

SUGARCANE

EVENTS / MIAMI





OUR STORY

Kick back, eat well and stay awhile at Sugarcane Miami and Las Vegas. Sugarcane serves modern American fare including raw bar, burgers, sushi, salads, bottomless brunch, lunch and dinner in a lively, welcoming space. The original Sugarcane, located in the heart of Midtown Miami just minutes from Wynwood and the Design District, has been a neighborhood favorite since opening its doors in 2010. The second location on Restaurant Row at The Venetian Las Vegas was opened in 2016, bringing Sugarcane's creative culinary offerings and casual vibes to Sin City. Both locations effortlessly bring Sugarcane's quest to celebrate the simple pleasures in life—eating well and celebrating with friends—to vibrant life.



ADDRESS

3252 Northeast First Avenue, Midtown Miami, FL 33137

PHONE

786.369.0353

EVENT CONTACT

Doni Digiovanni | Sales & Events
doni@sugarcanerawbargrill.com
516.673.8194

SPACE + CAPACITY

Mi Esquinita (Semi Private): 14 Seated

Esquinita Lounge: 40 Seated | 75 Reception

Main Dining Room Banquettes: 80 Seated

Garden Patio: 80 Seated | 125 Reception

The Gallery (Private Room): 32 Seats | 60 Reception

Garden Patio Bar: 50 Reception

Full Venue Buyout: 230 Seated | 350 Reception

VENUE FEATURES

- Centrally Located In The Heart Of Midtown
- Convenient Parking Options
- 360 Degree Indoor/Outdoor Bar
- Beautifully Decorated Private Dining Room
- Full Service Events Team

HOURS

Monday - Friday | 11:30 am - 12 am

Saturday & Sunday | 10:30 am - 12 am

SUGARCANE

GENERAL INFO



SUGARCANERESTAURANTS.COM



SPECIAL EVENTS



KICK BACK. EAT WELL. STAY AWHILE.

SUGARCANE 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.





BRUNCH BANQUET

BUILD YOUR OWN | \$45 PER PERSON

SNACKS + SALADS (Choose 3)

Bacon Wrapped Dates *linguiça, manchego*

Brussels Sprouts *sweet soy, aged balsamic, orange segments*

Goat Cheese Croquettes *guava jam*

Wedge Salad *blue cheese, tomato, bacon, red onion*

Caesar Salad *baby romaine, crispy anchovies, sourdough croutons, fried capers, parmesan cheese, caesar dressing*

Field Greens Salad *iceberg lettuce, roasted beets, heirloom cherry tomatoes, watermelon radishes, snow peas, cayenne-whipped goat cheese, sherry vinaigrette*

BRUNCH SIGNATURES & MORE (Choose 3)

Avocado Toast *charred corn, crumbled goat cheese, sunny side up eggs, sourdough*

The Full Elvis *whole buttermilk waffle, pbj, caramelized banana, chantilly cream, all the trimmings*

Cuban Benedict *roasted pork, smoked ham, swiss cheese, pickles, caramelized onions, smoked paprika hollandaise, poached eggs*

Truffled Toad In The Hole *sunny side up egg, melted brie, black truffle, honey, brioche*

“Fat Boy” Hash *sunny side up eggs, bacon jam, potato pancake, truffled hollandaise*

Duck & Waffle *crispy leg confit, fried duck egg, mustard maple syrup*

Le Classic Double Burger *two beef patties, american cheese, thousand islands, pickles, potato bun, french fries*

SIDES (Choose 2)

Yucas Bravas *chorizo aioli, tomato conserva*

Breakfast Potatoes *roasted potatoes, old bay*

French Fries

SOMETHING SWEET (Choose 1)

Buttermilk Waffle *vanilla crème, fresh berries*

Torrejas *maple butter soaked french toast, maple caramelized apples, cinnamon ice cream*

Add: **Bottomless Brunch | \$35 Per Person**
unlimited red sangria, white sangria & prosecco rosé

WE
CAN
BR
A
G
U
S

DINNER

\$60 PER PERSON

SNACKS (Choose 1 - Each Additional \$4 Per Person)

Edamame *fresh soy beans, sea salt*

Shishito Peppers *charred lime, sea salt*

RAW BAR (Choose 1 - Each Additional \$4 Per Person)

Hokkaido Scallop *yuzu marinated apple, black truffle, lime, jalapeño*

Shrimp Ceviche *passion fruit-aji amarillo, red onion, yuzu-lime, chili crunchy garlic, avocado, taro chips*

Yellowfin Tuna Tartare *avocado, rice cracker*

Beet Tartare *sirloin, capers, chives, pickled onion, egg yolk, whole grain mustard, sriracha, potato crisps*

Salmon Tiradito *orange-aji amarillo, beet vinegar infused fennel, lime zest*

SUSHI (Choose 1 - Each Additional \$7 Per Person)

Crunchy Tuna Roll *avocado, chili tempura flakes, sweet chili*

Torched Yellowtail Jalapeño Roll *yuzu kosho marinated hamachi, cucumber, avocado, jalapeño, spicy mayo*

Sugarcane Garden Roll *takuan, shibazuke, avocado, carrots, marinated portobello mushroom, collard greens*

Spicy Tuna Cirspy Rice *avocado, spicy mayo, eel sauce*

Hamachi Crispy Rice *kimchi slaw, tobiko*

SALADS & SIGNATURES (Choose 2 - Each Additional \$5 Per Person)

Goat Cheese Croquettes *guava jam*

Brussels Sprouts *sweet soy, aged balsamic, orange segments*

Corn Ribs *spicy sticky sauce*

Bacon Wrapped Dates *linguiça, manchego*

Hamachi Taquitos *yellowtail, avocado cream, charred corn, ginger garlic soy*

Wedge Salad *blue cheese, tomato, bacon, red onion*

Caesar Salad *baby romaine, crispy anchovies, sourdough croutons, fried capers, parmesan cheese, caesar dressing*

Field Greens Salad *iceberg lettuce, roasted beets, heirloom cherry tomatoes, watermelon radishes, snow peas, cayenne-whipped goat cheese, sherry vinaigrette*

E
Z
A
C
R
A
S
U
G
S

DINNER

\$60 PER PERSON

OPEN FIRE GRILL & MORE (Choose 3 - Each Additional \$7 Per Person)

Chicken Thigh *gem lettuce, red onion, sweet soy*

Beef Short Ribs *traditional korean-style cut, kimchi pickles, pickled fresno chilies*

Skirt Steak *chimichurri, watercress*

Duck & Waffle *crispy leg confit, fried duck egg, mustard maple syrup*

Portuguese Seafood Rice *cod, shrimp, clams, squid, cilantro, seafood broth*

Whole Roasted Branzino *fennel, cherry tomatoes, olives (Supp \$10 pp)*

Australian Lamb Chops *pomegranate, za'atar yogurt (Supp \$10 pp)*

SIDES (Choose 1 - Each Additional \$5 Per Person)

Grilled Sweet Potato *maple soy*

Sautéed Broccoli *shallot butter*

Sweet Corn *chipotle mayo, cotija cheese, lime salt*

French Fries

Truffle Fries (Supp \$7 pp)

DESSERT (Choose 1 - Each Additional \$7 Per Person)

Torrijas *maple butter soaked french toast, maple caramelized apples, cinnamon ice cream*

Nutella Sundae Nutella *ice cream, nutella hazelnut brownie, cracker jacks, caramelized banana*

Caramelized Banana Waffle *chocolate hazelnut spread, vanilla ice cream, hazelnut crunch*



SUGARCANE





SUGARCANE



OUR CUISINE

At SUGARCANE, globally inspired 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.



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.

Signature cocktails include 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.

SUGARCANE



THANK YOU!

We look forward to hosting your next event!

Please contact doni@sugarcanerawbargrill.com to connect with our events team for your custom proposal.



3252 NORTHEAST FIRST AVENUE, MIDTOWN MIAMI, FL 33137

SUGARCANERESTAURANTS.COM