



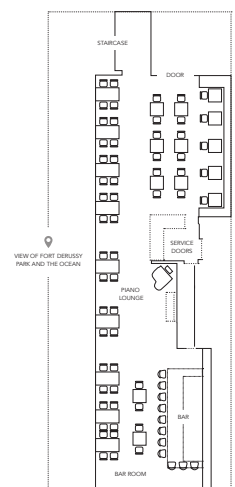
SOLERA

CAPACITY: 55 · AVAILABLE FOR DINNER ONLY

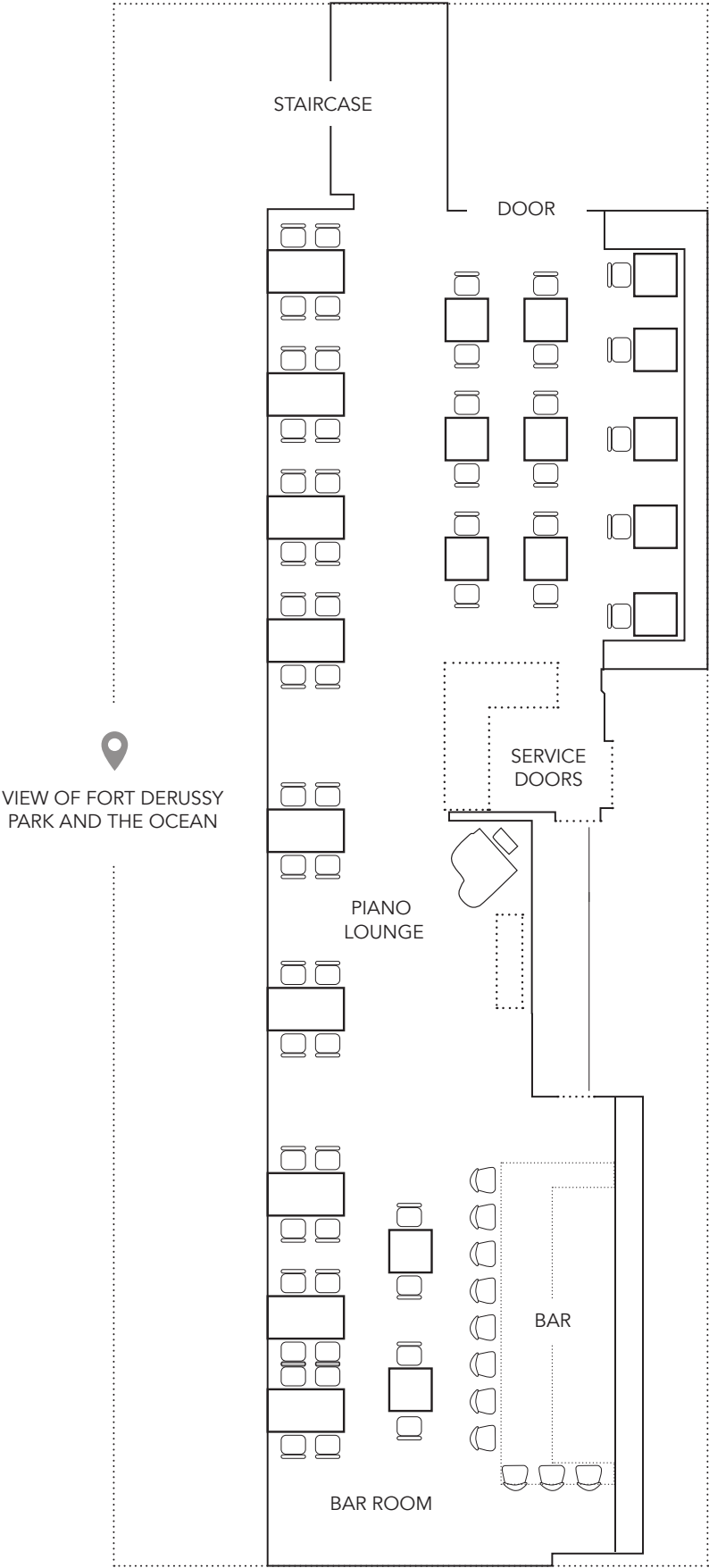
Sitting High on the 8th Floor of the Ritz Carlton Residences, Waikiki Beach
Open Air Dining, Overlooking Waikiki's Skyline & the Pacific Ocean.

SOLERAWAIKIKI.COM | EVENTS@GLIONHAWAII.COM
383 Kalaimoku St. Honolulu, HI 96815

SOLERA FLOOR PLAN



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2025

EVENTS BY G.LION HAWAII



G.LION HAWAII

• 383 KALAIMOKU STREET, 8F LOBBY LEVEL · HONOLULU, HI 96815 | 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

QUICK BITES

CONTINENTAL

15 GUEST MINIMUM · \$30 PER GUEST

Assorted Pastries & Breads | Seasonal Fruit Bowl
Everything Bagel | *Lilikoi Butter, Fruit Jam, Cream Cheese*

AFTERNOON SNACK

15 GUEST MINIMUM · \$25 PER GUEST

Grilled American Cheese Bites | Local and Seasonal Fruit Platter
Chef's Brown Butter Chocolate Chip Cookies | Lychee Panna Cotta with Berry Compote

PM BREAK

15 GUEST MINIMUM · \$28 PER GUEST

Grilled Truffled Cheese Bites | Housemade Macadamia Nut Brookies
Tropical Fruit Tarts | Li Hing Mui Pineapple

PLATTERS

SERVES 15

Assorted Pastry Platter · \$80
Seasonal + Local Fruit Platter · \$150
Lox & Bagels · \$405
"Everything Spice," Tomato. Onion, Caper, Cream Cheese, Hirabara Farms Greens

SANDWICHES

15 GUEST MINIMUM

Breakfast Sandwich + Fruit Cup · \$25 Per Guest
Prosciutto, Bacon, Egg, American Cheese
Breakfast Sandwich + Potatoes · \$23 Per Guest
Prosciutto, Bacon, Egg, American Cheese

Prices And Menu Items Are Subject To Change.

BREAKFAST

PLATED

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 · \$38 | *Roasted Peewee Potato, Double Smoked Bacon*

Custard French Toast · \$38 | *Seasonal Fruit Compote, Creme Fraîche Whipped Cream*

House Buttermilk Pancake · \$39 | *Lilikoi Butter, Seasonal Fruit Coulis*

Loco Moco · \$42 | *Wagyu Patty, Hamakua Mushroom-Onion Gravy, Fried Egg*

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OPTIONAL EXPERIENCES · ACTION STATION

Omelet & Egg Station · \$22 Per Guest

(25 Guest Minimum | 2 Hour Minimum | Add-On: Uniformed Chef Attendant \$150 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 · \$45 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 · \$15 | *House Porchetta, Hollandaise*

Custard French Toast · \$13 | *Seasonal Fruit Compote, Caramel*

Brussels-Style Waffle · \$13 | *Local Apple Banana Fosters, Macadamia Nuts*

Lemon Buttermilk Pancake · \$13 | *Maple Syrup, Haupia Sauce*

OPTIONAL EXPERIENCES · ACTION STATION

Omelet & Egg Station · \$25 Per Guest

(25 Guest Minimum | 2 Hour Minimum | Add-On: Uniformed Chef Attendant \$150 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

\$68 PER PERSON

STARTER · CHOICE OF

Pasta Salad | *Israeli Cous Cous, Ho Farms Cherry Tomato And Japanese Cucumber, Salami, Bocconcino Bocconcini, Olive, Red Wine Vinaigrette*

Local Mixed Green Salad | *Ho Farms Cherry Tomato, Cucumber + Radish Citrus Ricotta, Sherry Vinaigrette (Gluten-Free, Vegan/Vegetarian)*

ENTRÉE · CHOICE OF

Small Kine Farms Mushroom Tagatelle | *Mushroom Coulis, Ricotta, Garlic Braised Kale, Truffle Cheese Sauce*

Catch Of The Day | *Herb Marinated Catch Of The Day, Ho Farms Eggplant + Tomato Caponata, Olive Tapenade Citrus Butter*

New York Strip | *6oz Prime Grade New York Strip, Garlic-Herb Butter, Grilled Broccolini*

DESSERT · CHOICE OF

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

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

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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.

DINNER

PLATED

\$96 PER PERSON

STARTER · CHOICE OF

Local Mixed Green Salad | *Ho Farms Cherry Tomato, Cucumber + Radish Citrus Ricotta, Sherry Vinaigrette (Gluten-Free, Vegan/Vegetarian)*

Boccocino Burrata | *Caponata Chutney, Ho Farms Cherry Tomato, Cucumber, Eggplant*

Pier 38 Spicy Ahi Poke · \$12 Supplement | *Ho Farms Cucumber + Radish, Lemon, Caper, Chili Crisp*

Lump Crab Cake · \$12 Supplement | *Lemon Caper Aioli, Corn Relish, Mixed Greens*

ENTRÉE · CHOICE OF

Catch Of The Day | *Herb Marinated Catch Of The Day, Ho Farms Eggplant + Tomato Caponata, Olive Tapenade Citrus Butter*

Ludovico Farms Chicken | *Grilled Half Chicken, Roasted Vegetable Quinoa Salad, Italian Dressing, Asparagus*

Red Wine Braised Short Rib

Snake River Farms American Wagyu Bistecca · \$32 Supplement | *12oz Ribeye, House Steak Sauce, Bagna Càuda, Grilled Broccolini*

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 | *Haupia, Macadamia Nut Crunch*

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

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DINNER

BUFFET

30 GUEST MINIMUM · \$105 PER GUEST

INCLUSIVE STARTERS

Local Mixed Greens | *Asian Sesame Dressing, Italian Dressing, Balsamic Vinaigrette*

Steamed Rice | Roasted Potatoes | Farmer's Market Vegetables

Mediterranean Pasta Salad | Roasted Beet Poke | Seafood Chowder

ENTRÉE · CHOICE OF THREE

Seafood Cioppino

Eggplant Parmesan (*Vegan*)

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.

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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 \$150 for 2 Hours)

Herb and Garlic Roasted Rack of Lamb · \$225 | *Red Wine Jus, Mint Jelly (16 guests)*

Guava Glazed Ham · \$275 | *Honey-Mustard Cream Sauce, Hawaiian Dinner Roll (25 guests)*

Alaea Salt Crusted Rib Roast · \$900 | *Au Jus, Creamy Horseradish (30 guests)*

Kurobuta Braised Pork Belly · \$350 | *Hoisin BBQ, Pickled Cucumber, Steamed Bun (35 guests)*

Rigatoni Ala Rota · \$500 | *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 Filling, Coconut Whipped Cream Frosting, Coconut Flakes*

Strawberry Shortcake | *Chiffon Cake, Fresh Strawberries, Whipped Cream Frosting*

Honoka'a Chocolate Decadence | *Award Winning Honoka'a Chocolate Flourless Cake, Dark Chocolate Mirror Glaze (Gluten-Free)*

SIZE & PRICING

4" Round (4" Tall) - Serves 4 guests

Frosting · \$56 - \$78 | Fondant · \$86 - \$108

6" Round (5" Tall) - Serves 12 Guests

Frosting · \$78 - \$104 | Fondant · \$118 - \$130

2-Tier (4 x 3" + 6 x 5" Round) - Serves 16 Guests

Frosting · \$208 - \$230 | Fondant · \$258 - \$280

1/4 Sheet Cake (9" x 12" x 3") - Serves 25 -30 Guests

Frosting · \$133 - \$155 | Fondant · \$178 - \$200

CUSTOMIZATION

Please Inquire for Custom Cakes

Prices And Menu Items Are Subject To Change.

HORS D'OEUVRE

ARTISAN BITES

25 PIECES MINIMUM

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

Pier 38 Spicy Poke · \$9 | *Ho Farms Cucumber + Radish. Lemon. Caper. Chili Crisp*

Truffled Brie Crostini · \$8 | *Seasonal Fruit, Manoa Honey*

HOT

Petite Lump Crab Cake · \$12 | *Mixed Green Salad, Lemon Caper Aioli, Corn Relish*

Roasted Pork Bao · \$10 | *Micro-Greens, Pickled Vegetables, Soy Chili Glaze*

Chicken Satay · \$8 | *Turmeric, Coriander*

Hamakua Mushroom Arancini · \$8 | *Mozzarella, Tomato Sauce*

Bacon Wrapped Scallop · \$12 | *Honey Butter Crisp*

PLEASE INQUIRE FOR MORE VEGAN/VEGETARIAN OPTIONS

PLATTERS · SERVES 15

Cheese & Charcuterie · \$150 | *Assorted Meats & Cheeses, Selection of Breads or Crackers*

Fruit Platter · \$150 | *Assorted Seasonal Fruits*

Prices And Menu Items Are Subject To Change.

HORS D'OEUVRE

SWEET BITES + DISPLAYED APPETIZERS

25 PIECES MINIMUM

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 · \$10 | Calmansi Curd, Poached Pineapple, Wine Gelée

Apple Banana Financier · \$7 | Dark Chocolate, Citrus Zest, Macadamia Nuts

Housemade Macadamia Nut Brookies · \$7

Tropical Tapioca · \$7 | Seasonal Fruits (Vegan, Gluten-Free)

Lychee Rose Cake \$8 | Almond Biscuit, Raspberry, Brachetto Gelée

Madeleines · \$7 | Assorted Flavors

Honoka'a Chocolate Decadences · \$8 | Honoka'a Chocolate, Cocoa Nibs

Kulolo Truffles · \$7 | Kulolo, Blueberry, Earl Grey

Matcha Mousse · \$11 | Sablé, Raspberry Jam, Laie Vanilla

French Macarons · \$8 | Assorted Flavors (Add On: Edible Print Logos +\$2 Per)

Decorated Sugar Cookies · \$8 | (Add On: Edible Print Logos +\$2 Per)

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 · \$65 | *Choice of Red, White, or Sparkling*

Deluxe Wine Selections · \$85 | *Choice of Red, White, or Sparkling*

Premium Wine Selections · \$100 | *Choice of Red, White, or Sparkling*

Specialty Sake 'Pavillon' · \$150 | *Tanaka 1789 x Chartier Sake · G.LION Private Label*

Champagne · \$132+

EXPERIENCE · EVENING TOAST

Let's Raise A Glass Together

Sparkling Wine Toast · \$18 Per Glass | Champagne Toast · \$33 Per Glass

COCKTAILS · PRICE PER SERVING

Well Selection · \$13 | *Vodka, Rum, Tequila, Bourbon*

Premium Spirits · \$15 | *Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Brandy*

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

Specialty Cocktail · \$20+ Per Serving | *Craft Cocktails featured on our Menus at Solera, Quiora and Hy's Steak House*

EXPERIENCE · CUSTOM COCKTAIL · \$21 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 · \$13 | *Kona Light and Other Domestics*

Premium Beers · \$15+ | *Kalihi Beer, Echigo, Seasonal Craft Brewery Selections*

ZERO PROOF

Non-Alcoholic Beers · \$10

Specialty Mocktail · \$13 | *Zero Proof Selections featured on our Menus at Solera, 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.

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.

BUYOUT · POLICIES

- **MENU SELECTIONS**

Final menu selections are due no later than 12:00 PM Hawaii Standard Time, 3 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 3 weeks 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.

- **EVENTS@GLIONHAWAII.COM**

BUYOUT · POLICIES

- **DECOR**
 - Quiora offers basic table settings and black linen napkins.
 - Horizon Terrace offers white or black tablecloths and white or 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.
 - No overnight storage, all items must be removed at the end of event.
- **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)**
 - 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.*
- **CERTIFICATE OF INSURANCE**
 - 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.*

- **EVENTS@GLIONHAWAII.COM**