



EVENT: Friday Luau Buffet



Friday *luau* in the middle of Waikiki.
 Friday Cabana. Minimum 100 - Maximum 400 persons; 5:30-7:30PM
 Suggested retail price: \$80.00 per person

MENU & BEVERAGE

- **Whole Roasted Pig & Roast Beef Luau Buffet Dinner.** At Your Table whole fresh Maui Gold® sweet pineapple family style; Carving Station with island roasted whole suckling pig, USDA choice top round grade roast beef with black sea salt; Luau Favorites *hulihuli* chicken, sautéed white fish with macadamia nuts; *uala* sweet potatoes with coconut*, vegetarian fried rice*; Island Salad Bar of Hawaiian mixed greens with grape tomatoes*; housemade papaya & lilikoi dressings, island style macaroni salad; *lomilomi* salmon; *limu* tofu *poke**; Served with freshly baked *taro* rolls by Elvin's Bakery®, sweet butter; Hawaiian Dessert Sampler of seasonal fresh fruit platter*, chocolate dobash cake, coconut *haupia*, and rainbow sorbet* by IL Gelato®. Includes freshly brewed Kona blend coffee by Hawaiian Paradise Coffee® & tea. Alternative Entrée: Vegan selections are marked *. Grilled vegan garden patty available with 24 hours notice.
- **Beverage: One Original E Komo Mai Tai® OR Hosted Super Premium Bar.**

INCLUSIONS

- **Exclusive use of Cabana at Outside Terrace:** For 2 hours (5:30-7:30PM) to be able to catch "Friday Fireworks" at Waikiki Beach. Or dinner can be after 6:00PM.
- **Use of Microphone:** for your speech and toast.
- **Luau Hawaiian Entertainment:** Our musician and *hula* dancers are ready to entertain you throughout the evening. Get ready for a *hula* lesson!

FACILITIES

TYPE	MIN - MAX CAPACITY	NOTES
Cabana at Outside Terrace	100 - 400	• 2 cabanas (A / B) with a maximum capacity of 200 guests for each cabana. For details, please see Facility Profile (RH-FP).

SAMPLE SCHEDULE

5:30PM	Hawaiian Greeting with Original E Komo Mai Tai® and Short Speech
5:45PM	Buffet Dinner Opens with Ceremony followed by Presentation of "Whole Luau Pig"
7:15-7:30PM	Luau Hula Show and Hula Lesson

EVENT ENHANCEMENTS

- **Exclusive Round-trip Transportation (price per person):** From Waikiki \$20.00; From Ko Olina / Kahala \$39.00. Additional usage fee applies for some hotels.
- **Orchid Lei by Hula Dancer:** \$15.00 per person (min. of 20 persons). A Hawaiian tradition! Fresh flower *lei* greeting by our lovely *hula* dancer.
- **Souvenir Photo Service:** \$25.00 per person (min. of 20 photos). Photo in Rock-A-Hula® logo album with our dancers.
- **Premium Wine Bar:** For wine connoisseurs, select from our vintage wine list.

ADDITIONAL NOTES

- **Confirmation / Payment / Cancellation Terms:** Event requires **non-refundable deposits** based on total charge: 10% upon confirmation, 40% 30 days prior and balance of 50% 72 hours prior. Price and contents subject to change.
- **Force Majeure and Others:** See Event contract.



5:30PM Hawaiian Greeting
 5:40PM Buffet Dinner opens with Ceremony and *Hula*
 7:00PM *Luau Hula Show* and *Hula Lesson*
 7:30PM Event Ends

Friday Luau EVENT

One Original E Komo Mai Tai® OR
 Hosted Super Premium Bar of Quality
 Liquors.

Whole Roasted Pig & Roast Beef Luau Buffet Dinner

New Menu!



At Your Table

Whole Fresh Maui Gold® Sweet Pineapple* Family Style

Carving Station

Island Roasted Whole Suckling Pig
 USDA Choice Top Round Grade Roast Beef
 Black Sea Salt

Local Favorites

Hulihuli Chicken
 Sautéed White Fish with Macadamia Nuts
 Roasted *Uala* Sweet Potatoes with Coconut*
 Vegetarian Fried Rice*



Island Salad Bar

Hawaiian Mixed Greens with Grape Tomatoes*
 Housemade Papaya & *Lilikoi* Dressings
 Island-Style Macaroni Salad
Lomilomi Salmon, *Limu* Tofu *Poke**
 Freshly Baked *Taro* Rolls by Elvin's Bakery®,
 Sweet Butter

Hawaiian Dessert Sampler

Seasonal Fresh Fruit Platter*
 Chocolate Dobash Cake
 Coconut *Haupia*
 Rainbow Sorbet* by IL Gelato®



Alternative Entrée

Includes Freshly Brewed Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

*Vegan Selections are marked with **
Grilled Vegan Garden Patty available with 24 hours notice.