



SPECIAL EVENT MENUS

MiamiEvents@sbe.com | 305-612-1153

Located on the expansive rooftop of Townhouse Hotel, sbe's nightlife veterans present The Cape, taking a new approach to nightlife in South Beach. Paying homage to Key Biscayne's iconic Cape Florida Light, the venue's namesake is a tribute to what is truly the focal point of the space. Beach bungalow inspired décor will be perfectly accented by panoramic views of South Beach, creating an alluring atmosphere for all guests.



Eat.

RECEPTION

TRAY PASSED CANAPES

1 Hour Tray Pass | Select 4 Items
2 Hour Tray Pass | Select 4 Items
Additional Canapes

24 Per Person
32 Per Person
6 Per Person Each

SALMON POKE*

Salmon, Avocado Mousse, Spicy Cucumber, Sweet Soy

PORK GYOZA

Kurobuta Pork, Asian Chives, Pickled Serrano

MINI K SLIDERS

Caramelized Onions, Roma Tomatoes, Chef's Spicy Creamy Sauce

CUBANO SPRING ROLLS

Ground Pork, Swiss Cheese, Mustard Seed Vinaigrette

SALMON SKIN SALAD*

Salmon Skin, Kaiware Sprouts, Papaya, Tomatoes Fish Sauce Vinaigrette

SHRIMP DUMPLINGS

Shrimp, Chives, Kimchi Sauce

OCTOPUS CEVICHE

Chilled Octopus, Cucumber Water, Avocado Mousse

CHICKEN SALAD

Sous Vide Chicken Breast, Crispy Wonton Chips, K Ramen Vinaigrette

CHICKEN BAO BUNS

Fried Chicken Thigh, Japanese Slaw, Chef's Secret BBQ Sauce

PORK BELLY SHISHITO SALSA

Char Siu Pork, Shishito Salsa, Cilantro

*Vegetarian preparation available



Drink.

APOTHECARY COCKTAILS

Cure Your Ills with Large Format Cocktails, Served to Share Up to 20 Guests

300 Each

STAR ISLAND ICED TEA

White Spirits-Long-Refreshing-Bugout

You're probably going to snap this. Just tag us in the story.

CAKE BY THE OCEAN

Vodka-Up-Tart-Frothy

Let's lose our minds and go crazy.

FAR ROCKAWAY

Rye-Up-Classic-Boardwalk

When you're a New York kid and the Hamptons seem ridiculous.

CAPE COSMO

Vodka-Frozen-NotTooSweet-Fruity

I used to be a Miranda, now I'm more of a Carrie.

REBA McENTIRE

Bourbon-Long-Peachy-Refreshing

Ain't nothing more comfortable than a little taste of the South.

CLAVO SUCIO

Mezcal-Rocks-Smoky-Boozy

Sorry but "Oxidado" just doesn't work like "Rusty."

KING TIDE

Rum-Frozen-Tropical-Coconut

You put the booze in the coconut, then you feel better.

PANCHO AND LEFTY

Tequila-Rocks-Spicy-Vegetal

All the Federales say, this is super legit.

Individual Cocktails 13 Each





Drink.

BEVERAGE PACKAGE OPTIONS

LUXURY COTTAGE PACKAGE

1 Hour Per Person	32
Each Additional Hour	14

LIQUOR

Elyx | Bombay Sapphire | Ron Zacapa | Johnny Walker Black | Avion | Makers Mark

WINES

Matua Sauvignon Blanc
Schloss Vollrads Riesling
Belcreme De Lys Pinot Noir
Uppercut Cabernet Sauvignon
La Marca Prosecco

BEERS Select 3 Beers

The Calling IPA
Victory - Golden Monkey
Tank 7 Farmhouse Ale
Stiltsville Pilsner
Stella Artois

BEACH BUNGALOW PACKAGE

1 Hour Per Person	25
Each Additional Hour	12

LIQUOR

Sobieski | Bombay | Bacardi | Dewars | Sauza | Jim Beam

WINES

Matua Sauvignon Blanc
Belcreme De Lys Pinot Noir
La Marca Prosecco

BEERS

Stiltsville Pilsner
Invasion Pale Ale
Stella Artois



TERMS AND CONDITIONS

Groups 30 and above are subject to a full venue buy out fee at K Ramen Burger. Beer.
Groups 50 and above are subject to a full venue buy out fee at The Cape.

Menu selections and pricing are subject to change due to availability of product please.

Dietary restrictions and substitutions can be accommodated, please inform your event sales manager in advance.

A signed invoice does not confirm or hold your Event until Your Credit Card is on file with venue.

No cancellation fee applies if the event is cancelled 7 business days or more before the Event. A cancellation fee of 50% of the total balance due shall be charged if the Event is cancelled less than 7 business days before the Event.

At the venue's sole discretion, same day cancellations may incur a cancellation fee of up to 100% of the Total Balance Due.

Based on the anticipated guest count, a minimum of food and beverage must be spent for the Event. Such amount is the venue minimum and may not be reduced and is independent of the final guest count. There will be a charge of per person for every guest in attendance at the Event over the anticipated guest count.

Client must pay for any beverages consumed over the pre-paid amount of immediately following the Event.

Current state sales tax, a 7% administrative fee and a 15% service charge shall be applied, as well as on any overages.