



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

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

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

Guacamole
Tortilla Chips

65

Smoked Ahi
Taro Chips

95

Clam
Maui Onion Potato Chips

65

Maui Onion
Maui Style Potato Chips

60

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

Whipped Cream

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
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

Coconut & Lilikoi Tapioca
Haupia
Mango Cheesecake
Maui Ku'ia Chocolate & Coffee Brownie
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

Kiawe Smoked 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

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 Platinum 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 1,600 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 1,250 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 825 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 #1 420 CLIENT TO PROVIDE OWN PROJECTOR, LAPTOP & ADAPTERS

- Projection Screen 16:9 Format
- Projector Stand with Power Source
- Sound Patch to House with Mixer
- 25' HDMI Cable Run to Lectern, upon request

Screen Upgrade Options

13' Projection Screen 170

TV MONITOR 400 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 250

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

TWO-SPEAKER STANDARD SOUND 393 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 480 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 244 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 175 CLIENT TO PROVIDE AUDIO SOURCE

- 2-Channel Audio Mixer
- Sound Patch to House
- Audio Patch Cable
- 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) 125 per hour
Set/Strike Labor Rate (Minimum 1 Hour) 65 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) 107
- 16 Channel Digital Audio Snake 107
- Digital Audio Mixer (32 Channels) 345

CONFERENCE AUDIO LINK #1 175

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

CONFERENCE AUDIO LINK #2 350

- 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 1,175

- 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 1,425

- 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 250

Tech Labor Rate (Minimum 1 Hour) 125 per hour
Day Rate (Per Day, Based on a 10 Hour Day) 1,250 day rate

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

4000 Lumen Ultra Short Throw Projector	625
7000 Lumen XGA Projector	625
5000 Lumen XGA Projector	437
3500 Lumen XGA Projector	312
Projector Stand with Power Source	50
50" Flat TV Monitor	375
Monitor Stand	125

FRONT/REAR PROJECTION SCREENS

Projection Screen 13' (16:9 Format)	250
-------------------------------------	-----

AUDIO

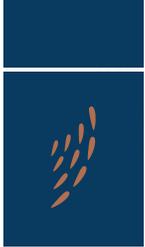
Wireless Microphones	175
Microphone - Wired 25' Cable & Straight Stand	75
Microphone - Wired 25' Cable & Boom Stand	85
Direct Injection Box 25' Cable	45
4 Channel Audio Mixer	110

STAGE & LIGHTING

Pipe & Drape 8' - 14' High & 12' Wide	200
LED Uplights - Fixed Color	55
LED Uplights - Battery Power	68
Stage Tree Light - 4 LED Fixture	285
Portable DMX Controller	75

OTHER

Polycom Speaker Phone	110
Laptop - PC with PowerPoint Software	150
Perfect Cue Slide Advancer	125
PC Wireless Remote	25
Laser Pointer - Extra Bright	25
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	30



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

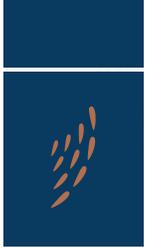
5

Champagne Toast
Serves 50

650

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

650

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