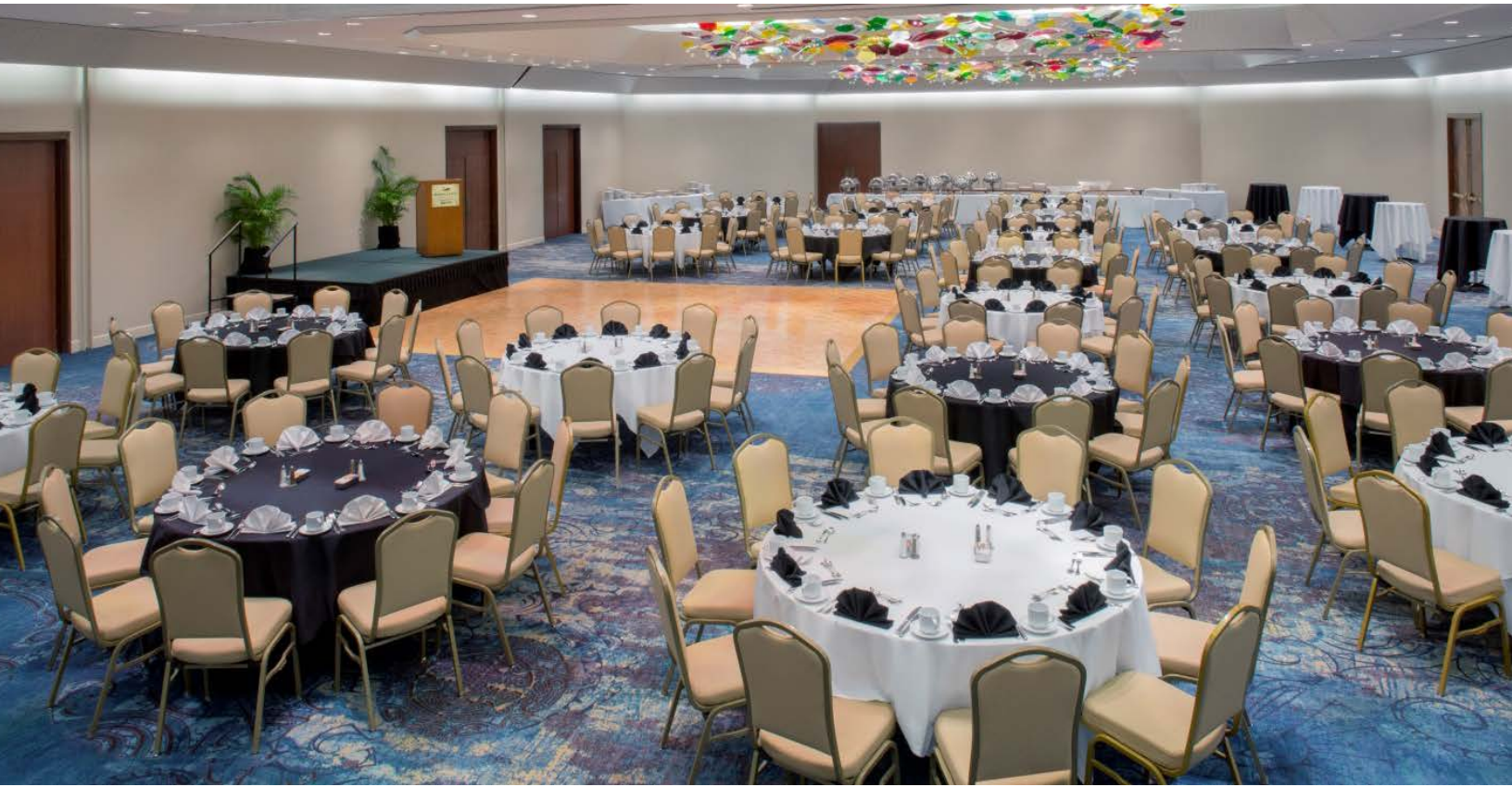




MARRIOTT RESORT
WAIKIKI BEACH



EVENTS MENU

WAIKIKI BEACH MARRIOTT RESORT & SPA
2552 Kalakaua Ave. Honolulu, HI 96815
PHONE 808-922-6611

BREAKFAST BUFFET

DIAMOND HEAD BREAKFAST \$38.00

- Orange and Guava Juice
- Sliced Seasonal Fruits and Berries
- Scrambled Eggs, Smoked Bacon, and Portuguese Sausage*
- Roasted Red Skin Potatoes with Peppers, Onions, and Cheese
- Croissants, Fruit Danishes, and Assorted Muffins
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

KAHALA CLASSIC \$45.00

- Orange, Guava, and Pineapple Juice
- Sliced Seasonal Fruits and Berries
- Assorted Individual Yogurts
- Assorted Breakfast Cereals with Whole and Skim Milk
- House-made Macadamia Nut Granola with Dried Fruit
- Traditional Eggs Benedict*
- Scrambled Eggs with Cheddar Cheese and Kamuela Tomatoes*
- Waffles with Coconut and Maple Syrup
- Smoked Bacon and Portuguese Sausage*
- Roasted Red Skin Potatoes with Peppers, Onions and Cheese
- Croissants, Bear Claws and Scones
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

WAIKIKI BRUNCH \$50.00

- Orange, Pineapple, and Passion Fruit Juice
- Sliced Seasonal Fruits and Berries
- Smoked Salmon with Capers*
- Mixed Field Green Salad with Papaya Seed and Balsamic Vinaigrette
- Hawaiian Sweet Bread French Toast with Maple and Coconut Syrup
- Scrambled Eggs with Cheddar Cheese and Sautéed Maui Onions*
- Passion Fruit Glazed Ham with Diced Pineapple*
- Fresh Island Catch with Lemon Caper Butter Sauce*
- Teriyaki Steak, Smoked Bacon, and Link Sausage*
- Roasted New Potatoes with Peppers and Onions
- Croissants, Scones, Danishes and Bagels with Cream Cheese and Preserves
- Guava Chiffon Cake and Haupia Cake
- Macadamia Nut Pie and Kahuna Cookies
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

ENHANCEMENTS \$10.00 each per person

- Belgium Waffle Station with Seasonal Berries and Condiments
- Omelet Station with the Works*

Minimum 50 People

20-49 People, Add \$400+ Tax Labor Fee

Chef Fee for Waffle or Omelet Station, Add \$200+ Tax per Station

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please contact your event manager.*

CONTINENTAL BREAKFAST BUFFET

TRADITIONAL CONTINENTAL BREAKFAST \$29.00

- Orange and Guava Juice
- Sliced Seasonal Fruits and Berries
- Assorted Breakfast Croissants, Danishes and Muffins
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas
- No Minimum or Labor Fee

THE BIG KAHUNA CONTINENTAL \$31.00

- Orange, Guava, and Pineapple Juice
- Sliced Seasonal Fruits and Berries
- Freshly Baked Scones and Muffins
- Bagels with Fruit Preserves and Cream Cheese
- Assorted Individual Yogurts
- House-made Macadamia Nut Granola with Dried Fruits, Whole and Skim Milk
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

ENHANCEMENTS \$10 each per person

- Croissant Sandwich*
Scrambled Eggs, Bacon and Cheddar Cheese in a Flaky Croissant
- Southwestern Scramble*
Scrambled Eggs, Bell Peppers, Monterey Jack Cheese with Roasted Tomato Salsa in a Warm Flour Tortilla
- Smoked Salmon Bagel*
House-made Smoked Salmon and Bagels with Cream Cheese and Capers
- Savory Puff Pastry*
Fresh Vol-au-Vent Pastry Shell filled with Scrambled Eggs, Sausage, Bell Pepper and Onions

Minimum 30 People

20-29 People, Add \$400+ Tax Labor Fee

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PLATED BREAKFAST

All Plated Breakfasts include Orange Juice and Breakfast Breads

THE ALL-AMERICAN \$29.00

- Scrambled Eggs*
- Bacon, Pork Sausage, or Chicken Sausage*
- Seasoned Fingerling Potatoes
- Breakfast Breads with Butter and Preserves
- Orange Juice
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

BREAKFAST FRITTATA \$32.00

- Open Faced Omelet with Diced Ham, Bell Peppers, Onions, Tomatoes*
- Asparagus Topped with Lemon Hollandaise Sauce*
- Fresh Herb Roasted Potatoes
- Breakfast Breads with Butter and Preserves
- Orange Juice
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

KAHALA SCRAMBLE \$30.00

- Scrambled Eggs*
- Roasted Vegetables and Fontina Cheese
- Chicken Sausage*
- Roasted Red Potatoes with Caramelized Onions and Fresh Herbs
- Breakfast Breads with Butter and Preserves
- Orange Juice
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

BREAKFAST APPETIZERS \$9.00 each

- Fresh Hawaiian Pineapple
- Sliced Fruit Plate with Honey Yogurt
- Fresh Fruit Parfait

Minimum 30 People

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BREAKS

ENERGY BREAK \$22.00

- Fiber and Protein Bars
- Whole Fruit
- Celery and Peanut Butter
- Mixed Nuts and Dried Tropical Fruit
- Red Bull, Vitamin Water, Gatorade

LOCAL GRINDS BREAK \$22.00

- Kona Blend Coffee Cookies, Lilikoi Bars, Sliced Pineapple Bread
- Maui Potato Chips with Mango Salsa
- Macadamia Nuts
- Hawaiian Sun Fruit Juices, Passion Fruit Iced Tea (Unsweetened)

ICE CREAM "ON THE EDGE" BREAK \$21.00

- Ice Cream: Vanilla, Chocolate, Macadamia Nut
- Toppings: M&M's, Reese's Pieces, Oreo Cookies, Bananas, Pineapple, Strawberry, Hot Fudge Sauce
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

THE COOKIE JAR BREAK \$20.00

- Fresh from the Bake Shop
White Chocolate Macadamia Nut, Cornflake Oatmeal Raisin, Peanut Butter and Double Chocolate Chip
- Skim and Chocolate Milk
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

BEVERAGE BREAKS \$12.00 per person

- Coffee Service (2 Hour Limit- Consecutive Hours)
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

Beverage Service (2 Hour Limit- Consecutive Hours) \$15.00 per person

- Assorted Soft Drinks Plantation Iced Tea and Fruit Punch
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

All Breaks Minimum of 30 People

20-29 People, Add \$400+Tax Labor Fee

If you have any concerns regarding food allergies, please contact your event manager.

BREAKS A LA CARTE

BEVERAGES

- Orange, Guava, Pineapple, Passion Fruit Juices | \$75.00 per Gallon
- Kona Blend Coffee – Regular and Decaffeinated | \$85.00 per Gallon
- Hot or Iced Tea | \$85.00 per Gallon
- Plantation Iced Tea | \$85.00 per Gallon
- Lemonade or Fruit Punch | \$75.00 per Gallon
- Snapple, Vitamin Water, Gatorade | \$7.00 Each
- Red Bull and Sugar Free Red Bull | \$7.00 Each
- Individual Milk (Skim & Whole) | \$6.00 Each
- Sparkling Mineral Water | \$7.00 Each
- Bottle Water | \$6.00 Each
- Assorted Soft Drinks | \$6.00 Each
- Hawaiian Sun Fruit Juices | \$6.00 Each

SWEET TREATS (PER DOZEN)

- Assorted Scones | \$50.00
- Fruit Danishes & Mini Muffins | \$45.00
- Bagels with Cream Cheese | \$50.00
- House made Macadamia Nut Granola Bars | \$50.00
- Fresh Fruit & Yogurt Parfaits | \$85.00
- Tropical Fruit Skewers | \$70.00
- Assorted Yogurts | \$70.00
- Whole Fruit | \$45.00
- Novelty Ice Cream (Sandwiches, Bars, Drumsticks) | \$85.00
- Frozen Fruit Bars | \$85.00
- Chocolate Chip, Cornflake, Oatmeal Raisin, White Chocolate Mac Nut Cookies
- Kahuna (Large) | \$50.00 Menehune (Small) | \$40.00
- Macadamia Nut Brownies or Blondies | \$50.00

SAVORY & SALTY (PER PERSON)

Minimum of 10 person

- Mixed Nuts | \$9.00
- Macadamia Nuts | \$12.00
- Dried Snack Mix | \$7.00
- Maui Style Potato Chips (No Dip Included) | \$7.00
- Tortilla Chips and Guacamole Dip | \$10.00
- Pita Chips and Hummus Dip | \$10.00
- Mango Salsa (No Chips) | \$10.00

BOX LUNCH

Grab and Go Lunch Box includes:

- Cold Pasta Salad
- Whole Fruit
- Maui Potato Chips
- Kahuna Cookie
- Bottled Water

BOX LUNCH \$35.00 per person

Choice of One:

- Roast Beef*
Roasted Tender Beef with Provolone Cheese and Smoke Mozzarella, Vine Ripened Tomatoes, Heart of Romaine, Herbed Mayonnaise
- Turkey*
Honey Roasted Turkey with Smoked Mozzarella, Manoa Lettuce, Vine Ripened Tomatoes, Special Aioli Sauce on Focaccia Bread
- Italian Sub Wrap*
Fresh Italian Sub Wrap with Assorted Italian Meats and Cheeses, Vine Ripened Tomatoes, Bell Peppers and Balsamic Vinaigrette
- Vegetarian
Grilled Portobello Mushrooms, Sweet Red Bell Peppers and Sautéed Sweet Maui Onions on Focaccia Bread

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LUNCH BUFFET

PASTA BAR BUFFET LUNCH \$45.00

- Salad
Island Field Greens with Croutons and Caesar Dressing
- Pasta
Penne
Linguine Noodles
- Sauce
Alfredo
Marinara Sauces
- Meats
Italian Style Meatballs*
Sliced Grilled Herb-Marinated Chicken*
- Accompaniment
Parmesan Garlic Bread
Fresh Vegetables, Shredded Parmesan
- Dessert
Chefs Choice of Assorted Desserts
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

WORKING LUNCH BUFFET \$42.00

- Portuguese Bean soup
- Potato Salad
- Classic Caesar Salad
- Fresh Fruit Salad with Minted Syrup
- Grilled Vegetable Tortilla Wraps
- Herb Chicken Salad Sandwich*
- Tuna Salad Sandwich*
- Thinly Sliced Roast Beef Sandwich*
- Smoked Turkey Breast on Ciabatta Bread*
- Fresh Tropical Fruit Tarts
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

Minimum 30 People

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LUNCH BUFFET

EXPRESS DELI BUFFET LUNCH \$45.00

- Red Skin Potato Salad
- Grilled Vegetables
- Tuna Pasta Salad
- Sliced Roast Beef, Turkey and Ham*
- Swiss and Cheddar Cheese, Sliced Tomatoes, Manoa Lettuce, Maui Onions
- Deli Condiments
- Variety of Breads and Rolls
- Maui Style Potato Chips
- Variety of Fruit Bars and House made Macadamia Nut Granola Bars
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

CALIFORNIA GRILL BUFFET \$52.00

- Local Style Tomatoes with Fresh Mozzarella, Balsamic Vinegar and Olive Oil
- Field Green with Manchego Cheese, Spiced Island Nuts, Teardrop Tomatoes, Creamy Cilantro Pesto Dressing
- Pacific Seafood Ceviche with Shrimp, Scallops, Mussels, Lime Juice, Extra Virgin Olive Oil, and Lemon Vest*
- Fusilli Pasta Salad with Fresh Garden Vegetables, Diced Red and Green Peppers
- Mesquite Grilled Salmon with Citrus Chardonnay Sauce*
- Grilled Lemon-Herb Chicken with Sun Dried Tomatoes and Caramelized Shallots*
- Grilled Rosemary Boneless Short ribs with Wild Mushroom Demi*
- Roasted New Potatoes and Grilled Vegetables with Feta Cheese
- Artisan Rolls with Butter
- Open Faced Apple Pie
- German Chocolate Cake
- Strawberry Shortcake
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

PACIFIC RIM BUFFET \$52.00

- Pacific Asian Slaw with Sweet Sesame Dressing
- Island Field Greens with Garden Vegetables and Papaya Seed Dressing
- Oriental Vegetable and Noodle Salad with Chili Garlic Sauce
- Fresh Tropical Sliced Fruits and Berries
- Hoisin Glazed Chicken on a Bed of Bok Choy
- Steamed Fresh Catch on a Bed of Wok Vegetables with Soy Ginger Sauce
- Kalbi Beef on Rice Noodles
- Steamed Rice and Chef's Vegetables
- Luncheon Rolls and Butter
- Lilikoi Chiffon Cake
- Guava Chiffon Cake
- Key Lime Pie
- Coconut Chiffon Cake
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

Minimum of 30 People

20-29 People, Add \$400+ Tax Labor Fee

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LUNCH BUFFET

BUILD YOUR OWN BUFFET \$47.00

Served with Fresh Luncheon rolls

Choice of 2 Salads:

- Classic Caesar*
- Chicken Vegetable Pasta*
- Fresh Tropical Sliced Fruits
- Pineapple and Shrimp Salad*
- Tofu and Salmon Salad*
- Macaroni and Potato Salad
- Island Field Green

Choice of 2 Entrees:

- Pork and Vegetable Stir Fry*
- Fried Tofu
- Soy Glazed Beef
- Korean Grilled Boneless Short ribs*
- Roasted Chicken with Rosemary*
- Huli Huli Chicken*
- Blackened Island Fish with Mango Salsa*
- Grilled Island Fish with Kula Tomato and Pineapple Relish*

Choice of 2 Accompaniments:

- Island Fried Rice
- Roasted Garlic Mash Potatoes
- Herb Rice Pilaf
- Red Roasted Potatoes
- Stir Fry Vegetables
- Grilled Vegetables with Balsamic Reduction
- Green Beans and Peppers
- Steamed White Rice

Choice of 2 Desserts:

- Key Lime Pie
- Coconut Cake
- Custard Pie
- Apple Tart
- Chocolate Haupia Cake
- Guava Chiffon Pie
- Pumpkin Pie

Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

Minimum of 30 People

20-29 People, Add \$400+ Tax Labor Fee

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PLATED LUNCH

All Plated Lunch include: Soup or Salad, Rolls and Butter, Dessert, and Kona Blend Coffee (Regular/ Decaffeinated) and Assorted Teas

SOUP DU JOUR OR SALAD

Choice of One:

- Hamakua Mushroom Bisque Roma Tomato Soup with Herb Crostini
- Seafood Bisque
- Kahuku Corn Chowder
- Caesar Salad - Hearts of Romaine, Artichokes, Kalamata Olives, Reggiano Cheese and Garlic Crostini
- Antipasti Salad - Big Island Tomatoes on a Bed of Field Greens, Imported Olives , Mozzarella Broccocini, Grilled Vegetables , Lemon Pesto Dressing
- Baby Spinach Salad - Fresh Spinach with Diced Pineapple, Spiced Macadamia Nuts, and Balsamic Vinaigrette
- Island Field Greens - Fresh Island Mix with Seasonal Fruits, Ricotta Salata Crumble, Papaya Seed Dressing

ENTRÉE

Choice of One (Chilled Salad or Hot Entrée):

Chilled Salad Entrée:

- Wasabi and Herb Crusted Ahi Salad* - Rainbow Greens, Mango, Hamakua Tomatoes, Haricot Verts, Lemon Basil Vinaigrette Dressing \$40.00
- Grilled Herb Marinated Breast of Chicken* - Hearts of Romaine, Vine Ripened Tomatoes, Kaiware Sprouts, Bleu Cheese Wedge, Mozzarella Boccocini, Imported Olives, String Vegetables Balsamic Vinaigrette Dressing \$40.00
- Chilled Surf and Turf* - Lemon Poached Shrimp and Grilled Sliced Filet Mignon, Field Greens, California Artichokes, Kaiware Sprouts, Teardrop Tomatoes, Hamakua Tomato Vinaigrette Dressing \$48.00

Hot Entrée:

- Steamed Fresh Island Fish* - Hong Kong Style with Roasted Crimini Mushrooms, Green Onion and Fried Noodles \$45.00
- Tandoori Chicken* - Roasted Roma Tomato, Asparagus, Lemon Butter Sauce, Pineapple, Mango Chutney, and Herb Couscous \$42.00
- Volcano Spiced Breast of Chicken* on a Bed of Bok Choy with Jasmine Rice, Ginger Wild Mushroom Sauce \$42.00
- Grilled Herb Marinated Shrimp* - Grilled Asparagus, Roma Tomato, Grilled Maui Onions, Lemon Basil Butter and Herb Risotto Cake \$50.00
- Braised Boneless Short Ribs* - Wild Mushroom Demi and Red Bliss Potatoes \$48.00

DESSERTS

Choice of One:

- Chocolate Cream Pie with Chocolate Shavings
- Coconut Chiffon Cake with Raspberry Sauce
- Strawberry Shortcake
- Guava Chiffon Cake with Passion Fruit Sauce

Minimum of 30 People

20-29 People, Add \$400+ Tax Labor Fee

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DINNER BUFFET

WAIMANALO COUNTRY DINNER BUFFET \$65.00

- Fresh Island Field Greens Salad with Ranch and Papaya Seed Dressing
- Island Local Style Potato Macaroni Salad
- Fresh Tropical Sliced Fruits and Berries
- Broccoli and Crab Meat Salad*
- Sautéed Island Catch of the Day*
- Oriental Style Chicken on a Bed of Bok Choy with Light Asian Broth*
- Korean Style Boneless Short ribs*
- Chinatown Style Noodles
- Steamed White Rice
- Dinner Rolls and Butter
- Chocolate Dobash Cake
- Macadamia Nut Cream Pie
- Passion Fruit Guava Chiffon Cake
- Tropical Fruit Flan
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

ISLAND DINNER BUFFET \$70.00

- Fresh Island Field Greens with Ranch and Papaya Seed Dressing
- Fresh Spinach with Smoked Chicken and Feta Cheese*
- Tako Poke*
- Assorted Sushi (3 Pieces per Person)
- Fresh Tropical Sliced Fruits and Berries
- Japanese Style Somen Salad
- Carved by Chef Roast Prime Rib of Beef with Au Jus and Creamy Horseradish*
- Roasted Island Chicken with Garlic Rosemary Sauce*
- Sautéed Island Catch with Lemon Caper Beurre Blanc Sauce*
- Wok Fried Vegetables
- Roasted Herb Potatoes
- Steamed White Rice
- Dinner Rolls and Butter
- Sacher Torte
- Apple Tart
- Coconut Crème Cake
- Mousse
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

Minimum 50 People.

30-49 People, Add \$400+ Tax Labor Fee

Chef Attendant Fee of \$200+Tax Per Attendant

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DINNER BUFFET

PANIOLO BBQ DINNER BUFFET \$76.00

- Fresh Island Field Greens with Ranch and Balsamic Vinaigrette
- Island Style Pineapple Coleslaw
- Fruit Salad
- Peel and Eat Shrimp*
- Four Bean Salad
- Huli Huli Style Chicken*
- Soy Sake Glazed Teriyaki Steak*
- Volcano-Spiced Island Catch of the Day with Buerre Blanc Sauce*
- Mango Glazed Baby Back Ribs*
- Roast Corn on the Cob
- Baked Potatoes with the Works
- Biscuits and Cornbread with Whipped Honey Butter
- Homemade Apple Pie
- Blueberry Cheesecake
- Chocolate Chantilly Cake
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

PACIFIC RIM DINNER BUFFET \$80.00

- Fresh Island Field Greens with Ranch Dressing and Sesame Vinaigrette
- Assorted Maki and Nigiri Sushi (4 Pieces per Person)
- Japanese Style Zaru Soba with Green Onions and Wasabi
- Hamakua Tomato and Buffalo Mozzarella with Balsamic Vinegar
- Carved By Chef Roasted Tenderloin of Beef with Red Wine Herb-Butter Sauce*
- Five-Spiced Roasted Pork Loin with Natural Jus*
- Steamed Island Catch of the Day with Ponzu Ginger Sauce*
- Korean Style Boneless Short Ribs*
- Steamed White Rice
- Steamed Island Vegetables
- Taro and Coconut Rolls with Butter
- Tiramisu
- Sacher Torte
- Tropical Fruit Flan
- Assorted Mousse
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

Minimum 50 People.

30-49 People, Add \$400+ Tax Labor Fee

Chef Attendant Fee of \$200+ Tax Per Attendant

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DINNER BUFFET

HAWAIIAN LUAU DINNER BUFFET \$75.00

- Fresh Island Field Greens Salad with Papaya Seed Dressing
- Sliced Fresh Island Pineapple and Papaya
- Lomi Lomi Salmon Salad*
- Tako Poke*
- Local Style Macaroni Potato Salad
- Chicken Long Rice
- Volcano-Spiced Glazed Guava Breast of Chicken*
- Kalua Pork*
- Beef Teriyaki with Grilled Pineapple
- Sautéed Island Catch of the Day with Beurre Blanc Sauce*
- Molokai Style Sweet Potatoes
- Poi
- Island Fried Rice
- Taro and Coconut Rolls with Butter
- Coconut Crème Cake
- Macadamia Nut Pie
- Haupia
- Passion Fruit Guava Chiffon Cake
- Chocolate Dobash Cake
- Kona Blend Coffee, Decaffeinated Coffee, Assorted Teas

ENHANCEMENTS

- Roasted Turkey*
\$8.00 per person
- Carved Round of Beef (Minimum of 200 people)*
\$10.00 per person
- Roasted Prime Rib of Beef*
\$12.00 per person
- Passion Fruit Glazed Ham*
\$8.00 per person

Minimum 50 People.

30-49 People, Add \$400+ Tax Labor Fee

Chef Attendant Fee of \$200+ Tax Per Attendant

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PLATED DINNER

All Plated Dinners are a Minimum of 3 Courses. All served with Freshly Baked Rolls, Butter and Kona Coffee Blend (Regular/ Decaffeinated) and Assorted Teas

SOUP DU JOUR

Kahuku Corn and Crab Chowder with Tortilla Crisps*
\$14.00

Fresh Island Seafood Bisque
\$14.00

Hamakua Mushroom Bisque
\$12.00

FRESH SALADS

Steakhouse Wedge Salad
Bacon, Tomatoes and Creamy Blue Cheese Dressing
\$12.00

Caesar Salad
Grated Reggiano Cheese, Herbed Croutons and Classic Caesar Dressing
\$14.00

Salad Caprese
Field Greens with Kamuela Tomatoes, Mozzarella Bocconcini and Pesto Dressing
\$15.00

APPETIZERS

Island Style Crab Cake*
Kahuku Corn Sauce, Red Pepper Pesto and Lomi Lomi Tomato
\$18.00

Grilled Herb Marinated Shrimp
Roasted Mushrooms, Somen Noodles and Lobster Wakame Sauce
\$18.00

Kiawe Smoked Duck Breast*
Grilled Polenta Port Wine Syrup and Pineapple Relish
\$18.00

Hamakua Mushroom Tart
Warm Smoked Gouda Yellow Hamakua Tomato Sauce and Grilled Fennel
\$18.00

Minimum 50 People.

30-49 People, Add \$400+ Tax Labor Fee. Chef Attendant Fee of \$200+ Tax Per Attendant

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PLATED DINNER

ENTRÉE

Searched Breast of Chicken*
Jasmine Rice, Grilled Eggplant and Lemon-Sake Butter Sauce
\$32.00

Grilled Herb Marinated Breast of Chicken*
Bok Choy with Soy Sesame Butter and Sweet Potato Mash
\$32.00

Steamed Fresh Island Catch*
Hong Kong Style with Jasmine Rice
\$40.00

Sesame Seed Crusted Atlantic Salmon Smoked Salmon*
Lomi Tomato, Roasted Taro Root, Baby Spinach, Ponzu and Basil Crème Fraiche
\$40.00

Sautéed Fresh Island Catch With Couscous Ginger Scallion Pesto*
\$40.00

Hoisin Barbeque Glazed Tofu
Eggplant Fried Noodles Mango Cilantro Coulis
\$32.00

10oz. Rib Eye Steak*
Creamed Corn Succotash Sauce, Mushrooms, Bacon and Baked Potatoes
\$49.00

6 oz Grilled Filet Mignon*
Potato Gratin and Garlic Chives, Fresh Vegetables and Wine Sauce
\$55.00

Braised Boneless Short ribs*
Mushroom Demi, Garlic Mashed Red Potatoes and Fresh Vegetables
\$40.00

Spiny Lobster Tail and Herb Rubbed 4 oz Filet Mignon*
Drawn Butter, Béarnaise Sauce, Mozzarella Orzo Pasta and Roasted Peppers
\$65.00

Grilled 4 oz Tenderloin of Beef with Sautéed Catch of the Day*
Wild Mushrooms, Sun Dried Tomato Butter and Fresh Herbs
\$65.00

Minimum 50 People.

30-49 People, Add \$400+ Tax Labor Fee. Chef Attendant Fee of \$200+ Tax Per Attendant

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PLATED DINNER

DESSERTS

Mai Tai Crème Brulee

Coconut Whipped Cream, Sugar Cane Crust, Pineapple Brunoise and Fresh Berries

Double Chocolate Torte

Coconut Crust and Tahitian Vanilla Anglaise Lemon

Passion Fruit and Ginger Mini Meringue Pies

Chocolate Macadamia Nut Pie Chocolate Shavings and Macadamia Nuts

Mango, Apple Banana and Chocolate Chunk Bread Pudding

Chocolate Sauce and Fresh Berries

Mocha Crème Caramel, Caramelized Pineapple, Shaved White Chocolate and Candied Macadamia Nuts

Traditional Tiramisu Dipped Lady Fingers, Layered and Served with a Coffee Sauce

\$12.00 each

SPECIALTY DESSERTS

Hula Trio:

Chocolate Covered Mango Cheesecake, Tahitian Panna Cotta Shooter and Menehune Raspberry Tart

Macadamia Nut and Chocolate Truffle Cheesecake Tower with Espresso Sauce

\$16.00 each

Minimum 50 People.

30-49 People, Add \$400+ Tax Labor Fee. Chef Attendant Fee of \$200+ Tax Per Attendant

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HORS D'OEUVRES

COLD HORS D'OEUVRES

(Priced per item/ Minimum 25 pieces per item)

- Lobster, Lemon Aioli and Tobiko Caviar on Cucumber* | \$7
- Shrimp with Lemon Basil Aioli and Cucumber Salsa* | \$6
- Seared Ahi, Wasabi Dressing on Sesame Won Ton Chips* | \$6
- Shrimp and Mango on Bamboo Sticks* | \$6
- Tenderloin of Beef with Chimichurri Sauce* | \$7
- Chipotle Chicken on Tortilla Crisp* | \$5
- Island Goat Cheese with Mango and Strawberry | \$5
- Wild Mushroom Bruschetta, Boursin Cheese, Herbs | \$5
- Sopresseta Salami and Pineapple on Skewer | \$4
- Smoked Salmon Mousse on Cucumber | \$4
- California Roll Sushi | \$4
- Assorted Maki Sushi | \$4
- Assorted Nigiri Sushi* | \$5
- Cone Sushi | \$4

HOT HORS D'OEUVRES

(Priced per item/ Minimum 25 pieces per item)

- Mini Crab Cakes with Pickled Ginger Tartar Sauce* | \$7
- Coconut Shrimp with Thai Chili Sauce* | \$6
- Kalbi Beef Kabobs* | \$6
- Chicken Satay with Peanut Sauce* | \$5
- Crab Sui Mai with Soy Mustard Sauce* | \$5
- Mini Beef Wellington* | \$7
- Asian Pot stickers with Soy Mustard Sauce* | \$5
- Thai Chili Glazed Hot Wings* | \$5
- Vegetable Spring Rolls with Hunan BBQ Sauce | \$5
- Mini Char Siu Bao* | \$5
- Mini Vegetable and Fontina Tarts | \$5
- Grilled Sausage Skewers with Peppers* | \$5
- Spinach Tomato and Feta Cheese in Phyllo | \$5

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RECEPTION DISPLAYS

RECEPTION DISPLAYS

Fresh Tropical Fruit Display

Medium (serves 50) | \$400 Large (serves 100) | \$600

Fresh Island Crudités with Boursin Herb and Ranch Dips

Medium (serves 50) | \$350 Large (serves 100) | \$600

Smoked Salmon with Maui Onions, Capers, Chopped Egg, Tomatoes and Herb Crostini* (serves 30) | \$350

Fresh Ahi Sashimi with Stringed Vegetables, Wasabi, Soy Sauce and Pickled Ginger*

Approximately 16 Slices | Market Price

Fresh Pineapple Tree:

Fresh Fruit Skewers on Pineapple Tree with Yogurt Dip

100 Skewers | \$700

Hawaiian Ahi Poke Platter*:

Ahi Poke, Tako Poke, Smoked marlin, and Hawaiian Pipikaula

Medium (serves 50) | \$650 Large (serves 100) | \$950

Fresh Seafood Platter*:

Shrimp, Mussels, Seared Ahi and Crab Claws

Medium (100 pieces) | \$700 Large (200 pieces) | \$1100

Imported and Domestic Cheese Display with Fresh Fruit Garnish, Sliced Breads and Lavosh

Medium (serves 50) | \$475 Large (serves 100) | \$750

Fresh Shrimp Display with Cocktail Sauce and Lemons

100 pieces | \$750

Station Will Be Set for a Maximum of 2 Hours.

Chef Attendant Fee of \$200.00 Per Station Applies.

Additional Attendant Required Every 200 People.

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RECEPTION DISPLAYS

CARVING STATIONS

Hawaiian Roast Suckling Pig*

Served with Steamed Buns and Chinese 5 Spices

125 Servings | \$1100

Fresh Herb Crusted Prime Rib of Beef*

Served with Sour Dough Rolls and Roasted Garlic Mayo and Horseradish

50 Servings | \$750

Kiawe Smoked Beef Strip Loin*

Served with Whole Wheat Rolls, Roasted Pepper and Basil Sauce

50 Servings | \$700

Passion Fruit Glazed Ham*

Served with Hawaiian Sweet Bread Rolls and Pineapple Honey Mustard

75 Servings | \$500

Rosemary and Garlic Marinated Turkey Breast*

Served with Coconut rolls and Mango Cherry Sauce

60 Servings | \$525

Mango Barbequed Seared Pork Loin*

Served with Taro Rolls and Pickled Ginger Remoulade

40 Servings | \$525

Seared Rack of Lamb*

Black Pepper and Sesame Crust

(6 Chops per Rack, Minimum 4 Racks) | \$200

Station Will Be Set for a Maximum of 2 Hours.

Chef Attendant Fee of \$200.00 Per Station Applies.

Additional Attendant Required Every 200 People.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please contact your event manager.*

CHEF-ATTENDED STATION

CHEF ATTENDED STATION

Steamed or Fried Whole Snapper*
Served with Citrus Chili Glaze (Seasonal)
Serves 25 | Market Price

Hawaiian Salt Crusted Island Snapper*
Served with Lemon Ginger Aioli (Seasonal)
Serves 25 | Market Price

Kalua Pork with Steamed Chinese Buns*
Served with Mango Salsa and Plum Sauce
Serves 25 | \$625

Tropical Fosters Station | \$20 per Person
Fresh Island Fruits Flambé with Hana Rum over Macadamia Nuts Ice Cream Topped with Caramel Sauce

The Sundae Parlor | \$23 per Person
Vanilla, Chocolate, and Macadamia Nut Ice Cream, M&M, Reece's Pieces, Oreos, Whipped Cream, Strawberries, Caramel Sauce, Hot Fudge, Macadamia Nuts

ACTION STATION (Priced per person)

Sushi Bar* | \$40
Selection of Hand Rolled Maki and Nigiri Sushi with Soy Sauce

Ginger Tempura Station* | \$30
Shrimp, Fish, and Vegetable Tempura with Daikon and Dipping Sauce

Stir Fry Wok Station* | \$29
Choice of Beef, Pork, Shrimp or Chicken
Choice of Seasonal Vegetables, Chow Mein Noodles or Island Fried Rice

Pasta Station | \$25 Add Shrimp and Scallops* | \$35
With Penne and Bowtie Pasta
Choice of 2 Sauces: Marinara, Pesto or Bolognese

Caesar Salad Station* | \$14
Hand Tossed Caesar Salad with Romaine Lettuce, Reggiano Parmesan and Herb Croutons

Kalua Pork and Cheese Quesadillas* | \$20
Served with Mango Salsa, Sour Cream, Guacamole and Caramelized Maui Onions

Hot Skewers* | \$30
Chicken, Scallops, and Beef Grilled on Skewers with Spicy Chocolate,
Li Hing Vinaigrette, Sake Soy Sauce and Sweet Chili Aioli Dipping Sauces.

*Station Will Be Set for a Maximum of 2 Hours. Chef Attendant Fee of \$200.00 Per Station Applies.
Additional Attendant Required Every 200 People.*

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WINE LIST

RED WINE

Erath, Pinot Noir, Oregon, USA | \$45
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California, USA | \$42
Acacia "Carneros" Pinot Noir, Carneros, Napa Valley | \$42
Line 39, Pinot Noir, California, USA | \$30
Magnolia Grove by Chateau St. Jean, Merlot, California, USA | \$28
Rutherford Hill Merlot, Napa Valley | \$48
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | \$28
Avalon, Cabernet Sauvignon, California, USA | \$36
Aquinas, Cabernet Sauvignon, North Coast, California, USA | \$55
Estancia Cabernet Sauvignon, Paso Robles | \$45
Ferrari-Carano Vineyards Cabernet Sauvignon, Alexander Valley | \$78

SPARKLING WINES

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV | \$33
Mumm Napa Brut Reserve, Napa Valley | \$45

BLUSH/WHITE

Magnolia Grove by Chateau St. Jean, Rose, California, USA | \$25
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | \$25
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$36
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA | \$35
Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA | \$25
J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California, USA | \$38
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California, USA | \$36
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast | \$50
Clos du Bois Chardonnay, North Coast | \$35

BAR

COCKTAILS

WELL BRANDS

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Jim Beam Whisky, Jose Cuervo Tradicional Silver, Courvoisier VS

CALL BRANDS

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Dewars White Label Scotch, Canadian Club Whiskey, Tanqueray Gin, Johnnie Walker Red Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO Canadian Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac

PREMIUM BRANDS

Grey Goose Vodka, Bacardi Superior Rum, Mount Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black, Knob Creek Bourbon, Crown Royal Whiskey, Jack Daniels Tennessee Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

DOMESTIC BEER

Budweiser, Michelob Ultra, Bud Light, Coors Light, Miller Lite, Sam Adams Seasonal, Sam Adams Boston Lager, Sam Adams Rebel IPA, Kona Brewing Company Castaway IPA, Odoul's (Non-alcoholic)

IMPORTED BEER

Amstel Light, Corona Extra, Corona Light, Heineken, Heineken Light, Long Board Lager, Blue Moon

NO HOST CASHBAR (INCLUSIVE PRICES)

Well Cocktails | \$9 Call Cocktails | \$10 Premium Cocktails | \$12
Cordials | \$12
Premium Wines | \$10
Shochu | \$12
Tropicals (Mai Tai, Blue Hawaii) | \$12
Domestic Beers | \$7
Imported Beer | \$8
Soft Drinks & Juice | \$6
Bottle Water, Oolong Tea, & Red Bull | \$6

HOSTED BAR (NON-INCLUSIVE PRICES)

Well Cocktails | \$8 Call Cocktails | \$9 Premium Cocktails | \$10
Cordials | \$12
Premium Wines | \$10
Shochu | \$10
Tropicals (Mai Tai, Blue Hawaii) | \$10
Domestic Beers | \$6
Imported Beer | \$7
Soft Drinks & Juice | \$5
Bottled Water, Oolong Tea, & Red Bull | \$5

A Bartender Fee of \$200 Per Bar will Apply for the First 2 Hours of Service.

\$100 Per Hour Per Bartender will Apply for Each Additional Hour.

Bartender Fees will be Waived if a \$800 Bar Minimum Revenue is Made Within the First 2 Hour

GENERAL INFORMATION

Space Is Deemed Confirmed And Held On A Definite Basis Upon the Receipt Of a Signed Contract and Deposit (If Applicable). Waikiki Beach Marriott Resort & Spa Reserves the Right to Move Events to Adequate Facilities in Accordance with the Final Guarantee Event Specifications: Layout, Food & Beverage Items, Audio Visual Equipment, and All Other Related Details are to Be Finalized 30 Days Prior to Event.

Event Times:

Events Shall Begin And Conclude By the Time Listed on The Banquet Event Order. Time Extension Is Not Guaranteed and Overtime Charges Will Be Assessed at a Minimum of \$300.00 Per Hour Plus Tax.

Final Guarantees:

Guarantees Are Required For All Catered Food And Beverage Events. Final Guarantee Amount(S): Per Person Amount of Food & Beverage Confirmed (3) Business * Days in Advance, or the Expected Number Will Be Used. Guarantee Is Not Subject To Reduction Business Hours Are Considered To Start at 6:00 A.M. On Monday and End at 6:00 P.M Friday. Saturday, Sunday and Holidays Are Excluded.

Service Charge and Taxes:

A 25% Taxable Service Charge Will Be Applied To All Food, Beverage and Audio Visual Equipment Items. Room Rental is subject to a Taxable 5% Service Charge and a 4.71% Tax. A Portion of the Service Charge is being used to pay for costs and expenses other than Wages and Tips for Employees. A Minimum Of 85% of the Service Charge Is Allocated Toward Wages and Tips For Employees. A 4.71% General Excise Tax Is Applied To All Items .Rates Are Subject To Change without Prior Notice.

Food and Beverage Provisions:

All Food & Beverage Items Must Be Provided By The Waikiki Beach Marriott Resort & Spa and Consumed On Premises No Food Or Beverage, Alcoholic Or Otherwise Shall Be Brought Onto The Function Premises By the Patron, Guests, Invitees, Attendees or Independent Vendors or Contractors Hired By the Patron From Outside Sources. If Outside Food Or Beverage Is Brought Into Any Events The Resort Reserves The Right To Retain Such Food or Beverage Until the Conclusion Of the Event.

Outdoor Events:

In the Event of Inclement Weather, the Decision to Move Indoors Will Be Made By 1:00pm. Additional Labor Fees Will Apply Should the Event Require A Reset.

Labor Charges:

A Labor Charge Will Be Applied to any Food & Beverage Event That is Below the Minimum. A \$200.00 Chef Fee Will Be Applied to Each Attended Food Station. A \$200.00 Bartender Fee per Hour Will Be Applied per Bar. Additional Labor Charges May Be Assessed as Deemed Necessary

GENERAL INFORMATION

Billing and Credit:

If Direct Billing Is Requested, Our Accounting Department Requires That a Credit Application Be Completed And Signed 15 Days Prior to the Event Start Date. If Approved For Direct Billing, Our Accounting Department Will Send A Letter Of Approval Along With The Credit Amount. Should Direct Billing Not Be Approved, Full Pre-Payment Will Be Due Prior to the Group's Arrival and/or the First Banquet Event. Please Request a Credit Application From An Event Manager.

Audio Visual Equipment:

A Varied Selection Of Audio Visual Equipment and Services are Available on a Rental Basis and Can Be Ordered Through an Event Manager.

Parking:

A Special Parking Rate Is Available to Guests Attending any Event With Proper Validation.

Self Parking: \$10.00

Valet Parking: \$15.00

(Up To 12 Hours – No Overnight Parking)

Safety and Security:

The Resort Will Not Assume Responsibility and Liability for the Damage or Loss of Any Merchandise or Articles Left on the Property; Prior To, During or Following an Event. An Event Manager Can Assist with Separate Security Arrangements with a Bonded, Insured and Approved Security Contractor.

Shipping & Receiving:

Please Address Your Boxes Or Packages As Indicated Below:

Waikiki Beach Marriott Resort & Spa

2552 Kalakaua Avenue

Honolulu, HI 96815

Group Name:

Event Date:

Event Manager's Name:

Please Have Boxes Numbered "1 Of 3", "2 Of 3", Etc...

Please Provide the Appropriate Tracking Numbers.

Due To Limited Storage, the Resort Will Accept Small Packages No Earlier Than 3 Days Prior to an Event. Any Item Over 100 Pounds and/or More Than 20 Boxes Must Be Delivered to a Drayage Company or Storage and Delivery at a Later Time. An Event Manager Can Provide a List of Drayage Additional Items: Please Discuss Any Additional Event Requests Or Requirements With Your Event Manager.