



Dolores
BUT YOU CAN CALL ME
Lolita

PRIVATE DINING

BOOK YOUR EVENT

EVENTS@PASSIONRESTAURANTGROUP.COM

305.842.3615

OFFICE SCHEDULE FROM
MON- FRI 11AM - 7PM



ABOUT BOOKING WITH US

Why Choose Us?

- Because we work with LOVE and have passion to provide an unforgettable experience
- We are located in the heart of Brickell on 1000 S Miami Ave, Miami, FL 33130
- We pay attention to every detail, & provide the best experience
- Table clothes, Decor Bottles, Candles and Printed Menu are included in your reservation.

What DO You Need Before Booking?

Date of event, time of the event & number of guests.

Flexibility

We know planning an event can be stressful, this is why we are flexible to your needs.



EVENT ASSOCIATE FEES

**All events must pay a 10% deposit
at the moment the contract is signed.**

Service Gratuity and sales tax

Sales Tax of 8% & 20% Gratuity will be added
to the final bill

Room Fee for events in a PRIVATE AREA:

Wine Room: \$125

Front Private Room: \$250

Lolita's Garden Room: \$350

Main Dining Room PRIVATE/ENTIRE AREA: \$550

Administrative & set up fee:

\$2.00 Per guest only in a shared space

Cancellation policy

Events must be cancelled one week prior the event date.

If the cancellation terms are not comply we will not
refund the 10% deposit that was paid in advance.

OUR SPACES

The Front Private Room

Room Fee \$250

\$2,000 Minimum of food and beverage consumption + Tax & Gratuity.

Maximum Capacity of 40 guests

Cocktail Reception Maximum Capacity of 50



OUR SPACES

The Main Dining Room Private (Second Floor No Elevator)

More than 60 guest must have it as a private area
\$5,000 Minimum of food and beverage consumption + Tax & Gratuity
and a

Room Fee of \$550

Maximum Capacity of 100 guests



OUR SPACES

The Main Dining Semi Private (Second Floor No Elevator)

No Minimum or Room fee.

To have the space as private you need a minimum of 20 guests, less than 20 may have to share the area.



OUR SPACES

The Lolita Garden

Room Fee \$350

\$3,000 Minimum of food and beverage consumption + Tax & Gratuity.

Maximum Capacity of 70 guests

Cocktail Reception Maximum Capacity of 100



OUR SPACES

The Wine Room

Room Fee \$125

\$1,000 Minimum of food and beverage consumption + Tax & Gratuity.

Maximum Capacity of 20 guests.

Add Karaoke for \$250

Projector and screen \$150



OUR SPACES

Dolores Lolita Roof Bar

Available for Cocktail Receptions only
Maximum Capacity of 25 guests.
No later than 6:30pm





ABOUT HOW OUR MENUS WORK

- AT OUR ESTABLISHMENT, WE OFFER PREFIXED MENUS.
- AS THE HOST OF YOUR EVENT, IT IS YOUR RESPONSIBILITY TO PRE SELECT THE FOOD OPTIONS FOR YOUR GUESTS.
- PLEASE NOTE THAT ALL GUESTS WILL RECEIVE THE SAME MEAL, UNLESS THEY HAVE SPECIFIC DIETARY RESTRICTIONS.
- THE MEAL WILL CONSIST OF MULTIPLE COURSES.
- FIRST, THE STARTERS WILL BE SERVED IN A FAMILY-STYLE MANNER AT THE CENTER OF THE TABLE.
- THE SALAD COURSE WILL THEN BE SERVED INDIVIDUALLY.
- THE MAIN COURSES, WILL BE PLATED INDIVIDUALLY ALONG WITH THEIR RESPECTIVE SIDES.
- IF YOUR CHOSEN MENU OPTION INCLUDES TWO MAIN COURSES, ONE WILL BE PLATED INDIVIDUALLY, WHILE THE SECOND WILL BE SERVED IN A FAMILY-STYLE MANNER.



33.99 p/p

BRUNCH MENU

Available weekends from 10am-3pm

Cornbread Included
(1 Skillet between 4 guests)

Starters Choose 1

- Serrano Ham Croquettes (2 per guest)
- "Huevos Rotos". Fried Garbanzo and Chorizo Iberico (Served 1 between every 3 Guest)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Roll
- Very Angry Potatoes

Mains Choose 2

- Chicken & Waffles
- Scrambled Eggs
- Ham & Cheese Croissant
- Tortilla Española
- Skirt Steak (6.99 p/p)

Sides

- Breakfast Potatoes Chips
- Applewood Bacon

Beverages

-Soft drinks and American coffee included .



25.99 p/p

EXECUTIVE LUNCH

Available for lunch Monday - Friday
11:30am - 2:30pm

Add Cornbread 4.99 each
(1 Skillet between 4 guests)

Ham Croquettes included (2 per guest)

Salads Choose 1

- Caesar Salad
- Burrata Salad (2.99 pp)
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Mains Choose 1

- Southern Fried Chicken with Honey Drizzle
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Slow Braised Steak Pot Roast with Carrots, Mushrooms and Shallots.
- Miso Glazed Salmon.
- Seafood and Chicken Paella.
(max 40 guests)
- Angus Steak. (6.99 p/p)

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice

Beverages

- Soft drinks included .

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)
- Seafood and Chicken Paella (5oz)

MENU OPTION #1

Available for lunch every day
Available for dinner Monday-Thursday

36.99 p/p

Salads Choose 1

Cornbread Included
(1 Skillet between 4 guests)

- Caesar Salad
- Burrata Salad (2.99 p/p)
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Starters Choose 1

- Serrano Ham Croquettes (2 per guest)
- "Huevos Rotos". Fried Garbanzo and Chorizo Iberico (Served 1 between 3 Guest)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Lobster Quesadilla (2.99 p/p)
- Very Angry Potatoes

Mains Choose 1

- Southern Fried Chicken with Honey Drizzle
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Slow Braised Steak Pot Roast with Carrots, Mushrooms and Shallots
- Seafood and Chicken Paella
(max 40 guests)

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice

Beverages

- Soft drinks included .

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)
- Seafood and Chicken Paella (5oz)





48.99 p/p

MENU OPTION #2

Available for lunch & dinner every day.

Salads Choose 1

Cornbread Included

(1 Skillet between 4 guests)

- Caesar Salad
- Burrata Salad (2.99 p/p)
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Starters Choose 1

- Serrano Ham Croquettes (2 per guest)
- "Huevos Rotos". Fried Garbanzo and Chorizo Iberico (Served 1 between 3 Guest)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Lobster Quesadilla (2.99 p/p)
- Very Angry Potatoes

Mains Choose 2

Second Main Course will be served as Family Style

- Southern Fried Chicken with Honey Drizzle
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Slow Braised Steak Pot Roast with Carrots, Mushrooms and Shallots
- Applewood Braised Boneless Beef Short Rib
- Dolores Baby Back Ribs
- Miso Glazed Salmon
- Seafood and Chicken Paella

(max 40 guests)

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice
- Sautéed Mushrooms

Beverages

- Soft drinks included .

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)
- Seafood and Chicken Paella (5oz)



64.99 p/p

PREMIUM MENU

Available for lunch & dinner every day.

Salads Choose 1

- Caesar Salad
- Burrata Salad
- Baby Spinach & Quinoa Salad. Beets, Avocado Strawberries and Orange Sesame Vinaigrette

Cornbread Included

(1 Skillet between 4 guests)

Starters Choose 2

- Serrano Ham Croquettes (2 per guest)
- "Huevos Rotos". Fried Garbanzo and Chorizo Iberico (Served 1 between 3 Guest)
- Gluten Free Corn and Cheese Empanadas
- Asian Vegetable Spring Rolls
- Lobster Quesadilla
- Very Angry Potatoes

Mains Choose 2

Second Main Course will be served as Family Style

- Filet Mignon With Red Wine Reduction & Jumbo Shrimp
- Southern Fried Chicken with Honey Drizzle
- Applewood Braised Boneless Beef Short Rib
- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Dolores Baby Back Ribs
- Miso Glazed Salmon
- Certified Skirt Steak
- Seafood and Chicken Paella

(max 40 guests)

Sides Choose 1

- White Truffle Mashed Potatoes
- Fried Tostones
- Vegetable Fried Rice
- Grilled Asparagus

Beverages

- Soft drinks included

Add other Main Protein for 9.99 p/p

- Sautee Jumbo Shrimp (5)
- Mahi Mahi (6oz)
- Skirt Steak (6oz)
- Short Rib (4oz)
- Pot Roast (6oz)
- Fried Chicken (2 pcs)
- Seafood and Chicken Paella (5oz)



COCKTAIL RECEPTION

Select a minimum of 4 tapas
This menu must include an Open Bar package

Regular Tapas

6.99 Per Tapa, Per Person

- Honey Chicken Tenderloins
- Asian Vegetable Spring Rolls
- Serrano Ham Croquettes
- Gluten Free Corn and Cheese Empanadas
- Shishito peppers
- Tortilla Española

Premium Tapas

9.99 Per Tapa, Per Person

- Thai Tempura Shrimp Skewers with a Sweet Chili Sauce
- Grilled Steak Skewers with Chimichurri
- Caribbean Grilled Shrimp Skewers
- Tuna Tataki Crostini
- Mahi Mahi Smoked Fish Dip Canape
- Lobster Quesadillas
- Mini Cuban Sandwich
- Margherita Flatbread

Beverages

Soft drinks included

- This menu must include an Open Bar package



DRINKS MENU

Open Bar time is 2.hr,
Extra time is charged by the hour.

House Wine & Beer 25.99 p/p

Open Bar per extra hour - \$13 p/p

Mimosas & sangria 35.99 p/p

Open Bar per extra hour - \$18 p/p

Full Bar 47.99 p/p

Open Bar per extra hour - \$24 p/p

Bar Upon Consumption

House Wine Bottle - 23.99

Chardonnay, Merlot, Cabernet Sauvignon

Sangria Bottle - 39

Serves approx. 5 glasses

If the person gets intoxicated, we have to stop serving liquor.



ADDITIONAL MENUS

Vegetarian menu options
Server will offer options the day of the event

Vegetarian

(Guests will choose 1 entree as the portions are full portions)

- Porcini Mushroom Tortellini in a Parmesan Cream Sauce and Fresh Portobello Mushrooms
- Organic Spaghetti Aglio Olio
- Black Truffle Linguini
- Margherita Flatbread

Soft drinks included

Kids Menu

19.99 Per child (3 to 10 years old)

- Chicken Tenders with French Fries
- Pasta with Red or White Sauce
- Kid's Angus Burger with French Fries

Soft drinks included

ADD DESSERT TO
YOUR EVENT



*The Best Chocolate
Cake In The World*

- Individual 6.99 p/p

*The WOW
Spanish
Cheesecake*

- Individual 6.99 p/p



MOST FREQUENTLY ASKED QUESTIONS

When do I need a Group Menu and why?

Parties over 12 guests will need a Group Menu, so we can offer the service your guests deserve. In order to book your event, choose one of the menu options, fill the form and send it back to us.

What is the duration of the event ?

All events are scheduled for 2.5 hrs. an extra hour will be an additional \$10 per guests.

Are we allowed to bring our own dessert?

If you bring a cake, cupcakes or any other dessert, there is a \$0.99 per person dessert fee. We will cut it and serve it for you.

Are we allowed to bring our own wine?

Yes, for a corkage fee of 23.99 per bottle of wine. Other liquor or champagne are not allowed.

Can we reserve the Rooftop Area?

We do not reserve due to weather issues. All reservations must be held indoors.

Can we have live entertainment or DJ?

Only allowed in Private Rooms

Does the restaurant offer a Cake Table and/or Gift Table?

Yes, at no charge.

Does the restaurant provide linens?

Yes, we do provide light beige linens. There is only 1 room where we use linens: Upstairs Main Dining Room.

MOST FREQUENTLY ASKED QUESTIONS

What type of decorations does the restaurant provide?

We Provide all the set up with glasses, plates, rollups, candles and a bottle with dry flowers as centerpieces.

Can the Open Bar be for only a part of the group?

No, Open Bar is optional, and has to be charged by all adults over the age of 21 years old in the group.

What type of decorations are we allowed to bring?

NO BALLOONS OR CONFETTI are allowed. Sorry, no exceptions! Please inquire about any other decoration you may be planning to bring. For shared space events, only decorations for the table.

Is coffee included?

American Coffee is only included with our Brunch Menu. For our Lunch and Dinner menus coffee and espresso are an additional charge.

Can we Split the bill between guests?

We do not split bills at events, we only accept a maximum of 6 Cards and cash.

How much time do I have to confirm the event?

We only guaranteed your event when your event is paid.