LOUIS phaethon beach

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. Rudi De Ponte
Email: phaethon.operationsmanager@louishotels.com

VENUES

Blessing can take place within
the below mentioned hotel premises:

OUTDOOR AREAS
The Palm Pergola (Decorated Gazebo)
Hotel Residents only **€669**

Esperides Terrace (Decorated)
Hotel Residents only **€669**

Café Vienna (Decorated)
Hotel Residents only **€669**

Decoration includes the setup of a table
with white skirting, flower arrangement,
candle stand and white covers for the chairs







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)

All prices quoted are in Euros and include all applicable taxes

3 DISTINCTIVE SIGNATURE THEMES
to enhance your chosen setting

SUMMER WHITE

€211 for chrysanthemums for gazebo or terrace decoration
+€90 for brides bouquet & cake decoration

€617 for carnations for gazebo or terrace decoration
+€90 for brides bouquet & cake decoration

TROPICAL ROMANCE

€142 for gazebo or terrace decoration
+€142 for brides bouquet & cake decoration

MEDITERRANEAN BLISS

€211 for gazebo or terrace decoration
+€195 for brides bouquet & cake decoration

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DINING

After the ceremony hot finger cocktail, gala dinner or lunch
can be organized in one of the below mentioned areas:

Restaurant terrace
Main restaurant - indoor

Set up cost **€529** including table decoration with balloons,
flower arrangements, candles, theme colored linen and other table decorations.
Any special themes requested can be arranged accoridngly including Louis Hotels signature themes.

NOTES
1. 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. For special wedding menus, please see the following options and prices
2. 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

BEVERAGES USED FOR WEDDING RECEPTION

Duc de Nicosie Sparkling Wine: **€74**
La Roche Brut: **€81**
Moet et Chandon: **€160**
Other Alcoholic or non-alcoholic Beverages
will be Charged as Marked on Restaurant or Bar List

WEDDING CAKE

Wedding Cake: **€198**
Two wedding Cake Tier: **€358**



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COCKTAIL MENU 1
€42 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 pita / tzatziki
- Asian spring rolls / mango sauce
- Salmon burger in mini rolls / sweet chilly mayo

DESSERTS

- Apple crumbled tart
- Choco brownies topped with cheese

COCKTAIL MENU 2
€45 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 pita / tzatziki
- Salmon burger / sweet chilly mayo
- Keepeh with mushrooms (coupes with mushrooms)
- Indian samosas / mango sauce

DESSERTS

- Baked cheesecake
- Choco fudge cake
- Fruit tart

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WEDDING GALA DINNER

MENU 1
€98 per person

- Avocado tartare / black tiger prawn / micro leaves wild greens / horseradish lime vinaigrette
- Potato and leek soup / olive crostini
- Fillet of beef / wild mushroom fricassee / koumandaria wine essence / seasonal vegetables / fondant potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit four

MENU 2
€98 per person

- Smoked salmon / herb goat cheese / wild greens cold dill velouté
- Cream of pumpkin cappuccino soup dusted with cinnamon aroma
- Pumpkin crostini
- Corn fed chicken breast / chicken jus / seasonal vegetables / potato sphere
- Strawberry caramel tart / vanilla ice
- Freshly brewed coffee

MENU 3
€98 per person

- Smoked salmon / avocado / beetroots tartare / wild greens / honey miso sauce
- Mushroom velouté / roasted pine nuts / basil oil
- Pan seared pork fillet / herb crust / port wine emulsion
  Seasonal vegetables / crunchy potatoes
- Salty caramel mousse / crunchy biscuit / pistachio sauce
- Freshly brewed coffee & petit four

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BBQ BUFFET MENU

SALADS & DISPLAYS

€100 per person, minimum 50 pax

Greek salad
New potato salad with crispy bacon / whole grain mustard mayo
Coslow salad with pineapples
Rocca salad with sun dried tomatoes
Tomato mozzarella platter / homemade pesto
Grill vegetables platter parmesan flakes
Sea food antipasti

Selection of local and international dips:
Tzatziki, muhumurum smoked eggplant, kalamata olives, green olives

Selection of sauces:
Pepper sauce
Mushroom sauce
Sweet chilly mango sauce
Smoked BBQ sauce

HOT DISHES

Pork kontosouvli traditional style
Chicken souvlaki greek style
Homemade Mini burger / onion confit
Hoisin pork ribs/smoked BBQ sauce
Honey balsamic lamb cutlets with fresh herbs / harissa yogurt
Salmon steak with lime aroma and olive oil
Grilled vegetables
Corn on the cob
Garlic mushrooms
Grill sausages
Garlic greek pita bread
Freshly made grill potatoes with herbs

Selection of sauces:
Pepper sauce
Mushroom sauce
Sweet chilly mango sauce
Smoked BBQ sauce

DESSERTS & FRUIT STATION

Selection of local and international sweets
Fresh fruits, a large variety of cheese, chutneys, crostini



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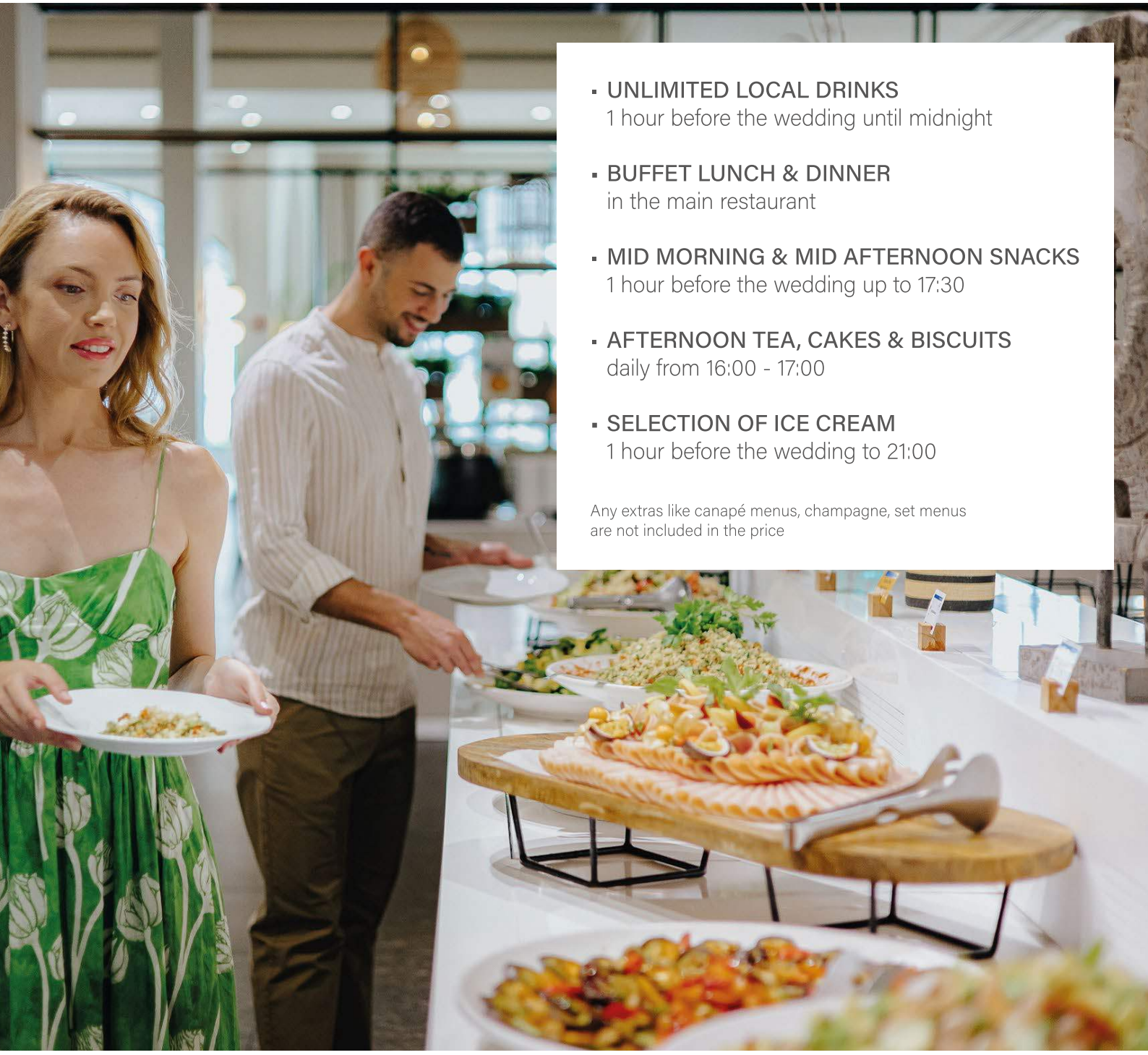
DAY PASS DESCRIPTION

NOTES:
Non Resident Guests who wish to participate at the event,
have to obtain day passes and the following charges will apply:
▪ Day pass for Adults: **€124** per adult ▪ Day pass for Children up to 11 years: **€64** per child



- **UNLIMITED LOCAL DRINKS**
  1 hour before the wedding until midnight
- **BUFFET LUNCH & DINNER**
  in the main restaurant
- **MID MORNING & MID AFTERNOON SNACKS**
  1 hour before the wedding up to 17:30
- **AFTERNOON TEA, CAKES & BISCUITS**
  daily from 16:00 - 17:00
- **SELECTION OF ICE CREAM**
  1 hour before the wedding to 21:00

Any extras like canapé menus, champagne, set menus
are not included in the price

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CYPRUS | CORFU | MYKONOS | RHODES