



PRIVATE DINING MENUS

CELEBRATE HAWAII | DINE BEAUTIFULLY



BONITA SPRINGS

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in Bonita Springs. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Alex Johnson.

Situated in the heart of the magnificent Promenade, Roy's Bonita Springs is centrally located between Naples and Ft. Myers and minutes from most major hotels and coastal communities.

Create your next extraordinary event at Roy's Bonita Springs; call today!



ROY'S BONITA SPRINGS
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Bonita Springs, FL 34134
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Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's Bonita Springs offers an amazing array of private and semi-private dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

Outdoor Patio

Seated Dinner - 50 guests

Cocktail Reception 70 guests and more

Lanai Room

Seated Dinner - 60 guests

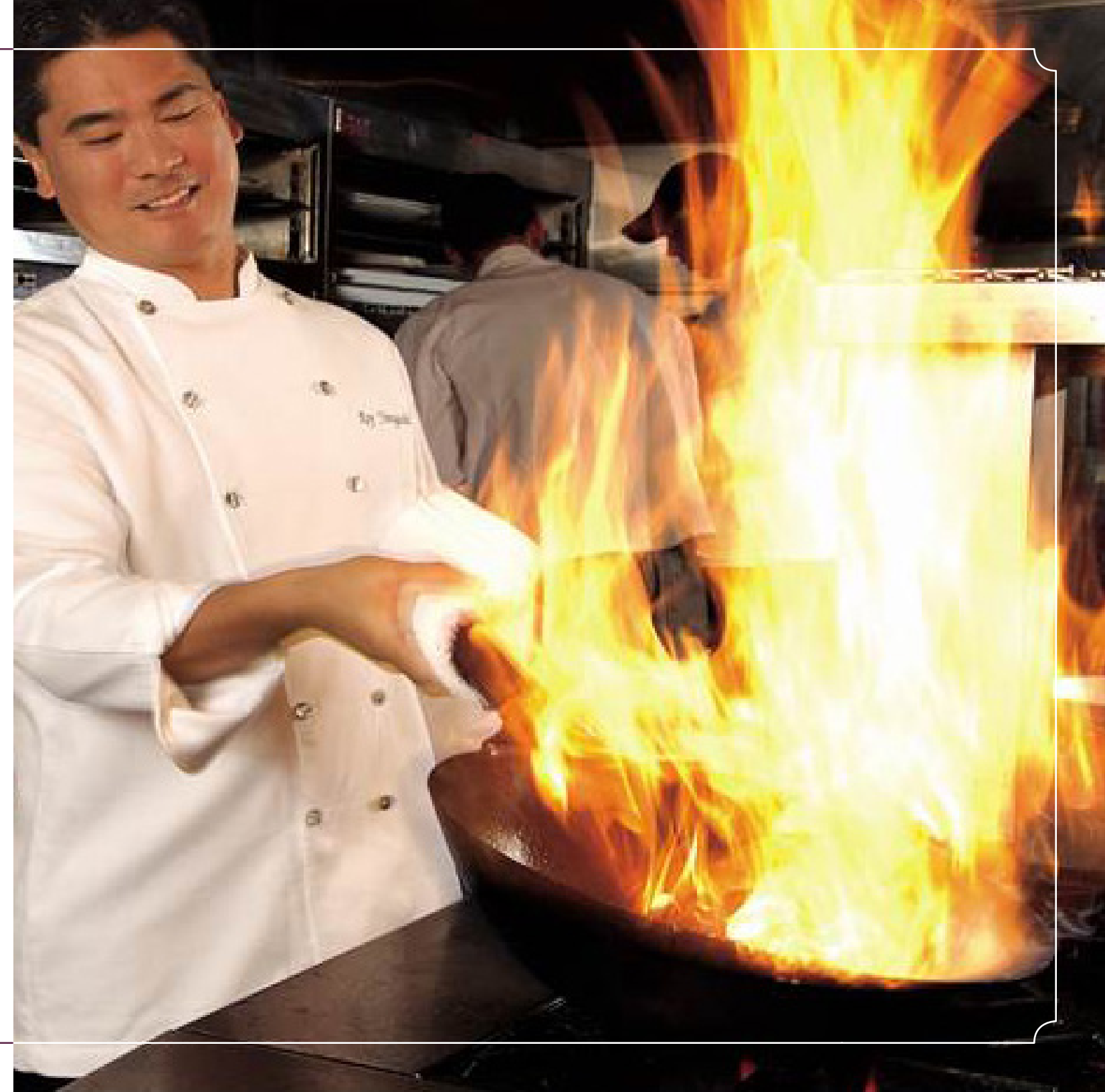
Cocktail Reception - 80 guests and more

Main Dining Room; Semi-Private Seating

Seated Dinner - 12 to 120 guests

Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 300 or more for a large-scale celebration.



RECEPTION

COLD APPETIZERS

Tomato Avocado Crostini ^V	<i>Grape Tomato – Fresh Lemon – Micro Greens</i>	3
Salmon Tataki Crostini	<i>Lomi Lomi Tomato – Micro Greens – Ponzu Gel</i>	4
Coconut Prawn Ceviche ^{GF}	<i>Marinated Prawns – Thai Coconut Milk</i>	5
	<i>Fresh Lime</i>	
Asian Chilled Shrimp ^{GF}	<i>Spicy Lime Cocktail Sauce</i>	5
Vegetable Poke ^V	<i>Crispy Wonton Chips – Maui Onion – Inamona Jus</i>	4
Tuna Poke	<i>Crispy Wonton Chips – Maui Onion – Inamona Jus</i>	4.5
International & Domestic Cheese Display ^V	<i>Crackers – Fresh Fruit</i>	125/25 guests
Garden Fresh Vegetable Crudite with Edamame Hummus ^{V GF}		95/25 guests
Seasonal Fresh Fruit Display ^{V GF}		100/25 guests

DESSERT ENHANCEMENTS

Thai Lime Tart	<i>Crème Anglaise</i>	4
Macadamia Nut Tart	<i>Caramel Sauce</i>	4
Petite Belgian Chocolate Torte ^{GF}	<i>Fresh Berries – Raspberry Sauce</i>	4
Mini Carrot Cake ^V	<i>Pecans – Cream Cheese Buttercream</i>	4
	<i>Pineapple Orange Marmalade</i>	

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HOT APPETIZERS

Szechuan Spiced Pork Rib	<i>Smoked & Glazed in Roy’s Original</i>	4.5
	<i>Mongolian Sauce</i>	
Crispy Wagyu Beef Dumplings	<i>Firecracker Sauce</i>	4
Thai Chicken Satay	<i>Bangkok Style Peanut Dipping Sauce</i>	4
Grilled Beef Yakatori	<i>Marinated & Brushed with Yuzu Kosho</i>	4.5
Coconut Crusted Shrimp Skewers	<i>Sweet & Sour Dipping Sauce</i>	5
Crunchy Golden Lobster Potstickers	<i>Spicy Togarashi</i>	5
	<i>Miso Butter Sauce</i>	
Mini Crab Cake	<i>Japanese Citrus Aioli</i>	5
Crispy Chicken Spring Roll	<i>Citrus Black Bean Dragon Sauce</i>	4.5
Vegetable Spring Roll ^V	<i>Mushrooms – Sesame – Bok Choy – Sweet Chili Sauce</i>	3.5
Edamame ^{V GF}	<i>Togarashi – Sea Salt – Sugar</i>	30/25 guests

JAPANESE A5 WAGYU

\$38 per ounce

Served Tataki Style with Yuzu Salt and Japanese Ponzu^{GF}

SUSHI

ROY'S SIGNATURE SUSHI

Ebi Roll <i>Shrimp Tempura - Coconut - Avocado - Cream Cheese</i>	18
<i>Habanero Aioli - Nitsume - Mango</i>	
Vegetable Caterpillar Roll ^{V GF} <i>Scallion - Cucumber - Avocado - Sesame</i>	16
Futomaki Roll ^V <i>Asparagus - Yamagobo - Takuan - Avocado - Cucumber</i>	16
<i>Kaiware Sprouts - Garlic Ponzu</i>	
Auntie Lei's Aloha Roll* <i>Spicy Tuna - Cucumber - Yellowtail - Salmon</i>	22
<i>Avocado - Garlic Ponzu</i>	
Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	18
Sunrise at Haleakala Roll* <i>Tuna - Yellowtail - Salmon - Avocado</i>	20
<i>Asparagus - Crunchy Panko Crust</i>	
Lakanilau Roll* <i>Wagyu Beef - Snow Crab - Tempura Asparagus</i>	24
<i>Avocado - Sesame Miso - Truffled Greens</i>	
Lobster California Roll ^{GF} <i>Avocado - Cucumber - Tobiko</i>	22
Maguro Roll <i>Tuna - Rice - Nori</i> ^{GF}	18
Shake Roll <i>Salmon - Rice - Nori</i> ^{GF}	18
Chef's Selection of Sashimi and Nigiri Platters**	MKT

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PRIVATE DINING

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 600 and more. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience.



OCEANIA DINNER MENU \$79

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef’s signature combo for your group.

APPETIZERS

Served Family Style

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy’s Original Mongolian Sauce*

Thai Chicken Satay^{GF} *Bangkok Style Peanut Dipping Sauce*

SALAD

Chef’s Seasonal Salad

ENTRÉE SELECTIONS

Blackened Island Ahi*^{GF} *Spicy Soy Mustard Butter Sauce*

Hibachi Grilled Atlantic Salmon*^{GF} *Japanese Citrus Ponzu*

10 oz. Chicken Breast Adobo^{GF} *Adobo Demi-Glace*

Braised Short Ribs of Beef^{GF} *Natural Braising Sauce – Honey Mustard*

CHEF’S SIGNATURE COMBO

Hibachi Grilled Atlantic Salmon*^{GF} & Braised Short Rib of Beef^{GF} Combo

Japanese Citrus Ponzu – Natural Braising Sauce

SIDES

Select Two For Your Guests

Baby Bok Choy^{V GF}

Broccolini^{V GF}

Furikake Rice^{V GF}

Butter Braised Red Potatoes^{V GF}

Cucumber Namasu (Cold)^{V GF}

Szechuan Vegetables^V

Yukon Mash^{V GF}

PREMIUM SIDES

Asparagus^{V GF} +4

Crab Fried Rice^{GF} +7

Creamy Coconut Black Rice^{GF} +4

Gruyere Scalloped Potatoes^{V GF} +4

Lobster Mac & Cheese +7

DESSERT & BEVERAGES

Carrot Cake^V *Pecans – Cream Cheese Buttercream – Pineapple Orange Marmalade*

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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ISLAND DINNER MENU \$89

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef’s signature combo for your group.

- APPETIZERS

Served Family Style
- Thai Chicken Satay^{GF}

Bangkok Style Peanut Dipping Sauce
- Coconut Crusted Shrimp

Sweet & Sour Dipping Sauce
- Szechuan Spiced Pork Rib

Smoked & Glazed in Roy’s Mongolian Sauce
- Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce

- FIRST COURSE
- Wedge Salad^{GF}

Heirloom Tomato – Red Onion – Egg – Applewood Bacon – Blue Cheese

- ENTRÉE SELECTIONS
- Misoyaki ‘Butterfish’^{GF}
- Roasted Macadamia Nut Crusted Fresh Fish of The Day*

Lobster Cream Sauce
- Grilled 8oz. Filet Mignon^{*GF}

Truffle Onion Misoyaki Demi-Glace
- 12oz. Kurobuta Pork Chop^{GF}

Apricot Orange Ginger Chutney
- 10 oz. Chicken Breast Adobo^{GF}

Adobo Demi-Glace

- CHEF’S SIGNATURE COMBO
- Misoyaki ‘Butterfish’^{GF} & Braised Short Rib of Beef^{GF} Combo

Sizzling Soy Vinaigrette – Natural Braising Sauce

- SIDES

Select Two For Your Guests
- Baby Bok Choy^{V GF}

Cucumber Namasu (Cold)^{V GF}
- Broccoli^{V GF}

Szechuan Vegetables^V
- Furikake Rice^{V GF}

Yukon Mash^{V GF}
- Butter Braised Red Potatoes^{V GF}

- PREMIUM SIDES
- Asparagus^{V GF} +4

Gruyere Scalloped Potatoes^{V GF} +4
- Crab Fried Rice^{GF} +7

Lobster Mac & Cheese +7
- Creamy Coconut Black Rice^{GF} +4

- DESSERT & BEVERAGES
- Dessert Duo
- Thai Lime Tart and Belgian Chocolate Torte^{GF}

Raspberry Sauce – Seasonal Fresh Berries – Vanilla Whipped Cream
- Fresh Roasted Coffee, Iced Tea, Soft Drinks

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PARADISE DINNER MENU \$99

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef’s signature combo for your group.

APPETIZERS Served Family Style

- Mini Crab Cakes *Japanese Citrus Aioli*
- Szechuan Spiced Pork Rib *Smoked & Glazed in Roy’s Original Mongolian Sauce*
- Big Eye Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*
- Sunrise at Haleakala Roll* *Tuna - Yellowtail - Salmon - Avocado - Asparagus Crunchy Panko Crust*

SALAD

- Heirloom Tomato & Shiso Burrata Salad ^{V GF} *Shaved Asparagus - Arugula Yuzu Balsamic*

ENTRÉE SELECTIONS

- Parmesan Bacon Crusted Chilean Sea Bass* *Caper Lime Butter Sauce*
- Chef’s Fresh Fish of the Day
- 14 oz. Prime NY Strip^{GF} *Thai Basil Mushroom Sauce*
- Dynamite Crusted 9oz. Lobster Tail^{GF} *Togorashi Miso Butter*

CHEF’S SIGNATURE COMBO

- Filet Mignon* & Maine Lobster Tail *Truffle Onion Misoyaki Demi-Glace*

SIDES Select Two For Your Guests

- Baby Bok Choy^{V GF}
- Broccolini^{V GF}
- Furikake Rice^{V GF}
- Butter Braised Red Potatoes^{V GF}
- Cucumber Namasu (Cold)^{V GF}
- Szechuan Vegetables^V
- Yukon Mash^{V GF}

PREMIUM SIDES

- Asparagus^{V GF} *+4*
- Crab Fried Rice^{GF} *+7*
- Creamy Coconut Black Rice^{GF} *+4*
- Gruyere Scalloped Potatoes^{V GF} *+4*
- Lobster Mac & Cheese *+7*

DESSERT & BEVERAGES

- Dessert Trio
- Macadamia Nut Tart - Yuzu Cheesecake - Chocolate Torte ^{V GF}
- Fresh Roasted Coffee, Iced Tea, Soft Drinks*

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THE ALI'I DINNER MENU \$109

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef's signature combo for your group.

ROY'S SIGNATURE SUSHI

Served Family Style

Auntie Lei's Aloha Roll* *Spicy Tuna - Yellowtail - Salmon - Cucumber - Avocado
Garlic Ponzu*

Ebi Roll *Shrimp Tempura - Coconut - Avocado - Mango - Nitsume - Cream Cheese
Habanero Aioli*

Lakanilau Roll* *Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus
Sesame Miso - Truffled Greens*

Sunrise at Haleakala Roll* *Tuna - Yellowtail - Salmon - Avocado - Asparagus
Crunchy Panko Crust*

SALAD

Maui Wowie Salad *Shrimp - Feta - Butter Leaf Lettuce - Avocado - Tomato
Caper Lime Vinaigrette*

ENTRÉE SELECTIONS

Misoyaki 'Butterfish' *Sizzling Soy Vinaigrette*

Chef's Fresh Fish of the Day

14 oz. Prime Grilled Ribeye ^{GF} *Chef's Preparation*

Twin 6oz. Maine Lobster Tails ^{GF} *Togorashi Miso Butter*

CHEF'S SIGNATURE COMBO

Misoyaki 'Butterfish'^{GF} - Blackened Island Ahi^{GF} - Hibachi Grilled Atlantic Salmon
Sizzling Soy Vinaigrette - Spicy Soy Mustard Butter Sauce - Japanese Citrus Ponzu

Filet Mignon* & Maine Lobster Tail *Truffle Onion Misoyaki Demi-Glace*

SIDES

Select One from Each Column

Baby Bok Choy^{V GF}

Furikake Rice^{V GF}

Cucumber Namasu (Cold)^{V GF}

Yukon Mash^{V GF}

Broccolini^{V GF}

Gruyere Scalloped Potatoes^{V GF}

Szechuan Vegetables^V

Crab Fried Rice^{GF}

Asparagus^{V GF}

Lobster Mac & Cheese

Creamy Coconut Black Rice^{GF}

DESSERT & BEVERAGES

Yuzu Cheesecake and Grand Marnier Chocolate Truffles ^{V GF}

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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WINE LIST

SPARKLING

Bisol Jeio	Prosecco Superiore D.O.C.G.	Veneto, Italy	13	/	52
Schramsberg	“Mirabelle” Brut or Brut Rosé	North Coast, CA	25	/	98
Taittinger	‘La Francaise’ Brut	Reims, Champagne, France			100
Veuve Clicquot	‘Yellow Label’ Brut	Reims, Champagne, France			150
Moët & Chandon	‘Dom Perignon’ Brut	Épernay, Champagne, France			500

WHITE WINES
OF INTEREST

Leeuwin Estate	“Art Series” Riesling	Margaret River, Australia	12	/	48
Schloss Vollrads	Riesling QbA	Rheingau, Germany	18	/	68
d’Arenberg	“Hermit Crab” Viognier/Marsanne	McLaren Vale, South Aus	14	/	56
Raats	“Original” Chenin Blanc	Stellenbosch, South Africa	14	/	56
Santa Margherita	Pinot Grigio	Trentino-Alto Adige, Italy	18	/	68
Jules Taylor	Sauvignon Blanc	Marlborough, New Zealand	15	/	60
Cloudy Bay	Sauvignon Blanc	Marlborough, New Zealand	24	/	94
Langlois-Chateau	Sancerre	Loire Valley, France	18	/	68

CHARDONNAY

Roy's by Bianchi Vineyards	California	12	/	48
Gainey Vineyard	Santa Rita Hills, California	15	/	60
Grgich Hills Estate	Napa Valley, California	25	/	98
Domaine Laroche "Saint Martin" Chablis	Burgundy, France	22	/	80
Sonoma Cutrer Russian River Ranches	Sonoma County, California			60
Patz and Hall Dutton Ranch	Russian River Valley, California			78
Rombauer	Carneros, California			98
Cakebread Cellars	Napa Valley, California			104
Far Mountain "Myrna" Chardonnay	Sonoma Valley, California			98

ROSÉ

Decoy by Duckhorn	California	14	/	56
Peyrassol “Cuvee Les Commandeurs”	Côtes de Provence, France	16	/	64
Grgich Hills	Napa Valley, California			78



WINE LIST

PINOT NOIR

Lyric by Etude <i>Santa Barbara County, California</i>	13	/	52
Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, Oregon</i>	16	/	60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, California</i>	22	/	88
Gainey Vineyard <i>Santa Rita Hills, California</i>			72
Domaine Drouhin <i>Dundee Hills, Oregon</i>			96
Goldeneye by Duckhorn <i>Anderson Valley, California</i>			126

RED WINES OF INTEREST

La Posta “Angel Paulucci Vineyard” Malbec <i>Mendoza, Argentina</i>	12	/	48
Gainey Vineyard Merlot <i>Santa Ynez, California</i>	14	/	56
Raats “Red Jasper” Cab Franc Blend <i>Stellenbosch, South Africa</i>	15	/	58
John Duval “Plexus” SGM Blend <i>Barossa, Australia</i>	22	/	84
The Prisoner Red Blend <i>Napa Valley, California</i>	28	/	98
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, California</i>	20	/	84
Red Schooner (by Caymus) Malbec <i>Argentina</i>			68
Duckhorn Vineyards Merlot <i>Napa Valley, California</i>			94
Emmolo (by Caymus) Merlot <i>Napa Valley, California</i>			90
Caymus Suisun Petite Sirah <i>Suisun Valley, California</i>			65
DAOU The Pessimist Red Blend <i>Paso Robles, California</i>			60
Justin Isosceles Red Blend <i>Paso Robles, California</i>			154
Flora Springs “Trilogy” Red Blend <i>Napa Valley, California</i>			160
Miner “The Oracle” Red Blend <i>Napa Valley, California</i>			220

CABERNET SAUVIGNON

Roy’s by Bianchi Vineyards <i>California</i>	12	/	48
Niner Estate <i>Paso Robles, California</i>	18	/	68
Stags’ Leap Winery <i>Napa Valley, California</i>	29	/	99
Justin <i>Paso Robles, California</i>			72
St. Supéry <i>Napa Valley, California</i>			75
Frank Family <i>Napa Valley, California</i>			116
Jordan <i>Alexander Valley, California</i>			132
Silver Oak <i>Alexander Valley, California</i>			152
Caymus <i>Napa Valley, California</i>			176
Chateau Montelena <i>Napa Valley, California</i>			180
Caymus Special Selection <i>Napa Valley, California</i>			304
Joseph Phelps “INSIGNIA” <i>Napa Valley, California</i>			480



SPECIALTY COCKTAILS

Roy's Hawaiian Martini

Pau Maui Vodka - Coconut Rum - Vanilla Vodka - Muddled Hawaiian Pineapple 16

Roy's Island Mai Tai

Light Rum - Orgeat Syrup - Orange Curacao - Lime Juice - Dark Rum Float 17

Mango Lychee Margarita

Blanco Tequila - Lychee Liqueur - Mango Purée - Lime Juice 15

Coconut Mojito

Coconut Rum - Crème de Coconut - Lime Juice Simple Syrup - Fresh Mint 16

Island Mimosa

Orange Liqueur - Pineapple Juice - Prosecco 14

Tropical Sangria

*Light Rum - Red Wine - Orange Liqueur - Lemon Juice - Orange Juice
Pineapple Juice - Strawberry Purée 16*

Sunset Cocktail

Vodka - Orgeat - Lemon - Pomegranate Syrup 14

Tiki Spiced Old Fashioned

Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 15

Passionfruit Paloma

Blanco Tequila - Lime Juice - Passionfruit Syrup - Grapefruit - Lemon Lime Soda 14

Tiki Sour

Rye Whiskey - Lemon Juice - Simple Syrup - Tiki Bitters 14

Orchid Blossom

Elderflower Liqueur - Strawberry Purée - Lemon Juice - Prosecco 15

Kailua Beach Coffee

Vodka - Kahlua - Crème de Banana - Heavy Cream 16



BAR PACKAGES

	2-HOUR	3-HOUR	4-HOUR
BEER/WINE	\$35/PP	\$45/PP	\$55/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: <i>Roy’s by Bianchi Chardonnay and Cabernet Sauvignon</i>		
	<i>Soft Drinks</i>		
PREMIUM	\$60/PP	\$75/PP	\$90/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: Bisol Jeio Prosecco Superiore D.O.C.G. Raats “Original” Chenin Blanc, Gainey Vineyard Chardonnay Lyric by Etude Pinot Noir, Raats “Red Jasper” Cab Franc Blend		
	SPIRITS: <i>Tito’s Vodka, Bombay Gin, Lunazul Tequila, Don Q Rum, Famous Grouse Scotch, Jim Beam Bourbon</i>		
	<i>Soft Drinks</i>		

	2-HOUR	3-HOUR	4-HOUR
ULTRA	\$65/PP	\$80/PP	\$95/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: Schramsberg “Mirabelle” Brut, d’Arenberg “Hermit Crab” White Blend Gainey Vineyard Chardonnay, Gainey Vineyard Merlot, DAOU The Pessimist Red Blend		
	SPIRITS: <i>Ketel One Vodka, Hendricks Gin, Milagro Silver Tequila, Mount Gay Rum, Monkey Shoulder Scotch, Buffalo Trace Bourbon</i>		
	<i>Soft Drinks</i>		
PLATINUM	\$70/PP	\$85/PP	\$100/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: Schramsberg “Mirabelle” Brut, Jules Taylor Sauvignon Blanc, Grgich Hills Estate Chardonnay, Gainey Vineyard Pinot Noir, Justin Cabernet Sauvignon		
	SPIRITS: <i>Grey Goose Vodka, The Botanist Gin, Casamigos Tequila, Zaya Gran Rum, McCallan 12 Year Scotch, Angels Envy Bourbon</i>		
	<i>Soft Drinks</i>		

Roy’s does not permit the serving of alcoholic beverages to anyone who the restaurant (in its sole discretion) determines is intoxicated or who is under the age of twenty-one (21). Minimum 20 guests. .

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