



By Watabe Wedding

Let us create an unforgettable wedding experience for you and your guests. Enjoy the delectable cuisine of Michel's coupled with the gorgeous view of Hawaii's azure ocean.

Lunch Time Plan

(9:30am to 3:00pm)

\$6900

Max 40 guests for the ceremony

Max 80 guests for the Reception

- Location Site Usage Fee*
- Officiant*
- Legal Wedding Process Fee*
- Musician (Ukulele or Guitar)*
- Wedding Arch*
- 20 Chairs*
- Keepsake Marriage Certificate*
- \$500 for Flower credit*
- \$1500 for Food Credit*



Private Room Plan

(Ceremony : 2:30pm to 4:00pm, Reception : 5:00pm to 10:00pm)

** You may not stay at the Michel's from 4pm to 5pm. Due to change set up.*

\$8300

Max 40 guests for Ceremony & Reception

- Location Site Usage Fee*
- Officiant*
- Legal Wedding Process Fee*
- Musician (Ukulele or Guitar)*
- Wedding Arch*
- 20 Chairs*
- Keepsake Marriage Certificate*
- \$500 for Flower credit*
- \$1500 for Food Credit*



Dinner Time Buyout

(4:30pm to 10:00pm)

\$29000

Max 80 guests for the ceremony

Max 80 guests for the Reception

- Location Site Usage Fee*
- Officiant*
- Legal Wedding Process Fee*
- Musician (Ukulele or Guitar)*
- Wedding Arch*
- 20 Chairs*
- Keepsake Marriage Certificate*
- \$500 for Flower credit*
- \$5000 for Food Credit*



Basic Decorations

Wedding Arch and 20 chairs are including all packages.



Kaimana

First Course

Roasted Kamuela Tomato
Bisque
sweet basil

Second Course

Tropical Island Salad
papaya seed & buttermilk ranch
dressings,
hirabara big island greens,
tomato,
avocado, hearts of palm, papaya

Third Course

New York Café de Paris
Cafe de paris butter, port wine
demi-glace,
garlic mashed potatoes, haricot
verts,
sauce vierge

Or

Fresh Fish Of The Day

pesto brushed grilled island fish,
lemon caper vin blanc, garlic
mashed potatoes, asparagus, sauce
vierge

Forth Course

Dessert of the Day
chef's creativity exhibited

Coffee or Tea

\$120



Mauloa

First Course

Ahi Tartare

crème fraîche, pesto, red bell pepper aioli,
osetra caviar, walnut oil, crisp won ton

Second Course

Michel's Lobster Bisque

served since 1962 at michel's,
garnished with fresh maine lobster flamed in brandy

or

French Onion Soup

caramelized sweet onions,
gruyere, swiss & smoked gouda cheeses
in a delicate beef broth

Third Course

Michel's Caesar Salad

michel's famous caesar dressing,
hirabara farm's baby romaine,
hearts of palm, croutons

or

Tropical Island Salad

papaya seed & buttermilk ranch dressings,
hirabara big island greens, tomato,
avocado, hearts of palm & papaya

Forth Course

New York Steak & Tristan Lobster

cafe de paris butter, port wine demi-glace,
lemon caper vin blanc,
garlic mashed potatoes, haricot verts,
sauce vierge

Fifth Course

Dessert Of The Day

chef's creativity exhibited

coffee or tea

\$180



Payment of Fees & Cancellation Policy

Setup Fees

*Upon the confirmation of reservation and written acknowledgement by the Company, Customer shall pay \$500 nonrefundable setup fees. The setup Fees shall be applied to the basic package price. The fees will be applied to the deposit mentioned below. *Method of Payment: Major Credit cards such as VISA, MASTER, AMEX, Discovery, DINERS and JCB. The payment will be processed via Square System.*

Deposit

Customer must pay a deposit equal to at least 50% of the total fee payable for the basic package (include the Setup Fees) to the Company upon booking. If the payment is not received during the prescribed time frame, the reservation may be cancelled at the Company's sole discretion without Customer's consent or further notice to Customer. Payments for the option(s) services purchased by customer will be handled separately.

Final Payment

Payment in full for the wedding package and for all the option services purchased by Customer must be made thirty (30) days prior to the scheduled wedding date. In the event, the balance of the payment is not received within the prescribed time frame, the reservation may be cancelled, or the Company reserves the right not to provide option(s) services at the Company's sole discretion without Customer's consent or further notice to Customer.

Cancellations and Refunds for Wedding Package & Optional Items

100 % of package and optional fee(s) will be applied if cancelled within thirty (30) days prior to the scheduled wedding date, no refunds shall be made by the Company to Customer.

Important Notice

- *All packages must order with Reception.*
- *Menus and ingredients are subject to change depending on the season and circumstances.*
- *The all foods must be by pre-order.*
- *All beverage order will be on event day.*
- *The price for food includes the service charge and excludes the state tax.*
- *The price for beverage and additional food which is ordered on event day includes the 20 % of service charge and tax.*
- *No outside Food and Beverage are allowed. Except wedding cake and wine not on the menu with corkage fee.*
(Wedding Cake : \$100 + tax, Wine : \$50 + tax / 750ml per bottle)
- *Please confirm any dietary restrictions you or your guests has.*
- *Hawaii State law prohibits the serving of alcohol to anyone under the age of 21. Servers may ask for identification before serving alcohol.*
- *Wedding Walk through option is available*
(\$150 + tax / 30 min to use, Date and time TBA)
- *The instruments played by the musicians must be acoustic music.*
- *Waive rights if you won't use item(s) in the package.*
- *No refunds if Flower / Food credits are not used all amount.*

Michel's Wedding by Watabe Wedding

Phone : 808-478-4052

Email : hnldestination@watabe.com

Website : <https://www.saisondesbrideshawaii.com/>

Instagram : [@watabewedding_hnl_destination](https://www.instagram.com/watabewedding_hnl_destination)



*Saison de Brides
by Watabe Wedding Website*



Saison de Brides Instagram