



# CONTINENTAL

A minimum surcharge of \$500.00 will apply for 25 or less guests

## HEALTHY SUNRISE

**\$44.00 Per Person**

- Tropical Fruit & Yogurt Parfait – V | GF
- Chilled Apple Juice and Guava Juice – V | GF | DF
- Chef's Selection of Muffins – V
- Choice of Pina Colada, Blueberry, Banana & Macadamia Nut
- Gluten Free Options – Cranberry Orange, Blueberry & Chocolate
- Watermelon | Papaya Wedges – V | GF | VG | DF
- Egg White Frittata – V | GF
- Spinach, Mushroom & Cheddar Cheese
- Anahola Granola – V
- Almond Milk, 2% Milk, Whole Milk
- Healthy Shots – V | GF | VG | DF
- Green Smoothie and Power C Juice
- Kaua'i Regular Coffee and Decaffeinated Coffee
- Selections of Hot teas

## CONTINENTAL BREAKFAST

**\$42.00 Per Person**

- Chilled Orange Juice and Cranberry Juice – V | VG | GF | DF
- Seasonal Fruit Platter – V | VG | GF | DF
- Individual Flavored Yogurts – V | GF
- Chef's Selection of Assorted Pastries & Muffins – V
- Breakfast Bread – V
- White & Wheat Bread | Bagel | English Muffins
- Tropical Preserves & Whipped Butter
- Hot Oatmeal – V | VG | GF
- Dried Fruit, Nuts & Raw Sugar
- Kauai Regular Coffee and Decaffeinated Coffee
- Selection of Hot Teas

## ROYAL CONTINENTAL

**\$44.00**

- Chilled 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 & Kauai Honey

Anahola Granola  
Almond Milk, 2% Milk, Whole Milk

Oatmeal – V  
Dried Fruit, Nuts, Kauai Honey

Kauai Regular and Decaffeinated Coffee  
Selection of Hot Teas

V – Vegetarian  
VG– Vegan  
GF– Gluten Free

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# PLATED BREAKFAST

A minimum surcharge of \$500.00 will apply for 25 or less guests

Plated breakfasts include orange juice, Kaua'i regular coffee, decaffeinated coffee and a selection of hot teas.

## ISLAND BREAKFAST

**\$42.00 Per Person**

- Banana Muffins – V
- Fresh Cut Pineapple | Papaya – V | GF
- Fresh Scramble Eggs with Cheddar – V | GF
- Red Rose Breakfast Potatoes & Fresh Herbs – V | GF
- Choice of Portuguese Sausage or Bacon

## FLAVORS FROM JAPAN – V

**\$42.00 Per Person**

- Miso Soup | Grilled Salmon | Tamagoyaki, Furikake
- Rice, Pickled Vegetables | Fresh Papaya Wedge | Strawberry

## HEALTHY START

**\$42.00 Per Person**

- Pineapple Coconut Tapioca – V | GF | DF
- Egg White Spinach & Mushroom Frittata – V | GF
- Oatmeal with Fruits and Nuts – V

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# BUFFET BREAKFAST

A minimum surcharge of \$500.00 will apply for 25 or less guests

## LOCAL BREAKFAST BUFFET

**\$59.00 Per Person**

- Chilled Guava Juice and Orange Juice
- Assorted Flavored Yogurt – V
- Pineapple and Papaya Wedges – V | GF | VG
- Assorted Freshly Baked Croissants, Pastries, Muffins & Scones
- Oatmeal – V
- Dried Fruits, Nuts, Brown Sugar & Kauai Honey
- Ube Malasada with Cinnamon & Sugar – V
- Local Favorite – Loco Moco
- Burger Patty, Steamed Rice, Egg & Onion Gravy
- Hawaiian French Toast – V
- Maple Syrup & Whipped Butter
- Portuguese Sausage
- Potato (Select One) – V | VG
- Hash Brown | Lyonnaise Potatoes | Sauteed Potatoes with Peppers | Roasted Red Rose Potatoes | Crispy Breakfast Potatoes | Roasted Melody Potatoes
- Kaua'i regular coffee, decaffeinated coffee and a selection of hot teas.

## ROYAL SONESTA BREAKFAST BUFFET

**\$55.00 Per Person**

- Chilled Orange Juice & Passion Orange Juice

## FILIPINO BREAKFAST BUFFET

**\$54.00 Per Person**

- Chilled Guava and Orange Juices
- Pineapple and Papaya Wedges – V | GF | VG
- Assorted Fresh Baked Pastries | Muffins | Mini Croissants
- Taho – Silken Tofu with Sago & Sugar Syrup – V | VG
- Banana Spring Roll – V | GF | VG
- Arroz Caldo – Filipino Rice Porridge – V | GF
- Egg | Green Onion | Fried Garlic | Fresh Ginger | Calamansi
- Entree
- Garlic Fried Rice – V | GF | DF
- Scramble Eggs – V | GF | DF
- Crispy Bacon
- Corn Beef Hash with Potato & Onion
- Pancake | Maple Syrup | Whipped Butter – V
- Kauai Coffee (Regular / Decaf)
- Selection of Hot Tea

## ROYAL SONESTA WELLNESS BREAKFAST BUFFET

**\$55.00 Per Person**

- Chilled Fruit Juices
- Seasonal Fresh Fruits – VG | GF
- Carrot | Orange | Ginger | Turmeric Shooter – VG | GF



Seasonal Sliced & Whole Fruit Display – V | VG

Assorted Freshly Baked Croissants, Pastries, Muffins & Scones

Toaster Station  
Bagels, English Muffins, Breakfast Breads, Whipped Butter, Cream Cheese and Tropical Preserves and Kauai Honey

Scrambled Eggs – V | GF | DF

Turkey Sausage

Bacon

Portuguese Sausage Fried Rice

Hash Browns – V | GF

Kauai Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas

Carrot | Orange | Ginger | Pumpkin Shooter – VG | GF

Gluten Free Blueberry Muffins | Gluten Free Cranberry Orange Muffins

Greek Yogurt Parfait – GF | V  
Kiwi | Season Berries | Chia Seeds | Organic Agave

Power Grains – VG | GF  
Farro | Quinoa | Kale | Mushroom | Roasted Tomato

Turkey Sausage – DF | GF

Egg White Scramble – V | GF | DF

Mushroom | Spinach | Zucchini Frittata – V | GF

Kauai Coffee | Decaffeinated Coffee | Herbal Teas

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# 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 \$200 per attendant.

## ENHANCE YOUR BREAKFAST BUFFET OR PLATED MENU

Hot Oatmeal – V | VG | DF – \$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

Bacon Strip | \$15 per person

Sausage Links | \$15 per person

Potatoes of the Day V | GF | VG – \$11 per person

### **Breakfast Sandwich & Wrap**

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 – \$25  
Potato | Tofu | Spinach | Onion | Peppers | Nutritional Yeast | Avocado | Salsa Fresca

Buttermilk Pancakes or French Toast – V – \$22 per person  
Serve with Strawberry & Pineapple Sauce, Whip Cream & Syrup

Smoked Salmon Bagel \$28 ea  
Cream Cheese, Capers, Onions, Cucumber, Local

## ADDITIONAL ENHANCEMENTS TO YOUR BUFFET OR PLATED MEAL

### **Baker's Dozen**

Gluten Free Muffins \$96 per dozen  
Blueberry | Cranberry Orange | Chocolate

Turnovers \$96 per dozen  
Assorted apple, Pineapple, Ham & Cheese

Malasadas \$96 per Dozen  
Chocolate and Vanilla Cream Dips

### **By The Station**

Chilled Juice Station \$115 per gallon  
Choice of Pineapple, Guava, Orange, Cranberry, Grapefruit or Apple

Omelet Station | \$24 per person (Outdoor Venue Only)  
Prepare to order Omelets and Eggs. Toppings include Ham, Bacon, Sausage, Crabmeat, Assorted Cheeses, Seasonal Vegetables, Salsa Fresca & Hot Sauces

Acai Pineapple Bowl – V | GF – \$24 per person  
Acai Puree Frozen, Tropical Fruits, Banana, Papaya, Pineapple, Berries, Coconut, Kiwi, Granola, Chia Seed & Kauai Honey

Pancake Station – V – \$22 per person (Outside Venue Only)  
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

MORNING BEVERAGES

Freshly Brewed Coffee | \$125 per Gallon – **TWO GALLON MINIMUM**

Freshly Brewed Decaffeinated Coffee | \$125 per Gallon – **TWO GALLON MINIMUM**

Hot Tea Selection | \$125 per Gallon – **TWO GALLON MINIMUM**

Fresh Orange Juice | \$115 per Gallon  
Fresh Grapefruit Juice | \$115 per Gallon

Apple Juice | \$115 per Gallon  
Cranberry Juice | \$115 per Gallon  
Passion Orange Juice | \$115 per Gallon

Whole Milk, Skim Milk, Almond Milk, Soy Milk | \$45 per Carafe

Individual Smoothies – V | VG | GF \$12 per 8oz Glass  
Mango Strawberry, Blueberry Kale, Spinach Avocado  
Banana

Coconut Water | \$12 per Bottle

Evian Still Water | \$7.00 ea

Evian Sparkling Water | \$7.00 ea

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# 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 \$500.00 will apply for 25 or less guests

## PLATED LUNCH

### Soups

Portuguese Bean Soup \$15

Smoked Ham Shank, Portuguese Sausage, Macaroni & Cabbage

Tomato Basil Soup – V | VG | GF – \$15

Vegan Miso and Shiitake Soup – V | VG | GF | DF – \$15

### Salads

Citrus Salad – V | VG | GF | DF – \$15

Kale, Mix green & Radicchio, Orange & Grapefruit Sections, Asian Citrus vinaigrette

House Caesar – V – Salad \$15

Tender Hearts of Romaine, Roasted Red Peppers, Bread Sticks, Shaved Parmesan & Caesar Dressing

Local Farmer Salad – V – \$15

Seasonal Vegetables, Mix Green Lettuce, Taro Bread Croutons, Lilikoi Ginger Vinaigrette

### **Entrée**

Kalua Pork \$50

Jasmine Rice | Coconut Sweet Potato Mash | Saute Spinach | Lomi Lomi

Guava BBQ Breast of Chicken \$60

Asian Greens | Kim Chee | Kaffir Lime Fried Rice

Seared Farm Raised Salmon – Pescatarian – \$75

Saffron Cous – Cous, Baby carrot, Spinach, Citrus Salsa & Kabayaki butter

Stuffed Chicken Breast \$72

Portuguese Sausage & Provolone Cheese. Spinach.

Roasted Red Peppers, Shiitake Mushroom Risotto,  
Buttered Asparagus & Basil Oil

Slow Cooked Boneless Ribs \$75  
Mashed Potato, Buttered Asparagus & Demi Glaze

Hawaiian Seasonal Fresh Catch – GF Available – \$75  
Simple Grilled with Alae Salt, Yuzu Beurre Blanc  
Sweet Potato Mash, Baby Carrot & Spinach

Chefs Special “Indian Trio” \$85  
Tandoori – Shrimp, Yogurt, Spices, Ginger & Garlic  
Aloo Bhaji (Potato Curry) – Potato, Tomato, Dhania,  
Cumin & Chili  
Pilau (Rice & Peas) – Spice Rice & Peas, Basmati Rice,  
Peas, Cumin Seeds, Onion & Turmeric

**Desserts By Chef Orly Patisserie**

German Chocolate Cake \$18  
Tiramisu Cake \$18  
Lilikoi – Ube Cheesecake \$18  
Haupia Cream Cake \$18  
Mango Mousse Cake \$18

GF/VG Option  
Fresh Fruit Plate \$18

V – Vegetarian  
VG– Vegan  
GF– Gluten Free

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# LUNCH BUFFETS

All Lunches are Accompanied with Freshly Brewed Coffee & Fine Tea Selection

Prices are per person unless otherwise noted

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## KALAPAKI BEACH DELI BUFFET

**\$65.00 Per Person**

Potato Macaroni Salad – V

Brown Rice & Quinoa, Kale Salad / Calamansi & Apple  
Vinaigrette – V | 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 / Sour Dough Breads / French Baguette  
& Taro Rolls

Potato Chips

Desserts

Homemade Cookies

Strawberry Swirl Cheesecake

Mango Mousse Cake

## NAWILIWILI LUNCH BUFFET

**\$75.00 Per Person**

Local Farmer Salad Bar – V:

Local Grown Greens & Shaved Vegetables  
Creamy Sesame Dressing

Potato Macaroni Salad – V

Buttered Mashed Potato – V | GF  
Steamed White Rice – V | VG | GF | DF

Black Pepper Garlic Chicken / Vegetable Chow Mein

Pot Roast Beef / Roasted Garlic & Mushrooms

Taro Rolls and Butter

Desserts

Guava Mousse Cake

Haupia Cake

Strawberry Swirl Cheesecake

Lemon Bar

Kauai Cookies

## SUMMER GRILL BUFFET

**\$85.00 Per Person**

Hawaiian Grown Lettuces / Shaved Vegetable /  
Calamansi & Papaya Seeds Vinaigrette – V | VG | GF |  
DF

Sliced Seasonal Fruit – V | GF | DF

Grilled Redskin Potato Salad / Auntie Lilikoi Mustard  
Vinaigrette – V | GF | VG | DF

Grilled Vegetable Cous Cous Salad – V | GF | VG | DF

Griddle Rosemary Potato Wedges – V | VG | GF | DF  
Steamed White Rice – V | VG | GF | DF

Pan Seared Mahi Mahi, Lemongrass Butter, Tropical Salsa – GF

Bratwurst with Honey Ale Onions, Grilled Vegetable

Kalbi Chicken, Chap Chee Noodles & Vegetables

Taro Rolls and Butter

Desserts

Lilikoi Mousse Cake

Homemade Cookies

Banana Bread

Tiramisu Cake

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VG– Vegan

GF– Gluten Free

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# SPECIALTY LUNCH BUFFETS

All Lunches are Accompanied with Freshly Brewed Coffee & Fine Tea Selection

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## PAN ASIA

**\$85.00 Per Person**

Creamy Coconut Ginger Chicken Soup – GF

Chuka Soba Noodle Salad – V  
Napa Cabbage, Bean Sprouts, Carrots, Sesame Seeds,  
Sesame Vinaigrette

Wakame & Ahi salad – GF  
Cucumber, Seaweed & Sesame Seed, Crusted Ahi rare

Wok Fried Vegetable Cake Noodles – V  
Char Siu Pork Banh Minh  
Short Rib Pho, Flat Noodles & Asian Herbs – GF  
Pot Stickers with Ponzu Sauce

### Dessert

Strawberry Mousse Cake  
Tiramisu  
Brownies  
Lemon Raspberry Bar

## HAWAIIAN FLAVOR

**\$85.00 Per Person**

Portuguese Bean Soup  
Smoked Ham Shank, Portuguese Sausage, Macaroni &  
Cabbage

Shrimp Soba Salad  
Watercress, Tomato, Cilantro, Green Onion &  
Jalapeno  
Tamari Ginger Vinaigrette

Huli Huli Chicken Wrap

## TASTE OF ITALY

**\$85.00 Per Person**

Homemade Minestrone Soup – V | VG | DF

Insalata Caprese – V  
Tomato, Buffalo Mozzarella, Balsamic Syrup, Basil  
Chiffonade

Kale Caesar Salad  
Grilled Chicken Pesto, Bacon Bits, Parmesan Cheese,  
Garlic Bread

Pan Seared HI Catch, Wailua Herb Butter, Alii  
Mushroom Risotto

Chicken Parmesan  
Marinara Sauce, Mozzarella Cheese & Polenta Cakes

Vegetable Penne Pomodoro – V

Herb Focaccia & Cheese Bread Sticks

### Dessert

Lilikoi Panna Cotta Shooter  
Tiramisu Cake  
Homemade Cookies  
Lemon Bars

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

**Desserts**

Haupia Cream Cake  
White & Dark Chocolate Cake  
Kauai Cookies  
Banana Bread

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# BOXED LUNCH

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## BOXED LUNCHES

Includes Choice of Wrap or Sandwich, Pasta Salad, Cookies, Whole Fruit and Bottled Water

### Triple Decker \$52

Ham, Roasted Turkey, Provolone, Jack Cheese, Lettuce, Tomato, Bacon and Avocado with Cranberry Aioli on Whole Grain Bread

### Roasted Vegetable & Portobello on Focaccia – V – \$50

Portobello Mushroom, Roasted Red Bell pepper, Roma Tomato, & Local Greens with Goat Cheese

### Chicken Spinach Wrap \$45

Grilled Chicken, Dried Cherries, Walnuts, Romaine & Bleu Cheese Dressing

### Roast Beef Brioche Bun \$52

Swiss Cheese, Horseradish Cream, Roasted Roma, Local Lettuce

V – Vegetarian

VG– Vegan

GF– Gluten Free

## HAWAIIAN STYLE BENTO

**\$45.00 Each**

Portuguese Fried Rice | Teriyaki Chicken | Shrimp Tempura | Tamagoyaki | Pickled Vegetables

## STEAK & FISH BENTO

**\$55.00 Each**

Steamed Rice With Furikake | Kalbi Ribeye Steak | Seared Salmon | Kim Chee | Vegetables | Chimichurri Sauce

## VEGETARIAN BENTO

**\$40.00 Each**

Marinated Tofu | Roasted Roots Vegetable with Curry Sauce | Noodles with Vegetable

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# PASSED HORS D'OEUVRES

A minimum surcharge of \$500.00 will apply for 25 or less guests.

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

## BUTLER PASSED

### (Priced Per Piece)

#### Hot

Bacon Wrapped Sea Scallop, Kabayaki Sauce \$9

Bacon Wrapped Shrimp, Sriracha Aioli \$9

Chimichurri Beef Skewers, Kalbi Sauce \$8

Teriyaki Chicken Skewers Pineapple Chutney \$6

Vegetable Spring rolls with Ginger Plum Sauce – V – \$6

Spinach Stuffed Mushroom with Parmesan – V – \$7

Smoked Gouda & Crab Fritters, Tomato Coulis \$9

Pork & Vegetables Pot Sticker, Mustard Sauce \$6

#### Cold

Shrimp Summer Rolls, Mint Chili Sauce – GF – \$8

Tomato & Mozzarella Skewers, Pesto & Balsamic – V – \$7

Bacon Jam & Brie Crostini \$6

Shrimp Cocktail Shots – GF – \$8

Seared Ahi Wonton, Mango Relish & Wasabi Aioli \$9

Sesame Chicken Lettuce Wrap, Sesame Dressing – GF – \$8

White beans & Artichoke Crostini – V – \$6

Smoked Salmon On Toast Point \$8

Grilled Vegetables Skewers, Asian Chimichurri – V | VF  
| GF | DF – \$8

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# PUPUS & APPETIZERS

A minimum surcharge of \$500.00 will apply for 25 or less guests

Prices noted below are for a one (1) hour serve time.

## CHEF RECEPTION COLD STATIONS

### Vegetable Crudite – V | VG | GF

Local Farmer Vegetables, Asparagus, Broccoli, Tomatoes, Radish served with Ranch Dip & Roasted Pepper Hummus  
\$24 per person

### Fire Roasted Vegetable Display – V

Grilled Vegetables, Marinated roasted Tomatoes, Artichoke, Lemon pickled Olives, Kalamata olives, Basil Pesto Mozzarella, Feta Cheese & EVO & Balsamic  
\$28 per person

### Local and Imported Cheese Display – V

Chef’s Selection of Cheeses Accompanied with House made Apple chutney, Local Jams & Honey, Artisan Crackers, Bread Stick & House made Rolls  
\$35 per person

### Chef's Selection of Cured Euro Meats & Assorted Cheeses (Selection varies based on the availability of items)

Salami, Sopressata, Bresaola, Prosciutto & Cheeses; Dijon & Grain Mustards, Vegetables Jardiniere, Olives & Sliced Baquette  
\$42 per person

### Shellfish & Poke Display – Gluten Friendly

Ahi & Salmon Sashimi, Chilled Shrimp, Veggie Sushi Roll, Avocado Crab Roll & Spicy Hokkigai Poki, Hot Mustard Sauce, Cocktail Sauce, Wasabi Paste, Pickled Ginger, Horseradish, Lemon Wedges  
\$58 per person

## EXECUTIVE SAVORY

### \$43.00 Per Person

Charcuterie --  
Local & Imported Cheeseboard  
Assorted Deli Meats, Grain Mustard & Crackers  
Chicken & Cheese Quesadilla, Sour Cream & Salsa Fresca  
Pork Potsticker with Hot Mustard Sauce  
Kauai Coffee Spiced Mixed Nuts

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# PLATED DINNER

All Entrees are served with freshly baked Rolls and Butter, Choice of Salad or Soup, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Hot Teas

Appetizer Courses Available for an Additional Price.

A minimum surcharge of \$500.00 will apply for 25 or less guests

**MINIMUM OF 25 ORDERS PER ITEM.**

## APPETIZERS

Bacon Wrapped Scallop – GF – \$24  
Pea Puree, Roasted Red Pepper Syrup

Shrimp Cakes \$22  
Mango Salsa, Kaiware Sprout & Ponzu Butter Sauce

Chilled Mushroom Stack – V | GF \$22  
Grilled Portobello and Alii Mushrooms, Roasted Red Pepper, Blue Cheese, Balsamic Reduction & Basil Oil

Pasta Primavera Bowl – V | GF \$22  
Roasted Seasonal Vegetables & Basil Oil

## SOUP OR SALAD

Cauliflower Potato Soup – V | GF  
Parmesan and Truffle Oil

Pacific seafood Bisque En Croute  
Shrimp, Scallop & Herbs Croutons

Portuguese Bean Soup  
Smoked Ham Shank, Portuguese Sausage, Macaroni & Cabbage

Sonesta Salad \*Star for all Season\* – V  
Butter Lettuce Cup, Local greens, Grilled Vegetables, Edamame, Candied Walnuts, Feta Cheese, Exotic Flower Confetti & Calamansi Lilikoi Vinaigrette

Inspired Salad – V  
Local Grown mix lettuces / Rainbow carrots / Shaved Cucumber / garlic Croutons / Chopped Bacon / Ranch Dressing

## ENTREES

Filet Mignon \$151  
Maitre D' Butter and Red Wine Demi Glaze

Braised Boneless Short Ribs \$136  
Wasabi Infused Potato Parsnip Puree, Braised Bok Choy, Hamakua Mushrooms & Burgundy Sauce

Scaloppini of Pork \$131  
Quinoa & Brown Rice Pilaf, Sauteed Spinach Apple Fennel Salad, Lemon & Caper Butter

Korean BBQ Chicken \$124  
Jasmine Rice, Braised Bokchoy, Grilled Pineapple Salsa & Fried Garlic

Hawaiian Seasonal Catch \$151  
Sweet Potato Puree, Grilled Asparagus, Tropical Relish and Thai Herb Butter

Grilled Sustainable Salmon \$151  
Butter Squash Puree, Sesame Roasted Broccolini, Shemeji Dill Beurre Blanc

Macnut Crab Crusted Mahi Mahi \$151  
Roots Vegetable Risotto, Edamame Salad, Kabayaki Butter Sauce

## VEGETARIAN

Mushroom Ravioli \$85  
Sage, Roasted Garlic Pesto Cream and parmesan

Rice & Vegetables – V | VG | GF – \$85  
Cauliflower Fried Rice, Carrot, Kale, Tofu Macadamia



Tuscan Caesar – V  
Heart of Romaine, Broken Croutons, Crispy Parmesan  
and Roasted Herbs Tomato

Caprese Salad – V  
Fresh Mozzarella / Tomato / Sweet Basil / EVO &  
balsamic Syrup

**DESSERTS BY CHEF ONLY PATISSERIE (SELECT ONE)**

**\$18.00 Each**

German Chocolate Cake  
Tiramisu Cake  
Lilikoi – Ube Cheesecake  
Haupia Cream Cake  
Mango Mousse Cake

*GF/VG Option*  
Fresh Fruit Plate

V – Vegetarian

VG– Vegan

GF– Gluten Free

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Nut Chimichurri

**DUET PLATE OPTIONS**

Entrees are accompanied by Chef's Selection of  
Vegetable and Starch

Pepper Crusted Tenderloin and Bacon Wrapped  
Shrimp, Fried Shallot & Red wine Demi glaze \$161

Grilled Chimichurri Tenderloin & Teriyaki Chicken  
Breast (GF Option Available) \$161

Macnut Crusted Mahi Mahi with Lemon Grass Butter  
and Butteryaki Shrimp \$161

Peppered Crusted Tenderloin, Shallot Demi and  
Grilled Salmon with Dill Caper Butter \$161

# DINNER BUFFETS

All Dinners are Accompanied with Freshly Brewed Coffee & Fine Tea Selection

A minimum surcharge of \$500.00 will apply for 25 or less guests

## NAWILIWILI HARBOUR BUFFET

**\$145.00 Per Person**

Local Greens and Seasonal Vegetable Market Salad with Pumpkin & Sunflower Seeds, Blue cheese, Shaved Parmesan, Lilikoi Calamansi Vinaigrette & Garlic Croutons – V

Potato Macaroni Salad – V | GF  
Kale Quinoa, Black Bean Salad – V | VG | GF | DF  
Tomato Basil, Mozzarella Salad & Balsamic dressing – V

Fresh Baked Rolls, Bread & Butter

Steamed Rice – V | 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 Roots Vegetable & Shallot Merlot Sauce

Seafood Crusted Baked Salmon, Lemon Caper Butter

### Dessert

Guava Mousse Cake  
Chocolate Mousse Cake  
Homemade Cookies  
Lemon Bar

## ROYAL SONESTA BUFFET

**\$155.00 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

### Street Food Station

Char Siu Bao, Hoisin Sauce  
Fried Won Ton, Chinese Mustard  
Pot Stickers, Soy Mansi Sauce

### Entrée

Seasonal Vegetables with Chimichurri Sauce  
Pilaf Jasmine Rice  
Pasta Cauliflower Bolognese  
Pot Roast Beef with Root Vegetables  
Polynesian Chicken Curry  
Dynamite Salmon, Newburg sauce

### Dessert

Strawberry Swirl Cheesecake  
Ultimate Brownies  
Mango Mousse Cake  
Tiramisu Cake

V - Vegetarian  
VG- Vegan  
GF- Gluten Free

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# SPECIALTY BUFFET DINNER

A minimum surcharge of \$500.00 will apply for 25 or less guests

## LUAU BUFFET DINNER

**\$178.00 Per Person**

### SALAD & APPETIZER

Local Greens and Seasonal Vegetable Market Salad –  
V | VG | GF | DF

Papaya Seed Dressing, Mango & Calamansi  
Vinaigrette,

Potato Macaroni Salad

Wedges of Local Pineapple, Papaya & Seasonal Fruits  
– V | VG | GF

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

### ENTREES

Local Style Fried Rice – V | GF | DF  
Mashed Sweet Potatoes, Coconut Butter – V | GF | DF  
Seasonal Vegetables, Herb Garlic Butter – V

Kalbi Steak, Gochujang Vegetables  
Kalua Pork, Sautee Cabbages  
Macadamia Nut Crusted Fresh Catch, Lemon Grass  
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

Fresh Brewed Coffee and Decaffeinated Coffee and  
Hot Teas

V - Vegetarian

VG- Vegan

GF- Gluten Free

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# THEMED BREAKS

Our Themed Breaks are a wonderful addition to any meeting or event. Breaks are served for a 30 minutes period anytime throughout the day. Minimum order of 25 people. Add \$10 per person for each additional 30 minutes.

A minimum surcharge of \$500.00 will apply for 25 or less guests

## BOOSTER BREAK

\$38.00 Per Person

- Pineapple Coconut Chia, Kiwi & Blueberries – V | VG | GF | DF
- Fresh Fruit Kebobs & Whole Fruit Display – V | VG | GF | DF
- Edamame Hummus and Crudite Shooters – V | VG | DF
- Green Smoothie & Power C Juice – V | VG | GF | DF

## ALA CARTE | FRUIT & SNACKS

- Seasonal Whole Fresh Fruit – V | VG | GF – \$4.50 ea
- Fresh Fruit Skewers with Greek Yogurt Shooter – V | GF – \$72 per Dozen
- Fruit Flavored Individual Yogurts | \$9 ea
- Assorted Multi Grain Bars | \$6 ea
- Granola Bars & Nutri Grain Bars
- Individual Tropical Fruit Parfait | Kauai Honey | \$12 ea
- Hard Boiled Eggs | \$54 dozen
- Individual Cereal | Milk and Fresh Seasonal Berries | \$12ea
- Half Papaya | Cottage Cheese & Fresh Strawberry | \$12 ea
- Energy and Protein Bars | \$6 ea

## LOCAL CHIPS AND DIP

\$35.00 Per Person

## SAIMIN & CUP NOODLES BAR

\$10.00 Per Cup

- S&S Saimin | Spicy Kim Chee | Pho Noodles Cup
- Spam, Kamaboko, Boiled Eggs, Minced Green Onion

## HOUSEMADE SWEET

\$33.00 Per Person

- Assorted Freshly Baked Cookies
- Chocolate Chip Cookie, Oatmeal Raisin Cookie, Macadamia Nut Cookie & Sugar Cookie
- White & Chocolate Truffle Pops
- Ube Malasada
- Cinnamon Sugar & White Sugar
- Banana Lumpia
- Caramel & Chocolate Sauce

## ICE CREAM BREAK

\$32.00 Per Person

- Assorted Ice Cream Treats
- Fruit Pops | Ice Cream Sandwiches | Fudge Bars | Nutty Buddies
- Served in Roll Top Freezer

## REFRESHMENTS

- Assorted Pepsi Soft Drinks | \$6 ea
- Regular, Diet and Caffeine Free



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

Red Bull | \$9 ea

Coconut Water | \$9 ea

Evian Still Water | \$7.00 ea

Evian Sparkling Water | \$7.00 ea

Lemonade | \$125 per Gallon

Freshly Brewed Iced Tea | \$125 per Gallon

**ALA CARTE | SWEET & SALTY SNACKS**

White Chocolate Blondies | \$78 per Dozen

Rocky Road Brownies | \$78 per Dozen

Gluten Free Brownie | \$78 per Dozen

Blueberry Scone | \$78 per Dozen

Sticky Bun | \$78 per Dozen

Gluten Free Chocolate Chip Cookie | \$78 per Dozen

Swirl Cheesecake Squares | \$78 per Dozen

Lemon Bars | \$78 per Dozen

Chocolate Dipped Strawberries | \$78 per Dozen

Cookie Selection | \$78 per Dozen

Chocolate Chip Cookies, White Chocolate Macadamia Nut Cookies, Oatmeal Raisin Cookies, Sugar Cookies

Ice Cream Sandwiches and Frozen Fruit Bars | \$8 ea

Haagen-Dazs Ice Cream Bars | \$10 ea

Assorted Energy Bar Selections (Items may vary)| \$6 ea

Crunchy Peanut Butter Cliff Bar, Dark Chocolate Almond & Sea Salt Kind Bar (G/F & D/F), Sweet & Salty Peanut Chewy Granola Bar, Trail Mix (Peanuts, M&M's, Raisins, Almonds, Cashews)

Cup Cake Selection | \$78 per Dozen

Red Velvet, Vanilla, Chocolate

Red velvet, vanilla, Chocolate

Housemade Ube or Plain Malasadas – V – \$78 per Dozen  
Cinnamon Sugar, White Sugar

Local Favorite – "Turon" Banana Lumpia – V – \$78 per Dozen  
Served with Caramel Sauce

Chef Protein Box – V – \$24  
Mixed Nuts, Hard Boiled Egg, Cube Cheese, Grapes, Crackers

V – Vegetarian

VG– Vegan

GF– Gluten Free

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# BEVERAGES

# WINES

**Bartender Fees:**

Bartender Fee: \$150 per bartender first (3) three hours. \$75 per bartender for each additional hour. Required number of bartenders to be based on guaranteed number of attendees.

**Special Note Regarding Bar Arrangements**

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 the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

**\*\*BRANDS AND SELECTIONS SUBJECT TO AVAILABILITY\*\***

**SIGNATURE TIER WINES**

- Bulletin Place Cabernet Sauvignon
- Bulletin Place Merlot
- Bulletin Place Chardonnay
- Bulletin Place Sauvignon Blanc
- Wycliff Sparkling Brut

**PREMIUM TIER WINES**

- William Hill Estate Cabernet Sauvignon
- William Hill Estate Merlot
- William Hill Estate Chardonnay
- William Hill Estate Sauvignon Blanc
- La Marca Prosecco

**ULTRA PREMIUM TIER WINES**

- Parducci Small Lot Cabernet Sauvignon
- Parducci Small Lot Pinot Noir
- Louis Latour Chardonnay
- Spy Valley Satellite Sauvignon Blanc
- J. Vineyards California Cuvee

Corkage Fee: \$25 Per 750 ml bottle

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# BARS

**Bartender Fees:**

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**Special Note Regarding Bar Arrangements**

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**\*\*BRANDS AND SELECTIONS SUBJECT TO AVAILABILITY\*\***

**CASH BAR**

(Includes Tax and Service Charge)

House Wine | \$16 each  
By the Glass

Imported Beers |\$11 each

Domestic Beers| \$9 each

Local Beers | \$11 Each

Signature Tier Cocktail | \$22 each

Premium Tier Cocktail | \$24 each

Ultra Premium Tier Cocktail | \$26 each

Cordials| \$22 each  
\*Please inquire with Event Manager

Bottled Waters | \$8 each

Soda & Juices | \$8 each

**HOSTED BAR**

House Wine | \$13 each  
By the Glass

Imported Beers |\$9 each

**BARS**

**DOMESTIC BEER**

Bud Light  
Stella Artois

**IMPORTED BEER**

Corona Premier  
Corona Extra  
Heineken  
Heineken O.O  
Voodoo Ranger  
Fat Tire

**LOCAL BEER**

Kona Fire Rock Pale Ale  
Kona Long Board Island Lager  
Big Wave Golden Ale

**SIGNATURE TIER**

Svedka Vodka  
New Amsterdam Gin  
Cruzan Rum  
Jack Daniel's  
Rittenhouse Rye  
Corazon Tequila  
DeKuyper Cordials  
Carpano Vermouth

**PREMUM TIER**

Tito's Handmade Vodka  
Sipsmith Gin  
Bacardi Superior Rum

Domestic Beers| \$8 each

Local Beers | \$9 each

Signature Tier Cocktail | \$16 each

Premium Tier Cocktail | \$18 each

Ultra Premium Tier Cocktail | \$20 each

Cordials| \$16 each

\*Please inquire with Event Manager

Bottled Waters | \$6 each

Soda & Juices | \$6 each

High West Bourbon

Knob Creek Rye

Patron Tequila

DeKuyper Cordials

Carpano Vermouth

#### **ULTRA PREMIUM TIER**

Koloa White Rum

Pau Maui Vodka

Sipsmith Gin

High West Bourbon

Knob Creek Rye

Patron Tequila

DeKuyper Cordials

Carpano Vermouth

### **BAR PACKAGES**

#### **BEER, WINE & SOFT DRINKS**

First Hour | \$29 per person

Each Additional Hour | \$16 pp

#### **SIGNATURE BRANDS**

First Hour | \$34 per person

Each Additional Hour | \$17 pp

#### **PREMIUM BRANDS**

First Hour | \$37 per person

Each Additional Hour | \$22 pp

#### **ULTRA PREMIUM BRANDS**

First Hour | \$39 per person

Each Additional Hour | \$24 pp

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# RECEPTIONS

A minimum surcharge of \$500.00 will apply for 25 or less guests

All Stations with an Asterisk (\*) are required to be attended, \$200 per Chef Attendant for a two (2) hour serve time

## RECEPTION 1

**\$122.00 Per Person**

### Make Your Own Salad Bar

Local Grown Farm Green Lettuce & Romaine Lettuce.  
Roasted Beets, Grape Tomatoes, Shaved Cucumber,  
Shredded Carrots. – V | GF | VG | DF

Lilikoi, Calamansi Vinaigrette & Papaya Dressing

Potato Macaroni Salad – V

Chilled Shrimp with Cocktail Sauce and Lemon  
Wedges – V | GF

### Sliders Station\*

Philly Cheese Steak Sliders  
Chimichurri Thin Cut Steak with Grilled Onions, Red  
Peppers, and Mozzarella Cheese on Taro rolls

### Slow Roasted Pork Belly Sliders\*

Served on freshly steamed Bao Bun  
Hickory Barbecue, Daikon & Carrot Relish

### Get Your Hot Dogs\*

Bratwurst, Polish Sausage on Baguette, Sauerkraut  
and Onions, Shredded White Cheddar, Jalapeno, Dijon  
and Horseradish Cream

### On the Side

Garlic Fries with Paprika, and Sweet Potato with  
Onion Garlic Dip – V

### Dessert by Chef Orly Patisserie

Strawberry / Banana Cream Tarts  
Lilikoi Mousse Cake  
Mango Mousse Cake  
Cup Cake Bar – Chocolate; Red Velvet; Vanilla

## LOCAL RECEPTION STATION

**\$122.00 Per Person**

### Appetizers

Chilled Shrimp Cocktail Shooters / Mango Cocktail  
Sauce – GF

Shoyu Ahi Poke bowl – GF Optional

Avocado Crab Roll

\*\*

Chimichurri Beef Skewers / Grill Pineapple Salsa – GF

Roast Pork Belly Taco / Onion Tomato Salad – GF  
Optional

Oyster Chicken / Cake Noodles

### Tempura Station\*

Shrimp, Calamari & Vegetables, Tentsuyu & Sweet  
Chili Mint Sauce

Namasu – V | GF  
Tsukemono – V  
Furikake Rice – V

### Dessert Station By Chef Orly Patisserie

Guava Mousse Shooters  
White & Dark Chocolate Mousse Cake  
Guava Cream Cake  
Cup Cake Bar – Red Velvet; Chocolate; Vanilla

## RECEPTION 3

### Coffee Station

Regular Coffee, Decaffeinated Coffee and Selections of Hot Tea

### RECEPTION 2

**\$122.00 Per Person**

#### Make Your Own Salad Bar

Local Grown Farm Green Lettuces, Romaine Lettuce. Roasted Beets, Grape Tomatoes, Shaved Cucumber, Shredded carrots – V | GF | VG | DF

Lilikoi, Calamansi Vinaigrette & Papaya Dressing

Potato Macaroni Salad – V

Chilled Shrimp with Cocktail Sauce and Lemon Wedges – V | GF

#### Asian Noodle Station

Teriyaki Beef Skewer with Yaki Soba Noodles  
Garlic Shrimp Pad Thai – V | GF  
Sesame Chicken, Cake Noodles

#### Tempura Station\*

Shrimp, Calamari & Vegetables, Tentsuyu & Cocktail Sauce

Onion Ring – V  
Namasu – V | GF  
Tsukemono – V

#### Steamed Bun & Dumpling Station

Char Sui Bao, Shrimp & Pork Siomai, Bok Choy & Chili Shrimp Paste

#### On The Side

Onigiri Rice Ball with Furikake – V | VG

#### Dessert Station By Chef Only Patisserie

Guava Cream Cake  
Cup Cake Bar – Red Velvet; Chocolate; Vanilla  
Tiramisu  
Cookie Jars

Freshly Baked Rolls and Butter

**\$122.00 Per Person**

#### Make Your Own Salad Bar

Local Grown Farm Green Lettuce & Romaine Lettuce. Roasted Beets, Grape Tomatoes, Shaved Cucumber, Shredded Carrots – V | GF | VG | DF

Lilikoi, Calamansi Vinaigrette & Papaya Dressing

Potato Macaroni Salad – V

Chilled Shrimp with Cocktail Sauce and Lemon Wedges – V | GF

#### Pulehu Station\*

Kalbi Beef Sticks, Grilled Pineapple Salsa  
Chimichurri Veggies Kebobs – V | VG | GF

Thai Chicken Skewers, Peanut Sauce – GF Optional

#### Pasta Station\*

Cheese, Mushroom Ravioli, Tomato Cream Sauce – V  
Fettuccini Alfredo with Chicken Pesto  
Penne Primavera – V  
Garlic Bread

#### Taco Station – V | GF

Cajun Spice Fish, Cheddar Cheese, Salsa Fresca, Guacamole, Sriracha Aioli & Shredded Cabbage

#### On the Side:

Local Fried Rice – V | GF Optional  
Yaki Soba & Asian Vegetables – V

#### Dessert Station By Chef Only Patisserie

Mango Mousse Cake  
Lemon Squares  
Almond Berry Cream Tart  
Cookie Jars

#### Coffee Station

Regular Coffee, Decaffeinated Coffee and Selections of Hot Tea

### ROTISSERIE CARVINGS

*(Chef attendant required at all Carving Stations for*

3610 Rice Street Lihue – Kauai Hawaii United States |



### Coffee Station

Regular Coffee, Decaffeinated Coffee and Selections of Hot Tea

(One attendant required at all Carving Stations for \$200 for a two hour serve time)

### Slow Roasted Prime Rib \$550 – GF Optional

Serve 25 people

Au Jus, Horseradish Cream, Dinner Rolls

Mayonnaise, Dijon Mustard, Whole Grain Mustard, AI sauce & Tabasco

### Roasted Turkey \$350

Serves 25 people

Cranberry sauce, Giblet, Dried Fruit Stuffing & Dinner Rolls

### Pork Belly “Lechon” \$350 – GF Optional

Serves 25 people

Tomato Onion Relish, Hoisin Sauce, Ketchup & Steamed Bao Bun

### Grilled Atlantic Salmon \$400 – GF Optional | V | Pescatarian

Serves 25 people

Tropical Salsa, Wasabi Aioli & Kabayaki Glaze

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# GENERAL INFORMATION

## GENERAL 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 \$500.

### 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.

### MEAL ATTENDANCE GUARANTEES

Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

### LIMITED MENUS

## MISCELLANEOUS CHARGES

Bartender Fees: \$150 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.

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

Chefs and Culinary Attendants: Required for some menu items and are charged at \$200 per Chef Attendant for a two (2) hour serve time.

Banner Hanging Fee | \$100 per banner

Cake Cutting | \$2.50 per person

Corkage Fee for 750 ml bottles of Wines | \$25 per bottle

Delivery charge | \$2.50 per person

Electrical Power Drop | \$750 per event

Key Service | \$100 per cylinder

Outside Audio Visual Charge:  
Kauai Ballroom | \$2,500 per section  
Puna Ballroom | \$1,500 per section

### SHIPMENTS

Weight Charge  
0-10lbs \$7.00 each  
11-30lbs \$10.00 each  
31-50lbs \$20.00 each  
51-70lbs \$30.00 each  
71-100lbs \$40.00 each  
100+ lbs \$60.00 per 100 lbs

A storage fee of \$5.00 per box per day will apply to

Limited Menus: If an event is booked within ten (10) 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 ten (10) days of the function date.

## FOOD TO GO

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).

## 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 under age 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.

## AUDIO VISUAL

A complete line of audio visual aids are available through Encore, our in-house Audio Visual Provider. 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.

## DECORATIONS

Arrangements for floral centerpieces and event décor may be made through the Event Management department at an additional cost.

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 of in our banquet venues unless written approval is given by the Event Management Department.

## LIFE SAFETY

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

*Signed Permit Certificate, Kauai Fire Department*

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.

## MENU TASTING

\$150 per person | 12PM – 2PM Monday–Friday ONLY

Complimentary for up to (2) attendees with a contracted event.

Buffet Menu Tasting Guidelines: (2) salads OR soups, (4) entrée's

Plated Menu Tasting Guidelines: (2) salads OR Soups, (2) Appetizers, (2) entrees

## EVENT ENHANCEMENTS

Tiki Bar Decor | \$750 per bar per event

Table Centerpiece (Banquet Captain's Choice) |

Complimentary

Specialty Table Linen & Napkins | Inquire with Event Manager

signed Royal Sonesta Kauai Resort vendors  
Compliance Agreement and appropriate liability  
insurance for all participating parties.

## **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 this statement.

## **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.

## **SECURITY**

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

## **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.

## **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.

## **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.

## **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.

## **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.

# GUIDELINES

# ADDITIONAL FOOD & BEVERAGE INFORMATION

# ENERGIZE