



off-site
by vinya

The Arya
coconut gove

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who we are

A hidden gem in the heart of iconic Coconut Grove, the Arya Hotel boasts spacious ballrooms, sprawling terraces, and stunning ocean views. Pair these amenities with Vinya's hospitality expertise and combine the best of both worlds: exceptional food, wine and atmosphere.

space *features*

The Arya Hotel is centrally located in Miami's Coconut Grove neighborhood and offers a venue for every type of event. With over 10k sqft in indoor/outdoor space it's perfect for small meetings, large conferences, special celebrations, and corporate retreats.



	sq ft	ceiling height	banquet	reception	theater	classroom	u shape	hollow square
biscayne ballroom	2,781	8'5"	216	180	220	120	45	60
biscayne a	1,390	8'5"	108	60	100	70	30	36
biscayne b	1,391	8'5"	108	60	100	60	30	36
grove ballroom	2,254	8'5"	168	140	160	70	32	38
grove a	1,127	8'5"	72	60	60	56	28	32
grove b	1,127	8'5"	72	60	60	56	28	32
the terrace	5,100	-	360					

Total sf outdoor space: **5,100**

Total sf indoor space: **5,035**

of meeting rooms: **4**

sunny breakfast

(priced per person)

Continental Breakfast

- Fresh Assorted Fruits
- Assorted Pastries & Croissants
- Yogurt & Granola
- Coffee & Orange Juice Included

Hot Breakfast

- Fresh Assorted Fruits
- Assorted Pastries & Croissants
- Yogurt & Granola
- Scrambled Eggs With Bacon
- Waffles or Pancakes + Homemade Syrups
- Local Bagels, Cream Cheese, Butter
- Coffee & Orange Juice Included

omelette bar

Selection of meats, smoked salmon
cheeses and vegetables

- Add Shrimp & Crabmeat
- Add Shaved Truffle or Salmon Roe

Enhancements

Price Upon Request

- Pastelitos & Croquetas
- Short Rib Empanadas
- Cage Free Eggs
- Arepas
- French Toast
- Breakfast Burritos
- Avocado Toast
- Ricotta Pancakes
- Island Fruit Bowl
- Croque Monsieur
- Crispy Chicken & Waffles
- Short Rib Flatbread
- Hash Browns



signature breaks

(priced per person)

Classics

- The Salty- Donuts
- Salt & Straw- Ice Cream Party
- Miami Fruit Juice Bar- Nuts & Power Bars
- Ventanita- Empanadas, Croquetas, Tamales, Pastelitos
- Fat Greek Spread- Crudite, Hummus, Tzatziki, Pita

A La Carte

- Breakfast Pastries- Guava, Cheese, Meats
- Cookies & Brownies
- Seasonal Fruit
- Popcorn, Chips & Pretzel
- Artisan Cheese Board
- Local Bagels, Cream Cheese & Butter

Drink Add-Ons

- Hot Chocolate
- Iced Coffee
- Bottled Waters- Sparkling & Still
- Assorted Soft Drinks, Ice Tea, Arnold Palmer, Lemonade
- Assorted Bottled Juices & Gatorade



lunches

Our lunch selections are perfect for all occasions and group sizes! From delicious buffet offerings, to easy grab-and-go, to plated selections we'll curate a memorable afternoon on the bay!

buffet lunch

(priced per person)

Choose 2 protein options for each category

Street Tacos

- Grilled Chicken
- Al Pastor
- Short Rib
- Catch of the Day
- Black Bean & Sweet Potato
- Skirt Steak +

(sides include:)

Fresh Corn Salad, Roasted Salsa, Guacamole, Veggie Rajas served on Fresh Corn Tortillas

Argentinian BBQ

- Chorizo
- Picanha
- Short Rib
- Morcilla Spring Rolls
- Grilled Vegetable Skewers
- Rib Eye +

(sides include:)

Mariano's Cornbread, Provoleta, Chipa, Baked Potato, Chimichurri + Criolla Sauce, Argentine Salad

Power Lunch

- Grilled Chicken Breast Skewers
- Rigatoni Pasta
- Grilled or Blackened Salmon
- Striploin +

(sides include:)

Caprese Salad, Butternut Squash Soup, Hummus



buffet lunch (con't)

(priced per person)

Cuban American Diner

- Mini Cuban Sandwiches
- Lechon
- Vaca Frita- Chicken or Beef
- Frita Patty Melt
- Short Rib Ropa Vieja
- Picanha +

(sides include:)

Moro, Manchego & Cod Croquetas,
Maduros, Avocado Salad, Tostones

Italian Summer

- Chicken Milanese
- Pasta- Rigatoni- Choice of
Sauce: Arrabiata, Alfredo,
Pesto, Vodka
- Veal Scallabrini +

(sides include:)

Homemade Fresh Burrata,
Caesar Salad, Focaccia with
Olive Oil, Mulffaletta
Tapanade

Grazing Table

- Assorted Meats & Cheeses
- Pretzels
- Pita bread
- Chips
- Grapes/Apricots
- Assorted Jellies
- Crostinis
- Assorted Nuts



boxed lunch

(priced per person)



- Prosciutto Sandwich
- Chicken Caesar Wrap
- Media Noche
- Black Lentil Red Quinoa Wrap
- Smoked Turkey Club Sandwich
- Cold Pasta Salad
- Haloumi Salad

Includes: Beverage, Cookie or Brownie

plated lunch

(priced per person)

First Course

- Grilled Baby Artichoke Salad
- Arugula salad
- Caesar Salad
- Butternut Squash Soup
- Onion Soup

*Mini Burrata +
Ceviche +
Bacon Wrapped Dates +
Tuna Crudo +
Roasted Cauliflower +*

Second Course

- Rigatoni Arrabiata
- Chicken Piccata
- Grilled or Blackened Salmon

*Crusted Corvina Sandwich +
Vinya Burger +
Lentil Quinoa Salad +
Skirt Steak Chimichurri +*

Dessert

- Tres Leches
- Pavlova
- Carrot Cake

dinners

What pairs perfectly with gorgeous sunsets? Amazing food! Our dinner offerings are perfect for anything from a corporate gathering to a wedding celebration. Choose from buffet and plated selections as well as creative action stations that will wow guests!

plated dinner

(priced per person)

Includes the selection of 1 appetizer, 2 entrees, 1 dessert

Cold Appetizer

- Wedge Salad
- Pork Belly Caesar
- Grilled Artichoke Salad
- Lentil Quinoa Salad
- Tuna Tartare
- Patatas Bravas
- Ceviche

Hot Appetizers

- Clam Chowder
- Butternut Squash Soup
- Lobster Bisque
- Roasted Cauliflower
- Morcilla Spring Rolls
- Garlic Shrimp
- Pork Masitas
- Lamb Baklava
- Grilled Octopus
- Bone Marrow Tartare

Kids menu

Choose one

- Chicken Nuggets
- Pomodoro Pasta
- Steak & Fries

Entrees

- Picanha- *Provençal Potatoes*
- Gnocchi alla Bolognese
- Rigatoni- *Fresh Tomatoes*
- Blackened or Grilled Salmon- *Sweet Corn Risotto*
- Chicken Roulade- *Mashed Potatoes, Piquillo Peppers*
- Braised Boneless Short Rib- *Mashed Potatoes*
- Pistachio Bacon Crusted Corvina- *Cauliflower Mash*
- Black Ink Risotto
- Branzino- *Cilantro Rice, Grilled Vegetables*
- Gnocchi Morel
- Lamb Loin- *Mashed Potatoes*
- Chicken Meuniere
- Cauliflower Steak- *Sweet Corn Risotto*
- Chateaubriand- *Provençal Potatoes, Broccolini +*

Choice of Sauce: *Chimichurri, au Poivre, or*

Red Wine Reduction

Dessert

- Carrot Cake
- Chocolate Lava Cake
- Hazelnut Tiramisu
- Mango Pavlova
- Creme Brulee Cheesecake

buffet dinner

(priced per person)

Mayami Menu

Appetizers

- Toston With Creole Shrimp
- Masitas de Puerco with Avocado Mousse

Salad

- Cuban Black Bean Salad

Main Select Two

- Pork Loin Tamarindo Sauce
- Chicken Chicharron
- Blackened Mahi Mahi with Mango Pico De Gallo +

Sides

- Rice & Beans
- Maduros

Dessert Select One

- 3 Leches With Guava Sauce
- Key Lime Pie

Mediterranean

Greek Mezze

- Grilled Octopus with Potatoes

Salad

- Mediterranean Salad

Main Select Two

- Blackened Corvina
- Grill Shrimp with Herb Butter
- Sauteed Cauliflower
- Strip Loin Kebab +

Sides

- Lentil Rice
- Grilled Peppers

Dessert Select One

- Tiramisu
- Carrot Cake



buffet dinner (con't)



Latin Corner

Appetizers

- Manchego or Cod Croquetas
- Chicken or Beef Empanadas

Salad

- Tomato, Palm & Avocado Salad with Balsamic Reduction

Main Select Two

- Grilled Salmon with Lemon Caper Sauce
- Stuffed Chicken
- Skirt Steak With Chimichurri +

Sides

- Fried Yucca
- Moro Rice

Dessert Select One

- Flan with Passion Fruit Honey
- Churros en Cajeta

Surf & Turf

Appetizers

- Shrimp Cocktail

Salad

- Garden Salad

Main Select Two

- Picanha
- Main Lobster
- Filet Mignon +

Sides

- Grilled Veggies
- Provenzal Potatoes

Dessert Select One

- Strawberry Vanilla Cake with Dulce de Leche Merengue
- Chocolate Mousse

action station

(priced per person)

Spanish Tapas

- Patatas Bravas
- Pulpo a La Gallega
- Manchego & Cod Croquetas
- Piquillos Rellenos

Middle Eastern Spread

- Fresh Baked Pita
- Authentic Tzatziki
- Chickpea Hummus
- Tomatoes with Olive & Mint
- Feta Cheese Stuffed Pepper

Ceviche & Crudo

- Tuna Poke
- Tradicional Corvina Ceviche
- Ceviche Ahi Amarillo
- Hamachi Lemon Olive Oil Ponzu
- Salmon Tiradito

Sushi Boat

- Freshly Rolled Sushi: California, Spicy Tuna, Shrimp Tempura, Crab, Dragon
- Assorted Sashimi

Sliders

- Vinya Sliders
- Frita Patty Melt
- Tenders & Fries



A La Carte

Price Upon Request

- Prime Rib
- Lamb Rack
- Pata Negra
- Paella
- Tuna Poke
- Movie Night- Popcorn & Assorted Candy

**all action stations require one chef attendant per 75 people*



cocktail hour

(priced per person/ per hour)
select 4

cold

- Roasted Beets- Smoked Burrata & Pistachio Crumble
- Tomato Skewers- Mozzarella & Basil
- Tuna Tartare- Chipotle Aioli, Caviar, Scalloped Potatoes
- Maryland Crab Cake- Dill Aioli, Crispy Ginger
- Venison Carpaccio- Parmigiana, Raspberry Saba Vinaigrette
- Fresh Corvina Ceviche
- Pan Con Tomate- Crispy Prosciutto
- Tomato & Basil Bruschetta
- Pork Belly Caesar Lettuce Bites
- Fresh Scallops- Tuna Tartare, Citrus Ponzu
- Chickpea Hummus- Warm Pita

hot

- Bacon Wrapped Dates- Goat Cheese, Truffle Aioli
- Cod Croquetas
- Roasted Shrimp- Lemon-Garlic Butter
- Baby Lamb Chops
- Steak Sandwich- Caramelized Onion
- Grilled Artichoke- Spicy Tzatziki, Citrus Panko
- Scallop Galiano- Garlic Mustard Sauce
- Morcilla Spring Rolls- Onion Marmalade
- Zucchini Carpaccio- Parmesan Basil
- Vinya Slide- American Wagyu, Aged Gouda, Bacon, Caramelized Onion, Pipaara Aioli
- Short Rib Empanadas
- Pulpo a la Gallega

beverage selections

At Off-site by Vinya we take our beverages seriously. From a boutique producer of Chablis to a Mojito made with freshly squeezed lime juice, quality matters. Created by beverage expert, Allegra Angelo, our unique packages feature products that we serve in our award-winning shops and restaurants. Trust us, from the first sip to the last, we'll take your event from the ordinary, to the extraordinary.



vinya off-site x the arya

themed bars

Elevate your event with one of our custom bar themes

Priced upon request

1980s Miami

This bar features modern twists on drinks that were all the rage in the 1980s. Our cocktails are made with premium spirits, natural sugars, and freshly squeezed juices.

Sample Menu

- **Cosmopolitan**

Grey Goose Citron, Cointreau, Lime, Cranberry

- **Shaken Pina Colada**

Havana Club Rum, Pineapple, Lime Cream of Coconut

- **Fuzzy Navel**

Corazon Tequila, Orange, Peach Cordial

- **The Woo Woo**

Grey Goose Vodka, Apricot, Lime, Cranberry

- **Espresso Martini**

Brugal 1888 Rum, Amarula, Espresso, Kahlua

- **Buck's Fizz**

Orange, Cherry, Champagne



vinya off-site x the arya

themed bars

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Priced upon request

The Great Spritz Life

This bar features bubbles galore including Vinya's take on the Aperol Spritz and beyond. Our cocktails are made with premium spirits, natural sugars, and freshly squeezed juices.

Sample Menu

- **Classic Aperol Spritz**

Aperol, Prosecco, Soda

- **Aperol Spritz 2.0**

Aperol, Peach Cordial, Mint, Prosecco, Soda

- **The Americano**

Campari 1757 Vermouth, Soda

- **The Hugo Elderflower**

Mint, Lemon, Prosecco, Soda

- **Blackberry Fizz Blackberry**

Basil, Amaro Averna, Soda

- **Strawberries & Cream**

Cordial Strawberry, Noix de Coco, Basil, Soda



themed bars

Elevate your event with one of our custom bar themes

Priced upon request

Old-Fashioned Mix and Match

This bar features a premium selection of bourbons, along with homemade syrups and unique bitters to customize the old-fashioned of your dreams.

Sample Menu

Choose Your Bourbon

Angel's Envy

Michter's

Bulleit

Knob Creek 9YR

Basil Hayden

Four Roses Single Barrel

Choose Your Syrup

Spiced Cinnamon

Banana

Black Cherry

Coffee

Burnt Sugar

Mint

Choose Your Bitter

Classic Angostura

Classic Orange

Chocolate

Walnut

Mole

Peach

house wine & beer package:

(priced per person)

Wine Offerings:

- House Sparkling (Dry)
- Pinot Grigio
- Sauvignon Blanc
- Provence Rose
- Pinot Noir
- Cabernet Sauvignon

Beer Offerings:

- Peroni
- Amstel Light

Non-Alcoholic Offerings:

- Coke, Diet Coke
- Coke Zero
- Sprite
- Soda Water
- Tonic Water
- Ginger Ale
- Ginger Beer
- Orange Juice
- Cranberry Juice

**Priced per person for 2-hours*

**Whole party participation required*

**Items subject to change based on market availability*



cheers to that!

**Priced per person for 2-hours*

**Whole party participation required*

**Items subject to change based on market availability*

level one

Wine Offerings:

- House Sparkling (Dry)
- Pinot Grigio
- Sauvignon Blanc
- Provence Rose
- Pinot Noir
- Cabernet Sauvignon

Spirit & Beer Offerings:

- Smirnoff Vodka
- Beefeater Gin
- Corazon Tequila
- Four Roses Bourbon
- Johnnie Walker Red
- Russell's Rye
- Bacardi Superior Rum
- Peroni, & Amstel Light

Non-Alcoholic Offerings:

- Coke, Diet Coke, Coke Zero
- Sprite
- Soda Water, Tonic Water
- Ginger Ale, Ginger Beer
- Orange Juice
- Cranberry Juice

club level

Wine Offerings:

- Lallier Champagne
- Vocoret Petit Chablis
- Val de Meigas Albarino, as des Vignes
- Provence Rose
- Presqu'île Santa Barbara Pinot Noir
- Vicchiomaggio Chianti Classico
- Hope Dies Last California Cabernet Sauvignon

Spirit & Beer Offerings:

- Grey Goose Vodka, Tito's Vodka, Ketel One Vodka
- Beefeater Gin, Plymouth Gin, Hendrick's Gin
- Corazon Tequila, Tequila Ocho Plata
- Four Roses Bourbon, Woodford Reserve Bourbon
- Johnnie Walker Red, Johnnie Walker Black, Russell's Rye
- Bacardi Superior Rum, Santa Teresa 1796 Solera Rum
- Peroni, Amstel Light, & Tripping Animals IPA

Non-Alcoholic Offerings:

- Coke, Diet Coke, Coke Zero
- Sprite
- Soda Water, Tonic Water
- Ginger Ale, Ginger Beer
- Orange Juice
- Cranberry Juice

raise a glass!

Clubhouse

**Priced per person for 2-hours*

**Whole party participation required*

**Items subject to change based on market availability*

Wine Offerings:

- Lallier Champagne
- Lallier Champagne Grand Cru Rosé
- Vocoret Chablis
- Tissier Sancerre
- Domaine OTT Rose
- Presqu'île Santa Barbara Pinot Noir
- Corimbo Ribera del Duero
- Faust Napa Valley Cabernet Sauvignon

Spirit & Beer Offerings:

- Grey Goose Vodka, Tito's Vodka, Ketel One Vodka, Stolichnaya Vodka
- Plymouth Gin, Hendrick's Gin, Monkey 47 Gin,
- Tequila Ocho Plata, Casamigos Blanco, Don Julio Reposado
- Woodford Reserve Bourbon, Angel's Envy Bourbon, Johnnie Walker Black, Macallan 12YR, Russell's Rye
- Santa Teresa 1796 Solera Rum, Flor de Caña 18YR Rum
- Peroni, Amstel Light, & Tripping Animals IPA

Non-Alcoholic Offerings:

- Coke, Diet Coke, Coke Zero
- Sprite
- Soda Water, Tonic Water
- Ginger Ale, Ginger Beer
- Orange Juice
- Cranberry Juice



the best of the best!

presidential suite

Wine Offerings:

- Laurent-Perrier Champagne
- Lallier Champagne Grand Cru Rose
- Vocoret Premier Cru Chablis
- Far Niente Napa Valley Chardonnay
- Tissier Sancerre
- Domaine Ott Rose
- The Hilt Santa Barbara Pinot Noir
- Enzo Tiezzi Brunello di Montalcino
- Faust Napa Valley Cabernet Sauvignon

Spirit & Beer Offerings:

- Grey Goose Vodka, Tito's Vodka, Ketel One Vodka, Stolichnino Vodka
- Plymouth Gin, Hendrick's Gin, Monkey 47 Gin
- Tequila Ocho Plata, Casamigos Blanco, Casamigos Reposado, Casa Dragones Blanco, Don Julio Reposado, Don Julio Anejo
- Woodford Reserve Bourbon, Angel's Envy Bourbon, Johnnie Walker Black, Macallan 12YR, Balvenie 14YR Caribbean Cask, Russell's Rye
- Santa Teresa 1796 Solera Rum, Flor de Cana 18YR Rum
- Hennessy VSOP Cognac
- Peroni, Amstel Light, & Tripping Animals IPA

Non-Alcoholic Offerings:

- Coke, Diet Coke, Coke Zero
- Sprite
- Soda Water, Tonic Water
- Ginger Ale, Ginger Beer



**Priced per person for 2-hours*

**Whole party participation required*

**Items subject to change based on market availability*

additional add-ons

Please Inquire

- Personal Sommelier Service
- Veuve Clicquot
- Dom Perignon
- Ruinart
- Cristal
- Bollinger
- Taittinger
- Billecart-Salmon Rose
- Laurent-Perrier Rose
- Jean-Marc Roulot
- Domaine Leflaive
- Domaine de Romanee Conti
- Georges Roumier

- Domaine Ponsot
- Giacomo Conterno
- Aldo Conterno
- GAJA
- Biondi-Santi
- La Rioja Alta
- Pingus & Flor de Pingus
- Vega Sicilia (Alion, Valbuena, Unico, Pintia)
- Clase Azul Reposado, Clase Azul Gold, Clase Azul Anejo
- Macallan 15YR, 18YR, & 30YR
- Macallan Distil Your World NY
- Russell's 13YR Barrel Proof



FAQ

questions? we have answers:

Parking arrangements:

There is a public parking lot and garage on both sides of the hotel, prices subject to change based on day of week. Hotel Arya provides valet parking for event guests at a rate of \$14 per car.

Administrative fees and taxes:

Currently are fees and taxes are as listed below

- Admin 6%
- Service charge 18%
- Sales tax 9%

Special requests:

Dietary and vegetarian options can be accommodated upon request. Advance notice is required.

Vendor meals: \$50/pp

Extending your venue the night of:

Clients may extend the length of their event, if the venue is available, by notifying the banquet captain. Extensions may be granted but are based on the full guaranteed amount.

Final guest guarantee:

Final guest count and menu selections are due 14 days prior to the event.