



SKY



SKY IS THE LIMIT

SKY Waikiki, rooftop bar, restaurant & nightclub, sets a lofty standard for private events, offering unparalleled panoramic views of the Waikiki coastline, an intimate vantage point of Diamond Head perched in the distance, and the sun setting over the city lights of Honolulu glittering 19 stories below.

SKY Waikiki spans 7,000 square feet of beautifully unique space, perfect for any corporate or private event. Whether it's our SKY Deck overlooking the Pacific Ocean and famous Kalakaua Avenue, or the pulsing SKY Lounge complete with a state-of-the-art 4k Video Wall, this venue is designed to entice and entertain. As *the* premier event destination on Oahu, SKY Waikiki welcomes parties from 30 to 400 people, and everything in between.

Enjoy custom food and cocktail menus, full of variety, that will tantalize any taste buds. We encourage you to think boldly and personalize your event with signature cocktails, designed by Director of Mixology Jen Ackrill, that will compliment your customized menu by Executive Chef, Lance Kosaka. Our expert consultants and staff are at your service and ready to assist you in planning the perfectly unforgettable event.

2270 Kalakaua Ave #1800 • Honolulu, Hawaii
(808) 979-7591 • skywaikiki.com



LOCATION

Waikiki Business Plaza, 19th Floor
2270 Kalakaua Avenue
Honolulu, HI 96815

HOURS

Sun, Tue - Thu • 5pm - 11pm
Fri & Sat • 5pm - 9pm

CONTACT

events@skywaikiki.com
(808) 979-7591 • skywaikiki.com



EXECUTIVE CHEF

Lance Kosaka

DIRECTOR OF MIXOLOGY

Jen Ackrill

SQUARE FOOTAGE

7,000 sq. ft. of interactive,
indoor/outdoor rooftop space
See floor plan for details



PARKING

Complimentary validated self parking in
the Waikiki Shopping Plaza

CAPACITY

400

SPECIAL FEATURES

- DJ sound system with full surround sound capabilities
- 4k high-definition video wall, perfect for branding corporate or private events



EVENT PRICING

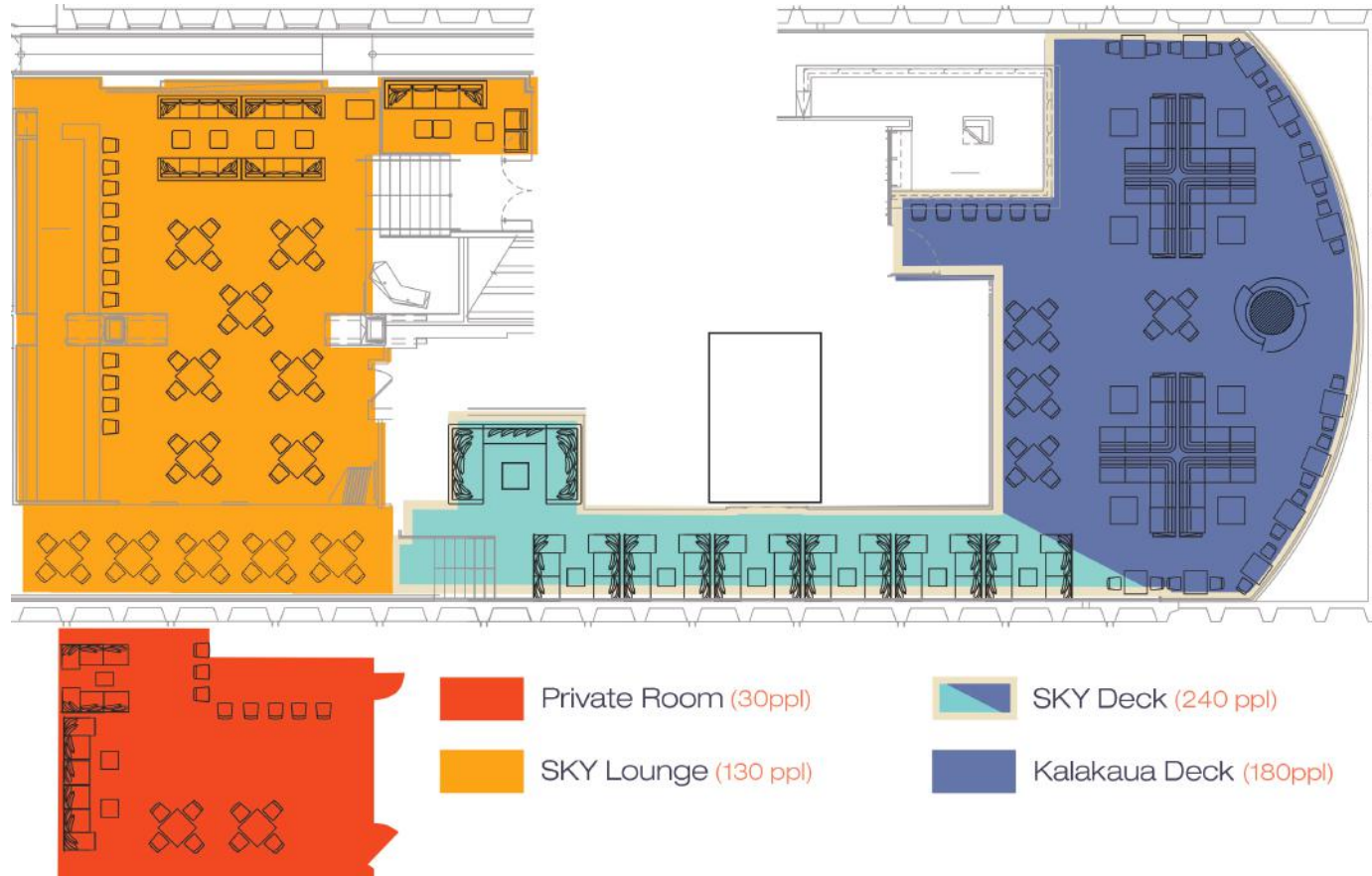
AREA	CAPACITY	Food and beverage minimum
		FRI, SAT
SKY Lounge	130	6,000 1,000 for each additional hr
Kalakaua Deck	180	10,000 1,500 for each additional hr
SKY Deck	240	12,000 1,500 for each additional hr
Private Room	30	4,000 1,000 for each additional hr
SKY Waikiki (Complete venue buyout) Based on a 4-hour minimum	400	30,000 2,500 for each additional hr

Food and beverage minimum

FRI, SAT

Based on a 2-hour minimum

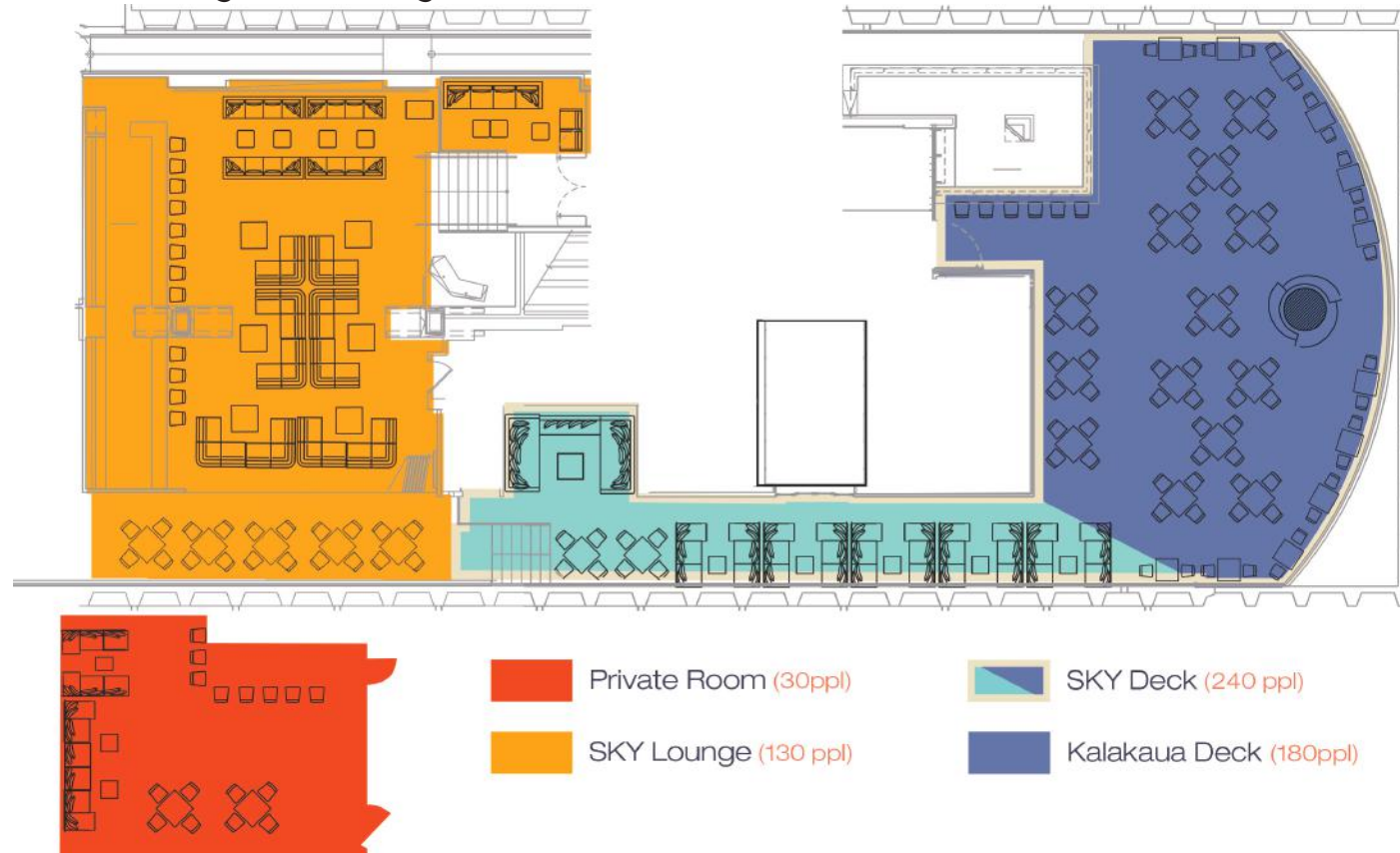
Food and beverage minimum guarantees are **EXCLUSIVE** of Hawaii General Excise Tax and 18% service charge.



EVENT PRICING

AREA	CAPACITY	Food and beverage minimum
		SUN, TUE, WED, THU
SKY Lounge	130	5,000 1,000 for each additional hr
Kalakaua Deck	180	8,000 1,500 for each additional hr
SKY Deck	240	10,000 1,500 for each additional hr
Private Room	30	4,000 1,000 for each additional hr
SKY Waikiki (Complete venue buyout) Based on a 4-hour minimum	400	20,000 2,500 for each additional hr

Food and beverage minimum guarantees are EXCLUSIVE of Hawaii General Excise Tax and 18% service charge.



VANILLA SKY

45 per person

Choice of 5 items

Hummus & Harissa Vegetables

roasted vegetables with hummus and harissa

Watermelon, Mint & Feta Skewer

Marinated Mozzarella Ball

local tomatoes, nicoise olives, basil, and balsamic reduction

Chicken Pot Sticker

crispy chicken potstickers with hoisin sriracha sauce

Green Papaya Salad

Vietnamese-inspired green papaya and lemongrass shrimp

BLUE SKY

60 per person

Choice of 7 items

Everything from VANILLA SKY +

Big Island Smoked Pork Pizza

grilled pizza with Big Island smoked pork, sautéed onion, kabayaki, and chili sauce

Mushroom & Mascarpone Pizza

grilled pizza with truffled ali'i and button mushrooms, caramelized onions, and mascarpone cheese

Filipino Pork Taco

slow cooked pork belly with mung bean puree and tomato relish, served on top of a corn tortilla

SKY Ahi Poke

ahi poke with bubu arare

Crab Dip Crostini

blue lump crab salad on a crostini

Cold Soup

chilled local tomato soup with parmesan foam

Spring Roll

vegetable spring rolls with sweet chili sauce

Potato Croquette

“loaded” potato croquettes with bacon, chives, cheddar, and sour cream

Thai Chicken Bite

grilled Thai-inspired chicken with coconut, kaffir, and lemongrass

Spicy Meatball

beef meatballs and spicy tomato sauce

Bacon Tomato Avocado Bite

crispy bacon and avocado puree with Ho Farms tomato on a crostini

Smoked Salmon on Endive

smoked salmon on endive spoon with chives, capers, and dill crème fraiche

Indonesian Black Pepper Striploin

striploin served with an Indonesian black pepper sauce - poke style (served room temperature)

Kurobuta Andagi

andagi-battered kurobuta sausage with spicy ketchup and dijon mayo

Crab Cake

blue lump crab cake with house-made tartar sauce

DESSERT

Mini Passion Fruit Tart

Blueberry Cheesecake Cup

vanilla cheesecake with blueberry sauce and graham cracker crust

Chocolate Strawberry

fresh strawberry covered in dark chocolate

Mini Cupcake (Choice of 2 flavors)

vanilla bean, banana with Frangelico cream, chocolate with vanilla bean cream, and red velvet

DESSERT

Deep Fried Double Stuffed Oreo

Banana Lumpia

fresh banana, cinnamon, and brown sugar in a deep fried lumpia

Key Lime Parfait

key lime parfait with vanilla bean whip cream and graham cracker crust

Dark Chocolate Cremeaux

dark chocolate cremeaux with salted peanut crumble

ENDLESS SKY

75 per person
Choice of 9 items

Everything from VANILLA & BLUE SKY +

Shrimp Cocktail

poached shrimp with rocotto cocktail sauce

Oysters on the Half Shell

soy ceviche sauce, cilantro, and red jalapeño

Popcorn Shrimp

fried shrimp with kabayaki mayo and amaranth furikake crust

Miso Butterfish

yuzu kosho miso marinated black cod with tofu togarashi sauce and wild puff rice

Lobster Soup

warm Kona lobster and truffled cauliflower soup

Lobster Green Goddess

bite-sized poached Kona Cold lobster with creamy tarragon vinaigrette

Lamb Lollipop

sea salted lamb lollipop

Scallop

with corn and bacon, curry oil, and balsamic syrup

Surf and Turf Taco

soy-braised short rib with shrimp and corn relish, served on top of a corn tortilla

DESSERT

Liqueur-Infused Acai Cup

Grand Marnier strawberries, fresh bananas, granola, and Grand Marnier strawberry reduction

Liqueur-Infused Mini Cream Puff

flavored with Baileys, Frangelico, and Kahlua liqueur

Mini Chocolate Lava Cake

warm chocolate cake made with Grand Marnier

SKY PLATTERS

Large platter serves up to 20 people

Local Vegetable Crudit  Platter

a bountiful array of fresh, seasonal vegetables, served with ranch and Caesar dressing
108

Caesar Salad

Kula romaine lettuce with house-made Caesar dressing, parmesan, and toasted croutons
108

Cheese Platter

selection of imported and domestic cheeses, with dried fruit, crackers, and local honey
146

Seasonal Fruit Display Platter

featuring local fruit
108

Charcuterie

a selection of traditional cured meats accompanied by cornichons, Dijon and stone-ground mustards
160

Grilled Ahi Salad

grilled ahi, Ma'o Farms sassy mix and watercress with soy milk panna cotta and soy lime dressing
120

Sashimi Assortment

mp

Crab Legs (seasonal)

mp

Lobster Tails (seasonal)

mp

**BEVERAGE
PACKAGES**

SKY RISE

20 per person*

Domestic Beer
House Wine
Soft Drinks

SKY BOUND

25 per person*

SKYTai
Bahama Mama
Blue Hawaii
Skinny Beach
Toki Highball

Well Spirits
Domestic & Imported Beer
House Wine
Soft Drinks

SKY HIGH

30 per person*

SKYTai
Bahama Mama
Singapore Sling
Skinny Beach
Blue Hawaii
Kohana Daiquiri
Jet Lag Jet Fuel
Toki Highball
No Way, Frosé!

Select Premium Spirits
Domestic & Imported Beer
House Wine
Soft Drinks

SKY STRATOSPHERE

50 per person*

Choice of 4 personalized
cocktails, crafted by
Mixologist, Jen Ackrill

Select Premium Spirits
Domestic & Imported Beer
House Wine
Soft Drinks

ADD ONS

**Premium Wine
Upgrades**

5 per person*

Caposaldo Pinot Grigio
Angeline Pinot Noir

**Premium Wine
Upgrades**

10 per person*

Caposaldo Pinot Grigio
Cakebread Chardonnay
Angeline Pinot Noir
St Supery Rutherford Merlot

*All Beverage Packages are priced per
person, per hour

2270 Kalakaua Ave #1800 • Honolulu, Hawaii
(808) 979-7591 • skywaikiki.com



**BANQUET
MENUS**

\$65 MENU

AMUSE

Fresh Ahi
poke spoon

STARTER

Ma'o Farms Organic Greens
with a white wine vinegar and shallot
dressing

ENTREE (CHOICE OF ONE)

Salmon
miso and yuzu glazed

Short Ribs
soy miso braised

DESSERT

Vanilla Bean Cheesecake
graham crumble and fresh fruit

\$85 MENU

CANAPES

Chilled Roasted Tomato Soup
parmesan foam, truffle oil

Kona Cold Lobster
with green goddess emulsion

Mushroom Arancini
with truffle coulis

STARTER

Ma'o Farms Organic Greens
with a white wine vinegar and shallot
dressing

ENTREE (CHOICE OF ONE)

Salmon
miso and yuzu glazed

Short Ribs
red wine braised

DESSERT

Dark Chocolate Cremeaux
salted peanut crumble, frozen raspberry
bits

\$120 MENU

CANAPES

Chilled Roasted Tomato Soup
parmesan foam, truffle oil

King Crab Legs
with uni butter

Mushroom Arancini
with truffle coulis

STARTER

Seafood Salad

Chilled Kona Cold Lobster
with shrimp and ahi green goddess
dressing

FISH COURSE

Steamed Onaga
Chinese style

MEAT COURSE

Pan-Roasted Prime Striploin
"wafu style"

DESSERT

Chocolate Cake
lilikoi curd, dark chocolate mousse,
candied mac nuts



ADDITIONAL AMENITIES

At SKY Waikiki, our service-oriented staff will assist you with special event details and additional services by working closely with you to ensure all your needs are met.

Event Photographer / Videographer
Live music entertainment
Branding via signage, video wall, and more
Audio / Visual enhancements

Personalized menus
Customized layout
Décor
Outdoor firepit
Rooftop tent

Please contact our Special Events team for pricing and more information regarding customizable amenities.

Special Events:

events@skywaikiki.com
(808) 979-7591

*A certificate of insurance is required for all outside vendors.



2270 Kalakaua Ave #1800 • Honolulu, Hawaii
(808) 979-7591 • skywaikiki.com