



PRIVATE EVENTS

ΤΣΙΑΚΚΑΣ WINERY

GASTRONOMY EDITION

❖ THE WINERY; A FAMILY LEGACY

Founded by Costas and Marina Tsiakkas in 1988, our winery remains a cherished family endeavor, devoted to excellence in every detail. Upholding the highest standards across all aspects of production and service, we blend tradition with innovation to create wines of distinction.

Through dedication and integrity, Tsiakkas Winery stands among the few that have shaped and defined the Cypriot wine industry.



❖ CYPRIOT HOSPITALITY

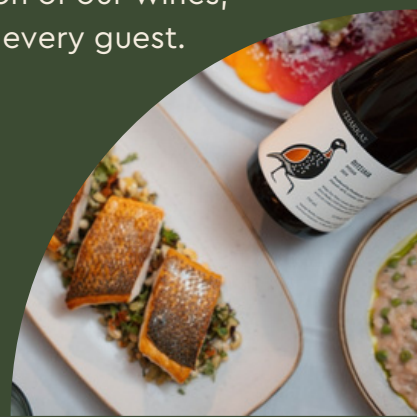
Since its inception, Tsiakkas Winery has been renowned for its genuine hospitality.

Today, Orestis, Ektoras, and Andreas continue this legacy, ensuring that every guest's needs are met with the same care and warmth they learned while growing up.

At the heart of it all lies the wine, a gift from the earth, transformed into an experience to be shared and celebrated.

❖ PRIVATE EXPERIENCES

Private events at our winery are a source of great pride, reflecting our dedication to thoughtful detail and refined craftsmanship. Over the years, we have built a trusted partnership with Jack Yiannakou, executive chef of Bistrot 55 and Cinema, together curating a sophisticated menu complemented by a premium selection of our wines, ensuring an experience that meets and exceeds the expectations of every guest.



MENU α

BREAD & DIPS

sourdough bread, hummus, tarama
Xynisteri 2025, White Dry

HALLOUMI SALAD

arugula, seasonal fruits, almonds
Sauvignon Blanc 2025, White Dry

GRILLED OCTOPUS

Chickpea, tahini sauce
Pitsilia 2024, White Dry

MUSHROOM RISOTTO

creamy risotto with parmesan
Pitsilia 2024, White Dry

NEW YORK STRIP STEAK

*crushed potatoes, shallots, mushrooms,
red wine sauce*
Vamvakada 2022, Red Dry

ANARI MOUSSE

Crispy phyllo, preserved fruits, honey
Commandaria 2021, PDO

FRUIT PLATTER

Seasonal Fruits

MENU β

BREAD & DIPS

sourdough bread, hummus, tarama
Xynisteri 2025, White Dry

HALLOUMI SALAD

arugula, seasonal fruits, almonds
Sauvignon Blanc 2025, White Dry

BEETROOT CARPACCIO

orange, pistachio, aged anari
Pitsilia 2024, White Dry

GRILLED OCTOPUS

Chickpea, tahini sauce
Pitsilia 2024, White Dry

MUSHROOM RISOTTO

creamy risotto with parmesan
Pitsilia 2024, White Dry

NEW YORK STRIP STEAK

*crushed potatoes, shallots, mushrooms,
red wine sauce*
Vamvakada 2022, Red Dry

SLOW COOKED LAMB

baby potatoes, zucchini, spinach, lemon sauce
Yiannoudi 2022, Red Dry

ANARI MOUSSE

Crispy phyllo, preserved fruits, honey
Commandaria 2020, PDO

FRUIT PLATTER

Seasonal Fruits





A HOLISTIC WINERY EXPERIENCE / WHAT'S INCLUDED /

❖ PRIVATE TOUR & CELLAR EXPERIENCE

/ Scenic Vineyard Viewpoint

The tour begins at a breathtaking vantage point overlooking the amphitheatric vineyards, where guests are introduced to the story of Tsiakkas Winery and the evolution of Cypriot viticulture.

/ The Cellar Experience

The journey continues inside the cellar, where our wines rest and mature in oak barrels. Here, guests discover the philosophy, craftsmanship, and delicate balance that define each vintage.

/ The Winery Museum

The experience concludes at our intimate museum, where traditional tools and artifacts reveal the timeless connection between Cyprus's winemaking heritage and the artistry that continues to shape it today.

❖ EXCLUSIVELY YOURS

/ Private Use of the Space

Enjoy exclusive access to your chosen venue, the Tasting Room, the Tower, or the Terraces, ensuring a fully private and personalized experience for you and your guests.

/ Professional Service Team.

A dedicated team of hosts, sommeliers, and service personnel will be on hand throughout the event, attending to every detail with care and discretion.

/ Unlimited Wine Service

A curated selection of Tsiakkas wines is served continuously, showcasing the finest expressions of our vineyard.

/ Beverages Included

Complementary refreshments such as sparkling water, homemade lemonade, coffee, and mountain tea are served alongside the wines.

/ Welcome drink

A welcome wine of Xynisteri for you and your guests upon your arrival.



ADDITIONAL SERVICES

Event Setup Service

We offer a personalised setup service tailored to your preferences. A direct quotation will be provided based on your chosen interior style and design references, from table arrangements to floral and floor setups.

Canapés Selection*

To elevate your guests' experience, a curated assortment of canapés can be offered. Please refer to the second part of the page for the available selections. For each event, we suggest choosing up to three canapés, charged per piece.

Cocktail Service*

A bespoke cocktail experience featuring creations inspired by aged and fresh Zivania, crafted to complement your event. The service is charged at a fixed rate of 250 euros, plus 8 euros per cocktail served during the event.

Shuttle Service

Available upon request, our shuttle service provides transportation from any location in Cyprus to the winery and back to your original departure point, ensuring a seamless and comfortable journey for you and your guests. Quotation upon request.

CANAPES SELECTION*

- / Bruschetta with halloumi, seasonal marmalade, caramelized walnuts – 2.5
- / Bruschetta with houmous, tomato, and Florina pepper vierge – 2.5
- / Tart with fresh anari, tomato marmalade – 2.5
- / Bruschetta with tarama, marinated sardines – 3.0
- / Crispy tostada with shrimp salad, avocado purée – 3.0
- / Tortilla rolls with smoked salmon, cream cheese, lettuce – 3.0
- / Crispy tostada with beef steak tartare, egg yolk, aged anari – 3.5
- / Bruschetta with crab rillettes – €3.5
- / Toasted brioche with foie gras, seasonal marmalade – 3.5

COCKTAIL SELECTION*

- / Zivania Sour – Crafted with our 15-Year Oak-Aged Zivania, offering depth, warmth, and a distinct Cypriot character.
- / Tsiakkas Negroni – A refined twist on the classic, blending the sweetness of Commandaria with the bold character of Zivania for a timeless Cypriot expression.

❖ Menu α

Per Guest Experience

- / Up to 20 guests – 210 per guest
- / 21 to 30 guests – 190 per guest
- / 31 to 50 guests – 175 per guest
- / 50+ guests – 150 per guest

❖ Menu β

Per Guest Experience

- / Up to 20 guests – 225 per guest
- / 21 to 30 guests – 200 per guest
- / 31 to 50 guests – 185 per guest
- / 50+ guests – 160 per guest

ADDITIONAL INFORMATION

/ For vegetarian or vegan guests – Alternative menu options are available upon request. Must be stated at least one week prior to the event.

/ Guest count confirmation – Final number of guests must be confirmed no later than three days prior to the event date.

/ Guest count policy – The confirmed guest count will be charged in full, even if the number of attendees decreases.

/ Reservation deposit – A 30% deposit is required to secure the experience.

/ Beverage policy – Only wines and spirits produced by Tsiakkas Winery may be served; outside drinks are not permitted.

/ Dining Style The food is served in a sharing format, creating a warm, communal atmosphere that allows guests to experience the meal in the spirit of family and togetherness.

/ Late Reservations – For bookings made up to three days prior to the event, a late reservation fee of €300 applies.

/ Minimum guest count – 12 guests.

/ Maximum guest count – 60 guests.

/ Deposit is refundable up to 5 days prior to event date.



VISUAL INSPIRATIONS



VISUAL INSPIRATIONS





CONTACT INFORMATION

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