



The
ROYAL
SONESTA

ROYAL SONESTA KAUAI RESORT

BANQUET MENU

TABLE *of* CONTENTS



BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST



CONTINENTAL

A minimum surcharge of \$700 will apply for 25 guests or less.

HEALTHY SUNRISE

44 per person

Tropical fruit & yogurt parfait (V) (GF)

Chilled apple juice and guava juice (V) (GF) (DF)

Chef's selection of muffins | pina colada, blueberry, banana & macadamia nut (V)

Gluten free muffins | cranberry orange, blueberry & chocolate (V) (GF)

Watermelon & papaya wedges (VG) (GF) (DF)

Egg white frittata | spinach, mushroom & cheddar cheese (V) (GF)

Anahola granola | almond milk, 2% milk, whole milk (V)

Healthy shots | green smoothie and power c juice (VG) (GF) (DF)

Kaua'i freshly brewed regular coffee and decaffeinated coffee

Selection of hot teas

CONTINENTAL BREAKFAST

44 per person

Chilled freshly squeezed orange juice and cranberry juice (VG) (GF) (DF)

Seasonal fruit platter (VG) (GF) (DF)

Individual flavored yogurts (V) (GF)

Chef's selection of assorted pastries & muffins (V)

Breakfast bread | white & wheat bread, bagels, english muffins, tropical preserves & whipped butter (V)

Hot oatmeal | dried fruit, nuts & raw sugar (VG) (GF)

Kaua'i freshly brewed regular coffee and decaffeinated coffee

Selection of hot teas

ROYAL CONTINENTAL

44 per person

Chilled freshly squeezed orange juice, guava juice and cranberry juice

Individual flavored yogurts (V)

Whole fruit display (V) (GF) (DF)

Assorted pastries, muffins & croissants

Bagels | cream cheese, whipped butter, tropical preserves & kaua'i honey

Anahola granola | almond milk, 2% milk, whole milk (V)

Oatmeal | dried fruit, nuts, kaua'i honey (V)

Kaua'i freshly brewed regular and decaffeinated coffee

Selection of hot teas



PLATED BREAKFAST

A minimum surcharge of \$700 will apply for 25 guests or less. Plated breakfasts include freshly squeezed orange juice, Kaua'i freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas.

ISLAND BREAKFAST

50 per person

Banana muffins (V)
Fresh cut pineapple & papaya (V) (GF)
Fresh scrambled eggs with cheddar (V) (GF)
Red rose breakfast potatoes & fresh herbs (V) (GF)
Portuguese sausage or crispy bacon

HEALTHY START

44 per person

Pineapple-coconut tapioca (V) (GF) (DF)
Egg white spinach & mushroom frittata (V) (GF)
Oatmeal with fruits and nuts (V)

FLAVORS FROM JAPAN*

44 per person

Miso soup (V)
Grilled salmon* (V)
Tamagoyaki, furikake rice, pickled vegetables (V)
Fresh papaya wedge, strawberry (V)



BUFFET BREAKFAST

A minimum surcharge of \$700 will apply for 25 guests or less.

LOCAL BREAKFAST BUFFET*

75 per person

Chilled guava juice and freshly squeezed orange juice

Assorted flavored yogurt (V)

Pineapple and papaya wedges

Assorted freshly baked croissants, pastries, muffins & scones

Oatmeal | dried fruits, nuts, brown sugar & kua'i honey (V)

Malasada with cinnamon & sugar (V)

Local favorite - loco moco | burger patty, steamed rice, egg & onion gravy*

Hawaiian french toast | maple syrup & whipped butter (V)

Portuguese sausage

Potato (select one) - hash brown, lyonnaise potatoes, sautéed potatoes with peppers, roasted red rose potatoes, crispy breakfast potatoes or roasted melody potatoes (V)

Kua'i freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas

ROYAL SONESTA BREAKFAST BUFFET

75 per person

Chilled freshly squeezed orange juice & passion-orange juice

Seasonal sliced & whole fruit display (V)

Assorted freshly baked croissants, pastries, muffins & scones

Toaster station | bagels, english muffins, breakfast breads, whipped butter, cream cheese and tropical preserves and kua'i honey

Scrambled eggs (V) (GF) (DF)

Turkey sausage

Crispy bacon

Portuguese sausage fried rice

Hash browns (V) (GF)

Kua'i freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas



BUFFET BREAKFAST

A minimum surcharge of \$700 will apply for 25 guests or less.

FILIPINO BREAKFAST BUFFET

62 per person

Chilled guava and freshly squeezed orange juices

Pineapple and papaya wedges

Assorted fresh baked pastries, muffins & mini croissants

Taho | silken tofu with sago & sugar syrup (V)

Banana spring roll (V) (GF)

Arroz caldo - filipino rice porridge | egg, green onion, fried garlic, fresh ginger, calamansi (V) (GF)

Garlic fried rice

Scrambled eggs (V) (GF) (DF)

Crispy bacon (V) (GF) (DF)

Corned beef hash with potato & onion

Pancake | maple syrup, whipped butter (V)

Kaua'i freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas

ROYAL SONESTA WELLNESS BREAKFAST BUFFET

62 per person

Chilled fruit juices

Seasonal fresh fruits (V) (GF)

Carrot, orange, ginger or turmeric shooter (V) (GF)

Gluten-free blueberry and cranberry-orange muffins (GF)

Greek yogurt parfait | kiwi, seasonal berries, chia seeds, organic agave (V) (GF)

Power grains | farro, quinoa, kale, mushroom, roasted tomato (V) (GF)

Turkey sausage (GF) (DF)

Egg white scramble (V) (GF) (DF)

Mushroom, spinach & zucchini frittata

Kaua'i freshly brewed regular coffee, decaffeinated coffee and a selection of hot teas

BREAKFAST ENHANCEMENTS

Items priced as an enhancement to a selected buffet or plated breakfast. Prices are per person unless otherwise noted. Culinary attendant required for stations. One culinary attendant required per 100 people at \$270 per attendant.

ENHANCE YOUR BREAKFAST BUFFET OR PLATED MENU

Hot Oatmeal (V) (GF)

9 per person

Individual Flavored Yogurts (V)

9 per person

Scrambled Eggs (V) (GF) (DF)

15 per person

Vegetable Fried Rice (V) (GF) (DF)

15 per person

Jasmine Steamed Rice (V) (GF) (DF)

12 per person

Portuguese Sausage

15 per person

Crispy Bacon Strips

15 per person

Sausage Links

15 per person

Potatoes of the Day (V) (GF)

11 per person

BREAKFAST SANDWICHES, WRAPS & MORE

Bacon, Egg & Cheddar Croissant

25 per person

Portuguese Sausage, Egg, Potato, Jack Cheese & Salsa Fresca Wrap

25 per person

Tofu Scramble Breakfast Burrito (V) (GF)

Potato, tofu, spinach, onion, peppers, nutritional yeast, avocado, salsa fresca

25 per person

Buttermilk Pancakes or French Toast (V)

Strawberry & pineapple sauce, whipped cream & syrup

22 per person

Smoked Salmon Bagel

Cream cheese, capers, onions, cucumber, local microgreens

28 per person

BY THE STATION

Chilled Juice Station

Pineapple, guava, freshly squeezed orange, cranberry, grapefruit or apple

115 per gallon

Omelet Station*

Prepared-to-order omelets and eggs, ham, bacon, sausage, crabmeat, assorted cheeses, seasonal vegetables, salsa fresca & hot sauces

24 per person | outdoor venue only

Açaí Pineapple Bowl (V) (GF)

Frozen açai purée, tropical fruits, banana, papaya, pineapple, berries, coconut, kiwi, granola, chia seed & kua'i honey

24 per person

Pancake Station

Buttermilk pancake, blueberry pancake, chocolate chip pancake, macadamia nut pancake, whipped butter, maple syrup, strawberry compote, whipped cream, sliced almonds, fresh blueberry, fresh strawberries, banana

22 per person | outdoor venue only

BAKER'S DOZEN

Gluten-Free Muffins (GF)

Blueberry, cranberry-orange, chocolate

84 per dozen

Turnovers

Assorted: apple, pineapple, ham & cheese

84 per dozen

Malasadas

Chocolate and vanilla cream dips

84 per dozen

MORNING BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee

125 per gallon | two gallon minimum

Hot Tea Selection

125 per gallon | two gallon minimum

Juice

Freshly squeezed orange, fresh grapefruit, apple, cranberry or passion-orange

115 per gallon

Whole Milk, Skim Milk, Almond Milk, Soy Milk

45 per carafe

Individual Smoothies (V) (GF)

Mango strawberry, blueberry kale, spinach avocado banana

12 per glass

Coconut Water

12 per bottle

Evian Still or Sparkling Water

7 each



BREAKS



THEMED BREAKS

Our themed breaks are a wonderful addition to any meeting or event. Breaks are served for a 30 minute period anytime throughout the day. Minimum order of 25 people. Add \$10 per person for each additional 30 minutes. A minimum surcharge of \$700.00 will apply for 25 guests or less.

BOOSTER BREAK

38 per person

Pineapple, coconut, chia, kiwi & blueberries
Fresh fruit kebobs & whole fruit display
Edamame hummus and crudité's shooters
Green smoothie & power c juice

LOCAL CHIPS AND DIP

35 per person

Sweet & salty snack mix
Soft pretzels, mustard & honey dip
Pita chips, sweet potato chips, flour chips & corn chips
Salsa fresca, pimento cheese dip, hummus & guacamole
Freshly popped popcorn

SAIMIN & CUP NOODLES BAR

10 per cup

S&s saimin, spicy kimchee, pho noodles cup
Spam, kamaboko, boiled eggs, minced green onion

HOUSEMADE SWEETS

33 per person

Assorted freshly baked cookies | chocolate chip cookie, oatmeal raisin cookie, macadamia nut cookie & sugar cookie
White & chocolate truffle pops
Malasada | cinnamon sugar & white sugar
Banana lumpia | caramel & chocolate sauce

ICE CREAM BREAK

32 per person

Assorted ice cream treats | fruit pops, ice cream sandwiches, fudge bars, nutty buddies
Served in roll top freezer

À LA CARTE BREAKS

Breaks are served for a 30 minute period anytime throughout the day. Minimum order of 25 people. Add \$10 per person for each additional 30 minutes. A minimum surcharge of \$700 will apply for 25 guests or less.

REFRESHMENTS

Assorted Pepsi Soft Drinks
Regular, diet and caffeine-free
7 each

Red Bull
9 each

Coconut Water
9 each

Evian Still or Sparkling Water
7 each

Lemonade
125 per gallon

Freshly Brewed Iced Tea
125 per gallon

SWEET & SALTY SNACKS

Fresh Baked Goods
White chocolate blondies, rocky road brownies, blueberry scones or sticky buns
78 per dozen

Gluten-Free Chocolate Chip Cookies **GF**
65 per dozen

Gluten Free Brownies **GF**
78 per dozen

Swirl Cheesecake Squares & Lemon Bars
78 per dozen

Chocolate Dipped Strawberries
78 per dozen

Cookie Selection
Chocolate chip, white chocolate macadamia nut, oatmeal raisin or sugar
65 per dozen

Ice Cream Sandwiches and Frozen Fruit Bars
8 each

Haagen-Dazs Ice Cream Bars
10 each

Assorted Energy Bar Selections
Crunchy peanut butter clif bar, dark chocolate almond & sea salt kind bar, sweet & salty peanut chewy granola bar, trail mix (peanuts, m&m's, raisins, almonds, cashews)
6 each

Cupcake Selection
Red velvet, vanilla, chocolate
78 per dozen

Housemade Malasadas **V**
Cinnamon sugar, white sugar
96 per dozen

Local Favorite - "Turon" Banana Lumpia **V**
Caramel sauce
78 per dozen

Chef Protein Box
Mixed nuts, hard-boiled egg, cube cheese, grapes, crackers
24 per person

FRUIT & SNACKS

Seasonal Whole Fresh Fruit **VG GF**
5 each

Fresh Fruit Skewers **V GF**
Greek yogurt shooter
72 per dozen

Fruit Flavored Individual Yogurts
9 each

Assorted Multigrain Bars
Granola bars & nutri-grain bars
6 each

Individual Tropical Fruit Parfait
Kaua'i honey
12 each

Hard-Boiled Eggs
54 per dozen

Individual Cereal
Milk and fresh seasonal berries
12 each

Half Papaya
Cottage cheese & fresh strawberry
12 each

Energy and Protein Bars
6 each

DF Dairy-Free

V Vegetarian

VG Vegan

GF Gluten-Free

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

A 27% service charge, in addition to applicable state & local taxes, applies to Food & Beverage, Audio Visual, Room Rental, & Miscellaneous charges. For Audio Visual, Room Rental, & Miscellaneous charges, none of the service charge is distributed to employees. For Food & Beverage, 19% of the service charge is allocated to employee wages & tips, while the remainder covers other costs & expenses. All prices are subject to change.



LUNCH



PLATED LUNCH

All lunches include: freshly brewed coffee, decaffeinated coffee and assorted hot tea; rolls & butter. Prices are per person unless otherwise noted. A minimum surcharge of \$700 will apply for 25 guests or less.

SOUPS

Portuguese Bean Soup

Smoked ham shank, portuguese sausage, macaroni & cabbage

15 per person

Tomato Basil Soup (V) (GF)

15 per person

Vegan Miso and Shiitake Soup (V) (GF) (GF)

15 per person

SALADS

Citrus Salad (V) (GF) (GF)

Kale, mixed green & radicchio, orange & grapefruit sections, asian citrus vinaigrette

15 per person

House Caesar salad (V)

Tender hearts of romaine, roasted red peppers, breadsticks, shaved parmesan & caesar dressing

15 per person

Local Farmer Salad (V)

Seasonal vegetables, mixed green lettuce, taro bread croutons, lilikoi ginger vinaigrette

15 per person

ENTRÉES

Kalua Pork*

Jasmine rice, coconut sweet potato mash, sautéed spinach, lomi lomi salmon

50 per person

Guava BBQ Breast of Chicken

Asian greens, kimchee, kaffir lime fried rice

60 per person

Seared Farm Raised Salmon*

Saffron couscous, baby carrot, spinach, citrus salsa & kabayaki butter

75 per person

Stuffed Chicken Breast

Portuguese sausage & provolone cheese, spinach, roasted red peppers, shiitake mushroom risotto, buttered asparagus & basil oil

72 per person

Slow Cooked Boneless Ribs

Mashed potato, buttered asparagus & demi-glace

75 per person

Hawaiian Seasonal Fresh Catch

Simple grilled with alaea salt, yuzu beurre blanc sweet potato mash, baby carrot & spinach (gluten-free available)

75 per person

Chefs Special "Indian Trio"

Tandoori - shrimp, yogurt, spices, ginger & garlic
aloo bhaji (potato curry) - potato, tomato, dhania, cumin & chili
pilau - spiced rice & peas, basmati rice, cumin seeds, onion & turmeric

85 per person

DESSERTS BY CHEF ORLY PATISSERIE

18 each

German Chocolate Cake

Tiramisu Cake

Lilikoi - Ube Cheesecake

Haupia Cream Cake

Mango Mousse Cake

Fresh Fruit Plate (V) (GF)

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LUNCH BUFFETS

All lunches are accompanied with freshly brewed coffee & fine tea selection. Prices are per person unless otherwise noted. A minimum surcharge of \$700 will apply for 25 guests or less.

NAWILIWILI LUNCH BUFFET*

75 per person

Local farmer salad bar | locally grown greens & shaved vegetables, creamy sesame dressing (V)

Potato macaroni salad (V)

Buttered mashed potato (V) (GF)

Steamed white rice (VG) (GF) (DF)

Black pepper garlic chicken, vegetable chow mein

Pot roast beef, roasted garlic & mushrooms*

Taro rolls and butter

Guava mousse cake, haupia cake, strawberry cheesecake, kua'i cookies

KALAPAKI BEACH DELI BUFFET

75 per person

Potato macaroni salad (V)

Brown rice & quinoa, kale salad, calamansi & apple vinaigrette (VG) (GF)

Deli fresh meats | sliced roasted turkey, black forest ham, salami

House pickles, cherry tomatoes, lettuce and red sliced onion

Whole grain mustard, horseradish cream, mayonnaise and ketchup

Assorted sliced cheeses

Wheat bread, sourdough breads, french baguette & taro rolls

Potato chips

Homemade cookies, strawberry cheesecake, mango mousse cake

SUMMER GRILL BUFFET

85 per person

Hawaiian-grown lettuces, shaved vegetables, calamansi & papaya seed vinaigrette (VG) (GF) (DF)

Sliced seasonal fruit (V) (GF) (DF)

Grilled red skin potato salad, auntie lilikoi mustard vinaigrette (VG) (GF) (DF)

Grilled vegetable couscous salad (VG) (GF) (DF)

Griddled rosemary potato wedges (VG) (GF) (DF)

Steamed white rice (VG) (GF) (DF)

Pan seared mahi mahi, lemongrass butter, tropical salsa (GF)

Bratwurst with honey ale onions, grilled vegetables

Kalbi chicken, japchae noodles & vegetables

Taro rolls and butter

Lilikoi mousse cake, homemade cookies, banana bread, tiramisu cake

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SPECIALTY LUNCH BUFFETS

All lunches are accompanied with freshly brewed coffee & fine tea selection. Prices are per person unless otherwise noted. A minimum surcharge of \$700 will apply for 25 guests or less.

PAN-ASIA*

85 per person

Creamy coconut ginger chicken soup (GF)

Chuka soba noodle salad | napa cabbage, bean sprouts, carrots, sesame seeds, sesame vinaigrette (V)

Wakame & ahi salad | cucumber, seaweed & sesame seed, crusted ahi rare* (GF)

Wok-fried vegetable cake noodles (V)

Char siu pork banh mi

Short rib pho, flat noodles & asian herbs (GF)

Pot stickers with ponzu sauce

Strawberry mousse cake, tiramisu, brownies, lemon raspberry bar

HAWAIIAN FLAVOR

85 per person

Portuguese bean soup | smoked ham shank, portuguese sausage, macaroni & cabbage

Shrimp soba salad | watercress, tomato, cilantro, green onion & jalapeño, tamari ginger vinaigrette

Huli-huli chicken wrap | papaya dressing, cucumber, carrot & almonds

Kalua pork sliders | taro bun, gochujang slaw, sesame aioli

Tuna sandwich | whole grain, cucumber sprouts & basil tomato

Spam musubi

Edamame hummus, vegetables & chips

Haupia cream cake, white & dark chocolate cake, kua'i cookies, banana bread

TASTE OF ITALY*

85 per person

Homemade minestrone soup (VG) (DF)

Insalata caprese | tomato, buffalo mozzarella, balsamic syrup, basil chiffonade (V)

Kale caesar salad | grilled chicken pesto, bacon bits, parmesan cheese, garlic bread

Pan-seared ahi catch, wailua herb butter, alii mushroom risotto*

Chicken parmesan | marinara sauce, mozzarella cheese & polenta cakes

Vegetable penne pomodoro (V)

Herb focaccia & cheese breadsticks

Lilikoi panna cotta shooter, tiramisu cake, homemade cookies, lemon bars



BOXED LUNCH

Boxed lunches include a selection of wrap or sandwich, pasta salad, cookies, whole fruit and bottled water. A minimum surcharge of \$700 will apply for 25 guests or less.

TRIPLE DECKER

52 per person

Ham, roasted turkey, provolone, jack cheese, lettuce, tomato, applewood smoked bacon and avocado with cranberry aioli on whole grain bread

ROASTED VEGETABLE & PORTOBELLO ON FOCACCIA

50 per person

Portobello mushroom, roasted red bell pepper, roma tomato, & local greens with goat cheese 🌱

CHICKEN SPINACH WRAP

45 per person

Grilled chicken, dried cherries, walnuts, romaine & blue cheese dressing

ROAST BEEF ON BRIOCHE BUN

52 per person

Swiss cheese, horseradish cream, roasted roma, local lettuce

HAWAIIAN-STYLE BENTO

45 per person

Portuguese fried rice, teriyaki chicken, shrimp tempura, tamagoyaki, pickled vegetables

STEAK & FISH BENTO*

55 per person

Steamed rice with furikake, kalbi ribeye steak, seared salmon, kimchee, vegetables, chimichurri sauce

VEGETARIAN BENTO

40 per person

Marinated tofu, roasted root vegetables with curry sauce, noodles with vegetables



DINNER

PLATED DINNER

All entrées are served with freshly baked rolls and butter, a selection of salad or soup, freshly brewed regular & decaffeinated coffee & a selection of hot teas. Hors d'oeuvres courses available for an additional price. A minimum surcharge of \$700 will apply for 25 guests or less. Minimum of 25 orders per item.

HORS D'OEUVRES

Bacon-Wrapped Scallop ^{GF}
Pea purée, roasted red pepper syrup
24 per person

Shrimp Cakes
Mango salsa, kaiware sprout & ponzu butter sauce
22 per person

Chilled Mushroom Stack ^V ^{GF}
Grilled portobello and alii mushrooms, roasted red pepper, blue cheese, balsamic reduction & basil oil
22 per person

Pasta Primavera Bowl ^V ^{GF}
Roasted seasonal vegetables & basil oil
22 per person

DESSERTS BY CHEF ORLY PATISSERIE | SELECT ONE

18 per person

German Chocolate Cake

Tiramisu Cake

Lilikoi - Ube Cheesecake

Haupia Cream Cake

Mango Mousse Cake

Fresh Fruit Plate ^{VG} ^{GF}

SOUP OR SALAD | SELECT ONE

Cauliflower Potato Soup ^V ^{GF}
Parmesan and truffle oil

Pacific Seafood Bisque En Croute
Shrimp, scallops & herb croutons

Portuguese Bean Soup
Smoked ham shank, portuguese sausage, macaroni & cabbage

Sonesta Salad ^V
Butter lettuce cup, local greens, grilled vegetables, edamame, candied walnuts, feta cheese, exotic flower confetti & calamansi lilikoi vinaigrette

Inspired Salad
Locally grown mixed lettuces, rainbow carrots, shaved cucumber, garlic croutons, chopped bacon, ranch dressing

Tuscan Caesar ^V
Hearts of romaine, broken croutons, crispy parmesan and roasted herbs tomato

Caprese Salad
Fresh mozzarella, tomato, sweet basil, evoo & balsamic syrup

DUET PLATE ENTRÉES

Entrées are accompanied by chef's selection of vegetable & starch

Pepper-Crusted Tenderloin & Bacon-Wrapped Shrimp*
Fried shallot & red wine demi-glaze
190 per person

Grilled Chimichurri Tenderloin & Teriyaki Chicken Breast*
Gluten-free option available
190 per person

Macnut-Crusted Mahi Mahi & Butterlyaki Shrimp
Lemongrass butter
190 per person

Peppered-Crusted Tenderloin & Grilled Salmon*
Shallot demi-glaze, dill caper butter
190 per person

ENTRÉES

Filet Mignon*
Maitre d'hôtel butter and red wine demi-glaze
178 per person

Braised Boneless Short Ribs
Wasabi-infused potato parsnip purée, braised bok choy, hamakua mushrooms & burgundy sauce
178 per person

Scallopini of Pork
Quinoa & brown rice pilaf, sautéed spinach, apple fennel salad, lemon & caper butter
131 per person

Korean BBQ Chicken
Jasmine rice, braised bok choy, grilled pineapple salsa & fried garlic
160 per person

Hawaiian Seasonal Catch
Sweet potato purée, grilled asparagus, tropical relish and thai herb butter
169 per person

Grilled Sustainable Salmon*
Butter squash purée, sesame roasted broccolini, shimeji dill beurre blanc
169 per person

Macnut Crab-Crusted Mahi Mahi
Root vegetable risotto, edamame salad, kabayaki butter sauce
169 per person

Mushroom Ravioli ^V
Sage, roasted garlic pesto cream and parmesan
115 per person

Rice & Vegetables ^{VG} ^{GF}
Cauliflower fried rice, carrot, kale, tofu macadamia nut chimichurri
115 per person

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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DINNER BUFFETS

All dinners are accompanied with freshly brewed coffee & fine tea selection. A minimum surcharge of \$700 will apply for 25 guests or less.

NAWILIWILI HARBOUR BUFFET*

160 per person

Local greens and seasonal vegetable market salad, pumpkin & sunflower seeds, blue cheese, shaved parmesan, lilikoi calamansi vinaigrette & garlic croutons (V)

Potato macaroni salad (V) (GF)

Kale, quinoa, black bean salad (VG) (GF) (DF)

Tomato basil, mozzarella salad & balsamic dressing (V)

Fresh baked rolls, bread & butter

Steamed rice (VG) (GF) (DF)

Roasted garlic red rose mashed potato (V) (GF)

Fresh seasonal vegetables, herb garlic butter (V)

Black pepper chicken, cake noodles & asian stir-fry vegetables

Braised short ribs, roasted root vegetables & shallot merlot sauce

Seafood-crusted baked salmon, lemon caper butter*

Guava mousse cake, chocolate mousse cake, homemade cookies, lemon bar

ROYAL SONESTA BUFFET*

160 per person

Farmer's mixed lettuce greens and seasonal vegetable market salad, som tam - thai green papaya salad, macaroni potato salad, creamy sesame ginger dressing, lilikoi calamansi vinaigrette & garlic croutons

Chilled shrimp, bloody mary cocktail sauce

Spicy tuna maki sushi*

Fresh baked taro rolls & butter

Char siu bao, hoisin sauce

Fried wonton, chinese mustard

Pot stickers, soy mansi sauce

Seasonal vegetables with chimichurri sauce

Pilaf jasmine rice

Pasta cauliflower bolognese

Pot roast beef with root vegetables*

Polynesian chicken curry

Dynamite salmon, newburg sauce*

Strawberry swirl cheesecake, ultimate brownies, mango mousse cake, tiramisu cake



SPECIALTY BUFFET DINNER

A minimum surcharge of \$700 will apply for 25 guests or less.

LUAU BUFFET DINNER

178 per person

Includes freshly brewed coffee and decaffeinated coffee and hot teas

Salad & Hors D'oeuvres

Local Greens And Seasonal Vegetable Market

Salad (V) (GF) (DF)

Papaya seed dressing, mango & calamansi vinaigrette

Potato Macaroni Salad

Wedges Of Local Pineapple, Papaya & Seasonal Fruits (V) (GF)

Shoyu Ahi Poke, Tako Poke, California Rolls, Lomi Lomi Salmon & Poi*

Entrées

Local-Style Fried Rice (V) (GF) (DF)

Mashed Sweet Potatoes (V) (GF) (DF)

Coconut butter

Seasonal Vegetables (V)

Herb garlic butter

Kalbi Steak*

Gochujang vegetables

Kalua Pork

Sautéed cabbages

Macadamia Nut-Crusted Fresh Catch

Lemongrass butter

Huli-Huli Chicken

Teriyaki sauce & smoked pineapple relish

Taro Rolls and Butter

Dessert By Chef Orly Patisserie

Pineapple Upside Down Cake

Haupia Cake

Fruit Salad

Homemade Cookies

Banana Bread



RECEPTION

PASSED HORS D'OEUVRES

A minimum surcharge of \$700 will apply for 25 or less guests.
\$75 per tray pass attendant, per hour. One (1) attendant
required per 25 guests or less. Butler-passed.

HOT

Bacon-Wrapped Sea Scallop
Kabayaki sauce

11 per piece

Bacon-Wrapped Shrimp
Sriracha aioli

11 per piece

Chimichurri Beef Skewers*
Kalbi sauce

11 per piece

Teriyaki Chicken Skewers
Pineapple chutney

11 per piece

Vegetable Spring Rolls [Ⓥ]
Ginger plum sauce

11 per piece

Spinach-Stuffed Mushroom [Ⓥ]
Parmesan

11 per piece

Smoked Gouda & Crab Fritters
Tomato coulis

11 per piece

Pork & Vegetables Pot Stickers
Mustard sauce

11 per piece

COLD

Shrimp Summer Rolls [Ⓥ]
Mint chili sauce

11 per piece

Tomato & Mozzarella Skewers [Ⓥ]
Pesto & balsamic

11 per piece

Bacon Jam & Brie Crostini
11 per piece

Shrimp Cocktail Shots [Ⓥ]
11 per piece

Seared Ahi Wonton*
Mango relish & wasabi aioli

11 per piece

Sesame Chicken Lettuce Wrap [Ⓥ]
Sesame dressing

11 per piece

White Beans & Artichoke Crostini [Ⓥ]
11 per piece

Smoked Salmon On Toast Point
11 per piece

Grilled Vegetables Skewers [Ⓥ] [Ⓥ] [Ⓥ]
Asian chimichurri
11 per piece



PUPUS & HORS D'OEUVRES

A minimum surcharge of \$700 will apply for 25 guests or less. Prices noted are for a one hour serve time.

VEGETABLE CRUDITÉS

24 per person

Local farmer vegetables, asparagus, broccoli, tomatoes, radish served with ranch dip & roasted pepper hummus (V) (GF)

FIRE ROASTED VEGETABLE DISPLAY

28 per person

Grilled vegetables, marinated roasted tomatoes, artichoke, lemon pickled olives, kalamata olives, basil pesto mozzarella, feta cheese & evoo & balsamic (V)

LOCAL AND IMPORTED CHEESE DISPLAY

35 per person

Chef's selection of cheeses (V)

Housemade apple chutney, local jams, honey (V)

Artisan crackers, breadsticks, homemade rolls (V)

CHEF'S SELECTION OF CURED EUROPEAN MEATS & ASSORTED CHEESES

42 per person

Selection varies based on the availability of items

Salami, sopressata, bresaola, prosciutto & cheeses

Dijon & grain mustards, vegetables jardiniere, olives & sliced baguette

SHELLFISH & POKE DISPLAY*

58 per person

Gluten-friendly

Ahi & salmon sashimi, chilled shrimp, veggie sushi roll, avocado crab roll & spicy hokkigai poke, hot mustard sauce, cocktail sauce, wasabi paste, pickled ginger, horseradish, lemon wedges*

EXECUTIVE SAVORY

43 per person

Local & imported cheese board

Assorted deli meats, grain mustard & crackers

Chicken & cheese quesadilla, sour cream & salsa

Fresca

Pork pot sticker with hot mustard sauce

Kaua'i coffee spiced mixed nuts

RECEPTIONS

A minimum surcharge of \$700 will apply for 25 guests or less. Chefs and culinary attendants are required for some menu items and are charged at \$300 each for 2 hours of service.

RECEPTION ONE

122 per person

MAKE-YOUR-OWN SALAD BAR

Locally grown farm green lettuce, romaine lettuce, roasted beets, grape tomatoes, shaved cucumber, shredded carrots (V) (GF) (RF)

Lilikoi, calamansi vinaigrette & papaya dressing

Potato macaroni salad (V)

Chilled shrimp with cocktail sauce and lemon wedges (GF)

SLIDERS STATION | ATTENDANT REQUIRED

Philly cheesesteak sliders | chimichurri thin cut steak with grilled onions, red peppers, and mozzarella cheese on taro rolls

Slow roasted pork belly sliders | hickory barbecue, daikon & carrot relish served on freshly steamed bao buns

GET YOUR HOT DOGS | ATTENDANT REQUIRED

Bratwurst, polish sausage on baguette, sauerkraut and onions, shredded white cheddar, jalapeño, dijon and horseradish cream

ON THE SIDE

Garlic fries with paprika (V)

Sweet potato with onion garlic dip (V)

DESSERT BY CHEF ORLY PATISSERIE

Strawberry-banana cream tarts

Lilikoi mousse cake

Mango mousse cake

Cupcake bar | chocolate, red velvet, vanilla

COFFEE STATION

Freshly brewed regular & decaffeinated coffee

Selections of hot tea

RECEPTION TWO*

122 per person

MAKE-YOUR-OWN SALAD BAR

Locally grown farm green lettuce, romaine lettuce, roasted beets, grape tomatoes, shaved cucumber, shredded carrots (V) (GF) (RF)

Lilikoi, calamansi vinaigrette & papaya dressing

Potato macaroni salad (V)

Chilled shrimp with cocktail sauce and lemon wedges (GF)

ASIAN NOODLE STATION

Teriyaki beef skewer with yakisoba noodles*

Garlic shrimp pad thai (V) (GF)

Sesame chicken, cake noodles

TEMPURA STATION | ATTENDANT REQUIRED

Shrimp, calamari & vegetables, tentsuyu & cocktail sauce

Onion ring (V)

Namasu (V) (GF)

Tsukemono (V)

STEAMED BUN & DUMPLING STATION

Char siu bao, shrimp & pork siomai, bok choy & chili shrimp paste

ON THE SIDE

Onigiri rice ball with furikake (V)

DESSERT BY CHEF ORLY PATISSERIE

Guava cream cake

Cupcake bar | chocolate, red velvet, vanilla

Tiramisu

Cookie jars

Freshly baked rolls and butter

COFFEE STATION

Freshly brewed regular & decaffeinated coffee

Selections of hot tea

RECEPTIONS

A minimum surcharge of \$700 will apply for 25 guests or less. Chefs and culinary attendants are required for some menu items and are charged at \$300 each for 2 hours of service.

RECEPTION THREE*

122 per person

MAKE-YOUR-OWN SALAD BAR

Locally grown farm green lettuce, romaine lettuce, roasted beets, grape tomatoes, shaved cucumber, shredded carrots (V) (GF) (GF)
Lilikoi, calamansi vinaigrette & papaya dressing
Potato macaroni salad (V)
Chilled shrimp with cocktail sauce and lemon wedges (GF)

PULEHU STATION | ATTENDANT REQUIRED

Kalbi beef sticks, grilled pineapple salsa chimichurri veggies kebobs* (V) (GF) (GF)
Thai chicken skewers, peanut sauce (GF)

PASTA STATION | ATTENDANT REQUIRED

Cheese, mushroom ravioli, tomato cream sauce (V)
Fettuccini alfredo with chicken pesto
Penne primavera (V)
Garlic bread

TACO STATION

Cajun-spiced fish, cheddar cheese, salsa fresca, guacamole, sriracha aioli & shredded cabbage (V) (GF)

ON THE SIDE

Local fried rice (V) (GF)
Yakisoba & asian vegetables (V)

DESSERT BY CHEF ONLY PATISSERIE

Mango mousse cake
Lemon squares
Almond berry cream tart
Cookie jars

COFFEE STATION

Freshly brewed regular & decaffeinated coffee
Selections of hot tea

LOCAL RECEPTION STATION*

122 per person

HORS D'OEUVRES

Chilled shrimp cocktail shooters, mango cocktail sauce (GF)
Shoyu ahi poke bowl* (GF)
Avocado crab roll
Chimichurri beef skewers, grilled pineapple salsa* (GF)
Roast pork belly taco, onion-tomato salad (GF)
Oyster chicken, cake noodles

TEMPURA STATION | ATTENDANT REQUIRED

Shrimp, calamari & vegetables, tentsuyu & sweet chili mint sauce
Namasu (V) (GF)
Tsukemono (V)
Furikake rice (V)

DESSERT BY CHEF ONLY PATISSERIE

Guava mousse shooters
White & dark chocolate mousse cake
Guava cream cake
Cupcake bar | chocolate, red velvet, vanilla



ROTISSERIE CARVINGS

Gluten-free options available upon request. Chef attendant required for all carving stations and are charged at \$300 each for 2 hours of service. A minimum surcharge of \$700 will apply for 25 guests or less.

SLOW-ROASTED PRIME RIB*

900 each | serves 25 people

Au jus, horseradish cream, dinner rolls

Mayonnaise, dijon mustard, whole grain mustard, a.1. sauce & tabasco

ROASTED TURKEY

650 each | serves 25 people

Cranberry sauce, giblets, dried fruit stuffing & dinner rolls

PORK BELLY “LECHON”

675 each | serves 25 people

Tomato-onion relish, hoisin sauce, ketchup & steamed bao bun

GRILLED ATLANTIC SALMON*

750 each | serves 25 people

Tropical salsa, wasabi aioli & kabayaki glaze ⑤

⑤ Dairy-Free

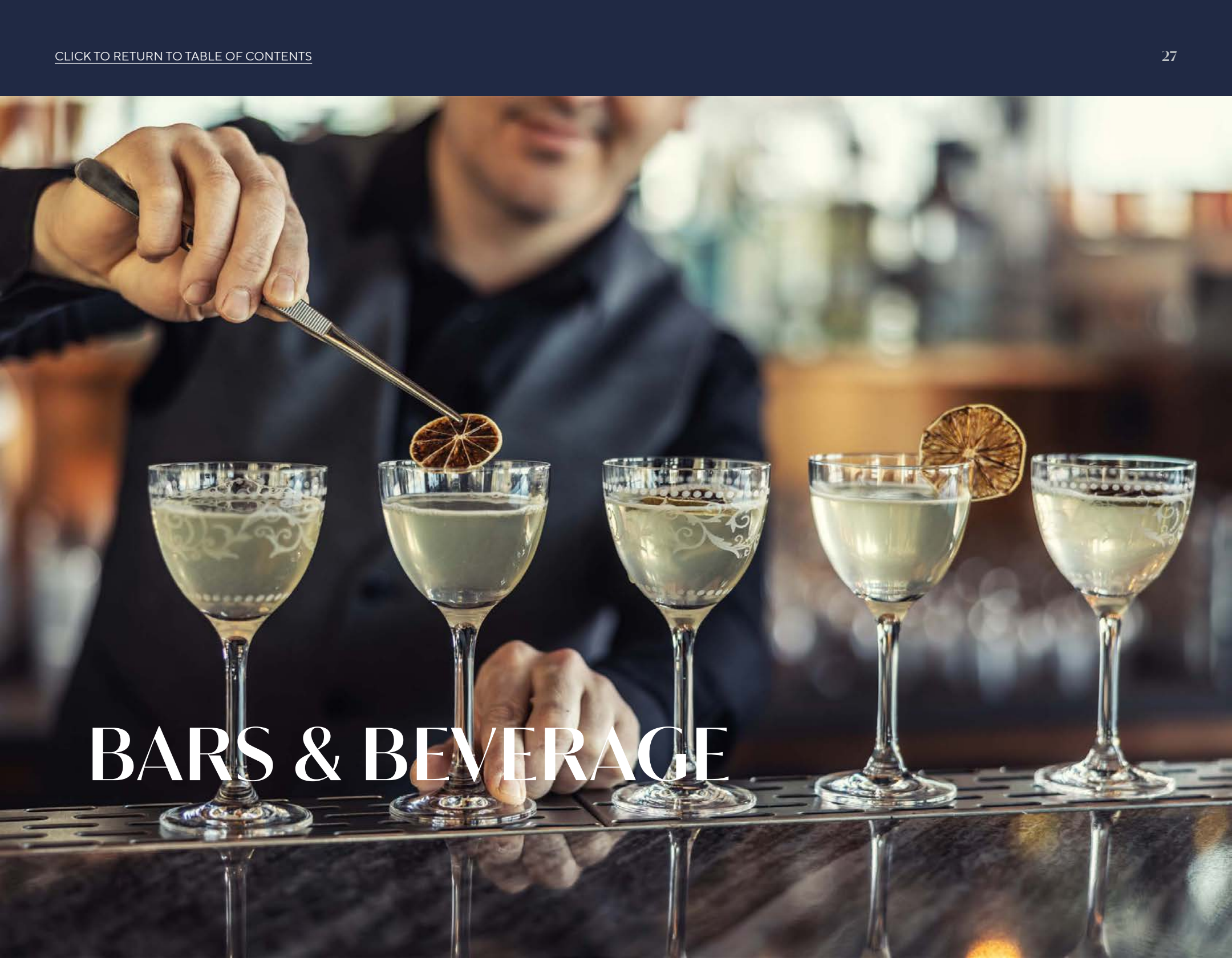
⑤ Vegetarian

⑤ Vegan

⑤ Gluten-Free

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

A 27% service charge, in addition to applicable state & local taxes, applies to Food & Beverage, Audio Visual, Room Rental, & Miscellaneous charges. For Audio Visual, Room Rental, & Miscellaneous charges, none of the service charge is distributed to employees. For Food & Beverage, 19% of the service charge is allocated to employee wages & tips, while the remainder covers other costs & expenses. All prices are subject to change.



BARS & BEVERAGE



BAR PACKAGES

Bartender Fees:

The bartender fee is \$255 per bartender for the first three (3) hours and \$75 per bartender for each additional hour. The required number of bartenders will be determined based on the guaranteed number of attendees.

Special Note Regarding Bar Arrangement:

The Royal Sonesta Kaua'i Resort is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission, and violations of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy, which prohibits alcoholic beverages from outside sources from being brought onto the property without authorization and applicable corkage fees

Brands and selections subject to availability.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Bud Light, Stella Artois, Corona Premier, Corona Extra, Heineken, Heineken 0.0, Voodoo Ranger, Fat Tire, Kona Fire Rock Pale Ale, Kona Longboard Island Lager, Big Wave Golden Ale

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Bud Light, Stella Artois, Corona Premier, Corona Extra, Heineken, Heineken 0.0, Voodoo Ranger, Fat Tire, Kona Fire Rock Pale Ale, Kona Longboard Island Lager, Big Wave Golden Ale

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Koloa White Rum, Pau Maui Vodka, Sipsmith Gin, High West Bourbon, Knob Creek Rye, Patrón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of Beer: Bud Light, Stella Artois, Corona Premier, Corona Extra, Heineken, Heineken 0.0, Voodoo Ranger, Fat Tire, Kona Fire Rock Pale Ale, Kona Longboard Island Lager, Big Wave Golden Ale

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	34 per person
Two Hours	55 per person
Three Hours	74 per person
Four Hours	90 per person
Five Hours	102 per person

PREMIUM BAR

One Hour	37 per person
Two Hours	59 per person
Three Hours	81 per person
Four Hours	103 per person
Five Hours	125 per person

ULTRA-PREMIUM BAR

One Hour	39 per person
Two Hours	63 per person
Three Hours	87 per person
Four Hours	109 per person
Five Hours	133 per person

A 27% service charge, in addition to applicable state & local taxes, applies to Food & Beverage, Audio Visual, Room Rental, & Miscellaneous charges. For Audio Visual, Room Rental, & Miscellaneous charges, none of the service charge is distributed to employees. For Food & Beverage, 19% of the service charge is allocated to employee wages & tips, while the remainder covers other costs & expenses. All prices are subject to change.

BEVERAGES

Bartender Fees:

The bartender fee is \$255 per bartender for the first three (3) hours and \$75 per bartender for each additional hour. The required number of bartenders will be determined based on the guaranteed number of attendees.

Special Note Regarding Bar Arrangement:

The Royal Sonesta Kaua'i Resort is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission, and violations of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy, which prohibits alcoholic beverages from outside sources from being brought onto the property without authorization and applicable corkage fees.

Brands and selections subject to availability.

HOST BAR

Spirits

Signature	18 per drink
Premium	20 per drink
Ultra-Premium	22 per drink

Wine by the Glass

Signature	14 per glass
Premium	15 per glass
Ultra-Premium	17 per glass

Beer

Imported	11 per bottle
Domestic	9 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

CASH BAR

Spirits

Signature	19 per drink
Premium	22 per drink
Ultra-Premium	24 per drink

Wine by the Glass

Signature	16 per glass
Premium	18 per glass
Ultra-Premium	20 per glass

Beer

Imported	12 per bottle
Domestic	10 per bottle
Craft	12 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	8 each



INFORMATION

INFORMATION

Thank you for selecting the Royal Sonesta Kaua'i Resort for your upcoming event. Our catering and culinary team will be happy to propose customized menus to meet your specific event needs. The following information and guidelines were designed to assist you with planning your event.

Prices

All prices listed are subject to change due to product availability, market and pricing. Confirmation of menu prices will be made by our Catering Department. Menu prices are subject to change without notice. Any price fluctuation will be confirmed in advance by your Event Manager.

Minimum Guarantee

Minimum guarantee of (25) twenty-five attendees for all food and beverage. Guarantee below (25) twenty five attendees will be charged an additional labor fee of \$700.

Outside Food & Beverage Policy

All food and beverage must be supplied by the hotel. Any exceptions must be approved in advance and subject to labor and/or corkage fee. Any unauthorized outside food and beverage is subject to removal by the Hotel. We will make every effort to adjust menus to conform to religious and/or dietary preferences.

Limited Menus

If an event is booked within 14 days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within 14 days of the function date.

Meal Attendance Guarantees

Final attendance must be confirmed 14 business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

Alcohol and Minors

Hotel does not permit the serving of alcoholic beverages to anyone under the age of (21) twenty one, or under the influence of alcohol. The Hotel's Alcoholic Beverage license requires the Hotel to: (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification is not produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears intoxicated. Please inform your guest of this policy.

Decorations

All decorations must meet with the approval of the Kauai Fire Department. The hotel will not permit the affixing of anything to the walls or ceilings in our banquet venues unless written approval is given by the Event Management Department.

Audio-Visual

Royal Sonesta Kaua'i Resort has partnered with Encore. A complete line of audio-visual aids are available through Encore. Your Encore Manager can arrange equipment rental for you. Current prices are subject to change without notice. If you choose to provide your own audio-visual, an Encore Technician's Fee may apply should you require any assistance from Encore with your equipment.

Outside Audio-Visual Charge:

Kauai Ballroom | \$2,500 per section, per day
Puna Ballroom | \$1,500 per section per day

Signage

The hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer generated and placed on easels or hung from designated hang points. Please provide your Event Manager with advance notice of your needs. Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the buildings. The hotel will provide assistance in hanging banners or signs; please inquire with Event Manager on details.

Banner Hanging Fee | \$150 per banner



INFORMATION

Room Assignment

Function Rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to change the function rooms at any point should the number of attendees decrease, increase or when the Hotel deems it necessary.

Function Space Set Up

Hotel guarantees an event set and ready one hour prior to the designated start time of a function. An early set up fee of \$750 will apply for anything outside of that hour. Day before function set up fee is at standard rental pricing. Inquire with Catering Sales Manager for current rates.

Security

The hotel may require security officers for certain events. Only hotel approved security companies may be used.

Function Space Usage

To ensure the comfort and safety of you and your guests, outdoor functions will be encouraged to be moved inside if the weather report four hours prior to the start of the function predicts a 40% or greater chance of rain. If the decision must be delayed or changed and it requires the Resort to set both indoor and outdoor function spaces, an additional set-up fee will be charged to the event account.

Payment

Full payment is due as contracted, unless credit has been established and approved through the Hotel. If credit is approved, all accounts are due and payable upon receipt of the invoice. The Hotel does not accept payment upon conclusion. Please contact the Hotel immediately if you have any questions regarding

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. For boxes the following charges apply:

0-10lbs - \$7 each
11-30lbs - \$10 each
31-50lbs - \$20 each
51-70lbs - \$30 each
71-100lbs - \$40 each
100+ lbs - \$60 per 100 lbs

A storage fee of \$5.00 per box, per day will apply to boxes arriving more than 72 hours prior to Group's Arrival. There is no charge for outbound shipments. Group responsible for packing, labeling and coordination of box pick up.

Please inform your Convention Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Royal Sonesta Kaua'i Resort
3610 Rice Street
Lihue, HI 96766
Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

INFORMATION

Noise Ordinance

Kaua'i Island has a noise ordinance of 10:00 p.m. Patrons are required to conduct their functions in an orderly manner and in full compliance with applicable laws and regulations. The event organizer/client assumes full responsibility for the conduct for all persons in attendance and for any damages or loss associated with their event and/or event and attendees. All outdoor events must end by 10:00 p.m.

Food to Go

Due to strict health code, to-go containers are not allowed (unless menu has specifically been customized as a to-go meal).

Menu Tasting

\$175 per person | 12PM - 2PM Monday-Friday
Complimentary for up to (2) attendees with a contracted event.

Buffet Menu Tasting Guidelines:
(2) salads or soups, (4) entrées

Plated Menu Tasting Guidelines:
(2) salads or soups, (2) appetizers, (2) entrees

Tray Pass Attendants

\$75.00 per tray pass attendant, per hour. One (1) attendant required per 25 guests.

Bartender Fees

\$255 per bartender first (3) three hours. \$75 per bartender for each additional hour. One (1) bartender is required per 100 guests. Required number of bartenders to be based on guaranteed number of attendees.

Chef and Culinary Attendants

Required for some menu items and are charged at \$270 per Chef Attendant for a two (2) hour serve time.

Additional Fees

Cake Cutting | \$2.50 per person

Corkage Fee | \$25 per 750 ml bottle of wine

Delivery Charge for Guestrooms | \$5.00 per room, (\$2.00 per each additional item)

Electrical Power Drop | \$750 per event

Key Service | \$150 per cylinder

Service Charges

In addition to appropriate state and local taxes a service charge of 27% will be applied to food and beverage, audio visual, room rental and miscellaneous charges. None of the 27% service charge for audio visual services, room rental and miscellaneous charges are distributed to employees. A portion of the 27% service charge on food and beverage costs is allocated to pay for various costs and expenses other than the wages and tips of employees. 19% of the service charge on food and beverage charges only, is allocated to wages and tips for our employees. Service charge, taxes and prices are subject to change.

Life Safety

All events are subject to local life safety codes and may require fire marshall approved diagrams.

Smoking

The workplace smoking ban prohibits smoking in the workplace. This includes all banquet rooms, exhibit areas, bars, restaurants, lobbies and public function space of hotels, office buildings and private banquet rooms where employees and food service are present.