



THE WESTIN
HAPUNA BEACH
RESORT

2023 Banquet Menus

THE WESTIN HAPUNA BEACH RESORT

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General Catering Information and Policies

Aloha! The Westin Hapuna Beach Resort's professional Catering and Conference Services team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

FOOD AND BEVERAGE

The Mauna Kea Resort will contract all food and beverage. The Mauna Kea Resort is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by the Mauna Kea Resort must dispense alcoholic beverages served on our premises.

PRICING AND GUARANTEES

In order to guarantee current menu pricing and product availability we require that all menus must be finalized a minimum of (4) weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of (21) days prior to the event. Menus finalized less than (21) days prior to an event may be subject to a 10% price increase. To ensure proper staffing and food preparation, event guarantees are required by 12 noon (5) business days prior to the function. Should the guarantee increase within the (5) business days a \$10 surcharge will be added to each additional meal over and above the original guarantee. The Westin Hapuna Beach Resort is pleased to dry-set 3% over the guarantee, and will prepare food based on the guarantee; however, should attendance exceed the final guarantee on the day of, a \$20 surcharge will be added to each additional meal served. We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness.

SPECIAL MEALS/FOOD ALLERGIES

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians, and guest with dietary restrictions or food allergies. Any special meals ordered less than (5) business days prior to the event will be charged to the master account as additions to the guarantee. Kosher menus require a minimum of (2) weeks prior notice. In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies, so we may take the necessary precautions to prepare their food.

OUTDOOR EVENTS/WEATHER CALLS

In deference to other guests, all outdoor functions must conclude by 10:00pm and amplified sound may be no more than 65 decibels. Though rare, the resort reserves the right to relocate functions in the event of inclement weather. Our outdoor venues have only decorative lighting. Additional lighting is required for all evening catered events and is available through the resort and additional charges will apply. Complex theme parties and all outdoor *plated* meal service are subject to additional labor and/or equipment charges.

Weather calls: If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, the Hotel will strongly recommend an event be moved into back-up space. The Catering and Conference Services Manager will contact their client in advance to advise them of any adverse weather conditions and Hotel recommendations.

Standard weather call schedule is as follows:

- Breakfast—final weather call will be made the night prior by 7:00pm. If last minute inclement weather hampers an early morning function set-up, the banquet captain will move the function to the back-up space and notify the client.
- Lunch—final weather call will be made by 9:30am the day of the event.
- Dinner—final weather call will be made by 1:00pm the day of the event.

In the event the client declines to move their function to the back-up location as recommended, and weather conditions require the function to be moved at the last minute or during the event a \$20 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests the tables, chairs and linen to be pre-set in the back up location to shorten transition delays, a \$15 per person charge will be incurred. As always, the Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues.

General Catering Information and Policies Continued

FUNCTION SET-UP

All events will be ready fifteen minutes prior to their scheduled start time. In the event a client decides to change the set-up on the day of the event once the function has been completely set in accordance with a diagram that has been previously signed off on, labor charges in the amount of \$100-\$500 may apply depending on the extensiveness of the changes.

SECURITY

Hapuna Beach Resort does not assume responsibility for damage or loss of property on articles brought into the resort. Lock changes and exclusive security details can be arranged.

DÉCOR AND SIGNAGE

Decorations or displays brought into the resort must be pre-approved prior to arrival. Items may not be attached to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for all damage to hotel property as a result of such actions. Please speak with your Catering Manager for complete details. We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas. Signage may be used in conference areas and outside of meetings and/or catered events.

SERVICE CHARGE AND LABOR FEES

All food and beverage functions are subject to a mandatory 23% surcharge (Banquet Service Charge), which consists of a 16% gratuity that is pooled and distributed to the service staff as a service charge and the remaining 7% is an administrative fee that is retained entirely by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees). The Banquet Service Charge is subject to State Tax, which may change from time to time without notice. By state law sales tax is calculated on the total cost of a function, including the service charge. Chefs, attendants and carvers as required on specific menus will be charged at \$300+ each for up to two (2) hours. There will be a minimum guarantee of \$400++ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150+ per bartender per hour will be charged. Cashiers are required for all "cash" bars at a charge of \$150+ each. When additional servers are requested above and beyond normal staffing guidelines a charge of \$75+ per server per hour will be charged. When less than the minimum number of guests as specified on a given menu are in attendance at an event, a \$300+ labor fee will be assessed.

COVID 19 ATTENDED BUFFETS

Should Covid 19 restrictions require physical distancing and the elimination of "Build Your Own" and "Self Serve" buffet options, an attendant(s) and/or chef(s) will be required per 50 people in order to accommodate attended buffets. Menu items will need to be served by Westin Hapuna colleagues only. In this case the following charges will apply: \$150.00 for up to two hours per attendant and/or \$300.00 for up to two hours per chef required.

Breakfast

Continental Breakfast

Maximum service time of two hours

KOHALA

Guava, Passion and Pineapple Juices

Sliced Fruits and Seasonal Berries

Individual Yogurt and Island Made Granola

Variety Boxed Cereals

2%, Skim, Soy Milk

Breakfast Bakery Display featuring our Pastry Shop's
Daily Selections

Sweet Butter and Fruit Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas

\$37 per person

Breakfast Buffet

Price is based on a minimum of 30 guests and a
maximum service time of two hours

PLUMERIA

Chilled Orange Juice, Tropical Guava
and Pineapple Juices

Sliced Fruits and Seasonal Berries

Anahola Granola, Selection of Cereals

Whole and Skim Milk

Assorted Yogurts

Scrambled Eggs

Hawaiian Sweetbread French Toast

Warm Maple Syrup, Coconut Syrup, Whipped Butter

Choice of Two: Applewood Smoked Bacon, Pork Links,
Portuguese Sausage, Ham, Turkey Bacon, or Chicken
Sausage

Choice of One: Steamed Rice, Hash Browns, or Red
Lyonnais Potatoes

Breakfast Bakery Display

White and Wheat Toast

Island Honey, Whipped Butter, Selection of Island Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas

\$48 per person

Breakfast

Breakfast Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours

HAPUNA

Chilled Orange Juice, Tropical Guava and Pineapple Juices

Sliced Fruits and Seasonal Berries

Anahola Granola , Selection of Cereals

Whole and Skim Milk

Assorted Yogurts

House Cured Salmon

Capers, Shaved Red Onion, Crème Fraiche

Bagels and Cream Cheese

Paniolo Fried Rice

Mushroom Soy, Portuguese Sausage, Ginger, Lemongrass

Choice of Two: Applewood Smoked Bacon, Pork Links, Portuguese Sausage, Ham, Turkey Bacon, or Chicken Sausage

Choice of One: Steamed Rice, Hash Browns or Fingerling Potatoes, Caramelized Onions and Bell Pepper

Macadamia Nut Pancakes

Sweet Butter, Maple Syrup, Coconut Syrup

Omelet Station with Accompaniments:

Farm Fresh Eggs, Egg Whites, and Egg Beaters

Island Tomatoes, Baby Spinach, Mushrooms,

Bell Peppers, Sweet Onion, Ham, Scallions, Herbs, Smoked Bacon,

Shrimp, Cheddar and Jack Cheese, House Salsa

Substitute Organic Whole Eggs, add \$2 to menu price

(Prepared to Order by a Chef @ \$300 plus tax, each per 75 guests)

Breakfast Bakery Display

White and Wheat Toast

Honey, Whipped Butter, Selection of Island Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Selection of Tazo Hot Teas

\$52 per person

Breakfast

Enhancements

May be added to any Continental or Breakfast Buffet

SIDES

Miso Soup \$5 per person

Wakame, Green Onions, Pickled Vegetables, Nori

Paniolo Fried Rice \$12 per person

Mushroom Soy, Portuguese Sausage, Ginger, Lemongrass

Kimchi Fried Rice \$12 per person

Shoyu, Ginger, Lemongrass, carrots, onions

EGGS & THINGS

Huevos Rancheros \$10 per person

Scrambled Eggs, Tortilla, Black Beans, Jack Cheese, Chorizo, Ranchero Sauce

Chilaquiles \$9 per person

Scrambled Eggs, Tortilla Chips, Cheese, Traditional Tomatillo Salsa

Egg white Frittata \$10 per person

Hamakua Mushrooms, Sweet Onion, Spinach, Tomatoes, Gruyere

Vegetable Quiche \$9 per person

Selection of Seasonal Island Vegetables, Egg Whites, Herbs

Portuguese Sausage Quiche \$10 per person

Scallions, Red Onions, Swiss cheese

BREAKFAST MEATS \$9 per person, each

Choice of: Apple wood Smoked Bacon, Traditional Pork Link Sausage, Portuguese Sausage, Grilled Ham Steaks, Corned Beef Hash, Turkey Bacon, Chicken Sausage, Broiled Fish

HAND HELDS \$92 per dozen

Smoked Salmon Bagel Sandwich

Croissant Sandwich
Soft Scrambled Eggs, Housemaid Wild Boar Sausage, Gruyere Cheese

English Muffin Sandwich
Fried Egg, Portuguese Sausage, Swiss Cheese

Breakfast Wrap
Scrambled Eggs, Portuguese Sausage, Hash Browns, Avocado, Cheddar Cheese

Egg White Wrap
Red Onions, Tomato, Asparagus, Gruyere

Breakfast

Enhancements

May be added to any Continental or Breakfast Buffet

SWEET & SAVORY STATIONS

Smoked Hawaiian Moonfish	\$375
House Cured Salmon	\$375
Whole Broiled Fish <small>Prices based on 25 guest</small>	\$375
Eggs Benedict Station Choice of One: <i>Traditional</i> <i>Beef Tenderloin, Béarnaise</i> <i>King Crab, Avocado Hollandaise</i> <i>Seared Salmon, Dill Hollandaise</i> <i>Kalua Pork, Lomi Tomato, Sweet Potato Biscuit</i>	\$13 per person
Hapuna Tropical Bowl Station Choice of Four: <i>Pineapple, Mango, Papaya, Lilikoi, Lychee or Acai</i> <i>Island Honey, Banana, Berries, Local Seasonal Island Fruit, Coconut,</i> <i>Granola, Spirulina, Chia Seeds</i>	\$11 per person
Pancake Station Choice of One: <i>Macadamia Nut, Blueberry or Banana Pancakes</i> <i>Island Butter, Coconut Syrup, Maple Syrup</i>	\$13 per person
Chef Peter's Ube Pancakes <i>Hilo Sweet Potato, Sweet Potato Coconut Sauce, Whipped Coconut</i>	\$14 per person
Steel Cut Oatmeal Bar <i>Brown Sugar, Raisins, Berries, Dried Fruits, Island Honey</i>	\$9 per person
French Toast Station <i>Sweetbread French Toast, Local Seasonal Compote</i> <i>Candied Macadamia Nuts, Coconut Syrup, Maple Syrup</i>	\$13 per person
Stuffed Brioche French Toast Choice of one Fruit: <i>Pineapple, Mango, Papaya, Berry</i> <i>Cream Cheese</i>	\$14 per person
Malasada Station <i>Fresh Doughnuts, Powdered Sugar, Strawberry Jam</i>	\$11 per person
Anahola Granola Station <i>Dried Fruits, Flavored Yogurts</i>	\$11 per person
Papaya Parfait <i>½ Local Papaya, Greek yogurt, Berries, Fresh lime</i>	\$12 per person

Breakfast

Enhancements

May be added to any Continental or Breakfast Buffet
(Carved/Prepared to Order by a Chef @300 plus tax, each per 75 guests)

ACTION STATIONS

Honey Cured Ham Price based on 25 guest	\$300
Whole Roasted Striploin Price based on 25 guest	\$500
Omelet Station with Accompaniments: Farm Fresh Eggs, Egg Whites, and Egg Beaters <i>Island Tomatoes, Baby Spinach, Mushrooms, Bell Peppers, Sweet Onion, Ham, Scallions, Herbs, Smoked Bacon, Shrimp, Cheddar and Jack Cheese, House Salsa</i>	\$13 per person
Loco Moco Station <i>Local Ground Beef Burger, Fried Egg, Brown Rice, Mushroom Gravy</i>	\$11 per person
Waffle Station <i>Banana, Fresh Berries, Whipped Cream, Sweet Butter, Maple Syrup</i>	\$11 per person

Breakfast

Plated

Maximum service time of two hours

WAIPI`O

Chilled Guava Juice

Sliced Pineapple

Scrambled Eggs
Hash Brown Potatoes
Island Made Portuguese Sausage

Bakery Display featuring our Pastry Shop's
Daily Selections
Sweet Butter, Fruit Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Tea, Island Honey, Lemon

\$37 per person

HAMAKUA

Chilled Orange Juice

Papaya Parfait
½ Local Papaya, Greek Yogurt, Berries, Fresh lime

Eggs Benedict
Poached Eggs, Canadian Bacon, English Muffin, Hollandaise
Hash Brown Scallion Casserole
Fresh Berries

Assorted Breakfast Breads
Sweet Butter, Fruit Preserves

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Tea, Island Honey, Lemon

\$39 per person

Enhancements

May be added to any Plated Breakfast

Egg White Frittata \$10 per person
Hamakua Mushroom, Sweet Onion, Spinach, Tomato, Gruyere

Hapuna Eggs Benedict \$11 per person
Kalua Pig, Lomi Tomato, Sweet Potato Biscuit

Stuffed Brioche French Toast \$13 per person
Strawberry Cream Cheese, Maple Syrup

Chef Peter's Ube Pancakes \$14 per person
Hilo Sweet Potato, Sweet Potato Coconut Sauce, Whipped Coconut

Portuguese Sausage Quiche \$13 per person
Scallions, Red onions, Swiss cheese

Steel Cut Oatmeal \$9 per person
Brown Sugar, Raisins, Berries, Dried Fruits, Island Honey

Steak and Eggs \$25 per person
New York Strip, Chimichurri, Scrambled Eggs

Paniolo Fried Rice \$12 per person
Mushroom Soy, Portuguese Sausage, Ginger, Lemongrass

Kimchi Fried Rice \$12 per person
Shoyu, Ginger, Lemongrass, carrots, onions

Coffee Break a la carte

EYE OPENERS

Freshly Brewed Kona Blend Coffee	\$97 per gallon
Freshly Brewed Decaffeinated Coffee	\$97 per gallon
Selection of Tazo Hot Teas	\$92 per gallon
Hot Chocolate	\$89 per gallon
Fresh Brewed Kona Macadamia Nut Coffee	\$98 per gallon
Freshly Brewed 100% Kona Coffee	\$112 per gallon

REFRESHMENTS

Chilled Juices <i>Apple, POG, Tomato, Cranberry, Orange, Guava</i>	\$89 per gallon
Assorted Soft Drinks	\$6 each
Assorted Mineral Waters	\$6 each
Assorted Individual Tropical Juices and Nectars	\$6 each
Iced Tea	\$85 per gallon
Tropical Fruit Punch	\$85 per gallon
House-made Lemonade	\$85 per gallon

RISE & SHINE ENHANCEMENTS

Breakfast Bakery Assortment	\$50 per dozen
Danish, Muffins, Breakfast Breads, Croissants, Fruit Filled Danish	\$50 per dozen
Assorted Seasonal Flavors, Mini-Muffins <i>Bran, Pineapple, Macadamia Nut, Banana, Blueberry</i>	\$50 per dozen
Breakfast Breads	\$50 per dozen
Banana, Carrot, Zucchini, or Mango Coffee Cakes	\$50 per dozen
Flaky Croissants	\$50 per dozen
Home-style Cookies <i>Chocolate Chip, Peanut Butter, Oatmeal Raisin</i> <i>Chocolate Macadamia Nut or White Chocolate Pecan</i>	\$50 per dozen
Brownies & Blondies <i>Double Fudge, Macadamia Nut or White Chocolate</i>	\$50 per dozen
Biscotti <i>Kona Coffee, Macadamia Nut or Pistachio</i>	\$50 per dozen
House Made Quinoa Energy Bars	\$60 per dozen

Island Morning Break

Break prices are based on a 30 minute event

WAIMEA

Guava, Passion and Pineapple Juices

Sliced Fruits, Seasonal Berries

Apple Cinnamon Coffee Cake

Bowls of Strawberries
Whipped Cream

Flaky Croissants
Island Jelly, Whipped Butter

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas

\$23 per person

KOHALA

Chilled Guava and Orange Juice

Pineapple and Papaya Skewers

Breakfast Bakery Assortment
*Fruit Filled Danish, Muffins, Breakfast Breads,
Croissants, Coffee Cakes*

Vegetable Quiche
Selection of Seasonal Island Vegetables, Egg Whites, Herbs

Anahola Granola, Dried Fruits, Flavored Yogurts

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas

\$25 per person

Lunch

Executive Lunch Buffets

Price is based on a minimum of 10 guests and a maximum service time of two hours

LUANA

Waimea Field Greens Local Mixed Lettuce, Carrots, Cucumbers, Pea Sprouts, Red Onion, Fresh Herb Vinaigrette

Assorted Crudité with Hummus and Hapuna Dips

Selection of Sandwiches: Shrimp Avocado on Brioche Bun, Roasted Eggplant & Cucumber Tzatziki on Pita (V) & Tavern Ham and Swiss on Nine Grain Wheat

Maui Chips

Chef's Selection of Cookies and Brownies

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas and Iced tea

\$39 per person

HAKONE

Coconut Chicken Soup
Asparagus, Shiitake, Fresh Tomato, Cilantro

Green Papaya Soba Noodle Salad
Maui Onions, Scallions, Green Beans, Yellow Tomato, Cilantro, Carrots, Peanut Dressing

Grilled Island Catch
Ginger Beurre Blanc

Teriyaki Chicken

Stir fry Vegetables
Baby Bok Choy, Tender Baby Carrots, Shiitake Mushrooms, Red Onion, Yellow and Green Squash, Toasted Mixed Sesame Seeds

Steamed White Rice

Green Tea Cheesecake

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas and Iced tea

\$48 per person

HAPUNA DELICATESSEN

Waimea Roasted Tomato Soup

Big Island Mixed Greens, Carrots, Cucumber, Red Onion, Sprouts, Balsamic Vinaigrette

Delicatessen Cold Cut Stacks on Butcher Paper:
Tavern Ham, German Bologna, Genoa Salami, House Spice Rubbed Angus Sirloin, Freshly Roasted Breast of Turkey

Artesian Muenster, Creamy American, Imported Provolone, Cave Aged Cheddar, Emmental Swiss

Kosher Dill Spears, Bread and Butter Pickles, Tangy Banana Peppers, Sliced Kamuela Tomatoes, Shaved Red and White Onions, Crisp Lettuce, Dijon and Grain Mustards, Classic Mayonnaise

French Baguette Hoagie Rolls, Seven Grain Whole Wheat Rolls, Baked Brioche, Grilled Whole Wheat Organic Wraps

Maui Potato Chips

Black and White Shortbread Cookies

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas and Iced tea

\$53 per person

Lunch

Lunch Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours

ITALIAN LUNCH

Tuscan Bean soup

Romaine Lettuce and Baby Kale

Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Antipasto Board

Genoa Salmi, Mortadella, Coppa, Provolone and Fontina, Marinated Olives, Grilled Vegetables, Warm Cheese Focaccia

Roasted Italian Style Chicken Breast

Extra Virgin Olive Oil, Fresh Rosemary

Italian Sausage and Peppers

Crushed Tomato Sauce, Basil

Roasted Brussel Sprouts, Cauliflower, Fennel

Roasted Portabella Mushrooms

Balsamic Vinegar, Sundried Tomato, Roasted Garlic

Cacio e Pepe Penne Pasta

Roasted Garlic Mashed Potato

Crème Caramel

Pineapple Fruit Tart

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Selection of Tazo Hot Teas and Iced tea

\$60 per person

MEDITERRANEAN LUNCH BUFFET

Mediterranean Salad Bar

Romaine Lettuce, Haricot Vert, Kamuela Tomatoes, Shaved Red Onion, Poached Yukon Gold Potatoes, Hard Boiled Eggs, Kalamata Olives, Pepperoncini Peppers, Creamy Herb Vinaigrette Dressing

Orzo Salad

Seasonal Squash, Roasted Tri Color Peppers, Garden Citrus, Sherry Vinaigrette

Hapuna Ulu Hummus, Mini Pita

Roasted Chicken Breast

Cacciatore Ragout, Sweet Pepper, Onion

Fresh Catch

Sweet Onions, Bell Pepper, Italian Parsley

Ratatouille

Sautéed Green Beans

Lemon Zest

Roasted Okinawan Sweet Potatoes

Garlic, Herbs

Chocolate Budino

Macadamia Nut Biscotti, Roasted Bananas, Vanilla Whipped Cream

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee

Selection of Tazo Hot Teas and Iced tea

\$60 per person

Lunch

Lunch Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours

BACKYARD BBQ

Paniolo Chili

Potato Macaroni Salad
Mango, Papaya Slaw
Shrimp Avocado Salad

Grilled Hawaiian BBQ Chicken Breasts
Grilled Island Catch
Tropical Salsa
Korean Kalbi Ribs

From the Grill:

Beef Burgers
Eisenberg Hot Dogs
Sweet Hot Dog Buns and Brioche Kaiser Rolls
Sliced Swiss, Cheddar and American Cheeses, Sliced Kamuela Tomatoes, Kosher Pickles, Local Lettuce, Sliced Red Onions, Mustard, Ketchup, Mayonnaise
(Chef to grill @ \$300 plus tax, each per 75 guests)

House-Made Steak Fries
Hawaiian Baked Beans
Grilled Corn

Flourless Chocolate Cake, Vanilla Sauce
Guava Mascarpone Torte, Kamuela Strawberries

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Selection of Tazo Hot Teas and Iced tea

\$65 per person

Plated Lunch Selections

All Lunch Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas and Iced Tea.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$10 Per Person to the menu pricing.

Price is based on a minimum of 20 guests and a maximum service time of two hours

STARTER SELECTIONS

Coconut Ginger Kabocha Soup

Miso Soup

Wakame, Green Onions, Pickled Vegetables, Nori

Waimea Tomato Gazpacho

Micro Herbs, EVOO

Kamuella Baby Greens

Waimea Tomatoes, Hilo Peach Palm Hearts, Fresh Herb Vinaigrette

Kamuella Baby Romaine Caesar Salad

Baby Romaine Lettuce, Parmesan Reggiano, Herbed Croutons, Caesar Dressing

Heirloom Tomato & Maui Onion Salad

Macadamia Nut Pesto, Micro Basil

Hapuna Chopped Salad

Hearts of Palm, Chopped Egg, WOW Tomato, Maui Onion, Chick Peas, Sweet Peppers, Bleu Cheese, Lemon Basil Dressing

Spinach Salad

Charred Asparagus, Crisp Prosciutto, Dried Cranberries, Candied Macadamia Nuts, Balsamic, Island Honey

ENTREE SELECTIONS

Grilled Beef Tenderloin & Grilled Herbed Shrimp

Al'oli Mushrooms, Roasted Garlic Potato Puree, Truffle Demi

\$68 per person

Sesame Crusted Chicken Breast

Green Curry Vegetables, Jasmine Rice

\$54 per person

Huli Huli Chicken Breast

Roasted Yukon Gold Potatoes, Gingered Green Beans

\$54 per person

Grilled Big Island Fresh Catch

Local Tomato Relish, Steamed White Rice, Stir Fry Island Vegetables, Citrus Butter

\$59 per person

Sliced Teriyaki Steaks

Steamed White Rice, Stir Fry Vegetables

\$60 per person

Kalbi Short Ribs

Portuguese Sausage Fried Rice, Sautéed Green Beans

\$58 per person

Hamakua Mushroom Risotto (V)

Fresh Herbs, Parmesan

\$52 per person

Roasted Cauliflower "Steak" (V)

Waimea Tomato Coulis, Macadamia Nut Pesto

\$52 per person

Plated Lunch Selections

All Lunch Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas and Iced Tea.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$10 Per Person to the menu pricing.

DESSERT SELECTIONS

Tapioca Pudding

Tapioca Pearl, Vanilla Bean, Seasonal Island Fruit

Lilikoi Tart

Shortbread Crust, Lilikoi Curd, Meringue, Strawberry Coulis

Coconut Haupia Square

Hawaiian Coconut Pudding, Kona Chocolate Sauce, Toasted Coconut

Green Tea & White Chocolate Torte

*Matcha Sponge Cake, White Chocolate Mousse,
Green Tea Anglaise, Seasonal Fruit*

Chai Tea Brulee

Classic Crème Brulee, Scented Chai Spice, Caramelized Sugar, Berries

Lunch

Enhancements

May be added to any Executive Lunch Buffet, Lunch Buffet, or Plated Lunch

Naupaka Lobster Roll	\$17 per person
Island Sashimi and Assorted Sushi Rolls <i>Shoyu, Wasabi</i>	\$16 per person
Dim Sum <i>Wontons, Potstickers, Pork Shumai, Shrimp Shumai, Char Siu Bao</i>	\$12 per person
Crab Cakes <i>Roasted Corn Relish</i>	\$14 per person
Chicken Wings Choice of One: <i>Korean, Buffalo, Sesame Garlic</i>	\$11 per person
House Wild Boar Fennel Sausage and Pepper Sliders	\$13 per person
Wagyu Sliders <i>Bacon Jam, White Cheddar</i>	\$16 per person
Lobster Mac & Cheese	\$17 per person

Lunch

Box Lunches

Each boxed lunch is served with appropriate plastic ware, napkins and condiments and includes (1) beverage, assorted soft drink or bottled water

FAIRWAY

Hapuna Club Sandwich

*Tavern Ham, Smokey Turkey, Applewood Bacon, LTO on Focaccia Bread
Avocado Aioli*

Island Style Potato Mac Salad

Island Made Potato Chips

Whole Fresh Fruit

Jumbo Chocolate Macadamia Nut Cookie

\$36 per person

19TH HOLE

Curry Chicken Salad Sandwich

Sprouts, Ciabatta Roll

Island Pineapple Cole Slaw

Island Made Potato Chips

Whole Fresh Fruit

Granola Bar

\$36 per person

BIRDIE

Vegetarian Wrap

*Seasonal Vegetables, Clover Sprouts, Tomato, Cucumber, Avocado
Red Wine Vinaigrette*

Crudit 

Fresh Fruit Salad

Island Made Potato Chips

Oatmeal Raisin Cookie

\$36 per person

Island Afternoon Break

Break prices are based on a 30 minute event.

HAWI SMOOTHIE BAR

Tropical Fruit Smoothie

Blueberry Banana Smoothie

Coconut Water, Ginger Juice

Fresh Fruit Kabobs

Bowls of Dried Fruits and Nuts

Assorted Flavored Waters and Lemonade

\$25 per person

KONA

Assorted Crudit  with Hummus and Hapuna Dips

Edamame

Big Island Moku Bars

Sliced Fruits and Seasonal Berries

Zucchini Bread

Assorted Fruit Juices and Tropical Punch

\$27 per person

EAT WELL LIVE WELL

Brain Boost

Blueberries, Purple Grapes, Raspberries, Walnuts

\$19 per person

Stress Reducer

Assorted Dried Fruits and Nuts

\$12 per person

Longevity Boost

Brewed Green Tea, Island Honey, Soy

\$14 per person

Vitalize

Pomegranate Acai Smoothie

Granola Yogurt Muesli, Apples, Berries

All Natural Turkey Avocado, Tomato, Whole Wheat Involtini

\$27 per person

Uplift

Orange Mango Cranberry Smoothie

Smoked Salmon, Avocado, and Chives on Whole Grain Bread

Red and Green Apple Wedges, Bee Pollen Yogurt Dip

Whole Skin-On Almonds

\$26 per person

Renew

Dried Apples, Apricots, Prunes, Raisins

Warm Almonds, Walnuts, Cashews

Pomegranate Orangeade

\$23 per person

Afternoon Enhancements

AFTERNOON TEA SANDWICHES

Salmon, Lemon Caper Aioli	\$84 per dozen
Crab, Grapefruit, Arugula	\$84 per dozen
Shrimp, Avocado	\$84 per dozen
Ham, Emmental	\$79 per dozen
Black Truffle Egg Salad	\$70 per dozen
Grilled Squash, Zucchini, Red Onion (V)	\$65 per dozen
Roasted Red Pepper, Macadamia Nut Pesto (V)	\$65 per dozen
Brie, Granny Smith Apple (V)	\$69 per dozen
Roasted Eggplant, Cucumber Tzatziki (V)	\$65 per dozen

BEACH BREAK ENHANCEMENTS

Sliced Fruits and Seasonal Berries	\$14 per person
Maui Chips	\$23 per pound
House Corn Chips	\$25 per pound
House Sweet Potato Chips	\$25 per pound
Pita Chips	\$25 per pound
Pretzels	\$23 per pound
Deluxe Mixed Nuts	\$45 per pound
Dry-Roasted Macadamia Nuts	\$47 per pound
Big Island Boiled Peanuts	\$25 per pound
Haagen Daz Ice Cream	\$8 each
Assorted BIG ISLAND Moku Bars	\$9 each
Individual Fruit and Plain Yogurts	\$6 each
Greek Yogurt	\$7 each
Crunchy and Chewy Granola Bars	\$5 each
Seasonal Whole Fruit	\$5 each

HOUSE DIPS

Guacamole	\$48
Maui Onion	\$35
Blue Cheese	\$36
Ulu Hummus	\$42
Baba Ganoush	\$42
Crab Artichoke Dip	\$48
Island Fresh Salsa	\$36

Price Based on a Pint (16 oz.)

Reception Hors D'oeuvres

COLD

\$90 per dozen

Poke Nacho

Unagi sauce, Wasabi Cream, Sriracha Aioli

Seafood Ceviche

Ancho Powder, Citrus

Black Truffled Deviled eggs, Red Chili Deviled eggs

Assorted Bruschetta

Island Crudités Vegetable Stand served in Mason Jars

Mini Keahole Lobster Roll

Snow Crab Claws

Gingered Beef Tataki

Curried Chicken and Walnut Salad Crostini

Cilantro Shrimp and Avocado

Crispy Wonton, Confit Duck and Pickled Mango

Tomato Water and Oyster Shooters

Spicy Tuna Tartare in Savory Sesame Cone

Summer Roll, Thai Peanut Sauce

Big Island Beef Tartare

HOT

\$95 per dozen unless otherwise noted

Baozi

Pork Belly, Kalbi Short Rib, Kimchi

Kona Coffee Rubbed Sirloin Roasted Shallot Butter

Baby Lamb Chops

Mint Jus

Loaded Baked Fingerling Potato

Wagyu Sliders

Bacon Jam, White Cheddar

House Wild Boar Fennel Sausage and Pepper Slider

Spicy Tempura Shrimp

Watermelon Avocado Mousse

Vegetable or Pork Lumpia

Red Chili Vinegar Sauce

Abalone Rockefeller

Falafel

Tzatziki Sauce, Warm Pita

Mango or Chinese Style BBQ Back Ribs

Chicken Wings—Choice of One:

Korean, Buffalo, Furukaki Garlic

Lobster Tempura

Coconut Fried Shrimp

Mini Crab Cakes

Escargot Puff Pastry

Beef or Chicken Satay

Musubi—Choice of One:

Spam, Chicken Teriyaki, or Turkey

\$60 per dozen

Reception

Makai Reception Displays

Big Island Raw Bar

Snow Crab Legs, Jumbo Shrimp, Trio of Sashimi, Ahi, Ono, Kampachi, Oysters on the Half Shell
Cocktail Sauce, Chili Pepper Water, Seasonal Mignonette, Tabasco, Lemon

\$45 per person (based on six pieces per person)

Add: Lobster, additional \$10 per person

Kampachi Crudo

Coconut Water, Island Citrus

\$775 (150 pieces)

Poke—Choice of Two:

Tako, Ahi, Marlin, Korean, Shoyu, Spicy, California
Won Ton Chips

\$525 each (serves 20)

Sesame Seared Tuna

Seaweed Salad, Wasabi White Soy

\$750 each (150 pieces)

Island Sashimi Boat

Shoyu, Wasabi

\$750 (150 pieces)

House Smoked Opah

*Crostini, House Pickles, Caper Berries, Scallion
Brunoise Red Onion*

\$375 (Serves 25)

Oyster Bar

Oysters on the Half Shell

*Chili Pepper Water, Mignonette, Smoked Cocktail Sauce,
Lemon Wedges*

\$78 per dozen

Mauka Reception Displays

Vegetable Crudité

Edamame Hummus, Ranch

\$13 per person

Imported and Domestic Cheese Display

Specialty Crackers, Lavosh

\$18 per person

Carving Stations

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

Fresh Herb Encrusted Prime Rib of Beef

Natural Jus, Creamy Horseradish, Mayonnaise, Whole Grain Mustard

\$600 each (serves 30)

Roast Suckling Pig In Caja China

Hoisin Sauce, House Banana Ketchup

\$800 each (serves 50)

Roast Tenderloin of Beef

Hamakua Mushrooms, Truffle Sauce

\$625 each (serves 20)

Reception Action Stations

All stations require a minimum of 30 guests and a maximum service time of two hours

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

Tempura

Shrimp, Fresh Local Vegetables

Fish Tsuyu Sauce

\$39 per person

Pasta

Casarecce, Buccatini, Capanelle

Basil Pesto, Marinara, Parmesan Alfredo Sauce

Focaccia, Garlic Bread, Freshly Grated Parmesan

\$32 per person

Reception

Reception Specialties

All stations require a minimum of 30 guests and a maximum service time of two hours.

Yakitori Bar

Assorted Skewers of Beef, Chicken, Shrimp, Vegetable
\$38 per person

Crispy Shrimp

Volcano, Gochujang, Lemon Garlic
\$40 per person

Sushi Counter

Inari and Nigiri made with Exotic Fish and Other
Delicacies of the Sea
Pickled Ginger, Wasabi, Shoyu
\$84 per dozen (minimum 2 dozen)

Roast Duck

Green Onion, Hoisin Sauce, Steamed Bao
\$36 per person

Dim Sum

Won Tons, Pot Stickers, Pork Shumai, Shrimp Shumai,
Char Siu Bao
Sweet Chili Sauce, Spicy Mustard, Shoyu
\$30 per person

Seafood Ceviche

Ancho Chili Citrus, House Made Tortilla Chips
\$500 (serves 20)

Reception Finales

All stations require a minimum of 30 guests and a maximum service time of one and one-half hours.

Sundae Bar

Vanilla, Chocolate, Macadamia Nut and
Kona Coffee Ice Cream
Hot Fudge, Strawberry, Caramel, Chocolate Sauces
Assorted Toppings:
M&Ms, Whipped Cream, Sprinkles, Marshmallows, Chopped Macadamia
Nuts, Fresh Coconut, Cherries
\$20 per person

Malasada Station

Crispy Portuguese Donuts rolled in Sugar and Spice
Strawberry, Coconut, Chocolate Sauces
\$23 per person
Liliko'i Cream Filled \$2 additional

Tropical Fruit Skewer Palm

Pineapple, Honeydew, Cantaloupe, Strawberry
Greek Yogurt, Island Honey
\$15 per person

Reception Finale Action Stations

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

Bananas Foster Station

Fresh Bananas Sautéed with Sweet Butter
and Brown Sugar
Flambéed with Island Rum, Served over Tahitian Vanilla Ice Cream
\$24 per person

Hawaiian Shave Ice Station

Assorted Island Snow Syrups over finely shaved ice
with "Snow Cap"
\$20 per person
Add: Tahitian Vanilla Ice Cream \$3 additional

Themed Buffet

Pacific Rim Reception

Price is based on a minimum of 50 guests and a maximum service time of two hours

Japan

Wild Ahi Sashimi, Shoyu, Wasabi, Namasu

Shrimp and Vegetable Tempura

Yakitori Bar

Assorted Skewers of Beef, Chicken, Shrimp, Vegetable*

Steamed White Rice

*(Chef to Grill @ \$300 plus tax, each per 75 guests)

China

Assorted Dim Sum, Dipping Sauce

Li Hing Mui Pork Tenderloin, Vegetable Stir-Fry with Tofu

Pork Belly Bao

Fried Rice

Crispy Sweet and Sour Shrimp

Thailand

Vegetable Summer Rolls, Mint, Basil, Peanut Dipping Sauce

Spicy Green Papaya Salad

Crispy Red Chili Chicken Wings

Red Lobster Curry, Jasmine Rice

Polynesia

Ono Poisson Cru

Coconut Fried Shrimp, Guava Sauce

Mac Nut Crusted Island Catch, Lilikoi Buerre Blanc

Samoan "Sapasui"

Around the Rim Desserts

Mango/Papaya Tapioca Pudding

Banana Lumpia

Green Tea and White Chocolate Torte

Chai Tea Brulee

Coconut Mochi

Black Sesame Choux, Azuki Cream

Almond Float with Lychee, Asian Pears, Pineapple Chunks

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,
Selection of Tazo Hot Teas

\$137 per person

Themed Buffet

Lu'au

Price is based on a minimum of 50 guests and a maximum service time of two hours

Jumbo Shrimp on Ice

Zesty Cocktail Sauce, Lemon

Lomilomi Salmon

Big Island Fiddlehead Fern Salad

Mixed Baby Greens

Papaya Seed Dressing

Hawaiian Style Potato Macaroni Salad

Sliced Fresh Tropical Fruits

Poke Bar

Hawaiian Marlin

Spicy Tako

Shoyu Ahi

House Smoked Marlin

Lychee, Namasu, Pipikaula, Poi

Mains

Grilled Fresh Island Catch

Ginger Butter, Crispy Onions

Kalua Pig

Huli Huli Chicken

Sliced Teriyaki Steaks

Stir Fried Vegetables

Portuguese Sausage Mushroom Fried Rice

Mashed Potato and Taro with Sweet Onion

Steamed White Rice

Taro Rolls, Portuguese Sweet Rolls

Sweet Delectables

Coconut Cake

Haupia Chocolate Swirl

Chocolate Macadamia Nut Pie

Guava Curd Tartlet

Liliko'i Cheese Cake

Kona Coffee Mousse

Ulu Bread Pudding

Coconut Rum Glaze

Caramelized Banana Rum Tartlet

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffees, Selection of Tazo Hot Teas

\$129 per person

Hukilau—Hawaiian Clambake

Price is based on a minimum of 50 guests and a maximum service time of two hours

Beginnings

Kamuela Field Greens, Mushroom, Sprouts, Tomatoes, Onions, Carrots, Croutons, Assorted Dressings

Tomato and Onion Salad, Ogo

Pasta Salad

Vegetable Crudit  with Dips

Seared Ahi Sashimi

Shoyu, Wasabi

Fresh Oysters and Jumbo Shrimp on Ice

Smoked Cocktail Sauce, Ponzu Sauce, Lemon

Clam Chowder

Entr e Specialties

Clams and Mussels Steamed in Beer and Shallots

Grilled Spiny Tail Lobster

Drawn Butter

Char-Broiled Catch of the Day

Lemon Caper Butter Sauce

Salt Crusted Prime Rib, Au Jus*

*(Chef to Carve @ \$300 plus tax, each per 75 guests)

Accompaniments

Herb Roasted Potatoes

Big Island Cream Corn

Market Vegetables

Freshly Baked Rolls and Breads

The Good Stuff

Sweet Potato Haupia Pie

Coconut Panna Cotta

Pineapple Upside Down Cake

Mango Lime Bar

Kona Coffee Cheesecake Swirl

Chocolate Macadamia Tarte

Pineapple Peach Cobbler

Banana Bread Pudding

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, Selection of Tazo Hot Teas

\$160 per person

Themed Buffet

Paniolo Barbecue

Price is based on a minimum of 50 guests and a maximum service time of two hours

Starters

Waimea Field Greens

Herb and Roasted Garlic Croutons, Hand Cut Vegetables Chefs Choice Dressing

Loaded Baked Potato Salad

Island Style Pineapple Cole Slaw

Potato Mac Salad

Kamuela Tomato and Sweet Onion Platter, Basil Oil

Portuguese Bean Soup

From the Grill*

Herb Marinated Ribeye Steak

Island Catch

Pineapple Macadamia Salsa

Barbecue Pork Ribs

Hulihuli Chicken

*(Chef to Grill @ \$300 plus tax, each per 75 guests)

Corn on the Cob

Smashed Red Bliss Potatoes

Paniolo Fried Rice

Baked Beans

Seasonal Vegetable Medley

Buttermilk Biscuits, Cornbread, Portuguese Sweet Rolls

Sweet Endings

Sliced Tropical Fruit and Berries

Apple Cobbler

Coconut Cake

Liliko'i Cheese Cake

Guava Chiffon Cake

Chocolate S'mores Cake

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffees, Selection of Tazo Hot Teas

\$147 per person

Plantation Buffet

Celebrating the Plantation Lifestyle and its Multicultural Community
Price is based on a minimum of 50 guests and a maximum service time of two hours

Salad & Starters

Tomato, Fern Shoot and Sweet Onion Salad

Hawaiian Potato Macaroni Salad

Mixed Baby Greens

Papaya Seed Dressing

Sliced Fresh Tropical Fruits

Island Sweet Potato Salad

Marlin Poke

Koko *(Japanese Pickles)*

Entrées and Sides

Chinese Style Steamed Catch

Flashed Ginger, Scallions

Kalua Pig

Chicken Katsu *(Japanese Style Cutlet)*

Kalbi Short Ribs

Pancit *(Filipino Style Noodles with Baby Shrimp and Pork)*

Steamed White Rice

Portuguese Sweet Rolls

Heavenly Delights

Coconut Cream Puffs

Chocolate Macadamia Nut Pie

Guava Chiffon Cake

Lilikoi Cheese Cake

Assorted Mochi

Panipopo *(Samoa Style Sweet Coconut Buns)*

Fresh Fruit Tartlets

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffees, Selection of Tazo Hot Teas

\$133 per person

Plated Dinner Selections

All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$12 Per Person to the menu pricing.

Price is based on a minimum of 30 guests and a maximum service time of two hours

STARTER SELECTIONS

Classic Lobster Bisque

Red Curry Clam and Corn Chowder

Waimea Tomato Gazpacho

Micro Herbs, EVOO

Kabocha Bisque

Kamuella Baby Greens

Waimea Tomatoes, Hilo Peach Palm Hearts, Fresh Herb Vinaigrette

Kamuella Young Romaine Caesar Salad

Baby Romaine Lettuce, Parmesan Reggiano, Herbed Croutons, Caesar Dressing

Mixed Greens, Avocado, Tomato, Sliced Red Onion, Feta Cheese, Pomegranate Seeds

Pomegranate Balsamic Vinaigrette

Kamuella Tomato "Caprese"

Fresh Mozzarella, Kamuella Tomato, Avocado, Micro Opal Basil, Kiawe Salt, EVOO

Wedge

Baby Iceberg, Grape Tomato, Red Onion, Bacon Lardons, Creamy Scallion Blue Cheese Dressing

Waimea Panzanella Salad

Micro Lettuce, Herbed Croutons, Roasted Kabocha Pumpkin, Local Beets, Cucumber, Radish, Red Onion, Asparagus, Roasted Pepitas, Toasted Chia Lemon Thyme Vinaigrette

Green Papaya Soba Noodle

Maui Onions, Scallions, Green Beans, Baby Tomato, Cilantro, Carrots, Peanut Dressing

Hapuna Chopped Salad

Hilo Hearts of Palm, Chopped Egg, WOW Tomato, Maui Onion, Chick Peas, Sweet Peppers, Bleu Cheese, Lemon Basil Dressing

Spinach Salad

Charred Asparagus, Crisp Prosciutto, Dried Cranberries, Candied Macadamia Nuts, Balsamic, Island Honey

APPETIZER SELECTIONS

Featuring an Array of Specialty Appetizers for your dining pleasure. Please add the below menu pricing for this additional course.

Red Curry Lobster, Garden Vegetables

Steamed Rice

\$25 per person

Oysters Rockefeller

Bacon, Spinach, Parmesan, Pernod

\$19 per person

Ahi Poke

Sweet Onion, Kukui Nut, Moloka'i Salt, Sweet Potato Chips

\$20 per person

Kona Kampachi Tataki

Avocado, Nikiri Sauce

\$21 per person

Peppered Beef Carpaccio

Tomato & Horseradish Cream

\$18 per person

Jumbo Lump Crab Cake

Grain Mustard Butter, Corn Relish

\$19 per person

Slow Cooked Pork Belly

Chili Ponzu, Seasonal Relish Pea Shoots

\$17 per person

Hamakua Mushroom Truffle Risotto

Fresh Herbs, Parmesan

\$16 per person

Grilled Tako Chorizo Hash

Scallion Oil

\$18 per person

Plated Dinner Selections

All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$12 Per Person to the menu pricing.

ENTRÉE SELECTIONS

Kaffir Lime and Basil Marinated Chicken Breast

Kabocha Curry, Thai Basil, Jasmine Rice

\$115 per person

Grilled Big Island Catch

Local Tomato Relish, Stir Fry Island Vegetables, Citrus Butter Steamed Rice

\$125 per person

Macadamia Nut Crusted Day Boat Catch

Sautéed Bok Choy, Island Style Fried Rice, Lilikoi Butter

\$125 per person

Black Truffle Poached Chicken Breast

Gruyere Polenta, Sauteed Garden Greens, Red Wine Reduction

\$115 per person

Braised Bone-in Pork Shank

Wilted Greens, Smoked Guanciale Beluga Black Lentils, Natural Jus

\$120 per person

36 Hour Braised Short Rib

Roasted Garlic Potato Puree, Roasted Root Vegetables, Red Wine Glaze

\$130 per person

Grilled New York Strip

Roasted Potatoes, Aioli Mushrooms, Asparagus, Cabernet Reduction

\$133 per person

Roasted Cauliflower "Steak"

Waimea Tomato Coulis, Macadamia Nut Pesto

\$110 per person

Grilled "Farmers Market" Vegetable Stack

Aioli Mushrooms, Tomato, Organic Eggplant, Mozzarella Cheese Herbed Polenta, Balsamic Reduction

\$110 per person

Espelette Butter Poached Pacific Lobster Tail

Kabocha Puree, Roasted Hamakua Mushrooms

\$140 per person

COMBINATION SELECTIONS

Grilled Filet Mignon and King Crab

Roasted Garlic Potato Puree, Haricot Vert Béarnaise

\$150 per person

Grilled Filet Mignon and Grilled Island Catch

Papaya Relish, Stir Fried Island Vegetables, Potato Puree, Red Wine Reduction

\$145 per person

Grilled NY Strip Steak and Butter Poached Lobster

Roasted Kabocha Pumpkin, Grilled Asparagus, Chimichurri

\$158 per person

Huli Chicken and Hawaiian BBQ Baby Back Ribs

Corn Mash, Roasted Herb Yukon Potatoes

\$140 per person

Ginger Marinated Kona Shrimp and Kalbi Short Ribs

Pickled Vegetables, Sesame Steamed Bok Choy, Jasmine Rice

\$145 per person

Plated Dinner Selections

All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$12 Per Person to the menu pricing.

DESSERT SELECTIONS

Chocolate Strawberry Shortcake

*Fresh Strawberries, Chocolate Decadence Cake
Strawberry Balsamic Sauce*

Souffle Cheesecake (Japanese Style)

Yuzu Curd, Anko Kanten, Fresh Berries, Japonaise Cookie

Kona Coffee Angel Food Cake

Macadamia Crumbles, Mango Fluid Gel, Chocolate Mousse Quenelle

Mango Jasmine Rice Pudding

Passion Fruit, Coconut Sauce

Lilikoi Swirl Cheesecake

Mango Strawberry Coulis

Poached Asian Pear

Champagne Mousseline, Raspberry Sauces

Kona Coast Flourless Chocolate Torte

Guava and Caramel Sauces

Chocolate Amaretto Gianduja Tiramisu

DESSERT DUO

Macadamia Nut Sponge Cake and Chocolate Marquis

Chocolate Soil, Lilikoi Caramel Sauce

Passion Fruit Tart and Chocolate Haupia Mousse

*Koloa Spiced Rum Meringue, Dark Chocolate Feulletine, Strawberry
Lime Sauce, Island Fruit*

Mocha Flourless Cake, Mascarpone Mousse

Island Citrus Confit, Mango Curd, Macadamia Cacao Brittle

Banquet Beverages

The Westin Hapuna Beach Resort is the only licensed authority to sell and serve alcoholic beverages within the property. Therefore, we cannot permit alcoholic beverages for public consumption to be brought into either hotel. Please be reminded that, by law, we are not allowed to engage in or participate in the service of alcoholic beverages to minors. We are also required by law to withhold service of alcoholic beverages to any individual that cannot provide credible identification that they are at least 21 years of age.

Consumption Bar

Price Per Drink	Hosted	Cash
Deluxe Brands	\$15 each	\$17 each
Premium Brands	\$13 each	\$15 each
Cordials/Liqueurs	\$16 each	\$17 each
*Tropical Drinks	\$16 each	\$17 each
House Wines by the Glass	\$12 each	\$14 each
Sparkling Wine by the Glass	\$12 each	\$14 each
Imported & Craft Beer	\$8each	\$9 each
Domestic Beer	\$7 each	\$8 each
Juices	\$6 each	\$7 each
Mineral Water	\$6 each	\$7 each
Soft Drinks	\$6 each	\$7 each

*Non-blended (i.e. Mai Tai, Blue Hawaii, Rum Punch, etc.)

Package Bar Pricing

Serving Cocktails, Domestic Beer, Imported & Craft Beer, House Wine, Soft Drinks, Juices and Mineral Waters

Add Tropical Drinks for an additional \$5 per person, per hour

	Premium	Deluxe
First Hour	\$38 per person	\$46 per person
Each Additional Hour	\$24 per person	\$30 per person

Refreshments and Libations

Served by the Gallon

Tropical Fruit Punch	\$85.00
House-made Lemonade	\$85.00
Rum Punch	\$175.00
Mai Tai Punch	\$185.00
Champagne Punch	\$165.00

LABOR FEES

There will be a minimum guarantee of \$400++ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150+ per bartender per hour per bar will be charged to the group's master account. (Pre-ordered dinner wines are not included in the hourly bar sales)

Cashiers (required on all "cash" bars) \$150 each, plus tax

Prices are subject to 23% service charge and 4.712% state tax

In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.

Banquet Wines

Sparkling Wine

Mionetto Prosecco, Italy	\$50
Nicolas Feuillatte, Brut Reserve, France	\$75
Chandon, Brut Classic, CA	\$80

White Wines

Magnolia Grove, Pinot Grigio, CA	\$45
Sea Pearl, Sauvignon Blanc, New Zealand	\$50
Magnolia Grove, Chardonnay, CA	\$45
Kenwood Vineyards, Chardonnay, CA	\$50
Dr. Loosen, Blue Slate, Riesling, Kabinett, Germany	\$60
J Vineyards, Pinot Gris, CA	\$55
Loveblock, Sauvignon Blanc, New Zealand	\$60
Hess Collection, Shirttail Ranches, Chardonnay, CA	\$50
Chateau Ste. Michelle, Indian Wells, Chardonnay, WA	\$55
Copain, Tous Ensemble, Chardonnay, CA	\$75

Rose Wines

Beringer, White Zinfandel, CA	\$45
Magnolia Grove by Chateau St. Jean, CA	\$45

Red Wines

Line 39, Pinot Noir, CA	\$45
Magnolia Grove, Merlot, CA	\$45
Magnolia Grove, Cabernet Sauvignon, CA	\$45
Spellbound, Cabernet sauvignon, CA	\$50
Spy Valley, Pinot Noir, New Zealand	\$90
Acrobat, Pinot Noir, OR	\$55
Finca Decero, Malbec, Argentina	\$60
Toad Hollow, Richard McDowell Section Merlot, CA	\$50
The Federalist, Cabernet Sauvignon, CA	\$55
Simi, Cabernet Sauvignon, CA	\$65
Napa Valley Quilt, Cabernet Sauvignon, CA	\$70

Banquet Bar Selection

Premium Bar Selections

Absolut Vodka
Bacardi Superior
Captain Morgan Original Spiced Rum
Tangueray
Jack Daniels
Canadian Club
Maker's Mark
Dewars White Label
Cazadores Blanco
Hennessy VS
Whaler's Dark Rum

Deluxe Bar Selections

Grey Goose Vodka
Bacardi Superior
Bombay Sapphire Gin
Jack Daniels
Knob Creek
Crown Royal
Johnny Walker Black Label
Patron Silver
Hennessy VSOP
Myers's Dark Rum

Beer Selections

Domestic, Choice of 2:

Budweiser
Bud Light
Coors Light
Miller Lite

Import, Choice of 3:

Heineken
Amstel Light
Corona
Kona Brew Longboard Lager
Kona Brew Big Wave Golden Ale
Maui Brew Bikini Blonde