



LOW KEY

EVENT GUIDE



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



BOAT DRINKS

BEVERAGE PACKAGES

BEVERAGE PACKAGES ARE
AVAILABLE FOR A
2-HOUR MINIMUM.

BEER AND WINE

\$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,
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

*Well Spirits available on rocks
or basic mixers.*

WINE

Selection of House Wines

BEER

Selection of Local and Import Beers

ADD ON OPTIONS

PUNCH BOWL

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

TOP SHELF SPIRITS

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

ADDITIONAL COCKTAILS

EACH ADD'L COCKTAIL
\$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

\$25 PER BOTTLE

DINNER MENU

PASSED BITES

CHOOSE ANY 4 ITEMS -- \$34 PP

CHOOSE ANY 5 ITEMS -- \$38 PP

CHOOSE ANY 6 ITEMS -- \$40 PP

Meat

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

Tostada

Blue crab salad, ginger, Thai basil

Florida oysters

Finger lime

Crudo

Passion fruit, chili crisp

Shrimp cocktail

Chipotle, avocado, corn chip

Veggies

BBQ Smoked Seasonal Veg

Cashew sour cream and chives

Hush Puppies

Remoulade

Quesadilla

Oaxacan cheese, salsa roja

FANCY

DINNER PLATTERS

\$55 PER PERSON

*Larger entree platters
for self serve*

CHOOSE 3 MAINS

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

Grilled grass-fed steaks

coffee rub, guajillo & pumpkin seed sauce, lime

Sides

Cilantro rice

Fried sweet Plantains

Seasonal vegetables

various herbs and pickle garnishes

Salad

vegan ranch dressing, breadcrumb

Dessert

Key Lime Pie

with toasted meringue

**Please inquire for additional
menu considerations**

LOW KEY FEES

JUNE-OCTOBER

FULL BUYOUT

CAPACITY:
120 Seated
300 Standing

SUNDAY-WEDNESDAY:
\$4000

THURSDAY-SATURDAY:
\$6000

NOVEMBER-MAY

FULL BUYOUT

CAPACITY:
120 Seated
300 Standing

SUNDAY-WEDNESDAY:
\$5000

THURSDAY-SATURDAY:
\$7500

ADD-ONS

SECURITY

\$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 ASK ABOUT

VALET

PHOTOGRAPHY

N/A BEV PRICING

VEGAN MENU

DJ RATES

LIVE MUSIC

ARTISTS

CHILDREN PRICING

CAKE CUTTING

ANY ADDITIONAL

CONSIDERATIONS

**Please inquire for additional
menu considerations**

EVENT GUIDELINES

WHAT CHARGES WILL BE INCURRED FOR MY EVENT

FOOD & BEV MINIMUM

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

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.

HOW DO I SECURE MY EVENT DATE

UPON SIGNING CONTRACT

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 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