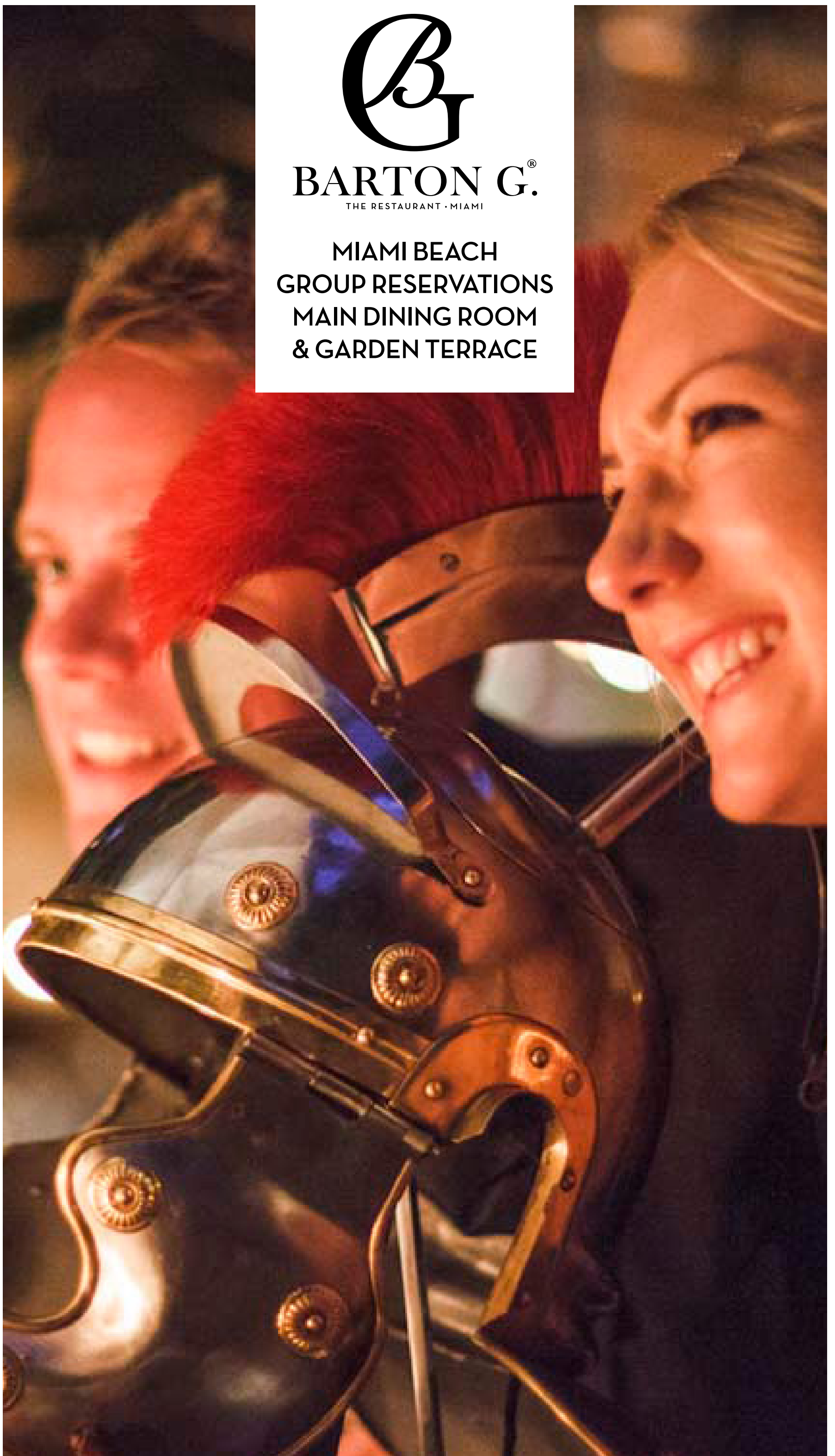


BARTON G.[®]
THE RESTAURANT • MIAMI

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



P: (305) 672 8881 • reservations@bartong.com

1427 West Ave. Miami Beach, FL 33139

  BartonGMIA • 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 Reservations@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 Reservations@BartonG.com

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

**ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED
AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL
TO RESERVATIONS@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

BIRD'S EYE VIEW GF

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

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

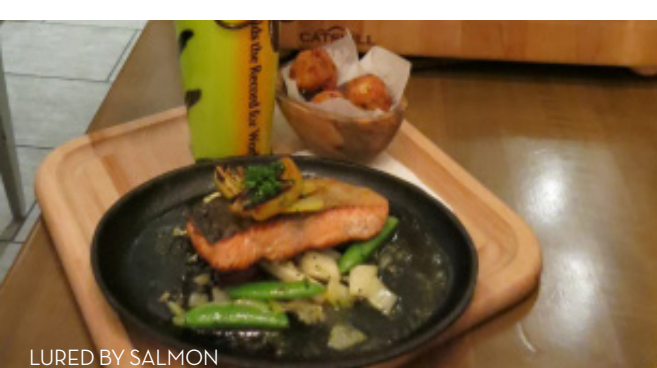
Chef's choice, assorted desserts

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, 2018.



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

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.

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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.

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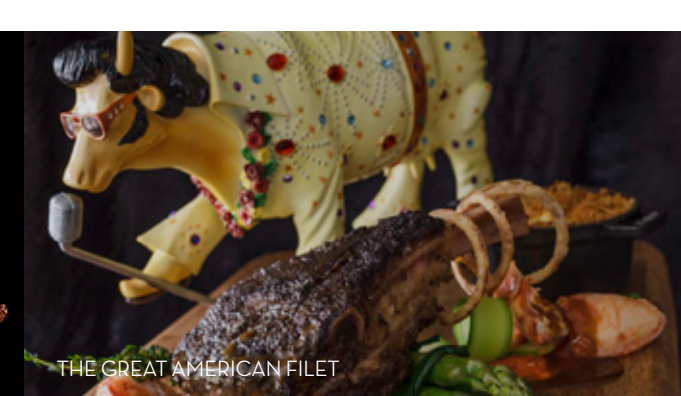
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THE DEVIL'S EGG



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 Reservations@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 RESERVATIONS@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 RESERVATIONS@BARTONG.COM OR FAX TO 305 751 0040