

140 NE 39th Street #133,
Miami, FL, 33137

sofiamiamidd.com

Sofia
Design District

miamievents@inkentertainment.com

[@sofiamiamidd](https://www.instagram.com/sofiamiamidd)

group dining & events

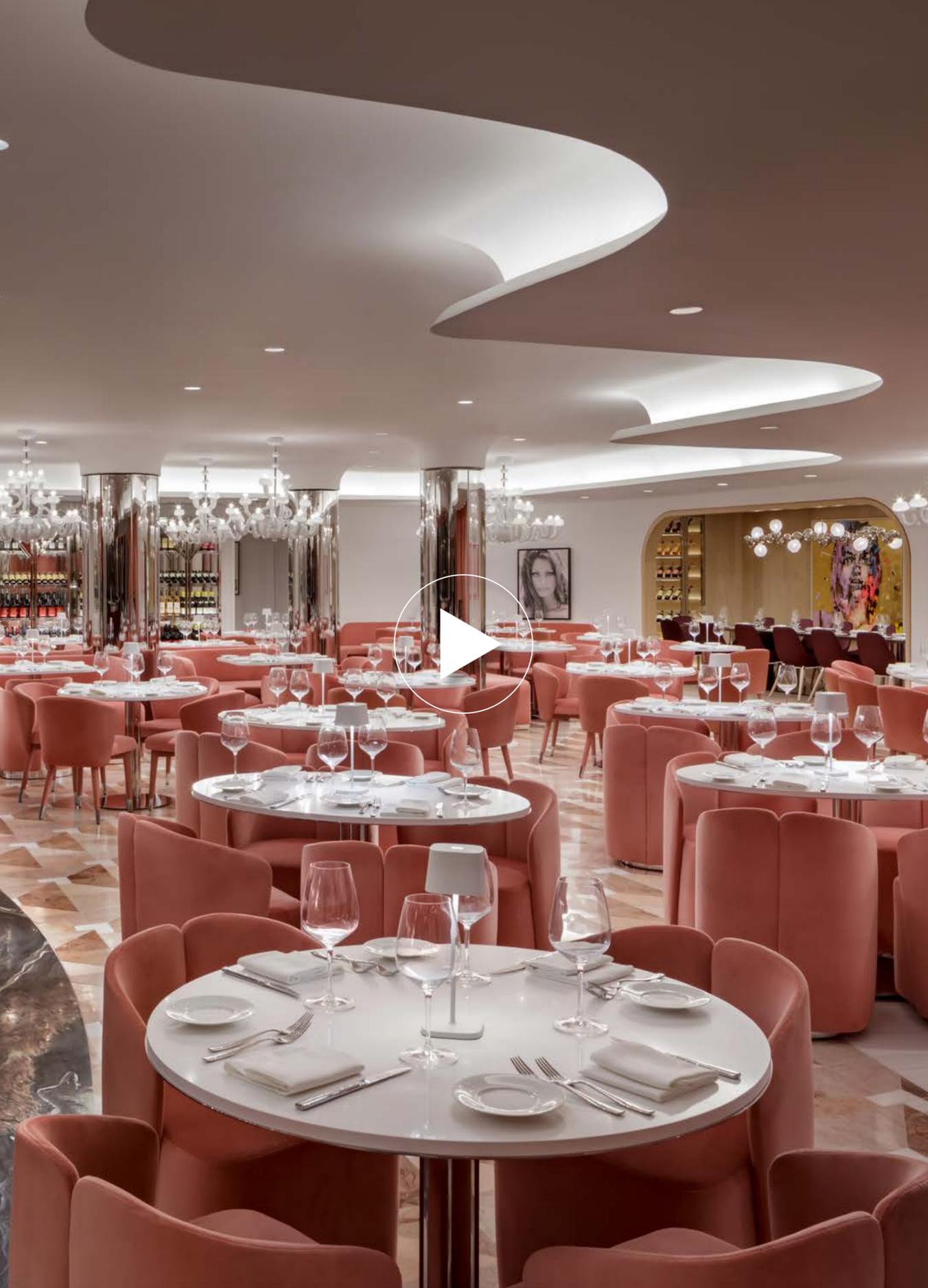
A Leader Among Miami Restaurants in the Design District

Offering a fresh perspective and refined approach to Italian cuisine, Sofia is committed to sourcing quality ingredients to pay homage to true Italian tastes. Set in a dramatic and exquisitely designed backdrop, coupled with premium service, and finally; showcasing a curated ever-evolving internationally acclaimed art collection. Sofia is a provocateur to stimulate appetites, conversations and memories of unforgettable experiences.

book your event

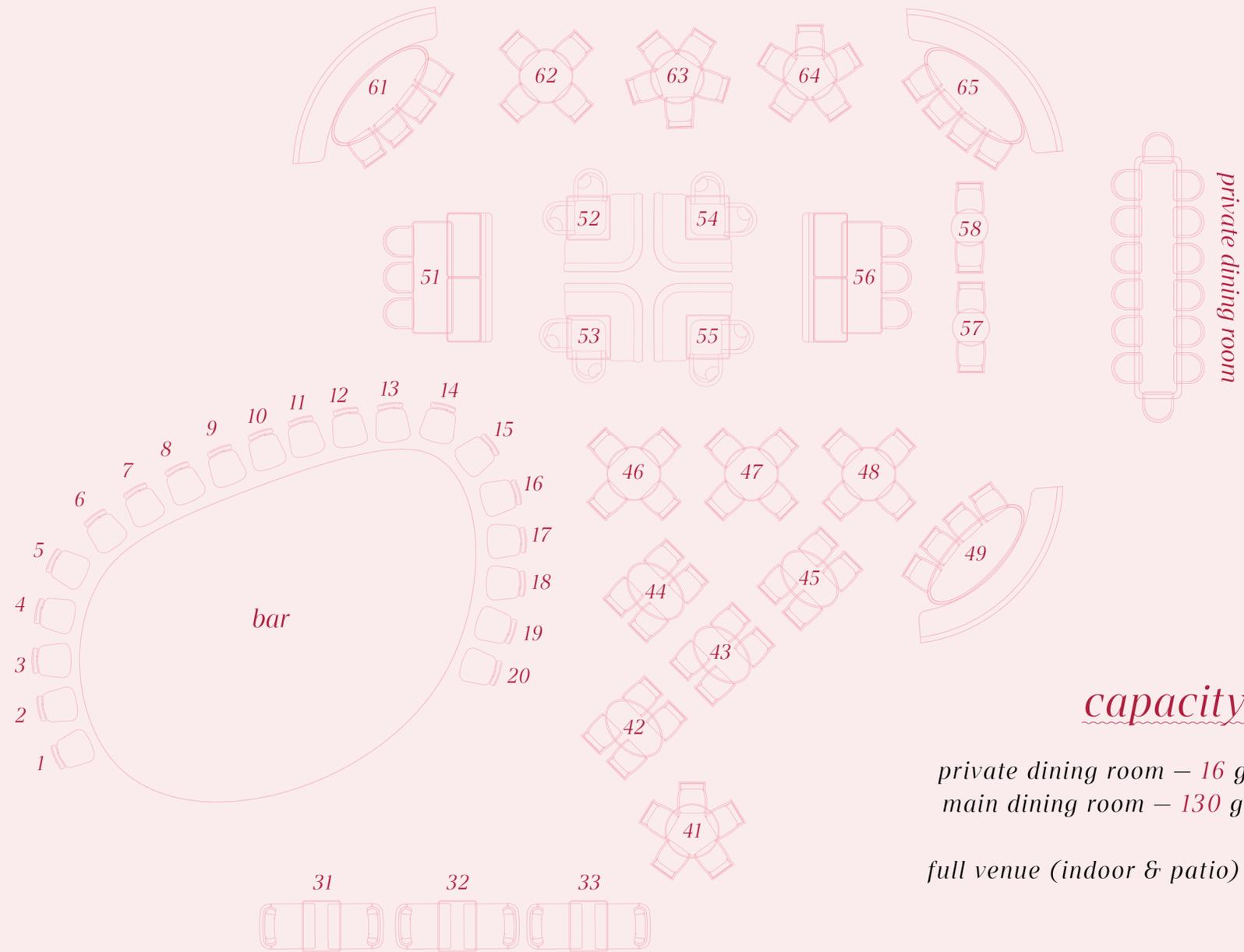
*Some affairs are to be remembered
– especially those had with Sofia.*

Elevate entertaining to an art form with an unforgettable event at Sofia. Set in the heart of Miami's Design District, Sofia's modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in Miami's most beautiful gallery of the senses - complete with luxurious seating, a sophisticated bar, and a splash of whimsy from internationally critically acclaimed pieces of art.





floor plan: indoor



capacity

private dining room – 16 guests seated
main dining room – 130 guests seated

full venue (indoor & patio) – 220 guests



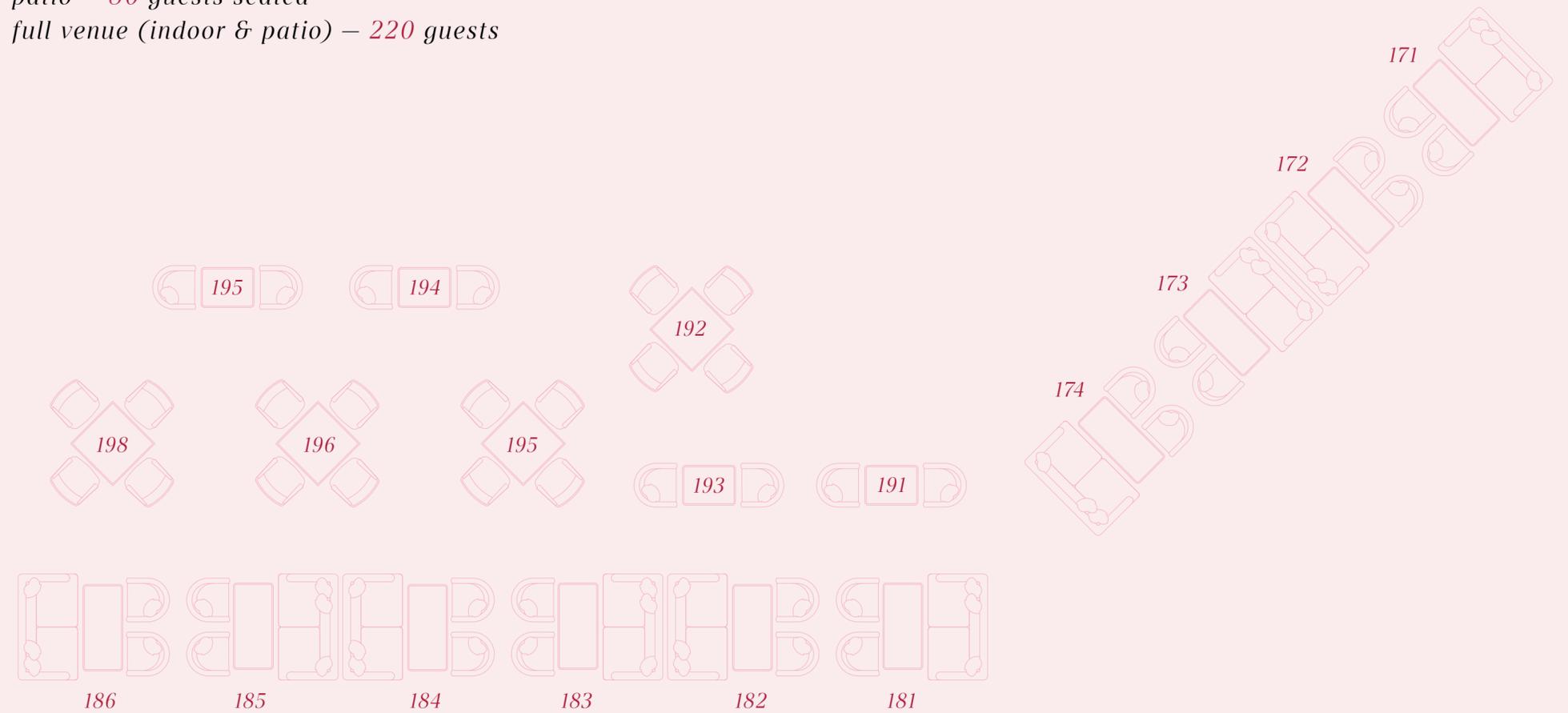


floor plan: patio

capacity

patio – 80 guests seated

full venue (indoor & patio) – 220 guests





event canapés & prix fixe menus

passed canapés

meat

steak tartare
truffle aioli, crispy focaccia

^{GF} *prime new york skewers*
fonduta, gremolata

^{GF} *prosciutto*
melon, aged balsamic

vegetarian

truffle pizza
maitake mushroom, bufala mozzarella, potato crema,
truffle pecorino, chive, black truffle

saffron arancini
aged carnaroli rice, parmigiana, fontina

^{GF*} *stracciatella*
cherry tomato, basil, pangrattato

fish & seafood

^{GF} *west coast oysters*
white balsamic mignonette

^{GF*} *tuna crudo*
avocado mousse, truffle vinaigrette, farro

^{GF*} *octopus skewer*
romesco sauce, crispy olive, 'nduja dressing

desserts

panna cotta
guava gelée, mango glass, biscotti crumble, coconut

tiramisú
mascarpone, espresso gelato, coffee jonconde, seeded chocolate

mini cannoli
orange marmalade, vanilla cheesecake filling, pistachio

\$6 per canape-ordered, minimum of 12 pieces per item

MENUS AND PRICING SUBJECT TO AVAILABILITY

**Can be modified to accommodate dietary restriction. Pricing listed above is subject to 8% tax and 24% service charge.*

dinner prix fixe

each course served
family style

*Can be modified to accommodate dietary restriction. Pricing listed above is subject to 8% tax and 24% service charge.

antipasti

choice of 3

^{VEG,GF*} **burrata**
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

^{VEG,GF*} **insalata romana**
baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

^{GF} **tonno**
raw ahi tuna, basil, bergamot aioli, gooseberry, pickled celery

fritto misto
tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

contorni

choice of 1

^{GF,VEG,VG*} **patate**
crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} **broccolini alla griglia**
cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles
brussels sprout, prosciutto, pear puree, golden raisin

option A

75 per person

secondi

^{GF*} **pollo arrosto**
roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

^{VEG,VG*} **spicy rigatoni alla vodka**
calabrian chili, tomato, cream, 36months parmigiano reggiano

^{GF} **branzino**
whole branzino served with yellow tomato, dill oil, caper

dolce

choice of 1

tiramisú
mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

panna cotta
guava gelée, mango glass, biscotti crumble, coconut

torta al cioccolato
praline feuilletine, caramel, sweet pine nut, milk ice cream

antipasti

choice of 3

^{VEG,GF*} **burrata**
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

carpaccio di manzo
wagyu sirloin, fig, pine nut, truffle pecorino, crouton

^{VEG,GF*} **insalata romana**
baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

^{GF*} **polpo**
octopus, romesco, fingerling potato, taggiasca olive, 'nduja dressing

contorni

choice of 1

^{GF,VEG,VG*} **patate**
crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} **broccolini alla griglia**
cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles
brussels sprout, prosciutto, pear puree, golden raisin

option B

95 per person

secondi

^{GF} **branzino**
whole branzino served with yellow tomato, dill oil, caper

cotoletta alla milanese
bone-in veal chop, lemon caper butter, cherry tomato, arugula

^{VEG} **cacio e pepe al tartufo**
bucatini, tellicherry pepper, truffle pecorino, black truffle

dolce

choice of 2

tiramisú
mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

panna cotta
guava gelée, mango glass, biscotti crumble, coconut

torta al cioccolato
praline feuilletine, caramel, sweet pine nut, milk ice cream

dinner prix fixe

each course served
family style

*Can be modified to accommodate dietary
restriction. Pricing listed above is subject
to 8% tax and 24% service charge.

option C

125 per person

antipasti

choice of 3

^{VEG,GF*} *burrata*

roasted vine ripe cherry tomato, olive oil,
aged balsamic, grilled ciabatta

carpaccio di manzo

wagyu sirloin, fig, pine nut,
truffle pecorino, crouton

aragosta

maine lobster, blood orange, scallion aioli, fennel soffritto

^{VEG,GF*} *insalata romana*

baby gem, cacio e pepe vinaigrette, 36months parmigiano
reggiano, pickled pearl onion, crouton

secondi

choice of 2

^{GF*} *capasante*

diver scallop, citrus gremolata,
sofrito, celery root

^{GF} *costata di manzo*

22oz prime ribeye, balsamic onion marmalade,
red wine jus, calabrian cherry pepper

^{GF*} *pollo arrosto*

roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

^{GF} *branzino*

whole branzino served with yellow tomato, dill oil, caper

pasta

choice of 2

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

^{VEG} *cacio e pepe al tartufo*

bucatini, tellicherry pepper, truffle pecorino, black truffle

spaghetti nero di seppia

maine lobster, shellfish brodo,
red pepper, parsley, lemon

contorni

choice of 1

^{GF,VEG,VG*} *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles

brussels sprout, prosciutto, pear puree, golden raisin

dolce

choice of 2

tiramisú

mascarpone, espresso semifreddo,
coffee jaconde, seeded chocolate

panna cotta

guava gelée, mango glass,
biscotti crumble, coconut

torta al cioccolato

praline feuilletine, caramel, sweet pine nut, milk ice cream

lunch prix fixe

each course served
family style

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option A

45 per person

antipasti

choice of 3

^{GF} **cocktail di gamberetti**
tiger shrimp, cocktail sauce, scallion aioli

^{VEG,GF*} **burrata**
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

^{VEG,GF*} **insalata romana**
baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

fritto misto
tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

secondi

choice of 2

^{GF} **branzino**
whole branzino served with yellow tomato, dill oil, caper

pizza margherita
tomato, bufala mozzarella, basil

spaghetti al pomodoro
tomato, basil,
36months parmigiano reggiano

pollo arrosto
roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

contorni

choice of 1

^{GF,VEG,VG*} **patate**
crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} **broccolini alla griglia**
cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles
brussels sprout, prosciutto, pear puree, golden raisin

option B

55 per person

antipasti

choice of 3

^{VEG,GF*} **burrata**
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

^{VEG,GF*} **insalata romana**
baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

fritto misto
tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

^{GF*} **polpo**
octopus, romesco, fingerling potato, taggiasca olive, 'nduja dressing

secondi

choice of 2

^{GF} **branzino**
whole branzino served with yellow tomato, dill oil, caper

^{VEG,VG*} **spicy rigatoni alla vodka**
calabrian chili, tomato, cream, 36 months parmigiano reggiano

pollo arrosto
roasted organic chicken breast, fregola, peperonata, snap peas, chicken jus

cotoletta alla milanese
bone-in veal, lemon caper butter, cherry tomatoes, arugula

contorni

choice of 1

^{GF,VEG,VG*} **patate**
crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} **broccolini alla griglia**
cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles
brussels sprout, prosciutto, pear puree, golden raisin

lunch prix fixe

each course served
family style

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option c

75 per person

antipasti

choice of 3

^{VEG,GF*} *burrata*

roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

^{VEG,GF*} *insalata romana*

baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

^{GF} *tonno*

raw ahi tuna, basil, bergamot aioli, gooseberry, pickled celery

fritto misto

tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

secondi

^{GF*} *pollo arrosto*

roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

^{GF} *branzino*

whole branzino served with yellow tomato, dill oil, caper

contorni

choice of 1

^{GF,VEG,VG*} *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles

brussels sprout, prosciutto, pear puree, golden raisin

dolce

choice of 1

tiramisú

mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

panna cotta

guava gelée, mango glass, biscotti crumble, coconut

torta al cioccolato

praline feuilletine, caramel, sweet pine nut, milk ice cream

brunch prix fixe

each course served
family style

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option A

40 per person

antipasti

choice of 3

^{VEG,GF*} *burrata*

roasted vine ripe cherry tomato, olive oil,
aged balsamic, grilled ciabatta

^{VEG,GF*} *insalata romana*

baby gem, cacio e pepe vinaigrette, 36months parmigiano
reggiano, pickled pearl onion, crouton

bruschetta al pomodoro

sourdough, heirloom tomato, stracciatella, basil, balsamic

^{VEG} *toast con avocado*

tomato, radish, cilantro

secondi

choice of 3

^{VEG} *cacio e pepe uova strapazzate*

scrambled eggs, black pepper, truffle, burrata, truffle pecorino

cotoletta alla milanese

bone-in veal chop, lemon caper butter, cherry tomato, arugula

toast alla francese

french toast, pistachio, orange, whipped crema fresca, maple syrup

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

option B

50 per person

antipasti

choice of 3

^{VEG,GF*} *insalata romana*

baby gem, cacio e pepe vinaigrette, 36months parmigiano
reggiano, pickled pearl onion, crouton

bruschetta al pomodoro

sourdough, heirloom tomato, stracciatella, basil, balsamic

fritto misto

tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

^{VEG} *toast con avocado*

tomato, radish, cilantro

secondi

choice of 3

^{VEG} *cacio e pepe uova strapazzate*

scrambled eggs, black pepper, truffle, burrata, truffle pecorino

cotoletta alla milanese

bone-in veal chop, lemon caper butter, cherry tomato, arugula

toast alla francese

french toast, pistachio, orange, whipped
crema fresca, maple syrup

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

^{GF} *branzino*

whole branzino served with yellow tomato, dill oil, caper

dolce

choice of 1

tiramisú

mascarpone, espresso semifreddo, coffee
joconde, seeded chocolate

panna cotta

guava gelée, mango glass,
biscotti crumble, coconut

torta al cioccolato

praline feuilletine, caramel,
sweet pine nut, milk ice cream



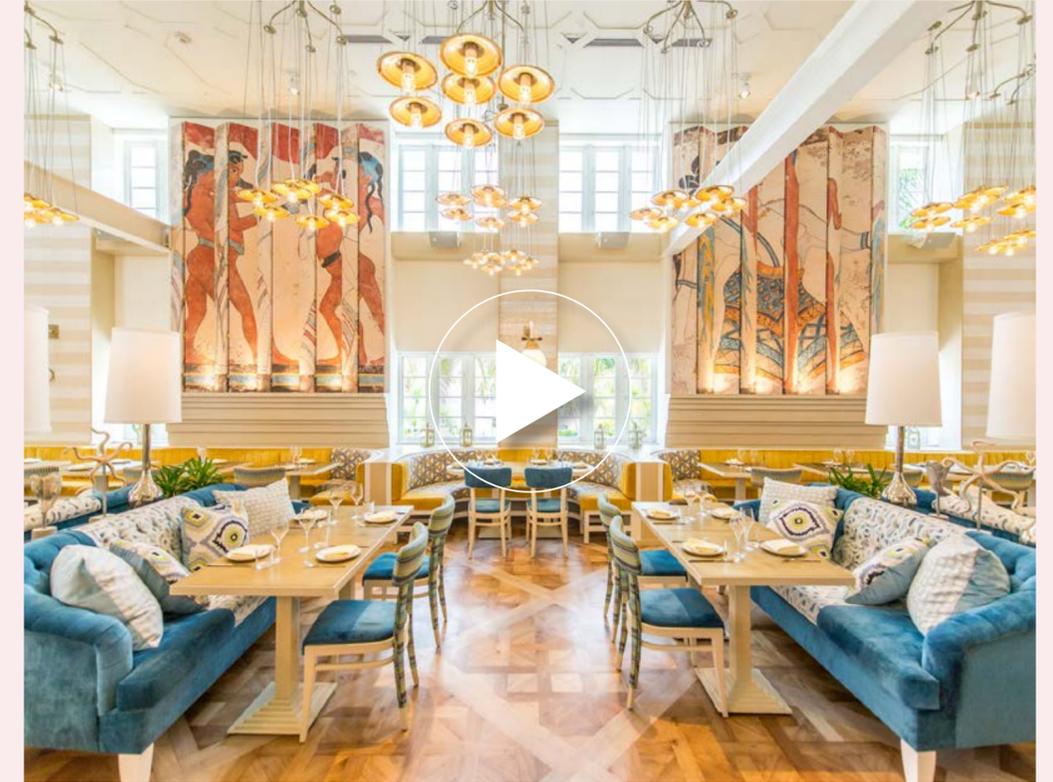
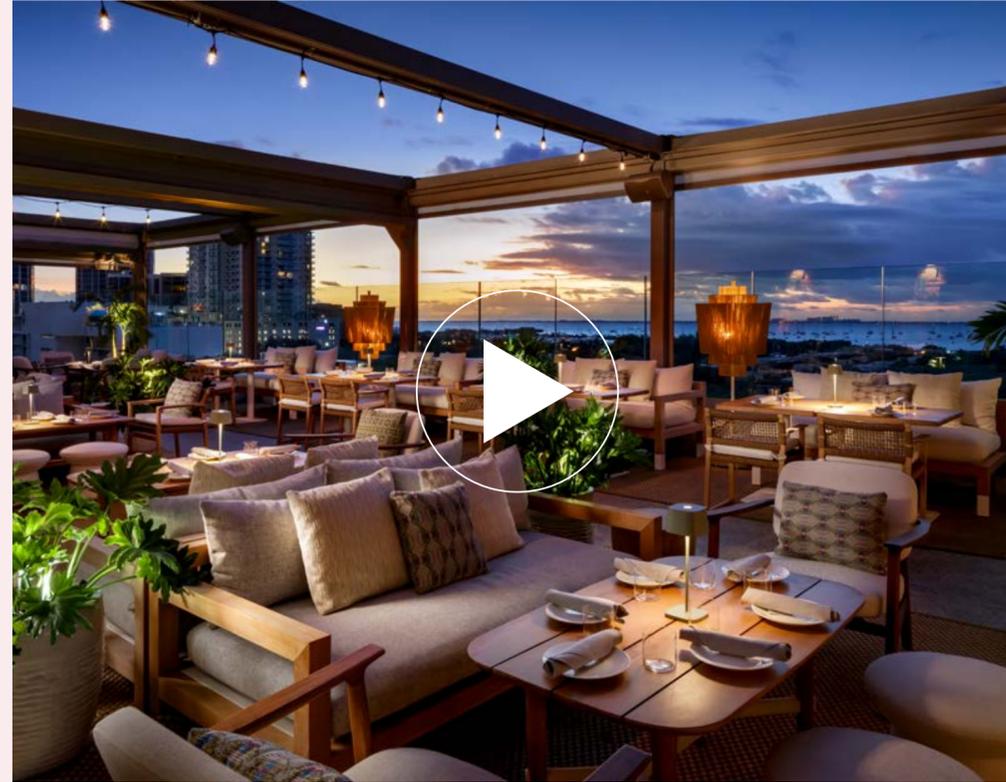
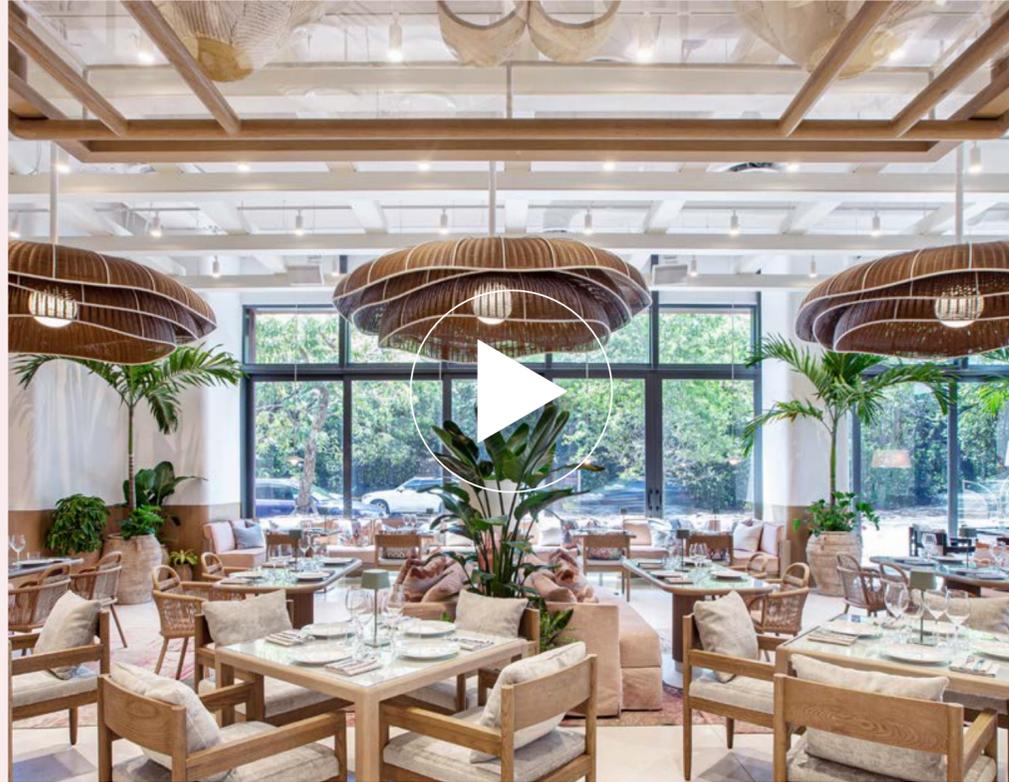
beverage packages

beverage packages

<i>package</i>	<i>inclusive of</i>	<i>cost per hour</i>
<i>standard</i> sprints, wine and beer	<i>well spirits, house wines & beer, coffee, tea and soda</i>	<i>45 per person / 1 hour</i>
		<i>60 per person / 2 hours</i>
		<i>75 per person / 3 hours</i>
		<i>90 per person / 4 hours</i>
<i>premium</i> sprints, wine and beer	<i>house wine & beer only, coffee, tea and soda</i>	<i>39 per person / 1 hour</i>
		<i>49 per person / 2 hours</i>
		<i>59 per person / 3 hours</i>
		<i>69 per person / 4 hours</i>
<i>premium</i> sprints, wine and beer	<i>grey goose, bombay sapphire, bacardí, johnnie walker black, patrón, angels envy, d'usse vsop, ilegal mezcal, sommelier selected wines, beers, coffee, tea and soda</i>	<i>55 per person / 1 hour</i>
		<i>70 per person / 2 hours</i>
		<i>85 per person / 3 hours</i>
		<i>100 per person / 4 hours</i>
<i>bottomless mimosa</i>	<i>sommelier selected wine & beer only, coffee, tea and soda</i>	<i>47 per person / 1 hour</i>
		<i>57 per person / 2 hours</i>
		<i>67 per person / 3 hours</i>
		<i>77 per person / 4 hours</i>
<i>bottomless mimosa</i>	<i>chilled prosecco and freshly squeezed orange juice</i>	<i>50 per person / Maximum 2 hour Additional hour: 20 per person</i>

Pricing listed above is subject to 8% tax and 24% service charge.

other venues



Located on Main Highway in Coconut Grove, Amal Miami sets a high-water mark for Miami restaurants, offering fine cuisine with an emphasis on the art of sharing, enjoying, and simply living, in a sophisticated metropolitan setting. Boasting an authentic Lebanese menu designed by Chef Wissam Baki, Amal Miami's offerings feature modern interpretations of popular, generous, and easily shared dishes.

- 📍 3480 Main Hwy Suite 100
Miami, FL 33133
- 🖱️ amalmiami.com
- 📷 [amalmiami](https://www.instagram.com/amalmiami)
- ✉️ miamievents@inkentertainment.com



Level 6 is a rooftop bar concept boasting jaw-dropping panoramic views of Miami and Biscayne Bay, completed with an elevated cocktail program, entertainment, and a unique menu featuring seafood and small bites to be enjoyed outdoors.

- 📍 3480 Main Hwy
Miami, FL 33133
- 🖱️ level6mia.com
- 📷 [level6mia](https://www.instagram.com/level6mia)
- ✉️ miamievents@inkentertainment.com



Byblos brings exciting flavors from the Eastern Mediterranean to diners in a progressively designed space. With strong influences from traditional and local ingredients, Byblos represents a marriage of Eastern Mediterranean cuisine. Using time-honored classic cooking techniques and modern methods, the menu is a true coastal and cultural mosaic, served family style in a convivial atmosphere.

- 📍 1545 Collins Ave.
Miami Beach, FL 3313
- 🖱️ byblosmiami.com
- 📷 [byblosmiami](https://www.instagram.com/byblosmiami)
- ✉️ miamievents@inkentertainment.com

inquire now

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