



# 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)

Whole Milk, Low Fat Milk (GF)

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)

Whole Milk, Low Fat Milk (GF)

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**

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(V) vegan

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→ *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)

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)

*or*

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

## 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

Mini Spinach & Mushroom Quiche

\$140.00 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

## 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

## 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

## 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

[→ 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)

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**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

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# 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 (GF)

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 Potatoes,  
Sour Cream, Chives

Sautéed Garden Vegetables (GF)

Roasted Vegetables, Miso 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

Sautéed Garden Vegetables (GF)

Roasted Vegetables, Miso Glaze

### 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

Condiments: Mustard, Mayo

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

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**\$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
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
Burrata Olive, Pesto Napage (GF)	\$9.00
Spicy Ahi, Cucumber Cups	\$10.00
Kahuku Papaya, Prosciutto Ribbons (GF)	\$6.00
Blistered Grape, Rosemary Honey, Big Island Goat Cheese (GF)	\$8.00

### HOT

Garlic Quiche, Prosciutto, Tomato	\$7.00	Mini Cheesesteak Slider, Horseradish Cream, Shaved Onions	\$8.00
Sweet Maui Onion Quiche	\$6.00	Marinated Beef Skewer, Salsa Verde (GF, DF)	\$7.00
Crab Cake, Tobiko Aioli	\$9.00	Barbecue Spiced Chicken Skewer (GF, DF)	\$7.00
Andouille Sausage Brochette, Shrimp (DF)	\$8.00	Chicken Satay, Lemongrass, Coconut Peanut Sauce (GF, DF)	\$6.00
Spicy Shrimp Satay, Peanut Sauce (DF)	\$7.00	Parmesan Truffle Chicken Drumette	\$7.00
Shrimp, Scallop, Rustic Pesto (GF, DF)	\$7.00	Vegetarian Samosa (V, DF)	\$6.00
Bacon Wrapped Scallop (GF, DF)	\$8.00		
<hr/>			
Chef's Selection of 3 Butler Passed Hors d'Oeuvres		\$20.00	

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(GF) gluten free

(V) vegan

(DF) dairy free

→ *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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# 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 (V)

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

→ Plated Dinner  
Continued on next page...

(GF) gluten free

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(DF) dairy free

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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

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\$165.00

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(GF) gluten free

(V) vegan

(DF) dairy free





# 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

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## 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



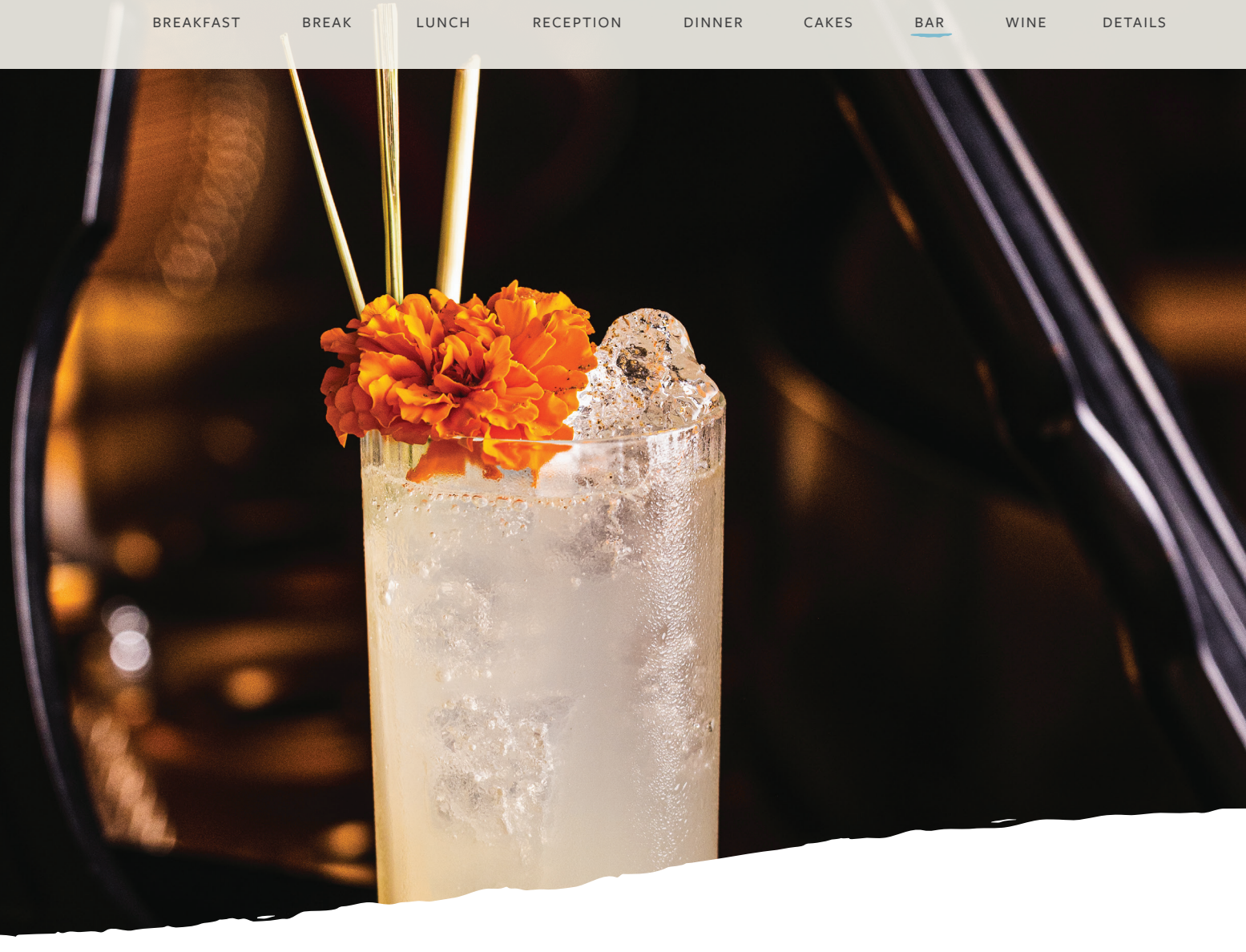
Horizontal

(GF) gluten free

(V) vegan

(DF) dairy free





# 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

### SELECTION OF BEERS \$11 Hosted Bar | \$15 Cash Bar

Budweiser • Heineken • Asahi

Aloha Blonde • Hop Lei IPA

### 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

### SELECTION OF BEERS \$11 Hosted Bar | \$15 Cash Bar

Budweiser • Heineken • Asahi

Aloha Blonde • Hop Lei IPA

### 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, toasty finish  
\$100.00

**Taittinger “Brut La Française,” NV**  
Flora, fresh fruit, fine bubbles  
\$165.00

**Lanson “Black Label” Brut, NV**  
Medium full flavors, brioche, golden apple  
\$195.00

**Veuve Clicquot “Ponsardin,” Brut, NV**  
Robust, medium full  
\$195.00

**Billecart-Salmon, Brut Rosé, NV**  
Bright cherry, raspberry, clean finish  
\$245.00

**Veuve Clicquot “Ponsardin,” Brut Rosé, NV**  
Ripe, long finish  
\$215.00

## SPARKLING

**Charles de Fère “Cuvée Jean-Louis,” Brut**  
Clean, fresh, fruity  
\$85.00

**La Lucca, Prosecco Rosé, NV**  
A blend of Glera and Pinot Noir grapes with flavors of strawberry and cherry  
\$85.00

**Schramsberg “Blanc de Noirs,” Brut**  
Ripe, dry finish  
\$90.00

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# WINE

*Continued*

## ROSÉ & WHITE WINES

### *Rosé*

#### **Rosé, Âme du Vin, Provence, France**

Refreshing medium-dry blend  
\$90.00

### *Light to Medium in Body*

#### **Sauvignon Blanc, Craggy Range Winery, New Zealand**

Flavors of lime, peach, apple  
\$95.00

#### **Chardonnay, Domaine Lavantureux, Petit Chablis, France**

Classic Chablis flavors  
\$95.00

#### **Sauvignon Blanc, Duckhorn Vineyards, California**

Melon, herb  
\$110.00

### *Medium to Full Flavors*

#### **Chardonnay, Chateau Montelena, California**

Classic Napa Chardonnay  
\$152.00

#### **Chardonnay, Trefethen Vineyards, California**

Ripe fruit, balanced finish  
\$95.00

#### **Chardonnay, Kumeu River, New Zealand**

Golden apple, tropical aromas  
\$100.00

#### **Chardonnay, Kistler Vineyards, California**

Medium rich, ripe apples  
\$195.00

#### **Chardonnay, Rombauer Vineyards, California**

Ripe apple, buttery oak  
\$125.00

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# WINE

*Continued*

## RED WINES

### *Light and Elegant*

#### **Pinot Noir, Cambria Winery, California**

Bright cherry, cranberry

\$90.00

#### **Pinot Noir, Au Bon Climat Winery, California**

Balanced, smooth finish

\$95.00

### *Medium Bodied*

#### **Tempranillo, Pesquera, Ribera del Duero, Spain**

Savory, mineral undertones

\$115.00

#### **Barbera d'Alba, Castello di Neive, Piedmont, Italy**

Juicy, cherry, raspberry, plum

\$95.00

### *Medium to Full Flavors*

#### **Pinot Noir, Domaine Serene "Evanstad Reserve," Oregon**

Ripe, smooth, textured

\$195.00

#### **Cabernet Sauvignon, Justin Vineyards, California**

Juicy, currant, sweet vanilla

\$90.00

#### **Merlot, Duckhorn Vineyards, Napa, California**

Plums, cherry, and modest tannins

\$175.00

#### **Cabernet Sauvignon, Silver Oak Cellars "Alexander Valley," California**

Full flavors with ripe cherries

\$225.00

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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  
Honolulu, HI 96815

**T:** 1 (800) 367-2343

**E:** [catering@halekulani.com](mailto:catering@halekulani.com)

