ST GEORGE

BEACH HOTEL & SPA RESORT

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PAPHOS - CYPRUS

01 May 2028 – 31 October 2028

A SENSATIONAL WEDDING EXPERIENCE

An Adults-Only Resort!

Choose the perfect wedding package for you!

We have the expertise to offer you the perfect package and make sure that everything is arranged as smoothly as possible.

CLASSIC WEDDING PACKAGE 1

€600.00

- Flowered Wedding Arch *(White Lilies or White Roses)*
- Two tier wedding cake *(sponge) (extra tier additional charge of 50)*
- A bottle of Sparkling wine with the cutting of the cake
- Ambient background music
- 30% spa discount for the wedding couple
- Complimentary memento for the wedding couple
- Room Upgrade *(subject to availability)*
- Sparkling wine, fruit in room, on arrival
- Free Candlelit dinner for two
- Wedding ceremony venue: Beach Garden Area & Semeli Wine Bar & Terrace
- Room decoration on the day of the Wedding *(Rose Petals)*

PREMIUM WEDDING PACKAGE 2

€1000.00

- Flowered Wedding Arch *(White Lilies or White Roses)*
- Two tier wedding cake *(sponge) (extra tier additional charge of 50)*
- A bottle of Sparkling wine with the cutting of the cake
- Ambient background music
- 30% spa discount for the wedding couple
- Complimentary memento for the wedding couple
- Room Upgrade *(guaranteed)*
- Flowers in room on arrival
- Sparkling wine, fruit in room, on arrival
- Breakfast in bed for the morning after the ceremony
- Free Candlelit dinner for two
- Massage treatment for wedding couple *(45 minutes)*
- Wedding ceremony venue: Beach Garden Area & Semeli Wine Bar & Terrace
- Room decoration on the day of the Wedding. *(Rose Petals)*

Private Venues

SUNSET WEDDING VENUE

Outdoor venue for wedding dinner reception by the sea.

Music stops at 24:00

Maximum capacity: 40 persons

€1500.00

Rent Fee

Extras

DAY PASS

All-inclusive day pass for non-staying guests attending the wedding is €95.00 per person.

The day pass includes all-day drinks, snacks, lunch, and wedding dinner drinks. *(Wedding dinner reception meal is not included)*

Cocktail Reception Menus

Add ambience and sophistication to your day with a selection of your favourite canapés and carving stations at your cocktail reception or ceremony venue. Create your own delicious selection from a variety of hot or cold canapés and mini sweets served by our waiters and add something special for your guests.

Canapés Package

WEDDING RECEPTIONS: MINIMUM 15 CANAPÉS PER PERSON

COLD CANAPÉ

BEEF SELECTION

Roast Beef Curls with Mustard
Beef Tortillas with Avocado Mousse & Cheddar

PORK SELECTION

Pork Loin with Seasonal Fruit
Fillet of Smoked Ham Fillet, topped with Orange

CHICKEN & TURKEY SELECTION

Chicken Tortillas with Avocado Mousse
Smoked Turkey Fillet on Brown Bread
Cocktail Chicken Fillet with Camembert Cheese

FISH & VEGETARIAN SELECTION

Smoked Salmon Rosettes on Brown Bread
Salmon Tartare Roulade in Pitta Bread
Marinated Baby Shrimps with Herbs
Shrimp Tortillas with Avocado Mousse & Tomato
Philadelphia Cheese Mousse on Mini Tartlets
Tuna Fish rolled in Lebanese Pitta Bread

HOT CANAPÉ

BEEF SELECTION

Mini Beef Wellington

PORK SELECTION

Marinated Pork Souvlaki Skewers
Traditional Kouba with Minced Meat
Pork Kebab in Mini Pitta Bread

CHICKEN & TURKEY SELECTION

Chicken Satay
Chicken Wings in Soya Sauce

FISH & VEGETARIAN SELECTION

Butterfly Prawns
Shrimp Bous Bous
Fish Treasure Surprise
Traditional Spring Rolls
Halloumi Cheese in Pitta Bread
Vegetable Samosas
Cheese Croquettes
Traditional Mushroom Kouba
Deep-fried Mushrooms

MINI SWEETS SELECTION

Selection of Fresh Fruit Tartlets
Chocolate Éclairs
Doukissa (Chocolate Biscuit Cake)
Walnut Brownies
Marble Brownies
Chocolate Truffles
Strawberries dipped in Chocolate

SELECTION OF CYPRIOT SWEETS

Daktila & Pishies
Loukoumades (à la minute)
Bourekia
Baklava

For any extra hot & cold canapé order

€4.00

per piece

CARVING STATION

Select one of the following meats to add to your canapé selection which will be served by our Chefs, Leg of Pork, Honey-Baked Gammon, Leg of Lamb, Beef Fillet.

€6.00

per piece

Gala Dinner Menus

Toast to your love all-night long, in delicious celebration!

Your guest will be treated to an extraordinary experience. Take a closer look at how you can you spoil your guests with a delicious one-of-a-kind dinner.

Gala Dinner No.1

Smoked Salmon and King Prawn Timbale

♦

Cream of Tomato Soup with Basil and Mozzarella

♦

Lemon Sorbet

♦

Beef Tenderloin with Fragrant Herbs,
served with Madeira Sauce, Augratin Potatoes,
Cherry Tomatoes Provençal, Bouquetière Vegetables

♦

Iced Raspberry Soufflé with Strawberry Coulis

♦

Filter Coffee with petits fours

€80.00
per person

Gala Dinner No.2

Smoked salmon parcels filled with avocado,
served with mustard dill sauce

♦

Cream of broccoli with golden pistachio flakes

♦

Cannelloni stuffed with chicken and spinach

♦

Champagne Lemon sorbet

♦

Salmon Steak with herbs crusted served with
caramelised onions, potatoes dauphinoise,
Bouquetière Vegetables

♦

Chocolate mousse served with orange sauce

♦

Petits Fours

♦

Filter Coffee

€70.00
per person

(For all inclusive guests, a deduction of €10,00 per person will apply)

Gala Dinner No.3

Smoked Salmon Terrine Fillet with Chevre Cheese,
accompanied with Black Tiger Prawn,
Marinated Scallops enriched with Lobster Sauce
Fresh Garden Greens

♦

Pheasant Consommé Topped with Truffle slivers

♦

Wild Mushroom Risotto

♦

Lemon Sorbet with a dash of Pernod

♦

Fillet of Beef, set on Leek and Fennel Compote,
enriched with Port Wine Sauce,
Winter Vegetables & Potato Cakes

♦

Apple Crumble and Hazelnut Parfait served
in a chocolate cup topped with two sauces

♦

Filter Coffee with Cognac, accompanied
with Petits Fours

€70.00
per person

Gala Dinner No.4

Fresh Tuna accompanied by Cannelloni,
filled with Salmon Mousse

♦

Clear Game Tea, with Oyster, Mushroom, Ravioli

♦

Roast Lamb Loin and Grilled Vegetables,
Mille-feuille Laced, with Piquant Mint Sauce
and Black Olives

♦

Raspberry and Mint Sorbet

♦

Pan-seared Beef Steak Set on Shiitake,
Mushroom Relish, Crushed potatoes
with Dijon Mustard
and a selection of baby vegetables

♦

Gazpacho with Forest Berries
and Iced Chestnut Parfait

♦

Filter Coffee with Cognac,
accompanied with Petit Fours

€90.00
per person

Gala Dinner No.5

Smoked Salmon Scallops accompanied by Roasted Tiger Prawns,
Grilled Scallops and Green Asparagus.
Served with Coconut Lobster Cappuccino

♦

Green Asparagus Cream Soup, drizzled with Truffle Oil

♦

Foie Gras Medallion and Quail Confit, Fig Chutney
and Honey Ginger Sauce

♦

Melon Sorbet Infused with Levante Zivania

♦

Herb crusted Rack of Lamb in a Red wine sauce with Potatoes.
Garnished with Selected vegetables.

♦

Chocolate Hazelnut Parfait with Peach Coulis
and Wild Forest Berries

♦

Filter Coffee with Cognac, accompanied with Petits Fours

€90.00
per person

(For all inclusive guests, a deduction of €10,00 per person will apply)

Gala Dinner Vegetarian Menu 1

Mozzarella and Rocket garnished with Cherry Tomatoes,
marinated in Basil and Garlic infused Olive oil

♦

Green Asparagus Velouté, drizzled with Truffle Oil

♦

Steamed Sea Bass Fillet. Served on Lime-scented Risotto

♦

Limoncello Sorbet

♦

Two-layer Lasagne with Spinach and wild mushrooms,
topped with a creamy Béchamel sauce and cheese.
Served with a Fresh green salad

♦

Chocolate Hazelnut Parfait with Peach Coulis
and Wild Forest Berries

♦

Filter Coffee with Cognac,
accompanied with Petits Fours

€70.00
per person

Gala Dinner Vegetarian Menu 2

Goat Cheese and Roasted Vegetable Terrine.
Served with Cherry Tomato relish

♦

Creamy Pumpkin Cappuccino Soup

♦

Deep Fried Mushroom Cups, Complemented
with Spicy Tomato and Red Onion Jam

♦

Melon Sorbet infused with Levante Zivania

♦

Salmon Steak served with Honey Sauce,
boiled Vegetables and Château potatoes

♦

Apple Crumble and Hazelnut Parfait served
in a chocolate cup topped with two sauces

♦

Filter Coffee with Cognac,
accompanied with Petits Fours

€70.00
per person

Beverage Package During Event

If you would like your own private bar set-up at your ceremony and dinner venue, with dedicated staff to meet your individual needs, you can add your own open bar exclusive to you and your guests.

Open Bar
Selected International Beverage Package

(During Event - included in your all-inclusive package terms)

- Soft Drinks
- Juices
- Mineral Water
- Red & White wine by the bottle
- Local Beer
- Imported Vodka
- Imported Rum
- Imported Gin
- Imported Whisky

€40.00
per person for non-inclusive guests

Open Bar
Premium Beverage Package

(During Event)

- Soft Drinks
- Juices
- Mineral Water,
- Red & White wine by the bottle
- Local Beer
- Premium Vodka
- Premium Rum
- Premium Gin
- Premium Whisky

€55.00
per person

(For all-inclusive guests a deduction of € 5,00 per person will apply)

DRINK LIST DURING DINNER RECEPTION

Local Sparkling Wine *(per bottle)*	€28.00
French Champagne	€120.00
Imported Sparkling Wine	€42.00
Local Selected Wine *(per bottle)*	€28.00

Our Executive Chef and his team invite you to an ultimate trip of "Flavour"

Cyprus Meze

(Minimum 30 guests)

REFRESHING SALADS

Traditional Village Salad with Feta Cheese
Tomato Salad with Rocket Leaves
Potato Salad with Celery
Beetroot Salad with Garlic & Vinegar
Black & Green Olives

DIPS

Tahini
Tzatziki
Houmous
Taramasalata

SALAD DRESSINGS

Virgin Olive Oil
Vinaigrette

HOT BUFFET SPECIALTIES

Beef Casserole
Oven-baked Chicken with Tomato & Onions
Marinated Pork in Red Wine & Coriander
Stuffed Vegetables
Deep Fried Squid
Meatballs
Pourgouri (Couscous)
Deep Fried Zucchini
Pastichio
Crushed Potatoes (with Coriander)
Sautéed Spinach with Garlic

DESSERTS

Anarotourta (Greek Ricotta and filo pastry cake)
Greek custard pie (Galaktoboureko)
Baklava
Kataifi
Mahalepi

€80.00
per person

BBQ Buffet

(Minimum 30 guests)

REFRESHING SALADS

Greek Salad
Coriander & Onion Salad
Sweet Corn Salad with Sweet peppers
Caesar Salad
Fried Aubergines with Yoghurt & Mint
Coleslaw
Pickled Vegetables

DIPS

Tahini
Tzatziki
Tyrokafteri
Houmous

SALAD DRESSINGS

Vinaigrette
Olive oil & Lemon

HOT BUFFET SPECIALITIES

BBQ Pork Spare Ribs with BBQ Sauce
Beef with Mushroom Sauce
Marinated Lamb Chops
Pork Kebab
Free-range Chicken
Grilled Swordfish
Corn-on-the-cob
Penne Napolitana
Buttered Vegetables
Oriental Rice
Jacket Potatoes with Sour Cream

DESSERTS

American Cake, Apple Flan, Strawberry Mousse,
Cheesecake, Fresh Fruit

€80.00
per person

MAKE YOUR SPECIAL DAY

Memorable

Other services provided by our experienced Wedding Coordinator

(Upon request)

MAKE-UP

Day Make-up	€80.00
Bridal Make-up with Eyelashes	€160.00

BEAUTY FOR HANDS & FEET

Express Manicure	€35.00
Luxury Manicure	€45.00
Spa Pedicure	€60.00
Additional Semi-permanent nail polish	€20.00
Additional French Polish	€10.00

BEAUTY FOR EYES

Eyebrow Shaping or Tinting	€25.00
Eyelash Tinting	€25.00
Eyebrow Makeover *(Shape & Tint)*	€30.00

PACKAGES FOR TWO

Escape €300.00

(Absolute Hydration, Eye Lift Expert Relaxing Full-body Massage)

Thalion Orental €450.00

(Thali'sens Orient by Thalisens Rituals, Oxygen & Radiance Facial, Eye Lift Expert)

Romantic Treatment For two €270.00

(Hydrotherapy Experience, Rasul Bath Relaxing Full Body Massage)

HEN'S PARTY €120.00 *per person*

Includes:

Fruit/Cheese Platter + Champagne +
45min. Relaxing Massage and Hydrotherapy Pool

HAIRSTYLING

Bridal Hair	€90.00
Bridesmaid	€60.00
Guest Hair-up	€60.00

VENUE AND TABLE DECORATIONS FLORAL ARRANGEMENTS

Bridal Bouquet *(Roses or Lillies)*	€80.00
(Included) For Extra order	
Bridesmaid Bouquet	€40.00
Buttonhole Rose	€10.00

1.

A 2-hour photo session. Photographic coverage of the ceremony with group, couple and cake-cutting shots. Choose 50 photos of your choice (6"x8") delivered in a white wedding album. **€650** *(Price includes ALL photographs taken, burned on a CD)*

2.

A 3-hour photo session. Photographic coverage of the ceremony with group, couple and cake-cutting shots. All high-resolution, unedited photos delivered on a Disc or USB. **€800**

3.

A 3-hour photo session. Photographic coverage of the ceremony with group, couple and cake-cutting shots. 80 Shot Photostory Album (20cmx30cm). **€930** *(Price includes ALL photographs taken, burned on a CD)*

4.

DVD Package 1 - A 3-hour video session. Edited 30min video with choice of music. Includes the ceremony, photos and cake cutting. **€500**

5.

DVD Package 2 - A 5-hour video session. Edited video with choice of music. Includes: Getting ready, ceremony, photos and cake cutting, speeches and first dance. **€760**

PHOTOGRAPHIC EXTRAS

Build your package with extra choices to suit your needs.

Getting Ready — €150.00

Precious moments of bridal/groom preparation.

Photos — €180.00

Magical images as the sun sets on the happiest day of your lives.

Trash the Dress/ Location Photoshoot — €300.00

Usually booked for the next day. With breathtaking shots at the water's edge or a chosen scenic location.

Parents Photostory Albums — €60.00 *Per Album*

15X20cm Photostory Album with 15 Photos of your choice.

Gold PACKAGE

INCLUDED IN GOLD PACKAGE:

1.
Photos and video during Bride and Groom's preparation

2.
Precious Preparation Moments

1 hour before the ceremony

3.
Ceremony Video and Photoshoot

We'll have our best crew capturing your beautiful moments

4.
Group Photoshoot after Ceremony

Having memories of the people that came to witness your beautiful day is important.

5.
Outdoor/Indoor Wedding Couple Photo session and Sunset session

Magical images captured on the happiest day of your lives.

6.
PhotoStory

A PhotoStory Album 30X30cm composed of 100 photos of your selection in 25 double page spreads and Parents Mini-PhotoStory Albums 15X20cm composed of 15 photos of your selection.

7.
CD/DVD Photos + Video

You get all the beautiful pictures taken that day on a CD/DVD in high resolution and an edited 30 min video with the music of your choice. It includes the Ceremony, photoshoot and cake cutting. 3 DVDs

€1.600.00

Optional: USB Pen Drive with all video and photos. Includes photo proofs.

Silver PACKAGE

INCLUDED IN SILVER PACKAGE:

1.
Ceremony Video and Photoshoot

We'll have our best crew capturing your beautiful moments.

2.
Group Photoshoot after Ceremony

Get to keep those memories of everyone who attended your wedding and never forget your magical day.

3.
Outdoor/Indoor Bride and Groom Photo session and Sunset session

Magical images captured on the happiest day of your lives.

4.
PhotoStory

A PhotoStory Album 20X30cm composed of 80 photos of your selection in 25 double page spreads C

5.
CD/DVD Photos + Video

You get all the beautiful pictures taken that day on a CD/DVD in high resolution and an edited 30 min video with your music choice. Includes the Ceremony, photoshoot and cake cutting. 2 DVDs

€1.300.00

Optional: USB Pen Drive with all video and photos. Includes photo proofs.

Platinum
PACKAGE

INCLUDED IN PLATINUM PACKAGE:

1.
Video shoot includes 2 cameras

More angles, one wedding.

2.
Photos and video during Bride and Groom's preparation

Precious Preparation Moments 2 hours before the ceremony.

3.
Ceremony Video and Photoshoot

We'll have our best crew capturing your beautiful moments.

4.
Group Photoshoot after Ceremony

Having memories of the people that came to witness your beautiful day is important.

5.
Outdoor/Indoor Wedding Couple Photo session and Sunset session

Magical images captured on the happiest day of your lives.

6.
Reception Photoshoot and Videography

Speeches, Guest Shots, First Dance

7.
PhotoStory

A PhotoStory Album 30X30cm composed of 100 photos of your selection in 30 double page spreads and 2 Parents PhotoStory Albums 20X20cm composed of the same 100 photos of your selection in 30 double page spreads

8.
CD/DVD Photos+Video

You get all the beautiful pictures taken that day on a CD/DVD in high resolution and an edited 30 min video with your music choice. It includes the Ceremony, photoshoot and cake cutting. 3 DVDs

€1.900.00

Optional: USB Pen Drive with all video and photos. Includes photo proofs.

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Entertainment
PACKAGE

For Wedding Dinner or Reception

SAXOPHONE	60/180 Minutes	€550.00
VIOLIN	60/180 Minutes	€550.00
ELECTRIC PIANO	60/180 Minutes	€550.00
CLASSICAL PIANO	60/180 Minutes	€550.00
SAXOPHONE & PIANO	60/180 Minutes	€800.00
VIOLIN DUET	60/180 Minutes	€800.00
PIANO & VOCALIST	60/180 Minutes	€850.00
JAZZ & PIANIST	60/180 Minutes	€450.00
SAXOPHONE & PIANO	60/180 Minutes	€750.00
SAXOPHONE, PIANO & BASS	60/180 Minutes	€1050.00
VIOLA	100 Minutes	€1450.00
CELLO	100 Minutes	€1450.00
DJ	60/180 Minutes	€600.00
TWO-PIECE GREEK MUSIC BAND	60/180 Minutes	€750.00

Sweet Memories

Novelty Wedding Cakes

Our pastry Chefs can recommend a wide variety of flavours for your wedding cake.

Red Velvet

With Mascarpone Cream
& Lemon Butter Cream

€550.00
Supplement

Classic Sponge Cake

With Apricot Jam and
Vanilla Buttercream

€250.00
Supplement

Chocolate Cake

Real Dark Chocolate with
Dark Chocolate ganache

€320.00
Supplement

Forest Fruit Gateau

Vanilla with Butter Cream
& Forest Fruits

€520.00
Supplement

CAKE CUTTING & CHAMPAGNE TOAST

- Your cake cutting, and champagne toast can take place at your chosen ceremony location.
- One bottle of sparkling wine is provided to toast your marriage, additional bottles can be purchased.

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