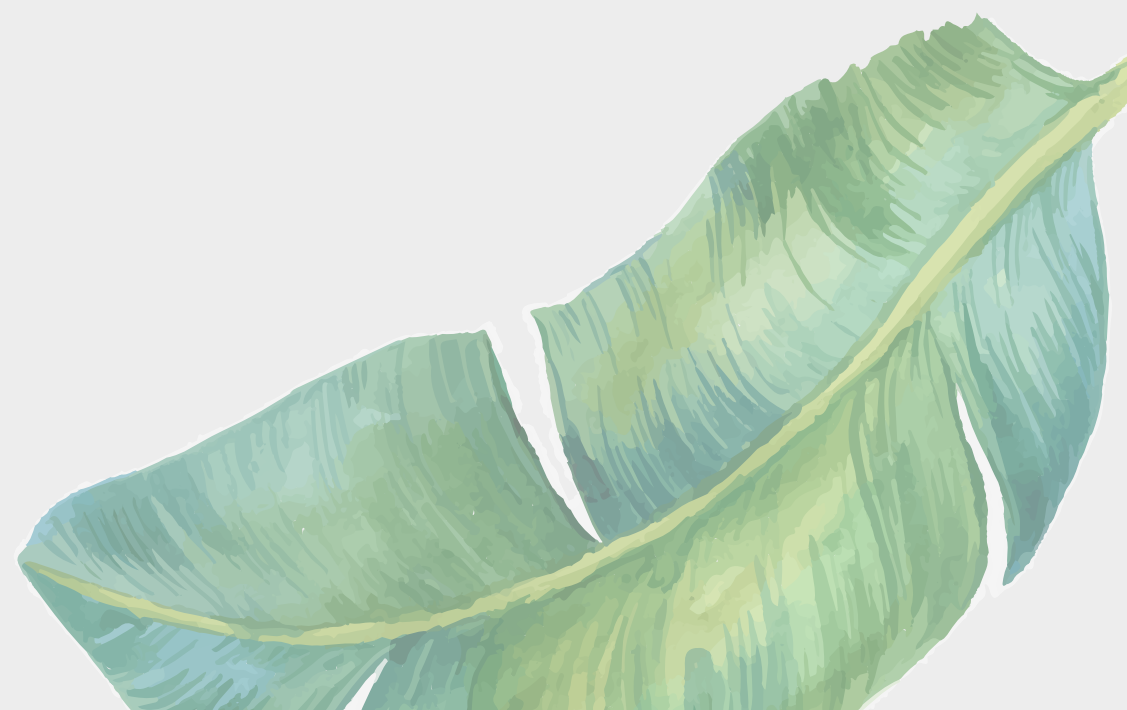




AMARA

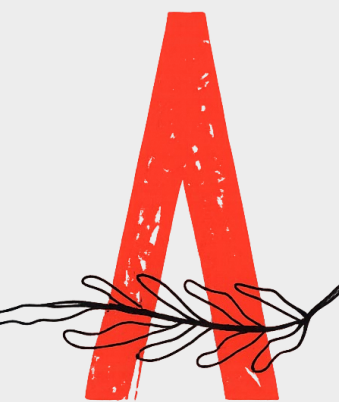
by michael schwartz

2026 RECEPTION MENUS





Reception Menus



Passed Canapes

ONE HOUR *per person*

\$32 for 4 | \$48 for 6 | \$64 for 8

TWO HOURS *per person*

\$48 for 4 | \$64 for 6 | \$80 for 8

VEGETARIAN

Yuca Cheese Puffs

grated parmesan v
add shaved truffles, white truffle oil*

Onion & Cheese Empanada

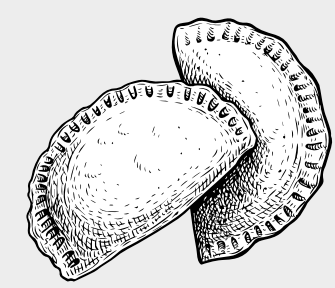
salsa criolla v

Mushroom Fritter

salsa macha v

Hearts of Palm Ceviche

leche de tigre, shaved onion, jalapeño ve



LAND

Grilled Chorizo Rojo

chimichurri gf

Serrano Ham Croquettes

bechamel, cilantro, garlic aioli

Steak Skewers*

jalapeño jam, smoked salt gf

Chicken Empanada

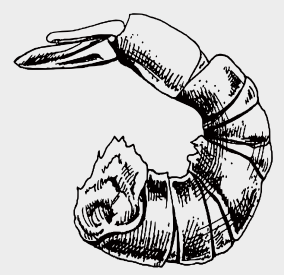
poblano

Beef Empanada

olive, green tomatillo

Chicken Skewers

green tomatillo



SEA

Chilled Shrimp

aji panca cocktail sauce gf

Smoked Fish Dip

plantain chip, vinaigrette gf

Island Creek Oysters*

mignonette gf

Tuna Tostada

lime, cilantro, creamy avocado

Amara Ceviche

corvina, leche de tigre, shaved onion
jalapeño, sweet potato, choclo

gf=gluten free v=vegetarian ve=vegan

*incur supplement pricing

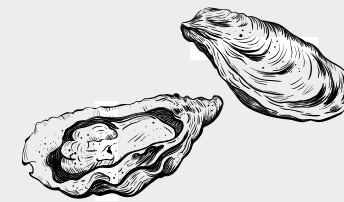


Reception Stations

RAW BAR

all served with

crudites, aji panca cocktail sauce
mignonette pickled vegetables



GENUINE RAW BAR

\$36 per person

ceviche *gf*
chilled shrimp *gf*
oysters *gf*

PREMIUM RAW BAR

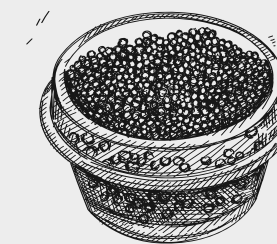
\$54 per person

genuine raw bar offerings
tuna crudo
smoked fish dip *gf*

ROYALE RAW BAR

\$68 per person

premium raw bar offerings
maine lobster *gf*
hamachi tiradito *gf*

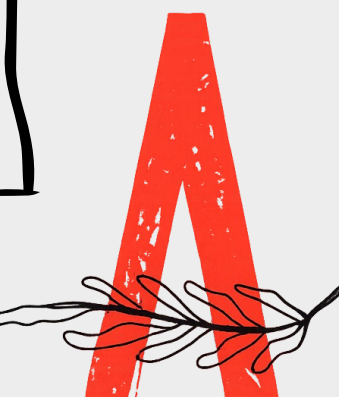


supplemental items

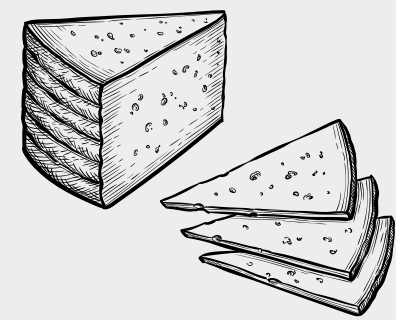
upon availability

stone crabs by pound *medium, large or jumbo MP*
king crab legs *each 145*
petrossian caviar *1oz 225*

gf=gluten free v=vegetarian ve=vegan



Reception Stations



TAPAS TABLE

served with

marinated olives, marcona almonds, crudites
toasted bread, honey, seasonal jams

\$35 per person

aged manchego cheese *gf*
shaved jamon serrano *gf*

supplemental items

upon availability

customizable options based on your preferences and
the pricing is based on chef's selections

TACO STATION

served with

cilantro, white onions, guacamole
chips, cilantro rice, black beans
pico de gallo, grilled tomatillo salsa
sliced cucumbers, sliced radish

CHOICE OF THREE

\$55 per person

CHOICE OF FOUR

\$65 per person

Wild Mushroom

Al Pastor

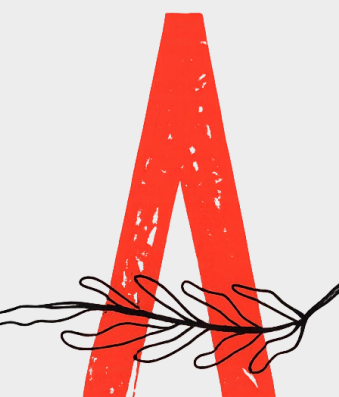
Chicken Tinga

Shrimp

Carne Asada



gf=gluten free v=vegetarian ve=vegan

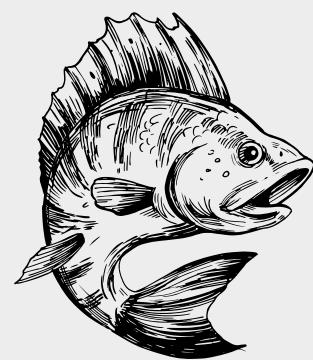


Parrillada Station

all served with
mother sauces, roasted vegetables

CHOICE OF THREE
\$105 per person

CHOICE OF FOUR
\$120 per person

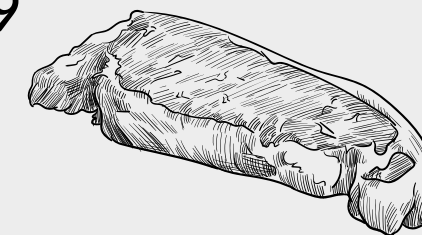


SEA

Grilled Swordfish
Grilled Snapper
Grilled Octopus* \$6
Tiger Prawns* \$8
Lobster Tails* \$9

LAND

Steak Ends *lomo saltado*
Chorizo Rojo
Chicken a La Brasa
NY Strip Steak* \$9
Ribeye* \$18



CARVING STATION

available as add on to our Parrillada

priced per person

Baked Salmon \$12

Pork Loin \$10

Grilled Ribeye \$18



plus \$250 station attendant fee

SIDE DISHES

choice of two

Greens Salad *gf,v*

asparagus, sugar snaps, pickled onions, radish
green goddess dressing

Caesar Salad *v*

little gem lettuce, toasted breadcrumbs, parmesan

Completa Salad *gf,ve*

shredded beets, carrots, zucchini, corn, broccolini
avocado, tomato, toasted pumpkins seeds, honey lime vinaigrette

Cilantro Rice *ve*

SUPPLEMENTAL SIDE

Squid Ink Paella

\$35 per person

baby squid, octopus, cobia, aioli, lemon

gf=gluten free v=vegetarian ve=vegan

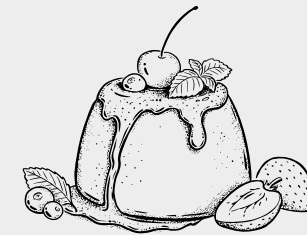


Dessert Stations

SWEETS TABLE

CHOICE OF THREE
\$12 per person

CHOICE OF FIVE
\$18 per person



Pistachio Raspberry Frangipane Tart

baked pistachio cream, raspberry jam
mascarpone whip, fresh berry

Caramel & Chocolate Tart

peanuts, whipped chocolate ganache v

Passionfruit Keylime Tart

passionfruit curd, meringue v

Financier

seasonal flavors v

Pavlova

baked meringue, seasonal fruit v,gf

White Chocolate & Berries

white chocolate filling, fresh berries v

Cheesecake

choice of guava, berries or
passionfruit v

Dulce de Leche Flan

soft cream, hazelnut praline v,gf

STATIONED CAKES

all priced at \$95 each

each selection serves 8-10 guests

Banoffee Tart

baked caramel custard, bananas, passion fruit
honey, mascarpone cream v

Double Chocolate Tart

twice baked chocolate tart, almond, chocolate
baked chocolate ganache v

Classic Baked Cheesecake

seasonal toppings v

Passionfruit Coconut Key Lime Pie

coconut and graham cracker crust, passionfruit
whipped cream v

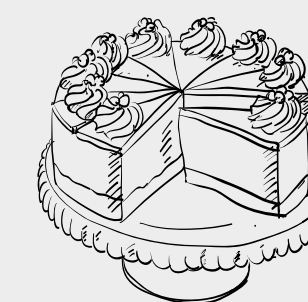
SIGNATURE AMARA CAKES

pricing & size according to the number of guests

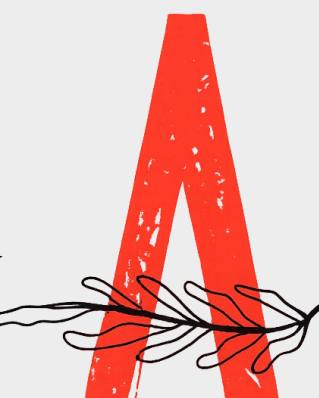
Coconut Raspberry

Corn & Guava

Coffee & Chocolate



gf=gluten free v=vegetarian ve=vegan



Brunch Station

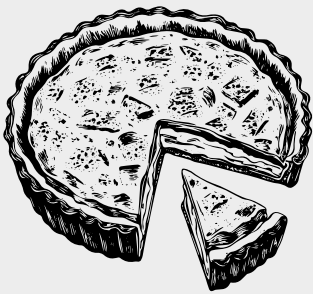
\$85 per person

served with

scrambled eggs, roasted house potatoes
& accoutrements

SAVORY

choice of one



Quiche

asparagus, english peas
green beans, salad

Spanish Tortilla

potatoes, onions, cilantro

MEATS

choice of two

Bacon

Red Chorizo

Lamb Chorizo

Chicken Sausage

Skirt Steak* \$16

BREADS

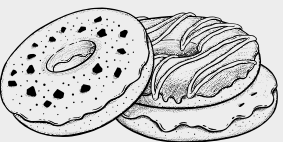
choice of three

Crossiants

Bagels

Assorted Danish

Dulce de Leche Muffins



ENHANCEMENTS

priced per person

Raw Bar *served with*

mignonette, crudites

\$36 Per Person

Oysters

Ceviches

Tuna Tartare

Tapas *served with*

bread, olives, assorted nuts, honey

\$35 Per Person

**Assorted
Meats & Cheeses**

chef's selections

Carving Station

\$250 station attendant fee

Baked Salmon \$12

Pork Loin \$10

Grilled Ribeye \$18





Dinner Menus



Family Style **Menu**

menus are subject to change

CHOICE OF TWO PER COURSE
\$115 per person

additional courses

pricing per iteam
first course \$12
main course \$18
dessert \$8

FIRST COURSE

Yuca Cheese Puffs
parmesan v

Caesar Salad
little gem lettuce, toasted breadcrumbs
parmigiano

Amara Ceviche
corvina, leche de tigre, shaved onion
jalapeño, sweet potato, choclo

Amara Salad
fresh hearts of palm, avocado
heirloom tomato, manchego cheese
aji amarillo vinaigrette *gf,v*

Smoked Fish Dip
vinaigrette, tostones *gf*

Tuna Crudo
chipotle aioli, avocado, salsa macha
cilantro

Charred Octopus*\$9
confit potatoes, saffron aioli & smoked
paprika

Spicy Grilled Prawns*\$14
fresno chile marinade, shaved cabbage
herbs, grilled lime *gf*

MAIN COURSE

Chicken a La Brasa
crispy smashed potatoes, aji verde
pickled onions *gf*

Arroz Verde
cilantro rice, black beans, queso,frito
maduros, avocado, salsa, sunny egg v

Grilled Skirt Steak*\$8
baked marble potatoes, cipollini onions
rosemary, thyme, confited garlic butter *gf*

Fresh Catch
garlic mashed yuca, pickled vegetables
citrus chimichurri, herbs, grilled citrus *gf*

Lomo Saltado
marinated filet mignon, onions
tomatoes, peppers, rice

NY Strip Steak
roasted potatoes, garlic butter
grilled scallions

DESSERTS

Caramelized Banana Basque Cheesecake
rum caramel, hazelnut cookies v

Chocotiramisu
coffee liqueur, mascarpone
cocoa powder, sea salt v

Dulce de Leche Flan
soft cream, hazelnut praline v,*gf*

White Chocolate Mousse
cashew crumb, passionfruit curd
cucumber-mint granita v

gf=gluten free v=vegetarian ve=vegan

**incur supplement pricing*



Beverage Menus



Beer & Wine

pricing is based per person

GENUINE

\$45 two hours
\$15 each additional hour



Sparkling

Prosecco, Ca' Furlan "Cuvée Beatrice" NV Italy

White

Sauvignon Blanc, Miguel Torres "Andica" Maule Valley, Chile

Rose

Grenache blend, Le Grande Prebois, Provence, Rose

Red

Cabernet Sauvignon, Haras de Pirque, Maipo Valley, Chile

—

Monopolio Lager

Jai Alai IPA

PREMIUM

\$62 two hours
\$20 each additional hour

Sparkling

Champagne, Lallier, Champagne, France

White

Chardonnay, Presqu'ile, Santa Barbera, California

Rose

Grenache blend, La Fête du Rosé, Provence, France

Red

Cabernet Sauvignon, Château Linus, Santa Barbara, California

—

Monopolio Lager

Jai Alai IPA



Open Bar Packages

pricing is based per person

GENUINE

\$59 two hours
\$21 each additional hour

Skyy Vodka
Beefeater Gin
Sauza Blanco Tequila
Amaras Mezcal
Diplomatico Planas Rum
Dewars White Scotch
Jim Beam Black Bourbon
Aperol
—
Sparkling, White, Rose & Red
—
Craft Beers



PREMIUM

\$69 two hours
\$25 each additional hour

Tito's Vodka
Tanqueray London Dry Gin
Herradura Blanco Tequila
Amaras Mezcal
Zacapa 23 Rum
Johnnie Walker Black Label Scotch
Woodford Reserve Bourbon
Aperol
—
Champagne & Premium Wines
—
Craft Beers



TOP SHELF

\$87 two hours
\$29 each additional hour

Grey Goose Vodka
Hendricks Gin
Casamigos Blanco Tequila
Amaras Mezcal
Flor de Cana 18 Rum
Macallan 12 Scotch
Bulleit Bourbon
Aperol
—
Champagne & Premium Wines
—
Craft Beers

specialty add ons

Florida Coconut Cocktails *\$32 per coconut*

*ask about our branded coconuts for a unique touch for an additional
\$6 per coconut*



Beverage Packages

pricing is based per person

BRUNCH PACKAGE

\$51 two hours
\$17 each additional hour

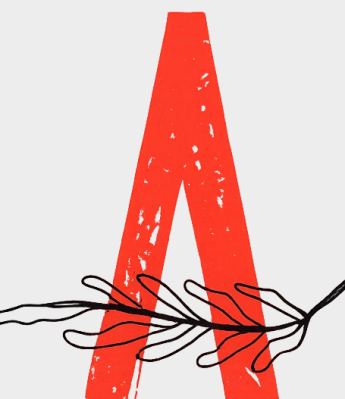


Sangria
Mimosa
Bloody Mary
Aperol Spritz
Sparkling Wine

NON-ALCOHOLIC PACKAGE

\$25 two hours
\$8 each additional hour

Bottled Water
Fresh Juices
Espresso Beverages
Sodas
Mocktails





Amara Activations





Chef Action **Station**



- LIVE COOKING ACTIVATIONS
- EMPANADA MAKING CLASS
- CEVICHE MAKING CLASS

Amara's Chef Activation Station featuring our wood fire grill offers a unique and interactive culinary experience, perfect for any event. Guests will enjoy watching our chefs showcase their skills, preparing gourmet dishes right before their eyes using the wood fire grill. The station features a selection of high-quality, local and fresh ingredients, allowing for a customizable menu tailored to your event's theme and preferences.

Pricing will vary based on activation type and group size of event.

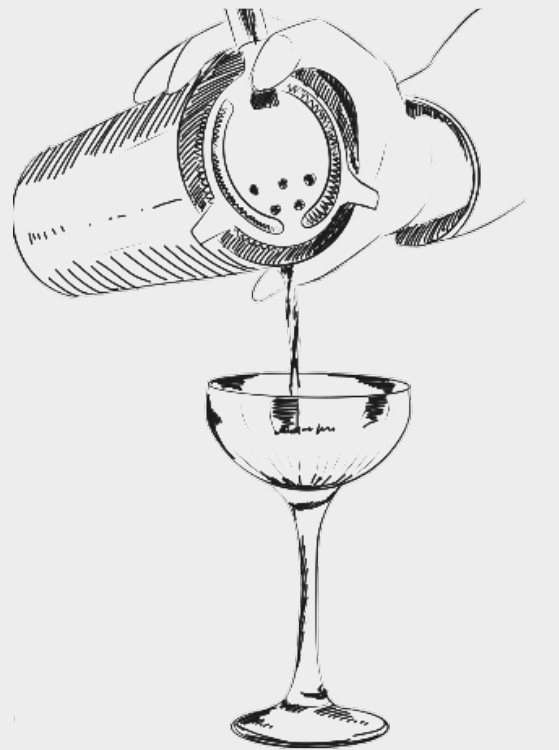




Interactive Cocktail Making Class

\$60 per person
\$500 mixologist fee

Our skilled mixologists will guide you through the process of creating a variety of delicious cocktails. This hands-on experience allows participants to shake, stir, and pour their own creations while learning the art of mixology in a fun and relaxed setting. Ideal for corporate events, celebrations, or a unique night out, our cocktail-making class offers a blend of education and entertainment, ensuring a memorable time for all guests.





Wine Tasting Experience



\$500 SOMMELIER FEE

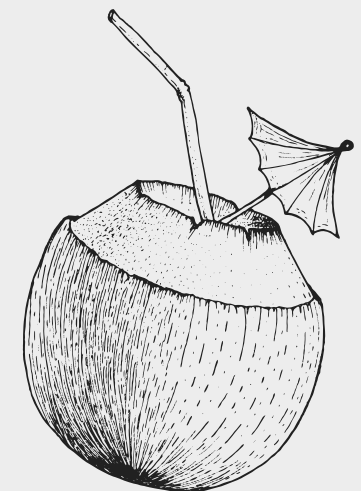
Our interactive and personalized wine tastings, led by our esteemed head sommelier, offer a unique and immersive experience. Guests are guided through a curated selection of exceptional wines, gaining insights into their origins, production methods, and distinct characteristics. Our Sommelier's extensive knowledge and approachable style create an engaging and educational atmosphere, encouraging questions and discussions.

Pricing will vary based on wine selection and group size of event.





Coconut Bar



\$450 COCONUT BAR

\$32 per coconut - minimum of 30

Our coconut bar at Amara at Paraiso brings a refreshing tropical twist to your events, featuring freshly opened Florida coconuts served with our signature cocktails. To make your event even more special, we offer the option to add branded coconuts with your logo or initials, perfect for weddings and personalized celebrations. Our coconut bar provides an exotic and memorable touch that will delight all your guests.





CONTACT US
(786) 708-6408
events@amaraatparaiso.com

