

Private Events

AT ICEBOX CAFE



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Icebox Cafe offers two distinctive locations with venues for events large and small. We create unique culinary experiences for celebrations with friends, family, and business associates.

TWO UNIQUE LOCATIONS

In Sunset Harbour, Icebox Cafe offers two special event options in a vintage Miami Beach setting. Our exclusive Chef's Table accommodates intimate meals for 10. A restaurant buyout is available for large celebrations with up to 150 seated guests.

At Icebox Cafe Hallandale Beach, three versatile event spaces easily combine for gatherings small and large with up to 315 seated guests. The greenhouse glows with a quiet elegance, the artsy main dining room boasts a full bar and performance space, the modern outdoor plaza adds possibilities. All three venues offer table seating, our inspired cuisine, and flawless service.

CREATIVE FOOD AND DRINK

Special occasions call for exceptional food and drink. Our team of chefs and mixologists design unique dining experiences for each of our private events. Depending on the occasion, we create tasting menus, passed hors d'oeuvres, hand-crafted cocktails and desserts, each with a dash of international flavor

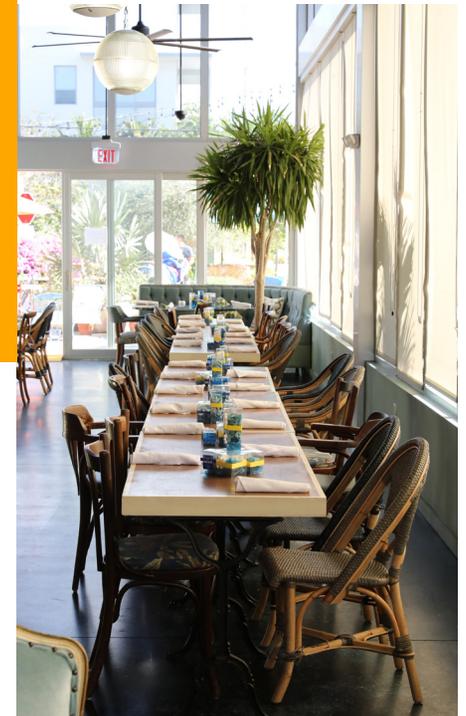
The Dining Room

AT HALLANDALE BEACH

Colorful, eclectic, and comfortable, our largest space is full of local art. The room features table seating, a full bar, and a velvety lounge with space for live performances. Murals, high ceilings, and vintage chandeliers complete the scene, along with access to our other venues if more capacity is needed.



CAPACITY
140 SEATED
175 RECEPTION



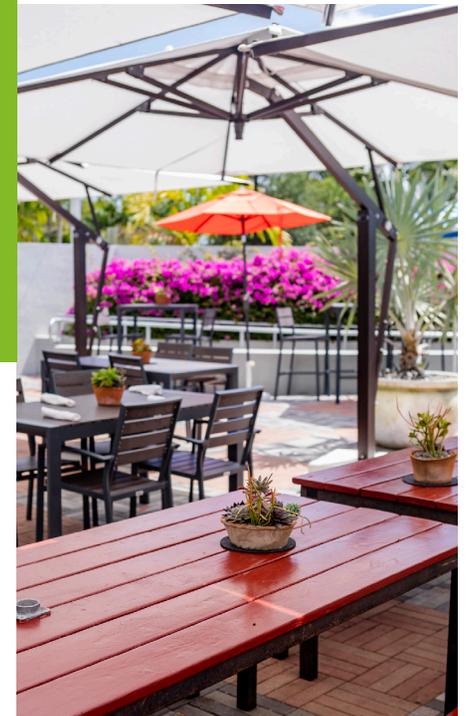
The Outdoor Plaza

AT HALLANDALE BEACH

The modern outdoor plaza adds dimension to any party. Perfect for DJ dancing, dining under the stars, or combining with other areas for a bigger bash, the possibilities are endless. Umbrella seating and formal table service are available, and our professional staff can help customize this flexible space.



CAPACITY
75 SEATED
100 RECEPTION



The Greenhouse

AT HALLANDALE BEACH

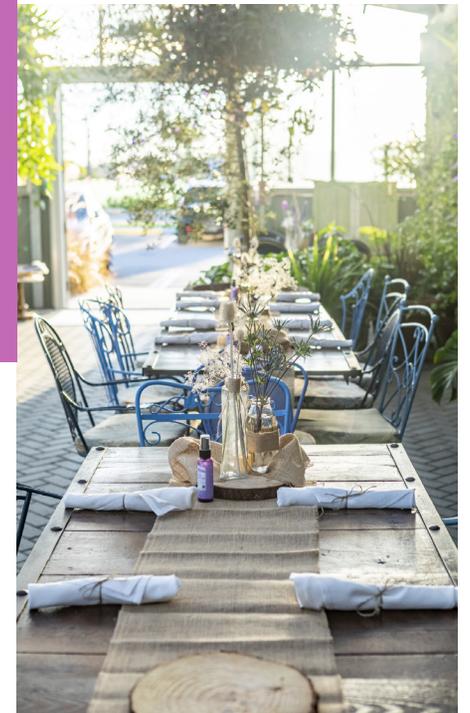


Lush, magical, our tropical greenhouse sparkles all day and glows in the soft evening light. It's a beautiful setting for a celebratory meal or an elegant private event, and easily combines with other spaces. Our team of professionals is ready to help plan your party in our garden paradise.

CAPACITY

100 SEATED

130 RECEPTION





Restaurant Buyout

AT HALLANDALE BEACH

With three areas that flow together, Icebox Cafe Hallandale Beach accommodates 315 seated and 405 standing guests. It's the perfect place for unique events with unforgettable food, drink, and entertainment. Our culinary experts develop exclusive menus to fit the theme while production details are handled by event professionals. We provide floor plans, flowers, lighting, sound, music, decor, and more, for each celebration. Our goal is to make beautiful memories - and dreams - come true in our very special restaurant.



CAPACITY

315 SEATED

405 RECEPTION



The Chef's Table

AT MIAMI BEACH

You'll never forget an intimate meal at our Chef's Table in Sunset Harbour. This exclusive space within a space allows diners to enjoy special privileges and still be part of the scene. To make your meal memorable, our chefs create a completely personalized menu based on your desires. Signature cocktails and cake are part of the fun.



CAPACITY
10 SEATED



Restaurant Buyout

AT MIAMI BEACH



Icebox Cafe offers a long bar, our Chef's Table, and a plush dining room draped in the soft tropical tones of vintage Miami Beach. The restaurant accommodates up to 200 guests. For seated dining events, there's room 150, including the view from our luxe window tables for special guests. It's the perfect place to host a sophisticated bar mitzvah, wedding reception, birthday party, corporate dinner and more.

CAPACITY

150 SEATED

200 RECEPTION



Custom Dining

SAMPLE PACKAGES

Our creative culinary team designs unique dining experiences that won't soon be forgotten. We start with the occasion - wedding reception, birthday bash, corporate dinner - and tailor each dish and drink to the event's specific theme. Bring your vision and we'll do the rest. Here's where we begin:

The Reception

Welcome Drink – Prosecco
Plated Appetizer
Entree
Dessert
Soft Drinks Package
75 / person

The Celebration

Welcome Drink – Prosecco
Hors d'oeuvres
Plated Appetizer
Entree
Dessert
Beverage Package –
Selection of Wine, Beer, Soft Drinks
100 / person

The Gala

Welcome Drink – Prosecco
Hors d'oeuvres and
Custom Food Stations
Plated Appetizer
Entree
Dessert
Beverage Package –
Full Open Bar, Liquor Selection
150 / person

Hors d'oeuvres

SAMPLE MENU

Mini Crab Cakes

whole-grain mustard aioli

Tuna Tartar

wonton crisp, avocado

Mini Latkes & Smoked Salmon Mousse

creme fraiche

Mini Chicken Biscuit Sandwiches

apple fennel slaw

Shrimp Ceviche

fried plantain cups

Chilled Cucumber Gazpacho Shots

lemon creme fraiche

Buffalo Cauliflower Wings

Gorgonzola, celery ribbons

Lobster Mac & Cheese Bites

Wisconsin cheddar, chive oil

Prosciutto Wrapped Scallop

lemon and herb gremolata

Tiny Beef & Truffle Wellington

horseradish creme

Mini Corn Cakes

crab and avocado salad

Truffled Deviled Eggs

microgreens

Braised Beef Empanada

chimichurri

Vegetarian Pot Stickers

citrus ponzu, scallions

Petite Quiche

horseradish creme

Brunch

SAMPLE MENU

ICEBOX FAVORITES

Icebox Cafe Eggs Benedict

jumbo homemade biscuit, poached eggs, hollandaise, roasted potatoes

Caviar & Creme Fraiche Omelet

fines herbes, roasted fingerling potatoes, baby arugula

Poached Eggs & Prosciutto

grilled asparagus, baby arugula, truffle creme fraiche, hearth multigrain

Latke & Eggs

homemade giant potato latke topped with: 2 eggs any style, mushroom, spinach or 2 eggs any style, roasted vegetables, tomatoes, goat cheese

Omelet

choice of fillings, multigrain toast

Power Breakfast

2 eggs any style, cherry tomatoes, avocado mash, spinach, sauteed mushrooms, multigrain toast

FROM OUR BAKERY

Lemon Ricotta Pancake

souffle-style with ricotta, lemon zest, whipped cream and cream cheese blend

Guava French Toast

brioche, sweetened cream cheese and guava filling, butterscotch sauce, applewood smoked bacon

Deep Dish Spinach, Mushroom & Cheddar Quiche

baby spring mix, lemon basil vinaigrette

SALADS

Avocado & Seed Salad

avocado, quinoa, flax seeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano cheese, lemon basil vinaigrette

Nicoise Salad

seared ahi tuna, haricot vert, soft boiled-egg, Nicoise olives, roasted tomatoes, baby arugula, lemon basil vinaigrette

LUNCH FOR BRUNCH

Gazpacho & Galette

roasted tomato gazpacho, Gruyere and eggplant galette, mixed baby greens, lemon vinaigrette

Icebox Cafe Breakfast Burger

provolone, roasted garlic aioli, lettuce, tomato, onions, pickle, French fries, challah bun

Citrus Poached Salmon

grapefruit, rainbow radish, shaved fennel, watercress, Champagne lime vinaigrette

Lunch

SAMPLE MENU

SALADS & LIGHTER FARE

Avocado & Seed Salad

avocado, quinoa, flax seeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano, lemon basil vinaigrette

Vine Ripened Tomato & Beet Salad

feta, cilantro oil, microgreens

Nicoise Salad

seared ahi tuna, haricot verts, soft-boiled egg, Nicoise olives, roasted tomato, baby arugula, lemon basil vinaigrette

Cobb Salad

roasted chicken, applewood-smoked bacon, hard-boiled egg, Gorgonzola, cherry tomatoes, avocado, Greek yogurt ranch dressing

Tuna Tartare

ahi tuna, avocado, wakame, gyoza chips, sesame seed dressing

Icebox Lobster Roll

roasted corn salad, drawn butter

Fish Tacos

crispy mahi mahi, cabbage slaw, pickled onions, chipotle ranch, blue corn tortillas, cilantro jasmine rice

Gazpacho & Galette

roasted tomato gazpacho, Gruyere and eggplant galette, mixed baby greens, lemon vinaigrette

Caviar & Creme Fraiche Omelet

fines herbes, roasted fingerling potatoes, baby arugula, lemon basil vinaigrette

ENTREES

Faroe Island Wasabi-Crusted Salmon

pad Thai-style vegetable quinoa, peanuts, micro cilantro

Pan Seared Filet Mignon

8 oz filet, chimichurri and truffle French fries

Curry Chicken

jasmine rice, seasonal roasted vegetables, Madras curry sauce

Icebox Cafe Burger

short rib/brisket blend, smoked Provolone, roasted garlic aioli, crispy tobacco onions, pickle, French fries, challah bun

Faroe Island Salmon Burger

olive and tomato relish, herb aioli, harissa, chives, French fries, challah bun

Beyond Burger

plant-based, sliced avocado, roasted tomato jam, lettuce, tomato, onions, pickle, French fries, challah bun

Truffle Ravioli

mushroom and Parmesan filling, truffle cream, microgreens

Wild Mushroom Pappardelle

wild mushrooms, shallots, roasted garlic, thyme, roasted vegetable stock

Dinner

SAMPLE MENU

STARTERS

Tuna Tartare

ahi tuna, avocado, sesame seed dressing, wakame and gyoza chips

Grilled Octopus

truffled white bean salad

Pan Seared Scallops

wild mushrooms, mascarpone polenta, truffle oil

Oysters Rockefeller

wilted spinach, bechamel, Grana Padano

Jumbo Lump Crab Cake

frisee, whole-grain mustard, bacon

Prosciutto Melon

thinly sliced prosciutto, honeydew melon, baby arugula

Buffalo Cauliflower Wings

blue cheese crumbles, celery ribbons

Fish Tacos

crispy mahi mahi, cabbage slaw, pickled onions, chipotle ranch, blue corn tortillas

Meatballs

fresh herbs, garlic, onions, breadcrumbs, tomato basil sauce, Grana Padano

Hummus Crudites Platter

baby carrots, cucumbers, watermelon radishes, homemade herb bagel chips

Chopped Salad

baby romaine, grape tomatoes, European cucumbers, Kalamata olives, garbanzo beans, feta, lemon truffle vinaigrette

ENTREES

Faroe Island Salmon

warm tomato salad, basil oil

Pan Seared Grouper

roasted fingerling potatoes, asparagus, lemon zest, capers, shallots

Whole Grilled Branzino

seasonal roasted vegetables, salsa verde

Pan Roasted Duck Breast

caramelized baby carrots, beets, cipollini onions, Moscato duck jus

Grilled Center Cut Veal Chop

Yukon gold mash, poached asparagus, porcini demi-glace

Miso Crusted Seabass

crispy baby bok choy, udon noodles, ginger lemongrass broth

Dijon & Herb Crusted Lamb Rack

summer pea mash, roasted sweet potatoes, mint

Pancetta Wrapped Tenderloin of Pork

roasted butternut squash, roasted Brussels sprouts, thyme demi-glace

Braised Short Rib Ragù

rigatoni, tomato basil sauce, Grana Padano, micro greens

Pan Seared Filet Mignon

8 oz filet, chimichurri, truffle French fries

Pan Seared Chicken Breast

Madras curry sauce, cilantro rice, roasted vegetables

Dessert

SAMPLE MENU

We're known for our award-winning desserts, so when it comes to special events, we go all out. Our hand-crafted sweets can be made in any size, from one small, elegant cake per guest to a large layer cake that's sliced as part of the party. We're also happy to curate a dessert bar or fulfill any other creative request. Bring your ideas and we'll go from there. Here are some favorites to get started:

Classic Chocolate Layer Cake

Coconut Buttercream Cake

Guava Cream Cake

Oreo Cookie Cream Cake

Tres Leches Cake

Triple Layer Carrot Cake

Key Lime Pie

Cheesecake

Coconut Chocolate Dream Bar

Chocolate Brownies

Passionfruit Mousse Shots

Mango Mousse Shots

The Details



BOOKINGS

All events held at Icebox Cafe will be considered confirmed once an agreement has been signed and a deposit received.

DEPOSIT

Initial deposit of 50% of the event (minus taxes and gratuity) is required to book any private dining event.

ADDITIONAL FEES

Quotes provided to our customers include price per person, taxes and gratuity (20%).

CANCELLATION POLICY

Deposits for cancellations made at least seven business days prior to the date of the event will be refunded in full. If an event is cancelled less than seven business days prior to the event date, the entire cost of the event for the number of guests guaranteed will be charged. Deposits are non-refundable and non-transferable for events cancelled less than seven business days prior to the event date.

For more information contact:
events@iceboxcafe.com