



Food & Beverage  
Packages  
2024-2026



# WHATS INCLUDED..

- Venue hire fee for the reception.
- Wooden Bistro Chairs for dinner.
- Globe String Lights
- Only one Wedding reception per day
- Decoration and flower packages available at request.

## **Notes:**

- *In order to proceed with the confirmation of your Wedding / Function Date you are required to confirm and agree to the Venue's General Terms and Conditions. By paying the Venue's non-refundable deposit you agree to all the Venue's Terms and Conditions*
- *Please note that there is a minimum charge or a total bill of €4,500.00 (includes Hire Venue Fee, Food and Beverages packages)*
- *Other chairs are available at an extra charge. Round tables with linens are also available for dinner at an additional charge of €50,00 per table.*
- *Upon final reconfirmation of the wedding reception a non-refundable deposit of €1000.00 is required.*
- *Full settlement of the remaining balance should be made six weeks prior to the wedding day.*
- *Music permitted until 23:45hrs, - Bar closes at 23:45*

# BEVERAGE PACKAGES



*The spirit of a Liopetro  
Beverage is one of peace,  
comfort & refinement.*

# PRE WEDDING & AFTERNOON PACKAGES

## Welcome Drink

A glass of Prosecco or Non Alcoholic Fruit Punch €7.00p.p

A glass of the following Sparkling Welcome Drinks: €7.00p.p  
Mimosa, Bucks Fizz, Bellini, Kir or Kir Royal

A glass of Brut Champagne €18.00p.p

**Achelois Reception** (unlimited beverages) €22.00p.p (01:00hrs)

Sparkling Wine or Prosecco DOC

€7.00p.p (+00:30hrs)

Bubbly Cocktails: Mimosa, Bucks Fizz, Bellini, Kir, Kir Royal

Draft & Bottled Beer

Red, Rose and White Wine

Soft drinks, Juices, Energy drinks, Still and Sparkling Water

Non-alcoholic Cocktails: Shirley Temple, Donald Duck

Accompanied with dry Snacks, Crudities & Marinated Olives

Do you want to add up to 3 Classic or Spritz Cocktails to  
your Achelois Reception pack? €10p.p (01:00hr)  
€5p.p (+00:30hrs)

**Athena Reception** (unlimited beverages) €29.00p.p (01:00hr)

Sparkling Wine or Prosecco DOC

€10.00p.p (+00:30hrs)

Bubbly Cocktails: Mimosa, Bucks Fizz, Bellini, Kir, Kir Royal

International Regular Spirits, Aperitifs, Liqueurs

Draft & Bottled Beer

Red, Rose and White Wine

Non-alcoholic Cocktails: Shirley Temple, Mickey Mouse,

Donald Duck.

Soft drinks, Juices, Energy Drinks, Still and Sparkling Water

Accompanied with dry Snacks, Crudities & Marinated Olives

Do you want to add up to 3 Classic or Spritz Cocktails to  
your Athena Reception pack? €5p.p (01:00hr)  
€2.50p.p (+00:30hrs)

## Children's Reception

Soft drinks, Juice, Still Water €7.00p.p (01:00hr)

€3.00p.p (+00:30hrs)

**\*\*The additional 00.30hrs rates per person, apply for every additional 30 minutes over the first hour package purchased.**

# DINNER & AFTER DINNER BEVERAGE PACKAGES

## **Aphrodite Silver Package** (unlimited drinks)

Draft & Bottled Beer

Red, Rose and White Wine

Soft drinks, Juices, Still and Sparkling water

Freshly Brewed Coffee or Tea

€38.00p.p (03:00hrs)

€12.00p.p (+01.00hr)

## **Aphrodite Gold Package** (unlimited drinks)

International Regular Spirits, Aperitifs, Liqueurs

Red, Rose and White Wine

Draft & Bottled Beer

Soft drinks, Juices, Energy drinks, Still and Sparkling Water

Non-alcoholic Cocktails: Shirley Temple, Mickey Mouse,

Donald Duck

Freshly Brewed Coffee or Tea

€47.00p.p (03:00hrs)

€15.00p.p (+01.00hr)

Do you want to add up to 3 Classic or Spritz Cocktails to your Aphrodite Gold pack?

€15p.p (03:00hr)

€5p.p (+01:00hr)

## **Non-Alcoholic Kids Package** (unlimited drinks)

Soft drinks, juices, still and sparkling water

€15.00p.p (03:00hrs)

€5.00p.p (+01.00hr)

### Notes:

Beverage Packages are not mandatory. You can decide on purchasing drinks with a cash bar or let your guests buy their own drinks.

\*Straight shots are not included in the packages and are charged extra depending on the spirit.

\*Straight shots can be either purchased with a pre-paid tab or a cash bar.

\*For all cocktails and shot options please see the additional menu.

\*All drink packages MUST be taken simultaneously to the booking. For example if you have a cocktail package for 1hr at 16:30-17:30 and then an 3hr evening drinks package, this must be set to 17:30-20:30 and thereon.

\*Pre-Ceremony Drinks are available to purchase with a cash bar

### Restrictions:

\*Silver Drinks Packages can be taken over dinner from 17:30 on-wards

\*Gold Drinks Packages can only be taken from 20:45 when you only book an evening 3hr Gold Drinks Pack. So this will be set to start at 20:45 and 23:45.

\*Strictly one drink per person policy on all beverage packages for the whole duration of the package. No beverage stocking is allowed.

# GET TO KNOW OUR WINES

## *Included in our Standard Packages*

### *Anna Spinato - Red*



**Origin:** Italy - Montello and Asolo Hills, Veneto

**Variety:** 100% Merlot

**Aroma:** Herbaceous wildflowers and brambles

**Taste Notes:** Intense, persistent, smooth as a slice of warm toast on the grill and blackberry jam

### *Xynisteri Medium Dry*



**Origin:** Cyprus - Tsangarides Winery

**Variety:** 100% Xynisteri

**Aroma:** Intent aromas of lemon and grapefruit with notes of green apple

**Taste Notes:** Fruity, rich, well-structured with a zesty finish

### *Xynisteri Dry*



**Origin:** Cyprus - Tsangarides Winery

**Variety:** 100% Xynisteri

**Aroma:** Citrus fruits, pear and gooseberry

**Taste Notes:** Fruity, elegant, well-structured, round middle palate and refreshing finish

### *Shiraz Rose*



**Origin:** Cyprus - Tsangarides Winery

**Variety:** 100% Xynisteri

**Aroma:** Red fruits, strawberry, pomegranate and red cherry.

**Taste Notes:** Fruity, well balance with a good structure

**\*\*Our selection of wines is one we've tried and tested throughout the years. All of the above wine profiles compliment and add to our Food Menus and they are all very pleasant to your palate.**

**\*\*This selection is the one we offer in all of our packages.**

**\*\*In cases where availability cannot be met due to suppliers' stock, we will ensure to offer the same quality choices.**

# FOR THE WINE ENTHUSIASTS

*The wines included in our Standard Packages are all of excellent quality but we went a step further for our wine lovers and added the below exquisite options*

**Package Add-On**

**€5.00pp (01.00 hr)**

## *The Black Sheep - Red*



**Origin:** Greece - Macedonia / Drama

**Variety:** 60% Syrah & 40% Merlot

**Aroma:** Intense aromas of violet, vanilla candied fruit, figs, plums and hints of pepper

**Taste Notes:** Velvet mouth with soft tannins and an aromatic fruity aftertaste

## *The Black Sheep - White Dry*



**Origin:** Greece - Macedonia / Drama

**Variety:** 60% Sauvignon Blanc & 40% Semillon

**Aroma:** Pronounced aromas of lime, lychee, grapefruit, melon, peach, nextarine and some notes of grass

**Taste Notes:** A rich, refreshing and beautifully balanced taste, pleasant acidity and aromatic aftertaste.

## *Minuty M Rosé limited edition*



**Origin:** France - Cotes de Provence

**Variety:** 50% Grenache, 30% Cinsault & 20% Syrah

**Aroma:** Eager and intense with orange peel, peach, grapefruit and red currant aromas

**Taste Notes:** Smooth with a nice acidulous freshness

**\*\*The above wines can be purchased as an add-on to your beverage packages (pre-wedding, afternoon, dinner & after dinner packages).**

**\*\*If the above wines are purchased they have to be included in all packages selected for the whole day (for example if they are added to a reception package like Achelois they will have to be added to the dinner package as well). As a venue we've always strived for nothing less than an excellent experience for all of our guests, so we would not want a guest to have tasted a certain wine earlier and then a different one later.**

**\*\*The above wines can be added to your selected drink packages for €5pp per hour.**

**\*\*They can also be purchased on their own. Ask us for prices per bottle.**

**\*\*In cases where availability cannot be met due to suppliers' stock, we will ensure to offer the same quality choices.**

# LIOPETRO MENUS

*Laughter is brightest  
in the place where the  
food is.*



Mouthwatering Banqueting Menus especially compiled with the supervision and guidance of our **Michelin Star Executive Chef, Asimakis Chaniotis**. Great care and attention has been taken in the preparation of our menus, using only the finest and freshest ingredients available in the market.

We would be more than happy to assist you in creating any special menu tailored to your individual desires, resulting in a unique and memorable event.  
**Excellence is not our goals, it is simply our standard.**

## 1. THE CYPRUS BBQ LIVE STATION BUFFET MENU

### Salads

Village salad with Tomato / Cucumber / Olives / Feta cheese / Onions & Peppers  
Potato salad with capers / gherkin / dill & mustard dressing  
Beetroot-apple salad with Goat cheese / hazelnuts / basil & berries vinaigrette  
Mesclun Salad with honey balsamic dressing / cherry tomatoes & grilled manouri cheese  
Quinoa Salad with avocado / cucumber / edamame & honey mustard dressing

### Selection of dips

Tzatziki with marinated cucumber  
Tirokafteri Dip (Feta cheese cream with red chilli)  
Baba ghanoush with walnuts  
Hummus with crispy chickpeas

### Cold Display

Beet Cured Salmon Gravlox with Horseradish  
Cold tomato Gazpacho with summer vegetables

### From the Chargrill (Live station BBQ)

Lamb Chops  
Prawns  
Pork Souvlaki  
Cyprus Sausages  
Marinated Chicken  
Beef Pepper Fillet Steak  
Shiftealies  
Halloumi  
Skewer with seasonal vegetables

### Hot Items

Potatoes Stuffed with truffle oil & parmesan  
Creamy Coconut Mushroom Curry  
Roasted tenderstem Broccoli with romesco sauce

### Pasta Station:

Ravioli with spinach / ricotta cheese / fennel & dill  
Penne with Tomato Sauce / Parmesan & Basil

\*Pasta on show can be arranged for less than 50 pax  
at an additional charge of €3.00 p.p

### Desserts

Loukoumades  
Selection of Seasonal Fresh Fruits  
Miniature Lemon cheese cake  
Miniature Peanut Chocolate Mouse  
Miniature Carrot Cake  
Pastry Chef's Dessert of the Day

\*For more than 50 adults Hot Apple Crumble will be added with Custard Cream on the side.  
For less than 50 adults, an extra charge of €2.00 p.p will apply if it's required.

### Extras (add-ons) €3 per person for each of the below:

Cured red Prawn Cocktail  
Sushi selection  
Antipasti platter

**€ 62.00 per adult**

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

## **2. THE LIOPETRO TABLE SERVICED MENU**

### **Welcome Bite / Amuse Bouche**

### **Selection of Freshly Baked Bread**

#### **Dips**

Smoked Eggplant Dip  
Fava with red onion chutney & almonds  
Tzatziki with marinated cucumber  
Muhammara Dip (roasted red pepper / walnuts & molasse)

#### **Appetizers**

Kolokithokeftes – traditional Greek zucchini fritters with yoghurt sauce  
Halloumi accompanied with tomato-ginger marmalade  
Ravioli with spinach / ricotta cheese / fennel & parmesan cream

#### **Salads**

Village salad with Tomato / Cucumber / Olives / Feta cheese / Onions & Peppers  
Deep fried calamari with lemon-coriander mayo & chards with dashi  
Mesclun Salad with honey balsamic dressing / cherry tomatoes & grilled manouri cheese

#### **Mains**

Lamb Chops  
Prawns  
Marinated Chicken  
Beef Pepper Fillet Steak  
Skewer with seasonal vegetables  
Roasted Potatoes with garlic / rosemary & thyme  
Coconut Mushroom Curry & Biryani Rice

#### **Desserts**

Loukoumades  
Selection of Seasonal Fresh Fruits  
Miniature Lemon cheese cake  
Miniature Peanut Chocolate Mouse  
Miniature Carrot Cake  
Pastry Chef's Dessert of the Day

\*For more than 50 adults Hot Apple Crumble will be added with Custard Cream on the side.  
For less than 50 adults, an extra charge of €2.00 p.p will apply.

**€ 77.00 per adult**

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

### **3. THE MEDITERRANEAN ODYSSEY TABLE SERVICED MENU**

#### **Welcome Bite / Amuse Bouche**

#### **Selection of Freshly Baked Bread**

#### **Dips**

Tarama mousse with florinis peppers  
Fava with red onion chutney & almonds  
Hummus with crispy chickpeas  
Muhammara Dip (roasted red pepper / walnuts & molasse)

#### **Appetizers**

Octopus carpaccio with chimichurri sauce  
Coconut / red onion & lime seabass ceviche  
Deep fried calamari with lemon-coriander mayo & chards with dashi

#### **Salads**

Beetroot-apple salad with Goat cheese / hazelnuts / basil & berries vinaigrette  
Potato salad with capers / gherkin / dill & mustard dressing  
Quinoa Salad with avocado / cucumber / edamame / honey mustard dressing  
& salmon gravlax  
Shaved fennel with citrus / black olives & fresh herbs

#### **Mains**

Steamed Vegetables  
Baby Crushed Potatoes  
Octopus with Ladolemono Dressing  
Black Tiger Prawns  
Green Mussels with Garlic Butter  
Salmon with Ponzu  
Fresh fish of the day with Ladolemono Dressing

#### **Desserts**

Loukoumades  
Selection of Seasonal Fresh Fruits  
Miniature Lemon cheese cake  
Miniature Peanut Chocolate Mouse  
Miniature Carrot Cake  
Pastry Chef's Dessert of the Day

\*For more than 50 adults Hot Apple Crumble will be added with Custard Cream on the side.  
For less than 50 adults, an extra charge of €2.00 p.p will apply.

#### **Extras (Add-ons)**

Fin de Claire Oysters €4 per Oyster  
Sushi Selection €3 per person

**€ 87.00 per adult**

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

#### 4. THE EXCLUSIVE LIVE STATION MENU

##### Salads

Baby rocket with parmesan / Cherry tomatoes / Pine nuts & Balsamic dressing  
Village salad with Tomato / Cucumber / Olives / Feta cheese / Onions & Peppers  
Vermicelli Asian Salad with shredded duck  
Black-eyed peas salad with vegetables & tomato umami dressing  
Green Salad with poached pear & blue cheese with hazelnut / orange & truffle dressing

##### Dips

Muhammara Dip (roasted red pepper / walnuts & molasse)  
Tzatziki with Marinated Cucumber  
Tarama Mousse with Florinis Peppers  
Tirokafteri Dip (Spicy Feta Cheese Cream with Red Chilli)

##### Selection of Freshly Baked Bread

##### Cold Display

Antipasti platter  
Beet Cured Salmon Gravlax with Horseradish  
Cured red Prawn Cocktail  
Tuna Tataki with sesame pesto & wasabi  
Octopus carpaccio with chimichurri sauce  
Coconut / red onion & lime seabass ceviche

##### Live Pasta Station

Ravioli with spinach / ricotta cheese / fennel & parmesan cream  
Penne with Tomato Sauce / Parmesan & Basil

##### From the chargrill

Lamb chops  
Black Tiger Prawns  
Marinated chicken

##### Hot Items

Vegetable biryani rice with Cashew-nuts / ginger & garam Masala  
Monkfish and coconut-banana green curry stew  
Potatoes Stuffed with truffle oil & parmesan  
Creamy Coconut Mushroom Curry  
Pork scallopini with mushrooms & creamy marsala sauce  
Creamy Seafood chowder with saffron (Prawns / salmon / scallops)

##### Carvery

8 hours slow cooked leg of lamb with garlic & Rosemary  
Roasted beef fillet (bearnaise/peppercorn/salsa Verde)

##### Tempura Station

Zucchini flowers stuffed with trio of cheeses (dependent on availability)  
Fresh Vegetables

##### Desserts

Loukoumades  
Selection of Seasonal Fresh Fruits  
Miniature Lemon cheese cake  
Miniature Peanut Chocolate Mouse  
Miniature Carrot Cake  
Hot Apple Crumble with vanilla ice cream  
Pastry Chef's Dessert of the Day

€ 95.00 per adult

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

\*Additional fees may apply for orders that are less than 60 adults

## **5. FIVE-COURSE SET MENU OPTION 1**

### **Selection of Freshly Baked Bread**

#### **1ST COURSE:**

Gazpacho Soup with Summer Vegetables

#### **2ND COURSE:**

Beef Tartare with Breakfast Radishes / Capers & Confit Egg  
Yolk

#### **3RD COURSE:**

Fillet of Sea Bream / Fava / Wild Greens & Saffron Sauce

#### **4TH COURSE:**

Beef Rump Steak with Pomme Puree / Onion Rings & Black  
Pepper Sauce

#### **5TH COURSE:**

Strawberry Millefeuille with Basil

**€115.00 per adult**

## **6. FIVE-COURSE SET MENU OPTION 2**

### **Selection of Freshly Baked Bread**

#### **1ST COURSE:**

Green Salad with Watermelon Apperol & Feta Cheese

#### **2ND COURSE:**

Crab Salad with Avocado / Chilli & Coriander

#### **3RD COURSE:**

Red Mullet with Fricassee of Mixed Seafood

#### **4TH COURSE:**

French Trimmed Rack of Lamb with Confit Potato / Tzatziki &  
Aubergine Puree

#### **5TH COURSE:**

Yogurt Parfait with Walnuts & Honeycomb

**€115.00 per adult**

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

## 7. LIOPETRO PRIME SET MENU

### Selection of Freshly Baked Bread

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**1st COURSE**

Rock Oysters & Bloody Mary Granita

-  
**2nd COURSE**

Scallop Ceviche with lime & Red Onion Tiger Milk

-  
**3rd COURSE**

Grilled Foie with Green Peas / Mint & Nectarines

-  
**4th COURSE**

Lobster Thermidor Green Asparagus / Lobster  
Emulsion & Pomme Souffle

-  
**5th COURSE**

Jivara Namelaka / Multivitamin Sorbet & Hazelnut

€150.00 per adult

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

## 8. LIOPETRO DEGUSTATION MENU

Selection of Freshly Baked Bread

-  
**1st COURSE**

Garden of Eden / Cep Mushroom Vinaigrette / Baby Carrots / Fennel/  
Potatoes / Tomatoes / Enoki Mushrooms

-  
**2nd COURSE**

Beef Tartare / Smoked Eel / Red Pepper Ketchup / Royal Oscietra Caviar

-  
**3rd COURSE**

Lobster Fricassée / Mediterranean Herbs & Crispy Squid

-  
**4th COURSE**

Beef Fillet with Bone Marrow / Short Rib Filled Caramelised Onion /  
Pomme Puree with Aged Parmesan & Sauce Poivrade

-  
**5th COURSE**

Watermelon & Black Truffle

-  
**6th COURSE**

Greek Yogurt Parfait / Acacia Honey / Basil / Bee Pollen & Walnuts

**€200 per adult**

\* All Set Menus can be done for a maximum of 20 guests

\*\*For all set menus, you have the option to request our Michelin Star Executive Chef to be present, prepare the menus and execute them on the day. This would depend upon the Chef's availability. Additional costs apply.

Children up to the age of 12 years are charged 60% of the adults prices  
on all buffets and serviced menus.

# AFTER DINNER

## Selection of Late Night Snacks

Mini Hot Dogs

Or

Mini Burgers with iceberg lettuce, tomato and crispy onion

Or

Bao Buns with duck and vegetables

Or

Antipasti platter

Or

Nachos and salsa

**€7.00 per adult**

\*Please note that Late Night Snacks are €7.00 per person but there is a minimum charge of €300.00

# KID'S CORNER

## Selection for our young guests

Mini Beed Burgers with  
iceberg lettuce / tomato & crispy onion

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Chicken Nuggets

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Fish Fingers

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Mini margherita pizza

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Mini hot dogs

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French Fries

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Seasonal Fresh Cut Fruits

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Yoghurt with honey

**€37.00 per Child**

\*Please note that Kid's Corner menu has a minimum order of 5 children

All functions and bookings include the Standard Rustic Wooden Tables (rectangular), White Dinner Service Set, Stainless Steel Cutlery and Glassware. Alternative thematic tables are available at an extra charge. Please contact us for our wedding extras available in order to ensure every detail of your day is planned to perfection and the choices for Table Set Up, Linen, Equipment Hire and Dressing.

All dietary requirements and special needs can be fulfilled with prior notice and agreement to the venue.

We will go extra and above to ensure your dining experience at Liopetro exceeds your expectations, catering with our Menus we are able to extend dietary requirements to Vegans & Vegetarians.

Final balances are due no later than 6 weeks before the booking. Payment of the remaining balance must be settled and cleared in full. Failure to comply with this term can and may result in the cancellation of the booking in accordance to terms of cancellation as detailed below. Please note that a minimum charge or a minimum total bill of €4,500.00 applies to all our wedding parties.

In order to proceed with the confirmation of your Wedding / Function Date you are required to confirm and agree to the General Terms and Conditions of the venue and payment of your non-refundable deposit is an agreement of the acceptance to the terms and conditions. By paying the Venue's non-refundable deposit you agree to the Venue's General Terms and Conditions.

**If you are not familiar to the Venue's Terms and Conditions please ask the Venue or your planner to supply you with a copy.**

All prices of the information pack are inclusive of all taxes and service charge in accordance with the Cyprus law at the time of booking. The charges within the booking currently include taxes at 5% for Food, 9% for Food and Beverage combined and 19% Beverages (alone). If any changes are made from Governing Bodies to the changes of taxes and the rates are effected with this booking, the changes will be passed onto the client accordingly with notice. This is something outside of our control and we will endeavor to assist where possible. Once your Booking is confirmed the rates for the packages will remain the same. This term is relevant to the appropriate taxes within the price.

