

↳ GENERATOR

HOJA EVENTS SALE DECK | 2023

YOUR
NEXT
GATHERING
STARTS
HERE

HOJA
TAQUERIA



ABOUT HOJA TAQUERIA

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Hoja Taqueria's ethos spotlights one of the most precious ingredients in Mexican culture: corn.

All the tacos on the restaurant's menu are served on corn tortillas made in-house using masa from corn sourced directly from family-owned farms in the Southern Mexican state of Oaxaca.

To repay the labor of love these family-farmers pour into cultivating the heirloom corn, a portion of Hoja Taqueria's profits go directly back to the farmers to create a supportive and sustainable farm-to-table cycle.

Hoja Taqueria Miami Beach is not only offering unique menu items highlighting local ingredients and recipes inspired by Oaxacan traditions and culture, but also an exciting and innovative Mexican-inspired cocktail menu crafted by renowned mixologist Christine Wiseman, winner of 'Best American Bar Team' at Tales of a Cocktail and manager at Broken Shaker's Los Angeles' outpost. Using authentic flavors, spices, and ingredients, drinks like "Banana Mole Colada" and "CORN PORN" complement the food offerings perfectly.



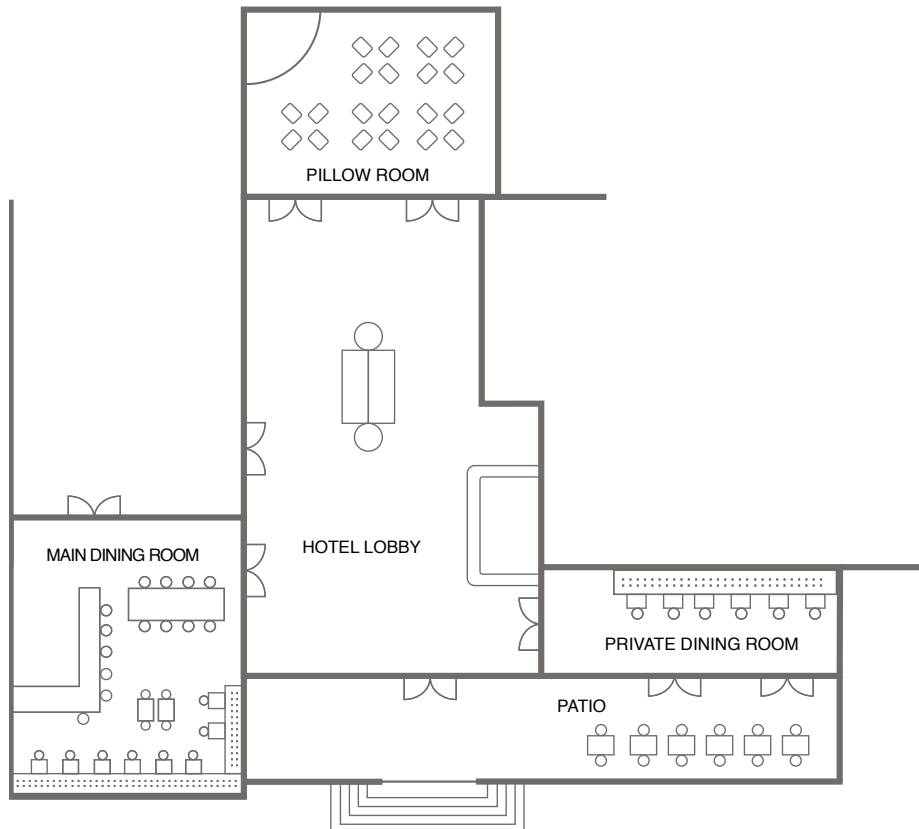
EVENT SPACE DETAILS

FEATURES

- Outdoor Space
- Private or Semi-Private
- Buffet, Platter, Passed Service
- Wireless Internet
- A/V Capacity
- DJ Plug In

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EVENT SPACE	SQUARE FOOTAGE	CAPACITY (SEATED)	CAPACITY (STANDING)
MAIN ROOM	860 SQ. FT.	40	60
PDR	400 SQ. FT.	20	20
PATIO	400 SQ. FT.	10	30
PILLOW ROOM	468 SQ. FT.	30	50



HOJA LUNCH EXPERIENCE

TACO BAR

Choice of 2 Proteins \$35
Choice of 3 Proteins \$42
Roasted Chicken Tinga
Beef Barbacoa
Pork Carnitas
Al Pastor Cauliflower
Served with:
House made corn Tortillas
Pickled Red Onions
Cilantro
Chiltepin Salsa
Avocado Salsa
House Hot Sauce

HOJA SIGNATURE SPREADS:

Choice of 2 Proteins \$45
Choice of 3 Proteins \$55
Roasted Chicken Tinga Beef
Barbacoa
Pork Carnitas
Al Pastor Cauliflower
Served with:
Mexican Red Rice
Refried Beans
Chipotle Corn Elote

SALSA BAR \$20 PER PERSON

Served with:
Corn Tortilla Chips
Guacamole
Chiltepin Salsa
Avocado Salsa
Salsa Roja
Salsa Morita
Habanero Salsa
House Hot Sauce

SALAD BAR \$25 PER PERSON

Served with:
Mixed Greens Tomatoes
Cucumbers
Jicama
Roasted Corn Shredded
Cabbage Red Onions
Cilantro Lime Dressing

DESSERT

Choice of 1 \$5
Choice of 2 \$8
Tres Leches
Churros



HOJA
HOJA
HOJA
HOJA

FAMILY STYLE PLATTERS

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Each platter feeds 8 people
Seated for 8 – 16 people
Stationary for 8 – 32 people

GUACAMOLE + SALSA TRIO \$112

Hoja salsa, salsa morita*, served with chips

MEXICAN CORN \$64

Chipotle aioli, cotija cheese, served with chicharrones

SHRIMP CEVICHE \$70

Key west pink shrimp, salsa cocktail, avocado served with chips

CHICKEN TINGA FLAUTAS \$72

Corn tortillas filled with chicken, topped with avocado salsa, Creama, lettuce and cotija cheese

TUNA TOSTADAS \$72

Chipotle aioli, soy, sesame, avocado puree on the top of a fried corn tortilla

SWEET POTATO TOSTADAS \$52

Koji sweet potato, avocado puree, almond cream, salsa morita* on the top of a fried corn tortilla

TACOS

(ALL SAME PROTEIN) \$80

Chicken|Carne Asada|Al Pastor|Sweet Potato|Fish +\$12

BURRITOS

(ALL THE SAME PROTEIN) \$68

Chicken|Carne Asada|Al Pastor|Sweet Potato | Mushroom +\$12

QUESADILLA

(ALL THE SAME PROTEIN) \$60

Chicken|Carne Asada|Al Pastor|Sweet Potato|Mushroom \$12

PASSED BITES

Guest Minimum: 30

Minimum Selections: 3

Choose any 3 items --- \$40 Per Person

Choose any 4 items --- \$47 Per Person

Choose any 5 items --- \$52 Per Person

TOSTADA - Fried Corn Tortilla topped with one of the below:

- **Key west pink shrimp ceviche** - salsa cocktail, avocado salsa
- **Tuna chipotle** - aioli soy, sesame, avocado puree
- **Chicken tinga** - refried beans, cotija cheese, lettuce, crema
- **Sweet potato** - avocado puree - almond crema, salsa Morita
- **Al pastor** - refried beans, cotija cheese, lettuce, crema

FLAUTAS - Corn tortilla rolled and stuffed with one of the below then fried:

- **Chicken tinga** - topped with avocado salsa, crema, lettuce and cotija cheese
- **Sweet potato & queso** - topped with crema and salsa morita
- **Sweet potato & chorizo** - topped with Avocado salsa and cotija cheese

TACOS - Corn tortilla topped with avocado salsa, chiltepin salsa, onion, and cilantro:

- Al pastor
- Carne asada
- Chicken
- Sweet potato
- Mushroom (+2 PP)

QUESADILLAS - Corn tortilla filled with Oaxaca cheese and one of the below:

- Al pastor
- Carne asada
- Chicken
- Sweet potato
- Mushroom (+2 PP)



BEVERAGE PACKAGES



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AVAILABLE FOR 2 HOUR MINIMUM

BEER & WINE

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\$35 PP For 2 Hours / \$50 PP For 3 Hours / \$57 PP For 4 Hours

- 1 each of a rotating selection of red, white and rose
- Choice of a rotating selection of imported and local brews

BEER, WINE & COCKTAIL

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\$45 PP For 2 Hours / \$62 PP For 3 Hours / \$72 PP For 4 Hours

- 1 each of a rotating selection of red, white and rose
- Choice of a rotating selection of imported and local brews
- Margarita, Old Fashioned, Sangria, Mojito

OPEN WELLS BAR & STANDARD MIXED DRINKS

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\$55 PP For 2 Hours / \$75 PP For 3 Hours / \$90 PP For 4 Hours

Vodka, Prairie Gin, Bacardi Rum, Teeling Whiskey, Espolon Tequila, Illegal Mezcal, Johnnie Walker Black Label

- 1 each of a rotating selection of red, white and rose
- Choice of a rotating selection of imported and local brews

OPEN PREMIUM BAR & STANDARD MIXED DRINKS

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\$80 PP For 2 Hours / \$125 PP For 3 Hours / \$150 PP For 4 Hours

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa Rum, Don Julio Tequila, Bulleit Bourbon, Glenlivet Scotch

- 1 each of a rotating selection of red, white and rose
- Choice of a rotating selection of imported and local brews

A LA CARTE BEVERAGE

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Pitchers Of House Cocktails - \$75 Per Pitcher / 5-6 Servings






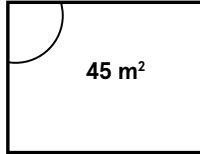
- Mojito
- Moscow Mule
- Margarita
- Bartender's Choice

PROPERTY OVERVIEW




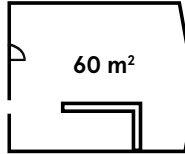
Miami's hottest property on South Beach has everything you need for your upcoming event. Whether you use our super sleek restaurant or our instagrammable pool-side bar – your party is guaranteed to be the talk of the town! You will be spoiled for choice with our spacious games room, sunny side pergola, contemporary lounge with pool views, and a terrace for intimate events! The cherry on the top? We have a dedicated events team that will make sure your every need is met!

- 102 Rooms
- Hoja Taqueria
- Hoja Beach
- Pool
- Lounge Area
- Outdoor Terrace
- 24-Hour Reception
- Free Wi-Fi




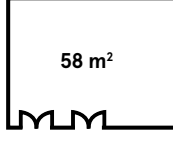
PILLOW ROOM

					 45 m ²
Standing 50 PAX	U-Shape 18 SEATS	Classroom 30 SEATS	Boardroom 20 SEATS	Cinema 24 SEATS	


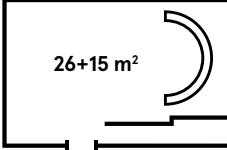
HOJA TAQUERIA

			 60 m ²
Standing 38 PAX	U-Shape 20 SEATS	Classroom 10 SEATS	

HOJA BEACH

			 58 m ²
Standing 50 PAX	U-Shape 24 SEATS	Classroom 30 SEATS	

BACK POOL TERRACE

	 26+15 m ²
Standing 150 PAX	

