



TUDOR HOUSE

THANK YOU FOR CONSIDERING TUDOR HOUSE TO HOST YOUR UPCOMING EVENT.

ACCLAIMED MICHELIN-STARRED CHEF GEOFFREY ZAKARIAN'S MENU WILL PROVE TO BE A UNIQUE AND EXCITING EXPERIENCE FOR YOU AND YOUR GUESTS. OUR WARM AND INVITING ATMOSPHERE COMPLIMENTS THE DISTINCTIVE MENU WHICH FEATURES CASUAL, CONTEMPORARY AMERICAN FARE MADE WITH THE FRESHEST INGREDIENTS SOUTH BEACH HAS TO OFFER.

TUDOR HOUSE IS ABLE TO ACCOMMODATE SMALL GROUPS, AS WELL AS UP TO 150 GUESTS. WE CAN OFFER YOU EXCLUSIVITY IN OUR PRIVATE DINING AREA, THE CHARMING EXTERIOR OF OUR OUTDOOR CAFE, AND THE RELAXING WATERFALL FOUNTAIN IN THE COURTYARD LOUNGE.

WE APPRECIATE THE OPPORTUNITY AND HOPE TO WORK WITH YOU IN THE NEAR FUTURE.



TUDOR HOUSE

MENUS

Special Dietary Request:

All dietary requests must be addressed prior to the completion of the contract. We will do everything to accommodate special requests with advance notice.

Seating:

We cannot guarantee seating at one table for large parties; however, we will do our best to honor those requests.

Tax and Gratuity:

15% gratuity, 5% service charge, and 9% tax will be added to your final bill.

Menu Options:

Upon request, your menus can be customized to feature your company's logo or by including a greeting of your choice. All menus are seasonal and subject to change.

Standard Menus:

Tudor House offers standard breakfast, lunch, and dinner menus that can be ordered a la carte. Please visit our website at www.tudorhousemiami.com for more information.



TUDOR HOUSE

\$55 – DINNER MENU A

I

(choice of one)

Butter Lettuce Salad, Tarragon, Green Goddess Dressing

Murray Farm Chicken Liver Pate with Grilled Bread

II

(choice of one)

Grilled Branzino, Baby Fennel, Fava Beans, Cerignola Olives

Housemade Spaghetti, Meatball, Pecorino

DESSERT

Popcorn Milkshake, Salted Brown Butter, Chocolate Hazelnut Crisps

All menu packages include coffee, hot tea, and iced water.
All menus subject to change upon availability and seasonality.



TUDOR HOUSE

\$55 – DINNER MENU B

I

(choice of one)

Heirloom Tomato, Watermelon, Feta, Chardonnay Vinegar

Kamocha & Butternut Squash Soup, Almond Cream, Pumpkin Seeds

II

(choice of one)

Tudor House "Ugly Burger," Bread & Butter Pickles, French Fries

Organic Buttermilk Fried Chicken with Gingered Slaw

DESSERT

Housemade Oreos with Coffee Hazelnut Milk

All menu packages include coffee, hot tea, and iced water.
All menus subject to change upon availability and seasonality.



TUDOR HOUSE

\$65 – DINNER MENU A

I

(choice of one)

Chilled Octopus with Olive Preserves

English Pea Soup with Lime Marshmallows

II

(choice of one)

Braised Beef Short Ribs, Roasted Asparagus, Tater Tots

Florida Grouper, Roasted Cheeks, Cauliflower, Pearl Onions, Romesco

DESSERT

Lucky Charms Milkshake, Marshmallows, Rice Crisps

All menu packages include coffee, hot tea, and iced water.
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TUDOR HOUSE

\$65 – DINNER MENU B

I

(choice of one)

Nicoise Salad, Tuna Conserva, Garden Beans, Soft Cooked Egg

Steamed White Water Clams, Grilled Bread, Herbs, Lemon

II

(choice of one)

White Corn Agnolotti, Burgundy Black Truffles

Quinault River King Salmon, Sweet Corn, Artichokes, Jamon Iberico

DESSERT

Strawberry Shortcake, Strawberry Sherbet, Mascarpone Cream, Fresh Strawberries

All menu packages include coffee, hot tea, and iced water.
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TUDOR HOUSE

\$75 – DINNER MENU A

I

(choice of one)

Greek Salad Panzanella, Heirloom Tomatoes, Cucumbers, Bread

Steak Tartare, Chanterelles, Crème Fraiche

II

(choice of one)

Dry Aged Strip Loin, Caramelized Shallots, Baby Watercress

Grilled Branzino, Baby Fennel, Fava Beans, Cerignola Olives

FOR THE TABLE:

Potato Gratin, Pork Belly, Goat Cheese

DESSERT

Catalan Cream, Berry Salad

All menu packages include coffee, hot tea, and iced water.
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TUDOR HOUSE

\$75 – DINNER MENU B

I

(choice of one)

Roasted Langoustines "Provençal Style," Escargot Butter

White Corn Agnolotti, Burgundy Black Truffles

II

(choice of one)

Dry Aged Strip Loin, Caramelized Shallots, Baby Watercress

Roasted Chicken, Potato Puree, Field Mushrooms

FOR THE TABLE

Brussel Sprouts, Prosciutto, Shaved Apple

DESSERT

Chocolate Truffle Beignets with Black Beer Ice Cream

All menu packages include coffee, hot tea, and iced water.
All menus subject to change upon availability and seasonality.



TUDOR HOUSE

\$95 – DINNER MENU

I

(choice of one)

Wagyu Beef Carpaccio, Castelvetrano Olives, Black Truffle Vinaigrette

White Alba Truffle "Devil" Egg, American Caviar

II

(choice of one)

Dry Aged Strip Loin, Caramelized Shallots, Baby Watercress

Butter Poached Maine Lobster "Provençal style," Escargot Butter, American Caviar

FOR THE TABLE

Broccolini, Burrata, Preserved Lemon, Chili

DESSERT

White Chocolate Lava Cake, Tequila Orange Sauce, Orange Sorbet

All menu packages include coffee, hot tea, and iced water.
All menus subject to change upon availability and seasonality.



TUDOR HOUSE

BEVERAGE PACKAGES

CASH BAR – BILLED ON CONSUMPTION

BEER & WINE BAR - \$22 PER PERSON, PER HOUR

Our selection of bottled beers and our wines by the glass

OPEN BAR - \$32 PER PERSON, PER HOUR

Our selection of bottled beers and our wines by the glass

Well spirits including mixers: 42 Below, Bombay, Bacardi, Jack Daniels, Dewars, Herradura Blanco

PREMIUM BAR - \$42 PER PERSON, PER HOUR

Open bar, premium top shelf selections, full back bar, includes all mixers

Our selection of bottle beers and our wines by the glass

Specialty Cocktails

SPECIALTY COCKTAIL BAR - \$26 PER PERSON, PER HOUR

Specialty Cocktails

SODA & JUICES - \$5 PER PERSON

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Assorted fruit juices, and iced tea

BOTTLED WATER - \$7

Hildon Sparkling or Still



TUDOR HOUSE

We look forward to hosting your next event!

For more information or to schedule a tour please contact:

Jocelynn Carlos

Events & Marketing Manager

jcarlos@tudorhousemiami.com

C 786.797.7495

T 305.351.0825

F 305.534.8435