

Royal Lahaina Resort

2012/2013 Banquet Menus



Room	Price
Maui Ballroom	\$1500.00
Oahu Room	\$500.00
Molokai Room	\$500.00
Lanai Room	\$500.00

Set Up Fee: \$250.00

Bartender Fee: \$250.00

Audio Visual Services available on request.

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Minimum of 50 Guests

Lanai Package

Continental Breakfast

Orange and POG Juice
Fresh Puna Papaya and Maui Gold Pineapple
Muffins, Mini Croissant and Banana Bread
Served with Preserves and Butter
Freshly Brewed Kona Coffee
Fresh Brewed decaffeinated Coffee
Assorted Herbal Teas

Mid Morning Break

Water & Coffee Replenishment

Afternoon Coffee Break

Freshly Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Assorted Soft Drinks
Bottled Water

\$39.00++ per person

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Minimum of 50 Guests

Standard Continental

Orange Juice and POG Juice
Assorted Mini Muffins, Banana Bread
Mini Croissants served with butter and preserves
Fresh Brewed Hawaiian Blend Coffee, Decaffeinated Coffee and Tea

\$24.00++ per person

Executive Continental

Orange, Pineapple and POG Juices
Puna Papaya and Maui Gold Pineapple
Assorted Fruit Muffins, Banana and Macadamia Bread
Mini Croissants and Mini Fruit Danish
Freshly Brewed Kona Blend Coffee
Decaffeinated Hawaiian Blend Coffee
Herbal and Island Tea

\$30.00++ per person

Healthy Start Continental

Orange, V8 and Grapefruit Juice
Puna Papaya and Maui Gold Pineapple
Raisin Bran and Carrot Muffins,
Banana Bread and Fruit Scones
Granola and Assorted individual fruit Yogurt
Freshly Brewed Hawaiian Blend Kona Coffee
Hawaiian Blend Decaffeinated Coffee
Herbal and Island Tea

\$34.00++ per person

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Minimum of 50 Guests

All breakfast Entrees include:

Chilled Orange Juice, assorted baker's basket of fresh Croissants,
Danish and Muffins with Preserves and Butter
Fresh Brewed Hawaiian Blend Coffee,
Hawaiian Blend Decaffeinated Coffee or Island Tea

Lahaina

“Fluffy” Scrambled eggs
Sausage Links or Bacon
Lahaina style Potatoes

\$ 22.00++ per person

Ka'anapali

Cheese and Vegetables Omelet
Topped with Fresh Salsa
Hash browns and Sliced Pineapple

\$ 28.00++ per person

Napili

Broiled Petit Filet Mignon
Topped with Demiglaze
Accompanying a French Omelet
Herb Roasted Potatoes and Sliced Pineapple

\$ 35.00++ per person

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Minimum of 50 Guests

Olowalu

Orange Juice
Fresh Brewed Hawaiian Blend Coffee,
Hawaiian Blend Decaffeinated Coffee or Island Tea

Assortment of Pastries
Island Scrambled Eggs
Herbed Country Potatoes
Bacon and Link Sausage
Mini Pancakes
Fresh Fruit Bowl

\$28.00++ per person

Moana

Orange and POG Juice
Fresh Brewed Hawaiian Blend Coffee,
Hawaiian Blend Decaffeinated Coffee or Island Tea

Assortment of pastries and Banana Bread
Maui Gold Pineapple & Puna Papaya

Eggs Benedict
Island Fresh Scrambled Eggs
Rice and Country Potatoes
Crispy Bacon
Portuguese Sausage
Pancakes
French toast

\$32.00++ per person

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Minimum of 50 Guests

Plated Lunch Options

All Luncheon entrees are served with your choice of:
Soup **or** salad and a dessert selection
Freshly brewed Hawaiian Blend Kona Coffee and Island Ice tea

Soup

Island Gazpacho with cheese panini
Roasted Shiitake with Beef and Onion
Roasted Red Pepper Bisque

Salads

Kahuna Salad with fresh fruit and Mango dressing
Fresh grilled Vegetables with Kula mixed greens and seasonal vinaigrette
Classic Caesars Salad with Focaccia Croutons and Parmesan Cheese

Entrée

Ka'anapali Club Wrap with Medley of Island Fruit
\$29.00++

Pesto Chicken Panini with Tomato and Mozzarella with Medley of Island Fruit
\$29.00++

Grilled Chicken Teriyaki Style with Rice and Stir-fried Vegetables
\$31.00++

Fresh Catch marinated in lemon-chive with Steamed Rice and Papaya Salsa
Market Price++

Petit Filet of Tenderloin with Hamakua Demiglaze, Roasted Potatoes and Veggies
\$43.00++

Desserts

Coconut Pineapple Cheesecake
With Passion Fruit Drizzle
Brownie Royale

Banana Caramel Wrap with Fresh Berries
Duo of Mousses:
Lilikoi & Strawberry
Fresh Fruit Plate with Yogurt and Berries

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Minimum of 50 guests

Ka'anapali Picnic Buffet

Potato Macaroni Salad
Fresh Kula mix salad with Choice of Dressings
Sliced Tropical Fruit Display
All-Beef Hot Dogs
Broiled Hamburgers
Grilled Chicken Breast
Maui Potato Chips
Assorted Relishes
Tomato, Sliced Maui Onion, Dill Pickles
Condiments
Brownies, Chocolate Chip Cookies
Island Iced Tea

\$41.00++ per person

Upcountry Deli Buffet

Classic Caesars Salad with Foccacia Croutons
Tomato and Cucumber Display
Potato and Macaroni Salad
4 Bean Salad
Assorted Sliced breads
Assorted Domestic Cheese Display
Sliced Turkey, Roast Beef and Ham
Condiments
Lettuce, Tomato, Onion, Pickle
Assorted Homemade Cookies
Macadamia fudge Brownies
Island Iced tea

\$ 39.00++ per person

Minimum of 50 guests

A la carte

Choice of:
Starter, Entrée and Dessert

Salads

Caesar Salad

With Foccacia Croutons and Parmesan Cheese

Hana Tomatoes with Buffalo Mozzarella Salad

Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar Glaze

Kula Mixed Green Salad

Kula Mixed Greens with Hana Berries and homemade Raspberry dressing
Topped with roasted Macadamia nuts

Entrees

Vegetarian Roasted Harvest Napoleon

Layered Roasted Red and Yellow Pepper, Hamakua Mushrooms,
Maui Asparagus, Eggplant, Golden Squash, atop Fire flared Polenta
Garnished with a trio of Cheeses

\$38.00++ per person

Pasta Primavera

Linguini served with a combination of Fresh Herbs
Seasonal Vegetables in Creamy sauce
Topped with Asiago Cheese

\$38.00++ per person

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Entrees (Continuation)

Mac nut crusted Breast of Chicken

Served with Coconut Beurre Blanc, Seasonal Vegetables
And steamed rice

\$42.00++ per person

Prime Rib of Beef Au Jus

Served with Garlic Mashed Potatoes and Steamed Vegetables

\$48.00++ per person

Roasted 8oz Filet Mignon

Presented with Wild Mushroom Demiglaze
Yukon Gold and Roasted Sweet Maui Onion Mash
And Chef's Selection of Seasonal Vegetables

\$58.00++ per person

Petit Filet and Island Catch

4oz petit filet Mignon, Accompanied by Chef's Selection of Fresh Fish
Served with Roasted Red Bliss Potatoes and Seasonal Vegetables

\$62.00++ per person

Choice of one of the following desserts with Dinner Options

Desserts

Coconut Pineapple Cheesecake

A Local Favorite

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

Mango Mousse Cake

Served over a warm Rum Cream
Garnished with Homemade Cookies

Duo of Mousses

An exciting tropical combination of Lilikoi & Strawberry Mousse

Minimum of 50 Guest

Kama'aina Buffet

Salads

Kula Mixed Greens with Assortment of Island Dressings
Sliced Tomatoes and Cucumbers
Mein Noodle Salad
Potato Macaroni Salad
Broccoli & Kamaboko Salad
Fresh fruit Salad

Hot Entrees

Choice of:

Char Siu and Vegetable Noodles	Roasted Cashew Chicken
Baby Shrimp and Vegetable Noodles	Kal-bi Style Beef
Mac Nut Mahi Mahi	Teriyaki Beef
Fresh Catch with Papaya Caper Sauce	Pork Loin with Mushroom Sauce
Mac Nut Crusted Breast of Chicken	Kalua Pig
Chicken Katsu	

Also Includes:

Steamed Rice	Island Sweet Potato
Fried Noodles	Chef's selection of Garden Vegetables

Dessert

Chocolate Cake and Coconut cream Cake

Beverages

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Tea

Choice of:

2 entrees at \$49.00++ per person
3 entrees at \$57.00++ per person

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Minimum of 50 Guests

Aloha Buffet

Salads

Island Greens, Assorted Dressings
Chef's Selection of Salad Toppers
Potato-Macaroni Salad
Cucumber Salad
Lomi Lomi Salmon
Maui Gold Pineapple Platter

Action Station

Roast Top Round of Beef or Roast Prime Rib of Beef

Entrees

Sweet & Sour Spareribs
Shoyu Chicken
Fresh Catch with Ginger Sauce
Teriyaki Beef

Includes:

Steamed Rice
Fried Noodles
Island Sweet Potato
Chef's selection of Garden Vegetables

Sweet Bread Rolls and Butter

Desserts

Chef's Selection of Assorted Cakes
Haupia

Beverages

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Tea

With Top Round \$55.00++ per person
With Prime Rib \$60.00++ per person

Action Station Fee \$200.00

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American Buffet

Salads

Island Greens
Sliced Tomatoes and Cucumbers
Rainbow Pasta Salad
Roasted Zucchini Salad
Sliced Fresh Seasonal Fruits

Action Station

Roast Prime Rib of Beef

Entrée

Breast of Chicken with Mushroom Sauce
Sautéed Fresh Catch with Papaya Caper Relish
Shrimp Pesto Pasta

Includes:

Herb Roasted Red Potato
Sautéed Garden Vegetables

Desserts

The Chef's Selection of Assorted Desserts

Beverages

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Tea

\$56.00++ per person

Action Station Fee \$200.00

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Small Tray Servers 35-40 Persons – Large Tray Serves 65-70 Persons

	Small Tray	Large Tray
Vegetable Crudity and Dip	\$132.00++	\$253.00++
Maui Chips & Dip	\$ 71.00++	\$148.00++
Fresh Tropical Fruits	\$154.00++	\$280.00++
Domestic Cheeses and Breads	\$192.00++	\$324.00++
Imported Cheeses and Breads	\$231.00++	\$368.00++

Cooking and Display Stations Available

Cajun BBQ Prawns or Scampi	\$15.00++ per person
Sushi Display	\$18.00++ per person
Tempura Shrimp and Vegetable Station	\$15.00++ per person
Dim Sum Station	\$15.00++ per person
Pasta Station	\$12.00++ per person
Dessert Station	\$12.00++ per person

Action Station Fee \$200.00

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Per 50 pieces

Pupus

(Appetizers)

Hot

Fried Won Ton	\$60.00++
Shumai	\$60.00++
Mini Char SiuBao	\$62.00++
Fried Calamari	\$64.00++
Volcano Spiced Prawns	\$90.00++
Teriyaki Beef Skewers	\$65.00++
Egg Rolls	\$75.00++
Crab Stuffed Mushrooms	\$98.00++
Mini Quiche	\$75.00++
Buffalo Wings	\$65.00++
Chicken Satay	\$65.00++
Coconut Breaded Shrimp	\$90.00++
Vegetarian Spring Rolls	\$75.00++
Pot Stickers	\$65.00++
Grilled Italian Sausage with Mozzarella	\$62.00++

Hot Pupus served in chafing dishes*Cold**

Prosciutto Wrapped Melon	\$65.00++
Smoked Salmon Canapés	\$78.00++
Iced Jumbo Shrimp	\$130.00++
Ham Rolls with Asparagus	65.00++
California Roll Sushi	\$90.00++
Maki Sushi	\$84.00++
Oysters on Ice	\$198.00++
Roast beef Roulade	\$75.00++
Vegetarian Summer Rolls	\$75.00++
Zucchini Mushroom Roll	\$75.00++
Ahi Poke with Wonton Chips	\$105.00++

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Sliced Tropical Fruit Display (35-40 guests)	\$154.00++
Sliced Tropical fruit Display (65-70 guests)	\$280.00++
Chocolate covered Strawberries (Dozen)	\$48.00++
Carved Bouquet of Fruits (20 guests)	\$84.00++

Items listed below are served by the dozen:

Individual Yogurt	\$42.00++	Energy Bars	\$42.00++
Dry Cereals w/milk	\$42.00++	Finger sandwiches	\$24.00++
Granola Bars	\$36.00++	Petit Fours	\$42.00++
Fresh Cookies	\$24.00++	Mini Muffins	\$22.00++
Brownies	\$24.00++	Banana Bread	\$24.00++
Whole Fruit	\$35.00++	Mini Croissants	\$24.00++
		Mini Bagels	\$27.00++

Welcome Refreshments and Breaks

Beverages

Freshly Brewed Hawaiian blend Kona Coffee	\$45.00++ per gallon
Decaffeinated Kona Coffee	\$45.00++ per gallon
Assorted Herbal Tea	\$38.00++ per gallon
Milk (2%)	\$38.00++ per gallon
Fruit Punch	\$59.00++ per gallon
Assorted Soft Drinks	\$5.00++ each
Bottled Water	\$5.00++ each
Island Iced Tea	\$34.00++ per gallon

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	Hosted Bar	Cash Bar
Bottled Water	\$5.00++	\$6.00
Soft Drinks	\$5.00++	\$6.00
Assorted Juices	\$5.00++	\$6.00
Standard Brand Cocktail	\$9.00++	\$11.00
Premium Brand Cocktail	\$10.00++	\$12.00
Domestic Beer	\$7.00++	\$9.00
Imported & Premium Beer	\$8.00++	\$10.00
House Wine	\$9.00++	\$11.00
House Champagne	\$9.00++	\$11.00
Tropical Drinks	\$11.00++	\$13.00
Cordials, Liqueurs & Cognacs	\$12.00++	\$13.00

Wine by the Bottle available

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