

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.

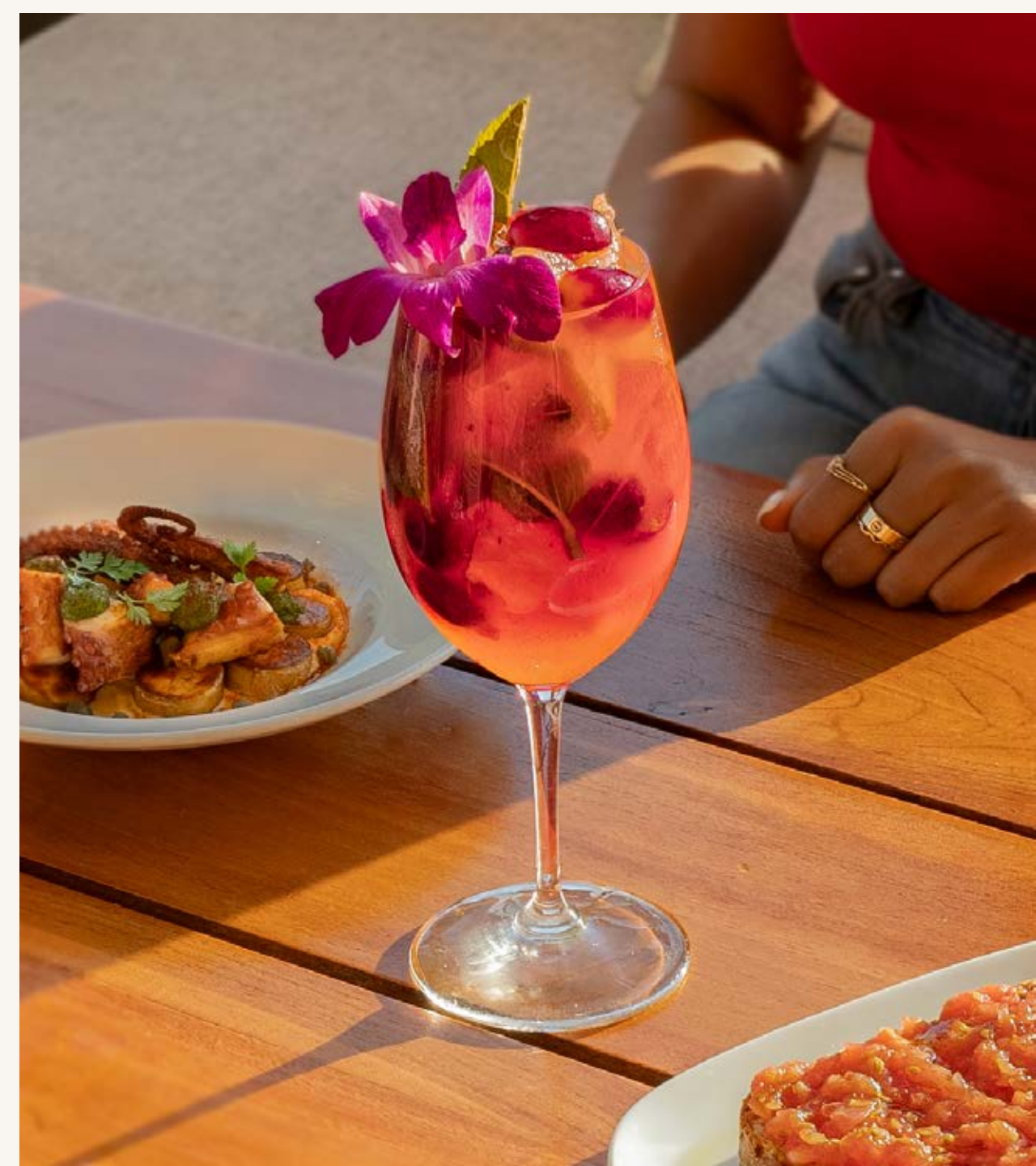


EXPERIENCE & PRIVATE EVENTS



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.

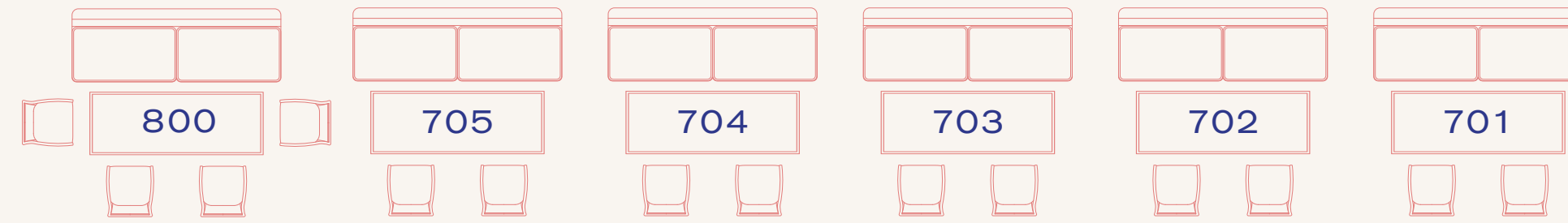
Elevate entertaining with an unforgettable event at Level 6. The modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in the most beautiful setting of Coconut Grove.



FLOOR PLAN

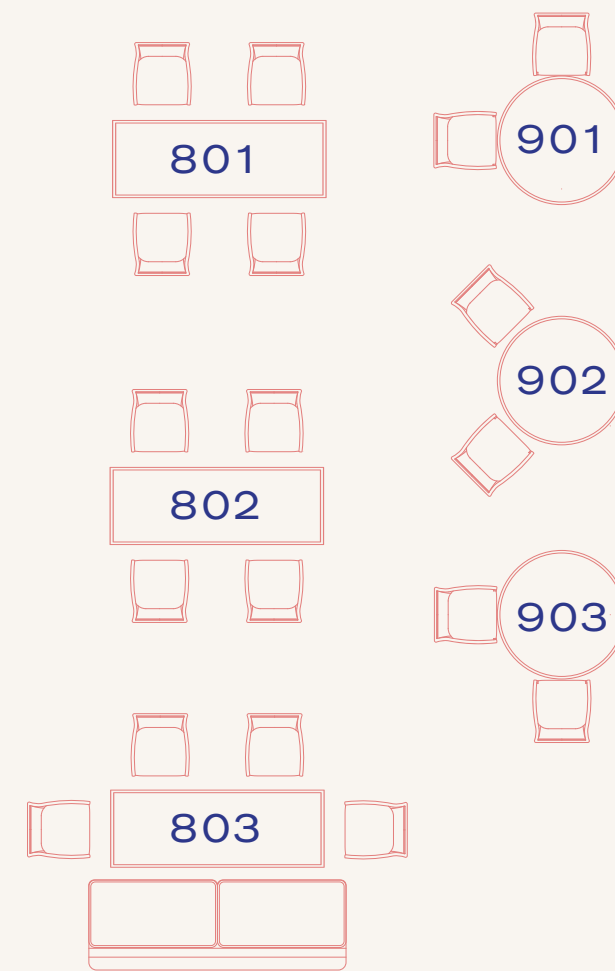
MAIN DINING

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

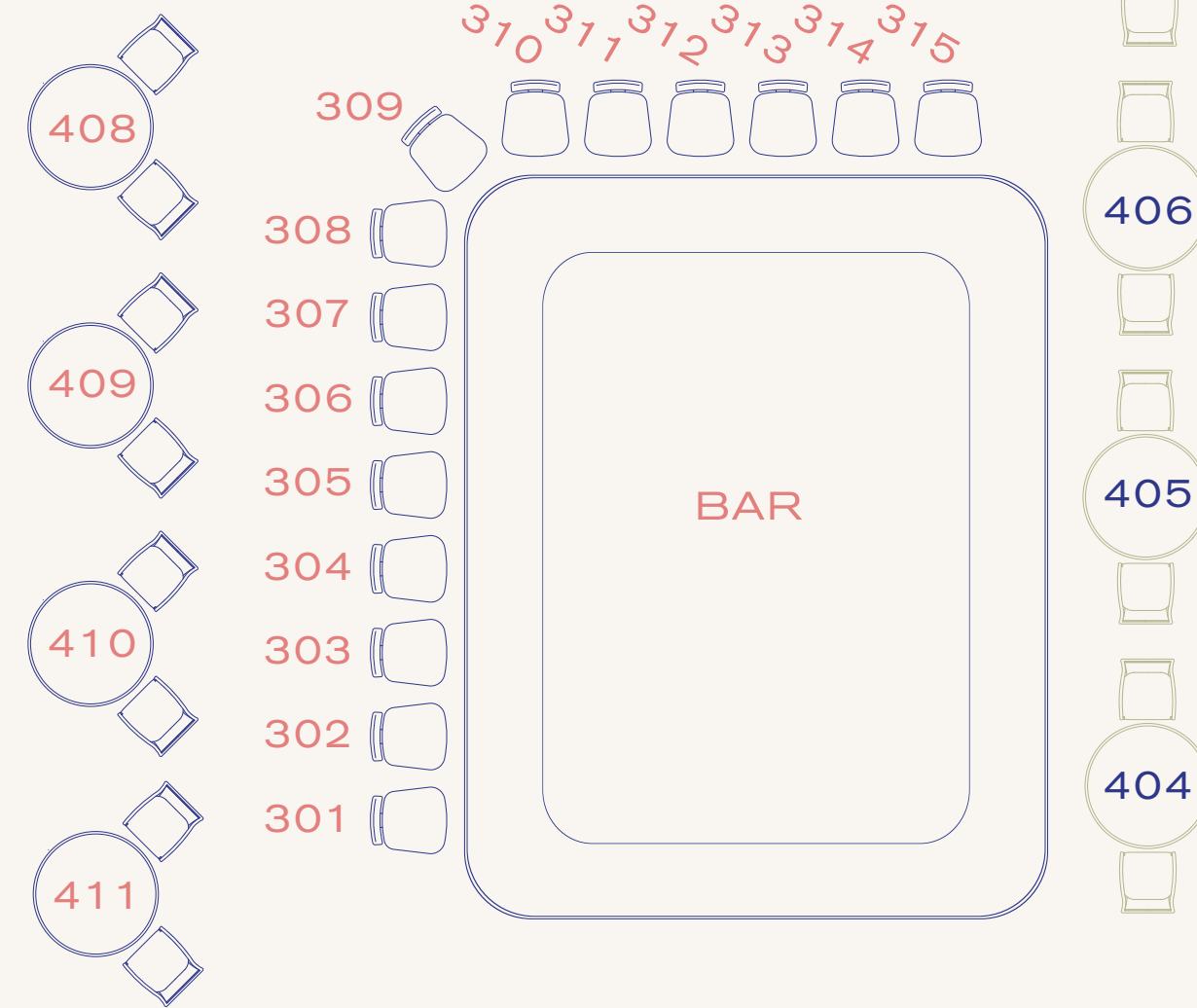
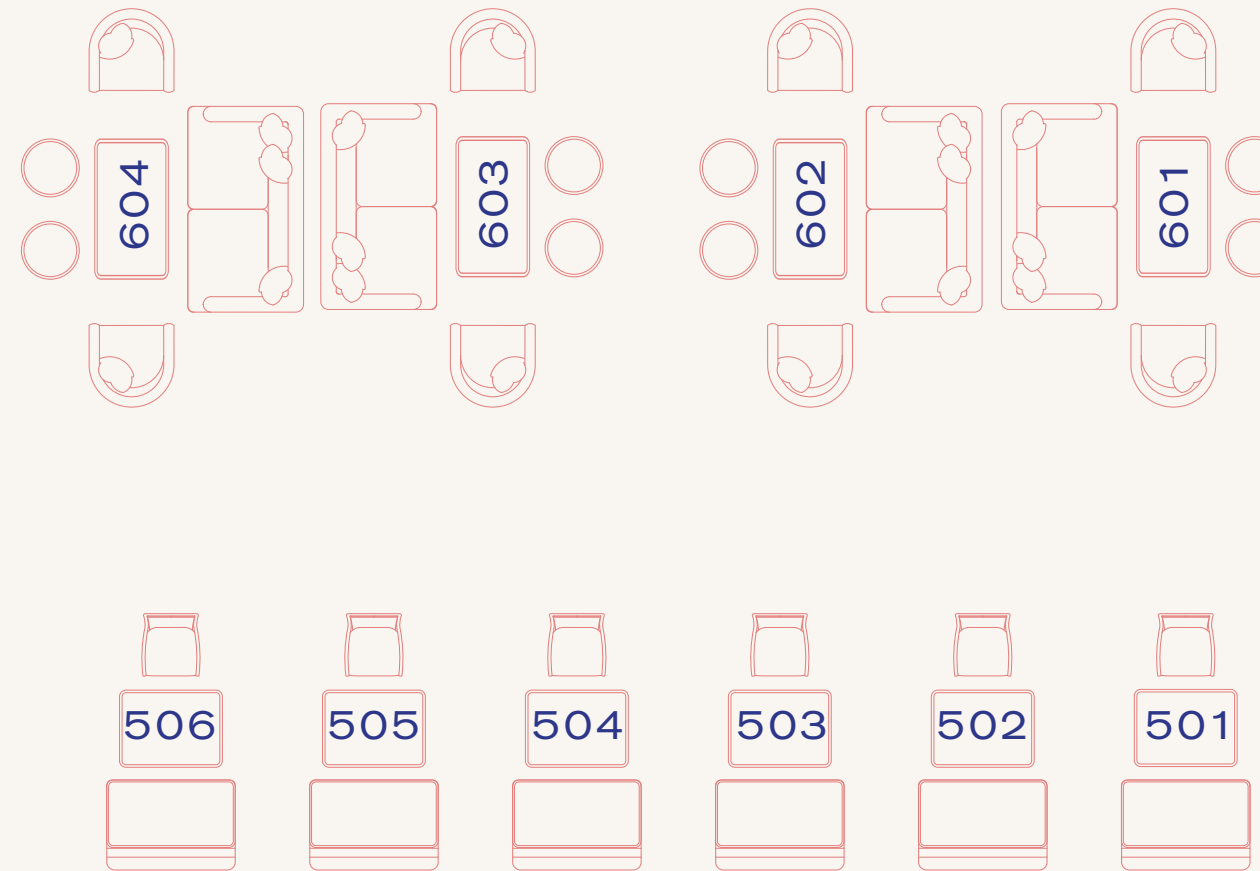


SEMI-PRIVATE SPACE

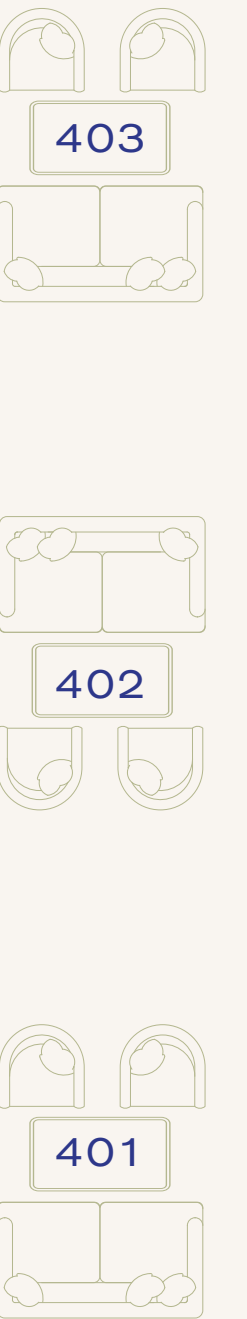
SEATING SPACE: 15 GUESTS SEATED
RECEPTION SPACE: 50 GUESTS



MAIN DINING



SEMI PRIVATE SPACE





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	WAGYU SKIRT STEAK romesco sauce, agrodolce onion, veal jus	13
PAN CON TOMATE - VEG / VG sourdough bread, 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	OCTOPUS - GF chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	11
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
JAMON SERRANO CROQUETTES 16months serrano, manchego cheese, garlic aioli	9	TRUFFLE FRIES parsley, truffle cheese	7
MUSHROOM CROQUETTES - VEG porcini crema, truffle pearls, chervil	8		

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 LECHES 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 3

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

MEDITERRANEAN MUSSELS
chorizo sausage, sofrito, saffron, grilled sourdough

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

PRE-SELECT 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

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

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

PRE-SELECT 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

PRE-SELECT 3

OCTOPUS - GF

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

MEDITERRANEAN MUSSELS

chorizo sausage, sofrito, saffron, grilled sourdough

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

PRE-SELECT 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

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

SIDES PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

PRE-SELECT 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

APPETIZERS

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

ENTREES

BRANZINO - GF almond, grape, salsa verde, ajo blanco	40
WAGYU SKIRT STEAK CARVING STATION romesco sauce, agrodolce onion, veal jus	50
NEW YORK STRIP CARVING STATION - GF chimichurri	40

SIDES

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

PAELLA DE POLLO - GF	30
PAELLA DE POLLO STATION WITH CHEF spanish bomba rice, baby leek, wild mushroom	35
MUSHROOM PAELLA - VEG / GF	30
MUSHROOM PAELLA STATION WITH CHEF spanish bomba rice, exotic mushroom, asparagus, sofrito, lemon	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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VEG: vegetarian | VG: vegan | GF: gluten free



BEVERAGE PACKAGES

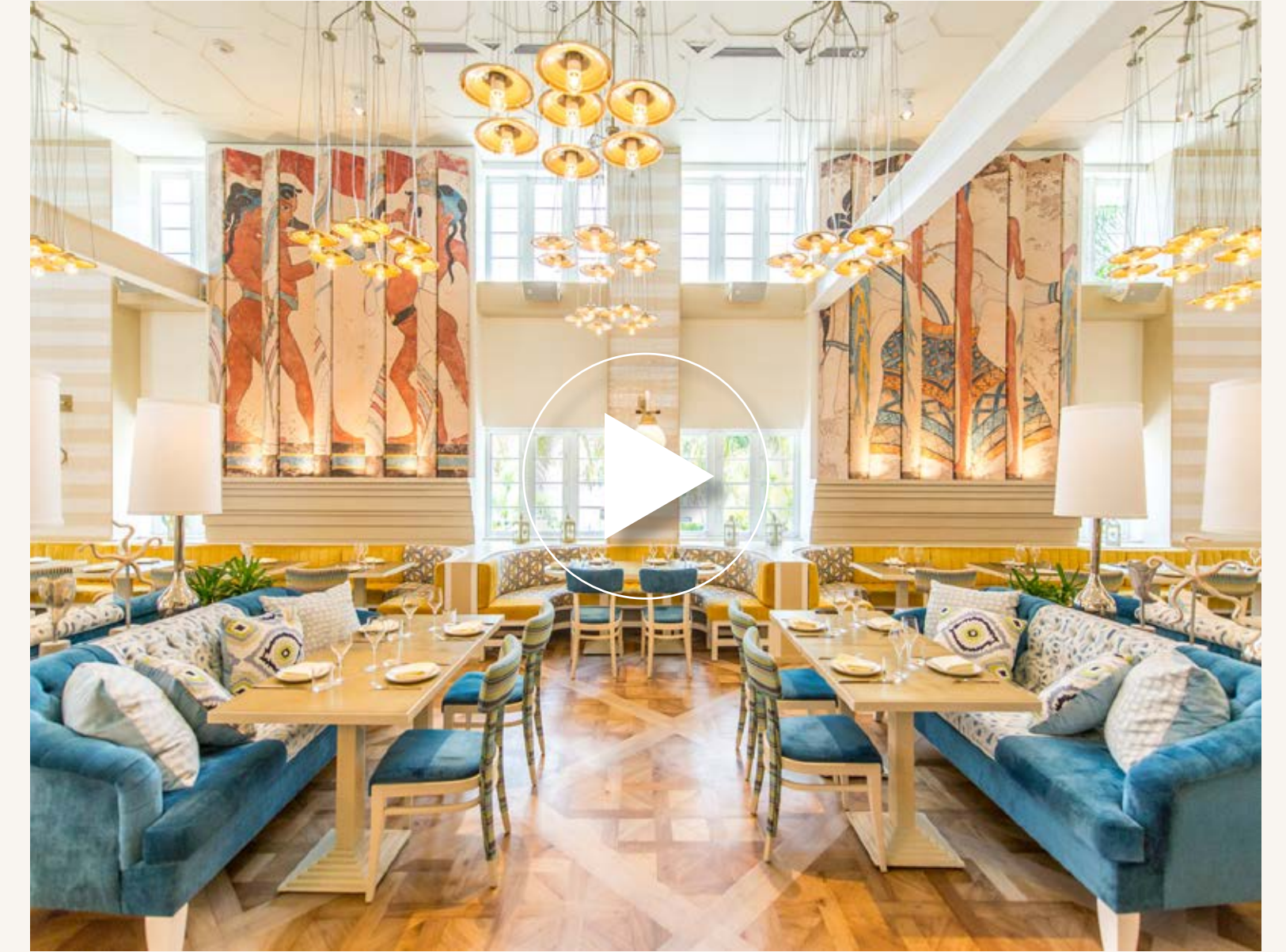
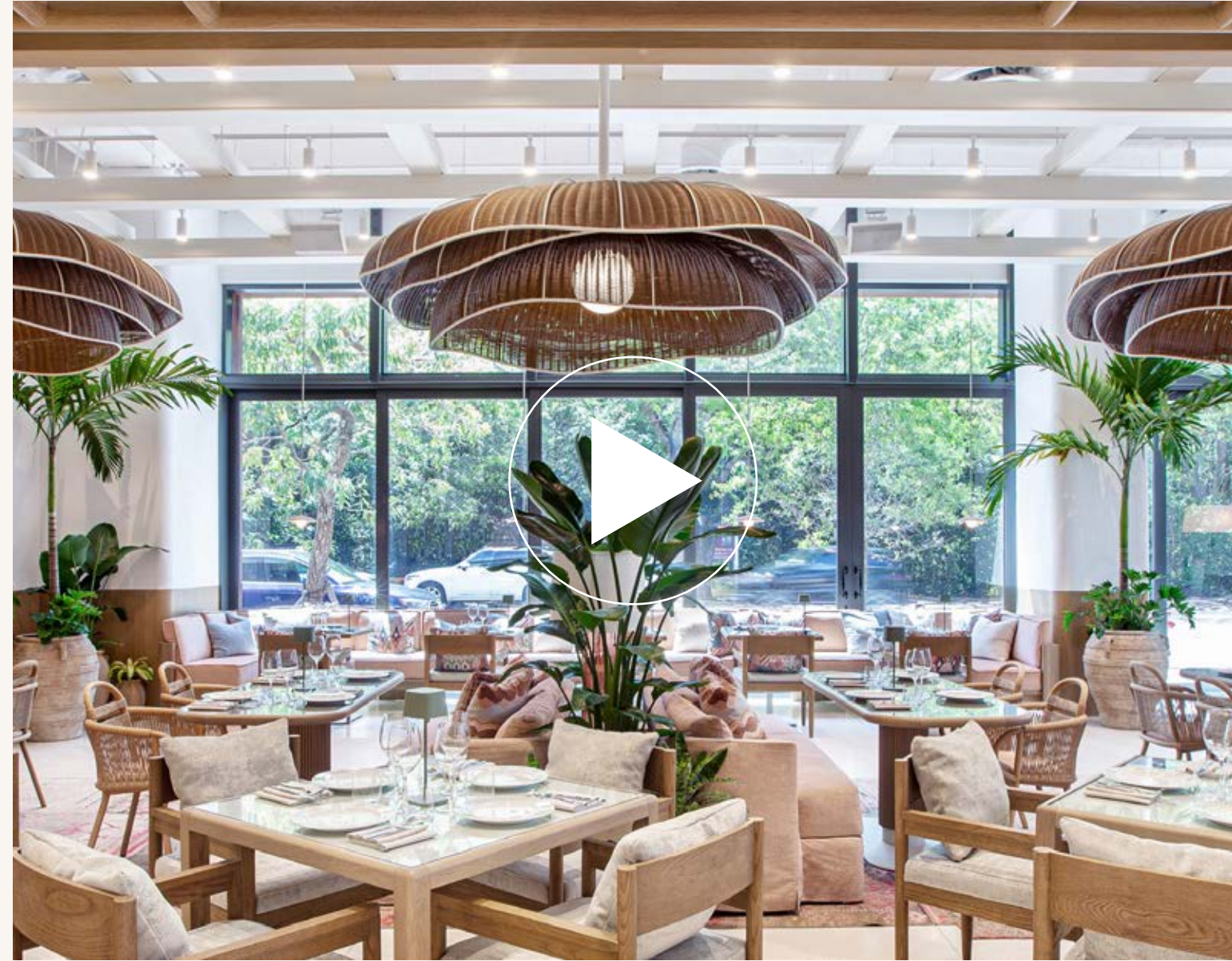
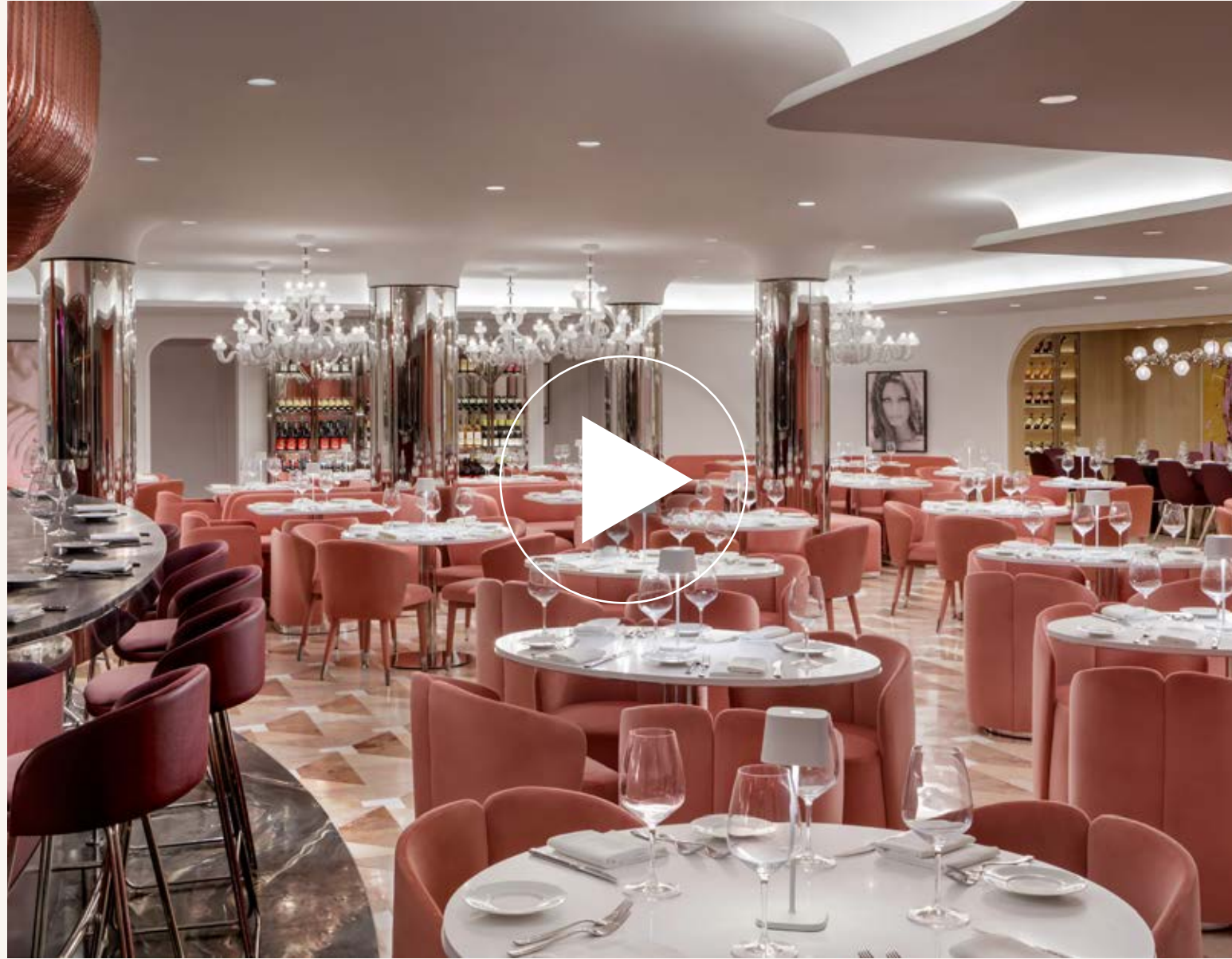
BEVERAGE PACKAGES

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

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

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

EMAIL

MIAMIEVENTS@INKENTERTAINMENT.COM