



# LAFAYETTE

STEAKHOUSE

DINING GUIDE

A MR. HOSPITALITY VENUE



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# ABOUT

Drawing inspiration from Speakeasy culture and traditional members-only European clubs, Lafayette Steakhouse boasts an atmosphere that seamlessly merges old-world charm with an upscale appeal. Lafayette's fusion of lavish fabrics and captivating vintage lighting epitomizes a seductive invitation, drawing guests into a realm where mystery intertwines with desire. The restaurant creates an ambiance of comfort and hospitality, enticing you to relax and indulge in a delectable dining experience. With its intimate corners and private alcoves, the space offers guests the perfect setting to savor their cocktails and fine wines in privacy. The grand piano on the main floor promises enchanting live entertainment that elevates the dining experience to new heights.

Lafayette Steakhouse invites guests to embark on a culinary journey with a contemporary flair, enhancing the traditional American Steakhouse experience and setting its commitment to unparalleled bespoke hospitality. Guests can indulge in tableside service, where skilled artisans craft vibrant dishes and cocktails with precision. Led by Head Chef Kylian Goussot and Advanced Head Sommelier Gabrielle Newberg, Lafayette's team of experts bring a passion for both classic and innovative pairings.

# PRIVATE PARTIES

Located in the heart of Brickell, LAFAYETTE offers full-service amenities for parties of any size. The multifaceted venue radiates a sleek ambiance coupled with custom catering packages, staffing services, and talent booking. Our special events team will transform your vision into a reality. Lafayette is the perfect venue for any upscale occasion.

Holiday Parties

Birthday Celebrations

Business Gatherings

Corporate Events

Anniversary Celebrations

Boutique Receptions

Press Events

Intimate Social Gatherings

Rehearsal Dinners

Our venue capabilities ensure your private event will leave a lasting impression on both guests and clients

Turn Key Event Space

Pre-set and Customized Menus

Two Full Service Bars

Mezzanine Level Private Dining & Reception Space

Semi-Private Chandelier Table

Customizable Seating Options and Furniture Layout

Wireless Microphone

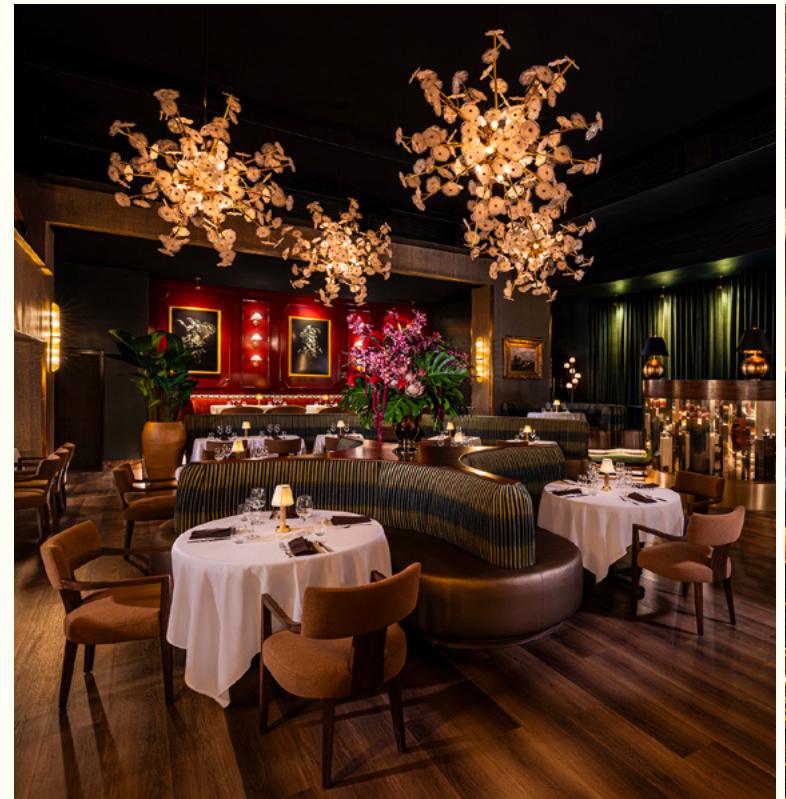
Built In DJ Booth

On Site Production Manager

Personalized Entertainment Options



# PRIVATE DINING OPTIONS



## Main Dining Room

SEATED CAPACITY: 100  
STANDING CAPACITY: 275  
SQUARE FOOTAGE: 3,678



## Mezzanine

SEATED CAPACITY: 50  
STANDING CAPACITY: 75  
SQUARE FOOTAGE: 1,652



## Chandelier Table

SEATED CAPACITY: 10

## Venue Buy Out

SEATED CAPACITY: 150  
STANDING CAPACITY: 350  
SQUARE FOOTAGE: 5,330

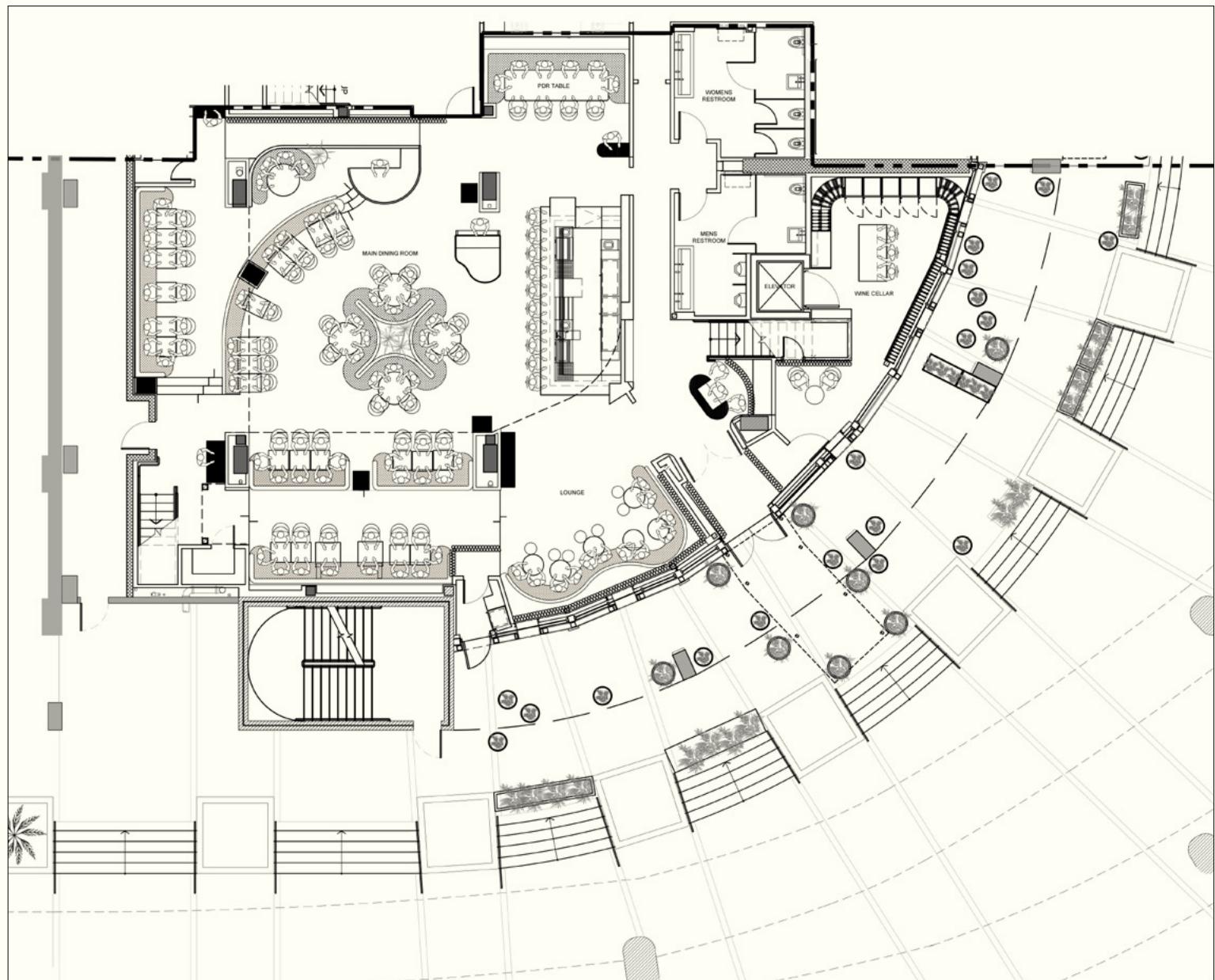
# Floorplan

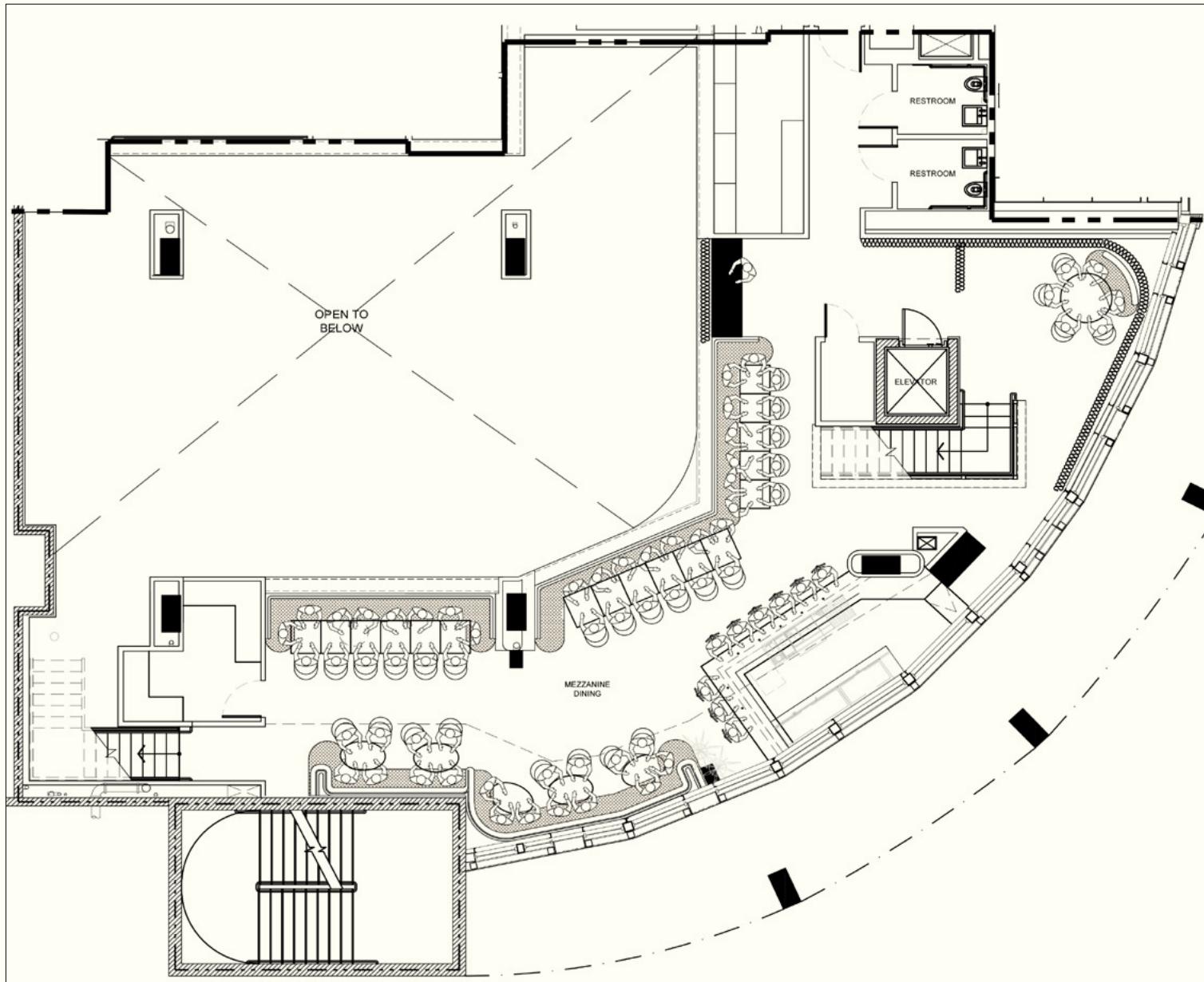
## MAIN DINING ROOM

SEATED CAPACITY: 100

STANDING CAPACITY: 275

SQUARE FOOTAGE: 3,678





# Floorplan

# MEZZANINE

SEATED CAPACITY: 50

STANDING CAPACITY: 75

SQUARE FOOTAGE: 1,652

\*inclusive of private bar







# PASSED BITES BY THE HOUR

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## Savory

- LOBSTER TARTLET, green pea, citrus
- BEEF TARTARE TARTLET, caramelized onion, chive
- VEGETARIAN TARTLET, eggplant, vegetable
- SHRIMP COCKTAIL, cocktail sauce
- ICED "AJO BLANCO", marcona almond, garlic
- WARM CRISPY POTATOES, caviar, crème fraiche
- CHOUX DOUGH, bechamel, aged cheddar, bacon
- CRAB CAKE, whole grain mustard sauce
- MUSHROOMS "ARANCINI", truffle risotto
- PRIME BEEF "BARBAJUAN"

## Sweet

- RASPBERRY TARTLET
- CHOCOLATE & PEANUT TARTLET
- CITRUS PUFFED CHOUX
- ALMOND FINANCIER
- PAVLOVA EXOTIC

### CLASSIQUE

\$35 Per Person First Hour  
\$30 Per Person Each Additional Hour  
*Selection Of 5 items*

### SIGNATURE

\$55 Per Person First Hour  
\$45 Per Person Each Additional Hour  
*Selection Of 7 Items*



# SIGNATURE MENU \$95

*Served Family Style For The Table*

## First Course

JUMBO LUMP CRAB CAKE  
microgreens, whole grain mustard sauce

CAESAR SALAD  
house made caesar dressing, croutons,  
24-month aged shaved parmesan

## Second Course

PAN SEARED CHILEAN SEABASS  
lafayette curry, heirloom baby carrots

CHÂTEL FARMS PRIME SKIRT STEAK  
chimichurri sauce

## Sides

WHIPPED YUKON GOLD POTATO  
french butter, fleur de sel

PAN CHARRED LOCAL BROCCOLINI  
crisp garlic, pistachio, lemon zest, fresno chilies

## Desserts

ULTIMATE LAVA CAKE  
Half Baked Cookie, Praline, Vanilla Ice Cream

PISTACHIO TEMPTATION  
Caramelized Homemade Brioche, Whiskey Ice Cream



# PREMIUM MENU \$125

*Served Family Style For The Table*

## First Course

### JUMBO LUMP CRAB CAKE

microgreens, whole grain mustard sauce

### TUNA CRUNCHY TACOS

avocado, marcona almond, ginger and kaffir sauce

### FRESH GREEN BEAN SALAD

candied ginger, toasted nuts, frisée lettuce, creamy  
whole grain mustard dressing  
(+\$15 add lobster)

## Second Course

### CHÂTEL FARMS PRIME RIBEYE

bearnaise sauce

### GRILLED MEDITERRANEAN BRANZINO

signature spice rub, carrot & sage purée,  
crunchy vegetables

## Sides

WHIPPED YUKON GOLD POTATO  
french butter, fleur de sel

PAN CHARRED LOCAL BROCCOLINI  
pistachio, crisp garlic,  
fresno chilies lemon zest

CREAMED CORN  
24-month grated parmesan,  
black truffle, lime

## Desserts

ULTIMATE LAVA CAKE  
Half Baked Cookie, Praline,  
Vanilla Ice Cream

PISTACHIO TEMPTATION  
Sicilian Pistachio, Cherry Amarena Ice Cream



# PRIME MENU \$165

*Served Family Style For The Table*

## First Course

### JUMBO LUMP CRAB CAKE

Microgreens, whole grain mustard sauce

### CRISPY RICE & BEEF TARTARE

Smoked egg, BBQ onion glazed

### CAESAR SALAD

House made caesar dressing, croutons,  
24-month aged shaved parmesan

### JUMBO SHRIMP COCKTAIL

Cocktail sauce, meyer lemon

### TUNA CRUNCHY TACOS

Avocado, marcona almond, ginger and kaffir  
sauce

## Second Course

### CHÂTEL FARMS PRIME RIBEYE

Bearnaise sauce

### PAN SEARED CHILEAN SEABASS

Lafayette curry, heirloom baby carrots

## Sides

### WHIPPED YUKON GOLD POTATO

French butter, fleur de sel

### PAN CHARRED LOCAL BROCCOLINI

Pistachio, crisp garlic,  
fresno chilies lemon zest

### CREAMED SPINACH

Bechamel, crispy allium

## Desserts

### NY STYLE CHEESECAKE

Red berries, vanilla

### ULTIMATE LAVA CAKE

Half baked cookie, praline, vanilla ice cream

### PISTACHIO TEMPTATION

Sicilian pistachio, cherry amarena ice cream



# RECEPTION STYLE MENU

For private events only

*\$250 Chef Attendant Fee per station, per hour.*

## Handroll Station

**Choice of 2 - \$18 | Choice of 3 - \$27**

Spicy Tuna  
Hamachi Jalapeño  
Yuzu Salmon  
Daikon Chirashi

## Carving Station

Prime Boneless Ribeye - \$32  
Prime Filet Mignon - \$34  
Colorado Rack of Lamb - \$28

## Side Live Stations

*(Same area as the carving station)*

Truffle Cream Corn - \$12  
Mashed Potatoes - \$8  
Mushroom Risotto - \$9  
Shrimp & Saffron Risotto - \$14  
Beetroot & Parmesan Risotto - \$9  
Classic Parmesan Risotto - \$9

## Display Entrées

4oz Scottish Salmon - Chimichurri  
or Miso Glazed - \$16

4oz Chilean Seabass - Marinated in Miso  
& Jalapeños - \$24

4oz Branzino - Signature Rub, Carrot & Sage Purée,  
Crunchy Vegetables - \$20

Wagyu Beef Sliders - Brioche Bun, Aged Cheddar,  
Confit Onion, Pickles - \$9

Fried Chicken & Caviar - \$16

## Live Dessert Station

Chocolate Fountain with Fruit Skewers, Marshmallows,  
and Madeleines or financier \$16

Flambée Crêpes Suzette with Grand Marnier \$14

Nitrogen Pavlova with Red Fruits  
and Berry Coulis \$18

*Prices per person, per hour*





# BAR PACKAGES

## Premium Open Bar

\$60 per person first hour  
\$45 per person second hour  
\$25 per person each additional hour

Sommelier Selection Red, White, & Bubbly

### SPIRITS

Grey Goose Vodka, Teramana Silver Tequila, No3 Gin, Dewars White Label Scotch, Makers Mark Bourbon, Planteray Rum 3 Stars

## Beverage Guidelines

### SOFT DRINKS & JUICES INCLUDE:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice

UNLIMITED STILL & SPARKLING WATER AT \$10 PER PERSON

OPEN BAR PACKAGE DOES NOT INCLUDE SHOTS OR SPECIALTY COCKTAILS

OPEN BAR PACKAGES ARE RESERVED FOR GROUPS LARGER THAN 25 GUESTS

You may also choose to offer beverages on consumption or bottle service.

## Ultra Premium Bar

\$70 per person first hour  
\$45 per person second hour  
\$25 per person each additional hour

SELECTION OF TWO SPECIALTY COCKTAILS  
Sommelier Selection Red, Rose, White & Bubbly

### SPIRITS

Belvedere Vodka, Don Julio Silver Tequila, Hendricks Gin, Zacapa 23 Rum, Glenfiddich 14yo , Makers Mark Bourbon

### SELECT TWO SPECIALTY COCKTAILS

*- Ultra Premium Bar Package Only -*

#### **Light My Fire**

Pineapple And Smoked Chilli Infused  
Don Fulano Blanco Tequila

#### **Come Together**

Belvedere Vodka, Pomplamoose,  
Absinthe, Lemon

#### **Be My Baby**

Strawberry And Basil Infused Ketel One  
Vodka, Vanilla, Sparkling Wine

#### **Born To Be Wild**

Apricot And Tarragon Infused "Vida" Del  
Maguey Mezcal, Lime Juice, Agave

#### **I Can't Explain**

Absolut Elix Vodka, Italicus, Watermelon,  
Rose Water, Sparkling Wine

#### **California Dreamin**

Cranberry And Pink Peppercorn Infused  
Don Julio Blanco, Campari, Grapefruit

#### **Like A Rolling Stone**

Bullet Rye Whiskey, Motenegro, Maple,  
Walnuts

#### **What A Wonderful World**

Brugal 1888 Rum, Coffee Beans Infused  
Carpano Antica Formula, Cacao



# WINE PAIRINGS

## Signature \$95pp

Antoine Muller Brut, Alsace, France NV

Hartford Court Chardonnay, Russian River Valley, California 2021

Arrowood Cabernet Sauvignon, Knights Valley, California 2019

## Prime \$150pp

Tilmont Brut Réserve, Champagne, France NV

Domaine Fleuriet Sancerre, Loire Valley, France 2023

Château Lassègue, Saint Émilion Grand Cru, Bordeaux, France 2013

# SPECIAL EVENTS GUIDELINES

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## SITE INSPECTIONS & BOOKINGS

Prior to booking your party, our Events team will prepare a customized proposal. At that time, a site inspection can be scheduled at the venue. Walk-in visits are based only on availability. All event confirmations require a 50% deposit of the total estimated booking total along with a signed agreement. This will confirm the event date. Please note, proposals without a provided deposit will not be guaranteed or held for a desired date until the deposit is received.

## FOOD & BEVERAGE

All food and beverage served at the event must be provided, prepared, served and consumed on restaurant premise. No food or beverage of any kind may be brought in by the client without prior approval by the management. Additional fees may be charged on these occasions.

## TAX & SERVICE CHARGE

All food and beverage is subject to a tax, 20% service charge, and 5% admin fee. This will also apply to all other goods and services such as: DJ, band, bartenders, additional staffing, performers, projector screen, microphone, linens, furniture rentals, flowers, etc.

## TAX EXEMPT GROUPS

Tax-exempt groups must provide a copy of a valid State Sales Tax Exempt Certificate prior to the event. Client must be named as exempt organization.

## A/V SERVICES

Should you require any specialized audio and/or visual services, all such services can be arranged by the Special Events Team or through an approved third-party vendor. Client is responsible for all third-party costs. We are happy to provide our approved lists of preferred vendors upon request.

## VENDORS

Our Special Events Department can provide a list of preferred vendors upon request. However, you are welcome to utilize your own outside vendor. All vendors being used for your event will need to be approved by the Special Events Team. Each vendor will need to provide proof of insurance naming 1111 SW 1 Ave LLC as additional insured. Vendors will need to contact the Special Events Department at least three weeks in ADVANCED of scheduled event for instructions on delivery, set up, pick up and load in/load out procedures.

## SMOKE

Please know, no smoking is allowed inside of Lafayette Steakhouse.

## DRESS CODE

Lafayette Steakhouse promotes a dress code that embraces refined and sophisticated attire. Please be aware that athletic wear, beachwear, T-shirts, hoodies, ripped jeans, or hats are not allowed. While jackets are not mandatory for men, they are highly appreciated.

## PARKING

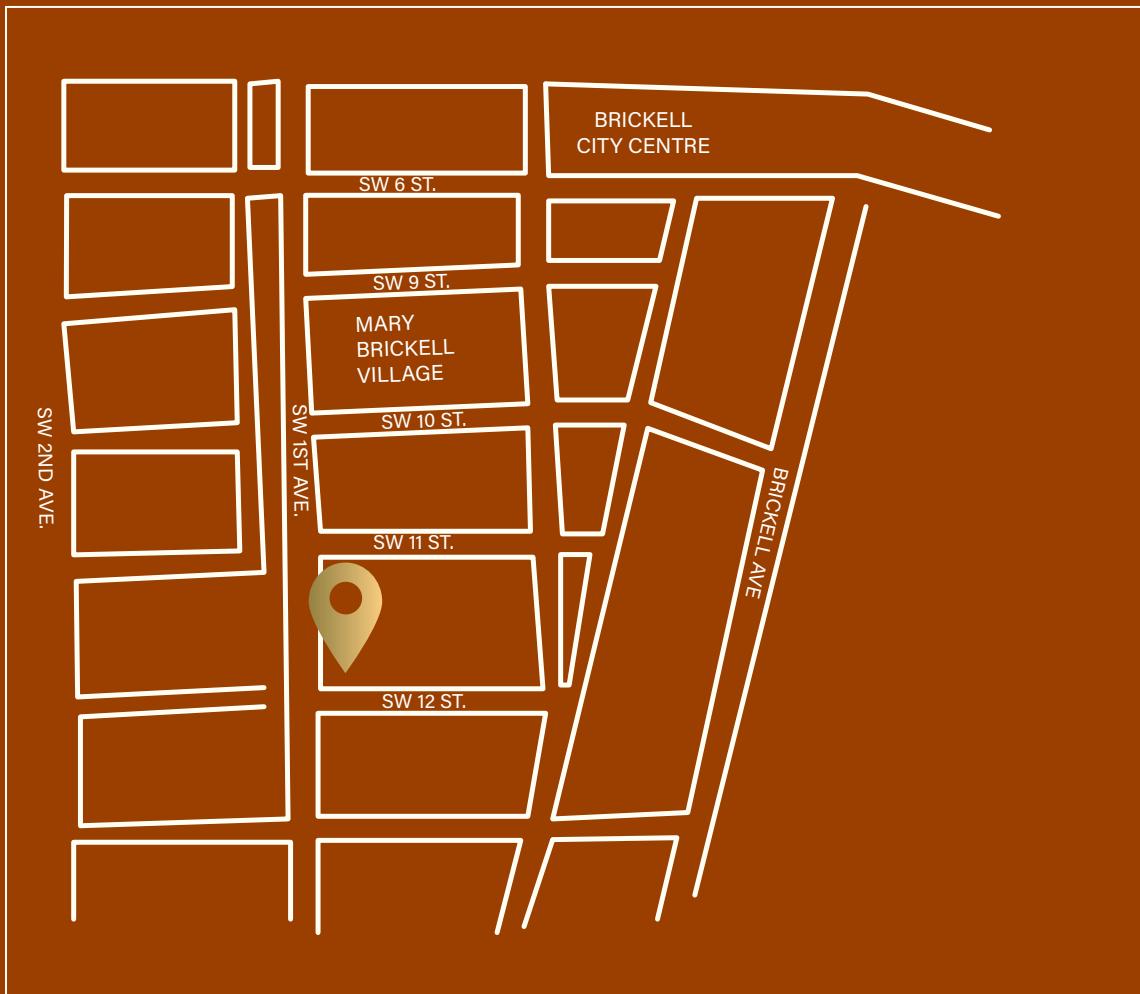
Valet parking is available for \$20 per vehicle, located directly outside of Lafayette Steakhouse.

## SECURITY

The restaurant cannot ensure the security of any items left unattended during your event. If your event requires additional security with respect to such items or for any other reason, the Special Events Team will assist in making these arrangements. All security personnel to be utilized during the event will need to be approved by Director of Special Events.

# LAFAYETTE

## STEAKHOUSE



## CONTACT

FOR INQUIRIES PLEASE CONTACT:  
**EVENTS TEAM**  
**EVENTS@MRHOSPITALITY.COM**  
**786.552.3262**

## LOCATION

Brickell, 1111 SW 1st Avenue, Miami, FL 33130  
786.552.3262  
[reservations@lafayette-miami.com](mailto:reservations@lafayette-miami.com)  
[lafayette-miami.com](http://lafayette-miami.com)

@lafayettemiami  
#lafayettessteakhouse