

WE WANT TO MARRY YOU.











MOANA SURFRIDER
A WESTIN RESORT & SPA
BRACES BEACH

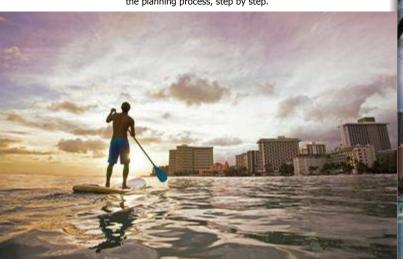


Three of Waikiki's Favorite Resorts Let Us Find the Perfect Fit For You With One Of Our Kama'aina Wedding Packages

Presenting five unique packages for each resort by our catering and culinary teams, designed for your wedding of 100 guests or more.

Customize your own beverage arrangements with selections from our Beverage Offerings

Each package is designed to deliver an incredible culinary experience. We can also customize a package and menu for you from scratch. We also have enchanting ceremony locations at each resort. Your Catering Manager can advise you on any applicable site fees as well as revenue minimums. If you are considering a Friday or Sunday evening wedding, please ask us about special price considerations. Let our experienced wedding specialists navigate you effortlessly through the planning process, step by step.











THE ROYAL HAWAIIAN

Waikiki



The Royal Hawaiian - A Luxury Collection Resort

Luxury Redefined

Historical Waikiki - A legendary escape on the fabled shores of Waikiki, The Royal Hawaiian, better known as the Pink Palace of the Pacific, is known throughout the world as a destination of unparalleled romance and luxury. Reigning over ten acres of stunning beachfront property, this landmark hotel promises an exquisite setting for the wedding of your dreams.







DIRECTORY AND MAP

- 1 Porte Cochere
- 2 Bell and Valet Desk
- 3 Historic Wing Elevators
- 4 Concierge
- 5 Front Desk
- 6 Stairs to Arcade Level
- 7 Breezeway
- 8 Mailani Tower Elevator
- 9 Malulani Pool
- 10 Royal Guest Beach
- 11 Coronet Lounge
- 12 Coconut Lanai
- 13 Abhasa Spa
- 14 Helumoa Garden
- 15 Coconut Grove
- 16 Regency Ballroom
- 17 Ballroom Foyer
- 18 Monarch Ballroom
- 19 Ocean Lawn and Terrace
- 20 Mai Tai Bar
- 21 Surf Lanai
- 22 Azure210
- 23 King Kamehameha Suite
- 24 Fitness Center
- 25 Stairs to 1st Floor



Helumoa Gardens

A secret botanical garden tucked away on the grounds of The Royal Hawaiian. The Helumoa Gardens feature a lush growth of plumeria, tropical ginger, hibiscus, and shower trees. This is truly a stunning hide-away for your ceremony or wedding reception.





Coconut Grove

Host your event in the Coconut Grove, the playground of Hawaii's monarchy. The dramatic architecture of the Royal Hawaiian frames this grassy space anchored by a 100 year old Bayan tree now strung with Moroccan inspired lanterns. This outdoor space lined by with pristine gardens is an ideal setting for a small ceremony or a large reception. Wither you choose to walk down the steps of the iconic Royal Hawaiian on your special day, or design a reception befitting of Kings and Queens; your friends and family will be amazed with the lush green lawns, the magnitude of swaying palm trees, lantern light under the canopy of the banyans, and the myriad of stars seen directly above. It's magic, it's romance — it is Royal.

Ocean Lawn & Terrace

Magnificent is the only way to describe this grand venue. Guests enter the lawn from the grand foyer with full views of the ocean framed by the majestic exterior of the Royal Hawaiian. A ceremony on the lawn is the perfect start to your dream wedding followed by cocktails on the adjacent covered slate terrace. Finally we will usher your guests into the magically ornate Monarch Ballroom with its hand blown colored crystal chandeliers and built in stage, all framed by sliding glass doors leading back to the ocean breezes breezes.





Monarch Ballroom & Grand FoyerThe West Grand Foyer is a regal design of black and white marble, juxtaposed to a ceiling of pink. A dramatic, expansive, and glamorous entrance to The Monarch Ballroom, Hawaii's pre-emanate venue for entertaining, World leaders, heads-of-state, and international celebrities have dined for decades in the Monarch Ballroom with its signature triangular stage. With its views of the Pacific and 160 degrees of glass walls which open freely to the outdoors, it's no surprise why this ballroom is The place in all of Hawaii to celebrate.





Regency Ballroom & Grand FoyerThe beautiful East Grand Foyer is a perfect location to welcome your guests, with its large arching columns and sophisticated designed conversational groupings effortlessly connects to The Regency Ballroom. The Regency Ballroom has a luxurious gilded ambiance with beautifully elevated ceilings and gorgeous crystal chandeliers





THE ROYAL DISCOVERY Lunch Buffet Package

RECEPTION

PASSED CANAPÉS (two pieces total per guest) Koochujang Braised Short Ribs, Toasted Sesame Rice, Kim Chee Hamachi, Chili-Avocado Puree, Pickled Shallots, Curry Oil,

Micro Cilantro

CHAMPAGNE TOAST FOR ALL GUESTS

LUNCH BUFFET CHILLED ITEMS

Big Island Romaine Caesar Salad with Ho Farm colored Tomatoes and White Anchovies Macaroni Salad with Portuguese Sausage and Maui Onion Ho Farm Tomato Salad with Maui Surfing Goat cheese Sliced Haliimaile Pineapples Warm Potato Salad with Alderwood Smoked Bacon

ENTRÉE ITEMS

Roasted Thai Star Anise Marinated Chicken Steamed Mongchong, Green Curry Broth with Farmers Market Vegetables Korean Style Braised Hawaiian Beef Short Ribs INCLUDED WITH YOUR BUFFET Steamed Rice with Kaffir and Lemongrass Wok Fried Bok Choy with Oyster Sauce, Crispy Shallots

DESSERTS

Waialua Estate Chocolate Bread Pudding Warm Apple Custard Tarts Waialua Estate Chocolate Mango Bar with Mango Relish Royal Hawaiian Key Lime Pies Tasters

WEDDING CAKE

\$90.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



THE UNIQUELY ROYAL Dinner Buffet Package

RECEPTION

PASSED CANAPÉS (four pieces total per guest)

Smoked Duck Bao, Mango-Chili Chutney, Hoisin, Tsukudani Glazed Tofu, Ume, Chiso Kalua Pork, Creamy Poi Polenta, Truffled Tomato Salad, Royal Shrimp Tempura Yuzu aioli, Shiso Sali

CHAMPAGNE TOAST FOR ALL GUESTS ED or WHITE WINE with DINNER

DINNER BUFFET

SOUP COURSE

Portuguese Bean Soup Smoked Ham hocks

CHILLED ITEMS

JA Farms Greens, Kau Orange, Wailea Hearts of Palm, Spiced Macadamia Nuts, Wasabi-Yuzu Dressing

Hamakua Mushroom and Hamakua Tomato Poke, Sea Asparagus, Inamona

Lehua Honey-Glazed Taro, Scallions and Sesame, Pipikaula, Maui Onion, and Ho Farms Tomato Salad, Chilled Pinakbet- Ho Farms Long Beans, Eggplant and Tomatoes, Kabocha, Kim Chee Tako Poke and Ahi Poke

ENTRÉE ITEMS

Shrimp and Lup Cheong Fried Rice , Wok Fried Choi Sum, Shiitake Mushrooms and Peppers, Spicy Korean Pork, Kalbi Short Ribs, Huli Huli Style Chicken, Steamed Whole Island Onaga

ENHANCE YOUR BUFFET

Chinese BBQ Pork with Bao Buns Hoisin & Plum Sauce - \$10.00

Roasted Sea Salt Crusted Carved to order Prime Rib with Homemade Focaccia Rolls, Horseradish Cream - \$13.00

Sushi Station (6 pieces per person) to include Nigiri-Ahi, Hamachi, Salmon, Ika, Ebi, Tsubugai, Makimon -California Roll, Ahi, Salmon, Cucumber-Ume Roll; Unagi and Tamago Roll, Waialua Asparagus Roll, Spicy Tuna Roll - **\$40.00**

DESSERTS

Assorted Mochi Ice Cream, Haupia and Okinawan Sweet Potato Tartlets, Halo Halo Flan, Royal Hawaiian Bread Pudding, Seasonal Sliced Fresh Fruits
WFDDING CAKE

\$140.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee. In some instances resort site fees and food and beverage minimums may apply



THE ORIGINAL ROYAL **Plated Dinner Package**

RECEPTION

PASSED CANAPÉS (quanity based on group guarantee) West Cost Smoked Salmon Blinis with Horseradish Cream Cheese

Royal Shrimp Tempura Yuzu Aioli, Shiso Salt Roasted New York Steak in Bordelaise Sauce with whipped Fois Gras Potato Dip

CHAMPAGNE TOAST FOR ALL GUESTS RFD or WHITE WINE with DINNER

DINNER

FIRST COURSE

Coriander Shrimps on Compressed Watermelon Spicy Popcorn and Naked Cow Dairy Feta cheese Kabocha Pumpkin Cream Black Magic Spiced Popcorn ENTRÉE COURSE

Guest pre-selected choice of:

Braised Lamb Shank on Root Vegetables Pumpkin Gnocchi's Big Island Meyer Lemon Gremolata

Steamed Onaga with Island Ginger, Ali Mushrooms Chili and Soy Waialua Asparagus, Kabocha Pumpkin, Molokai Sweet Potato

Big Island Spinach Hariyali Tiki Ho Farm Tomato and chili Conserve Nalo Micro Chinese Parslev

DESSERT

Waialua Estate Peanut Butter Chocolate Dome Peanut Butter Pudding, Raspberries, Chocolate Nips, Spiced Peanuts

WEDDING CAKE

\$125.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



THE ROYAL ADVENTURE **Plated Dinner Package**

RECEPTION

Poke Tasting - Ahi, Shrimp, Tako and Vegetarian Chirashi Sushi Cups with Ahi, Hamachi, Salmon, Ikura Wasabi, Ginger and Soy (quanity based on group guarantee)

CHAMPAGNE TOAST FOR ALL GUESTS RFD or WHITE WINE with DINNER

DINNER

FIRST COURSE

Seared Scallops, Sweet Pea-Mint Puree, Ho Farms Tomato Jam, Crispy Prosciutto ENTRÉE COURSE

Guest pre-selected choice of:

Thai Marinated Free Range Chicken Breast on Scallion Mash with Shitake Mushrooms

Steamed Onaga on Wok Fried Bok Choy Ho Farm Tomato Compote

Molokai Sweet Potato Gnocchi's Ho and Twin Bridge Farm Vegetables Spice Tomato Broth

DESSERT

Waialua Estate Chocolate Tasting: Coffee Pot De Crème with Chocolate Sorbet and Island **Berries**

Flourless Chocolate Cake

Macadamia Nut Cannoli with Chocolate Mousse

Chocolate-Peanut Butter Square

WEDDING CAKE

\$140.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



THE EXTRAORDINARY ROYAL Plated Dinner Package

RECEPTION

Sushi Station (quanity based on guest guarantee)

Nigiri-Ahi, Hamachi, Salmon, Ika, Ebi, Tsubugai

Makimono- California Roll, Ahi, Salmon, Cucumber-Ume Roll; Unagi and Tamago Roll, Waialua Asparagus Roll, Spicy Tuna Roll

CHAMPAGNE TOAST FOR ALL GUESTS

RED or WHITE WINE with DINNER

DINNER

SOUP COURSE (Please select one)

Chestnut Cream Soup with Truffle Foam, Kona Crab Soup with Hawaiian Chili Pepper Foam or

Ho Farm Tomato Bisque with Alderwood Smoked Bacon and Hamakua Mushroom or

Portuguese Bean Soup with Smoked Ham Hocks

SALADS OR APPETIZER COURSE (please select one)

Ocean Salad with Kona Lobster, Shrimp, Scallops Sea Asparagus Ho-Farm Colored Tomatoes Tarragon Dressing or

Ahi Sashimi on Mashed Big Island Avocados Nalo Farm Micro Greens Wasabi-Yuzu Dressing or

Misoyaki Mongchong Braised Alou Farm Daikon in Dashi Broth, Chili Salsa Spicy Big Island Spinach Potato Cake Ho Farm Tomato and Chili Conserve Nalo Micro Chinese Parsley

ENTRÉE COURSE

Guest pre-selected choice of:

Steamed Onaga with Island Ginger, Ali Mushrooms Chili and Soy Waialua Asparagus, Kabocha Pumpkin, Molokai Sweet Potato or

Fire Grilled Beef Tenderloin with Island Spices, Twin Bridge Farm Yukon Gold Potato Confit Bordelaise Sauce or

Paired With - Whole Kona Lobster Tail with Coconut Grove Garlic Chive Butter Sauce, Roasted Kunia Kabocha Pumpkin, Smoked Bacon Braised Choy Sum, Kabocha Pumpkin Gnocchi, Hamakua Mushroom-Soy Milk Sauce, Baby Vegetables Fried Maui Onion

DESSERT

Kahuku Mango Tasting - Chocolate Cups Filled with Mango Mousse, Fresh Mango, Waialua Estate Chocolate Mango Bar with Mango-Mint Relish, Mango Sorbet in a Macadamia Nut Basket Mango Fruit Juice Pearls

WEDDING CAKE \$195.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee. In some instances resort site fees and food and beverage minimums may apply



All Royal Hawaiian Wedding Packages Include:

- Pastel mint green cushion chairs
- Printed menu cards for each table
- Choice of White or Pastel Pink Frette Luxury Linen Overlay and Napkin
- Full Length White Underlay
- Bamboo or white metal ceremonial arch
- Wedgewood China, Crystal Stemware, and Sterling Silver Flatware
- 5'5" Round Dinner Tables (6' or 8' banquet tables available upon request)
- High Cocktail Tables & Cocktail Rounds with House Lamp Décor option
- (3) Votive Candles per seated Table
- Menu tasting up to 4 guests available for events of 100 guests or more (not including canapés)
- Consultation with Pastry chef for wedding cake
- Full access to resort photo opt locations as well as our sister property the Sheraton Waikiki
- White padded garden chairs for outdoor ceremonies and receptions
- Wood Dance Floor
- Use of built in stage in Monarch Ballroom
- Stage Risers available upon request
- Complimentary deluxe ocean view guest room on the night of your wedding including resort fee with parking for (2) vehicles
- Breakfast in bed for the bride and groom the morning after your wedding
- Discounted Room Rate for your family and friends (10 or more rooms booking required to qualify)



BEVERAGE SELECTIONS AT THE ROYAL HAWAIIAN

Host bars are charged by consumption; all prices are per drink and come with the appropriate garnishes*.

PREMIUM BRANDS (\$9 per drink)

Jack Daniels Frangelico
Dewar's White Label Kahlua

Bombay Dry Bailey's Irish Cream Stolichnaya V.O. or Canadian Club

Hennessey VS Bacardi Dark Bacardi Superior

SUPER PREMIUM BRANDS (\$12 per drink)

Gentleman Jack or Woodford Reserve Jameson's Irish Whiskey Crown Royal Johnny Walker Black or Chivas 12 Year Tanqueray 10, Bombay Sapphire or Hendricks's Grey Goose, Hangar One or Ketel One Remy VSOP or Hennessey VSOP Appleton VX Jamaica Rum, Mt. Gay

DOMESTIC BEER (\$7 per drink)

Budweiser, Bud Light, Michelob Ultra, Primo, Miller Lite

IMPORT & CRAFT BEER (\$8 per drink)

Kirin, Heineken, Heineken Light, Corona, Kona "Longboard" Lager and Kona "Big Wave" Ale

THE ROYAL HAWAIIAN SIGNATURE WINE SERIES (\$9 per glass)

Sauvignon Blanc, Central Coast Chardonnay, Santa Barbara Merlot, Paso Robles Cabernet Sauvignon, Paso Robles

NON ALCOHOLIC BEVERAGES (\$6 per drink)

Assorted Juices, Soft Drinks and Bottled Water

*Pricing is exclusive of 4.712% tax and 23% service charge



PACKAGE ENHANCEMENTS

Intermezzo Sorbet Course (\$7 per person)

The perfect palate cleanser with the freshest seasonal flavors

Late Night Munchies (\$18 per person) Celebrate late into the evening, please select three:

Sweet or savory bites Nacho bar Gourmet popcorn Chocolate Chip Cookies & Milk Mini Beef, Pork or Crab Sliders & French Fries Mini Chicken or Beef Nathan's Hotdogs & French Fries



Pre/Post Wedding Options

POST WEDDING BRUNCH (\$43 per person)

Sliced Fruit Station Cantaloupe Honeydew Melon Maui Gold Pineapple Kula Strawberries

Toast Station
White and Sour Dough
Multigrain Bread
Croissants
Assorted Muffins
Honey and Preserves

Fresh Island Scrambled Eggs Scallions, Ho-Farm Tomato Salsa and Assorted Hot Sauces Alderwood Smoked Bacon Steaks Herbed Pork Sausage Maui Onion and Yukon Gold Potato Hash

Freshly Squeezed Natural Orange and Guava Juice Freshly brewed Kona Coffees (Regular and Decaffeinated) Assortment of Natural and Herbal "T" Teas

*Pricing is exclusive of 4.712% tax and 23% service charge

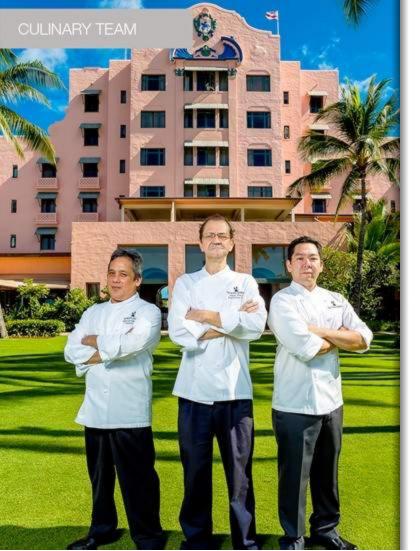




A world-class restaurant perched along the Waikiki beachfront under the canopy of the resort's dramatic Spanish-Moorish architecture. This bejeweled oceanfront space is adorned with intimate candles, plush banquettes, pillows and pristine table settings creating an ambiance of exquisite relaxation and upscale dining. Fish and the freshest fruits de mer are Azure's forte. Whether it is ahi, opah, onaga, uku, or moi that whets your appetite – locally caught fish are selected each morning at daybreak from the Hawai'i fish auction and then prepared with your pleasure in mind



Please visit us at



Hans Sterli, Executive Chef of The Royal Hawaiian, a Luxury Collection Resort, leads his culinary team with almost 40 years of global culinary experience and an impressive record of accomplishments. His leadership allows the Food and Beverage team to execute exceptional dining experiences on the restaurant level as well as banquets and catering events. Sterli's expertise includes the grand opening of two six-service luxury resort restaurants, lounges, catering and banquet facilities, and executing events with over 2,000 attendees. Most notably, Sterli spearheaded Obama's Presidents Reception at The Royal Hawaiian resort and helped the resort achieve Top Five Luxury Collection F&B Operation worldwide for five consecutive years.

Kevin Nakata joined The Royal Hawaiian, a Luxury Collection Resort as the iconic resort's executive sous chef. Bringing almost 20 years of culinary experience, Nakata has worked a variety of food and beverage positions from fine dining establishment to catering venues. With a degree in Culinary Arts from Kapiolani Community College, Nakata continues to deepen his local boy roots in Hawaii's unique and exotic Pacific Rim cuisine. In addition to embracing his love of local cuisine, Nakata is also familiar with many global contemporary styles of food that he creatively blends with Hawaii's fresh produce and flavors. He continues to work with the "Pink Palace of the Pacific's" culinary team to achieve the finest results in catering and event menus.

Executive Pastry Chef Quirino Domingo Jr. at The Royal Hawaiian, a Luxury Collection Resort has over 34 years of experience in the culinary art of pastries. Domingo mastered the art of baked goods, desserts, gourmet ice cream, and decorating pasties elevating the sweets experience at the "Pink Palace of the Pacific." The resort has always been known for its extravagant wedding cakes and desserts since its inception in 1927. Today, under the creative guidance of Executive Pastry Chef Quirino Domingo Jr. the iconic resort continues it legend as the ultimate place to host an event.





GUEST ROOMS

The Royal Hawaiian, a Luxury Collection Resort is uniquely designed with its original historic main building and the more contemporary Mailani Tower, offering two distinct

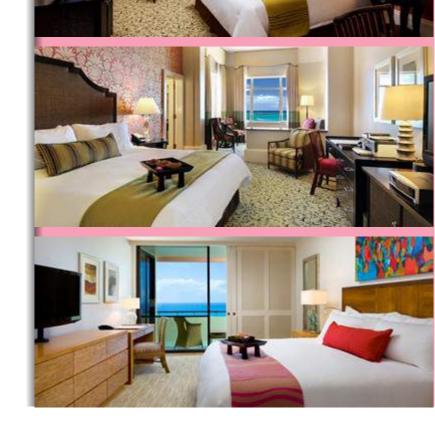


accommodation styles. Each guestroom and suite is elegantly designed, enhanced with contemporary comfort and amenities, and unique to the legendary location. Exquisite suites appropriate for your wedding night are available as well as world class guest rooms for you family and friends.

Each of the 528 rooms and suites at our beachfront luxury resort on Oahu encapsulates extraordinary experiences, effortlessly weaving modern comfort, indigenous accents and refined luxury. In the Mailani Tower, each room provides an intimate lanai for a private vantage point of the sparkling Pacific Ocean. In the iconic Historic Building, fresh and elegant guest rooms are furnished with custom dark wood, crisp white bedding, boudoir pillows, a warm paint palette accented by a bold fuchsia pink and platinum silver headboard.

Chosen to become a member of Starwood Hotels & Resorts' elite coterie of Luxury Collection properties, The Royal Hawaiian is one of the few luxury Waikiki resorts internationally recognized as among the world's finest, with its magnificent Spanish-Moorish architecture, spectacular setting and celebrated history.

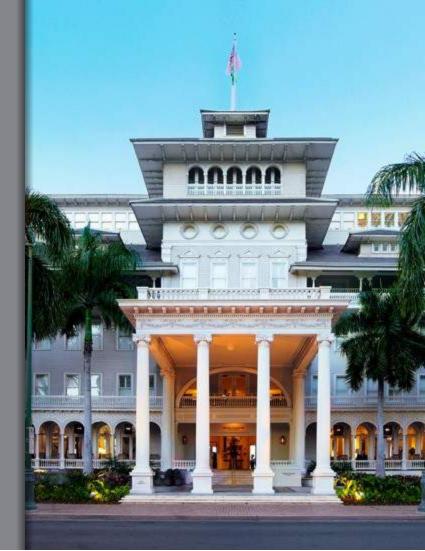
Preferred wedding guest room group blocks of 10 or more rooms available upon request.





MOANA SURFRIDER

A WESTIN RESORT & SPA WAIKIKI BEACH





Moana Surfrider – A Westin Resort & Spa

Experience Renewal

Classic Waikiki - The ever elegant "First Lady of Waikiki" first began hosting weddings back in 1901 and has been perfecting them ever since. Today a fine balance of Victorian-era style combined with the latest in Westin hospitality plus magical venues makes the Moana Surfrider an easy choice for your wedding. A seamless blend of the classic and the contemporary permeates this landmark beachfront hotel.



MOANA SURFRIDER Escalators to 27 (Moana Lani Spa. A Heavenly Spa by Wester) Moaria Beach Walkful Beach Diamond Lawn and Terrace Sover Wing Benefors Banyan Wrig Elevators Diamond Wing Baryan Wing Front Desk Diamond Wing Elevators Porty Cochere a efe a Kalakasas Ave. Sheraton Princess Kalufarii nd Floor

Directory

- 1 Front Desk
- 2 Banyan Wing Elevators
- 3 Concierge
- 4 Diamond Head Wing Elevators
- 5 Tower Wing Elevators
- 6 Moana Beach
- 7 Diamond Lawn and Terrace
- 8 Rooftop Garden and Lanais
- 9 Presidential Suite 2110
- 10 Moana Ballroom
- 11 Parlor
- 12 Bin 1901
- 13 Beachhouse at the Moana
- 14 The Veranda
- 15 Beach Bar
- 16 Club Lounge
- 17 Escalators to Second Floor
- 18 Westin Workout
- 19 Moana Lani Spa, A Heavenly Spa by Westin
- 20 Nail Salon



Moana Beachfront

Imagine your toes in the soft sand on Waikiki Beach, the sun setting with hints of purple, orange and pink. Enjoy the tropical breezes and the soft sound of waves turning against the shore. This is the beach wedding you have always dreamed of. One of the few private beach front locations in Waikiki. Please note that no food or beverages are served in this venue.

Ceremony Only – 80 Guests Morning Ceremony's Highly Suggested





Diamond Lawn and Terrace

This is our premiere oceanfront outdoor space – fully private and enchanting. Rich green grass with a sea of flowers beneath your feet, a canopy of open sky and stars shining down on a special celebration night. The diamond lawn and terrace is a location that epitomizes Hawaiian romance and casual elegance, with full unobstructed views of Diamond Head and the Pacific Ocean.

The Moana Surfrider Ballroom

Our best kept secret is this jewel of a ballroom space with floor to ceiling windows for natural light and a fully private event foyer for exclusivity. Custom finishes include a built in bar, arched dark wood doors and 15 foot ceilings.





The Parlor

An intimate space ideal for ceremonies with rich wooden paneled walls, mirror inset detailing and beautiful brass coffered lighting. This symmetrical ballroom has been a favorite location for many intimate celebrations for generations.



THE AMBER ALLURE Lunch Buffet Package

RECEPTION

PASSED CANAPÉS (quanity based on guarantee) Ahi Tataki with Hijiki Edamame Salad Guava Barbeque Pulled Pork Slider, Pineapple Coleslaw CHAMPAGNE TOAST FOR ALL GUESTS

LUNCH BUFFET

CHILLED ITEMS:

Waimanalo Field Greens with Candied Walnuts, Craisins, Lilikoi Vinaigrette and Creamy Mango Dressing

Local Orange and Jicama Salad with Watercress, Citrus Poppy Seed Dressing

Pipikaula Potato Salad

Hamakua Tomato and Mozzarella with Pomegranate Balsamic ENTRÉE ITEMS (please select two)

Grilled Chicken Breast with Spinach and Mushrooms, Lemon

Chicken Jus or

Hoisin Glazed Pork Loin, Baby Bok Choi and Peppers Sautéed Catch with Kahuku Corn Relish or

Penne Pasta with Roasted Tomato Pesto and Seasonal

Penne Pasta with Roasted Tomato Pesto and Seasonal Vegetables

INCLUDED WITH YOUR BUFFET

Garlic Thyme Roasted Red Potatoes Seasoned Rice Pilaf

Chef's Selection of Seasonal Vegetables

DESSERT

Fuji Apple Cobbler with Vanilla Bean Anglaise Macadamia Nut Cream Torte

WEDDING CAKE

\$80.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



THE ORGINAL OPAL Dinner Buffet Package

RECEPTION

PASSED CANAPÉS (quanities based on guarantee)

Ho Farm Tomato Caprese, Marcona Almond Pesto

Mini Vegetarian Summer Roll with Pickled Hearts of Palm Slaw, Peanut Dressing

Ginger Chili Braised Pork Bao with Pickled Vegetables

Chicken Yakitori with Sesame Glaze

CHAMPAGNE TOAST FOR ALL GUESTS

RED or WHITE WINE with DINNER

DINNER BUFFET

CHILLED ITEMS:

Spicy Arugula with Payaya and Pumpkin Seed, Champagne Vinaigrette,

Creamy Ranch Dressing, Orange Ginger Dressing

Poached Seafood and Orzo Salad

Au Poke with Ogo and Hawaiian Salt

Big Island Hearts of Palm, Local Orange and Tatsoi Salad

Salmon Tofu and Watercress Salad

ENTRÉE ITEMS

Lemongrass Chicken Breast with Thai Basil Jus

Poached Seabass in Tahiatian Vanilla Broth

Wok Steamed Shrimp, Scallop, Clams Mussels in Ginger Tomato Broth

Kahuku Corn and Edamame Gnocchi with Wilted Spinach

INCLUDED WITH YOUR BUFFET

lasmine Fried Rice

Creamy Yukon Gratin

Haricot Vert and Ho Farm Tomatoes

ENHANCE YOUR BUFFET

Rosemary Salt Crusted Prime Rib of Beef with au jus, creamy horseradish &

Dijon mustard, taro rolls - \$12.00 Per Person

DESSERT

Crème Caramel

Coconut Tapioca with Strawberry Puree

Warm Banana Bread Pudding, Bourbon Pineapple Sauce

WEDDING CAKE

\$130.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee. In some instances resort site fees and food and beverage minimums may apply



THE RUBY RAPSODY **Plated Dinner Package**

RECEPTION

PASSED CANAPÉS (three pieces total per guest) Green Grape and Brie Cheese, Walnut Crostini Puna Papaya and Prosciutto Skewer, Pomegranate Balsamic Glaze Garlic Chicken Wings Dipped in Korean Sauce

CHAMPAGNE TOAST FOR ALL GUESTS RED or WHITE WINE with DINNER

DINNER

SALAD COURSE

Caesar Salad Hearts of Baby Romaine, Olive Crostini, Shaved Asiago, Creamy Caesar Dressing

ENTRÉE COURSE

Guest pre-selected choice of: Rosemary Grilled Chicken Breast, Sweet Potato Puree, Roasted Market Vegetables, Meyer Lemon Sauce Roasted Island Mahi-Mahi, Waialua Asparagus, Yukon Potato Smash, Kalamansi Caper Sauce Grilled Tofu and Brown Rice, Wok vegetables, Ponzu Sauce

DESSERT

Lavender Crème Brulee with Fresh Melons and Mint

WEDDING CAKE

\$115.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply





THE EMERALD INSPIRATION Plated Package

RECEPTION

PASSED CANAPÉS (five pieces total per guest)
Beef Carpaccio with Watercress and Radish
Kukui Nut Ahi Poke and Avocado Spoons
Mini Vegetarian Summer Roll with Pickled Hearts of Palm
Slaw, Peanut Dressing
Kecup Manis Beef Sate
Hamakua Mushroom and Surfing Goat Cheese Flatbread
CHAMPAGNE TOAST FOR ALL GUESTS
RED or WHITE WINE with DINNER

DINNER

STARTER COURSE (please select one)
Ahi Poke with Cilantro Cream and Local Root Vegetable
Chips
Kau Orange, Hearts of Palm and Spicy Watercress salad,
Citrus Vinaigrette

ENTRÉE COURSE

Guest pre-selected choice of:

Alii Mushroom Consommé

Anise Braised Beef Short Rib, Crème Fraiche Gratin Potato, Baby Tomato Edamame Shiitake Mushroom Ragout Goat Cheese Spinach and Shiitake Mushroom Stuffed Chicken Breast, Kabocha Risotto, Maui Onion Long Bean Ragout, Fines Herb Pan Jus

Inamona Crusted Onaga, Cream Taro Spinach, Yukon Potato Confit, Shallot Wine Reduction Vegetarian Selection - Masala Lentil Cake with Stewed

Garden Vegetables

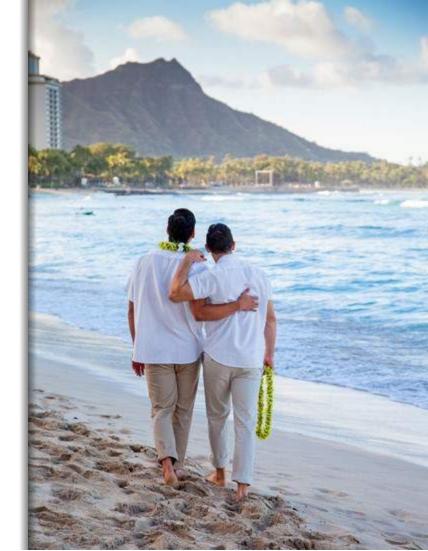
DESSERT

Grand Marnier Parfait

WEDDING CAKE

\$140.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



THE DIAMOND DREAMS Plated Dinner Package

RECEPTION

Displayed Cheese Selection with Accompaniments PASSED CANAPÉS (four pieces total per guest) Ahi Tataki with Hijiki Edamame Salad Ho Farm Tomato Caprese, Marcona Almond Pesto Lobster Chawan Mushi, Cilantro Oyster Sauce Mini Char Siu Bao, Mustard Sauce CHAMPAGNE TOAST FOR ALL GUESTS RED or WHITE WINF with DINNER

Kabocha Pumpkin Bisque with Sourdough Croutons

SOUP COURSE (Please select one)

DINNER

Free Range Chicken and White Bean Soup
Cream of Hamakua Mushroom Soup, Herb Crouton
SALAD COURSE (Please select one)
Local Farmed Tomato and Mozzarella Salad
Marcona Almond Pesto, Pomegranate Balsamic
Kau Orange, Hearts of Palm and Spicy Watercress Salad
Meyer, Lemon Vinaigrette
ENTRÉE COURSE
Guest pre-selected choice of:
Coriander Crusted Filet Mignon
-Paired withButter Basted Lobster Tail, Hearts of Palm Succotash, Maui
Onion Potato Puree, Pinot Noir Reduction
Vegetarian Selection - Potato Gnocchi with Seasonal Market
Vegetables and Roasted Tomatoes

DESSERT

Tropical Sorbet, Macadamia Nut Tuile, Fresh Fruit

WEDDING CAKE

\$160.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



Wedding Package Inclusions

All Moana Surfrider Wedding Packages Include:

- Regal Gold Cushion chairs
- White Floor Length Linen with White Linen Napkin
- 5' & 6' Dinner Tables
- High Cocktail Tables
- Low Cocktail Tables with 4 chairs each
- Votive Candles for all seated and cocktail tables
- Menu tasting up to 4 guests available for events of 100 guests or more (not including canapés)
 California Oak Dance Floor
- White padded garden chairs for outdoor ceremonies and receptions
- Complimentary deluxe ocean view guest room on the night of your wedding including resort fee with parking for (2) vehicles
- Full access to resort photo opt locations
- Discounted Room Rate for your family and friends (10 or more rooms booking required to qualify)





BEVERAGE SELECTIONS AT THE MOANA SURFRIDER

Host bars are charged by consumption; all prices are per drink and come with the appropriate garnishes*.

PREMIUM BRANDS (\$8 per drink)

Jim Beam Seagram's 7 Johnnie Walker Red Label Beefeater

Sauzá Gold Bacardi Select Bacardi Superior Hennessey V.S.

Smirnoff

SUPER PREMIUM BRANDS (\$9.50 per drink)

Jack Daniel's Crown Royal Johnny Walker Black Label Bombay Sapphire Jose Cuervo Góld Cruzan Black Strap Bacardi Superior Hennessey V.S.O.P

Absolut

WINES (\$8.75 per glass) Premium Wines by the Glass

DOMESTIC BEER (\$6.75 per drink) Budweiser, Bud Light, Coors Light, St. Pauli N.A.

IMPORTED BEER (\$7 per drink)
Heineken, Heineken Light, Corona, Asahi, Stella Artois, Kona
Long Board

CRAFT BEERS (\$7.75 per drink) Kona Longboard Lager and Kona Big Wave Ale

NON ALCOHOLIC BEVERAGES (\$5.50 per drink) Assorted Juices, Soft Drinks and Bottled Water *Pricing is exclusive of 4.712% tax and 23% service charge



Pre/Post Wedding Options

POST WEDDING BRUNCH (\$39 per person)

Plain and Fruit Yogurt Toasted Coconut Granola Whole Seasonal Fruit

Fresh Scrambled Eggs
Traditional Eggs Benedict
Portuguese Sausage
Applewood Smoked Bacon
Breakfast Potatoes with Roasted Peppers
Macadamia Nut Pancakes with Coconut and Maple Syrup
Wheat and White Bread
Honey, Sweet Butter, Fruit and Berry Preserves

Guava and Orange Juice Fresh Brewed Kona Blend Coffee (Regular and Decaffeinated) Assorted Tazo Teas and Condiments

PACKAGE ENHANCEMENTS

Intermezzo Sorbet Course (\$6 per person)
The perfect palate cleanser with the freshest seasonal flavors

Late Night Munchies (\$16 per person) Celebrate late into the evening, please select three:

Sweet or savory bites
Nacho bar
Gourmet popcorn
Chocolate Chip Cookies & Milk
Mini Beef, Pork or Crab Sliders & French Fries
Mini Chicken or Beef Nathan's Hotdogs & French Fries
*Pricing is exclusive of 4.712% tax and 23% service charge





Beachhouse at the MoanaEpicureans from Hawaii and all over the world can now enjoy a new era of elegant oceanfront dining and modern classic cuisine in Waikiki. The finest quality steaks, fresh seafood and vibrant island-inspired cuisine utilize the freshest local ingredients. An international wine list compliments the restaurant's steak and seafood menu, with over 20 wines by the glass.





Ryan Loo, Executive Chef at Moana Surfrider. Prior to coming back to Waikiki, Loo served as the executive chef of W Seattle's Earth and Ocean restaurant, banquets and catering, and in-room dining. During his time in Seattle, he also assisted with re-conceptualizing the W resort-brand's restaurant chain named, "Trace." Loo started his career with Starwood Hotels & Resorts in 1999 at The Royal Hawaiian, a Luxury Collection Resort. He brings over 14 years of experience in the culinary industry with previous experiences including executive chef of Sheraton Waikiki's former Twist at Hanohano, senior executive sous chef for Sheraton Waikiki's restaurants and banquet services, chef de cuisine for Hoku's and Cabana's Seaside Grill at The Kahala Hotel & Resort, and rounds cook at the Greenbrier Resort in White Sulphur Springs, West Virginia. Loo has been honored with numerous accolades over the years including the Silver Award for Best New Restaurant in Honolulu Magazine's "2010 Hale 'Āina Awards", the Chaine des Rotisseurs award (2003), and was named the regional winner of the Young Commis De Rotisseur Hawaii competition (2006).

Brooke Tadena brings over 20 years of professional culinary experience including all facets of cooking, and food and beverage management. As an award-winning chef, Tadena has an exceptional record in full service fine cuisine in luxury resorts including Kahala Mandarin, Sheraton Waikiki, Hilton Hawaiian Village, Halekulani, and now as the sous chef for banquets and catering at Moana Surfrider, A Westin Resort & Spa. His previous experience as an executive sous chef at a AAA Five Diamond Resort allows him to bring a new standard to the "First Lady of Waikiki's" banquets and catering menus with creative ideas paired with the opulence of fine dining. Tadena graduated from the Culinary Institute of America in Hyde Park, New York and is also a member of Chaine des Rotisseuers. Tadena's passion for food led him to join the Advisory Committee of Culinary Education at the Culinary Institute of the Pacific and win numerous awards as a top chef in Hawaii.



GUEST ROOMS

All guest accommodations at the Moana Surfrider, A Westin Resort & Spa are elegant, undeniably Hawaiian, and exceedingly comfortable. Modern comforts compliment traditional decor, further enhanced by luxurious details and tasteful amenities. Many rooms offer ocean views, and all rooms feature either one king or two double Westin Heavenly Beds. The unique layout of the resort includes three (3) distinct buildings:

Diamond Wing, Banyan Wing and Tower Wing (all guest rooms have a balcony).

Preferred wedding guest room group blocks of 10 or more rooms available upon request









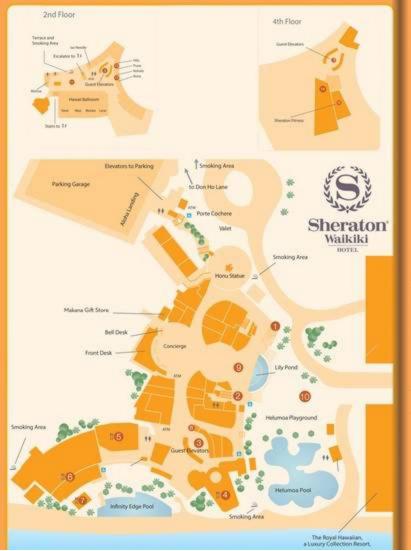




Sheraton Waikiki Excitement Recharged

Transformed by a \$187 million renovation completed in late 2009, the Sheraton Waikiki now sizzles as the epicenter of Waikiki Beach. Sleek and contemporary best describes the look and feel of this resort. Tucked away within this modern playground are beautiful venues for a destination wedding with it all. From a poolside grassy knoll to a private oceanfront space with a breezy lanai, the Sheraton Waikiki has that special location for your destination wedding.





DIRECTORY AND MAP

- Stairs to 2F (Hawaii Ballroom, Restaurant Yoshiya, Xerox Business Center)
- Escalators to 2F (Hawaii Ballroom, Restaurant Yoshiya, Xerox Business Center)
- 3 Guest Elevators
- RumFire
- 6 Hapas Pizza
- 6 Kai Market
- 7 Edge of Waikiki
- Spa Khakara and Abhasa Spa Concierge
- 9 Leahi Lounge 30th floor (not shown on map)
- 10 Helumoa Grassy Knoll

2nd FLOOR

- 11 Hawaii Ballroom Foyer
- 12 Hilo-Puna (2nd floor inset)
- 13 Kohala Kona (2nd floor inset)

4th FLOOR

- 14 Spa Khakara
 - Sheraton Fitness



VENUE LOCATIONS

Hawaii Ballroom & Foyer

There are no limits as to what you can do in the Hawaii Ballroom, a large scale space with a ceiling height of 22 feet and seating for over 2,000 guests. The beautiful custom colored glass chandeliers inspired by the hibiscus flower make a glorious impression. The vast pre foyer space features and outdoor terrace. This grand space is versatile in uses and comfortably appointed in design.

Reception/Dinner - 2,000 Guests





Leahi Lounge

High up on the 30th floor, The Leahi Lounge boasts spectacular views of Waikiki Beach. Diamond Head captures the background on one side and the vibrant ocean blues on the other. This space comes with a residential feel full of comfortable couches and easy chairs, bi-level feel, built in sunken bar, baby grand piano and that incredible view. This space is only available for events between 12pm – 3pm and 9pm – 1am.

Ceremony and/or Reception - 150 Guests

VENUE LOCATIONS

Kohala-Kona

This is the perfect intimate ocean front ballroom with its quaint space, ocean views, and oversized lanai extending the full 52' length of the ballroom. You and your guests will experience first class service while the sun sets over the ocean's horizon making this the quintessential Hawaiian wedding memory.

Ceremony and/or Reception - 75 Guests







THE NANI Lunch Buffet Package

RECEPTION

PASSED CANAPÉS (two pieces total per guest) Curried Chicken, endive cups, cranberry mango chutney Shiitake Mushroom and Vegetable Spring Roll, kahuku sea asparagus

tomato relish, lilikoi chili dipping sauce CHAMPAGNE TOAST FOR ALL GUESTS

LUNCH BUFFET

CHILLED ITEMS:

Sliced Hamakua Tomatoes

Mozzarella, basil, port wine balsamic reduction

Fingerling and Red Potato Salad

Whole grain mustard, fresh herbs

North Shore Baby Romaine "Caesar Salad"

Tarragon infused tomato tartar, lemon roasted Hamakua mushroom,

shaved Parmesan cheese

ENTREE ITEMS (please select two)

"Huli Huli" Roasted Chicken Breast

Honey glaze baby carrot, Ali'I mushroom, whiskey jus

Kiawe Grilled Flank Beef

Oyster mushroom, grape tomato confit, pomegranate gastrique

Nalo Herb Island Catch

Shaved fennel, swiss chard, lomi tomato relish, yuzu butter sauce

Kona Coffee Spiced Pork Loin

Fuji apples, roasted fingerling potato, karashi mustard jus

Roasted Island Vegetable Farfalle

Ho farm tomatoes, alii mushroom, pesto cream

INCLUDED WITH YOUR BUFFET

Lemongrass Scented Jasmine Rice

Roasted Garlic Mashed Yukon Potato

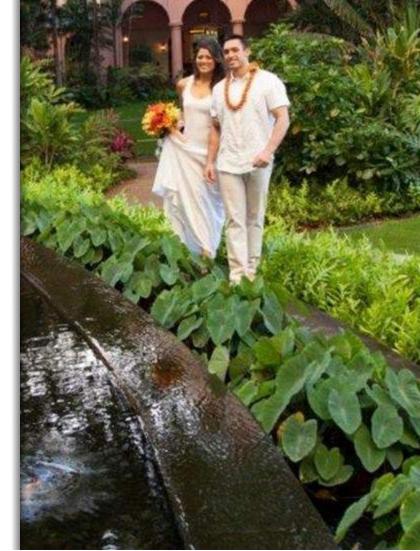
Roasted Island Vegetable Display

Kahuku corn, Asiago crusted Roma tomato, baby carrots, wailua asparagus

DESSERT

Fresh Island Fruit With "Halo Halo" Tapioca Pineapple, watermelon, lychee, strawberries, coconut tapioca Wailua Chocolate Crunch Bars Mixed berries, raspberry coulis

WEDDING CAKE



THE PA'INA Dinner Buffet Package

RECEPTION

PASSED CANAPÉS (four pieces total per guest)

Curried Chicken, endive cups, cranberry mango chutney, Vietnamese Noodle and Vegetable Rolls, chili peanut sauce, Cast Iron Crab Cakes, kahuku corn relish, chipotle lemon aioli, "Pigs in a Blanket",pickled mango mustard, candied Tokyo negi, Bao

CHAMPAGNE TOAST FOR ALL GUESTS

RED or WHITE WINE with DINNER

DINNER BUFFET

CHILLED ITEMS

Molokai Sweet Potato Salad, Crab meat, whole grain mustard aioli, Baby Spinach Salad -Chopped eggs, Hamakua tomato, Maui onions, candied walnuts, raspberry vinaigrette, Hauula Tomato and Shaved Maui Onions

Hawaiian salt, olive oil, Nalo basil, goat cheese, Kalamata olive, Thai Basil Long Rice Noodle Salad -Kamaboko, bean sprout, chili sesame vinaigrette

ENTRÉE ITEMS (please select three)

Nalo Herb Brined Chicken Breast -Pearl onion confit, grilled green onion, shiitake mushroom jus

Soy Sake Braised Beef Short Rib - Slow cooked daikon, and Chinese pea Island Steamed Snapper - Baby bok choi, green onion, Chinese parsley, soy chili sauce, peanut oil

Wok Tossed Shrimp and Scallop - Maui onion, sweet peppers, black bean sauce Roasted Garlic Rubbed Pork Loin -Aloun farms braised red cabbage, apple wood smoked bacon, whole grain mustard jus

Portobello and Porcini Mushroom Ravioli - Butternut squash, edamame, slow roasted Hauula tomatoes

ENHANCE YOUR BUFFET

Rosemary Salt Crusted Prime Rib of Beef with au jus, creamy horseradish & Dijon mustard, taro rolls - **\$10.00 Per Person**

INCLUDED WITH YOUR BUFFET

Kim Chee Fried Rice, Lemongrass Jasmine rice, Portuguese sausage, lup cheong, Three Cheese Potato Gratin, Slow roasted shaved Yukon potato, Swiss & Asiago cheese, Roasted Island Vegetable Display - Kahuku corn, Asiago crusted Roma tomato, baby carrots, wailua asparagus

DESSERT

Farm Grown Fresh Fruit Salad , Pineapple, watermelon, lychee, strawberry, green tea haupia, Portuguese Sweet Bread Pudding, Cinnamon crème Anglaise, Wailua Chocolate Crunch Bars, Mixed berries, raspberry coulis

WEDDING CAKE

\$110.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee. In some instances resort site fees and food and beverage minimums may apply



THE LANI Plated Dinner Package

RECEPTION

PASSED CANAPÉS (three pieces total per guest)
Herb Roasted Eggplant Rollatini, truffle Maui goat cheese
Hamakua Tomato, Bocconcini Mozzarella Lollipops
Citrus Seared Scallop, hearts of palm, baby tatsoi, lemon
truffle vinaigrette
CHAMPAGNE TOAST FOR ALL GUESTS

DINNER

SALAD COURSE

Haleiwa Butter Lettuce -Pickled peaches, Ho Farms baby tomatoes, tarragon mustard vinaigrette FNTRFF COURSF

Guest pre-selected choice of: Kiawe Grilled Chicken Breast Big Island mushroom, grape tor

RFD or WHITE WINE with DINNER

Big Island mushroom, grape tomato confit, pineapple chutney, tamarind jus

Thai Basil Crusted Mahi Mahi

Chinese long bean, Shimeiji mushroom, Kabocha ginger puree Portabello Mushroom Ravioli - Fava beans, slow roasted grapes, aloun farms kabocha pumpkin

DESSERT

Silky chocolate & praline crunch bar, kula strawberries & port wine reduction, vanilla cream

WEDDING CAKE

\$85.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee In some instances resort site fees and food and beverage minimums may apply



THE HO'OLAULI'A Plated Dinner Package

RECEPTION

PASSED CANAPÉS (five pieces total per guest)

Curried Chicken, endive cups, cranberry mango chutney Vodka Cured Smoked Salmon, lemongrass pineapple, young ginger

Herb Roasted Eggplant Rollatini, truffle Maui goat cheese Citrus Seared Scallop, hearts of palm, baby tatsoi, lemon truffle vinaigrette

"Pigs in a Blanket" marinated pickled mango mustard, candied

Tokyo negi, Bao

CHÁMPAĞNE TOAST FOR ALL GUESTS RED or WHITE WINE with DINNER

DINNER

STARTER COURSE (please select one) Butternut Squash Kabocha Pumpkin Bisque Crème fraiche, herb oil

Roasted Eggplant Soup with Cumin Yogurt

Caesar Salad - Hearts of romaine, white anchovy, chili pepper, garlic dressing

Baby Spinach Salad - Puna papaya, Brie cheese, Maui onions, candied walnuts, raspberry vinaigrette

ENTRÉE COURSÉ

Guest pre-selected choice of:

Shichimi Spiced Flank Beef - Ho farm tomato confit, sauté shiitake mushroom, edamame potato puree, soy caramel sauce

Shiso Spiced Roast Chicken - Eggplant edamame ragout, candied kombu, lemon sake jus

Citrus Seared Market Fish Sautéed leeks, fava bean, green olive tapenade, tomato fondue

VEGTARIAN OPTION

Portobello Mushroom Ravioli

DESSERT

North Shore Mango Custard Pudding, berries & cream fraiche **WEDDING CAKE**

\$105.00 Per Person

Pricing is exclusive of 4.712% tax and 23% service fee
In some instances resort site fees and food and beverage minimums may
apply



THE PONO Plated Dinner Package

RECEPTION

Displays of Vegetables In The Raw

Broccoli, cauliflower, celery and carrot sticks, bell peppers, cherry tomatoes, button mushrooms, olives served with ranch and blue cheese dip

Display of Imported and Domestic Cheese

French brie, Maytag bleu, creamy goat, herbed boursin, Monterey jack, and Tillamook cheddar, lavosh, crackers and artisan breads PASSED CANAPÉS (four pieces total per guest)

Shiitake Mushroom and Vegetable Spring Roll, kahuku sea asparagus tomato relish, lilikoi chili sauce

Soy Sake Braise Beef Short Ribs, green tomato chutney, carrot ginger puree

Curried Chicken, endive cups, cranberry mango chutney

Smoked Salmon Blinis, chive cream, caviar

CHAMPAGNE TOAST FOR ALL GUESTS

RED or WHITE WINE with DINNER

DINNER

SOUP COURSE (Please select one)

Kahuku Corn Chowder - Sweet local grown corn and baby Yukon potato, Niihau Clam Chowder with Molokai sweet potato, Roasted Butternut and Saffron Soup - Maui goat cheese, crispy prosciutto, chives

SALAD COURSE (Please select one)

Nalo Farm Mixed Greens - Shaved cucumber, big Island tomato, goat cheese, heart of palm, smoke bacon ranch dressing

Caesar Salad - Hearts of romaine, white anchovy, chili pepper, garlic dressing

ENTRÉE COURSE

Guest pre-selected choice of:

Red Wine Braised Beef Short Rib

Big Island Mushroom, Leeks, Port Wine Reduction

-Paired With-

Lemon Verbena Marinated Jumbo Shrimp

Ho Farm Tomato Fondue, Wailua Asparagus

VEGTARIAN OPTION

WEDDING CAKE

Island Farms Vegetable Roulade Tomato lentil stew, champagne leek jus

DESSERT

Wailua Chocolate Crunch Bar, Raspberries puree orange pearls, mint gelée



Wedding Package Inclusions

All Sheraton Waikiki Wedding Packages Include:

Muted gold and orange cushion chairs
White, wheat or chocolate floor length linens and napkins

Complimentary deluxe ocean view guest room on the night of your wedding including resort fee with parking for (2) vehicles
Full access to resort photo opt locations
Discounted Room Rate for your family and friends (10 or more rooms booking required to qualify)
Votive candles for all seated tables

Wood dance floor

Wood dance hoor
Menu tasting up to 4 guests available for events of 100 guests or more (not including canapés)
Stage risers available upon request
Full access to resort photo opt locations as well as our sister property the Royal Hawaiian
High Cocktail Tables
Low Cocktail Tables with 4 chairs each



BEVERAGE SELECTIONS AT THE SHERATON WAIKIKI

Host bars are charged by consumption; all prices are per drink and come with the appropriate garnishes*.

PREMIUM BRANDS (\$8 per drink)

Jim Beam Beefeater
Seagram's VO Smirnoff
Dewar's White Label Korbel
Bacardi Bacardi Select

SUPER PREMIUM BRANDS (\$8.75 per drink)

Jameson or Jack Daniel's

Johnnie Walker Red

Tanqueray, Bombay Sapphire
Stolichnaya, Absolut or Ketel One

Canadian Club
Hennessey VS
Myer's Original Dark
Malibu Coconut or Bacardi

APPRECIATED BRANDS (\$10.50 per drink)

Knob Creek or Maker's Mark

Crown Royal

Chivas Regal 12 Year or Glenlivet

Belvedere, Grey Goose, Chopin or Ciroc

Mount Gay Extra Old
Remy Martin VSOP
Tanqueray Ten

WINES (\$8.75 per glass)

DOMESTIC BEER (\$6.75 per

drink)

Premium Wines by the Glass
CRAFT BEERS (\$7.75 per drink)
Budweiser, Bud Light
IMPORTED BEER (\$7.75 per

drink)

Kona Longboard Lager Heineken, Corona, Kirin

Kona Big Wave Ale

Additional Craft and Local Brews Available Upon Request

NON ALCOHOLIC BEVERAGES (\$5.50 per drink)

Assorted Juices, Soft Drinks and Bottled Water

* Pricing is exclusive of 4.712% tax and 23% service charge



Pre/Post Wedding OptionsPOST WEDDING BRUNCH (\$35 per person)

Seasonal Fresh Local Fruit
Sweet Flaky Croissants, Baked Local Flavored Danishes
Local Honey & Sweet Butter, Island Fruit Preserves
Sunrise Soft Scrambled Eggs with Tomato Pipperade &
Grated Cheddar Cheese
Crisp Smoked Bacon & Roasted Cracked Pepper Sausage
Roasted Red Potatoes with Fresh Herbs & Maui Onions

Fresh Squeezed Orange Juice Fresh Brewed Royal Kona Coffee (Regular and Decaffeinated) Assorted Herbal Teas

Package Emhancements

Intermezzo Sorbet Course (\$5 per person)
The perfect palate cleanser with the freshest seasonal flavors

Late Night Munchies (\$15 per person) Celebrate late into the evening, please select three:

Sweet or savory bites
Nacho bar
Gourmet popcorn
Chocolate Chip Cookies & Milk
Mini Beef, Pork or Crab Sliders & French Fries
Mini Chicken or Beef Nathan's Hotdogs & French Fries

* Pricing is exclusive of 4.712% tax and 23% service charge







RUMFIRE

Fashionable People - Exquisite Views - Fun Nights Our unique Pacific Rim of Fire menu highlights our global influences but with a distinctly Hawaiian focus. Our philosophy is that food should be shared. It should be good and good for you by using only the freshest local ingredients. Our menu mixes the spicy hot sizzle of the Pacific Rim of Fire with the fresh, cool, tropical touches of Waikiki





Kai Market

Kai Market offers discerning palates Hawaii's freshest, locally-grown products, served buffet style. With gorgeous views of the resort's infinity edge pool and Waikiki Beach, Kai Market's cuisine was inspired by the "food fair" of plantation tables of Hawaii over 100 years ago that brought on an influx of ethnic cuisine to the islands. Kai Market's buffet menu draws inspiration from both the traditional Hawaiian delicacies and the multi-ethnic generations of Hawaii's people and their roots to the plantations.





Daniel Delbrel, Sheraton Waikiki's Executive Chef, has a passion for food that allows him to continuously receive acclamations from customers and his culinary staff at the resort. He enjoys rising to the many challenges within food and beverage to help create a unique event and provide customers with high quality menus at Sheraton Waikiki. His background includes over 25 years of experience in Hawaii in luxury hotels like St. Regis Princeville on Kauai, Moana Surfrider, A Westin Resort & Spa on Oahu, and presently Sheraton Waikiki for the past 12 years as the resort's Executive Chef. He oversees the professional development of all Sheraton Waikiki chefs, 4 of the hotel's signature restaurants, and Hawaii's largest meeting and event space located on Waikiki Beach. Previous to Sheraton Waikiki, Delbrel worked in numerous culinary positions in Boston, Chicago and California for luxury resort brands including The Ritz-Carlton and Four Season Hotels & Resorts.

Colin Hazama, Senior Executive Sous Chef at Sheraton Waikiki - Born and raised in Hawaii, Colin Hazama has worked his way through a variety of kitchens throughout the islands to become the senior executive sous chef at the Sheraton Waikiki. IN this role, Hazama oversees the food preparations of all the resort's banquet and function spaces, VIP events, and large groups; and other resort food & beverage outlets. Hazama also works directly with farmers and local vendors to source the right farm-fresh products in creating and developing new menus at the resort. Before returning to Sheraton Waikiki, Hazama was most recently the chef de cuisine at Kauai Grill Culinary Concepts by Jean-Georges Vongerichten at The St. Regis Princeville Resort. Previous accolades include being selected as a semi-finalist for the 2010 James Beard Foundation Awards "Rising Star Chef of the Year", recognition as "Hawaii's Top Young Chef" in 2007 by Hawaii Hospitality Magazine, and the 2006 winner of the Young Commis Competition in Hawaii.

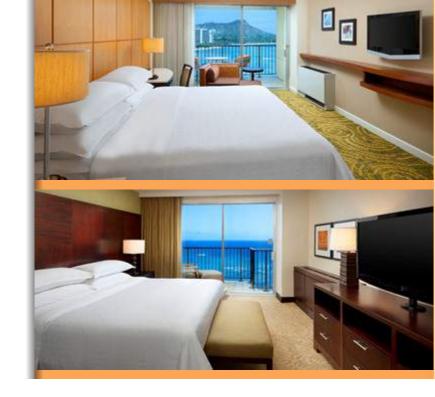
Brett Villarmia, Executive Sous Chef at Sheraton Waikiki'sBanquet and Catering Department. Villarmia joined the resort's culinary team in 2010 as the executive chef at RumFire. Prior to coming onboard, he served as the chef de cuisine at Bali Steak and Seafood restaurant in Hilton Hawaiian Village where he was responsible for overseeing flawless execution of his creative dishes. Previous experiences include a variety of culinary positions at Hapuna Beach Prince Hotel, La Tour Restaurant in Vail, Kokage in Seoul Korea, The Kahala hotel, Alan Wong's Restaurant, and 3660 On The Rise. A native of Hawaii, he graduated from Kapiolani Community College Culinary Institute of the Pacific with a degree in Culinary Arts.



GUEST ROOMS

All guest room and suites are radiant sanctuaries, featuring extraordinary Sheraton Sweet Sleeper Beds and contemporary tropical décor. More than two-thirds of the rooms directly face the Pacific Ocean and nearly all offer a private lanai. Many options for suite choices are available, all perfect for your wedding night. Your family and friends will love our guest rooms.

Preferred wedding guest room group blocks of 10 or more rooms available upon request.









MEET THE TEAM



Bill Hedgepeth Complex Director of Catering & Event Management Phone: 808-931-8588

Email: Bill hedgepeth@sheraton.com Worked at Starwood Waikiki since - 2014

Favorite Resort Event Space: Diamond Head Lawn & Terrace - Mona Surfrider

Words I Live By: Be where you are when you are there What I Do in My Spare Time: Relax and hang out with my three lack Russell Terriers



Stuart Kotake, CMP Complex Assistant Director of Catering Phone: 808-924-4746 Email: Stuart kotake@starwoodhotels.com Worked at Starwood Waikiki since - 2012 Favorite Resort Event Space: Diamond Lawn and Terrace at the Moana Surfrider Words I Live By: Tomorrow is today What I Do in My Spare Time: Painting and Cooking



Sales Manager, Catering Phone: 808-931-7977 Email: Waka mornose@starwoodhotels.com Worked at Starwood Waikiki since - 2009 Favorite Resort Event Space: Ocean Lawn - Royal Hawaiian Words I Live By: Twe learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel." Maya Angelou What I Do in My Spare Time: Beach & Golf



Cara Kanemoto Sales Coordinator, Catering and Event Management Phone: 808-931-7436 Email: cara kanemoto@starwoodhotels.com At Starwood Waikiki since - 2015 Favorite Resort Event Space: SW Edge Pool Deck (I LOVE infinity pools!) Words I Live By: "enjoy life - eat well, laugh often, love much"

What I Do in My Spare Time: Traveling, yoga, & spoiling my 3 nephews



Lindsay Rizzo Catering Manager, Sales Phone: 808-923-2888 Email: Lindsav.rizzo@westin.com

- Dr. Seuss

Worked at Starwood Waikiki since - 2012 Favorite Resort Event Space: The Roof Garden and Lanais Words I Live By: You know you're in love when you can't fall asleep because reality is finally better than your dreams

What I Do in My Spare Time: Spend time with my family, friend and travel



Bree Deverill Sales Manager, Catering Phone: 808-931-7909 Email: Bree deverill@starwoodhotels.com Worked at Starwood Waikiki since - 2013 Pavorite Resort Event Space: The Roof Garden & Lanais at the Moana Surfrider Words I Live By: Why fit in when you were born to

stand out What I Do in My Spare Time: Photography and spending time outdoors (climb, sail, hike, skydive and scuba dive)



Victoria Cottam, CMP Catering Sales Manager Phone: 808-931-7437 Email: Victoria cottam@starwoodhotels.com At Starwood Waikiki since - 2014 Favorite Resort Event Space: Diamond Lawn and Terrace Words I Live By: "All our dreams can come true, if we have the courage to pursue them"- Walt Disney What I Do in My Spare Time: I love traveling, photography, and spending time with family and friends.



Kanani Ching Catering Sales Manager Phone: (808) 931-8455 Email: kanani.ching@starwoodhotels.com At Starwood Waikiki since - 2013 Favorite Resort Event Space: Monarch Room Words I Live By: "My mission in life is not merely tosurvive, but to thrive, and to do so with some passion, some compassion, some humor and some style." - Maya Angelou

What I Do in My Spare Time: I enjoy spending time with family, friends and going to the beach. I'm solar powered!

MEET THE TEAM



Chandra Braeger Catering Sales & Event Management Coordinator Phone: 808-923-4881

Email: Chandra braeger@starwoodhotels.com At Starwood Waikiki since - 2012

Favorite Resort Event Space: Roof Garden and Lanai Words I Live By: "Life isn't about waiting for the storm to pass... It's about learning to dance in the rain."

What I Do in My Spare Time: Hiking & surfing



Sarah Lee
Catering Coordinator
Phone: 808-924-4700
Email: Sarah lee@westin.com
Worked at Starwood Waikiki since – 2013
Favorite Resort Event Space: Roof Garden & Lanais
Words I Live By: Life is 10% what happens to me
and 90% of how I react to it – Charles Swindoll

What I Do in My Spare Time: Surfing & Yoga



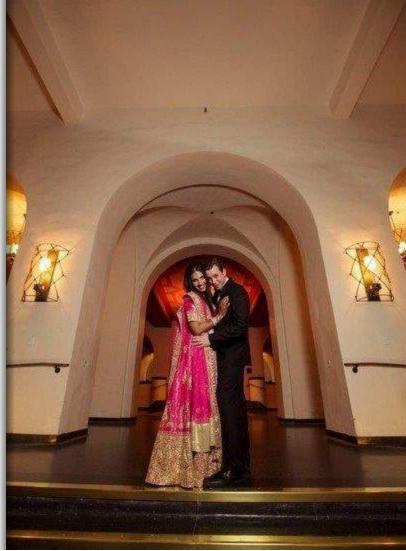
Ellie Hirooka
Catering Coordinator
Phone: 808-931-8454
Email: Ellic htrooka@sheraton.com
Worked at Starwood Walkiki since - 2002
Favorite Resort Event Space: Ocean Lawn at the Royal
Hawaiian

Words I Live By: I like to look at the glass as half full NOT half empty

What I Do in My Spare Time: Take my 9 year old son to action movies



Yuko Akimoto
Sales Coordinator, Catering
Phone: 808-931-8676
Email: Yuko akimetoo@starwoodhotels.com
At Starwood Wasikiki since - 2011
Favorite Resort Event Space: Ocean Lawn
Words I Live By: Never stop exploring
What I Do in My Spare Time: Hike, cook, travel, spend
time with family and friends.



Preferred Vendor Partners Preferred Vendor Partners Wedding Planners The Event Hawaii A Faires Event Planning Website: theeventhawaii.com Website: afaireseventplanning.com Email: info@TheEventHawaii.com Phone: 808-222-5068 Email: Mariacanov@gmail.com Phone: 808-436-8676 Vows in Paradise A Perfect Day Website: vowsinparadisehawaii.com Website: aperfectdavhawaii.com Email: vowsinparadise@hawaiiantel.net Email: info@APerfectDavHawaii.com Phone: 808-221-8406 Phone: 808-497-3339 Aloha Bridal Connections Wedding Planner 808 Website: alohabridalconnections.com Website: weddingplanner808.com Email: info@alohabc.com Email: marie@weddingplanner808.com Phone: 808.688.4405 etc Aloha Wedding Planners (Susan O'Donnell) Website: alohaweddingplanners.com Email: Aloha.ido@att.net Cortney Crane Events Phone: 808-943-2711 Website: cortneycraneevents.com Email: cortneycraneevents@yahoo.com **Engaging Moments** Phone: 209.601.1143 Website: engaging-moments.com Email: sarah@engaging-moments.com **Full Floral Service & Design** Phone: 808,392,0328 Florist Grand Website: floristgrand.com Hawaii Weddings and Events Email: floristgrand@hawaiiantel.net Website: hawaiiweddingsandevents.com Phone: 808-589-1382 Email: hawaiiweddingsandevents@gmail.com Phone: 808-782-4514 J'Adore Floral Lauren Smith, wedding planning, coordination, and consulting Website: jadorefloral.net Website: www.L-4-Love.com Email: chantelle@jadorefloral.net Email: I.4love@vahoo.com Phone: 808-843-0820 etc Phone: 808-391-5056 Parasol Events Spinning Web Florist Website: parasolevents.com Website: spinningwebflorist.com Email: weddings@parasolevents.com Email: Wendyweb26@aol.com Phone: 1-866-923-3969 (Toll Free) Phone: 808-780-7347 Savvy Weddings Website: weddingsbysavvy.com Su-V Website: suvexpressionshawaii.com Email: jenn@weddingsbysavvy.com Phone: 808-722-5109 Fmail: suvexpressions@gmail.com



Preferred Vendor Partners Preferred Vendor Partners Décor Rental & Event Design **Bridal Hair Styling & Make-Up** Current Affairs (Philip Richardson) Aloha Bridal Style (Ashlee Valeros & Keeia Littman) Website: current-affairs.net/content/weddings Email: aevaleros@gmail.com Email: tiffany@current-affairs.net Phone: 808-343-0501 Phone: 808-732-9666 Christine Gardner Easley Design (Jill Easley) Website: smartmakeovers.com Website: easlevdesigns.com Phone: 808-955-7434 Email: easleydesigns@gmail.com Phone: 808-595-3536 Leslie Fair Website: lesliefair.com REA (China Anderson) Email: leslie@lesliefair.com Email: info@reaeventshawaii.com Phone: 808-589-9881 Phone: 808-983-2800 to Maleana Cosmetics (Dory Foltin) Steven Boyle Designs (Steven Boyle) Website: maleana.com Website: stevenboyledesign.com Email: info@maleana.com Email: steven@stevenboyledesign.com Phone: 866-727-3663 Phone: 808-888-4826 Naturally You (CJ Bae) **Wedding Gowns & Accessories** Email: cj@naturallyyouhawaii.com Casablanca Phone: 808-226-4298 Website: casablancahawaii.com Email: casabf@yahoo.com Phone: 808-941-4696 Studio 808 (Pattie Kuamo'o) Email: pattiekuamoo@mac.com Phone: 808-941-7289 Bijou Bridal Website: bijoubridal.com Phone: 808-380-7988 Studio W (Wendy Robin) Website: studiowofhonolulu.com Email: info@studiowofhonolulu.com La Bella Bridal Phone: 808-371-8242 Website: labellawedding.com Email: web@labellahawaii.com Phone: 808-955-5115 Susan Akamine Website: susanakamine.com Email: susan@susanakamine.com

The Bridal Boutique (Cecilia Domingo & Joyce Coelho)

Website: <u>Bridalboutiquehonolulu.com</u> Email: info@bridalboutiquehonolulu.com Phone: 808-255-2380 ₆₀



Preferred Vendor Partners

Absolutely Loved (Stefanie Riedel) Website: absolutelyloved.com

Photographers

Email: info@absolutelyloved.com Phone: 808-638-0747

Website: chrissylambert.com

Website: cherishedphotography.info Email: hello@cherishedphotography.info Phone: 808-636-4336

Cherished Photography (Sharmil Elliott)

Email: contact@chrissylambert.com
Phone: 808-979-0001
Christine Pham Photography

Chrissy Lambert Photography (Chrissy Lambert)

Website: christie@christie-photography.com
Phone: 808-232-6736

Website: davidmurphey.com/ Email: connect@davidmurphey.com Phone: 808-222-7011

Derek Wong Photography
Website: www.derekwongphotophotography.com

David Murphey Photography (David Murphey)

Email: derek@dwongphotography.com Phone: 808-352-9072

Dulce Photography (Ryan Takuma) Website: <u>dulcephoto.com</u> Email: <u>ryan@dulcephoto.com</u> Phone: 808-226-4703

Eugene Kam Photography Website: eugenekamphoto.com

Preferred Vendor Partners Love Story Weddings (Vince Shin)

Website: lovestoryweddings.com
Email: vince@lovestoryweddings.com
Phone: 808-384-7654

Marcia Campbell Photographer

Website: marciacampbell.com Email: m@marciacampbell.com Phone: 808-735-2782

Sash Website: musashi671.com Email: Musashi671@gmail.com Phone: 808-753-4617

Website: visionari.com

Email: contact@visionari.com
Phone: 808-220-8108

Disc Jockeys
Celebrity Tuxedo

Email: kapiolani@celebritytuxedos.com

Visionari (Jon Lagon, Mike Joy, and Ryan Takuma)

Phone: 808-947-0397

Tony So
Website: thedihawaii.com
Email: tony@thedihawaii.com

Website: celebritytuxedos.com

EntertainmentKika Entertainment (Kika Matsumoto)

Phone: 808-753-7233

Email: kika@hawaii.rr.com Phone: 808-735-2088

Tihati Productions (Vania Lautaha) Website: tihati.com Email: vania@tihati.com Phone: 808-735-0292

Preferred Vendor Partners Preferred Vendor Partners Photographers Continued Garrett Nose Photography Fine Linen & Chair Rentals/Chair Covers Website: garrettnosephoto.com Chair Cover Express Email: garrett.nose@gmail.com Website: chaircoverexpress.com Phone: 808-277-2312 Email: hawaii@chaircoverexpress.com Phone: 808-690-8088 JeanneMarie Photography Les Saisons (Naomi Lee) Website: www.jeannemariephoto.com Website: les-saisons.net Email: info@ieannemariephoto.com Email: info@les-saisons.net Phone: 808-228-6973 etc Phone: 808-636-1704 REA Events & Designs (China Anderson) Videographers Email: info@reaeventshawaii.com Crane Media Productions (James Chun) Phone: 808-983-2800 Website: cranemedia.com Email: cranemedia@gmail.com Wedding Cakes Phone: 808-383-7090 Cake Works Website: tiersofiovhawaii.com Email: cakeworkshi@gmail.com **Fisheve** Phone: 808-946-4333 Website: fishevestudio.com Email: info@fishevestudio.com Tiers of Jov Phone: 800-394-6420 (Toll Free) Website: cakeworkshi.com Email: tiersofjoy@hawaii.rr.com Phone: 808-922-9693 ImagineWurks Productions, LLC (Eric Kim) Website: imaginewurks.com **Invitations** Email: imaginewurksproductions@yahoo.com Something Blue Phone: 808-778-4361 Website: somethingbluehawaii.com Email: info@somethingbluehawaii.com Phone: 808-946-2583 IMF Visions (Ian Fernandez) Website: imfvisions.com **Tuxedo Rental** Email: ianf@imfvisions.com Phone: 808-392-4012 Phil's Tux Shop Website: philstux.com Email: phil@philstux.com Video 21 Productions (Janice Lauderdale) Phone: 808-596-9872 Website: video21productions.com Email: info@video21productions.com Celebrity Tuxedo Phone: 808-375-7035 Website: celebritytuxedos.com Email: kapiolani@celebritytuxedos.com Phone: 808-947-0397 **Photo Booth Rental** Flash Lab

PLANNING YOUR WEDDING DAY Policies & Procedures for all Resorts

Getting Married in the State of Hawaii

• Both parties to the marriage must appear in person before the marriage license agent with two (2) forms of identification, one (1) of which must be a photo ID.

• If you have been married before, you will be required to show legal documentation if your divorce has occurred within the last two (2) years.

• The marriage license is good for thirty (30) days from the date of issuance.

• The marriage license fee is \$65 payable in cash to the licensing agent. The fee is subject to change.

• The Sheraton Waikiki operates a satellite office. Appointments may be scheduled by calling 808-931-8349 • we recommend giving advance notice

• Additional information may be obtained by calling the Hawaii State Health Department at (808) 974-6008 or visit

https://emrs.ehawaii.gov/emrs/public/home.html or http://health.hawaii.gov/vitalrecords/marriage-licenses/



Food & Beverage

 All food and beverage served at our resorts must be supplied and prepared by the resorts.

• Each resort offers Wedding Reception & Lunch/Dinner Packages with a minimum guarantee of 100 quests.

 Additionally you may select from our banquet & catering menus – your Catering Manager can provide these to you.

• A service charge, currently 23% of the total food and beverage revenue (plus all applicable taxes), will be added to all food and beverage charges.

 Our culinarians are able to provide for any ethnic food specialties and we can customize a menu to fit your needs. We do not allow for outside caterers inside our resorts.

 We do not have Kosher kitchen at any of our resorts however we can provide for Kosher style and individual Kosher meals from an outside caterer if requested two (2) weeks in advance of the wedding date.

 We will consider certain "buy out" arrangements thereby allowing for a rabbi to perform a Koshering of our kitchens along with our china – your Catering Manager can provide

this information.

 For our packages with plated/served meals, please understand the following guidelines:

1. All guests will be served the same starter, soup and/or salad course as well as dessert.

2. Choice entrees are based on (2) protein entrée choices

and (1) vegetarian entrée choice.

3. Final quest counts and entrée selections must be provided to your Catering Manager no later than five (5) business days prior to the event date.

4. Escort cards with entrée indicators must be provided by

the client.

 Included as part of the service charge is a gratuity (currently 85% of total service charge) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee. Service charge and taxes are subject to change.



Reception and Lunch/Dinner Packages

 All packages are based on a minimum guarantee of 100 quests. For weddings with less than 100 quests should expect a price differential – your Catering Manager can advise you at the time of a proposal.

 Please be advised the contents of the reception and lunch/dinner packages may customized to suit your specific needs however this may affect the overall

price point per person.

• In most instances space can be confirmed up to twelve (12) months prior to your wedding date

 Packages do not include ceremony locations and associated site fees – please refer to the Ceremony Locations & Site Fees page.

 Depending on dates and locations some packages may also be subject to site fees – your Catering Manager will provide these with your initial proposal. Tasting

• As noted a scheduled tasting will be provided for all plated dinners for up to four (4) guests at no charge.

• Tastings must be scheduled and confirmed with your Catering Manager and are based on business levels and availability of our culinary teams.

• Tastings are not offered for hors d' oeuvres.

Wedding Cakes

• All of our packages include a wedding cake and a dessert course.

• If you would like to have your guests able to take a slice of cake home with them you will need to provide for "To Go" boxes or sacks.

• Wedding cakes at the Royal Hawaiian are baked on property by our pastry chef and a consultation with the

pastry chef is provided for.

• Wedding cakes at the Sheraton Waikiki and the Moana Surfrider are provided by one of our baker partners. Your Catering Manager can provide you with the details so that you can select your style/look from our approved cake selection with each baker.

• Enhancements and upgrades from what is provided in the package will be the responsibility of the client and handled

directly with the baker.

• Please be sure you advise your Catering Manager on removal and pick up of any left over cake as the resorts will not hold cakes beyond 72 hours of the wedding event.

Ballroom and Outdoor Space Minimum Food & Beverage Revenue Requirements and Site Fees

- Our reception and lunch/dinner packages with beverage arrangements are designed to generate our required minimums however this is driven by guest counts based on the space in question – your wedding event may be subject minimums requiring additional food and beverage enhancements beyond package pricing to meet the minimums.
- Depending on dates and locations some packages may also be subject to site fees – your Catering Manager will provide these with your initial proposal



Vendor Partners

 Our preferred vendor partners are provide on the Vendor Partner page – these are the vendors we highly recommend who provide great service and are familiar with our resorts.

 We only recommend these vendors and do allow for you to bring in any vendor you choose.

- Your selected vendors not on our list will be required to adhere to our guidelines your Catering Manager can provide you with these guidelines.
- All vendors must coordinate load in and set up times with your Catering Manager.

• All vendors must strike and breakdown immediately following the wedding event.

• We do not validate parking in our garages for vendors – this will be their individual responsibility.

Resort Photography Guidelines

• In an effort to maintain a relaxing and welcoming atmosphere for all our hotel guests we ask that you advise your catering sales manager of your scheduled photo session(s) at your earliest opportunity. Our vendor provider partners are familiar with our property.

 Access to private event rooms and our dining outlets, while in service, will be off limits. Our outdoor venue, the Terrace and Diamond Lawn is not available for photography while the Moana Chapel operated by our Japanese partner, is in

service.

Ceremony Rehearsals

- If you have contracted for your ceremony with us we understand how important a rehearsal can be to the success of the wedding.
- We are happy to confirm your rehearsal location which may not always be your contracted ceremony, thirty (30) days prior to your ceremony date.
- We highly encourage you to include your minister and wedding planner/coordinator if you have contracted one, during the rehearsal.
- While there is no charge to hold a rehearsal on property, limited physical set up is provided and will include seating only for the bridal party along with a water station.
- If hotel gazebos or arches have been contracted for your ceremony it is unlikely they will be available and set up for your rehearsal.

Please contact your Catering Manager to schedule your rehearsal date and time

Deposits & Payment Schedules

• A non-refundable deposit of \$5,000 is required to confirm your function space and date. The deposit should accompany the signed contract. The deposit will be applied to your final payment.

• Prepayment of 50% of the expected total charges must be received sixty (60) days prior to the date of your event.

• Remaining balance equal to full prepayment must be received ten (10) business days prior to the date of your event. Your Catering Manager will provide you with a detailed cost estimate.

Room & Suite Accommodations

We offer group discounts when ten (10) or more guest rooms are booked per night, based on availability.

Event Space Time Availability for Ceremonies Combined with Receptions & Dinners

 All morning events are to be held between 6:00 am and 10:00 am. Within a maximum time frame of four (4) hours.

• All lunch events are to be held between 11:00 am and 3:00 pm. Within a maximum time frame of four (4) hours.

• All reception and/or dinner events are to be held between

5:30 p.m. and 11:30 p.m. Within a maximum time frame of five (5) hours (with the exception of outdoor events).

• All "outdoor" events must conclude by 10:00pm due to

City & County noise/sound codes. All events on the diamond lawn & terrace are subject to approval by our Japanese partners who operate the Moan Chapel.

Parking

• Self and valet parking is available for all events at the Moana Surfrider via the garage at the Sheraton Princess Kaiulani Hotel directly across the street. Your Catering Manager can advise you on special rates.

 Self and valet parking is available for all events at the Sheraton Waikiki and Royal Hawaiian via the garage connected to the Sheraton Waikiki. Your Catering Manager can advise you on special rates.



FREQUENTLY ASKED QUESTIONS

WHAT ARE STARPOINTS AND CAN THEY BE USED FOR OUR HONEYMOON? ARE THERE ANY SPECIAL PROMOTIONS?

Starpoints are similar to frequent flyer points and can be redeemed at all Starwood properties towards overnight stays. Starpoints are ordinarily awarded with one point for every \$3 spent in food, beverage and site fees at a catered event. Normally points will be awarded at the conclusion of the wedding; however, our Waikiki resorts will calculate and reward your points once your contract is signed so that you may use them towards honeymoon stays at other Starwood properties.

Additionally there are two fabulous promotions currently available:

1. Book your wedding before December 31, 2014 for a date by December 31, 2015 and receive 1 bonus Starpoint for every \$1 spent on wedding food, beverage and site fee revenues. Your points will be issued upon contract signing. 2. Book your family and out of town guests sleeping room block before December 31, 2014 for a date pattern by December 31, 2015 and receive 5,000 Starpoints for every 10 guest room nights consumed. These bonus points are awarded to the bridal couple at the conclusion of the event. Your individual guests can still earn their normal Starpoints rewards by staying in the guest room.

WHAT IS A FOOD & BEVERAGE MINIMUM & A SITE FEE?

The food & beverage minimum is the least amount required to spend on any combination of food and beverage for your wedding to secure the selected space. It does not include sales tax or the service fee. The food and beverage minimum is achieved by selecting packages or individually priced, a la carte menu items to equal or exceed the food and beverage minimum. For weddings expecting fewer guests than the room's capacity, the 'per person' cost to achieve the minimum may exceed the printed package price points. Site fees are the costs assessed for the use of specific event spaces combined with wedding package and/or food & beverage minimums. Our premiere spaces will always require a site fee.

FREQUENTLY ASKED QUESTIONS

ARE YOUR FOOD AND BEVERAGE MINIMUMS CONSTANT YEAR ROUND?

No, our minimums are based on demand periods, which can be seasonal and also by day. Your Catering Manager can advise you on minimums based on your preferred date.

DO YOU OFFER DIFFERENT PRICING FOR FRIDAY OR SUNDAY CELEBRATIONS?

Yes, in most cases a lower food and beverage minimum and reduced wedding package price and/or site fees apply. Please ask your Catering Manager for more information on Friday and Sunday celebrations.

DO YOU OFFER SPECIALLY PRICED VENDOR MEALS?

Yes, vendor meals can be provided at a reduced menu price at all three of our resorts. Your Catering Manager can provide you with menu and price options.

DO YOU OFFER CHILDREN'S MENUS?

Yes, children's meals can be provided at a reduced menu price at all three of our resorts. Your Catering Manager can provide you with menu and price options.

CAN I ARRANGE FOR A PACKAGED OPEN HOST BAR FOR MY WEDDING?

No, Honolulu city ordinance and alcoholic beverage control strictly prohibit per person packaging of alcoholic beverages. All of our beverage options with the exception of the champagne toast and wine with dinner are based on consumption, which means you will only be billed for what the bartenders make and serve.

WHAT HAPPENS IF MY EVENT IS OUTSIDE AND IT RAINS?

An indoor backup space is always blocked for events planned in our outdoor venues.



FREQUENTLY ASKED QUESTIONS

ARE THERE ANY ADDITIONAL LABOR CHARGES I SHOULD BE AWARE OF?

All staff with the exception of bartenders are included with your menu price based on the wedding package offerings. One bartender attendant will be provided for every one hundred quests at a flat rate of \$225.00.

WHAT IS THE DIFFERENCE BETWEEN A WEDDING PLANNER AND MY CATERING MANAGER?

We highly recommend, but do not require you to contract a wedding planner/coordinator to assist with your planning and be onsite the day of the event. Your Catering Manager will assume the following responsibilities: act as a menu consultant for all food and beverages selections, conduct a menu tasting, detail the banquet event order outlining the entire event, create an estimate of charges outlining our financial commitment, create a floor plan of our function space, in order for you to provide seating arrangements, personally oversee the details of the bride and groom reservations, set place cards and favors on the day of the event, oversee the reception room set-up, food preparation and other hotel operations, be the on-site liaison between outside vendors and the hotel operations staff, ensure a seamless transition to the hotel banquet manager/captain once the grand entrance has occurred, and review your banquet checks for accuracy prior to the completion of the final bill.

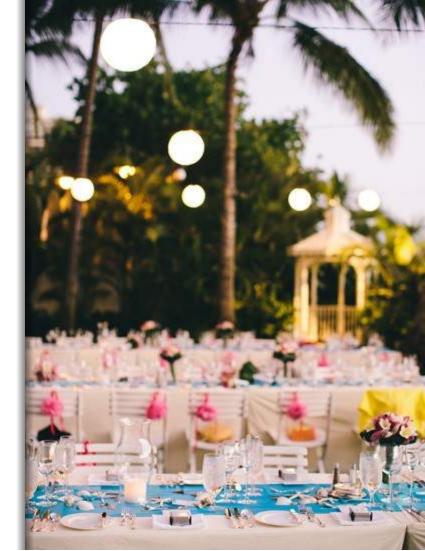


What our Recent Brides & Grooms are Saying About Us

"Stuart Kotake, executive director for catering was phenomenal and a joy to work with, his staff was pleasant, attentive, professional and made us feel extremely comfortable. The food was top-notch, no one left hungry and everyone had high praise for the quality and taste. The Moana Surfrider Hotel, Honolulu was the perfect location for our wedding and the staff provided us with a truly memorable experience. The suite included in our wedding package was huge, clean, comfortable and had tremendous views of Diamond Head, ocean, beach and city."

"We are just recovering from such a wonderful weekend. The Royal Hawaiian staff did an outstanding job of making sure that our needs were handled efficiently and to the best of their abilities. Can't ask for more than that. John and I are very pleased with the wedding, as are all that attended. We are still getting compliments about how regal The Royal Hawaiian is, yet the ambiance was casual, comfortable and very much the island way. And, the cake...it was superb! We are very appreciative of all that you did to make this wedding a memorable success. And, I'm sure that you are a very valuable addition to the Starwood Hotels management here in Hawaii. From the bottom of our hearts, Mahalo."

"Thank you so much for all your help in making our wedding day PERFECT! We are so grateful. Thank you for your patience and professionalism as we planned the wedding. I wish I could do it all over again. We really had a magical day and a beautiful reception."



What our Recent Brides & Grooms are Saying About Us

"Mahalo for all your help with our wedding plans at the beautiful Royal Hawaiian Resort! Our family and friends were very impressed with the wedding ceremony, the festive reception and the beautiful grounds at the Coconut grove. You are the best – thank you for everything, our warmest aloha."

"Aloha, Eddie and I wanted to let you know our daughter's wedding was absolutely beautiful. We were so happy with the Royal Hawaiian. You did an excellent job as well as everyone involved. The music, minister and set-up was perfect. Ashley our waitress was wonderful and very helpful with any questions we had about the menu. The Royal Hawaiian staff was very professional and made our family and guest feel very welcomed and special. Thank you again for helping to make the day run so smoothly. Hopefully our other two daughters will choose the Royal Hawaiian for their wedding."

"I did not get the chance to thank you with a great big hug after the beautiful wedding was over! Waka, Jeremie and I cannot thank you enough for all your effort and loving-kindness you have extended to us. If it wasn't for your prompt replies and for your exceptional communication skills over the phone, we could not have made it this far!!! Thank you so much Waka!"

"The weather was just absolutely beautiful on our wedding day. Getting married at The Royal Hawaiian was the BEST decision we made! You have set up the Coconut Grove perfectly for us. We really appreciate all your hard work and making this wedding a beautiful and a pleasant one for us and our guests who came from all parts of the world just to share our joy. They ALL loved the Coconut Grove!" "Mahalo for all your help with our wedding plans at the beautiful Royal Hawaiian Resort! Our family and friends were very impressed with the wedding ceremony, the festive reception and the beautiful grounds at the Coconut grove. You are the best – thank you for everything, our warmest aloha."



