news release

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THE LANDMARK MANDARIN ORIENTAL, HONG KONG HITS A HIGH NOTE WITH *MAMMA MIA*! THE MUSICAL

Hong Kong, 12 June 2014 – Over 54 million people around the world have fallen in love with the smash hit musical *MAMMA MIA*! Now it's Hong Kong's turn. <u>The Landmark Mandarin</u> <u>Oriental, Hong Kong</u> is proud to be the Official Hotel partner of the Tony and Olivier Award winning musical, *MAMMA MIA*! for its Hong Kong season.

To celebrate this collaboration, from 26 September to 26 October 2014, a signature luxurious FANtastic Hotel Stay will include VIP tickets to *MAMMA MIA*! as part of a specially choreographed package. Guests will enjoy a glimpse behind the scenes on a privileged backstage tour, meeting members of the star-studded UK cast. To add to this special occasion, get ready to dance from dusk till late with a series of <u>MO Bar</u> cocktails taking inspirations from the hits of ABBA. Guests of the musical will be entitled to a cocktail complementing MO Bar's all-time favourite Prix Fixe Dinner.

The *MAMMA MIA*! offer is available to guests staying in an <u>L900 Landmark Suite</u> for a minimum of two nights and includes:

- VIP Guaranteed Front Row seats for the performance.
- Privilege backstage passes for two people, on a Wednesday or Friday evening following the performance, to meet members of the cast and crew of the show, and to see behind-the-scenes.
- Car transfer to and from the hotel and the venue at the Lyric Theatre, Hong Kong Academy for Performing Arts.
- Daily set breakfast at the hotel's two Michelin-starred <u>Amber</u> Restaurant or buffet breakfast at MO Bar for up to two persons.



Page 2

Guests staying in a <u>L450 Superior</u> or above for a minimum of two nights may enjoy the following:

- VIP Tickets to MAMMA MIA! for two persons
- Car transfer to and from the hotel and the venue at the Lyric Theatre, Hong Kong Academy for Performing Arts.
- Daily set breakfast at the hotel's two Michelin-starred Amber Restaurant or buffet breakfast at MO Bar for up to two persons.

Room rate starts from HKD6,200.

MAMMA MIA! guests, with their musical ticket on that day, will be invited to sip on some tempting cocktails with compliments when they order MO Bar's Prix Fixe Dinner (HKD318). The cocktail series (HKD120 each) created by Mixologist Paul Gurung includes *I Have a Dream*, a fruity fantasy drink that captures the aromatic flavor of the feijoa fruit; the creamy and honey enriched concoction *Honey Honey*, a combination of Frangelico and Amaretto that gives rise to its nutty flavor; and the refreshing *Dancing Queen* that has a nice sweet kick of kiwi, a perfect thirst quencher. MO Bar's all-time favourite Prix Fixe dinner served between 18:30 to 22:30 from Monday to Sunday includes a main course, a cheese plate or a dessert with a glass of house red or white wine.

The Landmark Mandarin Oriental attained the highest ranking of Five Stars for its hotel, restaurant and spa in the Forbes Travel Guide in 2014 with 15 Stars. Amber has been awarded its sixth Michelin Two Star rating, and a place on S. Pellegrino World's 50 Best Restaurants and the Elite 100 Restaurants 2014.

Rates are subject to availability and 10% service charge, and are not applicable for groups and cannot be combined with any other offers. No charge will be applied to bookings cancelled more



Page 3

than one week prior to arrival. For reservations, please call <u>The Landmark Mandarin Oriental</u>, <u>Hong Kong</u> directly on: +852 2132 0088, e-mail: <u>lmhkg-reservations@mohg.com</u>, or go through Mandarin Oriental Hotel Group's worldwide sales and reservation offices or the Group's direct online reservations service at: <u>www.mandarinoriental.com</u>. For enquiries of the MO Bar offerings (subject to 10% service charge), please call +852 2132 0077 or e-mail to <u>lmhkg-mobar@mohg.com</u>.

Please access <u>here</u> to download the high resolution images.

About The Landmark Mandarin Oriental, Hong Kong

Intimate, contemporary and ideally placed in the vortex of Hong Kong's financial and luxury shopping districts, The Landmark Mandarin Oriental, Hong Kong sets the standard for personal service and stylish sophistication. State-of-the-art technology compliments alluring interiors in all 113 spacious <u>rooms and suites</u>, each one a tranquil retreat for business and leisure travellers. Chef Richard Ekkebus helms the kitchen at two Michelin-starred <u>Amber</u> restaurant and world renowned musical talents play in the unparalleled exclusivity of <u>MO Bar</u>, equally popular on Sundays for its indulgent lobster lunch. Escape Hong Kong's urban bustle at The Oriental Spa with rejuvenating Yoga and Pilates plus the pure pleasures of exclusive facials, body treatments and award winning Signature Treatments. For more information and reservations visit <u>www.mandarinoriental.com/landmark</u>.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.



Page 4

Photography of Mandarin Oriental is available to download in the <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>.

Visit <u>Destination MO</u> (http://www.mandarinoriental.com/destination-mo/), the online version of <u>Mandarin Oriental Hotel Group</u>'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our <u>Social Media</u> channels.

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