



VILLA
AWR
RESTAURANT & LOUNGE

Overview

Villa Azur has been described as the premier gastronomic experience of South Beach, inviting diners to succumb to elegance and gourmet cuisine at its finest. It features a 7,200 square foot dining room, adorned with the glamour and spark of the Riviera. Its white French doors and chandeliers welcome guests to the lounge and main dining area, which is crowned by a whimsical, open-aired courtyard, marked by plush tufted white leather couches and lush natural foliage. This exquisite backdrop sets the tone for a charming dining experience.

Renowned Executive Chef Erwin Mallet's inspiration stems from simplistic culinary styling founded on the pillars of quality, evident in his creations. His signature dishes derive from using flavors characteristic of the south of France, and adding an Italian influence to them.

The menu is designed to be a delicate intermingling of avant-garde mediterranean fare and traditional authenticity, which is sure to please the most refined of palates. With an in-house sommelier on hand to suggest the ideal custom wine pairing, Villa Azur strives to sculpt the perfect meal from start to finish.

Villa Azur is the perfect venue for your next event, whether it be a corporate, wedding or rehearsal dinner, bridal/baby shower, wedding ceremony, meet-and-greet, birthday, anniversary, bat/bar mitzvah, or whatever the occasion. We offer a one-of-a-kind backdrop to host your next cocktail reception, mixer or gathering.

The setting is a culmination of culture and aesthetics, set in an open format for added adaptability, and is capable of accommodating up to 450 standing guests. Our event coordinator is readily available at all times to accommodate you during the entire process, from pre-event planning to actualization.

Zagat-rated Villa Azur has received numerous accolades, crowning it† *"Best Outdoor Dining in Miami,"* noting the *"Grilled Octopus"* as its go-to dish.

FORBES TRAVEL GUIDE

ROMANTIC MIAMI RESTAURANT WE LOVE - 2015

ZAGAT

BEST DECOR IN MIAMI - 2015

MIAMI CULINARY TOURS

VILLA AZUR IN ELLEGANCE - 2015

ZAGAT

BEST OUTDOOR IN MIAMI - 2015

ZAGAT

MIAMI'S HOTTEST MEDITERRANEAN RESTAURANT TO TRY NOW - 2014

THRILLIST

BEST NEW SEAFOOD IN SOUTH FLORIDA - 2014

THE NEW YORK TIMES

SOUTH BEACH, NOW AND FOREVER. VILLA AZUR, A CHIC DINING SPOT - 2014

MIAMI NEW TIMES

BEST OF AWARD - VILLA AZUR BEST SERVICE 2013

THE MIAMI HERALD

***3 STARS FOR EXQUISITE FRENCH FOOD AT VILLA AZUR ON SOUTH BEACH - 2013

MIAMI NEW TIMES

MIAMI'S TEN MOST ROMANTIC RESTAURANTS 2012
VILLA AZUR No3

Villa Azur Restaurant & Lounge



Booking Info

Our food and beverage options vary by day of the week, duration of event, party size, and event space. Once the food menu and beverage package are selected, we will put together a proposal for your approval and reserve the date requested. Upon approval of the proposal, we will require a 50% deposit to guarantee your event. If the signed proposal, with deposit, is not returned to Villa Azur by its expiration, the date will be released for the next event on the wait list. Proposals are valid for two weeks, unless otherwise stated.

The food and beverage pricing is based on a per-person basis. Any extras that you may incur during the event will be added to the final bill, plus 9% applicable taxes and 18% service charge. The 50% deposit is non-refundable in the event of a cancellation after the time period specified on the contract.

The guest count in the signed proposal can be adjusted up until one week prior to the set date, if seating capacity permits, but shall not be less than 5% of the initially-agreed number. For a better service experience, the final guest count must be confirmed 48 hours before the event but any changes in the number of guests confirmed shall not affect the minimum number of guests to be charged according to the signed proposal. At the time of the event, any additions to the number of guests will be charged accordingly, per person.

The event will take place on the date specified on the Reservation & Deposit Form regardless of weather conditions. Events booked on the Villa Azur terrace are not permitted to be relocated indoors, in the event of inclement weather. An outdoor tent can be setup upon request for an additional charge, with a five day anticipation.

Please contact our event coordinator for further clarification and all terms of your proposal.

Buffet Style Menu

AVAILABLE WHEN ENTIRE SPACE IS PRIVATIZED

OPTION 1 - \$55 ++/pers

COLD STATION (choose 3)

LENTIL SALAD / QUINOA TABOULÉ STYLE / TOMATO SALAD PISSALADIERE / MARGHERITA PIZZA

HOT STATION (choose 3)

ROASTED CHICKEN / SALMON PASTA / LINGUINI CACIO E PEPE / CHICKEN PICCATA / MARINATED SHRIMPS / SAUTEED BROCCOLI & MUSHROOM

DESSERTS

NUTELLA MOUSSE / MACARON ASSORTMENT / VANILLA PANNA COTTA

OPTION 2 - \$70 ++/pers

COLD STATION (choose 3)

TOMATO AND MOZZARELLA / GREEN BEAN SALAD / GOAT CHEESE CROQUETTES / DELICATESSEN ASSORTMENT / SELECTION OF CHEESE / MARINATED SALMON

HOT STATION (choose 3)

VEAL SCALOPINI ALLA MILANESE / RIGATONI IN MOREL MUSHROOM SAUCE / ROASTED CHICKEN / ROASTED SALMON / PENNE PRIMAVERA / POTATO GRATIN DAUPHINOIS

DESSERTS

NUTELLA MOUSSE / DULCE DE LECHE PANNA COTTA / LEMON MERINGUE PIE / TOUT CHOCOLAT

ONE MENU SHOULD BE SELECTED FOR THE ENTIRE PARTY. VEGETARIAN AND/OR GLUTEN FREE OPTIONS ARE ALSO AVAILABLE UPON REQUEST. SOME DISHES MAY NOT BE AVAILABLE DUE TO THE SEASONAL AVAILABILITY. ANY ALLERGIES SHOULD BE SPECIFIED UPON CONFIRMATION OF THE BOOKING.

Lunch & Dinner Menu

MENU AVAILABLE SUNDAY - WEDNESDAY

OPTION 1 - \$49 ++/pers *

Available only for groups of 45 people or less

APPETIZER

HEART OF LETTUCE
APPLES, GRAPEFRUIT, CHERRY TOMATOES, LEMON DRESSING

MAIN COURSE (Pre-select one option)

LINGUINI PRIMAVERA
OR
CHICKEN PICATTA SERVED WITH OLIVE POLENTA GRATIN

DESSERT

VANILLA PANNA COTTA WITH RED BERRIES

OPTION 2 - \$55 ++/pers

Available only for groups of 70 people or less

APPETIZER

(Pre-select one option or served family style)

PAN SEARED CALAMARI, GARLIC AND PARSLEY
OR
CAESAR SALAD AND PARMIGIANO SHELL

MAIN COURSE (Pre-select one option)

MARINATED TIGER PRAWNS IN PASTIS WITH PROVENÇAL VEGETABLES
OR
VEGETABLE RISOTTO

DESSERT

NUTELLA MOUSSE

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Lunch & Dinner Menu

MENU AVAILABLE SUNDAY - WEDNESDAY

OPTION 3- \$65 ++/pers

APPETIZER

(Pre-select one option)

WARM ASPARAGUS SALAD WITH TRUFFLE PECORINO AND ARUGULA
OR
SCOTTISH SMOKED SALMON WITH CREME FRAÎCHE AND BRIOCHE

MAIN COURSE

(Guests choose one on day of)

NATURAL PORK TENDERLOIN SLOWLY COOKED IN RED WINE AND
ORANGE ZEST SERVED WITH HOMEMADE MASHED POTATOES
OR
LINGUINI ALLE VONGOLE

DESSERT

(Pre-select one option)

NUTELLA MOUSSE
OR
LIME MERINGUE PIE

OPTION 4- \$70 ++/pers

FAMILY STYLE APPETIZERS

TUNA TARTARE WITH LIME WHIPPED CREAM
&
WARM ASPARAGUS SALAD WITH TRUFFLE PECORINO AND ARUGULA
&
TRUFFLE BRIE CHEESE

MAIN COURSE

(Guests Choose one on day of)

SALMON SCALLOPINI WITH ORGANIC QUINOA AND LEMON ZEST
OR
COLORADO RACK OF LAMB WITH GARLIC AND THYME,
SERVED WITH POTATO GRATIN
OR
RIGATONI IN MOREL MUSHROOM SAUCE

DESSERT ASSORTMENT

NUTELLA MOUSSE, PANNA COTTA
& MACARON

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Lunch & Dinner Menu

OPTION 5 - \$85 ++/pers

FAMILY STYLE APPETIZERS

BURRATINA WITH TOMATO ON THE VINE & BASIL
&
PROVENÇAL STYLE OCTOPUS
&
HOMEMADE FOIE GRAS TERRINE
SERVED WITH FIG JAM AND STRAWBERRY COULIS

MAIN COURSE

SEARED TUNA
LIGHTLY TURNED, RED BELL PEPPER COULIS SERVED WITH CAPONATA
OR
TRUFFLE FRENCH RAVIOLES
OR
PRIME BEEF TENDERLOIN SERVED WITH HOMEMADE
MASHED POTATOES AND BEARNAISE SAUCE

DESSERT ASSORTMENT

ILE FLOTTANTE, PANNA COTTA & LIME MERINGUE PIE

OPTION 6 - \$99 ++/pers

FAMILY STYLE APPETIZERS

LOBSTER SALAD, CITRUS, AVOCADO
&
TRUFFLE BRIE CHEESE
&
HOMEMADE FOIE GRAS TERRINE
SERVED WITH FIG JAM & STRAWBERRY COULIS

MAIN COURSE

PROVENÇAL STYLE SEARED SCALLOPS SERVED WITH MASHED CARROTS,
ROSEMARY, HONEY AND LEMON
OR
VEAL CHOP WITH MOREL MUSHROOM SAUCE AND POTATO GRATIN
AND
SIDE OF TRUFFLE FRENCH RAVIOLES DE ROMAN

DESSERT ASSORTMENT

TIRAMISU, PANNA COTTA & NUTELLA MOUSSE

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Dinner Menu

OPTION 7 - \$145 ++/pers

FAMILY STYLE APPETIZERS

TREMENDOUS SEAFOOD PLATTER
OYSTERS - CLAMS - TIGER PRAWNS - JUMBO SHRIMP -
MAINE LOBSTER - SHOTS BELUGA VODKA
&
STUFFED BURRATA WITH TRUFFLE
&
TUNA TARTARE WITH LIME WHIPPED CREAM
&
ARTICHOKE SALAD & SHAVED PARMIGIANO

MAIN COURSE

PRIME BEEF TENDERLOIN SERVED WITH GARLIC CONFIT AND GRATIN
MUSTARD MASHED POTATOES
OR
DOVER SOLE À LA MEUNIERE WITH ROASTED ASPARAGUS
OR
RIGATONI IN MOREL MUSHROOM SAUCE
OR
ROASTED SEA BASS WITH CRUSHED TOMATO AND OLIVES,
SERVED WITH GREEN ASPARAGUS

DESSERT ASSORTMENT

DULCE DE LECHE PANNA COTTA & TIRAMISU & NUTELLA MOUSSE

OPTION 8 - \$185 ++/pers

FAMILY STYLE APPETIZERS

TREMENDOUS SEAFOOD PLATTER
OYSTERS - CLAMS - TIGER PRAWNS - JUMBO SHRIMP -
MAINE LOBSTER - SHOTS BELUGA VODKA
&
PANIER DE CRUDITÉS (RAW VEGETABLES BASKET)
&
VILLA AZUR DELICATESSEN PLATTER
&
TRUFFLE BRIE CHEESE

MAIN COURSE

SURF & TURF

CÔTE DE BŒUF
&
TIGER PRAWN

SIDES

SAUTÉED MUSHROOMS/ HOMEMADE MASHED POTATO
WITH TRUFFLE / ROASTED ASPARAGUS/
MACCARONI AND SHAVED TRUFFLE

DESSERT ASSORTMENT

NUTELLA MOUSSE, PARIS-BREST, MACARONS & LIME MERINGUE PIE

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Cuisine



Beverage Options

SOFT DRINKS

ALL IN-HOUSE SODA

First hour \$10/person
Additional hour \$8/ person

MOCKTAIL BAR

VIRGIN COCKTAILS

First hour \$14/person
Additional hour \$10/person

WINE AND BEER BAR

RED, ROSÉ AND WHITE HOUSE WINES,
CORONA, SAPPORO LIGHT, SPATEN, MORETTI.
SOFT DRINKS FROM THE BAR.

First hour \$26/person
Additional Hour \$24/person

MIMOSA AND WINE BAR

MIMOSA COCKTAIL, PROSECCO, RED AND WHITE HOUSE
WINES. SOFT DRINKS.

First hour \$26/person
Additional Hour \$24/person

PREMIUM OPEN BAR

HOUSE LIQUORS (SCOTCH, BOURBON, GIN, RUM, VODKA,
TEQUILA), HOUSE PROSECCO, DOMESTIC BEERS,
SOFT DRINKS FROM GUN, HOUSE RED & WHITE WINE
FROM SOMMELIER SELECTION.

First hour \$30/person
Add for a second hour \$28/person
Add for a third hour \$26/person

ULTRA PREMIUM OPEN BAR

BLACK LABEL SCOTCH, JACK DANIELS BOURBON,
THE BOTANIST GIN, DON Q SILVER RUM, BELVEDERE VODKA,
DON JULIO BLANCO TEQUILA, HOUSE PROSECCO, DOMES-
TIC BEERS, COCKTAIL LIST,SOFT DRINKS FROM GUN, HOUSE
RED & WHITE WINE FROM SOMMELIER SELECTION.

First hour \$35/person
Add for a second hour \$32/person
Add for a third hour \$30/person

Beverages

TOP SHELF OPEN BAR

J.W BLUE LABEL SCOTCH, CROWN ROYAL XO CANADIAN WHISKY,
WOODFORD RESERVE BOURBON, HENDRIKS GIN, ZACAPA XO RUM, STOLI ELITE VODKA,
DON JULIO 1942 TEQUILA, BUSNEL CALVADOS BRANDY, HENNESSY VSOP COGNAC, CORONA, SPARTEN, SAPPORO,
MORETTI BEERS, COCKTAIL LIST, AMARETTO, BAILEYS, GRAND MARNIER, KALUA. LIQUORS, RUINART BLANC DE BLANC CHAMPAGNE,
LAURENT PERRIER ROSÉ CHAMPAGNE, RED & WHITE WINE FROM SOMMELIER SELECTION,
AMERICAN COFFEE, ESPRESSO LAVAZZA, TEA, VOSS WATER, COKE, SPRITE, DIET COKE AND RED BULL.

First hour \$75/person
Add for a second hour \$70/person
Add for a third hour \$65/person

TAX (9%) & GRATUITY (18%) NOT INCLUDED

Hors D'Oeuvres

VILLA AZUR OFFERS A WIDE VARIETY OF DELICIOUS HORS D'ŒUVRES TO SUIT EVERY TASTE AND BUDGET

COLD HORS D' ŒUVRES

LOBSTER TARTARE, BASIL AND CITRUS DRESSING \$7/PIECE
SCALLOP CARPACCIO AND VODKA CREAM \$7/PIECE
HOMEMADE FOIE GRAS AND FIG JAM \$7/PIECE
TUNA TARTARE AND AVOCADO MOUSSE WITH CILANTRO \$5/PIECE
BEEF ROLL STUFFED WITH VEGETABLES AND TARTARE SAUCE \$5/PIECE
MELON TARTARE AND BASIL, CRISPY PROSCIUTTO \$3/PIECE
MINI BEEF TARTARE \$5/PIECE
INVOLTINI DI RICOTTA (PROSCIUTTO STUFFED WITH RICOTTA) \$4/PIECE
TOMATO TARTAR & BASIL \$3/PIECE
TAPENADE AND TOAST \$3/PIECE
TOMATO MOZZARELLA SKEWER \$3/PIECE
BRESAOLA & MELON \$3/PIECE
SCALLOP TARTARE AND TRUFFLE CHANTILLY \$10/PIECE
FOIE GRAS PANNA-COTTA AND FIG JAM \$7/PIECE
LOBSTER SALAD, GREEN BEANS AND BASIL \$9/PIECE
TUNA TARTARE AND LIME WHIPPED CREAM \$7/PIECE
CUCUMBER, VODKA MOUSSE AND PETROSSIAN CAVIAR \$14/PIECE
KUMAMOTO OYSTERS \$5/PIECE
KING CRAB TART AND AVOCADO \$8/PIECE
CRISPY SHRIMP AND BASIL \$5/PIECE
SALMON TARTARE, GREEN ASPARAGUS AND DILL \$6/PIECE

WARM HORS D'ŒUVRES

ROASTED GINGER & LEMON PRAWN SKEWER \$5/PIECE
DELICATESSEN ASSORTMENT \$5/PIECE
CRISPY LOBSTER BASIL \$5/PIECE
BEEF WELLINGTON \$7/PIECE
MINI HOTDOG IN PUFF PASTRY \$3/PIECE
PRIME BEEF TENDERLOIN TARTARE \$7/PIECE
BEEF TENDERLOIN MEDALLION AND FOIE GRAS \$11/PIECE

VEGETARIAN HORS D'ŒUVRES

COLD ASPARAGUS CAPUCCINO \$4/PIECE
HEIRLOOM TOMATO TART WITH BASIL \$5/PIECE
FRESH PEA CREAM, MINT FLAVORED \$3/PIECE
TABOULÉ STYLE QUINOA WITH MINT, PARSLEY AND LEMON \$3/PIECE
PISSALADIÈRE (CAMELIZED ONIONS-OLIVE) \$3/PIECE
HEIRLOOM TOMATO, BURRATA AND BASIL CHANTILLY \$6/PIECE

TAX (9%) & GRATUITY (18%) NOT INCLUDED

Sweets

MACAROONS (Raspberries, Caramel,
Pistachio, Pineapple & basil, Chocolate)

CHOCOLATE & COFFEE ECLAIRS

MINI LIME MERINGUE PIE

MINI CRÈME BRÛLÉE (various flavors)

MINI NUTELLA MOUSSE

MINI TARTE TATIN

MINI PANA COTTA



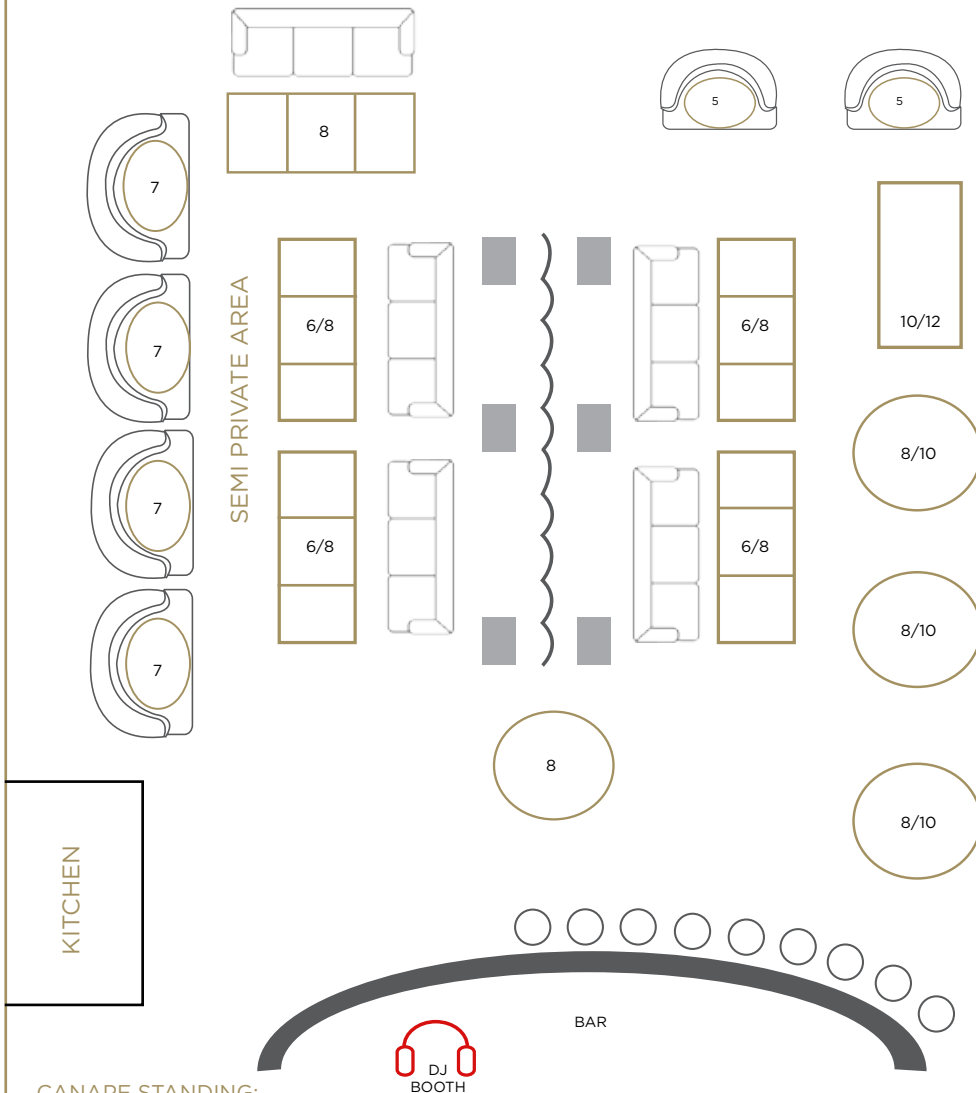
Atmosphere



Main Dining Room

UP TO 140 PEOPLE

SEMI PRIVATE AREA : UP TO 55 PEOPLE



CANAPE STANDING:
 COCKTAIL RECEPTION INSIDE LOUNGE AREA : 80 Guests
 COCKTAIL RECEPTION COURTYARD : 220 Guests
 COCKTAIL RECEPTION ENTIRE RESTAURANT : 450 Guests

Outside Patio

UP TO 130 PEOPLE

ADJUSTABLE LAYOUT - TRANSPARENT TENT AVAILABLE UPON REQUEST



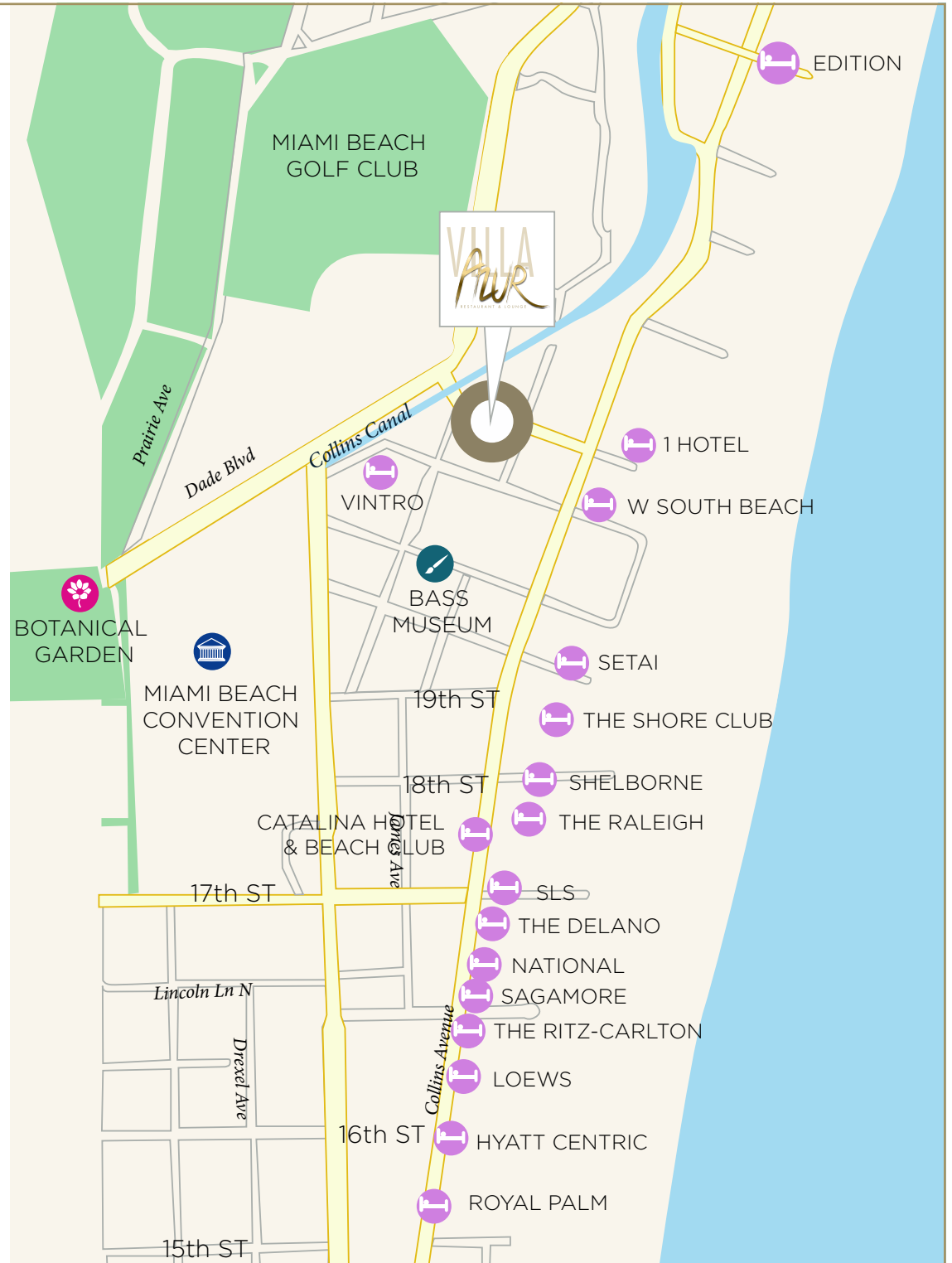
HALLWAY



Location

Perfectly located in the heart of Miami Beach on 23rd Street, Villa Azur is a few steps away from the the most prestigious hotels along the ocean and the Micmi Beach Convention Center.

Valet Parking Service is available for your convenience, as well as parking directly across the street.





309 23rd Street, Miami Beach, FL 33139

office: 305.538.2118 | events@villaazurmiami.com

WWW.VILLAAZURMIAMI.COM