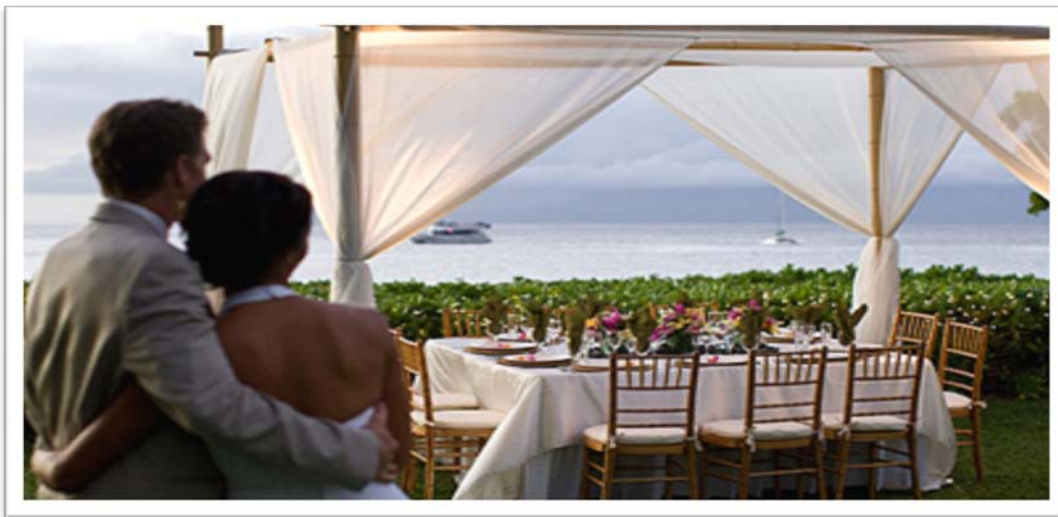


Royal Lahaina Resort

Romance Center Menus



2009/2010

Dinner Buffets

Choice of Entrée, all others included

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*
- Baby shrimp and vegetable noodles- *bay shrimp, served with pan-seared 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*
- Chinese five-spiced pork loin- *spiced rubbed, baked, served with julee*
- Hawaiian style kalua pork- *smoked, imu style shredded pork*
- Hawaiian style kalua turkey- *smoked, imu style shredded turkey*
- 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, and Haupia (*coconut pudding*)

Two entrees \$64.00 per guest

Additional entrees \$9.00 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 17% gratuity and 4.166% general excise tax unless otherwise noted.

Plated Dinner

Choice of Salad, Entrée and Dessert

Salads

- Caesar Salad with foccacia 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

Vegetarian Roasted Harvest Napoleon

\$47.00 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

\$47.00 per guest

Sliced tofu presented with steamed white rice, carrots, onion, peppers, zucchini, celery and asparagus

Mac nut crusted Breast of Chicken

\$53.00 per guest

Served with coconut beurre blanc, seasonal vegetables and steamed rice

Lemon Caper Chicken Breast

\$54.00 per guest

Sautéed and presented with oven roasted potato and Chef's selection of local vegetables

Mac Nut Crusted Mahi Mahi

\$57.00 per guest

Tropical salsa and lilikoi beurre blanc served over steamed rice and Kula vegetables

Herb Crusted Fresh Hawaiian Catch

Market price per guest

Sautéed fresh catch, roasted garlic fumet, purple sweet potatoes, Kula vegetables

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 17% gratuity and 4.166% general excise tax unless otherwise noted.

Plated Dinner *(continued)*

Roasted Filet Mignon

\$63.00 per guest

8oz filet presented with wild mushroom demiglaze, Maui onion mashed potato and Chef's selection of seasonal vegetables

Petit Filet and Lobster Tail

\$75.00 per guest

4oz petit filet mignon and lobster tail served with roasted red potatoes and seasonal vegetables

Dessert Options

Chocolate Layered Cake

For the chocolate lovers, garnished with raspberry sauce

Banana Caramel Cheese Cake Wrap

Sweet caramel cheesecake wrapped and tossed in cinnamon sugar served with fresh bananas and caramel sauce

Moist Carrot Cake

Moist and not too sweet served with hawaiian vanilla zabaglione

Trio of Tropical Sorbet

Presented on a ti leave base with pineapple garnish

Coconut Pineapple Cheesecake

New York style cheese cake with sweet sauce drizzle

Wedding Cake Plating Service Available

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 17% gratuity and 4.166% general excise tax unless otherwise noted.

Beverage Arrangements

	Host Bar	Cash Bar
Well Brands:		
Seagrams Vodka, Burnetts Gin, Buen Amigo Tequila, Clan McGregor Scotch, Early Times Bourbon, Korbel Brand	\$8.00	\$9.00
Premium Brands:		
Stoli Vodka, Tanguray Gin, Bacardi Rum, Herradera Tequila, Dewards Scotch, Johnny Walker Whisky, Jack Daniels Bourbon	\$9.00	\$10.00
Domestic Beers: Budweiser, Bud Light, Coors Light	\$7.00	\$8.00
Import Beers: Heineken, Corona, Hinano	\$8.00	\$9.00
House Wine: Guenoc Chardonay and Cabernet	\$8.00	\$9.00

Enhancements

Cordials:		
Bailey's, B&B, Remy VSOP, Amaretto, Grand Marnier, Cointreau, Brandy, Courvoisier, Kahlua	\$11.00	\$12.00
Local Beers:		
Longboard, Bikini Blonde, Big Swell IPA, Fire Rock	\$8.00	\$9.00
Hawaiian® bottled water		
Sparkling, or mineral water	\$4.00	\$5.00
Soft drinks	\$4.00	\$5.00
Tropical Drinks	\$10.00	\$12.00

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

Cash Bar prices are **INCLUSIVE** of 17% 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 17% 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.

Terms and Conditions Agreement

Setup Services

\$500.00 per event

All wedding receptions require a setup services fee. Services include the reservations of your site, tableware, lighting and standard chairs.

Site Fee

\$500.00 per event

All wedding receptions require a site fee. Each of our three outdoor sites (Villas, Canoe, and Oceanfront Cottage) requires a fee of \$500.00. Beach House receptions require additional site fees. Please inquire with the Romance Center about Beach House events.

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 banquets and 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 17% 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 17% gratuity and 4.166% general excise tax unless otherwise noted.

Event Services

A 17.0% 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.

Terms and Conditions Agreement *(continued)*

Deposit and Payment

In order to secure your reservation, a \$500.00 non-refundable deposit will be required along with a signed event cost estimate. 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 _____