

Wedding Menu

Min.
20

Wedding Plated Lunch or Dinner | \$210.00 Per Person

5 Courses, Intermezzo and Wedding Cake

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

First Course

Kampachi Ceviche

Second Course

Baby Romaine Wedge

Baby romaine wedge, blue cheese crumbles, crispy shallots, Applewood smoked bacon, house-made ranch

Intermezzo

Lychee Sorbet

Third Course

Grilled Petite Lobster Tail

garlic butter sauce

Fourth Course (Duet Entree)

Seared Pork Loin

Demi glace, fingerling potatoes, baby seasonal vegetables

Diver Scallops

Basil lemon butter sauce

Freshly Baked Rolls & Butter

Fifth Course (Dessert Trio)

Kona Coffee Flan

Caramel sauce

Piña Colada Crème Brûlée

Butterscotch Chocolate Trifle

Mignardises

Served in the Evening

2-Tier Wedding Cake

For Your Cake Ceremony

Customize your flavors and design—ask your Catering Manager for options



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Wedding Menu

Min.
50

Wedding Buffet | \$90.00 Per Person

4 Starters, 3 Entrees, 3 Desserts and Wedding Cake

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Starters (each additional \$4.00)

Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, mandarin orange segments, shaved Maui onions, diced granny smith apples, white balsamic vinaigrette

Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

Chinese Cold Ginger Chicken

Scallion-cilantro dressing

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Artichoke Salad

Artichoke hearts, sliced black olives, sliced grilled fennel, oregano vinaigrette

Red Skinned Potato & Macaroni Salad

Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Chilled Tofu & Blanched Watercress

Soy-ginger dressing

Spinach & Orzo with Basil Vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Included Sides

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes **OR** Au-Gratin Potatoes

Sautéed Mixed Vegetables

Entrees & Desserts

Continued on next page >>>



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4 Starters, 3 Entrees, 3 Desserts and Wedding Cake

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Entrées (each additional \$8.00)

Chinatown Steamed Catch of the Day

With soy-ginger scallions & cilantro

Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

Pan Seared Catch of the Day

Ginger-kaffir lime leaf beurre blanc, pineapple and cranberry salsa

Steamed Asian Influenced Catch

Ginger pesto, Chinese vegetables, julienne lup cheong, oyster sauce glaze

Sliced Slow Roasted Beef Striploin

Roasted shiitake mushroom sauce

Sliced Braised Beef

Red wine sauce, crispy onions

Paniolo Crusted Porkloin

Wild mushroom demi

Pork Lau Lau

House Made Kalua Pork & Cabbage

Smoked Bacon Wrapped

Roasted Porkloin

Mushroom & caramelized onion sauce

Huli Huli Style Chicken

Black mushroom ginger sauce

Grilled Soy Ginger Glazed Chicken

Sesame Chicken

Lemon sake shoyu sauce

Penne Pasta

Pesto cream sauce, grilled vegetables, roasted cherry tomatoes

Fried Tofu

Spinach, light oyster-ginger sauce

Mushroom Ravioli

Truffle-cream sauce with roasted fennel

Dessert (Choose One Option)

Selection of 3 Desserts (each additional \$5.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Seasonal Fruit Tartlettes

Chocolate Fudge & Mac Nut Brownies

Coconut Cake Bites

Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries

Milk Chocolate Mousse Shooter

Mini Pineapple Crème Brûlée

Chocolate Cake Bites

Tapioca-Haupia

Warm Butter Mochi Bites

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station (additional \$7.00)

With 10 toppings

OR

Sundae Station

With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

2-Tier Wedding Cake

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Wedding Buffet Enhancements

All items are priced per person to complement the dinner buffet. A la carte pricing will differ.

Suggested Enhancements

Chinese Style Cold Ginger Chicken \$8.00

Ginger-green onion cilantro dressing

Kalbi Beef Shortribs \$14.00

Futomaki & Inari Sushi \$10.00

Pickled ginger, wasabi, soy sauce

Assorted Nigiri & Maki Sushi \$18.00

Pickled ginger, wasabi, soy sauce

Assorted Steamed Dim Sum \$10.00

Hot mustard with soy sauce

Soup Station Enhancement*

(Choice of one)

Cream of Hamakua Mushrooms \$8.00

Truffle oil

New England Clam Chowder \$7.00

Roasted Tomato Bisque \$7.00

Loaded Potato Soup \$7.00

On side: green onions, chopped apple wood smoked bacon, shredded Vermont cheddar cheese, sour cream

Miso Soup \$5.00

Wakame, green onions, diced firm tofu

Action Stations

(Requires chef attendant, \$200/chef)

Pasta Station \$15.00

Penne pasta, linguini, cavatappi pasta, marinara, Bolognese, creamy pesto, garlic bread

Herb-Crusted Prime Rib \$18.00

Au-jus, creamed horseradish

Roasted Applewood Smoked Bacon

Wrapped Porkloin \$14.00

Port wine demi glace, pineapple relish

Baked Honey Cured Ham \$14.00

Mango chutney, dijon mustard

Slow Roasted Leg of Lamb \$18.00

Rosemary-garlic demi glace, house made mint jelly

Rack of Lamb Dijonaise \$28.00

Herbed crusted Australian rack of lamb, rosemary-garlic demi glace, house made mint jelly

Lechon \$28.00 (min. 50 paid guests)

Whole roasted pig, traditional lechon sauce, hoisin sauce, honey Dijon mustard, steamed bao buns

Live Sushi Bar \$50.00 (min. 50 paid guests)

Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll



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Reception

Hors D'oeuvres

All items are priced per piece, min. 30 pieces per order. Hand Pass incurs a \$200 labor charge.

Hot Selections

Fried Shrimp & Pork Shumai \$5.00

Hot mustard shoyu

Steamed Mini Pork Bao Bun \$5.00

Hoisin dipping sauce

Kalua Pork Quesadilla \$6.00

Guacamole, sour cream, pico de gallo, mild salsa, shredded cheddar cheese, queso fresco

Teriyaki Beef Skewers \$6.00

Toasted sesame seeds, green onions

Teriyaki Chicken Skewers \$6.00

Toasted sesame seeds, green onions

Chicken Satay \$6.00

Coconut Thai peanut sauce

Surimi Stuffed Mushroom \$6.00

Boursin cheese-Sherry wine sauce

Crab Cakes \$9.00

Lemon remoulade & chipotle aioli

Bacon Wrapped Shrimp \$10.00

Coconut Shrimp \$8.00

Sweet chili sauce, pineapple salsa

Ratatouille Stuffed Mushroom \$6.00

(Vegetarian)

Light basil tomato sauce

Vegetable Spring Rolls \$5.00

(Vegetarian)

Sweet chili dipping sauce

Samosa \$5.00 (Vegetarian)

Coconut curry dipping sauce

Vegetable Kabobs \$6.00 (Vegetarian)

Pesto marinated zucchini, cherry tomato, yellow squash, onions, bell peppers

Cold Selections

Boursin on Belgian Endive \$5.00

Candied walnut & apricot

Bruschetta \$5.00

Olive tapenade, roasted cherry tomatoes, caramelized onions, sourdough crostini

Macadamia Nut Crusted Goat Cheese \$6.00

Sourdough crostini

Jumbo Shrimp Cocktail \$8.00

Traditional cocktail sauce, lemon wedge

Shrimp Ceviche Shooter \$8.00

Chili coconut milk, lime juice, red bell peppers, Maui onion, red tobiko, cilantro

Ahi Poke Shooters \$8.00

Wasabi aioli, tobiko caviar, micro greens

Ahi Poke on Won Ton Chip \$8.00

Wasabi aioli, tobiko caviar, micro greens



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Reception

Presentation Displays

Small serves up to 25 guests | Medium serves up to 50 guests | Large serves up to 75 guests

Selections

Imported & Domestic Cheese

Small \$250.00 | Med \$400.00 | Large \$550.00

Garnished with grapes, strawberries, honey, peach bellini, candied walnuts, dried fruits, melba toast, lavosh, assortment of gourmet crackers

Charcuterie Display

Small \$350.00 | Med \$550.00 | Large \$800.00

Prosciutto, soppressata, genoa salami, whole grain mustard, caper berries, Kalamata olives, dried fruits, candied walnuts, pearl onions, sliced sourdough baguettes, bread sticks, gourmet crackers

Assortment of Maki Sushi

75 Piece Display \$400.00

California maki, futomaki, spicy tuna, California uramaki, inari

Fresh Sliced Fruit & Berry Display

Small \$200.00 | Med \$280.00 | Large \$480.00

Local pineapple, seasonal melons, watermelon, berries

Pineapple Tree

100 Skewer Display \$550.00

Fresh fruit skewers, vanilla-honey yogurt dip

Farmers Garden

Small \$200.00 | Med \$250.00 | Large \$400.00

Baby carrots, local cucumber, grape tomatoes, celery sticks, cauliflower, broccoli, ranch dipping sauce, hummus



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Chef's Action Stations

All manned stations will incur chef attendant charge of \$200.00 per chef.

Selections

Slow Roasted Herb & Hawaiian Sea Salt

Crusted Prime Rib

\$720.00 (Serves 35-40 guests)

Creamed horseradish, au-jus, taro rolls

Herb-Garlic & Sea Salt Crusted Striploin

\$650.00 (Serves 35-40 guests)

Slow roasted, grained Dijon mustard, Japanese mayonnaise, horseradish cream, sweet rolls

Smoked Bacon Wrapped Porkloin

\$450.00 (Serves 25-30 guests)

Honey Dijon mustard, mango chutney, hoisin sauce, mayonnaise, sweet rolls

Roasted Pork Belly

\$500.00 (Serves 25-30 guests)

Banana ketchup, traditional lechon sauce, spicy shoyu garlic vinegar, hoisin sauce, steamed bao buns

Whole Suckling Pig

\$1200.00 (Serves 50-60 guests)

Plum sauce, hoisin sauce, traditional lechon sauce, green onions, steamed bao buns

Hickory Smoked Bone in Ham

\$550.00 (Serves 35-40 guests)

Pineapple chutney, honey Dijon mustard, ketchup, brioche rolls

Roasted Leg of Lamb

\$580.00 (Serves 35-40 guests)

House made mint jelly, grained Dijon mustard, caramelized onions, roasted garlic aioli, naan & pita bread

Pasta Station

\$500.00 (Serves 30-35 guests)

Mushroom ravioli, pesto sauce, Hamakua mushrooms, Maui onions, cavatappi pasta, diced smoked pork belly, diced roasted bell peppers, sriracha, alfredo sauce, parsley

Live Sushi Bar

\$45.00 per person (Min. 50 guests)

Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll



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Cheers!

Bar Beverages

Please select either Standard OR Premium Bar for your event.

Bar set-up fee of \$175 + tax applies per location. Fee will be waived if minimum of \$2,000 in beverage consumption is met per bartender, per location. Based on 3 hours of continuous service. Bartender Fee of \$75 per hour, thereafter. One bartender per 150 guests. Hosted Bar: service charge + tax will be added to price noted. No Host Bar: price listed inclusive of tax only.

Standard Bar

Hosted \$9.00 per cocktail
No Host \$11.00 per cocktail

Seagram's Vodka
Rico Bay White
Rum Early Times
Bourbon
Seagram's 7
Whiskey Grant's
Scotch
Zarco Silver
Tequila Burnett
Gin

Premium Bar

Hosted \$11.00 per cocktail
No Host \$13.00 per cocktail
Ocean Vodka
Bacardi Silver Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Patron Silver Tequila
Bombay Sapphire Gin

Specialty Cocktails

Hosted \$13.00 per cocktail
No Host \$15.00 per cocktail
Mai Tai
Blue Hawaii

Wine by the Glass

Hosted \$9.00 per glass
No Host \$11.00 per glass

House white
House red

Wine by the Bottle

Sparkling Wine \$39.00
House Red or White \$32.00

Domestic Beer

Hosted \$7.00 each
No Host \$8.00 each

Bud Light
Coors Light
Michelob Ultra

Import & Craft Beer

Hosted \$8.00 each
No Host \$9.00 each
Heineken

Corona
Kona Longboard Lager

Soft Drinks & Juices

Hosted \$4.00 each
No Host \$5.00 each

Coke
Diet Coke
Sprite
Pineapple
Cranberry
Orange



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