

Roy's Waikiki Private Dining Information Booklet

Aloha!

I, first, want to thank you for your interest in our Roy's Waikiki restaurant location. We would be more than happy to help you plan your private dining event.

We have two private dining spaces to offer. Both spaces are available from 5:00pm-12:00am. Each space has its own minimum charge that you must spend in order to book that room. The information on each room will be outlined below.

Our first space is a fully private dining area that can accommodate anywhere from 40-50 guests' maximum. In this space, there are 3 stationary booths (available for seating) that cannot be removed. The minimum charge for this space is \$3,000.00 which can be used towards food and beverage consumption. If you are interested in booking this room for half the evening (8:00pm-12:00am), the minimum charge is \$2,500.00. **Keep in mind that start and end times are firm.** If your party is larger than 50 people, we will need to overflow into our main dining space which will increase the food & beverage minimum (see contract for details).

Our second space is a semi-private lounge dining area that can accommodate up to 35 guests' maximum. This area is separate from our main dining room, however, there are two doors at the back of the room that must remain unlocked for handicap access. The minimum charge for this room is \$2,500.00 (there is no decrease in price if your reservation is later in the evening).

If you do not meet the minimum charge with your food and beverages, the remaining balance will be marked as a room fee. Keep in mind that these minimums DO NOT include state tax; State tax will be an addition to your final bill.

If the pricing of these rooms is not in your budget, we would be more than happy to assist you with a reservation for our main dining area.

Again, I would like to thank you for your interest in our restaurant and I look forward to hearing from you!

Aloha,

Diva Schroeder

Private Dining Coordinator – Roy's Waikiki

*Please see below for our different pre-fixe menus that we have available for all private dining functions. *

ROY'S WAIKIKI
WAIKELE MENU 2023 - 2024

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Compressed Watermelon | Sesame White Balsamic
Hamakua Mushroom Risotto Cake | Reduced Balsamic
Brussel Sprouts | Bacon Orange, Granola
Crispy Zucchini Bao Bun | Coriander X.O. Sweet Soy Sauce
Sugarland Farms Tomato "Ala Caprese" | Tarragon Grenobloise

Island Fresh Salad

Waikiki Caesar | B.I. Hearts of Palm, Anchovy Parmesan Dressing

Your Choice of Entrée

(chosen at the time of seating)

Macadamia Nut Crusted Whitefish | "Kona Cold" Lobster Sauce
Chinese Style Steamed Whitefish | Asian Aromatic Relish, Sizzling Soy
Hibachi Grilled Atlantic Salmon | Citrus Ponzu Sauce
Honey Mustard Glazed Short Rib | Lomi Tomatoes
Hudson Valley Duck Breast | Pineapple & Black Bean Sweet & Sour Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Teas

\$80.00 per person

(not including tax and gratuity)

****All Menu Items And Prices Are Subject To Change Without Notice**

For planning purposes, we ask that menu selections are made a minimum of 10 days in advance.

Chefs will determine all menu selections not made within 10 days of party date.**

ROY'S WAIKIKI
KAIMUKI MENU 2023 - 2024

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Escargot Crostini | Herbed Madeira Butter, Parmesan

Fuki-Bubu Crusted Fresh Ahi | Coriander X.O. Sweet Soy

24 Hour Sous Vide Pork Belly | Lime Sambal, Nam Pla

Blue Crab Tortellini | Truffle Peppercorn Butter

Garlic Buttered Jumbo Shrimp | Chives

Island Fresh Salad

Kamuella Tomato | Ume Balsamic, Thai Chili Mignonette, Shiso, B.I. Goat Cheese

Your Choice of Entrée

(chosen at the time of seating)

Macadamia Nut Crusted White Fish | "Kona Cold" Lobster Sauce

Hibachi Grilled Atlantic Salmon | Waikiki Ponzu

"Chinese Style" Steamed White Fish | Sizzling Asian Aromatic Relish

Hawaiian Style Misoyaki Butterfish | Sweet Ginger Wasabi Beurre Blanc

Jumbo Black Tiger Shrimp | White Wine Butter Sauce

Honey Mustard Glazed Short Rib | Natural Essence, Lomi Tomatoes

Open Fire Filet Mignon | Au Poivre Port Wine

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Teas

\$92.00 per person

(not including tax and gratuity)

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ROY'S WAIKIKI
MILILANI MENU 2023 - 2024

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Spicy Red Veal Potsticker

Mini Crab Cake | Spicy Sesame Beurre Blanc

Grilled Szechuan Spiced Baby Back Pork Rib

Chinatown Vegetable Spring Roll | Pineapple Sweet Sour & Hot Mustard Sauce

Seared Shrimp Stick | Wasabi Cocktail Sauce

Island Fresh Salad

Mixed Baby Greens Salad | Creamy Herb Vinaigrette

Your Choice of Entrée

(chosen at the time of seating)

Macadamia Nut Crusted Whitefish | "Kona Cold" Lobster Sauce

Chinese Style Steamed Whitefish | Asian Aromatic Relish, Sizzling Soy

Hawaiian Style Misoyaki Butterfish | Sweet Ginger Wasabi Beurre Blanc

Jumbo Black Tiger Shrimp | Garlic White Wine Butter Sauce

Honey Mustard Glazed Short Rib | Lomi Tomatoes

Open Fire Filet Mignon | Peppercorn Port Wine Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Teas

\$98.00 per person

(not including tax and gratuity)

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ROY'S WAIKIKI
MANOA MENU 2023 - 2024

Roy's Dim Sum Style Appetizer Plate

Maguro Roasted Pepper Relish

Kanpachi Crudo | Yuzu Kosho, White Soy, Jalapeno

"Frying Dragon" Crispy Unagi, Butterfish Maki | Sweet Wasabi Sauce

Waikiki California Roll | Avocado, Tobiko

Rainbow Roll | Smoked Miso

Island Fresh Salad

Blue Crab & Avocado Mixed Baby Green Salad | Dashi Soy, Crispy Won Ton Chips

Your Choice of Entrée

(chosen at the time of seating)

Hibachi Organic King Salmon | Waikiki Ponzu

Macadamia Nut Crusted Whitefish | "Kona Cold" Lobster Sauce

Chinese Style Steamed Whitefish | Asian Aromatic Relish Sizzling Soy

Hawaiian Style Misoyaki Buttersfish | Sweet Ginger Wasabi Beurre Blanc

Garlic Parmesan Jumbo Black Tiger Shrimp | White Wine Butter Sauce

Honey Mustard Braised Short Rib | Power Natural Sauce Topped with Lomi Tomatoes

Colorado Rack of Lamb | Marsala Gastrique

Open Fire Filet Mignon | Peppercorn Port Wine Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Teas

\$110.00 per person

(not including tax and gratuity)

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Chefs will determine all menu selections not made within 10 days of party date.**

ROY'S WAIKIKI
60+ Persons MENU 2023 - 2024
Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Spicy Red Veal Potstickers

Mini Crab Cake | Spicy Sesame Beurre Blanc

Grilled Szechuan Spiced Baby Back Pork Rib

Chinatown Chicken Spring Roll | Pineapple Sweet Sour & Hot Mustard Sauce

Hot Iron Seared Shrimp Stick | Wasabi Cocktail Sauce

Island Fresh Salad

Waimanalo Mixed Baby Greens Salad with Creamy Herb Vinaigrette

Entrée Combo (Must select one option at least 10 days prior)

Slow Braised & Charbroiled Short Rib of Beef | Demi -Glace

& Macadamia Nut Crusted Whitefish | “Kona Cold” Lobster Sauce

Or

Slow Braised & Charbroiled Short Rib of Beef | Demi-Glace

& Hibachi Grilled Atlantic Salmon | Cucumber & Wakame Salad, Citrus Ponzu

Or

Black Tiger Shrimp prepared in Roy's Classic Hawaiian Fusion Style

& Macadamia Nut Crusted Whitefish | “Kona Cold” Lobster Sauce

Or

Black Tiger Shrimp prepared in Roy's Classic Hawaiian Fusion Style

& Hibachi Grilled Atlantic Salmon | Cucumber & Wakame Salad, Citrus Ponzu

Or

Slow Braised & Charbroiled Short Rib of Beef | Demi - Glace

Black Tiger Shrimp prepared in Roy's Classic Hawaiian Fusion Style

Dessert

Chef's Selection

Beverage

Freshly Roasted Coffee

Or Hot Teas

\$95.00 per person

(not including tax and gratuity)

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