

Tikki Beach

Event Prices and Menus

CHARTER RATE	\$500 per hour and up
FUEL	\$100 per hour
DOCKAGE	\$300-\$750 (Miami) \$700-\$1000 (Ft. Lauderdale-WPB)
DELIVERY	Hollywood \$700, Ft. Laud \$1000
CREW	18% (Holidays 25% - minimum \$1000)
GRATUITY	Optional

ADDITIONS

MUSIC	DJ/\$500+, Steel Drum/\$800+, Trios and Bands/\$1000 and up
DANCE	Tahitian/ Latin/Fire/and more \$400 per dancer
FLOWERS	Packages starting at \$300
LINENS	\$200 and up
CHINA/SILVER	\$5 per person
BANNERS	\$200 and up
CUSTOM CAKES	\$4 per person and up

BEVERAGES

		open bar / up to 4 hrs
CHILD BAR	\$ 9pp	Soda/ Juice bar or Tropical Non-alcohol Bar with Frozen Drinks
BEER/WINE	\$17	Corona and Miller products, Chardonnay, Cabernet
TROPICAL	\$22	Frozen tropical drinks, beer, wine, soda, and juice
CALL	\$25	Fris Vodka, Seagram's Gin, Bacardi, Cuervo, Jim Beam, Seagram's 7
PREMIUM	\$35	Grey Goose, Tanqueray Gin, Captain Morgan, Cuervo1800, Jack Daniels, Dewars, Jonny Walker Black
OPEN BARS INCLUDE		Apple, watermelon, peach, melon, banana, raspberry liquors
SPECIALTY ADDITIONS		Red Bull, Greeting drink, Frozen drinks, Shooter package, Espresso

TB Buffet Menus

TIKKI Special

\$25 / Person

- Salad: Mandarin salad bar
- Sides (1): Vegetable of choice
- Entrée: Pineapple sesame chicken
- Pasta: Penne pasta with sautéed vegetables in white wine and butter sauce
- Dessert: Assorted, chef's choice desserts

MALIBU

\$35 / Person

- Display: Cheese board and tropical fruit platter
- Salad: Mandarin salad bar
- Sides (2): Chef choice vegetable, and rice *or* potato
- Entrée One: Tender marinated skirt steak in a light mushroom sauce
- Entrée Two: Pineapple sesame chicken
- Dessert: Assorted, chef's choice

LAGUNA

\$45 / Person

- Display: Cheese board and tropical fruit platter
- Passed (2): Coconut Shrimp, Chicken satay with Thai peanut dip
- Salad: Mandarin salad bar
- Sides (2): Chef choice vegetable, and rice *or* potato
- Entrée One: Tender marinated skirt steak in a light mushroom sauce
- Entrée Two: Fish of the day - or pineapple sesame chicken
- Dessert: Assorted, chef's choice

SIGNATURE LUAU

\$55 / Person

Guests are presented with a lei and an orchid garnished drink at boarding

- Display: Lavish cheese and tropical fruit display
- Passed (3): Chicken satay, Conch fritters, Coconut shrimp
- Entrees (2): Hawaiian pork, Honey-sesame Chicken, Beef Kon Tiki, Ginger Mahi
- Salad: Mandarin Salad Station
- Sides (3): Aloha sweet potato soufflé, vegetable stir fry, Coconut rice pilaf
- Dessert: Banana-coconut bread pudding

TB BBQ

\$20-40 / Person

- Entrees: Kosher Hotdogs, Tender BBQ Ribs, BBQ Chicken Quarters, Marinated Skirt Steak
- Sides: Corn on cob, baked beans, potato salad, garden salad
- Dessert: Assorted chef's choice

Additional hors d'oeuvres and upgraded entrees can be added to any menu.
Menus include fresh baked rolls with butter, and coffee service.

TB Menus (Continued)

SERENDIPITY \$15 pp

Tri colored tortilla chips with mango salsa
Smoked marlin dip with crispy wonton chips
Roasted red pepper hummus and tabouli with herb pita chips
Chocolate Fondue: pretzels, bananas, marshmallows, and strawberries

FANDANGO \$20 pp

Display: Cheese and fruit display, Tri-colored tortilla chips with fresh mango salsa
Passed: Coconut shrimp, Crab fritters with cocktail sauce, Ginger sesame chicken skewers

OLE' \$30 pp

Display: Chicken quesadillas with goat cheese and assorted toppings, Ultimate Nacho Bar
Passed: Crab Cakes with corn and avocado salsa, Ham croquettes, Mini taquitos
Chicken Tamale with chili sauce, Beef and Chicken Empanadas

SUSHI STATION \$20 pp / \$35 pp

Assortment of sashimi and rolls including: California, salmon, tuna, spicy tuna, eel, and vegetable
Wasabi, pickled ginger, soy sauce, spicy mayo sauce
Sides include: Seaweed salad and green salad with ginger dressing

FAJITA STATION \$20 pp / \$25 pp

Grilled cilantro chicken and Corona marinated beef strips with warm tortillas
served with grilled red/green peppers, sweet onions, lettuce, cheddar cheese, and green chili
Sauces: pico de gallo, sour cream, guacamole Sides: Tortilla chips and jalapenos

TASTE OF ITALY \$20 pp / \$25 pp

Fresh pasta sautéed to order and served with a side of garlic bread
Pastas include: penne and fettuccini Sauces: alfredo, marinara, and vodka sauce
Shrimp, bacon, sun-dried tomato, mushrooms, onions, artichokes, black olives, prochuitto, peas

CARVING STATIONS A LA CARTE

Five pepper tenderloin of beef, assorted miniature rolls with béarnaise and Bordeaux	\$19pp
Whole roasted farm turkey with Dijon mustard, pesto mayonnaise, and cranberry relish	\$13pp
Cuban style prime rib of beef with a chimichurri sauce and sweet Hawaiian onion rolls	\$18pp

CHILDREN PARTY MENU \$16 pp

Assorted chips and dips, Mini franks in a blanket, Chicken tenders with honey mustard
Assorted gourmet pizzas, Baked ziti
Chocolate chip cookies and brownies -or- Custom Cake