



2007 Aloha Meeting Package Special

\$55.00 inclusive per person
(minimum 25 persons)*

Meeting Room

Meeting Room Set Up with Water, Glasses,
Pads, Pens and Deluxe Mints

Morning Refreshments**

Chilled Orange and Guava Juices
Assortment of Breakfast Pastries, Croissants and Muffins
Kona Blend Regular and Decaffeinated Coffee
A selection of Fine Teas

Mid-Morning Coffee Refresh

Kona Blend Regular and Decaffeinated Coffee
A Selection of Fine Teas

Served Lunch

House Salad

(Choice of One Entrée)

Sesame Chicken with Sake-Lemon-Soy Sauce
Chicken Saltimboca with Tomato Basil
Grilled Teriyaki Chicken
Malaysian Chicken Curry
Pulehu Beef with Port Wine Shiitake Mushroom Sauce
Home Style Meatloaf with Mushroom Brown Gravy or Tomato Basil Sauce
Herb-Egg Battered Mahimahi with Lemon Caper Butter Sauce
Served with Chef's Choice of Starch and Fresh Vegetables
Rolls & Butter
Kona Blend Regular and Decaffeinated Coffee
A selection of Fine Teas

Afternoon Break**

Assortment of Freshly Baked Cookies & Brownies
Kona Blend Regular and Decaffeinated Coffee
A Selection of Fine Teas
Fruit Punch

Audio/Visual

Complimentary Lectern/Microphone

Parking

Complimentary Parking

*Prices valid until December 31, 2007. Includes 18% service charge and 4.712% state tax. Subject to change without notice. **Morning & afternoon break prices based on a maximum of 2 hours of service.



Prince Breakfast, Served Menu

Good Morning Waikiki

(Minimum of 25 persons)

Country Fresh Scrambled Eggs

Breakfast Meats

(Choice of one)

Bacon, Ham, Spam, Portuguese Sausage, Pork Link Sausage
or Chicken Apple Sausage

Accompaniments

(Choice of one)

Hashed Brown Potatoes or Steamed White Rice

Chilled Juices

(Choice of one)

Orange, Guava or Pineapple Juice

Chef's Selections of Breakfast Pastries and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas

\$15.00

Enhancements for the Prince Breakfast

(Add prices listed below to Prince Breakfast Menu listed above)

Mini Pancakes (Poi or Buttermilk)
or Portuguese Sweet Bread French Toast
\$2.00 additional per person

Corned Beef Hash or Fresh Seasonal Fruits

or Substitute Scrambled Eggs with Eggs Benedict
\$2.50 additional per person

Grilled Fresh Salmon
\$5.00 additional per person

Petit Filet Mignon of Beef
\$7.50 additional per person

Please add 18% service charge
and 4.712% state tax to the above prices.

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Continental Breakfast Buffet

Good Morning Waikiki

(Minimum of 25 persons)

Chilled Orange and Guava Juices
Chef's Selection of an Assortment of Breakfast Pastries,
Muffins, Croissants, and Tropical Fruit Breads
Tropical Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee
or Assorted Herbal Teas
\$12.00

Array of Fresh Tropical and Seasonal Fruits
\$2.50 additional per person

Please add 18% service charge
and 4.712% state tax to the above prices.

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Breakfast Buffet

Good Morning Waikiki

(Minimum of 50 persons)

Country Fresh Scrambled Eggs

Breakfast Meats

(Choice of two)

Bacon, Ham, Portuguese Sausage, Link Sausage
or Chicken Apple Sausage

Chilled Orange and Guava Juices

Array of Seasonal Fresh Fruits

Accompaniments

(Choice of one)

Pancakes, Steamed Rice, Hashed Brown Potatoes
or Country Potatoes

Chef's Selection of an Assortment of Breakfast Pastries,
Muffins, Croissants, and Tropical Fruit Breads
Tropical Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$18.00

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and 4.712% state tax to the above prices.

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Enhancements for the Breakfast Buffet

Omelet Station

Prepared with your favorites:
Portuguese Sausage, Ham, Bay Shrimp, Spinach,
Bell Peppers, Mushrooms, Zucchini,
Bacon, Diced Tomatoes, Green Onions
and Cheddar and Swiss Cheeses
Choice of Whole Eggs or Egg Beaters
(Minimum of 100 persons)
\$6.00 additional per person

Eggs Benedict

Toasted English Muffin with Poached Egg,
Canadian Bacon, Turkey Breast
and Topped with Hollandaise Sauce
\$5.00 additional per person

Health Bar

Assorted Cereals, Bananas, Fresh Island Granola,
Raisins and Yogurt
Low Fat and Whole Milk
\$5.00 additional per person

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and 4.712% state tax to the above prices.

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Brunch Buffet

Good Morning Waikiki (Minimum of 100 persons)

Bake Shop Selections

Chef's Selection of an Assortment of Breakfast Pastries,
Muffins, Croissants, and Tropical Fruit Breads
Served with Tropical Preserves and Butter

Cold Buffet

Assorted Mixed Greens with Assorted Dressings,
Chef's Selection of Fish Poke,
Grilled Fresh Seasonal Vegetables with Roasted Red Pepper Aioli,
Assorted Seasonal Fresh Fruits and Assorted Maki and Inari Sushi

Breakfast Entrees

Country Fresh Scrambled Eggs, Ham and Bacon

Entrees

(Choice of two)

Korean Style Barbecue Beef Short Ribs

Beef Madagascar with Cognac-Green Peppercorn Sauce

Rosemary Roasted Loin of Pork
with Apple Calvados Demi Sauce

Garlic Herb Crusted Chicken Breast
with a Port Wine-Shiitake Mushroom Sauce

Thai Style Chicken Curry with Lemongrass
and Kaffir Lime Leaves

Macadamia Nut Crusted Mahimahi
with a Mango-Lemon-Lime Sauce

Seafood Penne Pasta with Pesto-Garlic-Cream Sauce

Eggs Benedict with Canadian Bacon and Turkey Breast

Topped with Hollandaise Sauce

Kim Chee Fried Rice with Shrimp

Each Additional Entrée is \$3.00 per person

Accompaniments

(Choice of two)

Garlic-Herb Oven Roasted Red Potatoes,
Steamed Rice or Chow Mein

Desserts

(Choice of three)

Custard Pie, Banana Cream Pie,
Macadamia Nut Bread Pudding with Vanilla Sauce,
Macadamia Nut Cream Pie, Dutch Apple Pie,
Chantilly Cake, Dobash Cake,
Mocha Mousse, Chocolate Mousse, Cheesecake,
Coconut Haupia Cake or Guava Chiffon Cake

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
Chilled Orange and Guava Juices

\$28.00

Enhancements for the Brunch Buffet

Omelet Station

Prepared with your favorites:

Portuguese Sausage, Ham, Bay Shrimp,
Spinach, Bell Peppers, Mushrooms, Zucchini,
Bacon, Diced Tomatoes, Green Onions
and Cheddar and Swiss Cheeses
Choice of Whole Eggs or Egg Beaters
\$6.00 additional per person

Roasted Prime Rib of Beef

with Au Jus, Carved by Chef
\$6.00 additional per person

Huli Huli Roasted Suckling Pig

Carved by Chef
\$7.00 additional per person

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Lunch Served Menu

High Noon

(Minimum of 25 persons)

Includes Choice of Starter, Entrée,
Selection of Accompaniment,
Dessert, Rolls & Butter and Beverage

(Starch not included with Menus I through IV, XI and XII)

Starters

(Choice of one)

Crisp Caesar Salad with Croutons
Island Supreme Salad with
Papaya Seed Dressing
Medley of Fresh Fruits
New England Style Seafood Chowder
American Bounty Vegetable Soup
Five Onion Soup with Fried Shallots
Hearty Portuguese Bean Soup
Chilled Fresh Seasonal Fruit Soup

Entrée Selections

(Choice of one)

I

Fresh Ahi Cobb Salad

Mesclun Greens with Medium Rare Ahi,
Warm Taro Salad, Haricot Verte,
Boiled Egg, Olives, Tomato Confit,
Asparagus and Anchovy Fillets
Drizzled with Balsamic Vinaigrette
\$20.00

II

Hawaiian Papaya Chicken Salad

Half Island Papaya Stuffed with
Diced Poached Island Chicken Breast Seasoned
with Tarragon Mustard Mayonnaise and
Surrounded with Fresh Fruits
\$17.75

III

Grilled Portabello Sandwich

with Eggplant, Zucchini, Maui Onions, Tomatoes,
Smoked Mozzarella Cheese on a
Toasted Focaccia Bread
Served with French Fried Potato Wedges
and Fruit Garnish
\$17.00

IV

Low Carb Chicken Caesar Salad

Flame Broiled Chicken Breast with
Romaine Lettuce, "Low Carb Caesar Dressing"
and Grated Parmesan Cheese
\$19.75

V

Garlic-Herb Roasted Chicken Breast

with a Marsala Shiitake
Mushroom Sauce
\$21.25

VI

Smoked Pork Loin Chop

with Sautéed Fresh Apples on a
Calvados Demi Glace
\$25.00

VII

Fresh Island Mahimahi

Sautéed with Citrus Caper Beurre Blanc
or Steamed with Ginger, Seasoned Soy Sauce
and Cilantro "Chinese Style"
\$23.00

VIII

Malaysian Chicken Curry

Morsels of Chicken Breast Sautéed
with Seasonal Fresh Vegetables and
Coconut-Lemongrass Curry Sauce
\$19.00

IX

Roasted Turkey

Served with Sausage & Apple Stuffing,
Giblet Gravy and Cranberry Sauce
\$19.50

X

Grilled Angus Rib Eye Steak

(8 oz.) Rib Eye Steak with a
Port Wild Mushroom Sauce and Onion Rings
\$27.00

XI

Low Carb Margarita Grilled Shrimp

Jumbo Shrimps Marinated with Lime, Tequila,
Olive Oil, Garlic and Cilantro
Served with Sliced Tomatoes and
Steamed Broccoli
\$22.75

XII

Eggplant Patties and Tabouleh

Tabouleh Salad with
Grilled Eggplant Patties Topped with
Fresh Tomato Basil Sauce
Accompanied with Romaine Salad
\$19.00

XIII

Crab Crusted Fresh Island Ahi

with a Boursin Cheese-Roasted Garlic Cream Sauce
\$27.00

Accompaniments

(Choice of one)

Steamed Rice, Rice Pilaf, Roasted Potatoes
or Garlic Mashed Potatoes

Desserts

(Choice of one)

Chocolate Truffle Cake, Macadamia Nut Cream Pie,
Tropical Rainbow Sorbet, Fresh Berry Tart, Coconut Haupia Cake,
Apple Custard Flan, Chantilly Cake, Tropical Mousse Cake,
Tiramisu Cheesecake or Brownie Pecan Pie

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas

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Executive Lunch Cold Buffet

High Noon

(Minimum of 25 persons)

Deli Buffet

Salads

Assorted Mixed Greens with Assorted Dressings,
Seasonal Tomatoes and Cucumbers,
Assorted Seasonal Fresh Fruits, Pasta Salad
and Fresh Vegetable Crudités with Dip

Build Your Own

Sliced Roast Beef, Turkey Breast, Ham, Pastrami,
Tuna Salad and Grilled Vegetables

Fromage

Provolone, Smoked Mozzarella and Swiss Cheese

Breads

Chef's Selection of Assorted Breads

Condiments

Mayonnaise, Dijon Mustard, Lettuce, Pickles,
Horseradish, Alfalfa Sprouts, Sliced Avocados,
Sliced Onions and Potato Chips

Desserts

(Choice of three)

Macadamia Nut Cream Pie, Dutch Apple Pie,
Dobash Cake, Chantilly Cake, Strawberry Cake,
Coconut Haupia Cake,
Apple Custard Flan, Carrot Cake,
Cheesecake or Brownie Pecan Pie

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$25.00

Enhancement for the Deli Buffet

Chef's Soup du Jour

\$2.50 additional per person

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and 4.712% state tax to the above prices.

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Lunch Buffet Menu

High Noon
(Minimum of 50 persons)

Salads

(Choice of five)

Vegetable Crudités with Dip, Somen Salad,
Bean Sprout and Watercress Salad,
Fried Tofu Salad, Assorted Mixed Greens
with Assorted Dressings, Potato Macaroni Salad,
Ocean Salad, Assorted Seasonal Fresh Fruits,
Greek Salad or Assorted Maki & Inari Sushi

Chef's Selection of Fish Poke is \$2.00 additional per person

Entrée Selections

(Choice of two)

Grilled Teriyaki Beef with Spring Onions
and Toasted Sesame Seeds

Pulehu Beef with Hawaiian Salt, Sliced Maui Onions
and Tomatoes

Roasted Loin of Pork with Sautéed Apples
and Calvados Demi Glace

Korean Style Flame Broiled Kalbi Ribs with Sesame Seeds
and Green Onions

Garlic-Herb Roasted Chicken
with a Marsala Shiitake Mushroom Sauce

Sesame Chicken with Sake Lemon Soy Dipping Sauce

Ginger Steamed Fresh Island Catch "Chinese Style"

Seafood Newburg

"Low Carb" Grilled Salmon with Lemon Dill Sauce

"Low Carb" Baked Ranch Chicken with Bacon

Each Additional Entrée is \$3.00 per person
Roast Beef, Carved by Chef is \$5.00 additional per person

Included with the above Buffet
Sautéed Fresh Seasonal Vegetables and Rolls and Butter

Accompaniment

(Choice of one)

Steamed Rice, Rice Pilaf, Chow Mein,
Roasted Potatoes or Garlic Mashed Potatoes

Desserts

(Choice of four)

Macadamia Nut Bread Pudding with Vanilla Sauce,
Macadamia Nut Cream Pie,
Dutch Apple Pie, Brownie Pecan Pie,
Apple Custard Flan, Dobash Cake,
Chantilly Cake, Chocolate or Mocha Mousse,
Coconut Haupia Cake or Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$25.00

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and 4.712% state tax to the above prices.

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Dinner Served Menu

Waikiki Sunset

(Minimum 25 persons)

Includes Choice of Starter, Entrée,
Selection of Accompaniment,
Dessert, Rolls & Butter and Beverage

Starters

(Choice of one)

Assorted Mixed Greens
with Seasonal Tomatoes and
Choice of Dressing

Seared Scallop Salad
Served on a Bed of Mesclun Greens,
Cherry Tomatoes, Mango,
Candied Walnuts and Lilikoi Vinaigrette

Spinach Salad
Garnished with Crisp Bacon, Eggs,
Fresh Mushrooms & Sliced Onions
with a Bacon Herb Vinaigrette

Caesar Salad
Hearts of Romaine, Herbed Croutons
and Parmesano Reggiano

Grilled Chicken Salad
Served on a Bed of Mesclun Greens, Cucumber, Maui Onions,
Tomatoes and Fried Leeks with a
Creamy Tarragon Vinaigrette

Our House Specialty Seafood Chowder
with Shrimp, Scallop, Clams and Surimi Crab

Entrée Selections

(Choice of one)

I

Slow Roasted Prime Rib of Beef
Rosemary-Hawaiian Salt Crusted
USDA Choice Rib Eye Steak with Au Jus Lie
and Creamy Horseradish
\$33.00

II

Keawe Smoked Pork Loin Chop

Center Cut Mango Marinated Loin Chop
Garnished with Pineapple-Chipotle Barbecued Prawns on a
Pineapple-Honey Mustard Demi Sauce
\$35.00

III

Filet Mignon of Beef Madagascar

Choice Cut of Beef Tenderloin
Seared to Perfection with a
Cognac-Green Peppercorn Sauce
\$37.00

IV

Bamboo Steamed Fresh Island Opakapaka

with Ginger, Cilantro, Green Onions, Tofu, Won Bok
and Seasoned Soy Sauce, with a Searing Hot Splash of Peanut Oil
\$40.00

V

Crab Crusted Island Mahimahi

Baked with Fresh Spinach and
Shiitake Mushrooms Served over a
Boursin Roasted Garlic Cream Sauce
\$33.00

VI

Guava Marinated Spring Lamb

Marinated with Guava, Garlic & Aromatics,
Flamed Broiled to Order
on a Merlot Mint Jus Lie
\$40.00

VII

Filet Mignon and Lobster

(5 oz.) of Choice Cut Filet Mignon of Beef
and (6 oz.) of Rock Lobster Tail with
Port-Shiitake Mushroom Sauce and
Citrus Buerre Blanc
\$50.25

VIII

Seafood Mixed Grill

Lobster Tail, Jumbo Shrimps,
Jumbo Scallops and Fresh Catch of the Day
Served over a
Mango Citrus Buerre Blanc Sauce
\$47.00

IX

Fresh Catch and Island Chicken

(5 oz.) Sautéed Island Catch and
(6 oz.) Grilled Chicken Breast
with Roasted Pepper Sauce and
Marsala-Wild Mushroom Sauce
\$39.00

X

Steak and Crab Stuffed Tiger Prawns

(5 oz.) Grilled Beef Tenderloin with
Cognac Green Peppercorn Sauce and
Three Baked Crab Stuffed Black Tiger Prawns
with Boursin-Roasted Garlic Sauce
\$42.75

Accompaniments

(Choice of one)

Steamed Rice, Rice Pilaf, Baked Potato with Condiments
or Garlic-Herb Roasted Potatoes

Desserts

(Choice of one)

Tiramisu Cheesecake with Kahlua Custard Sauce and Fruit Garnish,
Hazelnut Mousse on Chocolate Cup,
Macadamia Nut Bread Pudding with Vanilla Sauce,
Crème Caramel with Coconut Gel, Lychee and Orange Segments,
Chocolate Truffle Cake or
Crème Brulee with Almond Shortbread Cookie and Fruit Garnish

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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and 4.712% state tax to the above prices.

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Dinner Buffet

Waikiki Sunset
(Minimum of 100 persons)

Dinner Buffet I

Roast Baron of Beef, Carved by Chef,
and Selection of Two Hot Entrées
\$35.00

Dinner Buffet II

Prime Rib of Beef, Carved by Chef,
and Selection of Two Hot Entrées
\$37.00

Dinner Buffet III

Selection of
Three Hot Entrées
\$32.50

Dinner Buffet IV

Roast Pig (Lechon), Carved by Chef,
and Selection of Two Hot Entrées
\$38.50

Salads

(Choice of six)

Assorted Mixed Greens with Assorted Dressings,
Vegetable Crudités with Dipping Sauce,
Somen Salad, Potato Salad, Macaroni Salad,
Sweet Potato Salad, Waldorf Salad,
Bean Sprout and Watercress Salad, Pasta Salad,
Tabouleh Salad, Lomi-Lomi Salmon,
Assorted Seasonal Fresh Fruits,
Seasonal Grilled Vegetables, Fried Tofu Salad,
Namasu, Ogo Salad, Ocean Salad,
Oriental Chicken Salad, Caesar Salad
or Assorted Maki & Inari Sushi

Chef's Selection of Fish Poke is \$2.00 additional per person

Entrée Selections

Assorted Seafood Newburg

Surimi-Bay Shrimp Crusted Atlantic Salmon
with a Boursin-Roasted Garlic Cream Sauce

Mahimahi

(Steamed Chinese Style or Egg Battered with Lemon Caper Sauce)

Oven Roasted Pork Loin with Sautéed Apples
and Calvados Sauce

Breaded Pork Loin “Tonkatsu Style” with Tonkatsu
and Mushroom Sauces

Pulehu Beef with a Mushroom Demi Sauce

Korean Style Kalbi Short Ribs

Cocomac Chicken with a Pineapple-Honey-Mustard-Demi Sauce

Sherry Chicken with Artichoke Hearts, Shiitake and Maui Onions

Hibachi Chicken with Guava Barbeque Sauce

Sesame Chicken with Sake Lemon Soy Sauce

Deconstructed Chicken-Spam Cordon Bleu with Supreme Sauce

Grilled Teriyaki Chicken

“Low Carb” Baked Salmon with Dill-Mustard Sauce

Each Additional Entrée is \$3.00 per person

Accompaniments

(Choice of two)

Steamed Rice, Chow Mein, Garlic Mashed Potatoes,
Rice Pilaf or Oven Roasted Potatoes

Included with the Dinner Buffet

Sautéed Fresh Seasonal Vegetables, Rolls and Butter

Desserts

(Choice of five)

Macadamia Nut Bread Pudding with Vanilla Sauce, Apple Crumb Pie,
Apple Custard Flan, Banana Cream Pie, Macadamia Nut Cream Pie,
Dobash Cake, Chantilly Cake, Fresh Fruit Tart,
Chocolate or Mocha Mousse, Brownie Pecan Pie,
Carrot Cake or Coconut Haupia Cake

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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Coffee & Refreshment Service

Freshly Baked Croissants...\$24.00 per dozen

Assorted Danish Pastries...\$24.00 per dozen

Assorted Muffins...\$24.00 per dozen

Donuts (glazed, cake and sugar)...\$26.00 per dozen

Bagels with Cream Cheese...\$26.00 per dozen

Scones...\$26.00 per dozen

Corn Bread with Honey-Butter...\$24.00 per dozen

Banana Nut Bread, Sliced...\$19.00 per loaf

Coffee Cake, Sliced...\$19.00 per cake

Macadamia Nut Bread, Sliced...\$19.00 per loaf

Tropical Nut Bread, Sliced...\$19.00 per loaf

Assorted Cookies...\$20.00 per dozen

Home Made Chocolate Nut Brownies...\$26.00 per dozen

Lemon Bars...\$26.00 per dozen

Assorted Seasonal Fresh Fruits and Berries Tray

Small (serves 25 persons)...\$100.00 per tray

Medium (serves 50 persons)...\$175.00 per tray

Large (serves 100 persons)...\$325.00 per tray

Fresh Vegetable Crudités with Chef's Dip du Jour

Small (serves 25 persons)...\$75.00 per tray

Medium (serves 50 persons)...\$150.00 per tray

Large (serves 100 persons)...\$300.00 per tray

Imported & Domestic Cheeses with Fresh Fruit Garnish, Sliced French, Lavosh & Assorted Crackers

Small (serves 25 persons)...\$125.00 per tray

Medium (serves 50 persons)...\$225.00 per tray

Large (serves 100 persons)...\$450.00 per tray

Assorted Beverages

Orange Juice...\$35.00 per gallon
Guava Juice...\$35.00 per gallon
Pineapple Juice...\$35.00 per gallon
Fruit Punch...\$30.00 per gallon
Whole Milk or Skim Milk...\$30.00 per gallon
Soft Drinks...\$3.00 per can
Freshly Brewed Coffee...\$36.00 per gallon
Freshly Brewed Decaffeinated Coffee...\$36.00 per gallon
Assorted Herbal Teas...\$36.00 per gallon
Iced Tea...\$36.00 per gallon

(One gallon serves approximately 16 cups)

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and 4.712% state tax to the above prices.

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Reception and Cocktail Parties

Waikiki Sunset
(Minimum of 50 persons)

Package based on 2 pieces per person

Monarch Package

Imported and Domestic Cheese with Fresh Strawberries and
Grapes, Crackers and French Bread
Oysters on the Half Shell with Cocktail Sauce
Chilled Assorted Seafood Display
Smoked Norwegian Salmon with Bagel Chips,
Sour Cream and Beluga Caviar
Assorted Sushi
Maryland Blue Crab Cakes
Guava Jalapeno Marinated Spring Lamb Chops
Cocomac Baby Lobster Tails with Pineapple Chipotle BBQ Sauce
Roasted Tenderloin of Beef, Carved by our Chef for one hour,
with Assorted Mini Rolls and Condiments

\$65.00 per person

King Package

Tea Smoked Duck Breast with Scallion Blinis and Mango Salsa
Jumbo Shrimp on Ice with Pineapple Cocktail Sauce
Crabmeat Stuffed Pepperoncini
Assorted Sushi
Oysters Rockefeller
Crab Rangoon with Ginger Sweet Chili Sauce
Seafood Stuffed Button Mushrooms
with Boursin Roasted Garlic Sauce
Prosciutto Wrapped Jumbo Black Tiger Shrimp
with Sun-Dried Tomato Aioli
Baked Escargot Garlic Flan in Flaky Pastry Shell

\$40.00 per person

Queen Package

Shrimp Summer Rolls with Sweet Chili Peanut Sauce
Assorted Sushi
Assorted Gourmet Finger Sandwiches
Melons Wrapped with Prosciutto Ham
Miniature Kalua Pork-Lomi Salmon Quiche
Crab Stuffed Button Mushrooms over Whipped Potatoes
with Boursin Roasted Garlic Cream Sauce
Shrimp Vegetable Lumpia with Sweet and Sour Sauce
Sesame Chicken Tenderloins with Lemon-Soy-Sake Sauce

\$31.00 per person

Prince Package

Deviled Eggs
Assorted Maki Sushi
Assorted Spiral Wraps (Ham, Turkey & Salami)
Assorted Seasonal Fruits
Kalua Pork Quesadilla with Lime Cream and Lomi Salmon Relish
Breaded Calamari Goujons with Guava Cocktail Sauce
Beef or Chicken Skewers (Satay with Peanut Sauce or Teriyaki Style)
Assorted Mini Manapua
Lomi Salmon Cream Cheese Triangles

\$21.00 per person

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Hors d'Oeuvres Enhancements

(Carved Show Pieces)

All items below includes chef carver's fee for one hour,
additional hours are \$35.00 plus tax per hour

Rotisserie Roasted Suckling Pig

(serves 100 persons)...\$575.00
with Steamed Buns, Plum Sauce
and Pineapple Honey Mustard Sauce

Roasted Prime Rib of Beef

(serves 50 persons)...\$350.00
with Silver Dollar Rolls, Creamed Horseradish,
Mayonnaise and Mustard

Roasted Beef

(serves 50 persons)...\$250.00
with Silver Dollar Rolls, Creamed Horseradish,
Mayonnaise and Mustard

Roasted Whole Turkey

(serves 50 persons)...\$150.00
with Hawaiian Sweet Rolls, Cranberry Relish,
Mayonnaise and Mustard

Baked Boneless Virginia Ham

(serves 50 persons)...\$175.00
with Silver Dollar Rolls, Mayonnaise,
Whole Grain Mustard
and Pineapple Sweet Mustard Sauce

Smoked Norwegian Salmon, side

(serves 50 persons)...\$175.00
with Mini Bagels, Cream Cheese,
Sweet Onions, Capers and Lemon

Made to Order Sushi Bar

Minimum 50 persons
\$13.50 per person for 2 hours

Centerpiece

Ice Carving...\$275.00 per block

Please add 18% service charge
and 4.712% state tax to the above prices.



Hospitality Specialties Hot Selections

(50 pieces each)

Pork Won Tons with Hot Mustard Shoyu
\$100.00

Shrimp Won Tons with Hot Mustard Shoyu
\$150.00

Crab Rangoon with Ginger Sweet Chili Sauce
\$150.00

Kalua Pork & Lomi Lomi Salmon Quiche
\$150.00

Caramelized Maui Onion, Crab & Boursin Cheese Quiche
\$150.00

Chipotle BBQ Pork Quesadilla with Lime Cream
\$150.00

Chicken Yakitori
\$150.00

Grilled Chicken or Pork Skewers with Banana BBQ Sauce
\$150.00

Chicken Satay with Thai Peanut Sauce
\$150.00

Beef Satay with Thai Peanut Sauce
\$200.00

Shrimp Satay with Thai Peanut Sauce
\$200.00

Coconut Shrimp Skewers with Sweet & Sour Sauce
\$200.00

Breaded Calamari Strips with Guava Cocktail Sauce
\$100.00

Deep Fried Spicy Crab Sushi with Wasabi Sweet Soy Aioli
\$200.00

Grilled Bacon Wrapped Jumbo Scallops
\$200.00

Korean Style Chicken Wings
\$150.00

Buffalo Style Chicken Wings
\$150.00

Deep Fried Spicy Wing Zings
\$150.00

Sesame Chicken with Sake-Lemon-Soy Sauce
\$200.00

Chicken Vegetable Lumpia with Thai Sweet Chili Dipping Sauce
\$200.00

Shrimp Vegetable Lumpia with Thai Sweet Chili Dipping Sauce
\$200.00

Assorted Pot Stickers with Hot Mustard Shoyu
\$100.00

Assorted Mini Manapua
(Pork, Chicken Curry, and Sweet Potato)
\$100.00

Baked Tobikko Mussels on the Half Shell
\$100.00

Baked Oysters Rockefeller
\$200.00

Salt & Peppered Shrimp
\$150.00

Meatballs with Sweet & Sour Sauce or BBQ Sauce
\$150.00

Please add 18% service charge
and 4.712% state tax to the above prices.

Prices and menu items are subject to change without notice.
01/06



Hospitality Specialties Cold Selections

(50 pieces each)

Assorted Maki Sushi
\$100.00

Inari Sushi
\$100.00

Assorted Nigiri Sushi
\$150.00

Jumbo Shrimp with Guava Cocktail Sauce
\$200.00

Chilled Peel & Eat Shrimp Cocktail
\$150.00

Chilled Mussels on the Half Shell with Sweet Chili Sauce
\$100.00

Oysters on the Half Shell with Cocktail Sauce
\$200.00

Thai Shrimp Summer Rolls with Peanut Sweet Chili Sauce
\$200.00

Ocean Delights

Tako Poke
Market price per pound

Crab Claws with Wasabi Cocktail Sauce
Market price per pound

Sliced Tako with Miso Sauce
Market price per pound

Au Kim Chee Poke
Market price per pound

Ahi Limu Poke
Market price per pound

Ahi Shoyu Poke
Market price per pound

Ahi Sashimi with Wasabi Shoyu
Market price per pound

Cajun Blackened Ahi Sashimi
Market price per pound

Assorted Seasonal Fresh Fruits and Berries Tray

Small Tray (serves 25 persons)...\$100.00
Medium Tray (serves 50 persons)...\$175.00
Large Tray (serves 100 persons)...\$325.00

Fresh Vegetable Crudites

Served with Chef's Dip du Jour
Small Tray (serves 25 persons)...\$75.00
Medium Tray (serves 50 persons)...\$150.00
Large Tray (serves 100 persons)...\$300.00

Imported and Domestic Cheeses

Served with Fresh Fruit Garnish, Sliced French Breads,
Lavosh & Assorted Crackers
Small Tray (serves 25 persons)..\$125.00
Medium Tray (serves 50 persons)...\$225.00
Large Tray (serves 100 persons)...\$450.00

Please add 18% service charge
and 4.712% state tax to the above prices.

Prices and menu items are subject to change without notice. 01/06



Hawaiian Buffet Menu

(Minimum of 100 persons)

Appetizers and Salads

Lomi Lomi Salmon, Pipikaula, Bean Sprout
and Watercress Salad, Potato Salad,
Assorted Mixed Greens with Assorted Dressings, Sweet Potatoes,
Assorted Maki Sushi and Assorted Seasonal Fresh Fruits

Chef's Selection of Fish Poke is \$2.00 additional per person
Poi is \$2.00 additional per person

Hot Entrees

(Choice of three)

Beef Stew, Kalua Pork, Lau Lau, Squid Luau,
Chicken Long Rice, Kalbi Ribs,
Sautéed Egg Battered Mahimahi or Teriyaki Chicken

Each Additional Entrée is \$3.00 per person

Included with the Buffet

Steamed White Rice, Sautéed Fresh Vegetables,
Taro Rolls and Butter

Desserts

Coconut Haupia Cake, Guava Chiffon Cake,
Pineapple Upside Down Cake,
Macadamia Nut Bread Pudding with Vanilla Sauce
and Banana Cream Pie

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$37.00

Please add 18% service charge
and 4.712% state tax to the above prices.

Prices and menu items are subject to change without notice. 01/06



Liquor Arrangements

Individual Cocktails - Hosted and No Host

Standard Brands

Hosted...\$5.50 per drink
No Host...\$6.50 per drink

Call Brands

Hosted...\$6.00 per drink
No Host...\$7.00 per drink

Red or White House Wine

Hosted...\$5.50 per drink
No Host...\$6.50 per drink

Domestic Beer

Hosted...\$5.00 per drink
No Host...\$6.00 per drink

Imported Beer

Hosted...\$6.00 per drink
No Host...\$7.00 per drink

Premium Brands

Hosted...\$6.50 per drink
No Host...\$7.50 per drink

Super Premium Brands

Hosted...\$8.50 per drink
No Host...\$9.50 per drink

Soft Drinks

Hosted...\$3.00 per drink
No Host...\$3.75 per drink

Please add 18% service charge and 4.712% tax
to all Hosted Bars

Bartender's Fee

Bartender Charge of \$ 100.00 for the first two hours will be waived per bartender,
if the revenue per bartender reaches \$ 500.00. Each hour thereafter, a bartender fee of \$ 35.00 per hour per bartender will apply.



Wedding Reception Packages



E lie kau, e lei ho' oilo i ke aloha

Love is worn like a wreath through the summers and the winters
(Love is everlasting)**

We are delighted you are considering the Hilton Waikiki Prince Kuhio for this most important day, your wedding reception!

Our lovely Grand Ballroom, located on the third floor, is accessible directly from the parking lot. The spacious Ballroom, with its 8,033 square feet and additional foyer with 2,200 square feet of space, can accommodate wedding receptions up to 550 persons.

For you wedding ceremony, you may want to consider our beautiful Gazebo and Garden (located on the lobby level) with its surrounding tropical foliage accented by a waterfall. Weather permitting.

We are confident that you will be pleased with our facilities, special menus and personalized service. We strive to be the leader in making your wedding reception a most memorable event. Our expert Catering staff will be there to guide you through your planning to create a wedding reception designed especially for you! Call us today at 808.921.5570 to meet with our catering staff.

*Minimum guarantee of 150 people

**Olelo No'eau, Pukui, Mary Kawena, Bishop Museum Press, Hawaii 193, Page 40, #332



Complimentary Items Provided by the Hotel



150 or more guaranteed adults

Table tent cards

Two (2) complimentary self-parking passes

Champagne toast for head & parents table,
up to two (2) bottles

Personalized service at the head table
for up to twelve (12) people

Deluxe chair covers and sashes at the head table
for up to twelve (12) people

Two (2) votive candles on each table

Complimentary web page site setup,

250 or more guaranteed adults

All of the above and.....

Deluxe chair cover at parents' table for up to
twenty (20) additional people

Complimentary in-room continental breakfast
the morning following reception

Two (2) additional complimentary self-parking,
total of (4)

Hand towel service for all guests

350 or more guaranteed adults

All of the above and.....

Complimentary in-room Prince Kuhio breakfast
the morning following reception

One (1) additional complimentary standard sleeping room
on evening of reception

Four (4) additional complimentary self-parking passes,
total of eight (8)

Additional bottle of champagne for tasting,
total of three (3) bottles

Hand-carved lovebird ice sculpture

*No substitutions accepted. All unused complimentary
items listed above will be forfeited.

*Items subject to change without notice.

