



RESTAURANT & LOUNGE

Crazy About You...
COOKING WITH PASSION

PRIVATE DINING

BOOK YOUR EVENT

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ABOUT BOOKING WITH US

WHY CHOOSE US?

Because we work with LOVE and have passion to provide an unforgettable experience.

LOCATION

We are located in the heart of Brickell on Brickell Bay Drive and 12th Street. The Mark Condo

OBSSESSED WITH DETAILS

We pay attention to every detail & provide the best experience.

VALUE POINT

Maybe the best value in town.

FLEXIBILITY

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

WHAT DO YOU NEED BEFORE BOOKING?

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

EVENT ASSOCIATED FEES

SALES TAX OF 8% & 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.

ADMINISTRATIVE AND SET UP FEE: 2.00 PER PERSON

Note

AREA WILL BE RESERVED FOR 2 ½ HOURS.

YOU WILL HAVE 1.5 HOURS BEFORE THE EVENT FOR DECORATION & SET UP.

EVENTS LARGER THAN 65 GUESTS ARE REQUIRED TO HAVE AN OPEN BAR OPTION.



OUR SPACES

THE SEMI PRIVATE

Maximum Capacity of 35 guests



MAIN DINING ROOM

Maximum Capacity of 100 guests | Less than 75 will be share with other guests



EVENTS MENU

30.99 P/P

BRUNCH MENU

Available weekends from 10am-3pm

Add corn bread for .99 p/p
(Served 1 between 4 guests)



STARTERS Choose 2

Caesar salad

Burrata salad

Baby spinach & quinoa salad. Beets, avocado, strawberries and orange sesame vinaigrette

Serrano ham croquettes (2 per guests)

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

Angus steak (2.99 p/p)

SIDES

Breakfast potatoes chips

Applewood bacon

BEVERAGES

Soft drinks and american coffee included



EVENTS MENU

33.99 P/P

Available for lunch every day
Available for dinner Monday-Thursday

MENU OPTION #1

Add corn bread for .99 p/p
(Served 1 between 4 guests)



STARTERS Choose 2

Caesar salad

Burrata salad

Baby spinach & quinoa salad. Beets, avocado
Strawberries and orange sesame vinaigrette

Serrano ham croquettes (2 per guests)

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

MAINS Choose 2

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 2 (Pasta dishes does not come with side)

White truffle mashed potatoes

Fried tostones

Vegetable fried rice

BEVERAGES

Soft drinks included



EVENTS MENU

44.99 P/P

MENU OPTION #2

Available for lunch & dinner every day

Add corn bread for .99 p/p

(Served 1 between 4 guests)



STARTERS Choose 3

Caesar salad

Burrata salad

Baby spinach & quinoa salad. Beets, avocado strawberries and orange sesame vinaigrette

Serrano ham croquettes (2 per guests)

calamari al pepperoncini flatbread

Seared tuna tataki (\$1.99 surcharge pp.)

gluten free corn and cheese empanadas

Asian vegetable spring rolls

Chihuahua cheese casserole with pesto and a touch of chorizo

MAINS Choose 2

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

Applewood braised boneless beef short rib

Tuscan seared salmon

Bbq baby back ribs

Cauliflower pizza

SIDES Choose 2 (Pasta dishes does not come with side)

White truffle mashed potatoes

Fried tostones

Vegetable fried rice

Saute mushrooms

BEVERAGES

Soft drinks included



EVENTS MENU

50.99 P/P

PREMIUM MENU

Available for lunch & dinner every day

Add corn bread for .99 p/p
(Served 1 between 4 guests)



STARTERS Choose 3

Caesar salad

Burrata salad

Baby spinach & quinoa salad. Beets, avocado, strawberries and orange sesame vinaigrette

Serrano ham croquettes (2 per guests)

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

MAINS Choose 2

Certified angus steak

Buttermilk fried chicken with truffle honey

Applewood braised boneless beef short rib

Grilled filet mignon with red wine reduction & jumbo grilled shrimp

Seared ahi tuna

Tuscan seared salmon

SIDES Choose 2 (Pasta dishes does not come with side)

White truffle mashed potatoes

Rried tostones

Vegetable fried rice

Grilled asparagus

BEVERAGES

Soft drinks included



EVENTS MENU

60.99 P/P

Minimum 75 Guests

Available for lunch & dinner every day

BUFFET STYLE



PASSED APPETIZERS Choose 3

- Burrata avocado toast
- Serrano ham croquettes
- Tuna poke
- Tempura shrimp skewers

SALAD STATION

Romain lettuce, mesclun lettuce, tomato, wedges, strawberries, caesar dressing, croutons, parmesan shaved, orange sesamedressing, beets & carrots julienned

BUFFET MAIN STATION

- Certified angus steak
- Caribbean mahi mahi (pineapple & mango)
- pocini mushroom & 4 cheese tortellini
- Mizo glazed salmon

BUFFET SIDES STATION

- White truffle mashed potatoes
- Fried tostones
- Vegetable fried rice

DESSERTS

- The best chocolate cake in the world
- The "wow" spanish cheesecake

SOFT DRINKS INCLUDED

EVENTS MENU

Open Bar min. time is 2.5 hours
and extra time goes by the hour

OPEN BAR



HOUSE WINE & BEER

Seated dinner - 22.99 p/p

Additional hour + 10.00 p/p

Add mimosas and sangria for 3.00 p/p

MIMOSAS & SANGRIA

Seated dinner - 22.99 p/p

Additional hour + 10.00 p/p

FULL BAR

Seated dinner & cocktail reception - 35.99 p/p

Additional hour + 14.00 p/p

BAR UPON CONSUMPTION

House Wine Bottle - 19.99

Chardonnay, Merlot, Cabernet Sauvignon

Sangria pitcher - 25.00

Serves approx. 5 glasses

Mimosa pitcher - 25.00

Serves approx. 6-8 glasses



IF THE PERSON GETS INTOXICATED,
WE HAVE TO STOP SERVING LIQUOR

ADDITIONALS MENU

Vegetarian menu cost the same as the package chosen
Server will offer options the day of the event



VEGETARIAN

(Guests will choose 1 entree as portions are bigger
Than the other meals)

Porcini mushroom tortellini in a parmesan cream sauce
and fresh portobello mushrooms

Cauliflower pizza

Pizza marguerita

KIDS MENU

15.00 per kid (from 3 to 10 years old)

Chicken tenders with french fries

Pasta with red or white sauce

Kid's kobe burger

BEVERAGES

Soft drinks and american coffee included



ADD DESSERT TO YOUR EVENT!

THE BEST CHOCOLATE CAKE IN THE WORLD

Individual 3.99 pp
Whole cake 29.99
(Serves up to 10-12 ppl)



THE WOW SPANISH CHEESECAKE

Individual 3.99 pp
Whole cheesecake 29.99
(Serves up to 8-10 ppl)



MOST FREQUENTLY ASKED QUESTIONS

WHEN DO I NEED A GROUP MENU AND WHY?

Parties over 16 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.

HOW IS THE FOOD SERVED?

The appetizers are served family style (to share) and the first main course is plated while the second one is passed around.

ARE WE ALLOWED TO BRING OUR OWN DESSERT?

If you keep our dessert and bring a cake, cupcakes or any other dessert, there is a 10.00 service flat fee. We will cut it and serve it for you.

ARE WE ALLOWED TO BRING OUR OWN WINE?

Yes, for a corkage fee of 20.00 per bottle. We only allow our guests to bring white or red 750ml. FYI our House Wine is great and it is only 19.99 a bottle. No champagne or hard liquor allowed.

CAN WE RESERVE THE ROOF TOP 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 upon request, at no charge.

DOES THE RESTAURANT PROVIDE LINENS?

Yes, we do provide light beige linens. There are only 2 rooms where we use linens: upstairs Main Dining Room and Wine Room.

WHAT TYPE OF DECORATIONS THE RESTAURANT PROVIDES?

We Provide all the set up as glasses, plates and rollups, with candles and a bottle with dried flower arrangement 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 of the group.

WHAT TYPE OF DECORATIONS ARE WE ALLOWED TO BRING?

NO BALLOONS OR CONFETTI are allowed Sorry, no exceptions!. You are welcome to bring any other decorations.

IS COFFEE INCLUDED?

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

CAN WE SPLIT THE BILL BETWEEN GUEST?

We do not split bills at events, we only accept a maximum of 4+ Cards and cash.

HOW MUCH TIME DO I HAVE TO CONFIRM THE EVENT?

If we do not receive all completed documents 3 days prior to the event, your event will be automatically cancelled.

EVENT FORM REQUEST

HOST INFORMATION

NAME: _____

EMAIL: _____

PHONE: _____

EVENT information

EVENT NAME: _____

REQUESTED DATE: _____

TIME: _____

ADULTS: _____

KIDS (AGE 3-10): _____

FOOD MENU

MENU OPTION : _____

CORN BREAD: N/A ___ YES ___

APPETIZERS: _____

MAIN COURSES: _____

SIDES: _____

DESSERT: N/A ___ YES ___

DRINKS

COFFEE BILL TO: EACH GUESTS ___ SAME BIL ___

ALCOHOL TO: EACH GUESTS ___ SAME BILL ___

HOUSE WINE BOTTLES: N/A ___ YES ___ # ___

SANGRIA PITCHERS: N/A ___ YES ___ # ___

MIMOSA PITCHERS: N/A ___ YES ___ # ___

OPEN BAR: N/A ___ YES ___ OPTION _____

OTHER REQUEST

SPECIAL REQUEST: _____

VEGETARIANS: N/A ___ YES ___ # ___

DIETARY RESTRICTIONS: _____

PRINT MENUS: YES ___ NO ___

CAKE TABLE: YES ___ NO ___ GIFT TABLE: YES: ___ NO: ___

