



HAWAII™

CONVENTION CENTER

Where Business and Aloha Meet

CATERING MENU

2025



OUR CATERING TEAM

At the Hawai'i Convention Center's 20,000 sq. ft. kitchen, the catering team produces dishes to keep guests in a Hawaii state-of-mind, delighting taste buds and intriguing the imagination.

Under Executive Chef Brooke Tadena, the catering team works to bring fresh, modern dishes to life, customizing menus to elevate each event.

From locally sourced menus to specially developed signature cocktails, food and beverage offerings are a seamless reflection of each meeting and event.

Click [HERE](#) to meet our Catering Team

For inquiries, please email HCC@levyrestaurants.com



Executive Chef Brooke Tadena



Click [HERE](#) to watch our video!



LEGEND

 Vegetarian

 Avoiding Gluten*

 Vegan

 Dairy Free

**Please note: HCC Kitchen is not allergen free. Cross contamination may occur.*



Breakfast

CONTINENTAL BREAKFAST

Includes Coffee, Decaf and Herbal Teas

Helumoa

Fresh Baked Pastries with Butter and Preserves, Seasonal Cubed Fruit

35 per person

Kalia

Individual Boxed Cereals, Milk, Assorted Bagels and Muffins with Assorted Cream Cheese, Butter, and Preserves, Seasonal Cubed Fruit

40 per person

Waikīkī

Hard Boiled Eggs, Assorted Bagels, Seasonal Cream Cheese Spreads, Fresh Baked Pastries, Muffins, Butter and Preserves, Plain and Flavored Yogurt, Granola, Seasonal Cubed Fruit

45 per person

BREAKFAST CHEF TABLES

Includes Seasonal Cubed Fruit, Coffee, Decaf and Herbal Teas, Oven Fresh Pastries, Butter & Preserves

All American

Scrambled Eggs  

Hawaiian Buttermilk Pancakes, Whipped Butter, Maple Syrup,
Strawberry Compote, Macadamia Nuts

Smoked Bacon  

Pork Sausage  

Hash Browns    

55 per person

Islander

Pua'a Hawaiian Benedict

(Poached Egg, Kalua Pork, Spinach, Taro Muffin, Chili Hollandaise)

Sweet Bread French Toast, Whipped Butter, Maple Syrup,

Strawberry Compote, Macadamia Nuts

Smoked Bacon  

Portuguese Sausage  

Breakfast Potatoes, Maui Onion, Bell Peppers, Parsley    

58 per person

Waikikian

Hamakua Mushroom and Spinach Crustless Quiche 

Belgian Waffles, Whipped Butter, Maple Syrup, Strawberry Compote, Macadamia Nuts

Smoked Bacon  

Kiawe Smoked Ham  

Chicken Sausage  

Vegetable Fried Rice    

Breakfast Potatoes, Maui Onion, Bell Peppers, Parsley    

65 per person

BREAKFAST ENHANCEMENTS

Hawaiian Breakfast Sandwich	10 each
Eggs, Smoked Ham, Cheddar Cheese, Roasted Garlic Aioli on Hawaiian Sweet Roll	
Avocado Toast 	10 each
Creamy Avocado on Country Loaf, Sous Vide Egg, Tomatoes, Pickled Onion and Cucumber	
Acai Bowls 	13 each
Acai Sorbet, Granola, Mango, Blueberries, Strawberries, Honey	
Healthy Wrap	10 each
Egg Whites, Spinach, Sun Dried Tomato Pesto, Feta Cheese, Chicken Sausage, Spinach Tortilla	
Hot Oatmeal Bar   	10 per person
Honey, Brown Sugar, Milk, Raisins	
Glazed Donuts	50 per dozen
Hard-Boiled Eggs 	4 per piece
BYO Yogurt Parfait Station	6 per person
Greek Yogurt, Seasonal Berries, Dried Fruit and Coconut	
Juice Station (2-hour limit)	15 per person
POG, Orange Juice, Pineapple Juice	
Omelet Station	25 per person
Eggs, Smoked Bacon, Ham, Pork Sausage, Tomatoes, Mushrooms, Bell Peppers, Spinach, Maui Onion, Cheddar and Pepper Jack Cheese <i>(Requires a Chef Attendant of \$275 for up to two hours. One Chef Attendant per 100 guests)</i>	



Breaks

BREAKS

Maximum Service Time For Breaks is 30 Minutes. Please Inform Your Catering Sales Manager If You Wish To Extend Time

Going Coconuts

Coconut Macaroons, Coconut Water, Coconut Chips

12 per person

Pineapple Pen

Li Hing Pineapple, Pineapple Juice, Pineapple Shortbread Cookies

12 per person

Mini Acai Bowls

Mango, Strawberries, Blueberries, House Made Granola, Manoa Honey

12 per person

BYO Local Trail Mix

*Dried Pineapple and Papaya, Sea Salted Pretzels, Waialua Chocolate, Coconut Chips,
Banana Chips, Cereal*

12 per person

BYO Boba Station

Warm Brown Sugar Boba, Black Tea, Matcha Latte, Ube Latte, Whipped Cream

12 per person

Homemade Popcorn with Assorted Seasoning

25 per pound

Flavors of Hawaii Dessert Board (Chef's Choice, Variety of 5)

*Guava Cake, Mango Mousse Cake, Mango Cheesecake, Waialua Estate Chocolate Cake,
Kona Coffee Tiramisu, Kula Strawberry Shortcake, Chocolate Covered Macadamia Nuts,
Matcha Panna Cotta*

1200 per 100 people minimum

A LA CARTE SNACKS

All Ala Carte Items Require a Minimum Order of One Dozen

Chips  	5 per bag
Maui Style (Onion and Regular)	
Assorted Granola Bars  	36 per dozen
Honey Oat And Peanut Butter	
Whole Fruit    	3 per piece
Bagged Popcorn  	5 per bag
Candy Bars	5 per candy bar
Home Made Cookies	55 per dozen
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Sugar Cookies	
Yoplait Yogurt 	5 each
Strawberry, Strawberry/Banana, Peach, Raspberry	
Ice Cream Novelties 	5 each
Haagen Dazs (Toffy Crunch, Chocolate, Vanilla)	
Melona (Melon, Strawberry)	

A LA CARTE BEVERAGES

International Coffee Display	110 per gallon	Open Water Aluminum Bottle	6 per bottle
<i>Regular Coffee</i>		Perrier Sparkling Water	7 per bottle
<i>Vanilla, Mocha, Caramel Syrup, Whipped Cream,</i>		Canned Soda	6 per can
<i>Chocolate Shavings, Hershey Syrup,</i>		<i>Coke, Coke Zero, Diet Coke, Sprite</i>	
<i>Honey Sticks, Lump Sugar</i>		Canned Juices	6 per can
Hawaiian Paradise Coffee	90 per gallon	<i>Guava, Lilikoi Passionfruit, Pineapple Orange</i>	
Decaffeinated Coffee	90 per gallon	Sport Drink	7 per can
Hot Water	85 per gallon	<i>Body Armor, Powerade</i>	
<i>Comes With Assorted Tea, Honey, Lemon</i>		Energy Drinks	8 per can
Iced Coffee	90 per gallon	<i>Monster</i>	
Lemonade	85 per gallon	Canned Coffee	8 per can
Iced Tea	85 per gallon	Keurig Machine Rental	250 includes 36 K Cups
Tropical Sweet Tea	85 per gallon		54 additional for 18 K cups
Flavored Water	50 per gallon		
<i>Cucumber mint</i>			
<i>Citrus</i>			
<i>Strawberry Basil</i>			

Client is responsible for ordering water bubbler and electrical power from Events Department



Bento Boxes



BENTO BOXES

Single Protein Bento Boxes

28 per box

Karaage Chicken, Tamago, Japanese Pickles, Furikake Rice 

Pork Bulgogi, Tamago, Japanese Pickles, Furikake Rice 

Miso Salmon, Tamago, Japanese Pickles, Furikake Rice 

Korean Garlic, Tamago, Japanese Pickles, Furikake Rice 

Teriyaki Chicken, Tamago, Japanese Pickles, Furikake Rice 

Deluxe Bento Boxes

36 per box

“Nihon”

Teriyaki Chicken, Miso Salmon, Mirin Soy Potato, Tamago, Japanese Pickles, Furikake Rice

“Seoul”

Garlic Chicken, Bulgogi Beef, Chap Chae, Dashi Egg, Kim Chee, Furikake Rice

“Hawaiian”

Kalua Pork, Fresh Catch with Lomi Tomato, Sweet Potato, Pickled Onion, Furikake Rice

Vegan Bento

Soy Mirin Tofu, Spicy Eggplant, Konbu Vegetables, Chap Chae, Sweet Potato, Japanese Pickles, Steamed White Rice

Premium Bento Boxes

45 per box

“Ichiban”

Shrimp Tempura, Wafu Steak, Potato Croquette, Konbu Vegetables, Sashimi, Tamago, Japanese Pickles, Furikake Rice

“Kai”

Ahi Sashimi, Kanpachi, Salmon, Shrimp, Ikura, Wasabi, Chiso, Tamago, Sushi Rice



Chef's Table

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

Sandwich Paradise

Mari's Hydro Garden Greens with Papaya Seed Dressing and Lilikoi Vinaigrette    

Ho Farms Marinated Tomato and Cucumber Salad with Sweet Land Feta Cheese and Red Onion  

Sweet Basil Pasta Salad, Olives, Peppers, Maui Onion   

Portuguese Bean Soup

Smoked Turkey, Provolone, Clover Sprouts, Tomato, Brie Cheese Spread on Mini Croissant

Smoked Ham, Aged Cheddar, Mustard Aioli, Tomatoes on Hawaiian Sweet Roll

Grilled Vegan Veggie Sandwich, Vegan Focaccia Red Bell Pepper Aioli, Clover Sprouts   

Tofu Bulgogi Lettuce Wraps, Multi Grain Rice    

Curried Chicken Salad with Raisins and Celery, Whole Wheat Roll

Pickles and Olives    

Fruit Salad    

Macadamia Nut Brownies

Warm Fuji Apple Cobbler

56 per person

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

'Ekahi Chefs Table

Hawaiian Chopped Salad - Romaine, Tomatoes, Cucumbers, Edamame, Radish, Sweet Potatoes,   

Champagne Dressing, Homestyle Ranch

Kamaaina Macaroni Potato Salad - Boiled Eggs, Shredded Carrots, Sliced Olives

Huli Huli Chicken - Smokey Soy Glaze, Bok Choi, Carrots  

Slow Roasted Pork - Honey Glazed Root Vegetables, Herb Salad  

Oven Roasted Market Vegetables    

Hapa Rice    

Dark Chocolate Cake

Coconut Haupia    

56 per person

'Elua Chefs Table

Island Mixed Greens - Tomatoes, Cucumbers, Radish, Oriental Dressing, Papaya Seed Dressing    

Kale Multi Grain Salad- Golden Raisins, Sweet Onion, Dried Fruit, Grapes, Red Wine Vinaigrette    

Slow Roasted Pork - Honey Glazed Root Vegetables, Herb Salad  

Grilled Island Catch - Mango Salsa, Ponzu Butter Sauce 

Island Succotash - Corn, Edamame, Onion, Tomatoes, Garbanzo Beans    

Vegetable Fried Rice    

Coconut Cake

Banana Bread Pudding – Vanilla Anglaise

56 per person

Prices are subject to 23% service charge and 4.712% state excise tax. Prices, service charge and tax are subject to change without prior notice

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

'Ehā Chefs Table

Chinese Chicken Salad - Won Bok, Edamame, Shiitake Mushrooms, Mandarin Oranges, Won Ton Strips, Sesame Dressing

Kamaaina Macaroni Potato Salad - Boiled Eggs, Shredded Carrots, Sliced Olives

Huli Huli Chicken - Smokey Soy Glaze, Bok Choi, Carrots  

Pulehu Beef - Hāmākua Mushrooms Sauce, Long Beans, Pickled Maui Onions  

Oven Roasted Market Vegetables    

Maui Onion Potato Gratin 

Lilikoi Cheesecake

Dark Chocolate Cake

66 per person

'Ekolu Chefs Table

Crisp Caesar Salad - Shredded Parmesan, Herb Croutons, Garlic Black Pepper Dressing

Kale Quinoa Salad - Golden Raisins, Sweet Onion, Dried Fruit, Grapes, Red Wine Vinaigrette    

Shoyu Ginger Braised Beef Short Rib - Charred Scallions, Sesame Seeds  

Grilled Island Catch - Mango Salsa, Ponzu Butter Sauce 

Island Succotash - Corn, Edamame, Onion, Tomatoes, Garbanzo Beans    

Roasted Hawaiian Sea Salt Potatoes    

Tapioca with Fresh Fruit    

Warm Apple Pie

66 per person

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

'Elima Chefs Table

Island Mixed Greens - Tomatoes, Cucumbers, Radish, Oriental Dressing, Papaya Seed Dressing    

Marinated Ho Farms Tomatoes, Sweet Onion, Cucumbers, Ogo, Edamame, Oriental Dressing    

Hong Kong Style Steamed Catch - Baby Bok Choi, Shiitake Mushrooms  

Slow Roasted Brisket - Roasted Pineapple, Peppers, Lilikoi BBQ Sauce  

Vegetable Fried Rice    

Oven Roasted Market Vegetables    

Coconut Cake

Banana Bread Pudding with Vanilla Anglaise

66 per person

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

Buddha Bowl Chef's Table

Multi Grain Rice - White Rice, Brown Rice, Black Rice, Quinoa, Lentil

Mari's Hydro Garden Greens with Papaya Seed Dressing and Lilikoi Vinaigrette

Sesame Spinach Bean Sprout Salad

Kahuku Superfood Mix- Sweet Corn, Beans, Tomato, Edamame, Kale, Sprouts, Radish, Yuzu Vinaigrette

Shiitake Mushrooms and Spinach Chap Chae Noodle Salad

Edamame Wakame Salad

Asian Pickles- Kim Chee, Takuan, Onion

Minestrone Soup

Grilled Tofu Steak with Mirin Sauce

Garlic Baby Bok Choi, Vegan Sauce

Vegetarian Oden

Spicy Wok Seared Eggplant

Coconut Tapioca with Fresh Fruits

Chocolate Pudding Cups

70 per person

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

Paniolo BBQ

Mari's Hydro Garden Greens with Papaya Seed Dressing and Lilikoi Vinaigrette    

Loaded Potato Salad

Chilled Soba Noodle Salad, Fishcake, Ham, Scallions, Egg, Wasabi Dressing

Paniolo Chili with Sour Cream and Cilantro 

Jalapeno Corn Bread

Maui Onion Roasted Potatoes    

Fire Roasted Farm Vegetables    

BBQ Seasoned Brisket with Pickled Onions  

Guava BBQ St Louis Pork Ribs  

Lemon Pepper Season Fresh Catch 

Banana Bread Pudding with Caramel Sauce

Waiialua Chocolate Mousse Cake

70 per person

CHEF'S TABLES

All Chef's Tables Accompanied by Iced Tea and Water Station

Farm to Fork

Mari's Hydro Garden Green with Papaya Seed Dressing and Lilikoi Vinaigrette    

Waialua Potato and Asparagus Salad - Mustard Red Wine Vinaigrette    

Kahuku Superfood Mix- Sweet Corn, Beans, Tomato, Edamame, Kale,    

Sprouts, Radish, Yuzu Vinaigrette

Ho Farms Marinated Tomato and Cucumber Salad with Sweet Land Feta Cheese and Red Onion   

Mari's Roasted Beets and Goat Cheese - Candied Walnuts and Pickled Red Onion   

Maui Onion Soup - Cheese Croutons

Hawaii Ranchers Grilled Sirloin with Hāmākua Mushrooms  

Searched Kona Kanpachi - Pickled Root Vegetable Salad 

Organic Jidori Chicken Breast - Baby Bok Choi and Carrots, Braised Daikon  

Aloha 'āina - Roasted Vegetable Harvest, Coconut Spinach Cream    

Waialua Estate Chocolate

Sweet Potato Tarts

Kula Strawberry Shortcake

78 per person



Plated

SALADS & SOUP

All Plated Meals Have the Choice of a Soup or Salad and Choice Of Dessert. Pricing is Based on Entrée Selection

Salad

Caesar Salad

Baby Romaine, Shaved Parmesan, Herb Crouton, Calamansi Caesar Dressing

Mari's Garden Baby Green Salad

Baby Tomatoes, Cucumbers, Dry Mango, Lilikoi Ume Dressing

Roasted Beet and Goat Cheese Salad

Arugula, Radish, Picked Onions, Red Wine Vinaigrette

Quinoa, Garbanzo Bean and Kale Salad

Roasted Kabocha Pumpkin, Edamame, Tomatoes, Dried Fruit, Grapes, Citrus Olive Oil Dressings

Soup

Tomato Basil Bisque

Sweet Corn Chowder

Cream of Hāmākua Mushroom

PLATED ENTREES

All Plated Meals Have the Choice of a Soup or Salad and Choice Of Dessert. Pricing is Based on Entrée Selection

Organic Chicken Breast

Roasted Baby Potatoes, Grill Carrots, Pineapple Chili Compote, Natural Jus
60 per person

Lemon Grass Crusted Kanpachi

Edamame, Hijiki Rice, Baby Bok Choi, Yuzu Butter Sauce
65 per person

Ginger Steamed Mahi Mahi

Baby Bok Choi, Carrots, Shiitake Mushrooms, Jasmine Rice
65 per person

Pinot Noir Braised Beef Short Rib

Creamy Yukon Mash, Asparagus, Glazed Root Vegetables
75 per person

Peppercorn NY Strip Steak

Loaded Smashed Potatoes, Garlic Green Beans
80 per person

Kiawe Smoke BBQ Brisket

Sweet Corn, Creamy Mac & Cheese, Cheddar Biscuit
75 per person

Mirin Soy Glazed Tofu

Garlic Asparagus, Jasmine Fried Rice
60 per person

Harissa Spice Cauliflower

Braised Lentils, Grape and Caper Relish
60 per person

PLATED DESSERTS

All Plated Meals Have the Choice of a Soup or Salad and Choice Of Dessert. Pricing is Based on Entrée Selection

Waialua Chocolate Cake

Berry Compote

Pineapple Carrot Cake

Cream Cheese Honey Frosting

Coconut Cake

Haupia Sauce

Kona Coffee Pot Du Cream

Cocoa Crumble, Salted Caramel, Whipped Cream

Mango Cheesecake

Mango Mint Compote

Pineapple Upside Down Cake

Kula Strawberry Coulis

FAMILY STYLE LUAU

Luau Family Style

Island Fresh Greens, Papaya Seed Dressing    

Chilled Sweet Potato, Coconut    

Lomi Salmon 

Sliced Fruit    

Maui Onion, Green Onion, Hawaiian Salt    

Au Poke, Ogo, Hawaiian Salt, Green Onions, Shoyu  

Kalua Pork  

Fresh Island Catch, Charred Lemon Sauce 

Huli Huli Chicken, Garlic Choi Sum  

Pulehu Beef, Hāmākua Mushroom Sauce  

Coconut Creamed Spinach    

Steamed White Rice    

Choose one - Coconut Cake, Guava Cake, Mango Mousse Cake, Waialua Estate Chocolate Cake

850 per round table of 8-10 guests



Reception

CHEF CARVING STATIONS

Requires A Chef Attendant of \$275 for Up to Two Hours. One Chef Attendant per 100 Guests

Tomahawk Ribeye Carving Station

Artisan Rolls Herb Butter, Maui Onion Demi, Horseradish

40 per person

Prime Rib Carving Station

Rosemary Au Jus, Creamy Horseradish, Artisan Rolls

32 per person

Whole Roasted Pig

Steamed Rice Buns, Hoisin, Shoyu Mustard Sauce, Cilantro

25 per person

Orange Rosemary Brined Turkey

Cranberry Chutney, Island Style Rolls

21 per person

Banana Leaf Wrapped Opah

Thai Red Curry, Pineapple Salsa

25 per person

Hawaiian Fish Auction Poke Station

Ogo Sea Salt, Spicy Ahi Sambal, Mayo, Green Onion, Tobiko, Tako Poke,
Shoyu, Garlic, Sesame, Scallions

32 per person

Fresh Tropical Sliced Fruit To Order

16 per person

CHEF RECEPTION STATIONS

One Station is Suggested for 100 People

Honolulu Chinatown

Mini Char Siu Bao, Shrimp Shu Mai, Chicken Potstickers,
Vegetable Chow Mein, Soy Mustard, Sambal, Ginger Onion Sauce
55 per person

Japan Sushi Station Made To Order

(Requires a Chef Attendant)

Nigiri-Maguro, Ebi, Tako, Hamachi, Tobiko, California and Spicy
Tuna Temaki Hand Rolls
65 per person

Breads and Spreads

Baguette, Crostini, Lavosh, Spanish Olives, Herb Olive Oil,
Marinated Feta, Spinach Artichoke Dip, Maui Onion Dip,
Sesame Eggplant Spread
13 per person

Artisan Cheese and Charcuterie

Cured Meats, Lavosh, Crackers, Grain Mustards, Pickles, Olives,
Dried Fruits, Nuts, Local Honey and Fresh Berries
24 per person

Chefs Selection Cheese Board

Brie, Chevre, Cheddar, Cheddar Jack, Boursin, Manchego,
Gouda, Bleu Cheese, Dried Fruit, Nuts, Baguette,
Crostini, Lavosh
18 per person

Asian Satay Station

Chicken Satay with Peanut Sauce, Pork Satay with Curry
Coconut, Beef Satay with Chili Garlic, Vegetable Fried Rice
21 per person

Mini Malasadas Dippers

Vanilla Custard, Lilikoi Curd, Nutella
25 per person

Gelato Action Cart

(Requires a Chef Attendant)

Four Seasonal Flavors
16 per person

RECEPTION HORS D'OEUVRES

Cold

Charcuterie Cones

90 per dozen

Calabrese Skewer

Tomato, Mozzarella, Sweet Basil, Balsamic

72 per dozen

Classic Shrimp Cocktail

Horseradish Cocktail Sauce, Lemon

84 per dozen

Futomaki Sushi, California, Hosomaki

90 per dozen

Ahi Poke Spoons

Avocado Crema  

84 per dozen

Prosciutto Melon Skewer

84 per dozen

Spicy Tuna on Won Ton

84 per dozen

Tofu Summer Roll

Peanut Sauce or Sweet Chili Sau    

84 per dozen

Hot

Guava BBQ Pork Slider

Pineapple Coleslaw on Sweet Roll

84 per dozen

Vegetable Spring Rolls

Sweet Chili Sauce

72 per dozen

Cauliflower Pizza Bites

Roasted Mushrooms and Goat Cheese

72 per dozen

Lemongrass Chicken Potsticker

Sweet Chili Sauce

72 per dozen

Kalua Pork Spring Roll

Pineapple Hoisin Sauce 

84 per dozen

Yakitori Chicken Skewer

84 per dozen  

Mini Crab Cakes

Mustard Aioli

86 per dozen

Coconut Shrimp

Chili Orange Jam 

86 per dozen



Bars



BARS

Hosted and Non-hosted Bar Setup Charges are \$275 per Bartender For Up to 3 Hours and \$100 per Additional Hour.

One Bartender per 100 Guests

Non-hosted Pricing Is An Additional \$1 per Drink

BEERS

Domestic Beers 8 per drink

Michelob Ultra, Miller Light, Budweiser

Import 9 per drink

Stella, Heineken, Modelo

Local Craft 10 per drink

Kona Big Wave, Kona Gold Cliff, Hiwa Coconut Porter

WINE

Sparkling Wines

Korbel 10 per glass

La Marca Prosecco 11 per glass

La Crema Rose 12 per glass

House Brand Wines 10 per glass

Woodbridge Cabernet, Woodbridge Chardonay

Premium Wine 11 per glass

Murphy Goode Cabernet, Murphy Goode Sauvignon Blanc

Super Premium 12 per glass

Silver Palm Cabernet, Kendall Jackson Chardonay

Prices are subject to 23% service charge and 4.712% state excise tax. Prices, service charge and tax are subject to change without prior notice



BARS

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One Bartender per 100 Guests

Non-hosted Pricing Is An Additional \$1 per Drink

SPIRITS

House Spirits

12 per drink

Bombay Gin, Bacardi Rum, El Tequileño Tequila, New Amsterdam Vodka, Jim Beam Bourbon, Dewars White Label Scotch Whiskey

Premium Spirits

13 per drink

Bombay Sapphire, Tito's Handmade Vodka, Captain Morgan Spiced Rum, Makers Mark Bourbon Whiskey, Hornitos Plata Tequila, Johnnie Walker Black Scotch Whiskey, Jack Daniels Whiskey

Super Premium Spirits

14 per drink

Grey Goose Vodka, Patron Silver Tequila, Hendricks Gin, Woodford Reserve Bourbon Whiskey, Kōloa Rum, Glenlivet Scotch Whiskey, Crown Royal Whiskey

Prices are subject to 23% service charge and 4.712% state excise tax. Prices, service charge and tax are subject to change without prior notice



CATERING POLICIES

GENERAL INFORMATION

Proposals, agreements and contracts regarding the use of service and facilities of HCC are subject to rules and regulations of the HCC /ASM GLOBAL / Levy Restaurants and shall include, but are not limited to, the following terms and conditions:

EXCLUSIVITY

Levy Restaurants is the exclusive provider of in-house food and beverage services at the Hawaii Convention Center

GUARANTEES

Guarantees are due 45 business days prior to the first move-in day. Guarantees given are not subject to reduction. Final guarantees for functions are due to the Catering Sales Manager by 12:00 noon (Hawai'i time) fourteen (14) business days prior to the first day of move-in. Holidays are not considered business days. For functions of 501 or more persons, final guarantees are due twenty-eight (28) business days prior to the first move-in day.. HCC will use the tentative planning number as the final guaranteed figure if a guarantee is not submitted when due.

OVERSET

Hawaii Convention Center will provide and set for 3% over the guaranteed count to a maximum of thirty (30) persons. If the actual number of guests exceeds the set figure, every effort will be made to serve the guests.

Menu substitutions will be at the discretion of HCC Food and Beverage management. Final charges will be based on the guaranteed number, or the number of meals served, whichever is greater.

KAMA'ĀINA DISCOUNT

A 10% discount is extended to qualifying local events. Proof of Hawai'i residency (valid Hawai'i State ID) is required at the time of booking.

DEPOSITS / PREPAYMENT

Full prepayment of food and beverage charges will be due to HCC thirty (30) days prior to the first day of the Move-in. Estimates will be based on menu selections, projected consumptions and anticipated attendance figures at that time.

In the event of cancellation, charges for losses sustained by HCC/Levy Restaurants will be advised and deposit funds will be retained to cover such losses.



CATERING POLICIES

ADDITIONS / INCREASES

Any increases to guarantees within 14 business days, are subject to the approval of HCC Food and Beverage Department. Any increase above the original set figure, menu additions or added functions will be subject to a 20% surcharge. The revised guarantee will not receive an overset amount: the new guarantee is the set amount.

LENGTH OF SERVICE

To ensure quality, integrity and safety of food and beverage products, food service duration is limited to a maximum of two (2) hours. At its sole discretion, HCC Food and Beverage Department reserves the right to further limit this timeframe.

PLATED MEAL SERVICE

Prices are quoted for 10 persons per table. Plated Meal service in a conference style or crescent set-up of 8 persons or less may be subject to additional labor fees.

MENU SELECTIONS

Menu selections should be made well enough in advance of your program to ensure that final approved Catering Event Contracts are returned to your Catering Sales Manager thirty (30) days prior to your program.

SERVICE FOR < 25 GUESTS

A labor / set up charge of \$150.00 will apply for all meal functions of 25 guests and under.

ROOFTOP FUNCTIONS

Rooftop functions require special permitting and must be confirmed no less than 45 days prior to the event. Additionally, rooftop functions must conclude by 9:00pm and may be limited to disposable service ware.

PRICING GUARANTEES

Pricing quoted more than 6 months prior to an event are subject to increases proportionate to meet increased cost of supplies or operation at the time of the scheduled event.

SERVICE FEE & TAX

Food and beverage charges are subject to a 23% service fee (subject to change). This service fee is not directly distributed to the wait staff as wages or gratuity. Food and beverage charges are subject to the current State of Hawai'i general excise tax. Service charge is taxable.

FLORALS, DÉCOR, ETC.

HCC is pleased to provide assistance with floral, decoration, linen, entertainment, etc. Arrangements made directly for these services will not be the responsibility of HCC staff and management.