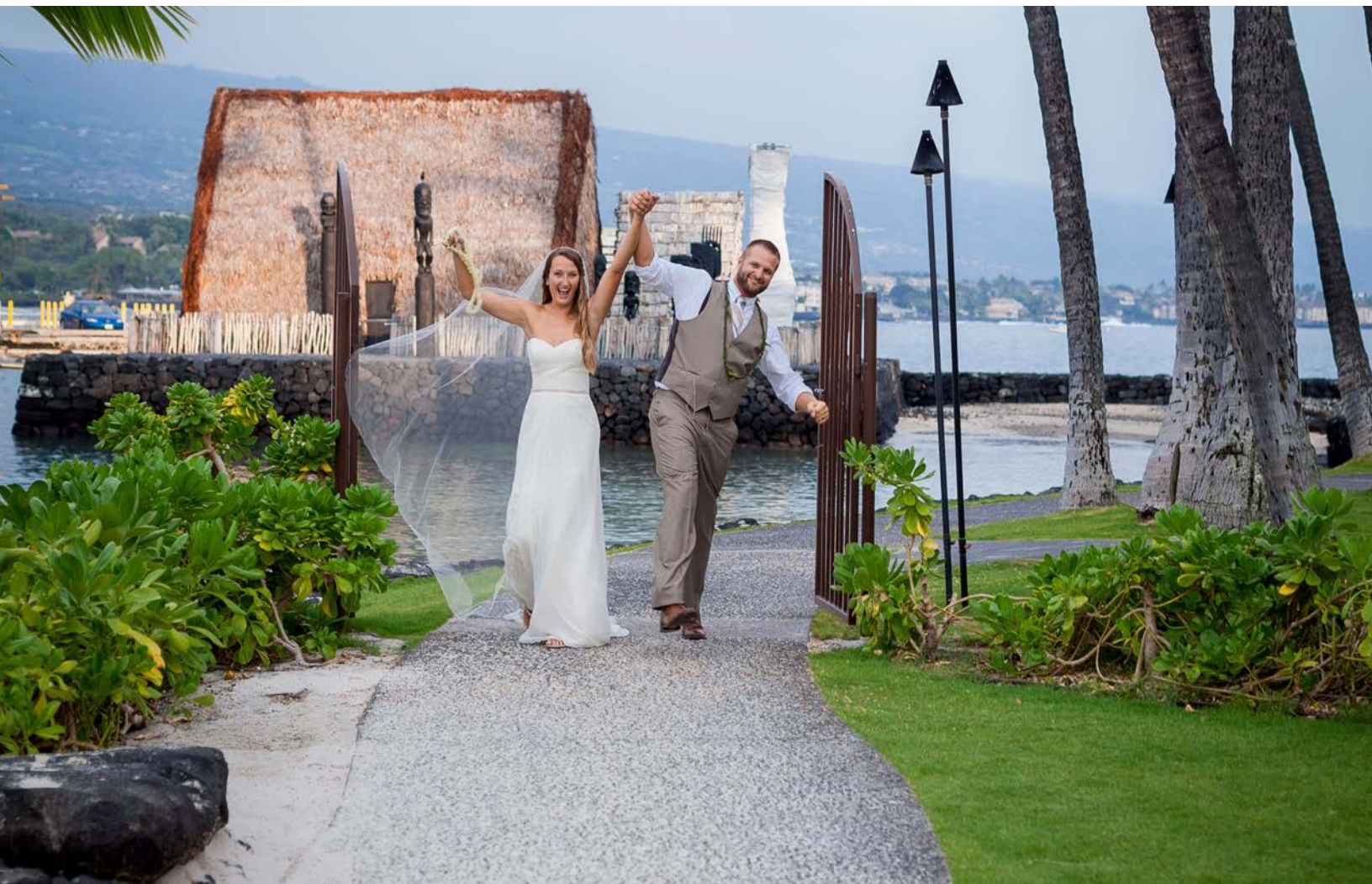


COURTYARD[®]
BY MARRIOTT
KING KAMEHAMEHA'S
KONA BEACH HOTEL

WEDDING DAY DREAMS COME TRUE ON THE ISLAND OF HAWAII

2021 WEDDING PACKAGES



ENJOY THREE UNIQUE AND BREATHTAKING OCEANFRONT CEREMONY AND RECEPTION VENUES



LUAU GROUNDS

Overlooking Kailua Bay and Kona's majestic uplands, our oceanfront Luau Grounds boasts sweeping views and a private space. Whether it's a Hawaii destination wedding or a local celebration with family & friends, the award-winning Courtyard King Kamehameha's Kona Beach Hotel is the perfect place to gather.

Capacity: 300 guests (banquet rounds)



HONU'S LAWN

Picture yourself saying "I do" next to a sand-swept beach with beautiful blue waters and swaying palms. Enjoy an outdoor event with a tropical backdrop and a peek into Hawaii's past. The Honu's Lawn will meet your every need as well as our professional staff extending the Aloha spirit.

Capacity: 200 guests (banquet rounds)



IMU LAWN

An oceanfront oasis, this venue is the perfect setting for a garden wedding with a tropical twist. Your guests will love our sweeping ocean views, tiki torches, and historic imu - which help set the tone for the most romantic destination weddings on the Big Island.

Capacity: 100 guests (banquet rounds)



CHOOSE ONE OF OUR POPULAR PACKAGES BELOW OR CUSTOMIZE WITH A LA CARTE OPTIONS:

Give your special day an island backdrop - offering beautiful scenery and a professional catering team standing by to help you make memories that will last a lifetime.

KU`UIPO "SWEETHEART" PACKAGE PERFECT FOR ELOPEMENTS & VOW RENEWALS

Price Include the Following Amenities:

- Ceremony Site
- Guestbook Table
- Licensed Officiant for the Ceremony
- One (1) hour solo acoustic musician
- Pair of lei for couple's lei exchange
- One (1) bottle of champagne
- Pre-ceremony Rehearsal (up to 1 hour)

\$2,000 + tax

MAILE PACKAGE OUR MOST POPULAR PACKAGE

Price Include the Following Amenities:

- Oceanfront Ceremony Venue (Luau Grounds, Imu Lawn, Honu's Lawn)
- Theater style seating for 50 guests
- Guestbook Table
- Licensed Officiant for the Ceremony
- Decorated Wedding Gazebo (fabric drape)
- One (1) hour solo acoustic musician
- Pair of lei for couple's lei exchange
- One (1) bottle of champagne
- Pre-ceremony Rehearsal (up to 1 hour)

\$3,500 + tax

KONA PACKAGE OUR BEST VALUE

Price Include the Following Amenities:

- Oceanfront Ceremony Venue (Luau Grounds, Imu Lawn, Honu's Lawn)
- Theater style seating for 100 guests
- Guestbook Table
- Licensed Officiant for the Ceremony
- Decorated Wedding Gazebo (fabric drape & floral)
- One (1) hour solo acoustic musician
- One (1) hour professional photography
- Fresh floral bride's bouquet
- Groom's boutonniere
- Pair of lei for couple's lei exchange
- One (1) bottle of champagne
- "8" single tier wedding cake
- Pre-ceremony Rehearsal (up to 1 hour)

\$5,000 + tax



FOOD AND BEVERAGE MINIMUMS

DAY	Morning	Evening
FRIDAY & SATURDAY	\$1,000	\$5,000
SUNDAY - THURSDAY	\$1,000	\$2,500

ENHANCEMENTS & SERVICES

- Entertainment – Live Music or DJ
- Photography / Videography
- Wedding Cakes & Cupcakes
- Floral Arrangements & Décor

*Outside Vendor fee - \$250 + tax



EXPERTLY
CHOSEN
FRESHLY
PREPARED
BEAUTIFULLY
PRESENTED

The King Kamehameha's Kona Beach Hotel will delight any wedding with its delicious Hawaiian cuisine. Our catering menus set the tone for truly unforgettable events.





PLATED

Please select a maximum of two (2) protein options for your entrée selection. Highest entrée price prevails.

\$38.95 TERIYAKI BEEF & SAUTEED MAHI
Served with garden vegetables & white rice

\$44.95 POACHED MAHI
Served with a lemon butter caper sauce, steamed rice, and grilled garden vegetables

\$42.95 GRILLED TILAPIA
Grilled herb marinated tilapia with a tangy lemon butter sauce served with steamed asparagus and jasmine rice

\$39.95 HERB ROASTED CHICKEN BREAST
Herb roasted chicken breast, Char Siu stir-fry vegetables, fried rice, and sweet chili butter sauce

\$43.95 ROASTED PORK LOIN MEDALLIONS
Roasted pork loin medallions with a tomato caper relish, olive oil, roasted potatoes, & roasted garlic jus

\$49.95 PRIME RIB
Sliced prime rib in a shallot and cabernet Au Jus with roasted potatoes & citrus glazed carrots

\$43.95 PORTOBELLO MUSHROOMS
Portobello mushrooms stuffed with spinach risotto, parmesan cheese, grilled vegetables, & tomato basil jus

\$49.95 PAN SEARED FRESH CATCH
Pan seared fresh catch, garlic aioli linguine with sundried tomato pesto and marinated sweet cherry tomatoes with lemon herb beurre blanc

SOUP OR SALAD (CHOOSE ONE)

HA FARMS HOUSE SALAD
Local greens, tomato, lemon pepper croutons, herb vinaigrette

CARROT GINGER SOUP (V)
Heirloom carrots, local ginger

CLASSIC CAESAR SALAD
Romaine, parmesan, garlic croutons

MEDITERRANEAN VEGETABLE SOUP (VG)
Grilled local vegetables

HEIRLOOM TOMATO & GOAT CHEESE (+\$5)
Local greens, avocado, candied Macadamia Nuts, balsamic

CLAM CHOWDER
House bacon, hearty vegetables, oyster crackers

THAI CURRY SOUP (+\$5)
Red curry, local vegetables, organic chicken

*Price not inclusive of prevailing service charge or applicable tax and is subject to change.

BUFFET



\$50.95 KAMAKAHONU BUFFET

Local farm greens with papaya seed dressing
Teriyaki beef
Sauteed mahi mahi
Garden vegetables
Steamed white rice
Chef's choice of dessert
Fresh breads
Freshly brewed regular & decaf coffees
Assorted hot teas & iced tea

*50 person minimum

\$61.95 TASTE OF JAPAN BUFFET

Somen salad
Namasu
Maki sushi
Sashimi
Miso soup
Chicken Katsu
Beef Sukiyaki
Steamed rice with furikake
Chef's selection of dessert
Fresh breads
Freshly brewed regular & decaf coffees
Assorted hot teas & iced tea

*50 person minimum

*Price not inclusive of prevailing service charge or applicable tax and is subject to change.

HORS D'OEUVRES



WARM HORS D'OEUVRES

- Mini beef sliders with straw onions & chipotle - \$6.00 pp
- Prime rib on crostini with blue cheese & roasted pine nut finish - \$6.00 pp
- Chicken satay skewer with a Thai dipping sauce - \$6.00 pp
- Beef satay skewer with a soy ginger glaze - \$6.00 pp
- Vietnamese spring roll - \$6.00 pp
- Shrimp spring roll - \$6.00 pp
- Chicken wings (BBQ, naked, teriyaki, hot sauce) - \$6.00 pp
- Chicken & avocado, Kalua pork, or cheese quesadillas - \$6.00 pp
- Shrimp tempura - \$8.00 pp
- Lump crab cakes with a spicy relish - \$8.00 pp
- Korean short ribs - \$8.00 pp

*25 piece minimum

CHILLED HORS D'OEUVRES

- Seared ahi tuna with a wasabi aioli on a cucumber chip - \$6.00 pp
- Hummus & pita bread - \$6.00 pp
- Tomato, mozzarella, & basil crostini - \$6.00 pp
- Melon wrapped in prosciutto - \$8.00 pp
- Ceviche shooter with fresh cilantro - \$8.00 pp
- Tomato, mozzarella, & fresh basil skewer - \$8.00 pp
- Oysters on shell - \$8.00 pp
- Avocado & crab sushi rolls - \$8.00 pp
- Summer rolls with peanut sauce - \$8.00 pp
- Traditional shrimp cocktail in a shot glass - \$8.00 pp
- Sashimi - \$10.00 pp

*Price not inclusive of prevailing service charge or applicable tax and is subject to change.



BAR

CASH BAR*

House brands - \$10.00 per drink
Call brands - \$11.00 per drink
Premium brands - \$13.00 per drink
Cordials - \$13.00 per drink
Wine by the glass (house) - \$12.00 per drink
Domestic beer - \$8.00 per drink
Imported beer - \$10.00 per drink

Sodas (Pepsi, Diet Pepsi, Twist Mist) - \$5.00 per drink
Bottle water - \$5.00 per drink
Sparkling water - \$5.00 per drink
Red Bull - \$6.00 per drink
Full Throttle energy drinks - \$6.00 per drink
Orange juice - \$6.00 per drink
Grapefruit juice - \$6.00 per drink
Cranberry juice - \$6.00 per drink
Apple juice - \$6.00 per drink
Tomato juice - \$6.00 per drink
Carrot juice - \$6.00 per drink
Guava juice - \$6.00 per drink

HOSTED BAR**

House brands - \$8.50 per drink
Call brands - \$9.50 per drink
Premium brands - \$11.50 per drink
Cordials - \$11.50 per drink
Wine by the glass (house) - \$9.00 per drink
Domestic beer - \$7.50 per drink
Imported beer - \$10.00 per drink

OPEN BAR (PER PERSON PER HOUR)**

House brands - \$24.00
Call brands - \$28.00
Premium brands - \$32.00

Keg pricing upon request

Bartender Fee (up to 4 hours) \$250.00

Applied to all events with bar service. Charged per bartender.
Additional hours are billed at \$175 per hour

*Cash bar pricing is inclusive of prevailing service charge or applicable tax and is subject to change.

**Hosted bar and open bar pricing is not inclusive of prevailing service charge or applicable tax and is subject to change.



START PLANNING TODAY.
PLEASE CONTACT:

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Melanie Lucas
808.331.6389
mlucas@konabeachhotel.com

