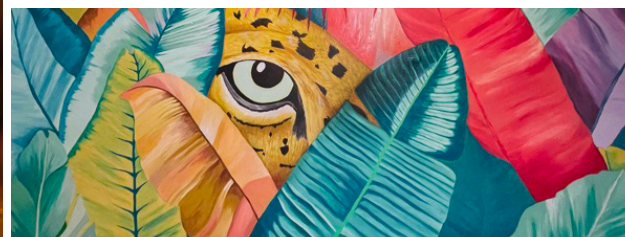


# EVENTS / MENUS



jaguar<sup>®</sup>  
LATIN-AMERICAN HABITAT

# INDEX

- Jaguar fact sheet
- Why choose Jaguar
- Our special event room
- Group menus
- Open bar policy
- Group reservation process
- Additional Information
- Terms and conditions

## 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:**

226 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.



[www.jaguarrestaurant.com](http://www.jaguarrestaurant.com)

# WHY CHOOSE JAGUAR?

- The best Ceviches in Miami.
- We are the image of all Latin American flavors.
- 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

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

Amenities: semi-private room surrounded by soft burgundy and yellow ceilings and walls, painted with natural flower pigments from Oaxaca and extraordinary paintings by artist Dionisio Ceballos whose reproductions were showcased in the film "Frida".



# GROUP MENUS

## MENU NO.1

TYPE: Appetizers (party style) served at center of tables

PRICE PER PERSON: \$34

### APPETIZERS TO SHARE

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**HOUSE SALSA & CHIPS**

**ASSORTED CEVICHERS**

### CHOICE OF ENTREES

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**CHICKEN ADOBO THIGHS**

watercress, pickled red onion and guasacaca

**CHICKEN & 3 CHEESE QUESADILLAS**

monterrey, parmesan and manchego cheeses with smoked roasted poblano chiles, fresh corn, zucchini and grilled chicken breast, done on the griddle with guajillo chile oil

**GRILLED SKIRT STEAK**

grilled skirt steak on a skewer with house chimichurri, a popular Argentinean grilled meat dressing

**SMOKED FISH CROQUETA**

smoked corvina, aji amarillo aioli & salsa criolla

### DESSERT TO SHARE

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**VANILLA ICE CREAM**

chocolate sauce & candied nuts



## **MENU NO.2**

TYPE: Appetizers (family style) served at center of tables

PRICE PER PERSON: \$38

### **APPETIZERS TO SHARE**

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**HOUSE SALSA & CHIPS**

**ASSORTED CEVICHERS**

**GUACAMOLE**

### **CHOICE OF ENTREES**

---

**CHICKEN ADOBO THIGHS**

watercress, pickled red onion and guasacaca

**CHICKEN & 3 CHEESE QUESADILLAS**

monterrey, parmesan and manchego cheeses with smoked roasted poblano chiles, fresh corn, zucchini and grilled chicken breast, done on the griddle with guajillo chile oil

**GRILLED OCTOPUS**

with chimichurri, Chilean merken and aji amarillo aioli served with black beans and house rice

**GRILLED SKIRT STEAK**

grilled skirt steak with house chimichurri, a popular Argentinean grilled meat dressing and guajillo potatoes

### **DESSERT TO SHARE**

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**VANILLA ICE CREAM**

chocolate sauce & candied nuts

## **MENU NO.3**

TYPE: Family style served at center of tables

PRICE PER PERSON: \$45

### **APPETIZERS TO SHARE**

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**HOUSE SALSA & CHIPS**

**ASSORTED CEVICHERS**

### **CHOICE OF ENTREES**

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**ARROZ CON MARISCOS**

shrimp, calamari, octopus and mahi mahi, sauteed in butter and garlic, with house white rice and our aji amarillo sauce w/ pernod, brandy and saffron

**ORGANIC CHICKEN BREAST**

with pico de gallo, served with black beans and rice

**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**

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**ASSORTED HOMEMADE DESSERTS**

chocolate cake, palomas de cajeta, flan de queso

## **MENU NO.4**

TYPE: Family style served at center of tables

PRICE PER PERSON: \$38

### APPETIZERS TO SHARE

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**HOUSE SALSA & CHIPS**

**ASSORTED CEVICHERS**

### CHOICE OF ENTREES

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**QUINOA SALAD WITH OCTOPUS**

cole slaw, red bell pepper, avocado, mango, red onions,  
and pumpkin seeds

**GRILLED PICANHA STEAK w/ SALSA SAMPLERS**

served with guajillo potatoes

**SALMON NORMA**

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

### DESSERT TO SHARE

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**VANILLA ICE CREAM**

chocolate sauce & candied nuts

## **MENU NO.5**

TYPE: Family style served at center of tables

PRICE PER PERSON: \$43

### **APPETIZERS TO SHARE**

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**HOUSE SALSA & CHIPS**

**ASSORTED CEVICHERS**

### **CHOICE OF**

---

**BLACK BEAN SOUP OR SOUP OF THE DAY**

**SMALL CESAR SALAD OR QUINOA SALAD**

### **CHOICE OF ENTREES**

---

**CHOPPED CELIAS'S SALAD WITH GRILLED CHICKEN**

with lettuce, tomato, black beans, fresh corn, avocado, cilantro, queso fresco, red onion and cilantro-jalapeno vinaigrette

**FRESH MAHI MAHI "A LO MACHO"**

shrimp & calamari, aji amarillo sauce w/ saffron, brandy and pernod, house white rice

**ORGANIC CHICKEN BREAST**

with pico de gallo, served with black beans and rice

**GRILLED CHURRASCO**

served with guajillo potatoes

### **DESSERT TO SHARE**

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**ASSORTED HOMEMADE DESSERTS**

chocolate cake, palomas de cajeta, flan de queso



## **MENU NO.6**

TYPE: Family style served at center of tables

PRICE PER PERSON: \$54

### **APPETIZERS TO SHARE**

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**GUACAMOLE WITH HOUSE SALSA & CHIPS**

**ASSORTED CEVICHERS**

### **CHOICE OF**

---

**BLACK BEAN SOUP OR SOUP OF THE DAY**

**SMALL CESAR SALAD OR QUINOA SALAD**

### **CHOICE OF ENTREES**

---

**GRILLED ORGANIC CHICKEN BREAST**

stuffed with goat cheese, pico de gallo "verde", tomatillo,  
red onion, cilantro, chipotle served with grilled veggies

**FRESH MAHI MAHI "A LO MACHO"**

shrimp & calamari, aji amarillo sauce w/ saffron, brandy and pernod,  
house white rice

**SALMON NORMA**

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

**GRILLED CHURRASCO**

served with house chimichurri and guajillo potatoes

### **DESSERT TO SHARE**

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**ASSORTED HOMEMADE DESSERTS**

chocolate cake, palomas de cajeta, flan de queso

# 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  
Cost per guest: \$ 24.00.-
  - 2 ½ hours : House Wines, Domestic and Imported Beers, Sparkling Water, Soft Drinks and Iced Tea  
Cost per guest: \$ 25.00.-

The Open Bar can be customized to your customer's needs. The Open Bar options are available to any group that requests it with no minimum number of guest restrictions.



# RESERVATION PROCESS

- Contact George W. Guillen at (305) 444-0216 or at [gwashington@jaguarrestaurant.com](mailto:gwashington@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.

# INFORMATION REQUIRED

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

## TERMS & CONDITIONS

- ✔ **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 10 guests. Any additional gratuity is under your consideration.

