

Weddings ~ Lunch

A Congratulatory Toast with a glass of House Champagne at the start of Lunch. Menu includes Fresh Baked Taro Rolls and Butter, Kona Blend Coffee or a Selection of Herbal Teas

For parties up to 40 persons
Minimum 10 persons

Menu A

\$50 ++ per person

Starter

Salad of Mix Greens

Topped with a Creamy Tarragon Dressing

Entree

Grilled Island Chicken Breast

Topped with Port Wine Shitake Mushroom Sauce

Served with Garlic Mashed Potatoes and Seasonal Vegetables

Dessert

Macadamia Nut Ice Cream

Menu B

\$65 ++ per person

Starter

Portuguese Bean Soup

Salad Of Seared Scallops

On a Butter Leaf- Lettuce topped with Papaya Seed Dressing

Entrees - choice of one per group -

Sautéed "Island Fresh Ahi"

Topped with a Thai Tomato Basil Vinaigrette on a bed of Linguine Pasta

Served with Seasonal Vegetables

OR

Seared Tenderloin of Beef

With Wild Mushrooms and Onions

Served with Garlic Mashed Potatoes Seasonal Vegetables

Dessert

Macadamia Nut Ice Cream

Prices subject to 20 % service charge
and applicable sales tax

Weddings ~ Dinner

A Congratulatory Toast with a glass of House Champagne at the start of Dinner. Menu includes Fresh Baked Bread and Butter, Kona Blend Coffee or a Selection of Herbal Teas

For parties up to 40 persons

Minimum 10 persons

Menu A

\$78 ++ per person

Starter

Portuguese Bean Soup

Salad

Seared Jumbo Scallops Salad

On a Butter Leaf- Lettuce topped with Pimento Vinaigrette

Entree

Sautéed Fresh "Catch of the Day"

*Topped with a Thai Tomato Basil Vinaigrette on a bed of Linguine Pasta
Served with Seasonal Vegetables*

OR

Broiled New York Steak

*Topped with Wild Mushroom Port Wine Sauce
Served with Garlic Mashed Potatoes and Seasonal Vegetables*

Dessert

Macadamia Nut Ice Cream

Menu B

\$88 ++ per person

Starter

Peppered Seared Ahi

with Wasabi Aioli Sauce.

Salad

Salad of Butter Leaf Lettuce

Topped with Papaya Seed Dressing

Entrees

Crab Stuffed Butter-flyed Prawns

With Sweet Chile Cream Sauce

and

Seared Petite Beef of Tenderloin

Topped with Wild Mushrooms and Onions

Served with Garlic Mashed Potatoes and Sautéed Seasonal Vegetables

Dessert

Macadamia Nut Ice Cream

Prices subject to 20 % service charge
and applicable sales tax

Weddings ~ Dinner

A Congratulatory Toast with a glass of House Champagne at the start of Dinner. Menu includes Fresh Baked Bread and Butter, Kona Blend Coffee or a Selection of Herbal Teas

For parties up to 40 persons
Minimum 10 persons

Menu C

\$ 98 ++ per person

Starter

Smoked Salmon & Ahi Tartar

with Tobiko, Cucumber, Crème Fraiche and Sourdough Croutons

Salad

Grilled Jumbo Shrimp

With Mixed Green Salad tossed with Balsamic Vinaigrette

Entree

Broiled Spiny Lobster Tail

Topped with Citrus Sauce

and

Beef Wellington

With Port Wine Sauce

Dessert

Macadamia Nut Ice Cream

Children Menu

\$ 22 ++ per person

Entrée

Combination of:

Teriyaki Beef

Spaghetti with Marinara Sauce

Breaded Shrimp

with Furikake Rice & Seasonal Fruits

Ice Cream

Fresh Orange Juice

Prices subject to 20 % service charge
and applicable sales tax