



2021

DINNER & RECEPTION 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

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.





Continued

GENERAL INFORMATION AND POLICIES

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

Garden

\$87 Per Dozen

Golden Tomato Gazpacho

Ali'i Mushroom Poke

Compressed Watermelon Lollipop

Canoe Crop Tacos

Warabi Ulu Hash

Local Tomato Basil Tartare on Crostini

Farm

\$92 Per Dozen

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.

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

Smoked Salmon on Rye

Lemon Dill Creme Fraiche

Coconut Curried Crab Salad on Brioche

Ale Poached Shrimp

Smoked Cocktail Sauce



HORS D'OEUVRES SELECTION - HOT BITES

Garden

\$87 Per Dozen

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

Farm

\$92 Per Dozen

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

Sea

\$97 Per Dozen

Kona Crab Cake

Waimea Corn Remoulade

Coconut Shrimp Lollipop

Lime Passion Vinaigrette

Kona Lobster Lollipop

Resort Honey Mustard

Crab Stuffed Mushrooms

Dill Hollandaise

All selections are sold by the dozen.



RECEPTION DISPLAYS

Fruit & Melons

\$15 per person

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

Farmers Harvest

\$14 per person

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

Rinds & Crust

\$18 per person

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

Mediterranean

\$20 per person

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

Seafood On Ice Display

\$46 per person

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

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
Sautéed 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.**



RECEPTION SPECIALTIES

Smoke House

\$45 per person

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

Mauna Kea Noodle Bar

\$30 per person

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

Dim Sum

\$30 per person

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

Sushi

\$78 per dozen pieces

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

Caviar

Market Price

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

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



MAUNA KEA
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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

Iceberg 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.



PLATED DINNER

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

Furikake 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

\$136 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



DINNER BUFFET

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.



DINNER BUFFET

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 Piccata

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, 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

Maui 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***

Shrimp and Vegetable Tempura

*Carved by Chef***

Garlic Soy Mirin Marinated Striploin

Creamy Horseradish, Soy Ginger Reduction

Hawaiian Sweet Rolls and Butter

Misoyaki 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

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.**



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

Package Bar Pricing

	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, Planter's Punch, Margarita</i>	\$16	\$17
IMPORTED BEER	\$7	\$8
DOMESTIC BEER	\$6.50	\$7
HOUSE WINE <i>Cabernet Sauvignon, Chardonnay, Sparkling</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>	

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

FIRST HOUR

PREMIUM

\$36

DELUXE

\$44

EACH ADDITIONAL HOUR

\$22

\$28

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

PANIOLO 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

La Luca, Prosecco, Veneto NV	\$55
<i>Prosecco has gained popularity over the past few years and with good reason. This bottling is great with the tropical heat and Kohala sunsets.</i>	
Roederer Estate Brut, Anderson Valley California NV	\$65
<i>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.</i>	
Taittinger "Brut La Francaise," Reims France NV	\$99
<i>This bottling is truly right for all occasions celebrated here at Mauna Kea Beach Hotel.</i>	
Nicolas Feuillate Brut Rose, Epernay/Reims France NV	\$115
<i>Beauty and grace in a bottle. This wine shows the true style of Rose Champagne with just a hint of strawberry.</i>	

White

Greywacke Sauvignon Blanc, Marlborough New Zealand	\$68
<i>Classic ripe Marlborough Sauvignon - with melon and gooseberry flavors and a touch of passionfruit.</i>	
Zenato Pinot Grigio, Veneto Italy	\$42
<i>Traditional style of this Italian favorite. Straw yellow in color with greenish highlights and a delicate bouquet.</i>	
Isabelle Mondavi Chardonnay, Sonoma/Carneros California	\$57
<i>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.</i>	
Cakebread Chardonnay, Napa Valley California	\$95
<i>Big, rich and round style of California Chardonnay. This opulent selection has become the fan favorite over the past few vintages.</i>	

Red

Willamette Valley Whole Cluster Pinot Noir	\$65
<i>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.</i>	
Swanson Merlot, Napa Valley California	\$56
<i>Deep dark in glass with gorgeous aromas of blue fruit, pie crust and a touch of coconut husk.</i>	
Tuck Beckstoffer '75' Cabernet Sauvignon, Napa Valley	\$68
<i>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.</i>	
Jordan Cabernet Sauvignon, Napa Valley California 20	\$134
<i>This family run winery delivers year in and year out. Try this traditional Napa Cabernet.</i>	
Felino Malbec, Mendoza Argentina	\$60
<i>An attractive, bright nose with aromas of fresh black fruits and plum.</i>	
