



your dream wedding

AT THE AMATHUS BEACH HOTEL

2026

2027

2028



WEDDINGS

AT THE AMATHUS BEACH HOTEL

Catalog 2026





Getting Married

AT THE AMATHUS BEACH HOTEL

**GIVE US THE OPPORTUNITY TO MAKE THE HAPPIEST
DAY OF YOUR LIFE, AN ETERNAL MEMORY!**

Your wedding day should be an unforgettable one! We, at the Amathus Beach Hotel, know how to organise every single detail on this very special day. Our wedding professionals undertake to design wedding packages with personalised services to suit every couple, and fulfil every wish, in order to make this day, an unforgettable experience.

Our Venues

Civil Ceremonies

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (available only after 19:30 hrs)	100 persons	€2.000,00
Lawn and Gardens -Central part (available only after 19:30 hrs)	250 persons	€ 4.000,00
Pier Area	200 persons	€1.000,00
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	100 persons	€ 700,00
Athenaeum Room(s)	120 persons	€ 700,00

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Notes:

- One Marquee for the wedding couple (if outdoors) and chairs dressed in white covers for the blessing or civil ceremony are included in above hire cost
- Municipality fees are not included in the above costs

Wedding Cocktail

Receptions

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (can be used only after 19:30 hrs)	150 persons	€2.000,00
Lawn and Gardens -Central part (can be used only after 19:30 hrs)	2,000 persons	€ 4.000,00
Pier Area	150 persons	€ 1000,00
Blue-breeze Terrace (section)	200 persons	N/A
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	150 persons	€ 700,00 (Cost may be waived, depending on number of guests attending and food/drinks option selected)
Ares Foyer (without view)	80 persons	N/A
Athenaeum Room x 1	30 persons	€ 400,00
Athenaeum Room x 2	100 persons	€ 600,00
Athenaeum Room x 3	150 persons	€ 850,00

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Wedding Dinners

From an intimate dinner for two persons up to a dinner for 400 persons, a selection of various indoor and outdoor venues is listed below in order to host your esteemed event. Please book well in advance to secure your chosen venue.

Outdoor Venues with Mediterranean view Weather permitting

Venues	Max. Capacity	Hire & Set-up Cost
Pier Area	100 persons	€ 1.000,00
Limanaki Fish Restaurant	50 persons	Reserved Section - Non Private
Lighthouse Bar (Friday & Saturdays not available)	60 persons	€800,00 - €2.000,00 (depending on the number of guests)
Gardens and Lawns (can be used only after 19:30 hrs)	400 persons	Cost is included in the dinner package

Indoor Venues with Mediterranean view Privately

Venues	Max. Capacity	Hire & Set-up Cost
Thalassa Restaurant (existing furniture)	120 persons	€ 1.000,00
Demetra Ballroom (round tables)	250 persons	€2.000,00
Ares Room	90 persons	€ 1.000,00
Demetra & Ares Ballrooms	400 persons	€3.000,00

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Events outdoors will be confirmed only under the following conditions:

- Music will be constantly controlled to a low level and should be turned off at midnight
- Only hotel directional speakers will be used, facing the sea
- The layout of the area will follow hotel's guidelines
- The gardens will be available for set up and decoration after 18:30 hrs.
- Event should start after 19:30 hrs.
- All above venues can be made available subject to availability at the time of confirmation

Municipalities & Town Halls

Amathounta Municipality

Please refer to the following procedures as stated by Amathounta Municipality: Instructions for the arrangement of Civil Weddings:

People who wish to have a civil wedding in Cyprus must apply in person to the Officiator of Marriage Services at the Amathounta Municipality. Some of the necessary documents required are the following:

1. Passports
2. Declaration of being single/divorced/widow/er
3. Divorce certificate (Decree Absolute)
4. Death certificate
5. Birth certificate
6. Confirmation of being single/divorced issued by the Ministry of Interior Nicosia (for Cypriot nationals)
7. Certificate for Thalassaemia (for Cypriot nationals).

For accurate details with regards to the Civil Wedding procedures you are kindly requested to contact the Officiator of Marriage Services at the Amathounta Municipality, as follows:

Amathounta Municipality
Civil Marriage Office
39, Ayias Paraskevis Str., CY-4044, Yermasoyia, Limassol – Cyprus
Telephone: 00357 25 879812
Facsimile: 00357 25 873434
E-mail Address: weddings@amathounta.org.cy
Website: www.yermasoyiamunicipality.org.cy/en/

Wedding Ceremonies

Church Weddings

Church weddings can be held in various chapels in Limassol town. The couple should handle these arrangements directly in order to arrange the necessary paperwork.

Please find below the contact details:

Anglican Church: St. Barnaba's Church

PO Box 51494, 3506 Limassol

Tel. 00357 - 25 362 713

www.stbarnabas-cyprus.com/contact-us/

Catholic Church: St. Catherine Church

2 Jerusalem Street

P.O.Box 57331, 3315 Limassol

Tel. 00357 - 25 362946; Fax 25 346290

Tel. 00357 - 25 740 212

Email: st_catherine@cytanet.com.cy

www.cypruscatholicchurch.org/limassol

Maronite Church: Church of St Charbel

1 Monis Machaira Str

3020 Limassol

Tel: 00357 - 99140907

Fax: 00357 - 25763035

E-mail: st.charbel.church.limassol@gmail.com

Sourp Kevork Armenian Apostolic Church

Address: Vasili Michaelidi 16, Limassol 3026

Tel.: 00357 - 22454540

Fax: 00357 - 22424642

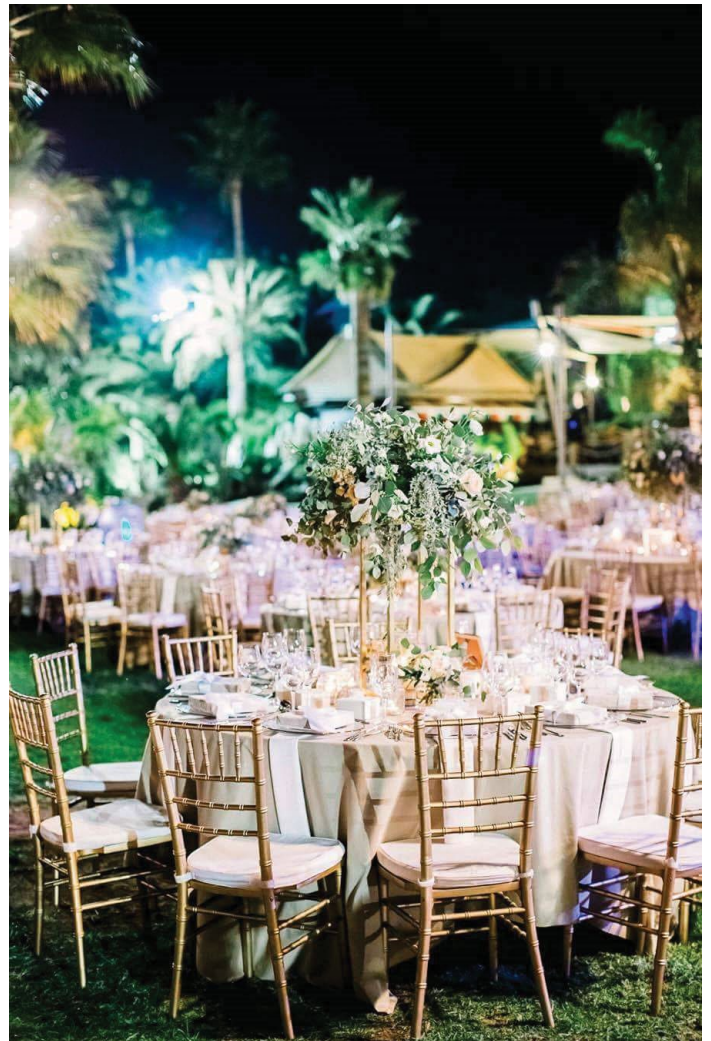
Email: ayo@cyprusarmenians.com

Facebook Page: [ArmenianPrelatureOfCyprus](#)

Wedding Decorations

**Creating magical moments, one detail at a time.
Let our wedding planners or florist handle
your wedding decorations with
care and creativity!**

Please contact us for further
information and details.



Wedding Bliss



Wedding Cakes

Our talented Pastry Chef and his brigade will be more than proud to present the wedding cake of your dreams for this special day!

Please contact us for further details and costs.



Outdoor dreamy wedding



Outdoor dreamy wedding

Selection Of Cold Canapes

- Smoked salmon on whole grain rolls with mustard mayonnaise
- Marinated salmon with cream cheese
- Smoked salmon tartar on whole grain rolls, rose caviar, sour cream
- Tuna tataki, wasabi mayo, avocado rye bread
- Mini tartlets with shrimps and guacamole
- Smoked duck with orange confit on ciabatta bread
- Parma ham with sweet melon
- Hiromeri on sesame bread with seasonal fruit
- Roast beef with horseradish cream
- Brie cheese with fig chutney
- Mozzarelinia with tomato confit on ciabatta bread

Cost: €3.00 per piece



Dinner Menu Creations 2026

Please find here below a selection of appetizers, hot starters, main courses and dessert dishes in order to create a set menu that better suits your taste.

The price will depend on the selection of main course dish as specified below for a creation of a three-course menu (appetizer, main course, dessert). Should you wish to also add a Hot Starter, please select from the below options and add the relevant supplement. Menu should be the same for all guests.

The Hotel will cater for any allergies or intolerances.

APPETISERS

Crab and prawn salad, avocado, mango, compressed cucumber, parsley oil

Cured salmon in gin, edamame, kiwi and cucumber, saffron mayonnaise

Terrine of duck foie gras, port wine gel, brioche bread

Tuna tataki, ponzu, crispy onions, pickled cucumber, basil mayonnaise

Seabass crudo, crunchy vegetable salad, iced gazpacho, coriander

Beetroot tartare, ponzu mayonnaise, pecan nuts, yuzu vinaigrette (vegan)

HOT STARTERS

King seabass, seafood fregola, zucchini, lime, shellfish bisque	€ 23,00
Warm scallop carpaccio, fennel textures, citrus beurre Blanc	€ 23,00
Artichoke, ricotta and truffle cannelloni, parmesan cream, parsley oil	€ 21,00
Warm salmon confit, celeriac, red pepper and citrus salad, white wine sauce and dill oil	€ 23,00
Panfried escalope of duck foie gras, Timut pepper, pears, duck jus	€ 23,00
Southern cauliflower, vegan coleslaw, mango tomato chutney (vegan)	€ 21,00

MAIN COURSES

Veal tenderloin, veal cheeks fritter, gratin potatoes, truffle veal jus	€ 107,00
Lamb shoulder confit and lamb saddle, smoked eggplant, tomato confit, fondant potato, rosemary jus	€100,00
Prime beef tenderloin, mushroom ragout, celeriac, seasonal vegetables, veal jus	€ 107,00
Corn-fed chicken breast with herb butter, asparagus, truffle jus	€92,00
Braised Iberico pork, parsnip, confit potatoes, chorizo, five spice jus	€97,00
Fillet of Atlantic cod, celeriac textures, clam emulsion and kaffir lime	€102,00
Chickpeas curry with mushrooms, spinach, steamed rice (vegan)	€87,00

DESSERTS

Tiramisu (Our version of this classic dessert)
Chocolate textures, bitter chocolate cream, milk chocolate gelato
Red fruit temptation, raspberry sorbet
Tarte au citron, sheep yogurt gelato, red fruits
Tonka crème brûlée, almond biscuit, masticha gelato

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Gala Buffet

Menu A

STARTERS

Traditional Greek salad with feta cheese and oregano
Beetroot and green apple, goat cheese and berries
Tomato carpaccio with mozzarella, baby rucola
Avocado salad with marinated prawns
Quinoa salad with fresh fruits, mint, baked feta cheese
Classic Caesar salad, bacon bits, parmesan, croutons
Chicory salad, blue cheese, pears, walnuts
Marinated seafood, hummus, fennel
Crispy duck salad with seasonal fruits, hazelnuts
Apple and celery salad, yogurt mayonnaise, roasted walnut
Rocket salad with pomegranate, sun-dried tomatoes and parmesan shaves

COLD DISPLAY

Smoked salmon, sour cream, caviar
Steamed prawns on ice
Whole poached salmon, saffron mayonnaise
Selected charcuteries, pickled vegetables
Marinated grilled vegetables

INDIVIDUAL SPECIALITIES

Tuna tataki, unagi sauce
Seabass ceviche, mango

HOT SPECIALITIES

Lamb saddle and rack, eggplant ratatouille, lamb jus
Grilled corn-fed chicken, chimichurri salsa
Beef tenderloin, wild mushroom ragout
Slow-cooked Iberico pork, parsnip
Pan-fried salmon medallion, spinach, saffron sauce
Seafood fregola, prawns, fennel
Spinach and ricotta cheese ravioli, sage cream butter
Egg-fried basmati rice
Roasted new potatoes with fresh herbs
Seasonal vegetables

CARVERY STATION (choice of two)

Slow-roasted lamb leg with fresh herbs
US beef chuck eye-roll, bearnaise sauce, mustards
Smoked leg of pork, apple sauce
Salmon coulubiatic, basil cream sauce
Honey-glazed gammon, orange-pepper sauce

SWEETS & FRUIT EXTRAVAGANZA

Chocolate pistachio cake	Crème brûlée
Avola, white chocolate cake	Gianduja cake
Mixed nut tart	Cherry clafoutis tart
Insinuation cake	Panna Cotta in shot
Apple crumble	Cyprus sweets
Pistachio nougatine	Oriental sweets
Sacher Torte	Fresh seasonal fruits
Operetta pistachio	Fruit salad
Baked cheesecake	Selection of fine cheeses - Marmalade, crackers, crostini
Chocolate mousse in shot	

Cost: €92.00 per person (excluding drinks)

(minimum 80 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €40.00 per person

Gala Buffet

Menu B

STARTERS

Avocado salad with marinated prawns
Beetroot and green apple, goat cheese and berries
Quinoa salad with fresh fruits, mint, baked feta cheese
Tomato carpaccio with mozzarella, baby rucola
Crispy duck salad with seasonal fruits, hazelnuts
Classic Caesar salad, bacon bits, parmesan, croutons
Rocket salad with pomegranate, sun-dried tomatoes and parmesan shaves

COLD DISPLAY

Smoked salmon, sour cream, caviar
Steamed prawns on ice
Poached salmon medallions, saffron mayonnaise
Selection of sushi and maki rolls

INDIVIDUAL SPECIALITIES

Tuna tataki, unagi sauce
Seabass ceviche, mango

HOT ITEMS

Slow-cooked Iberico pork, parsnip
Grilled corn-fed chicken, chimichurri salsa
Beef tenderloin, wild mushroom ragout
Pan-fried salmon medallion, spinach, saffron sauce
Spinach and ricotta cheese ravioli, sage cream butter
Roasted new potatoes with fresh herbs
Egg-fried basmati rice
Seasonal vegetables

CARVERY (choice of one)

Slow-roasted lamb leg with fresh herbs
US beef chuck eye-roll, bearnaise sauce, mustards
Smoked leg of pork, apple sauce
Salmon coulibiac, basil cream sauce
Honey-glazed gammon, orange-pepper sauce

SWEETS & FRUIT EXTRAVAGANZA

Chocolate pistachio cake	Crème brûlée
Avola, white chocolate cake	Chocolate mousse in shot
Mixed nut tart	Gianduja cake
Pistachio nougatine	Panna Cotta in shot
Sacher Torte	Fresh seasonal fruits
Operetta pistachio	Fruit salad
Baked cheesecake	Selection of fine cheeses - Marmalade, crackers, crostini

Cost: €99.00 per person (excluding drinks)

(minimum 40 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €40.00 per person

Payment & Cancellation Policy

Terms & Conditions

- All venues are subject to availability and will be confirmed only upon final written confirmation.
- A final confirmation of the exact number of guests is mandatory 72 hours prior the event and is binding as a minimum charge.
- In case updated number of attendants is not received by the Hotel 72 hours prior to the event, then the given number will be charged as minimum number of attendants.
- If more persons than the given number show up during the event, then the charges will be made based on the actual number of attendants.
- The hotel does not allow food and/or beverage items from outside to be consumed within the premises.

Payment & Deposit Policy

- Upon confirmation, an advance payment of 15% of the of the total value of the wedding or €500.00 (five hundred Euros) – whichever is higher - is required and it is non-refundable. The advance payment is compulsory to secure booking of the event.
- 60 days prior to the event an additional 25% of non-refundable deposit is required.
- The remaining balance should be settled upon the completion of the event.

Payment & Deposit Policy

In case of cancellation the following cancellation fees will apply:

- | | |
|--|----------------------|
| • More than 90 days prior to the event | 15% cancellation fee |
| • 60-89 days prior to the event | 25% cancellation fee |
| • 30-59 days prior to the event | 30% cancellation fee |
| • 8-29 days prior to the event | 35% cancellation fee |
| • 1 week or less prior to the event | 50% cancellation fee |



Added Value Features

For couples getting married in Cyprus, staying at the Amathus Beach Hotel Limassol for minimum five nights, we offer the following complimentary amenities:

- Room upgrade from Superior Inland View to Superior Sea View, subject to availability
- Flowers in room on arrival
- Fruit basket and bottle of local mineral water upon arrival
- Chilled champagne and chocolate-covered strawberries for the bride and groom on their wedding day
- Rose petals on bed on the night of the wedding
- Amathusia Club Breakfast, complemented with champagne, in room, on the next morning
- Romantic Bath for Two (Experience the sensory delights of a bathing experience for two. Submit yourselves to the tranquil warmth and melt away stress together).
- Candlelit Gala Dinner Menu for two and local wine

AMATHUS
BEACH HOTEL
CYPRUS

Get in touch

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E: amathuslim@amathushotel.com

FOLLOW US



www.amathuslimassol.com





WEDDINGS

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Our Venues

Civil Ceremonies

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (available only after 19:30 hrs)	100 persons	€2.000,00
Lawn and Gardens -Central part (available only after 19:30 hrs)	250 persons	€ 4.000,00
Pier Area	200 persons	€1.200,00
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	90 persons	€ 700,00
Athenaeum Room(s)	100 persons	€ 700,00

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Notes:

- One Marquee for the wedding couple (if outdoors), chairs, sound system and microphones for the ceremony are included in the above hire cost
- Municipality fees are not included in the above costs

Wedding Cocktail

Receptions

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (can be used only after 19:30 hrs)	150 persons	€2.000,00
Pier Area	150 persons	€ 1.200,00
Blue-breeze Terrace (section)	200 persons	N/A
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	150 persons	€ 700,00 (Cost may be waived, depending on number of guests attending and food/drinks option selected)
Ares Foyer (without view)	100 persons	N/A
Athenaeum Room x 1	30 persons	€ 400,00
Athenaeum Room x 2	100 persons	€ 600,00
Athenaeum Room x 3	150 persons	€ 850,00
Athenaeum Terrace (City View)	150 persons	N/A

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Wedding Dinners

From an intimate dinner for two persons up to a dinner for 400 persons, a selection of various indoor and outdoor venues is listed below in order to host your esteemed event. Please book well in advance to secure your chosen venue.

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Pier Area	100 persons	€ 1.200,00
Limanaki Fish Restaurant	50 persons	Reserved Section - Non Private
Limanaki Upper Level (Friday & Saturdays not available)	60 persons	For privatisation of the venue, a minimum expenditure on food and drinks is applicable. Restrictions apply
Gardens and Lawns (can be used only after 19:30 hrs)	400 persons	Package costs available upon request
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Thalassa Hall (existing furniture)	120 persons	€ 2.000,00
Demetra Ballroom (round tables)	250 persons	€2.500,00 (depending on the number of guests)
Ares Room	80 persons	€ 1.500,00 (depending on the number of guests)
Demetra & Ares Ballrooms (combination of round and rectangular tables)	400 persons	€3.500,00 (depending on the number of guests)

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Events outdoors will be confirmed only under the following conditions:

- Music will be constantly controlled to a low level and should be turned off at midnight
- Only hotel directional speakers will be used, facing the sea
- The layout of the area will follow hotel's guidelines
- The gardens will be available for set up and decoration after 18:30 hrs.
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Municipalities & Town Halls

Amathounta Municipality

Please refer to the following procedures as stated by Amathounta Municipality: Instructions for the arrangement of Civil Weddings:

People who wish to have a civil wedding in Cyprus must apply in person to the Officiator of Marriage Services at the Amathounta Municipality. Some of the necessary documents required are the following:

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2. Declaration of being single/divorced/widow/er
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4. Death certificate
5. Birth certificate
6. Confirmation of being single/divorced issued by the Ministry of Interior Nicosia (for Cypriot nationals)
7. Certificate for Thalassaemia (for Cypriot nationals).

For accurate details with regards to the Civil Wedding procedures you are kindly requested to contact the Officiator of Marriage Services at the Amathounta Municipality, as follows:

Amathounta Municipality
Civil Marriage Office

-

Adress: Town Hall of Agios Athanasios 42, Stavraetou tou Machera str.
4104 Agios Athanasios, Limassol
Telephone: +357 25 864126 / +357 25 864125
Facsimile: +357 25725010
E-mail Address: weddings@amathounta.org.cy
Facebook: Agios Athanasios Civil Weddings

Wedding Ceremonies

Church Weddings

Church weddings can be held in various chapels in Limassol town. The couple should handle these arrangements directly in order to arrange the necessary paperwork.

Please find below the contact details:

Anglican Church: St. Barnaba's Church

PO Box 51494, 3506 Limassol

Tel. 00357 - 25 362 713

www.stbarnabas-cyprus.com/contact-us/

Orthodox Churches in Limassol

Please visit the website of the Holy Bishopric of Limassol www.iml.cy

Catholic Church: St. Catherine Church

2 Jerusalem Street

P.O.Box 57331, 3315 Limassol

Tel. 00357 - 25 362946; Fax 25 346290

Tel. 00357 - 25 740 212

Email: st_catherine@cytanet.com.cy

www.cypruscatholicchurch.org/limassol

Maronite Church: Church of St Charbel

1 Monis Machaira Str

3020 Limassol

Tel: 00357 - 99140907

Fax: 00357 - 25763035

E-mail: st.charbel.church.limassol@gmail.com

Sourp Kevork Armenian Apostolic Church

Address: Vasili Michaelidi 16, Limassol 3026

Tel.: 00357 - 22454540

Fax: 00357 - 22424642

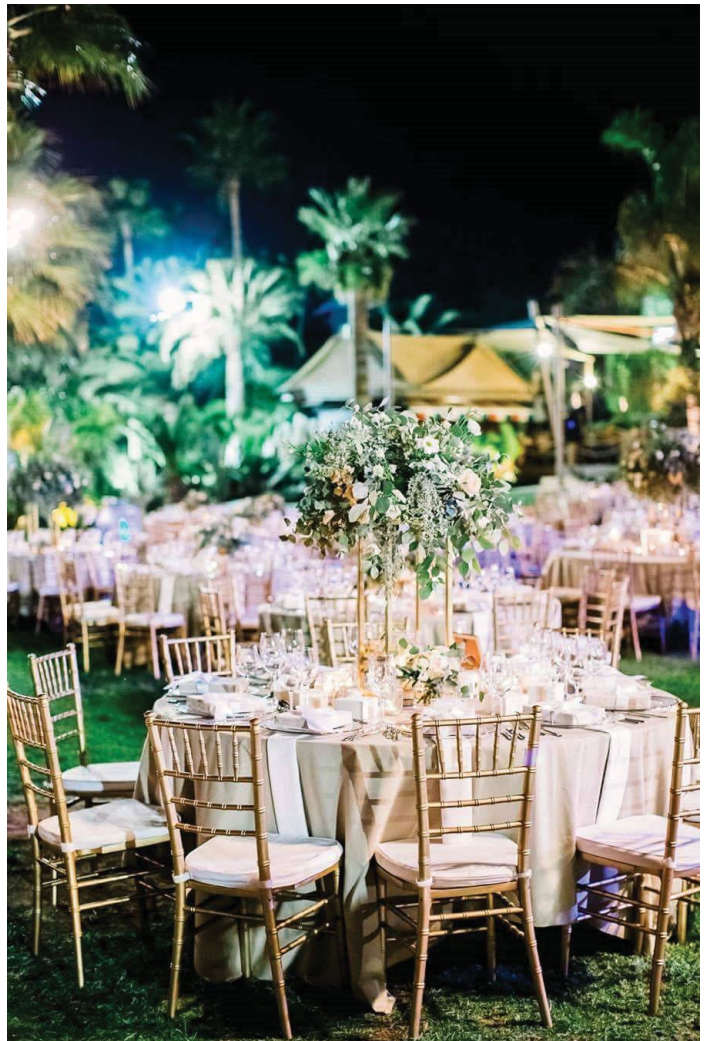
Email: ayo@cyprusarmenians.com

Facebook Page: [ArmenianPrelatureOfCyprus](#)

Wedding Decorations

**Creating magical moments, one detail at a time.
Let our wedding planners or florist handle
your wedding decorations with
care and creativity!**

Please contact us for further
information and details.



Wedding Bliss



Wedding Cakes

Our talented Pastry Chef and his brigade will be more than proud to present the wedding cake of your dreams for this special day!

Please contact us for further details and costs.



Outdoor dreamy wedding



Outdoor dreamy wedding

Selection Of Cold Canapes

- Smoked salmon on whole grain rolls with mustard mayonnaise
- Marinated salmon with cream cheese
- Smoked salmon tartar on whole grain rolls, rose caviar, sour cream
- Tuna tataki, wasabi mayo, avocado rye bread
- Mini tartlets with shrimps and guacamole
- Smoked duck with orange confit on ciabatta bread
- Parma ham with sweet melon
- Hiromeri on sesame bread with seasonal fruit
- Roast beef with horseradish cream
- Brie cheese with fig chutney
- Mozzarelinia with tomato confit on ciabatta bread

Cost: €3.50 per piece



Dinner Menu Creations 2021

Please find here below a selection of appetizers, hot starters, main courses and dessert dishes in order to create a set menu that better suits your taste.

The price will depend on the selection of main course dish as specified below for a creation of a three-course menu (appetizer, main course, dessert). Should you wish to also add a Hot Starter, please select from the below options and add the relevant supplement. Menu should be the same for all guests.

The Hotel will cater for any allergies or intolerances.

APPETISERS

Crab and prawn salad, avocado, mango, compressed cucumber, parsley oil

Cured salmon in gin, edamame, kiwi and cucumber, saffron mayonnaise

Terrine of duck foie gras, port wine gel, brioche bread

Tuna tataki, ponzu, crispy onions, pickled cucumber, basil mayonnaise

Seabass crudo, crunchy vegetable salad, iced gazpacho, coriander

Beetroot tartare, ponzu mayonnaise, pecan nuts, yuzu vinaigrette (vegan)

HOT STARTERS

King seabass, seafood fregola, zucchini, lime, shellfish bisque	€ 25,00
Warm scallop carpaccio, fennel textures, citrus beurre Blanc	€ 25,00
Artichoke, ricotta and truffle cannelloni, parmesan cream, parsley oil	€ 23,00
Warm salmon confit, celeriac, red pepper and citrus salad, white wine sauce and dill oil	€ 25,00
Panfried escalope of duck foie gras, Timut pepper, pears, duck jus	€ 25,00
Southern cauliflower, vegan coleslaw, mango tomato chutney (vegan)	€ 23,00

MAIN COURSES

Veal tenderloin, veal cheeks fritter, gratin potatoes, truffle veal jus	€ 112,00
Lamb shoulder confit and lamb saddle, smoked eggplant, tomato confit, fondant potato, rosemary jus	€105,00
Prime beef tenderloin, mushroom ragout, celeriac, seasonal vegetables, veal jus	€ 112,00
Corn-fed chicken breast with herb butter, asparagus, truffle jus	€96,00
Braised Iberico pork, parsnip, confit potatoes, chorizo, five spice jus	€102,00
Fillet of Atlantic cod, celeriac textures, clam emulsion and kaffir lime	€107,00
Chickpeas curry with mushrooms, spinach, steamed rice (vegan)	€92,00

DESSERTS

Tiramisu (Our version of this classic dessert)
Chocolate textures, bitter chocolate cream, milk chocolate gelato
Red fruit temptation, raspberry sorbet
Tarte au citron, sheep yogurt gelato, red fruits
Tonka crème brûlée, almond biscuit, masticha gelato

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Gala Buffet

Menu A

STARTERS

Traditional Greek salad with feta cheese and oregano
Beetroot and green apple, goat cheese and berries
Tomato carpaccio with mozzarella, baby rucola
Avocado salad with marinated prawns
Quinoa salad with fresh fruits, mint, baked feta cheese
Classic Caesar salad, bacon bits, parmesan, croutons
Chicory salad, blue cheese, pears, walnuts
Marinated seafood, hummus, fennel
Crispy duck salad with seasonal fruits, hazelnuts
Apple and celery salad, yogurt mayonnaise, roasted walnut
Rocket salad with pomegranate, sun-dried tomatoes and parmesan shaves

COLD DISPLAY

Smoked salmon, sour cream, caviar
Steamed prawns on ice
Whole poached salmon, saffron mayonnaise
Selected charcuteries, pickled vegetables
Marinated grilled vegetables

INDIVIDUAL SPECIALITIES

Tuna tataki, unagi sauce
Seabass ceviche, mango

HOT SPECIALITIES

Lamb saddle and rack, eggplant ratatouille, lamb jus
Grilled corn-fed chicken, chimichurri salsa
Beef tenderloin, wild mushroom ragout
Slow-cooked Iberico pork, parsnip
Pan-fried salmon medallion, spinach, saffron sauce
Seafood fregola, prawns, fennel
Spinach and ricotta cheese ravioli, sage cream butter
Egg-fried basmati rice
Roasted new potatoes with fresh herbs
Seasonal vegetables

CARVERY STATION (choice of two)

Slow-roasted lamb leg with fresh herbs
US beef chuck eye-roll, bearnaise sauce, mustards
Smoked leg of pork, apple sauce
Salmon coulubiatic, basil cream sauce
Honey-glazed gammon, orange-pepper sauce

SWEETS & FRUIT EXTRAVAGANZA

Chocolate pistachio cake	Crème brûlée
Avola, white chocolate cake	Gianduja cake
Mixed nut tart	Cherry clafoutis tart
Insinuation cake	Panna Cotta in shot
Apple crumble	Cyprus sweets
Pistachio nougatine	Oriental sweets
Sacher Torte	Fresh seasonal fruits
Operetta pistachio	Fruit salad
Baked cheesecake	Selection of fine cheeses - Marmalade, crackers, crostini
Chocolate mousse in shot	

Cost: €95.00 per person (excluding drinks)

(minimum 80 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €45.00 per person

Gala Buffet

Menu B

STARTERS

Avocado salad with marinated prawns
Beetroot and green apple, goat cheese and berries
Quinoa salad with fresh fruits, mint, baked feta cheese
Tomato carpaccio with mozzarella, baby rucola
Crispy duck salad with seasonal fruits, hazelnuts
Classic Caesar salad, bacon bits, parmesan, croutons
Rocket salad with pomegranate, sun-dried tomatoes and parmesan shaves

COLD DISPLAY

Smoked salmon, sour cream, caviar
Steamed prawns on ice
Poached salmon medallions, saffron mayonnaise
Selection of sushi and maki rolls

INDIVIDUAL SPECIALITIES

Tuna tataki, unagi sauce
Seabass ceviche, mango

HOT ITEMS

Slow-cooked Iberico pork, parsnip
Grilled corn-fed chicken, chimichurri salsa
Beef tenderloin, wild mushroom ragout
Pan-fried salmon medallion, spinach, saffron sauce
Spinach and ricotta cheese ravioli, sage cream butter
Roasted new potatoes with fresh herbs
Egg-fried basmati rice
Seasonal vegetables

CARVERY (choice of one)

Slow-roasted lamb leg with fresh herbs
US beef chuck eye-roll, bearnaise sauce, mustards
Smoked leg of pork, apple sauce
Salmon coulibiac, basil cream sauce
Honey-glazed gammon, orange-pepper sauce

SWEETS & FRUIT EXTRAVAGANZA

Chocolate pistachio cake	Crème brûlée
Avola, white chocolate cake	Chocolate mousse in shot
Mixed nut tart	Gianduja cake
Pistachio nougatine	Panna Cotta in shot
Sacher Torte	Fresh seasonal fruits
Operetta pistachio	Fruit salad
Baked cheesecake	Selection of fine cheeses - Marmalade, crackers, crostini

Cost: €103.00 per person (excluding drinks)
(minimum 40 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €45.00 per person

Payment & Cancellation Policy

Terms & Conditions

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- 60 days prior to the event an additional 25% of non-refundable deposit is required.
- The remaining balance should be settled upon the completion of the event.

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- | | |
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| • 60-89 days prior to the event | 25% cancellation fee |
| • 30-59 days prior to the event | 30% cancellation fee |
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Added Value Features

For couples getting married in Cyprus, staying at the Amathus Beach Hotel Limassol for minimum five nights, we offer the following complimentary amenities:

- Room upgrade from Superior Inland View to Superior Sea View, subject to availability
- Flowers in room on arrival
- Fruit basket and bottle of local mineral water upon arrival
- Chilled champagne and chocolate-covered strawberries for the bride and groom on their wedding day
- Rose petals on bed on the night of the wedding
- Enriched American breakfast, complemented with champagne, in room, on the next morning
- Romantic Bath for Two (Experience the sensory delights of a bathing experience for two. Submit yourselves to the tranquil warmth and melt away stress together).
- Candlelit Gala Dinner Menu for two and local wine

AMATHUS
BEACH HOTEL
CYPRUS

Get in touch

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E: amathuslim@amathushotel.com

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WEDDINGS

AT THE AMATHUS BEACH HOTEL

Catalog 2028





Getting Married

AT THE AMATHUS BEACH HOTEL

**GIVE US THE OPPORTUNITY TO MAKE THE HAPPIEST
DAY OF YOUR LIFE, AN ETERNAL MEMORY!**

Your wedding day should be an unforgettable one! We, at the Amathus Beach Hotel, know how to organise every single detail on this very special day. Our wedding professionals undertake to design wedding packages with personalised services to suit every couple, and fulfil every wish, in order to make this day, an unforgettable experience.

Our Venues

Civil Ceremonies

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (available only after 19:30 hrs)	100 persons	€2.000,00
Lawn and Gardens -Central part (available only after 19:30 hrs)	250 persons	€ 4.000,00
Pier Area	200 persons	€1.200,00
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	90 persons	€ 700,00
Athenaeum Room(s)	100 persons	€ 700,00

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Notes:

- One Marquee for the wedding couple (if outdoors), chairs, sound system and microphones for the ceremony are included in the above hire cost
- Municipality fees are not included in the above costs

Wedding Cocktail

Receptions

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Lawn and Gardens -East side (can be used only after 19:30 hrs)	150 persons	€2.000,00
Pier Area	150 persons	€ 1.200,00
Blue-breeze Terrace (section)	200 persons	N/A
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Ares Room	150 persons	€ 700,00 (Cost may be waived, depending on number of guests attending and food/drinks option selected)
Ares Foyer (without view)	100 persons	N/A
Athenaeum Room x 1	30 persons	€ 400,00
Athenaeum Room x 2	100 persons	€ 600,00
Athenaeum Room x 3	150 persons	€ 850,00
Athenaeum Terrace (City View)	150 persons	N/A

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Wedding Dinners

From an intimate dinner for two persons up to a dinner for 400 persons, a selection of various indoor and outdoor venues is listed below in order to host your esteemed event. Please book well in advance to secure your chosen venue.

Outdoor Venues with Mediterranean view Weather permitting		
Venues	Max. Capacity	Hire & Set-up Cost
Pier Area	100 persons	€ 1.200,00
Limanaki Fish Restaurant	50 persons	Reserved Section - Non Private
Limanaki Upper Level (Friday & Saturdays not available)	60 persons	For privatisation of the venue, a minimum expenditure on food and drinks is applicable. Restrictions apply
Gardens and Lawns (can be used only after 19:30 hrs)	400 persons	Package costs available upon request
Indoor Venues with Mediterranean view Privately		
Venues	Max. Capacity	Hire & Set-up Cost
Thalassa Hall (existing furniture)	120 persons	€ 2.000,00
Demetra Ballroom (round tables)	250 persons	€2.500,00 (depending on the number of guests)
Ares Room	80 persons	€ 1.500,00 (depending on the number of guests)
Demetra & Ares Ballrooms (combination of round and rectangular tables)	400 persons	€3.500,00 (depending on the number of guests)

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Events outdoors will be confirmed only under the following conditions:

- Music will be constantly controlled to a low level and should be turned off at midnight
- Only hotel directional speakers will be used, facing the sea
- The layout of the area will follow hotel's guidelines
- The gardens will be available for set up and decoration after 18:30 hrs.
- Event should start after 19:30 hrs.
- All above venues can be made available subject to availability at the time of confirmation

Municipalities & Town Halls

Amathounta Municipality

Please refer to the following procedures as stated by Amathounta Municipality: Instructions for the arrangement of Civil Weddings:

People who wish to have a civil wedding in Cyprus must apply in person to the Officiator of Marriage Services at the Amathounta Municipality. Some of the necessary documents required are the following:

1. Passports
2. Declaration of being single/divorced/widow/er
3. Divorce certificate (Decree Absolute)
4. Death certificate
5. Birth certificate
6. Confirmation of being single/divorced issued by the Ministry of Interior Nicosia (for Cypriot nationals)
7. Certificate for Thalassaemia (for Cypriot nationals).

For accurate details with regards to the Civil Wedding procedures you are kindly requested to contact the Officiator of Marriage Services at the Amathounta Municipality, as follows:

Amathounta Municipality
Civil Marriage Office

-

Adress: Town Hall of Agios Athanasios 42, Stavraetou tou Machera str.
4104 Agios Athanasios, Limassol
Telephone: +357 25 864126 / +357 25 864125
Facsimile: +357 25725010
E-mail Address: weddings@amathounta.org.cy
Facebook: Agios Athanasios Civil Weddings

Wedding Ceremonies

Church Weddings

Church weddings can be held in various chapels in Limassol town. The couple should handle these arrangements directly in order to arrange the necessary paperwork.

Please find below the contact details:

Anglican Church: St. Barnaba's Church

PO Box 51494, 3506 Limassol

Tel. 00357 - 25 362 713

www.stbarnabas-cyprus.com/contact-us/

Orthodox Churches in Limassol

Please visit the website of the Holy Bishopric of Limassol www.iml.cy

Catholic Church: St. Catherine Church

2 Jerusalem Street

P.O.Box 57331, 3315 Limassol

Tel. 00357 - 25 362946; Fax 25 346290

Tel. 00357 - 25 740 212

Email: st_catherine@cytanet.com.cy

www.cypruscatholicchurch.org/limassol

Maronite Church: Church of St Charbel

1 Monis Machaira Str

3020 Limassol

Tel: 00357 - 99140907

Fax: 00357 - 25763035

E-mail: st.charbel.church.limassol@gmail.com

Sourp Kevork Armenian Apostolic Church

Address: Vasili Michaelidi 16, Limassol 3026

Tel.: 00357 - 22454540

Fax: 00357 - 22424642

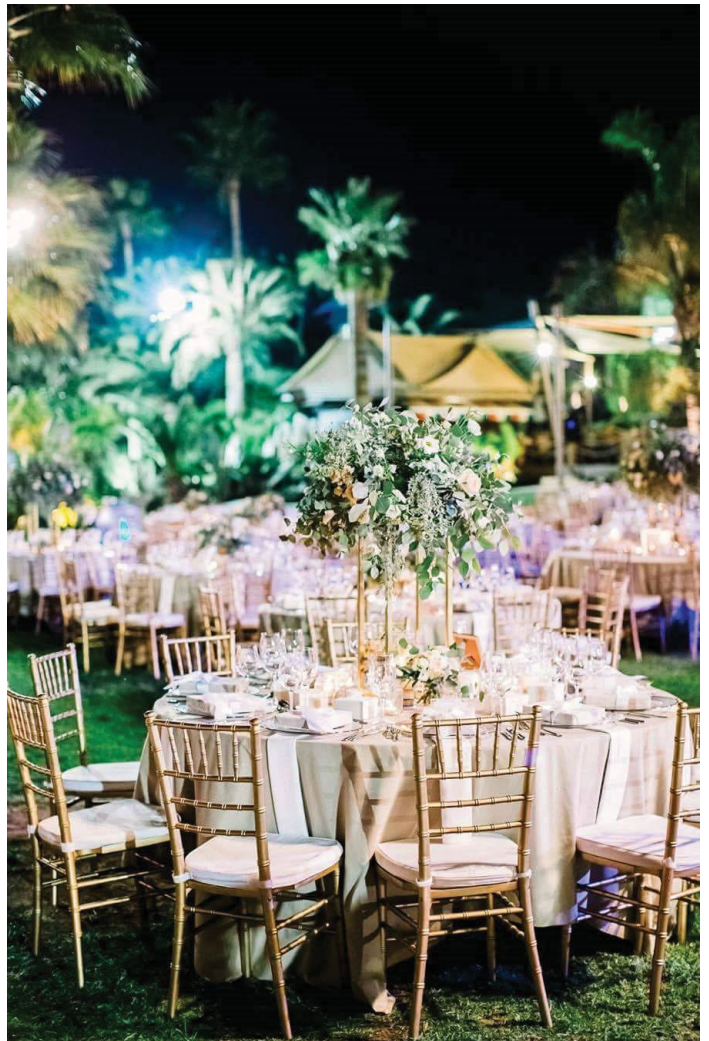
Email: ayo@cyprusarmenians.com

Facebook Page: [ArmenianPrelatureOfCyprus](#)

Wedding Decorations

**Creating magical moments, one detail at a time.
Let our wedding planners or florist handle
your wedding decorations with
care and creativity!**

Please contact us for further
information and details.



Wedding Bliss



Wedding Cakes

Our talented Pastry Chef and his brigade will be more than proud to present the wedding cake of your dreams for this special day!

Please contact us for further details and costs.



Outdoor dreamy wedding



Outdoor dreamy wedding

Selection Of Cold Canapes

- Smoked salmon on whole grain rolls with mustard mayonnaise
- Marinated salmon with cream cheese
- Smoked salmon tartar on whole grain rolls, rose caviar, sour cream
- Tuna tataki, wasabi mayo, avocado rye bread
- Mini tartlets with shrimps and guacamole
- Smoked duck with orange confit on ciabatta bread
- Parma ham with sweet melon
- Hiromeri on sesame bread with seasonal fruit
- Roast beef with horseradish cream
- Brie cheese with fig chutney
- Mozzarelinia with tomato confit on ciabatta bread

Cost: €3.50 per piece



Dinner Menu Creations 2028

Please find here below a selection of appetizers, hot starters, main courses and dessert dishes in order to create a set menu that better suits your taste.

The price will depend on the selection of main course dish as specified below for a creation of a three-course menu (appetizer, main course, dessert). Should you wish to also add a Hot Starter, please select from the below options and add the relevant supplement. Menu should be the same for all guests.

The Hotel will cater for any allergies or intolerances.

APPETISERS

Crab and prawn salad, avocado, mango, compressed cucumber, parsley oil

Cured salmon in gin, edamame, kiwi and cucumber, saffron mayonnaise

Terrine of duck foie gras, port wine gel, brioche bread

Tuna tataki, ponzu, crispy onions, pickled cucumber, basil mayonnaise

Seabass crudo, crunchy vegetable salad, iced gazpacho, coriander

Beetroot tartare, ponzu mayonnaise, pecan nuts, yuzu vinaigrette (vegan)

HOT STARTERS

King seabass, seafood fregola, zucchini, lime, shellfish bisque	€ 27,00
Warm scallop carpaccio, fennel textures, citrus beurre Blanc	€ 27,00
Artichoke, ricotta and truffle cannelloni, parmesan cream, parsley oil	€ 25,00
Warm salmon confit, celeriac, red pepper and citrus salad, white wine sauce and dill oil	€ 27,00
Panfried escalope of duck foie gras, Timut pepper, pears, duck jus	€ 27,00
Southern cauliflower, vegan coleslaw, mango tomato chutney (vegan)	€ 25,00

MAIN COURSES

Veal tenderloin, veal cheeks fritter, gratin potatoes, truffle veal jus	€ 117,00
Lamb shoulder confit and lamb saddle, smoked eggplant, tomato confit, fondant potato, rosemary jus	€110,00
Prime beef tenderloin, mushroom ragout, celeriac, seasonal vegetables, veal jus	€ 117,00
Corn-fed chicken breast with herb butter, asparagus, truffle jus	€101,00
Braised Iberico pork, parsnip, confit potatoes, chorizo, five spice jus	€107,00
Fillet of Atlantic cod, celeriac textures, clam emulsion and kaffir lime	€112,00
Chickpeas curry with mushrooms, spinach, steamed rice (vegan)	€97,00

DESSERTS

Tiramisu (Our version of this classic dessert)
Chocolate textures, bitter chocolate cream, milk chocolate gelato
Red fruit temptation, raspberry sorbet
Tarte au citron, sheep yogurt gelato, red fruits
Tonka crème brûlée, almond biscuit, masticha gelato

* All prices quoted are in Euro (€) and inclusive of VAT and all applicable taxes

Gala Buffet

Menu A

STARTERS

Traditional Greek salad with feta cheese and oregano
Beetroot and green apple, goat cheese and berries
Tomato carpaccio with mozzarella, baby rucola
Avocado salad with marinated prawns
Quinoa salad with fresh fruits, mint, baked feta cheese
Classic Caesar salad, bacon bits, parmesan, croutons
Chicory salad, blue cheese, pears, walnuts
Marinated seafood, hummus, fennel
Crispy duck salad with seasonal fruits, hazelnuts
Apple and celery salad, yogurt mayonnaise, roasted walnut
Rocket salad with pomegranate, sun-dried tomatoes and parmesan shaves

COLD DISPLAY

Smoked salmon, sour cream, caviar
Steamed prawns on ice
Whole poached salmon, saffron mayonnaise
Selected charcuteries, pickled vegetables
Marinated grilled vegetables

INDIVIDUAL SPECIALITIES

Tuna tataki, unagi sauce
Seabass ceviche, mango

HOT SPECIALITIES

Lamb saddle and rack, eggplant ratatouille, lamb jus
Grilled corn-fed chicken, chimichurri salsa
Beef tenderloin, wild mushroom ragout
Slow-cooked Iberico pork, parsnip
Pan-fried salmon medallion, spinach, saffron sauce
Seafood fregola, prawns, fennel
Spinach and ricotta cheese ravioli, sage cream butter
Egg-fried basmati rice
Roasted new potatoes with fresh herbs
Seasonal vegetables

CARVERY STATION (choice of two)

Slow-roasted lamb leg with fresh herbs
US beef chuck eye-roll, bearnaise sauce, mustards
Smoked leg of pork, apple sauce
Salmon coulibiac, basil cream sauce
Honey-glazed gammon, orange-pepper sauce

SWEETS & FRUIT EXTRAVAGANZA

Chocolate pistachio cake	Crème brûlée
Avola, white chocolate cake	Gianduja cake
Mixed nut tart	Cherry clafoutis tart
Insinuation cake	Panna Cotta in shot
Apple crumble	Cyprus sweets
Pistachio nougatine	Oriental sweets
Sacher Torte	Fresh seasonal fruits
Operetta pistachio	Fruit salad
Baked cheesecake	Selection of fine cheeses - Marmalade, crackers, crostini
Chocolate mousse in shot	

Cost: €100.00 per person (excluding drinks)

(minimum 80 persons required)

Unlimited local drinks package during dinner (up to 4 hours) consisting of red and white house wines, local beers (KEO & Carlsberg), soft drinks, juices, water and coffee at €50.00 per person

Gala Buffet

Menu B

STARTERS

Avocado salad with marinated prawns
Beetroot and green apple, goat cheese and berries
Quinoa salad with fresh fruits, mint, baked feta cheese
Tomato carpaccio with mozzarella, baby rucola
Crispy duck salad with seasonal fruits, hazelnuts
Classic Caesar salad, bacon bits, parmesan, croutons
Rocket salad with pomegranate, sun-dried tomatoes and parmesan shaves

COLD DISPLAY

Smoked salmon, sour cream, caviar
Steamed prawns on ice
Poached salmon medallions, saffron mayonnaise
Selection of sushi and maki rolls

INDIVIDUAL SPECIALITIES

Tuna tataki, unagi sauce
Seabass ceviche, mango

HOT ITEMS

Slow-cooked Iberico pork, parsnip
Grilled corn-fed chicken, chimichurri salsa
Beef tenderloin, wild mushroom ragout
Pan-fried salmon medallion, spinach, saffron sauce
Spinach and ricotta cheese ravioli, sage cream butter
Roasted new potatoes with fresh herbs
Egg-fried basmati rice
Seasonal vegetables

CARVERY (choice of one)

Slow-roasted lamb leg with fresh herbs
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Avola, white chocolate cake	Chocolate mousse in shot
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Sacher Torte	Fresh seasonal fruits
Operetta pistachio	Fruit salad
Baked cheesecake	Selection of fine cheeses - Marmalade, crackers, crostini

Cost: €108.00 per person (excluding drinks)

(minimum 40 persons required)

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- Candlelit Gala Dinner Menu for two and local wine

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