



PRINCE WAIKIKI

2024 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 is pleased to set 5% over the guarantee; however, should attendance exceed the overset, a \$10.00 surcharge will be added to each additional meal served. 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.

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.

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 hour, 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.

CONTINENTAL

Banana Bread

Assorted Pastries & Danishes
Lilikoi & Strawberry Guava Jam with Butter

Sliced Fresh Fruits

Chilled Orange Juice

Freshly Brewed Honolulu Coffee & Hot Tea

29

WAIKIKI SUNRISE

CHOICE OF TWO BREAKFAST MEATS

Crisp Bacon, Portuguese Sausage, Link Sausage,
Chicken Sausage, Spam, or Canadian Bacon

Island Papaya Wedges with Lime

Assorted Pastries & Danishes
Lilikoi & Strawberry Guava Jam with Butter

Scrambled Eggs*

Koshihikari White Rice

Chilled Orange Juice

Freshly Brewed Honolulu Coffee & Hot Tea

38

CHOSHOKU

Nimono

Kizami Nori

Grilled Fish

Beef Kare

Onsen Tamago

Natto

Tsukemono & Local Farm Vegetables

Miso Soup

Wakame, Tofu, Scallions

Chilled Orange Juice

Freshly Brewed Honolulu Coffee & Hot Tea

42

GRIDDLE & OATS

CHOICE OF ONE ENTRÉE

Strawberry Mochi Waffle

Black Sesame, Matcha, Creme Fraiche

Acai Bowl

Fresh Fruits & Berries, Candied Cacao Nibs, Kauai Anahola Granola

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

Chilled Orange Juice

Freshly Brewed Honolulu Coffee & Hot Tea

29

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

Chilled Orange Juice

Freshly Brewed Honolulu Coffee & Hot Tea

33

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

Prince Waikiki's Signature Bread Pudding

Laie Vanilla Bean Anglaise

Chocolate Macadamia Nut Pie

Taro Cheesecake

Tiramisu

Freshly Brewed Honolulu Coffee & Hot Tea

Shangri La Iced Tea

70

MINIMUM OF 50 GUESTS REQUIRED

FRESH DIPS

SERVES APPROXIMATELY 8 - 10 GUESTS

Salsa
Tortilla Chips

55

Ahi Poke*
Taro Chips

95

Maui Onion
Maui Style Potato Chips

60

Guacamole
Tortilla Chips

65

Clam
Maui Onion Potato Chips

65

Bleu Cheese
Maui Style Potato Chips

60

SIDES & SNACKS

Sliced Fresh Fruits & Seasonal Berries
per person

12

Finger Sandwiches
per dozen

CHOICE OF ONE

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

54

Deluxe Finger Sandwiches
per dozen

CHOICE OF ONE

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

85

Spam Musubi
per piece

6

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

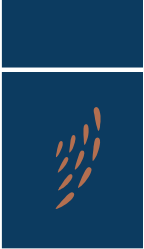
Tropical Fruit Punch

Lemonade

Assorted Juices

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

95



BREAKS A LA CARTE

THE BAKE SHOP BY THE DOZEN

CHOICE OF ONE FLAVOR

Mini-Muffins

Bran, Pineapple, Macadamia Nut,
Banana, or Blueberry

40

Savory Muffins

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

48

Breakfast Breads

Banana Nut, Carrot, Mango, or Zucchini

42

Coffee Cakes

Pineapple, Apple Crumb, or Cinnamon

42

Fruit Strudels

Apple, Pineapple, or Mango

42

Scones

Blueberry, Blackberry, or Raspberry
Devonshire Cream & Tropical Preserves

50

Baked Bagels

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

48

PW Cookies

Chocolate Chip, Macadamia Nut,
Oatmeal, or Peanut Butter

48

Cupcakes

Vanilla, Chocolate, or Red Velvet

75

Assortment of Danish, Muffins, Breads & Croissants

45

Fruit-Filled Danish

42

Flaky Croissants

Butter & Jelly

42

Malasadas

42

Filled Malasadas

48

Brownies

45

Blondies

45

Assorted Fruit Tartlets

48



BREAKS THEMED

FLOATS

- Haagen Dazs Ice Cream Cups
- Brownie Chips
- Cherries
- Coca Cola

23

CHIPS & DIP

- Pita Chips
- Sweet Potato Chips
- Vegetable Crudité Sticks
- Edamame Hummus
- Crab & Spinach Artichoke Dip

28

SUGAR RUSH

- Red Vines
- M&M's
- Gummy Bears
- Oreo Cookies
- Milk

20

POPCORN BAR

- Popcorn
- Butter
- Li Hing Powder
- Furikake
- Arare
- Ranch Seasoning
- Garlic Powder

20

POWER CRUNCH

- Energy Bars
- Granola Bars
- Assorted Fruits
- Vegetable Crudité Sticks
- Mini Yogurt

28

POMME FRITES

- French Fries
- Curly Fries
- Sriracha Ketchup
- Garlic Aioli
- Ranch Dressing

25

SHELLED

- Cashews
- Pistachios
- Roasted Almonds
- Honey Roasted Peanuts
- Macadamia Nuts

26

MINIMUM OF 25 GUESTS REQUIRED. PRICING IS PER PERSON.



ALA MOANA BOWLS

STARTERS

Fresh Fruit Salad

Mesclun 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

Chocolate Macadamia Nut Pie

Taro Cheesecake

Tiramisu

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

60

MINIMUM OF 50 GUESTS REQUIRED

SANDWICHES

STARTERS

Fresh Fruit Salad

Mesclun Mix

Ranch, Thousand Island, & Balsamic Vinaigrette Dressings

Quinoa Salad

Mushroom Fricassee, Ho Farm Tomatoes, Charred Lemon, Fines Herbes

Crisp Broccoli Salad

Chili Almond Crunch

ENTRÉES

CHOICE OF THREE

Chicken Caesar

Grilled Chicken, Kula Romaine, Parmesan, Seeded Crumble

Braised Chicken

Zucchini, Mint, Lemon Aioli, Sumida Watercress

Chickpea Hummus

Sumac, Tomato, Romaine, Alfafa Sprouts, Thyme,
Black Sesame, Extra Virgin Olive Oil

Turkey

Sliced Turkey, Roasted Eggplant,
Caramelized Onion & Fennel Compote,
Romaine, Alfafa Sprouts, Pickled Mustard Seed

SWEET FINALE & BEVERAGES

Chef's Selection of Desserts

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

45

MINIMUM OF 50 GUESTS REQUIRED

PA'INA

STARTERS

Farm Greens

Ranch, Thousand Island, & Balsamic Vinaigrette Dressings

Sliced Pineapples

Pickled Farm Vegetables

Kimchee Potato Salad

ENTRÉES

CHOICE OF THREE

Mini Pork Lau Lau

Huli Huli Chicken

Chicken Long Rice & Scallions

Kalua Pork

Chinatown-Style Steamed Catch*

Ginger, Scallions, Whiskey Black Peppercorn Sauce, Sesame Emulsion

SIDES

Taro Rolls & Butter

Steamed Fresh Vegetables

Koshihikari White Rice

SWEET FINALE & BEVERAGES

Chef's Selection of Desserts

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

60

MINIMUM OF 50 GUESTS REQUIRED

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

Grilled Chicken

Garlic Kale, Miso Mustard

50

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

52

SEAFOOD

Catch of the Day*

Ratatouille, Calamansi Emulsion

Misoyaki Salmon*

Cauliflower, Sesame,
Pickled Farm Vegetables

Shrimp & Scallop Scampi*

Sautéed Garlic & Shrimp,
Charred Kale, Toasted Seed
Crumble, Gremolata

55

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

Passion Fruit Cake

Strawberry Shortcake

Matcha Cream

Chocolate Macadamia Nut Tarte

Hibiscus Berry Compote

Mango Sorbet

Candied Black Sesame, Thai Basil

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea

COLD

Beef Skewers
Ponzu, Shiso, Yuzu Kosho

85

Smoked Salmon Roulade*
Lemon Cream Cheese, Cucumber & Masago

85

Ahi Poke Spoons*
Calamansi, Soy Sauce & Sea Asparagus

96

Ahi Tataki*
Avocado Mousse, Ponzu Gelee

96

Prosciutto & Melon*
Crispy Prosciutto & Melon, Marinated in Sherry Vinegar,
Honey & Seasonal Berries

72

Artichoke Tartine
Manchego, Parmesan, Gruyere, Tomato Chutney,
Spinach Pesto

75

Charred Miso Eggplant
Carrot Tartare, Scallions

72

Vegetarian Summer Roll
Peanut Sauce

65

Beet & Cremini Mushroom Poke
Calamansi, Soy Sauce

75

HOT

Herb-Crusted Lamb Chop*
Thai Basil Pistou

96

Soy Braised Pork Belly
Green Papaya Salad, French Baguette

80

Kalua Pork Bao Bun
Scallions, Hoisin Barbecue Sauce

65

Steamed Pot Sticker

60

Crab Cake
Sweet Chili Aioli, Micro Greens

85

Scallops Wrapped in Bacon*

90

Spring Roll
Sweet Chili Sauce

60

Curry Vegetable Samosa
Cucumber Raita

60

Mushroom Duxelle
Thai Basil Pistou, Hawaii Goat Cheese Mousse

78

Roasted Heart of Palm
Porcini, Sherry Vinaigrette

75

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

750

Cheese Platter*

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

650

House-Smoked Salmon

Condiments, Sliced Baguettes,
Cream Cheese, Sliced Sweet Onions

525

Fruit Platter

Assortment of Fresh Melons, Pineapples,
Berries & Grapes

400

Vegetable Crudité

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

400

Asian Style Braised Pork Belly

Steamed Bao Buns, Scallions

550

Teriyaki Steak*

Crispy Shichimi Fried Onions

550

Li Hing Baby Back Ribs

Grilled Island Pineapples

500

Fried Calamari

450

Chicken Pad Thai

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

450

Korean Style Fried Chicken

Fried Boneless Chicken, Garlic, Chilies

550

Buffalo Wings

Bleu Cheese Dressing

500

PLATTERS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED

RECEPTION PLATTER

Sashimi Platter* (150 pcs)

Served with Wasabi, Soy Sauce, Pickled Ginger

MARKET PRICE

Ahi Poke*

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

650

Charred Chirashi Platter*

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

550

Tako Poke

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

475

Nigiri Sushi*

per dozen

Toro, Ebi, Ika, Salmon, Hotate, Hokkigai

95

Inari Sushi

per dozen

45

California

10 pieces, per roll

Crab, Cucumber, Avocado

45

Spicy Tuna*

10 pieces, per roll

Ahi, Sriracha Mayonnaise, Masago

50

Futomaki Sushi

10 pieces, per roll

45

Hosomaki

6 pieces, per roll

Kyuri, Kanpyo & Oshinko

15

PLATTERS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED

CHEF ACTION STATIONS

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

1,150

Alaea Salt-Crusted Roast Prime Rib of Beef*
Au Jus, Cream Horseradish, Taro Rolls

900

Porchetta
Crispy Pork Belly, Calamansi Garlic Sauce

750

Herb & Garlic Crusted Rack of Lamb* (24 pcs)
Thyme Jus, Mint, Pepper Gelee

750

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

875

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

30

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

24

DIY STATION

Taco Truck Bar
per person

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

30

Sweet Sensation
per person

Assortment of Cheesecakes, Pies,
Flavored Cakes, Cream Puffs

25

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

27

STATIONS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED
A \$175 CHEF ATTENDANT FEE TO APPLY FOR ACTION STATIONS

MULIWAI SUNSET

STARTERS

Mesclun Greens with Farm Vegetables
Ranch, Sesame, Balsamic & Roasted Onion Vinaigrette Dressings
Fruit Salad
Kimchee Potato Salad
Tofu Watercress Salad
Chili Almond Crunch

ENTRÉES

CHOICE OF THREE

Slow Roasted Pork Belly
Miso Mustard, Persillade

Honey & Garlic Glazed Pork Tenderloin
Bourbon, Apple & Garlic Jus

Soy & Sake Braised Shortrib
Roasted Broccoli, Chickpeas, Lemon, Nori

Pan-Seared Catch*
Ginger Lemongrass Beurre Blanc Tomato, Ogo, Macadamia Nut Relish

Chinatown-Style Steamed Catch*
Ginger, Scallions, Whiskey Black Peppercorn Sauce, Sesame Emulsion

Asian Roast Chicken
Sweet Soy Sauce, Red Apple, Honey, Garlic, Scallions

SIDES

Rolls & Butter
Steamed Fresh Vegetables
Koshihikari White Rice

SWEET FINALE & BEVERAGES

Prince Waikiki's Signature Bread Pudding
Laie Vanilla Bean Anglaise
Chocolate Macadamia Nut Pie
Lilikoi Cheesecake
Tiramisu

Shangri La Iced Tea
Freshly Brewed Honolulu Coffee & Hot Tea

87

MINIMUM OF 50 GUESTS REQUIRED

MAKAHIKI

STARTERS

Pipikaula
Ahi & Tako Poke
Lomi Lomi Salmon
Rotini Pasta Salad

ENTRÉES

Pork Lau Lau

Pulehu Steak
Kalua Pork with Cabbage
Chicken Long Rice

SIDES

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

SWEET FINALE & BEVERAGES

Chocolate Macadamia Nut Pie
Pineapple Cheesecake
Taro Malasadas
Haupia

Shangri La Iced Tea
Freshly Brewed Honolulu Coffee & Hot Tea

90

MINIMUM OF 50 GUESTS REQUIRED

DINNER PLATED

SALAD CHOICE OF ONE

Crisphead Wedge
Roasted Beet
Cured Salmon, Island Tomato & Maui Onion
Baby Spinach

ENTRÉE CHOICE OF ONE

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

80

SEA

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

Dashi Poached Catch
Zucchini, Mint, Buerre Rouge

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

76

DUET

Select one entrée from
each category

90

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

Raspberry White Chocolate Cheesecake
Black Sesame Tartlet
Maui Ku'ia Chocolate, Calamansi Curd, Toasted Meringue
Chocolate Decadence Cake
Fresh Fruit Tart

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

Teriyaki Chicken

Steamed Vegetables, White Rice

Spaghetti

Tomato Basil Pomodoro

Chicken Fingers

French Fries, BBQ Sauce

Hamburger or Cheeseburger

French Fries, Ketchup

BEVERAGE

CHOICE OF ONE

Soft Drink, Juice, or Milk

38

FOR KEIKI 12 AND UNDER

WELL

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

12 | 16

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

14 | 18

EXOTIC BEVERAGES

- Mai Tai
- Hibiscus Sunset
- Blue Hawaii

15 | 19

NON-ALCOHOLIC

- Assorted Soft Drinks
- PATH Purified Bottled Water
- Assorted Juices

6 | 8

RED & WHITE WINE

Decoy by Duckhorn

12 | 16

SPARKLING

Decoy Rosé Brut

13 | 17

DOMESTIC BEER

- Budweiser
- Bud Light
- Coors Light

7 | 8

IMPORTED & LOCAL CRAFT BEER

- Corona
- Heineken
- Heineken Light
- Kona Longboard

8 | 9

DRAFT BEER

Aloha Beer x Prince Waikiki

8 | 9

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

VISUAL

DUAL-LINKED PREMIUM PROJECTOR 1,280 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 660 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 420 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 #1 175 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 #2 270 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 95
- 13' Projection Screen 170

TV MONITOR 300 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 164

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

TWO-SPEAKER STANDARD SOUND 315 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 384 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 195 REQUIRED FOR LIVE SOUND OR MUSIC PLAYBACK

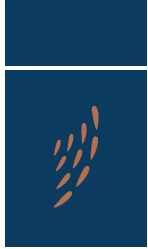
- 1- 8" Powered Speaker
- 1- Standard Speaker Stand
- 2- Channel Audio Mixer
- Sound Patch
- AV Cart with Mixer Power Source and Cables

BASIC SOUND SUPPORT 140 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) 100 per hour
Set/Strike Labor Rate (Minimum 1 Hour) 50 per 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 1200 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 125

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

WIRELESS MICROPHONE PACKAGE 540

- 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) 85
- 16 Channel Digital Audio Snake 85
- Digital Audio Mixer (32 Channels) 75

Tech Labor Rate (Minimum 1 Hour) 100 per hour
 Day Rate (Per Day, Based on a 10 Hour Day) 1,000 day rate

CONFERENCE AUDIO LINK #1 140

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

CONFERENCE AUDIO LINK #2 280

- 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 #1 700

- 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 #2 975

- 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 175

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Pricing listed is per day excluding taxes

ADDITIONAL

VIDEO

7000 Lumen XGA Projector	500
5000 Lumen XGA Projector	350
3000 Lumen XGA Projector	250
2500 Lumen XGA Projector	175
Projector Stand with Power Source	40
50" Flat TV Monitor	300
Monitor Stand	100

FRONT/REAR PROJECTION SCREENS

Projection Screen 10' (16:9 Format)	150
Projection Screen 13' (16:9 Format)	200

AUDIO

Wireless Microphones	140
Microphone - Wired 25' Cable & Straight Stand	60
Microphone - Wired 25' Cable & Boom Stand	70
Direct Injection Box 25' Cable	35
4 Channel Audio Mixer	90

STAGE & LIGHTING

Pipe & Drape 8' - 14' High & 12' Wide	150
LED Uplights - Fixed Color	35
LED Uplights - Battery Power	55
Stage Tree Light - 4 LED Fixture	225
Portable DMX Controller	60

OTHER

Polycom Speaker Phone	110
Laptop - PC with PowerPoint Software	125
Perfect Cue Slide Advancer	100
PC Wireless Remote	20
Laser Pointer - Extra Bright	20
Easel	15
Hardback Easel	20
Flipchart Package	60
Includes: Pad, Easel, Markers	
Flipchart Pad	35
Whiteboard Package	40
Includes: Whiteboard, Easel, Markers, Eraser	
4-Pen Marker Pack	10
Extension Cord & Power Strip - Power Drop	25



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

2,850

ADDITIONAL

Additional Chairs

5

Champagne Toast
Serves 50

600

Round 2-Tier Wedding Cake
Serves 20 - 30

350