

CATERING BY  
HY'S

# EVENT MENUS 2020

*“timeless & classic elegance”*



G.LION HAWAII

# CATERING BY HY'S

Since 1976, Hy's Steak House has committed itself to the highest standard of excellence in service, food, and hospitality. Over 40 years later, we remain dedicated to fulfilling as well as surpassing these founding guidelines. *Catering by Hy's* brings our unique experience to any location of your choosing. With a selection of buffet or plated menus, we now provide the same quality of food and service that you expect and love straight to your social gathering, corporate event, or special event.

Our USDA prime beef is aged and trimmed at our flagship steakhouse to create tender, flavorful steak and then prepared off-site for you and your guests. We believe this process retains the tenderness and taste of the meat while reducing the fat content appreciably. The native Hawaiian Kiawe wood cooks the meat with an intense, even heat and compliments the flavor of our fine beef.

Long known for our table side preparations, we look forward to offering you the classics, such as Caesar Salad, Warm Spinach Salad and many flambé items such as Bananas Foster and Cherries Jubilee all prepared at your table.

Exceptional food is our specialty, serving people is our passion, no matter the location.



## EVENTS CONTACT

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**REFINED TRADITION.**  
Pure Food Indulgence.

# Reception

## SMALL BITES

Priced per piece | Minimum of 3 selections | 12 pieces per selection

### From The Land

- MAUI NUI VENISON TARTARE** Kahuku Ogo, Inamona, Maui Onion Jam · 5
- MUSCOVY DUCK CONFIT TART** Fresh Fig, Duck Skin Chicharron, Micro Basil · 5
- KUROBUTA PORK BITE** Fuji Apple Chutney, Edible Flowers, Micro Amaranth · 5
- PRIME FILET MIGNON PETITE WELLINGTON** Truffle Demi-Glace, Belgium Mashed Potato · 7
- AUSTRALIAN LAMB MEDALLION** Maitake Mushroom, Salted Pistachio, Black Cherry Reduction · 6

### From The Sea

- HOUSE CURED ORA KING SALMON GRAVLAX** Ho Farms Cucumber, Dill, Yuzu Crème Fraîche, Ikura · 5
- RAINBOW CEVICHE CUP** Calamansi Vinaigrette, Ho Farms Cucumber & Tomato, Cilantro, Maui Onion · 5
- LOCAL AHI POKE SHOOTER** Inamona, Ginger, Red Alaea Salt, Wakame, Tobiko · 5
- KONA ABALONE SHOOTER** Wakame, Kombu Dashi, Ponzu Pearls, Yuzu Gelée · 6
- MINI ALASKAN KING CRAB CAKE** Mango Chutney, Mari's Garden Micro Greens · 8
- PETROSSIAN CAVIAR** Housemade Brioche, Meyer Lemon Dill Sour Cream · MP

### From The Garden

- CREAMY SPINACH DIP** Housemade Corn Tortilla Chip · 4
- ROASTED SEASONAL VEGETABLE SKEWERS** · 3
- TORCHED AVOCADO TOAST** Avocado Puree, Garlic Aioli, Edible Pansy · 4
- CAPRESE SKEWER** Mari's Garden Basil, Mozzarella, Balsamic Reduction · 4
- SUN-DRIED TOMATO & ROASTED EGGPLANT QUICHE TARTLET** Maui Onion Jam, Micro Basil · 4

### Decadent Dessert Bites

- PROFITEROLE** Matcha | Kona Coffee | Chantilly · 3
- MACARON** Orange Dream | Kona Coffee | Yuzu · 4
- FRUIT BAR** Lemon | Lilikoi | Guava · 3
- SIGNATURE CHEESECAKE** · 3



# STATIONS

## Raw Bar

*Uniformed chef attendant \$40 per hour  
Price per person / Minimum 25 guests*

### **AUCTION AHI POKE** · 10

Spicy | Hawaiian | Garlic Inamona | Shoyu Wasabi

### **TAKO POKE** · 12

Spicy | Hawaiian | Garlic Inamona

### **ORA KING SALMON SASHIMI** · 10

### **AUCTION AHI SASHIMI** · 12

### **FRESH PACIFIC OYSTER** · 5 per piece

Asian Pear Mignonette

### **GINGER POACHED SHRIMP COCKTAIL** · 5 per piece

Housemade Cocktail Sauce

### **ALASKAN KING CRAB LEGS** · 10

Yuzu Horseradish

### **HAMACHI SASHIMI** · 14

Wasabi Shio, Ponzu Dashi

## Carving Station

*Uniformed chef attendant \$40 per hour*

### **HY'S SLOW ROASTED PRIME RIB** · 600

Rosemary Au Jus, Creamy Horseradish, Potato Rolls

*Serves up to 35 guests*

### **KONA COFFEE CRUSTED PRIME TENDERLOIN** · 450

Black Truffle Demi-Glace, Taro Rolls

*Serves up to 15 guests*

### **PULEHU CRUSTED PRIME STRIPLOIN** · 500

Sauce au Poivre, Housemade Dinner Rolls

*Serves up to 25 guests*

### **HY'S FAMOUS AUSTRALIAN RACK OF LAMB** · 100

Herb Mint Jelly, Big Island Poha Berry Chutney

*Serves up to 5 guests*

### **DURHAM RANCH WAGYU TOMAHAWK** · 125

*Serves 2 - 4 guests*

## Displays

### **CHEESE & CHARCUTERIE BOARD** · 550

*Serves up to 25 guests*

*Subject to change based on availability*

Artisinal Meat and Cheese Selection accompanied by Olives, Ho Farms Tomato Currants, Fig Jam, Island Jams, Kiawe Smoked Honey, Pickled Assorted Vegetables, Caper Berries, Brioche Toast, Housemade Lavosh, Rice Crackers, Candied Nuts

### **SEASONAL VEGETABLE CRUDITÉ** · 180

*Serves up to 30 guests*

*Subject to change based on seasonality*

Grilled Waiialua Asparagus, Grilled Aloun Farms Eggplant, Roasted Bell Peppers, Cauliflower, Broccoli, Ho Farms Tomato Currants, Olives, Carrot Sticks Pesto, Hummus, Ranch Dip

### **SEASONAL EXOTIC FRUIT PLATTER** · 210

*Serves up to 30 guests*

*Subject to change based on seasonality*

Honey Cream Pineapple, Big Island Rainbow Papaya & Apple Banana, Sugar Kiss Cantaloupe, Honey Dew Melon, Thai Watermelon, Lychee or Dragon Eyes

## Hot Skillet Station

*Uniformed chef attendant \$40 per hour*

*Price per person / Minimum 25 guests*

### **HUDSON VALLEY FOIE GRAS** Poached Fig, Balsamic

Reduction, Toasted Brioche · 20

### **AUSTRALIAN LAMB LOLLIPOP** Mango Chutney · 15

### **SEASONAL VEGETABLE SKEWER** Basil Oil, Honey

Balsamic · 5

### **JIDORI CHICKEN SKEWER** Torched Nori, Kabayaki,

Toasted Sesame Seed · 13

### **AKAUSHI "RED WAGYU" BEEF SKEWER**

Red Alaea Salt · 25

### **DURHAM RANCH BISON SKEWER** Truffle Bordelaise · 21

## Flambé Dessert Station

Uniformed chef attendant \$40 per hour

\$15 per person

Minimum 25 guests

### **CHOICE OF**

Bananas Foster | Cherries Jubilee |  
Chocolate Lovers | Sinatra's Strawberry



# Timeless Menus

Enjoy Hy's Steak House cuisine and renowned tuxedo service, in your home or special location.

## BUFFET

Price per person | Minimum 25 guests

### Soup & Salad

Choice of two selections, same for all guests

**WAIPOLI GREENS SALAD** Shaved Pipikaula, Ho Farms Cucumber & Mixed Tomato, Wonton Crisps, Papaya Seed Dressing · 10

**CAPRESE SALAD** Heirloom Tomato, Mari's Garden Arugula, Balsamic Reduction, Basil Oil · 12

**LOCAL GARDEN SALAD** Manoa Lettuce, Ho Farms Cucumber, Kamuela Tomato, Maui Onion, Mango Dressing · 10

**QUINOA SALAD** Kale, Ancient Grains, Ewa Sweet Corn, Asian Pear, Ho Farms Tomato Currants, Pomegranate Vinaigrette · 12

**EWA CORN CHOWDER** Smoked Ham · 8

**CLASSIC VICHYSOISE** Ewa Sweet Onion, Aloun Farms Leek, Local Potato · 8

**LOBSTER BISQUE** Crème Fraîche, Lobster, Chive · 10



### From the Chef's Pan

Choice of three selections, same for all guests

**ROASTED DUROC PORK LOIN** Big Island Poha Berry Chutney · 15

**CHINESE FIVE-SPICE PORK BELLY** Baby Bok Choy, Pho Broth · 15

**HERB ROASTED JIDORI CHICKEN** Shallots, Pearl Onion, Roasted Garlic, Herb Au Jus · 15

**KUROBUTA HAM** Hawaiian Crown Pineapple Glaze · 15

**AUCTION FRESH CATCH** Lup Cheong, Shiitake Mushroom, Choy Sum, Cilantro, Green Onion, Ginger Soy Broth · 16

**SEARED ORA KING SALMON** Meyer Lemon Dill Butter, Crispy Caper · 16

**KAFFIR LEMONGRASS MARINATED SHRIMP** Wild Mexican Shrimp, Torched Meyer Lemon, Caper, Scampi Butter · 18

**BEEF BOURGUIGNON** Prime Beef, Pancetta, Pearl Onion, Hamakua Shimeji & Maitake · 20

**BRAISED SHORT RIBS** Ewa Sweet Onion, Ali'i Mushrooms, Waialua Asparagus, Cabernet Sauvignon Demi-Glace · 22

Served With:

**BELGIUM TRUFFLE MASHED POTATO** Chopped Chive      **STEAMED YUMEPRIKA RICE** White or Brown Rice  
**SEASONAL ROASTED VEGETABLES**



### Dessert

Choice of two selections, same for all guests

**LILIKOI MERINGUE TART** Candied Fruit · 5

**KONA COFFEE MACARON** Salted Caramel, Traditional Buttercream, Dark Chocolate Drizzle · 6

**RED VELVET BROWNIE SQUARE** Cheesecake Swirl · 5

**FRENCH VANILLA CRÉMEUX** Seasonal Berries, Fruit Gelée · 7

**CLASSIC ECLAIR** Dark Chocolate, Seasonal Berries · 6

**ENGLISH TRIFLE** Strawberry Shortcake, Burgundy Chocolate · 7



# THREE COURSE PLATED

\$90 per person | Minimum 10 guests

## First Course

Choice of one, same for all guests

### KIAWE GRILLED SPANISH OCTOPUS CARPACCIO

Mari's Garden Arugula, Ho Farms Tomato, Maui Onion, Saffron Foam

### HY'S FAMOUS TABLESIDE CAESAR SALAD

Herb Croutons, Blistered Ho Farms Tomato, Parmigiano-Reggiano, Kiawe Grilled Jidori Chicken Breast

### DUCK CONFIT

Burgundy Fig, Poached Pear, Mari's Garden Baby Arugula, Micro Red Amaranth

### ROASTED BEET SALAD

Candied Walnuts, Waipoli Greens, Local Goat Cheese, Hearts of Palm

### AHI TARTARE

Tobiko, Housemade Ponzu



## Main Course

Choice of one, same for all guests

### ALL-NATURAL PRIME STRIPLOIN

Striploin, Black Truffle Demi-Glace, Roasted Baby Vegetables, Belgium Mashed Potato

### HALF RACK OF AUSTRALIAN LAMB

Traditional Mint Jelly, Grilled Broccolini, Molokai Sweet Potato Au Gratin

### SURF-N-TURF

Striploin, Snapper, Truffle Mashed Potato, Roasted Waialua Asparagus, Caper Butter, Bordelaise

### AUCTION SNAPPER

Snapper, Meyer Lemon Saffron Butter, Wild Rice Risotto, Ho Farms Long Beans

### CHEF'S SEASONAL ROASTED VEGETABLE RATATOUILLE



## Dessert Course

Choice of one, same for all guests

**HY'S SIGNATURE DESSERT TRIO** Cheesecake | Chocolate Decadence Cake | Kona Coffee Macaron

**DULCE DE LECHE MOUSSE** Caramelized Popcorn, Dark Chocolate Honeycomb, Butter Cookie Crumble

**SALTED PISTACHIO CRÉMEUX** Matcha Cookie Crumble, Hibiscus Gelée, Dehydrated Apricot

**SEASONAL FRUIT TART** Burgundy Chocolate Ganache, Bavarois, Triple Berry Sauce, Crème Anglaise

**YUZU PANNA COTTA** Azuki Bean, Kinako Cookie Crumble



# FIVE COURSE PLATED

\$120 per person | Minimum 10 guests

## First Course

Choice of two, same for all guests

**HUDSON VALLEY FOIE GRAS** Poached Figs, Port Wine Reduction, House Made Brioche

**SASHIMI TRIO** Chu Toro Ahi, Ora King Salmon, Hamachi, Wasabi Shio, Ponzu Dashi

**AHI TARTARE** Avocado Mousse, Crispy Garlic, Black Hawaiian Salt, Yuzu Gelée

**KIAWE GRILLED PROSCIUTTO DI PARMA WRAPPED MELON** Seasonal Melon,  
Ainahau Cabernet Pearls, Local Goat Cheese

**ALASKAN KING CRAB CAKE** Ewa Sweet Corn Succotash, Saffron Meyer Lemon Butter

**HOKKAIDO SCALLOPS** Roasted Beet & Garlic Puree, Ewa Sweet Corn, Ho Farms Tomato Confit

**KONA COFFEE CRUSTED MUSCOVY DUCK BREAST** Kiawe Charred Fennel & Endive, Ka'u Orange,  
Ewa Sweet Corn Polenta, Coffee-Port Wine Au Jus



## Salad Course

Choice of one, same for all guests

**HY'S FAMOUS TABLESIDE CAESAR SALAD** Herb Croutons, Blistered Ho Farms Tomato, Parmigiano-Reggiano,  
Kiawe Grilled Jidori Chicken Breast

**CHEF'S SIGNATURE LOBSTER "BOUQUET" SALAD** Ho Farms Cucumber & Tomato, Waipoli Greens, Lilikoi Vinaigrette

**ROASTED BEET SALAD** Candied Walnuts, Waipoli Greens, Local Goat Cheese, Hearts of Palm

**KIAWE GRILLED SPANISH OCTOPUS CARPACCIO** Mari's Garden Arugula, Ho Farms Tomato, Maui Onion, Saffron Oil

**DUCK CONFIT** Burgundy Fig, Poached Pear, Mari's Garden Baby Arugula, Micro Red Amaranth

**PRIME TENDERLOIN CARPACCIO** Gruyere, Crispy Caper, Frisee Blend, Daikon Oroshi



## Entrée

Choice of one, same for all guests

**ALL-NATURAL PRIME PETITE FILET MIGNON** Black Truffle Demi-Glace, Ali'i & Maitake Mushrooms, Aloun Farms Kale,  
Belgium Mashed Potato

**HALF RACK OF COLORADO LAMB** Port Wine Bordelaise, Grilled Broccolini, Molokai Sweet Potato Au Gratin

**MISOYAKI CHILEAN SEA BASS** Choy Sum, Kahuku Ogo, Roasted Kunia Baby Potatoes

**SEASONAL VEGETARIAN RISOTTO** Carnaroli, Saffron, Waimanalo Mushroom, Crispy Artichoke

## SURF-N-TURF

Petite Filet Mignon, Lobster Tail, Truffle Mashed Potato,  
Roasted Waialua Asparagus, Sauce Au Poivre



## Dessert

Choice of one, same for all guests

**DULCE DE LECHE MOUSSE** Caramelized Popcorn, Dark Chocolate Honeycomb, Butter Cookie Crumble

**SALTED PISTACHIO CRÉMEUX** Matcha Cookie Crumble, Hibiscus Gelée, Dehydrated Apricots

**AMARETTO CHEESECAKE** Burgundy Chocolate Ganache, Candied Orange, Roasted Sea Salt Almonds

**BLACK FOREST MOUSSE CAKE** White Chocolate Kirsch, Cherry Gelée, Black Pepper Cookie Crumble, Fresh Fig

**KONA COFFEE PANNA COTTA** Dark Chocolate Mousse, Mascarpone Cream, Kona Coffee Nibs, Toffee Crumble



# Sourcing

Catering by Hy's places a large emphasis on sustainability paired with a dedication to quality food. In order to promote these principles, we adopt a practice of local sourcing whenever possible. The following farms and businesses located in Hawaii allow us the opportunity to achieve our goals by providing us with in-season fruits and vegetables, sustainably raised products, and humanely raised meats and dairy. For their commitment to providing us with quality products that serve as the foundation of our menus, we believe they deserve recognition.

## FRUIT

FRANKIE'S NURSERY  
WAIMANALO, OAHU  
Pineapple

HAWAIIAN CROWN PLANTATION  
HONOLULU, OAHU  
Rainbow Papaya & Apple Banana

ALOUN FARMS  
HONOLULU, OAHU  
Assorted Fruits

BIG ISLAND FARMS  
HONOKAA, HAWAII  
Lychee & Dragon Eyes

## VEGETABLES

ALOUN FARMS  
HONOLULU, OAHU  
Assorted Vegetables

HAMAKUA MUSHROOM  
HAWAII ISLAND  
Mushroom

HO FARMS  
KAHUKU, OAHU  
Assorted Vegetables

MARI'S GARDEN  
MILILANI, OAHU  
Assorted Vegetables

## DAIRY

ISLAND GOAT DAIRY  
HONOKAA, HAWAII  
Cheese

SWEET LAND FARM  
WAIALUA, OAHU  
Cheese





# PLANNER GUIDELINES & POLICIES

**MENU SELECTIONS:** Catering by Hy's chooses to use seasonal and locally grown fruits and vegetables whenever possible. It is the Chef's priority to cultivate relationships with local farmers, anglers, and ranchers to provide a better and more sustainable product to deliver to our guests. Menu selections are subject to seasonality and availability. For large quantities, some items and/or preparation may be slightly varied.

Our published prices are revised periodically and are subject to change without notice. Prices will be confirmed up to 60 days prior to the date of the event.

Because of the logistical constraints associated with preparing for private events on our unique and beautiful island, we kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event orders will be issued for all organized food and beverage functions approximately 21 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event. Delays with specifications, beyond this time, may incur a 15% surcharge, to reflect the increased cost of product and labor.

**FOOD ALLERGY / SPECIAL MEALS:** In the event that any of the attending guests have food allergies, client shall inform Catering by Hy's of the names of such persons and the nature of their allergies, in order that Catering by Hy's can take the necessary precautions when preparing their food no later than 30 days prior to event. Catering by Hy's undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not gluten free we strive to provide gluten friendly options.

It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarian, vegan and guests with dietary restrictions or food allergies. Any special meal ordered less than five business days prior to the event will be charged to the Master Credit Card on File as an additional charge over and above the guaranteed number of meals. Kosher meals require a minimum 30 days prior notice.

Should client not provide the names of the guests and the nature of their food allergies, client shall indemnify and hold Catering by Hy's forever harmless from and against any and all liability or claim of liability for any personal injury that occurs as a direct result of our negligence or any of our representatives.

**GUARANTEE POLICY:** Catering by Hy's requires the final guaranteed number of attendees be communicated by Client to the Meetings and Special Events office no later than 12:00 p.m. Hawaii Standard Time, seven full days prior to the date of Event. If the guaranteed number is not provided, the billing will be for the number of persons for which the Event was originally booked.

An increase of attendance on the day of the event will result in additional costs and may be subject to substitution of alternate food and beverage product. Catering by Hy's will prepare for five percent (5%) above the guaranteed number of attendees, if requested by Client in advance.

**BUFFET SERVICE:** All breakfast, lunch, and dinner buffet meal functions require a minimum guarantee of 10 people. Meal functions falling under the minimum guarantee are subject to a \$500 production fee per buffet meal function under the minimum requirement.

Banquet buffets offer limited quantities of food and food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Buffets are designed for a two-hour time limit to preserve food safety and quality. An additional 30 minutes is available for \$15 per person or 1 hour for \$25 per person per hour for breakfast and lunch. For Dinner an additional 30 minutes would be \$30 per person or \$50 per person per hour.

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof.

All enhancements require a minimum purchase of continental breakfast and require a guarantee equal to the expected guest count.

**OPTIONAL CHOICE OF PLATED DINNER ENTRÉE SERVICE:** You may choose to offer your guests a pre-selected choice for their plated meal. We offer this service with a three-course meal minimum. Pre-Selected menus will be due a minimum of 30 days prior to the event. All meals will be charged at the highest priced meal. Pre-Selected counts must be provided by 12:00 PM Hawaii Standard time a minimum of 30 days prior to the event. The same vegetable and starch will be served with all entrees unless otherwise approved by the Executive Chef (*an additional fee and Labor may apply*).



Printed place cards (black or blue ink) must be provided for each guest indicating meal selection. Client provided place cards must be approved by the Meetings & Special Events Manager and/or Director of Events & Catering.

Additional labor may be requested in advance of the event for an additional fee.

**SERVICE STANDARDS AND PRICING:** We offer the numbers of servers noted below for each meal period / format included in the menu pricing and we are happy to provide additional staffing based on specific requests. One captain is required per every event and included in menu price. This captain could cover the server role depending on final menu selected.

- One Server per (25) Guests for Self-Service Buffet Breakfast and Lunch.
- One Server per (15) Guests for Plated Breakfast and Lunch.
- One Server per (20) Guests for Self-Service Buffet Dinner.
- One Server per (12) Guests for Plated Dinner.
- One Bartender per (75) Guests for Hosted Wine and Beer Bars.
- One Bartender per (50) Guests for Hosted Wine, Liquor, and Beer Bars.
- Two Bartenders per (100) Guests for Cash bars.

**BAR SERVICE:** If requested, we will offer full-service or general bar service, as well as tables service for alcoholic beverages. Our general bar service includes bartenders, ice (one pound of ice per guest or 1.5 pounds of ice per person if temperature is over 85 and venue conditions are very warm), bar equipment (no glassware), standard mixers, simple garnishes, and transportation. Standard mixers include tonic, club soda, cranberry juice, orange juice, 7-up, diet pepsi, and pepsi. Simple garnishes include wedges of lemon and lime. General bar service also includes walk-up flat-water service, which includes two 330 mL bottles of water per guest. We will provide you with a recommended ordering guide based on the answers to your beverage questionnaire. This package is simply for the service of the bar and alcohol needs to be delivered to the venue between 12:00 and 2:00 pm on the day of the event. Upgrades can be made to include sparkling water and other specific mixer selections and garnishes, such as ginger beer, flavored waters, pineapple, lemon twists, etc.

**TABLE WATER SERVICE:** If requested, we will offer table water service starting at \$5.00 per guest. Our table water service includes glass water goblets, pitchers, ice, and 16 oz of clean water per guest. Upgrades can be made to include specific brands of bottled flat or sparkling water.

**FOOD AND BEVERAGE POLICY:** Any and all guests may be asked to provide valid ID before being served alcoholic beverages. **Notice:** Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**MENU TASTING:** If requested, we will offer menu tastings. Tastings must be confirmed at minimum 30 days prior to event with 14 days required notice for tasting scheduling. Tasting for two guests is complimentary with finalized contract and deposit. Additional tasting portion will be priced at selected menu price.

**ALCOHOLIC BEVERAGES & SMOKING:** The City and County of Honolulu Liquor Commission issues and regulates the licenses for the sale and services of alcoholic beverages. Catering by Hy's is responsible for the administration of these regulations.

## MISCELLANEOUS CHARGES

**ADDITIONAL CAPTAIN:** \$30 per hour

**ADDITIONAL SERVER:** \$28 per hour

**ADDITIONAL BARTENDER:** \$28 per hour

**GENERAL BAR SERVICE:** \$5 per guest | **TABLE-SIDE WATER SERVICE:** \$5 per guest

**CARVER & CHEF ATTENDANTS:** \$40 per uniformed chef attendant per hour

**MENU CARDS:** Starting at \$5.00 each

**MEETINGS & EVENTS ENHANCEMENTS:** Our Catering & Events Team can create an exceptional experience for you and your guests. They can arrange for floral centerpieces, specialty linens, theme props, entertainment and ice sculptures that will make your event unforgettable.

