



KAILANA

chapel & garden



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 ice cream-
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.