

RESTAURANT & LOUNGE

Crazy About You...
COOKING WITH PASSION

PRIVATE DINING

BOOK YOUR EVENT

EVENTS@PASSIONRESTAURANTGROUP.COM

305.842.3615



ABOUT BOOKING WITH US

Why Choose Us?

- Because we work with LOVE and have passion to provide an unforgettable experience
- We are located in the heart of Brickell on 1155 Brickell Bay Dr #101, Miami, FL 33130
- We pay attention to every detail, & provide the best experience
- Table clothes, Decor Bottles, Candles and Printed Menu are included in your reservation.

What DO You Need Before Booking?

Date of event, time of the event & number of guests.

Flexibility

We know planning an event can be stressful, this is why we are flexible to your needs.



EVENT ASSOCIATE FEES

**All events must pay a 20% deposit
at the moment the contract is signed.**

Service Gratuity and sales tax

Sales Tax of 8% & 20% Gratuity will be added
to the final bill

Room Rental for events in a PRIVATE AREA:

**Main Dining Room PRIVATE/ENTIRE AREA:
\$550**

Administrative & Setup Fee :
\$2.00 per person

Cancellation policy

- Events must be cancelled 10 days prior the event date.
for full deposit refund.
- If the cancellation terms are not comply we will not
refund the 20% deposit that was paid in advance.
- Last minute cancellation (48hrs before the event or
less) or no show will have an extra \$300
cancellation fee applied.

OUR SPACES

The Semi Private

Maximum Capacity of 40 guest

No Room Fee

\$1,500 Minimum of food and beverage consumption + Tax & Gratuity

To have the space as private



Restaurant decoration cannot be removed

OUR SPACES

Main Dining Room

AS A SHARED SPACE::

Shared space for parties less than 60 guests
No Room Fee or Minimum as Shared Space

AS PRIVATE:

\$5,000 minimum of food and beverage consumption + Tax & Gratuity
Room Fee of \$550
Maximum Capacity of 100 guests



Restaurant decoration cannot be removed



ABOUT HOW OUR MENUS WORK

- AT OUR ESTABLISHMENT, WE OFFER PREFIXED MENUS.
- AS THE HOST OF YOUR EVENT, IT IS YOUR RESPONSIBILITY TO PRE SELECT THE FOOD OPTIONS FOR YOUR GUESTS.
- PLEASE NOTE THAT ALL GUESTS WILL RECEIVE THE SAME MEAL, UNLESS THEY HAVE SPECIFIC DIETARY RESTRICTIONS.
- THE MEAL WILL CONSIST OF MULTIPLE COURSES.
- FIRST, THE STARTERS WILL BE SERVED IN A FAMILY-STYLE MANNER AT THE CENTER OF THE TABLE.
- THE SALAD COURSE WILL THEN BE SERVED INDIVIDUALLY.
- THE MAIN COURSES, WILL BE PLATED INDIVIDUALLY ALONG WITH THEIR RESPECTIVE SIDES.
- IF YOUR CHOSEN MENU OPTION INCLUDES TWO MAIN COURSES, ONE WILL BE PLATED INDIVIDUALLY, WHILE THE SECOND WILL BE SERVED IN A FAMILY-STYLE MANNER.



35.99 p/p

BRUNCH MENU

Available weekends from 10am-3pm

Groups of 25 or more must include an Open Bar package

Cornbread Included

Starters Choose 1

- Serrano Ham Croquettes
- Chihuahua Cheese Casserole with Pesto and a touch of Chorizo
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Roll
- Huevos Estrellados with Potatoes, Mushrooms and White Truffle Oil.

Mains Choose 2

- Chicken & Waffles
- Scrambled Eggs
- Ham & Cheese Croissant
- Tortilla Española
- Skirt Steak (6.99 p/p)
- Sunny Side Brunch Pizza with Ham, Smoked Applewood Bacon, Red Onion, Roasted Cherry Tomatoes & Mozzarella Cheese. Topped with 3 Sunny Side-up Eggs

Sides

- Breakfast Potatoes
- Applewood Bacon

Beverages

- Soft drinks included and American coffee included



25.99 p/p

EXECUTIVE LUNCH

Available for lunch Monday - Friday
11:30am - 2:30pm

Groups of 25 or more must include an Open Bar package

Cornbread 7.99 each

Ham Croquettes included

Salads Choose 1

- Caesar Salad
- Burrata Salad (2.99 pp)
- Baby Spinach & Quinoa Salad. Beets, Avocado
Strawberries and Orange Sesame Vinaigrette

Mains Choose 1

- Buttermilk Fried Chicken with Truffle Honey
- Porcini Mushroom Tortellini in a Parmesan
Cream Sauce and Fresh Portobello Mushrooms
- Carne Asada with Demi Glazed Wine Reduction
- Tuscan Seared Salmon (\$4.99 p/p)
- Wagyu Churrasco (\$12.99 p/p)

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice
- Sauteed Vegetables

Beverages

- Soft drinks included



36.99 p/p

MENU OPTION #1

Available for lunch every day

Available for dinner Monday-Thursday

Groups of 25 or more must include an Open Bar package

Salads Choose 1

Cornbread Included

- Caesar Salad
- Burrata Salad (2.99 p/p)
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Starters Choose 1

- Serrano Ham Croquettes
- Calamari al Pepperoncini Flatbread
- Seared Tuna Tataki (2.99 surcharge p/p)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Chihuahua Cheese Casserole with Pesto and Chorizo
- Mediterranean Antipasto. Manchego Cheese, Spanish Chorizo and Italian Mortadella
- Huevos Estrellados with Potatoes, Mushrooms and White Truffle Oil.

Mains Choose 1

- Buttermilk Fried Chicken with Truffle Honey
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Carne Asada with Demi Glazed Wine Reduction
- Cauliflower Pizza

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice

Beverages

- Soft drinks included



48.99 p/p

MENU OPTION #2

Available for lunch & dinner every day.

Groups of 25 or more must include an Open Bar package

Salads Choose 1

Cornbread Included

- Caesar Salad
- Burrata Salad (2.99 p/p)
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Starters Choose 1

- Serrano Ham Croquettes
- Calamari al Pepperoncini Flatbread
- Seared Tuna Tataki (2.99 surcharge p/p)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Chihuahua Cheese Casserole with Pesto and Chorizo
- Mediterranean Antipasto. Manchego Cheese, Spanish Chorizo and Italian Mortadella
- Huevos Estrellados with Potatoes, Mushrooms and White Truffle Oil.

Mains Choose 2

Second Main Course will be served as Family Style

- Applewood Braised Boneless Beef Short Rib
- Tuscan Seared Salmon
- BBQ Baby Back Ribs
- Buttermilk Fried Chicken with Truffle Honey
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Carne Asada with Demi Glazed Wine Reduction
- Wagyu Churrasco (9.99 Surcharge)

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice
- Sauteed Vegetables

Beverages

- Soft drinks included



69.99 p/p

PREMIUM MENU

Available for lunch & dinner every day.

Groups of 25 or more must include an Open Bar package

Cornbread Included

Salads Choose 1

- Caesar Salad
- Burrata Salad
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Starters Choose 2

- Serrano Ham Croquettes
- Calamari al Pepperoncini Flatbread
- Seared Tuna Tataki
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Chihuahua Cheese Casserole with Pesto and Chorizo
- Mediterranean Antipasto. Manchego Cheese, Spanish Chorizo and Italian Mortadella
- Huevos Estrellados with Potatoes, Mushrooms and White Truffle Oil.

Mains Choose 2

Second Main Course will be served as Family Style

- Applewood Braised Boneless Beef Short Rib
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Wagyu Sirloin Steak, Black Peppercorn Sauce & Jumbo Shrimp
- Buttermilk Fried Chicken with Truffle Honey
- Filet Mignon with Red Wine Reduction & Jumbo Shrimps
- BBQ Baby Back Ribs
- Tuscan Seared Salmon.

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice
- Grilled Asparagus

Beverages

- Soft drinks included



COCKTAIL RECEPTION

Select a minimum of 4 tapas

This menu must include an Open Bar package

Maximum 25 guests / Only at the Lounge Area

Regular Tapas

6.99 Per Tapa, Per Person

- Honey Chicken Tenderloins
- Calamari Flatbread
- Asian Vegetable Spring Rolls
- Serrano Ham Croquettes
- Gluten Free Corn and Cheese Empanadas
- Tortilla Española

Premium Tapas

9.99 Per Tapa, Per Person

- Aji Amarillo Crispy Cod Bites
- Brie and Cranberry Bliss Puffs
- Bacon-Wrapped Scallops
- Thai Tempura Shrimp Skewers with a Sweet Chili Sauce
- Grilled Steak Skewers with Chimichurri
- Caribbean Grilled Shrimp Skewers
- Tuna Tataki Crostini
- Mahi Mahi Smoked Fish Dip canape

Add on

- Mediterranean Antipasto 12.99 (serves 3 guest)

Beverages

Soft drinks included

- This menu must include an Open Bar package



DRINKS MENU

Open Bar time is minimum 2hr,
Extra time is charged by the hour.

House Wine & Beer 25.99 p/p

Open Bar per extra hour - \$13 p/p

Mimosas, sangria, Champagne

House Wine Beer 35.99 p/p

Open Bar per extra hour - \$18 p/p

Full Bar 47.99 p/p

Open Bar per extra hour - \$24 p/p

Bar Upon Consumption

House Wine Bottle - 24.99

Chardonnay, Merlot, Cabernet Sauvignon

Sangria Bottle - 39

Serves approx. 5 glasses

By Glass

House Wine - 8.99

Beer - 7.99

Cocktail - 15.99

If the person gets intoxicated, we have to stop
serving liquor.



ADDITIONAL MENUS

Vegetarian menu options
Server will offer options the day of the event

Vegetarian

(Guests will choose 1 entree as the portions are full portions)

- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Cauliflower Pizza
- Pizza Margherita
- Black Truffle Linguine
- Quinoa Stir Fry (Vegan)
- Spaghetti Aglio e Olio (Vegan)

Soft drinks included

Kids Menu

19.99 Per child (3 to 10 years old)

- Chicken Tenders with French Fries
- Pasta with Red or White Sauce
- Kid's Kobe Burger with French Fries

Soft drinks included

ADD DESSERT TO YOUR EVENT



*The Best Chocolate
Cake In The World*

- Individual 6.99 p/p

*The WOW
Spanish
Cheesecake*

- Individual 6.99 p/p



MOST FREQUENTLY ASKED QUESTIONS

When do I need a Group Menu and why?

Parties over 12 guests will need a Group Menu, so we can offer the service your guests deserve. In order to book your event, choose one of the menu options, fill the form and send it back to us.

What is the duration of the event ?

All events are scheduled for 2.5 hrs. an extra hour will be an additional \$10 per guests.

Are we allowed to bring our own dessert?

If you bring a cake, cupcakes or any other dessert, there is a \$0.99 per person dessert fee. We will cut it and serve it for you.

Are we allowed to bring our own wine?

Yes, for a corkage fee of 24.99 per bottle of wine. Other liquor or champagne are not allowed.

Can we reserve the Terrace Area?

We do not reserve due to weather issues. All reservations must be held indoors.

Can we have live entertainment or DJ?

Not Allowed.

Does the restaurant offer a Cake Table and/or Gift Table?

Yes, at no charge.

Does the restaurant provide linens?

Yes, we do provide light beige linens.

MOST FREQUENTLY ASKED QUESTIONS

What type of decorations does the restaurant provide?

We Provide all the set up with glasses, plates, rollups, candles and a bottle with dry flowers as centerpieces.

Can the Open Bar be for only a part of the group?

No, Open Bar is optional, and has to be charged by all adults over the age of 21 years old in the group.

What type of decorations are we allowed to bring?

NO BALLOONS OR CONFETTI are allowed. Sorry, no exceptions! Please inquire about any other decoration you may be planning to bring. For shared space events, only decorations for the table.

Is coffee included?

American Coffee is only included with our Brunch Menu. For our Lunch and Dinner menus coffee and espresso are an additional charge.

Can we Split the bill between guests?

We do not split bills at events, we only accept a maximum of 6 Cards and cash.

How much time do I have to confirm the event?

We only guaranteed your event when your event is paid.