





Exciting VIP Treatment, Popular with Incentive Groups

Primetime Partial Buyout Stageside VIP®; Minimum 120 - Maximum 230 Persons; 5:00 - 9:00PM; Dark Fridays Suggested Retail Price: \$156.00 per person

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 Buffet. Table Service: 4-Course Dinner with Maine Lobster, Fish of the Day & Tenderloin of Beef. 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.

Beverages: 2 Super Premium Beverages (E Komo Mai Tai® and 1 Drink Ticket for a super premium beverage of your choice) OR Hosted Super Premium Bar at Additional Charge. Complete super premium beverage menu available upon request.



Exclusive Use of VIP Lounge and VIP Stageside Area.

Use of Stage: For 45 minutes in area in front of mid-curtain, including one standing microphone, one podium with microphone, sound system and house lighting with one technician. Static image (i.e. Company logo provided as a jpg file 1 week prior to event) on side panels can be arranged. Some restrictions apply.

Handout: Souvenir for your guests, personalized with group's name.

Kids Program Year-Round.

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



FACILITIES

TYPE	MIN – MAX CAPACITY	NOTES
Primetime Partial Buyout Stageside VIP®	120 – 230	Stageside VIP® area is exclusive for your group. From 7:35PM other guests will be seated in mezzanine for show.





5:00PM	Door opens.
5:10 – 6:00PM	Seated stageside for Own Program (E Komo Mai Tai® or Cocktail Reception at VIP Lounge)
6:00 – 7:40PM	Dinner Service 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

EVENT ENHANCEMENTS

Award Premier Theater (RHE4): \$15,000.00 set price with full use of stage with 6 technicians; 2 hours before 4:00PM. Exclusive Round-trip Transportation: From Waikiki \$20.00; From Ko Olina / Kahala \$39.00. Additional usage fee applies for some hotels. Prices are per person. Minimum of 30 persons.

Orchid Lei by Hula Dancer: \$15.00 per person (minimum of 20 persons). A Hawaiian tradition! Fresh flower lei greeting by our lovely hula dancer.

Memory Photo: \$25.00 per person (minimum of 20 photos per 100 persons). Photo in Rock-A-Hula® logo album.

Premium Wine Bar: For wine connoisseurs, select from our vintage wine list.



Prices: Are per person, tax inclusive. Excise tax is 4.712%. Prices, contents and line-up of artists subject to change. Confirmation / Payment / Cancellation Terms: Events require non-refundable deposits based on total charge: 10% upon confirmation, 40% 90 days prior and balance of 50% 72 hours prior.

Force Majeure and Others: See Event contract.

Closure: 7/4 for Independence Day and 12/9 – 12/11 for maintenance.







2 Super Premium Beverages (E Komo Mai Tai® and one Drink Ticket) OR Hosted Super Premium Bar of quality liquors.

RHF1'

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

EVENT ENHANCEMENTS

To Perfect Your Occasion



Orchid Lei by Hula Dancer \$15.00 per person Minimum 20 persons



Hawaiian Culture & Activities \$25.00 per person Minimum 100 persons



Group Photo \$25.00 per photo Minimum 20 photos per 100 persons



Sushi Bar with Sushi Chef \$22.00 per person Minimum 30 persons