



BARTON G.®
THE RESTAURANT

UP TOP

A PRIVATE EVENT SPACE
DESIGNED TO SHOCK AND AWE



A close-up, profile shot of a man with light-colored hair, wearing a dark suit and a striped tie. He is looking off-camera to the left. The background is a warm, out-of-focus red and orange gradient.

“

I LIVE TO CREATE
SHOCKINGLY
DELICIOUS AND
AWE-INSPIRING
DINING AND EVENT
EXPERIENCES.
EVERYTHING ELSE
IS JUST BORING.

BARTON G. WEISS, CEO / OWNER

ABOUT BARTON G. UP TOP THE PRIVATE EVENT SPACE

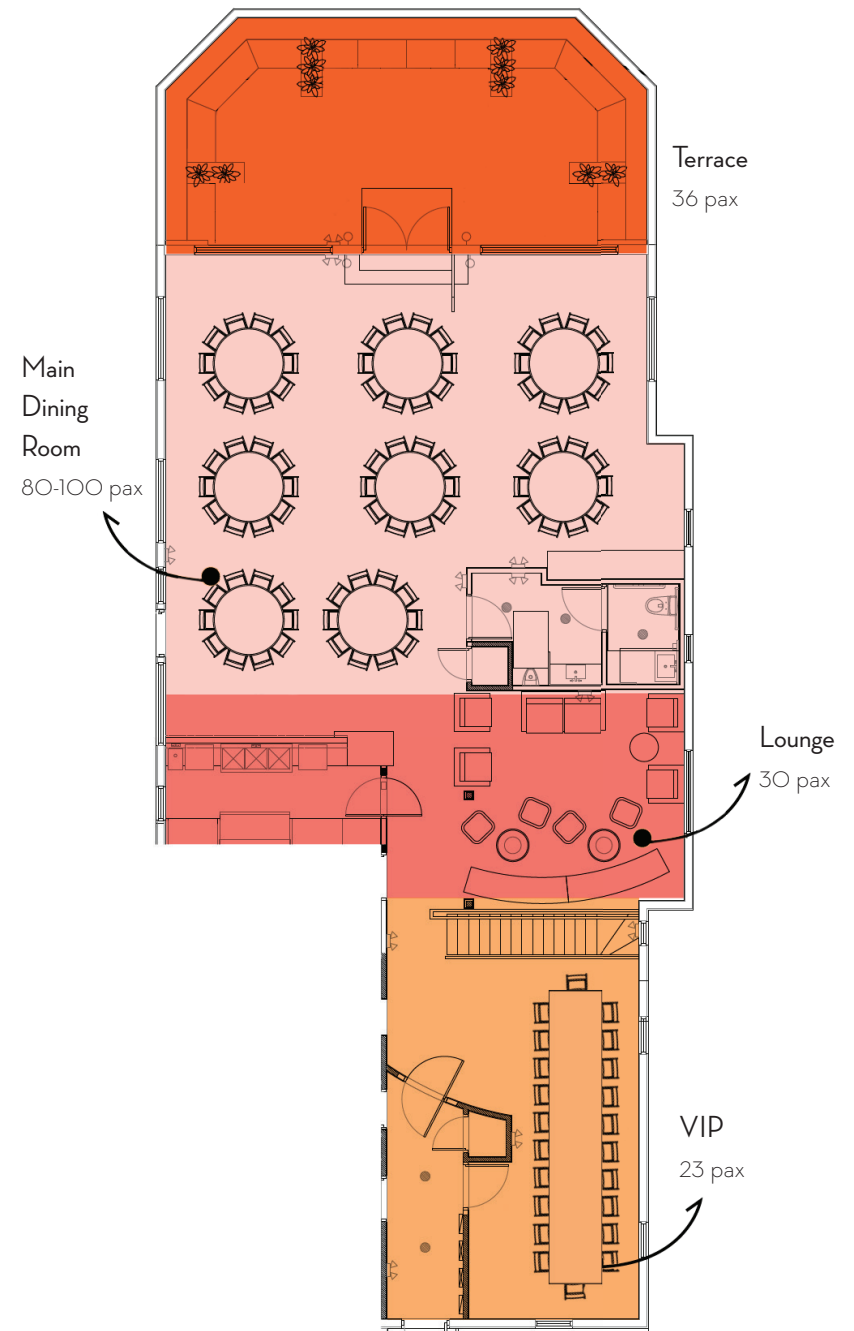
THE INSIDE SCOOP

- Private Event and Dining Space
- Full Service Bar
- Private Lounge
- VIP Dining Room
- Outdoor Terrace
- Pre-fixe Menu

UP TOP SEATING CAPACITY

Main Dining Room 80 -100 people max

VIP Room 23 people max





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PLAYFUL BUT SERIOUSLY
GOOD FOOD FOR ADULTS
WHO WANT TO EXPLORE
THEIR INNER CHILD IN
ELEGANT SURROUNDINGS.

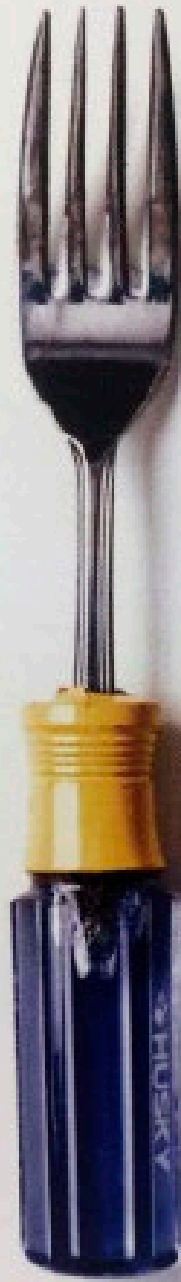
GAYOT.COM

DARE TO DINE DIFFERENTLY.

Incorporating world-class ingredients and culinary techniques every menu item we create is set against a creative backdrop that is designed to be fun. With a philosophy that cooking is a cause for celebration, our team of culinary experts and designers create not only to feed but also to inspire. Our goal is for guests to experience a culinary presentation that pushes the boundaries of the imagination and the senses. And what we do with food presentation creates an experience that is nothing short of jaw-dropping. By redefining what it means to enjoy a high-end, specialized experience, we have forged a new culinary category called “fun-dining” or as we prefer to call it Dinnertainment.™

THE

MENU





HORS D'OEUVRES

HORS D'OEUVRES SERVED BUTLER STYLE

One hour — Select four (4) at \$55.00* per person

Two hour — Select six (6) at \$65.00* per person

Additional Selections at \$5.00* per person

- **Mini Lobster Pop Tarts** | Fontina | Tarragon Aioli
- **Wagyu Beef Sliders** | Truffle Bechamel | Caramelized Onions
- **Sticky Glazed Chicken Skewers** | Cashew Crumble | Piri Piri
- **Petite Blue Crab Cakes** | Key Lime Dipping Sauce
- **Southern Shrimp Cocktail** | Capers | Lemon | Green Goddess (GF)
- **LOX Croque Monsieur** | Gruyere Cheese | Creme Fraiche
- **Creamy Harissa Hummus** | Grilled Pita | Meyer Lemon (VG)
- **Mini Chicken and Waffles** | BG Hot Honey Glaze
- **Herb Crusted Lamb Chops** | Sweet Potato Puree (GF)
- **Flaky Spanakopita** | Feta | Olive Tapenade (VE)
- **Blackened Day Boat Scallops** | Candied Bacon
- **Kim Chi Tuna Crudo** | Yuzu Vinaigrette | Avocado
- **Shortrib Tartelettes** | Caramelized Onions | Truffle Pearls
- **Savoy Cabbage Spring Rolls** | Sweet Chili Dip (VG)
- **Sicilian Caponata** | Grilled Focaccia | Whipped Ricotta (VE)
- **Peking Duck Lettuce Cups** | Ancho Puree | Pickled Chilis
- **Open Faced Lobster Roll** | Toasted Brioche | Ultra Lettuce
- **Salmon Crudo** | Caper Emulsion | Chives

* Current state sales tax 9%, gratuity 18% and event fee 4% not included.
Menu items are subject to change; restaurant reserves the right to substitute menu items.
Pricing valid February 2023.



FUN & FESTIVE

\$115.00 PER PERSON

APPETIZERS | SERVED FAMILY STYLE

ONCE ON A BLUE MOON

Spareribs, Blue Moon Air, Corn Puree, Sticky Korean Glaze

PIRI PIRISHOOT CHICKEN SKEWERS

Chicken Skewers Glazed with West African BBQ Sauce, Butter Lettuce Cups, Piri Piri Dip, Cashew Gremolata, Napa Cabbage Asian Slaw

SEÑOR CAESAR SALAD

Crisp Romaine Hearts, Corn Bread Croutons, Caesar Dressing, Parmesan Snow

BARTON G. CHOPPED SALAD

Chopped Curly Lettuce, Romaine, Baby Head Lettuces, Cucumber, Campari Tomatoes, Sweet Red Onions, Avocado, Bacon, Green Goddess Dressing

ENTRÉES | SERVED FAMILY STYLE

SAMURAI SALMON

Yuzu Soy Glaze Atlantic Salmon, Stir-Fry Egg Noodles, Napa Cabbage Asian Slaw

TRUFFLE HONEY ROASTED HALF CHICKEN

Farm to table Amish Half Chicken, Whipped Potatoes

SHELL SHOCK, BORDELSISE SHORT RIBS

Roasted Fingerling, Potatoes, Heirloom Carrots, Coriander Roasted Red Pepper Jus

THE GREAT AMERICAN FILET

Char Broiled 8oz Filet Mignon, Roasted Asparagus, Whipped Yukon Mashed Potatoes, Beef Jus

ASSORTED BARTON G. DESSERTS

CHEF'S CHOICE

Our Desserts Are Designed To Be Shared And Served Family Style

* Individual Plated Entree Available at \$10 per person

* Current state sales tax 9%, gratuity 18% and event fee 4% not included.
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THE BLOWOUT

\$135.00 PER PERSON

APPETIZERS | SERVED FAMILY STYLE

LAUGHING BIRD POPCORN SHRIMP

Crispy Rock Shrimp, Sweet & Spicy Chili Sauce, Popcorn

ONCE ON A BLUE MOON

Spareribs, Blue Moon Air, Corn Puree, Sticky Korean Glaze

PIRI PIRISHOOT CHICKEN SKEWERS

Chicken Skewers Glazed with West African BBQ Sauce, Butter Lettuce Cups, Piri Piri Dip, Cashew Gremolata, Napa Cabbage Asian Slaw

SALADS | SERVED FAMILY STYLE

SEÑOR CAESAR SALAD

Crisp Romaine Hearts, Corn Bread Croutons, Caesar Dressing, Parmesan Snow

BARTON G. CHOPPED SALAD

Chopped Curly Lettuce, Romaine, Baby Head Lettuces, Cucumber, Campari Tomatoes, Sweet Red Onions, Avocado, Bacon, Green Goddess Dressing

ENTRÉES | SERVED FAMILY STYLE

SAMURAI SALMON

Yuzu Soy Glaze Atlantic Salmon, Stir-Fry Egg Noodles, Napa Cabbage Asian Slaw

SEAFOOD BUBBLE BATH

Old Bay Spiced Snow Crab and Jumbo Shrimp, Andouille Sausage, Confit Marble Potatoes, Corn on the Cobb, Tangy Cajun Butter, Beer Bubbles

BOO G. PASTA

Golf Shrimp, Caribbean Lobster, Blue Crab, Creamy Parmesan Rosé

NY STRIP

Roasted Asparagus, Whipped Yukon Mashed Potatoes, Beef Jus

THE GREAT AMERICAN FILET

Char Broiled 8oz Filet Mignon, Roasted Asparagus, Whipped Yukon Mashed Potatoes, Beef Jus

ASSORTED BARTON G. DESSERTS

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BAR MENU





BEVERAGE MENU

WATER SERVICE

Charged on consumption at \$9 per bottle (San Pellegrino / Acqua Panna)

BELOW ZERO NITRO-BAR

Liquid Nitrogen, a cryogenic fluid with a temperature of -320°F, is the key element in creating these tantalizing high octane cocktails.

Pricing \$34.00 per cocktail*

SABRINA

Our Original Martini

Citrus vodka, watermelon sorbet, St. Germain, champagne nitro popsicle

BUDDHALICIOUS

Our Signature Martini Grey Goose

La Poire Vodka, lychee purée, cranberry, sage, served with a pear vodka nitrogenized popsicle

DIAMONDS ARE FOREVER

Grey Goose Citron Vodka, Cointreau, grilled meyer lemon lemonade, citron nitro popsicle

DEAD OR ALIVE

Tequila Crystal, Blood Orange Purée, Fresh Lemonade and Limeade

BEER AND WINE

A selection of house beers and house wines

One hour \$55.00 per person*

Two hours \$85.00 per person*

Three hours \$115.00 per person*

* Water Service not Included

PREMIUM BAR

Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Jack Daniels Sour Mash Whiskey, Jose Cuervo Gold Tequila, Johnny Walker Red Scotch and Jim Bean Bourbon, house wines, Heineken, Corona, Fresh Juice, Soft Drinks and Mineral Water

One hour \$65.00 per person*

Two hours \$95.00 per person*

Three hours \$135.00 per person*

* Water Service not Included

DELUXE BAR

Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Seagram's 7 Blended Whiskey, Johnnie Walker Black Scotch, Patron Silver Tequila, Jack Daniels Bourbon, house Sparkling Wine, house wines, Heineken, Corona, Fresh Juice Soft Drinks and Mineral Water

One hour \$90.00 per person*

Two hours \$125.00 per person*

Three hours \$155.00 per person*

* Water Service not Included

Upgrade wines will be billed on consumption.

* Current state sales tax 9%, gratuity 18% and event fee 4% not included.
Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid February 2023.



WINE LIST

SPARKLING

	GLASS	BOTTLE
ZARDETTO fragrant and delicate, Prosecco, Italy NV	\$14	\$65
ROSA REGALE SWEET ROSE balance sweetness and fresh acity, Italy NV		\$65
EMMOLO SPARKLING using Méthode Traditionelle obtaining a refreshing yet creamy finish		\$75
PIPER HEIDSIECK BRUT (elegant and freshness source from 100 crus in Champagne), France NV	\$27	\$120
PIPER HEIDSIECK ROSE SAVAUGE (perfect harmony of fruit and color dominated by a pinot noir intensity), France NV	\$30	\$150
MOET BRUT IMPERIAL (seductive palate and elegant maturity) France, NV	\$35	\$160
MOET ROSE NECTAR IMPERIAL (bright fruitiness and elegant maturity) France, NV		\$220
DOM PERIGNON BRUT CHAMPAGNE harmony achieved complex and edgy, France NV		\$495
LOUIS ROEDERER “CRISTAL” BRUT refined simphony with subtle minerality, France		\$680
LOUIS ROEDERER ESTATE ROSE MAGNUM 1.5L velvety rose by the makers of Cristal, France		\$350
TAITTINGER PRESTIGE ROSE JEROBOAM 3L a green certified rose that's lively fruity and fresh		\$1100

CHARDONNAY

SEA SUN BY CAYMUS brightly round wine with all the flavors & notes seamlessly integrated, Sonoma	\$16	\$ 62
DOMAINE FERRET POUILLY-FUISSE light and refreshingly pleasant palate, France		\$105
STAGS LEAP KARIA delicate ripe fruit with tones of minerality finishing with a mild oakyness		\$108
PATZ & HALL beautiful complex with aromas and sublte layered creamy finish, Sonoma Coast		\$120
PANTHERA vibrant fruit and crisp acidity thanks to the cool climate Russian Rver		\$145

ROSE

AIX wild strawberry and watermelon notes, Cote de provence	\$16	\$62
MIRAVAL, PITT&JOLIE WINE over 90 points by R. Parker and W. Spectator,Cote de provence 2016		\$80
“ROCK ANGEL” CHATEAU D'ESCLANS refined, refreshing & ripe Cote De Provence 2016		\$120
“GARRUS” CHATEAU D'ESCLANS full body rose taking it to the next level, Cote De Provence 2015		\$190



WINE LIST

WHITES & BLENDS

	GLASS	BOTTLE
STELLA ROSA, MOSCATO lightly sweet with hints of fruit and velvety bubbles) Italy	\$15	\$58
BERTANI VELANTE, PINOT GRIGIO elegant, mineral yet with a balance acidity) Italy	\$16	\$62
S.A PRUM ESSENCE, RIESLING apple lemon palate with a textured finish) Germany	\$16	\$62
DOMAINE WACHAU, GRUNER VETLINER delicate herbal notes with crisp acidity, Austria		\$68
BLINDFOLD BLEND simply another Prisoner wine Co. intriguing success		\$110

SAUVIGNON BLANC

GLAZEBROOK RESERVE complex layers of tropical fruits with a crisp limey edge, France	\$15	\$58
BRANCOTT ESTATE LETTER SERIES passion fruit nose and citrus crisp finish, New Zeland		\$70
SANCERRE mineral and fresh with hints of citrus, France		\$86

MERLOT

ST FRANCIS deep with rich colors and vibrant finish, Sonoma		\$65
THORN BY "PRISONER" W.CO earthy aromas with blackberry, cedar and vanilla with a mild toastyness, Napa		\$92
DUCKHORN a classic that never fails to deliver, Napa Valley		\$120
EMMOLO a rich distinctive merlot by the makers of caymus		\$150

PINOT NOIR

CHERRY PIE nice intense color hints of red fruit and cedar with velvety and luscious finish		
Tri-county	\$16	\$62
PRISONER Distinct, bold, and fruit-forward. Full of aromas of black cherry and vanilla, Sonoma Coast		\$85
BELLE GLOSS CLARK & TELEPHONE dark fruit with structural deph and supple fine grained tannins)		
Mendocino, CA		\$110
FLOWERS medium-bodied with floral and red fruit layers in the mouth adding a lively finish, Sonoma coast		\$142

CABERNET SAUVIGNON

BONANZA BY CAYMUS dark fruit nuance with toasty oak and silky smooth tannins, Sonoma	\$17	\$66
KITH & KIN perfect balance of fruit, acid and spice, Napa Valley		\$80
STAGS LEAP ARTEMIS dark berries with round tannins and plush mouthfeel, Napa Valley		\$220
CAYMUS 750 ML perfection evolved in every new vintagel, Napa Valley		\$210
CAYMUS CAB 1LT perfection evolved in every new vintage, Napa Valley		\$275

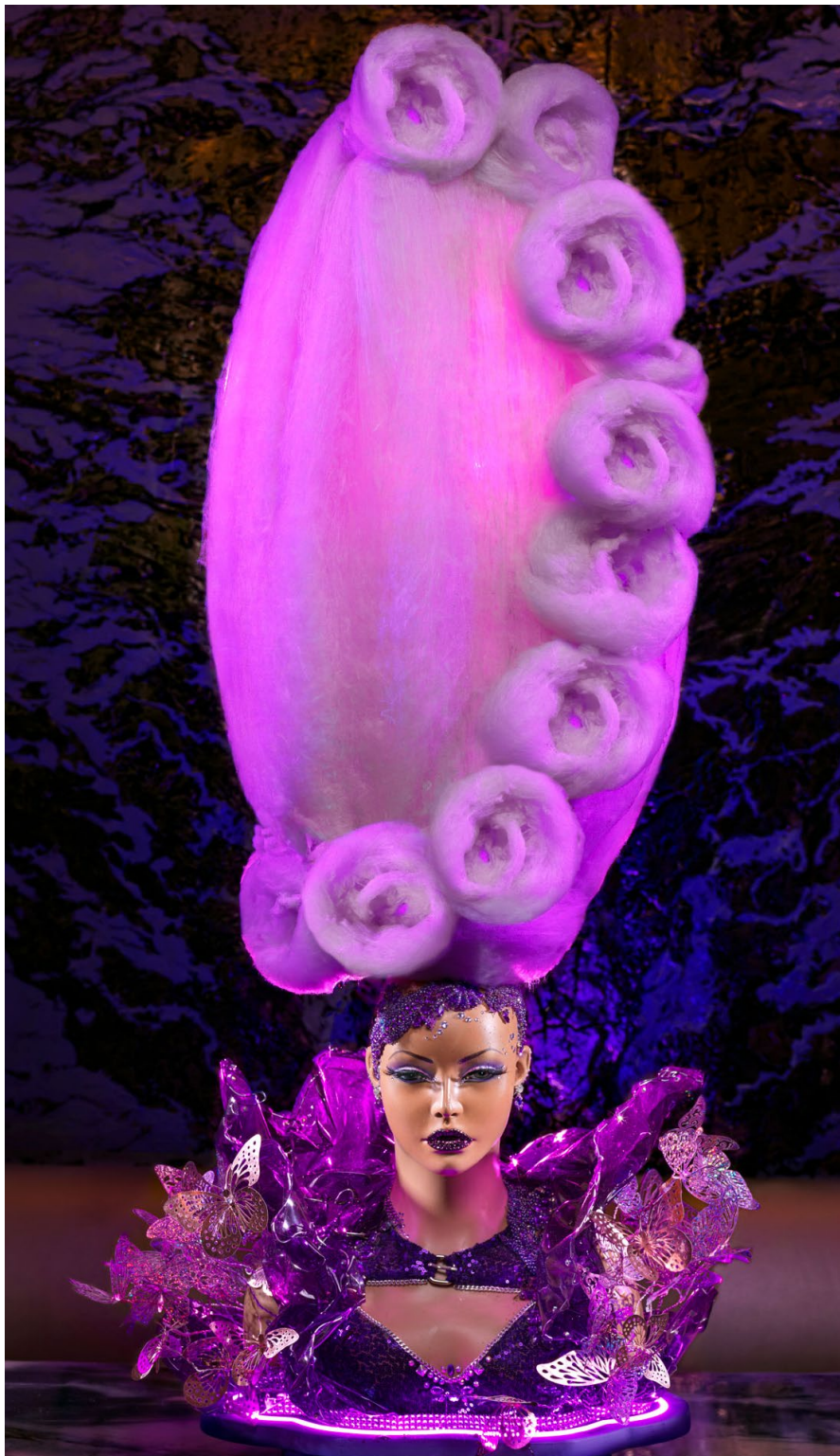


WINE LIST

REDS & BLENDS

GLASS BOTTLE

CATENA ROTHSCHILD ARUMA, MALBEC mocha spiced nose with soft tannins and silky finish, Argentina	\$16	\$58
BANFI RISERVA, CHIANTI CLASSICO one of Tuscany's best seller, Italy		\$65
UNSHACKLED BY PRISONER Cab and Petit Verdot are the backbone with Malbec adding the red fruit and cab franc and merlot the finesse with a peppery perfume, Napa valley	\$17	\$66
BABY BLUE CAB BLEND smooth and well balanced with rich flavor of dark fruit, Northern California		\$75
BOOTLEG, NAPA BLEND opulent yet refined with sweet aromas of berries and baking spices, Napa County		\$80
RED SCHOONER MALBEC BY THE MAKERS OF CAYMUS argentinian grapes made with the same sublime technique as Caymus cab, Argentina and CA		\$80
JEAN LUC COLOMBO, SYRAH full body enticing hints of vanilla and dry finish, North France		\$87
PENFOLDS 28 SHIRAZ BLEND multi-region and multi-vineyard that finds a vibrant and fresh balance Australia		\$90
FONTANAFREDDA, NEBBIOLO velvety body full in flavor and well balanced, Italy		\$98
CAYMUS SUISUN, PETIT SYRAH velvety dark plums and blueberries with a long and warm finish Suisun Valley		\$100
PRISONER BLEND the one that crossed the line, the unapologetic blend that started all, California		\$110
BANFI CUM LAUDE, SUPER TUSCAN just the right balance, Italy		\$120
CESARI, AMARONE DELLA VALPOLICELLA marked with intense aromas of ripe cherries and fruit of the forest with a deep finish, Italy		\$140
JEAN LUC COLOMBO "LES BARTAVELLE", CHATEAUNEUF DU PAPE scents of licore and sweet spices with a full body to make presence, France		\$146
CHATEAU COUTET SAINT-EMILION GRAND CRU mellow nose with soft and long finish, Bordeaux, France		\$180
PIO CESARE, BAROLO a classic style barolo approachable with harmony and soft tannins and fruits, Italy		\$210
OPUS ONE a wine that needs no introduction A perfect rendering on its own, Napa Valley		\$740



THE BARTON G. THE RESTAURANT PRIVATE EVENT CHECKLIST

Barton G. The Restaurant requires pre-set menus for groups of 20 or more for private events

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 two 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

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.

If you have any additional questions, please call us at 305 672 8881 or e-mail us at 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**

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 \$115 _____ \$135 _____ 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**

PROPOSAL - CUSTOMER INFORMATION

Today's Date: _____

Date of Event: _____

Name: _____

Phone: _____

E-mail: _____

Special Occasion: _____

Event Title: _____

Time of Reservation: _____



ITEM	AREA	DESCRIPTION	GUESTS	PRICE	AMOUNT
BEVERAGE SUBTOTAL					
FOOD SUBTOTAL					

IN THE EVENT YOU NEED TO CANCEL YOUR COMMITMENT PLEASE NOTIFY US AT LEAST 48 HOURS PRIOR TO YOURSCHEDULED RESERVATION TIME TO RECEIVE A FULL REFUND OF YOUR DEPOSIT IN A WRITTEN EMAIL TO EVENTS@BARTONG.COM. CANCELLATIONS MADE LESS THAN 48 HOURS IN ADVANCE WILL RESULT IN THEFORFEITURE OF THE DEPOSIT.

ALL ITEMS SPECIFIED IN THE BARTON G. INVOICE ARE CONSIDERED FINAL AND NON-NEGOTIABLE WITHIN THE 48 HOUR POLICY. BY PROCEEDING WITH THE RESERVAITON THROUGH SIGNATURE YOU UNDERSTAND AND AGREE TOTHE TERMS DISCUSSED.

PAYMENT INFORMATION

50% DEPOSIT REQUIRED TO CONFIRM RESERVATION	
FINAL PAYMENT	

Host Signature: _____

SUBTOTAL	
4% EVENT FEE - FINAL BILL	
2% RESORT FEE 7% TAX	
18% GRATUITY	
GRAND TOTAL	