

# Private Events

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AT ICEBOX CAFE



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Icebox Cafe offers two distinctive locations with venues for events large and small. We create unique culinary experiences for celebrations with friends, family, and business associates.

## TWO UNIQUE LOCATIONS

In Sunset Harbour, Icebox Cafe offers two special event options in a vintage Miami Beach setting. Our exclusive Chef's Table accommodates intimate meals for 10. A restaurant buyout is available for large celebrations with up to 150 seated guests.

At Icebox Cafe Hallandale Beach, three versatile event spaces easily combine for gatherings small and large with up to 315 seated guests. The greenhouse glows with a quiet elegance, the artsy main dining room boasts a full bar and performance space, the modern outdoor plaza adds possibilities. All three venues offer table seating, our inspired cuisine, and flawless service.

## CREATIVE FOOD AND DRINK

Special occasions call for exceptional food and drink. Our team of chefs and mixologists design unique dining experiences for each of our private events. Depending on the occasion, we create tasting menus, passed hors d'oeuvres, hand-crafted cocktails and desserts, each with a dash of international flavor

# The Dining Room

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AT HALLANDALE BEACH

Colorful, eclectic, and comfortable, our largest space is full of local art. The room features table seating, a full bar, and a velvety lounge with space for live performances. Murals, high ceilings, and vintage chandeliers complete the scene, along with access to our other venues if more capacity is needed.



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CAPACITY

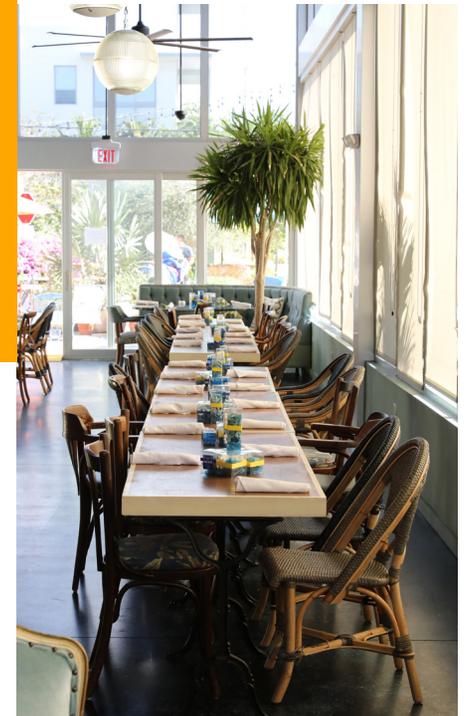
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140 SEATED

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175 RECEPTION

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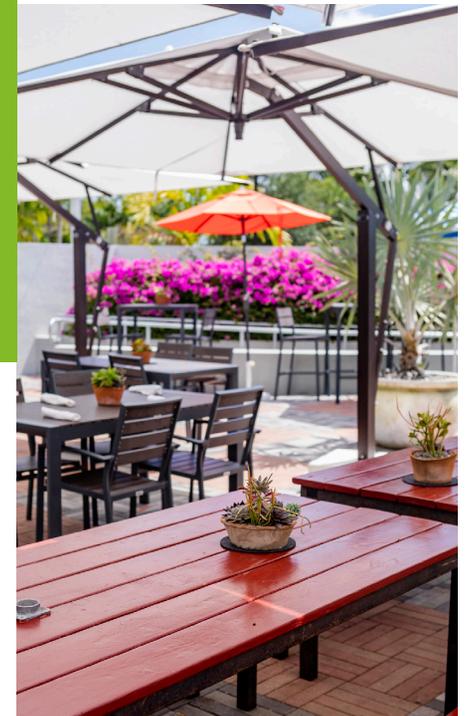


# The Outdoor Plaza

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AT HALLANDALE BEACH

The modern outdoor plaza adds dimension to any party. Perfect for DJ dancing, dining under the stars, or combining with other areas for a bigger bash, the possibilities are endless. Umbrella seating and formal table service are available, and our professional staff can help customize this flexible space.



CAPACITY

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75 SEATED

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100 RECEPTION

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# The Greenhouse

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AT HALLANDALE BEACH



Lush, magical, our tropical greenhouse sparkles all day and glows in the soft evening light. It's a beautiful setting for a celebratory meal or an elegant private event, and easily combines with other spaces. Our team of professionals is ready to help plan your party in our garden paradise.

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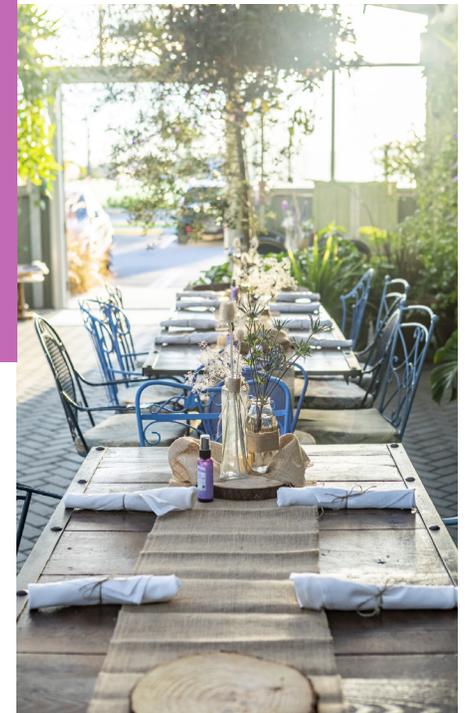
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100 SEATED

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130 RECEPTION

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# Restaurant Buyout

AT HALLANDALE BEACH

With three areas that flow together, Icebox Cafe Hallandale Beach accommodates 315 seated and 405 standing guests. It's the perfect place for unique events with unforgettable food, drink, and entertainment. Our culinary experts develop exclusive menus to fit the theme while production details are handled by event professionals. We provide floor plans, flowers, lighting, sound, music, decor, and more, for each celebration. Our goal is to make beautiful memories - and dreams - come true in our very special restaurant.



CAPACITY

315 SEATED

405 RECEPTION



# The Chef's Table

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AT MIAMI BEACH

You'll never forget an intimate meal at our Chef's Table in Sunset Harbour. This exclusive space within a space allows diners to enjoy special privileges and still be part of the scene. To make your meal memorable, our chefs create a completely personalized menu based on your desires. Signature cocktails and cake are part of the fun.



CAPACITY  
10 SEATED

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# Restaurant Buyout

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AT MIAMI BEACH



Icebox Cafe offers a long bar, our Chef's Table, and a plush dining room draped in the soft tropical tones of vintage Miami Beach. The restaurant accommodates up to 200 guests. For seated dining events, there's room 150, including the view from our luxe window tables for special guests. It's the perfect place to host a sophisticated bar mitzvah, wedding reception, birthday party, corporate dinner and more.

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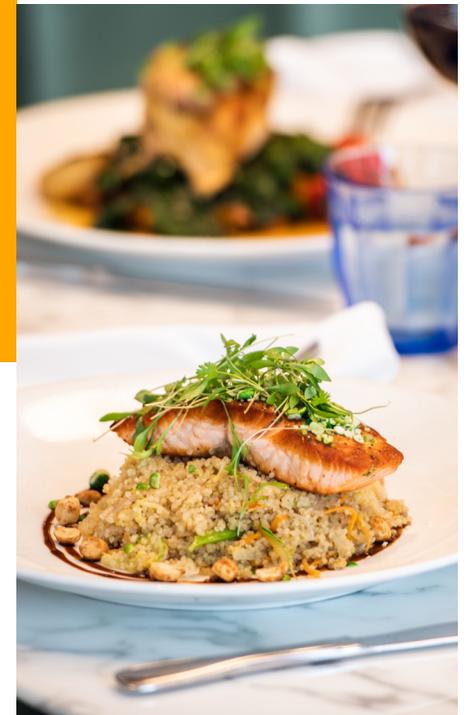
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150 SEATED

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200 RECEPTION

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# Custom Dining

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## SAMPLE PACKAGES

Our creative culinary team designs unique dining experiences that won't soon be forgotten. We start with the occasion - wedding reception, birthday bash, corporate dinner - and tailor each dish and drink to the event's specific theme. Bring your vision and we'll do the rest. Here's where we begin:

### **The Reception**

Welcome Drink – Prosecco  
Plated Appetizer  
Entree  
Dessert  
Soft Drinks Package  
75 / person

### **The Celebration**

Welcome Drink – Prosecco  
Hors d'oeuvres  
Plated Appetizer  
Entree  
Dessert  
Beverage Package –  
*Selection of Wine, Beer, Soft Drinks*  
100 / person

### **The Gala**

Welcome Drink – Prosecco  
Hors d'oeuvres and  
Custom Food Stations  
Plated Appetizer  
Entree  
Dessert  
Beverage Package –  
*Full Open Bar, Liquor Selection*  
150 / person

# Hors d'oeuvres

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## SAMPLE MENU

**Mini Crab Cakes**

whole-grain mustard aioli

**Tuna Tartar**

wonton crisp, avocado

**Mini Latkes & Smoked Salmon Mousse**

creme fraiche

**Mini Chicken Biscuit Sandwiches**

apple fennel slaw

**Shrimp Ceviche**

fried plantain cups

**Chilled Cucumber Gazpacho Shots**

lemon creme fraiche

**Buffalo Cauliflower Wings**

Gorgonzola, celery ribbons

**Lobster Mac & Cheese Bites**

Wisconsin cheddar, chive oil

**Prosciutto Wrapped Scallop**

lemon and herb gremolata

**Tiny Beef & Truffle Wellington**

horseradish creme

**Mini Corn Cakes**

crab and avocado salad

**Truffled Deviled Eggs**

microgreens

**Braised Beef Empanada**

chimichurri

**Vegetarian Pot Stickers**

citrus ponzu, scallions

**Petite Quiche**

horseradish creme

# Brunch

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## SAMPLE MENU

### ICEBOX FAVORITES

#### Icebox Cafe Eggs Benedict

jumbo homemade biscuit, poached eggs, hollandaise, roasted potatoes

#### Caviar & Creme Fraiche Omelet

fines herbes, roasted fingerling potatoes, baby arugula

#### Poached Eggs & Prosciutto

grilled asparagus, baby arugula, truffle creme fraiche, hearth multigrain

#### Latke & Eggs

homemade giant potato latke topped with: 2 eggs any style, mushroom, spinach or 2 eggs any style, roasted vegetables, tomatoes, goat cheese

#### Omelet

choice of fillings, multigrain toast

#### Power Breakfast

2 eggs any style, cherry tomatoes, avocado mash, spinach, sauteed mushrooms, multigrain toast

### FROM OUR BAKERY

#### Lemon Ricotta Pancake

souffle-style with ricotta, lemon zest, whipped cream and cream cheese blend

#### Guava French Toast

brioche, sweetened cream cheese and guava filling, butterscotch sauce, applewood smoked bacon

#### Deep Dish Spinach, Mushroom & Cheddar Quiche

baby spring mix, lemon basil vinaigrette

### SALADS

#### Avocado & Seed Salad

avocado, quinoa, flax seeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano cheese, lemon basil vinaigrette

#### Nicoise Salad

seared ahi tuna, haricot vert, soft boiled-egg, Nicoise olives, roasted tomatoes, baby arugula, lemon basil vinaigrette

### LUNCH FOR BRUNCH

#### Gazpacho & Galette

roasted tomato gazpacho, Gruyere and eggplant galette, mixed baby greens, lemon vinaigrette

#### Icebox Cafe Breakfast Burger

provolone, roasted garlic aioli, lettuce, tomato, onions, pickle, French fries, challah bun

#### Citrus Poached Salmon

grapefruit, rainbow radish, shaved fennel, watercress, Champagne lime vinaigrette

# Lunch

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## SAMPLE MENU

### SALADS & LIGHTER FARE

#### Avocado & Seed Salad

avocado, quinoa, flax seeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano, lemon basil vinaigrette

#### Vine Ripened Tomato & Beet Salad

feta, cilantro oil, microgreens

#### Nicoise Salad

seared ahi tuna, haricot verts, soft-boiled egg, Nicoise olives, roasted tomato, baby arugula, lemon basil vinaigrette

#### Cobb Salad

roasted chicken, applewood-smoked bacon, hard-boiled egg, Gorgonzola, cherry tomatoes, avocado, Greek yogurt ranch dressing

#### Tuna Tartare

ahi tuna, avocado, wakame, gyoza chips, sesame seed dressing

#### Icebox Lobster Roll

roasted corn salad, drawn butter

#### Fish Tacos

crispy mahi mahi, cabbage slaw, pickled onions, chipotle ranch, blue corn tortillas, cilantro jasmine rice

#### Gazpacho & Galette

roasted tomato gazpacho, Gruyere and eggplant galette, mixed baby greens, lemon vinaigrette

#### Caviar & Creme Fraiche Omelet

fines herbes, roasted fingerling potatoes, baby arugula, lemon basil vinaigrette

### ENTREES

#### Faroe Island Wasabi-Crusted Salmon

pad Thai-style vegetable quinoa, peanuts, micro cilantro

#### Pan Seared Filet Mignon

8 oz filet, chimichurri and truffle French fries

#### Curry Chicken

jasmine rice, seasonal roasted vegetables, Madras curry sauce

#### Icebox Cafe Burger

short rib/brisket blend, smoked Provolone, roasted garlic aioli, crispy tobacco onions, pickle, French fries, challah bun

#### Faroe Island Salmon Burger

olive and tomato relish, herb aioli, harissa, chives, French fries, challah bun

#### Beyond Burger

plant-based, sliced avocado, roasted tomato jam, lettuce, tomato, onions, pickle, French fries, challah bun

#### Truffle Ravioli

mushroom and Parmesan filling, truffle cream, microgreens

#### Wild Mushroom Pappardelle

wild mushrooms, shallots, roasted garlic, thyme, roasted vegetable stock

# Dinner

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## SAMPLE MENU

### STARTERS

#### Tuna Tartare

ahi tuna, avocado, sesame seed dressing, wakame and gyoza chips

#### Grilled Octopus

truffled white bean salad

#### Pan Seared Scallops

wild mushrooms, mascarpone polenta, truffle oil

#### Oysters Rockefeller

wilted spinach, bechamel, Grana Padano

#### Jumbo Lump Crab Cake

frisee, whole-grain mustard, bacon

#### Prosciutto Melon

thinly sliced prosciutto, honeydew melon, baby arugula

#### Buffalo Cauliflower Wings

blue cheese crumbles, celery ribbons

#### Fish Tacos

crispy mahi mahi, cabbage slaw, pickled onions, chipotle ranch, blue corn tortillas

### Meatballs

fresh herbs, garlic, onions, breadcrumbs, tomato basil sauce, Grana Padano

### Hummus Crudites Platter

baby carrots, cucumbers, watermelon radishes, homemade herb bagel chips

### Chopped Salad

baby romaine, grape tomatoes, European cucumbers, Kalamata olives, garbanzo beans, feta, lemon truffle vinaigrette

### ENTREES

#### Faroe Island Salmon

warm tomato salad, basil oil

#### Pan Seared Grouper

roasted fingerling potatoes, asparagus, lemon zest, capers, shallots

#### Whole Grilled Branzino

seasonal roasted vegetables, salsa verde

#### Pan Roasted Duck Breast

caramelized baby carrots, beets, cipollini onions, Moscato duck jus

### Grilled Center Cut Veal Chop

Yukon gold mash, poached asparagus, porcini demi-glace

### Miso Crusted Seabass

crispy baby bok choy, udon noodles, ginger lemongrass broth

### Dijon & Herb Crusted Lamb Rack

summer pea mash, roasted sweet potatoes, mint

### Pancetta Wrapped Tenderloin of Pork

roasted butternut squash, roasted Brussels sprouts, thyme demi-glace

### Braised Short Rib Ragù

rigatoni, tomato basil sauce, Grana Padano, micro greens

### Pan Seared Filet Mignon

8 oz filet, chimichurri, truffle French fries

### Pan Seared Chicken Breast

Madras curry sauce, cilantro rice, roasted vegetables

# Dessert

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## SAMPLE MENU

We're known for our award-winning desserts, so when it comes to special events, we go all out. Our hand-crafted sweets can be made in any size, from one small, elegant cake per guest to a large layer cake that's sliced as part of the party. We're also happy to curate a dessert bar or fulfill any other creative request. Bring your ideas and we'll go from there. Here are some favorites to get started:

Classic Chocolate Layer Cake

Coconut Buttercream Cake

Guava Cream Cake

Oreo Cookie Cream Cake

Tres Leches Cake

Triple Layer Carrot Cake

Key Lime Pie

Cheesecake

Coconut Chocolate Dream Bar

Chocolate Brownies

Passionfruit Mousse Shots

Mango Mousse Shots

## The Details

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### BOOKINGS

All events held at Icebox Cafe will be considered confirmed once an agreement has been signed and a deposit received.

### DEPOSIT

Initial deposit of 50% of the event (minus taxes and gratuity) is required to book any private dining event.

### ADDITIONAL FEES

Quotes provided to our customers include price per person, taxes and gratuity (20%).

### CANCELLATION POLICY

Deposits for cancellations made at least seven business days prior to the date of the event will be refunded in full. If an event is cancelled less than seven business days prior to the event date, the entire cost of the event for the number of guests guaranteed will be charged. Deposits are non-refundable and non-transferable for events cancelled less than seven business days prior to the event date.

For more information contact:  
[events@iceboxcafe.com](mailto:events@iceboxcafe.com)