MOTHER WOLF

MOTHER WOLF MIAMI EVENTS DECK

TEN FIVE

MOTHER WOLF

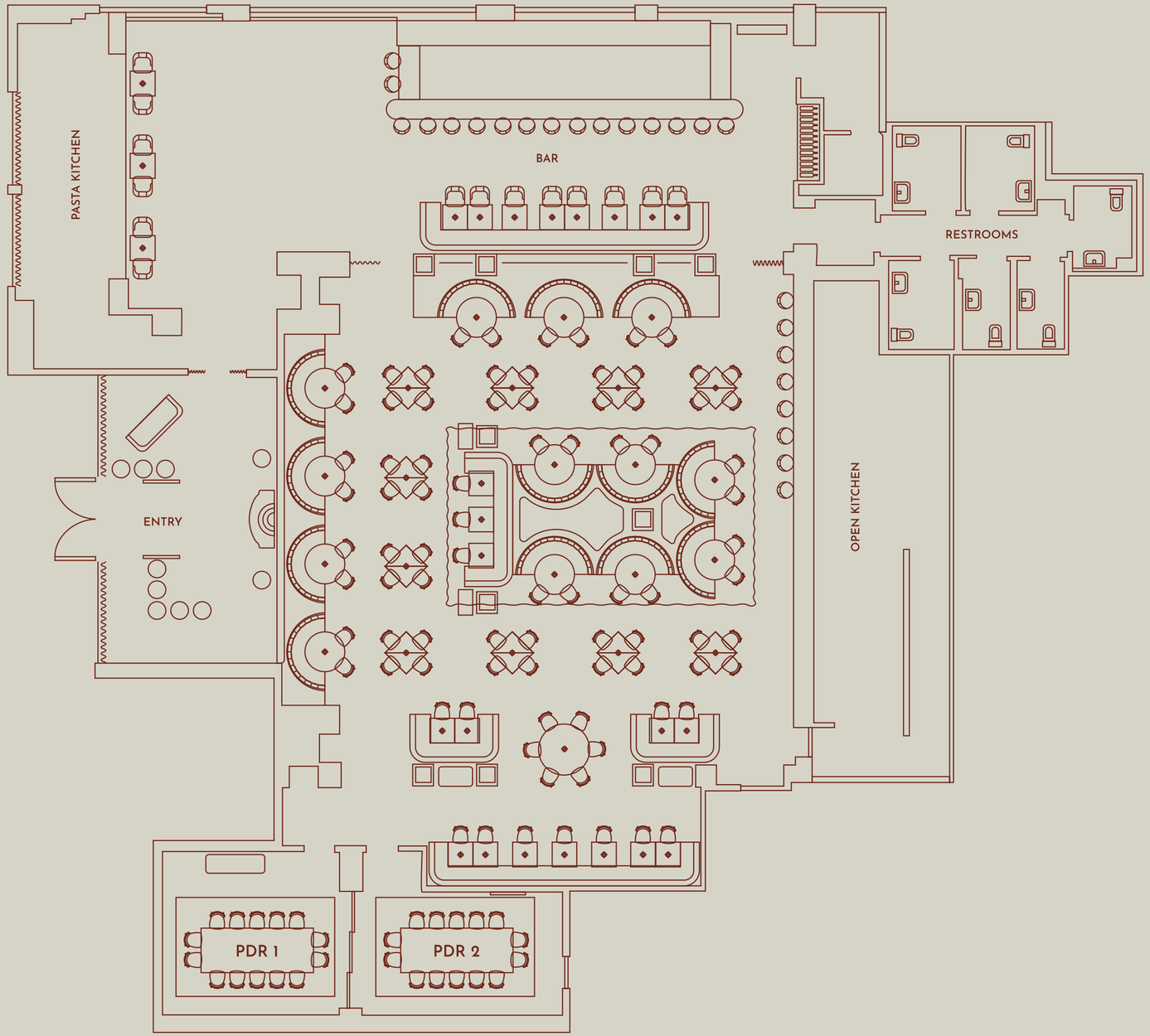
Evan Funke's Homage to la Cucina Romana. Mother Wolf honors Rome's mythological origin story of Remus, Romulus and the Lupa Capitolina. With Rome as the singular inspiration for Mother Wolf, Chef Evan Funke's rich and soulful cooking echoes themes of shepherds, popes, farmers and artisans with wafer-thin wood fired pizzas, hyper-seasonal antipasti and the exceptional pastas for which Funke is renowned. Many of the Roman classics are featured - Carbonara, all'Amatriciana, alla Gricia, al Burro, Arrabiata and more. Our events feature thoughtfully curated menus from Chef Evan Funke. Located in Miami's Design District in the historic Buick building, our private dining room seats up to 32 guests. The entire restaurant can accommodate up to 200 guests for sit down dinner and 300 guests for reception style events.

- ACCOMMODATES UP TO:
  - 300 GUESTS RECEPTION-STYLE
  - 200 GUESTS SEATED
  - 32 GUESTS IN PRIVATE DINING ROOM
- 10,000 SQ FT OF FLEXIBLE EVENT SPACE
- CHEF-DRIVEN BESPOKE MENUS
- CRAFT MIXOLOGY PROGRAM
- IN-HOUSE AV CAPABILITIES
- VALET PARKING AVAILABLE

MOTHER WOLF

RESTAURANT:

- SQ FT: 10,000
- RECEPTION: 300
- SEATED: 200



MOTHER WOLF

PDR 1:

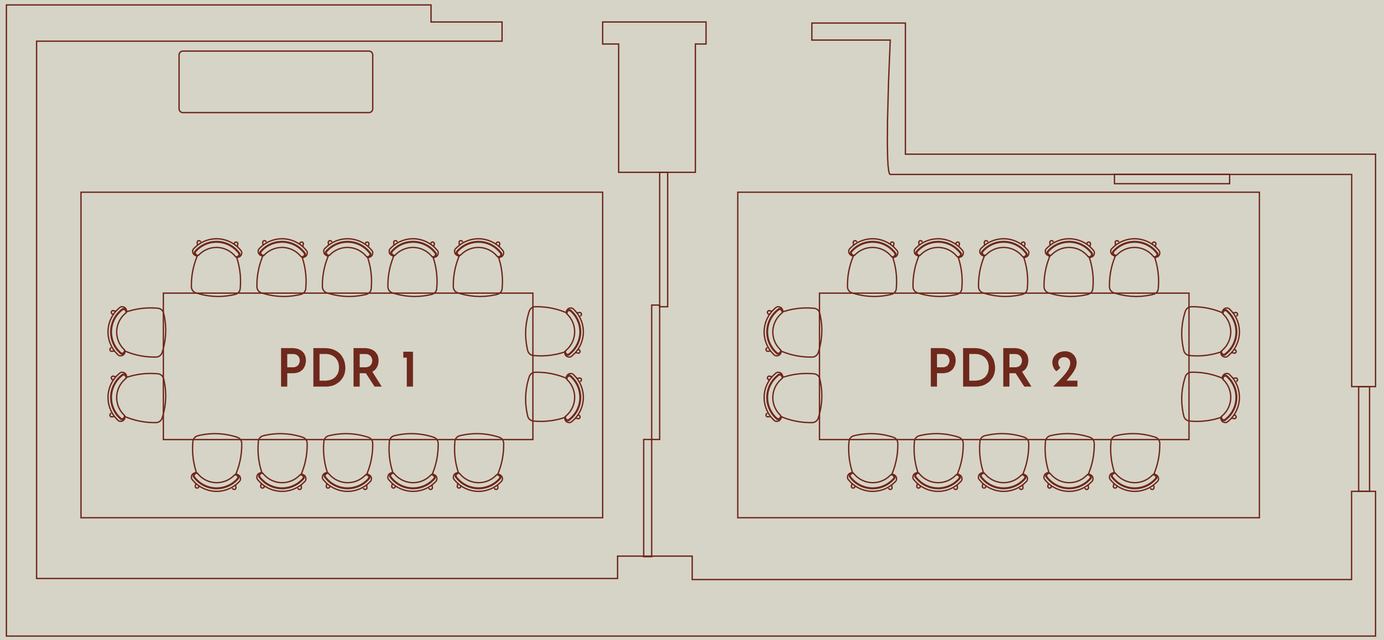
- SQ FT: 300
- RECEPTION: 30
- SEATED: 14

PDR 2:

- SQ FT: 280
- RECEPTION: 28
- SEATED: 14

PDR 1 & 2:

- SQ FT: 580
- RECEPTION: 58
- SEATED: 32



EVAN FUNKE is a two-time James Beard-nominated chef based in Los Angeles. After working for six years with Wolfgang Puck at the iconic Spago in Beverly Hills, Funke departed for Bologna where he apprenticed with master pasta maker, Alessandra Spini of La Vecchia Scuola Bolognese. Under Spini's tutelage, Funke honed the time-honored techniques of making pasta completely by hand and acquired skills that would change his approach to cooking for good. Funke, a culinary storyteller, is a custodian of Italian tradition and a master of the old world techniques and culture of handmade pasta. Mother Wolf is Chef Evan's homage to the Eternal City and culinary heritage of La Cucina Romana. With Rome as the singular focus for Mother Wolf, Funke's rich and soulful cooking is a mosaic of the ancient, pastoral and urban culinary heritage of la cucina Romana. The menu at Mother Wolf echos themes of shepherds, popes, farmers and artisans through wafer-thin wood fired pizzas, hyper-seasonal antipasti and the traditional handmade pastas for which Funke is renowned.

Forbes

Mother Wolf opening brings SPQR and pasta to Miami Miami's Design District, offering handmade pastas, focaccias, and more inspired by Rome. Led by Chef Evan Funke and Ten Five, the restaurant promises an open, welcoming dining experience.

EATER

Funke's newest outpost features a "pasta lab," where diners can watch the pasta-making process. Signature dishes like cacio e pepe and rigatoni alla carbonara join Miami-inspired items, including spaghetti Ricci di Mare with sea urchin and seafood-heavy Fritto Misto di Mare.

HAUTE LIVING

Evan Funke's Mother Wolf may be the hardest reservation to get in Miami. Now open in the Design District, this highly anticipated restaurant blends Roman culinary traditions with contemporary luxury, offering an unforgettable dining experience.

OCEAN DRIVE

Mother Wolf Miami fits perfectly into the district's luxury scene, surrounded by brands like Gucci and Louis Vuitton. Inside, it honors Roman culinary traditions with opulent design, blending the timeless charm of Rome with Miami's vibrant art deco flair.

TRAVEL+ LEISURE

Fontainebleau Las Vegas finally opened last December with some 36 bars, restaurants, and nightclubs adjoin the atrium, including menus from acclaimed chef Evan Funke. Lauded as the pasta king of Los Angeles, showcases his celebrated carbs at Mother Wolf.

TIME

The pasta and pizza master came correct with a focused selection of authentic Roman cuisine at Mother Wolf, including a bright prawn dish served with green garlic salsa verde.

Los Angeles Times

Evan Funke's Mother Wolf is just as opulent as the one in Hollywood, the negronis just as excellent, the fiori di zucca stuffed and fried to perfection and gilded with dollops of caviar and the rigatoncini alla vaccinara just as al dente and mesmerizing.

Condé Nast Traveler

Saying that Fontainebleau is the longest-awaited Las Vegas property is no hyperbole: There are some truly new-to-Vegas experiences on the dining front: numbering among the 36 restaurants and lounges is Mother Wolf, which doles out Roman pizza and hand-cut pasta.

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THANK YOU!

TO BOOK YOUR EVENT PLEASE CONTACT

events@motherwolfmiami.com