

SUGARCANE®

↳ RAW BAR GRILL ↳

MIAMI



→ about us ←

welcome to a home away from home

At SUGARCANE raw bar grill, we invite all our guests to “kick back, eat well, and stay awhile.” Embarking on a quest to celebrate the simple pleasures in life – eating well and celebrating with friends – we focus on the “shared experience” that comes together through our globally inspired menu of small and large plates, handmade artisan cocktails, robust rum offerings, and energetic yet laid-back ambiance.

SUGARCANE raw bar grill represents an escape from your daily life: a place that’s warm, welcoming, and unique in both its spirit and soul.

Since digging its gastronomic roots into the Miami dining scene in 2010, SUGARCANE raw bar grill has become a favorite, synonymous with casual cool and innovative cuisine. The restaurant has garnered widespread recognition, having received numerous awards including “Best New Restaurant” semi-finalist by the James Beard Foundation; “Best Restaurant” by Johnson & Wales; “Restaurant of the Year” by Eater; “Best New Restaurant” by Miami New Times; and two three-star reviews from the Miami Herald.



➔ event info ➔

kick back. eat well. stay awhile.

SUGARCANE raw bar grill is the perfect venue for your special occasion. We will create a proposal based on your request. Our dedicated events team has a wealth of knowledge organizing both private and corporate events alike, and will work closely with you to design an experience that best suits your needs. Creating a bespoke event that will exceed your expectations; the team will enhance your occasion with visual, auditory and sensory aesthetics. From sourcing and managing entertainment, production and AV, to selecting fresh flowers and festive décor, our team will create an unforgettable experience for you and your guests.



↔ design ↔



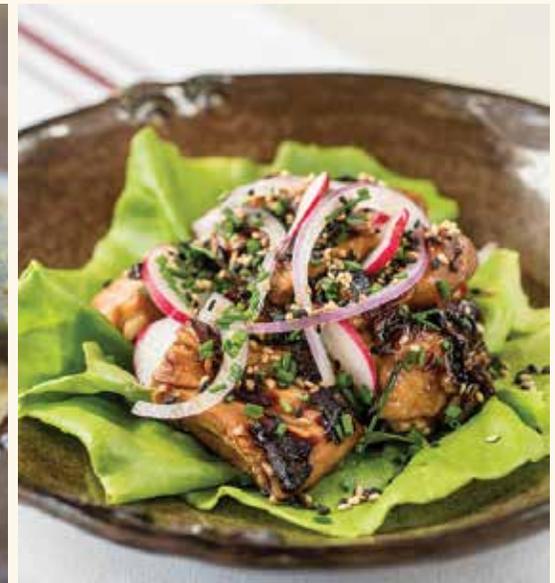
→ private dining room ←



↔ cuisine ↔

At SUGARCANE raw bar grill, globally inspired small plates come from three kitchens – an open fire grill, raw bar and a traditional kitchen.

Our open fire grill continues the timeless tradition of cooking over a blazing fresh fire fueled by locally-sourced wood. Our raw bar dishes are served both in their “classic” form as well as our own innovative interpretations. And our traditional kitchen creates dishes that represent the juxtaposition of bold flavors made for sharing, prepared on small plates.



↔ beverages ↔

Rum is at the heart of our cocktail program: in addition to being our namesake, sugarcane is the primary ingredient in the production of rum. Our bar features some of the largest rum selections on the market.

Try some of our signature cocktails, such as the **Beet Mojito** with beet-infused premium rum and mint or the **Spice of Love** with premium vodka, fresh jalapeño, passion fruit purée and mango essence.

Our expert mixologists are at your service to ensure that the cocktail program at your event is flawlessly executed.



→ general info ←

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website www.sugarcanerawbargrill.com

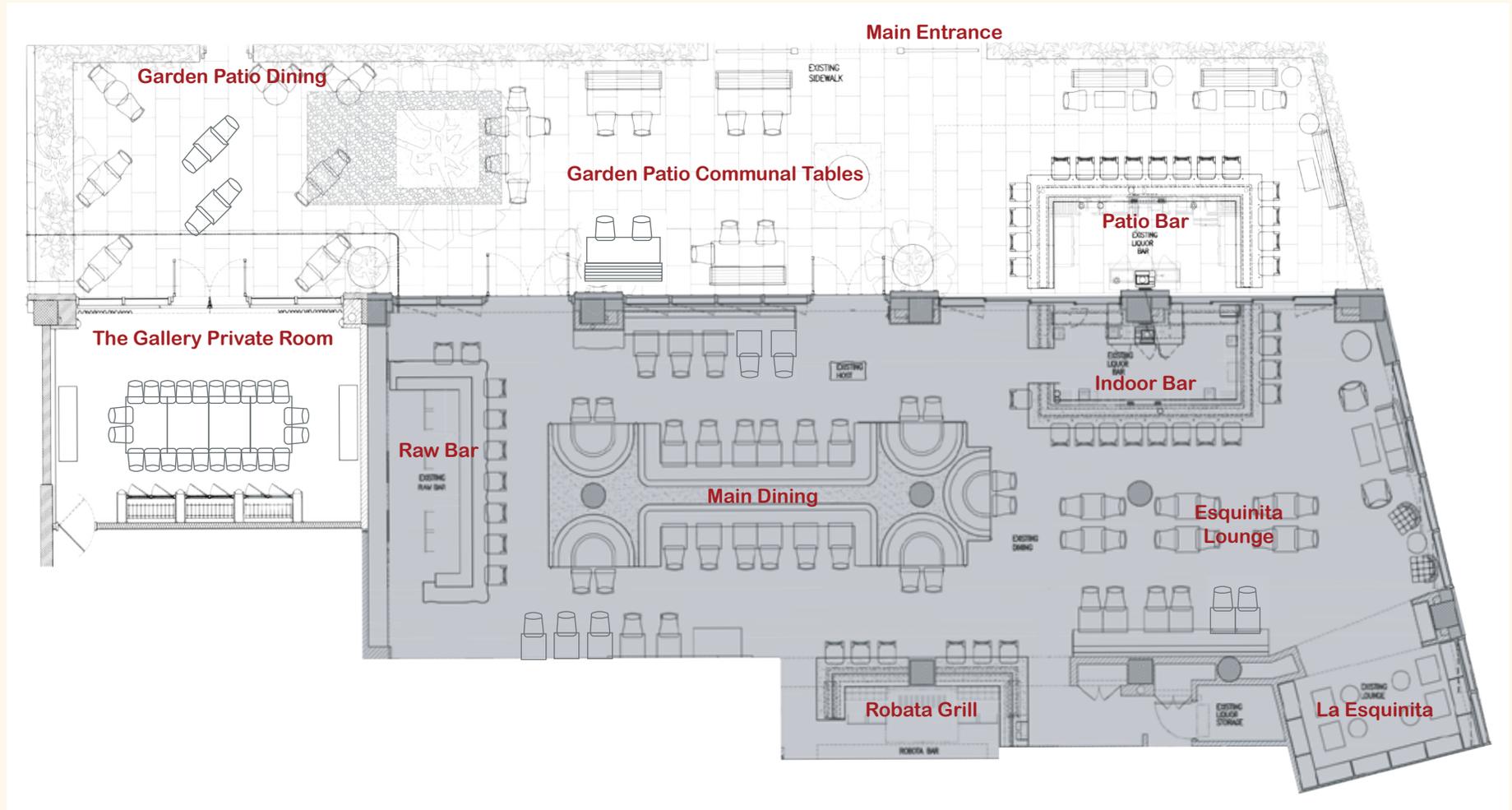
space 4,200-square-foot interior dining space; 1,200-square-foot landscaped terrace with outdoor seating

mi esquinita (semi private)	14 seated
esquinita lounge	40 seated 75 reception
main dining room banquettes	80 seated (combined with esquinita lounge 125 seated)
garden patio	80 seated 125 reception
the gallery (private room)	26 seats / 60 reception
outdoor garden patio	32 seated (combined with partial patio 60 reception)
garden patio bar	50 reception
full venue buyout	230 seated 350 recep

venue features

- centrally located in the heart of midtown between the design district and wynwood
- three convenient parking options
- 360 degree indoor/outdoor bar featuring over 125 boutique rums
- custom marble dining table
- beautifully decorated private dining room with intimate lighting, custom marble tables and built in wine vault
- full service events team

↔ floor plan ↔



➔ thank you ➔

We look forward to hosting your next event!
Please contact nicole@sugarcanerawbargrill.com,
to connect with our events team for your custom proposal.