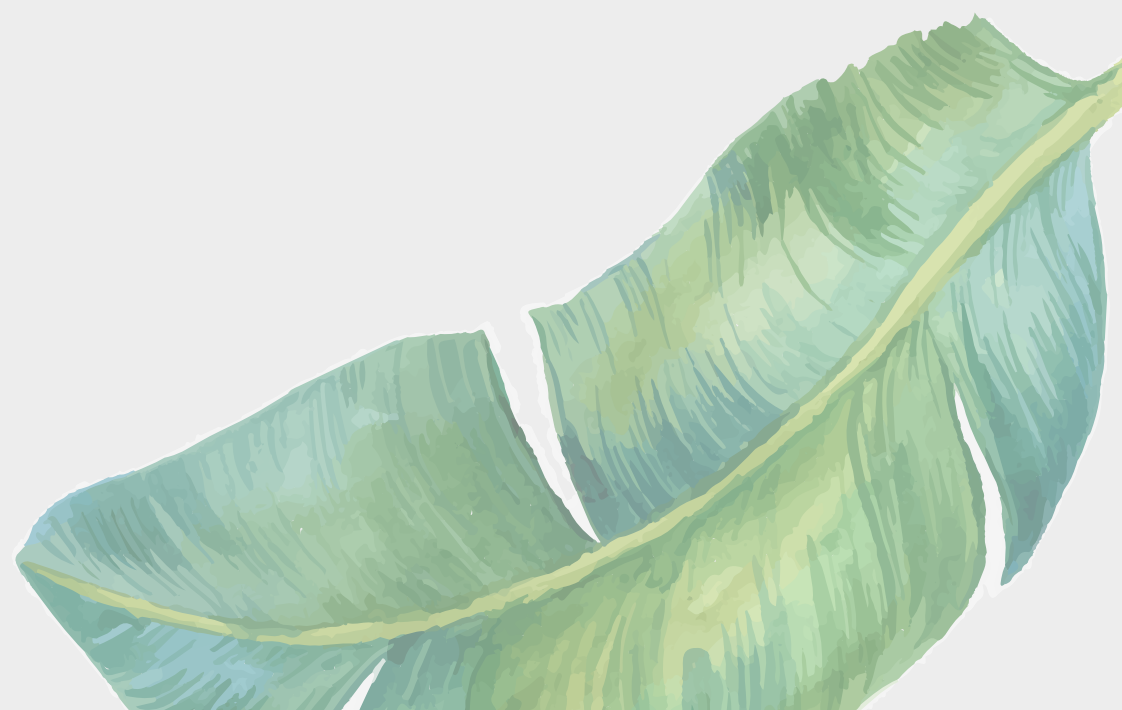




AMARA

by michael schwartz

LARGE PARTY DINNER MENUS





Large Party Dinner Menus



Dinner Menu

CHOICE OF TWO PER COURSE
\$115 per person

menus are subject to change

additional courses

pricing per iteam

first course \$12

main course \$18

dessert \$8

FIRST COURSE

served family style

Yuca Cheese Puffs

parmesan v

Caesar Salad

little gem lettuce, toasted breadcrumbs
parmigiano

Corvina Ceviche

leche de tigre, shaved onion, jalapeño gf

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 gf
herbs, grilled lime

MAIN COURSE

family style or choice of

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

served family style

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*

Stationed **Appetizers**

*this offering is designed to serve as light bites
each selection built to serve 6 to 8 people*

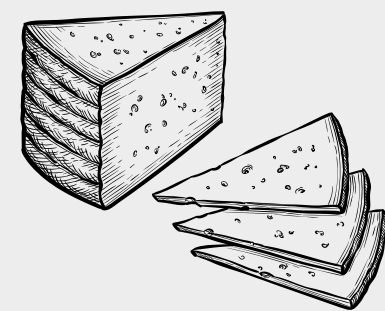
VEGETARIAN

Tequenos \$65
cheese

Vegetable Crudite \$50
seasonal vegetables, green goddess dressing *gf*

Yuca Cheese Puffs \$65
parmesan *gf*

Heart of Palm Ceviche \$65
leche de tigre, shaved onion
jalapeño, sweet potato, choclo *gf*

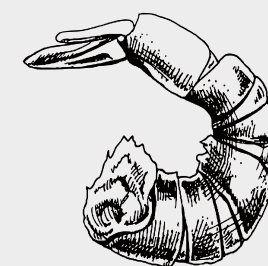


LAND

Mini Empanadas \$85
steak & olive & chicken

Chorizo Platter \$85
chorizo rojo, lamb chorizo verde
seafood "chorizo" *gf*

**Shaved Jamon Serrano &
Manchego Cheese \$125**
marcona almonds, marinated olives
fruit preserves, grilled bread



SEA

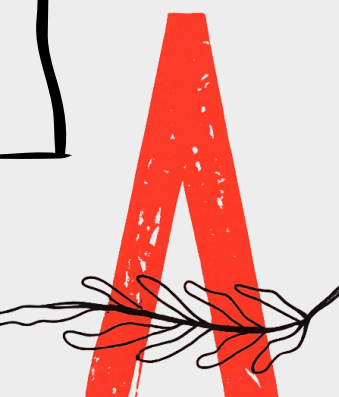
Smoked Fish Dip \$85
picked cilantro, vinaigrette, plantain chips *gf*

Shrimp Ceviche \$85
cucumber, avocado, hot sauce *gf*

Corvina Ceviche \$85
leche de tigre, shaved onion, jalapeño
sweet potato, toasted corn, choclo *gf*

Raw Bar Platter \$135
ceviche, chilled shrimp, oysters
tuna, crudites *gf*

gf=gluten free v=vegetarian ve=vegan





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

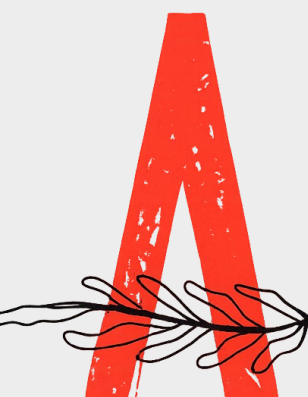
Red

Cabernet Sauvignon, Ehlers Estate, Napa Valley, California

—

Monopolio Lager

Jai Alai IPA



Open Bar Packages

pricing is based per person

GENUINE

\$59 two hours
\$21 each additional hour

Sky 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
Ford's Gin
Herradura Blanco Tequila
Amaras Mezcal
Santa Teresa Rum
Johnnie Walker Black Label Scotch
Woodford Reserve Bourbon
Aperol

Champagne & Premium Wines

Craft Beers



TOP SHELF

\$87 two hours
\$29 each additional hour

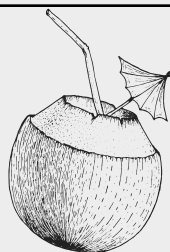
Grey Goose Vodka
Hendrick's Gin
Don Julio Blanco Tequila
Amaras Mezcal
Zacapa 23 Rum
Macallan 12 Scotch
Basil Hayden Bourbon
Aperol

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

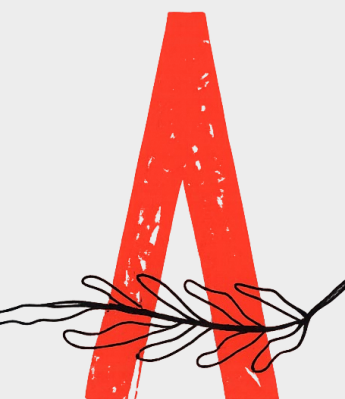


Sangria
Mimosa
Bloody Mary
Aperol Spritz
Sparkling Wine

NON-ALCOHOLIC PACKAGE

\$25 two hours
\$8 each additional hour

Bottled Water
Fresh Juices
Espresso Beverages
Sodas
Mocktails





Amara Activations





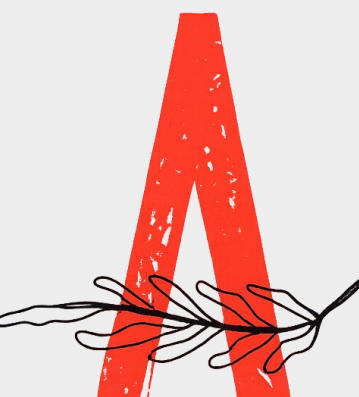
Chef Action **Station**



- **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.

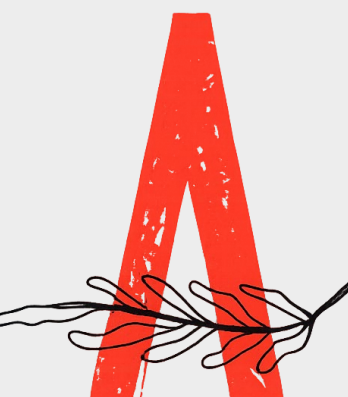




Interactive Cocktail Making Class

\$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.





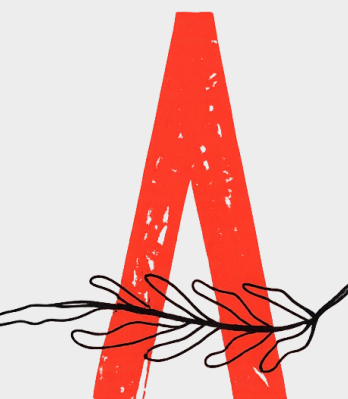
Wine Tasting Experience



\$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.



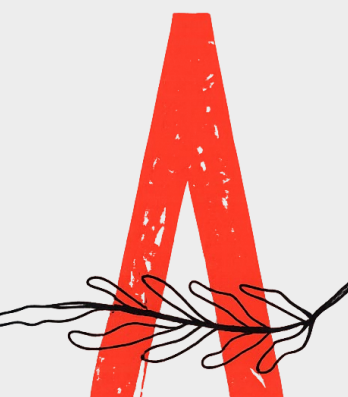
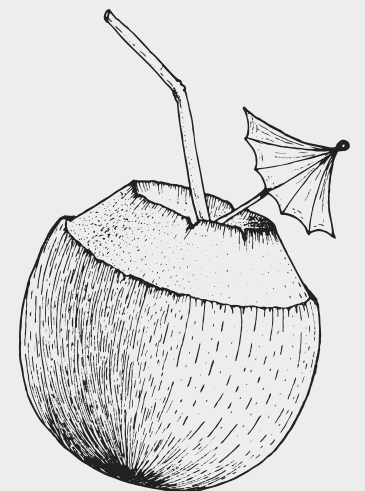


Coconut Bar

\$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
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