

Banquet Policies, Deposits & Agreement

SERVICE & FACILITIES

1. The set up of the banquet room is determined by the number attending, time involved, and meal planned.
2. Hours of operation:
Dinner Function - 6 pm to 10 pm
**All evening functions are to conclude by 10:00pm. Any event exceeding established time limit is subject to overtime charge of \$250/hr. at one hour intervals only. Set-up can be as early as 4:00pm, please notify your catering representative.*
3. Ample free parking is available for all.

DEPOSIT

1. A deposit of \$750 with signed agreement is required to hold your function date on a first-come-first-serve basis with estimated guest count. \$500.00 to hold the date and \$250.00 property damage that will be returned two weeks after the function.
**Deposits are non-refundable for cancellations. The Management of Golden Coin Bakeshop & Restaurant reserves the right to consider or not the merit of request after a written letter stating request to cancel is submitted. An assessment fee of \$250 will be charged and deducted against the initial deposit if request is granted. Also, any request to change the original date of booking (if alternate date is available) will be subject to an assessment fee of \$200. Said assessment must be paid before any changes can be made.*
2. The deposit will be credited towards the total cost of the function.
3. An additional deposit equal to 90% of the estimated food, beverages, and miscellaneous charges is required two (2) months prior to your function date and is non-refundable. The remaining balance is due at the conclusion of the function.

BANQUET POLICES

1. A minimum guest count of 200 adults is needed in order for the hall to be reserved (otherwise, hall rental

fee will be applied, please call 551-4398 for more details). The Catering Office must be notified of the guaranteed guest count fourteen (14) days prior to the event. This count is not subject to reductions from the estimated guest count at the time of booking. Should the actual number of guests exceed the guarantee, every effort will be made to serve these guests; however, a menu substitution may be necessary. If no guarantee is received, the restaurant will use the estimated number as guarantee. The client will be charged for the actual number of guest served or the guarantee whichever is greater. It's the sole responsibility of the Patron to contact our catering office and his catering representative for the menu selection and provide other pertinent details 2 weeks prior to the event.

2. All foods are to be purchased from Golden Coin Restaurant facilities and must be consumed on the building premises.
3. Golden Coin Restaurant does not allow outside food or beverages of any kind to be brought onto the premises whether by our patrons or their guests, unless special arrangements have been approved by our catering office and your catering representative.
4. Buffet line will be open for one and one-half (1½) hours from the agreed meal service time, but will be closed no later than 9:00pm. No food is to be taken off our premises.
5. At the Restaurant's discretion, guests may be required to provide professional security at their expense. Staffing and placement will be at the discretion of Golden Coin's management.
6. DECORATIONS. Flowers, candles, and green plants provide a lovely

atmosphere to make your special function an outstanding event. You may make arrangements for your floral decorations through our Catering Office. Table centerpieces with chocolates and candies can be provided by the Patron at their option. Bubble gums are strictly prohibited to be brought in or be a part of the goodies. The Restaurant will not permit affixing anything to the walls, floor, or ceiling with nails, staples, tape, or other substances. In the event that we discover any discrepancies there will be a charge for the restoration to the original condition but in no case to be less than \$100.00 to be applied towards the final bill. Please consult your catering representative for assistance in displaying materials.

7. INDEMNIFICATION - To the extent permitted by law, Patron hereby agrees to protect, indemnify, defend, and hold harmless, Owner and the Restaurant and their respective employees and agents against all claims, losses or damages to persons or property, government charges or fines, and costs (including reasonable attorney's fees) arising out of or connected with Event, including, but not limited to, the installation, removal, maintenance, occupancy, or use of Restaurant premises, or part thereof, by Patron, or any guests, invitee or agent of Patron, or any independent contractor hired by Patron, except those claims arising out of the sole negligence or willful misconduct of the Restaurant.
8. All prices are subject to change without prior notice.
9. Prices quoted are subject to increase as the price of supplies or cost of operations or handling said event increases up to the time of the event.
10. Golden Coin will not be responsible for the conduct of the event and any damages incurred to the building by the patron, guests or any person connected in any way with said event.

BAR POLICIES*

1. You are allowed to provide your

own alcoholic beverages (beer, wine, liquor, etc.), using Golden Coin Restaurant's bartender. A corkage fee of \$1.00 per serving will be charged if you supply your own beverages (corkage fee includes ice, cups, stirrers, napkins and use of bars).

2. Bartender fee is \$150.00 per bartender per function.

**State Law - Hawaii's Revised Statutes make it illegal to serve liquor to a person under the influence of alcohol. We reserve the right to deny service to that person using tact and diplomacy. The bartender will examine identification cards before any liquor is served. Alcoholic beverages will not be served to anyone under the age of 21 years, in accordance with Hawaii State Laws.*

PAYMENTS

1. Types of payment accepted: Cashier's Check or Cash. The Banquet Department must approve all other forms of payment.
2. If you choose to pay with a Credit Card, i.e., Visa or MasterCard, an additional 3% will be added to the amount to cover bank charges and commissions.
3. 90% of your final cost must be submitted two (2) months prior to your function date. The remaining balance is due at the conclusion of the function. The initial deposit will then be applied toward the final bill.
4. Prices as listed for food and beverage are subject to a 15% gratuity and 4.712% sales tax. Said gratuity and sales tax will be added to the total food and beverage cost
5. Patron must agree to comply with the terms and agreements as stated in this Golden Coin Restaurant Banquet Agreement Form.

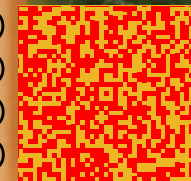
Included With Your Menu Price:

1. Skirted Buffet Presentation.
2. Skirted Beverage/ Dessert Presentation.
3. Granite top Reception Table.
4. Linen Tablecloths for Guest Tables.
5. Disposable Plates, Napkins, Eating Utensils, Cups.
6. Supervisor, Wait staff, Buffet Attendants and Carver.
7. Set-ups and Breakdown.
8. Use Of Hall.
9. Manager's Special - *size of whole roasted pig depends on size of party.
10. Any typographical error is subject to change and correction.
11. 15% service fee and 4.712% will be added to your total bill.

Golden Coin



Dinner Buffet Menus



94-459 Puko St.
Waipahu, HI 96797
Phone: (808) 680-0758
Mobile: (808) 551-4398
<http://goldencoinfood.com>



MANAGER'S SPECIAL

*A whole
Roasted Huli-Huli Pig 'LECHON'
 with house special sauce
 (some restriction apply).

Buffet includes: Choice of 4 Hot Entrées, 2 Starches,
 2 Salads, 4 Desserts, Fruit Punch, Coffee, Tea & Water

HOT ENTRÉE - 4 CHOICES

- Mochiko Chicken
- Lemon-flavored Chicken
- Crispy Fried Chicken
- Oyster Sauce Chicken
- Kikiam/ Morcon (Meat Roll)
- Char Siu Pork
- Beef w/ Mixed Vegetable
- Shrimp w/ Vegetable
- Fried Egg Roll
- Seafood Newburg
- Fish Fillet w/ Black Bean Sauce
- Beef w/ Broccoli
- Egg Foo Yong
- Roast Pork w/ Gravy
- Sweet & Sour Pork
- Roast Pork
- Beef Stew
- Roast Beef w/ Gravy
- Sweet & Sour Fish Fillet
- Fish Fillet w/ Ginger Onion
- Roasted Chicken w/ Mushroom Gravy
- Deep-Fried Pork Chop w/ Pepper Salt
- Fried Crispy Gau Gee
- Laing/Ginataang Gabi
- Escabeche
- Pinakbet
- Pork Guisantes
- Shrimp Sari-Sari
- Pork Igado
- Dinuguan
- Palabok
- Chicken Apritada
- Shrimp Sarciado
- Kare-Kare
- Chicken Adobo
- Pork Adobo
- Chicken/Pork Adobo
- Beef Kaldereta
- Menudo
- Mechado

STARCHES - 2 CHOICES

- Chow Mien
- Shanghai Fried Rice
- Chow Fun
- Steamed White Rice
- Pancit Miki
- Pancit Bihon
- Pancit Sotanghon
- Mashed Potato

SALADS - 2 CHOICES

- Medley Fruit Salad
- Macaroni Salad
- Potato Egg Salad
- Salted Egg w/ Sliced Tomato
- Tossed Greens with Dressing
- Chinese Chicken Salad
- Pandesal

DESSERTS - 4 CHOICES

- Bibingka Malagkit
- Kutchinta
- Maja Blanca
- Ginataan Halo-Halo
- Tikoy
- Sapin-Sapin
- Bibingka Cassava
- Rainbow Jello
- White Puto
- Fresh Mixed Fruits
- Almond Tofu w/ Fruit Cocktail

PUPU'S - SIDE ORDERS

- Dinakdakan (per lb.)
- Ahi Poke (per lb.)
- Tako Poke (per lb.)
- Mussel Poke Onion (per lb.)
- Shanghai Lumpia (per 100)
- Fried Chicken Wing (per tray)
- Boiled Peanuts (per lb.)

*** HALO HALO WITH ICE CREAM BAR**

Ingredients: red beans, garbanzo beans, red gulaman, kaong (sugar palm fruit), nata de coco, jackfruit, imitation coconut string, white tapioca pearl, milk, ube ice cream

(PRICE RANGE DEPENDS ON NUMBER OF GUESTS)

100 - 150 guests/per person price
 151- 200 guests/per person price
 More than 200 guests/per person price

Your signature on this form constitutes acknowledgment that the foregoing conditions have been read, understood, and that you agree to comply with the said conditions.

Accepted by (signature) _____ Date _____

Print Name and/or Company _____

Address: _____

Ph:(Hm) _____ (Bus) _____ (Cell) _____

Dep Amount \$ _____ Paymt Type _____ Receipt No. _____

Additional Dep \$ _____ Paymt Type _____ Receipt No. _____

Date of Function ___/___/___ Function Type _____

Est. Guest Count _____ Time of Function _____

----- For Golden Coin Banquet Use Only -----

Accepted by _____ Date ___/___/___

Notes/Comments _____

Date of Guaranteed Count: ___/___/___ Guaranteed Guest Count: _____