



Private Green Room™ Dinner & Show



Suggested Retail Price: \$189.00 per person (Minimum 10 – Maximum 30 persons)



Private dining in the center of Waikiki from just 10 persons! Enjoy a private reception with appetizers, Green “Champagne” in the EXCLUSIVE Green Room® and a backstage tour of the Royal Hawaiian Theater. Choose a 4-course dinner at a reserved table, stageside OR a cocktail style dinner in the Green Room®. Be mesmerized by Waikiki’s biggest Hawaiian show, “Rock-A-Hula®.” 10 – 30 persons.

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: Choice of Table Service OR Cocktail Style (72-hour advance notice). Please see reverse for full menu. Table Service: 4-Course Dinner with Maine Lobster, Fish of the Day & Tenderloin of Beef. Includes: Green Room® 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 Vegetables & 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. Beverages: 2 Super Premium Beverages (Green “Champagne” in the Green Room® and 1 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

Green Room® Reception: You’ll be personally escorted to the backstage Green Room® for reception and appetizers. Best Center Seats: In Stageside VIP for Waikiki’s Biggest Show®. Backstage Tour with Souvenir Backstage Pass®: Takes you behind the scenes and on the stage – only one in Hawaii! Dinner Style: Choice of Table Service at Stageside VIP® area OR Cocktail Style Dinner in Private Green Room®. Meet&Greet®: Rock-A-Hula® original. Fun opportunity to get autographs and take photos with the cast members.



SCHEDULE

Table with 2 columns: Time and Activity. Rows include: 5:15 – 5:45PM VIP Access, Green Room® Reception; 5:45 – 6:00PM Backstage Tour; 6:00 – 7:40PM Dinner at Best Private Table in Stageside VIP Area OR Cocktail Style Dinner in Private Green Room®; 7:40 – 8:50PM Waikiki’s Biggest Show®, New “Rock-A-Hula®”; 8:50 – 9:00PM Meet&Greet® with Cast Members



ADDITIONAL NOTES

Prices: Are per person, tax inclusive. Excise tax is 4.712%. Prices, contents and line-up of artists subject to change. 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 5:15PM. 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. Reservations & Cancellation Policy: Call toll free at 1-855-805-SHOW (7469), 808-629-SHOW (7469) in Hawaii, visit our website at RockAHulaHawaii.com, fax to 808-629-7470 or email info@rockahulawahawaii.com. Advance reservation is recommended due to limited availability. All deposits are non-refundable. Upon confirmation, 10% deposit required. 40% due 15 days prior, and remaining balance of 50% due 72 hours prior.



5:15 – 5:45PM VIP Access,
Green Room® Reception
5:45 – 6:00PM Backstage Tour
6:00 – 7:40PM Dinner
7:40 – 8:50PM "Rock-A-Hula®" Show
8:50 – 9:00PM Meet&Greet®

**Private
Green Room™
Dinner & Show**

(Minimum 10 – Maximum 30 persons)

2 Super Premium Beverages
(Green "Champagne" and
1 Drink Ticket) are included.

2022
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CHOICE OF TABLE SERVICE OR COCKTAIL STYLE DINNER

72-hour Advance Notice

4-Course Dinner

Maine Lobster, Fish of the Day & Beef



Green Room® 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 Vegetables
& 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 of the Day with Lemon Beurre Blanc
Grilled Rosemary Olive Oil Chicken
Beet Carpaccio Salad with Champagne-Chive Vinaigrette*
Grilled Spice Tofu Steak & Portobello Mushroom Spanish Rice*
Hawaiian Rainbow Sorbet & Fresh Berries*

Vegan Selections are marked *

Cocktail Style Dinner

Private Green Room®



Green Room® Reception

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

Beet Carpaccio Salad*

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

Nova Scotia Maine Lobster Duo

Lobster Tail Wrapped in Prosciutto-Basil with Lemon Sauce
Bacon Slider with Lobster Tomato & Avocado

Fish of the Day

Furikake Rice Cake with Lemon Beurre Blanc

Beef Fillet & 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 of the Day with Lemon Beurre Blanc
Grilled Rosemary Olive Oil Chicken
Beet Carpaccio Salad with Champagne-Chive Vinaigrette*
Grilled Spice Tofu Steak & Portobello Mushroom Spanish Rice*
Hawaiian Rainbow Sorbet & Fresh Berries*

Vegan Selections are marked *

EVENT ENHANCEMENTS

To Perfect Your Occasion



Orchid Lei by Hula Dancer

\$15.00 per person
Minimum 20 persons



Memory Photo

\$25.00 per photo



Rockin' Cake

From \$40.00
From 6" Round to Full Sheet



Bottles

From \$30.00
Champagne, Sparkling, White & Red Wines