

# PLANTATION GARDENS



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## Private Dining Menus

Once an historic plantation manor, the restaurant features outdoor terrace seating for private parties, Brazilian cherry wood floors, and an authentic Hawaiian plantation feel.

Please take some time to review the attached menus. Menu selections are due one month prior to your event. If you have any guests with special dietary requirements, please let us know as soon as possible on those requests.

We welcome you to celebrate your dinner with us on our beautiful island.

Mahalo!



Picture yourself surrounded by colorful orchid gardens that bloom all year round and a large Plumeria tree more than eighty years old. In the distance, mirror koi ponds and glowing tiki torches create that romantic glow in the evening.



A wrap around terrace, also known as our covered veranda, is one of the main attractions of our venue. A very short walk away will take you to a white sand beach where you can take memorable sunset photos. Hidden from the main road, we have an authentic Hawaiian plantation feel at our venue that would be a perfect fit for your event dinner. This is Plantation Gardens.

Surrounded by the beautiful Moir gardens at Kiahuna Plantation Resort, our restaurant features Pacific Rim cuisine, with regional Hawaiian influence. Our fish are caught off the waters of Kauai by local fishermen. Our vegetables and herbs are grown and picked fresh on local farms.

# Orchid

\$75/person



## **FAMILY STYLE PUPUS**

(Served on the table, one piece of each per person)

Vegan Summer Rolls, Port Glazed Maui Onion & Goat Cheese Crostini,  
Pork Potstickers and Coconut Crusted Prawns

## **FIRST COURSE**

### **Kale Caesar**

macadamia nut & basil crouton, parmesan cheese  
and caesar dressing

## **SECOND COURSE**

(Choice of one)

### **Pot Roast**

kabocha squash mash potatoes, big island green beans  
and madeira glazed onions

### **Grilled Pork Chop**

brussel sprouts, butternut squash, wild turkey bourbon & apple glaze

### **Sauteed Fresh Local Kauai Fish**

crisp asian slaw, lilikoi reduction

## **THIRD COURSE**

### **Chocolate Decadence Cake**

All menus include coffee & hot tea

House made sweet potato rolls with roasted garlic alea salt \$3.00 additional to menu price.

Seasonal menu subject to change

# Plumeria

\$90/person



## **FAMILY STYLE PUPUS**

(Served on the table, one piece of each per person)

Wild Mushroom Spring Rolls, Crab Rangoons, Japanese Cucumbers Filled  
With Herb Goat Cheese, and Coconut Crusted Prawns

## **FIRST COURSE**

### **Local Mixed Greens**

asian pear, red onion, candied cashews, ricotta cheese and lilikoi-ume vinaigrette

## **SECOND COURSE**

(Choice of one)

### **Blackened Kauai Shrimp**

Maui pineapple basmati rice, sweet thai chili butter sauce

### **Grilled Rib-eye**

herb roasted yukon gold potatoes, asparagus and Robert Mondavi cabernet reduction

### **Kauai Caught Monchong With Kamuela Tomato & Lobster Salsa**

lobster mash potatoes, lemon caper butter sauce

## **THIRD COURSE**

### **Baked Hawaiian**

Lappert's peanut butter fudge & cookie dough ice cream  
toasted meringue, brownie crust, mac nut toffee

All menus include coffee & hot tea

House made sweet potato rolls with roasted garlic alea salt \$3.00 additional to menu price.

Seasonal menu subject to change

# Hibiscus

\$110/person



## **FAMILY STYLE PUPUS**

(Served on the table, one piece of each per person)

crab cakes, marinated kalbi beef satay, ahi tuna tacos and bruschetta skewers

## **FIRST COURSE**

### **Kailani Farms Arugula & Watermelon Salad**

almonds, fried goat cheese, pickled onion and guava-calamansi vinaigrette

## **SECOND COURSE**

(Choice of one)

### **Grilled 9oz. Lobster Tail**

garlic mashed potatoes, roasted vegetables, and roasted garlic beurre blanc

### **Grilled Beef Tenderloin**

herb smashed potatoes, big island green beans and coconut porter reduction

### **Kauai Caught Citrus Crusted Yellowfin Tuna**

molokai sweet potato mash, lemon beurre blanc, tropical fruit salsa

## **THIRD COURSE**

### **Lilikoi Cheesecake**

sun baked crème fraiche and passion fruit cheesecake on a graham cracker crust

All menus include coffee & hot tea

House made sweet potato rolls with roasted garlic alea salt \$3.00 additional to menu price.

Seasonal menu subject to change