



2020 Price List

Buffets

*50 Adult Minimum for Lunch & Dinner Buffets

Lunch	\$50++ 2-Entrée Lunch Buffet \$55++3-Entrée Lunch Buffet \$60++-2-Entrée Lunch Buffet plus Carving Station
Dinner	\$60++ 2-Entrée Dinner Buffet \$65++3-Entrée Dinner Buffet \$70++-2-Entrée Dinner Buffet plus Carving Station
Buffet Inclusions	Freshly Baked Rolls with Butter Your Selection of (4) Salads Steamed Vegetable Medley Your Selection of (2) Starches Chef's Selection of Desserts Coffee, Hot Tea, Iced Tea and Water

Ali'I Ballroom- Food & Beverage Minimum

* Minimums must be met or the difference will be charged as a Room Fee

Monday to Thursday	\$3500++ Lunch (8:30 am – 2:30 pm) \$5000++ Dinner (3:30 pm – 10:30 pm)
Friday to Sunday	\$6000++ Lunch (8:30 am – 2:30 pm) \$7500++ Dinner (3:30 pm – 10:30 pm)

The Olena – Restaurant Buyout

Monday to Thursday	\$2000++Lunch (8:30 am – 2:30 pm) \$3000++Dinner (3:30 pm – 10:30 pm)
Friday to Sunday	\$2500++Lunch (8:30 am – 2:30 pm) \$3500++Dinner (3:30 pm – 10:30 pm)

Maunawili Room – Rental

Monday to Thursday	\$350++Room Rental (8:30 am – 2:30 pm)
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A 18% service fee and excise tax will apply to all charges. Prices valid until December 31, 2020. All events scheduled afterwards will utilize new pricing.



Ceremony Package

Garden Lawn or Maunawili Room
(2) Post Bamboo Arch or (2) Wooden Stands
(32) Mahogany Folding Chairs
Sound System with (1) Microphone & Attendant
Water Station with Disposable Cups
Signing Table with Commemorative Certificate
Hour Weekday Rehearsal
Day- Of Bridal Suite
Access to Golf Course with Cart Transportation for Wedding Couple

\$2500++

Reception Packages

Food & Beverage Minimum

Silver Package

12' x 12' Dance Floor
(3) Votive Candles per Table

\$8,500++

Gold Package

Bottle of Champagne for Couple
All Silver Package Inclusions

\$10,000++

Platinum Package

Exclusive Use of Main Clubhouse
Includes- Garden Lawn, Ali'i Ballroom, The Olena & Maunawili Room
All Silver & Gold Package Inclusions

\$12,500++

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Bar Menu

Soft Drinks - \$ 4

Coca Cola | Diet Coke | Sprite

Fruit Juices - \$ 5

Cranberry | Orange | Pineapple | Passion Orange Guava

Domestic Beers - \$ 6

Coors Light | Miller Lite

Imported Beers - \$ 7

Corona | Heineken

Wine (Glass) - \$ 9

Wente – Cabernet

Kendal Jackson – Chardonnay

Rex Goliath- Merlot

Cavit- Pinot Grigio

Chateau St. Michele- Riesling

White Zinfandel- Woodbridge

Well Liquor- \$8

Smirnoff- Vodka

Beefeaters- Gin

Bacardi (Silver) – Rum

Koloa- Spiced Rum

Jack Daniels- Whiskey

Jose Cuervo- (Gold)- Tequila

Premium Liquor- \$10

Grey Goose- Vodka

Bombay Sapphire- Gin

Crown Royal- Whiskey

Patron Silver- Tequila

Maker's Mark- Bourbon

Chivas Regal- Scotch

\$500 minimum sales within the first 2 hours is required for Bar Services. If the sales minimum is not met, the difference will be charged as a Bar Fee. A 18% service fee and excise tax will apply to all hosted bar charges. Availability and pricing are subject to change at any time without notice to vendor availability. This menu and pricing is valid until December 31, 2020. All events scheduled after this date will utilize new menu and pricing accordingly.



Buffet Menu

Beef

Boneless Short Ribs in a Korean-Style Marinade

Braised Beef with a Tomato- Basil Relish

Herb Crusted Beef in a Red Wine Sauce

Pot Roast with Balsamic-Dijon Jus

Pulehu Steak with Garlic and Peppercorns

Roasted Beef with Onions and Mushroom Gravy

Chicken

Chicken Piccata with Capers and Lemon Butter Sauce

Grilled Chicken with a Spicy Mango Glaze

Herb Roasted Chicken with Maui Onions

Honey Chicken with Sesame and Scallions

Mushroom Chicken with Asparagus

Soy Glazed Chicken with Green Onions and Ginger

Seafood

Baked Fish with a Garlic Butter Sauce

Fresh Fish with a Soy-Butter Sesame Glaze

Furikake Salmon with a Kabayaki Glaze

Greek Salmon with a Tzatziki Sauce

Macadamia Crusted Fish with Ginger- Chili Beurre Blanc

Oriental Steamed Fish with Cilantro and Ginger

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Buffet Menu

Pork

- Grilled Pork** with Adobo Sauce
- Herb Roasted Pork** with Truffle Gravy
- Kalua Pork** with Hawaiian Salt
- Pepper Seared Pork** with Shiitake Mushrooms
- Roasted Pork** with Pineapple Chutney
- Spicy Pork** with Bell Peppers and Onions

Vegetarian

- Baked Ziti** with Garden Vegetables
- Eggplant Parmesan** with Cheesy Tomato Sauce
- Ratatouille** with Garlic Cream Sauce
- Spaghetti** with Mushrooms and Pesto
- Stir Fry** with Tofu and Vegetables
- Yellow Curry** with Pumpkin and Squash

Carving Stations

- Prime Rib Carving Station** with Creamy Horseradish and Au Jus
- Roasted Turkey Carving Station** with Cranberry Relish
- Whole Suckling Pig Carving Station** with Steamed Buns and Plum Sauce

Additional Stations (Serves 50 People per Order)

- Ice Cream Station** with Assorted Toppings \$350 ++
- Nacho Station** with Chili, Cheese, Onions, Olives and Jalapenos \$350 ++
- Ramen Station** with Green Onions, Fish Cake and Spam \$250 ++

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Buffet Menu

Salads

- Caesar Salad** with Parmesan and Croutons
- Chinese Chicken Salad** with Crispy Won Ton
- Fruit Salad** with Assorted Tropical Fruits
- Garden Salad** with Dressing Trio
- Kale Salad** with Garlic and Roasted Pineapples
- Lomi Salmon** with Diced Tomatoes and Salmon
- Macaroni Salad** with Potatoes
- Orzo Salad** with Kalamata Olives and Artichoke Hearts
- Pasta Salad** with Italian Dressing
- Somen Salad** with Julienne Vegetables
- Spinach Salad** with Walnuts and Strawberry Balsamic Vinaigrette
- Thai Crunch Salad** with Peanut Dressing
- Watercress Salad** with Tofu and Asian Sesame Dressing

Starches

- Sweet Potatoes** Baked with Salt Sprinkle
- Chicken Long Rice** with Ginger and Green Onions
- Chow Mein Noodles** with Chopped Vegetables
- Mashed Potatoes** with Roasted Garlic
- Rice Pilaf** with a Savory Chicken Broth
- Roasted Potatoes** with Rosemary and Garlic
- Steamed Rice** in Your Selection of White, Brown or Mixed

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Buffet Menu

Hot Appetizers

- Beef Satay** with Chill-Soy Glaze (100 pieces) - \$300 ++
- Chicken Yakitori** with Sweet Soy Sauce (100 pieces) - \$300 ++
- Crab Cakes** with Charred Lemon Aioli (100 pieces) - \$450 ++
- Kalua Pig Sliders** on Taro Rolls (100 pieces) - \$300 ++
- Patato Samosa** with Mango Yogurt Sauce (100 pieces) - \$350 ++
- Vegetarian Pot Stickers** with Ponzu Dipping Sauce (100 pieces) - \$300 ++

Cold Appetizers

- Ahi Poke** with Hawaiian Style Seasoning (Serves 50-70)- \$450 ++
- Ahi Tataki** with Furikake Crust and Ponzu Drizzle (100 pieces) - \$450 ++
- Fruit Salad** with Assorted Tropical Fruits (Serves 50-70 pieces) - \$300 ++
- International and Domestic Cheeses** with Crostini (Serves 50-70) \$350 ++
- Shrimp Shooters** with Cocktail Sauce (100 pieces) - \$350 ++
- Smoked Salmon Canapés** with Herb Cream Cheese (100 pieces) - \$400 ++
- Vegetable Crudités** with Ranch Dressing (Serves 50-70) - \$250 ++

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