





RESTAURANT | BAR | STORE

GROUP & EVENT DINING

TOMMY BAHAMA is the perfect location for any event. Every day is a celebration of the Island Life at our restaurants, where friends and family come together over island-inspired food and drinks to toast the moments that make life special.

From an intimate luncheon or dinner, to a lavish cocktail hour, a warm and inviting reception awaits you and your guests at Tommy Bahama. Relax, recline, and indulge in the moment! We are here to help provide the best possible experience.

WE OFFER A VARIETY OF SERVICES AND FEATURES:

- Specially designed menus
- Trained staff and event professionals
- Private & semi-private space
- Audio & visual equipment
- Floral design
- Live music
- Private shopping events & gift bags
- Corporate gifts & incentives

Enjoy your time in paradise.

Mahalo!



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MENU ENHANCEMENTS

ADD TO ANY MENU | 20 PIECE MINIMUM

SEAFOOD

SHRIMP COCKTAIL
AHI TUNA POKE
CEVICHE
JUMBO CRAB COCKTAIL

BITES

WORLD FAMOUS COCONUT SHRIMP
COCONUT CRUSTED MINI CRAB CAKE
GRILLED BBQ PORK RIBS
BLACKENED MAHI MAHI TACO
FILET MIGNON BITE*
FILET MIGNON FLATBREAD (SERVES 6)
MISO AVOCADO TOAST

SLIDER BAR

SEARED SCALLOP SLIDER
FILET MIGNON SLIDER*
ALL-AMERICAN CHEESEBURGER SLIDER*
"NASHVILLE" HOT CHICKEN SLIDER
CRAB CAKE SLIDER

VEGETARIAN

CHIPS & HOUSE GUACAMOLE (SERVES 6)
MACADAMIA NUT CRUSTED GOAT CHEESE
MUSHROOM FLATBREAD (SERVES 6)
MARGHERITA FLATBREAD (SERVES 6)
VEGETARIAN QUESADILLA (SERVES 6)

DESSERT BITES

PIÑA COLADA BITE
KEY LIME TARTLET
MALTED CHOCOLATE PIE BITE

 Vegetarian Options Available  Gluten Sensitive Options Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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ANTIGUA LUNCH MENU

LUNCH ENTRÉES (Pre-Select Three)

GRILLED CHICKEN & MANGO SALAD 🌱 Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette

MISO GLAZED ORGANIC KING SALMON BOWL* Red Quinoa, Farro, Local Baby Greens, Island Slaw, Avocado, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette

ALL-AMERICAN BURGER* American Cheese, House-Made Pickles, Garlic Aioli, L|T|O, Fries

BLACKENED MAHI MAHI TACOS 🌱 Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream

PRESSED HERB CHICKEN & "BRIE" SANDWICH California Free Range Chicken, Mt. Tam Triple Cream, Vine-Ripe Tomatoes, Garlic Aioli, Almond Green Romesco, Fries

DESSERT (Pre-Select One)

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

KEY LIME PIE Macadamia Nut Shortbread Crust, Lime Zest

(includes coffee, iced tea, soft drinks)

Available Before 3:00PM

🌱 Vegetarian Options Available 🌾 Gluten Sensitive Options Available

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ARUBA LUNCH MENU

SOUP (Pre-Select One)

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa

LUMP BLUE CRAB BISQUE Sherry, Cream, Herb Crushed Croutons

LUNCH ENTRÉES

CHAR-GRILLED FILET MIGNON SALAD Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette

MISO GLAZED ORGANIC KING SALMON BOWL* Red Quinoa, Farro, Local Baby Greens, Island Slaw, Avocado, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette

BLACKENED MAHI MAHI TACOS 🌿 Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream

ALL-AMERICAN BURGER* American Cheese, House-Made Pickles, Garlic Aioli, L|T|O, Fries

DESSERT (Pre-Select One)

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

KEY LIME PIE Macadamia Nut Shortbread Crust, Lime Zest

(includes coffee, iced tea, soft drinks)

Available Before 3:00PM

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ST. KITTS LUNCH MENU

APPETIZERS (Served Family Style)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney

ROASTED MUSHROOM FLATBREAD Gruyère, Garlic Aioli, Honey Roasted Onions, Lemon Arugula

LUNCH ENTRÉES

FILET MEDALLIONS* 🌿 Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini

MACADAMIA NUT CRUSTED FRESH CATCH Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc

MISO GLAZED ORGANIC KING SALMON BOWL* 🌿 Red Quinoa, Farro, Baby Lettuce, Island Slaw, Avocado, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette

DESSERT (Pre-Select One)

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

KEY LIME PIE Macadamia Nut Shortbread Crust, Lime Zest

MALTED CHOCOLATE PIE Chocolate Cookie Crust, Chocolate Mousse, English Toffee Crumble

(includes coffee, iced tea, soft drinks)

Available Before 3:00PM

🌿 Vegetarian Options Available 🌿 Gluten Sensitive Options Available

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TORTOLA MENU

SOUP/SALAD (Pre-Select One)

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa

BUNGALOW SALAD Toasted Almonds & Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette

BABY ICEBERG WEDGE Red Mustard Greens, Shaved Red Onions, Heirloom Cherry Tomatoes, Roasted Jerk Bacon, Point Reyes Blue Cheese Crumbles, Avocado Green Goddess

ENTRÉES

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini

MACADAMIA NUT CRUSTED FRESH CATCH Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc

FILET MIGNON 6 OZ*  Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash

DESSERT (Pre-Select One)

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

KEY LIME PIE Macadamia Nut Shortbread Crust, Lime Zest

(includes coffee, iced tea, soft drinks)

 Vegetarian Options Available  Gluten Sensitive Options Available

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ST. LUCIA MENU

APPETIZERS (Served Family Style)

MACADAMIA NUT CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread

SALAD (Pre-Select One)

BUNGALOW SALAD Toasted Almonds & Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette

BABY ICEBERG WEDGE Red Mustard Greens, Shaved Red Onions, Heirloom Cherry Tomatoes, Roasted Jerk Bacon, Point Reyes Blue Cheese Crumbles, Avocado Green Goddess

ENTRÉES

FILET MIGNON 8 OZ* 🍴 Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini

THAI SHRIMP & SCALLOPS Lemongrass, Coconut Curry Reduction, Almond Rice, Snap Peas, Baby Carrots

CILANTRO & GINGER CRUSTED MAHI MAHI 🍴 Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots

SPAGHETTI SQUASH BOWL 🍴 Roasted Mushrooms, Lemon Garlic Broth, Roasted Corn Salsa, Bloomsdale Spinach, Parmigiano-Reggiano, Cashew-Pumpkin Seed Gremolata

DESSERT (Pre-Select One)

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

MALTED CHOCOLATE PIE Chocolate Cookie Crust, Chocolate Mousse, English Toffee Crumble

(includes coffee, iced tea, soft drinks)

🍴 Vegetarian Options Available 🍴 Gluten Sensitive Options Available

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ALOHA MENU

APPETIZERS (Served Family Style)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney

COCONUT CRUSTED CRAB CAKE Lump Blue Crab, Thai Chile Sauce

SOUP/SALAD (Pre-Select Two)

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa

LUMB BLUE CRAB BISQUE Sherry, Cream, Herb Crushed Croutons

BUNGALOW SALAD Toasted Almonds & Macadamia Nuts, Feta, Dried Blueberries,
Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette

BABY ICEBERG WEDGE Red Mustard Greens, Shaved Red Onions, Heirloom Cherry Tomatoes,
Roasted Jerk Bacon, Point Reyes Blue Cheese Crumbles, Avocado Green Goddess

ENTRÉES

KONA COFFEE CRUSTED RIBEYE* 🌿 Cauliflower “Steak”, Lemon Arugula, Garlic Butter

MISO GLAZED ORGANIC KING SALMON* 🌿 Caramelized Shiitake Mushrooms, Charred Baby Bok Choy,
Tomato Relish, Citrus Miso Vinaigrette

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce,
Cauliflower-Potato Mash, Broccolini

FILET MIGNON 8 OZ* 🌿 Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash

DESSERT

ISLAND TRIO Piña Colada Cake | Malted Chocolate Pie | Key Lime Tart

(includes coffee, iced tea, soft drinks)

🌿 Vegetarian Options Available 🌿 Gluten Sensitive Options Available

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BARBADOS MENU

HORS D'OEUVRES (Tray Passed)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney

MACADAMIA NUT CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread

AHI TUNA POKE* Sweet Onions, Avocado, Tobiko, Wonton Chips

COCONUT CRUSTED CRAB CAKE Lump Blue Crab, Thai Chili Sauce

SOUP/SALAD (Pre-Select Two)

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa

LUMB BLUE CRAB BISQUE Sherry, Cream, Herb Crushed Croutons

BABY ICEBERG WEDGE Red Mustard Greens, Shaved Red Onions, Heirloom Cherry Tomatoes, Roasted Jerk Bacon, Point Reyes Blue Cheese Crumbles, Avocado, Green Goddess

ENTRÉES

FILET MIGNON 8 OZ* 🍴 Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash

CILANTRO & GINGER CRUSTED MAHI MAHI 🍴 Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots

MISO GLAZED ORGANIC KING SALMON* 🍴 Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette

KONA COFFEE CRUSTED RIBEYE* 🍴 Cauliflower "Steak", Lemon Arugula, Garlic Butter

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini

DESSERT

ISLAND TRIO Piña Colada Cake | Malted Chocolate Pie | Pineapple Crème Brûlée

(includes coffee, iced tea, soft drinks)

🍴 Vegetarian Options Available 🍴 Gluten Sensitive Options Available

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SUNSET ISLAND FOOD STATION

HORS D'OEUVRES (Tray Passed)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney

ISLAND FOOD STATION

HOUSE-MADE TORTILLA CHIPS Fire Roasted Salsa and Guacamole

COCONUT CRUSTED MINI CRAB CAKES Lump Blue Crab, Thai Chili Sauce

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream

MACADAMIA NUT CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread

AHI POKE NACHOS* Seaweed Salad, Sweet Onions, Avocado, Tobiko, Wonton Chips

"NASHVILLE" HOT CHICKEN SLIDERS Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, House-Made Pickles

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms

DESSERT

KEY LIME TARTS

PIÑA COLADA CAKE BITES

 Vegetarian Options Available  Gluten Sensitive Options Available

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BEVERAGE PACKAGES

Tommy Bahama is known for hand-crafted tropical libations, eclectic wines and premium beer. 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

FEATURING OUR SIGNATURE ISLAND DRINKS Classic Mojito & Mai Tai, Imported and Domestic Bottled Beers, House Red & White Wine, Well Cocktails, Soda, Fresh Juices, Coffee & Tea

2 HOURS PER GUEST

THE SAIL FISH

FEATURING OUR SIGNATURE ISLAND DRINKS Classic Mojito, Mai Tai, Crazy Cuban & Baja Margarita, Select Draft & Bottled Beers, Select Red & White Wine, Call Cocktails, Soda, Fresh Juices, Coffee & Tea

2 HOURS PER GUEST

THE MARLIN

FEATURING OUR SIGNATURE ISLAND DRINKS Classic Mojito, Mai Tai, Crazy Cuban, Grapefruit Basil Martini, Coconut Cloud Martini & Baja Margarita, Craft Beer, Imported and Domestic Bottled Beers, Premium Red & White Wine, Premium Liquor, Soda, Fresh Juices, Coffee & Tea

2 HOURS PER GUEST

THE GET-A-WAY

Host Open Bar Based on Consumption

ALL PACKAGES DO NOT INCLUDE TAX & GRATUITY.

Tommy Bahama®

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NEWPORT BEACH

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

Tommy Bahama is the perfect location for any special event. It's a celebration of the island lifestyle – a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and it's easy to make life one long weekend

HARBOURSIDE PLACE

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

THE SHOPS AT MAUNA LANI

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

OLD NAPLES

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

MANHATTAN ISLAND

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

KIERLAND COMMONS

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

LEGACY WEST

7501 Windrose Ave
Plano, TX 75024
214-501-3600

THE GARDENS ON EL PASEO

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

GRAND BOULEVARD

525 Grand Boulevard
Sandestin, FL 32250
850-654-1743

ST. ARMANDS CIRCLE

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

THE WOODLANDS

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

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

WAIKIKI

298 Beachwalk Drive
Honolulu, HI 96815
808-923-8785