





Located in South Beach at the corner of 21st and Collins Avenue, Bagatelle offers a redefinition of the French Mediterranean dining experience through an exquisite seasonal menu and a beautifully designed space.

Bagatelle expertise is widely recognized. We help you design and carry out your event from the beginning to the end. Thanks to a flexible space, and an indoor and outdoor areas, Bagatelle Miami is the perfect place to host your formal dinner, private lunch or brunch, or any other special occasions : birthday, wedding reception, rehearsal dinner...



Designed by Celano Design Studio, Bagatelle Miami Beach embodies bustling Parisian bistro with classic décor, bold artwork and lively music.

About our Cuisine...



After working with world renowned Chef Daniel Boulud, and at both « Bistro Moderne » and the prestigious three Michelin starred restaurant, « Daniel », Bagatelle Miami Beach Executive Chef Matthieu Godard was the perfect fit to preside the kitchen, from the opening of Bagatelle.

Bagatelle's contemporary and refined cuisine offers you mouthwatering different food and beverages options to fit your needs perfectly.





Bagatelle®

Capacity

***Inside restaurant :** Accommodates guests for 155 seated dinner and Cocktail.

***Main Dining :** Ideal for rehearsal dinners, presentation seated lunch, brunch and dinners. The main dining area can hold from 40 to 80 guests.

***Le Salon :** Located in the left side of the restaurant, Le Salon is ideal for seated brunch and dinners. Can hold 25 to 50 guests. Adorned with unique art pieces & creamy leather banquettes Le Salon de Bagatelle give to the space a classic Parisian atmosphere.

***The Main Bar :** Ideal for Happy Hours & Cocktail Receptions . It's ideal location allows you to observe the movement of the entire space, while remaining intimate with your own party

***Outside restaurant :** Accommodates guests till 33 seated dinner and 50 guests for Cocktails.



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220 21st Street, Miami Beach –Phone : (305).704.3900 – s.sied@bistrotbagatelle.com



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General Informations

Food & Beverage

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Bagatelle Miami is responsible for the administration of these regulations. It is restaurant policy therefore, that liquor cannot be brought into the restaurant from outside sources. Additionally, the restaurant does not allow any food to be brought into the restaurant, whether purchased or catered from outside sources.

Service Charge & Tax

22% taxable service charge and present rate of sales tax of 9% are added to all food and beverage charges. In accordance with the State of Florida Department of Revenue, sales and use tax, Florida administrative code, 12a-1.011 the service charge is taxable at a current rate of 7%. This rate is subject to change. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida State tax exemption certificate on file prior to the event.

Room Rental Fees

Your Catering Manager will confirm to you the applicable charges for the restaurant. A room fee is subject to change depending upon different packages and dates.

Non-Refundable Deposits / Prepayment

An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the banquet space and will be due and payable as stipulated in the contract. An estimated prepayment of the balance of the function will be due and payable, 30 days prior to the date of the function, by cash or valid credit card. A credit card will be required before the day of your function to cover any overages you may accrue on the day of your event.

Security

The restaurant will provide a security guard but for additional security, the client will be charged \$150 for each additional security guard. Fee is subject to current rate of 7% tax, (subject to change).

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Event Coordination & FAQs

Booking

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 3 days in advance of your event.

Staffing

All employees hired for events are paid via gratuity. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served. Flat staffing fees based on (3) hour event times are as follows:

Additional

Server: \$150

Bartenders : \$150

Security : \$150

Bathroom Attendants : \$125 each

Event Captains: \$200 *Required for groups of 60 guests or more

Additional Needs

Set-Up & Breakdown Fee: \$250 *Based on event production needs.

Event extensions: \$250 *Based on 1 hour past original event end time.

Rentals

Spaces at Bagatelle include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture requests.

Audio Visual

Please inquire with your Sales Manager regarding specific presentation or sound needs. Items that are not carried in-house are available for rental from outside vendors of your preference.

Storage

Bagatelle will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

Late arrivals

Bagatelle reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your sales manager if you are running more than 15 minutes late for your event.





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General Information

Cover Count Attrition / Meal Guarantee

The restaurant will grant up to five percent (5%) off the cover count as it appears on your signed letter of agreement, without penalty, no later than one week prior to the event. A meal guarantee is required by one week prior to your function. The restaurant will be responsible for service up to 5% over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the number guaranteed.

Displays & Decorations

All displays, including but not limited to, signage, i.e. nametags/badges, banners, decorations, advertising or placing of the restaurant's or its Owners or affiliate's name, likeness or logo on printed or online media, shall be subject to the prior written approval of the restaurant in its sole discretion. The restaurant will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.

We are not responsible for loss or damage to any property, which you or your guests bring to the restaurant, or leave before, during or after the event.

Shipments

Shipments may be delivered to the restaurant a maximum of three business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeding 200 pounds. Off premise storage and transportation at the clients expense may be required. Should shipment exceed five (5) boxes, an additional charge of \$5.00 per box will apply.

Music & Entertainment

Should you want to provide entertainment for your event, a demo of the group or DJ must be provided and will be approved at the sole discretion of the General Manager of Bagatelle Miami Beach. Once approved your entertainment may use our internal sound system. All music is subject to the Noise Ordinances of the City of Miami Beach.

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