



Marion

Dining Guide



Concept

As one of Mr. Hospitality's beloved destinations, Marion invites guests into its vibrant, upscale setting for a fine-dining experience that doubles as a glamorous celebration with European flair.

Mediterranean flavors blend with Asian influences on the contemporary menu, packed with mouthwatering dishes and shareable items to fuel you for a night of fun and live entertainment. As the evening unfolds at Marion, expect the energy to soar as the lights dim, the music intensifies, and the party scene takes hold.

Marion's famous Thursday Soirée dinner parties remain its most popular attraction, but it's the top-tier DJs, lively crowd, and exceptional service that truly keep guests coming back. Whether you're diving into a glamorous party or savoring the city vibes on the terrace, Marion always has something for everyone.



Special Events & Private Parties

In the vibrant heart of Brickell, Marion provides top-notch amenities for parties of any size. This versatile venue exudes a sleek ambiance and offers custom catering packages, professional staffing services, and talent booking. Our special events team will bring your vision to life, making Marion the ideal venue for any celebration.

Birthday Celebrations

Corporate Gatherings

Product Launches

Holiday Parties

Press Events

Rehearsal Dinners

Pre- Wedding Celebrations

Engagement Parties

Cocktail Receptions

Marion's offerings guarantee that your gathering or celebration will be unforgettable.

Pre-set and Customized Menus

Two Full Service Bars

Private Dining Room & Terrace

Customizable Seating Options and Furniture Layout

Wireless Microphone

Built In DJ Booth

Personalized Entertainment Options



Dining Options

Venue Buy Out

SEATED CAPACITY: 300 | STANDING CAPACITY: 450 | SQUARE FOOTAGE: 5,633



Main Dining Room

SEATED CAPACITY: 180

STANDING CAPACITY: 280



Private Dining Room

SEATED CAPACITY: 50

STANDING CAPACITY: 70

*Offers blackout curtains for further privacy
*Offers direct access to private portion of terrace



Outdoor Bar & Terrace

SEATED CAPACITY: 70

STANDING CAPACITY: 100



Main Dining Room

SEATED CAPACITY: 180

| STANDING CAPACITY: 280



Private Dining Room

SEATED CAPACITY: 50

| STANDING CAPACITY: 70

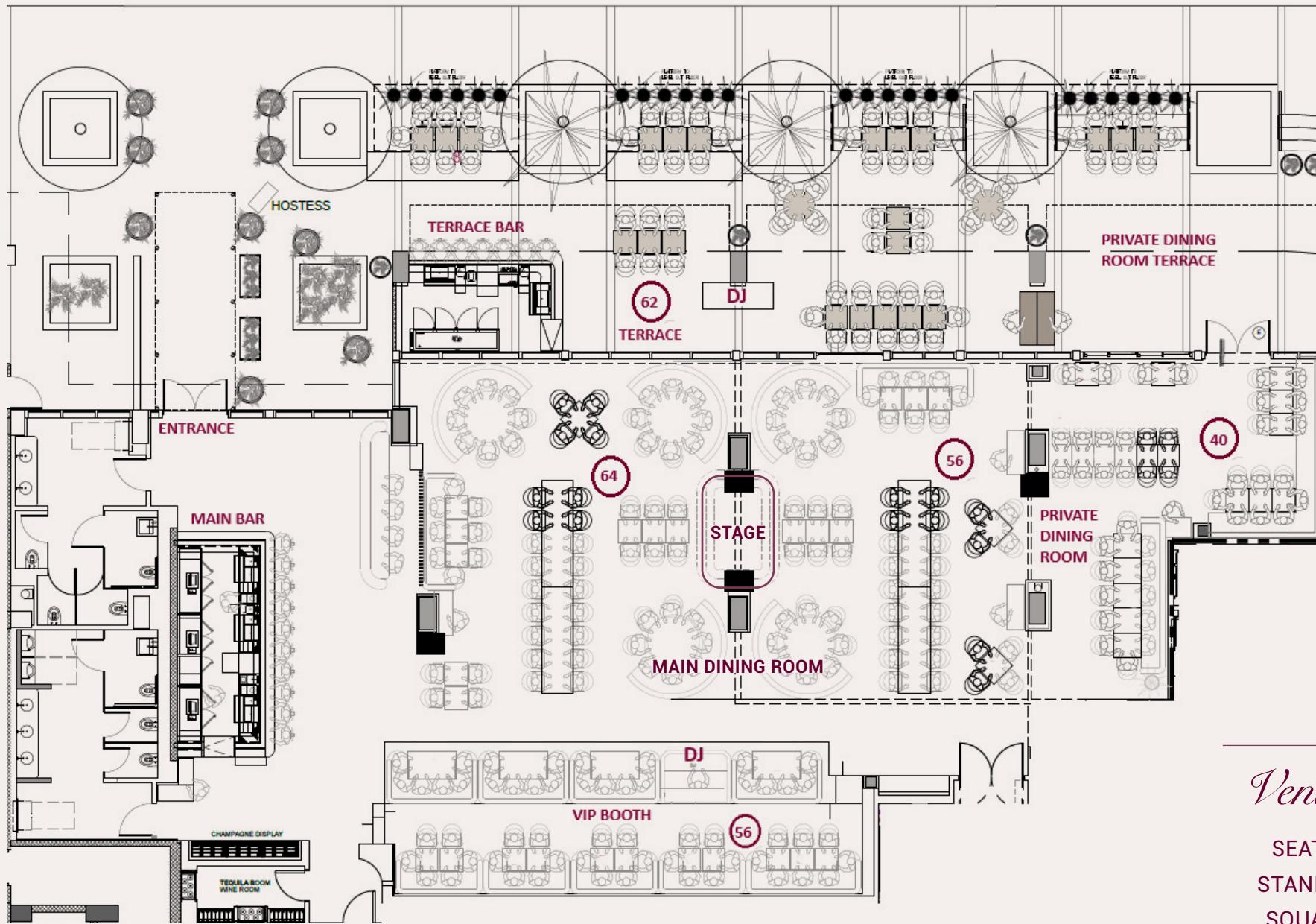


Outdoor Bar & Terrace

SEATED CAPACITY: 70

| STANDING CAPACITY: 100

Marion Floor Plan



Venue Buy Out

SEATED CAPACITY: 280

STANDING CAPACITY: 450

SQUARE FOOTAGE: 6,300



Passed Bites by the hour

CLASSIC

\$35 Per Person First Hour
\$30 Per Person Each Additional Hour
Selection Of 5 items

SIGNATURE

\$55 Per Person First Hour
\$45 Per Person Each Additional Hour
Selection Of 7 Items

Savory

- LOBSTER TARTLET
Green pea, citrus
- BEEF TARTARE TARTLET
Caramelized onion, chive
- CHEF'S SUSHI SELECTION
- SHRIMP COCKTAIL
Cocktail sauce
- ICED "AJO BLANCO"
Marcona almond, garlic
- WARM & CRISPY POTATOES
Caviar, crème fraîche
- CHOUX DOUGH, BECHAMEL
Aged cheddar, bacon
- CRAB CAKE
Whole grain mustard sauce
- MUSHROOM "ARANCINI"
- PRIME BEEF "BARBAJUAN"

Sweet

- RASPBERRY TARTLET
- CHOCOLATE & PEANUT TARTLET
- CITRUS PUFFED CHOUX
- ALMOND FINANCIER
- PAVLOVA EXOTIC

\$115 per person

Appetizers & Salads

YELLOWTAIL CRUNCHY TACOS

Micro cilantro, guacamole

MARION CAESAR

Romaine lettuce, baguette crouton

CHEF'S INSPIRED SELECTION OF MAKI ROLLS

Entrées

MISO GLAZED CHILEAN SEABASS

Coconut & cilantro infusion

PRIME HANGER STEAK 10oz

Tagliata, pesto, 24-month aged parmesan, tomatoes

Side Dishes

TRUFFLE FRENCH FRIES

Fresh black truffle, 24-month aged parmesan

CREAMED CORN

24-month aged shaved parmesan, black truffle, lime

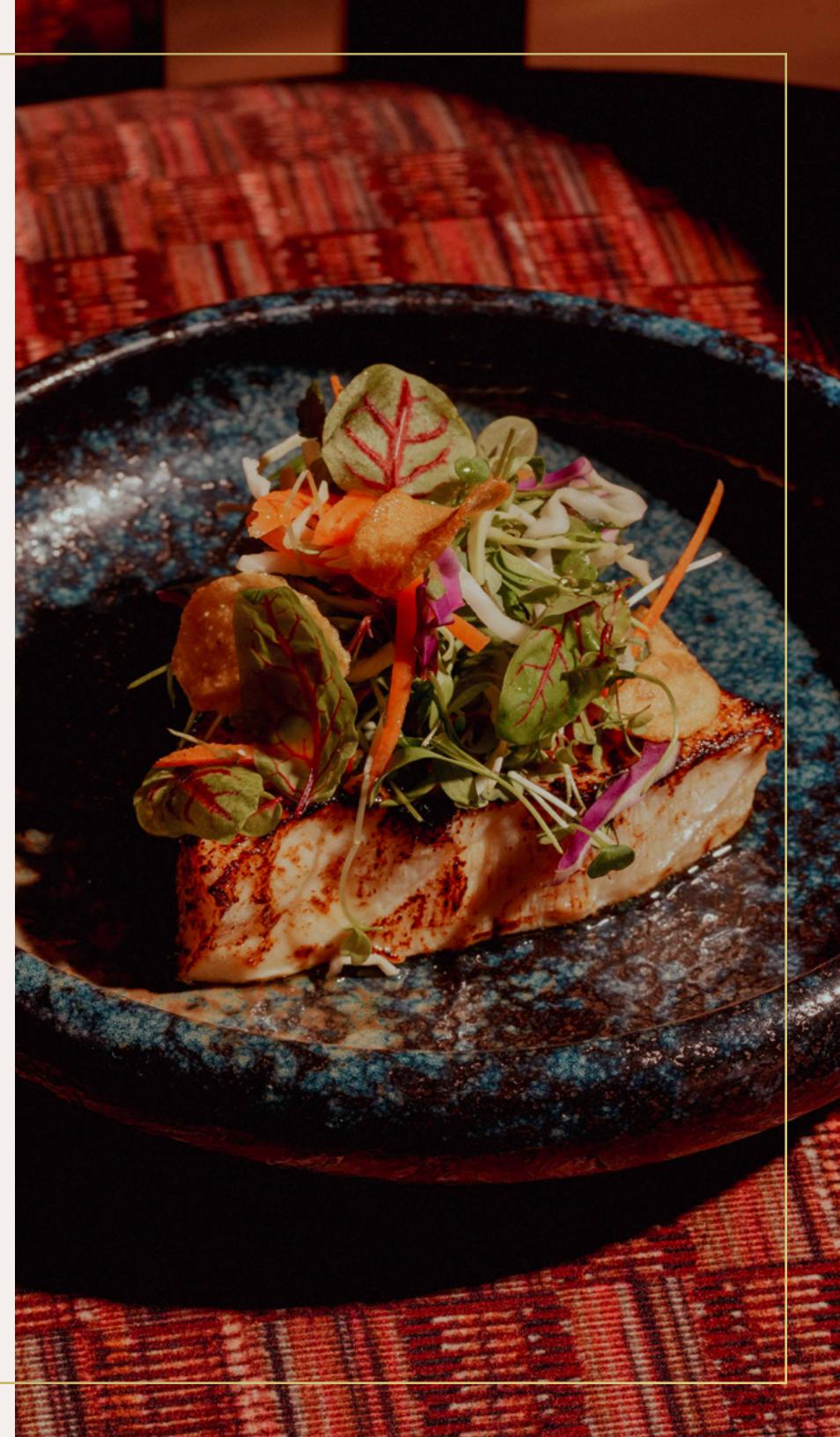
CHARRED LOCAL BROCCOLINI

Pistachio, fresno chili, crisp garlic, lemon zest

Desserts

IMPERIAL EXPERIENCE

Decadent chef assortment of desserts, ice cream and fruits





\$155 per person

Appetizers & Salads

TUNA PIZZETA

Truffle aioli, cherry tomatoes, shallots, jalepeño

CREAMY LOCAL BURRATA

Pata negra, roasted mango, baby tomatoes, pestos, homemade focaccia

YELLOWTAIL CRUNCHY TACOS

Micro cilantro, guacamole

CHEF'S INSPIRED SELECTION OF MAKI ROLLS

Entrées

MISO GLAZED CHILEAN SEABASS

Coconut & cilantro infusion

FILET MIGNON

Signature rub, peppercorn sauce

Side Dishes

TRUFFLE FRENCH FRIES

Fresh black truffle, 24-month aged parmesan

CREAMED CORN

24-month aged parmesan, black truffle, lime

CHARRED LOCAL BROCCOLINI

Pistachio, fresno chili, crisp garlic, lemon zest

Desserts

IMPERIAL EXPERIENCE

Decadent chef assortment of desserts, ice cream and fruits

\$195 per person

Appetizers & Salads

TUNA PIZZETTA

Truffle aioli, cherry tomatoes, shallots, jalapeño

CREAMY LOCAL BURRATA

Pata negra, roasted mango, baby tomatoes, pesto, homemade focaccia

TRUFFLE PRIME BEEF TARTARE

Creamy egg yolk, sour red onion, grain mustard pickles

TRUFFLE PIZZETA

Truffle ricotta cheese, arugula
(add pata negra \$5/pp)

PREMIUM CRUDO PLATTER

Chef inspired selection of crudo

Entrées

GRILLED MEDITERRANEAN

BRANZINO

Carrot & sage puree, crunchy vegetable

RIBEYE 16oz

Signature rub, yuzu & sriracha butter

GARGANELLI PASTA

Fresh black truffle, 24-month aged parmesan

Side Dishes

TRUFFLE FRENCH FRIES

Fresh black truffle, 24-month aged parmesan

CREAMED CORN

24-month aged parmesan, black truffle, lime

CHARRED LOCAL BROCCOLINI

Pistachio, fresno chili, crisp garlic, lemon zest

Desserts

IMPERIAL EXPERIENCE

Decadent chef assortment of desserts, ice cream and fruits





Reception Style Menu

For private events only

\$250 Chef Attendant Fee per station, per hour.

HANDROLL STATION

CHOICE OF 2 – \$18 | CHOICE OF 3 – \$27
Spicy Tuna
Hamachi Jalapeño
Yuzu Salmon
Daikon Chirashi

CARVING STATION

Prime Boneless Ribeye – \$32
Prime Filet Mignon – \$34
Colorado Rack of Lamb – \$28

SIDE LIVE STATIONS (Same area as the carving station)

Truffle Cream Corn – \$12
Mashed Potatoes – \$8
Mushroom Risotto – \$9
Shrimp & Saffron Risotto – \$14
Beetroot & Parmesan Risotto – \$9
Classic Parmesan Risotto – \$9

DISPLAY ENTRÉES

4oz Scottish Salmon – Chimichurri or Miso Glazed – \$16
4oz Chilean Seabass – Marinated in Miso & Jalapeños – \$24
4oz Branzino – Signature Rub, Carrot & Sage Purée, Crunchy Vegetables – \$20
Wagyu Beef Sliders – Brioche Bun, Aged Cheddar, Confit Onion, Pickles – \$9
Fried Chicken & Caviar – \$16

LIVE DESSERT STATION

Chocolate Fountain with Fruit Skewers, Marshmallows, and Madeleines or financier \$16
Flambée Crêpes Suzette with Grand Marnier \$14
Nitrogen Pavlova with Red Fruits and Berry Coulis \$18

Prices per person, per hour

Bar Packages

PREMIUM OPEN BAR

\$60 per person first hour
\$45 per person second hour
\$25 per person each additional hour

Sommelier Selection Red, White & Bubbly

SPIRITS

Grey Goose Vodka, Teramana Silver Tequila,
No3 Gin, Dewars White Label Scotch,
Makers Mark Bourbon, Planteray Rum 3 Stars

BEVERAGE GUIDELINES

SOFT DRINKS & JUICES INCLUDE:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice

UNLIMITED STILL & SPARKLING WATER AT \$10 PER PERSON

OPEN BAR PACKAGE DOES NOT INCLUDE SHOTS OR SPECIALTY COCKTAILS

OPEN BAR PACKAGES ARE RESERVED FOR GROUPS LARGER THAN 25 GUESTS

You may also choose to offer beverages on consumption or bottle service.

ULTRA PREMIUM BAR

\$70 per person first hour
\$45 per person second hour
\$25 per person each additional hour

SELECTION OF TWO SPECIALTY COCKTAILS

Sommelier Selection Red, Rose, White & Bubbly

SPIRITS

Belvedere Vodka, Don Julio Silver Tequila, Hendricks Gin, Zacapa 23 Rum, Glenfiddich 14yo , Makers Mark Bourbon



Special Events Guidelines

SITE INSPECTIONS & BOOKINGS

Prior to booking your party, our Events team will prepare a customized proposal. At that time, a site inspection can be scheduled at the venue. Walk-in visits are based only on availability. All event confirmations require a 50% deposit of the total estimated booking total along with a signed agreement. This will confirm the event date. Please note, proposals without a provided deposit will not be guaranteed or held for a desired date until the deposit is received.

FOOD & BEVERAGE

All food and beverage served at the event must be provided, prepared, served and consumed on restaurant premise. No food or beverage of any kind may be brought in by the client without prior approval by the management. Additional fees may be charged on these occasions.

TAX & SERVICE CHARGE

All food and beverage is subject to a tax, 20% service charge, and 5% admin fee. This will also apply to all other goods and services such as: DJ, band, bartenders, additional staffing, performers, projector screen, microphone, linens, furniture rentals, flowers, etc.

TAX EXEMPT GROUPS

Tax-exempt groups must provide a copy of a valid State Sales Tax Exempt Certificate prior to the event. Client must be named as exempt organization.

A/V SERVICES

Should you require any specialized audio and/or visual services, all such services can be arranged by the Special Events Team or through an approved third-party vendor. Client is responsible for all third-party costs. We are happy to provide our approved lists of preferred vendors upon request.

VENDORS

Our Special Events Department can provide a list of preferred vendors upon request. However, you are welcome to utilize your own outside vendor. All vendors being used for your event will need to be approved by the Special Events Team. Each vendor will need to provide proof of insurance naming 1111 SW 1 Ave LLC as additional insured. Vendors will need to contact the Special Events Department at least three weeks in ADVANCED of scheduled event for instructions on delivery, set up, pick up and load in/load out procedures.

SMOKE

Please know, no smoking is allowed inside of Marion Miami.

DRESS CODE

Marion Miami promotes a dress code that embraces refined and sophisticated attire. Please be aware that athletic wear, beachwear, T-shirts, hoodies, ripped jeans, or hats are not allowed. While jackets are not mandatory for men, they are highly appreciated.

PARKING

Valet parking is available for \$25 per vehicle, located directly outside of Marion Miami.

SECURITY

The restaurant cannot ensure the security of any items left unattended during your event. If your event requires additional security with respect to such items or for any other reason, the Special Events Team will assist in making these arrangements. All security personnel to be utilized during the event will need to be approved by Director of Special Events.



Press

SEE WHAT CONDE NAST TRAVELER IS RAVING ABOUT:

“ The atmosphere can be quiet and cozy one minute, and an all-out dinner and dance party the next—Marion diners are the types who don't mind getting a little wild at dinner. And while the look of Marion, and even the name, scream "French-influenced," the reality of the space is quite different. The cuisine is actually new American with some decidedly Asian influences, as evidenced by its robata grill menu (think Kobe beef, cooked tableside, with garlic wafu, truffle aioli, yuzu soy, and ponzu sauce).

VOGUE

Forbes
TRAVEL GUIDE

ZAGAT

TRAVEL+
LEISURE

ELLE

DEPARTURES

Condé Nast
Traveler

PAPER®

The New York Times

MARION

Restaurant & Lounge



For inquiries please contact

EVENTS TEAM

events@mrhospitality.com

786.717.7512

Location

Brickell, 1111 SW 1st Avenue, Miami, FL 33130

reservations@marionmiami.com

Valet Available \$25 per vehicle



@marionmiami

marionmiami.com