

*The Moon is Ours..*





One of Wynwood's Newest nightlife experiences, Exquisite Mediterranean cuisine, decor designed by [@punkmetender](#), nightly live-themed shows & entertainment...

We are proud to present you our newest concept curated by the creator of ASTRA, located in The heart of Wynwood. The MOON in Miami, FL, is an oasis of warm colors, eclectic furniture, and a laid-back vibe with nightly different-themed live entertainment, shows & DJs. With an exciting, diverse interior that combines European influences with 20th-century modernism. The design features a tribute to the women's sophistication and sex appeal, to share with your friends or loved ones the crafted cocktails and unmatched spirit & champagne selection. The Mediterranean dining menu will offer fresh ingredients to exceed your expectations... Our private room offers intimate and exclusive settings decorated By World famous artist Punkmetender for those with an individual personality and a lifestyle that seeks out all that is new and uncommon, allowing those in the know to extend the exclusive experience late into the night.

# EVENTS

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If you are in need of a venue for a private event, whether it's a friendly gathering, a celebratory event such as a bachelor party, or even a reception after a wedding, The Moon in Miami, FL can tailor your experience and make your night one to remember! From our Mediterranean cuisine to our top of the line cocktail bar your food and drink options are sure to impress any guests. In addition, the live show experiences The Moon is host to are a sure-fire way to bring down the house!



# MAIN ROOM





# ***PRE - FIX MENU***

## **OPTION 1**

**\$75 PER PERSON**

### **APPETIZERS**

*Choice of two*

#### **BURRATA**

Fresh Creamy Burrata Cheese, Heirloom Tomatoes,  
Balsamic Dressing

#### **CALAMARAKIA**

Fried calamari, tzatziki sauce and EVOO

#### **PIKILIA SPREADS**

Hummus, taramosalata, eggplant melitzanosalata and pita  
bread

### **ENTREES**

*Choice of one*

#### **BEEF SHORT RIBS**

Homemade mashed potatoes, gravy jus

#### **MIXED GRILL**

Chicken, lamb, beef kebab, tzatziki sauce

#### **GRILLED SALMON**

Wild-cought Atlantic grilled salmon,  
sautéed spinach, grilled lemon

#### **GRILLED VEGETARIAN PLATE**

Eggplant, zucchini, peppers, yellow squash, shiitake  
mushrooms, favs bean puree

### **DESSERT**

*Choice of one*

Baklava

Cheesecake

\*Price does not include a 24% gratuity and 8% tax.

Menu items and preparations are subject to change based on market availability. Consuming raw or uncooked protein or seafood may increase your risk for foodborne illness.

# ***PRE - FIX MENU***

## **OPTION 2**

**\$99 PER PERSON**

### **APPETIZERS**

*Choice of three*

#### **HORITAKI**

Classic Greek salad, tomatoes, cucumbers, peppers, onions, olives, feta cheese, EVOO

#### **TUNA TARTARE**

Crispy shallots, avocado, orange and ponzu sauce

#### **PIKILIA SPREADS**

Hummus, taramosalata, eggplant melitzanosalata, pita bread

#### **CALMARAKIA**

Fried calamari, tzatziki sauce and EVOO

### **ENTREES**

*Choice of one*

#### **CHILEAN SEABASS**

Roasted Butternut Squash, Shiitake Mushrooms, Butternut Squash Puree

#### **MIXED GRILL**

Chicken, lamb, beef kebab, tzatziki sauce

#### **GRILLED LOBSTER**

#### **GRILLED VEGETARIAN PLATE**

Eggplant, zucchini, peppers, yellow squash, shiitake mushrooms, favs bean puree

### **DESSERT**

*Choice of one*

Baklava - Chocolate Cake - Cheesecake

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# BUFFET

**\$75 PER PERSON**

*-Add one appetizer and one entree for \$25 per person*

## APPETIZERS

***Choose two:***

### CLASSIC GREEK SALAD

Tomatoes, cucumbers, peppers, onions, olives, feta cheese,  
EVOO

### PIKILIA SPREADS

Hummus, taramosalata, eggplant melitzanosalata and pita  
bread

### MINI SPANAKOPITA

Feta cheese, spinach

## ENTREES

***Choose two:***

### SHORT RIBS

Homemade mashed potatoes, gravy jus

### GRILLED SALMON

Wild-caught Atlantic grilled salmon, sauteed spinach, grilled  
lemon

### CHICKEN KEBAB

Chicken, tzatziki, tomatoes, onions, pita

### PENNE PASTA WITH LOBSTER

Penne Pasta, Maine Lobster, tomato sauce

### MOUSSAKA

Eggplant, potatoes, beef

### VEGETARIAN PLATE

Eggplant, zucchini, peppers, yellow squash, shiitake mushrooms,  
fava bean puree

## SIDES

Sauteed spinach, crispy fries, tzatziki served with pita bread

## DESSERT

Baklava - Chocolate Cake - Cheesecake

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# ***HORS D'OEUVRES MENU***

## **Priced By Dozen - \$40**

- **Mini Lamb Kebab & Tzatziki Crostini**

Lamb meatballs on cocktail flatbread & tzatziki

- **Kalamata Pesto & Cherry Tomatoes**

Chopped tomatoes, oregano, olives, EVOO, on focaccia

- **Chicken Kebab & Hummus Crostini**

Chicken Bites + hummus

- **Gamberoni In Salsa**

Shrimp + cocktail sauce

- **Souvlaki Skewer**

Beef kebab, mix peppers

- **Greek Blinis**

Chickpeas pancake, feta mousse

- **Greek Salad Spiedini**

Chopped tomatoes, cucumber, feta cheese, olive

- **Grilled veggie Skewers**

Eggplant, zucchini, peppers, yellow squash

- **Riso Al Salto**

Crispy rice, filet mignon ragu'

- **Tuna Tartare**

Guacamola, radish, soy sauce

- **Mini Crab Cakes**

- **Virgin Crudite**

Spanking fresh vegetables, beets dip

- **Chilled Ceviche Al Forno**

Grilled white fish marinated with ceviche vinaigrette

- **Chicken Caesar Wrap Endive**

Crunchy chicken, endive, Caesar dressing

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# ***BEVERAGE PACKAGES***

## **BRONZE BAR PACKAGE**

\$55 per person, for 2 hours

\$27 per person, per additional hour

Vodka-Elven

Rum-Castillo

Gin-Fords

Tequila-Jose Cuervo Tradicional Blanco

Mezcal-Amaras

Scotch-Dewards White

Whiskey- Jack Daniels No.7

Domestic and imported beer

Selection of white, red and sparkling wine

## **SILVER BAR PACKAGE**

\$65 per person, for 2 hours

\$32 per person, per additional hour

Vodka-Ketel one

Rum-Santa Teresa 1976

Gin-Gray Whale

Tequila-Tromba

Mezcal-Amaras

Whiskey-Maker's Mark

Scotch-Jhonnie Walker Black Label

Domestic and imported beer

Selection of white, red and sparkling wine

## **GOLD BAR PACKAGE**

\$80 per person, for 2 hours

\$35 per person, per additional hour

Vodka-Grey Goose

Rum-Zacapa 23

Gin-Hendrick's

Tequila-Don Julio

Mezcal-Rosaluna

Bourbon-Woodward Reserve

Scotch-Johnny Walker Black Label

Domestic and imported beer

Selection of white, red and sparkling wine

SHOTS AND SIGNATURE DRINKS NOT INCLUDED IN THE PACKAGES

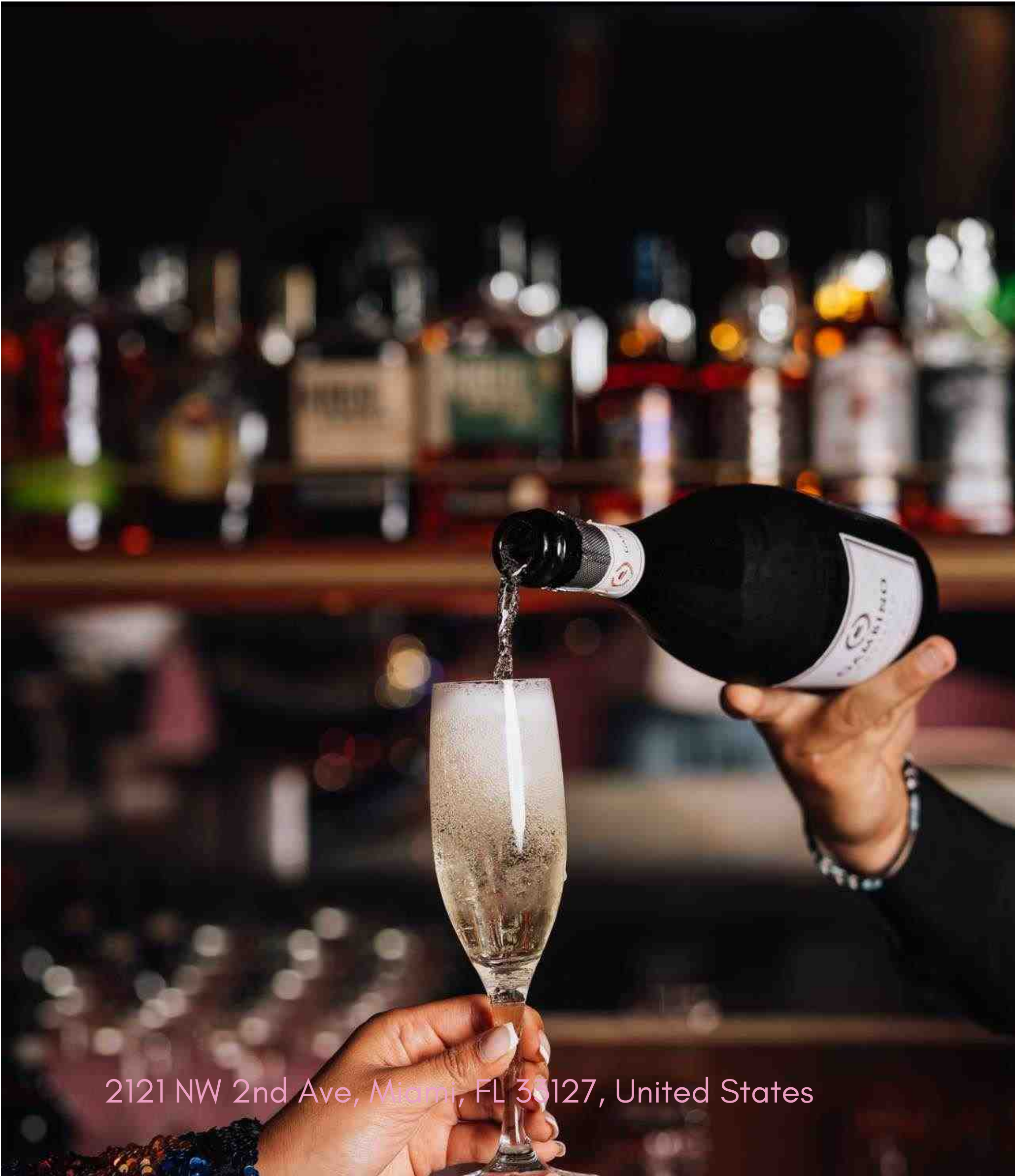
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# THE MOON

## *CONTACT INFORMATION*

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