



*intimate*  
*Wedding*  
package

PHOTO: BEATRIZ PÉREZ MOYA

SOLEMIAMI.COM | 786.923.9300 | NORTH MIAMI, FL

NOBLE HOUSE  
HOTELS & RESORTS



## intimate wedding package

The Dune, our oceanfront retreat, offers a picture-perfect backdrop for your special day. Your toes in the sand ceremony with spectacular ocean views will create memories you will cherish for a lifetime. The Dune Intimate Wedding Package is for intimate groups of up to 10, including the bride and groom.



# traditional ceremony package

\$800 MIDWEEK (MONDAY-THURSDAY) / \$1,000 WEEKENDS (FRIDAY-SUNDAY)

- private ceremony on the dune
- a champagne toast following your ceremony
- white folding chairs
- tiki torches
- set-up and break down of each event
- back-up space in case of inclement weather
- the assistance of our team of professionals from start to finish



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu items may contain nuts or nut products. Please advise your Catering or Conference Services Manager to any food allergy concerns so special care is taken for modifications. Prices are subject to the prevailing service charge and applicable Florida sales tax.

# premium ceremony package

\$2,500 MIDWEEK (MONDAY-THURSDAY) / \$2,700 WEEKENDS (FRIDAY-SUNDAY)

- private ceremony on the dune
- two hours of professional photography
- wedding officiant to perform your ceremony
- **floral décor**  
beautifully designed ceremony arch, floral centerpiece for your dinner table, bridal bouquet & boutonniere
- a champagne toast following your ceremony
- white folding chairs
- tiki torches
- set-up and break down of each event
- back-up space in case of inclement weather
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# BALEENkitchen

## dinner on the dune package

\$160++ PER PERSON

- private dinner on the dune
- romantic dinner table  
resort ivory linen, votive candles and white folding chairs
- personalized menu cards
- tiki torches
- set-up and break down of each event
- back-up space in case of inclement weather



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# appetizers

SELECT ONE, INCLUDES GLASS OF SPARKLING WINE

## charcuterie board

artisan cured meats & cheeses, olives, dried fruits

## shrimp ajillo

polenta, pablano, capers, lemon

## pei mussels

white wine, chorizo, tomato, herbs, garlic bread



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# salads

SELECT ONE, INCLUDES GLASS OF PREFERRED HOUSE RED OR WHITE WINE

## the noble garden

quinoa, farro, mixed greens, celery, beets, avocado, tomato, cucumber, watermelon radish, mint, toasted almonds, crumbled blue cheese, aged sherry vinaigrette

## caesar salad

hearts of romaine, parmigiano reggiano, buttered croutons



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# entrées

SELECT TWO, INCLUDES GLASS OF PREFERRED HOUSE RED OR WHITE WINE

## miso-glazed mahi-mahi

calabaza purée, ginger greens & beans

## cioppino

local fresh fish, shrimp, calamari, mussels,  
served in an aromatic tomato & fennel broth

## sautéed snapper

local red snapper, served with grilled asparagus,  
oven-dried tomato risotto, citrus beurre-blanc

## pan-roasted grouper

truffle corn puree, lardons, asparagus, tomato

## herb-roasted chicken

goat cheese mash, wilted spinach, madeira chicken jus

## linguini bolognese

rich tasty meat sauce, san marzano tomato,  
grana padano & micro basil

## roquefort-crusted filet

filet of beef, topped with short rib hash, accompanied by  
whipped potatoes, charred broccolini & port wine demi-glace

## steak frites

grilled skirt steak, brandy green peppercorn sauce



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# desserts

SELECT ONE, INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT HOT HERBAL TEA BLENDS

apple tart

key lime pie

chocolate cake



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# solé miami information

## VALET PARKING

Event parking is \$12 per car, \$30 overnight

## SERVICE CHARGE

Food & beverage prices along with ceremony packages are currently subject to a 9% state tax and 24% service charge. The service charge is taxable at 7%. Tax is subject to change based upon government regulations.

## TAXES

A 7% Florida State tax on service charge, site fee, labor charges, etc.

## RESORT FEE

\$30 per guest room per night plus 7% sales tax

## AMENITIES

\$5 bellman gratuity per delivery

## OUTDOOR EVENTS

All outdoor events must end by 10:00 PM. No amplified music is permitted outdoors.

## MISCELLANEOUS

The ceremony fee will apply regardless if the event must be moved inside in the event of inclement weather.

Ceremonies will only be booked for couples holding their dinner at the resort.

Client permitted to provide wedding cake

Customization to the Premium Ceremony Package is not permissible.

Floral décor included in Premium Ceremony Package offers house selections. Upgrades can be arranged directly with the vendor.



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