



# Wedding Menu



CONSTANTINOU BROS  
HOTELS  
PAFOS CYPRUS



# *Gala Dinner Menu 1*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

**Bread & Butter Service**

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**Grilled Halloumi Cheese on a Mixed Salad**

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**Prawn Souvlaki with Avocado Sauce**

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**Mediterranean Grilled Chicken with  
Herb & Garlic marinated Summer Vegetables  
Greek Oven-Roasted Potatoes**

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**Profiteroles**

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**Freshly Brewed Coffee & Assorted Teas**

**€70.00 per adult – Non Resident**

**€60.00 per adult for Residents in the hotel**

**€50.00 per adult for Full Board & P.P All Inclusive guests**

**All taxes are included**



# *Gala Dinner Menu 2*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

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## **Bread & Butter Service**

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**Crab & Smoked Salmon with Avocado, Fennel and Apple**

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**Artichokes Barigoule  
Braised Artichokes in White Wine with Olive Oil**

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**Pork Tenderloin with Mushroom Sauce, baby Vegetables  
and Pomme Anna**

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**Strawberry Filo Cups with Cream Cheese**

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**Freshly Brewed Coffee & Assorted Teas**

**€70.00 per adult – Non Resident  
€60.00 per adult for Residents in the hotel  
€50.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included**

# *Gala Dinner Menu 3*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

**Bread & Butter Service**

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**Verrine of Veal Tartar with Avocado**

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**Grilled Halloumi wrapped in Vine Leaves**

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**Pan fried Sea Bass Fillet and Prawns with Garlic & Lemon Sauce  
Chateau Potatoes  
Chefs' Seasonal Vegetables**

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**Baklava with Vanilla Ice-Cream**

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**Freshly Brewed Coffee & Assorted Teas**

€80.00 per adult – Non Resident  
€70.00 per adult for Residents in the hotel  
€60.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included



# *Gala Dinner Menu 4*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

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**Bread & Butter Service**

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**Tomato & Mozzarella Layers**

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**Baked Asparagus with Prosciutto in Salsa with Orange**

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**Roast Fillet of Beef with Mushrooms & Tarragon Sauce  
Grilled Summer Vegetables marinated with Herbs and Garlic**

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**Amaretto Cheesecake with Peach Coulis**

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**Freshly Brewed Coffee & Assorted Teas**

€95.00 per adult – Non Resident  
€85.00 per adult for Residents in the hotel  
€75.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included

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# *Gala Dinner Vegetarian Menu 1*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

**Bread & Butter Service**

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**Goats' Cheesecake with Red Onion**

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**Pancakes with Asparagus & Tomato Sauce**

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**Mushroom Stroganoff served with Field and Button  
Mushrooms flamed in Brandy with Paprika, Shallots and Cream  
Served on a Bed of Rice**

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**Triple Layer Chocolate Tart with Orange Compote**

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**Freshly Brewed Coffee & Assorted Teas**

€65.00 per adult – Non Resident  
€55.00 per adult for Residents in the hotel  
€45.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included



# *Gala Dinner Vegetarian Menu 2*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

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**Bread & Butter Service**

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**Beetroot Salad with Goats' Cheese**

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**Boiled Asparagus with Parmesan Cheese**

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**Penne Pasta with Vegetable Medley**

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**Tiramisu Verrine**

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**Freshly Brewed Coffee & Assorted Teas**

€55.00 per adult – Non Resident

€45.00 per adult for Residents in the hotel

€35.00 per adult for Full Board & P.P All Inclusive guests

All taxes are included

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# Gala Dinner Gluten Free Menu 1

(Leda terrace only)

Min 10 pax – Max 30 pax

## Bread & Butter Service

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Gluten Free Vegan Herbed Cream Cheese Spread  
Served with Gluten Free Bread Toast

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Jumbo Prawns and Balsamic, Orange Onions  
Served with Green Vegetables

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Mediterranean Chicken with Balsamic Vinegar  
Served with Roasted Peppers and Rice

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Gluten Free Lemon Meringue Pie

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Freshly Brewed Coffee & Assorted Teas

€65.00 per adult – Non Resident  
€55.00 per adult for Residents in the hotel  
€45.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included



# *Gala Dinner Gluten Free Menu 2*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

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**Bread & Butter Service**

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**Shrimps served with a Tropical Fruit Salsa**

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**Cabbage Rolls stuffed with Ground Beef, Onion and Rice  
Covered in a Sweet & Tangy Tomato Sauce**

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**Beef Sirloin Steak with Chickpeas, Tomatoes and Feta Cheese  
Served with Parsley Potatoes**

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**Gluten Free Tiramisu**

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**Freshly Brewed Coffee & Assorted Teas**

**€75.00 per adult – Non Resident**

**€65.00 per adult for Residents in the hotel**

**€55.00 per adult for Full Board & P.P All Inclusive guests**

**All taxes are included**

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# Gala Dinner Vegan Menu 1

(Leda terrace only)

Min 10 pax – Max 30 pax

## Bread & Butter Service

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Gluten Free Vegan Herbed Cream Cheese Spread  
Served with Gluten Free Bread Toast

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## Pitta Pizza

With Tomato Sauce, Vegan Cheese and Baby Spinach

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Eggplants & Potatoes stewed in Tomato Sauce  
Served with a Tomato, Cucumber and Basil Salad

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## Vegan Nutella Cheesecake

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Freshly Brewed Coffee & Assorted Teas

€55.00 per adult – Non Resident

€45.00 per adult for Residents in the hotel

€35.00 per adult for Full Board & P.P All Inclusive guests

All taxes are included



# *Gala Dinner Vegan Menu 2*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

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## **Bread & Butter Service**

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### **Vegan “Tuna” Salad**

**Cashew Cream Sauce, Almonds, Vegan Mayo**

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### **Grilled Asparagus with Spring Onion-Radish “Butter”**

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**Quinoa, Avocado and Sweet Potato Timbale  
Roasted Spring Carrots with Lemony Dill Pesto**

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### **Vegan Tiramisu**

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**Freshly Brewed Coffee & Assorted Teas**

**€60.00 per adult – Non Resident  
€50.00 per adult for Residents in the hotel  
€40.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included**

# *Gala Dinner Vegan Menu 3*

*(Leda terrace only)*

*Min 10 pax – Max 30 pax*

## **Bread & Butter Service**

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**Vegan Cheese Ball filled with Pine Nuts, Almonds and Tofu  
Served with Toasted Bread**

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**Bruschetta with Tomato and Basil**

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**Vegan Alfredo - Fettuccine Pasta  
With Cashews, Garlic and Vegan Parmesan Cheese  
Served with Vegan Kale Caesar Salad**

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**Vegan Mousse**

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**Freshly Brewed Coffee & Assorted Teas**

**€60.00 per adult – Non Resident  
€50.00 per adult for Residents in the hotel  
€40.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included**

# BBQ Dinner Menu 1

Min order 20 adults - Max order 39 adults

## Cold Decorated Dishes

Greek Salad with Feta Cheese  
BBQ Coleslaw Salad  
Tomato Mozzarella and Mozzarella Platter  
Minted Pea and Potato Barbecue Salad  
Smoked Mackerel Salad  
Tomato & Onion Salad  
Roasted Red Peppers with Olive Oil and Garlic  
Barbeque Shrimps – Seafood Fruit Salad  
Cypriot Salad  
Cold Meat Appetizer

## Salad Bar

Lettuce, Tomato, Cucumber, Beets, Onion, Feta Cheese, Peppers  
Piccalilli, Mixed Pickle, Pickled Onions, Pickled Vegetables  
Selection of Olives

## Dressings

Oil & Lemon  
Pesto  
Yoghurt  
Vinaigrette  
Honey & Mustard



### Dips

BBQ Eggplant Salad  
Tzatziki (Yoghurt Dip with Garlic and Cucumber)  
Guacamole Barbecue Dip  
Hummus  
Sour Cream and Chive Dip

### Bread and Butter

Variety of Breads and Rolls accompanied with Butter and Margarine  
Pitta Bread

### Seafood Grill

BBQ Swordfish Steaks  
Teriyaki Grilled Salmon  
Citrus Garlic Prawns

### Meat Grill

Grilled Ribeye Steak  
Grilled Chicken Breast  
Pork Souvlaki  
Grilled Lamb Chops

### Grilled Halloumi Cheese

### Carvery

Roasted Gammon  
Roasted Turkey Breast with Fresh Sage

### Hot Sauces

Barbecue Sauce  
Mustard Sauce  
Gravy  
Mushroom Sauce



### Cold Sauces

Tomato Ketchup  
Bearnaise  
Chimichurri  
Olive Oil - Lemon Sauce  
Avocado Sauce  
Mayo-Garlic Sauce  
Thousand Islands  
Various mustards

### Side Dishes

Jacket Potatoes  
French Fries  
Grilled Mediterranean Vegetables  
Rice a la Orientale

### Desserts

Assorted Fresh Fruit Platter  
Cheese Cake  
Chocolate Cake  
Black Forest Gateau  
Panna Cotta  
Crème Caramel  
Chocolate Mousse

### Cheese Platter

Selection of International & Local Cheeses served with Crackers

€98.00 per adult – Non Resident  
€88.00 per adult for Residents in the hotel  
€78.00 per adult for Full Board & P.P All Inclusive guests  
€30.00 per child – Non Resident 2 – 12 yrs  
€25.00 per child for Residents in the hotel 2 – 12 yrs  
All taxes are included  
Minimum 20 adults must be paid for

# BBQ Deluxe Dinner Menu 2

Min order 20 adults - Max order 39 adults

## Starters

Original Greek Village Salad  
BBQ Coleslaw Salad  
Tomato Mozzarella and Basil Platter  
Grilled Florine Pepper Salad  
Variety of Olives and Olive Paste  
Vegan Avocado Salad with Grapefruit, Lettuce and Endive  
in a dressing of herbed Oil and Lime  
Fava Mousse with Grilled Octopus

## Salad Bar

Lettuce, Tomato, Cucumber, Beets, Onion, Feta Cheese, Peppers  
Piccalilli, Mixed Pickle, Pickled Onions, Pickled Vegetables  
Selection of Olives

## Dressings

Oil & Lemon  
Pesto  
Yoghurt  
Vinaigrette  
Honey & Mustard  
Thousand Islands

## Dips/Meze

Melitzanosalata (Aubergine Dip)  
Tzatziki (Yoghurt Dip with Garlic and Cucumber)  
Guacamole Barbecue Dip  
Tahini & Lemon Sauce  
Houmous



### Bread and Butter

Variety of Breads and Rolls accompanied with Butter and Margarine

### Seafood Grill

Greek Style Grilled Prawns with Ouzo  
Grilled Scallops with Lemony Salsa Verde  
Grilled Lobster Tails with Lemon and Herb Butter  
Grilled Teriyaki Salmon with Pineapple

### Meat Grill

Grilled Ribeye Steak with Melting Parsley Butter  
Grilled Lamb Chops Greek Style  
Grilled Marinated Pork Escallops  
Grilled Herb Marinated Chicken Thighs

### Fried Sesame Crusted Halloumi Sticks with Honey

### Hot Sauces

Apricot Bourbon Sauce  
Brown Butter & Sage Sauce  
Gravy  
Mushroom Sauce  
Lemon Garlic Butter Sauce for Seafood  
White Wine Sauce for Seafood

### Cold Sauces

Tomato ketchup  
Bearnaise  
Chimichurri  
Olive Oil - Lemon Sauce  
Avocado Sauce  
Mayo - Garlic sauce  
Thousand Islands  
Various Mustards



### Side Dishes

Jacket Potatoes  
French Fries  
Hasselback Sweet Potatoes  
Garlic Butter Mixed Vegetables  
Pomegranate Balsamic Roasted Vegetables

### Desserts

Selection of Fruits  
Cheese Cake  
Chocolate Cake  
Fruit Tart  
Lemon Tart  
Chocolate Brownies  
Cyprus Sweets Preserves

### Cheese Platter

Four Kinds of Cheeses  
Served with Crackers and Fig or Orange Marmalade

€125.00 per adult – Non Resident  
€115.00 per adult for Residents in the hotel  
€105.00 per adult for Full Board & P.P All Inclusive guests  
All taxes are included  
Minimum 20 adults must be paid for

# BBQ Dinner Menu 3

Min order 40 adults

## Cold Decorated Dishes

Poached Salmon Whole  
BBQ Coleslaw Salad  
Greek Salad with Feta Cheese  
Tomato and Mozzarella Salad

## Salad Bar

Lettuce, Tomato, Cucumber, Beets, Onion, Feta Cheese, Peppers  
Piccalilli, Mixed Pickle, Pickled Onions, Pickled Vegetables  
Selection of Olives

## Dressings

Oil & lemon  
Pesto  
Vinaigrette  
Greek Vinaigrette  
Honey & Mustard

## Dips

Tzatziki (Yoghurt Dip with Garlic and Cucumber)  
Guacamole Barbecue Dip  
Hummus  
Sour Cream and Chive Dip

## Bread and Butter

Variety of Breads and Rolls accompanied with Butter and Margarine  
Pitta Bread



### Hot Appetizers

Grilled Asparagus with Prosciutto  
Avocado and Bacon Bites  
Fire Roasted Aubergines and Red Peppers

### Seafood Grill

BBQ Swordfish with Rosemary  
Citrus Garlic Prawns

### Meat Grill

Grilled Mini Sirloin Steak  
Grilled Chicken Breast  
Pork Souvlaki  
Grilled Lamb Chops

### Fried Sesame Crusted Halloumi Sticks with Honey

### Hot Sauces

Barbecue Sauce  
Honey Mustard Sauce  
Gravy  
Cream & Mustard Sauce  
Lemon Garlic Butter Sauce for Seafood  
White wine Sauce for Seafood

### Cold Sauces

Bearnaise  
Chimichurri  
Olive Oil - Lemon Sauce  
Avocado Sauce  
Mayo - Garlic Sauce  
Thousand Islands  
Tomato ketchup  
Various Mustards



### Side Dishes

Jacket Potatoes  
French Fries  
Corn on the Cob  
Coloured Vegetable Sticks  
Grilled Tomatoes with Yoghurt

### Desserts

Assorted Fresh Fruit Platter  
Cheese Cake  
Chocolate Cake  
Fruit Tart  
Lemon Tart  
Chocolate Mousse

### Cheese Platter

Selection of International & Local Cheeses  
Served with Crackers

€82.00 per adult – Non Resident  
€72.00 per adult for Residents in the hotel  
€62.00 per adult for Full Board & P.P All Inclusive guests  
€30.00 per child – Non Resident 2 – 12 yrs  
€25.00 per child for Residents in the hotel 2 – 12 yrs  
All taxes are included  
Minimum 40 adults must be paid for

# Children Menu Proposals

2 – 12 yrs  
(Leda terrace only)

## Choice of Starters

Garlic Bread  
Soup of the Day  
Salad

## Choice of Main Course

Chicken Nuggets  
Fish Fingers  
Mediterranean Vegetable Pasta (Vegetarian)  
Pasta Bolognese  
Margarita Pizza (Vegetarian) or Pepperoni Pizza  
Mozzarello Sticks (Vegetarian)  
Beef Burger  
Potato Croquettes (Vegetarian)

All served with a choice of Jacket Potatoes/French Fries/Rice/Mashed Potato  
Baked beans or Vegetables

## Dessert

Ice-Cream  
Fruit Fantasy  
Jelly  
Chocolate Cake

€30.00 per child – Non Resident

€25.00 per child for Residents in the hotel

All taxes are included

For BBQ options for children pizza and nuggets will be added to the BBQ buffet