

LIFE TASTES BETTER AT THE TOP

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com



GROUP DINING & EVENTS

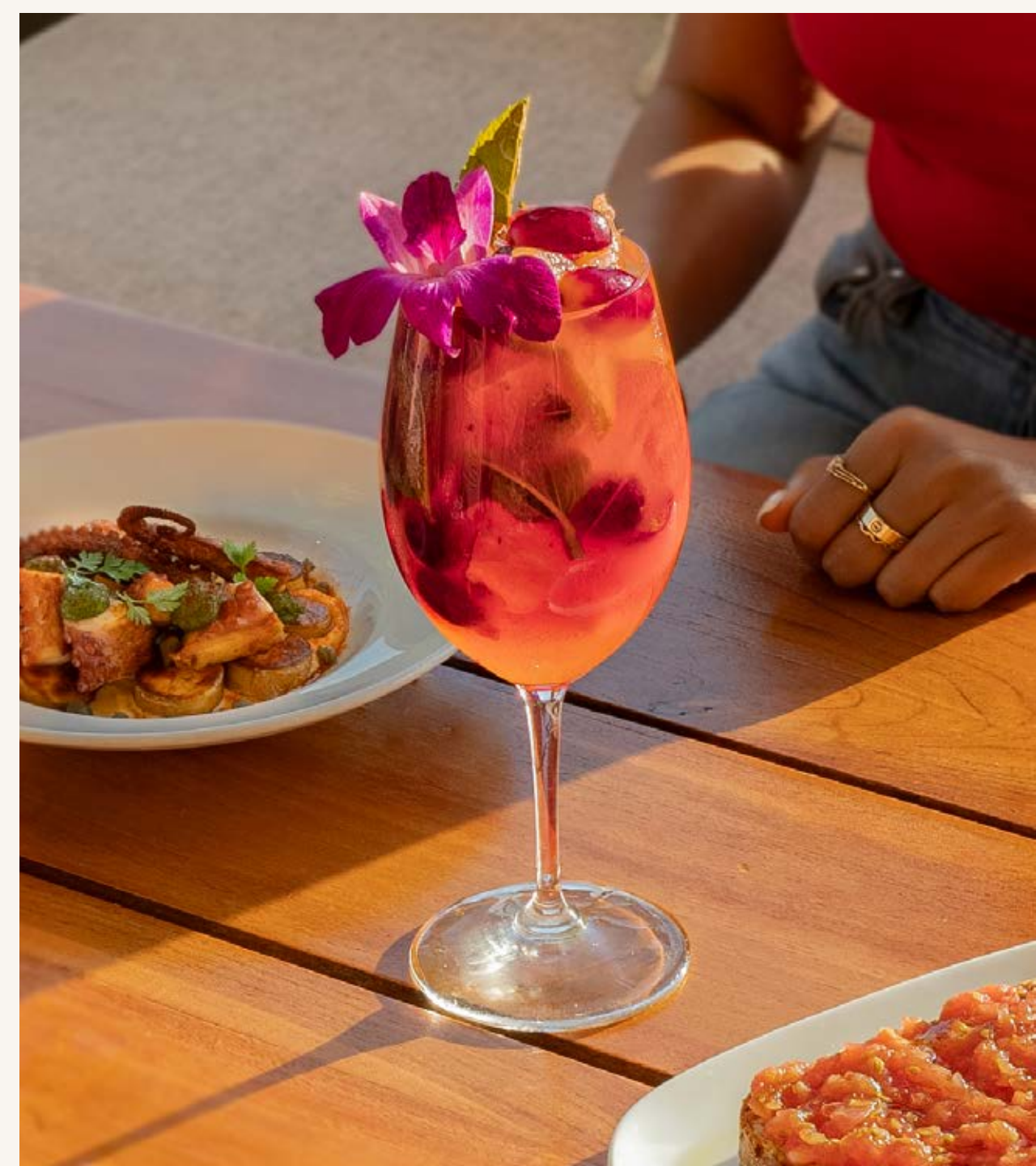
Level 6 is a rooftop oasis and restaurant, featuring handcrafted cocktails and an extensive wine & champagne list, casting the perfect atmosphere and setting for any occasion, from Aperitivo to late-night cocktails.

EXPERIENCE & PRIVATE EVENTS



A hidden gem in the heart of Coconut Grove, Level 6 heightens your perception through impeccable scenery, curated music, elevated dining and perfected cocktails. With unmatched views of the beautiful Biscayne Bay, Level 6 is a rooftop oasis that encourages you to tap into your senses and connect with those around you. From a relaxed sundowner in the afternoon or cocktails and tapas into the evening, the warm and welcoming atmosphere, and elevated service at Level 6 offers a beautiful escape in the heart of Coconut Grove.

Elevate entertaining with an unforgettable event at Level 6. The modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in the most beautiful setting of Coconut Grove.



FLOOR PLAN

MAIN DINING ROOM

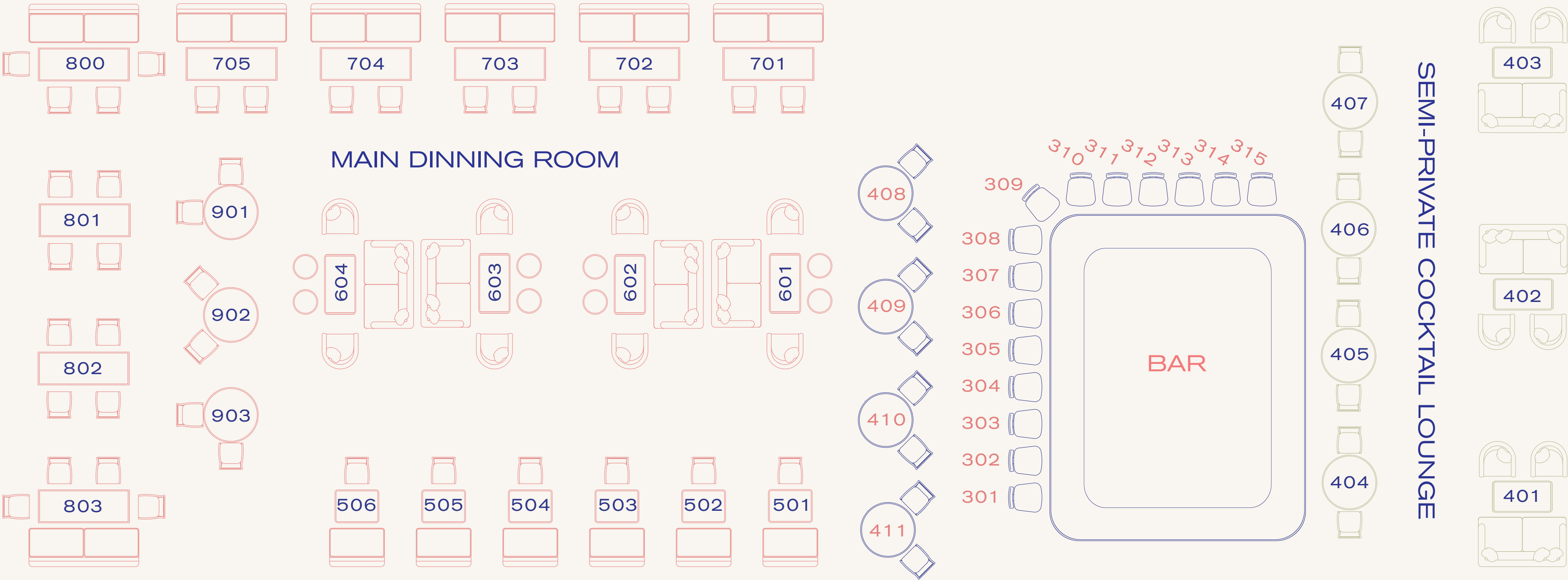
SEATED: 85 GUESTS
(up to 100 guests with high-top tables)

FULL VENUE BUYOUT

RECEPTION-STYLE: 200 GUESTS
SEATED: 130 GUESTS

SEMI-PRIVATE COCKTAIL LOUNGE

SEATED: 15 GUESTS
(up to 30 guests with high-top tables)
RECEPTION-STYLE: 60 GUESTS



EVENT
CANAPÉS
& PRIX FIXE
MENUS

PASSED CANAPÉS

SAVORY CANAPÉS

priced per piece (minimum 12 pieces per item)

BURRATA SALAD – VEG 7
heirloom tomato, basil, pangrattato, pickled red onion

PAN CON TOMATE – VEG / VG 7
pan de cristal, tomato, spanish olive oil

TUNA TARTARE 11
avocado, seeded lavosh cracker, truffle, crème fraîche

PAN CON IBERICO BELLOTA 9
pan de cristal, iberico bellota, tomato, spanish olive oil

SALT COD CROQUETAS 7
chive, guindilla pepper, sauce gribiche

JAMON SERRANO CROQUETAS 9
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG 8
porcini crema, truffle pearls, chervil

WAGYU SKIRT STEAK 13
romesco sauce, agrodolce onion, veal jus

RIBEYE - GF 13
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

PULPO - GF 11
octopus, chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

GAMBAS AL AJILLO – GF 11
argentinian shrimp, harissa, parsley sauce, crispy garlic

DATES – GF 7
ibérico pancetta, manchego, guindilla pepper, honey gastrique

TRUFFLE FRIES 7
parsley, truffle cheese

SHISHITO PEPPERS – VG / GF 7
locally grown served with sea salt

SWEET CANAPÉS

priced per piece (minimum 12 pieces per item)

CHURROS 7
cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA 7
flourless chocolate cake, banana cream, chocolate mousse

CREMA CATALANA 7
cinnamon, orange zest, seasonal berries, micro mint

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

DINNER PRIX-FIXE

EACH COURSE SERVED FAMILY STYLE

OPTION - A | 70 per person

1ST COURSE

PRE-SELECT 3

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

ROMANA SALAD – VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

ENSALADA ARUGULA – VEG / GF
frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette

JAMON SERRANO CROQUETAS
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearl, chervil

2ND COURSE

PAELLA DE POLLO – GF
spanish bomba rice, baby leek, wild mushroom

BRANZINO – GF
almond, grape, salsa verde, ajo blanco

SIDES

PRE-SELECT 1

BRUSSELS BRAVAS – VEG
salsa brava, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES
parsley, truffle cheese

SHISHITO PEPPERS – VG / GF
locally grown served with sea salt

DESSERT

PRE-SELECT 1

CHURROS
cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA
flourless chocolate cake, banana cream, chocolate mousse

CREMA CATALANA
cinnamon, orange zest, seasonal berries, micro mint

OPTION - B | 90 per person

1ST COURSE

PRE-SELECT 3

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

ROMANA SALAD – VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

BURRATA SALAD – VEG
heirloom tomato, basil, pangrattato, pickled red onion

CHARCUTERIE BOARD
pan de cristal, ibérico chorizo, ibérico salchichon, manchego cheese, pickle, crème fraîche

TUNA TARTARE
avocado, seeded lavosh cracker, truffle, crème fraîche

SIDES PRE-SELECT 1

BRUSSELS BRAVAS – VEG
salsa brava, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES
parsley, truffle cheese

SHISHITO PEPPERS – VG / GF
locally grown served with sea salt

GRILLED ASPARAGUS – VEG / GF
ajo blanco, brown butter, toasted almonds, parsley

2ND COURSE

PRE-SELECT 3

PULPO – GF
octopus, chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

FRITO MIXTO
crispy calamari, argentinian shrimp, pickled fresno pepper, garlic aioli

GAMBAS AL AJILLO – GF
argentinian shrimp, harissa, parsley sauce, crispy garlic

JAMON SERRANO CROQUETAS
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearl, chervil

DESSERT PRE-SELECT 2

CHURROS
cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA
flourless chocolate cake, banana cream, chocolate mousse

CREMA CATALANA
cinnamon, orange zest, seasonal berries, micro mint

3RD COURSE

PRE-SELECT 2

WAGYU SKIRT STEAK
romesco sauce, agrodolce onion, veal jus, crispy potato

PAELLA DE POLLO – GF
spanish bomba rice, baby leek, wild mushroom

PAELLA DE TRUFA – VEG / GF
spanish bomba rice, exotic mushroom, crispy chickpea, snow pea, crème fraîche, truffle pearls

BRANZINO – GF
almond, grape, salsa verde, ajo blanco

HALF CHICKEN – GF
charred scallions, mojo rojo, chives, lemon

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

VEG: vegetarian | VG: vegan | GF: gluten free

DINNER PRIX-FIXE

EACH COURSE SERVED FAMILY STYLE

OPTION - C | 125 per person

1ST COURSE

PRE-SELECT 3

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

ROMANA SALAD – VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

BURRATA SALAD – VEG
heirloom tomato, basil, pangrattato, pickled red onion

CHARCUTERIE BOARD
pan de cristal, ibérico chorizo, ibérico salchichon, manchego cheese, pickle, crème fraîche

TUNA TARTARE
avocado, seeded lavosh cracker, truffle, crème fraîche

2ND COURSE

PRE-SELECT 3

PULPO – GF
octopus, chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

FRITO MIXTO
crispy calamari, argentinian shrimp, pickled fresno pepper, garlic aioli

GAMBAS AL AJILLO – GF
argentinian shrimp, harissa, parsley sauce, crispy garlic

JAMON SERRANO CROQUETAS
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearl, chervil

3RD COURSE

PRE-SELECT 1

PAELLA DE POLLO – GF
spanish bomba rice, baby leek, wild mushroom

PAELLA DE TRUFA – VEG / GF
spanish bomba rice, exotic mushroom, crispy chickpea, snow pea, crème fraîche, truffle pearls

SEAFOOD PAELLA – GF
spanish bomba rice, sofrito, argentinian shrimp, squid, mussel, lemon

4TH COURSE

PRE-SELECT 2

RIBEYE
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

WAGYU SKIRT STEAK
romesco sauce, agrodolce onion, veal jus, crispy potato

BRANZINO – GF
almond, grape, salsa verde, ajo blanco

HALF CHICKEN – GF
charred scallions, mojo rojo, chives, lemon

SIDES PRE-SELECT 2

BRUSSELS BRAVAS – VEG
salsa brava, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES
parsley, truffle cheese

SHISHITO PEPPERS – VG / GF
locally grown served with sea salt

GRILLED ASPARAGUS – VEG / GF
ajo blanco, brown butter, toasted almonds, parsley

DESSERT PRE-SELECT 2

CHURROS
cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA
flourless chocolate cake, banana cream, chocolate mousse

CREMA CATALANA
cinnamon, orange zest, seasonal berries, micro mint

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

BRUNCH PRIX-FIXE

EACH COURSE SERVED FAMILY STYLE

OPTION - A | 40 per person

1ST COURSE

PRE-SELECT 3

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

ENSALADA ARUGULA– VEG / GF
frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette

BURRATA SALAD – VEG
heirloom tomato, basil, pangrattato, pickled red onion

JAMON SERRANO CROQUETAS
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearl, chervil

2ND COURSE

PRE-SELECT 3

TORTILLA TRADICIONAL
classic spanish omelette, potato, romesco sauce, manchego cheese

TORTILLA DE PESCADO
classic spanish omelette, smoked salmon, spanish caper

TOSTADA FRANCESA ESPAÑOLA
french toast, brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

PATATAS BRAVAS
crispy potato, salsa brava, garlic aioli, manchego cheese, chive, sunny side up egg
SUPPLEMENT WITH GRILLED SKIRT STEAK FOR \$7/PERSON

OPTION - B | 50 per person

1ST COURSE

PRE-SELECT 3

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

ROMANA SALAD – VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

BURRATA SALAD – VEG
heirloom tomato, basil, pangrattato, pickled red onion

JAMON SERRANO CROQUETAS
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearl, chervil

TUNA TARTARE
avocado, seeded lavosh cracker, truffle, crème fraîche

2ND COURSE

PRE-SELECT 3

TORTILLA TRADICIONAL
classic spanish omelette, potato, romesco sauce, manchego cheese

TORTILLA DE PESCADO
classic spanish omelette, smoked salmon, spanish caper

TOSTADA FRANCESA ESPAÑOLA
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

CROISSANT CON AGUACATE
avocado, arugula, poached egg, manchego sabayon, lemon vinaigrette

PATATAS BRAVAS
crispy potato, 'ndjua, salsa brava, garlic aioli, manchego cheese, chive, sunny side up egg
SUPPLEMENT WITH GRILLED SKIRT STEAK FOR \$7/PERSON

BRANZINO – GF
almond, grape, salsa verde, ajo blanco

DESSERT

PRE-SELECT 1

CHURROS
cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA
flourless chocolate cake, banana cream, chocolate mousse

CREMA CATALANA
cinnamon, orange zest, seasonal berries, micro mint

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

BRUNCH PRIX-FIXE

EACH COURSE SERVED FAMILY STYLE

OPTION - C | 70 per person

1ST COURSE

PRE-SELECT 3

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

ROMANA SALAD – VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

BURRATA SALAD – VEG
heirloom tomato, basil, pangrattato, pickled red onion

JAMON SERRANO CROQUETAS
16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearl, chervil

TUNA TARTARE
avocado, seeded lavosh cracker, truffle, crème fraîche

CHARCUTERIE BOARD
pan de cristal, ibérico chorizo, ibérico salchichon, manchego cheese, pickle, crème fraîche

2ND COURSE

PRE-SELECT 4

TORTILLA TRADICIONAL
classic spanish omelette, potato, romesco sauce, manchego cheese

TORTILLA DE PESCADO
classic spanish omelette, smoked salmon, spanish caper

TOSTADA FRANCESA ESPAÑOLA
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

PATATAS BRAVAS
crispy potato, salsa brava, garlic aioli, manchego cheese, chive, sunny side up egg
SUPPLEMENT WITH GRILLED SKIRT STEAK FOR \$7/PERSON

STEAK & EGGS
grilled skirt steak, romesco sauce, agrodolce onions, veal jus, crispy potatoes, sunny side up egg

CROISSANT CON AGUACATE
avocado, arugula, poached egg, manchego sabayon, lemon vinaigrette

HUEVOS AL PLATO EN CAZUELA
braised tomato, chorizo, shishito peppers, manchego, poached egg, sourdough

SIDES

TRUFFLE FRIES
parsley, truffle cheese

SHISHITO PEPPERS – VG / GF
locally grown served with sea salt

DESSERT

PRE-SELECT 2

CHURROS
cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA
flourless chocolate cake, banana cream, chocolate mousse

CREMA CATALANA
cinnamon, orange zest, seasonal berries, micro mint

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BUFFET

SELECT MINIMUM OF ONE APPETIZER, ONE ENTREE & ONE SIDE
priced per person

APPETIZERS

CHARCUTERIE BOARD	20
pan de cristal, ibérico chorizo, ibérico salchichon, manchego cheese, pickle, crème fraiche	
OLIVES – VEG / GF	7
marcona almond, goat cheese, fennel, lemon oil	
ROMANA SALAD – VEG / GF	12
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed	
BURRATA SALAD – VEG	12
heirloom tomato, basil, pangrattato, pickled red onion	
JAMON SERRANO CROQUETAS	10
16months serrano, manchego cheese, garlic aioli	
SALT COD CROQUETAS	10
chive, guindilla pepper, sauce gribiche	
MUSHROOM CROQUETAS – VEG	10
porcini crema, truffle pearl, chervil	

ENTREES

BRANZINO – GF	40
almond, grape, salsa verde, ajo blanco	
CHILEAN SEABASS	45
escabeche, guindilla pepper	
NEW YORK STRIP – GF	40
chimichurri	
NEW YORK STRIP WITH CHEF – GF	50
chimichurri	
HALF CHICKEN – GF	40
charred scallions, mojo rojo, chives, lemon	

SIDES

BRUSSELS BRAVAS – VEG	8
salsa brava, parmesan pangrattato, aioli, manchego cheese	
CRISPY FINGERLING POTATOES	8
parsley, truffle cheese	
SHISHITO PEPPERS – VG / GF	8
locally grown served with sea salt	
GRILLED ASPARAGUS – VEG / GF	8
ajo blanco, brown butter, toasted almonds, parsley	

SELECT PAELLA STATIONS
priced per person

PAELLA DE POLLO – GF	30
PAELLA DE POLLO STATION WITH CHEF	35
spanish bomba rice, baby leek, wild mushroom	
PAELLA DE TRUFA – VEG / GF	30
PAELLA DE TRUFA STATION WITH CHEF	35
spanish bomba rice, exotic mushroom, crispy chickpea, snow pea, crème fraiche, truffle pearls	
SEAFOOD PAELLA – GF	40
SEAFOOD PAELLA STATION WITH CHEF	45
spanish bomba rice, sofrito,argentinian shrimp, squid, mussel, lemon	

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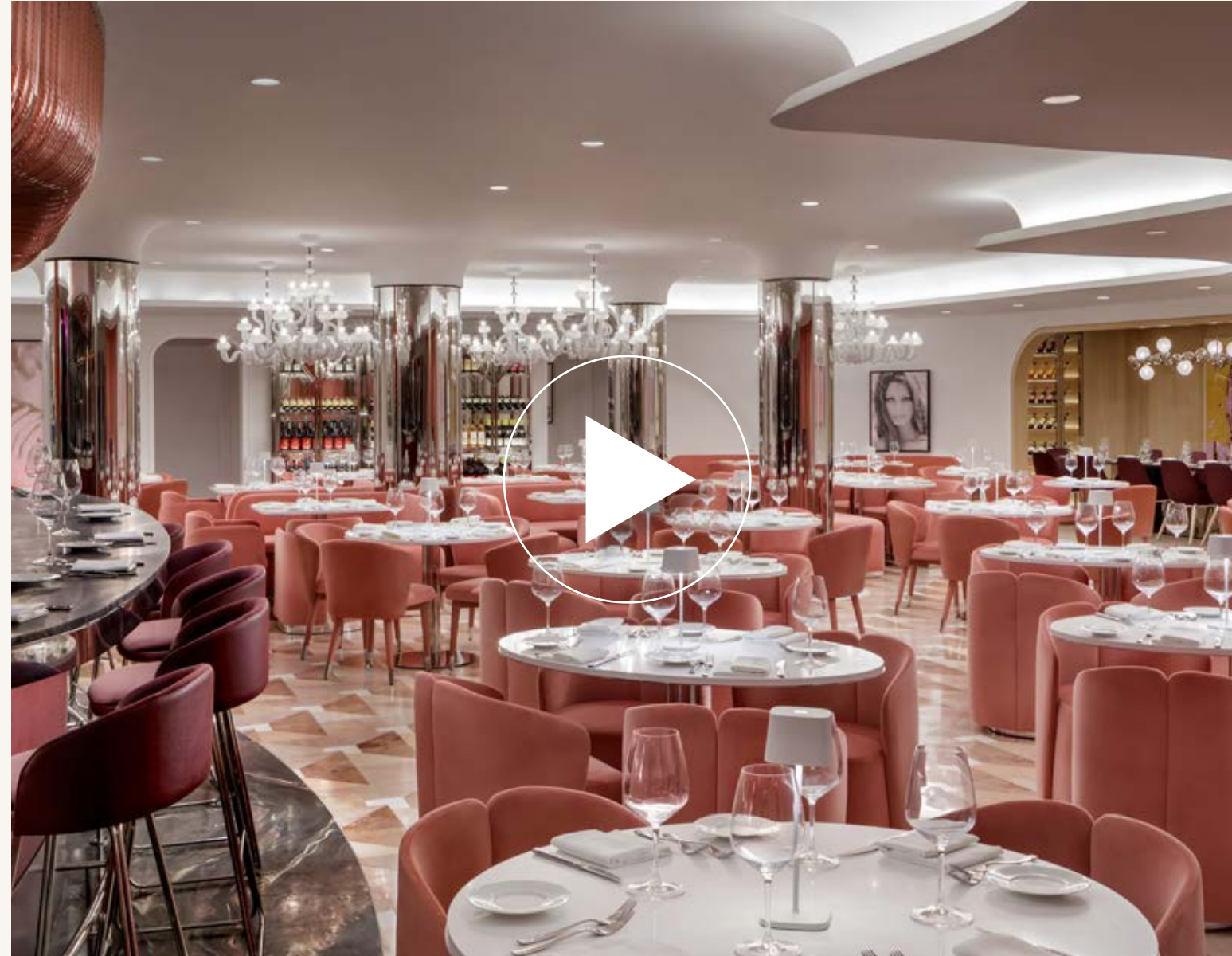
BEVERAGE PACKAGES

BEVERAGE PACKAGES

PACKAGE	INCLUSIVE OF	COST PER HOUR
STANDARD	WELL SPIRITS, HOUSE WINES & BEER, COFFEE, TEA AND SODA	\$45 PER PERSON / 1 HOUR \$60 PER PERSON / 2 HOURS \$75 PER PERSON / 3 HOURS \$90 PER PERSON / 4 HOURS
	HOUSE WINE & BEER ONLY, COFFEE, TEA AND SODA	\$39 PER PERSON / 1 HOUR \$49 PER PERSON / 2 HOURS \$59 PER PERSON / 3 HOURS \$69 PER PERSON / 4 HOURS
PREMIUM	GREY GOOSE, BOMBAY SAPPHIRE, BACARDÍ, JOHNNIE WALKER BLACK, PATRÓN, ANGELS ENVY, D'USSE VSOP, ILEGAL MEZCAL, SOMMELIER SELECTED WINES, BEERS, COFFEE, TEA AND SODA	\$55 PER PERSON / 1 HOUR \$70 PER PERSON / 2 HOURS \$85 PER PERSON / 3 HOURS \$100 PER PERSON / 4 HOURS
	SOMMELIER SELECTED WINE & BEER ONLY, COFFEE, TEA AND SODA	\$47 PER PERSON / 1 HOUR \$57 PER PERSON / 2 HOURS \$67 PER PERSON / 3 HOURS \$77 PER PERSON / 4 HOURS
BOTTOMLESS MIMOSA	CHILLED PROSECCO AND FRESHLY SQUEEZED ORANGE JUICE	\$50 PER PERSON / MAXIMUM 2 HOUR ADDITIONAL HOUR - \$20 PER PERSON

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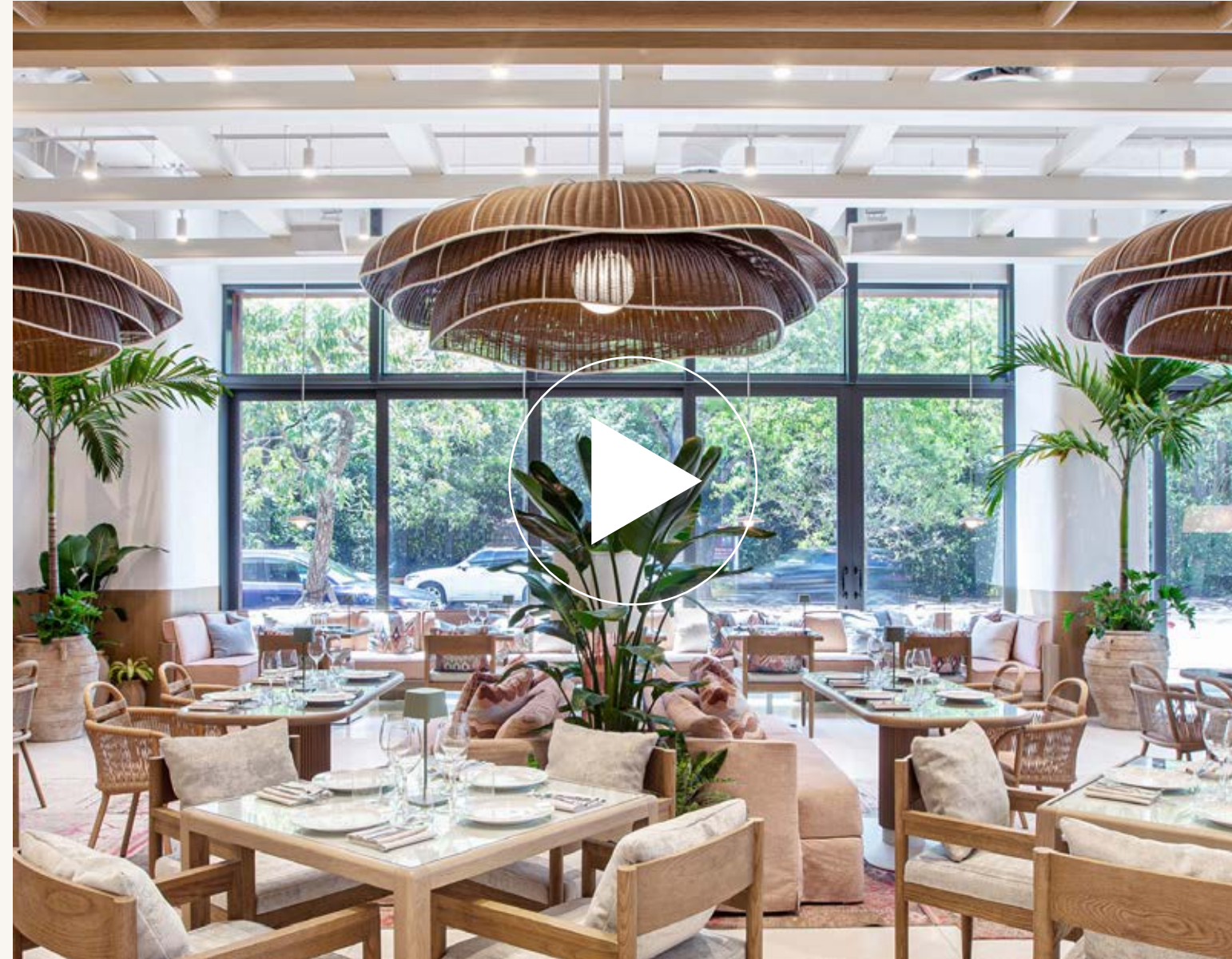
OTHER VENUS



Sofia
Design District

Sofia is the ultimate upscale, modern Italian dining and entertainment experience. Complemented by her chic yet playful signature backdrop and enlivened ambiance. Sofia offers more than a nightly dinner spot, but rather a destination to celebrate, savor and explore all within the Miami Design District neighborhood.

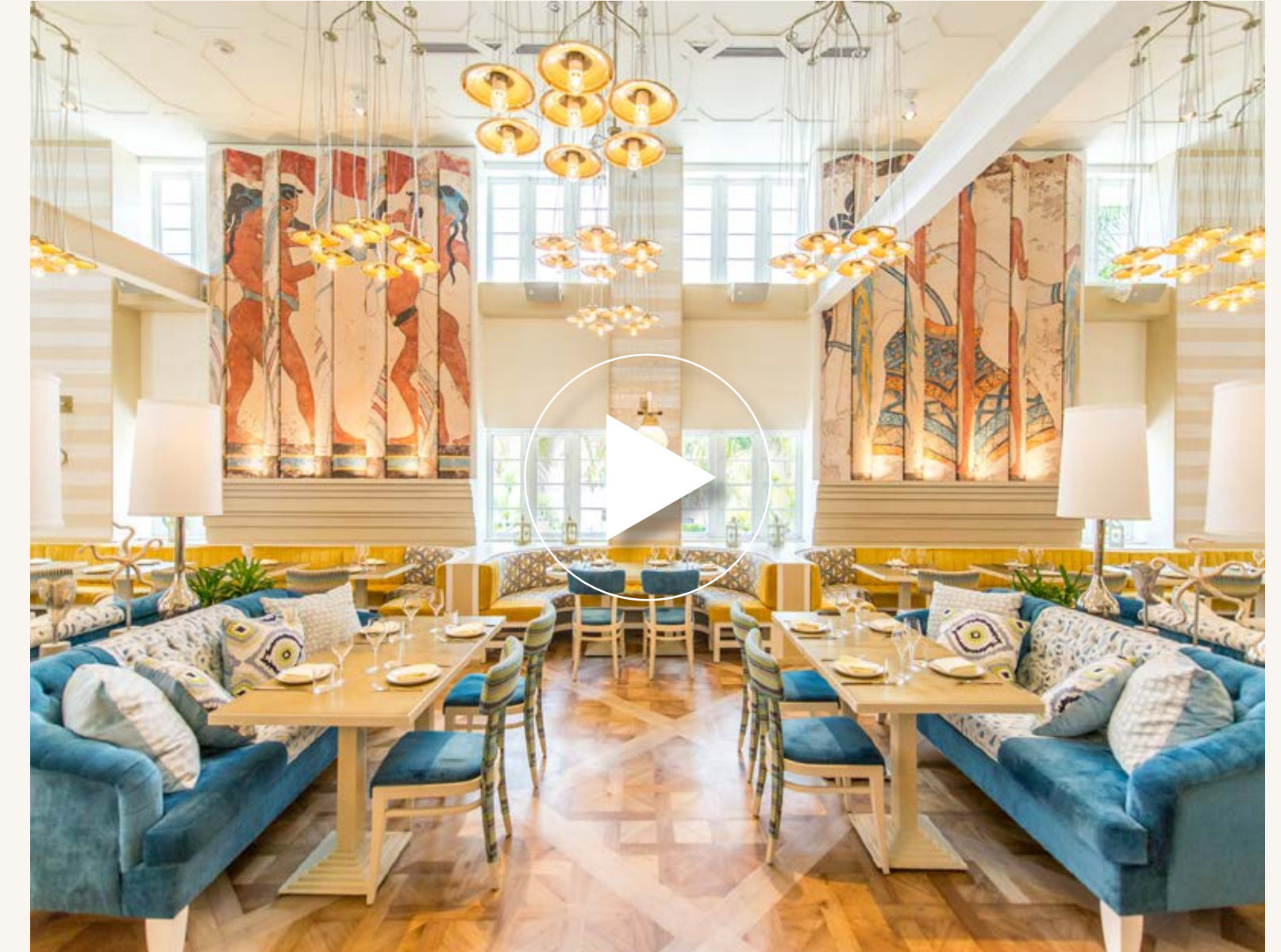
-  140 NE 39th St #133
Miami, FL 33137
-  sofiamiamidd.com
-  [sofiamiamidd](https://www.instagram.com/sofiamiamidd)
-  miamievents@inkentertainment.com



AMAL

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



BYBLOS

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

ADDRESS

3480 MAIN HIGHWAY 6TH FLOOR
33133 / COCONUT GROVE, FL

EMAIL

MIAMIEVENTS@INKENTERTAINMENT.COM