

NEGRONI

EXPERIENCE

Experience the perfect blend of sophistication and celebration at Negroni. Elevate the end of the year events with our dynamic atmosphere, featuring:



IT'S NOT
love
I'M JUST
DRUNK

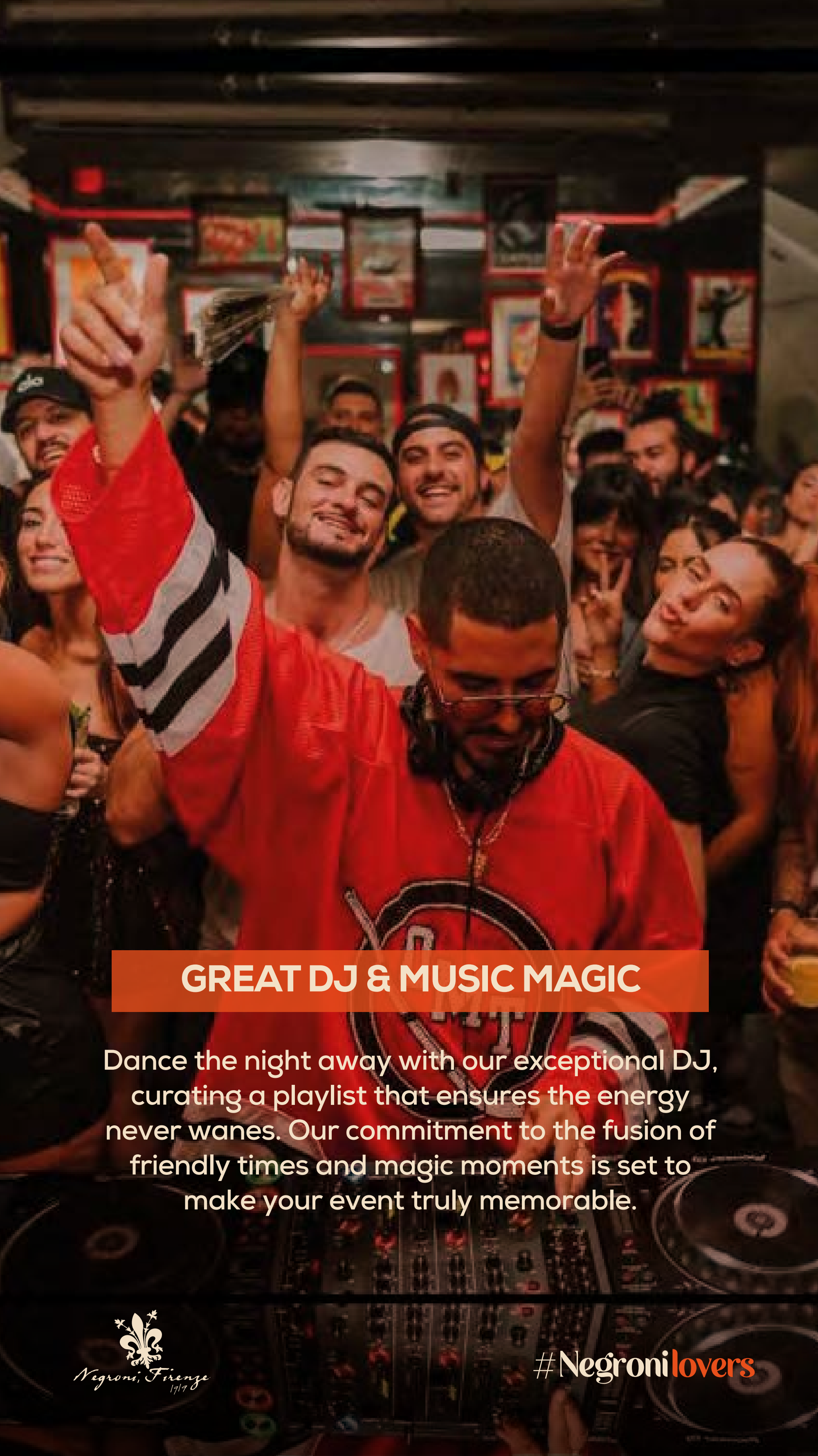
AMBIENCE & RENOVATED SPACES

Immerse your guests in the stylish and vibrant ambiance of our renovated areas, providing a cool and welcoming vibe for unforgettable celebrations.



PREFIX MENUS FOR EVERY PALATE

Delight in our diverse prefixed menus, crafted to suit various tastes and dietary preferences. From delectable sushi options to mouthwatering bar bites, we have the perfect culinary experience for your event.

A DJ with a beard and glasses, wearing a red zip-up jacket, is performing at a nightclub. He is surrounded by a large, energetic crowd of people, many of whom have their hands raised in the air. The background is filled with colorful, framed artwork on the walls, creating a vibrant and lively atmosphere.

GREAT DJ & MUSIC MAGIC

Dance the night away with our exceptional DJ, curating a playlist that ensures the energy never wanes. Our commitment to the fusion of friendly times and magic moments is set to make your event truly memorable.

EXCLUSIVE VIP & LOUNGE AREAS

Elevate your celebration with VIP and lounge areas, offering a more intimate space for networking or savoring those magic moments with colleagues and friends.



WORK HARD, GET FUN PHILOSOPHY

Embrace our culture of "Work Hard, Get Fun,"
where we understand the importance
of celebrating achievements.
Let Negroni be the backdrop to your success
stories and future opportunities.



BOOK YOUR HOLIDAYS
OR PERSONAL EVENT WITH US

Where every day is the right day
for **SPECIAL MOMENT**



#Negronilovers

NEGRONI SUSHI EXPERIENCE



NEGRONI SUSHI EXPERIENCE

NEGRONI SUSHI EXPERIENCE IS PREPARED BY
OUR CHEF WITH THE BEST SELECTION OF TODAY'S
FISH, PRESENTED IN AN EXTRAORDINARY
SEQUENCE OF 4-COURSE MEAL

TUNA TARTARE

NIGIRI TUNA

Foie gras, truffle sea salt.

NIGIRI SALMON

Black truffles, honey.

NIGIRI YELLOWTAIL

Lime, lemon zest.

GRILLED SHRIMPS HAND ROLL

NIGIRI O-TORO

Yuzu kosho, salt flakes.

NIGIRI SCALLOPS

Togarashi, butter, chalaca.

NIGIRI SALMON BELLY

Sturgeon caviar, crème fraîche.

SNOW CRAB HAND ROLL

SASHIMI O-TORO

Miso sauce, scallions,
grated ginger.

\$60 PER PERSON



SUSHI BAR CLASSIC



SUSHI BAR CLASSIC

— 10 GUEST OR MORE. CANAPE SERVICE. —

APPETIZERS

ROCK SHRIMP

Tempura shrimp, sweet chili, chipotle sauce, roasted lemon.

SAKE SALMON SASHIMI

Yuzu, orange wedges, togarashi, micro cilantro.

TUNA CRISPY RICE

Chipotle, teriyaki sauce, micro cilantro, serrano peppers.

SUSHI MAKI

PHILLY TO NEW YORK

Salmon, cream cheese, avocado, sesame seeds and scallions.

TRUFFLE TUNA

Tuna tartare, avocado topped with tuna, truffle ponzu sauce and scallions,

CITRIC EBI

Grilled shrimps, citric cream cheese and celery topped with charred avocado and lemongrass sauce.

TROPICAL

Salmon tartare and mango topped with avocado, sweet chili sauce and scallions.

DOLCI

PROFITEROLES

Vanilla gelato, Belgian chocolate fudge.

\$55 PER PERSON



SUSHI BAR VIP



SUSHI BAR VIP

— 10 GUEST OR MORE. —

APPETIZERS

TUNA TARTARE

Truffle ponzu sauce, sesame, avocado aioli, chipotle, crispy quinoa.

SALMON CRISPY RICE

Truffle ponzu sauce, crispy quinoa, scallions.

TRUFFLE

YELLOWTAIL SASHIMI

Truffle ponzu sauce, fresh black truffles, shoestring potatoes, togarashi, scallions.

SUSHI MAKI

SNOW CALIFORNIA

Alaskan snow crab, avocado, cucumber and sesame seeds topped with spicy mayo and micro cilantro.

HOTATE SAKE

Salmon and grilled scallions topped with scallops, togarashi butter and chalaca.

SHRIMP BRAVO

Crispy shrimp and avocado topped with yellowtail, serrano peppers and mayo chipotle sauce.

CRISPY

Tuna, cream cheese and avocado served fried with teriyaki sauce.

TRUFFLE SALMON NIGIRI

Black truffles, honey.

DOLCI

DESSERT SAMPLER

A selection of our best desserts.

\$65 PER PERSON



AT THE TABLE CLASSIC



AT THE TABLE CLASSIC

— 10 GUEST OR MORE. —

APPETIZERS

To share at the table

OUR CALAMARI

Crispy baby calamari with roasted black garlic aioli and burnt lemon.

OUR CAESAR

Butter lettuce, Parmigiano, fried capers, pangrattato with homemade Caesar dressing.

GOURMET EMPANADAS

Two fried hand-cut angus beef empanadas, criolla salsa.

DOLCI

To share at the table

PROFITEROLES

Vanilla gelato, Belgian chocolate fudge.

ENTREES

Select one option

MACARONI ALLA VODKA

Fresh pasta, creamy tomato vodka sauce, burrata cheese, basil, EVOO.

NEGRONI BEEF

Grilled boneless short ribs, arugula salad, provoleta cream sauce.

SUSHI COMBO*

Chef choice 10 pieces maki & 2 pieces Nigiri

\$60 PER PERSON



AT THE TABLE PREMIUM



AT THE TABLE PREMIUM

— 10 GUEST OR MORE. —

APPETIZERS

To share at the table

FRIED BURRATA

Fresh tomato sauce, basil and crispy prosciutto di Parma.

ROCK SHRIMP

Tempura shrimp, sweet chili, chipotle sauce, roasted lemon.

8HR PORK BELLY

Smoked BBQ sauce.

DOLCI

To share at the table

DULCE DE LECHE LAVA CAKE

Warm dulce de leche cake, caramelized banana and banana gelato

BASQUE CHEESECAKE

Burnt vanilla cheesecake, torched orange, rosemary and mango-passion fruit sauce.

ENTREES

Select one option

RISOTTO MILANESE

Saffron, bone marrow, Parmigiano.

SCOTTISH SALMON

Sautéed green Italian vegetables, saffron cream sauce.

STEAK FRITES

Grilled Certified Angus beef skirt steak, fresh black truffle home fries, chimichurri Hollandaise sauce.

SUSHI COMBO*

Chef choice 10 pieces maki & 2 pieces Nigiri.

\$70 PER PERSON



AT THE TABLE VIP



AT THE TABLE VIP

— 10 GUEST OR MORE. —

APPETIZERS

To share at the table

PROVOLETA ON FIRE

Roasted provolone cheese, caramelized onions, rum flambéed with Galician bread.

TUNA TARTARE*

Truffle ponzu sauce, sesame, avocado aioli, chipotle, crispy quinoa.

TRUFFLE CARPACCIO*

Beef tenderloin, fresh black truffles, aioli, Parmigiano

DOLCI

To share at the table

OPERA CAKE

Hazelnut dacquoise, praline, chocolate cremeux, milk chocolate chantilly served with crème anglaise.

ALMOND-PEAR TART

Sable dough, almond cream, pears served with vanilla gelato and Amaretto shot

ENTREES

Select one option

TRUFFLE GNOCCHI

Asiago cheese stuffed potato gnocchi, truffled mushrooms sauce, fresh black truffles.

BUTTERFLY BRANZINO

Grape tomatoes, capers, kalamata olives, anchovies in Pinot Grigio broth.

FILET MIGNON AU POIVRE

Mashed potatoes, Cognac black pepper cream sauce.

SUSHI COMBO*

Chef choice 10 pieces maki & 2 pieces Nigiri.

\$75 PER PERSON



BRUNCH



BRUNCH

— 10 GUEST OR MORE. —

APPETIZERS

To share at the table.

OUR CALAMARI

Crispy baby calamari with roasted black garlic aioli and burnt lemon.

PROVOLETA ON FIRE

Roasted provolone cheese, caramelized onions, rum flambéed with Galician bread

GOURMET EMPANADAS

Two fried hand-cut angus beef empanadas, criolla salsa

DOLCI

To share at the table.

PROFITEROLES

Vanilla gelato, Belgian chocolate fudge.

ENTREES

Select one option

SHAKSHUKA

Tomato sauce, peppers, onions and spices, topped with eggs, goat cheese, cilantro served with long focaccia toast.

OPEN OMELETTE

Farmed eggs baked in skillet with smoked salmon, avocado, dill, crème fraîche and caviar, served open face.

AVOCADO TOAST

Sourdough, mashed avocado, farm egg served with herbs and watermelon radish salad.

FLORIDA TOAST

Housemade brioche, topped with whipped ricotta and three Florida farm jams.

BRUNCH FOR KIDS

Select one option

ENTREES: Cheese burger | Beef Milanese | Kids pasta.

DESSERT: Ice cream

BOTTOMLESS SOFT DRINKS

BRUNCH:\$40 PER PERSON
BRUNCH FOR KIDS: \$20 PER KID

BEVERAGES



BEVERAGES

10 GUEST OR MORE (additional to any menu)

OPTION 01

1 Welcome Drink (Choose one)

NEGRONI COCKTAILS

Aperol Spritz, Negroni Auténtico, Latino Mule or Paloma.

GLASS OF WINE

Prosecco, Chardonnay, Malbec, Rose.

\$14 PER PERSON

OPTION 02

1 Welcome Drink Premium (Choose one)

NEGRONI PREMIUM COCKTAILS

Negroni D'oro, Deadpool Margarita, Cacao Old Fashioned, Let Me In.

CHAMPAGNE POMMERY GL

\$20 PER PERSON

OPTION 03

VIP Package

LIQUOR BOTTLE

1 bottle of Grey Goose Vodka, Patron tequila Blanco, Santa Teresa 1792 Rum, Bombay Sapphire gin, Angel's Envy Bourbon or Illegal Mezcal.

CHAMPAGNE BOTTLE

2 bottles of Pommery Brut Apanage.

\$450

BEVERAGES

— 10 GUEST OR MORE (additional to any menu) —

OPEN BAR

Select one option

NEGRONI SPECIAL COCKTAILS

Aperol Spritz, Negroni
Autentico, Latino Mule
or Paloma.

DRAFT BEERS

Lagunitas, Peroni.

GLASS OF WINE

Prosecco, Chardonnay,
Malbec, Rose.

\$45 X HR PER PERSON

\$80 X 2 HR PER PERSON



PLAN YOUR EVENT

WE COMBINE ATMOSPHERE AND SERVICE
TO CREATE THE PERFECT SETTING FOR
YOUR NEXT CORPORATE OR SOCIAL EVENT.
WE OFFER A VARIETY OF OPTIONS TO
CREATE A VERY MEMORABLE EXPERIENCE
FOR YOU AND YOUR GUESTS.

 + 1 (786) 510-0075

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