



WEDDINGS AT THE FOUR SEASONS



**WEDDINGS FROM ABROAD
2013**



Venues for wedding Blessings – Civil Ceremonies at the Four Seasons Hotel

Civil Weddings

- The Gazebo, located next to the lagoon of our Café Tropical
- The Vista Terrace, with the backdrop of our blue Mediterranean Sea
- The lawn next to our own St. George's chapel

Anglican Weddings and Renewal of Vows

- Our own St. George's Chapel or any of the above venues listed for civil wedding ceremonies.

Catholic Weddings

- Catholic weddings cannot at present take place in the hotel, and must be performed at the Catholic Church of St. Catherine's in Limassol. Catholic weddings in Cyprus must be preceded by a Civil Ceremony, which can take place either in the hotel or in the town hall.

Non-Denominational Wedding Blessings

- Our own St. George's Chapel or any of the above venues listed for civil wedding ceremonies. Non denominational wedding blessings in Cyprus must be preceded by a Civil Ceremony, which can take place either in the hotel or in the town hall.

Venue Costs

- Rental/set up fee for the above ceremony venues is €550.00. This fee is waived provided the Blessing or Civil Ceremony is followed by a dinner attended by minimum 20 guests. Also the wedding couple should be residents of the Hotel for minimum 5 nights. For non residents the rental/set up charge will be €1100.00.

Official Ceremony Costs

- All couples getting married in Cyprus from abroad must have a special marriage licence from our local municipality office. Your wedding coordinator will organise an appointment to obtain this following your arrival in Cyprus, and usually a few days before your wedding ceremony. The current cost of this license, as at July 2009, is €282 Euros, and is set by the Cyprus Government, so therefore subject to change at any time without prior notice.
- Please note that ceremonies as above, taking place in the hotel and/or in church involve extra costs from the town hall or church officials. Your wedding coordinator can advise of the relevant and up to date fees for your choice of ceremony



All above rates are inclusive of Service Charge and VAT.



Drinks Receptions

- A Drinks Reception after the wedding ceremony or blessing may be held at our Vista Terrace outdoors (reserved area). Alternatively our Garden Court located on the Hotel's 1st Floor can be made available for your drinks reception.
- Drinks to be served during the reception may be chosen from our banqueting & beverage list. These will be charged on a consumption basis.
- Should you wish to offer your guests 2 – 3 cold canapés during the reception, these may be selected from our Hospitality Receptions menu.

Wedding Lunch or Dinner

- **Lunches** can be held outdoors at the Café Tropical next to the lagoon. Pier 1 can be reserved on a private basis and set up according to your requirements. With regards to the menu please note that you may choose to have either the daily buffet lunch of the Café Tropical or to create your own menu by selecting from our set luncheon menus one appetizer, one main course and one dessert.
- **Dinners:**
 - Dinners can be held outdoors at the Café Tropical next to the lagoon. Pier 1 can be reserved on a private basis and set up according to your requirements. With regards to the menu please note that you may choose to have the daily themed buffet dinner of the Café Tropical or to create your own menu by selecting from our set dinner menus one appetizer, one soup, one main course and one dessert.
 - Alternatively you may choose to hold your wedding dinner in one of our banqueting rooms which can be reserved on a private basis and set up according to your requirements. The rental/set up charge of €700.00 is waived with a minimum attendance of 20 guests. With regards to the menu please note that you may choose to have our Art Culinaire buffet dinner or to create your own menu by selecting from our set dinner menus one appetizer, one soup, one main course and one dessert. Entertainment can only be made available in one of our banqueting rooms

Deposits & Payments

- Should you wish to book your wedding reception and dinner, a non-refundable deposit of €1000.00 is required to secure the space as described above. The Balance will have to be settled after the completion of the event, prior to your departure from the Hotel.
- The required deposit may be paid by bank transfer. Should you wish to use your credit card, we will require a clear copy of the card as well as a written authorization in order to charge your card accordingly



Wedding Legal Requirements

Arrangements for the wedding legal requirements:

Arrangements can be made by your Tour Operator's Representative. In case you book your package direct with the Hotel our Wedding Coordinator will be glad to assist you at a charge.

Minimum Stay: We recommend that you arrive at least 3 working days before the ceremony, in order to complete the paperwork required.

Minimum Age: 18

Documentation Requirements:

- Birth Certificates
- Decree Absolute (if divorced)
- Adoption Certificate, Name Change Deed Poll, Death Certificate (if applicable)
- A statement certifying that you are free to marry. Exact requirements for this statement vary depending on your nationality, and full details can be obtained from your wedding coordinator.

As the paperwork is processed once you have arrived in Cyprus you will need to bring with you the appropriate original documents.

If your documents are not all ready written in English, you must provide a fully authorised translation into English or Greek.

Anglican Ceremonies

In addition to the documents required as above, you should also provide a baptism or christening certificate into the Christian faith, from either the bride or the groom.

Catholic Ceremonies

In addition to the documents required as above, you also need to provide permission from your own local priest to get married overseas. Your local priest will forward the necessary documents to the priest here in Cyprus (we can supply relevant contact details). As this process of obtaining permission takes time, we recommend that visiting your local priest a minimum of 3 months before your wedding date.

Catholic weddings in Cyprus must be preceded by a Civil Ceremony.

Non Denominational Ceremonies

Documents required are the same as above for Civil Ceremonies.

All non denominational ceremonies must be preceded by a Civil Ceremony.



WEDDINGS IN CYPRUS 2013

SUMMARY OF PRICES

	€
o Rental/set up fee for Wedding Blessing/Ceremony	550.00
o Rental/set up fee for private banqueting room	700.00
o Fruit Punch (alcoholic and non-alcoholic) – per glass	8.00
o Champagne (75cl bottle) – House Champagne “Ruinart” from	105.00
o French Sparkling Wine (75cl bottle) from	42.00
o Selected White House Wine, Semillon Xinisteri (75cl bottle)	21.00
o Selected Red House Wine, Cabernet Sauvignon (75cl bottle)	28.00
o Wedding Cake (1-tier) from	60.00
o Selection of Canapés (Hot and Cold) – each	4.00
o Selection of Petits Fours – each	4.00
o Dinner choice of 4-course Set Menu from	82.00
o Lunch choice of 3-course Set Menu from	76.00
o Art Culinaire Buffet Dinner	105.00
o Restaurant Buffet Lunch (Not Private)	41.00
o Restaurant Buffet Dinner (Not Private)	44.00
o Buffet Theme Nights (Not Private)	48.00
o Soft Drinks	4.25
o Fruit Juice	6.50
o Local Beer (Keo/Carlsberg 33cl)	5.75
o Mineral Water (1 litre bottle)	4.25
o Flower arrangements from	85.00
o Bride’s bouquet (Roses) from	100.00
o Buttonholes (Roses) from	12.00
o Mobile Disco	700.00
o Photographer / Video	prices upon request
o Hair and make-up consultation	prices upon request

All above rates are inclusive of Service Charge and VAT.



Special Offer

Weddings in Cyprus at the Four Seasons

Upon Arrival at the Hotel:

- ◆ Selected bottle of house wine
- ◆ Fresh fruit basket
- ◆ Welcome flower posie
- ◆ Hand made chocolates

Before the Wedding:

- ◆ "Spa for you" (both)

Upon return from Wedding Ceremony:

- ◆ Bottle of French champagne and canapés in the room

Limited Edition Wedding Gift:

- ◆ Handmade silver bowl

Morning after the Wedding:

- ◆ French sparkling wine Breakfast in bed

First day of Honeymoon:

- ◆ Candlelit Dinner at the Restaurant including selected house wines (set menu)

Farewell Gift before Departure:

- ◆ Varies from season to season



The following conditions must be met for the above offers to apply:

1. Package has to be booked through a Tour Operator featuring the Hotel in its brochure
2. Minimum 5-nights stay.
3. The Wedding Reception with Lunch or Dinner must take place at the Hotel.

The following terms and prices are also applicable:

- For parties of over 5 rooms, The Bride and Groom will receive a complimentary upgrade to sea view and for parties of 10 rooms or more a free upgrade to a Penthouse Suite.
- Chapel or Gazebo Hire is €550.00 but will be offered Complimentary when the reception is for 20 persons or more.



FOUR
SEASONS
HOTEL

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CYPRUS

HOSPITALITY & COCKTAIL RECEPTIONS 2013

COLD HORS d'OEUVRES

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
Mini Vol-au-Vent with Smoked Trout Mousse
Grilled Vegetables with Parmesan Flakes
Pan-seared Tuna with Smoked Eggplant

€4.00 each



HOT HORS d'OEUVRES

Mini Quiche Lorraine
Tandoori Style Chicken Drumsticks
Deep-fried Baby Calamari with Five Spices, Chili Salsa
Breaded Mushrooms stuffed with Ricotta Cheese, Pesto
Beef Satay with Teriyaki Sauce
Pork Dumplings with Soya and Rice Vinegar
Vegetable Spring Rolls, Sweet and Sour Sauce
Feta and Spinach in Phyllo
Grilled Lamb Kefta
Cypriot Koupes with Lemon Wedges
Deep-fried Breaded Prawns with Tomato-Chili Mayonnaise
Crispy Shrimp Pockets, Sesame Soy Sauce
Pork Souvlaki in Mini Pitta Bread

€4.00 each

Above prices include service charge and Value Added Tax.



LUNCH MENUS 2013

The price of each Main Course includes an Appetizer and a Dessert

APPETIZERS

Buffalo Mozzarella with Roasted Tomatoes, Rocket Leaves and Pesto Genovese



Smoked Salmon Terrine, Avocado Mousse and Dill Jelly



Rocket Salad with Crispy Pancetta and Roasted Pine Nuts
tossed in Virgin Olive Oil and Balsamic



Porcini Mushroom Risotto with Pecorino Cheese and Truffles



Octopus Carpaccio with Sea Bass Ceviche, Olive Oil with
Black and Green Olive Purée



Smoked Eggplant Salad, Pan-seared crusted Tuna with Peppercorns and Herbs,
Parmesan Biscuit and Honey Sauce



Marinated Grilled Vegetable Terrine, Tomato Confit and Chives



Romaine Lettuce with Anchovy Garlic Dressing, Croûtons and grilled Prawns



Red Onion and Goat Cheese Tart, Crispy Greens Pomegranate Dressing



Onion Soup with Emmenthal Cheese Gratin

Above prices include service charge and Value Added Tax.



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LUNCH MENUS 2013

MAIN COURSES

Price €76.00 per person

Corn Fed Chicken Breast with Herbed Butter, Baby Spinach Leaves,
Onion and Zucchini Tart



Pan-fried Filet of Sea Bream in Olive Oil with Rosemary, Sautéed Vegetables and New Potatoes, Pesto
Genovese



Roasted Salmon Steak, Mushroom Risotto, Parsley Cream Sauce



Grilled Rib-eye Steak, Herbed Mashed Potatoes, Vegetables and Bearnaise Sauce



Pork Scaloppini with Caper Butter Sauce, Quatruchi Pasta
flavoured with Sage



Slow baked Lamb Shank with Fresh Herbs, Root Vegetables in Lamb Jus



Sautéed King Prawns flamed with Ouzo, grilled Fetta Cheese,
Tomato Confit and Fennel Jus



Grilled Polenta on sautéed Spinach Leaves, Wild Mushroom Duxelle,
Tomato and Basil Salsa



LUNCH MENUS 2013

DESSERTS

Minted Strawberry Salad with Citrus and Cherry Mania Gelato



French Apple Tart served with Tonka Soup and Cinnamon Lime Ice Cream



Traditional Crème Brûlée with Griotine Cherries and Rose Petal Ice Cream



Marinated Fresh Strawberries in Rose Water, served in
Sesame Tulip with Vanilla Ice Cream



Oven baked Cheese Cake served with Tart Aux Fromage
and Fiordi Bosco Gelato



Ginger Chocolate Mousse served with Crispy Pancakes,
Passion Fruit Gelato and Wild Cherry Sauce



DINNER MENU SELECTIONS 2013

The price of each Main Course includes an Appetizer, a Soup and a Dessert

APPETIZERS

Parma Ham, baked Goat Cheese with Fig wrapped with Phyllo Pastry



Smoked Tuna Carpaccio and Scallop Ceviche, Pink Grapefruit Dressing with Chives



Avocado Cake with Black Tiger Prawns, Parmesan Gofrette, Mango Ginger Salsa



Marinated Octopus with Celery and Spring Onions, Hoummous with Herbed Olive Oil
garnished with Bottagra Flakes



Terrine of Duck Foie Gras and Mousse of Duck Foie Gras,
Exotic Fruit Chutney on Balsamic Reduction



Pan-seared Scallop and Fresh Calamari on creamed Squid Ink,
Lemon Potatoes drizzled with Parsley Oil



Crispy Greens with Goat Cheese and baked Figs, roasted Walnuts, Honey Dressing



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DINNER MENU SELECTIONS 2013

SOUPS

Cream of Chick Pea Soup garnished with Fetta Cheese and Olive Oil



Cream of Green Asparagus, Herbed Croûtons and Crispy Pancetta



Mediterranean Seafood Gumbo, Garlic Crostini and Aioli



Cream of Tomato Soup with Basil Foam and Crostini



Iced Gazpacho Andalouse with Avocado and Crab Meat



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DINNER MENU SELECTIONS 2013

MAIN COURSES

Roasted Filet of Sea Bass, Mediterranean Vegetables and New Potatoes, Basil Pesto

Price: €82.00 per person



Pan-fried John Dory, Fennel Ragoût and Lemon Grass Broth
topped with Pan-seared Cuttle Fish

Price: €82.00 per person



Grilled Filet of Tuna, Cauliflower and Truffle Mousseline, pickled Aubergines with Anchovies

Price: €82.00 per person



Crispy-seared Salmon Steak, wilted Spinach Leaves,
and Zucchini Tart, Lime Butter Sauce

Price: €82.00 per person



Roasted Duck Breast glazed with Wild Honey and Peppercorns, Carrot Mousse
Flavoured with Ginger and Coriander

Price: €82.00 per person



Corn Fed Chicken Breast stuffed with Herbed Butter, Goat Cheese
Gratin Potatoes and Seasonal Vegetables

Price: €82.00 per person



Grilled Beef Tenderloin with Celeriac Mash and Green Asparagus in its own Jus

Price: €88.00 per person



Roasted Rack and Loin of Baby Lamb with Crust of Herbs,
Fondant Potato in Lamb Jus and Balsamic Reduction

Price: €92.00 per person



Pan-fried Veal Medallions with Porcini Mushroom Ragoût,
String Beans and Ratte New Potatoes, Veal Jus

Price: €92.00 per person

Above prices include service charge and Value Added Tax.



DINNER MENU SELECTIONS 2013

DESSERTS

Walnut Chocolate Tart scented with Cardamom, Sesame Chocolate Gelato
and Blood Orange Salsa



Traditional Crème Brûlée with Griotine Cherries and Rose Petal Ice Cream



Tiramisu Vivaldi Style – our own version of this Classic Dessert



Warm Chocolate Cake served with Grappa Pana Cotta and
Blood Orange Gelato



Bitter Sweet Chocolate Panna Cotta topped with Rum Savavin à la Pergamont



French Apple Tart served with Tonka Soup and Cinnamon Lime Ice Cream



ART CULINAIRE BUFFET 2013

SALADS

Chicory with Blue Cheese and Walnuts
Mixed Garden Greens with Parma Ham, Parmesan, Sundried Tomatoes and Croûtons
Rocket Salad with Goat's Cheese, Lentils and Beetroot Chips
Tomato with Fresh Mozzarella and Pesto Oil
Tabbouleh with Mini Fetta Balls
Caesar Salad with Bacon Bits, Chicken Breast, Parmesan and Croûtons
Mixed Greens, Smoked Trout and Avocado with Berry Vinaigrette



COLD CUTS

Salmon Rillettes with Melba Toast
Green Potato Salad with Sour Cream and Quail Egg
Avocado Cake with Tiger Prawn, Mango Salsa
Mini Pâté en Croûte
Smoked Duck Breast, Berry Relish
Smoked Salmon Terrine
Dressings and Condiments



HOT ITEMS

Pan-roasted Duck Breast on Red Cabbage Confit, Honey Pepper Sauce
Chicken Breast stuffed with Black Olive Purée
Pan-fried Escallop of Salmon, Sautéed Spinach, Poached Quail Egg and Asparagus Tips
Loin of Baby Lamb on Vegetable Ratatouille, Lamb Jus
Veal Medallion on Potato Gratin, Foie Gras, Red Wine Sauce
Black Tiger Prawn and Scallop Tartlet with Stir-fried Vegetables
Egg Fried Basmati Rice
Spinach and Ricotta Cheese Ravioli



CARVING

Salmon Coulbiac, Basil Cream Sauce



DESSERTS & CHEESES

Wide Selection of Fine Desserts and Cheeses
Petit Fours

Please note that this menu can be prepared for a minimum of 50 persons

Price €105.00 per person, including service charge and Value Added Tax.