



EVENTS

Thank you for your interest in hosting
your special event at Amelia's 1931
We look forward to welcoming your
group and are excited to make it a
memorable experience!

SALUD!

13601 SW 26th Street
Miami, FL 33175
www.amelias1931.com



\$65 PP ++

GLASS OF PROSECCO UPON
ARRIVAL FOR ALL GUESTS OVER 21

CORAZÓN DE MELÓN

Select Two Appetizers to be Served Family Style

Add 3rd Option for \$4 PP

SEAFOOD CEVICHE

Fresh Fish of the Day / Octopus / Aji Limo /
Fried Cancha / Leche de Tigre

UMAMI BUTTER

ESCARGOT

Gochujang Butter / Sourdough Crostini

TUNA TARTARE

Wasabi Aioli Oil / Sweet Chilli / Avocado /
Grilled Sourdough

FISH CROQUETAS

Fish of the Day / Chipotle Aioli / Lime

BEEF TARTARE

iYuzukosho Egg Yolk Mousse / Sourdough
Crostini + 2PP

PORK BELLY

Homemade Sweet Chili / Queso Frito /
Cucumber Salad

AJI AMARILLO HUMMUS

Roasted Guajillo and Piquillo Peppers /
Homemade Pita

THE CAESAR

Fried Pork Belly Crisp / Panko Croutons /
Shaved Parm

CUCUMBER & AVOCADO SALAD

Marinated Cucumbers / Onions / Avocado / Fresh Herbs

CHARRED PULPO

Anticucho / Soubise / Fresh Herbs +\$2 PP

Select Two Main Course Options for Guests to Choose From

Add 3rd Option for \$3 PP

BONIATO GNOCCHI

Rocoto Cream Sauce / Toasted Panko / Parmesan Crisp

BRAISED OXTAIL

Tamal en Cazuela / Chili Oil

LOMO SALTADO

Ají Amarillo Risotto / Tomatoes / Onions /
Cilantro

SEARED AIRLINE CHICKEN

Guajillo / Smashed Baby Potatoes /
Kimchi Broth

CUBAN PORK KATSU

Sazón Completa / Panko Crust / Friséé /
Hoisin / White Rice

STEAK FRITES AU POIVRE

Grass-Fed Sirloin / Pomme Frites / Au
Poivre Sauce

MISO CARBONARA

Pork Belly / Fresh Tagliatelle / Bread
Crumbs / Chives

KIDS MENU

\$20 pp (12 and under)

CHICKEN TENDERS WITH FRIES

STEAK FRITES WITH FRIES



EVENT MENU PACKAGES

\$85 PP ++

WELCOME GIMLET COCKTAIL OR GLASS OF
WINE UPON ARRIVAL FOR ALL GUESTS OVER 21

AMOR DE MI VIDA

Select Three Appetizers to Be Served Family Style

UMAMI BUTTER ESCARGOT

Cuban Bread Points

SEAFOOD CEVICHE

Fresh Fish of the Day / Octopus / Aji Limo /
Fried Cancha / Leche de Tigre

CHARRED PULPO

Anticucho / Soubise / Fresh Herbs

PORK BELLY

Homemade Sweet Chili / Queso
Frito / Cucumber Salad

KOREAN BBQ SKEWERS

Filet Mignon / Korean bbq /
Criolla / Choclo

BEEF TARTARE

Yuzukosho Egg Yolk Mousse /
Sourdough Crostini

CUCUMBER &

AVOCADO SALAD

Marinated Cucumbers / Onions /
Avocado / Fresh Herbs • V

HEN OF THE WOODS

Maitake Mushroom / Pickled
Hon-Shimeji / Tomatillo

Select Three Main Courses to Be Served Individually

(CHOSEN BY EACH GUEST DAY OF EVENT)

BONIATO GNOCCHI

Rocoto Cream Sauce / Toasted Panko / Parmesan
Crisp

FILET MIGNON

Frijol Canario Risotto / Oxtail Bulgogi Jus

‘SECO DE RES’ BRAISED SHORT RIB

Frijol Canario Risotto

ARROZ CON MARISCOS KOREANO

Mussels / Prawns / Octopus / Halibut/ Peas /
Gochujang

PAN SEARED

FRESH FILET OF THE DAY

Thai Chili / Haricot Vert / Black Garlic Yuca Mash / Ají
Amarillo Crema

SEARED AIRLINE CHICKEN

Guajillo / Smashed Baby Potatoes / Kimchi Broth

LAMB CHOPS

Peruvian Cilantro Rice / Ají Amarillo / Salsa Criolla

LOMO SALTADO

Ají Amarillo Risotto / Tomatoes /
Onions / Cilantro

KIDS MENU

\$20 pp (12 and under)

CHICKEN TENDERS WITH FRIES

STEAK FRITES WITH FRIES



 **EVENT MENU PACKAGES**

\$95 PP ++

POUR DECISIONS

Private Cocktail Class

UP TO 19 GUESTS

WELCOME SHOT

CHOICE OF SPIRIT

Legent Bourbon
Suntory Toki Japanese Whiskey
Havana Club Rum Blanco & Classico
Hornitos Tequila
Suntory Haku Vodka

TWO COCKTAILS

Each guest will have the opportunity to go behind the bar and make their own preselected cocktails. With the supervision of the Beverage Director.

THREE BITES

Thoughtfully curated menu by chef Eileen Andrade based on the spirit & theme of class.

ESPRESSO MARTINI SHOT

ADD ONS

Before or After the Class:

OPEN BAR

FOR ONE HOUR

Includes: Soda, Wines by The Glass, Beers on Tap & Well Spirits

\$35 PER GUEST

PREMIUM OPEN BAR

FOR ONE HOUR

Includes: Soda, Wines by the Glass, Beers on Tap & Premium Spirits

\$35 PER GUEST



EVENT MENU PACKAGES

\$75 pp ++ (For 2 Hours)

LA SALA

Private Room

Private Room With 21 Seats and Standing Room for Mingling.
All Apps Will be Passed and Drink Orders Will be Taken by Cocktail Waitresses

ROOM MINIMUM \$1,500
MAX 30 GUESTS

OPEN BAR

Includes: Soda, Wine by the Glass, Beers on Tap
& Well Spirits

Passed Appetizers

“DAKKOCHI” CHICKEN SKEWERS

Pineapple Kimchi / Gochugaru

PORK BELLY

Homemade Sweet Chili / Queso Frito

KOREAN BBQ SKEWERS

Filet Mignon / Korean BBQ / Criolla / Choclo

AJI AMARILLO HUMMUS

Homemade Pita

DUMPLINGS

Oxtail / Umami Caramel Sauce / Sweet Chili

Additional Hour of Passed Apps \$10 PP ++

Additional Hour of Open Bar \$15 PP ++



SWEET TOOTH

COCONUT CHEESECAKE

Oreo Crust / Toasted Coconut Shavings

TIMBA

Guava Marmalade / Coconut Cream Mousse /
Maria Cookies

TIRAMISU

Mascarpone / Lady Fingers / Bustelo Coffee /
Rum / Chocolate Shavings

All Desserts Are to Be Ordered a la Carte



 **EVENT COCKTAIL & OPEN
BAR PACKAGES**

EVENT COCKTAILS

\$12 PER COCKTAIL

Select Up to 2 Classic or House Cocktails

Must Select Prior to Booking

Charged Based on Consumption

WINE & BEER PACKAGE

Includes: Soda, Wines by the Glass & Beers on Tap

\$36 (2 HOURS) PP++

\$46 (3 HOURS) PP++

OPEN BAR

Includes: Soda, Wines by The Glass, Beers on Tap & Well Spirits

\$54 (2 HOURS) PP++

\$64 (3 HOURS) PP++

PREMIUM OPEN BAR

Includes: Soda, Wines by the Glass, Beers on Tap & Premium Spirits

\$76 (2 HOURS) PP++

\$86 (3 HOURS) PP++



WINES BY THE GLASS

Prosecco, La Bella
Pinot Grigio, Marco Felluga
Rose, Lorenza
Pinot Noir, Straight Shooter
Red Blend, Novelty Hill
Malbec, Escorihuela

WELL SPIRITS

Roku Gin
Legent Bourbon
Suntory Toki Japanese Whiskey
Havana Club Rum Blanco & Classico
Hornitos Tequila
Suntory Haku Vodka

BEERS ON TAP

Redic, Pilsner
Amber Management, Amber Ale
Sushi Jasmine Rice Lager, Lager
Gose, Gose
Deflated, Hazy IPA
Intro, Witbier

PREMIUM SPIRITS

The Botanist Gin
Basil Hayden's Bourbon
Knob Creek Rye
Brugal 1888 Rum
Plantation 3 Star Rum
Gran Centenario Plata Tequila
Reyka Vodka
Aberfeldy Scotch

Corkage Fee: \$30 per 750ml Bottle
Limit 4 Bottles Per Party



EVENT MENU ORDER FORM

First Name: _____

Last Name: _____

Phone Number: _____

E-mail: _____

Today's Date: _____

Date of Event: _____

Time of Event: _____

Guest Count: _____

Occasion: _____

PLEASE SELECT DINING PACKAGE:

Corazon de Melon (\$65pp++) ☐

La Consentida (\$85pp++) ☐

Amor de Mi Vida (\$100pp++) ☐

La Sala (\$75pp++) ☐

Please List Your Appetizer Choices:

1.

2.

3.

Please List Your Main Courses:

1.

2.

3.

Please List Beverage Package & Duration:



CANCELLATION POLICY:

Customer May Cancel Up To 72 Hours Before Event.

If Cancellation Is Within 72 Hour Window,
Customer Will Be Charged 50% Of Package Selected.



Credit Card Type : _____

Expiration Date : _____

Card Holder's Name : _____

Telephone No. : _____

Card No.: _____

Security Code : _____

Card Holder's Billing Address: (As it appears on the credit card account)

Card Holder's Signature

Date: _____

By signing this form, I authorize Amelia's 1931 to hold my credit card information to secure my event. If failure to comply with cancelation policy, I authorize Amelia's 1931 to charge my above credit card 50% of the proposed total.



 EVENT MENU PACKAGES

\$85 PP ++

WELCOME GIMLET COCKTAIL
UPON ARRIVAL FOR ALL GUESTS
OVER 21

LA CONSENTIDA

Select Three Appetizers to Be Served Family Style

UMAMI BUTTER ESCARGOT

Sourdough Bread Points

CHARRED PULPO

Anticucho / Soubise / Fresh Herbs

BEEF TARTARE

Yuzukosho Egg Yolk Mousse / Sourdough Crostini

PORK BELLY

Homemade Sweet Chili / Queso Frito / Cucumber Salad

KOREAN BBQ SKEWERS

Filet Mignon / Korean BBQ / Criolla / Choclo

CUCUMBER SMASH

Marinated Cucumbers / Fresh Herbs

HEN OF THE WOODS

Maitake Mushroom / Pickled Hon-Shimeji / Tomatillo

Select Three Main Courses to Be Served Family Style

BONIATO GNOCCHI

Rocoto Cream Sauce / Toasted Panko / Parmesan Crisp

‘SECO DE RES’ BRAISED SHORT

Frijol Canario Risotto / Salsa Criolla

LAMB CHOPS

Peruvian Cilantro Rice / Ají Amarillo / Salsa Criolla

FILET MIGNON

Frijol Canario Risotto / Oxtail Bulgogi Jus

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SEARED AIRLINE CHICKEN

Guajillo / Smashed Baby Potatoes / Kimchi Broth

LOMO SALTADO

Ají Amarillo Risotto / Tomatoes / Onions / Cilantro