2021

DINNER & RECEPTION MENUS

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

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+ 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.
### HORS D’OEUVRES SELECTION - COLD BITES

<table>
<thead>
<tr>
<th><strong>Garden</strong></th>
<th>$87 Per Dozen</th>
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<tr>
<td>Golden Tomato Gazpacho</td>
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<tr>
<td>Ali‘i Mushroom Poke</td>
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<tr>
<td>Compressed Watermelon Lollipop</td>
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</table>
| Canoe Crop Tacos  
  Warabi Ulu Hash |
| Local Tomato Basil Tartare on Crostini |

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<thead>
<tr>
<th><strong>Farm</strong></th>
<th>$92 Per Dozen</th>
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| 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 |

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<tr>
<th><strong>Sea</strong></th>
<th>$97 Per Dozen</th>
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<tr>
<td>Yuzu Kona Shrimp Ceviche Shooter</td>
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| 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 |
| Smoked Salmon on Rye  
  Lemon Dill Creme Fraiche |
| Coconut Curried Crab Salad on Brioche |
| Ale Poached Shrimp  
  Smoked Cocktail Sauce |

All selections are sold by the dozen.
**HORS D’OEUVRES 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

**Sea**
- Kona Crab Cake
  - Waimea Corn Remoulade
- Coconut Shrimp Lollipop
  - Lime Passion Vinaigrette
- Kona Lobster Lollipop
  - Resort Honey Mustard
- Crab Stuffed Mushrooms
  - Dill Hollandaise

**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

**$87 Per Dozen**

**$97 Per Dozen**

**$92 Per Dozen**

All selections are sold by the dozen.
RECEPTION DISPLAYS

Fruit & Melons

Seasonal Fruit Display: Slices of Melons, Pineapples, Array of Farm Ripe Berries

$15 per person

Farmers Harvest

Grilled and Raw Seasonal Vegetables to Include: Asparagus, Squash, Zucchini, Mushrooms
Crudités of Baby Carrots, Cauliflower, Cucumber, Baby Tomatoes, Bell Peppers, Garden Herb Dipping Sauce

$14 per person

Rinds & Crust

Variety of Artisanal Soft to Hard Rind Cheeses, Nuts, Fresh and Dried Fruits, Preserves
Mauna Kea Resort Honey, Sweet and Savory Cheese Scones, Handcrafted Breads

$18 per person

Mediterranean

Marinated Artichokes, Grilled Maui Onions, Gigante White Beans, Roasted Tomatoes, Marinated Island Feta Cheese
Olive Medley, Pesto, Tapenade, Hummus, Sliced Prosciutto, Marcona Almonds, Flatbreads, Rustic Pita Bread

$20 per person

Seafood On Ice Display

Ale Poached Shrimp, King Crab Legs, Half Shell Oysters Mignonette, Classic Saltine, Sliced Lemon
Cocktail Sauce, Drawn Butter, Horseradish, Chili Pepper Water

$46 per person

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

* **Sushi Bar***  
  $34 per person  
  Nigiri, Hand Rolls, Assorted Rolls Made by Sushi Chef  
  Soy Sauce, Pickled Ginger, Wasabi, Edamame, Wakame Salad, Cold Soba Salad

* **Raw Bar***  
  $38 per person  
  Fresh Shucked Oysters Mignonette, Lemon, Horseradish  
  Trio of Sashimi Ahi, Ono, Snapper, Wasabi, Pickled Ginger, Soy  
  Scallop Crudo, Passion Yuzu Emulsion

* **Hawaiian Poke Counter***  
  $38 per person  
  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***  
  $30 per person  
  Rigatoni, 3 Cheese Ravioli, Pesto, Bolognese, Alfredo  
  Herbed Chicken, Shrimp, Shaved Parmesan Cheese, Tomato, Basil, Olive Oil, Spinach, Mushrooms, Artichokes

* **The Lobster and Clam Bake***  
  $78 per person  
  Steamed Lobsters, Littleneck Clams, Lemons, Broth, Butter  
  Sauteed Mussels, Mariscoda Broth, Country Bread

* **Caesar Salad***  
  $16 per person  
  Petite Romaine, Grilled Chicken, Shrimp  
  Shaved Parmesan, Brioche Croutons, Caesar Dressing, White Anchovies, Kalamata Olives, Melted Tomatoes, Fresh Cracked Pepper

* **Tempura Station***  
  $38 per person  
  Shrimp, Asparagus, Carrots, Mushrooms, Assorted Squash, Maui Onion, Sweet Potato  
  Sweet Chili Sauce, Hot Mustard, Dashi-Daikon Dips

**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.*
**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**

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

Market Price

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

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 Ke’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**

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
Mauna Kea Lu’au

Kona Brew Poached Shrimp
   Cocktail Sauce and Lemon

Tomato and Maui Onion Salad

Hawaiian-Style Potato Salad

Mixed Field Greens
   Papaya Seed Vinaigrette

Roasted Duck Salad
   Bean Sprouts and Mango

Tropical Fruit Display

Ahi Poke
   Kukui Nuts, Ogo, Onion, Soy, Sesame Oil, Sambal

Local Beet Poke
   Kale, Sunflower Seeds, Maui Onion, Soy Vinaigrette

Lomi Lomi Salmon

Smoked Fish Platter
   Wasabi Horseradish Cream

Lychees

Namasu

Pipikaula

Poi

Whole Roasted Suckling Pig
   Stuffed with Kalua Pig

Kalua Turkey

Beef Teriyaki
   Grilled Pineapple Chutney, Tamari Reduction

Pork Lau Lau

Grilled Fresh Catch
   Island Fruit Salsa, Ginger Butter

Huli Huli Chicken

Stir-Fried Vegetables

Baked Moloka’i Sweet Potato
   Resort Honey Coconut Cream

Mashed Potato and Taro
   Caramelized Maui Onion

Steamed White Rice
   Lemongrass Scented

Taro Malasadas
   Haupia
   Chocolate Macadamia Nut Tarte
   Warm Baked Big Island Banana and Coconut Pudding
   Lilikoi Cheese Cake
   Chocolate Lava Cake
   Kona Coffee Mousse

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

$125 per person

Price is based on a minimum of 50 guests. Maximum service time of two hours.
**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.
The Paniolo

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

Portuguese Bean Soup

Hawaiian Sweet Rolls and Butter

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

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**
Prepared by Chef*

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

**Hawaiian Sweet Rolls and Butter**

**Miso Pork**

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

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

**Soy Garlic Reduction**

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

**Mauna Kea Filtered Water**

**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
Lilikia 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.
BEVERAGES

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

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**Beverage Information**

<table>
<thead>
<tr>
<th>Beverage Information</th>
<th>Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED</strong></td>
<td><strong>CASH</strong></td>
</tr>
<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></td>
</tr>
<tr>
<td>TROPICAL DRINKS</td>
<td>$16</td>
</tr>
<tr>
<td>Mai Tai, Planter’s Punch, Margarita</td>
<td></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></td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>$5</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite</td>
<td></td>
</tr>
<tr>
<td>MINERAL WATER</td>
<td>$5.50</td>
</tr>
<tr>
<td>Hawaiian Water (Still) Perrier (Carbonated)</td>
<td></td>
</tr>
<tr>
<td>JUICES</td>
<td>$5</td>
</tr>
<tr>
<td>CORDIALS/COGNACS</td>
<td>Upon Request</td>
</tr>
</tbody>
</table>

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**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.

<table>
<thead>
<tr>
<th>Per Person</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: $80
- House-Made Lemonade: $80
- Rum Punch: $160
- Mai Tai Punch: $169
- Champagne Punch: $150
**BANQUET BAR SELECTIONS**

*Premium Brand Bar Selections*

FID STREET Gin
PAU MAUI Vodka
PANILOLO 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
Champagne & Sparkling

La Luca, Prosecco, Veneto NV  $55
Prosecco has gained popularity over the past few years and with good reason. This bottling is great with the tropical heat and Kohala sunsets.

Roederer Estate Brut, Anderson Valley California NV  $65
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.

Taittinger “Brut La Francaise,” Reims France NV  $99
This bottling is truly right for all occasions celebrated here at Mauna Kea Beach Hotel.

Nicolas Feuillate Brut Rose, Epernay/Reims France NV  $115
Beauty and grace in a bottle. This wine shows the true style of Rose Champagne with just a hint of strawberry.

White

Greywacke Sauvignon Blanc, Marlborough New Zealand  $68
Classic ripe Marlborough Sauvignon - with melon and gooseberry flavors and a touch of passionfruit.

Zenato Pinot Grigio, Veneto Italy  $42
Traditional style of this Italian favorite. Straw yellow in color with greenish highlights and a delicate bouquet.

Isabelle Mondavi Chardonnay, Sonoma/Carneros California  $57
Fresh and fruit-driven Chard with loads of food pairing capabilities.
This selection comes to us from Michael & Isabel Mondavi and their family. Try it with our signature preparations.

Cakebread Chardonnay, Napa Valley California  $95
Big, rich and round style of California Chardonnay.
This opulent selection has become the fan favorite over the past few vintages.

Red

Willamette Valley Whole Cluster Pinot Noir  $65
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.

Swanson Merlot, Napa Valley California  $56
Deep dark in glass with gorgeous aromas of blue fruit, pie crust and a touch of coconut husk.

Tuck Beckstoffer ’75’ Cabernet Sauvignon, Napa Valley  $68
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.

Jordan Cabernet Sauvignon, Napa Valley California 20  $134
This family run winery delivers year in and year out. Try this traditional Napa Cabernet.

Felino Malbec, Mendoza Argentina  $60
An attractive, bright nose with aromas of fresh black fruits and plum.