



FOUR
SEASONS
HOTEL

the finest on the island

LIMASSOL
CYPRUS

THE FOUR SEASONS HOTEL

WEDDINGS

for

CYPRUS RESIDENTS



2020



SILVER WEDDING PACKAGE

COCKTAIL RECEPTION

PRICES INCLUDE

Room Hire

Fruit Punch (*alcoholic and non-alcoholic*)

French Sparkling Wine

8 Canapés or Petit Fours per person

<i>1000 pax</i>	€23,500.00
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<i>1250 pax</i>	€28,000.00
.....	
<i>1500 pax</i>	€32,000.00
.....	
<i>1750 pax</i>	€37,000.00
.....	
<i>2000 pax</i>	€41,500.00
.....	
<i>2250 pax</i>	€46,200.00
.....	
<i>2500 pax</i>	€50,800.00
.....	



GOLDEN WEDDING PACKAGE

Cocktail Reception and Dinner for 250 persons

PRICES INCLUDE

Cocktail

- Room Hire
- Fruit Punch (*alcoholic and non-alcoholic*)
- French Sparkling Wine
- 8 Canapés or Petit Fours per person

Dinner

- Full set of ivory linen for tables
(*table cloths – napkins*)
- Buffet Dinner for 250 persons
- Unlimited local drinks (*during dinner*) for 250 persons

<i>1000 persons</i>	€42,250.00
<i>1250 persons</i>	€46,500.00
<i>1500 persons</i>	€50,300.00
<i>1750 persons</i>	€55,000.00
<i>2000 persons</i>	€59,500.00
<i>2250 persons</i>	€63,800.00
<i>2500 persons</i>	€66,900.00

The above rates are applicable provided the Reception and Dinner are held on the same day.

Please note that the above package prices are valid for a minimum of 1000 persons attending the Reception and 250 persons attending the Dinner.

The Garden Pool can accommodate Receptions with maximum 1000 guests. Bigger Receptions must be held in our Four Seasons Ballroom.

Should both the Wedding Reception and the Dinner be held in the Four Seasons Ballroom, kindly note that the Hotel will require approximately one hour between the Reception and the Dinner for the set up.



COMPLIMENTARY OFFERS

One of our Suites is offered to the Newlyweds for the night of the wedding including Champagne Breakfast.

One night's complimentary stay for two on Bed & Breakfast basis for the first wedding anniversary.



EXTRA COSTS – *optional*

Additional cold or hot canapés for the Wedding Reception	€2.00 <i>each</i>
Three tier wedding cake from	€450.00
Additional guests for Dinner	€80.00 <i>per person</i>
Mobile Disco	€750.00
Live music for the Wedding Reception (Pianist & Saxophonist)	€750.00
Live music for the Wedding Reception (Classical Quartet)	€1,600.00
Special Light Effects with Light Engineer for the Dinner in Ballroom	€750.00
LCD Projector and Screen in Ballroom	€550.00
Supplement for a four course menu from	€20.00 <i>per person</i>



CANAPÉS & PETIT FOURS

Cold

Salmon Tartar with Keta Caviar
 Avocado Mousse with Greenland Prawns
 Hiromeri Roulade with sweet Melon
 Ham Mousse with Peach
 Brie Cheese with Walnuts
 Mini Tartlets filled with smoked Trout Mousse

Hot

Breaded Mushrooms stuffed with Ricotta Cheese, Pesto Sauce
 Grilled Lamb Kefta
 Mini Koupes, Lemon Wedges
 Marinated Chicken Souvlaki (in mini Pitta Bread or skewer)
 Feta and Spinach in Phyllo
 Deep-fried breaded Prawns, Tomato-Chili Mayonnaise
 Honey glazed Gammon in mini Bread Rolls (Carving Station)
 Shieftalies in mini Pitta Bread
 Melitzanokeftedes with Cheese
 Pork Burger in mini Bread Roll
 Lountza and Halloumi Cheese Wrap

Petit Fours

Strawberry Fruit Tart	Tart aux Fromage
Lemon Meringue Tart	Normand Chocolate Tart
Crunchy Praline Lover	Opera
Biscotti Choco Cup	Pate Fruits



THE GALA BUFFET MENU

Refreshing Salads

Greek Salad with Tomatoes, Cucumbers, green Peppers, Fetta Cheese and Oregano

Crushed Avocado Salad with marinated Shrimps, micro Greens, Julienne Vegetables

Vegetable Salad with Beetroots, light Mayonnaise, Turkey and hard-boiled Eggs

Mixed baby Leaf Salad with Vegetables, Pomegranates, Walnuts

Seafood Jambalaya

Tomato Carpaccio with Mozzarella and Burrata Mozzarella, Balsamic Caviar

Baby Arucola Salad, sun-dried Tomatoes, Artichokes, Parmesan Cheese

Marinated Seafood Salad, Hummus and Fennel

Caesar Salad with crispy Bacon Bits, Croûtons, Parmesan Cheese in Anchovy

Garlic Dressing

Marinated grilled Vegetables with Olive Oil, roasted Garlic and Herbs

Cold Displays

Avocado with Prawns

Smoked Salmon, Sour Cream, Caviar

Spanish Ham with Pickles

Poached Salmon and Salmon Medallions

Tuna Tataki on Hummus, Mango Condiment

Marble Chicken Prese with dried Fruits



THE GALA BUFFET MENU

Hot Specialties

- Roasted Loin & Rack of baby Lamb, Ratatouille Vegetables and Lamb Jus
- Stuffed Chicken Breast with red Wine Sauce
- Roasted Beef Tenderloin, wild Mushroom Ragout, red Wine Sauce, Hollandaise Flavor with Truffle
- Pan-fried Salmon Medallions, Spinach Saffron, Avruga Caviar Sauce
- Black Tiger Prawns, Seafood Fregola, Fennel Salad
- Crispy – fried Pork Loin, black Bean Sauce, Onions and Bell Peppers
- Spinach and Ricotta Cheese Ravioli, Sage Butter
- Egg fried Basmati Rice with diced Vegetables
- Fresh seasonal Vegetables
- Sautéed new Potatoes with fresh Herbs

Carving *(choice of two carvings)*

- Double Roasted Leg of Lamb with fresh Herbs
- Or
- Smoked-oak caramelized Leg of Pork, Orange Sauce
- Or
- Slow-roasted U.S Beef Chunk Eye Roll, Béarnaise Sauce & Mustard
- Or
- Salmon Coulibiac, Basil Cream Sauce
- Or
- Honey glazed Gammon with Orange Sauce

Desserts

- Wide Selection of Cakes, Mousses and Gateaux
- Large variety of fine Cheeses, Marmalades
- Fresh Fruit display and Fruit Salad



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For more information contact:

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