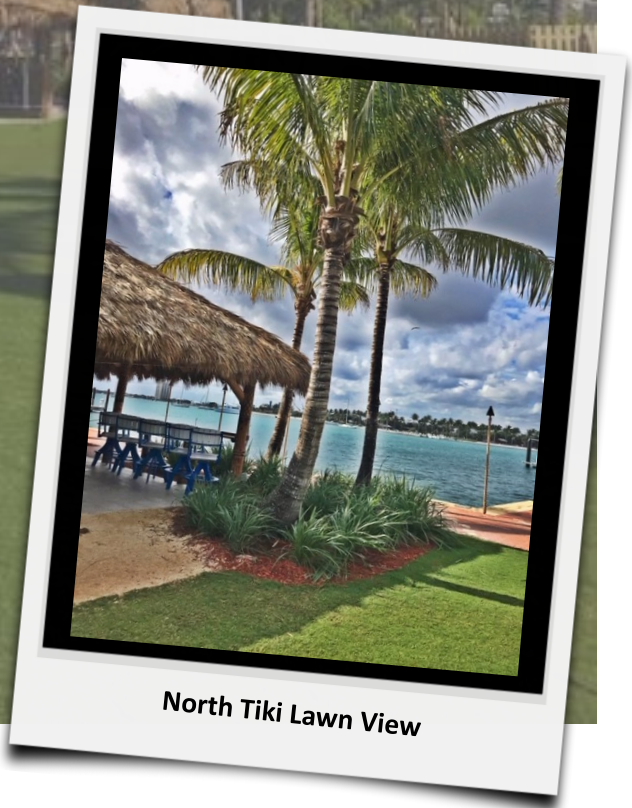




# Tiki Hut & Lawn Venues



Ceremony Lawn



North Tiki Lawn View



# Sailfish Marina's Tiki Venue Information

## Ceremony Lawn Venue

Located just south of the Sailfish Marina Restaurant and Tiki Bar sits the Tiki Ceremony Lawn. This absolutely stunning grass lawn overlooks Peanut Island, our fleet of beautiful Sportfish Yachts and the crystal blue Intracoastal Waterway. The twin arching Coconut Palms face westward to help capture the colorful sunsets each evening and provides a picturesque location to say I Do. From a small ceremony of 10 to a larger ceremony of 200 the Ceremony Lawn is a perfect fit!

## Island Tiki Lawn Venue

The Island Tiki Lawn Venue is an extension of the Ceremony Lawn Venue. This 250 x 60 foot beautiful grass area is a wonderful location for receptions, cocktail mingles, fishing tournaments and large events. With room for a variety of tent sizes or stringed lighting, this is a fun outdoor and waterside area with lots of potential for a fabulous event.

## North Tiki Lawn

The North Tiki Lawn is located just in front or "North" of the Tiki Bar. This is an open aired bistro lit venue site located right along our seawall and walkway. Looking for a nautical cocktail reception, outdoor tropical dining area, fun interactive weigh in site or place to gather for a 20th high school reunion with corn hole game included! Look no further!

The North Tiki Lawn is a perfect fit!

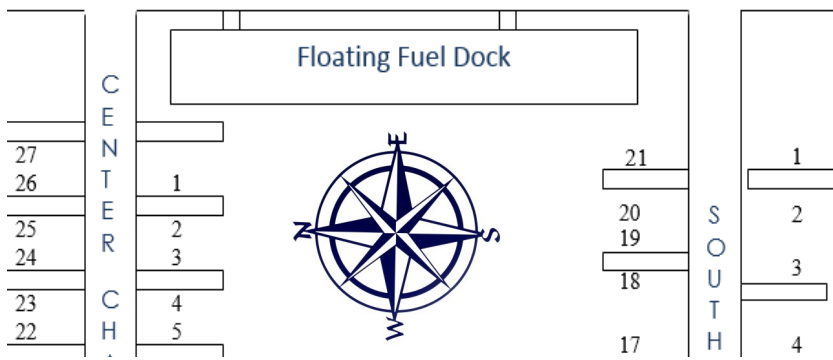
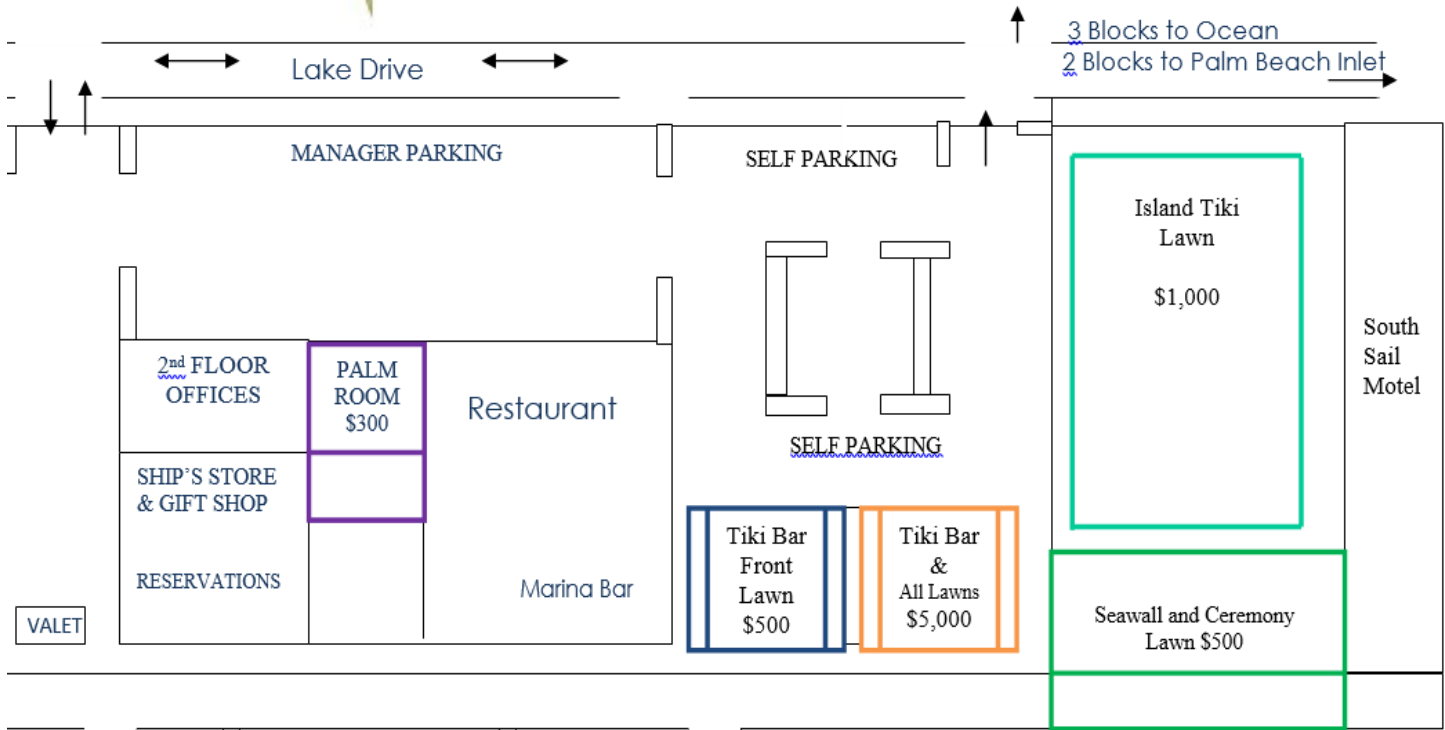
## The Sailfish Marina Tiki Bar

With the rental of the free standing Sailfish Marina Tiki Bar it automatically includes the 3 above Tiki Venues spaces. The Tiki Bar has its own 360 degree bar, lighted Tiki Torch walkway, fire pit, 4 large flat screen TV's, lawn space for connecting tents and plenty of outdoor seating. This is the ultimate waterfront venue location!





The Sailfish Marina Tiki Bar and Lawn Venues are all located along our seawall and have direct views of the sparkling Florida Intracoastal Waterway, our Marina and of Peanut Island.



\*Price is subject to 20% taxable service charge and 7% Florida State Sales Tax

\* The initial deposit must be received by the SFM Banquet Manager along with a signed contract to secure the event date and time.



## Sailfish Marina Resort Hot Hors d' Oeuvres

STATIONED OR BUTLER PASSED

ORDERS BASED OFF 100PCS

### Vegetable

- ~ Spanakopita \$275.00
- ~ Mini Quiche Lorraine \$275.00
- ~ Vegetable Egg Rolls \$275.00
- ~ Jalapeno Poppers \$275.00
- ~ Mini Brie and Raspberry En Croute \$325.00

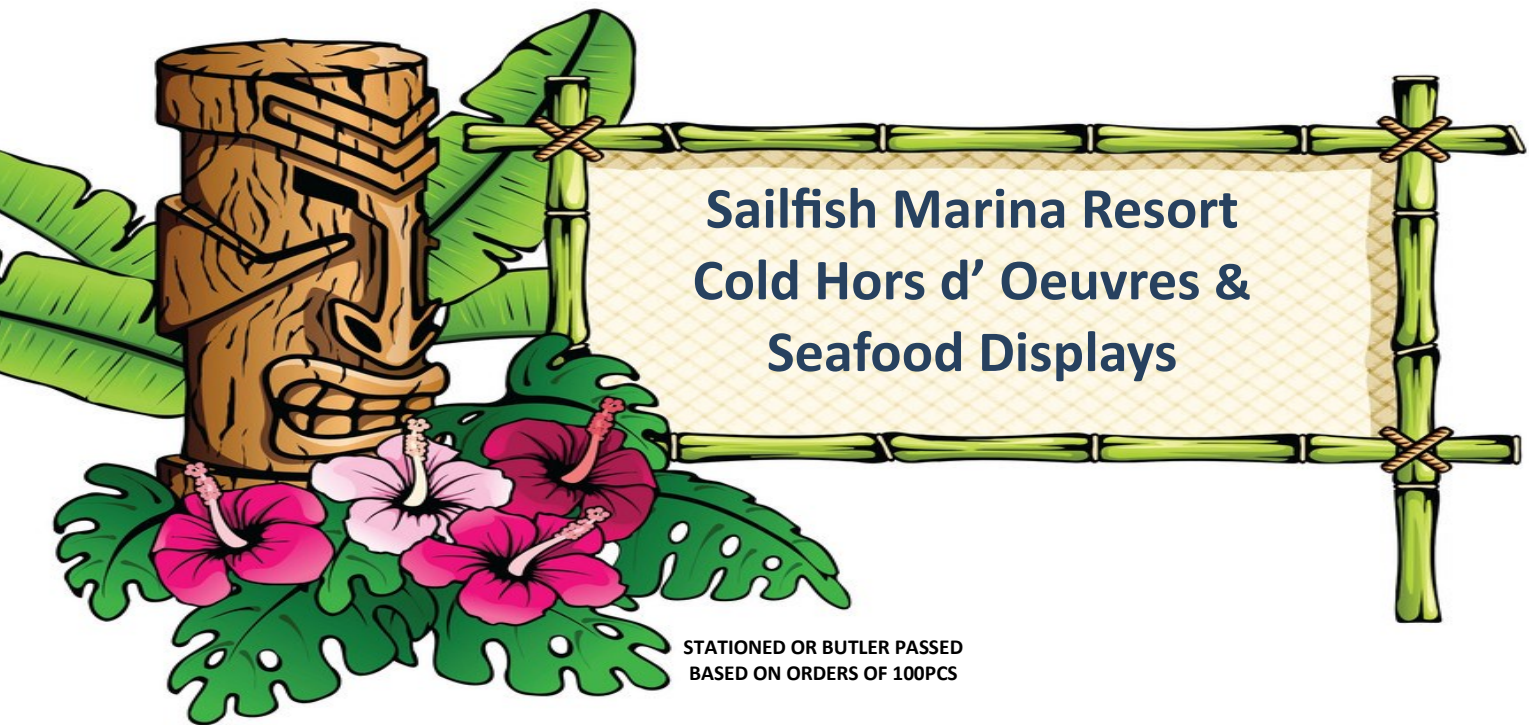
### Seafood

- ~ Dolphin Fingers \$325.00
- ~ Mushrooms Filled with Spinach and Crabmeat \$350.00
- ~ Scallops Wrapped in Bacon \$350.00
- ~ Island Coconut Shrimp \$350.00
- ~ Oysters Rockefeller Style \$425.00
- ~ Mini Crab Cakes Served with a Mustard Sauce \$450.00

### Meat

- ~ Swedish Meatballs \$275.00
- ~ Sesame Chicken Tenders \$275.00
- ~ Chicken Satay \$325
- ~ Grilled Chicken Quesadilla  
Served with salsa, sour cream, and guacamole \$325.00
- ~ Caribbean Style Chicken Wings  
Tossed in a habanero mango sauce \$325.00
- ~ Mini Cuban Monte Cristo Sandwiches \$350.00
- ~ Beef Empanadas \$350.00
- ~ Mini Beef Wellingtons \$350.00
- ~ Petite Grilled Lamb Chops \$450.00





## Sailfish Marina Resort Cold Hors d' Oeuvres & Seafood Displays

STATIONED OR BUTLER PASSED  
BASED ON ORDERS OF 100PCS

### Served Chilled

- ~ Bruschetta Topped with Tomato Basil Relish and Balsamic Drizzle \$275.00
  - ~ Prosciutto Wrapped Melon \$325.00
- ~ Smoked Salmon Mousse Served on a Cucumber Round \$325.00
  - ~ Ahi Tuna Poke Served on a Crisp Wonton \$400.00
    - ~ Deviled Eggs Oscar  
Topped with crisp crumbled bacon and béarnaise sauce \$400.00

### Seafood Displays

- ~ Jumbo Shrimp Cocktail \$500.00
- ~ Marinated Greenlip Mussels \$325.00
- ~ Oysters on the Half Shell \$350.00
- ~ Sushi Display \$16.00 Per Person (Based on 5 Pieces Per Person)  
Assorted Sushi Served with Soy, Wasabi and Pickled Ginger

### Platters and Displays

- ~ Sliced Seasonal Fruit and Berries - Served with a honey Yogurt Sauce  
\$5.00 Per Person
- ~ Vegetable Crudit  - Fresh Garden Vegetables Served with Buttermilk Ranch Dressing  
\$5.00 Per Person
- ~ Cheese Display - An Assortment of Cheeses with Crackers and Lahvosh  
\$6.00 Per Person
  - ~ Smoked Fish Dip Served with Crackers and Lahvosh  
\$8.00 Per Person
- ~ Antipasto Display— An Assortment of Imported Deli Meats, Chesses and Marinated Vegetables.  
Served with Crostini and Lahvosh Crackers  
\$12.00 Per Person





# Banquet Dinner Buffets

\*Price is subject to 20% taxable service charge and 7% Florida State Sales Tax  
\* Substitutions and alterations of meals available upon request

## Dinner Buffet Pricing Options

**(2) Entrée Buffet \$42.00 per person**

**(3) Entrée Buffet \$49.00 per person**

**(4) Entrée Buffet \$56.00 per person**

*All buffets include rolls and butter, iced tea and coffee*

## Choice of Two Starter Items

Mixed Greens with House Dressings  
Caesar salad  
Pasta Primavera Salad  
Sliced Tomato and Mozzarella Salad  
Marinated Calamari Salad  
Tabbouleh Salad

## Entrees (See Above Pricing)

Sauteed Chicken Breast with a Roasted Garlic Sauce  
Blackened Dolphin with a Chardonnay Butter Sauce and Tropical Fruit Salsa  
Sliced Sirloin with a Red Wine Demi Glace  
Roasted Pork Loin with a Chipotle Demi Glace  
Grilled Salmon with a dill sauce  
Grouper Francaise with a lemon caper butter sauce  
Grilled Swordfish with a chimichurri sauce (add \$2)  
Eggplant Parmesan

## Choice of One Vegetable

Seasonal Mixed Caribbean Vegetables  
Broccoli  
Zucchini and Fresh Yellow Squash  
Green Beans

## Choice of One Starch

Roasted Potatoes  
Baked Penne Pasta  
Mashed Potatoes  
Yellow Rice  
Gnocchi Mac & Cheese (Add \$1.00)

## Choice of two Desserts

Assorted Mini Pastries  
Chocolate Cake  
New York or Salted Caramel Cheesecake  
Key Lime Pie  
Warm Coconut Rum Bread Pudding



## Themed Dinner Buffet Options

\*Price is Subject to 20% Taxable Service Charge and 6.5% Florida State Sales Tax

- Substitutions and Alterations of Meals Available Upon Request

### Peanut Island BBQ

Creamy Cole slaw

Potato Salad

Grilled Chuck Burgers

BBQ Chicken Breasts

Baby Back Ribs

Buns and Condiments to Include: Lettuce, Tomato, Onions and Cheese

Baked Beans

Corn on the Cob

Sliced Watermelon

Assorted Mini Pastries \$48.00 Per Person



### Caribbean Luau

Tropical Fruit Salad

Mixed Greens Salad with Mandarin Oranges, Roasted Peppers, Mango, Toasted Coconut and Citrus Vinaigrette

Jerked Chicken Breasts

Mojo Roasted Pork Loins

Dolphin Escoveitch

Black Beans

Yellow Rice

Seasonal Vegetables

Rolls and Butter

Key Lime Pie

Coconut Rum Bread Pudding \$48.00

### Singer Island Buffet

Field Greens with House Dressing

Marinated Calamari Salad

Grilled Chicken Served with a Chardonnay Butter Sauce and Tropical Fruit Salsa

Sliced Sirloin of Beef Served with Red Wine Demi Glaze

Grouper Francaise Served with a Lemon Caper Butter

Mashed Potatoes

Seasonal Vegetables

Rolls and Butter

Key Lime Pie

Chocolate Cake \$49.00 per person



## Sailfish Banquet Station Options and Add-ons

\*Price is subject to 20% taxable service charge and 6.5% Florida State Sales Tax  
\* Substitutions and alterations of meals available upon request

### **Carving Station**

All Stations Are Served With Appropriate Accompaniments

Blackened Tenderloin Of Beef (Serves Approximately 20ppl) \$350.00

Honey Baked Ham (Serves Approximately 50ppl) \$ 300.00

Slow Roasted Turkey Breast \$295.00

New York Strip Loin (Serves Approximately 30ppl) \$375.00



### **Fish Taco Station**

Seared Mahi Mahi Served with Soft Flour Tortillas and the Following Condiments:

Pico De Gallo, Guacamole, Shredded Cabbage, Chipotle Sauce and Shredded Cheddar Cheese.

Served with Black Beans and Rice \$16.00 Per Person

### **Pasta Station**

Penna Pasta And Cheese Tortellini Served With Marinara And Alfredo Sauces. Accompanied By Fresh Pesto, Parmesan Cheese and Warm Parmesan Baked Rolls. \$12.00 Per Person

#### **Add:**

Grilled Chicken \$ 4.00 Per Person

Garlic Shrimp \$ 8.00 Per Person

### **Sliders Station**

Mini Beef Patties and Mini Crab Cakes Served on Mini Slider Roll with the Following Condiments:

Lettuce, Tomato, Cheese, Pickles Ketchup, Mustard and Aoli \$14.00 Per Person (Based On 4 Each Per Person).

### **Shrimp and Grits Station**

Creamy Southern Style Grits Served With Blackened Shrimp, Andouille Sausage, Cheddar Cheese, Butter, Chives and Bacon Crumbles. \$16.00 Per Person

### **Mashed Potatoes Bar**

\$13.00 Per Person

### **Grouper Dog Station**

Our World Famous Grouper Dogs Served With Tarter Sauce and Aoli \$12.00 Per Person

(Based on 2 Each Per Person)





## BEVERAGE SERVICE

\*Price is subject to 20% taxable service charge and 7% Florida State Sales Tax  
\* Server Passed Cocktails \$75 Per Server

### PER PERSON HOURLY BEVERAGE PACKAGES

Prices are based on unlimited consumption per person per hour

#### BEER, WINE AND SODA BAR

One Hour	\$17.00
Two Hours	\$21.00
Three Hours	\$25.00
Four Hours	\$31.00
Five Hours	\$35.00

#### CALL BRAND

One Hour	\$19.00
Two Hours	\$25.00
Three Hours	\$32.00
Four Hours	\$40.00
Five Hours	\$47.00

#### PREMIUM BRAND

One Hour	\$24.00
Two Hours	\$32.00
Three Hours	\$40.00
Four Hours	\$48.00
Five Hours	\$56.00

#### UNLIMITED SODA PACKAGE

\$4.00 Per Person Based on a Four Hour Maximum

### HOSTED CONSUMPTION BAR

Prices are based on individual beverage consumption

Call brand	\$8.00
Premium brand	\$10.00
Martinis	\$10.00
Cordial, port, cognac	\$9.00
Domestic beer	\$5.00
Imported beer	\$6.00
Select house wine	\$7.00
Soft drinks	\$3.00

#### CASH BAR

~ Can be offered for entire duration of event or for select periods of event

#### PITCHER SELECTIONS

Sangria (Red or White)	\$75
Mimosa	\$75
Bloody Mary	\$75
Rum Punch	\$85
Mojito	\$85
Margarita	\$95

\*Wine list available upon request

### SPECIALTY BARS

#### **Mimosa Bar**

(4) Bottles of Champagne, 3 Juice Selections, Strawberries and Set Up \$120

(8) Bottles of Champagne, 3 Juice Selections, Strawberries and Set Up \$220

#### **Bloody Mary Bar**

Pitcher of Titos Bloody Mary With all the Appropriate Condiment  
Set Up & Hot Sauces \$9 Per Person

