



@REDTHESTEAKHOUSE



@RED_SOUTHBEACH



SOUTH BEACH

PRIVATE DINING

RED South Beach offers our guests a modern and sophisticated alternative to private dining. Located in Miami's South of Fifth neighborhood, RED's contemporary steakhouse menu, sophisticated décor and expansive wine list is sure to set the tone for any occasion. All events – large or small, may be customized to suit your needs, guaranteeing your guests an unforgettable experience.

DEFYING THE NOTION OF WHAT MAKES A TRADITIONAL STEAKHOUSE, RED IS THE NEW BLACK.

PRIVATE DINING GUIDELINES:

- MENU ITEMS NEED TO BE SELECTED AND CONFIRMED (5) BUSINESS DAYS PRIOR TO YOUR EVENT
- A FINAL GUEST COUNT IS DUE (3) BUSINESS DAYS PRIOR TO YOUR EVENT DATE
- PRIVATE DINING GROUPS ARE ON ONE GUEST CHECK AND WILL INCLUDE A 7% SALES TAX & 2% RESORT TAX, AND 23% SERVICE CHARGE
- THE RESTAURANT OFFERS VALET PARKING AT AN ADDITIONAL COST TO THE GUEST
- A DEPOSIT WILL BE REQUIRED TO HOLD THE DATE OF YOUR EVENT
- PAYMENT IS DUE IN FULL AT THE CONCLUSION OF YOUR EVENT
- ALL ITEMS ON ANY MENU CAN BE SUBSTITUTED (SOME SUBSTITUTIONS WILL REQUIRE ADDITIONAL CHARGE)

PRIVATE ROOM	ROOM CAPACITY
GLASS ENCLOSED VIP ROOM	SEATS UP TO (16) GUESTS
SOUTH PRIVATE DINING ROOM	SEATS UP TO (20) GUESTS
NORTH PRIVATE DINING ROOM	SEATS UP TO (32) GUESTS
NORTH & SOUTH PRIVATE DINING ROOM	SEATS UP TO (55) GUESTS
ENTIRE RESTAURANT	SEATS UP TO (250) GUESTS (MORE CAPACITY AVAILABLE IF NEEDED) **FOR ANY GUEST COUNT LARGER THAN (220) ADDITIONAL FURNITURE MAY BE RENTED**

PRIVATE DINING SPACES



MAIN DINING ROOM

seats up to 250 guests

VIP ROOM

seats up to 16 guests



RED BAR

reception up to 80 guests

WINE CELLAR ALCOVE

seats up to 44 guests



NORTH & SOUTH PRIVATE DINING ROOM

seats up to 55 guests

APPETIZERS

PRICED (2) PER PERSON PER ONE HOUR RECEPTION

HEIRLOOM TOMATO BRUSCHETTA ON TOASTED CROSTINI
FRIED MOZZARELLA BOCCOCINI W/ PETERS "RED LEAD"
MINI CAPRESE SKEWER W/ GRAPE TOMATO, BABY MOZZARELLA
AND AGED BALSAMIC REDUCTION

HOUSE MADE ITALIAN SAUSAGE STUFFED BABY SWEET PEPPERS W/ PECORINO SALSA
HOUSE MADE MEATBALLS W/ TOMATO & PECORINO ROMANO

CRISP CHICKEN DRUMETTES W/ SWEET & TANGY SAUCE
AHI TUNA POKE, WONTON CHIP AND SCALLIONS
SAUTÉED GULF SHRIMP W/ LEMON AND GARLIC BUTTER
MINI BLT SANDWICHES W/ APPLEWOOD SMOKED BACON & HEIRLOOM TOMATO
MINI PASTRAMI SLIDERS W/ GRUYERE, AIOLI & SLAW ON BRIOCHE
HOUSE MADE CONCH FRITTERS W/ REMOULADE

BEEF TARTARE CROSTINI, CAPER DIJON VINAIGRETTE, PICKLED SHALLOTS
MINI TENDERLOIN SANDWICHES W/ HORSERADISH CRÈME FRAICHE , ARUGULA, BRIOCHE
CHEF'S DAILY CEVICHE SELECTION
MINI MARYLAND STYLE CRAB CAKES W/ HOUSE REMOULADE
C.A.B. PRIME FILET MIGNON SKEWERS W/ SWEET ONIONS & HERB MARINADE

LOLLIPOP BABY LAMB CHOPS W/ ROASTED TOMATO & OLIVE TAPENADE
LOBSTER POTATO SKINS W/ FRESH MAINE LOBSTER, APPLEWOOD BACON & TARRAGON
CRÈME FRAICHE
PRIME BEEF CANAPÉ OSCAR STYLE W/ FRESH CRAB, ASPARAGUS & BÉARNAISE ON BRIOCHE
MAINE LOBSTER SANDWICH W/ ARUGULA & TARTAR SAUCE

STATIONS

IMPORTED ANTIPASTI & CHEESE PLATTER

CHEF'S ARTISANAL CHEESE SELECTIONS

*SOPPRESATTA, CALABRIAN SALAMI SELECTIONS & SHAVED PROSCIUTTO
ROASTED PEPPERS, MARINATED OLIVES, TOMATOES & SEASONAL ACCOMPANIMENTS
CROSTINI'S & CRACKERS*

SEAFOOD TOWER

TOPNECK CLAMS, PEI MUSSELS, WHITE GULF SHRIMP, CALAMARI & OYSTERS
ADD ALASKAN KING CRAB & MAINE LOBSTER

GOURMET SANDWICH & SLIDER DISPLAY

ALL SANDWICHES AND SLIDERS ARE SERVED ON HOUSE MADE BRIOCHE

MINI TENDERLOIN SANDWICHES W/ FRESH ARUGULA & HORSERADISH CRÈME FRAICHE

JUMBO LUMP CRAB CAKES W/ PICKLED VEGETABLES & REMOULADE

ADOBO GRILLED CHICKEN W/ FENNEL SLAW & CHIPOTLE AIOLI

HOUSE MADE ITALIAN SAUSAGE & PEPPERS W/ MARINARA

HOUSE MADE PASTRAMI W/ FRESH ARUGULA

PHILLY STYLE CHEESE STEAK

2 SELECTIONS

3 SELECTIONS

4 SELECTIONS

ADD ALASKAN KING CRAB ROLL

ULTIMATE SURF & TURF ROLL

JAPANESE KOBE AND ALASKAN KING CRAB

OTHER WORLDLY SELECTIONS

ROASTED WHOLE LOBE OF FOIE GRAS FLAMBÉ

*SERVED TABLESIDE HUDSON VALLEY FOIE GRAS TORCHON W/ PEAR GRAPPA CAKE & PEAR BUTTER
CAVIAR*

BELUGA OR OSSETRA CAVIAR

BELLINI & TRADITIONAL ACCOMPANIMENTS

ADD ICED VODKA OR CHAMPAGNE

MARKET PRICE

DESSERT TABLE

FRESH-N-HOT DOUGHNUT HOLES & KEY LIME PIE & CHEESECAKE SHOOTERS

MINI CUPCAKES

RED VELVET W/ CREAM CHEESE FROSTING & VANILLA W/ BUTTERCREAM

CHOCOLATE DRIPPED STRAWBERRIES

ASSORTED BISCOTTI & COOKIES

\$15 PER PERSON

ADD CHOCOLATE FOUNTAIN W/ FRESH CUT FRUIT & ASSORTED BISCOTTI \$4 PER PERSON

DINNER MENU OPTIONS

DINNER MENU ONE

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE CHOICE OF:

CERTIFIED ANGUS BEEF® MANHATTAN STRIP

ROASTED ASHLEY FARMS CHICKEN BREAST

WILD ATLANTIC SALMON WITH BASIL PESTO

SIDES

FAMILY STYLE:

WHIPPED POTATOES & SAUTÉED BROCCOLI WITH GARLIC

DESSERT

FAMILY STYLE:

CHEF'S SELECTION OF HOUSE MADE DESSERT

DINNER MENU TWO

APPETIZER FOR THE TABLE

MUSSELS FRA DIAVLO

P.E.I MUSSELS, CHILIES, TOMATO & GARLIC SALAD

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE CHOICE OF:

CERTIFIED ANGUS BEEF® FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

WILD ATLANTIC SALMON WITH BASIL PESTO

SIDES

FAMILY STYLE: WHIPPED POTATOES & SAUTÉED GREEN BEANS W/ GARLIC

DESSERT

FAMILY STYLE: CHEF'S SELECTION OF HOUSE MADE DESSERT

DINNER MENU THREE

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

*WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI
STUFFED HOT PEPPERS*

HOUSE MADE SAUSAGE & "RED LEAD"

SALAD CHOICE OF:

RED "HOUSE" SALAD

*BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY
VINAIGRETTE*

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE CHOICE OF:

8 oz. CERTIFIED ANGUS BEEF® FILET MIGNON

16 oz. CERTIFIED ANGUS BEEF® RIBEYE

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

SIDES

FAMILY STYLE:

WHIPPED POTATOES, SAUTÉED BROCCOLI

SEARED MUSHROOMS & ONIONS

DESSERT CHOICE OF:

KEY LIME PIE

TOASTED MERINGUE & BLACKBERRY COMPOTE

VANILLA PANNA COTTA

RASPBERRY SAUCE & FRESH BERRIES

DINNER MENU FOUR

ANTIPASTI PLATTER UPON ARRIVAL

CHEF'S SELECTION OF DOMESTIC & IMPORTED CHEESES & MEATS

SEASONAL ACCOMPANIMENTS

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

CHEF TARTARE DUO

SUSHI GRADE TUNA POKE W/ PINEAPPLE, CUCUMBER, SESAME & WAKAME

CERTIFIED ANGUS BEEF® BRAND PRIME HAND CUT BEEF TENDERLOIN, SHALLOTS, CAPERS & CROSTINI

STUFFED HOT PEPPERS

HOUSE MADE SAUSAGE & "RED LEAD"

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLED BLEU, RED ONION, TOMATOES, CROUTONS & PEPPERED RANCH DRESSING

ENTRÉE CHOICE OF:

8 oz CERTIFIED ANGUS BEEF® BRAND FILET MIGNON WITH 4 oz. MAINE LOBSTER TAIL

16 oz CERTIFIED ANGUS BEEF® BRAND RIBEYE WITH 4 oz. MAINE LOBSTER TAIL

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

WILD ATLANTIC SALMON WITH BASIL PESTO

TUNA "FILET MIGNON" WITH RED PEPPER ROUILLE

SIDES

CHOOSE (3) SIDES TO BE SERVED FAMILY STYLE

POTATOES AU GRATIN / SAUTÉED ASPARAGUS / SWEET ONIONS / PARSLEY & GARLIC FRITES

SAUTÉED MUSHROOMS & ONIONS / WHIPPED POTATOES

DESSERT CHOICE OF:

TRIPLE CHOCOLATE CAKE

CHANTILLY CREAM & FRESH BERRIES

NEW YORK STYLE CHEESECAKE

TRIPLE BERRY COMPOTE

DINNER MENU FIVE

SEAFOOD TOWER

ALASKAN KING CRAB, SHRIMP COCKTAIL, OYSTERS, CLAMS & MUSSELS ON THE HALF SHELL,
MAINE LOBSTER, COCKTAIL, MIGNONETTE & MUSTARD SAUCES

APPETIZER FOR THE TABLE

CHARCUTERIE PLATE

*BRESOLA, LAMB PROSCIUTTO, WILD BOAR SAUSAGE, DUCK PROSCIUTTO & IBERICO HAM
CORNICHONS, GIARDINIERA, WHOLE GRAIN MUSTARD AND FRESH BRIOCHE*

SALAD CHOICE OF:

RED "HOUSE" SALAD

*BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY
VINAIGRETTE*

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

TOMATO & MOZZARELLA

HEIRLOOM TOMATOES, MOZZARELLA, AGED BALSAMIC & EXTRA VIRGIN OLIVE OIL

ENTRÉE CHOICE OF:

8 oz CERTIFIED ANGUS BEEF® BRAND FILET MIGNON W/ 4 oz LOBSTER TAIL

14 oz CERTIFIED ANGUS BEEF® BRAND NY STRIP W/ 4 oz LOBSTER TAIL

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST W/ 4 oz LOBSTER TAIL

WILD ATLANTIC SALMON W/ BASIL PESTO

TUNA "FILET MIGNON" W/ RED PEPPER ROUILLE

SIDES

CHOOSE (3) SIDES TO BE SERVED FAMILY STYLE

TRUFFLED MACARONI & CHEESE / SAUTÉED ASPARAGUS / SWEET ONIONS / PARSLEY
& GARLIC FRITES

SAUTÉED MUSHROOMS & ONIONS / WHIPPED POTATOES / GREEN BEANS WITH PANCETTA
& PINE NUTS

FLORIDA CREAMED CORN WITH CORNBREAD TOPPING / BRUSSEL SPROUTS WITH PANCETTA

DESSERT CHOICE OF:

NEW YORK STYLE CHEESECAKE

TRIPLE BERRY COMPOTE

KEY LIME PIE

TOASTED MERINGUE & BLACKBERRY COMPOTE

RED VELVET CAKE

CREAM CHEESE MOUSSE, FRESH BERRIES & CHOCOLATE SAUCE

LUNCH MENU OPTIONS

CORPORATE MENU

TO START:

SPICY HOMEMADE HUMMUS W/ HOUSE MADE PITA
VEGETABLE CRUDITÉ

ENTRÉE CHOICE OF:

GRILLED CHICKEN CAESAR

ASHLEY FARMS ROASTED CHICKEN BREAST CLASSIC CAESAR SALAD

PROSCIUTTO & FRESH BUFALA MOZZARELLA

BASIL PESTO, FIELD GREENS ON CIABATTA BREAD CHEF'S HOUSE MADE CHIPS

GREEK SALAD

ROMAINE LETTUCE, AGED FETA, OLIVES, TOMATO, CUCUMBER, PITA CROUTONS

ADD CHICKEN | ADD BEEF | ADD GRILLED TUNA

DESSERT:

CHEF SELECTION OF HOUSE MADE DESSERTS WITH AMERICAN COFFEE & TEA

MEDITERRANEAN MENU

SALAD CHOICE OF:

GREEK SALAD

ROMAINE LETTUCE, AGED FETA, OLIVES, TOMATO, CUCUMBER, PITA CROUTONS

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

ENTRÉE CHOICE OF:

SHRIMP & MUSSELS W/ WHITE WINE & GARLIC OVER LINGUINI

HERB ROASTED SALMON SERVED OVER SUN ROASTED TOMATO AND VEGETABLE COUS COUS

SUBSTITUTE FILET MIGNON SKEWERS +7

ASHLEY FARMS ROASTED CHICKEN

TOMATO AND OLIVE TAPENADE, HERB ROASTED POTATOES

DESSERT:

CHEF SELECTION OF HOUSE MADE DESSERTS WITH AMERICAN COFFEE & TEA

CLASSIC STEAKHOUSE

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE, GARLIC CROUSTADE & HOUSE MADE DRESSING

ENTRÉE CHOICE OF:

PETITE CERTIFIED ANGUS BEEF® BRAND FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

SIDES: FAMILY STYLE:

WHIPPED POTATOES

SAUTÉED MUSHROOMS & ONIONS

DESSERT:

CHEF SELECTION OF HOUSE MADE DESSERTS WITH AMERICAN COFFEE & TEA

OPEN BAR PACKAGES

OPEN BAR GUIDELINES:

- PRICE IS BASED ON A ONE HOUR OPEN BAR
- ITEMS WITHIN EACH PACKAGE CAN BE CHANGED OR MODIFIED
ADDITIONAL COST MAY BE REQUIRED
- PRICING DOES NOT INCLUDE GRATUITY, 7% SALES TAX & 2% RESORT FEE TAX

PREMIUM BAR I

ABSOLUT VODKA
BACARDI SILVER RUM
HORNITOS BLANCO
TEQUILA
JACK DANIELS WHISKEY
DEWARS WHITE LABEL
SCOTCH
BEEFEATER GIN
BUD LIGHT
BUDWEISER
STELLA ARTOIS
SAM ADAMS
ST PAULI N/A

HOUSE RED & WHITE WINE
(BASED ON AVAILABILITY)

PREMIUM BAR II

GREY GOOSE VODKA
FLOR DE CANA SILVER RUM
PATRON SILVER TEQUILA
MAKERS MARK BOURBON
JOHNNIE WALKER BLACK
LABEL SCOTCH
BOMBAY SAPPHIRE GIN
BUD LIGHT
BUDWEISER
STELLA ARTOIS
SAM ADAMS
ST PAULI N/A

HOUSE RED & WHITE WINE
(BASED ON AVAILABILITY)

BEER & WINE

BUDWIESER
BUD LIGHT
LEFFE BLONDE
MICHELOB ULTRA
ST PAULI N/A

SOMMELIER'S SELECTION
OF RED & WHITE WINE.
(BASED ON AVAILABILITY)

TEAM BUILDING

THANK YOU FOR CHOOSING RED, THE STEAKHOUSE FOR YOUR TEAM BUILDING EXPERIENCE! OUR EVENT COORDINATOR IS HERE TO ASSIST YOU IN MAKING YOUR EVENT SEAMLESS AND STUNNING. OUR CHEF IS ABLE TO CATER EACH EVENT TO YOUR SPECIFIC NEEDS, SO PLEASE DO NOT HESITATE TO ASK FOR A CUSTOM MENU OR EVENT.

IN TERMS OF CORPORATE DEVELOPMENT, TEAM BUILDING EXERCISES ARE IMPORTANT NOT ONLY FOR THE IMMEDIATE GROWTH AND DEVELOPMENT BY THE TEAM DURING THE EVENT, BUT ALSO FOR LONG TERM GROUP SKILLS, COMMUNICATION AND SUCCESSFUL TEAM WORK.

TEAM BUILDING GUIDELINES:

- ALL ITEMS WILL BE PROVIDED BY THE RESTAURANT
- EACH GUEST WILL RECEIVE A COMPLIMENTARY COCKTAIL UPON ARRIVAL
- FINAL GUEST COUNT IS DUE (3) BUSINESS DAYS PRIOR TO EVENT DATE
- ALL EVENT COSTS WILL BE ON A SINGLE CHECK, AND INCLUDE 23% SERVICE CHARGE, 7% SALES TAX AND 2% RESORT TAX
- THE RESTAURANT OFFERS VALET PARKING AT AN ADDITIONAL COST TO THE GUEST
- A DEPOSIT WILL BE REQUIRED TO HOLD THE DATE OF THE EVENT
- PAYMENT IS DUE IN FULL AT THE CONCLUSION OF THE EVENT

CLASSIC BARTENDER COMPETITION

GUESTS WILL LEARN THE ART OF MIXOLOGY AS THE TEAMS WORK TOGETHER TO CREATE A UNIQUE TWIST ON CLASSIC COCKTAILS THROUGHOUT HISTORY. TEAMS WILL BE JUDGED BASED ON TASTE, PRESENTATION AND CREATIVITY. OUR MIXOLOGIST WILL EXPLAIN THE HISTORY OF EACH COCKTAIL, HOW VARIOUS LIQUORS ARE PRODUCED AND DISTILLED, AND THE EVOLUTION OF MIXOLOGY.

HOW IT WORKS:

GUESTS WILL BE SPLIT INTO TEAMS AND DIRECTED TO THEIR MIXOLOGY STATIONS. EACH STATION IS EQUIPPED WITH A VARIETY OF LIQUORS, GLASSWARE, AND BAR TOOLS SPECIFIC TO THE TASKS, AS WELL AS FRESH FRUITS, HERBS AND SPICES, FRUIT JUICES AND GARNISHES. THE MIXOLOGIST WILL INSTRUCT THE TEAMS HOW TO MAKE CLASSIC COCKTAILS, AND HOW RED, THE STEAKHOUSE PUTS A CONTEMPORARY TWIST ON THOSE CLASSICS.

EACH TEAM WILL HAVE (20) MINUTES TO RECREATE VARIOUS COCKTAILS USING ALL THE INGREDIENTS PROVIDED, AND THE INFORMATION PREVIOUSLY GIVEN BY THE MIXOLOGIST.

EACH TEAM MUST THEN PRESENT THEIR COCKTAILS TO THE JUDGE'S TABLE. EACH TEAM WILL BE JUDGED BASED ON TASTE, PRESENTATION AND CREATIVITY!

THIS PACKAGE INCLUDES:

WELCOME COCKTAIL FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE ON DURING THEIR COMPETITION

SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)

BAR ASSISTANT REQUIRED FOR ANY GROUP OVER **(20)** GUESTS

(\$150 FEE PER EVERY GROUP OF 20)

LASTS APPROXIMATELY **(60)** MINUTES DEPENDING ON GROUP SIZE

THE SECRET INGREDIENT COMPETITION

THIS TEAM BUILDING IS COMPRISED OF TWO SEPARATE EXERCISES ; ONE FOCUSING ON CULINARY, THE OTHER ON BEVERAGE. TEAMS WORK TOGETHER TO RECREATE CULINARY DISHES DEMONSTRATED BY OUR CHEF UTILIZING A SPECIAL "SECRET" INGREDIENT. THE OTHER PORTION CONSISTS OF A CONDENSED VERSION OF THE MIXOLOGY EXERCISE, WHERE TEAMS MUST TRY AND RECREATE CLASSIC COCKTAILS WITH A TWIST.

HOW IT WORKS:

ALL GUESTS WILL BE SPLIT INTO TEAMS AND SENT TO THEIR CULINARY STATIONS. CHEF WILL INTRODUCE THE TEAMS TO UNIQUE FLAVORS FROM OUR MENU AND HOW WE PUT A CONTEMPORARY TWIST ON CLASSIC DISHES. DURING THE DEMONSTRATION, THE TEAMS MUST TAKE CAREFUL NOTES IN ORDER TO LATER BE ABLE TO RECREATE CHEF'S DISH.

THE MIXOLOGIST WILL DEMONSTRATE HOW TO BLEND A CLASSIC COCKTAIL AND EXPLAIN TO THE GROUP WHY WE PAIR CERTAIN INGREDIENTS WITH OTHERS BASED ON FLAVOR AND PROFILE.

AFTER BOTH DEMONSTRATIONS ARE COMPLETE, EACH TEAM WILL DELVE INTO THEIR CHALLENGE BY REPRODUCING CHEF'S DISH AND THE COCKTAIL, BOTH WITH THEIR OWN CREATIVE TWIST, UTILIZING THE "SECRET" INGREDIENT. THEY WILL THEN PRESENT THEIR FINAL PRODUCT TO A TEAM OF CULINARY JUDGES.

THIS PACKAGE INCLUDES:

WELCOME COCKTAIL FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE
ON DURING THEIR COMPETITION
MIXOLOGIST
SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER (20) GUESTS
LASTS APPROXIMATELY (75) MINUTES DEPENDING ON GROUP SIZE

FLAVORS OF MIAMI

Ceviche and Mojito Making

ENJOY A FUN FILLED EVENING OF CEVICHE AND MOJITOS AT RED, THE STEAKHOUSE.
YOUR GROUP WILL BE GREETED WITH A REFRESHING MOJITO UPON ARRIVAL.

HOW IT WORKS:

EXECUTIVE CHEF PETER VAUTHY WILL GUIDE STUDENTS THROUGH THE TRADITIONAL TECHNIQUES OF CEVICHE MAKING. GUESTS WILL LEARN THE PROPER WAY TO CUT AND MARINATE THE FRESH FISH. THEY WILL ALSO LEARN THE SECRETS OF THE CREATIVE FLAVORS OF CHEF VAUTHY. STUDENTS WILL HAVE HANDS ON EXPERIENCE, MIXING AND CREATING THEIR OWN SPECIAL CEVICHE WITH A VARIETY OF FRESH VEGETABLES, HERBS, SPICES, FRUITS AND FLAVORS. CHEF VAUTHY WILL THEN DEMONSTRATE A MEDITERRANEAN STYLE OF CEVICHE USING TRADITIONAL FAMILY TECHNIQUES.

JUST AS THE LAST SIP OF THE COCKTAIL IS TAKEN, RED'S BARTENDING TEAM AND MIXOLOGIST WILL TEACH YOU HOW TO MUDDLE UP YOUR OWN MOJITO. A VARIETY OF FLAVORED RUMS AND FRESH SEASONAL FRUITS WILL BE AVAILABLE FOR STUDENTS TO EXPERIMENT WITH.

THIS PACKAGE INCLUDES:

WELCOME MOJITO FOR EACH GUEST.
RECIPES CARDS

DURING THEIR COMPETITION
MIXOLOGIST

SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER **(20)** GUESTS
LASTS APPROXIMATELY **(90)** MINUTES DEPENDING ON GROUP

CHILLIN' & GRILLIN'

THIS TWO PART TEAM BUILDING INVOLVES THE PERFECT MATCH OF CHEF PETERS SPECIAL STEAK RUBS AND LIBATIONS.

HOW IT WORKS:

CHEF WILL TEACH THE GROUP HOW TO MAKE RED'S SIGNATURE STEAK RUBS. CHEF WILL CREATE TASTY BITES FLAVORED WITH THE RUB FOR OUR GUESTS TO SAMPLE AND ENJOY. TEAMS WILL THEN RECREATE THE RUB, ADDING THEIR OWN TWIST, GIVING THE FINAL PRODUCT AS MUCH HEAT, SPICE AND FLAVOR AS THEY LIKE. THE RUBS WILL BE PLACED ON STEAKS FOR OUR CULINARY TEAM TO GRILL OFF AND JUDGE. THE TEAMS WILL BE ABLE TO SAMPLE THE FINAL PRODUCT.

AS THE STEAKS ARE BEING GRILLED, RED'S MIXOLOGIST WILL DEMONSTRATE HOW TO CREATE THE PERFECT COCKTAIL. EACH TEAM WILL NOW BE CHALLENGED TO RECREATE THE COCKTAIL IN THEIR OWN STYLE WITH THEIR NEWFOUND CULINARY KNOWLEDGE. THE COCKTAILS WILL BE PRESENTED TO THE JUDGES TABLE. THE WINNING TEAM WILL BE DECIDED BASED ON FLAVOR, PRESENTATION AND CREATIVITY.

ALL OF OUR TEAMS WILL LEAVE WITH A JAR OF RED'S SIGNATURE SPICE RUB.

THIS PACKAGE INCLUDES:

WELCOME COCKTAIL FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE ON
DURING THEIR COMPETITION
MIXOLOGIST
SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER (20) GUESTS
LASTS APPROXIMATELY (90) MINUTES DEPENDING ON GROUP SIZE



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SOUTH BEACH



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