



Catering

Make it Extraordinary



Halekulani
On the Beach at Waikiki



Savor the Moment with Halekulani

With breathtaking views of iconic Diamond Head and the Pacific Ocean, Halekulani is the ideal location for your next special event. Whether you are getting married in Hawaii and planning a honeymoon, or organizing a company meeting, an anniversary, birthday celebration or reunion, we can help turn your wishes into a cherished, lifelong memory. Award winning cuisine and attention to detail by our experienced staff adds to our “oasis of tranquility” for both you and your guests.



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Breakfast



PLATED BREAKFAST

AMERICAN BREAKFAST

Scrambled Eggs, Chives **(GF)**

(Select One)

Bacon • Pork Link Sausage •
Chicken Sausage

Red Bliss Potatoes, Confit Onions **(GF, DF)**

Fresh Fruit **(GF, DF)**

Mini Croissants, Fruit Danishes, Muffins,
Butter, Preserves

Freshly Squeezed Orange Juice

Coffee, Decaffeinated Coffee,
Selection of Teas

\$39.00

ISLAND BREAKFAST

Portuguese Sausage, Kalua Pork Hash,
Poached Eggs, Chive Hollandaise

Haupia Bread, Assorted Muffins,
Butter, Preserves

Freshly Squeezed Orange Juice

Coffee, Decaffeinated Coffee,
Selection of Teas

\$41.00

HALEKULANI BREAKFAST

Sliced Fresh Mango, Kula Strawberries,
Truffle Honey **(GF, V, DF)**

(Select One Entrée)

Braised Red Wine Short Ribs,
Sous Vide Fresh Island Egg,
Potato Fondue **(GF)**

or

Butter Poached Lobster Benedict,
Truffle Hollandaise, Prosciutto Crisp **(GF)**

Banana Muffins, Halekulani Popovers,
Butter, Preserves

Freshly Squeezed Orange Juice

Coffee, Decaffeinated Coffee,
Selection of Teas

\$49.00

→ [More Breakfast options...](#)

Food & Beverage charges are subject to a 20% Service Fee and a 3% Administrative Fee. All charges and fees are subject to Hawaii State and City & Country of Honolulu taxes, currently at 4.712%. A guaranteed guest count is required by 9:00am, 3 business days prior to your function. Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

(GF) gluten free

(V) vegan

(DF) dairy free



BREAKFAST BUFFET

Minimum guarantee of 25 Guests

CONTINENTAL BREAKFAST BUFFET

Seasonal Fruit Assortment (GF, V, DF)

Assorted Yogurts (GF)

Tropical Granola, Dried Fruit (V, DF)

Whole Milk, Low Fat Milk (GF)

Mini Croissants, Fruit Danishes, Muffins,
Butter, Preserves

Halekulani Guava Nectar &
Freshly Squeezed Orange Juice

Coffee, Decaffeinated Coffee,
Selection of Teas

\$39.00

SUNRISE BREAKFAST

Tropical Granola, Dried Fruit (V, DF)

Assorted Yogurts (GF)

Seasonal Fruit Salad (GF, V, DF)

Mini Croissants, Fruit Danishes, Muffins,
Butter, Preserves

Scrambled Eggs

(Select Two Breakfast Meats)

Bacon • Portuguese Sausage •

Pork Link Sausage (GF) •

Chicken Sausage (GF) •

Turkey Sausage (GF, DF)

Roasted New Potatoes

Steamed Rice (GF, V, DF)

Halekulani Guava Nectar &
Freshly Squeezed Orange Juice

Coffee, Decaffeinated Coffee,
Selection of Teas, Milk

\$53.00

WAIKIKI BREAKFAST

Tropical Granola, Dried Fruit (V, DF)

Assorted Yogurts (GF)

Seasonal Fruit Salad,
Sliced Puna Papaya (GF, V, DF)

Mini Croissants, Fruit Danishes, Muffins,
Butter, Preserves

(Select One Griddle Item)

Mini Pancakes (Buttermilk, Blueberry
or Macadamia Nut)

Whole Wheat Pancakes, Seasonal Berries

Portuguese Sweet Bread French Toast,
Coconut, Maple Syrup

Crêpes, Cinnamon Syrup Glaze,
Kula Strawberry Compote, Hawaiian
Vanilla Anglaise

(Select One Egg Dish)

Scrambled Eggs •

Norwegian Poached Eggs •

Eggs Florentine •

Egg Whites, Shiitake Mushrooms (GF) •

Eggs Benedict (add \$8.00)

(Select Two Breakfast Meats)

Ham • Bacon • Pork Link Sausage (GF) •

Turkey Sausage (GF, DF) •

Portuguese Sausage • Chicken Sausage (GF) •

Kalua Pork Hash

Roasted New Potatoes

Steamed White Rice (GF, V, DF)

Halekulani Guava Nectar &
Freshly Squeezed Orange Juice

Coffee, Decaffeinated Coffee,
Selection of Teas

\$63.00

→ [More Breakfast options...](#)

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BRUNCH BUFFET

Minimum guarantee of 25 Guests

APPETIZERS & SALADS

Fresh Seasonal Fruit (GF, V, DF)

Mixed Greens Salad, Kula Tomatoes,
Maui Onions (GF, V, DF)

Dressings:

Thousand Island, Blue Cheese,
Tarragon Vinaigrette (GF)

Bow Tie Pasta Salad, Wild Mushrooms

Mini Futo Maki Sushi

Mini Croissants, Fruit Danishes, Muffins,
Butter Preserves

ENTRÉE SELECTIONS

(Select One Egg Entrée)

Scrambled Eggs • Norwegian Scrambled
Eggs (GF) • Scrambled Eggs, Spinach,
Smoked Ham (GF) • Hamakua Mushroom,
Prosciutto Quiche (add \$4.00) •
Eggs Benedict (add \$8.00)

(Select Two Breakfast Meats)

Ham • Bacon • Pork Link Sausage •
Portuguese Sausage (GF) • Chicken Sausage

(Select One Hot Breakfast Item)

Portuguese Sweet Bread French Toast •
Mini Buttermilk Pancakes

Maple, Coconut Syrup

LUNCH ENTRÉES

(Select One Set)

Roasted Pork Loin, Maple Dijon
Cream Sauce (GF), and Roasted New
Potatoes (GF, V, DF)

or

Steamed Fresh Catch, Chinese Cabbage,
Shiitake Mushroom, Micro Cilantro,
Scallions, Peanuts, Toasted Sesame Oil,
Steamed White Rice (GF, V, DF) (add \$8.00)

DESSERTS

Lilikoi Meringue Tarts

Panna Cotta, Fresh Berries

Halekulani Coconut Cake

Chocolate Mousse Bar

Macadamia Roulade

Coffee, Decaffeinated Coffee,
Selection of Teas

Halekulani Guava Nectar &
Freshly Squeezed Orange Juice

\$84.00

→ [More Breakfast options...](#)

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BREAKFAST STATIONS

Minimum guarantee of 25 Guests

OMELETTE STATION

(Chef attendant required @ \$300 per 100 guests)

Made-to-order Omelets:

Fresh Eggs, Egg Whites

Ham, Bacon, Portuguese Sausage

Onion, Green Onion, Tomatoes, Peppers,
Mushrooms, Baby Spinach

Cheddar, Mozzarella

\$25.00

GRIDDLE STATION

(Chef attendant required @ \$300 per 100 guests)

(Select One)

Waffles • Buttermilk Pancakes

Maple Syrup, Coconut Syrup,
Whipped Cream

Selection of Fresh Berries

\$20.00

BREAKFAST ENHANCEMENTS

HAND HELD

Egg and Cheese Quesadilla,
Sour Cream, Salsa

\$145.00 per dozen

Bacon, Egg and Cheese Burrito,
Sour Cream, Salsa

\$145.00 per dozen

Sausage, Egg and Cheese
Breakfast Sandwich

\$145.00 per dozen

BUTLER PASSED

Mini French Toast, Maple Crème

\$8.00 per person

Smoked Salmon, Dill Crème

\$8.00 per person

BREAKFAST ENHANCEMENTS

Avocado Toast, Poached Egg

\$145.00 per dozen

Avocado Toast,
Marinated Ho Farm Tomatoes,
Pickled Shallots

\$145.00 per dozen

Avocado Toast, Smoked Salmon,
Shaved Red Onion, Capers

\$147.00 per dozen

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Break



A LA CARTE BREAK

FRUIT

(Item listed below serve 12 persons)

Freshly Sliced Seasonal Fruit (GF, V, DF) \$115.00 per bowl

Fresh Seasonal Berries (GF, V, DF) \$130.00 per bowl

GRANOLA

Assorted Dried Fruit (GF, V, DF) \$38.00 per bowl

Yogurt, Granola \$38.00 per bowl

PASTRIES

(Item listed below are priced per dozen)

Bagels, Cream Cheese \$61.00

Croissants, Butter, Preserves \$63.00

Assorted Danish Pastries \$63.00

Assorted Muffins \$57.00

Assorted Cookies \$51.00

Brownies \$51.00

Blondies \$51.00

Lemon Bars \$51.00

Blueberry Oatmeal Bars \$51.00

Coconut Mochi (GF) \$57.00

Vegan Banana Muffin (GF, DF) \$57.00

Assorted Macarons (minimum 2 dozen) \$51.00

BAKERY

(Items listed below serve 12 persons)

Banana Macadamia Nut Bread \$55.00 each

Lemon Raspberry Pound Cake \$55.00 each

Haupia Bread \$55.00 each

Mango Blueberry Muffin \$55.00 each

SAVORY SNACKS

(Items listed below serve 12 persons)

Maui Chips, Onion Dip (GF, V, DF) \$38.00 per bowl

Butter Popcorn (GF) \$38.00 per bowl

Truffle Popcorn (GF) \$38.00 per bowl

Mixed Nuts (GF, V, DF) \$48.00 per bowl

ASSORTED DELI SANDWICHES

Chef's Selection of Accompanying Breads

Roast Beef and Maui Onions, Horseradish Aioli

Pepper Pastrami, Cheddar Cheese

Smoked Turkey, Swiss Cheese

Black Forest Ham, Pepper Jack Cheese

Broiled Garden Vegetables (GF)

Roasted Chicken Salad, Dried Apricots

\$120.00 per dozen

RISE & SHINE

Seasonal Freshly Sliced Fruit (GF, V, DF)

Fresh Baked Muffins, Haupia Bread

\$23.00

SUGAR RUSH

Fresh Fruit Salad, Lilikoi Sauce (GF, V, DF)

Assorted Cookies

Brownies and Blondies

\$25.00

SWEET & SAVORY

Tropical Fruit Punch

Mango Blueberry Muffin

Chocolate Croissants

Haupia Bread

Pistachio Raspberry Croissant

Mini Spinach and Mushroom Quiche

\$39.00

Break menus above will only be out for 30 minutes

→ More Break options...

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BREAK BEVERAGES

HOT BEVERAGES

(Items listed below are priced per gallon)

Freshly Brewed Coffee	\$105.00
Decaffeinated Coffee	\$105.00
Halekulani Special Select Teas	\$105.00

COLD BEVERAGES

(Items listed below are priced per gallon)

Halekulani Guava Nectar	\$90.00
Pineapple Juice	\$85.00
Freshly Squeezed Orange	\$100.00
Fruit Punch	\$88.00
Lemonade	\$88.00
Iced Coffee	\$88.00
Iced Tea	\$88.00
Plantation Iced Tea	\$93.00
Infused Water Station	\$90.00
– Strawberry	
– Lemon Lime	
– Orange Mint	

(Items listed below are priced per bottle)

Assorted Soft Drinks	\$6.00
Mineral Water	\$6.00

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Lunch



PLATED LUNCH

APPETIZERS

(Select One)

Mixed Greens Salad, Shaved Onions,
Ho Farm Cherry Tomatoes,
Sliced Radishes,
House Tarragon Vinaigrette (GF, DF)

Asian Soba Noodle Salad, Shaved Carrots,
Cucumber, Red Bell Pepper,
Miso Sesame Vinaigrette (V)

Butter Lettuce Mixed Greens Salad,
Goat Cheese, Toasted Pecans,
Cherry Tomatoes, Balsamic Reduction (GF)

Romaine Caesar Salad, Shaved Parmesan,
Croutons

Kahuku Corn Bisque, Cream,
Scallion Oil (GF)

Poi Seafood Chowder, Bread Crisp,
Smoked Oil

Roasted Tomato Soup,
Mini Fromage Sandwich

Sautéed Crab Cake, Mixed Greens,
Micro Sorrel, Lemon Vinaigrette,
Herb Crème Fraîche (add \$5.00)

Seared Scallops,
Shiso and Wasabi Infused Edamame Purée,
Truffle Ponzu Glaze (add \$7.00)

Marinated Salmon Tartare, Sliced Kamuela
Cucumber, Tare Reduction (add \$8.00)

ENTRÉES

(Select One) *Pre-selected choice of two entrées
available. Entrée quantities must be submitted
two weeks prior to event.*

Sautéed Pesto Marinated Chicken Breast,
Provençal Vegetable Risotto,
Marsala Caper Beurre Blanc (GF)

Herb Butter Basted Chicken Breast,
Garlic Herb Mashed Potato, Red Wine Jus (GF)

Shio Koji Marinated Tonkatsu,
Steamed White Rice, Shaved Cabbage,
House Pickled Vegetables,
Creamy Tonkatsu Sauce (add \$5.00)

Herb Marinated Shrimp Risotto, Peas,
Mint, Shaved Parmesan Cheese (GF)

Sautéed Shrimp, Sake Clam Sauce Pasta,
Confit Tomatoes (DF)

Steamed Fresh Island Fish,
Braised Baby Bok Choy,
Steamed White Rice, Negi, Cilantro
and Ginger Sauce, Garlic Chili Crisp Oil (DF)

Pulehu Pork Tenderloin,
Okinawan Potato Purée, Lomi Tomato,
Ogo Relish, Pipikaula Jus (add \$5.00)

Grilled Beef Tenderloin, Potato Purée,
Red Wine Demi Glaze (GF) (add \$5.00)

Fried Tofu Steak, Braised Vegetables,
Steamed White Rice, Ponzu Negi Glaze (V, DF)

Farro Risotto, Garden Vegetable Succotash
(V, DF)

DESSERTS

(Select One)

Tropical Coconut Mousse Bar,
Tropical Coulis

Lemon Tart with Fresh Berries,
Raspberry Coulis

Fresh Fruit Sorbets,
Fruit Accompaniments (GF, DF)

Vanilla Panna Cotta, Mango Gelée (GF)

Macadamia Nut Toffee Tart,
Chocolate Gelato

Halekulani Coconut Cake,
Raspberry Coulis (add \$5.00)

3 Course Plated Lunch: \$75.00

4 Course: \$90.00

**(Please select an additional item from the
Appetizer section)**

All plated meals include

*Freshly Baked Rolls, Freshly Brewed Coffee,
Decaffeinated Coffee, Selection of Teas*

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(GF) gluten free

(V) vegan

(DF) dairy free



LUNCH BUFFET

Minimum guarantee of 25 Guests

All Lunch Buffet Meals Include Freshly Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Lewers Buffet

APPETIZERS & SALADS

Mixed Greens Salad, Kula Tomatoes,
Maui Onions (GF, V, DF)

Dressings:

Thousand Island, Blue Cheese,
Tarragon Vinaigrette (GF)

Quinoa Greek Salad, Cucumber,
Cherry Tomatoes, Shaved Red Onions,
Kalamata Olives, Lemon, Herb Vinaigrette,
Feta Cheese on side (GF, V)

Watercress and Bean Sprout Salad with
Sesame Soy Vinaigrette (V, DF)

Pasta Salad, Wild Mushrooms

Mini Futo Maki Sushi (DF)

ENTRÉES

(Select Three)

Steamed Fresh Catch, Shiitake Mushroom,
Ginger, Cilantro, Negi Coulis (DF)

Sautéed Chicken Breast with
Creamy Garlic, Mustard Sauce (GF)

Roasted Pork Loin, Maple Herb Jus

Charbroiled Kalbi Flank Steak (DF)

Sautéed Fresh Catch, Citrus,
Caper Butter Sauce

Grilled Vegetable Pasta (V)

Coconut Vegetable Curry, Fried Tofu (V, DF)

SIDES

(Select Three, between starches and vegetables)

Steamed White Rice (GF, V, DF)

Ginger, Garlic, Scallion Rice (GF, V, DF)

Roasted Garlic Potatoes (GF, V, DF)

Smashed Red Potato, Sour Cream, Chives

Fresh Garden Vegetables

Roasted Vegetables, Miso, Maple Glaze

DESSERTS

Fresh Fruit Salad, Lilikoi Sauce (GF, V, DF)

Chocolate Mousse Bar

Panna Cotta, Fresh Berries

Macadamia Roulade

Halekulani Coconut Cake (add \$5.00)

\$97.00

→ *Lunch Buffet*
Continued on next page...

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LUNCH BUFFET *Continued*

Minimum of 25 Guests

All Lunch Buffet Meals Include Freshly Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Kalia Buffet

APPETIZERS & SALADS

Mixed Greens Salad, Kamuela Tomatoes,
Shaved Maui Sweet Onions (GF, V, DF)

Romaine Lettuce, Garlic Croutons,
Parmesan Cheese

Dressings: Thousand Island, Blue Cheese,
Tarragon Vinaigrette, Caesar (GF)

Watercress and Bean Sprout Salad,
Sesame Soy Vinaigrette (V, DF)

Chickpea Salad, Roasted Corn,
Bell Pepper, Lemon Vinaigrette,
Torn Mint and Parsley (GF, V, DF)

Mini Futo Maki Sushi (DF)

Tako Poke (DF) (add \$5.00)

ON THE CARVING TABLE

(Select One)

Cedar Smoked Pacific Salmon,
Tobiko Sour Cream Chive Sauce (GF)

Slow Roasted Plum Glazed
Brisket of Beef (GF, DF)

Charbroiled Côte de Boeuf, au Jus,
Horseradish Sauce (GF) (add \$10.00)

\$110.00

ENTRÉES

(Select Three)

Grilled Chicken Vegetable Pasta (GF)

Sautéed Chicken Breast,
Pesto Cream Sauce

Steamed Fresh Catch, Shiitake Mushroom,
Ginger, Negi, Cilantro Coulis

Sautéed Fresh Catch, Spicy Tomato Sauce,
Kalamata Olives

Roasted Pork Loin,
Cajun Spiced Cream Sauce

Pulehu Flank Steak, Garlic Ponzu Sauce

Coconut Vegetable Curry,
Fried Tofu (V, DF)

Grilled Vegetable Pasta (V)

SIDE OPTIONS

Steamed White Rice (GF, V, DF)

Ginger, Garlic, Scallion Rice (GF, V, DF)

Roasted Garlic Potatoes (GF, V, DF)

Smashed Red Potatoes, Sour Cream, Chives

Fresh Garden Sautéed Vegetables

Grilled Vegetable Pasta (V)

Roasted Vegetables

DESSERTS

Seasonal Fresh Fruit (GF, V, DF)

Halekulani Coconut Cake

Chocolate Mousse Bar

Panna Cotta, Fresh Berries

Chocolate Cupcake (V, DF)

→ *Lunch Buffet*
Continued on next page...

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DELI BUFFET

Minimum guarantee of 20 guests

All Lunch Buffet Meals Include Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

SALADS, PICKLES & OLIVES

Potato Salad, Pancetta, Chives (GF)

Asian Cole Slaw (GF)

Fresh Island Tomato Salad,
Buffalo Mozzarella (GF)

Kosher Pickles (GF, V, DF)

Dill Pickles (GF, V, DF)

BUILD YOUR OWN SANDWICH SELECTIONS:

Breads: White, Whole Wheat, Multi Grain
(GF bread available upon request)

Cheeses: Provolone, Pepper Jack, Cheddar

Accompaniments: Lettuce, Tomato, Onion

Meats: **(Select Three)**

Ham, Turkey, Roast Beef, Pepper Pastrami,
Roast Chicken Salad, Tuna Salad,
Charbroiled Vegetables

DESSERTS

Brownies, Blondies

Caramel Macadamia Nut Bar

House-made Cookies

Fresh Fruit Salad,
Lilikoi Dressing (GF, V, DF)

\$75.00

Enhancements

SOUPS

(Select One, add \$8.00)

Minestrone (GF)

Cream of Wild Mushroom

Split Pea with Ham (GF)

Corn Chowder

Roasted Tomato Bisque (GF)

WARM SANDWICH SELECTIONS

(Select One, add \$9.00)

Roast Beef, au Jus

New York Style Reuben with Swiss on Rye

Grilled Turkey with
House-made Mayonnaise

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BOXED LUNCH



Minimum guarantee of 20 boxes

(Select Two. Please provide counts for each box)

BOX LUNCH ONE

Mixed Greens Salad
Turkey Clubhouse Sandwich
Potato Chips
Chocolate Chip Cookie
Fresh Fruit
Bottled Water

BOX LUNCH TWO

Mixed Greens Salad
Roast Beef Sandwich
Potato Chips
Chocolate Chip Cookie
Fresh Fruit
Bottled Water

BOX LUNCH THREE

Mixed Greens Salad
Grilled Vegetable Sandwich
Potato Chips
Chocolate Chip Cookie
Fresh Fruit
Bottled Water

\$60.00

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Reception



HORS D'OEUVRES



Butler Passed Minimum of 50 pieces of each type. Pricing is per piece.

COLD

'Ahi Tartare, Salmon Tartare, Hamachi Tartare Spoons (GF)	\$10.00
Tataki 'Ahi Cube, Wasabi Aioli	\$9.00
Aquitaine Caviar, New Potato	\$10.00
Steamed Asparagus, Prosciutto Ribbons	\$6.00
Brie Cheese Tartlet, Strawberry, Truffle	\$7.00
Eggplant Caviar Tartlet, Tomato, Pine Nut (V)	\$6.00
Grilled Filet of Beef on Crostini, Salsa Verde	\$7.00
Toasted Focaccia, Pesto Mousse	\$6.00

HOT

Garlic Quiche, Prosciutto, Tomato	\$7.00	Marinated Beef Skewer, Salsa Verde (GF, DF)	\$7.00
Sweet Maui Onion Quiche	\$6.00	Barbecue Spiced Chicken Skewer (GF, DF)	\$7.00
Crab Cake, Tobiko Aioli	\$9.00	Chicken Satay, Lemongrass, Coconut Peanut Sauce (GF, DF)	\$6.00
Andouille Sausage Brochette, Shrimp (DF)	\$8.00	Parmesan Truffle Chicken Drumette	\$7.00
Spicy Shrimp Satay, Peanut Sauce (DF)	\$7.00	Vegetarian Samosa (V, DF)	\$6.00
Shrimp, Scallop, Rustic Pesto (GF, DF)	\$7.00		
Bacon Wrapped Scallop (GF, DF)	\$8.00		
Mini Cheesesteak Slider, Horseradish Cream, Shaved Onions	\$8.00		

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→ *Hors d'Oeuvres*
Continued on next page...



HORS D'OEUVRES

Continued

Displayed *Minimum of 50 pieces of each type. Pricing is per piece.*

COLD

Smoked Scottish Salmon Crostini, Baby Greens	\$7.00
Seared Spiced Hamachi, Kabayaki (DF)	\$9.00
Charred Ali'i Mushroom Sushi, Kabayaki (DF, V)	\$7.00
Crab Summer Roll, Green Papaya (GF, DF)	\$8.00
Vegan Summer Roll, Peanut Sauce (GF, V, DF)	\$6.00
Oyster Martini, Aquitaine Caviar (GF, DF)	\$10.00
Watermelon Cube, Big Island Goat Cheese, Micro Greens (GF, V)	\$6.00

HOT

Assorted Dim Sum, Mustard Soy Sauce (DF)	\$6.00
Spring Roll, Thai Chili Sauce (DF, V)	\$6.00
Jumbo Ebi Fry Halekulani Style (DF)	\$9.00
Chicken Drumette, Garlic Lemon Soy	\$7.00
Poached Pacific Oyster in Half Shell, Truffle Hollandaise (GF)	\$10.00

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(GF) gluten free

(V) vegan

(DF) dairy free



DISPLAYS & SPECIALTIES

Priced per platter. Serves 20 persons.

VEGETABLES & DIP

Fresh Garden Vegetables (GF),
Hummus, Ranch Dip
\$330.00

CHEESE DISPLAY

Selection of Domestic Cheeses,
Fruit, Assorted Sliced Breads, Crostinis
\$410.00

CHARCUTERIE & ANTIPASTO DISPLAY

Chef's Selection of Assorted Cheeses,
Meats, Fruit, Assorted Sliced Breads,
Crostinis
\$610.00

SALAD DISPLAY

(Select Two) *Minimum of 25 each*

Cold Noodle Somen Salad, Seaweed

Hummus, Garden Crudite (V)

Island Mixed Greens, Poached Shrimp,
Miso Vinaigrette

Island Mixed Baby Greens, Walnuts,
Green Apples, Feta Cheese,
Sour Cream Vinaigrette (V)
\$10 each

FRESH FRUIT DISPLAY

Chef's Selection of Seasonal Tropical
Fruit, Melons, Berries (GF, V, DF)
\$255

SEAFOOD ON ICE

Chilled Oyster, Cocktail Sauce,
Lemon Wedges, Mignonette Sauce (GF, DF)
\$10.00 per piece
30 pieces minimum

Shrimp Cocktail (GF, DF)
\$7.00 per piece
30 pieces minimum

Whole Decorated Lobster with
Medallions of Lobster
\$10.00 per piece
100 pieces minimum

'Ahi Sashimi, Daikon, Shoyu, Wasabi
(GF, DF)
\$MP

SUSHI

(Priced per piece, 50 piece minimum of each)

Inari (Seasoned Rice) \$4.00

Ebi (Shrimp) \$8.00

Tamago (Sliced Omelet) \$6.50

Hamachi (Yellow Tail) \$7.00

Ika (Cuttlefish, Squid) \$7.00

Toro (Tuna Loin) \$MP

Tako (Octopus) \$6.50

Kani (Crab) \$9.00

Maguro (Tuna Fish) \$8.00

Unagi (Fresh Water Eel) \$9.00

Anago (Sea Eel) \$8.50

Mirugai (King Clam) \$MP

Sake (Salmon) \$7.50

[→](#) *More Reception options...*

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CARVING STATIONS

Chef Charge: \$300.00 per Carving Station (per 100 guests) | Maximum of Two Hours

CEDAR SMOKED PACIFIC SALMON

Sour Cream, Chives
(Serves 20 persons)

\$350.00

PEKING DUCK

Steamed Buns, Green Onions, Hoisin Sauce (DF)
(Serves 12 persons)

\$160.00

FILET OF BEEF EN CROÛTE

Chasseur Sauce
(Serves 15-20 persons)

\$600.00

ROASTED TURKEY

Mini Multi Grain Rolls, Smoked Giblet Gravy,
Fresh Cranberry Sauce (GF)
(Serves 30 persons)

\$425.00

SUCKLING PIG (GF)

Mini Rolls, Hoisin, Apple Sauce
(Serves 75 persons)

\$1,300.00

PORCHETTA

House-made Porchetta, Chimichurri,
Shallot Potato Purée (GF, DF)
(Serves 30 persons)

\$600.00

PRIME RIB

Prime Rib of Beef, au Jus, Mini Sesame Rolls,
Mustard, Horseradish Sauce
(Serves 50 persons)

\$1,300.00

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[→ More Reception options...](#)



COOKING STATIONS

Chef Charge: \$300.00 per Station (per 100 Guests) | Maximum of Two Hours | Minimum of 50 orders

KOREAN WRAP STATION

Braised Beef Short Rib, Kim Chee,
Miso, Red Lettuce Leaf

\$23.00 per person

HAND ROLL STATION

Spicy 'Ahi, Korean Tako Poke, Grilled
Hearts of Palm Poke, Scallop Tobiko (DF)

\$28.00 per person

SLIDER STATION *(Chef is optional)*

(Select One)

Spicy Korean Pork Sliders, Asian Slaw

Beef Sliders, Bacon, Cheddar Cheese,
Garlic Aioli

Cheesesteak Sliders, Maui Onions, Peppers

\$26.00 per person

PORK BELLY STATION *(Chef is optional)*

(Select One)

Asian Pork Belly Buns, Scallion Sauce,
Hoisin, House-made Pickled Vegetables

Smoked Pork Belly, Creamy Polenta,
Kona Coffee Red Eye Jus

Braised Pork Belly, Ginger Scallion Rice,
Chili Garlic Crisp Oil

\$20.00 per person

RAMEN OR COLD SOBA NOODLE STATION

(Select One)

Ramen Noodles, Hot Beef Broth
Green Onions, Bamboo Shoots, Egg,
Bean Sprouts, Fish Cake

Green Tea Soba Noodles, Soba Sauce,
Green Onions, Pickled Ginger,
Julienne Nori (D)

\$20.00 per person

FISH AND CHIP STATION

Crispy Fried Fresh Catch, French Fries,
Malt Vinegar, Chef's Selection of
Dipping Sauces

\$21.00 per person

KIAWE GRILL STATION

*(This station can only be accommodated
in an outdoor area)*

Cold Water Lobster Tail,
Basil Beurre Blanc

Marinated Shrimp, Garlic Herbs

Huli Huli Style Chicken,
Ginger Soy Glaze

New York Steak, Chasseur Sauce

\$35.00 per person

YAKITORI STATION

(Minimum of 100 skewers)

Condiments:

Beef, Shrimp, Chicken, Garden Vegetables
Shio or Tare (GF, DF)

\$13.00 per skewer

→ *Cooking Stations
continued on next page...*

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COOKING STATIONS *Continued*

Chef Charge: \$300.00 per Station (per 100 Guests) | Maximum of Two Hours | Minimum of 50 orders

PASTA STATION

(Select Two)

Tortellini • Penne • Spaghetti •
Linguine • Shell

(Select Three)

Alfredo • Bolognese • Tomato Basil •
Pesto • Wild Mushroom •
Seafood Marinara • Crab Mornay •
Tomato Pancetta • Cacio e Pepe

\$23.00 per person

RISOTTO STATION

Creamy Risotto, Kabocha Pumpkin,
Shiitake Mushrooms, Rock Shrimp **(GF)**

\$21.00 per person

SCALLOP STATION

(Select One)

Seared Scallops, Potato Purée,
Spicy Corn Relish

Seared Scallops, Fried Rice Cake,
Black Bean Sauce

\$26.00 per person

TEMPURA STATION

Jumbo Shrimp

Assortment of Fresh Garden Vegetables

Tsuyu Sauce

\$22.00 per person (for Lobster, add \$21.00)

STREET TACO STATION

Carne Asada

Grilled Local Island Fish **(DF)**

Pork Carnitas

\$25.00 per person

HAWAIIAN CEVICHE STATION

Nairagi Ceviche, Smoked Poi,
Chili Pepper Water **(DF)**

\$25.00 per person

FRENCH FRY BAR

Shoe String Fries

Waffle Fries

Zucchini Fries

Chef's Selection of Sauces and Seasonings

\$23.00 per person

OKONOMIYAKI FRENCH FRY BAR

Crispy French Fries, Kewpie Mayo,
House-made Tare Sauce, Nori,
Green Onions, Pickled Ginger,
Katsuobushi

\$20.00 per person

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DESSERT STATIONS

Chef Charge: \$300.00 per Station (per 100 Guests) | Maximum of Two Hours

ICE CREAM & SORBET STATION

(Minimum of 25 orders)

Ice Cream:

(Select Two Flavors)

Vanilla • Chocolate • Kona Coffee

Sorbet:

(Select One Flavor)

Coconut • Mango • Pineapple (GF, V, DF)

Toppings:

Caramel • Chocolate Sauce • Lilikoi Syrup •

Raspberry Coulis • Whipped Cream •

Seasonal Fruit and Berries •

Diced Macadamia Nuts • Oreo Crumbles •

M&M's • Chocolate Shavings •

Toasted Almond • Maraschino Cherries •

Chocolate Chip Cookie Crumbles •

Toasted Coconut Shavings

\$26.00 per person

MALASADA STATION

(Minimum of 100 orders)

Cinnamon Sugar Crusted and
Custard Filled Malasadas

Optional Cream Fillings:

Haupia • Chocolate • Lilikoi • Ube

\$8.00 per piece

HAND DIPPED ICE CREAM POP STATION

(Minimum of 25 orders)

Vanilla Ice Cream Pops,

Chocolate Ice Cream Pops

Dark Chocolate Dip, Milk Chocolate Dip,

White Chocolate Dip

\$26.00 per person

TROPICAL FOSTERS STATION

(Minimum of 25 pieces)

Vanilla Ice Cream,

Macadamia Nut Ice Cream

Flambéed to order

\$28.00 per person

DESSERT STATION

(Chef Attendant is not required)

(Minimum of 50 orders)

Macadamia Nut Roulade

Assorted Macarons (GF)

Coconut Panna Cotta, Tropical Caviar (DF, GF)

Cheesecake

Halekulani Coconut Cake

\$25.00 per person

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Dinner



PLATED DINNER

4 Course Plated Dinner: \$105.00 | All Plated Meals Include Freshly Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

STARTERS

(Select One)

Heirloom Greens Salad,
Blue Cheese Crumbles, Apples,
Shaved Radish, Strawberry Vinaigrette (GF)

Little Gem Baby Romaine Caesar Salad,
Shaved Radish, Ho Farm Cherry Tomatoes,
Parmesan, Crispy Crouton Crisps

Mixed Greens Salad, Arugula, Mozzarella,
Cherry Tomatoes, Balsamic Reduction,
Lemon Olive Oil (GF)

Arugula, Frisée Salad, Beets,
Toasted Almonds,
Lemon Dijon Vinaigrette (GF, V, DF)

Mixed Greens Salad, Spinach,
Smoked Duck Ribbons, Shaved Red Onions,
Micro Pea Shoots, Hoisin Vinaigrette
(add \$5.00)

Cured Salmon Crudo, Tomato Water Gel,
Horseradish Cream, Pickled Mustard Seeds,
Citrus Oil (GF) (add \$7.00)

Hamachi Tataki, Garlic Citrus Aioli,
Ponzu Reduction (add \$10.00)

APPETIZERS

(Select One)

Roasted Kabocha Soup, Spiced Cream,
Toasted Almonds (GF)

Poi Seafood Chowder, Bread Crisp,
Chili Pepper Water Gel

Roasted Cauliflower Bisque,
Bacon Lardon (GF)

Marinated Shrimp, Polenta,
Roasted Kahuku Corn Relish (GF)
(add \$5.00)

Lobster Bisque, Cognac
Emulsion Foam (GF) (add \$7.00)

Roasted Broccoli, Coconut Ginger Cream

Crab Cakes, Asian Remoulade Sauce,
Ho Farm Tomato Relish

Seared Scallop, Ogo, Poi Risotto,
Parmesan Tuile (GF) (add \$7.00)

‘Ahi Tataki, Miso, Sesame Vinaigrette,
Rice Cracker Crisp (DF) (add \$7.00)

ENTRÉES

(Select One) Pre-selected choice of two entrées
available. Entrée quantities must be submitted
two weeks prior to event.

Sautéed Chicken Breast, Potato Purée,
Seasonal Vegetables, Red Wine Herb Jus

Pulehu Pork Loin, Okinawan Potato Purée,
Lomi Tomato, Ogo Relish, Pipikaula Jus

Sautéed Sea Bass, Mashed Potato,
Mentaiko Cream Emulsion (GF)

Seared Salmon, Saffron Risotto,
Bok Choy, Blistered Cherry Tomatoes,
Tomato Relish (GF)

Steamed Fresh Island Fish,
Braised Baby Bok Choy, Steamed White Rice,
Negi, Cilantro, Ginger Sauce,
Garlic Chili Crisp Oil (DF) (add \$10.00)

Shio Koji Sous Vide Strip Loin,
Potato Purée, Garden Vegetables,
Périgueux Sauce (GF) (add \$10.00)

Red Wine Braised Short Rib, Potato Purée,
Garden Vegetables, Asian Gremolata, (GF)
(add \$15.00)

Beef Wellington, Beef Tenderloin,
Puff Pastry, Truffle Mousse,
Port Wine Reduction (add \$25.00)

Vegan Risotto, Roasted Vegetables,
Crispy Quinoa

Roasted Cauliflower Steak,
Chickpea Purée, Seasonal Vegetables,
Herb Gremolata and Raisins

→ Plated Dinner
Continued on next page...

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PLATED DINNER *Continued*

4 Course Plated Dinner: \$105.00 | All Plated Meals Include Freshly Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

ENTREE DUOS

Herb Infused Chicken Breast & Sautéed Marinated Shrimp, Potato Purée, Sautéed Garden Vegetables, Porcini Mushrooms, Ogo Chimichurri (GF, DF) (add \$15.00)

Grilled Brined Pork Tenderloin & Seared Scallops, Potato Purée, Sautéed Garden Vegetables, Bourbon Mustard Cream, Cherry Tomato Herb Relish (GF, DF) (add \$20.00)

Filet Mignon of Beef & Maine Lobster Tail, Potato Purée, Fresh Garden Vegetables, Black Pepper Glaze, Garlic Herb Butter Sauce (GF) (add \$30.00)

Seared Shrimp & Scallop, Mashed Potato, Seasonal Vegetables, Sake Cream Emulsion, Negi Oil (add \$20.00)

DESSERTS

(Select One)

Halekulani Coconut Cake, Raspberry Coulis

Trio of Sorbet, Pineapple, Coconut, Mango Sorbet, Fresh Berries (GF, V, DF)

White Chocolate Mousse, Pineapple Kaffir Sorbet

Chocolate Tart, Chantilly, Vanilla Bean Crème Anglaise

Blueberry Mousse, Lemon, Meringue

Coconut Lilikoi Mousse Bombe, Key Lime Sorbet (GF, V) (add \$5.00)

Chocolate Macadamia Nut Mousse Bar, Pabana Gelée (add \$5.00)

→ Plated Dinner
Continued on next page...

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PLATED DINNER *Continued*

Enhanced Dining Experiences

INDIVIDUAL DINING EXPERIENCE

This unique dining choice allows your guests to select their own entrée for your special event. Each guest is offered a choice tableside from three options, created specifically for your group, allowing them to select the main course that best suits their own preference. As the planner of the event, you select the first course, second course and dessert. This experience is best fit for 40 guests and under.

SYNCHRONIZED SERVICE

Enhance your plated dinner event by allowing us to create a performance with each course.

Should you be interested in either of these options, please let your Catering Manager know and they will provide you with more information.

→ *Dinner options*
Continued on next page...

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DINNER BUFFET

Minimum of 50 Guests All Dinner Buffet Meals Include Freshly Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Pikake Dinner Buffet

APPETIZERS & SALADS

Mixed Greens Salad, Kula Tomatoes,
Maui Onions (GF, V, DF)

Romaine Lettuce, Garlic Croutons,
Parmesan Cheese

Dressings: Thousand Island, Blue Cheese,
Tarragon Vinaigrette, Caesar (GF)

Lemongrass Chicken Salad,
Sesame Seed Dressing

Poke Style Edamame Salad (V, DF)

Tako Poke (DF) (add \$5.00)

Nairagi Poke (add \$5.00)

‘Ahi Poke (add \$7.00)

CARVING STATION ENHANCEMENT

(Add \$15.00 per selection)

Herb Crusted Beef Sirloin, au Jus,
Horseradish Cream Sauce (GF)

Charbroiled Côte de Boeuf, au Jus,
Horseradish Sauce (GF)

Roasted Suckling Pig, Hoisin,
Apple Sauce (GF, DF)

Air Dried Roasted Prime Rib of Beef,
au Jus, Horseradish Sauce

ENTRÉES

(Select Three)

Sautéed Fresh Catch, Sake Cream Sauce

Steamed Fresh Catch,
Chinese Cabbage, Shiitake Mushroom,
Cilantro, Scallions, Peanuts,
Toasted Sesame Oil (DF)

Sautéed Fresh Catch,
Citrus Lemon Butter (GF)

Sautéed Chicken Breast, Chianti,
Pancetta, Sweet Butter (GF)

Marinated Chicken Breast
Pommery Mustard Sauce (GF)

Marinated Chicken Breast, Green
Peppercorn Brandy Cream Sauce (GF)

Charbroiled London Broil Kalbi Style (DF)

Roasted Pork Loin, Spicy Bean Curd,
Soy Beans

Steamed Tofu, Ginger, Shiitake Mushrooms,
Green Onion, Cilantro Coulis (V, DF)

Roasted Mushroom Risotto, Fresh Peas

Chickpea, Potato Curry

SIDES

(Select Three, between starches and vegetables)

Steamed White Rice (GF, V, DF)

Ginger, Garlic, Scallion Rice (GF, V, DF)

Shio Koji Garlic Fried Rice (GF, V, DF)
(add \$5.00)

Roasted Garlic Potatoes, Confit Onions
(GF, V, DF)

Smashed Potatoes, Sour Cream (GF)

Sautéed Garden Vegetables (GF)

Stir Fry Asian Vegetables (GF, V, DF)

Cream of Spinach, Luau Leaves (GF)

Roasted Vegetables, Miso Glaze

DESSERTS

Seasonal Fresh Fruit, Lilikoi Sauce (GF, V, DF)

Macadamia Roulade

Cheesecake

Strawberry Mousse

Chocolate Cupcake (V)

Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Teas

\$125.00 → Dinner options
Continued on next page...

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DINNER BUFFET *Continued*

Minimum of 50 Guests All Dinner Buffet Meals Include Freshly Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Anthurium Dinner Buffet

APPETIZERS & SALADS

Soup of the Day

Mixed Greens Salad, Belgian Endive,
Kula Tomatoes, Maui Onions **(GF, V, DF)**

Romaine Lettuce, Garlic Croutons,
Parmesan Cheese

Dressings: Thousand Island, Blue Cheese,
Tarragon Vinaigrette, Caesar **(GF)**

Soba Noodle Salad, Spicy Peanut Sauce

Tonkatsu Salad, Creamy Otafuku Dressing

Smoked Salmon, Asian Greens,
Korean Style Vinaigrette **(DF)** (add \$5.00)

Tako Poke **(DF)** (add \$5.00)

Nairagi Poke (add \$5.00)

‘Ahi Poke (add \$7.00)

ON THE CARVING TABLE

(Select One)

Air Dried Roasted Prime Rib of Beef,
au Jus, Horseradish Sauce

Roasted Suckling Pig, Hoisin, Apple Sauce
(GF, DF)

ENTRÉES

(Select Three)

Sautéed Fresh Catch, Truffle Velouté **(GF)**

Sea Bass (subject to availability),
Champagne Caviar Cream **(GF)**

Steamed Catch of the Day, Lup Cheong,
Green Onion Purée **(DF)**

Sautéed Chicken Breast,
Roasted Garlic Caper Cream **(GF)**

Charbroiled Chicken, White Shrimp,
Tarragon Cream Sauce **(GF)**

Marinated London Broil,
Chimichurri **(GF, DF)**

Duck Confit, Orange Citrus Glaze **(GF)**
(add \$5.00)

Bombay Seafood Curry, Pappadam,
Mango Chutney **(GF, DF)** (add \$10.00)

Steamed Tofu, Ginger,
Shiitake Mushrooms, Green Onion,
Cilantro Coulis **(V, DF)**

Roasted Vegetable Pasta, Pesto Sauce

Creamy Roasted Garlic Pasta,
Ho Farm Tomatoes

SIDES

(Select Three, between starches and vegetables)

Steamed White Rice **(GF, V, DF)**

Ginger, Garlic, Scallion Rice **(GF, V, DF)**

Shio Koji Garlic Fried Rice **(GF, V, DF)**
(add \$5.00)

Roasted Garlic Potatoes, Confit Onions
(GF, V, DF)

Smashed Potatoes, Sour Cream **(GF)**

Sautéed Garden Vegetables **(GF)**

Stir Fry Asian Vegetables **(GF, V, DF)**

Cream of Spinach, Luau Leaves **(GF)**

Roasted Vegetables, Miso Glaze

DESSERTS

Panna Cotta, Fresh Berries **(GF)**

Assorted Macarons **(GF)**

Macadamia Nut Roulade

Chocolate Mousse Bar

Halekulani Coconut Cake

\$165.00

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Cakes



CAKES

Please consult with your Catering Manager should you want to reserve a cake for your event.



HALEKULANI SPECIALTY CAKE

Vanilla Buttercream, Apricot Jam

ELEVATED FLAVOR OPTIONS Add: \$80.00 Per Tier

(Select One)

Chocolate Truffle Cake (Chocolate Sponge, Truffle Filling)

Strawberry Shortcake (White Sponge, Whipped Cream, Strawberries, Pastry Cream)

Raspberry Shortcake (White Sponge, Whipped Cream, Raspberries, Pastry Cream)

Banana Shortcake (White Sponge, Whipped Cream, Bananas, Pastry Cream)

Coconut Cake (White Sponge, Pastry Cream, Coconut, Whipped Cream)

Mocha Chiffon (White Sponge, Mocha Pastry Cream, Whipped Cream)

Guava Chiffon (White Sponge, Guava Pastry Cream, Guava Jam, Whipped Cream)

* Cake is not pink unless requested.

Red Velvet Cake (Filled With Cream Cheese Icing)

Chocolate Lilikoi Cake (Chocolate Sponge, Lilikoi Pastry Cream, Whipped Cream)

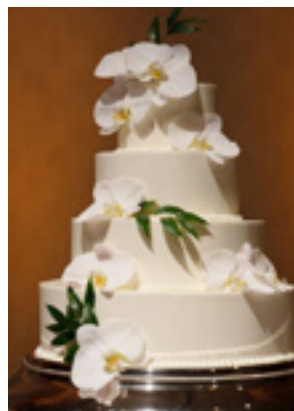
Macadamia Nut Cake (White Sponge, Macadamia Pastry Cream, Whipped Cream)

* Halekulani does not recommend cake tier flavors to be mixed and matched

Select From Three Design Options

The Halekulani Wedding Cakes are available in three designs.

Should you desire a different design, please inform your Catering Manager for options and pricing.



Smooth (pearl border)



Trio Dot



Horizontal

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Bar



BAR

Premium Bar

COCKTAILS \$18 Hosted Bar | \$23 Cash Bar

Vodka: Tito's

Gin: Tanqueray

Rum: KōHana White (Local Hawaiian)

Tequila: Patrón Silver

Bourbon: Makers Mark

Blended Scotch: Dewar's White Label

Single Malt Scotch: Glenlivet 12 Year

Canadian Whisky: Crown Royal

Irish Whiskey: Jameson

Cognac: Hennessy VS

LIQUORS AND MIXERS

Bailey's Irish Cream • Grand Marnier • Myers's Dark Rum •

Kahlúa • Campari • Carpano Antica White & Red •

Vermouth • Grenadine • Orgeat • Rock Candy

COCKTAIL ACCOMPANIMENTS

Bitters • Luxardo Cherries • Limes • Lemons • Oranges •

Pearl Onions • Queen Olives • Fresh Squeezed Juices

SOMMELIER'S SELECTION OF WINE

\$17 Hosted Bar | \$22 Cash Bar

Chardonnay • Pinot Noir • Sparkling Wine

IMPORTED AND LOCAL BEER \$11 Hosted Bar | \$15 Cash Bar

Heineken • Asahi • Kona Longboard Lager •

Kona Big Wave • Lagunitas

DOMESTIC BEERS \$9 Hosted Bar | \$12 Cash Bar

Coors Light • Budweiser

NON-ALCOHOLIC \$6 Hosted Bar | \$8 Cash Bar

Coke • Diet Coke • Sprite • Still & Sparkling Water •

Fever Tree Ginger Beer • Ginger Ale • Tonic •

Club Soda • Juices

** Cash bar is inclusive of tax and gratuity **

Bartender Fee

\$125 per hour. 1 Bartender for every 75 guests. Minimum of 2 hours.

→ *Bar options
Continued on next page...*

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BAR *Continued*

Platinum Bar

COCKTAILS \$21 Hosted Bar | \$27 Cash Bar

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: KōHana Koho (Local Hawaiian)

Tequila: Don Julio Reposado

Bourbon: Basil Hayden

Blended Scotch: Johnnie Walker Black 12 year

Canadian Whisky: Crown Royal Reserve

Japanese Whisky: Nikka

Irish Whiskey: Redbreast 12 year

LIQUORS AND MIXERS

Bailey's Irish Cream • Grand Marnier • Myers's Dark Rum •

Kahlúa • Campari • Carpano Antica White & Red •

Vermouth • Grenadine • Orgeat • Rock Candy

COCKTAIL ACCOMPANIMENTS

Bitters • Luxardo Cherries • Limes • Lemons • Oranges •

Pearl Onions • Queen Olives • Fresh Squeezed Juices

SOMMELIER'S SELECTION OF WINE

\$17 Hosted Bar | \$22 Cash Bar

Chardonnay • Pinot Noir • Sparkling Wine

IMPORTED AND LOCAL BEERS \$11 Hosted Bar | \$15 Cash Bar

Heineken • Asahi • Kona Longboard Lager •

Kona Big Wave • Lagunitas

DOMESTIC BEERS \$9 Hosted Bar | \$12 Cash Bar

Coors Light • Budweiser

NON-ALCOHOLIC \$6 Hosted Bar | \$8 Cash Bar

Coke • Diet Coke • Sprite • Still & Sparkling Water •

Fever Tree Ginger Beer • Ginger Ale • Tonic •

Club Soda • Juices

** Cash bar is inclusive of tax and gratuity **

Bartender Fee

\$125 per hour. 1 Bartender for every 75 guests. Minimum of 2 hours.

→ *Bar options*

Continued on next page...

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SPECIALTY BEVERAGES

Cocktails



MAI TAI

Bacardi Gold Rum, Bacardi Select, Orange Curaçao, Orgeat Syrup, Fresh Lime Juice, Lemon Hart 151 Float
\$24 Hosted Bar | \$31 Cash Bar

HALE-POLITAN

Absolut Citron Vodka, Cointreau, Lime, Gomme Syrup, White Cranberry Juice, Flamed Orange
\$24 Hosted Bar | \$31 Cash Bar

MAKALI'I MARTINI

House Vanilla-Infused Pau Vodka, Giffard Passion Fruit Liqueur, Lilikoi, Lime, Vanilla, Champagne Pearls
\$28 Hosted Bar | \$36 Cash Bar

KULA GIN FIZZ

Fid Street Local Gin, Mint Tea Syrup, Orange Blossom, Lavender Infused Coconut Milk, Aquafaba, Lemon, Soda
\$24 Hosted Bar | \$31 Cash Bar

CRACK SEED PALOMA

El Jimador Tequila, Lime, Li Hing Mui, Fever Tree Grapefruit Soda
\$24 Hosted Bar | \$31 Cash Bar

PANIOLO MULE

Xicaru Mezcal, Calamansi and Lime, Fever Tree Ginger Beer
\$24 Hosted Bar | \$31 Cash Bar

UPCOUNTRY DAIQUIRI

Kula Organic Rum, Lavender Syrup, Lemon
\$24 Hosted Bar | \$31 Cash Bar

JUMP PLANE

Maker's Mark bourbon, Pineapple Infused Aperol, Amaro Nonino, Vanilla Lilikoi, Lemon
\$28 Hosted Bar | \$36 Cash Bar

Create Your Own Signature Cocktail

Work with our Master Mixologist to create a unique beverage completely personalized for you. We use only Platinum Liquors and Fresh Ingredients to ensure your guests will enjoy the best quality.

This requires a 2-3 week process.

Starts at

\$25 Hosted Bar | \$33 Cash Bar

Mocktails

GUAVA FRESCA

Guava, Liquid Alchemist Ginger, Kiwi, Lemon, Fever Tree Soda
\$18 Hosted Bar | \$23 Cash Bar

CHILI MANGO

Mango, Hawaiian Chili Pepper Water, Pineapple, Lemon, Fever Tree soda
\$18 Hosted Bar | \$23 Cash Bar

AFTER THE LUAU

Lyre's Non-Alcoholic Cane Spirit, Hawaiian Vinegar Salted Pineapple Shrub, Lavender Coconut Milk, Lemon
\$18 Hosted Bar | \$23 Cash Bar

Bartender Fee

\$125 per hour. 1 Bartender for every 75 guests. Minimum of 2 hours.

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Wine



WINE

CHAMPAGNE

Heidsieck & Co. Monopole “Blue Top,” Brut, NV

Medium bodied with a lively toasty finish that is perfect all around
\$100.00

Taittinger “Brut La Française,” NV

Floral and forward with fresh, delicate fruit and fine bubbles
\$162.00

Lanson “Black Label” Brut, NV

Radiant with medium full flavors, brioche and golden apple notes
\$195.00

Veuve Clicquot “Ponsardin,” Brut, NV

Robust and medium full in style with a lively effervescence
\$195.00

Veuve Clicquot “Ponsardin,” Brut Rosé, NV

Ripe full fruit tones of strawberry and cherry with a long finish
\$215.00

Delamotte, Brut Rosé, NV

Fragrant tones of tart cherry and raspberry with a clean dry finish
\$197.00

SPARKLING

Charles de Fère “Cuvée Jean-Louis,” Brut

Clean, fresh and fruity for any occasion
\$80.00

La Lucca, Prosecco Rosé, NV

A blend of Glera and Pinot Noir grapes with flavors of strawberry and cherry
\$60.00

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WINE

Continued

ROSÉ & WHITE WINES

Rosé

Rosé, Âme du Vin, Provence, France

A refreshing medium-dry blend of Grenache and Cinsault that is food friendly

\$65.00

Light to Medium in Body

Pinot Grigio, Tieffenbrunner, Italy

In a classic style with crisp, clean, dry fruit and a subtle mineral tone

\$60.00

Sauvignon Blanc, Frog's Leap Winery, California

Fresh and medium bodied with verdant melon and herb notes

\$72.00

Sauvignon Blanc, Craggy Range Winery, New Zealand

Teeming with rich ripe flavors of limes, peaches, and apples

\$80.00

Chardonnay, Domaine Lavantureux, Petit Chablis, France

Displaying classic Chablis flavors with a softer textured finish

\$85.00

Medium to Full Flavors

Chardonnay, "Russian River Ranches"

Sonoma-Cutrer Winery, California

Medium bodied with ample red apple and soft oak tones

\$75.00

Chardonnay, Trefethen Vineyards, California

Gleaming with ripe orchard fruit flavors and a balanced finish

\$85.00

Chardonnay, Kumeu River, New Zealand

In a ripe, textured style with golden apple and tropical aromas

\$98.00

Chardonnay, Rombauer Vineyards, California

Medium rich with ripe, toasty oak and a hint of butter

\$120.00

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WINE

Continued

RED WINES

Light and Elegant

Pinot Noir, Cambria Winery, California
Zesty with bright red cherry and cranberry flavors
\$80.00

Pinot Noir, Au Bon Climat Winery, California
Ripe and balanced with a smooth, well textured finish
\$75.00

Medium Bodied

Malbec, Correas “El Cipres,” Argentina
Lush ripe berries in a medium bodied style;
the ideal food wine
\$60.00

Medium to Full Flavors

Barbera d’Alba, Castello di Neive, Piedmont, Italy
Vibrant with juicy flavors of red cherry, raspberry,
black plum, and spices
\$75.00

Cabernet Sauvignon, Justin Vineyards, California
Full flavored with juicy black cherry, currant,
and sweet vanilla tones
\$85.00

Merlot, Silverado Vineyards, Napa, California
Plush with rich, ripe flavors of plums, dark cherry,
and modest tannins
\$125.00

Cabernet Sauvignon, Robert Mondavi Winery, California
The classic Napa Cabernet with medium-full flavors
and a rich finish
\$82.00

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Event Policies & Fees

LOCAL TAXES AND FEES

(subject to change)

Food & Beverage charges are subject to a taxable 20% Service Fee & a 3% Administrative Fee.

Room Rentals are subject to a taxable 10% Service Fee.

Sales Tax is currently 4.712%

Chef Attendant Fees:

\$300+ per event. 1 Chef for every 100 guests

Bartender Fees:

\$125+ per hour. 1 Bartender for every 75 guests
Minimum of 2 hours.

All Meal Functions of Less Than 20 guests:

\$200+ per event

GUARANTEES

An **estimated count** is due **four weeks before** the date of your event. A **final guaranteed guest count** is required by the Catering Department by **9:00am, three business days prior** to your function. This count is not subject to reduction; however, we will be prepared to serve 5% more guests than your guarantee. If the actual number of guests is 5% over your guarantee, we will make every effort to serve everyone and menu substitutions may have to be made. If no final guarantee is received, the number of guests indicated on the Private Party Agreement will be considered the guaranteed guest count.

PRICING

Our published prices are revised periodically and are subject to change without notice. Prices will be confirmed up to three months prior to the date of your event if all menu choices have been selected, via the creation of a BEO. All food and beverage prices are subject to applicable service charge and excise tax. The excise tax is levied on the service charge.

OUTSIDE FOOD AND BEVERAGE

Outside food and beverage is not allowed to be brought in and consumed in your event space.





Contact Us

Make your event plans *come to life* with Halekulani.

HALEKULANI CATERING SERVICES

2199 Kalia Road
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E: catering@halekulani.com

