

# events by Marriott



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healthy

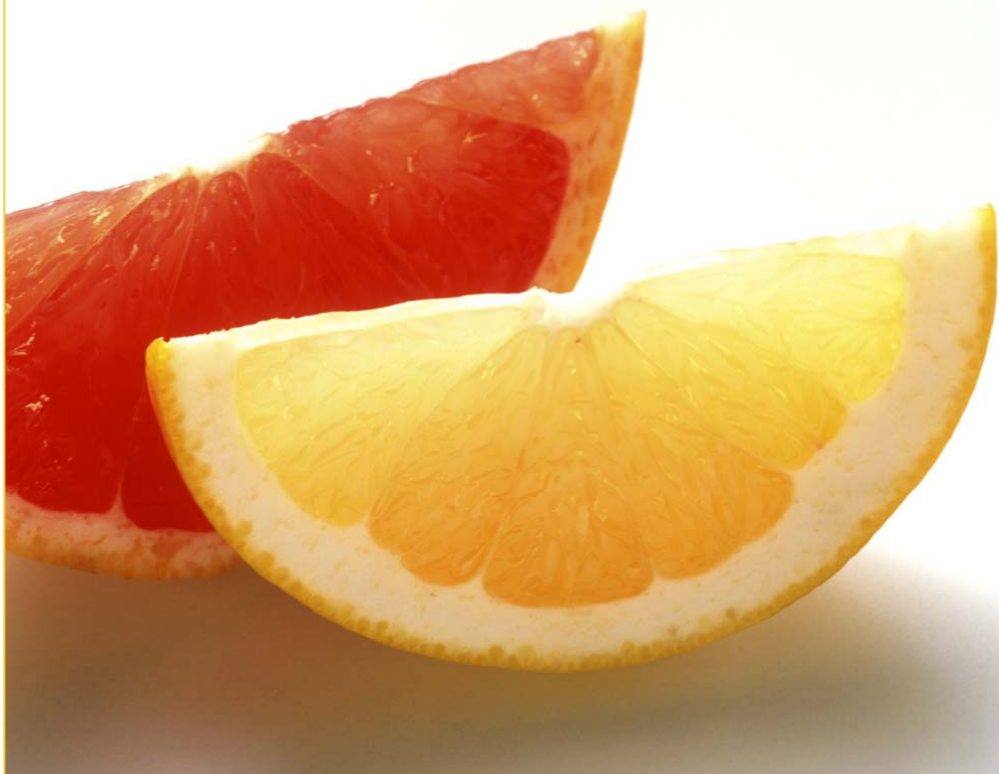
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**JW MARRIOTT IHILANI RESORT & SPA**

92-1001 Olani Street | Kapolei | Hawaii 96707

[www.ihilani.com](http://www.ihilani.com)

## breakfast

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## aloha eye opener

continental breakfast | \$20

orange juice  
guava juice  
pineapple juice

continental assortment of breakfast bakeries  
(blueberry and bran muffins, cream cheese  
fruit filled danish and butter croissants)

butter and preserves

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas



## polynesian treat

continental breakfast | \$22

orange juice  
guava juice  
pineapple juice

tropical assortment of breakfast pastries  
(pineapple-macadamia and mango bran muffins  
coconut crème filled danish, butter croissants)

butter and preserves

sliced seasonal fruit and berries

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

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## koko head

plated | \$25    buffet | \$29

orange juice  
guava juice  
pineapple juice

sliced seasonal fruits

scrambled eggs with fine herbs  
oak smoked bacon  
breakfast potato

continental assortment of breakfast bakeries  
with butter and preserves

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

buffet menu prices are based on a 25-person minimum





## diamond head

plated | \$28

orange juice  
guava juice  
pineapple juice

sliced papaya and pineapple  
seasonal berries with macadamia nut crème fraiche  
toasted english muffin sandwich with scrambled eggs  
chives, goat cheese, smoked ham and grilled asparagus

breakfast potato

tropical assortment of breakfast bakeries  
with butter and preserves

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

## kama'aina breakfast

buffet | \$35

orange juice

guava juice

pineapple juice

sliced seasonal fruit and berries

dry cereals with milk

assorted yogurt with granola and dried fruits

### choice of one from each selection below

eggs benedict

scrambled eggs with smoked salmon and dill

whole wheat pancakes

french toast with coconut and maple syrup

kiawe honey cured ham

oak smoked bacon

portuguese sausage

steamed rice

fried rice

ihilani breakfast potato

assortment of coffee cakes

continental assortment of breakfast bakeries

with butter and preserves

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



buffet menu prices are based on a 50-person minimum

If final count is 30 – 49 persons,  
a surcharge of \$5 per person will be assessed

## breakfast enhancements

**fit.** \*omelet station | \$11

mango smoked salmon  
kalua chicken, mushrooms  
aburage (fried tofu), shrimp  
peppers, scallions  
portuguese sausage  
cheese, fern shoots

**fit.** \*belgian waffle bar | \$7

mixed berries, bananas,  
macadamia nuts, whipped cream  
maple syrup, coconut syrup,  
chocolate chips

**fit.** \*smoothie station | \$7

banana, strawberry, fresh yogurt

**fit.** oatmeal station | \$5

strawberries, bananas, raisins  
cranberries, granola, cream  
brown sugar

\*requires one chef attendant per 30 persons at \$150

**fit.** these items have been selected  
to meet the diverse dietary needs of our guests



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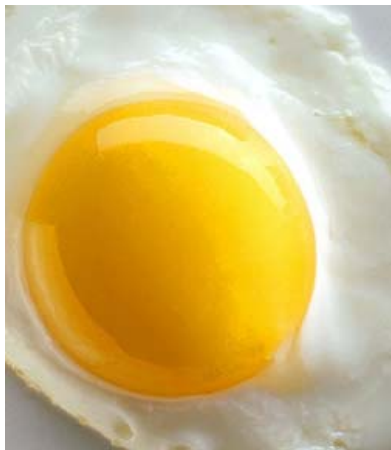
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## breakfast on the go

boxed breakfast meals

### ihilani continental

**boxed breakfast | \$22**

large banana macadamia nut muffin

ihilani smoked salmon  
bagel and cream cheese

whole fruit

orange juice

### croissant box

**boxed breakfast | \$24**

ham and cheese omelet croissant

fruit salad

large blueberry muffin

iced kona coffee

orange juice

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## DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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## **fit.** spa break | \$19

POM juice  
snapple iced teas

assortment of flatbreads  
olive tapenade  
roasted garlic hummus  
romesco

spa pizza

fresh tropical sliced fruits  
with mint drizzle

assorted energy bars  
and power bars

## **the old wave** | \$15

warm assortment of ihilani cookies  
and brownies

assorted soft drinks  
spring water

freshly brewed kona coffee

selection of assorted teas

## **chocoholic break** | \$19

white chocolate dipped chocolate biscotti

chocolate dipped shortbread cookies

dark chocolate almond haystacks

chocolate dipped seasonal fruits

chocolate covered bananas

rolled in toasted macadamia nuts

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



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### island style break | \$16

- waialua old fashion sodas
- selection of island juices
- hurricane popcorn with arare
- boiled peanuts
- li hing gummy bears
- assortment of mini musubi

### hawaiian break | \$16

- ihilani iced tea
- waialua old fashion sodas
- pineapple spears
- pineapple scones
- macadamia nut shortbread bars
- freshly brewed kona coffee



### dry snacks break | \$14

- maui chips
- pretzels
- mixed nuts
- assorted soft drinks
- spring water

### mango break | \$16

- mango smoothies
- freshly sliced mango
- mango muffins
- mango won ton
- ihilani iced tea

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## beverages

freshly brewed kona coffee | \$85 per gallon

kona decaffeinated coffee | \$85 per gallon

assorted teas or iced tea | \$65 per gallon

ihilani ice tea | \$75 per gallon

tropical fruit punch | \$75 per gallon

fruit juices | \$65 per gallon

orange, pineapple, guava, apple,  
grapefruit, lilikoi, tomato, v-8,  
lemonade, fruit punch

specialty beverages | \$6 each

iced coffee, powerade, redbull  
snapple iced tea, waialua old  
fashion sodas

assorted soft drinks | \$5 each

spring waters | \$5 each

assorted canned juices | \$5 each



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## from our bakery

continental or tropical assortment of breakfast bakeries with butter and preserves | \$42 per dozen

island style coffee cake slices | \$42 per dozen  
blueberry sour cream, banana upside down, pineapple macadamia

assorted doughnuts | \$42 per dozen  
twist, sugar, glazed and jelly

ihilani's fudge macadamia nut brownies | \$42 per dozen

ihilani's assortment of cookies | \$42 per dozen  
macadamia nut chocolate chip, almond, coconut snaps

scones with devonshire cream and strawberry preserves | \$48 per gallon

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## additional items

|  |                |
|--|----------------|
| assorted bagels with herbed or plain cream cheese      | \$42 per dozen |
| additional item: ihilani mango smoked salmon           | \$8 per person |
| sliced seasonal fruit                                  | \$8 per person |
| yogurt with resort made granola, fresh and dried fruit | \$8 per person |
| assorted finger sandwiches                             | \$36 per dozen |
| assorted granola bars                                  | \$3 each       |
| maui chips   | \$3 per bag    |
| mixed nuts   | \$18 per pound |
| haagen-dazs ice cream bars                             | \$6 each       |
| novelty ice cream bars                                 | \$4 each       |
| whole fruit  | \$2 each       |



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## ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches



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three course minimum for plated lunch  
menu price based on entrée selection

## plated lunch

### course one – appetizer

**fit.** ihilani salad  
seasonal mixed field greens  
shiitake and ogo  
tarragon shallot vinaigrette

caesar salad  
with reggiano and herbed croutons

**fit.** avocado sashimi and island tomato salad  
hamakua goat cheese dressing

clam chowder with dill and leek

roasted tomato bisque with cheese croutons

### enhanced appetizer | \$6 per serving

ihilani mango smoked salmon  
field greens  
citrus infused olive oil  
herb cheese lavosh

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## plated lunch

### course two | cold entrée

#### seared ahi salad | \$39 per serving

with mesclun greens, balsamic hoisin dressing, snow peas, tear drop tomatoes, kalamata olives, sliced egg and yukon potatoes

#### kiawe smoked breast of chicken | \$ 36 per serving

poke rice salad  
big island greens

### course two | hot entrée

#### sautéed island fresh catch | \$37 per serving

macadamia nut crust  
poke couscous citrus sauce

#### roasted oriental spiced chicken | \$36 per serving

julienne jicama and shiitake mushrooms  
steamed rice  
natural juices

#### penne pasta and shrimp primavera | \$37 per serving

pomodoro sauce and herbed ricotta cheese

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*three course minimum for plated lunch*

*menu price based on entrée selection*



#### sautéed opakapaka | \$46 per serving

with stir fried garden vegetables  
black bean chili cilantro sauce

#### petite filet mignon | \$46 per serving

basil garlic mashed potatoes  
gorgonzola cheese sauce



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## plated lunch

### course three – dessert

chocolate chantilly crême cake  
with toasted macadamia nuts

coconut haupia cake

baked apple tartlet

warm macadamia nut bread pudding

white chocolate mango cheesecake

### duo of dessert | additional \$4 per serving

warm banana cobbler  
with vanilla bean ice cream

*three course minimum for plated lunch*

*menu price based on entrée selection*

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## island style brunch

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### buffet – served by 11:00am | \$50 per person

chilled guava and pineapple juices, orange juice

fresh seasonal fruits and berries

ihilani smoked salmon with bagels and condiments

ihilani field greens salad with tomato basil vinaigrette and creamy macadamia nut dressing

fusilli pasta salad with cilantro pesto

#### \*omelet kitchen |

made with mango smoked salmon, kalua chicken, mushrooms aburage (fried tofu), shrimp, peppers, scallions, portuguese sausage, ham, spinach, kim chee, cheddar cheese and fern shoots

(\*requires one chef attendant per 30 persons @ \$150.00)

big island quiche with hamakua goat cheese, kula tomatoes spinach and kalua pig

#### choice of five of the following items |

oriental marinated grilled island chicken with bok choy  
sautéed island market catch with tomato ogo scallion butter  
kalua pork benedict with lomi tomato hollandaise  
traditional eggs benedict  
portuguese sausage  
oak smoked bacon  
smoked kentucky ham  
sweetbread french toast with tropical syrups  
whole grain pancakes, coconut syrup and macadamia nuts  
naupaka coconut bread pudding

#### choice of one starch |

ihilani breakfast potato  
hash browned potato  
vegetable fried rice  
steamed rice

tropical assortment of breakfast pastries  
butter and preserves

chocolate dobash cake  
kona espresso crème caramel  
guava marble cheesecake

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

#### brunch enhancements

##### \*\*prime rib | \$12 per person

with au jus and creamy horseradish

##### \*\*carved pork loin | \$8 per person

##### \*\*roast leg of lamb | \$10 per person

with mint jelly

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\*\*requires one chef attendant per 75 persons at \$150

If final count is between 30 – 49 persons, there will be a surcharge of \$5 per person.

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## Ihilani gourmet deli buffet

buffet | \$45

tossed caesar salad

white corn and orzo pasta salad

bocconcini cheese and cherry tomatoes tuscan bean salad

roasted tomato bisque with cheese crouton

rustic sandwich breads:

focaccia, ciabatta, rosemary sourdough and submarine rolls

sandwich board of specialty meats and cheese:

salami, capocola ham, prosciutto ham, pipikaula, pastrami, sage roasted chicken breast, portabello mushroom, provolone, fresh mozzarella, fontina, vella jack and white cheddar cheese

green leaf lettuce, arugula, kaiware sprouts, vine ripened tomatoes, sliced cucumbers, sliced vindalla onions, roasted peppers and grilled eggplant

extra virgin olive oil, balsamic vinegar, grain mustard, rosemary dijon, herb aioli, boursin mayonnaise

pepperoncini, homemade pickles, country marinated olives, jalapenos, caper berries and cornichons

sliced fruits and berries

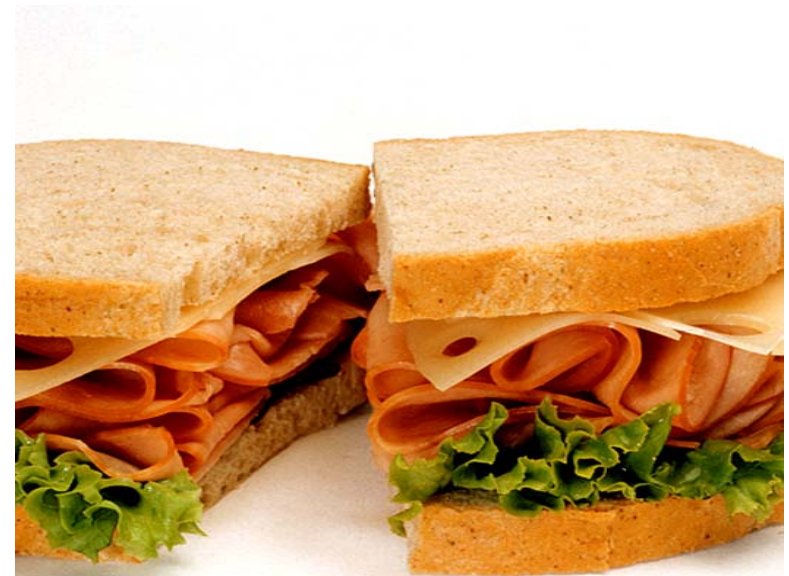
chocolate covered strawberries

lilikoi haupia tarts

lemon bars

chocolate macadamia nut crunch

freshly brewed iced tea and tropical fruit punch



buffet menu prices are based on 50-person minimum  
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## waianae coast

buffet | \$37

crispy seasonal mixed greens with choice of dressing

pasta salad with dill cured smoked salmon  
and garden vegetables

oriental spiced marinated vegetable salad  
with smoked mozzarella

white corn tortilla soup with accompaniments:  
crème fraiche, chicken, crispy tortillas, cheese,  
and tomatoes

chicken caesar with a sun dried tomato wrap

marinated tofu, eggplant and portobello mushroom  
with a spinach tortilla wrap

build your own sandwiches:  
sliced roast beef, turkey, ham and cheeses  
tomato, onion, dill pickle and assorted condiments

assorted sandwich breads

macadamia nut brownies

selection of ihilani tea cookies

fresh tropical sliced fruits

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



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surcharge of \$5 per person.

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## on a hillside in napa

**buffet | \$39 per person for 2 entrée selection**

**\$41 per person for 3 entrée selection**

**\$43 per person for 4 entrée selection**

### cold items |

vine ripened italian tomatoes and fresh mozzarella  
aged balsamic vinegar and azul infused oils  
wild mushroom and prosciutto ham salad  
salad of endives with sun dried pepper vinaigrette  
gorgonzola cheese with pears, strawberries and toasted walnuts  
white corn and orzo pasta salad

### entrée selections |

bodega bay crab melts with sonoma cheese and hollandaise  
lemon herb grilled chicken with sun dried tomatoes and caramelized shallots  
\*\*roasted striploin of beef with black pepper, merlot bordelaise  
mesquite grilled salmon on citrus chardonnay salad

### hot items |

buttered baby red potatoes with snipped chives  
pan roasted baby vegetables  
herbed rice pilaf  
walnut and roasted garlic sourdough breads, rosemary focaccia

### dessert |

warm cinnamon apple cobbler  
midori panna cotta  
chocolate decadence cake  
lilikoi haupia almond torte

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

\*\*requires one chef attendant per 75 persons at \$150



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## a picnic at pokai bay

**buffet | \$38 for 2 entrée selection**

**\$40 for 3 entrée selection**

**\$42 for 4 entrée selection**

### cold items |

field green salad with tomato ogo vinaigrette  
green papaya salad with spiced shrimp  
pipikaula salad with hauula tomatoes and sweet kunia onions  
crispy chinese chicken salad with sesame dressing

### entrée selection |

grilled island catch with tomato ogo scallion butter  
asian pesto grilled fresh island chicken breast with choy sum  
island seafood cake with spicy sesame butter  
pulehu short ribs with sweet potato and crispy onions

### hot item |

steamed rice  
roasted red potatoes  
stir fried vegetables

luncheon rolls and butter

### desserts |

kona espresso crème caramel  
white chocolate mango cheesecake  
chocolate dobash cake  
warm cinnamon apple cobbler  
tropical sliced fruits and berries

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas



buffet menu prices are based on 50-person minimum  
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surcharge of \$5 per person.

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## an affair of the heart **fit.**

buffet | \$41 per person for 2 entrée selection

\$43 per person for 3 entrée selection

\$45 per person for 4 entrée selection

### cold items |

couscous salad with mediterranean seafood

organic greens with tomato basil and creamy macadamia nut dressing

asparagus, tomato and fava bean salad

chilled tofu with orange miso dressing

buckwheat soba noodles with shiitake mushrooms, cucumber and soy shiso dressing

### entrée selections |

portobello mushroom cakes with fire roasted red pepper coulis

steamed hawaiian snapper with ginger-scallion pesto

grilled mild oriental chili marinated breast of chicken with pak choy

soy sake braised short ribs with kochujang

### hot items |

penne pasta with sun dried tomato pesto and artichoke hearts

wok fried vegetables

risotto with mushrooms, herbs and corn

an array of flatbread

### dessert |

strawberry shortcake, lilikoi panna cotta, chocolate raspberry cake, lilikoi haupia

almond torte, sliced tropical fruits and berries

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas

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## hot off the grill

buffet | \$40

### cold items |

pineapple coleslaw

new red potato salad with red onion and guajillo aioli

smoked kunia corn salad with chorizo and peppers

### \*\*hot items |

ihilani inferno chili with soda crackers

all beef ¼ pound hot dogs

angus beef hamburger

bbq kalua pork

grilled island fish

kunia corn on the cob

steak fries

lettuce, sliced tomatoes, sweet onion kaiware sprouts and kim chee,

bleu, cheddar and swiss cheeses

mayonnaise, dijon mustard, ketchup, relish

jars of pickles, olives, jalapenos and pepperoncini

kaiser, onion and sesame buns

maui potato and taro chips

### desserts |

ice cold kunia watermelon

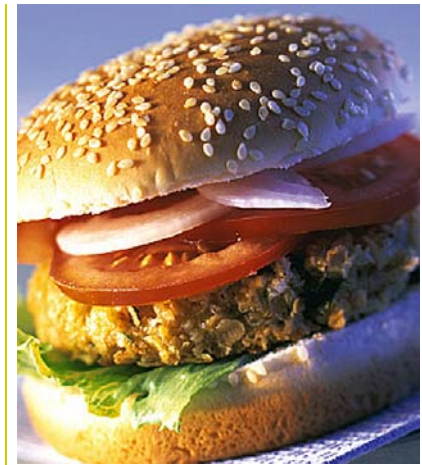
novelty ice cream bars

fruit ice bars

freshly brewed ice tea and tropical fruit punch

\*\*requires one chef attendant per 75 persons at \$150

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## meals on wheels boxed lunch | \$26 each

includes one piece of whole fruit, maui potato chips, granola bar  
and freshly baked ihilani tea cookies

choice of two from options below

should additional options be needed, a surcharge of \$5 per meal will be assessed

### moa

smoked turkey and boursin cheese  
on french bread with tomato  
and manoa lettuce

### ihilani sub sandwich

smoked pipikaula, ham and salami  
with swiss cheese on french bread  
honey mustard, lettuce and tomatoes

### tex mex tortilla wrap

sonoran grilled chicken salad  
paired with san antonio rice salad  
rolled up in chipotle chile tortilla  
salsa fresca and guacamole

### beef du jour

sliced sirloin of beef  
with sharp cheddar cheese and tomato  
on rye bread

## bento | \$29

a local favorite

kalbi style beef  
kaarage chicken  
miso salmon  
rolled egg omelet  
furikake rice  
umeboshi  
pickled vegetable

### tuscan picnic

grilled portobello mushrooms  
and eggplant sandwich with  
roasted peppers, fresh basil  
and hummus  
on a whole wheat pita

### hanapa'a

seared island caught ahi tuna  
wasabi mayonnaise, cucumber  
kaiwari sprouts  
on a hijiki bun



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## hors d'oeuvres cold selections



brie canapé with grape \$450 per 100 pieces  
gouda cheese and black olive tapenade, maui onion brioche \$450 per 100 pieces  
pamplona chorizo and manchego cheese, roasted peppers \$450 per 100 pieces

crabmeat herb salad on endive leaf **fit.** \$500 per 100 pieces  
chilled marinated grilled shrimp on zucchini with aioli \$500 per 100 pieces  
prosciutto ham and gorgonzola cheese on olive foccacia \$500 per 100 pieces  
five spiced smoked duckling and caribbean chutney,  
cilantro-scallion brioche \$500 per 100 pieces  
grilled sonoran chicken summer roll, salsa aioli **fit.** \$500 per 100 pieces

smoked salmon canapé with herb mousseline \$550 per 100 pieces  
seared ahi with ginger and scallion in seaweed \$550 per 100 pieces

\*minimum of 50 pieces

medallion of lobster with watercress mousse, lemon creme fraiche \$700 per 100 pieces

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## hors d'oeuvres hot selections

tomato, spinach and feta in spanakopita **fit.**  
thai spring rolls with dipping sauce

\$450 per 100 pieces  
\$450 per 100 pieces

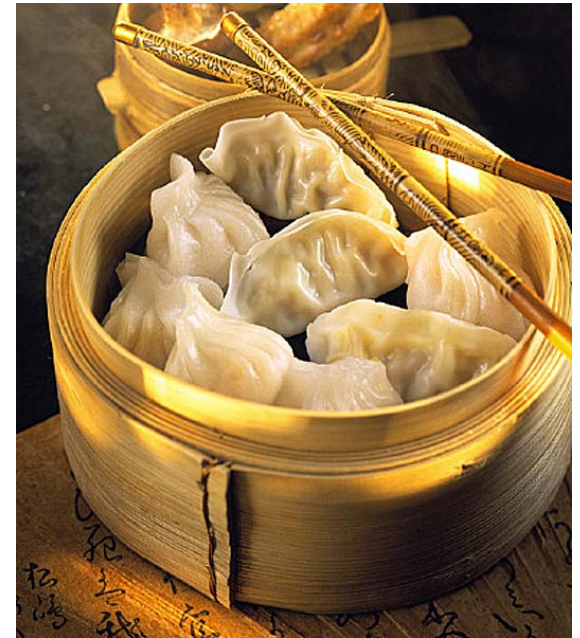
**fit.** grilled beef and scallions brochette with hoisin sauce  
chicken sate with burmese mango sauce  
ginger duck won ton  
mini kalua pork and hamakua goat cheese quiche  
spicy shrimp spring roll  
crispy beer battered scallop with spicy remoulade  
crispy buffalo chicken wings with blue cheese dressing

\$500 per 100 pieces  
\$500 per 100 pieces  
\$500 per 100 pieces  
\$500 per 100 pieces  
\$500 per 100 pieces  
\$500 per 100 pieces  
\$500 per 100 pieces

**fit.** crab cake with spicy sesame butter  
mini beef wellington  
mild curry marinated shrimp in coconut with  
mango chutney  
chao shrimp on sugar cane skewer **fit.**

\$550 per 100 pieces  
\$550 per 100 pieces  
\$550 per 100 pieces  
\$550 per 100 pieces

\*minimum of 50 pieces



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## hors d'oeuvres

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### reception specialty items

side of ihilani mango smoked salmon with traditional condiments and walnut anise bread (minimum 40 guests) | \$200 per order

imported and domestic cheeses with fresh fruit garnish, sliced french bread and assorted crackers

small tray – serves 25 persons | \$200 per order

medium tray – serves 50 persons | \$400 per order

large tray – serves 100 persons | \$700 per order



crudite display of fresh garden vegetables with herb infused buttermilk dip and hummus

small tray – serves 25 persons | \$125 per order

medium tray – serves 50 persons | \$250 per order

large tray – serves 100 persons | \$400 per order

seafood extravaganza with oysters on the half shell snow crab claws and jumbo shrimp display (200 pieces) | \$800 per order

sashimi display (2oz. portion per person) with traditional condiments | market price

blackened ahi with soy-mustard vinaigrette (2oz. portion) | market price

fresh fish poke | market price

tray of ihilani pastries petite  
small tray – serves 25 persons | \$125 per order  
medium tray – serves 50 persons | \$250 per order



**fit.** these items have been selected to meet the diverse dietary needs of our guests

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## hors d'oeuvres reception specialty items

|   |                 |
|---|-----------------|
| fresh seasonal fruits and berries platter   | \$8 per person  |
| display of assorted maki and nigiri sushi   | \$12 per person |
| <b>fit.</b> tray of ihilani pastries petite |                 |
| small tray – 50 pieces                      | \$200 per order |
| medium tray – 100 pieces                    | \$400 per order |
| fresh seasonal fruits and berries platter   |                 |
| small tray – serves 25 persons              | \$150 per order |
| medium tray – serves 50 persons             | \$300 per order |
| large tray – serves 100 persons             | \$500 per order |
| display of assorted maki and nigiri sushi   |                 |
| small tray – 100 pieces                     | \$400 per order |
| medium tray – 200 pieces                    | \$800 per order |
| edamame (plain, chili or garlic)            |                 |
| small tray – serves 25 persons              | \$75 per order  |
| medium tray – serves 50 persons             | \$150 per order |
| large tray – serves 100 persons             | \$250 per order |



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## hors d'oeuvres \*\*reception carved items

imu roasted whole kalua pig (75 servings) | \$750 per order

tenderloin of beef au poivra (25 servings) | \$300 per order

whole strip loin of beef, dijonaise (35 servings) | \$375 per order

roasted leg of lamb, garlic rosemary au jus (25 servings) | \$200 per order

honey glazed ham (50 servings) | \$300 per order

prime rib of beef, english horseradish (40 servings) | \$450 per order

**fit.** steamed whole island snapper ginger scallion pesto (20 servings) | \$300 per order

**fit.** kiawe smoked turkey breast, pineapple ginger relish (40 servings) | \$275 per order

### reception enhancers | \$1,000 per order

artisan cheeses (the freshest cheese from the california wine country)

fruit table display on wood board with freshly baked artisan breads

foccacia, lavosh, french baguettes

hummus, romesco, pesto and roasted garlic cloves, olive tapenade

(serves 50 persons)

**fit.** these items have been selected to meet the diverse dietary needs of our guests

\*\*chef attendants are required for carved and action stations

one chef attendant per station per 50 persons at \$150 each

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## hors d'oeuvres - action stations

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### pasta station | \$14 per person

choice of two

penne with grilled chicken and garlic mushroom cream sauce

wild mushroom and cheese ravioli with tomato basil sauce

rigatoni with spicy italian sausage and peppers

fusilli with shrimp, alfredo cream sauce, sweet peas and shaved reggiano cheese

### robati grill | \$16 per person

grilled skewers of chicken, beef, shrimp and vegetables in special house sauce (based on 4 pieces per person)

### japanese sushi bar | \$25 per person

deluxe maki and nigiri sushi (based on four pieces per person)

minimum of 25 persons

## action stations | outdoor action space only

### wok stir fry station | \$16 per person

kung pao chicken and jumbo shrimp with vegetables in spicy black bean sauce

accompanied with pan fried noodles

### manapua style soft tacos on evo grill | \$15 per person

chinese take out – choice of two

seared island tuna and avocado poke

sonoran grilled chicken and tropical fruit salsa

or grilled portobello mushrooms aioli roasted peppers

### tempura station | \$17 per person


shrimp, vegetable and fish tempura

(based on 4 pieces per person)



\*\*minimum 25 persons

\*\*chef attendants are required for carved and action stations  
one chef attendant per station per 50 persons at \$150 each

these items have been selected to meet the diverse dietary needs of our guests 

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## dessert stations

### ice cream sundae station | \$16 per person

indoor function space only

condiments | caramel, maraschino cherries, cookie crumbs, m&m's, macadamia nuts, marshmallows, chopped nuts, reese's peanut butter cups, shredded coconut, snicker chunks, candy sprinkles, strawberry syrup, chocolate syrup, hot fudge and whipped cream

### flambé | \$15 per person

with cherries jubilee or bananas foster

\*\*minimum 25 persons

\*\*chef attendants are required for carved and action stations  
one chef attendant per station per 50 persons at \$150 each

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## FLAVOR

salads

Fresh island catch

poultry

scallops

filet

lamb

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## plated dinner course one and two | appetizer

### hot appetizer

ewa onion soup with cheese crouton

lobster bisque with seafood mousse seaweed pinwheel

### additional hot appetizer

**fit.** **grilled marinated jumbo shrimp and diver scallop | \$8 per serving**  
with fennel and tomatoes, oregano garlic and olive oil

**assortment of island style dim sum | \$7 per serving**  
with shoyu mustard butter pork dumpling, spicy shrimp gyoza  
spring roll and seared ahi

**garlic tiger prawns | \$8 per serving**  
crispy risotto cakes, sherry bisque sauce

### cold appetizer

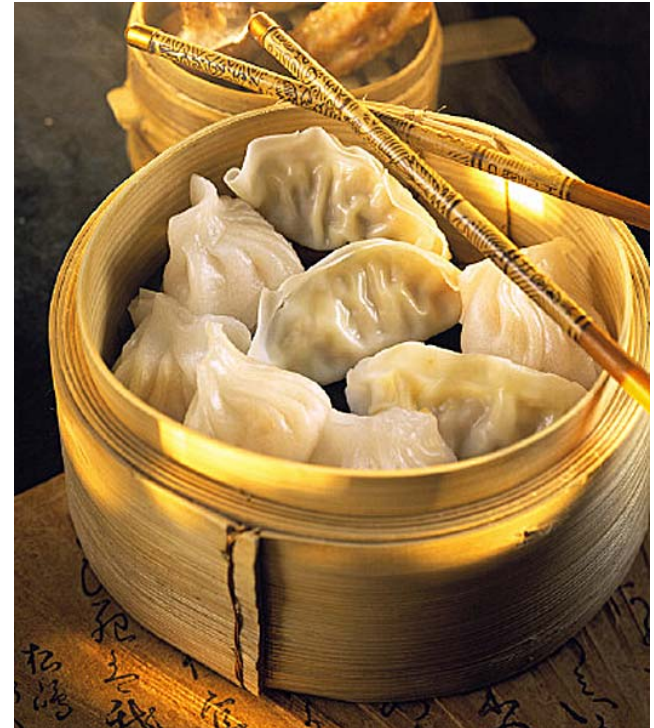
ihilani salad – seasonal mixed field green salad with shiitake and ogo,  
tarragon shallot vinaigrette

caesar salad with reggiano and herbed croutons

tossed nalo greens with dried cranberries, gorgonzola cheese,  
toasted walnuts

### additional cold appetizer

**tiger shrimp cocktail and asian pear salad | \$8 per serving**  
wasabi, chili cocktail sauce



**\*\*Four course minimum for plated dinner**

**fit.** these items have been selected to meet  
the diverse dietary needs of our guests

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## course three - entree

sonoran grilled breadbill swordfish | \$65 per serving  
roasted pepper mashed potato, tequila lime cilantro butter

steamed filet of onaga | \$72 per serving  
tian of wok fried vegetables and couscous, ginger scallion pesto



pepper crusted filet mignon | \$72 per serving  
parisian potatoes, spinach and shiitake mushrooms, crispy onion rings, balsamic - black pepper oil

roasted asian spiced chicken | \$62 per serving  
okinawan sweet potatoes with hot pecans, braised island greens



roasted island snapper | \$72 per serving  
wrapped with prosciutto ham, chive mashed potatoes  
chervil beurre blanc

petite filet of beef and pesto seared mahi mahi | \$80 per serving  
with lobster risotto, sun dried tomato butter with fresh herbs

petite filet mignon and jumbo prawn | \$83 per serving  
roasted garlic herb butter, fondant potato

petite filet of beef with broiled pacific lobster tail | \$95 per serving  
lemon herb butter, fingerling potato

### delightables

intermezzo | \$5  
sorbet-lemon pepper or lychee

specialty baked breads | \$4 per person  
walnut roasted garlic sourdough baguettes, rosemary focaccia

gourmet coffee service | \$4 per person  
(to include organic cane sugar, dark chocolate curls, grand manier anglaise, rock candy swizzle sticks, chocolate spoons, whipped cream, cinnamon sticks)



these items have been selected to meet the diverse dietary needs of our guests

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## course four - plated dinner

chocolate macadamia nut torte

chocolate flourless cake served with crème anglaise

tiramisu ~ an italian favorite

baked apple tartlet

chocolate dome, dark chocolate mousse, marinated cherries with crispy hazelnut bottom

## additional desserts

**ihilani symphony of desserts | \$6 per serving**

pineapple brulee

tiramisu

opera cake

\*\*Four course minimum for plated dinner

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## chef's choice menus – "our best"

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### island essence (featuring hawaii's finest) | \$130 per person

#### passed hors d'oeuvres

hawaii's own chef's selection of hors d'oeuvres passed to your guests

#### appetizer

roasted hamakua mushrooms  
marscopone herb polenta  
truffled scented tomato confit

specialty breads and butter

#### salad

ihilani field green salad with asparagus,  
creamy maui onion grain mustard vinaigrette

intermezzo sorbet

#### demi entrée

miso scented black cod, garlic tatsoi

#### second demi entrée

wagyu petite filet of beef, nicoise vegetables,  
gorgonzola butter, cabernet sauce

ihilani trio of desserts

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



ask your event manager for wine parings  
especially selected to compliment your cuisine

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## vegetarian selections

### appetizer

roasted hamakua mushrooms, ragout with herb cheese polenta **fit.**

gazpacho with goat cheese crostini **fit.**

romano cheese and garlic bruschetta with eggplant caponata **fit.**

### entree

open faced portobello mushroom lasagna **fit.**

risotto with spring asparagus

kahuku corn, shiitake mushrooms and shaved reggiano **fit.**

ginger scallion seared tofu

broccoli rabe, smashed sweet potato and garlic soy olive oil **fit.**

beggars purse of eggplant

portobello mushrooms and zucchini, wrapped in filo **fit.**

inquire with your event manager for pricing



these items have been selected to meet the diverse dietary needs of our guests **fit.**

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## dinner buffet

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### west beach | \$80 per person

#### cold items

crispy seasonal mixed greens with tomato basil vinaigrette, creamy macadamia nut mustard dressing

oriental spiced marinated vegetable salad with tiny shrimp

mediterranean seafood salad with herb couscous

pasta salad with tea smoked duck and snow peas

korean barbecue beef salad with watercress and bean sprouts

soft cured mango smoked salmon with condiments

assortment of maki and nigiri sushi

creamy clam chowder with soda crackers

#### hot items

\*roast strip loin of beef with grain mustard and red wine sauce

sautéed breast of chicken with coconut curry and pickled papaya

sautéed selected market catch with wild mushroom and tiny shrimp lime caper herb butter

roasted five-spiced pork loin with stir fried island vegetables, rice wine hoi sin sauce

seasonal vegetables, steamed rice and sautéed potato with fine herbs

dinner rolls and butter

#### desserts

warm macadamia nut bread pudding with caramel sauce, kona espresso crème caramel, chocolate decadence cake, tiramisu

sliced seasonal fruits and berries



freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

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\*optional  
one chef attendant per  
50 persons at \$150

buffet menu prices are  
based on 50-person  
minimum

if final count is between 30 –  
49 persons, there will be a  
surcharge of \$5 per person.

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## ko olina | \$60 per person

### cold items

crispy seasonal mixed greens with tomato basil vinaigrette and creamy macadamia nut mustard dressing

oriental spiced marinated vegetable salad with tiny shrimp

mediterranean seafood salad with herbed couscous

pasta salad with tea smoked duck and snow peas

korean barbecue beef salad with watercress and bean sprouts

### hot items

grilled garlic herb marinated breast of chicken on sautéed pak choy

sautéed selected market catch with wild mushroom and tiny shrimp lime caper herb butter

kiawe smoked pork loin, grain mustard with tropical fruit sauce

seasonal vegetables, steamed rice and sautéed potato with fine herbs

dinner rolls and butter

### desserts

chocolate raspberry parisian cake, haupia cake, guava marble cheesecake, crème brulee

sliced seasonal fruits and berries

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



buffet menu prices are based on 50-person minimum

if final count is between 30 – 49 persons, there will be a surcharge of \$5 per person.

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## barbecue on the beach | \$89 per person

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### cold items

organic hawaiian greens with passion-fruit vinaigrette

vine ripened tomatoes and maui onions with thai basil-lemongrass infused oil

ihilani jasmine rice salad with solo papaya and smoked island chicken

asian grilled beef salad with caramelized ginger and mint on sesame noodles

paniolo shrimp cocktail with avocado, fresh cilantro and wasabi cocktail sauce

### hot items

steamer baskets of island shellfish in kona ale with garlic-herb butter and sourdough bread

baked russet potatoes with all the works

seasonal vegetables and steamed rice

### grilled over a kiawe wood fire (choice of three items): (requires one chef attendant per 75 persons at \$150)

rib eye steak with pub mustard glaze

pepper crusted new york steak

five-spiced marinated island chicken

herb marinated mahi mahi

fiery spiced broadbill swordfish

citrus infused alaskan salmon

garlic lemon herb marinated island chicken

### desserts

warm macadamia nut bread pudding with caramel sauce, lilikoi chiffon cake,

cappuccino praline cake, chocolate macadamia nut crunch and haupia

almond torte

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



### enhancements | \$105

with hawaiian slipper lobster tail and drawn butter

buffet menu prices are based on 50-person minimum

if final count is between 30 – 49 persons, there will be a surcharge of \$5 per person.

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## upcountry paniolo barbecue | \$70 per person

### cold items

ihilani field greens salad with sesame seed dressing

new potato salad with red onion and guajillo aioli

crisp cabbage slaw with island pineapple and peppers

penne pasta salad with currant tomatoes and lemon basil

### hot items

\*barbecue smoked spare ribs

fresh island fish on wok fried vegetables with salsa-lime butter

kiawe grill asian marinated breast of chicken on pak choy

red bliss mashed potatoes

fresh kunia corn on the cob

paniolo red beans and rice

texas style beef tenderloin chili

condiments: jalapenos, cheese, crème fraiche, sweet onions, and tomatoes

sourdough breads, biscuits and corn bread with macadamia nut-herb butter

sweet creamery butter and a crock of ihilani flavored honey

### desserts

chocolate decadence

lilikoi "passion orange" chiffon cake

warm macadamia nut bread pudding with caramel sauce

guava marble cheesecake

sliced tropical fruits

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas



\*requires one chef attendant  
per 75 persons at \$150

buffet menu prices are based on 50-person  
minimum

if final count is between 30 – 49 persons, there  
will be a surcharge of \$5 per person.

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## contemporary hawaiian luau | \$80 per person with kalua pig

## contemporary hawaiian luau | \$88 per person with whole roasted pig

### cold items

manoa lettuce, tomato and red onion salad with citrus dressing  
lomi lomi salmon  
somen noodle salad with sesame and tofu  
korean barbecue beef salad with watercress and bean sprouts  
spicy island fish poke  
poi

### hot items

huli huli chicken  
beef teriyaki  
roasted kalua pig or \*whole roasted island pig  
grilled island mahi mahi with almond herb butter

kiawe baked sweet potatoes with spiced macadamia nuts  
steamed rice and seasonal vegetables

polynesian sweet bread, taro rolls, maui onion rolls  
mango-banana fruit bread

### desserts

kona espresso crème caramel, coconut Haupia cake,  
pineapple upside down cake, lilikoi "passion orange" chiffon cake,  
traditional Haupia squares

tropical fruits and berries

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas



## enhancements

### island fruit centerpiece | \$35 per table of 10 persons

whole pineapple, banana, papaya  
and fresh orchid lei

### pineapple boat and pipikaula centerpiece | \$55 per table of 10 persons

fresh cut pineapple boat  
hawaiian style cured beef on wooden platters

### pineapple mai tai's | \$18 per person

welcome your guest with a pineapple  
filled with mai tai

\*requires one chef attendant per 75 persons at \$150  
buffet menu prices are based on 50-person minimum  
if final count is between 30 – 49 persons, there will be a  
surcharge of \$5 per person.

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## Ianikuhonua | \$67 per person

### cold items

crispy seasonal mixed greens with tomato basil vinaigrette and creamy macadamia nut mustard dressing

oriental spiced marinated vegetable salad with tiny shrimp

pasta salad with tea smoked duck and snow peas

korean barbecue beef salad with watercress and bean sprouts

fresh island fish poke

assorted maki sushi (3 pieces per person)

### hot items

grilled garlic herb marinated breast of chicken on sautéed pak choy

sautéed selected market catch with stir fried vegetables, ginger scallion pesto

\*roast prime rib of beef, au jus with horseradish

seasonal vegetables, steamed rice and sautéed potato with fine herbs

dinner rolls and butter

### desserts

chocolate dobash cake, lilikoi meringue torte  
tiramisu and island tropical cheesecake

sliced seasonal fruits and berries

freshly brewed kona coffee

freshly brewed kona decaffeinated coffee

selection of assorted teas



\*requires one chef attendant per 75 persons at \$150

buffet menu prices are based on 50-person minimum  
if final count is between 30 – 49 persons, there will be a surcharge of \$5 per person.

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**taste of ihilani | \$90 per person – choice of 3 stations**

**taste of ihilani | \$115 per person – choice of 4 stations**

**taste of ihilani | \$135 per person – choice of 5 stations**

reception style with stations

### mediterranean

mediterranean antipasto display table

an assortment of marinated grilled roasted pepper, artichokes, eggplant, asparagus, squash, carrots, portabella sliced genoa salami, prosciutto and capocollo ham, provolone and reggiano cheese, infused oils, aged balsamic and marinated olives

artesian breads, focaccia, lavosh, roasted garlic cloves, romesco, hummus and tapenade

tomato and mozzarella tower

paella valenciana

### japanese

assorted maki and nigiri sushi

zaru soba with condiments

eggplant and tofu with wafu dressing

\*shrimp tempura with ponzu drizzle and kaiwari salad (small plates)

### hawaiian

sautéed island catch with lomi tomato ogo beurre blanc

hawaiian slipper lobster summer roll with thai peanut sauce

coconut infused shrimp and scallop ceviche

\*roasted whole island pig with steamed buns and guava hoisin



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## taste of ihilani reception style with stations (continued...)

### american

cardini caesar salad

california artesian cheese and bread display

ihilani mango smoked salmon with condiments

colorado lamb rack with merlot sauce

### chinese

steamed island snapper with garlic soy & ginger scallion pesto

dim sum (shrimp potstickers and pork dumplings)

roast duckling with scallion crepe and plum sauce

stir fry chicken and vegetables with lettuce cups, chili sambal, cucumber relish

sesame chili oil

### seafood on ice

snow crab claws, shrimp cocktail, green lip mussels and pacific oyster on half shell

wasabi cocktail sauce,

habanero tabasco, lemon wedges

### southeast asia

sates of chicken and shrimp

Thai fish patties

nasi goreng

garlic jumbo tiger prawns

pacific lobster summer roll

condiments: peanut sauce, chili sambal, chili oil, cucumber relish, sweet chili sauce

### \*action station

\*shrimp ravioli with tomato basil

\*penne pasta with grilled chicken and wild mushroom garlic cream sauce, shaved reggiano cheese

\*requires one chef attendant per 50 persons at \$150 each

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## taste of ihilani reception style with stations (continued...)

### dessert table

chocolate fondue with fresh strawberries, pineapple, shortbread cookie, biscotti, marshmallow and mini pretzels

tiramisu, crème brulee, chocolate macadamia nut crunch, assorted mochi, lilikoi haupia almond tart and chocolate decadence cake

freshly brewed kona coffee  
freshly brewed kona decaffeinated coffee  
selection of assorted teas

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buffet menu prices are based on 75-person minimum

if final count is below 75 persons, there will be a surcharge of \$10 per person.

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## keiki menu | \$25 per child

(children up to 12 years old)

### chicken fingers and fries

fresh fruit cup

cookies

milk or juice (kid's cup)

### spaghetti and meatballs

vegetables sticks

ice cream

milk or juice (kid's cup)

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## hosted | cash bar

### premium well brands

smirnoff vodka  
 beefeaters gin  
 johnnie walker red label scotch  
 seagram's v.o.  
 canadian club  
 bacardi rum  
 jose cuervo gold tequila

**hosted**  
 \$6.5 per drink

**cash bar**  
 \$8 per drink

### top shelf brands

absolute vodka  
 bombay sapphire gin  
 johnnie walker black label scotch  
 gentlemen's jack whiskey  
 crown royal  
 bacardi 8 rum  
 jose cuervo anejo "1800" tequila

\$7.5 per drink

\$9 per drink

hosted bar prices listed are subject to 22% service charge and applicable local taxes

cash bar prices are inclusive of 22% service charge and applicable local taxes

### bartender charge

if total bar revenue does not exceed \$500, a bar set-up fee of \$150 per bartender plus applicable local taxes will be assessed

### additional beverages

tropical drinks – on ice  
 Tropical drinks – frozen  
 resort wines (by the glass)  
 imported beer  
 domestic beer  
 spring water  
 soft drinks

\$8 per drink  
 \$9 per drink  
 \$7 per glass  
 \$7 each  
 \$6 each  
 \$5 each  
 \$4 each

\$10.5 per drink  
 \$11.5 per drink  
 \$9 per glass  
 \$9 each  
 \$8 each  
 \$6 each  
 \$5 each

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## punches

|                      |                  |
|----------------------|------------------|
| mai tai punch        | \$125 per gallon |
| rum punch            | \$125 per gallon |
| tropical fruit punch | \$65 per gallon  |
| ihilani iced tea     | \$65 per gallon  |

each gallon serves 15 glasses

## package bar

full open bar featuring premium well brands, house wines, domestic beer, sparkling waters, tropical drinks (non blended) and soft drinks on unlimited consumption

|             |                 |
|-------------|-----------------|
| 1 hour      | \$21 per person |
| 1 – ½ hours | \$25 per person |
| 2 hours     | \$29 per person |

\*\* for top shelf brands, add \$3 per person

## open bar with hot and cold hors d'oeuvres

full open bar plus 8 pieces of hors d'oeuvres (4 hot items and 4 cold canapes from the hors d'oeuvres selection)

|             |                 |
|-------------|-----------------|
| 1 hour      | \$53 per person |
| 1 – ½ hours | \$57 per person |
| 2 hours     | \$61 per person |

\*\* for top shelf brands, add \$3 per person

### bartender charge:

if total bar revenue does not exceed \$500  
a bar set-up fee of \$150 per bartender plus  
applicable local taxes will be assessed

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## 2011 General Banquet and Event Information

The JW Marriott Ihilani Resort & Spa at Ko Olina strives to provide the ultimate guest experience, and ensure that all events are memorable.

Any agreements and contracts respecting the use of service and facilities of the JW Marriott Ihilani Resort and Spa are made subject to all hotel rules and regulations.

### Food and Beverage:

Please be advised that a price fluctuation and/or availability may occur on certain items dependent on season and/or weather conditions. The hotel shall inform guests if this situation occurs and offer a comparable substitution.

Food and beverage prices are guaranteed six (6) months in advance of the event. Anything prior to six (6) months is subject to change.

All food and beverage prices are subject to a 22% service charge and applicable local tax charges. The tax is also levied on the service charge.

No outside food or beverage of any kind will be permitted to be brought into banquet function rooms, with the exception of wedding cakes. The resort reserves the right to charge accordingly if this situation does occur. No food or beverage is permitted to leave the hotel in cases of overages to guarantees. The food and beverage is the sole property of the hotel.

### Left Over Foods:

Due to food and health regulations, no left over food can be taken away from hotel or to a guest room.

### Service Charge:

A Service Charge of 22% will be applied to food & beverage. A general excise tax of 4.712% will be applied to all services. A portion of the Service Charge is being used to pay for costs or expenses other than wages and tips for employees; a minimum of 17% is allocated toward wages and tips for employees.

### Guarantees:

A final guaranteed guest count for all food and beverage functions are due by 12:00 Noon, three (3) business days prior to the scheduled function.

Once given, your guarantee count is not subject to reduction should fewer people attend. We will overset your room by 3% above the guaranteed amount. Should your numbers significantly vary, the hotel reserves the right to reschedule function rooms and or areas that would be better suitable for your attendance.

### Confirmation of Set-Up:

Preliminary set-up arrangements are due (3) weeks prior to your event date. Confirmation of final room set-up arrangements is due (2) business days prior to your functions. Should adjustments be made after this time, additional fees may be incurred. Changes within 24 hours of your event will incur a minimum labor charge of \$300.00 plus tax.

### Audio Visual:

All audio/visual equipment is contracted through an independent company. PSAV® Presentation Services is the property's in-house agency and may be contacted at (808) 450-3264. A service charge of 22% will be applied. This service charge is not paid in whole or in part to employees of PSAV® or employees of any other party.

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### Liquor License:

The hotel requires that beverages be dispensed by Hotel employees or bartenders only. Alcohol beverage service may be denied to those guests who appear to be intoxicated or are under age.

### Parking:

Guests utilizing self or valet parking service will incur a discounted charge per car with banquet validation. Parking tickets must be validated at the banquet event prior to departure. Parking cost will be based at the prevailing rate at the time of the event.

### Labor Charges:

Pricing for meal functions of less than 20 persons are subject to a Labor Charge of \$100.00 plus 4.712% tax. Pricing for buffets of less than 50 persons, but not less than 30 persons is subject to a \$5.00 per person surcharge plus 22% service charge and 4.712% tax. Each chef attendant, where required, is subject to an additional fee as noted on the menu. The attendant fee is subject to 4.712% tax charge.

### Bartender Fees:

There will be a minimum guarantee of \$500.00 in beverage revenue per bar within the first (2) two hours. In the event that the minimum is not reached, a Bartender Fee of \$150.00 per bar will be accessed plus 4.712% tax. One bartender will be staffed per every 100 persons on hosted basis, and one per 150 on a cash basis.

### Outdoor Functions:

At time of booking, appropriate indoor back-up space will be blocked in case of inclement weather.

All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist:

- High winds
- 50% or higher chance of precipitation

If Client requests to hold functions outside against the advise of the Resort, the indoor back-up space will also be set and an additional set-up fee of \$5 per person, with a minimum charge of \$1,000 will be assessed.

For events held outdoors, there is an additional fee involved. Outdoor event fees will be subject to 4.712% tax.

For our outdoor venues, we provide tables, white linen, chinaware, silverware and plastic ware for beverages (no glassware used at outdoor events).

In accordance with Resort policy, all outdoor functions at the Lagoon Lawn, Lurline Lawn, Hokulani Lawn or Lanikuhonua Private Estate must end no later than 10:00pm.

A site fee, catering fee and corkage fee will be determined for the use of the Lanikuhonua Private Estate based on the number of guests attending, and will be charged to the client.

### Advance Payment Schedule:

A minimum advance payment of 25% of Food & Beverage will be required in order to hold arrangements on a definite basis. The advance payment is due within 2 weeks and will be credited toward the Account.

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The following advance payments will apply:

**90 Days prior to function date:**

- 50% pre-payment of estimated charges due

**30 Days prior to function date:**

- 100% pre-payment of estimated charges due

**Attrition / Cancellations:**

1. If the function is cancelled 90 days prior to the event: 50% of the food & beverage revenue that the hotel reasonably estimates (based on the then-current minimum catering prices and listed number of covers) that it would have received for such function.
2. If the function is cancelled 30 days prior to the event: 75% of the food & beverage revenue estimate for such function.
3. If the functions is cancelled 14 days prior to the event: 100% of the difference between the hotel revenue estimate for such functions and the actual revenue received for such function.

**Additional Services:**

Allow your Event Manager to assist you in enhancing your function with special linens, lighting and décor. Please note that a 25% handling fee will be applied to any such items booked through the hotel.

**Entertainment:**

Our Event Department would be pleased to assist with your entertainment needs. We have a wide selection of entertainers to choose from. Entertainment is permitted at outdoor venues between the hours of 10:00am – 10:00pm, and at indoor banquet rooms between the hours of 10:00am – 11:30pm. The hotel reserved the right to monitor the volume level of such entertainment. All entertainers are required to enter through the loading dock area and obtain a vendor badge.

Should you choose to provide your own entertainment, the Hotel will not assume any liability for those arrangements.

**Outside Vendors and Sub-Contractors:**

All outside vendors and sub-contractors (ex. production crews, entertainers, photographers, ministers, rental companies) hired by the client are required to sign the "House Rules" form and return it to the Catering Office to be kept on file. These policies must be adhered to while loading in, during the event and loading out.

**Guest Privacy:**

There may be other meetings & guests utilizing various areas of the property at the time of your function. In order to ensure the privacy and enjoyment of all guests, we respectfully request that guests attending your function do not enter areas that have not been specifically reserved for your function. The hotel also reserves the right to reduce the volume of any musical entertainment.

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### Damage Consideration:

The JW Marriott Ihilani Resort & Spa does not allow materials of any kind to be adhered to the walls or doors of any banquet room via tape, pins, tacks, etc. All displays and/or exhibits, if any, must conform to city code fire ordinance rules and pre-approved by management prior to the posting. Please note that confetti, glitter, and/or similar items may not be used in the function space. Any damages that may be incurred will be posted to the client's account for appropriate cleaning and/or replacement fees, including but not limited to carpeting. We welcome you to consult with your Event Manager if you have any questions.

### Signage:

Any signage on hotel property must be pre-approved by the management prior to the posting. No signage will be allowed in the main lobby of the hotel. We welcome you to consult with your Event Manager if you have any questions.

### Decorations and Displays:

You will be solely responsible for all set-up and equipment for decorations and displays provided on own. This includes all set-up, movement and discarding of the items. The Hotel will not assume liability of those arrangements. Should any item be left for clean up by the Hotel, additional charges may be assessed.

### Security:

The Hotel may require Security guards for certain types of events. Only approved security firms may be engaged. Any of your security needs can be coordinated through our Director of Loss Prevention. Security personnel provided by Patron shall not carry weapons and will concern themselves only with access to the space contracted by Patron.

### Shipping and Receiving:

Due to limited storage on property, we can only accept shipments (3) days prior to your event. Arrangements for left over boxes must be made prior to your departure. The Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following an event. C.O.D. deliveries will not be accepted. Deliveries and pick-ups must be made to the Receiving/Loading Dock of the Hotel.

Please include the following on your shipping labels:

1. Name of Organization / Group
2. Guest's Name/ Contact Person
3. Attention: Event Manager's Name
4. Date of Function
5. Number of Boxes (ex. 1 of 4)