

PRIVATE EVENTS



Private Dining Room

The PDR views Commercial Street through floor to ceiling windows and accommodates up to 85 guests seated and 120 for cocktail events. The room is decorated in rich blues and browns, with comfortable seating, Hand crafted wooden tabletops and warm lighting.



Amenities:

- Private bar
- Private entrances
- Multiple seating configurations
- Multiple serving and plating options
- Theater quality sound proofing
- Private sound system
- Three flat screen monitors
- Wireless projection
- Wireless microphones
- Space size: 1,400 sq. ft





Plated Service

All of our Dinner Menu options include TIQA's signature bread service with olive oil and Za'atar. We maintain a seasonal menu. Our current menus are listed online, at www.tiga.net.

Not all menu items are available for all party sizes; please speak with your event manager to confirm availability.

Breakfast

Three course breakfast: \$32 per guest - Bread and pastry basket - Choice of fruit salad or parfait - Choice of any entrée from our Brunch menu

Lunch

Let your luncheon meeting or gathering feel like a special occasion with help from the kitchen at TIQA

Starters and Appetizers: \$32 per guest

Any three dishes from the Starters/Salads section of our Lunch Menu - Priced under \$15, served family style or staged.

Two Course Luncheons: \$32 per guest

Per Guest:

One item from the Starters/Salads section of our Lunch Menu -Priced under \$15

One item from the Kabob section of our Lunch Menu (does not include seafood)

Three Course Luncheons: \$39 per guest

Menu (does not include seafood)

Per Guest:

One item from the Starters/Salads section of our Lunch Menu -Priced under \$15

One item from either the Kabob or Sandwich sections of our Lunch

Dessert selection

All menus for every event are customizable, although certain items may not be available for every occasion.

Custom Menu: Cost to be determined

Create your own menu, using our restaurant menu for inspiration. Seven days advance notice required.

*Additional beverages available upon request

Dinner

Let TIQA create a memorable dinner event for you and your guests. Our dinner options range from a selection of starters and appetizers, perfect for a cocktail reception or evening lecture, to a full four course meal for a celebration.

Starters: \$38 per guest

Five selections from the Starters section of our Dinner Menu -

Priced under \$15, served family style or staged

Two Course Dinner: \$39 per guest

Per quest:

One item from the Starters/Salads section of our Dinner Menu -

Priced under \$15

Main course selection - One item from the Kabob section of our

Dinner Menu (does not include seafood)

Three Course Dinner: \$53 per guest

Per guest:

One item from the Starters/Salads section of our Dinner Menu -

Priced under \$15

Main course selection - choice of steak, seafood, chicken, or

vegetarian option from our Dinner Menu

*Maine Lobster or Lamb - \$10 upcharge

Dessert selection

Four Course Dinner: \$68 per guest

Per guest:

Mezze platter and house pita

One item from the Salad section of our Dinner Menu

Main course selection - choice of Steak, Seafood, Chicken, or

Vegetarian option from our Dinner Menu

*Maine Lobster or Lamb - \$10 upcharge

Dessert Selection

Taxes and Service Fees
Prices do not include tax and a 20% service fee is added to
the final invoice.
Please no outside food or drinks. Thank you.



Buffet and Family Style Menu Options

Our buffet offers a more casual approach to entertaining, with options for breakfast, lunch and dinner, making your next event effortless and We maintain a seasonal menu. Our current menus are listed online, at www.tiga.net.

Breakfast Buffet

Option 1: \$9 per guest

- Assorted Breakfast Pastries

Option 2: \$19 per quest

- Scrambled Eggs
- Bacon or House Sausage
- Fruit Salad
- Breakfast Potatoes

Option 3: \$28 per guest

- Eggs Benedict
- Breakfast Potatoes
- Pancakes or French Toast
- Bacon and House Sausage

Add-Ons:

- Fruit and Yogurt (\$4 per guest)
- Fruit Platter (\$4 per guest)

Lunch Buffet

Option 1: \$15 per guest

- Mezze Platter including Baba Ghanoush, Hummus,
 Olives, Pickled Vegetables, Plus other Seasonal Items
- Served with House Pita

Option 2: \$30 per guest

- Select two items from Mezze Platter with Pita
- House Salad
- Select two items from choice of Chicken, Beef, or Kofta Kabobs
- Basmati Rice

Option 3: \$35 per guest

- Full Mezze Platter
- House Salad
- Bread Basket
- Chicken Shwarma/Falafel Sandwich
- Assorted Pastries

Dinner Buffet

Option 1: \$15 per guest

- Mezze Platter including Baba Ghanoush, Hummus,
 Olives, Pickled Vegetables, Plus other Seasonal Items
- Served with House Pita

Option 2: \$38 per guest

- Mezze Platter and House Pita
- Select two items from choice of Chicken, Beef, or Kofta Kabobs
- Basmati Rice

Option 3: \$53 per guest

- One item from the Salad Section of our Dinner Menu
- Main Course Selection choice of Steak, Seafood, Chicken, or Vegetarian option from our Dinner Menu
- *Maine Lobster or Lamb \$10 upcharge*
- Dessert Selection

Option 4: \$68 per guest

- Mezze Platter and House Pita
- One item from the Salad Section of our Dinner Menu
- Main Course Selection choice of Steak, Seafood, Chicken, or Vegetarian option from our Dinner Menu
- *Maine Lobster or Lamb \$10 upcharge*
- Dessert Selection

*Beverage Service of Soda, Tea, and Coffee are \$3 per guest

*Buffet servings are determined using an average portion size and the number of guests in your party. You may order more portions if needed.

Private Event Cancellation Policy

We understand that plans change and sometimes require cancelling your private event at TIQA. Due to demand for our Private Dining Room and function spaces throughout the restaurant we enforce the following cancellation policy.

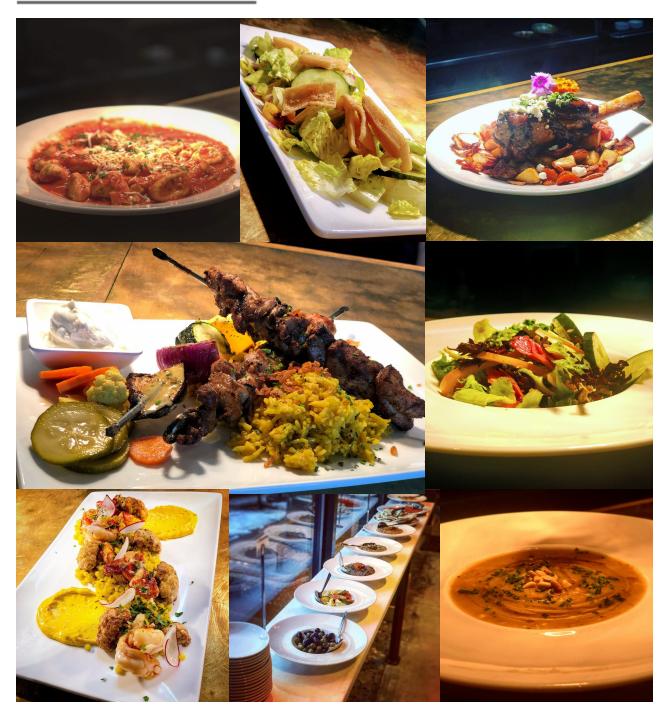
Cancellations within 15 days of the scheduled event date require payment of 100% of the amount indicated on your contract.

Cancellations within 16 to 30 days of the scheduled event require 80% payment

Cancellations within 31 to 60 days of the scheduled event require 30% payment



From the Kitchen





Rent the entire restaurant

We can accommodate events for up to 400 for exclusive use of TIQA, for cocktail receptions, lunch or dinner, every day of the week.



Rent the lounge or patio

Separated from our main dining room by a glass enclosed wine cellar and stylish partition, our lounge is a sophisticated space that accommodates 40. Available seasonally, our dining patio seats 50 guests.



Entertain your guests with private cooking classes and tastings

Our team consists of experienced professionals who love creating customized and often hands-on cooking classes, demonstrations and wine, beer and spirit tastings. We keep classes and tastings small, usually 15 to 50 guests, in order to preserve the intimate feel and make each event as memorable a culinary experience as possible.

