BEAUTY &
THE BUTCHER

Private Event

6915 Red Road
Coral Gables, Fl 33143
305.665.9661

About

Beauty & the Butcher, the restaurant from Miami's award-winning local restaurant group, Grove Bay Hospitality Group, showcases culinary excellence in a warm, inviting space. Located in the Coral Gables/South Miami neighborhood. Since its opening, the restaurant has garnered national recognition for its stellar cuisine, earning a coveted spot in the Michelin Guide. Complementing the culinary experience is Beauty & the Butcher's stellar beverage program, featuring classic cocktails reimagined for the modern age. The restaurant offers a variety of signature cocktails, including the Belle Rose, the Little Piggy, and the Rock the Bells, alongside a selection of non-alcoholic options.





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Restaurant





Plates









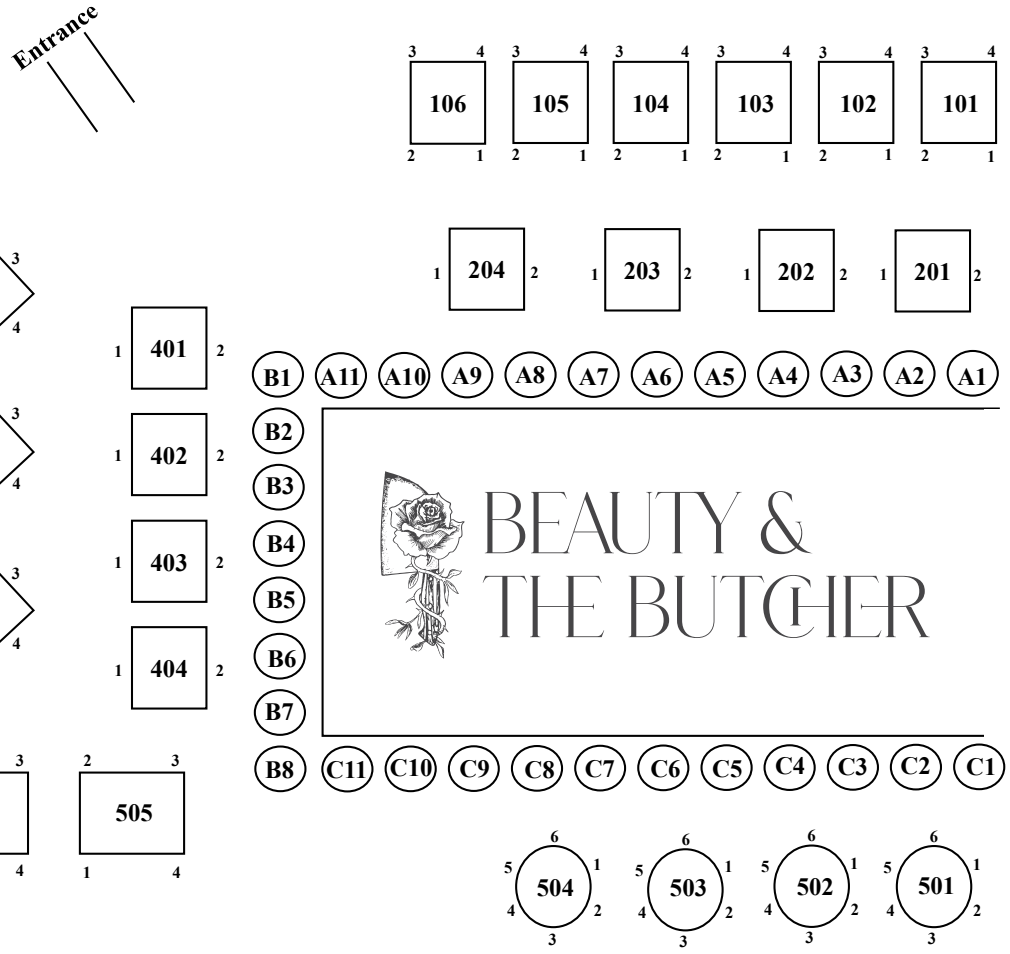
Hors D’oeuvres



Cocktails







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GRAY
WHALE


Spritz & Florals
Earth Day 2026
GRAY
WHALE





BEAUTY & THE BUTCHER

Private Menus

Please note that menu offerings are subject to seasonal changes and availability.

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45pp++ Before 5 pm Menu, All Week

To Start

(Choice of One) Served Family Style

Pan con Tomate
Crystal Bread, Crushed Tomato,
Garlic Confit, EVOO, Smoked Maldon

Caesar Salad
Little Gem Lettuces, Sourdough,
Aged Parmesan

Mains

(Choice of 3) Served Family style

Butcher's Bolognese
Toscani Pasta, Dry Aged Sirloin Bolognese,
Boccacinni, Foccacia, Basil, EVOO

Cacio E Pepe (Traditional or Mild)
Hand Cut Malfade Pasta, Truffle Butter,
Parmigiano Reggiano, Perigord Truffle

B&B Grass-Fed Burger 8oz
Mahon Cheese, Serrano Ham Onion Jam,
Watercress Endive Salad, Duck Fat Papas Bravas

24-Hour Brined Harvestland Chicken (Choice of Roasted or Fried)
Guava Hot Honey, French Onion Potato Gratin & Steamed Asparagus

Branzino a la Plancha
Preserved Lemon Beurre Monte, Giant White Beans,
Crispy Chorizo, Tomato Caper Relish

Menu A*

***Lunch events only.**
Please note a food and beverage minimum is required.

65pp++ Sundays - Wednesdays

B

For the Table

(Choice of One) Served Family Style

Sourdough Focaccia
Nduja Butter, Koji Local Honey

Manchego & Serrano Ham Croquettes
Piquillo Pepper Emulsion, Truffle

To Start

(Choice of 3) Served Family Style

Hamachi Crudo
Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Caesar Salad
Little Gem Lettuces, Sourdough, Aged Parmesan

Pan con Tomate
Pan con Tomate, Crushed Tomato,
Garlic Confit, EVOO, Smoked Maldon

Crispy Red Shrimp
Moroccan Spices, Pickled Lemon Aioli, Dill

Mains

(Choice of 3) Served Family Style

Cacio E Pepe (Traditional or Mild)
Hand Cut Malfade Pasta, Truffle Butter,
Parmigiano Reggiano, Perigord Truffle

B&B Grass-Fed Burger 8oz
Mahon Cheese, Serrano Ham Onion Jam,
Watercress Endive Salad, Duck Fat Papas Bravas

24-Hour Brined Harvestland Chicken (Choice of Roasted or Fried)
Guava Hot Honey, French Onion Potato Gratin & Steamed Asparagus

Branzino a la Plancha
Preserved Lemon Beurre Monte, Giant White Beans,
Crispy Chorizo, Tomato Caper Relish

Butcher's Bolognese
Toscanini Pasta, Dry Aged Sirloin Bolognese,
Boccacinni, Foccacia, Basil, EVOO

Steak Frittes (+10pp)
8oz Korean BBQ Top Sirloin,
Duck Fat Papas Bravas, Watercress Endive Salad

Dessert

(Choice of Two) Served Family Style

The Beauty Chocolate Cake

Frosted Carrot Cake

Lemon Blueberry Cheesecake

85pp++ Sundays - Thursdays

For the Table

(Choice of one) Served Family Style

Sourdough Focaccia
Nduja Butter, Koji Local Honey

Pan con Tomate
Pan con Tomate, Crushed Tomato,
Garlic Confit, EVOO, Smoked Maldon

To Start

(Choice of 2) Served Family Style

Manchego & Serrano Ham Croquettes
Piquillo Pepper Emulsion, Truffle

Sizzling Red Argentina Red Shrimp
Moroccan Spices, Pickled Lemon
Garlic Butter, Focaccia Croutons

Hamachi Crudo
Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Wagyu Beef Carpaccio*
Black Garlic Aioli, Chives, EVOO, Parmesan Chips,
Arugula, Jerez Vinaigrette

Mains

(Choice of 3) Served Family Style

Beef Tenderloin 6oz
Duck Fat Papa Bravas

15-Day Dry Aged Pork Chop
Cuban Coffee Spice Rub, Gochugaru Chili
Crunch, Sweet Potato Chow Chow, Baby Zucchini

24-Hour Brined Harvestland Chicken (Choice of Roasted or Fried)
Guava Hot Honey, French Onion Potato Gratin & Steamed Asparagus

Branzino a la Plancha
Preserved Lemon Beurre Monte, Giant White Beans,
Crispy Chorizo, Tomato Caper Relish

Crispy Skin Arctic Char
Mascarpone Risotto, Saffron Fennel
Marmalade, Meyers Lemon

Dessert

(Choice of 2) Served Family Style

The Beauty Chocolate Cake

Frosted Carrot Cake

Lemon Blueberry Cheesecake

105pp++ Offered All Week*
(**125pp++ Fridays & Saturdays*)

D

For the Table
(Choice of One) Served Family Style

Sourdough Focaccia
Nduja Butter, Koji Local Honey

To Start
Served Family Style (Client to Choose 3)

Caesar Salad
Little Gem Lettuces, Sourdough, Aged Parmesan

Manchego & Serrano Ham Croquettes
Piquillo Pepper Emulsion, Truffle

Sizzling Red Argentina Red Shrimp
Moroccan Spices, Pickled Lemon Garlic Butter, Focaccia Croutons

Hamachi Crudo
Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Wagyu Beef Carpaccio*
Black Garlic Aioli, Chives, EVOO, Parmesan Chips,
Arugula, Jerez Vinaigrette

Mains

(Choice of 4) Served Family Style

Beef Tenderloin 8oz
Duck Fat Papa Bravas

Korean BBQ Top Sirloin 8oz

New York Strip 16oz

15-Day Dry Aged Pork Chop
Cuban Coffee Spice Rub,
Gochugaru Chili Crunch, Sweet Pota-
to Chow Chow, Baby Zucchini

B&B Shepherd's Pie
Slow Cooked Pulled Lamb
Shoulder, Root Vegetables, Mashed
Boniato, Truffle Gouda Gratin

Branzino a la Plancha
Preserved Lemon Beurre Monte,
Giant White Beans, Crispy Chorizo,
Tomato Caper Relish

Crispy Skin Arctic Char
Mascarpone Risotto, Saffron Fennel
Marmalade, Meyers Lemon

Sides

(Choice of 3) Served Family Style

Truffle Mac N' Cheese
Smoked Gouda Queso, Crispy Garlic,
Winter Black Truffle

Crispy Brussels Sprouts
Warm Serrano Ham Onion Dressing,
Cabrales, Focaccia Crumble, Lemon

Steamed Asparagus
White Asparagus Puree,
EVOO, Chervil, Grilled Lemon

Duck Fat Papas Bravas
Yukon Gold Potatoes, Ketchup

French Onion Mashed Potatoes
Yukon Gold Potato Mash, French Onion
Gruyère Gratin

Dessert

(Choice of 2) Served Family Style

The Beauty Chocolate Cake

Frosted Carrot Cake

Lemon Blueberry Cheesecake

Passed Hors D'Oeuvres

3 Apps - 35 per person | 5 Apps - 45 per person | 7 Apps - 65 per person

Warm Marinated Olive &
Duck Prosciutto Satay

Pan con Tomate
Crushed Tomato, Garlic Confit, EVOO, Smoked Maldon

Crispy Red Shrimp
Moroccan Spices, Pickled Lemon Aioli, Dill

Mini Chicken Sando
Crackling Buttermilk Chicken, Bread and Butter Pickles,
Creamy Seasonal Slaw, Yuzu kosho Aioli

Manchego & Serrano Ham Croquettes
Piquillo Pepper Emulsion, Truffle

Hamachi Crudo
Passionfruit-Rose Water Vinaigrette, Citrus,
Chilis, Rice Pearls, Dehydrated Rose Petals

Beef Tartare
Olive Tapenade, Crispy Shallots,
Garlic, Lemon Aioli, Sourdough Focaccia

Crostini
Pear, Blue Cheese, Truffle Honey

Station

Select 1 of each 19 | Select 2 of each 25 | Select 3 of each 29

Butcher's Meat & Cheese Board

Served with Toast, Seasonal Pickles,
Armanac Prunes, Truffle Honey, Marcona Almonds

Meats
Iberico Cinco Jotas (+6)
Serrano
Bresaola
Chorizo del Toro
Chipotle Honey Duck Prosciutto
Wild Boar Salami
Holy City Smoked Country Ham
Capicola
Meat of the Day

Cheeses
Cabrales
Mahon
Manchego
Petite Basque
Humboldt Fog
La Antigua 34 Saffron
San Simon
Cheese of the Day

Drink Packages

BEER & WINE
DOMESTIC IMPORT BEER
MERLOT, CHARDONNAY, PINOT GRIOGIO, PINOT NOIR
NON ALCOHOLIC BEVERAGES
ONE HOUR -$35 PER PERSON
TWO HOUR -$55 PER PERSON
THREE HOUR -$70 PER PERSON

CALL BAR
ONE HOUR -$45 PER PERSON
TWO HOUR -$70 PER PERSON
THREE HOUR -$80 PER PERSON

PREMIUM BAR
ONE HOUR -$50 PER PERSON
TWO HOUR -$80 PER PERSON
THREE HOUR -$100 PER PERSON

ULTRA PREMIUM BAR
ONE HOUR -$55 PER PERSON
TWO HOUR -$90 PER PERSON
THREE HOUR -$120 PER PERSON
*WELCOME COCKTAIL INCLUDED

BEVERAGE ADD-ONS
WELCOME COCKTAIL -$17 PER PERSON
Bubbles -$15 PER PERSON

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