

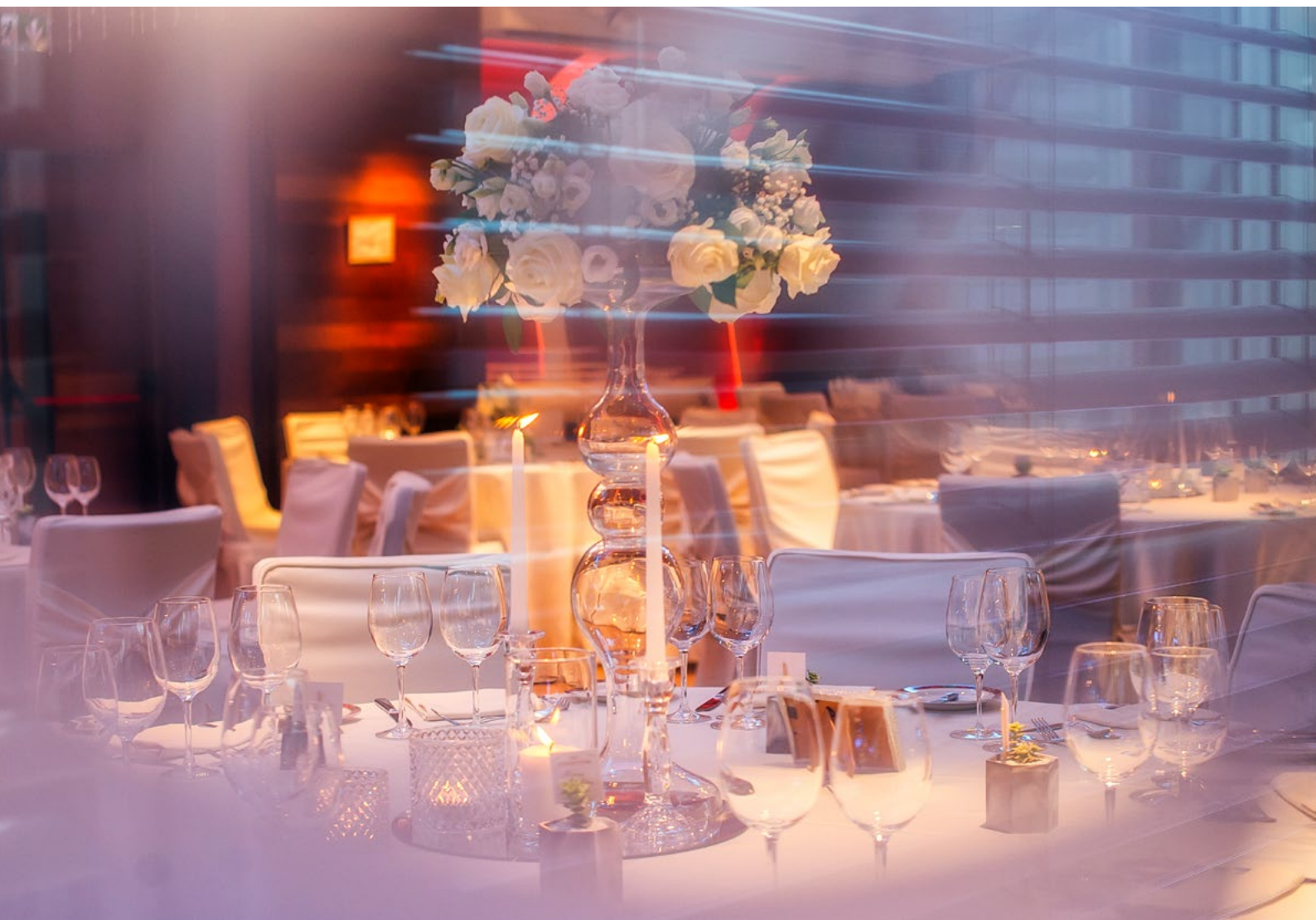


Wedding Packages

COLUMBIA PLAZA

VENUE CENTRE

• Weddings •



Cocktail Reception

Starts: 17:30 - Ends: 19:30

Venue: 7Seas

Attendants: 500 people minimum and 1500 maximum

Food: Please find below our canapés list for your perusal

Please select 6 canapés per person from the below menu

Beverages: Unlimited Sparkling Wine and Fruit Punch

Price: €15 per person including VAT (including 6 canapés per person and unlimited drinks)

Cocktail Menu

COLD CANAPÉ

Smoked salmon roll on brown bread horseradish, avruga caviar & dill
Vegan tartare, beetroot hummus, avocado cream
Savoury cheesecake in shot glass, carob crumble & spicy tomato marmalade
Chicken salad with mascarpone, red onion & gherkin salsa
Salmon rillette with sweet chili with spicy tomato relish
Bocconcini mozzarella, tomato & olive salsa
Beef tartar with quail egg & truffle mayonnaise
Cone with tuna tartar & basil avocado cream with avruga caviar
Basil tart with tomato & olive "Bruschetta style"
Chilled potato "Niçoise" with olive pâté & French beans
Beetroot tartar with yoghurt, spring onion & roasted walnut
Olive cupcake with goat's cheese frosting
Foie gras mousse with fig marmalade
Tomato gaspacho with avocado cream & marinated prawn

HOT CANAPÉS

Risotto 'Arrancini' with sun-dried tomato & pesto oil
Mini crab cakes with chili sauce
Mushroom frittata with leek & red peppers
Lamb croquette with feta on a smoked paprika sauce
Crunchy cheese balls with bloody mary sauce
Duck dumplings with soy ginger sauce
Halloumi dippers with sweet chili dressing
Beetroot hummus & garlic mushrooms on blinis
Potato cake with baked salmon & caviar
Mini falafel with herbed hummus



Cocktail Menu

FINGER FOOD

Tuna wrap
Mini meat koupes, lemon wedges
Honey glazed gammon in mini sesame bread rolls
Butterfly prawns with wasabi mayonnaise
Prawns tempura with chili jam
Chicken souvlaki with cucumber & yoghurt dip
Grilled sheftalies with refreshing salad in mini pitta bread
BBQ chicken wings
Pork souvlaki & tomato cucumber mint salad in pitta pockets
New potatoes loaded with bacon & cheddar cheese
Mini pizza Margherita
Tandoori chicken & apricot chutney
Meat balls with chili tomato salsa
Cajun fish goujons with lemon wedges
Breaded chicken goujons
Vegetable spring rolls & sweet chili sauce

PETIT FOURS

Chocolate éclair with vanilla crème
Assorted fruit tartlets
Mini apple pie
Mini bitter tonka
Assorted macaroons
Coconut panacotta & pineapple star anise relish
Strawberries dipped in chocolate & pistachio
Chocolate truffles
Chocolate mousse with raspberry
Mini lemon meringue

Minimum order 100pcs



Dinner Packages

Starts: 20:00

Venue: Cape Room 1, 2, 3 and 4

Attendants: 330 people maximum

Set up: Round tables, Ivory Table cloths, Ivory chair covers

Food: Please find below our buffet menu for your perusal

Menus can be adapted to guest's individual need

Beverages: Unlimited local drinks

Below you will find the drink package

Classic

Selection of breads, sesame crostini & creamy butter

SALADS

Traditional Greek salad
Coleslaw salad
Roasted mushrooms, sun-dried tomato, halloumi, lemon olive oil with fresh herbs
Caesar salad
Beetroot & yoghurt salad with roasted walnuts
Sweet potato salad with crispy pancetta & sage
Mixed leaf salad
Potato salad with gherkins & red onion

DISPLAY PLATTERS & DIPS

Tomato & mozzarella with basil oil dressing
Dips: Tzatziki, Tahini, Taramosalata, olive tapenade
Dressings: lemon, balsamic, Caesar
Selection of mustards & brioche bun

MAIN COURSE

Chicken fillet with leek & fennel, spicy tomato salsa
Baked salmon with sesame teriyaki glaze
Pork fillet with Diane sauce
Beef soutzoukakia with tomato & cumin sauce
Spinach & ricotta ravioli with creamy tomato sauce
Oven roasted potatoes with mustard, oregano, olive oil
Beef bolognese lasagne
Grilled vegetables
Rice with sweetcorn

CARVING STATION

Leg of lamb with rosemary & oregano
Pork shoulder with mustard crust
Rosemary sauce, saffron cream sauce

DESSERTS

Panacotta with strawberries
Hazelnut praline chocolate cake
Fruit charlotte
Baked cheesecake
Apple crumble
Assorted fresh fruit platter

Signature

Selection of breads, sesame crostini & creamy butter

SALADS

Traditional Greek salad
Rocket & fennel, parmesan, date & almond vinaigrette
Mixed green leaves, pears with blue cheese crumble
Grilled mushroom salad with thyme, lemon & olive oil
Farfalle provencal salad with tuna & fresh herbs
Chicken Caesar salad
Baked aubergines with tahini dressing & sesame seeds
Bocconcini mozzarella, cherry tomatoes & basil pesto
Cauliflower with miso dressing & sesame seeds

DISPLAY PLATTERS & DIPS

Cheese platter
Cold meat cuts platter with dry fruits
Smoked salmon & marinated salmon platter
Dips: tzatziki, tahini, hummus, melitzanosalata
Dressings: lemon oil, balsamic, Caesar

MAIN COURSE

Chicken curry
Baked seabass fillet with beurre blanc sauce
Traditional roasted pork with vegetables, kefalotyri cheese & baby potatoes
Beef lasagne
Penne with carbonara sauce
Oven roasted potatoes with mustard, oregano, olive oil
Steamed seasonal vegetables
Basmati rice

CARVING STATION

Porchetta with rosemary & garlic
Salmon fillet baked with herb crust
Slow roasted rib of beef with thyme & black pepper
English, French & Dijon mustard, mint sauce
Rosemary sauce, saffron cream sauce, pepper sauce

DESSERTS

Panacotta with strawberries
Profiteroles
Hazelnut praline chocolate cake
Banana chocolate mousse
Baked cheesecake
Apple crumble
Assorted fresh fruit platter

Grand

Signature breads & sweet creamy butter

SALADS

Rocket leaves & sun-dried tomato salad with marinated figs & balsamic dressing
Goat's cheese & beetroot salad with pistachio, pomegranate & citrus vinaigrette
Prawn & crab salad, lemon aioli in individual shot glasses
Traditional Greek salad
Chicken Caesar salad
Sesame noodle salad, bean sprouts, mange tout, ginger soy sauce
Coleslaw salad
Mixed leaf salad
Fresh tuna tatami nicoise style
Roasted pumpkin salad with raisins

DISPLAY PLATTERS & DIPS

Selection of maki rolls (prawn, crab, avocado mango).
Served with pickled ginger, soy sauce & wasabi
Cold meats platter with dry fruits
Smoked salmon & marinated salmon platter
Dips: tzatziki, tahini, hummus, melitzanosalata
Dressings: lemon oil, balsamic, Caesar

MAIN COURSE

Grilled chicken breast with asparagus & brandy mustard sauce
Pan fried salmon with saffron sauce
Beef bourguignon
Eggplant rolls with bacon & halloumi, smoked red sauce & herbs
Wild mushroom risotto
Thai prawn curry
Ricotta spinach cannelloni
Oven baked potatoes, cherry tomatoes & Spanish red onion
Grilled vegetables

CARVING STATION

Beef wellington
Porchetta with rosemary & garlic
Salmon fillet baked with herb crust
Slow roasted rib of beef with thyme & black pepper
English, French & Dijon mustard, mint sauce
Rosemary sauce, saffron cream sauce, pepper sauce

DESSERTS

Profiteroles
Hazelnut praline chocolate cake
Banana chocolate mousse
Baked cheesecake
Apple crumble
Fruit charlotte
Crème brûlée
Assorted fresh fruit platter
Cheese platter

Local Drinks

NON ALCOHOLIC

Mineral Water 75cl

Soft Drinks 33cl

Fruit Juices

BEER

Keo

Carlsberg

WHITE WINE

Ayioklima, Constantinou Winery or Ktima Dafermou

RED WINE

Veloudo, Constantinou Winery or Ktima Dafermou

ROSÉ WINE

Levanda, Constantinou Winery or Ktima Dafermou

Coffee and Tea upon request



Additional Drinks Packages

Regular

NON ALCOHOLIC

Mineral Water
Soft Drinks
Fruit Juices

BEER

Keo
Carlsberg

VODKA

Absolut

WHISKY

J&B
J.W Red Label
Jack Daniel's

GIN

Beefeater

RUM

Bacardi

TEQUILA

MARTINI

WHITE WINE

Ayioklima, Constantinou Winery or Ktima Dafermou

RED WINE

Veloudo, Constantinou Winery or Ktima Dafermou

ROSÉ WINE

Levanda, Constantinou Winery or Ktima Dafermou

Coffee and Tea upon request

Premium

NON ALCOHOLIC

Mineral Water
Soft Drinks
Fruit Juices

BEER

Keo
Carlsberg

VODKA

Absolut
Smirnoff
Stolichnaya

WHISKY

Chivas 12 Y.O.
J&B
J.W Red Label
J.W Black Label
Jack Daniel's

GIN

Hendrik's
Bombay
Tanqueray

RUM

Bacardi Rum

TEQUILA

COGNAC

WHITE WINE

Ayioklima, Constantinou Winery or Ktima Dafermou

RED WINE

Veloudo, Constantinou Winery or Ktima Dafermou

ROSÉ WINE

Levanda, Constantinou Winery or Ktima Dafermou

Coffee and Tea upon request

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