



FOUR SEASONS  
RESORT  
HUALĀLAI

DISCOVER OUR  
*EVENT* MENUS

A TASTE OF HUALĀLAI →



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# BREAKFAST

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*Breakfast To-Go*

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*Breakfast Enhancements*

*Themed Breaks & Hospitality*



**CONTINENTAL TO-GO BREAKFAST**

Includes Freshly Brewed Regular and Decaffeinated Kona Coffee and Selection of International Teas

Juice of the Day

Whole Fruit: Orange, Apple or Banana

*Choose One:*

Fresh Sliced Hawaiian Fruit

Breakfast Pastry: Blueberry Muffin, Cinnamon Tofu Muffin, Coconut Scone, Butter Croissant

Yogurt Parfait with Berry Compote and House-Made Granola

Overnight Oats with Whole Milk, Apples, Local Honey, Berry Compote

Coconut Milk Chia Seed Pudding with Toasted Coconut

**\$34 PER PERSON**

**FULL TO-GO BREAKFAST**

*Choose One Hot Item:*

Breakfast Burrito with Scrambled Eggs, Chorizo, Jack Cheese, Grilled Corn, Roasted Salsa, Cilantro

Veggie Breakfast Burrito with Scrambled Egg Whites, Braised Kale, Quinoa, Jack Cheese, Cilantro, Corn

Classic Sausage, Egg and Cheese on an English Muffin

Ham and Gruyère on a House-Baked Croissant

Two Local-Style Spam Musubi

Breakfast Bowl with Ancient Grains, Tofu, Edamame, Soy Ginger Dressing

Smoked Salmon, Cream Cheese, Capers, Onion, on a Toasted Bagel

Mushroom and Local Goat Cheese Quiche

**\$49 PER PERSON**

*(Includes Continental To-Go Breakfast)*





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# HO'OMAKA

## BREAKFAST STARTERS

Orange, Grapefruit and Juice of the Day

Freshly Brewed Regular and Decaffeinated Kona Coffee and Selection of International Teas

Tropical and Domestic Fruit Display

House-Baked Danish, Butter and Chocolate Croissants, Assortment of Muffins, Fresh Fruit Bread of the Day

Oatmeal with Shaved Coconut, Dried Tropical Fruit, Raisins, Cinnamon Brown Sugar, Milk

## BREAKFAST JARS

*Choose One Jar:*

Yogurt Parfait with Berry Compote and House-Made Granola

Muesli with Soy Milk, Apples, Local Honey, Berry Compote

Coconut Milk and Chia Seed Pudding with Toasted Coconut

## TOASTER STATION

Sourdough, Multi-Grain, Marble Rye, Local Punalu'u Sweet Bread

Assorted Bagels

Plain, Low-Fat, and Freshly Herbed Cream Cheeses

Sweet Butter, Assorted Island Preserves, Local Honey

## FARM-FRESH SCRAMBLED EGGS

*Choose Two Sides:*

Locally Grown Tomatoes, Mushrooms, Green Onions, Ham, Cheddar Cheese, Monterey Jack Cheese, Fresh Salsa

## BREAKFAST MEATS

*Choose Two Meats:*

Hickory-Smoked Bacon, Turkey Bacon, Portuguese Sausage, Pork Links, Chicken Sausage, Sliced Ham

## BREAKFAST POTATOES

*Choose One Potato:*

Yukon Gold Home Fries, Red Bliss Potatoes with Maui Onion, Hash Browns, O'Brien Potatoes

## BREAKFAST SWEETS

*Choose One:*

Macadamia Nut Pancakes, Portuguese Sweet Bread French Toast

Served with Coconut Syrup, 100% Maple Syrup and Macerated Island Fruits

**\$68 PER PERSON**

## HEALTHY BREAKFAST SIDES & SWAPS

*Connect with your Special Event Manager to add or swap healthy breakfast items on your buffet.*

Cinnamon-Tofu Muffins, Honey-Bran Muffins, Whole-Wheat English Muffins, Multi-Grain Bread

Home-Made Granola with Flaxseeds, Almonds, Vanilla Soy Milk, Almond Milk and Plain Yogurt

Big Island Citrus Salad with Mint and Coconut Shavings

Quinoa Brûlée with Banana Soy Milk, Peanut Butter and Dried Cranberries

Individual Egg-White Frittatas with Ham, Maui Onion, Spinach, Diced Tomato and Mozzarella Cheese, or with Asparagus, Mushrooms, Diced Tomato and Puna Goat Cheese





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## BREAKFAST ENHANCEMENTS

### JUICE BAR

*Fresh Pressed Juices, Pick Two:*

Green Monster – Kale, Green Apple, Celery, Cucumber

Detox – Beet, Apple, Carrot, Orange, Ginger

Tropical – Pineapple, Basil, Strawberry

Immunity – Orange, Lemon, Grapefruit, Turmeric, Cayenne

Blue Dream – Cucumber, Lemon Apple, Ginger, Blue Spirulina

Hawaiian Sunrise – Lemon, Mango, Turmeric

**\$25 PER PERSON, FOR ADDITIONAL FLAVORS ADD \$8 PER FLAVOR**

### BUILD YOUR OWN AÇAÍ BOWL

*Service Attendant \$375*

Açaí with House-Made Granola, Flax Seeds, Chia Seeds, Bananas, Berries, Seasonal Tropical Fruits, Bee Pollen and Local Honey

**\$25 PER PERSON**

### OMELETTE STATION

*Chef Attendant \$375*

Local Tomato, Ham, Smoked Bacon, Shrimp, Local Mushrooms, Peppers, Spinach, Maui Onion, Fresh Salsa, Cheddar Cheese, Fresh Herbs

**\$24 PER PERSON**

### BREAKFAST BURRITOS

*Choose One:*

Classic with Scrambled Eggs, Smoked Bacon, Hash Browns, Salsa, Cheddar and Monterey Jack Cheeses

*Or*

Veggie with Scrambled Eggs, Spinach, Mushroom, Hash Browns, Goat Cheese

**\$18 PER PERSON**

### AVOCADO TOAST BAR

Local Avocados, Pickled Onions, Sliced Tomato, Grapefruit, Cilantro, Smoked Hawaiian Salt, Fresh Chili Peppers, Radishes, Sprouts, Sunflower Seeds, Manchego Cheese, Sweet Tomato Jam, Local Honey

Served with House-Made Sourdough Bread

**\$27 PER PERSON**

### BISCUITS & GRAVY

Freshly Baked Buttermilk Biscuits with House-Made Local Sausage Gravy

**\$19 PER PERSON**

### LOCO MOCO

*Chef Attendant \$375*

Local Grass-Fed Beef and Short Rib Patty, Local Island Catch, Garlic Fried Rice, Hāmākua Mushroom Demi-Glace, Shaved Scallions, Made-to-Order Eggs

**\$29 PER PERSON**

### BAGEL BAR

Smoked Salmon, Capers, Local Avocados, Sliced Tomato, Sliced Onion, Sliced Cucumber, Hawaiian Salt, Fresh Ground Pepper, Local Honey, Arugula, Olive-Oil,

Assorted Cream Cheese, Local Jams and Bagels.

**\$32 PER PERSON**

### BENEDICT STATION

*Chef Attendant \$375*

*Choose One:*

Florentine Benedict with English Muffin, Spinach, Tomato, Poached Egg and Béarnaise Sauce

Salmon Benedict with English Muffin, Cold-Smoked Salmon, Poached Egg and Dill Hollandaise

Kalua Pork Benedict with English Muffin, Hollandaise, Lomi Tomato

**\$27 PER PERSON**

### MISO SOUP

Miso Soup with Steamed Rice, Tofu, Pickled Vegetables and Nori

**\$12 PER PERSON**

### SWEETS

*Choose One:*

Macadamia Nut Sticky Buns, Cinnamon Rolls, Malasadas

**\$72 PER DOZEN**

### HARD-BOILED EGGS

**\$40 PER DOZEN**

### BREAKFAST CARVING STATIONS

*Carving Attendant \$375*

Hot Smoked Salmon, Ulu Potato Rösti, Meyer Lemon Crème Fraîche

**\$24 PER PERSON**

Sriracha Honey-Glazed Slab Bacon

**\$21 PER PERSON**

Kurobuta Ham, Pineapple Relish

**\$19 PER PERSON**

New York Strip Loin, Hawaiian Salt and Garlic Rubbed with Natural Jus

**\$24 PER PERSON**

### BUBBLES BAR

Mimosas with our House Sparkling Wine Paired with Pineapple, Orange, P.O.G., and Guava Juices

**\$39 PER PERSON (TWO HOURS)**

**UPGRADE TO LAURENT PERRIER CHAMPAGNE FOR \$55 PER PERSON**

### BREAKFAST BAR

*Bartender Required*

House-Made Bloody Marys or Micheladas with Celery, Dill Pickles, Olives, Bacon, Horseradish, Celery Salt, Black Pepper, Assorted Hot Sauces, Lemon and Lime Wedges

**\$39 PER PERSON (TWO HOURS)**



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## THEMED BREAKS

### SWEET TREATS

Hawaiian Salted Caramel Chocolate Thumbprint Cookies, Kona Coffee Chocolate Cupcake, Banana Bread, Buttery Coconut Macaroon

**\$30 PER PERSON**

### HAWAIIAN KINE SNACKS

Hurricane Popcorn  
Crunchy Arare Snack Mix  
Li Hing Mui Pineapple  
Teriyaki Spam Musubi

Mini Malasada and Butter Mochi  
**\$25 PER PERSON**

### SAVORY STREET FOOD

Small Boxes of Vegetable Pancit  
Sweet Soy Chicken Skewers  
Hualālai Prawn Summer Rolls, Sweet Chili Dip  
Pork Lumpia

**\$35 PER PERSON**

### CHIPS & DIP

*Individual Cups, Choose Two Combinations:*

Taro Chips, Maui Onion Potato Chips, Sweet Potato Chips, Tortilla Chips, Grilled Pita, Veggie Sticks

Guacamole, Salsa, Sour Cream

Maui Onion Dip

Hummus and Baba Ganoush

Roasted Artichoke and Lemon

Red Pepper and Olive

**\$25 PER PERSON**

### OLA PONO

Fresh Fruit Kabobs, House-Made Energy Bars, House-Made Trail Mix, Individual Parfaits, Vegetable Crudit  with Hummus

**\$32 PER PERSON**

### HAWAIIAN FRUIT STAND

*Chef Attendant \$375*

Seasonal Locally Grown Tropical Fruit Stand, Carved to Order by our Chef

Served with House-Baked Banana Bread

**\$45 PER PERSON**

### HAWAIIAN SHAVED ICE STATION

*Chef Attendant \$375  
Shave Ice Stand \$800*

#### Flavors

Chef's Assorted Flavors

#### Toppings

Mochi Balls, Li Hing Mui Pineapple, Azuki Beans Shortbread, Tapioca Pearls, Condensed Milk, Vanilla Ice Cream

**\$27 PER PERSON**

### MAKE IT "BOOZY" SHAVED ICE

Add Kuleana Huihui Hualālai Blend Rum  
**ADDITIONAL \$20 EACH**





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# À LA CARTE BREAKS

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Savory

Sweet

Beverages



**ASSORTED VEGETABLE CRUDITÉ**

Served with Roasted Maui Onion Dip and Strawberry-Papaya Dip

\$34 PER PERSON

**MUSUBI**

Choose Two:

Chicken Teriyaki Musubi, Portuguese Sausage Musubi, Spam Musubi or Tofu Musubi

\$21 PER PERSON

**POPCORN**

Attendant Required \$375 per 2 Hours

Fresh-Popped Popcorn with Assorted Toppings and Seasonings

\$20 PER PERSON

**ASSORTED WRAPS AND FINGER SANDWICHES**

Two Pieces Per Person:

*Tea Sandwiches*

Smoked Salmon, Dill Cream Cheese, Cherry Tomato, Brioche Bread

Curry Chicken Salad, Profiterole, Apple and Walnut Relish

Shaved Beef and Arugula, White Bread, Horseradish Aioli

Classic Cucumber and Chive, White Bread, Whipped Cream Cheese

Poached Shrimp, Cucumber, Cocktail Sauce

*Wraps*

Grilled Vegetables, Hummus, Quinoa Tabouleh

Turkey and Avocado, Basil Mayonnaise, Lettuce, Tomato

Chicken Caesar, Herb-Marinated Jidori Chicken, Romaine Lettuce, Garlic Caesar, Parmesan

Ham and Swiss, Whole-Grain Mustard Aioli, Lettuce, Tomato

\$24 PER PERSON, \$36 PER PERSON FOR 3 CHOICES

**12 OZ. MIXED NUTS**

\$42 PER BOWL

**12 OZ. DRY-ROASTED MACADAMIA NUTS**

\$55 PER BOWL

**10 OZ. CHOCOLATE-COVERED MACADAMIA NUTS**

\$65 PER BOWL

**INDIVIDUAL BAGS OF LOCAL CHIPS**

\$8 EACH







Savory

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**ASSORTED GRANOLA BARS**

\$7 EACH

**ASSORTED CANDY BARS**

\$7 EACH

**ASSORTED ICE CREAM BARS**

\$12 EACH

**SLICED SEASONAL & TROPICAL FRUIT**

\$35 PER PERSON

**SEASONAL WHOLE FRUIT**

\$7 EACH

**FRUIT SKEWERS WITH YOGURT DIPPING SAUCE**

\$14 PER PERSON

**INDIVIDUAL FRUIT YOGURTS**

\$7 EACH

**HOUSE-MADE MALASADAS**

*With Lilikoi, Caramel and Chocolate Dipping Sauces*

\$96 PER DOZEN

**ASSORTED FRENCH MACAROONS**

\$84 PER DOZEN

**HOUSE-MADE COFFEE CAKES**

\$84 PER DOZEN

**MAKE YOUR OWN TRAIL MIX**

Banana Chips, Dried Tropical Fruit, M&M's, Assorted Chocolate Chips, Candied Macadamia Nuts, Cashews, Almonds, Golden Raisins, Pepitas, Shredded Coconut

\$36 PER PERSON

**HOME-STYLE COOKIES**

*Choose One Flavor Per Dozen:*

Chocolate Chip, Oatmeal Raisin, Chocolate Salted Caramel Thumbprint, White Chocolate Macadamia Nut, Peanut Butter, Kona Coffee Shortbread

\$84 PER DOZEN

**HOUSE-MADE TARTS**

*Choose One Flavor Per Dozen:*

Lilikoi Tart, Kona Coffee Chocolate Tart, Caramel Macadamia Nut Tart

\$84 PER DOZEN

**HOUSE-MADE ICE CREAM SANDWICHES**

*Choose Two Flavors:*

Chocolate Chip Cookie with Vanilla Ice Cream

White Chocolate Macadamia Nut Cookie with Chocolate Ice Cream

Peanut Butter Cookie with Kona Coffee Ice Cream

Sugar Cookie with Mango Sorbet

\$24 PER PERSON

**FRESH-BAKED CUPCAKES**

*Choose One Flavor Per Dozen:*

Vanilla Cupcake with Oreo Cookie Buttercream and Chocolate Drizzle

Chocolate Cupcake with Salted Caramel Buttercream

Coconut Cupcake with Liliko'i Buttercream

Red Velvet with Cream Cheese Buttercream and Chocolate Chips

\$84 PER DOZEN





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**COFFEE AND TEA**

\$120 PER GALLON

**HIBISCUS AGUA FRESCA**

Hibiscus, Ginger, Lime Juice

\$125 PER GALLON

**CUCUMBER LIME COOLER**

Cucumber, Lime Juice

\$125 PER GALLON

**PINEAPPLE LEMONADE  
OR TAHITIAN LIMEADE**

\$125 PER GALLON

**ICED TEA**

Hualālai Signature Lemongrass Green  
Tea or Mango Peach Black Tea  
(Unsweetened)

\$125 GALLON

**SPA WATER**

*Choose one:*

Pineapple, Basil

Grapefruit, Basil, Cucumber

Orange, Blueberry

Raspberry, Cucumber, Mint

Lime, Mint, Cucumber

Orange, Grapefruit, Lemon

\$125 PER GALLON

**CHILLED JUICES**

Orange, Pineapple Juice,  
Guava Nectar, P.O.G. Juice

\$125 PER GALLON

Cranberry, Apple, Tomato, V8

\$115 PER GALLON

**INDIVIDUAL BEVERAGES**

Shaka Iced Tea

\$12 EACH

Assorted Soft Drinks

\$8 EACH

Red Bull

\$10 EACH

Bottled and Mineral Waters

\$8 EACH

Coconut Water

\$14 EACH

Assorted Seltzers

\$10 EACH

Powerade

\$10 EACH

Individual Assorted Juices

\$9 EACH

Big Island Booch Canned Kombucha

\$10 EACH



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BENTO LUNCH



LUNCH BUFFET



LUNCHES TO-GO





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*Bento Lunch*

Lunch Buffet

Lunches To-Go

## PLATED LUNCH

\$75 Three Course

\$95 Four Course

### SALADS/APPETIZERS

Local Tomato Caprese with Aged Balsamic, Burrata, Extra Virgin Olive Oil, Micro Basil

Chilled Hilo Corn soup, Charred Avocado, Coconut, Lime

Roasted Beet Salad, Ka'au Citrus, Shaved Fennel, Goat Cheese, Candied Macadamia Nuts

Head on Grilled Kauai Prawns, Curry, Kaffir Lime, Lemongrass, Garden Eggplant, Thai Basil

### ENTREES

Misoyaki Kanpachi, Garlic Rice, Cauliflower Puree, Miyoga Salad

House-Made Gnocchi with Kabocha Squash, Braised Kale, Brown Butter, Roasted Macadamia Nuts

Grilled Mahi Mahi, Coconut Whippe Molokai Sweet Potatoes, Baby Bok Choy, Mango Relish, Yuzu Butter Sauce

Puna Chicken Paillard, Arugula Salad, Tomato Conserva, Olive Vinaigrette

Petite Filet Mignon, Rosemary Roasted Fingerling Potato, Charred Broccolini, Romesco, Garlic Demi Glace

### DESSERTS

Hawaiian Salted Caramel Chocolate Tart, Candied Macadamia Nuts

Coconut Panna Cotta, Roasted Pineapple, Crispy Meringues

Yuzu White Chocolate Pot De Creme, Lemon Strawberries, Vanilla Chantilly

Lilikoi Meringue Tart, Seasonal Tropical Fruit, Short Bread Crumble





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## WAIAKAUHI

*Chef Attendant \$375.  
Served with Iced Tea.*

### STARTERS

Caesar Salad Station with Grilled Island-Spiced Chicken, Marinated Shrimp, Pipikaula, Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Hawaiian-Style Potato Macaroni Salad Green Papaya Slaw

Grilled Pineapple and Mango Salad with Liliko'i Dressing

Home-Made Paniolo Chili

### ENTRÉES

Grass-Fed Big Island Beef Burgers, House-Made Turkey Burgers, Portobello Mushroom Burgers, Kona Brew Simmered Bratwurst, Grilled Island Catch

Parmesan Fries

Served with House-Made Brioche Buns, Sliced Local Tomatoes, Chopped Maui Onions, Butter Lettuce, Smoked Bacon, Sliced Avocado, Sliced Pickles, Sauerkraut, Caramelized Onions, Grilled Peppers

American, Cheddar, Pepper Jack, Blue Cheese and Local Goat Cheese

Mayonnaise, Ketchup, Dijon Mustard, Remoulade, Relish and House-Made Spicy Aioli

### DESSERT

Double Chocolate Cupcakes, Peanut Butter Pie, Meyer Lemon Meringue Tart, House-Made Cookies

**\$89 PER PERSON**



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# HANA LIMA

*Carving Attendant \$375.  
Served with Iced Tea.*

## STARTERS

Locally Grown Mixed Greens with Strawberry-Papaya Seed Dressing and Balsamic Vinaigrette

Fingerling Potato Salad with Fresh Island Chives

Penne Pasta Salad with Hawaiian Macadamia Nut Pesto and Grilled Vegetables

Pineapple and Papaya Salad with Yogurt-Mint Dressing

Puna Corn Chowder

House-Made Kettle Chips

## BREADS

*Choose Three:*

Focaccia, Sliced Whole-Grain, Hoagie Rolls, Caramelized Maui Onion Roll, Sliced Sourdough or Rye

## COLD CUTS

*Choose Three:*

Prosciutto, Mortadella, Tuscan Salami, Deli Ham, Oven-Roasted Turkey or Roast Beef

## CHEESES

*Choose Three:*

Cheddar, American, Pepper Jack, Swiss, Provolone, Parmesan or Brie

## SPREADS

*Choose Three:*

Red Pepper Aioli, Garlic Aioli, Pesto Aioli, Hummus, Edamame Spread or Maui Onion Spread

## CARVING STATION

*Choose One:*

Roasted Organic Turkey

Black Pepper and Hawaiian Salt-Crusted Strip Loin of Beef

Poha Berry-Glazed Kurobuta Ham

Served with Sliced Locally Grown Tomatoes, Shaved Maui Onion, Butter Lettuce, Assorted Pickles, Roasted Peppers, Shaved Cucumbers, Island Sprouts, Pepperoncini, Dijon Mustard, Mayonnaise and Herb Vinaigrette

## DESSERT

Tropical Macaroons, Seasonal Fruit Panna Cotta, Kona Coffee Cheesecake, Chocolate Macadamia Nut Tart

**\$89 PER PERSON**

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## IKALIA

*Served with Iced Tea.*

### STARTERS

Assorted Olives, Salami, Prosciutto, Mortadella, Parmesan and Crispy Roasted Garlic Focaccia Sticks

Insalata Tricolore with Romaine, Radicchio, Endive, Citrus, Parmesan Cheese and Red Wine Vinaigrette

Insalata Frutti di Mare with Baby Squid, Mussels, Shrimp, Celery and Herb Vinaigrette

Panzanella Salad with Focaccia, Local Tomato, Red Bell Pepper and Cucumber

Local Wild Boar and White Bean Soup

### ENTRÉES

Chicken Piccata with Fresh Spinach and Lemon Caper Butter Sauce

Grilled Marlin with Salsa Verde and Caponata

Balsamic Marinated Wagyu Skirt Steak with Arugula, Cherry Tomato and Parmesan Cheese

Rigatoni Puttanesca with Olives, Anchovy, Garlic and Vine-Ripened Tomato

Grilled Broccolini with Garlic, Chiles and Extra-Virgin Olive Oil

Tuscan Fries with Rosemary, Sage and Pecorino Toscano

### DESSERT

Pineapple Ricotta Tart

Chocolate Caprese

Pasta di Mandorla Thumbprint Cookie with Seasonal Jam

Milk Chocolate Budino

**\$89 PER PERSON**



## PACIFIC RIM

*Served with Iced Tea.*

### STARTERS

Hawai'i Island Mixed Greens with Maui Onion, Miso Vinaigrette, Asian Chicken and Cashew Salad

Chilled Chuka Soba Noodle Salad

Hawaiian Arugula and Haricot Vert Orange Salad with Almonds and Orange Soy Vinaigrette

House-Made Kimchi

### ENTRÉES

Grilled Lemongrass Marinated Island Catch with Thai Chili Glaze

Kung Pao Chicken

Soy-Glazed Wagyu Skirt Steak with Garlic Ginger and Locally Grown Green Beans

Jasmine Rice Baby Bok Choy

### DESSERT

Mango Cheesecake

Banana Chocolate Tart

Pineapple Cream Puff

Guava Shortbread

**\$89 PER PERSON**



**Bento Lunch**

**Lunch Buffet**

*Lunches To-Go*

**LUNCHES TO-GO**

*All Boxed Lunches Include Local Chips and Whole Fresh Fruit*

**SALADS & APPETIZERS**

*Choose One:*

Kale Caesar Salad with Parmesan Cheese, Focaccia Croutons

Fresh Mozzarella Caprese Salad, Aged Balsamic, Garden Basil

5-Grain Tabbouleh, Fresh Tomato, Cucumber, Parsley, Lemon, Olive Oil

Pasta Salad with Pasta Rustichella d’Abruzzo, Pesto, Roasted Peppers, Pine Nuts, Parmigiano-Reggiano

Roasted Root Vegetable Salad, Crumbled Local Goat Cheese, Saba Vinegar

Kekela Crudité with Ulu Hummus, Marinated Olives

Orzo Greek Salad, Crumbled Feta, Dried Tomatoes, Cerignola Olives

Roasted Beet and Tomato Salad with Local Goat Cheese, Sherry Vinegar

**SANDWICHES**

*Choose up to Three:*

Grilled Vegetable Panini, House-Baked Focaccia, Basil Pesto, Aged Balsamic, Fresh Mozzarella

Prosciutto San Daniele, Tomato, Fresh Mozzarella, Ciabatta Bread

Ahi Tuna Salad, 9-Grain Bread, Sprouts, Lettuce, Tomato

Slow Roasted Beef, Hoagie Roll, Horseradish Aioli, Preserved Tomato, Fresh Arugula

Kurobuta Ham, Aged Cheddar, Sourdough Bread, Lettuce, Sliced WOW Tomato, Dijon Aioli

Grilled Chicken BLT, Pullman White Bread, Nueske’s Bacon, Lettuce, Tomato, Garlic Aioli

Organic Roasted Turkey, Gruyère Cheese, Cranberry Macadamia Nut Bread, Arugula, Shaved Asian Pear, Cranberry Spread

Pipikaula Brisket “Pastrami,” Rye Bread, 808 Island Sauce, Pickles, Swiss Cheese

Ulu Hummus and Shaved Vegetable Wrap, Carrots, Beets, Baby Lettuce, Cucumber, Spinach Tortilla

Curry Chicken Salad, Cracked Grain and Oat Bread, Golden Raisin, Macadamia Nuts, Grapes

**SWEETS**

*Choose One:*

Chocolate Chip Cookie

Raspberry Oat Bar

Espresso Brownie

Gluten-Free Hawai’i Island Crunch Cookie

\$58 PER PERSON

\$68 BUFFET STYLE

**SOFT DRINKS**

\$8

**SPARKLING OR STILL BOTTLED WATER**

\$8

*Hualālai Resort must supply all group boxed lunches for the Hualālai Golf Course. Please contact your Special Events Manager for details.*







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*Passed Hors d'Oeuvres*

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# PASSED HORS D'OEUVRES

## CHILLED BITES

\$11 PER PIECE

Seared Ahi Tuna with Nori Crostini, Wasabi Cream

Mini Lobster "BLT" Shaved Lettuce, Toy Box Tomato, Bacon, Chive Gougères

Farm Tomatoes, Island Basil and Fresh Mozzarella on Bruschetta

Local Beet and Puna Goat Cheese Stack, Saba Vinegar

Chicken Thai Summer Roll with Spicy Mango Sauce

Seafood Ceviche in Cucumber Cup

Dungeness Crab and Avocado Profiterole

Prosciutto, Melon and Puna Feta Skewer

Smoked Kanpachi Dip, Taro Chip, Chives

Vegetable Summer Roll, Fresh Garden Herbs, Vermicelli Noodles, Nuoc Cham

Beef Tataki with Eryngii Mushrooms and Truffle Ponzu

Mint-Infused Watermelon with Feta Cheese and Aged Balsamic

Ahi Poke Taco Cone, Avocado Yuzu Mousse, Kukui Nut and Furikake Crumble

Dungeness Crab Taco with Radish Sprouts and Miso Vinaigrette

Heart of Palm Ceviche, Kaffir Lime, Leche de Tigre on Sweet Potato Chip

Kauai Prawn Cocktail, Smashed Avocado, Jalapeno Cocktail, Crispy Taro

Crispy Poke Bombs with Kabayaki and Furikake

Ahi Tuna Tartare, Crispy Rice and Nori Cracker, Avocado, Jalapeño

## HOT BITES

\$11 PER PIECE

Croque Monsieur Bites

Wagyu Beef Slider with Bacon, Blue Cheese, Tomato and Spicy Aioli

Hawai'i Island Wild Boar Slider with Liliko'i Barbecue Sauce

Keahole Lobster Cake Slider with Mango Aioli

Locally Grown Mushroom and Puna Goat Cheese Tart with Truffle Oil

Keahole Lobster Shumai with Hijiki Salad and Thai Coconut Sauce

Handcrafted Coconut-Crusted Wild Shrimp with Mango Dipping Sauce

Kalua Pork Spring Rolls with Liliko'i Dipping Sauce

Crispy Lemongrass Shrimp Sausage, Sugar Cane Skewer, Rum Chili Glaze

Hawaiian Honey and Bourbon-Grilled Baby Lamb Lollipop with Grainy Mustard

Kona Coffee Rubbed Sirloin, Garlic Toast, Chimichurri Aioli

Coconut Curry Marinated Organic Chicken Satay with Spicy Macadamia Nut Dipping Sauce

Crab Arancini with Lemon Aioli

Grass-Fed Short Rib and Molokai Sweet Potato Croquette with House-Made Banana Ketchup

Warm Tomato and Puna Goat Cheese Tart with Basil and Aged Balsamic

Crispy Goat Cheese with Pineapple and Local Honey Compote

# ON THE COCKTAIL TABLES

## DUO OF DRY SNACKS

*Choose Two:*

Mixed Nuts, Dry Roasted Macadamia Nuts, Togarashi Spiced Macadamia Nuts, Taro Chips, Cocktail Olives

\$35 PER DUO





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## RECEPTION STATIONS

### BRUSCHETTA BAR

*Chef Attendant \$375*

Fresh Grilled Breads

Local Tomato with Fresh Basil and Garlic, Kalamata Olive Tapenade, Eggplant Caponata, Roasted Red Peppers, Roasted Locally Grown Mushrooms with Herbs, Freshly Grated Parmesan

**\$28 PER PERSON**

### CAESAR SALAD BAR

Baby Romaine, Local Kale, Spinach, Island-Spiced Chicken, Marinated Shrimp, Pipikaula, Crispy Pancetta, Cherry Tomatoes, Grilled Asparagus, Anchovies, Capers, Lemon Wedges, Focaccia and Taro Croutons, Shaved Parmesan and Signature Caesar Dressing

**\$32 PER PERSON**

### RAW BAR

Oysters on the Half Shell, Alaskan King Crab Legs, Kona Abalone, Keahole Lobster, Chef-Selected Poke, Seasonal Crudo and Sashimi, Chilled Wild-Caught Shrimp

Served with Spicy Cocktail Sauce, Remoulade, Chili Pepper Yuzu Water, Poisson Cru Relish, Soy Sauce, Wasabi and Lemons

**\$65 PER PERSON**

### SUSHI BAR

*Sushi Chef Attendant \$600*

California Roll, Spicy Tuna Roll, Vegetable Roll, Sashimi and Hand Rolls

Wasabi, Soy Sauce and Pickled Ginger

**\$68 PER PERSON**

### HAWAI'I ISLAND FARMERS' MARKET

Local Organic Greens, Island Baby Romaine, Hilo Arugula, Farm Tomatoes, Maui Onion, Hearts of Palm, Locally Grown Cucumber, Watermelon, Radish, Fern Shoots, Avocado, Pipikaula, Heirloom Carrots, Local Sprouts, Macadamia Nuts, Bacon, Hawai'i Island Goat Cheese, Gorgonzola, House-Made Croutons, White Balsamic Vinaigrette, Cracked Papaya Seed Dressing and Buttermilk Ranch Dressing

**\$35 PER PERSON**

### ENHANCEMENTS:

Grilled Skirt Steak

**\$16 PER PERSON**

Grilled Organic Chicken

**\$12 PER PERSON**

Grilled Kaua'i Prawn

**\$15 PER PERSON**

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**PASTA**

*Chef Attendant \$375*

*Choose Two House-Made Pastas:*

Rigatoni Bolognese, Beef, Veal and Pork, San Marzano Tomato, Pancetta, Parmigiano-Reggiano

Wild Mushroom Ravioli, Wood-Roasted Wild Mushrooms, Truffle Cream

Spaghetti Pomodoro, Waimea Tomato, Garden Basil, Garlic, Parmigiano-Reggiano

Potato Gnocchi, Kabocha Squash, Baby Spinach, Brown Butter, Sage, Pecorino Romano

Strozapretti Pesto Genovese, Roasted Artichokes, Beans, Fingerling Potato, Basil Pesto

Served with Crispy Roasted Garlic Focaccia Sticks

**\$58 PER PERSON**

**\$73 PER PERSON FOR 3 PASTAS**



**SLIDERS**

*Chef Attendant \$375*

*Sliders served on Fresh-Griddled Brioche Buns. Served with Parmesan Fries, Ketchup and Garlic Aioli*

*Choose Three:*

Big Island Beef with Aged Cheddar, Bacon Jam, Secret Sauce

Ahi Tuna Burger with Asian Slaw and Wasabi Aioli

Ali'i Mushroom and Barley Burger with Puna Goat Cheese, Balsamic Glazed Onions, Arugula

Kalua Pig with Mango BBQ Sauce

Merguez Lamb Sausage, Cucumber Yogurt, Fresh Mint, Hummus

**\$52 PER PERSON**

**CHARCOAL BINCHOTAN**

*Chef Attendant \$375*

Charcoal-Grilled Japanese-Style Skewers

Served with Assorted Namasu, Pickles and Japanese BBQ Sauces

*Pick Three Proteins:*

Octopus with Kabayaki, Chicken Thigh Tare, Waygu Skirt Steak with Chimichurri, Hoisin Glazed Duck, Miso Chicken Breast, Liliko'i Glazed Local Catch, Garlic and Lemongrass Prawns, Chicken Tsukune with Katsu and Bonito

**\$42 PER PERSON**

**KONA STREET NOODLES**

*Chef Attendant \$375*

*Enhance with Tuk Tuk \$850*

*Choose Three:*

Yakisoba Noodles with Shrimp and Pork Belly

Crab-Fried Rice

Korean Fried Chicken with Pickled Daikon, Gochujang Honey Glaze, Scallions

Salt & Pepper Lobster Tails +\$15 per person

Mongolian Beef, Sweet Peppers, Maui Onions, Chili Garlic Crunch

Lup Cheong Fried Rice, Edamame, Carrot, Egg, Onion, Garlic, Crispy Shallots

North Shore Style Garlic Shrimp

**\$42 PER PERSON**

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**WOOD-FIRED PIZZAS**

*Requires Chef Attendant \$375 and Brick Oven \$1,000*

*Choose Three:*

Pepperoni Classico

Margherita with Local Tomato, Mozzarella, Basil and Extra-Virgin Olive Oil

Quattro Formaggi with Fior di Latte, Gorgonzola, Parmigiano-Reggiano and Fontina Cheeses

Salsiccia with House-Made Boar Sausage, Roasted Peppers, Red Onion, Mozzarella and Fontina

Mascarpone, Prosciutto di Parma, Arugula and Parmigiano-Reggiano

**\$55 PER PERSON**

**GRILLED CHEESE STATION**

*Chef Attendant \$375*

*Choose Three:*

Brioche with Grafton Cheddar

Focaccia with Kalua Pork and Big Island Goat Cheese

Local Mushrooms, Caramelized Onion and Gruyère

Mozzarella, Local Tomato, Basil, and Prosciutto

Roasted Green Chilies, Short Rib and Monterey Jack Cheese

Served with Warm Tomato Bisque Shooters

**\$39 PER PERSON**

**BUILD-YOUR-OWN POKE BOWL**  
**POKE**

Shoyu Ahi Poke, Kimchi Tako Poke, Island Style Kanpachi with Citrus, Avocado and Wasabi Aioli, Heart of Palm and Citrus Poke

Sushi Rice, Quinoa or Island Greens

**TOPPINGS**

Avocado, Hearts of Palm, Shaved Radishes, Kimchi Cucumbers, Shaved Jalapeño, Ogo, Ocean Salad, Sriracha Aioli, Teriyaki Glaze, Furikake, Black and White Sesame Seeds, Taro Chips, Wonton Crisps

**\$65 PER PERSON**

**TACO**

*Chef Attendant \$375*

*Choose Three Proteins:*

Kalua Pork, Carne Asada, Mahi Mahi, Garlic Shrimp, Local Pork al Pastor, Smoked Puna Chicken, BBQ Jackfruit

*DIY Toppings:*

Salsa Verde, Salsa Rojo, Cotija Cheese, Tomatillo Salsa, Sour Cream, Pickled Red Onions, Cilantro, Diced Maui Onion, Pico de Gallo, Charred Pineapple Salsa, Local and House-Made Hot Sauces

Corn and Flour Tortillas

**\$62 PER PERSON**

**BAOZI STATION**

*Chef Attendant \$375*

*Choose Three Proteins:*

Wuxi Braised Pork Belly, Huli Huli Chicken Thigh, Five-Spice Duck, Spicy Shrimp, Korean BBQ Tofu, Sweet Soy Braised Short Rib

*DIY Toppings:*

Hoisin, Scallions, Fresh Cilantro, Cucumber and Carrot Namasu, Spicy Aioli, Pickled Pineapple, Crispy Shallots

**\$52 PER PERSON**

**ENHANCEMENTS**

**DOMESTIC & IMPORTED CHEESE BOARD**

Paired with Assorted Fruits, Nuts, Crackers and Baguettes

**\$36 PER PERSON**

**ANTIPASTI**

Selection of Grilled and Marinated Vegetables with Imported Meats and Cheeses

**\$42 PER PERSON**

**TROPICAL FRUIT DISPLAY**

Seasonal Sliced Tropical Fruits

**\$24 PER PERSON**

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## CARVING STATIONS

*Carving Attendant \$375*

Hawaiian Salt and Garlic Crusted Roasted Prime Rib of Beef au Jus with Creamy Horseradish

**\$47 PER PERSON**

Kona Coffee Rubbed New York Strip Loin, Red Eye Jus, Crispy Onions

**\$45 PER PERSON**

Pepper-Crusted Beef Tenderloin with Bacon and Confit Tomato Demi-Glace

**\$55 PER PERSON**

House-Made Porchetta, Rubbed with Fennel Pollen, Parsley and Mustard, Italian Sausage, Fresh Herbs, served with Salsa Verde, and Whole-Grain Mustard Jus

**\$42 PER PERSON**

Whole Smoked Huli Huli Style Chicken, Roasted Pineapple, Shiso Chimichurri

**\$38 PER PERSON**

Shawarma Spice Roasted Leg of Lamb, Grilled Flatbread with Za'atar and Sumac, Cucumber Yogurt Sauce

**\$49 PER PERSON**

Steamed Whole Opah "Chinese Style," Hot Sesame Oil, Ginger Scallion Pesto, Black Bean Bok Choy

**\$45 PER PERSON**

## ADDITIONS

Ulu "Bravas" Crispy Fried Ulu with Paprika Aioli and Scallions

Coffee and Honey Roasted Local Heirloom Carrots

Braised Local Greens

Double-Baked Truffle Potato

Roasted Asparagus with Hollandaise and Gremolata

Creamed Local Chard

**\$12 PER PERSON, PER ADDITION**

## FRESH BAKED BREAD SERVICE

*Served with Whipped Butter.*

*Choose Two Breads:*

Sweet Potato Sourdough Bread

Crusty Macadamia Nut Sourdough Bread

Multi Grain Whole Wheat Bread

Classic Soft Bread

**\$9 PER PERSON**

## COMPOUND BUTTER PAIRING

*Choose One Butter:*

Miso Soy Sauce Butter

Maple Smoked Sea Salt Butter

Yuzu Curry Furikake Butter

**\$3 PER PERSON**

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# DESSERT STATIONS

## DONUT STATION

*Chef Attendant \$375*

Fox Farm Vanilla Buttermilk Donuts with Assorted Glazes and Toppings

*Choose Two Glazes:*

Vanilla, Chocolate, Coffee, Ube, Liliko'i

*Choose Four Toppings:*

Sprinkles, Candied Macadamia Nuts, Chocolate Toffee Bits, Oreo Crumbles, Cinnamon Sugar, Coconut Shortbread

**\$39 PER PERSON**

## BUILD YOUR OWN SUNDAE

*Attendant \$375*

*Choose Three Ice Creams:*

Caramel Macadamia Nut Ripple, Vanilla, Toasted Coconut, Strawberry Guava, Chocolate Fudge, Mango, Kona Coffee Toffee

*Choose Five Toppings:*

Brownie Chips, Sprinkles, Oreo Crumble, Pineapple Compote, Seasonal Fruit, Toffee Bites, Milk Chocolate Crunch Bites, Toasted Marshmallows, Gummies, Candied Nuts

Includes Whipped Cream, Chocolate and Caramel Sauce

**\$35 PER PERSON**

## FIRE & ICE STATION

*Two Chef Attendants \$375 each*

### FIRE

Blow-Torched Crème Brûlée Donuts

*Choice of One Flavor:*

Big Island Vanilla Bean Custard, Chocolate Custard or Butterscotch Custard

### ICE

Dipped House-Made Ice Cream Bars or Popsicles

*Choice of Two Flavors:*

Kona Coffee Ripple, Macadamia Nut Caramel Crunch, Big Island Vanilla Bean, Chocolate Chunk, Strawberry Daquiri, Mango Lime, Coconut Pineapple, Passion Orange Guava

*Served with Chef's Choice Toppings:*

Li Hing Mui, White Chocolate Crumble, Chocolate Chip, Cookie Crumble, Crispy Wafers, Candied Macadamia Nuts, Dark Chocolate Curls

**\$45 PER PERSON**

## MALASADA OR CHURRO STATION

*Chef Attendant \$375*

Choice of either Malasadas or Churros

Served with Chocolate, Caramel, and Liliko'i Dipping Sauces

**\$35 PER PERSON**

## BANANAS FOSTER STATION

*Chef Attendant \$375*

Rum-Caramelized Bananas Flambé, Served with Fior di Latte Gelato and White Chocolate Crumble

**\$35 PER PERSON**

## MINI DESSERTS STATION

*Choose Four Desserts:*

Coconut and Macadamia Nut Tart

Kona Coffee Profiterole

Liliko'i Cheesecake

Pineapple Upside-Down Cake

Caramel Chocolate Torte

Chocolate Macadamia Nut Tart

Banana Cream Pie

Coconut Rice Pudding

Yuzu Sabayon

Pineapple Galette

Strawberry Guava Cheesecake

Kona Coffee Chocolate Tart

Hawaiian Chili Butterscotch Pudding

Kona Coffee Toffee Cheesecake

Mango Key Lime Pie

Chocolate Macadamia Nut Éclair

Coconut Cream Pie

Macadamia Nut Bourbon Brownie

Liliko'i Raspberry Panna Cotta

**\$35 PER PERSON**





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## PLATED DINNERS

### THREE-COURSE MENU

*Prices include salad, entrée and dessert*

GARDEN \$160

SEA \$170

LAND \$180

DUO ENTRÉE \$195

### FOUR-COURSE MENU

*Prices include hot or cold starter, salad, entrée and dessert*

GARDEN \$185

SEA \$195

LAND \$205

DUO ENTRÉE \$220

### TABLESIDE SELECTION

*For banquet functions, guests may enjoy the opportunity of selecting their entrée\* at the time of seating.*

*Three courses, Two entrées \$210*

*Three courses, Three entrées \$240*

*Four courses, Two entrées \$235*

*Four courses, Three entrées \$265*

*Maximum of 200 people. Please note, choice of table-side entrée selection requires additional time for à la minute preparation.*

*\*Duo entrees not included*

## COLD STARTERS

Citrus-Cured Kona Kanpachi, Heart of Palm, Liliko'i Coconut Vinaigrette, Pea Shoots

Poached Prawn and Radish "Ravioli," Smoked Tomato Water, Kohlrabi and Cucumber Relish, Nasturtium Flowers

Waimea Vegetable Panzanella, Garden Squash, Roasted Pepper, Heirloom Tomato, Gazpacho Vinaigrette, Crispy Focaccia

Togarashi Seared Ahi Tuna and Kona Kanpachi, Waimea Tomato Consommé, Mint Caviar

Prime Beef Tataki, Thai Herb and Cucumber Salad, Calamansi and Kaffir Lime Vinaigrette, Crispy Rice Noodles

Chilled Hilo Corn Soup, Charred Avocado, Coconut, Lime

## HOT STARTERS

Head-On Grilled Kauai Prawns with Shrimp Curry, Kaffir Lime, Lemongrass, Garden Eggplant, Thai Basil

Pan-Seared Crab Cake, Hilo Sweet Corn Purée and Edamame Succotash, Green Papaya "Chow Chow"

Keahole Lobster Ravioli, Prawn Emulsion, Braised Fennel, Meyer Lemon Gremolata

Local Mushroom Ravioli with Roasted Ali'i Mushrooms and Truffle Pecorino Cream, Wilted Baby Spinach

Lobster Coconut Bisque, Black Truffle Boba, Cilantro, Crispy Shallots

Potato Gnocchi with Short Rib Ragout, Braised and Crispy Kale, Goat Parmesan

## SALADS

Lei Salad with Local Greens, Avocado Mousse, Shaved Baby Vegetables, Candied Macadamia Nuts and Liliko'i Vinaigrette

Local Beet Salad with Crispy Goat Cheese "Cannelloni," Baby Arugula, Tangerine, Truffle Balsamic

Local Tomato Caprese with Aged Balsamic, Burrata, Extra-Virgin Olive Oil and Micro Basil

Keahole Lobster and Heart of Palm Salad, Local Citrus, Arugula, Liliko'i Coconut Dressing

Apple and Endive Salad, Shaved Fennel, Hāmākua Cheese, Citrus Vinaigrette, Crispy Prosciutto

Kekela Baby Greens, Waimea Strawberry, "Smokie" Goat Cheese, Candied Macadamia Nuts, Sherry Vinaigrette

Baby Gem Caesar, Green Garlic Dressing, Crispy Parmesan, Meyer Lemon and Garlic Streusel, Shaved Radishes

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## ENTRÉES

### FROM THE GARDEN

House-Made Gnocchi with Kabocha Squash, Braised Kale, Brown Butter, Roasted Macadamia Nuts

Whole Roasted Maitake Mushroom, Black Forbidden Rice Porridge, Soy Dashi, Bok Choy

Char Grilled Cauliflower Steak, Heart of Palm "Gribiche," Roasted Kekela Root Vegetables, Pea Tendrils

Whole Roasted Garden Eggplant, Calabrian Chili Chermoula, Warm Farro Salad

### FROM THE SEA

Steamed Local Catch with Ginger and Scallion, Roasted Kekela Carrots and Ali'i Mushrooms, Soy and Yuzu Broth

Pan Seared Mahi Mahi with Coconut Whipped Molokai Sweet Potato, Baby Bok Choy Mango Relish, Yuzu Butter Sauce

Togarashi Spiced Ahi Tuna, Edamame Purée, Corn Succotash, Pea Tendrils, Meyer Lemon Gremolata

Butter Poached Keahole Lobster Tail with Caramelized Cauliflower, Forbidden Black Rice Porridge, Shiso Chimichurri

Grilled Local Kampachi, Smoked Eggplant Purée, Garden Caponata, Opal Basil Vinaigrette

### FROM THE LAND

Kona Coffee Braised Beef Short Rib, Wasabi Mashed Potato, Crispy Maui Onion, Charred Broccolini

Green Garlic Crusted Beef Tenderloin, Celery Root, Fingerling Potatoes, Roasted Heirloom Carrots, Truffle Demi-Glace

Grilled Filet Mignon, Roasted Kekela Radish, Wilted Gai Lan, Black Garlic Ponzu

Colorado Rack of Lamb, Spring Vegetable and Mushroom Ragout, Mint Chimichurri

Roasted Puna Chicken Breast, Ulu Gnocchi, Ali'i Mushroom, Coconut and Kaffir Lime Reduction

### DUO PLATES

New York Strip and Butter Poached Lobster Tail, Arugula Potato Purée, Cipollini Onion, Garlic Crumb, Charred Broccolini

Hawaiian Salt and Garlic-Rubbed Beef Tenderloin with Cabernet Demi, Grilled Kona Prawn, Papaya Relish, Edamame Potato Purée, Ali'i Mushroom and Island Vegetables

Kona Coffee Braised Short Rib and Smoked Kona Kampachi, Lemon Squash Purée, Romanesco, Kekela Baby Carrots, Carrot- Top Chimichurri

## PLATED DINNER ENHANCEMENTS

### AMUSE BOUCHE

Oyster and Sea Urchin Shooter with Dashi and Yuzu

Kanpachi Crudo with Liliko'i and Truffle

Chilled Sweet Corn Soup with Chives and Garden Flower

Steak Tataki with Ponzu and Enoki Mushroom

\$16 PER PERSON

### INTERMEZZOS

Liliko'i Sorbet and Mandarin Vodka

Yuzu Sorbet and Sake

Kalamansi Sorbet with Citron Vodka

\$12 PER PERSON

### FRESH BAKED BREAD SERVICE

*Served with Whipped Butter. Choose Two Breads:*

Sweet Potato Sourdough Bread

Crusty Macadamia Nut Sourdough Bread

Multi Grain Whole Wheat Bread

Classic Soft Bread

\$9 PER PERSON

### COMPOUND BUTTER PAIRING

*Choose One Butter:*

Miso Soy Sauce Butter

Maple Smoked Sea Salt Butter

Yuzu Curry Furikake Butter

\$3 PER PERSON

## DESSERTS

### WAIMELE HONEY CHEESECAKE CREMEUX

Seasonal Tropical Fruit, Sable Breton, Coconut Meringues, Liliko'i Cream

### CITRUS MILK CHOCOLATE VELVET

Confit Orange, Jivara Milk Chocolate Mousse, Old Fashioned Chocolate Cake, Sweet Cream Gelato

### DEVILISH MACADAMIA NUT CAKE

Chocolate Macadamia Nut Cake, Praline Crunch, Hawaiian Sea Salt Caramel Ice Cream

### HUALĀLAI DUO

Lemon Raspberry Hibiscus Meringue Tart, Kalamansi Pate di Fruit, Milk Chocolate Salted Caramel Tart, Butter Toffee Crumble

### BANANA CARAMEL BONAFEE

Banana White Chocolate Mascarpone Mousse, Coconut Shortbread, Brandied Banana Compote, Caramelized Banana Ice Cream





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# KA'ŪPŪLEHU LŪ'AU

*Chef Attendant \$375*

## SPOON WALL

Dungeness Crab Salad

Papaya and Cucumber Tartare with Shiso

Beef Tenderloin Kilawin with Local Citrus and Ginger

## FRESH-TOSSED POKE

Traditional Ahi Poke Spicy Ahi Poke

Whisky Barrel Shoyu Ono Poke  
Kimchi Tako Poke

Seasonally Inspired Vegetarian Poke

## LAU'AI

Hawaiian Chopped Salad with Shichimi Spiced Ahi, Local Greens, Hard-Boiled Egg, Edamame, Tomato, Candied Macadamia Nut and Ginger Scallion Dressing

Pipikaula Caesar with Sweet Bread Croutons and Chili Pepper Dressing

Local Beet Salad with Ka'u Orange and Puna Goat Cheese

Baby Shrimp Soba Salad with Scallion

Peking Duck with Bean Sprouts, Green Beans, Peanuts and Sesame Dressing

## MAUKA AND MAKAI

Grilled Lobster Tail *(Chef Required)*

Bone-In Shoyu Braised Short Rib

Roasted Moloka'i Sweet Potato and Garden Breadfruit

Liliko'i Kalua Pork Steamed Buns

Huli Huli Chicken

## HAWAI'I ISLAND FAVORITES

Traditional Lau Lau

Island Catch with Ogo Salsa Verde

Stir-Fried Vegetables

Hawai'i Island Hapa Fried Rice

## DESSERT

Coconut and Macadamia Nut Tart

Kona Coffee Profiterole

Liliko'i Cheesecake

Pineapple Upside-Down Cake

Caramel Chocolate Torte

**\$240 PER PERSON**

# IMU PIG

*Chef Attendant \$375*

Suckling pig prepared in a traditional Hawaiian Imu. This underground oven, located in Hoku Amphitheater, uses the traditional method of flavorful steam cooking employed by the Hawaiians. Pricing includes a traditional Imu ceremony, in which the roasted pig is removed from the Imu and presented by our Chefs. Master of ceremonies services and Lū'au entertainment are priced separately. Please contact your Special Events Manager for details.

**\$1,600 PIG**

**\$1,750 IMU PIG CEREMONY**

*Additional Charges Past 150 Guests*



# HAWAIIAN LŪ'AU

## STARTERS

Kamuela Baby Green Salad with Locally Grown Rainbow Carrots, Watermelon Radish, Locally Grown Cucumbers, House-Made Balsamic Vinaigrette and Cracked Papaya Seed Dressing

Ahi and Tako Poke

Waipio Valley-Style Poi

Lomi Lomi Salmon

Papaya and Pineapple Mint Salad

## ENTRÉES & SIDES

Kalua Pig Traditional Lau Lau

Grilled Island Fish with Tomato Ginger Relish Taro Crusted Chicken

Teriyaki Steak

Locally Grown Mushrooms with Bean Thread Noodles

Stir-Fried Island Vegetables Sticky Rice

Taro Bread and Hawaiian Sweet Rolls

## DESSERTS

Chocolate Macadamia Nut Tart

Haupia

Banana Cream Pie

Guava Swirl Cheesecake

Coconut Rice Pudding

**\$195 PER PERSON**

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## PANIOLO BBQ

*Chef Attendant \$375 each*

### STARTERS

Corn "Elotes" Salad, Chili, Lime, Cotija Cheese, Red Onion, Tajin Crema

Locally Grown Baby Romaine with Rainbow Carrots, Local Cucumbers, Cherry Tomatoes, Buttermilk Ranch Dressing and Liliko'i Vinaigrette

Country-Style Potato Salad

Red Cabbage Slaw with Local Hearts of Palm, Green Apple and Whistle Pig Whiskey Vinaigrette

Chili Grilled Shrimp Cocktail, Papaya Cabbage Slaw, White BBQ Sauce

Paniolo-Style Chili

### ENTRÉES & SIDES

Bone-In Ribeye Steak with Kona Coffee Red Eye Jus *(Chef Required)*

Roasted Local Chicken with Fingerling Potatoes

Kiawe Smoke Seared Kona Kanpachi

Liliko'i Barbecue Pork Back Ribs

Stone-Ground Grits with Caramelized Corn and Peas

Roasted Brussels Sprouts with Crispy Bacon

Hawaiian Chili Cornbread Muffins and Guava Rolls

### DESSERTS

Chocolate Meringue Tart

Coconut Cream Pie

Hualālai Vanilla Cheesecake

Macadamia Nut Bourbon Brownie

Liliko'i Raspberry Panna Cotta

**\$210 PER PERSON**

## KILAUEA

*Carving Attendant \$375*

### STARTERS

Roasted Beet Salad with Local Goat Cheese, Candied Macadamia Nuts, Kona Citrus and Arugula

Kamuela Tomato Caprese, Saba Vinegar, Baby Arugula, Grilled Focaccia Bread

Marinated Local Vegetable Antipasti

Chop Salad with Local Romaine, Grilled Corn, Hard-Boiled Egg, Local Tomato, Crisp Bacon, Avocado, Edamame and Green Goddess Dressing

Local Seafood Ceviche

Kona Mussel and Clam Thai Curry with Jasmine Rice

### ENTRÉES & SIDES

Hawaiian Salt-Crusted Roast Prime Rib of Beef au Jus with Creamy Horseradish *(Carver Required)*

Hawaiian Honey and Ginger Glazed Chicken

Island Catch with Liliko'i Beurre Blanc

Rum-Glazed Shrimp Sugarcane Skewers

Local Seasonal Vegetables

Roasted Kabocha and Local Root Vegetables

Kiawe Wood-Smoked Mashed Potatoes

### DESSERTS

Hawaiian Chili Butterscotch Pudding

Kona Coffee Toffee Cheesecake

Mango Key Lime Pie

Pineapple Almond Cake

Chocolate Macadamia Nut Éclair

**\$220 PER PERSON**

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## KAINALU BEACH BASH

*Chef Attendant \$375 each*

### STARTERS

Local Mixed Baby Green Salad with Rainbow Carrots, Local Sprouts, Teardrop Tomatoes, Creamy Herb Dressing and House-Made Balsamic Vinaigrette

House-Made Vegetable Kimchi

Sliced Tropical Fruit Plate

Steamed Edamame with Hawaiian Chili Garlic Sauce

Island-Caught Sashimi

### ENTRÉES & SIDES

Spiced Beer Can Chicken

Kalbi Ribs with Butter Lettuce and Sweet Chili Soy

Grilled Mahi Mahi with Mango Salsa

Charred Corn and White Bean Succotash with Chili Lime Butter

Garlic Green Beans with Crispy Onion

Crispy Pork Belly "Lechon Kawali" style, Tomato Onion Salad, Scallions, Fish Sauce and Lime Dressing *(Carver Required)*

Hualālai Seafood Paella with Saffron, Clams, Mussels, Portuguese Sausage, Bell Pepper and Peas *(Chef Required)*

### ENHANCEMENTS

*Add Grilled Kaua'i Prawns*

**\$15 PER PERSON**

*Add Keahole Lobster*

**\$25 PER PERSON**

### DESSERTS

Banana Whoopie Pie

Liliko'i Crunch Bites

Macadamia Nut Fudge Brownie

Coconut Caramel Cupcake

Coconut Tapioca

**\$225 PER PERSON**

## 'AHA'AINA

*Chef Attendant \$375*

*Carving Attendant \$375*

### STARTERS

Market Salad with Local Greens, Hard-Boiled Egg, Chicken, Hawai'i Island Avocado, Farm Tomato, Local Cucumber, Moloka'i Sweet Potato, Dried Cranberry and Papaya Seed Dressing

Ahi Tuna Tataki, Black Truffle Ponzu, Radish Salad, Crispy Shallots

White Salad with Local Hearts of Palm, Cauliflower, Fennel, White Beans and Champagne Vinaigrette

Keahole Lobster Bisque with Brandy "Kiss"

### CHILLED SEAFOOD

Wild-Caught Shrimp, King Crab Legs, Oysters on the Half Shell, Seared Ahi and Ono

Traditional Cocktail Sauce, Soy Sauce, Mignonette, Lemon Wedges, Ginger and Wasabi

### ENTRÉES & SIDES

Grilled Lobster Tails with Drawn Butter and Lemon *(Chef Required)*

Roasted Beef Tenderloin with Mushroom Demi-Glace *(Carver Required)*

Ginger-Steamed Onaga with Cilantro and Scallion

Herb and Nut Crusted Chicken Breast with Creamy Coconut Sauce

Potato Gnocchi with Roasted Kabocha Squash, Spinach, Coconut and Truffle

Roasted Fingerling Potatoes with Meyer Lemon and Garden Rosemary

Wok-Fried Island Vegetables

Assorted House-Made Rolls and Sliced Breads with Sea-Salted Butter

### DESSERTS

Yuzu Sabayon

Pineapple Galette

Strawberry Guava Cheesecake

Coconut Cream Puff

Kona Coffee Chocolate Tart

**\$240 PER PERSON**





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# BEVERAGES

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*Bar Tiers*

Local Libations

Wine Selection

## BAR TIERS

*Select One*

### PREMIUM BAR

- Ketel One Vodka
- Bombay Sapphire Gin
- Maker's Mark Bourbon
- Kuleana Punawai Hualalai Reserve Rum
- Mahina Dark Rum

Casamigos Blanco Tequila

Dewars Blended Scotch Whisky

**\$22 PER DRINK**

### ULTIMATE BAR

Grey Goose Vodka

Hendricks' Gin

Kuleana Pacifica Huna Wai Hualalai Reserve Rum

Patron Reposado Hualalai Barrel Select Tequila

Woodford Reserve Bourbon

Glenlivet Single Malt Scotch Whisky

**\$26 PER DRINK**

*Bartender fee: \$175 per-hour, per-bartender charge applies. If a minimum consumption of \$500 in sales per hour, per bar, is achieved, the \$175 per-hour bartender fee will be waived. One bartender per 75 guests.*

## ALL BARS INCLUDE

### LOCALLY BREWED

- Longboard Island Lager
  - Big Wave Golden Ale
  - Big Island Brewhaus Overboard IPA
- \$10 EACH**

### DOMESTIC BEER

- Budweiser
  - Bud Light
  - Coors Light
  - Athletic Brewing
  - Upside Dawn Golden (Non-alcoholic)
- \$9 EACH**

### IMPORTED BEER

- Corona
  - Heineken
  - Modelo Especial
- \$10 EACH**

### CORDIALS

- Baileys Irish Cream
  - Kahlúa
  - Grand Marnier
  - Hennessy VSOP
  - Cointreau
- \$20 EACH**

### BEVERAGES

- Soft Drinks
  - Mineral Waters
- \$8 EACH**

## TROPICAL MIXOLOGY COMPETITION

Have your guests test their bar savvy skills! Teams of four to eight people compete against each other to create the best Hawaiian cocktail or mocktail. Teams are scored on presentation, drink name and, most importantly, taste! After the judging, the winning team's drink can become the group's signature drink throughout the program.

Each mixing station (maximum of 6) is provided with a featured spirit base, assorted juices and mixers, and an assortment of fruit garnishes. Each team is provided with all the necessary tools to create their drinks. All they need to bring is their imagination!

The host gets the event going by asking teams to form and explaining the contest rules. Judges are selected and teams are then given 30 minutes to concoct their special drink. The team with the highest overall score is named the winner. Group organizers may want to include prizes for the winning team. Four Seasons gift certificates prove to be very popular!

**DURATION: 1 HOUR EVENT,**  
*(30 minutes to create a beverage)*

**\$95 PER PERSON**  
*Maximum 50 guests*

*Bartender Required*  
**\$175 per-hour, 1 per 25 guests**





Bar Tiers

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## LOCAL LIBATIONS

\$26 EACH

### HUALĀLAI TAI

Four Seasons Reserve Kuleana White Huihui Rum, Lime Juice, Four Seasons Signature Mai Tai Batch, Pineapple Juice, Mahina Dark Rum

### HUIHUI MAI TAI

Four Seasons Reserve Kuleana White Huihui Rum, Hāmākua Coast Orgeat, Aperol Aperitivo 22, Lime Juice, Grapefruit Juice, Mahina Dark Rum

### KAHALU'U COLADA

Kuleana Pacifica Huna Wai Hualalai Reserve Rum, Coconut Cream, Lime Juice, Pineapple Juice, Ginger Liqueur, Lime Leaves

### GUAVA LAVA

Campari, Sweet Vermouth, Sparkling Wine, Guava Juice

### HAWAI'I BLU

Grey Goose Vodka, Blue Curaçao, Coco Lopez, Pineapple Juice, Sweet and Sour

### HĀMĀKUA ROYALTY

Kuleana Punawai Hualalai Reserve Rum, Hāmākua Coast Ube Syrup, Lime Juice, Coconut Cream, Coconut Water

## VODKA

\$26 EACH

### GUAVA GINGER LEMONADE

Grey Goose Vodka, Elixir Ginger Syrup, Guava Purée, Sweet and Sour

### PANILOLO MULE

Grey Goose Vodka, Calamansi Purée, Brown Sugar Syrup, Ginger Beer

### LEHUA GREYHOUND

Grey Goose Vodka, Aperol, Lime Juice, Honey Syrup, Grapefruit Juice

### KUPONO

Grey Goose Vodka, Ginger Syrup, Thai Basil Leaves, Sweet and Sour, Strawberry Purée

### ESPRESSO MARTINI

Grey Goose Vodka, Espresso

## TEQUILA

\$26 EACH

### PINK GUAVA RITA

Casamigos Silver Tequila, Orange Curaçao, Guava Purée, Sweet and Sour

### PEARL DIVER

Casamigos Silver Tequila, Lime Juice, Orange Juice, Aperol, Agave Syrup, Tajin Rim

### AZUL JEWEL

Casamigos Silver Tequila, Pineapple Juice, Lime Juice, Blue Curaçao, Agave Syrup

### HUALĀLAI SUNRISE

Patron Reposado Hualalai Barrel Select Tequila, Aperol, St-Germain, Lemon Juice, Grapefruit Juice

### TAHONA ROCK

Patron Reposado Hualalai Barrel Select Tequila, Yuzu Juice, Lime Juice, Lillet Rosé, Hāmākua Coast Calamansi Syrup, Fever Tree Tonic Water

### CLASSIC CADILLAC MARGARITA

Casamigos Silver Tequila, Lime Juice, Cointreau, Agave, Grand Marnier





Bar Tiers

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GIN

\$26 EACH

PROPER PIMMS

Tanqueray Gin, Pimms No. 1, Strawberry Purée, Lemon Juice, Ginger Beer

LAVENDER CUCUMBER COLLINS

Hendricks Gin, Lavender Syrup, Cucumber, Club Soda

DUE SOUTH

Hendricks Gin, Luxardo Limoncello, Lemon, Simple Syrup, Mint, Ruffino Sparkling

KOKE'E BRAMBLE

Bombay Sapphire Gin, Lemon Juice, Simple Syrup, Sparkling Wine, Mint

EASTSIDE RICKEY

Tanqueray Gin, Lime Juice, Mint, Cucumber, Club Soda, Simple Syrup

RUM

\$26 EACH

EXTENDED VACATION

Kuleana Punawai Hualalai Reserve Rum, Passion Fruit Purée, Cream of Coconut, Sweet and Sour, Mint

LAVA FLOW

Kuleana Punawai Hualalai Reserve Rum, Cream of Coconut, Pineapple, Pineapple Juice, Strawberry Purée

UNDER THE MANGO TREE

Kuleana Punawai Hualalai Reserve Rum, Mango Purée, Sweet and Sour, Mint

DARK & STORMY

Mahina Dark Rum, Ginger Beer, Ginger Syrup, Lime Juice

CLASSIC DAIQUIRI

Kuleana Punawai Hualalai Reserve Rum, Lime Juice, Simple Syrup

WHISKEY

\$26 EACH

KOHALA SMASH

Basil Hayden Bourbon, Lemon Juice, Honey Syrup, Angostura Bitters, Mint

TEA TIME

Basil Hayden Bourbon, Sweet and Sour, Angostura Bitters, Black Tea

BITTER ANGEL

Maker's Mark Bourbon, Kona-Coffee Infused Campari, Averna Amaro

LOST IN TRANSLATION

Toki Japanese Whisky, Lemon Juice, Honey Syrup, Sparkling Wine, Johnnie Walker Black Label Scotch, Shiso Leaf

RASPBERRY WAWAHI

Rittenhouse Straight Rye Whiskey, Lemon Juice, Simple Syrup, Raspberries, Mint

RAILCAR

Courvoisier VS Cognac, Lemon Juice, Dry Curaçao, Simple Syrup, Sparkling Wine

WHISKEY FOR MY MULE

Woodford Reserve Bourbon, Lemon Juice, Lime Juice, Passion Fruit Purée, Honey Syrup, Mint, Ginger Beer

ZERO PROOF COCKTAILS

\$15 EACH

SALTED WATERMELON JUICE

Watermelon Purée, Lemon Juice, Sea Salt, Filtered Water

CHILI LIME PINEAPPLE SODA

Pineapple Juice, Lime Juice, Agave Syrup, Tajin, Club Soda

STRAWBERRY GINGER LEMONADE

Strawberry Purée, Ginger Syrup, Hualālai Lemonade

TURMERIC TONIC

Turmeric Ginger Lemon Purée, Agave Syrup, Cayenne Pepper, Club Soda

HAWAIIAN GINGER ALE

Local Ginger, Lime Juice, Club Soda, Local Honey

GREEN TEA CHILLED TODDY

Jasmine Green Tea, Mint, Honey Syrup, Lemon







Bar Tiers

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# WINE SELECTION

## CHAMPAGNE & SPARKLING

Zardetto, Prosecco, Italy  
\$85

Devaux Grand Reserve Brut, Champagne, France  
\$125

Laurent Perrier, Brut La Cuvee, Champagne, France  
\$140

Ferrari Trento Brut Rose, Trentino-Alto Adige, Italy  
\$152

Veuve Clicquot, Brut "Yellow Label" Champagne, Reims  
\$175

## SAUVIGNON BLANC

Palmier Royale, Napa Valley  
\$94

Domaine Auchere, Sancerre, Loire Valley  
\$95

Craggy Range, Marlborough, New Zealand  
\$110

Cloudy Bay Marlborough, New Zealand  
\$125

## CHARDONNAY

Bishop's Peak, San Luis Obispo  
\$93

Quilt, Napa Valley  
\$110

Post & Beam By Far Niente, Napa Valley  
\$125

Far Niente, Napa Valley  
\$145

## WORLDLY WHITES

Jermann Pinot Grigio, Friuli-Venezia, Italy  
\$93

Huber 'Obere Steigen' Gruner Veltliner, Traisental, AT  
\$95

Inama Soave, Veneta, Italy  
\$93

Selbach Oster Riesling Spatlese, Mosel, Germany  
\$115

## PINOT NOIR

Olema, Sonoma County  
\$85

Palmier Royale, Santa Rita Hills  
\$110

Siduri, Willamette Valley  
\$122

Talbot 'Sleepy Ha!!ow Vineyard', Santa Lucia Highlands  
\$125

## CABERNET SAUVIGNON

Daou, Paso Robles  
\$95

Post & Beam By Far Niente, Napa Valley  
\$125

Hall, Napa Valley  
\$140

Caymus, Napa Valley  
\$235

Chimney Rock, Napa Valley  
\$250

## WORLDLY REDS

Whispering Angel, Rose, C6tes De Provence  
\$85

Demaine De Triennes, Rose, Cotes De Provence  
\$93

The Prisoner, Red Blend, CA  
\$105

Shatter, Grenache, Maury, France  
\$110

Lsole E Olena, Chianti, Tuscany, Italy  
\$122

Orin Swift '8 Years In The Desert', Red Blend, St. Helena  
\$135

Duckhorn, Merlot, Napa Valley  
\$154

# WINE TIERS

*Offer your guests a choice of wine served from the bar or table-side. Select One Tier.*

## \$110 WINE TIER

Gramona La Cuvee, Sparkling Brut  
Quilt, Chardonnay, Napa Valley  
Palmier Royale, Pinot Noir, Santa Rita Hills

Craggy Range, Sauvignon Blanc, Marlborough, New Zealand

Peju, Cabernet Sauvignon, Napa Valley

## \$125 WINE TIER

Devaux, Champagne, Champagne  
Post & Beam, Chardonnay, Napa Valley

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand

Talbot 'Sleepy Hallow Vineyard', Pinot Nair, Santa Lucia Highlands

Post & Beam, Cabernet Sauvignon, Napa Valley

## \$140 WINE TIER

Laurent Perrier, La Cuvée Brut, Champagne

Rombauer, Chardonnay, Carneros

Jayson by Pahlmeyer, Sauvignon Blanc, Napa Valley

Hall, Cabernet Sauvignon, Napa Valley

Goldeneye, Pinot Noir, Anderson Valley





**GUARANTEE**

A final guaranteed guest count is required at least 72 hours prior to the function.

We will set up and prepare for up to 5% over your guaranteed guest count for buffets and 1% for plated dinners. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

Should your guaranteed guest count drop below the minimum capacity or be less than your tentative guest count, the Resort reserves the right to reassign the function to a more suitable location. There will be a minimum labor charge of \$500 for any meal function with a guarantee under 30 guests.

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided at least 72 business hours prior to the function. Requests received within the 72-hour time period will be accommodated at an additional charge over and above the guaranteed number of meals. A cancellation fee of 100% of the estimated food and beverage revenue and miscellaneous charges will be assessed within 30 days of the event.

**MENU SELECTIONS**

If menu selections are not received at a minimum (30) days prior to the date of the function, prices may be subject to change. For large quantities, some items and/or preparation may be slightly varied.

**TAXABLE SERVICE CHARGE AND TAX**

All food and beverage prices are subject to a 17.5% service charge and 5.5% administrative fee. Hawai'i state tax, currently 4.712%, will be added to all food, beverage, labor, service and miscellaneous item charges.

**PLATED MEALS**

Choice of entrée is available table-side and is offered at \$30 premium per selection, and will be based on the highest priced selection. Choice of table-side entrée selection requires additional time for à la minute preparation.

**BUFFETS & RECEPTION STATIONS**

Buffet and reception station pricing are available with a minimum of 30 guests. For buffet and reception stations fewer than 30 guests, the minimum will be charged.

Additional fees will be added for any modifications to buffet menu, and or menu substitutions.

Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Banquet buffets are also designed for a duration of up to two hours. Buffets scheduled for longer than two hours will incur additional charges. Food can be refreshed for extensions on this time limit at a cost-per-person rate.

*Please add \$25 per person to serve buffet menus family style (maximum of 30 people).*

*One chef per 50 guests and one attendant per 75 guests.*

**FOOD AND BEVERAGE**

All food and beverage items must be purchased exclusively from the Resort and consumed in the designated function areas. The Resort is the only authority licensed to serve and sell alcoholic beverages on the grounds; therefore, alcoholic beverages purchased outside of the Resort are not permitted for sale or service on the Resort property.

A minimum consumption of \$500 (not including tax and gratuity) in sales per hour, per bar, is required. In the event the minimum is not met, there will be a \$175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of \$500 in bar sales, per bar, per hour an automatic \$175 fee per bar, per hour will apply.

*Please note: The consumption of raw and undercooked food may be a risk to your health.*

**NON-SMOKING ESTABLISHMENT**

The Resort, in accordance with Hawai'i state law, prohibits smoking in all areas receiving service and all areas under roof, including guest rooms, lanais, restaurants, lounges, function areas and public areas. The Resort has designated smoking areas.

**SECURITY**

The Resort will not be responsible for the damage to or loss of any equipment or articles left in the Resort prior to, during or following a banquet function. Arrangements must be made in advance for security of exhibits, merchandise, valuables or articles set up for display.

**SIGNAGE**

Signs and registration tables in the public areas, the lobby or on the guest room floors are prohibited. Signs outside hospitality suites or function space are to be professionally printed or calligraphed no

larger than 20" x 24" and approved by the Resort. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels for use inside of function rooms.

**STORAGE/PACKAGES**

All incoming packages should be addressed with the name of the Special Events Manager handling your account, the name of the group and the dates of the program. Please advise us of large shipments in advance, as it may be necessary to arrange additional storage at the client's expense. A fee of \$5 per box will be assessed to your group for movement of more than 5 boxes or \$250 per pallet.

**ENTERTAINMENT**

Set-up/rental fees will be assessed for staging, dance floor, lighting, power and dressing rooms if the entertainment and audiovisual are not coordinated by the Resort.

**AUDIOVISUAL EQUIPMENT**

Audio-visual equipment is available through ENCORE Presentation Services, located at the Resort.

**GRATUITY & TAXES**

Prices exclusive of 17.5% service charge, 5.5% administrative fee, and 4.712% sales tax. Prices are subject to change.



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CONTACT



# CONTACT US

Four Seasons Resort Hualālai  
72-100 Ka'upulehu Drive,  
Kailua-Kona, Hawaii 96740, U.S.A.

TEL. 1 (808) 325-8000

[FOURSEASONS.COM/HUALALAI](https://www.fourseasons.com/hualalai)



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