

Gatherings
 WITH A TASTE
 OF THE *Islands*



Est. 1956

EVENT INSPIRATION

1956



In 1956, brothers Bob & Jack Thornton open their magnificent Polynesian-themed restaurant and entertainment experience, called The MAI-KAI.

The MAI-KAI, meaning "the finest," would quickly gain fame as one of the most creative, elaborate, and authentic establishments in the world of Polynesian culture in the Americas.



The concept resonated authentic Polynesian dance, award winning cuisine, and of course legendary tropical libations—created by a leading mixologist of the golden era of tiki cocktails, Mariano Licudine.



70 YEARS OF *Fire & Flavor*



2024

The MAI-KAI was forced to close in 2020 when a plumbing incident caused catastrophic damage. The kitchen was modernized, the property was restored to its historical condition, and reopened in 2024. Now, MAI-KAI's world-renowned historic Polynesian spirit is still alive in Fort Lauderdale.



The MAI-KAI quickly became one of the most successful new restaurants in the United States.



Adding to the rich history of The MAI-KAI are its many authentic Polynesian artifacts, some of which are more than 100 years old. Much of the original collection was donated to Stanford University and a Fort Lauderdale museum, but many remain on display today.



2014

In 2014, The MAI-KAI was officially listed in The National Register of Historic Places as a heritage establishment.






In-House Event Services
TORCH THE ORDINARY

Since 1956, we've captivated guests with the warmth and magic of our nostalgic tribute to Polynesian culture. Our award-winning wok-fired cuisine offers a culinary tour of the south seas. Our famous tiki cocktails are served ice cold, or hotter than the tropics with a tableside fire experience. Our immersive, interactive show will light up your corporate event, wedding, or private party, and give your guests something to write home about.

Events at The MAI-KAI create nights that transcend the ordinary.



A woman in a vibrant pink two-piece outfit is the central focus, smiling and holding two flaming torches. She wears a green leafy headpiece and a yellow flower in her hair. The background is a dimly lit, tropical-themed setting with other people in traditional attire and warm lighting from lanterns and torches.

WHAT'S YOUR
Occasion?

CELEBRATIONS | CORPORATE | WEDDINGS



CELEBRATIONS



Party in Paradise

- BIRTHDAY PARTIES
- ANNIVERSARIES
- ENGAGEMENT PARTIES
- BACHELOR & BACHELORETTE PARTIES

Recommended Enhancements





Business in the front Luau in the back

- OFFICE EVENTS
- HOLIDAY PARTIES
- TEAM BUILDING ACTIVITIES
- NETWORKING EVENTS
- RETIREMENT PARTIES

Recommended Enhancements





Weddings that bring the Fire

- COCKTAIL RECEPTION PASSED APPS
- OPEN BAR SERVICES
- PLATED, BUFFET & ACTION STATIONS
- BAND AND ENTERTAINMENT OPTIONS
- CUSTOM DÉCOR AND FLORALS

Recommended Enhancements





Authentic

FOOD & DRINKS



Drink Packages



Options available for a consumption bar (please inquire)

WINE & BEER PACKAGE

Open wine and beer. All wines are served by the glass. Includes Soft Drinks.

STANDARD BAR PACKAGE*

Enjoy an open standard bar with spirits such as Absolut, Bacardi, Dewar's, Jack Daniel's, Bombay Dry, Cazadores, and more, complemented by standard mixers and garnishes. Beer and wine are included. Exceptions apply as noted below. Includes Soft Drinks.

PREMIUM BAR PACKAGE*

Enjoy an open premium bar featuring top-shelf spirits such as Grey Goose, Ketel One, Mai-Kai Rum No.1, Appelton, Angels Envy, Still Gin, Patrón, and more, complemented by standard mixers and garnishes. Beer and wine are included, along with a curated selection of five signature MAI-KAI cocktails: Mara Amu, Mai-Tai, Barrel O'Rum, Planters Punch, and Tahitian Paradise Mocktail (option to add spirits). Specialty cocktails outside of this selection are not included and may be added separately for an additional \$10 per person, per hour. Exceptions apply as noted below. Includes Soft Drinks.

DRINK TICKET

Each guest will receive a drink ticket redeemable for one beverage. Exceptions apply as noted below. Additional drinks are available at regular pricing. Drink tickets must be purchased in advance and are not available for purchase on the day of the event. Includes Soft Drinks.

*Kindly note that all drink packages and drink tickets exclude the Sidewinder, the Mystery Drink, Pina Passion, Moonkist Coconut, Doubles, and Floaters.





Tahitian Table

Pre-Set Menu

Includes soft drinks and tea

APPETIZERS

Coconut Shrimp

Pork Egg Roll

MAI-KAI Salad

ENTREES

Panang Chicken Curry Steamed Chicken, Baby Vegetables, Jasmine Rice, Fresh Herbs, Scallions (Option to Substitute Tofu for Chicken)

MAI-KAI Beef Tenderloin Wok Charred, Scallions, Shishito, Sweet Peppers, Tamarind, Soy Caramel, Steamed Rice (Option to Substitute Tofu for Beef)

Miso Grilled Salmon Bok Choy, Maitake Ponzu, Fresh Herbs, Smoked Sweet Potato Puree

Shrimp Teriyaki Sweet Peppers, Sugar Snap Peas, Scallions, Pineapple Teriyaki

DESSERT (Served Family Style)

Flourless Chocolate Torte

Pineapple Upside-Down Cake





Fijian Feast *Pre-Set Menu*

Includes soft drinks and tea



APPETIZERS

Wagyu Beef Dumplings

Tuna Jalapeño Crispy Rice

Chicken Shanghai

MAI-KAI Salad

ENTREES

MAI-KAI Mahi Mahi Wok-Charred in Green Pineapple Curry, Sweet Peppers, Scallions, Sweet Potato, Green Papaya Slaw

Huli Huli BBQ Chicken Breast Brown Butter Sweet Potato Puree, Green Papaya Slaw, Grilled Pineapple

MAI-KAI Prawns Coconut Curry, Cherry Tomatoes, Mint, Thai Basil, Bird's Eye Chili, Bok Choy, Citrus Vinaigrette, Brown Butter Sweet Potato Puree

Beef Teriyaki Wok Charred Beef Tenderloin in Pineapple Teriyaki, Sweet Peppers, Snow Peas, Spring Onion (Option to substitute tofu for beef)

DESSERT (Served Family Style)

Key Lime Tart

Flourless Chocolate Torte



Island Indulgence

Pre-Set Menu

Includes soft drinks and tea

APPETIZERS

Char Siu Pork Belly

Smoked Brisket Buns

Tuna Taquitos

MAI-KAI Salad

ENTREES

Crying Tiger Skirt Steak Marinated Skirt Steak, Spicy Tiger's Tear Chimichurri, Carrot Butterscotch Puree, Hawaiian Tostones, Green Papaya

Truffle Mushroom Lo Mein Roasted Trumpet Mushrooms in a Parmesan Dashi cream with Chinese Broccoli and Shaved Parmesan

Local Branzino Green Pineapple Curry, Herbs, Sweet Peppers, Jasmine Rice

48 Hour Braised Short Rib Chinese Broccoli, Maui Onion Soubise, Shishito Chimichurri

DESSERT (Served Family Style)

Flourless Chocolate Torte

Banana Bread Pudding



Appetizers



For cocktail-style receptions (Non-show dining only):

PASSED Priced per person per hour*

- Hamachi Tiradito** with Leche de Tigre & Smoked Caviar
- Cassava Fried Cheese Tangs** with Mango Jam -
- Shrimp Shumai in Bamboo Steamer**
- Hamachi Crispy Rice**
- Coconut Shrimp** with Thai Sweet Chili
- Tuna Taquitos with Avocado**
- Crispy Duck Tostones** with Scotch Bonnet Jam
- Crispy Chicken Wonton**
- Hawaiian Tostones** with Crushed Avocado & Pickled Onions
- King Truffle Mushroom Sate**
- "Jian Dui"** Crisp Sesame Balls with Red Bean & Sweet Chili
- Duck Confit Spring Roll**
- Shrimp Spring Roll**
- Veggie Spring Roll**
- Pork Egg Roll**
- Javanese Beef Sate**
- Octopus Sate**
- Shanghai Chicken Sate**
- Tuna Crispy Rice**

For buffet-style receptions (Non-show dining only):

DISPLAYED Choice of four

- Crab Rangoon**
- Pineapple and Cheese Rangoon**
- Egg Roll**
- Spring Roll**
Choice of Vegetable, Duck, Shrimp
- Coconut Shrimp**
- Tuna Tacos**
- Shumai**
Choice of Chicken, Pork, Shrimp
- Lettuce Wraps**
Choice of Pork, Beef, Chicken, Shrimp & Tofu
- Tuna Taquitos with Avocado**
- Crispy Chicken Wonton**
- Crispy Duck Tostones**
- Javanese Beef Sate**
- Chicken Shanghai**



Displayed Entrees

Buffet-style receptions are available only for Non-Show Dining or with a full venue buyout.

ENTREES *Choice of two*

Banana Leaf Pork Shoulder Shiso Leaf, Condiments

Panang Chicken Curry Steamed Chicken, Baby Vegetables, Jasmine Rice

Vegetable Stir Fry Fresh Seasonal Vegetables

Miso Grilled Salmon Bok Choy, Ponzu, Smoked Sweet Potato Puree

Scampi Singapore Sauteed Shrimp in a Garlic Sweet Chili Tomato Sauce

ACCOMPANIMENTS *Included*

Teriyaki Sauce

MAI-KAI Sauce

Hawaiian Tostones

MAI-KAI Salad

Papaya Slaw

Jasmine Rice





Dessert Options



For cocktail-style receptions (Non-show dining only):

PASSED Priced per person per hour

Cream Puffs

Banana Dulce De Leche Spring Rolls

Dulce De Leche Spring Rolls

Guava and Cheese Spring Rolls

Mini Banana Cheesecake

Mini Chocolate Flourless Tort

Assorted Mini Shooters

Passion Fruit, Mango, Guava, Key Lime,
& Tres Leches

For buffet-style receptions (Non-show dining only):

DISPLAYED Choice of two

Tropical Fruit Display

Flourless Chocolate Torte

Pineapple Upside Down Cake

Key Lime Tart

ADD - ONS
Minimum 25 people

Action Stations

Minimum 25 people. For Buffet Style Reception

Available for Non-Show Dining Only or with a Full Venue Buyout

WOK STATION

A flavorful blend of broccolini, Brussels sprouts, exotic mushrooms, Napa cabbage, and Asian vegetables, stir-fried to perfection. Served with steamed white rice and your choice of savory Teriyaki or house-made Mai-Kai sauce. Protein Options: Beef, Chicken, Shrimp, Tofu, Mixed Vegetable.

Fried Rice Station

Watch our chefs in action as they prepare Polynesian rice bursting with flavor—featuring octopus, mussels, shrimp, and scallops, simmered with wok-fried herbs and roasted peppers.

Robata Grill Station

Experience the bold, smoky flavors of traditional Japanese robata grilling. Choose from tender chicken, juicy beef, succulent shrimp, savory pork, or marinated tofu—all grilled over open flames and glazed with our signature sauces. Served hot off the grill with seasonal vegetables and dipping sauces.

Carving Station

Our chef-attended carving station features a selection of premium cuts, freshly carved to order. Choose from flame-seared Tomahawk Ribeye paired with a velvety carrot butterscotch purée, herb-crusted Rack of Lamb finished with a vibrant green pineapple and mint miso sauce alongside brown butter sweet potato, and slow-roasted Whole Plate Short Rib served with carrot butterscotch purée. All items are accompanied by steamed white rice and your choice of broccolini or asparagus.

Cold Seafood Station

Experience the freshest seafood, served on ice with an elegant ice sculpture. Watch as our chef prepares freshly shucked oysters, delicate slices of Hamachi, and hand-crafted Tuna Nigiri right before your eyes. Indulge in premium caviar and perfectly chilled cocktail shrimp, accompanied by classic dipping sauces. Each dish is made to order, ensuring the highest quality and freshness.



A man in a Polynesian-style costume, including a feathered necklace and a loincloth, is holding a large flaming torch aloft. He has a focused expression and is looking upwards. The background is dark with warm, ambient lighting, including a glowing lantern. Another person in a similar costume is visible in the background, playing a drum.

EVENT
Enhancements

Make history of your own
AT THE HISTORIC
MAI-KAI

INCLUDED

Dedicated Event Manager
House Furniture & Decor
Event Setup & Breakdown
House A/V

... and more!



ADD-ONS

Multiple Live Music Options
Mini Polynesian Show
Interactive Activity Stations
Welcome Souvenirs or Drinks
Dancers

... and more!

Enhance Your Experience



LEI MAKING

BOARD PRINTING

FRESH LEIS

HULA LESSONS

KUKUI NUT BEADS

UKULELE LESSONS

UKULELE PLAYER

TWO TO FOUR-PIECE TIKI BAND

KAHILI OR TORCH HOLDER

LEI & KUKUI BEAD GREETER

RUM TASTING

CONCH SHELL BLOWER

DRUMMERS (TWO)

MAI-KAI CAKE

MIXOLOGY LESSON

SERENADER

FIRE DANCERS

TEMPORARY TATTOOS

FLOWER ARRANGEMENTS

PHOTO OP WITH DANCERS

POLYNESIAN STORYTELLING

MINI POLYNESIAN SHOW



EVENT ENHANCEMENTS



BOARD PRINTING



LEI MAKING



COCONUT LEAF WEAVING

Currently Not Available



BAMBOO CANOE BUILDING

Currently Not Available



HULA LESSONS



FRESH LEIS



KUKUI NUT BEADS



UKULELE PLAYER



UKULELE LESSONS



EVENT ENHANCEMENTS



TWO PIECE TIKI BAND



THREE PIECE TIKI BAND



FOUR PIECE TIKI BAND



LEI & KUKUI BEAD GREETER
1 per 25 guests



DRUMMERS (TWO)



SERENADER



KAHILI OR TORCH HOLDER



CONCH SHELL BLOWER



MIXOLOGY LESSON



MAI-KAI

*Pricing does not include 7% Tax and 5% Event Fee



EVENT ENHANCEMENTS



RUM TASTING



MAI-KAI CAKE



FLOWER ARRANGEMENTS



MINI POLYNESIAN SHOW



FIRE DANCERS



TEMPORARY TATTOOS
Hand Painted, Cut Stamp or Airbrush



MAI-KAI



PHOTO OP WITH DANCERS



TIKI SCAVENGER HUNT
Currently Not Available



POLYNESIAN STORYTELLING



*Pricing does not include 7% Tax and 5% Event Fee

MAI-KAI
RESTAURANT
Polynesian Shows

THE
Fine Print



Available areas at
THE HISTORIC
MAI-KAI

PRIVATE

Full Venue Buyout (One Show, 3 Hrs)
Full Venue Buyout (Multiple Shows, 4+ Hrs)
The Bora Bora Bar
The Molokai Bar
The Gardens
The Lanai
Tahiti



SEMI-PRIVATE

The Molokai Bar (Can be Divided)
The Bora Bora Bar (Can be Divided)
The Chinese Room
The Garden
New Guinea
Tonga
Hawaii
Moorea

Venue fees include event team, setup, breakdown, cleaning fee, in-house A/V, house furniture, decor, and linens.
Additional staff fee applies for events over 50 people. Minimums may apply depending on day of week.

Floorplan



954.563.3272 | 3599 N Federal Hwy, Fort Lauderdale, Florida 33308 | MAIKAI.com | events@MAIKAI.com



Outdoor Private Event Space

DISCOVER THE CHARM OF OUR UNIQUE **OUTDOOR GARDENS**— WITH LUSH GREENERY, BLOOMING FLOWERS, AND A SERENE AMBIANCE, THIS PICTURESQUE SPACE ACCOMMODATES UP TO 150 GUESTS, OFFERING AN UNFORGETTABLE BACKDROP FOR YOUR SPECIAL DAY.



WELCOME TO THE **BORA BORA BAR**, A VIBRANT OUTDOOR VENUE PERFECT FOR ICONIC CELEBRATIONS UNDER THE OPEN SKY. WITH A TROPICAL-INSPIRED ATMOSPHERE AND SPACE TO ACCOMMODATE UP TO 150 GUESTS. THIS SPACE CAN BE DIVIDED TO CREATE A MORE INTIMATE SETTING FOR SMALLER PARTIES.



THE LANAI OFFERS AN INTIMATE, OPEN-AIR SETTING ADJACENT TO THE LUSH OUTDOOR GARDENS, COMFORTABLY ACCOMMODATING UP TO 40 GUESTS.



Indoor Private Event Space

STEP INTO THE **MOLOKAI BAR**, A ONE-OF-A-KIND VENUE REMINISCENT OF A CLASSIC SHIP'S INTERIOR, COMPLETE WITH NAUTICAL DETAILS AND VINTAGE CHARM. PERFECT FOR GATHERINGS OF UP TO 120 GUESTS, THIS UNIQUE SPACE CAN ALSO BE DIVIDED TO CREATE A MORE INTIMATE SETTING FOR SMALLER PARTIES.



THE **CHINESE ROOM** CAPTIVATES WITH ITS STRIKING CIRCULAR DESIGN AND CURVED WINDOWS. ADORNED WITH DETAILED CHINESE WALLPAPER AND PLAYFUL TIKIS, IT OFFERS A LIVELY BLEND OF REFINED STYLE AND TROPICAL CHARM. PERFECT FOR GATHERINGS OF UP TO 20 GUESTS



THE **TAHITI ROOM** IS A TROPICAL OASIS, BATHED IN NATURAL LIGHT FROM A STUNNING WALL OF WINDOWS AND ANCHORED BY A WHIMSICAL TIKI HUT THAT ADDS ISLAND CHARM TO ANY EVENT. FULLY PRIVATE AND PERFECT FOR INTIMATE CELEBRATIONS, THIS INVITING SPACE COMFORTABLY ACCOMMODATES UP TO 60 GUESTS.



Semi-Private Event Space



THE GARDEN



MOOREA



TONGA



SEMI - PRIVATE EVENT SPACE



HAWAII



NEW GUINEA



Common Questions

CATERING POLICIES

Food and beverages for all functions are subject to a sales tax of 7%, gratuity of 18%, and a taxable event fee of 5%. Tax-exempt organizations must provide a certificate prior to the scheduled event. Food items are seasonal. Substitutions can be made by the chef without client approval. Any sponsored liquor, beverages or food that is handled by MAI-KAI will not be given back to the client or sponsor.

BILLING AND DEPOSITS

An initial non-refundable deposit of 50% of the estimated costs will be required to secure the date and space. The balance is payable no later than 14 business days prior to the event. Payments may be made by credit card, checks, money orders or cash. Any checks used for final payment must be submitted 14 business days prior to the function. The event area is not guaranteed unless a deposit and signed contract are received. If the food and beverage minimum applies (dependent on the date and time of the event) and is not met, MAI-KAI's event staff can relocate the event to another area within the venue.

GUARANTEES

You are financially responsible for the food and beverage minimum per your contract if applicable. In arranging private functions, the guaranteed attendance must be specified and communicated to the venue 72 hours prior to the function date. This number will be considered a guarantee and is not subject to reduction; charges will be made accordingly. The venue cannot be responsible for service for more than 3% over and above the guarantee.

OUTDOOR FUNCTIONS

MAI-KAI reserves the right to make the final decision regarding the use of indoor facilities in the event of inclement weather on the day of the event. This decision will be made at least four hours prior to the start of the event. The use of the indoor facilities could result in the event being non-exclusive. In the case of complete buyouts, the client assumes all the risk and will be charged 100% of the guaranteed food and beverage charge.

PARKING

Due to limited parking in the area, MAI-KAI offers valet parking only. The cost is \$8.00 per vehicle. You can pre-pay your guests' valet fee, if desired, and we will provide your guests with valet vouchers. Alternatively, your guests are welcome to pay the valet directly.

ADDITIONAL POLICIES

All entertainment must be booked through MAI-KAI. No DJs allowed. All outside vendors must supply a Certificate of Insurance and will be considered on a case-by-case basis. Any decor brought into the restaurant must be pre-approved and feature a tropical theme. Due to the use of fire in our shows, balloons are strictly prohibited inside our Restaurant.





Est. 1956



MAI-KAI