

Royal Lahaina Resort

Wedding Menus



2017

Small Tray Serves 35-40 Persons – Large Tray Serves 65-70 Persons

	Small Tray	Large Tray
Vegetable Crudity and Dip	\$145.00++	\$280.00++
Maui Chips & Dip	\$ 80.00++	\$160.00++
Fresh Tropical Fruits	\$170.00++	\$300.00++
Imported Cheeses and Breads	\$250.00++	\$400.00++

Appetizers served in chafing dishes, 50 pieces each

Hot

Fried Won Ton	\$65.00++
Shumai	\$65.00++
Mini Char Siu Bao	\$68.00++
Fried Calamari	\$70.00++
Volcano Spiced Prawns	\$100.00++
Teriyaki Beef Skewers	\$71.00++
Egg Roll	\$82.00++
Crab Stuffed Mushrooms	\$107.00++
Buffalo Wings	\$72.00++
Chicken Satay	\$72.00++
Coconut Breaded Shrimp	\$100.00++
Vegetarian Spring Rolls	\$82.00++
Grilled Italian Sausage with Mozza	\$68.00++

Cold

Prosciutto Wrapped Melon	\$72.00++
Smoked Salmon Canapés	\$86.00++
Iced Jumbo Shrimp	\$143.00++
Ham Rolls with Asparagus	\$72.00++
California Roll Sushi	\$100.00++
Maki Sushi	\$92.00++
*Oysters on Ice	\$218.00++
Summer Rolls (Vegetarian)	\$82.00++
*Ahi Poke with Wonton Chips	\$115.00++

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.***

Choice of Entrée, all other items included

50 Person Minimum

Salads

- Kula mixed greens- *baby romaine, butter leaf, red oak, green leaf*
- Lo Mein noodle salad- *tossed thin spaghetti noodles, carrots, green onion, fish cake, soy sauce dressing*
- Potato macaroni salad- *combined elbow macaroni, potato, onion, carrots, celery, mayo dressing*
- Broccoli and crab salad- *fresh broccoli, imitation crab, herb dressing*
- Fresh fruit salad- *seasonal selection of cantaloupe, honey dew, pineapple and grapes*

Additional Inclusions

- Chef's garden vegetable selection- *combination of sautéed green beans, mushrooms and carrots*
- Steamed rice and sweet potato- *steamed short grain white rice and purple sweet potato*

Entree Choices

- Char siu and vegetable noodles- *Char siu cured pork served with noodles, carrots, green peas and onion*
- Macadamia nut crusted Mahi Mahi- *mac nut, Japanese bread crumb, pan seared, baked to finish*
- Kali-bi style beef- *baked shoyu ginger marinated short ribs*
- Hawaiian style kalua pork- *smoked, imu style shredded pork*
- Macadamia nut crusted breast of chicken- *mac nut, Japanese bread crumb, pan seared, baked to finish*
- Mahi Mahi with papaya caper sauce- *flour tossed, pan seared, baked to finish, creamy papaya caper sauce*
- Prime Rib of Beef – *Kona Coffee rubbed, slow roasted to perfection*

Desserts

- Chocolate cake, Coconut Cream Cake

Two entrees \$75.00 per guest

Additional entrees \$12.00 per guest

Buffet dinners welcome 50 or more guests and require a minimum of 2 entrée selections. Maximum buffet service is two hours. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 18% gratuity and 4.166% general excise tax unless otherwise noted.

3 Course Plated Dinner (Salad, Entrée and Dessert)
25 Person Minimum

Salads: Please choose one from the following for all guests:

- Caesar Salad with focaccia croutons and tomato
- Hana tomatoes with mozzarella, fresh basil, olive oil and balsamic vinegar
- Grilled fresh seasonal vegetables with baby mix greens and homemade herb vinaigrette
- Kula mixed greens with Hana berries and homemade raspberry dressing

Entrees: Maximum 3 Choices:

Served with Chef's Choice of Accompaniments

Please select only 1 type of Chicken and Fish preparation: (Example: Lemon Chicken or Mac Nut Chicken, Mac Nut Mahi or Herb Crusted Fresh Catch)

Vegetarian Roasted Harvest Napoleon	\$69.00 per guest
Layered roasted pepper, mushrooms, asparagus, eggplant, golden squash, atop fire flared polenta, tomato, garnished with a trio of cheeses	
Tofu and Stir fry Vegetables with White rice	\$69.00 per guest
Sliced tofu presented with steamed white rice, carrots, onion, peppers, zucchini, celery and asparagus	
Mac nut crusted Breast of Chicken	\$72.00 per guest
Served with coconut beurre blanc	
Lemon Caper Chicken Breast	\$72.00 per guest
Sautéed with Lemon	
Mac Nut Crusted Mahi Mahi	\$76.00 per guest
Tropical salsa and lilikoi beurre blanc	
Herb Crusted Fresh Hawaiian Catch	\$80.00 per guest
Sautéed fresh catch, roasted garlic fumet	
Roasted Filet Mignon	\$87.00 per guest
8oz filet presented with wild mushroom demiglaze	
Petit Filet and Lobster Tail	\$105.00 per guest
4oz petit filet mignon and lobster tail	

Final Entrée Selections are to be provided to coordinator 45 days prior to event.

Plated dinners welcome 25 or more guests and a maximum of 3 entrée selections. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 18% gratuity and 4.166% general excise tax unless otherwise noted.

Dessert Options: Please choose one from the following for all guests:

Chocolate Layered Cake

For the chocolate lovers, garnished with raspberry sauce

Moist Carrot Cake

Moist and not too sweet served with Hawaiian vanilla zabaglione

Classic Island Cheesecake

Coconut Cheesecake, Graham Cracker Crust, Tropical Fruit Coulis

Wedding Cake Plating with Mousse (flavor options available)

A creamy creation to compliment your cake

	Host Bar	Cash Bar
Tropical Drinks (Mai Tai & Blue Hawaii)	\$12.00	\$14.00
Mixed Drinks with Well Liquor	\$9.00	\$11.00
Domestic Beer: Bud Light or Coors Light	\$7.00	\$8.00
Imported & Local Beer: (1 type each)	\$8.00	\$9.00
House Wine: Chardonnay and Cabernet	\$8.00	\$10.00
Bottled water, Soft Drinks & Juices	\$4.00	\$5.00
Enhancements		
Mixed Drinks with Premium Liquor	\$12.00	\$14.00
Cordials: Bailey's, B&B, Remy VSOP, Amaretto, Grand Marnier, Cointreau, Brandy, Courvoisier, Kahlua	\$11.00	\$12.00
Wine by the Bottle Available		

Additional beverage requests are welcomed. Bar setup includes 2 hours of continual service, \$100 for each additional hour.

Cash Bar prices are **INCLUSIVE** of 18% taxable service charge of which a portion is allocated to pay for various costs/expenses other than the wages and tips of our employees and 4.166% Hawaii State Excise Tax.

Host Bar prices are **EXCLUSIVE** of 18% taxable service charge of which a portion is allocated to pay for various costs/expenses other than the wages and tips of our employees and 4.166% Hawaii State Excise Tax.

Location Fee

\$500.00 per event

All wedding receptions require a location fee. Each of our locations require a fee of \$500.00. The Royal Suite location requires additional site fees, please inquire with the Romance Center.

Setup Services

\$500.00 per event

All wedding receptions require a Banquet and Bar setup service fee. Services include: white linens (table & napkins), tableware, glassware, tables and bar set up.

Coordination Fee

\$500.00 per event

A coordination fee is required if your wedding ceremony is not being coordinated by the Royal Lahaina Resort. If your wedding ceremony is being coordinated by the Royal Lahaina Resort, the Coordination fee is waived.

Event Guidelines

Food Services

The Royal Lahaina Resort has a reputation for serving the freshest and highest quality food at all its special events. We understand how important this event is to you and thus offer a wide selection of menus to choose from. Please note that all our banquet and special event menus can be customized to meet your needs and allow for a multitude of changes or substitutions to be made.

Due to current health regulations, no **outside** food is permitted to be served at the event location. Food prepared specifically for the event may not be removed from the event premises or stored for consumption at a later date. We request that all menu selections be finalized a minimum of 30 days prior to your event. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 18% gratuity and 4.166% general excise tax unless otherwise noted.

Beverage Services

All alcoholic beverage sales and service are regulated by the Maui County Liquor Commission. As the licensee, the Royal Lahaina Resort is responsible for administering these rules and regulations. Accordingly, it is our policy that no **outside** alcohol, liquor or wine may be served or consumed at the event. Additionally, no alcohol, liquor or wine may leave the event. All bar prices are subject to change at the resort's discretion and are EXCLUSIVE of 18% gratuity and 4.166% general excise tax unless otherwise noted.

Event Services

A 18.0% service charge (subject to general excise tax) and a 4.166% general excise tax will be applied to all food and beverage charges incurred at the Royal Lahaina Resort. As is customary, all banquet and special event service charges are shared with associates with a portion retained for the hotel.

Deposit and Payment

In order to secure your reservation, a \$500.00 non-refundable deposit will be required along with a signed contract. The remaining outstanding balance will be due 45 days prior to the event. In the event your actual guest count exceeds the guest count guarantee, you will be responsible for the difference, as every effort will be made by us to accommodate your additional guests. Please note that your event pricing is based upon the guest count provided to us. In the event your final count differs from what was originally provided, we reserve the right to adjust your pricing accordingly.

Music and Entertainment

In order to provide for the quiet enjoyment of our hotel guests, we require that all entertainment commence no earlier than 9:00 a.m. in the morning and end no later than 10:00 p.m. in the evening. The Hotel reserves the right to monitor and enforce the volume of your event. All floor plans are subject to the approval of the Food & Beverage department, and must be in accordance with City and County fire and safety regulations. Audio and visual equipment are available for rental based upon availability.

Wedding Reception Coordination

On site wedding event coordination will be provided by The Hotel coordination staff. This is required from date of booking through completion of events. Attendance of the wedding coordinator at the reception is required. (Additional on site wedding coordinators may be needed as per the discretion of our Romance Center staff).

a) The Hotel agrees to provide all necessary hours of coordination prior to the wedding ceremony and is responsible for the quality and timeliness of services provided by all its subcontractors.

b) The Wedding Couple agrees to utilize The Hotel exclusively for all services and to provide timely responses to The Hotel inquiries concerning these services. *The Wedding Couple further agrees that The Hotel is not responsible for any services, subcontractors or events not specifically provided by The Hotel and covered by this contract.*

(c) For any and all service providers contracted directly through The Wedding Couple, an executed Royal Lahaina Resort Contractor/Vendor Addendum and Waiver of Worker’s Compensation Coverage contract provided by The Hotel will need to be completed 30 days prior to the day of the wedding ceremony.

I have read the following information and agree to adhere to the policy set forth by this agreement.

Print Name _____ Signature _____ Date _____

Client contact information

Address _____ City _____ State _____ Phone _____

Email address _____