




Hilton Hawaiian Village

Catering Menus

2022



-  Vegan
-  Vegetarian
-  No added gluten

PUBLISHED PRICING VALID THROUGH DECEMBER 2022 Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 120 minutes of service included in pricing, additional charges apply for events beyond 120 minutes in duration.

06.2022

Continental Breakfast Buffets

Minimum 30 guests, under 30 guests a surcharge of \$10 per person will apply. 120 minutes of service, additional surcharge of \$5 per person for each additional 30 minutes, maximum 3 hours.

Includes: orange juice | Hawaiian POG (passion, orange and guava juices) | seasonal fruit | Hawaiian blend coffee | Hawaiian blend decaffeinated coffee | herbal teas

Ali'i

hard-boiled cage-free eggs | assorted bagels, house made cream cheese spreads | freshly baked breakfast pastries | scones | Devonshire cream | butter | jams | jelly | plain and flavored yogurts | granola | dried pineapple | toasted coconut
\$52 per person

Anuenue

individually boxed assorted cereals | milk | assorted bagels | house made biscuits | cream cheese | butter | jams | jelly
\$48 per person

Tapa

baked breakfast pastries | butter | jams | jelly
\$42 per person

Make it a tasty & toasty start to the day

Continental Enhancements

not sold a la carte or less than the guarantee number of guests

Sunrise Croissant

scrambled cage-free eggs, smoked ham, cheddar cheese, roasted garlic aioli
\$11 each

Pua'a Breakfast Cubano

Kalua pork, smoked ham, Swiss cheese, scrambled eggs, sweet pickles, pineapple jam, hoagie roll
\$11 each

Individual Super Foods Bowl

kale, quinoa, blueberries, strawberries, local honey, Greek yogurt, almonds, Acai berry dressing
\$10 each

Healthy Wrap

egg whites, spinach, sun dried tomato pesto, feta cheese, spinach tortilla
\$10 each

Seasonal Tropical Fruits Enhancements

select two: dragon fruit | Kona king mango | rambutan | lychee | starfruit | longan
\$10 per person

Steel Cut Oats ✓

toasted macadamia nuts | fresh berries | almond milk | coconut milk | local honey
\$13 per person

BYO Muesli Parfait Station

dried fruits | seasonal berries | macadamia nuts | toasted coconut | Greek yogurt
\$17 per person

Hot Smoked Hawaiian Opah

Ho Farm tomato and sea asparagus relish | pickled Ewa sweet onions | preserved lemon creme
\$20 per person



Breakfast Buffets

Minimum of 30 guests, under 30 guests a surcharge of \$10 per person will apply. 120 minutes of service.

Included in all buffets:
orange juice | guava juice | sliced seasonal fruits | Hawaiian blend coffees | herbal teas | freshly baked breakfast pastries | butter | jams | jelly

Hot Entrées

Scrambled Eggs 🥚🍳

select one side topping:

green onions, cheddar Jack cheese, or tomato lomi lomi

Hard-Boiled Eggs

Vegetable Baked 🥦🥕

Egg Frittata

Ho Farm tomatoes, spinach, cheddar cheese

Kiawe Smoked Bacon Frittata

smoked bacon, shredded potatoes, bell pepper, mozzarella cheese blend

Sesame Spinach Cocotte

baked with cage-free egg, Big Island tomato marmalade, artisan bread crostini

Eggs Benedict

poached egg, smoked ham, English muffin, hollandaise sauce

Hawaiian Benedict

poached egg, Kalua pork, watercress, taro muffin, tomato hollandaise sauce

Sweet Selection

Coconut Bread Pudding 🥥

haupia sauce

Menehune Buttermilk Pancakes 🥞

Hawaiian Sweetbread 🥥 French Toast

Belgian Waffles 🥞

served with whipped butter | maple syrup | coconut syrup | strawberry compote | macadamia nuts

Breakfast Meats

smoked bacon | pork sausage links | Portuguese sausage | country ham | chicken sausage

Sides

Roasted Tri-Color Potatoes

Hawaiian sea salt

Breakfast Potatoes

onions, parsley, bell pepper

Hash Brown Potatoes

snipped chives

Vegetable Fried Rice

peas, carrots, Ewa Sweet onions

Steamed White or Brown Rice

Super Food Salad

ancient grains, kale, blueberries, strawberries, raisins, sliced almonds, Acai vinaigrette

Sliced Island Tomatoes

Kona sea salt

\$75 per person

2 eggs, 3 meats, 1 sweet, 2 sides

\$64 per person

1 egg, 2 meats, 1 sweet, 1 side

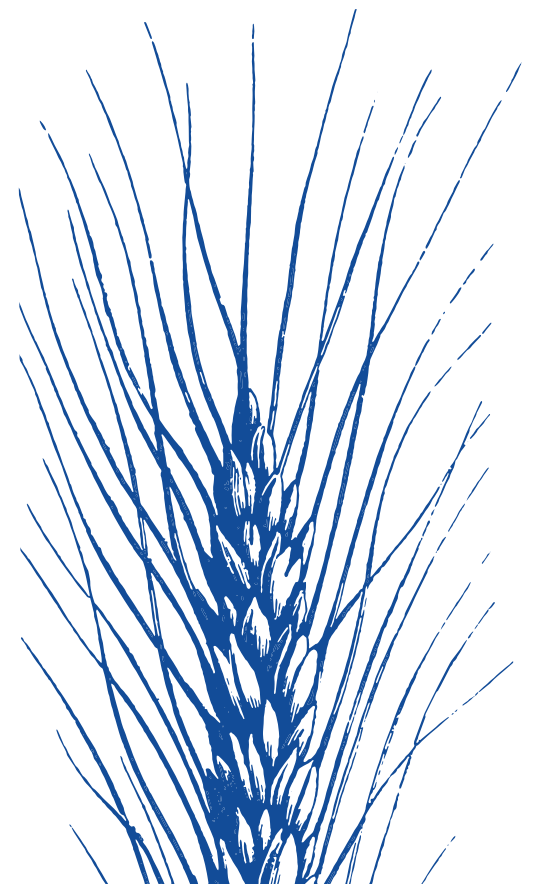
Action Station

Enhancements to breakfast buffet, Chef included, 150 guests per Chef, minimum 50 guests

Omelet Kitchen

eggs | smoked bacon | ham | Portuguese sausage | tomatoes | mushrooms | bell peppers | baby spinach | Maui onions | green onions | jalapeño | cheddar and Jack cheese 🥞

\$25 per person, minimum 50 guests



Plated Breakfast

Minimum 25 guests. Maximum 90 minutes of service.

Plated Breakfast Include

orange juice | freshly baked breakfast pastries | butter | jams | jelly | Hawaiian blend coffees | herbal teas

Traditional American Breakfast

cage-free scrambled eggs | herb roasted potatoes | Ho Farm tomato confit | smoked bacon
\$44 per person

Waikiki Sunrise Quiche Hamakua

mushrooms | baby kale | feta cheese | roasted breakfast potatoes | pork sausage
\$48 per person

Farmers Market

Breakfast Bowl 🌱

tofu scramble | quinoa hash | Hamakua mushrooms | kale | asparagus | Ho Farm tomato confit | avocado hollandaise | roasted Waialua marble potato
\$44 per person

Hawaiian Sweet Bread

French Toast

coconut and caramelized mango compote | candied macadamia nuts | whipped butter | warm maple syrup | smoked bacon
\$43 per person

Kalua Pork Hash Eggs Benedict 🌱

cage-free poached eggs | Sumida watercress on pork hash | roasted potato | tomato hollandaise sauce
\$44 per person

Steak and Eggs

petite top sirloin | scrambled eggs | roasted red potato wedges | confit island tomato | herbed butter
\$61 per person

Pacific Benedict

cage-free poached eggs | Pacific blue crab | Waimanalo spinach, smoked tomato hollandaise sauce | taro English muffin | herb marble potatoes
\$61 per person

Island Grown

taro and breadfruit hash browns | roasted Hamakua Ali'i mushrooms | Ho Farm tomatoes | Sumida watercress | poached eggs | macadamia nut pesto
\$53 per person

Preset Individual Starter Enhancements

pricing in addition to plated breakfast:

Half Papaya Filled with Seasonal Fruits and Berries

\$12 per person

Sliced Pineapple with Li Hing

Mui Dust

\$10 per person

Greek Yogurt, Berry and Anahola

Granola Parfait

\$14 per person

Family-Style Enhancements

Homemade Malasadas, Lilikoi Curd

\$53 per platter (15 pcs.)

Hot Smoked Hawaiian Opah 🌱

Ho Farm tomato and sea asparagus relish | pickled Ewa sweet onions | preserved lemon creme fraiche
\$208 per platter, serves 10 (2 oz. per person)

Smoked Salmon

tobiko | chive creme | pickled red onions | capers | Kawamata tomatoes | sesame lavosh
\$208 per platter, serves 10 (2 oz. per person)

Plain Bagels

cream cheese | salami | ham | mortadella | assorted cubed cheese
\$185 per platter, serves 10 (1 bagel, 1 oz. of each per person)



HELE ON BREAKFAST

To Go Boxed Breakfasts

Boxed Breakfasts are for grab and go.

Minimum of 20 guests

Includes:

1 whole fruit | individual yogurt

Mains

Cage Free Egg Salad Sandwich

clover sprouts | sweet Hawaiian bread

Applewood Smoked Bacon "BLT"

Kawamata tomatoes | butter lettuce |

whole grain wheat bread | truffle and chili aioli

Ham and Cheese Croissant

Black Forest ham | white cheddar | smoked garlic aioli

Super Food Salad

ancient grains | kale | strawberries | blueberries |

sliced almonds | macadamia nut blossom honey |

Acai vinaigrette

Sides

Nutrigrain Cereal Bar

Nature Valley Granola Bar

House Made Muffin

Croissant

\$52 per person

1 main | 1 side



Island Style Breaks

Minimums 25 guests for up to 30 minutes of service.
Must guarantee entire group.

Pineapple Express

- Chef carved pineapple spear, li hing muidust
- piña colada yogurt parfait, caramelized pineapple, house made granola, toasted coconut chips
- fresh pineapple juice

\$46 per person, chef included

Kula Strawberry Delight 🍓

- chocolate dipped strawberries
- strawberry filled malasadas
- warm baked brie with strawberries
- strawberry smoothie

\$35 per person

Going Coconut 🥥

- coconut macaroons
- coconut panna cotta
- coconut haupia parfait
- coconut water

\$35 per person

Waialua Chocolate 🍫

- assorted truffles
- chocolate covered macadamia nuts
- chocolate mousse
- Waialua chocolate horchata

\$42 per person

Affogato

- vanilla bean panna cotta, rum coffee gelee, vanilla gelato
- macadamia nut biscotti
- freshly brewed Kona coffee
- iced Hawaiian blend coffee with flavored syrups
- chocolate shavings and whipped cream

\$35 per person, attendant included



À la carte Break Selections

Beverages

BREW

- 100% Kona Coffees \$165 per gallon
- Hawaiian blend regular/decaffeinated coffees \$132 per gallon
- cold brewed Hawaiian blend coffee \$165 per gallon
- herbal teas \$132 per gallon

BREW Experiences

Packaged break minimums are 25 guests for up to 30 minutes of service. Quantities must be guaranteed for entire group.

Hot Brew Station (30 minute break)

Hawaiian blend coffee | Hawaiian blend decaffeinated coffee | herbal teas | syrups: vanilla, caramel, hazelnut, classic | ground spices: cinnamon, chocolate, vanilla, nutmeg | whipped cream | sweetener | milk | cream

\$18 per person

Cold Brew Station (30 minute break)

Hawaiian iced coffee | iced tea | iced mango tea | syrup: vanilla, caramel, hazelnut, classic | lime | lemon | sweeteners | milk | cream

\$18 per person

À la carte Break Selections

Snacks

- bagels and cream cheese \$63 per dozen
- plain croissants \$63 per dozen
- chocolate croissants \$63 per dozen
- Danish pastries \$63 per dozen
- mini malasadas \$63 per dozen
- glazed donuts \$63 per dozen
- muffins \$63 per dozen
- individual yogurt \$69 per dozen
- brownies \$80 per dozen
- cookies \$80 per dozen
- Nature Valley granola bars \$103 per dozen
- freshly baked mini cupcakes \$63 per dozen
- whole fresh fruit \$63 per dozen
- Nutrigrain cereal bars \$103 per dozen
- assorted ice cream bars \$124 per dozen
- frozen fruit bars \$124 per dozen
- Maui potato chips \$62 per dozen
- popcorn (serves 15) \$103 each
- corn tortilla chips and tomato salsa (serves 15)  \$121 each
- sliced seasonal fruit \$13 per person

Chill

- iced tea or lemonade \$127 per gallon
- fruit juices: pineapple | guava | Hawaiian POG (passion, orange, guava juice | cranberry | apple \$109 per gallon
- fresh orange juice \$121 per gallon
- infused water elixirs: watermelon and mint | pineapple and basil | orange, lemon, lime | strawberry and cucumber \$63 per gallon
- milk: chocolate | skim | whole \$8 each
- bottled fruit juices | iced teas \$8 each
- Hawaiian volcanic water (335ml) \$9 each
- Aloha Maid juices \$8 each

Chill Bubbles

- sparkling water (330ml) \$9 each
- sports drinks (12 oz.) \$9 each
- Red Bull \$9 each
- assorted Coca Cola brand soft drinks \$7 each



Taste of the Islands Buffet

Minimum 30 guests, under 30 guests a surcharge of \$12 per person will apply. 120 minutes of service.

Includes rolls | butter | Hawaiian blend coffees | teas

Salads

Island Mixed Greens 🌿

tomatoes | cucumbers | radish | yuzu | wasabi dressing | mango black pepper ranch

Hawaiian Chopped Salad 🌿

hearts of romaine | Ho Farm tomatoes | cucumbers | edamame | radish | sweet potato | papaya seed dressing | champagne vinaigrette

Chinese Chicken Salad

won bok | edamame | won ton strips | Mandarin oranges | sesame vinaigrette

Big Island Romaine Caesar Salad

shredded parmesan | herb croutons | black pepper garlic dressing

Marinated Ho Farm Tomatoes 🌿

sweet Ewa onions | Asian cucumbers | ogo | edamame | wasabi shoyu dressing

Kama'aina Style Macaroni Salad 🌿

boiled eggs | shredded carrots | sliced olives

Chopped Thai Salad 🌿

kale | cabbage | carrots | tomatoes | cucumbers | bean sprout | mint | basil | red and green onions | cilantro | citrus dressing

Kale Quinoa Salad 🌿

sweet onions | golden raisins | toasted macadamia nuts | orange miso dressing

Hot Mains

Sesame Braised Beef Short Ribs

scallions | roasted sesame seed | charred onions | sweet soy

Kiawe Smoked Brisket 🔥

roasted peppers | mini corn cobbettes | guava BBQ

Salt and Pepper Sirloin Beef

Hamakua mushrooms | string beans | pickled sweet onions | red wine demi-glace

Huli-Huli Chicken

sweet soy glaze | baby bok choy | carrots

Miso Glazed Pork Loin

honey roasted long eggplant

Oriental Steamed Opah

ginger soy broth | scallions | cilantro

Grilled Island Catch

mango salsa | chili beurre blanc

Sides

Sautéed Seasonal Market Vegetables

Wok Charred Asisan Market Vegetables

Island Succotash, Tomatoes, Corn, Edamame, Kidney Beans

Vegetable Fried Rice

Steamed White Rice

Hamakua Mushroom Potato

Gratin

Caramelized Maui Onion Roasted Potatoes

Sweets

Coconut Cake

Banana Passion Mousse Cake

Okinawan Sweet Potato Tarts

Tapioca and Fresh Fruits

Chocolate Mac Nut Tartlet

\$65 per person

2 salads | 2 hot mains | 2 sides | 2 sweets

\$75 per person

3 salads | 3 hot mains | 2 sides | 2 sweets

From the Valley to the Sea Buffet

Minimum 30 guests, under 30 guests a surcharge of \$12 per person will apply. 120 minutes of service.

Includes: rolls | butter | Hawaiian Blend coffees | teas

Mari's Garden Salad Buffet

compose your own creation

Locally Grown Hydro and Aquaponics Greens 🌱🌿

mesclun baby greens | kale | spinach

Locally Grown Toppings 🥑

Kona avocados | Hilo edamame | Molokai sweet potatoes | Ho Farm tomatoes | Waimea cucumbers | Maui radish | Kahuku corn | shredded carrots | fresh strawberries | spicy mac nuts

Ancient Grains

tri colored quinoa | farro | chia seed

House Made Dressings

Manoa honey calamansi vinaigrette | creamy cilantro papaya seed | green goddess dressing

Locally Farm Raised and Caught

chimichurri marinated grilled sirloin | sundried tomato grilled chicken breast | grilled island catch of the day

sesame lavosh, garlic crisp

Sweets

Mari's Garden Seasonal Baked Fruit Tart

Maui Pineapple Carrot Cake

\$70 per person

\$75 per person with attendant to toss,
50 guests per attendant

Enhancements

Garlic Herb Grilled Shrimp

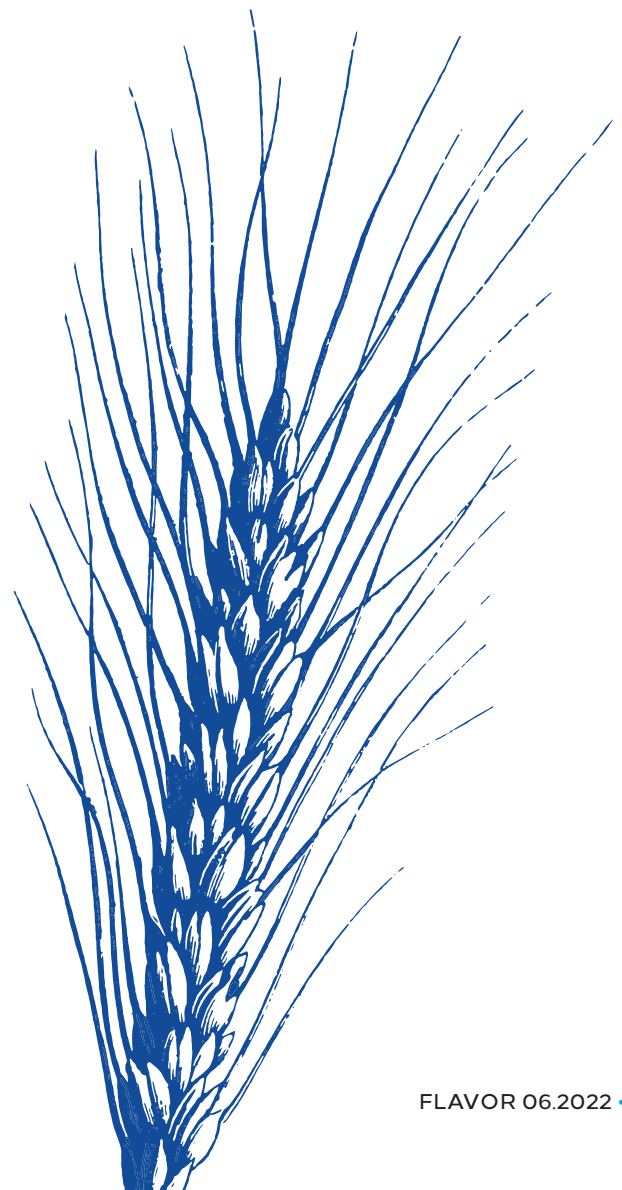
\$13 per person, 3 pcs. per person

Sesame Crusted Seared Ahi

\$17 per person, 3 oz. per person

Chimichurri Marinated Grilled New York Steak

\$28 per person, 4 oz. per person



Grilling Ohana Style Buffet

Minimum 30 guests, under 30 guests a surcharge of \$12 per person will apply. 120 minutes of service.

Includes: rolls | butter | Hawaiian Blend coffees | herbal teas

Salads

Farmers Market Greens 🌿

Mari's Garden

mixed greens, | cucumber | carrots | radish | ranch dressing | aged balsamic vinaigrette

Pineapple Cole Slaw 🌿🍷

pineapple | shredded green cabbage | carrots

Loaded Potato Salad

applewood smoked bacon | cheddar cheese | green onions

From the Grill

Chuck Angus Patties 🍷

Island Catch 🍷

basil | garlic | virgin olive oil

Lilikoi BBQ Chicken Breast

lilikoi BBQ | charred green onions

Locally Made Taro Patty 🌿🍷

grilled Big Island tomato | roasted Ali'i mushrooms

Toppings

brioche bun | house made smoked bacon | tomato | lettuce | onions | sliced pickles | sliced cheeses | eighth island dressing | ketchup | mayo | mustard

Sweets

Guava Mousse Cake

Coconut Banana Cream Mini Pies

White Chocolate Mac Nut Cookies

\$75 per person, indoor items pre-grilled

\$80 per person, outdoor grilling station with chef, 150 guests per chef



Catch a Wave Buffet

Minimum 30 guests, under 30 guests a surcharge of \$12 per person will apply. 120 minutes of service.

Buffets include rolls | butter | Hawaiian Blend coffees | herbal teas

Salads

Mari's Garden

organic mixed greens | cucumber | carrots | radish | papaya seed dressing | ginger orange vinaigrette

Marinated Ho Farm Tomatoes 🌿

sweet Ewa onions | Asian cucumbers | ogo | edamame | wasabi shoyu dressing

Greek Salad 🌿🥗

feta | Kalamata olives | cucumber | red onions | tomato

Kale Quinoa Salad 🌿🥗

sweet onions | golden raisins | toasted macadamia nuts | orange miso dressing

Chilled Thai Beef Salad

tomatoes | cucumbers | bean sprout | mint | basil | red and green onions | citrus dressing

Wraps

Chicken Salad

dried cranberries | grapes | almonds | red onions | bibb lettuce | spinach tortilla

Roasted Cauliflower Wrap 🌿

arugula | pickled red onions | Japanese cucumbers | local tomatoes | red bell pepper hummus | spinach tortilla

Turkey Pesto Club

lettuce | tomato | bacon | avocado aioli | wheat tortilla

Sandwiches

Italian Sandwich

salami | ham | pepperoni | provolone cheese | red onion | butter lettuce | focaccia bread

Roast Beef

arugula | caramelized onion | blue cheese aioli | hoagie

Black Forest Ham

Swiss butter lettuce | pineapple jam | locally made kaiser roll

Banh Mi Sandwich

roast pork | pickled red onions and carrots | cucumbers | cilantro | sweet chili aioli | Fresno peppers | amarosa roll

Sweets

Lemon Pound Cake

Wailuku Chocolate Estate Ganache Cake

Mini Tahitian Vanilla Angel Food Cake, Kula Strawberries

Lilikoi Tartlets, Merengue

Thai Tea Ganache Pots de Crème

\$70 per person

three salads | three sandwiches or wraps | two sweets



Italian Buffet

Minimum 30 guests, under 30 guests a surcharge of \$12 per person will apply. 120 minutes of service.

Caesar Salad

hearts of romaine lettuce | radicchio | cherry tomatoes | herbed croutons | lemon anchovy dressing

Italian Chop Salad

iceberg and romaine lettuce blend | garbanzo beans salami | provolone cheese | shaved red onions | Italian vinaigrette

Pan Bagnat

seared Hawaiian ahi tuna | Ho Farm tomatoes | Kalamata olives | shaved red onion | patis aioli | micro greens | herbed focaccia

Local Vegetable Minestrone Soup

Roasted Garlic French Bread

Mains

Parmesan Dusted Chicken Breast

oregano | thyme | extra virgin olive oil | balsamic vinegar reduction

Roasted Fresh Catch

Meyer lemon beurre blanc | tomato and caper relish | parsley

Pasta Station

select one spaghetti:
linguini | penne pasta

marinara, primavera, pesto cream sauce shredded parmesan, crushed red peppers

select one:

meatballs, roasted Ali'i mushrooms, grilled chicken, baby seafood medley

Sides

Grilled Long Eggplant with Stewed Tomatoes

Italian Squashes, Asparagus, Herbed Panko Gremolata

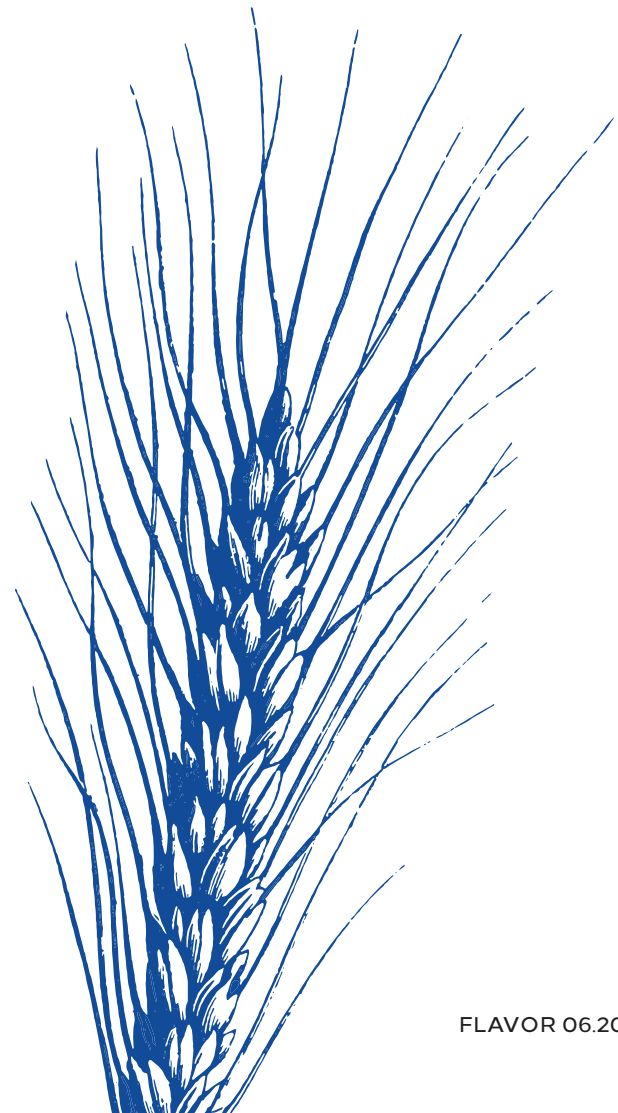
Wild Rice Pilaf

Sweets

Kona Coffee Tiramisu

Classic Italian Cannoli, Dried Fruit, Mascarpone Filling

\$86 per person



Hola Meets Aloha

South of the Border Caesar Salad

hearts of romaine | radicchio | Ho Farm tomatoes |
Kahuku corn | tortilla strips | cilantro papaya
dressing

Locally Harvested Greens Salad

Japanese cucumber | jicama | Maui radish |
shaved carrot | lilikoi Hawaiian chili vinaigrette

Mains

Pono Pork Posole

Maui radish | cilantro | Hawaiian chili pepper water

Braised Carne Guisada

chopped sweet onion | cilantro corn tortillas |
steamed white rice

Mojo Grilled Chicken Breast

grilled onions | roasted sweet peppers

Roasted Fresh Catch Vera Cruz

stewed tomatoes and green olives

Sides

Tejano Beans

Spanish Rice

Sweets

Tres Leches Cake

Orange Flan

\$81 per person



Plated Lunches

Minimum 25 guests. Service time 90 minutes.
Select one salad or soup, one main and one dessert.

Includes rolls | butter | Hawaiian blend coffees |
herbal teas

Salads

Mari's Garden Mix Greens

Mari's garden watermelon radish | shaved carrots |
spicy macadamia nut lilikoi vinaigrette

Ho Farm Tomato and Watermelon Salad

feta | arugula | aged balsamic glaze

Local Harvest Salad

baby romaine | Ho Farm tomatoes |
Japanese cucumbers | Kahuku sweet corn |
Molokai sweet potato |
Manoa honey and mustard dressing

Caesar Salad

baby romaine | tomatoes | radicchio | herb
croutons | shaved parmesan | Caesar dressing

Soups

Vegetable Minestrone

Kahuku Corn and Coconut Chowder

Portuguese Bean Soup

Roasted Tomato Bisque

Mauka-Makai Region Mains

Grilled Chicken Breast and Panko Crusted Island Catch

garlic crushed red potato | roasted market
vegetables

\$72 per person

Braised Short Ribs and Panko Crusted Mahi Mahi

Molokai potato puree | fresh seasonal vegetables |
sake demi glace | yuzu butter

\$75 per person

Mauka Region Mains

Braised Beef Short Ribs

roasted garlic smashed potatoes | fresh seasonal
vegetables | roasted Hamakua mushrooms |
red wine demi-glace

\$70 per person

Roasted Chicken Breast

herbed couscous | asparagus | Ho Farm tomatoes |
Ali'i mushroom ragout | sherry glaze

\$64 per person

Herb Marinated and Grilled Sirloin Steak

herbed fingerling potatoes | pickled Ewa sweet
onions | green peppercorn sauce

\$70 per person

Lemongrass Crusted Chicken Breast

toasted coconut | Molokai sweet potato mash |
baby bok choy | Ho Farm tomatoes | long beans |
garlic chili beurre blanc

\$63 per person

Kula Region Mains

Soy Ginger Glazed Tofu

sesame stir fried asparagus | Ali'i mushrooms | water
chestnuts | quinoa and fried brown rice

\$58 per person

Braised Green Lentils

cherry tomato confit | lemon scented tofu | grilled
artichoke | Kalamata olives

\$58 per person

Smoked and Roasted Cauliflower Steak

braised black eyed peas | charred tomato | kale

\$58 per person

Plated Lunches

Minimum 25 guests. Service time 90 minutes.

Select one salad or soup, one main and one dessert.

Includes rolls | butter | Hawaiian blend coffees |
herbal teas

Makai Region Mains

Ginger Steamed Mahi Mahi 🌿

choi sum, shiitake mushroom, lemongrass-scented
rice, yuzu dashi soy glaze

\$70 per person

Coconut Crusted Hawaiian Opah

Molokai mashed potato, fresh seasonal vegetables,
mango basil butter

\$70 per person

Roasted Kona Kampachi

kale and ancient grain medley, seasonal vegetables

\$70 per person

Sweets

Guava Mousse Cake 🌿

coconut anglaise, lime vanilla chiffon, guava coulis

Mango Passion Cheesecake

mango compote, vanilla chantilly

Kona Coffee-Chocolate Pots de Crème Hawaiian

salted whipped cream, caramel sauce,
chocolate streusel

Chocolate Raspberry Sacher

raspberry coulis, Wailua chocolate ganache



Receptions

Recommended minimums

30-Minute Reception: Select 4-6

45-Minute Reception: Select 6-8

60-Minute Reception: Select 8-10

Small Cold Bites

Mauka - The Mountains

- Shaved Beef Tenderloin, Blue Cheese, Pickled Red Onions, Garlic Crostini
- Curried Chicken, Craisin, Arugula, Crostini
- Prosciutto, Basil, Parmesan Crisp
- Wasabi Deviled Egg, Ikura, Shishito

\$105 per dozen

Kula - Open Meadows

- Balsamic Watermelon and Goat Cheese
- Basil Tomato, Bocconcini, Mozzarella Skewer
- Triple Cream Fromager d'Affinois, Berries and Truffle Honey, Crostini
- Sundried Tomato Hummus, Pita Crisp

\$92 per dozen

Makai - The Sea

- Spicy Tuna, Wonton Crisp, Green Onion
- Smoked Opah, crème Fraiche, Pickled Onion
- California Roll, Crab, Avocado, Cucumber, Soy
- Chilled Jumbo Shrimp, Mango Cocktail Sauce
- Shrimp Ceviche, Lime, Coconut, Pineapple Salsa
- Smoked Salmon, Dill Cream Cheese, Cucumber
- Ahi Tuna Pan Bagnat, herbed focaccia

\$105 per dozen

Small Hot Bites

Mauka - The Mountains

- BBQ Beef Slider, Caramelized Onion, Hawaiian Sweet Bread
- Crispy Chicken Lemongrass Pot Sticker, Thai Sweet Chili Sauce
- Kalua Pork Spring Roll, Hoisin Pineapple Sauce
- Sesame Teriyaki Chicken Skewer, Sweet Soy, Sesame Seed, Green Onion
- Chorizo & Manchego Arepa

\$105 per dozen

Kula - Open Meadows

- Crispy Edamame Pot Sticker, Yuzu Soy Dipping Sauce
- Wild Mushroom & Cheese in Truffle Balsamic Reduction Filo
- Vegetable Spring Roll, Coriander Chili Sauce
- Vegetable Samosa, Mint and Yogurt Dipping Sauce
- Kale & Vegetable Dumpling
- Cauliflower Pizza Bites, Roasted Mushroom

\$92 per dozen

Makai - The Sea

- Baby Crab Cake, Pineapple Chutney
- Coconut Shrimp, Kau Orange Marmalade
- Fire Cracker Shrimp Lumpia, Dynamite Sauce
- Citrus-Cilantro Bacon Wrapped Scallop, Carrot Emulsion

\$105 per dozen



Chef's Small Bites Collection

Caesar Salad Shaker

hearts of romaine | radicchio | shaved parmesan |
herbed croutons | lemon anchovy dressing

Seasonal Sliced Fruits

Farmer's Market Crudité

assorted dips

Sun Dried Tomato Brushed Chicken Skewers

over stewed green lentils

Pesto Glazed Shrimp Skewers

lemon thyme rice pilaf

Grilled Beef Brochette

sun dried tomato chimichurri |
cannelloni bean cassoulet

Vegetable Fried Noodles

cabbage | carrots | green peas | sweet soy

Sea Salt Crusted Baby Potatoes

Kokoleka Chocolate Mousse Cake 🌿

Chocolate Caramel Mac Nut Tar

Island Crème Brûlée 🌿

\$127 per person



Receptions

Station menu: Minimum 50 guests.
Service time 120 minutes.

Seafood Display

poached jumbo shrimp | snow crab legs | oysters | yuzu cocktail sauce | ogo mignonette | lemon wedges
\$44 per person
(2 shrimp, 1 crab, 1 oyster)

Enhancements

- **Half Keahole Lobster tail (3 oz.)**
\$25 per person
- **Big Tuna Sashimi (3 oz.)**
Aloha shoyu | wasabi | pickled ginger
\$22 per person
- **Seared Kona Kampachi Tataki (3 oz.)**
citrus Kikkoman dipping sauce
\$20 per person
- **Kona Abalone Poke (3 oz.)**
\$30 per person

Artisan Cheese and Charcuterie

assorted crackers | lavosh | crostini | grain mustards | pickles | olives | nuts | dried fruits | local honey | fresh berries
\$29 per person

Chef's Cheese Board

white cheddar | brie | gourmet blue | chevre | Boursin cheese | dried fruit | nuts | baguette | crostini | lavosh
\$23 per person

Tapa Bake Shop Bread and Spreads

baguette | crostini | sesame lavosh | roasted eggplant tapenade | red bell pepper hummus | kale and artichoke cream cheese | tomato and mustard jam
\$14 per person

Seasonal Fresh Island Grown Fruit

pineapple | Kunia melon | Kahuku papaya | strawberries | lime and Manoa honey yogurt
\$18 per person

Seasonal Enhancements

check availability
select two: dragonfruit | Kona king mango | rambutan | lychee | star fruit | longan
\$10 per person

Farmers Market

locally grown vegetables | hummus | Paniolo ranch | creamy lilikoi
\$17 per person

Mediterranean Mezze Display

flat breads and pita | hummus | marinated feta cheese | grilled artichokes | country olives | roasted peppers
\$34 per person

Baked Brie in House Made Brioche

turbanado sugar, macadamia nuts, berries, lavosh, baguette crostini, water crackers
\$143 per wheel (30 servings)

Hot Displays

China Basket

(3 pcs. per person)
mini char sui bao | shrimp shumai | pork pot sticker | soy mustard | sambal | ginger onion sauce
\$23 per person

Meat on a Stick "Satay"

(3 skewers per person)
chicken skewer, peanut sauce | pork skewer, coconut curry sauce | beef skewer, hoisin Thai chili sauce | vegetable fried rice
\$25 per person

Sweets

Anuenue Shaved Ice

Maximum 200 guests (all you can eat)
choice of 3 flavors: yuzu citrus | strawberry | blueberry | banana | pineapple | watermelon | mango | vanilla | tangerine | Melona (12 oz.)
\$21 per person

Malasada

coconut custard | lilikoi curd | Nutella
\$20 per person

Cotton Candy

\$22 per person

Tropical Dreams Ice Cream

Maximum 500 guests
chocolate fudge | coconut with toasted flakes | cookies and cream | green tea | Kona coffee toffee | mango cream | orange dreamsicle | salted caramel | strawberry cheesecake | Tahitian vanilla
\$18 per person, 2 flavors
\$29 per person, 5 flavors

Honolulu by Night Action Stations

Minimum 50 guest. Service time 120 minutes. Chef included. Can be indoor or outdoor.

Honolulu Fish Auction Poke Bar

Ahi Poke

Maui onions | Hawaiian salt | inamona | sesame oil | green onions | chili | ogo

Spicy Ahi Poke

sambal | sweet onions | negi | sesame oil | inamona | Hawaiian salt | ogo | yuzu

Tako and Baby Shrimp Poke

gochujang | red onions | Asian cucumber | sesame oil | Hawaiian salt | taro and sweet potato chips

\$41 per person

(2 oz. per poke, per person)

Straight out of a Wok

angry tiger prawn | spicy and sweet peppers | Hamakua mushrooms | Waialua asparagus | Sumida watercress | black bean sauce | garlic fried rice

\$35 per person

(3 prawns, per person)

Kahuku Garlic Shrimp

shrimp | charred lemon garlic white wine butter | steamed white rice

\$35 per person

(3 shrimp per person)

Korean BBQ

Beef Short Rib Kalbi
Spicy Pork Loin Bulgogi
Kochujang Shrimp
Jasmine Rice
Watercress and Kim Chee Salad

\$58 per person

Sun Noodle Ramen Station

wheat soba noodles | toppings: Ajitsuke eggs, sliced braised pork belly, kamaboko, wakame, bean sprouts, negi, crispy fried garlic, chili oil | tonkatsu, red miso, shoyu broth

\$29 per person

(3 oz. per person)



Honolulu by Night

Carving Stations

Minimum 50 guests. Up to 120 minutes of service.

Chef included. Based on 3 oz. per person.

Kiawe Smoked Tomahawk Ribeye

herbed butter | Maui onion demi-glace | horseradish cream

\$46 per person

Dry Aged Prime Rib of Beef

au jus | horseradish cream | sourdough roll

\$40 per person

Kiawe Smoked Brisket

liliko'i BBQ | pineapple slaw | taro roll

\$31 per person

Banana Leaf Wrapped Roasted Hawaiian Opah Belly

red curry lemongrass | pineapple salsa

\$35 per person

Citrus Brined Roasted Whole Turkey

cranberry chutney | honey mustard sauce | multigrain rolls

\$29 per person

Smoked Doroc Rack of Pork

Liliko'i BBQ | Fuji apple chutney

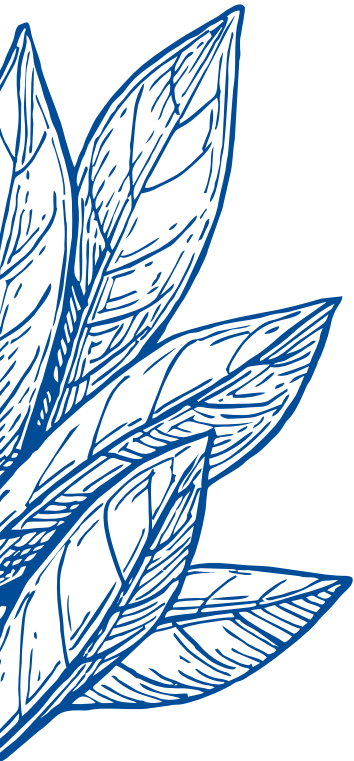
\$29 per person

Whole Roasted Pig

(minimum 100 guests)

hoisin | hot mustard sauce | cilantro | steamed rice buns

\$32 per person



Honolulu by Night Signature Ensembles

Minimum of 50 guests, service time 120 minutes,
chef included, based on 3 oz. per item, per person.

Brazilian BBQ

- Beef Sirloin Picanha
- Local Pork Tenderloin Churrasco
- Seafood Moqueca
- Beans Feijoada
- Brazilian White Rice

\$64 per person, chef included

Honolulu Chinatown

**Mini Char Siu Bao | Shrimp Shumai |
Pork Pot Stickers**

soy mustard | sambal | ginger green onion sauce

Golden Roasted Pork Belly

bao bun | pickled shredded carrot and daikon |
green onions | cilantro | hoisin sauce

Fried Pancit Noodles

\$64 per person

Far East Japan

Superb Sushi Station - all you can eat

Nigiri-Maguro | Ebi | Tako | Saba | Hamachi |
Masago | California Temaki hand roll | spicy tuna
Temaki hand roll soy sauce | wasabi | pickled ginger

\$75 per person, chef included

Hola Meets Aloha

create your own signature taco

chicken tinga 3 oz. | carne asada 3 oz. | catch of the day
3 oz. | locally made flour tortillas | Spanish rice

corn tortilla chips | guacamole | pico de gallo |
sour cream | shredded cabbage | lime |
hot and mild sauce

\$64 per person, chef included

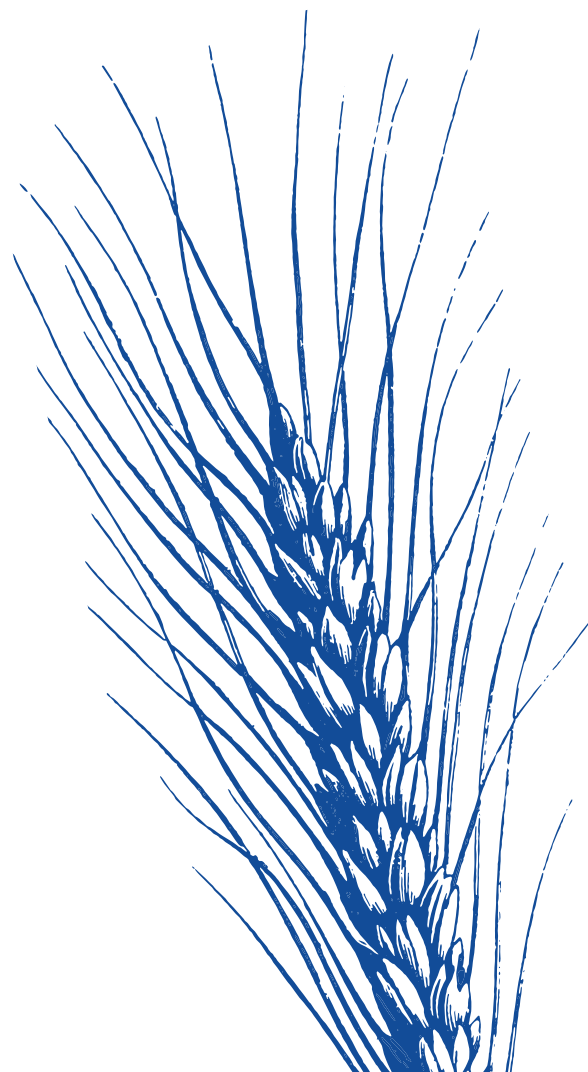
Lanikai Beach Seafood Boil

snow crab legs (3 oz.) | market fresh catch (3 oz.)
clams (2 oz.) | mussels (2 oz.) | shrimp (3 oz.) |
Portuguese sausage | corn

steamed in coconut ginger broth and topped with
Sumida watercress, cilantro, Hawaiian chilis, Thai basil

steamed jasmine rice | taro rolls

\$70 per person, chef included



Chef Individual Plate

Individually plated and served mini entrees
prepared by our village chefs

Minimum of 25 guests | Maximum 200 guests |
Maximum of 2 selections

Kona Kampachi and Island Harvest Panzanella

artisan sourdough bread | pickled Korean pear |
marinated Ho Farm tomatoes | watercress | lilikoi basil
vinaigrette, | Kona kampachi sashimi | tobiko

\$21 per person

Da Bradah's Loco Moco

crispy tamaki rice | island beef patty | gochujang demi |
Hamakua mushroom and Ewa sweet onion ragout |
crispy garlic | Sumida watercress

\$23 per person

Auction Block Fish Taco

cajun spiced market catch | mango pico de gallo |
shredded cabbage | grilled Kahuku super sweet corn |
queso fresco | smoked Hawaiian chili hot sauce

\$21 per person

Kona Coffee Dusted Petit Beef Tenderloin

roasted cherry tomato | watercress | sherry and Dijon
mustard cream

\$33 per person

Seared Kona Kampachi

mashed cauliflower | stir fried Wailua asparagus and
sweet peppers | tomato dashi gel | crispy Okinawan
potato | Christmas berry au poivre

\$30 per person

Braised Miso Butterfish

coconut forbidden rice | garlic charred gai lan | tomato
shiso relish | miso shoyu gastrique

\$31 per person

Frozen Pineapple

pineapple sorbet | passion fruit mousse |
piña colada shaved ice

\$21 per person



Island Plantation Buffet

Minimum 30 guests, under 30 guests a surcharge of \$15 per person will apply. 120 minutes of service.

Salads

Oahu Grown Greens 🌿🌱

Maui onion vinaigrette | papaya seed dressing

Ho Farm Kahuku Salad 🌿🌱

baby tomatoes | sea asparagus | sweet onions | long beans | red wine vinaigrette

Mari's Garden Kale and Exotic Grain Salad 🌿

red and brown rice | black beans | Kahuku corn | quinoa | dried fruit citrus vinaigrette

Soba Noodle Salad

shiitake mushrooms | sweet peppers | green onions | shredded carrots | edamame | spicy sweet soy

Island Potato Salad

carrots, sliced olives

Pineapple Slaw 🌿🌱

cabbage, pineapple

Bay Shrimp and Waialua Asparagus Salad

toasted almonds

Pipikaula and Baby Potato Salad

Maui onions, papaya seed dressing

Hot Mains

Grilled Fresh Catch 🌿🌱

charred lemon and scallion sauce

Grilled Orange Chicken Breast

Waialua asparagus, sweet peppers

Huli-Huli Chicken 🌿🌱

ginger green onion sauce

Miso Glazed Pork Loin

wok tossed greens

Kiawe Smoked Short Ribs

gochujang demi

Salt and Pepper Short Ribs

Maui onions | Hamakua mushrooms | horseradish demi-glace

Slow Roasted Beef Brisket 🌿🌱

roasted Kahuku corn | sweet peppers | lilikoi BBQ

Banana Leaf Baked Catch

coconut red curry | pineapple lemongrass salsa

Sides

Herbed Baby Potatoes, Hawaiian Salt

Garlic Mashed Potatoes

Vegetables Yakisoba

Sautéed Seasonal Market Vegetables

Maui Onion Potato Gratin

Lemongrass Steamed Jasmine Rice

Wok Charred Market Vegetables, Fried Tofu

Steamed White Rice

Sweets

Kokoleka Chocolate Mousse Cake 🌿

Tapioca and Mango Compote 🌿

Chocolate Caramel Mac Nut Tart

Green Tea Cheesecake 🌿🌱

Coconut Panna Cotta 🌿

Island Crème Brûlée 🌿

\$121 per person

3 salads | 3 hot mains | 2 sides | 2 sweets

\$136 per person

4 salads | 3 hot mains | 3 sides | 3 sweets

DINNER MENUS

Dinner Buffets

Minimum 30 guests, under 30 guests a surcharge of \$15 per person will apply. 120 minutes of service.

Village Luau Buffet

Island Farmers Tossed Green Salad

lilikoi dressing |

Maui onion vinaigrette

Pipikaula Potato Salad

papaya seeds | green onions

Lomi-Lomi Salmon

Au and Ahi Poke

Fresh Island Fruit

Sweet Bread Rolls

Seared Hawaiian Catch

coconut red curry | pineapple relish

Huli-Huli Chicken

shoyu huli sauce | sesame seeds | green onions

Kalua Pork

Kiawe smoked pulled pork | Hawaiian sea salt

Pulehu Beef

Maui onion demi-glace

Steamed Rice

Wok Charred Island Vegetables

Baked Molokai Sweet Potato

coconut cream | roasted coconut flakes

Guava Mousse Cake

Chocolate Macadamia Crunch

Kona Coffee Cream Puff

Pineapple Almond

\$127 per person

Enhancement

Kalua Pua'a Imu (serves 50 guests)

A whole pig wrapped in ti leaves, laid on a bed of banana leaves and hot stones, cooked in our Imu Pit (underground oven) for 10 hours | sweet and sour, hoisin, hot mustard sauces, Hawaiian sweet rolls

\$2,900, chef fee included outdoor events only

Paniolo Buffet

Minimum 30 guests, under 30 guests a surcharge of \$15 per person will apply. 120 minutes of service.

Romaine and Kale Caesar Salad

shredded parmesan | herb croutons | anchovy parmesan dressing

Corn Bread Muffins and Honey Butter

Kamaaina Potato Salad

Ho Farm Tomato Caprese

Au and Ahi Poke

Futomaki Sushi

Grilled Island Catch

charred lemon beurre-blanc | grilled scallions

Kiawe Smoked Chicken

roasted tomato chimichurri | thyme jus

Grilled Sirloin

Hamakua mushroom demi-glace

Buttered Corn on the Cobb

Seasonal Market Vegetables

Caramelized Sweet Onion Potatoes

7-Layer Magic Bar

Coconut Mousse Cake

\$109 per person



Smoking It Up!

Minimum 200 Guests | Outdoor Only

Under 200 guests, a surcharge of \$15 per person will apply. 120 minutes of service.

Salads

Tapa Farmers Market Salad Bar

Mari's Garden baby mixed greens | shredded carrots | diced cucumber | shredded beets | grape tomatoes | watermelon radish | smoked Manoa honey calamansi vinaigrette

Cabbage Cole Slaw

grilled pineapple | lilikoi dressing

Fingerling Potato Salad

smoked bacon vinaigrette | chives

The Butcher Block

Carved Straight out of the Smoker

select four:

Beef Brisket

tamarind lilikoi BBQ sauce | jalapeño Ewa corn bread

Honolulu BeerWorks Can Chicken

lilikoi BBQ sauce

Saint Louis Baby Back Ribs

guava BBQ

Pork Shoulder

pineapple li hing mui BBQ | guava sweet roll

Smoked Hawaiian Catch

pink pepper sauce | citrus butter

Sides

Brisket Burnt Ends

Mac and Cheese

Bacon Braised Collard Greens

Baked Beans

Grilled Local Vegetables

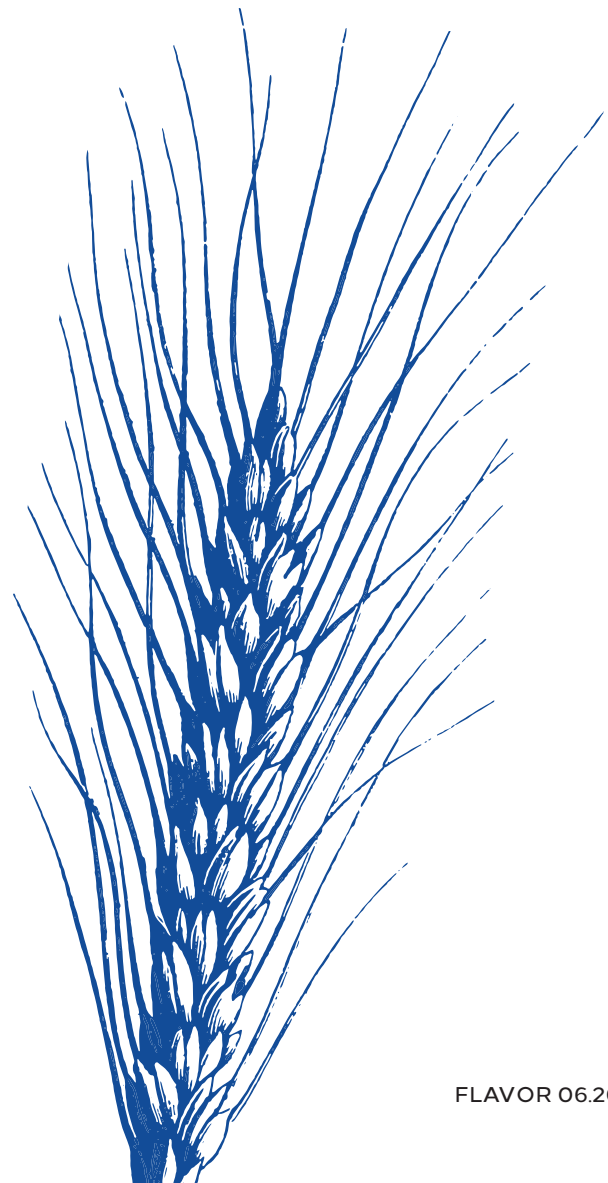
Sweet Ending

Apple Pie

Chocolate Bourbon Mac Nut Tartlet

Coconut Cream Pie

\$225 per person, chef included



Taste of the Hawaiian Islands

Minimum 200 guests, under 200 guests a surcharge of \$15 per person will apply. 120 minutes of service. Outdoor only.

Madame Pele's Feast

volcano roll | Mauna Kea roll | Hi'iaka roll | wasabi | pickled ginger | soy sauce

Ku'ula's Poke Station

Ahi poke | Maui onion | Hawaiian salt | inamona | sesame oil | green onion | chili | ogo

Spicy Ahi Poke

sambal | Maui onion | inamona | negi | sesame oil | Hawaiian salt | ogo | yuzu

Tako and Baby Shrimp Poke

gochujang kimchi sauce | red onion | sesame oil | Japanese cucumber

Banana Leaf Roasted Hawaiian Opah Belly

pineapple salsa

The Hibachi Station

Keahole Lobster Tail (1 piece per person)
mango citrus butter | lemon

Hi'iaka Garden

Island Baby Mesclun Greens

Ho Farm tomatoes | Waimea julienne carrots | Maui radish | lilikoi dressing | papaya seed dressing

Mari's Garden Baby Romaine and Kale Caesar Salad

herb croutons | parmesan cheese |
Caesar roasted garlic dressing

Hi'iaka's Hoi'io Salad

fern shoots | Ho Farm tomatoes | Pipikaula | kamaboko | green onion | bonito flakes | Calamansi dressing

Keahole Ogo Tomato Salad

Maui onion | green onion | Aloha shoyu vinaigrette

Mains

Kamapua'a and Friends

Whole Roasted Pua'a
Big Island honey mustard sauce | plum sauce | taro bun

Kiawe Smoked Kauai Chicken

guava BBQ | Hawaiian sweet roll

Alaea Salt Crusted Tomahawk Ribeye

Maui onion demi | roasted potatoes | horseradish cream

Pele's Steaming Cauldron

Sun Noodle Saimin Station

char siu pork | kamaboko | pork won ton | negi | chili oil | shoyu broth

Steamed White Rice

Wok Charred Market Vegetables

Poliahu's Creations

Anuenue Shaved Ice Station

strawberry | pineapple | blueberry | condensed milk

Tropical Dreams Ice Cream Station

Maximum 500 guests

select five:

chocolate fudge | coconut with toasted flakes | cookies and cream | green tea | kona coffee toffee | mango cream | orange dreamsicle | salted caramel | strawberry cheesecake | Tahitian vanilla

Pineapple Upside-Down Cake

Snow Dusted Malasadas

tropical fruit | chocolate dipping sauce

\$242 per person, chef included

Plated Dinners

Minimum 30 guests. Service time 120 minutes. Select either one salad or soup, one entrée and one dessert.

Salads

Arugula Salad 🌿🌱

strawberries | watermelon radish | feta | citrus champagne dressing

Manoa Lettuce 🌿🌱

grilled artichoke | kalamata olive | confit tomatoes | Puna goat cheese | herb vinaigrette

Hirabara Farm Romaine Caesar Salad

Ho Farm tomato | shaved parmesan | kale pesto | garlic

Kawamata Farm Heirloom Tomatoes 🌿🌱

slivered Maui onions | Point Reyes blue cheese | frisee | baby kale | balsamic vinaigrette

Ho Farm Tomato and Beet Salad 🌿🌱

bocconcini | mozzarella cheese | arugula | ornage basil vinaigrette

Soups

Cream of Hamakua

Mushroom Soup
garlic croutons

Kabocha Pumpkin Bisque

applewood smoked bacon | chive

Fire Roasted Tomato Bisque

mozzarella | kale pesto | garlic croutons

Cold Appetizers

Seared Sesame Crusted Ahi Tataki

Kahuku sea asparagus | marinated tomatoes | black sesame puree
\$29 per person

Seafood Poke

ahi tuna | tiger prawn | scallop | salmon | ocean salad | wakame puree | poke sauce
\$35 per person

Kona Kampachi Carpaccio

Maui radish | frisee | Kizami wasabi | yuzu emulsion | extra virgin olive oil | lemon zest
\$29 per person

Keahole Lobster Martini

Kahuku papaya | Ho Farm tomatoes | Kaiware radish sprout | papaya seed vinaigrette
\$35 per person

Hot Appetizers

Lobster Ravioli

padano cheese | romesco sauce | basil oil
\$25 per person

Seared Crab Cake

roasted pepper tomato puree | warm vegetable slaw | bistro mustard sauce | charred lemon
\$25 per person

Molokai Sweet Potato Gnocchi

smoked pork belly | mushroom brodo | lemon zest | shaved grana padano | pea tendrils | charred Tokyo Negi Oil
\$25 per person

Beef Truffle Consomme en Croute

shaved truffles | Hamakua mushrooms
\$25 per person

Intermezzo

select one:

Lilikoi Sorbet

Mango Sorbet

Pineapple Sorbet

\$10 per person

Mains

Braised Short Ribs and Chipotle Roasted Shrimp

creamy polenta | fresh seasonal vegetables | mushroom | balsamic jus | orange reduction butter
\$105 per person

Grilled Beef Tenderloin and Butter Poached Lobster

truffle mushroom risotto | fresh seasonal vegetables | bordelaise and Hawaiian vanilla butter sauce
\$139 per person

Seared Beef Tenderloin and Garlic Tiger Prawn

Yukon potato puree | fresh seasonal vegetables | thyme demi-glace | mango lime butter
\$121 per person

Sake Braised Short Ribs and Grilled Mahi Mahi

charred green onion mashed potatoes | seasonal vegetables | kabayaki demi-glace | yuzu butter sauce
\$105 per person

Plated Dinners

From the Land

Kona Coffee Dusted Beef Tenderloin (6 oz.)

Yukon gold pommes puree | roasted cherry tomato | watercress | seasonal vegetables | sherry and Dijon mustard cream sauce

\$109 per person

Herb Marinated New York Steak (10 oz.)

gruyere au gratin potatoes | roasted fresh seasonal vegetables | brandy peppercorn sauce

\$109 per person

Lemon Thyme Roasted Chicken Breast

mascarpone cheese polenta | grilled asparagus | confit baby carrots | red wine demi-glace

\$92 per person

Red Wine Braised Short Ribs

mushroom risotto | fresh seasonal vegetables | citrus gremolata and truffle demi-glace

\$98 per person

From the Sea

Macadamia Crusted Mahi Mahi

coconut forbidden rice | baby bok choy | long beans | chili oil | mango beurre blanc

\$95 per person

Braised Miso Butterfish

coconut forbidden rice | garlic charred gai lan | tomato shiso relish | miso shoyu gastrique

\$98 per person

Garlic Herb Roasted Shrimp

kabocha pumpkin puree | fresh seasonal vegetables | sweet potato gnocchi | charred lemon butter

\$98 per person

Seared Kona Kampachi

mashed cauliflower | stir fried Wailua asparagus and sweet peppers | tomato dashi gel | crispy Okinawan potato | Christmas berry au poivre

\$95 per person

From the Fields

Ginger Glazed Tofu

sesame stir fried asparagus | Ali'i mushrooms | water chestnuts | quinoa and fried brown rice

\$86 per person

Braised Green Lentils

cherry tomato confit | lemon scented tofu | grilled artichoke | kalamata olives

\$86 per person

Smoked and Roasted Cauliflower Steak

braised black eyed peas | charred tomato | kale

\$86 per person

Charred Saffron Gnocchi

Hamakua mushrooms | confit Ho Farm tomatoes | Big Island breadfruit | white bean puree | arugula pistou

\$86 per person

Sweets

Dark Chocolate Mousse

candied mac nuts | chocolate and caramel sauce

Mango Coconut Cake

lime vanilla caviar | mango compote | vanilla chantilly

Exotic Fruit Torte

coconut cream



DINNER MENUS

Family Style

Luau Dinner

Tables of 10

Display

island greens | papaya seed dressing | sliced seasonal fruits | lomi-lomi salmon | smoked local blue marlin | poi to taste | green and Maui onions | alae salt inamona (kukui nut) | ahi poke | banana bread | taro rolls | butter

Served Family Style

- **Kalua Pig**
- **Pulehu Beef**
- **Grilled Catch**
pineapple salsa
- **Huli-Huli Chicken**
teriyaki sauce and toasted sesame seeds
- **Creamed Spinach**
- **Steamed White Rice**

Sweets

Whole Guava Coconut Mousse Cake

\$946 per table

BBQ

Tables of 10

Display

hearts of romaine salad, shaved carrots, cucumbers, cherry tomatoes, buttermilk chive dressing | red bliss potato salad, hard boiled eggs, sliced black olives, celery | sliced seedless watermelon | cornbread muffins | butter

Served Family Style

- **Bacon Mac and Cheese**
- **Slow Cooked Brown Sugar Baked Beans**
- **Buttered Corn on the Cobb**
- **Kiawe Smoked Beef Brisket**
grilled sweet onions, guava BBQ sauce
- **Maui Sugar Glazed Pork Back Ribs**
- **Garlic Grilled Chicken**
charred green onions and peppers

Sweets

Strawberry Shortcake

\$953 per table

Classic Americana

Tables of 10

Display

baby Iceberg wedges, diced tomato, chopped chive, crumbled blue cheese, roasted tomato dressing | Waldorf salad | seasonal sliced fruits | chilled broccoli salad, pickled onions, dried cranberries, sunflower seeds | sautéed green beans, sliced almonds

Served Family Style

- **Herbed Rice Pilaf**
- **Seared Beef Sirloin**
creamy green peppercorn sauce
- **Lemon, Garlic and Herb Roasted Chicken**
fingerling potatoes, natural jus
- **Roasted Atlantic Salmon**
lemon caper beurre blanc

Sweets

Wailua Chocolate Mousse Cake

\$957 per table



Bar Experiences

Made in Hawaii Bar

Spirits: Ocean Vodka | Fid Street Gin | Old Lahaina Silver | Koloa Dark Rum | Kapena Li Hing Tequila | Buffalo Trace Bourbon | Paniolo Whiskey
\$16.50 per drink

Taste Bar: Waikiki Brewing Co. Han Hou Hefe | Honolulu Beerworks Kewalo's Cream Ale | Maui Brewing Co. Big Swell IPA
\$11.25 per drink

Wines: Wente Chardonnay | Cabernet Sauvignon
\$13 per drink

Coke | Diet Coke | Sprite | Ginger Ale | Mineral Water | Juice
\$7 per drink

Distinct Bar

Tito's Handmade Vodka | Hendrick's Gin | Banks 5 Island Blend | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie 10 Scotch
\$16.50 per drink

Wines: Wente Chardonnay | Cabernet Sauvignon
\$13 per drink

Corona Extra | Stella Artois | Kona "Longboard" Lager | Kona "Big Wave" Golden Ale | Blue Moon | Beck's Non-Alcoholic
\$10 per drink

Budweiser | Bud Light | Miller Lite
\$9 per drink

Coke | Diet Coke | Sprite | Ginger Ale | Mineral Water | Juice
\$7 per drink

Enhance Bar

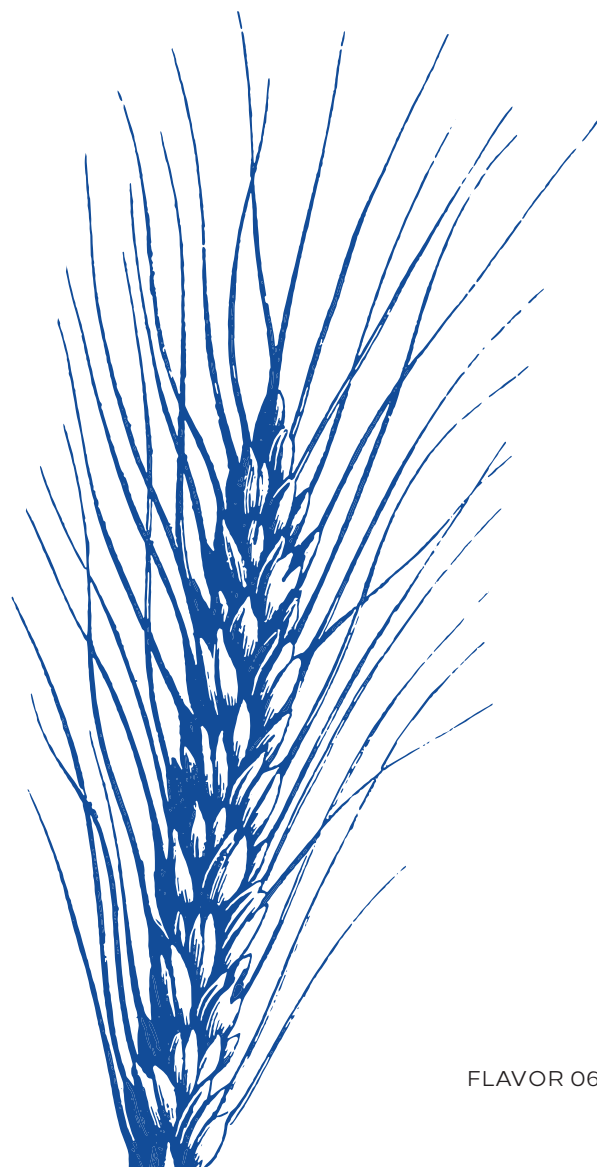
Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Bourbon | Bulleit Rye Whiskey | Dewar's 12-Year Scotch Whisky
\$15 per drink

Wines: Greystone Chardonnay | Cabernet Sauvignon
\$12 per drink

Corona Extra | Stella Artois | Kona "Longboard" Lager | Kona "Big Wave" Golden Ale | Blue Moon | Beck's Non-Alcoholic
\$10 per drink

Budweiser | Bud Light | Miller Lite
\$9 per drink

Coke | Diet Coke | Sprite | Ginger Ale | Mineral Water | Juice
\$7 per drink



Curated Cocktails

Select two enhancements

Sparkling Inspired

Waikiki Mimosa

prosecco | passion orange guava juice
\$15 per drink

Rum Inspired

Mai Tai Punch

dark rum | tropical juice
\$15 per drink

Piña Colada | Chi Chi

gold rum | pineapple | cream of coconut
\$15 per drink

Kauai Libre

Koloa Spiced Rum | ginger liqueur | cola | ginger ale
\$16.50 per drink

South Swell Sangria

pineapple rum | orange liqueur | stonefruit puree |
pineapple and orange | choose white, sparkling,
or red wine
\$270 per gallon

Vodka Inspired

Blue Hawaii

vodka | blue curacao | sweet and sour
\$15 per drink

Maui Mule

Ocean vodka | fresh pineapple | fresh lime |
ginger beer
\$16.50 per drink

Coconut Vojito

Absolut vodka | Kalani coconut liqueur | fresh mint |
coconut water | fresh lime | soda water
\$16.50 per drink

Pikake Tea

vodka | peach simple syrup | fresh lemon |
jasmine scented tea
\$16.50 per drink

Tequila Inspired

Village Margarita

Sauza tequila | watermelon | sweet and sour | lime
\$16.50 per drink

Paloma

Patron Reposado tequila | Patron Citronge
Orange liqueur | grapefruit simple syrup |
sparkling wine
\$16.50 per drink

Whiskey Inspired

Green Tea Highball

Suntory Toki whiskey | green tea | soda water
\$16.50 per drink

Hawaiian Gentleman

Paniolo whiskey | passion fruit | fresh sour |
chocolate bitters
\$16.50 per drink

No Alcohol, Full Flavor Inspired

\$11 per drink

Mango-Ginger No-jito

ginger beer | mango puree | fresh mint | fresh
lime | simple syrup | soda water

Guava-Hibiscus Fizz

local guava | hibiscus simple syrup | soda water

Island Sunset

mango | pineapple | orange | grenadine



Wine Journeys

Champagnes and Sparkling Wines

Mœt and Chandon, Epernay

delicate white fruits | seductive
pallet | elegant fine bubbles
\$140 per bottle

Sparkling Rose, Etoile, Napa

cherry fruit | French toast |
nutmeg | elegant finish
\$106 per bottle

Chandon Brut Classic

apple | pear | citrus
\$82 per bottle

Ste. Michelle Brut

apple | citrus | lively acidity
\$57 per bottle

Chardonnay

Wente, Estate, Livermore Valley

melon | grapefruit | crisp green
apple | subtle oak
\$82 per bottle

Smoketree, Sonoma County

crisp Asian pear | Meyer lemon |
white nectarine
\$70 per bottle

Greystone

delicate pear | crisp apple
\$57 per bottle

Sauvignon Blanc

Matanzas Creek, Alexander Valley

pear | vanilla cream | oak aged
\$86 per bottle

Pinot Grigio

Terlato Family, Colli Orientali del Friuli

elegant, peach | pear | floral |
medium-bodied
\$86 per bottle

Cabernet Sauvignon

Oberon, Napa

red berry | vanilla | subtle spice |
medium-bodied
\$90 per bottle

Wente, Southern Hills

ripe black cherry | dark plum |
hint of coffee and spice
\$82 per bottle

Greystone

plum | vanilla
\$57 per bottle

Pinot Noir

Parker Station, CA

red plum | vanilla | bright finish
\$68 per bottle

Red Varietal Blend

The Prisoner, Napa

bing cherry | dark chocolate | clove |
roasted fig | full-bodied
\$106 per bottle

Rosé

Whispering Angel, Côte de Provence

white peach | mango | white cherry
\$75 per bottle



Important Things to Know

1. Taxes and Service Charge

All food and beverage and audiovisual orders are subject to a 26% taxable service charge and 4.712% sales excise tax for indoor events (28% for outdoor events), which is subject to change. This includes a 19.80% gratuity that is paid directly to food servers, bartenders, bus persons, and banquet management engaged in the event. The remaining portion of the service charge 6.20% (8.20% outdoor events) is used to pay for costs or expenses other than wages and tips of employees and is applied to Hotel administration costs. Room rental on non-food & beverage events is subject to a 26% taxable service charge. Currently 5% is directly paid to the Banquet setup team. The remaining 21% is used to pay for costs or expenses other than wages and tips of employees and is applied to Hotel administration costs. The sales excise tax is 4.712%, which is subject to change.

2. Anticipated Attendance and Final Guarantees

Anticipated attendance for your events are due 14 business days in advance of the event day. The EXP number may increase or decrease when giving the final guarantee (GTD) by up to 10% without incurring liability to the hotel. If the GTD is reduced from the EXP by more than 10%, the hotel will add a supplemental surcharge equal to the menu price per person multiplied by the number of attendees reduced in excess. If the final GTD is increased by more than 10% over EXP, the hotel will add a supplemental surcharge equal to 15% of the meal cost to cover rush orders and overtime. Final guarantees must be submitted to your hotel event manager by 12:00p.m. HST time three (3) business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 12:00 p.m. Should a final guarantee not be received, the expected attendance on the event order will be considered the final guarantee. You will be charged for the final guarantee or the number in attendance, whichever is greater. If your guaranteed attendance increases by more than 3% within three (3) business days prior to your event, the Hotel reserves the right to charge a 15% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests

added. There is no food overset on guarantees; only the guarantee will be prepared.

3. Minimums and Pop Up Fees

The hotel reserves the right to add a \$75.00 taxable facility charge to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the hotel to provide services for within three business days of the actual event.

4. Additional Charges

- **Extra Facility Charge:** \$250 per event with less than 20 guests + surcharge
- **Butler Pass Facility Charge:** \$250 per server
- **Action Station Facility Charge:** \$250 per station for two hours
- **Additional Staffing Facility Charge:** \$300.00 per staff member. \$50 service charge to wait staff, \$250 to hotel administration cost.
- **Additional Bar Staffing Facility Charge:** \$285.00 per bartender. \$35 service charge to bartenders, \$250 to hotel administration cost.
- **Bar Facility Charge:** \$100 per bar, per hour
- **Cash Bar Facility Charge:** \$250 per station
- **Room Re-Set Charge:** \$500 minimum for setup changes within twenty four (24) hours of the event. Higher charges apply depending on function room size and change complexity

5. Pricing

All menu prices and items are subject to change until such a time as banquet event orders (BEOs) have been signed and returned.

6. Food and Beverage Policies

All food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

7. Audiovisual and Lighting

Hilton Hawaiian Village has an exclusive on-site audiovisual company, ENCORE, that offer state-of-the-art equipment, available on a rental basis.

8. Outdoor Venues

The Hotel reserves the right to move any outdoor event to the weather backup if the following conditions exist: wind gusts in excess of 20 mph, or 30% or higher chance of precipitation in the area. You will be advised of all options for your event at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All entertainment for outdoor functions must end by 9:00pm. A weather back up is required.

9. Shipping and Packages

Shipments are handled by Xerox Business Center and can be received up to (3) business days prior to the event.

Each item should include the following information
Company Name/Organization
Guest Name Event Date
Direct line 808-949-0656

10. Lost and Found

The hotel will not assume or accept responsibility for damages to or loss of any items left in the hotel prior to, during or following an event.

11. Room Assignments and Seating

Function rooms are assigned by the hotel according to the anticipated guest count and setup requirements. The Hotel reserves the right to make room changes to a more suitable room should the initial requirements change. Weather backup rooms are not guaranteed and are subject to change. Banquet seating will be rounds of ten (10) guests each. The Hotel will set tables and chairs 3% over the guarantee, maximum of 20 seats, based upon space availability. Food will only be prepared for the guarantee.

12. Displays, Decorations and Entertainment

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the Hotel via the loading dock. Delivery time must be coordinated with the Hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; please consult with your catering and event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and Hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event.

13. Security

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or Hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in Hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by Hotel, including insurance and indemnification requirements, and at all times remains subject to Hotel's advance approval.





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