

MONDRIAN

SOUTH BEACH



WEDDING

PACKAGES





Celebrate your love in the heart of South Beach, where elegance meets unforgettable moments. Mondrian South Beach offers an exquisite setting for your wedding, blending style, charm, and 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 \$2,500 / INCLUDES:

- (3) Event spaces North Lounge with Bay & Sunset view + Reception in the Sunset Ballroom + weather backup
- 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
- 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.

WEDDING PACKAGE TIERS

All wedding packages include a custom design wedding cake, 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
- (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
- (2) Food Station
- (3) Course Dinner
- (4) hrs. of Deluxe Open Bar

Cold Selection

Caprese Skewers Kamala Olives, Basil Pesto

Deviled Eggs Tobiko, Tarragon

Seasonal Vegetable Crudites Buttermilk Ranch

Roasted Golden Beets Chèvre, Pistachios

Spicy Tuna Wonton

Beef Tartare Crostini, Caper Arugula Pesto

Ceviche Citrus, Chiles

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

Display Station

Cheese & Charcuterie Grapes, Pickles, Olives,
Nuts, Honey, Sourdough Croutons, Crispy Lavash

Crutdite seasonal Vegetables, Hummus,
Romesco Sauce, Buttermilk Dressing

Mediterranean Mezze Hummus, Tzatziki, Feta Cheese,
Tabbouleh, Mixed Olives, Roasted Pepper, Crispy Pita

Sushi Boat | \$20pp

Chef selection inspired Sushi Rolls, Soy Sauce, Pickled Ginger

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, Micro Greens

Chioggia Beet Salad

Frissee 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

Romaine Lettuce, Cherry Tomato, Cucumber, Peppers,
Red Onions, Marjoram, Chickpeas, Feta Cheese,
Lemon Vinaigrette

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. A day-of coordinator is required, and certificates of Insurance must be provided for all Vendors.

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

Second Course

Honey Rosemary Chicken

Butternut Potato Puree,
Roasted Carrots

Filet Mignon

Mashed Potatoes, King
Trumpet, Sweet Pepper,
Micro Thyme, Truffles Jus

Braised Short Ribs

Mashed Potatoes,
Braised Greens, Charred
Tomato Relish

NY Strip (12oz)

Potato Gratin, Oyster
Mushroom, Chimichurri
Sauce

Lamb Tenderloin

Parmesan Risotto, Wilted
Spinach, Roasted Shallots,
Shimeji Mushrooms, Olives

Stripe Bass

Ratatouille,
Baby Potatoes

Mushroom Quiche

Mixed Green Salad,
Balsamic Vinaigrette

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 \$35pp)

Filet Mignon, Jumbo Fire
Roasted Half Lobster,
Potato Puree, Green
Beans, Roasted Pearl
Onions, Cabernet Sauce

Children's Menu (\$35pp)

All choices are served with
Fruit Salad

Select up to 2 Options

Beef Sliders, Tater Tots
Mac & Cheese
(optional: Add Chicken)
Chicken Tenders, Tater Tots
Cheese Pizza (optional: Add
Pepperoni)

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Mini Cubanitos (\$15pp)

Ham, Roasted Lechon, Swiss Cheese, Pickles, Mustard

Empanadas (\$20pp)

Assorted: Beef, Chicken, Spinach

Beef Sliders

Tater Tots

Salty Sensation (\$8pp)

Peanuts, Assorted Chips, Pretzels

Tequenos (\$10pp)

Paked Pastry Crust Wrapped Around
White Cheese/Breadstick

Mini Sweet Dreams (\$20pp)

Assorted Donuts, Fresh Made Cookies,
Brownies & Blondies

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SET UP PHOTO GALLERY















