Intimate

WEDDING PACKAGE

- Choice of wedding location
- Circle of flowers
- Ceremony officiant
- White garden chairs
- Bride & groom lei exchange
- 1.5 hours of photography assistance with marriage booking
- License appointment
- Personal event coordinator
- Amenity for wedding couple
- Discounted room rates for guests, room block not required
- Complimentary customizable reservation website
- Complimentary upgrade for wedding couple (based on availability)
- Complimentary indoor backup space
- Discounted celebration dinner at Brown’s Beach House

*Enhancements available

$5,000 plus tax

Package is only available for new bookings and up to 25 people. Package may only be contracted up to 6 months in advance. No banquet food & beverage minimum required. Three night accommodations is required to book this package.

For more information please contact ORC.WEDDINGS@FAIRMONT.COM

See the next page for additional information about the Brown’s Beach House Celebration Dinner
Celebration Dinner at Brown’s Beach House

LOKAHI CELEBRATION
$142.55 INCLUSIVE PER PERSON
Welcome glass of sparkling wine or non-alcohol signature drink
Three-course prix fixe menu
Two glasses of select wine

LAU WAIWAI CELEBRATION
$179.59 INCLUSIVE PER PERSON
Welcome Glass of Moët & Chandon or non-alcohol signature drink
Four-course prix fixe menu
Two glasses of select wine

*Inclusive of 18% gratuity and tax.

OPTIONAL ENHANCEMENTS AVAILABLE
Floral Centerpieces and Decor

LOCATION UPGRADE (based on availability)
Brown’s Knoll | $350 for groups up to 15 people / $700 for groups 16-25 people
Milo Garden | $300 for groups up to 15 people / $600 for groups 16-25 people

See the next page for the Brown’s Beach House Celebration Dinner menus.
LOKAHI CELEBRATION

FIRST COURSE
KEKELA FARMS GREENS
wow farms tomatoes, house made
lemongrass ricotta, taro croutons
local radish, big island booch vinaigrette
— or —

COMPRESSED WATERMELON
hawaii island goat feta, keiki cucumbers
li hing mui spiced pistachio, preserved
lemon vinaigrette

SECOND COURSE
KING CRAB CRUSTED KAMPACHI
hamakua mushroom, asparagus
‘ulu mash, poha berry sauce
— or —

BEEF FILET MIGNON
caramelized maui onion potato puree
maitake, heart of palm, yuzu béarnaise

THIRD COURSE
CHEF’S DESSERT OF THE EVENING

LAU WAIWAI CELEBRATION

FIRST COURSE
PORK BELLY
pohole fern, pickled shallots
chicharrone, calamansi gastrique
— or —

KONA PRAWNS
maui onion, waimea tomatoes,
roasted garlic, cilantro, crostini

SECOND COURSE
KEKELA FARMS GREENS
wow farms tomatoes, house made
lemongrass ricotta, taro croutons
local radish, big island booch vinaigrette
— or —

COMPRESSED WATERMELON
hawaii island goat feta, keiki cucumbers
li hing mui spiced pistachio, preserved
lemon vinaigrette

THIRD COURSE
KING CRAB CRUSTED KAMPACHI
hamakua mushroom, asparagus
‘ulu mash, poha berry sauce
— or —

BEEF FILET MIGNON
caramelized maui onion potato puree
maitake, heart of palm, yuzu béarnaise
— or —

DUCK BREAST
molokai sweet potato spätzle, duck confit
local rainbow chard, baby root vegetables

FOURTH COURSE
CHEF’S DESSERT OF THE EVENING