

2022



CAP ST GEORGES
HOTEL & RESORT

A WARM WELCOME

MICE & INCENTIVES

Cap St Georges was born of a dream to create a community: a place of refuge for high achievers who sought an idyllic, private space for relaxing and entertaining. **The concept is simple:** an enclave of bespoke designer villas.



CAP ST GEORGES
HOTEL & RESORT



Cap St Georges is a philosophy, a circle of an exclusionary community that gives **a warm welcome** but also engages its habitats and guests to dive into the heritage of the location and scenery, letting themselves to unwind and experience the resort and indulging premises.



CAP ST GEORGES
HOTEL & RESORT



Just opposite the island of Yeronisos, that means the Holy Island, or St. George's island as locals call it, the Cap St Georges Hotel and Resort is the jewel of eastern Mediterranean. Located on the western-most extremity of Cyprus, the birthplace of the goddess of love, Aphrodite, this new luxurious resort is the ultimate destination for travellers looking for the perfect get-away. The Cape of Saint George, or Cape Drepanum, from which the resort's name derives, is believed to have served as a port of call for ships transporting commodities during the Roman Empire. An archaeological excavation brought to light a school built on the island of Yeronisos, dedicated to Caesarion, the biological son of Roman Emperor Julius Caesar and the Queen of Egypt Cleopatra.

On the island was also found a sanctuary looking towards Alexandria, which it is believed to have been built by Cleopatra herself to please the God Apollo, and to thank him for the child she had given birth to. On the mainland, and just above the fishing harbour, the chapel of St. George and the three early Christian Basilicas dating back to the 6th century reveal that the area was a famous place of pilgrimage for Christians. The whole area is a place full of mystery, where history, myths and Christian tradition meet, but it is also a place of serenity, epic landscapes and unique beauty.



CAP ST GEORGES
HOTEL & RESORT





CAP ST GEORGES
HOTEL & RESORT

A PRIVATE WORLD

VALUES

Excellence
Community
Hospitality
Culture
Nature
Location

PERSONALITY

Welcoming
Engaging
Secrecy
Exclusivity
Experience



CAP ST GEORGES
HOTEL & RESORT

Dear Mr./Mrs.

Thank you for considering Cap St Georges Hotel and Resort as the venue for your forthcoming event! Further to your request, please find below our proposal.

CONFERENCE DETAILS

Date: Time: Number of People:

Venue:

Set Up:

Visual Equipment Required:

Coffee Break: Lunch:

Accommodation Required:

All prices quoted are inclusive of service and taxes.

To:

Telephone:

Email:

Date:

From:



-
01. Capacities & Charges
 02. Snacks, Menus, Buffets & Beverages
 - A. Coffee Accompanied Breaks (Duration: 30 Minutes)
 - B. Conference – Snacks
 - C. Light Lunch Menus
 - D. Mini Themed Buffet
 - E. International Buffet
 - F. Fish & Seafood Buffet
 - G. Contemporary Cyprus Buffet
 - H. Vegan Menu
 - I. Beverages Packages During Lunch
 03. General Terms & Conditions
 04. Methods of Payment



CAP ST GEORGES
HOTEL & RESORT



01. CAPACITIES & CHARGES

NAME	S.M.	DIMENSIONS (m)	CEILING	THEATER	CLASSROOM	U-SHAPE	CABARET	BANQUET	RECEPTION	FULLDAY CHARGE	HALFDAY CHARGE
ROMEO The Ballroom	420m ²	L: 21.60m x W: 19.62m	3.00m-5.80m	250	200	82	90	150	250	€2,000	€1,500
DIAS The Conference Room 1	170m ²	L: 8.70m x W: 19.70m	3.00m	120	125	35	60	-	-	€900	€700
IRA Conference	280m ²	L: 14.41m x W: 19.45m	3.00m	225	175	35	60	-	-	€1,300	€850
PANORAMA		L: 15m x W: 10m	3.00m	-	-	-	-	80	100	€2,500	€2,500
Syndicate Room 1	36m ²	L: 6.80m x W: 5.50m	3.00m	-	-	-	-	-	14	€400	€300
Syndicate Room 2	48m ²	L: 15m x W: 3.20m	3.00m	-	-	-	-	-	24	€400	€300

** Romeo Ballroom - equipped with a Stage 6m x 8m / Dance Floor 8m x 4m

CONFERENCE AND AUDIO-VISUAL EQUIPMENT

Offered Complimentary

- Podium
- Flip Chart
- Pads, Pens, candies, tissues
- Screen

Offered at a Minimum charge and on request

- PA System
- Wireless Microphones
- LCD Projector
- Laser Pointer
- Interactive Board
- Direct Telephone Line
- Laptop
- Technician



02. SNACKS, MENUS, BUFFETS & BEVERAGES



i. COFFEE ACCOMPANIED BREAKS

SET MENU OPTION 1

CONFERENCE BREAKFAST

– *Basic Start*

DURATION: 30 minutes

PASTRIES & BAKERIES

- Croissants - Plain, Chocolate
- Berries and cream cheese
- Assorted biscuits & cakes
- Freshly brewed coffee, decaf coffee
- Assorted teas
- Fresh orange juice
- Fresh mixed fruits juice
- Mineral & sparkling water

€13 per person

CONFERENCE

– *Go local*

DURATION: 30 minutes

PIES

Spinach, pumpkin, cheese, tahini

SWEETS

- Apple pie, daktyla, almond pies (pishies)
- Walnut cake, Rice cream (Rizogalo)
- Soutzouko, raisins, fig pie
- Carob biscuits, Arkateno, star anise crackers
- Fresh cut fruits,
- Freshly brewed coffee, decaf coffee, Assorted teas
- Fresh orange juice, Mineral & sparkling water

€16 per person

CONFERENCE

– *Energy Boost Break*

DURATION: 30 minutes

- Assorted nuts & dry fruits
- Power bars, Granola bars
- Chocolate & coconut energy balls
- Ricotta, caramelized walnuts, high protein bread
- Banana cake
- Apples, oranges, bananas
- Fresh juices & natural fruit smoothies
- Mineral & sparkling water

€19 per person

ADDITIONAL

RUNNING COFFEE STATION

Cappuccino, Café Latte, Espresso, Espresso Macchiato, Latte Macchiato, Hot Chocolate

€10 per person



ii. CONFERENCE – SNACKS

SET MENU OPTION 1

FINGER SANDWICHES & SNACKS

- Smoked salmon, cream cheese
- Prosciutto, fresh fruits
- Smoked halloumi, cucumber, mint
- Turkey, Emmental, cranberries chutney
- Tomatoes, marinated artichokes, black olives
- Fresh cut fruits
- Freshly brewed coffee, decaf coffee
- Assorted teas, Fresh orange juice
- Mineral & sparkling water

€28 per person

CONFERENCE – Cheese Display

CHEESE, CHARCUTERIES & CHUTNEYS-JAMS

- Blue Brie, Smoked halloumi, Truffle Pecorino, Mimolette, Gouda with walnuts, Anari with local honey
- Prosciutto, beef roasted pastrami, smoked turkey breast
- Fig confit with balsamic, red onion jam, quince chutney, honey
- Crackers & freshly baked bread
- Fresh fruits
- Assorted vegetable sticks & cornichons
- Freshly brewed coffee, decaf coffee
- Assorted teas
- Mineral & sparkling water

€30 per person

CONFERENCE – Afternoon Coffee & Tea

FINGER SANDWICHES

- Tuna, raisins, mayonnaise
- Emmental, Virginia ham
- Smoked salmon, cream cheese

FINGER SWEETS

- Fruit tarts, Eclairs, Doukissa cake
- Panacotta strawberries
- Fresh cut fruits
- Freshly brewed coffee, decaf coffee
- Assorted teas, Fresh orange juice
- Mineral & sparkling water

€28 per person



CANAPES

(Minimum quantity of 20 pieces of each kind)

COLD CANAPES

- Blue cheese croquette, red onion, green apple
- Gravlax, pickled cucumber, spicy mayo
- Kolhrabi, crab, miso
- Chicken liver parfait, sesame cone, apple gel
- Profiterol with goat's cheese 7 sundried tomato
- Venison tart, mixed berries
- Roasted aubergines, feta, oregano
- Prosciutto, ricotta cheese, torched peach
- Roast beef, cornichons, mustard
- Tuna tartare tacos, seaweed, chili
- Salmon, pea puree, salmon roe,
- Raw marinated vegetables tart, horseradish sauce
- Cured salmon skewer, wasabi mayo
- Smoked chicken, baby gem, semi dried tomatoes
- Cajun prawns, cucumber gel, avocado
- Greek salad with feta mouse, black olives powder
- Cranberries pecan goat cheese truffle ball
- Tuna tataki, sesame seeds, Asian slow, teriyaki gel

€ 3.70 each

HOT CANAPES

- Herbs crusted tenderloin, parsnip puree
- Szechuan pork belly, cherry hoisin, air bag patata
- Prawns' tempura, sweet chili sauce
- Peking duck spring rolls, plum sauce
- Cheese & charcuteries calzone
- Mushrooms & peppers calzone
- Beef tenderloin burritos, smoked cheese
- Tandoori salmon skewers, citrus yoghurt dip
- Lamb kofta, mint yoghurt dip
- Mini beef burgers, red pepper relish
- Pulled pork, mushrooms & onions
- Chicken & chorizo, pitta bread
- Grilled halloumi, honey mustard, pitta bread
- Minted lamb kebab, citrus yoghurt dip
- Roasted gammon, spicy pineapple
- Lobster burger, mini brioche, choron sauce
- Chicken taco, mango chutney
- Pulled pork bao buns, cornaider, toasted sesame seeds
- Scallop, parsnip, mastic puree
- Egg parmigiana, tomato sauce

€ 3.70 each

DESSERTS

- Opera cake
- Cream cheesecake marble, chocolate brownies
- Lemon meringue tart
- Strawberry & pistachio tartelette
- Kahlua coffee chocolate truffles
- Coconut macarons
- Mixed nuts tarts
- Cranberry and pistachio cones
- Back lava
- Nougat cake
- Chocolate profiteroles
- Toasted coconut red velvet cake
- Apple crumble
- Coffee tartlet
- Black currant éclair
- Oreo cream puffs
- Carrot cheesecake
- Sacher

€ 3.70 each



iii. LIGHT LUNCH BUFFET MENU

FINGER FOOD

Selection of Salads (Select up to 2),

Selection of Wraps and Baguette
(Select up to 2)

Hot Dishes (Select up to 4)

Desert Package (Select up to 3)

SMALL SALADS

- Classic Caesar salad
- Octopus & prawns, pickled vegetables
- Avocado, smoked chicken, mango
- Burrata, basil, prosciutto, beetroot
- Iceberg, blue cheese, walnuts
- Seafood tartare, yuzu sauce
- Quinoa, salmon, edamame
- Greenland prawns, baby gems, curry sauce
- Poke bowl vegan, Poke bowl seafood

WRAPS & BAGUETTE

- Chicken Caesar salad
- Grilled chicken & tzatziki
- Smoked salmon & Philadelphia
- Tomato, olives & parsley
- Prosciutto, boiled eggs, lettuce
- Smoked turkey, cranberries
- Roast pork, mustard mayonnaise, pickled red onion
- Chicken, fetta, tomato burrito
- Roast beef & wasabi

HOT DISHES

- Beef tenderloin, mushroom puree, Jerusalem artichokes chips, jus
- Lamb loin, wheat, pomegranate juice, pistachio
- Chicken skewer, Fattoush salad
- Pork gyros, mustard yoghurt, greek pitta
- Pork fillet, parsnip puree, sesame
- Venison, tomatoes and rosemary ragout, creamy polenta
- Seabass, fresh beans, olive oil
- Salmon, pea puree, sesame
- Octopus, cumin roasted artichokes

€ 35 per person



iv. LUNCH SET MENU

To select 1 appetizer, 1 main course, 1 dessert

STARTERS

- Burrata, asparagus, pine nuts, basil dressing
- Marinated salmon, quinoa, edamame, citrus vinaigrette
- Greek salad, micro herbs, black olives powder
- Citrus cured seabass ceviche
- Prawns Caesar salad, Parmesan, garlic crouton, creamy dressing
- Arugula salad, goat's cheese, pecans, lemon maple vinaigrette
- Asparagus, prosciutto, melon, blue berries vinaigrette
- Lobster & crab ravioli, ouzo cream sauce, Parmesan
- Beef carpaccio, arugula, quail egg, Salicornia, truffle

MAINS

- Beef Skewer with balsamic marinated mushroom and bleu cheese
- Veal tenderloin, wild mushrooms ragout
- Lamb rack, vegetables ratatouille, port wine sauce
- Baked chicken fillet, sweet potato, lemon garlic sauce
- Mixed grill of beef tenderloin, baby chicken, lamb chop & pork fillet, baked cauliflower, thyme jus
- Seabass fillet, sauteed spinach, tomato capers sauce
- Grilled jumbo prawns, aromatic rice, sauce Vierge
- Mushroom and Goat Cheese Bruschetta with Worcestershire sauce
- Wild Mushroom Risotto, fresh Herbs and Roasted Garlic
- Jerusalem artichokes textures, organic mushrooms, green oil

DESSERTS

- New York Cheesecake, raspberry sauce
- Trilogy of chocolates, marinated berries
- Vanilla Crème Brulé, berries coulis, Pavlova with lime curd & fresh fruit
- Gianduja terrine, chocolate sauce
- Paris Brest tart, caramel sauce, William's pear chocolate & cinnamon crumble
- Double chocolate black forest cake, amarena cherries
- Espresso tiramisu, fresh berries
- Mocca panna cotta, honey comp caramelized peanuts

€55 per person



V. MINI THEMED BUFFET

OPTION 1

To select 1 appetizer, 1 main course, 1 dessert

BREAD

Loafs, mini rolls, butter,
aromatic butter

SALADS

- Mixed greens, mushrooms,
parmesan, garlic croutons
- Fattoush, crispy pitta
- Quinoa, edamame,
pomegranate, citrus, avocado
- Potato & beetroot salad,
baby herbs

DESSERTS

- Chocolate and lemongrass
crème Brule
- Caramelized banana cheesecake
- Chocolate cream cake
- Fresh fruits tart with pistachio
- Fresh cut fruits

HOT CARVING BOARD

CARVING

- Beef tenderloin
- Stuffed turkey breast
- Poached salmon
- Lamb leg

SAUCES: Green peppercorns,
Mushrooms, Cranberries,
Vegetable vinaigrette

ACCOMPANIMENTS: Roast potatoes,
aromatic basmati rice, seasonal
vegetables

€45 per person
(for minimum 30 persons)



vi MINI THEMED BUFFET

OPTION 2

To select 1 appetizer, 1 main course, 1 dessert

ITALIAN FLAVOR

BREAD

Loafs, mini rolls, butter,
aromatic butter

SALADS

- Panzanella salad
- Arugula, mushrooms,
parmesan, croutons
- Burrata, tomatoes,
basil vinaigrette
- Prosciutto, asparagus,
melon

MAINS

- Beef tenderloin, mushrooms,
port wine sauce
- Chicken fillet stuffed with
mozzarella, sage cream sauce
- Seabass fillet, tomatoes,
artichokes, basil pesto
- Smoked aubergines ravioli,
red pepper coulis, herbs oil
- Rosemary potatoes
- Seasonal vegetables

DESSERTS

- Espresso tiramisu
- Pannacotta framboise
- Mascarpone cannoli
- Fruit pizza
- Fresh cut fruits

€ 37 per person
(minimum 30 persons)



vii. MINI THEMED BUFFET

OPTION 3

To select 1 appetizer, 1 main course, 1 dessert

ASIAN

BREAD

Loafs, mini rolls, butter,
aromatic butter

SALADS

- Sushi assortment
- Chili prawns & pineapple salad
- Tuna tataki, wakame noodles salad
- Tofu boke bowls

MAINS

- Duck bao buns
- Slow cooked sticky Asian ribs
- Beef tenderloin, lo mein noodles
- Green curry calamari & scallops,
thai aubergines
- Lemon grass aromatic rice
- Bok choy, broccoli, mushrooms

DESSERTS

- Chocolate ginger mousse
- Lychee tapioca pudding
- Coconut banana cake
- Mango cheese tart
- Fresh cut fruits

€40 per person
(minimum 30 persons)



viii. MINI THEMED BUFFET

OPTION 4

To select 1 appetizer, 1 main course, 1 dessert

GO LOCAL

BREAD

Loafs, mini rolls, butter,
aromatic butter

SALADS

- Village salad
- Potato & beetroot salad
- Fried cauliflower, tahini
- Tomato, avocado,
capers, olive oil

MAINS

- Marinated chicken souvlaki
- Lamb kleftiko
- Octopus, seabass, prawns,
fresh black eye beans
- Beef tenderloin stifafo
- Roast potatoes
- Spinach rice
- Grilled vegetables

DESSERTS

- Galaktobourecco
- Anarocrema, walnuts, honey
- Doukissa
- Daktyla / pishies
- Fresh cut fruits

€40 per person
(minimum 30 persons)



ix. INTER- NATIONAL BUFFET

LOAFS, MINI ROLLS, BUTTER

COLD STARTERS & SALADS

- Avocado, chicken, mango, Burrata, tomatoes, rocket
- Baby beetroots, goat's cheese, pecans
- Rocket, pomegranate, Parmesan, pine nuts
- Fattoush, crispy pitta bread
- Prawns, bell peppers, sweet chili
- Baby gems, Gorgonzola, prosciutto
- Marinated artichokes, zucchini, roasted pistachio

PLATTERS

- Roast beef tenderloin, grain mustard mayo
- Marinated salmon, quinoa, edamame
- Grilled tuna, lettuce, quail egg

HOT DISHES

- Veal tenderloin, wild mushrooms ragout
- Grilled baby chicken, sweet potato, lemon garlic sauce
- Lamb rack, mashed minted peas, edemame beans, thyme jus
- Tiger prawns & scallops, ouzo cream sauce
- Sea bass fillet, tomatoes, capers, olive oil
- Spinach ravioli, parmesan sauce
- Cauliflower, oyster mushrooms, pine nuts
- Jerusalem artichokes textures, basil oil
- Lemon grass aromatic rice, Baby potatoes, thyme, garlic

CARVING

- Roasted beef sirloin
- Green Peppercorns sauce, mushrooms sauce, bearnaise
- Roast stuffed leg of lamb, Port wine sauce

DESSERTS

- Chocolate mousse terrine
- Red velvet cheesecake, Mixed nuts tart
- Pistachio amarena cake, Chocolate profiteroles
- Fresh cheesecake, Coffee panacotta
- Assorted Cyprus sweets, Mango cream cake
- Macarons, Chocolate cream cake

€70 per person

(minimum 50 persons)



X. FISH & SEAFOOD BUFFET

LOAFS, MINI ROLLS, BUTTER

COLD STARTERS & SALADS

- Greek salad, baby herbs, mint powder
- Prawns' salad with sriracha
- Rocket leaves with pepper Pecorino, avocado, dry cranberries, maple balsamic dressing
- Marinated salmon, quinoa, pomegranate, oranges, spinach leaves
- Tomatoes, red onion, black olives
- Nicoise, yellow fin tuna, black sesame
- Aubergines, cucumber, bell peppers, tomatoes, feta crumble
- Baked cauliflower, herbs, toasted pine nuts, chives

PLATTERS & VERRINES

- Prawns, mussels, octopus, lobster, seaweed salad, assorted sauces, and dressings
- Whole poached salmon
- Salmon, tuna, and prawns poke bowls
- Citrus cured seabass ceviche

SUSHI

Selection of Nigiri, maki, sashimi with traditional condiments

HOT DISHES

- Sea bass fillet, vegetables ratatouille, olive oil & lime emulsion
- Dover sole with spinach stuffing, tapioca saffron sauce
- Lobster crab ravioli, tomato ouzo cream sauce
- Shellfish garganelli with scallops, mussel, Prawns and crab, chili tomato & cream sauce
- Jumbo prawns, tomato & capers vierge
- Baked octopus, truffle potato puree, aromatic herbs olive oil
- Scallops, asparagus, citrus hollandaise
- Mixed baby vegetables & potatoes
- Lemon grass aromatic rice
- Jerusalem artichokes textures, basil oil

CARVING

- Salmon coulibiac, fresh herbs cream sauce
- Roast Lamb leg, thyme juice
- Roasted beef tenderloin
- Green Peppercorns sauce, mushrooms sauce, bearnaise

DESSERTS

- Baked raspberry cheesecake
- Opera with chocolate ganache, coffee butter cream
- Apple crumble, White doukissa with pistachio
- Assortment of Cyprus sweets
- Apricot frangipane tart, Mint chocolate mousse with citrus cream
- Almond milk mousse with pistachio sponge and passion fruit gel
- Assortment of macarons
- Ferrero roche crunchy chocolate cake

€80 per person
(minimum 50 persons)



xi. CONTEMPORARY CYPRUS BUFFET

BREAD

- Mini rolls, loafs & butter
- Warm pitta bread, aromatic herbs olive oil

COLD BUFFET

- Cyprus village salad, feta mouse, black olives powder
- Tomato carpaccio, avocado, capers
- Rocket, pomegranate, pine nuts, dry anari flakes
- Golden beetroots, fresh herbs, salted pecans, chives
- Mixed marinated mushrooms, baby coriander
- Octopus in vinegar, fava spread
- Parsley salad with marinated 'gavros
- Baby lettuce leaves, asparagus, smoked pork 'hiomeri
- Artichokes, shredded calamari, truffle shaves
- Baby Aubergines stuffed with herbs & feta
- Local cheese & charcuteries
ASSORTED DIPS: Tahini, tzatziki, tyrokafteri, white taramas
- Pickles in vinegar, capers, quail eggs, chilies, Crutides platters

HOT DISHES

- Beef tenderloin 'stifado', caramelised onions
- Pork fillet, 'kolokasi' puree, commandaria, celery leaves
- Whole stuffed chicken, warm wheat salad, pomegranate sauce
- Lamb chops & ttavas Leykaritikos
- Cuttle fish, prawns & seabass, fresh black eye beans
- Roasted color baby potatoes, Vine leaves stuffed with pulled lamb
- Cauliflower textures, almond nuts, Jerusalem artichokes
- Pumpkin ravioli, sage velouté, Steamed baby vegetables

CARVING

- Boiled halloumi & roasted lounza
- Roasted Beef ribs, Roasted Suckling pig
SAUCES: Commandaria, apple cinnamon

DESSERTS

- Chocolate cream cake
- Black currant cheesecake
- White doukissa with pistachio
- Mixed nuts tart
- Anarocrema with walnuts & honey
- Galaktobourekko, Daktyla & pishies
- Backlava, kateifi
- Orange Cake
- Local cheese platter, dry fruits, nuts
- Fresh Seasonal Fruits

€75.00 per person
(minimum 50 persons)



xii. VEGAN MENU

APPETIZERS

- Bruschetta
- Marinated wild mushrooms and garlic with tarragon vegan mayo
- Veggie Gyoza sweet chili sauce
- Stuffed portobello mushrooms with edamame beans, beetroot ketchup
- Quinoa tabbouleh salad

SOUP

- Pumpkin soup garlic crouton
- Roasted tomato soup garlic crouton

MAIN COURSES

- Tagliatelle vegetables ragout
- Cajun roasted cauliflower steak chimichurri sauce
- Vegan gnocchi mushroom veloute and wild mushrooms
- Curry vegetables aromatic rice, naan bread
- Tomato artichokes rissoto colors tomatoes, basil, artichokes hearts
- Tofu burger marinated fried tofu, burger buns, crunchy carrots slaw, tomato, lettuce, sweet chili vegan mayo
- Enchiladas roasted vegetables, black beans, chili, served with mixed leaves salad

€65 per person

(minimum 50 persons)



xiii. GALA SET MENU

01

BREAD

Homemade bread / herbs olive oil / dips

AMUSE BOUCH

Foie gras croquet with tomato confit

STARTER

Smoked aubergines ravioli,
truffle sauce

SECOND

Sous vide Iberico fillet / apple puree /
star anise jus / cauliflower chips

SORBET

Pomegranate

MAIN COURSE

Venison loin with herbs crust /
cauliflower textures / Fontan potatoes /
venison jus with thyme

Wagyu beef tenderloin and carabinero
prawn / aged port wine sauce / celeriac
puree and baby Vegetables

Rougie duck fillet / honey and mint
dressing / Jerusalem artichoke puree
and chips

DESSERT

Trilogy of chocolates, marinated berries

COFFEE/ TEA

PETIT FOUR



xiv. GALA SET MENU

02

BREAD

Homemade bread / herbs olive oil / dips

AMUSE BOUCH

Lobster croquet with tomato confit

STARTER

Carabinero prawn carpaccio / carrot puree / pickled carrots / green oil

SECOND

Pan fried crayfish tail / blackeyes beans espuma / lemon emulsion / black olives powder

SORBET

Pomegranate

MAIN COURSE

King prawns / carrots puree / peas ragout / lobster sauce

Halibut fillet / zucchini basil puree / almond sauce / zucchini spaghetti

Chillian seabass / vierge sauce / celeriac puree / broccoli / asparagus and baby carrots

DESSERT

Gianduja terrine, chocolate sauce

COFFEE/ TEA

PETIT FOUR



BEVERAGE PACKAGES

DURING LUNCH

LOCAL DRINKS PACKAGE OPTION 1

To include one glass of house wine or one beer or one soft drink, plus mineral water, coffee and tea

€12

LOCAL DRINKS PACKAGE OPTION 2

To include two glasses of house wine or two beers or two soft drinks plus mineral water, coffee and tea

€18

NON-ALCOHOLIC PACKAGE

To include two soft drinks, mineral water, coffee, and tea

€13

BEVERAGE PACKAGES

DURING DINNER

LOCAL DRINKS PACKAGE

House red, white and rose wine, beer, soft drinks, juices, zivania, still and sparkling water

€25

INTERNATIONAL DRINKS PACKAGE

Red, white, and rose wine, beers, soft drinks, juices, sparkling wine, spirits

€35

BEVERAGE PACKAGES

FOR COCKTAIL RECEPTIONS

HALF HOUR UNLIMITED LOCAL DRINKS

House red, white and rose wine, beers, soft drinks, juices, still and sparkling water

€25

ONE-HOUR UNLIMITED LOCAL DRINKS

House red, white and rose wine, beers, soft drinks, juices, still and sparkling water

€32

HALF HOUR UNLIMITED INTERNATIONAL DRINKS

Red, white, and rose wine, beers, soft drinks, juices, sparkling wine, spirits

€30

ONE-HOUR UNLIMITED INTERNATIONAL DRINKS

Red, white, and rose wine, beers, soft drinks, juices, sparkling wine, spirits

€37



CAP ST GEORGES
HOTEL & RESORT



03. GENERAL TERMS & CONDITIONS



GENERAL TERMS AND CONDITIONS

GENERAL

1. Upon signature and receipt of the agreed booking fee, the agreement between the Parties is valid and in effect. The Hotel is under obligation to provide the agreed services as per agreement and responsible to execute all obligations in a professional manner.
 2. In the unlikely event, changes are made, the Hotel will not be held responsible. Any changes the Hotel will try to accommodate to its best of their ability.
 3. No changes are allowed without the Hotel's approval.
 4. If the Clients change the date of the event, and the Hotel is available to provide its services on that date, every effort will be made to transfer the same event.
 5. The Clients acknowledge and agree that the Hotel is not responsible for monitoring the consumption of alcohol by the Clients.
 6. Client is obligated to provide provisional numbers at the time of booking. The hotel reserves the right to agree to a minimum number to be charged for the event.
 7. Final confirmation of the number of participants should be given five (5) days prior to the event.
 8. The final charge will be based on the final number with 5% deviation. For example, if the final confirmed number is 60 persons, the minimum number of participants to be charged will be 57 persons. The hotel will be obliged to be prepared for 63 persons. However, all participants over and above the final number will be charged.
 9. At least 5 days prior to the event a meeting will be arranged with our F&B Administrator and Banqueting Manager to re-check and finalize all the details.
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The Event will be subject to the COVID-19 regulations applicable at the time taking place. Numbers, layout of venue and menu may be subject to adjustments according to the regulations set by the Cyprus Government, concerning the health and safety measures in place



GENERAL TERMS AND CONDITIONS

FOOD AND BEVERAGE

No wines, spirits, food, or beverage may be brought into the grounds and premises of the hotel by or on behalf of the client or any guests for consumption. Infants under the age of 3 years old are free of charge. Child under the age of 12 years old are -50% discount from the adult's price. Participants from the age of 12 years old and above are considered adults.

EXTERNAL ENTERTAINMENT

1. The Cap St. Georges Hotel and Resort assumes responsibility only for services booked/provided by the hotel.
2. Any other arrangements are made between the "Client and Company" and are subject to the hotel's prior approval.
3. The customer should inform the hotel of any type of third-party entertainment or services. Hotel's rules and regulations should be honored and strictly followed. Failure to do so will result to the prevention of the entrance to any third party, for reasons that have to do with the smooth operation of the hotel.
4. Performance times are to be confirmed with the Hotel Management.

CONFIRMATION POLICY

- Upon final reconfirmation, a non-refundable down payment equal to 10% of the total amount is required.
- €... advanced payment per month prior to group's arrival
- Full prepayment of Food and Beverage ... prior to the event
- Any extra charges to your events should be settled upon departure by cash or creditcard.

GENERAL TERMS AND CONDITIONS

CANCELLATION POLICY

1. The Clients are entitled to terminate the agreement at any point via written notice to the Hotel. The cancellation will take effect after a written announcement sent by email, which must include an indication of reasons for the cancellation.
2. Upon cancellation up to three (3) months prior to the event, the deposit is non-refundable.
3. Upon cancellation up to one (1) month prior to the event the Client must pay the deposit and 50% of the event cost.
4. Upon Cancellation up to one (1) week prior to the Conference, both the deposit and 100% of the Conference costs are non-refundable.
5. The Hotel is entitled to terminate the Contract if payments are not made by their due dates, or according to contractual terms, or for any material breach of the Contract.
6. If fulfilment of this Contract or any obligation under this Contract is prevented, restricted, or interfered with by causes beyond either Party's reasonable control (The Force Majeure), and if the Part is unable to carry out its obligations gives the other Party prompt written notice of such event, then the obligations of the Party invoking this provision shall be suspended to the extend necessary by such. The term Force Majeure shall include, without limitation, acts of God, fire, explosion, vandalism, storm, or other similar occurrence orders or acts of military or civil authority, or by national emergencies, insurrections, riots, wars, strikes, lockouts, work stoppages, or other labor disputes, or supplier failures.

GENERAL TERMS AND CONDITIONS

BEHAVIORAL PROTOCOL

The hotel reserves the right to consider and monitor acceptable levels of noise or behavior of the client, his/ her guests, representatives, or contractors (including, but not limited to, (including, but not limited to, persons engaged by the client to provide entertainment or other services). The client must ensure compliance with the hotel's directions as to noise or behavior.

ENTERTAINMENT HOURS AS BELOW

Indoor Venue – until 01:00

Outdoor Venue – until 23:00

Smoking is not permitted indoors. A designated outdoor smoking area will be allocated for your event.

ADVERTISING & SIGNAGE

The client shall not use the Cap St. Georges' name or trademarks without prior written permission. Also, if the public is to be admitted to the function, the client shall always show the material produced with the name of trademarks to the Cap St. Georges 'Hotel and Resort in advance for approval. The customer may install signs or panels, or posters related to the event at areas and positions approved by the hotel.

LIABILITY

All equipment provided by the hotel should be returned in the working order and condition received. Charges will apply if the client fails to do so.

The hotel shall not be liable from all suits, costs, damages, or proceedings that may arise. The Clients shall pay all expenses incurred by the Hotel including, but not limited to, legal fees, costs and expenses incurred. The Hotel and any of its agents, Officers and Directors should not be liable for any claims, costs, suits, and damages, including legal fees arising directly or indirectly out of or in connection with the operation including injuries suffered by any person.

DELIVERIES

If you would like to have material delivered for your event, please inform the hotel of the number of expected boxes and of the following details:

Date of Event / Company Name / Contact name of on-site contract / Time of Delivery

*The delivery area of the Hotel should be used for any kind of deliveries.



In case any of the above terms and conditions is not adhered to by the customer,
the hotel reserves the right to cancel the whole event,
without obligation to return the down payment.

Trusting the above is to your satisfaction, we remain at your disposal
for any further information or clarification you may require.

We thank you for considering Cap St Georges Hotel and Resort,
as the venue for your Event and we would like to always
assure you of our utmost service.

Yours Faithfully





CAP ST GEORGES
HOTEL & RESORT

o4. METHODS OF PAYMENT



METHODS OF PAYMENT

To confirm your Event, a €..... non – refundable down payment is required

- 1. A JCC link will be send to process payment online.
- 2. Bank transfers can also be made

Alternatively, payment can be made at the Hotel via cash or card.
The following card types are available

VISA **MASTER CARD** **OTHER**

Please note that the Hotel does not accept cheque payments

- 1. Full pre – payment is required five working days prior to the event by one of the above methods. In case of a bank transfer the payment will need to reflect in the hotels account to be accepted.
- 2. The remaining balance and extras incurred must be settled the next day of the Conference by cash or credit card

SIGNATURES

By signing this document, you accept all our terms and conditions and confirm the function agreement.

Customer Signature:

Date:

Signed by Cap St Georges Hotel & Resort

Date:



CAP ST GEORGES
HOTEL & RESORT