



MIRAGGIO

THERMAL SPA RESORT

★★★★★

BANQUET

Miraggio Thermal Spa Resort





Warm greetings from Miraggio Thermal Spa Resort, a unique oasis of pristine views and ravishing pine tree forests right on the edge of Kanistro Cape on the first peninsula of Halkidiki.

With its distinct location, well-trimmed greenery, crystal clear sea waters and the renown globally awarded “Myrthia Thermal Spa” center, this breathtaking illusion- “Miraggio”- is the perfect place for company retreats, conferences and events.

On the following pages we have summarized our various offers and events’ packages for you to make sure your next visit is an unforgettable one in all aspects.

The Miraggio team & myself will be pleased to assist you for a spotless planning and we are looking forward to welcoming you soon.

Konstantinos Tzikopoulos
General Manager



VENUES

WEDDING CEREMONIES



Smart Wedding Package

The package includes:

Choice of resort venues

- Beaches, Hill, Resort's Chapel, Duplex Suite with Private Pool*

*in case of the Duplex Suite with Private Pool, extra charges will be applicable

Venue Decoration & Flowers

- Lanterns, flower petals, covered chairs and a floral display on the main table
- Bouquet of white roses for the bride and boutonniere for the groom
- Basket of flower petals and rice

Miscellaneous

- A bottle of sparkling wine for the couple's toast
- Single-tiered wedding cake (vanilla or chocolate)
- Prerecorded music during the ceremony
- 10 Photographs (15X21) printed and all the photographs in digital
- A Manicure and Pedicure for the bride at Myrthia Thermal Spa
- A 4-course romantic candlelit dinner for the bride and groom at Portofino, our Mediterranean Restaurant

Price 3.000 €

Precious Wedding Package

The package includes:

Choice of resort venues

- Beaches, Hill, Resort's Chapel, Duplex Suite with Private Pool*

*in case of the Duplex Suite with Private Pool, extra charges will be applicable

Venue Decoration & Flowers

- Lanterns, flower petals, covered chairs and a floral display on the main table
- Bouquet of white roses for the bride and boutonniere for the groom
- Basket of flower petals and rice

Miscellaneous

- Sparkling wine and canapé to toast the bride and groom (max. 10 persons for 30 minutes)
- Two-tiered wedding cake (vanilla or chocolate)
- Prerecorded music during the ceremony
- 20 Photographs (15X21) printed and all the photographs in digital
- A Manicure and Pedicure for the bride at Myrthia Thermal Spa
- A 4-course romantic Candlelit dinner for the bride and groom at Portofino, our Mediterranean Restaurant

Celebration Package for Newly Weds at Myrthia Thermal Spa

- Grapefruit Peel
- Focus massage or Reflexology
- Intense Hydration facial by Valmont.
- Indulge in a spa suite ritual including a Jacuzzi and Rasul chamber or Thalasso Bathtub and Dry-floatation bed for a 3-hour celebration, completed with champagne and strawberries.

Price 4.000 €

Create your own Miraggio Wedding Experience

Extras

Extra room amenities and personalized selections
Candles for ambience

Transportation

Private chauffeur
Limousine
Private yacht
Speedboat

Spa Pampering In Room Spa



MENUS

EXPERIENCE

EXQUISITE AUTHENTIC FLAVORS

GALA MENUS

Gala Menu I

Amuse bouche

~

Homemade smoked duck marinated with sumac | Greek yogurt – wasabi sphere | beetroot cubes dressed with framboise vinegar and extra virgin olive oil from Halkidiki

~

Baby rucola | goat cheese (Geremezi) | roasted hazelnuts | balsamic dressing with fruit of the forest

~

Slow roasted picanha sous vide | celery root puree | sweet potato chips | slow cooked tomato in herbed olive oil | mushroom braised with sage and garlic

~

Coconut panna cotta | pomegranate sauce | coconut cubes

Price per person: 70€

Gala Menu II

Amuse bouche

~

Salmon trilogy

Smoked mousse | marinated with ginger and lime | kritamo salad and lemon grass jelly

~

Pressed tomatoes with white balsamic vinegar | goat cheese mousse | tomato water jelly

~

Roasted Red snapper | saffron potatoes with thyme | fresh clams and mussels

~

Chocolate trilogy

Chocolate Delice flavored with cardamom | chocolate chips | choco gel | cranberries sauce with aged Porto

Price per person: 80€

GALA MENUS

Gala Menu III

The Greek experience

Amuse bouche
(Oysters with champagne jelly and apricot puree)

~

The Botargo
...by a cold soup of yogurt with mint and lime | sphere of Geremezi

~

The Kritamo
... with fried mussel | white preserved fish roe with cuttlefish ink |
pressed tomato

~

The Vine Leaves
...by sea bass cooked on the coals | traditional dolmadaki | kefir
foam

~

The Mastiha
... frappe with coconut and lime

~

The Greek Green Asparagus
...by roast lamb | burnt eggplant | cretan tomatoes jam with fresh
basil

~

The Syrupy Sweets
...by elastic chocolate | cocoa soil | cherries sauce from Giannitsa

Price per person: 95€

From our bakery

Freshly baked roll breads, white and black baguette and crunchy whole wheat breads
Condiments for bread
Sun dried tomatoes | herb olive oil | black and green olives from Halkidiki

From our cold kitchen

Traditional Greek salad
Baked eggplant with feta, tomato and oregano
Cucumber and yoghurt salad
Grilled manouri and tomato with capers and olive oil
Fava beans with cumin and cilantro
Boiled greens with lemon and dill
Octopus salad with vinegar and peppers
Selection of salted fish

Seasonal salads and condiments
Seasonal salads
(Cucumber, tomatoes, peppers, cabbage, carrots, turnip, lettuce)
Mixed green salad
Selection of dressings, marinated olives, crispy bacon, crouton

Live Station

Chicken “gyros” station with condiments
Shrimps Saganaki with ouzo and tomato

Grilled and hot dishes
Beef steak marinated soy-mustard and thyme
Marinated lamb chops with garlic and rosemary
Pork loin with lemon oregano
Grilled “beefteki” with roasted onions and herbs
Grilled calamari marinated in sesame oil
Baked mini potatoes with yogurt and lemon sauce
Grilled corn
Rice “pilafi” with peas and cherry tomatoes

From our Pastry

Traditional Greek pastries
Chocolate rice pudding with raisins and banana
Mini tartlets with fresh fruit
Mini baba with Cointreau

Price per person: 55€

BUFFET MENUS

Buffet BBQ I



BUFFET MENUS

Buffet BBQ II

From our bakery

Freshly baked roll breads, white and black baguette and crunchy whole breads

Condiments for bread

sun dried tomatoes | herb olive oil | black and green olives from Halkidiki

From our cold Kitchen

Romaine lettuce with anchovy sauce and giant croutons

Potato salad with roasted beef and pickled cucumber

Barbecued kidney bean salad

Blackened smoked salmon and arugula

Red pepper and carrot slaw

Sliced cucumber with dill and lemon juice

Pasta salad with curry and green apple

Smoked Turkey with grainy mustard salad and smoked cheese

Seasonal salads and condiments

Cucumber, tomatoes, peppers, cabbage, carrots, turnip, lettuce

Mixed baby green salad

Selection of dressings

olive – lemon | basil pesto | Caesar | mustard vinaigrette

Marinated olives | crispy bacon | crouton

Price per person: 75€

From the Grill

Barbecued spareribs

Beef burgers with mustard and tomato chutney

Double lamb chops with mustard and rosemary

Chicken medallions with curry and coriander

Baked perch with peppers and red onions

Grilled shrimps marinated with lime and sumac

Swordfish marinated with curcuma

Potatoes with cheese, bacon and sour cream

BBQ baked mini potatoes with sour cream

Carrots glazed with honey and black sesame

Saffron rice with ginger and mussels

Carved by our Chefs

Homemade smoked salmon with traditional condiments

Roast leg of lamb with garlic cloves served with truffle sauce

From our Pastry

Traditional Greek pastries

Chocolate rice pudding with raisins and banana

Mini tartlets with fresh fruit

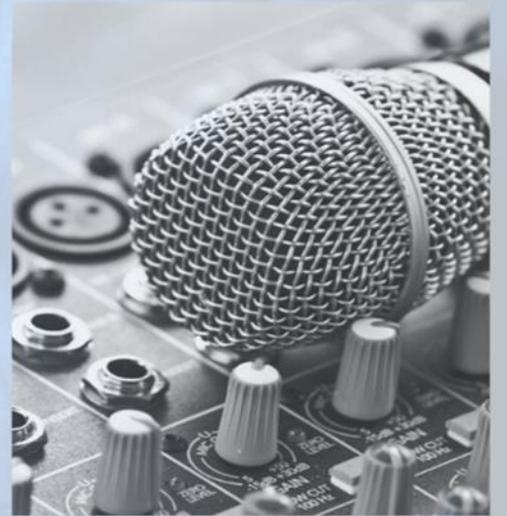
Mini baba with Cointreau

Brownies and cream

Éclair with praline and honey

Seasonal and tropical fruit brochette

Price per person: 75€



EXTRA SERVICES

AV EQUIPMENT LIVE MUSIC
EXCURSIONS





CONFERENCE HALLS

2020
M.I.C.E. DEPARTMENT



Total Meeting Space: 563 sq. m

Meeting Rooms: 3

Largest Room: 330 sq. m

Second Largest Room: 195 sq. m

Foyer: 300 sq. m

Convention Center Facilities

There are two distinct halls one of which can be separated in two rooms that in turn can be combined, or joint according to the occasion.



In particular the space facilities are:

Meeting Rooms	Size	Max. Capacity	Banquet Rounds	Theater	Boardroom
Hall A	195sq. m	180	90	180	-
Hall D	38sq. M	16	-	-	16
Hall E	350sq. m	242	121	242	-
Halls D+E	368sq. m	270	135	270	-



Venues Overview

Event Venues	Prices per day
Foyer	500€
Rooms A+D+E	1000€
Room A	450€
Room D	200€
Room E	500€
Room D + E	700€

Includes water, notepads and pencils, flipchart and markers

Free Wi-Fi and internal telephone available

*VAT included



Audiovisual Material & Other

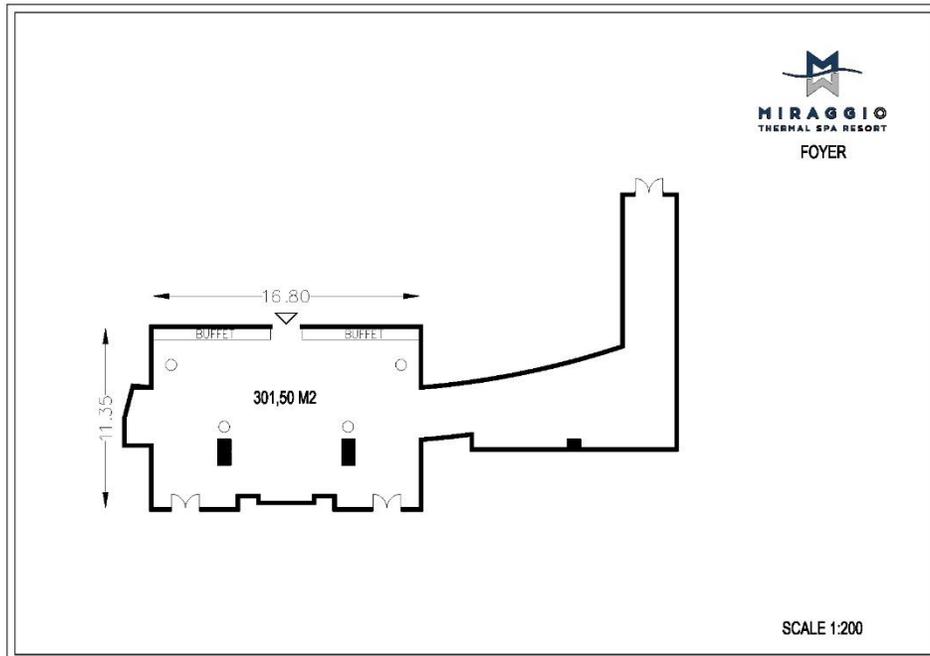
Prices per day (multi day events benefit from reduced rates)

Video projector	150€
PA system microphone & mixing table	250€
Microphone (wireless)	150€
Television LCD	200€
DVD / Blue Ray player	50€
Screen	100€
Laptop	200€
Teleconference system	100€
Technical assistance on standby	80€
Secretarial services	upon request
Photographer	upon request

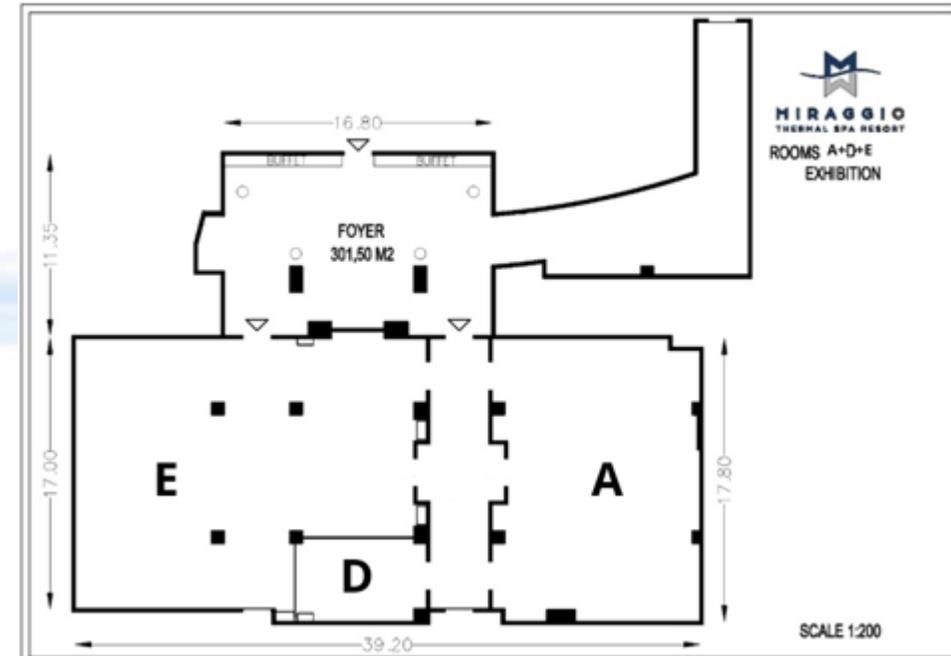


Venues Dimensions & Floorplans

Foyer

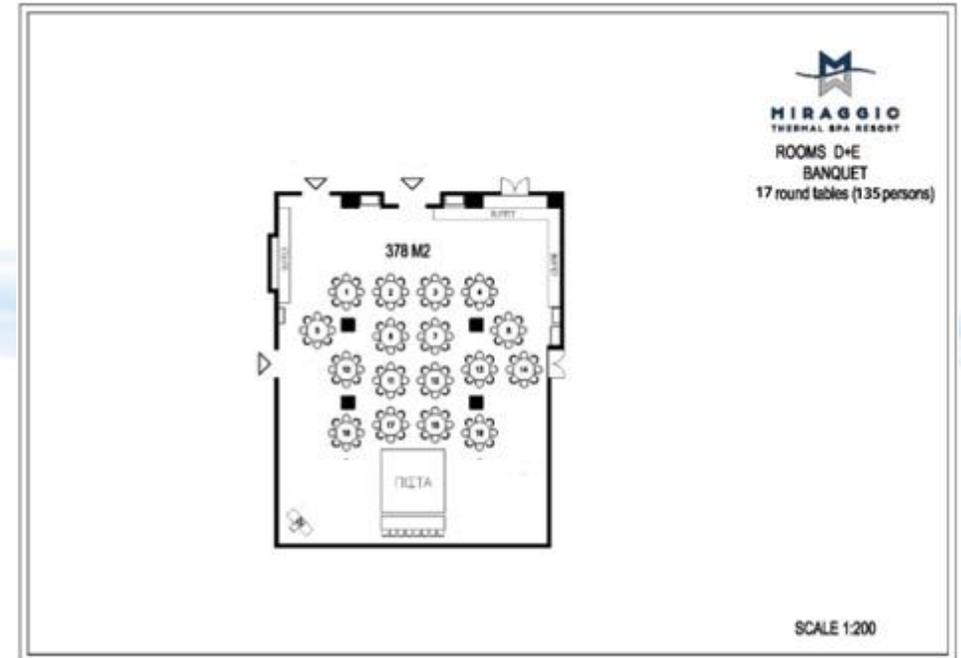
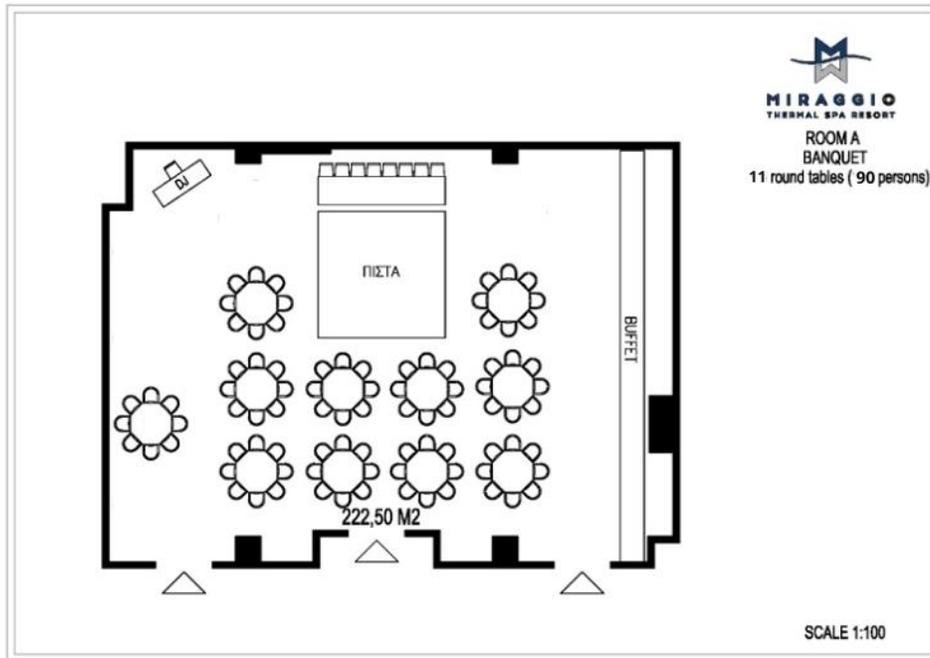


Exhibition Option



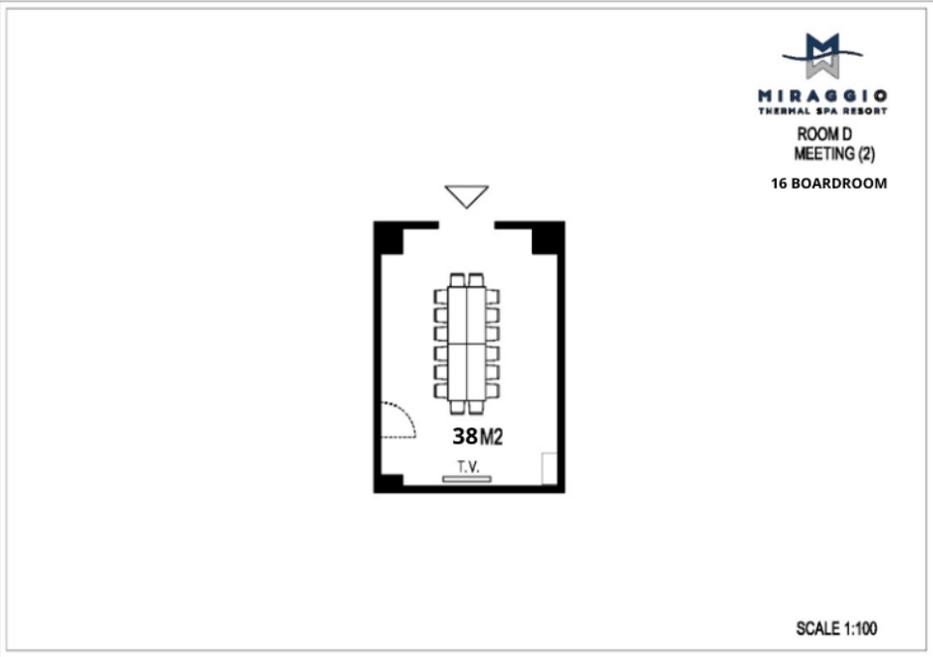
Venues Dimensions & Floorplans

Banquet Options

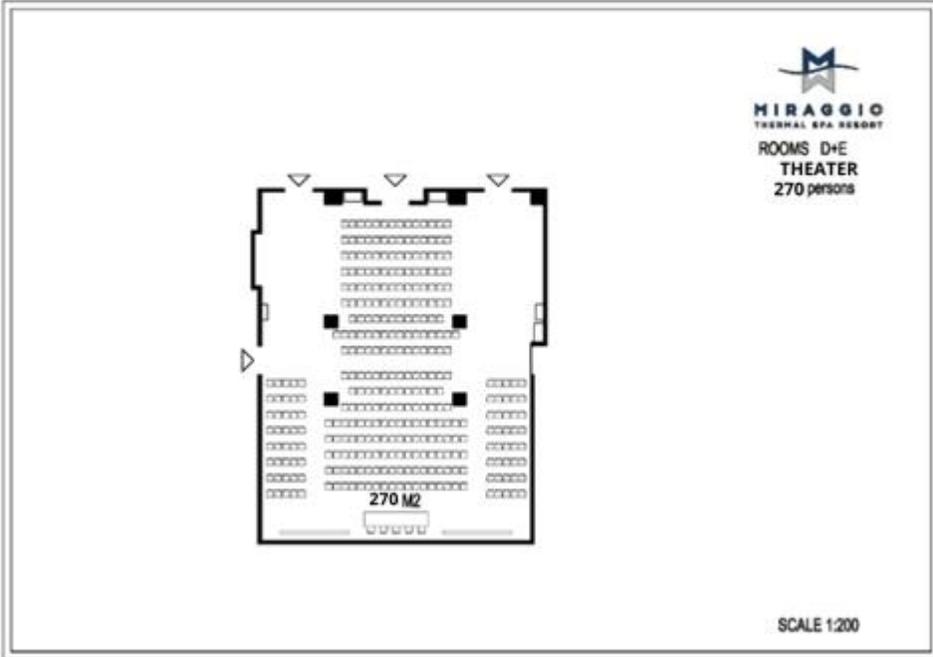


Venues Dimensions & Floorplans

Meeting Options



Theater Options



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