



FINA

PRIME ITALIAN
MIAMI

PRIVATE EVENTS & GROUP DINING

**DESIGNED FOR TOGETHER.
MADE TO CELEBRATE.**

MIAMI • SOLÉ MIA, NORTH MIAMI



WELCOME TO FINA

WHERE TOGETHER BECOMES A FEELING.

Italian-American cooking, expressive cocktails, and genuine Miami hospitality — gathered around one table.

FINA Prime brings warm hospitality and bold flavor together in a setting designed for connection. From intimate dinners to full restaurant celebrations, every event is shaped around generous food, genuine service, and the people gathered around the table.

Our team handles every detail so you can be fully present with your guests — because at FINA, together tastes better.

— The FINA Prime Team

FOUR THINGS YOU'LL FEEL AT EVERY EVENT.

The details that make a FINA gathering unmistakably ours.

01

Italian-American Flavor

Handmade pasta, charcoal-fired steaks, and shareable plates crafted from seasonal ingredients — generous and made for the table.

02

Genuine Hospitality

A dedicated event team anticipates every need, so your only job is to enjoy the company you keep.

03

Artful Atmosphere

Warm lighting, expressive art, and modern Italian soul set a scene that feels celebratory the moment guests arrive.

04

Togetherness

Family-style service and a room built for connection turn any occasion into a shared memory.



CULINARY PHILOSOPHY

BOLD, GENEROUS, MADE TO SHARE.

Neapolitan-inspired pizza from our Italian Marra Forni oven, handmade pasta, charcoal-fired steaks, and the freshest seafood — including our signature whole branzino and hand-cut tartare. Every event menu is served family style and fully customized with our culinary team, with vegetarian, vegan, and gluten-free selections always available.

SIGNATURE

Branzino

FROM THE OVEN

Marra Forni

SERVICE

Family Style



THE BAR

EXPRESSIVE COCKTAILS & CURATED WINES.

Italian aperitivo, bright spritzes, and a curated wine list meet a playful cocktail program — from smoky classics to zero-proof creations. Add welcome drinks, champagne toasts, or a bespoke event cocktail named for your celebration.

SIGNATURE COCKTAILS

FINA

FINA Spritz

Cellotini

Volcan

Chili Mango Margarita

Amalfi Breeze

Solé Mia Sunrise

Solé Mia Sunset

Jungle Bird

Gin Basil Smash

Espresso Martini

Signora Sorrel



ATMOSPHERE

MODERN ITALIAN SOUL, MIAMI ENERGY.

A setting that feels celebratory from the moment your guests arrive.

FINA blends warm lighting, expressive art, and effortless hospitality with the pulse of Miami. Our soundtrack moves from bossa and lounge to jazz-house, setting an easy, spirited tone for the evening.

Approved private entertainment — live music, DJ sets, and more — can be arranged to make your event entirely your own.

OCCASIONS

EVENTS WE HOST.



Birthday
Celebrations



Engagement
Dinners



Rehearsal
Dinners



Bridal &
Baby Showers



Corporate
Dinners



Holiday
Parties



Product
Launches



Cocktail
Receptions



Networking
Events



Family
Celebrations



Private
Brunches



Full Restaurant
Buyouts





THE SPACES · 01

MAIN DINING ROOM

The heart of FINA — a refined, energetic room wrapped in navy, cream, and warm brass. Ideal for milestone dinners, corporate gatherings, and celebrations, available semi-private or as part of a full buyout.

SQUARE FEET

2,400

SEATED

90

RECEPTION

120

DRAFT

Dimensions & capacities pending final confirmation.



THE SPACES · 02

BAR & LOUNGE

A moody, marble-topped bar with backlit shelves — the perfect stage for cocktail receptions, networking, happy hours, and brand events. Guests mingle over signature cocktails and curated wines in an effortlessly social setting.

SQUARE FEET

SEATED

RECEPTION

700

24

45

DRAFT Dimensions & capacities pending final confirmation.

TERRACE & OUTDOOR DINING

Al fresco Miami evenings under warm light and lush greenery.

Our terrace offers a breezy, coastal ambiance ideal for brunch events, evening celebrations, and cocktail receptions — a relaxed yet elevated setting beneath the open sky.

1,400 Sq Ft · 50 Seated · 70 Reception

DRAFT Pending confirmation.





THE SPACES · 04

PRIVATE DINING ROOMS

Intimate, exclusive, and entirely yours.

Enclosed rooms offering a discreet, luxurious setting for private moments and meaningful celebrations — from corporate luncheons to elegant dinner parties, with rich textures and a serene ambiance.

400 Sq Ft · 20 Seated · 30 Reception

DRAFT Pending confirmation.



THE SPACES · 05

CHEF'S TABLE

A front-row seat to the artistry of our kitchen. Gathered around a communal table beside the open kitchen, guests enjoy a theatrical, interactive dining experience guided by our culinary team — the ultimate setting for an unforgettable celebration.

SQUARE FEET

200

SEATED

12

EXPERIENCE

Chef-Led

DRAFT

Dimensions & capacities pending final confirmation.



THE SPACES · 06

FULL RESTAURANT BUYOUT

Take over all of FINA — indoor, terrace, and bar — for a completely private affair, backed by a dedicated event team.

SQUARE FEET

4,900

SEATED

160

RECEPTION

220

- Indoor & outdoor access
- Dedicated event team
- Full bar service

- Custom music & lighting
- Bespoke menus
- Branding opportunities

THE VENUE

FLOOR PLAN & CAPACITY

INDOOR

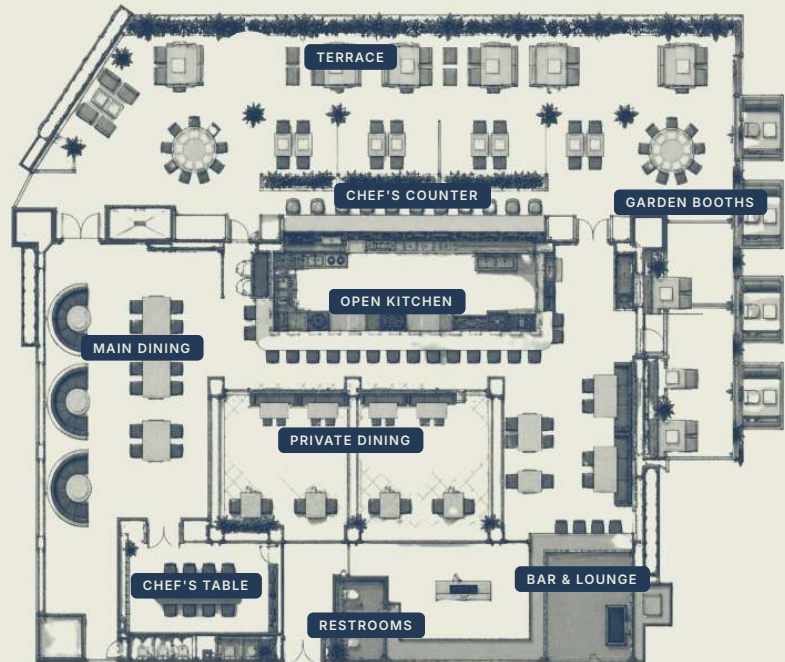
Main Dining Room	90 Seats
Bar & Cocktail Area	24 Seats
Private Dining Rooms	20 Seats
Chef's Table	12 Seats

OUTDOOR

Terrace & Lounge	50 Seats
Garden Booths	24 Seats

FULL RESTAURANT BUY-OUT

160 Seated · 220
Reception



DRAFT

Illustrative layout & capacities — zones and configurations are flexible and fully customized for each event.

PRIX FIXE MENUS

Family-style to start and finish, with an individual choice of entrée. Every menu is fully customizable with our culinary team.

The Gathering

55 / guest

THREE COURSE · FAMILY STYLE

STARTER

Classic Caesar Salad

Romaine, crispy baguette, shaved parmesan

ENTRÉES — CHOICE OF ONE

Lasagna

Bolognese, béchamel, pomodoro, mozzarella

Rigatoni Alfredo

Chicken Piccata

Mashed potato, broccoli

DESSERT

Assorted Dessert Platter

The Table

70 / guest

THREE COURSE · FAMILY STYLE

STARTERS — CHOICE OF TWO

Arugula Salad

Calamari

Italian Meatballs

Bruschetta

ENTRÉES — CHOICE OF THREE

Shrimp Risotto

Chicken Parmesan

Salmon

Spinach, mash, beurre blanc

Penne alla Vodka & Pancetta

Rigatoni Bolognese

Churrasco

DESSERT

Assorted Dessert Platter

The Celebration

85 / guest

FOUR COURSE · FAMILY STYLE

STARTERS — CHOICE OF TWO

Burrata · Arugula · Charcuterie

Calamari · Grilled Octopus

Tuna Tartare · Meatballs · Bruschetta

ENTRÉES — CHOICE OF THREE

Filet Mignon

Asparagus, mashed potato

Branzino

Chef's sauce, vegetables

Frutti di Mare · Lasagna

Chicken Parmesan · Lamb Chops

Fettuccine Tartufo

DESSERT

Assorted Dessert Platter

Sales tax, service charge, and beverages are not included. Menus & final guest counts confirmed three business days in advance.

PASSED HORS D'OEUVRES.

Passed Hors d'Oeuvres

25 / guest · per
hour

COOL CANAPÉS

Truffle cream cheese blinis, smoked salmon

Beet tartine, goat cheese & basil

Melon & prosciutto skewer

Vol-au-vent tuna tartare

Bresaola ricotta roll · Bruschetta

HOT SAVORY BITES

Shrimp-stuffed artichoke, truffle honey

Quail egg & mushroom tartlet

Shrimp blinis, lemon aioli

Cod-stuffed piquillo peppers, marinara

Potato tortilla & anchovy · Chicken vol-au-vent

The FINA Experience

DRAFT PACKAGE

125 / guest

- Welcome prosecco or signature cocktail
- Premium entrée selection
- Passed hors d'oeuvres
- Shared sides

- Three starters, family style
- Dessert presentation
- Pasta course
- Coffee & espresso service

BAR PACKAGES

RAISE A GLASS TOGETHER.

Aperitivo

OPEN BAR

40 / guest · per hour

House red, white & rosé

House prosecco & seasonal beer

Choice of two signature cocktails

Soft drinks · still & sparkling water

Prime Bar

PREMIUM OPEN BAR

55 / guest · per hour

Premium spirits

House wines, prosecco & beer

Signature & zero-proof cocktails

Soft drinks · still & sparkling water

Wine & Pairings

BY THE BOTTLE

45 / guest pairing

House bottle wine — 50 / bottle

Wine pairing — 45 / guest (min. 4)

Non-alcoholic package — 15 / guest

Welcome prosecco · champagne toast

Add-Ons

Custom Cocktail

[Inquire](#)

Espresso Martini

Service

[Inquire](#)

Limoncello Toast

[Inquire](#)

Wine Corkage

35 / bottle

Sales tax and 20% gratuity are not included. Package pricing is per guest, per hour.

MAKE IT YOUR OWN

ENHANCEMENTS.

Personal touches to elevate your celebration. Ask our events team for availability and pricing.

- ♦ Custom printed menus
- ♦ Personalized menu headers
- ♦ Branded cocktail napkins
- ♦ Custom welcome signage
- ♦ Floral coordination
- ♦ Celebration cakes
- ♦ Live music
- ♦ DJ
- ♦ Photographer
- ♦ Step-and-repeat
- ♦ Dessert station
- ♦ Children's menu
- ♦ Microphone & presentation screen
- ♦ Custom branding
- ♦ Dedicated bartender
- ♦ Champagne toast
- ♦ Wine pairing
- ♦ Custom event cocktail

FREQUENTLY ASKED QUESTIONS

How do I book a private event?

Reach our events team by phone or email, or reserve via OpenTable or Resy. Private dining & buyouts require advance booking.

Is a deposit required?

Parties of six or more are secured with a credit-card authorization. Private dining may require a deposit to hold your date.

What is the cancellation policy?

Groups: 6 hours' notice (otherwise a 25 / guest fee). Private dining & buyouts: kindly provide 48–72 hours' notice.

When is the final guest count due?

The final guaranteed count is required three business days before the event.

Can we customize the menu?

Absolutely. Our culinary team tailors every menu to your group, including dietary needs.

Do you accommodate dietary restrictions?

Yes — gluten-free, vegetarian & vegan options are available. Please share allergies in advance.

Can we bring an outside cake?

Yes, with advance approval. A cake service fee of 35 applies.

Can we bring our own wine?

Permitted with prior approval and a 35 corkage fee per bottle.

Do you offer children's menus?

Yes — children's menu options are available upon request.

How long is the event period?

Standard duration is 2.5–3 hours; additional time may require a higher minimum or fee.

What is the dress code?

Elegant casual — sophistication with ease. Come comfortable and confident.

Can we decorate?

Simple table décor & balloons are welcome. We kindly ask no confetti or glitter to preserve the space.

Do you provide A/V or entertainment?

Yes — A/V and approved private entertainment can be arranged. Please inquire with our team.

Is parking available?

Valet is available, plus Solé Mia parking on-site, confirmed based on your event date.

How do you handle payment?

All major credit & debit cards, plus Apple Pay & Google Pay. Checks may be split up to 4–6 ways.

Do you offer printed menus?

Yes — custom menus with your wording & logo, submitted at least 72 hours prior.

Are pets allowed?

Service dogs are welcome indoors; other pets are welcome on the patio only.

Is the venue accessible?

FINA is fully accessible with seating indoors, on the patio & at the bar.

THE PROCESS

HOW TO BOOK.



EVENT POLICIES

DRAFT

Deposit	25% to reserve	Final Guarantee	3 business days
Event Duration	2.5-3 hours	Additional Hour	Inquire
Sales Tax	7%	Gratuity / Service	20%
Corkage Fee	35 / bottle	Outside Cake	35 fee
Décor	No confetti / glitter	Entertainment	Advance approval

TRUSTED PARTNERS

PREFERRED VENDORS

FINA works with a curated network of trusted partners to bring every detail of your event to life. Our events team will happily make an introduction.

Floral & Décor

Tablescapes, installations & ambiance styling tailored to your celebration.

[CURATED PARTNERS — INQUIRE](#)

Cakes & Desserts

Custom celebration cakes & dessert stations from local pâtissiers.

[CURATED PARTNERS — INQUIRE](#)

A/V & Production

Sound, lighting, microphones & presentation screens for any format.

[CURATED PARTNERS — INQUIRE](#)

Photography & Video

Event photographers & videographers to capture the evening.

[CURATED PARTNERS — INQUIRE](#)

Entertainment & DJ

Live musicians, DJs & approved private entertainment.

[CURATED PARTNERS — INQUIRE](#)

Rentals & Staging

Specialty furniture, linens, step-and-repeat & branding.

[CURATED PARTNERS — INQUIRE](#)

DRAFT

Vendor directory to be finalized — outside vendors are welcome with advance approval.



**LET'S PLAN SOMETHING
UNFORGETTABLE.**

Together Tastes Better.

EVENT COORDINATOR

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FINA PRIME ITALIAN — MADE TO GATHER