

2024 SPECIAL EVENTS





ABOUT US

Moani Kaiolohia is now offering an all-inclusive event planning services to all our guests. Our goal is to make event planning easy for any special occasion, whether it be for a wedding, birthday, anniversary or even just friends getting together for a shared meal, let us help you plan your next memorable experience. Starting with full event customization, we can walk you through step by step to make your next memorable experience, just perfect.

Please contact us for more information and a personalized quote,

888-799-6920 WWW.HAWAIIVACATIONRENTALHOME.COM



WHAT MAKES US UNIQUE

- We provide 5-star services in the comfort of home.
- Hundreds of high end professional friendly staff to select from.
- Full event customization, from menus to decor everything the way you like it.
- Quality ingredients, no preservatives, hormones, additives or fillers.
- We come to you with everything you need, leave all the work to us!



SERVICE OFFERINGS



PRIVATE CHEF

Choose from one of our world class professional chefs. From Michelin trained to farm-to-table, we will find the best chef to fit your events needs. We have chefs on call 24 / 7 / 365.



EVENT DECOR

Our in-house decorators can get involved as much as you need them too. We create couture designs that can coordinate to any of our clients color palattes. Rental Fees do apply.



SUPPORT STAFF

We can handle any additional service staff needs. Including, but not limited to the following: servers, bartenders, mixologists, cleaners, musicians, security, and much more. Let us know your needs.



BEVERAGE SERVICE

We have experienced mixologists and bartenders on staff that are happy to accomodate any of your needs. Bar rentals and alcohol we can purchase on your behalf, or use what you have.



ALL-INCLUSIVE PACKAGES

STANDARD

5 COURSE BUFFET

Includes:

1 starter & 1 salad, 2 main protein each with sides 1 dessert

Personal Chef Quality Ingredients Standard Menu Selections

No rentals Included

\$125 pp

PREMIUM

5 COURSE BUFFET+ DRINKS

Includes:

1 starter & 1 salad, 2 main protein each with sides 1 dessert

Personal Chef
Bartender
Quality Ingredients
3 signature cocktail, beer & wine
Premium Menu Selections

No rentals Included

\$250 pp

DELUXE

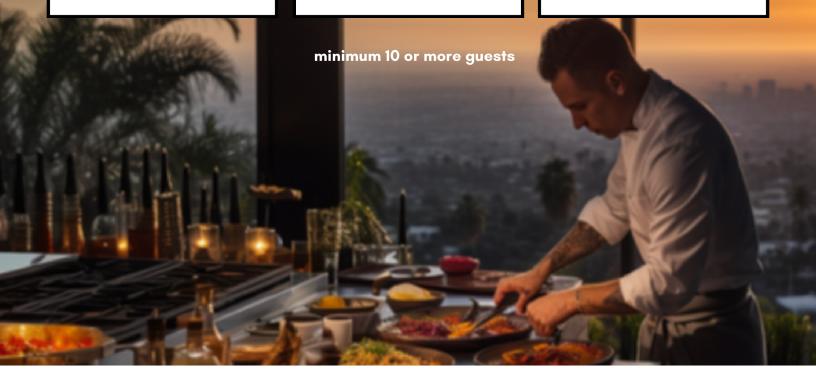
5 COURSE PLATED + DRINKS

Includes:

1 starter & 1 salad, 2 main protein each with sides 1 dessert

Personal Chef
Server
Bartender
Quality Ingredients
3 signature cocktail + full bar
Premium Menu Selections
Luxury Rentals Included

\$375 pp





À LA CARTE PRICING

CANAPE

\$55.... 4 Selections \$65.... 5 Selections \$75.... 6 Selections per person

BREAKFAST

minimum 6 or more guests

Includes pastry/bread basket 2 entree, sausage & bacon, fresh exotic fruit platter

> Buffet \$90 Plated \$110 per person

LUNCH

minimum 5 or more guests

Includes 1 starter, 1 salad, 2 main protein, exotic fruit platter

> Buffet \$100 Plated \$120 per person

DINNER

4 COURSE

minimum 5 or more guests

Includes 1 starter, 1 salad, 1 main protein, 1 dessert

Buffet \$100 Plated \$130

per person

5 COURSE

minimum 4 or more guests

Includes 1 starter, 1 salad, 2 main protein, 1 dessert

Buffet \$125 Plated \$155

per person

ADDITIONAL

+ 20% service fee

For Premium Menu Options + \$50 per person

SERVICE STAFF

SERVER

\$350 for 8 hours \$50 every additional hour

BARTENDER

\$500 for 8 hours \$75 every additional hour

+ cost of beverages

ADDITIONAL

DECORATOR
PHOTOGRAPHER
MUSICIAN / DJ
MARRAIGE OFFICIANT
YOGA / FITNESS
ENTERTAINMENT
SECURITY

and much more..

Starting \$250 and up

We can accommodate last minute events. Any event less than 72 hour notice.

> RUSH FEE \$50 per person



SPECIALTY EVENTS

minimum 25 or more guests

All Inclusive Buffet: Specialty Items, 2 Salads, 2 Sides, Fruit Platter & Bakery Bread Basket Service Staff: Executive Chef, Sous Chef, Kitchen Assistant, Server Rentals: Specialty Equipment, Platters, Disposable Plateware

\$100 per person



GRILLED PIZZA

3 Regular Pizzas 2 Specialty Pizzas Gourmet Topping Bar

BRUNCH BUFFET

Gourmet Omelette Station Deluxe Belgian Waffles Gourmet Topping Bar



GRAZING BOARD

7 Meat and Cheeses 3 Seasonal Dips Olives & Nuts



SPECIALTY EVENTS

minimum 50 or more guests

All Inclusive Buffet: Specialty Items, 2 Salads, 2 Sides, Fruit Platter & Bakery Bread Basket Service Staff: Executive Chef, Sous Chef, Kitchen Assistant, Server Rentals: Specialty Equipment, Platters, Disposable Plateware

\$125 per person

PRIME RIB ROAST

Bone-in Prime Rib 2 Regular Protein Signature Sauce Trio



HANDMADE SUSHI

3 Nigiri 3 Sashimi 3 Specialty Rolls

BACKYARD BBQ

3 Regular Protein
2 Specialty Protein
Signature Sauce Trio





PREVIOUS EVENTS



FOR A PERSONALIZED QUOTE
OR MORE INFORMATION, CONTACT US

WWW.HAWAIIVACATIONRENTALHOME.COM



STANDARD MENU

STARTER

HERB BUSCUITS

roast garlic butter.

GRILLED MARKET VEG

arugula. lemon dressing. sesame.

HUMMUS & CRUDITES

market vegetables. whole wheat pita. chipotle.

MEXICAN STREET CORN

lime whipped sour creme. cojita. chipotle.

FRESH MADE GUACAMOLE

warm tortilla chips. roasted tomato salsa.

CHEESEY FINGERLING POTATOES

gruyere. mozzarella. cracked pepper. chives.

FRESH EXOTIC FRUIT PLATTER

seasonal market fruits.

SALAD

MARKET GREENS

shaved vegetables. sunflower seeds. lemon dressing.

LOCAL KALE CAESAR

kale. avocado. cherry tomato. parmesan herb crouton.

SOUTHERN GARDEN GREENS

baby bells. cucumber. cherry tomato. pepitas. cilantro vin.

ENTREE

HONEY BAKED MAHI MAHI

whole grain honey mustard. caramelized shallot. roasted fingerling potato. grilled vegetables.

GARLIC HERB JUMBO PRAWN

english pea. snap pea. lemon garlic cream sauce. penne pasta. broccolini.

ROSEMARY CHICKEN PARMESAN

buffalo mozzarella. parmesan. marinara. basil. spaghetti. broccolini.

CHICKEN VEGETABLE KABOB

cherry tomato. mushroom. baby bells. chimichurri. quinoa tabbouleh. grilled vegetables.

BLUE CHEESE SLIDERS

caramelized onion. lettuce. tomato. bourbon bbq. roasted fingerling potato. kale slaw.

MARINATED STEAK TACOS

corn tortilla. pickled red onion. roasted tomato salsa. black beans & rice. kale slaw.

DESSERT

STRAWBERRY TIRAMISU

marscapone whip cream. macerated strawberries.

BROWNIE ICE CREAM SUNDAES

slivered almonds, caramel sauce.



PREMIUM MENU

APPETIZERS

MARKET FRUIT CROSTINI

burrata. balsamic reduction. pistachio.

GOURMET CHEEE PLATTER

exotic fruits. fig jam. roasted nuts. fresh baked baguette.

FRESH SHUCKED OYSTER

citrus shallot mignonette. fresno chili.

CUCUMBER & CAVIAR

whipped herb mascarpone. olive oil. crunchy salt.

TROPICAL CEVICHE

coconut. passionfruit. avocado. mango. plantain chips.

SPICY CHICKEN POPS

buffalo sauce. broccoli sprout. sesame.

MUSHROOM STEAK SANDWICH

caramelized onion. maitake mushroom. brioche bun.

SALAD

ROAST CARROT QUINOA

fennel. blood orange. arugula. kale. almond. lemon dressing.

HEIRLOOM MEDITERRANEAN

cherry tomato. cucumber. sheep feta. arugula. chimichurri.

ASIAN CHOP SALAD

market vegetables. avocado. mango. peanuts. ginger dressing.

ENTREE

LEMON PEPPER SWORDFISH KABOB

zucchini. baby bells. cherry tomato. salsa verde. quinoa tabbouleh. grilled vegetables.

GARLIC HERB LOBSTER THERMIDOR

cherry tomato. fennel. leek. white wine cream sauce. linguini. broccolini.

BAKED CHEESY TRUFFLE CHICKEN

4 cheese sauce. english peas. breadcrumb. parmesan. penne. broccolini.

ROASTED ROSEMARY CHICKEN

maripoix. rosemary white wine jus. chimichurri. roasted root medley. asparagus.

KOBE TRUFFLE SLIDERS

red onion. gruyere. lettuce. tomato. truffle bbq sauce. roasted fingerling potato. kale slaw.

GRILLED CHILI RIBEYE

wild mushroom. garlic butter. chimichurri. roasted fingerling potato. asparagus.

DESSERT

COCONUT PINEAPPLE CAKE

shredded coconut. slivered almonds. caramel sauce.

TRIPLEBERRY SHORTCAKE

vanilla bean whip cream. strawberry syrup.



CANAPE MENU

SAVORY BITES

MARKET CRUDITES CUPS

market vegetables. whole wheat pita crisps. chipotle.

BAKED CHEESY POTATOES

gruyere. mozzarella. breadcrumb. cracked pepper.

MUSHROOM TRUFFLE SANDWICH

caramelized onion. oyster mushroom. brioche bun.

LOCAL OYSTERS

citrus shallot mignonette. fresno chili.

TROPICAL TUNA CEVICHE CUP

coconut. mango. acovado. plantain chip.

LEMON PEPPER TUNA KABOB

zucchini. baby bells. cherry tomato. salsa verde.

CUCUMBER & CAVIAR

whipped herb mascarpone. olive oil. crunchy salt.

SPICY CHICKEN POPS

buffalo sauce. broccoli sprout. sesame seeds.

ROSEMARY CHICKEN SKEWERS

cherry tomato. mozzarella. chimichurri.

KOBE TRUFFLE SLIDERS

gruyere. lettuce. tomato. truffle bbq sauce.

SWEET DELIGHTS

CHOCOLATE TOFFEE BARS

shortbread crust. milk chocolate. peanut.

CHOCOLATE FUDGE CAKE

shredded coconut. slivered almonds. caramel.

TANGERINE LIME TARTLETTE

tangerine lime curd. assorted fruits. honey glaze.

CARAMELIZED PEACHES

gorgonzola. sherry. honey roasted walnuts.

RHUBARB CHIA PARFAIT

macerated strawberries. all natural granola.

MARKET FRUIT CROSTINI

burrata. balsamic reduction. pistachio

GREEN TEA TIRAMISU

lady fingers. mascarpone. slivered almond.

TRIPLEBERRY SHORTCAKE

vanilla bean whip cream. strawberry syrup.

EXOTIC FRUIT CUPS

seasonal market fruits.

COCONUT CAKE

shredded coconut. slivered almonds.



WEDDING PACKAGES



SIMPLE & SWEET

- Professional Photographer (2 hours)
- Officiant & Personalized Ceremony
- Champagne Toast
- Personal Florals
- Planning & Coordination

We come to your location of choice!

CLASSIC

SImple & Sweet Package Plus

- Floral Arch
- Ceremony Guitarist (1 hour)
- Custom Decor
- DJ (2 hours)
- Tray Pass Canapés
- Beer & Wine Open Bar





OPULANT

Classic Package Plus

- Hair & Makeup Stylist
- Professional Photographer (4 hours)
- Full Open Bar
- Live Musicians (1 hour)
- 3 Course Chefs Choice Dinner
- Custom Wedding Cake

Minimum 50 or more guests

