

THE WESTIN

HAPUNA BEAC RESORT

2023 Beverage 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.

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	\$8 each	\$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, Shirtail 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