



PRIVATE EVENTS.

MENU, BAR PACKAGE,
FLOOR PLAN AND INFORMATION.





HORS D'OEUVRES

Food and Beverage Minimums Apply

Please Select Four different Hors d'oeuvres for an Hour-Long Reception @ \$ 12.00 Per Person

Please Select Six different Hors d'oeuvres for an Hour-Long Reception @ \$ 16.00 Per Person

Select Eight Different Hors d'oeuvres for a Two-Hour Reception @ \$24.00 Per Person

(Please Choose a Selection from each Offering of Land, Sea and Earth)

LAND

Argentine Chicken Empanadas.

Coffee Rubbed Brisket Empanadas.

Chorizo and Date Skewer with Port Reduction.

Dates stuffed with Gorgonzola Dolce Wrapped in Crispy Serrano Ham.

Briza Meatballs with Parmigiano Reggiano and Micro Arugula.

Tandoori Chicken Skewer with Minty Mango Chutney.

Spiced Pork Tenderloin with Romesco on Crostini.

Teriyaki Skirt Steak Skewer.

Mini Croque Monsieur (French Ham, Melting Gruyere, Béchamel) on Toasted Brioche (\$ 2.00 Additional).

Sticky Short Rib Filled New Potatoes with Horseradish Cream (\$ 2.00 Additional).

Crispy Smoked Duck Confit Wontons with Spicy Hoisin Sauce (\$ 2.00 Additional).

SEA

Tempura Shrimp with Kimchee Aioli.

Smoked Salmon Flatbread with Crème Fraiche and Chive Batons.

Butter Poached Shrimp on Garlic Toast.

Corvina Al Pastor Tostada with Pickled Cabbage and Chipotle Crema.

Yellowtail Snapper Tiradito with Lemongrass Sauce (\$ 2.00 Additional).

Mini Crab Cakes (\$ 3.00 Additional).

EARTH

Crisp Veggie Spring Rolls

Baby Tomato and Goat Cheese Quiches in a Filo Crust.

Chilled Corn Soup Shooters with Buttery Brioche Croutons and Bacon.

Tomato Soup Cappuccino with Basil Cream.

Crisp Polenta Cake Topped with Ratatouille.

Yellow and Red grape Tomatoes with Creamy Burrata and Basil.

Avocado and Corn Tostada with Cilantro Lime Crema.

Grilled Fruit in Season with Maytag Blue Cheese and Balsamic Reduction.

Mini Goat Cheese Cheesecake with Walnut Crust.

Wild Mushroom and Gruyere Croquettes.

DISPLAY RECEPTION STATION ENHANCEMENTS

Food and Beverage Minimums Apply
Minimum of 50 Guests
Based on a One Hour Long Cocktail Reception
Each Additional Hour add \$ 10.00 Per Person

CHEESE & FRUIT DISPLAY

Assorted Imported and Domestic Cheeses, Garnished with Dried Fruits and Nuts
Served with Assorted Crackers and Spreads
\$ 16.00 Per Person

BREADS, SPREADS & VEGETABLES

Assorted Raw and Roasted Vegetables
Assorted House Made Dips to Include Garlic Cream Spinach and Black Olive Tapanade
Individual Marinated Vegetables
Served with Homemade Bread Sticks, Flatbreads and Pita Crisps
\$ 18.00 Per Person

ANTIPASTO TABLE

Assorted Imported and Domestic Meats arranged Beautifully by the Chef on a Platters
Beef Carpaccio, Sliced Pepperoni,
Sopresatta Salami, Prosciutto di Parma and Provolone Cheese
Served with Assorted Breads, Crackers, Jams and other Accompaniments
\$ 22.00 Per Person

SUSHI TABLE

Chef's Display of Sushi consisting of Cooked Vinegared Rice Combined with
Seafood, Vegetables and Tropical Fruits
Served with pickled Ginger, Wasabi and Chop Sticks
(Sushi Table Requires an Attendant; Required for every 75 Guests @ \$ 150.00 Per Attendant)
(Price based at 6 Pieces Per Person)
\$ 24.00 Per Person

A 22% service fee and 7% sales tax will apply to all food and beverage prices

If you have chronic illness of the liver, stomach or blood or
have immune disorders, you are at greater risk of serious
illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN



STATIONS COCKTAIL MENU

Client is Required to Select a Minimum of Three Stations
One Station Attendant Required for Each Station
(One Attendant for Every 75 Guests) @ \$ 150.00++ Each

“THE ASIAN” @ \$38.00++ PER PERSON

Szechuan Style Rack of Lamb
Stir Fried Asian Vegetables (Tapas Style) Stir Fried Jasmine Rice (Tapas Style)
Chef Selection Sauces/Accompaniments

“THE RAW MIX EXTRAVAGANZA”

Grilled Seafood Salad @ \$ 16.00 Per person
Jumbo Shrimp Cocktail @ \$ 6.00 Per Piece
Oyster ½ Shell @ \$ 5.00 Per Piece
Champagne Mignonette, Traditional Spicy Cocktail Sauce and Lemons

“LATIN FAVORITE” @ \$ 34.00 PER PERSON

Grilled Sliced Skirt Steak "Churrasco"
Fried Yucca Served in Cones with Garlic Aioli,
Chimichurri & Jalapeno Onion Salad

PASTA STATION @\$ 20.00++ PER PERSON

Strozzapreti Amatriciana Trofie with Spring Vegetables and Creamy
Parmesan Sauce
Rigatoni Bolognese
Penne with Tomato and Basil

ITALIAN @ \$22.00++ PER PERSON

Baked Rigatoni with San Marzano Tomato Sauce, Ricotta, Parmigianino Reggiano
Lasagna (with or without meat)
with Béchamel, San Marzano Tomato Sauce, Fresh MozzarellaMozzarella,
Pecorino Romano
Truffle Mac and Cheese

BEST OF MIAMI LATIN STATION @\$ 22.00++PER PERSON

(“Caja China”) Roasted Pork Shoulder in Citrus
Served with Romesco Sauce and Roasted Garlic Aioli
Over Black Beans & Rice
Accompanied with:
Avocado and Tomato Salad with Leeks, Cilantro and Tangy Vinaigrette

PAELLA STATION @\$ 26.00++PER PERSON

Traditional Paella -Spanish La Bomba Rice with
Shrimp, Mussels, Clams, Chorizo, Chicken, Onions, Peppers and Saffron
Accompanied with:
Peruvian Ceviche -Cobia, Sweet Juice, Popped Amaranth
Platanos - Sweet Ripe Sautéed Plantains

TRADITIONAL PAELLA @\$ 20.00++ PER PERSON

Chorizo, Chicken, Onions, Peppers and Saffron

ASIAN STATION @\$ 28.00++PER PERSON

Spring Rolls
Fried Wonton with Duck and Cashew Chili Sauce
Steamed Shrimp and Chive Dumplings, Pan Fried Pork Dumplings
Chef Selection Accompaniments - Sauces - Sweet Chili, Spicy Hoisin Sauce, Duck Sauce, Soy Sauces

ALL AMERICAN STATION @\$ 24.00++PER PERSON

“Ultimate Fried Chicken”
Scrumptious, Drenched, Buttermilk Soaked, Double Coated with Ranch Dressing
Breading and Fried to perfection

Accompanied with:
Truffle Mac & Cheese

TACO STATION @\$ 26.00++PER PERSON

Homemade Corn and Flour Tortillas
Types of Tacos on Station:
Carne Asada- Grilled, Marinated pieces of Beef
Cochinita Pibil - Pork Shoulder, Marinated in Citrus with Achiote
House made Coleslaw

VEGETABLE CARNITAS

Four Different Homemade Salsas from Mild to Very Spicy
Sour Cream, Fresh Slices of Lime & Assorted Cheese

SIDES

Grilled Corn with Queso Fresco, Chili Powder & Lime
Cilantro Rice
Black Bean Salad with Onion and Cilantro
Guacamole & Chips

STATION – VEGETARIAN STATION @\$ 22.00++PER PERSON

Vegetable Crudo with Pumpkin Hummus
Farro & Roast Delicata Squash (Better than Butternut) Paella
Crispy Panisse Fries (Italian Chickpea Fries) with Provencal sauce
Coriander Roast Beet Nicoise Salad

CUBAN STYLE CHOP STATION @\$ 24.00++PER PERSON

Grilled Chicken, Shredded Pork
White Rice, Yellow Rice, Black Beans, Lettuce, tomato, Shredded Cheese,
with Assorted Sauces (Cilantro aioli, Salsa, Sweet Chili, Pico de Gallo & Curry Mustard)

OR

SANDWICHES STATION @\$ 26.00++PER PERSON

Mini Pan Con Bistec & Mini Cuban Style Sandwich
Cheeseburgers and Chicken Sliders
Served with Tostones & Yuca Fries with Citrus Aioli

DESSERT STATION @\$ 12.00++PER PERSON

Coconut Flan with Dark Rum Whipped Cream Garnished with Shaved Toasted Coconut
Key Lime Tartlets in Chocolate Graham Cracker Crust
Tres Leches Mini Parfaits
Chocolate Mousse with Whipped Cream

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Section 61C-4.0106, Florida Administrative Code
Provided by the Florida Department of Business
and Professional Regulation
Division of Hotels and Restaurants
www.dohr.fl.gov



BAR SELECTIONS



House Call Brands \$35 per person 4 hours

Vodka - Jovelle
Rum – Ron Llave
Gin – Bar Code
Tequila – Bar Code
Scotch – Glen Gary
Whiskey – Early Times
Bourbon – War Eagle
Beers – Domestic / Imported
Wine – House Red/White

Premium Brands \$40 per person 4 hours

Vodka – Absolut
Rum – Flor de Cana
Gin – Tanqueray
Tequila – Camerena
Scotch – Dewar’s White Label
Whiskey – Crown Royal Canadian
Bourbon – Jim Beam
Beers – Domestic / Imported

Ultra-Premium Brands \$45 per person 4 hours

Vodka – Grey Goose
Rum – Bacardi Superior
Gin – Bombay Sapphire
Tequila – Patron Silver
Scotch – Johnnie Walker Black Label
Whiskey – Jack Daniels
Bourbon – Makers Mark
Cognac - Hennessy
Beers – Domestic / Imported
Wine – House Red/White

Wine & Beer \$20 per person 4 hours

House Red & White Wine
Domestic & Imported Beers
Non-Alcoholic Beverages

**Non-Alcoholic Beverage
\$15 per person 4 hours**
Soft Drinks and Assorted Juices

Additional Hour of Non-Alcoholic Beverages \$4.00 Per Person

Additional Hour of Wine and Beer \$6.00 Per Person

Additional Hour of House Open Bar \$8.00 Per Person Per Additional Hour

Additional Hour of Premium Open Bar \$10.00 Per Person Per Additional Hour

Additional Hour of Ultra-Premium Open Bar \$12.00 Per Person Per Additional Hour

*\$500++ minimum requirement in order to extend.

Wine Upgrade Prices Will Vary According to Wine Selection

Gourmet Cappuccino and Espresso Bar with Professional Barista \$5.00 Per Person

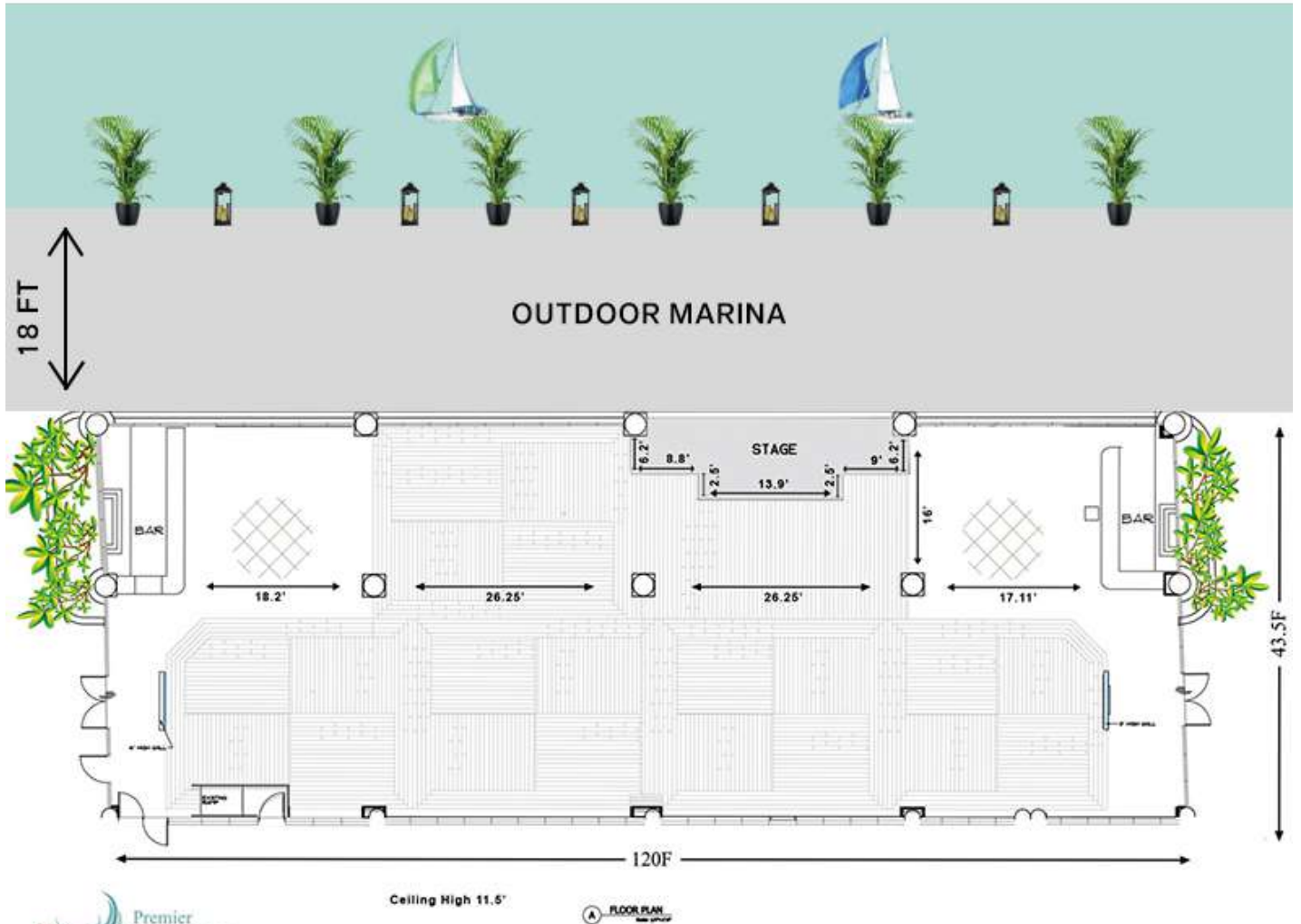
Bubbles Bar with Assortment of Fresh Passion Fruit Juices and Fresh Berries \$10.00 Per Person

Cordials \$10.00 Per Person

1 Bartender per 75 Guests included. Additional Bartender available at \$135.00 per Bartender

22% Service fee and 7% sales tax will apply to all food and beverage prices.

FLOOR PLAN



WHAT'S INCLUDED - VENUE TECH PACKAGE



BUILT IN STAGE

31.5ft X 6.2ft with an extension of
13.9ft X 2.5 ft and 2 sets of steps.

LED LIGHTS

Columns and back wall are illuminated with
LED strips so the entire room lights up in
your choice of colors

LIGHTS FOCUSED ON THE DANCE FLOOR AREA

6 – Par 64's - , 2 moving head lights with
controller and laser system.
3 – MiniMe moving head

PROJECTION

4 - pull down 120" pull down screens –
stage left & right
4 – 1800 Luminees Projectors.

AUDIO

8 – 15" EV Speakers
2 – 18" Subs
2 – JBL Speakers
1 – 24 channel Yamaha Mixer

SEATING & FURNITURE

- 150 Dove Grey Banquet chairs
- 12 72" Round Tables, seat 10-12
- 1 60" Round Tables, seat 8-10
- 13 4 X 4 Square Tables, seat 8
- 10 6 ft Banquet Tables
- 2 8 ft Banquet Tables
- 1 Half Moon/Sweetheart Table, seat 2
- 10* 36" Round Hi-Top Cocktail Tables
- *3 of the 36" round hi-tops convert to 3 low cocktail tables..
- 5 8 X 2.5 Rustic Buffet Tables
- 1 8 X 4 Rustic Buffet Tables
- 8 Bar Stools
- 12 Modern White Leather Sectional Sofas

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www.floridareg.com/industry



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