

RESTAURANT & LOUNGE

Crazy About You...
COOKING WITH PASSION

PRIVATE DINING

BOOK YOUR EVENT

EVENTS@PASSIONRESTAURANTGROUP.COM

305.842.3615

OFFICE SCHEDULE FROM
MON- FRI 11AM - 7PM



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 **10% 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 one week prior the event date.

If the cancellation terms are not comply we will not refund the 10% deposit that was paid in advance.

OUR SPACES

The Semi Private

Maximum Capacity of 40 guest



OUR SPACES

Main Dining Room

Shared space for parties less than 60 guests

As a private area \$5,000 minimum of
food and beverage consumption + Tax & Gratuity and a
Room Fee of \$550

Maximum Capacity of 100 guests





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.



33.99 p/p

BRUNCH MENU

Available weekends from 10am-3pm

Cornbread Included

(1 Skillet between 4 guests)

Starters Choose 1

- Serrano Ham Croquettes (2 per guest)
- Chihuahua Cheese Casserole with Pesto and a touch of Chorizo
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Roll

Mains Choose 2

- Chicken & Waffles
- Scrambled Eggs
- Ham & Cheese Croissant
- Tortilla Española
- Skirt Steak (6.99 p/p)

Sides

- Breakfast Potatoes Chips
- Applewood Bacon

Beverages

- Soft drinks included and American coffee included

EXECUTIVE LUNCH

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

25.99 p/p

Cornbread 4.99 each
(1 Skillet between 4 guests)

Ham Croquettes included (2 per guest)

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
- Slow Braised Steak Pot Roast with Carrots, Mushrooms and Shallots
- Cauliflower Pizza
- Tuscan Seared Salmon

Sides Choose 1

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

Beverages

-Soft drinks included

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)



36.99 p/p

MENU OPTION #1

Available for lunch every day
Available for dinner Monday-Thursday

Salads *Choose 1*

Cornbread Included
(1 Skillet between 4 guests)

- 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 (2 per guest)
- Calamari al Pepperoncini Flatbread
- Seared Tuna Tataki (1.99 surcharge p/p)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Chihuahua Cheese Casserole with Pesto and a touch of Chorizo
- Mediterranean Antipasto. Manchego Cheese, Spanish Chorizo and Italian Mortadella

Mains *Choose 1*

- Buttermilk Fried Chicken with Truffle Honey
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Slow Braised Steak Pot Roast with Carrots, Mushrooms and Shallots
- Cauliflower Pizza

Sides *Choose 1*

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

Beverages

- Soft drinks included

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)



48.99 p/p

MENU OPTION #2

Available for lunch & dinner every day.

Salads Choose 1

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

Cornbread Included

(1 Skillet between 4 guests)

Starters Choose 1

- Serrano Ham Croquettes (2 per guest)
- Calamari al Pepperoncini Flatbread
- Seared Tuna Tataki (1.99 surcharge p/p)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Chihuahua Cheese Casserole with Pesto and a touch of Chorizo
- Mediterranean Antipasto. Manchego Cheese, Spanish Chorizo and Italian Mortadella

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
- Slow Braised Steak Pot Roast with Carrots, Mushrooms and Shallots

Sides Choose 1

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

Beverages

- Soft drinks included

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)



64.99 p/p

PREMIUM MENU

Available for lunch & dinner every day.

Salads Choose 1

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

Starters Choose 2

- Serrano Ham Croquettes (2 per guest)
- Calamari al Pepperoncini Flatbread
- Seared Tuna Tataki
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Chihuahua Cheese Casserole with Pesto and a touch of Chorizo
- Mediterranean Antipasto. Manchego Cheese, Spanish Chorizo and Italian Mortadella

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
- Filet Mignon With Red Wine Reduction & Jumbo Shrimp
- Buttermilk Fried Chicken with Truffle Honey
- BBQ Baby Back Ribs
- Tuscan Seared Salmon
- Certified Angus Steak

Sides Choose 1

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

Beverages

- Soft drinks included

Cornbread Included

(1 Skillet between 4 guests)

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)



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

- 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 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 - 23.99

Chardonnay, Merlot, Cabernet Sauvignon

Sangria Pitcher - 39.00

Serves approx. 5 glasses

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
- Artichoke Hearts alla Romana

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 23.99 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.