

**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	\$265.00
2 Tiered=8" & 12"	30 Pieces	\$370.00
3 Tiered=6" & 10" & 14"	100 Pieces	\$675.00
3 Tiered=8" & 12" & 16"	125 Pieces	\$825.00

**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 7, 2022, menus & pricing are valid until December 31, 2023. 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