



PRINCE WAIKIKI

2025 BANQUET MENU



GENERAL CATERING INFORMATION & POLICIES

Prince Waikiki's professional Catering & Conference Services team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

PRICING & GUARANTEES

To ensure proper staffing & food preparation, event guarantees are required at least (3) business days prior to the function, & may not be reduced thereafter. Children between the ages of 5 - 12 years old qualify for keiki menu pricing which is 50% off the adult price plus 23% service charge plus 4.712% Hawaii State Tax. Prince Waikiki will set and prepare 5% over the guarantee. Should attendance exceed the overset, a \$10.00 surcharge will be added to each additional meal served, per meal period. Menu prices are subject to change. Should the food & beverage minimum fall short, any remaining balance will be applied toward the existing room rental fee plus 5% service charge & 4.712% Hawaii state tax.

FOOD & BEVERAGE

Prince Waikiki is responsible for the quality & freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our banquet venues. Due to current health regulations, food may not be taken off the premises after it has been prepared & served, nor kept for a future event. The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales & service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by Prince Waikiki must dispense alcoholic beverages served on our premises. We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SERVICE CHARGES & LABOR FEES

All food & beverage (F&B) is subject to a 23% taxable service charge. 18.7% of the 23% service charge is distributed as gratuity to the banquet service staff, & the remaining 4.3% will be retained by Hotel to cover non-itemized costs of the event, not including employee wages or tips. Events with no F&B are subject to a 5% taxable service charge. 4.25% of the 5% service charge is distributed as gratuity to the banquet service staff, & the remaining .75% will be retained by the Hotel to cover non-itemized costs of the event, not including employee wages or tips.

Chefs, attendants, & carvers are required on specific menus. A \$175.00 plus tax labor charge for each, up to two (2) hours.

Bartenders are supplied complimentary provided sales of \$1,000.00++ are achieved in beverage revenue. A labor fee of \$175.00 plus tax, per bar, will be charged when revenues fail to attain this minimum. Cashiers are required for all cash bars at a charge of \$175.00 plus tax, each.

A \$350.00 plus tax labor fee will be assessed should there be less than 50 guests for a buffet meal function.

OUTDOOR EVENTS

All outdoor functions must conclude by 10:00 PM & amplified sound may be no more than 60 decibels. Prince Waikiki reserves the right to relocate functions in the event of inclement weather. Additional lighting may be required for all evening events, additional charges may apply.

FUNCTION SETUP

All events will be fully set 15 minutes prior to the scheduled start time.

SECURITY

Prince Waikiki does not assume responsibility for damage or loss of property on articles brought into the Hotel. Lock changes & exclusive security details may be arranged with your Catering & Conference Services Manager. Additional charges may apply.

DÉCOR & SIGNAGE

Decorations or displays brought into the Hotel must be pre-approved prior to arrival. Items may not be attached to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for all damage to hotel property as a result of such actions. We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas.



CATERING & CONFERENCE SERVICES

PRINCEWAIKIKI.COM

EMAIL events@princewaikiki.com

PHONE 808.952.4789

FAX 808.943.4158



@princewaikiki

CONTINENTAL

Banana Bread
Assorted Pastries & Danishes
Lilikoi & Strawberry Guava Jam with Butter
Sliced Fresh Fruits
Chilled Orange Juice
Freshly Brewed Honolulu Coffee & Hot Tea

WAIKIKI SUNRISE

CHOICE OF TWO BREAKFAST MEATS

Crisp Bacon, Portuguese Sausage, Link Sausage,
Chicken Sausage, Spam, or Canadian Bacon
Assorted Fruit Platter
Assorted Pastries & Danishes
Lilikoi & Strawberry Guava Jam with Butter
Scrambled Eggs*
Koshihikari White Rice
Chilled Orange Juice
Freshly Brewed Honolulu Coffee & Hot Tea

GRIDDLE & OATS

CHOICE OF ONE ENTRÉE

Strawberry Mochi Waffle
Black Sesame, Matcha, Crème Fraîche

Muesli
Apple, Banana

Quinoa & Charred Kale
Sous Vide Egg, Honshimeji Mushrooms, Ho Farm Tomatoes, Orange Sherry Vinaigrette

Brulée Bread Pudding French Toast
Hibiscus Berry Compote, Laie Vanilla Bean Anglaise, Candied Cacao Nibs

Fruit Bowl
Chilled Orange Juice
Freshly Brewed Honolulu Coffee & Hot Tea

LOCAL FARE

CHOICE OF ONE ENTRÉE

Island Breakfast
Crisp Bacon or Chicken Sausage, Scrambled Eggs, 'Ulu*, Potato Hash

Tartine
Roasted Eggplant, Confit Tomatoes, Mozzarella, Pistou, Sous Vide Egg

Braised Beef Bowl
Mushroom Fricassee, Sous Vide Egg, Beef Fat Rice, Pickled Farm Vegetable, Scallions

Steak & Eggs*
"Kalbi" Chuck Flap Short Rib, Tsukemono, Koshihikari White Rice, Ginger Scallion Sauce

Fruit Bowl
Chilled Orange Juice
Freshly Brewed Honolulu Coffee & Hot Tea

BRUNCH

Orange, Guava, Pineapple, Cranberry Juice

Seasonal Fresh Fruits

Selection of Yogurts

Fresh Salad Bar with Assorted Dressings

Lox & Bagels*

Cream Cheese, Capers & Onions

Classic Benedict*

Canadian Bacon on English Muffin, Poached Eggs, Calamansi Hollandaise Sauce

Macadamia Nut Pancakes

CHOICE OF TWO BREAKFAST MEATS

Smoked Bacon, Chicken Sausage, or Portuguese Sausage

CHOICE OF TWO ENTRÉES

Slow Roasted Pork Belly

Sweet Potato, 'Ulu* Hash, Onion Soubise

Asian-Style Braised Boneless Beef

Wok Vegetables

Char Siu Chicken

Choy Sum & Grilled Mushrooms

Apple & Soy Roasted Chicken

Honey, Lemon, Garlic & Ginger, Scallions

Steamed Fresh Catch of the Day*

Ginger Scallion Sauce

Pan-Seared Catch of the Day*

Ho Farm Tomatoes, Macadamia Nuts, Basil, Seaweed Butter

Steamed Fresh Vegetables

Herb Roasted Potatoes

Koshihikari White Rice

Okinawan Sweet Potato Mont Blanc

Chocolate Macadamia Nut Pie

Red Velvet Lemon Cream Cheese Cupcake

Lychee Gelee with Lilikoi

Freshly Brewed Honolulu Coffee & Hot Tea

Shangri La Iced Tea

MINIMUM OF 50 GUESTS REQUIRED

FRESH DIPS

SERVES APPROXIMATELY 8 - 10 GUESTS

Salsa
Tortilla Chips

Guacamole
Tortilla Chips

Smoked Ahi
Taro Chips

Clam
Maui Onion Potato Chips

Maui Onion
Maui Style Potato Chips

Bleu Cheese
Maui Style Potato Chips

SIDES & SNACKS

Sliced Fresh Fruits & Seasonal Berries
per person

Finger Sandwiches
per dozen

CHOICE OF ONE

Ham & Cheese, Egg Salad, Turkey, or
Chicken Salad with Cucumber

Deluxe Finger Sandwiches
per dozen

CHOICE OF ONE

Smoked Salmon with Cucumber, Crab Salad, or
Grilled Vegetable with Onions & Cream Cheese

Spam Musubi
per piece

BEVERAGES

BY THE GALLON

CHOICE OF ONE

Freshly Brewed Honolulu Coffee
Regular or Decaffeinated

Assorted Tea Forte Teas

Plantation Iced Tea

Lychee Iced Tea

Arnold Palmer

Iced Tea

Tropical Fruit Punch

Lemonade

Assorted Juices

Orange, Pineapple, Grapefruit, Apple,
POG, Cranberry, Guava

ITALIAN SODA BAR

Laie Vanilla

Hibiscus

Lilikoi

Club Soda

Half & Half

THE BAKE SHOP
BY THE DOZEN

CHOICE OF ONE FLAVOR

Mini-Muffins

Bran, Pineapple, Macadamia Nut,
Banana, or Blueberry

Assortment of Danish, Muffins,
Breads & Croissants

Savory Muffins

Gouda & Bacon, Portuguese Sausage,
or Spinach with Cheddar & Tomatoes

Fruit-Filled Danish

Breakfast Breads

Banana Nut, Carrot, Mango, or Zucchini

Flaky Croissants

Butter & Jelly

Coffee Cakes

Pineapple, Apple Crumb, or Cinnamon

Taro Malasadas

Fruit Strudels

Apple, Pineapple, or Mango

Filled Taro Malasadas

Maui Kuia Chocolate Brownies

Scones

Blueberry, Blackberry, or Raspberry
Devonshire Cream & Tropical Preserves

Blondies

Baked Bagels

Plain, Blueberry, Raisin, Everything, or Onion
Cream Cheese & Tropical Preserves

Assorted Fruit Tartlets

Prince Cookies

Chocolate Chip, Miso Sesame Brown Butter,
Oatmeal, or White Chocolate Macadamia Nut

Cupcakes

Vanilla, Chocolate, or Red Velvet

BREAKS THEMED

FLOATS

Haagen Dazs Ice Cream Cups
Brownie Chips
Cherries
Coca Cola

CHIPS & DIP

Pita Chips
Sweet Potato Chips
Vegetable Crudit  sticks
Edamame Hummus
Crab & Spinach Artichoke Dip

SUGAR RUSH

Red Vines
M&M's
Gummy Bears
Reeses Pieces*
Oreo Cookies
Milk

POPCORN BAR

Popcorn
Butter
Sweet Sumac
Furikake
Arare
Dukkah
Bonito Salt

POWER CRUNCH

Energy Bars
Granola Bars
Assorted Fruits
Vegetable Crudit  sticks
Mini Yogurt

GET FRIED BAR

French Fries
Tater Tots
Onion Rings
Sriracha Aioli
Kabayaki
Ketchup
Gravy
Furikake

SHELLED

Cashews
Pistachios
Roasted Almonds
Honey Roasted Peanuts
Macadamia Nuts

THROWBACK

Animal Cookies
Combos
Corn Nuts
Twinkies
Punch

MINIMUM OF 25 GUESTS REQUIRED. PRICING IS PER PERSON.



ALA MOANA BOWLS

STARTERS

Fresh Fruit Salad

Local Farm Greens

Ranch, Thousand Island, Balsamic Vinaigrette Dressings

Cous Cous Salad

Zaatar, Sumac, Island Olive Oil

ENTRÉES

CHOICE OF TWO

Roasted Pork Tenderloin

Green Apple Mustard, White Wine Jus

Chinatown-Style Steamed Catch

Ginger, Scallions, Whiskey Black Peppercorn Sauce, Sesame Emulsion

Seared Catch of the Day*

Macadamia Nut, Ho Farm Tomatoes, Basil, Sherry, Seaweed Butter Sauce

Grilled Catch*

Tomato Fondue, Sautéed Leeks & Herb Salad

Asian Roast Chicken

Apple, Soy, Garlic, Sesame

Chicken Fricassee

Cremini Mushroom Duxelle, Dijon, Chives, White Wine Cream Reduction

SIDES

Rolls & Butter

Steamed Fresh Vegetables

Koshihikari White Rice

SWEET FINALE & BEVERAGES

Prince Waikiki's Signature Bread Pudding

Laie Vanilla Bean Anglaise

Fruit Tarte

Strawberry Cheesecake

Maui Kuia Chocolate Pots de Crème

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

MINIMUM OF 50 GUESTS REQUIRED

SANDWICHES

STARTERS

Fresh Fruit Salad

Local Farm Greens

Ranch, Thousand Island, Balsamic Vinaigrette Dressings

Panzanella Salad

Kamuela Tomatoes, Ginger Scallion, Mozzarella, Salami

Crisp Broccoli Salad

Chili Almond Crunch

ENTRÉES

CHOICE OF THREE, SERVED ON CIABATTA BREAD

Chicken Caesar

Grilled Chicken, Kula Romaine, Parmesan, Seeded Crumble

Braised Chicken

Zucchini, Mint, Lemon Aioli, Sumida Watercress

Grilled Vegetable Pesto

Pesto, Sumac, Tomato, Romaine, Alfalfa Sprouts, Thyme,
Extra Virgin Olive Oil, Vegan Mayo

Turkey

Sliced Turkey, Roasted Eggplant,
Caramelized Onion, Fennel Compote, Kewpie,
Romaine, Alfalfa Sprouts, Pickled Mustard Seed

SWEET FINALE & BEVERAGES

Prince Waikiki's Signature Bread Pudding

Laie Vanilla Bean Anglaise

Fruit Tarte

Strawberry Cheesecake

Maui Kuia Chocolate Pots dé Creme

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

PA'INA

STARTERS

Local Farm Greens
Ranch, Thousand Island, Balsamic Vinaigrette Dressings
Sliced Pineapples
Lomi Lomi Salmon
Kimchee Potato Salad

ENTRÉES

CHOICE OF THREE

Mini Pork Lau Lau
Huli Huli Chicken
Kalua Pork & Charred Cabbage with Onions
Chinatown-Style Steamed Catch*
Ginger, Scallions, Whiskey Black Peppercorn Sauce, Sesame Emulsion
Miso Butterfish

SIDES

Chicken Long Rice, Scallions
Taro Rolls & Butter
Steamed Fresh Vegetables
Koshihikari White Rice

Hanalei Poi

SWEET FINALE & BEVERAGES

Hanalei Taro Tapioca
Hau pia
Mango Cheesecake
Kulolo Brownie Sandwich
Maui Kuia Chocolate
Shangri La Iced Tea
Freshly Brewed Honolulu Coffee & Hot Tea

SALAD
CHOICE OF ONE

Island Greens
Roasted Onion Balsamic Vinaigrette or Hibiscus Sherry Vinaigrette

Caesar Salad
Kula Maui Romaine, Ho Farm Tomatoes, Anchovy, Seeded Croutons, Parmesan

ENTRÉE
CHOICE OF ONE

CHICKEN

Slow Roasted Chicken
Bok Choy, Jasmine Rice,
Chili Almond Crunch

Seared Chicken Breast
Mushroom Fricassee,
Charred Asparagus, Persillade

PORK

Herb Roasted Pork Loin
Pickled Mustard Seeds,
Yukon Gold Potato Purée,
Orange & Fennel Preserve

Porchetta
Broccolini, Lemon, Olives,
Giardiniera

Grilled Pork Belly
Chimichurri, Cauliflower,
Red Wine Braised Cabbage

SEAFOOD

Catch of the Day*
Ratatouille, Calamansi Emulsion

Misoyaki Salmon*
Cauliflower, Sesame,
Pickled Farm Vegetables

Seared Ono*
Charred Kale, Roasted Farm
Vegetables, XO Beurre Blanc

VEGETARIAN/VEGAN

Misoyaki Eggplant
Cauliflower, Sesame, Pickled Farm Vegetables

'Ulu*
Broccolini, Lemon, Olives, Giardiniera

Heart of Palm
Mushroom Fricassee, Charred Asparagus, Persillade

SWEET FINALE & BEVERAGES
CHOICE OF ONE

Chocolate & Lilikoi Mousse
Candied Cacao Nibs

Hojicha Cheesecake

Fruit Tarte

Yuzu Sorbet
Strawberry Minute Jam, Laie Vanilla

Shangri La Iced Tea
Freshly Brewed Honolulu Coffee & Hot Tea



RECEPTION HORS D'OEUVRES

COLD

Smoked Salmon Blini*
Salmon Mousse, Lemon Cream Cheese, Ikura

Ahi Poke Spoons*
Calamansi, Soy Sauce, Sea Asparagus

Ahi Tataki*
Crispy Rice, Coconut, Avocado Mousse,
Miso Mango Mustard

Prosciutto & Melon Skewer*
Marinated in Sherry Vinegar Gastrique,
Caramelized Big Island Honey

Artichoke Tartine
Manchego, Tomato Chutney, Spinach Pesto

Spicy Carrot Tartare
Charred Miso Eggplant, Sesame Rice Cracker,
Scallions

Vegetarian Summer Roll
Peanut Sauce

Hanalei Taro Poke
Calamansi, Soy Sauce

Grilled Eggplant & Goat Cheese Crostini
Sweetland Farms Goat Cheese, Charred Bell Peppers,
Balsamic Reduction

HOT

Beef Skewers
Wasabi Tare, Dukkah

Herb-Crusted Lamb Chop*
Thai Basil Pistou

Casava & Parmesan Pave
Grilled Prime Rib Eye, Yuzu Aioli, Chives

Crispy Pork Belly Bao
Miso Mango Mustard, Candied Negi

Ahi & Maitake Mushroom Skewers
Ginger Scallion, Chili Almond Crunch

Crab Cake
Sweet Chili Aioli, Micro Greens

Bacon Wrapped Scallops

Spring Roll
Sweet Chili Sauce

Curry Vegetable Samosa
Cucumber Raita

PRICING IS PER DOZEN. THREE DOZEN MINIMUM PER ITEM.

RECEPTION PLATTER

Deluxe Meat & Cheese Platter*

Thinly Sliced Prosciutto, Genoa Salami, Bologna,
Cheddar Cheese, Swiss Cheese, Brie,
Gouda, Bleu Cheese, Assorted Baked Breads & Crackers

Cheese Platter*

Imported/Domestic Cheeses, Herbed Boursin, Cheddar,
Pepper Jack, Gouda, Brie, Bleu Cheese, Mozzarella,
Lavosh, Assorted Crackers & Sliced French Bread

House-Smoked Salmon

Condiments, Sliced Baguettes,
Cream Cheese, Sliced Sweet Onions

Fruit Platter

Assortment of Fresh Melons, Pineapples,
Berries & Grapes

Vegetable Crudit 

Carrots, Cauliflower, Broccoli, Jicama,
Tomatoes, Celery & Olives,
Ranch Dressing, Thousand Island Dressings

Toasted Garlic Shrimp Fried Rice

Shrimp, Koshihikari White Rice, Sesame, Soy, Carrots,
Onions, Garlic, Lime Juice, Sambal, Green Onion

Corn Riblets

Kewpie, Parmesan, Sumac

Teriyaki Steak*

Crispy Shichimi Fried Onions

Sichuan Hoisin Baby Back Ribs

Grilled Island Pineapples

Fried Calamari

Remoulade

Chicken Pad Thai

Blend of Rice Noodles, Chicken, Bean Sprouts,
Fish Sauce, Lime Juice, Scallions,
Roasted Macadamia Nuts

Bami Goreng

Lemongrass, Ginger, Garlic, Jalapeno,
Egg Noodles, Carrot, Bean Sprouts, Scallion,
Kecap Manis, Sambal

Korean Style Fried Chicken

Fried Boneless Chicken, Garlic, Chilies

Local Farm Grilled Vegetables

Chimichurri, Charred Bell Pepper Tapenade,
Remoulade

PLATTERS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED



RECEPTION PLATTER

Sashimi Platter* (150 pcs)

Served with Wasabi, Soy Sauce, Pickled Ginger

California

10 pieces, per roll
Crab, Cucumber, Avocado, Kewpie

Ahi Poke*

Blend of Tuna, Soy Sauce, Ogo, Hawaiian Salt, Ginger,
Sesame Oil, Sweet Onions, Scallions, Hawaiian Chilies,
Oyster Sauce

Spicy Tuna*

10 pieces, per roll
Ahi, Sriracha Aioli, Masago

Charred Chirashi Platter*

Fresh Salmon, Ikura, Fried Egg, Green Onions,
Micro Greens, Flamed Garlic Miso Aioli

Futomaki Sushi

10 pieces, per roll
Carrot, Kanpyo, Tamagoyaki, Shiitake

Tako Poke

Blend of Sweet Onions, Sesame Seeds,
Korean Chilies, Scallions, Hawaiian Salt

Spicy Hapa Poke

Hawaiian Ahi, Glory Bay Salmon, Kona Kanpachi,
Sriracha Aioli, Grilled Kombu Oil, Tsukudani,
Smoked Takuan

PLATTERS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED

CHEF ACTION STATIONS

Roast Suckling Pig (60-70 lbs)
Scallions, Plum Sauce, Hoisin Sauce, Bao Buns

Alaea Salt-Crusted Roast Prime Rib of Beef*
Au Jus, Creamy Horseradish

Add Assorted Rolls

Porchetta
Crispy Pork Belly, Tomato Onion Relish, Soy,
Pickled Vegetables

Herb & Garlic Crusted Rack of Lamb* (24 pcs)
Zucchini Mint Relish

Tossed Poke Bowl Station*
Assorted Fresh Island Fish, Ogo, Hawaiian Salt,
Kukui Nut, Scallions, Onions, Soy Sauce, Hot Sauce,
Sesame Oil, Koshihikari Rice

Nigiri Sushi*
per person
Toro, Ebi, Ika, Salmon, Hotate, Hokkigai

Temaki Sushi*
per person
California, Spicy Tuna, Scallop with Masago,
Tuna Salad, Salmon Skin, Tamagoyaki

DIY STATION

Taco Truck Bar
per person

Corn & Flour Tortillas,
Blackened Catch of the Day,
Kalua Pork Carnitas,
Spicy Grilled Chicken, Rice, Beans,
Lettuce, Jalapenos, Cheese, Salsa,
Guacamole, Sour Cream, Lime Wedge

Sweet Sensation
per person
Assortment of Cheesecakes, Pies,
Seasonal Cake Offerings, Cream Puffs

Ice Cream Bar
per person

Vanilla & Chocolate Ice Cream,
Strawberry Sauce, Chocolate Sauce,
& Caramel Sauce,
Roasted Peanuts, M&M's,
Oreo Crumbs, Sprinkles,
Whipped Cream, & Cherries

STATIONS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED
A \$200 CHEF ATTENDANT FEE TO APPLY FOR ACTION STATIONS

MULIWAI SUNSET

STARTERS

Local Farm Greens with Farm Vegetables
Ranch, Sesame, Balsamic & Roasted Onion Vinaigrette Dressings

Shrimp and Mortadella Pasta Salad

Peas, Mint, Campanelle

Potato Salad

Corn Clam Chowder

Bacon, Potato, Thyme

ENTRÉES

CHOICE OF THREE

Soy Braised Pork Belly

Tomato Confit, Roasted Carrots, Pickled Farm Vegetables

Honey & Garlic Glazed Pork Tenderloin

Bourbon, Apple & Garlic Jus

Miso Braised Shortrib

Roasted Mushrooms, Charred Baby Bok Choy, Tomato Confit, Pickled Mustard Seeds

Seared Catch*

Lilikoi Beurre Blanc, XO Smoked Trout Roe Relish, Charred Kale, Tomato Confit, Local Radish

Chinatown-Style Steamed Catch*

Ginger, Scallions, Whiskey Black Peppercorn Sauce, Sesame Emulsion

Guava BBQ Chicken

Charred Corn & Sesame Coleslaw, Red Onion Marmalade

SIDES

Rolls & Butter

Steamed Fresh Vegetables

Koshihikari White Rice

SWEET FINALE & BEVERAGES

Prince Waikiki's Signature Bread Pudding

Laie Vanilla Bean Anglaise

Sliced Fresh Fruits

Apple Tartelette

Toasted Meringue

Chocolate Decadence

Feuilletine

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

MAKAHIKI

STARTERS

Pipikaula
Ahi Poke
Tako Poke
Lomi Lomi Salmon
Poi

ENTRÉES

Pork Lau Lau

Pulehu Steak

Kalua Pork

Chicken Long Rice

SIDES

Baked Sweet Potato with Butter & Brown Sugar
King's Hawaiian Sweet Rolls & Butter
Steamed Fresh Vegetables
Koshihikari White Rice

SWEET FINALE & BEVERAGES

Chocolate Macadamia Nut Pie
Pineapple Cheesecake
Taro Malasadas
Coconut Haupia Cake

Shangri La Iced Tea
Freshly Brewed Honolulu Coffee & Hot Tea

SALAD
CHOICE OF ONE

Grilled Romaine
Radish, Yuzu Kosho Vinaigrette
Butter Lettuce
Grilled Cucumber, Cherry Tomato, Pickled Beets, Heart of Palm, Sauce Verte
Local Farm Greens
Roasted Sesame Vinaigrette
Kamuella Tomato & Mozzarella
Ginger Scallions, Seeded Croutons

ENTRÉE
CHOICE OF ONE

SEA

Catch of the Day
Cauliflower, Sesame, Capers,
Balsamic Sherry Brown Butter

Dashi Poached Catch
Zucchini, Mint, Beurre Rouge

Catch 'En Croute'
Shrimp Pate, Brioche, Garlic Kale,
Ho Farm Tomatoes, Truffle Dashi

DUET

Select one entrée from
each category

LAND

Rib Eye
Miso, Eggplant, Brandy, Laurel

Kalbi Braised Short Rib Pave
Mushroom & Long Bean Fricassee,
Pinot Noir Soubise, Persillade

New York Strip Loin*
Garlic Kale, Apple Cider Gastrique,
Carrot Emulsion

VEGETARIAN/VEGAN

Roasted King Trumpet Mushroom
Mushroom & Long Bean Fricassee, Pinot Noir Soubise, Persillade

Vege-Taro
Garlic Kale, Apple Cider Gastrique, Carrot Emulsion

Miso Eggplant
Brandy, Laurel, Yuzu Parsley Vinaigrette

SWEET FINALE & BEVERAGES
CHOICE OF ONE

White Chocolate & Hojicha Mousse
Citrus Genoise
Brûlée Pineapple
Sichuan Pepper, Sherry, Laie Vanilla Meringue, Cardamom Crumble
Dark Chocolate Crunch Bar
"Bananas Foster"
Koloa Rum Cake, Whipped Laie Vanilla Crème Fraîche

Shangri La Iced Tea
Freshly Brewed Honolulu Coffee & Hot Tea

KEIKI MENU

Includes Fresh Fruit & Ice Cream

ENTRÉE

CHOICE OF ONE

Keiki Bento

Mochiko Chicken, Teriyaki Meatballs, Mini Musubi

Macaroni & Cheese

Asian Roast Chicken

Steamed Vegetables, White Rice

Tomato and Cheese Pizza Roll

Broccoli

Chicken Fingers

French Fries, BBQ Sauce

Hamburger or Cheeseburger

French Fries, Ketchup

BEVERAGE

CHOICE OF ONE

Soft Drink, Juice, or Milk

FOR KEIKI 12 AND UNDER

WELL

Tito's Vodka
Tanqueray Gin
Kuleana Rum
Mahina Premium Dark Rum
Prince Waikiki Private Label Dobel Tequila
Jameson Whiskey
Maker's Mark Bourbon
Johnnie Walker Red Label Scotch

RED & WHITE WINE

Unshackled by The Prisoner

SPARKLING

Unshackled Brut
Riondo Prosecco

PREMIUM

Ketel One Vodka
Nolet Silver Gin
Koloa Kaua'i White Rum
Koloa Kaua'i Dark Rum
Don Julio Blanco Tequila
Angel's Envy Bourbon
Johnnie Walker Black Label 12-Year Scotch

DOMESTIC BEER

Budweiser
Bud Light
Coors Light

IMPORTED &
LOCAL CRAFT BEER

Corona
Heineken
Heineken Light
Kona Longboard

EXOTIC BEVERAGES

Mai Tai
Hibiscus Sunset
Blue Hawaii

DRAFT BEER

Aloha Beer x Prince Waikiki

NON-ALCOHOLIC

Assorted Soft Drinks
Bottled Water
Assorted Juices

HOTEL A/V

No outside connections to Hotel A/V equipment are allowed without prior consent by Hotel A/V

Pricing listed is per day excluding taxes

VISUAL

DUAL-LINKED PREMIUM PROJECTOR CLIENT TO PROVIDE OWN LAPTOP & ADAPTERS

- 2- 4500 Lumen WUXGA Projector
- 2- 11' Projection Screen 16:9 Format
- 2- Projector Stand with Power Source
- 1- Sound Patch to House with Mixer
- 1- Link Kit with All Cables Run to Lectern

PREMIUM PROJECTOR CLIENT TO PROVIDE OWN LAPTOP & ADAPTERS

- 5000 Lumen XGA Projector
- Up to 11' Projection Screen 16:9 Format
- Projector Stand with Power Source
- Sound Patch to House with Mixer
- 25' HDMI Cable Run to Lectern

STANDARD PROJECTOR CLIENT TO PROVIDE OWN LAPTOP & ADAPTERS

- 3000 Lumen WUXGA Projector
- Up to 8' Tripod Projection Screen
- Projector Stand with Power Source
- Sound Patch to House with Mixer
- 25' HDMI Cable Run to Lectern

VISUAL SUPPORT #1 CLIENT TO PROVIDE OWN PROJECTOR, LAPTOP & ADAPTERS

- Up to 8' Tripod Projection Screen
- Projector Stand with Power Source
- Sound Patch to House with Mixer
- 25' HDMI Cable Run to Lectern, upon request

VISUAL SUPPORT #2 CLIENT TO PROVIDE OWN PROJECTOR, LAPTOP & ADAPTERS

- 10' Premium Projection Screen
- Projector Stand with Power Source
- Sound Patch to House with Mixer
- 25' HDMI Cable Run to Lectern, upon request

Screen Upgrade Options

- 10' Projection Screen
- 13' Projection Screen

TV MONITOR CLIENT TO PROVIDE LAPTOP & ADAPTERS

- 50" Flat TV Monitor
- Monitor Stand with Power Source
- Linked to Presenter's Computer
- 25' HDMI Cable

AUDIO

WIRELESS MICROPHONE

- Choice of 1: Handheld or Lavalier Microphone
- Sound Patch to House
- AV Cart with Mixer and Power Source

TWO-SPEAKER STANDARD SOUND REQUIRED FOR LIVE SOUND OR MUSIC PLAYBACK

- 2- 8" Powered Speakers
- 2- Standard Speaker Stands
- 8-Channel Audio Mixer
- AV Cart with with Power Source and Cables

TWO-SPEAKER PREMIUM SOUND REQUIRED FOR LIVE SOUND OR MUSIC PLAYBACK

- 2- 12" Powered Speakers
- 2- Tall Speaker Stands
- 8-Channel Audio Mixer
- AV Cart with Mixer Power Source and Cables

ONE-SPEAKER SMALL SOUND REQUIRED FOR LIVE SOUND OR MUSIC PLAYBACK

- 1- 8" Powered Speaker
- 1- Standard Speaker Stand
- 2- Channel Audio Mixer
- Sound Patch
- AV Cart with Mixer Power Source and Cables

BASIC SOUND SUPPORT CLIENT TO PROVIDE AUDIO SOURCE

- 2-Channel Audio Mixer
- Sound Patch to House
- AV Cart with Mixer Power Source and Cables

ADD ON: Performance Microphone & DI at Additional Charge
ADD ON: Audio Tech Support Required at Additional Charge

Tech Labor Rate (Minimum 1 Hour)
Set/Strike Labor Rate (Minimum 1 Hour)

AUDIO VISUAL PACKAGES

HOTEL A/V

No outside connections to Hotel A/V equipment are allowed without prior consent by Hotel A/V

Pricing listed is per day excluding taxes

BASIC VIDEO CONFERENCE PACKAGE CLIENT TO PROVIDE PROGRAM LAPTOP & OPERATOR

- 4500 Lumen HD Projector
- 10' (16:9 Format) Projection Screen
- Projector Stand with Power Source
- Roland Video Mixer
- Set of Extenders 100m (Trans/Rec)
- Wireless Handheld Microphone for Q&A
- Wireless Lavalier Microphone for Speaker
- 12 Channel Sound Mixer
- 2 Audio Patches for Laptop (USB Sound Cord)
- Laptop (For Logos & Background)
- 15" Preview Monitor (Controls)
- All Connectors & Wires to Hook Up

WEBINAR AUDIO LINK KIT

- Audio Sound Mixer
- USB Sound Cord for Laptop
- Sound Patch to Laptop
- AV Cart with Power Source

WIRELESS MICROPHONE PACKAGE

- Wireless Handheld Microphone (Panel Table)
- Wireless Lavalier Microphone (Speaker)
- Wireless Handheld Microphone (Q&A)
- Sound Patch to House with Mixer
- AV Cart with Power Source

CONFERENCE SOUND SUPPORT PACKAGE

- Tabletop Microphones (Push to Talk)
- 16 Channel Digital Audio Snake
- Digital Audio Mixer (32 Channels)

Tech Labor Rate (Minimum 1 Hour)
Day Rate (Per Day, Based on a 10 Hour Day)

CONFERENCE AUDIO LINK #1

- Audio Sound Mixer
- USB Sound Card for Laptop
- Sound Patch to Laptop
- AV Cart with Power Source

CONFERENCE AUDIO LINK #2

- Audio Sound Mixer
- USB Sound Card for Laptop
- Wireless Lavalier or Handheld Microphone
- Sound Patch to Laptop
- Extension Cord & Power Strip
- AV Cart with Power Source

CONFERENCE AV LINK #1

- Audio Sound Mixer
- USB Sound Card for Laptop
- Wireless Lavalier or Handheld Microphone
- 3500 Lumen Projector
- Up to 8' Projection Screen
- Sound Patch to Laptop
- HDMI Extenders
- Projector Stand with Power Source

CONFERENCE AV LINK #2

- Audio Sound Mixer
- USB Sound Card for Laptop
- Wireless Lavalier or Handheld Microphone
- 3500 Lumen Projector
- Up to 8' Projection Screen
- Capture Device (USB 3.0 to HDMI)
- External Camera with Tripod
- Sound Patch to Laptop
- HDMI Extenders
- Projector Stand with Power Source

Upgrade Conference Packages
with Video Switcher & Preview Monitor

HOTEL A/V

No outside connections to Hotel A/V equipment are allowed without prior consent by Hotel A/V

Pricing listed is per day excluding taxes

ADDITIONAL

VIDEO

7000 Lumen XGA Projector
5000 Lumen XGA Projector
3000 Lumen XGA Projector
2500 Lumen XGA Projector
Projector Stand with Power Source
50" Flat TV Monitor
Monitor Stand

FRONT/REAR PROJECTION SCREENS

Projection Screen 10' (16:9 Format)
Projection Screen 13' (16:9 Format)

AUDIO

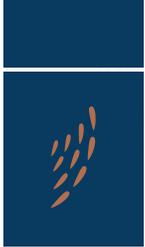
Wireless Microphones
Microphone - Wired 25' Cable & Straight Stand
Microphone - Wired 25' Cable & Boom Stand
Direct Injection Box 25' Cable
4 Channel Audio Mixer

STAGE & LIGHTING

Pipe & Drape 8' - 14' High & 12' Wide
LED Uplights - Fixed Color
LED Uplights - Battery Power
Stage Tree Light - 4 LED Fixture
Portable DMX Controller

OTHER

Polycom Speaker Phone
Laptop - PC with PowerPoint Software
Perfect Cue Slide Advancer
PC Wireless Remote
Laser Pointer - Extra Bright
Easel
Hardback Easel
Flipchart Package
Includes: Pad, Easel, Markers
Flipchart Pad
Whiteboard Package
Includes: Whiteboard, Easel, Markers, Eraser
4-Pen Marker Pack
Extension Cord & Power Strip - Power Drop



WEDDING CEREMONY PACKAGE

PILIALOHA

Muliwai Deck
One-Hour Rental Period

CHOICE OF ONE

White Arbor
Gold Hexagon Arch
Gold Circle Arch

White Garden Chairs
Up to 70

Signing Table
Two White Garden Chairs, Prince Waikiki Logo Pens

Sound System
Speaker & Wireless Microphone

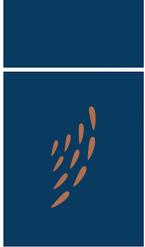
Fruit-Infused Water Station

ADDITIONAL

Additional Chairs

Champagne Toast
Serves 50

Round 2-Tier Wedding Cake
Serves 20 - 30



WEDDING CEREMONY PACKAGE

LANI LEA

Lani Lea Chapel
One-Hour Rental Period

White Garden Chairs
Up to 50

Signing Table
Two White Garden Chairs, Prince Waikiki Logo Pens

Sound System
Speaker & Wireless Microphone

Fruit-Infused Water Station

ADDITIONAL

Additional Chairs

Champagne Toast
Serves 50

Round 2-Tier Wedding Cake
Serves 20 - 30