

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.

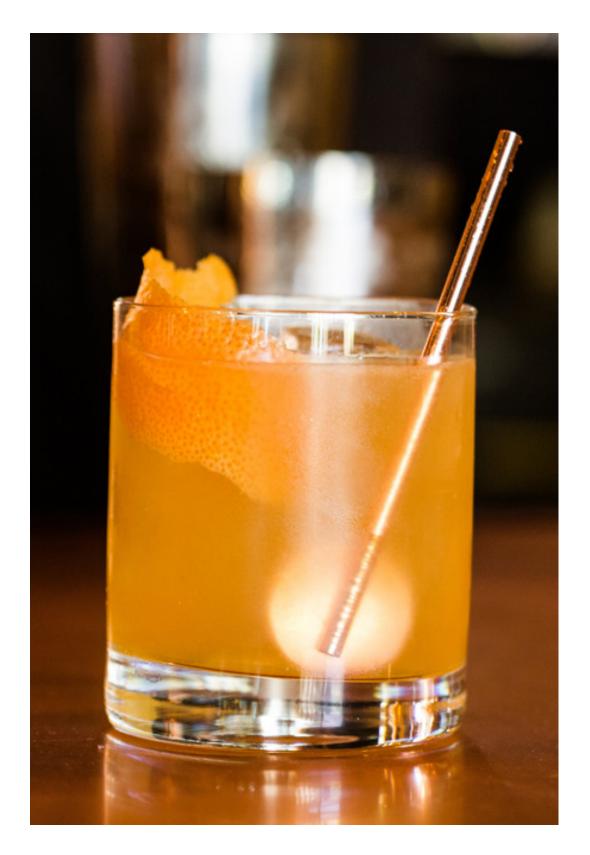
The menu is structured around the Five Elements: Wood, Fire, Earth, Metal and Water. Soul Tavern uses this 5000 years old system to balance these elements for the body, mind and spirit.



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 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**

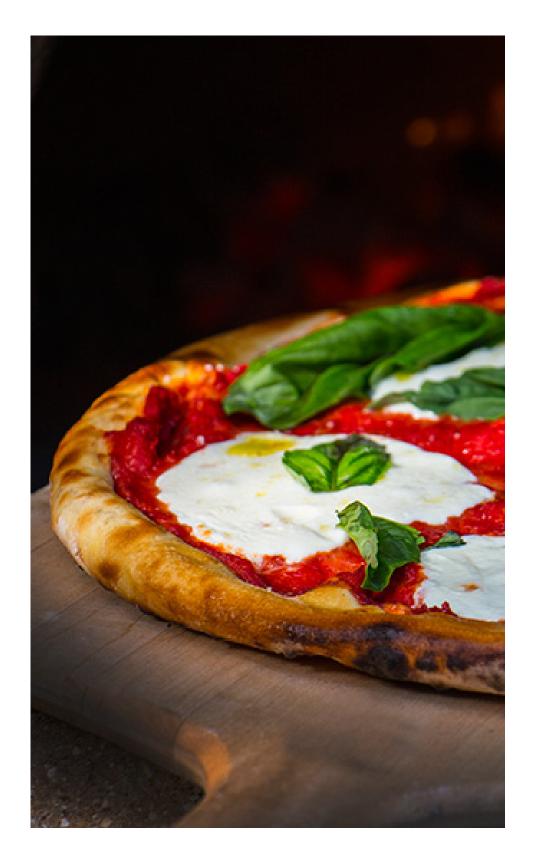
# EGGPLANT MEDALLION

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

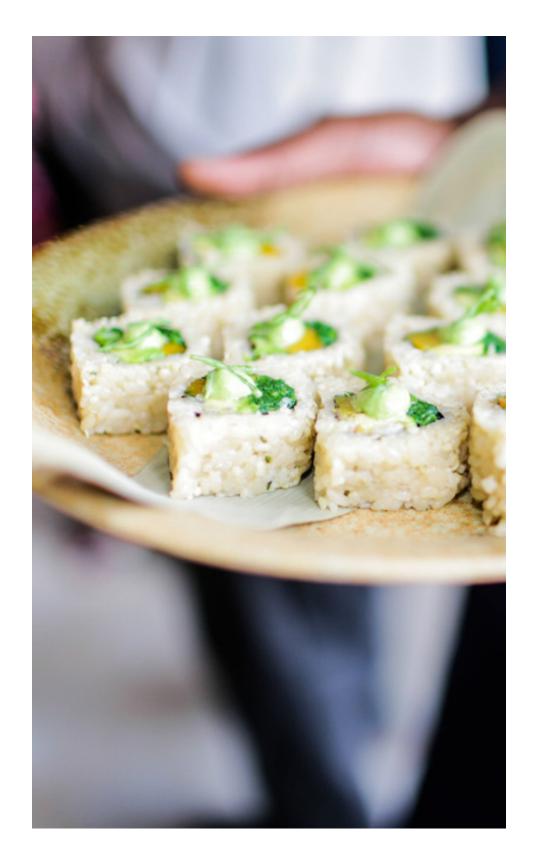
Medjool Date-Fig "Curd", Coconut Sugar & Meyer

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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