



Package Options

ALL PACKAGES INCLUDE:

Bread and butter
Coffee, tea, iced tea, and water
Champagne and sparkling cider toast
Cake cutting
Necessary banquet staffing
Setup and tear down of Bali Hai equipment
Tables, chairs, white tablecloths, and choice of napkin color
Flatware and glassware
Dance floor
Free self-parking

HAWAII PACKAGE

Your choice of our luau buffet OR single entrée plated meal

Buffet: \$80 Lunch • \$95 Dinner
Plated: \$85 Lunch • \$100 Dinner

MAUI PACKAGE

Your choice of our luau buffet OR single entrée plated meal
Your choice of any two appetizers
Wine service with meal including red and white wine

Buffet: \$95 Lunch • \$115 Dinner
Plated: \$100 Lunch • \$120 Dinner

KAUAI PACKAGE

Your choice of our luau buffet OR single entrée plated meal
Your choice of any three appetizers
First hour hosted call bar*
Wine service with meal including red and white wine

Buffet: \$105 Lunch • \$135 Dinner
Plated: \$110 Lunch • \$140 Dinner

*Add hosted call bar all evening (remaining 4 hrs.) - additional \$46 per person

Our ceremony site fee is \$2,000. White folding chairs, a white cloth aisle runner, wedding arch, any necessary tables, and setup and teardown of Bali Hai equipment is included.

*Prices are subject to change at any time.
Reservations are guaranteed upon receipt of the signed contract & initial non-refundable deposit.
All prices are exclusive of a taxable 25% service charge and current California sales tax.
Please note that the 25% service charge is taxable based on California State Regulation 1603.*



Buffet Menu

Salads - choice of 2

(Additional salad +\$3 per person)

Island Style Macaroni Salad

Potato Salad: ham, cheddar, egg

Asian Chop Salad: sesame ginger vinaigrette

Thai Caesar Salad: Parmesan, rice cracker croutons

House Blend Local Greens Salad: li hing mui vinaigrette

Sides - choice of 2

(Additional side +\$5 per person)

Pan-Asian Stir Fry Vegetables
Vegetable Chow Mein
Herb Roasted Red Potatoes

Vegetable Fried Rice
Steamed White Rice
Seasonal Vegetables

Garlic Mashed Potatoes
Bacon-cheddar Mashed Potatoes

Entrées - choice of 2

(Additional entrée +\$8 additional per person)

PORK

Kalua Pulled Pork
Huli Rubbed and Pineapple-rum Glazed Pork Loin
Bali Hai BBQ Sauce St. Louis Ribs

POULTRY

Sweet and Sour Chicken
Teriyaki Roasted Chicken
Herb Roasted Chicken

BEEF

Petite Sirloin with mushroom cream
Island Style Kalbi Short Ribs
Petite Filet Mignon with demi glaze +\$5pp

FISH

Blackened Salmon, citrus beurre blanc
Macadamia Nut Mahi Mahi, pickled mango sauce
Pan Seared Sea Bass, mustard cream sauce +\$5pp

SHELLFISH

Honey Walnut Shrimp
Island Style Shrimp Scampi
Coconut Curry Shrimp

VEGETARIAN

Sweet and Sour Tofu
Portabella Mushrooms and Broccoli
Kung Pao Tofu

Carving Station - Choice of 1 *(included in Maui and Kauai Packages)*

Pineapple Glazed Hawaiian Ham (+\$8pp for Hawaii Package)*

Roasted Pork Loin, pineapple glaze (+\$8pp for Hawaii Package)*

Roasted Tri Tip, mushroom cream (+\$8pp for Hawaii Package)*

Carving Station Upgrades +\$6pp for Maui and Kauai Packages (+\$14pp for Hawaii Package)*

Herb Roasted Prime Rib, au jus with horseradish cream

Whole Roasted Beef Tenderloin, bordelaise sauce

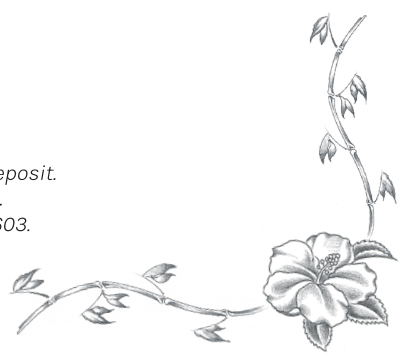
* \$200 Carver staffing fee for Hawaii Package

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Plated Menu

*All plated meals require an exact entrée count at least one (1) week prior to the event.
Visible meal signifiers must be provided at each assigned seat.*

FIRST COURSE: SELECT 1

Local Greens Salad

Hand tossed field greens, cherry tomatoes, cucumbers, wontons, goat cheese, li hing mui vinaigrette

Thai Caesar Salad

Hearts of romaine, shredded Parmesan cheese, rice crackers, Thai Caesar dressing

Japanese Salad

Shredded daikon carrots, cucumber, romaine lettuce, napa cabbage, ginger plum dressing

ENTRÉE: SELECT 2

Sesame Salmon

Yakiniku glaze

Seasonal Seabass

Macadamia nut crust, pineapple orange guava sweet and sour

Huli Rubbed Airline Chicken Breast

Garlic paprika beurre blanc

10 oz. New York Steak

Japanese steak sauce, crispy onions

8oz Sirloin

Bali Hai steak sauce, roasted mushrooms

SERVED WITH YOUR CHOICE OF 2 OF THE FOLLOWING:

Seasonal Vegetables

Pan-Asian Stir Fry Vegetables

Steamed White Rice

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

VEGETARIAN ENTRÉE: SELECT 1

Sweet and Sour Tofu (vegan)

Steamed white rice and vegetables

Vegetable Lo Mein (vegetarian)

Egg noodles, seared tofu and vegetables

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