



*Weddings  
& Renewal  
of Vows*

Atlantica  
Oasis

V1 - 2025  
LIMASSOL, CYPRUS, 4\*



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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



# MENU

*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

# MENU

# 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

# MENU

# 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

# MENU

# 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

# MENU

# 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

# MENU



# EROS

## BUFFET MENU

1/2

### 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

# MENU

# EROS

## BUFFET MENU

2/2

### PLATER DISPLAY

Whole poached Salmon

### CONDIMENTS

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

### DESSERTS

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

### PRICING

€69 PER PERSON

(MINIMUM CHARGE 40 ADULTS)

# MENU

An aerial photograph of a swimming pool area. The pool is filled with clear, turquoise water. Along the edge of the pool, there are several lounge chairs and large, round, thatched umbrellas. Some people are visible sitting on the chairs. The pool is surrounded by a light-colored tiled deck. In the background, there are palm trees and other tropical vegetation.

# 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

Atlantica  
*Weddings*

**BOOK NOW**

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