



CATERING MENU BOOKING TERMS & CONDITIONS

Minimum Booking Requirement

Our minimum catering booking is **150 guests**. If your guest count is below 150 people, the minimum booking charge will still apply. For example, if you book for 100 guests, you will still be charged based on our 150-guest minimum requirement.

Deposit & Payment Terms

A **30% non-refundable deposit** is required to secure your event date. Your booking is not confirmed until the deposit has been received.

- No deposit = No booking.
- We do not accept part-payment arrangements.
- We only accept:
 - The initial 30% non-refundable deposit; and
 - The remaining balance by the due date stated on your invoice.

Failure to make the final payment by the due date may result in cancellation of your booking and forfeiture of all monies paid.

Payment & Cancellation Policy

ALL PAYMENTS ARE STRICTLY NON-REFUNDABLE

Due to the nature of our business, all payments made, including deposits, progress payments, and final balances, are non-refundable under any circumstances.

Should you need to postpone your event, we may allow your booking to be transferred to an alternative date, subject to our availability. However, no refunds will be issued for cancellations, changes of mind, reductions in guest numbers, venue changes, unforeseen circumstances, or any other reason.

By making payment, you acknowledge and agree to this policy.

Menu Selections

All menu packages listed are fixed menu options and have been carefully curated by our team.

Should you wish to: Substitute dishes, remove dishes, add additional dishes, or make any alterations to the set menu, additional charges may apply and will be quoted

By paying your deposit, you acknowledge that you have read, understood, and agreed to all the terms and conditions and all other Terms & Conditions on our website.





Classic Menu \$59.50

Mains:

- Luao Povimasima / Lu Pulumasima
- Nibbles topped w our in-house Cajun Sauce
- Glazed-brownie Ham w our special dressing
- Sweet & Sour Pork
- Chicken Chop Suey

Sides:

- Taro w Coconut Cream

Salads:

- Potato Salad
- Surimi Salad

Seafood:

- Mussels w Coconut Cream
- RawFish

Desserts:

- German Cake Slices
- Mini Ice-Cream Tubs



Crowd Pleaser Menu: \$69.50



Mains:

- Luao Povimasima / Lu Pulumasima
- Hawaiian Lamb Rib Bites w our special sauce
- Huliuli Chicken w our special sauce (Hawaiian Chicken)
- Ribeye Steak & Creamy Mushroom Sauce (one of our most requested dishes)
- Sweet & Sour Pork

Sides:

- Kumara & Taro w Coconut Cream drizzled on top

Salads:

- Green Salad
- Tuna Pasta Salad

Seafood:

- Mussels w our famous Seafood Sauce
- RawFish

Desserts:

- Chocolate Cake w Mini Ice-Cream tubs





Show-Stopper Menu: \$82 per person

Mains:

- Luao Mamoe / Lu Sipi
- Krispy Lechon Pork w our special sauce
- Ribeye Steak & Creamy Mushroom Sauce (one of our most requested dishes)
- Sweet & Sour Chicken
- Aloha Lamb Rib Bites w our in-house special sauce

Sides:

- Warm Bread Rolls w Butter
- Kumara & Taro w Coconut Cream

Salads:

- Surimi Prawn Salad
- Smoked Salmon Slaw Salad

Seafood:

- Aloha Garlic Coconut Shrimpy (one of our most delicious and requested dishes)
- RawFish
- Mussels w Coconut Cream

Dessert:

- Chocolate Cake Slices & Mini Ice-Cream Tubs
- Coconut Bread w Butter



Ultimate Royal Menu: \$96 per person



Mains:

- Luao Mamoe / Lu Sipi
- Ribeye Steak Surf & Turf w our special sauce
- Sweet & Sour Pork
- Aloha Lamb Rib Bites w our Special Sauce
- Butter-Maple Chicken Nibs w our Special Sauce

Sides:

- Warm Dinner Rolls w Butter
- Kumara & Taro w Coconut Cream

Salads:

- Caesar Bacon Salad
- Seafood Pasta Salad
- Green Salad

Seafood:

- Aloha Garlic Coconut Shrimpys
- Prawns Seafood Boil
- RawFish

Whole Roast Pig

Desserts:

- Fruit Salad & Mini Ice-Cream
- German Cake Slices & Chocolate Cake Slices



Budget Friendly Menu: \$55 per person



Mains:

- Beef Chop Suey
- Sweet & Sour Pork
- Krispy Chicken Nibs w our special in-house sauce
- Luao Povimasima / Lu Pulumasima

Sides:

- Taro w Coconut Cream

Salads:

- Potato Salad
- Surimi Salad

Seafood:

- Mussels w Coconut Cream





Friendly Island Menu: \$60 per person

Mains:

- Chicken Thai Coconut Curry
- Beef Chop Suey
- Sweet & Sour Pork
- Luao Povimasima / Lu Pulumasima

Sides:

- Taro w Coconut Cream

Salads:

- Potato Salad
- Surimi Salad

Seafood:

- RawFish
- Mussels w Coconut Cream

