



REV060723

# 2025 BANQUET MENUS



**MAUNA KEA**  
BEACH HOTEL

62-100 Mauna Kea Beach Drive  
Kohala Coast, HI 96743  
808-882-7222  
*MaunaKeaBeachHotel.com*



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# General Information AND POLICIES

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## *Aloha!*

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

## *Food and Beverage*

The Mauna Kea Resort will contract all food and beverage. The Mauna Kea Resort is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by the Mauna Kea Resort must dispense alcoholic beverages served on our premises.

## *Pricing and Guarantees*

In order to guarantee current menu pricing and product availability we require that all menus must be finalized a minimum of (4) weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of (21) days prior to the event. Menus finalized less than (21) days prior to an event may be subject to a 10% price increase. To ensure proper staffing and food preparation, event guarantees are required by 12 noon (5) business days prior to the function. Should the guarantee increase within the (5) business days a \$10 surcharge will be added to each additional meal over and above the original guarantee. Mauna Kea Beach Hotel is pleased to dry-set 3% seating over the guarantee, and will prepare food based on the guarantee; however, should attendance exceed the final guarantee on the day of, a \$20 surcharge will be added to each additional meal served. We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness.

## *Special Meals / Food Allergies*

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians, and guest with dietary restrictions or food allergies. Any special meals ordered less than (5) business days prior to the event will be charged to the master account as additions to the guarantee. Kosher menus require a minimum of (2) weeks prior notice. In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies, so we may take the necessary precautions to prepare their food.





## Continued

# GENERAL INFORMATION AND POLICIES

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### *Outdoor Events / Weather Calls*

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

**Weather calls:** If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, the Hotel will strongly recommend an event be moved into back-up space. The Catering and Conference Services Manager will contact their client in advance to advise them of any adverse weather conditions and Hotel recommendations.

#### **Standard weather call schedule is as follows:**

Breakfast—final weather call will be made the night prior by 7:00pm. If last minute inclement weather hampers an early morning function set-up, the banquet captain will move the function to the back-up space and notify the client.

Lunch—final weather call will be made by 9:30am the day of the event.

Dinner—final weather call will be made by 1:00pm the day of the event.

In the event the client declines to move their function to the back-up location as recommended, and weather conditions require the function to be moved at the last minute or during the event a \$20 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests the tables, chairs and linen to be pre-set in the back up location to shorten transition delays, a \$15 per person charge will be incurred. As always, the Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues.

### *Function Set-Up*

All events will be ready fifteen minutes prior to their scheduled start time. In the event a client decides to change the set-up on the day of the event once the function has been completely set in accordance with a diagram that has been previously signed off on, labor charges in the amount of \$100-\$500 may apply depending on the extensiveness of the changes.

### *Security*

Mauna Kea Beach Hotel does not assume responsibility for damage or loss of property on articles brought into the resort.

Lock changes and exclusive security details can be arranged.

### *Decor and Signage*

Decorations or displays brought into the resort must be pre-approved prior to arrival. Items may not be attached to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for all damage to hotel property as a result of such actions. Please speak with your Catering Manager for complete details. We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas. Signage may be used in conference areas and outside of meetings and/or catered events.

### *Service Charge and Labor Fees*

All food and beverage functions are subject to a mandatory 25% surcharge (Banquet Service Charge), which consists of a 17.5% gratuity that is pooled and distributed to the service staff as a service charge and the remaining 7.5% is an administrative fee that is retained entirely by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees). The Banquet Service Charge is subject to State Tax, which may change from time to time without notice. By state law sales tax is calculated on the total cost of a function, including the service charge. Chefs, attendants and carvers as required on specific menus will be charged at \$300+ each for up to two (2) hours. There will be a minimum guarantee of \$400++ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150+ per bartender per hour will be charged. Cashiers are required for all "cash" bars at a charge of \$150+ each. When additional servers are requested above and beyond normal staffing guidelines a charge of \$75+ per server per hour will be charged. When less than the minimum number of guests as specified on a given menu are in attendance at an event, a \$300+ labor fee will be assessed.

### *Covid 19 Attended Buffets*

Should Covid-19 restrictions require physical distancing and the elimination of "Build Your Own" and "Self Serve" buffet options, an attendant(s) and/or chef(s) will be required per 50 people in order to accommodate attended buffets. Menu items will need to be served by Mauna Kea Beach Hotel colleagues only. In this case the following charges will apply: \$150.00 for up to two hours per attendant and/or \$300.00 for up to hours per chef required.



# BREAKFAST



**MAUNA KEA**  
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# CONTINENTAL BREAKFAST

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## *Plumeria*

Freshly Squeezed Orange and Pineapple Juices

Seasonal Fruit and Farm Ripe Berries

Individual Yogurt and Granola

Variety Boxed Cereals

*2%, Skim, Almond, Soy Milk*

A Selection of Handcrafted Danish Pastries and Croissants

*Assorted Preserves, Butter*

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$42 per person



# PLATED BREAKFAST

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## *Makalawena*

Freshly Squeezed Orange Juice

Seasonal Fruit and Farm Ripe Berries

Scrambled Eggs

*Choice of One:*

Country Sausage, Applewood Bacon or Portuguese Sausage

*Choice of:*

Steamed White or Brown Rice  
or Breakfast Potatoes

*Caramelized Onions, Cheddar Cheese*

A Selection of Handcrafted Danish Pastries and Croissants

*Assorted Preserves, Butter*

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$40 per person

## *Waipi'o*

Freshly Squeezed Guava Juice and Orange Juice

Seasonal Fruit and Farm Ripe Berries

Mauna Kea Eggs Benedict

*Poached Farm Fresh Eggs, Canadian Bacon*

*English Muffins, Hollandaise, Asparagus*

A Selection of Handcrafted Danish Pastries and Croissants

*Assorted Preserves, Butter*

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$42 per person



# BREAKFAST BUFFET

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## *Holoholokai*

Freshly Squeezed Orange and Pineapple Juices

Steel Cut Oats

*Cinnamon, Butter, Brown Sugar*

Seasonal Fruits and Farm Ripe Berries

Scrambled Eggs

Breakfast Potatoes

*Caramelized Onions, Cheddar Cheese*

*Choice of Two:*

Crisp Applewood Bacon, Smoked Sausage Links,

Portuguese Sausage, Chicken Apple Sausage, Tavern Ham

A Selection of Handcrafted Danish Pastries and Croissants

*Assorted Preserves, Butter*

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$50 per person

**Price is based on a minimum of 30 guests. Maximum service time of two hours.**





# BREAKFAST BUFFET

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## Lapakahi

Freshly Squeezed Orange, Guava and Pineapple Juices

Steel Cut Oats

*Cinnamon, Butter, Brown Sugar*

Seasonal Fruits and Farm Ripe Berries

Individual Yogurts and Granola

Scrambled Eggs

*Choice of Two:*

Crisp Applewood Bacon, Smoked Sausage Links,  
Portuguese Sausage, Chicken Apple Sausage, Tavern Ham

*Choice of One:*

Steamed White or Brown Rice

or Breakfast Potatoes

*Caramelized Onions, Cheddar Cheese*

*Choice of One:*

Hawaiian Sweetbread Thick French Toast

*Banana Macadamia Nut Compote*

*Mauna Kea Honey, Coconut and Maple Syrups*

*or*

Buttermilk or Kiawe Pancakes

*Mixed Berry Preserve, Mauna Kea Honey*

*Coconut and Maple Syrups*

A Selection of Handcrafted Danish Pastries and Croissants

*Assorted Preserves, Butter*

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$55 per person

**Price is based on a minimum of 30 guests. Maximum service time of two hours.**



# BREAKFAST BUFFET

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## Waialea

Freshly Squeezed Orange, Guava and Pineapple Juices

Steel Cut Oats

*Cinnamon, Butter, Brown Sugar*

Seasonal Fruits and Farm Ripe Berries

Individual Greek Yogurts and Granola

Variety Boxed Cereals

*2%, Skim, Almond, Soy Milk*

Smoked Salmon

*Traditional Garnishes, Bagels, Cream Cheese*

Scrambled Eggs, Butter, Chives

Hash Brown Cakes

*Choice of One:*

Steamed White or Brown Rice

*Choice of Two:*

Crisp Applewood Bacon, Smoked Sausage Links

Portuguese Sausage, Chicken Apple Sausage, Tavern Ham

*Choice of One:*

Hawaiian Sweetbread Thick French Toast

*Banana Macadamia Nut Compote,*

*Mauna Kea Honey, Coconut and Maple Syrups*

*or*

Buttermilk or Kiawe Pancakes

*Mixed Berry Preserve, Mauna Kea Honey*

*Coconut and Maple Syrups*

A Selection of Handcrafted Danish Pastries and Croissants

*Assorted Preserves, Butter*

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$58 per person

Price is based on a minimum of 30 guests. Maximum service time of two hours.



# BRUNCH BUFFET

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## *Kauna'oa*

Freshly Squeezed Orange, Guava and Pineapple Juices

Seasonal Fruits and Farm Ripe Berries

Individual Greek Yogurts and Granola

Smoked Salmon

*Traditional Garnishes, Bagels, Cream Cheese*

Caesar Salad

Lemon Herb Quinoa Salad

*Dried Fruit, Walnuts, Cucumbers, Cherry Tomato*

Mauna Kea Eggs Benedict

*Poached Farm Fresh Eggs, Canadian Bacon, Hollandaise*

Scrambled Eggs

Dim Sum

*Assorted Dipping Sauces*

Pan Seared Fresh Catch

*Local Fruit Compote, Lemon Buerre Blanc*

*Choice of Two:*

Crisp Applewood Bacon, Chicken Apple Sausage

Portuguese Sausage, Country Sausage, Tavern Ham

*Choice of One:*

Breakfast Potatoes or Steamed White Rice

A Selection of Fresh Pastries, Croissants, Breakfast Breads

*Preserves, Butter*

Lemon Bars

Coconut Panna Cotta

Blueberry Cheesecake

Crème Caramel with Fruits

Ice Cream Sundae Bar

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$70 per person

**Price is based on a minimum of 50 guests. Maximum service time of two hours.**



# BRUNCH BUFFET

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## Kahena

Freshly Squeezed Orange, Guava and Pineapple Juices

Seasonal Fruits and Farm Ripe Berries

Individual Greek Yogurts and Granola

Smoked Salmon

*Traditional Garnishes, Bagels, Cream Cheese*

Spinach and Strawberry Salad

*Local Goat Cheese, Shaved Fennel*

*Candied Macadamia Nuts, White Balsamic Vinaigrette*

Lemon Herb Quinoa Salad

*Dried Fruit, Walnuts, Cucumbers, Cherry Tomato*

Mauna Kea Eggs Benedict

*Poached Farm Fresh Eggs, Canadian Bacon, Hollandaise*

Scrambled Eggs

*Choice of Three:*

Mushrooms, Green Onions, Diced Ham, Chopped Bacon  
Onion, Diced Tomato, Spinach, Artichokes, Aged Cheddar  
Shaved Manchego Cheese, Queso Fresco  
Shaved Parmesan, Swiss Cheese

*Choice of Two:*

Crisp Applewood Bacon, Chicken Apple Sausage  
Portuguese Sausage, Country Sausage,  
Tavern Ham

Banana Macadamia Nut Pancakes

*Maple and Coconut Syrups*

*Mauna Kea Honey, Whipped Butter*

Clay Salt Crusted Prime Rib

**(Carved by a Chef)\***

*Au Jus, Creamy Horseradish, Wholegrain Mustard*

Pan Seared Fresh Catch

*Local Fruit Compote, Lemon Buerre Blanc*

*Choice of One:*

Breakfast Potatoes or Steamed White Rice

A Selection of Fresh Pastries, Croissants, Breakfast Breads

*Preserves, Butter*

Lemon Bars

Coconut Panna Cotta

Blueberry Cheesecake

Pecan Chocolate Tartlet

Chocolate Mousse

Bread Pudding with Vanilla Sauce

Ice Cream Sundae Bar

Mauna Kea Resort Coffee Blend, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$85 per person

**Price is based on a minimum of 50 guests. Maximum service time of two hours.**

**\*Carving station requires a \$300 Chef fee per 75 guests.**





# BREAKFAST ENHANCEMENTS SELECTIONS

## *Sides*

*Per Person*

Breakfast Potatoes	\$7
Corned Beef Hash	\$8
Beef Tenderloin Benedicts	\$14
Hardboiled Eggs	\$5
Crab Cakes	\$12
Smoked Salmon Platter	\$10

## *From The Iron*

*Per Person*

*Served with Maple Syrup, Coconut Syrup and Butter*

Belgium Waffles	\$10
Buttermilk, Kiawe or Banana Macadamia Nut Pancakes	\$9
French Toast	\$10

## *Individual Quiches*

*Per Person*

Chive and Potato	\$9
Ham and Swiss	\$9
Hamakua Mushroom	\$9
Portuguese Sausage and Cheddar	\$9

## *Meat Griddle*

*Per Person*

Bacon	\$9
Turkey Bacon	\$9
Chicken Apple Sausage	\$9
Sausage Links	\$9
Portuguese Sausage	\$9

## *Oats, Parfaits and Fruit*

*Per Person*

Boxed Cereal	\$7
Granola Bars	\$6
Parfaits	\$10
Seasonal Whole Fruit	\$6
Smoothies <i>(Strawberry Banana, Green Goddess, Mixed Berry)</i>	\$12

## *Oatmeal Bar*

*\$10 Per Person*

Steel Cut Oats, Brown Sugar, Assorted Berries,  
Cinnamon, Dried Fruit, Bananas, Butter,  
Macadamia Nuts, Walnuts,  
Vanilla Crème Anglaise



# BREAKFAST ACTION STATIONS

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## *Omelet*

\$18 per person

Farm-Fresh Eggs, Cheddar and Swiss Cheese, Diced Onion, Tomato, Mushrooms  
Diced Ham, Chopped Applewood Bacon, Green Onions, Braised Spinach, Breakfast Sausage

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## *Griddle Stacks*

\$15 per person

Made-to-Order Pancake Action Station with Assorted Toppings Including: Four Types of Berries, Chopped Applewood Bacon  
Toasted Coconut, Macadamia Nuts, Chocolate Chips, Whipped Cream, Butter, Mauna Kea Honey, Coconut and Maple Syrups

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## *Waffle or French Toast*

\$15 per person

Choice of One Made-to-Order Waffles or French Toast, Macadamia Nuts, Toasted Coconut  
Whipped Cream, Mauna Kea Honey, Maple and Coconut Syrups

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## *Eggs Benedict*

\$16 per person

Canadian Bacon Benedict & Florentine Benedict, Poached Farm Fresh Eggs, Herb Hollandaise

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## *Wellness Smoothie*

\$15 per person

Greek Yogurt, Mango, Pineapple, Vine Ripe Berries, Bananas, Kale, Spinach, Cucumber  
Almond Milk, Soy Milk, Flax Seed, Chia Seed

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## *Wellness Juice*

\$16 per person

Kale, Spinach, Cucumber, Beets, Carrot, Orange, Mango, Celery, Ginger, Apple, Pineapple, Resort Honey

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.**

**All Action Stations require a \$300 Chef fee per 75 guests.**



## A LA CARTE BREAK TIME

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### *Eye Openers*

*Per Gallon*

Freshly Brewed 100% Kona Coffee	\$121
Freshly Brewed Hawaiian Blend Coffee	\$105
Freshly Brewed Hawaiian Blend Decaffeinated Coffee	\$105
Freshly Brewed Hawaiian Blend Macadamia Nut Coffee	\$106
Mauna Kea Selection of Hot Teas	\$99
Hot Chocolate	\$96

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### *Refreshments*

*Per Gallon*

Chilled Juices: Orange, Pineapple, Grapefruit, Carrot, Celery	\$96
Chilled Juices: Apple, Passion Fruit, Tomato, Cranberry	\$96
Iced Tea	\$92
Tropical Fruit Punch	\$92
House-Made Lemonade	\$92
<i>Each</i>	
Assorted Soft Drinks	\$7
Assorted Still & Sparkling Waters	\$7
Assorted Individual Tropical Juices and Nectars	\$7

### *From The Bake Shop*

*Per Dozen*

Assorted Croissants	\$55
Breakfast Bakery Assortment	\$55
Breakfast Breads Assortment	\$55
Assorted Danishes	\$55
Assorted Mini Muffins	\$55
Buttermilk Biscuits	\$55
Assorted Scones and Jams	\$55
Bagel Assortment with Cream Cheese	\$55
Macadamia Nut Sticky Buns	\$55
Cinnamon Rolls	\$55
Coffee Cakes	\$55
Italian Biscotti	\$55
Brownies	\$55
Blondies	\$55
Assorted Cookies	\$55
Assorted Cup Cakes	\$55



# A LA CARTE BREAK TIME

## Mauna Kea Signature Snacks

Pork Rinds, Chili Pepper Water	\$14 / Per Person
White Chocolate Covered Macadamia Nuts	\$38 / Per Pound
House-Made Truffle Popcorn	\$26 / Per Bowl
Molokai Sweet Potato Chips	\$38 / Per Bowl
Kona Kettle Potato Chips	\$34 / Per Bowl
Spiced Pretzels	\$23 / Per Bowl
House Roasted Nuts	\$23 / Per Bowl
Banana Bread	\$39 Whole Loaf / \$21 Half Loaf

## On Display

*Per Person*

Vegetable Crudite, Hummus and Ranch	\$16
Cheese and Fruit Display	\$17
Artisan Charcuterie Display	\$19
Fresh Sliced Fruit Display	\$17

## Candy Shop

*Per Pound*

M&M's	\$21
Sour Patch Kids	\$18
<i>Each</i>	
Assorted Candy Bars	\$8
Haagen-Dazs Ice Cream Bars	\$10

## Chips & Dips

*Per Person*

Tortilla Chips, Salsa	\$8
Tortilla Chips, Guacamole	\$9
Crab Dip, Rice Crackers	\$9
House-Made Sweet Potato Chips, Clam Dip	\$10
Spinach & Artichoke Dip, Grilled Pita	\$10
Maui Onion Dip, Molokai Sweet Potato Chips	\$10
Chorizo and Queso Dip, Tortilla Chips	\$9

## Wellness Options

*Per Person*

Sliced Fruit and Berries	\$17
Individual Greek Yogurt Parfaits	\$13

*Per Bowl*

Roasted Pistachios	\$23
Dry Roasted Macadamia Nuts	\$29

*Each*

Whole Fruit	\$6
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# THEMED ISLAND BREAK TIME

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## *A Study In Strawberries*

\$24 per person

Strawberry Gazpacho  
Savory Strawberry Goat Cheese Tart  
Strawberries and Warm Brie  
Chocolate Covered Strawberries

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## *Plentiful Passion*

\$27 per person

Scallop Ceviche, Lilikoi, Heart of Palm  
Pork Belly Lollipops, Lilikoi Chutney  
Island Fruit Crostini, Lilikoi Goat Cheese Mousse  
Lilikoi Parfaits with Granola and Young Coconut

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## *Give Me More Dragon Fruit*

\$30 per person

Dragon Fruit Borscht  
Dragon Fruit Salsa, Taro Chips  
Dragon Fruit Cobbler  
Dragon Fruit Tartlet

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**Break menus are priced for a 30 minute event.**



# MEALS ON THE GO

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## Boxed Breakfast

*Includes Choice of Sandwich*

Orange or Guava Juice

Apple or Banana

Granola Bar and Greek Yogurt

*Choice of One Sandwich:*

Bacon, Egg and Cheese Croissant

Sausage, Egg and Cheese Biscuit

Chicken Apple Sausage and Egg Croissant

Bacon, Egg and Cheese English Muffin

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\$38 per person

## Boxed Lunch

*Includes Whole Island Fruit, Hawaiian Potato Salad,  
Maui Chips, Chocolate Chip Cookie, Bottled Water,  
Condiments and Cutlery*

*Choice of:*

*Fairway*

**Club Sandwich**

Oven-Roasted Turkey, Black Forest Ham

Crisp Applewood Smoked Bacon

Vine Ripe Tomato, Mixed Greens, Brioche Bun

*Birdie*

**Grilled Vegetable Tortilla Wrap**

Roasted Red Peppers, Kalamata Olives, Feta Cheese

*19<sup>th</sup> Hole*

**Mauna Kea Chicken Salad Sandwich**

Field Greens, Croissant

*3<sup>rd</sup> Tee*

**Italian Hoagie**

Salami, Ham, Capicola, Pepperoncini

Provolone, Lettuce, Tomato, Olive Tapenade, Stadium Roll

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\$42 per person



# LUNCH



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# PLATED LUNCH

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## *Plated Lunch Menus Includes:*

Choice of Soup or Salad, Entrée, Dessert, Freshly Baked Bread, Mauna Kea Resort Coffee Blend, Decaffeinated Coffee, Sweetened & Unsweetened Ice Tea

## *Starters*

### *Choice of One Soup or Salad*

**Golden Tomato Gazpacho**

**Mauna Kea Clam Chowder**

**French Onion Soup**

**Macadamia Nut Apple Salad**

*Arugula, Endive, Radicchio*

*Pink Peppercorn Vinaigrette Dressing*

**Mauna Kea Waldorf**

*Frisee, Baby Gem Lettuce, Celery*

*Grapes, Granny Smith Apples, Walnuts*

**Farm Stand Grill**

*Grilled Mix of Tomatoes, Onion, Mushroom, Asparagus*

*Squash, Zucchini, Tossed with Green Goddess Dressing*

## *Desserts*

**Young Coconut Panna Cotta**

*Roasted Pineapple Sauce*

**Coconut Macaroon**

**Guava Mascarpone Torte**

*Strawberries*

**Flourless Chocolate Cake with Vanilla Sauce**

**Baked Pineapple Tart**

*Coconut Shortbread Crust, Coconut Rum Sauce*

## *Cold Entrees*

**Tuna Nicoise**

*Farm Arugula, 140° Egg, Haricot Verts, Fingerling Potatoes*

*Nicoise Olive Puree, Shallot Sherry Vinaigrette*

**\$64 per person**

**Farm Stand Grill**

*Seared Ahi, Crisp Romaine, Garlic Crostini*

*White Anchovies, Shaved Parmesan, Caesar Dressing*

**\$60 per person**

**Mauna Kea Cobb Salad**

*Wild Caught Shrimp, Grilled Chicken, Romaine*

*Baby Vine Tomatoes, Crisp Bacon, Crumbled Maytag Blue Cheese*

*Spinach, Pickled Red Onion, Romaine, Avocado Dressing*

**\$60 per person**

**Waipio Shrimp Roll**

*Mauna Kea Brioche, Tarragon Aioli*

*House-Made Chips, Coleslaw*

**\$62 per person**

## *Hot Entrees*

**Pan Seared Salmon**

*Warm Potato Dill Salad, Champagne Vinaigrette*

*Quick Pickled Cucumber*

**\$63 per person**

**Roasted Organic Chicken Breast**

*Baby Vegetables, Potato Puree, Madeira Jus*

**\$58 per person**

**Lobster Ravioli**

*Lemon Butter Poached Lobster Knuckles, Pea Tendrils*

**\$65 per person**

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**Price is based on a minimum of 20 guests. Maximum service time of two hours.**





# EXECUTIVE LUNCH BUFFET

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## Hoku

### Tossed Mixed Greens

*Carrots, Cucumbers, Tomatoes, Assorted Dressings*

### Seasonal Fruit Salad

### Soup of the Day

Assorted Petite Rolls filled with Mauna Kea Chicken Salad  
Snow Crab Salad, Grilled Vegetables

### Kona Potato Chips

### Coconut Macaroons & Chocolate Chip Mac-Nut Cookies

Mauna Kea Resort Blend Coffee, Decaffeinated Coffee  
Sweetened and Unsweetened Iced Tea

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\$45 per person

**Price is based on a minimum of 10 guests. Maximum service time of two hours.**

## Luana

### Mauna Kea Salad Bar

*Assorted Toppings and Dressings*

### Seasonal Sliced and Whole Fruit Display

### Vegetable Crudite with Dips

### Soup of the Day

### Seared Catch of the Day

*Tropical Fruit Salpicone, Lilikoi Butter Sauce*

### Char Grilled Teriyaki Chicken

*Caramelized Pineapple Chutney, Ginger Soy Reduction*

### Steamed White or Brown Rice

### Assorted Bread Display

### Pastry Chef's Selection of Sweets

Mauna Kea Resort Blend Coffee, Decaffeinated Coffee  
Sweetened and Unsweetened Iced Tea

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\$51 per person

**Price is based on a minimum of 10 guests. Maximum service time of two hours.**



# EXECUTIVE LUNCH BUFFET

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## *Butcher's Block Pa'ina*

Freshly Squeezed Chilled Guava, Passion and Pineapple Juices

Seasonal Fruit and Farm Ripe Berries

Garden Salad

*Chopped Bacon, Croutons, Tomatoes, Onions  
Traditional Dressings*

Macaroni Red Bliss Potato Salad

Vegetable Crudite Bar

*Assorted Dips*

Pasta e Fagioli Soup

Basket of Artisan Rolls, Sliced Loaves, Hoagies

Thinly Sliced Smoked Ham, Pastrami

Deli Turkey, Herb Roasted Chicken, Roast Beef

Assorted Sliced Cheeses

Shredded Hoagie Lettuce, Sprouts

Pepperoncini, Kosher Pickles

Sliced Tomato, Maui Onion

Whole Grain, Dijon Mustard, Mayonnaise

Mango Upside Down Cake

Fudge Brownies and Blondies

Mauna Kea Resort Blend Coffee, Decaffeinated Coffee

Sweetened and Unsweetened Iced Tea

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\$59 per person

**Price is based on a minimum of 10 guests. Maximum service time of two hours.**



# LUNCH BUFFET

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## *Kohala BBQ*

Brisket and Maui Onion Stew

Seasonal Fruit Salad

Fern Shoot Salad

*Sesame Dressing*

Sweet Potato Salad

*Coconut Vinaigrette*

Somen Noodle Salad

*Fish Cake, Green Onion, Egg, Soy Vinaigrette*

Smoked Pele's BBQ Chicken

Pulled Pork Shoulder

*Mauna Kea HOG (Honey, Orange, Guava) Sauce*

Kalbi Ribs

*Ginger Soy Reduction*

Choice of Steamed White Rice or Brown Rice

Baked Mac n' Cheese

Grilled Broccolini

Basket of Corn Muffins, Taro Rolls, Butter

Red Velvet Cupcakes, Island Pineapple Trifles

Mauna Kea Resort Blend Coffee, Decaffeinated Coffee  
Sweetened and Unsweetened Iced Tea

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\$68 per person

**Price is based on a minimum of 30 guests. Maximum service time of two hours.**

**To enhance your experience, add on a Chef to Grill at \$300.00 plus tax per 75 guests. Outdoor locations only.**



# LUNCH BUFFET

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## *Tee To Green*

### Tossed Garden Greens

*Roasted Garlic Vinaigrette*

*Peppercorn Ranch, Blue Cheese Dressing*

### Home-Style Potato Salad

### Seasonal Fruit and Farm Ripe Berries

### Basket of Brioche Hamburger Buns

### Stadium Hot Dog Buns

### Herb Marinated Grilled Chicken Breasts

### Fresh Island Catch

*Tropical Fruit Salpicone*

### All Beef Kosher Hotdogs

*Sauerkraut*

### Grilled Hamburgers (*Vegetarian Burgers Available*)

### Assorted Sliced Cheeses

Lettuce, Tomato, Onion, Kosher Dill Pickles

Dijon, Spicy Mustard, Mayonnaise, Sweet Relish

### Brown Sugar Bourbon Baked Beans

### Kona Potato Chips

### Assorted Cookies, Passion Fruit Tarts

Mauna Kea Resort Blend Coffee, Decaffeinated Coffee

Sweetened and Unsweetened Iced Tea

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\$72 per person

**Price is based on a minimum of 30 guests. Maximum service time of two hours.**

**To enhance your experience, add on a Chef to Grill at \$300.00 plus tax per 75 guests. *Outdoor locations only.***





# LUNCH BUFFET

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## *The Parker Cottage*

**Fisherman's Stew**

**Icebox Coleslaw**

**Baby Arugula**

*Country Blue Cheese, Tomato, Cucumber*

*Peppercorn Ranch, Herb Vinaigrette*

*Poha Berry Vinaigrette*

***Island Po'Boy Action Station\****

**Fried Shrimp, Oysters, Fresh Catch**

*Stadium Rolls, Shredded Hoagie Lettuce*

*Cocktail Sauce, Lilikoi Tartar Sauce*

**Blackened Chicken Breast**

*Macadamia Nut Polenta, Coconut Braised Kale, Calvados Jus*

**Coconut Macaroons, Macadamia Tartlets**

**Mauna Kea Resort Blend Coffee, Decaffeinated Coffee**

**Sweetened and Unsweetened Iced Tea**

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**\$72 per person**

**Price is based on a minimum of 30 guests. Maximum service time of two hours.**

**\*Requires a Chef Fee of \$300.00 plus tax per 75 guests.**



# HORS D'OEUVRES SELECTION - COLD BITES

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## *Garden*

*\$99 Per Dozen*

Golden Tomato Gazpacho

Ali'i Mushroom Poke

Compressed Watermelon Lollipop

Canoe Crop Tacos

*Wasabi Ulu Hash*

Local Tomato Basil Tartare on Crostini

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## *Farm*

*\$102 Per Dozen*

Mauna Kea Honey Toast

*Puna Goat Cheese, Resort Honey*

Prosciutto and Melon Lollipop

Deviled Quail Eggs

*Flying Fish Caviar*

Beef Tataki Lettuce Cups

*Pickled Papaya*

## *Sea*

*\$106 Per Dozen*

Yuzu Kona Shrimp Ceviche Shooter

Miniature Kona Lobster Rolls

*Young Coconut, House Brioche Roll*

Ahi Poke Chip

Hawaiian Tuna Taco

*Wasabi Tobiko, Wonton, Avocado, Cilantro*

Coconut Curried Crab Salad

*Coconut Panna Cotta*

Ale Poached Shrimp

*Smoked Cocktail Sauce*

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**All selections are sold by the dozen.**



# HORS D'OEUVRES SELECTION - HOT BITES

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## *Garden*

*\$99 Per Dozen*

### **Edamame Potstickers**

*Yuzu Vinaigrette*

### **Caramelized Maui Onion and Mushroom Tart**

### **Poha Berry Cherve Tart**

### **Waimea Sweet Corn Fritters**

*Chipotle Remoulade*

### **Spinach Spanakopita**

*Tomato Bacon Jam*

## *Sea*

*\$106 Per Dozen*

### **Kona Crab Cake**

*Waimea Corn Remoulade*

### **Coconut Shrimp Lollipop**

*Lime Passion Vinaigrette*

### **Kona Lobster Lollipop**

*Resort Honey Mustard*

### **Crab Stuffed Mushrooms**

*Dill Hollandaise*

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## *Farm*

*\$102 Per Dozen*

### **Cured Pork Belly**

*Candied Apples*

### **BBQ Kalua Pork Sliders**

*Kimchee Sriracha Aioli*

### **Chorizo Stuffed Dates**

### **Ni'ihau Lamb Meatballs**

*Big Island Goat Feta*

### **Huli Huli Chicken Satay**

*Green Papaya Compote*

### **Buttermilk Brined Crispy Chicken Slider**

*House Bread and Butter Pickles*

### **Kalbi Beef Brochettes**

*Sesame BBQ Fried Garlic Gremolata*

### **Braised Short Rib Fritters**

*Truffle Aioli*

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**All selections are sold by the dozen.**



# RECEPTION DISPLAYS

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## *Fruit & Melons*

\$18 per person

Seasonal Fruit Display: Slices of Melons, Pineapples, Array of Farm Ripe Berries

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## *Farmers Harvest*

\$17 per person

Grilled and Raw Seasonal Vegetables to Include: Asparagus, Squash, Zucchini, Mushrooms  
Crudités of Baby Carrots, Cauliflower, Cucumber, Baby Tomatoes, Bell Peppers, Garden Herb Dipping Sauce

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## *Rinds & Crust*

\$24 per person

Variety of Artisanal Soft to Hard Rind Cheeses, Nuts, Fresh and Dried Fruits, Preserves  
Mauna Kea Resort Honey, Sweet and Savory Cheese Scones, Handcrafted Breads

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## *Mediterranean*

\$26 per person

Marinated Artichokes, Grilled Maui Onions, Gigante White Beans, Roasted Tomatoes, Marinated Island Feta Cheese  
Olive Medley, Pesto, Tapenade, Hummus, Sliced Prosciutto, Marcona Almonds, Flatbreads, Rustic Pita Bread

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## *Seafood On Ice Display*

\$54 per person

Ale Poached Shrimp, King Crab Legs, Half Shell Oysters Mignonette, Classic Saltine, Sliced Lemon  
Cocktail Sauce, Drawn Butter, Horseradish, Chili Pepper Water

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.**



# RECEPTION ACTION STATIONS

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## *Sushi Bar\**

\$39 per person

Nigiri, Hand Rolls, Assorted Rolls Made by Sushi Chef  
Soy Sauce, Pickled Ginger, Wasabi, Edamame, Wakame Salad, Cold Soba Salad

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## *Raw Bar*

\$42 per person

Fresh Shucked Oysters Mignonette, Lemon, Horseradish  
Trio of Sashimi Ahi, Ono, Kampachi, Wasabi, Pickled Ginger,  
Jumbo Shrimp, Cocktail Sauce, Chili Pepper Water, Tabasco

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## *Hawaiian Poke Counter*

\$45 per person

Ahi Tuna, Kampachi, Ono  
Local Beets, Sesame Oil, Soy, White Soy, Sriracha, Sambal, Ogo, Kale  
Kukui Nuts, Maui Onion, Avocado, Hawaiian Sea Salt, Macadamia Nuts, Coconut

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## *Pasta Cucina*

\$35 per person

Rigatoni, 3 Cheese Ravioli, Pesto, Bolognese, Alfredo  
Herbed Chicken, Shrimp, Shaved Parmesan Cheese, Tomato, Basil, Olive Oil, Spinach, Mushrooms, Artichokes

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## *The Lobster and Clam Bake*

\$84 per person

Steamed Lobster, Littleneck Clams, Lemons, Corn, New Potatoes, Sausage, Old Bay Butter Sauce  
Sautéed Mussels, Country Bread

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## *Caesar Salad*

\$21 per person

Petite Romaine, Grilled Chicken, Shrimp  
Shaved Parmesan, Brioche Croutons, Caesar Dressing, White Anchovies, Kalamata Olives, Melted Tomatoes, Fresh Cracked Pepper

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## *Tempura Station*

\$42 per person

Shrimp, Asparagus, Carrots, Mushrooms, Assorted Squash, Maui Onion, Sweet Potato  
Sweet Chili Sauce, Hot Mustard, Dashi-Daikon Dips

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.**

**All Action Stations require a \$300 Chef fee per 75 guests.**

**\*Sushi Bar Action Station requires a Specialty Chef fee of \$600 per 25 guests.**



# RECEPTION SPECIALTIES

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## *Smoke House*

\$48 per person

Hand Pulled Guava Glazed Pork Shoulder, Citrus Brined Turkey Roulade, Poha Berry Chutney  
Molokai Sweet Potato Puree, Roasted Baby Vegetables, Taro and Hawaiian Rolls

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## *Mauna Kea Noodle Bar*

\$32 per person

Saimin Noodles, Dashi Broth  
Green Onion, Char Sui Pork, Char Sui Chicken, Cooked Egg, Fish Cake, Bean Sprouts, Tofu

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## *Dim Sum*

\$32 per person

Assortment of Shu Mai, Potstickers, Mini Manapua  
Soy Sesame Dipping Sauce, Chinese Mustard

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## *Sushi*

\$96 per dozen pieces

Nigiri, Hand Rolls, Assorted Rolls  
Soy Sauce, Pickled Ginger, Wasabi

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## *Caviar*

Market Price

Imported and Domestic Varieties  
Egg Mimosa, Chives, Crème Fraiche, Ulu Blini, Herbed Crostini

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.**





# CARVING STATIONS

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## *Prime Rib Roast*

\$750 Each, Serves Approximately 30 Guests

Clay Salt and Herb Crusted  
Horseradish Cream, Whole Grain Mustard, Au Jus

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## *Roasted Beef Tenderloin*

\$700 Each, Serves Approximately 20 Guests

Bordelaise

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## *Leg Of Lamb*

\$550 Per Leg, Serves Approximately 15 Guests

Garlic, Herb and Lemon Gremolata

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## *Whole Hog*

\$875 Each, Serves Approximately 50 Guests

Guava and Cilantro Mojo, Coconut Sweet Potato Puree, Hawaiian Rolls and Butter

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## *Whole Seasonal Fish*

\$400 Per Fish, Serves Approximately 35 Guests

Stuffed with Garlic, Ginger, Limes, Tropical Fruit Salpicone, Lemongrass Buerre Blanc  
Steamed Jasmine Rice, Stir Fried Bok Choy

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.  
Carving Stations require a \$300 Chef fee per 75 guests.**



# DINNER



**MAUNA KEA**  
BEACH HOTEL

62-100 Mauna Kea Beach Drive  
Kohala Coast, HI 96743  
808-882-7222  
*MaunaKeaBeachHotel.com*



# PLATED DINNER

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## *Plated Dinner Menus Includes:*

Choice of Soup or Salad, Entrée, Dessert, Freshly Baked Bread, Mauna Kea Resort Coffee Blend, Decaffeinated Coffee & Mauna Kea Selections of Hot Teas

**Special Note:** *If you wish to have a soup and salad course to make this a 4-course meal, please add an additional \$14 per person to the menu pricing.*

## Starters

*Choice of One Soup or Salad:*

### SOUPS

Big Island Coconut & Corn Bisque

Truffle Potato & Leek

Lobster Bisque, Cognac Cream

Caramelized Maui Onion Soup, Parmesan Crisp

Heirloom Tomato Gazpacho

### SALADS

**Baby Romaine**

*Roasted Tomatoes, Brioche Croutons*

*Shaved Parmesan, White Anchovies, Caesar Dressing*

**Baby Beet Salad**

*Big Island Goat Feta, Herbed Crostini*

*Arugula, Champagne Vinaigrette*

**Spinach and Radicchio**

*Macadamia Nut Crusted Goat Cheese*

*Bacon Lardons, Tomato, Grapefruit Vinaigrette*

**Mauna Kea Wedge**

*Iceberg Lettuce, Bacon, Tomato, Creamy Blue Cheese Dressing*

**Caprese**

*Buratta, Petite Tomato, Arugula, Aged Balsamic*

**Bouquet of Hand Picked Greens**

*English Cucumber, Cherry Tomato, Candied Macadamia Nuts*

*Hearts of Palm, White Balsamic Vinaigrette*

## Appetizers

*Add \$25 per person*

*or substitute for starter for additional \$15 per person*

**Low Country Crab Cake**

*Waimea Corn Puree, Tomato Bacon Jam*

**Blackened Sugarcane Skewered Prawns**

*Cheesy Corn Grits, Grilled Kale, Buerre Fondue*

**Smoked Ahi Sashimi**

*Wasabi, Soy Sauce*

**Ono Ceviche**

*Coconut, Lime, Purple Sweet Potato*

**Mushroom Tortellini V**

*Ali'i Mushrooms, Petite Tomatoes*

*Pickled Onions, Mushroom Consommé*

## Entrees

### POULTRY

**\$124 per person**

**Pan Seared Kea'au Chicken Breast**

*Fork Smashed Fingerling Potatoes*

*Broccolini, Roasted Tomato, Madeira Jus*

**Blackened Chicken Breast**

*Macadamia Nut Polenta, Coconut Braised Kale, Calvados Jus*

### PORK

**\$130 per person**

**Berkshire Tenderloin**

*Kabocha Puree, Roasted Squash*

*Wasabi, Hawaiian Chili Pepper Demi*

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**Price is based on a minimum of 30 guests. Maximum service time of two hours.**



# PLATED DINNER

## Entrees Continued:

### VEGETARIAN

\$119 per person

#### Sweet Potato Gnocchi V

Edamame, Pistachio, Manchego, Carrot Fondue

#### Teriyaki Tofu V

Soba Noodles, Snap Peas, Carrots

Bok Choy, Ginger Soy Reduction

#### Farmers Market Vegetable Tian V

Portobello Mushroom, Zucchini, Squash, Tomato, Farro Risotto

### SEAFOOD

#### Coriander Dusted Swordfish

Molokai Sweet Potato Puree, Baby Carrots

Charred Orange Vinaigrette

\$135 per person

#### Pan Seared Snapper

White Truffle Potato, Rainbow Carrots, Lemon Butter

\$140 per person

#### Teriyaki Glazed Salmon

Furikake Rice Cake, Tropical Fruit Relish

\$139 per person

#### Grilled Mahi Mahi

Pineapple Fried Rice, Bok Choy

Macadamia Nut Compound Butter

\$135 per person

#### Butter Poached Maine Lobster

Asparagus, Caviar Butter Sauce, Tarragon Potato Puree

\$150 per person

### BEEF

#### Grilled Filet Mignon

Truffle Butter Whipped Potatoes

Roasted Baby Vegetables, Bearnaise

\$153 per person

#### Braised Beef Short Ribs

Pipikaula Spoon Bread, Edamame, Corn and Maui Onion Ragout

\$140 per person

#### Soy Mirin New York Strip

Wasabi Whipped Potatoes, Ali'i Mushrooms

\$145 per person

### DUOS

*Duos are accompanied with Chef's selection of Potato Puree and Seasonal Baby Vegetables, 5oz of Each Protein, Served with Two Sauces.*

#### Pan Seared Kea'au Chicken Breast and Kauai Prawns

\$154 per person

#### Grilled New York Strip and Crispy Fried Lobster Tail

\$164 per person

#### Pan Seared Beef Filet Mignon and Low Country Crab Cake

\$162 per person

#### Grilled Beef Filet Mignon and Butter Poached Lobster Tail

\$170 per person

#### Filet Mignon and Snapper

\$167 per person

## Desserts

#### Japanese Soufflé Cheesecake

Yuzu Curd, Koshi An Kanten, Fresh Berries

#### Steamed Olive Oil Chocolate Cake

Lemon Olive Oil Gel, Orange Rosemary Confit

#### Chevre Cheesecake

Raspberry Pate de Fruit

Hibiscus St. Germaine Sauce, Chocolate Wave

#### Passion Fruit Meringue Tart

Island Fruit and Pitaya Coulis, Candies Mac Nuts

#### Coconut Haupia and Strawberry Guava Kanten (Vegan / Gluten Free / No Nuts)

Passion Fruit Boba, Mango Coulis



# DINNER BUFFET

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## Mauna Kea Lu'au

### Kona Brew Poached Shrimp

*Cocktail Sauce and Lemon*

### Tomato and Maui Onion Salad

### Hawaiian-Style Potato Salad

### Mixed Field Greens

*Papaya Seed Vinaigrette*

### Roasted Duck Salad

*Bean Sprouts and Mango*

### Tropical Fruit Display

### Ahi Poke

*Kukui Nuts, Ogo, Onion, Soy, Sesame Oil, Sambal*

### Local Beet Poke

*Kale, Sunflower Seeds, Maui Onion, Soy Vinaigrette*

### Lomi Lomi Salmon

### Smoked Fish Platter

*Wasabi Horseradish Cream*

### Lychees

### Namasu

### Pipikaula

### Poi

### Whole Roasted Suckling Pig

*Stuffed with Kalua Pig*

### Beef Teriyaki

*Grilled Pineapple Chutney, Tamari Reduction*

### Grilled Fresh Catch

*Island Fruit Salsa, Ginger Butter*

### Huli Huli Chicken

### Stir-Fried Vegetables

### Baked Moloka'i Sweet Potato

*Resort Honey Coconut Cream*

### Mashed Potato and Taro

*Caramelized Maui Onion*

### Steamed White Rice

*Lemongrass Scented*

### Taro Malasadas

### Haupia

### Chocolate Macadamia Nut Tarte

### Warm Baked Big Island Banana and Coconut Pudding

### Lilikoi Cheese Cake

### Chocolate Lava Cake

### Kona Coffee Mousse

### Mauna Kea Resort Blend Coffee, Decaffeinated Coffee

### Mauna Kea Selection of Hot Teas

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\$145 per person

Price is based on a minimum of 50 guests. Maximum service time of two hours.



# DINNER BUFFET

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## Italiano

### Minestrone Soup

*Focaccia Bread, Olive Loaf, Cheese Bread, Garlic Knots*

### Local Farm Caprese Salad

*Aged Balsamic Reduction, Garden Basil*

### Mixed Greens

*Assorted Dressings and Toppings*

### Caesar Salad

*White Anchovies, Shaved Parmesan, Brioche Croutons*

### Charcuterie Display

**Platter of Grilled Eggplant, Roasted Tomato, Zucchini, Squash**

### Eggplant Parmesan

*Pomodoro, Shaved Parmesan*

### Grilled Swordfish Puttanesca

*Melted Tomato, Olive Oil*

### Chicken Piccata

*Lemon, White Wine, Capers*

### Broccolini

*Chili Flakes, Shaved Garlic, Olive Oil*

### Espresso Tiramisu

### Ricotta Cheesecake

### Lemon Tart

### Ice Cream Sunday Station

*Assorted Toppings*

**Mauna Kea Resort Blend Coffee, Decaffeinated Coffee**

**Mauna Kea Selection of Hot Teas**

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**\$151 per person**

**Price is based on a minimum of 50 guests. Maximum service time of two hours.**

**To enhance your experience, add on a Chef to Grill at \$300.00 plus tax per 75 guests. Outdoor locations only.**





# DINNER BUFFET

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## *The Paniolo*

### Oysters on the Half Shell

*Cocktail Sauce, Horseradish  
Lemons, Mignonette*

### Portuguese Bean Soup

### Mixed Field Greens

*Cucumbers, Tomatoes, Peppercorn Ranch  
Blue Cheese, Lilikioi Vinaigrette*

### Hawaiian Purple Potato Salad

*Coconut Dressing*

### Country Citrus Coleslaw

### Cornmeal Breaded Snapper

*Lemon Dill Tartar*

### Kiawe Smoked Ribs

*Mauna Kea HOG (Honey, Orange, Guava) Sauce*

### Chargrilled New York Strip

*Garden Chimichurri*

### Blackened Prawns

*Sweet Corn Relish*

### Corn on the Cob

### Grilled Farmers Market Vegetables

### Baked Beans

*Bacon, Bourbon, Brown Sugar*

### Macaroni and Cheese

*Corn Bread, Country Buttermilk Biscuits,  
Hawaiian Sweet Rolls and Butter*

### Apple Crumble

*Chocolate Macadamia Nut Tart*

*Vanilla Bean Cheese Cake*

*Crème Caramel*

*Assorted Fruit Tartlets*

*Mauna Kea Resort Blend Coffee, Decaffeinated Coffee*

*Mauna Kea Selection of Hot Teas*

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\$160 per person

**Price is based on a minimum of 50 guests. Maximum service time of two hours.**

**To enhance your experience, add on a Chef to Grill at \$300.00 plus tax per 75 guests. Outdoor locations only.**



# DINNER BUFFET

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## Parallel 21

### Kekela Farms Field Greens

Cucumbers, Hearts of Palm, Local Tomatoes  
Passion Resort Honey Vinaigrette

### Molokai Sweet Potato Salad

Toasted Macadamia Nuts, Young Coconut Dressing

### Fern Shoot Salad

Maui Onions, Tomato, Sesame Vinaigrette

### Tropical Fruit Salad

Resort Honey Yuzu Vinaigrette

### Ahi Poke Platter

Fresh Ahi Poke, Steamed Jasmine Rice, Wakame,  
Ikura, Tobiko, Sriracha Aioli, Fried Garlic, Ogo

### Dim Sum Station

Assorted Pot Stickers, Pork Siu Mai, Crab Siu Mai  
Char Siu Bao, Yuzu Ponzu, Chili Garlic Reduction

### Miso Soup

*Prepared by Chef\**

Shrimp and Vegetable Tempura

*Carved by Chef\**

Garlic Soy Mirin Marinated Striploin

Creamy Horseradish, Soy Ginger Reduction

Misoyaki Salmon

Baby Bok Choy

Vegetable Stir Fry

Garlic, Ginger, Oyster Sauce

Pineapple Fried Rice

Coconut Haupia

Mango Panna Cotta, Passion Fruit Boba

Mocha Brownie, Strawberry Mint Salad

Pastry Cream Puffs, Paauilo Vanilla Custard

Mauna Kea Resort Blend Coffee, Decaffeinated Coffee

Mauna Kea Selection of Hot Teas

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\$167 per person

Price is based on a minimum of 50 guests. Maximum service time of two hours.

\*Action Stations require a \$300 Chef fee per 75 guests per station.



# DINNER BUFFET

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## Mauna Kea Clambake

**Oysters on the Half Shell and Kona Brew Poached Shrimp**  
*Lemon Wedges, Cocktail Sauce, Hawaiian Mignonette*

**Fresh Ahi Sashimi**  
*Wasabi, Shoyu*

**Clam Chowder**  
*Oyster Crackers*

**Local Style Macaroni Salad**

**Petite Tomato and Mozzarella Salad**  
*Balsamic Reduction*

**Caesar Salad with Croutons**  
*(Tossed to order by an Attendant)\**

**Mixed Greens**  
*Assorted Toppings and Dressings*

**Freshly Sliced Fruit Display**

**Sautéed Mussels and Littleneck Clams**  
*Mariscoda Broth*

**Wok Fried Dungeness Crab Legs**  
*Ginger Butter Sauce*

**Grilled Fresh Catch**  
*Sautéed Bok Choy, Island Fruit Salsa, Miso Butter*

**Big Island Lobster Boil – Keahole Lobster**  
*Corn, New Potatoes, Sausage, Old Bay Lemon and Butter*

*Carved by Chef\**  
**Clay Salt Crusted Prime Rib of Beef**  
*Au Jus, Creamy Horseradish*

**Vegetables of the Day**

**Steamed Hapa Rice**

**Our Pastry Chef's Choice of Handcrafted Desserts**

**Ice Cream Sundae Bar**  
*Assorted Toppings*

**Mauna Kea Resort Blend Coffee, Decaffeinated Coffee**  
**Mauna Kea Selection of Hot Teas**

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\$172 per person

**Price is based on a minimum of 50 guests. Maximum service time of two hours.**

**\*Action stations require a \$300 Chef/Attendant fee per 75 guests per station.**



# BEVERAGES



**MAUNA KEA**  
BEACH HOTEL

62-100 Mauna Kea Beach Drive  
Kohala Coast, HI 96743  
808-882-7222  
*MaunaKeaBeachHotel.com*



# BANQUET BEVERAGES

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

There will be a minimum guarantee of \$400+ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150 per bartender per hour per bar will be charged to the group's master account.

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

Cashiers (required on all "cash" bars), \$150 each, plus tax. Prices are subject to 25% service charge and 4.712% state tax. In order to provide you with a superior guest experience, we allocate 17.5% of the service fee to our employees as tips or wages and 7.5% of the service fee to pay for costs or expenses other than wages and tips of employees.

## Beverage Information

### Per Drink

## Package Bar Pricing

	HOSTED	CASH
PREMIUM BRAND DRINKS	\$16	\$20
DELUXE BRAND DRINKS	\$18	\$22
BLENDED DRINKS <i>Lava Flow, Piña Colada, Blue Hawaiian</i>	\$17	\$21
TROPICAL DRINKS <i>Mai Tai, Planter's Punch, Margarita</i>	\$17	\$21
IMPORTED BEER	\$9	\$11
DOMESTIC BEER	\$8	\$10
HOUSE WINE <i>Cabernet Sauvignon, Chardonnay, Sparkling</i>	\$15	\$18
SOFT DRINKS <i>Coke, Diet Coke, Sprite</i>	\$7	\$8
MINERAL WATER <i>Hawaiian Water (Still) Perrier (Carbonated)</i>	\$7	\$8
JUICES	\$7	\$8
CORDIALS/COGNACS	\$19	\$23

Serving Cocktails, Domestic Beer, Imported Beer, House Wine, Soft Drinks, Juices and Mineral Waters

**ADD** Tropical or Blended Drinks:  
Additional \$5 per person, per hour.

Per Person	PREMIUM	DELUXE
FIRST HOUR	\$41	\$50
EACH ADDITIONAL HOUR	\$26	\$32

## Refreshments and Liberations

*Served by the Gallon*

Tropical Fruit Punch	\$92
House-Made Lemonade	\$92
Rum Punch	\$189
Mai Tai Punch	\$199
Champagne Punch	\$179



# BANQUET BAR SELECTIONS

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## *Premium Brand Bar Selections*

FID STREET Gin

PAU MAUI Vodka

PANIOLO Whiskey

OLD LAHAINA SILVER Rum

OLD LAHAINA Dark Rum

JIMADOR 100% BLUE AGAVE Tequila

FAMOUS GROUSE Scotch

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## *Deluxe Brand Bar Selections*

The Botanist Gin

Titos Handmade Vodka

Mauna Kea Barrel Knob Creek Bourbon

Bacardi Light Rum

Meyers Dark Rum

Mauna Kea Barrel Herradura Reposado Tequila

Jack Daniels

Chivas Scotch

## *Beer Selections*

### **LOCAL**

Kona Longboard Lager

Mehana Brewing Mauna Kea Pale Ale

Ola Brewing IPA

### **DOMESTIC**

Budweiser

Bud Light

### **IMPORT**

Heineken

Amstel Light

Kona Big Wave





# BANQUET WINES

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## *Sparkling & Champagne*

Paula Kornell Brut, California	\$75
Lucien Albrecht Cremant D' Alsace Rose, France	\$90
J Vineyards & Winery Brut Rose, Russian River Valley, California	\$104
Domaine Carneros Brut Cuvee, Napa Valley, California	\$81
Taittinger Brut La Francaise, Champagne, France	\$120
Champagne Collet Demi-Sec, Champagne, France	\$120

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## *Food Friendly Whites*

Maso Canali Pinot Grigio Trentino, Trentino-Alto Adige, Italy	\$60
Terlato Family Vineyards Pinot Grigio, Friuli-Venezia Giulia, Italy	\$68
Terras Gouda 'Abadia de San Campio' Albarino, Rias Baixas, Spain	\$72
Dr. Konstantin Frank Dry Riesling, Finger Lakes, New York	\$65

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## *Sauvignon Blanc*

Overstone, Marlborough, New Zealand	\$64
Loveblock, Marlborough, New Zealand	\$81
Duckhorn Vineyards, Napa Valley, California	\$65
Freemark Abbey, Napa Valley, California	\$81
Cade, Napa Valley, California	\$95

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## *Chardonnay*

Flowers Chardonnay, Sonoma Coast	\$80
Orin Swift Mannequin, California	\$94
Cakebread Cellars, Napa Valley, California	\$125
Kistler 'Les Noisetiers', Sonoma Coast, California	\$200
Joseph Drouhin-Vaudon Chablis, France	\$105



# BANQUET WINES

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## *Rosé*

Villa Viva, Cotes de Thau, France	\$50
Daou 'Discovery', Paso Robles, California	\$75
Domaines Ott 'BY.OTT', Cotes de Provence, France	\$108

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## *Pinot Noir*

Calera, Central Coast, California	\$72
Maritana 'Le Russe', Russian River Valley, California	\$81
Niner, Edna Valley, California	\$110
Stoller Family Estate, Willamette Valley, Oregon	\$95
Merry Edwards, Russian River Valley, California	\$170

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## *International Reds / Blends*

Matanzas Creek Merlot, Sonoma County, California	\$65
Allegrini Palazzo della Torre, Veneto, Italy	\$68
E. Guigal Crozes-Hermitage, Rhone, France	\$84
Quilt 'Threadbare', Napa Valley, California	\$60
Orin Swift 8 Years in the Desert, Napa Valley, California	\$115
Blackbird Vineyards Arise, Napa Valley, California	\$108

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## *Cabernet Sauvignon*

Browne 'Forest Project', Paso Robles, California	\$68
Louis M. Martini Napa Valley, California	\$108
Robert Mondavi Winery, Napa Valley, California	\$100
Penfolds Bin 704, Napa Valley, California	\$100
Vineyard 29 Cru, Napa Valley, California	\$130
Jordan, Alexander Valley, California	\$167