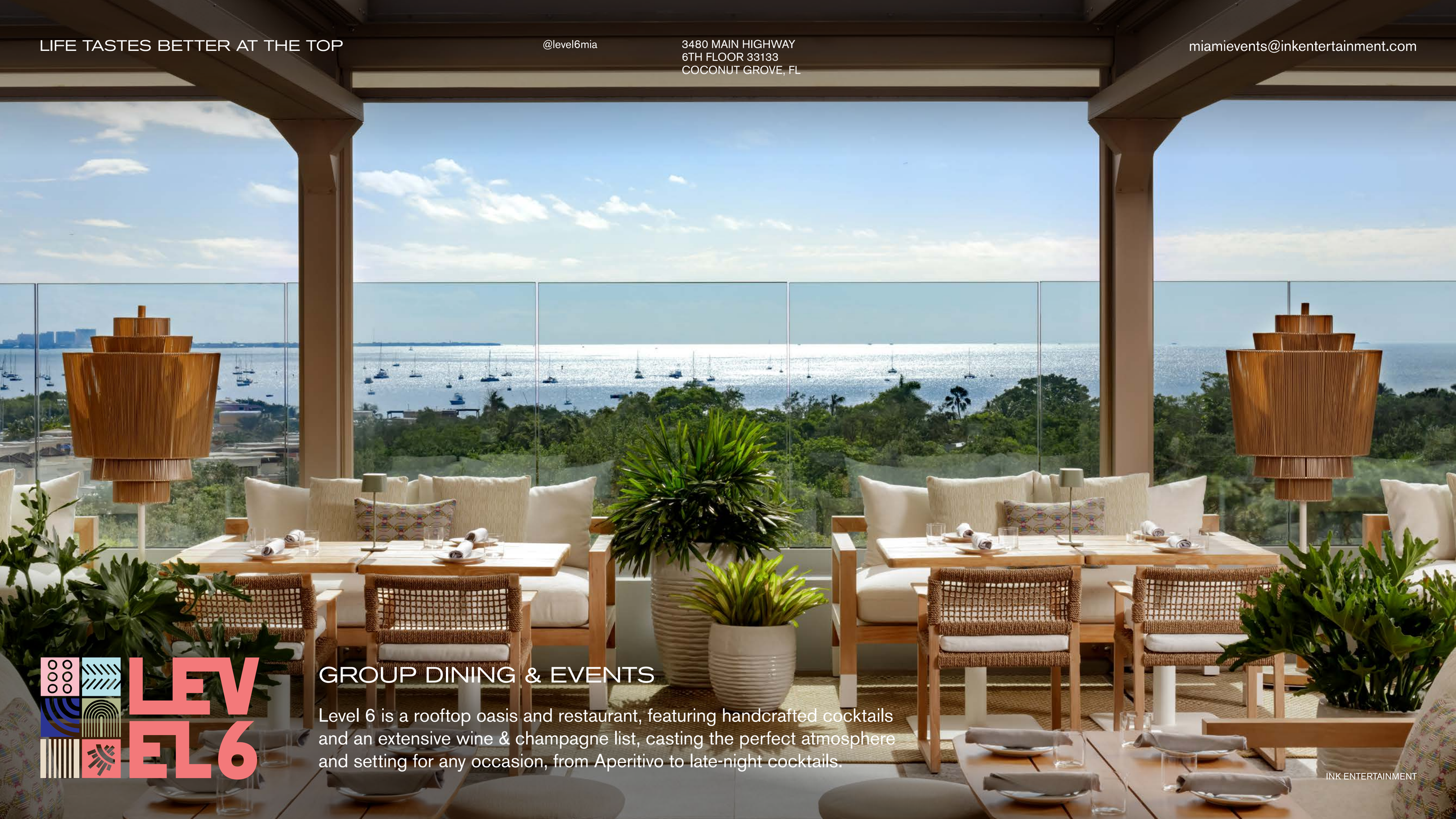
LIFE TASTES BETTER AT THE TOP

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com



LEVEL 6

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.

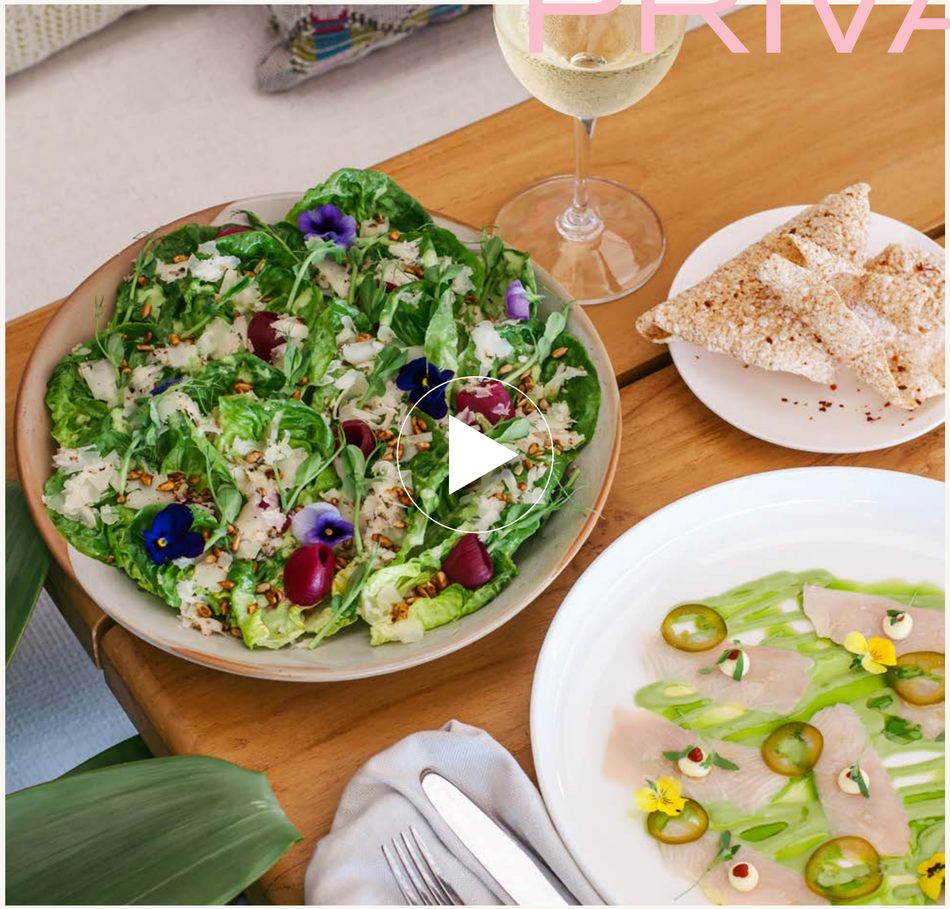
INK ENTERTAINMENT

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

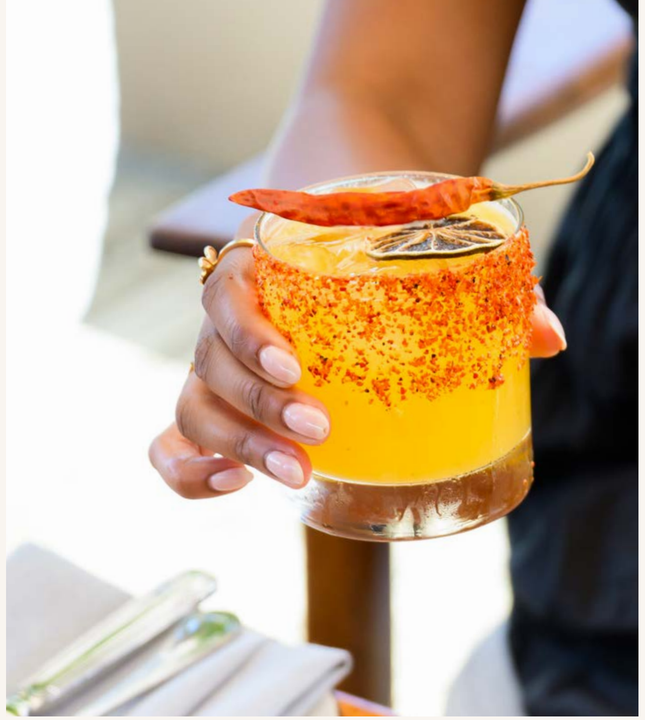
miamievents@inkentertainment.com

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.



@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

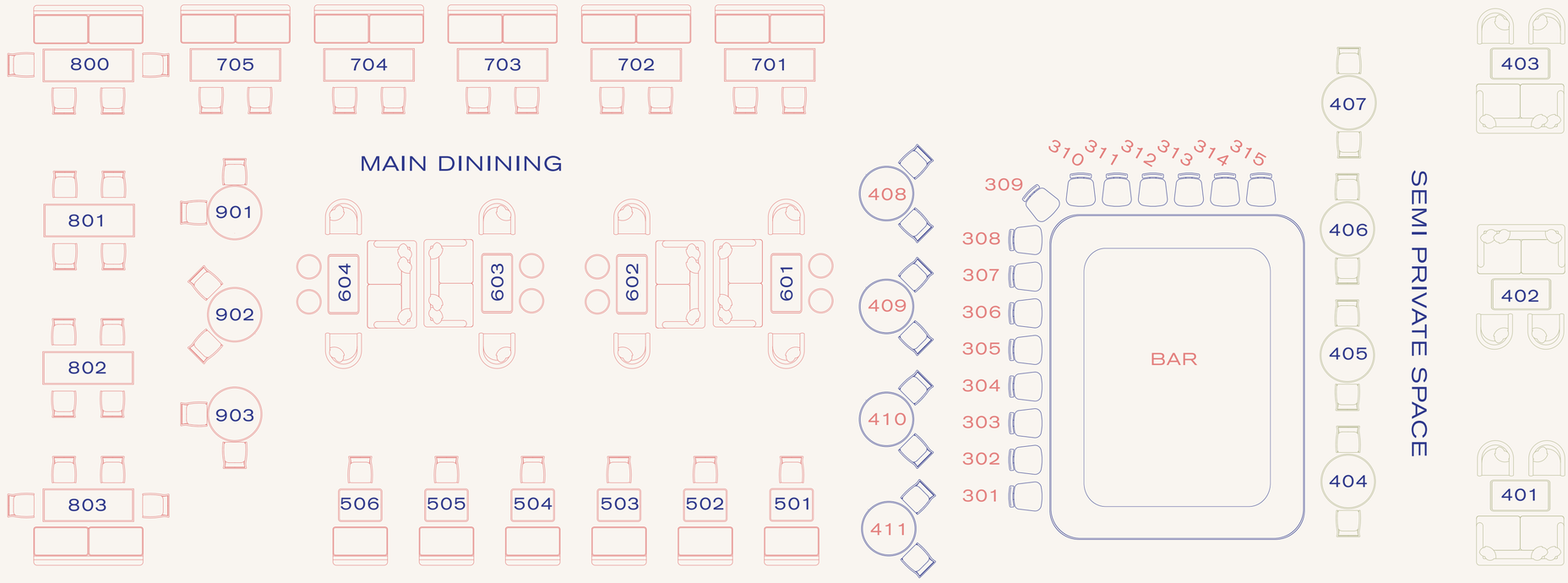
FLOOR PLAN

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



EVENT CANAPÉS & PRIX FIXE MENUS

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

PASSED CANAPÉS

SAVORY CANAPÉS

priced per piece (minimum 12 pieces per item)

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

PAN CON TOMATE – VEG / VG — 7
sourdough bread, tomato, spanish olive oil

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

PAN CON IBERICO BELLOTA — 9
sourdough bread, iberico bellota, tomato, spanish olive oil

SALT COD CROQUETTES — 7
chive, guindilla pepper, sauce gribiche

JAMON SERRANO CROQUETTES — 9
16months serrano, manchego cheese, garlic aïoli

MUSHROOM CROQUETTES – 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

OCTOPUS - GF — 11
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

GAMBAS 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

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

TRES LECHES — 7
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

LIFE TASTES BETTER AT THE TOP

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

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

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

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

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, aïoli, 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

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

CHARCUTERIE BOARD
sourdough bread, ibèrico chorizo, ibèrico 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, aïoli, 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 aïoli

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

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

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

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

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

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 aïoli

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, aïoli, 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.

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

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

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

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

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

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 aïoli, 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

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

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

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

CROISSANT CON AVOCADO
arugula, poached egg, manchego sabayon, lemon vinaigrette

PATATAS BRAVAS
crispy potato, 'ndjua, brava sauce, garlic aïoli, 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

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

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

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

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

MUSHROOM CROQUETTES – VEG
porcini crema, truffle pearl, chervil

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

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

2ND COURSE
PRE-SELECT 4

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 aïoli, manchego cheese, chive, sunny side up egg
SUPPLEMENT WITH GRILLED SKIRT STEAK FOR $5/PERSON

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

CROISSANT CON 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

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

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

BUFFET

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

APPETIZERS

CHARCUTERIE BOARD 20
sourdough bread, ibèrico chorizo, ibèrico 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
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

NEW YORK STRIP CARVING STATION – GF 40
chimichurri

SIDES

BRUSSEL BRAVAS – VEG 8
brava sauce, parmesan pangrattato, aïoli, manchego cheese

CRISPY FINGERLING POTATOES 8
parsley, truffle cheese

SHISHITO PEPPERS – VG / GF 8
locally grown served with sea salt

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

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

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

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

BEVERAGE PACKAGES

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

miamievents@inkentertainment.com

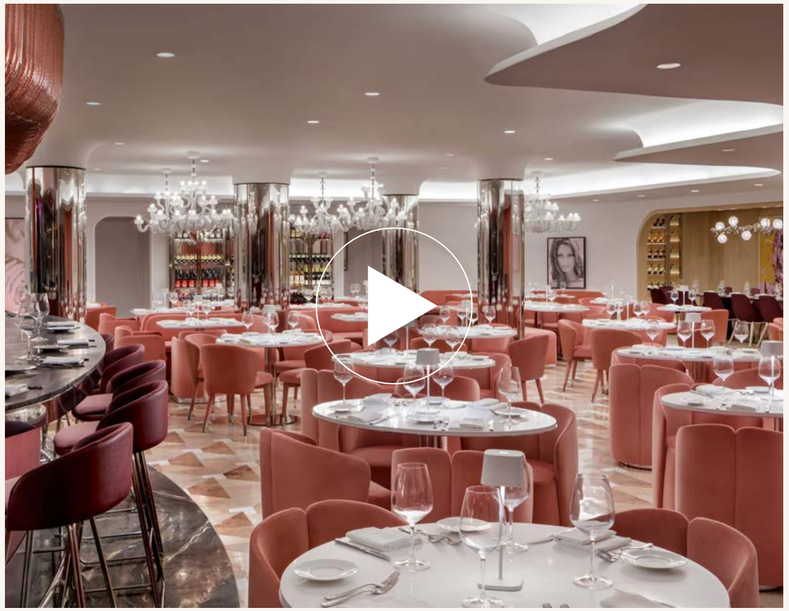
BEVERAGE PACKAGES

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



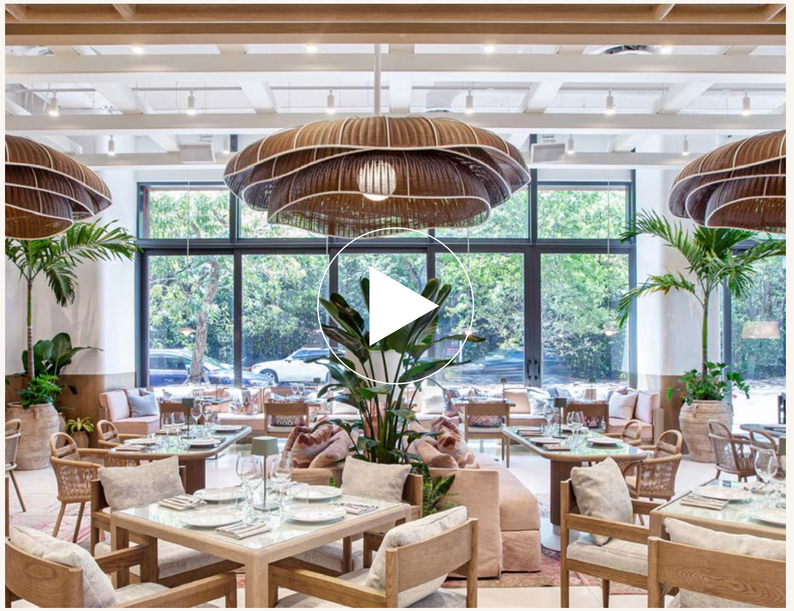
Sofia is the ultimate upscale, modern Italian dining and entertainment experience. Complemented by her chic yet playful signature backdrop and enlivened ambiance. Sofia offers more than a nightly dinner spot, but rather a destination to celebrate, savor and explore all within the Miami Design District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

140 NE 39th St #133
Miami, FL 33137

sofiamiamidd.com

sofiamiamidd

miamievents@inkentertainment.com



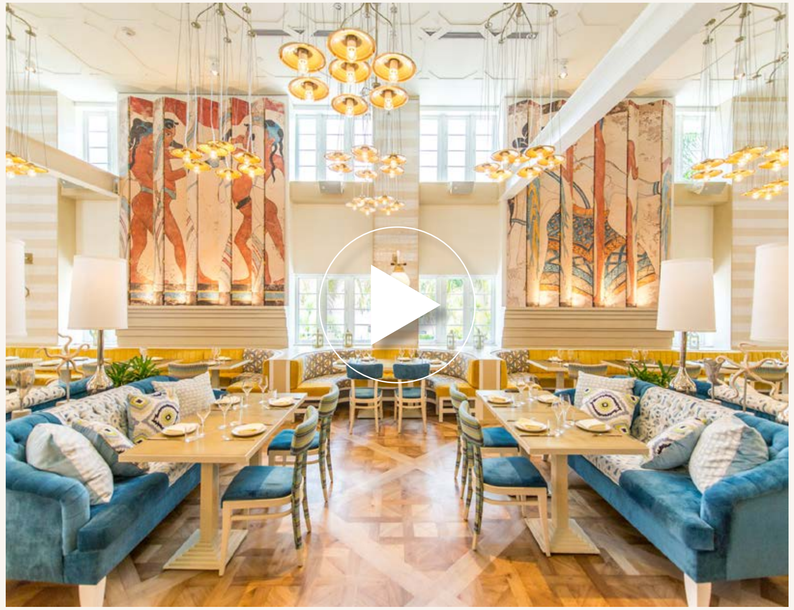
Located on Main Highway in Coconut Grove, Amal Miami sets a high-water mark for Miami restaurants, offering fine cuisine with an emphasis on the art of sharing, enjoying, and simply living, in a sophisticated metropolitan setting. Boasting an authentic Lebanese menu designed by Chef Wissam Baki, Amal Miami's offerings feature modern interpretations of popular, generous, and easily shared dishes.

3480 Main Hwy Suite 100
Miami, FL 33133

amalmiami.com

amalmiami

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

miamievents@inkentertainment.com

LEVEL 6

INQUIRE NOW

ADDRESS

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

EMAIL

MIAMIEVENTS@INKENTERTAINMENT.COM