

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.

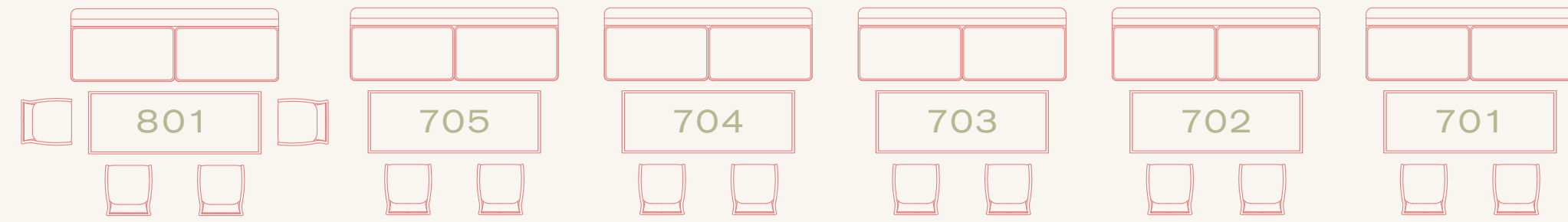
Elevate entertaining with an unforgettable event at Level 6. The modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in the most beautiful setting of Coconut Grove.



FLOOR PLAN

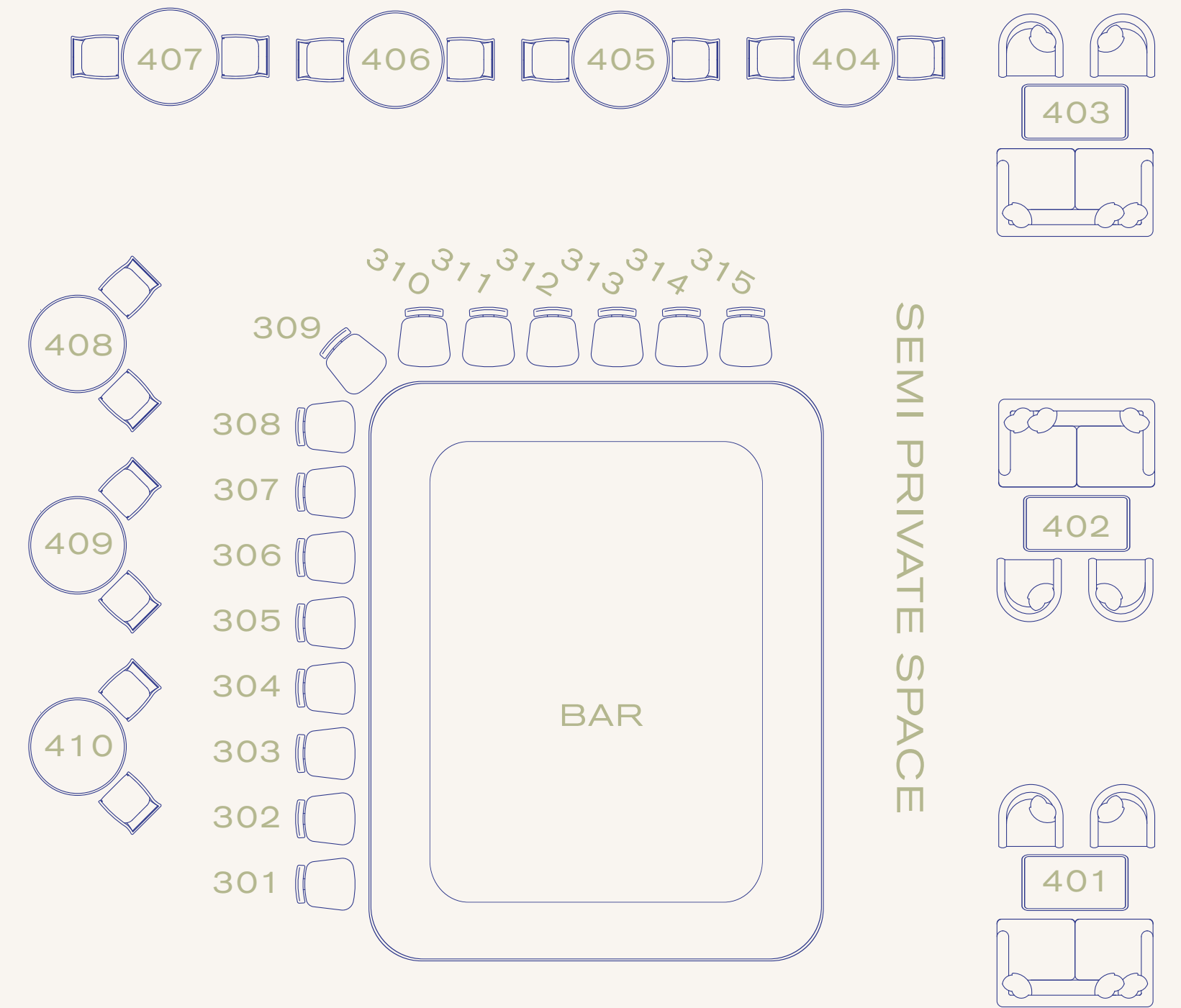
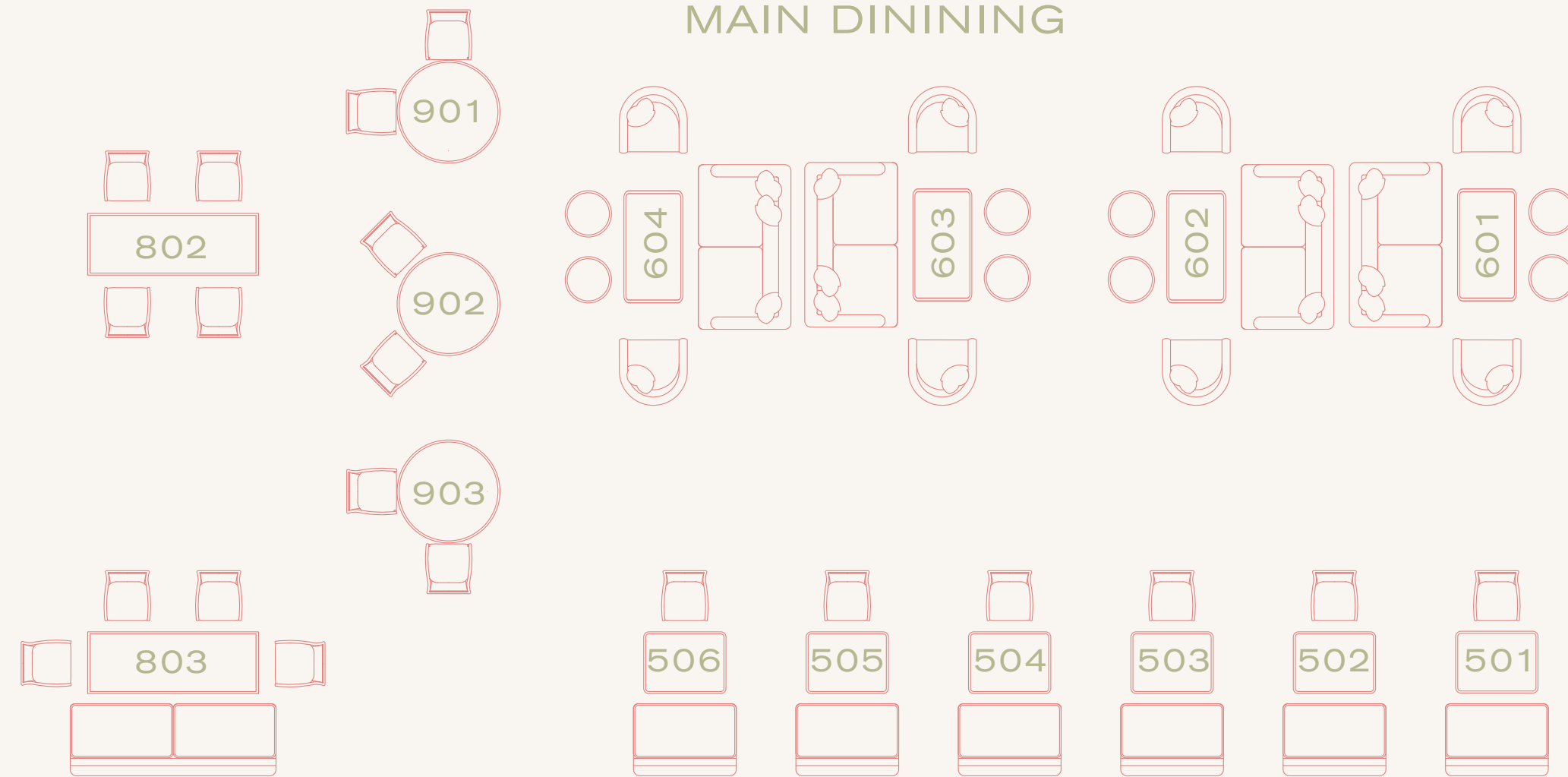
MAIN DINING

SEATING SPACE: 110 GUESTS SEATED
(126 GUESTS WITH HIGH TOP TABLES)



SEMI-PRIVATE SPACE

SEATING SPACE: 24 GUESTS SEATED
RECEPTION SPACE: 70 GUESTS



A top-down view of a wooden dining table. In the upper left, a hand holds a glass of pink drink with purple flowers. Next to it is a small dish of green peppers and a lemon slice. In the center, a pink plate holds three canapés topped with 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 right side of the image features a pink background with a white text box.

EVENT
CANAPÉS
& PRIX FIXE
MENUS

PASSED CANAPÉS

SAVORY CANAPÉS

priced per piece (minimum 12 pieces per item)

TOMATO SALAD - VEG stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion	7	RIBEYE - GF 14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom	13
PAN CON TOMATE - VEG / VG sourdough bread, tomato, spanish olive oil	7	OCTOPUS - GF chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	11
TUNA TARTARE avocado, seeded lavosh cracker, truffle, crème fraîche	11	OYSTERS - GF yuzu kosho mignonette	7
PAN CON IBERICO BELLOTA sourdough bread, iberico bellota, tomato, spanish olive oil	9	GAMBAS AJILLO - GF argentinian shrimp, harissa, parsley sauce, crispy garlic	11
SALT COD CROQUETTES chive, guindilla pepper, sauce gribiche	7	DATES - GF ibérico pancetta, manchego, guindilla pepper, honey gastrique	7
MUSHROOM CROQUETTES - VEG porcini crema, truffle pearls, chervil	8	TRUFFLE FRIES parsley, truffle cheese	7
WAGYU SKIRT STEAK romesco sauce, agrodolce onion, veal jus	13		

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
TRES LECHE vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearl	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

CHOICE OF 3

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

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

TOMATO SALAD - VEG
stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

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

MUSHROOM CROQUETTES - 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

CHOICE OF 1

BRUSSEL BRAVAS - VEG
brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES
parsley, truffle cheese

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

DESSERT

CHOICE OF 1

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

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

TRES LECHES
vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearl

OPTION - B | 90 per person

1ST COURSE

CHOICE OF 3

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

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

TOMATO SALAD - VEG
stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

CHARCUTERIE BOARD
sourdough bread, ibérico chorizo, ibérico salchichon, manchego cheese, pickle, crème fraiche

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

SIDES CHOICE OF 1

BRUSSEL BRAVAS - VEG
brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES
parsley, truffle cheese

SHISHITO PEPPERS - VG / GF
locally grown served with sea

2ND COURSE

CHOICE OF 3

OCTOPUS - GF
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

MEDITERRANEAN MUSSELS
fideo pasta, chorizo sausage, sofrito, saffron

GAMBAS AJILLO - GF
argentinian shrimp, harissa, parsley sauce, crispy garlic

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

MUSHROOM CROQUETTES - VEG
porcini crema, truffle pearl, chervil

DESSERT CHOICE OF 2

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

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

TRES LECHES
vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearl

3RD COURSE

CHOICE OF 2

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

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

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

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

CHOICE OF 3

PAN CON TOMATE - VG

sourdough bread, tomato, spanish olive oil

ROMANA SALAD - VEG / GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

TOMATO SALAD - VEG

stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

CHARCUTERIE BOARD

sourdough bread, ibérico chorizo, ibérico salchichon, manchego cheese, pickle, crème fraîche

TUNA TARTARE

avocado, seeded lavosh cracker, truffle, crème fraîche

2ND COURSE

CHOICE OF 3

OCTOPUS - GF

chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

MEDITERRANEAN MUSSELS

fideo pasta, chorizo sausage, sofrito, saffron

GAMBAS AJILLO - GF

argentinian shrimp, harissa, parsley sauce, crispy garlic

JAMON SERRANO CROQUETTES

16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETTES - VEG

porcini crema, truffle pearl, chervil

3RD COURSE

CHOICE OF 1

PAELLA DE POLLO - GF

spanish bomba rice, baby leek, wild mushroom

MUSHROOM PAELLA - VEG / GF

spanish bomba rice, exotic mushroom, asparagus, sofrito, lemon

SEAFOOD PAELLA - GF

spanish bomba rice, sofrito, argentinian shrimp, squid, mussel, lemon

4TH COURSE

CHOICE OF 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

SIDES CHOICE OF 2

BRUSSEL BRAVAS - VEG

brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES

parsley, truffle cheese

SHISHITO PEPPERS - VG / GF

locally grown served with sea salt

DESSERT

CHOICE OF 2

CHURROS

cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA

flourless chocolate cake, banana cream, chocolate mousse

TRES LECHES

vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearl

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

CHOICE OF 3

PAN CON TOMATE - VG

sourdough bread, tomato, spanish olive oil

ROMANA SALAD - VEG / GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

TOMATO SALAD - VEG

stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

JAMON SERRANO CROQUETTES

16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETTES - VEG

porcini crema, truffle pearl, chervil

2ND COURSE

CHOICE OF 3

TORTILLA TRADICIONAL

classic spanish omelette, potato, romesco sauce, manchego cheese

TORTILLA PESCADO

classic spanish omelette, smoked salmon, spanish caper

SPANISH FRENCH TOAST

brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

PATATAS BRAVAS

crispy potato, 'nduja, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg

OPTION - B | 50 per person

1ST COURSE

CHOICE OF 3

PAN CON TOMATE - VG

sourdough bread, tomato, spanish olive oil

ROMANA SALAD - VEG / GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

TOMATO SALAD - VEG

stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

JAMON SERRANO CROQUETTES

16months serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETTES - VEG

porcini crema, truffle pearl, chervil

2ND COURSE

CHOICE OF 3

TORTILLA TRADICIONAL

classic spanish omelette, potato, romesco sauce, manchego cheese

TORTILLA PESCADO

classic spanish omelette, smoked salmon, spanish caper

SPANISH FRENCH TOAST

brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

PATATAS BRAVAS

crispy potato, 'nduja, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg

BRANZINO - GF

almond, grape, salsa verde, ajo blanco

DESSERT

CHOICE OF 1

CHURROS

cinnamon sugar, pistachio ice cream, house turrón, caramel

CHOCOLATE & BANANA

flourless chocolate cake, banana cream, chocolate mousse

TRES LECHES

vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearl

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

CHOICE OF 3

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

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

TOMATO SALAD - VEG
stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

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

MUSHROOM CROQUETTES - VEG
porcini crema, truffle pearl, chervil

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

2ND COURSE

CHOICE OF 3

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

TORTILLA PESCADO
classic spanish omelette, smoked salmon, spanish caper

SPANISH FRENCH TOAST
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

PATATAS BRAVAS
crispy potato, 'ndjua, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg

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

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

SIDES

CHOICE OF 1

BRUSSEL BRAVAS - VEG
brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES
parsley, truffle cheese

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

DESSERT

CHOICE OF 2

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

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

TRES LECHES
vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearl

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

BUFFET

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

SELECT PAELLA STATIONS
priced per person (15+ guests)

APPETIZERS

- CHARCUTERIE BOARD** 20
sourdough bread, 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
- TOMATO SALAD - VEG** 12
stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion

ENTREES

- BRANZINO - GF** 40
almond, grape, salsa verde, ajo blanco
- WAGYU SKIRT STEAK CARVING STATION** 50
romesco sauce, agrodolce onion, veal jus
- RIBEYE CARVING STATION - GF** 40
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

SIDES

- BRUSSEL BRAVAS - VEG** 8
brava sauce, parmesan pangrattato, aioli, manchego cheese
- CRISPY FINGERLING POTATOES** 8
parsley, truffle cheese
- SHISHITO PEPPERS - VG / GF** 8
locally grown served with sea salt

- PAELLA DE POLLO - GF** 30
- PAELLA DE POLLO STATION WITH CHEF** 35
spanish bomba rice, baby leek, wild mushroom
- MUSHROOM PAELLA - VEG / GF** 30
- MUSHROOM PAELLA STATION WITH CHEF** 35
spanish bomba rice, exotic mushroom, asparagus, sofrito, lemon
- SEAFOOD PAELLA - GF** 40
- SEAFOOD PAELLA STATION WITH CHEF** 45
spanish bomba rice, sofrito, argentinian shrimp, squid, mussel, lemon

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



BEVERAGE PACKAGES

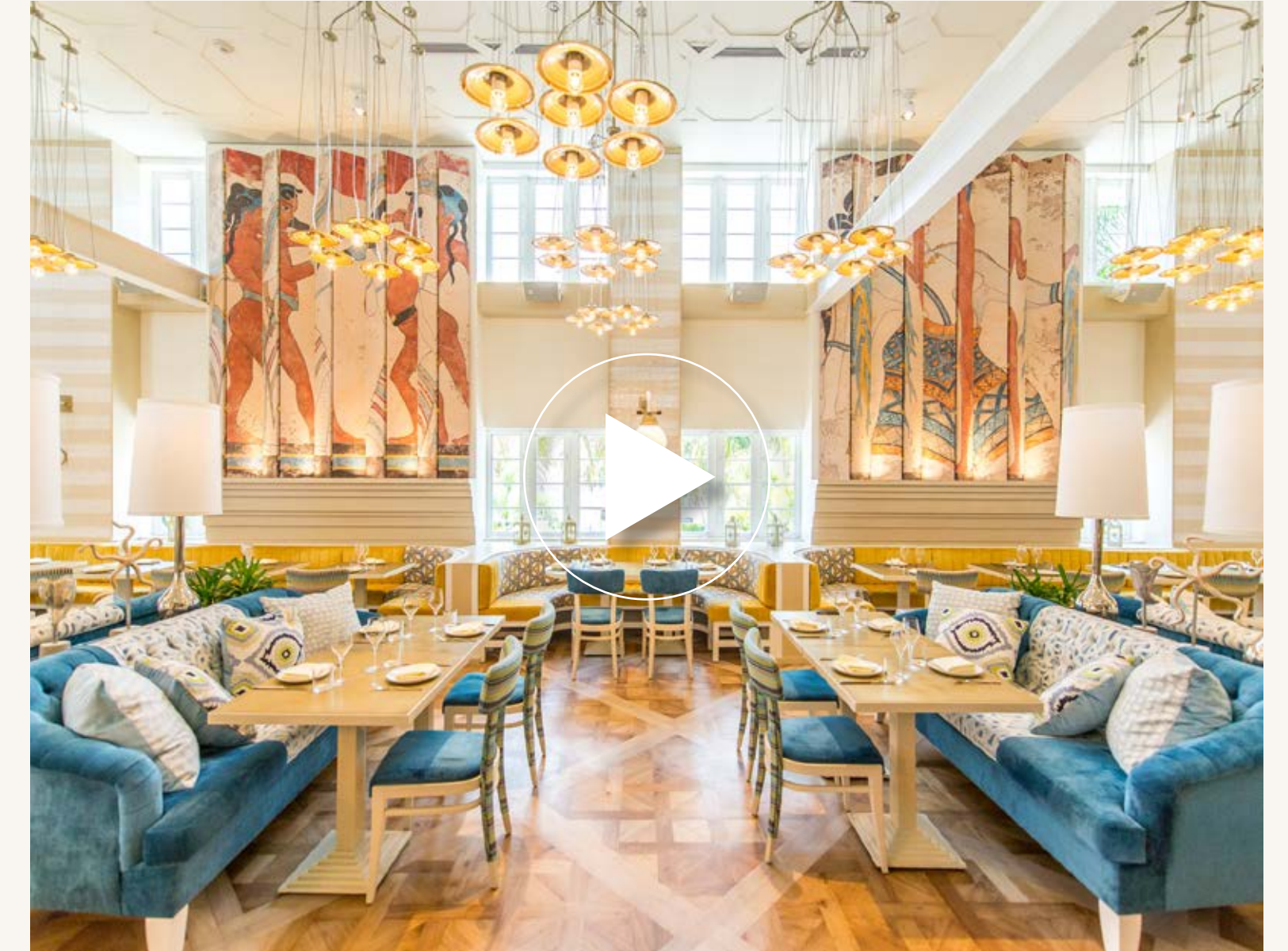
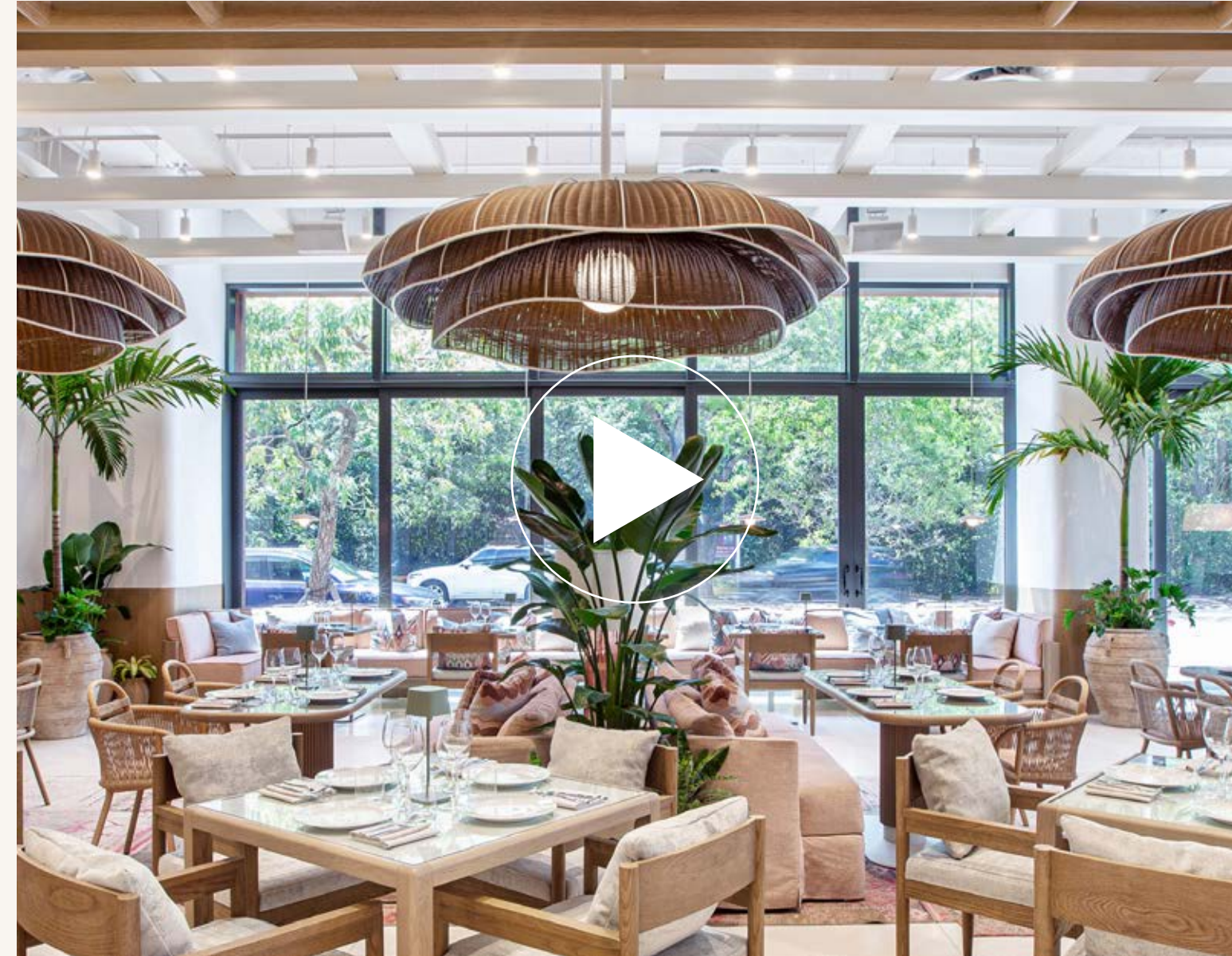
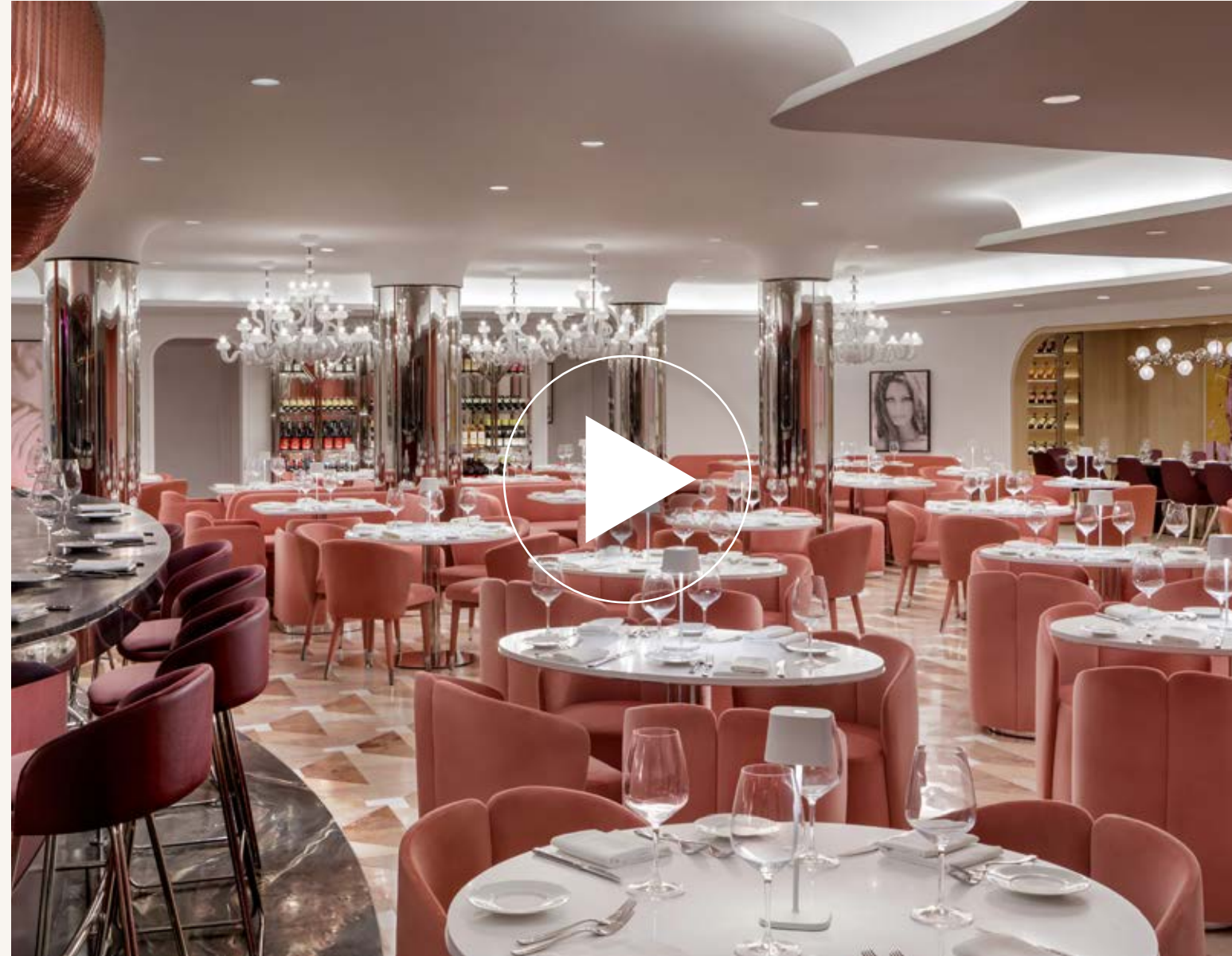
BEVERAGE PACKAGES

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



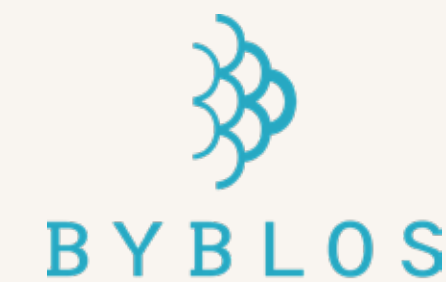
Sofia is the ultimate upscale, modern Italian dining and entertainment experience. Complemented by her chic yet playful signature backdrop and enlivened ambiance. Sofia offers more than a nightly dinner spot, but rather a destination to celebrate, savor and explore all within the Miami Design District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

EMAIL

MIAMIEVENTS@INKENTERTAINMENT.COM