

Filia

SOUTH BEACH



Special Event Menus

EVENT SALES (786) 605-0819

\$65 Per Guest Menu

Choices of two appetizers, two salads, two entrees, two sides and one dessert

Appetizers, salads, entrees and sides served family style - Chef's choice of dessert

Appetizers

Mediterranean Mussels

garlic, shallots, white wine, Tuscan bread

Bruschetta

country toast, diced tomatoes, basil, garlic, evoo

Calamari

lemon, marinara

Pasta

Cacio e Pepe

pecorino romano, black pepper

Rigatoni Bolognese

traditional ragu, parmigiano

Mushroom Risotto

roasted mushrooms, parmigiano

Salads

Caprese

mozzarella cheese, tomatoes, basil, balsamic reduction

Caesar Salad

anchovy, garlic croutons, parmigiano

House Salad

arugula, carrots, red onion, blistered tomato

From The Grill

Sam's Chicken Parm

breaded chicken breast, mozzarella, marinara

Skirt Steak

Salmon

lemon butter sauce

Optional Sides:

creamy spinach roasted potatoes, grilled asparagus, brocolini

Desserts

Assorted Desserts | Chef Choice



Menus are subject to change depending on seasonality & availability. Family Style Menus not available on Rooftop Deck

\$75 Per Guest Menu

Choices of two appetizers, two salads, two entrees, two sides and one dessert

Appetizers, salads, entrees and sides served family style - Chef's choice of dessert

Appetizers

Burrata

creamy burrata, tomato confit, black olive pesto, basil

Mediterranean Mussels

garlic, shallots, white wine, tuscan bread

Calamari

lemon, marinara

Salmon Tartar

Diced salmon, black olives, capers, lemon zest, avocado mousse

Salads

Caesar Salad

anchovy, garlic croutons, parmigiano

Caprese

mozzarella cheese, tomatoes, basil, balsamic reduction

Greek Salad

tomato, cucumber, onions, pepper, feta cheese, balsamic dressing

Pasta

Spaghetti Carbonara

pancetta, egg, pecorino

Fettucine Gamberi

Shrimp, zucchini, tomatoes

Mushroom Risotto

roasted mushrooms, parmigiano

From The Grill

Chicken Picatta

chicken breast, lemon capers sauce

Salmon

livornese sauce

New York Steak

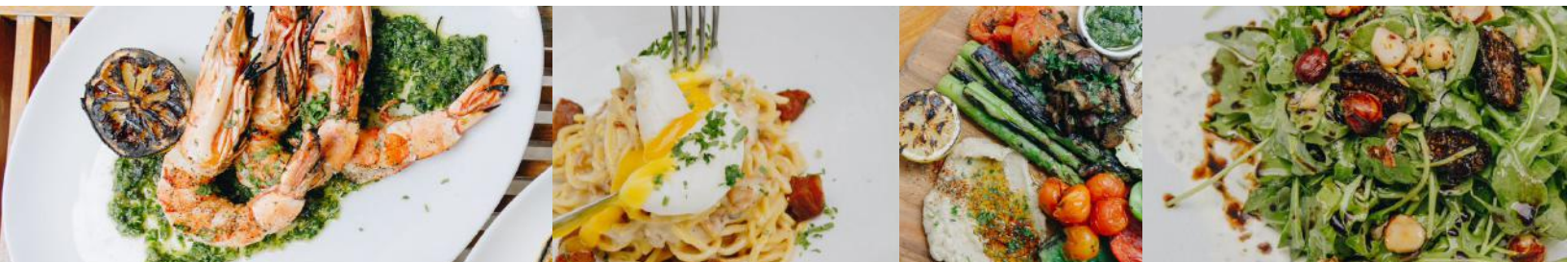
green pepper corn sauce

Optional Sides:

creamy spinach, roasted potatoes, grilled asparagus, brocolini

Desserts

Assorted Desserts | Chef Choice



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\$95 Per Guest Menu

Choices of two appetizers, two salads, two entrees, two sides and one dessert

Appetizers, salads, entrees and sides served family style - Chef's choice of dessert

Appetizers

Burrata

creamy burrata, tomato confit, black olive pesto, basil

Mediterranean Mussels

garlic, shallots, white wine tuscan bread

Salmon Tartare

avocado mousse, ponzu dressing, sesame seeds

Calamari

lemon, marinara

Salad

Caesar Salad

anchovy, garlic croutons, parmigiano

Caprese Salad

heirloom tomato, house stracciatella, balsamic

Fi' Lia Arugula Salad

goat cheese, crispy prosciutto, pear, lemon dressing

Optional Sides

Creamy Spinach

Brocolini

Roasted Potato

Asparragus

Pasta

Spaghetti Carbonara

pancetta, egg, pecorino

Linguine Cacio e Pepe

pecorino romano, black pepper

Rigatoni Bolognese

traditional ragu, parmigiano

Mushroom Risotto

roasted mushrooms, parmigiano

Ravioli Aragosta

Stuffed lobster ravioli, cherry tomatoes, creamy sauce, italian parsley

From The Grill

Chicken Mushroom

creamy marsala mushroom sauce

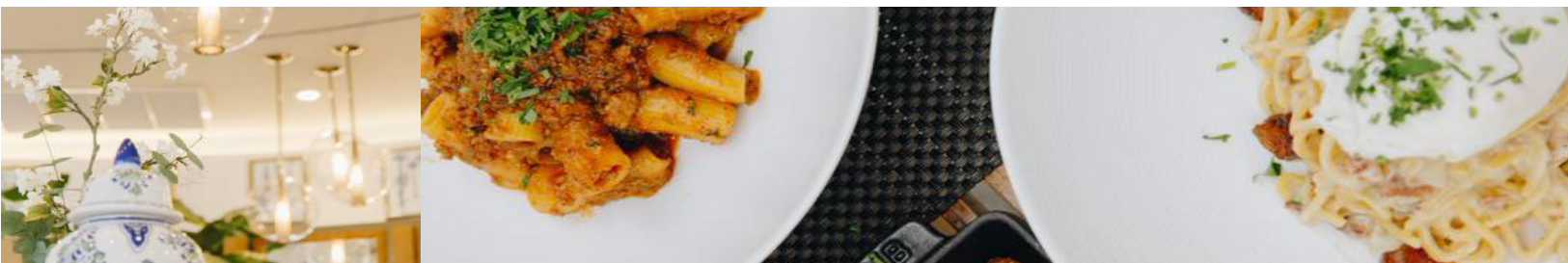
Branzino

livornese sauce

Ribeye

Desserts

Assorted Desserts | *Chef Choice*



Open Bar Beverage Packages

Well Package:

Vodka: Boardroom

Whiskey: Bank Note

Tequila: Lunazul

Rum: Cruzan

Gin: Beefeater

Wines:

- **Red:** Claramunt Reserve, Syrah
- **White:** Wairau River, Sauvignon Blanc

1 Hour	\$25/pp
2 Hours	\$45/pp
3 Hours	\$60/pp

Beers: Stella Artois, Michelob Ultra

Premium Package:

Vodka: Grey Goose / Titos

Whiskey: Maker's Mark / Jameson

Tequila: Patron Silver / Casamigos Blanco

Rum: Bacardi

Gin: Bombay Sapphire / Hendricks / Taquery

Wines:

- **Red:** Pinot Noir / Malbec / Chianti / Cabernet Sauvignon
- **White:** Pinot Grigio / Sauvignon Blanc / Chardonnay
- **Rose**
- **Sparkling:** Valdo Prosecco

1 Hour	\$45/pp
Add. Hour:	\$20/pp

Beers: Stella Artois, New Castle, South Beach IPA

*Additional \$100 labor fee per 100 guests for bartender for receptions or private events



TERMS AND CONDITIONS

NON-REFUNDABLE DEPOSITS/PREPAYMENT

An initial non-refundable deposit of 50% will be required to hold the special event space and due as stipulated in the Letter of Agreement. Credit cards, checks and wire transfers are accepted as deposits but a credit card will always be required to keep on file. All deposits will be applied to the client's final bill. The remainder of the balance will be due (7) days prior to the day of the event.

FOOD & BEVERAGE MINIMUM GUARANTEE

There should be 0% attrition for all Food & Beverage once the contract and financials have been agreed upon. The contracted number of attendees should be the minimum guest count. Contracted guest count and Food & Beverage pricing is the minimum, no reductions to the minimum or guest count can be made. Increases and final guest counts ARE REQUIRED 48 hours prior to the event start time.

SERVICE CHARGE AND TAX

A 23% service charge and 9% sales tax are added to all Food & Beverage charges. Note that Food & Beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida State Tax Exemption certificate on file prior to the event.

DISPLAYS & DECORATIONS

All displays, signage, decorations, advertising or placing of the Hotel's or it's Owners or affiliate's name, likeness or logo on printed or on-line media, which is proposed to be used by Patron, shall be subject to the prior written approval of the restaurant in its sole discretion.

We are not responsible for loss or damage to any property, which you or your Guests bring to the hotel or leave before, during or after the event.

The logo for F'ilia is written in a fluid, cursive script. The letter 'F' is large and loops around the 'i', which is also cursive. The 'l' is tall and thin, and the 'ia' ends with a long, sweeping underline that extends to the right.

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