mandolin
aegean bistro

Hello,

Thank you for your interest in booking Mandolin Aegean Bistro for your special occasion. Currently, we are accommodating reservations for large groups ranging from 9-50 guests with a required pre-set menu. For all groups between 30-50 guests, we do require a $5k private space fee in addition to the food and beverage package of your choice, which is priced per person.

This is to ensure timely service as all dishes are served family style. From our years of experience in hosting and dining ourselves, we have hand-selected our menu options to include all of our favorites – ensuring the best possible experience.

Attached you will find our offerings and terms and conditions. A separate event agreement will be emailed to you for completion in order to secure your reservation. More information on curated table settings with plateware, florals, and a customized menu by Mrs. Mandolin available upon request.

Please do not hesitate to contact us by email or telephone for anything further. We look forward to welcoming you at Mandolin soon!

Kind regards,

Mandolin Aegean Bistro
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www.mandolinmiami.com

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Main Dining Area (includes under bamboo)

The space in our main patio area and under our bamboo structure seats 10-20 guests on 1-2 long tables. This is our most popular event space surrounded by other Mandolin lovers.

Requires a pre-set menu.
**In the event of inclement weather, your party will be moved to separated tables under cover or indoors, depending on the size of your party.

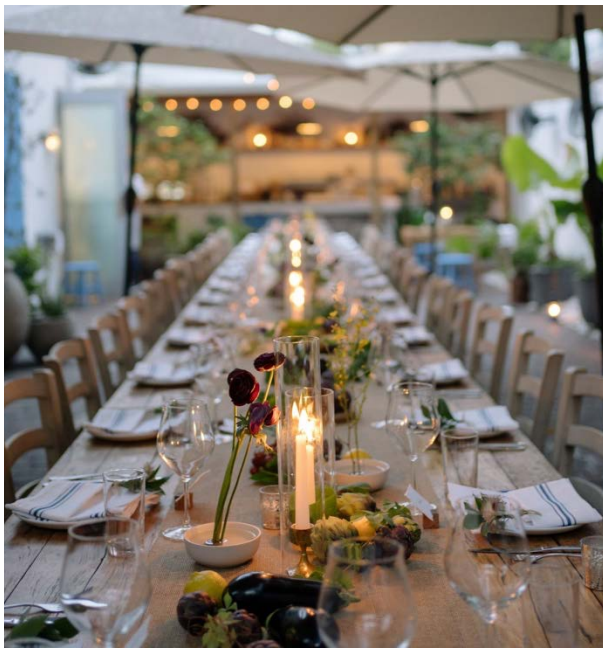
Backhouse (indoor space)

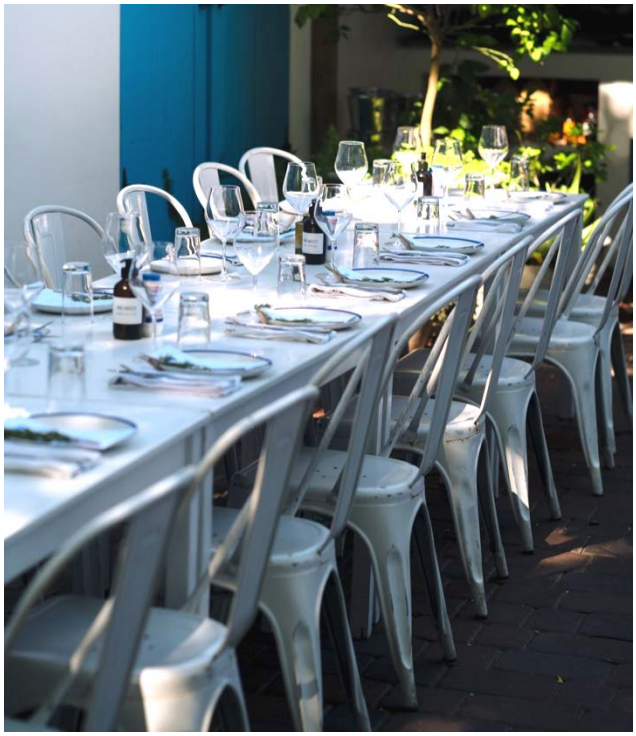
This cozy, semi-private dining space is located inside our backhouse, which can seat 10-30 guests on 3-4 tables.

Secret Garden (can be made private)

For non-private parties, this space can sit 10-29 guests. This requires a pre-set menu.
This space can be made private parties for groups between 30-50 guests, however, we do require a $5k private space fee in addition to the food and beverage package of your choice.

**In the event of inclement weather, the private space fee will be waived and your group will be located to covered tables as the restaurant sees fit.





Floral Packages

**If you decide to bring your own florals, they will need to be pre-approved and you will be charged $30 per floral arrangement

Basic $80 per table reserved

Includes: luxury blooms and greens

Next Level $80 per mason jar

Includes: Seasonal florals, hydrangeas, roses, greens

Premium $125 per vase

Includes: Seasonal florals, specialty

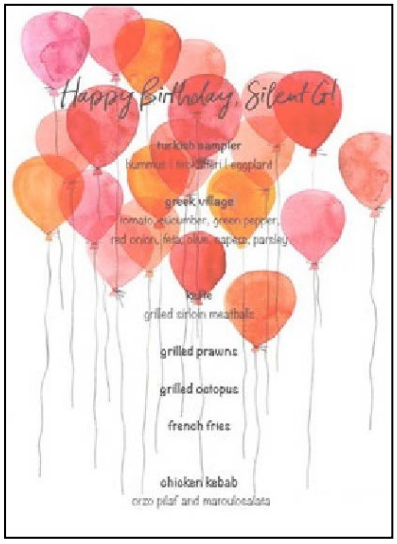
Custom Setting (based on availability)

All-inclusive table settings, specialty florals/vases, menus & place cards

Customized Menus

Customized menus are available upon request and to be finalized one week in advance.

**If you decide to bring your own menus, they will need to be pre-approved.



Menus

(all served family style)

Option #1 – Best of Mezze Package *$90 per person

dips(choose 3)served with crudité and homemade pide
hummus – chickpea, cumin, garlic GF/VG
tomato walnut GF/VG
eggplant puree GF/VG
tzatziki – yogurt, dill GF/V
tirokafteri – spicy whipped feta GF/V
taramasalata
--
greek village salad – tomato, feta, red onion, green peppers, olives, capers, parsley GF/V ***
roasted beets with tahini yogurt V
--
grilled octopus GF
lahmacun – traditional turkish flatbread
seasonal baked feta GF/V
grilled kefte with tzatziki
grilled prawns GF
--
pistachio baklava V
honey pie V
chocolate cake V

Option #2 - Mandolin Classics *$115 per person

dips(choose 3)served with crudité and homemade pide
hummus – chickpea, cumin, garlic GF/VG
tomato walnut GF/VG
eggplant puree GF/VG
tzatziki – yogurt, dill GF/V
tirokafteri – spicy whipped feta GF/V
taramasalata
--
greek village salad GF/V ***
roasted beets with tahini yogurt V ***
seasonal vegetable VG/GF – subject to change
grilled kefte with tzatziki
--
chicken kebab with orzo pilaf and maroulosalata
beef souvlaki with grilled pita and house-cut fries
whole mediterranean sea bass
--
pistachio baklava V
honey pie V
chocolate cake V

Option #3 - Seafood Package *$135 per person

dips(choose 3)served with crudité and homemade pide
hummus – chickpea, cumin, garlic GF/VG
tomato walnut GF/VG
eggplant puree GF/VG
tzatziki – yogurt, dill GF/V
tirokafteri – spicy whipped feta GF/V
taramasalata
--
greek village salad
tuna crudo
fried calamari
grilled octopus GF
--
grilled prawns GF
mussels in white wine, garlic and oregano GF
lobster orzo
spinach VG
lemon potatoes GF
--
pistachio baklava V
honey pie V
chocolate cake V

Option #4 – Vegetarian Package *$90 per person

dips(choose 3)served with crudité and homemade pide
hummus – chickpea, cumin, garlic GF/VG
tomato walnut GF/VG
eggplant puree GF/VG
tzatziki – yogurt, dill GF/V
tirokafteri – spicy whipped feta GF/V
--
greek village salad GF/V ***
bistro greens GF/VG
roasted beets with tahini yogurt V
baked feta GF/V
--
seasonal vegetable subject to change VG/GF
seasonal flatbread
spanakopita V
stuffed tomato and pepper V
--
pistachio baklava V
honey pie V
chocolate cake V

GF = Gluten Free
V = Vegetarian
VG = Vegan
* can be made Gluten Free
** can be made Vegetarian
*** can be made Vegan

Beverage Packages

Optional beverage packages include unlimited consumption for a maximum of 2 hours. If beverage package is selected, all guests over the age of 21 will be charged beverage package price. If not selected, all beverages will be charged on consumption.

$50 *per person*
Unlimited: wines by the glass, specialty cocktails, beer, n/a beverages, coffee & tea

$68 *per person*
Unlimited: wines by the glass, specialty cocktails, champagne, beer, n/a beverages, coffee & tea

$95 *per person*
Unlimited: rare and allocated wines, wines by the glass, specialty cocktails, champagne, beer, n/a beverages, coffee & tea

Additional ***$18*** *per person*
Welcome Champagne / (limited 1 per person)

THE FOLLOWING TERMS & CONDITIONS APPLY TO YOUR EVENT:

1. All bookings must be accompanied by a credit card number. Until this is received, the booking is incomplete. Menu to be chosen within 7 days of the event.

2. Cancellation Policy: Mandolin Aegean Bistro reserves the right to charge a cancellation fee if notice is not given to the restaurant 48 hours prior to the time of the reservation. If the reservation is cancelled within 48 hours of the reservation, there will be a charge of $25.00 per person applied to the credit card on file.

3. No Show: If the party does not show for its reservation, Mandolin Aegean Bistro reserves the right to charge the full menu price per person to the credit card used to make the reservation.

4. Children 6yrs-12yrs will be charged 50% of package price. All children under 6yrs will **not** be charged.

5. Taxes and additional charges: The guest signing the agreement will pay for all state, federal, and municipal taxes applicable to the event.

6. Automatic Event Fees: An automatic 18% service charge will be added to your final food and beverage bill, which is distributed exclusively among the restaurant's servers, food runners, and bussers. In addition, the restaurant charges a 2% administrative fee.

7. Payment: Final payment must be made on the day of the event. Separate checks are not available.

8. Mandolin does not allow outside decor including florals, banners, confetti & balloons unless approved by events manager 1 week prior to reservation.

9. Mandolin does **not** allow photographers, videographers, microphones as well as live entertainment of any kind, including dancers, musicians & performers.

10. Other Food and Drink: Due to health, safety and liquor laws and regulations, NO food or beverages may be brought into Mandolin Aegean Bistro. Such approval may be granted or withheld by Mandolin Aegean Bistro. If such approval is provided, a service charge, corkage and plating fee will be charged on all items not supplied by Mandolin Aegean Bistro.

11. Valet: Located 2 blocks south of Mandolin at 4141 NE 2nd Ave.(east side of NE 2nd Ave)$5 per car for the first 4 hours.

12. Due to the nature of our dining environment and the unpredictability of the weather in Miami, please be patient in the event of rain. Your party may be moved to our indoor semi-private dining area to provide you and your guests with the best experience. Large parties are subject to being split up throughout the dining room.