



Mandarin Oriental, Miami Wedding Information

We wish to congratulate you on your upcoming wedding.
Certainly a great deal of planning will go into making this event extraordinary,
Of which we hope to be an integral part.

The following is a guideline for comparative purposes.
Naturally, a customized menu can be designed for your event based upon
Your preferences and which reflect your individuality.

Once you have had an opportunity to review our wedding information, it would be our
pleasure to introduce you to our distinctively beautiful facility and further discuss the
menu as well as assist you in other aspects of your planning.

Our Wedding Package includes:
Five hours of continuous premium bar
Mandarin Oriental Wine Service with Dinner
Celebratory Champagne Toast
A selection of six butler passed hors d'oeuvres
Reception Enhancement Station
A gourmet four course meal to include
Appetizer, Salad, Entrée and
Wedding cake prepared by our award winning Pastry Chef

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**Your Cocktail Reception will include your choice
Of (6) selections from the following Passed Hors d'oeuvres**

Chilled:

- Asian Smoked Salmon Tartar with Cucumber on Toast
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- Seared Tuna with Wakame, Sesame Crisp, Peanut Sauce
- ~
- Lobster Medallion with Avocado on a Wonton Crisp
- ~
- Goat Cheese and Walnut Lollipop
- ~
- Medjool Date with Strawberry and Mascarpone Cheese
- ~
- Thai Spiced Vegetable and Romaine Roll
- ~
- Asian Duck & Crepe Roll
- ~
- Individual Crudite with Edamame presented in a Sherry Glass
- ~

Hot:

- Miniature Lump Crab Cakes with Cajun Remoulade
- ~
- Potato Wrapped Shrimp with Orange Curry Sauce
- ~
- Indonesian Chicken Satay with Peanut Sauce
- ~
- Crispy Tuna Lollipop with Lemon Gras Teriyaki
- ~
- Seared Foie Gras with Spiced Pear and Aged Balsamic Vinaigrette
- ~
- Seared Lamb Medallion with Truffle Mashed Potatoes
- ~
- Beef Tenderloin Skewer with Guava Glaze
- ~
- Brie Almond Fritters with Lingonberry Compote
- ~
- Vegetable Potato Samosa with Cilantro Chutney
- ~
- Wild Mushroom Risotto with Port Glaze
- ~

Please select (1) one of the following reception stations
To further enhance your one hour Cocktail Reception:

Sushi Station

Chef to prepare:

California Rolls, Spicy Tuna Rolls, Hamachi,
Salmon, Tuna and Eel
Wasabi, Pickled Ginger and Soy Sauce
(Based upon five pieces per person)

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Little Dishes of Asia

Chilled presentations to include:

Thai Beef Salad

Grilled Shrimp with Miso Mustard Sauce

Seared Bay Scallops on Wakame

Hot presentations to include:

Crisp Vegetable Spring Rolls

Potato Vegetable Samosas with Coconut Cilantro Chutney

Steamed Dumpling Selection

(Chef required)

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Ceviche Station

Selection of Calamari to include Shrimp and Bay Scallops

Pineapple Salsa, Tomatillo Salsa

Pico de Gallo

Fresh Cilantro, Diced Onions

Exotic Fruits Ceviche

Ice Sculptures beginning at \$500.00 to enhance presentation

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Dim Sum Station:

Selection of Shrimp, Chicken and Vegetable Dumplings
Wok Steamed and Complemented with Chinese Soy Sauce
\$100.00 Attendant Fee

**Mandarin Oriental Miami Dinner Service Will Include
Your choice of (1) of the following Appetizers:**

Chilled Selections:

Sushi Sampler to feature
California Roll, Spicy Tuna, Smoked Salmon Cream Cheese Roll,
Unagi Nigiri, Pickled Ginger, Wasabi and Soy Sauce
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Lobster Martini Cocktail, Avocado, Heirloom Tomatoes
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Beef Carpaccio with Artichokes and Hearts of Palm,
Truffle Vinaigrette
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Grilled Vegetable Timbale with Balsamic Reduction
Micro Greens
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Hot Selections:

Café Sambal Crab Cake, Wasabi Butter Sauce,
Red Tobiko and Micro Greens
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Seared Gulf Shrimp, Singapore Noodles, Crispy Stir-Fry Vegetables
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Wild Mushroom Ravioli with Porcini Broth
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Portobello Mushroom and Wonton Napoleon with Soy Drizzle
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Your choice of the following Salad or Intermezzo

Marinated Asparagus and Tomatoes with Arugula and Herb Mozzarella,
Balsamic Vinaigrette

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Assorted Baby Greens, Endive, Poached Pear Fan and Candied Walnuts,
Champagne Vinaigrette

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Hearts of Romaine, Baby Arugula, Shaved Manchego Cheese
White Balsamic Vinaigrette

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Mandarin Oriental Miso Soup with
Shiitake Mushrooms, Tofu and Scallions

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Exotic Fruit Elixir

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Hibiscus Sorbet

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Your choice of one of the following Entrée:
(All entrees with be accompanied by Seasonal Vegetables of Chef's choice)

From the Sea:

Chilean Sea Bass, Tropical Fruit Salsa, Ying Yang Rice

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Nori Crusted Salmon Filet, Green Tea Beurre Blanc
Edamame Fried Rice

The Land:

Pan Seared Filet Mignon with Foie Gras
Garlic Scented Pommes Dauphinois

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Marinated Veal Chop with Wild Morel Mushroom Sauce
Truffle Potato Puree

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Pairings:

Seared Beef Filet and Miso Marinated Black Cod
Okinawa Sweet Potato Gratin

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Veal Tenderloin Medallion and Giant Tiger Prawns
Potato Olive Risotto Cake

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Braised Beef Short Ribs and Maine Lobster
Lemon Risotto and Baby Leeks

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Duo of Lamb, Colorado Rack of Lamb with Herb Crust and Lamb Shank Moussaka,
Roasted Vegetable Tart

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Your Wedding Cake

Mandarin Oriental Miami is pleased to prepare a customized wedding cake by our
Award Winning Pastry Chef

The cake will be a white fondant presented in a stacked style

Your choice of fillings will include:

White Chocolate Cake with Chocolate Ganache or Key Lime Filling

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Chocolate Cake with Dulce de Leche Filling

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Velvety Vanilla Cake with Sweet Cream Filling

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Additional flavors available upon request

Served with Mandarin Oriental Coffee and Tea Service

Beverage Service

Five Hours of Continuous Hosted Premium Bar to include:

Grey Goose Vodka

Bombay Sapphire Gin

Johnny Walker Black Whisky

Knob Hill Bourbon

Crown Royal Blend

Bacardi 8 Years Rum

Don Julio Tequila

McCallan Malt Whisky

Mandarin Oriental House Wines

Assorted Soft Drinks

Juices and Mineral Water

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Mandarin Oriental House Wine poured with Dinner

Champagne Toast

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Our menu pricing is available upon request

All pricing is subject to a taxable 22% service charge and 9% sales tax

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Additional Information

Ceremony Fee:

A \$15.00 per person fee will apply for all ceremonies hosted on site
(With a minimum charge of \$1,500.00 plus tax)
Included within this fee Mandarin Oriental, Miami will provide white folding chairs,
as well as a standing microphone and sound system.

Outdoor Venues:

Our Beach will be made private for your use from 7:00pm – 10:00pm
With a taxable fee of \$25.00 per person
(There is a minimum usage fee of \$2,500.00 plus tax)
Vendor set up may begin at 5:00pm

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Shoe attendants may be added at \$100.00 per attendant

Our Lawn is available for use between the hours of 10:00am – 10:00pm
with a taxable fee of \$50.00 per person
(There is a minimum usage fee of \$5,000.00 plus 7% sales tax)
Vendor set up may begin at 8:00am

Valet Parking

Mandarin Oriental, Miami is a valet only facility
We are pleased to offer a reduced price of \$15.00 per car
should you wish to host your guests' parking charge

Specialty Stations

Specialty station attendants, chefs and carvers are available at \$100.00 each
Servers above the ratio of 1 server per 12 guests may be added at \$100.00 per server
Bartenders above the ratio of 1 bartender per 75 guests may be added at a fee of
\$100.00 per bartender

The following Terms of Payment will Apply:

A non-refundable deposit in the amount of 25% of estimated event costs is required upon
booking. The remainder of estimated costs is due 14 days prior to your function in the
form of cash, cashier's check or credit card.

A Special Thank You

Mandarin Oriental, Miami offers an exciting setting for hosting your Wedding.
We provide service and cuisine that will make your special day most memorable in the
years to come. Our staff is trained to handle every detail smoothly and efficiently, as our
goal is to completely delight and satisfy you and your guests.
Thank you for inquiring with Mandarin Oriental, Miami