





It's always 5 o'clock here in our courtyard bar and venue by the team behind Over Under, named one of the ten best restaurants in America and one of the fifteen coolest bars in the world.

Low Key's menu includes the freshest and most local seafood and produce that you can find in South Florida with new catches coming in daily and partnerships with farms and fishermen. The cocktails are frozen, the beers are always on ice, and the wine menu punches way above it's weight with over thirty natural wines from piquettes to pet nats.



Plan a little escape for your group to an Upper Upper Key in Little River.

Dimensions Approximately 4000 sq ft.

Features Outdoor Space Private or Semi-Private Buffet or Passed Service Wireless Internet Natural Light A/V Capacity Stage



eapacity: 250 standing 120 seated





BEVERAGE PACAKGES **BEVERAGE PACKAGES ARE AVAILABLE FOR A** 2-HOUR MINIMUM.

ADD ON OPTIONS

PUNCH BOWL

\$150 (18 SERVINGS) Your selection of base spirit and flavor profile.

\$33 PER PERSON FOR TWO HOURS \$15 FOR THIRD HOUR **\$7 FOR EACH ADD'L HOUR**

WINE

Selection of House Wines includes White, Red, Rose, Skin Contact, and Pet Nat

BEER

Our Full Selection of Domestic,

TOP SHELF SPIRITS

ADDITIONAL \$10 PER PERSON FOR TWO HOURS \$5 FOR EACH ADD'L HOUR (Tito's, Hendrick's, Bulleit, Don Julio, llegal, JW Black)

ADDITIONAL COCKTAILS

EACH ADD'L COCKTAIL

Import, and Craft beers

STANDARD FULL BAR

\$45 PER PERSON FOR TWO HOURS **\$17 FOR THIRD HOUR** \$10 FOR EACH ADD'L HOUR

COCKTAILS

One Specialty or Classic Cocktail. Selection from Rotating Frozen Drinks

WELL SPIRITS

\$3 PER PERSON

OFF MENU BEERS

\$48 PER 12 BEERS

WINES BY THE BOTTLE

\$40-75 PER BOTTLE (see our wine menu for full selection)

CORKAGE FEE

Well Spirits available on rocks or basic mixers.

\$25 PER BOTTLE

WINE

Selection of House Wines

BEER Selection of Local and Import Beers

DINNER MENU

PASSED BITES

CHOOSE ANY 4 ITEMS -- \$34 PP CHOOSE ANY 5 ITEMS -- \$38 PP CHOOSE ANY 6 ITEMS -- \$40 PP

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FANCY DINNER PLATTERS

\$55 PER PERSON Larger entree platters for self serve

Meat

CHOOSE 3 MAINS

IN CAL

Sliders Grass-fed beef, melty cheese, pickle, onion, tangy mustard sauce on potato roll

Fried chicken bites Vaudovaun, spiced honey, sesame

Lamb meatballs Yogurt, Aleppo pepper

Pork rillettes Sourdough crisp, green tomato jam

Seafood

Smoked fish dip Fried saltine, pickled peppers

CHOOSE 3 SIDES CHOOSE 1 DESSERT

Mains

Blackened local catch with various sauces, cilantro, garnishes, and lime

Grilled spatchcock chickens in jerked marinade with pickliz and chutney

Seasonal curry with seasonal vegetables, vaudovaun, ginger and garlic

Tostada Blue crab salad, ginger, Thai basil

Florida oysters Finger lime

Crudo Passion fruit, chili crisp

Shrimp cocktail Chipotle, avocado, corn chip



BBQ Smoked Seasonal Veg Cashew sour cream and chives Grilled grass-fed steaks coffee rub, guajillo & pumpkin seed sauce, lime



Cilantro rice

Fried sweet Plantains

Seasonal vegetables various herbs and pickle garnishes

Salad vegan ranch dressing, breadcrumb

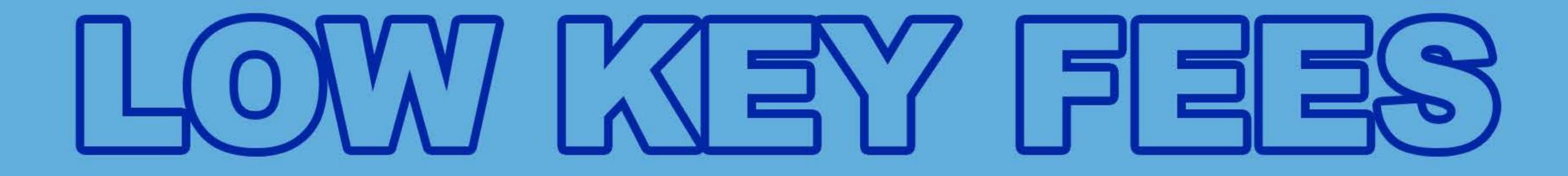




Hush Puppies Remoulade

Quesadilla Oaxacan cheese, salsa roja

Please inquire for additional menu considerations



JUNE-OCTOBER

FULL BUYOUT

CAPACITY: 120 Seated 300 Standing

NOVEMBER-MAY

FULL BUYOUT

CAPACITY: 120 Seated 300 Standing



SUNDAY-WEDNESDAY: \$5000

THURSDAY-SATURDAY: \$6000

THURSDAY-SATURDAY: \$7500

ADD-ONS

SECURITY

PLEASE ASK ABOUT

VALET PHOTOGRAPHY N/A BEV PRICING VEGAN MENU DJ RATES LIVE MUSIC ARTISTS CHILDREN PRICING CAKE CUTTING ANY ADDITIONAL CONSIDERATIONS

\$25 PER HOUR PER GUARD

GUEST LIST CHECK-IN \$100 (UP TO 4 HOURS)

USE OF THEATER \$400 (UP TO 4 HOURS) includes a/v tech

MICROPHONES

\$25 PER MIC

Please inquire for additional menu considerations

EVENT GUIDELINES

WHAT CHARGES WILL BE INCURRED FOR MY EVENT

FOOD & BEV MINIMUM

HOW DO I SECURE MY EVENT DATE

UPON SIGNING CONTRACT

Minimums fluctuate based on day of the week and season of interest. Please inquire for more information regarding the minimum on your preferred event date. This price reflects the base amount that is to be spent in securing the space during your event time.

8% TAX

City of Miami taxes are standard.

20% Gratuity + 2% Admin Fee

50% of food and beverage minimum due as initial deposit.

GUEST COUNT AND CANCELLATION FEE

Final event order and guest count must be finalized at least 5 days prior to event. 72-hour notice is required for any event cancellations. Any cancellations within the 72- hour period will result in a cancellation fee of 50%. Any cancellations within the 24-hour period will result in a cancellation fee of 100% of the food

20% of the food & beverage subtotal is used for the staff for your event as well as a 2% administrative fee to organize the event.

Labor Fee

A \$150 labor fee applies to all events over 75 guests.

and beverage total.

SUPPLEMENTAL

PARKING

On-Site Parking is available free of charge as well as abundant street parking. Please ask us about Valet.

INCLEMENT WEATHER

Please inquire about our inclement weather policy.



EVENTS@LOWKEYMIAMI.COM