



Banquet Menus 2018



MAUNA KEA
BEACH HOTEL

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MAUNA KEA
BEACH HOTEL

General Catering Information and Policies

Aloha! Mauna Kea Beach Hotel's professional Catering and Conference Services team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

PRICING AND GUARANTEES

Menu prices are subject to change; however, all pricing is guaranteed 60 days prior to an event. To ensure proper staffing and food preparation, event guarantees are required at least three business days prior to the function. Mauna Kea Beach Hotel is pleased to set 5% over the guarantee; however, should attendance exceed the oversight, a \$20.00 surcharge will be added to each additional meal served. Mauna Kea Resort will contract all food and beverage.

Mauna Kea Resort is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by Mauna Kea Resort must dispense alcoholic beverages served on our premises.

We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness.

OUTDOOR EVENTS

In deference to other guests, all outdoor functions must conclude by 10:00pm and amplified sound may be no more than 65 decibels. Though rare, the resort reserves the right to relocate functions in the event of inclement weather. Our outdoor venues have only decorative lighting. Additional lighting is required for all evening catered events and is available through the resort and additional charges will apply. Complex theme parties and all outdoor plated meal service are subject to additional labor and/or equipment charges.

FUNCTION SET-UP

All events will be ready fifteen minutes prior to their scheduled start time. Unless otherwise specified, dinner seating is accommodated with 66" rounds of ten.

SECURITY

Mauna Kea Beach Hotel does not assume responsibility for damage or loss of property on articles brought into the resort. Lock changes and exclusive security details can be arranged.

DÉCOR AND SIGNAGE

Decorations or displays brought into the resort must be pre-approved prior to arrival. Items may not be attached to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for all damage to hotel property as a result of such actions. Please speak with your Catering Manager for complete details.

We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas. Signage may be used in conference areas and outside of meetings and/or catered events.

SERVICE AND LABOR FEES

All food and beverage functions are subject to a mandatory 22% surcharge (Banquet Service Charge), which consists of a 16% gratuity that is pooled and distributed to the service staff as a service charge and the remaining 6% is an administrative fee that is retained entirely by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees). The Banquet Service Charge is subject to State Tax, which may change from time to time without notice. By state law sales tax is calculated on the total cost of a function, including the service charge. Chefs, attendants and carvers as required on specific menus will be charged at \$300 (plus tax) each for up to two (2) hours. Bartenders are supplied complimentary provided sales of \$400 per hour per bar are achieved. A labor fee of \$100 (plus tax) per hour per bar will be charged when revenues fail to attain this minimum. Bartenders and Cashiers are required for all "cash" bars at a charge of \$150 (plus tax), each. When less than 30 guests are in attendance at a plated meal function a \$300 (plus tax) labor fee will be assessed.

If there are any allergies to products which we should know about, please let your server know.



CONTINENTAL BREAKFAST

MAUNA KEA

Chilled Orange and Pineapple Juices

Sliced Pineapple, Papaya, Melons and Seasonal Berries

Breakfast Bakery Selections

Croissants, Chocolate Croissants, Danishes, Fruit Muffins and Cheese Squares
Sweet Butter and Fruit Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$28.00 per person

ANAEHO'OMALU

Chilled Orange and Pineapple Juices

Sliced Pineapple, Papaya, Melons and Seasonal Berries

Bowls of Strawberries with Sour Cream, Brown Sugar

Quiche Lorraine or Spinach Quiche

or

Thick French Toast with Maple Syrup and Coconut Syrup

Assorted Bagels with Whipped Cream Cheese
Onion, Raisin and Plain

Cereals with Skim and 2% Milk

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$37.00 per person



PLATED BREAKFAST

MAKALAWENA

Chilled Orange Juice

Papaya with Lime, Sliced Melon and Sweet Pineapple

Scrambled Eggs

Choice of: Country Sausage, Sliced Bacon,
Tavern Ham or Portuguese Sausage

Choice of: Breakfast Potatoes, Steamed Rice

Breakfast Bakery Selections

Croissants, Chocolate Croissants, Danishes, Fruit Muffins and Cheese Squares
Sweet Butter and Fruit Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$37.00 per person

WAIPI'O

Chilled Guava Juice

Sliced Pineapple

Mauna Kea Eggs Benedict

Poached Eggs, Canadian Bacon on English Muffins with Hollandaise
Warm Grilled Asparagus

Breakfast Potatoes

Breakfast Bakery Selections

Croissants, Chocolate Croissants, Danishes, Fruit Muffins and Cheese Squares
Sweet Butter and Fruit Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$35.00 per person



BREAKFAST BUFFET

HOLOHOKAI

Chilled Orange and Pineapple Juices

Sliced Pineapple, Papaya, Melons and Seasonal Berries

Granola and Breakfast Cereals with Whole and Skim Milk

Individual Fruit and Plain Yogurts

Scrambled Eggs

*Choice of: Sweetbread French Toast or Buttermilk,
Macadamia Nut or Blueberry Pancakes*

Warm Maple Syrup, Coconut Syrup and Whipped Butter

Two Choices of Breakfast Meats:

Country Sausage, Sliced Bacon, Tavern Ham, Chicken and Pineapple Sausage
or Portuguese Sausage

Breakfast Potatoes with Peppers and Onions or Steamed White Rice

Breakfast Bakery Selections

Croissants, Chocolate Croissants, Danishes, Fruit Muffins and Cheese Squares
with Sweet Butter and Fruit Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$43.00 per person

Price based on minimum of 30 guests and maximum service time of two hours



BREAKFAST BUFFET

LAPAKAHI

Chilled Orange and Pineapple Juices

Sliced Pineapple, Papaya, Melons
and Seasonal Berries

Granola and Breakfast Cereals with Whole and Skim Milk

Individual Fruit and Plain Yogurts

Scrambled Eggs

Choice of Two Items: Mushrooms, Green Onion, Fresh Herbs, Diced Ham, Chopped Bacon,
Grated Cheddar Cheese or Pepper Jack Cheese, Onion and Diced Tomatoes

French Toast or Fresh Waffles with Warm Maple Syrup, Coconut Syrup,
Whipped Cream and Fresh Strawberries

Two Choices of Breakfast Meats:

Country Sausage, Sliced Bacon, Tavern Ham, Pineapple Sausage
or Portuguese Sausage

Choice of: Breakfast Potatoes or Steamed White Rice

Breakfast Bakery Selections

Croissants, Chocolate Croissants, Danishes, Fruit Muffins and Cheese Squares
Sweet Butter and Fruit Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$39.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



BREAKFAST BUFFET

WAIALEA

Chilled Orange and Pineapple Juices

Sliced Pineapple, Papaya, Melons
and Seasonal Berries
Granola and Breakfast Cereals with Whole and Skim Milk

Individual Fruit and Plain Yogurts

Smoked Salmon with Traditional Garnishes
Bagels with Cream Cheese

Scrambled Eggs

Omelet Station with Accompaniments
Chef Prepared Omelets with Farm Fresh Eggs, Egg Whites or Egg Beaters,
Diced Ham, Chopped Bacon, Tomatoes, Peppers,
Onion, Cheddar and Provolone Cheese

Choice of:

Banana Macadamia Nut or Whole Wheat Pancakes or French Toast
with Warm Maple Syrup, Coconut Syrup and Whipped Butter

Two Choices of Breakfast Meats:

Link Sausage, Sliced Bacon, Tavern Ham, Pineapple Sausage
or Portuguese Sausage

Breakfast Potatoes or Steamed White Rice

Breakfast Bakery Selections
Croissants, Chocolate Croissants, Danishes, Fruit Muffins and Cheese Squares
Sweet Butter and Fruit Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas

\$43.00 per person

\$300.00 Chef Fee

Price based on minimum of 50 guests and maximum service time of two hours



BREAKFAST BUFFET

SAKURA

Chilled Orange and Pineapple Juices

Sliced Pineapple, Papaya, Melons and Seasonal Berries

Tossed Greens with a Sesame Seed Dressing

Miso Soup with Wakame and Green Onions

Pickled Vegetables

Nori

Scrambled Eggs

Broiled Fish

Sausage Links

Steamed White Rice

Banana Pancakes with Warm Maple Syrup, Coconut Syrup and Whipped Butter

Breakfast Bakery Selections
Sweet Butter and Tropical Preserves

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Green Tea

\$42.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



BRUNCH

KAHENA

Chilled Orange, Pineapple and Guava Juices

Sliced Pineapple, Papaya, Melons and Seasonal Berries

Granola and Breakfast Cereals with Whole and Skim Milk

Individual Fruit and Plain Yogurts

Smoked Salmon with Traditional Garnishes
Bagels with Cream Cheese

Mauna Kea Eggs Benedict
Poached Eggs, Smoked Chicken and Orange Hollandaise

Macadamia Nut Pancakes with Warm Maple Syrup, Coconut Syrup and Whipped Butter

Scrambled Eggs with Choice of:
Mushrooms, Green Onion, Fresh Herbs, Diced Ham, Chopped Bacon,
Grated Cheddar Cheese or Pepper Jack Cheese, Onion and Diced Tomatoes

Two Choices of Breakfast Meats:
Country Sausage, Smoked Bacon, Tavern Ham, Pineapple Sausage or Portuguese Sausage

Salad Bar
Mixed Greens, Tomatoes, Cucumber, Sprouts, Kalamata Olives, Grated Carrots,
Mushrooms, Sunflower Seeds and Croutons
with an Assortment of Dressings

Choice of Three:
Chef Carved Beef Sirloin or Farmers Bone in Ham or Leg of Lamb
Herb Roasted Free Range Marinated Chicken Breast with Pan Juices

Fresh Fish
Grilled, Pan Seared or Oriental Steamed
with Fruit Salsa or Miso Butter

Steamed Vegetables
Breakfast Potatoes or Steamed Rice

Artisan Bakery Basket, Assorted Desserts and Pastries

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee, Mauna Kea Selection of Hot Teas

\$69.00 per person / \$300.00 Chef Fee
Price based on minimum of 50 guests and maximum service time of two hours



Coffee Break a la carte

EYE OPENERS

| | |
|--|---------------------|
| Freshly Brewed Hawaiian Blend Coffee | \$88.00 per gallon |
| Freshly Brewed Hawaiian Blend Decaffeinated Coffee | \$88.00 per gallon |
| Mauna Kea Selection of Hot Teas | \$75.00 per gallon |
| Hot Chocolate | \$75.00 per gallon |
| Fresh Brewed Hawaiian Blend Macadamia Nut Coffee | \$89.00 per gallon |
| Fresh Brewed 100% Kona Coffee | \$112.00 per gallon |

REFRESHMENTS

| | |
|---|--|
| Chilled Juices Orange, Pineapple, Grapefruit, Carrot, Celery | \$89.00 per gallon (or \$24.00 per quart) |
| Chilled Juices Apple, Passion Fruit, Tomato, Cranberry | \$84.00 per gallon |
| Assorted Soft Drinks | \$ 5.00 each |
| Assorted Mineral Waters | \$ 5.50 each |
| Assorted Individual Tropical Juices and Nectars | \$ 5.00 each |
| Iced Tea | \$75.00 per gallon |
| Tropical Fruit Punch | \$75.00 per gallon |
| House-made Lemonade | \$75.00 per gallon |

BAKE SHOP TREATS

| | |
|--|-------------------|
| Breakfast Bakery Assortment Danish, Muffins, Breakfast Breads, Croissants | \$44.00 per dozen |
| Fruit Filled Danish Assorted Seasonal Flavors | \$46.00 per dozen |
| Mini-Muffins Bran, Pineapple, Macadamia Nut, Banana, Blueberry | \$42.00 per dozen |
| Breakfast Breads Banana Nut, Carrot, Zucchini, Mango | \$40.00 per dozen |
| Coffee Cakes Pineapple, or Apple Crumb, or Cinnamon Sour Cream | \$45.00 per dozen |
| Fruit Strudels Apple, or Pineapple, or Mango | \$45.00 per dozen |
| Blueberry Scones Devonshire Cream and Orange Marmalade | \$45.00 per dozen |
| Flaky Croissants | \$45.00 per dozen |
| Assorted Bagels with Cream Cheese (Toasters Provided) Plain, Onion and Raisin | \$48.00 per dozen |
| Home-style Cookies Chocolate Chip, or Peanut Butter, or Oatmeal Raisin, or Chocolate Macadamia Nut, or White Chocolate Pecan | \$45.00 per dozen |
| Brownies and Blondies Double Fudge, or Macadamia Nut, or White Chocolate Blondie | \$44.00 per dozen |
| Biscotti Coffee, or Macadamia Nut, or Pistachio | \$40.00 per dozen |
| Assorted Fruit Tartlets Lemon Meringue, Strawberry, Orange, Kiwi | \$46.00 per dozen |



Coffee Break a la carte

| | |
|---|--------------------|
| Sliced Fruits and Seasonal Berries Pineapple, Papaya and Melons | \$12.00 per person |
| Breakfast Cereal Station with Whole and Skim Milk | \$ 8.00 per person |
| Breakfast Croissants Scrambled Egg and Cheese, Ham and Cheese, Portuguese Sausage | \$69.00 per dozen |
| Assorted Finger Sandwiches Ham Salad, Egg Salad and Chicken Salad with Watercress | \$57.00 per dozen |
| Deluxe Finger Sandwiches Smoked Salmon with Cucumber, Grilled Vegetables, Onions and Cream Cheese | \$74.00 per dozen |
| Potato Chips | \$21.00 per pound |
| Tortilla Chips and Salsa | \$24.00 per pound |
| Taro Chips | \$26.00 per pound |
| Pretzels | \$20.00 per pound |
| Assorted Dry Snacks and Bar Mix | \$21.00 per pound |
| Deluxe Mixed Nuts | \$42.00 per pound |
| Dry-Roasted Macadamia Nuts | \$65.00 per pound |
| Häagen-Dazs Ice Cream | \$ 8.00 each |
| Individual Fruit and Plain Yogurts | \$ 5.00 each |
| Plain Fruit Greek Yogurt | \$ 6.00 each |
| Crunchy and Chewy Granola Bars | \$ 4.00 each |
| Seasonal Whole Fruit | \$ 5.00 each |

HOUSE-MADE DIPS

| | |
|-----------------|-------------------|
| Guacamole | \$40.00 per pound |
| Onion Dip | \$33.00 per pound |
| Bleu Cheese Dip | \$34.00 per pound |



PLATED LUNCH

MAUKA

Butter Lettuce with Tomatoes
Balsamic Vinaigrette

Seared Petite Filet Mignon and Grilled Herb Shrimp
Roasted Garlic Mash, Red Wine Demi, Meyer Lemon Butter
Grilled Asparagus

Luncheon Rolls with Sweet Butter

Chocolate Mousse
Served with a Macadamia Nut Biscotti, Roasted Bananas,
and Vanilla Whipped Cream

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$55.00 per person

Price based on minimum of 30 guests and maximum service time of two hours

'EWA

Mixed Greens with Goat Cheese Crostini,
and Papaya Seed Dressing

Sesame Crusted Chicken Breast
Thai Green Curry, Green Papaya Slaw
Jasmine Rice

Luncheon Rolls with Sweet Butter

Strawberry Shortcake
With Orange and Grand Marnier Sauce

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$41.00 per person

Prices based on minimum of 40 guests and maximum service time of two hours



PLATED LUNCH

MAKAI

Hot and Sour Seafood Soup

Grilled Catch of the Day with Ginger Buerre Blanc,
Steamed Rice, Stir Fried Vegetables

Luncheon Rolls with Sweet Butter

Flourless Chocolate Cake with Vanilla Sauce

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$42.00 per person

Price based on minimum of 30 guests and maximum service time of two hours

'OPAE KAI

Baby Romaine Caesar Salad
with Garlic Croutons and Parmesan Cheese

Wild Shrimp Scampi, Penne Pasta, Tomato
Garlic, White Wine, Fresh Basil

Luncheon Rolls with Sweet Butter

Guava Mascarpone Torte
Served with Strawberries

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$52.00 per person

Price based on minimum of 30 guests and maximum service time of two hours



EXECUTIVE LUNCH BUFFET

LUANA

Baby Greens, Tomatoes, Cucumber, Olives, Grated Carrots and Sprouts
with Assorted Dressings

Soup of the Day

Petite Rye, Sweet Roll, and Taro Rolls filled with Tuna Salad, Grilled Chicken Salad
and Shrimp Salad

Potato Chips with Salsa

Coconut Macaroons and Chocolate Chip Mac-Nut Cookies

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced tea

\$34.00 per person

Price based on minimum of 10 guests and maximum service time of two hours

HOKU

Sliced Fruits and Seasonal Berries
Pineapple, Papaya and Melons

Cheese Tortellini with Italian Vegetable Salad

Potato Macaroni Salad

Tossed Greens with Assorted Dressings

Grilled Chicken Breast with Lettuce and Tomato on a Baguette
Sliced Roast Beef and Brie on Ciabatta

Chips with Salsa

Mango Crumb Cake
Lilikoi Cheese Cake

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$42.00 per person

Price based on minimum of 10 guests and maximum service time of two hours



EXECUTIVE LUNCH BUFFET

PA'INA

Guava, Passion and Pineapple Juices

Sliced Fruits

Pineapple, Papaya and Melons

Bay Shrimp, Penne Pasta Salad

Watercress with Tomatoes, Water Chestnuts, Sesame Seed
and Soy Vinaigrette

Vegetable Crudité with Dips

Roast Beef, Smoked Turkey, Honey-Cured Ham and Salami
With Sliced Swiss, American and Cheddar Cheeses

Lettuce, Tomatoes, Kosher Pickles, Onions, Kalamata Olives, Sprouts and Pepperoncini
Mayonnaise and Dijon Mustard

Sliced Whole Wheat, Onion Kaiser Rolls and
Rustic Italian Loaves

Mango Upside Down Cake

Fudge Brownies and Blondies

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$44.00 per person

Price based on minimum of 10 guests and maximum service time of two hours



LUNCH BUFFET

KAMA'AINA

Soup of the Day

Mixed Greens, Tomato, Carrots, Cucumber and Snow Pea Sprouts
with Orange Miso Dressing, Balsamic and Fresh Herb Vinaigrette

Fernshoot Salad

Sweet Potato Salad

Somen Noodles, Soy Dressing

Sliced Hawaiian Fruit
Pineapple, Papaya and Melons

Grilled Island Fish, Tomato Kaffir Lime Relish, Lemongrass Butter Sauce

Baked Soy Ginger Marinated Chicken

Choice of :

Steamed White Rice, Brown Rice or Oven Roasted Potatoes

Fresh Vegetables of the Day

Assorted Bread Display

Our Pastry Chef's Selection of Desserts

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$46.00 per person

Price based on minimum of 30 guests and maximum service time of two hours



LUNCH BUFFET

HALE'AINA

Sliced Fruit and Seasonal Berries
Pineapple, Papaya and Melons

Romaine and Green Leaf Salad with Miso Dressing

Somen Noodle Salad

Kim Chee

Bay Shrimp Salad

Grilled Mahi Mahi with Black Bean Sauce

Shrimp Fettuccini, Alfredo Sauce

Roast Chicken with Shoyu and Ginger

Steamed Seasonal Vegetables

Choice of:
Steamed White Rice or Potatoes

French Bread and Sesame Seed Breadsticks

Crème Caramel

Pineapple Fruit Tart

Angel Food Cake

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
Mauna Kea Selection of Hot Teas and Iced Tea

\$51.00 per person

Price based on minimum of 40 guests and maximum service time of two hours



LUNCH BUFFET

PUAKO

Sliced Pineapple, Papaya, Melons and Seasonal Berries

Caesar Salad Bar with Garlic Croutons

Soup of the Day

Sashimi with Shoyu and Wasabi

Sliced Tomato, Fresh Mozzarella Platter

Grilled Shrimp Salad

Pasta Salad with Roasted Peppers, Pine Nuts and Feta Cheese

Sliced Teriyaki Boneless Short Rib

Macadamia Nut Crusted Chicken with Pineapple Curry Sauce

Choice of:

Steamed White Rice or Herb Roasted Potatoes

Vegetable Medley

Cheese Bread

Apple Cinnamon Oatmeal Crisp

Lime Tart

Strawberry Cheesecake

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas and Iced Tea

\$53.00 per person

Price based on minimum of 40 guests and maximum service time of two hours



LUNCH BUFFET

PŪLEHU SALAD

Greens, Mushroom, Sprouts, Tomatoes, Onions, Peppers, Carrots and Croutons
Papaya Seed, Herb Vinaigrette and Cabernet Dressings

Farfalle Pasta

Pineapple Cole Slaw

Potato Salad

FROM THE GRILL

(Chef to Grill @ \$300.00 plus tax, each at Outdoor Locations)

Lemon Basil Marinated Chicken Breast

Hamburgers

Fresh Catch with Tropical Salsa

All Beef Hot Dogs

Cheddar, Swiss and American Cheese
Lettuce Leaves, Sliced Tomatoes, Onions, and Kosher Pickles
Ketchup, Whole Grain Mustard, Mayonnaise and Relish

Whole Wheat Buns, Onion Kaiser Rolls and Sweet Hot Dog Buns,

Potato Chips

Cookies and Brownie

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$58.00 per person

Price based on minimum of 40 guests and maximum service time of two hours



BOX LUNCHES

Each boxed lunch is served with appropriate plastic ware, napkins and condiments and includes (1) beverage, choice of assorted soft drink or bottled water.

HOLE-IN-ONE

Smoked Turkey, Honey Cured Ham and Swiss Cheese on a Hoagie Roll
Crudité
Potato Chips
Whole Fresh Fruit
Jumbo Chocolate Macadamia Nut Cookie

\$34.00 per person

#3

Roast Herb Chicken Breast with Provolone Cheese, Pesto Sauce on a Kaiser Roll
Crudité
Pasta Salad with Julienne Vegetables
Whole Fresh Fruit
Slices of Imported Cheese and Crackers
Granola Bar

\$37.00 per person

BIRDIE

Roast Beef on a Petite Baguette
Bagel with Smoked Salmon and Cream Cheese
Crudité
Potato Chips
Whole Fresh Fruit
White Chocolate Blondie

\$39.00 per person

ACE

Vegetarian Wrap with Guacamole
Crudité
Tortilla Chips with Salsa
Whole Fresh Fruit
Oatmeal Raisin Cookie

\$37.00 per person



PLATED DINNER

Appetizer Selections

*Featuring an array of specialty appetizers for your dining pleasure.
Please add pricing below for this additional course to your dinner selection.*

Mushroom Bruschetta, Shallots, Aged Sherry, Gorgonzola
Garden Basil

\$16.00 per person

Traditional Ahi Sashimi, Wasabi, Soy Sauce, Lemon

\$22.00 per person – GF

Grilled and Chilled Shrimp Cocktail, Micro Green Salad, Spicy Cocktail Sauce

\$26.00 per person - GF

Goat Cheese Ravioli, Shimeji Mushroom, Corn,
Smoked Bacon, Edamame

\$16.00 per person

Corn Penne Pasta, Tomato Vodka, Fresh Cream
Parmesan Cheese, Fried Basil

\$16.00 per person - GF

Kalua Pork Potsticker, Asian Slaw, Curried Pineapple Vinaigrette

\$18.00 per person

Lobster Risotto, Shiitake Mushroom, Asparagus,
Lobster Jus, Tarragon

\$20.00 per person



PLATED DINNER

All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Bread Service, Choice of Dessert and Standard Beverage Service of Hawaiian Blend Regular Coffee, Hawaiian Blend Decaffeinated Coffee and Mauna Kea Selection of Hot Teas

Starter Selections...

Baby Greens, Micro Herbs, Pear Tomatoes, Balsamic Vinaigrette

\$13.00 per person

Romaine "Babies," House-made Caesar Dressing,
Grated Parmesan, Focaccia Crouton

\$15.00 per person

Tomato Salad, Shaved Onion, Buffalo Mozzarella Cheese,
Sherry Honey Vinaigrette

\$17.00 per person

Farmers Panzanella Salad, Baby Tomatoes, Arugula, Red Onion,
Herbed Croutons, Goat Cheese, Red Wine Vinaigrette

\$17.00 per person

Caramelized Onion Soup, Parmesan-Reggiano Crostini, Garden Thyme

\$16.00 per person

"Thai Style" Coconut Curry Soup, Sesame Rice Balls, Smoked Chicken, Cilantro

\$16.00 per person

Corn and Crab Chowder, Portuguese Sweetbread Croutons, Snipped Green Onion

\$16.00 per person

Potato and Leek Soup, Fried Shallots, Pancetta Crisp

\$16.00 per person

Breadfruit Vichyssoise, Breadfruit Chips, Roasted Kukui Nut Cream

\$16.00 per person

Beef Consommé, Braised Mushrooms, Baby Watercress

\$16.00 per person

Chilled Melon Soup, Cucumber-Crab Relish, Young Ginger

\$19.00 per person



PLATED DINNER

All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Bread Service, Choice of Dessert and Standard Beverage Service of Hawaiian Blend Regular Coffee, Hawaiian Blend Decaffeinated Coffee and Mauna Kea Selection of Hot Teas.

If you wish to have a Soup and Salad Course to make this a 4-Course meal, please add the prices below to the menu pricing for the additional course.

Entrée Selections...

Mahi Mahi, Sesame-Garlic Crusted, Steamed Jasmine Rice
Wok'ed Vegetables, Ginger-Lime Beurre Fondue

\$76.00 per person

Grilled Beef Filet or New York Steak, Potato Puree, Haricot Verts,
Green Peppercorn- Brandy Sauce, Onion Jam

\$80.00 per person

Roasted Free Range Chicken Breast, Prosciutto-Fontina Stuffing,
Butter Whipped Potatoes, Peas and Carrots, Natural Jus

\$76.00 per person

Pan Seared Catch, Baby Bok Choy, Griddled Rice Cake,
Avocado Salsa, Warm Lilikoi Vinaigrette

\$78.00 per person

Grilled "Farmers Market" Vegetable Stack, Portobello, Tomato,
Red Onion, Organic Eggplant, Mozzarella Cheese, Herbed Polenta, Balsamic

\$68.00 per person

Swordfish "Saltimbocca," Prosciutto, Bel Paese Cheese, Buttered Pasta,
Porcini Vinaigrette, Fried Sage

\$83.00 per person

Roasted Veal Loin and Keahole Lobster "Anna Perry-Fiske," Crisp Potato Cake, Asparagus, Twin Sauces

\$100.00 per person

Seared Ahi Filet, Wasabi Potatoes, Ali'i Mushroom, Lemongrass Jus

\$78.00 per person

Combo Entrées...

Grilled Beef Filet and Keahole Lobster, Potato Au Gratin, Asparagus,
Black Truffle Sauce, Roasted Shallot Butter

\$105.00 per person

Veal Loin and King Crab "Oskar," Potato Cannelloni, Spinach,
Cabernet Béarnaise

\$100.00 per person

Free Range Chicken Breast and Grilled Wild Shrimp, Roasted Yukon Gold Potatoes
Sautéed Squash, Tarragon-Mustard Jus

\$90.00 per person



DESSERT SELECTIONS

Young Coconut Panna Cotta, Roasted Pineapple Sauce,
Coconut Macaroon

Macadamia Nut Brulee Tart,
Mocha Custard Sauce, Seasonal Berries

Steamed Olive Oil Chocolate Cake,
Coffee Mousse, Extra Virgin Olive Oil Hawaiian Sea Salt

Cabernet Poached Pear, Lilikoi Sabayon,
Cabernet Syrup

Flourless Chocolate Cake, Milk Chocolate Sauce,
Orange Rosemary Confit

Baked Pineapple Tart
Coconut Shortbread Crust, Coconut Rum Sauce



TRIO OF DESSERTS

*Featuring an Array of our Chef's Specialty Trio of Desserts to enhance your dining pleasure.
Please add the below menu pricing for these specialty dessert selections.*

Chocolate Trilogy

Chocolate Decadence and Roasted Banana Mousse Terrine

Chocolate Tiramisu on Pineapple Compote

Chocolate Sorbet in a Crispy Tuile

\$25.00 per person

Tropical Threesome

Coconut Panna Cotta with Mango Sauce

Caramelized Pineapple and Vanilla Bean Cheese Cake

Chocolate Macadamia Nut Truffle Cake with Vanilla and Chocolate Sauces

\$21.00 per person

Pâtisiers Tresome

Flourless Chocolate Amaretto Tarte

Coffee Mocha Flan

Coconut Pineapple Pithivier

\$21.00 per person

*****Tropical Fruit presentation compliments each plate*****



Italian Al Fresco

APPETIZERS

Platter of Grilled Eggplant, Zucchini,
Yellow Squash and Sweet Tomato with Aioli
Sliced Fresh Mozzarella and Garlic Basil Dressing
Salad Nicoise

Thinly Sliced Prosciutto and Melon
Mixed Greens with Assorted Dressings and Condiments
Marinated Artichoke Salad

Grilled Asparagus Spears in Herb Vinaigrette
Platter of Assorted Salamis and Sausages
Selection of Italian Cheese
Bell-Pease, Cambazol, Asiago and Fontina

Caesar Salad Station
(Tossed by an Attendant, \$300.00 each plus tax)

SOUP

Supa Pavese

Focaccia Bread, Kalamata Olive Loaves, Cheese Bread, Rolls
and Garlic Bread

PASTA STATION

Penne, Rotelli and Cheese Tortellini
Marinara, Pesto and Alfredo Sauce
(Prepared by a Chef, \$300.00 each plus tax)

MAIN COURSES

Grilled Marinated Leg of Lamb with Ratatouille and Thyme Jus
Sautéed Chicken with Artichokes, Tomato and Kalamata Olives
Sautéed Fresh Fish with Parsley Lemon Crust and Caper Beurre Blanc
White Beans with Garlic and Fresh Herbs
Roast Potatoes with Rosemary
Rice Pilaf Italiano
Sautéed Zucchini and Yellow Squash

DESSERTS

Lemon Tart
Tiramisu
Ricotta Cheesecake
Semolina Pudding Cannoli
Ice Cream Sundae Station
Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$120.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



Pacific Rim Reception

Japan

Sashimi with Shoyu and Wasabi
Shrimp and Vegetable Tempura
(Prepared by a Chef @ \$300.00 plus tax, each)
Assorted Skewers of Beef, Chicken, Rock Shrimp and Vegetable
Steamed Brown and White Rice

China

Assorted Dim Sum with Dipping Sauces
Li Hing Mui Pork Tenderloin
Vegetable Stir-Fry with Tofu
Peking Duck Pasta Salad

Thailand

Vegetable Summer Rolls with Mint, Basil and Peanut Dipping Sauce
Green Papaya Salad with Grilled Shrimp
Chicken Satay with Curry Glaze
Loaves of French Bread, Rustic Rolls and Ginger Lavosh

Polynesia

Lomi Lomi Salmon Stuffed in Roma Tomatoes
Grilled Shrimp with Guava Sauce
Mac Nut Crusted Catch, Pineapple Curry
Sweet Potato Salad

Desserts

Coconut Haupia
Sticky, Rice with Tapioca Pearls and Mango
Mocha Brownie, Strawberry-Mint Salad
Pastry Cream Puffs, Paauilo Vanilla Custard
Mauna Kea "Ambrosia" Salad

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$147.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



LU'AU

Jumbo Shrimp Arranged on Ice with Zesty Cocktail Sauce and Lemon

Tomato and Maui Onion Salad
Hawaiian-Style Potato Salad with Water Chestnuts and Snow Peas
Mixed Baby Lettuces with Papaya Seed Dressing
Roasted Duck Salad with Bean Sprouts and Mango

Sliced Fresh Tropical Fruits

Ahi Poke
Lomi Lomi Salmon
Smoked Fish Platter with Wasabi Horseradish Cream

Lychees, Namasu, Pipikaula
Poi

From the Hot Line

Grilled Fresh Catch with Ginger Butter and Crispy Onions
Kalua Pig
Kalua Turkey
Sliced Teriyaki Steaks
Chicken Long Rice
Stir-Fried Vegetables
Baked Moloka'i Sweet Potato with Coconut Syrup
Mashed Potato and Taro with Sweet Waimea Onion
Steamed White Rice
Poi Rolls, Island Sweet Bread

Desserts

Coconut Cake
Haupia
Chocolate Caramel Macadamia Nut Tarte
Guava Chiffon Cake with Strawberry Sauce
Lilikoi Cheese Cake
Orange Crème Caramel with Fruits
Warm Mauna Kea Bread Pudding
Warm Baked Big Island Banana and Coconut Pudding

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$115.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



Clambake

Oysters on the Half Shell and Shrimp Cocktail
Lemon Wedges, Zesty Cocktail Sauce and Hawaiian Mignonette
Fresh Ahi Sashimi with Wasabi Shoyu

Clam Chowder with Oyster Crackers

Redskin Potato Salad
Bowtie Pasta Salad with Feta Cheese and Olives
Cucumber Salad with Sour Cream and Dill
Bay Shrimp Salad
Tomato, Onion and Ogo Salad
Sliced Fresh Fruits
Cole Slaw
Caesar Salad with Croutons
(Tossed to Order by an Attendant, \$300.00 plus tax, each)

Mixed Greens with Assorted Toppings and Dressings

Steamed Manila Clams and Washington State Mussels
Wok-Fried Dungeness Crab Legs with Garlic Ginger and Black Bean Sauce
Grilled Fresh Catch with a Tropical Hawaiian Relish
Steamed Keahole Lobster, Drawn Butter and Lemon

Prime Rib of Beef, Au Jus, Creamy Horseradish and Mustard
(Carved to Order by a Chef, \$300.00 plus tax, each)

Corn on the Cob
Roasted Redskin Potatoes with Parsley
Vegetables of the Day
Steamed Rice

Freshly Baked Breads
Nine Seed, Honey Rye, Rustic Italian, Whole Wheat, Braided, Olive Herb,
Country Sourdough and Split Rolls

Desserts

Chocolate Caramel Macadamia Nut Tart
Mauna Kea Bread Pudding
Crème Caramel
Passion Fruit Cheese Cake
Assorted French Pastries

Ice Cream Sundae Station
with Assorted Toppings

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$147.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



Paniolo Steak Fry

Shrimp Cocktail with Serrano Cocktail Sauce
Tossed Greens with Tomato and Cucumber
Ranch, 1000 Island, Bleu Cheese or Vinaigrette
Country New Potato Salad with Scallions
Western-Style Cole Slaw with Pineapple and Raisins
Pasta Salad with Hot Peppers
Maui Onion and Tomato Salad
Balsamic Vinaigrette and Garlic and Basil

Sweet Corn Salad, Red Onion, Red Bell Peppers
Three Bean Salad
Kidney, Garbanzo, and Black

Taro and Corn Chips
With Chili Salsa

Portuguese Bean Soup

Charcoal Broiled
Grilled New York Steak
Tomatillo Salsa
(Chef to Grill, \$300.00 plus tax, each)

Blackened Fresh Catch with Creole Corn Relish
Barbecued Spare Ribs
Teriyaki-Style Chicken Breast
Cajun Barbecued Prawns

From the Chafing Dishes
Baked Beans with Smoked Bacon
Corn on the Cob
Baked Potatoes with Condiments

Breads

Corn Bread, Country Buttermilk, Jalapeno and Cheese Bread

Desserts

Apple Crumble
Chocolate Macadamia Nut Tarte
Coconut Haupia Cake
Chocolate Bread Pudding
Vanilla Bean Cheese Cake
Crème Caramel
Assorted Fruit Tartlets
Ice Cream Sundae Station with Assorted Toppings

Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$120.00 per person

Price based on minimum of 50 guests and maximum service time of two hours



RECEPTION HORS D'OEUVRES

Cold

| | |
|---|--------------------------------|
| Shrimp Summer Rolls, Peanut Dip | \$44.00 per dozen |
| Smoked Salmon on Lavosh, Lemon Crème Fraiche | \$36.00 per dozen |
| Tomato Basil Bruschetta with Olive Oil | \$32.00 per dozen |
| Shrimp Cocktail, Cocktail Sauce | \$60.00 per dozen |
| Prosciutto Ham and Melon | \$32.00 per dozen |
| Edamame Hummus with Crackers or Lavosh | \$30.00 per bowl serves 10 |
| Roasted Mix Olives with Herbs and Garlic | \$40.00 per pound serves 20 |
| Ono Ceviche with Avocado-Chili Lime Served on a Silver Spoon | \$48.00 per dozen |
| Ahi Poke on a Taro Chip | \$48.00 per dozen |
| Sushi sold by the Piece: | |
| California Roll | \$72.00 per dozen |
| Spicy Tuna Roll | \$72.00 per dozen |
| Vegetarian Sushi | \$48.00 per dozen |

Hot

| | |
|--|-------------------|
| Burger Sliders with Bleu Cheese Aioli | \$60.00 per dozen |
| Ahi Poke Tempura with Hawaiian Chili Glaze Served on a Silver Spoon | \$50.00 per dozen |
| Grilled Shrimp Cocktail with Ume Sauce | \$60.00 per dozen |
| Lamb Meatballs with Orzo Pasta and Crispy Parmesan Served on a Silver Spoon | \$48.00 per dozen |
| Kalua Pig Sliders with Spicy Slaw | \$48.00 per dozen |
| Crab Cake with Whole Grain Mustard Remoulade | \$60.00 per dozen |
| Kalbi Beef Stix with Pineapple Kim Chee | \$42.00 per dozen |
| Scallop Wrapped Bacon with Garden Herb Chimichurri | \$60.00 per dozen |
| Char Siu Manapua with Sour Cherry Glaze | \$48.00 per dozen |



Reception Displays & Stations

Tropical & Domestic Fruit Display
Pineapple, Papaya, Melons, Strawberries

14.00 per person

Artisan Cheese Display
Imported & Domestic Cheese, Dried Fruit, Candied Nuts,
Sliced Banquette, Crackers, Lavosh

16.00 per person

Vegetable Crudités
with Hummus & Asian Guacamole Dips

12.00 per person

Grilled Vegetable Platter
Asparagus, Squash, Eggplant, Maui Onion, Marinated in EVOO & Balsamic Vinegar
Served with Sliced Banquette & Crackers

14.00 per person

Mauna Kea Antipasto Display
Prosciutto, Buffalo Mozzarella, Salami, Mozzarella, Bel Paese, Asiago Cheeses,
Artichoke hearts, Olives
Lavosh & Focaccia

18.00 per person



Reception Specialties

Hawaiian Poke Bar

Ahi Tuna Poke, Ogo, Tomato, Sesame Oil, Soy & Maui Onion, Ono Poke, Kimchi-Style
Kampachi, White Soy, Avocado, EVOO and Lemon
Cucumber & Nakame Namasu
Korean Bean Sprout Salad
\$28.00 per person

Tempura Station

Shrimp, Asparagus, Carrot, Mushroom, Assorted Squash, Onion and Eggplant
Chili, Hot Mustard, Dashi-Daikon Dips
\$26.00 per person

Pasta Station

Penne, Tortellini & Fusilli Pastas with Tomato, Alfredo or Pesto Sauces
Grilled Chicken, Mushrooms, Fresh Vegetable Toppings
\$26.00 per person

Mauna Kea Noodle Bar

Saimin Noodles, Dashi Broth
Green Onion, Char Siu Pork, Char Siu Chicken, Cooked Egg, Fish Cake, Bean Sprouts, Tofu
\$28.00 per person

*All stations require a minimum of 40 guests
and one chef, carver, or attendant at \$300.00 each.
Prices based on maximum service time of two hours.*



Carving Items per piece

Prime Rib Station

Clay Salt and Herb Crusted Prime Rib
Creamy Horseradish, Whole Grain Mustard, Au Jus, Petite Rolls

\$575.00 Serves 30

Whole Beef Tenderloin, Thyme & EVOO

\$625.00 serves 20

Pepper Crusted Beef Striploin

\$625.00 serves 25

5-Spice Glazed Berkshire Pork loin

\$350.00 serves 20

Caesar Salad Station

Baby Romaine, Focaccia Croutons, Parmesan
House-made Caesar Dressing

Available with Attendant or Self-Serve

\$14.00 per person

Add Chicken or Grilled Shrimp

\$7.00 per person

*All stations require a minimum of 40 guests
and one chef, carver, or attendant at \$300.00 each.
Prices based on maximum service time of two hours.*



BANQUET BEVERAGES

Mauna Kea Beach Hotel is the only licensed authority to sell and serve alcoholic beverages within the property. Therefore, we cannot permit alcoholic beverages for public consumption to be brought in. Please be reminded that by law we are not allowed to engage in or participate in the service of alcoholic beverages to minors. We are also required by law to withhold service of alcoholic beverages to any individual that cannot provide credible identification that they are at least 21 years of age.

BEVERAGE INFORMATION CONSUMPTION BARS (Priced Per Drink)

| | HOSTED | CASH |
|--|---------------|---------------|
| PREMIUM BRAND DRINKS | \$11.00 | \$13.00 |
| DELUXE BRAND DRINKS | \$13.00 | \$15.00 |
| BLENDED DRINKS <i>Lava Flow, Piña Colada, Blue Hawaiian</i> | \$14.00 | \$15.00 |
| TROPICAL DRINKS <i>Mai Tai, Planter's Punch, Margarita</i> | \$15.00 | \$16.00 |
| IMPORTED BEER | \$ 7.00 | \$ 8.00 |
| DOMESTIC BEER | \$ 6.50 | \$ 7.00 |
| HOUSE WINE <i>Cabernet Sauvignon, Chardonnay, Sparkling</i> | \$ 11.00 | \$13.00 |
| SOFT DRINKS <i>Coke, Diet Coke, Sprite</i> | \$ 5.00 | \$ 6.00 |
| MINERAL WATER <i>Hawaiian Water (Still), Perrier (Carbonated)</i> | \$ 5.50 | \$ 6.00 |
| JUICES | \$ 5.00 | \$ 6.00 |
| CORDIALS/COGNACS | *upon request | *upon request |

PACKAGE BAR PRICING

Serving Cocktails, Domestic Beer, Imported Beer, House Wine, Soft Drinks, Juices and Mineral Waters.
Add Tropical Drinks for an additional \$5.00 per person, per hour.
Add Blended Drinks for an additional \$8.00 per person, per hour.

| | PREMIUM | DELUXE |
|----------------------|-----------------|-----------------|
| First Hour | \$36 per person | \$44 per person |
| Each Additional Hour | \$22 per person | \$28 per person |

REFRESHMENTS AND LIBATIONS

(Served by the Gallon)

| | |
|----------------------|-------|
| Tropical Fruit Punch | \$ 75 |
| House-made Lemonade | \$ 75 |
| Rum Punch | \$160 |
| Mai Tai Punch | \$169 |
| Champagne Punch | \$150 |

LABOR FEES

There will be a minimum guarantee of \$400+ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$100 per bartender per hour per bar will be charged to the group's master account.

(Pre-ordered dinner wines are not included in the hourly bar sales)

Cashiers (required on all "cash" bars), \$150 each, plus tax. Prices are subject to 22% service charge and 4.166% state tax. In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.



BANQUET BAR SELECTIONS

PREMIUM BRAND BAR SELECTIONS

Bombay Gin
Stolichnaya Vodka
Jack Daniels Whiskey
Bacardi Light Rum
Meyers Dark Rum
Jose Cuervo Gold Tequila
Seagrams VO Canadian Whiskey
Dewars White Label Scotch

DELUXE BRAND BAR SELECTIONS

Bombay Sapphire Gin
Ketel One Vodka
Makers Mark Whiskey
Bacardi Light Rum
Meyers Dark Rum
Patron Silver Tequila
Cointreau Triple Sec
Crown Royal Canadian Whiskey
Chivas Scotch

BEER SELECTIONS

DOMESTIC

Budweiser
Bud Light

IMPORT

Heineken
Amstel Light
Kona Big Wave



Champagne & Sparkling

| | |
|--|-------|
| Zardetto, Prosecco, Veneto NV | \$42 |
| <i>1000 Prosecco has gained popularity over the past few years, and with good reason. This bottling is great with the tropical heat and Kohala sunsets.</i> | |
| Roederer Estate Brut, Anderson Valley California NV | \$65 |
| <i>1020 Californian take on classic French style. This bottling shows beautiful toasted notes yielding to a Granny Smith apple flavor with a tight structure and a clean finish.</i> | |
| Taittinger "Brut La Francaise," Reims France NV | \$99 |
| <i>1171 This bottling is truly right for all occasions celebrated here at Mauna Kea Beach Hotel</i> | |
| Nicolas Feuillate Brut Rose, Epernay/Reims France NV | \$115 |
| <i>1016 Beauty and grace in a bottle. This wine shows the true style of Rose Champagne with just a hint of strawberry.</i> | |

White

| | |
|--|------|
| Babich Sauvignon Blanc, Marlborough New Zealand 2012 | \$44 |
| <i>5044 Lightning quick and racy sauvy from the North Island of New Zealand. Perfect pairing with fresh island fish.</i> | |
| Zenato Pinot Grigio, Veneto Italy 2012 | \$42 |
| <i>5089 Traditional style of this Italian favorite. Straw yellow in color with greenish highlights, and a delicate bouquet.</i> | |
| Isabelle Mondavi Chardonnay, Sonoma/Carneros California 2011 | \$57 |
| <i>2141 Fresh and fruit driven Chard with loads of food pairing capabilities. This selection comes to us from Michael & Isabel Mondavi and their family. Try it with our signature preparations.</i> | |
| Cakebread Chardonnay, Napa Valley California 2012 | \$95 |
| <i>2073 Big, rich and round style of California Chardonnay. This opulent selection has become the fan favorite over the past few vintages.</i> | |



Reds

| | |
|--|------|
| Byron Pinot Noir, Santa Maria California 2011 | \$59 |
| 7037 <i>Beautiful bottling of Pinot Noir that shows great balance between the strawberry/raspberry fruit and the velvety smooth finish. Excellent with heavy seafood or lighter meat dishes.</i> | |
| Burgess Merlot, Napa Valley California 2010 | \$56 |
| 7224 <i>100% Merlot, this wine is deep and luscious with dark colored fruit flavors and a soft finish.</i> | |
| Decoy Red Wine, Napa Valley 2010 | \$54 |
| 6305 <i>Classically styled Napa Valley blend, Merlot and Cabernet Sauvignon. This offering is truly delicious.</i> | |
| Jordan Cabernet Sauvignon, Alexander Valley 2009 | \$98 |
| 6102 <i>Family owned and managed winery has been a hallmark of the valley for several generations now.</i> | |

Please check with your Catering Manager on vintage and or price changes.

