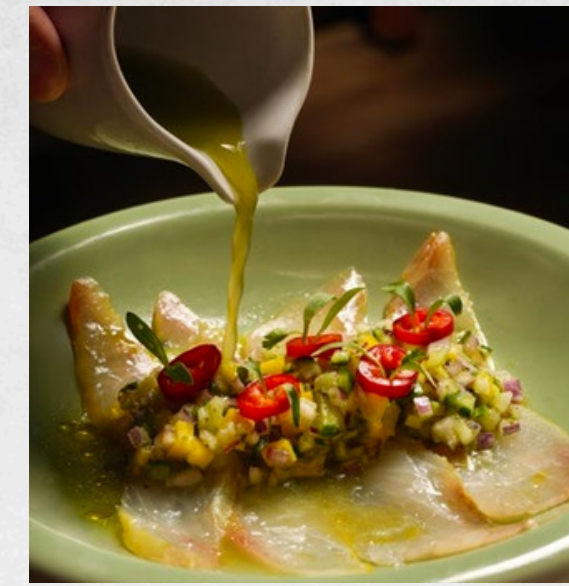


# AVIV

PRIVATE EVENTS



**AVIV**, which means “spring” in Hebrew, is the latest culinary venture from acclaimed Israeli-born chef Michael Solomonov, a five-time James Beard Award winner, and renowned restaurateur Steve Cook, a three-time James Beard Award winner. Aviv will offer a dynamic dining experience that blends ancient cooking techniques with the vibrant, modern atmospheres of Miami and Tel Aviv.



AVIV



AVIV AT 1 HOTEL SOUTH BEACH  
2341 COLLINS AVENUE

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# PASSED HORS D'OEUVRES

24 PCS MIN

FATTOUSH BITE VG 7ea

Pita, Heirloom Tomatoes, Schug

TRUFFLE BEETS TARTARE VG 7ea

Whipped Tehina, Dill

FAVA BEAN FALAFEL V-GF 7ea

Amba Labneh

MOROCCAN CIGARS 8ea

Spiced Beef, Raw Tehina, Urfa Honey

SMOKED SALMON 8ea

Pumpernickel, Tzatziki, Trout Roe

TUNA TARTARE GF 10ea

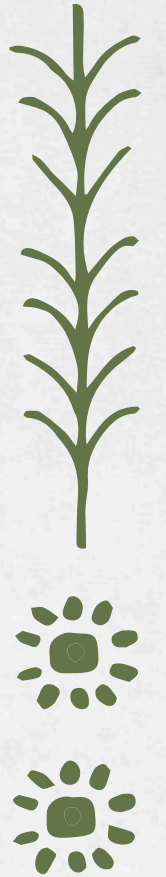
Cucumber, Harissa, Egg Yolk

HOUSE BRISKET TOAST 10ea

Rye Bread, Sauerkraut, Mustard

PULLED LAMB SLIDERS 10ea

Challah, Harissa Tehina, Cabbage



©

# BASE EVENT MENU

SERVED FAMILY STYLE \$120PP, PARTIES OF 12 OR MORE

## WELCOME

HUMMUS, SALATIM, PITA  
(Crudité option to sub bread for GF available no extra charge.)

CHOICE OF ONE HUMMUS PER PARTY FROM THE FOLLOWING:

HUMMUS TEHINA VG  
Whipped Herb Tehina, Smoked Paprika, Virgin Olive Oil

TURKISH HUMMUS V  
Brown Butter, Urfa, Crispy Garlic

HUMMUS YERUSHALMI N  
Beef, Pine Nuts, Baharat, Parsley

HUMMUS PITRYOT VG  
Shiitake, Maitake, Onion, Dill

## TO CONTINUE

(CHOOSE 3, SEE BELOW FOR ADD ON)  
SUBSTITUTING A MAIN FOR ADD ON OF CHOICE

ZA'ATAR CHICKEN GF  
Harissa, Mixed Greens  
\*Add On Extra For Table +15pp, Add On 1ea For 60

MOROCCAN CATCH OF THE DAY GF  
Ras Al Hanout, Pepper, Tomato  
\* Add On Extra For Table +17pp, Add On 1ea For 80

AMBER FLANK STEAK GF  
Charred Vegetables, Herbs, Whipped Tehina  
\* Add On Extra For Table +17pp, Add On 1ea For 80

LAMB SHOULDER AVIV STYLE GF  
Pomegranate, Chickpeas, Mint  
\* Add On Extra For Table +20pp, Add On 1ea For 120

EGGPLANT AL HA'ESH VG-GF-N  
Muhammara, Carob Molasses, Tehina  
\* Add On Extra For Table +10pp, Add On 1ea For 40

## TO ACCOMPANY

(ALL SIDES INCLUDED)

RICE PILAF GF-VG  
Dill, Saffron

SALAD KATZOOTZ GF-VG  
Cucumber, Tomato, Parsley, Lemon, Olive Oil

BRAISED COLLARD GREENS GF-VG  
Gigante Beans, Amba, Tomato

HAWAIJ POTATOES GF-VG  
Caramelized Onions, Cilantro, Schug

## TO END

KEY LIME KNAFE V  
Whipped Cream



# TAYIM EVENT MENU

SERVED FAMILY STYLE \$150PP, PARTIES OF 12 OR MORE

## WELCOME

### HUMMUS, SALATIM, PITA

(Crudité option to sub bread for GF available no extra charge.)

#### CHOICE OF ONE HUMMUS PER PARTY FROM THE FOLLOWING:

##### HUMMUS TEHINA VG

Whipped Herb Tehina, Smoked Paprika, Virgin Olive Oil

##### TURKISH HUMMUS V

Brown Butter, Urfa, Crispy Garlic

##### HUMMUS YERUSHALMI N

Beef, Pine Nuts, Baharat, Parsley

##### HUMMUS PITRYOT VG

Shiitake, Maitake, Onion, Dill

## TO START

(CHOOSE 3, ADD EXTRA ONE +10PP)

##### HEIRLOOM TOMATO SALAD V-GF

Bulgarian Feta, Olives, Mint

##### MOROCCAN CIGAR

Spiced Beef, Raw Tehina, Urfa Honey

##### HALLOUMI BAKLAVA V-N

Seasonal Compote, Pistachio

##### SMOKED SWEET POTATO GF

French Onion Labneh, Caviar, Chives

##### TUNA BORREKA

Harissa, Preserved Lemon, Egg yolk\*

## TO CONTINUE

(CHOOSE 3, SEE BELOW FOR ADD ON)  
SUBSTITUTING A MAIN FOR ADD ON OF CHOICE

##### ZA'ATAR CHICKEN GF

Harissa, Mixed Greens

\*Add On Extra For Table +15pp, Add On 1ea For 60

##### GRILLED CATCH OF THE DAY GF

Tzatziki, Lemon, Sea beans

\* Add On Extra For Table +17pp, Add On 1ea For 80

##### SHABAZI FLANK STEAK GF

Charred Vegetables, Herbs, Hawaij Schug

\* Add On Extra For Table +17pp, Add On 1ea For 80

##### LAMB SHOULDER AVIV STYLE GF

Pomegranate, Chickpeas, Mint

\* Add On Extra For Table +20pp, Add On 1ea For 120

##### 72 HOURS SLOW ROASTED SHORT RIB GF

Passion Fruit, Amba, Cauliflower

\* Add On Extra For Table +20pp, Add On 1ea For 120

##### EGGPLANT AL HA'ESH VG-GF-N

Muhammara, Carob Molasses, Tehina

\* Add On Extra For Table +10pp, Add On 1ea For 40

##### AMBA ROASTED CAULIFLOWER V

Freekeh, Grapes, Lemon Labneh

\*Add On Extra For Table +10pp, Add On 1ea For 40

## TO ACCOMPANY

(ALL SIDES INCLUDED)

##### RICE PILAF GF-VG

Dill, Saffron

##### SALAD KATZOOTZ GF-VG

Cucumber, Tomato, Parsley, Lemon, Olive Oil

##### BRAISED COLLARD GREENS GF-VG

Gigante Beans, Amba, Tomato

##### HAWAIJ POTATOES GF-VG

Caramelized Onions, Cilantro, Schug

## TO END

(CHOOSE 1, ADD EXTRA ONE +10PP)

##### KEYLIME KNAFE V

Whipped Cream

##### MALABI VG-GF

Pistachio Sponge, Pomegranate Rose Gel

##### SEASONAL SLICED FRUIT AND SORBET VG-GF



# RECEPTION STYLE BUFFET MENU

SERVICE IS BASED ON 90 CONSECUTIVE MINUTES. A MINIMUM ORDER FOR 20 GUESTS IS REQUIRED.

## WELCOME

AVIV HUMMUS + SALATIM VG 28PP  
Hummus Tehina, Seasonal Salatim, Pita, Vegetable Crudité

## SALAD DISPLAY \$26PP

(CHOOSE 2)

FREEKEH CHOPPED SALAD VG  
Tomato, Cucumber, Peppers, Olives, Onion, Radish, Arugula, Lemon Dressing

BABY SPINACH SALAD VG-GF  
Strawberries, Avocado, Bulgarian Feta, Toasted Almonds, Za'atar Dressing

MOROCCAN CARROTS VG-GF  
Harissa, Preserved Lemon, Labneh

CESAR TEHINA V  
Croutons, Parmesan

## HOT BUFFET DISPLAY \$49PP

(CHOOSE TWO, SERVED WITH RICE PILAF, +20PP TO ADD ON ONE EXTRA ITEM)

LAMB SHOULDER AVIV STYLE GF  
Pomegranate, Chickpeas, Mint

SHABAZI FLANK STEAK GF  
Hawaij Potatoes, Schug

ZA'ATAR CHICKEN GF  
Blistered Vegetables, Za'atar, Toun

MOROCCAN CATCH OF THE DAY GF  
Ras Al Hanout, Fennel, Chermoula

CHARRED VEGETABLES VG-GF-N  
Harissa Dressing, Toasted Pine Nuts

## CARVING STATION \$42PP

(CHOOSE 1)

CHICKEN SHAWARMA  
Pita, Cabbage Slaw, Chopped Salad, Yemenite Pickles, Whipped Tehina

HOUSE COFFEE RUB BRISKET  
Bread Selection, Sauerkraut, Mustard, Dill Pickles

ROASTED SALMON GF  
Everything Crusted, Hawaij Egg + Potato Salad, Schug

(ENHANCEMENT \$200 CHEF ATTENDANT)

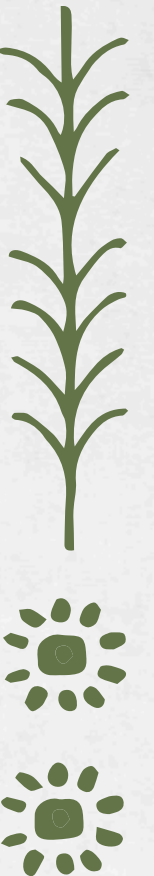
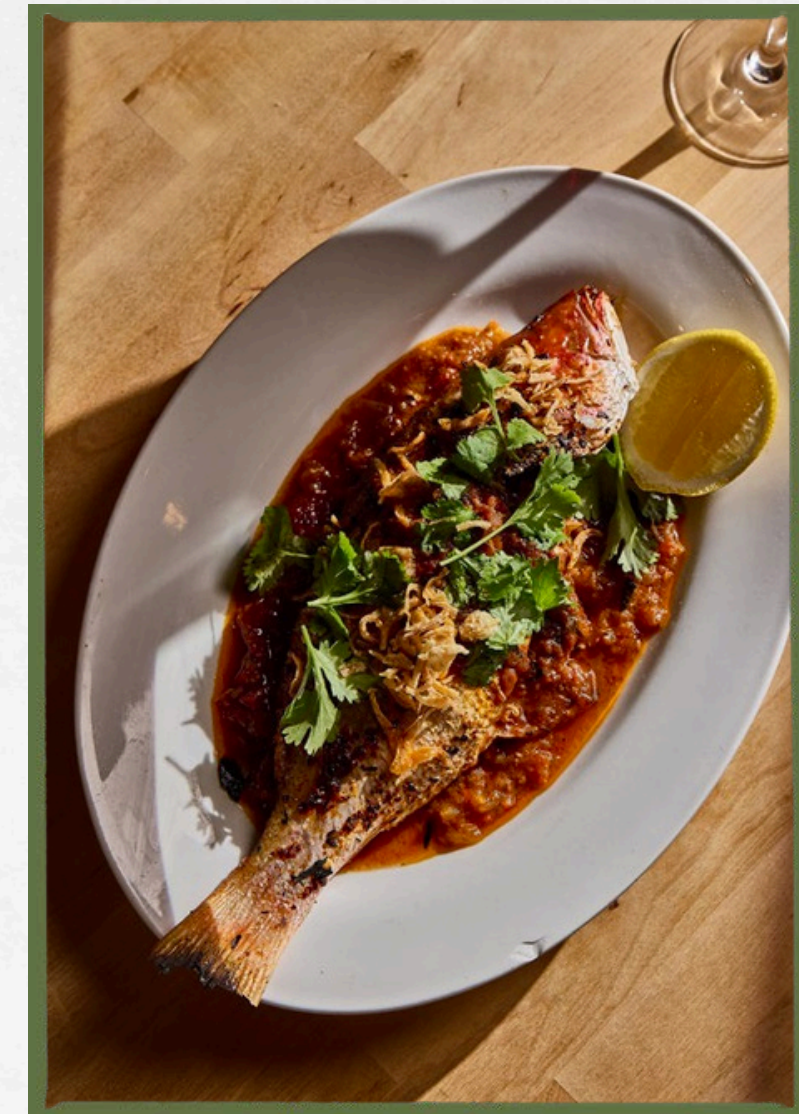
## MINI DESSERTS SELECTION \$26PP

(ALL DESSERTS INCLUDED)

KEY LIME KNAFE V  
Whipped Cream

MALABI VG-GF  
Pistachio Sponge, Pomegranate Rose Gel

SLICED SEASONAL FRUIT VG-GF  
Berries



# BEVERAGE SELECTIONS

## OPEN DELUXE BAR

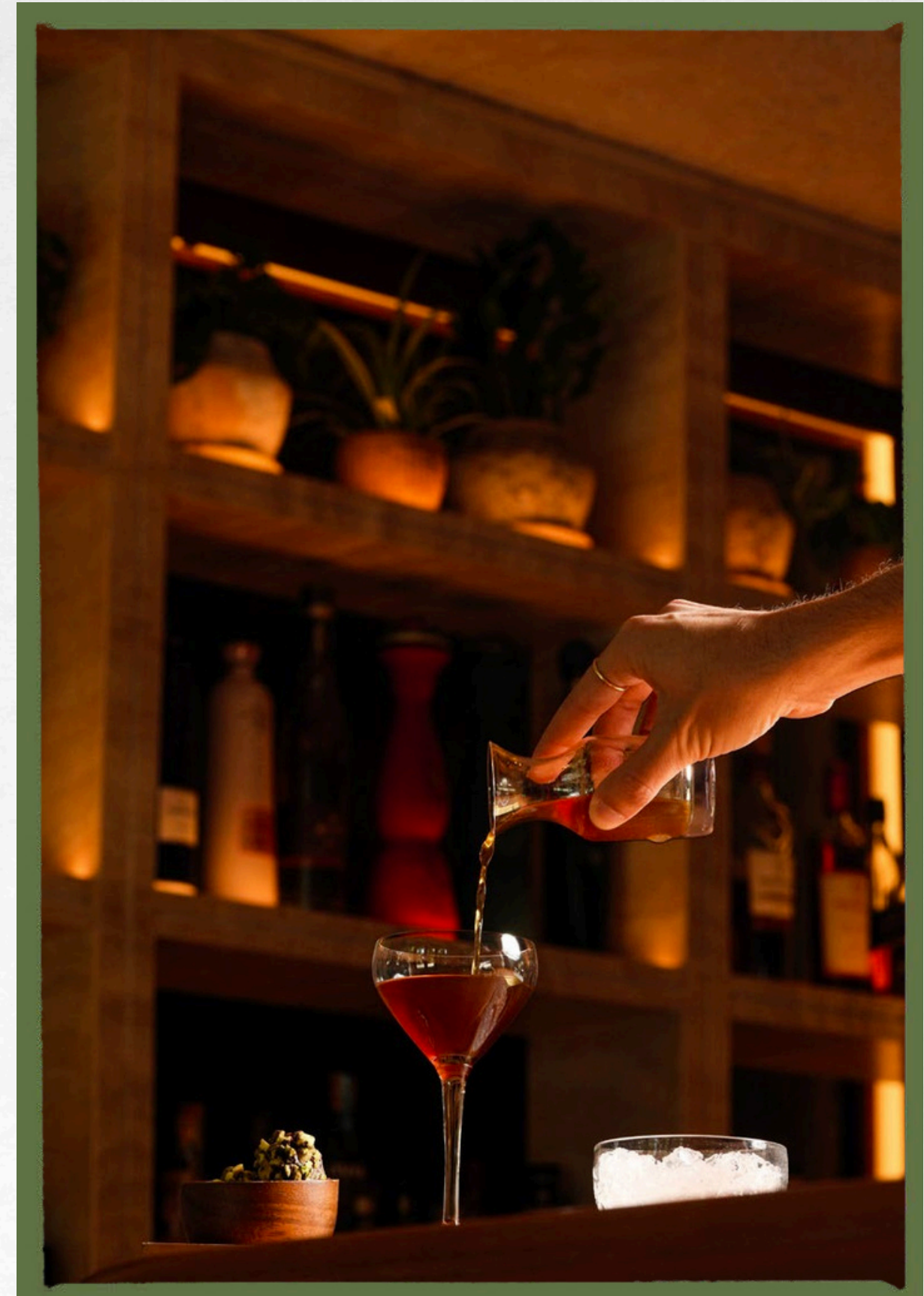
Two hours \$70 per person | Additional hour +\$20 per person  
\*Bartender fee:\$200 Per Bartender - 3 hours | Bartender every 40 guests

- TITOS VODKA
- BACARDI SUPERIOR LIGHT RUM
- APPLETON 8
- PATRON SILVER
- MAKERS MARK BOURBON
- DEWAR'S 12
- DOS HOMBRES MEZCAL
- ASSORTED CRAFT BEERS:  
South Beach Sunshine Blonde ale, Modelo, Monopolio lager, Dogfish IPA
- CA'FURLAN BRUT PROSECCO
- HOUSE RED & WHITES
- ASSORTED SOFT DRINKS, JUICES, SPARKLING & STILL WATER

## OPEN SUPERIOR BAR

Two hours \$80 per person | Additional hour +\$25 per person  
\*Bartender fee:\$200 Per Bartender - 3 hours | 1 Bartender every 40 guests

- GREY GOOSE VODKA
- BACARDI SUPERIOR LIGHT RUM
- APPLETON 8
- BOTANIST GIN
- LALO BLANCO TEQUILA
- RUSSELLS' 6 BOURBON
- MACALLAN 12 SINGLE MALT SCOTCH
- MONTELOBOS MEZCAL
- REMY MARTIN VSOP COGNAC
- ASSORTED CRAFT BEERS:  
South Beach Sunshine Blonde ale, Modelo, Monopolio lager, Dogfish IPA
- CA'FURLAN BRUT PROSECCO
- HOUSE RED & WHITES
- ASSORTED SOFT DRINKS, JUICES , SPARKLING & STILL WATER



# WINE PAIRING TIERS

WINE PACKAGES ARE VALID FOR 2 HOURS. EXTEND AN ADDITIONAL HOUR FOR \$30 PER PERSON, FOR ANY PACKAGE TIER.

## TIER 1: THE GOLDEN HOUR \$30pp

### CALIFORNIAN ENTRY- LEVEL WINES

A sunny, laid-back pairing that channels the coastal energy from California to Tel Aviv. Familiar favorites meet Israeli flavors – approachable, fresh, and full of life.

### SILVER GATE VINEYARDS

Cava, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon.

## TIER 2: THE ANCIENT JOURNEY \$60pp

### LEVANTINE WINES

A journey through the birthplace of wine – from Lebanese mountains to Israeli hillsides. Wines with thousands of years in every sip, paired with timeless flavors.

### MASSAYA WINES – BEKAA VALLEY, LEBANON

- Massaya Blanc(White Blend)
- Massaya Le Colombier (Red Blend)

### ADD-ON SPARKLING OPTION

- Prosecco, Ca’Furlan “Cuvée Béatrice”- Verona, Italy

## TIER 3: WHITE CITY RESERVE \$90pp

### PREMIUM CALIFORNIAN WINES

A refined pairing inspired by Tel Aviv’s “White City” elegance and Miami’s coastal glamour. High-end Californian wines complement bold, contemporary Israeli cuisine with polish and personality.

### STAG’S LEAP WINE CELLARS – NAPA VALLEY, CALIFORNIA

- Karia (Chardonnay) – \$105
- Artemis (Cabernet Sauvignon)

### ADD-ON SPARKLING OPTION

- Perrier-Jouët Brut Champagne – Champagne, France



# BEVERAGE ADD ONS

## AVIV SIGNATURE COCKTAILS

Cocktails (\$20)

### ZHOUG

818 Blanco Tequila, Italicus Bergamo Cardamom, Coriander, Jalapeno, Sea Salt Air

### WATERMELON & TOMATO PALOMA

Volcan Blanco, Montelobos Mezcal, Clarified Tomato & Watermelon, Chateau, Grapefruit, Flash Carbonated

### GARDEN MARTINI

Roku Gin, Bianco Vermouth, Tomato Liqueur, Garden-Umami Water, Castelvetrano Olive Brine, House Accoutrements

## ZERO PROOF

Zero Proof Cocktails (\$19)

### AVIV ELIXIR

Clarified Tomato & Watermelon, Seedlip Agave, Fever Tree Grapefruit Soda

### AMALFI SPRITZ

n/a aperol spritz

### ZP LIMONANA

Angels Share Verbena & Lemon Cordial, Optimist Fresh, Mint



AVIV





## AVIV PDR

14 SEATED  
FAMILY STYLE MENU  
EXISTING SET-UP  
PRIVATE ROOM



## SUNROOM

20 SEATED  
SEMI-PRIVATE SPACE



## WINE ROOM

24 SEATED  
FAMILY STYLE MENU  
EXISTING SET-UP  
SEMI-PRIVATE



## GARDEN PATIO

30 SEATED - DINNER  
75 STANDING - RECEPTION STYLE  
SEMI-PRIVATE



## AVIV MEZZANINE

35 SEATED  
90 STANDING  
PRIVATE

**1** AVIV PDR 1ST FL

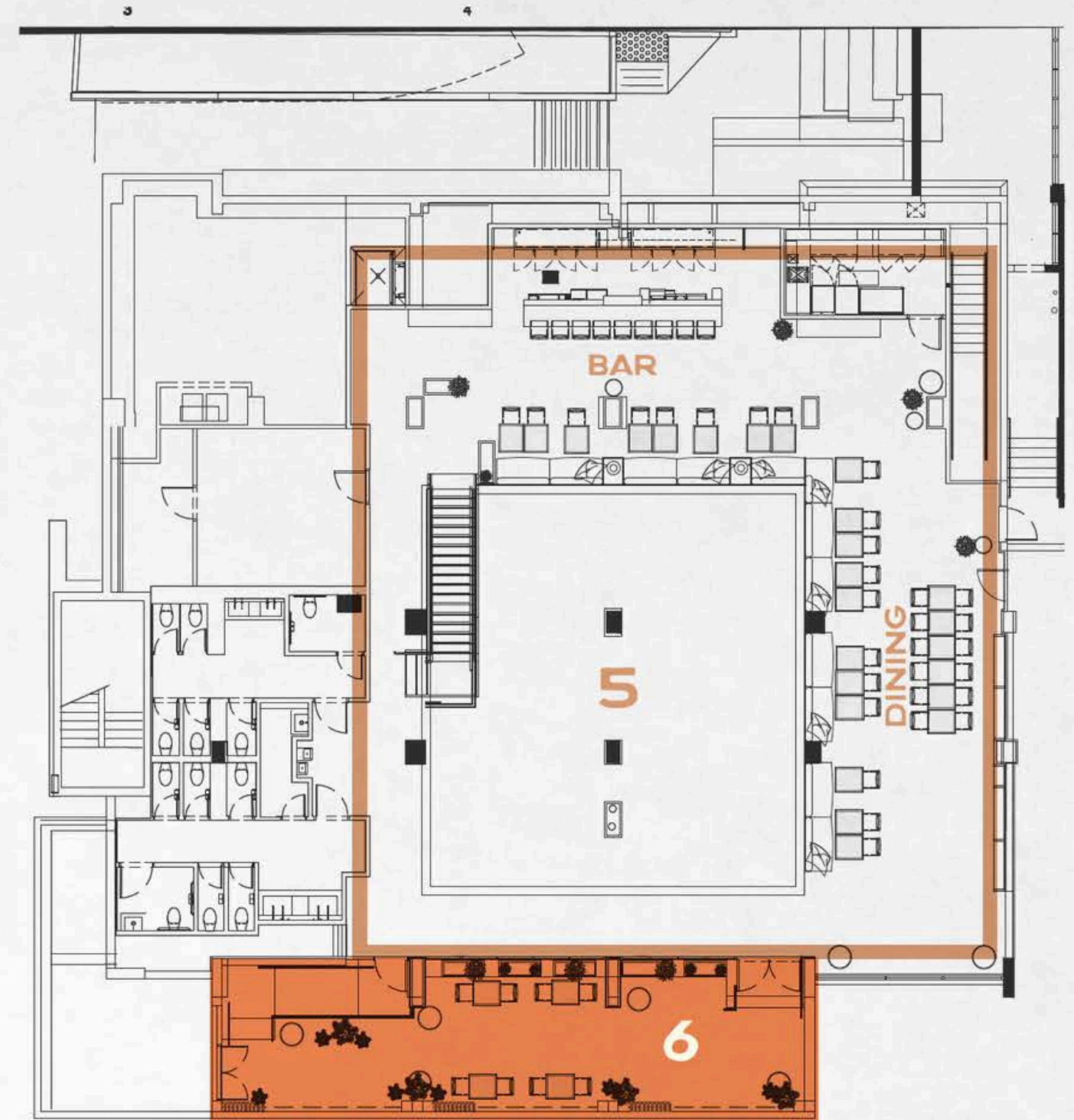
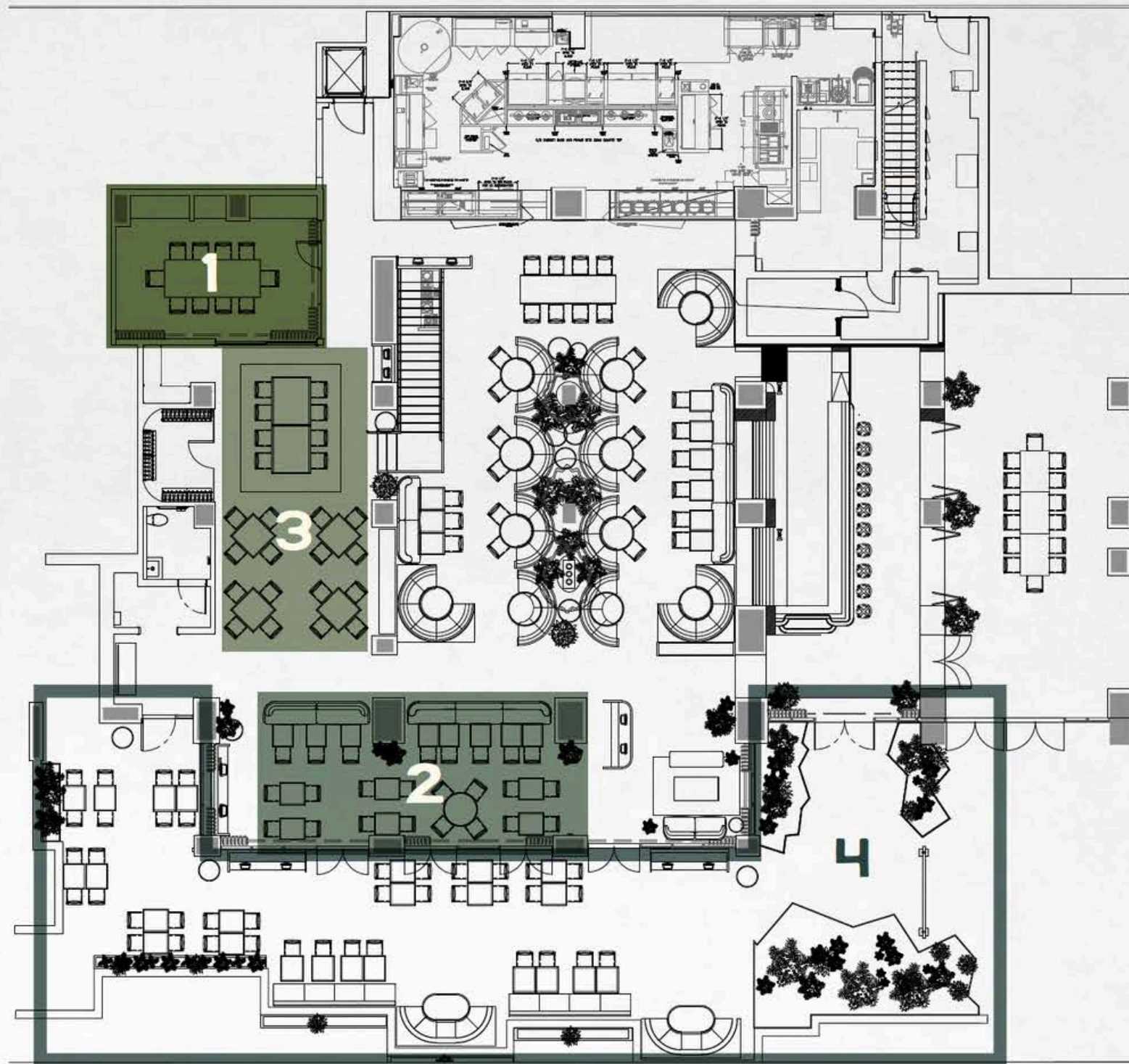
**2** SUNROOM 1ST FL

**3** WINE ROOM 1ST FL

**4** GARDEN PATIO 1ST FL

**5** AVIV MEZZANINE 2ND FL

**6** MEZZANINE PATIO 2ND FL



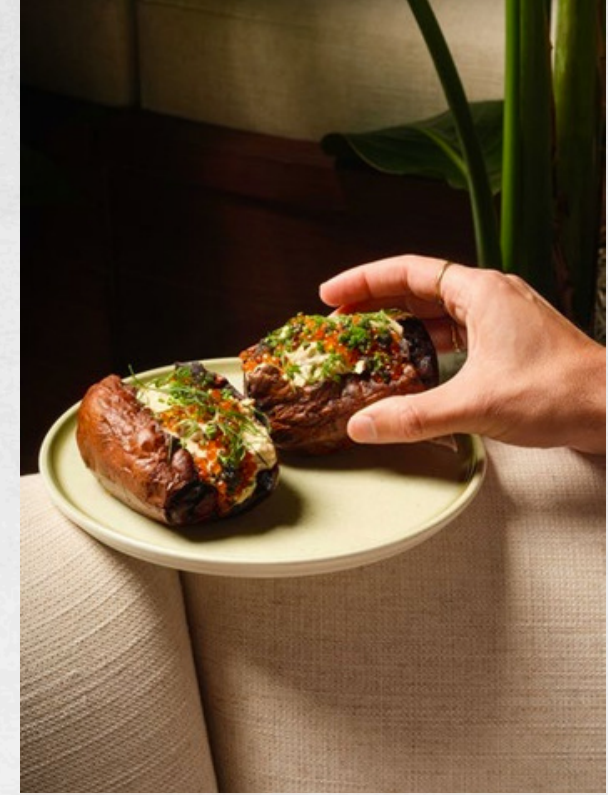
AVIV



AVIV AT 1 HOTEL SOUTH BEACH  
2341 COLLINS AVENUE

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INFO

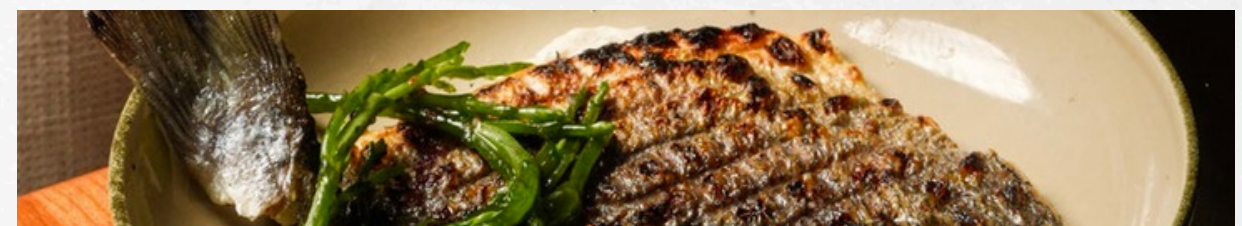
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# AVIV



AVIV AT 1 HOTEL SOUTH BEACH  
2341 COLLINS AVENUE





# AVIV

## FACTS AT A GLANCE



- Seated dinner for groups of 12+ will require a pre-fix menu
- Outside cake cutting fee is \$10 per person

### GUARANTEE OF ATTENDANCE

- To ensure the utmost freshness, we request selections are made 14 days in advance with your Restaurant Event Manager to allow for proper ordering and preparation from our Culinary Team.
- Final guarantee of attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.
- Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number
- Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.
- If the host gives a confirmed guest and fewer guests arrive on the date/time of the reservation, the host will be charged the contracted menu price for all confirmed guests.

### BARTENDER & CHEF FEE

Bartenders \$200.00 per bartender, for a maximum of three (3) hours; one (1) bartender is required for every sixty-five (65) guests \$50.00 per additional hour, per bartender Chef Attendants \$200.00 per chef attendant, for a maximum of four (4) hours; one (1) chef attendant is required for every seventy-five (75) guests \$50.00 per additional hour, per chef attendant.

### DEPOSIT/PAYMENT

A 50% deposit (equivalent to 50% of event value) is required in conjunction with signed contract to confirm event.

### SERVICE CHARGE AND TAXES

All food and beverage is taxable at 25%. The tax rate on food and beverage is 9%, service charge is taxable at 7%; while the tax rate on all other goods and services is 7%.

### OTHER FOOD AND BEVERAGE

Due to health, safety and liquor laws and regulations, NO food or beverages may be brought to the restaurants for a party or meeting without prior consent from the Event Manager. Such approval may be granted or withheld by 1 Hotels. If such approval is provided, a service charge, corkage and plating fee will be charged on all items not supplied by 1 Hotel.



# AVIV

PRIVATE EVENTS