

2022



CAP ST GEORGES  
HOTEL & RESORT

# A WARM WELCOME

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GALA DINNER PROPOSAL

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.



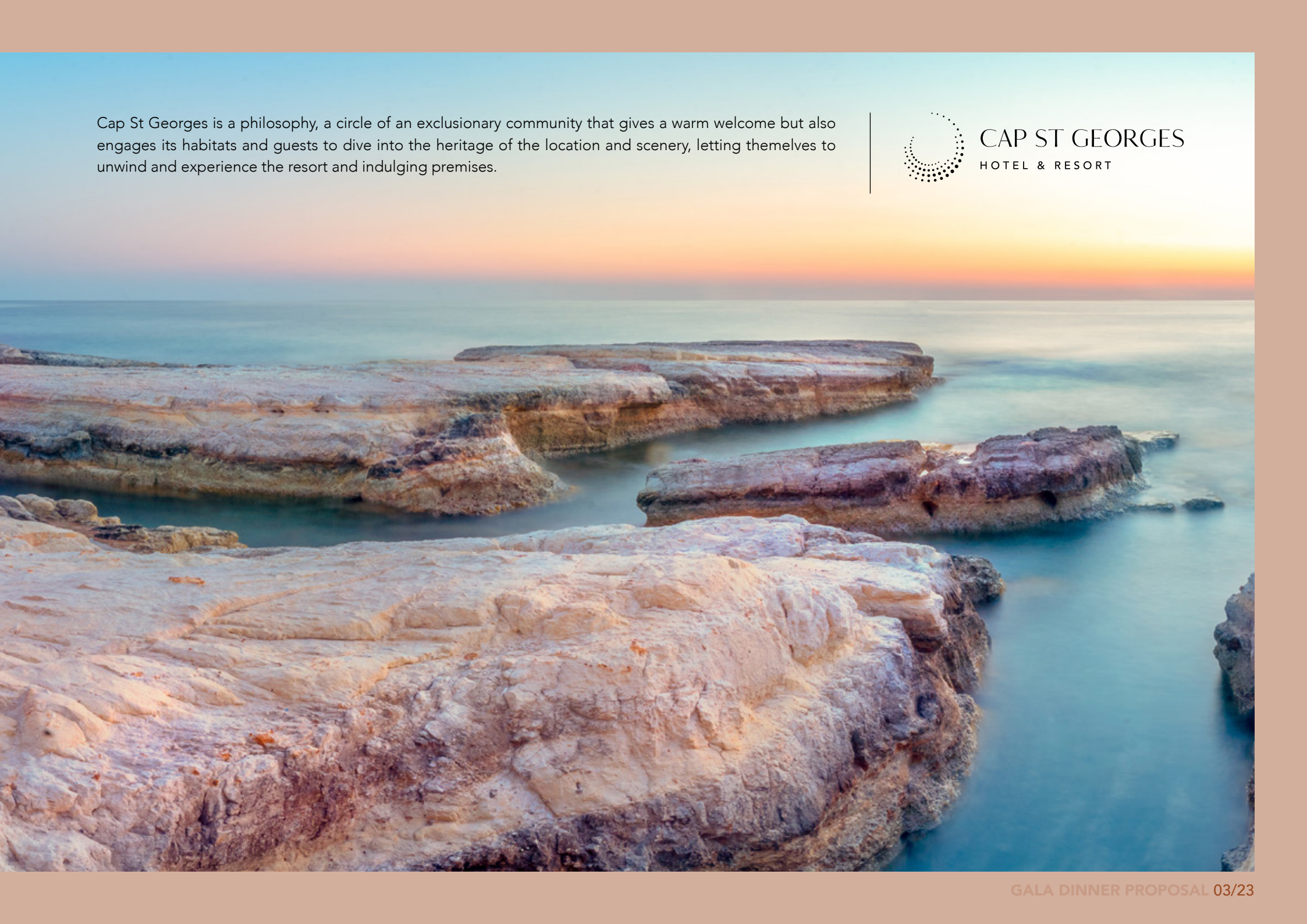
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Cap St Georges is a philosophy, a circle of an exclusionary community that gives a warm welcome but also engages its habitats and guests to dive into the heritage of the location and scenery, letting themselves to unwind and experience the resort and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



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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.



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# A PRIVATE WORLD

## VALUES

Excellence  
Community  
Hospitality  
Culture  
Nature  
Location

## PERSONALITY

Welcoming  
Engaging  
Secrecy  
Exclusivity  
Experience



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## 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.

### **GALA DINNER DETAILS**

Date: ..... Time: ..... Number of People: .....

Venue: .....

Set Up: .....

All prices quoted are inclusive of service and taxes.

To: .....

Telephone: .....

Email: .....

Date: .....

From: .....



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**01. SET MENU OPTIONS**

- A. Gala Dinner / Option 1
- B. Gala Dinner / Option 2
- C. International Buffet
- D. Fish & Seafood Buffet
- E. Vegan Menu

Beverages Packages During Gala Dinner

Additional Services on Request

**03. GENERAL TERMS & CONDITIONS**

**04. METHODS OF PAYMENT**



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## 01. SET MENU OPTIONS

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# A. GALA DINNER

## SET MENU OPTION 1

### BREAD

Homemade bread / herbs olive oil / dips

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### AMUSE BOUCH

Foie gras croquet with tomato confit

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### STARTER

Smoked aubergines ravioli, truffle sauce

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### SECOND

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

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### SORBET

Pomegranate

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### 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 pure and chips
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### DESSERT

Trilogy of chocolates, marinated berries

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### COFFEE/ TEA

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### PETIT FOUR

**€100.00**  
(minimum 20 pax)

All prices are in Euro and include VAT



# B. GALA DINNER

## SET MENU OPTION 2

### BREAD

Homemade bread / herbs olive oil / dips

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### AMUSE BOUCH

Lobster croquet with tomato confit

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### STARTER

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

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### SECOND

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

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### SORBET

Pomegranate

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### 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
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### DESSERT

Gianduja terrine, chocolate sauce

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### COFFEE/ TEA

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### PETIT FOUR

**€120.00**  
(minimum 20 pax)

All prices are in Euro and include VAT

# C. INTER- NATIONAL BUFFET

**€70 per person  
(minimum 50 pax)**

All prices are in Euro and include VAT

## LOAFS, MINI ROLLS, BUTTER

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### 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
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### 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
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## 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



# D. FISH & SEAFOOD BUFFET

**€80 per person  
(minimum 50 pax)**

All prices are in Euro and include VAT

## LOAFS, MINI ROLLS, BUTTER

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### 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
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### 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
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### SUSHI

Selection of Nigiri, maki, sashimi with traditional condiments

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### 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
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### CARVING

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





# E. 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

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## SOUP

- Pumpkin soup garlic crouton
- Roasted tomato soup garlic crouton

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## 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 risotto 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 pax)**

**All prices are in Euro and include VAT**



## BEVERAGE PACKAGES

### DURING DINNER

**LOCAL DRINKS PACKAGE** €25

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

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**INTERNATIONAL DRINKS PACKAGE** €35

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

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## BEVERAGE PACKAGES

### FOR COCKTAIL RECEPTIONS

**HALF HOUR UNLIMITED LOCAL DRINKS** €25

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

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**ONE-HOUR UNLIMITED LOCAL DRINKS** €32

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

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**HALF HOUR UNLIMITED INTERNATIONAL DRINKS** €30

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

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**ONE-HOUR UNLIMITED INTERNATIONAL DRINKS** €37

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



## ADDITIONAL SERVICES ON REQUEST

Decoration: .....

Fireworks: .....

Entertainment: .....



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### 03. GENERAL TERMS & CONDITIONS

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# GENERAL TERMS AND CONDITIONS

## GENERAL

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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.
  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.
- Full prepayment of Food and Beverage prior to the event
- Any extra charges to your events should be settled upon departure by cash or credit card.

## **CANCELLATION POLICY**

1. Upon Cancellation up to one (1) week prior to the Gala Dinner, both the deposit and 100% of the Event costs are non-refundable.
2. In the event that the Gala Dinner must be cancelled or rescheduled due to unforeseen circumstances that include but are not limited to acts of God, fire, strike, and/or extreme weather, the booking fee and all payments made to date will be considered towards the final balance, in agreement with the Hotel and its availability.
3. The Hotel is entitled to terminate the agreement if payments are not made by their due dates, or according to contractual terms, or for any material breach of the Contract



# 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.

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**Yours Faithfully**





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## o4. METHODS OF PAYMENT

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# 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: .....



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