



Aphrodite Hills

WEDDINGS & RENEWAL OF VOWS

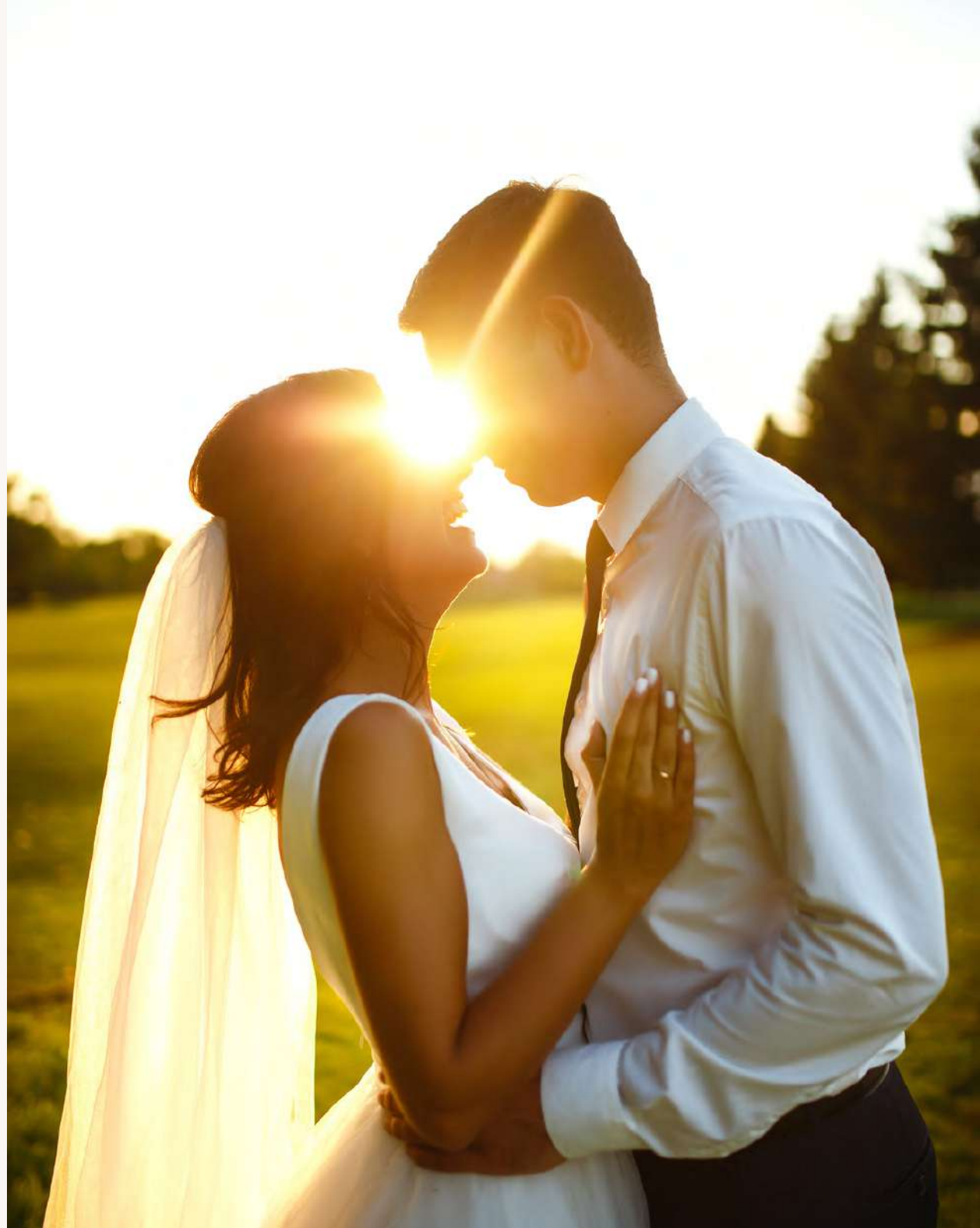
2027

A resort destined to mesmerise you

This prestigious resort is uniquely and scenically located on a plateau overlooking the glittering blue Mediterranean Sea and the legendary birthplace of Aphrodite.

Combining the classic with the contemporary; ideal for both couples and families alike, it is the perfect getaway for those wanting to just relax and for sports enthusiasts looking to improve their golf swing or tennis backhand.

Modern, elegant and set in an area steeped with Cypriot culture, mythology and tradition, the resort is a lifestyle haven for devotees of luxury.



Contents

Ceremony	pg. 3-6
Wedding Cake & Toast	pg. 8
Cocktail Reception	pg. 9-13
Wedding Reception	pg. 14-17
Menus	pg. 18-30
Entertainment	pg. 31
Hair & Makeup	pg. 33
Terms & Conditions	pg. 34
Contact	pg. 35

Pricing is given at the known rate when this brochure was published. Should suppliers change pricing then prices are subject to change and we endeavour to give as much notice as possible.



A close-up photograph of a bride's hands holding a bouquet of white flowers. The bride is wearing a white lace wedding dress and a white long-sleeved shirt. The bouquet consists of white roses, white calla lilies, and greenery. The text "Ceremony Venues" is overlaid on the image in a dark serif font.

Ceremony Venues

St. Catherine's Chapel

Surrounded by olive trees, the traditional chapel terrace offers a stunning setting in the heart of Aphrodite Hills Resort. The chapel sits proudly at the end of the aisle and the ceremony takes place in front of the significant double oak doors. The shaded canopy will keep you and your guests cool and out of the searing Cyprus sun.

Tailored decoration can be arranged with your wedding planner, whether you wish to keep it low key or incorporate your own theme.

The venue can be used for Civil, Orthodox, Anglican or Catholic ceremonies.

This venue can host 40 people inside and 70 people outside.



Eleonas Gazebo

This beautifully quaint wedding venue is located on a plateau overlooking the rolling hills of the golf course and the glittering blue Mediterranean Sea.

Offering a private ceremony inside the elevated gazebo where your guests can watch the romantic ceremony from their seats on the adjoining terrace. Tailored decoration can be arranged with your wedding planner, whether you wish to keep it low key or incorporate your own theme.

This venue is available for both Civil and Anglican ceremonies and is located within the hotel grounds.

The venue accommodates up to 10 guests inside and 30 guests outside with all attendees required to be booked into the hotel.



Eleonas Waterfall

Located next to the Eleonas Gazebo, the Waterfall terrace offers a larger area for civil and Anglican ceremonies with views over the manicured golf course greens and out to sea.

Tailored decoration can be arranged with your wedding planner, whether you wish to keep it low key or incorporate your own theme.

This venue accommodates up to 50 people with all attendees required to be booked into the hotel.



Cake & toast

Included in your Wedding Package is a single-tier iced wedding cake that serves approximately 20 guests.

You can choose from any of the following flavours: Vanilla, Chocolate, Strawberry, Coconut, Pistachio, Biscuit, Tiramisu, Cheesecake or Caramelised Almond.

You can tailor your own cake, bring along your own personal cake topper to add or you can order a fresh flower display with your Wedding Planner. There is also one bottle of Sparkling Wine included for your toast that serves 6 guests.

UPGRADE

Additional cake tier
€140

Bottle of Sparkling Wine
€26

Create your own cake - Price on request



Cocktail receptions

Our culinary team lead by our Executive Chef have skilfully created a wide selection of Hot & Cold Canapés and Petit Fours, all meticulously assembled and designed to complement an informal Cocktail Reception to host your wedding guests after the ceremony.



Eleonas Gazebo*

Available for up to 20 people with views overlooking the rolling hills of the golf course and the glittering blue Mediterranean Sea.



Pricing

Rental – €500

Menu – See pages 10 - 11

Eleonas Waterfall *

Available for up to 30 people with stunning views over the manicured Aphrodite Hills Golf Course greens and out beyond to the Mediterranean Sea.



Pricing

Rental – €600

Menu – See pages 10 - 11

Village Square Fountain

Available for up to 50 people gathered around the fountain area at the village square.



Pricing

Rental – €600

Menu – See pages 10 - 11

*Available only for guests booked in to the hotel

Golf Clubhouse (grass area)

Available for up to 70 people surrounded with manicured gardens and views over the golf course



Pricing

Rental – €1400

Menu – See pages 10 - 11

Village Square Terrace

Available for up to 70 people including the Village square fountain and extended on to the terrace area.



Pricing

Rental – €800

Menu – See pages 10 - 11

Sunset Terrace*

Available for up to 30 people with panoramic views over the Resort and out to the Mediterranean Sea.



Pricing

Rental – €700

Menu – See pages 10 - 11

*Available only for guests booked in to the hotel

Cocktail reception

POSEIDON

Sparkling wine, house wines, fruit punch (alcoholic & non-alcoholic), Local beers, soft drinks & mineral water.

A selection of nuts, crisps, crudités & a variety of local & international dips.



Pricing

1 hour	€37 per person
1.5 hours	€42 per person
2 hours	€46 per person



Cocktail bar & canapés

Pims, Mojito, Daiquiri, Sangria
Champagne Tower is available for upon request

€40 per jug (litre)

Chef's Selection of Cold Canapés (6 pieces per person)

€17 per person

Chef's Selection of Cold Gourmet Canapés (6 pieces per person)

€22 per person

Selection of Cold Gourmet Canapés (4 pieces per person)

Hot Specialities (4 pieces per person)

Petit Fours (2 pieces per person)

€35 per person

Platter of Assorted Local Cheeses & Charcuterie
accompanied
with Crostini Sticks & Selected Fresh Fruits

€20 per person

Fresh Fruit Display

€14 per person



Wedding receptions

Your Evening Reception will form one of the most important parts of your celebration, therefore we have a choice of remarkable venues for you to choose from. Tailored decorations and entertainment can be arranged with your Wedding Planner when booking a Private Reception.



Gazebo

PRIVATE

Small intimate wedding parties can enjoy dinner inside the beautifully quaint stone gazebo, and slightly larger parties can dine under the stars on the gazebo terrace.

This area is semi-private and a miniature haven tucked away next to the golf course.

Semi-private venue, suitable for up to 20 guests (the gazebo can seat 10).

Pricing

Rental – €750

Drinks Menu – See pages 16 - 17

Venue available from 6.30pm until 11.30pm.

A drinks package must be purchased for every guest.

Tables are dressed with white linen and chairs with white covers.



Secret Garden

PRIVATE

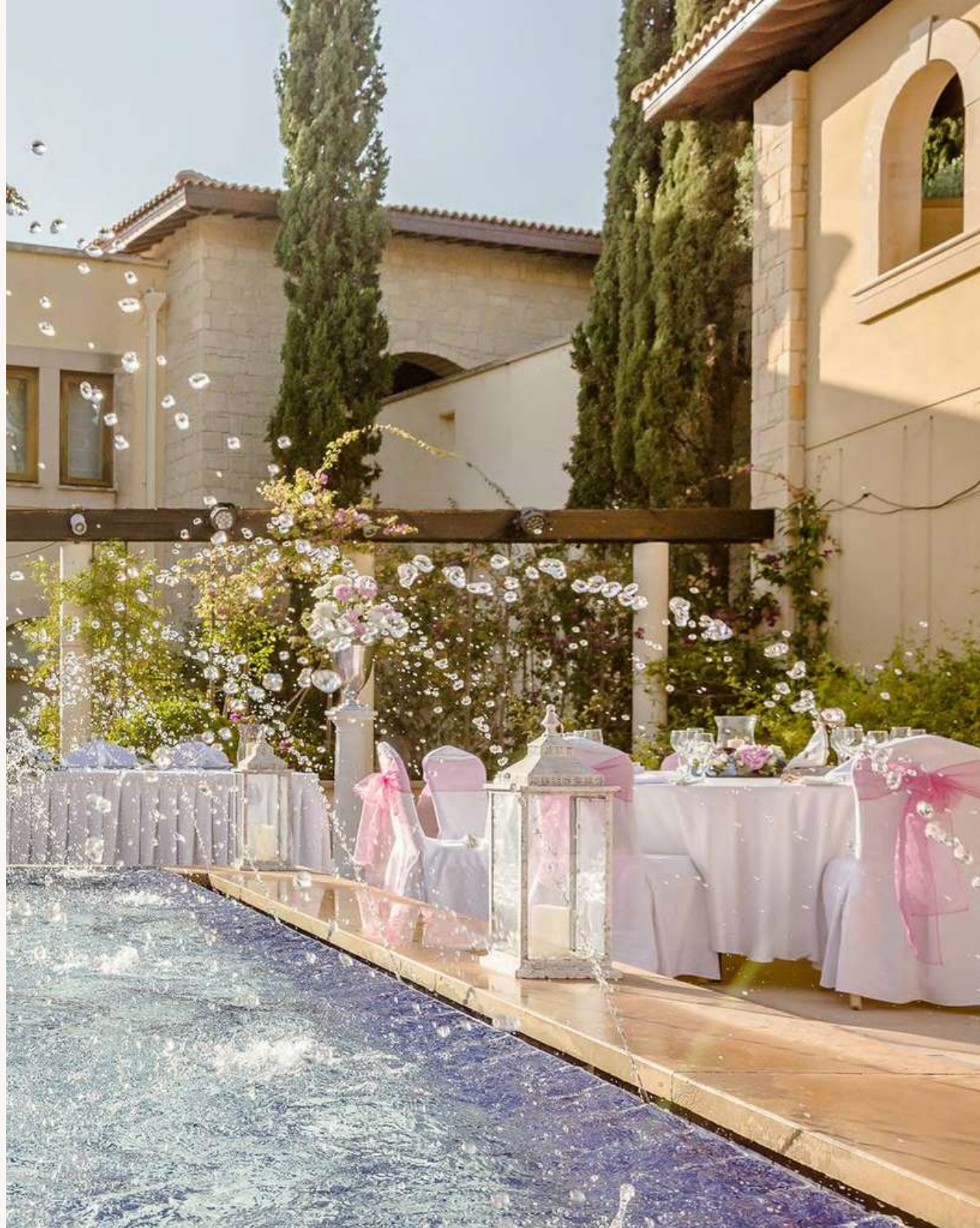
A secluded and completely private venue, the Secret Garden is truly the hidden treasure of Aphrodite Hills. This romantic area is fantastic for larger wedding parties wanting space to dance and party into the night. This venue is not situated inside the hotel, but on the resort in the heart of the village. To dine at the Secret Garden a gala menu or buffet must be purchased along with a drinks package for every guest. This venue can host up to 70 people.

Pricing

Rental – €1500

Food Menu – See pages 18 - 28

Drinks Menu – See pages 16 - 17



Golf Clubhouse

PRIVATE

This private venue at Aphrodite Hills Resort overlooks an 18-hole golf course, offering a stunning setting for large wedding parties of up to 70 guests. The spacious, contemporary space is ideal for dancing, entertainment, and relaxation during warm summer evenings. The venue is available from 8:00 PM until midnight and requires the purchase of a gala menu or buffet, as well as a drinks package for each guest. Tables are dressed in white linen, and chairs in white covers. A PA system for background music is available for an additional charge, and DJ or live entertainment is permitted until midnight, with music volume lowered at 11:30 PM.

Pricing

Rental – €2000

Food Menu – See pages 18 - 28

Drinks Menu – See pages 16 - 17





Menus

Dinner Drinks Packages

A well-chosen Drinks Package makes a wedding stand out and our prices and choices offer superb value for every budget.

The 'All Inclusive Package' is not included in any of the Hotel or Resort venues and a 'Drinks Package' is compulsory for a Wedding Dinner.

The drink packages must be purchased for all guests attending the wedding (residents and non-residents), and the Packages cannot be mixed.

An alternative selection of wine can also be chosen with a supplement.

TWO DRINKS PACKAGE

Including: ½ bottle of House Wine OR 2 Local Beers OR 2 Soft Drinks plus, ½ bottle of Mineral Water & freshly brewed Filter Coffee.

€25 per person

3-HOUR UNLIMITED DRINKS PACKAGE

Non-alcoholic children's beverage package, can be purchased for your cocktail reception or wedding dinner.

3-hour Non-Alcoholic Drinks Package **€20 per child**

Soft drinks, mineral water, freshly brewed filter coffee after dinner.

Extra hour on the Non-Alcoholic Drinks Package:

€5 per person per hour

Extra hour on the Unlimited Drinks Package

€10 per person per hour

BEVERAGE OPTIONS

Including: Unlimited consumption of Sparkling Wine, House Wine, Local Beer, Soft Drinks, Mineral Water & freshly brewed Filter Coffee.

€40 per person

Important Notes:

A Drinks Package is compulsory for the Wedding Dinner. Above Packages must be purchased for all the guests attending the wedding. Same Package must be purchased for all the guests. An alternative selection of wine can be chosen with a supplement.

Alternative Beverage Options

SPIRITS

Ordinary Spirits by the bottle (70 cl)

from €110 per bottle

Premium Spirits by the bottle (70 cl)

from €140 per bottle

Sparkling Wine by the bottle

€26 per bottle

Prosecco by the bottle

€40 per bottle

Premium Champagnes are available - please ask for prices

OPEN BAR PACKAGE

(available at Dinner)

Open Bar with International Drinks:

€35 per person per hour

€55 per person per 2 hours

€65 per person per 3 hours

Including: Sparkling House Wines, House Wines, Local Beer, Soft Drinks, Juices, Mineral Water, Ouzo, Zivania, Ordinary Spirits, Liqueurs, Ordinary Cognacs.

Pay as you go: ONLY CARDS ACCEPTED

A pay as you go service can also be arranged when the minimum of a Drinks Package

(Two Drinks Package, per person) is purchased by the Couple.

BBQ Wedding Buffet

MENU

REFRESHING SALADS

Tomato & Onion Salad with Feta & Oregano
Green Salad tossed with Ranchero Dressing
Avocado & Pink Baby Shrimps with Celery & Mango
Village Salad with Feta Cheese

DIPS & DRESSINGS

Taramasalata, Tahini, Tzatziki, Houmous,
Roasted Pepper Dip,
Selection of Pickled Vegetables, Olives
Honey Mustard Dressing, Balsamic Vinaigrette,
Mayonnaise Dressing,
Marie Rose Sauce

BREAD BASKET

Selection of Homemade Rolls
Grilled Pitta Bread

FROM THE GRILL – LIVE COOKING

Three different types of Sausages
Marinated Tandoori Chicken Skewers
Marinated Ginger Beef Medallions
Cajun BBQ Pork Spare Ribs
Chopped Fillet Burgers
Cajun style Salmon
Marinated Baby Lamb Chops

GARNISHES

Jacket Potatoes
Grilled Seasonal Vegetables
Corn on the Cob
Mustard Station & Sauces

ASSORTED DESSERTS

Apple Crumble
Chocolate Cake
Kataifi
Baklava
Panna Cotta
Baked Cheesecake
Panna Cotta & Fresh Seasonal Fruits

PRICE €65 PER PERSON

All prices quoted are in Euros and include all applicable taxes
Minimum number of 50 Adults is the requirement to serve the above BBQ Menu as a Buffet.
For less than 50 Adults we can serve the above BBQ menu at your table – as a family style!

Cherish Wedding Buffet

MENU

COLD DECORATED DISPLAYS

Italian Antipasti Corner accompanied by Grilled Vegetables Platter,
Stuffed Vine Leaves, Tomato & Mozzarella with Baby Rocket

SALADS

Village Salad with Feta Cheese, Beetroot Salad with Celery & Walnuts
Marinated Mushrooms with Cilantro, Oregano, Olive Oil, Lemon
Caesar Salad with Cherry Tomatoes & Pomegranates
Prawn Salad with Chicory & Cashew Nuts
Rocket & Parmesan Salad, Pine Nuts, Pomegranates

DIPS & ACCOMPANIMENTS

Cocktail Sauce, Tahini, Taramasalata, Houmous, Tzatziki, Guacamole,
Blue Cheese Dressing, Caesar Dressing, Black Olives, Green Olives
Vinaigrette, Balsamic Vinaigrette, Ladolemono,

BREAD DISPLAY

Variety of Homemade Bread Rolls & Local Bread

CARVING STATION

Crusted Slow-roasted Beef Strip Loin,
Mushroom Sauce & Béarnaise Sauce

PRICE €67 PER PERSON

All prices quoted are in Euros and include all applicable taxes
Minimum number of 50 Adults is the requirement to serve a Buffet Menu

MAIN DISHES

Roast Leg of Lamb filled with Halloumi & Ratatouille,
Ancient Greek-Style Pork Belly Braised Sous-vide in Red Wine
Herb-Crusted Chicken Breast filled with Mozzarella
& Sun-Dried Tomatoes
Seafood Penne with Prawns & Black Shell Mussels, Pink Vodka Sauce
Roasted Salmon Medallions, Teriyaki Sauce
Chicken Fajitas , Sour Cream Dip
Vegetarian Lasagne, Seasonal Vegetables
Wild Rice with Vegetables Dauphinoise Potatoes

DESSERTS

Cheesecake, Black Forest Gateau
Tiramisu, Charlotte aux Fruits
Crème Brûlée, Panna Cotta
Brownies, Chocolate Orange Cake
Cheese Platter, Seasonal Fresh Fruits

Cherish Family-Style Service

MENU

BREAD DISPLAY, DIPS & ACCOMPANIMENTS

Variety of Homemade Bread Rolls & Local Bread, Tahini,
Taramasalata, Houmous, Tzatziki

SALADS & COLD DECORATED DISPLAYS

Grilled Vegetables Platter

Stuffed Vine Leaves

Village Salad with Feta Cheese

Beetroot Salad with Celery & Walnuts

Marinated Mushrooms with Cilantro, Oregano, Olive Oil,
Lemon

Caesar Salad with Cherry Tomatoes & Pomegranates

MAIN DISHES

Roasted Leg of Lamb filled with Halloumi & Ratatouille

Ancient Greek-style Pork Belly Braised Sous-vide in Red Wine

Herb-crusted Chicken Breast filled with Mozzarella & Sun-dried Tomatoes

Roasted Salmon Medallions, Teriyaki Sauce

Chicken Fajitas, Sour Cream Dip

Vegetarian Lasagne

Seasonal Vegetables

Wild Rice with Vegetables

Baby Potatoes

DESSERTS

Cheesecake, Black Forest Gateau, Tiramisu,

Charlotte aux Fruits, Crème Brûlée, Panna Cotta

Brownies, Seasonal Fresh Fruits

PRICE €65 PER PERSON

All prices quoted are in Euros and include all applicable taxes

Traditional Cyprus Meze

MENU

BREADS

Grilled Paphitiki Pitta
Koulouri

COLD STARTERS & DIPS

Traditional Village Salad with Feta Cheese
Tzatziki, Tahini, Houmous, Eggplant Dip, Fava Bean Dip
Black Olives, Green Olives Tsakistes,
Lemon Wedges

HOT STARTERS

Koupepia - Stuffed Vine Leaves
Grilled Halloumi
Grilled Loukaniko & Lountza
Grilled Garlic Mushrooms
Yiouvetsi - Pasta with Vegetables & Anari Cheese
Fried Pork Meatballs

MAIN DISHES

Beef Stifado
Pork Souvlakia & Sheftalia
Grilled Chicken Kebabs
Grilled Pork Belly Krasato
Lamb Kleftiko
Oven style Potato
Seasonal Traditional Vegetables

DESSERTS

Selection of Traditional Cyprus Desserts
Local Fruits

PRICE €57 PER PERSON

All prices quoted are in Euros and include all applicable taxes

Minimum number of 30 ADULTS is the requirement to serve the above Meze Menu



THREE COURSE Set Menu

Please find here below a selection of appetizers, soups, sorbets, main course and dessert dishes in order to create a set menu that better suits your taste.

The price depends on the selection of main course dish as specified below for a creation of a three course menu (appetizer, main course and dessert). Should you wish to upgrade your menu and extend your selection please choose your preferred soup or sorbet or both and create a four or five course set menu. Price will be modified accordingly if you add to the main course price the additional cost of soup and/or sorbet.

(Minimum 20 pax – Maximum 250 pax)

Appetizers

LOBSTER MEDALLION

with avocado kernel, green wood apple, chutney, arugula and baby green salad, drizzled with mild wasabi and orange dressing

BEETROOT RAVIOLI

with humus basil pesto tomatoes sauce with bruiniose vegetables

SMOKED SALMON

stuffed with mousse of smoked trout served with a horseradish tomato sauce

KING PRAWN SALAD

with lemon and ginger dressing

GOAT'S CHEESE WITH GRAPES TART

with fig compote on peppered honey jus, caramelized walnuts and rocket leaves

MIXED RICE STUFFED VEGETABLES

with parsley sauce

ARTICHOKE AND BROAD BEANS SALAD

with vinaigrette of fresh herbs

AVOCADO WITH FRESH VEGETABLES

coriander and cherry vinaigrette

BLACK ANGUS BEEF CARPACCIO

on rocket leaves, sun-dried tomato tapenade with olive mousse, parmesan biscuit

PAN SEARED BABY CHICKEN

with artichokes in mustard cream sauce

Select any one option from the list above

Main Courses

FROM THE SEA

BAKED OVEN SILVER SEA BREAM FILLETS

served wild baby new potato, glazed red beetroot and grilled zucchini, vanilla lemon sauce

€67 per person

FILLET OF SALMON ON A CAVIAR SAUCE

served with steamed potatoes and baby spring vegetables

€67 per person

RED MULLET

with fried spinach, spring onion and olive puree, ink tagliatelle lemon and olive oil sauce

€67 per person

FILLET OF SALMON

with lemon butter sauce, mini vegetable ratatouille and fresh boiled parsley potatoes

€67 per person

FILLET OF SEA BASS

with orange and green peppercorn sauce, purée potatoes and seasonal vegetables

€67 per person

Select any one option from the list above

All prices quoted are in Euros and include all applicable taxes

Main Courses

FROM THE LAND

PAN-FRIED CHICKEN BREAST

stuffed with mozzarella cheese and sun-dried tomatoes,
herbed roasted potatoes, seasonal vegetables, thyme sauce

€67 per person

CHICKEN SUPREME

with a light vermouth sauce, purée potatoes and spring
baby vegetables

€67 per person

ROASTED BREAST OF DUCK

with plum sauce, oven baked potatoes and red cabbage

€70 per person

MILK FED BABY VEAL LOIN

with thyme and peppercorn sauce, Sweet potatoes, glazed
vegetables

€77 per person

ROAST RACK OF LAMB

perfumed with thyme, served on aubergine lasagne, green peas
and celeriac purée

€77 per person

FILLET OF BEEF

with green peppercorns sauce, new potatoes and seasonal
vegetables

€77 per person

MEDALLIONS OF VEAL

with mushrooms sauce on vegetable ragout, new potatoes

€77 per person

Select any one option from the list above

All prices quoted are in Euros and include all applicable taxes

Dessert

MENU

WHITE CHOCOLATE MOUSSE

infused with orange sauce

CRUMBLLED CHOCOLATE MOUSSE

served with wild berries salsa

APPLE TART

with vanilla ice cream

STRAWBERRY CAKE

served with strawberry tartar

CHOCOLATE CAKE

with wild berries

WHITE CHOCOLATE BAVAROIS

with raspberries and red berry coulis

CHOCOLATE TART

garnished with orange slices

NOUGATINE PARFAIT

with caramel sauce

ORANGE AND CHOCOLATE TERRINE

served with strawberry coulis

CHOCOLATE CAKE

with pecan nuts and walnuts marinated in Cherry brandy

REFRESHING LIME BAVAROIS

with citrus sauce

Select any one option from the list above

Children's options

Include the little ones in your wedding day celebrations, and cater for them with the following options.

STARTER

Cheesy Garlic Bread

DESSERT

Vanilla Ice Cream & Brownies

MAIN OPTIONS

Spaghetti Bolognaise

Macaroni & Cheese

Pasta Carbonara

Hamburger & Chips

Cheese Burger & Chips

Chicken Nuggets & Chips

€25 per child (Under 12 Years)

A children's menu is available for those aged 0 - 12 years.

Menu choices are required approximately one month before your wedding day.

Children Aged 0 - 2 Years - Free of Charge

Children Aged 3 - 12 Years - 50% Discount

Set Menus are charged at full price for all ages.

A romantic scene at a night wedding reception. A bride in a white lace dress and a groom in a dark suit are dancing closely, smiling at each other. They are surrounded by guests seated at tables with white tablecloths and lit candles. The background is filled with warm, glowing string lights hanging from above, creating a festive and intimate atmosphere.

Entertainment

Entertainment

WEDDING

Each wedding is individual and every couple wants their own choice of music for their wedding day. Whether you choose to have a Violinist or a Guitarist Duo to walk you to the Wedding Ceremony, or a String Quartet to play at your Cocktail Reception, or even a DJ to make your evening special, we can take care of all your entertainment requirements.

LIVE MELODIES

Harpist from	€550
Saxophonist from	€550
String Quartet from	€1.400

DURING THE WEDDING DINNER

DJ Disco 5 H session	€800
DJ Disco 5 H session including LOVE lights	€950

Please note that other types of musicians or entertainment is available on request

Our DJ is highly recommended and will offer you a night to remember!

You have the opportunity to select the choice or style of music you require, from your special 'First Dance' to the last song of the evening.



Hair & makeup

WEDDING AT THE RETREAT SPA

Let our qualified and professional team take care of your essential final touches, so that you look your absolute best on the Day.

Relax in the tranquil environment of the Spa or alternatively our specialist team may pamper you in the comfort of your Aphrodite Hills accommodation.

Have your Hen Party at the award winning Retreat Spa; the ultimate way to relax for the bride-to-be.

Enjoy a day of fun and pampering with your closest friends and make it a special day to remember.

Further information regarding any Spa Treatment or Hair and Makeup booking please contact the spa reception: aphroditehills@aegeospas.gr



Terms & conditions

All Venues are subject to availability and must be booked at least six months prior to your Wedding.

The Hotel requires all details of the Wedding (Set-up, Menus, Drinks Packages, Times, Number of Guests, etc.) to be provided at least one month prior to the Wedding Day. Delay of information may result in unnecessary stress and misunderstanding prior to or during the Wedding Day! Hotel Information Forms will be emailed to every Wedding Couple and these must be returned completed at least one month before arrival to Aphrodite Hills Resort.

All Hotel Venues are subject to weather conditions, and the Hotel will move the event to an indoor location for no additional charge in the event of poor weather conditions.

The Hotel will not be held responsible for any lost or stolen items of clothing, floral bouquets or displays, table decorations, wedding cake stands or any other item(s) brought into the Hotel from an external supplier.

Any items are left behind after the Wedding Party has vacated the area, it is the responsibility of the Wedding Party to remove/collect any item(s) the couple have arranged or provided.

We reserve the right to change the prices in this brochure and any menu without prior notice.

Due to the Hotel's Health & Hygiene Policy, Wedding Cakes must be booked via the Hotel.

The standard set-up of a Wedding Venue is included in the venue fee. The Ceremony Venue includes a table with white linen cloth and white chair covers. The Dinner Venues also include white linen table cloths and white chair covers. Any chair bows, table runners and decorations are available at an extra charge. Decoration of venues is optional and something that can be arranged to suit all tastes and budgets.

Drinks cannot be taken from the Hotel Bars and consumed in the Wedding Reception venues. All drinks must be obtained from the venue where the Cocktail Reception/Wedding Dinner is taking place.

All Inclusive' terms cannot be used on the Wedding Day Wedding Menus & Drinks Packages must be purchased for all residents and non-residents attending a Cocktail Reception or Wedding Dinner. To book a Cocktail Reception there will be a venue fee charged and a Drinks Package must be purchased for every guest (resident and non-resident).

No external DJ's allowed into the Hotel or Resort.

Before booking any third-party supplier the actual Hotel's confirmation/approval is required.

The Hotel can cater for most dietary requirements, and must be notified of these prior to the Wedding Day.

The Hotel Management has the right to charge any beverages from outside onto the customer room bill without any further notice.

The Hotel Management reserve the right to judge acceptable level of noise, behaviour of the client, its guest's representatives or contractors (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 right: to exclude or eject any persons from the event or the Hotel if it reasonably considers such person to be objectionable. Unacceptable behaviour includes raising of voices, arguing, fighting, litter with cigarette butts, physical or verbal threats.



Aphrodite Hills

BOOK NOW

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