



WEDDINGS



FOUR SEASONS
HOTEL
MIAMI



COSMOPOLITAN MEETS TROPICAL ABOVE MIAMI'S TRENDY BRICKELL AVENUE

It's here at Four Seasons Hotel Miami that you'll find the best of both big city exuberance and Floridian vibes with the city's best hospitality to bring effortless ease to your wedding celebration.

We are here to create magic in every moment for you. From welcoming your guest and kick off your wedding celebration to dance until dawn and watching the sunrise your very first morning as newlyweds - this is your wedding. We're just here to make it perfect.

WEDDING EXPERIENCES

Life is a collection of moments, and this is a day unlike any other. Our thoughtfully created wedding collections make planning seamless and enjoyable – and make the most of our wedding venues. Every wedding is unique and our team is dedicated to creating a celebration that reflects your personal taste and style.

CRU WEDDING

Four Hours Cru Bar Package

Five Passed Hors d'oeuvres
One Stationary Display

Three-Course Plated Dinner
Starter, Pre-Selected Choice of Entrée,
Custom Designed Wedding Cake

Sparkling Wine Toast
House Wine Service with Dinner
Coffee and Tea Service

\$275 per person++

CUVÉE WEDDING

Five Hours Cuvée Bar Package
including Champagne Display

Five Passed Hors d'oeuvres
One Stationary Display
One Action Station

Four-Course Plated Dinner
Starter, Pre-Selected Choice of Entrée,
Plated Dessert Course, Custom
Designed Wedding Cake

Champagne Wine Toast
Premier Wine Service with Dinner
Coffee and Tea Service

Three Late Night Bites

\$350 per person++





PALM GROVE

Up to 250 guests for ceremonies

A favorite spot within Four Seasons Hotel Miami, Palm Grove is serenely nestled within the setting of our two-acre palm tree-lined poolside sanctuary. Take your wedding walk down a shaded pathway under lush canopy that opens to your loved ones waiting in front of an elevated waterfront setting.

MIAMI BALLROOM

Up to 350 guests for ceremonies

With floor-to-ceiling windows and city views of the glistening Brickell Avenue, our Miami Ballroom is ideal for couples that prefer an indoor ceremony experience, with ample space that includes the perfect foyer.

SKY BRIDGE

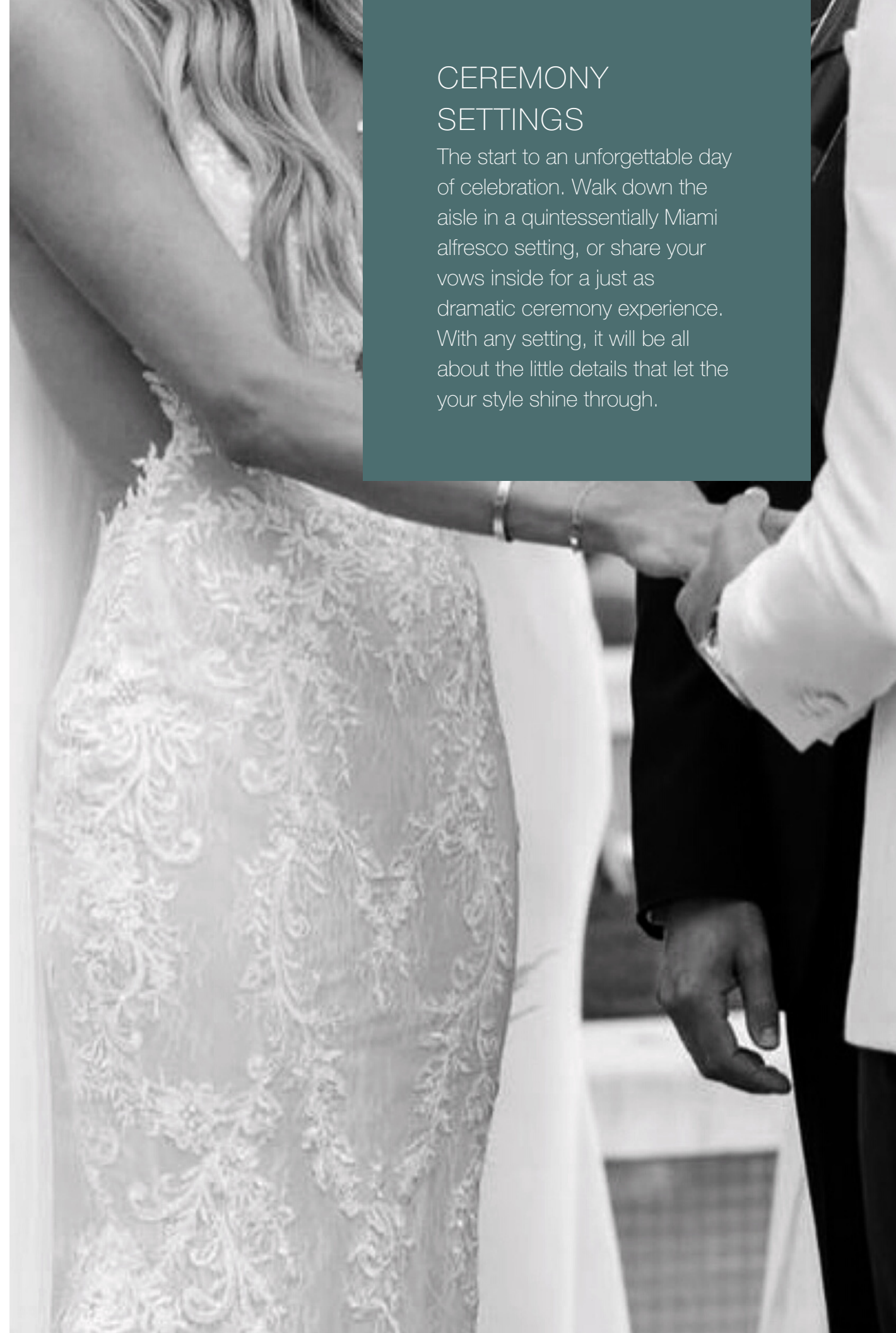
Up to 100 guests for ceremonies

This is an elegant location that brings the outdoors in, surrounded by floor to ceiling windows overlooking our hotel water feature, Biscayne Bay, and city.



CEREMONY SETTINGS

The start to an unforgettable day of celebration. Walk down the aisle in a quintessentially Miami alfresco setting, or share your vows inside for a just as dramatic ceremony experience. With any setting, it will be all about the little details that let the your style shine through.



COCKTAIL HOURS

You're officially a newlywed. With signature cocktails, savory hors d'oeuvres, and feel-good music to match the golden hour light, host this interlude in spaces that are sure to get the party started.



PALM GROVE

Up to 350 guests for cocktail hours

As the sun sets our seventh floor poolside sanctuary, with panoramic water and city views, breezy Palm Grove is the space to take it all in. Envision a dreamy lounge setting dotted along the palms, with specialty bars and live music that bring the tropical setting to life.

BAHIA

Up to 200 guests for cocktail hours

Just steps away on our seventh floor haven, you and your guests are sure to sense an instant Miami vibe here. This more intimate setting for cocktails is set along a romantic water wall feature

SKY BRIDGE

Up to 200 guests for cocktail hours

With floor to ceiling windows from every angle, this venue offers stunning views of Biscayne Bay, a cascading waterfall, and the surrounding cityscape. It's the perfect indoor venue with an outdoor feeling that also guides you directly into our Grand Ballroom Foyer.





PALM GROVE

Up to 200 guests for a seated reception with dance floor

Tropical elegance and natural visual intrigue draws you to this space. Tables can be placed around the water's edge lit by the moonlight while lights romantically string between to the breezy canopy of palms above.

MIAMI BALLROOM

Up to 140 guests for a seated reception with dance floor

Tailored to an intimate indoor affair, this sophisticated and versatile space lends itself to an unforgettable wedding event, including the perfect foyer for a more connected pre-reception experience.

GRAND BALLROOM

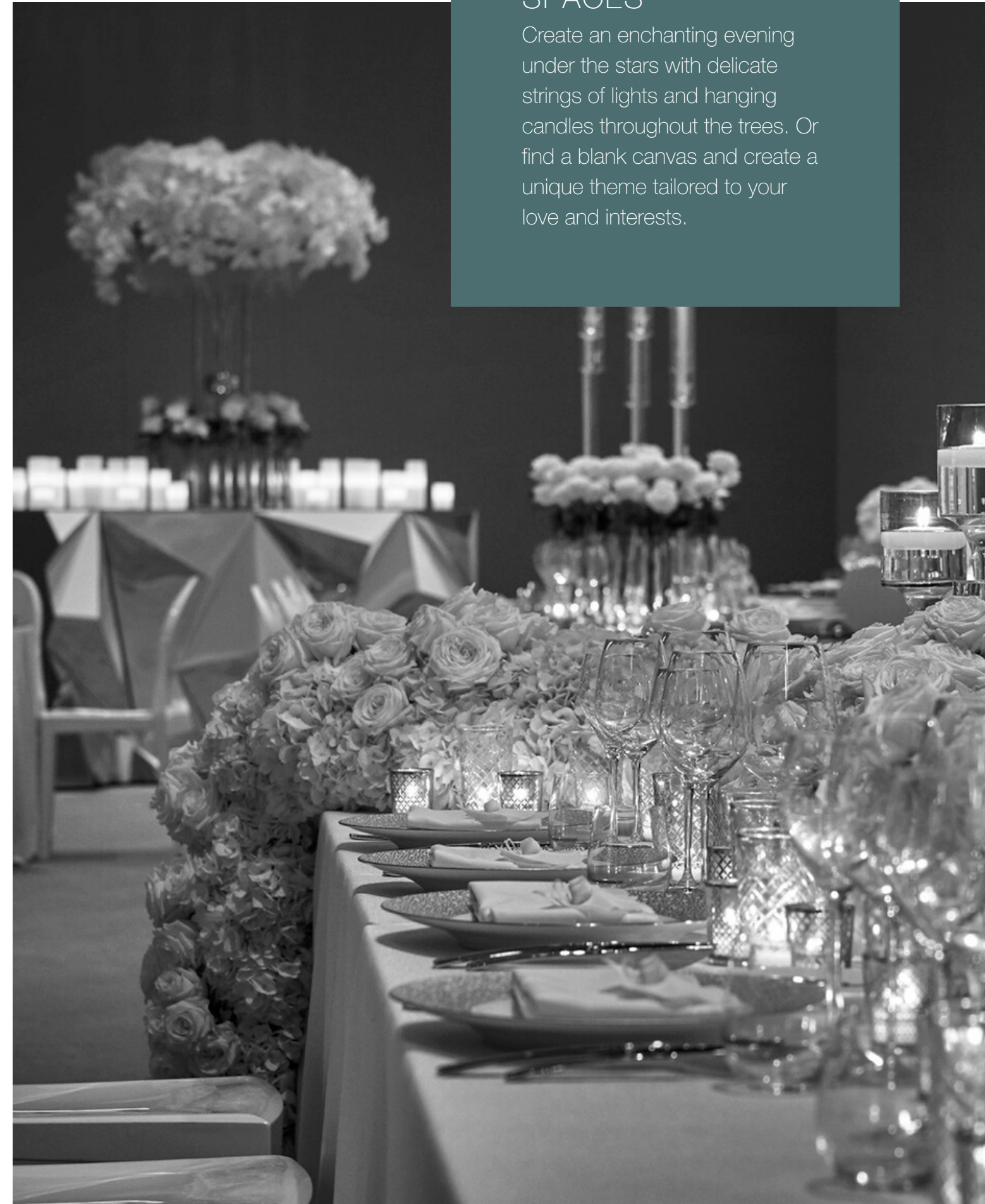
Up to 350 guests for a seated reception with dance floor

At nearly 6,000 square feet, this beautifully appointed canvas is the place for dinner and dancing. Decorated in a symphony of natural colors with chandeliers overhead and mirrored wall treatments, the scene is set for the evening of your dreams.



CELEBRATION SPACES

Create an enchanting evening under the stars with delicate strings of lights and hanging candles throughout the trees. Or find a blank canvas and create a unique theme tailored to your love and interests.





MENUS TO EXPLORE

Envision the suavity of a modern locale, but with an exuberant Floridian style and Miami influence. In our culinary and mixology ethos, a hint of nostalgia rests just behind distinctive elements and contemporary iterations that speak to the pizzazz of the trendy Brickell neighborhood where our home at Four Seasons Hotel Miami has become known for.

From creative canapés and chilled starters to main course showstoppers and dessert grande finales, you'll find a menu that illustrates Miami's zest and ingredient-centric lifestyle.

The story then begins with you. Whether it's your family traditions or imaginative special touches, our passionate culinary team and expert event specialists tailor our menus to highlight all your favorite flavors and create an experience you and your guests will want to explore.





COLD CANAPÉS

Mini Maine Lobster Roll

Profiteroles, Avocado Mousse, Aleppo Pepper

Yellow Fin Tuna Tostada

Sesame, Soy, Siracha Mayonnaise, Shiso

Black Angus Beef Tartare

Vul au Vent, Crème Fraiche, Sturgeon Caviar

Shrimp Cocktail Pincho

Chipotle Ketchup, Tajin, Baby Parsley

Smoked Salmon and Goat Cheese Roulade

Persian Cucumber, Trout Roe, Chives

Caprese Salad Skewer

Boconccini, Balsamic Pearls, Opal Basil

Mango and Jicama Pincho

Achevichado Sauce, Sesame, Oil, Micro Cilantro

Roasted Red Beet Tartlet

Citrus Emulsion, Feta Whip, Candied Walnuts

Heirloom Tomato Gazpacho Shots

Mezcal, Cilantro Oil

HOT CANAPÉS

French Onion Soup Boule

Seafood & Chorizo Paella Bites

Saffron Aioli, Celery Sprouts

Waygu Beef Frank en Crouete

Stone Ground Mustard, Golden Puff Everything Seasoning

Lump Crab Cake

Cajun Mayonnaise, Green Onion

Chicken and Cheese Empanada

Salsa Verde, Cilantro

Mushroom Arancini

Truffle Aioli, Parsley

Lamb Meatball

Olive, Semi-Dried Tomato, Romesco Sauce

White Truffle and Potato Croquettes

Sour Cream, Caviar

Coconut Shrimp

Caribbean Curry Dipping Sauce

Argentine Beef Empanada

Chimichurri Mayonnaise





DISPLAY STATIONS

Antipasto

Cured Meats, Local and Imported Cheeses, House-Made Fruit Compote, Pickles, Mustard, Vegetable Conserva, Marinated Olives, Artisan Bread Display

Brickell Seafood Bar

East Coast Oyster, Lemon Poached Shrimp, Clam & Mussel Escabeche, Smoked Paprika & Cherry Tomato - Chipotle Ketchup, Marie Rose Sauce, Mignonette

Ceviches of the World

*PERU - Corvina, Leche de Tigre, Corn, Sweet Potato, Shaved Shallot
MEXICO - Acapulco Style Shrimp, Cherry Tomato, Tajin, Cilantro
COSTA RICA - Snapper, Ginger, Avocado, Mango, Red Onion*

Dim Sum

Har Gow, Steamed Shrimp Dumpling, Pork or Chicken Pot Stickers, Crispy Vegetarian Spring Rolls, Sweet Chili-Lime Dipping Sauce, Black Vinegar with Ginger, Soy & Sesame Sauce

Mezze Platter

House-made Hummus, Tzatziki & Baba Ghanush, Toasted Pita, Marinated Feta, Spiced Olives

Florida Stone Crab Claws

Stone Crab Mustard Sauce

Poached Maine Lobster

Marie Rose Sauce, Drawn Butter

Royal Osetra Caviar

Cage Free Eggs, Blinis, Potato Chips, Chives, Shallot, Sour Cream

Sushi Station

*Assorted Sashimi, Maki Rolls, Nigiri
Served in Wooden Boats*



ACTION STATIONS*

New York Deli

*Corned Beef, Pastrami Beef
Stone Ground Mustard, Pickles, Quick Sauerkraut, Pretzel Rolls*

Pasta

*Cassarecci alla Norma with Rich Marinara, Sautéed Eggplant, Fresh Herbs, Pecorino Romano and Potato Gnocchi
Alfredo with Spring Peas, Gorgonzola Dolce*

Yellow Fin Tuna

Sesame Crusted Tuna with Wasabi Aioli & Shiso, Spicy Tuna Taco, Siracha, Cilantro

Cuban Pork Street Food Cart

Slow Cooked Mojo Berkshire Pork Served in Media Noche Sandwiches, Crispy Plantain Tostones, or Empanadas with Salsa Verde

Bao Bun Mania

Bao Buns made to order - Smoked Brisket with Chili Jam and Jicama Slaw, Peking Duck with Hoisin, Scallion, Cucumber, or Pickled Shiitake Mushrooms with Avocado & Diakon Radish

Risotto

Wild Mushroom & Truffle Risotto, served in a half Parmesan Wheel

*\$250.00 Chef Attendant Fee Required



STARTERS

Shiraz Wine Poached Pear
and Bitter Green Salad

*Pecorino Romano, Toasted Pistachio
Fig-Balsamic Vinaigrette*

Caprese Salad

*Heirloom Tomato, Macerated Strawberry,
Opal Basil, Sheep's Milk Ricotta
Balsamic Pearls*

Beet and Endive Salad

*Roasted Grapes, Candied Walnuts
Crispy Brie, Parsley Oil*

Jumbo Shrimp Cocktail

*Avocado Mousse, Grapefruit
Fennel, Watercress*

Heirloom Tomato Gazpacho

Gin Jelly, Scallion Oil, Pickled Onion Salsa

Creamy Seafood Bisque

Whipped Mascarpone, Cognac, Chives

Porcini Mushroom Ravioli

*Parmesan Cream, King Oyster Mushroom,
Truffle Chimichurri*

Salmon Duo

*House Smoked Salmon & Tartare
Dill-Apple Slaw, Capers
Ciabatta Crostini*

Seafood Trilogy

*Lobster Ravioli, Sweet Corn Bisque
Black Pepper Seared Hamachi, Basil Oil
Shiso and Corvina Ceviche
Aji Amarillo, Cilantro*

Butternut Squash Risotto

*Pan Seared Diver Scallop, Sage Brown
Butter*





ENTRÉES

Coffee Crusted Beef Tenderloin

*Short Rib Ravioli, Oven Dried Tomato,
Sautéed Black Kale, Port Reduction*

Roasted Free Range Chicken Breast

*Creamy Trofie Pasta
Green Asparagus, Truffle Gravy*

Achiote Marinated Yellow Tail Snapper

*Purple Potato Puree, Baby Corn
Parsley Emulsion*

Chipotle Braised Short Ribs

*Sweet Potato Hash
Charred Green Onions
Piquillo Emulsion*

Baked Branzino

*Eggplant an Cous Cous Cannelloni
Roasted Pepper an Arugula Relish*

Surf and Surf

*Butter Basted Halibut, Diver Scallop,
Artichoke Risotto, Sea Asparagus,
Salsa Verde*

Duo of Balsamic Basted Beef
Tenderloin and Butter Poached Lobster

*Boursin Potato Purée, Rainbow Carrots,
Champagne Butter Sauce, Cabernet Jus*

Surf and Turf

*Grilled New York Steak, Jumbo Shrimp,
Rosemary Crushed Potato, Haricot Vert
Bundle, Chimichurri, Malbec Jus*

Pan Roasted Chilean Sea Bass

*Spring Vegetable Medley
Crispy Asparagus Risotto
Saffron Broth*





PLATED DESSERTS

Strawberry Fields
*Lime Cake, Diplomat Cream,
Strawberry Sorbet, Dry Meringue*

Valrhona Guanaja
Chocolate Bar
*Praline Cremeux
Caramelized Banana Ice Cream
Pop Corn*

Vanilla And Rasberries
*Madagascar Vanilla Bean Mousse
Macerated Raspberries
Opalys White Chocolate
Whipped Ganache, Almond Sable*

Calle Eight Cafecito
*Cuban Coffe Mousse, Chiffon Cake,
Creme Anglaise, Toasted Hazelnuts*

Pavlova
*Pistachio Ice Cream
Mixed Seasonal Berries
Lemon Cream*



DESSERT STATIONS*

Ice Cream & Sorbet Carito
*Assorted Ice Creams and Sorbets
Waffle Cones, Toppings, Sauces*

Petit Fours
*Mini Key Lime Tarts, Patefruit
Mini Profiteroles, Macaroons
Chocolate Truffles*

Mini Desserts
*Black Forest Verrine, Mini Tres Leches,
Mango-Pineapple Petit Gateau, Chocolate
Hazelnut Mousse, Tropical Cheesecake*

Crème Brûlée
*Fruit, Chocolate and Classic Vanilla,
Berries, Chantilly Cream, Biscotti*

*ENHANCEMENT



LATE NIGHT BITE SELECTIONS

Miniature Cheese Burgers
Truffle Parmesan Fries

Chili Cheese Dogs
Homemade Relish

Grilled Cheese & Tomato Soup Shooters

Orange & Honey Glazed Fried Chicken Waffles

BEVERAGE EXPERIENCES

From the first welcome cocktail to the evening's final toast, our curated beverage programming is designed to make sure each sip is memorable.



CRU

Spirits

Wheatley Vodka, Mi Campo Tequila, Havana Club Rum, Bombay Sapphire Gin, Maker's Mark Whiskey, Bulleit Rye

Wine

Proverb Cabernet, Proverb Merlot, Proverb Sauvignon Blanc, JP Chenet Sparkling Original Brut Blanc De Blancs

Beer

Bud Light, Budweiser, Corona, Heineken, Stella Artois, Havana Lager, Tropical Bay IPA

CUVÉE

Spirits

Titos Vodka, Patron Tequila, Captain Morgan Rum, Bombay Sapphire Gin, Maker's Mark Whiskey, Bulleit Rye

Wine

Ravel & Stitch Cabernet, L'Ecole Merlot, Craggy Range Sauvignon Blanc, Laurent Perrier Brut

Beer

Bud Light, Budweiser, Corona, Heineken, Stella Artois, Havana Lager, Tropical Bay IPA



SPECIALTY*

Spirits

Grey Goose Vodka, Don Julio Tequila, Zacapa Solera 23 Rum, Hendricks Gin, Glenlivet 12 year Whiskey, Michter's Rye, Crown Royale

Wine

My Favorite Neighbor Cabernet, Prisoner Red Blend, Flowers, Chardonnay, Moët & Chandon Brut

Beer

Bud Light, Budweiser, Corona, Heineken, Stella Artois, Havana Lager, Tropical Bay IPA

*ENHANCEMENT





Take a fancy to the cosmopolitan energy – it's what you'll sense first upon arriving to our lustrous tower within the centre of Miami's cityscape, but it's the tropical vibes you'll want to stay for. Spend the day with a swim or sway in a hammock within our two-acre sun-kissed haven. Our poolside hospitality encapsulates time under the Miami sun. Sip drinks and reserve your favorite seat right here or venture out to discover what makes our Brickell locale the place to be for fashion, food, and the arts. This is what makes Four Seasons Hotel Miami your only destination for all the celebrations that will compose your special weekend.

Rent a full row of secluded poolside cabanas to welcome your guests to Miami with unrivaled hospitality within our Four Seasons hideaway. You can even organize your very own poolside yoga experience.

Plan your welcome party, rehearsal dinner or farewell brunch. We have just the right setting and menus to showcase your favorite style and flavors.

Make Four Seasons your home for the weekend, including special guest room arrangements for you, loved ones, and friends with new accommodations designed by internationally renowned Tara Bernerd & Partners.



PLAN AN ALL WEEKEND WEDDING CELEBRATION

Keep things effortless for you and your guests as you savor each precious moment, relaxing in the confidence of legendary Four Seasons hospitality.



DETAILS

Excellence is in the details and the details are what set Four Seasons Hotel Miami apart from the rest. Enjoy the ease and confidence of exclusive Four Seasons service, as we guide you through the day you will remember for the rest of your life.

PERSONALLY YOURS

Specialty Suite for Bride and Groom on the Wedding Night with Amenity
Preferential Guest room Rates for all Wedding Attendees (based on availability)
Votive Candles for Cocktail Tables, Cocktail Stations and Bars
Get Ready Room on the Sixth Floor Event Space
Floor Length Table Linens and Coordinated Napkins
Menu Tasting up to Four People
Stage and Dance Floor Set-Up
Framed Table Numbers and Noted Printed Menus

ONSITE CEREMONY

Ceremony fees range from \$1,500 to \$3,500.

BARTENDER FEES

Bartender fees range from \$300-\$350 based on package. One (1) bartender required per 75 guests.

VENDORS

Vendor meals are available at \$45 per meal. This Includes a buffet with hot entrée and non-alcoholic beverage station. A one-time load-in and out fee of \$300 per day will automatically be applied.

KOSHER CATERING

Please ask your Catering Sales Manager for a personalized proposal. One-time \$2,500 Meshgiah fee will automatically be added.

SPECIAL MEALS

Special Meals for vegetarians, gluten free, Kosher, food aversions, and other dietary restrictions can be prepared upon request. Children's meals are available at \$35 per meal for children 5 to 10 years old.

PARKING

Self-Parking and valet parking options are available. Valet parking is \$20 for the duration of the event.





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