

AZURE210

SET AMIDST THE GRANDEUR OF
THE ROYAL HAWAIIAN, A LUXURY
COLLECTION RESORT, AZURE210
OFFERS A GLITTERING OPEN-AIR
VENUE FOR COCKTAILS AND
DINNER, SPECIAL OCCASSIONS,
WEDDING CELEBRATIONS AND
SOCIAL GATHERINGS.



For more information or to make a reservation,
please call 808 931 7837 or visit azure210waikiki.com

THE ROYAL HAWAIIAN, A LUXURY COLLECTION RESORT, WAIKĪKĪ

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THE ROYAL HAWAIIAN
A LUXURY COLLECTION RESORT

Waikiki



AZURE210

Where unforgettable events unfold

THE LUXURY COLLECTION®

Hotels & Resorts

PRIVATE GROUP DINING

Azure is defined as the color of blue at 210 degrees. It is the brilliant color of the cloudless blue skies of Hawai’i, and the magnificent blues of the Pacific Ocean.

Welcome to Azure210, our private oceanfront dining at The Royal Hawaiian for parties of 30 to 65 guests. Inspired by the award-winning Azure Restaurant, Azure210 presents an undeniable first-class dining experience with enhanced buffet menus. Chef Shaymus Alwin creates extraordinary perfections for our most discerning guests. Ideal for special occasions, celebrations or groups seeking a restaurant dining experience, Azure210 specializes in making your private event a most memorable experience.

AN EXQUISITE BEACHFRONT SETTING

Azure210’s open ambiance offers the serenity of an outdoor locale. Its beachfront lanai provides the ideal setting for transitioning from sunset cocktails to dinner. Guests are invited to experience a bejeweled atmosphere of glittering candles and elegant tables, set beneath the canopy of the dramatic Spanish-Moorish architecture of The Pink Palace.

AN INCOMPARABLE CULINARY EXPERIENCE

The vivid blue of the Pacific Ocean is embodied in the fresh tastes of Azure210’s brilliant cuisine de mer and refined farm-to-table menu. Three pre-set menus highlight the culinary talents of our award-winning chefs, and may be personalized to appease any palate.



\$140 PER PERSON

House-cured Shinsato Farms Prosciutto, Shinken Speck, Sopresatta accompanied with Cipollini Onions, Marinated Artichokes and Olives
Artisan Cheeses, Fig Jam, Candied Walnuts, Raisins on the Vine with Artisan Crackers and Breads
Homemade Pickle Station – Beets, Cucumber, Peppers, Haricot Verts, Mushrooms and Radish
Pier 38 Fish Selection
Adobo Style Braised Shinsato Farms Pork Belly with Kaffir
Hawaii Ranchers Ribeye of Beef with Sauce Bordelaise and Ali’i Mushrooms
Chilled Seafood Display – Kona Lobster, Oysters, King Crab Legs and Prawns
Assortment of Desserts

\$180 PER PERSON

Kiawe Smoked Shinsato Farm’s Pork Belly with Azure Barbeque Sauce
Wagyu Carpaccio and Foie Gras with Micro Rocket, Shaved Reggiano Parmesan
Azure Sushi – Ankimo and Ahi
Hibachi Kauai Prawns served with Ginger Coriander Pistou and Spiced Sweet Corn Salad
Pier 38 Fish Slection
Carved Beef Tenderloin
Chilled Seafood Display – Kona Lobster, Oysters, King Crab Legs, Prawns, Abalone, Ahi and Sashimi
Sushi Action Station
Assortment of Desserts

\$210 PER PERSON

Shinsato Farms Head Cheese Tonkatsu
Roasted Kona Lobster with Soy Braised Garlic Butter and Sweet Corn Salad
Roasted and Carved Kobe Tenderloin Beef with Yuko Gold Potato Puree and Truffle Madeira Sauce
Roasted and Carved Colorado Rack of Lamb with Hibiscus Jus and Spiced Almonds
American Caviar Service Station – Blinis, Crème Fraiche, Minced Onion, Chives, Egg Powder
Chilled Seafood Display – Kona Lobster, Oysters, King Crab Legs, Prawns, Abalone, Ahi and Sashimi
Sushi Action Station
Assortment of Salads & Desserts

*Partial menu.
Items listed are subject to change and are based on seasonal availability.*

