



LET US HOST YOUR PERFECT RECEPTION

HOT APPETIZERS

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

Crispy Wagyu Beef Dumplings *Chili Lime Soy*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Coconut Crusted Shrimp Skewers *Sweet & Sour Dipping Sauce*

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Mini Crab Cake *Japanese Citrus Aioli*

Crispy Chicken Spring Roll *Citrus Black Bean Dragon Sauce*

Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Citrus Nam Pla*

Edamame *Togarashi - Sea Salt - Sugar*

Togarashi Spicy Roasted Chickpeas *Butter Leaf Lettuce - Yuzu Honey Vinaigrette*

COLD APPETIZERS

Tomato Avocado Crostini *Grape Tomato - Fresh Lemon - Micro Greens*

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Coconut Prawn Ceviche *Marinated Prawns - Thai Coconut Milk - Fresh Lime*

Asian Chilled Shrimp *Spicy Lime Cocktail Sauce*

Vegetable Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

International & Domestic Cheese Display *Crackers - Fresh Fruit*

Garden Fresh Vegetable Crudite *House-made Ranch*

Seasonal Fresh Fruit Display

DESSERT ENHANCEMENTS

Kaffir Lime Tart *Crème Anglaise*

Macadamia Nut Tart *Caramel Sauce*

Petite Belgian Chocolate Torte *Fresh Berries - Raspberry Sauce*

Haupia Coconut Panna Cotta *Passion Fruit*



SUSHI

ROY'S SIGNATURE SUSHI

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

Vegetable Caterpillar Roll *Scallion - Cucumber - Avocado - Sesame*

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

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

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

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

Lobster California Roll *Avocado - Cucumber - Tobiko*

Futomaki Roll *Crispy Shiitake - Asparagus - Yamagobo - Avocado - Sesame*

RECEPTION MENUS

MENU 1: THE IRAZO

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

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

2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

2 Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Citrus Nam Pla*

3 Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

MENU 2: THE RANIER

2 Ebi Sushi Roll *Shrimp Tempura - Coconut - Cream Cheese - Habanero Aioli*

2 Mini Crab Cakes *Japanese Citrus Aioli*

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

2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

2 Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Citrus Nam Pla*

2 Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

2 Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*



INSPIRED PRIVATE DINING EVERY SINGLE NIGHT

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 300 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.





ATOLL DINNER MENU

APPETIZERS

Served Family Style

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Crispy Wagyu Beef Dumpling *Chili Lime Soy*

SALAD

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro

Braised Short Ribs of Beef ^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

Roasted Shoyu Chicken Breast

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

ENTRÉE ENHANCEMENTS

Entrée enhancements priced additionally per person

Broiled Lobster Tail

Blue Crab Dynamite

Blackened Island Ahi*

DESSERT & BEVERAGES

Belgian Chocolate Torte

Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

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OCEANIA DINNER MENU

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*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

SALAD

Roy's Caesar Salad

Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Blackened Island Ahi*

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce

Roasted Macadamia Nut Crusted Mahi Mahi*

Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce

Roasted Shoyu Chicken Breast

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

Grilled Filet Mignon*, 8oz

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

Roasted Shoyu Chicken Breast & Teppanyaki Shrimp

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

ENTRÉE ENHANCEMENTS

Entrée Enhancements priced additionally per person

Broiled Lobster Tail

Blue Crab Dynamite

Blackened Island Ahi*

DESSERT & BEVERAGES

Please Select One for Your Guests

Roy's Carrot Cake

Pecans - Cream Cheese Buttercream - Pineapple Orange Marmalade

Coffee Budino

Salted Caramel - Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{gf}Gluten Free ^vVegetarian

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ISLAND DINNER MENU

APPETIZERS

Served Family Style

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Coconut Crusted Shrimp *Sweet & Sour Dipping Sauce*

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

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

SALAD

Please Select One for Your Guests

Roy's Caesar Salad

Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing

Chilled Asian Shrimp Salad

Baby Greens - Cucumber - Mango - Crispy Shallot - Mae Ploy Vinaigrette

ENTRÉE SELECTIONS

Misoyaki "Butterfish"^{GF}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Blackened Island Ahi*

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce

USDA Prime New York Strip Steak*, 14oz

Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce

Grilled Filet Mignon* & Teppanyaki Shrimp

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

Broiled Lobster Tail

Togarashi Miso Butter Sauce

DESSERT & BEVERAGES

Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte

Raspberry Sauce - Seasonal Fresh Berries - Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

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PARADISE DINNER MENU

APPETIZERS

Served Family Style

Mini Crab Cakes *Japanese Citrus Aioli*

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

Futomaki Roll *Crispy Shiitake - Asparagus - Yamagobo - Avocado - Sesame*

Sunrise at Haleakala Roll* *Tuna - Yellowtail - Salmon - Avocado - Asparagus*

SALAD

Maui Wowie Salad

Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please Select Five for Your Guests

Misoyaki "Butterfish"^{GF}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Roasted Macadamia Nut Crusted Mahi Mahi*

Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce

Grilled Filet Mignon* & Broiled Lobster Tail

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

Butter Seared Georges Bank Sea Scallops*

Creamy Coconut Black Rice - Lobster Essence

Roy's Signature Combo

Misoyaki Marinated Alaskan Black Cod - Honey Mustard Grilled Short Ribs of Beef

USDA Prime New York Strip Steak*, 14oz

Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce

DESSERT

Chef's Dessert Trio

Chef's Selection of Signature Desserts

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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WINES BY THE GLASS

SPARKLING

Mionetto Il Prosecco *Veneto, Italy*

*ONEHOPE *California*

Mumm Napa Brut Prestige
Napa Valley, California

SLIGHTLY SWEET / OFF DRY

Pacific Rim Riesling
Columbia Valley, Washington

Ruffino Moscato *Italy*

Conundrum White Blend *California*

AROMATIC WHITES

Estancia Pinot Grigio *California*

Brancott Sauvignon Blanc
Marlborough, New Zealand

Whitehaven Sauvignon Blanc
Marlborough, New Zealand

Duckhorn Sauvignon Blanc
Napa Valley, California

CHARDONNAY

Wente Estate Grown
Livermore Valley, California

Roy's by Bianchi Vineyards *California*

Franciscan *Napa Valley, California*

Landmark Overlook
Sonoma/Santa Barbara, California

ROSÉ

Decoy by Duckhorn *California*

PINOT NOIR

DeLoach Heritage Reserve *California*

Lyric by Etude
Santa Barbara County, California

The Four Graces
Willamette Valley, Oregon

Belle Glos Las Alturas Vineyard
Santa Lucia Highlands, California

MERLOT

Greystone Cellars *California*

Wente "Sandstone"
Livermore Valley, California

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards *California*

J. Lohr "Seven Oaks"
Paso Robles, California

The Federalist *Lodi, California*

Justin *Paso Robles, California*

REDS OF INTEREST

Diseno Malbec
Mendoza, Argentina

Boneshaker Zinfandel
Lodi, California

Paraduxx by Duckhorn
Cabernet/Zinfandel *Napa Valley, California*

The Prisoner Red Blend
Napa Valley, California

*ONEHOPE Sparkling Supports Efforts to End Childhood Hunger in America.



BAR PACKAGES

1-HOUR

2-HOUR

3-HOUR

4-HOUR

BEER/WINE

BEER: *Domestic beers*

WINE: *Choice of three for your guests: Estancia Pinot Grigio, Roy's Chardonnay, DeLoach Pinot Noir, Roy's Cabernet Sauvignon*

CALL

BEER: *Domestic beers*

WINE: *Choice of three for your guests: Estancia Pinot Grigio, Roy's Chardonnay, DeLoach Pinot Noir, Roy's Cabernet Sauvignon, Diseno Malbec*

SPIRITS: *SKYY Vodka, Beefeater Gin, Lunazul Tequila, Bacardi Rum, J&B Scotch, Wild Turkey*

PREMIUM

BEER: *Domestic beers*

WINE: *Choice of four for your guests: Mionetto Il Prosecco, Pacific Rim Riesling, Brancott Sauvignon Blanc, Franciscan Chardonnay, Lyric by Etude Pinot Noir, Wente Merlot, Wente Cabernet Sauvignon, Boneshaker Zinfandel*

SPIRITS: *Absolut Vodka, Prairie Organic Vodka, Titos Vodka, 1800 Tequila, Deep Eddy Grapefruit Vodka, Jameson Irish Whiskey, Bombay Sapphire Gin, Zaya Rum, Dewars Scotch, Makers Mark, Crown Royal*

SUPER PREMIUM

BEER: *Domestic beers*

WINE: *Choice of four for your guests: Mionetto Il Prosecco, Conundrum White Blend, Whitehaven Sauvignon Blanc, Landmark Overlook Chardonnay, Four Graces Pinot Noir, Wente "Sandstone" Merlot, Justin Cabernet Sauvignon, Trivento Golden Reserve Malbec*

SPIRITS: *Absolut Elyx Vodka, Pau Maui Vodka, Appleton Estate 12 Year Rum, Chivas Regal, Glenlivet 12, MaCallan 12, The Botanist Islay Dry Gin, Teeling Irish Whiskey, Azunia 2 Year Tequila, Woodford Reserve*



EVENT ENHANCEMENTS

PRE-EVENT MENU 1: THE CONCH

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Crispy Wagyu Beef Dumplings *Chili Lime Soy*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

, Minimum 15 Guests

PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Mini Crab Cakes *Japanese Citrus Aioli*

Crispy Wagyu Beef Dumplings *Chili Lime Soy*

Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

, Minimum 15 Guests

FAMILY STYLE SIDE DISHES

Serves 2 - 3 guests

Truffle Bacon Mac & Cheese

Truffle Parmesan Fries

Butter Whipped Potatoes

Asparagus *Beurre Blanc*

Lump Crab Fried Rice

Sautéed Mushrooms *Garlic - Shiso - Lemon*

DESSERT ENHANCEMENTS

Dessert Trio - *in lieu of prix fixe dessert*

Kaffir Lime Tart *Crème Anglaise*

Macadamia Nut Tart *Caramel Sauce*

Petite Belgian Chocolate Torte *Fresh Berries - Raspberry Sauce*

Haupia Coconut Panna Cotta *Passion Fruit*



ESCAPE THE ORDINARY WITH BRUNCH AND LUNCH AT ROY'S

Whether you're planning an all day meeting, brunch, lunch or social event, elevate your next daytime event to extraordinary at Roy's. Each Roy's features beautifully appointed private and semi-private dining space for groups of 300 guests and more.

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Our 3-course prix fixe brunch and lunch menus feature 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.





TAHITIAN BRUNCH MENU

BOTTOMLESS MIMOSA*

Sparkling Wine and Fresh Squeezed Orange Juice

APPETIZERS

Guests Choice of

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

Pork & Shrimp Shu Mai

Spicy Soy Mustard - Chinese Black Bean Dragon Sauce

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Kalua Pork Benedict

Crispy Potato Cake - Shiso Béarnaise

Hawaiian-Style Seafood Omelet

Scallop - Shrimp - Crab - Lobster Essence

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Braised Short Ribs of Beef ^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

Roasted Shoyu Chicken Breast

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

DESSERT & BEVERAGES

Coffee Budino

Salted Caramel - Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

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Prices do not include tax, gratuity or Administrative Fees. Mimosas based on 2 hour event. Roy's abides by all state and local liquor laws.



FIJI LUNCH MENU

SALAD

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Braised Short Ribs of Beef ^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

Roasted Shoyu Chicken Breast

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

DESSERT & BEVERAGES

Roy's Carrot Cake

Pecans - Cream Cheese Buttercream - Pineapple Orange Marmalade

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

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MARIANA LUNCH MENU

APPETIZERS

Served Family Style

Salmon Tataki Crostini

Lomi Lomi Tomato - Micro Greens - Ponzu Gel

Thai Chicken Satay

Bangkok Style Peanut Dipping Sauce

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce

SALAD

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Seared Ahi Chirashi

Yuzu Honey Emulsion

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Roasted Shoyu Chicken Breast

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

Grilled Filet Mignon*, 5oz

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

DESSERT & BEVERAGES

Coffee Budino

Salted Caramel - Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

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POLYNESIAN MEETING PACKAGE

CONTINENTAL BREAKFAST

Served Family Style

Fresh Fruit Juices

Fresh Baked Muffins and Pastries

Sliced Seasonal Fruit

Served with Fresh Coffee or Tea

LUNCH MENU

APPETIZERS

Please Select One for Your Guests

Crispy Wagyu Beef Dumplings

Chili Lime Soy

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon Salad

Fresh Baby Greens - Crispy Wontons - Yuzu Honey Emulsion

Braised Short Ribs of Beef ^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

Seared Ahi Chirashi

Yuzu Honey Emulsion

Roasted Shoyu Chicken Breast

Gai Lan - Shiitake Mushrooms - Star Anise Glaze

AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

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