



HANALANI

garden & chapel



ALOHA AINA
WEDDINGS & EVENTS

MENU

buffet A
\$80 + tax

APPETIZERS

hamakua tomato cocktail
mozzarella cheese ball with basil pesto
hawaiian avocado guacamole & chips

SALAD & PASTA

organic vegetable stick salad
with original bagna cauda sauce
chef's pasta

ENTRÉE

baby back rib with roasted potatoes

DESSERTS

assorted chef's desserts
hawaiian fresh fruits

buffet B
\$110 + tax

APPETIZERS

hamakua tomato cocktail
mozzarella cheese ball with basil pesto
hawaiian shoyu ahi poke

SALAD & PASTA

kauai shrimp salad
chef's pasta

ENTRÉE

pan-fried hawaiian fish
with white wine cream sauce

kalua pork

baby back rib with roasted potatoes

DESSERTS

assorted chef's dessert
hawaiian fresh fruits

buffet C
\$170 + tax

APPETIZERS

hawaiian ahi poke
with macadamia nuts & tobiko
maui onion quiche lorraine
with caviar

SALAD & PASTA

north shore egg salad
chef's pasta

lobster seafood paella

ENTRÉE

pan-fried hawaiian fish
with chimichurri sauce

baby back rib with roasted potatoes

ribeye steak
meyer lemon wasabi sauce

DESSERTS

assorted chef's dessert
hawaiian fresh fruits

GUIDANCE

FOOD & BEVERAGE

We offer three types of buffet to choose from.
Buffets are not "all you can eat" and are portioned per person.
The property does not have a liquor license;
Therefore, customers must bring in their own alcohol or hire a bartender.

CATERERS

We have a preferred vendors list,
but outside caterers are allowed as long as their information is provided.
We have a small kitchen and prep room that can be rented.
Additionally, we do have other items that you may rent through us.

KIDS MENU

Kids' meals are discounted at
50% off the regular buffet menu price for children aged 4 to 12 years old.
Children aged 3 and younger will not be charged.

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.