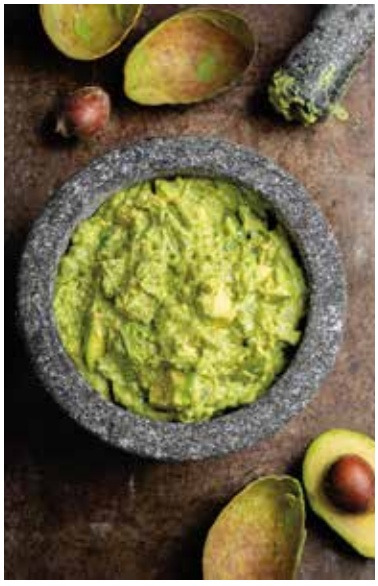
jaguar®
SINCE 2005

Jaguar Events

Group Menus

2027

Our goal is to create memorable experiences through Latin American hospitality in our Casa


Prices are subject to Tax (8%)+ Gratuity (18%)

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Fact Sheet.



Restaurant Name

JAGUAR RESTAURANT
Owned by JAGUAR Restaurant Group LLC.

Address

3067 Grand Avenue, Coconut Grove, Florida 33133
Phone: (305) 444-0216
info@jaguarrestaurant.com

Hours of Operation

Monday to Thursday: 11:00 am to 10:00 pm
Friday: 11:00 am to 11:00 pm
Saturday: 11:00 am to 11:00 pm
Sunday: 11:00 am to 10:00 pm

Seating Capacity

210 guests

Event and Group Capacity

Jaguar's Room: 14 guest max.
For dinner parties above 14 guests, other areas are available from Sunday to Thursday. Max. 60 guests.
For Cocktail Events at the bar: Max. 100 guests.

Why Choose Jaguar?

We offer a diverse menu of fresh cuisine inspired by the flavors of Latin America, from classic Latin favorites to modern culinary creations. We only use real, honest ingredients and authentic preparations to provide our guests an unforgetable experience that will make you feel like home. Our inviting contemporary setting makes Jaguar a neighborhood favorite and a dining destination alike.



- **The best Ceviches in Miami.**
- **Dishes inspired by Latin American flavors.**
- **Fantastic wines and signature cocktails.**
- **We represent Latin-Americans faithfully, but we maintain American hospitality standards.**
- **Chef and Front of the House Managers are owner operators.**

"Beautiful people pounce on this impressive kitchen exciting Coconut Grove epicures with wonderful, reasonably priced Pan-Latin cuisine and standout ceviche; factor in gorgeous, tropical decor, a great bar scene and smart service, and few will dispute that it`s likely to be around awhile. **– Zagat American Top Restaurant Guidebook**

"Fun, friendly and laid-back, Jaguar`s environment reflects the Latin tradition of hospitality Perfectly - Everybody`s welcome, and no one leaves dissatisfied" **– DiningOut Miami**

Our Special Event Room.

amenities

Semi-private room surrounded by walls, painted with natural flower pigments from Oaxaca and extraordinary paintings by artist Dionisio Ceballos whose reproductions were showcased in the film "Frida".

Host a successful business meeting with a unique touch, or an unforgettable dinner party with the warmth of entertaining in your own home.











Open Bar Policy

Groups of 15 guests or less, can order directly "A la carte" from our beverage menu.

Here are some Open Bar options we suggest:

- First 45 min.: Pitchers of Margaritas and Sangria
  Next 1 ½ hour : House Wines, Domestic Beers, Sparkling Water, Soft Drinks and Iced Tea

  $55
  per person + (tax & gratuity)

- 2 ½ hours : House Wines, Domestic and Imported Beers, Sparkling Water, Soft Drinks and Iced Tea

  $55
  per person + (tax & gratuity)



Our Open Bar options can be customized to your specific needs and are available with no minimum number of guest restrictions.

Reservation Process



- Click to book your event: https://jaguarrestaurant.com/parties
- Contact Oscar del Rivero at (305) 444-0216 or at oscar@jaguarrestaurant.com
- **IMPORTANT NOTE:** We can customize the menu if the customer requires it.
- You will receive a call from us one week before the day of the event, to finalize details and make any changes.
- If changes need to be made, please notify us as soon as possible. This will make your event run without "surprises"
- Once receiving your basic information, we proceed to send you the service order, including the menu style selected for your review.
- If you agree with the menu and number of guests we will send you an acknowledgement form to review and sign to continue with your reservation.

required information

- Date and time of the reservation
- Number of guests
- Contact information (Name, Phone number and e-mail address)
- Budget
- Special requests: décor, music, video and audio services
- Special treatments: vegetarian dishes, allergies, handicapped space
- Form of payment
- Payment confirmation

Terms & Conditions

- All prices are subject to tax + gratuity
- Guarantee Policy: We apply a guarantee minimum of number of guests to be charged. If less people show up than the guarantee minimum we will charge you for the Guarantee minimum established.
- Guarantee Confirmation Policy: The number of guaranteed guests must be confirmed 78 hrs.before the date of the event.
- Cancellation Policy: If you cancel 48 hrs. (or less) before the date of the event, we will charge you 50% of the total amount established in the service order. If you cancel more than 48 hours In advance no charges will be applied or your deposit will be refunded.
- Credit Card Guarantee: The information on your credit card is requested for our guarantee. No deposit is made and the total amount will be charged at the end of the event.
- Gratuity Policy: An 18% gratuity is added automatically to all parties above 8 guests. Any additional gratuity is under your consideration.



menu no.1

PRICE PER PERSON: $65 + Tax & Gratuity (18%)

appetizers to share

HOUSE SALSA & CHIPS

CEVICHE SPOON SAMPLER

entrées to share

CHICKEN & 3 CHEESE QUESADILLAS
gouda, mozzarella and manchego cheeses with caramelized onios, corn, and grilled chicken breast, done on the griddle with guajillo chile oil

GRILLED SKIRT STEAK
grilled skirt steak with house chimichurri, with a caesar salad or french fries

3 SMOKED FISH CROQUETAS
smoked corvina, aji panca sauce, aji amarillo aioli & salsa criolla

dessert to share

VANILLA ICE CREAM
choclate sauce & candied nuts

menu no.2

PRICE PER PERSON: $70 + Tax & Gratuity (18%)

appetizers to share

HOUSE SALSA & CHIPS

CEVICHE SPOON SAMPLER

GUACAMOLE

choice of entrées

CHICKEN COSTEÑO
roasted half chicken, tropical salad, jerk spice aioli & french fries

SALMON NORMA
served over sweet potato, corn, spinach and hearts of palm
with lime butter sauce

BIFE DE LOMO
grilled bistro filet, lean & tender, served with Venezuelan guasacaca
comes with a caesar salad or french fries

dessert to share

VANILLA ICE CREAM
choclate sauce & candied nuts

menu no.3

PRICE PER PERSON: $75 + Tax & Gratuity (18%)

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appetizers to share

HOUSE SALSA & CHIPS

CEVICHE SPOON SAMPLER

choice of entrées

ARROZ CON MARISCOS
shrimp, calamari, octopus and salmon, sauteed in butter & garlic, with house white rice and our aji amarillo sauce with pernod, brandy and saffron

CHICKEN COSTEÑO
roasted half chicken, tropical salad, jerk spice aioli & french fries

GRILLED PICANHA STEAK w/ CHIMICHURRI
served with guajillo potatoes

dessert to share

DESSERT SPOONS
chocolate cake, palomas de cajeta, flan de queso

menu no.4

PRICE PER PERSON: $75 + Tax & Gratuity (18%)

appetizers to share

HOUSE SALSA & CHIPS

CEVICHE SPOON SAMPLER

choice of entrées

QUINOA SALAD WITH OCTOPUS
cole slaw, red bell pepper, avocado, mango, red onions, and pumkin seeds

GRILLED PICANHA STEAK w/ CHIMICHURRI
served with guajillo potatoes

SALMON NORMA
served over sweet potato, corn, spinach and hearts of palm with lime butter sauce

dessert to share

VANILLA ICE CREAM
choclate sauce & candied nuts

menu no.5

PRICE PER PERSON: $80 + Tax & Gratuity (18%)

appetizers to share

HOUSE SALSA & CHIPS

CEVICHE SPOON SAMPLER

choice of

BLACK BEAN SOUP OR CILANTRO SOUP

SMALL CAESAR SALAD OR QUINOA SALAD

choice of entrées

PORK PERNIL
roasted pork, guava sauce, sour orange mojo and yuca fries

FRESH MAHI MAHI "A LO MACHO"
shrimp & calamari, aji amarillo sauce w/ saffron, brandy and pernod, house white rice

CHICKEN COSTEÑO
roasted half chicken, tropical salad, jerk spice aioli & french fries

GRILLED CHURRASCO
served with guajillo potatoes, merken sauce

dessert to share

DESSERT SPOONS
chocolate cake, palomas de cajeta, flan de queso

menu no.6

PRICE PER PERSON: $82 + Tax & Gratuity (18%)

appetizers to share

GUACAMOLE WITH HOUSE SALSA & CHIPS

CEVICHE SPOON SAMPLER

choice of

BLACK BEAN SOUP OR SOUP OF THE DAY

SMALL CAESAR SALAD OR QUINOA SALAD

choice of entrées

CHICKEN COSTEÑO
roasted half chicken, tropical salad, jerk spice aioli & french fries

ARROZ CON MARISCOS
shrimp, calamari, octopus and salmon, sauteed in butter & garlic, with house white rice and our aji amarillo sauce with pernod, brandy and saffron

SALMON NORMA
served over sweet potato, corn, spinach and hearts of palm with lime butter sauce

BIFE DE LOMO
served with house chimichurri and guajillo potatoes

dessert to share

DESSERT SPOONS
chocolate cake, palomas de cajeta, flan de queso

custom menu option

Create a customized culinary experience tailored to your preferences, your event's specific needs or budget requirements. From intimate gatherings to grand celebrations, our team of talented chefs will work closely with you to create a personalized event menu, ensuring an unforgettable dining experience for you and your guests.

> **Our Open Bar options can also be customized to your specific needs and are available with no minimum number of guest restrictions.**

Our bespoke menus can also include vegan and gluten free options as well as outsourced items.