ROYAL
APOLLONIA

limassol

signature banqueting & conference selection

MEETINGS & CONFERENCES FACILITIES

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A SCANDALOUS CULINARY EXPERIENCE, IN PERFECT FIVE STAR HARMONY

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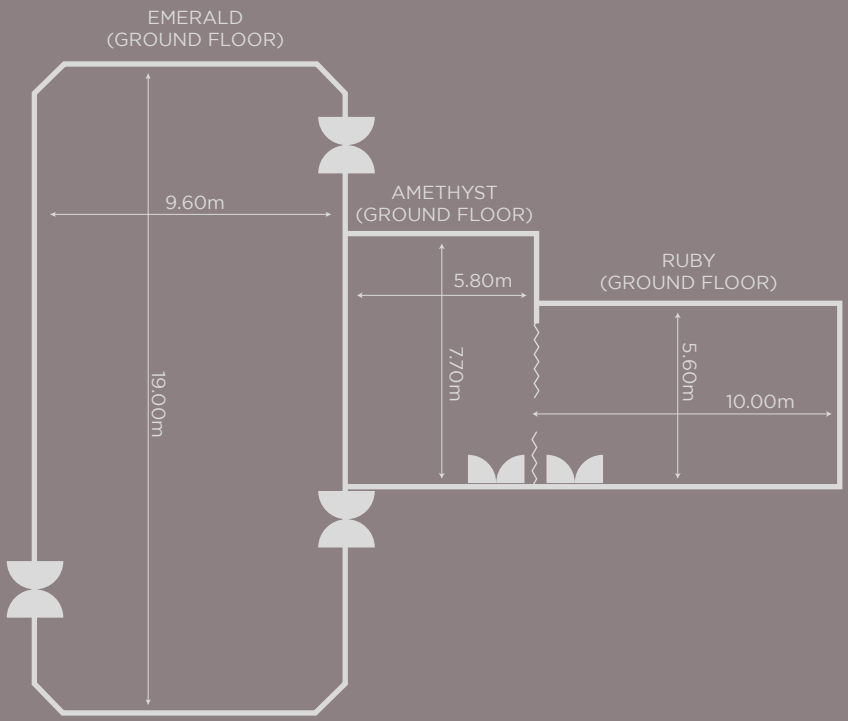
NOTES

- All rates are NET in eur and are valid for 2026 - 2027
- Banqueting options are applicable for minimum 10 pax

meetings & conferences



conference venues



meetings & conferences



conference venues

Capacities	Theatre	Classroom	Cocktail	Banquet	U Shape
Emerald	180	130	150	130	50
Amethyst	30	20	N/A	20	15
Ruby	30	20	N/A	20	15

conference venue rental

Capacities	1/2 day	All day
Emerald	€640.00	€950.00
Amethyst	€230.00	€320.00
Ruby	€230.00	€320.00

Note: Prices inclusive of VAT. The rates are net, non commissionable

audio visual services



equipment offered free of charge

- flipchart with pad and markers
- extra pad for flipchart
- projector with projection screen
- p.a. acoustic system with 2 speakers and 1 microphone
- set of 2 speakers
- laser pointer
- podium / lectern
- wireless microphone
- Wi-Fi

equipment offered at a charge

portable computer (lap-top)	€150.00
secretarial services:	
• photocopies per 100 copies b/w	€115.00
• printing colour A4 per page	€1.40
• scanning A4 per page	€1.00
• fax local	€1.00

Note: Prices inclusive of service & VAT

conference packages



half day budget delegate package 08:00 - 13:00
€55 per person

- tea & coffee with Danish pastries on arrival
- buffet lunch with water and one soft drink
- mineral water in meeting room

half day deluxe delegate package 08:00 - 13:00
€60 per person

- tea, coffee & fresh orange juice with Danish pastries on arrival
- mid morning tea, coffee, fresh orange juice & biscuits
- buffet lunch with water and one soft drink
- mineral water in meeting room

full day budget delegate package 08:00 - 18:00
€65 per person

- mid morning tea, coffee & biscuits
- buffet lunch with water and one soft drink
- afternoon tea, coffee & cakes
- mineral water in meeting room

full day deluxe delegate package 08:00 - 18:00
€70 per person

- tea, coffee & fresh orange juice with Danish pastries on arrival
- mid morning tea, coffee, fresh orange juice & biscuits
- buffet lunch with water and one soft drink
- afternoon tea, coffee, fresh orange juice & cakes
- mineral water in meeting room
- pads and pens for delegates

Note: Prices per person, inclusive of service & VAT. Addition of breakfast in Aura restaurant **27 euros** per person.
Addition of one glass of wine during lunch **7 euros** per person

coffee breaks



classic coffee 1
€13.00 per person

- freshly brewed coffee
- selection of tea from our tea caddy
- instant decaffeinated coffee
- instant coffee
- mineral water
- homemade butter cookies
- homemade dry cakes

coffee break 2
€18 per person

- freshly brewed coffee
- selection of tea from our tea caddy
- instant decaffeinated coffee
- instant coffee
- fresh orange juice
- mineral water
- homemade cookies
- fruit cakes
- freshly baked puff pastries
- freshly sliced fruit
- dried fruit and nuts

coffee break 3
€22 per person

- freshly brewed coffee
- selection of tea from our tea caddy
- instant decaffeinated coffee
- instant coffee
- fresh orange juice
- mineral water
- Homemade Cookies
- Fruit Cakes
- Freshly Baked Puff Pastries
- Croissants • Danish rolls
- Freshly Sliced Fruit
- dried fruit and nuts

Prices per person, per coffee break, inclusive of service & VAT. Banqueting options are applicable for minimum 10 pax

cocktail & gala dinners



cold canapes

• avocado and cream cheese tart	1.25€
• beetroot and hummus vol-aux	1.25€
• smoked duck with mango chutney tart	1.65€
• tomato and baby mozzarella tart	1.25€
• smoked salmon on rye bread	1.65€
• vol-aux with muharram and walnuts	1.65€
• fua crass tart	1.70€
• smoked salmon wrap with cream creese	1.65€
• prosciutto and mellon on white bread	1.65€
• tortilla, cream cheese, prosciutto	1.25€
• salty tart, grill vegetables marinated with pesto	1.25€
• salty tart, tyrokafteri	1.25€
• mini vol aux vent, avocado mousse, baby prawns	1.65€
• french baguette, camembert cheese,walnut	1.65€
• beef bresaola wrapped in tortilla	1.65€
• tuna tartare / wasabi tahini mayo	1.65€
• smoked salmon on blinis / keta caviar	1.65€
• mini tart goat cheese ,red berries jam	1.65€

hot canapes

• mini burger	1.90€
• salmon burger in mini rolls	1.90€
• spinach and feta cannelloni	1.65€
• beef gyros in tortilla pita	1.65€
• bao bun with shrimps and chilly mayo	1.70€
• mediterranean chicken skewer	1.65€
• haloumi fritters	1.65€
• pull pork in mini brioche	1.65€
• spring rolls	1.25€
• marinated tandoori chicken skewers	1.25€
• duck rolls	1.90€
• chicken fajitas	1.65€
• beef tacos	1.65€
• bao bun, rost duck, teriyaki sauce	1.90€
• homemade vegetable dumpling	1.25€
• chicken satay tahini peanut butter sauce	1.25€

Note: Prices per item, inclusive of service & VAT Minimum order per item of **30 pieces**. For beverages can only be combined with one of “COCKTAIL BEVERAGE PACKAGES”.

cocktail & gala dinners



desserts

• mini fruit tart	1.30€
• mini eckler	1.30€
• lemon tart	1.30€
• brownies	1.30€
• mini peanut milk chocolate mouse	1.30€
• mini cheesecake	1.30€
• panna cotta in shot class	1.30€
• mini apple crumble	1.30€
• chocolate mosse	1.30€
• mini triangle galaktompoureko	1.30€
• strawberry tart	1.30€

Note: Prices per item, inclusive of service & VAT Minimum order per item of **30 pieces**. For beverages can only be combined with one of “COCKTAIL BEVERAGE PACKAGES”.

standing buffets



standing buffet 1
€50.00 per person

cold items

- tuna tartare wasabi tahini mayo
- smoked salmon on blinis / keta caviar
- mini tart goat cheese ,red berries jam
- beetroot and hummus vol-aux
- prosciutto and mellon on white bread

hot items

- mini burger
- bao bun, rost duck, teriyaki sauce
- pull pork in mini brioche
- salmon burger in mini rolls
- spinach and feta cannelloni

desserts

- strawberry tart
- lemon tart
- mini triangle galaktompoureko

Note:
Prices per person, **90 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

standing buffets



standing buffet 2
€60.00 per person

cold items

- smoked salmon on blinis / keta caviar
- mini tart goat cheese, red berries jam
- prosciutto and mellon on white bread
- french baguette, camembert cheese, walnuts
- beef bresaola wrapped in tortilla

hot items

- homemade vegetable dumpling
- chicken satay tahini peanut butter sauce
- bao bun, rost duck, teriyaki sauce
- pull pork in mini brioche
- salmon burger in mini rolls
- spinach and feta cannelloni

desserts

- strawberry tart
- lemon tart
- panna cotta in shot class
- mini apple crumble
- mini triangle galaktompoureko

Prices per person, **90 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

standing cocktails



cocktail menu 1
€45.00 per person

cold items

- avocado and cream cheese tart
- smoked salmon wrap with cream creese
- prosciutto and mellon on white bread
- tortilla, cream cheese, prosciutto

hot items

- mini Burger
- beef gyros in tortilla pita
- mediterranean chicken skewer
- haloumi fritters
- bao bun, rost duck, teriyaki sauce
- homemade vegetable dumpling

desserts

- mini fruit tart
- lemon tart
- brownies
- panna cotta in shot class

Prices per person, **60 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 15 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

standing cocktails



cocktail menu 2
€55.00 per person

cold items

- avocado and cream cheese tart
- beetroot and hummus vol-aux
- smoked salmon wrap with cream creese
- prosciutto and mellon on white bread
- tortilla, cream cheese, prosciutto

hot items

- mini Burger
- beef gyros in tortilla pita
- bao bun, rost duck, teriyaki sauce
- homemade vegetable dumpling
- marinated tandoori chicken skewers
- duck rolls
- beef tacos

desserts

- mini fruit tart
- lemon tart
- brownies
- panna cotta in shot class
- mini apple crumble

Prices per person, **60 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 15 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

standing cocktails



cocktail menu 3
€65.00 per person

cold items

- smoked salmon wrap with cream cheese
- beef bresaola wrapped in tortilla
- avocado and cream cheese tart
- beetroot and hummus vol-aux
- smoked duck with mango chutney tart
- mini vol aux vent, avocado mousse, baby prawns

hot items

- mini burger
- bao bun, rost duck, teriyaki sauce
- marinated tandoori chicken skewers
- duck rolls
- pull pork in mini brioche
- salmon burger in mini rolls
- spinach and feta cannelloni

desserts

- mini fruit tart
- lemon tart
- panna cotta in shot class
- mini apple crumble
- mini triangle galaktompoureko

Prices per person, **60 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 15 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner buffet options



menu 1
€100.00 per person

displays

- antipasti of charcuteries
- grilled marinated vegetables
- tomato with mozzarella

salads

- grilled marinated vegetables
- grilled tuna nicoise salad
- grilled marinated octopus salad
- avocado with prawns salad
- rocket salad with parmesan shavings & figs apples
- tomato and halloumi salad
- garden greens salad mixed with crispy hiromeri and fresh fruits
- traditional greek salad

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 50 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner buffet options



menu 1
€100.00 per person

main dishes

- sweet and sour chicken topped with sesame seeds
- marinated grilled chicken with herb olive oil
- duck rolls
- greek moussaka
- stir fried beef emince with wild mushrooms
- pork fillet with commandaria wine and prune sauce
- salmon ravioli-spaghetti, vegetables and lobster sauce
- fresh market vegetables
- village style potatoes
- egg fried rice

desserts

- selection of local and international sweets
- fresh fruit & fruit salad

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 50 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner buffet options



menu 2
€120.00 per person

displays

- poached salmon
- grilled marinated vegetables
- tomato-mozzarella
- antipasti of charcuteries

salads

- grilled tuna nicoise salad
- rocket salad with parmesan shavings & fig apples
- prosciutto with fresh fruit
- garden greens salad mixed with crispy hiromeri and fresh fruits
- traditional greek salad
- caesar salad
- avocado mousse topped with calamari (glass)
- pan seared blue fin tuna set on wakame salad (spoon)

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 50 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner buffet options



menu 2
€120.00 per person

dips

- feta cheese dip
- olive dip
- humus
- tarama
- tzatziki
- mini gherkins
- caper berries
- pickled onion

main dishes

- spinach and ricotta ravioli
- corn fed chicken breast stuffed with cottage cheese and herbs
- lasagna bolognaise
- baked fillet of salmon on mussels etouvee, moet and champagne sauce
- sweet and sour chicken topped with sesame seeds
- pan seared pork fillet served with pomegranate and barolo jus
- fresh market vegetables
- dauphinoise potatoes
- mushroom risotto with parmesan flakes

desserts

- selection of local and international sweets
- fresh fruit & fruit salad

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 50 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner buffet options



menu 3
€150.00 per person

displays

- antipasti of charcuteries
- grilled marinated vegetables
- avocado and prawns (individual)
- Pan Seared Blue Fin Tuna set on Wakame Salad (Spoon)

salads

- fatush salad
- grilled tuna nicoise salad
- beetroot salad with orange segments
- rocket salad with parmesan shavings, figs and pomegranate
- young new potatoes salad
- tomato and halloumi salad
- traditional greek salad
- caesar salad with chicken

Prices per person, **60 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 50 pax
For beverages can be combined with one of "COCKTAIL BEVERAGE PACKAGES"

gala dinner buffet options



menu 3
€150.00 per person

dips

- feta cheese dip
- olive dip
- humus
- tarama
- tzatziki
- mini gherkins
- caper berries
- pickled onion
- black and green olives

main dishes

- rack of lamb topped with herb crust, rosemary sauce
- chicken kiev cream butter sauce
- marinated grilled chicken with herb olive oil
- fillet of beef tenderloin with porcini mushroom ragout, mustard seeds sauce
- pan seared pork fillet served with pomegranate and barolo jus
- boiled salmon with artichokes fricassee, vierge sauce
- dauphinoise potatoes
- lobster ravioli enriched with lobster sauce
- mushroom risotto with parmesan slivers
- fresh market vegetables

desserts

- selection of local and international sweets
- fresh fruit & fruit salad

Prices per person, **60 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 50 pax
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner set menu options



menu 1
€91.00 per person

starter

avocado tartare topped with snow crab meat salad,
black tiger prawn, wild greens/ horseradish lime vinaigrette

soup

potato and leek soup, truffle oil aroma, sun dried tomato,
parmesan, and smoked pancetta crostini

main course

fillet of beef , wild mushroom fricassee, foie gras, fig chutney,
koumandaria wine essence, seasonal vegetables, fondant potatoes

dessert

- chocolate vacanza - cappuccino sponge,
- arguing chocolate mousse
- red berries jelly

freshly brewed coffee & petit four

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax.
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner set menu options



menu 2
€83.00 per person

cold starter

tuna tartare, salmon tataki, avocado yuzu dressing,
wild greens

soup

cream of pumpkin cappuccino soup dusted with cinnamo
aroma roasted pumpkin seeds, crème fresh

hot starter

giant ravioli with asparagus and mascarpone cheese
creamy truffled sauce

main course

corn fed chicken breast stuffed
with goat cheese, chicken jus,
seasonal vegetables, potato sphere

dessert

- chocolate vacanza - cappuccino sponge,
- arguing chocolate mousse
- red berries jelly

freshly brewed coffee & petit four

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax.
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner set menu options



menu 3
€85.00 per person

starter

salmon carpaccio, avocado, beetroots tartare, wild greens
honey miso sauce

soup

mushroom velouté soup topped with caramelized walnuts
drizzled with basil aroma

main course

lamb loin marinated in virgin olive oil, herbs, thyme juice,
seasonal vegetables, crunchy potatoes

dessert

- chestnuts charlotte
- walnut biscuits
- whiskey crème
- jivara chantilly

freshly brewed coffee & petit four

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax.
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

gala dinner set menu options



menu 4
€80.00 per person

starter

pan seared scallops, fennel & porcini mushroom risotto
infused with thyme tea

main course

pan roasted angus beef fillet, celeriac puree, mushrooms sphere
seasonal vegetables, cake potatoes, port wine sauce

dessert

- chestnuts charlotte
- walnut biscuits
- whiskey crème
- jivara chantilly

freshly brewed coffee & petit four

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax.
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

Vegan gala dinner set menu options



€73.00 per person

starter

risotto with pumpkin crème, celeriac puree, roasted pine nuts, tahini pomegranate seeds

soup

smoked eggplant soup, kalamata olive crostini, hazelnut oil

main course

pan seared cauliflower, roasted baby vegetables, falafel, humus infused with pomegranate essence, rose petals

dessert

- vegan apple pie caramelized walnuts***

freshly brewed coffee & petit four

Prices per person, inclusive of service & VAT. Banqueting options are applicable for a minimum of 30 pax.
For beverages can be combined with one of “COCKTAIL BEVERAGE PACKAGES”

lunch beverage packages



drinks package 1
€13.00 per person

- 1 glass of house wine or 1 beer or 1 soft drink
- mineral & sparkling water
- coffee or tea

drinks package 2
€17.00 per person

- 2 glass of house wine or 1 beer or 1 soft drink
- mineral & sparkling water
- coffee or tea

Prices per person, inclusive of service & VAT

cocktail beverage packages



cocktail beverages 1
€20.00 per person

- house sparkling wine
- house white, rose, red wines
- soft drinks
- juices
- mineral & sparkling water

cocktail beverages 2
€27.00 per person

- prosecco*
- house white, rose, red wines
- soft drinks
- juices
- mineral & sparkling water

cocktail beverages 3
€65.00 per person

- champagne*
- selection of white, rose, red wines*
- 2 signature cocktails from our cocktails menu
- soft drinks
- juices
- mineral & sparkling water

**options will be presented upon request*

Prices per person, **60 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 10 pax.
Addition of 2 aperitif cocktails (Aperol Spritz & Mojito or similar) 5euros

dining beverage packages



dining beverages 1
€25.00 per person

- house white, rose, red wines
- local beers
- soft drinks
- juices
- mineral & sparkling water

dining beverages 2
€35.00 per person

- selection of wines*
- local beers
- soft drinks
- juices
- mineral & sparkling water

wine tasting **
€55.00 per person

- champagne
- white wine
- rose wine
- red wine
- dessert wine
- soft drinks
- juices
- mineral & sparkling water

**options will be presented upon request*
***applicable with "GALA DINNER SET MENU OPTIONS". Wine options will be presented 72hours prior to the event from our sommelier, based on the selected food menu.*

Prices per person, **150 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 15 pax.
Addition of 1 aperitif (sparkling wine or cocktail) 5euros.

open bar packages



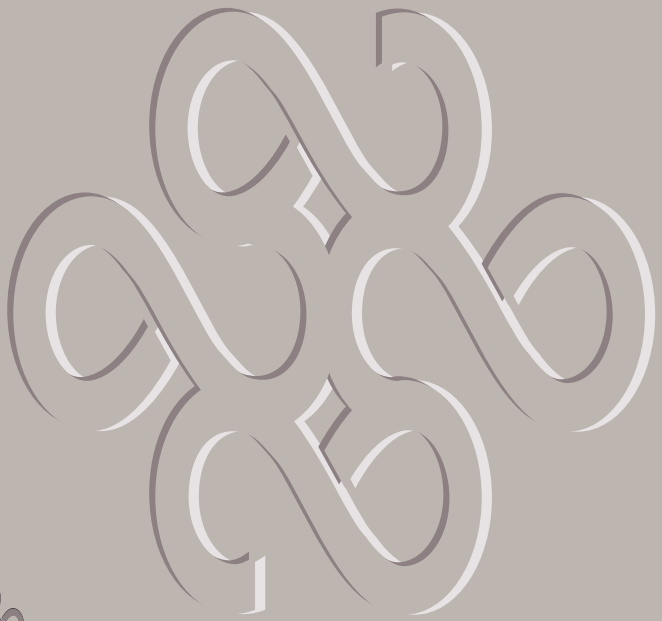
open bar 1
€45.00 per person

- house vodka
- house whisky
- house gin
- house tequila
- house rum
- house white, rose, red wines
- local beers
- soft drinks
- juices
- mineral & sparkling water

open bar 2
€60.00 per person

- vodka (absolut or stolichnaya)
- whisky (johnnie walker red label or jameson)
- gin (gordon's or bombay sapphire
- tequila (jose cuervo silver/gold)
- rum (bacardi or captain morgan black)
- house white, rose, red wines
- local beers
- soft drinks
- juices
- mineral & sparkling water

Prices per person, **180 minutes** inclusive of service & VAT. Banqueting options are applicable for a minimum of 20 pax.
Addition of 2 cocktails (Aperol Spritz & Mojito or similar) 5 euros.



ROYAL
APOLLONIA

limassol

beachfront elegance redefined