



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 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, 19<sup>th</sup> 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

## 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

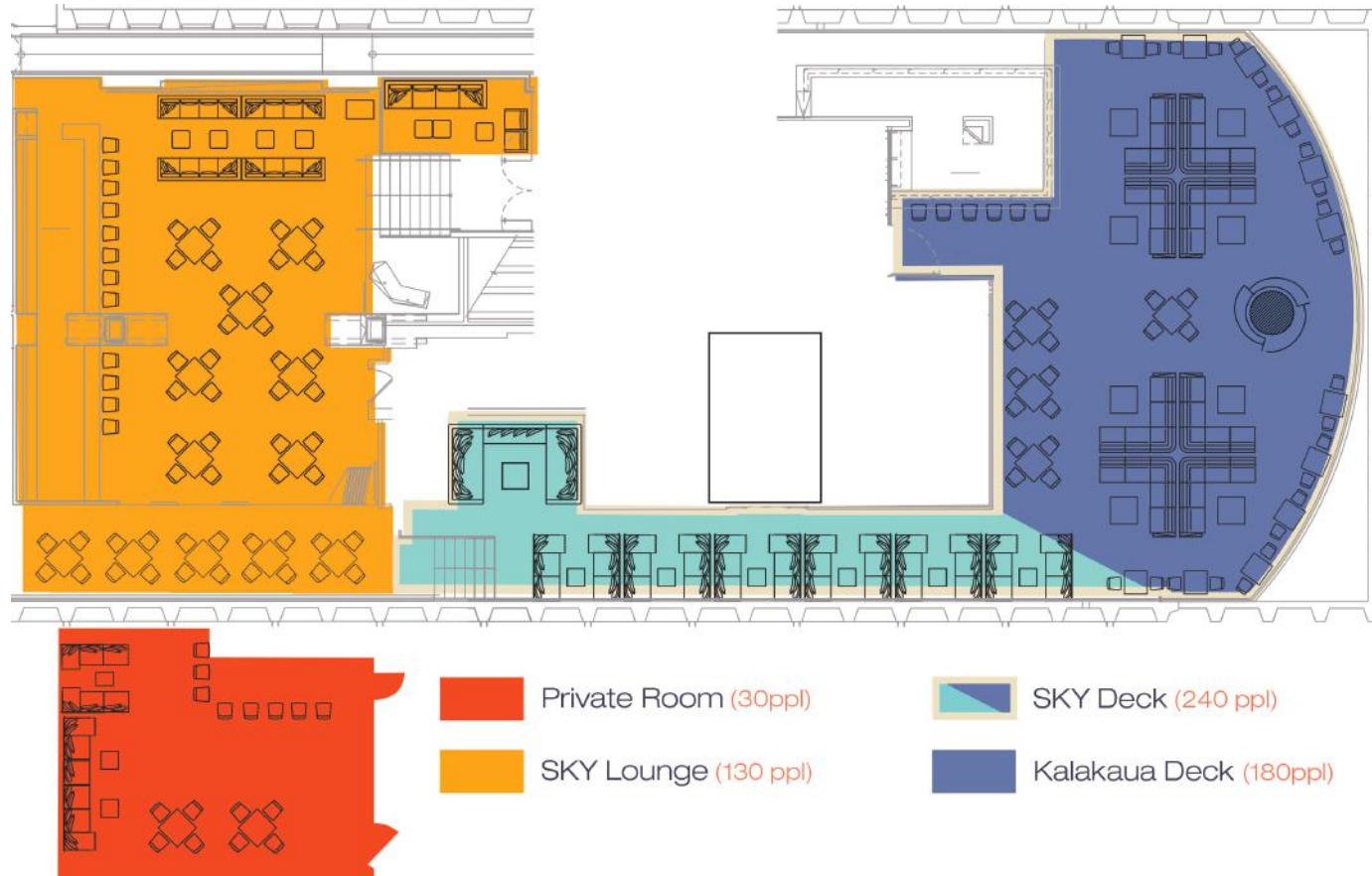
- DJ sound system with full surround sound capabilities
- 4k high-definition video wall, perfect for branding corporate or private events



# EVENT PRICING

AREA	CAPACITY	Food and beverage minimum	
		SUN, TUE, WED, THU	FRI, SAT
		Based on a 2-hour minimum	
SKY Lounge	130	5,000   1,000 for each additional hr	6,000   1,000 for each additional hr
Kalakaua Deck	180	8,000   1,500 for each additional hr	10,000   1,500 for each additional hr
SKY Deck	240	10,000   1,500 for each additional hr	12,000   1,500 for each additional hr
Private Room	30	4,000   1,000 for each additional hr	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	30,000   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

cheesy 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 mousse with Ho Farms tomato on a crostini

### Smoked Salmon on Endive

smoked salmon on endive “spoon” with 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 with coffee buttercream, banana with Frangelico cream, chocolate with vanilla bean cream, and red velvet with cream cheese

## 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 lobster and truffled cauliflower soup

### Lobster Green Goddess

bite-sized poached 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 a selection of seasonal 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  
  
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

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



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