

5:15 – 5:45PM VIP Access,
Green Room® Reception
5:45 – 6:00PM Backstage Tour
6:00 – 7:40PM Dinner
7:40 – 8:50PM "Rock-A-Hula®" Show
8:50 – 9:00PM Meet&Greet®

**Private
Green Room™
Dinner & Show**

(Minimum 10 – Maximum 30 persons)

2 Super Premium Beverages
(Green "Champagne" and
1 Drink Ticket) are included.

2022
RH4'

CHOICE OF TABLE SERVICE OR COCKTAIL STYLE DINNER

72-hour Advance Notice

4-Course Dinner

Maine Lobster, Fish of the Day & Beef



Green Room® Reception

Fresh Maui Gold® Pineapple Prosciutto Skewers
Fresh Fruit Flower
Macadamia Nuts
Trio of Hawaiian Potato Chips

Nova Scotia Maine Lobster & Beet Carpaccio Salad*

Composed of Locally Grown Vegetable Salad, Fennel
& Goat Cheese Pearls with Champagne-Chive Vinaigrette

Fish of the Day & Tenderloin of Beef

Sautéed Fresh Seasonal Vegetables
& Black Truffle Mashed Potatoes

Pineapple Gelato Delight

by IL Gelato® with Macadamia Nut Brittle & Toasted Coconut Macaroon

Served with Brioche Bun Freshly Baked by La Tour Bakehouse
with Butter, Freshly Brewed Kona Blend Coffee
by Hawaiian Paradise Coffee® & Tea

Alternative Entrée available with 24 hours notice

Fish of the Day with Lemon Beurre Blanc
Grilled Rosemary Olive Oil Chicken
Beet Carpaccio Salad with Champagne-Chive Vinaigrette*
Grilled Spice Tofu Steak & Portobello Mushroom Spanish Rice*
Hawaiian Rainbow Sorbet & Fresh Berries*

Vegan Selections are marked *

Cocktail Style Dinner

Private Green Room®



Green Room® Reception

Fresh Maui Gold® Pineapple Prosciutto Skewers
Fresh Fruit Flower
Macadamia Nuts
Trio of Hawaiian Potato Chips

Beet Carpaccio Salad*

Composed Locally Grown Vegetable Salad, Fennel
& Goat Cheese Pearls with Champagne-Chive Vinaigrette

Nova Scotia Maine Lobster Duo

Lobster Tail Wrapped in Prosciutto-Basil with Lemon Sauce
Bacon Slider with Lobster Tomato & Avocado

Fish of the Day

Furikake Rice Cake with Lemon Beurre Blanc

Beef Fillet & Black Truffle Mashed Potatoes

Pineapple Gelato Delight

by IL Gelato® with Macadamia Nut Brittle & Toasted Coconut Macaroon

Served with Brioche Bun Freshly Baked by La Tour Bakehouse
with Butter, Freshly Brewed Kona Blend Coffee
by Hawaiian Paradise Coffee® & Tea

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Fish of the Day with Lemon Beurre Blanc
Grilled Rosemary Olive Oil Chicken
Beet Carpaccio Salad with Champagne-Chive Vinaigrette*
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Hawaiian Rainbow Sorbet & Fresh Berries*

Vegan Selections are marked *

EVENT ENHANCEMENTS

To Perfect Your Occasion



Orchid Lei by Hula Dancer

\$15.00 per person
Minimum 20 persons



Memory Photo

\$25.00 per photo



Rockin' Cake

From \$40.00
From 6" Round to Full Sheet



Bottles

From \$30.00
Champagne, Sparkling, White & Red Wines