







Suggested Retail Price: Adult \$151.00, Child \$91.00

VIP treatment, from welcome reception to Maine lobster, fish of the day & tenderloin of beef dinner, plus Rock-A-Hula®, Waikiki's Biggest Hawaiian Show®! Super premium beverages and a private table in the stageside VIP area gets you ready to be mesmerized by the new "Rock-A-Hula®" show in the 750-seat Royal Hawaiian Theater. After, don't miss the exciting Meet&Greet® with cast members. Includes kids program.

THE SHOW

The 750-seat Royal Hawaiian Theater is Waikiki's premier dining and entertainment center! Home of **Rock-A-Hula®**, Waikiki's Biggest Hawaiian Show featuring powerful performances by our artists, hula, fire knife dancers and musicians; complete with gourmet dining options! Nightly show, dark Fridays, at Royal Hawaiian Center, Bldg. B, 4th Floor.

MENU & BEVERAGE

Menu: 4-Course Dinner at the Best Private Table. Maine Lobster, Fish of the Day & Tenderloin of Beef Dinner. Includes: VIP Welcome Reception Fresh Maui Gold® Pineapple Prosciutto Skewers, Fresh Fruit Flower, Macadamia Nuts, Trio of Hawaiian Potato Chips, Nova Scotia Maine Lobster & Beet Carpaccio Salad* Composed of Locally Grown Vegetable Salad, Fennel & Goat Cheese Pearls with Champagne-Chive Vinaigrette, Fish of the Day & Tenderloin of Beef Sautéed Fresh Seasonal Vegatables & Black Truffle Mashed Potatoes, Pineapple Gelato Delight by IL Gelato® with Macadamia Nut Brittle & Toasted Coconut Macaroon. Served with Brioche Bun Freshly Baked by La Tour Bakehouse with Butter, Freshly Brewed Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea.

Alternative Entrée: Vegan Selections are marked *. Fish, Chicken or Vegan available with 24 hours notice.

<u>Beverages</u>: **2 Super Premium Beverages** (E Komo Mai Tai® in the VIP Lounge and one Drink Ticket for a super premium beverage of your choice). Additional super premium beverages and special selections of vintage wine and champagne by the bottle are available for purchase.



INCLUSIONS

<u>VIP Welcome Reception</u>: Enjoy our E Komo Mai Tai® and pupus in the beautiful VIP Lounge.

Meet&Greet®: Rock-A-Hula® original. Fun opportunity to get autographs and take photos with the cast members.

Kids Program: Year-Round.

SCHEDULE

5:45PM	VIP Access and Welcome Reception
6:05 – 7:40PM	Dinner at Private Table in Stageside VIP Area
7:40 – 8:50PM	Waikiki's Biggest Show®, New "Rock-A-Hula®"
8:50 – 9:00PM	Meet&Greet® with Cast Members



ADDITIONAL NOTES

<u>Prices</u>: Are per person, tax inclusive. Excise tax is 4.712%. Prices, contents and line-up of artists subject to change. Children are ages 3 – 11. Age 2 and under are free.

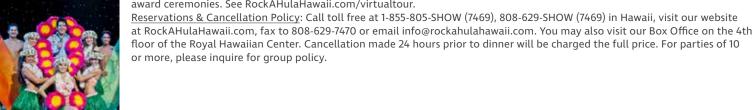
Enhancements: Add to your show package for special occasions, from the "King's Reception" to wine by the bottle. Full list available online.

Check-In: At Box Office by 5:30PM. Please see schedule above. Closed on Fridays, 7/4 for Independence Day and 12/9 – 12/11 for maintenance.

Parking: Discounted parking fee at Royal Hawaiian Center with validation from "Rock-A-Hula®."

Special Arrangement with 24 Hours Notice: 👪 , Alternative Entrées (fish, chicken, or vegan). No outside food or beverages allowed.

The Place: The \$20 million Royal Hawaiian Theater is the home of the nightly Rock-A-Hula® show six days a week. It is also Oahu's premier meeting space and event venue in the heart of Waikiki featuring a 750-seat theater, state-of-the-art lighting, sound and multimedia technology, open-air large cabanas, beautiful bars and dining areas for banquets, presentations and award ceremonies. See RockAHulaHawaii.com/virtualtour.





5:45PM

6:05PM

7:40PM

8:50PM



2 Super Premium Beverages (E Komo Mai Tai® and one Drink Ticket) are included. Enjoy our extensive selection of quality liquors with dinner or at one of our fabulous bars, lounges and Gallery Memorabilia.

4-COURSE MAINE LOBSTER, FISH OF THE DAY & TENDERLOIN OF BEEF DINNER







VIP Welcome Reception

Fresh Maui Gold® Pineapple Prosciutto Skewers Fresh Fruit Flower Macadamia Nuts Trio of Hawaiian Potato Chips

Nova Scotia Maine Lobster & Beet Carpaccio Salad*

Composed of Locally Grown Vegetable Salad, Fennel & Goat Cheese Pearls with Champagne-Chive Vinaigrette

Fish of the Day & Tenderloin of Beef

Sautéed Fresh Seasonal Vegatables & Black Truffle Mashed Potatoes

Pineapple Gelato Delight

by IL Gelato® with Macadamia Nut Brittle & Toasted Coconut Macaroon

Served with Brioche Bun Freshly Baked by La Tour Bakehouse with Butter, Freshly Brewed Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

Alternative Entrée available with 24 hours notice •=

Fish, Chicken or Vegan. Vegan Selections are marked *.

Fish

Fish of the Day with Lemon Beurre Blanc

Chicken

Grilled Rosemary Olive Oil Chicken

Beet Carpaccio Salad with Champagne-Chive Vinaigrette

Vegan / Gluten-Free

Grilled Spice Tofu Steak & Portobello Mushroom Spanish Rice

Hawaiian Rainbow Sorbet & Fresh Berries

ENHANCEMENTS

To Perfect Your Occasion



The King's Upgrade \$15.00 per person Minimum 2 persons



The King's Reception \$45.00 per person Minimum 2 persons



Wedding Cake Single Tier \$110.00 Two Tier \$210.00



Opus One Overture \$250.00 per bottle