



• FOUR SEASONS O'AHU •

DINNER EVENT MENUS

If you are looking for a group dining experience, Noe's semi-private dining room overlooking the garden, is the perfect setting for hosting gatherings and parties. The sunsets from Noe's garden, the ocean view and dinner under the stars provide a relaxing and beautiful atmosphere.

Menus: For parties of 10 guests or more, kindly select one of the two dining menus. Please advise us in advance of any special dietary needs. Children menus are available as well.

Room Capacity:

Noe's semi private dining room accommodates up to 32 guests on four separate tables. Should the party exceed this capacity, we may need to seat some of your guests in another area of the restaurant.

Minimum: \$1,500.00 minimum food and beverage spend, not including tax or gratuity.

Corkage Fee: \$35.00 per bottle

Guarantees:

Guaranteed guest count must be confirmed 72 business hours prior to your dinner.

Taxes & Fees:

Menu prices and food and beverage minimums are not inclusive and are subject to Hawaii sales tax. All food and beverage prices are subject to 18% service charge.

Food & Beverage: All menu items and prices are subject to change. If necessary, comparable substitutions will be made with no increase to the contracted menu price.

Noe Restaurant is the sole provider of all food and beverage served in the restaurant.

Smoking: Per Hawaii State Law, all restaurants are non-smoking.

Noe

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Menu One

Whipped Ricotta

truffle honey, almond

Ahi Tuna "Panzanella"

lemon, olive, red onion, basil, balsamic

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Maccheroni Neri

king crab, spinach, lemon

Served family style

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Beef Filet

roasted radicchio, wild mushroom, balsamic pepper sauce (gf)

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Tiramisù

mascarpone coffee mousse, coffee streusel

**((gf) Gluten Free - (v) Vegetarian*

\$100 Per Person

All food and beverage prices are subject to a 18% service charge & Hawaii sales tax.



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Menu Two

Whipped Ricotta

truffle honey, almond

Ahi Tuna "Panzanella"

lemon, olive, red onion, basil, balsamic

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Tagliatelle

wild mushroom, truffle (v)

Maccheroni Neri

king crab, spinach, lemon

Served family style

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Porterhouse Steak

salsa verde, horseradish, cipollini onion (gf)

Served family style

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Tiramisù

mascarpone coffee mousse, coffee streusel

(gf) Gluten Free - (v) Vegetarian

\$130 Per Person

All food and beverage prices are subject to a 18% service charge & Hawaii sales tax.