YOUR NEXT GATHERING STARTS HERE.

27 UPSTAIRS/DOWNSTAIRS:
27 serves food that is quintessentially Miami, using quality, seasonal ingredients... and some other things we like. We are inspired by all the cultural spaces that make the city great, from neighborhood bistros to seaside shacks to corner taverns. You’ll find the freshest fish, choice meats, produce from our garden, and flavors from around the world.

“A GREAT RESTAURANT IS ONE THAT JUST MAKES YOU FEEL LIKE YOU’RE NOT SURE WHETHER YOU WENT OUT OR YOU CAME HOME AND CONFUSES YOU”

DANNY MEYER

FREEHAND MIAMI

2727 INDIAN CREEK DRIVE
MIAMI BEACH, FL 33140
PH. (786)-476-7010 – (786) 476-7021
EVENTS.MIAMI@THEFREEHAND.COM
PMCFARLAND@THEFREEHAND.COM
BROKEN SHAKER

Escape to our backyard oasis, named the best American hotel bar by Tales of the Cocktail. The Broken Shaker’s handcrafted cocktails incorporate elixirs, syrups and infusions made from garden-grown herbs and spices, fresh-pressed produce, and other ingredients from around the world. It’s a picture-perfect hangout to complete your Miami Beach getaway.

DIMENSIONS
Broken Shaker 960 SQ FT

CAPACITY
Broken Shaker 80 – 300 Standing

FEATURES
Outdoor Space
Private or Semi-Private
Buffet or Passed Service
Wireless Internet
Natural Light
A/V Capacity
DJ Plug-in (Need Special Events Permit)
27 serves food that is quintessentially Miami, using quality, seasonal ingredients... and some other things we like. We are inspired by all the cultural spaces that make the city great, from neighborhood bistros to seaside shacks to corner taverns. You’ll find the freshest fish, choice meats, produce from our garden, and flavors from around the world.

DIMENSIONS
790 SQ FT

CAPACITY
80 Inside - Seated
40 outside - Seated

FEATURES
Indoor Space and Outdoor Space
Seated dinner
Private or Semi-Private
Wireless Internet
Natural Light
A/V Capacity
27 serves food that is quintessentially Miami, using quality, seasonal ingredients... and some other things we like. We are inspired by all the cultural spaces that make the city great, from neighborhood bistros to seaside shacks to corner taverns. You’ll find the freshest fish, choice meats, produce from our garden, and flavors from around the world.

DIMENSIONS
960 SQ FT

CAPACITY
75 Standing

FEATURES
Indoor Space and Outdoor Space
Private or Semi-Private
Passed Service or Buffet
Convertible Furniture
Wireless Internet
Natural Light
A/V Capacity
Projector
DJ Plug In (Need Special Events Permit)
Host your event in our new intimate garden-side space at Freehand Miami. You and your guests can drink and dine in your own quiet backyard retreat, shaded by a giant mango tree and surrounded by the garden where we grow all the vegetables and herbs for our restaurant. There’s also a private bar, which comes with your own private bartender. It’s the perfect space for a seated dinner or a more casual gathering, like an engagement party or a baby shower.

**DIMENSIONS**
960 SQ FT

**CAPACITY**
75 Standing
35 Seated

**FEATURES**
Outdoor Space
Private or Semi-Private
Convertible Furniture
Wireless Internet
Natural Light
# Capacity Chart

<table>
<thead>
<tr>
<th></th>
<th>SQ. FT</th>
<th>Standing and/or Seated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broken Shaker</td>
<td>960</td>
<td>80</td>
</tr>
<tr>
<td>27 Restaurant Downstairs</td>
<td>790</td>
<td>80</td>
</tr>
<tr>
<td>27 Restaurant Upstairs</td>
<td>960</td>
<td>75</td>
</tr>
<tr>
<td>Secret Garden</td>
<td>960</td>
<td>60</td>
</tr>
</tbody>
</table>
BRUNCH MENU

BRUNCH BEVERAGES

MIMOSA SERVICE
$26 PER PERSON
BOTTOMLESS MIMOSAS

$50 PITCHER
4—6 SERVINGS

PROSECCO
Choice Seasonal, Fresh Juices

BRUNCH COCKTAIL PITCHERS
$50 | PER PITCHER
EACH PITCHER YIELDS 4—6 SERVINGS

Choose a Spirit:
VODKA  •  TEQUILA  •  RUM
WHISKEY  •  GIN

Choose a Flavor Profile:
ROSEMARY  •  SAGE  •  MINT  •  LAVENDER
HIBISCUS  •  CINNAMON
ALLSPICE  •  CLOVE
GINGER  •  HONEY  •  SPICY

Additional Juices:
WATERMELON  •  CUCUMBER
GRAPEFRUIT  •  ORANGE JUICE

BRUNCH

OPTION 1
$35 PER PERSON
Choice of 2 Tid-Bits  •  Choice of 3 Spreads

OPTION 2
$49 PER PERSON
Choice of 3 Tid-Bits  •  Choice of 3 Spreads

OPTIONAL ADD ONS
+$4 PER PERSON
Proper Bacon  •  Banana Bread
Buttermilk Thyme Biscuit  •  Yuca

TID-BITS

PAN DE BONO
Cassava Flour Cheese Bread, Guava Butter

CHIA SEED PUDDING
Seasonal Fruit, Passion Fruit Vinaigrette, Granola

MALAWACH - YEMENITE BREAD
Harriff, Grated Tomatoes, Feta, Hard-boiled Egg

SMOKED SALMON CROQUETTAS
Scallion Cream Cheese, Everything Seasoning

SWEET THangs
Guava & Cheese Pastelito

BLOODY MARY CEVICHE
Daily catch, tomato-horseradish cocktail sauce, cucumber, tostada

SPREADS

ELAD’S GREEN SHAKSHUKA
Stewed Tomatoes, Tomatillos, Two Eggs, Feta, Sullivan St Bakery Bread

FALAFEL COBB SALAD
Mixed Greens, Avocado, Corn, Bleu Cheese, Tahini Ranch

BACON, EGG, AND CHEESE TACOS
Proper Sausages, Soft Scramble, Cotija, Fixins

AREPAS
Huevos Pericos, Queso, Avocado, Black Beans

SHAWARMA FRIED CHICKEN BENEDICT
Two Eggs, Buttermilk Thyme Biscuit, Chermoula Hollandaise

STEAK AND EGGS
Coffee Rubbed Angus Skirt Steak, Sunny Side Up Eggs, Yuca

BANANA BREAD FRENCH TOAST
Spiced Cream, Rum and Fennel infused Maple

LATKE BENEDICT
House Cured Lox, Caper Cream Cheese, Dill Hollandaise
DIINNER MENU

SERVED FAMILY STYLE. PRE-SELECT MENU OPTION & DISHES WITHIN THE MENU

OPTION 1
$59 PER PERSON
Choice of 2 Tid-Bits ⋆ Choice of 2 Spreads
Choice of 1 Sweet Thang

OPTION 2
$68 PER PERSON
Choice of 3 Tid-Bits ⋆ Choice of 1 Mid Course
Choice of 2 Spreads ⋆ Choice of 2 Sweet Thang

OPTION 3
$85 PER PERSON
Welcome Bubbles
Choice of 3 Tid-Bits ⋆ Choice of 2 Mid Courses
Choice of 3 Spreads ⋆ Choice of 1 Sweet Thang

OPTIONAL BREAD SERVICE
+$3 PER PERSON
Freshly Grilled Sullivan St Bakery Bread with Olive Oil & Sea Salt

LIBATIONS

BAR PACKAGE
BEER, WINE, & COCKTAILS +55 PER PERSON

WINE
2 Options of Rotating Selection of Craft / Limited Variety Wines

BEER
Rotating Selection of Local Beers

CORKAGE FEE
$35 PER BOTTLE | $75 PER MAGNUM

WELCOME BUBBLES +10 PER PERSON
BEER PAIRING +25 PER PERSON
COCKTAIL PAIRING +38 PER PERSON
WINE PAIRING +46 PER PERSON

TID-BITS

DAILY CRUDO Local Fish, Seasonal Produce

PATACON Crispy plantain, Florida avocado salad, salsa macha

YUCCA FRIES Preserved Lemon Mojo (GF/V)

GIROT & PIKLIZ Crispy Pork Shoulder, Spicy Slaw (GF)

YOGURT-TAHINI MASSAGED KALE SALAD
Cucumbers, Herbs, Grapefruit, Crispy Chickpeas (GF/V)

BRUSSELS SPROUTS Labneh, Sumac and Za’atar

MID COURSE

KIMCHEE FRIED RICE Sunny Side Up Egg, Scallions (V)

CAULIFLOWER Pistachio Pesto, Parmesan (GF/V)

CHICKPEA MASALA Eggplant, Feta, Malawach (V)*

SPREADS

SEASONAL HOUSE MADE PASTA
Based on Seasonal Availability, Varies Daily (V)

GABE’S AREPA PLATTER
House made arepas, ropa vieja, queso, hogado, aji

DAILY CATCH Local Fish, Coconut-Curry Broth, Farro Avocado Salad

PULPO A LA HUANCAINA Braised Octopus, Potatoes, Huancaina Sauce, Aji Verde (GF)

CHICKEN TINGA ENCHILADAS
Braised chicken, tomatillo salsa, Chihuahua cheese

CHICKEN TINGA ENCHILADAS

SWEET THANGS

KEY LIME PIE Almond flour cookie, Meringue

TRES LECHEES Sponge Cake, Berry Jam, Dulce de leche streusel

CHOCOLATE MOUSSE Chocolate Rice Crispy Crustillon
**PLATTERS**

**GUACAMOLE, SALSA, CHIPS**
House Made (GF/V) $60

**FRESHMADE HUMMUS WITH CHERMOULA**
Crudite, Sullivan St Bakery Bread (V)* $60

**SPINACH DIP**
Sullivan St Bakery Crisps (V)* $50

**MINI TOSTONES**
Mojo Aioli (GF/V) $50

**MINI TOSTONES ROPA**
Mojo Aioli $80

**GRIOT + PIKLIZ**
Crispy Pork Shoulder with Spicy Slaw (GF) $70

**AREPAS**
Queso Blanco, Aji Colombiano (GF/V) $60

**PATATAS BRAVAS**
Chiptole Aioli (GF/V) $40

**FALAFEL BITES**
Harriff Yogurt, Isreali Salad (GF/V) $70

**FRIED CHICKEN SLIDERS**
Spicy Honey, House Pickles $75

**DESSERT PLATTERS**
20 PIECES $50

**KEY LIME PIE**
Almond flour cookie, Meringue

**TRES LECHE**
Sponge Cake, Berry Jam, Dulce de leche streusel

**CHOCOLATE MOUSSE**
Chocolate Rice Crispy Crustillon

*GF if served without bread

**PASSED BITES**

**CHOOSE ANY 4 ITEMS** — $34 PP

**CHOOSE ANY 5 ITEMS** — $38 PP

**CHOOSE ANY 6 ITEMS** — $40 PP

**MEAT**

- **Griot & Pikliz** Crispy Pork Shoulder, Spicy Slaw (GF)
- **Fried Chicken Sliders** Spicy Honey, House Pickles
- **Mini Tostones** Ropa, Mojo Aioli (GF)
- **Lamb Kefta** Tzatziki (GF)

**VEGGIE**

- **Falafel** Harriff Yogurt (GF/V)
- **Arepa** Queso Blanco, Aji Colombiano (GF/V)
- **Oyster Mushrooms** Tahini, Sullivan St Bakery Toast (GF/V)*
- **Artichoke Fries** Herb Yogurt (GF/V)

**SEA**

- **Daily Ceviche** Coconut Leche De Tigre (GF)
- **Local Fish Dip** House Pickles, Hot Sauce, Sullivan St Bakery Toast *
- **Crab Cake** Piquillo Emulsion
- **Harissa Marinated Local Shrimp** (GF)

**TACO BAR**

AVAILABLE UPSTAIRS & POOLSIDE

MINIMUM 20 GUESTS | $50 SETUP FEE.

- **CHOICE OF 2** $30 PER PERSON
- **CHOICE OF 3** $45 PER PERSON

**RAJAS (V) • CARNITAS**
**BARBACOA • CHICKEN TINGA**

Toppings Include:
- Radishes, Onions, Cilantro, Salsa, Hot Sauce,
- Queso Blanco, &Pickled Vegetables
A LA CARTE BEVERAGES

PITCHERS OF HOUSE COCKTAILS
$50 PER PITCHER
4—6 SERVINGS

MOJITO
MOSCOW MULE
MARGARITA
BARTENDER’S CHOICE

BROKEN SHAKER PUNCHBOWLS
$250 | 18-24 SERVINGS

Choose a Spirit:
VODKA • TEQUILA • RUM
WHISKEY • GIN

Choose a Flavor Profile:
SWEET • SPICY • SAVORY • REFRESHING

Popular Combinations:
Vodka or Gin, Cucumber, Rosemary, Citrus
Gin, Watermelon, Mint, Ginger
Tequila, Watermelon, Spicy, Lime
Bourbon, Ginger, Grapefruit, Bitters
Rum, Passion Fruit, All-spice, Citrus
Dark Rum, Pineapple, Citrus, Demerara, Bitters
Bartender’s Choice Using Seasonal Ingredients

BEVERAGE PACKAGES

BEVERAGE PACKAGES ARE AVAILABLE FOR A 2-HOUR MINIMUM.
*ADDITIONAL SETUP FEE APPLIES AT BROKEN SHAKER

BEER & WINE
$35 PER PERSON FOR TWO HOURS
3RD HOUR $15 PER PERSON
4TH HOUR $7 PER PERSON

WINE
2 Options of Rotating Selection of Craft/ Limited Variety Wines

BEER
Rotating Selection of Local Beers

BEER, WINE, CHOICE OF COCKTAIL
$45 PER PERSON FOR TWO HOURS
3RD HOUR $17 PER PERSON
4TH HOUR $10 PER PERSON

WINE
2 Options of Rotating Selection of Craft / Limited Variety Wines

BEER
Rotating Selection of Local Beers

COCKTAIL
MOJITO • MOSCOW MULE
MARGARITA • BARTENDER’S CHOICE

OPEN WELL BAR & STANDARD MIXED DRINKS*
$55 PER PERSON FOR TWO HOURS
3RD HOUR $20 PER PERSON
4TH HOUR $15 PER PERSON

Includes:
New Amsterdam Vodka, Bombay Gin, Bacardi Rum,
Old Forester Bourbon, Wild Turkey Rye,
Olmeca Altos Tequila

WINE
Rotating Selection of Craft/ Limited Variety Wines

BEER
Rotating Selection of Local Beers
STAY WITH US

Freehand Miami has a variety of room types from private king and queens to shared quad bunk rooms, perfect to accommodate groups or individual travelers. All rooms are designed by Roman and Williams and feature comfortable bedding, linens and en-suite bathrooms. Whether you’re vacationing or “staycationing”, our rooms will provide the quintessential home away from home.

AMENITIES

THE SECRET TO A GOOD TIME IN MIAMI? IT’S ALL IN THE DETAILS...

Complimentary Wi-Fi
Award-Winning Cocktail Bar, Broken Shaker
Dinner and Brunch (weekends only) at 27 restaurant
Iced Coffee available in Lobby
All Day Food & Drink Menu
Fitness Center
Events & Programming
Curated Tours & Activities
Daily Housekeeping & Guest Laundry
Multilingual Staff
Guest Kitchen & Lounge
24-Hour Front Desk & Security

FOR RESERVATIONS AND GROUP RATES, PLEASE REACH OUT TO DIRECTOR OF SALES, ALLIE SINGER, AT ASINGER@THEFREEHAND.COM.
## 27 Restaurant & Bar Fees

### June - October

<table>
<thead>
<tr>
<th>Event Type</th>
<th>Capacity</th>
<th>Dates</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Full Buyout</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity: 75 upstairs; 120 downstairs</td>
<td></td>
<td>Sunday - Wednesday</td>
<td>$9500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Thursday - Saturday</td>
<td>$12500</td>
</tr>
<tr>
<td><strong>Downstairs Buyout</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity: 80 inside; 40 outside</td>
<td></td>
<td>Sunday - Wednesday</td>
<td>$6500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Thursday - Saturday</td>
<td>$9500</td>
</tr>
<tr>
<td><strong>Upstairs Buyout</strong></td>
<td>75</td>
<td>Sunday - Wednesday</td>
<td>$3000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Thursday - Saturday</td>
<td>$4500</td>
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<tr>
<td><strong>Downstairs Inside Buyout</strong></td>
<td>80</td>
<td>Sunday - Wednesday</td>
<td>$4000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Thursday - Saturday</td>
<td>$5500</td>
</tr>
<tr>
<td><strong>Downstairs Outside Buyout</strong></td>
<td>40 outside</td>
<td>Sunday - Wednesday</td>
<td>$2500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Thursday - Saturday</td>
<td>$3500</td>
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</table>

### November - May

<table>
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<tr>
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<th>Capacity</th>
<th>Dates</th>
<th>Prices</th>
</tr>
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<tbody>
<tr>
<td><strong>Full Buyout</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity: 75 upstairs; 120 downstairs</td>
<td></td>
<td>Sunday - Wednesday</td>
<td>$9500</td>
</tr>
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<td></td>
<td></td>
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<td>Thursday - Saturday</td>
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<td></td>
<td></td>
<td>Thursday - Saturday</td>
<td>$6500</td>
</tr>
</tbody>
</table>

### Additional Fees

- **Security**: $25 per hour per guard
- **Guest List Check In**: $100 (up to 4 hours)
- **LCD Projector Rental**: $50
- **AV Technician**: $75 per hour, 2 hour minimum
- **Microphones**: $25 per microphone
- **Flipchart & Markers**: $30 each
- **Easel**: $10 each
- **Cake Cutting Fee**: $5 per person at 27, $35 per cake at Broken Shaker
- **Corkage Fee**: $35 per bottle, $75 per magnum
- **Available Upon Request**: DJ rates, valet rates, children pricing, non-alcoholic beverage package
COURTYARD + POOLSIDE
BUYOUT ROOM RENTAL

JUNE- OCTOBER
DAY FROM 10AM- 5PM
MONDAY- WEDNESDAY $2000
THURSDAY- SUNDAY $3000
EVENING 5PM-12AM
MONDAY- THURSDAY $4000
FRIDAY- SUNDAY $7000

NOVEMBER- MAY
DAY FROM 10AM- 5PM
MONDAY- WEDNESDAY $3000
THURSDAY- SUNDAY $4000
EVENING 5PM-12AM
MONDAY- THURSDAY $4000
FRIDAY- SUNDAY $7000

COURTYARD or POOLSIDE
BUYOUT ROOM RENTAL

JUNE- OCTOBER
DAY FROM 10AM- 5PM
MONDAY- WEDNESDAY $1000
THURSDAY- SUNDAY $2000
EVENING 5PM-12AM
MONDAY- THURSDAY $2000
FRIDAY- SUNDAY $3000

NOVEMBER- MAY
DAY FROM 10AM- 5PM
MONDAY- WEDNESDAY $1500
THURSDAY- SUNDAY $2500
EVENING 5PM-12AM
MONDAY- THURSDAY $2000
FRIDAY- SUNDAY $4000

BASED ON 4 HOURS INCLUDING SET UP & BREAK DOWN
EXCLUSIVE OF FOOD & BEVERAGE MINIMUMS
SPACE OCCUPANCY: 80-300

ADDITIONAL FEES

SECURITY
$25 PER HOUR PER GUARD

GUEST LIST CHECK IN
$100 (UP TO 4 HOURS)

LCD PROJECTOR RENTAL $50

AV TECHNICIAN
$75 PER HOUR, 2 HOUR MINIMUM

MICROPHONES
$25 PER MICROPHONE

FLIPCHART & MARKERS
$30 EACH

EASEL
$10 EACH

CAKE CUTTING FEE
$5 PER PERSON AT 27
$35 PER CAKE AT BROKEN SHAKER

CORKAGE FEE
$35 PER BOTTLE
$75 PER MAGNUM

AVAILABLE UPON REQUEST
DJ RATES
VALET RATES
CHILDREN PRICING
NON-ALCOHOLIC BEVERAGE PACKAGE
WHAT CHARGES WILL BE INCURRED FOR MY EVENT?

FOOD & BEVERAGE MINIMUM
Minimums fluctuate based on day of the week and season of interest. Please inquire for more information regarding the minimum on your preferred event date. This price reflects the base amount that is to be spent in securing the space during your event time.

9% TAX
Miami Beach City tax is standard and subject to change based on local ordinance.

22% GRATUITY
22% of the food & beverage subtotal is used to support the staff working behind the scenes to organize your event.

LABOR FEE
A $150 labor fee applies to all events over 75 guests.

ROOM RENTAL
Rates fluctuate based on day of the week and season of interest. A rental fee is required to privatize the space.

HOW DO I SECURE MY EVENT DATE?

UPON SIGNING CONTRACT:
50% of food and beverage minimum due as initial deposit

UNDER 20 GUESTS
Final event order and guest count must be finalized at least 5 days prior to event. 72-hour notice is required for any event cancellations. Any cancellations within the 72-hour period will result in a cancellation fee of 50%. Any cancellations within the 24-hour period will result in a cancellation fee of 100% of the food and beverage total.

OVER 20 GUESTS
Final event order and guest count must be finalized at least 5 days prior to event. 72-hour notice is required for any event cancellations. Any cancellations within the 72-hour period will result in a cancellation fee of 50%. Any cancellations within the 24-hour period will result in a cancellation fee of 100% of the food and beverage total.

SUPPLEMENTAL ITEMS

HOSTED VALET PARKING

Valet Team – flat fee to be added to the final bill

Assuming less than 40 cars:
$350 parking team fee

Assuming more than 40 cars:
$550 parking team fee

$17/car for up to six hours, to be added to the final bill or paid by the guest

AREA PARKING
Street parking is available at $3 per hour 7 days a week from 9:00am – 3:00am. Street parking is free from 4:00am – 8:00am.

AUDIO/VISUAL ON SITE RENTAL

Microphones: $25 per microphone
Technician: $75 per hour, 2 hour minimum
Flipchart & Markers: $30 each
Easel: $10 Each
DJ Rates Available Upon Request

Security: $25 per hour per guard
Guest List Check In: $100 (up to 4 hours)
Cake Cutting Fee: $5/per person at 27, $35 per cake
Corkage Fee: $35 per bottle, $75 per magnum