



VENUES & Menus



Adams Beach Hotel



C O N T E N T S

VENUES AT ADAMS BEACH HOTEL

WEDDING BLESSINGS & CIVIL CEREMONIES

OUR RESTAURANTS

WEDDING MENUS

DRINKS MENU

FREQUENTLY ASKED QUESTIONS

CREATE YOUR OWN BUDGET



ADAMS BEACH HOTEL

★★★★★





Whether your wedding day is an intimate gathering or a magnificent event we will ensure that your special day unfolds in the most magical day. There is a choice of wedding venues, whether you decide to look over our private beach or seclude yourselves within our gardens. With a fabulous selection of restaurants and bars, without a doubt we will offer a highly enjoyable 5 star experience to the entire wedding party.

ST ANDREW'S CHAPEL

Our St. Andrew's Chapel, overlooking the sea, is the perfect venue for an Anglican Wedding Ceremony, a Blessing or Renewal of Vows. Our Chapel holds around 20 people inside so it is ideal for an intimate gathering. If you are expecting a larger party, we are happy to arrange more seating outside in the small courtyard around the chapel for your guests.



VICTORY PUB

Victory Pub venue with its cozy and rustic ambiance it's the perfect location for a wedding Cocktail reception. With a wide selection of alcoholic and nonalcoholic beverages you can enjoy and relax before your dinner party. This private pub has a venue hire of 200 euro. There is also a minimum number of 25 people.



Adamantine Gazebo

Our Adamantine Gazebo by the sea is ideal location for an intimate and romantic wedding. For civil ceremonies and wedding cocktails there is a venue hire of 300 euro.



Semeli Gardens

This venue is the ideal choice for those who are looking to have a cocktail reception outdoors surrounded by beautiful natural greenery and exotic palm trees. This location has a venue hire of 300 euros. There is also a minimum number of 25 people.

VALA BEACH VENUE

The Vala Beach Venue with its breathtaking view of the hotel's private beach is ideal for a romantic and unforgettable wedding dinner in the evening. There is a €500.00 rent for the venue hire and a minimum number of 30 people.



SOCRATES BALLROOM

If you prefer a private indoor venue for your wedding dinner, the Socrates Ballroom is an ideal choice. There is a venue hire for 300 euro and a minimum number of 100 people.



WEDDING SET MENUS

DANAI MENU

Smoked Salmon Rosette on Salmon Rilette,
Salmon Caviar-Avocado Ratatouille

Marinated Halved Spring Chicken on Basil
Crushed Potatoes
Whole Grain Mustard Vinaigrette
Caramalised Red Onion
Seasonal Vegetables

Dark Chocolate Cake with Berries Sauce
Vanilla Ice Cream

Freshly Brewed Filter Coffee
8 Petit Fours

Price €39.50 per person (Drinks are not included)

SEMELI MENU

Tomato, Mozzarella & Avocado drizzled with
Pesto Olive and Balsamic Vinaigrette

Pan Roasted Salmon on Mussels Fricassée,
Chives Cream Sauces
Spinach Sauté
Parsley Potatoes, Seasonal Vegetables

Caramel Chips and Walnut Parfait
with Chocolate Sauce

Freshly Brewed Filter Coffee
with Sweet Bites

Price €44.00 per person (Drinks are not included)

LEDA MENU

‘Trilogy of Salmon Cured’
Smoked Salmon Rosette with Salmon Caviar
Marinated Salmon – Smoked Salmon Tartar on
Avocado Ratatouille
Sweet Chili Sauce

Wild Mushroom Soup with Garlic Croutons and
drizzled with Herbed Olive Oil

Tenderloin of Pork Loin in Sage and Apple Crust
Onion Marmalade, Calvados Sauce
Celery and Mashed Potatoes
Season Vegetables

Tiramisu with Mascarpone Cheese
and Espresso Coffee Beans Sauce

Freshly Brewed Filter Coffee
with Sweet Bites

Price €49.50 per person (Drinks are not included)

DEMETRA MENU

Smoked Chicken Breast
Apple and Pear Salad flavoured with
Cinnamon Berry Sauce

Salmon Confit crusted with Chives and baked
Sea Bass Fillet on Vegetable Tagliatelle
Seafood Medley
Vanilla Orange Sauce

Slow cooked Tenderloin of Beef on Woodland
Mushroom Ragout
Commandaria Glaze
Potato and Parsnip mashed
Seasonal Vegetables

Lemon and Strawberry Trifle
Served with Black Berry Sauce

Freshly Brewed Filter Coffee
with Sweet Bites

Price €57.00 per person (Drinks are not included)

Please be advised that food prepared here may contain: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish and frozen items

MEDITERRANEAN BUFFET MENU

Refreshing Salads:

- Greek Salad with Feta and Greek Sesame Bread
- Caesar Salad with Parmesan Flakes, Bacon Bits and Smoked Chicken
- Two Kinds Marinated Mushrooms with Fresh Coriander and Garlic
- Marinated Roasted Bell Peppers and Artichokes with Herb Oil and Garlic
- Tomato-Feta and Arugula Salad
- Apple-Celery Salad with Yogurt, Mayonnaise and Roasted Walnuts
- Nicoise Salad
- Garden Green Salad with Blue Cheese, Baby Pears, Strawberries and Walnuts
- Rocket Salad with Crispy Hiromeri, Kefalotyri, Artichokes, Sun-Dried Tomatoes and Pine Nuts
- Assorted Seafood Salad with Octopus, Mussels, Baby Shrimps, Calamari, Crab and Avocado Drizzled with Ladolemono
- Potatoes Sliced Dressed with Horseradish-Whole Grain-Tarragon Creamy Sauce
- Tabbouleh with Crumbled Feta Cheese
- Deep-Fried Eggplant with Tomatoes Dressed with Yogurt Garlic

Hot Dishes:

- Marinated Chicken with Yogurt & Cumin
- Beef Emince Enchased with Roquefort Sauce
- Grilled Smoked Pork Belly with Commandaria Sauce
- Pan-Roasted Grouper with Seafood Medley and Capers Vinaigrette
- Casarecce Carbonara
- Penne with Mushroom-Tomato Basil Sauce
- Saffron Rice with Garden Peas and Spring Onions
- Roasted Potatoes with Oregano
- Seasonal Vegetables

Display-Platters:

- Smoked and Marinated Fish Platter
 - Green and White Asparagus with Egg Mimosa
 - Assorted Charcuterie with Seasonal Fruit
- ## Dips:
- Tzatziki, Hummus, Taramosalata, Tahini

Oils-Dressing:

- Mustard Vinaigrette, Balsamic Vinaigrette, Cocktail Sauce, Caesar Dressing, Tarragon Vinegar, Raspberry Vinegar, Herbed Olive Oil

Accompaniment:

- Gherkins, Cocktail Onions, Capers, Pickled Chillies, Green and Black Olives

Desserts:

- Doukissa
- Double chocolate brownies
- Apple strudel
- Strawberry cheesecake
- Cream caramel
- Apricot crumble
- Petit choux a la crème
- Cyprus Pastries
- Fresh fruit salad
- Fresh fruit display

Wide Variety of Local and International Cheeses

Price €42.50 per person

(Drinks are not included / Minimum Charge: 30 persons)

Please be advised that food prepared here may contain: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish and frozen items

INTERNATIONAL BUFFET MENU

Salads:

Caesar Salad with Croutons, Parmesan Flakes and Bacon Bits
Traditional Village Salad
Fried Aubergines with Tomatoes and Garlic Drizzled with Olive Oil
Rocket Salad with Crispy Hiomeri, Kefalotyri Cheese, Cherry Tomatoes and Baby Artichokes
Marinated Mushrooms with Fresh Coriander and Olive Oil
Mexican Salad with Nachos
Tomato, Cucumber, Red Onions, Feta Cheese and Mint
Potato Salad with Horseradish and Whole Grain Mustard Sauce
Salad with Sliced Avocado, Pink Baby Prawns and Crab Meat
Apple and Celery Salad Flavored with Cinnamon
Tabbouleh Salad
Tomato and Fresh Mozzarella Salad, Pesto and Balsamic Vinaigrette
Mixed Green Salad with Blue Cheese and Pear
Marinated Roasted Bell Peppers Drizzled with Balsamic Vinaigrette

Hot Items:

Beef Emince with Roquefort Sauce and
Oyster Mushroom
Pork Loin with Wild And Fresh Mushroom
Sauce
Broiled Swordfish on Spinach with Citrus,
Beurre Blanc
Marinated Grilled Chicken on Vegetable
Ratatouille with Lemon-Thyme Vinaigrette
Pasta in Creamy Garlic Sauce with Hiomeri,
Sun-Dried Tomatoes
Casarecce Pasta with Mushroom Tomato
Sauce
Wild Rice with Spring Onions and Fresh
Coriander
Dauphinoise Potatoes
Roasted New Potatoes with Oregano
Steamed Vegetables

Carvery:

Gammon

Desserts:

Doukissa
Double chocolate brownies
Apple strudel
Strawberry cheesecake
Cream caramel
Apricot crumble
Petit choux a la crème
Cyprus Pastries
Fresh fruit salad
Fresh fruit display

Wide Variety of Local and International Cheeses

Price €48.50 per person

(Drinks are not included / Minimum Charge: 30 persons)

Please be advised that food prepared here may contain: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish and frozen items

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BBQ BUFFET MENU

Refreshing Salads:

Marinated Grilled Bell Peppers with Vinaigrette
Rocket Plan Salad with Sun-Dried Tomatoes, Crispy Hiomeri, Kefalotyri and Crispy Pitta Bread
Two-Cabbage Salad with Mayonnaise
Nicoise Salad with Quail Eggs
Tomato and Feta (Sliced)
Waldorf Salad
Marinated Mushrooms with Fresh Coriander and Lemon Juice
Caesar Salad with Prawns
Macaroni Salad with Julienne of Prosciutto, Sun-Dried Tomatoes, Fresh Herbs and Mustard
Mayonnaise Vinaigrette
Tabbouleh with Crumbled Feta
Greek Salad with Halloumi diced and Fresh Mint
Half Moon Cucumber with Dill

Hot Dishes:

Kalbi Beef Mini Steaks on Marinated Grilled Peppers
Halved Marinated Grilled Chicken
Wings on Vegetable Couscous
Grilled Marinated Lamb Chops
Mini Burgers on Sweet-Chili Onion Confit
Grilled BBQ Spare Ribs
Grilled Halloumi, Grilled Lountza
Sheftalia, Bratwurst Sausage
Marinated Grilled Sword Fish
Grilled Octopus with Herbed Ladolemono
Grilled New Potatoes with Sour Cream
Rice with Red Kidney Beans, Sweet Corn, Garden Peas and Parsley
Corn on the Cob, Cherry Tomatoes, Mushrooms, Grilled Vegetables
Spaghetti with Light Chili Tomato Sauce

Display-Platters:

Crudities with Avocado Mouse
Tomato Chili Sauce with Tacos Chips
Charcuterie Platter with Arugula Leaves and Parmesan Flakes
Taramas with Black Caviar-Shot
Gazpacho Soup with Baby Shrimps-Shot
Assorted Smoked Fish Platter

Dips-Accompanies:

Guacamole, Tapenade, Tzatziki, Tahini, Pickled Onions, Pickled Cucumbers, Black Olives, Green Olives, English & French Mustard

Desserts:

Doukissa
Double chocolate brownies
Apple strudel
Strawberry cheesecake
Cream caramel
Apricot crumble
Petit choux a la crème
Cyprus Pastries
Fresh fruit salad
Fresh fruit display

Wide Variety of Local and International Cheeses

Price €57.00 per person

(Drinks are not included / Minimum Charge: 30 persons)

Please be advised that food prepared here may contain: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish and frozen items

CHILDREN'S MENU

A

Soup of the Day or Garlic Bread
Chicken Nuggets & Chips
Ice Cream
(Three Scoops of Ice Cream)

€15.00

B

Soup of the Day or Garlic Bread
Cheese Burger & Chips
Ice Cream
(Three Scoops of Ice Cream)

€15.00

C

Soup of the Day or Garlic Bread
Pasta (Plain, Bolognese,
Napolitan)
Ice Cream
(Three Scoops of Ice Cream)

€15.00

Menu is only available for children between the ages of 2 - 12 years

PRE-WEDDING COCKTAIL RECEPTION

CANAPÉS PACKAGE 1

Cold Canapes:

Turkey Breast & Cranberry on Pumpernickel Rounds, California Rolls, Smoked Salmon on Brown Bread, Herbed Cream cheese

Hot Canapes:

Traditional "Koupes", Vegetable Spring Rolls, Chicken Wings Tikka Masala.

Petit Fours:

Mini Baklava
Mini Choux filled with Tiramisu Cream & Chocolate

Carvery Station:

Roast Gammon or Roast Pork

Price per person €10.00

CANAPÉS PACKAGE 2

Cold Canapes:

Roast Beef with Asparagus on Brown Bread, California Rolls, Tomato & Buffalo Mozzarella drizzled with Pesto Sauce, Smoked Salmon on Brown Bread

Hot Canapes:

Halloumi in Mini Pitta Bread, Mini Burgers in Cocktail Rolls, Pork Souvlaki or Chicken Souvlaki Wrap in Tortilla

Petit Fours:

Doukissa,
Mixed Fruit Tart

Carvery Station:

Roast Gammon or Roast Pork

Price per person €11.00

CANAPÉS PACKAGE 3

Cold Canapes:

Rolled Hiomeri with Herbed Goat Cheese & Sundried Tomatoes, California Rolls, Smoked Salmon on Brown Bread, Brie on Rye Bread

Hot Canapes:

Breaded Prawns, Chili Mayonnaise, Pork Souvlaki or Chicken Souvlaki Wrap in Tortilla, Mozzarella Stick Tomato Relish

Petit Fours:

Assortment Macaroons filled with Praline
Cheese Brownies

Carvery Station:

Roast Pork, Roast Beef

Price per person €13.00

BEVERAGE SELECTION

Champagne
Wine
Beer
Soft Drinks
Water

Please Note:
8pcs per person.

Maximum Duration of Cocktail Reception 2 hrs

Price per person €10.00

DRINKS MENU

❖ Champagne (75cl) – Moet et Chandon	€95.00
❖ Sparkling Wine/Prosecco (75cl bottle) from	€34.00
❖ Selected White House Wine, (75cl) from	€24.00
❖ Selected Red House Wine, (75cl) from	€25.00
❖ Soft Drinks	€2.70
❖ Fruit Juice	€2.70
❖ Local Beer ½ Pint	€3.60
❖ Local Beer Pint	€4.70
❖ Mineral Water (75cl)	€3.10

DRINKS PACKAGE

❖ Adults	€40.00
❖ Children 13 – 17	€20.00
❖ Children 4 - 12	€15.00
❖ Children up til - 4	€00.00

Drinks Package Includes:

- ✓ Local Beer
- ✓ House Wine
- ✓ Soft Drinks
- ✓ Juices
- ✓ Water
- ✓ Tea Coffee

The above package is for the Vala Beach Venue and Socrates Ballroom only with a minimum number of 30 people to be used during the meal (maximum duration 5 hours)

(ADULTS ONLY)

If you want to UPGRADE your Drinks Package to include Spirits (Ordinary Whiskey, Vodka and Gins) a charge of €20.00 extra will apply per person.