Roy’s Group Dining
Our Guests and our cuisine have so much in common

Whatever the occasion, Roy’s is the perfect place for your next event. Guests will be treated to contemporary dining rooms reflecting an intimate setting of casual elegance.

From our signature dishes to our award winning wine selection and specialty drinks, the Roy’s experience is the perfect combination of innovative cuisine and exceptional service.

ROYS KO’OLINA
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Aloha & Thank you for your interest in Roy’s Ko Olina for your private dining needs.

With Contemporary Spaces, Innovative Private Dining Menus & Exceptional Service Roy’s Ko Olina offers to help make your next occasion or event a memorable and delicious experience.

Our Main Dining Room offers:

Lunch Daily from 11am-2pm
&
Dinner Nightly from 5pm-9:30pm

- Reservations are recommended, Walk-ins welcomed
- Main Dining Area is closed between 2pm-5pm.
- Bridge Bar Lanai is available for “Aloha Hour” with Pupus & Cocktails from 2pm-5pm. Reservations & Private Dining Menus are not available at this time.

All Large Parties and Events are reserved on a first come, first serve basis and must be confirmed per contract no later then TWO WEEKS prior to your event. For parties of 15 or more, a Set Menu is required. Our Private Rooms are offered upon availability.

For parties over 50 guests, a Restaurant Buyout is required and must be contracted no later then 1 month prior to your event. If you would like to make a reservation, please provide the following information to check availability & process an event agreement.

Date:
Occasion:
Start time:
Number of Guest:
Phone Number:
Private Dining Area:
Menu Selection:
Hosted/Non-Hosted Bar:
  - Bar selection and amount hosted can be customized
  - Outside Alcohol is not permitted in our Private Dining Venues

For more details on our Private Dining Venues & Set Menus, please see the following:
“Top of Roy’s” Private Room
Located on 2nd floor above Main Dining Room
Seats up to 50 Guests

Requirements

- $150 Room Fee & Credit Card Information per Event Agreement
  - Confirmation no later then 2 weeks prior to event
  - Non-refundable after 30 day cancellation period

- Set Banquet Menu (confirmed no later then 2 weeks prior)
  - Four Course Plated Service
  - Set Combination Entrée for parties over 30 guests
  - Guest Place Cards/Entrée Indicators for Pre-orders over 20 guests

- Beverages charged upon consumption
  - Host or No-Host Bar Available
  - Customized options available upon request

Amenities

- Private Service Staff & Bartender
- Private Entrance & Restrooms
- White Tablecloths & Napkins included
- Roy’s Menu Cards & Signage
- Seating Arrangements offer up to 5 round tables (up to 10 guest per table)
- Sweet Heart, Cake & Registration Tables available upon request

- Screen available upon request for a rental fee of $25. All other AV equipment is not available.
  You are welcome to have it outsourced

Lunch: 11:00am-3:00pm
- $1,200 Food & Beverage Minimum

Dinner: 4:00pm-10:00pm
- $1,750 Food & Beverage Minimum

*Room Fee, Tax & Gratuity not included

Decorations are welcomed in our Top of Roy’s for your event.
We do kindly ask that you please refrain from using any thumbtacks, staples, nails, glue, confetti, or glitter.
Items to be taped or hung from the ceiling and/or walls are also not permitted. Please advise for any decorations
and/or set up provided by you or an outsourced vendor prior to your event.
Charges may apply to Credit Card on file for any damages to property or care needed.
-Mahalo!
Semi-Private Rooms
Located in our Main Dining Room

“The Ohana Room”
Seats up to 10 Guests

- Offers one round table
- Partition doors separate venue from the Main Dining Area
- Set Banquet Menus must be preselected but not required to reserve room
- Beverages charged upon consumption w/option for Customized Hosted Beverages
- White tablecloths available upon request: $10 Linen Fee

Lunch: 11:00am-1:00pm
  - Lunch Service until 2pm, Occupancy welcomed until 3pm

Dinner: Two Seatings Available
  - 1st - 5:00pm-6:00pm
    - Occupancy welcomed until 7:45pm-8pm. If venue is not needed for a 2nd seating, you are welcome to stay until closing at 9:30pm. Additional time cannot be guaranteed until the time of service.
  - 2nd - 8:00-15pm
    - Dinner Service until 9:30pm

*A $250 Room Fee & Set Menu is required to occupy our Semi-Private Venues for the entirety of Dinner Service.

Photo not available at this time
“The Ali‘i Room”
Seats up to 20 Guests

- Seats one long table
- Glass door separates venue from Main Dining Area
- Events with 15 guests or more are required to select a Set Banquet Menu
- Beverages charged upon consumption w/option for Customized Hosted Bar
- White tablecloths available upon request: $25 Linen Fee

**Lunch: 11:00am-1:00pm**

- Lunch Service until 2pm, Occupancy welcomed until 3pm

**Dinner: Two Seatings Available**

- **1st - 5:00pm-6:00pm**
  - Lunch Service until 7:45pm-8pm. If venue is not needed for a 2nd seating, you are welcome to stay until closing at 9:30pm.
  - Additional time cannot be guaranteed until the time of service.

- **2nd - 8:00-15pm**
  - Dinner Service until 9:30pm

*A $250 Room Fee & Set Menu is required to occupy our Semi-Private Venues for the entirety of Dinner Service.*
**(Semi-Private) Bridge Bar Lanai**

*Located on our Breezeway of our Outdoor Dining Area*

*Seats up to 25*

- Shared venue with other guests of Roy’s Ko Olina
- Seats one long table
- Events with 15 guests or more are required to select a Set Menu
- Beverages charged upon consumption w/option for Customized Hosted Bar
- White tablecloths upon request: $25 Linen Fee
- Live Music on Fridays, Saturdays & Sundays Evenings
- Outsourced Music/Entertainment not permitted
- Venue is covered but not enclosed, **weather cannot be guaranteed** ahead of time.
- Back up seating in our Main Dining area offered upon availability only

**Lunch: 11:00am-1:00pm**

- Lunch Service until 2pm, Occupancy welcomed until 3pm

**Dinner: Two Seatings Offered**

- **1st - 5:00pm-6:00pm**
  - Occupancy welcomed until 7:45pm-8pm. If venue is not needed for a 2nd seating, you are welcome to stay until closing at 9:30pm. 
  - Additional time cannot be guaranteed until the time of service.
  - *A Partial Bridge Bar Buyout is required to guarantee seating for the entirety of the evening.*

- **2nd - 8:00-15pm**
  - Dinner Service until 9:30pm
Restaurant Buyouts

All buyouts require a signed agreement to reserve or hold venue with a 30 day cancellation period.

Both Dining Room & Bridge Bar cannot be bought out simultaneously
All group bookings are subject to 4.712% state tax
A 20% gratuity is included for all Buyouts

Partial Bridge Bar Buyout
Located on our Point of our Outdoor Dining Area overlooking the Golf Course Pond
Seats up to 36 Guests

- Shared venue with other guests of Roy’s Ko Olina w/designated area exclusively for you and your guest
- Offers up to 6 round tables (6 seats per table).
- White tablecloths and napkins included
- Complimentary Live Music on Friday, Saturday & Sunday Evenings
- Outsourced Music/Entertainment allowed with Manager Approval
- Set Menu Required
- Beverages charged upon consumption w/option for Customized Hosted Bar
- Venue is covered but not enclosed, weather can not be guaranteed ahead of time.
- Back up seating in our Main Dining area offered upon availability only

Lunch: 11:00am-3:00pm
  $1,200 Food & Beverage minimum

Dinner: 5:00pm-9:00pm
  $2,500 Food & Beverage Minimum
Exclusive Bridge Bar Buyout
Our Outdoor Dining Area overlooking the Golf Course Pond
Seats up to 50 Guests

- Set Banquet Menu required, Chef to create Custom Menu upon request
- Set Combination Entrée required from Menu Selection for parties of 30 guests or more
- Guest Place Cards/Entrée indicators recommended for Pre-orders of 20 guests or more
- Beverages charged upon consumption w/option for Customized Hosted Bar
- Private Service Staff
- White tablecloths & White napkins included
- Outsourced Decorations & Entertainment welcomed. Please see below for more details
- Venue is covered but not enclosed, weather can not be guaranteed ahead of time. Should conditions be non-permitting, our Top of Roy’s will be held as a back up venue for your event.

**Lunch: 11:00am-3:00pm:**
- $4,000 Food & Beverage Minimum

**Dinner: 4:00pm-9:30pm**
- $6,500 Food & Beverage Minimum
- $7,000 Food & Beverage Minimum in July, August, & December

**Decorations & Set Up:**
Roy’s Ko Olina welcomes you or an outsourced vendor to decorate/set up for your event.
Time for set up is offered up to 2 hours prior to your event start time.
Additional time may be accommodated pending availability.
We do kindly ask that you please refrain from using any thumbtacks, nails, staples, glue, confetti, or glitter. Charges may apply for property damage or care needed, as well as for any extra time requested for set up.
Roy’s Ko Olina is not responsible for the set up and/or breakdown of any outsourced or personal decorations.
Please advise for all outsourced linen and/or decorative items that will be set up for your event

**Entertainment**
Live Music and DJ’s are welcomed from 4pm-9pm.
Last song to be announced at 8:50pm. Volume to be at a considerable level throughout the evening.
Both Guests & DJ must cooperate with Roy’s Staff/Management if asked to lower volume levels at anytime.
Failure to comply may result in having Music be shut down for the remainder of your event regardless of time.
Flash Disposal Lights are not permitted on our Bridge Bar Lanai. Up lighting is welcomed.

In addition to these Requirements, all functions must conclude at 9:30pm.
Last call for bar will be given at 9pm unless an earlier time is requested or advised by a manager.

We appreciate your understanding – Mahalo!
Main Dining Room
For all other parties hosting more then 50 guests

- Seats 160 guests maximum *(including children)*
- Set Banquet Menu required, *Chef to create Custom Menu upon request*
- Set Combination Entrée required from Menu Selection for parties over 30 guests
- Guest Place Cards/Entrée indicators recommended for Pre-orders over 20 guests
- Beverages charged upon consumption w/option for Customized Hosted Bar
- Private Service Staff
- White tablecloths & White napkins included
- Outsourced Decorations & Entertainment welcomed, *Please inquire for more details*

Lunch:
- 11:00am-3:00pm
- $6,000 Food & Beverage Minimum

Dinner:
- Weekday Evenings (Sunday – Thursday) 4:00pm-10:00pm
  - $16,500 Food & Beverage Minimum
  - $18,500 Food & Beverage Minimum for July, August, & December
- Weekend Evenings (Friday & Saturday) 4:00pm-10:00pm
  - $18,500 Food & Beverage Minimum
  - $20,500 Food & Beverage Minimum for July, August, & December

Decorations & Set Up:
Roy's Ko Olina welcomes you or an outsourced vendor to decorate/set up for your event.
Time for set up is offered up to 2 hours prior to your event start time pending availability.
We do kindly ask that you please refrain from using any thumbtacks, nails, staples, glue, confetti, or glitter.
Charges may apply for property damage or care needed, as well as for any extra time requested for set up.
Roy's Ko Olina is not responsible for the set up and/or break down of any outsourced or personal decorations.
*Please advise for all outsourced linen and/or decorative items that will be set up for your event*

Entertainment
Live Music and DJ's are welcomed from 4pm-9:50pm.
Last song to be announced at 9:45pm. Volume to be at a considerable level throughout the evening.
Both Guests & DJ must cooperate with Roy's Staff/Management if asked to lower volume levels at anytime.
Failure to comply may result in having Music be shut down for the remainder of your event regardless of time.
Flashing Disco Lights & Up lighting is welcomed.

In addition to these Requirements, all functions must conclude at 10:00pm.
Last call for bar will be given at 9:30pm unless an earlier time is requested or advised by a manager.

We appreciate your understanding – Mahalo!
Rates for Meeting Space Only
Food and/or Service Not Included

Top of Roy’s
Lunch: 9:30am-3:00pm
  ▪ Room Fee: $350

Dinner: 4:00pm-10:00pm
  ▪ Room Fee: $450

Ali’i Room
Lunch: 10:00am-3:00pm
  ▪ Room Fee: $350

Dinner: 4:00pm-10:00pm
  ▪ Room Fee: $500

Ohana Room
Lunch: 10:00am-3:00pm
  ▪ Room Fee: $300

Dinner: 4:00pm-10:00pm
  ▪ Room Fee: $400

Room Fee charged per Set Time
Additional charges may apply for extended time or other requests
Screen rental available for $25 Fee
All other AV equipment is not provided and is welcomed to be outsourced
All Outsourced Catering is Not Allowed
Lunch Banquet Menu

$44.00 per person

For planning purposes, menu selections are required a minimum of 2 weeks in advance
* For parties of 20-29 a pre-order of guest's individual entrées is required
* For parties of 30 or more ONE set entrée is required from your menu

**Starter**
Choice of one starter for entire party
Spicy Edamame
or
Mongolian Spiced Baby Back Rib

**1st Course**
Choice of one for entire party
Soup of the day
or
Kahumana & Waimanalo Green Salad
_Aloha Citrus Vinaigrette_

**Entrée**
Charred Honey Mustard Beef Short Ribs
_Yukon Potato Puree, Garden Vegetables, Natural Jus_
Demi Macadamia Nut Crusted Island Fish
_Pan Roasted Red Bliss Potato & House Bacon, Kona Maine Lobster Nectar_
Big Island Beef Loco Moco
_Steamed White Rice, Sunny Side Egg, Local Criminis & Onion Teriyaki Pan Gravy_
Yaki Style Atlantic Salmon 3.5 oz
_Cold Somen Noodle Salad Citrus Ponzu_

**Dessert**
Assorted Local Sorbettos

Complimentary Hot Coffee & Hot Tea
Tax and Gratuity not included
Subject to Change
‘Ekahi Menu

$75.00 per person

For planning purposes, menu selections are required a minimum of 2 weeks in advance
* For parties of 20-29 a pre-order of guest’s individual entrées is required
*For parties of 30 or more ONE combination entrée is required from your menu

Family Style Appetizers

Blackened Island Ahi  Soy Mustard  
Chinatown Chicken Spring Rolls  Black Bean Dragon Sauce  
Katsu Style Mini Crab Cakes  Pickled Local Cucumber Namasu, Togarashi Butter  
Hot Iron Seared Shrimp Sticks  Wasabi Cocktail  

Salad

Kahumana Organic Green Salad & Kamuela Tomato  
Island Lilikoi Dressing

Entrée

Charred Honey Mustard Beef Short Ribs  
Yukon Potato Puree, Garden Vegetables, Natural Jus  
Mongolian Spiced Baby Back Ribs  
Yukon Potato Puree, Fresh Garden Vegetables  
Sous Vide Half Roaster  
Yukon Potato Puree, Garden Vegetables, Natural Jus  
Macadamia Nut Crusted Island Fish  
Pan Roasted Red Bliss Potato & House Bacon, Kona Maine Lobster Nectar

Dessert

Chocolate Decadence & Haupia Blond Brownie Duo  
Raspberry Coulis, Fresh Fruit Garnish

Complimentary Hot Coffee & Hot Tea  
Tax and Gratuity not included  
Subject to Change
‘Elua Menu

$85.00 per person

For planning purposes, menu selections are required a minimum of 2 weeks in advance

* For parties of 20-29 a pre-order of guest’s individual entrées is required
* For parties of 30 or more ONE combination entrée is required from your menu

Family Style Appetizers

Blackened Island Ahi  Soy Mustard
Chinatown Chicken Spring Rolls  Black Bean Dragon Sauce
Katsu Style Mini Crab Cakes  Pickled Local Cucumber Namasu, Togarashi Butter
Hot Iron Seared Shrimp Sticks  Wasabi Cocktail
Mongolian Spiced Baby Back Ribs
Spicy Garlic Island Ahi Maki  Sweet Ginger, Wasabi Soy

Salad

Waipoli Baby Romaine Caesar Salad
Roasted Tomato, Crispy Anchovy, Garlic Furikake Croutons

Entrée

13/15 Shrimp Scampi
Scalloped Yukon Potato, Fresh Garden Vegetables, Tarragon Brown Butter
“Yakitori” Atlantic Salmon
Seaweed Namasu Salad, Steamed White Rice, Bonito & Citrus Ponzu
Macadamia Nut Crusted Island White Fish & Short Rib Combo
Yukon Potato Puree
Surf & Turf Combo
Charred Beef Short Rib, Garlic Butter Shrimp Scampi

Dessert

Lilikoi Panna Cotta
Fresh Fruit Garnish

Complimentary Hot Coffee & Hot Tea
Tax and Gratuity not included
Subject to Change
‘Ekolu Menu

$95.00 per person

For planning purposes, menu selections are required a minimum of 2 weeks in advance
* For parties of 20-29 a pre-order of guest’s individual entrées is required
* For parties of 30 or more a combination entrée is required from your menu

Family Style Appetizers

Blackened Island Ahi  Soy Mustard
Chinatown Chicken Spring Rolls  Black Bean Dragon Sauce
Katsu Style Mini Crab Cakes  Pickled Local Cucumber Namasu, Togarashi Butter
Hot Iron Seared Shrimp Sticks  Wasabi Cocktail
Mongolian Spiced Baby Back Ribs
Spicy Garlic Island Ahi Maki  Sweet Ginger, Wasabi Soy

Salad

Waipoli Romaine Green Goddess Salad
Tender Bay Shrimp, Furikake Croutons, Roasted Garlic & Basil Emulsion

Entrée

Misoyaki Marinated Butterfish
  Sweet Ginger Wasabi Butter
Open Flame Filet Mignon
Yukon Potato Cauliflower Gratin, Cabernet Cream
Blackened Island Ahi
  Soy Mustard
Macadamia Nut Crusted Island Fish & Filet Mignon Combo
  Scallop Yukon Potato, Fresh Garden Vegetables

Dessert

Trio of Treasures
  Mini Chocolate Soufflé, Mini Pineapple Upside Down Cake, Mini Macadamia Nut Tart,
  Mini Scoop Lappert’s Vanilla Ice Cream

Complimentary Hot Coffee & Hot Tea
Tax and Gratuity not included
Subject to Change
Pupu Menus

* Our pupu menus are priced at two pieces per person

$31.00 per person

Hot Iron Seared Shrimp Sticks with a Wasabi Cocktail Sauce
Hawaii Kai Style Crab Cakes with a Spicy Sesame Beurre Blanc
Roy’s Szechuan Style Baby Back Ribs
Crisped Asian Seafood Potstickers with a Pineapple Sweet-n-Sour Sauce
Chinatown Chicken Spring Rolls with a Chinese Black Bean Dragon Sauce

$41.00 per person

Roy’s Original Blackened Ahi with a Spicy Soy Mustard Butter
Hot Iron Seared Shrimp Sticks with a Wasabi Cocktail Sauce
Hawaii Kai Style Crab Cakes with a Spicy Sesame Beurre Blanc
Roy’s Szechuan Style Baby Back Ribs
Crisped Asian Seafood Potstickers with a Pineapple Sweet-n-Sour Sauce
Chinatown Chicken Spring Rolls with a Chinese Black Bean Dragon Sauce
Spicy Tuna Maki

All beverages charged upon consumption
Tax and Gratuity not included
Subject to Change