



Ivi Mare

*Designed for adults*

*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

Wedding coordinator: Mr. Andreas Michaelides  
Email: [ivimare.operationsmanager@louishotels.com](mailto:ivimare.operationsmanager@louishotels.com)

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## VENUES

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

### OUTDOOR AREAS

Utopia pool bar (private buffet dinner / gala dinner)  
Outdoor area, Semi - private (maximum 40 persons)

Note: Extra decorations with a charge - set up fee  
For designed area **€418** for less than 20 persons  
set up fee for designed area **€275** for more than 21 persons

### INDOOR AREAS

Decorated terrace with pool and sea view  
Mirrors bar overlooking the sea  
1 Tier Cake  
1 bottle of French champagne  
Decoration includes set up of a ceremony table, table top  
flower arrangement, candle stand  
**Total: €1155**

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## 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

# COCKTAIL RECEPTION

For 1 hour cocktail reception

## LOCAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water

€35 per person

## INTERNATIONAL DRINKS

Sparkling wine, alcoholic and non-alcoholic fruit punch, beers, soft drinks, water

€44 per person

Above cocktails options are complemented by a selection of nuts, tortilla crisps, crudities and variety of local and international dips

## ADDITIONALL SELECTIVE ITEMS TO ENHANCE YOUR COCKTAIL RECEPTION

Cold canapés (6 pcs per person)  
€17 per person

Cold gourmet canapés (6 pcs per person)  
€22 per person

## WEDDING CAKE

1 tier cake is included in the package

2 tier Wedding Cake €303

3 tier Wedding Cake €424



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# COCKTAIL MENUS

## COCKTAIL MENU 1

€43 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
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### HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
  - Pork gyros in tortilla / tzatziki
  - Vegetable dumplings / mango sauce
  - Salmon burger in mini rolls / sweet chilly mayo
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### DESSERTS

- Apple crumble tart
- Choco brownies topped with cheese

## COCKTAIL MENU 2

€47 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
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### HOT ITEMS

- Marinated chicken skewers with harissa / yogurt / fig chutney
  - Beef gyros in tortilla / tzatziki
  - Salmon burger / sweet chilly mayo
  - Keepeh with mushrooms (coupes with mushrooms)
  - Indian samosas / mango sauce
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### DESSERTS

- Baked cheesecake
- Choco fudge cake
- Strawberry fruit tart

# WEDDING GALA DINNER

## MENU 1

€99 per person

- Marinated salmon Tataki / avocado / beetroot tartare / wild greens / honey miso sauce
- Mushroom velouté soup topped with almond nuts drizzled with basil aroma
- Spinach and ricotta tortellini / vegetables / Frascati wine essence
- Pan seared pork fillet / herb crust / port wine emulsion  
Seasonal vegetables / crunchy potatoes
- Chocolate espresso cake / hazelnut crunchy
- Freshly brewed coffee & petit fours

## MENU 2

€109 per person

- Smoked salmon roulade / scallop carpaccio / wild greens / yuzu & honey lemon essence
- Smoked eggplant soup / boureki with anari local cheese / basil oil
- Angus beef fillet / foie gras / wild mushrooms fricassee / koumandaria wine essence /  
seasonal vegetables / potatoes
- Salted caramel mousse cake / glazed with Valrhona chocolate
- Freshly brewed coffee & petit fours

## MENU 3

€127 per person

- Tuna carpaccio / celeriac puree / lime / beetroot pickle / virgin olive oil / micro greens  
wild greens / creamy chives / wasabi - velouté sauce
- Pumpkin soup / vanilla essence / coconut flakes  
Crispy fruity bread
- Stuffed beet ravioli / asparagus / walnut sauce
- Angus beef fillet / sweet bread sphere / seasonal vegetables / potatoes  
Beef scented jus
- Crescendo chocolate cake / red fruit compote / dark chocolate mousse /
- Raspberry sauce
- Coffee & petit fours

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# VEGAN MENU

## VEGAN MENU

€87 per person

- Grill Avocado / muhummara / tahini essence raisins / 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



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# WEDDING BEVERAGE PACKAGE

## DELUXE

€44 per person

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### WELCOME DRINKS

(Unlimited Consumption for 4 hrs)

Sparkling wine, mocktail (non - alcoholic)

White, rose and red wine

Beers

Mineral water, carbonated mineral water

Soft drinks, juices

Kindly note that you can make your choice of selected wines (not included on the above packages) from our wine list and a 10% discount will be granted.

### COMPLEMENT YOUR DINNER WITH YOUR CHOICE OF SPIRITS!

Regular spirits 100cl

€94 - €127 per bottle

Premium spirits 100cl

€154 - €187 per bottle

### SPARKLING WINES & CHAMPAGNES

Sparkling Wine or Prosecco

€54 per bottle

French Champagne Moët and Chandon, Brut

€174 per bottle

French Champagne Moët and Chandon, Brut Rose

€200 per bottle

Above options are complemented by a selection of nuts, tortilla crisps

### REGULAR OPEN BAR

#### Aperitifs

Ouzo, Aperol, Campari, Zivania, Vermouth Bianco

#### Greek Spirits

Skinos Mastiha Spirit, Metaxa 5\*

#### Regular Spirits

Gordon's Gin, Absolut Vodka, Bacardi Rum, Jose Cuervo Especial Tequila

#### Scotch Whisky Regular Brands

Johnnie Walker Red Label,

The Famous Grouse

#### Liqueurs

Disaronno Amaretto, Jägermeister,

Kahlua, Baileys, Malibu

#### Wines

(White, Rose, Red)

Sparkling Wine Cocktail

Athenian Spritz, Aperol Spritz

Beers

Mineral water, carbonated mineral water,

Soft drinks, Juices

1 hour per person €43

2 hours per person €61

3 hours per person €72

4 hours per person €79

## PREMIUM ALL-INCLUSIVE GUESTS NON-PRIVATE

Please note that Premium All-Inclusive Guests can take advantage of the Premium All-Inclusive package and have lunch or dinner (buffet) at the Palettes main restaurant the day of their wedding at no extra charge as per their terms of stay, free of charge.

### NOTES:

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 residents (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



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