

MONDRRIAN

SOUTH BEACH



WEDDING

PACKAGES



Mondrian South Beach offers an exquisite, unique, and unforgettable experience for your special day. Allow our events team to create unforgettable memories that you and your loved ones will cherish for a lifetime.

CEREMONY FEE \$2,500 / INCLUDES:

- (2) Event spaces North Lounge with Bay & Sunset view + weather backup
- Chiavari chairs - any color preference
- Prosecco welcome drink

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% service charge fee & location fee.



SILVER

\$250

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

GOLD

\$270

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

PLATINUM

\$290

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

Wedding Package Inclusions

- A curated selection of tables and linens
- Chiavari chairs tailored to your preference
- Silver and gold charger plates to enhance your table setting
- Elegant dance floor
- Satellite bars staffed by experienced bartenders
- Designated preparation areas for the bride and bridesmaids
- Private space for the groom and groomsmen
- 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.

PASSED HORS D'OEUVRES

HOT SELECTION

Spinach Spanakopita

Truffled Mushroom Tart

Crispy Vegetable Spring Roll sweet chili sauce

Bacon Wrapped Dates maytag blue cheese

Tandori Chicken yogurt coriander dip

Franks En Croute dijon

Beef or Chicken Empanada salsa Fresca

Za'atar Lamb Shops tzatziki, mint

Herb Falafel tahini sauce

COLD SELECTION

Caprese Skewers kamala olives, basil pesto

Deviled Eggs tobiko, tarragon

Seasonal Vegetable Crudites buttermilk ranch

Roasted Golden Beets chèvre, pistachios

Spicy Tuna crispy rice

Beef Tartare crostini, caper arugula pesto

Wahoo Ceviche citrus, chiles

DISPLAY STATION

Cheese & Charcuterie

grapes, pickles, olives, nuts, honey, sourdough
croutons, crypy lavash

Crudite

seasonal vegetables, pickles, cherry tomatoes,
romesco sauce, buttermilk dressing

Mediterranean Mezze

hummus, tzatziki, feta cheese, tabbouleh, mixed
olives, roasted pepper, tomato salad, crispy pita

Sushi & Sashimi (Add \$20pp)

chef selection inspired sushi rolls, soy sauce, pickled
ginger

PLATED DINNER

FIRST COURSE

Wild Mushroom Soup

cream of mushroom, truffle essence

Butternut Soup

butternut puree, toasted pumpkin seed, creme fraiche

Cocktail Shrimp (Add \$26pp)

cocktail sauce, lemon mignonette

Maryland Crab Cake (Add \$35pp)

salsa, mizunu red sorrel salad

Beef Capaccio

capers, watercress, parmesan

Poached Pear

spiced pear, olive oil, goat cheese, petit lettuce, pomegranate, almonds, white balsamic vinaigrette

Burrata Salad

toy box tomatoes, pesto, red onion, red vein sorrel

Chioggia Beet Salad

frisee lettuce, micro arugula, goat cheese mousse, candied walnuts, mint vinaigrette

Wedge Salad

cherry tomatoes, pickled red onions, kurobuta bacon, chives, blue cheese, lemon dill dressing

Mediterranean Salad

baby kale, cherry tomato, cucumber, peppers, red onions, marjoram, chick peas, feta cheese, lemon vinaigrette

PLATED DINNER

SECOND COURSE

Honey Rosemary Chicken

butternut potato puree,
roasted carrots

Chicken Provencal

brussel sprouts, roasted
fingerling potatoes,
cipollini onions

Filet Mignon

aligot potatoes, king
trumpet, sweet pepper,
micro thyme, truffles jus

Braised Short Ribs

rutabaga mash, braised
greens, charred tomato
relish

NY Strip (12oz)

potato gratin, roasted
oyster mushroom,
chimichurri sauce

Lamb Tenderloin

parmesan risotto, wilted
spinach, roasted shallots,
shimeji mushrooms,
olives

Stripe Bass

forbidden rice, sauteed
bok choy, ginger,
lemongrass, coconut
sauce, spring onions

Mushroom Strudel

tomato puree, market
vegetables

Herb Crusted Salmon

tomato red pepper nage,
asparagus spears, baby
potatoes, micro dill

Cobia

romesco sauce, red
quinoa, roasted
cauliflower, pea shoots

Risotto

cauliflower, toasted
almonds, butternut, extra
virgin oil

Surf & Turf (Add \$33pp)

filet mignon, jumbo fire
roasted shrimp, potato
puree, green beans,
roasted pearl onions,
cabernet sauce

Children's Menu (\$45pp)

Beef Sliders

Mac & Cheese

Chicken Tenders

Cheese Pizza

served with french fries
& fruit cup

LATE NIGHT SNACK

Mini Cubanitos (\$15pp)

ham, roasted lechon, swiss cheese, pickles, mustard

Empanadas (\$20pp)

assorted: beef, chicken, spinach

Beef Sliders

french fries

Salty Sensation (\$8pp)

peanuts, assorted chips, pretzels

Tequenos (\$10pp)

baked pastry crust wrapped around white cheese/breadstick

Mini Sweet Dreams (\$15pp)

assorted donuts, fresh made cookies, brownies & blondies



SET UP PHOTO GALLERY















