



2011 HOT AND COLD HORS D'OEUVRES

Minimum 50 persons

Stations will be set for maximum 1 & 1/2 Hours

CHOICE OF 3 COLD and 3 HOT
21.00 per person (9 pieces)

CHOICE OF 4 COLD and 4 HOT
23.00 per person (12 pieces)

COLD ITEMS

Crudités of Vegetables
Assorted Tropical Fruits in Season
Assorted Canapés
Deviled Eggs
Assorted Cheeses and Crackers
Ham & Asparagus
Cherry Tomatoes stuffed with
Lomi Salmon or Herb Cheese
Assorted Finger Sandwiches
Salami and Cheese Coronets
Smoked Salmon on Toasted Rounds
Papaya Ham Roulade
Ahi Tartare on Toasted Round
Ceviche Shrimp and Scallops on
Cucumber Flowers
Stuffed Lychee with Gingered Cream
Cheese
Bruschetta Pacifica

HOT ITEMS

Shrimp and Pork Spring Rolls with Sweet
& Sour Sauce
Vegetarian Spring Rolls with Sweet Chili
Sauce
Teriyaki Beef or Chicken Skewers
Chicken Satay with Peanut Sa
Assorted Dim Sum with Mustard Sauce
Mushroom Caps Stuffed with Seafood
Buffalo Wing Zings
Garlic Fried Chicken
Char Siu Chow Mein and Vegetables
Cocktail Sausage

*Menus are subject to change.
Prices are subject to 20% service charge.*



2011 COLD SELECTIONS

(Priced per 50 pieces)

Minimum \$500.00 for the Ballroom

Jumbo Cocktail Shrimp with Cocktail Island Sauce	\$132.00
Bakes Mini-Brie en Croute	\$132.00
Assorted Canapés	\$165.00
Cherry Tomatoes Stuffed with Lomi Lomi Salmon or Herbed Cheese	\$132.00
Assorted Finger Sandwiches	\$70.00
Seasonal Fruit Picks	\$160.00
Classic Deviled Eggs.....	\$48.00
Spicy Tuna Roll, Sushi.....	\$132.00
California Roll, Sushi.....	\$132.00
Bruschetta Pacifica	\$132.00
Island Style Creation of lomi lomi salmon flavored with sweet basil, Sweet chili and extra virgin olive oil on toasted garlic French Bread	

HOT SELECTIONS

Priced per 50 pieces (minimum)

Minimum \$500.00 order for Ballroom

Mini-Crab Cakes with Sweet Chili Aioli Sauce	\$185.00
Coconut Shrimp with Thai Chili Sauce	\$185.00
Shrimp Purse with Sweet Chili Aioli Sauce.....	\$95.00
Beef Burrito.....	\$80.00
Teriyaki Beef or Chicken Skewers	\$132.00
Shanghai Chicken Tenders with Sweet & Sour Sauce.....	\$95.00
Chicken Satay with Peanut Sauce	\$105.00
Buffalo Chicken Wings	\$95.00
Sweet & Sour or Garlic Chickens Wings	\$95.00
Chicken Katsu with Dipping Sauce.....	\$95.00
Kalua or BBQ Pork Quesadilla.....	\$80.00
Spring Rolls (Shrimp, Chicken, Beef or Vegetarian).....	\$125.00
Meatballs (Swedish, BBQ, Spicy or Sweet & Sour)	\$55.00
Grilled Sausage Skewers with Peppers	\$105.00
Fried Mahi Mahi with Island Sauce.....	\$70.00
Mushroom Caps Stuffed with Seafood.....	\$140.00
Jalapeno Seafood Poppers	\$80.00
Crispy Won Won with Dipping Sauce.....	\$68.00
Mini-Char Siu Bao with Dipping Sauce.....	\$80.00
Assorted Siu Mai with Dipping Sauce.....	\$80.00
Cocktail Sausage	\$60.00

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DISPLAY PLATTERS

FRESH GARDEN VEGETABLES with Peppercorn Dip

Medium serves 25-50 guests	\$90.00
Large serves 50-100 guests	\$150.00

SLICED FRESH FRUITS IN SEASON

Medium serves 25-50 guests	\$90.00
Large serves 50-100 guests	\$150.00

DISPLAY OF IMPORTED AND DOMESTIC CHEESES

Served with Assorted Breads and Crackers and Fruit Garnished

Medium serves 25-50 guests	\$95.00
Large serves 50-100 guests	\$155.00

SMOKED SALMON PLATTER

with Maui Onion, Capers, Chopped Eggs, Tomatoes, Mini Bagels and Lilikoi Cream Cheese

Medium serves 25-50 guests	\$235.00
Large serves 50-100 guests	\$295.00

FRESH SOUTH OF THE BORDER AHI POKE

Chef Renato's exotic creation of island style poke swirled with Asian style avocado salsa. Served Napoleon style with red pickled gingered aioli and drizzled with wasabi aioli and tri color tobiko

Medium serves 25-50 guests	\$245.00
Large serves 50-100 guests	\$295.00

FRESH ISLAND TRIO POKE

Tako Poke, Ahi Poke & Gravlox Poke

Medium serves 25-50 guests	\$235.00
Large serves 50-100 guests	\$290.00

ASSORTED SUSHI PLATTER

California Roll, Spicy Tuna Roll, Assorted Maki Sushi

Medium serves 25-50 guests	\$130.00
Large serves 50-100 guests	\$265.00

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CARVING STATIONS

Roast Baron of Beef, served with Mini Coral Rolls & Condiments Approximately serves 75 guests	\$315.00
Roast Prime Rib of Beef, served with Mini Potato Rolls & Condiments Approximately serves 50 guests	\$395.00
Hawaiian-Style Baked Ham, served with Sweet Bread Rolls & Honey Mustard Sauce, Approximately serves 75 guests	\$235.00
Marinated Roast Turkey, served with Whole Wheat Rolls & Cranberry Aioli Approximately serves 60 guests	\$235.00
Hawaiian roast Suckling Pig, served with Steamed Buns & Plum Sauce Approximately serves 75 guests	\$525.00
Roast Pork Tenderloin with Asian Pesto Sauce Served with Toasted Cilantro Butter, Approximately serves 75 guests	\$370.00

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2011 THEME STATION

Minimum 50 persons
Stations will be set for maximum 1 & 1/2 Hours
Must order a minimum of (3) Stations

PASTA STATION

Spinach & Penne Pasta, Choice of two Sauces: Alfredo, Marinara,
White Clam Sauce, Pesto or Garlic Herb Cream and Garlic Bread\$6.95 per person

KALUA PORK or CHINESE ROAST CHICKEN

with Steamed Chinese Buns served with Sweet Chili Aioli Sauce\$2.70 per person

SUSHI STATION

Made to Order\$14.75 per person

POTATO BAR

Potato Halves served with Chili, Bacon Bits, Cheddar Cheese, Chives,
Sour Cream, and Other Condiments\$5.75 per person

FAJITA BAR

Grilled Chicken and Beef Fillings served with Condiments\$9.50 per person

TACO BAR

Ground Beef or Shredded Chicken with Taco Shells, Flour Tortillas
and Condiments\$6.95 per person

NACHOS GRANDE BAR\$5.75 per person

ICE CREAM SUNDAE BAR

Vanilla Ice Cream, M&Ms, Crushed Oreo Cookies, Candy Sprinkles,
Macadamia Nut, Cherries, Strawberries, Pineapple and Coconut toppings
with Whipped Cream & Hot Fudge\$5.75 per person

Minimum 50 person per Station
If less than 50 person, add \$75.00 Labor Fee plus \$5 surcharge per person

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BAR AND BEVERAGE INFORMATION

We offer complete selection of beverages. It is the club policy that no liquor or wine may be brought into the club from outside. Trained personnel in alcohol intervention must do all dispensing of beverages. The legal drinking age in Hawaii is 21 years old.

BAR SERVICES

A cocktail bar will be set up only upon request from the client.

A labor charge of \$35.00 per hour per bar will be assessed. Private party bar is required to be open for a minimum of 2 hours.

Hosted Bar

All beverages are charged on consumption to the client's total bill. A 20% service charge will be added to all charges.

No Host Bar

Guests are responsible to pay for their own beverages. However, the host will be assessed the minimum bar requirement.

RECOMMENDED BARTENDER GUIDE

TOTAL GUESTS	NUMBER OF BARTENDERS
0 - 100	1
101 - 300	2
301 - 450	3
451 - 600	4

BOTTLE OF CHAMPAGNE.....8 glasses for toasting

BOTTLE OF WINE5 glasses

GALLON20 servings

KEG OF BEER..... 160 glasses (12 oz)

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BANQUET BAR PRICES

WELL DRINKS..... \$4.25

- Scotch Dewars
- Bourbon Wild Turkey
- Rum Bacardi
- Gin Seagrams
- Vodka Smirnoff
- Tequila Pepe Lopez
- Brandy Korbel

IMPORTED BEER \$4.75

Heineken, Corona, Sam Adams and Kona Longboard Lager

DOMESTIC BEER..... \$3.75

Coors Light, Miller Lite, MGD, Budweiser, Bud Light, Michelob and O'Douls

HOUSE WINE..... \$4.75

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

SOFT DRINK..... \$2.00

KEG OF DOMESTIC BEER \$185.00

KEG OF IMPORTED BEER

Price varies depending on brand

PUNCH

- Rum Punch \$41.00 per gallon (serves 20 guests one drink)
- Mai Tai Punch \$48.00 per gallon (serves 20 guests one drink)
- Champagne Punch \$48.00 per gallon (serves 20 guests one drink)

CHAMPAGNE/WINE

- Freixenet Cordon Negro Xtra Dry \$27.00 per bottle (serves 8 guests for toast)
- Mumms..... \$49.00 per bottle (serves 8 guests for toast)
- Sparkling Apple Cider \$12.85 per bottle (serves 8 guests for toast)
- House Wine \$19.00 per bottle (4-5 glasses)

NON-ALCOHOLIC BEVERAGE

- Fruit Punch \$19.00 per gallon (serves 20 guests one drink)
- Coffee per gallon..... \$19.00 per gallon (serves 20 guests one drink)
- Assorted Canned Soft Drink \$2.00 per can
- Assorted Juices per gallon..... \$19.75 per gallon (serves 20 guests one drink)

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