

A roasted chicken is presented in a dark metal pan. The chicken is golden-brown and garnished with fresh herbs, including rosemary, thyme, and lavender. The background is a dark, textured surface with a marbled pattern.

LAFAYETTE

STEAKHOUSE

DINING GUIDE

A MR.HOSPITALITY VENUE



TABLE OF CONTENTS

- ABOUT 4
- PRIVATE PARTIES..... 5
- PRIVATE DINING OPTIONS 6
- MAIN DINING ROOM 7
- MEZZANINE..... 8
- CULINARY PHOTOS..... 9
- PASSED BITES..... 10
- SIGNATURE MENU \$95 11
- PREMIUM MENU \$125..... 12
- PRIME MENU \$165 13
- BEVERAGE PHOTOS 14
- BAR PACKAGES 15
- SPECIAL EVENT GUIDELINES 16
- CONTACT & LOCATION..... 17





ABOUT

Drawing inspiration from Speakeasy culture and traditional members-only European clubs, Lafayette Steakhouse boasts an atmosphere that seamlessly merges old-world charm with an upscale appeal. Lafayette's fusion of lavish fabrics and captivating vintage lighting epitomizes a seductive invitation, drawing guests into a realm where mystery intertwines with desire. The restaurant creates an ambiance of comfort and hospitality, enticing you to relax and indulge in a delectable dining experience. With its intimate corners and private alcoves, the space offers guests the perfect setting to savor their cocktails and fine wines in privacy. The grand piano on the main floor promises enchanting live entertainment that elevates the dining experience to new heights.

Lafayette Steakhouse invites guests to embark on a culinary journey with a contemporary flair, enhancing the traditional American Steakhouse experience and setting its commitment to unparalleled bespoke hospitality. Guests can indulge in tableside service, where skilled artisans craft vibrant dishes and cocktails with precision. Led by Head Chef Kylian Goussot and Advanced Head Sommelier Gabrielle Newberg, Lafayette's team of experts bring a passion for both classic and innovative pairings.

PRIVATE PARTIES

Located in the heart of Brickell, LAFAYETTE offers full-service amenities for parties of any size. The multifaceted venue radiates a sleek ambiance coupled with custom catering packages, staffing services, and talent booking. Our special events team will transform your vision into a reality. Lafayette is the perfect venue for any upscale occasion.

Holiday Parties

Birthday Celebrations

Business Gatherings

Corporate Events

Anniversary Celebrations

Boutique Receptions

Press Events

Intimate Social Gatherings

Rehearsal Dinners

Our venue capabilities ensure your private event will leave a lasting impression on both guests and clients

Turn Key Event Space

Pre-set and Customized Menus

Two Full Service Bars

Mezzanine Level Private Dining & Reception Space

Semi-Private Chandelier Table

Customizable Seating Options and Furniture Layout

Wireless Microphone

Built In DJ Booth

On Site Production Manager

Personalized Entertainment Options

Steinway & Sons Boston Grand Piano



PRIVATE DINING OPTIONS

Venue Buy Out

SEATED CAPACITY: 150
STANDING CAPACITY: 350
SQUARE FOOTAGE: 5,330



Main Dining Room

SEATED CAPACITY: 100
STANDING CAPACITY: 275
SQUARE FOOTAGE: 3,678



Mezzanine

SEATED CAPACITY: 50
STANDING CAPACITY: 75
SQUARE FOOTAGE: 1,652



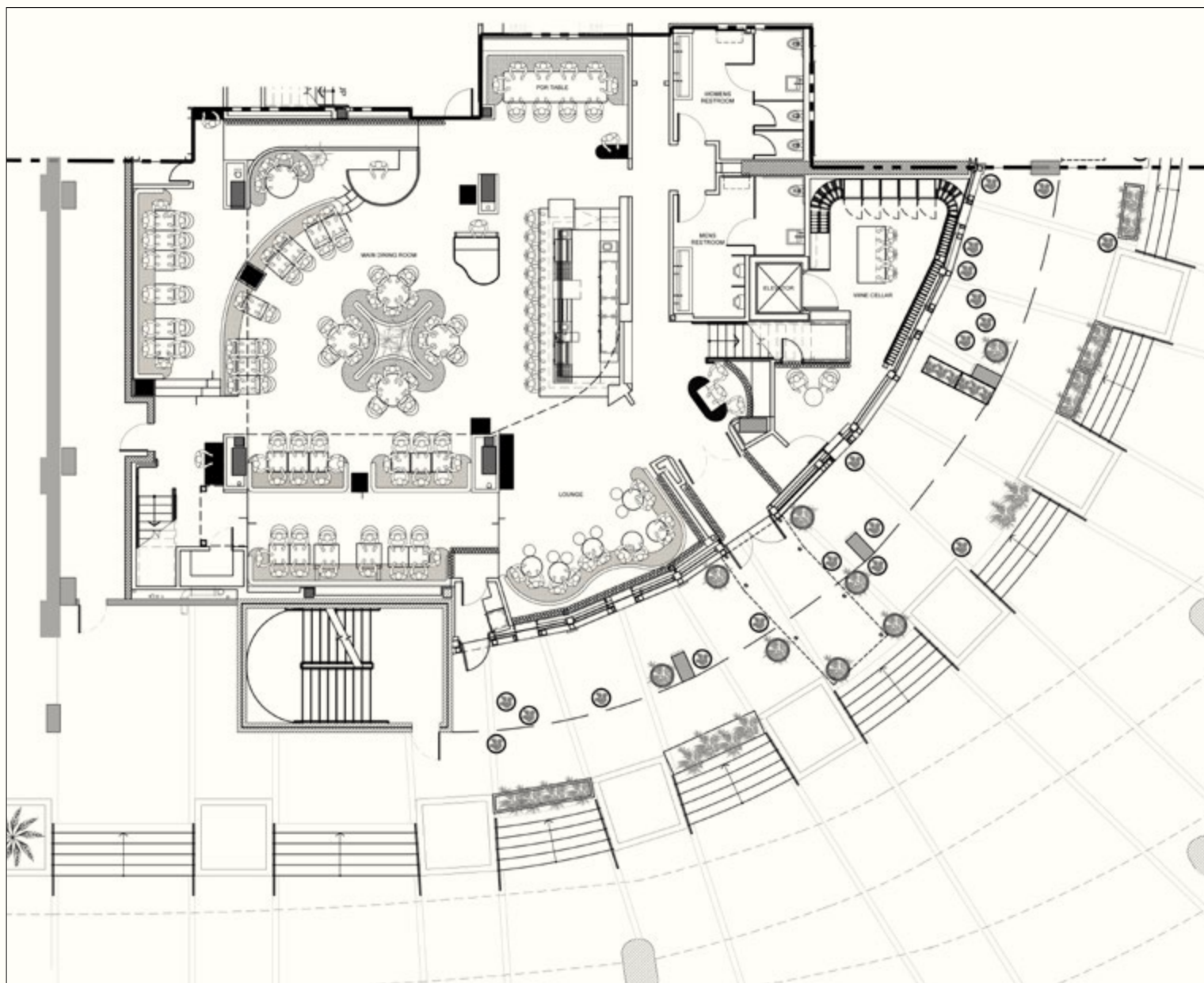
Chandelier Table

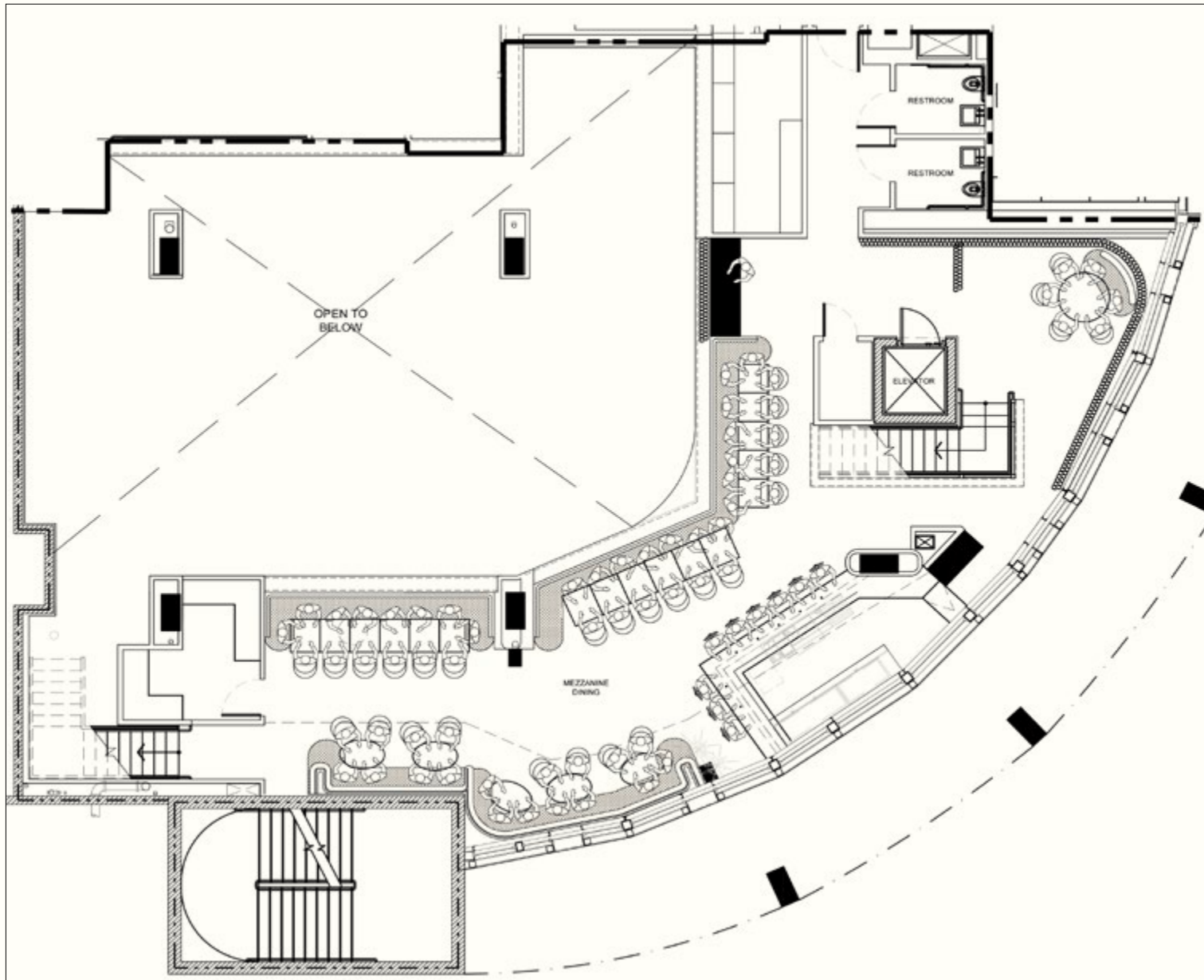
SEATED CAPACITY: 10

Floorplan

MAIN DINING ROOM

SEATED CAPACITY: 100
STANDING CAPACITY: 275
SQUARE FOOTAGE: 3,678





Floorplan

MEZZANINE

SEATED CAPACITY: 50
STANDING CAPACITY: 75
SQUARE FOOTAGE: 1,652

*inclusive of private bar







PASSED BITES BY THE HOUR

CLASSIQUE

\$35 Per Person First Hour

\$30 Per Person Each Additional Hour

Selection Of 5 items

SIGNATURE

\$55 Per Person First Hour

\$45 Per Person Each Additional Hour

Selection Of 7 Items

Savory

- ♦ LOBSTER TARTLET, green pea, citrus
- ♦ BEEF TARTARE TARTLET, caramelized onion, chive
- ♦ VEGETARIAN TARTLET, eggplant, vegetable
- ♦ SHRIMP COCKTAIL, cocktail sauce
- ♦ ICED "AJO BLANCO", marcona almond, garlic
- ♦ WARM CRISPY POTATOES, caviar, crème fraiche
- ♦ CHOUX DOUGH, bechamel, aged cheddar, bacon
- ♦ CRAB CAKE, whole grain mustard sauce
- ♦ MUSHROOMS "ARANCINI", truffle risotto
- ♦ PRIME BEEF "BARBAJUAN"

Sweet

- ♦ RASPBERRY TARTLET
- ♦ CHOCOLATE & PEANUT TARTLET
- ♦ CITRUS PUFFED CHOUX
- ♦ ALMOND FINANCIER
- ♦ PAVLOVA EXOTIC



SIGNATURE MENU \$95

Served Family Style For The Table

First Course

JUMBO LUMP CRAB CAKE
microgreens, whole grain mustard sauce

CAESAR SALAD
house made caesar dressing, croutons,
24-month aged shaved parmesan

Second Course

PAN SEARED CHILEAN SEABASS
green asparagus, salmon roe, persian lime, beurre blanc sauce

CHÂTEL FARMS PRIME SKIRT STEAK
chimichurri sauce
(+\$15 substitute PRIME DRY AGED NY STRIP)

Sides

WHIPPED YUKON GOLD POTATO
french butter, fleur de sel

PAN CHARRED LOCAL BROCCOLINI
crisp garlic, pistachio, lemon zest, fresno chillies

Desserts

LEMON TART
meyer lemon curd, preserved lemon, meringue
VALRHONA CHOCOLATE PEANUT SENSATION
soft caramel, peanut praline ice cream



PREMIUM MENU \$125

Served Family Style For The Table

First Course

JUMBO LUMP CRAB CAKE
microgreens, whole grain mustard sauce

LINE CAUGHT BIGEYE TUNA TARTARE
kaffir lime infusion, toasted marcona almond,
haas avocado

CHOPPED COBB SALAD
iceberg lettuce, smoked bacon, eggs,
avocado, red wine vinaigrette
(+\$15 add lobster)

Second Course

CHÂTEL FARMS PRIME RIBEYE
bearnaise sauce
(+\$15 substitute *PRIME DRY AGED NY STRIP*)

PAN SEARED CHILEAN SEABASS
green asparagus, salmon roe, persian lime,
beurre blanc sauce

Sides

WHIPPED YUKON GOLD POTATO
french butter, fleur de sel
PAN CHARRED LOCAL BROCCOLINI
pistachio, crisp garlic,
fresno chilies lemon zest

CREAMED CORN
24-month grated parmesan,
black truffle, lime

Desserts

APPLE TARTE TATIN
caramelized granny smith,
tahitian vanilla cream

VALRHONA CHOCOLATE
PEANUT SENSATION
soft caramel, peanut praline ice cream



PRIME MENU \$165

Served Family Style For The Table

First Course

JUMBO LUMP CRAB CAKE
microgreens, whole grain mustard sauce

PRIME BEEF FILET CARPACCIO
piquillo pepper, basil & parsley pesto, crème fraîche

CAESAR SALAD
house made caesar dressing, croutons,
24-month aged shaved parmesan

JUMBO SHRIMP COCKTAIL
cocktail sauce, Meyer lemon

HAND - HARVESTED SCALLOPS
castelvetrano olives, golden squash, crispy allium,
toasted hazelnut

Second Course

CHÂTEL FARMS PRIME RIBEYE
bearnaise sauce
(+\$15 substitute PRIME DRY AGED NY STRIP)

PAN SEARED CHILEAN SEABASS
green asparagus, salmon roe, persian lime,
beurre blanc sauce

Sides

WHIPPED YUKON GOLD POTATO
french butter, fleur de sel

PAN CHARRED LOCAL BROCCOLINI
pistachio, crisp garlic,
fresno chilies lemon zest

CREAMED SPINACH
bechamel, crispy allium

Desserts

NY STYLE CHEESECAKE
red berries, vanilla

VALRHONA CHOCOLATE
PEANUT SENSATION
soft caramel, peanut praline ice cream

APPLE TARTE TATIN
caramelized granny smith,
Tahitian vanilla cream





BAR PACKAGES

Premium Open Bar

\$60 per person first hour
\$45 per person second hour
\$25 per person each additional hour

Sommelier Selection Red, Rose, White & Bubbly

SPIRITS

Grey Goose Vodka, Teramana Silver Tequila, Sipsmith Gin, Dewars White Label Scotch, Smooth Ambler Bourbon

Beverage Guidelines

SOFT DRINKS & JUICES INCLUDE:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice

UNLIMITED STILL & SPARKLING WATER AT \$10 PER PERSON

OPEN BAR PACKAGE DOES NOT INCLUDE SHOTS OR SPECIALTY COCKTAILS

OPEN BAR PACKAGES ARE RESERVED FOR GROUPS LARGER THAN 25 GUESTS

You may also choose to offer beverages on consumption or bottle service.

Ultra Premium Bar

\$70 per person first hour
\$45 per person second hour
\$25 per person each additional hour

SELECTION OF TWO SPECIALTY COCKTAILS
Sommelier Selection Red, Rose, White & Bubbly

SPIRITS

Belvedere Vodka, Don Julio Silver Tequila, Hendricks Gin, Zacapa 23 Rum, Glenfiddich 14yo, Four Roses Small Batch Bourbon

SELECT TWO SPECIALTY COCKTAILS

- Ultra Premium Bar Package Only -

Light My Fire

Pineapple And Smoked Chilli Infused
Don Fulano Blanco Tequila

Be My Baby

Strawberry And Basil Infused Ketel One
Vodka, Vanilla, Sparkling Wine

I Can't Explain

Absolut Elix Vodka, Italicus, Watermelon,
Rose Water, Sparkling Wine

Like A Rolling Stone

Bullet Rye Whiskey, Motenegro, Maple,
Walnuts

Come Together

Belvedere Vodka, Pomplamoose,
Absinthe, Lemon

Born To Be Wild

Apricot And Tarragon Infused "Vida" Del
Maguery Mezcal, Lime Juice, Agave

California Dreamin

Cranberry And Pink Peppercorn Infused
Don Julio Blanco, Campari, Grapefruit

What A Wonderful World

Brugal 1888 Rum, Coffee Beans Infused
Carpano Antica Formula, Cacao

SPECIAL EVENTS GUIDELINES

SITE INSPECTIONS & BOOKINGS

Prior to booking your party, our Events team will prepare a customized proposal. At that time, a site inspection can be scheduled at the venue. Walk-in visits are based only on availability. All event confirmations require a 50% deposit of the total estimated booking total along with a signed agreement. This will confirm the event date. Please note, proposals without a provided deposit will not be guaranteed or held for a desired date until the deposit is received.

FOOD & BEVERAGE

All food and beverage served at the event must be provided, prepared, served and consumed on restaurant premise. No food or beverage of any kind may be brought in by the client without prior approval by the management. Additional fees may be charged on these occasions.

TAX & SERVICE CHARGE

All food and beverage is subject to a tax, 20% service charge, and 5% admin fee. This will also apply to all other goods and services such as: DJ, band, bartenders, additional staffing, performers, projector screen, microphone, linens, furniture rentals, flowers, etc.

TAX EXEMPT GROUPS

Tax-exempt groups must provide a copy of a valid State Sales Tax Exempt Certificate prior to the event. Client must be named as exempt organization.

A/V SERVICES

Should you require any specialized audio and/or visual services, all such services can be arranged by the Special Events Team or through an approved third-party vendor. Client is responsible for all third-party costs. We are happy to provide our approved lists of preferred vendors upon request.

VENDORS

Our Special Events Department can provide a list of preferred vendors upon request. However, you are welcome to utilize your own outside vendor. All vendors being used for your event will need to be approved by the Special Events Team. Each vendors will need to provide proof of insurance naming 1111 SW 1 Ave LLC as additional insured. Vendors will need to contact the Special Events Department at least three weeks in ADVANCED of scheduled event for instructions on delivery, set up, pick up and load in/load out procedures.

SMOKE

Please know, no smoking is allowed inside of Lafayette Steakhouse.

DRESS CODE

Lafayette Steakhouse promotes a dress code that embraces refined and sophisticated attire. Please be aware that athletic wear, beachwear, T-shirts, hoodies, ripped jeans, or hats are not allowed. While jackets are not mandatory for men, they are highly appreciated.

PARKING

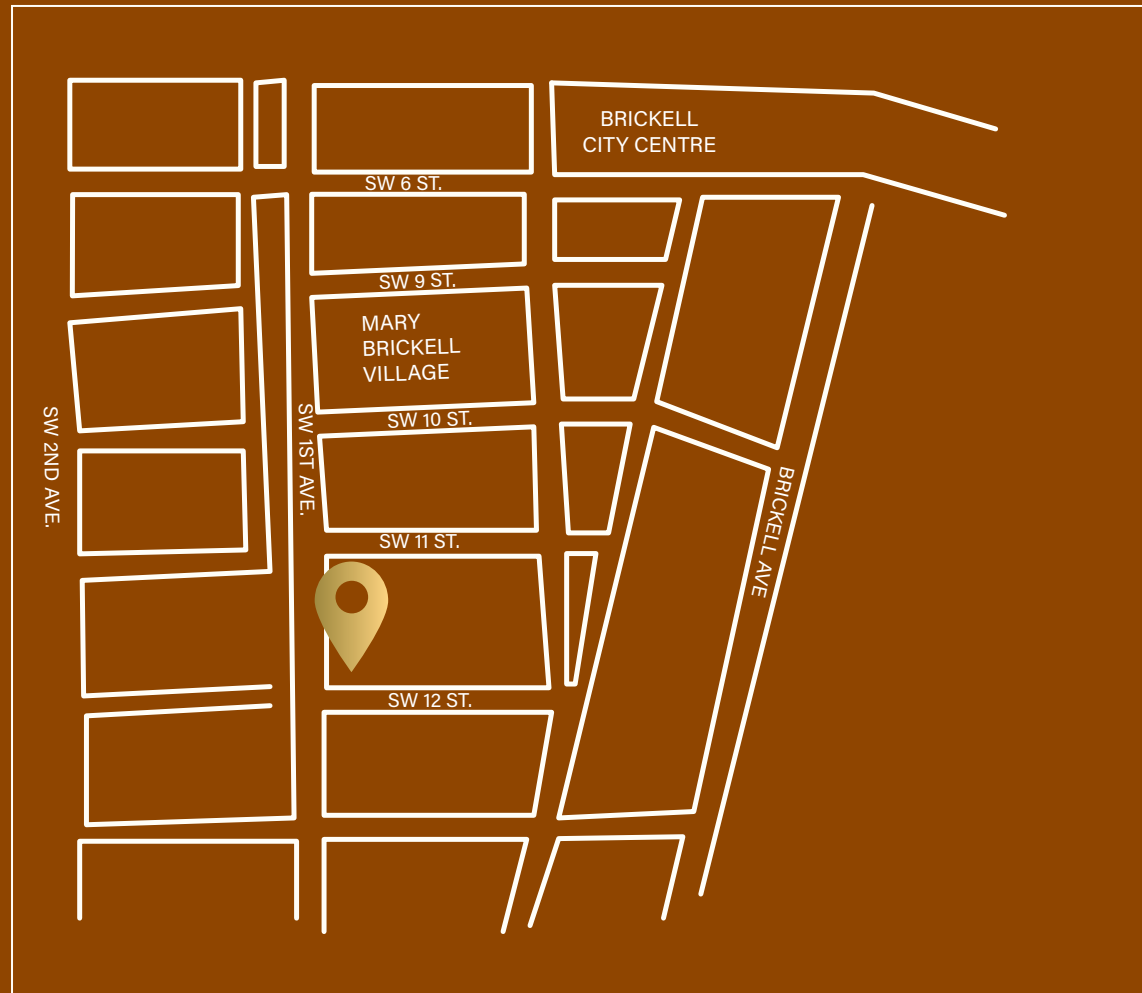
Valet parking is available for \$20 per vehicle, located directly outside of Lafayette Steakhouse.

SECURITY

The restaurant cannot ensure the security of any items left unattended during your event. If your event requires additional security with respect to such items or for any other reason, the Special Events Team will assist in making these arrangements. All security personnel to be utilized during the event will need to be approved by Director of Special Events.

LAFAYETTE

STEAKHOUSE



CONTACT

FOR INQUIRIES PLEASE CONTACT:

EVENTS TEAM

EVENTS@MRHOSPITALITY.COM

305.342.6297

LOCATION

Brickell, 1111 SW 1st Avenue, Miami, FL 33130

786.552.3262

reservations@lafayette-miami.com

lafayette-miami.com

@lafayettetemiami

#lafayettesteakhouse