

**Intimate Wedding with Nine Course “Elevated Hawaiian”  
Tasting Menu  
12 Adults with Ceremony at the farm**

**Food – 12 adults** **\$1420**

Catering 9 course plated tasting menu (see attached)- \$110/person  
Wedding cake - \$100

**Beverage** **\$156**

BYOB package has no cost - Chef suggested wine pairings for tasting menu which client purchased  
Coffee (anuenue blend) / Tea Service (tea bags offered) - \$3/person  
Non-alcoholic pairings - \$40/guest (3 guests) - \$120

**Staff** **\$270**

Caterer - included in food pricing  
2 Staff for décor set-up, serving and clean up - \$18/hour for 7.5 hours - \$270  
Bartender for cocktail hour (one of three waiters will act as cocktail hour bartender)

**Linen and Place Settings** **\$167**

Vine runners for guest tables, staging linen for stations and napkins, place settings and glassware  
for all guests. - \$5/guest @ 25 guests - \$125  
Tablecloths - \$14/table (3 tables and 1 bar) - \$42

**Space and Décor Rental** **\$1125**

Half Day Full Farm Rental - Outdoor event space, use of all cooking space, propane, power and  
water. Indoor bathroom included. Also includes 5 farmhouse tables and 30 chairs. - \$750  
2.5 extra hours full farm rental - \$375

**Flowers** **\$135**

Flowers (for centerpieces and other décor) - \$100  
Bridal Bouquet - \$25  
Boutonniere - \$10

**Music** **\$300**

Bose Speaker provided by Sunshower – included  
Live Hawaiian musician playing ukelele music with hula dancer for ceremony and cocktail hour  
(1.5 hours) - \$300

**Coffee Wedding Favors** **\$60**

2 oz bags of Sunshower Coffee – client’s choice of roast - \$5 each (12 guests)

**Event Coordination** **All included**

Event coordination provided by Kate Hickey – including décor set-up and staff management

**Subtotal** **\$3,633.00**

**Tax** **\$151.13**

**Service charge (18% of food and bev)** **\$283.68**

**Total** **\$4,067.81**

# *Event Menu*

*By Chef Connor Butler*

## *Passed Appetizers*

*Smoked Salmon on pumpernickel with lemon  
Grape rolled in Triple Cream Brie and Walnuts*

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## *Seated Dinner*

*Amuse Bouche (raw Oyster with mignonette)*

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*Sake Marinated Hamachi Sashimi, Jalapenos, Yuzu Kosho Vinaigrette*

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*Kauai Prawn Poisson Cru, Lotus Root Chips, Tahitian Lime Air*

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*Local Kine Ahi Poke Bowl, Furikake, Rice*

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*Huli Huli Chicken, Pot-Mac-Salad*

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*Sous Vide and Seared Duroc Pork Belly, Ulu & Taro Gratin, KBS IMU Vinegar Gel*

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*Beef Tenderloin, baby onions and shiso chimichurri*

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*Haupia "Pina Colada"*

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*Wedding Cake (white cake, berry filling, white frosting – decorated with green accents)*

*Kona coffee/tea service*