



2024

EVENTS BY G.LION HAWAII



QUIORA

• 383 KALAIMOKU STREET, 8F LOBBY LEVEL · HONOLULU, HI 96815 | [GLIONHAWAII.COM](http://GLIONHAWAII.COM)

# EVENTS BY G.LION HAWAII

*Discover a world of extraordinary moments set against the breathtaking backdrop of the Pacific Ocean, right here at The Ritz-Carlton Residences, Waikiki Beach. Our open-air spaces offer panoramic views that will leave you in awe while our culinary team crafts tantalizing cuisines inspired by local ingredients and community collaborations.*

*Looking to host a corporate meeting, an intimate gathering, or a special occasion? Look no further than our versatile event spaces at La Vie, Quiora, and the exclusive Private Dining Room, The Horizon Terrace.*

*Make your next event an unforgettable and cherished memory. Reach out to us today, and let us guide you in creating a truly exceptional and memorable experience at Events by G.LION.*

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*La Vie* LA VIE  
by G.LION

**HYS**  
STEAKHOUSE

QUIORA

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# QUICK BITES

## SUNRISE SET

15 GUEST MINIMUM · PRICE PER GUEST

Seasonal Fruit Platter

Tortilla Chips with Smoked Ahi Dip

Freshly Baked Pastries

## CONTINENTAL

15 GUEST MINIMUM · PRICE PER GUEST

Assorted Pastries & Breads

Everything Bagel | *Lilikoi Butter, Fruit Jam, Cream Cheese*

Fresh Seasonal Fruit Bowl

Sliced Local Papaya with Citrus Wedge

## AFTERNOON SNACK

15 GUEST MINIMUM · PRICE PER GUEST

Grilled American Cheese Bites

Seasonal Fruit Bars

Lychee Panna Cotta with Berry Compote

Fresh Local and Seasonal Fruit Platter

## PM BREAK

15 GUEST MINIMUM · PRICE PER GUEST

Grilled Truffled Cheese Bites

Tropical Fruit Tarts

Housemade Macadamia Nut Brookies

Li Hing Mui Pineapple

*Prices And Menu Items Are Subject To Change.*

# BREAKFAST

## PLATED

25 GUEST MINIMUM · PRICE PER ENTRÉE

STARTER · CHOICE OF

Coconut Chia Seed Pudding | *Seasonal Fruit, Anahola Granola*

Local Fruit Bowl with Berries

ENTRÉE · CHOICE OF

Farmer's Scrambled Eggs | *Roasted Peewee Potato, Double Smoked Bacon*

Custard French Toast | *Seasonal Fruit Compote, Creme Fraîche Whipped Cream*

House Buttermilk Pancake | *Lilikoi Butter, Seasonal Fruit Coulis*

Loco Moco | *Wagyu Patty, Hamakua Mushroom-Onion Gravy, Fried Egg*

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OPTIONAL EXPERIENCES · ACTION STATION

Omelet & Egg Station · Price Per Guest

*(25 Guest Minimum | 2 Hour Minimum | Add-On: Uniformed Chef Attendant Price Per Hour)*

Fresh Island Eggs Your Way

*Portuguese Sausage, Shrimp, Spinach, Mushroom, Onion, Bell Pepper, Cheddar Cheese, Mozzarella Cheese*

*Prices And Menu Items Are Subject To Change.*

# BREAKFAST

## BUFFET

30 GUEST MINIMUM · PRICE PER GUEST

### FROM THE BAKESHOP

Assorted Pastries & Bread

Apple Banana Macadamia Nut Bread | *Lilikoi Butter, Fruit Jam*

### INCLUSIVE STARTERS

Steamed White Rice | Roasted Potato with Bell Pepper and Onion | Local Egg Scramble

### BREAKFAST MEATS · CHOICE OF TWO

Double Smoked Bacon | Chicken Sausage | Pork Link | Portuguese Sausage

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### OPTIONAL EXPERIENCES · HOUSE SPECIALTY

Eggs Benedict | *House Porchetta, Hollandaise*

Custard French Toast | *Seasonal Fruit Compote, Caramel*

Brussels-Style Waffle | *Local Apple Banana Fosters, Macadamia Nuts*

Lemon Buttermilk Pancake | *Maple Syrup, Haupia Sauce*

### OPTIONAL EXPERIENCES · ACTION STATION

Omelet & Egg Station · Price Per Guest

(25 Guest Minimum | 2 Hour Minimum | Add-On: Uniformed Chef Attendant Price Per Hour)

*Fresh Island Eggs, Portuguese Sausage, Shrimp,*

*Spinach, Mushroom, Onion, Bell Pepper, Cheddar Cheese, Mozzarella Cheese*

*Prices And Menu Items Are Subject To Change.*

# LUNCH

## PLATED

25 GUEST MINIMUM · PRICE PER ENTRÉE

### STARTER · CHOICE OF

Roasted Tomato Bisque | *Herb Pistou, Focaccia Crouton*

Minestrone | *Macaroni, Parmesan, Cracked Pepper*

Hirabara Romaine Salad | *Ho Farms Tomato, Basil Caesar Dressing, House Crouton*

Local Mixed Green Salad | *Cucumber, Radish, Herb Vinaigrette*

### ENTRÉE · CHOICE OF

Catch of the Day | *Kahumana Farm Vegetables, Chili Butter Sauce*

Grilled Corn Risotto | *Fennel, Lemon-Parsley Oil (Gluten-Free, Vegan/Vegetarian)*

Jidori Chicken Breast | *Farro, Peperonata, Shaved Fennel Salad*

Seared Tenderloin of Beef | *Farmer's Market Vegetable, Hy's Mashed Potato, Sauce Chasseur*

### DESSERT · CHOICE OF

Blood Orange Mousse Cake | *Basil Ginger Coulis, Laie Vanilla*

Honoka'a Chocolate Decadence | *Port Luxardo Cherries, Coconut Sabayon*

*Begin with Passed Canapés or Canapé Display.*

*Add an Action Station To Add to Your Guest's Experience.*

*Add Beverages To Your Event · Champagne Toast and Custom Craft Cocktails Available + More.*

*Please Inquire About Beverage Pairings.*

*Prices And Menu Items Are Subject To Change.*

# LUNCH

## BUFFET

30 GUEST MINIMUM · PRICE PER GUEST

### INCLUSIVE SIDES

Steamed White Rice | Farmer's Market Vegetables | Pasta Salad  
Hirabara Romaine Salad | *Ho Farms Tomato, Basil Caesar Dressing, House Crouton*  
Farro Salad | *Ho Farm Tomato, Local Cucumber, Salsa Verde*  
Quiora's Roasted Potatoes | *Bell Peppers and Onion*

### INCLUSIVE ENTREES

Catch of the Day | *Chili Butter Sauce*  
Jidori Chicken Breast | *Farro, Peperonata, Shaved Fennel Salad*  
Kalbi Style Glazed Flank Steak

### INCLUSIVE DESSERTS

Seasonal Fruit Tapioca  
Housemade Macadamia Nut Brookies  
Lychee Mousse Cake

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# DINNER

## PLATED

25 GUEST MINIMUM · PRICE PER ENTRÉE

### STARTER · CHOICE OF

Ewa Corn Bisque | *Corn Succotash, Herb Pistou*

Roasted Beet Salad | *Sweetland Farm Goat Cheese, Pickled Seasonal Fruit*

Kahumana Kale and Arugula Salad | *Dried Fruit, Marcona Almond, Ricotta Salata, Red Wine Vinaigrette*

Pier 38 Crudo · Supplement | *Citrus Aioli, Heart of Palm Puree, Local Greens*

Lump Crab Cake · Supplement | *Saffron Aioli, Radish Slaw*

### ENTRÉE · CHOICE OF

Catch of the Day Hong Kong Style | *Soy Sauce, Chinatown Cabbage, Shiitake, Sesame Oil*

Herb Marinated Chicken Breast | *Spinach and Roasted Chicken Jus*

Grilled Corn Risotto | *Confit Fennel, Lemon, Parsley*

Kurobuta Pork Loin | *Local Mushroom Medley, Creamy Polenta, Capanta Chutney*

Cabernet Braised Short Rib | *Creamy Polenta, Wai'anae Vegetables, Pistachio Nut*

Grilled Filet of Beef | *Hy's Mashed Potato, Market Vegetables, Red Wine Jus*

Filet of Beef and Kona Lobster Tail | *Potato Puree, Root Vegetables, Truffled Jus, Chili Butter*

### DESSERT · CHOICE OF

Calamansi Tart | *Macadamia Nut Praline, Kaffir Lime, Toasted Meringue*

Honoka'a Chocolate Decadence | *Flourless Chocolate Cake, Coconut Crema, Luxardo Port Cherry*

Mango Kaffir Lime Cheesecake | *Hau pia Coulis, Macadamia Nut Crunch*

Lychee Rose Cake | *Almond Biscuit, Raspberry, Brachetto Gelée*

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# DINNER

## BUFFET

30 GUEST MINIMUM · PRICE PER GUEST

### INCLUSIVE STARTERS

Local Mixed Greens | *Asian Sesame Dressing, Italian Dressing, Balsamic Vinaigrette*  
Steamed Rice | Roasted Potato Medley | Farmer's Market Vegetables | Quinoa with Roasted Vegetable Salad  
Mediterranean Pasta Salad | Roasted Beet Poke | Charcuterie & Cheese Platter | Seafood Chowder

### ENTRÉE · CHOICE OF THREE

Seafood Cioppino  
Sautéed Chicken Breast | *Waimanalo Mushroom Cream*  
Broiled Chicken Breast with Peperonata  
Catch of the Day | *Lemon Butter, Chili Crisp*  
Steamed Catch of the Day | *Hong Kong Style*  
Roasted Pork Loin | *Local Mushroom Medley, Creamy Polenta, Capanta Chutney*  
Pulehu Kalbi Style Glazed Flank Steak

### DESSERT · CHOICE OF THREE

Profiteroles  
Apple Banana Financiers  
Madeleines  
Bread Pudding with Crème Anglaise  
Calamansi Meringue Tart  
Honoka'a Chocolate Flourless Cake  
Classic Coconut Cake  
Mango Kaffir Lime Cheesecake  
Ube Tapioca  
Lychee Panna Cotta

*Begin with Passed Canapés or Canapé Display.*  
*Add an Action Station To Add to Your Guest's Experience.*  
*Add Beverages To Your Event · Champagne Toast and Custom Craft Cocktails Available + More.*  
*Please Inquire About Beverage Pairings.*

*Prices And Menu Items Are Subject To Change.*

# EXPERIENCE ENHANCEMENTS

## CRAVING STATIONS

25 GUEST MINIMUM

GUEST FAVORITES WITH G.LION TOUCH

*(Uniformed Chef Attendant Price Hour)*

- Herb and Garlic Roasted Rack of Lamb | *Red Wine Jus, Mint Jelly (16 guests)*
- Guava Glazed Ham | *Honey-Mustard Cream Sauce, Hawaiian Dinner Roll (25 guests)*
- Alaea Salt Crusted Rib Roast | *Au Jus, Creamy Horseradish (30 guests)*
- Kurobuta Braised Pork Belly | *Hoisin BBQ, Picked Cucumber, Steamed Bun (35 guests)*
- Rigatoni Ala Rota | *Fresh Made Pasta, Parmigiano-Reggiano, Pepper (35 guests)*

## CUSTOM CAKES

G.LION BAKESHOP · CAKES FOR ANY OCCASION

*(Inquire for Pricing - Includes: Chocolate Cake Plaque & Cake Box)*

### FLAVOR

- Classic | *Vanilla Chiffon with Buttercream · Choice of Vanilla, Strawberry or Chocolate*
- Calamansi Coconut | *Chiffon Cake, Calamansi Curd Filing, Coconut Whipped Cream Frosting, Coconut Flakes*
- Strawberry Shortcake | *Chiffon Cake, Fresh Strawberries, Whipped Cream Frosting*
- Honoka'a Chocolate Decadence | *Award Wining Honoka'a Chocolate Flourless Cake, Dark Chocolate Mirror Glaze (GF)*

### SIZE & PRICING

- 4" Round (4" Tall) - *Serves 4 guests*
- 6" Round (5" Tall) - *Serves 12 Guests*
- 2-Tier (4 x 3" + 6 x 5" Round) - *Serves 16 Guests*
- 1/4 Sheet Cake (9" x 12" x 3") - *Serves 25 -30 Guests*

### CUSTOMIZATION

*Please Inquire for Custom Cakes*

*Prices And Menu Items Are Subject To Change.*

# HORS D'OEUVRES

## ARTISAN BITES

25 PIECES MINIMUM · 11:30 AM - 9:00 PM

*Displayed Canapés For Guests to Enjoy Throughout the Evening or Before Your Dinner Begins.*

*Please Inquire about Passed Canapés - Additional Service Fee Pending Guest Count.*

### CHILLED

Ahi Poke | *Inamona, Tobiko, Soy Sauce*

Ahi Crudo | *Parsnip Puree, Salsa Verde, Fried Garlic*

Smoked Kanpachi & Caviar Tart

Smoked Salmon Mousse | *Trout Roe, Dill*

Kona Lobster Brioche | *Lemon, Chive*

Caviar & Sour Poi Blini | *Osetra Caviar, Creme Fraîche*

Truffled Brie Crostini | *Seasonal Fruit, Manoa Honey*

Sensei Farm Caprese | *Balsamic, Basil*

### HOT

Spinach Cream Vol au Vent | *Parmigiano-Reggiano, Puff Pastry, Béchamel Sauce*

Spinach & Bacon Quiche Tartlet

Petite Lump Crab Cake | *Mixed Green Salad, Lemon Caper Aioli, Corn Relish*

Roasted Pork Bao | *Micro-Greens, Pickled Vegetables, Soy Chili Glaze*

Chicken Satay | *Turmeric, Coriander*

Beef Brochette | *Truffle Demi*

Hamakua Mushroom Arancini | *Mozzarella, Tomato Sauce*

Bacon Wrapped Scallop | *Honey Butter Crisp*

Shrimp & Andouille Sausage Skewer | *Chili, Citrus*

Braised Short Rib Croquette | *Red Wine Jus, Truffle Aioli*

*Prices And Menu Items Are Subject To Change.*

# HORS D'OEUVRES

## SWEET BITES + DISPLAYED APPETIZERS

25 PIECES MINIMUM · 11:30 AM - 9:00 PM

*Displayed Canapés For Guests to Enjoy Throughout the Evening or Before Your Dinner Begins.*

*Please Inquire about Passed Canapés - Additional Service Fee Pending Guest Count.*

### SWEET

Tropical Fruit Tartlets | *Lemon Basil Curd, Poached Pineapple, Tokaji Gelée*

Apple Banana Financier | *Dark Chocolate, Citrus Zest, Macadamia Nuts*

Housemade Macadamia Nut Brookies

Madeleines | *Assorted Flavors*

Flourless Chocolate Cake Bites | *Honoka'a Chocolate, Cocoa Nibs*

Kulolo Truffles | *Kauai Kulolo, Blueberry, Earl Grey*

Matcha Mousse | *Sablé, Raspberry Jam, Laie Vanilla*

French Macarons | *Assorted Flavors (Add On: Edible Print Logos Price Per)*

Decorated Sugar Cookies | *(Add On: Edible Print Logos Price Per)*

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### DISPLAYED APPETIZERS

Seafood Bar · Price Per Guest | *Oysters, Shrimp Cocktail Lobster, Ahi Sashimi*

Fruit Platter · Price Per Guest | *Assorted Seasonal Fruits*

Cheese & Charcuterie Board | *Assorted Meats & Cheeses, Manoa Honey, Selection of Breads (40 guests)*

*Prices And Menu Items Are Subject To Change.*

# BEVERAGE

*Tailor your Beverage Package to Suit any Event.*

*All Selections Based on Seasonal Availability. Please Inquire to Create Your Beverage Package.*

## WINE · PRICE PER BOTTLE

House Wine Selections | *Choice of Red, White, or Sparkling*

Deluxe Wine Selections | *Choice of Red, White, or Sparkling*

Premium Wine Selections | *Choice of Red, White, or Sparkling*

Specialty Sake 'Pavillon' | *Tanaka 1789 x Chartier Sake · G.LION Private Label*

Champagne

## EXPERIENCE · EVENING TOAST

*Let's Raise A Glass Together*

Sparkling Wine Toast · Price Per Glass | Champagne Toast · Price Per Glass

## COCKTAILS · PRICE PER SERVING

Well Selection | *Vodka, Rum, Tequila, Bourbon*

Premium Spirits | *Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Brandy*

Mixers with Purchase of Spirits · *Pepsi, Sprite, Club Soda, Orange Juice, Cranberry Juice*

Specialty Cocktail · Price Per Serving | *Craft Cocktails featured on our Menus at La Vie and Quiora and Hy's Steak House*

## EXPERIENCE · CUSTOM COCKTAIL · PRICE PER SERVING

*Commemorate any Occasion! Work with our Beverage Team to design your specialty drink for the evening - from your choice of Flavors, Colors, Ice Stamps or Specialty Garnishes.*

## BEER

House Beer | *Kona Light and Other Domestic*

Premium Beers | *Kalihi Beer, Echigo, Seasonal Craft Brewery Selections*

## ZERO PROOF

Non-Alcoholic Beers

Specialty Mocktail | *Zero Proof Selections featured on our Menus at La Vie and Quiora and Hy's Steak House*

*Prices And Menu Items Are Subject To Change.*

# MENU TASTINGS

*Our chefs can provide menu tastings to help create your desired menu for your event.*

**Definite Event** | *Up to 2 guests will be charged half the price of the menu, any additional will be charged full price.*

**Tentative/Prospect Event** | *Will be charged the full price of the menu, per guest.*

*All tastings will have a 25% service charge added to their final bill.*

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# CUSTOM MENUS

*Indulge in a personalized culinary journey tailored to your tastes and preferences.*

*Join forces with our G.LION HAWAII chefs at La Vie, Quiora and Hy's Steak House to curate a bespoke menu that will leave your guests in awe.*

# BUYOUT · POLICIES

- **MENU SELECTIONS**

*Final menu selections are due no later than 12:00 PM Hawaii Standard Time, 2 weeks prior to the event.*

- **GUARANTEED GUEST COUNT**

*A guaranteed guest count is required no later than 12:00 PM Hawaii Standard Time, 1 week prior to the event.*

- **ALLERGY & DIETARY RESTRICTIONS**

*All guest dietary restrictions and allergies must be confirmed 1 week prior to your event. We will try our best and it is not guaranteed that we are able to accommodate all allergies and dietary restrictions on the day of the event. For any additional meals requested by the host on the day of the event will be charged.*

- **BEVERAGES**

*All beverages are charged based on consumption and are additional to any set menu. Last call for beverages is 30 minutes before events end.*

*\*There are no "All You Can Drink Packages."*

- **HOSTING:**

**Open Bar:** *Client sets no restrictions on what guests can order.*

**Select Bar:** *Client selects beverages, liquor(s), wine(s) and non alcoholic beverages.*

**Dry Bar:** *Client offers only non-alcoholic beverages.*

**Corkage Fee:** *Wines not listed on our wine list will have a corkage fee as follows:*

*\$50 per standard 750 ml*

*\$100 per magnum 1500 ml bottle, limited to (3) bottles*

**Corkage Fee:** *Wines listed on our wine list will have a corkage fee as follows:*

*\$60 per standard 750 ml*

*\$120 per magnum 1500 ml bottle*

- **NON - HOST:**

**Cash and Carry:** *Guests pay for their own drinks.*

- **OUTSIDE FOOD**

*- Outside food is not permitted, unless they are packaged for a party favor.*

- **CAKES - CAKE-AGE FEE:**

*- Outside desserts are welcome with a charge of \$4 per guest.*

*- Guests may opt-in to In-House Cakes through G.LION BAKESHOP - please inquire about our offerings.*

- **TAX & SERVICE:**

*Hawaii State Tax of 4.712% and a Service Charge of 25% will be added to the final bill.*



# BUYOUT · POLICIES

- **DECOR**
  - Quiora offers basic table settings and black linen napkins.
  - Horizon Terrace offers white tablecloths and black napkins.
  - Table décor and balloons, floral arrangements are allowed and may be delivered directly to the restaurant during our normal hours of operation. Please notify G.LION HAWAII Event Coordinator.
  - \*Open flames, glitter and confetti are not allowed.
  - Any decor is subject to Manager's approval.
- **LIVE MUSIC/DJ**
  - 1 Person Singer/Acoustic or Piano Player is permitted.
  - \*Amplified music is not permitted - please inquire for any questions.
- **PARKING**
  - Complimentary valet parking is available through the Ritz-Carlton Residences for up to 4 hours with validation.
  - \*There may be additional valet fees that are charged based on additional staffing that may be needed for an event.*
- **AUDIO VISUAL**
  - A Projector, Corded Microphone, and Screen are available through the Horizon Terrace with a \$250.00 Usage Fee. *\*Event hosts are responsible for any damages.*
- **OUTSIDE VENDORS (OUTSIDE VENDORS ARE ALLOWED)**
  - The Ritz-Carlton Residences requires all vendors that will be conducting business on property and utilizing service elevators to provide a Certificate of Insurance. We ask to please submit 2 weeks prior to the event.
  - Failure to not submit COIs, the vendor will not be allowed on the property. *\*Requirements will be provided by the G.LION HAWAII Event Coordinator.*
  - Event host is responsible for their vendors in the event of damages incurred to the property and space.
  - Event host must provide names and loads in time for their vendors and it will be submitted to the Ritz-Carlton Residences security.
  - All vendors must check in with the Ritz-Carlton Residences security. *\*A valid ID is required upon check-in. Vendors must vacate the property by 11:00 PM and return visitor passes to the Ritz-Carlton Residences security.*

# BUYOUT · EVENT SPACES QUIORA

- **Capacity: 70**  
**Food & Beverage Minimum: Inquire Within**  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

**Room Maintenance Fee: \$300.00**

11:00 AM - 3:00 PM  
Lunch (Monday- Sunday)

5:00 PM - 10:00 PM  
Dinner (Monday- Sunday)

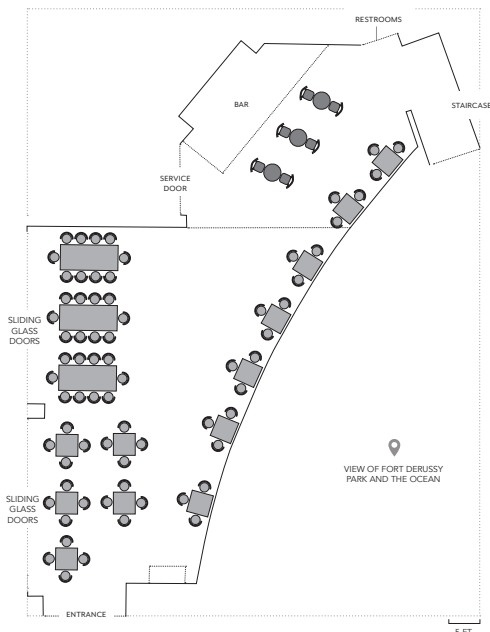
**Custom Layouts: To Be Discussed With Event Coordinator**  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

**Set Up Times: Set Up Times are at Management Discretion**

Lunch: 9:00 AM | Dinner: 3:00 PM



## QUIORA DINING ROOM



# BUYOUT · EVENT SPACES HORIZON TERRACE

- Capacity: 65

**Food & Beverage Minimum:** Inquire Within  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

**Room Maintenance Fee:** \$300.00

11:00 AM - 3:00 PM  
Lunch (Monday- Sunday)

5:00 PM - 10:00 PM  
Dinner (Monday- Sunday)

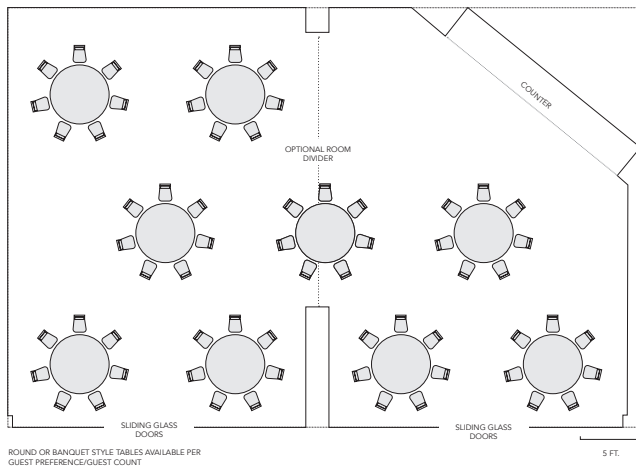
**Custom Layouts:** To Be Discussed With Event Coordinator  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

**Set Up Times:** Set Up Times are at Management Discretion

Lunch: 9:00 AM | Dinner: 3:00 PM



**HORIZON TERRACE**



# BUYOUT · EVENT SPACES QUIORA + HORIZON TERRACE

- **Capacity: 120**  
**Food & Beverage Minimum: Inquire Within**  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

**Room Maintenance Fee: \$300.00**

11:00 AM - 3:00 PM  
 Lunch (Monday- Sunday)

5:00 PM - 10:00 PM  
 Dinner (Monday- Sunday)

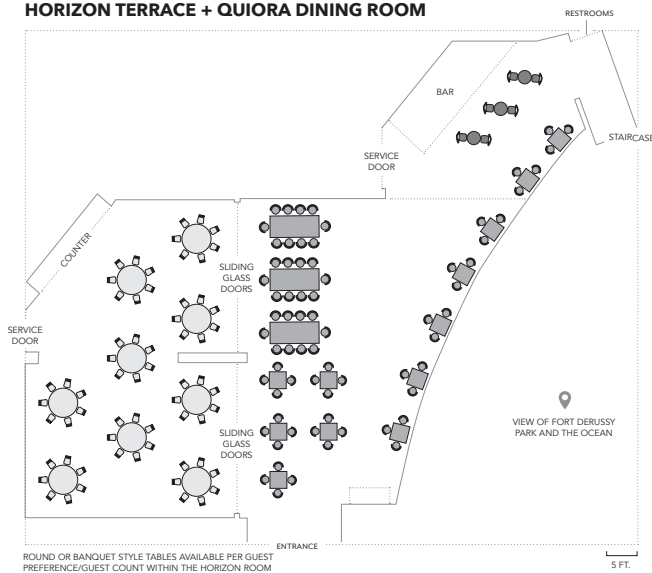
**Custom Layouts: To Be Discussed With Event Coordinator**  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

**Set Up Times: Set Up Times are at Management Discretion**

Lunch: 9:00 AM | Dinner: 3:00 PM



**HORIZON TERRACE + QUIORA DINING ROOM**



# BUYOUT · EVENT SPACES LA VIE

- Capacity: 55  
Food & Beverage Minimum: \$15,000  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

Dinner Only 5:00 PM - 10:00 PM

Custom Layouts: To Be Discussed With Event Coordinator  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

Set Up Times: Earliest Possible - 3:00 PM



## LA VIE FLOOR PLAN

