

PLAN THE ULTIMATE EVENT

Only at Mango's



MANGO'S TROPICAL CAFE VENUE EXCLUSIVE!

Venue Highlights

- Boasting a center stage
- Three private areas
- Seven unique bars
- Featuring original artwork by local artists
- Live camera feeds of the stage
- Showcase branding and sponsorships
- 4k LED TV screens throughout the venue
- State-of-the-art AV system
- Talented culinary team
- Bar packages and signature craft cocktails

Reception Capacity 800

Seated Capacity 250





LOCATIONS

1ST FLOOR MAIN VIP

Direct view of the main stage, perfect for award or recognition ceremonies and entertainment programming.

Reception Capacity: 135

Seated Capacity: 100



2ND FLOOR GALLERY BAR

Same great view and energy as the main floor with a more intimate setting.

Reception Capacity: 135

Seated Capacity: 100



JUNGLE ROOM

Overlooks the dance floor and is flexible for either receptions or seated dinners.

Reception Capacity: 100

Seated Capacity: 80





THE MOJITO ROOM

Private room featuring a DJ booth, full bar, and lounge seating, ideal for exclusive events with specialized entertainment.

Reception Capacity: 150

Seated Capacity: 75



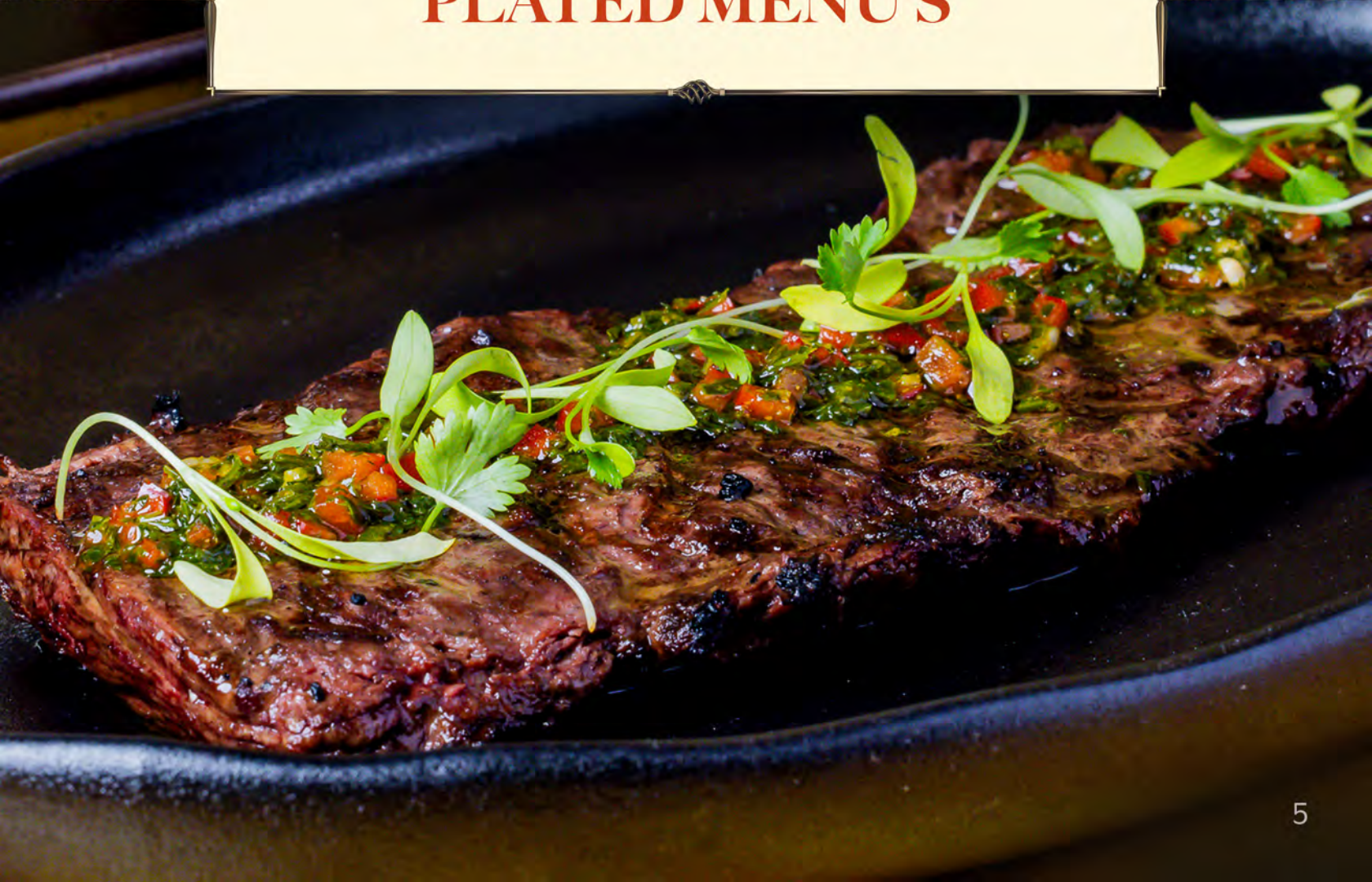
THE VODOU ROOM

State-of-the-art lighting and sound, filled with mystical Haitian artwork by Edouard Duval-Carrié. Includes lounge seating, full bar, and DJ booth.

Reception Capacity: 125 | Seated Capacity: 60



PLATED MENU'S



Brisa Tropical

SALAD COURSE

Baby Gem Salad

Lettuce blend with cherry tomatoes, cucumber, hardboiled egg & avocado, topped with micro cilantro and served with ranch dressing

ENTRÉE SELECTIONS

Guests will choose tableside

Grilled Fresh Salmon

Fresh 8-ounce salmon filet grilled with lemon, served with roasted garlic mashed potatoes & sautéed broccoli

Chicken Francaise

Lightly breaded breast served with white wine & lemon butter sauce, fresh parsley, roasted garlic mashed potatoes & sautéed broccoli

Braised Short Ribs

Slow-cooked short ribs with a mushroom demiglace, served with roasted garlic mashed potatoes & sautéed broccoli

VEGETARIAN OPTION

Available upon request

Mushroom Ravioli

Pasta with mushroom & shallot cream sauce, parmesan cheese

DESSERT COURSE

New York Style Cheesecake

With raspberry compote

La Mesa Del Caribe

SALAD COURSE

Baby Gem Salad

Lettuce blend with cherry tomatoes, cucumber, hardboiled egg & avocado
Topped with micro cilantro and served with ranch dressing

ENTRÉE SELECTIONS

Guests will choose tableside

Grilled Fresh Salmon

Fresh 8-ounce salmon filet grilled with lemon, served with roasted garlic
mashed potatoes & sautéed broccoli

Chicken Francaise

Lightly breaded breast served with white wine & lemon butter sauce, fresh parsley,
roasted garlic mashed potatoes & sautéed broccoli

Mango's World Famous Churrasco Steak

Chairman's Reserve 10-ounce skirt steak prepared medium with chimichurri,
served with roasted garlic mashed potatoes & sautéed broccoli

VEGETARIAN OPTION

Available upon request

Mushroom Ravioli

Pasta with mushroom & shallot cream sauce, parmesan cheese

DESSERT COURSE

Select one for the entire group

New York Style Cheesecake

With raspberry compote

or

Chocolate Ganache Cake

With vanilla whipped cream and strawberries

Fusión Latina

SALAD COURSE

Select one for the entire group

Baby Gem Salad

Lettuce blend with cherry tomatoes, cucumber, hardboiled egg & avocado
Topped with micro cilantro and served with ranch dressing

or

Apple Pecan Salad

Mesclun greens, cinnamon baked apples, candied pecans, raspberries, tomatoes,
goat cheese and served with a balsamic vinaigrette

ENTRÉE SELECTIONS

Guests will choose tableside

Mediterranean Branzino

Branzino in golden batter over arugula and topped with a lemon caper sauce

Chicken Francaise

Lightly breaded breast served with white wine & lemon butter sauce and fresh parsley

Petit Filet Mignon

(All steaks prepared medium)

Lean 8-ounce USDA Prime cut filet

Family Style Sides

Sautéed broccoli

Roasted garlic mashed potatoes

Creamed spinach with shallots

VEGETARIAN OPTION

Available upon request

Mushroom Ravioli

Pasta with mushroom & shallot cream sauce, parmesan cheese

DESSERT COURSE

Select one for the entire group

New York Style Cheesecake

With raspberry compote

or

Chocolate Ganache Cake

With vanilla whipped cream and strawberries



Encanto

APPETIZER COURSE

Select one for the entire group

Short Rib Sliders

Mini short rib sliders with cheese, caramelized onions, remoulade & tangy coleslaw

or

Oyster Rockefeller

Fresh oysters, creamed spinach, bacon, parmesan cheese, crispy breadcrumbs

SALAD COURSE

Select one for the entire group

Baby Gem Salad

Lettuce blend with cherry tomatoes, cucumber, hardboiled egg & avocado
Topped with micro cilantro and served with ranch dressing

or

Apple Pecan Salad

Mesclun greens, cinnamon baked apples, candied pecans, raspberries, tomatoes,
goat cheese and served with a balsamic vinaigrette

ENTRÉE SELECTIONS

Guests will choose tableside

Mediterranean Branzino

Branzino in golden batter over arugula and topped with a lemon caper sauce

Chicken Francaise

Lightly breaded breast served with white wine & lemon butter sauce and fresh parsley

New York Strip

(All steaks prepared medium)
14-ounce USDA Prime cut steak

Family Style Sides

Sautéed broccoli | Roasted garlic mashed potatoes | Creamed spinach with shallots

VEGETARIAN OPTION

Available upon request

Mushroom Ravioli

Pasta with mushroom & shallot cream sauce, parmesan cheese

DESSERT COURSE

Select one for the entire group

New York Style Cheesecake

With raspberry compote

or

Chocolate Ganache Cake

With vanilla whipped cream and strawberries



RECEPTION MENU'S



RECEPTION MENU SUGGESTIONS

Fajitas y Más

PASSED APPETIZERS

Tropical Chicken Skewers

Char Grilled chicken thighs, marinated in citrus and pineapple mojo, served with our signature spicy aji de mango

Bruschetta

Stracciatella, confit heirloom tomato, creamy pesto

Mini Cuban Empanadas

Beef, onion, peppers, and chipotle aioli

STATIONS

Fajita Station

Sautéed mix of onions, peppers, and chili peppers with your selection of churrasco, tomato rice, refried beans, corn tortillas, taqueria salsa, pickled jalapenos and limes

Pasta Station

Cheese Ravioli in a Pink Vodka Sauce
Served with parmesan cheese, focaccia bread, chili flakes, olive oil and chopped basil

Additional Items to add:

Pan fried meat balls, grilled chicken, sauteed shrimp or roasted salmon

CARVING STATION

Cuban Lechon

Low and slow roasted pork
Congri (rice and beans), Yuka con mojo and sweet plantains

DESSERTS

Chef's Selection of Mini Desserts

Key Lime Pie Shooters, Raspberry Panna Cotta, Chocolate Mousse, Tiramisu



RECEPTION MENU SUGGESTION

La Ruta del Sabor

PASSED APPETIZERS

Tropical Chicken Skewers

Char Grilled chicken thighs, marinated in citrus and pineapple mojo, served with our signature spicy aji de mango

Crostini

Goat cheese, Black figs, arugula, balsamic glaze

Tuna Tartare

Sushi grade tuna, avocado and serrano chili cream & fried leeks

Mini Beef empanadas

Peruvian skewers of beef marinated in aji panca and Andean spices

STATIONS

Marsala Chicken

(4 ounce breasts)

Served with mashed garlic potatoes and grilled asparagus

Paella

Valenciana (chicken and pork) or seafood
artisanal bread, aioli & lime wedges

Lomo Saltado

Famous Peruvian dish, wok sautéed beef loin, onions, tomatoes, and French fries

CARVING STATION

Cuban Lechon

Low and slow roasted pork

Congri (rice and beans), Yuka con mojo and sweet plantains

DESSERTS

Chef's Selection of Mini Desserts

Key Lime Pie Shooters, Raspberry Panna Cotta, Chocolate Mousse, Tiramisu



RECEPTION MENU SUGGESTIONS

Mar y Tierra

PASSED APPETIZERS

Mini Crab Cakes

With housemade remoulade sauce

Bruschetta

Stracciatella, confit heirloom tomato, creamy pesto

Tropical Chicken Skewers

Char Grilled chicken thighs, marinated in citrus and pineapple mojo, served with our signature spicy aji de mango

Empanada Selections

Beef in flaky pastry served with chipotle aioli and Tomato Caprese

STATIONS

Marsala Chicken

(4 ounce breasts)

Served with mashed garlic potatoes and grilled asparagus

Paella

Valenciana (chicken and pork) or seafood

House Salad, Olive Oil, black and green olives, artisanal bread, aioli & Lime wedges

Lomo Saltado

Famous Peruvian dish, wok sautéed beef loin, onions, tomatoes, and French fries

CARVING STATION

Cuban Lechon

Low and slow roasted pork

Congri (rice and beans), Yuka con mojo and sweet plantains

DESSERTS

Chef's Mini Dessert Selection

Key Lime Pie Shooters, Raspberry Panna Cotta, Chocolate Mousse, Tiramisu





BAR PACKAGES



BEVERAGE PACKAGES

PREMIUM BRANDS

Absolut, Absolut Citron, Absolut Elyx, Grey Goose, Ketel One, Bacardi Superior & Assorted Flavors, Captain Morgan, Malibu, Bacardi Añejo Cuatro (4), Bacardi Ocho (8), Zacapa 23, Mount Gay Black Barrel Corazón Reposado, Altos Reposado, 1800 Silver, Patrón Silver, Don Julio Blanco, Del Maguey Mezcal, Unión Mezcal Bombay, Sapphire, N3 Gin, Hendricks, Monkey 47, Chivas 12, Johnnie Walker Black, Buchanan's 12, Jack Daniel's, Jameson, Buffalo Trace, Crown Royal, Bulleit, Hennessy VS, Remy Martin 1738, Cointreau, Grand Marnier, Kahlua, Baileys, Amaretto di Saronno

Budweiser, Bud Light, Miller Lite,
Michelob Ultra, Coors Light Corona, Corona Light, Corona Premier, Heineken, Heineken Silver,
Dos Equis Lager, Modelo Especial, Stella, Presidente, Blue Moon, Goose Island IPA, La Original, La Rubia,
Funky Buddha Floridian High Noon (Pineapple, Mango, Watermelon)

Chardonnay, Rose, Cabernet, Pinot Grigio, Prosecco

COCKTAIL MENU SECTIONS INCLUDED:

Specialty Cocktails, Homemade Mojitos, Martinis, Margaritas, Mules, On the Rocks, Frozen Drinks
Fountain Drinks, Bottled Water, Red Bull, Virgin Daiquiris, Kerns Mango Juice

**DOES NOT INCLUDE: EXOTIC COCKTAILS, ULTRA PREMIUM SPIRITS,
(COGNAC XO, JOHNNIE WALKER BLUE, DON JULIO 1942)**

CALL BRANDS

Absolut, Absolut Citron, Bacardi Superior & Assorted Flavors, Malibu, Corazón Reposado, Altos
Reposado, Del Maguey Mezcal, Bombay Sapphire, Chivas 12, Jack Daniel's, Jameson,
Buffalo Trace Bourbon, Remy Martin 1738

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Corona, Corona Light, Corona Premier,
Heineken, Heineken Silver, Dos Equis Lager, Modelo Especial, Stella, Presidente,
Blue Moon, Goose Island IPA, La Original, La Rubia, Funky Buddha Floridian
High Noon (Pineapple, Mango, Watermelon)

Chardonnay, Rose, Cabernet, Pinot Grigio, Prosecco

COCKTAILS INCLUDED:

Piña Colada, Daiquiris, Sex on the Beach, Golden Margarita, Long Island Iced Tea Original/Blue
Fountain Drinks, Bottled Water, Red Bull, Virgin Daiquiris, Kerns Mango Juice

**DOES NOT INCLUDE: EXOTIC COCKTAILS, SUPER PREMIUM SPIRITS,
ULTRA PREMIUM SPIRITS,
(I,E, COGNAC XO, JOHNNIE WALKER BLUE, DON JULIO 1942)**

BEVERAGE PACKAGES

BEER, HOUSE WINE & CLASSIC MOJITO BAR

Classic Mojito's, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Corona, Corona Light, Corona Premier, Heineken, Heineken Silver, Dos Equis Lager, Modelo Especial, Stella, Presidente, Blue

Moon, Goose Island IPA, La Original, La Rubia, Funky Buddha Floridian
High Noon (Pineapple, Mango, Watermelon)

Chardonnay, Rose, Cabernet, Pinot Grigio, Prosecco
Fountain Drinks, Orange, Cranberry & Pineapple Juices - Coke Products



BEER & HOUSE WINE BAR

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Corona, Corona Light, Corona Premier, Heineken, Heineken Silver, Dos Equis Lager, Modelo Especial, Stella, Presidente, Blue Moon, Goose Island IPA, La Original, La Rubia, Funky Buddha Floridian
High Noon (Pineapple, Mango, Watermelon)

Chardonnay, Rose, Cabernet, Pinot Grigio, Prosecco
Fountain Drinks, Orange, Cranberry & Pineapple Juices - Coke Products

Pre-Paid Drink Tickets Available

24% Service Charge and 9% Sales Tax Fee is not included in pricing above

Events are not confirmed until a contract is signed, and a deposit is received by Mango's, until then all pricing is subject to change. Liquor Labels are a sample of packages, other brands are available and served. Labels are subject to availability.



EXPLORE THE EXPERIENCE

STEP INTO AN UNFORGETTABLE SOUTH BEACH CLASSIC AT THE LEGENDARY MANGO'S TROPICAL CAFE

Savor bold, tropical flavors and handcrafted exotic cocktails as you take in Miami Beach's most colorful and thrilling live show. Mango's Tropical Cafe offers a menu drawing inspiration from across Latin America and the Caribbean, bringing you gourmet, elegant cuisine that's sure to delight every palate.





DANCE 'TIL DAWN AT MANGO'S NIGHTCLUB (OPEN UNTIL 5AM!)

Let the night come alive with electrifying DJs, sizzling dancers, and non-stop live music. Mango's nightclub pulses with energy, delivering tropical vibes and irresistible beats that'll keep you on the dance floor until sunrise.

MANGO'S SIGNATURE MOJITO-MAKING EXPERIENCE

For Groups of 25 or More

1 Hour – \$

2 Hours – \$

Shake things up with a hands-on mojito-making adventure in our lively tropical setting! Guided by a professional mixologist, you'll learn to muddle fresh mint, squeeze zesty limes, and craft the perfect rum cocktail. Must Purchase Call Brand Drink Package for Group

Includes:

- Expert Mixologist
- Two Handcrafted Mojitos
- Tropical Light Bites
- Souvenir Mojito Glass
- Fun, Interactive Experience





SALSA MIA EXPERIENCE

Ideal for Your Next Corporate or Private Event (20–130 Guests)

Elevate your gathering with an evening of mojitos, mouthwatering cuisine, latin music, and beginner salsa lessons. Our "Sip, Savor & Salsa" package takes place in the exclusive upstairs Mojito Room, where guests can enjoy handcrafted Cuban mojitos, a full dinner menu, and festive Latin rhythms. For an even more memorable night, enhance the experience with our Dinner & Show.

MANGO'S TROPICAL CAFE MIAMI

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SPECIAL EVENTS GROUP SALES DEPARTMENT

Call or email for Availability!

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24% Service Charge, 7% Florida sales tax and 2% Miami Beach resort tax not included
Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase
the risk of foodborne illness. Please inform us if anyone in your party has a food allergy.
Menu items & prices are subject to change until contracted and deposit is received.

