

LOUIS ledra beach

happily ever after

wedding packages



WEDDINGS | HONEYMOONS | VOW RENEWALS | ANNIVERSARIES

WEDDING PACKAGES

Rates are valid for bookings made by 31/12/2026 for weddings taking place up to 31/12/2027

CONTACT DETAILS

Email: ledra.weddings@louishotels.com

VENUES

Blessing or civil wedding can take place within the below mentioned hotel premises:

OUTDOOR VENUES

Gardens Beach Gazebo (Decorated Pergola by the gardens / sea, maximum capacity: 50)

€704

Reception Terrace (Decorated, maximum capacity: 30)

€704

Aspelia Private Terrace (Decorated private terrace with sea views, maximum capacity: 50)

Hotel Residents **€704**

INDOOR VENUES

Apollonia Room (Decoration*, Maximum capacity: 24)

€704

* Decoration includes the setup of one round table with white skirting (for cake and champagne), 2 candle stands, one flower arrangement plus white chair covers for up to 30 chairs. Extra charges will apply for any other decoration requested by clients.

GIFTS FOR THE WEDDING COUPLE

- Upgraded amenities on arrival
- Champagne breakfast for 2 in the room
- Complimentary upgrade to the next category or suite (upon availability)
- Local gift on departure



All prices quoted are in Euros and include all applicable taxes

3 DISTINCTIVE SIGNATURE THEMES

to enhance your chosen setting

SUMMER WHITE

€529 for chrysanthemums for gazebo or terrace decoration
+€195 brides bouquet & cake decoration

TROPICAL ROMANCE

€529 for gazebo or terrace decoration
+€195 for brides bouquet & cake decoration

MEDITERRANEAN BLISS

€617 for gazebo or terrace decoration
+€195 for bride's bouquet & cake decoration

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COCKTAIL RECEPTION

CHAMPAGNES & SPARKLING WINES

Sparkling Wine: €73
French Champagne: €73 - €211

Other alcoholic or non-alcoholic
beverages will be charged at hotel' s
Beverage List prices.

WEDDING CAKE

One Tier: €195
Additional tier: €133



All prices quoted are in Euros and include all applicable taxes

DINING

FINGER FOOD & CANAPES (with charge)

can be served after the wedding ceremony at selected venues.
Please contact hotel for availability, menus & applicable charges per person.

GALA WEDDING DINNERS (with charge)

can be organized at one of the below mentioned areas:

Aspelia Terrace (private)
Anemi Restaurant (not private)
(please contact hotel for availability on venues)

NOTES

1. Should guests wish to book a Gala Wedding Dinner with special set menus then extra charge will apply for all attendees including both 'all inclusive guests' and 'non resident invitees'. Private dinner can be held only at Aspelia Terrace; the rest venues are not private.
Private dining set up, Fee **€582**
2. If guests wish to get married in one location/venue and cut cake in different location/venue additional set up fee of **€429** will be applicable

Please find attached our Gala Wedding Dinner options. In case of extra / additional decoration at any chosen dining area, there will be an extra charge depending on chosen decoration.



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COCKTAIL MENUS

COCKTAIL MENU 1

€42 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 pita / tzatziki
 - Asian spring rolls / mango sauce
 - Salmon burger in mini rolls / sweet chilly mayo
-

DESSERTS

- Apple crumbled tart
- Choco brownies topped with cheese

COCKTAIL MENU 2

€45 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 pita / tzatziki
 - Salmon burger / sweet chilly mayo
 - Keepeh with mushrooms (coupes with mushrooms)
 - Indian samosas / mango sauce
-

DESSERTS

- Baked cheesecake
- Choco fudge cake
- Fruit tart

WEDDING GALA DINNER

MENU 1

€92 per person

- Marinated salmon Tataki / avocado / beetroots tartare / wild greens / honey miso sauce
- Mushroom velouté soup / almond nuts / basil oil
- Spinach and ricotta tortellini / vegetables / Frascati wine essence
- Stuffed chicken with manouri cheese / chive emulsion
seasonal vegetables / crunchy potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit fou

MENU 2

€101 per person

- Smoked salmon roulade / scallop's carpaccio / micro greens / yuzu & honey lemon essence
- Smoked eggplant soup / rusks powder / halloumi bites / basil oil
- Angus beef fillet / foie gras / enoki mushrooms fricassee / koumandaria wine essence
seasonal vegetables / crunchy potatoes cake
- Salty caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit four

MENU 3

€115 per person

- Tuna tataki / lobster medallions / micro greens / lime basil sauce
- Pumpkin soup / vanilla essence / coconut flakes / crispy fruity bread
- Stuffed beet ravioli / asparagus / walnut sauce
- Milk fed veal fillet / sweet bread sphere / seasonal vegetables / potato cake /
port wine scented juice
- Crescendo chocolate cake / red fruit compote / dark chocolate mousse / raspberry sauce
- Coffee & petit fours

All prices quoted are in Euros and include all applicable taxes

VEGAN MENU

VEGAN MENU

€96 per person

- Grill Avocado / muhummara / tahini essence / 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



All prices quoted are in Euros and include all applicable taxes

BBQ BUFFET MENU

SALADS & DISPLAYS

€101 per person, minimum 30 pax

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



WEDDING BUFFET STYLE

MENU 1

€92 per person, minimum 30 pax

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti
Avocado wedges
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki / rainbow maki / avocado
mousse with prawn

Selection of local and international dips:

Tzatziki, muhumurum, smoked eggplant,
beetroot humus

CARVERY STATION

Slow roast cook beef Angus -
wild forest mushroom sauce / pepper sauce
selections of mustards

HOT DISHES

Rigatoni with oyster mushrooms,
koumandaria wine sauce / fresh cream
Pan seared pork fillet / whole grain
mustard sauce
Stuffed chicken with manouri cheese /
sun dried tomatoes
Lamb rack-herb crust / vegetables
ragout / thyme juice
Salmon medallion / asparagus fricassee
/ chive creamy sauce
Grill calamari / crushed potatoes /
herb olive oil sauce - V
Basmati rice with cashew nuts /
lemon grass / carrots / beans - V
Cannelloni spinach and ricotta wrapped
in Japanese bread crumb
Baby new potatoes with butter and fresh
herbs - V
Seasonal vegetables - V

DESSERTS & FRUIT STATION

Selection of local and international
sweets
Fresh fruit / A large variety of cheeses,
chutneys, crostini

WEDDING BUFFET STYLE

MENU 2

€115 per person, minimum 30 pax

SALADS

Greek salad
Rocca salad with sun dried tomatoes
Caesar salad topped with chicken
Quinoa salad with berries

DISPLAYS

Tomato and haloumi platter
Grill vegetables platter
Sea food antipasti / prawns pyramid
Avocado wedges topped with grana
Padano flakes
Prosciutto with fresh fruit

INDIVIDUALS

Crunchy maki / rainbow maki / avocado
mousse with prawn / tuna tataki yuzu dressing

Selection of local and international dips:

Tzatziki, muhumurum, smoked eggplant,
beetroot humus

CARVERY STATION

Slow roast beef Angus - forest mushroom
sauce / pepper sauce
Selections of mustards
Baron of lamb - flavor with oregano and
olive oil aroma

HOT DISHES

Rigatoni with oyster mushrooms,
koumandaria wine sauce / fresh cream
Salmon ravioli with lobster creamy
sauce / lemon grass aroma
Pan seared pork fillet / fennel compote
Marinated grill chicken breast basil oil
Herb crust lamb rack / thyme juice
/ vegetables ragout
Salmon medallion / asparagus fricassee /
chive creamy sauce
Grill calamari / crushed potatoes
/ herb olive oil sauce - V
Basmati rice with cashew nuts /
lemon grass / carrots / beans - V
Cannelloni spinach and ricotta wrapped
in Japanese bread crumb
Baby roasted new potatoes with butter
and fresh herbs - V
Seasonal vegetables - V

DESSERTS & FRUIT STATION

Selection of local and international
sweets
Fresh fruit / a large variety of cheeses &
chutneys

DAY PASS DESCRIPTION

All Inclusive Guests can take advantage of the standard "all inclusive package" and have lunch or dinner (as their wedding meal) at the hotel's main restaurant (not private, with other hotel guests), at no extra charge as per their terms of stay. The hotel undertakes to arrange free of charge the setup of the tables, covered by white linen.

Up to 20 pax



NON RESIDENTS "DAY PASS" OPTIONS

- **All inclusive day pass (adult): €117**
(entitled to the standard "all inclusive food & drinks package")
- **All inclusive day pass (child under 12 yo): €59**
(entitled to the standard "all inclusive food & drink package")
- **Drinks only day pass (adult): €64**
(entitled to the standard "drinks only all inclusive package")
- **Drinks only day pass (child under 12 yo): €33**
(entitled to the standard "drinks only all inclusive package")
Note: child = under 12 yrs old

'ALL INCLUSIVE DAY PASS' INCLUDES

- Unlimited locally produced drinks from 10am to midnight (only from the "all inclusive drinks package list")
- Buffet lunch and Buffet dinner at the main restaurant
- Mid morning and mid afternoon snacks at Pool Restaurant from 10.00 to 17:30
- Afternoon tea, cakes and biscuits daily from 16:30 to 17:30

DAY PASS DESCRIPTION

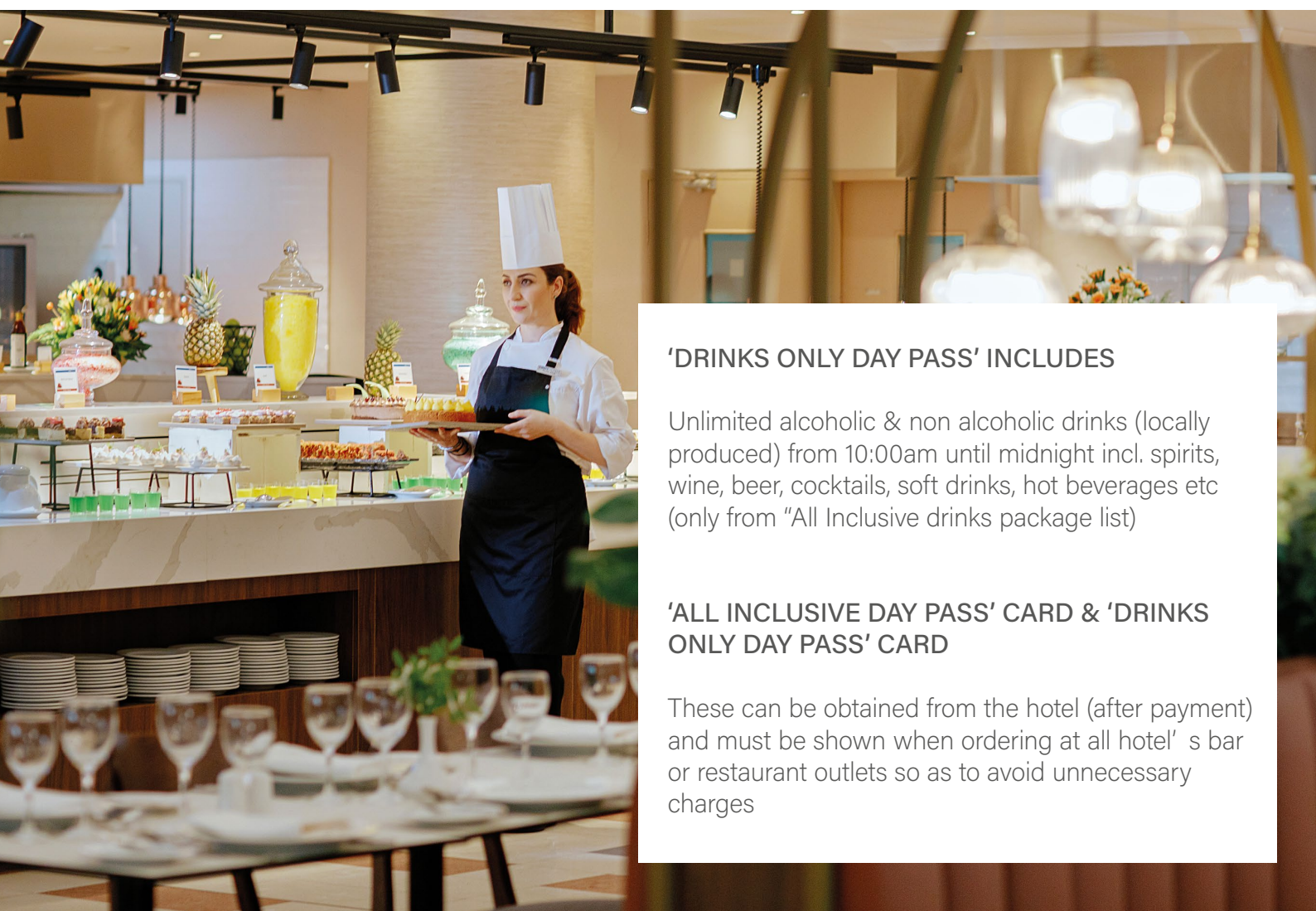
NOTES:

The All Inclusive Day Pass entitles non residents to benefit from the four above mentioned services.

Should guests wish to book special wedding menus (i.e. cocktails, barbeque, gala dinner, buffet), additional charges will apply for all participants, i.e. hotel resident (all inclusive or not) and non - hotel residents.

Further arrangements for evening entertainment such as disco, live music, dancing shows and photo booth, can be made at additional charge. Please note that it is organized via our wedding coordinator through local suppliers.

Non-residents guests must purchase a day pass.



'DRINKS ONLY DAY PASS' INCLUDES

Unlimited alcoholic & non alcoholic drinks (locally produced) from 10:00am until midnight incl. spirits, wine, beer, cocktails, soft drinks, hot beverages etc (only from "All Inclusive drinks package list)

'ALL INCLUSIVE DAY PASS' CARD & 'DRINKS ONLY DAY PASS' CARD

These can be obtained from the hotel (after payment) and must be shown when ordering at all hotel' s bar or restaurant outlets so as to avoid unnecessary charges

familyCOLLECTION
by **LOUIS** HOTELS



louishotels.com

CYPRUS | CORFU | MYKONOS | RHODES