



EVENTS MENU

NAUPAKA CONTINENTAL BREAKFAST

\$26 PER PERSON

- Fresh Seasonal Fruits
- Plain & Fruit Flavored Yogurt
- Fresh from the bakery and served with Tropical Preserves & Sweet Butter:
 - Banana & Pumpkin Bread
 - Croissants
 - Danishes
 - Muffins
 - Scones
 - Sticky Buns
- Chilled Orange, POG (Passion Orange Guava) & V8 Juices
- Starbucks Pikes Blend Regular & Decaffeinated Coffee
- Tazo Tea Selections

ADD ONS:

- Granola & Cereal with Whole, Skim & Soy Milk | + \$6
- Bagels & Cream Cheese | + \$5



PLATED BREAKFAST

\$29 PER PERSON

SELECT ONE ENTRÉE:

- Scrambled Eggs with Choice of Two (2) Toppings:
 - Onions
 - Tomatoes
 - Mushrooms
 - Cheese
 - Bacon
- Hawaiian Sweet Bread French Toast with Maple or Coconut Syrup
- Traditional Eggs Benedict

SELECT ONE BREAKFAST MEAT:

- Crispy Bacon
- Portuguese Sausage
- Link Sausage
- Turkey Bacon
- Smoked Chicken Apple Link Sausage

SELECT ONE STARCH:

- Home Fried Breakfast Potatoes
- Hash Brown Potatoes
- Steamed White Rice

INCLUDED:

- Seasonal Fruit & Berries
- Muffins & Croissants with Tropical Preserves & Sweet Butter
- Starbucks Pikes Blend Regular & Decaffeinated Coffee
- Selection of Tazo Teas
- Choice of chilled Orange, POG (Passion Orange Guava) or V8 Juices



meetings  imagined

WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

HAWAIIAN ISLAND BREAKFAST BUFFET

\$36 PER PERSON

SELECT TWO BREAKFAST MEATS:

- Crispy Bacon
- Turkey Bacon
- Chicken Apple Sausage
- Portuguese Sausage
- Link Sausage
- Grilled Ham

SELECT ONE FROM THE GRIDDLE:

- Macadamia Nut Pancakes Maple & Coconut Syrup
- Sweet Bread French Toast with Fresh Berries, Maple & Coconut Syrup
- Homemade Bread Pudding with Sauce Anglaise

SELECT ONE STARCH:

- Steamed White Rice
- Steamed Brown Rice
- Hash Browns
- Roasted Potatoes

INCLUDED:

- Scrambled Eggs
- Fresh Sliced Tropical Fruits & Berries
- Assorted individual Yogurts
- Dry Cereals & Granola with Skim & Whole Milk (Soy/Almond Milk available upon request)
- Assorted Fresh Baked Pastries & Danishes with Sweet Butter and Tropical Preserves
- Orange, POG (Passion Orange Guava) & V8 Juices
- Starbucks Pikes Blend Regular and Decaffeinated Coffee
- Selection of Tazo Teas
- Choice of chilled Orange, POG (Passion Orange Guava) or V8 Juices

*Hawaiian Islands Breakfast Buffet Minimum of 20 Guests
Add on additional choice of meat (3 choices) for \$40 per person*



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

ACTION STATIONS

Additions to your Continental or Breakfast Buffet:

OMELET STATION | \$15

Tomatoes, Spinach, Mushrooms, Bell Pepper, Maui Onion, Diced Ham, Bay Shrimp, Bacon, Cheddar Cheese, Salsa

WAFFLE STATION | \$15

Waffle Toppings to include: Berries Whipped Cream Macadamia Nuts Maple & Coconut Syrup

Attendant Fee - \$125 per station (One attendant required for every 50 guests)



PACKAGE BREAKS

PRICES VARY PER PERSON

WAIKOLOA HEALTHY BREAK | \$19

Individual Naked Juices, Dried Tropical Fruits, Spicy Nuts, Taro Chips, Hummus Dip, Assorted Yogurt Parfaits; Add Bottled Water | +\$3 per bottle, charged on actual consumption

HAWAIIAN ROOT VEGETABLE & DIP BREAK | \$16

Crispy Fried Purple Sweet Potato, Taro Chips, Hummus Dip, Olive Tapenade, Avocado, Kamuela Onion Dip; Add Assorted Soft Drinks | +\$4 charged individually on actual consumption

TURNOVER “HULI” BREAK | \$19

Apple Turnovers, Cinnamon Peach Turnovers, Spinach & Mushroom Turnovers, Ham & Cheese Turnovers & assortment of Soft Drinks

GIVE UM A POUND BREAK | \$18

Pound Cake with fresh Seasonal Berries, Whipped Cream, Orange Mascarpone; served with Starbucks Pike Roast Regular & Decaffeinated Coffee & Selection of Tazo Tea

ENERGY BREAK | \$5 EACH

Assorted Whole Fruits, Granola & Power Bars at \$5 each

MAKE YOUR OWN TRAIL MIX | \$35 PER POUND

Make Your Own Trail Mix to includes Almonds, Cashews, Peanuts, Sunflower Seeds, Granola, M&M Candies, Chocolate Chips, Toasted Coconut, Raisins, Dried Mango & Cranberries; order per pound at \$35

KONA COFFEE BREAK | \$16

Kona Coffee Espresso, Brownies, Biscotti, Scones, Coffee Cream-filled Malasadas, Starbucks Pikes Roast Regular & Decaffeinated Coffee & selections of Tazo Teas



COFFEE BREAKS ALA CARTE

SELECTIONS:

- Starbucks Pikes Blend Regular & Decaffeinated Coffee & selections of Tazo Teas | \$89 per gallon
- Assorted Soft Drinks | \$4
- Bottled Water | \$3
- Red Bull, Regular & Sugar Free | \$6
- Hawaiian Sun Canned Juice | \$4
- Fruit Punch, Lemonade & Iced Tea | \$78 per gallon
- Fresh Whole Fruits | \$3 each
- Sliced Seasonal Fresh Fruit | \$8 per person
- Assortment of Danish and Breakfast Pastries, Croissants and Muffins | \$45 per dozen
- Freshly baked Banana Bread served with Sweet Butter & Tropical Preserves | \$45 per dozen
- Assorted Cookies | \$38 per dozen
- Assorted Granola and Health Bars | \$4
- Cereals and Granola | \$7 per person
- Fudge Brownies, Sugar-Dusted Nut Brownies & Blondies, Liliko'i Bars | \$40 per dozen
- Ice Cream Bars | \$6 each
- Assortment of Plain and Fruit-Flavored Individual Yogurts | \$4 each
- Poha Berry Scones | \$45 per doze
- Warm Soft Pretzels with Gourmet Mustard | \$48 dozen
- Hummus and Cucumber Tray with Marinated Greek Olives and Pita Chips | \$15 per person

BY THE POUND:

- Maui Style Chips | \$20
- Tortilla Chips | \$20
- Molokai Sweet Potato Chips | \$20
- Kula Onion Dip | \$20
- Blue Crab Dip | \$22
- Salsa | \$20
- Hummus | \$16
- Buttered Popcorn | \$16
- Bread Sticks | \$16
- Mixed Nuts | \$40
- Macadamia Nuts | \$40



LUNCH: SALADS

GRILLED HAWAIIAN CHICKEN SALAD | \$32

Grilled Breast of Chicken with Pineapple Papaya, Macadamia Nuts, Papaya Seed Dressing

AHI NIÇOISE SALAD | \$43

Broiled Ahi Tuna on Waimea Greens, Haricot Vert, Fingerling Potatoes, Marinated Teardrop Tomatoes, Kalamata Olives, Chopped Eggs, Mustard Vinaigrette

THAI BEEF SALAD | \$32

Grilled Ribeye on Butter Lettuce, Thai Chili Vinaigrette

Luncheon salads are all served with:

- Soup of the Day
- Freshly Baked Rolls
- Chef's choice of dessert
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Tea



BUFFET LUNCH: PACIFIC RIM

THREE ENTRÉES | \$46 PER PERSON • FOUR ENTRÉES | \$50 PER PERSON

STARTERS:

- Island Baby Green Salad tossed with Choice of Oriental, Italian or Balsamic Dressing
- Potato Macaroni Salad
- Cucumber Namasu
- Hand-Rolled Maki Sushi with Wasabi & Soy Sauce

ENTRÉES:

- Steamed Mahi Mahi with Black Bean Sauce, Smoking Peanut Oil
- Korean Kalbi Style Ribs
- Sweet Sour Mongolian Beef
- Shrimp Broccoli Chow Mein

SIDES:

- Fried Rice and Wok Fried Eggplant and Tofu
- Rolls & Butter

DESSERTS:

- Chinese Almond Cookies
- Coconut Macaroons
- Mini Tarts
- Starbucks Pikes Peak Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas



BUFFET LUNCH: WORKING LUNCH

\$44 PER PERSON

STARTER:

- Portuguese Bean Soup or Tomato Bisque, served with Hilo Made Soda Crackers

SANDWICH PLATTERS, SELECT FOUR:

- Smoked Salmon on Mini Croissants
- Grilled Vegetable Wraps on Spinach
- Tortilla Grilled Chicken Wrap
- Tuna Salad on Whole Grain Bread
- Sliced Roast Beef on Deli Rye or White
- Smoked Ham on Marble Rye
- Smoked Turkey on Foccacia

SIDES:

- Potato Macaroni Salad
- Vegetable Platter
- Fresh Fruit Salad
- Crisp Dill Pickle Spears
- Olives

DESSERTS:

- Macadamia Nut Cream Pie
- Chocolate Layer Cake
- Sweet Potato Pie
- Starbucks Pikes Blend Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

LUNCH: BEACH BBQ + FOOD STATIONS

\$62 PER PERSON

STARTERS:

- Pineapple Cole Slaw
- Bay Shrimp Salad
- Island Style Potato Macaroni Salad
- Kamuela Greens with Cherry Tomatoes, Cucumbers & Carrots; Choice of Two (2) Dressings: Oriental, Italian, Balsamic, Ranch

OFF THE GRILL:

- Barbecued Chicken
- Grilled Quarter Pound Hamburgers
- Grilled Ball Park 'Polish' Style Jumbo Hot Dogs
 - Sesame Seed Burger Buns and Sweet Bread Hot Dog Buns

CONDIMENTS:

- Crisp Bacon
- Sliced American and Swiss Cheese
- Butter Lettuce
- Tomatoes
- Red Onion
- Sautéed Maui Onions
- Sweet Relish
- Pickle Spears
- Mayonnaise
- Dijon Mustard
- Ketchup

SIDES:

- Maui Style Potato Chips
- Molasses Baked Beans
- Roasted Herb Potatoes

DESSERTS & BEVERAGES:

- Chocolate Chip Macadamia Nut Cookies
- Sugar Dusted Brownies & Blondies
- Dutch Apple Pie
- Chocolate Cake
- Starbucks Pikes Blend Regular & Decaffeinated Brewed Coffee
- Selection of Tazo Teas

*Minimum 50 persons
\$200 chef on site charge for every 100 guests for first 2 hours*



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

BUILD YOUR OWN LUNCH: ISLAND INSPIRED BUFFET

THREE ENTRÉES | \$52 PER PERSON • FOUR ENTRÉES | \$56 PER PERSON

An Island inspired menu – Most all menu items are farmed or grown on Hawai'i Island

STARTERS:

- WOW Farm™ Heirloom and Beefsteak Tomatoes
 - Drizzled Olive Oil, Fresh Herbs & Island Goat Cheese
- JA Farms™ Baby Organic Greens
 - Noland Hing Oriental Dressing
- Waipi'o Valley grown Fern Shoots in a Spicy Shrimp Salad
- Island Style Red Potato Salad

ENTRÉES:

- Underground Imu Cooked Kalua Pork
 - Steamed Cabbage Wedges
- Pan-Fried Opakapaka
 - Lemongrass Curry Butter, Candied Macadamia Nuts
- Back Yard Style Open Fire Keawe Wood Smoked Striploin
 - Sweet Maui Onions, Unsalted Compound Butter
- Warm Hilo Style Ginger Chicken

SIDES:

- Steamed White Rice or Char Sui Fried Rice
- Bok Choi & Mushrooms with Oyster Sauce (Seasonal)
- Rolls & Butter

DESSERTS:

- Miniature Desserts including:
 - Macadamia Nut Cream Pie
 - Haupia Sweet Potato Pie
 - Almond Cookies
 - Liliko'i (Passion Fruit) Bars
- Starbucks Pikes Peak Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas



LUNCH: PLATED

PRICES LISTED ARE PER PERSON

Plated lunches are served with a pre-set choice of House Salad or Soup Du Jour; Rice or Potatoes; seasonal Vegetables and freshly baked rolls with butter

ALL NATURAL ROASTED CHICKEN BREAST | \$44

Maui Sweet Corn, Tomatoes, Orzo Pasta, Lemon Infused Oil

MACADAMIA NUT CRUSTED MAHI MAHI | \$45

Liliko'i Beurre Blanc

PACIFIC SNAPPER | \$46

Soy & Ginger Sauce with julienne Vegetables

ROAST SIRLOIN OF BEEF | \$48

Kamuela Onion and Mushrooms

HANDMADE HERB GNOCCHI | \$39

Hamākua Mushrooms, Sundried Tomatoes, Eggplant, Baby Spinach & Pine Nuts

DESSERT & BEVERAGES (INCLUDED):

- Chef's choice of dessert
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Tea



BUFFET DINNER: BAREFOOT BUFFET

\$88 PER PERSON

SALADS:

- Island Plantation Greens, Choice of Two (2) Dressings: Oriental, Italian, Balsamic, Ranch
- Marinated Tomato & Onion
- Rotelle Pasta & Vegetables
- Black Bean and Corn Salad
- Thai Beef Salad

ENTRÉES:

- Slow Roasted Prime Rib of Beef, carved on site, Au Jus & Creamy Horseradish
- Fresh Mahi Mahi with Tomato Cilantro Relish
- Roasted Chicken with Wild Mushroom Basil Sauce

SIDES:

- Served with Choice of Garlic Roasted Potatoes, Garlic Mashed Potatoes or Steamed White Rice
- Garden Fresh Vegetables
- Basket of Homemade Corn Bread & Dinner Rolls Served with Sweet Butter

ONE BITE DESSERTS + BEVERAGES:

- Chocolate Mousse Cake
- Pineapple Upside Down Cake
- Haupia Sweet Potato Pie
- Macadamia Nut Cream Pie
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas

\$250 Chef on Site charge for every 100 Guests



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

BUFFET DINNER: SIZZLING STEAK + SEAFOOD

THREE ENTRÉES | \$94 PER PERSON • FOUR ENTRÉES | \$99 PER PERSON

STARTERS & SALADS:

- Waimea Plantation Green Salad, Choice of Two (2) Dressings: Oriental, Italian, Balsamic, Champagne, Papaya Seed, Ranch
- Island Style Potato Salad
- Waipi'o Fern Shoots with Smoked Ahi Tuna
- Salad Caprese, with Fresh Mozzarella, Sliced Local Tomatoes, Fresh Basil, Drizzled with Olive Oil
- Grilled Seasonal Vegetables and Peppers, Olive Oil and Garlic
- Nigiri Sushi Variety with Wasabi and Shoyu Sauce

ENTRÉES:

- Grilled Rib Eye with Demi-Glace (Grilled On-Site for Outdoor Events)
- Garlic Succulent Shrimp Skewers with Herb and Butter Sauce
- Fresh Mahi-Mahi with Tropical Relish
- Roasted Chicken with Wild Mushrooms

SIDES:

- Stir Fried Vegetables
- Baked Red Potatoes with Sour Cream, Chives, Chilled Bay Shrimps and Bacon Bits

ONE BITE DESSERTS & BEVERAGES:

- Chef's Selection of Miniature Desserts, Cakes & Pies
- Fruit Tarts and Custard Tarts
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas

\$200 Chef on site charge for every 100 guests for first 2 hours, \$50 for every additional hour after 50 guests minimum



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

BUFFET DINNER: CLAMBAKE AT WAIKOLOA BEACH

\$140 PER PERSON

STARTERS + SALADS:

- Waimea Plantation Green Salad with Cherry Tomatoes Sliced Cucumbers, Black Olives, Julienne Carrots, Shaved Sweet Onions, Garlic Croutons & Grated Cheese; Choice of Two (2) Dressings: Ranch, Italian, Oriental, Balsamic, Champagne, Papaya Seed
- Grilled Seasonal Vegetables
- Waipio Valley Fern Shoot Salad
- Lomi Lomi Salmon (Fresh Salmon Marinated in Tomatoes and Onions)

CHILLED SEAFOOD BAR:

- Chilled Shrimp Cocktail
- Crab Claws on Ice
 - Fresh Lemons & Brandied Cocktail Sauce

FROM THE GRILL:

- Grilled Rib Eye Steaks
- Grilled Marinated Chicken with Mustard and Fresh Herbs
- Grilled Split Lobster Tails
 - Drawn Butter
- Steamed Clams with Lemongrass Broth

SIDES:

- Roasted Corn on the Cob
- Baked Potatoes with Sour Cream, Chives, Fresh Bay Shrimps & Bacon Bits, Steamed Fresh
- Vegetable Medley
- Homemade Corn Bread, Sour Dough & Sweet Butter

ONE BITE DESSERTS + BEVERAGES:

- Fresh Fruit Tarts
- Chocolate Mousse Cake
- Cheesecake with Fresh Fruits
- Macadamia Nut Cream Pie
- Haupia Sweet Potato Pie
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Tea

\$250 Chef on site charge for every 100 guests for first 2 hours, 50 for every additional hour after 50 guests minimum



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

BUFFET DINNER: LOBSTER + SUSHI UNDER THE STARS

\$154 PER PERSON

STARTERS + SALADS:

- Chilled Jumbo Tiger Prawns
 - Fresh Lemons & Brandied Cocktail Sauce
- Oysters on the Half Shell
 - Fresh Lemon Wedges & Horseradish
- Pacific Ahi Sashimi
 - Shoyu Mustard Sauce
- Variety of Nigiri Sushi, Wasabi and Shoyu Sauce
- Caesar Salad with Ginger Caesar Dressing, Parmesan Cheese and Rustic Croutons, Grilled Red Onions, Red Peppers, Zucchini and Mushrooms, Drizzled with Olive Oil, Fresh Herbs
- Island Style Potato Salad Grilled Onions and Mushrooms
- Cold Ginger-Infused Chicken
- Kona Fish Chowder, Hilo-made Soda Crackers

ENTRÉES:

- Broiled Lobster Tail with Drawn Butter & Lemon Wedges
- Grilled Filet Mignon topped with Herb Compound Butter
- Grilled Mahi Mahi with Tropical Salsa
- Steamed Littleneck Clams in Kaffir Lime Broth

SIDES:

- Choice of Jasmine Rice or Garlic Mashed Red Potatoes
- Steamed Fresh Medley of Vegetables
- Corn on the Cob
- Homemade Corn Bread and Sour Dough Rolls with Sweet Butter

ONE BITE DESSERTS + BEVERAGES:

- Selections of Deluxe Dessert Miniatures, Pies and Cakes
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee

***\$250 Chef on Site charge for every 100 guests for first 2 hours, \$50 every hour after
50 Guests Minimum***



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

BUFFET DINNER: A TROPICAL LŪ'ĀU

\$96 PER PERSON

STARTERS + SALADS:

- Lomi Lomi Salmon
- Pineapple Cole Slaw
- Fresh Pineapple Platter
- Island Green Salad with Choice of Dressings: Italian, Ranch, Papaya Seed, Oriental, Balsamic
- Spicy Shrimp & Pepper Salad with Toasted Cashews
- Potato Macaroni Salad
- Oriental Cucumber Salad with Hawaiian Seaweed
- Tahitian Style Chicken Salad
- Hawaiian Poi in individual portions
- Island Style Ahi Poke

ENTRÉES:

- Grilled Teriyaki Steaks (Grilled on Site)
- Underground *Imu* (underground oven) Cooked Kalua Pig
- Huli Huli Chicken
- Sauté Mahi Mahi with Macadamia Nut & Caper Butter Sauce
- + Add On: Shrimp Skewers | +\$12

SIDES:

- Oriental Fried Rice
- Stir Fried Vegetables
- Baked Okinawa Sweet Potato with Coconut Glaze
- Hawaiian Sweet Bread and Butter

DESSERTS + BEVERAGES:

- Coconut Cake
- Guava Chiffon Cake
- Chocolate Mousse Cake
- Bread Pudding with Warm Vanilla Sauce
- Starbucks Pikes Blend Freshly Brewed Regular and Decaffeinated Coffee
- Selections of Tazo Teas

*\$250 Chef on site charge for every 100 guests for first 2 hours; \$50 per hour thereafter
80 Guests Minimum – Imu Ceremony Included when held at Lū'āu Grounds*



BUFFET DINNER: PANIOLO BBQ

THREE ENTRÉES | \$98 PER PERSON • FOUR ENTRÉES | \$105 PER PERSON

STARTERS + SALADS:

- Waimea Baby Green Salad with Choice of Two (2) Dressings: Italian, Ranch, Papaya Seed, Oriental, Balsamic
- Creamy Potato Salad
- Hawaiian Cole Slaw
- Grilled Red Onions, Green & Red Peppers, Mushrooms and Zucchini, Olive Oil and Garlic Drizzle
- Marinated Hamakua Mushroom Salad
- Fresh Seasonal Sliced Fruit

ENTRÉES:

- Guava Glazed BBQ Ribs
- Charbroiled New York Steak
- Hoisin Style Chicken
- Fresh Mahi Mahi with Macadamia Nut Beurre Blanc Sauce

SIDES:

- Basket of Jalapeno-Cilantro Corn Bread & Assorted Rolls & Butter
- Corn on the Cob
- Roasted Asparagus
- Molasses Baked Beans
- Red Skin Potatoes with Sour Cream, Butter, Bacon & Chives

DESSERTS + BEVERAGES:

- Bread Pudding with Vanilla Bourbon Sauce
- Dessert Miniatures of Key Lime Pie, Haupia Cake, Chocolate Mousse Cake
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas

*\$250 Chef on site charge for every 100 guests for first 2 hours; \$50 per hour thereafter
50 Guests Minimum*



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

PLATED DINNER: APPETIZERS

PLATED DINNER - APPETIZER SELECTIONS

BUFFALO MOZZARELLA | \$13

WOW Farm™ Tomatoes, Basil, Cracked Peppercorn & Waimea Field Greens, Balsamic Dressing

SMOKED SALMON ROSE | \$15

Dill Honey Dressing & Garlic Crostini

GRILLED SHRIMP | \$19

Fresh mango salsa

CHILLED PAPAYA + MELON | \$16

Smoked Prosciutto di Parma

COCONUT + AHI TUNA CEVICHE | \$14

JUMBO SHRIMP COCKTAIL | \$16

SEARED DIVER SCALLOPS | \$15

CHEF JAYSON'S AWARD WINNING POKE | \$18

CRISP TOFU SALAD | \$14



PLATED DINNER: SOUPS + SALADS

PLATED DINNER – SOUP + SALAD SELECTIONS

DINNER SOUPS:

LEMON GRASS SHRIMP BISQUE | \$13

PACIFIC SEAFOOD CHOWDER | \$12

MINISTRONI RUSTICO | \$10

CREAM OF WILD MUSHROOM | \$13

RUSTIC TOMATO BISQUE | \$11

Garlic Herb Crostini

\$15 SWEET CORN & COCONUT CURRY | \$15

Lump Crab Meat, Lemon Infused Oil

DINNER SALADS:

ISLAND GREEN SALAD WAIMEA GREENS | \$10

Sliced Tomato & Cucumber Choice of Dressing

MEDITERRANEAN SALAD MIXED GREENS | \$14

Feta Cheese, Artichoke Hearts & Kalamata Olives with Lemon Oregano Vinaigrette

CAESAR SALAD | \$12

Crisp Romaine with Parmesan, Fresh Garlic Croutons and Creamy Caesar Dressing

ASIAN PEAR + BABY SPINACH | \$13

Pecans, Blue Cheese, Spiced Pear Vinaigrette

LOCAL TOMATO + HAWAI'I ISLAND GOAT CHEESE | \$12

Balsamic Reduction, EVOO



PLATED DINNER: ENTRÉES

PLATED DINNER – ENTRÉE SELECTIONS

FISH:

BAKED MAHI MAHI | \$70

Shrimp Mousseline with Saffron Beurre Blanc

CHINESE STYLE MAHI MAHI | \$66

Ginger, Scallions, Cilantro Soy Sauce, Sesame Oil

HERB CRUSTED SALMON | \$65

Cannellini Bean Ragout, Roasted Peppers Salsa

CHICKEN:

MACADAMIA NUT CRUSTED CHICKEN BREAST | \$61

Lemon Grass Butter Sauce

CAJUN SEARED CHICKEN DU MONDE FILLED | \$64

Smoked Sausage, Jumbo Shrimp, Roasted Peppers & Tomato Coulis

BREAST OF CHICKEN WITH BRIE | \$61

Prosciutto & Mango Compote

FREE RANGE:

GRILLED FILET MIGNON | \$74

ROASTED DOUBLE LAMB CHOPS | \$70

Creole Mustard Crust Rosemary Jus and Apple Mint Sauce

ROAST PRIME RIB OF BEEF | \$62

10 oz Slow Roasted Prime Rib of Beef served with Au Jus & Creamed Horseradish Sauce

GRILLED 10 OZ NEW YORK STRIP STEAK | \$73

Shiitake Mushrooms Ragout & Cognac Demi-Glace



PLATED DINNER: ENTRÉES

PLATED DINNER – COMBINATION ENTRÉES

COMBINATIONS:

- PETITE FILET MIGNON**
Cognac Demi-Glace & Caramelized Onion Compote
+
HERB-CRUSTED MAHI MAHI | \$85
Lemon Grass Butter Sauce
- HERB-SEASONED FILET MIGNON**
Roasted Garlic Demi-Glace
+
JUMBO PRAWNS | \$85
Stuffed With Lump Crab Meat & Roasted Pepper Relish
- BLACKENED CHICKEN BREAST**
Creole Sauce
+
SEARED SALMON FILE | \$68
Cilantro Cucumber Relish

TRIPLE COMBINATION:

- PETITE FILET MIGNON**
Bed of Spinach, Port Wine Sauce
+
MACADAMIA NUT CRUSTED FRESH ISLAND FISH
Ginger Lime Butter Sauce
+
JUMBO PRAWNS | \$92
Stuffed With Lump Crab Meat, Roasted Pepper Relish

PROVIDED WITH ENTRÉES:

- Potato du Jour
- Roasted Vegetables
- Baked Dinner Rolls & Butter
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Tea



meetings  imagined

PLATED DINNER: VEGETARIAN ENTRÉES

PLATED DINNER – VEGETARIAN ENTRÉES

ENTRÉES:

VEGETABLE MOUSSAKA | \$68

Baked Eggplant, Zucchini, Red Peppers, Parmesan Cheese & Pesto Sauce

MEDITERRANEAN VEGETABLES IN PUFF PASTRY | \$68

Roasted Peppers, Mushrooms & Couscous wrapped in Puff Pastry, served with Roasted Tomato Coulis

PROVIDED WITH ENTRÉES:

- Potato du Jour
- Vegetable of the Evening
- Freshly Baked Dinner Rolls & Butter
- Starbucks Pikes Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Tea



PLATED DINNER: DESSERTS

PLATED DINNER – DESSERT SELECTIONS

CRÈME BRULE | \$14

Fresh Mango & Papaya

COCONUT LAYER CAKE | \$14

Layered Sponge Cake filled with Rich Cream & Coated with Coconut Flakes, served with Guava Sauce

HAMĀKUA KEY LIME PIE | \$14

Light Tart Shell, Buttery Lime Filling with Hints of Vanilla, Topped with Candied Citrus Slices & Raspberry Sauce

KILAUUA MACADAMIA NUT CREAM PIE | \$14

Flakey Pie Shell Filled with Macadamia Nuts & Pastry Cream, Light Whipped Cream

CHOCOLATE DOME | \$14

Chocolate Layer Cake Filled with Chocolate Mousse, Chocolate Ganache

TIRAMISU | \$14

Chocolate Sponge Cake Soaked with Cappuccino & Kahlua, Mascarpone Cheese & Dusted with Chocolate Cocoa

POACHED ASIAN PEAR | \$14

Zinfandel Sauce

MANGO CHEESECAKE | \$14

Coconut Tuile Biscuit & Raspberry Coulis

TRIPLE CHOCOLATE GANACHE TORTE | \$14

KAHLUA CHEESE CAKE | \$14

CHOCOLATE HAZELNUT PRALINE CAKE | \$14

Dark Chocolate Mousse, Hazelnut Praline and Orange Scented Chocolate Genoese Cake

TRIO OF ISLAND DESSERTS | \$15

Passion Fruit Cheesecake, Double Chocolate Mousse Cake, Macadamia Nut Cream Pie

LILIKO'I CHEESECAKE | \$15

KONA VANILLA BEAN CHEESECAKE | \$15

Caramel Cream Cheese Icing



RECEPTION: PACKAGES

COCKTAILS + HORS D'OEUVRES

PACKAGE ONE | 60 per Person

One Hour Package Reception with Well Brand Cocktails & one piece per person of the following Hors D'Oeuvres:

- Assorted Imported Cheese with Crackers & French Bread
- Vegetable Crudités with Spinach Dip
- Toasted Focaccia with Hummus Dip
- Crispy Won Ton with Shoyu Wasabi Sauce
- Buffalo Wings with Buttermilk Dressing
- Kalua Pig Quesadillas with Pineapple Salsa
- One Hour Banquet Package Bar

PACKAGE TWO | 65 per Person

One Hour Package Reception with Well Brand Cocktails and one piece per person following Hors D'Oeuvres:

- Imported Cheese and Crackers and French Bread & Crackers
- Tropical Fruit Kebobs, Honey Yogurt Dip
- Curried Flatbread with Warm Spinach & Artichoke Dip
- Home Made Pot Stickers, Sweet Chili Sauce
- Chicken Yakitori with Sweet Sake glaze
- Guava Glazed Barbecue Pork Ribs



RECEPTION: Á LA CARTE COCKTAIL RECEPTION

RECEPTION Á LA CARTE COLD HORS D'OEUVRES

SMOKED SALMON ROSETTE | \$550 per 100 Pieces

Sun-Dried Tomato Aioli

VEGETABLE SUMMER ROLLS | \$550 per 100 Pieces

Thai Chili Sauce

WAIMEA BABY ASPARAGUS | \$550 per 100 Pieces

Wrapped with Tenderloin of Beef Brie Cheese on French bread

AHI TARTAR | \$550 per 100 Pieces

Crusty French Baguette Slices

CHILLED JUMBO SHRIMP | \$550 per 100 Pieces

Brandied Cocktail Sauce

PACIFIC OYSTERS | \$650 per 100 Pieces

Half Shell with Mignon Sauce

LOBSTER MEDALLIONS | \$800 per 100 Pieces

Tobiko Caviar

SNOW CRAB CLAWS ON ICE | \$650 per 100 Pieces

Brandied Cocktail Sauce

HAWAIIAN AHI SASHIMI | Market Price

Shredded Daikon, Pickled Ginger, Soy Sauce & Wasabi



RECEPTION: À LA CARTE COCKTAIL RECEPTION

RECEPTION À LA CARTE SUGGESTIONS

TRAY PASS SUGGESTIONS:

MINI-VEGETABLE MUSHROOM QUICHE | \$450

PORK & SHRIMP SHUMAI | \$450

Shoyu Mustard Sauce

FRIED COCONUT SHRIMP | \$550

Sweet Chili Sauce

POT STICKERS | \$500

Orange Plum Sauce

IN CHAFING DISHES:

CHICKEN YAKITORI SKEWERS | \$400

CRISPY WON TONS | \$400

Shoyu Mustard Sauce

MEDITERRANEAN BEEF BROCHETTE | \$500

Garlic, Paprika & Cilantro

DEEP FRIED VEGETABLE SPRING ROLLS | \$500

Creole Mustard Sauce

BUFFALO CHICKEN WINGS | \$500

PACIFIC CRAB CAKES | \$600

Sauce American (Red Bell Pepper Sauce)

MONGOLIAN LAMB CHOPS | \$750

Schezuan Sauce

BAKED BRIE EN CROUTE | \$225 per Whole Brie, Serves 20-25

Fresh Apples

SEARED SCALLOP | \$750

Chili Aioli



RECEPTION: CARVING STATIONS

PRICES ARE PER PERSON • ADD TO ENHANCE YOUR COCKTAIL RECEPTION

HONEY BOURBON GLAZED BAKED BONE IN HAM | \$10

Grilled Pineapple & Raisin Sauce Served with Mini Parker House Rolls

KEAWE SMOKED BLACKENED TENDERLOIN OF BEEF SERVED | \$15, Minimum 20 Guests

Béarnaise Sauce, Fruit Relish

ROASTED WHOLE TURKEY | \$10, Minimum 25 Guests

Cranberry & Grain Mustard

RUBBED MINT & LEMON RACK OF LAMB | \$ 15, Minimum 25 Guests

Cumin Scented Yogurt

WHOLE ROASTED SUCKLING PIG | \$900 for Whole Pig, Serves 75 Guests

Guava BBQ Sauce & Steamed Bao Bun

*One Action Chef recommended per 50 Guests
Chef on Site Fee: \$250 each*



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

RECEPTION: ACTION STATIONS

PRICES ARE PER PERSON • ADD TO ENHANCE YOUR COCKTAIL RECEPTION

ICED SEAFOOD STATION | \$30, Based on 6 Pieces Total per Person

Includes Jumbo Shrimp, Oysters on Half Shell, Snow Crab Claws & Chef Jayson's Award Winning Ahi Poke & Tako Poke

SLIDER STATION | \$17

BBQ Kalua Style Pork Sliders on Taro and Sweet Rolls with Asian Slaw

PASTA STATION | \$21

Pasta Selections with 3 Sauces including Alfredo, Creamy Pesto & Mushroom Basil Marinara Sauce & choice of Grilled Chicken, Rock Shrimp, Roasted Mushrooms, Artichoke Hearts, Grilled Vegetables & Sun Dried Tomatoes

STEAMED DIM SUM STATION | \$24, Based on 6 Pieces Total per Person

Variety of Steamed Manapua, Pot Stickers, Shrimp Shumai

WHEEL OF BAKED BRIE | \$275 per Wheel

Crusted with Macadamia Nuts & Brown Sugar Sprinkle

*One Action Chef recommended per 50 Guests
Chef on Site Fee: \$250 each*



meetings  imagined

WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

RECEPTION: ACTION STATIONS

PRICES ARE PER PERSON • ADD TO ENHANCE YOUR COCKTAIL RECEPTION

STIR FRY STATION | \$22

Chicken, Beef, Shrimps, Local Fish, Scallops, Enoki Mushrooms, Bok Choi & Mustard Greens with Black Bean or Spicy Thai Sauce, Steamed Rice or Canton Noodles in Chinese Bowls or Chinese Take Out Box

CAESAR OR TRADITIONAL SALAD BAR | \$8

Special Caesar Dressing and Grated Parmesan Cheese, Add Grilled Shrimp +\$6 per person

TEMPURA STATION | \$15

Shrimp & Vegetables prepared Tempura style by Chef on Site, Tempura Dipping Sauce

CHINESE STYLE CRISPY ROAST PORK CARVING STATION | \$10

Served in Bao Bun with Plum Sauce

*One Action Chef recommended per 50 Guests
Chef on Site Fee: \$250 each*



RECEPTION: ACTION STATIONS

PLATTERS PRICED PER PERSON

VEGETABLE CRUDITÉ | \$15

Kula Onion Dip

TROPICAL SLICED FRUIT | \$13

Honey Greek Yogurt

INTERNATIONAL & DOMESTIC CHEESE | \$15

ANTIPASTO | \$18

SASHIMI | Market

Pickled Ginger, Wasabi & Soy Sauce

NIGIRI SUSHI | \$38

Ahi, Salmon, Shrimp, Unagi, Pickled Ginger, Wasabi & Soy Sauce

MAKI SUSHI | \$22

Pickled Ginger, Wasabi & Soy Sauce



RECEPTION BEVERAGES: SPARKLING WINES + CHAMPAGNE

SPARKLING WINE + CHAMPAGNE:

LA MARCA, EXTRA DRY, PROSECCO | \$38

Veneto, Italy, NV

SERGURA VIUDAS, BRUT | \$38

Cava "Aria", Catalonia, Spain NV

MUMM NAPA | \$55

Brut, Prestige Chefs de Caves, Napa

MOET 7 CHANDON | \$150

Brut, Imperial, Champagne, France NV



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

RECEPTION BEVERAGES: WHITE + BLUSH WINES

FULL INTENSITY WHITE WINES

MAGNOLIA GROVE BY CHATEAU ST. JEAN | \$38
Chardonnay, North Coast, California, US

MEOMI | \$50
Chardonnay, Monterey, Sonoma, Santa Barbara, California, USA

KENWOOD VINEYARDS | \$60
Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California, USA

SONOMA CUTRER | \$60
Chardonnay, "Russian River Ranches", Sonoma Coast, California

J. LOHR ESTATES CHARDONNAY | \$44
11 Riverstone, Arroyo Seco, Monterey California USA

CHALK HILL CHARDONNAY | \$45
Sonoma, California

CHATEAU ST. JEAN | \$40
Chardonnay, North Coast, California 2012

SWEET + OFF-DRY WHITE/BLUSH WINES

MAGNOLIA GROVE BY CHATEAU ST. JEAN | \$38
Rose, California, USA

SEA PEARL SAUVIGNON BLANC | \$ 38
Marlborough, New Zealand

CHATEAU STE. MICHELLE | \$35
Riesling, Columbia Valley, Washington

LIGHT INTENSITY WHITE WINES

MAGNOLIA GROVE BY CHATEAU ST. JEAN \$38
Pinot Grigio California, USA

BRANCOTT | \$35
Sauvignon Blanc, Marlborough, New Zealand

PROVENANCE VINEYARDS | \$39
Sauvignon Blanc, Rutherford, California



RECEPTION BEVERAGES: RED WINES

REDS:

ERATH | \$57

Pinot Noir, Oregon

MAGNOLIA GROVE BY CHATEAU ST. JEAN | \$38

Merlot, California, US

MOHUA WINES | \$40

Pinot Noir, Central Otago, New Zealand

CHALK HILL | \$55

Pinot Noir, Sonoma Coast, Sonoma Country, California, USA

LINE 39 | \$40

Pinot Noir, California. USA

J. LOHR ESTATES | \$44

Merlot, "Los Osos", Paso Robles, California, USA

ALAMOS | \$40

Malbec, Mendoza

CANOE RIDGE VINEYARD \$48

Merlot, "The Expedition", Horse Heaven Hills, Washington, USA

FULLER INTENSITY REDS:

MAGNOLIA GROVE BY CHATEAU ST. JEAN | \$38

Cabernet Sauvignon, California, USA

AQUINAS | \$45

Cabernet Sauvignon, North Coast, California, USA

FERRARI-CARANO | \$75

Cabernet Sauvignon, Alexander Valley, California

AVALON | \$38

Cabernet Sauvignon, California Malbec, Mendoza, Argentina

RAYMOND VINEYARDS | \$86

Merlot, "Reserve Selection", Napa Valley, California, USA



WAIKOLOA BEACH MARRIOTT RESORT & SPA

69-275 Waikoloa Beach Drive | Waikoloa, HI 96738 | T. 808.886.6789

meetings  imagined

RECEPTION BEVERAGES: WELL BRANDS

WELL LIQUORS:

- Smirnoff Vodka
- Cruzan Aged Light Rum
- Beefeater Gin
- Dewar's White Label Scotch
- Jim Beam White Label Bourbon Whiskey
- Canadian Club Canadian Whiskey
- Jose Quervo Especial Gold Tequila
Courvoisier VS

WINE SELECTIONS:

- Magnolia Grove by Chateau St. Jean Chardonnay, California, USA
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA
- La Marca, Extra Dry, Prosecco, Veneto, Italy, NV

BEER SELECTIONS:

- Budweiser | Bud Light
- Blue Moon Belgian White
- Kona Brewing Co. Longboard Lager
- Heineken

PRICING:

- Mixed Cocktails | \$9
- On The Rocks & Martinis | \$10
- Mai Tais & Mixed Tropicals | \$11
- Wine By the Glass | \$9
- Domestic Beer | \$6
- Local Brew Beer | \$7
- Imported Beer | \$ 7
- Bottled Water | \$3
- Soft Drink | \$4

BY THE HOUR COCKTAIL BAR:

One Hour | \$26 • Two Hours | \$38 • Each Additional Hour | \$15

BY THE HOUR BEER, WINE BAR:

One Hour | \$21 • Two Hours | \$30 • Each Additional Hour | \$10

HOSTED BAR:

- Subject to 20% service charge & tax
- Bar Fee is \$195 for the evening
- Bartender additional labor charge of \$250 plus tax will be charged for any bar serving less than 25 guests

NO-HOST CASH BARS:

- Drink prices will be higher as tax & service charge are included in the sales price of the drink
- Cashiers are required for all Cash Bars
- Cahier fee is \$90 per hour with a four (4) hour maximum



RECEPTION BEVERAGES: CALL BRANDS

CALL LIQUORS:

- Absolut Vodka
- Bacardi Superior Light Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Dewar's White Label
- Makers Mark Bourbon Whiskey
- Jack Daniels Tennessee Whiskey
- Canadian Club Canadian Whiskey
- 1800 Silver Tequila
- Courvoisier VS Brandy

WINE SELECTIONS:

- Chateau St Jean, Chardonnay, North Coast, California
- Columbia Crest, Cabernet Sauvignon, "H3" Horse Heaven Hills, Washington, USA
- Mumm Napa Brut, "Prestige Chef de Caves", Napa Valley Sparkling

BEER SELECTIONS:

- Budweiser | Bud Light
- Blue Moon Belgian White
- Longboard Lager
- Heineken

PRICING:

- Mixed Cocktails | \$10
- On The Rocks & Martinis | \$11
- Mai Tais & Mixed Tropicals | \$12
- Wine By the Glass | \$10
- Domestic Beer | \$6
- Local Brew Beer | \$7
- Imported Beer | \$ 7
- Bottled Water | \$3
- Soft Drink | \$4

BY THE HOUR COCKTAIL BAR:

One Hour | \$28 • Two Hours | \$40 • Each Additional Hour | \$15

BY THE HOUR BEER, WINE BAR:

One Hour | \$22 • Two Hours | \$31 • Each Additional Hour | \$11

HOSTED BAR:

- Subject to 20% service charge & tax
- Bar Fee is \$195 for the evening
- Bartender additional labor charge of \$250 plus tax will be charged for any bar serving less than 25 guests

NO-HOST CASH BARS:

- Drink prices will be higher as tax & service charge are included in the sales price of the drink
- Cashiers are required for all Cash Bars
- Cahier fee is \$90 per hour with a four (4) hour maximum



RECEPTION BEVERAGES: PREMIUM BRANDS

PREMIUM BRANDS:

- Grey Goose Vodka
- Bacardi Superior Light Rum
- Mt. Gay Eclipse Gold Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Knob Creek Bourbon Whiskey
- Jack Daniels Tennessee Whiskey
- Crown Royal Canadian Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP Brandy

WINE SELECTION:

- Chateau St Jean, Chardonnay, North Coast, California
- Columbia Crest, Cabernet Sauvignon, "H3" Horse Heaven Hills, Washington, USA
- Mumm Napa Brut, "Prestige Chef de Caves", Napa Valley Sparkling

BEER SELECTION:

- Budweiser
- Bud Light
- Blue Moon Belgian White
- Longboard Lager
- Heineken

PRICING:

Mixed Cocktails | \$11

Mai Tai and Tropicals | \$13

On the Rocks & Martinis | \$11

Wine | \$11

Domestic Beer | \$6

Local and Imported Beer | \$7

Soft Drink | \$4

Bottled Water | \$3

BY THE HOUR COCKTAIL BAR:

One Hour | \$31 • Two Hours | \$43 • Each Additional Hour | \$17

BY THE HOUR BEER, WINE BAR:

One Hour | \$23 • Two Hours | \$32 • Each Additional Hour | \$11

HOSTED BAR:

- Subject to 20% service charge & tax
- Bar Fee is \$195 for the evening
- Bartender additional labor charge of \$250 plus tax will be charged for any bar serving less than 25 guests

NO-HOST CASH BARS:

- Drink prices will be higher as tax & service charge are included in the sales price of the drink
- Cashiers are required for all Cash Bars
- Cahier fee is \$90 per hour with a four (4) hour maximum



ENERGIZE OPTIONS

PERFORMANCE FOODS

FIT FOR YOU REFRESHMENT BREAK | \$21

- Fresh Vegetable Crudités
- Fresh Fruit Skewers
- Baked Tortilla Chips, Red Pepper Dip
- Brie Cheese & Granola Chunks
- Seasoned Nuts
- Starbucks Pike's Blend Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas

HEALTHY SCRAMBLE BREAKFAST | \$35 (Carb Conscious, Low Fat, Low Cholesterol)

- Scrambled Egg Whites served with Grilled Vegetables & Roasted Potatoes
- Whole Wheat Breakfast Breads
- Fresh Orange Juice
- Starbucks Pike's Blend of Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas

Minimum 30 guests, labor fees may apply when less than 30

HEALTHY LUNCH ON THE GO LUNCH | \$40

- Baby Spinach Salad with Spiced Hawaiian Nuts & Balsamic Vinaigrette
- Wasabi & Herb-Crusted Ahi Rainbow Micro Greens, Heirloom Tomatoes, Haricot Verts, Mango & Lemon Vinaigrette
- Whole Wheat Rolls
- Guava Sorbet Starbucks
- Starbucks Pike's Blend of Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Teas

Minimum 30 guests; for 20-29 guests: add \$400 labor fee

LITE DINNER | \$52

- Fresh Island Field Greens Salad with Fresh Vegetables & Citrus Balsamic Vinegar
- Steamed Island Catch of the Day with Soy, Sesame and Ginger Sauce
 - Served with Jasmine Rice & Fresh Steamed Vegetables
- Whole Wheat Rolls
- Fresh Fruit Plate
- Starbucks Pike's Blend of Freshly Brewed Regular & Decaffeinated Coffee
- Selections of Tazo Tea.

Minimum 30 guests, labor fees may apply when less than 30



TECHNOLOGY

AUDIO COMPONENTS

For all audio visual needs, as well as wireless internet service in your meeting rooms, contact PSAV (Presentation Services Audio Visual) the Waikoloa Beach Marriott's in-house audio visual service provider.

Marriott PSAV Technology Director is Dave Harper. Contact Dave by emailing him at dharper@psav.com or by phone at 808-886-8110.

Website:

<http://partner.psav.com/WaikoloaBeachMarriottResortandSpa>



GENERAL INFORMATION

BANQUET SERVICE CHARGE: Banquet Food and Beverage prices are subject to a 20% Service Charge. Hawaii State Tax currently 4.166% will be applied to all charges. A portion of the 20% Service Charge is allocated to pay for various costs and expenses other than wages and tips for employees. A minimum of 17% is allocated to wages and tips for our employees.

FUNCTION ROOMS & AREAS: Meeting and Function Space has been assigned according to your estimated attendance. Meeting room assignments will change from time to time with fluctuation of attendance and set up specifications. We will assign the best possible accommodations to complement your overall meeting and set up requirements. Meeting room charges may apply.

OUTDOOR EVENTS: When an outdoor event is scheduled and a weather call must be made, the hotel will make the call no later than 2:00PM. We will include you in the decision. County ordinance allows outdoor events to last until 10:00PM. Use of the Coconut Grove area is provided with the permission of our Resort Authority, Waikoloa Land. As proprietor of this particular land parcel, they control the area and the hotel enforces the rules and regulations that apply. Your convention services coordinator will provide the criteria when the Coconut Grove is engaged. The following fees apply to outdoor functions (except wedding ceremonies): Lū'au Grounds - \$1,500; Volcano Grounds - \$1,500; Nalu Lawn - \$1,500.

THE COCONUT GROVE AT ANAHO'OMALU BAY: To use this beautiful beach location just south of the Waikoloa Beach Marriott, here are the miscellaneous items required to support a special evening event. •A minimum site fee of \$5000.00 is charged for up to 500 attendees. \$5.00 per person will be charged for groups larger than 500. The fee includes setup of tables and chairs, buffets and bars, use of hotel standard linen, and the necessary setup staff, bartenders and wait staff to service the event. This fee also includes 2 restroom attendants for four (4) hours to refresh the public restroom facility at the beach. •Party planners are required to arrange for area lighting and a generator to support the lighting and all power as well. The hotel will arrange for these services using contracted outside providers. Prices vary for services, and will range from approximately \$3500 to \$8000 or more, depending on final lighting and power requirements of the customer. Hiring of hotel security is also required. One officer for up to 125 guests, and one additional officer for every 125 thereafter. Cost of security is \$45.00 per hour, 4 hour minimum.. Only hosted bars are allowed. No-host "cash" bars are not permitted at all. • Curfew is 10pm.

AUDIO VISUAL ARRANGEMENTS: All audio visual, sound and lighting requirements will be provided by our in- house independent Audio-visual Company Presentation Services Audio Visual –PSAV. In addition, any electrical and power requirements that might exceed normal levels must be made know in advance. There may be subsequent charges to provide this service.

ENTERTAINMENT & DECORATIONS: The hotel is delighted to provide entertainment and decoration options for your special events. In the event you provide your own entertainment, the hotel will monitor volume and participate in those phases that will ensure the hotel's compliance with county ordinances and good- neighbor policies. Concert-type sound systems and grand scale entertainment venues cannot be set up near hotel guest rooms, or other public hotel facilities. Plans for these types of events must be presented in advance, in the interest of the entire hotel and of our resort residents and neighbors.

ENTERTAINMENT AND DECORATIONS CONTINUED: Decorations are allowed at all events. The hotel asks that items not be attached to walls and other hotel property in a way that may result in damage to the property, through the use of items such as, but not limited to nails, staples, pins, tacks and tapes of all kinds. All subcontractors should be so informed.

SIGNAGE: We ask that signage be confined to the convention sites, and that no signs, flags and banners of any type appear in the general lobby and outdoor public areas.



GENERAL INFORMATION

...CONTINUED

FOOD & BEVERAGE ARRANGEMENTS: All food and beverages served at events on property are to be prepared and served by the Waikoloa Beach Marriott. No outside food may be brought into the function and public areas for guest consumption. In addition, leftover food prepared and served at group events, may not be taken off hotel property in compliance with health regulations of this County. Because of our island location, we ask that you kindly provide us with a confirmed menu choice within 30 days prior to arrival. •Attendance guarantees are required for your food and beverage events 48 hours prior to the function. The guarantee or actual number served, whichever is greater, will be charged. If no guarantee is provided, the estimated set attendance count will be prepared and charged. •Alcoholic beverage dispensing, sales and service is regulated by County and State liquor laws, and by terms of the hotel liquor license. •No alcoholic beverages, (liquor, beer, and wine), are allowed to be brought into the hotel from an outside source. •All alcohol purchased from the hotel must be consumed within the designated areas of the hotel and may not be taken off the licensed premises. •20% gratuity and 4.16% State tax will be added to all food and beverage charges. •A labor charge may apply to food and beverage functions where attendance is less than 25 guests.

MEAL SUBSTITUTIONS: It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided seventy-two (72) hours prior to the scheduled function date. Requests received with the 72 hour time period will be accommodated at an additional charge over and above the guaranteed number of meals.

ALLERGY CLAUSE: In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food.

BUFFET MEALS: Banquet buffets offer limited quantities of food. Food preparation is based on one serving per person.

SECURITY: The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior to, during, or following a banquet function. Arrangements must be made in advance for security of exhibits, merchandise, valuables or articles setup for display. Keys will be provided for securing office, storage or hospitality space. There will be a \$75.00 charge for each key that is not returned. Please provide your request for the number of keys needed no less than 10 days prior to usage date.

EVENT PARKING: The Event Parking fee is currently at \$5 per vehicle for “self-parking” in our parking area. Valet parking will be at the individual guest’s expense. Group may pay for Event Parking with their master account or have the guest pay individually.

SHIPPING AND RECEIVING: The shipment and quantity of convention, meeting and event materials and boxes must be coordinated directly with your Event Manager prior to shipping. All boxes should be addressed to the following to ensure proper record and storage of shipment:

Waikoloa Beach Marriott Resort & Spa
69-275 Waikoloa Beach Drive Waikoloa, HI 96738-5711
Hold for: Group/Event Name/ Guest Name/Arrival Date

Please note that there is a minimum charge of \$3.00 plus 4.166% tax from point to point for delivery and storage of convention, meeting and event boxes. Shipments of onsite materials will not be received more than five (5) days prior to the event, unless special storage arrangements have been confirmed with your event manager. Post-convention shipping will be handled directly by the guest or through the services of the on-site Business Center, located on property and subject to a handling fee.

