



# PRINCE WAIKIKI

2026 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 \$250.00 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 \$200.00 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

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## CONTINENTAL

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

30

## 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

38

## 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

30

## 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, Chili Chickpea Crunch

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

34

## 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

70

MINIMUM OF 50 GUESTS REQUIRED

## FRESH DIPS

SERVES APPROXIMATELY 8 - 10 GUESTS

Salsa  
Tortilla Chips

55

Smoked Ahi  
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

Iced Coffee

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

## ITALIAN SODA BAR

Laie Vanilla  
Hibiscus  
Lilikoi  
Club Soda  
Half & Half

20

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

Prince Cookies

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

54

Cupcakes

Vanilla, Chocolate, or Red Velvet

75

Assortment of Danish, Muffins,  
Breads & Croissants

45

Fruit-Filled Danish

42

Flaky Croissants

Butter & Jelly

42

Taro Malasadas

Pastry Cream

42

Filled Taro Malasadas

48

Maui Kuia Chocolate Brownies

54

Blondies

54

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  
Reeses Pieces\*  
Oreo Cookies  
Milk

25

### POPCORN BAR

Popcorn  
Butter  
Sweet Sumac  
Furikake  
Arare  
Dukkah  
Bonito Salt

25

### POWER CRUNCH

Energy Bars  
Granola Bars  
Assorted Fruits  
Vegetable Crudité Sticks  
Mini Yogurt

28

### GET FRIED BAR

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

30

### SHELLED

Cashews  
Pistachios  
Roasted Almonds  
Honey Roasted Peanuts  
Macadamia Nuts

26

### THROWBACK

Animal Cookies  
Combos  
Corn Nuts  
Twinkies  
Punch

28

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

60

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 Chickpea 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

Turkey

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

Grilled Vegetable Pesto

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

### SWEET FINALE & BEVERAGES

Prince Waikiki's Signature Bread Pudding

Laie Vanilla Bean Anglaise

Fruit Tarte

Strawberry Cheesecake

Maui Kuia Chocolate Pots de 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  
+ market price per person

### SIDES

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

Hanalei Poi  
+7 per person

### 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

60

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 Chickpea 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

85

Ahi Poke Spoons\*  
Calamansi, Soy Sauce, Sea Asparagus

96

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

96

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

72

Artichoke Tartine  
Manchego, Tomato Chutney, Spinach Pesto

75

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

72

Vegetarian Summer Roll  
Peanut Sauce

65

Hanalei Taro Poke  
Calamansi, Soy Sauce

75

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

75

## HOT

Beef Skewers  
Wasabi Tare, Dukkah

85

Herb-Crusted Lamb Chop\*  
Thai Basil Pistou

96

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

80

Crispy Pork Belly Bao  
Miso Mango Mustard, Candied Negi

80

Ahi & Maitake Mushroom Skewers  
Ginger Scallion, Chili Chickpea Crunch

96

Crab Cake  
Sweet Chili Aioli, Micro Greens

85

Bacon Wrapped Scallops

90

Spring Roll  
Sweet Chili Sauce

60

Curry Vegetable Samosa  
Cucumber Raita

60

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

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,  
Ranch Dressing, Thousand Island Dressings

400

## Toasted Garlic Shrimp Fried Rice

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

450

## Corn Riblets

Kewpie, Parmesan, Sumac

400

## Teriyaki Steak\*

Crispy Shichimi Fried Onions

550

## Sichuan Hoisin Baby Back Ribs

Grilled Island Pineapples

500

## Fried Calamari

Remoulade

450

## Chicken Pad Thai

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

450

## Bami Goreng

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

400

## Korean Style Fried Chicken

Fried Boneless Chicken, Garlic, Chilies

550

## Local Farm Grilled Vegetables

Chimichurri, Charred Bell Pepper Tapenade,  
Remoulade

450

PLATTERS SERVE APPROXIMATELY 50 GUESTS UNLESS OTHERWISE SPECIFIED



# RECEPTION PLATTER

## Sashimi Platter\* (150 pcs)

Served with Wasabi, Soy Sauce, Pickled Ginger

750

## 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

## Spicy Hapa Poke

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

650

## California

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

45

## Spicy Tuna\*

10 pieces, per roll  
Ahi, Sriracha Aioli, Masago

65

## Futomaki Sushi

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

45

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, Creamy Horseradish

Add Assorted Rolls  
+ 3 per person

900

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

750

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

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

40

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

30

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

## 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

40

Sweet Sensation  
per person

Assortment of Cheesecakes, Pies,  
Seasonal Cake Offerings, Cream Puffs

27

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

## 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

87

## 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

90



# DINNER PLATED

## 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  
Seeded Croutons, Ginger Scallion Vinaigrette

## 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

## 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

80

### DUET

Select one entrée from  
each category

95

## VEGETARIAN/VEGAN

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

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

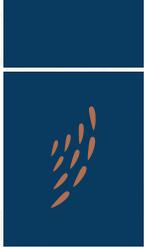
Miso Eggplant  
Brandy, Laurel, Yuzu Parsley Vinaigrette

## 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



DINNER  
PLATED

## 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

38

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

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  
Bottled Water  
Assorted Juices

6 | 8

RED & WHITE WINE

Unshackled by The Prisoner

14 | 18

SPARKLING

Unshackled Brut  
Mionetto Prestige Prosecco

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

## 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

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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

### HOTEL A/V

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### 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

## TIMELESS LOVE

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

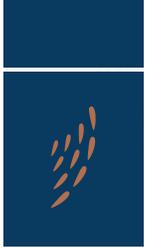
5

Champagne Toast  
Serves 50

600

Round 2-Tier Wedding Cake  
Serves 20 - 30

375



# WEDDING CEREMONY PACKAGE

## ETERNAL ELEGANCE

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

3,500

## ADDITIONAL

Additional Chairs

5

Champagne Toast  
Serves 50

600

Round 2-Tier Wedding Cake  
Serves 20 - 30

375

## GRAND ROMANCE

### CEREMONY

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

### RECEPTION

FOOD & BEVERAGE MINIMUM OF 34,500 BASED ON 250 GUESTS

Pi'inaio Ballroom Rental

#### Sunset Charter On A Luxury Yacht

Invite up to 6 guests, on a 69-foot Ferretti yacht with experienced Captain and Crew. This 2-hour private charter includes a charcuterie board, non-alcoholic beverages, Starlink high-speed Internet, towels, water floats and loungers

3-Tier Wedding Cake  
6" / 9" / 12"

Champagne Toast  
50 bottles

#### Eternal Blossom

Capture your special moment forever through this special gift from us. Preserve your bouquet or boutonniere in a 6" hexagon resin design piece with our partners at Modern Bouquet Preservation. A design worksheet and consultation will need to be coordinated direct with Modern Bouquet Preservation

50,000

## WITH A FOOD &amp; BEVERAGE MINIMUM OF

**\$10,000\***  
SELECT ONE FROM  
THE FIRST TIER

**\$15,000\***  
SELECT ANY TWO FROM  
FIRST OR SECOND TIER

**\$20,000\***  
SELECT THREE FROM  
ANY TIER

**\$10,000\***  
FIRST TIER

Guestroom Category Upgrade to Oceanfront or Oceanfront Premier  
For One Reservation, Based on Availability

Full-Day Use of Ocean View Daybed  
Includes Private Shaded Cabana with Premium Comfort Seating for Two,  
Complimentary Bottled Waters, & Complimentary Sunscreen

(15) Complimentary Parking Validations

Breakfast Buffet for Two at 100 Sails Restaurant & Bar

**\$15,000\***  
SECOND TIER

Breakfast Buffet for Four at 100 Sails Restaurant & Bar

Round 2-Tier Wedding Cake  
Smooth Buttercream Cake, Choice of Flavor

**\$20,000\***  
THIRD TIER

Oceanfront 1-Bedroom Suite  
For Evening of Event, Based on Availability

Dinner Buffet for Two at 100 Sails Restaurant & Bar

FOOD & BEVERAGE MINIMUMS EXCLUDE SERVICE CHARGE & TAX  
AMENITY SELECTIONS MAY NOT BE DUPLICATED  
BASED ON AVAILABILITY, PRIOR RESERVATIONS REQUIRED, SOME RESTRICTIONS APPLY