



WEDDINGS & EVENTS

MONDRIAN
SOUTH BEACH

YOUR EVENT STARTS HERE

Welcome to Mondrian South Beach and thank you for considering us for your upcoming wedding event.

The Catering Department at Mondrian South Beach is delighted to present the following catering selections for your wedding event.

We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your special day.

For additional information or to start planning your wedding event please contact:

CATERING & EVENTS CONTACT

305.514.1985

SALES@MONDRIANSOUTHBEACH.COM



The image shows an outdoor dining area with several wooden tables and white wicker chairs. The tables are set with glassware and napkins. The chairs have a decorative, lattice-like pattern. The area is covered by a dark, textured ceiling with recessed lights and a large, woven pendant light. In the background, there are palm trees and a body of water, suggesting a tropical or coastal setting. A large, semi-transparent white rectangle is overlaid in the center of the image, containing the text "BRIDAL & BABY SHOWERS".

BRIDAL & BABY SHOWERS

BREAKFAST

\$45 PER PERSON | MINIMUM 20 GUESTS

INCLUDES ONE GLAMOUR MIMOSA, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HOT TEAS

**FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES
BUTTER, CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES**

SEASONAL FRESH FRUIT

TURKEY SAUSAGE & BACON

SCRAMBLED EGG OR WHITES

HIGH TEA

\$65 PER PERSON | MINIMUM 25 GUESTS

INCLUDES ONE GLAMOUR MIMOSA, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HOT TEAS | ADDITIONAL MIMOSA | \$10 PP

GOURMET CHEESE SELECTION Fruit Preserves, Candied Walnut, Gourmet Cracker

GOURMET FINGER SANDWICHES Jamon & Queso, Chicken Curry & Raisin, Duck Pate

CRUDITES Carrots, Celery, Pepper, Cherry Tomato, Blue Cheese

BELGIAN MILK CHOCOLATE COVED STRAWBERRIES





REHEARSAL DINNERS

REHEARSAL DINNER

\$85 PER PERSON | MINIMUM 25 GUESTS
INCLUDES ONE GLASS OF RED OR WHITE WINE

Please select one option from each category.

PASSED HORS D'OEUVERS

WHITE TRUFFLE TUNA TARTAR Seaweed Cracker

CAPRESE SKEWER Balsamic Glaze, Basil Pesto

SOUP OR SALAD

FENNEL SOUP WITH FLORIDA CRAB

CAESAR TOWER Wedge of Baby Romaine, Anchovy, Parmesan Crostini,
Heirloom Tomato, Caesar Dressing

ENTRÉE

ORGANIC CHICKEN BREAST Herb Olive Chicken Jus

KING SALMON Cauliflower Puree, Lemon Curry

DESSERT

FLORIDIAN KEY LIME PIE

DOUBLE FUDGE CHOCOLATE CAKE



A close-up photograph of a champagne bottle being poured into a flute glass. The bottle's neck is wrapped in a textured, light-brown foil. The dark liquid of the champagne is being poured from the bottle's opening into the glass. The glass is partially filled, and the liquid is covered in a dense layer of fine, golden-brown bubbles. The background is dark and out of focus, with some faint, abstract light patterns on the right side. A semi-transparent white rectangular box is centered over the middle of the image, containing the text 'WEDDING RECEPTIONS' in a grey, sans-serif font.

WEDDING RECEPTIONS

INCLUDED IN PRICING

WEDDING NIGHT ACCOMMODATIONS

For Bride and Groom | Based on 60 guests or more

MENU TASTING

For 2 Guests

SPECIAL ROOM RATES

For Wedding Guests

TABLES & CHAIRS

SPECIALTY LINENS

DINNERWARE & FLATWARE

GLASS CHARGERS

Silver or Gold

MONDRIAN CUSTOM WEDDING CAKE



SUNSET BLISS

\$156 PER PERSON | MINIMUM 25 GUESTS | PLATED

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

BEER & WINE OPEN BAR

CHOICE OF FOUR PASSED HORS D' OEUVRES & ONE DISPLAY

TABLESIDE WINE SERVICE DURING YOUR DINNER RECEPTION

CHOICE OF RED OR WHITE WINE

THREE COURSE DINNER

CHAMPAGNE TOAST

CAKE CUTTING SERVICE

GRACIOUS GOLD

\$176 PER PERSON | MINIMUM 25 GUESTS | PLATED

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

BEER & WINE OPEN BAR

CHOICE OF FOUR PASSED HORS D' OEUVRES & TWO DISPLAYS

FOUR HOUR BEER & WINE BAR DURING YOUR DINNER RECEPTION

THREE COURSE DINNER

CHAMPAGNE TOAST

WANDERLUST

\$196 PER PERSON | MINIMUM 25 GUESTS | PLATED

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

DELUXE OPEN BAR

CHOICE OF FOUR PASSED HORS D' OEUVRES & TWO DISPLAYS

ONE SIGNATURE DRINK

THREE HOUR DELUXE BAR DURING YOUR DINNER RECEPTION

THREE COURSE DINNER

CHAMPAGNE TOAST



PLATINUM PARADISE

265 PER PERSON | MINIMUM 30 GUESTS | PLATED

INCLUDES:

ONE HOUR COCKTAIL HOUR

FOUR HOURS PREMIUM OPEN BAR DURING DINNER RECEPTION

CHOICE OF FOUR PASSED HORS D'OEUVRES

TWO DISPLAY STATIONS

ONE SIGNATURE DRINK

THREE COURSE DINNER

CHAMPAGNE TOAST

SUNSET BLISS

235 PER PERSON | MINIMUM 30 GUESTS | PLATED

INCLUDES:

ONE HOUR COCKTAIL HOUR

THREE HOURS DELUXE OPEN BAR DURING DINNER RECEPTION

CHOICE OF THREE PASSED HORS D'OEUVRES

ONE DISPLAY STATION

ONE SIGNATURE DRINK

THREE COURSE DINNER

CHAMPAGNE TOAST



ACTION STATION Chef Attendant 200 | 2 Hours

SUSHI BOAT

Selection of chef inspired sushi rolls, Sashimi, Soy Sauce, Pickled Ginger

CEVICHE BAR

CLASSIC Corvina, Red Onion, Lime Juice, Cilantro, Cancha Corn

SHRIMP & COCO Coconut Milk, Lime Chili, Basil, Mint, Peanut, Shrimp

THE OCEAN Mixed Seafood, Tomato, Oregano, Olives, Lime, Red Onion

ANTIPASTO

Cured Meats, Olives, Pepperoncini, Portobello Mushroom, Artichoke,
Assorted Cheese, Onion, Zucchini, Yellow Squash

MEDITERRANEAN MEZZE

Hummus, Baba Ghanoush, Tatziki, Tabbouleh, Warm Pita, Marinated
Olives, Stuffed Grape Leave, Feta

SEAFOOD PAELLA

Saffron Rice, Chorizo, Chicken, Shrimp, Musels, CLams, Calamari

PASTA

Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil
Pesto, Shaved Parmesan Cheese, Garlic Roll



PASSED HORS D'OEUVRES

COLD

WHITE TRUFFLE TUNA TARTER Seaweed Cracker

SEAFOOD CEVICHE SHOOTER Watermelon

CAPRESE SKEWER Balsamic Glaze, Basil Pesto

BEET & GOAT CHEESE COSTINI

SMOKED SALMON CRACKER

MOJO SHRIMP TARTLET Garlic Mojo

HUMMUS CUCUMBER CUP Caviar

VEGETABLES SUMMER ROLL Thai Sweet Chili Sauce

HOT

SHRIMP & DATE SKEWER Harissa Glaze

VEGETABLES SPRING ROLL Thai Sweet Chili Glaze

MINI CRAB CAKE White Truffle Horseradish Aioli

BACON WRAPPED SCALLOP

RASPBERRY BRIE

CREAM SPINACH FILLO CUP

CHICKEN DUMPLING Yuzu Soy Dipping Sauce

BEEF PICADILLO EMPANADAS

MINI TOSTONES AVOCADO

SALAD

CAESAR TOWER

Heart of Romaine, Anchovy, Parmesan Crostini, Heirloom Tomato, Caesar Dressing

PORTABELLA & PEAR

Marinated Portobello Mushroom, Poached Pears, Baby Spinach, Candied Walnut, Red Onion, Heirloom Tomato, Gorgonzola Cheese, Lemon Vinaigrette

ORGANIC GARDEN GREEN

Organic Green, Cherry Tomato, Red Onion, Cucumber, Shredded Carrots, Crumbled Blue Cheese, Passionfruit Vinaigrette

CAPRESE

Buffalo Mozzarella, Vine Ripe Tomato, Basil Pesto, Balsamic Vinaigrette



ENTRÉE CHOICE OF TWO

FILET MIGNON Sliced Beef Tenderloin, Potato Aligot, Honey Glazed Baby Carrots, Shitake Mushroom Demi Glaze

KOREAN BRAISED SHORT RIBS Jasmine Rice, Garlic Bok Choy, Vegetable Beef Jus

ROSEMARY DIJON CRUSTED LAMB CHOP Cauliflower Puree, Balsamic Grilled Vegetables, Rosemary Mint Demi Glaze

SAIKO MISO SEABASS Jasmine Rice, Garlic Bok Choy, Miso Glaze

GRILLED KING SALMON Cauliflower Puree

SEAFOOD STUFFED SNAPPER Stuffed Shrimp, Scallop, Crab Meat, Haricot Verts, Potato Aligot, Leek Beurre Blanc

CHICKEN BENEDETTO Crispy Chicken Breast, Brie Cheese, Granny Smith Apple, Grain Mustard Beurre Blanc

ORGANIC CHICKEN BREAST Cauliflower Puree, Haricot Verts, Herb Olive Chicken Jus

VEGETARIAN OPTIONS

GRILLED CAULIFLOWER STEAK White Bean, Spinach, Black Olive, Herbs Tomato Sauce

EGGPLANT PARMESAN Pesto Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

KIDS OPTION - 55 PER PERSON

MAC & CHEESE

CHICKEN TENDER & FRENCH FRIES

CHEESE PIZZA



A close-up, shallow depth-of-field photograph of a row of champagne flutes. The glasses are filled with a golden, bubbly liquid, likely champagne or sparkling wine. The focus is sharp on the glasses in the foreground, while the background is softly blurred, showing more glasses and a warm, indoor setting. A semi-transparent white rectangular box is centered over the middle of the image, containing the word "SPIRITS" in a clean, sans-serif font.

SPIRITS

PREMIUM

SCOTCH WHISKY Johnnny Walker, Crown Royal, Macallan 12

VODKA Belvedere, Grey Goose, Ketel One

BOURBON Maker's Mark, Knob Creek

RUM Bacardi, Ron Zacapa

TEQUILA Julio Blanco, Patron Silver

GIN Bombay Sapphire, Hendricks

HOUSE RED, WHITE & SPARKLING WINE

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Peroni, Stella, Heineken

SOFT DRINKS & JUICES

DELUXE

SCOTCH Dewar's, Jameson

VODKA Absolut

BOURBON Jack Daniels, Jim Beam

RUM Flor De Cana

TEQUILA Avion Silver, Don Julio Silver

GIN Beefeater, Ford's

HOUSE RED, WHITE & SPARKLING WINE

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Peroni, Stella, Heineken

SOFT DRINKS & JUICES

BEER & WINE

HOUSE RED, WHITE & SPARKLING WINE

IMPORTED & DOMESTIC BEERS

SOFT DRINKS & JUICES



PREMIUM CASH BAR \$20

\$18 PER DRINK

SCOTCH WHISKY Johnny Walker, Crown Royal, Macallan 12

VODKA Belvedere, Grey Goose, Ketel One

BOURBON Maker's Mark, Knob Creek

RUM Bacardi, Ron Zacapa

TEQUILA Don Julio Anjeo, Patron Silver

GIN Bombay Sapphire, Hendricks

HOUSE RED, WHITE & SPARKLING WINE

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Peroni, Stella, Heineken

SOFT DRINKS & JUICES

DELUXE CASH BAR \$18

\$15 PER DRINK

SCOTCH Dewar's, Jameson

VODKA Absolut

BOURBON Jack Daniels, Jim Beam

RUM Flor De Cana

TEQUILA Don Julio Silver, El Jimador

GIN Beefeater, Ford's

HOUSE RED, WHITE & SPARKLING WINE

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Peroni, Stella, Heineken

SOFT DRINKS & JUICES

BEER & WINE CASH BAR \$15

\$12 PER DRINK

HOUSE RED, WHITE & SPARKLING WINE

IMPORTED & DOMESTIC BEERS

SOFT DRINKS & JUICES



FLOORPLANS

NORTH STUDIO A

SQ. FT. 520

RECEPTION 30 persons

BANQUET 40 persons

NORTH STUDIO B

SQ. FT. 755

RECEPTION 50 persons

BANQUET 40 persons

NORTH TERRACE

SQ. FT. 2,900

RECEPTION 130 persons

BANQUET 150 persons

SOUTH STUDIO

SQ. FT. 1,040

RECEPTION 120 persons

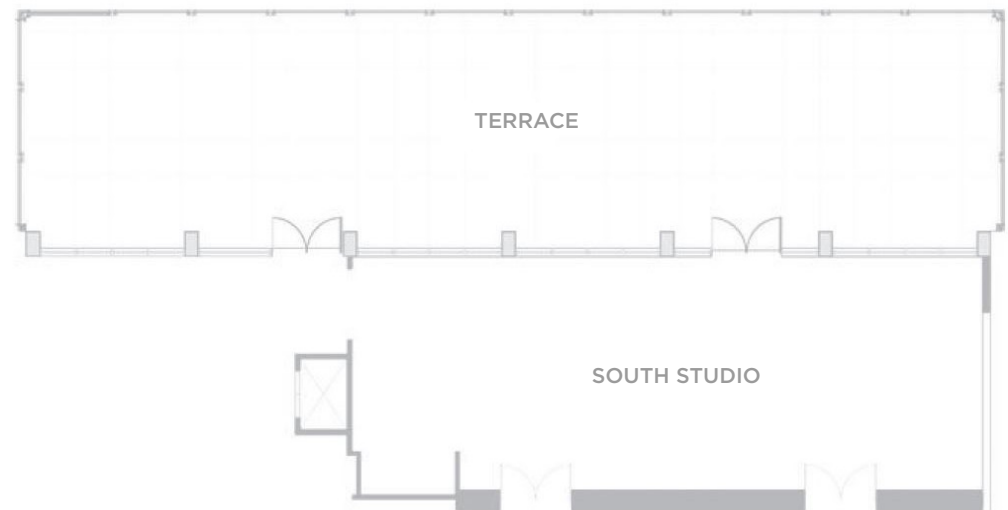
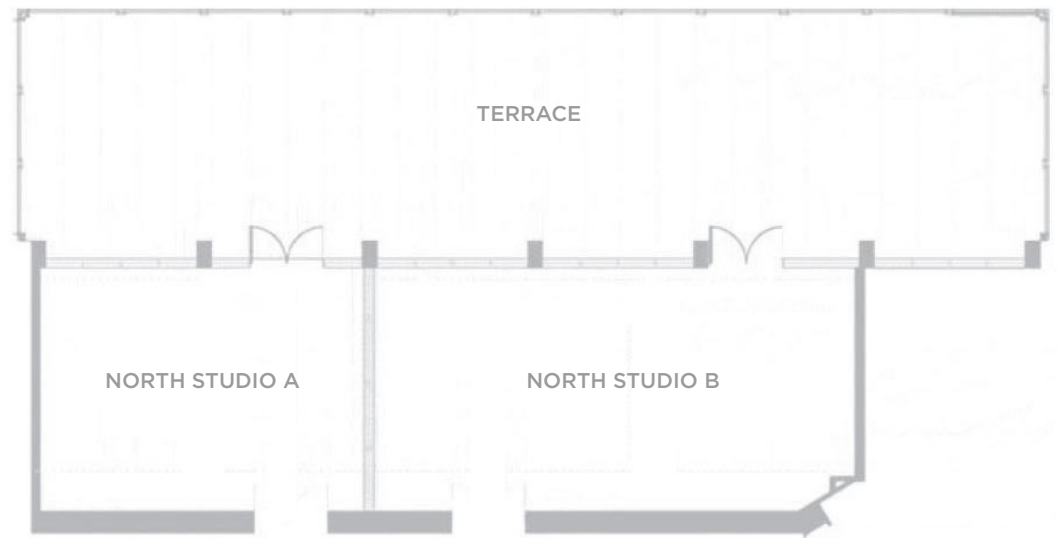
BANQUET 90 persons

SOUTH TERRACE

SQ. FT. 1,625

RECEPTION 110 persons

BANQUET 80 persons



FLOORPLANS

SUNSET BALLROOM

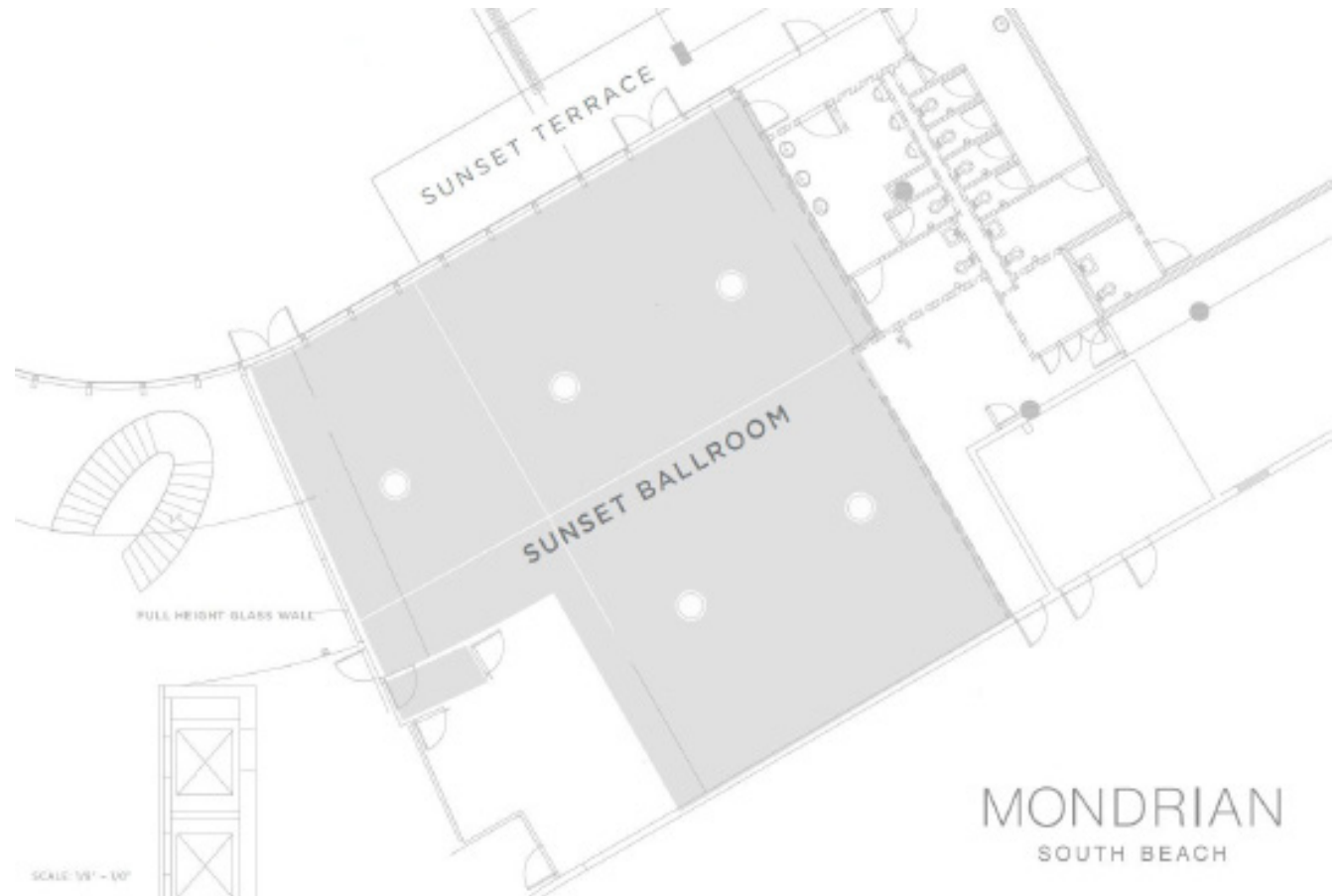
SQ. FT. 3,025

RECEPTION 300 persons

BANQUET 200 persons

SUNSET TERRACE

SQ. FT. 1,040





THE FOLLOWING INFORMATION WILL HELP YOU TO PLAN A SUCCESSFUL WEDDING EVENT

PRODUCTION/AUDIO VISUAL REQUESTS

The Hotel's exclusive vendor is Superior AV. They can provide you with a highly trained production and audio/visual staff with the latest in technical equipment. Rates and information are available under separate cover; please review your Production and Audio Visual requirements with your Catering Manager. Electrical Power: 60 amp three phase \$900.00 per day // 100 amp three phase \$1,200.00 per day.

FOOD AND BEVERAGE

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Mondrian South Beach is responsible for the administration of these regulations. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. Additionally, the Hotel does not allow any food to be brought into the Hotel, whether purchased or catered from outside sources.

SET-UP LABOR CHARGES

For each fifty (50) guests with a Bar Option, one (1) bartender is required and will be charged at \$75.00 per bartender per hour. Bartender fee is subject to current rate of 7% tax, (subject to change). Should additional Servers be required client is subject to a \$25.00 per server per hour fee. \$10.00 per person, plus tax and service charge will apply to all outside functions and suites.

Outdoor functions may have an additional service charged based on the size and scope of the event.

The Hotel will provide a Banquet Manager and one (1) waiter per thirty (30) guests for a reception and one (1) per ten (10) guests for dinner. Should additional waiters be requested they would be charged at \$50.00 each per hour. The Labor fee is subject to the current tax rate of 7% (subject to change). All Food and Beverage is based on a 10-person minimum.

DISPLAYS AND DECORATIONS

All displays, including but not limited to, signage, i.e. nametags/ badges, banners, decorations, advertising or placing of the Hotel's or its Owners or affiliate's name, likeness or logo on printed or online media, which is proposed to be used by Patron, shall be subject to the prior written approval of the hotel in its sole discretion. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property. We are not responsible for loss or damage to any property, which you or your Guests bring to the hotel, or leave before, during or after the event.

SHIPMENTS

Shipments may be delivered to the Hotel a maximum of three business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeding 200 pounds.

Off premise storage and transportation at the clients expense may be required. Should shipment exceed five (5) boxes, an additional charge of \$5.00 per box will apply.

NON-REFUNDABLE DEPOSITS / PREPAYMENT

An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the Banquet space and will be due and payable as stipulated in the Letter of Agreement. An estimated prepayment of the balance of the function will be due and payable, fourteen (14) business days prior to the date of the function, by cashiers check or valid credit card. A credit card will be required before the day of your function to cover any overages you may accrue on the day of your event.

SECURITY

For certain events, the Hotel will require that security officers be provided at the client's expense at a charge of \$160.00 for the first three (3) hours and \$50.00 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change).

CHEFS AND CARVERS

Chefs and carvers are required for some menu items, and are charged at \$200.00 for the first four (4) hours (plus taxes). The Labor fee is subject to the current tax rate of 7% (subject to change).

SERVICE CHARGE AND TAX

THE FOLLOWING INFORMATION WILL HELP YOU TO PLAN A SUCCESSFUL WEDDING EVENT

A 22% taxable service charge and present rate of sales tax of 9% are added to all food and beverage charges. In accordance with the State of Florida Department of Revenue, sales and use tax, Florida Administrative code, 12A-1.011 the service charge is taxable at a current rate of 7%. This rate is subject to change. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida State Tax Exemption certificate on file prior to the event.

ROOM RENTALS / SET UP FEES / OUTDOOR FUNCTIONS AND BACK UP SPACE

Your Catering Manager will confirm to you the applicable charges for venues. Outdoor functions have an additional service charge based on the size and scope of the event. Back up space will be provided for your event if needed based on the scope and size of your event. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather three days before your event. Once the decision has been made and indoor arrangements have been made the venue cannot change. Movement of Entertainment and Production elements to the backup space are at the sole discretion of the hotel. For all functions at Pool Deck, plastic "stemware" will be used.

MUSIC AND ENTERTAINMENT

Should you want to provide entertainment for your event, a demo of the group or DJ must be provided and will be approved at the sole discretion of the General Manager of Mondrian South Beach. Once approved your entertainment may use our internal sound system. All music is subject to the Noise Ordinances of The City of Miami Beach.

