



PRINCE WAIKIKI

2023 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.

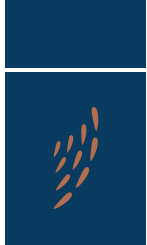
SERVICE CHARGES & LABOR FEES

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.



BREAKFAST BUFFET

CONTINENTAL

Banana Bread
Breakfast Pastries
Lilikoi & Guava Preserves with Butter
Sliced Fresh Fruits
Chilled Orange Juice
Freshly Brewed Honolulu Coffee & Hot Tea

WAIKIKI SUNRISE

CHOICE OF TWO BREAKFAST MEATS

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

Island Papaya Wedges with Lime
Scrambled Eggs*
Steamed White Rice
Danish Assortment
Lilikoi & Guava Preserves with Butter
Chilled Orange Juice
Freshly Brewed Honolulu Coffee & Hot Tea

CHOSHOKU

Nimono
Kizami Nori
Grilled Fish
Beef Kare
Onsen Tamago
Natto
Tsukemono & Local Farm Vegetables
Miso Soup
Wakame, Tofu, Scallions

GRIDDLE & OATS

CHOICE OF ONE

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

Brulee Bread Pudding French Toast

Hibiscus Berry Compote, Laie Vanilla Anglaise,
Candied Cacao Nibs

LOCAL FARE

CHOICE OF ONE

Island Breakfast

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 Rice, Ginger Scallion Sauce

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, Portuguese Sausage

CHOICE OF TWO ENTRÉES

Slow Roasted Pork Belly

Sweet Potato/*Ulu* Hash & Onion Soubise *
(subject to availability)

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*
Fresh Island Fish, Ginger Scallion Sauce

Pan-Seared Catch of the Day*
Ho Farm Tomatoes, Macadamia Nuts, Basil, Seaweed Butter

Steamed Fresh Vegetables
Herb Roasted Potatoes
Steamed 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

FRESH DIPS

SERVES APPROXIMATELY 8 - 10 GUESTS

Salsa
Tortilla Chips

Guacamole
Tortilla Chips

Ahi Poke*
Taro Chips

Clam
Maui Onion Potato Chips

Maui Onion
Maui Style Potato Chips

Bleu Cheese
Maui Style Potato Chips

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

SIDES & SNACKS

Sliced Fresh Fruits & Seasonal Berries

Finger Sandwiches
per dozen

CHOICE OF ONE

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

Deluxe Finger Sandwiches
per dozen

CHOICE OF ONE

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

Spam Musubi
per piece



THE BAKE SHOP BY THE DOZEN

BREAKS A LA CARTE

CHOICE OF ONE FLAVOR

Mini-Muffins

Bran, Pineapple, Macadamia Nut,
Banana, or Blueberry

Savory Muffins

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

Breakfast Breads

Banana Nut, Carrot, Mango, or Zucchini

Coffee Cakes

Pineapple, Apple Crumb, or Cinnamon

Fruit Strudels

Apple, Pineapple, or Mango

Scones

Blueberry, Blackberry, or Raspberry
Devonshire Cream & Tropical Preserves

Baked Bagels

Plain, Onion, or Raisin
Cream Cheese & Tropical Preserves

PW Cookies

Chocolate Chip, Macadamia Nut,
Oatmeal, or Peanut Butter

Cupcakes

Vanilla, Chocolate, or Red Velvet

Assortment of Danish, Muffins,
Breads & Croissants

Fruit-Filled Danish

Flaky Croissants

Butter & Jelly

Malasadas

Filled Malasadas

Brownies

Blondies

Assorted Fruit Tartlets



PRINCE
WAIKIKI

CATERING & CONFERENCE SERVICES

PRINCEWAIKIKI.COM

EMAIL events@princewaikiki.com

PHONE 808.952.4789

FAX 808.943.4158



@princewaikiki



BREAKS THEMED

FLOATS

Haagen Dazs Ice Cream Cups
Brownie Chips
Cherries
Coca Cola

CHIPS & DIP

Pita Chips
Sweet Potato Chips
Vegetable Crudit  sticks
Edamame Hummus
Crab & Spinach Artichoke Dip

SUGAR RUSH

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

POPCORN BAR

Popcorn
Butter
Li Hing Powder
Furikake
Arare
Ranch Seasoning
Garlic Powder

POWER CRUNCH

Energy Bars
Granola Bars
Assorted Fruits
Vegetable Crudit  sticks
Mini Yogurt

POMME FRITES

Shoestring Fries
Curly Fries
Sriracha Ketchup
Garlic Aioli
Ranch Dressing

SHELLED

Cashews
Pistachios
Roasted Almonds
Honey Roasted Peanuts
Macadamia Nuts

MINIMUM OF 25 GUESTS REQUIRED



LUNCH BUFFET

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, Sauteed Leeks & Herb Salad

Asian Roast Chicken

Apple, Soy, Garlic, Sesame

Chicken Fricassee

Cremini Mushroom Duxelle, Dijon, Chives,
White Wine Cream Reduction

SIDES

Rolls & Butter

Local 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



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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, Thyme, Black Sesame, Extra Virgin Olive Oil

Turkey

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

SWEET FINALE & BEVERAGES

Chef's Selection of Desserts

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea



LUNCH BUFFET

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

Local Vegetables

Koshihikari White Rice

Taro Rolls & Butter

SWEET FINALE & BEVERAGES

Chef's Selection of Desserts

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea



LUNCH PLATED

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

PORK

Herb Roasted Pork Loin

Pickled Mustard Seeds,
Yukon Gold Potato Puree,
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

Shrimp & Scallop Scampi*

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

VEGETARIAN/VEGAN

Misoyaki Eggplant

Cauliflower, Sesame, Pickled Farm Vegetables

‘Ulu

Broccolini, Lemon, Olives, Giardiniera

Heart of Palm

Mushroom Fricassee, Charred Asparagus, Persillade

SWEET FINALE CHOICE OF ONE

Passion Fruit Cake

Strawberry Shortcake

Matcha Cream

Chocolate Macadamia Nut Tarte

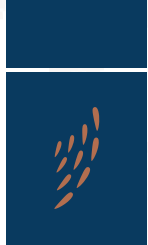
Hibiscus Berry Compote

Mango Sorbet

Candied Black Sesame, Thai Basil

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea



RECEPTION HORS D'OEUVRES

COLD

Beef Skewers
Ponzu, Shiso, Yuzu Kosho

Smoked Salmon Roulade*
Lemon Cream Cheese, Cucumber & Masago

Ahi Poke Spoons*
Calamansi, Soy Sauce & Sea Asparagus

Ahi Tataki*
Avocado Mousse, Ponzu Gelee

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

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

Charred Miso Eggplant
Carrot Tartare, Scallions

Vegetarian Summer Roll
Peanut Sauce

Beet & Cremini Mushroom Poke
Calamansi, Soy Sauce

HOT

Herb-Crusted Lamb Chop*
Thai Basil Pistou

Soy Braised Pork Belly
Green Papaya Salad, French Baguette

Kalua Pork Bao Bun
Scallions, Hoisin Barbecue Sauce

Steamed Pot Sticker

Crab Cake
Sweet Chili Aioli, Micro Greens

Scallops Wrapped in Bacon*

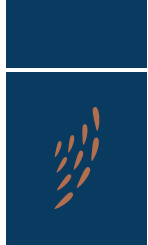
Spring Roll
Sweet Chili Sauce

Curry Vegetable Samosa
Cucumber Raita

Mushroom Duxelle
Thai Basil Pistou, Hawaii Goat Cheese Mousse

Roasted Heart of Palm
Porcini, Sherry Vinaigrette

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

Cheese Platter*

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

House-Smoked Salmon

Condiments, Sliced Baguettes,
Cream Cheese, Sliced Sweet Onions

Fruit Platter

Assortment of Fresh Melons, Pineapples,
Berries & Grapes

Vegetable Crudit 

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

Asian Style Braised Pork Belly

Steamed Bao Buns, Scallions

Teriyaki Steak*

Crispy Shichimi Fried Onions

Li Hing Baby Back Ribs

Grilled Island Pineapples

Fried Calamari

Chicken Pad Thai

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

Korean Style Fried Chicken

Fried Boneless Chicken, Garlic, Chilies

Buffalo Wings

Bleu Cheese Dressing

SERVINGS FOR PLATTER/CHAFER ITEMS ARE FOR APPROXIMATELY 50 PEOPLE



RECEPTION PLATTER

Sashimi Platter* (150 pcs)

Served with Wasabi, Soy Sauce, Pickled Ginger

Nigiri Sushi*

per dozen

Toro, Ebi, Ika, Salmon, Hotate, Hokkigai

Ahi Poke*

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

Inari Sushi

per dozen

Charred Chirashi Platter*

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

California

10 pieces, per roll

Crab, Cucumber, Avocado

Spicy Tuna*

10 pieces, per roll

Ahi, Sriracha Mayonnaise, Masago

Tako Poke

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

Futomaki Sushi

10 pieces, per roll

Hosomaki

6 pieces, per roll

Kyuri, Kanpyo & Oshinko

SERVINGS FOR PLATTER/CHAFER ITEMS ARE FOR APPROXIMATELY 50 PEOPLE
UNLESS OTHERWISE SPECIFIED



RECEPTION STATIONS

CHEF ACTION STATIONS

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

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

Porchetta
Crispy Pork Belly, Calamansi Garlic Sauce

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

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

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

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

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

Sweet Sensation
Assortment of Cheesecakes, Pies,
Flavored Cakes, Cream Puffs

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

SERVINGS FOR SPECIALTY STATION ITEMS ARE FOR APPROXIMATELY 50 PEOPLE
ALL STATIONS WILL INCUR A \$175 CHARGE PER CHEF/ATTENDANT

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, Soy Sauce, Sesame

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

SIDES

Rolls & Butter
Steamed Fresh Vegetables
Steamed 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



LUAU BUFFET

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 White Rice

Poi

SWEET FINALE

Chocolate Macadamia Nut Pie

Pineapple Cheesecake

Taro Malasadas

Haupia

Shangri La Iced Tea

Freshly Brewed Honolulu Coffee & Hot Tea



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

DUET

Select one entrée from
each category

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

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 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



DINNER
PLATED

KEIKI MENU

Includes Fresh Fruit & Ice Cream

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

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

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

EXOTIC BEVERAGES

Mai Tai
Manoa Falls Tea
Blue Hawaii

NON-ALCOHOLIC

Assorted Soft Drinks
PATH Purified Bottled Water
Assorted Juices

RED & WHITE WINE

Decoy by Duckhorn

SPARKLING

Decoy Rosé Brut

DOMESTIC BEER

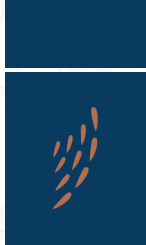
Budweiser
Bud Light
Coors Light

IMPORTED &
LOCAL CRAFT BEER

Corona
Heineken
Heineken Light
Kona Longboard

DRAFT BEER

Aloha Beer x Prince Waikiki



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 CLIENT TO PROVIDE OWN LAPTOP & ADAPTORS

- 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 CLIENT TO PROVIDE OWN LAPTOP ADAPTORS

- 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 CLIENT TO PROVIDE OWN LAPTOP & ADAPTORS

- 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 CLIENT TO PROVIDE OWN PROJECTOR, LAPTOP & ADAPTORS

- 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 #2 CLIENT TO PROVIDE OWN PROJECTOR, LAPTOP & ADAPTORS

- 10' Premium Projection Screen
- Projector Stand with Power Source
- Sound Patch to House with Mixer
- 25' HDMI Cable Run to Lectern

Screen Upgrade Options

- 10' Projection Screen
- 13' Projection Screen

TV MONITOR CLIENT TO PROVIDE LAPTOP ADAPTORS

- 50" Flat TV Monitor
- Monitor Stand with Power Source
- Linked to Presenter's Computer
- 25' HDMI Cable

AUDIO

WIRELESS MICROPHONE

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

TWO-SPEAKER STANDARD SOUND 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 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 REQUIRED FOR LIVE SOUND OR MUSIC PLAYBACK

- 1- 10" Powered Speaker
- 1- Standard Speaker Stand
- 2- Channel Audio Mixer
- Sound Patch
- AV Cart with Mixer Power Source and Cables

BASIC SOUND SUPPORT 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)
Set/Strike Labor Rate (Minimum 1 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 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

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

WIRELESS MICROPHONE PACKAGE

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

Tech Labor Rate (Minimum 1 Hour)
Day Rate (Per Day, Based on a 10 Hour Day)

CONFERENCE AUDIO LINK #1

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

CONFERENCE AUDIO LINK #2

- 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

- Audio Sound Mixer
- USB Sound Card for Laptop
- Wireless Lavalier or Handheld Microphone
- Projector
- Up to 8' Projection Screen
- Sound Patch to Laptop
- AV Cart with Power Source

CONFERENCE AV LINK #2

- Audio Sound Mixer
- USB Sound Card for Laptop
- Wireless Lavalier or Handheld Microphone
- Projector
- Up to 8' Projection Screen
- Capture Device (USB 3.0 to HDMI)
- External Camera with Tripod
- Sound Patch to Laptop
- AV Cart with Power Source

Upgrade Conference Packages
with Video Switcher & Preview Monitor

HOTEL A/V

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Pricing listed is per day excluding taxes.

ADDITIONAL

VIDEO

7000 Lumen XGA Projector
5000 Lumen XGA Projector
3000 Lumen XGA Projector
2500 Lumen XGA Projector
Projector Stand with Power Source
50" Flat TV Monitor
Monitor Stand

FRONT/REAR PROJECTION SCREENS

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

AUDIO

Wireless Microphones
Microphone - Wired 25' Cable & Straight Stand
Microphone - Wired 25' Cable & Boom Stand
Direct Injection Box 25' Cable
4 Channel Audio Mixer

STAGE & LIGHTING

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

OTHER

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



WEDDING CEREMONY PACKAGE

PILIALOHA

Muliwai Deck
One-Hour Rental Period

CHOICE OF ONE

White Arbor
Gold Hexagon Arch
Gold Circle Arch

White Garden Chairs
Includes 50

White Aisle Runner

Sound System
Speaker & Wireless Microphone

Fruit-Infused Water Station

ADDITIONAL

Additional Chairs

Champagne Toast
Serves 50

Round 2-Tier Wedding Cake
Serves 20 - 30

WITH A FOOD & BEVERAGE MINIMUM OF

\$10,000*
SELECT ONE

\$15,000*
SELECT TWO

\$20,000*
SELECT THREE

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

Guestroom Category Upgrade
For One Reservation, Based on Availability

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

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

Dinner for Two at 100 Sails Restaurant & Bar

Breakfast for Four at 100 Sails Restaurant & Bar

(15) Complimentary Parking Validations

2,500 Prince Preferred Planner Points

FOOD & BEVERAGE MINIMUMS EXCLUDE SERVICE CHARGE & TAX
AMENITY SELECTIONS MAY NOT BE DUPLICATED