



KAILANA

chapel & garden



ABOUT

Located on the south eastern shore of O'ahu
Kailana Chapel offers a breathtaking view of the majestic Kō'olau Mountain Range
A stunning view of the Makapu'u Lighthouse
Just 30-40 minutes away from Waikiki and the airport

Maximum number of capacity

Chapel : Seats 50 people (Fit up to 70 people)
Garden & Deck: Seats 20 people

Perfect for wedding celebrations, vows & engagement photos!

2024 VENUE PRICE

For those of you looking to just rent the venue, this fee is for you!

120 MIN VENUE FEE

\$1250

RECEPTION ROOM USAGE FEE

*2 hour Usage time

\$1500

ADDITIONAL 1 HOUR FEE

\$250

PACKAGES

For those of you who wish to select options that best suits your needs

SIMPLICITY

\$2480

120 min venue fee
40 Chairs
Venue Decoration
Set up Fee
Keepsake Marriage Certificate
On-site Specialist
Officiant
2 Hawaiian Leis

SNAP SHOT

\$3780

120 min venue fee
40 Chairs
Venue Decoration
Set up Fee
Keepsake Marriage Certificate
On-site Specialist
Officiant
2 Hawaiian Leis
Ukulele Musician
(Ceremony)
Photography
(100 photos)

ISLAND BLISS BASH

\$5580

120 min venue fee
40 Chairs
Venue Decoration
Set up Fee
Keepsake Marriage Certificate
On-site Specialist
Officiant
2 Hawaiian Leis
Ukulele Musician
(Ceremony)
Photography
(100 photos)
3 hour Reception Usage
Food & Beverage is not included in the above

DISCOUNT

Kama'aina & Military : 20% off Venue or Package price

Please inform our staff that you are kama'aina or military personnel to avail of a discount

@kailanachapel | www.bestbridalhawaii.com



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ALOHA AINA
WEDDINGS & EVENTS

MENU

course A \$105 + tax

STARTER lavosh bread

reminiscent butterfly clam chowder
-comforting clam chowder with a nostalgic seaside taste-

ENTRÉE

filet mignon steak
-perfectly cooked filet mignon with a flavorful red wine sauce-

DESSERT

sweet potato with ice cream
-delicately burnt sweet potato served with a scoop of icecream-

coffee or hot tea

course B \$170 + tax

STARTER house bread

burrata cheese cocktail with strawberry
-creamy burrata cheese served in a delightful cocktail style-

hawaiian ahi wrapped ti leaf
-succulent hawaiian ahi elegantly wrapped in ti leaf-

SOUP

chilled butternut squash soup
-refreshing chilled soup featuring the rich flavors of butternut squash-

ENTRÉE

filet mignon steak
-perfectly cooked filet mignon with a flavorful red wine sauce-

DESSERT

hawaiian mango mousse
-luscious hawaiian mango mousse accompanied by vanilla ice cream-

coffee or hot tea

course C \$220 + tax

STARTER house bread

burrata cheese cocktail with strawberry
-creamy burrata cheese served in a delightful cocktail-

roasted duck breast
-rich roasted duck breast with a touch of exquisite caviar-

SOUP

chilled butternut squash soup
-refreshing chilled soup featuring the rich flavors of butternut squash-

ENTRÉE

pan-fried hawaiian fish
-lightly pan-fried hawaiian fish with a delectable white wine sauce-

filet mignon steak
-perfectly cooked filet mignon with a flavorful epicurean mustard-

DESSERT

hakulei
-fresh seasonal fruits artfully arranged to mimic the Hawaiian haku lei-

coffee or hot tea

keiki menu \$70 + tax

House Bread

Chilled Potage Soup

Keiki Platter Delight
Japanese-style Rice Omelet
Mini Beef Steak
Fresh Fish of the day
Crispy Fried Shrimp Katsu
Fresh Salad

Chef's Dessert

Fresh Juice

infant menu \$45 + tax

House Bread

Chilled Potage Soup

Boiled Vegetable & Fresh Fruits

Chef's Dessert

Fresh Juice

GUIDANCE

FOOD & BEVERAGE

All food and beverage must be purchased exclusively through Kailana Chapel and consumed in the designated function areas. Kailana Chapel 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

Infant Menu: 2-4 years old/ Kids Menu: 5-10 years old

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, beverage, labor, service charges, and miscellaneous charges.

FINAL FOOD ORDER

Final food menu choices are required fourteen (14) days prior to the event.
Any cancellations or changes made within 14 days prior to the event will incur a 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. Depending on the menu, an additional fee may be required.

MINIMUM FOOD ORDER

A minimum of 10 people (excluding children) is required.

VENDOR MEAL

Vendor meals are eligible for a 50% discount off the menu price.

RENTAL ITEMS

Please inquire with our staff regarding our rental items.
All items rented through Aloha Aina Weddings & Events will be set up and broken down by our team.
For any items brought in by the customer, the customer will be responsible for both setup and breakdown within their allocated time slot.
Customers who have ordered catering through Aloha Aina Weddings & Events will receive provided items necessary for serving, such as plates, napkins, utensils, and glasses, along with cleaning up after the reception.