

*Weddings
& Renewal
of Vows*

Atlantica
Oasis

V1 - 2026 - 2027
LIMASSOL, CYPRUS, 4*



Contents

pg. 3

pg. 4

pg. 5

pg. 6–18

Intro

Ceremony

Wedding cake
and toast

Wedding reception

pg. 19

pg. 20

Day Passes

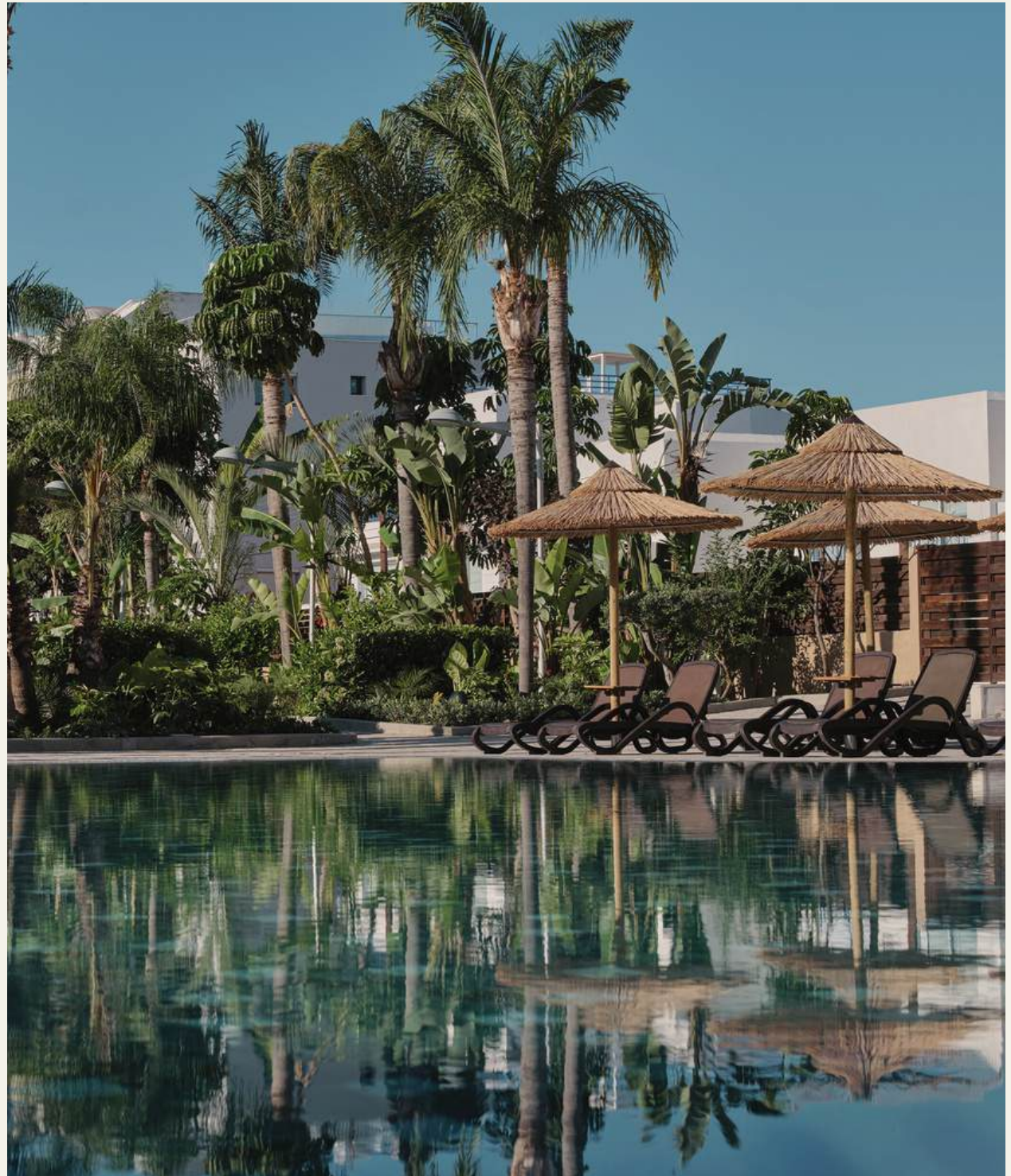
Contact



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 ambience. 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.

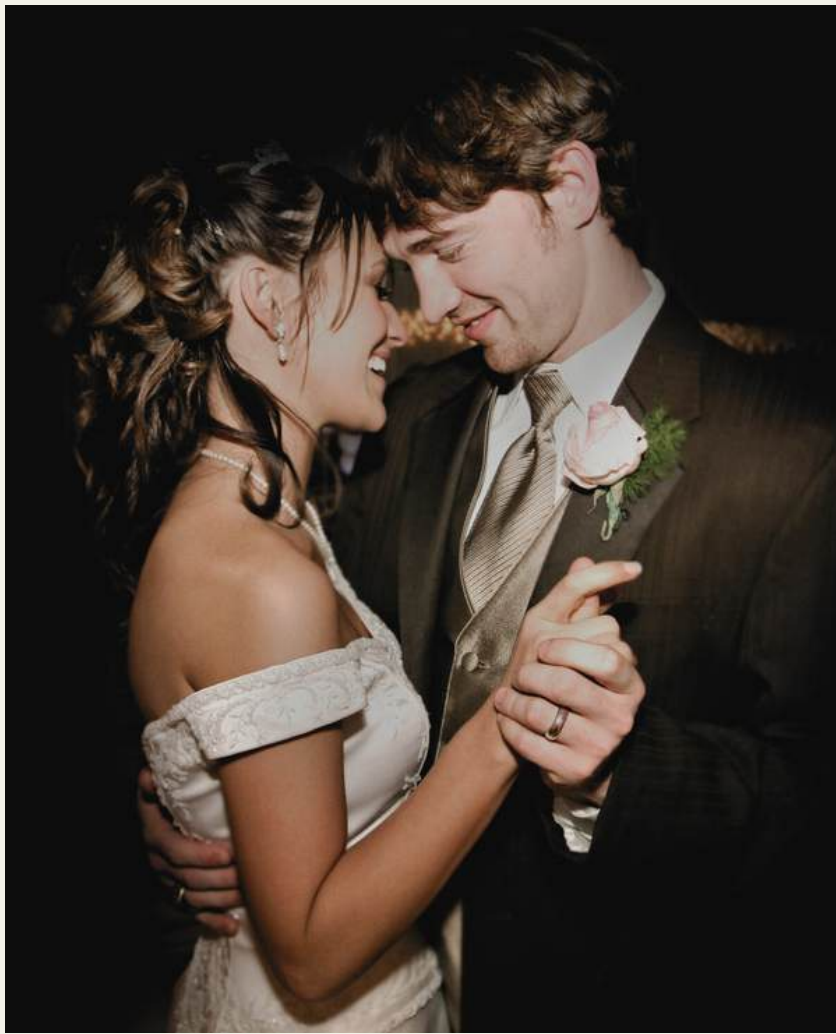


PRIVATE MOCHA

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 with a curved edge. The pool deck is paved with light-colored tiles. Several lounge chairs with dark frames and light-colored cushions are arranged on the deck, each accompanied by a large, round, woven straw umbrella. The pool water is clear and blue, with some ripples visible. The background shows a continuation of the pool deck and more lounge chairs.

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

weddings@atlanticahotels.com

[@atlanticaweddings](#)

