

PRIVATE EVENTS

bâoli



GAYATRI

Gratitude for Life



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BÂOLI Cannes, the flagship location of the BÂOLI brand, was first opened in 1999 when it became an instant favorite among the A-list elite of the French Riviera. Since its inception, the brand has continued to garner acclaim with new locations in the world's most coveted locales. Today, BÂOLI Group boasts a portfolio of properties: BÂOLI Cannes, BÂOLI Miami, BÂOLI Dubai (opening soon), with additional upcoming locations in the pipeline.

BÂOLI is a magical escape where wonder and anticipation are served alongside colorful craft cocktails, delicious Asian and Mediterranean inspired cuisine, and a vibrant atmosphere that encourages you to dance, dream, and revel in the extraordinary.

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BÂOLI Miami is a multi-faceted venue that seamlessly merges the best aspects of dining, beverage, and entertainment into a singular venue:

A fusion-focused culinary journey of Asian influences, techniques, and exotic flavors.

A mixology bar serving artisanal cocktails in an escapist tropical setting.

A vibrant nightlife scene renowned as a pioneer in entertainment, music, and programming.



THE RESTAURANT

An upscale restaurant in the heart of the Miami Beach, BÂOLI is outfitted with lush greenery, Balinese-inspired décor, imported woods, and innovative Asian cuisine.

Bold ingredients, authentic techniques, and exotic flavors spanning Bali, Thailand, and Japan transport guests with the flavors, scents, and textures of Southeast Asia.



THE CLUB

As the evening progresses, the venue transitions from an upscale dining experience into a high-energy, upbeat setting.

Elevated bottle service, upbeat music from leading DJs and top talent, and a curated crowd of Miami tastemakers, industry leaders, and revelers converge to create one of Miami's most unforgettable, exclusive, and authentically chic nightlife experiences.



THE COURTYARD

Underneath a secluded open-sky sits a courtyard resplendent with lush foliage, elegant details, and the centerpiece of the BÂOLI mixology program.

A hidden paradise in the heart of Miami, guests are invited to indulge in craft cocktails from the Bâoli mixology team, dine on delectable cuisine, and dance the night away.



EVENTS

Ideal for large group dining, private events, and special affairs, BÂOLI Miami offers a unique and upscale venue in a magical setting.

Recognized and renowned for our tenure in the industry, unmatched professionalism, and client-forward practices, we curate unique events and unforgettable experiences, from any party of 11 people, from birthdays to corporate functions.

Our dedicated events team works with clients to curate custom-tailored offerings, making your planning as seamless as possible. For inquiries of eleven or more, please contact our team.





MENU SAMPLES

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EVENTS MENUS

passed hors d'oeuvres
1 hour | 65 per person

hamachi tartare

taro root shell, avocado

pork belly

lettuce wrap, pickled cucumber.

crispy rice

tuna tartare, dried pineapple

watermelon sashimi

feta cheese, micro mint

passed hors d'oeuvres
1 hour | 75 per person

hamachi taro tacos

taro root shell, avocado

spicy shrimp

spicy aioli, candied pecans

pork belly

lettuce wrap, pickled cucumber

crispy rice

tuna tartare, dried pineapple

salmon tataki

miso mustard, shiso





EVENTS MENUS

maki station

1 hour | 75 per person

spicy tuna

cucumber, avocado

hamachi jalapeno

serrano, wasabi aioli

salmon avocado

radish sprouts, asparagus

avocado & shiso

radish sprouts, asparagus

nigiri to maki station

1 hour | 95 per person

hamachi jalapeno

serrano, wasabi aioli

salmon avocado

radish sprouts, asparagus

avocado & shiso

radish sprouts, asparagus, shiso

tuna nigiri

salmon nigiri

hamachi nigiri

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EVENTS MENUS

carving stations

all stations are priced per person – based on 90 minutes
chef attendance required

55 per person

beef tenderloin, sweet & sour sauce, kashimir spice

55 per person

rack of lamb, rocoto miso, mint yogurt

45 per person

salmon, penang curry, thai basil

75 per person

new york steak, wasabi chimichurri

250 chef fee

one chef required for every 50 guests.





EVENTS MENUS

raw bar station

all stations are priced per person – based on 90 minutes

85 per person

oysters, japanese mignonette

king crab, ponzu aioli

lobster, lemon dill aioli

marinated shrimp, assorted condiments

all served with BÂOLI style accoutrements

caviar station

250gr american caviar mp

assorted condiments: bellinis, egg white, egg yolk, crème, chives

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EVENTS MENUS

LOTUS DINNER MENU

95 per person

1st course

salmon tataki

miso mustard, shiso

edamame hummus

homestead vegetables, naan bread

avocado salad

thai basil aioli, punjabi masala

2nd course

chef's maki selection

3rd course

miso chicken satay

sesame, barley miso

salmon

penang curry, thai basil

roasted cauliflower

massaman spice, wasabi chimichurri

dessert

BÂOLI signatures





EVENTS MENUS

MARIGOLD DINNER MENU

135 per person

1st course

tuna watermelon

citrus marinated, truffle sauce

edamame hummus

homestead vegetables, naan bread

spicy shrimp

spicy aioli, candy pecans

2nd course

chef's maki selection

3rd course

salmon

penang curry, thai basil

beef tenderloin satay

tamarin spice, spicy soy reduction

roasted cauliflower

massaman spice, wasabi chimichurri

dessert

BÂOLI signatures

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EVENTS MENUS

BIRDS OF PARADISE

175 per person

1st course

toro & caviar

fatty tuna, osetra caviar

spicy shrimp

spicy aioli, candy pecans

baby kale salad

sumac, kafir lime vinaigrette

2nd course

chef's maki selection

3rd course

whole branzino

wrapped in banana leaf, lemongrass sauce.

16oz prime ribeye

wasabi chimichurri, bone marrow

roasted cauliflower (gf)

massaman spice, wasabi chimichurri

dessert

BÂOLI signatures



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THE SPECS

SQUARE FOOTAGE & SEATING CAPACITY (TOTAL):

INDOOR LOUNGE

SQUARE FOOTAGE 2,400 sq/ft

SEATING CAPACITY 140

COCKTAIL RECEPTION 250

OUTDOOR GARDEN

SQUARE FOOTAGE 2,277 sq/ft

SEATING CAPACITY 140

COCKTAIL RECEPTION 250

CAPABILITIES

PRIVATE ENTRANCE

SERVICE

WI-FI

A/V CAPABILITIES

PARKING & VALET

NO

DINNER

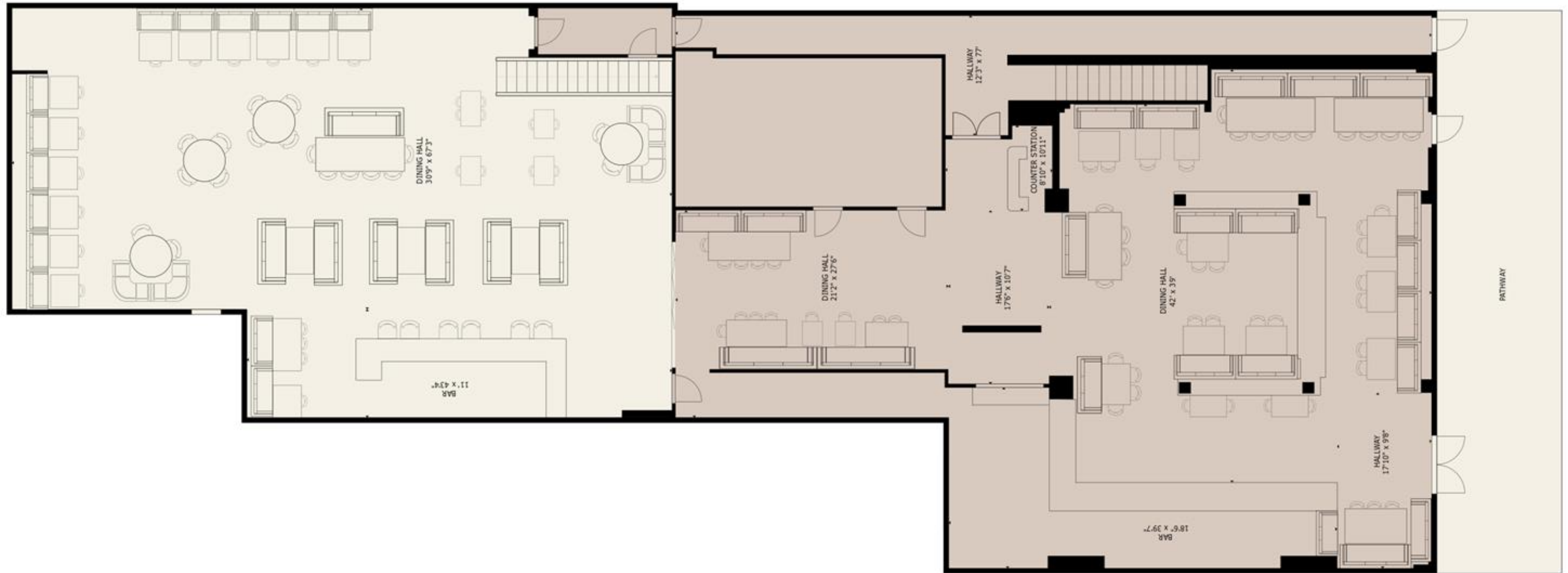
COMPLIMENTARY

FULL AUDIO-VISUAL (RENTAL)

\$15.00

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FLOORPLAN



3D FLOORPLAN: <https://my.matterport.com/show/?m=ahrp6uXBnXb>

PREFERRED VENDORS

FLOWERS

CASAFLOR

Sofia Vargas

C: 954.681.2197

P: 305.640.8640

IG: [@casaflormiami](#)

7436 SW 42nd St.

Miami, FL 33155

SAINTE FLEUR MIAMI

Sofia Santos

C: 917.379.5320

Email: saintefleur.miami@gmail.com

Website: saintefleurmiami.com

IG: [@saintefleur.miami](#)

A/V EQUIPMENT

AVER PRODUCTION

Daniel

Audio, video, lighting, staging, and special effects equipment
– full-service event production.

P: 786.543.9316

Website: averproductions.com

CUSTOM CAKES

AMAZING CAKES BY ANGEL

P: 305.300.6300

IG: [@amazingcakesbyangel](#)

GOURMET TEMPTATIONS

Odile

9573 Harding Ave.

Surfside, FL 33154

P: 305.397.8197

Email: contact@gourmet-temptations.com

ELEGANT TEMPTATIONS

Isabel Trujilo

10840 NW 138 St. Unit #2

Hialeah Gardens, FL 33018

P: 305.556.6111

Emai: etcakes@me.com

PHOTO BOOTH RENTAL

MIAMI EVENT PHOTO BOOTH RENTAL

247 SW 8th St.

Miami, FL 33130

P: 786.471.8406

Website: miamieventphotobooth.com

FAQ

Do you offer printed menus?

Bâoli will print menus for each guest, if you wish to customize, please send our events coordinator the verbiage and logo (in jpeg or png format) 72 hours prior to the event. Clients may also bring their own menus.

What are the corkage fees? Can I bring my own wines in?

Corkage fees are \$50 per bottle, 2 bottles maximum, magnums count as 2 bottles.

What is the cake cutting fee? Do you offer cakes?

While we do offer house-made cakes (price dependent on size and variety). Cake cutting fee is \$5 per person. If you are bringing in your cake, please ensure it's in an enclosed box with the name and date of the function and any care instructions.

What do you offer as children's menu options?

While we do not have a set children's' menu, we do offer chicken breast, beef, and risotto.

Can I play my own music in the room?

We do not accept outside music as Bâoli's music is part of our DNA. Our team will work with you to coordinate our preferred vendors or approved talent.

Can I bring my own decorations?

You can bring your own decorations. Any damage to the facility will be the responsibility of the client (see Terms & Conditions)

Do you offer Kosher options?

We do not offer Kosher food. Clients can bring in Glatt kosher meals. MILA will charge the contracted menu price for service of kosher meals.

What are the cancellation policies?

Cancellation: in the event that a patron cancels this contract prior to the date of the scheduled function and establishment reschedules a different function at the same location within establishment premises in lieu thereof, establishment shall retain from patron the lessor of five percent (5%) of the total contract price, or \$100.00, plus actual expenses reasonably incurred. In the event establishment is unable to reschedule a different function in lieu thereof, establishment shall retain the deposit, and be entitled to recover the difference between the total contract's price hereunder and the cost of performance, plus actual expenses reasonably incurred. If patron cancels the contract six (6) months or more prior to the scheduled date of the function, it will be presumed that establishment was able to schedule a different event.

Contract under \$10,000: patrons may cancel the contract in writing 30 days prior to the event for full deposit refund. If cancellation of the event is made in writing between 3 to 29 days prior to the event, the balance of the contract will not be due, but the deposit will not be refunded. The contract is due in full and cannot be cancelled after 3 days prior to the date of the event.

Contract over \$10,000: patrons may cancel the contract in writing. The contract may be cancelled 90 days prior to the date of the event for full deposit refund.

Cancellation between 89 to 60 days prior to the event: 25% of deposit will be kept and 75% refunded.

Cancellation between 59 to 21 days prior to the event: the unpaid balance of the contract will not be due but the 50% of deposit paid is not refundable.

Cancellation between 20 to 8 days prior to the event: the unpaid balance of the contract will not be due but the 100% of deposit paid is not refundable.

This contract is due in full and cannot be cancelled after 7 days prior to the date of the event.

FAQ

Do you offer valet? Can I pay for my guests' valet?

Bâoli does offer valet (\$25 per vehicle). The client can pay valet fees for their guests.

Can I create my own special menu?

Bâoli would be more than happy to create bespoke menus in conjunction with our team.

Do you supply table decorations?

Bâoli supplies a natural wooden table, grey napkin, dark grey share plate and water glass. Any additional table decorations can be provided at client's expense.

How long do I have the room/venue for?

The length of function is 2.5 hours, additional length of time would incur additional fees or increased minimums.

Do you have highchairs?

Bâoli does provide highchairs at no additional cost

Do you have handicap access?

Bâoli is a fully handicap accessible facilities. Please alert our private events coordinator so we may assist your guests.

Do you have candles/sparklers?

Bâoli does provide birthday candles; we do not permit sparklers in any part of the facility.

What are the service fees?

Sales tax: 7%

Miami Beach Resort tax: 2%

Service charge: 20%

Administration fees: 5%

Do you have gluten free/vegan/dairy free options?

We do cater to all types of allergies. Please alert your events coordinator to any known dietary restrictions.

What if our company is tax exempt?

Bâoli will require a copy of the tax-exempt certificate for our records.

When do I need to decide on final guest count? What happens if that number goes up or down shortly before or the day of the event?

The final guarantee is required 3 business days ahead of the function. If guest count increases, MILA will make the necessary changes to accommodate the increased number of guests. If your guest count decreases, the guarantee still holds as the count.

Are you offering catering?

Bâoli currently does not offer catering but will in the future, please inquire with your private events coordinator.

Do you accept company check?

Yes, Bâoli does accept company check for the contracted amount, any additional charges are to be settled on the day of the event