

# Royal Lahaina Resort

## 2017 Banquet Menus



Room	Price
Maui Ballroom	\$1,500.00
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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### All Day Breakfast Packages

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

**\$48.00++ 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

**\$28.00++ 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

**\$35.00++ per person**

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### Plated Breakfast Options

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

Farm Fresh Scrambled eggs  
Sausage Links or Bacon  
House Potatoes

**\$ 26.00++ per person**

#### Ka'anapali

Cheese and Vegetables Omelet  
Topped with Fresh Salsa  
House Potatoes and Sliced Pineapple

**\$ 32.00++ 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

**\$33.00++ per person**

#### **Additions**

French toast + \$2 per person | Eggs Benedict + \$4 per person

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### **Lunch Options**

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

#### **Soups**

Cold Melon Soup | Clam Chowder | 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 Foccacia Croutons and Parmesan Cheese

#### **Entrée**

Ka'anapali Club Wrap with Medley of Island Fruit **\$32.00++**  
Huli Huli Chicken Sandwich with Medley of Island Fruit **\$38.00++**  
Grilled Chicken Teriyaki Style with Rice and Stir-fried Vegetables **\$38.00++**  
Fresh catch marinated in lemon-chive with Steamed Rice and Papaya Salsa **\$38.00++**  
Fettuccini with Beef Tips in Tomato Cream Sauce **\$47.00++**

#### **Desserts**

Coconut Crème Brulee  
Lillokoi and Lemon Chiffon Tart  
Chocolate Layer Cake with Raspberry Sauce

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Minimum of 50 guests

### Upcountry Deli Buffet

Local Mixed Greens with Mango & Pineapple, Mango Citrus Vinaigrette  
Tomato and Cucumber Display  
Potato and Macaroni Salad  
Assorted Sliced breads  
Assorted Domestic Cheese Display  
Sliced Turkey, Roast Beef and Ham  
Condiments  
Lettuce, Tomato, Onion, Pickle  
Lemon Merengue Tart & Raspberry Almond Bar  
Island Iced tea  
**\$ 46.00++ per person**

### Ka'anapali Picnic Buffet

Potato Macaroni Salad  
Fresh Kula mix salad with Papaya Seed Dressing  
Sliced Tropical Fruit Display  
All-Beef Hot Dogs  
Broiled Hamburgers  
Grilled Chicken Breast with Mango BBQ  
Maui Potato Chips  
Tomato, Sliced Maui Onion, Dill Pickles  
Condiments & Relish  
S'mores & Lemon Tarts  
Island Iced Tea  
**\$48.00++ per person**

### Italian Buffet

Classic Caesar Salad with Focaccia Croutons & Parmesan  
Garlic Bread  
Linguini with Pesto Cream Chicken  
Penne with Marinara & Meatballs  
Steamed Vegetables  
Tiramisu  
Island Iced Tea  
**\$48.00++ per person**

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Minimum of 50 guests

**A la carte**

Choice of: Salad, 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

**\$47.00++ per person**

**Mac nut crusted Breast of Chicken**

Served with Coconut Beurre Blanc, Seasonal Vegetables  
And steamed rice

**\$52.00++ per person**

**Prime Rib of Beef Au Jus**

Served with Garlic Mashed Potatoes and Steamed Vegetables

**\$59.00++ per person**

**Prime Rib of Beef Au Jus**

Served with Garlic Mashed Potatoes and Steamed Vegetables

**\$59.00++ 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

**\$67.00++ per person**

**Petit Filet and Island Catch**

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

**\$69.00++ per person**

**Add Lobster Tail or Prawns to any Entrée \$16.00++ per person**

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Choice of one of the following:

**Duo of Mousses**

Choice of two quenelles per plate in white, milk, or dark chocolate

**Chocolate Layered Cake**

Dense chocolate cake frosted in milk chocolate butter cream and topped with ganache  
Served with raspberry coulis

**Coconut Crème Brulee**

Rich coconut cream topped with caramelized sugar  
Served with fresh local berries

**Lilikoi and Lemon Chiffon Tart**

Light chiffon mousse with a graham cracker crust  
Topped with toasted meringue

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**Buffet Dinner Selections**

Minimum of 50 Guests

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

**Also Includes:**

Steamed Rice | Fried Noodles | Island Sweet Potato | 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 \$61.00++ per person | 3 entrees at \$66.00++ 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

**Entrees**

Mongolian BBQ Ribs  
Shoyu Chicken  
Fresh Catch with Ginger Sauce

**Includes:**

Steamed Rice  
Fried Noodles  
Island Sweet Potato  
Grilled Garden Vegetables  
Sweet Bread Rolls and Butter

**Dessert**

Chocolate Cake and Coconut cream Cake

**Beverages**

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Tea

**\$71.00++ per person**

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**Buffet Dinner Selections**

Minimum of 50 Guests

**Anuenue 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

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**Entrée**

Pork Loin with Apple Jack Sauce  
Shrimp Pesto Pasta

**Includes:**

Herb Roasted Red Potato  
Sautéed Garden Vegetables

**Desserts**

Mini Chocolate Mousses  
Individual Custard Tarts with Fresh Berries

**Beverages**

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee and Tea

**\$76.00++ per person**

**Action Station Fee \$250.00**

**Cocktail Reception Options**

Trays serve 50 people

	Maui Chips & Dip	\$80.00	
Vegetable Crudite & Dip	\$155.00	Antipasti Platter	\$225.00
Fresh Tropical Fruits	\$175.00	Imported Cheeses & Bread	\$250.00

**Pupus (Appetizers)**

50 Pieces Each Hot

Teriyaki Beef Skewers	\$71.00++
Fried Won Ton, Shoyu Mustard	\$75.00++
Fried Calamari, Lemon Cocktail Sauce	\$75.00++
Buffalo Wings, Blue Cheese	\$80.00++
Mini Char SiuBao, Sweet & Sour Sauce	\$80.00++
Chicken Satay, Thai Peanut Sauce	\$80.00++
Pot Stickers, Shoyu Mustard	\$80.00++
Egg Rolls, Sweet Chili Thai Sauce	\$82.00++
Vegetarian Spring Rolls, Sweet Thai Chili Sauce	\$90.00++
Volcano Spiced Prawns	\$100.00++
Crab Stuffed Mushrooms	\$107.00++
Coconut Breaded Shrimp, Guava Marmalade	\$120.00++

50 Pieces Each Cold

Prosciutto Wrapped Melon	\$80.00++
Vegetarian Summer Rolls, Dikon and Pineapple	\$90.00++
Zuchini Mushroom Roll, Sundried Tomato, Tortilla Roll	\$90.00++
Smoked Salmon Canapés	\$95.00++
California Roll Sushi	\$120.00++
Ahi Poke with Wonton Chips	\$125.00++
Iced Jumbo Shrimp, Cocktail Sauce	\$155.00++
Oysters on Ice, Lemon and Cocktail Sauce	\$230.00++

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Items listed below are served by the dozen:

Individual Yogurt	\$44.00++	Energy Bars	\$44.00++
Dry Cereals w/milk	\$44.00++	Finger sandwiches	\$26.00++
Granola Bars	\$38.00++	Petit Fours	\$44.00++
Fresh Cookies	\$26.00++	Mini Muffins	\$24.00++
Brownies	\$26.00++	Banana Bread	\$26.00++
Whole Fruit	\$37.00++	Mini Croissants	\$26.00++
		Mini Bagels	\$29.00++

**Welcome Refreshments and Breaks**

**Beverages**

Freshly Brewed Hawaiian blend Kona Coffee	\$49.00++ per gallon
Decaffeinated Kona Coffee	\$49.00++ per gallon
Assorted Herbal Tea	\$45.00++ per gallon
Fruit Punch	\$48.00++ per gallon
Island Iced Tea	\$40.00++ per gallon
Assorted Soft Drinks	\$5.00++ each
Bottled Water	\$5.00++ each

**Beverages & Bar**

	<b>Hosted Bar</b>	<b>Cash Bar</b>
<b>Bottled Water</b>	\$4.00++	\$5.00
<b>Soft Drinks</b>	\$4.00++	\$5.00
<b>Assorted Juices</b>	\$4.00++	\$5.00
<b>Standard Brand Cocktail</b>	\$9.00++	\$11.00
<b>Premium Brand Cocktail</b>	\$12.00++	\$14.00
<b>Domestic Beer</b>	\$7.00++	\$8.00
<b>Imported &amp; Premium Beer</b>	\$8.00++	\$9.00
<b>House Wine</b>	\$8.00++	\$10.00
<b>House Champagne</b>	\$8.00++	\$10.00
<b>Tropical Drinks</b>	\$12.00++	\$14.00
<b>Cordials, Liqueurs &amp; Cognacs</b>	\$11.00++	\$12.00

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