



THE WESTIN
HAPUNA BEACH
RESORT

2023 Reception & Dinner Menus

THE WESTIN HAPUNA BEACH RESORT

62-100 Kauna'oa Drive
Kohala Coast, HI 96743
USA

T +1 808.880.1111

Table of Contents

General Catering Information and Policies	Page 3..4
Reception Menus	Page 5..7
Dinner - Themed Buffets	Page 8..10
Dinner - Plated	Page 11..13
Beverages	Page 14..16



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.

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

Samoa "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 (*Samoan 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

Kamuela Baby Greens

Waimea Tomatoes, Hilo Peach Palm Hearts, Fresh Herb Vinaigrette

Kamuela 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

Kamuela Tomato "Caprese"

Fresh Mozzarella, Kamuela 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 Proscuitto, 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, Ali'i Mushrooms, Asparagus, Cabernet Reduction
\$133 per person

Roasted Cauliflower "Steak"
Waimea Tomato Coulis, Macadamia Nut Pesto
\$110 per person

Grilled "Farmers Market" Vegetable Stack
Ali'i Mushrooms, Tomato, Organic Eggplant, Mozzarella Cheese
Herbed Polenta, Balsamic Reduction
\$110 per person

Espellete 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 Kantan, 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	\$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
Tangeray
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