

PRIVATE WEEKEND PARTY

M Grill offers special private event packages so you can enjoy all the exceptional Brazilian BBQ and décor without any hassle.

JOSH Y.

MGRILLSTEAKHOUSEEVENTS@GMAIL.COM

213-389-2770 (M GRILL)



PRICING

ULTIMATE CHURRASCO \$68
18 CUTS OF MEAT
FULL SALAD BAR

SOFT DRINKS & COFFEE PACKAGE \$3*

*COKE, DIET COKE, SPRITE, GINGER ALE, TONIC,
SODA WATER, CRANBERRY JUICE, LEMONADE, COFFEE*
**EXCLUDES GUARANA*

All events are required to meet a
minimum food and beverage
expenditure. Minimums vary due to
peak dates. Minimums do NOT
include a 20% service charge or
state sales tax.

Minimum: \$4,000

**\$5,000 in December*

OTHER TERMS & CONDITIONS

CHILD PRICING

*Children between 4 to 10 years old
are half price from the selected
package*

OTHER FEES

Mic & Speakers - \$50

Projector & Screen - \$50

Corkage - \$35 per 750 ml bottle of wine

*Please bring your own containers for
any desserts you may offer your guests**

DIGITAL DISCLOSURE

*Please be advised that your event may be
subject to the capturing of photography
and video recordings for the explicit
purpose of utilization in our marketing*

TIME ALLOCATION

11:30AM – 2:30PM

**A charge of \$20 per minute will be
applied for any overtime. The restaurant
must be vacated by 3 pm at the latest.
You and/or your decorator may arrive
at 9:30AM at the earliest to set up. We
ask that you do not pin or use tape
damaging to the walls for decoration.
Any damages to the restaurant will be
your responsibility. In addition, we do
not assume any responsibility for any
left equipment.*



OTHER TERMS & CONDITIONS

FINAL COUNT

Final Count - A guarantee must be given 7 days before the event. The number of guests will be considered a guarantee. We will charge at the minimum 90% of your given guest count regardless of how many people attend.

OUTSIDE VENDORS

DJs require liability insurance. All other vendors are welcome as long as space permits. We ask vendors to be respectful of our restaurant. Any damage will be the vendor's responsibility.

DEPOSIT

*We require a \$2,000 Deposit to secure your reservation. We operate within first come, first serve. Deposits are in the form of a Digital Gift Card.
<https://app.upserve.com/b/m-grill-brazilian-steakhouse/gift-card>*

CANCELLATION POLICY

Your deposit is non-refundable. However, you may use your gift card deposit at M Grill during business hours.



OUR FAVORITE VENDORS

live · love · create

Website: www.livelovecreateevents.com

E-mail: christine@livelovecreateevents.com

IG: @Livelovecreate, TT: @Livelovecreateevents

Established in 2009, Live.Love.Create Events is a boutique full-service event planning company. Be a part of our #EVENTures as we live to love and love to create.



Website: www.skymeadowplace.com

E-mail: Ellen@skymeadowplace.com

IG: @Skymeadowplace

At Sky Meadow Place, we don't just plan events; we create extraordinary moments that will leave a lasting impression on you and your guests. From concept development and design to all the intricate details of event planning, our team is dedicated to partnering with our clients to bring their visions to life.

White Blossom

WEDDING & EVENT PLANNING

E-mail: info@whiteblossemevents.com (Amy)

IG: @Whiteblossemevents

White Blossom Events is a wedding and event planner who has been in the industry for over 13 years. Our team is truly passionate about what we do and love being apart of our special moments in our client's lives.

Meat Menu



**SMOKED
SAUSAGE**



**GARLIC
CHICKEN THIGH**



**BRAZILIAN
SAUSAGE**



TOP SIRLOIN



**PICANHA
(HOUSE SPECIAL)**



**BONELESS
LEG OF LAMB**



PORK RIBS



**PARMESAN
CHICKEN
BY REQUEST**



**BACON WRAPPED
CHICKEN BREAST**



**PARMESAN
PICANHA**



**GARLIC
PICANHA**



SHORT RIBS



**GRILLED
PINEAPPLE**



FILET MIGNON



**BOTTOM
SIRLOIN**



RIBEYE



**RACK OF
LAMB**



COSTELAO

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

Salad Bar

Fried Plantains
Farofa
Pimenta Malagueta
Steamed Garlic Rice
Feijoada
Beef Stroganoff
Cream of Corn
Collard Greens
Mashed Yucca
Pimienta Malagueta
Honey Glazed Bacon
Cheese Board and Cold Cuts
Manchego
Parmigiano Reggiano
Gruyère
Prosciutto
Salami
Broccolini/Cauliflower
Grilled Bell Peppers
Pickled White Onions
Tomatoes
Tomato Vinaigrette
Chimichurri
Chickpeas Salad

Smoked Salmon
Shrimp Cocktail
Roasted Brussel Sprouts
Hummus
Olives/Mozzarella Medley
Papaya
Roasted Garlic
Roasted Carrots
Grilled Zucchini
Hearts of Palm
Roasted Mushrooms
Kale Salad
Potato Salad
Caesar Salad
Arugula Salad
Quinoa Salad
Cucumber Salad
Butter Lettuce
Beets
Artichoke Hearts

Dressing
Champagne Vinaigrette
Balsamic Vinaigrette
Horse Radish

(Items Subject to Change)