

MONDRIAN

SOUTH BEACH



WEDDING

PACKAGES



Celebrate your love in the heart of Miami Beach, where elegance meets unforgettable moments. Mondrian South Beach offers an exquisite setting for your wedding – blending not only style & charm – but a personalized touch. Our dedicated events team is here to craft a truly unique and memorable experience, ensuring that every detail reflects your love story. Let us turn your special day into a cherished memory, one that you and your loved ones will treasure forever.

CEREMONY FEE STARTING AT \$2,500 / INCLUDES:

— (3) Event spaces: North Lounge with bay

& sunset view + reception in the Sunset Ballroom with weather backup included.

— Prosecco Welcome Drink

Wedding Package Inclusions

- A curated selection of tables and linens
- Chiavari chairs for Ceremony & Reception
- Silver and gold charger plates to enhance

your table setting

- Elegant dance floor
- Satellite bars staffed by experienced bartenders
- Hospitality room for wedding day use
- Complimentary bridal suite for the wedding night
- Exclusive discounted room rates for friends and family

Sound Ordinance:

To comply with the Miami Beach city sound ordinance, we are unable to host DJs or entertainment in our outdoor event spaces. However, we can have them perform indoors and connect to our outdoor speakers, allowing guests to enjoy the music from the DJs while outside.

Audio Visual:

The Hotel has an exclusive list of preferred vendors that will provide full services on-site such as AV, Lighting, Floral, Conceptual Designs, Digital Production, Custom Decor, Talent and Entertainment. They offer exceptional service, work within your budget, and can provide tailored proposals aligned with your request. AV, lighting, and related services are subject to applicable taxes and service charges.

WEDDING PACKAGE TIERS

All wedding packages include a custom design wedding cake by Earth & Sugar, chairs, tables, linen, and charger plates. Prices do not include our 24% service charge, 9% food & beverage tax, and 7% sales tax & location fee.



SILVER

\$260

- (4) Pass Hors D'oevres
- (3) Course Dinner
- (4) hrs. of Open Bar

GOLD

\$280

- (5) Pass Hors D'oevres
- (1) Food Station
- (3) Course Dinner
- (4) hrs. of Premium Open Bar

PLATINUM

\$300

- (6) Pass Hors D'oevres
- (2) Food Station
- (3) Course Dinner
- (4) hrs. of Deluxe Open Bar

Hot Selection

Spinach Spanakopita, Tzatziki
Coconut Chicken Skewer, Mango Salsa
Lobster Arancini
Frank en Croute
Peach BBQ Brisket Wrap Bacon
Arepa Stuffed with cotija cheese
Quinoa zucchini fritter
Chicken Empanadas, salsa fresca
Mini Cuban Sandwich
Lumb Crabe cake

Chilled

Mini Lobster Roll
Mini Vol au Vent Ossestra Caviar
Tuna Poke Cones, Sesame
Seasonal Vegetable Crudit 
Smoked Salmon Blinis
Peruvian Citrus Ceviche
Pickled Beets and Whipped Goat Cheese
Tomato Gazpacho shooter

Display Station

Farmstand

Seasonal Vegetables, Romesco, seasonal hummus,
artisanal cheese, local bread &
crackers, seasonal fruit Fig jam

Mediterranean

Marinated local feta, olives, assorted pickles,
marinated white anchovies, chickpeas fritter,
seasonal hummus & Tzasiki, Artisanal bread

Sushi Boat/ add 20\$ pp

Chef Selection inspired sushi rolls, soy sauce, pickled
ginger

Charcuterie Station

Prosciutto di Parma, salami, chorizo, cured Bison
whole grain mustard, olives,
pickles, warm focaccia

SWEET SHOP

mini cookies, mini cheesecakes, mini cupcakes,
brownies, mini doughnuts,
macarons

First Course

Baby Gem salad

Cherry tomato, cucumber, feta cheese, Lemon thyme dressing

Local Burrata salad

Heirloom tomatoes, Balsamic reduction

Jumbo Lumb crab cake

Herb aioli, watercress salad

Heirloom tomato Salad

Goat cheese mousse, walnut, tomatillo vinaigrette

Beets salad

Whipped feta, pistachios, frisee, Balsamic dressing

Tomato Gazpacho,

Crouton, pickles cucumber, basil

Tuna tartare

Chives, shallots, Basil oil

Porcini Mushroom soup

Crouton, Crème Fraiche

A maximum of one first-course option and two main course entree options may be selected. A vegetarian option will be available and does not count towards the two-entree limit. For more than one main course entree selection, advance counts must be provided, and each guest's choice must be indicated at their place setting. Final counts and menu selections are due 10 days in advance. A day-of coordinator is required, and certificates of Insurance must be provided for all Vendors.

Second Course

Filet Mignon (add \$35 for
½ Lobster Tail)
Truffle mash potatoes,
maitake mushrooms,
Thyme Beef Jus

Airline Rosemary chicken
Carrot puree, Charred
Broccoli, roasted chicken
Jus

Lamb Tenderloin
Sweet potato Puree,
Pearl onion, Rosemary
Lamb Jus

Cabernet Beef Short ribs
Creamy Polenta, Roasted
Brussel Sprout

Hudson Valley Duck
Breast
Creamy Parsnip Puree,
Grilled Asparagus, Berrie
Sauce

Cobia
Romesco sauce, Brown
butter Gnocchi,
Asparagus

Striped Bass
Ratatouille, Basil oil

Herb Crust Salmon
Corn Succotash, Chives
sauvignon Beurre Blanc

Truffle Ricotta FIOCCHI
Parmesan cheese

Porcini Mushroom Ravioli
Sage Brown Butter

Kid's menu
Cheeseburger, Chicken
Tender, Tomato Pasta

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Final Count & Menu Selections are Due (10) Days In Advance

MENU SELECTION

LATE NIGHT SNACK

Fries \$25pp
French Fries, Onion rings, Tater Tots

Sliders \$35pp
Beef Wagyu Swiss cheese sliders, Pulled Pork pickled sliders

Empanadas \$35pp
(chicken or Beef or Spinach)

Latin Table \$35pp
Chicken Empanadas, Tequenos, Mini Arepas

Guacamole & Chips \$35pp
Fresh guacamole, roasted tomato salsa, queso fresco, tortilla chips, salsa Verde

Sweet station \$35pp
Assorted donuts, Fresh made cookies, brownie and Blondie

Chicken Tender \$35pp
Ranch sauce, BBQ sauce

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SET UP PHOTO GALLERY

















