



CONTINENTAL BREAKFAST

All Continental Breakfasts Include: Fresh Orange Juice and selection of sliced seasonal fruits.

Hibiscus

\$32 per person

Freshly Baked Croissants, Tropical Danish, Muffins
Tropical Fruit Preserves, Butter
Coffee & Lot 35 Teas
Plumeria Breakfast
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Blueberry & Bran Muffins, Island Fruit Breads, Bagels
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese
Selection of Dry Cereals, 2% Milk, Soy Milk
Coffee & Lot 35 Teas

Plumeria

\$36 per person

Guava Juice
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Blueberry & Bran Muffins, Island Fruit Breads, Bagels
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese
Selection of Dry Cereals, 2% Milk, Soy Milk
Coffee & Lot 35 Teas

BREAKFAST BUFFET

All Breakfast Buffets Include: Coffee, Lot 35 Teas, Fresh Orange Juice, Guava Juice, Pineapple Juice and Selection of Sliced Seasonal Fruits. Breakfast buffets are priced for for 2 Hours, \$5 each additional 30 minutes per person. \$250 fee for parties under 30 guests. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Orchid

**\$46 per
person**

Island Fruit Breads, Freshly Baked Croissants,
Danishes, Muffins
Assorted Sliced Bread, Bagels, Cream Cheese
Tropical Fruit Preserves, Butter

Selection of Dry Cereals, Muesli, Raisins, Brown
Sugar, Skim Milk, 2% Milk, Soy Milk

Yogurt Bar with Assorted Fruit Yogurts, Mango,
Strawberries, Bananas, House-made Granola

Plain Scrambled Eggs (Select one of the
following)

Cheddar, Tomatoes, Ham Egg Scramble
Chorizo, Cilantro, Roma Tomatoes, Queso
Fresco Egg Scramble

Waimea Vegetarian Egg Scramble

Hamakua Mushroom, Onions, Monterey Jack
Scramble

Select One of the Following served with Coconut
Syrup & Maple Syrup:

Hawaiian Sweet Bread French Toast

Buttermilk Pancakes

Macadamia Nut Pancakes

Berry Pancakes

Banana Pancakes

Taro Buttermilk Pancakes

Select Two of the Following Breakfast Meats:

Cherrywood Smoked Bacon

Chicken Sausage

Pork Breakfast Links

Portuguese Sausage

Smoked Ham

Select One of the Following:

Onion, Pepper Orchid Potatoes

Artichoke & Red Bliss Potato

Hash Browns

Tater Tots

Steamed White Rice

Char Siu Pork Fried Rice

Aloha Brunch

**\$58 per
person**

POG Juice

Selection of Sliced Seasonal Fruits

Freshly Baked Croissant, Macadamia Nut Sticky
Buns, Banana Nut Bread

Tropical Fruit Preserves, Butter, Honey

Romaine Caesar Salad, Prawns, Croutons,
Grilled Chicken, Anchovies, Parmesan

Grilled Island Vegetables, White Balsamic &
Olive Oil

Sliced Tomato, Fresh Mozzarella, Sweet Basil
Pesto

Smoked Salmon Display, Maui Onions, Sliced
Waimea Tomatoes, Capers, Bagels
Regular & Low Fat Cream Cheeses

Eggs Benedict

Scrambled Eggs, Cheddar Cheese, Tomatoes,
Chives

Cherrywood Smoked Bacon & Link Sausage

Habanero Mango BBQ Chicken

Herb & Garlic Roasted Potatoes

Assorted Dim Sum: Char Siu Bao, Island Style
Pot Stickers, Edamame Pot Stickers, Pork Siu
Mai, Shrimp Siu Mai, Shrimp Fried Rice

Cinnamon Sugar Coated Malasadas

Kona Coffee Cake

Rincon Farms Strawberries & Cream, Raw Sugar
Biscuits

Cheddar Cheese Grits

BREAKFAST-TO-GO

All Breakfast-To-Go includes: Orange Juice, Low-Fat Fruit Yogurt, Whole Fruit, Coffee & Lot 35 Teas.
Maximum Selection of Three.

Smoked Salmon Bagel **\$32 person**

Toasted Bagel, Smoked Salmon, Cream Cheese,
Butter Lettuce, Sliced Red Onion, Tomato

Holualoa Croissant **\$32 per
person**

Scrambled Eggs, Black Forest Ham, Swiss
Cheese

South Point Burrito **\$32 per
person**

Scrambled Eggs, Chorizo Sausage, Black Bean,
Diced Tomato, Shredded Jack Cheese

Gluten Free Wrap **\$32 per
person**

Egg White, Roasted Peppers, Onions, Spinach,
Swiss Cheese

Green Flash Wrap **\$32 per
person**

Avocado, Spinach, Kale, Egg White, Basil,
Mozzarella

PLATED BREAKFAST

All Plated Breakfasts Include: Fresh Orange Juice, Baked of Breakfast Breads & Pastries, Tropical Fruit Preserves, Butter, Coffee & Lot 35 Teas, and Choice of: Half Papaya & Lime, Sliced Tropical Fruit or Fruit Yogurt Granola Parfait.

All American

**\$33 per
person**

Ham & Cheese Omelet, Hash Brown
Potatoes, Cherrywood Smoked Bacon, Sausage

Healthy Start

**\$34 per
person**

Egg White Frittata with Spanish Manchego
Cheese, Piquillo Peppers, Spinach & Hamakua
Mushrooms

Eggs Benedict

**\$36 per
person**

Shaved Smoked Ham, Poached Eggs, Island
Hollandaise Sauce, Toasted English Muffin,
Asparagus & Roasted Breakfast Potatoes



SIGNATURE BREAKS

Break Menus are priced for a 30 minute event. \$5 each per person for additional 30 minutes. One chef/attendant per 75 guests at \$300 each for up to two hours.

B-A-N-A-N-A-S

\$15 per person

Banana & Tropical Fruit Smoothies
Whole Bananas
Banana Bread
Mini Banana Malasada

Hilo Farms Papaya Island Break

\$15 per person

Papaya Juice Shooters
Papaya Wedges with Lime
Papaya Ginger Scones, Island Preserves
Chocolate Papaya Pops

Pineapple Express

\$15 per person

Fresh Pineapple Vanilla Press
Grilled Pineapple Skewers
Pineapple Muffin
Pineapple Upside Down Cake

Waimea Strawberries

\$15 per person

Strawberry Smoothies
Whole Strawberries
Strawberry Shortcake
Rincon Farms Strawberry Malasada

Coco Loco

\$15 per person

Coconut Water
Chocolate Coconut Macaroons
"3 Flavors" Coconut Chips
Haupia Shooters

Hola Hawaiian

\$15 per person

Lilikoi Limeade
Crispy Chips
Mango-Pineapple Salsa & Pico de Gallo Salsa
Churros with Hawaiian Chocolate

Mango Madness

\$15 per person

Pineapple Mango Smoothies
Mango Bread

MacNutty

\$18 per person

Island Macadamia Nut Kona Coffee
Chocolate Mac Nut Clusters

Mango Cheesecake Bites
Chocolate Dipped Mango

Flavored Mac Nuts: Hawaiian Se Salt, Li Hing
Mui & Brown Sugar Honey
Salted White Chocolate & Mac Nut Cookies

Big Island Popcorn Station **\$13 per
person**

King's Trail Mix **\$18 per
person**

Fresh Made Popcorn by Attendant (Attendant fee
additional)
Local Favorites: Furikake, Mochi Crunch,
Caramel Salt, Cheddar & Sweet Sesame Chili
Salt

Make Your Own Trail Mix with Organic Granola
Sundried Papaya, Pineapple, Poha Berries &
Mixed Berries
Pumpkin Seeds & Deluxe Mixed Nuts
Toasted Coconut, Peanut M&M's, Banana Chips
White & Dark Chocolate Chips

Kona Java **\$18 per
person**

Iced Kona Coffee
Big Island Biscotti
Chocolate Covered Coffee Beans

HOSPITALITY & A LA CARTE BREAKS

Break Menus are priced for a 30 minute event. \$5 each per person for additional 30 minutes. One chef/attendant per 75 guests at \$300 each for up to two hours.

Coffee & Tea	\$95 per gallon	Iced Coffee	\$95 per gallon
Regular, Decaffeinated Coffee or Lot 35 Teas			
Juice	\$85 per gallon	Lilikoi Lemonade	\$85 per gallon
Choice of Tomato, V-8, Apple, Orange, Grapefruit, Pineapple, Guava, POG			
Orchid Iced Tea	\$85 per gallon	Assorted Soft Drinks, Still & Sparkling Water	\$6.25 each
Freshly Brewed Iced Tea Lilikoi (Passion Fruit) Iced Tea			
Specialty Drinks	\$6.75 each	Whole Fresh Fruit	\$5 each
Sports Drinks, Red Bull & Vitamin Water, La Croix, Coconut Water, Bai Drinks		Oranges, Bananas, Apples	
Local Seasonal Tropical Fruits	\$14 per person	Assorted Breakfast Pastries	\$50 per dozen
Chef's Selection to Included Papaya, Pineapple, Strawberries		Butter Croissants, Tropical Fruit Danishes Miniature Low Fat Muffins	
Island Breakfast Scones	\$50 per dozen	Malasadas	\$50 per dozen
Papaya Ginger, Pineapple Vanilla & Kabocha Pumpkin		Guava, Coconut Cream, Chocolate	
Island Fruit Bread	\$50 per dozen	House Made Granola Bars	\$50 per dozen
Mango, Banana, Guava Carrot		Macadamia Dark Chocolate Pineapple Bars Hawaiian Honey Granola Oat Bars	
Cupcakes	\$50 per	Macaroons	\$36 per

All F&B is subject to a surcharge fee and taxes.

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dozen

dozen

MacNut MacNut MacNut
Red Velvet
Chocolate & Pistachio

Raspberry, Lilikoi, Pistachio

House Made Cookies

**\$50 per
dozen**

House Made Cookie Bars

**\$50 per
dozen**

Peanut Butter, White Chocolate Macadamia Nut,
Chocolate Chip

Coconut Macaroon, Lemon-Lilikoi
Fudge Brownie & Macadamia Nut Blondie

**House Made Ice Cream
Cups**

\$7 each

**Quick Snacks, Candy &
Chips**

\$5 each

Hilo Vanilla, Chocolate, Kona Coffee

Deluxe Mixed Nuts

\$32 per bowl

**Roasted Hawaiian Sea Salt
Macadamia Nuts**

\$42 per bowl

Maui Chips

\$26 per bowl

Chips & Salsa

\$26 per bowl

Served with Maui Onion Dip

Tortilla Chips, Pineapple Salsa
Pico de Gallo & Guacamole

Hummus with Pita Chips

\$26 per bowl

Pretzels

\$26 per bowl

Mac Nut Hummus & Edamame Hummus

Popcorn

\$22 per bowl

Pub Mix

\$26 per bowl

Assorted Popcorn Seasoning Salts:
White Cheddar, Sour Cream & Onion, Jalapeno-
Cheddar & Cool Ranch



PLATED LUNCH

Starters

Chilled Hawaiian Tomato Gazpacho,

Crème Fraiche

Kabocha Squash Soup

Ginger Cream

Ahualoa Goat Cheese

Waimea Tomatoes, Heirloom Lettuce

Big Island Spinach Salad

Sliced Hard Boiled Egg, Roasted Beet, Red Onion, Smoked Bacon Dressing

Classic Caesar Salad

Herbed Focaccia Croutons

Entrées

Orchid Chicken Salad

\$50 per person

Mango, Grape, Coconut Grilled Chicken, Local Lettuce, Honey Yogurt Dressing

Big Island Cobb Salad

\$50 per person

Waimea Greens, Toasted Macadamia Nuts, Papaya, Local Tomatoes, Grilled Chicken, Bacon, Cucumber, Blue Cheese, Hard Boiled Eggs, Avocado, Lilikoi Vinaigrette

Waipio Valley Trio

\$50 per person

Seared Ahi Poke, Grilled Marinated Flank Steak, Green Papaya Salad, Huli Huli Chicken, Cashews, Grilled Pineapple

Paniolo Grilled Bacon Wrapped Chicken

\$52 per person

Spinach, Herb, Potatoes, Yuzu Jus

Hale Kai Inspired Fresh Catch **\$58 per person**

Crispy Fried Rice Cake, Hamakua Mushrooms & Kimchee

Macadamia Nut Crusted Fresh Hawaiian Catch **\$58 per person**

Bok Choy, Toasted Coconut Jasmine Rice

Wagyu Sirloin **\$60 per person**

Asparagus, Hamakua Mushrooms, Tamarind Garlic Jus

Vegetarian Entrées

Molokai Sweet Potato Gnochhi

Ali'i Mushrooms, Macadamia Nut Gremolata,

Parmesan Reggiano

Grilled Tofu, Pickled Napa Cabbage, Edamame Fried Rice

Dessert

Vanilla Bean Panna Cotta

Strawberry Compote, Macadamia Nut Shortbread

Kona Coffee Cheesecake

Hilo Vanilla Crème Brulee Sauce

Chocolate Chantilly Cake

Hawaiian Salted Caramel Sauce

Li Hing Mui Pineapple Upside Down Cake

Coconut Whipped Cream

Island Pineapple Crumble Tart

Koloa Rum Sauce

BUFFETS

All Lunch Buffets Include: Fresh Brewed Iced Tea & Lemonade. Lunch menus are available until 4 pm and are priced at 2 hours, \$5 each additional 30 minutes per person. \$250 fee for parties under 30 guests. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Kohala Deli Lunch

\$52 per person

Waimea Field Greens, Local Tomatoes, Crisp Sliced Cucumber, Julienne Carrots, Herb Croutons, Vinaigrette, Ginger Sesame Dressing
Papaya & Lime Platter
Molokai Purple Sweet Potato Salad
Tomato, Hearts of Palm, Shrimp
Grilled Vegetables, Edamame, Chick Pea Salad
Grilled Ahi Poke Salad
Maui Potato Chips

Build Your Own Sandwich Bar:
Sliced Togarashi Seared Roast Beef, Oven Roasted Turkey Breast, Smoked Ham
Swiss, Cheddar, Monterey Jack

Lettuce, Sliced Vine Ripened Tomatoes, Kosher Dill Pickles
Dijon Mustard, Yellow Mustard, Mayonnaise
Sliced Sourdough, Multigrain, Wheat, Hawaiian Rolls

Triple Chocolate Chip Brownies
Assorted House Made Cookies

Mauna Kea Deli Lunch

\$54 per person

Tropical Fruit Salad
Island Romaine, Focaccia, Shaved Parmesan, Herb Grilled Chicken Breast, Croutons, Caesar Dressing
Waimea Fingerling Potato Salad, Maui Onions, Herbs, Bacon
Broccoli with Sunflower, Cider Vinaigrette
Waimea Tomato & Avocado Salad
Grilled Vegetable Platter
Taro Chips & Maui Chips

Mini Deli Sandwich Board Display (Select Three):
Roast Beef, Sweet Peppers, Pepper Jack, Focaccia
Roast Turkey, Cranberry Goat Cheese, Lettuce, Tomato, Whole Wheat Bread

Wiki Wiki Express Lunch

\$56 per person

Golden Beet Salad, Goat Cheese, Macadamia Nuts
Kale & Romaine Salad, Kabocha, Hawaiian Sweet Bread Croutons with Creamy Lemon Dressing
Grilled Tofu Salad, Edamame, Shaved Vegetables, Hamakua Ali'i Mushrooms, Yuzu Vinaigrette

Smoked Mango BBQ Chicken
Catch of the Day Katsu, Tartar Sauce
Steamed Rice

Kona Coffee Mac Nut Pie

Beach Barbeque

\$62 per person

Kekela Farms Field Greens, Crisp Cucumber Slices, Julienne Carrot, Tomato Wedges & Balsamic Vinaigrette, Mango Papaya Dressing
Platter of Sliced Watermelon, Pineapple, Papaya
Shrimp, Cucumber, Namasu
Hawaiian Coconut, Pineapple Cole Slaw
Potato-Macaroni Salad, Sweet Peas
Taro Chips & Maui Chips

Chef Attended Grill Station (Chef Fee Additional):
Char-Grilled Kulana Farms Beef Hamburgers
Grilled Chicken Breast, Lilikoi Habanero BBQ Sauce
Grilled Black Bean Burgers
Kosher Beef Hot Dogs
Honey-Buttered Corn on the Cob

Hummus, Roasted Vegetables, Spinach Tortilla
Tuna Salad, Swiss Cheese, Rye
Italian Sub with Genoa Salami, Ham, Provolone,
Italian Herb Roll

Assorted Shortbread Cookies
Coconut Macaroons
Pineapple Cheesecake

Hualalai Lunch

**\$65 per
person**

Freshly Tossed Kekela Farms Baby Greens with
Garden Vegetables, Spiced Mac Nuts
Caramelized Hilo Papaya & Ka'u Orange
Vinaigrette
Waimea Tomato Rainbow Salad featuring
Yellow, Orange & Beef Steak Tomatoes, Red
Onions
Asparagus Tips & Lemon Balm Vinaigrette &
Chef's Garden Clipped Chives
Sweet Potato, Taro & Yukon Gold Potato Salad
Hawaiian Macaroni Salad & Watercress Salad
Strawberry Papaya with Fresh Lime

Grilled Kalbi Ribs with Pineapple Hoisin Sauce
Chuka Soba Noodle Stir-Fry with Carrots,
Organic Bok Choy & Shiitake Mushrooms
Cilantro Grilled Mahi Mahi, Broccoli & Kabocha
Pumpkin Coconut Curry
Tikka Spiced Chicken with Curry Quinoa &
Orange-Basil Relish

Assorted Fresh Baked Rolls & Butter
Chocolate Chip Macadamia Nut Pie
Mango Ginger Crisp with Raw Sugar Streusel

Waimea Tomatoes, Maui Sweet Onions, Lettuce,
Sliced Pickles
American, Cheddar & Swiss Cheese
Mayonnaise, Mustard, Ketchup, Relish
Hamburger & Hot Dog Buns

Assorted House Made Cookies
Lilikoi Meringue Tartlets

Mauna Loa Lunch

**\$67 per
person**

Baby Spinach, Strawberries, Shaved Red
Onions, Goat Cheese, Candied Mac Nuts &
Poppy Seed Dressing
Hamakua Mushroom Salad
Greek Salad with Herb Vinaigrette
Cucumber, Pineapple, Hearts of Palm & Mint
Salad

Roasted Strip Loin of Beef with Hoisin Barbeque
Glaze
Lime-Cilantro Fresh Catch with Coconut-Red
Curry Sauce
Chicken Roulade with Spinach, Apricot, Goat
Cheese & Paniolo Jus

Lemongrass Scented Jasmine Rice
Chef's Seasonal Grilled Vegetables

Assorted Fresh Baked Rolls & Butter

Tropical Fruit Tartlets
Chocolate Cream Puffs

BOXED LUNCH

All Boxed Lunch include: Maui Potato Chips, Fruit Salad, Chocolate Chip Cookie, Bottled Water. Lunch menus are available until 4 pm.

Maximum Selection of Three. \$40 per person.

Grilled Chicken Caesar Salad

Focaccia Croutons, Shaved Parmesan, Caesar Dressing

Cobb Salad

Bacon, Avocado, Bleu Cheese, Tomatoes, Chicken Thai Beef, Tamarind, Scallions, Cucumber, Peanuts, Chili Lime Vinaigrette

Turkey Breast with Havarti Cheese

Hawaiian Greens, Sprouts, Tomatoes, Wheat

Smoked Caesar Chicken Wrap

with Hawaiian Chili Peppers, Caesar Dressing, Waimea Romaine

Hummus Wrap

Roasted Vegetables, Spinach Tortilla

Big Island Chef's Salad

Goat Cheese, WOW Farms Tomatoes, Roast Beet, Garbanzo Beans

Ham with Swiss

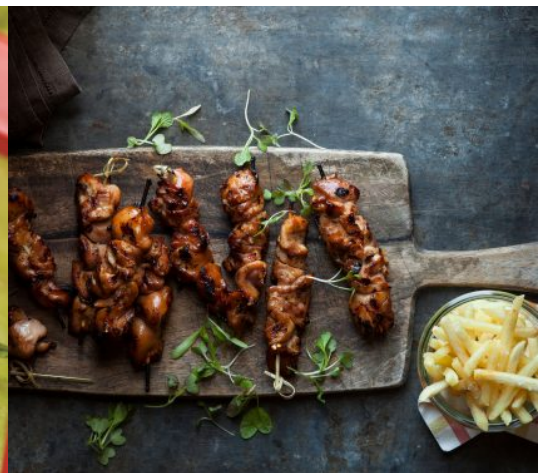
Lettuce, Whole Grain

Pepper Crusted Roast Beef

with Aged Cheddar, Island Greens, Waimea Tomato, Sourdough Roll

Burrito Wrap

Brown Rice, Avocado, Black Bean, Tomato, Corn, Roast Pepper



CANAPES

Mala (From the Garden)

Ahualoa Goat Cheese

\$85 per
dozen

Waimea Strawberry, Roasted Macadamia Nut
Tart

Maui Onion & Waimea Tomato Tart

\$85 per
dozen

Strawberry Brischette

\$85 per
dozen

Macadamia Nut Cream Cheese

Waimea Tomatoes

\$85 per
dozen

Fresh Mozzarella, Basil Crostini

Vegetarian Summer Roll

\$85 per
dozen

Thai Sauce

Aina (From the Land)

Teriyaki Beef Brochette

\$90 per
dozen

Thai Beef Romaine

\$90 per
dozen

Pineapple & Prosciutto

\$90 per
dozen

Thai Chicken

\$90 per
dozen

Cucumber

BBQ Duck

\$90 per
dozen

Pineapple

Brie Cheese	\$85 per dozen	Foie Gras	\$90 per dozen
Macadamia Nut, Grape, Baguette		Date, Toasted Brioche	
Port Poached Pear	\$85 per dozen	Pepper Crusted Beef Crostini	\$90 per dozen
Gorgonzola, Crostini			
Watermelon	\$85 per dozen	Peking Duck	\$90 per dozen
Feta & Mint		Plum Sauce	
Crusted Goat Cheese Stuffed Artichoke Hearts	\$85 per dozen	Teriyaki Pineapple Meatball	\$90 per dozen
Garlic Aioli			
Baked Shiitake Phyllo Purses	\$85 per dozen	Deviled Egg	\$90 per dozen
Chive Sour Cream		Smoked Salmon, Ikura	
Kabocha Pumpkin Truffles	\$85 per dozen	Serrano Ham Wrapped Manchego	\$90 per dozen
Tomato-Ginger Chutney		Quince	
Wild Mushroom	\$85 per dozen	Huli Huli Chicken Endive Cup	\$90 per dozen
Blue Cheese Risotto, Truffle Aioli			
Spinach Spanakopita	\$85 per dozen	BLT Crostini	\$90 per dozen

Peppadew Pepper	\$85 per dozen	Char Siu Pork Bao Bun	\$90 per dozen
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Goat Cheese

Herb Grilled Eggplant	\$85 per dozen	Mini Beef Sliders	\$90 per dozen
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Zucchini, Red Pepper

Brioche Bun

Meatball Mozzarella	\$90 per dozen
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Basil

Red Coconut Curry Beef Satay	\$90 per dozen
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Thai Dipping Sauce

Crispy Chicken Pot Stickers	\$90 per dozen
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Sweet Chili Sauce

Coconut Chicken	\$90 per dozen
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Golden Pineapple Chutney

Kai (From the Ocean)

Spicy Ahi Poke Wonton Shells	\$95 per dozen
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Bay Shrimp Salad \$95 per dozen

Mango Basil Chutney Phyllo Cup

Seared Ahi \$95 per dozen

Wasabi Cream

Caviar \$95 per dozen

Smoked Salmon, Sour Cream, Crisp Potato
Cake

**Lemongrass Shrimp
Cucumber** \$95 per dozen

**Crab Stuffed Cherry
Tomato** \$95 per dozen

Tobiko

**Oyster Shooter with Diced
Cucumber** \$95 per dozen

Citrus Ponzu Wasabi

Lobster Arancini \$95 per dozen

Unagi Arancini \$95 per dozen

Togarashi Seared Scallop \$95 per dozen

Ginger Pineapple Relish

Kona Lobster \$95 per dozen

Macaroni Cheese Bites

Coconut Crusted Shrimp \$95 per dozen

Island Mango Glaze

Island Style Crab Cake \$95 per dozen

Citrus Aioli

Lump Crab \$95 per dozen

Cream Cheese Rangoon, Sesame-Shoyu Dip

Red Curry Marinated Bacon Wrapped Scallops \$95 per dozen

Seared Scallop \$95 per dozen

Avocado, Bacon

Mini Lobster \$95 per dozen

Spinach, Goat Cheese Quiche

A LA CARTE DISPLAYS

Receptions are priced for two hours. \$5 each additional 30 minutes per person. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Local Seasonal Tropical Fruits

\$14 per persob

Chef's Selection to include Papaya, Pineapple, Strawberries

Pineapple Palm Tree

\$700 per display

Seasonal Tropical Fruit Display

Artisan Cheese Board

\$18 per person

A Selection of Fine Domestic & European Cheeses
Baguette, Lavosh, Dried Fruit & Nuts

Veggie Garden Cups

\$78 per dozen

Celery, Carrot, Cucumber, Bell Pepper
Tomato with Edamame Hummus

Grilled Island Vegetables

\$12 per person

Bell Peppers, Zucchini, Yellow Squash, Carrot
Mushroom, Onion, Balsamic Glaze

Antipasto Board

\$19 per person

Grilled & Marinated Vegetables
Imported Italian Meats & Cheeses, Baguette

Big Dipper

\$15 per person

Warm Artichoke Cheese Dip
Green Olive Tapenade
Maui Onion Dip
Smoked Bacon Dip
Maui Chips, Lavosh, Baguette

Jumbo Cocktail Shrimp

**\$7 per piece
(minimum of 24 pieces)**

Lilikoi Cocktail Sauce, Tabasco Sauce, Lemon

Pacific Oysters on a Half Shell

\$85 per dozen

Tomato Horseradish Sauce, Ginger Mignonette,
Lemon

Awww Shucks

\$95 per dozen

Rockefeller Oyster
Parmesan, Bacon Oyster
Crab, Chive Oyster
Bacon, Tomato, Truffle Scallops

Orchid Shooters

\$95 per dozen

Ahi Poke Avocado
Spice Scallop Coconut Ceviche
Shrimp with Mango, Lime, Cilantro
California Red Crab, Avocado, Tobiko

Just Fried Rice

\$15 per dozen

Vegetable Fried Rice
Chicken Fried Rice
Char Siu Pork Fried Rice

Lobster Gazpacho
Asparagus, Corn & Turmeric
Foie Gras & Mushroom

Baked Potato Bar **\$15 per
person**

Yukon Gold Potato, Molokai Sweet Potato
Sour Cream, Cheddar, Chives, Bacon, Butter

Hawaiian Luau Display **\$18 per
person**

Fresh Pineapple
Dried Bananas, Dried Papaya, Dried Mango
Half Coconut filled with Dried Coconut
Li Hing Mui Macadamia Nuts
Dried Ahi, Dried Catch & Teriyaki Beef Jerky

Island Poke Bar **\$26 per
person**

Traditional Ahi Poke Station
Spice Ahi Poke
Ahi Poke with Avocado

Dim Sum Station **\$28 per
person**

Char Siu Bao, Island Style Pot Stickers
Edamame Pot Stickers, Pork Siu Mai, Shrimp Siu
Mai
Soy-Mustard, Ponzu Sauce, Sweet Chili Sauce

Sushi Maki **\$84 per
dozen**

California Roll
Spicy Tuna Roll, Tobiko, Cucumber
Unagi Roll, Cucumber, Sesame
Salmon Roll, Cream Cheese

CHEF ACTION STATION

Additional Chef or Attendant Fee May Apply. Receptions are priced for two hours. \$5 each additional 30 minutes per person. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

DIY Salad Bar

**\$16 per
person**

Romaine, Spinach, Spring Greens, Cucumber,
Maui Onions, Tomatoes, Black Olives
Shaved Fennel, Roasted Hamakua Mushrooms,
Ahualoa Goat Cheese, Gorgonzola
Bacon Crumbles, Garlic Croutons
Mango Vinaigrette, Blue Cheese Vinaigrette,
Creamy Mustard Balsamic Vinaigrette

Kale Caesar

**\$16 per
person**

Curly Kale, Romaine, Croutons, Lemon,
Anchovy, Diced Eggs, Parmesan Dressing

Pasta Pasta!

**\$29 per
person**

Penne with Artichoke Hearts & Italian Sausage
Cheese Tortellini with Sundried Tomatoes,
Spinach & Ali'i Mushrooms
Farfalle with Sweet Peppers, Maui Onions,
Broccoli Florets, Fresh Basil & Chicken Breast
Parmesan Cheese, Roasted Garlic, Chili Flakes
Choice of Herb Parmesan Cream, Marinara, and
Pesto Sauce
Garlic Bread

Tempura Temptation

**\$32 per
person**

Fresh Tiger Prawns, Sweet Potato, Mushrooms,
String Bean, Eggplant, Onions, Asparagus,
Tempura Dipping Sauce

Kushiyaki

**\$34 per
person**

Shrimp, Chicken, Beef, Vegetable
Pineapple, Peppers, Zucchini, Onion
Ponzu, Sesame, Ginger Dipping Sauces

Chinese Take Out

**\$32 per
person**

Steamed Jasmine Rice in Traditional Take-Out
Boxes
Maximum of Two Selections
General Tao's Chicken, Snow Peas, Sweet
Peppers, Scallions
Szechwan Beef, Broccoli, Red Peppers
Honey Walnut Shrimp, Lychee
Tofu, Green Bean, Onion
Orange Chicken, Peppers, Onions

CHEF CARVING STATION

Additional Chef Fee Applies. Receptions are priced for two hours. \$5 each additional 30 minutes per person.
One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Five Pepper and Herb Crusted Prime Rib

**\$560 per
display**

Creamy Horseradish, Grainy Mustard, Au Jus,
Garlic Rolls
(Serves 35 guests)

Pepper & Island Spice Crusted Beef Tenderloin

**\$575 per
display**

Kona Coffee Jus, Wasabi Aioli, Taro Rolls
(Serves 20 guests)

Shoyu Marinated Striploin of Beef

**\$575 per
display**

Creamy Horesradish, Light Ginger Teriyaki
Glaze, Herb Rolls
(Serves 35 guests)

Kurobuta Pork Loin

**\$440 per
display**

Gochujang, Kim Chee, Bao Buns
(Serves 25 guests)

Big Island Style Roast Suckling Pig

**\$800 per
display**

Honey Mustard, Ginger-Apple Jus, Sourdough
Rolls
(Serves 50 guests)

Whole Roasted Hawaiian Catch

**\$325 per
display**

Ponzu Dipping Sauce, Tomato Ginger Relish
(Serves 20 guests)

DESSERT STATIONS

Additional Chef or Attendant Fee May Apply. Receptions are priced for two hours. \$5 each additional 30 minutes per person. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Big Island S'Mores

**\$16 per
person**

Graham Crackers, Milk & Dark Chocolate Lindt Squares, House Made Vanilla & Kona Coffee Marshmallows

Build Your Own Ice Cream Dream

**\$18 per
person**

House Made Island Vanilla, Chocolate, Kona Coffee Ice Cream, Tropical Sorbet
Toppings: Hawaiian Sea Salt Caramel, Hot Fudge, Oreos, Sliced Strawberries, Whipped Cream, Chocolate Shavings, Candied Macadamia Nuts, Toasted Coconut

Mai Tai Flambe

**\$18 per
person**

Tropical Fruits, Koloa Rum, Cane Sugar
House Made Island Vanilla Ice Cream, Candied Macadamia Nuts

Malasada Magic

**\$20 per
person**

Portuguese Doughnuts Dusted in Cinnamon & Vanilla Sugars Filled with Guava, Chocolate & Island Vanilla

Chocolate Extravaganza

**\$24 per
person**

Chocolate Dipped Strawberries, Assorted House Made Chocolate Truffles
Jumbo Chocolate Dipped Pretzels
Chocolate Macaroons, Macadamia Nut Sticky Tartlets
Chocolate Macadamia Nut Clusters

LATE NIGHT SNACKS

Late Night Snacks Available from 10:00pm - Midnight. Receptions are priced for two hours. \$5 each additional 30 minutes per person. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Fiesta Cuervo

**\$15 per
person**

Queso Fundido Chorizo, Pico De Gallo, Tortilla
Chips

Carnival Dog

**\$15 per
person**

Assorted Corndog Batters: Furikake, Arare
Crunch, Plain
Cilantro Chili Ketchup, Garlic Aioli, Wasabi-
Ginger Mustard

Sliders

**\$16 per
person**

Truffle Aioli, Brie Cheese Sliders, Mini Hawaiian
Sweet Roll
Seasoned Potato Wedges

Sweet & Salty

**\$18 per
person**

Maple Bacon Bourbon Cupcakes
Chocolate Dipped Kettle Chips
Chocolate Dipped Pretzels

Toy Dogs

**\$16 per
person**

Wagyu Mini Hot Dogs, Pretzel Buns, Pickle
Relish, Hot Peppers, Onions, Mustard, Ketchup,
Salsa, Shredded Cheese
Paniolo Cowboy Chili

Hawaiian Twist

**\$60 per
person**

Hawaiian Salt Soft Pretzels
Lilikoi Mustard, Beer Cheese, Spicy Aioli

Hawaiian Pizza

\$18 each

Pineapple & Canadian Bacon, Cheese

Margherita Pizza

\$18 each

Tomato, Mozzarella, Basil

Pepperoni Pizza

\$18 each

Cheese

Portuguese Sausage Pizza

\$18 each

Cheese

Kalua Pork Pizza

\$18 each

Spinach, Cheese

Hamakua Mushroom Pizza

\$18 each

Cheese



PLATED DINNER

Amuse Bouche

**Seasonal Vegetarian
Amuse Bouche**

additional
\$12 per
person

**Seasonal Lobster Amuse
Bouche**

additional
\$12 per
person

**Seasonal Poke Amuse
Bouche**

additional
\$12 per
person

**Seasonal Seared Scallop
Amuse Bouche**

additional
\$12 per
person

Seasonal Abalone Amuse

additional

Soups

**Waimea Sweet Corn
Bisque**

Serrano Ham Wrapped Kona Lobster Roulade

Hilo Vanilla Lobster Bisque

Lobster Knuckle Flan

Kabocha Pumpkin

Ginger Bisque, Hilo Vanilla Crème Fraiche

Coconut

Galangal Tom Yum, Kauai Prawns, Diced Catch,
Hamakua Mushrooms

Cheese Course

Selection of Three Cheeses, Dried Fruit, Nuts,
Honey, Baguette Lavosh

Bouche

**\$12 per
person**

Salads

Honokaa Greens Salad

Ahualoa Goat Cheese, Almond & Ali'i Salt Bread,
Poha Berry Vinaigrette

Ahualoa Goat Cheese

Waimea Tomato Stack, Basil Vinaigrette

Romaine Caesar Salad

Parmesan Cheese, Tomato Bruschetta, Papaya
Dressing, Candied Fruit Ribbon

Tiny Green Salad

Melon, Mint, Goat Cheese

Spinach, Endive and Beet Salad

Buratta, Mozzarella & Tomato Arugula Salad

Young Grilled Artichoke, Basil Pesto, Roasted Pepper Salad

Appetizers

Togarashi Seared Tuna

Tomato & Cucumber Slaw, Avocado Crème
Fraiche

Sugarcane Skewered Wok Charred Prawns

Soba Noodles, Thai Peanut Dressing

Smoked Tombo

Ahi Carpaccio, Grilled Prawns, Sweet Peppers,
Chive Confetti, Wasabi Aioli

Kabocha Pumpkin Ravioli

Heirloom Tomato Relish, Citrus & Yellow Pepper
Coulis

Fennel Pollen Rubbed Grilled Kampachi

Parmesan & Pistachio Crusted Rice Cake, Poha
Berry, Basil Jus

Sesame Seared Shrimp

Scallop Skewer, Coconut & Molokai Sweet
Potato Puree, Banana Thai Basil Sauce

Dungeness Crab Cake

Kabocha & Green Papaya Slaw, Saffron Ginger Emulsion

**Arugula, Radicchio,
Endive, Parmesan,
Roasted Walnuts, Shaved
Fennel, Pineapple Salad**

**Wok Fried Kona Cold
Lobster**

Black Sesame Seared Rice Cake, Black Bean Sauce, Toasted Cashews

Butter Lettuce Salad,

Hearts of Palm, Lychee, Macadamia Nut, Lilikoi Vinaigrette

**Arugula Salad, Frisee and
Watercress Salad**

Candied Macadamia Nuts, Gorgonzola Cheese, Passion Fruit, White Balsamic Vinaigrette

Paradise Island Salad

Hawaiian Field Greens Bouquet Wrapped in Japanese Cucumber, Big Island Goat Cheese

**Candied Macadamia Nuts
and Roasted Ali'i
Mushrooms**

Waimea Tomato-Herb Vinaigrette

Poultry Entrées

**Kiawe Grilled Chicken
Breast**

**\$105 per
person**

Double Stuffed Cheddar Yukon Gold Potatoes,
Hawaiian Chili Pepper Jus

Pork Entrées

Berkshire Pork Chop

**\$115 per
person**

Toasted Sesame Rice, Golden Pineapple Glaze

Grilled Big Island Farms

\$115 per

**Spinach & Artichoke
Chicken Roulade** **\$105 per
person**

Kabocha Pumpkin Hash, Caramelized Kona
Orange Sauce

Wild Boar **person**

Macadamia Nut Polenta, Grilled Tomato Sauce

Beef Entrées

**Coffee Crusted Beef
Tenderloin** **\$120 per
person**

Coconut & Kabocha Pumpkin Puree, Kona
Pipeline Porter Reduction

**Herb Seared Beef
Tenderloin** **\$120 per
person**

Ali'i Mushroom Risotto, Cabernet Jus

**Rosemary Grilled Beef
Tenderloin** **\$120 per
person**

Pepper Jack Scalloped Potatoes, Ali'i Mushroom
Jus

**Red Miso Seared Big
Island Farms Beef Striploin** **\$120 per
person**

Wasabi Mashed Potatoes, Soy-Garlic Demi-
Glace

Smokey Short Ribs **\$120 per
person**

Roasted Root Vegetables, Molokai Sweet
Potatoes, Guava Tamarind Glaze

**Brown's Beach House
Inspired Filet Mignon** **\$120 per
person**

Pipikaula Filet Mignon, Crispy Molokai Sweet

Seafood Entrées

**Pineapple Fried Rice,
Tropical Fruit** **\$115 per
person**

Crab Crusted Catch **\$115 per
person**

Ulu Hash, Poha Berry Sauce

Lemon Grilled Catch **\$115 per
person**

Molokai Sweet Potato Cake, Tamarind-Soy
Beurre Blanc

Potato, Sweet Soy Kale & Asparagus

Surf & Surf or Surf & Turf

**Grilled Catch & Sugarcane
Skewered Prawns** \$135 per
person

Wasabi Mashed Potatoes, Pickled Ginger, Yuzu
Ponzu Sauce

**Red Miso Rubbed Beef
Tenderloin & Lemon Basil
Seared Catch** \$135 per
person

Truffle Potato Purée, Ponzu Asparagus, Sake
Poached Asian Pear

**Ali'i Salt & Garlic Rubbed
Beef Tenderloin & Cilantro
Seared Catch** \$135 per
person

Tropical Fruit Relish, Molokai Sweet Potato &
Yukon Gold Potato Torte, Li Hing Mui Lilikoi
Demi-Glace, Roasted Macadamia Nut Butter

**Rosemary Seared Beef
Tenderloin & Sugarcane
Grilled Prawns** \$135 per
person

Yukon Potato Cake, Red Wine Pan Jus

**Kona Orange Short Ribs &
Bacon Wrapped Prawns** \$135 per
person

Crispy Garlic Rice, Red Wine Jus

**Foie Gras Butter Glazed
Beef Tenderloin & Lemon
Miso Kona Cold Lobster
Tail** \$150 per
person

Vegetarian Entrée Options

**Hamakua Mushroom &
Asparagus Risotto**

Parmesan

Warm Soba Noodles

Charred Brussel Sprouts, Pickled Hamakua
Mushrooms, Crispy Tofu

Roasted Kabocha

Grilled Asparagus Tips, Olive Oil Roasted
Tomatoes, Mac Nut Pesto

Truffle Potato Cake, Miso-Ponzu Asparagus,
Caramel Cognac Jus

Dessert

Macadamia Nut Bar

Guava Cream

Strawberry Cream Cheese Mousse

Strawberry Vanilla 'Lava Flow'

Caramelia Chocolate Mousse Tower

Salted Chocolate Caramel Tart

Pineapple Compote, Crème Fraiche

Lemon Almond Sponge Cake

Rincon Strawberry Reduction

Passion Fruit Cheesecake

Coconut Graham Cracker Crust

Chocolate Chantilly Cake

Coconut Whipped Cream, Hawaiian Sea Salt
Caramel

Trio of Desserts

Chocolate Tia Maria Crunch, Lilikoi Cheesecake, Macadamia Nut Mousse Bar

Additional \$8 per person to substitute for a
dessert trio

S'mores Peanut Butter Tart, Hawaiian Vintage Chocolate Decadence, Chocolate Crunch Bar

Additional \$8 per person to substitute for a
dessert trio

White Chocolate Kona Coffee Cheesecake, Coconut Mango Pana Cotta, Caramelia Chocolate Mousse

Additional \$8 per person to substitute for a
dessert trio

Kohala Macadamia Nut Pie

Rincon Farms Chocolate Dipped Strawberry

Kona Coffee Tiramisu

Macadamia Nut Biscotti

Chocolate Flourless Cake

Island Fruit Coulis

DINNER BUFFETS

All Dinner Buffets Include: Coffee and Lot 35 Teas. Buffets are priced for two hours. \$5 each additional 30 minutes per person. \$250 for parties under 50 guests. One Chef or Attendant per 75 guests at \$300 each for up to two hours.

Orchid Luau

**\$134 per
person**

Paniolo Barbeque**\$134 per person**

Baby Romaine, Radicchio Salad, Sweet Onions, Waimea Tomatoes, Hawaiian Chili Pepper, Parmesan Dressing
 Waimea Green Bean, Roasted Pepper Salad
 Green Papaya, Grilled Flank Steak Salad, Lime Vinaigrette
 Pineapple, Cabbage Slaw
 Roasted Onion, Bacon, Sweet Potato Salad
 Cheddar Cheese Corn Muffins, Butter

Chef Attended Grill Station (Chef Fee Additional)
 Kiawe Smoked Brisket, Lilikoi Barbeque Sauce, Lime Cilantro Wasabi Cream
 Cowboy Baby Back Pork Ribs, Mango Lime Barbeque Sauce
 Huli Huli Chicken, Mango Glaze, Scallions
 Teriyaki Glazed Grilled Island Catch, Edamame, Grilled Pineapple Salsa

Paniolo Braised Beans, Portuguese Sausage, Molasses
 Double Stuffed Baked Potato, Cheddar Cheese, Green Onions
 Grilled Seasonal Vegetables

Dark Chocolate Brownies
 Macadamia Nut Clusters
 Angel Food Cake, Waimea Strawberries
 Mango Ginger Crumble
 Coffee & Lot 35 Teas

Taste of the Pacific**\$144 per person**

Molokai Sweet Potato, Caramelized Maui Onion Salad

Big Island Farmers' Market**\$139 per person**

ana Fruit Stand
 Selection of the Big Island's Seasonal Tropical Bounty

Kekela Farms Greens Salad Station
 Local Pear Tomatoes, Maui Onions, Ahualoa Farms Goat Cheese
 Candied Macadamia Nuts, Yuzu-Soy Vinaigrette, Lilikoi Sugar Cane Vinaigrette
 Bakery Fresh Artisan Bread, Butter

Big Island Poke Station
 Traditional Ahi Poke, Tofu Poke, Spicy Tako

Pasta Station
 Penne with Artichoke Hearts & Italian Sausage
 Cheese Tortellini with Sundried Tomatoes, Spinach & Ali'i Mushrooms
 Farfalle with Sweet Peppers, Maui Onions, Broccoli Florets, Fresh Basil & Chicken Breast
 Parmesan Cheese, Roasted Garlic, Chili Flakes
 Choice of herb parmesan cream, marinara and pesto sauce
 Garlic Bread

Chef Attended Carving Station (Chef Fee Additional)
 Sea Salt, Five Pepper Crusted Prime Rib
 Creamy Horseradish, Grainy Mustard, Au Jus, Garlic Rolls

Fresh Hawaiian Catch, Pineapple-Coconut Salsa
 Ginger Grilled Chicken Breast, Big Island Honey-Garlic Jus
 Lemongrass Scented Jasmine Rice, Cilantro, Roasted Almonds
 Seasonal Island Vegetables

Rincon Farms Strawberries & Cream, Raw Sugar Biscuits
 Lilikoi Poppy Seed Cupcake
 Kohala Coast Caramelized Macadamia Nut Tarts
 Papaya Truffles
 Coffee & Lot 35 Teas

Flavors of the Pan Pacific**\$144 per person**

Kekela Farms Green Salad, Baby Field Greens, Cucumber, Hamakua Tomatoes, Lilikoi Honey

Thai Noodle, Spicy Chicken, Cashew Salad
Spice Roasted Duck, Waimea Green Bean Salad
Waimea Tomato, Marinated Artichoke Salad
Island Field Green Salad: Crisp Cucumber, Vine
Ripened Tomato, Shaved Maui Onion
Papaya Seed Dressing, Yuzu Soy Vinaigrette

Chilled Shrimp, Lemon Wedges, Spicy
Horseradish Cocktail Sauce
Based on 4 Pieces per person (Additional Shrimp
\$84 Per Dozen)

Big Island Style Ahi Poke, Crushed Kukui Nuts,
Onions, Ogo, Shoyu, Sesame Oil, Sambal
Togarashi Seared Ono, Wasabi Aioli

Assorted Maki Style Sushi Platter
California Roll: Crabmeat, Avocado, Cucumber
Vegetable Roll: Carrots, Asparagus, Avocado,
Cucumber
Spicy Tuna Roll: Spicy Tuna, Tobiko, Cucumber
Based on 5 Pieces Per Person

Dim Sum Station
Char Siu Bao, Island Style Chicken Pot stickers,
Edamame Pot Stickers, Pork Siu Mai, Shrimp Siu
Mai
Ponzu, Sweet Chili Sauces
Based on 4 Pieces Per Person

Chef Attended Carving Station (Chef Fee
Additional)
Mirin Shoyu Marinated Striploin of Beef
Creamy Horseradish, Light Ginger-Teriyaki
Glaze, Herb Rolls

Pan Seared Cocoa Nib Chicken Breast,
Pineapple Glaze
Big Island Style Portuguese Sausage, Rock
Shrimp Fried Rice
Garlic, Ginger Vegetable Stir Fry, Oyster Sauce

Pineapple Rum Cheesecake
Caramelia Chocolate Truffle Torte
Saffron Passion Fruit Panna Cotta, Popping
Boba
Kalamansi Meringue Tarts
Coffee & Lot 35 Teas

Vinaigrette
Kaiso Salad, Tosaka Seaweed, Local Ogo Nori,
Wakame, Masago Arare, Black Sesame
Dressing
Okinawan Sweet Potato Salad, Macadamia Nut,
Maui Onion
Li Hing Mui Pineapple Fruit Salad
Garlic Soy Glazed Edamame

Ahi Poke Bar | Self Serve or Made to Order (Chef
Fee Additional)
Hawaiian Ahi Tuna, Shredded Green Papaya,
Tear Drop Tomatoes, Fresh Ogo
Ginger Yuzu Chili Garlic Shoyu with Sesame
Lavosh

Chef Attended Carving Station (Chef Fee
Additional)
Carved Teriyaki Angus Tri Tip
Taro Rolls, Butter

Chef Attended Grill Station (Chef Fee Additional)
Sugar Cane Skewered Prawns
Lilikoi Glaze

Pork Tonkatsu, Cabbage
Katsu Curry Sauce

Garlic Fried Chicken
Sweet, Spicy, Garlicky Glazed Korean Style
Fried Chicken

Slipper Tail Lobster Fried Rice
Steamed Vegetable Nishime: Daikon, Carrot,
Taro Root, Snap Peas, Dashi Broth

Green Tea Cheesecake
Lilikoi & Guava Jam Filled Malasadas
Almond Cookies
Coconut, Mango Sticky Rice
Coffee & Lot 35 Teas



HOST BAR

Bartender & Cashier Fee Additional. One bartender per 75 guests at \$250 for up to four hours. One cashier per 75 guests at \$125 for up to four hours. Cash bar pricing is inclusive of service charge and tax.

Signature Brands **\$14 per drink**

Ketel One, Bombay Sapphire, Patron Silver, Woodford Reserve, Crown Royal, Macallan 12 Year, Johnny Walker Black, Myers Silver Rum, Myer's Dark Rum

Premium Brands **\$12 per drink**

Finlandia, Beefeater, Sauza Blue, Jim Beam, Canadian Club, Glenlivet 12 Year, Bacardi Superior, Whaler's Dark Rum, Chivas Regal

Tropical Cocktails **\$14 per drink**

Virgin Cocktails **\$10 per drink**

Domestic & Non-Alcoholic Beer **\$7 per drink**

Budweiser, Bud Light, Coors Light

Micro-Brewery & Imported Beers **\$8 per drink**

Heineken, Kona Brewery Big Wave Golden Ale, Kona Brewery Longboard

Red & White House Wines **\$48 per bottle**

Liquers **\$14 per drink**

Chambord, Grand Marnier, Drambui, Frangelico, Amaretto DiSaronno, Sambuca Romano White, Bailey's Irish Cream, Kahlua

Soft Drinks, Juices, Mineral Water **\$6.25 per drink**

CASH BAR

Bartender & Cashier Fee Additional. One bartender per 75 guests at \$250 for up to four hours. One cashier per 75 guests at \$125 for up to four hours. Cash bar pricing is inclusive of service charge and tax.

Signature Brands	\$17 per drink	Premium Brands	\$15 per drink
Ketel One, Bombay Sapphire, Patron Silver, Woodford Reserve, Crown Royal, Macallan 12 Year, Johnny Walker Black, Myers Silver Rum, Myer's Dark Rum		Finlandia, Beefeater, Sauza Blue, Jim Beam, Canadian Club, Glenlivet 12 Year, Bacardi Superior, Whaler's Dark Rum, Chivas Regal	
Tropical Cocktails	\$17 per drink	Virgin Cocktails	\$13 per drink
Domestic & Non-Alcoholic Beer	\$9 per drink	Micro-Brewery & Imported Beers	\$10 per drink
Budweiser, Bud Light, Coors Light		Heineken, Kona Brewery Big Wave Golden Ale, Kona Brewery Longboard	
Red & White House Wines	\$12 per bottle	Liquers	\$17 per drink
		Chambord, Grand Marnier, Drambui, Frangelico, Amaretto DiSaronno, Sambuca Romano White, Bailey's Irish Cream, Kahlua	
Soft Drinks, Juices, Mineral Water	\$7 per drink		

ONE-HOUR BAR PACKAGES

Bartender & Cashier Fee Additional. Bar Packages Must Be Purchased for the Entire Group and for the Duration of the Event. One bartender per 75 guests at \$250 for up to four hours. One cashier per 75 guests at \$125 for up to four hours. Cash bar pricing is inclusive of service charge and tax.

Signature	\$36 per person	Premium	\$30 per person
Includes Signature Brand Alcohol, House Wines, Tropical Drinks Domestic & Imported Beers, Soft Drinks, Juices & Mineral Water		Includes Premium Brand Alcohol, House Wines, Tropical Drinks Domestic & Imported Beers, Soft Drinks, Juices & Mineral Water	

Non-Alcoholic**\$12 per
person**

Includes Soft Drinks, Juices & Mineral Water

TWO-HOUR BAR PACKAGES

Bartender & Cashier Fee Additional. Bar Packages Must Be Purchased for the Entire Group and for the Duration of the Event. One bartender per 75 guests at \$250 for up to four hours. One cashier per 75 guests at \$125 for up to four hours. Cash bar pricing is inclusive of service charge and tax.

Signature**\$50 per
person**Includes Signature Brand Alcohol, House Wines,
Tropical Drinks
Domestic & Imported Beers, Soft Drinks, Juices
& Mineral Water**Premium****\$46 per
person**Includes Premium Brand Alcohol, House Wines,
Tropical Drinks
Domestic & Imported Beers, Soft Drinks, Juices
& Mineral Water**Non-Alcoholic****\$18 per
person**

Includes Soft Drinks, Juices & Mineral Water

ADDITIONAL HOUR

Bartender & Cashier Fee Additional. Bar Packages Must Be Purchased for the Entire Group and for the Duration of the Event. One bartender per 75 guests at \$250 for up to four hours. One cashier per 75 guests at \$125 for up to four hours. Cash bar pricing is inclusive of service charge and tax.

Signature**\$14 per
person**Includes Signature Brand Alcohol, House Wines,
Tropical Drinks
Domestic & Imported Beers, Soft Drinks, Juices
& Mineral Water**Premium****\$12 per
person**Includes Premium Brand Alcohol, House Wines,
Tropical Drinks
Domestic & Imported Beers, Soft Drinks, Juices
& Mineral Water**Non-Alcoholic****\$4 per person**

Includes Soft Drinks, Juices & Mineral Water