



HALE KOA

HOTEL.

Catering Menu

the early bird

(minimum 25 guests)

orange juice or passion orange guava juice
or polynesian fresh fruit cocktail

fluffy scrambled eggs with chives

choice of bacon, grilled ham, turkey sausage,
breakfast links or portuguese sausage

hash brown potatoes with grilled onions

assortment of breakfast pastries and muffins,
butter & preserves

freshly brewed coffee, decaffeinated coffee
or tea 23.00

the mynah bird combo

(minimum 25 guests)

orange juice or passion orange guava juice
or sunrise yogurt cocktail with granola

fluffy scrambled eggs with chives
silver dollar pancakes, maple and coconut
syrup

choice of bacon, grilled ham, turkey sausage,
breakfast links or portuguese sausage

assortment of breakfast pastries and muffins,
butter & preserves

freshly brewed coffee, decaffeinated coffee
or tea 24.25

the sandpiper

(minimum 25 guests)

orange juice or passion orange guava juice
or strawberry and kiwi fruit cocktail with brown
sugar and whipped cream

three egg omelette
(choice of cheese, mushroom, tomato or plain)

choice of bacon, grilled ham, turkey sausage,
breakfast links or portuguese sausage

hash brown potatoes with grilled onions

assortment of breakfast pastries and muffins,
butter & preserves

freshly brewed coffee, decaffeinated coffee
or tea 24.25

the 'alala

(minimum 25 guests)

orange juice or passion orange guava juice
or sliced chilled melon assortment,
honey mint syrup

homemade roast beef hash with poached egg
and broiled tomato

assortment of breakfast pastries and muffins,
butter & preserves

freshly brewed coffee, decaffeinated coffee
or tea..... 23.25

the skylark

(minimum 25 guests)

orange juice or passion orange guava juice
or sliced chilled hawaiian pineapple, cherry
brandy-scented syrup

grilled sirloin steak with sautéed
garlic mushrooms

fluffy scrambled eggs with chives
hash brown potatoes with grilled onions

assortment of breakfast pastries and muffins,
butter & preserves

freshly brewed coffee, decaffeinated coffee
or tea..... 28.25

the tropicbird

(minimum 25 guests)

orange juice or passion orange guava juice
or chilled sliced island fruit assortment, honey
mint syrup

potato benedict (poached eggs on hash brown
potatoes) with canadian style bacon topped
with zesty mustard dill hollandaise sauce,
fresh asparagus garnish

assortment of breakfast pastries and muffins,
butter & preserves

freshly brewed coffee, decaffeinated coffee
or tea 27.00

Continental Breakfast Buffet

(minimum 25 guests)

orange juice and passion orange guava juice

selection of cold cereals or oatmeal with brown sugar and milk

array of sliced seasonal fruits, and fruit yogurt

assortment of danish, mini bagels, mini croissants, muffins, butter, cream cheese and preserves

freshly brewed coffee, decaffeinated coffee and tea..... 22.50

Breakfast Buffet Two

(minimum 50 guests)

orange juice and passion orange guava juice, array of sliced seasonal fruits

farm fresh scramble eggs

choice of two meats:
bacon, grilled ham, turkey sausage, breakfast links, beef hash or portuguese sausage

hash brown potatoes with grilled onions or steamed rice

assortment of breakfast pastries with butter and preserves

freshly brewed coffee, decaffeinated coffee or tea 29.50

Breakfast Buffet Three

(minimum 50 guests)

orange juice and passion orange guava juice selection of cold cereals or oatmeal with brown sugar and milk, array of sliced seasonal fruits

farm fresh scramble eggs

choice of two meats:
bacon, grilled ham, turkey sausage, breakfast links, beef hash or portuguese sausage

french toast with crushed strawberry sauce and maple syrup

island banana pancakes

hash brown potatoes with grilled onions or steamed rice

assortment of breakfast pastries with butter and preserves

freshly brewed coffee, decaffeinated coffee or tea 35.25

Brunch Buffet

(minimum 100 guests)

fruits and juices

sliced fresh fruit platter, papaya wedges with lime, fresh pineapple and apple with li hing powder essence, orange juice and passion orange guava juice

pastries

assortment of mini breakfast pastries

salads

seasonal tossed greens with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental, or thousand island,
ginger chicken with penne pasta salad, broccoli seafood salad, pineapple and cranberry coleslaw

cold buffet

assorted sushi platter, selection of domestic cheeses, tako limu poke, roasted broccoli with toasted almonds and cranberries

hot buffet

sliced roast rack of lamb or sliced skirt steak with shiitake mushroom sauce
island style steamed mahi mahi filet
southern style fried chicken and waffles with maple syrup
potato benedict with spicy dill hollandaise sauce or poached eggs florentine
scrambled eggs
crispy bacon, breakfast links, and portuguese sausage
tri-color brunch potatoes and steamed rice

desserts

chef's selection of assorted tarts, cakes, pies and cremes.

beverages

freshly brewed coffee, decaffeinated coffee or tea

..... 44.25

To enhance your buffet, we suggest adding a carved new york striploin of beef or baked honey glaze ham to your buffet at a nominal charge.

Served Luncheons

(minimum 25 guests)

Please select one entrée for your party.

All entrées include your choice of a soup and dessert. Rolls and freshly brewed coffee or tea completes your meal.

salad entrées

classic caesar

with grilled chicken..... 27.25
with grilled shrimp 28.25

hearts of romaine & bay shrimp

with tomatoes, hard boiled eggs,
and cucumbers, lime thousand island dressing
..... 30.50

oriental style grilled salmon

on a bed of mesclun greens with
lemon grass dressing 30.50

kale, frisee lettuce & spinach

grilled chicken breast, dried cranberries, sliced
almonds, cucumber and tear drop tomatoes
lemon vinaigrette..... 27.25

chinese chicken

with chopped peanuts, crispy won ton strips
and our oriental sesame dressing 28.25

Please select one entrée for your party.

All entrées include your choice of our hale koa house salad or a soup and dessert. Rolls and freshly brewed coffee or tea completes your luncheon.

chicken entrées

cajun pan seared chicken

with etouffee sauce, creole rice and fresh
seasonal vegetables 29.50

sautéed herb seasoned chicken

deglazed with balsamic vinegar and finished
with butter, fresh seasonal vegetables and
roasted garlic mashed potatoes 28.25

grilled mediterranean chicken

tomato jam and extra virgin olive oil, fresh
seasonal vegetables, and roasted potatoes
..... 28.25

chicken marsala

mushrooms, shallots, marsala wine sauce on
an asparagus risotto cake with fresh seasonal
vegetables..... 29.50

smoked soy marinated chicken

on fettuccine pasta, fresh julienne vegetables
and mirin cream sauce..... 28.25

pork entrées

asian braised pork

soy mirin sauce, scallion rice and fresh
seasonal vegetables 29.50

48 hour brined pork loin

crusted with buba arare, apple cider gastrique
and fresh seasonal vegetables 29.50

beef entrées

red wine braised boneless short rib

matignon of root vegetables, scallion mashed
potatoes and fresh seasonal vegetables
..... 30.00

broiled new york steak

cabernet peppercorn sauce, frizzled onions,
roasted garlic mashed potatoes and grilled
marinated squash and peppers 35.25

seafood entrées

poached atlantic salmon

green peppercorn ginger sauce, sliced baked
potato with parsley butter and fresh seasonal
vegetables 31.50

baked mahi mahi filet

tomato chive beurre blanc, garlic mashed
potatoes and fresh seasonal vegetables
..... 27.25

sautéed fresh island fish

lemon beurre blanc, lomi lomi tomato relish,
herb roasted whole potatoes and fresh
seasonal vegetables..... 31.50

grilled black tiger shrimp pasta

fettuccine pasta tossed with marinara sauce,
mushrooms, spinach and garlic 33.00

combination entrées

duo of mahi mahi "dynamite"

& marinated herb grilled chicken

macadamia nut romesco sauce, whole grain
rice pilaf and fresh seasonal vegetables
..... 33.00

grilled skirt steak with dijon shiitake

mushroom sauce paired with your choice of broiled mahi mahi filet or crab cake

local style fried udon noodles and sautéed
zucchini with tomatoes
with mahi mahi 31.50
with crab cake..... 33.00

herb marinated grilled striploin

& citrus honey mustard glazed chicken

mashed potatoes and fresh seasonal
vegetables..... 31.50

Served Luncheons

(minimum 25 guests)

soup selections

select one to accompany your meal

cream of watercress
lobster bisque
wild rice and mushroom
sweet corn chowder
southwestern chicken tortilla
navy bean
potato leek
cream of spring vegetable
new england clam chowder
oriental egg blossom
beef & barley

dessert selections

select one to accompany your meal

tiramisu
refreshing signature sorbet
(strawberry, lilikoi or lychee)
strawberry cheesecake
tropical sundae
dutch apple pie with vanilla ice cream
macadamia nut cream pie
classic crème brulee
chocolate haupia pie
mud pie

soup, sandwich and salad lunch buffet

available for luncheon events only
(minimum 40 guests)

salads

tossed green salad with choice of two dressings: lemon vinaigrette, ranch, oriental or thousand island, potato macaroni salad, sliced fresh fruit fresh vegetable crudité with creamy dip

soup of the day

selection of breads

white, whole wheat, 10 grain and light rye

sliced cold cuts and cheeses

cured ham, roast beef, roast turkey breast, salami, monterey jack, cheddar, brie and swiss cheeses

to accompany your sandwich

crisp lettuce, sliced tomatoes, red onions, cucumbers, alfalfa sprouts and assorted condiments

desserts

chocolate mousse cake
apple cobbler with vanilla ice cream with vanilla ice cream, key lime tart

beverages

freshly brewed coffee, decaffeinated coffee or tea

..... 30.50

warriors luncheon buffet

(minimum 50 guests)

cold buffet

seasonal tossed green salad with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental, or thousand island, redskin potato salad with bacon chive dressing, cucumber namasu, ginger chicken with penne pasta salad, pipikaula poke platter, assorted fish cake poke with furikake, sliced seasonal fruits, fresh vegetable crudités with creamy dip, assorted cold cuts and a selection of domestic cheeses

soup of the day

hot buffet

(select two)

island huli huli chicken, natural jus

crispy southern fried chicken

flame grilled guava hoisin chicken

grilled gochujang chicken with sweet and spicy lacquer

grilled beef with chimichurri and beef jus

grilled skirt steak with dijon-shiitake mushroom sauce

beef bourguignonne

sauteed shrimp penne pasta with spinach and roasted garlic cherry tomato sauce

steamed mahi mahi filet island style

pan fried mahi mahi with bay shrimp and lemon caper butter

roast pork loin forestiere with woodland mushrooms and marsala wine cream sauce

steamed rice

roasted potatoes

seasonal vegetables

dinner rolls

desserts

french almond pear tart, key lime tart, mango panna cotta, and macadamia nut cream pie

beverages

fresh brewed coffee, decaffeinated coffee or tea..... 39.50

additional hot entrées..... 6.95 each

you may also select from our dinner buffet menus for a luncheon event.

Served Dinners

(minimum of 25 guests)

Please select one entrée for your party.

All dinner entrées include your choice of soup or salad, a dessert item, dinner rolls and freshly brewed coffee or hot tea. We highly suggest you consider one of our tempting appetizers.

chicken entrées

chicken forestiere

sautéed with woodland mushrooms, shallots, garlic & madeira wine cream sauce, market fresh vegetables and indian harvest 5-grain medley 42.00

chicken breast saltimbocca

layered with sliced prosciutto ham, fontina cheese, fried sage & poultry jus, market fresh vegetables and linguini pasta 40.75

chicken picatta

sautéed with light parmesan egg batter, thai basil yuzu butter sauce & fried capers, market fresh vegetables and linguini pasta 40.75

chicken marsala

sautéed with crimini mushrooms, shallots, garlic and marsala wine demi glace, market fresh vegetables and asparagus risotto cake 42.00

beef entrées

filet of beef mignon

crimini mushroom truffle cabernet sauce, market fresh vegetables and garlic roast red bliss potatoes 47.50

alae'a sea salt crusted prime rib roast

au jus and creamy horseradish sauce, market fresh vegetables and loaded whipped potatoes 47.50

new york steak au poivre

three peppercorn brandy sauce, market fresh vegetables and garlic roasted red bliss potato 47.50

pork & lamb entrées

roast tenderloin of pork roulade

cajun spice rub, apple-walnut brioche stuffing, calvados brandy gastrique, market fresh vegetables and okinawan sweet potato duchess..... 44.25

pork chop kaiulani

hawaiian kona coffee spiced brine, topped with lilikoi bbq butter sauce & fried onion confetti, market fresh vegetables & garlic roasted red bliss potato 44.25

grilled marinated lamb chops

marinated in garlic & herbs, argentinean style mint chimichurri & lamb jus, market fresh vegetables and polenta cake 57.75

seafood entrées

pier 38 fresh island fish

select your preparation method:

macadamia nut & butter cracker crust with lilikoi basil coulis

wrapped in romaine lettuce & poached in a white wine court bouillon, fresh tarragon-tobiko cream

grilled with lomi tomato-sea asparagus relish & ponzu citrus beurre blanc

market fresh vegetables and okinawan sweet potato duchess 42.00

roasted atlantic salmon

furikake crust, ume-shiso aioli and kabayaki sauce, market fresh vegetables and steamed jasmine rice 42.25

shrimp scampi fettuccine

chablis wine, romesco garlic butter sauce, fried capers and parmesan cheese, market fresh vegetables..... 46.50

pacific seafood brochette

shrimp, scallop, fish, peppers & mushrooms, korean gochujang lobster sauce, market fresh vegetables and saffron lemon rice pilaf..45.50

Served Dinners

(minimum of 25 guests)

Please select one entrée for your party.

All dinner entrées include your choice of soup or salad, a dessert item, dinner rolls and freshly brewed coffee or hot tea. We highly suggest you also consider one of our tempting appetizers.

combination entrées

chicken & new york steak au poivre

chicken with hawaiian curry spice rub, macadamia nut honey tangerine lacquer paired with new york steak, three peppercorn brandy sauce, market fresh vegetables and garlic roast red bliss potatoes 48.75

chicken provencale & seafood stuffed mah mahi

chicken with herb crust, poultry jus and romesco sauce paired with scallops, crab, & shrimp stuffed mahi mahi, lomi tomato-sea asparagus relish and lilikoi hollandaise sauce, market fresh vegetables and steamed basmati rice 46.50

filet of beef & seafood stuffed shrimp

crimini mushroom truffle cabernet sauce paired with scallops, crab, fish stuffed shrimp, rockefeller spinach, poha-mango butter sauce market fresh vegetables and garlic roast red bliss potatoes 52.25

new york steak au poivre & mahi mahi

flame grilled, three peppercorn brandy sauce paired with macadamia nut & butter cracker crusted mahi mahi, lilikoi basil coulis, market fresh vegetables & lyonnaise potatoes ..46.50

roast tenderloin of beef & half maine lobster tail

porcini mushroom rub, port wine reduction, bearnaise sauce, market fresh vegetables and roasted garlic-spinach whipped potatoes 56.75

vegetarian entrées

vegetarian fettuccine

fettuccine pasta tossed with olive oil, garlic, parmesan cheese, kosher salt, sweet basil and fresh garden vegetables 40.75

roasted vegetable napoleon

(minimum three orders)
asparagus, zucchini, yellow squash, mushrooms, sweet red pepper, and eggplant, romesco sauce and kale pesto, market fresh vegetables and roasted orzo-israeli couscous 42.00

pan seared furikake crusted tofu steak

crisp asian slaw, tamari soy lacquer, green onion oil, market fresh vegetables and steamed jasmine rice 42.00

tricolor quinoa pilaf with 7 garden treasures

malaysian curry sauce garnished with toasted peanuts, market fresh vegetables and lyonnaise potato 40.75

a taste of south asia

tandoori tikka tofu with pakora, asian ratatouille and Hawaiian curry jasmine rice pilaf..... 42.00

Served Dinners

(minimum of 25 guests)

select a soup or salad to accompany your served dinner

soups

cream of watercress
lobster bisque
wild rice and mushroom
sweet corn chowder
southwestern chicken tortilla
navy bean
potato leek
cream of spring vegetable
new england clam chowder
oriental egg blossom
beef & barley

salads

hale koa house salad

mixed greens with chopped eggs, tomatoes, sprouts, radishes and sliced cucumbers
tarragon dressing

assorted mesclun greens

pan roasted macadamia nuts and creamy cranberry vinaigrette

kale & romaine salad

tossed with bay shrimp, eggs, bacon bits and tomatoes, balsamic vinaigrette dressing

classic caesar salad

aged parmesan and garlic croutons

romaine & spinach salad

blue cheese crumble, chopped roasted walnut and dried cranberries, creamy cranberry vinaigrette

both soup and salad courses may be added to your meal for an additional 7.75

desserts

select one to accompany your served dinner

tiramisu
refreshing signature sorbet
(strawberry, lilikoi or lychee)
strawberry cheesecake
tropical sundae
dutch apple pie with vanilla ice cream
macadamia nut cream pie
classic crème brulee
chocolate haupia pie
mud pie

Served Dinner Additions

cold appetizers

house cured salmon with asparagus
..... 14.75

antipasto salad

romaine lettuce, marinated artichokes and mushrooms, salami, fresh mozzarella, roasted peppers, pepperoncini and olives, red wine vinaigrette..... 13.75

chilled jumbo shrimp

cocktail sauce 15.75

seared yellowfin ahi with ogo & puna papaya fan

wasabi mustard essencemarket price

poke trilogy

ahi limu poke, spicy kajiki poke, spicy salmon with oyster sauce poke, frisee lettuce, garnished with won ton strips, red, green & orange tobikomarket price

hot appetizers

pacific crab cakes

sautéed horensa spinach, sweet red pepper coulis, calamansi lime beurre blanc.... 14.75

arancini & cremini mushroom

risotto cheese croquette, wilted kale, roasted tomato basil vinaigrette..... 13.75

flame grilled bacon wrapped asparagus bundles

balsamic-soy reduction, lemon pepper aioli and roasted tear drop tomatoes..... 13.75

hale koa royal feast

(minimum 40 guests)

a traditional hawaiian luau
served sit down style

salads

cucumber papaya salad
lomi lomi salmon
seaweed salad
fresh pineapple
poi

main course

imu style kalua pork
lawalu style mahi mahi
(sweet onion, kukui nut inamona
coconut ginger cream)
island shoyu chicken
teriyaki beef steak
char siu fried rice
cane sugar butter glazed sweet potato
with toasted coconut
stir fried vegetables

dessert

haupia
guava cake

beverages

freshly brewed coffee, decaffeinated coffee
or tea

..... 48.75

hawaiian entertainment, a traditional imu ceremony (luau garden only) and lei greeting can be arranged for you upon request at additional charges. ask your catering representative for details.

aloha buffet

(minimum 100 guests)

an introduction to hawaii with favorite flavors from the islands

salads

seasonal greens with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental or thousand island, broccoli and seafood, cucumber namasu, macaroni and potato, kim chee tofu, lomi lomi salmon and poi

cold selections

sliced tropical fruit platter
 tako limu poke, swordfish shoyu onion poke,
 cold ginger chicken platter

from the carving station

(select one)

roast new york striploin of beef

roast prime rib of beef,
both accompanied by au jus and creamy horseradish sauce

hot entrée selections

steamed snow crab legs with lemon butter
 or hawaiian seafood curry

hibachi chicken or flamed grilled
 guava hoisin chicken

dore style mahi mahi with meuniere butter
 sauce and toasted macadamia nuts
 or local style steamed fresh manila clams

kalua pork and cabbage
 chinatown fried noodles
 steamed white rice or char siu fried rice
 cane sugar butter glazed baked sweet
 potatoes with toasted coconut
 dinner rolls

desserts

chef's selection of cakes, pies, tarts, crèmes,
 and haupia

beverages

freshly brewed coffee, decaffeinated coffee
 or tea

with new york striploin of beef 57.75

with prime rib of beef 65.75

asian buffet

(minimum 100 guests)

a taste of japanese, chinese, and other ethnic delicacies along with western foods prepared with the seasoning secrets of the orient

salads

oriental salad with sesame vinaigrette,
 garnished with crispy wonton strips and
 chopped peanuts, ginger chicken with
 penne pasta, macaroni and potato with
 seafood, broccoli and seafood won bok kim
 chee, cucumber namasu

cold selections

sliced fresh fruit platter, sushi assortment,
 cold saimin platter, tako limu and onion poke

hot entrée selections

hibachi chicken or warm asian pesto chicken

dore style mahi mahi shanghai (sweet & sour
 sauce, garnished with pineapple & lychee)

or seafood in thai coconut red curry sauce

braised korean boneless short ribs

chinese black bean pork sparerib brisket

fried chow mein noodles

steamed white rice

wok fired seasonal vegetables

dinner rolls

desserts

chef's selection of cakes, pies, tarts and
 crèmes

beverages

freshly brewed coffee, decaffeinated coffee
 or tea

..... 54.50

international buffet

(minimum 100 guests)

a lavish sampling of foods from all over the world

salads

seasonal greens with tomatoes and cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental or thousand island, broccoli and seafood, kim chee tofu, three olive salad with balsamic dressing, redskin potato salad with bacon chive dressing, penne pasta with deli meat & cheese

cold buffet

sliced tropical fruit platter, roasted broccoli with toasted almonds and cranberries, assorted sushi platter, selection of domestic cheeses

from the carving station

(select one)

roast new york striploin of beef

roast prime rib of beef

both accompanied by au jus and creamy horseradish sauce

chicken entrées

(select one)

herb baked mushroom chicken with marsala wine sauce

paniolo chicken with tomato, tarragon, & hawaiian kona coffee spice demi-glace

korean kalbi chicken

roast chinatown duck with, lychee and mandarin orange and bigarade sauce

seafood entrées

(select one)

dore style mahi mahi grenobloise (brown butter, worcestershire sauce, lemon juice & fried capers)

seafood valencia with tomato, roasted garlic and saffron sauce

grilled mahi mahi with tomato-sea asparagus relish, ponzu citrus beurre blanc

pan seared atlantic salmon with garlic cucumber relish, umeboshi vinaigrette and sake beurre blanc

assorted seafood in a white wine garlic cream sauce

fresh vegetable medley

roasted garlic and chive mashed potatoes or hawaiian spice roasted red bliss potatoes steamed white rice or lemon rice pilaf dinner rolls

desserts

chef's selection of cakes, pies, tarts and crèmes

beverages

freshly brewed coffee, decaffeinated coffee or tea

with new york striploin of beef 54.50

with prime rib of beef 62.50

pacific rim buffet

(minimum 50 guests)

salads

seasonal greens with choice of two dressings: lemon vinaigrette, oriental, thousand island, or ranch dressings, sliced tomatoes and cucumbers, red skin potato with bacon chive dressing, ginger chicken penne pasta, broccoli and seafood, kim chee tofu, pineapple coleslaw, assorted sushi platter, fresh fruit platter

hot buffet

choice of 3 hot entrées

korean style beef

sake braised boneless beef short ribs

grilled skirt steak with dijon-shiitake mushroom sauce

chinatown steamed mahi mahi

pan seared furikake crusted mahi mahi

korean style seafood newburg

flame grilled guava hoisin chicken

island shoyu chicken

grilled gochujang chicken with sweet and spicy lacquer

szechuan salt & pepper pork

sweet & sour pork sparerib brisket

steamed white rice or char siu fried rice

fried chow mein noodles or green onion

mashed potatoes

fresh wok fired vegetable medley

dinner rolls

desserts

chef's selection of cakes, pies, tarts and crèmes

beverage

freshly brewed coffee, decaffeinated coffee or tea

..... . 52.25

additional hot entrées 6.50 each

hawaiian luau buffet

(minimum 50 guests)

salads and cold buffet

seasonal greens with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, oriental, thousand island, or ranch dressings, potato macaroni salad cucumber namasu swordfish shoyu and onion poke pipkaula poke lomilomi salmon poi fresh pineapple

hot buffet

imu style kalua pork

island shoyu chicken

teriyaki beef steak

lawalu style mahi mahi

cane sugar butter glazed sweet potato with toasted coconut

fried chow mein noodles

steamed rice or char siu fried rice

desserts

macadamia nut pie, haupia, dobash cake, haupia cake, guava cake, mango panna cotta

beverages

freshly brewed coffee, decaffeinated coffee or tea

..... . 55.50

all cocktail receptions start off with our moana selection

moana selection

minimum 40 guests

cold hors d'oeuvres

fresh vegetable crudités with creamy herb dip
 seasonal tropical fresh fruit
 selection of domestic cheeses with sliced french bread and crackers
 spicy kajiki poke with fried wonton chips

dim sum

(select two)

shrimp har gau
 pork siu mai
 scallop & spinach
 vegetarian
 mini char siu bao

served with sesame soy vinaigrette

hot hors d'oeuvres

(select three)

indonesian chicken satay skewers, peanut sauce

chicken & vegetable potstickers
 sesame soy vinaigrette

goat cheese won ton, poha berry sweet chili sauce

fried salt & pepper calamari and pepperoncini

shanghai style pork and vegetable lumpia, garlic pepper vinegar

spanikopita, tzatziki sauce

buba arare tempura mahi mahi skewer, lemon garlic aioli

mochiko furikake chicken, pickled ginger aioli

teriyaki beef skewers, chimichurri sauce
 43.00
 additional hot hors d'oeuvres at 6.25 each

you may supplement the moana selection with additional hot items listed below or add items from the whaler or hukilau selection, sushi assortment or theme stations

whaler selection

2 hour limit

all menu selections include mini rolls, aioli & whole grain dijon mustard

roast prime rib of beef
 au jus, creamy horseradish sauce
 (minimum 50 guests) 11.00

roast new york striploin of beef
 cabernet sauvignon sauce
 (minimum 40 guests) 8.25

whole roasted tenderloin of beef
 bearnaise sauce
 (minimum 40 guests) 13.00

baked guava macadamia nut honey
 glazed ham
 (minimum 40 guests) 7.75

house made kiawe smoked pastrami
 mango mustard sauce
 (minimum 40 guests) 8.25

kiawe wood smoked corned beef brisket
 liliroi bbq sauce
 (minimum 40 guests) 8.25

roast turkey roulade
 sausage brandy gravy, cranberry compote
 (minimum 40 guests) 7.25

whole roasted island pig
 plum sauce
 (minimum 60 guests) 11.00

salt crusted whole tai snapper
 orange truffle vinaigrette
 (minimum 40 guests) market price

carver for two hours included in prices listed

cold hukilau selection

jumbo shrimp on ice with cocktail sauce
(three pound minimum) 63.50/pound

edamame hummus
served in individual vessels with
carrots & celery sticks
(two dozen minimum) 35.75/dozen

shrimp cocktail with asian pesto
on individual plates
(two dozen minimum) 46.50/dozen

crab salad on cucumber slice
(two dozen minimum) 35.75/dozen

ahi sashimi with shoyu mustard sauce
(three pound minimum) market price/pound

ahi poke or seafood salad with
crispy won ton chips
(two pound minimum)
ahi poke market price/pound
seafood salad 31.50/pound

ahi poke
choice of shoyu, limu or spicy
(two pound minimum) market price/pound

tako poke
choice of onion or limu
(two pound minimum) market price/pound

mussel with limu and onion poke
(two pound minimum) 25.00/pound

oysters on the half shell
(three dozen minimum) 46.50/dozen

pipikaula poke
(two pound minimum) 32.00/pound

smoked salmon platter with mini bagels
and cream cheese
serves approximately 20 guests 262.00

deconstructed bruschetta
tomato basil relish on crostini
serves approximately 25 guests 75.00/order

edamame
lightly salted, garlic or spicy
(two pound minimum) 10.75/pound

domestic cheese platter
with crackers and sliced french bread
(serves 25) 225.00

vegetable crudite platter
with creamy dip
(serves 25) 125.00

fresh fruit platter
(serves 25) 150.00

hot hukilau selection

imu style kalua pork sliders
 lilikoi bbq sauce, creamy cole slaw,
 mini brioche roll
(two dozen minimum)..... 58.50/dozen

asian quesadillas
 char siu pork, hoisin sauce, mexican cheese
 blend, flour tortilla, sriracha sour cream,
 guacamole
(two dozen minimum)..... 40.75/dozen

pacific blue crab cake
 yuzu tartar sauce
(two dozen minimum).....77.25/dozen

chicken & vegetable potstickers
 sesame soy vinaigrette
(two dozen minimum)..... 46.00/dozen

beef wellington bites
 cumberland sauce
(two dozen minimum)..... 66.75/dozen

mochiko furikake chicken
 pickled ginger aioli
(minimum 12 orders) 7.25/order

pork wonton
 soy-mustard sauce
(two dozen minimum)..... 39.75/dozen

chicken yakitori skewer
 sake-mirin lacquer
(two dozen minimum)..... 42.75/dozen

crispy tater tot potatoes with
 parmesan & garlic truffle oil
 porcini aioli and lemon pepper ketchup
(three pound minimum)..... 30.75/pound

baked black mussel rockefeller
 rockefeller creamed spinach, hollandaise sauce
 glaze
(two dozen minimum)..... 56.75/dozen

teriyaki beef skewers
 chimichurri sauce
(two dozen minimum).....42.75/dozen

crab rangoon purses
 mango chutney, curry aioli
(two dozen minimum)46.50/dozen

tofu vegetable potstickers
 sesame soy vinaigrette
(two dozen minimum)42.75/dozen

caponata stuffed crimini mushrooms
 fontina cheese, fried capers, garlic basil cream
(two dozen minimum) 42.75/dozen

hot spinach & artichoke dip
 tri color corn tortilla chips
(serves 20) 69.50/order

baked brie cheese with caramelized granny
 smith apples and macadamia nuts in grand
 marnier honey butter sauce served with sliced
 french baguette
(serves 40-50) 143.50 each

kalua pig quesadillas with fresh tomato salsa
(two dozen minimum)40.75/ dozen

grilled baby lamb chops with horseradish
 mustard dip
(two dozen minimum)..... 83.50/dozen

vegetable samosas with tamarind-mango
 chutney sauce
(two dozen minimum) 40.00/dozen

pork hash stuffed mushroom tempura,
 shoyu mustard sauce
(two dozen minimum)..... 39.75/dozen

sushi

(two dozen minimum per type)

futo-maki	21.50/dozen
tekka-maki (ahi roll)	market price
kappa-maki (cucumber roll)	17.00/dozen
oshinko-maki (japanese pickle roll)	17.00/dozen
california maki (crab, avocado, cucumber)	24.50/dozen

assorted sushi by the piece

hamachi (yellowtail)	market price
sake (smoked salmon)	4.75
ebi (shrimp)	4.00
maguro (tuna)	market price
tako (octopus)	4.25
inari (cone)	2.50

cooking and theme stations

(minimum 50 guests)

2 hour maximum

tempura station with chef

(outdoor functions only)

shrimp, fish, string beans, mushrooms, kabocha pumpkin, carrots, zucchini	17.50
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soft polenta station

bolognese sauce, marinara sauce, mushroom ragout, marscapone, ratatouille stew	9.00
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sushi bar with chef

sushi made to order maguro, sake, ebi, tako, tobiko, california rolls, fire cracker roll (spicy tuna with special chile pepper salsa)	24.25
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taco station with chef

kona coffee spiced shredded beef, imu style kalua turkey, grilled fish, corn & flour tortillas, cabbage slaw, sour cream, fire roasted tomato salsa, tropical fruit salsa, guacamole	11.50
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pho station

beef balls, rice vermicelli, vietnamese hot broth, traditional garnishes	11.50
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pasta station

(outdoor functions only)

marinara, alfredo, bolognese, italian sausage, chicken, vegetable, garlic bread	11.50
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french fry station with chef

(outdoors functions only)

curly seasoned potatoes, sweet potato, shoestring potato, condiment sauces: ketchup, banana ketchup, ranch, sriracha ketchup	10.50
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salad station

romaine lettuce, mesclun greens, baby spinach garlic croutons, parmesan cheese, red onion, sliced mushrooms, cherry tomatoes, bacon bits, black olive, sprouts, sliced cucumbers lemon vinaigrette, caesar and ranch dressings	11.25
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ice cream station

vanilla ice cream (3 ounce scoop per person), chocolate sauce, strawberry sauce, chopped nuts, crushed oreos, mini m&ms, fresh whipped cream	11.25
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desserts

chef's selection of cakes, pies, tarts and crèmes.....	13.75
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bar and beverages

we offer a wide selection of liquors, beers and wines as well as non-alcoholic beverages and punches.

call bar 7.50
new amsterdam vodka, bombay gin, bacardi silver rum, jack daniels whiskey, johnnie walker red scotch, captain morgan spiced rum, malibu rum, jose cuervo gold tequila

top shelf bar 8.25
absolut vodka, tanqueray gin, myers platinum rum, crown royal whiskey, dewer's white label scotch, 1800 gold tequila

premium bar 9.00
ketel one vodka, bombay sapphire gin, bacardi maestro rum, makers mark bourbon, chivas regal scotch, patron silver tequila

domestic beer 6.50
bud light, coors light, miller lite, o'douls (non-alcoholic)

imported beer 7.00
kona long board lager, heineken, heineken light, corona

house wine by the glass 6.50
stone cellars chardonnay, stone cellars merlot, stone cellars cabernet sauvignon, beringer white zinfandel

soft drinks 2.95
pepsi, diet pepsi, sierra mist, tonic water, club soda, ginger ale
juice: orange, pineapple, cranberry, grapefruit

red bull 4.00/can
2.00 if mixed in a beverage in addition to cost of liquor

tropicals 9.25
mai tai, blue hawaii

bartender minimum
a \$100.00 minimum sales is required for each hour the bar is open. bars may be open for a minimum of 2 hours and a maximum of five (5) hours.

host bar
hosted drinks will be tabulated and charges will be included on the catering invoice along with other banquet charges. a 24% service charge will be added to all hosted bar charges.

pay as you go bar
drinks will be paid for in cash to the cocktail server or bartender.

banquet wines by the bottle

champagne and sparkling white wines

cristolino brut nv cava (spain) 29.00
la marca proseco (italy) 32.00
martini & rossi asti spumante (italy) 37.00
domaine chandon brut (california)..... 49.00

interesting whites

zenato pinot grigio (italy) 30.00
kenwood sauvignon blanc (sonoma) ... 33.00
selbach riesling (germany) 30.00
canyon road moscato (california) 28.00

chardonnay

stone cellars (california) 27.00
kendall jackson vinters(california) 33.00
frie brothers (california)..... 33.00
sonoma cutrer (sonoma)..... 42.00

interesting reds

beringer white zinfandel (st. helena).... 27.00
gascon malbec (argentina)..... 32.00
ravenswood zinfandel (sonoma)..... 32.00
da vinci chianti (italy) 30.00

pinot noir

castle rock (geyserville)..... 30.00
de loach (california) 30.00

cabernet sauvignon

stone cellars (california) 27.00
louis martini (sonoma) 35.00
kendall jackson vinters (california) 35.00
sterling (napa)..... 46.00

merlot

stone cellars (california) 27.00
kendall jackson vinters (california) 32.00
rutherford hill (napa) 40.00

non alcoholic

martinellis sparkling cider 10.00

meeting room rental

Prices vary depending on your choice of set up day and time of occupancy.
 We offer theater or classroom style set up.
 Day occupancy rates run from 7:30am-2:30pm
 Evening occupancy rates run from 5:30pm until 12:00 midnight.

meetings and conferences

coffee breaks

- freshly brewed coffee or decaffeinated coffee (serves 20 cups)..... 39.00/gallon
- hot tea (serves 20 cups)..... 39.00/gallon
- assorted mini breakfast pastries (danish, scones, muffins, croissants) 31.00/dozen
- sliced fresh fruit platter (serves 25) 150.00
- freshly baked cookies 18.00/dozen
- mini macadamia nut brownies ... 31.00/dozen
- granola bars 2.25 each
- pretzels(serves 8-10) 24.00/order
- potato chips (individual bags) 2.50 each
- whole fresh fruit (banana, apple or orange) 2.50 each
- mixed nuts (serves 8-10) 26.25/pound
- assorted mini cupcakes 32.00/dozen
- fruit yogurt cups (individual) 3.50 each
- orange juice (serves 8-10) 35.75/pitcher
- pineapple juice (serves 8-10) 27.50/pitcher
- passion orange guava juice (serves 8-10) 27.50/pitcher
- ice tea (serves 8-10) 27.50/pitcher
- plantation ice tea (serves 8-10) . . . 32.00/pitcher
- assorted canned sodas and fruit drinks 3.25/can
- fruit punch (serves approx. 50) 105.00/bowl

audiovisual equipment

a microphone and podium will be provided with your banquet room. Should you need to rent additional equipment, we have the following available:

- hotel screen 50.00
- lcd data projector 100.00
- vcr (vhs format) or dvd player 40.00
- additional microphone 40.00
- cordless microphone (handheld) 85.00
- easel 10.00
- whiteboard 15.00
- flipchart 35.00
- uprite piano..... 125.00
(turning fee, additional)
- high speed internet access
(requires minimum 30 day notice) as quoted

sheet cakes

chocolate, strawberry, white, haupia, guava, carrot, dobash and chantilly.
decoration includes a flower lei or frosting rose design and your choice of inscription.

sizes

quarter sheet cake(serves 24)	41.75
quarter sheet carrot cake.....	53.50
half sheet cake (serves 48).....	72.75
half sheet carrot cake.....	100.00
full sheet cake (serves 96)	126.25
full sheet carrot cake.....	149.75

wedding cakes

white, chocolate, carrot or marble flavors
cream cheese frosting for carrot cake – 35.00 more per tier

cake fillings

lilikoi, lemon, strawberry20.00/tier

cake fountains

can be provided for an additional 10.00

2 tier with dummy (serves 40)	251.00
3 tier with dummy (serves 90)	348.00
4 tier with dummy (serves 150).....	465.00
5 tier with dummy (serves 285).....	562.00

A \$40.00 service fee will be assessed for cakes brought in for your party.

Please ask our catering staff about a special cake design for your party.

Eligibility

Only authorized individuals are permitted to sponsor catered functions at the Hale Koa Hotel.

The Hale Koa Hotel is an Armed Forces Recreation Center serving active duty and retired members of the U.S. Armed Forces and their families. Authorized personnel are eligible to book banquets, meetings, private parties and other special events when the sponsor is an authorized user.

Banquet facilities may be used by the following categories of personnel: Active or retired military personnel and their dependents, active or retired Reserve and National Guard members who possess a valid and current I.D. card and their dependents and Department of Defense Civilians. After a banquet contract is finalized (usually 6-8 weeks prior to a function date), the authorized sponsor must visit to the Catering Office with a valid I.D. card and sign the contract.

Private catered events contracted at the Hale Koa Hotel represent an agreement for services between the authorized individual and the Hale Koa Hotel. As such, a private catered event may not be advertised to the general public.

Use of hotel facilities to conduct personal or commercial business that involve monetary transactions, whether by entrance fee, retail sales or other is prohibited. This includes fundraising activities.

Parking

Validated parking for a nominal fee is available at either the Hale Koa parking garage across from the hotel or at the Saratoga lot across from the Army Museum.

Deposit and Payment Deposit Policy

A deposit is required within 14 days of the date we accept your booking. For functions in Banyan Tree, DeRussy Hall, Luau Garden or the Waikiki Ballroom, the deposit is \$700.00. For the Laulima and Kalia Rooms, the deposit is \$150.00 per section. An additional deposit is required for wedding ceremonies. An \$800.00 deposit is required for wedding ceremonies held in the Maile Garden or Luau Garden.

For ceremonies held in 2021 the deposit is \$850.00. Deposit will be applied to the total bill for your event.

Cancellation & Refund Policy

All deposits are **non refundable** once submitted. No refunds will be given should you cancel your function after we receive your deposit. Ceremony deposits are nonrefundable and will not be applied to the reception charges. Cancellation of your function must be made in writing.

Change in Function Date

Requests to change a function date must be made at least six (6) months prior to function date to avoid forfeiture of deposit. Requests must be made in writing. If a request is made less than six months prior to your function date, your initial deposit will be forfeited and a new deposit will be required to confirm your new date.

Prepayment Policy

A 90% prepayment of the total anticipated charges is required 14 days prior to the function date. The prepayment is non refundable but will be applied to the total charges for your event. An invoice will be presented at the conclusion of the function for payment in full on the day of your event.

Service Charge

All food and beverage revenue is subject to a 24% service charge. This consists of an 18% gratuity that is distributed directly to the food and beverage service staff assigned to service your function. The remaining 6% is retained by the hotel to cover non-itemized costs and expenses other than wages and tips for employees. Rates are subject to change without notice.

State Tax

Since the Hale Koa hotel is a federal entity, the 4.712% state tax will not be added to our prices.

Final Guarantee Count

A final guaranteed guest count and completed room diagram (if applicable) will be required by 12:00 noon, three working days in advance of the function date. Sundays and federal holidays are not considered working days and should be taken into consideration when submitting final counts. If no final count is received by this deadline, your tentative count

will become your final guaranteed count. The final guarantee count is not subject to reduction. If room diagram is not received by the deadline date, a labor fee ranging from \$100 - \$300 will be assessed.

Should there be a need to increase your final guaranteed count on the day of your event, every effort will be made to accommodate your request, but please expect a delay, and a surcharge of \$5.00 per person will be assessed for additional guests above the original final guarantee count.

A minimum of 25 persons is required for all food functions.

Change of Function Room

The hotel reserves the right to make last minute changes of assigned function rooms as deemed necessary.

No Outside Food or Beverages

All food and beverages must be supplied exclusively by the Hale Koa hotel. Outside food or beverages are not allowed in private functions and shall not be brought onto the function premises by the patron, invited guests, attendees, or independent vendors/contractors hired by the patron. If any outside food or beverage is brought onto function premises, the hotel reserves the right to retain and dispose of such food or beverage. Food and beverages may not be taken out of the banquet facility once it has been prepared and served.

Function Start & End Times

All day/luncheon functions must vacate the banquet room by 2:30 p.m. day/luncheon functions in the Luau Garden must vacate the garden by 2:00 p.m. All evening/dinner functions must vacate the banquet room by 12:00 a.m. For Luau Garden functions, all amplified music must conclude by 10:00 p.m.

Prior Approval is Required for All Start Times

Morning wedding ceremonies in the Luau Garden or Maile Garden can start no earlier than 9:30 a.m and must conclude by 11:00 am. Afternoon wedding ceremonies can start no earlier than 4:30 p.m and must conclude by 6:00 p.m.

Menu Selections & Prices

All menus and room arrangements should be finalized at least four (4) weeks prior to your function date. a hand served meal is limited to one entree selection for the entire group. Menu, prices and service charge are subject to change without notice.

Security

The hotel will take all necessary care, but accepts no responsibility for the damage or loss of any articles brought into the hotel or left at the hotel after the function.

Force Majeure

The hotel's failure to perform any term or condition of this agreement as a result of conditions beyond its control such as, but not limited to, war, labor disputes, fires, floods, acts of God, government restrictions, power failures, or damage or destruction of any network facilities or servers, shall not be deemed a breach of this agreement.