2019

BANQUET MENUS

Mauna Kea Beach Hotel
62-100 Mauna Kea Beach Drive
Kohala Coast, HI 96743
MaunaKeaBeachHotel.com
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Aloha!

Mauna Kea Beach Hotel’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. Mauna Kea Beach Hotel 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.

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

Mauna Kea Beach Hotel 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.

Decor 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 22% 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 6% 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 (plus tax) 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 (plus tax), each. When less than the minimum number of guests as specified on a given menu are in attendance at an event, a $300 (plus tax) labor fee will be assessed.
CONTINENTAL BREAKFAST

Plumeria

Freshly Squeezed Orange and Pineapple Juices

Seasonal Fruit and Farm Ripe Berries

Individual Yogurt and Granola

Variety Boxed Cereals
2%, Skim, Almond, Soy Milk

A Selection of Handcrafted Danish Pastries and Croissants
Assorted Preserves, Butter

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$36 per person
# Plated Breakfast

## Makalawena

- Freshly Squeezed Orange Juice
- Seasonal Fruit and Farm Ripe Berries
- Scrambled Eggs

**Choice of:**
- Country Sausage, Applewood Bacon or Portuguese Sausage

$34 per person

## Waipiʻo

- Freshly Squeezed Guava Juice and Orange Juice
- Seasonal Fruit and Farm Ripe Berries
- Mauna Kea Eggs Benedict
  - Poached Farm Fresh Eggs, Canadian Bacon
  - English Muffins, Hollandaise, Asparagus

**Choice of:**
- Steamed White or Brown Rice or Breakfast Potatoes
  - Caramelized Onions, Cheddar Cheese

- A Selection of Handcrafted Danish Pastries and Croissants
  - Assorted Preserves, Butter

- Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
- Mauna Kea Selection of Hot Teas

$36 per person
Holoholokai

Freshly Squeezed Orange and Pineapple Juices
Steel Cut Oats
Cinnamon, Butter, Brown Sugar
Seasonal Fruits and Farm Ripe Berries
Scrambled Eggs
Breakfast Potatoes
Caramelized Onions, Cheddar Cheese

Choice of Two:
Crisp Applewood Bacon, Smoked Sausage Links, Portuguese Sausage, Chicken Apple Sausage, Tavern Ham
A Selection of Handcrafted Danish Pastries and Croissants
Assorted Preserves, Butter
Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$42 per person
Price is based on a minimum of 30 guests. Maximum service time of two hours.

Sakura

Freshly Squeezed Orange and Pineapple Juices
Kaiso Salad, Greens
Yuzu Vinaigrette
Miso Soup
Tofu, Green Onions
Pickled Vegetables
Natto
Seasoned Nori
Scrambled Eggs
Misoyaki Fresh Catch

Crisp Applewood Bacon
Steamed White Rice
Choice of:
Buttermilk or Taro Pancakes
Coconut and Maple Syrups, Whipped Butter
A Selection of Handcrafted Danish Pastries and Croissants
Assorted Preserves, Butter
Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$44 per person
Price is based on a minimum of 30 guests. Maximum service time of two hours.
B R E A K F A S T B U F F E T

Lapakahi

Freshly Squeezed Orange, Guava and Pineapple Juices

Steel Cut Oats
Cinnamon, Butter, Brown Sugar

Seasonal Fruits and Farm Ripe Berries

Individual Yogurts and Granola

Scrambled Eggs

Choice of Two:
Crisp Applewood Bacon, Smoked Sausage Links, Portuguese Sausage, Chicken Apple Sausage, Tavern Ham

Choice of One:
Hawaiian Sweetbread Thick French Toast
Banana Macadamia Nut Compote
Mauna Kea Honey, Coconut and Maple Syrups
or
Buttermilk or Taro Pancakes
Mixed Berry Preserve, Mauna Kea Honey
Coconut and Maple Syrups

Choice of One:
Steamed White or Brown Rice
or Breakfast Potatoes
Caramelized Onions, Cheddar Cheese

A Selection of Handcrafted Danish Pastries and Croissants
Assorted Preserves, Butter

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$46 per person

Price is based on a minimum of 30 guests. Maximum service time of two hours.
**BREAKFAST BUFFET**

**Waialea**

- Freshly Squeezed Orange, Guava and Pineapple Juices
- Steel Cut Oats
  - Cinnamon, Butter, Brown Sugar
- Seasonal Fruits and Farm Ripe Berries
- Individual Greek Yogurts and Granola
- Variety Boxed Cereals
  - 2%, Skim, Almond, Soy Milk
- Smoked Salmon
  - Traditional Garnishes, Bagels, Cream Cheese
- Scrambled Eggs, Butter, Chives
- Hash Brown Casserole

*Choice of One:*
- Steamed White or Brown Rice

*Choice of Two:*
- Crisp Applewood Bacon, Smoked Sausage Links
- Portuguese Sausage, Chicken Apple Sausage, Tavern Ham

*Choice of One:*
- Hawaiian Sweetbread Thick French Toast
  - Banana Macadamia Nut Compote,
  - Mauna Kea Honey, Coconut and Maple Syrups
- Buttermilk or Taro Pancakes
  - Mixed Berry Preserve, Mauna Kea Honey
  - Coconut and Maple Syrups

- A Selection of Handcrafted Danish Pastries and Croissants
  - Assorted Preserves, Butter

- Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
- Mauna Kea Selection of Hot Teas

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$48 per person

*Price is based on a minimum of 30 guests. Maximum service time of two hours.*
**Kaunaʻoa**

- Freshly Squeezed Orange, Guava and Pineapple Juices
- Seasonal Fruits and Farm Ripe Berries
- Individual Greek Yoghurts and Granola
- Smoked Salmon
  - Traditional Garnishes, Bagels, Cream Cheese
- Caesar Salad
- Lemon Herb Quinoa Salad
  - Dried Fruit, Walnuts, Cucumbers, Cherry Tomato
- Mauna Kea Eggs Benedict
  - Poached Farm Fresh Eggs, Canadian Bacon, Hollandaise
- Scrambled Eggs
- Dim Sum
  - Assorted Dipping Sauces
- Garden Herb Marinated Chicken Breast

**Pan Seared Fresh Catch**
- Local Fruit Compote, Lemon Butter Blanc

**Choice of Two:**
- Crisp Applewood Bacon, Chicken Apple Sausage
- Portuguese Sausage, Country Sausage, Tavern Ham

**Choice of One:**
- Breakfast Potatoes or Steamed White Rice

- A Selection of Fresh Pastries, Croissants, Breakfast Breads
- Preserves, Butter
- Lemon Bars
- Coconut Panna Cotta
- Blueberry Cheesecake
- Crème Caramel with Fruits
- Ice Cream Sundae Bar

- Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
- Mauna Kea Selection of Hot Teas

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**$61 per person**

**Price is based on a minimum of 30 guests. Maximum service time of two hours.**
**BRUNCH BUFFET**

*Kahena*

Freshly Squeezed Orange, Guava and Pineapple Juices

Seasonal Fruits and Farm Ripe Berries

Individual Greek Yogurts and Granola

Smoked Salmon
   Traditional Garnishes, Bagels, Cream Cheese

Spinach and Strawberry Salad
   Local Goat Cheese, Shaved Fennel
   Candied Macadamia Nuts, White Balsamic Vinaigrette

Lemon Herb Quinoa Salad
   Dried Fruit, Walnuts, Cucumbers, Cherry Tomato

Mauna Kea Eggs Benedict
   Poached Farm Fresh Eggs, Canadian Bacon, Hollandaise

Scrambled Eggs
   *Choice of Three:*
   Mushrooms, Green Onions, Diced Ham, Chopped Bacon
   Onion, Diced Tomato, Spinach, Artichokes, Aged Cheddar
   Shaved Manchego Cheese, Queso Fresco
   Shaved Parmesan, Swiss Cheese

   *Choice of Two:*
   Crisp Applewood Bacon, Chicken Apple Sausage
   Portuguese Sausage, Country Sausage
   Chicken Apple Sausage, Tavern Ham

Banana Macadamia Nut Pancakes
   Maple and Coconut Syrups
   Mauna Kea Honey, Whipped Butter

Clay Salt Crusted Prime Rib
   *(Carved by a Chef)*
   Au Jus, Creamy Horseradish, Wholegrain Mustard

Pan Seared Fresh Catch
   Local Fruit Compote, Lemon Buerre Blanc

Petite Rolls

*Choice of One:*
   Breakfast Potatoes or Steamed White Rice

   A Selection of Fresh Pastries, Croissants, Breakfast Breads
   Preserves, Butter

   Lemon Bars
   Coconut Panna Cotta
   Blueberry Cheesecake
   Crème Caramel w/ fruits
   Pecan Chocolate Tartlet
   Chocolate Mousse
   Madeleines and Tea Cookies
   Bread Pudding with Vanilla Sauce
   Ice Cream Sundae Bar

   Mauna Kea Resort Coffee Blend, Decaffeinated Coffee
   Mauna Kea Selection of Hot Teas

$72 per person

*Price is based on a minimum of 30 guests. Maximum service time of two hours.*

*Carving station requires a $300 Chef fee per 75 guests.*
**BREAKFAST ENHANCEMENTS SELECTIONS**

<table>
<thead>
<tr>
<th>Sides</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Potatoes</td>
<td>$5</td>
</tr>
<tr>
<td>Corned Beef Hash</td>
<td>$6</td>
</tr>
<tr>
<td>Beef Tenderloin Benedicts</td>
<td>$12</td>
</tr>
<tr>
<td>Hardboiled Eggs</td>
<td>$3</td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$10</td>
</tr>
<tr>
<td>Smoked Salmon Platter</td>
<td>$8</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat Griddle</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>$7</td>
</tr>
<tr>
<td>Turkey Bacon</td>
<td>$7</td>
</tr>
<tr>
<td>Chicken Apple Sauce</td>
<td>$7</td>
</tr>
<tr>
<td>Sausage Links</td>
<td>$7</td>
</tr>
<tr>
<td>Portuguese Sausage</td>
<td>$7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>From The Iron</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Maple Syrup, Coconut Syrup and Butter</td>
<td></td>
</tr>
<tr>
<td>Belgium Waffles</td>
<td>$8</td>
</tr>
<tr>
<td>Buttermilk, Taro or Banana Macadamia Nut Pancakes</td>
<td>$7</td>
</tr>
<tr>
<td>French Toast</td>
<td>$8</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Oats, Parfaits and Fruit</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boxed Cereal</td>
<td>$5</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$4</td>
</tr>
<tr>
<td>Parfaits</td>
<td>$8</td>
</tr>
<tr>
<td>Seasonal Whole Fruit</td>
<td>$4</td>
</tr>
<tr>
<td>Smoothies</td>
<td>$10</td>
</tr>
<tr>
<td>(Strawberry Banana, Green Goddess, Mixed Berry)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Individual Quiches</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chive and Potato</td>
<td>$7</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>$7</td>
</tr>
<tr>
<td>Hamakua Mushroom</td>
<td>$7</td>
</tr>
<tr>
<td>Portuguese Sausage and Cheddar</td>
<td>$7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Oatmeal Bar</th>
<th>$7 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steel Cut Oats, Brown Sugar, Assorted Berries, Cinnamon, Dried Fruit, Bananas, Butter, Macadamia Nuts, Walnuts, Vanilla Crème Anglaise</td>
<td></td>
</tr>
</tbody>
</table>
# BREAKFAST ACTION STATIONS

## Omelet
$13 per person
Farm-Fresh Eggs, Cheddar and Swiss Cheese, Diced Onion, Tomato, Mushrooms
Diced Ham, Chopped Applewood Bacon, Green Onions, Braised Spinach, Breakfast Sausage

## Griddle Stacks
$8 per person
Made-to-Order Pancake Action Station with Assorted Toppings Including: Four Types of Berries, Chopped Applewood Bacon, Toasted Coconut, Macadamia Nuts, Chocolate Chips, Whipped Cream, Butter, Mauna Kea Honey, Coconut and Maple Syrups

## Waffle or French Toast
$9 per person
Choice of One Made-to-Order Waffles or French Toast, Macadamia Nuts, Toasted Coconut, Whipped Cream, Mauna Kea Honey, Maple and Coconut Syrups

## Eggs Benedict
$12 per person
Canadian Bacon Benedict & Florentine Benedict, Poached Farm Fresh Eggs, Herb Hollandaise

## Wellness Smoothie
$13 per person
Greek Yogurt, Mango, Pineapple, Vine Ripe Berries, Bananas, Kale, Spinach, Cucumber, Almond Milk, Soy Milk, Flax Seed, Chia Seed

## Wellness Juice
$15 per person
Kale, Spinach, Cucumber, Beets, Carrot, Orange, Mango, Celery, Ginger, Apple, Pineapple, Resort Honey

Price is based on a minimum of 30 guests. Maximum service time of two hours.
All Action Stations require a $300 Chef fee per 75 guests.
# A LA CART BREAK TIME

## Eye Openers  

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed 100% Kona Coffee</td>
<td>$112</td>
</tr>
<tr>
<td>Freshly Brewed Hawaiian Blend Coffee</td>
<td>$94</td>
</tr>
<tr>
<td>Freshly Brewed Hawaiian Blend Decaffeinated Coffee</td>
<td>$94</td>
</tr>
<tr>
<td>Freshly Brewed Hawaiian Blend Macadamia Nut Coffee</td>
<td>$95</td>
</tr>
<tr>
<td>Mauna Kea Selection of Hot Teas</td>
<td>$88</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$85</td>
</tr>
</tbody>
</table>

## Refreshments  

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Juices: Orange, Pineapple, Grapefruit, Carrot, Celery</td>
<td>$89</td>
</tr>
<tr>
<td>Chilled Juices: Apple, Passion Fruit, Tomato, Cranberry</td>
<td>$84</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$80</td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td>$80</td>
</tr>
<tr>
<td>House-Made Lemonade</td>
<td>$80</td>
</tr>
</tbody>
</table>

## From The Bake Shop  

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Croissants</td>
<td>$46</td>
</tr>
<tr>
<td>Breakfast Bakery Assortment</td>
<td>$46</td>
</tr>
<tr>
<td>Breakfast Breads Assortment</td>
<td>$46</td>
</tr>
<tr>
<td>Assorted Danishes</td>
<td>$46</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>$45</td>
</tr>
<tr>
<td>Buttermilk Biscuits</td>
<td>$46</td>
</tr>
<tr>
<td>Assorted Scones and Jams</td>
<td>$47</td>
</tr>
<tr>
<td>Bagel Assortment with Cream Cheese</td>
<td>$47</td>
</tr>
<tr>
<td>Macadamia Nut Sticky Buns</td>
<td>$46</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$48</td>
</tr>
<tr>
<td>Coffee Cakes</td>
<td>$48</td>
</tr>
<tr>
<td>Italian Biscotti</td>
<td>$46</td>
</tr>
<tr>
<td>Brownies</td>
<td>$50</td>
</tr>
<tr>
<td>Blondies</td>
<td>$50</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$50</td>
</tr>
<tr>
<td>Assorted Cup Cakes</td>
<td>$50</td>
</tr>
</tbody>
</table>

## Each

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soft Drinks</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Still &amp; Sparkling Waters</td>
<td>$6</td>
</tr>
<tr>
<td>Assorted Individual Tropical Juices and Nectars</td>
<td>$5</td>
</tr>
</tbody>
</table>
# A La Cart Break Time

### Mauna Kea Signature Snacks

- **Pork Rinds, Chili Pepper Water**  $12 / Per Person
- **White Chocolate Covered Macadamia Nuts**  $34 / Per Pound
- **House-Made Truffle Popcorn**  $23 / Per Bowl
- **Molokai Sweet Potato Chips**  $34 / Per Bowl
- **Kona Kettle Potato Chips**  $30 / Per Bowl
- **Spiced Pretzels**  $20 / Per Bowl
- **House Roasted Nuts**  $20 / Per Bowl
- **Banana Bread**  $35 Whole Loaf / $18 Half Loaf

### Chips & Dips

- **Tortilla Chips, Salsa**  $6
- **Tortilla Chips, Guacamole**  $7
- **Crab Dip, Rice Crackers**  $7
- **House-Made Sweet Potato Chips, Clam Dip**  $8
- **Spinach & Artichoke Dip, Grilled Pita**  $8
- **Maui Onion Dip, Molokai Sweet Potato Chips**  $8
- **Chorizo and Queso Dip, Tortilla Chips**  $7

### On Display

- **Vegetable Crudite, Hummus and Ranch**  $12
- **Cheese and Fruit Display**  $14
- **Artisan Charcuterie Display**  $16
- **Fresh Sliced Fruit Display**  $15

### Wellness Options

- **Sliced Fruit and Berries**  $15
- **Individual Greek Yogurt Parfaits**  $11
- **Roasted Pistachios**  $20
- **Dry Roasted Macadamia Nuts**  $25
- **Whole Fruit**  $5

### Candy Shop

- **M&M’s**  $18
- **Sour Patch Kids**  $16
- **Assorted Candy Bars**  $6
- **Haagen-Dazs Ice Cream Bars**  $10

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**Per Person**

- **M&M’s**  $18
- **Sour Patch Kids**  $16

**Each**

- **Whole Fruit**  $5
THEMED ISLAND BREAK TIME

A Study In Strawberries $22 per person

Strawberry Gazpacho
Savory Strawberry Goat Cheese Tart
Strawberries and Warm Brie
Chocolate Covered Strawberries

Plentiful Passion $25 per person

Scallop Ceviche, Lilikoi, Heart of Palm
Pork Belly Lollipops, Lilikoi Chutney
Island Fruit Crostini, Lilikoi Goat Cheese Mousse
Lilikoi Parfaits with Granola and Young Coconut

Give Me More Dragon Fruit $28 per person

Dragon Fruit Borscht
Dragon Fruit Salsa, Taro Chips
Dragon Fruit Cobbler
Dragon Fruit Tartlet

Break menus are priced for a 30 minute event.
MEALS ON THE GO

Boxed Breakfast

Includes Choice of Sandwich

Choice of One Sandwich:
- Bacon, Egg and Cheese Croissant
- Sausage, Egg and Cheese Biscuit
- Chicken Apple Sausage and Egg Croissant
- Bacon, Egg and Cheese English Muffin

Includes Choice of Sandwich or Salad

Choice of One Sandwich or Salad:
- Club Sandwich
  Oven-Roasted Turkey, Black Forest Ham
  Crisp Applewood Smoked Bacon
  Vine Ripe Tomato, Mixed Greens, Brioche Bun
- Rotisserie Turkey Breast and Brie
  Cranberry, Arugula, Wheat Bread
- Grilled Vegetable Tortilla Wrap
  Roasted Red Peppers, Kalamata Olives, Feta Cheese
- Mauna Kea Chicken Salad Sandwich
  Field Greens, Croissant
- Italian Hoagie
  Salami, Ham, Capicola, Pepperoncini
  Provolone, Lettuce, Tomato, Olive Tapenade, Stadium Roll
- Carvers Board Roast Beef
  Roasted Red Peppers, Caramelized Onions
  Boursin Cheese, French Baguette

Includes One Side, Whole Fruit, Assorted Chips, Condiments, One Dessert & Bottled Water

Choice of One Side:
- Mauna Kea Cole Slaw, Vegetable Pasta Salad
- Hawaiian Style Potato Salad, Classic Fruit Salad

Choice of One Dessert:
- Fudge Brownie
- Blondie
- Rice Krispy Treat
- Chocolate Chip Cookie

Includes Orange or Guava Juice

One Side, Whole Fruit, Assorted Chips, Condiments

Granola Bar and Greek Yogurt

$28 per person

Boxed Lunch

Includes Choice of Sandwich or Salad

Choice of One Sandwich or Salad:
- Cobb Salad
  Fresh Garden Greens, Bacon Lardons
  Crumbled Blue Cheese, Hard Boiled Egg, Pickled Avocado
  Cherry Tomatoes, Grilled Chicken, Red Wine Vinaigrette
- Mauna Kea Nicoise Salad
  Fresh Garden Greens, Blackened Tuna
  Nicoise Olives, Heirloom Potatoes
  Pear Tomatoes, Haricot Vert, Shallot Sherry Vinaigrette
- Grilled Chicken Caesar
  Melted Tomatoes, Shaved Parmesan
  Classic Caesar Dressing, Sweetbread Croutons

Includes One Side, Whole Fruit, Assorted Chips, Condiments, One Dessert & Bottled Water

Choice of One Side:

Choice of One Dessert:

$44 per person
Plated Lunch Menus Includes:
Choice of Soup or Salad, Entrée, Dessert, Freshly Baked Bread, Mauna Kea Filtered Water, Mauna Kea Resort Coffee Blend, Decaffeinated Coffee, Sweetened & Unsweetened Ice Tea

Starters

Choice of One Soup or Salad
- Potato Leek with Brie
- Golden Tomato Gazpacho
- Mauna Kea Clam Chowder
- French Onion Soup
- Big Island Corn Soup

Macadamia Nut Apple Salad
- Arugula, Endive, Radicchio
- Pink Peppercorn Vinaigrette Dressing

Mauna Kea Waldorf
- Frisee, Baby Gem Lettuce, Celery
- Grapes, Granny Smith Apples, Walnuts

Farm Stand Grill
- Grilled Mix of Tomatoes, Onion, Mushroom, Asparagus, Squash, Zucchini, Tossed with Green Goddess Dressing

Cold Entrees

Tuna Nicoise
- Farm Arugula, 140° Egg, Haricot Verts, Fingerling Potatoes
- Nicoise Olive Puree, Shallot Sherry Vinaigrette
- $58 per person

Farm Stand Grill
- Seared Ahi, Crisp Romaine, Garlic Crostini
- White Anchovies, Shaved Parmesan, Caesar Dressing
- $56 per person

Mauna Kea Cobb Salad
- Wild Caught Shrimp, Grilled Chicken, Romaine
- Baby Vine Tomatoes, Crisp Bacon, Crumbled Maytag Blue Cheese
- Spinach, Pickled Red Onion, Romaine, Avocado Dressing
- $54 per person

Waipio Shrimp Roll
- Mauna Kea Brioche, Tarragon Aioli
- House-Made Chips, Coleslaw
- $56 per person

Hot Entrees

Pan Seared Salmon
- Warm Potato Dill Salad, Champagne Vinaigrette
- Quick Pickled Cucumber
- $55 per person

Roasted Organic Chicken Breast
- Baby Vegetables, Potato Puree, Madeira Jus
- $52 per person

Lobster Ravioli
- Lemon Butter Poached Lobster Knuckles, Pea Tendrils
- $59 per person

Desserts

Young Coconut Panna Cotta
- Roasted Pineapple Sauce

Coconut Macaroon

Guava Mascarpone Torte
- Strawberries

Flourless Chocolate Cake with Vanilla Sauce

Baked Pineapple Tart
- Coconut Shortbread Crust, Coconut Rum Sauce

Price is based on a minimum of 20 guests. Maximum service time of two hours.
EXECUTIVE LUNCH BUFFET

Hoku

Tossed Mixed Greens
Carrots, Cucumbers, Tomatoes, Assorted Dressings

Seasonal Fruit Salad

Soup of the Day

Assorted Petite Rolls filled with Mauna Kea Chicken Salad
Snow Crab Salad, Grilled Vegetables

Kona Potato Chips
Coconut Macaroons & Chocolate Chip Mac-Nut Cookies
Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Sweetened and Unsweetened Iced Tea

$38 per person
Price is based on a minimum of 10 guests. Maximum service time of two hours.

Luana

Mauna Kea Salad Bar
Assorted Toppings and Dressings

Seasonal Sliced and Whole Fruit Display

Vegetable Crudite with Dips

Soup of the Day

Seared Catch of the Day
Tropical Fruit Salpicone, Lilikoi Butter Sauce

Char Grilled Teriyaki Chicken
Caramelized Pineapple Chutney, Ginger Soy Reduction
Steamed White or Brown Rice
Assorted Bread Display
Pastry Chef’s Selection of Sweets
Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Sweetened and Unsweetened Iced Tea

$44 per person
Price is based on a minimum of 10 guests. Maximum service time of two hours.
EXECUTIVE LUNCH BUFFET

Butcher’s Block Pa‘ina

Freshly Squeezed Chilled Guava, Passion and Pineapple Juices

Seasonal Fruit and Farm Ripe Berries

Garden Salad
Chopped Bacon, Croutons, Tomatoes, Onions
Traditional Dressings

Macaroni Red Bliss Potato Salad

Vegetable Crudite Bar
Assorted Dips

Pasta e Fagioli Soup

Basket of Artisan Rolls, Sliced Loaves, Hoagies

Thinly Sliced Smoked Ham, Pastrami
Deli Turkey, Herb Roasted Chicken, Roast Beef

Assorted Sliced Cheeses

Shredded Hoagie Lettuce, Sprouts
Pepperoncini, Kosher Pickles
Sliced Tomato, Maui Onion

Whole Grain, Dijon Mustard, Mayonnaise

Mango Upside Down Cake
Fudge Brownies and Blondies

Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Sweetened and Unsweetened Iced Tea

$52 per person

Price is based on a minimum of 10 guests. Maximum service time of two hours.
LUNCH BUFFET

Kohala BBQ

Brisket and Maui Onion Stew
Seasonal Fruit Salad
Fern Shoot Salad
Sweet Potato Salad
Somen Noodle Salad
Smoked Pele’s BBQ Chicken
Pulled Pork Shoulder
Kalbi Ribs
Ginger Soy Reduction
Choice of Steamed White Rice or Brown Rice
Baked Mac n’ Cheese
Grilled Broccolini
Basket of Corn Muffins, Taro Rolls, Butter
Red Velvet Cupcakes, Island Pineapple Trifles
Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Sweetened and Unsweetened Iced Tea

$58 per person

Price is based on a minimum of 30 guests. Maximum service time of two hours.
To enhance your experience, add on a Chef to Grill at $300.00 plus tax per 75 guests. Outdoor locations only.
**LUNCH BUFFET**

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**Tee To Green**

- **Tossed Garden Greens**
  - Roasted Garlic Vinaigrette
  - Peppercorn Ranch, Blue Cheese Dressing

- **Home-Style Potato Salad**

- **Seasonal Fruit and Farm Ripe Berries**

- **Basket of Brioche Hamburger Buns**
  - Stadium Hot Dog Buns

- **Herb Marinated Grilled Chicken Breasts**

- **Fresh Island Catch**
  - Tropical Fruit Salpicone

- **All Beef Kosher Hotdogs**
  - Sauerkraut

- **Grilled Hamburgers (Vegetarian Burgers Available)**

- **Assorted Sliced Cheeses**

- **Lettuce, Tomato, Onion, Kosher Dill Pickles**
  - Dijon, Spicy Mustard, Mayonnaise, Sweet Relish

- **Brown Sugar Bourbon Baked Beans**

- **Kona Potato Chips**

- **Assorted Cookies, Passion Fruit Tarts**

- **Mauna Kea Filtered Water**

- **Mauna Kea Resort Blend Coffee, Decaffeinated Coffee**

- **Sweetened and Unsweetened Iced Tea**

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**Price**

$60 per person

**Price is based on a minimum of 30 guests. Maximum service time of two hours. To enhance your experience, add on a Chef to Grill at $300.00 plus tax per 75 guests. Outdoor locations only.**
LUNCH BUFFET

The Parker Cottage

Fisherman’s Stew

Baby Arugula
Country Blue Cheese, Tomato, Cucumber
Peppercorn Ranch, Herb Vinaigrette
Poha Berry Vinaigrette

Island Po’Boy Action Station*
Fried Shrimp, Oysters, Fresh Catch
Stadium Rolls, Shredded Hoagie Lettuce
Cocktail Sauce, Lilikoi Tartar Sauce

Blackened Chicken Breast
Macadamia Nut Polenta, Coconut Braised Kale, Calvados Jus

Hawaiian Sweet Rolls and Butter

Coconut Macaroons, Macadamia Tartlets

Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Sweetened and Unsweetened Iced Tea

$60 per person

Price is based on a minimum of 30 guests. Maximum service time of two hours.
*Requires a Chef Fee of $300.00 plus tax per 75 guests.
Garden $87 Per Dozen

Mauna Kea Honey Toast
Puna Goat Cheese, Resort Honey

Ali‘i Mushroom Poke

Compressed Watermelon Lollipop

Canoe Crop Tacos
Warabi Ulu Hash

Local Tomato Basil Tartare on Crostini

Sea $97 Per Dozen

Yuzu Kona Shrimp Ceviche Shooter

Kona Lobster Salad
Avocado Mousse

Miniature Kona Lobster Rolls
Young Coconut, House Brioche Roll

Ahi Poke Chip

Hawaiian Tuna Tartar
Wasabi Tobiko, Ocean Salad, Cucumber Mousse

Farm $92 Per Dozen

Smoked Salmon on Rye
Lemon Dill Creme Fraiche

Coconut Curried Crab Salad on Brioche

Ale Poached Shrimp
Smoked Cocktail Sauce

Mauna Kea Honey Toast
Puna Goat Cheese, Resort Honey

Prosciutto and Melon Lollipop

Deviled Quail Eggs
Flying Fish Caviar

Beef Tataki Lettuce Cups
Pickled Papaya

Ni‘ihau Lamb Tartare
Fried Capers, Preserved Lemon, Garlic Confit Aioli

All selections are sold by the dozen.
HORS D’OUEVERS SELECTION - HOT BITES

**Garden**

- Edamame Potstickers
  - Yuzu Vinaigrette

- Caramelized Maui Onion and Mushroom Tart

- Poha Berry Cherve Tart

- Waimea Sweet Corn Fritters
  - Chipotle Remoulade

- Roasted Heart Of Palm Quinoa Artichoke Cake
  - Charred Orange Vinaigrette

- Spinach Spanakopita
  - Tomato Bacon Jam

$87 Per Dozen

**Sea**

- Kona Crab Cake
  - Waimea Corn Remoulade

- Coconut Shrimp Lollipop
  - Lime Passion Vinaigrette

- Kona Lobster Lollipop
  - Resort Honey Mustard

- Crab Stuffed Mushrooms
  - Dill Hollandaise

$97 Per Dozen

**Farm**

- Cured Pork Belly
  - Candied Apples

- BBQ Kalua Pork Sliders
  - Kimchee Sriracha Aioli

- Chorizo Stuffed Dates

- Ni’ihau Lamb Meatballs
  - Big Island Goat Feta

- Huli Huli Chicken Satay
  - Green Papaya Compote

- Buttermilk Brined Crispy Chicken Slider
  - House Bread and Butter Pickles

- Kalbi Beef Brochettes
  - Sesame BBQ Fried Garlic Gremolata

- Braised Short Rib Fritters
  - Truffle Aioli

$92 Per Dozen

*All selections are sold by the dozen.*
## Reception Displays

<table>
<thead>
<tr>
<th>Display</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fruit &amp; Melons</strong></td>
<td>$15 per person</td>
</tr>
<tr>
<td>Seasonal Fruit Display:</td>
<td></td>
</tr>
<tr>
<td>Slices of Melons,</td>
<td></td>
</tr>
<tr>
<td>Pineapples, Array of</td>
<td></td>
</tr>
<tr>
<td>Farm Ripe Berries</td>
<td></td>
</tr>
<tr>
<td><strong>Farmers Harvest</strong></td>
<td>$14 per person</td>
</tr>
<tr>
<td>Grilled and Raw Seasonal</td>
<td></td>
</tr>
<tr>
<td>Vegetables to Include:</td>
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</tr>
<tr>
<td>Asparagus, Squash,</td>
<td></td>
</tr>
<tr>
<td>Zucchini, Mushrooms</td>
<td></td>
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<tr>
<td>Crudités of Baby</td>
<td></td>
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<tr>
<td>Carrots, Cauliflower,</td>
<td></td>
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<tr>
<td>Cucumber, Baby</td>
<td></td>
</tr>
<tr>
<td>Tomatoes, Bell Peppers,</td>
<td></td>
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<tr>
<td>Garden Herb Dipping</td>
<td></td>
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<tr>
<td>Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Rinds &amp; Crust</strong></td>
<td>$18 per person</td>
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<tr>
<td>Variety of Artisanal</td>
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<tr>
<td>Soft to Hard Rind</td>
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<tr>
<td>Cheeses, Nuts, Fresh</td>
<td></td>
</tr>
<tr>
<td>and Dried Fruits,</td>
<td></td>
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<tr>
<td>Preserves</td>
<td></td>
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<tr>
<td>Mauna Kea Resort Honey,</td>
<td></td>
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<tr>
<td>Sweet and Savory Cheese</td>
<td></td>
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<tr>
<td>Scones, Handcrafted</td>
<td></td>
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<tr>
<td>Breads</td>
<td></td>
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<tr>
<td><strong>Mediterranean</strong></td>
<td>$20 per person</td>
</tr>
<tr>
<td>Marinated Artichokes,</td>
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<tr>
<td>Grilled Maui Onions,</td>
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<tr>
<td>Gigante White Beans,</td>
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<tr>
<td>Roasted Tomatoes,</td>
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<tr>
<td>Marinated Island Feta</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
</tr>
<tr>
<td>Olive Medley, Pesto,</td>
<td></td>
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<tr>
<td>Tapenade, Hummus,</td>
<td></td>
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<tr>
<td>Sliced Prosciutto,</td>
<td></td>
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<tr>
<td>Marcona Almonds, Flatbreads, Rustic Pita Bread</td>
<td></td>
</tr>
<tr>
<td><strong>Seafood On Ice Display</strong></td>
<td>$46 per person</td>
</tr>
<tr>
<td>Ale Poached Shrimp,</td>
<td></td>
</tr>
<tr>
<td>King Crab Legs, Half</td>
<td></td>
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<tr>
<td>Shell Oysters Mignonette,</td>
<td></td>
</tr>
<tr>
<td>Classic Saltine, Sliced</td>
<td></td>
</tr>
<tr>
<td>Lemon Cocktail Sauce,</td>
<td></td>
</tr>
<tr>
<td>Drawn Butter, Horseradish, Chili Pepper Water</td>
<td></td>
</tr>
</tbody>
</table>

*Price is based on a minimum of 30 guests. Maximum service time of two hours.*
# Reception Action Stations

**Sushi Bar***

Nigiri, Hand Rolls, Assorted Rolls Made by Sushi Chef  
Soy Sauce, Pickled Ginger, Wasabi, Edamame, Wakame Salad, Cold Soba Salad  

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**Raw Bar**

Fresh Shucked Oysters Mignonette, Lemon, Horseradish  
Trio of Sashimi Ahi, Ono, Snapper, Wasabi, Pickled Ginger, Soy  
Scallop Crudo, Passion Yuzu Emulsion  

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**Hawaiian Poke Counter**

Ahi Tuna, Kampachi, Ono  
Local Beets, Sesame Oil, Soy, White Soy, Sriracha, Sambal, Ogo, Kale  
Kukui Nuts, Maui Onion, Avocado, Hawaiian Sea Salt, Macadamia Nuts, Coconut  

---

**Pasta Cucina**

Rigatoni, 3 Cheese Ravioli, Pesto, Bolognese, Alfredo  
Herbed Chicken, Shrimp, Shaved Parmesan Cheese, Tomato, Basil, Olive Oil, Spinach, Mushrooms, Artichokes  

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**The Lobster and Clam Bake**

Steamed Lobsters, Littleneck Clams, Lemons, Broth, Butter  
Sauteed Mussels, Mariscoda Broth, Country Bread  

---

**Caesar Salad**

Petite Romaine, Grilled Chicken, Shrimp  
Shaved Parmesan, Brioche Croutons, Caesar Dressing, White Anchovies, Kalamata Olives, Melted Tomatoes, Fresh Cracked Pepper  

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**Tempura Station**

Shrimp, Asparagus, Carrots, Mushrooms, Assorted Squash, Maui Onion, Sweet Potato  
Sweet Chili Sauce, Hot Mustard, Dashi-Daikon Dips  

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**Price is based on a minimum of 30 guests. Maximum service time of two hours. All Action Stations require a $300 Chef fee per 75 guests.  
*Sushi Bar Action Station requires a Specialty Chef fee of $600 per 25 guests.**
# Reception Specialties

## Smoke House

- Hand Pulled Guava Glazed Pork Shoulder, Citrus Brined Turkey Roulade, Poha Berry Chutney
- Molokai Sweet Potato Puree, Roasted Baby Vegetables, Taro and Hawaiian Rolls

$45 per person

## Mauna Kea Noodle Bar

- Saimin Noodles, Dashi Broth
- Green Onion, Char Sui Pork, Char Sui Chicken, Cooked Egg, Fish Cake, Bean Sprouts, Tofu

$30 per person

## Dim Sum

- Assortment of Shu Mai, Potstickers, Mini Manapua
- Soy Sesame Dipping Sauce, Chinese Mustard

$30 per person

## Sushi

- Nigiri, Hand Rolls, Assorted Rolls
- Soy Sauce, Pickled Ginger, Wasabi

$78 per dozen pieces

## Caviar

- Market Price

Imported and Domestic Varieties
- Egg Mimosa, Chives, Crème Fraiche, Ulu Blini, Herbed Crostini

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.**
CARVING STATIONS

Prime Rib Roast
$565 Each, Serves Approximately 30 Guests
Clay Salt and Herb Crusted
Horseradish Cream, Whole Grain Mustard, Au Jus

Roasted Beef Tenderloin
$575 Each, Serves Approximately 15 Guests
Bordelaise

Leg Of Lamb
$500 Per Leg, Serves Approximately 15 Guests
Garlic, Herb and Lemon Gremolata

Whole Hog
$700 Each, Serves Approximately 35 Guests
Guava and Cilantro Mojo, Coconut Sweet Potato Puree, Hawaiian Rolls and Butter

Whole Seasonal Fish
$350 Per Fish, Serves Approximately 35 Guests
Stuffed with Garlic, Ginger, Limes, Tropical Fruit Salpicone, Lemongrass Buerre Blanc
Steamed Jasmine Rice, Stir Fried Bok Choy

Price is based on a minimum of 30 guests. Maximum service time of two hours.
Carving Stations require a $300 Chef fee per 75 guests.
DINNER

62-100 Mauna Kea Beach Drive
Kohala Coast, HI 96743
MaunaKeaBeachHotel.com
Plated Dinner Menus Includes:
Choice of Soup or Salad, Entrée, Dessert, Freshly Baked Bread, Mauna Kea Filtered Water, Mauna Kea Resort Coffee Blend, Decaffeinated Coffee & Mauna Kea Selections of 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 $10 per person to the menu pricing.

Starters

Choice of One Soup or Salad:

SOUPS
Big Island Coconut & Corn Bisque
Truffle Potato & Leek
Lobster Bisque, Cognac Cream
Caramelized Maui Onion Soup, Parmesan Crisp
Heirloom Tomato Gazpacho

SALADS
Baby Romaine
Roasted Tomatoes, Brioche Croutons
Shaved Parmesan, White Anchovies, Caesar Dressing

Baby Beet Salad
Big Island Goat Feta, Herbed Crostini
Arugula, Champagne Vinaigrette

Spinach and Radicchio
Macadamia Nut Crusted Goat Cheese
Bacon Lardons, Tomato, Grapefruit Vinaigrette

Mauna Kea Wedge
Iceburg Lettuce, Bacon, Tomato, Creamy Blue Cheese Dressing

Caprese
Buratta, Petite Tomato, Arugula, Aged Balsamic

Bouquet of Hand Picked Greens
English Cucumber, Cherry Tomato, Candied Macadamia Nuts
Hearts of Palm, White Balsamic Vinaigrette

Appetizers

Add $20 per person
or substitute for starter for additional $10 per person

Low Country Crab Cake
Waimea Corn Puree, Tomato Bacon Jam

Blackened Sugarcane Skewered Prawns
Cheesy Corn Grits, Grilled Kale, Buerre Fondue

Smoked Ahi Sashimi
Wasabi, Soy Sauce

Ono Ceviche
Coconut, Lime, Purple Sweet Potato

Mushroom Tortellini V
Ali'i Mushrooms, Petite Tomatoes
Pickled Onions, Mushroom Consommé

Entrees

POULTRY
$112 per person

Pan Seared Kea’au Chicken Breast
Fork Smashed Fingerling Potatoes
Broccolini, Roasted Tomato, Madeira Jus

Blackened Chicken Breast
Macadamia Nut Polenta, Coconut Braised Kale, Calvados Jus

PORK
$120 per person

Berkshire Tenderloin
Kabocha Puree, Roasted Squash
Wasabi, Hawaiian Chili Pepper Demi

Price is based on a minimum of 30 guests. Maximum service time of two hours.
Entrees Continued:

**VEGETARIAN**  
$107 per person

- **Sweet Potato Gnocchi V**  
  Edamame, Pistachio, Manchego, Carrot Fondue

- **Teriyaki Tofu V**  
  Soba Noodles, Snap Peas, Carrots  
  Bok Choy, Ginger Soy Reduction

- **Farmers Market Vegetable Tian V**  
  Portobello Mushroom, Zucchini, Squash, Tomato, Farro Risotto

**SEAFOOD**

- **Coriander Dusted Swordfish**  
  Molokai Sweet Potato Puree, Baby Carrots  
  Charred Orange Vinaigrette  
  $125 per person

- **Pan Seared Snapper**  
  White Truffle Potato, Rainbow Carrots, Lemon Butter  
  $128 per person

- **Teriyaki Glazed Salmon**  
  Funkake Rice Cake, Tropical Fruit Relish  
  $127 per person

- **Grilled Mahi Mahi**  
  Pineapple Fried Rice, Bok Choy  
  Macadamia Nut Compound Butter  
  $122 per person

- **Butter Poached Maine Lobster**  
  Asparagus, Caviar Butter Sauce, Tarragon Potato Puree  
  $140 per person

**BEEF**

- **Grilled Filet Mignon**  
  Truffle Butter Whipped Potatoes  
  Roasted Baby Vegetables, Bearnaise  
  $142 per person

- **Braised Beef Short Ribs**  
  Pipikaula Spoon Bread, Edamame, Corn and Maui Onion Ragout  
  $134 per person

- **Soy Mirin New York Strip**  
  Wasabi Whipped Potatoes, Ali‘i Mushrooms  
  $138 per person

**DUOS**

Duos are accompanied with Chef’s selection of Potato Puree and Seasonal Baby Vegetables, 5oz of Each Protein, Served with Two Sauces.

- **Pan Seared Kea’au Chicken Breast and Kauai Prawns**  
  $143 per person

- **Grilled New York Strip and Crispy Fried Lobster Tail**  
  $152 per person

- **Pan Seared Beef Filet Mignon and Low Country Crab Cake**  
  $149 per person

- **Grilled Beef Filet Mignon and Butter Poached Lobster Tail**  
  $158 per person

- **Bone-in Filet Mignon and Snapper**  
  $155 per person

**Desserts**

- **Japanese Soufflé Cheesecake**  
  Yuzu Curd, Koshi An Kanten, Fresh Berries

- **Steamed Olive Oil Chocolate Cake**  
  Lemon Olive Oil Gel, Orange Rosemary Confit

- **Chevre Cheesecake**  
  Raspberry Pate de Fruit  
  Hibiscus St. Germaine Sauce, Chocolate Wave

- **Passion Fruit Meringue Tart**  
  Island Fruit and Pitaya Coulis, Candies Mac Nuts

- **Coconut Haupia and Strawberry Guava Kanten**  
  (Vegan / Gluten Free / No Nuts)  
  Passion Fruit Boba, Mango Coulis
**Italiano**

**Minestrone Soup**  
Focaccia Bread, Olive Loaf, Cheese Bread, Garlic Knots

**Local Farm Caprese Salad**  
Aged Balsamic Reduction, Garden Basil

**Mixed Greens**  
Assorted Dressings and Toppings

**Caesar Salad**  
White Anchovies, Shaved Parmesan, Brioche Croutons

**Charcuterie Display**

**Platter of Grilled Eggplant, Roasted Tomato, Zucchini, Squash**

**Eggplant Parmesan**  
Pomodoro, Shaved Parmesan

**Grilled Swordfish Puttanesca**  
Melted Tomato, Olive Oil

**Chicken Piccatta**  
Lemon, White Wine, Capers

**Cheese Tortellini**  
Basil Pesto Cream Sauce, Toasted Pine Nuts

**Three Cheese Polenta**

**Broccolini**  
Chili Flakes, Shaved Garlic, Olive Oil

**Espresso Tiramisu**

**Ricotta Cheesecake**

**Lemon Tart**

**Ice Cream Sunday Station**  
Assorted Toppings

**Mauna Kea Filtered Water**

**Mauna Kea Resort Blend Coffee, Decaffeinated Coffee**

**Mauna Kea Selection of Hot Teas**

$140 per person

*Price is based on a minimum of 50 guests. Maximum service time of two hours. To enhance your experience, add on a Chef to Grill at $300.00 plus tax per 75 guests. Outdoor locations only.*
DINNER BUFFET

The Paniolo

Oysters on the Half Shell
Cocktail Sauce, Horseradish
Lemons, Saltines, Mignonette

Portuguese Bean Soup

Hawaiian Sweet Rolls and Butter

Mixed Field Greens
Cucumbers, Tomatoes, Peppercorn Ranch
Blue Cheese, Lilikoi Vinagrette

Hawaiian Purple Potato Salad
Coconut Dressing

Country Citrus Coleslaw

Cornmeal Breaded Snapper
Lemon Dill Tartar

Kiawe Smoked Ribs
Mauna Kea HOG (Honey, Orange, Guava) Sauce

Guava Glazed Pork Shoulder

Chargrilled New York Strip
Garden Chimichurri

Blackened Prawns
Sweet Corn Relish

Corn on the Cob
Grilled Farmers Market Vegetables
Hushpuppies
Baked Beans
Bacon, Bourbon, Brown Sugar
Macaroni and Cheese
Corn Bread, Country Buttermilk
Jalapeno Cheese Bread
Apple Crumble
Chocolate Macadamia Nut Tart
Coconut Haupia Cake
Chocolate Bread Pudding
Vanilla Bean Cheese Cake
Crème Caramel
Assorted Fruit Tartlets

Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$150 per person

Price is based on a minimum of 50 guests. Maximum service time of two hours. To enhance your experience, add on a Chef to Grill at $300.00 plus tax per 75 guests. Outdoor locations only.
**DINNER BUFFET**

**Parallel 21**

**Kekela Farms Field Greens**
Cucumbers, Hearts of Palm, Local Tomatoes
Passion Resort Honey Vinaigrette

**Molokai Sweet Potato Salad**
Toasted Macadamia Nuts, Young Coconut Dressing

**Fern Shoot Salad**
Mau Onions, Tomato, Sesame Vinaigrette

**Steamed Edamame**
Soy Garlic Reduction

**Tropical Fruit Salad**
Resort Honey Yuzu Vinaigrette

**Ahi Poke Platter**
Fresh Ahi Poke, Steamed Jasmine Rice, Wakame, Ikura, Tobiko, Sriracha Aioli, Fried Garlic, Ogo

**Dim Sum Station**
Assorted Pot Stickers, Pork Siu Mai, Crab Siu Mai
Char Siu Bao, Yuzu Ponzu, Chili Garlic Reduction

**Miso Soup**

**Carved by Chef***
Garlic Soy Mirin Marinated Striploin
Creamy Horseradish, Soy Ginger Reduction

**Hawaiian Sweet Rolls and Butter**

**Misoaki Salmon**
Baby Bok Choy

**Vegetable Stir Fry**
Garlic, Ginger, Oyster Sauce

**Wok Fried Saimin**
Char Sui Pork, Egg, Fish Cake, Green Onion, Teriyaki

**Coconut Haupia**
Mango Panna Cotta, Passion Fruit Boba
Mocha Brownie, Strawberry Mint Salad
Pastry Cream Puffs, Paauilo Vanilla Custard
Mauna Kea Ambrosia Salad

**Mocha Brownie, Strawberry Mint Salad**
Pastry Cream Puffs, Paauilo Vanilla Custard
Mauna Kea Ambrosia Salad

**Mauna Kea Filtered Water**
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$155 per person

*Price is based on a minimum of 50 guests. Maximum service time of two hours. *Action Stations require a $300 Chef fee per 75 guests per station.
DINNER BUFFET

Mauna Kea Clambake

Oysters on the Half Shell and Kona Brew Poached Shrimp
Lemon Wedges, Cocktail Sauce, Hawaiian Mignonette

Fresh Ahi Sashimi
Wasabi, Shoyu

Clam Chowder
Oyster Crackers

Local Style Macaroni Salad

Waimea Sweet Corn and Heart of Palm Salad
Lilikio Vinaigrette

Petite Tomato and Mozzarella Salad
Balsamic Reduction

Big Island Coleslaw

Caesar Salad with Croutons
(Tossed to order by an Attendant)*

Mixed Greens
Assorted Toppings and Dressings

Freshly Sliced Fruit Display

Sautéed Mussels and Littleneck Clams
Mariscoda Broth

Wok Fried Dungeness Crab Legs
Ginger Butter Sauce

Grilled Fresh Catch
Sautéed Bok Choy, Island Fruit Salsa, Miso Butter

Steamed Keahole Lobster
Drawn Butter, Lemon

Carved by Chef*
Clay Salt Crusted Prime Rib of Beef
Au Jus, Creamy Horseradish

Corn on the Cob

Vegetables of the Day

Roasted Red Bliss Potatoes
Herbed Butter

Steamed White and Brown Rice

Our Pastry Chef’s Choice of Handcrafted Desserts

Ice Cream Sundae Bar
Assorted Toppings

Mauna Kea Filtered Water
Mauna Kea Resort Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

$160 per person

Price is based on a minimum of 50 guests. Maximum service time of two hours.
*Action stations require a $300 Chef/Attendant fee per 75 guests per station.
**BANQUET BEVERAGES**

Mauna Kea Beach Hotel 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 in. 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.

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 22% service charge and 4.166% 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.

### Beverage Information

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>PREMIUM BRAND DRINKS</td>
<td>$12</td>
</tr>
<tr>
<td>DELUXE BRAND DRINKS</td>
<td>$14</td>
</tr>
<tr>
<td>BLENDED DRINKS</td>
<td>$16</td>
</tr>
<tr>
<td>Lava Flow, Piña Colada, Blue Hawaiian</td>
<td>$17</td>
</tr>
<tr>
<td>TROPICAL DRINKS</td>
<td>$16</td>
</tr>
<tr>
<td>Mai Tai, Planter’s Punch, Margarita</td>
<td>$17</td>
</tr>
<tr>
<td>IMPORTED BEER</td>
<td>$7</td>
</tr>
<tr>
<td>DOMESTIC BEER</td>
<td>$6.50</td>
</tr>
<tr>
<td>HOUSE WINE</td>
<td>$11</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Chardonnay, Sparkling</td>
<td>$13</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>$5</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite</td>
<td>$6</td>
</tr>
<tr>
<td>MINERAL WATER</td>
<td>$5.50</td>
</tr>
<tr>
<td>Hawaiian Water (Still)</td>
<td></td>
</tr>
<tr>
<td>Perrier (Carbonated)</td>
<td>$6</td>
</tr>
<tr>
<td>JUICES</td>
<td>$5</td>
</tr>
<tr>
<td>CORDIALS/COGNACS</td>
<td>Upon Request</td>
</tr>
</tbody>
</table>

### Package Bar Pricing

- **Serving Cocktails, Domestic Beer, Imported Beer, House Wine, Soft Drinks, Juices and Mineral Waters**
- **ADD Tropical or Blended Drinks:** Additional $5 per person, per hour.

#### Per Person

<table>
<thead>
<tr>
<th>Category</th>
<th>PREMIUM</th>
<th>DELUXE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FIRST HOUR</td>
<td>$36</td>
<td>$44</td>
</tr>
<tr>
<td>EACH ADDITIONAL HOUR</td>
<td>$22</td>
<td>$28</td>
</tr>
</tbody>
</table>

### Refreshments and Liberations

*Served by the Gallon*

- Tropical Fruit Punch $75
- House-Made Lemonade $75
- Rum Punch $160
- Mai Tai Punch $169
- Champagne Punch $150
BANQUET BAR SELECTIONS

Premium Brand Bar Selections

FID STREET Gin
PAU MAUI Vodka
PANILO Whiskey
OLD LAHAINA SILVER Rum
OLD LAHAINA Dark Rum
JIMADOR 100% BLUE AGAVE Tequila
FAMOUS GROUSE Scotch

Deluxe Brand Bar Selections

The Botanist Gin
Titos Handmade Vodka
Mauna Kea Barrel Knob Creek Bourbon
Bacardi Light Rum
Meyers Dark Rum
Mauna Kea Barrel Herradura Reposado Tequila
Jack Daniels
Chivas Scotch

Beer Selections

LOCAL
Kona Longboard Lager
Mehana Brewing Mauna Kea Pale Ale
Ola Brewing IPA

DOMESTIC
Budweiser
Bud Light

IMPORT
Heineken
Amstel Light
Kona Big Wave
# Banquet Wines

## Champagne & Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>La Luca, Prosecco, Veneto NV</strong></td>
<td>$55</td>
<td>Prosecco has gained popularity over the past few years and with good reason. This bottling is great with the tropical heat and Kohala sunsets.</td>
</tr>
<tr>
<td><strong>Roederer Estate Brut, Anderson Valley California NV</strong></td>
<td>$65</td>
<td>Californian take on classic French style. This bottling shows beautiful toasted notes yielding to a Granny Smith apple flavor with a tight structure and a clean finish.</td>
</tr>
<tr>
<td><strong>Taittinger “Brut La Francaise,” Reims France NV</strong></td>
<td>$99</td>
<td>This bottling is truly right for all occasions celebrated here at Mauna Kea Beach Hotel.</td>
</tr>
<tr>
<td><strong>Nicolas Feuillate Brut Rose, Epernay/Reims France NV</strong></td>
<td>$115</td>
<td>Beauty and grace in a bottle. This wine shows the true style of Rose Champagne with just a hint of strawberry.</td>
</tr>
</tbody>
</table>

## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Greywacke Sauvignon Blanc, Marlborough New Zealand</strong></td>
<td>$68</td>
<td>Classic ripe Marlborough Sauvignon - with melon and gooseberry flavors and a touch of passionfruit.</td>
</tr>
<tr>
<td><strong>Zenato Pinot Grigio, Veneto Italy</strong></td>
<td>$42</td>
<td>Traditional style of this Italian favorite. Straw yellow in color with greenish highlights and a delicate bouquet.</td>
</tr>
<tr>
<td><strong>Isabelle Mondavi Chardonnay, Sonoma/Carneros California</strong></td>
<td>$57</td>
<td>Fresh and fruit-driven Chard with loads of food pairing capabilities. This selection comes to us from Michael &amp; Isabel Mondavi and their family. Try it with our signature preparations.</td>
</tr>
<tr>
<td><strong>Cakebread Chardonnay, Napa Valley California</strong></td>
<td>$95</td>
<td>Big, rich and round style of California Chardonnay. This opulent selection has become the fan favorite over the past few vintages.</td>
</tr>
</tbody>
</table>

## Red

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Willamette Valley Whole Cluster Pinot Noir</strong></td>
<td>$65</td>
<td>Beautiful bottling of Pinot Noir that shows great balance between the strawberry/raspberry fruit and the velvety smooth finish. Great with heavy seafood or lighter meat dishes.</td>
</tr>
<tr>
<td><strong>Burgess Merlot, Napa Valley California</strong></td>
<td>$56</td>
<td>100% Merlot, this wine is deep and luscious with dark colored fruit flavors and a soft finish.</td>
</tr>
<tr>
<td><strong>Tuck Beckstoffer ‘75’ Cabernet Sauvignon, Napa Valley</strong></td>
<td>$68</td>
<td>This wine showcases fruit from Lake and Mendocino Counties. It is a rich and balanced Cabernet Sauvignon expressing aromas of red currents, strawberry jam and black berries.</td>
</tr>
<tr>
<td><strong>Jordan Cabernet Sauvignon, Napa Valley California 20</strong></td>
<td>$134</td>
<td>This family run winery delivers year in and year out. Try this traditional Napa Cabernet.</td>
</tr>
<tr>
<td><strong>Felino Malbec, Mendoza Argentina</strong></td>
<td>$60</td>
<td>An attractive, bright nose with aromas of fresh black fruits and plum.</td>
</tr>
</tbody>
</table>