

Breakfast



Breakfast Items



Breakfast Buffet

Enjoy a private breakfast setting featuring three buffet options, or take your breakfast “to go” before an early morning Island Tour or Golf outing.

Mana

Breakfast Pastry, Danish and Muffin
Fresh Tropical Sliced Fruits
Assorted Whole Fruit
Assorted Yogurt
Mix Green Salad with Condiments
Assorted Cereals and Milk
Scrambled Eggs
Apple Wood Smoked Bacon
Link Sausage
Pancake with Assorted Syrups
Coffee, Hot Tea Selection
Orange, Guava, and Pineapple Juice
\$65 per person

Ikaika

Breakfast Pastry, Danish and Muffin
Fresh Tropical Sliced Fruits
Assorted Yogurt
Assorted Cereals and Milk
Scrambled Eggs
Apple Wood Smoked Bacon
Link Sausage
Coffee and Hot Tea Selection
Orange, Guava, and Pineapple Juice
\$45 per person

Onipa'a

Breakfast Pastry, Danish and Muffin
Fresh Tropical Sliced Fruits
Coffee and Hot Tea Selection
Orange, Guava, and Pineapple Juice
\$32 per person

*Minimum 25 pax – maximum 50 pax
7:00 a.m. – 9:45 a.m.*

“To Go” Breakfast

Light and Quick

Two Breakfast Pastry and Muffin
Banana and Whole Apple
Juice
Water
\$28 per person

Local Favorite

2 pcs. Ume, Salted Salmon Musubi
One Boiled Egg (with Shell)
Banana and Apple
Oolong Tea
Water
\$38 per person

Our menus are designed to cater to groups of twenty five (25) or more persons. Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

Lunch



Wai'olu Ocean View Lounge



Grilled Chicken Breast

Plated Light Lunch

Makani

Loco Moco, Hamburger Steak with Sunny-Side Up Egg
Seasonal Vegetables, Steamed Rice

Chocolate Cake with Berry Sauce

Iced Tea

\$44 per person

'Aina

Grilled Chicken Breast, Mushroom Sauce
Seasonal Vegetables, Steamed Rice

Chocolate Cake with Berry Sauce

Iced Tea

\$44 per person

Buffet Lunch

Sliced Ham, Sliced Turkey Breast

Tuna Salad, Egg Salad

Cheese: American, Swiss, Provolone, Pepper Jack

Crisp Lettuce, Sliced Tomato, Sliced Onion

Pickled Vegetables, Kosher Pickled, Pepperoncini,

Green and Black Olives

Mayonnaise, Dijon Mustard, Herb Aioli

Wheat and White Bread

Cheese Cake with Lilikoi Sauce

Iced Tea

\$42 per person

Our menus are designed to cater to groups of twenty five (25) or more persons. Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

Minimum 20 pax – maximum 100 pax

11:30 a.m. – 6:00 p.m.

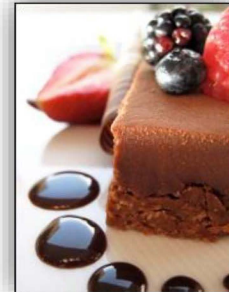
Lunch & Dinner



Edamame Hummus



Wai'olu Ocean View Lounge



Chocolate Crunch

Providing panoramic ocean and Honolulu skyline views and overlooking the treetops of Fort Derussy, Trump Waikiki is the perfect setting for an unforgettable reception or intimate dinner party.

Plated Menu

Kainalu

1st Course

Mini Mozzarella, Roasted Tomato, Basil Flavor
Edamame Hummus
Mini Crab Cake

2nd Course

Grilled Herb Crusted Chicken, Porcini Mushroom Sauce
Or
Seared Catch of the Day, Shredded Potato,
Bed of Spinach, Beurre Blanc

3rd Course

Vanilla Ice Cream, Fresh Berries

Ceylon Gold Iced Tea

\$85 per person

Kahiau

1st Course

Parma Ham, Micro Green, Kalamata Olives,
Olive Oil, Parmesan Cheese
Mini Loco Moco
California Roll

2nd Course

Grilled New York Steak, Seasonal Vegetables, Red Wine Demi
Or
Scampi Style Pacific Tiger Shrimp, Grilled Asparagus

3rd Course

Chocolate Crunch, Vanilla Ice Cream

Ceylon Gold Iced Tea

\$125 per person

Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

Minimum 4 pax – maximum 60 pax

11:00 a.m. – 10:00 p.m.

Lunch & Dinner



In-Yō Cafe



Caesar Salad



The Terrace

Experience cool tropical breezes and breathtaking views of Waikiki.

Buffet Menu

Alaka'i

Salad & Accompaniments

Caesar Salad, House Made Caesar Dressing, Garlic Croutons,
Shredded Parmesan Cheese
Chinese Style Cold Chicken Salad, Sesame Seed Dressing

Main Entrees

Grilled Teriyaki Beef
Seared Catch of the Day, Orange Butter Sauce
Steamed Rice
Stir Fried Seasonal Vegetables

Desserts

Chocolate Cake, Cheese Cake
Coffee and Iced Tea

\$84 per person

Hiwa

Salad & Accompaniments

Local Mix Green Salad
Roasted Vegetable Salad, Balsamic Reduction
Pasta Salad, Porcini Mushroom Flavor
Assorted Maki Sushi

Entrees

New York Steak
Seared Salmon and Scallop, Spinach Cream Sauce
Grilled Chicken Breast, Hamakua Mushroom Sauce
Steamed Rice
Steamed Seasonal Vegetables

Desserts

Haupia Cake, Banana Cream Pie
Dark Chocolate Mousse Cake
Coffee and Iced Tea

\$132 per person

Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

50% Discount for children 6 – 12 years old, Free for children 5 and younger

Minimum 25 pax – maximum 100 pax

11:30 a.m. – 10:00 p.m.

Lunch & Dinner



In-Yō Cafe



Buffet Display



Banquet Table

No Ka Oi

Salads

Island Mixed Greens

Maui Onion Vinaigrette, Ranch Dressing

Roasted Sesame Vinaigrette

Provençal Potato Salad, Cucumber, Kalamata Olives,

Parsley and Roasted Garlic and Shallot Vinaigrette

Grilled Asparagus Salad and Tomatoes with Maui Onions,
Roasted Peppers, Kalamata Olives, Feta Cheese, Vinaigrette

Accompaniments

Vegetable Pilaf

Selection of Seasonal Island Grown Vegetables, Garlic Butter

Array of Fresh Seasonal Sliced Fruits

Main

Seared Fresh Hawaiian Catch Marinated in Garlic Herb Oil

Served on Grilled Sweet Corn Salsa

Kalamansi Caper Sauce with Fresh Mint, Diced Tomato

Grilled Chicken Breast

Stuffed with Goat Cheese, Pancetta and Spinach

Kiawe Smoked BBQ Sauce

Tortellini and Fresh Basil

With your Choice of Sauce:

Marinara, Pesto or Creamy Sauce

Country Style Bread and Shaved Parmesan Cheese

Action Station

Slow Roasted Prime Rib of Beef

Rubbed with Hawaiian Salt, Olive Oil, Blend of Herbs

Served with Horseradish Cream, Au Jus, Assorted Crusty Rolls

*Carved by a Chef, carving fee \$250 for 2 hours

Desserts

Haupia, Chocolate Cake, Banana Cream Pie

Beverage

Hawaiian Long Board Lager, Budweiser, Bud Light

Wines by the Glass Cabernet, Chardonnay

Soft drinks

*includes two hours of beverage service

Premium Beer is available

(Add \$10 per person exclude tax and service charge)

(Heineken, Corona, Asahi, Guinness)

\$160 per person

Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

50% Discount for children 6 – 12 years old, Free for children 5 and younger

Minimum 30 pax – maximum 100 pax

11:30 a.m. – 10:00 p.m.

Lunch & Dinner



Veal Medallions



Cheese Platter



Shrimp Tempura

Taste of Trump Waikiki

Salads

Local Butter Lettuce and Mix Greens

Served with Blue Cheese and Hawaiian Honey Dressing

Caesar Salad, House Made Caesar Dressing, Garlic Croutons,
Shredded Parmesan Cheese

*Prepared by Attendant, fee \$200 for 2 hours

Accompaniments

Crispy Blue Shrimp Poke

Served with Apple Wood Smoked Bacon, Macadamia Nuts,
Dried Cranberries and Maple Sweet and Sour Dressing

Fresh Sashimi, Contemporary Sushi Roll

Assortment of Traditional

Assorted Imported and Domestic Cheese Platter

Garnished with Grapes and Nuts

Lobster Fried Rice

Main Entrees

Blackened Hawaiian Snapper

Garnished with Stir Fried Vegetables and Cilantro Pesto Sauce

Crispy Calamari

Served with a Drizzle of Sweet Thai Chili Aioli

Veal Medallions with Lemon Caper Jus, Sautéed Mushrooms

Chicken Teriyaki, Grilled Maui Pineapple

Penne Pasta with

Italian Sausage Bolognese Sauce,
Parmegiano Regiano, Thai Curry with Basil
Freshly Baked Assorted Rolls

Shrimp, Hamakua Mushroom and Vegetable Tempura

Served with a Ginger Tempura Sauce

*Carved by a Chef, carving fee \$250 for 2 hours

Desserts

Chocolate Cake, Cheese Cake, Banana Cream Pie

Ice Cream Sundae Station

Vanilla, Chocolate and Macadamia Nut Ice Cream
Served with Whipped Cream, Chocolate Shaving, Maraschino
Cherries, Warm Chocolate Fudge, Strawberry Sauce

*Prepared by Attendant, fee \$250 for 2 hours

Beverage

Hawaiian Long Board Lager, Budweiser, Bud Light

Wines by the Glass Cabernet, Chardonnay

Soft drinks

*includes two hours of beverage service

Premium Beer is available

(Add \$10 per person exclude tax and service charge)

(Heineken, Corona, Asahi, Guinness)

\$180 per person

Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

50% Discount for children 6 – 12 years old, Free for children 5 and younger

Minimum 30 pax – maximum 100 pax

11:30 a.m. – 10:00 p.m.

Lunch & Dinner



Maui Onion and Tomato Salad



Shichimi Crusted Ahi



Banquet Table

Mauka to Makai

Salads

Zesty Spinach Salad

Rice Vinaigrette, Candied Pecans, Shallot Confit

*Prepared by Attendant, fee \$200 for 2 hours

Couscous Salad, Garnished with Grilled Vegetables

Flash Seared Bay Shrimp Poke

Accompaniments

Shichimi Crusted Ahi

Served with Green Papaya Salad

Lilikoi and Wasabi Aioli

Maui Onion and Tomato Salad

Topped with Mild Gorgonzola, Fresh Basil and Cracked Pepper

Hawaiian Style Seafood Chowder

Herb and Butter Tossed Boiled Fingerling Potatoes

Assortment of Seasonal Vegetables

Main Entrees

Pistachio Crusted Chicken Breast

Served with a Shiraz Reduction

Tatsoi, Apple Smoked Bacon and Slow Roasted Garlic

Asian Style Fried Whole Hawaiian Snapper

Shoyu, Ginger and Chinese parsley

Sizzling Peanut and Sesame Oil

(*Carved by a Chef, carving fee \$250 for 2 hours)

Slow Roasted Prime Rib of Beef

With Appropriate Condiments

(*Carved by a Chef, carving fee \$250 for 2 hours)

Shrimp Boil

Tossed in Old Bay Seasoning & Herb Butter

Based on 4 Pieces per Person

(*Carved by a Chef, carving fee \$250 for 2 hours)

Desserts

Cheesecake, Chocolate Mousse Cake, Tiramisu

Beverage

Hawaiian Long Board Lager, Budweiser, Bud Light

Wines by the Glass Cabernet, Chardonnay

Soft drinks

*includes two hours of beverage service

Premium Beer is available

(Add \$10 per person exclude tax and service charge)

(Heineken, Corona, Asahi, Guinness)

\$170 per person

Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

50% Discount for children 6 – 12 years old, Free for children 5 and younger

Minimum 30 pax – Maximum 100 pax

11:30 a.m. – 10:00 p.m.