



CASALE PANAYIOTIS

Wedding



CASALE PANAYIOTIS

A welcoming, traditional village, cascading down the mountainside,
inviting guests to experience a tangible past, now revived in a proud, Cypriot community.





Wedding Ceremony

A Greek Orthodox ceremony can be arranged at either Ayia Marina church, located next to the main restaurant at Casale Panayiotis, or at Theoskepasti Chapel, a picturesque location just across the valley. Civil weddings can be arranged through the District Office of Nicosia Municipality.

Theoskepasti Chapel

A small pitch-roofed, picturesque chapel, resting under the shade of a huge 700-year-old tree, which the locals believe is miraculous, and is under the protection of the national forestry department. A two-headed eagle sculpture at the entrance symbolises the Byzantine period during which the chapel was built.



Ayia Marina Church

Situated in the heart of the old neighbourhood, just a few steps from the main dining areas at Casale Panayiotis, this 1760s church has been designated as a monument by the Archeological Department of Cyprus. Ayia Marina is known as the 'protector of children', and in 2015 an icon of the saint dating back to 1901 was found in a hidden corner of the church.



Wedding Services

There are so many things to think about as you prepare for your special day. We can drive you to church, provide wedding favours and assist with photographers, design & print services, florists and musicians.

ΠΡΑΜΑΤΟΥΘΚΙΑ

LITTLE TREASURES

Our little gift shop can provide a variety of wedding favours such as beautifully packaged local cottage-industry delicacies or a selection of spa gifts.



Our restored coach

Travel to and from the church in our beautifully restored wooden Bedford coach

Dining Venues

A wonderful array of cocktail and dining venues, each with its own characteristic village charm.





Byzantino Roof Terrace

Up to 100 persons for cocktails
Up to 60 persons for dining

This shady balcony is perched above the Setrachos stream and overlooks the green valley and St John Lambadistis monastery.



Myrianthousa Lawn Terrace

Up to 150 persons for cocktails
Up to 100 persons for dining

This beautiful open air setting with magnificent views of the valley, is located above the Myrianthousa Spa and is an ideal space for hosting evening receptions under the starlit summer skies.





Loutraki Restaurant

Up to 60 persons for cocktails

Up to 30 persons for dining

Loutraki is a grill restaurant in a mid-20th century environment, with splendid views along the Marathasa valley. The restaurant pays homage to the history of copper-mining in the area, which was the main occupation of the villagers of Kalopanayiotis at that time.



Lavrentino Conference Room

Up to 120 persons for cocktails

Up to 80 persons for dining

A large and traditionally restored early 20th century stone building, which was once the home of the national hero, Lavrentios. It includes a spacious room, breakout spaces and an open-air terrace with spectacular views of the monastery and mountains.



Lavrentino Gallery

Up to 100 persons for cocktails

This cool, stone-walled gallery with traditional arches occupies the ground floor of the building that was once the home of the national hero, Lavrentios. Perfect for cocktails and canapés.



Cava

Up to 80 persons for cocktails

Up to 20 persons for dining

A refurbished subterranean wine cellar and cocktail bar, this atmospheric venue is the perfect place for an intimate dinner or a larger cocktail party.



Byzantino Café

Up to 25 persons for dining

An intimate, picturesque cafe with a wooden balcony over-looking the river Setrachos, and a wood-burning stove for the winter months.



Troullino

Up to 100 persons for cocktails

Up to 80 persons for dining

A spacious dining area featuring elements of local architecture and design.

Canapés

Create your menu with our Chef and impress your guests.





COLD

- Savoury tart with herbed soft cheese
- Salmon rosette
- Beef and horseradish crostini
- Prosciutto roll with asparagus
- Mozzarellini with cherry tomatoes and basil
- Tuna tartare with soya sauce and pickled ginger
- Smoked duck with fig glaze
- Chicken vol-au-vent

HOT

- Beef mini kebab with dijon mustard
- Chicken satay with peanut sauce
- Shrimps wrapped with kateifi served with ginger sauce
- Salmon crusted with pistachio nuts
- Vegetarian tortilla wrap
- Lamb chops with herbs and mint sauce
- Fried ravioli with spicy marinara
- Mini burger with béarnaise sauce (hot)
- Crusted chicken wings
- Home made spring rolls with ginger and soy sauce
- Tandoori spiced prawn with cucumber and mango (hot)
- Beef in honey and soy sauce with cherry tomatoes and mozzarella
- Duck breast with mango and pickled beetroot



SWEETS

Walnut caramel tart

Choco brownies with pistachios

Fyllo tart with anari mouse and honey

Baklavadakia

Mini fruit tarts

Mini eclairs

Panna cotta in glass

Cheese cake in glass

IN A SPOON

Trout and salmon tartar with dill, samphire and khafir lime

Roquefort mousse with smoked cured ham and walnut

Homemade taramasalata with crouton, cucumber and radish

Mussels in cream and tarragon, topped with cheese

WITH BREAD

Baguette with foie gras and fig chutney

Smoked salmon on a blini with caper butter

Caviar on a blini with lemon segments

Fried quail egg with honey confit onion on a toast

Fresh smoked salmon rillettes wrapped with herbs

Hiromeri rosette with melon on toast

IN A SHOT GLASS

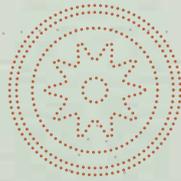
Guacamole with crab and lime

Cold pumpkin velouté with curried shrimps

Red pepper and basil purée with roasted chorizo

Goat cheese mousse with black olives, sundried tomato and bacon crisp

Creamy scallop and mushroom



CASALE
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Event
Buffet & Platter
Menus





CASALE
PANAYIOTIS

BUFFET 1

SALADS & DIPS

Casale salad
Rocket leaves, anari, cherry tomatoes, pomegranate, balsamic dressing
Greek village salad with feta cheese and oregano
Beetroot salad
Potato salad
Black olives
Hummus
Green olives with lemon, crushed coriander and garlic
Tzatziki with fresh mint
Tahini with sesame seeds and lemon

ANTIPASTI

Cypriot charcuteries and cheeses

MAIN COURSE

Pork afelia with red wine sauce
Traditional lamb klefiko
Chicken souvla
Pork souvla
Deep fried calamari
Macaroni pastichio
Stuffed vine leaves
Ravioli with halloumi
Roasted vegetables with herbs
Rice pilaf with fresh herbs
Roasted potatoes

DESSERTS

Phyllo tower with anari mousse, cinnamon & vanilla sauce
Creme caramel
Baklavadakia
Fresh fruit selection



CASALE
PANAYIOTIS

BUFFET 2

SALADS & DIPS

Fresh greens, cherry tomatoes, croutons, crispy bacon, Caesar dressing
Rocket leaves, parmesan cheese, cherry tomatoes, pomegranate, balsamic dressing
Greek village salad with feta cheese and oregano
Courgette with halloumi and oregano
Beetroot salad
Potato salad
Hummus
Tzatziki with fresh mint
Tahini with sesame seeds and lemon

MAIN COURSE

Traditional lamb kleftiko
Pork fillets with plum and rosemary sauce
Chicken thighs with paprika and yogurt
Beef stew with mushrooms
Baked fish fillets with fresh herb sauce
Stuffed mushrooms
Moussaka
Rigatoni with tomato basil sauce
Roasted potatoes
Roasted vegetables with herbs
Rice pilaf with herbs

CARVERY

Roasted gammon with orange sauce

DESSERTS

Fyllo tower with anari mousse with cinnamon and vanilla sauce
Cream caramel
Baklavada
Baked halva
Fruit tarts
Chocolate cakes
Fresh fruit selection



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BUFFET 3

SALADS & DIPS

Trattoria salad with Italian dressing
Fresh greens, cherry tomatoes, croutons, crispy bacon, Caesar dressing
Seafood salad with crispy lettuce and olive dressing
Rocket leaves, grilled halloumi cheese, cherry tomatoes, carob honey
Greek village salad with feta and oregano
Eggplants with feta and oregano
Hummus
Tzatziki with fresh mint
Tahini with sesame seeds and lemon

ANTIPASTI

Smoked Salmon with capers and fresh dill
Mozzarella caprese with basil oil

MAIN COURSE

Herb crusted lamb chops with mint sauce
Pork medallions with sage sauce
Chicken filled mozzarella and sun-dried tomatoes served with tomato basil sauce
Roast beef tenderloin served on wild mushroom ragout with thyme sauce
Steamed salmon with lemon and dill sauce
Tortellini with white wine sauce and pesto
Grilled vegetables with fresh herbs
Basmati rice with turmeric
Potatoes dauphinoise

CARVERY

Roasted Beef sirloin with mustard sauce

DESSERTS

Phyllo tower with anari mousse
Panna cotta with raspberries
Baklavadakia
Cheese cake with berry coulis
Chocolate cake
Fresh fruit selection



CASALE
PANAYIOTIS

DELUXE BUFFET

SALADS & DIPS

Trattoria salad with Italian dressing
Rocket salad, sun dried tomatoes, parmesan shavings, balsamic dressing
Goat's cheese on a bed of greens with a fig balsamic dressing
Fresh greens, cherry tomatoes, croutons, crispy bacon, Caesar dressing
Seafood salad with crispy greens and olive oil dressing
Greek village salad with feta cheese and oregano
Smoked eggplants with feta cheese and sesame sauce
Tzatziki with fresh mint
Tahini with sesame seeds and lemon

ANTIPASTI

Smoked salmon and seafood with green leaves, lemon mustard dressing and dill
Mozzarella caprese with basil oil
Prosciutto with melon
Smoked salmon wrapped with asparagus and strawberry balsamic glaze

MAIN COURSE

Herb crusted lamb chop with mint sauce
Pork medallion with sage sauce
Chicken filled with mozzarella and sun-dried tomatoes with tomato and basil sauce
Duck breast with sweet port wine reduction
Roast beef tenderloin served on wild mushrooms ragout with thyme sauce
Steamed salmon and lemon dill sauce
Gnocchi with light white wine basil sauce
Stir-fried vegetables mix with ginger and oyster sauce
Wild rice
Potatoes lyonnaise

CARVERY

Roasted gammon with cranberry sauce

DESSERTS

Panna cotta with raspberry sauce
Selection of Cypriot sweets
Tiramisu
Chocolate cake
Millefeuille
Fresh fruit selection



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PLATTER MENU 1

SALADS

Goat's cheese salad with mixed leaves and balsamic cream dressing
Caesar salad with parmesan shavings, crispy bacon and anchovy parmesan dressing

APPETIZERS

Homemade tahini, hummus, tzatziki and aubergine dips
Warm pita bread
Green and black olives
Capers

MAIN COURSE

Herb-crusted lamb chops
Grilled chicken skewers in a lemon and herb yoghurt marinade
Deep-fried tender calamari with fresh lemon wedges
Oven-roasted baby potatoes
Homemade halloumi ravioles with dried mint

DESSERTS

Fresh seasonal fruit
Chocolate and walnut brownies



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PLATTER MENU 2

SALADS

Casale salad with feta, sliced red cabbage and crushed pastelaki
Mixed green salad with carrot batons, green beans and mustard-olive oil dressing

APPETIZERS

Homemade tahini, hummus, tzatziki and aubergine dips
Warm pita bread
Green and black olives
Capers

MAIN COURSE

Traditional pork afelia with crushed coriander seeds
Fresh local trout fillets with a garlic, lemon and fresh coriander sauce
New baby potatoes "antinahtes"
Bourgouri (Bulgar wheat pilaf)
Dolmades (stuffed vine leaves)

DESSERTS

Fresh seasonal fruit
Baked Halva



CASALE
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PLATTER MENU 3

SALADS

Dried fig and pomegranate salad with sundried tomato, walnuts, parmesan shavings and episma dressing
Greek salad with feta and dried oregano

APPETIZERS

Homemade tahini, hummus, tzatziki and aubergine dips
Warm pita bread
Green and black olives
Capers

MAIN COURSE

Sweet paprika-marinated chicken-thigh skewers
Pork medallions with a mushroom-commandaria sauce
Oven roasted salmon with fresh mountain herbs
Traditional roast potatoes
Rice pilaf
Grilled, marinated mushrooms

DESSERTS

Fresh seasonal fruit
Baklava



CASALE PANAYIOTIS

Accommodation



Accommodation

Each of our 43 guest rooms and suites were once village homes, now lovingly restored to retain the original character and charm of each house, whilst showcasing a uniquely Cypriot luxury finish. Choose a room or suite from one of our eight village houses below.

Byzantino

Byzantino consists of two picturesque open-plan studios with a bedroom on the mezzanine floor. Furnished with the most breathtaking Cypriot woven linen.



Maratho

Maratho captures the traditional character of the old neighbourhood of Kalopanayiotis, with flagstone floors, beamed cane ceilings and furnished with authentic Cypriot handicrafts. Each studio or suite has a fireplace and a pretty private balcony or courtyard.



Ayia Marina

Adjacent to the church of the same name, the studios of Ayia Marina house come furnished with Cypriot handicrafts in the traditional style and each studio has its own fireplace and private en-suite.



Heliako

Heliako studios, one - and two-bedroom suites are literally buried into the side of the mountain! They enjoy the best of the sunshine with a private balcony or verandah.



Helianthus

Helianthus suites have magnificent views across the valley and each have a fireplace for the winter months. Furnished with traditional Cypriot handicrafts.



Laouri

Laouri house is converted into two suites, furnished in the traditional style. Both have large verandahs overlooking the village. Each has its own fully-equipped kitchen.



Loutraki

Loutraki has been restored in a boutique mid-century style, with flashes of copper throughout - modern and elegant with glorious views and its own grill restaurant on site!

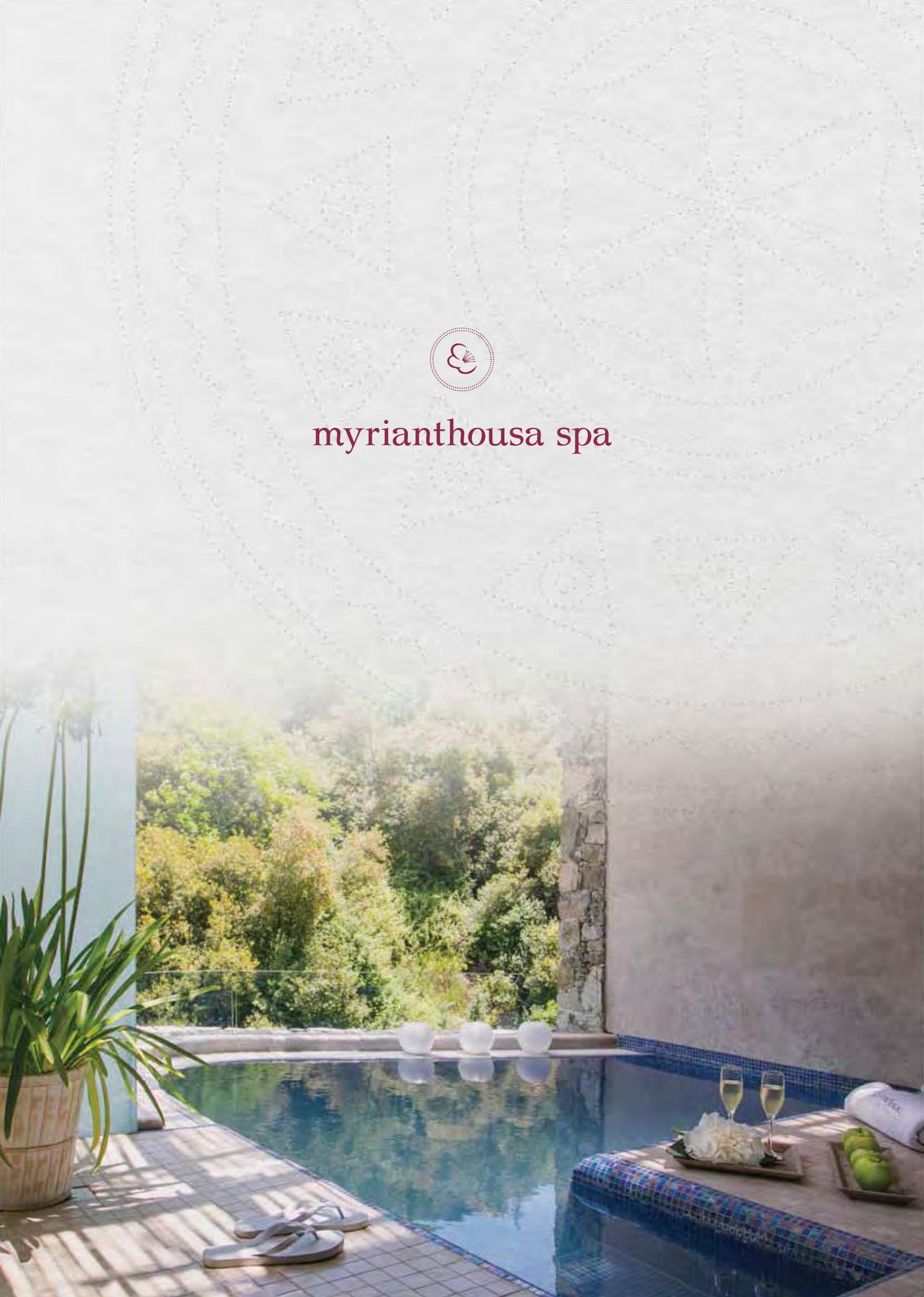


Pantheon

Relax on one of the balconies at Pantheon, with stunning views of the mountains and the medieval St John Lampadistis monastery. Each studio is traditionally furnished with Cypriot handicrafts and has a fireplace for the winter months.



myrianthousa spa





Discover the natural wonder and tranquility of the mountains at Myrianthousa Spa. Natural sulphur-spring water trickles year-round from nearby springs and has drawn pilgrims for thousands of years. Journey with them in a “theouha” bath ritual or enjoy one of our many other Mediterranean-inspired treatments and experiences.

Luxurious spa facilities

Revitalise in one of our luxurious treatment rooms, submerge in an indoor or outdoor private whirlpool or spoil yourself with a thermal sequencing journey of sauna, mint ice mist, herbal steam room, snow cabin, tropical rain and foot baths. Enjoy a body detox in our rhassoul mud cabin, relax in the gentle bubbles and jets of the hydrotherapy pool or more vigorous hydromassage bath.



Our Treatments



TEMPLESPA

Our Mediterranean-inspired Temple Spa treatments capture the health benefits of the region's botanical treasures, known for their positive effects on the body, skin and complexion.



Just the Two of Us

A couple's experience to remember, **the perfect way** to start the rest of your lives together...

HYDROTHERAPY AND THERMAL SUITES

our luxurious suites, including sauna, mint ice mist, herbal steam room, tropical rain, snow cabin, foot baths and hydrotherapy pool

BODY ADVENTURE for two

Delicious full-body treatments

MASSAGE for two

Choose your favourite from our menu

PRIVATE WHIRLPOOL

Relax in the outdoor pool |

SPARKLING WINE

to share

Note: Tailored packages can also be created • as a thank-you to the mothers of the bride and groom

• for a memorable Hens celebration or bridesmaids' experience • as a special treat for the whole wedding party