



WEDDINGS OF HAWAII

We are thrilled to announce our new private reception location in Waikiki!

If you are looking for a beautiful intimate space to celebrate with your friends and family, this is the perfect place for you.

Reception Venue Fee - 4 hours | \$1,295

Maximum Capacity: 28
Including Couple and Guests

Catering available through: Chef Chai <u>chefchai.com</u> chefchai@outlook.com 808.330.0279



ABOUT Orchid Hale

brunch 10:00am - 2:00pm

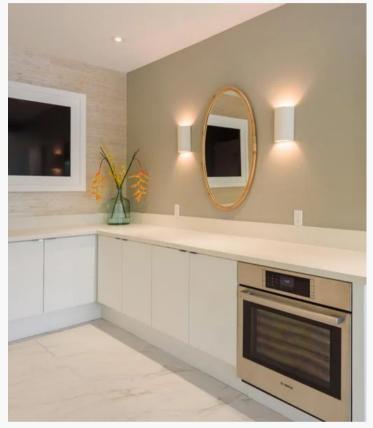
dinner 5:00pm - 9:00pm

lunch

11:00am - 3:00pm

dinner 6:00pm - 10:00pm

DETAILS ABOUT the space



Guests have access to the secured private parking structure
\$1 per hour with validation
Credit Card payment only

There are restrooms located on-property but are not within the Orchid Hale venue

The Orchid Hale has a monitor and a wonderful speaker system that clients may inquire for use, at an additional cost.

Our Weddings of Hawaii Team have created a whimsical fantasy statement piece above you with sparkling chandeliers and dangling florals







If you are interested in the Orchid Hale Reception Space, please review the booking process below!











Begin Planning Process with Coordinator



Final Invoice due 30 Days Before Event

Review Details with a Coordinator

Enjoy your Ceremony & Reception



CHEF CHAI MENU

HAND PASSED APPETIZERS

Fresh Ahi Poke with Avocado Mousse in Mini Waffle Cones

Smoked Duck Taco
with Fresh Mango Salsa

Hamakua Mushroom & Black Truffle Risotto Cakes

Chicken Satay
with Thai Peanut Sauce

SALAD

Ho Farms Cherry Tomato Caprese Salad with Burrata Cheese and Balsamic Pearls

ENTREE | selections

Braised Boneless Beef Short Ribs with Five-Spice Demi Mashed Potatoes Aloun Farms Haricot Vert Baby Carrots Sun-dried Tomatoes

Miso Seabass with Lobster Reduction Mashed Potatoes Aloun Farms Haricot Vert Baby Carrots Sun-dried Tomatoes

Vegetarian Terrine with Green Curry Sauce Gluten-fee, Dairy-free, Nut-Free

DESSERT

Heart-Shaped White Chocolate Amore Truffle Fresh Raspberry Guava Puree



PRICING

Varied Entree Selection for Guests with Appetizers Silverware & China

\$125 | person

Varied Entree Selection for Guests without Appetizers Silverware & China

\$105 | person

Each additional item from the Pupu Menu | **\$5 more per person**





ADDITIONAL ITEMS

\$7 | person

for each additional item

Fresh Ahi Poke on Crispy Wonton Chip

Chicken Satay with Thai Peanut Sauce

Mini Alaskan King Crab Cakes with Roasted Garlic Aioli

Hamakua Mushroom and Black Truffle Risotto Cakes with Tomato Apricot Chutney

Sun-dried Tomato and Puna Goat Cheese Wonton with Pineapple Chutney

PUPU RECEPTION OPTION

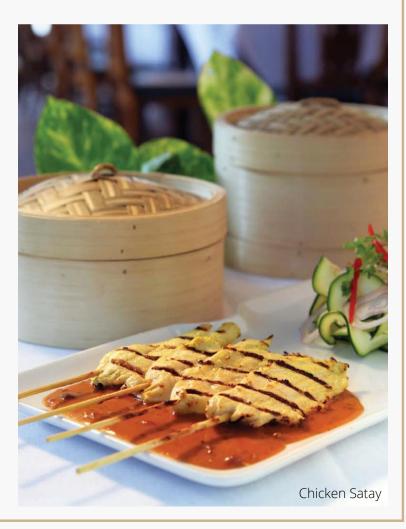
\$25 | person 1 piece | person

Gravlax Salmon Roulade with Crab Meat & Cream Cheese

Smoked Duck Roulade with Candied Pecans, Mangos Tomatoes, Chives

Ho Farm Cherry Tomato Mini Caprese with Balsamic Pearls

Teriyaki Chicken Meatballs with Fresh Pineapple



SIGNATURE COCKTAILS

LOVE POTION

Ketel One Vodka | Fresh Passion Fruit Fresh Berries | Kaffir Lime

MAI TAI

Bacardi White Rum | Orange Juice Pineapple Juice | Orange Liquor Grenadine | Dark Rum

ADDITIONAL INFO

Price based on 10 person minimum

Price includes silver, china, glasses, & staff

Plus 20% Service Fee & 4.712% GE Tax

Service Fee is not a gratuity
Covers the basic logistic of the event
Administration Costs
Insurance & Basic Food Handling Permits

Gratuity is at Client's Discretion

50% Deposit Required \$200 Administration Cancelation Fee within 60 Days

Full Charge if Cancellation within 7 Days

Final Count Due 7 days prior to event date

BEVERAGES

\$40 | person

Full Bar with Cocktails for 2 hours \$10 additional per hour price includes staff and glasses

\$30 | person

Beer and Wine Only for 2 hours \$10 additional per hour price includes staff and glasses

Sparkling Prosecco Villa Sandi Chardonnay Pebble Lane Conundrum Red Blend

Kona Longboard | Local Lager Beer

Coke | Diet Coke | Sprite
Orange Juice
Coffee | Hot Tea

