

EVENTS & RESERVATIONS

Private Dining Room Seminar Packages

Location: Private Dining Room
Capacity: Up to 35 seated

Included Amenities:

- 48" Smart TV with HDMI & screen share
- Portable microphone and speaker setup
- High-speed WiFi
- Filtered still & sparkling water
- Dedicated event host/server
- Table linens & basic setup

<u>Duration</u>	<u>Room Fee</u>
4 hours	\$200
8 hours	\$400

Private Event Rooms

For Cocktail-Style & Private Dinner Parties

Start and end times for Cocktail style parties in our Main Dining Room and Covered Patio will be strictly enforced.

<u>Guest Count</u>	<u>Private Room Available</u>	<u>Room Fee</u>
15- 35 Seated/Standing	Private Dining Room	\$200
36-55 Seated, 65 Standing	Covered/Enclosed Patio W/ Partial Bartop	\$500
36 Seated, 50 Standing	Dining Room 1 & 2 W/ Partial Bartop	\$500
Extra Hour		\$100/EA

Food & Beverage Add-ons

Coffee & Tea Service – \$5 per guest
Assorted Pastries + Fruit Tray – \$8 per guest
2 Course Lunch – Starting at \$25 per guest
3 Course Dinner - Starting at \$55 per guest
Buffet Style Catering - Starting at \$55 per guest
Passed / Stationary Appetizer Menu Available
Beer, Wine & Liquor Package – \$25-55 per guest
Custom Food & Beverage Menus available
Custom Decor or Signage: Ask about our preferred vendors
Branded Event Menus: Complimentary for groups of 10+

Large Party Reservation & Gratuity Policy

Parties of 8 or more are considered large parties and require a reservation with a valid credit card on file.

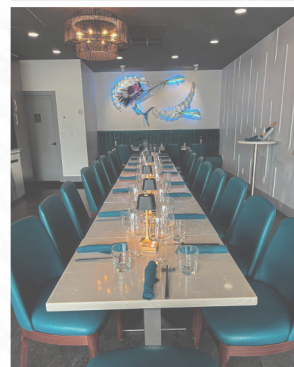
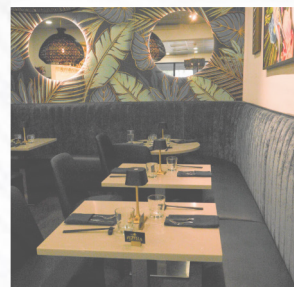
Cancellations must be made 24 hours in advance to avoid a \$20 per person fee.

We hold tables for 15 minutes past the reservation time.

20% gratuity is automatically added to all large party checks.

For groups of 15 or more, a set menu or pre-order may be required.

We allow check splits of up to 3 cards per party.



*Inquire about
special menu
requests.*

Contact Us: www.pez-vela.com management@pez-vela.com 7724197576

TAXES, SERVICE CHARGES AND APPLICABLE FEES ARE NOT INCLUDED. PRICES SUBJECT TO CHANGE AT ANY TIME.

BEVERAGE EVENT PRICING

Beer & Wine Only Packages

All Selections May Be Customized by Host, Upgrades for High End Brands Available with Upcharge

Standard Beer & Wine Package - \$25 per person

- Includes house wines and domestic bottled/draft beers

House Wine Options (Subject to availability, selections may rotate seasonally)

- Cabernet Sauvignon – Hess Special Selection
- Chardonnay – J. Lohr
- Pinot Grigio – Ecco Domani
- Sauvignon Blanc – J. Lohr, Matua
- Rosé – Daou Rosé 2023
- Sparkling – La Vostra Prosecco
- Pinot Noir – Portlandia
- Merlot – J. Lohr Los Osos

Premium Beer & Wine Package - \$55 per person

- Includes premium wines and domestic/craft bottled & draft beers

Premium Wine Options (Subject to availability, selections may rotate seasonally)

- Cabernet Sauvignon - Beringer Knights Valley - Louis Martini Sonoma Coast
- Merlot - Alexander Valley 2022
- Pinot Noir - Davis Bynum Russian River Valley 2022 - Belle Glos
- Pinot Grigio - Ferrari Carano - Santa Margherita Alto Adige 2023
- Chardonnay - Cambria Katherine's Vineyard 2022 - Lange Willamette Valley - Sonoma Cutrer Russian River
- Sauvignon Blanc - Kim Crawford Marlborough - Duckhorn North Coast 2023 - Whitehaven Marlborough
- Rosé - By Ott Côtes de Provence 2023
- Sparkling - La Marca Prosecco - La Marca Prosecco Rosé

Beer, Wine, & Liquor Packages

All Selections May Be Customized by Host, Upgrades for High End Brands Available with Upcharge

Standard Bar - \$40 per person

- Includes house beers, house wines, and basic cocktails
- Includes house well liquors (vodka, rum, gin, tequila, whiskey, bourbon)
- Mixers included (sodas, juices)
- No specialty cocktails or premium wine included

Premium Bar - \$55 per person

- Includes premium beers, premium wines, and full signature cocktails list

Premium Liquor Options :

- Vodka - Grey Goose - Tito's Handmade Vodka - Ketel One - Belvedere
- Gin - Bombay Sapphire - Tanqueray - Aviation
- Tequila - Espolón Blanco or Reposado - Teremana Blanco - Casamigos Blanco - Don Julio Blanco
- Rum - Mount Gay Eclipse - Ron Diplomatic - Flor de Caña 7 Yr - Bacardi Añejo Cuatro
- Whiskey / Bourbon - Bulleit Bourbon or Rye - Maker's Mark - Woodford Reserve
- Scotch - Johnnie Walker Black Label - Monkey Shoulder - Glenfiddich 12 Yr

Large Party Reservation & Gratuity Policy

Parties of 8 or more are considered large parties and require a reservation with a valid credit card on file.

Cancellations must be made 24 hours in advance to avoid a \$20 per person fee.

We hold tables for 15 minutes past the reservation time.

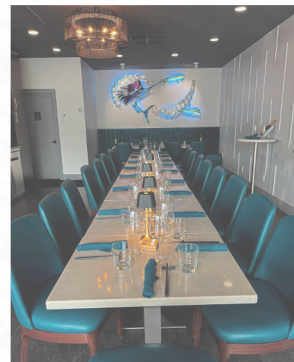
20% gratuity is automatically added to all large party checks.

For groups of 15 or more, a set menu or pre-order may be required.

We allow check splits of up to 3 cards per party.

Contact Us: www.pez-vela.com management@pez-vela.com 7724197576

TAXES, SERVICE CHARGES AND APPLICABLE FEES ARE NOT INCLUDED. PRICES SUBJECT TO CHANGE AT ANY TIME.



*Inquire about
special menu
requests.*



www.pez-vela.com
management@pez-vela.com
7724197576

**Delivery available
upon request.**
*additional charges apply

BUFFET MENU

Option A – Signature

Tier 1 – \$55/guest

- **Salad:** The Wasabi Caesar (wasabi caesar dressing, parmesan pane fricco)
- **Sides:** Truffle Yuca Frites · Roasted Asparagus
- **Entrées (choose 2):** Chicken A La Brasa · Doble Pork Ragu · Salmon Nikkei
- **Dessert:** Passionfruit Cheesecake or Vela Dubai Chocolate

Tier 2 – \$75/guest

- **Cold App Platter:** Tartare Wonton Tacos · Ceviche Tostones · Crispy Rice Cakes
- **Hot Buffet:** Dry-Aged Empanadas · Churrasco Steak · Black Grouper
- **Sides:** Kimchi Creamed Spinach · Truffle Mac & Cheese
- **Dessert (choose 2):** Inca Gold Brownie · Vela Dubai Chocolate · Passionfruit Cheesecake

Tier 3 – \$105/guest

- **Appetizer Spread:** Wagyu Beef Empanadas · Grilled Octopus · Varietal Nigiri
- **Entrées (choose 2):** Filet · Lobster & Crab Mac & Cheese · Coulotte Steak
- **Sides:** Buttery Potato Mash · Roasted Asparagus
- **Dessert (choose 2):** Inca Gold Brownie · Vela Dubai Chocolate · Passionfruit Cheesecake

Tier 4 – \$125/guest

- **Passed Appetizers:** Godzilla Roll Bites · Lobster Langostino Cups · Dry-Aged Empanadas
- **Carving Station:** Filet & Prime Picanha · Grilled Shrimp or 7 oz Lobster Tail · Chicken A La Brasa
- **Sides:** Truffle Mac · Kimchi Spinach · Wasabi Caesar Buttery · Potato Mash
- **Dessert (choose 2):** Inca Gold Brownie · Vela Dubai Chocolate · Passionfruit Cheesecake

Option B – Sushi-Forward Buffet (lounge style)

Tier 1 – \$55/guest

- **Sushi Selection:** King Crunch · Spicy Salmon · Lima
- **Sides:** Edamame · Blistered Shishitos · Truffle Yuca Frites
- **Dessert:** Vela Dubai Chocolate

Tier 2 – \$75/guest

- **Cold Bar:** Ceviche · Sashimi Trio · Tartare Wonton Tacos
- **Hot Items:** Black Grouper · Churrasco · Aji Chicken
- **Dessert:** Passionfruit Cheesecake · Vela Dubai Chocolate

Tier 3 – \$105/guest

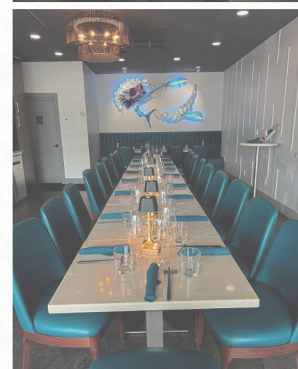
- **Sushi Showcase:** Godzilla · Intenso · Mar y Tierra
- **Chef Stations:** Grilled Octopus · Filet · Lobster Risotto
- **Dessert:** Amazonian Cacao Cake · Inca Gold Brownie

Tier 4 – \$125/guest

- **Chef's Signature Display:** Sushi & Sashimi Bar with Nigiri Tastings · Langostino Bites
- **Carving Station:** Filet & Prime Picanha · Seared Scallops or Lobster Tail
- **Dessert Bar:** Cheesecake · Passionfruit Cheesecake · Vela Dubai Chocolate

Contact Us: www.pez-vela.com management@pez-vela.com 7724197576

TAXES, SERVICE CHARGES AND APPLICABLE FEES ARE NOT INCLUDED. PRICES SUBJECT TO CHANGE AT ANY TIME.



**Inquire about
special requests
and substitutions.**



www.pez-vela.com
management@pez-vela.com
7724197576

*Delivery available
upon request.
additional charges apply

COURSED DINNER MENU

Option 1 – Signature Dinner \$55

- Starters (choose 1): Edamame · Vela Wings · Blistered Shishitos
- Entrées (choose 1): Doble Pork Ragu · Salmon Nikkei · Churrasco
- Desserts (choose 1): Frozen Duo · Passionfruit Cheesecake · Vela Dubai Chocolate

Option 2 – Coastal Fusion Dinner \$75

- Starters (choose 1): Tartare Wonton Tacos · Ceviche · Scallops Fogata
- Entrées (choose 1): Black Grouper · Lobster Linguine · Ahi Tuna Fortuna
- Desserts (choose 1): Amazonian Cacao Cake · Inca Gold Brownie · Vela Dubai Chocolate

Option 3 – Chef's Luxe Experience \$100

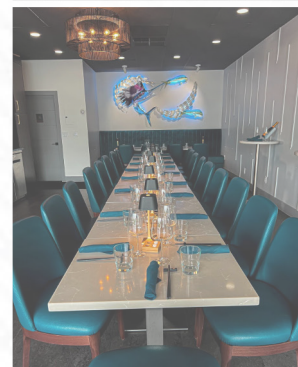
- Starters (choose 1): Black Nigiri · Grilled Octopus · Sashimi Trio
- Entrées (choose 1): Filet · Lobster Risotto · Surf & Turf Experience
- Desserts (choose 1): Vela Dubai Chocolate · Passionfruit Cheesecake · Frozen Duo

OPTIONAL ADD-ONS

- Sushi Party Boat – \$128
- Specialty Roll Tray – \$110
- 7 oz Lobster Tail – \$28/guest
- Wine Pairing Package – from \$25/guest
- Signature Cocktail Service – from \$25/guest

Contact Us: www.pez-vela.com management@pez-vela.com 7724197576

TAXES, SERVICE CHARGES AND APPLICABLE FEES ARE NOT INCLUDED. PRICES SUBJECT TO CHANGE AT ANY TIME.



*Inquire about
special requests
and substitutions.*

**Delivery available
upon request.**
*additional charges apply

PASSED APPS MENU

Tier A – \$18 per guest (Pick 5)

Edamame – Truffle oil, gochujang, Maldon salt

Blistered Shishitos – Cilantro-shishito cream, peanut-sesame crumble

Dry-Aged Empanadas – Oaxacan cheese, pickled raisins, chimichurri

Mini Vegetarian Lasagna (4 oz) – Seasonal vegetables, ricotta, San Marzano tomato sauce

Arancini – Crispy risotto balls, tomato basil sauce, Parmigiano Reggiano

Mini Heirloom Caprese Skewers – Burrata pearls, basil, balsamic reduction

Compressed Watermelon & Feta Cube – Tajín dust, mint, agave-lime syrup

Tier B – \$24 per guest (Pick 6)

Tartare Wonton Tacos – Tuna tartare, ginger-scallion jam, nikkei sesame drizzle

Vela Wings – Gochujang butter, toasted sesame

Spicy Salmon Bites – Avocado, sriracha aioli, soy glaze

Shrimp & Pork Dumplings – Tamarind soy reduction

Aji-Miso Chicken Empanadas – Sweet chili sauce

Stuffed Endives – Goat cheese, herb-truffled mushrooms, Parmigiano Reggiano

Mini Crab Arancini – Lump crab risotto, saffron aioli, lemon zest

Duck Spring Rolls – Confit duck, shiitake, tamarind plum sauce

Short Rib Bao Buns – Braised beef, pickled daikon, hoisin glaze

Truffle Mac & Cheese Cups – Parmesan cream, black truffle, panko crust

Tier C – \$30 per guest (Pick 8)

Black Nigiri – Shrimp, wagyu beef, cured salmon, tuna, acevichado espuma, caviar

Langostino Cups – Lobster & mango kimchi salad, crispy wonton

Godzilla Bites – Spicy tuna, salmon, surimi salad, tobiko, soy glaze

Mini Crab Cake Toasts – Brioche, blistered tomato, truffle aioli, Parmesan

Lettuce Wraps – Sliced wagyu beef, blue cheese crumble

Fish Crudo – Leche de tigre, avocado, tostone chip

Salmon Crudo Rolls – Ikura caviar, citrus soy glaze

Grilled Heart of Palm – Truffle oil, Parmesan, chives

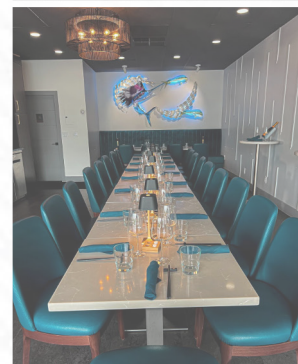
Beef Tataki Crisps – Seared wagyu, yuzu ponzu, radish, microgreens

Lobster & Mango Cups – Chilled lobster, kimchi mayo, mango slaw

Shrimp Tempura Lollipops – Gochujang aioli, sesame crumb

Contact Us: www.pez-vela.com management@pez-vela.com 7724197576

TAXES, SERVICE CHARGES AND APPLICABLE FEES ARE NOT INCLUDED. PRICES SUBJECT TO CHANGE AT ANY TIME.



**Inquire about
special requests
and substitutions.**



www.pez-vela.com
management@pez-vela.com
7724197576

Delivery available
upon request.
*additional charges apply



Inquire about
special requests
and substitutions.

SUSHI CATERING MENU

Assorted Classic & Specialty Roll Combo Platter

Specialty Rolls : King Crunch, Godzilla, Intenso, Noche in Miami, Mar y Tierra, El Frito.

Classic Rolls: California Roll, Shrimp Tempura Roll, and Spicy Tuna Roll.

Serves 11-12 104 assorted pieces \$193

Serves 22-23 200 assorted pieces \$360

Serves 34-35 304 assorted pieces \$548

Assorted Classic Roll Platter

Serves 6-7 \$110

Includes California roll (16 pieces), Philadelphia roll (16 pieces), Tempura Shrimp roll (16 pieces), Spicy Tuna roll (16 pieces), and Spicy Shrimp roll (16 pieces).

Vegetable Sushi Platter

Serves 4-5 \$51

Includes mixed vegetable roll (16 pieces), avocado & vegetable futomaki roll (16 pieces), and chef's specialty green goddess roll (16 pieces).

Nigiri Platter

35 nigiri pieces (tuna nigiri, salmon nigiri, hamachi nigiri) \$161

70 nigiri pieces (tuna nigiri, salmon nigiri, hamachi nigiri) \$322

Sashimi Platter

36 nigiri pieces (tuna nigiri, salmon nigiri, hamachi nigiri) \$116

70 nigiri pieces (tuna nigiri, salmon nigiri, hamachi nigiri) \$225

Classic Roll Platters

6 Rolls Each

California Roll – \$54 Crab mix, cucumber, avocado.

Spicy Tuna Roll – \$66 - Spicy tuna and cucumber, with sriracha mayo.

Philadelphia Roll – \$66 - Smoked salmon, cream cheese, cucumber.

Shrimp Tempura Roll – \$66 - Shrimp tempura, avocado, cucumber.

Vegetable Roll – \$51 - Avocado, cucumber, carrots.

SPECIALTY ROLLS

KING CRUNCH

spicy surimi salad, shrimp tempura, avocado, topped w/ miso aioli, soy glaze, furikake

NOCHE IN MIAMI

spicy salmon, sweet plantain, avocado, topped w/ sriracha aioli, ginger scallion jam, soy glaze

GODZILLA

spicy tuna, cucumber, topped w/ salmon, surimi salad, sriracha aioli, soy glaze, tobiko

INTENSO

spicy tuna, avocado, cucumber, topped w/ marinated tuna, cilantro-shishito aioli, tobiko, caramelized coconut

MAR Y TIERRA

picanha, shrimp tempura, surimi salad, topped w/ sweet plantain, chimichurri, soy glaze

LOBSTER LANGOSTINO

lobster & mango kimchi salad, cucumber, topped w/ mango slaw, fried lobster, avocado mousse, tobiko, soy glaze

SPICY SALMON

spicy salmon, avocado, cucumber, sriracha aioli, soy glaze, sesame

ACEVICHADO

shrimp tempura, avocado, topped w/ fresh tuna, acevichado sauce, crispy sweet potato

LIMA

tempura asparagus, avocado, cucumber topped w/ brulee sweet plantain, peanut dust, soy

EL FRITO

tempura fried and filled w/ spicy tuna, avocado, cream cheese, topped w/ soy glaze, cilantroshishito and sriracha aioli

ALL PLATTERS COME
WITH SOY SAUCE,
WASABI, PICKLED
GINGER AND CHOP
STICKS

Contact Us: www.pez-vela.com management@pez-vela.com 7724197576

TAXES, SERVICE CHARGES AND APPLICABLE FEES ARE NOT INCLUDED. PRICES SUBJECT TO CHANGE AT ANY TIME.