



Roy's

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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Lunch Banquet Menu

\$39.00 per person

For planning purposes, menu selections are required a minimum of 7 days in advance

**For parties of 20-29 a pre-order of guest's individual entrée is requested*

**For parties of 30 or more one entrée choice is required from your menu selections*

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 Sorbetto

tax and gratuity not included

'Ekahi Menu

\$65.00 per person

For planning purposes, menu selections are required a minimum of 7 days in advance

** For parties of 20-29 a pre-order of guest's individual entrée is requested*

**For parties of 30 or more a combination entrée is required from your menu selections*

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

Macadamia Nut Crusted Island Fish

Pan Roasted Red Bliss Potato & House Bacon, Kona Maine Lobster Nectar

Mongolian Spiced Baby Back Ribs

Yukon Potato Puree, Fresh Garden Vegetables

Sous Vide Half Roaster

Steamed Rice, Baby Bok Choy, Ginger Sesame Soy

Dessert

Chocolate Decadence & Haupia Blond Brownie Duo

Raspberry Coulis, Fresh Fruit Garnish

tax and gratuity not included

'Elua Menu

\$75.00 per person

For planning purposes, menu selections are required a minimum of 7 days in advance

** For parties of 20-29 a pre-order of guest's individual entrée is requested*

**For parties of 30 or more a combination entrée is required from your menu selections*

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

tax and gratuity not included

'Eko Menu

\$85.00 per person

For planning purposes, menu selections are required a minimum of 7 days in advance

** For parties of 20-29 a pre-order of guest's individual entrée is requested*

**For parties of 30 or more a combination entrée is required from your menu selections*

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

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

tax and gratuity not included

Pupu Menus

* Our pupu menus are priced at two pieces per person

\$28.00 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

\$38.00 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



tax and gratuity not included

Banquet Rates & Guidelines

“Top of Roy’s” Private Banquet Room

- Holds a maximum of 50 guests *(including keikis)*.
- \$100 Room Fee
- Set Banquet Menu required
- Combination Entrée required from Menu Selection for parties of 30 or more.
- Beverages charged upon consumption
- Private Service Staff
- Private Entrance & Restrooms
- White tablecloths & napkins included
- Seating Arrangements offer up to 5 round tables *(to seat up to 10 each)*
- Sweet Heart & Cake Table available upon request

Lunch: 11:00am-3:00pm

- \$1,100 Food & Beverage Minimum
(Arrangements can be made for earlier start times depending on availability).

Dinner: 4:00pm-10:00pm

- \$1,500 Food & Beverage Minimum

“Ali’i” Semi-Private Banquet Room

- Holds a maximum of 20 guests *(including keikis)*
- 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
- White tablecloths upon request: *\$25 Linen Fee*

Lunch: 11:00am-2:00pm

Dinner: 2 Seatings Available

- 1st - 5:00pm-6:00pm
- 2nd - 8:00pm and later

“Ohana” Semi-Private Banquet Room

- Holds a maximum of 10 guests *(including keikis)*
- Seats 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
- White tablecloths upon request: *\$10 Linen Fee*

Lunch: 11:00am-2:00pm

Dinner: 2 Seatings Available

- 1st - 5:00pm-6:00pm
- 2nd - 8:00pm and later

(Semi-Private) Bridge Bar Lanai

- Seating available for a maximum of 25 guests *(including keikis)*
- Events with 15 guests or more are required to select a Set Banquet Menu
- Beverages charged upon consumption
- White tablecloths upon request: *\$25 Linen Fee*
- 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-1:00pm

Dinner: 2 Seatings Available

- 1st - 5:00pm-6:00pm
- 2nd - 8:00pm and later

**Our Main Dining Area is closed between 2pm- 5pm at which our Banquet Menus are not available*

***Our Bridge Bar Lanai is available for Pupus & Cocktails from 2pm-5pm. Reservations are not accepted at this time. Mahalo!*

Restaurant Buyouts

All buyouts require a signed agreement at least 30 days before event date

Main Dining Room

- Holds 180 guests maximum (*including keikis*)
- Set Banquet Menu required, *Chef to create Custom Menu upon request*
- Combination Entrée required from Menu Selection for parties of 30 or more.
- Beverages charged upon consumption
- Private Service Staff
- White tablecloths & napkins included

Lunch:

- **11:00am-3:00pm**
- \$5,000 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

Bridge Bar

- Holds 50 guests maximum (*including keikis*)
- Set Banquet Menu required, *Chef to create Custom Menu upon request*
- Combination Entrée required from Menu Selection for parties of 30 or more.
- Beverages charged upon consumption
- Private Service Staff
- White tablecloths & napkins included
- 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-10:00pm

- \$5,500 Food & Beverage minimum
- \$6,500 Food & Beverage minimum in July, August, & December

**Both Dining Room & Bridge bar cannot be bought out simultaneously*

****All group bookings are subject to 4.712% state tax*

****The average gratuity left for banquets is between 18%-20%, for your convenience we can assign a gratuity for you.*

Rates for Meeting Space Only

food and/or service not requested

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*

*****Other AV equipment not provided but welcomed to be brought in*