



PRIVATE EVENTS & CATERING



Soul Tavern is Miami's first gastropub and elixir bar serving plant-based, vegan and vegetarian cuisine.

It blends healthy comfort food and good vibes serving brunch, lunch and dinner.

The tavern's diverse menu appeals to the health conscious and the self-proclaimed "foodie", while the full bar offers craft cocktails, draft beer and a large, sustainable wine menu.

The menu is structured around the Five Elements: Wood, Fire, Earth, Metal and Water. Soul Tavern uses this 5000 years old system to balance these elements for the body, mind and spirit.

ABOUT



Indoor and outdoor seating
up to 100 people.

Cocktail parties up to 200 people.

With two dining rooms, a patio,
garden and bar, **Soul Tavern** has
many configurations to suit the
needs of your special event.



BAR PACKAGES

Cocktail Hour • Open Bar • Premium Open Bar

WINE SERVICE

Soul Tavern offers a wine program composed around the wines and regions that best compliment our cuisine and sustainable ideology.

ELIXIR SERVICE

Soul Tavern offers an herbal elixir program composed of organically grown herbs that balance the body, mind and spirit. The 37 elixir program offers an array of options for food pairings and events.

If interested in a customized pairing or preselected wines or elixirs for your event, please inquire with your special event coordinator.



4-COURSE SAMPLE MENU

FIRST COURSE

EDAMAME HUMMUS

Pickled Edamame Relish & House-Made
Malanga Chips

SECOND COURSE

HEMPNUT CRUSTED EDAMAME CAKE

Black Tahini Sauce, Fennel, Green Apple,
Celery Root, Pom Seeds, Herbs

THIRD COURSE

EGGPLANT MEDALLION

Seasonal Ratatouille, Sweet Potato-Kale Hash &
Macadamia Nut Alfredo

DESSERT

WHITE CHOCOLATE DONUT

House-made Tahitian Vanilla – Bullet Bourbon Ice
Cream & Callebaut White Chocolate Ganache



5-COURSE SAMPLE MENU

FIRST COURSE AVOCADO MANGO TARTAR

Fresh Mango, Shaved Coconut & Yuzu Avocado
Mousseline

SECOND COURSE MUSHROOM CEVICHE

Wild Mushrooms, Jasmine Infused Sweet Potato &
Crispy togarashi choclo

THIRD COURSE JACKFRUIT GYOZA

Jackfruit, Shiitaki, Cabbage, Black Sesame Seed &
Brown Rice Vinegar-Shoyu

FOURTH COURSE EGGPLANT MEDALLION

Seasonal Ratatouille, Sweet Potato-Kale Hash &
Macadamia Nut Alfredo

DESSERT COCONUT FIG SQUARES

Medjool Date-Fig "Curd", Coconut Sugar & Meyer
Rum Reduction



SUSHI RAMEN GYOZA TACO PASTA DESSERT

CULINARY STATIONS



CANAPÉ SELECTION

MINI HEMP CRUSTED EDAMAME CAKES WITH BLACK
TAHINI DIPPING SAUCE

MAKI SUSHI ROLLS WITH WASABI CRÈME

ASSORTED SUSHI NIGIRI FEATURING WILD
MUSHROOMS, RED PEPPER, SUNDRIED TOMATO &
PLANT-BASED CAVIAR

HEARTS OF PALM CAKES WITH MANGO HABANERO
"AIOLI", LEMON & DILL

MUSHROOM TACOS WITH AVOCADO CRÈME

JACK FRUIT GYOZA WITH BROWN RICE VINEGAR-
SHOYU

GAZPACHO CONSOMMÈ



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