



# EVENT: Stageside VIP™ Dinner & Show

**Exciting VIP treatment, popular with incentive groups.**  
 Primetime VIP Stageside Buyout for Minimum 120 – Maximum 230 Persons; 5:30 – 9:30PM; Dark Fridays  
 Suggested retail price: \$156.00 per person

### THE SHOW

**Brand new Waikiki's Biggest Show®** features a “**Hawaiian Journey**” from 1920s to current through powerful performances of music and dance by artists, *hula*, **fire knife** dancers and amazing musicians in our concert quality 750-seat premier theater. Nightly show time 8:00PM. **Dark Fridays.**

### MENU & BEVERAGE

- **Menu:** 4-Course **Maine Lobster, Wild Salmon Dinner and Tenderloin of Beef Dinner.** *Party Pupus* at VIP welcome reception; **Nova Scotia Maine Lobster with Rainbow Salad** of local baby greens, heart of palm, yellow beets, vine-ripened tomatoes and cucumbers with housemade *lilikoï* “*champagne*” dressing; **Wild Alaskan Salmon & Tenderloin of Beef** with sautéed fresh seasonal vegetables and black truffle mashed potato; **Pineapple Delight** by IL Gelato® with macadamia nut crumble and toasted coconut. Served with sweet bread dinner roll freshly baked by Elvin’s Bakery®, butter, Freshly Brewed Kona Blend coffee by Hawaiian Paradise Coffee® and tea. **Alternative Entrées** of fish, chicken or vegan available with 24 hours notice.
- **Beverage:** 2 **Super Premium Beverages** (Original E Komo Mai Tai® and 1 Drink Ticket for a super premium beverage of your choice) OR **Hosted Super Premium Bar at Additional Charge.**

### INCLUSIONS

- **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.
- **Popular Kids Program:** Kids will love the “Treasure Hunt” and award!

### FACILITIES

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

### SAMPLE SCHEDULE

5:30PM	Door Opens
5:45 – 6:30PM	Seated stageside for Own Program (Original E Komo Mai Tai® or Cocktail Reception at VIP Lounge)
6:30 – 8:00PM	Dinner Service in Stageside VIP Area
8:00 – 9:15PM	Waikiki’s Biggest Show®, New “Rock-A-Hula®”
9:15 – 9:30PM	Meet&Greet® with Cast Members

### EVENT ENHANCEMENTS

- **Hollywood Awards® (RHE6):** \$17,000.00 set price with full use of stage; 2 hours before 4:00PM.
- **Exclusive Round-trip Transportation (price per person):** From Waikiki \$20.00; From Ko Olina / Kahala \$39.00. Additional usage fee applies for some hotels.
- **Orchid Lei by Hula Dancer:** \$15.00 per person (min. of 20 persons). A Hawaiian tradition! Fresh flower *lei* greeting by our lovely *hula* dancer.
- **Souvenir Photo Service:** \$25.00 per person (min. of 20 photos). Photo in Rock-A-Hula® logo album with our dancers.
- **Premium Wine Bar:** For wine connoisseurs, select from our vintage wine list.

### ADDITIONAL NOTES

- **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. Price and contents subject to change.
- **Force Majeure and Others:** See Event contract.
- **Closed Days:** 7/4 and 12/11/20 – 12/13/20 for maintenance.



5:45PM Own Program  
 6:30PM Dinner in Stageside VIP Area  
 8:00PM Show Time for "Rock-A-Hula®"  
 9:15PM Meet&Greet®

# Stageside VIP™ EVENT

Two super premium beverages  
 (Original E Komo Mai Tai® and one  
 Drink Ticket) OR Hosted Super  
 Premium Bar of quality liquors.

## 4-Course Maine Lobster, Wild Salmon & Tenderloin of Beef Dinner



### VIP Welcome Reception

Trio of Hawaiian Potato Chips  
 Fresh Maui Gold® Pineapple Prosciutto Skewers,  
 Fresh Fruit Flower  
 Macadamia Nuts

### Nova Scotia Maine Lobster with Rainbow Salad

Local Baby Greens, Heart of Palm,  
 Yellow Beets, Vine-Ripened Tomatoes & Cucumbers  
 with Housemade Lilikoi "Champagne" Dressing  
 Lemon, Wasabi Cocktail Sauce

### Wild Alaskan Salmon & Tenderloin of Beef

Sautéed Fresh Seasonal Vegetables,  
 Black Truffle Mashed Potato

### Pineapple Delight

by IL Gelato®,  
 Macadamia Nut Crumble & Toasted Coconut

Sweet Bread Dinner Roll Freshly Baked by Elvin's Bakery®, Butter  
 Freshly Brewed Kona Blend Coffee  
 by Hawaiian Paradise Coffee® & Tea

Alternative Entrées available with 24 hours notice.

#### Chicken



Grilled Rosemary  
 Olive Oil Chicken

#### Vegan / Gluten-Free



Rainbow Salad



Grilled Spice Tofu Steak  
 & Portobello Mushroom  
 Spanish Rice



Hawaiian Rainbow Sorbet  
 & Fresh Berries

