

Tikki Beach

Event Prices and Packages

CHARTER		\$700 -\$1500 per hour (seasonally adjusted)
FUEL		\$150 per hour
DOCKAGE		Miami \$300, Ft Laud \$800, Boca & Palm Beach \$2000
DELIVERY		Downtown Miami \$600, Hollywood \$800, Ft. Laud \$1400
LABOR		18% is added to entire bill (minimum \$1400)
GRATUITY		optional
TAX		7% in Dade County
ADDITIONS		
MUSIC		DJ/\$650+, Steel Drum/\$800+, Trios and Bands/\$1000 and up
DANCE		Tahitian/\$700+, Latin/\$500+, Fire/\$600+
FLOWERS		Lower deck/\$400, Upper deck/\$600, Wedding arch / \$300+
LINENS		\$350 / lower deck
CHINA/SILVER		\$7 per person (Bambu'ware available \$2pp – think Green!)
BANNERS		\$200 and up
CUSTOM CAKES		\$5 per person and up
BEVERAGE PACKAGES		
		open bar / per person / up to 4 hrs
CHILD BAR	\$9-14	Soda/ Juice bar or Tropical Non-alcohol Bar with Frozen Drinks
BEER/WINE	\$19	Corona and Miller products, Chardonnay, Cabernet
TROPICAL	\$25	Frozen tropical drinks, beer, wine, soda, and juice
CALL	\$29	Fris Vodka, Seagram's Gin, Bacardi, Cuervo, Jim Beam, Seagram's 7
PREMIUM	\$39	Grey Goose, Tanqueray Gin, Captain Morgan, Cuervo1800, Jack Daniels, Dewars, Jonny Walker Black
LIQUOR BARS INCLUDE		Apple, watermelon, peach, melon, banana, raspberry liquors
SPECIALTY ADDITIONS		Greeting drink, Frozen drinks, Shooter package, Espresso

Tikki Beach Signature Buffet Menus

MALIBU

\$39 / Person

- Display: Cheese board and tropical fruit platter
Salad: Mandarin salad bar
Sides (2): Chef choice rice *or* potato, chef choice vegetable
Entrée One: Tender marinated skirt steak in a mushroom sauce with peppers and onions
Entrée Two: Chicken breast with pineapple sesame glaze
Dessert: Chef's choice

LAGUNA

\$52 / 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 rice *or* potato, chef choice vegetable
Entrée One: Tender marinated skirt steak in a mushroom sauce with peppers and onions
Entrée Two: Fish of the day - *or* pineapple sesame chicken
Dessert: Chef's choice

BORA BORA

\$75 / Person

- Display: Cheese board and tropical fruit platter
Passed (4): Chicken satay with spicy peanut Thai dip, Coconut shrimp kabob
Crab w/ mango on cucumber, Assorted dim sum with ponzu sauce
Salad: Mandarin salad bar
Sides (3): Chef choice rice, potato, *and* vegetable
Entrée One: Fish of day prepared with passion fruit butter and a touch of cream
Carved (1): Choose from Prime rib, NY strip, steamship round, roasted lamb, turkey, ham
Dessert: Assorted cakes and tartlets

FIJI

\$89 / Person

- Display (2): Cheese board and tropical fruit platter, vegetable crudités
Passed (5): Scallop lollipops, Parmesan stuffed artichoke, Mini crab cakes
Coconut shrimp kabob, Curry chicken tartlette
Salads (2): Mandarin salad bar, Asparagus salad in shallot vinaigrette
Sides (3): Chef choice rice, potato *and* vegetable
Entrée One: Chicken dish of choice
Entrée Two: Chef choice fish
Carved (1): Choose from Prime rib, NY strip, tenderloin, steamship round, roasted lamb, turkey, ham
Dessert: Assorted cakes and tartlets

\$125 will be charged for carving attendant

Menus include fresh baked rolls with butter, coffee and tea service.

High grade plastic ware is provided. Bambu-ware/\$2pp, China and silver/ \$5pp

Tikki Beach Hors d'oeuvre Menus

SERENDIPITY \$19 pp

Display:

Tri colored tortilla chips with mango salsa

Smoked marlin dip with crispy wonton chips

Spinach and artichoke dip in pumpnickel round with toasted bread squares

Middle Eastern Mezze: Roasted red pepper hummus and babaganoush with herb pita chips

Chocolate Fondue: pretzels, bananas, marshmallows, and strawberries

FANDANGO \$25 pp

Display:

Cheese and fruit display Tri-colored tortilla chips with fresh mango salsa

Passed:

Polynesian riblettes Crab fritters with spicy cocktail sauce Ginger sesame chicken skewers

OLE' \$35 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

COOLRUNNINGS \$49 pp

Display:

Assorted Jamaican patties Plantain & yucca chips with smoked marlin dip Jerk chicken wings and drumettes

Passed:

Coconut shrimp on kabob Beef brochette with rum raisin chutney Crab with mango on cucumber
Grilled Calypso chicken kabob Avocado and cilantro on toast point Conch fritters with cocktail sauce

GEISHA \$65 pp

Display:

Thai chicken lettuce wraps Black satin chicken drums Assorted dim sum and dips

Passed:

Grilled scallop Lollipops Spicy Tuna Tartar with avocado on wonton chip Curry Almond Chicken tartlette
Shrimp with Szechwan orange glaze Shitake mushroom tempura Curried beef salad in cucumber cup
Crab Rangoon with pineapple sauce Veggie steamed dimpling with ponzu

Tikki Beach Stationary Menus

An attendant fee of \$125 will be required of each station.

A minimum of 2 stations are required for a la carte dining, unless adding to a buffet.

RAW BAR \$25 pp and up

Fresh plump oysters, clams, and cold peeled shrimp on a decorative bed of ice
Sides include: Lemon wedge, horseradish, spicy cocktail sauce
Add at \$MP mini lobster tails, snow crab, or stone crabs (seasonal only)

SOUTH BEACH CEVICHE BAR \$25 pp and up

Refreshing homemade ceviche served in scallop shells and wonton chips
Shrimp, salmon, and Escovith snapper

SUSHI SASHIMI BAR \$22 pp / \$47 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

SPANISH TAPAS \$20 pp / \$29 pp

Garbanzo bean salad, Chorizo sausage with roasted peppers, Chicken empanadas,
Artichoke and cherry tomatoes with manchego cheese, Ham croquettes
Grilled shrimp skewer w/ orange and fennel, Chicken and chorizo stuffed mushrooms

SOUTHWEST FAJITA STATION \$20 pp / \$29 pp

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

TASTE OF ITALY \$20 pp / \$29 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

Whole roasted farm turkey with Dijon mustard, pesto mayonnaise, and cranberry relish	\$13pp
Rocky mountain leg of lamb with a roasted garlic honey mustard and minted marmalade	\$15pp
Cuban style prime rib of beef with a chimichurri sauce and sweet Hawaiian onion rolls	\$18pp
Five pepper tenderloin of beef, assorted miniature rolls with béarnaise and Bordeaux	\$22pp
Aged hickory smoked sirloin of beef with a blueberry port wine sauce	\$20pp

Tikki Beach Signature Luau \$59pp

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

*** Add \$10pp for Whole Roast Pig Display ***

Display: Lavish cheese and tropical fruit display

Passed hors d'oeuvres: Chicken satay, sweet/sour meatballs, mango/crab on cucumber

Entrees (choose 2): Hawaiian pork, Honey-sesame Chicken, Beef Kon Tiki, Ginger Mahi Mahi

Salad: Mandarin Salad Station with fresh dinner rolls w/ sweet butter

Sides: Aloha sweet potato soufflé, Asian vegetable stir fry, coconut rice pilaf

Dessert: Island banana-coconut bread pudding studded w/ chips of bittersweet chocolate

Tikki Beach BBQ

2 entrees / \$35pp

3 entrees / \$45pp

Kosher Hotdogs

BBQ Ribs

Beef Kon Tiki

BBQ Beef Sandwiches

¼ lb Burgers

BBQ Chicken

Teriyaki Chicken

Pulled Pork Sandwiches

Includes:

Buffalo chicken wings with blue cheese

Mac n' cheese, Corn on cob, Baked beans, Mandarin salad

Chocolate pecan brownies

Children's Menus

Option 1 \$20

(Choose One)

TACO station: Beef and chicken tacos with tortilla chips, black beans and rice

PASTA bar: 2 pastas, 2 sauces, garden salad, garlic cheese bread

BBQ: Hot dogs, chicken, french fries, and garden salad

Option 2 \$25

Assorted chips and dips, Chicken tenders with honey mustard dip

Garden salad, French fries

Mini assorted pizzas, Hot dogs with all the trimmings

Dessert of choice or custom birthday cake

Option 3 \$32

Assorted chips and dips, Chicken tenders with honey mustard

Sweet and sour egg rolls, Mini franks wrapped in baked pastry

Garden salad, French fries

Mini assorted pizzas, Baked ziti, Hot dogs with all the trimmings

Dessert of choice or custom birthday cake

BUFFET MENU ITEMS

DISPLAY PLATTERS (50-100 guests/ 1 platter - 100+ guests/ 2 platters)

\$200 Middle eastern mezze	\$395 Antipasto platter	\$150 Vegetable crudité	\$225 Fresh fruit display
\$250 Chicken drums and wings	\$295 Grilled kabobs	\$150 Sandwich board	\$150 Cocktail meatballs
\$500 Import/dom cheese display	\$250 Thai lettuce wraps	\$150 Brie with raspberry	\$295 Salmon platter
\$225 Chicken quesadillas	\$275 Dim sum assortment	\$150 Ultimate nachos	\$250 Polynesian riblettes

HORS D'OEUVRES (prices are per piece)

Large Shrimp Cocktail: \$50 per lb/ 10 lb minimum – Jumbo Shrimp: \$60 per lb/ 10 lb minimum
40-65 guests/10lbs, 65-80/15lbs, 80-110/20lbs, 110-130/30lbs, 130+/35lbs

\$2.25 Conch or crab fritters	\$2.75 Assorted dim sum	\$1.25 Beef or chicken empanadas
\$2.00 Baked artichoke hearts	\$2.00 Sweet n' sour meatballs	\$2.95 Ginger beef or chicken satay
\$1.75 Tomato and basil bruchetta	\$3.95 Coconut shrimp	\$3.95 Scallops wrapped in bacon
\$3.50 Ceviche on endive	\$3.25 Grilled scallop lollipops	\$2.75 Sweet peppers w/ chorizo
\$2.25 Mini chicken taquitos	\$3.50 Crab mango on cucumber	\$3.15 Curry chicken tartlette
\$2.00 Mini beef franks in pastry	\$2.25 Ham croquettes	\$4.00 Tuna tartar with avocado
\$2.75 Veggie potsticker with ponzu	\$4.00 Beef Wellington	\$2.75 Salmon & goat cheese
\$2.25 Crab stuffed mushrooms	\$1.75 Mini beef tamales	\$1.75 Mushroom gorgonzola
\$1.75 Assorted sushi rolls (pc)	\$4.75 Lobster skewers	\$3.50 Crab cakes w/ avocado salsa

MANDARIN SALAD STATION

Romaine hearts with: tomatoes, cucumbers, onions, bleu cheese, oranges, pecans, croutons, parmesan
Dressings: raspberry & mango vinaigrettes, blue cheese, ranch, 1000 Island

SIDE ITEMS

Caribbean vegetable mix	Asian stir- fry vegetables	Grilled Mediterranean vegetables
Thai Asian beef salad	Oriental noodle salad	Asparagus spears in a shallot vinaigrette
Garlic yukon gold potatoes	Aloha sweet potatoes	Smashed vanilla rum potatoes
Potatoes au gratin	Potatoes lyonnaise	Rosemary red bliss potatoes
Coconut or jasmine rice	Mediterranean couscous	Orange mojo-marinated yucca

ENTRÉE SELECTIONS

Pineapple sesame chicken	Groupers in passion fruit butter	Beef kon tiki
Lobster ravioli in roasted tomato cream	Indian coconut curry chicken	Stir fry beef or chicken
Mojo marinated pork	Hawaiian-style ham	Whole roasted turkey breast
Snapper in tomato shallot beurre blanc	Maui crusted salmon	Snapper vera cruz
Groupers in sweet corn and shrimp ragu	Mahi with citrus garlic & wine	Top round roast of beef

(\$ Market Price)

Lobster tails with drawn butter	Roasted whole luau pig	Steamship round of beef
Seared Ahi tuna medallions	Chilean sea bass	Lamb chops with mint jelly
Beef tenderloin	New York Strip	Prime rib