



THE
ROYAL HAWAIIAN
RESORT
WAIKIKI

THE
LUXURY
COLLECTION

AZURE

restaurant

WEDDING RECEPTION MENU

Specializing in Hawaii's freshest seafood, award-winning restaurant Azure offers unbeatable first-class dining experiences that will make your wedding evening memorable.

MENUS INCLUDE THE FOLLOWING:

CAKE CUTTING CEREMONY (OPTIONAL)

CHAMPAGNE TOAST

SINGLE TIERED, 6" WEDDING CAKE

CHOICE OF COFFEE OR TEA

TO CONFIRM AZURE CABANA:

** Suitable for a maximum of 14 guests*

A SELECTION OF LEILANI MENU OR ALI'I NUI MENU WILL BE REQUIRED

MAIKAILOA SUNSET

~ *Grand Sunset* ~

Exclusively available at 5:45pm sunset seating

\$100.00 PER PERSON

Big Island Salad

*Hirabara Farms' baby lettuce,
fern shoots, Hamakua mushrooms,
heirloom radish, tomatoes,
rare volcano honey & balsamic vinaigrette*

OR

Pier 38 Smoked Fish Chowder

*Kahuku corn, lup cheung,
"Oyster Cracker"*

Hawaii Rancher Ribeye Steak & Lobster

*creamed kale & Hamakua mushrooms,
creamy Yukon potato, crispy shallots,
red wine sauce*

Passion Fruit Crème Brûlée

passion fruit reduction, mixed berries

MAKAMAE

~ *Precious* ~

\$130.00 PER PERSON

Maui Beet & Big Island Goat Cheese Salad

*quinoa granola, micro arugula,
citrus and beet vinaigrette*

Hawaii Rancher Ribeye Steak

*creamed kale & Hamakua mushrooms,
creamy Yukon potato, crispy shallots,
red wine sauce*

Meyer Lemon Mascarpone Cheesecake

*compressed lavender strawberries,
pineapple cremeux, pavlova, basil syrup*

ALOHA KEIKI

Suitable for children ages 5 to 12 years

\$45.00 PER CHILD

Juice or Soda

Hawaii Seasonal Fruit

Grilled Azure Steak or Fish

Keiki "Royal Hawaiian" Chocolate Cake

Prices are subject to Hawaii State Tax and auto gratuity of 18%.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please communicate any food allergy you may have with our Associates.

LEILANI
~ Heavenly Royal Lei ~

\$170.00 PER PERSON

Azure Sashimi
Hawaiian yellowfin ahi,
Japanese hamachi,
avocado & watermelon radish salad
ginger Vinaigrette

Manila Clams Adobo
heirloom tomato, shishito pepper, Waialua onion,
Portuguese sausage, chicharrones

Hawaii Rancher Ribeye Steak & Lobster
creamed kale & Hamakua mushrooms,
creamy yukon potato, crispy shallots,
red wine sauce

Coconut Mango Panna Cotta
coconut kafir lime tapioca,
tropical fruit compote, macadamia nut meringue

AL'I NUI
~ Grand Royal ~

\$180.00 PER PERSON

Hibachi Garlic Kauai Shrimp
Kahuku sea asparagus,
Ho Farms' tomato, fresh mozzarella,
local corn salad

Ocean Salad
Kona lobster, prawns, Big Island abalone, scallop,
crab, octopus, tobiko caviar, avocado,
Hirabara Farms' baby lettuce,
tarragon & crème fraiche dressing

Intermezzo

Hawaii Rancher Ribeye Steak & Foie Gras
yukon potato, cream corn, Hamakua mushrooms,
sauce bordelaise

Flourless Chocolate Cake
chambord mixed berries, chocolate tuille, cocoa
nib crunch, raspberry and lilikoi reduction,
blackberry cabernet gelato



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