



THE ROYAL HAWAIIAN
A LUXURY COLLECTION RESORT
Waikiki

The Royal Hawaiian Banquet & Catering Menu



[Terms & Conditions](#)



Breakfast Table

enhancements

All breakfast tables include freshly brewed regular and decaffeinated coffee, a selection of teas, local jams, and sweet island butter.

based on 60 minutes of continuous service

Continental Breakfast

Freshly squeezed natural Orange and Guava Juice

Cereal Station

Mixed berries compote

2% and Skim Milk

Honey and preserves

Berry Powders

Island Exotic Fruit Cocktail

From the Bake Shop

Portuguese Malasadas

Island Fruit Flatbread with Naked Cow Dairy Fresh Cheese

Freshly Baked Croissants

Butter and Jams

Freshly brewed regular and decaffeinated Kona

Coffees and an assortment of Natural and herbal

"T" teas 38

English Muffin Pizzas

Fresh Island Scrambled Eggs, Stewed Ho Farm

Tomatoes and Portuguese Sausage

Naked Cow Fresh Dairy Cheese

\$6 per person

(Minimum 50)

Fresh Island Herb Farm Egg on whipped twin

Bridge Farm Yukon Gold Potatoes

With Bordelaise Sauce

\$8 per person

(Minimum 50)

Paniolo Breakfast Cup

Pork Portuguese Sausage, Scrambled Egg

Scallions and Ho-Farm Multi Colored Tomatoes

\$9 per person

(Minimum 50)

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Breakfast Table

enhancements

Island Healthy Options

Freshly squeezed natural Orange and Guava Juice
Berry Smoothie with Rare Volcano Honey

Individual Yogurts
Yogurt Granola Parfaits with Berry Compote

Island Cereal and Granola Station
Assorted Cereals, Homemade Island Granola
Mixed berries compote
Sliced Apple Bananas and Grapes
2% and Skim Milk
Honey and preserves
Toasted Pumpkin Seeds, crushed Macadamia
Nuts, Flax seeds
Irish Steel Cut Oatmeal with Maui Turbinado Sugar
and Honey

Seasonal Island Sliced Fruit Platters
Lady Finger Bananas

Banana and Zucchini Breads
Waialua Estate Chocolate and Macadamia Nut
Coffee Cake
Freshly brewed regular and decaffeinated Kona
Coffees and an assortment of Natural and herbal
"T" teas

42

Kalua Pork Hash with Poached Egg
With Mustard Hollandaise and 100% Kona Coffee
BBQ Sauce
\$ 12 per person
(Minimum 50)

Spanish Wine Cured Chorizo Tortilla
Ho-Farm Tomato Salsa and Assorted Hot Sauces
\$13 per person
(Minimum 50)

Egg Benedict
Fresh Island Farm Poached Egg on English Muffin
With Alderwood Smoked Pork Loin And
Hollandaise Sauce
\$ 14 per person
(Minimum 50)

Fresh Island Farm Poached Egg on Hamakua
Mushroom and Smoked Pork shank Hash
\$ 15 per person
(Minimum 50)

Crab and Portuguese Garlic Bread Croutons
With Fresh Island Farm Poached Egg

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Breakfast Table

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Standard All-American Breakfast
Freshly squeezed natural Orange and Guava Juice

Sliced Fruit Station
Cantaloupe
Honeydew Melon
Maui Gold Pineapple
Kula Strawberries

Toast Station
White and Sour Dough
Multigrain Bread
Croissants
Assorted Muffins
Honey and preserves

Fresh Island Scrambled Eggs
Scallions, Ho-Farm Tomato Salsa and assorted
Hot Sauces
Alderwood smoked Bacon Steaks
Herbed Pork Sausage
Maui Onion and Yukon Gold Potato Hash
Freshly brewed regular and decaffeinated Kona
Coffees and an assortment of Natural and herbal
"T" teas
48

\$18 per person
(Minimum 50)

Butter Poached Hawaii Rancher Beef Tenderloin
and Kona Lobster Tail
With Potato Confit
Fresh Island Poached Egg
Alba Truffle Sauce
\$ 24 per person
(Minimum 50)

In-house Hot smoked West Coast Salmon
With Hawaiian Sea Salt and Pepper
Assorted Bagels, Capers berries, Lemon and Maui
Onion
Cream Cheese
\$18

Half Kahuku Papaya with Lime
\$12 per person

Whole Ladyfinger Bananas
\$5 per piece

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Breakfast Table

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The Royal Hawaiian Breakfast

Freshly squeezed natural Orange and Guava Juice
 Kula Strawberry and Apple Banana Smoothie
 Berry Power Smoothie with Rare Volcano Honey

 Bircher Muesli with Island Honey and Nuts
 Compressed Watermelon Cocktail with Mint and Kalamansi Juice
 Island Fruit Kebabs with Volcano Honey Dip

 Fresh Baked Butter Croissants
 Royal Hawaiian Banana Bread Loaves Honey and preserves
 Hot
 Fresh Baked Island Farm Eggs Artisan Smoked Prosciutto, Toasted Macadamia Nut

 Fresh Island Farm Poached Egg
 Maui Onion Tartlets, Tomato Hollandaise

 Grilled Hawaii Rancher Beef Steak
 Yukon Gold Potato Confit, Island Steak Sauce,
 Sunny Side Up Island Farm Fresh Egg
 Freshly brewed regular and decaffeinated Kona Coffees and an assortment of Natural and herbal "T" teas
 65

FROM THE BAKERY

***Minimum order 50 Pieces each needed for Buffets
 Warm Malasadas
 \$4 per piece
 Oven Roasted Mango Cakes
 \$4 per piece
 An pan (Japanese Azuki Bean Bun)
 \$4 per piece
 Freshly Baked Croissants With Butter and Assorted Sugars, Honey and preserves
 \$4 per piece
 Pain au Chocolate
 \$4 per piece
 Assorted Muffins
 \$4 per piece
 Waialua Estate Chocolate and Macadamia Nut Coffee Cake
 \$48 / Serves 15

 Butter Poached Brioche Dough with Raisin and Macadamia Nut

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Breakfast Table

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The Luxury Collection Inspired Breakfast Stations

INSPIRED BY THE BRISTOL VIENNA, AUSTRIA

Vienna's Coffee House Station
Lattes, Cappuccinos, Espresso
Whipped Cream, Shaved Chocolate, Cinnamon

From the Vienna's Bakery of the Bristol
Cream Poached Brioche with Raisins and
Macadamia Nut
(Dumfnudeln)

Malasadas
(Fresh Berliners)

Fresh Baked Croissants
With Naked Cow Dairy Fresh Butter
Honey and preserves

Hot
Fresh Island Farm Poached Egg
Maui Onion Tartlets, Tomato Hollandaise

INSPIRED BY THE HOTEL DANIELI VENICE, ITALY

Non alcoholic Limoncello, Strawberry Aqua Fresco
Freshly squeezed natural Orange Juice

Prosciutto di San Danielle , Speck dell'Alto Adige
Salame Soppresata Taleggio Cheese
Artisan Rustic Breads
Balsamic Cipollini Onions, Artichokes in Extra Virgin
Olive Oil
Spicy Sicilian Olives

Hot
Fresh Baked Island Farm Eggs Artisan Smoked
Prosciutto, Toasted Macadamia Nut, Shaved Alba
Truffles

with Maui Turbinado Sugar
\$45 / Serves 12 Person
Waialua Estate Chocolate Panini
\$6 per piece

Naked Cow Dairy Cheese and Maui Onion Quiche
With Alderwood Smoked Bacon
\$5 per piece

Scottish smoked Salmon with Naked Cow Dairy
Fresh Cheese
\$16 per piece

BREAKFAST ACTION STATIONS

**Chef Attendance \$275 in Culinary Labor per 90
minutes. Additional hours at \$175 per hour
Minimum 50 for all Stations

Omelet and Egg Station
Fresh Island Eggs, Egg Whites and Egg Beater
Ham, Portuguese Sausage, Shrimp,
Peppers, Spinach, Cheddar Cheese,
And Hamakua Mushrooms
\$16

Waffle Station
Fresh whipped Cream, Canadian Maple Syrup,
Coconut Syrup and Whipped Butter
Frozen Berry Compote
\$14

Waialua Estate and Apple Banana Pancake Station

Fresh whipped Cream, Vermont Mable Syrup,
Coconut Syrup and Whipped Butter
\$14

Okonomiyaki Station

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Breakfast Table

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INSPIRED BY THE US GRANT SAN DIEGO

Inspired by US Grant San Diego USA

The All Berry Smoothie
Enhanced with Volcano Honey and Bee Pollen

Granola Parfaits
Assorted Berries, Apples and Bananas

Fresh Farmers Market Fruits
With Fruit Pearls

Hot
English Muffin Pizzas
Scrambled Eggs, California Tomatoes, Alderwood
Smoked Bacon, Smoked Pork Hock, Naked Cow
Fresh Dairy Cheese

Freshly brewed regular and decaffeinated Kona
Coffees and an assortment of Natural and herbal
"T" teas
78

Asian Breakfast Stations
Japanese Station Steamed Rice Natto Beans
Okayu Tamago Yaki Ajitsuke Nori *** Miso Soup
*** Mackerel (Saba) or Salmon Big Island Greens
Wasabi Dressing Assorted Tsukemono \$38 ***
Chinese Seafood & Pork Congee Green Onions,
Fermented Bean Curd, Hot Chili Oil, Preserved
Mustard Stems, Pickled Daikon, Preserved
Bamboo Shoots \$12 ***

\$500 fee applies to all guarantees under 50 guests

Cabbage, Shrimps, Pork, Pickled Ginger,
Okonomiyaki Sauce, Mayonnaise
And Bonito Flakes
\$ 14

Asian Noodle Station

Yakisoba
With Pork, Cabbage, Pickled Ginger and Toasted
Nori

OR

Chow Mein Noodles
With Char Sui, Shrimps, Maui Onions and Scallops

OR

Indonesian Bami Goreng (Stir Fried Noodles)
With Shrimp and Chicken

Choice of 1 - \$12 per person

Carved Hawaii Rancher Beef Strip loin
With 100% Kona BBQ Sauce, Horseradish and
Homemade Steak Sauce
\$400 serves 40

Volcano Honey glazed Smoked Ham assorted
Mustards and Pineapple Jam , Portuguese Rolls
\$400 serves 75

BEVERAGE ENHANCEMENTS Non alcoholic

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Breakfast Table

enhancements

(Only applies to Buffets)

Orders require a minimum of 60% of the guarantee consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

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Limoncello, Strawberry Aqua Fresco \$6 ***

Island Mimosa Station With Freshly Squeezed natural Orange, Pineapple and Guava Juice \$ 12

*** Virgin Bloody Mary Station \$6 ***

Barista Coffee Bar \$100 for Barista Labor Per Hour

(Available at Limited Locations only) Espresso,

Lattes, Cappuccino With Flowered Syrups,

Whipped Cream, Chocolate Shavings \$12

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Plated Breakfast

enhancements

All breakfast tables are served to include Kona regular and decaffeinated coffees, assorted natural and herbal "T" teas, and freshly Squeezed Orange Juice

*Assorted Breakfast Pastries (preset)
Fresh Island Fruit with Tropical Fruit Pearls
Croissants, Pain au Chocolate, Banana Bread Muffin
Honey and preserves*

Alderwood Smoked Bacon Rosti
Topped with Fresh Island Scrambled Eggs Grilled
Smoked Pork Loin Ho-Farm Tomato-Scallion
Salsa 44

Two Poached Eggs on Kalua Pork Hash
With Mustard Hollandaise
100% Kona BBQ Sauce
48

The Island Trio
Grilled Hawaii Rancher Beef Steak Yukon Gold
Potato Confit, Island Steak Sauce, Sunny Side Up
Island Farm Fresh Egg *** Poached Eggs on
Kalua Pork Hash With Mustard Hollandaise With
100% Kona Coffee BBQ Sauce *** Kona Lobster
Thermidor Scrambled Eggs on English Muffin
Sautéed Baby Spinach 65

\$500 fee applies to all guarantees under 50 guests
(Only applies to Buffets)
Orders require a minimum of 60% of the guarantee
^consuming raw or undercooked eggs, meat, or
seafood may increase your risk of foodborne illnesses

Assorted Toast Basket
With Butter, Honey and preserves
\$6 per person

Virgin Bloody Mary
\$6 per item

Kula Strawberry and Apple Banana Smoothie
\$8 per item

From The Bakery

Warm Malasadas
\$4 per piece

Oven Roasted Mango Cakes
\$4 per piece

An pan
(Japanese Azuki Bean Bun)
\$4 per piece

Fresh Baked Croissants
With Butter and Assorted Jams
\$5 per piece

Pain au Chocolate
\$4 per piece

Assorted Muffins
Blueberry, Strawberry, Mango, Banana, or Bran
\$4 per piece

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Brunch

enhancements

based on 90 minutes of continuous service

Brunch Menu

Fresh squeezed orange, guava and pineapple juice

Eggs benedict tasters

kalua pig, crab meat and canadian back bacon hollandaise and english muffin^

Banana macadamia nut stuffed french toast with quebecois maple syrup

Individual yogurts and bircher muesli with local grown berries and apple bananas

French breakfast pastry, croissant, pain au chocolate, blueberry danish

Kula and nalo farm grown fruits, pineapple, papaya, mango and strawberries

Artisan and imported cheese display with fig nut jam, raisins on the vine and homemade flat breads

Cold cut display with ham, prosciutto di parma, smoked turkey, salami with pickles, mustard and assorted breads

Toasted vegetable display with olive oil crumble and balsamic essence, roasted eggplant, peppers, asparagus, sweet and sour zucchini

Smoked west coast sockeye salmon with assorted bagels and traditional condiments^

Carved hawaiian sea salt rubbed beef tenderloin on olive ciabatta rolls, onion fig marmalade^*

Asian Style Whole Roasted Sukling Pig
Steamed bao buns, plum and hoisin sauce
Minimum 200 persons* 10

Premium Bloody Mary Bar and Mimosas 15

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Brunch

enhancements

Spinach salad with roasted cherry tomatoes
crispy red onions, smoked bacon and a roasted
garlic horseradish cream dressing

Parmesan polenta crouton salad with fontina
cheese, red bell peppers, field lettuces and dijon
mustard tarragon dressing

Seafood paella
saffron rice with roasted chicken, prawns,
mussels,
squid and scallops^

Potato gratin with cave aged gruyere

Desserts:
Opera torte
Individual creme brulee
Pavlovas with whipped cream and marinated kula
strawberries
Coconut cup cakes
Peanut butter, chocolate squares

Freshly brewed regular and decaffeinated coffee,
and a
selection of teas

85

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seafood may increase your risk of foodborne illnesses

*chef attendant required at \$200 per chef per hour

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Morning

enhancements

Minimum 25 people

based on 30 minutes of continuous service.

Coffee Break

Enjoy rich roasted blends which capture the true essence of hawaii-style coffee
 Chocolate covered macadamia nuts, coffee loaves
 mini apple-cinnamon spring rolls with vintage chocolate dip
 Flavored syrups: vanilla, hazelnut, and irish creme

22

Assorted individual plain and fruit yogurts 6

All natural granola bars and energy bars 6

Flavored vitamin water 7

Whole seasonal fresh fruit 4

Smoothie Station

Pineapple, mango, seasonal berries, fresh seasonal island fruit elixir
 Boosters: protein powders, ginseng, calcium, antioxidant power boost
 Shooters: wheatgrass, celery-apple, carrot-apple, carrot with fresh squeezed orange juice, green tea powder with soy milk

32

Energy drinks and low carb drinks 8

Bottled fresh organic juices, tomato, orange, pineapple, guava 8

Coffee, decaffeinated coffee and tea - per gl 90

Refreshments on the Move

Assorted island fruit waters and assorted soft drinks
 Coffee, decaffeinated coffee, and tea

14

Hot chocolate 4.50

Assorted soft drinks 5

Premium freshly squeezed orange juice, apple and grapefruit, guava, tropical passion fruit ice tea - per pitcher 35

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Morning

enhancements

Bottled water 5

Sparkling water 7.50

Warm sticky macadamia nut bun 6

Croissants 4

Blueberry scones 6

Banana nut tea bread - 10 slices per loaf 42

Biscotti 4

Bagels and cream cheese, tahitian chili jam 8

Mini fruit tarts 6

House made macadamia nut brownie - per
doz 60

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Afternoon

enhancements

Minimum 25 people

based on 30 minutes of continuous service.

Spa Break

House made chewy granola bars, ginger tea poached pears with frozen yogurt and warm chocolate sauce
 Fresh organic berry sensation and strawberry-banana smoothies
 Grilled turkey sandwich with dried plum relish
 Coffee, decaffeinated coffee and tea

30

Kalamansi Lime Break

Kalamansi lime shortbread cookies, tart, cupcakes, creme brulee, turnovers
 Kalamansi lime pate a fruit
 Coffee, decaffeinated coffee and tea

28

Strawberry Break

Fresh strawberries, shooters, shortcake, pavlovas, tarts
 Strawberry baskets with creme fraiche, tahitian vanilla
 Coffee, decaffeinated coffee and tea

28

Paradise iced teas, pineapple-raspberry plantation, lychee-passion fruit, mango-vanilla 7

Fresh squeezed lemonade 6

Longboard lager 8

Chocolate chip cookie ~per dz 48

Austrian mini cookies ~ per dz 40

Cinnamon apple fritters with tahitian vanilla bean sauce

Apple strudel with tahitian vanilla bean sauce 60

Mini fruit tart and french pastry ~ per dz 48

Chocolate dipped pineapple ~ per dz 48

Chocolate dipped strawberries ~ per dz 51

Chorizo sausage rolls, apple mustard ~ per dz 50

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Afternoon

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Nuts and potato chips with assorted dips 5

Warm potato-bacon cake 6

Taro and sweet potato chips with house made dip 6

Kalua pork spring rolls with house made barbecue dip ~
per dz 60

Warm maui onion and apple wood smoked bacon flatbread 20

Haagen-dazs (r) ice cream bar 9

Ice cream sandwiches, popsicles, drumsticks, wild berry frozen yogurt cones 9

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Chilled Lunch Table

enhancements

All lunch tables include freshly brewed regular and decaffeinated coffee, selection of tea including ice tea

based on 60 minutes of continuous service

Chilled Deli Lunch

JA Farm Baby Romaine Caesar Salad
with white Anchovies
Warm Yukon Gold Potato Salad
Hamakua Tomato and Cucumber, Pepper and
Red Onion Salad
With Naked Dairy Farm Feta Cheese and
Kalamata Olives
Kunia Long bean Salad with bacon and
Mustard Dressing
Lemon Rice Salad with Maui Gold Pineapple

Carved Hawaii Rancher Beef
with Horseradish and Olive Ciabatta

Ahi Confit, Pickled Red Onions, Baby Arugula,
Sweet Soy Reduction
In French roll

Fire Grilled Chicken Breast
with Hamakua Tomato and Mozzarella,
Coconut grove Basil aioli

Garlic Roasted Vegetable,
Taleggio Cheese, Chickpea Hummus on a
French Baguette

Molokai Sweet Potato chips

Dessert
Ice Cream Station Vanilla, Chocolate, and
Strawberry
With Toppings

Baby romaine caesar salad with a
white anchovies caesar dressing 3

Soba noodle salad with shrimp, mushrooms and
scallions with warm ginger soy dressing 3

Black forest ham and sharp cheddar sandwich,
dijon aioli 5

Grilled chicken sandwich, basil mayonnaise 5

Medium rare roast beef and tomato sandwich,
fresh horseradish cream cheese^ 5

Shrimp, cucumber and cream cheese
sandwich 5

Smoked salmon, cucumber and cream cheese
sandwich 5

Smoked turkey and gruyere sandwich, home
made
red wine mustard 5

Feta cheese, olives, roasted peppers, artichokes,

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Chilled Lunch Table

enhancements

Fresh Marinated Kula Strawberries, Pavlovas, Bananas with Maui Turbinado sugar, Roasted crushed Macadamia Nuts Dulce de leche, warm chocolate Sauce, marshmallows and sprinkles
48

basil, cucumbers and lettuce wrap 5

Maui pineapple madras curry chicken wrap 5

Assorted soft drinks 5

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Bottled water 5

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Hot Lunch Table

enhancements

based on 60 minutes of continuous service

Japanese Table

Chirashi Sushi Cup Stations
With Ahi, Hamachi, Shrimp, Ikura, Salmon, Shiso

Island farmer salad, heart of palm, heirloom tomato, maui-onion, japanese cucumber and avocados 3

Soba Noodle Station
Soba Tsuyu, Scallions, Ten Kasu

Mexican tortilla with black bean, tomato and cheddar wrap 5

Nikujiyaga
Beef Stew with Potatos, onions and Carrot in a sweet broth

Bottled water 5

Chicken Karaage with Lemon

Steamed Rice

Assorted soft drinks 5

Dessert

Assortment of Mochi Ice Cream
52

Canadian Table

French Canadian Pea Soup

Greek Salad with Ho Farm Tomato, Cucumbers and Naked Cow Dairy Feta Cheese

Cedar wood planked wild King Salmon and whole grain mustard butter

Braised Beef Short Ribs With Macaroni and Cheese, Crisp Onions

Dessert

Okanagan Apple Custard Tart
56

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Hot Lunch Table

enhancements

Thailand Table

Chilled

Thai Beef Salad

Hawaii Rancher's Beef, green papaya, peppers,
lime dressing

Thai Green Papaya Salad

Aloun Fams Papaya, Long beans, Ho Farms
Tomatoes

Thai pickled Cucumbers

Hamakua Cucumbers, Peppers, and shallots

Hot

Thai Chicken

Marinated in Sweet Soy Sauce and star anise

Thai Red Shrimp Curry

Peppers, zucchini, and Thai basil

Pad Thai Noodles

Shrimp and Tofu

Lemongrass and Kaffir Lime scented Jasmine Rice

Dessert

Thai Sticky Rice with Mango

Fresh sliced Island Fruits

58

Indonesian Table

Nasi Goreng& Bami Goreng

Rice and Noodle Dish

Indonesian Sate

Marinated Beef and Chicken Skewers

Peanut Sauce

Acar jamur

Cucumber pickles

Krupuk udang

Prawn crackers

Desserts

Ongol-Ongol

Indonesian Coconut Squares

Fresh sliced Island Fruits

62

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Hot Lunch Table

enhancements

Island BBQ

JA Farm Greens

With assorted Dressings

Warm Yukon Gold Potato Salad

Hamakua Tomato and Cucumber, Pepper and Red

Onion Salad

With Naked Cow Dairy Feta Cheese and Kalamata

Olives

Sweet and Sour Kunia Zucchini

Macaroni Salad

From the BBQ

BBQ Burgers with Condiments

Hot Dogs

Kalbi Beef Short Ribs

Grilled Marinated Chicken Breast

Corn on the Cob

Fried Twin Bridge Yukon Gold Potato Confit

Sour Cream, Bacon Bits, Sliced Scallions , spicy

Ketchup

Dessert

Sliced Fresh Fruit

Assorted Brulée Tarts

Cheese Cake

Pavlovas with Cream Anglaise, marinated Kula

Strawberries

And whipped Cream

65

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Hot Lunch Table

enhancements

Plantation Tasting Menu

Big Island Romaine Caesar Salad with Ho Farm colored Tomatoes White Anchovies Macaroni Salad with Portuguese Sausage and Maui Onion Ho Farm Tomato Salad with Maui Surfing Goat cheese Sliced Haliimaile Pineapples Warm Potato Salad with Alderwood smoked Bacon Entrees Roasted Thai Star Anise Marinated Chicken Steamed Mongchong Green Curry Broth with Farmers Market Vegetables Korean style braised Hawaiian Beef Short ribs Steamed Rice with Kaffir and Lemongrass Wok Fried Bok Choy with Oyster Sauce, Crispy Shallots Desserts Waialua Estate Chocolate Bread Pudding Warm Apple custard Tarts Waialua Estate Chocolate Mango Bar with Mango Relish Royal Hawaiian Key Lime Pies tasters 75

Hawaii Beach BBQ

Ho Farm Colored Tomato Panzanella Salad With Portuguese Sweet Bread and crispy Pipikaula *** Hirabara Farm Baby Romaine Caesar wraps Garlic chips, fresh baked Croutons, white Anchovies *** On Ice Display Ahi Poke Chirashi Sushi Ahi, hamachi . Salmon, Shrimp, Ikura and fresh shiso *** Fresh Farmers Market Vegetable Display With International Dips Warm Naan Bread and Armenian Flat Bread *** Asian Noodle Station Nasi Goreng with Shrimp and Chicken Chow Mein with Pork and Scallop *** From The BBQ Korean Marinated Pork Tenderloin Huli Huli Chicken Hawaii Rancher Beef Kalbi Ribs Japanese Marinated Eggplants Hamakua Ali Mushroom Kauai Shrimps with Island spiced Butter *** Fried Twin Bridge Yukon Gold Potato Confit Sour Cream, Bacon Bits, Sliced Scallions , spicy Ketchup Sweet Kahuku Corn with melted Naked Dairy Butter Roasted Aloun Farm Kabocha Pumpkin with Alderwood Bacon Dessert Island Exotic Fruit Display Assorted Fruit Custard Pies 85

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Hot Plated Lunch

enhancements

All Lunch Menus are served to include Kona regular and decaffeinated coffees, assorted natural and herbal "T" teas.

Manoa Plated Lunch

Roasted Kabocha Bisque
Curried Pumpkin Seeds, Pumpkin Seed Oil

Smoked Thyme Marinated Chicken
Roasted Baby Vegetables, Yukon Gold Potato
Puree, Truffle Jus

Island Sorbets with Fruit & Fruit Pearls
55

Waiialae Plated Lunch

JA Farms Greens, Hamakua Mushroom and
Tomato Poke
Sea Asparagus, Wasabi – Yuzu Dressing

Herb Grilled Mongchong
Pastrami Ho Farms Tomatoes, Roasted Fennel
and Zucchini Quinoa, Meyer Lemon Emulsion

Kula Strawberry Trifle with Balsamic Glaze
Macadamia nut Biscotti
55

Carpaccio wagyu beef with old world condiments
rosemary-thyme biscotti ^ 18

Chilled prawn martini on kalamansi lime-mint
taboule with fresh horseradish heirloom tomato
salsa ^ 15

Quick seared ahi on mustard apple dressing
hirabara farms baby romaine salad, wasabi
croutons ^ 18

Kiawe charcoal grilled kona kampachi, braised
fennel, saffron clam broth ^ 20

Quick seared weathervane scallop and kona
lobster on clam chowder stew ^ 28

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Hot Plated Lunch

enhancements

Nuuanu Plated Lunch

Roasted Nalo Beets, Kau Orange, Naked Cow Dairy Feta

JA Farms Greens

Candied Walnuts, Sherry- Mustard Vinaigrette

Herbed Chicken Breast

Ho Farm Tomatoes, Potato Confit, Alderwood Smoked Bacon, Garlic Spinach, Waimanalo Tarragon Jus

Macadamia Nut Pavlova

Chambord Crushed Raspberries , Tahitian Vanilla infused whipped Cream
58

Kahala Plated Lunch

JA Farms Greens, Caramelized Pineapple, Tallegio Cheese

Crisp Portuguese Style Sweet Bread, Hawaiian Chili Pepper Lehua Honey, Pineapple-Chili Vinaigrette

Edamame Crusted Misoyaki Salmon
Choi Sum, Braised Daikon and Kabocha, Truffled Ume Sauce

Waialua Chocolate-Peanut Butter Dome
60

Lanikai PLated Lunch

Kona Lobster, JA Farms Greens Grilled Japanese Eggplant, Bonito, Ume-Chiso Vinaigrette ***

Sake Braised Short Ribs Hamakua Mushroom Jus, Ginger-Scallion Mashed Potatoes, Baby Bok Choy and Jumbo Coriander Shrimp Combination ***

Royal Hawaiian Bread pudding Tahitian Vanilla Cream 68

Coconut cream brulee with sweet pastry spoon and pineapple salsa 12

Fresh berries with lemon verbena panna cotta in martini glass 12

Macadamia nut pavlova strawberries martini
Vanilla bean panna cotta 12

Warm sticky date pudding
Vanilla bean ice cream chocolate sauce
Macadamia nut biscotti 12

Assorted soft drinks 5

Bottled water 5

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Grab and Go

enhancements

Bento Box Lunch
 Miso Butterfish ^
 Ginger Soy Pork ^
 Spinach Ohitashi
 Dikon-Carrot Namasu
 Gobo and Chicken ^
 Steamed Rice with Black Sesame Seeds

Terra Chips 5
 Assorted soft drinks 5
 Bottled water 5

38

Box Lunch

Chinese bbq duck in rice paper wrap
 with pickled vegetables and lettuce ^
 Mini ham and gruyere cheese croissant, lettuce
 dijon mustard mayonnaise
 Exotic fruit salad
 papaya, mango, dragon fruit, pineapple
 Macadamia nut cookie
 Bottled hawaiian water
 and fruit juice

35

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Reception Table

enhancements

Treat yourself to an exceptional reception table of fresh catches from the sea and premium canapes.

based on 60 minutes of continuous service

Royal Hawaiian Seafood Display

Chilled Kona lobsters, New Caledonian Prawns, West coast oysters, Clams, Traditional Cocktail Sauce, Mango mojo, Champagne mignonette, lemon and hot sauce - minimum 50 person^

50

Sukiyaki Donburi

Hawaiian Ranchers Beef, Maui Onion and Maitake Mushroom Sauce Over Steamed Rice - minimum 50 person
10

Misoyaki Butterfish

Braised Daikon, Yuzu-Chili Dashi - minimum 50 person 12

Sake-Soy Braised Pork Belly

Scallion Okayu, Tokyo Negi - minimum 50 person 12

Korean Station

Kalbi Short Ribs
Spicy Korean Style Pork
Cucumber, Daikon, and Won Bok Kim Chee
Sesame Beansprouts and Watercress

Tofu Chigae

(Tofu and Kim Chee Stew)

Steamed White Rice

minimum 50 person 32

Vegetable crudite; seasonal assorted vegetables with buttermilk dip 16

Elaborate fruit and cheese display; imported and domestic cheeses, sliced fruits and berries, artisan bread and lavosh 18

Chirashi Sushi^ minimum 50 6

Yamaimo Soba, Scallions, Kizami Nori, Wasabi, Togarashi - minimum 50 12

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Reception Table

enhancements

East Indian Station

Vegetables Pakoras Vegetable Samosas Haryali
Tiki *** Tamarind-Apple sauce Mint chutney Spicy
Ketchup 24

v Vegetarian Station

Bharta
Roasted Eggplant with Tomato
Aloo Gobi
Potatoes and Cauliflower with East Indian Spices
Matar Paneer
Fresh Cheese curd with green peas and tomatoes

Jerra Rice
Cumin Rice with Cashews
Peshawari Chan
Garbanzo bean curry
Cucumber Raita
Warm Naan
45

Antipasto

Caponata, balsamic Cipollini onions, spicy Sicilian
Olive Prosciutto di san Danielle, Speck, Salami
42

Seafood Frito Misto

Shrimp, Calamari and Fresh Pier 38 Fish Big Island
Lemon and Cold pressed Olive oil 28

Bouillabaisse a la Marseillaise

With Pier 38 fish, Crostinis and Rouille - minimum
50 person 18

Orders require a minimum of 60% of the guarantee
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Cold Canapés

enhancements

All cold canapes are priced per dozen

Cold Smoked Salmon

Toasted Brioche, horseradish cream^ 85

Peppered Pineapple Prawn Fork ^

85

Rosemary-Crusted Beef Carpaccio

Parmesan aioli^ 85

Foie Gras Torchon

Island Fresh Mango chutney, toasted brioche 85

Kushi Oyster in the Half Shell

Champagne mignonette^ 85

Ancho Chili Seared Rib-Eye

Grilled cornbread with chipotle mayonnaise^ 85

BLT

Vine-ripe cherry tomato stuffed with crisp bacon, romaine lettuce and a touch of mayonnaise 85

Corn Cakes with Indian Candy

Apple horseradish cream and chives 85

Rosemary Crostini with Tuscan Salad

Roasted peppers, fontina cheese, smoked tomato mayonnaise, basil, crispy capers and dried black olives 85

Ahi

Arugala Pesto, Balsamic-Katsuo Reduction, Crispy Parmesan and Capers
Minimum order of 50 9

Seared Nairagi

Sake Cured Ikura, Uni-Yuzu Emulsion, Black Lava Salt
Minimum order of 50 9

Brioche crostini

Poached lobster flavored with fresh herb mayonnaise^ 85

Crispy cones with fresh dungeness crab

Fresh crab salad flavored with lemon grass and ginger, touch of cilantro mayonnaise^ 85

Fig tapenade on thyme pepper biscotti with walnuts

Stilton blue cream cheese 85

Grilled tiger prawn and papaya kebab

Cucumber and papaya mango chili glaze^ 85

White truffle pancake with grilled new york steak
Smoked salt rubbed beef with tomato parmesan fondant^ 85

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Cold Canapés

enhancements

Hamachi

Chili-Avocado Puree, Pickled Shallots, Curry Oil,
Micro Cilantro Minimum order of 50 9

Kampachi

Kalamansi, Rosemary, Capers, Alaea Salt
Minimum order of 50

Crisp Portuguese Style Sweet Bread

Hawaiian Chili Pepper Lehua Honey, Caramelized
Pineapple, Tallegio Cheese Minimum order of
50 9

Cured Nairagi on Blinis

Kahuku Corn-Truffle Fromage Blanc, Avruga
Caviar Mimimum order of 50 9

Duck Pastrami

Mustard Creme Friache, Baby Arugala, Fennel and
Corriander Powder, Rye Crostini Minimum order
of 50 9

Ho Farms Tomato Shooter

Edamame, Kaiware, Balsamic Gelee Minimum
order of 50 9

Ginger Poached Scallop

Star Anise Peanut Pesto, Jalapeno Pepper
Minimum order of 50 9

Matcha Seared Ahi

Ume, Roasted Nori Puree, Masago Arare Minimum
order of 50 9

Seared Nairagi

Kim Chee Vinaigrette Minimum order of 50 9

Hamachi

Red Curry Nam Pla, Cilantro-Lemongrass Pesto,
Crispy Shallots Minimum order of 50 9

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Hot Canapés

enhancements

All hot canapes are priced per dozen.

Beef Tenderloin Satays

Lemongrass and szechwan-pepper dipping sauce^ 85

Coconut Shrimp

Curried lime yogurt^ 85

Dungeness Crab Cake

Tahitian sweet chilli and Kalamansi lime sauce^ 85

Coconut Chicken Skewer

Marinated in fresh ginger and mild curry spices, crusted in coconut, served with mango crème fraîche^ 85

Moroccan Lamb Lollipops

Traditional blend of herbs and spices, pistachio, lemon aioli 85

Lemongrass Laquered Shrimp

Jasmine Rice Congee, Micro Cilantro, Crispy Shallots, Chilli Oil Minimum order of 50 9

Kochujang Braised Short Ribs

Toasted Sesame Rice, Kim Chee Minimum order of 50 9

Tsukudani Glazed Tofu

Ume, Chiso Minimum order of 50 9

Kalua Pork

Creamy Poi Polenta, Truffled Tomato Salad Minimum order of 50 9

Warm Baked Double Cream Brie Cheese

Asian Pear and Vanilla Compote Minimum order of 50 9

Moroccan lamb skewers

Cumin, garlic, ginger, scallion and chillis yogurt mint dipping sauce 85

Chinese spoons

Honey and tellycherry pepper glazed duck on foie gras mashed potato, black currant reduction soft polenta, island mushroom ragout and truffle oil 85

Miniature pizza

topped with choice of: bocconcini, fresh basil, smoked tomato sauce, maldon salt or caramelized maui onions, sun-dried black olives, rosemary or fig tapenade, stilton blue cheese and scallions or fresh figs, pine nuts, minted chevre or house smoked duck, kumquat, porcini mushrooms, fontina or stilton and maui onion marmalade, port glaze, wild mushrooms, sage, fontina cheese 85

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Hot Canapés

enhancements

Smoked Duck Bao

Mango-Chili Chutney, Hoisin Minimum order of 50 9

Sake Braised Short Ribs

Scallion-Ginger Mashed Potatoes Minimum order of 50 9

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Action Stations

enhancements

Stations are priced per person.

based on 60 minutes of continuous service

Roasted Peking duck*
 Scallion pancake, hoisin sauce^ 14

Asian Style Whole Roasted Suckling Pig*
 Steamed bao buns, plum and hoisin sauce^
 Minimum 200 persons 10

Hawaiian Red Rock Salt and Herbs Crust
 Slow Roasted Prime Rib
 Grain mustards, horseradish aioli, home made red
 wine mustard artisan rolls^
 Minimum 40 persons 14

Chinese Station - Noodle Dishes
 Hong Kong Style Chow Mein with Shrimp and
 Vegetables

 Duck Chow Fun with Sweet Soy and Scallions

 Chow Mein with Char Siu and Vegetables

 Mee Fun with Pork and Sour Mustard Cabbage

 Chow Mein with Chicken and Vegetables

 Shanghai Style Udon with Chicken

Price Based Per Dish
 Minimum 50 persons 9

Chinese Station - China Town Dim-Sum
 Station
 Siu Mai, Har Gao, Fun Guo
 Assorted shrimp and pork dumplings
 Soy-spicy mustard, Chili oil
 Minimum 50 persons 18

Chocolate fountain display
 Assorted seasonal fruits, marshmallows,
 pound cake, pretzels 18

Ice sculptures, carved to order
 starting at 500 per ice block

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Action Stations

enhancements

Chinese Station - Whole Chinese Roast

Pork

Steamed Bao Buns , Hoisin & Plum Sauce

Large 1,800.00 (200 pax)

Small 1,300.00 (150 pax)

Thai Station

Chicken and Lamb Satay, Peanut Sauce, Tamarind
Sauce

Fish and Shrimp station

Mango Sambal, Pickled Cucumber and Shallots

Tamarind Garlic Sauce

Thai noodle Station

Chicken and Tofu Pad Thai

Thai curry station

Green Curry with Hamakua Mushrooms,

Kabocha, and Peppers

Steamed Lemongrass Jasmine Rice

Minimum 50 persons 48

Filipino Station

Roasted Chicken Adobo

Garlic Soy Marinated Chicken

Onaga Escabeche

Steamed Snapper, Roasted Peppers, Kalamansi,
and Chili

Shrimp and Pork Pancit

Pancit noodles with shrimp, pork, and scallions

Tocino Pork

Marinated pork with steamed Rice, and pickled

Vegetables

Steamed Jasmine Rice

Minimum 50 persons 48

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Action Stations

enhancements

Japanese Station - Sushi Station

Nigiri-Ahi, Hamachi, Salmon, Ika, Ebi, Tsubugai
Makimono- California Roll, Ahi, Salmon,
Cucumber-Ume Roll; Unagi and Tamago Roll,
Waialua Asparagus Roll, Spicy Tuna Roll (6 pieces
per person) 48 Per Person
Minimum 50 persons

Upgrade Ahi, Hamachi, and Salmon Sashimi
12 per person

Upgrade Items- Uni, Kampachi, Awabi
15 per person

Upgrade Items-Shrimp Tempura Roll, Soft Shell
Crab Roll, Customized Rolls,
24 per roll (8 Pieces)

Japanese Station - Chilled Soba Station

Yamaimo Soba, Scallions, Kizami Nori, Wasabi,
Togarashi
12

Minimum 50 persons

Upgrade Items-Ten Kasu, Tosaka Seaweed,
Nameko Mushrooms
2 per item

Shrimp Tempura or Ikura or Yamaimo
8 per item

Okonomiyaki with Shrimp, Pork, Cabbage, Maui
Onions, Beni Shoga, Ao Nori
12 per person

Yakisoba with Pork and Shrimp
15 per person

Japanese Station - Tempura Station

Shrimp, Kabocha, Okinawan Sweet Potato, Maui
Onion, and Waialua Asparagus 24 per person
Minimum 50 persons

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Action Stations

enhancements

Indonesian Rice and Noodle Station

Nasi & Bami Goreng
With Chicken and Shrimp
Krupuk Udang
Shrimp Crackers
18

Lamb Martabak
Ketsup manis
12

French Station

Pork Rillettes With French Baguette 12 Duck
Confit Terrine With French Baguette 14 Roasted
Lamb Rack Dijon herb crust Boulangere Potatoes
72 per Rack (8 chops)

Italian Pasta Station

Orecchiette Pasta Bolognese & Arrabiatta Sauce
Parmesan Reggiano Home baked Garlic Rosemary
Focaccia 22

Spanish Station

Paella Valencia Shrimp, chicken, calamari and
clams Saffron rice, Red peppers , Sugar Snaps
and Garlic Oil 28 Tapas Bar Bunuelos di Bacalao
(Salted Cod Fritters) Albondigas (Spanish
Meatball) Baked Mussels Assorted spicy Olives
White Anchovies with Crostinis Jambon Iberico 36
Add on Camarones al Ajillo Spanish Garlic Shrimp
Station (3 pieces per person) 18

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Action Stations

enhancements

American Station

West coast Oyster Station

Shallot mignonette , Fresh Lemon , Horseradish

72 per dozen

5 dozen minimum increments by 5 dozen

Molokai Alaea Salt and Rosemary crusted Prime

Rib

Assorted Rolls with Horseradish

500

For 50 persons

Southern Chicken and Dumplings

Hamakua Mushrooms

14

Catfish Fry with Cajun Remoulade

14

Hawaiian Station

Poke Station Ahi Inamona Poke, Tako Limu Poke,

Hamakua Mushroom Poke 26 pp Pickled Warabi

and Maui Onions, Dried Shrimp 6 per item Poi and

Lomilomi Salmon Cups 8 per item Huli huli

Chicken 6 per person Kahuku Shrimp Truck Sauté

(3 shrimps per person) 18 per person

Orders require a minimum of 60% of the guarantee

*Uniformed chef \$200.00 per chef per hour

^consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

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Dinner Table

enhancements

All Dinner Tables are served to include Kona regular and decaffeinated coffees, assorted natural and herbal "T" teas, and sliced artisan breads and Armenian cracker breads.

based on 90 minutes of continuous service



Plantation Buffet

Portuguese Bean Soup
Smoked Ham hocks

Chilled
JA Farms Greens, Kau Orange, Wailea Hearts of Palm, Spiced Macadamia Nuts, Wasabi-Yuzu Dressing
Hamakua Mushroom and Hamakua Tomato Poke, Sea Asparagus, Inamona
Lehua Honey-Glazed Taro, Scallions and Sesame
Pipikaula, Maui Onion, and Ho Farms Tomato Salad
Chilled Pinakbet- Ho Farms Long Beans, Eggplant and Tomatoes, Kabocha
Kim Chee Tako Poke
Ahi Poke

From The Hot Line
Shrimp and Lup Cheong Fried Rice
Wok Fried Choi Sum, Shiitake Mushrooms, and Peppers
Spicy Korean Pork
Kalbi Short Ribs
Huli Huli Style Chicken
Steamed Whole Island Onaga
Choice of style:
Japanese (soy, ginger, miri n and Tokyo Negi)
Chinese (soy, ginger, cilantro and soy

Ahi poke^ 6

Hot seared salmon sashimi with ceviche dressing^ 6

Big island baby spinach salad with spiced pecan, asian pears, citrus, gorgonzola, lemon-thyme vinaigrette 5

Baby romaine caesar salad, white anchovies caesar dressing 5

Green asparagus, shaved manchego cheese 5

Seafood and seaweed salad with lilikoi dressing 5

Soy marinated butter fish on pickled japanese cucumbers^ 5

Schezwan style smoked duck, mizuna, mustard fruit compote^ 5

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Dinner Table

enhancements

vinaigrette)
Filipino (citrus , tomato and red peppers)

Carving station: minimum 50 people
Hawaiian sea salt crusted dry aged prime rib of
beef, natural jus, horseradish^ 10

Desserts
Assorted Mochi Ice Cream
Hau pia and Okinawan Sweet Potato Tartlets
Halo halo flan
Royal Hawaiian Bread Pudding
Seasonal Sliced Fresh Fruits 95

Carving station: minimum 50 people
Spice rubbed colorado leg of lamb, walnut mint
pesto,
lamb jus 8

All American Dinner Table

Caesar Salad
Portuguese bread croutons, white anchovies and
shaved parmesan
Big Island Greens
Maytag blue cheese, candied walnuts, and Orange
segments
Creamy Horseradish Dressing
California Tomato Salad with Basil dressing
Coleslaw with double smoked bacon
Mustard dressing

Carving station: minimum 50 people
Slow roasted buffalo rib-eye with island
mushroom sauce^ 12

Chicken tangine, pine nuts, dried apricots^ 6

Roasted pier 38 selection on cauliflower puree,
tomato-bacon stew^ 5

Fried Corn meal breaded Catfish with Cajun
Remoulade
Southwestern Chicken and dumplings
With Hamakua Mushrooms
Kahuku Corn on the cob with Naked Cow Dairy
Butter
Green Beans with Alderwood smoked Bacon
Mashed Yukon Gold Potato
Roasted Prime Rib with jus Horseradish

Grilled ono, sweet and spicy coconut curry
sauce^ 5

Poha glaze pork tenderloin medallions, port wine
reduction^ 5

Desserts
Warm custard Apple pie
Pecan Pies
Waialua Estate Chocolate Brownie Balls
Fresh sliced Maui Gold Pineapple
Royal Hawaiian Signature Pink Hau pia Cake 105

Truffle infused gratin potato 3

Potato gnocchi with maui onion and pancetta 3

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Dinner Table

enhancements

Thai Table

Cold

Green Papaya and Long Bean Salad, Dried Ebi

Pickled Cucumber and Jalapeno Pepper

Chicken Larb Lettuce Wraps, Prik nam pla

Spicy Prawn, Scallion, and Mint Salad

Glass Noodles Salad, Chili Pork, Peanuts, Thai

Vinaigrette

Entrees

Shrimp and Tofu Pad Thai

Chicken and Lamb Satay, Peanut Sauce

Crispy Whole Onaga, Red Curry, Kaffir Lime

Corriander BBQ Whole Roasted Chicken

Shrimp, Scallop, and Lobster, Coconut Green

Curry

Lemongrass Scented Jasmine Rice

Dessert

Soy Milk Custard, Amber Caramel

Pandan and Pumpkin Parfait

Sweet and Salty Coconut Jelly, Roasted Sesame

Seeds

Thai Black Rice, Coconut Sauce 125

Orecchiette pasta, hamakua tomato, pancetta
and basil 3

Roasted potatoes with shallots, parsley, olive
oil 3

Lemongrass and kefir steamed jasmine rice 2

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Dinner Table

enhancements

Italian Table

Tuscan Minestrone Warm Garlic –Rosemary
Focaccia with Hawaiian Sea salt Extra Virgin Olive
and Balsamic Vinegar *** Hirabara Farm Baby
Romaine Caesar Salad With white Anchovies,
Garlic Croutons Shaved Parmesan Ho-Farm
Tomato and Naked Cow Dairy Fresh Cheese
Caprese With fresh Basil and cold pressed olive oil
Molokai Sea salt *** Roasted Vegetable Display
Asparagus with shaved Parmesan Reggiano
Roasted Red peppers Sweet and Sour Zucchini
with Pine nuts and Raisins Roasted Eggplants with
Garlic Roasted Red Onions Caramelized Fennel
Antipasto Station Prosciutto di san Daniele Speck
Alto Adige Spicy Octopus Salami Soppresata
Toscana Provolone Cipollini Onions in Balsamic
Spicy Olives Long stem Artichokes Hot Entrees
Papardelle with Bolognese Shaved Parmesan
Reggiano **** Pork Scaloppini with Masala Sauce
Pancetta and Croutons Whole braised Veal shanks
with Big Island Lemon Gremolata Saffron Risotto
Whole Steamed Snapper With Tomato, Capers
and olives Zucchini Agro Dolce Sweet, sour, and
spiced zucchini Desserts Cannoli with
Mascarpone, dried fruits, Macadamia Nuts 100%
Kona Coffee and Waialua Estate Tiramisu
Chestnut-mousse Chocolate Cake Amaretti
Biscotti 135

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Dinner Table

enhancements

French Table

Big Island Greens with Tarragon-Walnut Dressing
Crumbled Roquefort, candied Walnuts, Grapes
and sliced Pears

Sliced vine ripen Tomatoes with Maui Onion
Herb Vinaigrette

Salad Nicoise with Ahi Tuna Confit

Duck Confit
Pork Rillettes Gherkins Assorted Olives

Hot Entrees

Roasted Rack of Lamb with Provençale Herb crust

Boulangier Potatoes and Garlic Confit

Marseille Bouillabaisse with Pier 38 Fish
With Rouille and Crostini's

Tenderloin Rosini with Foie Gras and Truffle Sauce

Coq au Vin
Red wine stewed chicken with Hamakua
Mushrooms, pearl onions

Cauliflower au Gratin with cave aged Gruyere

Dessert

Cherry Clafouti
French Apple Tart
Waialua Estate Chocolate Tart
Chambord macerated Fresh crushed Raspberries
Assorted Macaroons 155

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Dinner Table

enhancements

East Indian Table

Cold

Cucumber-Mint Rajta

Onion Pickles

Mango Pickles

Roasted Eggplants

Lime Pickles

Eggplant puree

Naan Breads

Hot

Aloo Gobi

Potatoes and Cauliflower with East Indian Spices

Matar Paneer

Fresh Cheese curd with green peas and tomatoes

Jerra Rice

Cumin Rice with Cashews

Peshawari Chan

Garbanzo bean curry

* * *

Tandoori Butter Chicken

Chicken marinated in yogurt and spices, spiced tomato sauce

Lamb Sayal Teevan

Stewed Lamb with cardamom and potatoes

Timatar wali macchi

Mahi Mahi in spicy Tomato Sauce

Dessert

Carrot Halwa

Spiced carrots

Gulab Jamun

Dumplings in cardamom syrup

Ice-cream Station

Kulfi Pistachio Ice Cream

With assorted Fresh Fruits and Toppings 145

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Dinner Table

enhancements

Sushi and Sashimi Display

Sushi and Sashimi Display
With Nigiri and Maki Sushi
Ahi and Hamachi sashimi
Pickled Ginger and Soy
Ahi, Tako and Shrimp Poke

Big Island Farm Greens with Grapefruit, candied
Walnut, Blue Cheese and Pomegranate Seeds
White Balsamic Vinaigrette
Warm Twin Bridge Farm Yukon Gold Potato Salad
Ho Farm Greek Salad with Kalamata Olives and
Big Island Feta Cheese
Lemon Orzo Pasta Salad with Kunia Vegetables
Grilled Waiialua Asparagus

Hot

Pork & shrimp Dim sum
Soy-spicy mustard, Chili oil
Steamed Onaga
Ginger, scallions, cilantro, soy and sizzling oil
MR Lee's Ketchup shrimp
Wok Fried Bok Choy with Hamakua Mushrooms
Steamed Rice

Carving Action Station

Carved by a Uniformed Chef:
Slow Roasted dry aged Prime Rib with Olive
Ciabatta Rolls
And Horseradish

Roasted Suckling Pig
Steamed bao buns hoisin and plum sauce

Dessert

Exotic Fruit Display with Pavlovas

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Dinner Table

enhancements

And Tahitian Vanilla Bean infused Whipped Cream
Assortment of Waialua Chocolate Lollipops
Mini Cream Brulée
Tapioca Pudding with fresh Island Fruit
Study of RH Key Lime Pies

3 chef attendants required \$275 per chef per 90
minutes for every 100-150 guests. 165

International Food Station

Indian Vegetarian
Cucumber Raita
Roasted Eggplant with Tomato
Matar Paneer
Fresh Cheese curd with green peas and tomatoes

Dal Makhani
Lentil bean stew
Action Station
Potato-Vegetable Samosas
with Apple Tamarind Sauce
Onion Pakoras
Spiced Homemade Ketchup
Warm Naan

Japan
Sushi and Sashimi Action Station
With Nigiri and Maki Sushi
Ahi and Hamachi Sashimi
Shrimp and Maryland Soft-shell Crab Tempura

Thailand
Green Mango Salad with dried Shrimps
Chilled Prawns with Thai Relish
Action Station
Pad Thai Noodles
Red Thai Vegetable Curry
Thai BBQ Pork

Chinese Station
Assorted Dim sum station
Soy-spicy mustard, Chili oil
Action Station

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Dinner Table

enhancements

Chinese BBQ Pork with Bao Buns
Hoisin Sauce and Plum Sauce

USA

Action Station
Roasted Prime Rib
With Horseradish and au jus
Yukon Gold Potato Confit with Garlic
Roasted Kabocha Pumpkin with Alder wood
smoked Bacon
Olive Ciabatta

International Dessert Table
Waialua Estate Peanut Butter Chocolate Bars
Warm Bread Pudding
Pavlovas with Kula Strawberries and whipped
Cream
Study of Key Lime Pies
Crème brulee
Fresh Maui Gold Pineapple
Tapioca Pudding with fresh Exotic Fruit

Action Station
Apple Banana Foster Station
With Tahitian Vanilla Ice Cream

* * *

6 chef attendants required \$275 per chef per 90
minutes
for every 100-150 guests
225

\$500 fee applies to all guarantees under 50 guests
(Only applies to Buffets)
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Dinner Table

enhancements

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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Plated Dinner

enhancements

All Dinner Menu are served to include Kona regular and decaffeinated coffees, assorted natural and herbal "T" teas.

The Vada Gimlet

Hirabara Farm Baby Romaine Caesar salad
Grilled Cheese Sandwich with Kalua Pork and Provolone

Roasted Lemon Grass Chicken
Choi Sum, Hamakua Shiitake Mushrooms,
Caramelized Onions

And Ho-Farm Colored Tomato
Rosemary-Garlic-Potato

Waialua Estate Chocolate Tart
With Chocolate Sorbet
Lilikoi Fruit Pearls 80

The Henley Fizz

Coriander Shrimps
On compressed Watermelon
Spicy popcorn and Naked Cow Dairy Feta cheese

Braised Lamb shank
on root vegetables, Pumpkin Gnocchi's
Big Island Mayor Lemon Gremolata

Desserts
Warm sticky date Pudding with Tahitian Vanilla Ice Cream
Toffees Sauce 85

Cold Appetizers

Chirashi Sushi cups wit Ahi, Hamachi, Shrimp shiso and Ikura^ 22

Ahi Sashimi on crushed Big Island Avocados
Nalo Farm Greens^ 20

Royal Hawaiian Lomi Lomi Sashimi
On Ho Farm Colored Tomato and Maui Onion Salsa
Green Chili Dressing^ 18

Add intermezzo & Seasonal Amuse Bouche 10

Hot Appetizers

Seared Scallops, Sweet Pea-Mint Puree, Ho Farms Tomato Jam, Crispy Prociutto^ 18

Lemongrass Laquered Shrimp, Jasmine Rice

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Plated Dinner

enhancements

The Mandarin Sidecar

Chestnut Cream soup
with Truffle Foam

Steamed Onaga
with Island Ginger, Ali Mushrooms Chili and Soy
Waiialua Asparagus, Kabocha Pumpkin, Molokai
sweet Potato

Play on Passion
Lilikoi Curd, Blueberries, Anahola Granola Crumble
Lilikoi Crème Brulee, Passion Marinated
Strawberries, Mint
Waiialua Estate Chocolate and Lilikoi Tart 90

The Red Beauty

Ahi Sashimi on mashed Big Island Avocados Nalo
Farm Micro Greens Wasabi-Yuzu Dressing ***
Fire grilled Hawaii Rancher Beef tenderloin Organic
Hamakua Mushroom Sauce Foie Gras Bacon
Potato Fritters Alou Farm Kabocha Pumpkin pure
With Alderwood smoked Bacon and Roasted
Shallots Glazed Root Vegetables *** Kahuku
Mango Tasting Chocolate cups filled with mango
mousse, fresh Mango Waiialua Estate Chocolate
Mango Bar with Mango-Mint Relish Mango Sorbet
in a Macadamia Nut Basket Mango Fruit Juice
Pearls 110

Congee, Micro Cilantro, Crispy Shallot^ 15

Eggplant, Duck, and Foie Gras Dengaku, Tokyo
Negi 15

Seared Scallops, Leek and Alderwood Smoked
Bacon Fondue, Kona Lobster Sauce^ 18

Pork Belly Adobo, Pickled Long Beans, Ho Farms
Tomatoes, Kabocha Puree, Black Pepper Jus 14

House made Tofu, Dungeness Crab and Edamame
Roasted Nori Puree^ 18

Misoyaki Mongchong on braised Alou Farm Daikon
In Dashi broth, Chili Salsa^ 22

Fried Wailea Heart of Palm stuffed with white bean
and Alderwood smoked Bacon On white Bean
Stew and Chervil 22

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Plated Dinner

enhancements

The Centenara

Big Island salad with Kona Kambachi and Shrimp Sashimi
Yuzu Wasabi Dressing

Fire grilled Beef tenderloin
with Island spices Twin Bridge Farm Yukon Gold Potato Confit
Bordelaise Sauce
Whole Kona Lobster Tail
with Coconut Grove Garlic Chive Butter Sauce
Roasted Kunia Kabocha Pumpkin, Alder wood smoked Bacon
Braised Choy sum

Chocolate & Coffee Tasting
Flourless Chocolate cake, crushed Raspberries infused with Chambord
Chocolate sorbet in Macadamia Nut basket
Coffee mousse in and Chocolate cup with Cocoa Nibs
Chocolate and Tahitian Vanilla Diplomat
Kula Strawberry coulis
125

Icarus Sour

Pepeekeo Heart of Palm with puree of Marrow beans And Chervil oil *** Crispy fried Kampachi with Soy beans and fresh Kunia Radish Salad
Pepeekeo Meyer Lemon Soy Glaze *** Roulade of Duck breast On creamed Kahuku Corn With organic Hamakua Mushroom Sauce *** Big Island Butter poached Dry aged Beef Ribeye Twin bridge Farm Yukon Gold Potato Confit Sautéed Foie Gras and Truffle Sauce Licorice Kunia Kabocha Squash puree *** Waiialua Estate Chocolate Tasting Coffee pot de crème with Chocolate Sorbet and Island Berries Flourless Chocolate Cake Macadamia Nut Canoli with Chocolate Mousse Chocolate-Peanut butter square 145

Big Island Spinach Hariyali Tiki Ho Farm Tomato and chili Conserve Nalo Micro Chinese parsley 18

Soups

Chestnut-chicken Soup Alba Truffle Foam 16

Kona Crab Soup with Hawaiian Chili Pepper Foam^ 16

Ho Farm Tomato Bisque with Alderwood smoked Bacon And Hamakua Mushroom 14

Portuguese Bean Soup Smoked Ham hocks 14

Kabocha Pumpkin Cream Black Magic spiced Popcorn 12

Salads

Island style Greek Salad
Naked Cow Dairy Feta Cheese, Ho Farm colored Tomatoes, Cucumber
Big Island Shrimp
Ceviche Dressing^ 18

Ocean Salad Big Island Greens Kona Lobster,

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Plated Dinner

enhancements

The Elisaveta

Ocean Salad With Kona Lobster, Shrimp, Scallops
Sea Asparagus Ho-Farm Colored Tomatoes
Tarragon Dressing *** Chicken-Chestnut Soup
With Alba Truffle Foam *** Crispy Island Snapper
on Edamame Kalamasi Lime Beurre Blanc Micro
Greens *** Petite Filet Mignon on Twine Bridge
Yukon Gold Confit Maitake Sauce Waialua
Asparagus *** Kula Strawberry Tasting Kula
Strawberry Tart, Pistachio Cream Kula Strawberry
Panna Cotta, Macadamia Nut Shortbread, Mint
Coulis Kula Strawberry Shortcake, Vanilla Cream
Kula Strawberry Sorbet, Ginger Poached
Mangoes, Strawberry Pearls 170

Scallops, Big Island Shrimp Ho Farm Tomatoes
and Sea Asparagus^ 28

Pecorino Custard with Parmesan Popcorn Big
Island Baby Romaine Caesar Salad 18

Mill City Sour

Chirashi Sushi Cups With Ahi, Hamachi, Salmon,
Ikura Wasabi, ginger and soy *** Big Island
Greens Yuzu-Dressing *** Fire Grilled Beef
tenderloin on creamed Kahuku Corn Hamakua
Mushrooms Roasted Kona Lobster Tail on Kula
Baby Spinach Kunia Kabocha Pumpkin Or Thai
marinated Free Range Chicken Breast On Scallion
Mash with Shitake Mushrooms or Steamed Onaga
on wok fried bok choy Ho Farm Tomato compote
or Molokai Sweet Potato Gnocchi's Ho and Twin
Bridge Farm Vegetables Spice Tomato Broth ***
Waialua Estate Chocolate Lilikoi Tart With white
Chocolate sorbet 225

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Host

Premium

Jack Daniels
 Dewar's White Label
 Bombay Dry
 Stolichanaya
 Hennessy VS
 Bacardi Superior
 Bacardi Dark
 V.O. or Canadian Club
 Bailey's Irish Cream
 Kahlua
 Frangelico
 Per drink 9

Super Premium

Gentleman Jack or Woodford Reserve
 Jameson's Irish Whiskey
 Crown Royal
 Johnny Walker Black or
 Chivas 12yr
 Tanqueray 10, Bombay Sapphire or Hendrick's
 Grey Goose, Hangar One or Ketel One
 Remy VSOP or Hennessy VSOP
 Appleton VX Jamaica Rum, Mt. Gay
 Per drink 12

Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Primo, Miller
 Lite 7

Import/CraftBeer

Kirin, Heineken, Heineken Light, Corona, Kona
 "Longboard" Lager and Kona "Big Wave" Ale 8

The Royal Hawaiian Signature Wine Series

Sauvignon Blanc, Central Coast
 Chardonnay, Santa Barbara
 Merlot, Paso Robles
 Cabernet Sauvignon, Paso Robles
 Per glass 9

enhancements

Heirloom Tropical Cocktails
 handcrafted with premium and super premium
 spirits
 The Royal Hawaiian Mai Tai, the original Blue
 Hawaii, fresh fruit Pina Colada 12

Non-alcoholic Beer: Haake Beck 7

Premium Bottle Waters 8

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Host

enhancements

Juices & Soft Drinks

Assorted 6

-A bartender fee of \$200 to apply based on 3 hours of service (1 bartender required per 100 guests) - Additional bartender hours ~per hour \$50 Bartender fees can be waived if beverage revenue exceeds \$750.00 exclusive of service charge and tax per bar station All menu prices are per drink unless listed otherwise and are subject to change at any time

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Cash

enhancements

Cash bar prices are inclusive of service charge and sales tax.

Premium

Jack Daniels
 Dewar's White Label
 Bombay Dry
 Stolichanaya
 Hennessey VS
 Bacardi Superior
 Bacardi Dark
 V.O. or Canadian Club
 Bailey's Irish Cream
 Kahlua
 Frangelico
 Per drink 11

Heirloom Tropical Cocktails
 handcrafted with premium and super premium
 spirits
 The Royal Hawaiian Mai Tai, the original Blue
 Hawaii, fresh fruit Pina Colada 15

Non-alcoholic Beer: Haake Beck 9

Premium Bottle Water 10

Super Premium

Gentleman Jack or Woodford Reserve
 Jameson's Irish Whiskey
 Crown Royal
 Johnny Walker Black or
 Chivas 12yr
 Tanqueray 10, Bombay Sapphire or Hendrick's
 Grey Goose, Hangar One or Ketel One
 Remy VSOP or Hennessey VSOP
 Appleton VX Jamaica Rum, Mt. Gay
 Per drink 15

Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Primo, Miller
 Lite 9

Imported/Craft Beer

Kirin, Heineken, Heineken Light, Corona, Kona
 "Longboard" Lager and Kona "Big Wave" Ale 10

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Cash

enhancements

The Royal Hawaiian Signature Wine Series

Sauvignon Blanc, Central Coast
Chardonnay, Santa Barbara
Merlot, Paso Robles
Cabernet Sauvignon, Paso Robles
Per glass 11

Juices & Soft Drinks

Assorted 8

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Specialty Bar

enhancements

Luxury Collection Mixology

Learn about the Luxury Collection Cocktail Collection. Choose 5 cocktails from this exclusive Worldwide Collection. Engage with our Mixologist in the discussion and demonstration and of course the consumption of these handcrafted potent potables.

Hosted bar price per drink 12

Cash bar price per drink 15

Bloody Mary

The Mary (Grey Goose Vodka), the Englishman (Bombay Sapphire Gin) and the Maria (Cazadores Blanco Tequila) are magically transformed with our premium selection of mixes, flavored salts and spicy seasonings garnished with our house made pickled vegetables all for you to choose from.

Hosted bar price per drink 12

Cash bar price per drink 15

South of the Border

Taste the adventure featuring the fine spirits of Tequila Cazadores - Blanco, Reposado & Anejo.

Enjoy a flight (0.5oz of each) paired with our house made sangritas. Opt for a traditional Margarita utilizing one of the Cazadores lineup with Cointreau, house made Sweet and Sour and Fresh Lime, or venture out with one of our tequila inspired Luxury Collections Cocktails - Chili Ristras, Mayan Firefly or the Triple S.

Hosted bar price per drink 12

Cash bar price per drink 15

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Specialty Bar

enhancements

Bubbles

Using premium Sparkling Wine and Prosecco and with a plethora of different purees, fresh fruit and fresh juices to choose from, the traditional Mimosa may be a bit traveled - an effervescent exploration awaits.

Hosted bar price per drink 12

Cash bar price per drink 15

-A Mixologist is required for Specialty Bar Packages -
A Mixologist fee of \$200 to apply based on 3 hours of service (1 Mixologist required per 100 guests) -
Additional mixologist hours -per hour \$50 Mixologist fees can be waived if beverage revenue exceeds \$750.00 exclusive of service charge and tax per bar station All menu prices are per drink unless listed otherwise and are subject to change at any time Mixologists elevate the bar experience, discussing and demonstrating the intricacies and creativity involved in these specially crafted cocktails.

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wine - white

Royal Hawaiian Wine List

Light / Bright

sauvignon blanc <> the royal hawaiian signature wine series <> central coast 40 sauvignon blanc <> craggy range <> te muna road vineyard <> martinborough 62 pinot blanc <> wolfberger <> alsace 44 chardonnay <> william fevre <> champs royaux <> chablis 56

Floral

riesling <> BEX <> nahe 40 pinot gris <> jovino <> willamette valley 44 dry riesling <> trefethen <> oak knoll of napa 48 chardonnay blend <> conundrum <> napa 61

Simply Profound Whites

chardonnay <> the royal hawaiian signature wine series <> santa barbara 40 chardonnay <> au bon climat "sierra madre" <> santa barbara county 64 chardonnay <> mer soleil <> santa lucia highlands 82 chardonnay <> chalk hill <> russian river valley 92 chardonnay <> cakebread <> napa 95 chardonnay <> far niente <> napa 115

Pinky

malbec rose' <> crios de susana balbo <> mendoza 40 grenach/cinsault rose' <> chateau d'aqueria <> tavel <> rhone valley 52

From the Orient

sake <> ty ku black <> junmai ginjo <> 750ml <> japan 81

wine - red

Soft and Juicy

pinot noir <> meiom by belle glos <> sonoma/monterey/santa barbara 60 pinot noir <> hartford court <> land's edge vineyard <> sonoma coast 88 pinot noir <> flowers <> sonoma coast 105

Silky, earthy

merlot <> the royal hawaiian signature wine series <> paso robles 40 merlot <> clos du val <> napa 60 merlot <> twomey estate <> napa 138 tempranillo reserva <> campo viejo <> rioja 48

Rich, Powerful & Elegant

cabernet sauvignon <> the royal hawaiian signature wine series <> paso robles 40 cabernet sauvignon <> justin <> paso robles 72 cabernet sauvignon <> cliff lede vineyards "stag's leap" <> napa 129 cabernet sauvignon <> silver oak <> alexander valley 175 meritage <> opus one <> napa 350 petite syrah/petit verdot <> petite petit <> michael david <> lodi 48 shiraz <> penley hyland <> koonawarra 48 zinfandel <> artezin <> mendocino county 46 zinfandel <> brown estate <> napa 71

Everything Porto

late bottle vintage <> smith woodhouse 70

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wine - white

wine - red

Sparkling

brut <> kenwood yulupa <> california 40 brut
rose' <> domaine carneros by taittinger <> napa
72 brut <> taittinger la francaise <> reims 96
brut <> moët & chandon dom perignon <>
champagne 395

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Packages

enhancements

Meeting Planner Package

Includes room rental, 2 flipcharts, continental breakfast, am coffee break, lunch buffet and pm coffee break

Continental Breakfast:

Croissants, pain au chocolate, maple-macadamia nut danish, banana bread
White, whole and multi grain toast
Bagel selection with light and regular cream cheese and tahitian chili jam
Organic cascadian farm cereals with whole and low fat milk
Candied macadamia nuts, lehua honey and dried fruits
Fruit infused water,
Kalamansi lime and berry yogurt drink

AM Break:

Coffee Break ... enjoy kona blend hawaii-style coffee
Chocolate covered macadamia nuts, coffee loaves
Mini apple-cinnamon spring rolls with vintage chocolate dip
Flavored syrups: vanilla, hazelnut and irish cream

BBQ Buffet Lunch:

Baby romaine caesar salad with a white anchovies caesar dressing
Grilled vegetable and big island mushroom, olives, feta cheese
Fingerling potato salad, truffles, pancetta bacon, chives
Heirloom tomato salad with thai basil vinaigrette
Roasted green asparagus with pepper, parmesan and extra virgin olive oil

Off the BBQ:

Fire grilled beef burgers, free range chicken

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Packages

enhancements

breast, hotdogs with traditional condiments
brioche buns
Lettuce, onions, tomato, kosher pickles,
mayonnaise, ketchup, mustard, relish, banana
peppers, sliced sharp cheddar
Sweet potato and taro root chips
Kahuku corn succotash

Dessert:

Apple brule tarts
Hazelnut pavlovas with chambord marinated
strawberries, tahitian vanilla bean sauce and
whipped cream
Sliced fresh fruit

PM Break:

Spa Break with house made chewy granola bars,
ginger tea poached pears with frozen yogurt and
warm chocolate sauce
Fresh organic berry sensation and strawberry-
banana smoothies
Grilled turkey sandwich with dried plum relish

167 (*plus tax & gratuity)

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On Site Specialty Events - Specialty Events

We are proud to offer a great selection of on-site entertainment that will give your attendees a memorable event, while meeting your entertainment budget.

Please consult your catering or convention services manager for additional information.

Drive in Movie at the Royal

A night of big screen magic.

A classic movie of your choice is displayed on the big screen under the stars in the historic coconut grove. Guests will enjoy hot buttered popcorn, freshly made pizza, nachos, candy bars and a classic menu of great comfort food and drink.

Royal Vineyard

Ahh... rolling hills, and vineyards, a casual laid back Italian lifestyle...where food and wine are an important factor in everyday life. Lets all take a trip into one of the many vineyards seen in the Italian countryside. Guests will get to taste varietals from all of the regions of Italy while tasting the cuisine of those corresponding regions.

Beyond the Velvet Rope

A place to be and be seen, create a nightclub atmosphere designed for your group. Bouncers closely guard the "velvet rope" entrance where a long line has formed. As attendees arrive they are quickly whisked inside to enjoy the exclusive bar or hit the dance floor where a DJ spins the hottest music. Or guests can lounge on comfortable sofas and enjoy the tapas style buffet.

Executive Chef Challenge

Test your culinary skills

A highly interactive event with hands-on participation to create a complete meal judged by either the hotel team or your own participants. Each team is given a menu and the support of a chef to guide them through the process of cooking from scratch, designing the dish and then plating the meal to become the next gourmet chef. Add a video tape and create you own television show.

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Luau

enhancements

Specialty menus include freshly brewed regular and decaffeinated coffee, selection of tea including ice tea

based on 120 minutes of continuous service

Traditional Luau

Cold

Hana farm greens, soy chili lime dressing
Sweet potato chips

Lomi lomi salmon

Cucumber namasu^

Korean style beef salad, watercress and sprouts
Polynesian seafood salad in bamboo cups
Oahu potato-macaroni salad^

Ahi poke

Poi & Lomi Lomi

Hot

Kalua pig with kona coffee bbq sauce, island fruit
chutney sauce, sweet plum sauce^

Steamed pier 38 fish, soy, oil fresh ginger and
scallions^

Steamed choi sum and shiitake mushrooms

Huli huli chicken^

Fried rice with tiger prawns, chinese port, snow
peas, red onions^

Coconut glazed sweet potatoes, macadamia nuts

Ti leaf steamed farmers vegetables, soy ginger
glaze

Dessert

Mai tai tiramisu

Polynesian Entertainment to include: 3 musicians,
8 dancers, 1 emcee and 1 fireknife
... includes sound, lights, and sound/light
tech 6500

Upgraded Tropical Linen (per table) 45

Tropical Floral Table Centerpiece (per table) 35

Tropical Floral Buffet Pieces (per piece) 150

Floral Leis 4

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Luau

enhancements

Haupia

Kona coffee and hawaiian chocolate opera tort
Macadamia nut pavlova, chilled island fruit
compote, tahitian vanilla sentenced whipped
cream
Cheesecake lollipops
Creme brulee 110

New Wave Luau

Cold

Sesame caesar salad with chinese bbq duck ^

Big island goat cheese salad with heirloom
tomatoes, chili lemongrass dressing

Fresh head of palm and tiger prawn salad,
tarragon dressing

Ahi poke martinis, wasabi tobiko ^

Wagyu beef carpaccio with yuzu soy, garlic chips ^

Hot

Hoisin baby back ribs

Kona coffee bbq sauce ^

Steamed shellfish bowl, kona lobster clams,
caledonian prawns and scallops, island saffron
broth ^

Five spice whole duck with braised choy sum and
mushrooms ^

Chicken skewers, mango bbq sauce and mango
salsa ^

Island fried rice with tiger prawns and chinese bbq
port ^

Wasabi mashed potatoes

Ti leaf steamed farmers vegetables

Dessert

Chocolate crunch bars

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Luau

enhancements

Chocolate peanut butter domes
Warm crunchy chocolate springrolls, mango salsa,

sweet and sour sauce
Cheesecake lollipops
Royal Hawaiian mignardises
Exotic fruit martinis with haupia, toasted
macadamia nut 150

^consuming raw or undercooked eggs, meat, or
seafood may increase your risk of foodborne illnesses

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