



2021

# BEVERAGE MENUS



**MAUNA KEA**  
BEACH HOTEL

62-100 Mauna Kea Beach Drive  
Kohala Coast, HI 96743  
*MaunaKeaBeachHotel.com*



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# General Information AND POLICIES

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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*

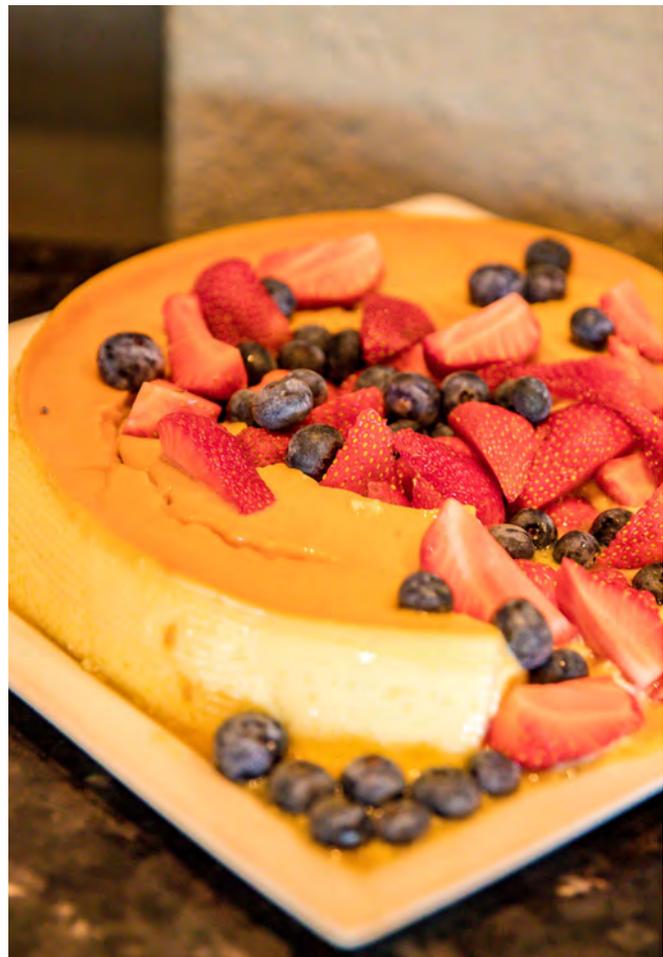
The Mauna Kea Resort will contract all food and beverage. The Mauna Kea Resort is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food 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.





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# GENERAL INFORMATION AND POLICIES

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### *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+ 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.



# BEVERAGES



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# 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 4.712% 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.

## *Beverage Information*

### *Per Drink*

	HOSTED	CASH
PREMIUM BRAND DRINKS	\$12	\$14
DELUXE BRAND DRINKS	\$14	\$16
BLENDED DRINKS <i>Lava Flow, Piña Colada, Blue Hawaiian</i>	\$16	\$17
TROPICAL DRINKS <i>Mai Tai, Fredrico, Margarita</i>	\$16	\$17
IMPORTED BEER	\$8	\$9
DOMESTIC BEER	\$7	\$8
RESORT SELECTED WINE (CHOOSE 3) <i>Cabernet Sauvignon, Pinot Noir, Rose            Chardonnay, Sauvignon Blanc, Pinot Grigio</i>	\$11	\$13
SOFT DRINKS <i>Coke, Diet Coke, Sprite</i>	\$5	\$6
MINERAL WATER <i>Hawaiian Water (Still)            Perrier (Carbonated)</i>	\$5.50	\$6
JUICES	\$5	\$6
CORDIALS/COGNACS	<i>Upon Request</i>	

## *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.

<i>Per Person</i>	PREMIUM	DELUXE
FIRST HOUR	\$36	\$44
EACH ADDITIONAL HOUR	\$22	\$28

## *Refreshments and Liberations*

*Served by the Gallon*

Tropical Fruit Punch	\$80
House-Made Lemonade	\$80
Fredrico	\$169
Mai Tai Punch	\$169
Champagne Punch	\$169



# BANQUET BAR SELECTIONS

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## *Premium Brand Bar Selections*

FID STREET Gin

PAU MAUI Vodka

PANIOLO Whiskey

OLD LAHAINA SILVER Rum

OLD LAHAINA Dark Rum

JIMADOR 100% BLUE AGAVE Tequila

FAMOUS GROUSE Scotch

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## *Deluxe Brand Bar Selections*

Tanqueray Gin

Titos Handmade Vodka

Buffalo Trace Bourbon

Bacardi Light Rum

Meyers Dark Rum

Casamigos Silver Tequila

Jack Daniels

Chivas Scotch

## *Beer Selections*

### **LOCAL** (CHOOSE 3)

Kona Longboard Lager

Mehana Brewing Mauna Kea Pale Ale

Ola Brewing IPA

Kona Big Wave

### **DOMESTIC & IMPORT** (CHOOSE 3)

Budweiser

Bud Light

Heineken

Amstel Light

Corona



# BANQUET WINES

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## Champagne & Sparkling

<b>Domaine Carneros Brut, Carneros CA</b>	\$81
<i>Elegant, round and structured with a creamy finish</i>	
<b>Roederer Estate Brut, Anderson Valley, California NV</b>	\$65
<i>Californian take on classic French style.</i>	
<i>This bottling shows beautiful toasted notes yielding to a Granny Smith apple flavor with a tight structure and a clean finish.</i>	
<b>Taittinger “Brut La Francaise,” Reims, France NV</b>	\$99
<i>Class and style with stunning richness and balance</i>	
<b>Veuve Clicquot “Yellow Label” Brut, Reims Champagne</b>	\$134
<i>Tightly knit and racy with bright ripe fruits</i>	

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## White

<b>Craggy Range Sauvignon Blanc, Marlborough</b>	\$72
<i>Fresh &amp; Bright with zesty fruits and a crisp finish</i>	
<b>Jean Reverdy Sancerre, Loire Valley, France</b>	\$81
<i>Balanced and pure with power and minerality and a flinty citrus finish</i>	
<b>Les Tournelles Premier Cru Burgundy by Domaine Serene, Burgundy</b>	\$86
<i>Electric layers of stone fruits, and white peach with an overlaying mineral driven finish</i>	
<b>Cakebread Chardonnay, Napa Valley, California</b>	\$100
<i>Medium bodied with Poise and finesse, delivering loads of fruit and toast</i>	
<b>Far Niente Chardonnay, Napa Valley CA</b>	\$143
<i>Full Bodied with rich fruits and oak</i>	

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## Red

<b>Resonance by Louis Jadot, Pinot Noir, Willamette Valley</b>	\$90
<i>Elegance and Harmony with fresh red and dark fruits</i>	
<b>Domaine Serene “Yamhill Cuvée”, Willamette Valley</b>	\$121
<i>Deeply spiced red fruits with a focused complexity</i>	
<b>Arrowwood Cabernet Sauvignon, Sonoma County</b>	\$76
<i>Medium-Full bodied with rich fruits, cedar and spice</i>	
<b>Venge ‘Selencieux’, Cabernet Sauvignon, Napa Valley</b>	\$100
<i>Dense and compact with mouth coating complex rich flavors and soft tannins</i>	
<b>DuMOL, Wester Reach Pinot Noir, Russian River Valley CA</b>	\$86
<i>Structured and dynamic with a sleek focused integrated flavors of fruit and spice</i>	
<b>Petit Cantenac, St-Emilion Grand Cru</b>	\$98
<i>Full Bodied with firm tannins and a dense savory array of fruits and earth</i>	
<b>Stag’s Leap Wine Cellars “Artemis”, Napa Valley</b>	\$145
<i>A rich entry with round tannins with a plush mouthfeel of fruits and subtle oak</i>	