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Wedd



Atlantica Oasis

V1 - 2025 LIMASSOL, CYPRUS, 4\*



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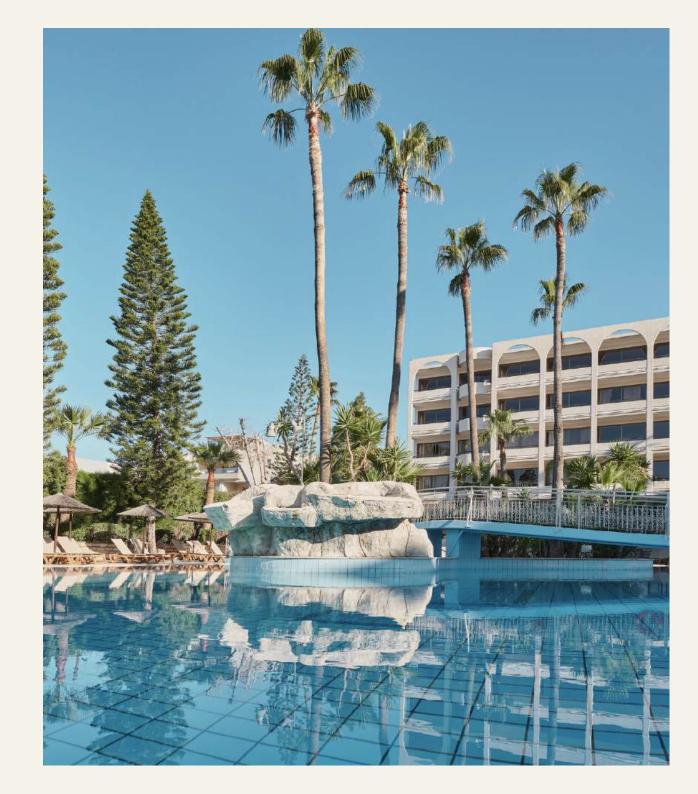
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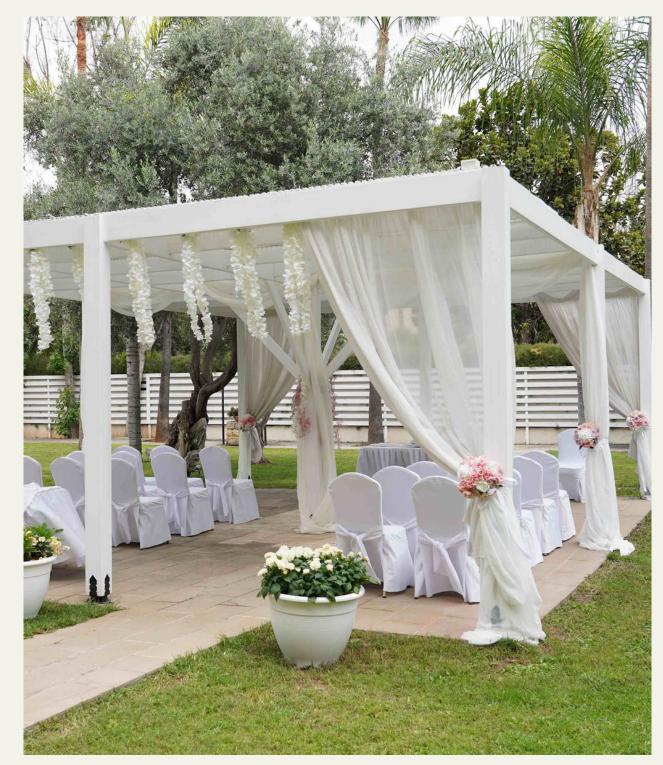
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# The Atlantica Oasis Hotel

4\*, LIMASSOL, CYPRUS

As you arrive at Atlantica Oasis Hotel, you're greeted by the city's lively energy and the refreshing vibes of the hotel. Palm trees sway gracefully around sparkling pools, offering a delightful contrast to the urban surroundings. Here, amidst the vibrant heart of Limassol, you'll find your peaceful escape-an inviting place where family joy and relaxation blend seamlessly.







# Ceremony at the Hotel Gardens

There's a lot of love that goes into our hotel gardens, making it a wedding album full of colour. Our weddings are set within our hotel garden area giving you the space to exchange your vows surrounded by up to 40 of your cherished guests. Your special day will be yours alone, with the freedom to customise every detail. Choose from our trusted suppliers to create your perfect ambiance. All packages include a beautifully decorated venue with a ceremony table, flower arrangement, chairs with white covers and balloon decoration.

# Cake and Toast

Included in your wedding package is a one tier iced wedding cake that serves around 20 guests. You can choose from the following flavours: Chocolate, Vanilla or Strawberry. You are welcome to bring along your own personal cake topper to add or you can order a fresh flower display with your wedding planner. Your cake is usually cut as part of your wedding ceremony and can be served as desert at your reception.

There's also one bottle of sparkling wine included in your wedding package to toast your marriage. You may want to ask your best man, chief bridesmaid or other to toast your marriage.



#### UPGRADE

ADDITIONAL TIER CAKE - €60 SPARKLING WINE BOTTLE - €26 CHAMPAGNES - P.O.R







# Wedding Receptions

Your evening reception will form one of the most important parts of your celebration so we've got a choice of gorgeous venues for you to choose from. Tailored decorations and entertainment can be arranged with your wedding planner when booking a private reception.









### NON-PRIVATE AGORA

Our main restaurant offers a wide variety of dishes with favourites on the list for everyone. We will arrange an area where you and your guests will be seated together at 18:30pm and you can add some flower decorations to the tables if you wish. Each guest can help themselves to our Chefs evening buffet. Drinks will be served on an all inclusive basis and this option is available for weddings up to 40 people with the restaurant closing at 21:00.



## NON-PRIVATE KARAVI TAVERN

Serving BBQ in a buffet style, twice a week in an outdoor setting. Tables can be arranged for you and your wedding party together. Please speak with your wedding planner to check the days available. It's worth noting that this is a non-private option and so private entertainment is not permitted. Drinks will be served on an all inclusive basis and this option is available for weddings up to 40 people with the restaurant closing at 21:00.



### PRIVATE MOCHA

The outdoor area at Mocha is ideal for a private wedding celebration with up to 40 guests. Personalise the space with our preferred decorators, plan seating with your wedding planner and enjoy a served meal from our wedding menus. Available 19:00–22:30, with house wine, local sparkling wine, beer, soft drinks and water included. Drinks packages are available, and only background music is permitted in this venue.

#### FEES

RENTAL €500 MENU: SEE PAGES 11-16





### private BALLROOM

The Ballroom offers a spacious indoor setting, perfect for a DJ, dance floor, and lavish decorations. Plan seating and decor with your wedding planner, and enjoy a buffet menu. Available 19:00–midnight, with house wine, local sparkling wine, beer, soft drinks, and water included. Additional drinks packages are available for a memorable celebration.

FEES

RENTAL €750 MENU: SEE PAGES 17-18

Some inclusions are subject to change & please consult your wedding planner about any food intolerances

### CELEBRITY Set menu

#### FIRST COURSE

Marinated Salmon rolled with Crab meat & mascarpone cheese, keta caviar, crispy greens & passion fruit sauce Or Vichyssoise soup leek potato enhanced with nutmeg & chives

#### MAIN COURSE

Herb crusted Chicken breast filled with Manouri cheese, sun-dried tomatoes & Prosciutto with basil cream sauce

#### DESSERT

Apple crumble with Anglaise sauce served with vanilla ice cream

#### COFFEE

**PRICING** €45 PER PERSON



### MAJESTIC Set menu

#### **FIRST COURSE**

Marinated Prawn with timbale of avocado & marinated Salmon ratatouille topped with pink grapefruit jelly & young greens Or Parsnip soup with truffle oil

#### MAIN COURSE

Sea bream fillet with spinach and olive Tapenade on seared crushed potatoes with tomato balsamic sauce

#### DESSERT

Coconut Rum & pineapple tart

#### COFFEE

**PRICING** €49 PER PERSON

# ROYAL SET MENU

#### **FIRST COURSE**

Seared Tuna loin black pepper crusted with Carabineros red baby shrimp served with wakame salad & sweet chilli sauce OR Roasted cauliflower cappuccino drizzled with nutmeg oil

#### MAIN COURSE

Pan roasted duck fillet served with apple masticha fritters, parsnip puree, star anis-kumquat & green peppercorn sauce

#### DESSERT

Pecan tart with caramel ice cream

#### COFFEE

**PRICING** €49 PER PERSON



### IMPERIAL SET MENU

#### **FIRST COURSE**

Seabass ceviche "Nikkei style" with sweet potato puree and citrus mango – avocado salsa OR Sweet corn chowder dusted with cumin

#### MAIN COURSE

Herb crusted Lamb rack set on celeriac puree with root vegetables, baby potatoes & rosemary jus

#### DESSERT

Paris breast with hazelnut cream & strawberries

#### COFFEE

**PRICING** €54 PER PERSON



### ROMANTICA Set menu

#### FIRST COURSE

Burata salad cherry tomatoes & fresh garden greens set on homemade crostini drizzled with pesto & aged balsamic vinegar OR Green asparagus soup with a dollop of sour cream garnished with chives

#### MAIN COURSE

Veal tournedos with dauphinoise potatoes, parsnip puree & porcini mushrooms sauce OR Angus beef fillet with fondants potatoes slow cooked in olive oil, celeriac puree served with port wine sauce

#### DESSERT

Flourless chocolate cake with vanilla ice cream

#### COFFEE

**PRICING** €59 PER PERSON





#### FRESHLY HOMEMADE SALADS

Village salad with feta cheese Quinoa salad with fresh garden vegetables with citrus vinaigrette Tomato with feta & oregano, marinated mushrooms salad Caesar's salad with herb croutons, Prawns with green salad Rocket salad with sun dried tomatoes & parmesan flakes

#### **CARVERY CORNER**

Honey glazed Gammon served with pineapple & gravy sauce

#### **HOT BUFFET SPECIALTIES**

Filet of Beef with mushroom sauce Oven baked Lamb marinated with lemon juice & herbs Fillet of Salmon with saffron sauce Lemon thyme grilled Chicken Cheese & spinach tortellini with tomato sauce Rice with asparagus Oven roast potatoes Seasonal vegetables





#### PLATER DISPLAY

Whole poached Salmon

#### DESSERTS

Fruit tart, Chocolate cake, Apple crumble with custard, Chocolate profiteroles, Cheese platter, Fresh fruit display.

#### CONDIMENTS

Thousand Island's dressing, Balsamic dressing, Olive oil & lemon, French dressing, Roquefort dressing, Italian herbs vinaigrette

#### PRICING

€69 PER PERSON (MINIMUM CHARGE 40 ADULTS)



# DAY PASSES

Any guests visiting the hotel for your wedding day will require a day pass and will need to check-in at the reception upon arrival. Day passes allow entry from 10am until midnight on an all inclusive board basis.

#### FEES

ADULT – €60 CHILD (2-12YRS) – €30

When booking a private reception:

ADULT – €40 CHILD (2-12YRS) – €20

**BOOK NOW** 



