



Wedding

package

PHOTO: BEATRIZ PÉREZ MOYA

SOLEMIAMI.COM | 786.923.9300 | NORTH MIAMI, FL

NOBLE HOUSE
HOTELS & RESORTS



heart & solé weddings

Solé Miami, a Noble House Resort overlooks the warm sands and turquoise waters of Sunny Isles Beach, Florida, and as an oceanfront property, “Toes in the Sand” weddings are our specialty. Have your ceremony on our private dune or on the beach just steps away from the waves of the ocean, followed by an elegant reception in one of our unique venues overlooking the ocean or the beautiful lights of the city skyline. From your engagement party, rehearsal dinner, wedding reception to a farewell brunch, Solé Miami offers personalized service you and your guests won’t ever forget.

Our signature wedding packages have been designed for your convenience and include:

- four hour open bar
premium brand liquor, beer, wine & soft drinks
- choice of five butler passed
hors d'oeuvres
- bubbly toast
- wine service with dinner
- elegant chef prepared plated
& buffet dinners
- classic wedding cake
- complimentary tasting & planning session
- complimentary overnight premium
accommodations for the couple the evening
of the wedding
- special room rates for your guests staying
with us
- special valet parking rates for your event



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.

butler passed hors d'oeuvres

SELECT FIVE

COLD

tropical ceviche “shooters”

thin sliced roast beef on crisp crostini with horseradish aioli

cilantro-jalapeno hummus & heirloom tomato on a toasted pita

skewers of fresh mozzarella balls & cherry tomatoes marinated in pesto

HOT

mini beef empanadas

chicken satay with chili peanut marinade

mini franks in puff pastry with spicy mustard

coconut battered shrimp with mango habanero sauce



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plated wedding package

FIRST COURSE

SELECT ONE

tropical caesar salad

romaine lettuce, freshly grated parmesan cheese, grilled pineapple, creamy caesar dressing

baby spinach salad

baby spinach, fresh seasonal berries, roasted pistachios, goat cheese, balsamic vinaigrette

caprese salad

layered fresh mozzarella, tomatoes, green basil, coarse black pepper, sea salt, olive oil

SECOND COURSE

DUET ENTRÉE

DUET PLATE TO BE SERVED TO ALL GUESTS

petit filet of beef with choice of blackened mahi-mahi or shrimp

demi-glace and drawn butter
200 PER PERSON

SINGLE ENTRÉES

SELECT UP TO TWO ENTRÉES, SELECTIONS ARE REQUIRED 7 BUSINESS DAYS PRIOR TO THE WEDDING

filet of beef

horseradish cream
179 PER PERSON

grilled churrasco

homemade chimichurri
159 PER PERSON

blackened mahi-mahi

pineapple mango salsa
159 PER PERSON

oven roasted stuffed chicken breast

sun dried tomatoes, fresh mozzarella, roasted garlic, basil, red pepper cream
145 PER PERSON

pan seared chicken breast

lemon, rosemary butter and capers
139 PER PERSON

oven roasted vegetable napoleon

layered portobello mushroom, eggplant, tomato, spinach, red and yellow peppers, balsamic glaze
139 PER PERSON

ACCOMPANIMENTS

served with chef's selection of complementing vegetable and starch, fresh baked dinner rolls and butter

THIRD COURSE

personalized wedding cake

fresh brewed coffee & decaffeinated coffee, herbal tea blends

wedding buffet package

\$210 PER PERSON, BASED ON 90-MINUTE SERVICE

SALADS

SELECT TWO

tropical caesar salad

romaine lettuce, freshly grated parmesan cheese,
grilled pineapple, creamy caesar dressing

baby spinach salad

baby spinach, fresh seasonal berries, roasted pistachios,
goat cheese, balsamic vinaigrette

caprese salad

layered fresh mozzarella, tomatoes, green basil,
coarse black pepper, sea salt, olive oil

ENTRÉES

SELECT TWO

oven roasted stuffed chicken breast

sun dried tomatoes, fresh mozzarella, roasted garlic, basil,
red pepper cream

grilled churrasco

homemade chimichurri

citrus mojo roasted pork loin

sautéed garlic, onions

blackened mahi-mahi

pineapple mango salsa

pasta primavera

fresh seasonal vegetables

ACCOMPANIMENTS

SELECT TWO

garlic mashed potatoes

truffle mac & cheese

grilled asparagus with olive oil & lemon

french green beans

roasted farmer's market vegetable medley

fresh baked dinner rolls and creamy butter

DESSERT

personalized wedding cake

fresh brewed coffee & decaffeinated coffee,
herbal tea blends

station wedding package

\$225 PER PERSON, BASED ON 90-MINUTE SERVICE

ADD AN ADDITIONAL STATION FOR \$35 PER PERSON

SELECT FOUR STATIONS FROM LIST BELOW

*INDICATES CHEF ATTENDANT, 1 PER 50 GUESTS
REQUIRED

seasonal mixed greens station

tomatoes, cucumbers, green onion, mushrooms,
pancetta, julienne carrots, blue cheese crumbles,
roasted shallot vinaigrette & creamy chipotle ranch

spinach salad station

fresh spinach, tomatoes, red onion, chopped eggs,
mushrooms, pancetta, fresh strawberries & mangos,
gorgonzola cheese, candied pecans,
mango vinaigrette & sherry vinaigrette

risotto station*

creamy parmesan risotto, sweet peas, pancetta, tomato,
gourmet mushrooms, basil, onions, roasted red pepper,
mascarpone, grana padano cheese,
white truffle oil, lemon garlic oil or chili oil

macaroni and cheese bar*

elbow pasta in a light creamy cheese sauce made to order
with your choice of the following:

- jalapeno jack
- blue cheese crumbles
- bbq spare rib
- crumbled bacon
- sautéed mushrooms
- fried onions
- diced tomatoes
- black olives
- jalapenos
- potato chip crumbles

loaded baked potato bar

oven baked idaho and sweet potatoes served with
your choice of toppings:

- cheddar cheese sauce
- gorgonzola cheese
- chili
- sautéed mushrooms
- onions and broccoli
- applewood bacon bits
- minced chives
- jalapenos
- pico de gallo
- sour cream
- whipped butter
- honey butter &
brown sugar
- kosher salt &
fresh ground pepper

seafood taco station*

grilled mahi-mahi & blackened shrimp with offerings of:

- pico de gallo
- cilantro
- queso fresco
- roasted tomato salsa
- cumin sour cream
- guacamole

slider station

grilled chicken sliders with roasted apple,
melted brie bbq pulled pork slider with sharp cheddar,
fried shallots mini burger with arugula,
red onions & blue cheese, garlic aioli,
spicy mustard, ketchup

kabob station*

garlic chicken with honey mustard glaze,
teriyaki steak with wasabi & chili drizzle,
shrimp with chipotle glaze,
chef's assorted vegetables

lettuce wrap bar

iceberg lettuce, ground chicken, cellophane noodles,
diced cucumbers, shredded carrots, sautéed mushrooms,
diced scallions, crushed peanuts,
seasoned and grilled tofu thai sweet chili,
soy dipping sauces

whole roasted pig carving station (lechon asado)*

mojo criollo, fresh cuban bread, pepper & onion escabeche

herb crusted prime rib carving station*

horseradish crème, au jus & fresh baked rolls

DESSERT

personalized wedding cake

fresh brewed coffee & decaffeinated coffee,
herbal tea blends

brunch wedding package

\$160 PER PERSON, BASED ON 90-MINUTE SERVICE

ADD AN ADDITIONAL STATION FOR \$35 PER PERSON

BUFFET DISPLAYS

freshly squeezed orange, grapefruit and cranberry juice

selection of freshly made pastries served with sweet butter and preserves

sliced seasonal fruit and berries with greek yogurt and honey

hashed brown breakfast potatoes

choice of savory sausage or crispy bacon

waffles or pancakes with a selection of toppings

seasonal mixed green salad

tomatoes, cucumbers, green onion, mushrooms, pancetta, julienne carrots, blue cheese crumbles, roasted shallot vinaigrette & creamy chipotle ranch

herbed oven roasted breast of chicken

chef's fresh catch of the day

STATIONS

150 PER CHEF ATTENDANT PER STATION

1 ATTENDANT PER 75 GUESTS REQUIRED

omelets and eggs made to order
selection of fresh ingredients

roast prime rib, carved to order
au jus, creamy horseradish and soft rolls

DESSERT

personalized wedding cake

fresh brewed coffee & decaffeinated coffee, herbal tea blends



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wedding day enhancements

ADD THE FINISHING TOUCH TO YOUR DAY BY PERSONALIZING YOUR EVENT WITH ONE OR MORE OF OUR UNIQUE ENHANCEMENTS.

CEREMONY

iced tea & lemonade station

4 PER PERSON

freshly made white & red sangria with seasonal fruits

8 PER PERSON

COCKTAIL HOUR

fresh seasonal seafood bar

MARKET PRICE

mignonette, cocktail sauce, horseradish, lemons & crackers

antipasto display

18 PER PERSON

assortment of cured meats & cheeses, marinated olives, artichokes and mushrooms, roasted peppers, ciabatta, bread sticks, herb focaccia, infused olive oil and balsamic

paella station

28 PER PERSON

CHEF ATTENDANT, 1 PER 50 GUESTS REQUIRED

valencia, chorizo & local seafood

DINNER

SELECT ONE

jumbo lump crab cake

12 PER PERSON

old bay aioli

crispy vegetable egg roll

9 PER PERSON

red cabbage slaw

truffle mac & cheese

10 PER PERSON

DESSERT

viennese table

miniature pastries, petites four, tortes, assorted cakes, pies

18 PER PERSON

chocolate fountain

18 PER PERSON

choice of four dipping items:

- strawberries
- pineapple
- marshmallows
- pretzel sticks
- rice krispy treats
- graham crackers
- brownie bites
- oreo cookies
- biscotti
- macaroons



beverage selection

premium brands

INCLUDED IN PACKAGE

kettle one vodka
sauza hornitos reposado tequila
tanqueray gin
makers mark bourbon
seagrams 7 whiskey
johnnie walker red scotch

yuengling
bud light
miller light
corona
stella artois
sam adams
islamorada ale
high five ipa

preferred red & white wine
preferred champagne
bottled water
soft drinks

super premium brands

WISH TO UPGRADE? PLEASE ADD 20 PER GUEST

grey goose vodka
real mccoy rum
patron silver tequila
tanqueray 10 gin
knob creek bourbon
crown royal whiskey
johnnie walker black scotch

yuengling
bud light
miller light
corona
stella artois
sam adams
islamorada ale
high five ipa

preferred red & white wine
preferred champagne
bottled water
soft drinks

solé miami information

VALET PARKING

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

SERVICE CHARGE

Food and beverage prices 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 guestroom per night plus 7% sales tax

AMENITIES

\$5 bellman gratuity per delivery

BARTENDER & CHEF FEE

\$150 each plus 7% sales tax

OUTDOOR EVENTS

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

CEREMONY SITE FEE

The site fee will be determined by the day of the week and time of year.

The site fee for your wedding locations includes the setup & strike of each location, tables, white garden & banquet style chairs, resort ivory linens, tiki torches, backup space in the event of inclement weather, and a microphone for the officiant.

The site 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 receptions at the resort.



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