



NOVECENTO BRICKELL

GROUP LUNCH MENUS

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1414 Brickell Ave – Miami – FL – 33131
(305) 403.0900



ROOMS CAPACITY

- Lower Terrace Area - furnished with wood cabanas and lounges - Dinner service up to 30 guests, Receptions up to 75 guests.
- Upper Terrace – furnished with lounges – Up to 50 guests
- Patio seats up to 40 guests. – cannot be enclosed privately
- Bar area – cocktail receptions up to 80 guests
Private Dining Room (*Malbec Room*) seats up to 44 guests. Receptions for up to 65 guests. A smaller area is available and seats up to 12 guests.
- Main Dining Area seats up to 100 guests.

Tables are dressed in white linens; white napkins are regularly used. Other colors are available. Extra charges might apply for specialty linens.

For outdoor functions; bars can be set-up at an additional cost.

MENU

We are happy to assist you in planning a menu tailored to your needs and liking. For your convenience we have already prepared some options featuring our signature dishes.

Novecento will be able to accommodate your special dietary needs if requested in advance.

BEVERAGES

We can offer various alternatives for your event including drink tickets, open bar, wine packages, cocktail pitchers and happy hour/wine discount promotions can be applied to your proposal (*available on certain times/dates only*)

Ideally, wines should be selected in advance to ensure proper quantities and serving temperatures.

Shots are not included in the open bar packages, Novecento reserves the right to refuse service to inebriated guests.

If you decide to bring your own wine or liquor a corkage fee will apply to each bottle that is opened. (\$35 per wine bottle/\$100 per liquor bottle)

CHILDREN'S MENU

A special menu is available for kids from ages 2 to 12. Kids under 2 years old will be served a complimentary menu. (*Menus are subject to service charge & Tax*)

SERVICES

Your Event Coordinator will gladly assist you to fulfill all your needs in order to make your event a success.

Wireless Internet access (WI-FI)

Audio-visual equipment – screen and projector – Extra fee might apply.

Speakerphone and microphone. – Extra fee might apply.

Valet parking service.

Wheelchair accessible.

Specialty cakes, cupcakes, petit-fours upon request.

Florist available upon request.

Menu printed by Novecento.

DJ service is available at an additional fee; charges are based on length of event.

PRICING

Prices are subject to change without prior notice and are not inclusive of administrative fees, gratuity, applicable taxes or delivery/labor fees.

SET-UP

Labor, set-up and rental fees will be applied for staging, dance floor, special set-up requirements, etc.



LENGTH OF EVENT

We usually observe 3 hours per event plus an extra hour before the function that you can use for set-up decorations. Our Brunch Buffet is served for 1.5 hours.

RESERVATIONS

Your event will be guaranteed once we receive a signed credit card authorization form or the signed Banquet Event Order (BEO) to make effective the payment of the required deposit. Please note our cancellation policies. A final head count will be necessary in writing 48 (business) hours prior to the event.

CANCELLATION POLICY

After you have booked your event we are counting on you just as you are counting on us to satisfy your expectations. If you cancel the following charges will apply:

- If cancellation notice is given 30 days or more before the event, no charges will apply and your deposit will be refunded in full.
- If cancellation notice is given within 30 days of the event date, all deposits become non-refundable. Novecento will gladly apply the deposit to a future function to take place within one year of the original event date.
- If cancellation notice is given the day of the event you will be charged the guaranteed number of guests.

Service charge, gratuity or taxes will not be added to the cancellation fee.

SECURITY

Novecento will not be responsible for the damage or loss of any equipment or articles left unattended in the restaurant prior to, during or following a private function. Arrangements for security personnel must be made in advance for buy-out events.

PARKING

Street Parking available/ Meters – South Miami Avenue

Valet Parking available.

Mondays thru Wednesdays – opening till 4 pm - \$8

Thursdays thru Sunday – opening till 4 pm - \$10

Mondays, Tuesdays, Wednesdays, Saturdays and Sundays from 4 pm - \$10

Thursdays and Fridays from 4 pm - \$15

(Prices are subject to change without prior notice)

Accessible from Metro Mover - (Financial District Station)

Let us be part of your special celebration, from Social occasions to Company Events; together, we can make it possible.

CONTACT US

Novecento Sales & Catering

Phone: 305.403.0900

Belen Luque

Events Coordinator

Belen.Luque@novecento.com



HOT PARTY PLATTERS

Empanadas \$24

Hand carved beef, spinach & cheese, chicken
(12 pieces)

Entrañita on toast \$24

Grilled skirt steak, served on crostini with chimi-mayo
(12 pieces)

Chorizo al Grill \$22

Grilled Argentinean sausage, served over crostini with criolla sauce

Quesadilla de Pollo o vegetales \$22

Flour tortilla, Monterrey Jack cheese, vegetables or chicken
Served with cream cheese, guacamole, "Pico de Gallo" salsa
(12 pieces)

Coconut Shrimp skewers \$22

Tropical sweet –spicy sauce

Bruschettas de morcilla \$22

Blood sausage and pineapple chutney over crostini.

Vegetable skewers \$22

Grilled vegetables skewers served with eggplant dip.

Picada Criolla \$32

Tasting platter of flap skirt steak, chicken, chorizo,
Chicken and beef empanadas, Chimichurri sauce

Tequeños \$20

Fried cheese wrapped in a flaky dough, cilantro aioli
(12 pieces)

Prices do not include 17% Gratuity, 3 % administrative fee (taxable) and 8% taxes



COLD PARTY PLATTERS

Ceviche spoons \$21

Fish ceviche marinated in lime juice, jalapeno peppers
(12 pieces)

Picadita de fiambres y quesos \$26

Prosciutto, salami, dry sausage, manchego, fontina, reggianito,
kalamata olives, nuts, toasts, quince jam

Espárragos envueltos en prosciutto \$22

Asparagus wrapped in prosciutto
(12 pieces)

Tomato Bruschetta \$21

Diced tomatoes, garlic and basil over crostini
(12 pieces)

Carpaccio de lomo \$24

Beef tenderloin carpaccio, arugula, parmesan cheese,
lemon-truffle essence over crostini.
(12 pieces)

Caprese skewers \$21

Tomato, fresh mozzarella, basil, balsamic reduction
(12 pieces)

Pinchos de melon y prosciutto \$22

Fresh canteloupe melon and prosciutto
(12 pieces)

Prices do not include 17% Gratuity, 3 % administrative fee (taxable) and 8% taxes



WINE & BEER OPEN BAR

(Includes soft drinks and sodas)

First Hour.....	\$12.00
Second Hour.....	\$10.00
Third Hour.....	\$8.00

After third hour \$6.00

Our house wine selection includes:

Novecento Cabernet Sauvignon
Novecento Chardonnay
Novecento Sparkling

Our draft beer selection includes:

Samuel Adams
Guinness
Peroni
Stella Artois
Heineken
Mahou

Pitchers

Caipirinha 33oz. \$30 – 66 oz. \$45
Caipiroska 33 oz. \$30 – 66 oz. \$45
Margarita 33 oz. \$30 – 66 oz. \$45
Mojito 33 oz. \$30 – 66 oz. \$45
Sangria red or white 33 oz. \$30 – 66 oz. \$45

Prices do not include 17% Gratuity, 3 % administrative fee (taxable) and 8% taxes



OPEN BAR PACKAGES

A fully stocked bar featuring our house or premium selection of liquors, red and white wines, draft and bottled beers, soft drinks, juices and mixers, priced per person for a specified period of time.

Shots are **not** included, Novecento reserves the right to refuse service to inebriated guests.

DE-LUXE OPEN BAR

First Hour.....	\$18.00
Second Hour.....	\$14.00
Third Hour.....	\$10.00

Each additional hour is \$8.00 per person extra

OUR DE-LUXE SELECTIONS ARE

Wodka & Ketel One Vodkas, Bacardi Rum & Bacardi flavors, Bombay Gin, Dewar's white label Scotch, Jose Cuervo Tequila.
 All draft beers, Peroni and beer of the month (bottle)
 Novecento Sparkling, Novecento Cabernet Sauvignon, Novecento Chardonnay, Los Cardos Chardonnay, Albariño La liebre y la tortuga, soft drinks and sodas.

PREMIUM BRANDS

First Hour.....	\$24.00
Second Hour.....	\$16.00
Third Hour.....	\$12.00

Each additional hour is \$10.00 per person extra

OUR PREMIUM SELECTIONS ARE

Up to Belvedere Vodka, Bacardi and Zacapa Rums, Up to Bombay Sapphire Gin, Jack Daniel's Bourbon, Up to Johnnie Walker Black Label Scotch, Don Julio Tequila,
 All draft beers, Peroni and beer of the month (bottle)
 Toso Sparkling, Graffigna Centenario Malbec, Graffigna Centenario Cabernet Sauvignon, Novecento Chardonnay, Borgo Pinot Grigio, Graffigna Centenario Pinot Grigio, soft drinks and sodas

ADDITIONAL BAR PACKAGE OPTION:

Drink Tickets

(HOUSE BRANDS/MOJITOS/MARGARITAS/MARTINIS/SODAS/WINE/BEER)

Up to 100 tickets	- \$7.00 per ticket	~	Premium brands -	\$11.00 per ticket
+ 100 tickets	- \$6.00 per ticket	~	+ 100 ticket -	\$10.00 per ticket

Prices do not include 17% Gratuity, 3 % administrative fee (taxable) and 8% taxes



PLATED BRUNCH

\$25 per person

Available Saturdays & Sundays only

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

To be served as sharing platters

FRESH SEASONAL FRUITS

EMPANADAS

Traditional Argentinean turnovers pastries, hand carved beef, spinach and cheese, chicken

ENTREE

Your choice of:

FRENCH TOAST

Brioche bread battered in eggs with bananas, strawberries and maple syrup.

EGGS BENEDICT

Two poached eggs over toasted English muffin, Canadian bacon, Hollandaise sauce with French fries.

SMOKED SALMON OMELETTE

Three eggs, asparagus, over flour tortilla, tomato salsa, black beans, pico de gallo, sour cream, guacamole, French fries.

HEART AND HEARTY OMELETTE

Three egg whites, sautéed peppers, spinach, feta cheese, served with kale salad.

American Coffee or Hot tea

Sodas, Iced tea and lemonade

MIMOSA or ORANGE JUICE - (1 per person)

ADD UNLIMITED MIMOSAS FOR 2 HOURS

\$15.00 per person

Espresso, cappuccino, latte upon consumption

Menu is served with fresh bread & roasted eggplant dip



BRUNCH BUFFET

\$30 per person

Kids up to 12 yrs.: \$18

Available Saturdays & Sundays only

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

ASSORTED BREADS AND PASTRIES BASKET

Includes Bagels, muffins and croissants

Served with cream cheese, butter and preserves

900 SCRAMBLED EGGS

Scrambled eggs, cheddar cheese, tomatoes

HAM AND CHEESE PLATTER

ROASTED POTATOES

FRENCH TOAST

SEASONAL FRESH FRUIT

SMOKED SALMON

Served with red onions & capers

EMPANADAS

Traditional Argentinean turnovers pastries, hand carved beef, spinach and cheese, chicken

American Coffee or Hot tea

Sodas, Iced tea and lemonade

1 Mimosa per person

Add Omelet station @ \$5.00 extra per person + Station attendant fee

Add unlimited Mimosas per 2 hours @ \$15.00 per person

Espresso drinks upon consumption

Available for social events only.

Available for groups of 30 guests or more.

Room is available for 3 hours



PARRILLADA

3 course menu (appetizer + entrée + dessert): \$35 per person

2 course menu (appetizer + entrée): \$33 per person

Available Saturdays & Sundays only

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

APPETIZERS

Served in the center of the table as sharing platters

EMPANADAS

Spinach and cheese, hand-carved beef, chicken.

PROVOLETA 900

Traditional Argentinean Provolone cheese gratin with roasted peppers, onions, cherry tomatoes, oregano

ENTREES & SIDES

Served in the center of the table as sharing platters

PARRILLADA

Grilled skirt steak, flap steak, chicken, chorizo, morcilla, sweet breads, and bell pepper.

Mashed potatoes - French fries - Ensalada Mixta

DESSERTS

Your choice of:

PANQUEQUE DE DULCE DE LECHE

Warm crepe, dulce de leche, whipped cream

FLAN MIXTO

Crème caramel, dulce de leche, whipped cream

Sodas, iced tea & lemonade

American Coffee or Hot tea

Menu is served with fresh bread & roasted eggplant dip



OPTION 1

3 course menu: \$30 per person

2 course menu: \$28 per person

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

Room is available for 2.5 hours

APPETIZERS

ENSALADA DE HOJAS VERDES

Mixed baby greens, cherry tomatoes and Dijon vinaigrette

EMPANADAS

Hand carved beef, chicken, spinach and cheese

ENTREE

Your choice of:

SPAGHETTI CAPRESE

Spaghetti pasta, plum tomatoes, fresh mozzarella, basil, tomato sauce

Or

POLLO AL GRILL

Half boneless grilled chicken, rice and sautéed mushrooms

Or

MILANGA DE CARNE

Pounded beef lightly breaded with mashed potatoes

Or

PESCADO EMPANIZADO

Lightly breaded white fish, herbed mashed potatoes

DESSERT

PANQUEQUE DE DULCE DE LECHE

Warm crepe, dulce de leche, whipped cream

Add an extra dessert option at \$2.00 per person
(Flan, Key lime pie or Crème brulee de dulce de leche)

Sodas, iced tea & lemonade, American Coffee or Hot tea

Menu is served with fresh bread & roasted eggplant dip

Complimentary glass of sangria.

WINE PACKAGES AVAILABLE



OPTION 2

3 course menu: \$35 per person

2 course menu: \$33 per person

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

Room is available for 2.5 hours

APPETIZERS

ENSALADA DE HOJAS VERDES

Mixed baby greens, cherry tomatoes and Dijon vinaigrette

EMPANADAS

Hand carved beef, chicken, spinach and cheese

ENTREES

Your choice of:

RAVIOLES CUATRO QUESOS

Four cheese ravioli, plum tomato sauce, fresh basil

Or

POLLO STROGANOFF

Sautéed chicken cubes in a creamy sauce, mushrooms, shallots; served with jasmine rice

Or

TILAPIA A LA SARTEN

Pan seared tilapia, mashed potatoes, sautéed spinach, and lemon-caper sauce

Or

VACIO A LA PARRILLA

Grilled flap steak, French fries, chimichurri sauce

DESSERT

PANQUEQUE DE DULCE DE LECHE

Warm crepe, dulce de leche, whipped cream.

Add an extra dessert option at \$2.00 per person
(Flan, Key lime pie or Crème brulee de dulce de leche)

Sodas, iced tea & lemonade, American Coffee or Hot tea

Menu is served with fresh bread & roasted eggplant dip

Complimentary glass of sangria.

WINE PACKAGES AVAILABLE



OPTION 3

3 course menu (appetizer + entrée + dessert): \$45 per person

2 course menu (appetizer + entrée): \$43 per person

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

Room is available for 2.5 hours

APPETIZERS

CAESAR SALAD

Romaine lettuce, croutons, Parmesan cheese, homemade Caesar dressing

EMPANADAS

Hand carved beef, chicken, spinach and cheese

ENTREES

Your choice of:

FETTUCCINE CON SALSA BOLOGNESA

Home-made fettuccine with meat sauce

Or

POLLO AL CURRY

Sautéed chicken in a coconut red curry sauce, red and green peppers, banana, and pineapple chutney;
served with jasmine rice

Or

SALMON A LA PARRILLA

Grilled salmon, jasmine rice, mango-cilantro mojo

Or

ENTRAÑA CON CHIMICHURRI

Grilled skirt steak, mashed potatoes, chimichurri sauce

DESSERTS

Your choice of:

KEY LIME PIE

Served with fresh whipped cream

Or

PANQUEQUE DE DULCE DE LECHE

Warm crepe, dulce de leche, whipped cream

Sodas, iced tea & lemonade, American Coffee or Hot tea

Menu is served with fresh bread & roasted eggplant dip

Complimentary glass of sangria.

WINE PACKAGES AVAILABLE



OPTION 4

3 course menu (appetizer + entrée + dessert): \$55 per person

2 course menu (appetizer + entrée): \$53 per person

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes)

Room is available for 2.5 hours

APPETIZERS

CAESAR SALAD

Romaine lettuce, croutons, Parmesan cheese, homemade Caesar dressing

PICADA CRIOLLA

Tasting platter of grilled skirt steak, chicken, chorizo, one chicken and one beef empanada, chimichurri sauce

ENTREES

Your choice of:

RAVIOLES DE CANGREJO CON CAMARONES

Crab ravioli, sauteed shrimp and creamy saffron sauce

Or

POLLO AL CURRY

Sautéed chicken in a coconut red curry sauce, red and green peppers, banana, and pineapple chutney;
served with jasmine rice.

Or

ATUN A LA SARTEN

Pan seared tuna, sautéed shiitake mushrooms, bok choy, bell peppers, ginger soy glaze

Or

LOMO AL GRILL

Grilled beef tenderloin, mashed potatoes, sautéed spinach and Malbec demi glaze.

DESSERTS

Your choice of:

KEY LIME PIE

Served with fresh whipped cream

Or

PANQUEQUE DE DULCE DE LECHE

Warm crepe, dulce de leche, whipped cream.

Sodas, iced tea & lemonade, American Coffee or Hot tea

Menu is served with fresh bread & roasted eggplant dip

Complimentary glass of sangria.

WINE PACKAGES AVAILABLE



KIDS MENU

2 course menu: \$15 per kid

Prices do not include 17% gratuity, 3% service charge (taxable) and 8% taxes)

Kids Menu Available for children under 12

Please notify us any food allergies

Please choose 3 options

ENTREES

Your choice of:

CHICKEN FINGERS

Your choice of French fries or mashed potatoes, creamy honey-mustard dip

LITTLE MOUTH BURGER

Served with French fries

MILANGUITA DE CARNE O POLLO

Chicken or beef Milanese with your choice of mashed potatoes or French fries

CREAMY MAC & CHEESE

SPAGHETTI MEAT SAUCE

GNOCCHI CREAMY PINK SAUCE

QUESADILLA DE VEGETALES

Flour tortilla, Monterrey Jack cheese, sautéed vegetables

DESSERT

Your choice of:

COPA DE HELADO

Your choice of one:

Chocolate, vanilla, dulce de leche, lemon or blackberry

PANQUEQUE DE DULCE DE LECHE

Crêpe, dulce de leche, whipped cream

Soft drinks and sodas included

VIRGIN SANGRIA PITCHERS AVAILABLE



WINE PACKAGE

DE-LUXE WINE SELECTION

- 1/2 Bottle of wine per person ADD \$15.00 (per person)
- 1 Glass of wine per person ADD \$8.00 (per person)

Wine selection
Novecento Cabernet Sauvignon
Novecento Chardonnay

PREMIUM WINE SELECTION

- 1/2 Bottle of wine per person ADD \$18.00 (per person)
- 1 Glass of wine per person ADD \$10.00 (per person)

Wine selection
Graffigna Malbec or Cabernet Sauvignon
Graffigna Pinot Grigio

ULTRA-PREMIUM WINE SELECTION

- 1/2 Bottle of wine per person ADD \$22.00 (per person)
- 1 Glass of wine per person ADD \$12.00 (per person)

Wine selection
Wine of the Month

Prices do not include 17% gratuity, 3% service charge (taxable) and 8% taxes



SPECIALTY CAKES

10 inches – serves 8-12

12 inches – serves 12-16

~VANILLA AND MERINGUE~

Vanilla sponge cake, dulce de leche, apricots, rum,
covered in Italian meringue

small \$45

large \$55

~VANILLA AND CHOCOLATE~

Vanilla sponge cake, dulce de leche mousse, bailey's,
chocolate ganache and strawberries on top

small \$45

large \$55

~CHOCOLATE AND WALNUTS~

Chocolate sponge cake, dulce de leche,
covered in chocolate ganache and walnuts

small \$55

large \$70

~BROWNIE AND CHOCOLATE MOUSSE~

Brownie layers with chocolate mousse and dulce de leche

small \$55

large \$70

~BERRIES & CREAM~

Vanilla sponge cake, whipped cream, fresh berries

small \$55

large \$70

Mini desserts also available upon request.

Prices do not include 17% gratuity, 3% administrative fee (taxable) and 8% taxes