

Holiday 2016

Celebration Packages

The Holiday Season can be filled with “things to do”, let us take your party off your list. Whether you are planning an intimate dinner for 15 or a reception for 500, we have the perfect space to host your holiday event. With delicious food, specialty cocktails and our ‘take the elevator home’ discounted room blocks the Hilton Waikiki Beach is your perfect Holiday venue.

Gifts and Offers

- ✧ cold & hot hors d'oeuvres
- ✧ lunch & dinner options, choice of plated or buffet
- ✧ bars big and small, hosted or cash
- ✧ sweets and bubbles to complete the night
- ✧ catering specialist to make the planning seamless
- ✧ “take the elevator home” discounted room rates
- ✧ lighted trees and holiday theme house centerpieces
- ✧ Tables, banquet chairs, festive linen & votive candles
- ✧ requested staging for entertainment and dance floor
- ✧ parking available at \$5 / car hosted or on own



For additional information
and further details please call
Catering at 808.922.0811

Hilton

WAIKIKI BEACH
ON KUHIO

2500 Kuhio Avenue | Honolulu, HI 96815 | 808.922.0811



Reception



Hors d'oeuvres— 3 selections \$14pp; 5 selections \$18pp (based on 3 pieces per person)

Cold Hors d'oeuvres

- ☞ Crostini, Maui onion jam, port, fontina cheese, apricot, truffle oil
- ☞ Grilled melon wrapped prosciutto, guava glaze
- ☞ Belgium endive, boursin, candied walnut, dried apricot, chives
- ☞ Seasonal gourmet assorted deviled eggs
- ☞ Bruschetta, tomato, olive tapenade, island salsa
- ☞ Grilled ginger chicken, spinach won ton, pea shoots, yogurt curry dill
- ☞ Ahi poke, white shoyu, Maui pickled onions, on furikake shrimp chips
- ☞ Smoked salmon pinwheels, pumpernickel rounds, chives, caviar, lemon and crème fraiche

Hot Hors d'oeuvres

- ☞ Shrimp and pork shu mai with hot mustard shoyu
- ☞ Vegetable spring rolls with sweet chili garlic
- ☞ Kalua pork pot stickers with hot mustard shoyu
- ☞ Meatballs with choice of sweet and sour or bbq glaze
- ☞ Chicken satay with Thai peanut sauce
- ☞ Pear and brie brioche with balsamic reduction
- ☞ Crab stuffed button mushrooms, boursin and roasted garlic
- ☞ Maui onion jam, port and brie in puff pastry
- ☞ Chicken quesadillas, white cheddar, cilantro lime crème
- ☞ Samosa, coconut curry dip

Display Tables

Fresh Farm to Table Crudité Garden: local radishes, baby carrots, heirloom cauliflower, broccoli, mushrooms, cherry tomatoes, beets, jicama, zucchini, squash, hummus dip, ranch dip

small (serves 25) \$75 medium (serves 50) \$150 large (serves 100) \$275

Imported and Domestic Cheese Display: garnished with grapes, strawberries, honey, candied spiced nuts, dried fruits, Maui onion bacon jam, sliced baguettes, lavosh, assorted gourmet crackers

small (serves 25) \$125 medium (serves 50) \$225 large (serves 100) \$400

Charcuterie Display: prosciutto, sopressata, foie gras mousse with truffles, whole grain mustard, caper berries, mixed gourmet olives, dried gourmet fruits, Marcona almonds, house pickled onions, fig jam, honey, sliced baguettes, assorted gourmet crackers

small (serves 25) \$195 medium (serves 50) \$300 large (serves 100) \$500

Cascading Artistic Fruit Display: assorted seasonal fresh fruit and berries

small (served 25) \$125 medium (serves 50) \$195 large (serves 100) \$375



a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

Plated Dinner



Dinners Include: Appetizer | Salad | Entrée (see selection of pricing) | Dessert | Bread Basket | Coffee Service
Maximum of two entrées, all selection choices must be given to your catering specialist 14 days in advance
Please note if two entrées are selected the higher price will prevail for all.

Appetizer

Seared diver scallop with truffle Okinawa sweet potato puree, mixed greens and basil coconut crème

Starter

SELECT ONE

Watermelon salad, honey, sea asparagus, roasted truffle watermelon radish, black Hawaiian sea salt, coconut caramel shoyu, spiced mac-nut brittle

Spinach salad, pecans, Maui onion, cherry tomatoes, Mandarin oranges, dried cranberries, with champagne mango vinaigrette

Entrees

Sage and rosemary chicken with roasted red potatoes, baby carrots, parsnips, and asparagus \$50pp

Short ribs and north shore garlic shrimp with twice smashed roasted fingerling potatoes, Kahuku corn, sugar snap peas, heirloom cauliflower and baby bok choy \$65pp

Petite filet mignon with bleu cheese demi sabayon and lobster tail with beurre blanc sauce, sunburst baby squash, broccolini, tri-color mashed potato tower with saffron, truffle and Okinawan potatoes \$75pp

Dessert

Waialua chocolate Kona coffee flan with Mandarin orange and lilikoi coulis, black Hawaiian sea salt

(prices are based on per person) based on 90 minutes of continuous service
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.

Buffet Dinner

Minimum of 25 guests



Merry & Bright: (4) Starters, (2) Entrées, (2) Sides - \$53 per person

Deck the Halls: (4) Starters, (3) Entrées, (3) Sides - \$59 per person

Buffets include: Sauteed island vegetables, dinner rolls with butter, freshly brewed Starbuck's® coffee, decaffeinated coffee and selection of premium herbal teas

Starters	<p>Spinach salad, pecans, Maui onions, cherry tomatoes, Mandarin oranges, dried cranberries with pumpkin spice ranch dressing</p> <p>Caesar salad, romaine hearts, tomatoes, garlic croutons, shaved parmesan reggiano, house made Caesar dressing</p> <p>Bowtie pasta and macadamia nut pesto caprese</p> <p>Island mac and sweet potato salad</p>
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Entrées	<p>Stuffed pork loin, pistachio, dried cherries, Maui onions and calvados wild mushroom jus lie</p> <p>Pulehu style flank steak with chimichurri sauce</p> <p>Roasted rosemary chicken with port wine demi glaze</p> <p>Poached seafood newburg with lobster cognac cream sauce</p> <p>Cedar plank maple salmon with lemon maple beurre blanc</p> <p>Carved prime rib with soft baked rolls, creamy horseradish & au jus (upgrade of \$10pp)</p>
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Desserts
<p>A lavish display of holiday desserts, pies, cakes, cookies and traditional holiday offerings.</p>

Sides	<p>Truffle mashed potatoes</p> <p>Macadamia nut fried rice</p> <p>Okinawan sweet potato with haupia marshmallow bruleé</p> <p>Steamed jasmine white rice</p> <p>Twice smashed roasted fingerling potatoes, cardamon brown butter</p> <p>Blue lake green beans casserole, wild mushrooms and crispy fried Maui onions</p> <p>Fried Brussel sprouts, roasted red bell peppers, apple wood bacon, lemon zest, Hawaiian sea salt</p>
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Finishing Touches
<p>hot apple cider and hot chocolate station - \$5pp</p> <p>gourmet coffee station - \$6pp</p> <p>butler passed eggnog - \$4pp</p> <p>peppermint dusted brownies - \$4pp</p> <p>Waiialua dark chocolate pecan pie - \$4pp</p>

based on 90 minutes of continuous service

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Beverages



Premium Brands

Ketel One Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Crown Royal Whiskey, Chivas Regal Scotch, Maker's Mark Bourbon, Bacardi Rum, assorted soft drinks, juices & bottled waters

Cash

mixed drinks - \$10/drink

soft drinks and or juice - \$5/drink

Call Brands

Seagram's Vodka, Burnett Gin, Zarco Silver Tequila, Seagram's 7 Whiskey, Grant's Scotch, Early Times Bourbon, Ron Rico White Rum, assorted soft drinks, juices & bottled waters

Cash

mixed drinks - \$9/drink

soft drinks and or juice - \$5/drink

Bubbles

Jean-Louis blanc de blancs brut - 45 / bottle

Kenwood Yulupa Cuvee, Brut - 38 / bottle

Non Alcoholic sparkling cider - 20 / bottle

Beer & Wine

Domestic (select 3)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Imported & Micro Brew (select 3)

Angry Orchard Hard Cider, Corona, Heineken, Heineken Light, Kona Longboard Lager

Domestic - \$7 / bottle Imported - \$8 / bottle

House Red and White Wine

wine - \$9 / glass or \$32 / bottle

1 single bar and 1 bartender per 100 guests - bartender fee of \$150/ each
our hosted bars do not include specialty drinks such as frozen drinks and martinis/ margaritas
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.