



*YOUR WEDDING
AT MIRAGGIO...*

WWW.MIRAGGIO.GR

THE BIG DAY

The most important day of your life deserves one of the most beautiful settings!

The resort's contemporary design, creates an unrivalled backdrop, where the couple's desires is brought to life.

Whether you are dreaming of an intimate wedding or a large-scale event, Miraggio Thermal Spa Resort offers a wide range of options and services to help you create your perfect wedding in Greece.



Wedding Venue

Lobby Terrace

Say “I do” on our Lobby terrace with the striking backdrop of Aegean Sea.

Available Ceremony hours: 17:00 - 18:30

Max. Guests 150 pax

Seated 50 pax

Venue Price: 300€

*romantic
scenery*



*Beautiful
settings*



Wedding Venue

Deck Venue

Exchange your vows on our beach deck, enveloped by the awe-inspiring splendor of the Aegean Sea.

Available Ceremony hours: 17:00 - 18:30

Max. Guests 100 pax

Venue Price: 300€



Wedding Venue

Beach Venue

Your Dream Wedding on the Shore

Available Ceremony hours: 17:00 - 18:30
Max. Guests 50 pax

Venue Price: 300€



Wedding Galas

- Portofino Restaurant*
- Toroneo Restaurant*
- Oasis Restaurant*
- Elia Restaurant*

Wedding ceremony celebrations can be arranged, including casual lunches, cocktail parties and banquets, each in their own unique location.

Choose from a vast selection of dining options, with many of the restaurants and bars overlooking the Aegean Sea.



Wedding Galas

Portofino Restaurant

Period (months)	Number of Guests
	40-100
May - June- Sept. - Oct	1500€
July - August	3000€

Late party after 23:00 /alternative in case of rain: Conference



Wedding Galas

Toroneo Restaurant

Period (months)	Number of Guests
	40-90
May - June- Sept. - Oct	3000€
July - August	5000€

Late party after 23:00 /alternative in case of rain: Conference



Wedding Galas

Oasis Restaurant

Period (months)	Number of Guests
	80-150
May - June- Sept. - Oct	5000€
July - August	8000€

Late party after 23:00 /alternative in case of rain: Conference



Wedding Galas

Elia Restaurant

Period (months)	Number of Guests
	5-20
May - June- Sept. - Oct	1500€
July - August	3000€

Late party after 23:00 /alternative in case of rain: Conference



Gala Menus

Miraggio Signature Menu

Scallops with butter miso

Home made ravioli with ricotta cheese, basil
infused olive oil and tomatoes confit

Salad with beetroot leaves, rocket and
valeriana, Gravlax salmon and beetroot
dressing

Lemon sorbet

Beef rib eye paiard with crushed potato and
herbs, garnished with vegetables

Raspberry Chocolate cremeux, crispy
financier tart and strawberry jelly

70€/person

Exclusive Menu

Shrimp and crayfish tagliolini in bisque

Mango sorbet

Tropical Salad with mandarin oranges, coconut, peanuts &
honey ginger Dressing

Oven Roasted Turkey Breast with Tarragon & Orange Essence
Carved on site, served with fresh Cranberry Chutney

or

Black Angus fillet mignon with aged Porto wine sauce and
balsamic vinegar

Risotto of wild rice

Roasted potatoes

Caramelized vegetables

Artisan Cheese Platter Imported & Domestic Cheeses, Dried
Fruits & Nuts

Selection of fresh seasonal fruits

85€/person

Gala Menus

Premium Menu

Melon consome with cream cheese and herbs

Smoked shellfishes with Aegean Sea fish stock and garlic emulsion

Fresh ravioli nero with crayfish, tomato chutney and parmesan crumble

Mango Sorbet

Gratinated asparagus with parmesan, Prosciutto of Evritania and warm citron gastrique

Beef Wellington, new potatoes, sauteed brussels' sprouts and port sauce

or

Sauteed grouper with greens and bouillabaisse sauce

Chocolate souffle with crème anglaise

100€/person



Buffet Menus

Buffet Menu No 1

Mussels with vegetables Juliennes
Bruschetta with tomato, mozzarella, sundried tomato pesto and balsamic
syrup
Oven braised chicken meatballs

Classic Caesar's salad
Rocket salad with parmesan cheese
Spinach salad with gorgonzola cheese and balsamic vinaigrette
Eggplant salad the Greek way

Beef Tenderloin with white wine and mushrooms sauce
Sliced Pork Loin with Calvados Glaze and Apples
Chicken fillet with Roasted Red Pepper Cream Sauce
Grilled Salmon with toasted pinenuts, parsley & butter sauce
Brown sugar glazed carrots
Garlic whipped potatoes
Classic Ratatouille

Chocolate truffles
Assorted miniature desserts
Fresh fruits
Cheese platter

65€/person

Buffet Menus

Buffet Menu No II

Smoked Trout, minted sweet peas, purple Horseradish cream
Mediterranean Tortellini & gorgonzola finished with golden
raisins, toasted almonds & sweet Vermouth cream
Braised short rib with Barolo tomato sauce & herbed ricotta
Sardine bruschetta

Cuisiniers Salad with grilled zucchini, currants, toasted
almonds, sweet-n-spicy cashews & pernod buttermilk dressing
Tropical Salad with mandarin oranges, coconut, peanuts &
honey ginger dressing
Baby lettuces, orange segments, tomatoes, toasted pine nuts,
cranberries & raspberry vinaigrette
Traditional Greek salad

Carving station with roasted leg of pork

Beef Rib eye with wild mushrooms, mashed potatoes and
Marsala essence

Wasabi Pea Crusted Salmon with Escabeche vegetables and
blood orange reduction

Ocean Prawns stuffed with Maryland crabmeat, roasted pepper
coulis & corn pudding

Grilled Vegetable Platter, asparagus, zucchini, yellow squash &
roasted pepper
Roasted potatoes
Steamed rice

Olive oil cake with orange mascarpone cream

Lemon meringue pie

Black forest gateau

Fresh fruits

80€/person

Buffet Menus

Buffet Menu No III

Flute of Champagne

Vegetable Spring Rolls with a Oriental Dipping Sauce
Petit Quiche Lorraine or Florentine
Coconut Crusted Shrimp with Orange Marmalade
Onion & Goat Cheese Tartlet
Chicken breast tenders dipped in sweet and sour sauce,
covered with toasted sesame seeds

Classic Caesar's salad
Avocado, Pancetta and pine nut salad with baby
spinach leaves and balsamic dressing
Prawn salad with chili and white cabbage

Sliced Grilled Tenderloin of Beef Carved on site,
served with condiments of Horseradish Crème, Dill
Mayonnaise & Spicy Mustard

Petit Rack of Lamb

Breast of free range Chicken
Pan fried filet of Grouper with lobster
tarragon cream

Wild mushroom Ravioli with tender roasted
short rib meat

Grilled Vegetable Platter, asparagus, zucchini,
yellow squash & roasted pepper
Sautéed potatoes with paprika
Vegetables Risotto

Wedding Cake
Cheese cake with traditional cherry sweet
Black forest gâteau
Fresh fruits

100€/person

WELCOME DRINKS

Welcome Drink I

Prosecco / grapefruit soda

Price per person: 10,00€

Welcome Drink II

Brut Cuvée Spéciale NV, Domaine Karanikas, Amyntaio

Price per person: 15,00€

Welcome Drink III

Brut Cuvée Spéciale NV, Domaine Karanikas,
Amyntaio combined with canape

Price per person: 26,00€

VAT included

welcome

*BEVERAGE
PACKAGES*



— BEVERAGE PACKAGES

INCLUDED TO ALL PACKAGES:

-BOTTLE OF WATER

-SOFT DRINKS

-JUICES

-BEER

Beverage Package I

Exis Manolesakis / Assyrtiko, Malagouzia

4 - 6H Gaia Winery / Agiorgitiko

Exis Manolesakis / Moschomavro, Limnio

Price per person: 18,00€

Beverage Package II

Vidiano Diamantakis / Vidiano

Paragka Flowers / Xinomavro

Estate Alpha Syrah / Syrah

Price per person: 22,00€

Beverage Package III

Gerovasiliou Estate / Assyrtiko, Malagouzia

Rose de Xinomavro Thymiopoulos / Xinomavro

Ktima Karyda Naoussa / Xinomavro

Price per person: 28,00€

VAT included

— BEVERAGE PACKAGES

INCLUDED TO ALL PACKAGES:

-BOTTLE OF WATER

-SOFT DRINKS

-JUICES

-BEER

Beverage Package V

Ovilos Vivlia Xora / Semillon, Assyrtiko

Idylle d'Achinos La Tour Melas / Agiorgitiko, Grenache, Syrah

Le Rois des Montagnes Cuvee Papargyriou / Touriga Nacional, Cabernet
Sauvignon, Mavrodafni

Price per person: 36,00€

Beverage Package IV

La Moussiere Sancerre / Sauvignon Blanc / France

Chateau Miraval / Cinsault, Grenache Rouge, Rolle, Syrah / France

Crozes Hermitage Delas Freres / Syrah / France

Price per person: 45,00€

VAT included

A blurred background image showing two glasses of beer being clinked together. The glasses are filled with a light-colored, frothy beverage. The background is out of focus, showing the hands of people and a blue patterned object.

OPEN BAR OPTIONS

— OPEN BAR OPTION A

STANDARD

- Aperitives: Ouzo | Campari | Aperol | Martini
- Spirits: Gin | Vodka | Tequila | Rum
- Whiskies & Bourbon: Regular Brands
- Brandy: Metaxa 5*
- Beers: Imported & Domestic
- Wines: White | Rose | Red
- Water & Refreshments: Mineral Water | Sparkling Water |
Refreshments | Fruit Juices

Price per person: 42,00€ for the first three hours, every additional hour will be charged 15,00€

VAT included

OPEN BAR OPTION B

DELUXE

- Aperitives: Ouzo | Campari | Aperol | Martini | Sherry
- Spirits: Gin | Vodka | Tequila | Rum
- Whiskies & Bourbon: Regular Brands & Deluxe Brands
- Brandy: Metaxa 5* & Metaxa V.S.O.P
- Beers: Imported & Domestic
- Sparkling Wine: Prosecco
- Wines: White | Rose | Red
- Water & Refreshments: Mineral Water | Sparkling Water |
Refreshments | Fruit Juices
- Fresh Fruit Juices | Red Bull

Price per person: 55,00€ for the first three hours, every
additional hour will be charged 15,00€

VAT included

Venue Decoration & Flowers

- A wooden flower arch for the symbolic wedding
- Flower pillars
- Bridal bouquet
- Lanterns, flower petals, up to 50 chairs and a floral display on the main table
- Room Decoration
- Basket of flower petals and rice and so much more...

Contact

Avraam Avanoglou
events@fiorentino.gr

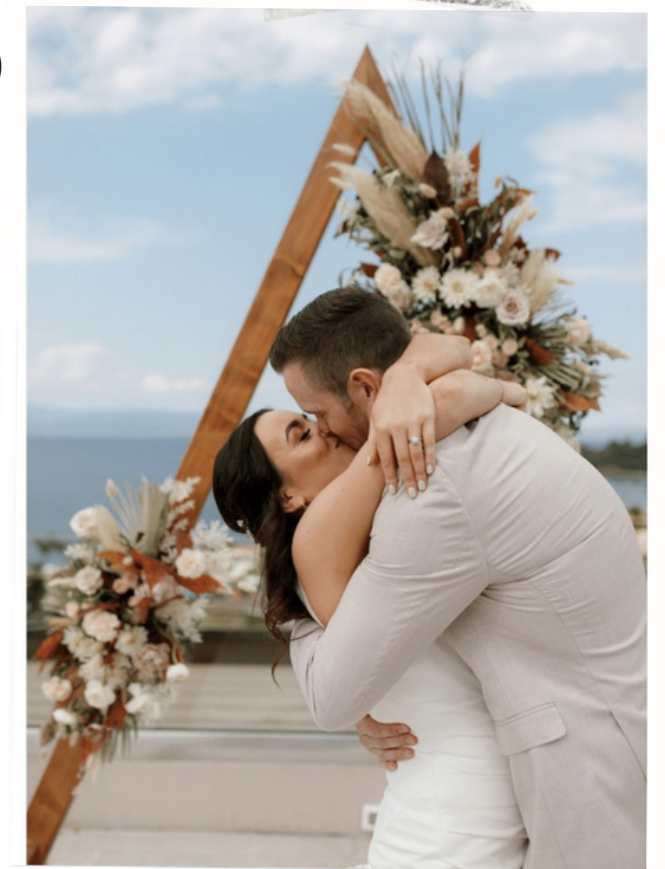
+30 6942698425

📍 Miraggio Thermal Spa Resort



FIorentino

— EXCLUSIVE —



Professional Photography Services

Photografer Nikolaos Angelidis



Contact

nikolaosang@gmail.com

+30 6977411672

📍 Miraggio Thermal Spa Resort

Dj & Live Music

Dj

Iraklis Tsagaridis

+30 6932916391

Band

George Fokas & Hardbeats

+30 6972775465

Violin

Akis Archontis

+306947430304

Saxophone

Stergios Moschogiannis

+30 6976108465

Lights and Audio Systems

Papantoniou Petros

+30 6932388015



Hair Styling & Nails

Premium beauty services

Contact

Hair Styling by Lefas

Topalidou Omorfi

omorfi25@gmail.com

+30 6989886980

📍 Miraggio Thermal Spa Resort

Nails

Myrthia Thermal Spa - Manousaridou Niki

spa@miraggio.gr

+30 23744 40333

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