

Hilton Hawaiian Village

Catering Menus

2023



PUBLISHED PRICING VALID THROUGH DECEMBER 2023.

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). 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.

Continental Breakfast Buffets

Minimum 30 guests, up to 2 hours of service. \$10 per guest surcharge for less than 30 guests. \$5 per guest surcharge for each additional 30 minutes up to 1 additional hour.

Includes: orange juice | Hawaiian POG (passion, orange and guava juices) | seasonal fruit | Hawaiian blend coffees | 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

breakfast pastries | butter | jams | jelly

\$42 per person

 Vegan

 Vegetarian

 No added gluten

Continental Breakfast Enhancements

Not sold a la carte or less than the guaranteed number of guests

Sunrise Croissant

scrambled cage-free eggs | smoked ham | cheddar cheese | roasted garlic aioli **\$13 each**

Breakfast Sandwich

cage-free egg | sausage patty | American cheese | awesome sauce | sweet bun **\$12 each**

Pua'a Breakfast Cubano

scrambled cage-free eggs | kalua pork | smoked ham | swiss cheese | sweet pickles | pineapple jam | hoagie roll
\$14 each

Individual Super Foods Bowl

kale | quinoa | blueberries | strawberries | local honey | Greek yogurt | almonds | acai berry dressing **\$12 each**

Healthy Wrap

egg whites | spinach | sun dried tomato pesto | feta cheese | spinach tortilla **\$11 each**

Huevos Ranchero Wrap

scrambled cage-free eggs | potatoes | chorizo | jack | pico de gallo **\$11 each**

Waikiki Burrito

scrambled cage-free eggs | Ewa sweet onions, bell peppers | diced Portuguese sausage | cheddar cheese **\$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**

Smoked Salmon

Kawamata Tomatoes | shaved Maui onions | capers | boursin cheese **\$22 per person**

Breakfast Buffets

Minimum 30 guests, up to 2 hours of service. \$10 per guest surcharge for less than 30 guests. \$5 per guest surcharge for each additional 30 minutes up to 1 additional hour.

Buffets Include: orange juice | guava or POG (passion orange guava) juice | sliced seasonal fruits | Hawaiian blend coffees | herbal teas | breakfast pastries | butter | jam | jelly

Hot Entrées

Scrambled Cage-Free Eggs

select one side topping:
green onions | cheddar jack cheese | tomato lomi lomi

Hard-Boiled Cage-Free Eggs

Vegetable Baked Cage-Free 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 cage-free egg | Canadian bacon | English muffin | hollandaise sauce

Hawaiian Benedict

poached cage-free egg | Kalua pork | watercress | taro muffin | tomato hollandaise sauce

Pacific Ocean Eggs Benedict

seared crab cake | poached cage-free egg | old bay hollandaise | tobiko | shredded nori

+ \$12 per person

Sweet Selection

Hawaiian Sweet Bread Pudding

vanilla bean anglaise

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
+3 per person for pineapple Portuguese 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

\$67 per person

1 egg | 2 meats | 1 sweet | 1 side

Breakfast Buffet Enhancement

Omelet Kitchen

Minimum 50 guests. eggs | smoked bacon | ham | Portuguese sausage | tomatoes | mushrooms | bell peppers | baby spinach | Maui onions | green onions | jalapeño | cheddar and jack cheese

\$25 per person

Chef included, 1 chef per 150 guests. Additional chefs subject to charge.

✓ Vegan

✓ Vegetarian

🌱 No added gluten

BREAKFAST MENUS

Plated Breakfast

Minimum 25 guests, up to 90 minutes of service.

Plated Breakfast Includes orange juice | breakfast pastries | butter | jam | jelly | Hawaiian blend coffees | herbal teas

Traditional American Breakfast 🌱

scrambled cage-free 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 and potato hash | Hamakua mushrooms | kale | asparagus | Ho Farm tomato confit | avocado hollandaise
\$45 per person

Hawaiian Sweet Bread French Toast 🌱
coconut and caramelized mango compote | macadamia nuts | whipped butter | warm maple syrup | smoked bacon
\$43 per person

Kalua Pork Hash Eggs Benedict 🌱
poached cage-free eggs | Sumida watercress on pork hash | roasted potato | tomato hollandaise sauce
\$44 per person

Steak and Eggs
5 oz. NY strip | scrambled cage-free eggs | roasted red potato wedges | Island tomato confit
\$64 per person

Pacific Ocean Eggs Benedict
seared crab cake | steamed spinach | poached egg | old bay hollandaise | tobiko | breakfast potatoes
\$65 per person

Island Grown ♻️ 🌱
vegan huevos rancheros | breadfruit tostones | black beans | plant based egg | vegan cheese | cilantro | ranchero sauce
\$49 per person

Preset Individual Starter Enhancements

Not sold a la carte or less than guaranteed number of guests.

Half Papaya Filled with Seasonal Fruits and Berries ♻️ 🌱
\$16 per person

Sliced Pineapple with Li Hing Mui Dust ♻️ 🌱
\$10 per person

Greek Yogurt, Berry & Anahola Granola Parfait 🌱
\$14 per person

Family-Style Enhancements

Designed for 10 guests. Not sold a la carte or less than the guaranteed number of guests.

Homemade Malasadas, Lilikoi Curd 🌱
\$64 per platter (12 pieces)

Antipasti Platter
roasted red bell peppers | marinated artichokes | country olives | pepperoncini | salami | prosciutto | mozzarella | grana padano | baguette crostini
\$220 per platter

Smoked Salmon
(2 oz. per person)
tobiko | chive creme | pickled red onions | capers | kawamata tomatoes | sesame lavosh
\$195 per platter

Plain Bagels
(1 bagel, 1 oz. of each per person)
cream cheese | salami | ham | mortadella | assorted cubed cheese
\$195 per platter

- ♻️ Vegan
- 🌱 Vegetarian
- 🌱 No added gluten

HELE ON

Boxed Breakfast

Minimum of 20 guests for grab and go

Boxed Breakfasts include:

1 whole fruit | 1 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

 Vegan

 Vegetarian

 No added gluten

Brunch

In Paradise

Minimum 30 guests, up to 2 hours of service.
\$10 per guest surcharge for less than 30 guests. \$5 per guest surcharge for each additional 30 minutes up to 1 additional hour.

Sliced Seasonal Fruits

Fresh Baked Pastries

coffee cake, banana bread or mango bread

Yogurt and Granola

Eggs

Hawaiian Eggs Benedict

poached Waialua egg | kalua pig | poi English muffin | lilikoi hollandaise

Mahi Mahi Benedict

poached Waialua egg | steamed spinach | English muffin | béarnaise

Pacific Ocean Benedict

poached Waialua egg | seared crab cakes | Old Bay hollandaise, tobiko, shredded nori

+\$8 per person

Baked Eggs Florentine

wilted spinach | sweet onions | romano cheese

Scrambled Cage Free Eggs

tomato lomi-lomi or cheddar-jack cheese

Sweets

Belgian Waffles

Buttermilk Pancakes

Mochiko Waffle Station

strawberry yuzu or blueberry ginger compote | Tahitian vanilla whipped cream

+\$12 per person (chef included)

Starch

hash browns | tri-colored potatoes | herb roasted red potatoes | veggie fried rice | steamed white rice | steamed brown rice

Meats

smoked bacon | Portuguese sausage | pork link sausage, chicken sausage

Upgrade to pineapple Portuguese sausage or jalapeño candied bacon

+\$5 per person

\$65 per person

1 benedict | 1 egg | 2 starch | 2 meat

Enhancements

Fresh Baked Cinnamon Rolls **+\$6 each**

Antipasti Platter **+22 per person**

roasted red peppers | marinated artichokes | country olives | pepperoncini | salami | prosciutto | mozzarella | grana padano | baguette crostini

Smoked Salmon Platter


sliced tomatoes | capers | pickled onions | dill cream cheese

+\$22 per person

Smoked Hawaiian Catch Platter

marinated Ho Farm tomatoes | pickled onions | chive sour cream

+\$22 per person

Ahi and Au Poke  Ewa sweet onions | kukui nut | scallions | Kahuku ogo | alae salt

+\$28 per person

Sashimi Display

(1.5 oz each per person)

ahi | king salmon | hamachi | tako wasabi | pickled ginger | gluten free shoyu

+\$42 per person

Chilled Jumbo Shrimp Cocktail

mango cocktail sauce (3pc per person)

+\$32 per person

Chef Attended Omelet Station

cage free eggs and egg whites Ewa sweet onions | bell peppers | spinach | diced tomatoes | diced ham | bacon bits | cheddar cheese

+\$25 per person

Buttermilk Biscuits and Sausage Gravy

+\$8 per person

Country Fried Steak

Cracked Pepper Cream Sauce

+\$12 per person

Individual Mini Island Loco Moco

+\$19 per person

Hawaii ranchers beef patty | steamed rice | Maui onion demi | fried cage free egg

Chef Carved Dry Aged Prime Rib

Horseradish Cream | Au Jus

+\$38 per person

Island Style

Breaks

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

Pineapple Express

- pineapple spear | li hing mui dust
- piña colada yogurt parfait caramelized pineapple | house made granola | toasted coconut chips
- fresh pineapple juice

\$46 per person

Kula Strawberry Delight

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

\$36 per person

Going Coconut

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

\$35 per person

Waialua Chocolate

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

\$42 per person

Affogato

- vanilla bean panna cotta | rum coffee gelée | vanilla bean chantilly
- macadamia nut biscotti
- freshly brewed 100% Kona coffee
- iced Hawaiian blend coffee with flavored syrups
- chocolate shavings and whipped cream

\$38 per person, attendant included

 Vegan

 Vegetarian

 No added gluten

À la Carte

Beverage Breaks

BREW Experiences

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

Hot Brew Station

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

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

\$18 per person

À la Carte

Break Selections

Snacks

- bagels and cream cheese **\$64 per dozen**
- plain croissants **\$64 per dozen**
- chocolate croissants **\$64 per dozen**
- Danish pastries **\$64 per dozen**
- mini malasadas **\$64 per dozen**
- glazed donuts **\$64 per dozen**
- muffins **\$64 per dozen**
- individual yogurt **\$69 per dozen**
- brownies **\$80 per dozen**
- cookies **\$80 per dozen**
- Nature Valley granola bars **\$103 per dozen**
- mini cupcakes **\$63 per dozen**
- whole fresh fruit **\$63 per dozen**
- Nutrigrain cereal bars **\$103 per dozen**
- Assorted candy **\$103 per dozen**
- ice cream bars **\$124 per dozen**
- frozen fruit bars **\$124 per dozen**
- Maui style potato chips **\$62 per dozen**
- popcorn (serves 15) **\$103 each**
- individual crudité | roasted garlic hummus **\$13++ each** 
- corn tortilla chips and tomato salsa (serves 15) **\$121 each**
- sliced seasonal fruit **\$18 per person**

Beverages

BREW




- 100% Kona coffee **\$165 per gallon**
- Hawaiian blend regular/decaffeinated coffees **\$136 per gallon**
- cold brewed Hawaiian blend coffee **\$165 per gallon**
- herbal teas **\$136 per gallon**

CHILL

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

CHILL BUBBLES

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

-  Vegan
-  Vegetarian
-  No added gluten

Taste of the Islands Buffet

Minimum 30 guests, up to 120 minutes of service. \$12 per guest surcharge for less than 30 guests. Includes rolls | butter | Hawaiian blend coffees | herbal 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 cage-free eggs | shredded carrots | sliced olives

Chopped Oriental Vegetable Salad

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

Cucumber Quinoa Salad

sweet onions | Ho farm tomatoes | Surfing Goat feta cheese | lemon parsley vinaigrette

Hot Mains

Ginger Braised Beef Short Ribs

scallions | roasted sesame seed | cabbage | hoisin

Kiawe Smoked Brisket

roasted peppers | Kahuku sweet corn | guava BBQ

Salt and Pepper Sirloin Beef

caramelized onion | Waialua asparagus | chimichurri

Huli-Huli Chicken

sweet soy glaze | baby bok choy | carrots

Pineapple and Miso Glazed Pork Loin

wok tossed Asian greens

Oriental Steamed Opah

ginger soy broth | scallions | cilantro

Grilled Island Catch

mango salsa | chili butter sauce

Sides

Sautéed Seasonal Market Vegetables

Wok Charred Asian 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

\$68 per person

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

\$77 per person

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

Vegan

Vegetarian

No added gluten

From the Valley to the Sea Buffet

Minimum 30 guests, up to 120 minutes of service. \$12 per guest surcharge for less than 30 guests.

Lunch includes: rolls | butter | Hawaiian Blend coffees | herbal teas

Mari's Garden Salad Buffet

compose your own creation

Locally Grown Hydro and Aquaponics Greens

mesclun baby greens | chopped romaine | spinach

Locally Grown Toppings

Kona bean sprouts | marinated breadfruit | Molokai sweet potatoes | Ho Farm tomatoes | Waimea cucumbers | Maui radish | Kahuku corn | shredded carrots | spicy mac nuts

Legumes and Grains

tri colored quinoa | farro | black beans | edamame

House Made Dressings

papaya Manoa honey dijon dressing | calamansi champagne vinaigrette | green goddess dressing

Locally Farm Raised and Caught Salad Toppers

garlic marinated grilled sirloin | 5 spice dusted grilled chicken breast | roasted island catch of the day

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

 Vegan

 Vegetarian

 No added gluten

Grilling Ohana Style Buffet

Minimum 30 guests, up to 120 minutes of service.
\$12 per guest surcharge for less than 30 guests.

Lunch includes: rolls | butter | Hawaiian Blend coffees | herbal teas

Salads and Sides (select 3)

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

Kalua Pig Baked Beans

Kahuku Corn Cobettes

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 🌿🔥

Ho Farms tomatoes | 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 🌿

\$76 per person, indoor items pre-grilled

\$82 per person, outdoor grilling station with chef,
150 guests per chef

🌿 Vegan

🌿 Vegetarian

🔥 No added gluten

Catch a Wave Buffet

Minimum 30 guests, up to 120 minutes of service. \$12 per guest surcharge for less than 30 guests.

Lunch includes: 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

Keiki Shrimp and Rotini Salad

green peas | red onions | sweet peppers | shredded parmesan | torn basil | buttermilk herb dressing

Cucumber Quinoa Salad

sweet onions | Surfing goat feta cheese | Ho farms tomatoes | kalamata olives | lemon parsley vinaigrette

Chilled Thai Beef Salad

tomatoes, cucumbers, beansprout, mint, basil, red and green onions | citrus dressing

Wraps

White Truffle Chicken Salad

island tomatoes | grana padano cheese | 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 Wrap lettuce | tomato | provolone | avocado aioli | wheat tortilla

Sandwiches

Pastrami

swiss cheese | red onion | butter lettuce | deli mustard | marble rye bread

Roast Beef

arugula | caramelized onion | blue cheese aioli | hoagie

Black Forest Ham

aged cheddar | 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, Meringue

Coconut Rice Pudding

\$73 per person

3 salads | 3 sandwiches or wraps | 2 sweets

 Vegan

 Vegetarian

 No added gluten

Italian Buffet

Minimum 30 guests, up to 120 minutes of service. \$12 per guest surcharge for less than 30 guests.

Salads and Soup

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

Ahi Nicoise Salad

seared Hawaiian ahi tuna | Ho Farm tomatoes | kalamata olives | shaved red onion | haricot verts | hard cooked egg | bliss potato | cucumbers | sherry vinaigrette

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 butter | tomato and caper relish | parsley

Pasta Station

select one: linguini | penne marinara | pesto cream sauce | shredded parmesan | crushed red peppers

select one: meatballs | roasted Ali'i mushrooms | grilled chicken

Sides

Grilled Long Eggplant with Stewed Tomatoes

Italian Squashes, Asparagus, Gremolata

Wild Rice Pilaf

Sweets




Kona Coffee Tiramisu

Classic Italian Cannoli, Dried Fruit, Mascarpone Filling

\$86 per person

Enhancement

Jumbo Cheese Ravioli
+\$5 per person

-  Vegan
-  Vegetarian
-  No added gluten

Hola Meets Aloha Buffet

Minimum 30 guests, up to 120 minutes of service.
\$12 per guest surcharge for less than 30 guests.

Salads

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 | green olives

Warm Corn Tortillas

Sides

Tejano Beans

Spanish Rice

Sweets

Tres Leches Cake

Orange Flan

\$82 per person

 Vegan

 Vegetarian

 No added gluten

Pacific Inspired Buffet

Minimum 30 guests, up to 120 minutes of service. \$12 per guest surcharge for less than 30 guests.

Salads and Soups

Soba Noodle Salad 🌱

shredded carrots | sweet red bell pepper | edamame | red cabbage | scallions | sesame seeds | sweet soy dressing

Chopped Thai Salad 🌱🌱

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

Mandarin Chicken Salad

won bok | mandarin oranges | shredded carrots | snow peas | wonton crisps | green onions | sesame ginger vinaigrette

Green Papaya Salad and Romaine Salad 🌱🌱

Ho Farm tomatoes | red bell pepper | cucumber | carrots, basil | lime | sweet chili vinaigrette

Chopped Oriental Vegetable Salad 🌱🌱

cabbage | carrots | cucumbers | broccoli | bean sprout | snow peas | green onions | baby corn | Ho Farm Tomatoes | sesame dressing

Watercress, Tofu and Kimchee Salad 🌱🌱

Miso Soup with Wakame

Island Fish Sabao Soup

Mains

Lecheon Kawali 🌱

crispy fried pork belly | island tomatoes | Ewa sweet onions | sweet vinegar

Chicken Adobo 🌱

stewed chicken thighs | scallions | shoyu glaze

Beef Short Rib Kalbi 🌱

marinated and grilled short rib | sweet soy | green onions

Beef Pepper-Steak and Broccoli 🌱

green and red bell peppers | black pepper sauce

Macadamia Nut and Pineapple Chicken 🌱

sweet peppers | Ewa onions | scallions

Chicken Pad Thai (or sub tofu) 🌱

rice noodles | bean sprouts | peanut sauce | cilantro | lime juice

Roast Pork Yakisoba

wheat noodles | sweet onions | cabbage | carrots | tangy and sweet soy sauce

Sides

Steamed White or Brown Rice 🌱🌱

Lemongrass Jasmine Rice 🌱🌱

Pineapple Fried Rice 🌱

Wok Charred Market Vegetables 🌱🌱

Seasonal Garlic Asian Greens 🌱🌱

Braised Hasu, Burrdock, and Carrots Nishime 🌱🌱

Honey and Soy Roasted Potatoes 🌱🌱

Sweets

Mango Sticky Rice Pudding 🌱🌱

Coconut Butter Mochi 🌱🌱

Matcha Cheesecake 🌱

Chocolate and Sake Ganache Tartelette 🌱

Leche Flan 🌱🌱

\$72 per person

2 salad | 1 soup | 2 mains | 2 sides | 2 desserts

\$79 per person

3 salad | 1 soup | 3 mains | 3 sides | 3 desserts

🌱 Vegan

🌿 Vegetarian

🌱 No added gluten

LUNCH MENUS

Plated Lunch

Minimum 25 guests, up to 90 minutes of service. Select 1 salad or soup | 1 main | 1 dessert.

Lunch includes: rolls | butter | Hawaiian Blend coffees | herbal teas

Salads

Mari's Garden Mix Greens

watermelon radish | shaved carrots | cucumber | basil and lilikoi vinaigrette

Ho Farm Tomato and Watermelon Salad

feta | arugula | red radish | aged balsamic glaze

Local Harvest Salad

hearts of 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

Carrot Ginger Soup

Kahuku Corn and Coconut Chowder

Kabocha Pumpkin Soup

Roasted Tomato Bisque

Mauka-Makai Region Mains

Grilled Chicken Breast and Panko Crusted Island Catch

yukon gold potato puree | roasted market vegetables | sherry veloute | chimichurri

\$72 per person

Braised Short Ribs and Mac Nut 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 veloute

\$67 per person

Herb Marinated and Grilled Sirloin Steak

creamy polenta | pickled Ewa sweet onions | market vegetables | 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 butter

\$67 per person

Kula Region Mains

Soy Ginger Glazed Tofu

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

Braised Green Lentils

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

Smoked and Roasted Cauliflower Steak

braised black eyed peas | charred tomato | kale

 Vegan

 Vegetarian

 No added gluten

Plated

Lunch (cont.)

Minimum 25 guests, up to 90 minutes of service.

Select: 1 salad or soup | 1 main | 1 dessert.

Lunch includes: rolls | butter | Hawaiian Blend coffees
| herbal teas

Makai Region Mains

Ginger Steamed Mahi Mahi

choi sum | shiitake mushroom | lemongrass-scented rice | yuzu soy glaze

\$70 per person

Seared Hawaiian Opah

Molokai mashed potato | fresh seasonal vegetables | coconut curry sauce

\$70 per person

Roasted Kona Kampachi

kale and ancient grain medley | seasonal vegetables | ginger scallion relish | dashi soy gel

\$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

salted whipped cream | caramel sauce | chocolate streusel

Chocolate Raspberry Sacher

raspberry coulis | Waialua chocolate ganache

 Vegan

 Vegetarian

 No added gluten

Receptions By the Dozen

Recommended quantities

30-Minute Reception: Select 4-6

45-Minute Reception: Select 6-8

60-Minute Reception: Select 8-10

Cold Bites

Mauka - The Mountains \$105 per item, per dozen

- **Beef Tenderloin Tataki**
blue cheese | pickled red onions | garlic crostini
- **Truffle Chicken Salad**
tomato | crostini
- **Prosciutto Wrapped Pineapple Skewer** 🍷
- **Wasabi Deviled Egg** 🍷
tobiko | jalapeño

Kula - Open Meadows \$92 per item, per dozen

- **Balsamic Watermelon and Goat Cheese** 🍷🍷
- **Triple Cream Brie** 🍷
berries and truffle honey | crostini
- **Sundried Tomato Hummus** 🍷
pita crisp
- **Baba Ghanoush** 🍷
kalamata olives | feta | crostini
- **Stuffed Inari Aburage Summer Roll** 🍷🍷
lime sweet chili

Makai - The Sea \$105 per item, per dozen

- **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 Tataki**
kalamata olives | garlic aioli | crostini

Hot Bites

Mauka - The Mountains \$105 per item, per dozen

- **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**

Kula - Open Meadows \$92 per item, per dozen

- **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

Makai - The Sea \$105 per item, per dozen

- **Petite Crab Cake**
pineapple chutney
- **Coconut Shrimp**
Kau orange marmalade
- **Fire Cracker Shrimp Lumpia**
dynamite sauce
- **Citrus-Cilantro Bacon Wrapped Scallop** 🍷
sriracha aioli

🍷 Vegan

🍃 Vegetarian

🍷 No added gluten

Chef's Small Bites Collection

Displayed, minimum 50 guests, up to 120 minutes of service.

Caesar Salad Shaker

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

Seasonal Sliced Fruits

Farmer's Market Crudité

two assorted dips

Sun Dried Tomato Brushed Chicken Skewers

over stewed green lentils

Sugar Cane 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 Tart

Island Crème Brûlée

\$127 per person, 2 hour service

 Vegan

 Vegetarian

 No added gluten

Receptions

Displayed

Minimum 50 guests, up to 120 minutes of service.

Chilled Displays 🌿

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** (3oz.)

\$25 per person 🌿

• **Sashimi**

(1.5 oz. sashimi per person)

ahi | king salmon | hamachi |

tako | gluten free shoyu | wasabi

| pickled ginger

\$42 per person

• **Kona Kampachi Tataki** (3 oz.) 🌿

ginger scallion relish | yuzu | soy

\$20 per person

• **Kona Abalone Poke** (3 oz.) 🌿

\$30 per person

Artisan Cheese and

Charcuterie 🌿

crackers | lavosh | crostini | grain mustards | pickles | olives | nuts | dried fruits | local honey | fresh berries

\$30 per person

Chef's Cheese Board 🌿

sharp cheddar | brie | gourmet

blue | chevre | Boursin cheese |

dried fruit | nuts | baguette |

crostini | lavosh

\$24 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

\$16 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

\$11 per person

Farmers Market 🌿🌿

island grown vegetables |

hummus | Paniolo ranch |

creamy lilikoi

\$18 per person

Mediterranean Mezze

Display 🌿

flat bread | 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 siu bao | shrimp

shumai | pork pot sticker |

soy mustard | sambal | ginger

onion sauce

\$23 per person

"Satay" 🌿

(3 skewers per person)

chicken skewer, peanut

sauce | sugar cane shrimp

skewer, coconut curry sauce

| beef skewer, hoisin Thai chili

sauce | vegetable fried rice

\$38 per person

Sweets

Anuenue Shaved Ice 🌿

Maximum 200 guests (12 oz.)

select 3 flavors: yuzu citrus |

strawberry | blueberry |

banana | pineapple |

watermelon | mango | vanilla

| tangerine | melona

\$21 per person

Malasada 🌿

coconut custard | lilikoi curd |

Nutella

\$20 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

🌿 Vegan

🌿 Vegetarian

🌿 No added gluten

Honolulu by Night

Action Stations

Minimum 50 guests, up to 120 minutes of service. Chef included. Can be indoor or outdoor with modifications.

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

\$46 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

\$39 per person (3 prawns per person)

Kahuku Garlic Shrimp 🌶️

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

\$39 per person (3 shrimp per person)

Korean BBQ

Beef Short Rib Kalbi 🌶️

Spicy Pork Loin Bulgogi

Kochujang Shrimp Skewers

Jasmine Rice 🌿🌶️

Watercress and Kim Chee Salad 🌿🌶️

\$64 per person (3 oz. BBQ per person)

Sun Noodle Ramen Station

wheat soba noodles

toppings: Ajitsuke eggs | braised pork belly | kamaboko | wakame | bean sprouts | negi | crispy fried garlic | chili oil

broths: tonkatsu | red miso | shoyu

\$33 per person (3 oz. per person)

🌿 Vegan

🌶️ No added gluten

Honolulu by Night

Carving Stations

Minimum 50 guests, up to 120 minutes of service.
Chef included. Based on 3 oz. serving per guest.

Kiawe Smoked Tomahawk Ribeye

herbed butter | Maui onion demi-glace | horseradish cream
\$46 per person

Prime Rib of Beef

au jus | horseradish cream | sweet roll
\$38 per person

Kiawe Smoked Brisket

lilikoi BBQ | pineapple slaw | taro roll
\$32 per person

Banana Leaf Wrapped Hawaiian Opah Belly

lemongrass red curry | pineapple salsa
\$35 per person

Citrus Brined Roasted Whole Turkey

cranberry chutney | honey mustard sauce | whole wheat rolls
\$29 per person

Smoked Dorok Rack of Pork

lilikoi BBQ | Fuji apple chutney
\$29 per person

Whole Roasted Pig (minimum 100 guests, 3 week lead time)

hoisin | hot mustard sauce | cilantro | steamed rice buns
\$32 per person

Honolulu by Night

Signature Ensembles

Minimum of 50 guests, up to 120 minutes of service. Chef included. Based on 3 oz. serving per guest.

Brazilian BBQ

Beef Sirloin Picanha 🍷

Local Pork Tenderloin Churrasco 🍷

Seafood Moqueca 🍷

Beans Feijoada 🍷

Brazilian White Rice 🌿 🍷

\$64 per person

Honolulu Chinatown

Mini Char Siu Bao, Shrimp Har Gaw, and Chicken 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

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, 1 chef per 150 guests, additional chefs subject to fees

Hola Meets Aloha

build 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

Lanikai Beach Seafood Boil

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

\$66 per person

🌿 Vegetarian

🍷 No added gluten

Chef Individual Plate

Individually plated and served mini entrees prepared by our village chefs

25 - 200 guests
Select up to 2 dishes

Da Braddah's Loco Moco

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

\$24 per person

Auction Block Fish Tostada

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

\$24 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

Roasted Kona Kampachi

coconut forbidden rice | garlic charred Asian greens | tomato shiso relish | miso shoyu gastrique

\$31 per person

BYO

Dinner Buffet

Minimum 30 guests, up to 120 minutes of service. \$15 per guest surcharge for less than 30 guests.

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

Pineapple 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 Baked Opah 🌱

coconut red curry | pineapple lemongrass salsa

Sides

Herbed Baby Potatoes, Hawaiian Salt 🌿🌱

Garlic Mashed Potatoes 🌿🌱

Vegetable Yakisoba

Garlic Fried Rice 🌿🌱

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 🌿

\$136 per person

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

\$121 per person

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

🌿 Vegan

🌿 Vegetarian

🌱 No added gluten

DINNER BUFFET

Village Luau Buffet

Minimum 30 guests, up to 120 minutes of service. \$15 per guest surcharge for less than 30 guests.

Island Farmers Tossed Green Salad

lilikoi dressing | Maui onion vinaigrette

Pipikaula Potato Salad

papaya seeds | green onion

Lomi-Lomi Salmon

Au and Ahi Poke

Fresh Island Fruit

Sweet Bread Rolls

Seared Hawaiian Opah

coconut red curry | pineapple relish

Huli-Huli Chicken

shoyu huli sauce | sesame seeds | green onion

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 Float

\$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, up to 120 minutes of service. \$15 per guest surcharge for less than 30 guests.

Romaine and Kale Caesar Salad

parmesan, herb croutons, anchovy parmesan dressing

Corn Bread Muffins and Honey Butter

Kama'aina Potato Salad

Ho Farm Tomato Caprese

Au and Ahi Poke

Futomaki Sushi

Grilled Island Catch

charred lemon butter | 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

\$118 per person

🌿 Vegan

🌿 Vegetarian

🌿 No added gluten

Smoking It Up! Buffet

Outdoors only

Minimum 200 Guests, up to 120 minutes of service. Chef included. \$15 per guest surcharge for less than 200 guests.

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 Spare 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 

\$195 per person

 Vegan

 Vegetarian

 No added gluten

DINNER MENUS

Taste of the Hawaiian Islands Buffet

Outdoors Only

Minimum 200 guests, up to 120 minutes of service. \$15 per guest surcharge for less than 200 guests.

Sushi Display

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

Island 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 Petite Shrimp Poke gochujang kimchi sauce | red onion | sesame oil | Japanese cucumber

Banana Roasted Hawaiian Opah Belly pineapple salsa

From the 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

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

Whole Roasted Pua'a (Pig)

Big Island honey mustard sauce | plum sauce | taro bun

Kiawe Smoked Kauai Chicken

guava BBQ | Hawaiian sweet roll

Alae Salt Crusted Tomahawk Ribeye

Maui onion demi | roasted potatoes | horseradish cream

The Hibachi Station

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

Sun Noodle Saimin Station

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

Steamed White Rice

Wok Charred Market Vegetables

Sweets

Anuenue Shave 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

 Vegan

 Vegetarian

 No added gluten

Plated Dinners

Minimum 30 guests, up to 120 minutes of service.
Select: 1 salad or soup | 1 entrée | 1 dessert

Salads

Arugula Salad 🌿🌱
strawberries | watermelon radish | feta | citrus champagne dressing

Manoa Butter Lettuce 🌿🌱
grilled artichoke | kalamata olives | confit tomatoes | Puna goat cheese | herb vinaigrette

Hirabara Farm Romaine Caesar Salad
Ho Farms tomatoes | shaved parmesan | kale pesto | garlic

Kawamata Farm Heirloom Tomatoes 🌿🌱
slivered Maui onions | frisee | baby kale | balsamic vinaigrette

Wild Harvest Arugula and Beet Salad 🌿🌱
bocconcini mozzarella | baby heirloom tomatoes | cucumber | orange basil vinaigrette

Soups

Cream of Hamakua Mushroom Soup 🌿
garlic croutons

Kabocha Pumpkin Bisque
applewood smoked bacon | chives

Fire Roasted Tomato Bisque 🌿
mozzarella | kale pesto | garlic croutons

Kona Lobster Bisque
creme fraiche | fennel fronds +3

Cold Appetizers

Seared Sesame Crusted Ahi Tataki 🌿
Kahuku sea asparagus | marinated tomatoes | hearts of palm | black sesame puree
\$29 per person

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

King Salmon Crudo
English pea salad | white truffle essence | gran padano | black lime | evoo
\$35 per person

Chilled Keahole Lobster
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

Potato Gnocchi and Bay Scallops Carbonara
applewood smoked bacon | English peas | parmesan
\$22 per person

Intermezzo 🌿🌱
select one: **Mango Sorbet | Pineapple Sorbet**
\$10 per person

Perfect Pairs 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
spinach luau risotto | Ho Farms tomatoes | bordelaise and Hawaiian vanilla butter sauce
\$139 per person

Seared Beef Tenderloin and Garlic Tiger Prawn
kabocha and potato puree | fresh seasonal vegetables | thyme demi-glace | chardonnay butter
\$121 per person

Sake Braised Short Ribs and Grilled Mahi Mahi
charred green onion | mashed potatoes | seasonal vegetables | ginger demi-glace | yuzu butter
\$105 per person

Grilled Chicken and Seared Island Catch
spinach Israeli couscous | roasted tomatoes | seasonal vegetables | sherry veloute and pesto cream
\$95 per person

🌿 Vegan
🌱 Vegetarian
🌿 No added gluten

Plated

Dinners (cont.)

From the Land 🌱

Kona Coffee Dusted Beef Tenderloin (6 oz.)

roasted garlic whipped potato | Hamakua mushrooms | Waialua asparagus | baby carrots | thyme demi

\$109 per person

Herb Marinated New York Steak (10 oz.)

horseradish whipped potatoes | roasted fresh seasonal vegetables | brandy peppercorn sauce

\$109 per person

Lemon Thyme Roasted Chicken Breast

smoked cheddar 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

Grilled Australian Lamb Chops English pea

risotto | roasted asparagus | baby carrots | dijon mustard demi

\$125 per person

From the Sea

Macadamia Crusted Mahi Mahi 🌱

bamboo infused rice | baby bok choy | long beans | chili oil | mango butter

\$95 per person

Miso Glazed King Salmon 🌱

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 Waialua 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

Braised Green Lentils ♻️ 🌱

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

Smoked and Roasted Cauliflower Steak ♻️ 🌱

braised black eyed peas | charred tomato | kale

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

♻️ Vegan

🌱 Vegetarian

🌱 No added gluten

Dinner Family Style

Tables of 10 guests

Hawaiian Luau

At the Table

Island greens | papaya seed dressing | sliced seasonal fruits | lomi-lomi salmon | smoked local blue marlin | poi to taste | grilled 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 | toasted sesame seeds
- **Creamed Spinach** 🌱
- **Steamed White Rice** 🌱🌱

Sweets

Whole Guava Coconut Mousse Cake 🌱

\$954 per table of 10

BBQ

At the Table

- **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

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

Sweets

Strawberry Shortcake 🌱

\$963 per table of 10

Classic Americana

At the Table

- **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

Served Family Style

- **Seared Beef Sirloin** 🌱
creamy green peppercorn sauce
- **Lemon, Garlic and Herb Roasted Chicken** 🌱
fingerling potatoes | natural jus
- **Roasted Atlantic Salmon** 🌱
lemon caper butter
- **Herbed Rice Pilaf** 🌱🌱
- **Sautéed Green Beans**
sliced almonds 🌱🌱

Sweets


Wailua Chocolate Mousse Cake 🌱🌱


\$959 per table of 10


- 🌱 Vegan
- 🌱 Vegetarian
- 🌱 No added gluten

After Hours Menu

Served after 9pm.
Minimum 30 guests, up to 120 minutes of service.
3oz serving per person unless otherwise indicated.

BYO Nacho Bar 
corn tortilla chips | salsa | cheese sauce |
sour cream | pickled jalapeños
\$22 per person
add chili **+\$5 per person**
sub tater tots for tortilla chips


Tortilla Chips and Salsa 
\$12 per person
add warm queso fundido with chorizo
+\$7 per person

Maui Potato Chips and Dip 
French onion dip | spinach and artichoke |
smoked ahi dip
\$15 per person

Popcorn  
\$15 per person

Chilled Edamame with Sea Salt  
\$55 per bowl (15 people)
make it garlic chili **+\$15 per bowl**

BYO Taco Bar
choose 1: shredded chicken tinga | ground
beef | kalua pork shredded lettuce | cheddar
cheese | salsa | sour cream | diced onions |
pickled jalapeños flour or corn tortillas
\$28 per person

Breaded Chicken Wings 
buffalo sauce | ranch dressing
\$25 per person (6 wings per person)

Sheet Pan Pizza
choose 1: pepperoni | cheese | veggie
\$22 per person (3 pieces per person)

Chicken Karaage
\$24 per person (5 pieces per person)

Vegetable Yakisoba
\$22 per person




Cheeseburger Sliders
\$30 per person (3 sliders per person)

Cheese Quesadillas
guacamole | sour cream
\$27 per person (3 pieces per person)

Cheese and Pepperoni Tornado
\$22 per person (3 pieces per person)

Spring Rolls
sweet chili sauce
\$30 per person (4 pieces per person)

Crispy Pork Potstickers
yuzu soy dipping sauce
\$35 per person (4 pieces per person)

-  Vegan
-  Vegetarian
-  No added gluten

BEVERAGE MENUS

Bar

Experiences

Made in Hawaii Bar

Selection of locally produced spirits and microbrews.

Local Spirits: Ocean Vodka | Fid Street Gin | Old Lahaina Silver | Koloa Dark Rum | Kapena Li Hing Tequila | Kapahi Bourbon | Paniolo Whiskey

\$17 per drink

Craft Beers: Waikiki Brewing Co. Han Hou Hefe | Honolulu Beerworks Kewalo's Cream Ale | Maui Brewing Co. Big Swell IPA

\$12 per drink

Wine: Wente Chardonnay | Cabernet Sauvignon

\$14 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

\$17 per drink

Wine: Wente Chardonnay | Cabernet Sauvignon

\$15 per drink

Corona Extra | Stella Artois | Kona "Longboard" Lager | Kona "Big Wave" Golden Ale | Blue Moon | Heineken 0.0

\$11 per drink

Budweiser | Bud Light | Miller Lite

\$10 per drink

Coke | Diet Coke | Sprite | Ginger Ale | Mineral Water | Juice

\$7 per drink

Enhance Bar

Absolute Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Bourbon | Jim Beam Whiskey | Dewar's 12-Year Scotch Whisky

\$16 per drink

Wine: Columbia Crest Grand Estates Chardonnay | Cabernet Sauvignon

\$13 per drink

Corona Extra | Stella Artois | Kona "Longboard" Lager | Kona "Big Wave" Golden Ale | Blue Moon | Heineken 0.0

\$11 per drink

Budweiser | Bud Light | Miller Lite

\$10 per drink

Coke | Diet Coke | Sprite | Ginger Ale | Mineral Water | Juice

\$7 per drink

BEVERAGE MENUS

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

\$16 per drink

Piña Colada | Chi Chi

gold rum | pineapple | cream of coconut

\$16 per drink

Kauai Libre

Koloa spiced rum | ginger liqueur | cola | ginger ale

\$17 per drink

South Swell Sangria

pineapple rum | orange liqueur | stonefruit puree | pineapple | orange | choose white, sparkling, or red wine

\$250 per gallon

Vodka Inspired

Blue Hawaii

vodka | blue curacao | sweet and sour

\$16 per drink

Maui Mule

Ocean vodka | fresh pineapple | fresh lime | ginger beer

\$17 per drink

Coconut Vojito

Absolut vodka | Kalani coconut liqueur | fresh mint | coconut water | fresh lime | soda water

\$17 per drink

Pikake Tea

vodka | peach simple syrup | fresh lemon | jasmine scented tea

\$17 per drink

Tequila Inspired

Village Margarita

Sauza tequila | watermelon | sweet and sour | lime

\$17 per drink

Paloma

Patron reposado tequila | Patron citronge orange liqueur | grapefruit | simple syrup | sparkling wine

\$17 per drink

Whiskey Inspired

Green Tea Highball

Suntory Toki whiskey | green tea | soda water

\$17 per drink

Hawaiian Gentleman

Paniolo whiskey | passion fruit | fresh sour | chocolate bitters

\$17 per drink

No Alcohol, Full Flavor Inspired

\$12 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
\$160 per bottle

Chandon Brut Classic
apple | pear | citrus
\$120 per bottle

**Riondo Spumante D.O.C.,
Ventano, Italy**
apple | acacia blossom | delicate
\$70 per bottle

Chardonnay

**Wente, Morning Fog,
Livermore Valley** melon |
vanilla | toasty oak | citrus
\$76 per bottle

**Sonoma-Cutrer, Russian River
Ranches, CA**
lime zest | hazelnut | oak spice
\$80 per bottle

Decoy by Duckhorn, CA
green apple | white peach |
honeysuckle | cinnamon
\$84 per bottle

Sauvignon Blanc

Wairau River, Marlborough, NZ
floral notes | passion fruit |
delicate citrus
\$80 per bottle

Pinot Grigio

**Terlato Family, Colli Orientali
del Friuli**
elegant | peach | pear | floral |
medium-bodied
\$82 per bottle

Cabernet Sauvignon

Daou, Paso Robles, CA
black raspberry |
pomegranate | fig |
cranberry
\$95 per bottle

Wente, Southern Hills
ripe black cherry | dark
plum | hint of coffee and
spice
\$76 per bottle

H3, Washington
\$54 per bottle

Pinot Noir

**Davis Bynum, Russian
River Valley, CA**
espresso bean | mocha |
ripe red berry medley
\$95 per bottle

Red Varietal Blend

**Murrieta's Well 'The Spur',
Livermore Valley, CA**
black cherry | black berry |
baking spices
\$70 per bottle

The Prisoner, Napa
bing cherry | dark
chocolate | clove | roasted
fig | full-bodied
\$96 per bottle

Rosé

**Fleur de Mer, Cotes de
Provence**
white peach | mango |
white cherry
\$75 per bottle

Important Things to Know

1. Taxes and Service Charge

All food & beverage and audiovisual orders are subject to:

Indoor events: 26% taxable service charge & 4.712% excise tax

Outdoor events: 28% taxable service charge & 4.712% excise tax

Service charge includes 19.80% gratuity paid directly to food servers,

bartenders, bus persons, banquet management engaged in the event.

Remaining 6.20% (8.20% outdoor events) pays 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: 26% taxable service charge & 4.712% excise tax.

Service charge includes 5% gratuity directly paid to banquet set up team. Remaining

21% (23% outdoors) pays for costs or expenses other than wages and tips of

employees and is applied to Hotel administration costs.

2. Expected Attendance and Final Guarantees

Expected attendance (EXP) per event is due 14 business days prior to the event. The EXP may increase or decrease up to 10% at the final

guarantee (GTD) due date 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 guest

multiplied by the number of attendees reduced in excess. If the 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 are due to Event Services by 12:00pm HST time 3 business

days prior to the event. Final guarantees for events on Monday, Tuesday or Wednesday are due the

previous Friday by 12:00 pm. Should a final guarantee not be received by the due date, the EXP

on the event order will be considered the final guarantee. You will be charged for the GTD or the

number in attendance, whichever is greater. If the GTD increases by more than 3% within three 3

business days prior to the event, the Hotel reserves the right to charge a 15% surcharge on menu price

due to increased costs incurred. Additionally, the contracted menu items may be not be available for

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

3. Pop Up Fees

The hotel reserves the right to add a \$500.00 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

Additional Staffing Facility Charge: \$300.00 per staff member. \$50 service charge to wait staff, \$250 to hotel administration cost.

Bar Staffing Facility Charge: \$285.00 per bartender, up to 2 hours. \$35 service charge to bartenders, \$250 to hotel administration cost.

Additional Bar Staffing Facility Charge: \$100 per bar, per hour

Cash Bar Facility Charge: \$300 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

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, Internet and Rigging ENCORE, is the hotel's on-site audiovisual company that offers state-of-the-art equipment, available on a rental basis.

IMPORTANT THINGS TO KNOW

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 10:00pm. A weather back up is required.

9. Shipping and Packages

Shipments are handled by Aloha Business Center and can be received up to (3) business days prior to the event. Each item should include the following:
Company Name/Organization
Guest Name
Guest Mobile Number
Event Date

Phone: 808-853-3125

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 function space and all personal property left in the function 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 function 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.



Hilton

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