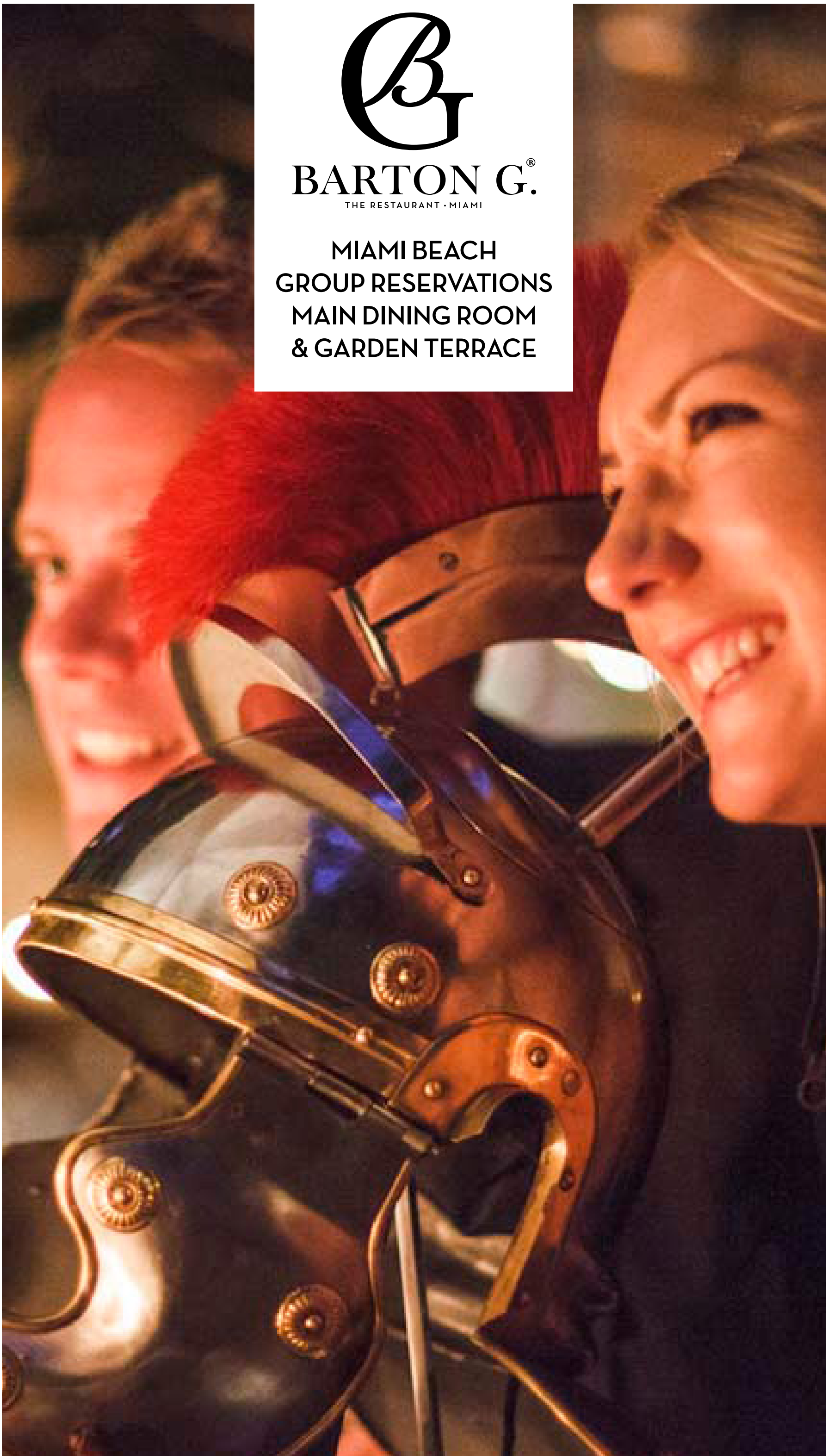


**BARTON G.<sup>®</sup>**  
THE RESTAURANT • MIAMI

**MIAMI BEACH  
GROUP RESERVATIONS  
MAIN DINING ROOM  
& GARDEN TERRACE**



P: 305 672 8881 • [MiamiBeach@BartonG.com](mailto:MiamiBeach@BartonG.com)

1427 West Ave. Miami Beach, FL 33139

  BartonG • [www.BartonG.com](http://www.BartonG.com)

## THE BARTON G. THE RESTAURANT LARGE PARTY CHECKLIST

Barton G. The Restaurant requires pre-set menus for groups of 12 or more in the main dining room.

### HOW TO REQUEST A RESERVATION

To secure your reservation please:

### COMPLETE THE CREDIT CARD AUTHORIZATION FORM AND BE SURE TO:

- Confirm your reservation date, time, and size of your party
- Select the pre-set menu of your choice from the three attached
- A photo copy of both sides of the credit card listed
- A photo copy of the photo I.D. of the cardholder
- Fax all required documents to 305 751 0040
- Or e-mail all to [MiamiBeach@BartonG.com](mailto:MiamiBeach@BartonG.com)

### PLEASE NOTE:

All prices listed are per person; beverages, gratuities and taxes are not included. Group reservations are not confirmed until all paperwork is completed and received by either fax or e-mail. All group reservations are subject to availability at the time the paperwork is received. Per company policy, we do not allow outside cakes, alcohol, decorations or flowers to be brought into the restaurant.

If you have any additional questions, please call us at **305 672 8881** or e-mail us at [MiamiBeach@BartonG.com](mailto:MiamiBeach@BartonG.com)

We look forward to having you dine with us.  
Barton G. The Restaurant Miami Beach

**ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED  
AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL  
TO MIAMIBEACH@BARTONG.COM OR FAX 305 751 0040**



## PRESET MENU

# BITES & LAUGHS

\$80.00 per person

## APPETIZERS

Served family style

### LAUGHING BIRD POPCORN SHRIMP GF\*

Crispy rock shrimp, sweet & spicy chili sauce, popcorn

## SALADS

Served family style

### CAESAR A LA "B" V\*

Crisp romaine hearts, brioche croutons, Parmigiano Reggiano, lemony Caesar dressing

### BARTON G. SEASONAL CHOPPED SALAD GF/V\*

Chopped curly lettuce, romaine, baby head lettuces, and artichokes. Spice roasted butternut squash, shaved radish, toasted pumpkin seeds, feta cheese, sundried tomato oregano vinaigrette

## ENTREES

Choice of:

### LURED BY SALMON GF\*

Pan roasted Atlantic salmon, anise scented shellfish broth, crisp focaccia, saffron aioli. Preserved garlic, glazed vegetables, herbed Dutch potatoes

### DON'T BE A JERK CHICKEN GF

Half organic jerk rubbed chicken, slow roasted and glazed with Caribbean rum. Pickled peach chutney, crushed avocado, spinach fritters

### EAT BEEF'S BEET & BBQ SHORT RIB GF\*

Bordelaise braised Angus short rib glazed with beet BBQ. Balsamic - Porto roasted baby beets, root vegetables, whipped celery root, horseradish crumble

## ASSORTED DESSERTS

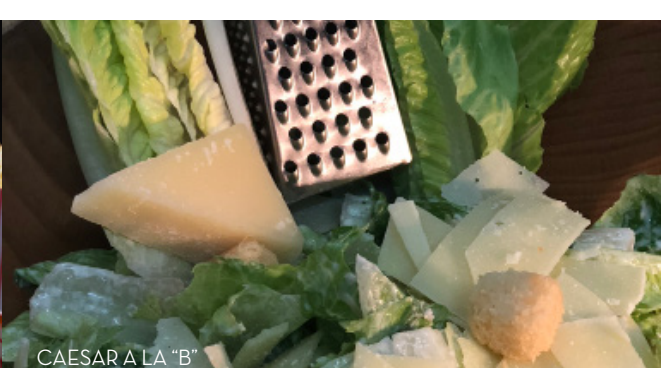
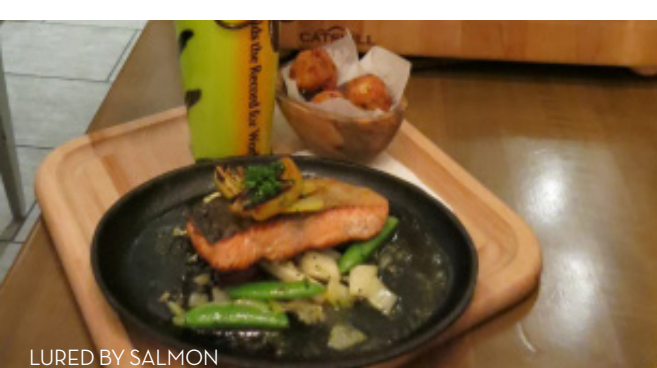
Chef's choice, assorted desserts

Desserts are meant to be shared and are served family style

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

GF: Gluten Free GF\*: Gluten Free Upon Request V: Vegetarian V\*: Vegetarian Upon Request VG: Vegan VG\*: Vegan Upon Request

Current state sales tax 9% and gratuity 20% not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2019.



PRESET MENU

**FUN & FESTIVE**

**\$105.00 per person**

**APPETIZERS**

Served family style

**BUCKET OF BONES GF\***

12-hour pork sparerib, beef rib, lamb lollipops, chicken drumettes, kettle chips & honey gorgonzola dip

**THE DEVIL'S EGG GF**

White truffle whipped deviled eggs, togarashi bacon crumble, crisp garlic, fresh black truffles & garden herbs

**LAUGHING BIRD POPCORN SHRIMP GF\***

Crispy rock shrimp, sweet & spicy chili sauce, popcorn

**SALADS**

Served family style

**CAESAR A LA "B" V\***

Crisp romaine hearts, brioche croutons, Parmigiano Reggiano, lemony Caesar dressing

**BARTON G. SEASONAL CHOPPED SALAD GF/V\***

Chopped curly lettuce, romaine, baby head lettuces, and artichokes. Spice roasted butternut squash, shaved radish, toasted pumpkin seeds, feta cheese, sundried tomato oregano vinaigrette

**ENTREES**

Choice of:

**SAMURAI TUNA GF**

Carved togarashi seared tuna with coconut laced carrot puree. Charred corn, sweet pepper confit, Thai basil sabayon

**DON'T BE A JERK CHICKEN GF**

Half organic jerk rubbed chicken, slow roasted and glazed with Caribbean rum. Pickled peach chutney, crushed avocado, spinach fritters

**THE GREAT AMERICAN FILET GF**

8 oz. Center cut filet mignon served with whipped potatoes, blistered asparagus & natural jus

**ASSORTED DESSERTS**

Chef's choice, assorted desserts

Desserts are meant to be shared and are served family style

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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BUCKET OF BONES

THE DEVIL'S EGG

SAMURAI TUNA

## PRESET MENU

# THE BLOWOUT

\$145.00 per person

## AMUSE BOUCHE

### HOLY SMOKES NITRO POPCORN GF\*

Bacon & White Truffle Nitro Popcorn, Grated Parmesan & Fresh Herbs

## APPETIZERS

Served family style

### BUCKET OF BONES GF\*

12-hour pork sparerib, beef rib, lamb lollipops, chicken drumettes, kettle chips & honey gorgonzola dip

### THE DEVIL'S EGG GF

White truffle whipped deviled eggs, togarashi bacon crumble, crisp garlic, fresh black truffles & garden herbs

### SEAFOOD TIME & WORTH THE WEIGHT GF\*

King crab legs, 1/2 Maine lobster, jumbo shrimp, & cocktail sauce

## SALADS

Served family style

### CAESAR A LA "B" V\*

Crisp romaine hearts, brioche croutons, Parmigiano Reggiano, lemony Caesar dressing

### BARTON G. SEASONAL CHOPPED SALAD GF/V\*

Chopped curly lettuce, romaine, baby head lettuces, and artichokes. Spice roasted butternut squash, shaved radish, toasted pumpkin seeds, feta cheese, sundried tomato oregano vinaigrette

## ENTREES

Choice of:

### SAMURAI TUNA GF

Carved togarashi seared tuna with coconut laced carrot puree. Charred corn, sweet pepper confit, Thai basil sabayon

### BIRD'S EYE VIEW GF

Saffron & tomato stewed organic chicken with artichokes and olives. Eggplant caponata, feta stuffed polenta croutons, marjoram

### THE GREAT AMERICAN FILET GF

8 oz. Center cut filet mignon served with whipped potatoes, blistered asparagus & natural jus

## ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared and are served family style

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

GF: Gluten Free GF\*: Gluten Free Upon Request V: Vegetarian V\*: Vegetarian Upon Request VG: Vegan VG\*: Vegan Upon Request

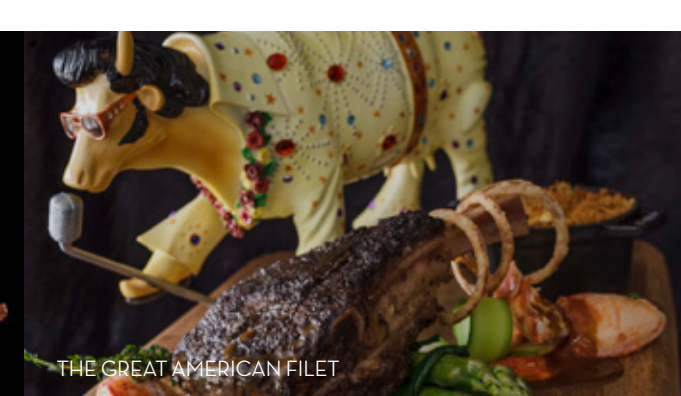
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THE DEVIL'S EGG



SAMURAI TUNA



THE GREAT AMERICAN FILET

# BARTON G. THE RESTAURANT MIAMI BEACH GROUP RESERVATION GUARANTEE AND CREDIT CARD AUTHORIZATION FORM.

Cancellation and Changes Policy: Large parties must be guaranteed by a credit card. Customer's credit card will be charged for the guaranteed number of guests at the pre-set menu price unless customer cancels or changes the guarantee. All cancellations and changes must be received at least 24 hours prior to the time of reservation, must be put in writing and be sent by fax to 305 751 0040 or by e-mail to MiamiBeach@BartonG.com

Today's date: \_\_\_\_\_  
Reservation name: \_\_\_\_\_  
Reservation day & date: \_\_\_\_\_  
Reservation time: \_\_\_\_\_  
Menu Price \$80 \_\_\_\_\_ \$105 \_\_\_\_\_ \$145 \_\_\_\_\_  
Guaranteed number of guests: \_\_\_\_\_  
E-mail Address: \_\_\_\_\_  
Credit card #: \_\_\_\_\_  
Expiration date: \_\_\_\_\_  
Card holder name: \_\_\_\_\_  
Security code: \_\_\_\_\_  
Billing address: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Picture State I.D: \_\_\_\_\_

**I HAVE READ THE ABOVE CANCELLATION AND CHANGES POLICY. I HEREBY AUTHORIZE BARTON G. THE RESTAURANT TO CHARGE MY CREDIT CARD FOR THE GUARANTEED NUMBER OF GUESTS AT THE FOOD AND BEVERAGE MINIMUM UNLESS I CANCEL OR CHANGE THE GUARANTEE ACCORDING TO THE POLICY.**

**ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO MIAMIBEACH@BARTONG.COM OR FAX 305 751 0040**

Cardholder's Signature: \_\_\_\_\_  
Visa, MasterCard, American Express, Diners & Discover accepted

**IMPORTANT: A CLEAR COPY OF THE CREDIT CARD, BOTH FRONT AND BACK MUST BE ATTACHED, ALONG WITH A COPY OF PHOTO I.D.**

**PLEASE SEND THIS COMPLETED FORM BACK TO BARTON G. THE RESTAURANT E-MAIL TO MIAMIBEACH@BARTONG.COM OR FAX TO 305 751 0040**