

NIÑO GORDO



SPECIAL EVENTS



112 NW 28th Street - Wynwood - Miami

ABOUT

Brought to life by Germán Sitz and Pedro Peña, Niño Gordo exploded onto the Buenos Aires dining scene as a genre-defying Asian grill with Argentine soul earning a spot at #34 on Latin America's 50 Best.

Now in Miami, the cult favorite brings that same rebellious spirit to Wynwood, fusing Japanese, Korean & Southeast Asian techniques with the bold, bright flavors of the city. Inside, theatrical rooms pulse with energy—each one layered with its own visual surprise.

Founded with a passion for creating memorable dining experiences, Niño Gordo offers a sophisticated yet welcoming atmosphere for both intimate gatherings and grand celebrations.

Niño Gordo Highlights

Thoughtfully designed spaces for various event types

Customizable experiences tailored to your needs

Distinctive culinary approach with local influences

Prime Miami location with a sophisticated ambiance



THE FOOD

Niño Gordo's menu is thoughtfully crafted to deliver exceptional culinary experiences that balance innovation with tradition.

To Start

Vibrant and artful small plates that showcase our chefs' creativity and technical precision.

Main Course

Perfectly executed proteins and thoughtfully composed plates meant for sharing.

Dessert

Innovative sweet finales that incorporate both classic techniques and contemporary presentations.

Beverage Program

Curated natural wine selections from General Manager and Wine Buyer, Ashley Newsome. Craft cocktails from the Niño Gordo and Dekotora team and a curated spirits selection that complements and enhances our culinary offerings.



OUR TEAM

Chef Pedro

With over 15 years of culinary expertise, Chef Pedro brings his passion for innovative flavors to Niño Gordo. His dedication to locally-sourced ingredients creates a unique dining experience that celebrates Miami's diverse culinary landscape.

Chef Germán

Chef Germán's expertise in traditional techniques combined with modern presentation elevates every dish. His commitment to culinary excellence ensures that each plate is a work of art, perfectly balanced in flavor and presentation.

Our Menu Philosophy

The Niño Gordo menu is a thoughtful journey through Japan, Korea and Southeast Asia with a distinctive Miami influence, creating an unforgettable culinary experience for our guests.



THE AMBIANCE

Niño Gordo offers a sophisticated yet welcoming atmosphere that combines elegant design with charming hospitality. Our carefully curated spaces create the perfect backdrop for memorable dining experiences and special events.

Our ambiance is carefully designed to create a multi-sensory experience that complements our culinary offerings and turns any night into a celebration!

What to expect

Thoughtfully designed lighting that can be curated to match the feel of your celebration

Curated soundtrack that enhances the dining experience

Comfortable seating arranged for both intimacy and conversation

Distinctive design elements that reflect our unique character



THE ATMOSPHERE



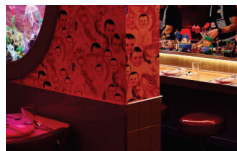
Niño Gordo offers four distinctive spaces for events, each with its own unique character and ambiance. From intimate gatherings to grand celebrations, our versatile venues provide the perfect backdrop for any occasion.



The Kitchen Counter

Where all the excitement happens - Perfect for smaller groups who love to watch the chef in action!

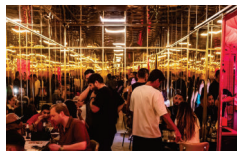
Capacity (Semi Private): 12 seated | No standing option



Main Dining Room

Our main dining area offers the full Niño Gordo experience - Is vibrant and inviting with contemporary design elements and comfortable seating.

Capacity (Semi Private): 30 seated | 45 standing



The Gold Room

Our most luxurious space featuring elegant gold accents and sophisticated design - Perfect for upscale events and extra-special celebrations.

Capacity (Semi Private): 30 seated | 45 standing



Dekotora

Inspired by Japanese decorated-truck culture, this unique space features dim lighting and minimalist aesthetics for a truly distinctive and ultra-intimate experience.

Capacity (Semi Private): 16 seated | 20 standing

THE KITCHEN COUNTER



Features

Counter style seating, view of the kitchen, service from the chef.



Ideal for

Perfect for smaller groups who like to watch the kitchen in action.



MAIN DINING ROOM



Features

Private bar, adjustable lighting, premium sound system, flexible seating arrangements



Ideal for

Corporate dinners, celebratory gatherings, rehearsal dinners, milestone celebrations



THE GOLD ROOM



Features

Private bar, adjustable lighting, premium sound system, flexible seating arrangements



Ideal for

Special occasions and VIP events looking for a WOW factor.



DEKOTORA



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Features

Private sushi and cocktail bar, adjustable lighting, premium sound system, projection capabilities



Ideal for

Intimate gatherings, private dinners, and exclusive events seeking a distinctive atmosphere with Japanese-inspired elegance.



RESERVATION PROCESS



Niño Gordo event packages are highly customizable.
Price is adjusted based on event style, menu and add-ons.
Pricing estimates are based on food, beverage and all preparation.
Staffing required for the event itself may be an additional fee.

Reservation Process

To inquire about an event reservation, contact events@niniogordo.us with details including date, timeframe and number of guests for your event.

From there you will receive information on prix fixe menus and other options. Once packages are agreed upon, you will receive an agreement. A 50% deposit is required to secure the date and space.



ADDITIONAL INFORMATION / FAQs



Niño Gordo provides full-service event support to ensure every detail is executed flawlessly.

Add ons

Floral arrangements
Live DJ booking
Balloons and decor

Special Accommodations

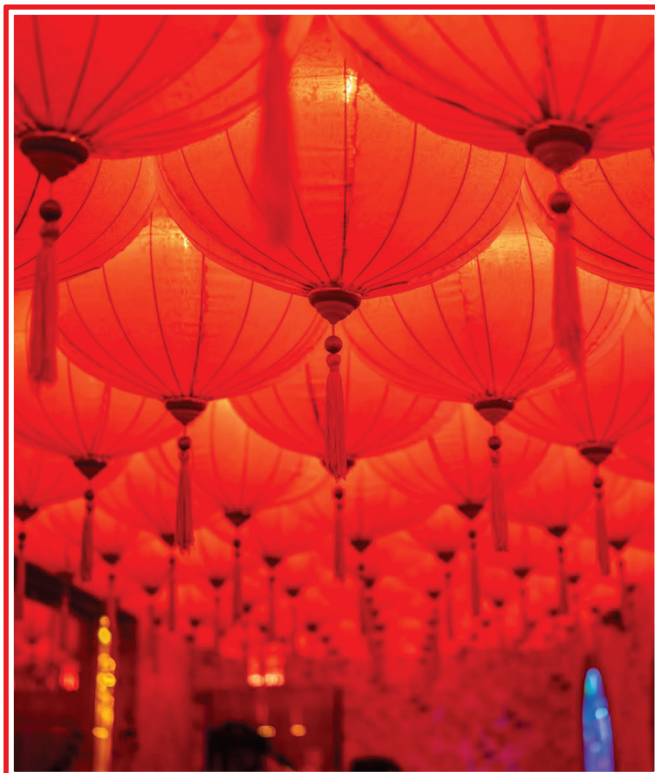
Dietary restrictions and allergies can be accommodated with advance notice. Our chefs are experienced in creating exceptional alternatives for various dietary needs.

Parking

Limited street parking nearby.

A Note on Pricing

Niño Gordo's events packages are customizable. Prices are based on event style, menu selections.



CONTACT US

We look forward to hosting your next special event at Niño Gordo. Our team is ready to assist you in creating a memorable experience tailored to your specific needs and preferences.

From initial inquiry to final execution, we look forward to providing you with personalized attention.

 Ashley Newsome / General Manager

 786.889.8083

 events@niniogordo.us

 112 NW 28th St, Wynwood

 [@xniniogordomiag](https://www.instagram.com/xniniogordomiag)



THANK YOU!