



An internationally-inspired *culinary journey*

640 Ocean Dr, Miami Beach, FL 33139



THE STORY BEHIND *Dalia*

Dalia brings together the finest ingredients from around the world, for an innovative take on Mediterranean cuisine.

Upon arrival, you'll be transported into a magical sanctuary that blends design, comfort and impeccable food. Sit beside friends, family and colleagues for an unsurpassed experience, only to be found at Dalia.

Event spaces include our main dining room, lobby bar, patio, pergola and full restaurant buyouts. From social parties to corporate gatherings, Dalia is one of South Beach's best event venues.

Our world-renowned Ocean Drive location, impeccable service and seasonally fresh menu make Dalia one of the best restaurants with seaside views in the city. Uplift your senses at Dalia. After all, life happens at the table.





MAIN DINING ROOM

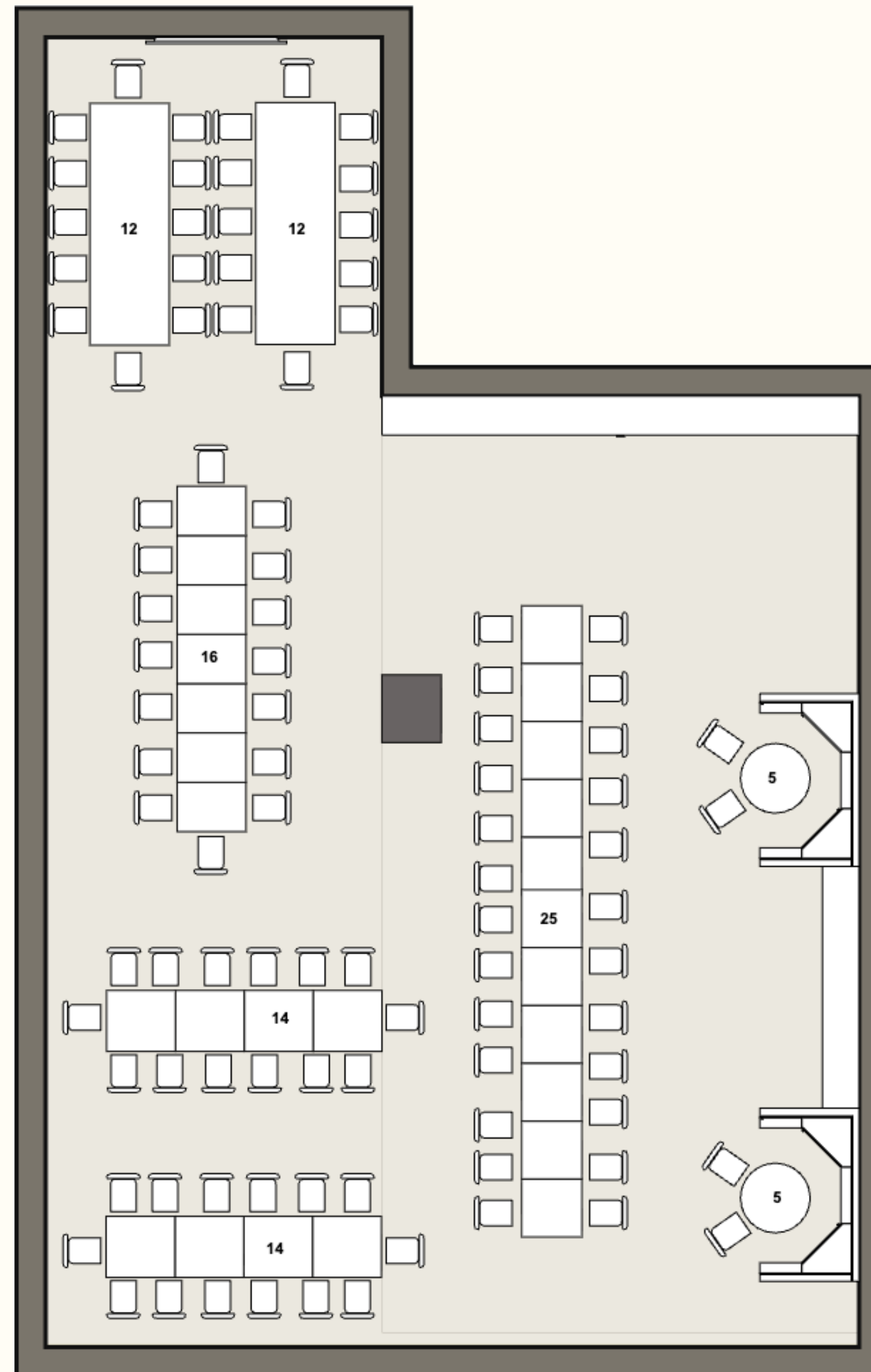
Seated: 100 people

Reception: 150 people

Located just beyond the grand entrance and lobby bar, Dalia's Main Dining Room is a versatile event space inspired by the property's Art Deco heritage. The room accommodates up to **100 guests seated** or **150 guests** for a standing reception, making it suitable for a wide range of private events. Design elements and architectural details reflect the timeless Art Deco character of the building, while the flexible layout allows the space to be customized based on the needs and style of each event. An open kitchen creates an interactive atmosphere, offering guests a unique view into the culinary experience as dishes are prepared live.

For more intimate gatherings, a semi-private nook within the dining room is available and can accommodate up to 14 guest.





Dalia FLOOR PLAN

Main Dining Room

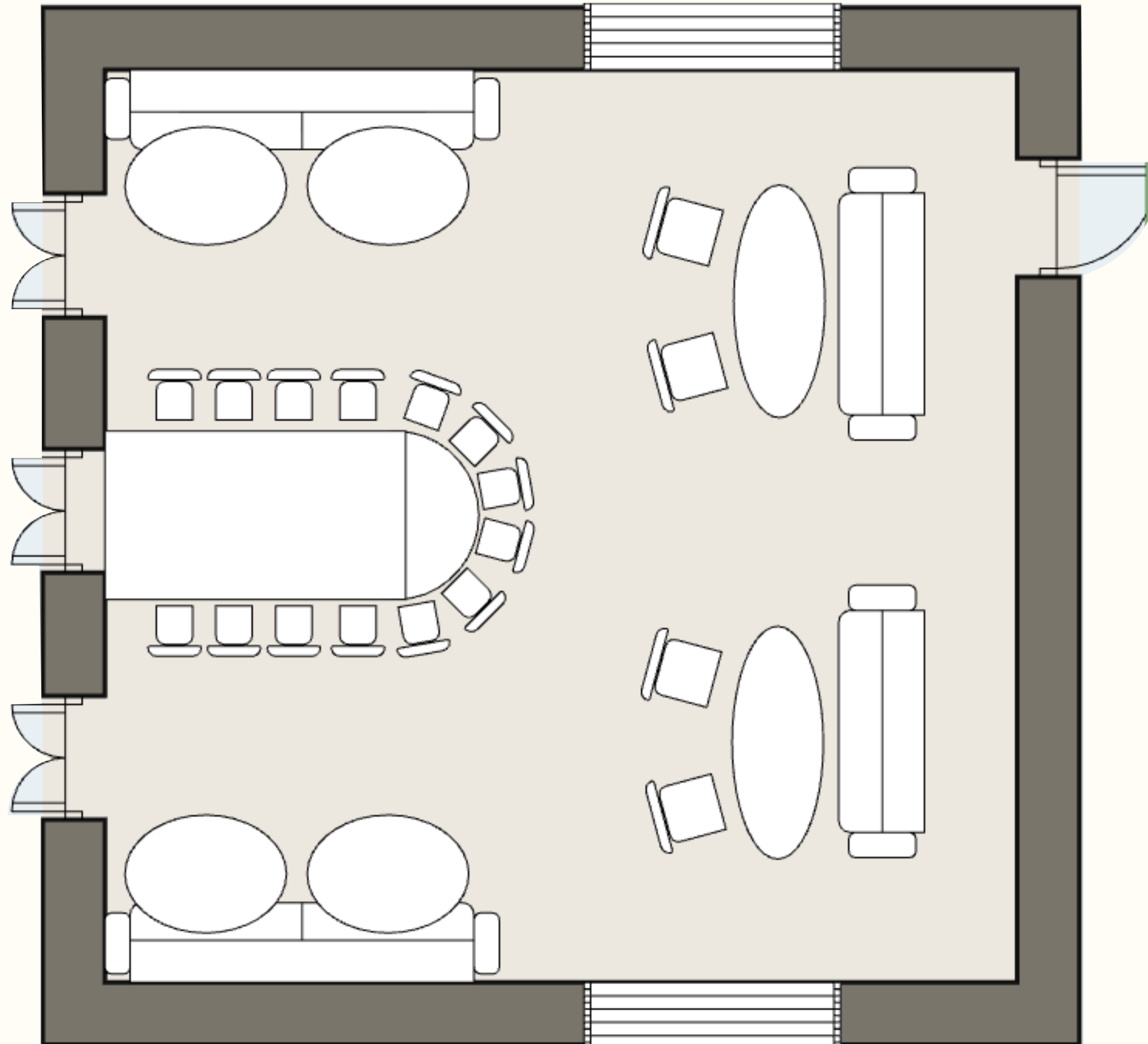


LOBBY BAR

Reception: 100 people

Belly up to the indoor half of Dalia's elliptical bar to enjoy specialty cocktails while overlooking the courtyard through floor to ceiling windows that allow a flooding in of sun or moonlight. Semi-circular, the indoor lobby bar allows for socializing easily over custom libations under the glow of a blown glass chandelier. Surrounding velvet banquettes provide additional, more intimate seating. A perfect setting for a private reception, the area welcomes **80 guests** comfortably. Stylish indoor bar ideal for cocktail-style receptions with a social, open layout. Layout and flow can be adjusted based on event needs.





Dalia FLOOR PLAN

Lobby Bar

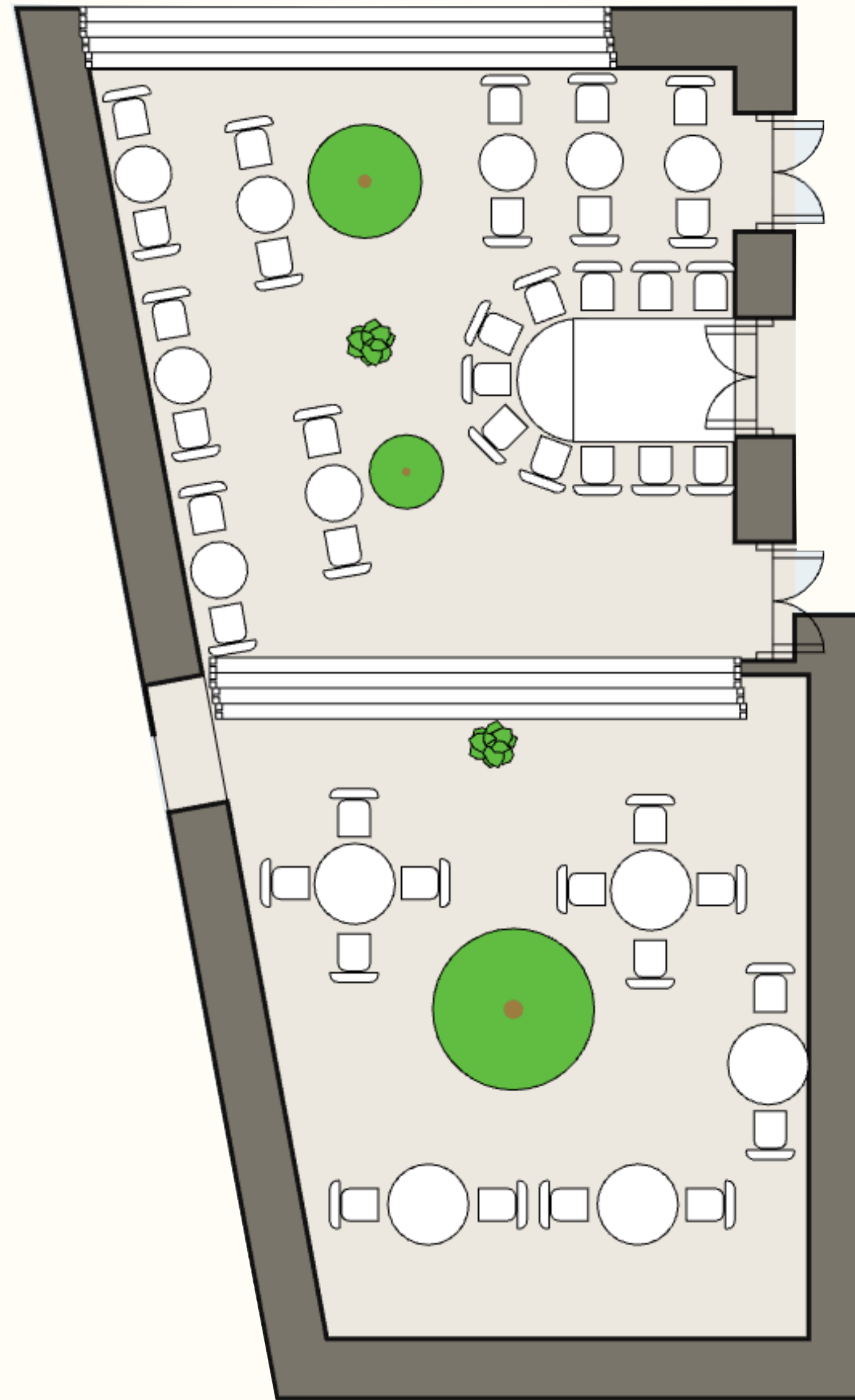


COURTYARD

Reception: 150 people

Upon exiting the lobby, you will be greeted by the twinkle of lights that surround the plush foliage adorning the outdoor space. Like the interior bar, the courtyard space inspires social gatherings, with individual tables offering outdoor seating serviced by either of the property's restaurants, Dalia and Mia. Hosting a private soiree under the stars? The courtyard has a 150 person capacity to enjoy with friends, colleagues and the like.





Dalia FLOOR PLAN

Courtyard



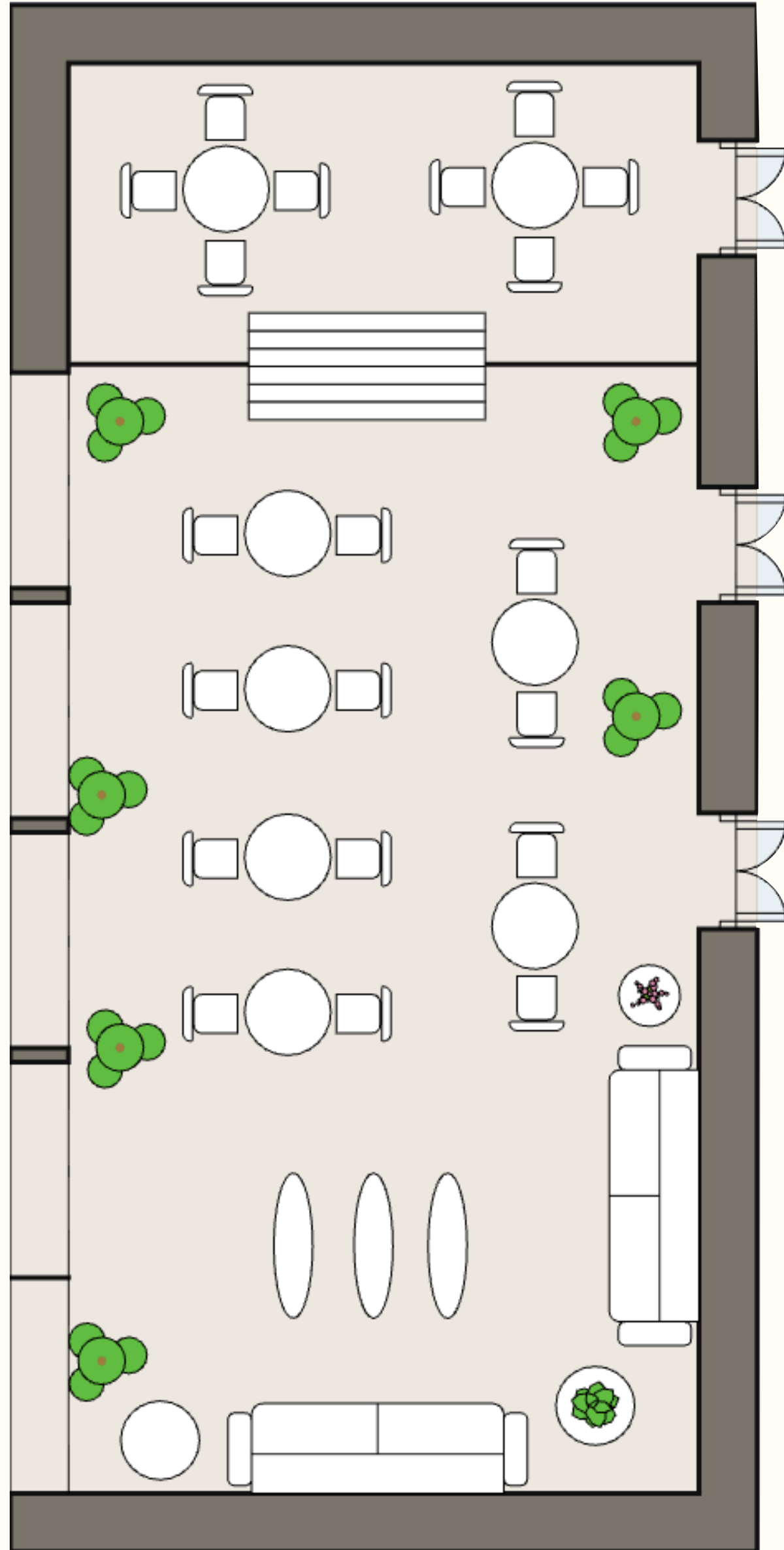
PERGOLA DINING

Reception: 60-75 People

Seated small groups gathering.

Designed to feel open and effortless, this space is covered yet airy, allowing natural light and fresh air to move freely throughout. The atmosphere is relaxed but considered, creating a setting that works beautifully for both daytime gatherings and evening dinners. Its flexible layout allows seating to adapt easily to the flow and style of each event.





Dalia FLOOR PLAN

Pergola Dining

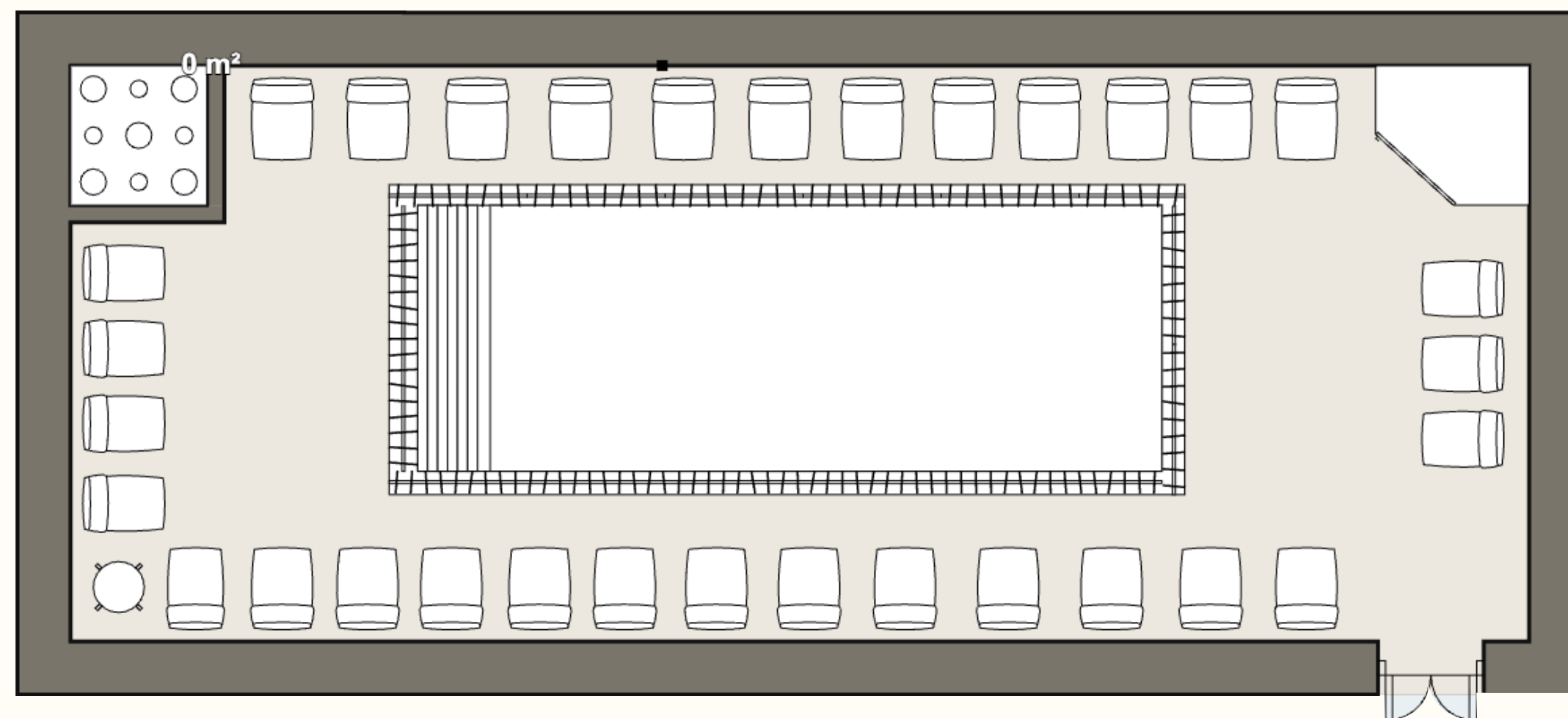


POOL DINING

Reception: 60-75 People

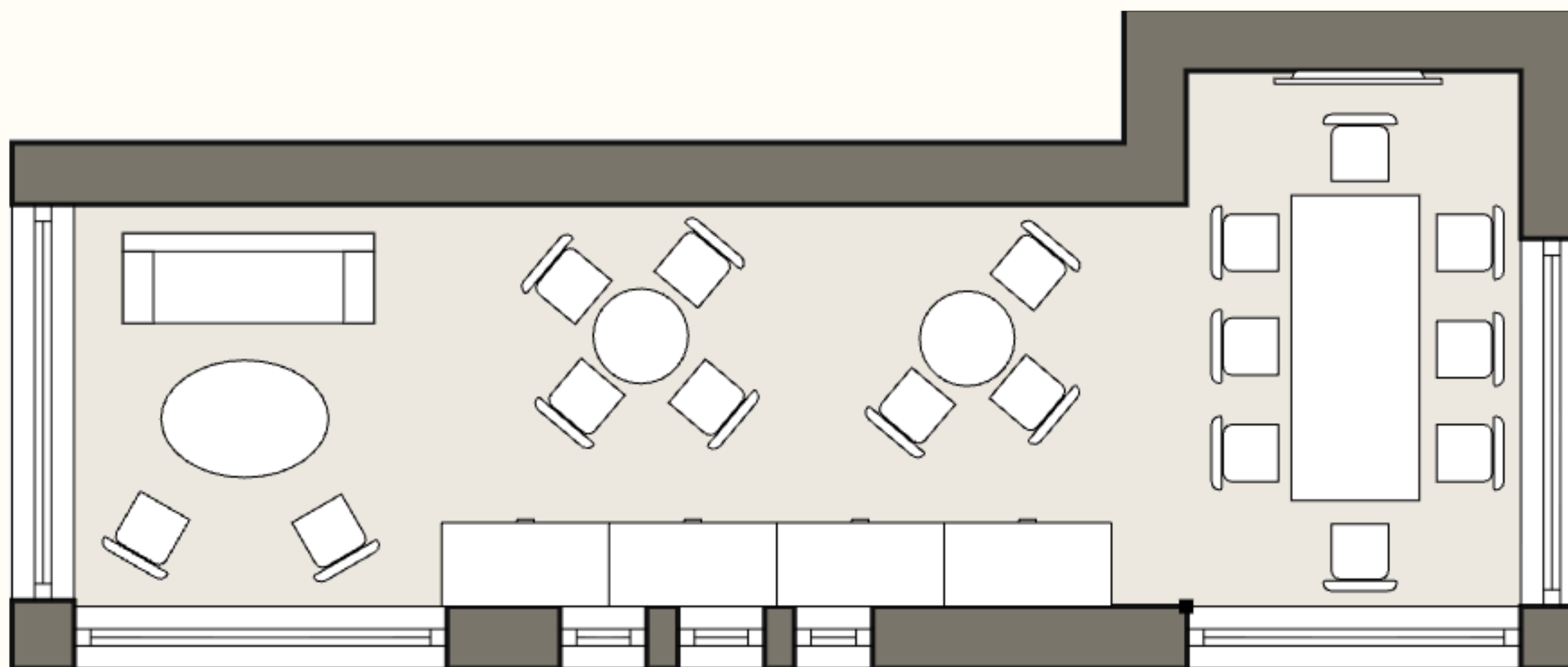
Set in an open-air environment filled with light, this dining space offers a fresh and inviting atmosphere beside the pool. The energy is vibrant without feeling overwhelming, making it comfortable for guests throughout the day and into the evening. With adaptable table arrangements, it transitions seamlessly from casual daytime events to elevated poolside celebrations.





Dalia FLOOR PLAN

Pool Dining



Dalia FLOOR PLAN

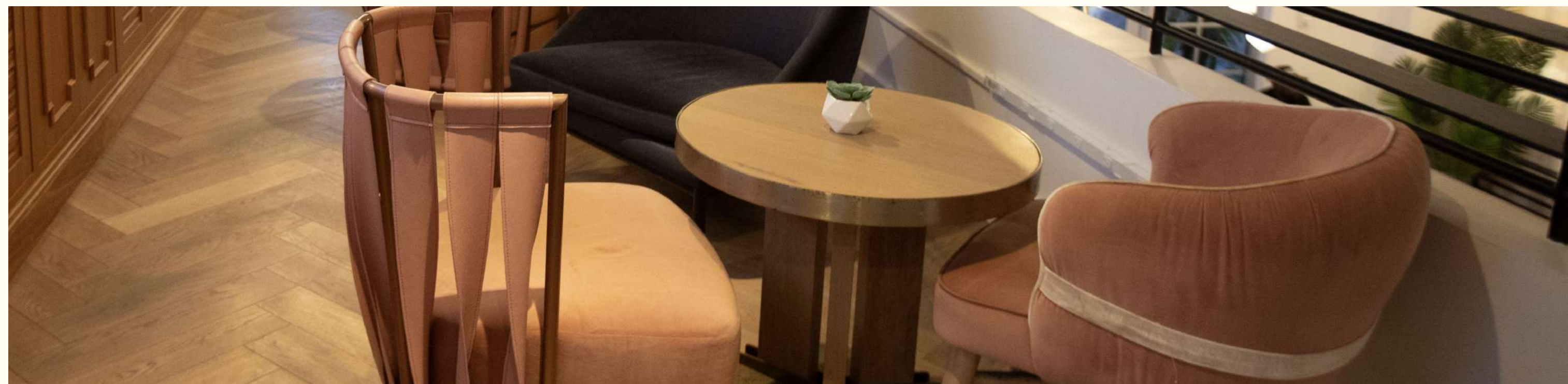
Mezzanine



MEZZANINE DINING

Semi-Private Dining 10-20 people

Positioned above the main level, this space feels intimate while remaining connected to the activity below. The elevated perspective adds character without losing warmth or comfort. Clean lines and flexible seating make it well suited for private dinners, cocktail-style receptions, or smaller gatherings that benefit from a more curated setting.



CANAPÉS

SAVORY CANAPÉS

HUM MUS

tahini,chickpea, lemon, paprika

AHI TUNA TARTARE

avocado,soymarinade,tortilla chips

SHRIMP COCKTAIL

old bay seasoned,lime,cocktail sauce

TRUFFLE PIZZA

wild mushrooms,caramelized onions,
manouri cheese

FREE RANGE CHICKEN SKEWER

chimichurri

CRISPY CAULIFLOWER

lemon tahini sauce,toasted almonds,
pomegranate

BEEF TENDERLOIN SKEWER

chimichurri

BUTTERMILK FRIED CHICKEN

cucumber mint sauce

SLIDERS

beef patties,american cheese,
house pickle

DESSERT CANAPÉS

LEMON YOGURT MOUSSE

lemon curd, olive oil cookie, meringue

CHOCOLATE MOUSSE CAKE

chantilly, seasonal berries

GREEK CUSTARD PIE

walnuts, apple

TIRAMISU

PISTACHIO BAKLAVA

8\$pp PER PIECE

Order minimum of 24 pieces required
per canapé

PRIX FIXE MENU 1 \$70

First Course *(Pre-select 3)*

DIP TRIO

hummus, tzatziki, tyrokafteri,
wood-fired pita

CAESAR SALAD

romaine, brioche croutons, parmesan,
lemon

MARGHERITA PIZZA

tomato sauce, mozzarella, fresh basil

Second Course *(Choose one entrée)*

SALMON

caper–parsley sauce, grilled lemon

CHICKEN KABOB SKEWERS

house-marinated, served with tzatziki

Sides *(Choose one)*

TRUFFLE FRIES

truffle cheese, truffle aioli

MASHED POTATOES

Creamy whipped potatoes, butter, sea
salt

GRILLED ASPARAGUS

garlic, lemon

ORZO PILAF

orzo, garlic, herbs

Dessert *(Choose one)*

GREEK CUSTARD PIE

attiki honey, red walnuts,
apple ice cream

PISTACHIO BAKLAVA

CHOCOLATE MOUSSE CAKE

chantilly cream, seasonal berries

PRIX FIXE MENU 2 \$80

First Course *(Pre-select 3)*

DIP TRIO

hummus, tzatziki, tyrokafteri,
wood-fired pita

BURRATA SALAD

cherry tomato, burrata, balsamic glaze,
crispy ciabatta

AHI TUNA TARTARE

avocado, soy marinade, lime, tortilla chips

Second Course *(Choose one entrée)*

CRISPY CALAMARI

golden fried, grilled lemon, tartare sauce

PROSCIUTTO PIZZA

tomato sauce, mozzarella, arugula, parmesan

Third Course *(Choose one entrée)*

10 OZ SKIRT STEAK

chimichurri, red wine herb jus

GRILLED BRANZINO

chimichurri, lemon

CHICKEN KABOB SKEWERS

house-marinated, served with tzatziki

Sides *(Choose one)*

TRUFFLE FRIES

truffle cheese, truffle aioli

MASHED POTATOES

Creamy whipped potatoes, butter, sea salt

GRILLED ASPARAGUS

garlic, lemon

ORZO PILAF

orzo, garlic, herbs

Dessert *(Choose one)*

GREEK CUSTARD PIE

attiki honey, red walnuts,
apple ice cream

PISTACHIO BAKLAVA

CHOCOLATE MOUSSE CAKE

chantilly cream, seasonal berries

PRIX FIXE MENU 3 \$95

First Course *(Pre-select 3)*

DIP TRIO

hummus, tzatziki, tyrokafteri,
wood-fired pita

SHRIMP COCKTAIL

½ lb fresh shrimp, lime, cocktail sauce,
radish

GREEK SALAD

tomato, cucumber, olives, feta, red onion,
herb vinaigrette

Second Course *(Choose one entrée)*

GRILLED OCTOPUS

white bean, roasted peppers, salsa verde

ROASTED CAULIFLOWER

lemon–tahini sauce, almonds, pomegranate,
couscous

TRUFFLE PIZZA

wild mushrooms, caramelized onion,
mozzarella, truffle pecorino

Third Course *(Choose one entrée)*

14 OZ RIBEYE STEAK

chimichurri, red wine herb jus

GRILLED BRANZINO

chimichurri, lemon

SPICY SHRIMP LINGUINI

calabrian chili, tomato, cream, shrimp,
parmigiano

Sides *(Choose one)*

TRUFFLE FRIES

truffle cheese, truffle aioli

MASHED POTATOES

creamy whipped potatoes, butter,
sea salt

GRILLED ASPARAGUS

garlic, lemon

ORZO PILAF

orzo, garlic, herbs

Dessert *(Choose one)*

GREEK CUSTARD PIE

attiki honey, red walnuts,
apple ice cream

PISTACHIO BAKLAVA

CHOCOLATE MOUSSE CAKE

chantilly cream, seasonal berries

BEVERAGE



BEVERAGE PACKAGE

PACKAGE	INCLUSIVE OF	COST PER HOUR
STANDARD Spirits, Wine & Beer	House Wine & Beer, Coffee, Tea & Soda	\$50 per person: 1 hour \$65 per person: 2 hours \$75 per person: 3 hours \$90 per person: 4 hours
	House Wine & Beer only, Coffee, Tea and Soda	\$39 per person: 1 hour \$49 per person: 2 hours \$59 per person: 3 hours \$69 per person: 4 hours
PREMIUM Spirits, Wine & Beer	Ketel One, Tanqueray 10, Bacardi, Johnnie Walker Black, Don Julio Blanco, Bulleit Bourbon, Hennessy VSOP, Sommelier-Selected Wines & Beers, Coffee, Tea & Soda	\$75 per person: 1 hour \$89 per person: 2 hours \$100 per person: 3 hours \$115 per person: 4 hours
	Sommelier selected Wine & Beer only, Coffee, Tea and Soda	\$62 per person: 1 hour \$72 per person: 2 hours \$82 per person: 3 hours \$92 per person: 4 hours



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