

# LUAU AT THE FIRST LADY OF WAIKIKI EXCLUSIVE

(Effective 4/1/14 - 3/31/15)

Behold our spectacular ocean front private luau. Guests arrive at their private beach locale where a magnificent buffet designed by Chef Brooke Tadena, inspired by local bountiful fare is presented. A 60-minute Polynesian Show that takes guests on a journey highlighting the regions of Polynesia. The evening is one of exhilaration, befitting of the "First Lady of Waikiki."

## PROGRAM INCLUDES

- Fresh flower lei greeting upon arrival
- (1) Beverage to be served at the start of the event (domestic beers, house wines, & soft drinks, or Moana libation)
- Acoustic ukulele music upon arrival/cocktail time for 30 minutes
- Dinner music performed by an acoustic Hawaiian Trio (sound system upgrade recommended for groups larger than 60 guests)
- 60 minute Luau Show with Emcee, (5) Dancers, Hawaiian Trio, Fire Knife Dancer, and (2) Drummers. (Safety net included)
- Party coordination by event manager (including meeting with hotel operations team one-hour prior to start of event)
- Venue, tables, linens, chairs, set-up, and labor
- Standard sound system (mic, speaker, mixer, CD player) and lighting for stage area
- Bountiful dinner buffet menu selections
- Location rental fees waived

## ENTERTAINMENT UPGRADES

- (2) Additional Dancers included in the show
  - (5) Additional Dancers included in the show
  - (1) Additional Lei Greeter (30 minutes)
  - Artisan for 30 minute reception.  
(Flower lei Makers, Coconut Frond Weaver, Coconut Husker, Poi Pounder, Ti Leaf Lei Maker, Shell Lei Display, Feather Lei Display, Hawaiian Quilter, and Fish Net Display)
- (4.712% State tax to apply to all prices shown above with the "+" symbol)

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## MENU

Mixed Greens with Candied Walnuts, Craisins, & Goat Cheese  
Marinated Hamakua Mushrooms & Artichokes in Papaya Seed Dressing  
Long Bean & Shrimp Salad  
Poached Seafood and Orzo Salad  
Chilled Wailalua Asparagus with Grated Egg and Radish  
Au Poke with Ogo and Hawaiian Salt

Wok Steamed Seafood with Ginger Tomato Broth  
Mahimahi Dore, Tomato, Onion, Caper Relish  
Grilled Chicken Breast, Lemon Thyme Jus  
Anise Braised Shortrib, Baby Bok Choi and Shiitake Mushrooms

Chef's Market Vegetable Selection

Lemongrass Jasmine Rice

Mango Mousse Cake, Coconut Haupia Tart, Strawberry Short Cake,  
Individual Warm Fuji Apple Cobbler

Freshly Brewed Kona Blend Coffee & Array of Tazo Teas with Condiments

### MENU UPGRADES

Baked Bone in Ham with Mustard Seed Sauce  
Prime Rib of Beef with Thyme Jus  
Slow Roasted Tenderloin of Beef with Sauce Choron  
Jumbo Tiger Shrimp on Ice with Cocktail Sauce  
Alaskan Crab Claws on Ice with Cocktail Sauce  
(23% service charge & 4.712% state tax)

### INFORMATION & POLICY

- The time frame of the package is 2 and 1/2-hours from start to finish. Note event may be extended for an additional price
- A private Bar & Bartender will be arranged for the event but beverage charges are separate and not included
- All final counts and changes must be submitted three (3) business days prior to the event date
- Any event cancellations received within 45 days prior to the event date will be a full 100% charge
- Extra charges/price increases may apply on certain holidays which will be disclosed at the time of booking
- Additional labor will apply for events pass the 2 hour limit

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