



Event Deck

The Plymouth

SOUTH BEACH

Our Spaces

Main Dining Room



Covered Patio



Ansonia Courtyard



Meeting Room



Mezzanine



Under Church



Lobby Bar Lounge



Pool Deck



Main Dinning Room at Blue Ribbon

Square footage: 1000

Capacity: 125

Where every detail exudes 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 at Blue Ribbon

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.



Outdoor 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







Under Church

Capacity: 40

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



Pool Deck

Square footage: 3500

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 Lounge

Square footage: 850 (usable on half of lobby)

Capacity: 30

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



Ansonia Courtyard

Capacity: 80 - 100

Our covered event deck is the perfect venue for any occasion. Ideal for grab & go breakfasts, happy hours, and small gatherings, this versatile space combines convenience with elegance, ensuring a memorable experience for all.







Meeting Room

Square footage: 400

Capacity: 10

Our state-of-the-art meeting room is designed to cater to all your professional needs. The room offers ample natural light, ensuring a comfortable and productive environment.



Woman's Club

Capacity: Up to 150 guests (varies by setup)

A Historic Mediterranean Revival clubhouse with elegant indoor and outdoor spaces.

Flexible for: Weddings, galas, corporate events, cocktail receptions, fitness/movement classes, wellness events, and private gatherings

Address: 2401 Pine Tree Drive, Miami Beach, FL 33140





A Storied Setting

Built in 1933, the Miami Beach Woman's Club is one of the city's oldest and most iconic landmarks. Originally established as a gathering place for civic-minded women, the Mediterranean Revival-style building has retained its architectural charm while evolving into a versatile venue for modern-day celebrations. Today, the space blends timeless elegance with flexible functionality—offering a rich backdrop for weddings, wellness events, and everything in between.

Total Usable

Event Space: 8,444 square feet

Includes all indoor and outdoor rental areas available for private events, weddings, fitness classes, and movement-based gatherings.



Indoor Spaces

Ballroom

Dimensions: 25' x 58'

Square Footage: 1,450 sq ft

Max Capacity: 90 seated / 120 standing

Features:

- Elegant, neutral backdrop with high ceilings
- Original architectural details and chandeliers
 - Direct access to kitchen, stage, terrace
- Perfect for large seated dinners, ceremonies, or movement-based events (yoga, barre, etc.)



Indoor Spaces

Stage

Dimensions: 10' x 21'

Square Footage: 210 sq ft

Max Capacity: 10 seated / 15 standing

Use Cases:

- DJ or band setup, panels, live performance, speaker presentations

Central Hallway

Dimensions: 13' x 42'

Square Footage: 546 sq ft

Max Capacity: 20 standing

Use Cases:

- Registration/check-in area, cocktail tables, exhibit space, lounge setup



Outdoor Spaces



South Patio

Dimensions: 20' x 35'
Square Footage: 700 sq ft
Max Capacity: 35 seated / 50 standing

Open-air receptions, outdoor ceremonies, wellness sessions, lounge or food service area
Note: Easily accessible from ballroom via terrace



West Terrace (Pine Tree Drive side)

Dimensions: 9' x 44'
Square Footage: 396 sq ft
Max Capacity: 15 standing

Champagne welcome, photo backdrop, step-and-repeat, yoga mat rollout
Features: Fixed decorative urns with plants (cannot be moved)



East Patio

Dimensions: 25' x 30'
Square Footage: 750 sq ft
Max Capacity: 40 seated / 60 standing

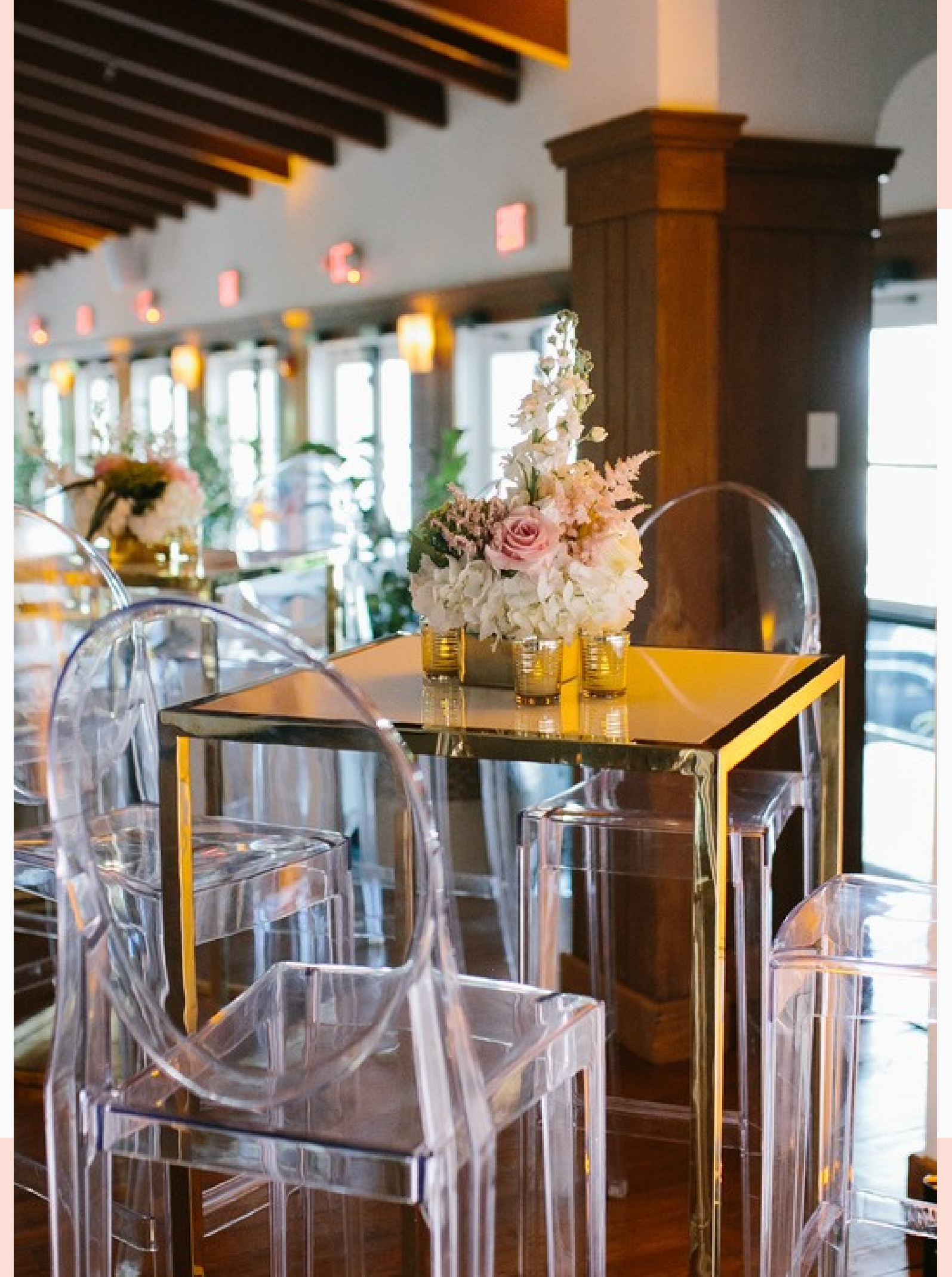
Lounge or cocktail space, fitness warm-up zone, open-air gatherings
Features: Closest to valet stand and hotel parking lot

Support + Logistics

- Kitchen
- Full commercial-style prep kitchen directly behind ballroom
- Ideal for catering teams and event staging
- Restrooms
- Accessible from hallway near ballroom (separate Men's and Ladies' rooms)
- Office
- Small enclosed room near main entrance
- Can be used for vendor coordination, bridal prep, or DJ setup

Load-in & Access Notes

- *Main Guest Entrance: On 24th Street*
- *Valet Access: Via W 24th Terrace — guests walk from valet stand near East Patio*
- *Loading Zone for Trucks: Clearly marked red zones along 24th Street (trucks must unload here)*
- *No trucks allowed in hotel parking lot*



Fitness & Movement Events Welcome

The Ballroom, South Patio, and East Patio offer ample open space, making them ideal for:

- Yoga & meditation sessions
- Barre and pilates classes
- Stretch or breathwork workshops
- Small wellness retreats
- Dance classes or low-impact movement gatherings



Sample Menus





Blue Ribbon Sushi Bar & Grill



\$160

1st Course

Shisito Peppers & Watermelon

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

Hamachi Blood Orange

Sliced Hamachi with 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 with Black Garlic Tare

Seabass Hobayaki

Miso-Mustard Marinated Sea Bass with 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

The Plymouth

SOUTH BEACH



Blue Ribbon Sushi Bar & Grill



\$135

1st Course

Shishito Peppers & Watermelon

Roasted Shishito Peppers, Maldon Sea Salt, Sesame Seeds & Watermelon with Amasu

Hamachi Blood Orange

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

Wagyu Gyoza

Pan Seared Wagyu Beef Dumplings with Tobanjan Sauce

2nd Course

Ribeye Teppanyaki

Pan Seared Ribeye with Black Garlic Tare

Grilled LambRibs

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 Cheescake

Macerated Black Cherries & Sesame Butter Crumble

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Blue Ribbon Sushi Bar & Grill



\$100

1st Course

Edamame

Steamed Soybeans with Sea Salt

House Salad

Mixed Greens, Avocado & Carrot-Ginger Dressing

Salmon Serrano

Soy Marinated Salmon with 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 with Chocolate Sauce & Green Tea Ice Cream

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Lunch



\$75

1st Course

Edamame

Steamed Soybeans with Sea Salt

Shishito Watermelon

Roasted Shishito Peppers, Watermelon, Malden salt, Amasu

House Salad

Lettuce, Avocado, Carrot-Ginger Dressing

Blue Ribbon Fried Chicken Bites

2nd Course

Omakase Rolls

Chef Choice Assorted Rolls

Blue Ribbon Fried Chicken

Wasabi Honey

Vegetable Fried Rice

Seasonal Vegetables & Crispy Farm Egg

Salmon Tobanyaki

6 oz baked on Clay Pot, Green Beans, Nuan Sprouts, Caramelized Onions, Homemade Teriyaki

Dessert

Assorted Mochi Ice Cream

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Hors d'Oeuvres





Hors d'Oeuvres



Maguro Zuke

Soy marinated tuna, garlic chips & onion ponzu

Salmon Serrano

Soy marinated salmon, yuzu miso & serrano pepper

Kampachi Usuzukuri

Thinly sliced amberjack, yuzu papper & yuzu ponzu

Hamachi Blood Orange

Ginger, orange, olive oil, chives & soy

Beef Tataki

Truffle cream & biquinio peppers

Roasted Shishito Peppers

Maldon sea salt

Shishito Peppers & Watermelon

Fresh cut watermelon, amazu & sesame seeds

Rock Shrimp Tempura

Shiso aioli

Crispy Cauliflower Tonkatsu

Scallions & celery ribbons

Wagyu Gyozas

Pan seared dumplings & tobanjan sauce

Crispy Rice

Spicy tuna, avocado & eel sauce

Sushi Rolls

California

With Kanikama Crabstick
With Snow Crab

Spicy Tuna & Tempura Flakes

With cucumber, inside out

Blue Ribbon

1/2 chilled lobster, masago mayo, shiso & black caviar

Negi Hama

Yellowtail & scallion

Dragon

Eel, avocado, masago & radish sprouts

Niji

Seven colour rainbow

Spicy Crab Roll

Snow crab & shiso

Karai Kaibashira

Spicy scallop & smelt roe

Sakana San Shu

Yellowtail, tuna, salmon & scallion

Sake Ikura

Salmon & salmon caviar

Spicy Lobster Roll

Ebi Tempura

Fried shrimp, radish sprouts, masago mayo & avocado

Negi Toro

Fatty tuna, scallions

Spider Roll

Fried softshell, crab, masago mayo, avocado & cucumber

Yasai

Mixed vegetables

Avocado

Kappa Maki

Cucumber

Open Bar Menu





Open Bar Menu



\$45 first hour | \$25 each additional hour

Cocktails

Lychee Martini

Vodka & Housemade LycHee Puree

Spicy Margarita

Tequila, Jalapeno Infused Triple Sec & Lime Juice

Smoking Joe

Mezcal, Yuzu Juice, Triple Sec & Agave Syrup

Beer

Sapporo, Lager, Japan

Kirin Light, Lager, Japan

Islamorada, "Channel Marker," Ipa, Islamorada

Wine

Chardonnay, California

Gruner Veltliner, Austria

Pinot Noir, California

Cabernet Sauvignon, California

Sake

House Junmai

House Nigori

Vodka

Haku, Japan

Belvedere, Poland

Tito's Handmade, Texas

Gin

Roku, Japan

Tanqueray London Dry, England

Hendrick's, Scotland

Tequila

Don Julio, Blanco

Don Julio, Reposado

Don Julio, Anejo

Casamigos, Blanco

Casamigos, Reposado

Casamigos, Anejo

Mezcal

Amaras, "Verde Momento"

American Whiskey

Jack Daniels Sour Mash, Tennessee

Bulleit Bourbon, Kentucky

Bulleit Rye, Kentucky

Woodford Reserve Bourbon, Kentucky

Irish Whiskey

Jameson

Powers, Gold Label

Japanese Whiskey

Toki

Kikori

Nikka "Coffey Grain"

Nikka "Coffey Malt"

Scotch Whiskey

Dewars, "White Label"

Johnnie Walker, "Black Label"

Laphroaig, 10 yr

Glenlivet, 12 yr

Rum

Amaras, "Verde Momento"

Plantation, "Boulevard Aged," Barbados

Gosling's Black Seal, Bermuda

Ron Zacapa, "No. 23," Guatemala

Cognac

Remy Martin, VSOP, France

Hennessy, VS, France

Apertivos & Digestifs

Fernet Branca, Italy

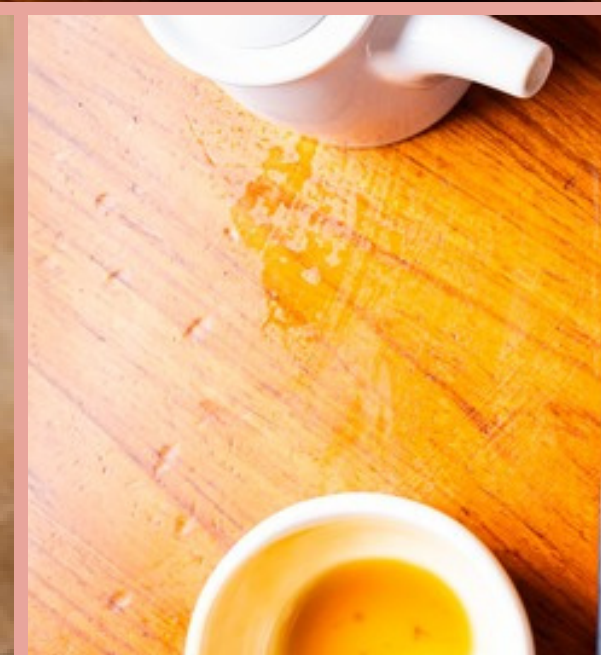
Montenegro, Italy

Campari, Italy

Aperol, Italy

The Plymouth

SOUTH BEACH





336 21st Street, Miami Beach, FL 33139



(305) 602-5000



@theplymouthmiami



<https://www.theplymouth.com/>