



# MISTER WEI

## PRIVATE EVENT PROPOSAL MISTER WEI EXCLUSIVE RESTAURANT CLOSURE

Thank you for considering Mister Wei for your upcoming event.  
Below is the proposed structure, menu, and inclusions for your private booking.

### EVENT OVERVIEW

**Date:** February 15, 2026

**Exclusive Venue Closure:** The restaurant will be closed solely for your event.

**Guest Count:** 80 to 100 guests

**Pricing:** \$165 per person

**Arrival Experience:** Rolls Royce arrival for Jordan and partner at Mister Wei (timing to be confirmed)

### WELCOME EXPERIENCE

#### ARRIVAL COCKTAIL

A bespoke Capriosca style welcome cocktail will be served on arrival.  
Flavour profile can be tailored to your preference (refreshing, citrus-forward, tropical).

#### ROAMING CANAPÉS

A curated selection of premium canapés served throughout the welcome period

#### OYSTER STATION

A visually striking and styled oyster display cabinet featuring:

Freshly shucked oysters by our chef, shucked to order

Oysters sourced from Pambula and Merimbula

Full selection of condiments and accompaniments



### **ENTRÉES AND MAINS**

Edamame

Confit duck ragu, gai lan, béchamel, cured egg yolk

Signature Mister Wei Fried Rice

Mixed leaf salad with apple, cucumber, sesame dressing

### **CAKE SERVICE**

Your cake will be cut, plated, and served to guests.

### **BEVERAGE PACKAGE**

3 hour beverage package, followed by beverages on consumption

(Includes 1 complimentary hour; standard packages are 2 hours)

Soft drinks

Antipodes still and sparkling water

Scotch and Vodka to be supplied by guest

### **SEATED BANQUET MENU**

Served family style down the centre of two long tables.

### **ADDITIONAL SUPPORT**

Coordination with your stylist

Assistance with floral arrangements (If required)

Support with any musical or entertainment requirements

### **NEXT STEPS**

Confirm event timing

Finalise menu selections and cocktail flavour profile

Provide guest numbers and any dietary requirements