

WEDDING CAKES
MALE ‘ANA MEA ‘ONO

Note: The following serving figures for two & three tiered cakes are based on saving the cake top for the Bride and Groom.

2 Tiered=6" & 10"	20 Pieces	\$220.00
2 Tiered=8" & 12"	30 Pieces	\$300.00
3 Tiered=6" & 10" & 14"	100 Pieces	\$600.00
3 Tiered=8" & 12" & 16"	125 Pieces	\$750.00

FROSTING
Whip Cream
Butter Cream
Creamed Cheese

FILLINGS
Raspberry
Mango
Chocolate
Passion Fruit
*Vanilla Bavarian
*Chantilly
*Haupia
Pineapple
Lemon Cream
Cream Cheese

SPONGE CAKE
Chocolate
Vanilla
Coconut
Carrot
Red Velvet
Guava
Almond
Pound Cake
Lemon

* These Fillings are unable to be used with Fondant Cakes. These filling require refrigeration

SPECIAL CAKE FROSTING AND DECORATION

Fondant

- Please note Fondant, Marzipan, and Sugar Décor prices will vary with design and cake size. These types of cakes will require images for the Executive Pastry Chef to determine costs.
- Cakes with Fresh Raspberries or Fresh Strawberries will have an additional charge per pound. Client to provide fresh flowers for wedding cake adornment. Florists or our Executive Pastry Chef may assist with placement of flowers on cake.

Issued December 1, 2019, menus & pricing are valid until December 31, 2020. All events scheduled after this date will utilize new banquet menus & pricing. A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection