

A Magical Wedding  
Celebration at  
Moxxy South Beach



# The Upside

Perched atop the 8th-floor rooftop of Moxy South Beach, your wedding ceremony unfolds against a breathtaking backdrop of swaying palms, endless ocean views, and the vibrant Miami skyline. As the sun sets, golden hues wash over your intimate gathering of 100 cherished guests, creating a warm and romantic glow. The open-air space, chic yet effortlessly relaxed, offers a boho-chic ambiance with stylish lounge seating, and a sophisticated coastal vibe, a perfect setting to say I DO!

Following the ceremony, a vibrant welcome reception invites guests to sip handcrafted cocktails and savor tasty bites while enjoying the balmy ocean breeze. The rooftop's laid-back charm sets the tone for an unforgettable evening of celebration.

- **Square Footage:** 5,020
- **Capacity:** 300





# Como Como

As the night progresses, the celebration moves to Como Como, an exquisite seaside-inspired restaurant that blends modern sophistication with Latin flair. Inside, guests will enjoy a seated dinner featuring expertly curated flavors which can be customized to all dietary needs while the outdoor courtyard invites guests for a breath of fresh air beneath the stars. With its intimate yet lively atmosphere and DJ capabilities, Como Como transforms into an energetic fiesta where love, laughter, and music flow effortlessly.

From a dreamy rooftop ceremony to a night of dining, dancing, and unforgettable memories, Moxy South Beach offers the perfect blend of Miami cool, tropical romance, and effortless sophistication for your wedding celebration.

- **Square Footage:** 2,596
- **Reception:** 200
- **Seated:** 130
- **Courtyard Reception:** 80
- **Courtyard Seated:** 45





# Mezcalista

After an incredible night of love, laughter, and celebration, keep the energy going with an electrifying after-party at Mezcalista, our sultry, hidden mezcal lounge. Step through its dimly lit, speakeasy-style entrance and into a world of deep beats, craft mezcal cocktails, and an irresistibly cool vibe.

With its moody lighting, plush seating, and an intimate yet high-energy ambiance, Mezcalista sets the stage for an after-party where the music pulses, the drinks flow, and the celebration reaches new heights. A curated DJ experience keeps the dance floor alive, while the bar serves up an impressive selection of artisanal mezcals and signature cocktails, ensuring the night stays fueled with bold flavors and smooth sips.

Whether your guests are dancing into the early hours, savoring late-night drinks, or lounging in the cozy corners, Mezcalista offers the perfect blend of sexy, sophisticated, and wildly fun, the ultimate finale to your unforgettable wedding celebration.

- Square Footage: 1,356
- Reception: 80
- Seated: 32
- Capacity: 340



# Wedding Package

\$275++ per person

Includes

**Passed Welcome Craft Cocktail**

**5 Hour Premium Well Open Bar Package**

**Welcome Reception Passed Canapes**

**Gourmet Cheese Platter**

**3 Course Family Style Dinner Menu**

.....

**Courtesy Room Block for 10 or More Rooms**

**Bride & Groom Hotel Room Discount during Wedding Stay**

**Complimentary Wedding Day Green Room**

**\*black out dates may apply**

## HOT/COLD PASSED CANAPES

*select 5*

### OYSTERS SERENA

Oysters on the half shell baked with jalapeno cilantro butter, creamed spinach, toasted panko

### SLIDERS

Angus beef burgers, American cheese, tomato, lettuce pickle, secret sauce

### LAMB MEATBALLS

Tomato salsita, queso fresco

### SHORT RIB TOSTADITA

Chipotle sauce, pickled onion

### GRINGA POLLO QUESADILLA

Grilled chicken breast, mexican cheese blend, tomato chipotle sauce

### BRIE CHEESE TARTS

Jalapeno fig jelly

### SHRIMP COCKTAIL

Chilled gulf shrimp, cocktail sauce

### TUNA TARTARE

citrus ponzu, jalapeno aioli

### COBIA CEVICHE

Sweet potato, red onion, lime

## COMO COMO PRESET DINNER MENU

*served family style*

### FOR THE TABLE

#### GUACAMOLE

House made salsas, corn tortilla chips

### FIRST COURSE

#### ACAPULCO CEVICHE

Cobia, tomato, red onion, serrano, cucumber, lime

#### CAESAR SALAD

Baby gem lettuce, parmesan reggiano, white anchovies

### SECOND COURSE

#### PESCADO A LA TALLA

Whole butterflied local red snapper, jalapeño cilantro butter, ancho butter, heirloom tomato salad

#### CHULETON

32oz ribeye, chiles torreados, overnight onions

### VEGGIES

#### HONGOS

Maitaike, shitake, hon shimenji, porcini cream, toasted panko

#### CHARRED BROCCOLINI

Sweet potato puree, roasted pepitas

### DESSERT

#### TRES LECHES BREAD PUDDING

Strawberries, white chocolate

WE AIM TO ACCOMMODATE ALL DIETARY RESTRICTIONS. MENUS CAN BE FURTHER CUSTOMIZED. ADDITIONAL FEES MAY APPLY



# Beverage Package

**Vodka** – Zyr

**Rum** – Diplomatico

**Gin** – No. 3

**Tequila** – Milagro Silver

**Bourbon** – Rebell 100 Bourbon

**Whiskey** – Jack Daniel's

**Scotch** – Monkey Shoulder

Assorted beers, house red, white and sparkling wine, assorted soda and mixers, still and sparkling water

SUBSTITUTIONS AND BAR UPGRADES AVAILABLE  
ADDITIONAL FEES WILL APPLY









# INFORMATION

## **SERVICE CHARGE, ADMINISTRATIVE FEE AND TAX**

All food and beverage prices are subject to a 23% service charge and 9% sales tax, service charge is taxed at 7%. Florida State Tax will be added to all food, beverage, labor, service charge and miscellaneous charges. Additional labor fees will apply for Audio Visual services.

## **EXTENDING YOUR EVENT NIGHT OF**

Client may choose to extend their event night of by advising the event Manager assigned to their event, as long as the space is available extensions will be granted but are based on the full guarantee amount.

## **FOOD AND BEVERAGE GUIDELINES**

All food and beverage items must be purchased exclusively from MOXY and their affiliated Food & Beverage Partners and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The hotel also prohibits the removal of food and beverage from the hotel premises or functions. MOXY South Beach is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present (hotel guidelines are 75 guests per bartender. All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee. Additional fees will be assessed for any rush orders. All events held in food and beverage outlets are subject to approval and may be subject to restrictions and/or buy-out fees. Any additional food requested above the contracted menu served, will require an additional charge.

## **MISCELLANEOUS FEES**

Bar packages require 1 bartender per 75 guests. Bartender fees are \$150 each, subject to tax. Chef Attendants are required for all action stations. One is required per 50 guests at \$150 per chef, subject to tax.

## **CANCELLATION POLICY**

CLIENT agrees that it will provide a 50% Deposit of the Total Banquet Food and Beverage Revenue plus Venue Rental fee if applicable (inclusive of applicable service charges and taxes) for the Event. In the event of a group cancellation occurring from the Date of their Agreement to four (4) business days prior to the Event(s), liquidated damages in the amount of fifty percent (50%) of the total net amount of the agreement will be due, plus applicable service charges and taxes. In the event of a group cancellation within three (3) business days of the Event(s), liquidated damages in the amount of one hundred percent (100%) of the total net amount of agreement will be due, plus applicable service charges and taxes.

