

WEDDINGS
2022

Mia
BY
Selina



About Us

- While exploring the Riviera Maya, MIA Tulum is strategically located in the exclusive area of the Tulum Hotel Zone inside hotel Selina Km 7.5 (former Los Lirios).
- Mía combines the perfect atmosphere, offering a Mexican author culinary experience. With a Fine Dining concept, in a casual minimalist environment.
 - Our wine cellar is the most complete of all the destination and houses more than 300 labels, from 12 different countries, we assure you that in Mía you will find the best culinary experience and service that you and your clients deserve.
 - With more than 15 years of experience in the operation of events, Mía is undoubtedly the ideal place to celebrate weddings, cocktails, rehearsal dinners, romantic dinners, marriage proposals and more.
 - Our location has parking lot in our premises, which makes it easier for our guest to arrive.





Mia Tulum Restaurant and beach club offers exclusive wedding planning service for all couples included with our services. Our certified planners will be ready for you with a variety of known vendors in the area, that fit perfect each couple. All vendors are identified by their uniqueness, trustworthy, and impeccable experience in the Tulum Hotel Zone. The experience of our wedding planners will make your planning process the most enjoyable experience, and one of a kind.

Exclusive Wedding Planning Service:



To book with us consider the following:

- We can celebrate on the beach from 4 pm to 11 pm. Should you reserve the restaurant for your reception we can extend the party until 12.30am.
- We will not charge you a rent nor vendor fees. You have the liberty to choose from our variety of Premium Vendors, who not only will adapt to your budget, but will also add the premium luxury Sense of Style & need that your event deserves.
- All our rates include taxes and are subject to 15% service fee.
- Since we do not charge a venue fee all food and beverages consumption is engaged with us.
- If you have guests with dietary restrictions let us know! We will prepare something specially for them.
- We have different menu proposals, each one contains 2 options for each course, you may mix things between them or select a standard menu for everybody.

- If you have more than 50 guests, we will require their dinner selection 3 weeks prior your wedding.
- We also offer after wedding brunch, hours d'oeuvre and after party options, keep in mind we can always prepare something different if what we propose is not quite your style.
 - Servers, kitchen and bar staff is also included on your consumption, our team is big enough to serve up to 150 people.
 - Since we have a Palapa and Tulum is a protected area, fire shows, fireworks and bump fires are not allowed in our property.
 - To use the beach area that doesn't belong to our property a special permit can be solicited to Mexican authorities.
- All weddings and "special events" are subject to pay a permit to Tulum's municipality for 750 USD for larger weddings (rate subject to change), Includes private beach Mia + setting up the bar on the beach for cocktails, music or DJ and extending the restaurant's hours to 12.30 am. This does not include the usage of the beach area outside of our property.





Inspiration

Mia Weddings



Wedding Menus

Menu 1

Amuse Bouche

Tomato Cream

Roasted tomatoes with fine herbs, served with butter croutons and roasted tomato Cherry's.

1st Course

Mía Salad

Mixed lettuce, arugula, peach, toasted Almond, caramelized walnut, grilled zucchini, goat cheese, Cherry tomato and roquefort cheese, apple reduction and red wine dressing.

or

Colorful Cherry Tomato Ceviche

Pickled in lemon, Yuzu, cucumber, recaudo negro from Yucatán with roasted eggplant, avocado and tortilla salt.

2nd Course

Miso Morita Grouper

Marinated in traditional morita chilli sauce with a touch of miso paste, sautéed corn kernelscented with epazote, creamy avocado with coconut, lemon aioli, pickled onion and dark beer reduction.

or

Chicken Zürich

Fine chicken strips, served with a creamy fresh mushroom sauce and fresh homemade pasta Spätzle.

Dessert

Creme Brûlée

Coffee

65 USD per person tax included
+ 15% service



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Menu 2

Amuse Bouche Portobello Confit

Slow baked for five hours, topped on country bread style with mushroom mousse and black truffle.

1st Course

Tuna Ceviche

Fresh tuna, avocado, mango, sweet and sour sauce and alfalfa sprouts.

or

Cochinita Wonton

Filled with cochinita pibil and bean cream.

2nd Course

Chipotle Tamarind Shrimp

Served with basmati rice.

or

Cantaloupe Pipian Salmon

Served in a Delicious cantaloupe pipian, accompanied with quinoa risotto style.

Dessert

Coconut Cremoso

With mango pulp and ginger

or

Tiramisu

&

Coffee

**79 USD per person tax included
+ 15% de service**

Menu 3

Amuse Bouche Salmon buñuelo

With dill and a touch of ponzu.

1st Course

Coconut Shrimp

With mango sauce, a touch of ginger and mint.

or

Scallop

Served on risotto with champagne.

2nd Course

Seafood Risotto

Shrimp, baby squid, mussels and fish served on Delicious risotto prepared with Cherry tomato, asparagus, baby onions, parmesan cheese and white wine.

or

Short Rib

Slow cooked in the oven with darkbeer, garlic, red wine, seared with mustard, accompanied by mashed potatoes and grilled vegetables.

Dessert

Apple Strudel

With Papantla vanilla ice cream

or

Three Chocolate Mousse

&

Coffee

89 USD per person tax included + 15% service

*To provide a better service, we suggest choosing in the first course which dish we will serve everyone.

Canapés



Hors D'oeuvre

Select your varieties

Catch of the day ceviche tostada

Cactus salad mini tostada

Creamy rice with octopus' croquet

Cochinita pibil buñuelo

Sope of chicken tinga

Jalapeño pepper filled with beef steak

Jalapeño pepper filled with cauliflower

Tlacoyo with fried beans and pressed pork rinds

Tlacoyo with beans and nopalitos salad

Duck chalupa

Mogo mogo plantain stuffed with cheese

Wind fritter bathed with cane honey

Churro with cajeta sauce

Coconut sweet

18 USD 4 Pieces per person +15% Service

28 USD 8 Pieces per person +15% Service

33 USD 10 pieces per person +15% Service

Taxes included in all rates

**Mexican Brunch
Family Style**

Nopalitos Salad
Guacamole
Rice red or green
Beans "charro" style
Sweet potato puree with pineapple
Roasted panela cheese with
epazote and olive oil
&
Chilaquiles with Green or Red sauce, accompanied with eggs or
chicken
Cochinita Pibil or Birria Buns
Chicken Flautas with red sauce
Chicken Mole
Chicharron on green or red sauce
Beef Tinga
&
Fruit Cocktail

1hour Service
51 USD per person, tax included + 15% Service

KIDS MENU

Hamburguer or Pomodoro Pasta or Pizza Margherita or pepperoni
&
Dessert

35usd per person +15% service

After Party
Choose 2 of this for your guests:

Esquites
White Corn's grain served with cheese, mayonnaise
and spicy sauce.
Mini Cochinita Pibil Cakes
Accompanied by Xnipec sauce
Canasta Tacos
Filled with chicharron and mash potatoes
Pozole Shot

1hour service
\$22 USD per person + 15% DE SERVICE

Pizza

Margarita, pepperoni and vegetarian

1 hour service
\$25 USD per person + 15% DE SERVICE

Extras

Taco Station

Bistec
Pastor
Suadero
Chicken Fajitas
Quesadillas
Refried beans
2 tomato-based sauces (spicy and extra spicy)
Cactus salad and pico de gallo
Churros or Arroz con Leche

1 hour service
57 USD per person tax included + 15% Service

Trompo al pastor

Quesadillas, guacamole, two sauces, onion, lemon y coriander

1hour service
\$27 USD per person tax included + 15% Service

Vegan Options

Ceviche:

Beans

Or

Lentil

Or

Chickpea

Pita:

With Vegetables

Or

With Chickpea humus

Or

With Eggplant humus

Or

Muhanara

Hamburgers:

Portobello

Or

Truffle Mousse

Poblano Chili pepper filled with Ratatouille

Dry fruits Tabule

Roasted cauliflower and tablecloth stain

Grilled veggies

Vegetarian Options

Risotto:

Mushrooms

Or

Asparagus

Pita:

With fresh mozzarella and tomato

Or

With Chickpea humus

Or

With Eggplant humus

Or

Muhanara

Hamburgers:

Portobello and Cheese

Or

Truffle Mousse and cheese

Battered Poblano chili pepper filled with

Ratatouille and cheese.

Grilled cauliflower with mushrooms creamy

sauce

Salted veggies

Vegan Desserts

Chocolate block

Avocado based.

Grilled pineapple

With cinnamon, agave honey and

mezcal.

Creamy and sweet rice

Based almond milk

Vegan / Vegetarian Options

WEDDINGS
2022

National Open Bar

RUM

Matusalem Clásico

VODKA

Absolut

TEQUILA

Centenario Reposado

WHISKY

Bushmills black blush

GIN

Beefeater

MEZCAL

400 Conejos

WINE

House's White and Red

BEER

XX lager and ambar

MIXERS AND ICE

BOTTLED WATER AND NONE ALCOHOLIC BEVERAGES

5 Hours 79 USD per person, tax included + 15% Service

Additional Hour \$12 USD per person + 15% Service

Premium Open Bar

RUM

Havana Club7

VODKA

Absolut Elixir

WHISKY

Bushmills Malt 10

TEQUILA

Maestro Tequilero Blanco

MEZCAL

Amores Joven

GIN

Bombay Sapphire

WINE

House's White and Red

BEER

XX Lager and ambar

MIXERS AND ICE

BOTTLED WATER AND NONE

ALCOHOLIC BEVERAGES

5 Hours 93 USD per person, tax included

+ 15% Service

Additional Hour \$15 USD per person +

15% Service

Drinks

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Non-Alcoholic Open Bar

Fresh fruit water (3 flavors), Bottled water Santa María, Juice (natural depending on season), Smoothies (flavors depending on season), lemonades, and any type of “virgin” cocktail.

5 hours 26 USD per person, tax included + 15% Service

Flavored Water

3 Jars of fresh pressed fruit water
with 4 L each.

Flavors to choose from: Jamaica, tamarind, lime, Orange, mint-cucumber, passion fruit, chia, horchata
and seasonal fruit.

**51 USD, taxes included + 15% Service
(this Price is not per person)**

