

Tommy Bahama®

GROUP & EVENT DINING

Tommy Bahama is the perfect location for any event. It's a celebration of the island lifestyle. A place that is always full of warm smiles, gentle laughter and relaxed conversation.

A warm reception awaits you and your guests at Tommy Bahama. From an intimate luncheon or dinner to a lavish cocktail party.

We offer a variety of services and special features:

- Specially designed menus
- Live music
- Audio & Visual equipment
- Trained staff of event professionals
- Private shopping events & gift bags
- Corporate gifts & incentives

ST. ARMANDS CIRCLE

300 John Ringling Boulevard • Sarasota, FL • 34236

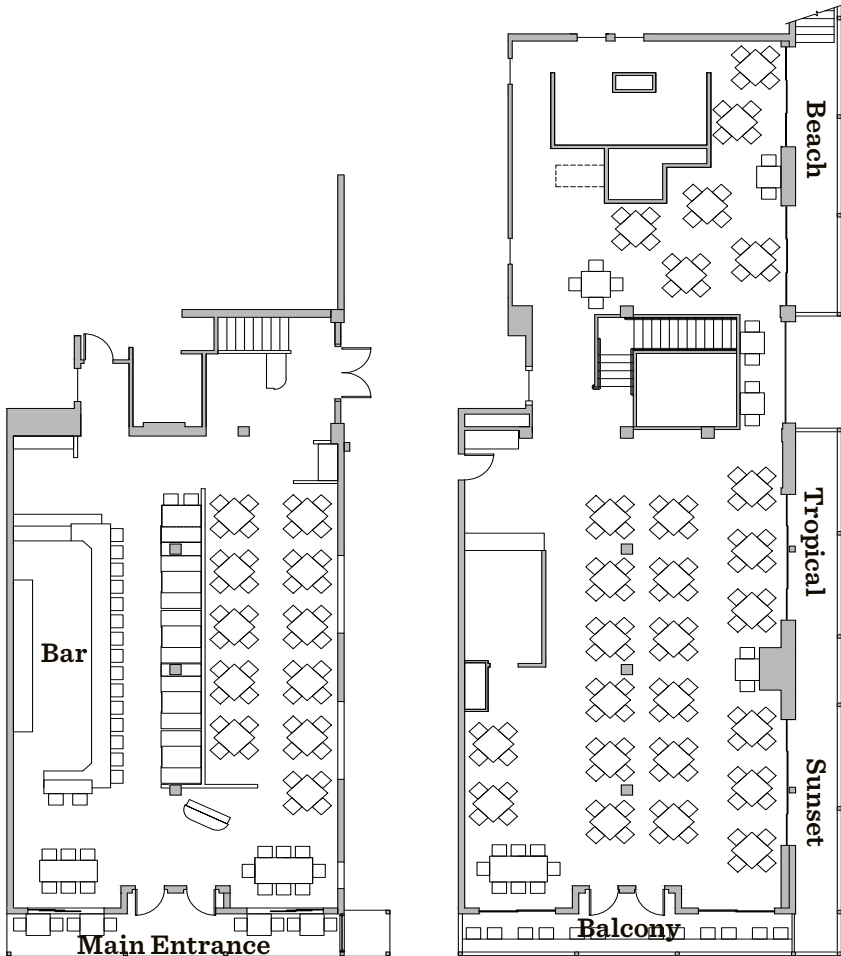
Phone: 941.388.2888

SarasotaEvents@tommybahama.com

Tommy Bahama®

Room	Seated	Reception
Main Dining Room	20	35
Second Floor Dining Room	150	175

(All areas are semi-private)



Lower Level

Upper Level

ST. ARMANDS CIRCLE
 300 John Ringling Boulevard
 Sarasota, FL • 34236
 Phone: 941.388.2888

Tommy Bahama®

ANTIGUA LUNCH

LUNCH ENTRÉES (Pre-select four)

Grilled Chicken & Mango Salad

Toasted Almonds & Macadamia Nuts, Dried Blueberries, Feta, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette

Blackened Fish Tacos

Tomato Relish, Chipotle Aioli, Lime Sour Cream, Asian Slaw

Char-Grilled Filet Mignon Salad

Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette

All-American Burger

American Cheese, House Made Pickles, L|T|O, Fries

Grilled Chicken Breast Sandwich

Monterey Jack, Roasted Garlic Aioli, Jerk Sauce, Crispy Onions, Yucca Fries

Crispy Fish Sandwich

Beer Batter, Honey Roasted Onions, Island Tartar, Fries

House Roasted Pork Sandwich

Blackberry Brandy BBQ, Asian Slaw, Crispy Onions, Fries

DESSERTS (Pre-select one)

Triple Chocolate Cake

Four Layers, Chocolate Ganache, Mocha Mousse

Piña Colada Cake

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

Butterscotch Pudding

Chocolate Ganache, Scratch Caramel, White Chocolate Mousse

Key Lime Pie

Graham Cracker Crust, White Chocolate Mousse

\$27.00 ++ per guest

Available before 3:00 p.m.

Tommy Bahama®

ST. KITTS MENU

APPETIZERS

(CHOOSE TWO)

World Famous Coconut Shrimp Papaya-Mango Chutney

Chicken Lollipop Macadamia Nuts, Jerk Remoulade

Macadamia Crusted Goat Cheese Mango Salsa,
Sweet Soy Glaze, Flatbread

SALAD

Classic Caesar Whole Leaf Romaine Hearts, Grana Padano,
Garlic Croutons

Red, White, & Blue Salad Whole Leaf Bibb, Roasted Tomatoes,
Shaved Shallots, Maytag Blue Cheese Vinaigrette

ENTRÉES

Parmesan Crusted Sanibel Chicken
Herbed Cheese, Red Pepper Cream Sauce,
Cauliflower-Chive Mash, Roasted Broccolini

Macadamia Nut Encrusted Snapper
Hawaiian Red Sea Salt, Wasabi Soy Butter, Almond Rice, Asparagus

Jerk Pork Tenderloin
Sweet Potato Mofongo, Pineapple Rum Sauce, Mango Salsa

Blue Cheese Crusted Filet Mignon
Roasted Mushrooms, Cauliflower-Chive Mash

DESSERTS

Key Lime Pie Graham Cracker Crust, White Chocolate Mousse

Triple Chocolate Cake Four Layers, Chocolate Ganache, Mocha Mousse

\$50.00 ++ per guest, three courses

\$55.00 ++ per guest, four courses

Tommy Bahama®

KEY WEST MENU

APPETIZERS (CHOOSE TWO)

World Famous Coconut Shrimp Papaya-Mango Chutney

Chicken Lollipop Macadamia Nuts, Jerk Remoulade

Wild Mushroom & Apple Flatbread Goat Cheese,
Lemon Arugula, Truffle Oil

SALAD (CHOOSE TWO)

Bungalow Salad

Toasted Almonds & Macadamia Nuts, Dried Blueberries, Feta,
Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette

Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano, Garlic Croutons

Red, White, & Blue Salad Whole Leaf Bibb, Roasted Tomatoes,
Shaved Shallots, Maytag Blue Cheese Vinaigrette

ENTRÉES

Parmesan Crusted Sanibel Chicken

Herbed Cheese, Red Pepper Cream Sauce,
Cauliflower-Chive Mash, Roasted Broccolini

Grilled Baby Back Pork Ribs

Sweet & Spicy Blackberry Brandy BBQ, Asian Slaw,
Cauliflower-Chive Mash

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Grilled Asparagus,
Almond Rice, Wasabi Soy Beurre Blanc

Blue Cheese Crusted Filet Mignon

Roasted Mushrooms, Cauliflower-Chive Mash

DESSERT

Dessert Trio

Key Lime Tart, Butterscotch Chocolate Cup, Piña Colada Bite

\$54.00 ++ per guest, three courses

\$60.00 ++ per guest, four courses

Tommy Bahama®

TORTOLA MENU

APPETIZERS (CHOOSE TWO)

World Famous Coconut Shrimp Papaya-Mango Chutney

Chicken Lollipop Macadamia Nuts, Jerk Remoulade

Macadamia Crusted Goat Cheese Mango Salsa, Sweet Soy Glaze, Flatbread

SALAD (CHOOSE TWO)

Bungalow Salad

Toasted Almonds & Macadamia Nuts, Dried Blueberries, Feta, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette

Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano, Garlic Croutons

Red, White, & Blue Salad Whole Leaf Bibb, Roasted Tomatoes, Shaved Shallots, Maytag Blue Cheese Vinaigrette

ENTRÉES

Parmesan Crusted Sanibel Chicken

Herbed Cheese, Red Pepper Cream Sauce, Cauliflower-Chive Mash, Roasted Broccolini

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc

Oven Roasted Cold Water Cod

Goat Cheese & Apple Risotto, Crispy Yucca

Blue Cheese Crusted Filet Mignon

Roasted Mushrooms, Cauliflower-Chive Mash

DESSERT (CHOOSE TWO)

Key Lime Pie | Triple Chocolate Cake | Piña Colada Cake

\$56.00 ++ per guest, three courses

\$62.00 ++ per guest, four courses

Tommy Bahama®

ST. BART'S MENU

APPETIZERS (CHOOSE TWO)

World Famous Coconut Shrimp Papaya-Mango Chutney

Macadamia Nut Encrusted Goat Cheese Mango Salsa, Sweet Soy Glaze, Flatbread

Chicken Lollipop Macadamia Nuts, Jerk Remoulade

SALAD (CHOOSE TWO)

Red, White, & Blue Salad Whole Leaf Bibb, Roasted Tomatoes, Shaved Shallots, Maytag Blue Cheese Vinaigrette

Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano, Garlic Croutons

Bungalow Salad

Toasted Almonds & Macadamia Nuts, Dried Blueberries, Feta, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette

ENTRÉES

Parmesan Crusted Sanibel Chicken

Herbed Cheese, Red Pepper Cream Sauce, Cauliflower-Chive Mash, Roasted Broccolini

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blan

Oven Roasted Cold Water Cod

Goat Cheese & Apple Risotto, Crispy Yucca

Blue Cheese Crusted Filet Mignon

Roasted Mushrooms, Cauliflower-Chive Mash

DESSERT

Dessert Trio

Key Lime Pie, Butterscotch Chocolate Cup, Piña Colada Bite

\$56.00 ++ per guest, three courses

\$62.00 ++ per guest, four courses

Tommy Bahama®

SUNSET ISLAND FOOD STATION

PASSED HORS D'OEUVRES

Choose From Our Hors d'Oeuvres Selection

SALAD

Red, White, & Blue Salad Whole Leaf Bibb, Roasted Tomatoes, Shaved Shallots, Maytag Blue Cheese Vinaigrette

Bungalow Salad

Toasted Almonds & Macadamia Nuts, Dried Blueberries, Feta, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette

Classic Caesar Salad

Whole Leaf Romaine Hearts, Grana Padano, Garlic Croutons

ENTRÉES

Sanibel Chicken Herbed Cheese, Red Pepper Cream Sauce

Macadamia Nut Snapper Hawaiian Red Sea Salt, Wasabi Soy Butter

Roasted Seasonal Vegetables

Caribbean Rubbed Mahi Mahi Island Spices

Pork Tenderloin Pineapple Rum Sauce, Mango Salsa

SIDES

Island Rice | Cauliflower-Chive Mash | Sweet Potato Mofongo
Roasted Broccolini | Grilled Asparagus

DESSERTS

Pina Colada Cupcakes | Triple Chocolate Cupcakes | Key Lime Bites

\$54.00 ++ 2 Passed Hors D'oeuvres, 1 Salad, 2 Entrees, 2 Desserts

\$64.00 ++ 3 Passed Hors D'oeuvres, 1 Salad, 3 Entrees, 3 Desserts

Tommy Bahama®

HORS D'OEUVRES & MINI DESSERTS

	Per Piece
Filet Mignon	5.00
Chips & House Guacamole Basket	9.00
Steak Slider	5.00
World Famous Coconut Shrimp	3.50
Coconut Crusted Mini Crab Cake	4.50
Kalua Pork Slider	4.25
Mango Chicken Lollipop	2.00
Nueske Bacon Cheeseburger Slider	3.50
Macadamia Nut Encrusted Goat Cheese	2.50
Crispy Plantain Chips, Black Bean & Corn Salsa Basket	8.00
Flat Bread Basket	8.00
Cup of Guacamole	4.00
Smoked Bacon Jam Crostini	3.50
Wild Mushroom & Apple Flatbread (min 8)	2.50
Piña Colada Cupcake	2.50
Key Lime Tart	2.50
Butterscotch Chocolate Cup	2.25
Triple Chocolate Cake	2.50
Tropical Fruit & Cheese Tree	
With Monterey Jack, Cheddar & Fresh Seasonal Fruit	
Serves 80	375.00

Tommy Bahama®

BEVERAGE PACKAGES

Our beverage packages are the perfect enhancement to your event. Select one of the options below or let us create a custom package for you.

The Wahoo \$27

- Domestic Bottled Beer & Select Draft
- House Red & White Wine
- The Mai Tai
- The Classic Margarita
- Well Liquor
- Soft Drinks

additional hours \$8 each

The Sailfish \$32

All of the above plus

- Select Drafts & Bottled Beer
- Select Red & White Wine
- The Crazy Cuban
- The Classic Mojito
- Call Liquor

additional hours \$10 each

The Marlin \$35

All of the above plus

- Craft Beer
- Premium Red & White Wine
- Grapefruit Basil Martini
- Coconut Cloud Martini
- Premium Liquor

additional hours \$12 each

Beer & Wine \$23

House Red & White Wine. Domestic & Imported Beer

All packages include two hours of service and do not include tax & gratuity
Beverage packages do not include single or mixed shots, cordials or frozen drinks.



RESTAURANT LOCATIONS

Kierland Commons

15205 N. Kierland Blvd.
Scottsdale, AZ 85254
480-505-3668

Laguna Beach

400 South Coast Highway
Laguna Beach, CA 92651
949-376-6886

Corona del Mar Plaza

854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686

The Gardens on El Paseo

73-595 El Paseo
Palm Desert, CA 92260
760-836-0188

Old Naples

1220 Third Street South
Naples, FL 34102
239-643-6889

Pointe Orlando

9101 International Dr.
Orlando, FL 32819
321-281-5888

New York City

551 5th Avenue #100
New York, NY 10176
212-537-0960

Grand Boulevard at Sandestin®

525 Grand Boulevard
Miramar Beach, FL 32550
850-654-1743

St. Armands Circle

300 John Ringling Blvd.
Sarasota, FL 34236
941-388-2888

The Shops at Mauna Lani

68-1330 Mauna Lani Dr.
Kamuela, HI 96743
808-881-8686

The Shops at Wailea

3750 Wailea Alanui Dr.
Kihei, HI 96753
808-875-9983

Town Square Las Vegas

6635 Las Vegas Blvd. South
Las Vegas, NV 89119
702-948-8006

Market Street

9595 Six Pines Dr.
The Woodlands, TX 77380
281-292-8669

Harbourside Place

126 Soundings Ave.
Jupiter, FL 33477
561-406-6631