

PRIVATE PARTIES

Chef David Bracha opened The River Oyster Bar fifteen years ago with the idea of creating a local bistro that serves high quality oysters, fish and seafood in a comfortable setting with friendly, knowledgeable service. Till this day we go to great lengths working with several purveyors, fisherman and farmers to source the finest sustainable, local when possible seafood available. We purchase whole fresh never frozen fish to ensure quality and do all the butchering in-house. Are oysters are flown in from all over the United States in many cases directly from the farm where they were raised in pristine waters, tagged with the harvest area and date to insure traceability and safety. We continually educate our staff so that they are able to speak to our guests about our cuisine, fine wine and spirits in an informative manner.

If oysters and seafood is not your thing, don't fret. We apply the same standard and effort into our non-seafood dishes. We are always searching for local foods, from farms in Homestead to central and north Florida, whether its grass fed Florida beef, organic chickens, heirloom tomatoes or honey from Homestead, local shrimp from Cape Canaveral and stone crabs from the Florida Keys, quality of product is what always takes precedence at The River Oyster Bar.

We have available private dining for up to thirty guests for dinner and fifty guests for cocktail parties. The room is completely private with complimentary AV equipment. We've put together several dining options at different price points to help you choose what best fits your needs and budget. If there is something specific that you are looking for, please ask we can customize an event specifically for you.

Cheers! Chef David Bracha

Christelle Collonette
Director of Private Events
Ph. 305.401.3786 or 305.530.1915
E. ccollonette@therivermiami.com

PRIVATE DINING INFORMATION

GUARANTEE

A final guaranteed guest count is due twenty four hours prior to the event. Otherwise, you will be charged for the number of guests originally agreed upon on your private dining agreement. In case you have more guests we will need to know prior to the event because of limited space.

ROOM MINIMUM 15 person minimum

If you need a private room for a meeting, there will be a \$250 room charge. If service needed there will be an additional charge off \$100 per server.

SERVICE CHARGE AND TAX

There is a 20% taxable service charge applied to all food and beverage. A 8% sales tax will apply to the total bill.

DÉCOR

We can assist you with ordering any specialty items: floral arrangements, party favors etc. a 72 hour notice is needed in order to assist you in any specialty décor once we order décor on your behalf there will be no refunds. The décor cost will be added to you bill.

Private Event Lunch Menus

TWO COURSE LUNCH MENU \$30 PER PERSON

Tax (8%) & gratuity (20%) not included, a minimum of fifteen people is required.

FIRST COURSE – choice of three items

Gazpacho Andaluz classic tomato gazpacho, garnished with chopped egg and olives

Cauliflower Soup fontina toast

Oyster Tasting Atlantic & Pacific oysters served with mignonette

Deviled Eggs paddlefish caviar

Snapper Tartare yuzu dressing, wasabi tobiko, crispy wonton chips

Bacalao Croquettes salsa verde

Market Greens daikon radish, carrot, cucumber, sesame-ginger dressing

Brussel Sprout Caesar croutons, parmesan

Roasted Oysters sofrito, manchego, chorizo

Cobia Sashimi avocado, white soy, chile, lava salt

Ceviche Mixto fish, shrimp, octopus, aji limo, lime

SECOND COURSE – choice of three items

Blackened Tuna Tacos corn tortillas, roasted salsa, pickled onions, avocado, queso fresco

Fish Sandwich tomato ceviche, chili aioli, brioche bun, kettle chips

Ahi Poke Bowl sushi rice, avocado, furikake, sesame

Sashimi Bowl chef's selection of sashimi, gem lettuce, daikon, carrot, cucumber, avocado, furikake, masago, gochujang

Spicy Salmon Bowl brown rice, miso roasted corn & shiitake, wakame

Thai Barbequed Ribs sweet soy glaze, fried brown rice, kimchee cucumbers, fried egg

Grilled Chicken Breast truffle roasted corn-shiitake salad, chimichurri

Crispy Skin Snapper avocado-tomato salad, plantain chips

Roasted Salmon stir fry bok choy, shiitake, carrots, sweet soy and sesame

Maine Lobster Bun crème fraiche, lemon, buttered brioche bun + **\$5 surcharge**

Vegetarian Options:

Vegetarian Pasta Primavera

Or

Kimchee Fried Brown Rice (fried egg optional)

SIDE DISH - add on to the menu

Yuca Frite 6

Bok Choy + Shiitake + Carrot Stir Fry 6

Charred Brussels Sprouts parmesan 8

Avocado-Tomato citrus vinaigrette 7

Roasted Cauliflower shawarma spice, tahini dressing 14

Grilled Broccolini anchovy aioli 10

Fried Brown Rice 6

Crab Fried Brown Rice 15

THREE COURSE LUNCH MENU \$40 PER PERSON

Tax (8%) & gratuity (20%) not included, a minimum of fifteen people is required.

FIRST COURSE – choice of three items

Gazpacho Andaluz classic tomato gazpacho, garnished with chopped egg and olives

Cauliflower Soup fontina toast

Oyster Tasting Atlantic & Pacific oysters served with mignonette

Deviled Eggs paddlefish caviar

Snapper Tartare yuzu dressing, wasabi tobiko, crispy wonton chips

Bacalao Croquettes salsa verde

Market Greens daikon radish, carrot, cucumber, sesame-ginger dressing

Brussel Sprout Caesar croutons, parmesan

Roasted Oysters sofrito, manchego, chorizo

Cobia Sashimi avocado, white soy, chile, lava salt

Ceviche Mixto fish, shrimp, octopus, aji limo, lime

SECOND COURSE – choice of three items

Blackened Tuna Tacos corn tortillas, roasted salsa, pickled onions, avocado, queso fresco

Fish Sandwich tomato ceviche, chili aioli, brioche bun, kettle chips

Ahi Poke Bowl sushi rice, avocado, furikake, sesame

Sashimi Bowl chef's selection of sashimi, gem lettuce, daikon, carrot, cucumber, avocado, furikake, masago, gochujang

Spicy Salmon Bowl brown rice, miso roasted corn & shiitake, wakame

Thai Barbequed Ribs sweet soy glaze, fried brown rice, kimchee cucumbers, fried egg

Grilled Chicken Breast truffle roasted corn-shiitake salad, chimichurri

Crispy Skin Snapper avocado-tomato salad, plantain chips

Roasted Salmon stir fry bok choy, shiitake, carrots, sweet soy and sesame

Maine Lobster Bun crème fraiche, lemon, buttered brioche bun + **\$5 surcharge**

Vegetarian Options:

Vegetarian Pasta Primavera

Or

Kimchee Fried Brown Rice (fried egg optional)

SIDE DISH - add on to the menu

Yuca Frite 6

Bok Choy + Shiitake + Carrot Stir Fry 6

Charred Brussels Sprouts parmesan 8

Avocado-Tomato citrus vinaigrette 7

Roasted Cauliflower shawarma spice, tahini dressing 14

Grilled Broccolini anchovy aioli 10

Fried Brown Rice 6

Crab Fried Brown Rice 15

DESSERT COURSE –

choice of three items

Key Lime Cheesecake whipped cream

Goat Cheese Panna Cotta wild berry compote, port wine reduction

Pot de Crème crème fraiche, caramel, sea salt

Hand Made Chocolate-Whiskey Truffles

Flourless Truffle Cake coffee caramel, sweet cream

Sorbet Coconut or Passion Fruit

THREE COURSE DINNER MENU \$65 PER PERSON

Tax (8%) and gratuity (20%) are not included. Beverages will be charged on consumption.

FIRST COURSE – choice of three items.

Gazpacho Andaluz classic tomato gazpacho, garnished with chopped egg and olives

Cauliflower Soup fontina toast

Oyster Tasting Atlantic & Pacific oysters served with mignonette

Deviled Eggs paddlefish caviar

Snapper Tartare yuzu dressing, wasabi tobiko, crispy wonton chips

Bacalao Croquettes salsa verde

Brussel Sprout Caesar croutons, parmesan

Burrata watercress, maple vinaigrette

Roasted Oysters sofrito, manchego, chorizo

Cobia Sashimi avocado, white soy, chile, lava salt

Ceviche Mixto fish, shrimp, octopus, aji limo, lime + **\$5 surcharge**

Snapper Tiradito spicy green olives, mint, lemon

Octopus a la Plancha gigandes bean salad, salsa verde

Shrimp Flatbread roasted pepper coulis, stracchino

Shiitake Mushroom Flatbread fontina, balsamic, truffle

Three Cheese Flatbread tomato, fontina, stracchino, parmesan, basil

MAIN COURSE – choice of three items.

Sea Scallops cauliflower mash, caviar butter, petit herbs

Yellowtail Snapper Filet avocado-tomato salad, plantain chips

Roasted Salmon stir fry bok choy, shiitake, carrots, sweet soy and sesame

Jumbo Lump Crab Cake remoulade, parsley-celeriac salad

Gnocchi & Blue Crab parmesan, black truffle, basil + **\$10 surcharge**

Grilled Skirt Steak grilled vegetables, yuca frite, chimichurri + **\$5 surcharge**

Prime NY Strip Steak salted roasted creamers, sprouts, truffle butter + **\$10 surcharge**

Grilled Chicken Breast pickled red onion, salsa verde, fried yuca

Mushroom Crusted Grouper mashed potatoes, cipollini, crispy kale, truffle jus

Cioppino fish, shrimp, clams, mussels, octopus, squid and scallops, braised in a spicy tomato broth

Thai Barbequed Ribs fried crab brown rice, fried egg, kimchee cucumbers

Vegetarian Options:

Vegetarian Pasta Primavera

Or

Kimchee Fried Brown Rice (fried egg optional)

SIDE DISH additions to your menu

Yuca Frite 6

Bok Choy + Shiitake + Carrot Stir Fry 6

Charred Brussels Sprouts parmesan 8

Avocado-Tomato citrus vinaigrette 7

Roasted Cauliflower shawarma spice, tahini dressing 14

Mashed Potatoes 6

Blue Crab Fried Rice 15

DESSERT COURSE –

choice of three items

Key Lime Cheesecake whipped cream

Goat Cheese Panna Cotta wild berry compote, port wine reduction

Pot de Crème crème fraiche, caramel, sea salt

Hand Made Chocolate-Whiskey Truffles

Flourless Truffle Cake coffee caramel, sweet cream

Sorbet Coconut or Passion Fruit

FOUR COURSE DINNER MENU \$80 PER PERSON

Tax (8%) and gratuity (20%) are not included. Beverages will be charged on consumption.

FIRST COURSE – choice of three items.

Oyster Tasting Atlantic & Pacific oysters served with mignonette

Deviled Eggs paddlefish caviar

Snapper Tartare yuzu dressing, wasabi tobiko, crispy wonton chips

Cobia Sashimi avocado, white soy, chile, lava salt

Ceviche Mixto fish, shrimp, octopus, aji limo, lime

Snapper Tiradito spicy green olives, mint, lemon

Maine Lobster Cocktail butter, passionfruit, cocktail sauce

Jumbo Lump Crab Cocktail

SECOND COURSE – choice of three items.

Gazpacho Andaluz classic tomato gazpacho, garnished with chopped egg & olives

Cauliflower Soup fontina toast

Brussel Sprout Caesar croutons, parmesan

Grilled Sardine Toast whipped ricotta, roasted pepper

Burrata strawberries, watercress, maple vinaigrette

Roasted Oysters sofrito, manchego, chorizo

Octopus a la Plancha gigandes bean salad, salsa verde

Shrimp Flatbread roasted pepper coulis, stracchino

Shiitake Mushroom Flatbread fontina, balsamic, truffle

Three Cheese Flatbread tomato, fontina, stracchino, parmesan, basil

MAIN COURSE – choice of three items.

Sea Scallops cauliflower mash, caviar butter, petit herbs

Yellowtail Snapper Filet avocado-tomato salad, plantain chips

Roasted Salmon stir fry bok choy, shiitake, carrots, sweet soy and sesame

Jumbo Lump Crab Cake remoulade, parsley-celeriac salad

Gnocchi & Blue Crab parmesan, black truffle, basil + **\$10 surcharge**

Grilled Skirt Steak grilled vegetables, yuca frite, chimichurri + **\$5 surcharge**

Prime NY Strip Steak salted roasted creamers, sprouts, truffle butter + **\$10 surcharge**

Grilled Chicken Breast pickled red onion, salsa verde, fried yuca

Mushroom Crusted Grouper mashed potatoes, cipollini, crispy kale, truffle jus

Cioppino fish, shrimp, clams, mussels, octopus, squid and scallops, braised in a spicy tomato broth

Thai Barbequed Ribs fried crab brown rice, fried egg, kimchee cucumbers

Roasted Main Lobster corn, artichokes, creamers, anchovy butter **\$10**

surcharge**Whole Bronzino a la Plancha** farro primavera, pistou **\$10**
surcharge

Vegetarian Options:

Vegetarian Pasta Primavera

Or

Kimchee Fried Brown Rice (fried egg optional)

DESSERT COURSE –

choice of three items

Key Lime Cheesecake whipped cream

Goat Cheese Panna Cotta wild berry compote,
port wine reduction

Pot de Crème crème fraiche, caramel, sea salt

Hand Made Chocolate-Whiskey Truffles

Flourless Truffle Cake coffee caramel, sweet
cream

Sorbet Coconut or Passion Fruit

COCKTAIL PARTY

Choose five hors d'oeuvres to be passed butler style.

\$30 per person for first hour

Each additional hors d'oeuvre \$4 per person

Each additional hour \$10 per person

HORS D OEUVRES

COLD

Deviled Eggs with paddlefish caviar

Salmon Sashimi Rolls spicy aioli, cucumber, yuzu kosho

Crab Toast smashed avocado

Salt Roasted Creamers crème fraîche & paddlefish caviar

Snapper Tartare Wonton wasabi tobiko

Spicy Tuna Tartare plantain chip

Cobia Sashimi white avocado, soy-chile dressing, lava salt (Platter)

HOT

Grilled Sardine Toast whipped ricotta, roasted pepper

Duck Tacos salsa, pickled onion, queso fresco

Togarashi Spiced Tuna Tacos avocado, wakame, salsa, horseradish aioli

Roasted Oysters sofrito butter, queso manchego, chorizo

Lamb Kebabs tzatziki & harissa

Mushroom Flatbread fontina, truffle, balsamic glaze

Shrimp Flatbread roasted pepper coulis, stracchino

Three Cheese Flatbread tomato, fontina, parmesan, pecorino

Tomato Flatbread nduja, mozzarella, basil

Bacalao Croquettes salsa verde

Shrimp Fritters cocktail sauce

Thai Barbequed Baby Back Ribs sweet soy

Sicilian Meatball Sliders fontina, pecorino, garlic buns

Crab Cakes remoulade

BBQ Shrimp bacon & basil

SATELLITE OYSTER BAR priced accordingly

Atlantic & Pacific Oysters mignonette, wasabi dressing, cocktail sauce

Ceviche Mixto snapper, octopus, shrimp, aji limo, crispy corn

Shrimp Cocktail three sauces: aji amarillo, salsa verde, cocktail

Littleneck Clams on the Half Shell

Oyster Shooters lemon-thyme infused vodka, house bloody mary

Lobster Cocktail

Caviar blinis, crème fraîche, chives

Florida Stone Crab Claws (seasonal)



FOOD & BEVERAGE SERVICE AGREEMENT

DATE/TIME OF EVENT:	LOCATION: The River Oyster and Seafood Bar
COMPANY:	Christelle Collongette – Event Coordinator
CONTACT:	PHONE:
GUEST MINIMUM GUARANTEE:	FAX:
CHOSEN PACKAGE:	EMAIL:

FOOD & BEVERAGE:

Cocktails will be billed on consumption. Dinner will be served with _____ menu \$ ____ per person

The above pricing does not include additional alcoholic beverages, bottled wine, bottled water, coffee or sales tax & gratuity on those additional items. Any menu changes or dietary needs should be brought to attention 72 hours prior to the event.

GUARANTEE:

No Later than 72 hours prior to the function, The River Seafood & Oyster Bar is to be advised of the exact number of attending guests. This figure will then be your guarantee for which you will be charged, even if a lesser number of people attend. Should the number greater attend; the charge will be based on the number of guests attending. In the event of cancellation at any time after the agreement date, The River Oyster bar shall be entitled to retain \$ 150.00 deposit paid in connection here with as and for liquidation damages and neither party shall have any further rights against the other.

Name _____ Signature _____ Date _____

650 South Miami Avenue Brickell Village Miami, Florida 33130
 Telephone (305) 530-1915 Fax (305) 577-8500
 ccollongette@therivermiami.com



CREDIT CARD AUTHORIZATION FORM

FIRST NAME _____ INITIAL _____ LAST NAME _____

CREDIT CARD (please circle)

AMEX VISA MASTERCARD DISCOVER

CREDIT CARD NUMBER: _____

EXPIRATION DATE: ____/____/____

3 DIGITS ON THE BACK OF YOUR CREDIT CARD – OR-
THE FOUR DIGITS ON FRONT IF AMEX

I AUTHORIZE THE RIVER OYSTER BAR TO CHARGE MY CREDIT CARD

TODAY'S DATE: ____/____/____

PLEASE INCLUDE A PHOTOCOPY OF THE FRONT AND REVERSE OF YOUR CREDIT CARD.

SIGNATURE: _____

WE THANK YOU FOR YOUR BUSINESS.

The river Oyster Bar
650 South Miami Ave.
Miami, Florida 33130
305.530.1915
therivermiami.com