

The Ivi Mare

Designed for adults

happily ever after

wedding packages



WEDDINGS | HONEYMOONS | VOW RENEWALS | ANNIVERSARIES

WEDDING PACKAGES

Rates are valid for bookings made until 31/12/2024 for weddings that will take place up to 31/12/2025

CONTACT DETAILS

Wedding coordinator: Mr. Minas Lemonis
Email: ivimare.assistantfbmanager@louishotels.com

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 **€350** for less than 20 persons
set up fee for designed are **€230** 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: €980

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

€29 per person

INTERNATIONAL DRINKS

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

€36 per person

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

ADDITIONALL SELECTIVE ITEMS TO ENHANCE YOUR COCKTAIL RECEPTION

Cold canapés (6 pcs per person)
€13 per person

Cold gourmet canapés (6 pcs per person)
€18 per person

WEDDING CAKE

1 tier cake is included in the package

2 tier Wedding Cake **€250**

3 tier Wedding Cake **€350**



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COCKTAIL MENUS

COCKTAIL MENU 1

€35 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 pita / tzatziki
 - Vegetables dumpling / mango sauce
 - Salmon burger in mini rolls / sweet chilly mayo
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DESSERTS

- Apple crumbled tart
- Choco brownies topped with cheese

COCKTAIL MENU 2

€39 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 pita / 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

€83 per person

- Marinated salmon Tataki / avocado / beetroots 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 crunch
- Freshly brewed coffee & petit four

MENU 2

€92 per person

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

MENU 3

€105 per person

- Tuna carpaccio / celeriac pure / lime / beetroots pickles / 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 juice
- Crescendo chocolate cake/red fruit compote/dark chocolate mousse/
- Raspberry sauce
- Coffee & petit fours

VEGAN MENU

VEGAN MENU

€70 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



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WEDDING BEVERAGE PACKAGE

DELUXE

€36 per person

WELCOME DRINKS

(Unlimited Consumption for 4 hrs)

Sparkling wine, mocktail (non -alcoholic)

White, rose and red wine

Beers

Water

Soft drinks juice

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

€85 - €115 per bottle

Premium spirits 100cl

€140 - €170 per bottle

SPARKLING WINES & CHAMPAGNES

Sparkling Wine Prosecco

€49 per bottle

French Champagne Moët and Chandon, Brut

€158 per bottle

French Champagne Moët and Chandon, Brut Rose

€182 per bottle

Above options are complemented by a selection
of nuts, torti la 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

Water, soft drinks, juice

Mineral water, carbonated mineral water,
soft drinks, Juices

1 hour per person €35

2 hours per person €50

3 hours per person €59

4 hours per person €65

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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