



Ivi Mare

Designed for adults

signature banqueting selection 2026_2027

a la carte breakfast



signature breakfast

€14 per person

- drink of your choice
- selection of fresh juices: orange, grapefruit, apple or carrot
- pastry basket accompanied by butter, jams and honey
- corn flakes with milk, cheese and ham

keep it fit breakfast

€18 per person

- decaffeinated coffee or tea
- selection of fresh juices: orange, grapefruit, apple or carrot
- basket with brown bread, rye toast accompanied by margarine, honey and jam
- wheat bran flakes, fruits, nuts and low-fat milk
- fresh fruit salad

local delicacies

€20 per person

- drink from traditional herbs of the cypriot land: cypriot sage tea (spatzia), mint, lemongrass
- fresh orange juice, black bread, rusks, local thyme honey, homemade jam and black olives
- traditional rice pudding, locally produced yogurt and cypriot goodies

english breakfast

€16.50 per person

- Toasted bread butter, preserves bacon sausage, baked beans, hash brown potatoes grilled tomatoes, 2 eggs cooked to your liking choice of coffee, tea or hot chocolate

coffee breaks



morning coffee break

€8 per person

drinks: freshly brewed filter coffee, instant, decaffeinated, tea selection

juices: fresh orange juice

water: mineral water

coffee crackers: chocolate vanilla

healthy coffee break

€13 per person

drinks: freshly brewed filter coffee, instant, espresso choices, decaffeinated, tea selection and decoctions of Cyprus

juices: fresh orange juice, fresh mixed juice

water: mineral water, carbonated mineral water

coffee crackers: various cereal bars

fruits: seasonal fruits

exclusive coffee break

€16 per person

drinks: freshly brewed filter coffee, instant, espresso choices, decaffeinated, tea selection

juices: fresh orange juice, fresh mixed juice

water: mineral water, carbonated mineral water

coffee crackers: chocolate, vanilla, cake of two flavours
traditional cheese pies and olive pies

signature coffee break

€19 per person

drinks: freshly brewed filter coffee, instant, espresso choices, decaffeinated, tea selection and decoctions of Cyprus

juices: fresh orange juice, fresh mixed juice

water: mineral water, carbonated mineral water

coffee crackers: chocolate, vanilla, cake of two flavours
open sandwiches: baguettes with smoked salmon and prosciutto, puffy pastry, croissant dough, Danish traditional cheese pies with honey and cinnamon, Cyprus doughnuts with honey, fruits: seasonal fruits

appetizer choices



classico standing

€29 per person

cold items

- prosciutto wrapped in tortilla with cream cheese
- Smoked salmon on rye bread

hot items

- salmon burger in mini rolls / sweet chilly mayo
- spinach and feta cannelloni / wrapped in bango
- tomato basil jam

desserts

- strawberry tart
- choco brownies with cheese
- opera cake

signature standing

€35 per person

cold items

- camembert cheese on crispy bread
- beef bresaola wrapped in tortilla with cream cheese
- smoked salmon on rye bread

hot items

- marinated tandoori chicken skewers / fig chutney
- beef gyros in tortilla pita / tzatziki
- salmon burger / sweet chilly mayo
- pork filled / mini brioche / quince compote

desserts

- baked cheesecake
- choco fudge cake
- fruit tart
- mini saraegli topped with pistachio nuts



appetizer choices

exclusive standing

€35 per person

cold items

- camembert cheese on crispy bread / pergamento to jam
- beef bresaola wrapped in tortilla with cream cheese
- smoked salmon on rye bread
- quinoa salad with dry figs

hot items

- marinated tandoori chicken skewers / fig chutney
- beef wraps with teriyaki sauce
- salmon burger/sweet chilly mayo
- pork fillet/mini brioche / quince compote
- prawn in a shot glass / mango lemon grass

desserts

- salted caramel cake glazed with valrhona chocolate
- choco fudge cake
- fruit tart
- mini saraegli topped with pistachio nuts



reception cocktails

cocktail reception

€26 per person

cold items

- smoked salmon on blinis / keta caviar
- prosciutto wrapped in tortilla / cream cheese
- red currant on stalk
- mini round tart / goat cheese / confit tomatoes
- red berries jam

hot items

- mini salmon burger / sweet chilly mayo
- chicken satay / tahini peanut butter sauce / pomegranate
- homemade vegetable dumpling / mango chili sauce

desserts

- strawberry tart
- choco brownies with cheese
- opera cake

beverages

- sparkling wine
- white-rose-red wines
- mastiqua with lemonade
- soft drinks
- mineral water

signature cocktail reception



signature cocktail reception

€38 per person

cold items

- smoked salmon on blinis / keta caviar
- prosciutto wrapped in tortilla / cream cheese / red currant
- mini round tart / goat cheese / confit tomatoes / red berries jam
- tuna tartare / wasabi tahini mayo

hot items

- mini salmon burger / sweet chilly mayo
- chicken satay / tahini peanut butter sauce / pomegranate
- homemade vegetable dumpling / mango chili sauce
- bao buns / crispy fried duck / Korean sauce

desserts

- strawberry tart
- choco brownies with cheese
- opera cake

beverages

- prosecco
- white-rose-red wines
- beers
- 2 famous cocktails
- mastiqua with lemonade
- soft drinks
- mineral water

signature buffet



signature buffet

To satisfy all taste preferences and dietary requirements, our chefs and healthy appetites, such as:

- show cooking station
- vegetarian corner
- healthy corner
- DIY salad bar
- live cooking stations
- rotation of theme night 7 days a week (available only for dinner)

lunch buffet style

€35 per person

dinner buffet style

€42 per person

exclusive gastronomy (set menus)



gastronomic experience

€45 per person

- avocado tartare topped with snow crab meat salad, black tiger prawn, wild greens / horseradish lime vinaigrette
- potato and leek soup / olive crostini
- corn fed chicken breast / chicken jus / seasonal vegetables / potato sphere

OR

- beetroot ravioli with humus basil essence (vegan)
- chocolate espresso cake / hazelnut crunchy

meat the fish

€55 per person

- smoked salmon / herb goat cheese/wild greens dill velouté
- cream of pumpkin cappuccino soup dusted with cinnamon aroma pumpkin crostini
- fillet of beef / wild mushroom fricassee / koumandaria wine essence / seasonal vegetables / fondant potatoes

OR

- pan fried seabass fillet / celeriac puree / young spinach leaves / young vegetables / potatoes / lemon butter sauce
- chocolate espresso cake / hazelnut crunchy
- strawberry caramel tart / vanilla ice

beverage package



fundamental beverage package

€25 per person

unlimited consumption for 2 hours

- white, rose & red wine
- beers
- water, soft drinks, juice
- mineral water
- carbonated mineral water

deluxe beverage package

€30 per person

unlimited consumption for 2 hours

welcome drinks:

- sparkling wine bellini, rossini, mocktail (non-alcoholic)
- white, rose & red wine
- beers
- water, soft drinks, juice
- mineral water
- carbonated mineral water