## WEDDINGS

AT THEGOUR SEASONS HOTEL
bualalague 2025
TOR CYPRUS RESIDENTS

## CANAPÉS \& PETIT FOURS

## SILVER WEDDING PACKAGE



## Prices include:

Garden Pool Venue Hire

## Fruit Punch

(alcoholic and non-alcoholic)

French Sparkling Wine
Canapés or Petit Fours (per person)

400-600 pax $€ 43.00$ per person
600-800 pax e38.00 per person
800-1000 pax €33.00 per person
1000-1500 pax $€ 28.00$ per person

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

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HOT
Breaded Mushrooms stuffed with Ricotta Cheese, Pesto Sauc

Grilled Lamb Kefta
Mini Koupes, Lemon Wedges
Marinated Chicken Souvlaki (in mini Pitta Bread or skewer)
Feta and Spinach in Phyllo
Deep fried bre 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

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PETIT FOURS

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

Pate Fruits




## $€ 167.00$ per person Price Includes:

COCKTAIL RECEPTION
Garden Pool Venue Hire
One-hour open bar with local drinks including our selected house wine (red and white), local beers, soft drinks, juices, mineral water and sparkling wine

Three cold canapes per person from list below:

- Smoked Salmon Rose, Sour Cream and Keta Caviar
- Celery and Gorgonzola
- Parma Ham with Sweet Melon
- Roast Beef Rosette with Horseradish and Gherkins
- Hiromeri and Anari with Melon Pearls
- Marinated Shrimps and Avocado Mousse
- Stuffed Vine Leaves with Rice and Pine-nuts, Yoghurt Dip
- Cajun Turkey Breast with Mango and Walnut Chutney

Mini Tartlets with Salmon Caviar and Cream Cheese

- Mozzarella, Tomato and Black Olive Relish

Crab Meat Salad in Cucumber Shell

- Grilled Vegetables with Parmesan Flakos
- Pan-seared Tuna with Smoked Egeplant

WEDDING DINNER
Four Seasons Ballroom Venue Hire
Full set of ivory linen for tables (table cloths - napkins)

Gala buffet or a three course set menu. In case the set menu is selected, same menu must apply for all guests.

## Unlimited local drinks



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 (each
Three tier wedding cake from
Mobile Disco
Live music for the Wedding Reception (Pianist $\&$ Saxophonist)
Live music for the Wedding Reception (Classical Quartet)
Special Light Effects with Light Engineer for the Dinner in Ballroom 1,600.00 LCD Projector and Screen in Ballroom 000.00

Supplement for a four course menu from (per person)


## DINNER SET MENUS

## STARTERS

Sea Bass Carpaccio, crunchy Vegetables, Olive Oil and Lemon Dressing Bottarga from Mesolongi Parsley Condiment
$\qquad$
Lightly smoked Salmon Confit, Avocado, green Apple and Lemon Grass, crunchy Salad
$\qquad$ or
Marinated Prawns, Couscous Salad with Fine Herbs, Raisins and Pine Nuts, Zucchini and Basil Purée, extra Virgin Olive Oil and Lemon Dressing

Crab and Prawn Salad, Avocado cream, Celeriac, compressed Cucumber, Parsley Oil

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Tuna Tartare, Ponzu, green Apple, crunchy Cucumber Salad and micro-Coriander
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or

Stuffed baked Tomato with Quinoa, Raisins and Pine Nuts, red Pepper Condiment (Vegan) or

Terrine of Duck Foie Gras, Commandaria Gel, Citrus, Gingerbread Condiment


MIDDLE COURSE
King Sea Bass, Quinoa like Risotto, baby Spinach Parsnip, Shellfish Bisque

- or $\qquad$
Pigeon from the Landes, Beetroot Texture, Pistachio

Warm Scallop Carpaccio, Seafood Fregola, Cauliflower, Langoustine Jus or
Warm Salmon Confit, Celeriac, Citrus Salad with Lemon Confit and red Peper Condiment,

## Dill Oil

$\qquad$
Pan-fried Escalope of Duck Foie Gras, Timut Pepper Quinche, Duck Jus

Southern Cauliflower, Vegan Cole Slaw, Mango tomato Chutney (Vegan)

## MAIN COURSE

Prime Beef Tenderloin, wild Mushroom Duxelles, Celeriac and roasted Root Vegetables, Veal Jus
or
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Braised Iberico Pork, Parsnip Purée, Confit Potatoes, Chorizo Condiment, Five Spice flavoured Jus
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Veal Fillet with Duck Foie Gras Fritter, Gratin Potatoes and seasonal Vegetables, Truffle flavoured Jus
 Eggplant and Manouri Cheese Cannelloni, green Pea Purée with Mint, Lamb Jus

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Honey glazed Duck Breast and Duck Leg Confit Cannelloni,
Carrots and Date Condiment, Duck Jus
or $\qquad$ rerd
Fillet of Halibut, Celeriac, braised Swiss Chard Leaves, Clam Emulsion and Kaffir Lime

DESSERTS
Tiramisu
'Our own version of this classic Dessert'

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Orange Pie, Mastic Gelato, Lemongrass Sauce, candied Citrus Fruit

Chocolate Textures, Bitter Chocolate Cream, Milk Chocolate Gelato,

Chocolate Grand Cru, salted Caramel Gelato

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\square \text { or } \quad
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Crunchy Meringue, white Chocolate Pana Cotta, Vanilla Cream, Pineapple Gelato

Exotic Temptation, Citrus Savarin, white Chocolate Cream, exotic Fruit Chutney

COFFEE AND PETIT FOURS

## THE GALA BUFFET MENU

## REFRESHING SALADS

Greek Salad with Tomatoes, Cucumbers, green Peppers, Fetta Cheese and Oregano
Crushed Avocado with marinated Shrimps and Crab Mille Feuille Vegetable Salad with Beetroots, light Mayonnaise, Turkey and hard-boiled Eggs Mixed baby Leaf Salad with Vegetables, Pomegranates, Walnuts and Parmesan
Quinoa Salad with fresh Fruits, Fetta Cheese and Nut.

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
Beetroot Salad, green Apple, Goat Cheese and Berries
Marinated grilled Vegetables with Olive Oil, roasted Garlic and Herbs


COLD DISPLAYS
Steamed Prawns on Ice
Smoked Salmon, Sour Cream, Caviar
Whole poached Salmon and Salmon Medallions
Sea Bass Ceviche, Avocado and Mango
Tuna Tataki on Hummus, Unaki Sauce
Marble Chicken Prese with dried Fruits
Bresaola Carpaccio, Rucola and Parmesan Flakes

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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 Pan-fried Salmon Medallions, Spinach, Saffron Sauce, Avruga Caviar Black Tiger Prawns, Seafood Fregola, Fennel

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
Smoked-oak caramelized Leg of Pork, Orange Sauce
Slow-roasted U.S Beef Chunk Eye Roll, Béarnaise Sauce ê Mustard
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



THE FOUR SEASONS HOTEL
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[^0]:    All prices are in Euro and include VAT

