



Event Deck

THE DREXEL

The Drexel is a modern Mediterranean restaurant in Miami Beach, inspired by the founders of Mandolin Aegean Bistro. Set in a historic 1920s village, it offers a sophisticated, yet intimate atmosphere, transporting guests to the golden era of Miami Beach.

Our menu features rustic, straightforward dishes, including house-made pasta, wood-fired pizzas, and a focus on locally sourced seafood. We also offer a variety of vegetable-forward dishes, all paired perfectly with our curated cocktails and rare boutique wines.

For groups of 13 or more, we offer preset menus served family-style. Full buyouts are available for lunch and dinner events.

We look forward to welcoming you to The Drexel!





Our SPACES



INDOOR SEATED: **64**

OUTDOOR SEATED: **40**

INDOOR RECEPTION: **120**

OUTDOOR RECEPTION: **60**





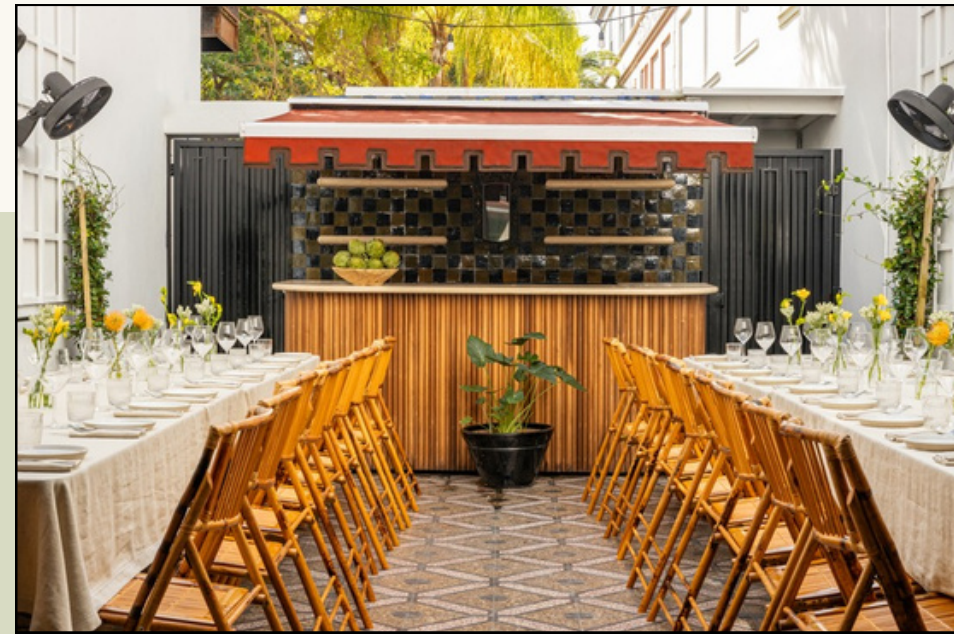
Tucked away in the eclectic lobby of Casa Matanza, the courtyard is the perfect backdrop for an intimate gathering or cocktail party.

Capacity

Seated 36

Standing 60

Casa Matanza COURTYARD





Our
MIENUS

3-COURSE FAMILY STYLE DINNER

\$135/PP

APPIETIZER

(CHOICE OF THREE)

- Citrus cured kanpachi, hidden rose apple, Thai basil, extra virgin olive oil
- Lettuces from Homestead, breadcrumbs, Italian vinaigrette
- Grilled octopus, Natascha gold potatoes, pimentón aioli
- Crispy Polenta, sauce arrabbiata, pecorino Romano
- Pizza Margherita, fior di latte, basil

ENTRÉE

(CHOICE OF TWO) SERVED WITH FAMILY STYLE SIDES

- Wood & Charcoal Roasted Branzino, charred lemon, salmoriglio
- Whole Roasted Organic Chicken, espelette salt, chicken jus
- Casarecce, pork sugo, Fiore Sardo, crème fraîche
- Risotto Cacio e Pepe Meyer lemon, chives
- Australian Wagyu Hanger Steak, salsa verde (\$15++ Per person supplemental charge)
- Lamb Chops, piperade, Moroccan olives (\$15++ Per person supplemental charge)

FAMILY STYLE SIDES

(CHOICE OF TWO)

- Italian broccoli
- Roasted mushrooms
- Natascha gold potatoes
- Olive oil whipped potatoes

DESSERT

- Labneh Panna Cotta with raspberry coulis
- Strawberry Pavlova with Chantilly cream

4-COURSE FAMILY STYLE DINNER

\$145/PP

APPETIZER

(CHOICE OF THREE)

- Citrus cured kanpachi, hidden rose apple, Thai basil, extra virgin olive oil
- Lettuces from Homestead, breadcrumbs, Italian vinaigrette
- Grilled octopus, lemon potatoes, paprika aioli, olive tapenade
- Crispy polenta, sauce arrabbiata, pecorino Romano

PIZZA AND PASTA

- Risotto Cacio e Pepe, Meyer lemon, chives
- Casarecce — pork sugo, fiore Sardo, crème fraîche
- Margherita Pizza — fior di latte, basil
- Mushroom Bianca — tender herbs, pecorino romano
- 'Nduja Stracciatella — vodka sauce, Sicilian oregano

ENTRÉE

(CHOICE OF TWO) SERVED WITH FAMILY STYLE SIDES

- Wood & Charcoal Roasted Branzino, salmoriglio, charred lemon
- Whole Roasted Organic Chicken, espelette salt, chicken jus
- Green Cabbage Charcoal roasted Florida green cabbage, parsnip cream, crispy potato, fresh horseradish
- Risotto Cacio e Pepe, Meyer lemon, chives
- Australian Wagyu Hanger Steak salsa verde (\$15++ Per person supplemental charge)
- Lamb Chops piperade, moroccan olives (\$15++ Per person supplemental charge)

FAMILY STYLE SIDES

(CHOICE OF TWO)

- Italian broccoli
- Roasted mushrooms
- Natascha gold potatoes
- Olive oil whipped potatoes

DESSERT

- Labneh Panna Cotta with Raspberry Coulis
- Strawberry Pavlova with Chantilly Cream

Happy HOUR

(5PM-7PM ON SUNDAY THROUGH WEDNESDAY) \$55/PP

SHARED STATIONARY PLATES

(CHOICE OF THREE)

- yuzu cured kanpachi hidden rose apple, Thai basil, extra virgin olive oil
- Green Salad with Pan Gratta and Orange-Sage vinaigrette
- Cacio Pepe Arancini, pecorino mousse, chive
- Grilled Octopus Natascha gold potatoes, pimentón aioli
- Grilled Italian Fennel Sausage with Whole Grain Mustard
- Crispy polenta, sauce arrabbiata, pecorino Romano
- Pizza Margherita with Fior di Latte and Basil
- Padellino, whipped ricotta, truffle honey

Canape RECEPTION

(CHOICE OF THREE) (\$40/PP PER HOUR)

CANAPES

- Grilled Octopus with lemon potatoes, paprika aioli, olive tapenade
- Italian Fennel Sausage with Whole Grain Mustard
- Crispy Polenta with Nduja and Pecorino
- Cacio Pepe Arancini, pecorino mousse, chive
- Lamb Kebab with Piperade
- Kampachi with Green Apple and Citrus
- Warm Gougère with Aged Comte

Beverage PACKAGES

OPTIONAL BEVERAGE PACKAGES INCLUDE UNLIMITED CONSUMPTION FOR A MAXIMUM OF 2 HOURS.

BEER & HOUSE WINES

\$55 PER PERSON FOR 2HRS.
+\$20PP++ FOR EACH
ADDITIONAL HOUR

Includes: Select Beers,
Wines; Red, White, Rose,
& Sangria
Soft Drinks, Coffee, Tea,
Sparkling Water,
Ginger lemonade

ADD on: Champagne
Package at \$29++ per
person Piper-Heidsieck
Champagne Cuvée
1785 Brut

Beverage PACKAGES

OPTIONAL BEVERAGE PACKAGES INCLUDE UNLIMITED CONSUMPTION FOR A MAXIMUM OF 2 HOURS.

OPEN BAR

\$75PP++ FOR 2HRS. +\$25PP++ EACH ADD. HOUR

Includes: Select Beers, Wines;
Red, White, Rose, & Sangria
Soft Drinks, Coffee, Tea,
Sparkling Water, Ginger
Lemonade

House Vodka
Tito's +4
Grey Goose +5

House Gin
Hendrick's +5
Monkey 47 +9

Mezcal
Animas Ensemble +4
Casamigos +6

House Tequila
Tequila Ocho +4
Tequila Ocho Reposado +5
Tequila Ocho Anejo +7
G4 Blanco +14
G4 Reposado +16
G4 Anejo +20
Casamigos Blanco +6
Casamigos Repo +8
Casamigos Añejo +9

Benchmark 8 Bourbon
Sazerac Rye 100
Buffalo Trace Bourbon +4
Woodford Reserve +6
Whistle Pig 6 Year +12

House Rum
Havana Club +3
Brugal +5
Zacapa +7

Welcome Signature Cocktail-
\$5pp++ first 30 min of event

ADD-on: Champagne
Package at \$29++ per
person Piper-Heidsieck
Champagne Cuvée
1785 Brut



Contact us



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