Ivi Mare

Designed for adults

happily ever after

wedding packages



WEDDINGS | HONEYMOONS | VOW RENEWALS | ANNIVERSARIES



WEDDING PACKAGES

Rates are valid for bookings made by 31/12/2026 for weddings taking place up to 31/12/2027

CONTACT DETAILS

Wedding coordinator: Mr. Andreas Michaelides
Email: ivimare.operationsmanager@louishotels.com

VENUES

Blessing or civil wedding can take place
within the below mentioned hotel premises:

OUTDOOR AREAS
Utopia pool bar (private buffet dinner / gala dinner)
Outdoor area, Semi - private (maximum 40 persons)

Note: Extra decorations with a charge - set up fee
For designed area **€418** for less than 20 persons
set up fee for designed are **€275** for more than 21 persons

INDOOR AREAS
Decorated terrace with pool and sea view
Mirrors bar overlooking the sea
1 Tier Cake
1 bottle of French champagne
Decoration includes set up of a ceremony table, table top flower arrangement, candle stand
Total: €1155







GIFTS FOR THE WEDDING COUPLE

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure

All prices quoted are in Euros and include all applicable taxes

COCKTAIL RECEPTION

For 1 hour cocktail reception

LOCAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water
€35 per person

INTERNATIONAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water
€44 per person

Above cocktails options are complemented by a selection of nuts, tortilla crisps, crudities and variety of local and international dips

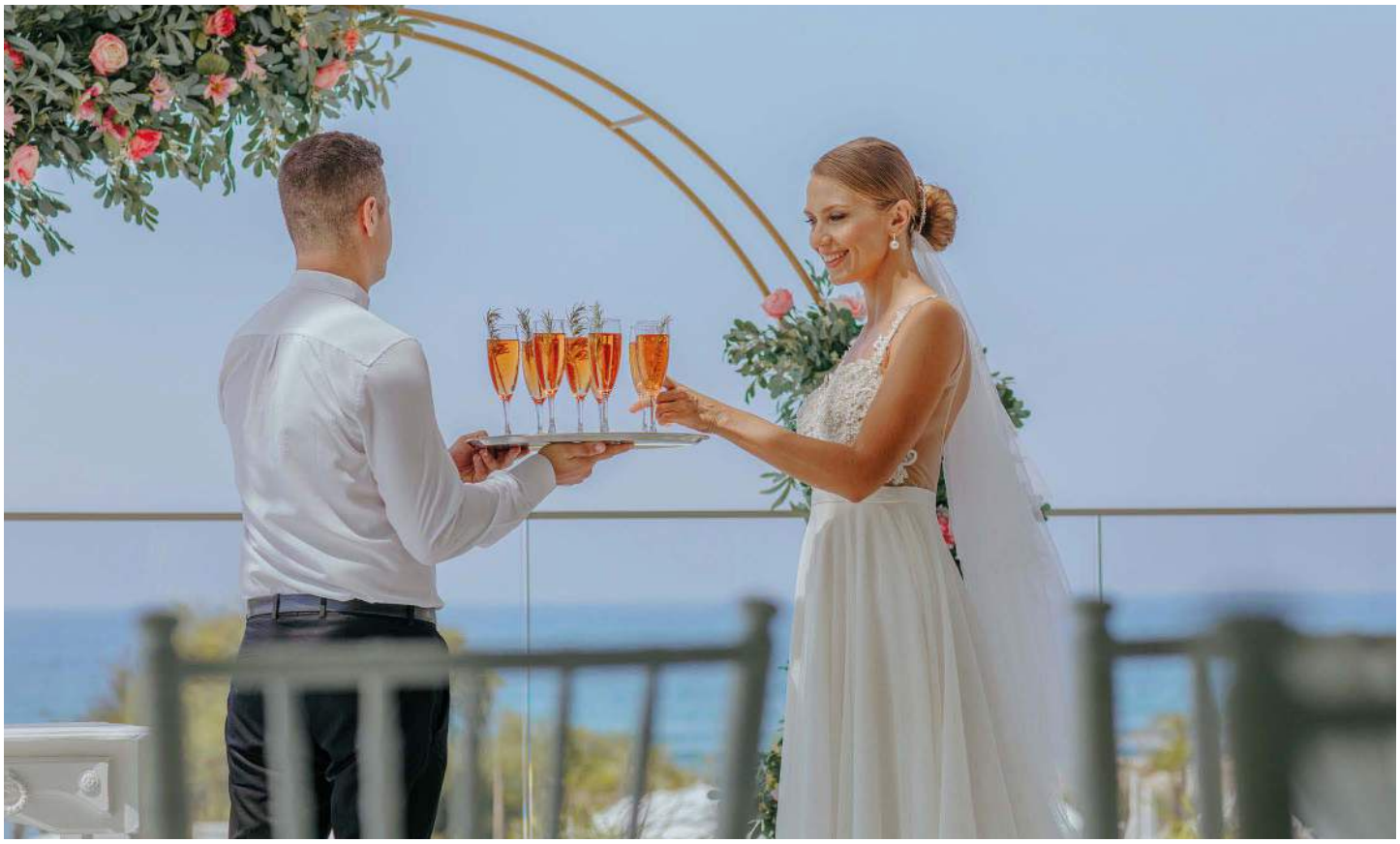
ADDITIONALL SELECTIVE ITEMS TO ENHANCE YOUR COCKTAIL RECEPTION

Cold canapés (6 pcs per person)
€17 per person

Cold gourmet canapés (6 pcs per person)
€22 per person

WEDDING CAKE

1 tier cake is included in the package
2 tier Wedding Cake **€303**
3 tier Wedding Cake **€424**



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COCKTAIL MENUS

COCKTAIL MENU 1
€43 per person

COLD ITEMS

- Prosciutto wrapped in tortilla with cream cheese
- Mini vol aux vent with baby shrimps
- Marinated salmon on rye bread
- Mini tart / confit tomatoes / olive tapenade

HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
- Pork gyros in tortilla / tzatziki
- Vegetable dumplings / mango sauce
- Salmon burger in mini rolls / sweet chilly mayo

DESSERTS

- Apple crumble tart
- Choco brownies topped with cheese

COCKTAIL MENU 2
€47 per person

COLD ITEMS

- Camembert cheese on crispy bread
- Prosciutto wrapped in tortilla with cream cheese
- Smoked salmon on rye bread
- Mini tart with avocado mousse / marinated prawns

HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
- Beef gyros in tortilla / tzatziki
- Salmon burger / sweet chilly mayo
- Keepeh with mushrooms (coupes with mushrooms)
- Indian samosas / mango sauce

DESSERTS

- Baked cheesecake
- Choco fudge cake
- Strawberry fruit tart

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WEDDING GALA DINNER

MENU 1
€99 per person

- Marinated salmon Tataki / avocado / beetroot tartare / wild greens / honey miso sauce
- Mushroom velouté soup topped with almond nuts drizzled with basil aroma
- Spinach and ricotta tortellini / vegetables / Frascati wine essence
- Pan seared pork fillet / herb crust / port wine emulsion
  Seasonal vegetables / crunchy potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit fours

MENU 2
€109 per person

- Smoked salmon roulade / scallop carpaccio / wild greens / yuzu & honey lemon essence
- Smoked eggplant soup / boureki with anari local cheese / basil oil
- Angus beef fillet / foie gras / wild mushrooms fricassee / koumandaria wine essence / seasonal vegetables / potatoes
- Salted caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit fours

MENU 3
€127 per person

- Tuna carpaccio / celeriac puree / lime / beetroot pickle / virgin olive oil / micro greens wild greens / creamy chives / wasabi - velouté sauce
- Pumpkin soup / vanilla essence / coconut flakes
  Crispy fruity bread
- Stuffed beet ravioli / asparagus / walnut sauce
- Angus beef fillet / sweet bread sphere / seasonal vegetables / potatoes
  Beef scented jus
- Crescendo chocolate cake / red fruit compote / dark chocolate mousse /
- Raspberry sauce
- Coffee & petit fours

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VEGAN MENU

€87 per person

- Grill Avocado / muhummara / tahini essence raisins / raisings/pomegranate / roasted pine nuts
- Pumpkin soup / coconut milk / carob rusks
- Pan roasted cauliflower / celeriac pure / apple sticks
- Dark chocolate mousse / crispy biscuits / red berries sauce
- Coffee & petit fours



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WEDDING BEVERAGE PACKAGE

DELUXE
€44 per person

WELCOME DRINKS
(Unlimited Consumption for 4 hrs)

Sparkling wine, mocktail (non - alcoholic)
White, rose and red wine
Beers
Mineral water, carbonated mineral water
Soft drinks, juices

Kindly note that you can make your choice of selected wines (not included on the above packages) from our wine list and a 10% discount will be granted.

COMPLEMENT YOUR DINNER WITH YOUR CHOICE OF SPIRITS!

Regular spirits 100cl
€94 - €127 per bottle
Premium spirits 100cl
€154 - €187 per bottle

SPARKLING WINES & CHAMPAGNES

Sparkling Wine or Prosecco
€54 per bottle
French Champagne Moet and Chandon, Brut
€174 per bottle
French Champagne Moet and Chandon, Brut Rose
€200 per bottle

Above options are complemented by a selection of nuts, tortilla crisps

REGULAR OPEN BAR

Aperitifs
Ouzo, Aperol, Campari, Zivania,
Vermouth Bianco

Greek Spirits
Skinos Mastiha Spirit, Metaxa 5*

Regular Spirits
Gordon's Gin, Absolut Vodka,
Bacardi Rum, Jose Cuervo Especial Tequila

Scotch Whisky Regular Brands
Johnnie Walker Red Label,
The Famous Grouse

Liqueurs
Disaronno Amaretto, Jägermeister,
Kahlua, Baileys, Malibu

Wines
(White, Rose, Red)
Sparkling Wine Cocktail
Athenian Spritz, Aperol Spritz
Beers
Mineral water, carbonated mineral water,
Soft drinks, Juices

1 hour per person **€43**
2 hours per person **€61**
3 hours per person **€72**
4 hours per person **€79**

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PREMIUM ALL-INCLUSIVE GUESTS NON-PRIVATE

Please note that Premium All-Inclusive Guests can take advantage of the Premium All-Inclusive package and have lunch or dinner (buffet) at the Palettes main restaurant the day of their wedding at no extra charge as per their terms of stay, free of charge.

NOTES:
Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel residents (all inclusive or not) and non - hotel residents.

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge.
Please note that it is organized via our wedding coordinator through local suppliers



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