

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

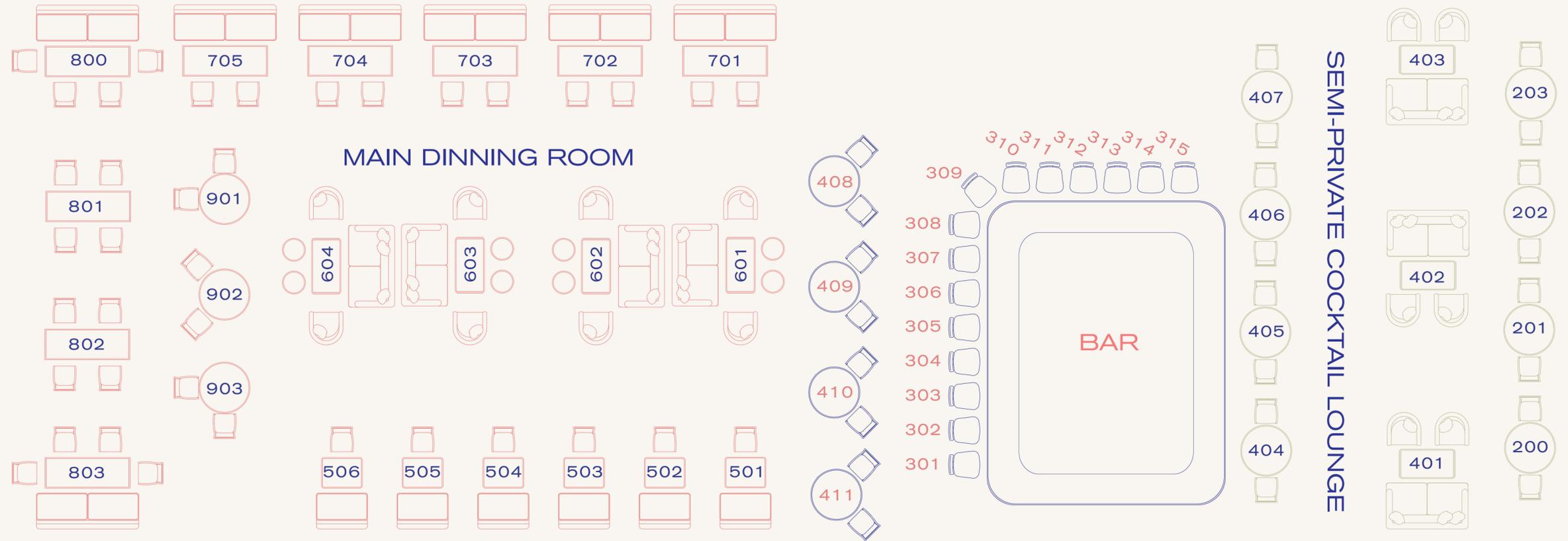
SEATED: 85 GUESTS
(up to 100 guests with high-top tables)

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



A wooden table set with various dishes. In the top left, a hand holds a glass of pink drink with purple flowers. Next to it is a small bowl of green peppers and a lemon slice. In the center, a pink plate holds three canapés topped with shredded cheese and herbs. To the right, a white plate shows a piece of salmon. In the bottom left, a glass of water with a sprig of rosemary is visible. The background is a light pink gradient.

EVENT
CANAPÉS
& PRIX FIXE
MENUS

PASSED CANAPÉS

SAVORY CANAPÉS

priced per piece (minimum 12 pieces per item)

BURRATA SALAD - VEG heirloom tomato, basil, pangrattato, pickled red onion	7	WAGYU SKIRT STEAK romesco sauce, agrodolce onion, veal jus	13
PAN CON TOMATE - VEG / VG pan de cristal, tomato, spanish olive oil	7	RIBEYE - GF 14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom	13
TUNA TARTARE avocado, seeded lavosh cracker, truffle, crème fraîche	11	PULPO - GF octopus, chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	11
PAN CON IBERICO BELLOTA pan de cristal, iberico bellota, tomato, spanish olive oil	9	GAMBAS AL AJILLO - GF argentinian shrimp, harissa, parsley sauce, crispy garlic	11
SALT COD CROQUETAS chive, guindilla pepper, sauce gribiche	7	DATES - GF ibérico pancetta, manchego, guindilla pepper, honey gastrique	7
JAMON SERRANO CROQUETAS 16months serrano, manchego cheese, garlic aioli	9	TRUFFLE FRIES parsley, truffle cheese	7
MUSHROOM CROQUETAS - VEG porcini crema, truffle pearls, chervil	8	SHISHITO PEPPERS - VG / GF locally grown served with sea salt	7

SWEET CANAPÉS

priced per piece (minimum 12 pieces per item)

CHURROS cinnamon sugar, pistachio ice cream, house turrón, caramel	7
CHOCOLATE & BANANA flourless chocolate cake, banana cream, chocolate mousse	7
FLAN candied spanish marcona almonds, crema catalana mousse	7

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

FLAN
candied spanish marcona almonds, crema catalana mousse

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

FLAN
candied spanish marcona almonds, crema catalana mousse

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

FLAN

candied spanish marcona almonds, crema catalana mousse

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

FLAN
candied spanish marcona almonds, crema catalana mousse

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

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

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

FLAN
candied spanish marcona almonds, crema catalana mousse

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

BUFFET

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

APPETIZERS

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

ENTREES

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

SIDES

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

SELECT PAELLA STATIONS
priced per person

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

Pricing listed above is subject to
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BEVERAGE PACKAGES

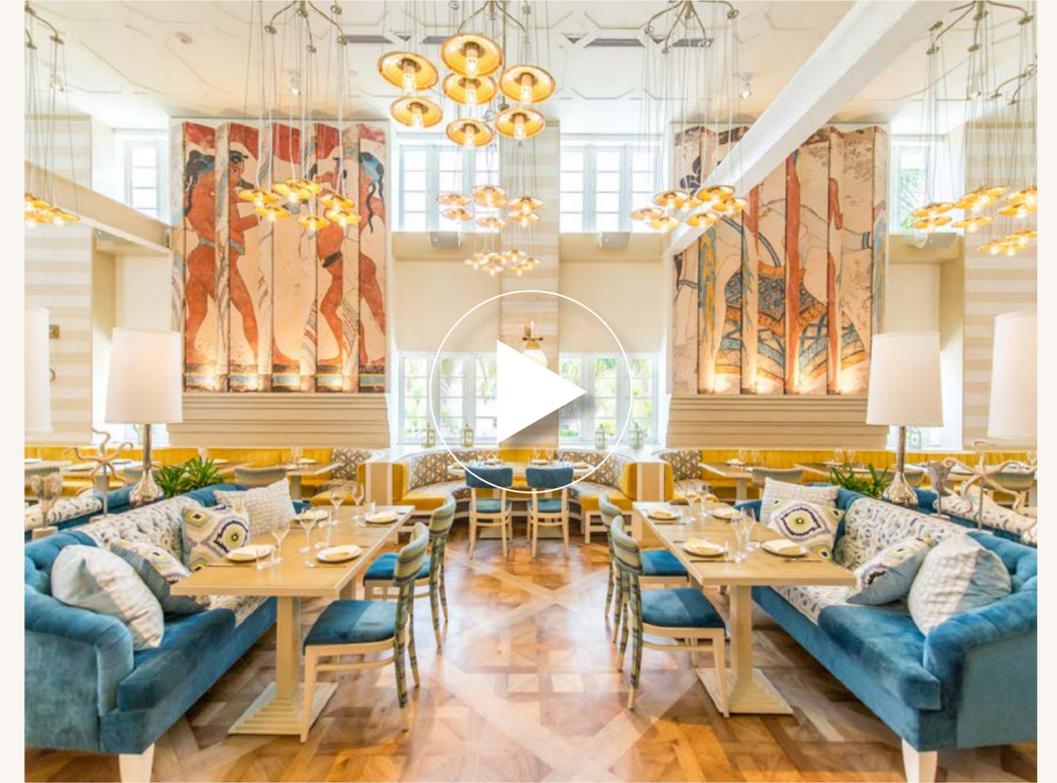
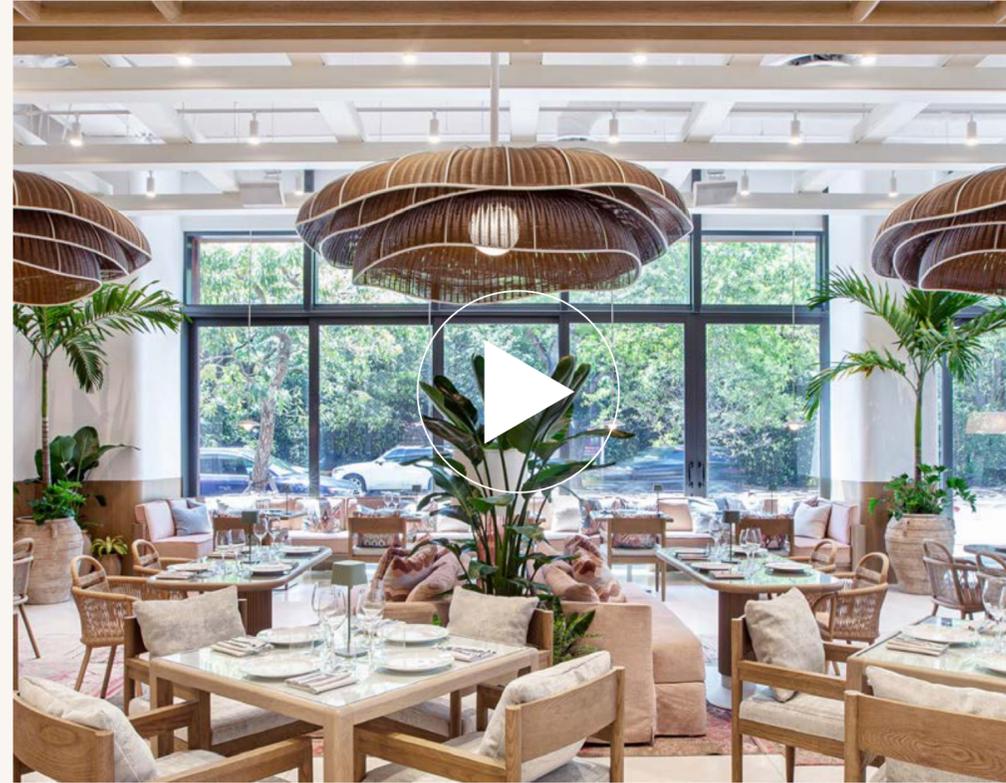
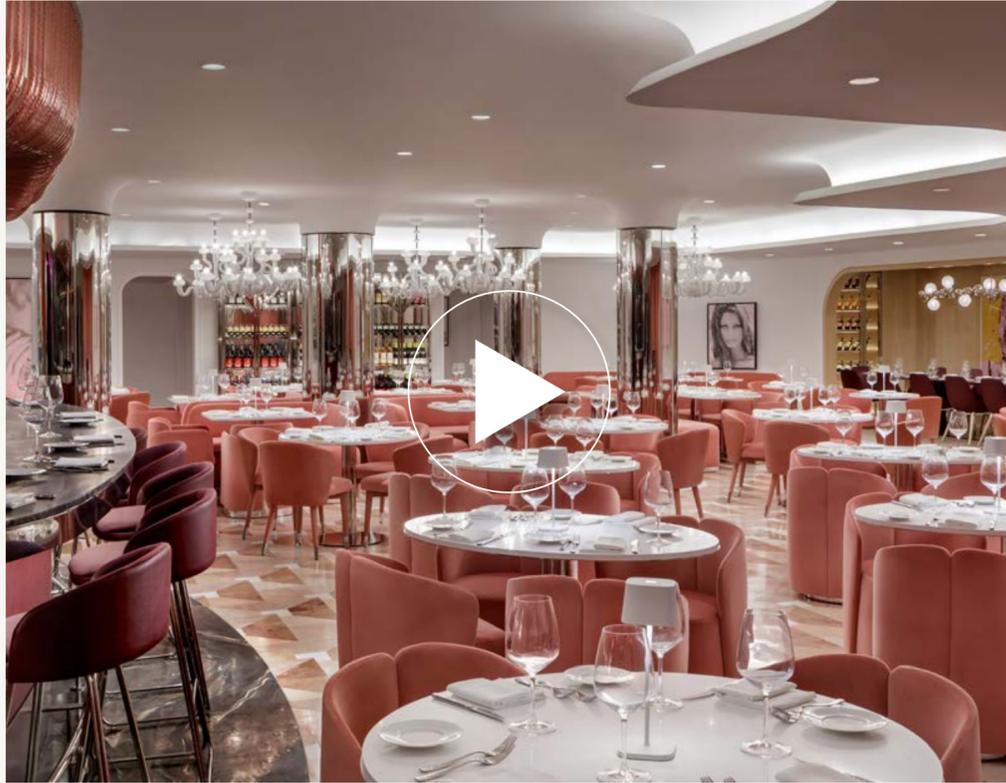
BEVERAGE PACKAGES

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

OTHER VENUS



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



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 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

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