PHUC YEA

MODERN VIETNAMESE

PRIVATE EVENTS · BUYOUTS · ACTIVATIONS

BOOK THE WHOLE DAMN PLACE.

Chef-driven modern Vietnamese in a courtyard that already feels like a party. Sixty guests for dinner, a hundred and forty standing, one kitchen that does not do quiet. Say it like you mean it.

7100 BISCAYNE BLVD, MIAMI FL 33138

ANI@PHUCYEA.COM

@PHUCYEA

MIAMI MADE, SINCE 2011

Undoubtedly tongue in cheek, the word “Phuc” actually means blessings, prosperity and good fortune. Not only is it everyone's favorite word in the Urban Dictionary — it carries a positive meaning. So Phuc Yea to us all.

In 2011, Phuc Yea opened in downtown Miami as the city's first pop-up restaurant. Fueled by old school hip hop, graffiti and a love for life, Zapata and Meinhold's rendition of Vietnamese cuisine is deeply rooted in family recipes inspired by the flavors of the Mekong. Fused with their personal experiences and cooking styles, the food is distinctly theirs — vibrant, bold and layered. In one word, Phuc Yea's style is *irreverent*.

Part Latin, part Viet. This is not your classic Vietnamese joint; it is next level. We call it Modern Viet, but the reality is that the cuisine at Phuc Yea is a personal expression of who Meinhold and Zapata are, where they have been and where they are going.

2011
MIAMI'S FIRST POP-UP RESTAURANT

10 Years
OF SERVICE AT CURRENT LOCATION

5×
MICHELIN BIB GOURMAND

MICHELIN 2026

BIB GOURMAND · 2022 — 2026

Awarded the Michelin Bib Gourmand five years running — the distinction Michelin gives restaurants serving great quality and refined cuisine at the best value. Your guests are eating in a room the guide keeps coming back to.

AN INDOOR–OUTDOOR CORNER OF MIMO

Three connected zones — the main dining room, the open-air courtyard, and the bar — that can be taken one at a time or all at once. String lights, cypress green walls, brass everywhere, and an open courtyard under the sky that stays comfortable ten months a year.





CAPACITY

ZONE	SEATED	STANDING	MIN. SPEND
Main Dining Room	56	75	$8,000
↳ Bawler Room	24		$3,750
↳ Far East Room	32		$4,000
Private Dinning Room	16	25	$1,750
Bar & Lounge	—	40	$2,000
FULL VENUE BUYOUT	**86**	**140**	**$12,000**

MINIMUMS ARE FOOD & BEVERAGE, PRE-TAX AND PRE-GRATUITY

EVERY ROOM HAS ITS OWN VOLUME



MAIN DINING ROOM

Reclaimed beams, hand-troweled walls and graffiti stencils. Long banquette on one side, loose tables on the other — 75 seated, 100 standing.



PRIVATE DINNING ROOM

An intimate, dedicated space for private dinners, celebrations, and gatherings, with a more exclusive feel while keeping you close to the energy of the main dinning room. Designed & hand painted by friend & muralist Miguel Paredes



LOUNGE & BAR

Velvet, brass and blacklight — chinoiserie walls, low tables and 45 standing. The room where the party ends up after dinner, and the natural home for a reception or a step-and-repeat.

ZONES COMBINE — TAKE TWO, TAKE ALL FOUR

FULL BUYOUT, OR A CORNER OF IT

OPTION A

FULL VENUE BUYOUT

Every zone, every table, every seat — 86 seated / 140 standing.
Exclusive use of the courtyard, bar and dining room for the full booking.
Signage, DJ, step-and-repeat and full-room branding welcome.
Dedicated event captain plus a bar team of three.
Four-hour window; each additional hour $850.

FROM

$12,000

OPTION B

SEMI-PRIVATE ZONE

One zone held for your party while the restaurant stays open.
Courtyard, dining room or bar — 40 to 70 guests depending on zone.
Tabletop branding and a playlist of your own; no amplified sound.
Shared service team with a lead server assigned to your party.
Three-hour window; each additional hour $400.

FROM

$1,750

CORPORATE

Team dinners, client entertaining and offsite closers. Invoicing and a single check, always.

PRIVATE & SOCIAL

Birthdays, rehearsals, reunions. Family-style service that keeps the table talking.

BRAND ACTIVATIONS

Launches, press dinners and Art Basel week. Load-in from 9am on buyout days.

LOAD-IN FROM 9AM ON BUYOUT DAYS

Replace Edit



EVERYTHING LANDS ON THE TABLE AT ONCE

THREE COURSES, FAMILY STYLE

Your guests build the menu: pick two dishes from each of the three courses and everything lands on the table at once. Per guest, before tax and gratuity. The full list of choices is on the next page.

FAMILY STYLE

$76
PER GUEST

THREE COURSES · PICK TWO PER CATEGORY

The house menu. Everything lands on the table at once, built from the choices on the following page.

PREMIUM FAMILY STYLE

$98
PER GUEST

THREE COURSES · PICK TWO PER CATEGORY · **MOST BOOKED**

Same format, premium proteins on the table: whole grilled branzino and pho-spiced smoked short rib join the third-course choices with no supplement.

MID-COURSE ADD-ON **+$12**

BUILD YOUR OWN BAO

Steamed milk buns brought to the table with Vietnamese-style fried chicken or char siu crispy pork belly, house pickles, herbage, jalapeño and sriracha aioli. Per guest, either package.

DESSERT SUPPLEMENT **+$8**

SWEET FINISH

Vietnamese coffee tiramisu, croissant bread pudding or winter spiced carrot cake. Per guest, per choice — add one or add all three.

PASSED CANAPÉS AVAILABLE FOR STANDING RECEPTIONS, FROM $28 PER GUEST

DINNER • THREE-COURSE FAMILY STYLE

PICK TWO PER CATEGORY

$76 • $98 premium

1ST COURSE

EDAMAME HUMMUS *V · GF*
Tahini, cilantro, lemongrass chili oil, fresh herbs, crispy plantain

CLASSIC SUMMER ROLL
Roast pork, shrimp, cucumber, jicama, rice noodles, hoisin, crispies

CRISPY TOFU SUMMER ROLL
Sriracha aioli, cucumber, jicama, crispy shallot, herbage

“CHÀ GIÒ” CRISPY IMPERIAL ROLL *GF*
Shrimp, pork, woodear mushroom, carrot, jicama, nước chấm, lettuce bundles, mint

GREEN PAPAYA SALAD
Crispy shallot, dried shrimp, dried squid, carrot, peanuts, herbage, nước chấm

2ND COURSE

CHICKEN WINGS *GF*
Fish sauce caramel, lemongrass, sesame, homemade pickles

CURRIED TOFU
Crispy salt ’n peppa tofu, rice croutons, green curry, white grapes, cashew chili crunch, herbage

CHICKEN DUMPLINGS
Lemongrass chicken, sesame, viet ponzu, chives, cashew chili crunch

EDAMAME DUMPLINGS
Mixed seasonal veggies, coconut crumble, sesame

PY NOODLES
Signature house noodle, fresh egg noodles, garlic butter, oyster sauce, parmesan cheese

3RD COURSE

SEASONAL MUSHROOMS *V*
Eggplant, mushrooms, madras curry, aromatics, coconut crumble

VIET-CAJUN FRIED CHICKEN *GF*
Buttermilk marinated, cajun spice, lemongrass, hot honey, sriracha aioli, pickled carrot & daikon

BO LUC LAC
Filet mignon, oyster sauce, lemongrass, watercress, heirloom tomatoes, cucumber, crispy rice

WATERMELON SALAD *GF*
Jubilee tomatoes, red onions, fresh herbs, nước chấm, lemongrass chili oil, sesame seeds

MILLIONAIRE FRIED RICE *V · GF*
Egg, black truffle, truffle oil, black pepper, chives

WHOLE GRILLED BRANZINO *GF · PREMIUM*
Deboned, lemongrass aioli, herbage, truffle ponzu sauce

SMOKED SHORT RIB *GF · PREMIUM*
Pho-spiced hickory smoked whole beef short rib, fish sauce caramel, sesame, herbage

V VEGETARIAN · GF GLUTEN FREE · MENU CHANGES WITH THE SEASON

MORE THAN A DINNER.

Two hosted experiences, led by our own team and built to be costed straight into your event. Add one to a booking, or make it the whole event.

ACTIVATION 01 · 3.5 HOURS

THE KITCHEN THROWDOWN

COOKING MASTERCLASS + TEAM COMPETITION

Chef Cesar Zapata and Ani Meinhold teach three recipes. Teams cook them against the clock, a judge panel scores every plate out loud, and lunch lands the moment a winner is called.

01	THE MASTERCLASS	45 MIN
02	THE COMPETITION	45 MIN
03	THE JUDGING	20 MIN
04	THE MEAL	75 MIN

$150

PER GUEST

MIN. 12 GUESTS

INCLUDES

Recipe cards to keep
All ingredients and stations
The judged tasting, swag bag for the winners
Seated family-style meal: two courses plus dessert

ACTIVATION 02 · 1.5 HOURS

COCKTAIL CLASS + CANAPÉS

Espresso Martini Lab with passed bites

Your group takes over the bar with our team. Everyone mixes two signature cocktails themselves, with canapes on the bar to keep them going while they shake, stir and sip

01	GET BEHIND THE BAR WITH OUR TEAM
02	MIX YOUR FIRST SIGNATURE COCKTAIL
03	MIX YOUR SECOND, CANAPES FLOWING

MIXOLOGY CLASS + CANAPÉS

$95

PER GUEST

INCLUDES

3 signature cocktails: Welcome + 2 mixed by you
Mixology Masterclass
Canapes served at the bar while you learn from our team of experts

ANI@PHUCYEA.COM · 305 602 3710

BIG FLAVORS. GOOD COMPANY

Passed canapés for standing receptions, cocktail hours and launches. Pick your cold and hot bites from chef's reception menu and we keep the trays moving. Per guest, before tax and gratuity. The full list of choices is on the next page.

TWO & TWO

$43
PER GUEST

PICK 2 COLD · PICK 2 HOT

Four passed bites — the right weight for a cocktail hour before dinner, or a short reception.

THREE & THREE

$54
PER GUEST

PICK 3 COLD · PICK 3 HOT · **MOST BOOKED**

Six passed bites — enough to carry a standing event on its own. Dumplings and baos count as hot picks.

PREMIUM SUPPLEMENTS

GO BIGGER

Millionaire fried rice and smoked short rib bites, added to either package. Priced with your proposal.

CAVIAR SERVICE

A LITTLE BOUGIE

Osetra caviar by the gram with tostones, crème fraîche and chives. Tin sizes and service styles on the Caviar As Phuc page.

PAIR WITH ANY BEVERAGE PACKAGE · SHARE GUEST ALLERGIES WHEN PLANNING

RECEPTION-STYLE CANAPÉS

2+2 OR 3+3

$43 • $54

COLD CANAPES

EDAMAME HUMMUS *V · GF*

Tahini, cilantro, lemongrass chili oil, fresh herbs, crispy plantain

WATERMELON SALAD

Heirloom tomatoes, red onion, fresh herbs, nước chấm, lemongrass chili oil, sesame

CRUDO OF THE DAY

The day's freshest catch, dressed with the season. A little heat, a little citrus, chef's inspiration.

SEARED OCTOPUS

Madras-curried chickpeas, seasonal agrodolce, lemongrass saté, fresh herbs

SEASONAL SUMMER ROLLS

Fresh, bright, rolled to the season. Market-driven fillings, herbs, and a little chef's inspiration.

GREEN PAPAYA SALAD

Crispy shallot, dried shrimp, dried squid, carrot, peanuts, herbage, nước chấm

HOT CANAPES

PY NOODLES

Fresh egg noodles, lemongrass garlic butter, oyster sauce, parmesan

"CHÀ GIÒ" CRISPY IMPERIAL ROLL *GF*

Shrimp, pork, woodear mushroom, carrot, jicama, nước chấm, lettuce bundles, mint

CRISPY CHICKEN NUGGETS *GF*

Hot honey, sriracha aioli

DUMPLINGS

MUSHROOM · PORK · SHRIMP

Choose your sauce: nước chấm, Szechuan peppercorn, or Viet Truffle Ponzu.

BAOS

CRISPY CHICKEN BAO

Steamed milk bun, house pickles, fresh herbs, jalapeño, sriracha aioli

TOFU BAO

Crispy tofu tucked into a soft steamed bao, house pickles, fresh herbs, sriracha aioli

PREMIUM SUPPLEMENTS

MILLIONAIRE FRIED RICE

egg, black truffle, truffle oil, black pepper, chives

SMOKED SHORT RIB BITES

oak-smoked short rib, fish sauce caramel, sesame seeds, chives

V VEGETARIAN · GF GLUTEN FREE · MENU CHANGES WITH THE SEASON



07 — CAVIAR SERVICE

CAVIAR AS PHUC

Add a tin to any package. Served by the gram, presented however loud you want it — traditional bumps, or on top of fried chicken and a steamed bao.

TIN SIZES

30g	Ideal for 2 guests	**$65**
50g	Ideal for 2–4 guests	**$129**
125g	Ideal for 4–6 guests	**$300**
250g	Ideal for 6–10 guests	**$599**

PRESENTATION STYLE

MOTHER OF PEARL SERVICE — INCLUDED

Served traditional style — bumps, mother of pearl spoons, nothing in the way.

PY SERVICE — +$5 PER GUEST

Tostones, crème fraîche, chives.

BOUGIE AP SERVICE — +$10 PER GUEST

Viet-cajun fried chicken, steamed bao, crème fraîche, chives.

72 HOURS' NOTICE



SAY IT LIKE YOU MEAN IT

OPEN BAR, CLOSED TAB

Priced per guest for the length of your window. Consumption bar available on request for parties under forty.

TIER 01

BEER, WINE & BUBBLES

Two drafts, three by-the-glass wines, cava, and non-alcoholic house sodas.

$38

TWO HOURS

TIER 02 · MOST BOOKED

HOUSE COCKTAILS

Tier one plus two signature cocktails from the bar list, batched and poured to order.

$62

TWO HOURS

TIER 03

TOP SHELF & RESERVE

Full back bar, sommelier-picked wines and a welcome champagne moment.

$86

TWO HOURS

ADD-ONS

Additional hour, any tier	**$16 / guest**
Welcome cocktail on arrival	**$14 / guest**
Custom cocktail named for your event	**$350 flat**
Zero-proof pairing flight	**$26 / guest**
Corkage, per 750ml	**$45**



FLORIDA LAW: LAST CALL IS 2AM, AND WE CARD EVERYBODY

PLUG IN, TURN IT UP

House sound covers every zone and the courtyard. Anything louder than the house system is buyout-only, and the DJ booth lives on the courtyard's north wall.

INCLUDED WITH ANY BUYOUT

House sound, four zones, with your playlist on our system
Dimmable string lighting and cypress-wall wash
Two wireless microphones for toasts
Dedicated 20-amp circuits at the DJ wall
Guest wifi with a named network for your event

BROKERED ON REQUEST

We don't keep production gear on site, but we work with Miami crews we trust and will put you in touch directly — you contract and pay them, we handle load-in.

DJs, live trios and full bands
Screens, projectors and AV techs
Uplighting and brand color matching
Step-and-repeat, signage and print

SOUND CURFEW

Amplified courtyard sound comes down to conversation level at 11pm on weekdays and midnight Friday and Saturday, per City of Miami code. Indoors, keep going.

THE FINE PRINT, SAID PLAINLY

01 · HOLD & DEPOSIT

A signed agreement and 50% of the minimum hold the date. Deposits apply to your final bill and are non-refundable inside 30 days.

02 · FINAL COUNT

Guaranteed guest count is due seven days out. We'll bill the guarantee or the actual count, whichever is higher.

03 · SERVICE, ADMIN & TAX

A 6% administrative fee and 20% service charge are added to all food, beverage, and rental charges, plus 8% Miami-Dade sales tax.

04 · CANCELLATION

Outside 30 days, deposit moves to any date within a year. Inside 14 days, the full minimum is due.

05 · LOAD-IN & ACCESS

Buyouts get the room from 9am. Semi-private zones get 45 minutes before start. Everything out the same night.

06 · OUTSIDE VENDORS

Florists, photographers, planners and rentals are welcome with a COI naming Phuc Yea, filed five days out.

07 · CAKE & OUTSIDE FOOD

Celebration cakes are fine — $5 per guest to plate and serve. No other outside food or beverage.

08 · PARKING

Lot parking on site. Valet for buyouts is $150 for the day plus $15 per car.

PAYMENT

One check on the night, credit card only. We don’t offer invoice terms.

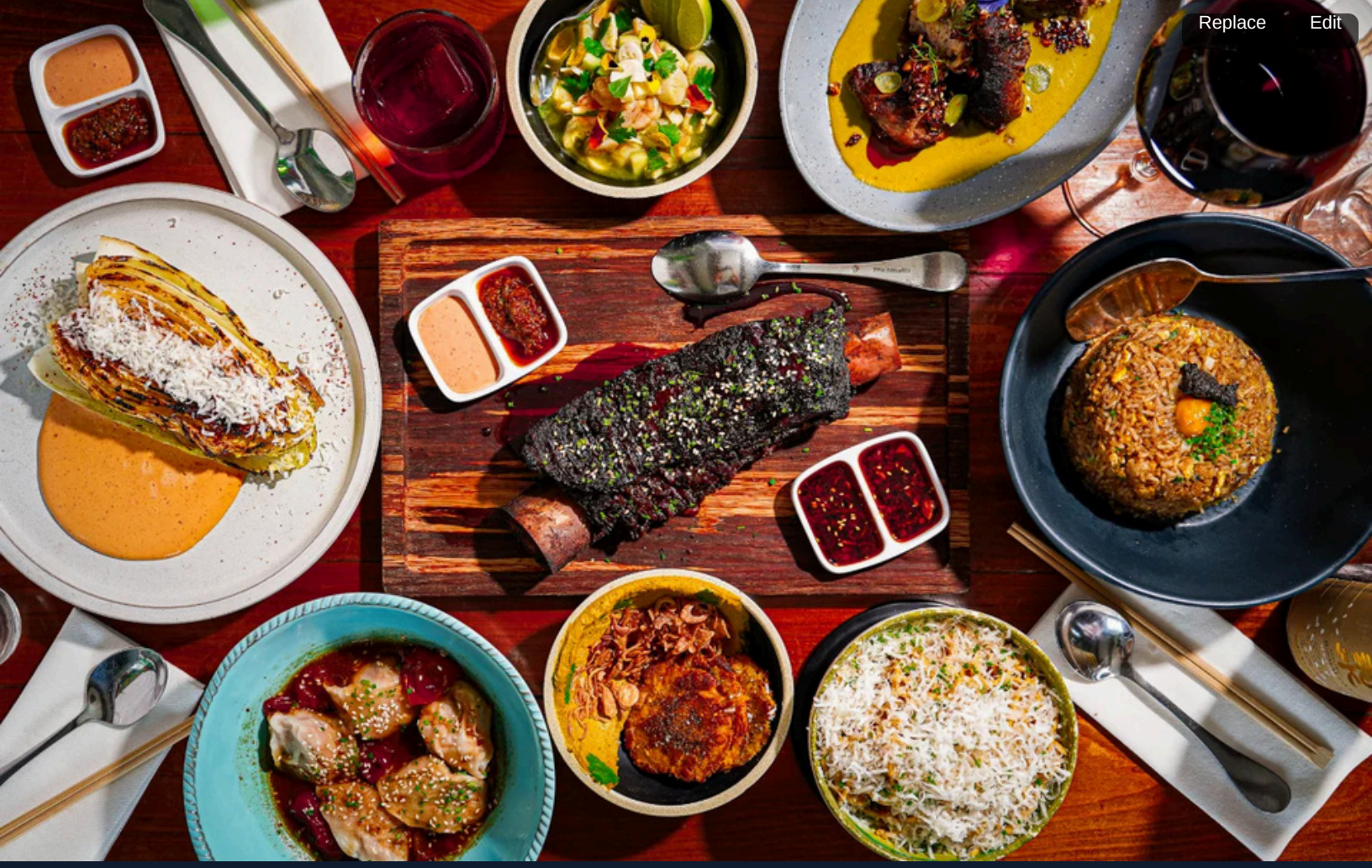
WEATHER

The courtyard is open-air. On a true washout we move you indoors at no charge.

ALLERGIES

Fish sauce, shellfish and peanuts live in this kitchen. Tell us early and we'll build around it.

RATES HELD THROUGH DECEMBER 2026



11 — BOOK IT

TELL US THE DATE. WE'LL DO THE REST.

Send us a date, a headcount and a rough budget and you'll have a proposal within one business day. Site visits Tuesday through Friday, 3 to 5pm.

EVENTS

ani@phucyea.com
305 602 3710

ADDRESS

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Miami, FL 33138

FOLLOW

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