

GUIDELINES

SERVICE CHARGE & SALES TAX

All food and beverage prices are subject to a 20% service charge. Hawaii General Excise Tax, currently 4.712%, will be added to all food, bevearge, labor, service charge, and micellaneous changes

FINAL FOOD ORDER

Final food menu choices are required fourteen (14) days prior to event. Any cancel/change within 14 days prior to the event, there will be 100% charge

SPECIAL REQUESTS

Special dietary restrictions must be requested within thirty (30) days of the event. Any requests made after this deadline will be accommodated as best as possible but may not be guaranteed.

MINIMUM FOOD ORDER

Minimum of 10 people (not including kids) is required.

Receptions at the Hanalani Garden/Angel Garden/Applause Estate

FOOD & BEVERAGE

We offer 3 types of buffet to chose from. Buffet are not "all you can eat" and are portioned per person. As for the beverage, since the property does not have a liquor license, customers or agents must bring in their own alcohol.

CATERERS

Outside Caterers are allowed. Please contact Best Bridal Hawaii (info@bestbridalhawaii.com) if there are any requests upon bringing in outside caterers. There will be extra fee for kitchen/room usage, any other items to be rented.

KIDS MENU

Kids Meals are discounted at 50% off the regular buffet menu price for children 4 -12 years old; children 3 and younger will not be charged.

Receptions at the Kailana Chapel

FOOD & BEVERAGE

All food and beverage must be purchased exclusively through Kaimana and consumed in the designated function areas. Kaimana is the only licensed authority to serve alcoholic beverages on the grounds to guests 21 and over.

CATERERS

No Outside Caterers are allowed.

KIDS MENU

We offer Infant Menu: 2-4 years old and Kids Menu: 5-10 years old. Please see menu.





The M E N U

for Kailana Chapel

Kids Menu (5-10 yrs old) \$63 + TAX

RChilled Potage Soup

Rice Omelet

Beef Steak

Fish

Fried Shrimp

Fresh Salad

Dessert

Juice

Infant Menu (2-4 yrs old) \$37 + TAX

Chilled Potage Soup Boiled Vegetable Fresh Fruits Bread Dessert

Juice





The

MENU

for Kailana Chapel

Course Menu A \$89 + TAX

Reminiscent Butterfly Calm Chowder

Filet Mignon Steak, Red Wine Sauce

*Can be arranged to Chicken or Fish/Please state when making the order

Sweet Potato with Ice Cream

Coffee or Tea

Lavosh Bread

Course Menu B \$158 + TAX

Burrata Cheese Cocktail with Strawberry
Hawaiian Ahi Wrapped in T-Leaf
Chilled Butternut Squash Soup with Coconut Foam
Filet Mignon Steak, Red Wine Sauce

*Can be arranged to Chicken or Fish/Please state when making the order Hawaiian Mango Mousse with Vanilla Ice Cream Coffee or Tea

Course Menu C \$210 + TAX

Burrata Cheese Cocktail with Strawberry
Roasted Duck Breast with Caviar
Chilled Butternut Squash Soup with Coconut Foam
Pan Fried Hawaiian Fish with White wine Cream
Filet Mignon Steak with Epicurean Mustard

*Can be arranged to Chicken or Fish/Please state when making the order

Hakulei Dessert

Coffee or Tea

Bread





MENU

for Hanalani Garden / Angel Garden / Applause Estate

Buffet A

\$68 + TAX

Hamakua tomato Cocktail

Mozzarella Cheese Ball with Basil Pesto

Hawaiian Avocado Guacamole & Chips

Organic Stick Salads Original Bagna-Cauda Sauce

Chef's Pasta

Baby Back Rib with Roasted Potato

Hawaiian Fresh Fruits

Assorted Chef's Dessert

Buffet B

\$100 + TAX

Hawaiian Syoyu Ahipoke

Hamakua Tomato Cocktail

Mozzarella Cheese Ball with Basil Pesto

Kauai Shrimp Salada Chilled Pasta

Clam & Limu Pan Fried Hawaiian Fish

White Wine Cream Sauce

Kalua Pork Baby Back Rib with Roasted Potato

Hawaiian Fresh Fruits

Assorted Chef's Dessert

Buffet C

\$158 + TAX

Hawaiian Ahipoke with Macadamia nuts & Tobiko

Maui Onion Quishe Lorraine with Caviar

North Shore Egg Salad

Chilled Pasta

Duck & Fennel

Lobster Seafood Paella

Pan Fried Hawaiian Fish Chimichurri Sauce

Baby Back Rib with Roasted Potato

Ribeye Steak Meyer Lemon Wasabi Sauce

Hawaiian Fresh Fruits

Assorted Chef's Dessert

