



2024

EVENTS BY G.LION HAWAII



QUIORA

# EVENTS BY G.LION HAWAII

*Discover a world of extraordinary moments set against the breathtaking backdrop of the Pacific Ocean, right here at The Ritz-Carlton Residences, Waikiki Beach. Our open-air spaces offer panoramic views that will leave you in awe while our culinary team crafts tantalizing cuisines inspired by local ingredients and community collaborations.*

*Looking to host a corporate meeting, an intimate gathering, or a special occasion? Look no further than our versatile event spaces at La Vie, Quiora, and the exclusive Private Dining Room, The Horizon Terrace.*

*Make your next event an unforgettable and cherished memory. Reach out to us today, and let us guide you in creating a truly exceptional and memorable experience at Events by G.LION.*

- EVENT CONTACT
- NATASHALYNN AH NEE  
Event Coordinator  
1.808.729.9729  
natashalynn@glionhawaii.com



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# QUICK BITES

## CONTINENTAL

15 GUEST MINIMUM

Assorted Pastries & Breads | Seasonal Fruit Bowl  
Everything Bagel | *Lilikoi Butter, Fruit Jam, Cream Cheese*

## AFTERNOON SNACK

15 GUEST MINIMUM

Grilled American Cheese Bites | Local and Seasonal Fruit Platter  
Chef's Brown Butter Chocolate Chip Cookies | Lychee Panna Cotta with Berry Compote

## PM BREAK

15 GUEST MINIMUM

Grilled Truffled Cheese Bites | Housemade Macadamia Nut Brookies  
Tropical Fruit Tarts | Li Hing Mui Pineapple

## PLATTERS

SERVES 15

Assorted Pastry Platter  
Seasonal + Local Fruit Platter  
Lox & Bagels  
*"Everything Spice," Tomato, Onion, Caper, Cream Cheese, Hirabara Farms Greens*

## SANDWICHES

15 GUEST MINIMUM

Breakfast Sandwich + Fruit Cup  
*Prosciutto, Bacon, Egg, American Cheese*

Breakfast Sandwich + Potatoe  
*Prosciutto, Bacon, Egg, American Cheese*

*Prices And Menu Items Are Subject To Change.*

# BREAKFAST

## PLATED

PRICE PER ENTRÉE

### STARTER · CHOICE OF

Coconut Chia Seed Pudding | *Seasonal Fruit, Anahola Granola*

Local Fruit Bowl with Berries

### ENTRÉE · CHOICE OF

Farmer's Scrambled Eggs | *Roasted Peewee Potato, Double Smoked Bacon*

Custard French Toast | *Seasonal Fruit Compote, Creme Fraîche Whipped Cream*

House Buttermilk Pancake | *Lilikoi Butter, Seasonal Fruit Coulis*

Loco Moco | *Wagyu Patty, Hamakua Mushroom-Onion Gravy, Fried Egg*

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### OPTIONAL EXPERIENCES · ACTION STATION

#### Omelet & Egg Station

*(25 Guest Minimum | 2 Hour Minimum | Add-On: Uniformed Chef Attendant)*

#### Fresh Island Eggs Your Way

*Portuguese Sausage, Shrimp, Spinach, Mushroom, Onion, Bell Pepper, Cheddar Cheese, Mozzarella Cheese*

*Prices And Menu Items Are Subject To Change.*

# LUNCH

## PLATED

### STARTER · CHOICE OF

**Pasta Salad** | *Israeli Cous Cous, Ho Farms Cherry Tomato And Japanese Cucumber, Salami, Bocconcino Bocconcini, Olive, Red Wine Vinaigrette*

**Local Mixed Green Salad** | *Ho Farms Cherry Tomato, Cucumber + Radish Citrus Ricotta, Sherry Vinaigrette (Gluten-Free, Vegan/Vegetarian)*

### ENTRÉE · CHOICE OF

**Small Kine Farms Mushroom Tagatelle** | *Mushroom Coulis, Ricotta, Garlic Braised Kale, Truffle Cheese Sauce.*

**Catch Of The Day** | *Herb Marinated Catch Of The Day. Ho Farms Eggplant + Tomato Caponata, Olive Tapenade Citrus Butter*

**New York Strip** | *6oz Prime Grade New York Strip, Garlic-Herb Butter, Grilled Broccolini*

### DESSERT · CHOICE OF

**Blood Orange Mousse Cake** | *Basil Ginger Coulis, Laie Vanilla*

**Honoka'a Chocolate Decadence** | *Port Luxardo Cherries, Coconut Sabayon*

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*Begin with Passed Canapés or Canapé Display.*

*Add an Action Station To Add to Your Guest's Experience.*

*Add Beverages To Your Event · Champagne Toast and Custom Craft Cocktails Available + More.*

*Please Inquire About Beverage Pairings.*

*Prices And Menu Items Are Subject To Change.*

# DINNER

## PLATED

### STARTER · CHOICE OF

Local Mixed Green Salad | *Ho Farms Cherry Tomato, Cucumber + Radish Citrus Ricotta, Sherry Vinaigrette (Gluten-Free, Vegan/Vegetarian)*

Boccocino Burrata | *Caponata Chutney, Ho Farms Cherry Tomato, Cucumber, Eggplant*

Pier 38 Spicy Ahi Poke | *Ho Farms Cucumber + Radish, Lemon. Caper, Chili Crisp*

Lump Crab Cake | *Emon Caper Aioli, Corn Relish, Mixed Greens*

### ENTRÉE · CHOICE OF

Catch Of The Day | *Herb Marinated Catch Of The Day, Ho Farms Eggplant + Tomato Caponata, Olive Tapenade Citrus Butter*

Ludovico Farms Chicken | *Grilled Half Chicken, Roasted Vegetable Roasted Vegetable Quinoa Salad, Italian Dressing, Asparagus.*

Braised Short Rib | *Red Wine Braised Short Rib. Lentil Stew. Red Wine Braised Short Rib. Lentil Stew. Roasted Vegetables. Bone Marrow Butter. (Gluten-Free)*

Snake River Farms American Wagyu Bistecca | *12 Oz Ribeye. House Steak Sauce. Bagna Càuda. grilled Broccolini.*

### DESSERT · CHOICE OF

Calamansi Tart | *Macadamia Nut Praline, Kaffir Lime, Toasted Meringue*

Honoka'a Chocolate Decadence | *Flourless Chocolate Cake, Coconut Crema, Luxardo Port Cherry*

Mango Kaffir Lime Cheesecake | *Haupia, Macadamia Nut Crunch*

Lychee Rose Cake | *Almond Biscuit, Raspberry, Brachetto Gelée*

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*Begin with Passed Canapés or Canapé Display.*

*Add an Action Station To Add to Your Guest's Experience.*

*Add Beverages To Your Event · Champagne Toast and Custom Craft Cocktails Available + More.*

*Please Inquire About Beverage Pairings.*

*Prices And Menu Items Are Subject To Change.*

# EXPERIENCE ENHANCEMENTS

## CRAVING STATIONS

25 GUEST MINIMUM

GUEST FAVORITES WITH G.LION TOUCH

*(Uniformed Chef Attendant Available)*

- Herb and Garlic Roasted Rack of Lamb | *Red Wine Jus, Mint Jelly (16 guests)*
- Guava Glazed Ham | *Honey-Mustard Cream Sauce, Hawaiian Dinner Roll (25 guests)*
- Alaea Salt Crusted Rib Roast | *Au Jus, Creamy Horseradish (30 guests)*
- Kurobuta Braised Pork Belly | *Hoisin BBQ, Picked Cucumber, Steamed Bun (35 guests)*
- Rigatoni Ala Rota | *Fresh Made Pasta, Parmigiano-Reggiano, Pepper (35 guests)*

## CUSTOM CAKES

G.LION BAKESHOP · CAKES FOR ANY OCCASION

*(Inquire for Pricing - Includes: Chocolate Cake Plaque & Cake Box)*

### FLAVOR

- Classic | *Vanilla Chiffon with Buttercream · Choice of Vanilla, Strawberry or Chocolate*
- Calamansi Coconut | *Chiffon Cake, Calamansi Curd Filing, Coconut Whipped Cream Frosting, Coconut Flakes*
- Strawberry Shortcake | *Chiffon Cake, Fresh Strawberries, Whipped Cream Frosting*
- Honoka'a Chocolate Decadence | *Award Wining Honoka'a Chocolate Flourless Cake, Dark Chocolate Mirror Glaze (GF)*

### SIZE & PRICING

- 4" Round (4" Tall) - *Serves 4 guests*  
Frosting · \$56 - \$78 | Fondant · \$86 - \$108
- 6" Round (5" Tall) - *Serves 12 Guests*  
Frosting · \$78 - \$104 | Fondant · \$118 - \$130
- 2-Tier (4 x 3" + 6 x 5" Round) - *Serves 16 Guests*  
Frosting · \$208 - \$230 | Fondant · \$258 - \$280
- 1/4 Sheet Cake (9" x 12" x 3") - *Serves 25 - 30 Guests*  
Frosting · \$133 - \$155 | Fondant · \$178 - \$200

### CUSTOMIZATION

*Please Inquire for Custom Cakes*

*Prices And Menu Items Are Subject To Change.*



# HORS D'OEUVRE

## ARTISAN BITES

25 PIECES MINIMUM

*Displayed Canapés For Guests to Enjoy Throughout the Evening or Before Your Dinner Begins.*

*Please Inquire about Passed Canapés - Additional Service Fee Pending Guest Count.*

### CHILLED

Pier 38 Spicy Poke | *Ho Farms Cucumber + Radish. Lemon. Caper. Chili Crisp*

Truffled Brie Crostini | *Seasonal Fruit, Manoa Honey*

### HOT

Petite Lump Crab Cake | *Mixed Green Salad, Lemon Caper Aioli, Corn Relish*

Roasted Pork Bao | *Micro-Greens, Pickled Vegetables, Soy Chili Glaze*

Chicken Satay | *Turmeric, Coriander*

Hamakua Mushroom Arancini | *Mozzarella, Tomato Sauce*

Bacon Wrapped Scallop | *Honey Butter Crisp*

**\*PLEASE INQUIRE FOR MORE VEGAN/VEGETARIAN OPTIONS\***

### PLATTERS · SERVES 15

Cheese & Charcuterie | *Assorted Meats & Cheeses, Selection of Breads or Crackers*

Fruit Platter | *Assorted Seasonal Fruits*

*Prices And Menu Items Are Subject To Change.*

# HORS D'OEUVRE

## SWEET BITES + DISPLAYED APPETIZERS

25 PIECES MINIMUM

*Displayed Canapés For Guests to Enjoy Throughout the Evening or Before Your Dinner Begins.*

*Please Inquire about Passed Canapés - Additional Service Fee Pending Guest Count.*

### SWEET

Tropical Fruit Tartlets | *Calmans Curd, Poached Pineapple, Wine Gelée*  
Apple Banana Financier | *Dark Chocolate, Citrus Zest, Macadamia Nuts*

Housemade Macadamia Nut Brookies

Tropical Tapioca | *Seasonal Fruits (Vegan, Gf)*

Lychee Rose Cake | *Almond Biscuit, Raspberry, Brachetto Gelée*

Madeleines | *Assorted Flavors*

Honoka'a Chocolate Decadences | *Honoka'a Chocolate, Cocoa Nibs*

Kulolo Truffles | *Kulolo, Blueberry, Earl Grey*

Matcha Mousse | *Sablé, Raspberry Jam, Laie Vanilla*

French Macarons | *Assorted Flavors (Add On: Edible Print Logos +\$2 Per)*

Decorated Sugar Cookies | *(Add On: Edible Print Logos +\$2 Per)*

*Prices And Menu Items Are Subject To Change.*

# BEVERAGE

*Tailor your Beverage Package to Suit any Event.*

*All Selections Based on Seasonal Availability. Please Inquire to Create Your Beverage Package.*

## WINE · PRICE PER BOTTLE

House Wine Selections | *Choice of Red, White, or Sparkling*

Deluxe Wine Selections | *Choice of Red, White, or Sparkling*

Premium Wine Selections | *Choice of Red, White, or Sparkling*

Specialty Sake 'Pavillon' | *Tanaka 1789 x Chartier Sake · G.LION Private Label*

Champagne

## EXPERIENCE · EVENING TOAST

*Let's Raise A Glass Together*

Sparkling Wine Toast | Champagne Toast

## COCKTAILS · PRICE PER SERVING

Well Selection | *Vodka, Rum, Tequila, Bourbon*

Premium Spirits | *Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Brandy*

*Mixers with Purchase of Spirits · Pepsi, Sprite, Club Soda, Orange Juice, Cranberry Juice*

Specialty Cocktail | *Craft Cocktails featured on our Menus at La Vie and Quiora and Hy's Steak House*

## EXPERIENCE · CUSTOM COCKTAIL · \$21 PER SERVING

*Commemorate any Occasion! Work with our Beverage Team to design your specialty drink for the evening - from your choice of Flavors, Colors, Ice Stamps or Specialty Garnishes.*

## BEER

House Beer | *Kona Light and Other Domestic*

Premium Beers | *Kalihi Beer, Echigo, Seasonal Craft Brewery Selections*

## ZERO PROOF

Non-Alcoholic Beers

Specialty Mocktail | *Zero Proof Selections featured on our Menus at La Vie and Quiora and Hy's Steak House*

*Prices And Menu Items Are Subject To Change.*

# MENU TASTINGS

*Our chefs can provide menu tastings to help create your desired menu for your event.*

**Definite Event** | *Up to 2 guests will be charged half the price of the menu, any additional will be charged full price.*

**Tentative/Prospect Event** | *Will be charged the full price of the menu, per guest.*

*All tastings will have a 25% service charge added to their final bill.*

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# CUSTOM MENUS

*Indulge in a personalized culinary journey tailored to your tastes and preferences.*

*Join forces with our G.LION HAWAII chefs at La Vie, Quiora and Hy's Steak House to curate a bespoke menu that will leave your guests in awe.*

# BUYOUT · POLICIES

- **MENU SELECTIONS**

*Final menu selections are due no later than 12:00 PM Hawaii Standard Time, 2 weeks prior to the event.*

- **GUARANTEED GUEST COUNT**

*A guaranteed guest count is required no later than 12:00 PM Hawaii Standard Time, 1 week prior to the event.*

- **ALLERGY & DIETARY RESTRICTIONS**

*All guest dietary restrictions and allergies must be confirmed 1 week prior to your event. We will try our best and it is not guaranteed that we are able to accommodate all allergies and dietary restrictions on the day of the event. For any additional meals requested by the host on the day of the event will be charged.*

- **BEVERAGES**

*All beverages are charged based on consumption and are additional to any set menu. Last call for beverages is 30 minutes before events end.*

*\*There are no "All You Can Drink Packages."*

- **HOSTING:**

**Open Bar:** *Client sets no restrictions on what guests can order.*

**Select Bar:** *Client selects beverages, liquor(s), wine(s) and non alcoholic beverages.*

**Dry Bar:** *Client offers only non-alcoholic beverages.*

**Corkage Fee:** *Wines not listed on our wine list will have a corkage fee as follows:*

*\$50 per standard 750 ml*

*\$100 per magnum 1500 ml bottle, limited to (3) bottles*

**Corkage Fee:** *Wines listed on our wine list will have a corkage fee as follows:*

*\$60 per standard 750 ml*

*\$120 per magnum 1500 ml bottle*

- **NON - HOST:**

**Cash and Carry:** *Guests pay for their own drinks.*

- **OUTSIDE FOOD**

*- Outside food is not permitted, unless they are packaged for a party favor.*

- **CAKES - CAKE-AGE FEE:**

*- Outside desserts are welcome with a charge of \$4 per guest.*

*- Guests may opt-in to In-House Cakes through G.LION BAKESHOP - please inquire about our offerings.*

- **TAX & SERVICE:**

*Hawaii State Tax of 4.712% and a Service Charge of 25% will be added to the final bill.*

# BUYOUT · POLICIES

- **DECOR**
  - Quiora offers basic table settings and black linen napkins.
  - Horizon Terrace offers white tablecloths and black napkins.
  - Table décor and balloons, floral arrangements are allowed and may be delivered directly to the restaurant during our normal hours of operation. Please notify G.LION HAWAII Event Coordinator.
  - \*Open flames, glitter and confetti are not allowed.
  - Any decor is subject to Manager's approval.
  - No overnight storage, all items must be removed at the end of event.
- **LIVE MUSIC/DJ**
  - 1 Person Singer/Acoustic or Piano Player is permitted.
  - \*Amplified music is not permitted - please inquire for any questions.
- **PARKING**
  - Complimentary valet parking is available through the Ritz-Carlton Residences for up to 4 hours with validation.
  - \*There may be additional valet fees that are charged based on additional staffing that may be needed for an event.*
- **AUDIO VISUAL**
  - A Projector, Corded Microphone, and Screen are available through the Horizon Terrace with a \$250.00 Usage Fee. *\*Event hosts are responsible for any damages.*
- **OUTSIDE VENDORS (OUTSIDE VENDORS ARE ALLOWED)**
  - The Ritz-Carlton Residences requires all vendors that will be conducting business on property and utilizing service elevators to provide a Certificate of Insurance. We ask to please submit 2 weeks prior to the event.
  - Failure to not submit COIs, the vendor will not be allowed on the property. *\*Requirements will be provided by the G.LION HAWAII Event Coordinator.*
  - Event host is responsible for their vendors in the event of damages incurred to the property and space.
  - Event host must provide names and loads in time for their vendors and it will be submitted to the Ritz-Carlton Residences security.
  - All vendors must check in with the Ritz-Carlton Residences security. *\* A valid ID is required upon check-in. Vendors must vacate the property by 11:00 PM and return visitor passes to the Ritz-Carlton Residences security.*

# BUYOUT · EVENT SPACES QUIORA

- **Capacity: 70**  
**Food & Beverage Minimum: Inquire Within**  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

**Room Maintenance Fee: \$300.00**

11:00 AM - 3:00 PM  
Lunch (Monday- Sunday)

5:00 PM - 10:00 PM  
Dinner (Monday- Sunday)

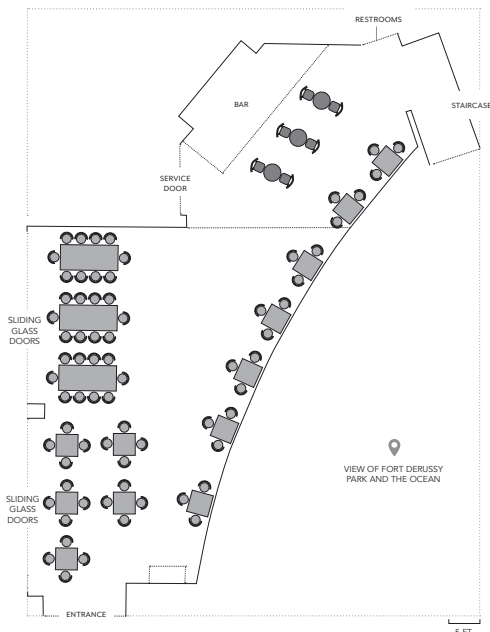
**Custom Layouts: To Be Discussed With Event Coordinator**  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

**Set Up Times: Set Up Times are at Management Discretion**

Lunch: 9:00 AM | Dinner: 3:00 PM



## QUIORA DINING ROOM



# BUYOUT · EVENT SPACES HORIZON TERRACE

- Capacity: 65

**Food & Beverage Minimum:** Inquire Within  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

**Room Maintenance Fee:** \$300.00

11:00 AM - 3:00 PM  
Lunch (Monday- Sunday)

5:00 PM - 10:00 PM  
Dinner (Monday- Sunday)

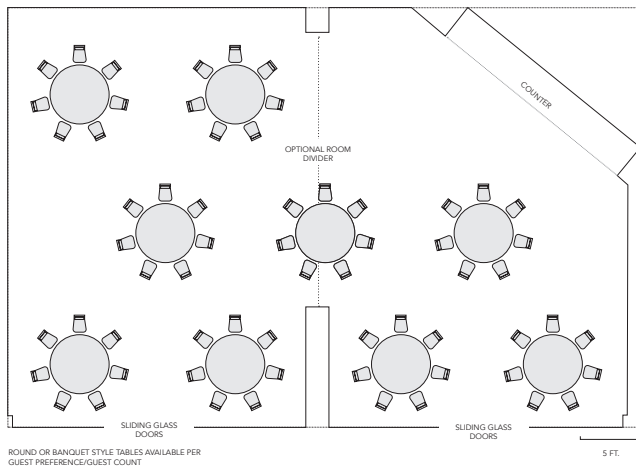
**Custom Layouts:** To Be Discussed With Event Coordinator  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

**Set Up Times:** Set Up Times are at Management Discretion

Lunch: 9:00 AM | Dinner: 3:00 PM



**HORIZON TERRACE**





# BUYOUT · EVENT SPACES QUIORA + HORIZON TERRACE

- Capacity: 120  
Food & Beverage Minimum: Inquire Within  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

Room Maintenance Fee: \$300.00

11:00 AM - 3:00 PM  
Lunch (Monday- Sunday)

5:00 PM - 10:00 PM  
Dinner (Monday- Sunday)

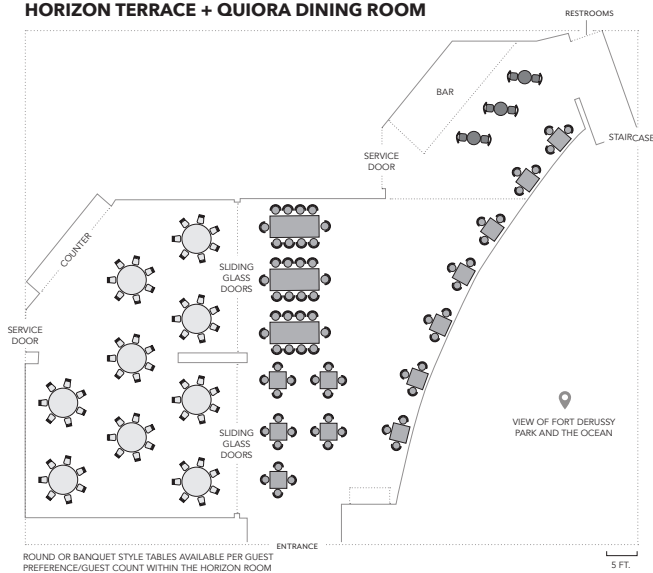
Custom Layouts: To Be Discussed With Event Coordinator  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

Set Up Times: Set Up Times are at Management Discretion

Lunch: 9:00 AM | Dinner: 3:00 PM



**HORIZON TERRACE + QUIORA DINING ROOM**



# BUYOUT · EVENT SPACES LA VIE

- Capacity: 55  
Food & Beverage Minimum: Please Inquire  
*Exclusive of 25% Service Charge & 4.712% Hawaii State Tax*

Dinner Only 5:00 PM - 10:00 PM

Custom Layouts: To Be Discussed With Event Coordinator  
*\*Removing Existing Tables or Chairs will Incur Moving Fees*

Set Up Times: Earliest Possible - 3:00 PM



## LA VIE FLOOR PLAN

