

2022 Plated Breakfast Menu

Plated Breakfast includes Croissant Freshly Brewed Kona Coffee or Herbal Tea Fruit Juice

Royal Sunrise

Scrambled Eggs
Choice of one meat:
Ham () or Bacon () or Sausage ()
House Potato
Choice of one rice:
Steamed Rice () or Fried Rice ()

\$26.00 per person

Breakfast Enhancements

Half Papaya with Lime \$7.00 per Fruit Bowl \$8.00 per Danish \$3.50 per Muffin \$3.50 per Yogurt \$3.50 per



2022 Plated Lunch Menu

Plated Lunch includes Locally made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Salads (choice of one)

Garden Greens

"Ha Farms" Mixed Garden Greens, Namasu Cucumber, Local Vine Tomato with Lilikoi Vinaigrette

OR

"Ha Farms" Baby Romaine, Garlic Croutons, Caesar Dressing, Parmesan Cheese, Olive Oil

Entrees (choice of one)

Local Vegetable Ratatouille

Crispy Fried Whole Avocado, Local Vegetable "Ratatouille"-stuffed, Blanched Garlic Sauce, Arugula-Herb Salad, Toasted Bread Crumbs

\$34.00 per person

Korean Beef Bulgogi

Garlic Rice, Kimchi Tempura, Salted Local Cabbage, Korean Pepper Vinaigrette

\$38.00 per person



2022 Plated Lunch Menu

Plated Lunch includes Locally made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Hawaiian Style "Pulehu" (Grilled) Shoyu Chicken

Steamed Rice, Local Vegetable Stir Fry, Shoyu-Ginger Glaze, Green Onion Pesto

\$36.00 per person

Kona's Troll Caught Catch

Steamed Rice or Butter Whipped Potato, Seasonal Vegetable, Lilikoi-Brown Butter, Crispy Capers

\$38.00 per person



2022 Passed Hors d' Oeuvres

Passed Chilled Pupu (Hors d' Oeuvres)

Smashed Avocado Toast, Olive Oil, Sea Salt	\$5.50/piece
"Wow" Farms Vine Tomato Bruschetta,	\$5.50/piece
Mozzarella, Basil, Sea Salt	
Fresh Troll Caught Poke Shooters	\$9.00/piece
Soy Glaze, Tobiko Caviar	
House Smoked Marlin Dip, Crackers, Jalapeno	\$6.00/piece
Lomi Lomi Salmon, Celery	\$5.75/piece

Passed Hot Pupu (Hors d' Oeuvres)

Kal-bi Beef Skewers, Kimchi Vinaigrette	\$6.50/piece
Kal-bi Chicken Skewers, Kimchi Vinaigrette	\$6.00/piece
Coconut Crusted Shrimp, Horseradish-Citrus Sauce	\$7.00/piece
Kalua Pork Bao Bun, Mongolian BBQ, Scallion	\$6.00/piece
Vegetable Spring Rolls, Sweet & Sour Chili Sauce	\$5.50/piece
Crispy or Steamed Pork Won Tons	\$5.50/piece
Chili Pepper Shoyu and Hot Mustard	
Gyoza, Spicy "Rooster" Aioli	\$5.75/piece

"Pupu" (Hors D' Oeuvres) Menu is available for groups of 25 guests or more. Additional charge of \$5.00 per guest applies if the count is below 25 guests. All prices & menu options are subject to change at the resort's discretion plus 20% taxable service charge and 4.712% Hawaii State tax unless otherwise noted. Substitutions will result in additional charge.



2022 Plated Dinners

Plated Dinner includes Locally Made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Kona's Troll Caught Catch

Macnut Crusted, Seasonal Vegetable, Jasmine Rice, Lilikoi-Mustard Sauce

\$48.00 per person

Ribeye Steak

Ribeye Steak, Potato Puree, Seasonal Vegetable, Local Alii Mushroom Sauce, Spiced Butter

\$49.00 per person

Available for 20 guests or more. There is an additional charge of \$5.00 per guest if the count is below the 20 guests. Prices & menu options are subject to change at resort's discretion plus 20% taxable service charge and 4.712 % Hawaii State Tax unless otherwise noted.

Substitutions will result in additional charge.



2022 Plated Dinners

Plated Dinner includes Locally Made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Kiawe Wood Smoked Prime Rib of Beef

Butter Smashed Potatoes, Seasonal Vegetable, Natural Jus, Creamed Horseradish, Hawaiian Sea Salt

\$49.00 per person

Crispy Chicken Piccata

Lightly breaded, Linguine Pasta, Seasonal Vegetable, Garlic-Caper Butter Sauce, Charred Lemon, Parmesan

\$45.00 per person



2022 Plated Dinner "Ala Carte" Enhancements (per person)

Α	nı	ne	ti	76	rs
~	М	7	•		

Tsunami Prawns, Mango/Papaya, Citrus Relish, Thai Chili Sauce	\$21.50
(3 pieces)	
Cajun Seared Ahi, Papaya Salsa, Ponzu Sauce	\$21.50
Homemade Kona Crab Cake	\$20.50
Classic Chilled Shrimp Cocktail	\$21.50
(4 pieces)	
Ahi Sashimi on Fine Julienne Daikon, Wasabi, Soy Sauce	\$21.50

Salads

Iceberg Wedge Salad \$17.50

Quarter Iceberg Lettuce, Bacon Bits, Grape Tomatoes, Chopped Eggs, Roasted Pecans, Julienne Red Onions, Scallions with Blue Cheese Dressing

Caesar Salad \$15.50

Freshly cut Romaine Lettuce, tossed with Classic Caesar Dressing, Croutons, Parmesan Cheese, Anchovy Garnish (Tossed for up to 20 guests, dressing passed for over 20 guests)

Local Garden Greens \$14.50

Seasonal Spring Greens Mix, Julienne Carrots, Grape Tomatoes, Sliced Cucumbers, Choice of Homemade Dressings (Choice of Lilikoi, Ranch or Balsamic)

Soup

Seafood Corn Chowder \$13.25



2022 Ala Carte Options

Regular Coffee	\$60.00/gallon
Decaffeinated Coffee	\$60.00/gallon
Hot Tea	\$60.00/gallon
Iced Tea	\$60.00/gallon
Fruit Juice Orange or Passion Orange Guava	\$55.00/gallon
Bottled Water	\$4.00/each
Soft Drinks	\$4.00/each
Assorted Juices	\$4.00/each
Assorted Danishes/Muffins	\$36.00/dozen
Cookies	\$36.00/dozen
Brownies	\$36.00/dozen
Gluten Free Cookies	\$43.00/dozen
Frozen Pineapple Skewers	\$4.50/per
Individual Bag Mixed Nuts	\$3.00/per person
Individual Tortilla Chips & Salsa	\$3.00/per person

All food prices & menu options are subject to change at the resort's discretion plus 20% taxable service charge and 4.712% Hawaii State Tax unless otherwise noted. Substitutions will result in

10/2021

additional charge.



2022 Beverage Arrangements

	Hosted Bar	Cash Bar
Standard Cocktail	\$10.50	\$10.50
Premium Brand Cocktail	\$14.00	\$14.00
Domestic Beer	\$9.00	\$9.00
Imported & Premium Beer	\$10.00	\$10.00
House Wine	\$10.50	\$10.50
House Champagne	\$12.00	\$12.00
Bottled Water	\$4.00	\$4.00
Soft Drinks	\$4.00	\$4.00
Assorted Juices	\$4.00	\$4.00

A \$200.00 bartender fee plus 4.712% tax unless otherwise noted will be assessed, per bar. Hosted Bar prices are subject to 20% taxable service charge and 4.712% tax unless otherwise noted Cash Bar prices are subject to 4.712% tax unless otherwise noted Menu options based on availability. Substitutions will result in additional charge.



2022 Hosted Cocktail Service

Two Hour Standard Bar

\$42.00/hour/guest

Spirits: Bombay Gin, Herradura Blanco Tequila, Potter's Dark Rum, Bacardi 8 Rum, Bacardi Superior, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Smirnoff Vodka

Wine: Sommelier's Choice of Whites and Reds

Sparkling Wine: Mumm Napa Brut Prestige

Beer: Kona Brewing Company Big Wave Golden Ale, Longboard Lager and Fire Rock Pale Ale

N/A Beverages: Coke, Diet Coke, Sprite, Root Beer, Tonic Water, Club Soda, Ginger Ale, Ginger Beer, Cranberry Juice, Pineapple Juice and Orange Juice

Featured Mai Tai: Don's Original Mai Tai Additional Hour after two (2) hours of purchased package

\$42.00/hour/guest

Two Hour Premium Bar

\$56.00/hour/quest

Spirits: Pau Vodka, Fid Street Gin, Old Pali Road Whiskey, Kuleana Huihui White Rum, Kōloa Dark Rum, Kapena Tequila Silver, Dewar's Scotch

Wine: Chateau Souverain Vineyard's Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon

Sparkling Wine: Mumm Napa Brut Prestige

Beer: Kona Brewing Company Assorted, Ola Brew Co Assorted and Maui Brewing Company Assorted

N/A Beverages: Coke, Diet Coke, Sprite, Root Beer, Tonic Water, Club Soda, Ginger Ale, Ginger Beer, Cranberry Juice, Pineapple Juice and Orange Juice

Featured Mai Tai: Mac Nut Mai Tai

Additional Hour after two (2) hours of purchased package \$56.00/hour/guest

Two Hour Beer, House Wine and Soft Drinks

\$38.00/hour/guest

Additional Hour after two (2) hours of purchased package \$38.00/hour/guest

A \$200.00 bartender fee plus 4.712% tax unless otherwise noted will be assessed, per bar. Hosted Bar prices are subject to 20% taxable service charge and 4.712% tax unless otherwise noted Cash Bar prices are subject to 4.712% tax unless otherwise noted

Menu options based on availability. Substitutions will result in additional charge.



2022 Reception Displays	

Peel-n-Eat Shrimp/Cocktail Sauce/Lemon

\$8.00 a piece

Artisan Cheese Display

Selection of Cheeses, Local Fruit, Nuts and Berries with Artisan Bread and Crackers
\$15.00 per person

Tropical Fruit Display

Selection of Seasonal Fruit and Berries

\$15.00 per person

Kona's Garden Crudités

Selection of Seasonal Vegetables, House made Ranch and Blue Cheese Dressings
\$13.00 per person

Reception Display Menu is available for groups of 25 guests or more. Additional charge of \$5.00 per guest applies if the count is below 25 guests. All prices & menu options are subject to change at the resort's discretion plus 20% taxable service charge and 4.712%% Hawaii State tax unless otherwise noted. Substitutions will result in additional charge.

