

Private Dining at TIQA

The Private Dining Room (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 Others)
- Multiple serving and plating options
- Theater quality sound proofing
- Dedicated sound system
- Three flat screen monitors, enabling all to see display
- Wireless projection (if using Apple products)

- Wireless microphones
- Space size: 1,400 sq. ft
- All required wiring (HDMI &
- Slide changer and pointer
- Dedicated WiFi
- AV support on premises
- Floor to ceiling windows with shades that provide privacy if needed





TIQA Pan Mediterranean | 327 Commercial St, Portland, ME 04101

Contact our Private Events Manager by calling (207) 808-8840 or email deen@tiqa.net

Menu Options

Taxes and Service Fees: Prices do not include sales tax of 8% and a 23% service fee. Please no outside food or drinks. All prices are based on a per guest basis. Children between 5 and 11 are half price. All food can be served plated, family style or *buffet. Room rental fee is \$500 AV equipment with support is an additional \$250

Breakfast

Option 1: \$18

- Assorted Breakfast Pastries

Option 2: \$28 per guest

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

Option 3: \$37 per guest

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

Add-Ons:

- Fruit and Yogurt (\$5 per guest)
- Fruit Platter (\$5 per guest)

Lunch

Option 1: \$28 per guest

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

Option 2: \$38 per guest.

- Select any item from Mezze Platter with Pita
- House Salad
- Grilled Chicken /Falafel Sandwich
- French Friess

Option 3: \$48 per guest

- House Salad
- Select any item from Mezze Platter with Pita
- Choice of any kebobs, up to 4 options with grilled seasonal vegetables
- Basmati Rice Option
- Flourless Chocolate Mousse

Dinner

Option 1: \$26 per guest

- Mezze Platter including Baba Ghanoush, Hummus, Olives, Pickled Vegetables, plus other Seasonal Items

Option 2: \$48 per guest

- House salad
- Entrée choice beef, chicken, seafood and vegan TIQA option served with rice and seasonal vegetables

Option 3: \$58 per guest

- House salad
- Entrée choice beef, chicken, seafood and vegan option served with rice and seasonal vegetables
- Dessert Selection

Option 4: \$68 per guest

- Mezze Platter including Baba Ghanoush, Hummus, Olives, Pickled Vegetables, plus other Seasonal Items, served with house pita
- Choice of Chicken, Beef, Seafood and Vegan dinner entree
- Dessert Selection

Option 5: \$78 per guest

- Mezze Platter and House Pita
- House Salad
- Choice of Chicken, Beef, Seafood and Vegan dinner entrees
- Dessert Selection

Option 6: Custom, tell us what you would like to serve Custom Items that can be added (all market price)
Lobster, Filet Mignon, (Surf & Turf), Braised Short ribs,
NY Strip Steak, Tuna, Swordfish, Stripped Bass...

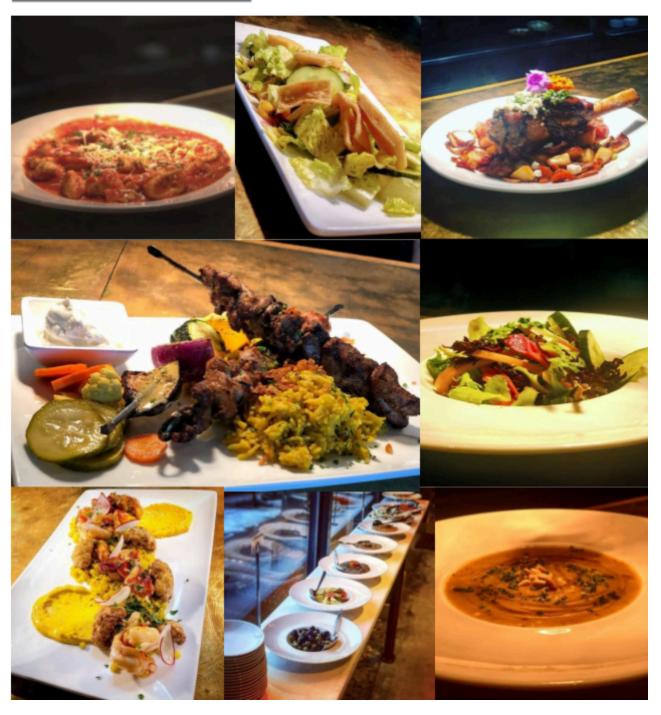
- .*Beverage Service of Soda, Tea, and Coffee are \$5 per guest
- *Buffet servings are determined using an average portion size and the number of guests in your party. You may order more portions if needed. The portions offered with buffet and family style are approximately 10 to 15% greater than plated.

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

<u>From the Kitchen</u>



Venues and Offerings

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 wine 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, to preserve the intimate feel and make each event as memorable a culinary experience as possible.



