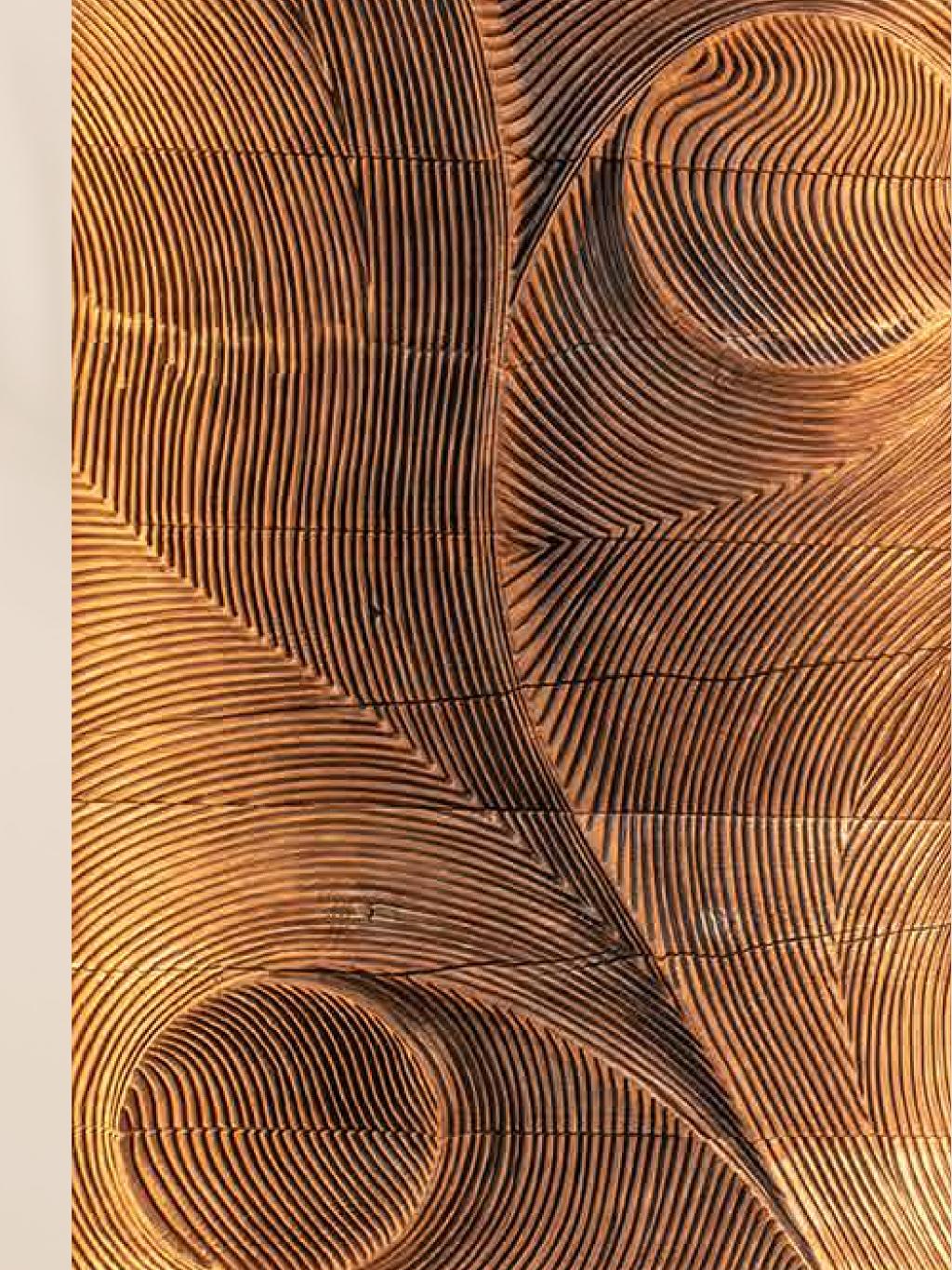
PRIVATE EVENTS

Welcome to a place where celebrating and dining all seamlessly merge into one unique experience.

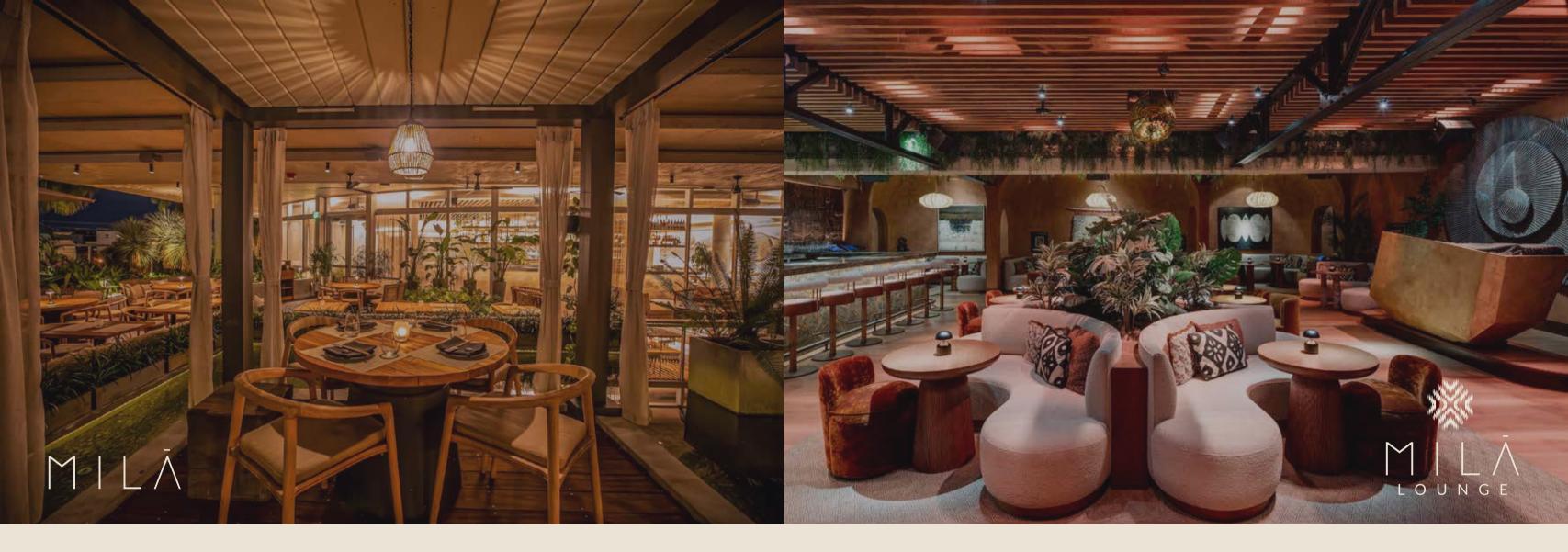
1636 Meridian Ave, Miami Beach, FL 33139 (786) 706 0744



LOCATED IN THE HEART OF MIAMI BEACH

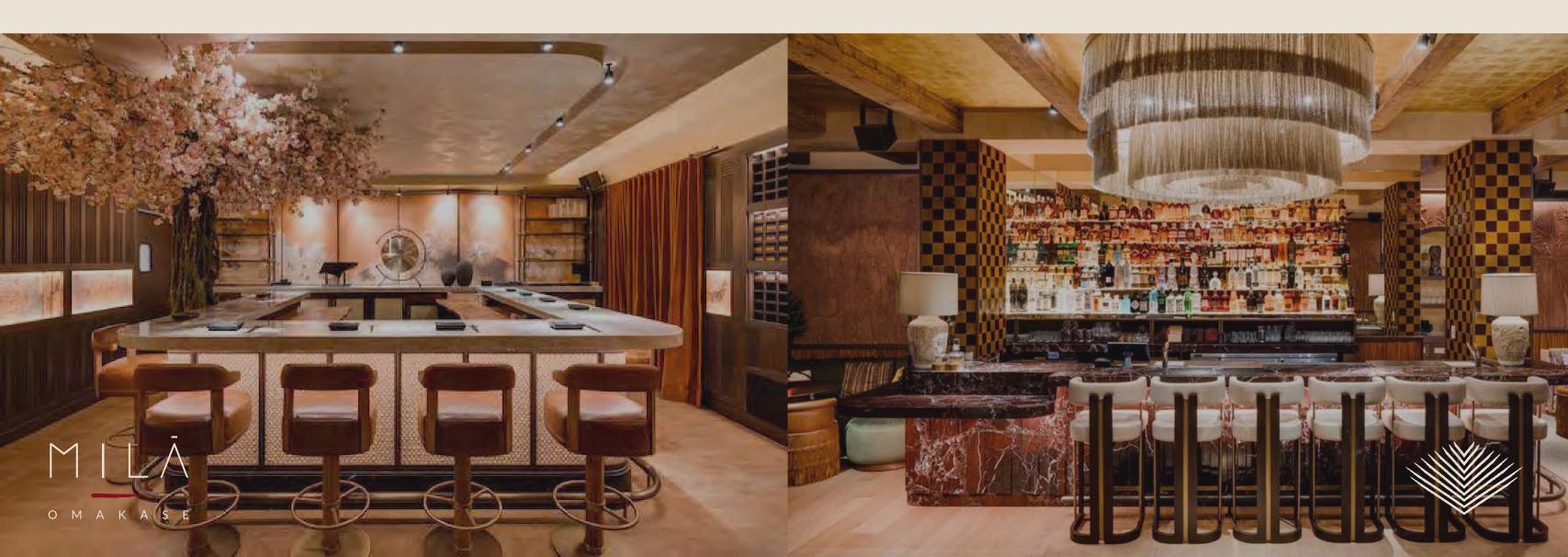
MILA is a multi-venue concept, aiming to transport guests on a culinary journey through the shores of the Mediterranean and Japan, while creating a visionary expression of flavorful MediterrAsian cuisine.

MILA's transportive venues bring elevated dining experiences and pleasure together within a magical, glamorous, and vibrant atmosphere.



1 VENUE 4 EXPERIENCES

From intimate celebrations to corporate events & full buyouts, let our expert events team curate a moment that people will keep talking about!



RESTAURANT

Inspired by the elegant minimalist details of nature, MILA embodies a multi-sensory culinary and lifestyle experience: an enclave filled with an eclectic blend of ethnic music, tasteful dishes, theatrical cocktails and an energetic ambiance.

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Our 13,000 sq/ft indoor-outdoor restaurant transforms the high-end dinner service into a vibrant atmosphere for guests to celebrate the night away.



ROOFTOP SANCTUARY

The 5,000 sq/ft outdoor terrace includes a grand water feature, two cabanas, and 97 seats, including a lounge area, all wrapped in amber lighting that adds a glamorous yet cozy atmosphere.

MILA's aesthetic fuses minimalistic Cycladic design with Japanese Wabi-Sabi philosophy, embracing life's unpredictability and accepting imperfections as beauty.

Sculptures, paintings, metal ceramic art, clay, and wood are placed throughout the space to enhance the theme further, making the entire venue an aesthetically pleasing sanctuary.

Recommended Capacity: Seats up to 120 including a 16-seat lounge Cocktail Reception up to 200



MILA MAIN DINING ROOM & CENTRAL BAR

Our main dining room features our Chef's open kitchen, carefully selected art, craft decor, and floor-to-ceiling windows that bring in natural light. It has a lively atmosphere with direct access to the central bar and a cozy interior lounge, with an outstanding view of our terrace.

sq/ft: 1,900 + 400 Recommended Capacity: Seats up to 120 | Bar 24 | Cocktail Reception up to 215

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THE SPECS OF MILA RESTAURANT

SQUARE FOOTAGE & SEATING CAPACITY (TOTAL): sq/ft | seatsMAIN DINING ROOM:1,900 sq/ft - 100CENTRAL BAR:400 sq/ft - 24TERRACE:1,700 sq/ft - 93EXTERIOR LOUNGE:300 sq/ft - 16FULL BUY-OUT:4,400 sq/ft - 262 seated / 350 reception

CAPABILITIES

PRIVATE ENTRANCE: SERVICE: WI-FI: AV CAPABILITIES:

NO DINNER & SUNDAY BRUNCH COMPLIMENTARY FULL AUDIO-VISUAL REQUIREMENTS ARE AVAILABLE ON A RENTAL BASIS (Please refer to preferred vendors guide) \$15.00

PARKING & VALET:





MILĀ

C U L I N A R Y D E S T I N A T I O N

The magical team behind MILA, under the helm of Executive Chef Jose Icardi and led by RDG's Head of Culinary, Chef Michaël Michaelidis from Robuchon Group and a 26 Michelin Star winning Chef, introduces bold, savory flavors from the Mediterranean and Japanese cultures including premium wagyu and an exquisite MediterraAsian sushi program. Other signature staples on the menu include grilled prime filet, short rib 'kalbi,' snow crab maki, 'shawarma' wagyu gyoza, and more.

The energetic setting is paired with theatrical table-side preparations, including a flambéed branzino, a seasonal mushroom, and a seasonal mushroom hotpot with freshly shaved truffle.





MILA'S CUISINE PHILOSOPHY

Embraces the importance of slowing down... ...and enjoying the moment





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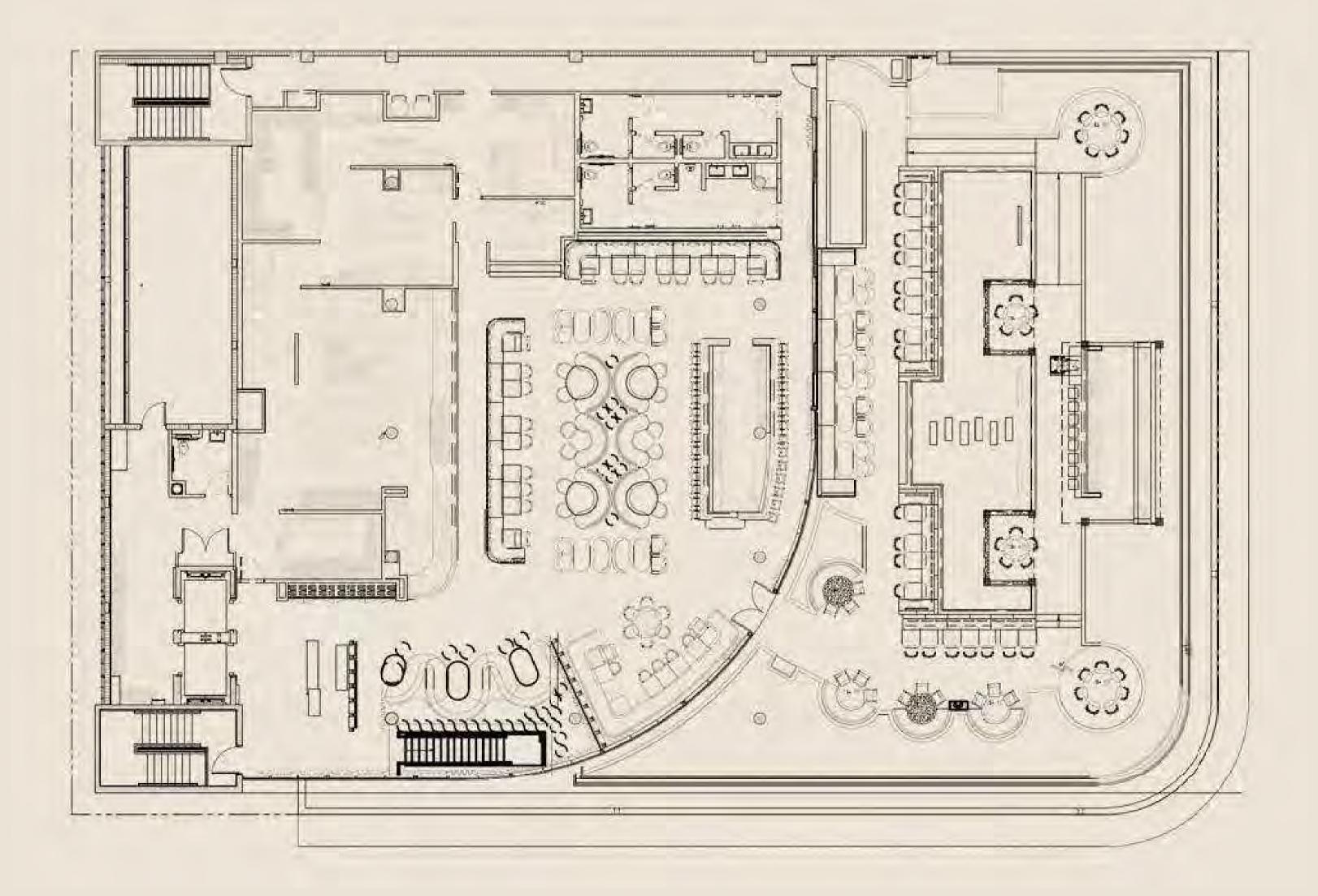
MIXOLOGY

MILA's beverage program is curated to evoke the past by reimagining the classics with a modern twist, infusing the best ingredients and flavor profiles from the Mediterranean and Asia.





FLOOR PLAN



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$MIL\overline{\Lambda}$

TRANSFORM OUR SPACE TO MATCH YOUR VISION

$MIL\bar{\Lambda}$

Located on the 2nd floor underneath MILA restaurant, MILA Omakase and MILA Lounge are the newest additions to the MILA brand; both offering a spectacular multi-sensory experience in secluded spaces.

Each space merges an exclusive and intimate culinary journey led by a Michelin-Star Chef with a vibrant nightlife atmosphere to celebrate the night away. MILA Omakase and MILA Lounge are the best options for luxury dining, intimate dinners, and/or large parties.

MILA MM is the second dedicated members-only venue of RDG. Designed as an exclusive gathering venue for like-minded individuals, MILA MM is a modern take on the classic speakeasy, where elevated MediterrAsian cuisine and mixology fuse with glamorous nightlife.



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2 ND LEVEL FLOOR PLAN

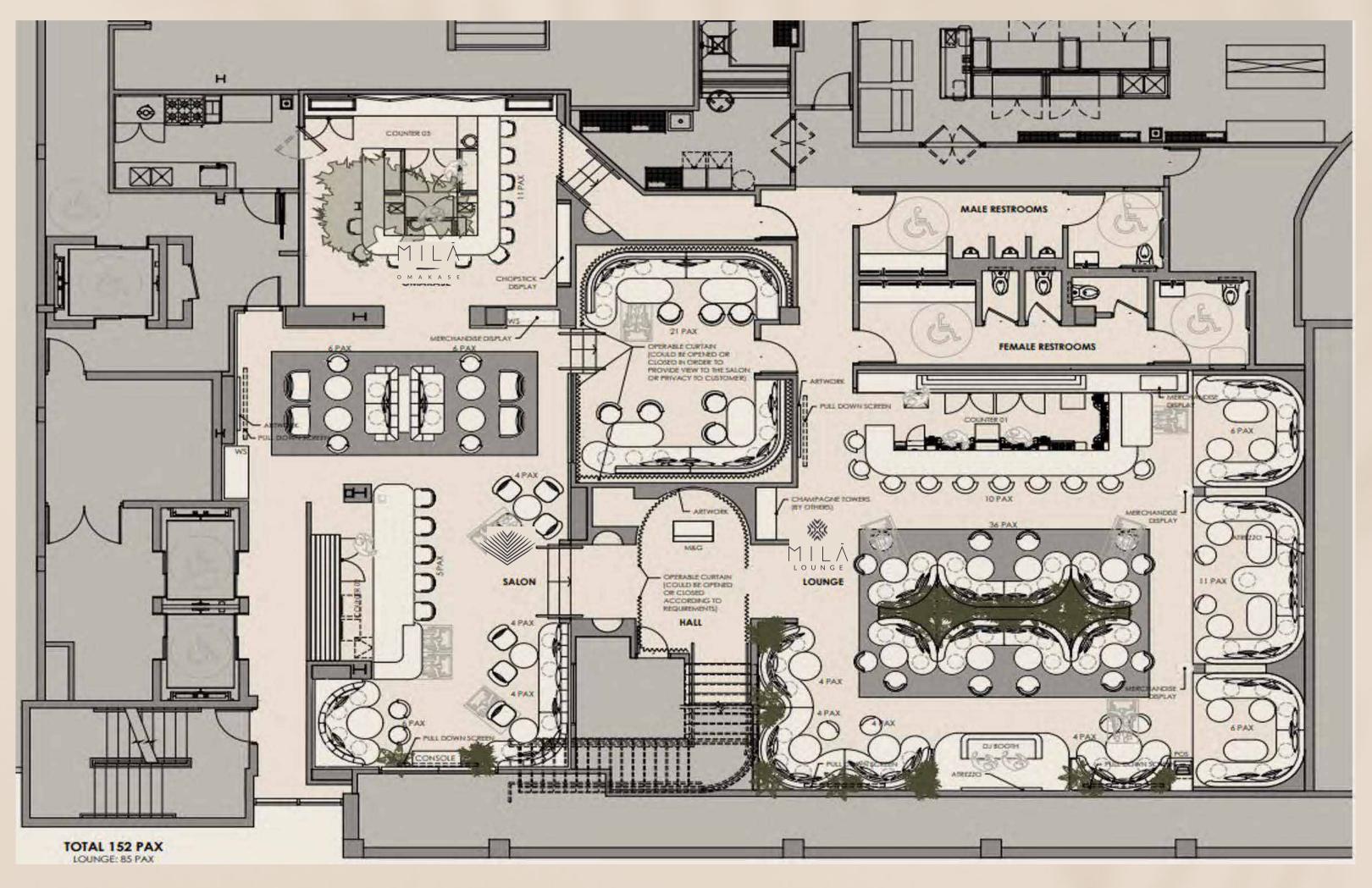
CAPABILITIES

PRIVATE ENTRANCE: SERVICE: WI-FI:

NO DINNER COMPLIMENTARY A/V CAPABILITIES:

PARKING & VALET:

\$15.00



MILÁ

FULL AUDIO-VISUAL REQUIREMENTS ARE AVAILABLE ON A RENTAL BASIS (Please refer to preferred vendors guide)

An exploration of tastes and textures, a sensory journey between the oceans of Japan and the Mediterranean.





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O M A K A S E

MILA Omakase is a 10-seat enclosed room offering the most exclusive and authentic journey in the far East, magnified by the Mediterranean influences of 26-Michelin Star Chef Michael Michaelidis.

The intimate, ultra luxurious and transportive space features a massive overhanging cherry blossom tree, a Japanese craftsmanship-inspired wallpaper screen, a dramatic countertop exposing 3 remarkable slabs made from a 300 year-old Red Camphor tree, emblem of Hiroshima, and a 500 year-old hinoki wood cutting board emanates an aromatic smell enhancing the sensory experience.

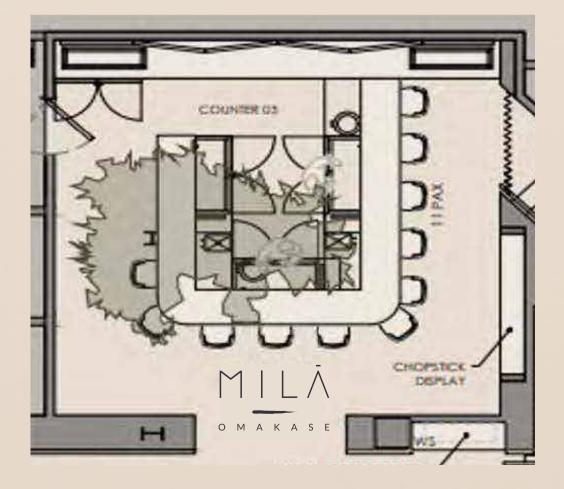
The ever-changing dishes evolve according to the 72 Japanese micro-seasons, involving the most refined ingredients such as line-caught fish flown in daily, innovative vegetables and condiments, sea urchin from Hokkaido, sustainable bluefin tuna from Baja and Sanuki Olive Wagyu from Kagawa prefecture in Japan.



VENUE'S SPECS

SQFT: 420 10 seats

Recommended Capacity: Cocktail reception: 12









Inspired by African tribes and the primitive design style of the mother continent, MILA Lounge is a multi-sensory space featuring a transportive, glamorous and secluded nightlife experience.

The unique venue draws upon minimalistic natural materials and earthy tones combined with opulent warm glow lamps, textured prints and shades, and dramatic lush foliage hanging from the ceiling.

Starting with down tempo music by resident DJs, light bites and an innovative mixology program, the experience evolves into lively afro-house music, bottle service, and unexpected artist performances setting up the guests for a long night to be carried away.



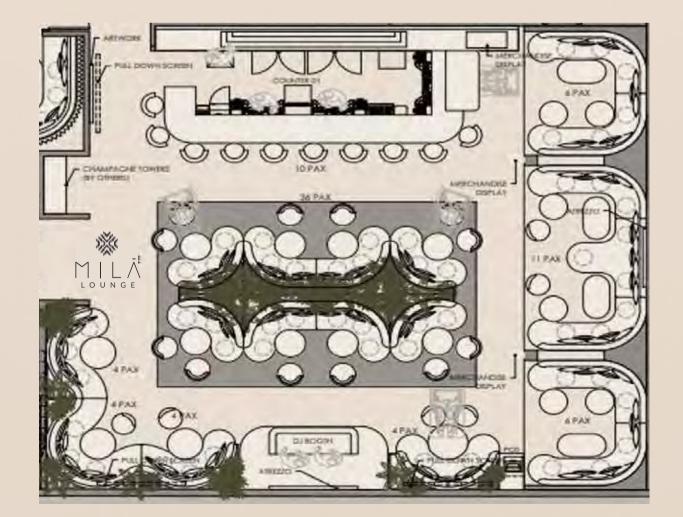




VENUE'S SPECS

SQFT: 1,700 Main Lounge: 80 seats | 20 tables Bar Area: 20 seats

Recommended Capacity: Cocktail Reception up to 210 guests









Exclusively reserved to Members, MM, is the most intimate space of all.

The dark and cozy room blows a new glamourous and modern wind to the conventional speakeasy vibes, featuring an elegant bar covered in a warm rust colored carved marble. The master columns are wrapped in ceramic tiles. The ceiling showcases natural fibers and wood beams intertwined together. The walls reveal floral plasters and bamboo wainscot mimicking the Mediterranean Coast vegetation, infusing a blend of both dry and arid foliage, and lush and fresh nature. The parquet floor is covered by warm natural fiber rugs by Nani Marquina.

The venue features a concise menu, curated by Michelin Star Chef Michaël Michaelidis and Michael Collantes, inspired by Japanese techniques and ingredients and enhanced by the flavors of the Mediterranean.

The member and more.

The members can enjoy themed ticketed events

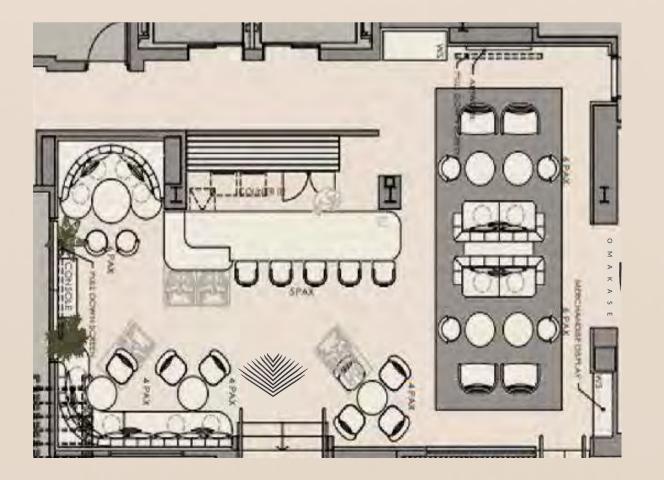


VENUE'S SPECS

SQFT: 985 main salon: 45 seats | 12 tables bar: 7 seats

Private lounge: 700 sqft 20 seats | 4 tables

Recommended Capacity: Cocktail Reception up to 120 guests













PREFERRED VENDORS

FLOWERS

THE FLOWER TRAIL

Creating art with flowers Sofia Vargas C: 954.681.2197 Info@theflowertrail.com www.theflowertrail.com 7436 SW 42nd St. Miami, FL 33155

SAINTE FLEUR MIAMI

Sofia Santos C: 917.379.5320 saintefleur.miami@gmail.com www.saintefleurmiami.com @saintefleur.miami

PHOTO BOOTH RENTAL

MIAMI EVENT PHOTO BOOTH RENTAL

247 SW 8th St, Miami, FL 33130 Tel (786) 471-8406 www.miamieventphotobooth.com

A/V EQUIPMENT

AVER PRODUCTION

Daniel Audio, video, lighting, staging, and special effects equipment - full-service event production. Tel (786) 543-9316 www.averproductions.online

AMAZING CAKES BY ANGEL Tel (305) 300-6300 @amazingcakesbyangel

Odile 9573 Harding Avenue Surfside, FL 33154 Tel (305) 397-8197 contact@gourmet-temptations.com

ELEGANT TEMPTATIONS

Isabel Trujillo 10840 NW 138 street unit #2, Hialeah Gardens, Fl 33018 Tel: (305) 556-6111 etcakes@me.com



CAKES & CUSTOM CAKES

GOURMET TEMPTATIONS

FAQ's





Do you offer valet? Can I pay for my guests' valet?

MILA does offer valet (\$15 per vehicle). The client can pay valet fees for their guests.

Can I create my own special menu?

MILA would be more than happy to create bespoke menus in conjunction with our team.

Do you supply table decorations?

MILA supplies a natural wooden table, grey napkin, dark grey share plate and water glass. Any additional table decorations can be provided at client's expense.

How long do I have the room/venue for? The length of function is 2.5 hours, additional length of time would incur additional fees or increased minimums.

Do you have highchairs? MILA does provide highchairs at no additional cost

Do you have handicap access? MILA is a fully handicap accessible facilities. Please alert our private events coordinator so we may assist your guests.

Do you have candles/sparklers? MILA does provide birthday candles; we do not permit sparklers in any part of the facility.

What are the service fees?

Sales tax: 7% Miami Beach Resort tax: 2% Service charge: 20% Administration fees: 5%

Do you have gluten free/ vegan / diary free options?

We do cater to all types of allergies. Please alert your events coordinator to any known dietary restrictions.

What if our company is tax exempt?

MILA will require a copy of the tax-exempt certificate for our records.

When do I need to decide on final guest count? What happens if that number goes up or down shortly before or the day of the event? The final guarantee is required 3 business days ahead of the function. If guest count increases, MILA will make the necessary changes to accommodate the increased number of guests. If your guest count decreases, the guarantee still holds as the count.

Are you offering catering?

MILA currently does not offer catering but will in the future, please inquire with your private events coordinator.

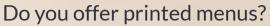
Do you accept company check?

Yes, MILA does accept company check for the contracted amount, any additional charges are to be settled on the day of the event.





FAQ's



MILA will print menus for each guest, if you wish to customize, please send our events coordinator the verbiage and logo (in jpeg or png format) 72 hours prior to the event. Clients may also bring their own menus.

What are the corkage fees? Can I bring my own wines in?

Corkage fees are \$50 per bottle, 2 bottles maximum, magnums count as 2 bottles.

What is the cake cutting fee? Do you offer cakes?

While we do offer house-made cakes (price dependent on size and variety). Cake cutting fee is \$5 per person. If you are bringing in your cake, please ensure it's in an enclosed box with the name and date of the function and any care instructions.

What do you offer as children's menu options?

While we do not have a set children's' menu, we do offer chicken breast, beef, risotto.

Can I play my own music in the room?

We do not accept music as MILA's music is part of our DNA

Can I bring my own decorations?

You can bring your own decorations. Any damage to the facility will be the responsibility of the client (see Terms & Conditions)

Do you offer Kosher options?

We do not offer Kosher food. Clients can bring in Glatt kosher meals. MILA will charge the contracted menu price for service of kosher meals.

What are the cancellation policies?

Cancellation: in the event patron cancels this contract prior to the date of the scheduled function and establishment reschedules a different function at the same location within establishment premises in lieu thereof, establishment shall retain from patron the lessor of five percent (5%) of the total contract price, or \$100.00, plus actual expenses reasonably incurred. In the event establishment is unable to reschedule a different function in lieu thereof, establishment shall retain the deposit, and be entitled to recover the difference between the total contract's price hereunder and the cost of performance, plus actual expenses reasonably incurred six (6) months or more prior to the scheduled date of the function, it will be presumed that establishment was able to schedule a different event.

Contract under \$10,000: patrons may cancel the contract in writing 30 days prior to the event for full deposit refund. If cancellation of the event is made in writing between 3 to 29 days prior to the event, the balance of the contract will not be due, but the deposit will not be refunded. The contract is due in full and cannot be cancelled after 3 days prior to the date of the event.

Contract over \$10,000: patrons may cancel the contract in writing. The contract may be cancelled 90 days prior to the date of the event for full deposit refund. Cancellation between 89 to 60 days prior to the event: 25% of deposit will be kept and 75% refunded. Cancellation between 59 to 21 days prior to the event: the unpaid balance of the contract will not be due but the 50% of deposit paid is not refundable. Cancellation between 20 to 8 days prior to the event: the unpaid balance of the contract will not be due but the 100% of deposit paid is not refundable. This contract is due in full and cannot be cancelled after 7 days prior to the date of the event.



