

## HAIKU GARDENS EXCLUSIVE DAYTIME INFORMATION

**Garden Site Fee:** The garden/chapel site fee is \$1000.00 for 2 hours of exclusive use of the gardens - this is a requirement for all weddings. A hired Haiku Gardens Event Coordinator is required to have access to the Tahitian Chapel. Additional garden time is \$200.00 per ½ hour. Overtime charges of \$200.00 per ½ hour will apply if additional time is utilized other than the contracted time.

- For morning ceremonies Monday-Saturday, the garden time is typically from 9:30am-11:30pm with a 10:00am ceremony and lunch to follow until 2:30pm.
- All daytime ceremonies on Saturdays and special dates require both ceremony and reception, and must meet our ceremony package minimum price of \$3800.

**Exclusive Lunch Reception Site Fee:** The restaurant site fee is \$500.00 for exclusive use of Haleiwa Joe's from 10:30am – 2:30pm, Monday – Saturday, for 50-175 guests.

- This includes table set-up, wait staff, plates, silverware, and clean up. Your Haiku Gardens Day of Event Coordinators will generally take care of the placement of wedding favors and centerpieces.

**Food and Beverage Minimum for Lunch Receptions:** The food and beverage minimum is \$3,000.00 in addition to the \$500.00 restaurant site fee for a minimum \$3500.00 total for lunch receptions. The food and beverage minimum includes pupus, lunch, and beverages. Not applicable for Sunday Brunch. All beverages are paid for on event day, based on consumption; all non-alcoholic beverages must be hosted.

**Bartender Fee:** The bartender/bar set-up fee is \$150.00 per bartender; more than 100 guests will require a second bartender. Not applicable for Sunday Brunch

**Cake Cutting Fee:** The cake-cutting fee is \$1.00 per person.

**Taxes & Service Charge:** Hawaii Sales tax of 4.712% will be added to all ceremony and reception costs. A suggested 18% gratuity or a 20% service charge will be added to all food and beverages items.

**Clean-up:** Haiku Gardens is not responsible for the removal and discarding of any decorations brought in from guests or outside vendors. A \$150.00 clean-up fee will be due at the completion of the ceremony and/or reception if excessive trash is left behind.

**Bridal Hospitality Room:** The air-conditioned bridal waiting room is for bridal preparations done prior to the ceremony. Arrival time is based on each event. It cannot be used for storage due to security purposes. Please have all items removed from the bridal room promptly after the ceremony. This includes any gifts, clothing, flowers, etc. Haleiwa Joe's and/or staff is not responsible for any items left in the bridal room.

**All investments are non-refundable & non-transferable, and will be applied towards your final charges.**

- To secure a ceremony only, a signed contract and initial investment of \$500.00 is required.
- To secure both ceremony and reception, a signed contract and initial investment of \$1000.00 is required.
- Future investments of at least 50% of your wedding package cost and/or specific service cost is required to confirm and secure all services booked through Haiku Gardens. Haiku Gardens will not make any arrangements until payment is made.
- The remaining balance must be paid in full 30 days prior to your event. Services can no longer be changed.
- Your guest count is also due 30 days prior to your event. You may increase this count for 2 more weeks, however it may not be reduced after the 30 day deadline. Any remaining balance must be paid in full at time of increase.
- Pricing of garden rental, menu selections, package pricing and outside vendors are all subject to change without notice.

## HAIKU GARDENS DAYTIME PUPU MENU

### \*VEGETABLE CRUDITE

A medley of fresh vegetables served with our homemade ranch dressing.

\$55, \$85, \$110

### \*FRESH FRUIT PLATTER

A colorful arrangement of seasonal favorites.

\$75, \$100, \$135

### FRESH AHI POKE

A local favorite! Emma's original poke with a soy sesame marinade.

Market Price

### \*BLACK & BLUE AHI

Fresh grade A ahi tuna, blackened seasonings thinly sliced and served with wasabi-ranch and pickled ginger. An island favorite!

Market price

### \*PEEL & EAT FIRE SHRIMP

Shell-on shrimp, sautéed in Joe's "Fire Butter."

\$100, \$150, \$200

### \*SHRIMP COCKTAIL

Large Tiger shrimp served chilled with our spicy cocktail sauce and fresh lemon.

\$130, \$190, \$250

### \*CHEESE PLATTER

An assortment of sliced Cheddar and Pepper Jack Cheeses, presented with grape clusters and strawberries.

\$135, \$200, \$265

### BRUCHETTA

Fresh tomatoes and basil tossed with an olive oil, balsamic reduction. Served with French baguettes.

\$60, \$90, \$120

\*Gluten Free Items

### COCONUT CRUNCHY SHRIMP

Jumbo shrimp dipped in a light tempura batter with sweet coconut. Fried and served with a plum dipping sauce.

\$140, \$210, \$280

### FRIED AHI

Fresh Ahi marinated and flash fried. Served with a sundried tomato aioli.

Market Price

### KALBI BEEF

Boneless Korean style beef, marinated in our sweet soy-sesame sauce.

\$135, \$200, \$270

### \*HAWAIIAN BEEF SKEWERS

Lightly marinated and char grilled with your choice of Teriyaki, Kalbi, or \*Garlic rub.

\$2.50/skewer

### TERIYAKI CHICKEN SKEWERS

Tender strips of chicken marinated in our own teriyaki sauce then char grilled to perfection.

\$2.00/skewer

### JOE'S TEMPURA CRAB ROLL PLATTER

Sushi style, rolled in tempura and deep-fried, served crispy with wasabi ranch.

\$110, \$165, \$220

### \*SAUTEED MUSHROOMS

Haleiwa Joe's famous mushrooms sautéed in our garlic-herb butter.

\$80, \$120, \$150

**SMALL PLATTER SERVES 15-20 GUESTS**  
**MEDIUM PLATTER SERVES 25-30 GUESTS**  
**LARGE PLATTER SERVES 35-40 GUESTS**

Prices are subject to change without notice

# HAIKU GARDENS DAYTIME BUFFET MENUS

## Plumeria

### Salads (Choice of One)

- \*Tossed Caesar Salad
- Spring Pasta Salad with Tofu
- \*Tossed Green Salad
- Macaroni Salad

### Entrees (Choice of Two)

- \*\*Grilled Fresh Island Fish – Chef's Preparation
- \*\*Sweet & Sour Chicken
- Sun Dried Tomatoes and Pesto on Penne Pasta
- Pork Katsu with Curry Sauce

### Includes

- \*White Rice
- \*Garlic Mashed Potatoes
- \*Fresh Sautéed Vegetables
- Iced Tea & Coffee & Assorted Hot Tea

**\$27.95 Per Person**

**(\$25.95 per person: Monday – Thursday)**

### Add-Ons:

May be added on to any menu  
(\$150 Carver Fee)

**\*Prime Rib carving Station- \$8 per person**  
**50-60 Lb. Whole Roasted Pig Station -**  
**\$650.00**  
(1 pig feeds 75-100 persons)

## Ginger

### Salads (Choice of One)

- \*Tossed Caesar Salad
- Spring Pasta Salad with Tofu
- \*Tossed Green Salad
- Macaroni Salad

### Entrees (Choice of Two)

- \*\*Grilled Fresh Island Fish – Chef's Preparation
- \*\*Sweet & Sour Chicken
- Sun Dried Tomatoes and Pesto on Pasta
- Pork Katsu with Curry Sauce
- \*Fresh Baked Fish with Capers and Herb Butter Drizzle
- Coconut Macadamia Nut Encrusted Chicken with Sweet Chili Glaze
- Kalbi Style Beef
- Fish and Shrimp Penne Provençal
- \*\*Kalua Pig and Cabbage

### Includes

- \*White Rice
- \*Garlic Mashed Potatoes
- \*Fresh Sautéed Vegetables
- Iced Tea & Coffee & Assorted Hot Tea

**\$29.95 Per Person**

**(\$27.95 per person: Monday – Thursday)**

### \*Gluten Free Items

**\*\*Can be adjusted to be Gluten Free**

## Pikake

### Salads (Choice of Two)

- \*Baby Spinach Salad
- \*Paradise Salad
- \*Tossed Caesar Salad
- Spring Pasta Salad with Tofu
- \*Tossed Green Salad
- Bacon Potato Salad with Creamy Chive Dressing
- Macaroni Salad

### Entrees (Choice of Three)

- \*\*Grilled Fresh Island Fish – Chef's Preparation
- \*\*Sweet & Sour Chicken
- Sun Dried Tomatoes and Pesto on Pasta
- Pork Katsu with Curry Sauce
- \*Fresh Baked Fish with Capers and Herb Butter Drizzle
- Coconut Macadamia Nut Encrusted Chicken with Sweet Chili Glaze
- Kalbi Style Beef
- Fish and Shrimp Penne Provençal
- \*\*Kalua Pig and Cabbage
- Shellfish Pasta in Parmesan Alfredo
- \*Grilled Ahi in a Pineapple Rum Glaze
- Crunchy Coconut Shrimp
- \*Roast Leg of Lamb
- \*Pulehu Beef Steak

### Includes (Choice of Two Starches)

- \*Garlic Mashed Potatoes
- \*\*Roasted New Potatoes
- \*\*Baked Sweet Potatoes

\*White Rice & Fresh Sautéed Vegetables  
Iced Tea & Coffee & Assorted Hot Tea

**\$33.95 Per Person**

**(\$31.95 per person: Monday – Thursday)**

Applicable taxes will be added. A gratuity of 18% added to all parties. Prices for Keiki (3-10 years) are half of menu price, 2 and under are free. Prices and menu items are subject to change.