



PRIVATE EVENTS

events@miami.adriftmare.com

ADRIFT Mare can accommodate large parties of up to 20 in our main dining room or can be booked up to 85 seated, 200 reception with a full restaurant buyout.

Our Private Dining Room can accommodate up to 45 guests seated and 60 reception.

Please contact our event department to discuss your requirements.





MARE

BREAKFAST

Family style menu | \$48 per person

CONTINENTAL

Cereal Selection
Mixed Bakery Basket, seasonal fruit jam
Bircher Muesli, sunflower seeds, green apple
Buckwheat Granola, vanilla yogurt
Smoked Salmon Bagels, chive cream cheese
Tropical Fruit platter

Family style menu | \$65 per person

APPETIZERS

Mixed Bakery Basket, seasonal fruit jam
Bircher Muesli, sunflower seeds, green apple
Tropical Fruit platter

ENTREES

Organic Scrambled Eggs, parmesan cheese
Avocado Toast, jalapeno, sun-dried tomatoes
Cold Smoked Salmon, capers, pickled red onions
Roasted Pork Sausages
Streaky Maple Bacon
Crispy Potatoes, brown butter cream

DESSERT

Cheesecake, seasonal fruit jam
Apple Tart, vanilla chantilly cream

MARE

LUNCH

2 course menu | \$65 per person
All courses to be shared family style

APPETIZERS

Focaccia, confit garlic oil
Cos Lettuce, anchovy dressing, cured egg yolk
Lemon Ricotta Toast, heirloom tomatoes, garlic oil

ENTREES

Acquerello Risotto, mortadella, radicchio
Roasted Chicken, garlic aioli, rosemary sauce

3 course menu | \$75 per person
All courses to be shared family style

APPETIZERS

Focaccia, confit garlic oil
Butter Lettuce, herb dressing, pickled shallots, blue cheese
Falafel & Kale, hummus, pomegranate, mixed grains
Lemon Ricotta Toast, heirloom tomatoes, garlic oil

ENTREES

Puttanesca Penne Pasta, black olives, anchovy, zucchini
Grilled Prawns, fermented garlic, fresno chilli oil
Roasted Chicken, garlic aioli, rosemary sauce

DESSERT

Cheesecake, seasonal fruit jam
Apple Tart, vanilla chantilly cream





MARE

3 course menu | \$85 per person
All courses to be shared family style

APPETIZERS

Focaccia, confit garlic oil
Heirloom Tomatoes, burrata, extra virgin olive oil
Beef Capriccio, truffle aioli, aged parmesan cheese

ENTREES

Beef Ragu Penne Pasta, San Marzano tomatoes, pecorino cheese
Grilled Prawns, fermented garlic, Fresno chilli oil
Roasted Chicken, garlic aioli, rosemary sauce

DESSERT

Triple Chocolate Tart, vanilla chantilly cream

MARE

DINNER

3 course menu | \$129 per person
All courses to be shared family style

APPETIZERS

Hummus, fermented garlic honey flat bread
Heirloom Tomatoes, burrata, smoked olive oil, toasted quinoa
Falafel & Kale Salad, hummus, pomegranate, mixed grains
Feta Salad, black olives, pickled tomatoes, cucumber vinaigrette

ENTREES

Arugula Pesto, aged parmesan cheese, stracciatella, penne pasta
Half Roasted Chicken, brown butter sauce, garlic aioli
Beef Shish Kebab, pickled vegetables, red cabbage salad, chilli sauce, pita bread

SIDES

Saffron Rice, gremolata sauce, spiced squash seeds
Green Beans, hazelnut dukkha, lemon butter, za'atar
Fries, parmesan, parsley, manchego aioli

DESSERT

Dark Chocolate Tart, coco nibs, citrus mascarpone
Meyer Lemon Tart, lime meringue
Basque Cheesecake, seasonal fruit compote





MARE

3 course menu | \$149 per person
All courses to be shared family style

APPETIZERS

Hummus, fermented garlic, honey, flat bread
Heirloom Tomatoes, burrata, smoked olive oil, toasted quinoa
Feta Salad, black olives, pickled tomatoes, cucumber vinaigrette
Yellow Fin Tuna, tomato sauce, Osetra caviar, buckwheat crackers

ENTREES

Arugula Pesto, aged parmesan cheese, stracciatella, penne pasta
Grilled King Prawns, fermented garlic, fresno chilli & lobster oil
Prime Ribeye 14oz, herb chermoula, garlic harissa, lemon
Whole Grilled Branzino, harrissa aioli, braised fennel

SIDES

Saffron Rice, gremolata sauce, spiced squash seeds
Fries, parmesan, parsley, manchego aioli
Broccolini, sun-dried tomatoes, pecorino cheese

DESSERT

Dark Chocolate Tart, coco nibs, citrus mascarpone
Meyer Lemon Tart, lime meringue
Basque Cheesecake, seasonal fruit compote

MARE

3 course menu | \$189 per person
All courses to be shared family style

APPETIZERS

Heirloom Tomatoes, burrata, smoked olive oil, toasted quinoa
Lobster Roll, lemon & saffron aioli
Steak Tar Tare, confit egg yolk, parmesan, pane carasau
Yellow Fin Tuna, tomato sauce, Osetra caviar, buckwheat crackers

ENTREES

Lobster Linguini, datterini tomato sauce, basil
Grilled King Prawns, fermented garlic, fresno chilli & lobster oil
Prime Ribeye 14oz, herb chermoula, garlic harissa, lemon

SIDES

Saffron Rice, gremolata sauce, spiced squash seeds
Green Beans, hazelnut dukkha, lemon butter, za'atar
Fries, parmesan, parsley, manchego aioli
Broccolini, sun-dried tomatoes, pecorino cheese

DESSERT

Dark Chocolate Tart, coco nibs, citrus mascarpone
Meyer Lemon Tart, lime meringue
Basque Cheesecake, seasonal fruit compote





MARE

3 course menu | \$219 per person
All courses to be shared family style

APPETIZERS

Focaccia, confit garlic oil, balsamic vinegar
Heirloom Tomatoes, burrata, extra virgin olive oil
Beef Capriccio, truffle aioli, aged parmesan cheese
Main Lobster, cos lettuce, radish, walnut dressing

ENTREES

Seared Tuna, salsa verde, charred cherry tomatoes
Clams & Bottarga Linguini, brown butter emulsion
Prime T-Bone Steak 30oz, herb chermoula, green peppercorn sauce

SIDES

Saffron Rice, gremolata sauce, spiced squash seeds
Heirloom Carrots, hazelnut honey butter
Fries, parmesan, parsley, chilli aioli

DESSERT

Apple Tart, caramel sauce
Triple Chocolate Cake, vanilla chantilly cream
Cheesecake, seasonal fruit jam

MARE

CANAPE'S

\$6 per piece

SAVORY

Heirloom Tomato Bruschetta, stracciatella, olive oil
Beef & Caviar, crispy potato, black garlic molasses
Mini Lobster Roll, harissa aioli, finger lime
Crispy Crab Cakes, saffron aioli, cucumber pickle
Mini Burger, tomato ajiwan salsa, jalapeno pickle
Smoked Eggplant Toast, burrata, olive oil

SWEET

Mixed Macaroons
Mini Dark Chocolate Tart
White Chocolate Madeline
Mini Meyer Lemon Tarts



MARE

BEVERAGE PACKAGES

Draft Beers and Cocktails available in all packages

DRAFT BEER Florida Keys Brewing Co.'Spearfish' american amber-red ale - Florida
La Tropical Nativo Key IPA - Florida

COCKTAILS Alpha Ford's Gin, granny smith apple shrub, celery, ginger, absinthe
Mr. Magoo Teremana Tequila, mango whey, cilantro, chili, citrus, saline
Flower Power Tito's Vodka, vermouth, champagne, vanilla, citrus,
blanc balsamic, elderflower roam
New Fashioned brown buttered Old Forester Bourbon, px sherry reduction,
bitters, saline

STANDARD

Beverages are priced on consumption with a
\$25 (excluding taxes & gratuity) price cap per drink

RUM Bacardi Superior | Diplomatico White

VODKA Tito | Grey Goose | Ketel One

GIN Bombay | Fords | Tanqueray

BOURBON Jim Beam | Four Roses | Bulleit

TEQUILA Patron | El Jimador | Don Julio

WHISKEY Jack Daniels

SPARKLING Manuel Raventós 'de Nit | Blanc' – Cava – Penedes - Spain 2020

WHITE WINE Domaine Les Rocailles 'Apremont' - Jacquère - Savoie - France 2021
Tornatore Etna Bianco – Carricante – Sicily – Italy 2020
Fel by Cliff Lede – Chardonnay - Anderson Valley – California 2019

ROSE WINE La Caprice de Clementine - Cotés du Provence - France 2021

RED WINE Philippe Girard Bourgogne Pinot Noir – Burgundy - France 2016
Donnafugata 'Sedara' - Nero d'Avola – Sicily – Italy 2020
Poggio al Tesoro Mediterra - Super Tuscan - Tuscany - Italy 2018



MARE

PREMIUM

Beverages are priced on consumption with a \$35 (excluding taxes & gratuity) price cap per drink

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|------------|---|
| RUM | Appleton Estate Bacardi 8YR Zacapa Bacardi Santa Teresa |
| VODKA | Stoli Gold |
| GIN | Botanist Hendricks No.3 London Dry |
| BOURBON | Eh Taylor Woodford Reserve Knob Creek |
| TEQUILA | Casamigos Respo Herdura Respo Patron Respo El Jimador |
| WHISKEY | Chivas 12yr Dewars Monkey Shoulder Dewars White Label |
| CHAMPAGNE | Voirin Jumel Blanc de Blancs - Grand Cru - Cramant - Coté des Blancs – France NV |
| WHITE WINE | Jermann, Pinot Grigio - Friuli - Italy 2022 La Tour Saint-Martin 'Morogues' – Sancerre – Loire Valley – France 2020 Flowers Winery Chardonnay- Sonoma Coast - California 2021 |
| ROSE WINE | Domaine de Cagueloup Bandol Rose – Cotés du Provence – France 2019 |
| RED WINE | Etude - Carneros - Pinot Noir Napa Valley – California 2019 Fattoria Aldobrandesca, - 'Vie Cave' - Malbec - Tuscany - Italy 2020 Penfold's 'Bin 704' – Cabernet Sauvignon – Napa Valley – California 2019 |

ULTRA PREMIUM

Beverages are priced on consumption with a \$55 (excluding taxes & gratuity) price cap per drink

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|------------|---|
| RUM | Zacapa XO Facundo Eximo Santa Theresa |
| VODKA | Stoli Elit |
| GIN | Monkey Shoulder |
| BOURBON | Eh Taylor Woodford Reserve Knob Creek |
| TEQUILA | Casa Dragones Casamigos Anejo Herradura Anejo |
| WHISKEY | Macallan 12yr Glenlivet 12yr Angels Envy |
| CHAMPAGNE | Michel-Forget - Brut Rosé - Montagne de Reims – France NV |
| WHITE WINE | Moillard, 'Coquillage', Chablis/Chardonnay – Burgundy - France 2020 Le Dauphin d'Olivier - Pessac-Leognan – Bordeaux Blanc – France 2019 La Scolca 'Black Label' – Gavi di Gavi – Piedmont – Italy - 2021 |
| ROSE WINE | Château d' Esclans - 'Rock Angel' - Cotés du Provence – FR 2020 |
| RED WINE | Robert Foley Vineyards - Merlot - Napa Valley - California 2017 Chateau Bellgrave – Pauillac – Bordeaux – France 2020 Tenuta Setti Cieli 'Noi4' – Bolgheri – Italy 2020 |





MARE

PRIVATE DINING GUIDELINES

BILLING | SERVICE CHARGES | TAXES

50% non-refundable deposit required to secure booking. Events are confirmed on a first come, first serve basis pending your signature and acceptance of Large Group Reservation Agreement.

Food and Beverage menu prices cannot be guaranteed more than two (2) months in advance of the scheduled event date.

Menus are subject to change without notice.

A 24% service charge (which is subject to 7% sales tax), will be assessed to all Patron's bills

A 9% sales tax applicable to all Food & Beverage.

Prices, service charge and taxes are subject to change at any time, without notice.

CHECKS

The function sponsor, host, or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

Final billing copy available within seven (7) business days.

MEAL GUARANTEE | MINIMUM ATTENDANCE REQUIREMENT

A firm Meal Guarantee ["Guarantee"] of attendance is required for all private meal functions. Guarantees must be submitted to your Restaurant Events Specialist by 10 AM EST three (3) full business days [72 hours] prior to the scheduled event:

During the event, if the guests served is less than the guarantee, the host is responsible for the number guaranteed.

If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final meal guarantee.

Cancellation deadline is 72 hours prior to the event date. Should your organization cancel prior to this date you will be responsible for the initial 50% deposit. If booking is cancelled less than 72 hours prior to the event date, the organization will be responsible for 100% Food & Beverage.

Any changes made within three (3) days prior to the event must be approved by the Restaurant Management and are subject to additional costs & labor fees.

