



SOUTH BEACH

Event Deck



Our *spaces*



Main Dining Room



Covered Patio



Lobby Bar Lounge



Mezzanine



Church



Pool Deck

Main Dining Room

Square footage: 60 - 70

Capacity: 125

Where every detail exude elegance and sophistication, this room it sets the stage for unforgettable private events. Whether you're planning an intimate dinner party or a grand celebration, our dedicated team will curate a bespoke experience tailored to your every desire.



Mezzanine

Square footage: 500

Capacity: 40

Our second level is perfect for private events. Looking down to the main dining room, this area is a step away from the action while offering a beautiful space to activate.





Covered Patio

Square footage: 1000 - 1200

Capacity: 125

Step onto our covered patio, where the allure of alfresco dining meets lush greenery and charming accents. Our patio offers a tranquil retreat for your private gatherings

Church

Capacity: 40

This open-air venue with a pool and a roofed area is a warm space to place unforgettable moments.



Pool Deck

Capacity: 300

Discover our pool deck, an oasis with crystal-clear waters. Perfect for relaxation or hosting private events, this elegant space offers the ideal blend of comfort and sophistication.





Lobby Bar Longue

Square footage: 850 (usable on half of lobby)

Capacity: 30

Spacious, elegant, and sophisticated, this space is perfect for your private event.





Sample *Menús*



Blue Ribbon Sushi Bar & Grill

\$160

1st Course

Shisito Peppers & Watermelon

Roasted Shisito Peppers, Maldon Sea Salt, Sesame Seeds & Watermelon w/ Amasu

Hamachi Blood Orange

Sliced Hamachi w/ Blood Orange Segments, Pickled Ginger & Orange Infused Olive Oil

Hearts of Palm Salad

Honey-Yuzu Dressing, Japanese Peaches, Black Pepper & Cilantro

2nd Course

Ribeye Teppanyaki

Pan Seared Ribeye w/ Black Garlic Tare

Seabass Hobayaki

Miso-Mustard Marinated Sea Bass w/ Kabocha Pumpkin

Grilled Broccolini

Smoked Romesco Sauce & Crispy Shallots

3rd Course

Sushi Platter

Chef's Choice of Nigiri & Rolls

Dessert

Dessert Platter

Assortment House-Made Desserts

Blue Ribbon
Sushi Bar & Grill

\$135

1st Course

Shisito Peppers & Watermelon

Roasted Shisito Peppers, Maldon
Sea Salt, Sesame Seeds &
Watermelon w/ Amasu

Hamachi Blood Orange

Sliced Hamachi w/ Blood Orange
Segments, Pickled Ginger & Orange
Infused Olive Oil

Wagyu Gyoza

Pan Seared Wagyu Beef Dumplings
w/ Tobanjan Sauce

2nd Course

Ribeye Teppanyaki

Pan Seared Ribeye w/ Black Garlic Tare

Grilled Lamb Ribs

Spicy Gochujang Sauce & House Made
Pickles

Grilled Broccolini

Smoked Romesco Sauce & Crispy Shallots

3rd Course

Sushi Platter

Chef's Choice of Nigiri & Rolls

Dessert

Basque Style Cheesecake

Macerated Black Cherries & Sesame Butter
Crumble

Dessert

Basque Style Cheesecake

Macerated Black Cherries &
Sesame Butter Crumble

Blue Ribbon
Sushi Bar & Grill

\$100

1st Course

Edamame

Steamed Soybeans w/ Sea Salt

House Salad

Mixed Greens, Avocado & Carrot-
Ginger Dressing

Salmon Serrano

Soy Marinated Salmon w/ Lime-Miso
Dressing & Serrano Pepper

2nd Course

Blue Ribbon Fried Chicken

Wasabi Honey

Oxtail Fried Rice

Bone Marrow, Shiitake Mushrooms,
Daikon Radish & Egg Crepe

3rd Course

Sushi Platter

Chef's Choice of Nigiri & Rolls

Dessert

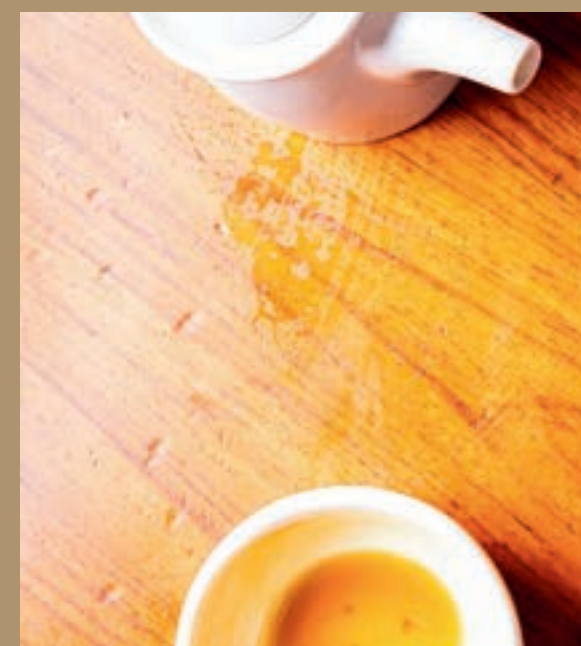
Chocolate Bruno

Dark Chocolate Mousse Cake w/
Chocolate Sauce & Green Tea Ice Cream

Dessert

Chocolate Bruno

Dark Chocolate Mousse Cake
w/ Chocolate Sauce & Green
Tea Ice Cream





📷 @eatblueribbonmiami

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