



Royal Kona Resort

Romance Center Menus



2010



“The Plumeria” Plated Lunch

House Salad with Raspberry Vinaigrette topped with Blue Cheese Crumbles

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated Coffee, herbal tea, or iced tea

Choice of Entree and Dessert

Entrees

Roulade of Roasted Breast of Chicken

Stuffed with Hamakua mushrooms, fresh spinach, roasted pine nuts and goat cheese, and served with champagne beurre blanc and seasonal vegetables

Up Country Veggie Open Pasta Ravioli

Grilled fresh local seasonal vegetables, with ricotta cheese, mozzarella and port wine balsamic marinara, nestled in a fresh pasta sheet, served with garlic bread

Grilled Fresh Catch Pasta Pomodori

Local Hawaiian Fish seasoned with Kona sea salt and fresh herbs, angel hair pasta, roasted garlic, fresh roma tomatoes, sun dried tomatoes and asiago cheese tossed in olive oil

Desserts-choice of one

See our Wedding Desserts Menu

\$25.00/guest

Plated Lunch Menu is available for groups of 10 guests or more. There is an additional charge of \$3.00 per guest if lunch count falls below 10 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

“The Hibiscus” Plated Lunch

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea, or iced tea

Choice of Salad, Entree and Dessert

Salads

House Salad with Raspberry Vinaigrette topped with Blue Cheese Crumbles

Our own Hawaiian twist to the traditional Caesar with home made croutons

Entrees

Huli Huli Apua’a

Hawaiian style breaded pork cutlet served with a smoky lomi lomi tomato salsa glaze. Fresh grilled vegetables and steamed rice with lemongrass

Crab and Seafood Cannelloni

House rolled cannelloni stuffed with ricotta cheese, smothered with crab and seafood alfredo, fresh seasonal vegetables and garlic bread

Slow Roasted Prime Rib & Shrimp Scampi

8 oz. herb encrusted tender Prime Rib, zesty shrimp scampi, served with au jus, creamy horseradish, roasted potatoes, and fresh seasonal vegetables

Desserts-choice of one

[See our Wedding Desserts Menu](#)

\$30.00/guest

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“The Lehua” Plated Lunch

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea, or iced tea

Choice of Salad OR Appetizer

Choice of Entree and Dessert

Salads

House Salad with Raspberry Vinaigrette topped with Blue Cheese Crumbles

Our own Hawaiian twist to the traditional Caesar with home made croutons

Appetizers

Vegetable Spring Roll with Asian Slaw

Shrimp and Pork Pot Sticker with finadeni sauce

Coco Prawns with Pineapple-Mango Remoulade

Entrees

New York Strip Loin with Bacon Wrapped Scallops

Flame broiled medium, topped with caramelized onions and wild Hamakua mushrooms, served with bacon wrapped scallops, thyme roasted baby red potatoes and seasonal vegetables

Poached Salmon Filet with Lobster

White wine poached salmon atop a colorful blend of wilted greens and balsamic syrup, alongside slipper lobster tail, served with saffron rice

Grilled Filet of Ahi with Crab Cake

Island fresh Ahi topped with lemon and dill with a raspberry beurre blanc. Accompanied by Chef’s rice pilaf, topped with Don’s famous crab cake

Desserts-choice of one

See our Wedding Desserts Menu

\$35.00/guest

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Lunch Buffet

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea, or iced tea

Choice of Salads, Entrees, and Desserts

Salads

Garden Fresh Spring Mix with House Dressings

Sweet Maui Onion and Cucumber Namasu

Toasted Coconut-Banana Salad

Island Shrimp Salad

Island Tropical Fruit Tray

Entrees

Huli Huli Chicken - orange grand Marnier ginger glaze

Ricotta Stuffed Ravioli - port wine and balsamic marinara

BB-Q Alaskan Salmon Filet - wild caught Salmon with a zesty island BB-Q sauce

Kalua Pork and Cabbage - smoked lmu style pork, shredded and served with braised cabbage

Chicken Marsala - wild Hamakua mushrooms

Marinated Grilled Teriyaki Beef - tender marinated teriyaki beef strips

Sherry Wine and Portobello Risotto - Arborio rice risotto, sherry wine, and Portobello mushrooms

Stir-fry Teriyaki Vegetables with Tofu - Asian blend of fresh vegetables, diced firm tofu, teriyaki sauce

Grilled Fresh Catch with Papaya Salsa - grilled fresh catch topped with papaya salsa

Desserts

See our Wedding Desserts Menu

“The Plumeria Blossom” Buffet - \$25.00/guest

Select two (2) entrees, two (2) salads, two (2) desserts

“The Hibiscus Blossom” Buffet - \$30.00/guest

Select three (3) entrees, two (2) salads, two (2) desserts

“The Lehua Blossom” Buffet - \$35.00/guest

Select three (3) entrees, three (3) salads, three (3) desserts

Lunch Buffet Menu is for groups of 25 guests or more. There is an additional charge of \$3.00 per guest if lunch count falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

“The Dendrobium” Plated Dinner

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea or ice tea

Choice of Salad OR Appetizer
Choice of Entree and Dessert

Salad

Kohala Coast Salad

Mixed country greens, Kau Orange, cucumber and grape tomatoes

Choice of house dressing:

Mango citrus vinaigrette, blue cheese, raspberry vinaigrette, papaya seed, or Don’s plum vinaigrette

Appetizer

Tsunami Prawns

Jumbo shrimp tossed in a zesty tidal wave of island flavors, mango-papaya-lilikoi coulis and our Thai chili sauce

Entrees

Paniolo Prime Rib of Beef

The Big Island’s finest Prime Rib “NO KA OI” Hawaiian salt-herb and peppercorns, served with au jus, creamy horseradish, Dons Lyonnaise potatoes, and fresh seasonal vegetables

Deep Blue Fresh Tuna Steak

Coated with cracked black pepper, sesame seeds, and fresh herbs and seared rare. Served with coco rice, pineapple-ginger-coconut wasabi sauce, sea salad and garnished with crispy sweet potatoes and furikake nori sesame, and fresh seasonal vegetables

Island Huli Huli Chicken

Oven roasted tender chicken marinated with lemons, limes, oranges, shoyu, achiote seasoning, guava glaze and white truffle honey, served with Don’s Lyonnaise potatoes, and fresh seasonal vegetables

Desserts- choice of one

[See our Wedding Desserts Menu](#)

\$45.00/guest

Plated Dinner Menu is available for groups of 10 guests or more. There is an additional charge of \$3.00 per guest if dinner count falls below 10 guests. All food prices are subject to change at the resort’s discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

“The Cymbidium” Plated Dinner

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea, or iced tea

Choice of Salad OR Appetizer
Choice of Entree and Dessert

Salad

Kona Sunset Caesar Salad

Our own Hawaiian twist to the traditional Caesar with home made croutons

Appetizer

Kona Crab Cake

Jumbo lump crab, tri-color pepper, fresh herbs and spices, panko bread crumbs, roasted red bell pepper mango tartar sauce

Entrees

Fire Roasted New York Steak

Wild Hamakua mushroom ragout, port wine and smoked shallot reduction, roasted garlic mashed Yukon potatoes, and fresh seasonal vegetables

Baked Line Caught Mahi Mahi

Island fresh Mahi Mahi, miso-ginger aioli, oven baked to a golden brown on an alder wood plank, roasted macadamia nuts, flame broiled baby bok choy and truffle garlic fennel, and fresh seasonal vegetables

Huli Huli Chicken Breast and Coco Prawns

Hawaiian style chicken paired with coconut prawns, mango-papaya-passion fruit coulis, served over house fried rice, fresh seasonal vegetables

Desserts-choice of one

[See our Wedding Desserts Menu](#)

\$55.00/guest

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“The Cattleya” Plated Dinner

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea or iced tea

Salad and Appetizer included
Choice of Entree and Dessert

Salad

Kahuna Don's Island Breeze Salad

Mixed greens, fresh papaya, mango, pineapple, avocado and roasted pecans, tossed with our mango citrus vinaigrette

Appetizer

Seared Peppered Ahi

Fresh caught Ahi loin coated with cracked black pepper and spices seared rare, sake shoyu, pickled ginger, sea salad, pineapple-ginger coconut wasabi sauce

Entrees

Mauna Loa Filet Mignon

Tender filet mignon, veal demi-glace and caramelized onions, sprinkles of bleu cheese, savory rosti potatoes and yar butter, and fresh seasonal vegetables

Fresh Catch

Island fresh line caught fish, flame broiled, Champagne and passion fruit beurre blanc, steamed white rice, mango-papaya-strawberry salsa, and fresh seasonal vegetables

Chicken Marsala with Lobster

Large wing bone-in breast of chicken lightly dusted, pan seared in white truffle oil served along side slipper lobster tail with a Marsala wine and Hamakua mushroom sauce, and fresh seasonal vegetables

Desserts-choice of one

[See our Wedding Desserts Menu](#)

\$65.00/guest

Plated Dinner Menu is available for groups of 10 guests or more. There is an additional charge of \$3.00 per guest if dinner count falls below 10 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

Dinner Buffet

Bakery fresh bread and butter, freshly brewed coffee or decaffeinated coffee, herbal tea or iced tea

Choice of Salads, Entrees, and Desserts

Choice of one (1) Appetizer

Note: Appetizer selection is only for Cymbidium Blossom and Cattleya Blossom

Salads

Garden Fresh Spring Mix with House Dressings

Sweet Maui Onion and Cucumber Namasu

Toasted Coconut-Banana Salad

Island Shrimp Salad

Island Tropical Fruit Tray

Appetizers

Vegetable Spring Roll with Asian Slaw

Shrimp and Pork Pot Sticker with finadeni sauce

Coco Prawns with Pineapple-Mango Remoulade

Entrees

Ricotta Stuffed Ravioli – port wine and balsamic marinara

Chicken Marsala – wild Hamakua mushrooms

Grilled Mahi Mahi – topped with papaya and mango salsa

BB-Q Pork Ribs – back ribs dry rubbed, braised in honey, flame broiled in our mango bb-q sauce

BB-Q Alaskan Salmon – wild caught salmon with a zesty Island bb-q sauce

Slow Roasted Leg of Lamb – pesto, port wine reduction and natural jus

Teriyaki Beef – tender marinated teriyaki beef strips

Kalua Pork with Cabbage – smoked Imu style pork, shredded and served with braised cabbage

Chicken Adobo – atop a bed of long rice in tangy Adobo sauce

Center Cut Pork Loin – stuffed with mushroom duxelle, red bell pepper mango chutney

Huli Huli Chicken – orange Grand Marnier ginger glaze

Grilled Wild Alaskan Salmon – fennel with a raspberry beurre blanc

Roasted Char Sui Duck – stir-fry buck wheat noodle and vegetables

Coconut Prawns – mango tartar sauce

Wine Poached Ono – coconut-pineapple glaze and lychee fruit

Pan Seared Macadamia Nut Mahi Mahi – tropical fruit relish

Sea Food Curry – saffron rice

Up Country Lasagna – roasted vegetables, tangy port wine and balsamic marinara

Pork Chow Mein Noodles – stir fried vegetables

Grilled Vegetable Frittata – grilled seasonal vegetables baked in a bread custard with cheese topping

Fried Tofu with Thai Vegetables – soba noodles

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Dinner Buffet (continued)



Desserts

[See our Wedding Desserts Menu](#)

“The Dendrobium Blossom” Buffet - \$35.00/guest

Select three (3) entrees, two (2) salads, two (2) desserts

“The Cymbidium Blossom” Buffet - \$45.00/guest

Select three (3) entrees, two (2) salads, one (1) appetizer, two (2) desserts

“The Cattleya Blossom” Buffet - \$55.00/guest

Select four (4) entrees, two (2) salads, one (1) appetizer, three (3) desserts

Dinner Buffet Menu is for a group of 25 guests or more. There is an additional charge of \$3.00 per guest if lunch count falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

Wedding Desserts Menu

Matching Bridal Wedding Cake decorated Sheet Cake for guest

Coconut Sheet Cake

Pineapple Upside down Cake

Chocolate Bavarian Cream Cake

Carrot Cake with Cream Cheese icing

Bavarian Banana Mac Nut Cake

Coconut-Banana-Guava Cake

Fresh Fruit and Berry Tarts

German Chocolate Cake

Coconut Caramel Cake

Macadamia Nut Cream Pie

Coconut Cream Pie

Strawberry Short Cake

Caramel Flan

Chocolate Raspberry Cake

Black Forest Cake

Chocolate Mirror Glaze with fresh Raspberries

We will be happy to make any dessert request from our guest that is not offered here. There will be additional charges for any changes, added or customized items. The Chef will be happy to meet and discuss any and all special requests or concerns with the Bride and Groom or Wedding Planner.

Beverage Arrangements

	Hosted Bar	Cash Bar
Standard Brand Cocktail	\$6.75	\$7.25
Premium Brand Cocktail	\$8.50	\$8.25
Domestic Beer	\$5.25	\$5.75
Imported & Premium Beer	\$5.75	\$7.00
House Wine	\$7.00	\$7.50
House Champagne	\$8.00	\$8.50
Tropical Drinks		
Smoothies with Alcohol	\$8.75	\$9.75
Smoothies without Alcohol	\$7.00	\$8.50
Cordials, Liqueurs & Cognacs	\$9.00	\$9.75
Two (2) Liquor Drinks	\$9.25	\$9.75
Bottled Water	\$3.50	\$4.00
Soft Drinks	\$3.25	\$3.75
Assorted Juices	\$3.75	\$4.25
Punch by the Gallon (without Alcohol)	\$40.00	N/A
Mai Tai or Champagne Punch by Gallon	\$110.00	N/A

A \$150.00 bartender fee will be assessed if bar total is under \$500.00.

All Hosted Beverage prices are subject to change at the resorts discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

Beverage Arrangements

Hosted Cocktail Service is priced by the hour, minimum of two (2) hours

Hosted Cocktail Service

Standard Bar	\$17.75/guest
Mixed Cocktails, Domestic Beer, House Wine/Champagne, Soft Drinks	
Additional Hour	\$8.50/guest
Premium Bar	\$18.75/guest
Mixed Cocktails, Domestic/Import/Premium Beers, House Wine/Champagne, Soft Drinks	
Additional Hour	\$9.25/guest
Beer, House Wine and Soft Drinks	\$17.50/guest
Additional Hour	\$8.25/guest

A \$150.00 bartender fee will be assessed if bar total is under \$500.00.

All Hosted Beverage prices are subject to change at the resorts discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.