



Journey to the National Memorial of the Pacific

Banquet Registration

Aloha, join us for an evening of fellowship, food, and celebration at the 179th Anniversary Dinner of Excelsior Lodge No. 1, held as part of the 2025 Odd Fellows' Journey to the National Memorial of the Pacific. The banquet will take place on Saturday, December 6, 2025. The cost is \$125 per attendee, this is a complete buffet, with seafood and a prime rib carving station. The menu is attached.

Suggested dress code:

- For men is aloha wear, business suit or military uniform.
- For the ladies is street length dress or formal gown.

Tickets for the Anniversary Dinner may be picked up at our registration table at the Hotel.

Please complete the following registration information:

Contact Phone Number: _____

Email Address: _____

Number of Attendees: _____ Total Amount Enclosed: \$_____ (\$125 per attendee)

Please submit completed forms and payment no later than October 1, 2025.

If you have any questions, please contact: richard.barlett@gmail.com

Make checks payable to: Excelsior Lodge 1

Mail to:

Excelsior Lodge 1
ATT: PUNCHBOWL COMMITTEE
1134 1st Ave
Honolulu, HI 96816

Prime Rib & Seafood Buffet

Banquet Menu
\$125 per Person | \$60 for Keiki's Ages 4-11
Includes your choice of coffee, decaf, hot tea, or iced tea

- Starters -

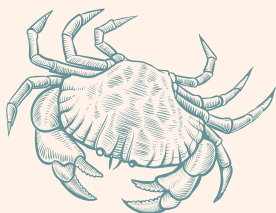
Island Mixed Green Salad

Croutons, Shaved Parmesan Cheese, Cherry Tomatoes, Cucumbers, Sliced Mushrooms, Shaved Red Onions, Won Ton Strips, Oriental Shoyu Dressing, and Balsamic Vinaigrette

Island Cut Fruits and Berries

Steamed White Rice

Rolls and Butter



- Taste of the Sea -

- Cold -

Cocktail Shrimp

Traditional Cocktail Sauce and Lemon Wedges

Spicy Orange Nairagi Poke, Ogo Poke, and Tako Poke

Ahi Sashimi

- Hot -

Warmed Crab Legs

Drawn Butter and Lemon

Surimi Crab Crusted Salmon with Kabayaki and Boursin Yuzu Beurre Blanc

Mix Seafood Chowder

- Land -

Teriyaki Beef

Oven Roasted Pork Loin

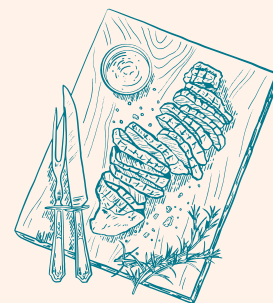
Apple Calvados

Sesame Chicken with Shoyu Mirin sauce

- Action Station -

Slow-Roasted Prime Rib

Creamy Horseradish and Au Jus Lie



- Dessert -

Selection of Tropical Cake Bites

Pineapple Crème Brûlée

Warmed Bread Pudding

Vanilla Crème Anglaise