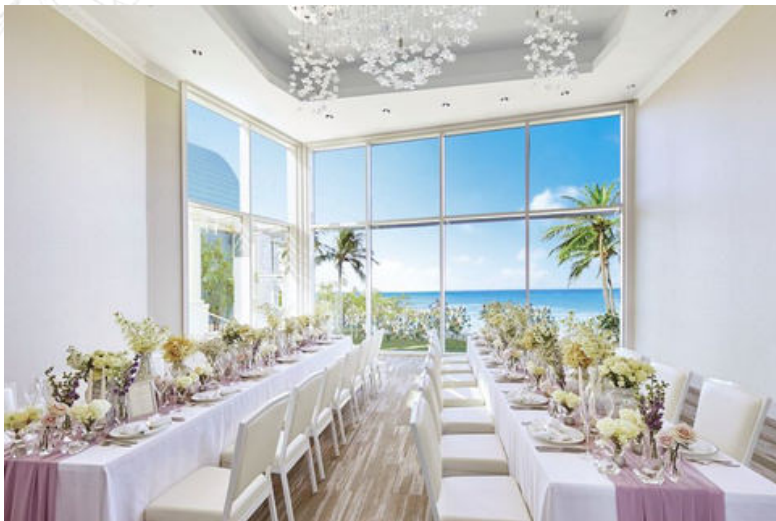


*Ocean Front Ko Olina Villa
Reception Menu
2025*



*92 - 100 Kamoana Place
Kapolei, HI 96707
Contact: hnldestination@watabe.com*

Ho'Okipa

**Minimum 10 orders*



Appetizer

*Pressed Fresh Seafood Medley topped
with Caviar Accompanied by Hawaii
Grown Herbs*



Soup

*Consommé & Herb Marmite Braised
Oxtail with Hamakua Grown Mushroom*



Gifts from the Ocean

*Lobster Thermidor, Lilikoi Sauce
Américaine*



Gifts from the Land

*USDA Prime Tenderloin and Foie
Gras with Fragrant Truffle sauce*



Closing Meal

*Fresh Island Ahi Poke Bowl
"Ko Olina" Style*



Dessert

*Original Cheesecake and Processed
Caramel Ice Cream*

\$225 per + tax

**Toasting Drink: 1 Glass of Sparkling Wine will be included*

Hau'oli

**Minimum 10 orders*



Appetizer

Cherry Wood Smoked Salmon and Fresh Scallop with Cauliflower Cream Sauce



Soup

Kauai Shrimp, Organic Chicken and Water Shield in Local Egg Cold Soup



Gifts from the Ocean

Herb Roasted Kona Abalone and Angel Fluffy Crusted Alaskan King Crab



Gifts from the Land

Kiawe Wood Roasted Big Island Tenderloin, Hearts of Palm Beer Batter Fritter & Roasted Vegetables



Dessert

Tropical Fruit & Hibiscus infused Jelly "Hawaiian Parfait Bijou"

\$205 per + tax

**Toasting Drink: 1 Glass of Sparkling Wine will be included.*

Kealoha

**Minimum 10 orders*



Appetizer Sampler

Fresh Ahi wrapped Prosciutto accompanied by Truffle oil accented Uni, Hawaiian Enchilada and Kalua Pork & Sea Salt Cake



Petite Soup

Butternut Pumpkin Soup



Gifts from the Ocean

Pan Roasted Fresh island Fish with Meyer Lemon infused Organic Butter Meuniere sauce



Gifts from the Land

Prime Beef NY Steak topped with house made Manoa Honey Mustard



Dessert

White Chocolate & Raspberry Mousse on Oriental Spice Flavored Sauce

\$175 per + tax

**Toasting Drink: 1 Glass of Sparkling Wine is included*

4 Course Menu

**Minimum 12 orders*

Appetizers

Seafood & Chicken Confit

Gourmand salad

Soup

Kamuela Tomato Shrimp Bisque

Main Dish

Prime rib Onion Sauce

with Warm Vegetables

Dessert

Gateau Chocolate Caramel Ice Cream

Tea or Coffee

\$110 per + tax

**Drinks are not included in this menu.*

Grazing Table Set

**Minimum 12 orders*

Sandwiches

*Chef's choice sandwich
(two styles)*

Canapes

- Cream cheese with smoked salmon crostini*
- Prosciutto Ratatouille Crostini*
- Shrimp Avocado Crostini*
- Eggplant Moussaka*

Soup

Pumpkin Vichyssoise

Fruits

Mix Cut Fruits

Dessert

- Panna Cotta*
- Petit Gateau*

\$95 per + tax

Salad

Gourmand Salad, top with seafood, cold cuts

Pincho

- Spanish Omelet*
- Caprese*
- Spicy Ahi Tortillas*
- Summer Roll*



**Drinks are not included with this menu.;*

**Keiki menu is not available with Grazing Table Set.*

**We are unable to offer special menus for any dietary restrictions and food allergies with Grazing Table Set.*

Keiki's Menu



*Salada • Fried Shrimp • Hamburger steak
• Omlette rice • Sandwich
• French Fries • Dessert Assortment*

\$55per + tax

**Offer: 9 years old or under*

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 fee 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 setup fee (\$500) 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 tie 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

- *The maximum capacity will be 20 or 40 people depends on the room availability.*
- *Our private room requires a minimum number of people with the purchase of the full menu.*
- *Menus and ingredients are subject to change depending on the season and circumstance.*
- *The price for food and beverage includes the service charge and excludes the state tax.*
- *Our event party is set for 2 hours. The customer will have a responsibility for the room extension charges.*
- *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 submit Name List, Seating Chart, Reception program at least 40 days prior to the wedding date.*
- *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.*

Cancellation Policy

OPT-1

100% of an item fee will be applied if cancelled within 30days prior to the scheduled wedding date or no contact is made on the day of the scheduled wedding.

Email: hnldestination@watabe.com

Phone/Text: 808-478-4052

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

