



2024

EVENTS BY G.LION HAWAII



SOLERA

**HYS**  
STEAKHOUSE

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 Solera, 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.*



SOLERA

HYS  
STEAKHOUSE

QUIORA

# TABLE OF CONTENTS

CONCEPT MENUS .....	4 - 5
WINE EXPERIENCES .....	6
COCKTAIL EXPERIENCES .....	7
WEDDINGS + EVENTS .....	8
G.LION BAKESHOP .....	9
HORS D'OEUVRE .....	10 - 11
MENU TASTINGS + POLICIES .....	12

# CONCEPT MENU

*Inspired by Hy's Steak House*

*Experience the luxury of Hy's Steak House in the comfort of your own home with our personalized catering services. Let our experienced team prepare your favorite steaks and menu items, tailored to your preferences. With over 47 years of expertise, trust Hy's Steak House to elevate your special celebration with our renowned culinary excellence and impeccable service.*

## SAMPLE MENU

FIRST COURSE · CHOICE OF

CRAB CAKE

*Bell Pepper Puree. Lemon Garlic Aioli. Roasted Corn Salsa.*

POACHED SHRIMP

*Pineapple Relish. Red Radish. Cocktail Sauce.*

SECOND COURSE

TABLESIDE CAESAR SALAD

*Parmigiano-Reggiano. Hearts of Romaine. Herb Roasted Croutons. Anchovy.*

THIRD COURSE

FILET MIGNON - 7OZ

*Vegetable Du Jour & Mashed Potato*

FOURTH COURSE

BANANAS FOSTER FLAMBÉ

*Tableside Presentation*

CURATE YOUR SELECTIONS FROM OUR MENUS,  
OR COLLABORATE WITH OUR CULINARY TEAM FOR A BESPOKE MENU.  
SUPPLEMENTAL ADD-ONS MAY INCLUDE CAVIAR, FOIE GRAS, AND LOBSTER TAIL.  
INQUIRE FOR SEASONAL SPECIALS AND CUSTOM OPTIONS.



# CONCEPT MENU

*Inspired by Quiora*

*Flavors of Italy, the Mediterranean, and the spirit of Hawaii come together at Quiora. Enjoy fresh artisan pastas made by hand every day! With a passion for supporting our local community, we take pride in sourcing our ingredients from local farmers, fisheries, and ranchers, ensuring a touch of Hawaii in every dish.*

## SAMPLE MENU

### FIRST COURSE

#### PICKLED STRAWBERRY + ROASTED BEET INSALATA

*Ho Farms Tomato + Cucumber. Macadamia Nut Purée. Pistachio.*

### SECOND COURSE

#### SPAGHETTI CARBONARA DI ARAGOSTA

*Lobster. Pancetta. Parmesan. Local Egg Cream. Black Pepper-Garlic Oil.*

### THIRD COURSE

#### BRASATO AL VINO ROSSO

*Braised Short Rib. Polenta. Red Cabbage. Baby Carrot. Zucchini. Macadamia Nut Picada.*

### FOURTH COURSE

#### QUIORA'S SIGNATURE TIRAMISU

*Stracciatella Cream. Kahlúa Coffee Liqueur Soaked Lady Fingers. Orange Zest.*

CURATE YOUR SELECTIONS FROM OUR MENUS,  
OR COLLABORATE WITH OUR CULINARY TEAM FOR A BESPOKE MENU.  
SUPPLEMENTAL ADD-ONS MAY INCLUDE CAVIAR, FOIE GRAS, AND LOBSTER TAIL.  
INQUIRE FOR SEASONAL SPECIALS AND CUSTOM OPTIONS.



# WINE EXPERIENCES

*Let events by G.LION HAWAII take you on a personalized wine journey, custom-tailored to suit your party's unique interests.*

*Choose from a variety of options, including:*

*COURSED WINE DINNERS*

*INFORMATIVE CORPORATE WINE TASTINGS*

*RELAXED WINE HAPPY HOURS*

*With our award-winning wine list and knowledgeable staff, we can create an experience that perfectly complements your special event creating a memorable and enjoyable experience for all.*



# COCKTAIL EXPERIENCES

*Let events by G.LION HAWAII craft bespoke cocktail experiences for you and your guests. From engaging and interactive cocktail classes to refined whiskey and specialty spirit tastings, customized his and her cocktails and cocktail paired dinners we offer a range of options to elevate your event. With our expertise and resources, we have all the ingredients to make your next gathering a spirited and unforgettable one.*



*Past Experiences:*

## *KŌHANA RUM TASTING & COCKTAIL CLASS*

*Learn about Local Agricole Rum, Experience the Nuances of Three Expressions, and Unleash Your Inner Bartender by Crafting a Refreshing Hawaii Mai Tai and Daiquiri.*

## *CASAMIGOS TASTING & COCKTAIL CLASS*

*CONTACT [ARIANA@GLIONHAWAII.COM](mailto:ARIANA@GLIONHAWAII.COM) FOR MORE INFORMATION*

# WEDDINGS & EVENTS

*Choose events by G.LION HAWAII for all your wedding and large event needs, and turn your special day into an unforgettable experience.*

*Our team specializes in creating tailored experiences that cater to the diverse tastes of all your guests. Whether you're planning an intimate wedding or a grand event, we have the expertise and resources to make it truly memorable. Trust us to handle every detail, from menu planning to execution, ensuring that your event is nothing short of spectacular.*





# G.LION BAKESHOP

*Indulge in our sweet creations at the G.LION HAWAII BAKESHOP,  
where we specialize in crafting your favorite treats.*

*Whether you're dreaming of a stunning wedding cake, a delightful birthday cake, elegant party favors, or fun cookies for the kids, our bakeshop can bring your vision to life. Share your favorite flavors and let us customize your pastry experience, creating delicious memories for your special occasion.*



# HORS D'OEUVRE

## ARTISAN BITES

25 PIECES MINIMUM

*Displayed Canapés For Guests to Enjoy.*

*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*

# HORS D'OEUVRE

## SWEET BITES + DISPLAYED APPETIZERS

25 PIECES MINIMUM

*Displayed Canapés For Guests.*

*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)*

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

-

### 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)*

# 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.*

---

# CUSTOM MENUS

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

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

---

# 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.*