



WEDDING CATERING PACKAGES





CATERING PACKAGES

WELCOME TO TIKI SUNSET RETREAT – YOUR
EXCLUSIVE EVENT DESTINATION

PACKAGES INCLUDE

Three-Hour Open Bar featuring premium beer and
wine selections

Two Butler-Passed Hors d'Oeuvres for a delightful
cocktail hour

Champagne Toast to celebrate the newlyweds

Dinner Service Options – Choose between Plated,
Buffet, or Action Stations

Wedding Luxury Cake tailored to your style and taste

Table Settings including round or royal tables with
floor-length linens:

White or black

Venue-selected centerpieces

Complimentary Wedding Suite for the couple on the
night of the wedding

UPGRADES

(Pricing per chair, includes setup & breakdown)

Chiavari Chairs

(Gold, Silver, White, Black, or Clear) \$9

Ghost Chairs

(Clear Acrylic) \$12

Cross-Back Chairs

(Rustic Wood or White Wash) \$11

Velvet Upholstered Chairs

(Various Colors) \$15

Bamboo Chairs \$8

Resin Padded Folding Chairs

(White or Black) \$6

***Prices are per person and subject to Florida sales
tax.**



WEDDING PACKAGE OPTIONS

PLATED DINNER

FRESHLY BREWED COFFEE AND, DECAFFEINATED & TEA BLENDS

SALAD

(Select One)

Served with warm dinner rolls & butter

Classic Caesar

Crisp romaine, Caesar dressing, parmesan cheese, and focaccia croutons.

Baby Mixed Greens

A blend of radicchio, endive, and carrots with fresh citrus, mango, and jicama, drizzled with key lime vinaigrette.

Burrata Mozzarella

Creamy burrata with fresh tomatoes, Thai basil, arugula, and a balsamic drizzle.

ENTREES

(Select Three)

Grilled Chicken Breast

Juicy, herb-marinated chicken breast, seared to perfection and served with roasted seasonal vegetables and creamy garlic mashed potatoes. \$49.00++

Pan-Seared Salmon

Pan-Seared Salmon – A delicate fillet of salmon, pan-seared for a crispy exterior, paired with fragrant wild rice pilaf and tender asparagus spears drizzled with a citrus butter sauce. \$59++

Thai Coconut Curry

(Chicken, Shrimp, or Salmon) – A rich and creamy coconut curry infused with aromatic Thai spices, served over jasmine rice and garnished with sautéed greens and fresh herbs. \$54++

Maple Bourbon Salmon

Succulent salmon glazed with a sweet and smoky maple bourbon reduction, accompanied by golden roasted potatoes and crisp-tender seasonal vegetables. \$55++

Surf & Turf

(Steak, Lobster, or Shrimp) – A luxurious pairing of perfectly grilled steak and tender lobster or shrimp, served with velvety mashed potatoes, buttery asparagus, and a drizzle of red wine demi-glace. \$79++

Stuffed Chicken Breast

A tender chicken breast filled with a decadent blend of spinach and creamy cheese, served with herb-roasted potatoes and vibrant green beans, finished with a delicate garlic butter sauce. \$39++

Lamb Chops

Juicy, perfectly seared lamb chops, seasoned with fresh herbs and served with rich, buttery mashed potatoes, roasted root vegetables, and a red wine reduction. \$42++

Braised Short Ribs

Fall-apart tender short ribs, slow-braised in a deep, flavorful red wine sauce, paired with smooth mashed potatoes and caramelized baby carrots. \$45++

Children Meals: 4-12 years old

*fruit cup, chicken tenders, french fries, unlimited juices & soda
\$26.00++*

****Prices are per person and subject to Florida sales tax**

Dairy-free and vegetarian entrees options are available upon your request.

BUFFET DINNER

\$129++

FRESHLY BREWED COFFEE AND, DECAFFEINATED & TEA BLENDS

SALAD

(Select Two)

Served with warm dinner rolls & butter

Classic Caesar

Crisp romaine, Caesar dressing, parmesan cheese, and focaccia croutons.

Baby Mixed Greens

A blend of radicchio, endive, and carrots with fresh citrus, mango, and jicama, drizzled with key lime vinaigrette.

Burrata Mozzarella

Creamy burrata with fresh tomatoes, Thai basil, arugula, and a balsamic drizzle.

ACCOMPANIMENTS

(Select Two)

Sweet Potato Soufflé

Roasted Potatoes

Collard Greens

Jasmine Rice

Rice & Peas

Green Beans

Vegetable Medley

Penne ala Vodka

***Prices are per person and subject to Florida sales tax**
Dairy-free and vegetarian entrees options are available upon your request.

ENTREES

(Select Three)

Cajun Jambalaya Pasta

A bold and flavorful Creole dish featuring sautéed shrimp, spicy andouille sausage, and tender chicken tossed in a smoky Cajun tomato sauce over perfectly cooked pasta.

Seafood Pasta

A luxurious blend of shrimp, scallops, and mussels enveloped in a rich, creamy garlic sauce, served over al dente pasta and topped with fresh herbs and parmesan.

Baked Ziti

A comforting classic with layers of pasta, zesty marinara sauce, creamy ricotta cheese, and a golden, bubbly mozzarella topping.

Fried Chicken

Crispy, golden-brown buttermilk fried chicken with a crunchy coating, served with traditional Southern-style sides.

Baked Chicken

Tender, oven-roasted chicken seasoned with fresh herbs and garlic, served alongside hearty sides for a classic comfort meal.

Stew Chicken

Fiery and flavorful, marinated in authentic jerk seasoning and grilled to perfection, served with fragrant rice and peas and caramelized plantains.

Oxtail

Rich and deeply flavorful, slow-braised in a thick and savory gravy, served with traditional Caribbean sides for an irresistible dish.

Escovitch Fish

Lightly fried fish fillet topped with a vibrant medley of pickled bell peppers, onions, and carrots in a tangy vinegar sauce, offering a perfect balance of heat and acidity.

Seafood Boil

A feast of fresh crab, shrimp, and mussels, boiled in a spiced garlic butter broth with corn on the cob and baby potatoes for a true Southern-inspired indulgence.

SIDES & DESSERTS

PRICING (PER PERSON)

SIDES

- Mac & Cheese \$12
- Mashed Potatoes \$7
- Sweet Potato Soufflé \$9
- Collard Greens \$9
- Corn on the Cob
- Jasmine Rice \$11
- Yellow Rice \$9
- Rice and Peas \$6
- Vegetable Medley \$6
- Green Beans \$6
- Roasted Potatoes \$7
- Penne Ala Vodka \$10

DESSERTS

- Banana Pudding – \$6
- Cheesecake (Strawberry, Vanilla, Dulce de Leche, Sweet Potato, Oreo) – \$7
- Red Velvet Cake – \$7
- Sweet Potato Pie – \$6
- Peach Cobbler – \$6
- Apple Crumble – \$6
- Strawberry Shortcake Parfait – \$7

****Prices are per person and subject to Florida sales tax**

RECEPTION STATION- ADD ON

\$29 / PERSON ++

FRESHLY BREWED COFFEE AND, DECAFFEINATED & TEA BLENDS
CARVING STATION REQUIRES AN ATTENDANT AT \$150. PRICED SEPERATELY.

SELECT TWO STATIONS

PASTA STATION

SERVED WITH WARM ROLLS

Penne pasta tossed in a creamy, spiced bell pepper sauce infused with jerk seasoning, garlic, and parmesan, topped with grilled jerk chicken or shrimp.

PROTEIN ENHANCEMENTS

\$3 Grilled chicken

\$6 Shrimp

CARIBBEAN / LATIN STATION

Crispy crostini topped with jerk chicken

Mini Empanadas

Ceviche Shooters

Arepitass with Queso

Coconut Shrimp Pops

ITALIAN ANTIPASTO STATION

Premium selection of Italian cured meats, including prosciutto, salami, and capicola

Aged and fresh cheeses for a perfect flavor contrast

Briny olives, tangy pepperoncini

Served with crusty Italian bread for an authentic experience

CEVICHE STATION

Marinated white fish

fresh lime, red onion, cilantro, habanero, avocado

CARVING STATION

\$59 / PERSON

Minimum 30 people

Honey-baked Virginia ham, glazed to perfection for a sweet and savory balance

Herb-roasted turkey, tender and flavorful with aromatic seasoning

Prime rib, slow-roasted for a rich, juicy, and perfectly marbled cut

Served table-side with warm dinner rolls and butter

**Prices are per person and subject to Florida sales tax*

BEVERAGE & BAR PACKAGE -

SPECIALTY DRINKS

Mimosa & Bellini Bar – \$29 per person

Signature Wedding Cocktails – \$20 per person

Champagne or Prosecco Toast – \$15 per person

BEER

Michelada

Shandy

Radler

Black & Tan

Beermosa

Ginger Beer Shandy

MOCKTAILS

Tropical Sparkler \$11

Berry Lemonade Fizz \$10

Hibiscus Cooler \$12

Cucumber Mint Refresher \$12

Mango Mule \$14

Grapefruit Rosemary Spritz \$11

HOUSE WINES

Red Wines

Merlot

Pinot Noir

Cabernet Sauvignon

Malbec

White Wines

Chardonnay

Sauvignon Blanc

Pinot Grigio

Riesling

Sparkling Wines:

Champagne

Prosecco

Cava

Wine list upon request

***CORKAGE FEE \$19**

Outside wine brought into the private event is subject to a corkage fee of \$19 per bottle. All bottles must be presented to the event staff upon arrival and served by the venue's designated personnel.

BEVERAGE PACKAGES AVAILABLE UPON REQUEST

*****Prices are per person and subject to Florida sales tax***

BRUNCH WEDDING RECEPTION

FRESHLY BREWED COFFEE AND, DECAFFEINATED & TEA BLENDS US\$55++

BRUNCH MENU SELECTIONS

Shrimp & Grits

Creamy, buttery grits topped with seasoned shrimp.

Pancake Station

Buttermilk, blueberry, and chocolate chip pancakes with maple syrup and fresh berries.

French Toast & Waffles

Served with powdered sugar, honey butter, and warm syrup.

Chicken & Waffles

Crispy fried chicken atop fluffy waffles with a drizzle of honey.

Blueberry Chicken Sausage Biscuits

House-made biscuits paired with juicy blueberry-infused chicken sausage.

Breakfast Casserole

A hearty blend of eggs, cheese, sausage, and potatoes.

Seafood Omelet

Fresh seafood folded into fluffy eggs with herbs and cheese.

Bacon & Sausage Selection

Choice of pork, turkey, or chicken apple sausage.

Sweet Potato Corn Muffins

A signature Southern twist on classic cornbread.

BRUNCH BEVERAGES

Mimosa & Bellini Bar

Freshly Brewed Coffee & Herbal Tea Selection

Infused Water & Fresh Juice Station

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Once a signed agreement is received, our events manager will assist you with menu planning, room setup, audiovisual requirements, and other event details. For weddings with 30 or more guests, we highly recommend hiring a professional wedding planner to ensure a seamless and well-coordinated experience. If needed, we can also provide recommendations for professional wedding planners.

REQUEST AGREEMENT

