



GROUP DINING & PRIVATE EVENTS

ENTERTAINING AT TIME OUT MARKET MIAMI

At Time Out Market Miami, we understand that planning your event shouldn't feel like a one-size-fits-all experience. Our 17,000-square-foot food hall can accommodate groups big and small – from a 15-person office happy hour to a full buyout. We're happy to reserve tables for your crew, rope off a semi-private area, or book you a section of our patio.

But perhaps the best part of booking your event at Time Out Market Miami is the diversity of local food and craft cocktails. Our signature Event Cards allow your guests to access our incredible lineup of top local chefs at their own pace. Ready to book your event at Time Out Market Miami? [Drop us a line!](#)

EVENT OVERVIEW

LARGE RESERVATIONS

GUEST COUNT

12-150 guests

SPACE

Heart of the Market
Patio
Demo Kitchen

HAPPY HOURS & STANDING RECEPTIONS

GUEST COUNT

12-200 standing

SPACE

Heart of the Market
Patio
Demo Kitchen

PRIVATE CLASSES & CHEF'S DINNERS

GUEST COUNT

10-15 guests

SPACE

Demo Kitchen



Time Out MARKET MIAMI

The background image shows the interior of Time Out Market Miami. It is a large, open-plan space with a high ceiling featuring exposed concrete beams and numerous track lights. In the center, there is a long bar with a backlit menu board displaying various drink options. The bar is surrounded by a large crowd of people, some standing and others seated at long wooden tables. The atmosphere appears lively and social.

IN THE HEART OF THE MARKET

- Reserve communal seating in the bustling market and take in all the action
- 12-200 guests

DEMO KITCHEN

Time Out curated experiences

DEMO KITCHEN

- Located at the counter of Lur, you can book an 8 course pre-fixe chef dinner for your group!
- 12 guests



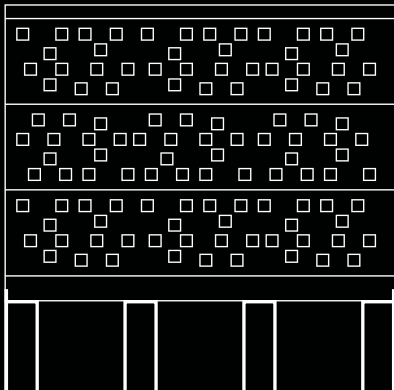
Time Out MARKET

PATIO PARTY

- 12-60 guests
- Take in the neighborhood views with a reservation on the Time Out Market Patio*

FREQUENTLY ASKED QUESTIONS

- 1. Prepaid Time Out Market Event Card minimums per person vary depending on the day of the week and time of your reservation. Your event manager will share that information with you. The event cards can be redeemed at any of our vendors or our bars. They can be used on both food & beverage.
- 2. A \$5 "Reservation fee" per person may apply. This will be itemized in a proposal once you receive it if requested.
- 3. You'll have the option to add gratuity to your event if you'd like. All events will include 7% tax and a 5% administrative fee.
- 4. We require a 25% non-refundable paid deposit in order to confirm your reservation. Final payment is due the day prior to your event.
- 5. Final guest count is due 3 days prior to your event
- 6. There is a parking garage in our building that can be validated for a discounted rate for Time Out guests.



VENDOR OVERVIEW



33 KITCHEN

Sebastian Fernandez doesn't mess around when it comes to sourcing ingredients. At Time Out Market Miami, his 33 Kitchen follows two rules: Use only five ingredients or less and always source locally. None of what the Chilean-born chef puts out is smothered in sauce, yet all his dishes explode with flavor.



AZUCAR

The mad ice-cream genius behind Azucar whips up her creations from local ingredients, such as Knaus Berry Farm cinnamon buns (soaked in bourbon!) as well as sweet plantains, Cuban coffee and home-away-from-home tastes from an abuela's pantry.



BUBUSAN

Sushi with an attitude is how we'd describe Bubusan's mouthwatering menu. The spunky, colorful offshoot of Azabu Miami Beach—one of the city's top Japanese restaurants—specializes in high-end creations with a laid-back feel that ranges from the classic spicy tuna roll to adventurous onigiri to the truly out-there like its signature magic pizzas.



CHICK'N JONES

At Chick'n Jones, Amaris Jones offers the best of both worlds with chef-driven fried chicken—available in sandwich form, by the bucket or atop a fresh kale salad—alongside her grilled green tomatoes finished off with crispy shallots that'll land you in dangerously delicious territory.



HOLY CRAB

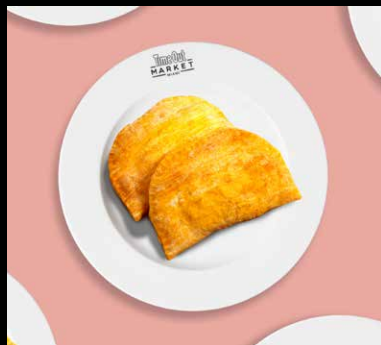
Stone crab season is sacrosanct for Miamians, who are bombarded with options for places to enjoy their beloved claws. At Time Out Market, we trust Holy Crab to bring us the good stuff. Owners Lucas Calderon and Irene Guerrero source nearby from fishermen in the Florida Keys, who deliver almost daily.



LA SANTA TAQUERIA

Born and raised in Mexico City, Omar Montero had all the inspiration for an authentic taqueria within reach. He gleaned from the city's myriad carts and its diverse neighborhoods to put his spin on the taco holy trinity: double tortillas topped with a single, well-executed protein and a dollop of the freshest house-made salsa.

VENDOR OVERVIEW



KING PATTY'S

From croquetas and Cubanitos to arepas and tacos, Miami's landscape of on-the-go eats is vast and varied, but few could top the flavors and convenience of a Jamaican patty. King Patty's takes the iconic street food to new heights with a range of fillings you won't find anywhere else.



LUR

At Lur—the Basque word for earth—the triple-threat chef, baker and sommelier Aitor Garate Berasaluze culls from his myriad culinary experiences to create a jaw-dropping tapas experience. Lur treats diners to a tasty tour around northern Spain, sampling the region's hallmarks made with the finest ingredients.



PHO MO

Pho Mo spins off from Cesar Zapata's and Ani Meinhold's beloved MiMo spot known for doing Asian with a dash of Cajun spice—a killer combo that has fans everywhere drooling. At Time Out Market, it serves pillow baos and its trademark steamy pho, among other Vietnamese favorites.



SQUARE PIE CITY

Jeremiah Bullfrog uses only the best ingredients for his Detroit-style pizza: Italian flour for the double-fermented, 72-hour dough; red sauce made from scratch; and a special cheese that he stuffs into the sides of each pan before baking it to crispy, bubbly perfection.



YU ME

It's hard to believe that in a city full of flashy high-rises and trendy venues, one of Miami's greatest food discoveries would come from a strip mall. Yakko-San, an unpretentious izakaya restaurant where chef Hiro San serves a heartfelt take on Japanese comfort food, has been hiding in plain sight for years.



PLANTS & BOWLS

Consuming good stuff when you're surrounded by good stuff will make you feel awesome: That's the simple logic behind Miguel Ditrolio's 360-degree wellness spot, offering wholesome food within a Zen, plant-filled environment. That's why he's serving a menu of nice-looking fruit smoothie bowls alongside a curated selection of greenery (also for sale!).



LET'S START PLANNING

SUBMIT YOUR EVENT REQUEST TO THE TIME OUT MARKET MIAMI TEAM
EVENTSMIAMI@TIMEOUTMARKET.COM