

IMPERIAL ISLAND RESORT

PAPHOS | CYPRUS

happily ever after

wedding packages



weddings | honeymoons | vow renewals | anniversaries

elegantCOLLECTION by **LOUIS** HOTELS

an IMPERIAL *metamorphosis*

We are excited to announce the transformation of Louis Imperial Beach hotel in Paphos, Cyprus to a 5-star Premium All Inclusive Resort as from May 2026.

Following its extensive 2 phase renovation, the hotel will join the

elegantCOLLECTION by **LOUIS** HOTELS

PHASE 1

(01/11/25 - 2/5/26)

- Full renovation of all rooms
- New wedding gazebo and a modern entertainment venue
- Upgrade of all restaurants
- New kids club and upgraded facilities (spa area, gym etc)

PHASE 2

(21/11/26 - 30/3/27)

- Construction of an extensive waterpark
- Relandscaping of all hotel's gardens
- Elevating the guest pool experience

WEDDING PACKAGES

A DREAM DESTINATION FOR WEDDINGS FOR YOU & YOUR GUESTS



With Cyprus' golden sunsets as your backdrop and the waves as your soundtrack, your special day will be as magical and unique as your love story.



Whether you're planning an intimate elopement or a lavish celebration, Imperial Island Resort will feature an elegant outdoor wedding venue set within the fully renovated Resort, surrounded by lush greenery and offering breathtaking sea views perfect for a romantic and unforgettable ceremony.

The resort will also feature six dedicated suites **Made for Two**, each offering serene sea views and elevated amenities, especially designed for couples.

Contact our wedding coordinator at:
imperial.fb@louishotels.com

WEDDING PACKAGES

4 STEPS. 1 LOVE STORY. ENDLESS MEMORIES!

STEP 1 **GET INSPIRED**

Dreaming of saying "I do" under the Cyprus sun, where turquoise seas, timeless charm, and your love story meet? A stunning new gem in Paphos, the 5* Imperial Island Resort will be a romantic oasis with Mediterranean charm making your wedding moments unforgettable.

STEP 2 **BOOK YOUR JOURNEY**

Your dream is waiting. Choose your date and begin the journey to your perfect wedding day in Cyprus.

STEP 3 **SHAPE THE STORY**

Plan your big day with ease at our hotelblends dreamy views, curated details, and hands-on support to bring your wedding vision to life.

STEP 4 **INDULGE IN THE MOMENT**

It's your moment, dance, laugh, and make memories that will last forever.



WEDDING PACKAGES

Special Introductory Offer

Valid for bookings made up to 31/12/2026 for weddings taking place up to 31/12/2027



VENUES

- OUTDOOR GAZEBO: €600
 - INDOOR VENUE: €600
- For up to 70 guests

THE PACKAGE INCLUDES:

- A complimentary bottle of sparkling wine for the celebratory toast
- A complimentary tier wedding cake with traditional white icing
- Elegant décor
- Ceremony table with a classic floral arrangement



WEDDING CAKES

- 2 tier Wedding Cake €275
- 3 tier Wedding Cake €385



All prices quoted are in Euros and include all applicable taxes

WEDDING PACKAGES

MADE FOR TWO

Celebrate your love story with effortless elegance at the brand-new Imperial Island Resort by Louis Hotels, where breathtaking sea views and tailored experiences come together to create the wedding of your dreams.



EXCLUSIVE BENEFITS FOR THE WEDDING COUPLE

- Complimentary room upgrade to a sea view suite Made for Two (subject to availability)
- Welcome fruit platter & sparkling wine in room upon arrival
- Late check-out (subject to availability)
- A local gift from the resort to commemorate your special day

ROMANTIC TOUCHES

- Candlelight dinner for two featuring our Chef's surprise 3-course menu
- Champagne breakfast in-room the morning after the wedding
- 20 minute couple's massage at our luxurious spa
- 20% discount on all additional Spa services

All prices quoted are in Euros and include all applicable taxes

GALA DINNER VENUES

Minimum 30 Pax – Maximum 70 Pax

- **PRIVATE OUTDOOR VENUE**

(to be confirmed upon and prior agreement):

€450

- **PRIVATE INDOOR VENUE**

(to be confirmed upon and prior agreement):

€450

- **MAIN RESTAURANT**

(designated area at the restaurant, non private):

Free of charge



All prices quoted are in Euros and include all applicable taxes

COCKTAIL MENUS

Minimum 30 Pax – Maximum 70 Pax

COCKTAIL MENU 1

€39 per person

COLD ITEMS

- Prosciutto wrapped in tortilla with cream cheese
- Mini vol aux vent with baby shrimps
- Marinated salmon on rye bread
- Mini tart / confit tomatoes / olive tapenade

HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
- Pork gyros in tortilla / tzatziki
- Vegetable dumplings / mango sauce
- Salmon burger in mini rolls / sweet chilly mayo

DESSERTS

- Apple crumble tart
- Choco brownies topped with cheese

COCKTAIL MENU 2

€43 per person

COLD ITEMS

- Camembert cheese on crispy bread
- Prosciutto wrapped in tortilla with cream cheese
- Smoked salmon on rye bread
- Mini tart with avocado mousse / marinated prawns

HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
- Beef gyros in tortilla / tzatziki
- Salmon burger / sweet chilly mayo
- Keepeh with mushrooms (coupes with mushrooms)
- Indian samosas / mango sauce

DESSERTS

- Baked cheesecake
- Choco fudge cake
- Strawberry fruit tart

Children 2-11.99 years receive 50% discount on the main rate



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GALA DINNER MENUS

Minimum 30 Pax – Maximum 70 Pax

MENU 1

€90 per person

- Marinated salmon Tataki / avocado / beetroot tartare / wild greens / honey miso sauce
- Mushroom velouté soup topped with almond nuts drizzled with basil aroma
- Spinach and ricotta tortellini / vegetables / Frascati wine essence
- Pan seared pork fillet / herb crust / port wine emulsion
- Seasonal vegetables / crunchy potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit fours

MENU 2

€99 per person

- Smoked salmon roulade / scallop carpaccio / wild greens / yuzu & honey lemon essence
- Smoked eggplant soup / boureki with anari local cheese / basil oil
- Angus beef fillet / foie gras / wild mushrooms fricassee / koumandaria wine essence / seasonal vegetables / potatoes
- Salted caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit fours

MENU 3

€115 per person

- Tuna carpaccio / celeriac puree / lime / beetroot pickle / virgin olive oil / micro greens wild greens / creamy chives / wasabi - velouté sauce
- Pumpkin soup / vanilla essence / coconut flakes
- Crispy fruity bread
- Stuffed beet ravioli / asparagus / walnut sauce
- Angus beef fillet / sweet bread sphere / seasonal vegetables / potatoes
- Beef scented jus
- Crescendo chocolate cake / red fruit compote / dark chocolate mousse /
- Raspberry sauce
- Coffee & petit fours

Children 2-11.99 years receive 50% discount on the main rate

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

Minimum 30 guests, maximum 70 guests

VEGAN MENU

€79 per person

- Grill Avocado / muhummara / tahini essence raisins / raisings / pomegranate / roasted pine nuts
- Pumpkin soup / coconut milk / carob rusks
- Pan roasted cauliflower / celeriac pure / apple sticks
- Dark chocolate mousse / crispy biscuits / red berries sauce
- Coffee & petit fours



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BBQ BUFFET MENU

Minimum 50 guests, maximum 70 guests

SALADS & DISPLAYS

€95 per person

- Greek salad
- New potato salad with crispy bacon / whole grain mustard mayo
- Coslow salad with pineapples
- Rocca salad with sun dried tomatoes
- Tomato mozzarella platter / homemade pesto
- Grill vegetables platter parmesan flakes
- Sea food antipasti

Selection of local and international dips:

- Tzatziki
- Muhumurum smoked eggplant,
- Kalamata olives
- Green olives

HOT DISHES

- Pork kontosouvli traditional style
- Chicken souvlaki tandoori style
- Homemade mini burger / onion confit
- Hoisin pork ribs / smoked BBQ sauce
- Honey balsamic lamb cutlets with fresh herbs / harissa yogurt
- Sea food souvlaki with lime aroma and olive oil
- Grilled vegetables
- Corn on the cob
- Garlic mushrooms
- Grill sausages
- Garlic nan bread
- Freshly made baked potatoes with herbs

Selection of sauces:

- Pepper sauce
- Mushroom sauce
- Sweet chilly mango sauce
- Smoked BBQ sauce

DESSERTS & FRUIT STATION

Selection of local and international sweets
Fresh fruits, a large variety of cheese,
chutneys, crostini



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F.A.Q. FREQUENTLY ASKED QUESTIONS

1. Is there a fee for having a personal wedding coordinator?

Our hotel offers the dedicated support of an experienced in-house wedding planner at no extra cost, ready to turn your vision into reality. From the first consultation to the final toast, they'll guide you through every step with care, creativity, and professionalism. Our planner will be delighted to assist in creating a wedding that reflects your unique love story perfectly tailored, beautifully executed.

2. Do we have to book a private wedding banquet?

To ensure an exclusive and memorable experience on your special day, a private banquet at the hotel is for all wedding celebrations. This allows you and your guests to enjoy a dedicated space, personalized service, and a custom-designed menu tailored to your tastes. Please note that additional charges apply for private events, including venue setup and catering based on your selected menu and guest count. Our team will be happy to provide full details and assist in creating an unforgettable wedding celebration.

3. Can guests use their Premium All Inclusive during the Wedding day?

Guests on Premium All Inclusive can take advantage of their meal package and have a lunch or dinner at the main restaurant the day of the wedding at no extra charge. Additional charges will apply for special wedding menus for all participants: hotel residents and non-hotel residents.

4. Is there a day pass to attend the wedding for guests who don't stay at the hotel?

For guests who are not staying at the hotel, a day pass is required to attend the wedding celebration and enjoy the hotel's facilities. This pass grants access to the event areas, amenities, and services provided during the wedding day. The cost of the Day Pass Premium All Inclusive is 160 euro per adult and 80 euro for child. The passes must be arranged in advance to ensure a smooth and enjoyable experience for all. Our team will gladly assist with the process and provide full details to help you plan effortlessly for your special day.

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