



Meetings and Events at Kahili Golf Course

Nahele Banquet Room

In this unique setting amidst Mauna Kahalawai, the Nahele Banquet Room provides privacy and elegance for any event. It is beautifully adorned with warmly lit chandeliers and elegant Hawaiian art work that is reminiscent of the pa'ina from long ago. The capacity of the ballroom host up to 180 and can easily accommodate a dance floor to create the perfect occasion. \$750 deposit required to reserve.



Capacity: 180

Weekday Day Event Monday-Thursday: Minimum of \$800 in Food or Room Charges

Weekend Day Event Friday-Sunday: Minimum of \$1,200 in Food or Room Charges

Evening Event – anything after 5pm: Minimum of \$2,000 in Food or Room Charges

Now offering Outdoor Receptions at Nahele Terrace. The outdoor terrace area of the Nahele Banquet Room is a beautiful location to do an outdoor event. A tent and/or hanging lights can give your outdoor ceremony the ambiance you are looking for. The privacy and views are like no other. This location can also be an extension to the use of Nahele Banquet Room. \$750 deposit required to reserve.

Capacity: 100

Set-up Fee for Outdoor Reception: \$800

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Weddings at Kahili Golf Course



Capacity: 100

Includes up to 40 White Padded Chairs and Water Station

In Conjunction with Reception \$500

Ceremony Only \$750

Our traditional wedding gazebo is nestled at the top of the Kahili Golf Course. Its views are amazing with Haleakala and the south shore as its backdrop. Nearby, there is a romantic bridge that overpasses a running stream of water that rushes down into a grand waterfall, just below. Photo opportunities are endless and the memories are forever. \$750 deposit required to reserve.

Now offering Outdoor Receptions at Kahili Gazebo. The Gazebo area is a beautiful location with a running pond and fantastic views. Electrical outlets are provided for lighting and entertainment. It includes dining tables and white padded chairs for seating up to 100 guests. \$750 deposit required to reserve.

Capacity: 100 Set-up Fee for Outdoor Reception: \$800

Day Event: Minimum of \$1,200 in Food or Room Charges

Evening Event: Minimum of \$2,000 in Food or Room Charges

On-site Event Coordinating Services

We have professional coordinators on staff that can assist with making sure that your event runs smoothly. You are not required to use our In-House Event Coordinator for your event. Please inquire about our coordinating packages at events@kamehamehagolf.com.

Ceremony Only \$500

Reception Only \$750

Ceremony & Reception \$1200

Photo Shoot Only

Our perfectly manicured grounds and amazing view makes this location desirable for photos. A non-event photo fee is \$250 with a one hour maximum. Appointment must be made so that the photo shoot does not conflict with scheduled events.

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Breakfast Menus

Available from 8am to 12 Noon

Continental Breakfast Buffet \$20.95

- ❖ Pineapple, Guava and Orange Juices
- ❖ Sliced Seasonal Fruit
- ❖ Variety of Danishes
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

Haleakala Sunrise Breakfast Buffet \$29.95

- ❖ Pineapple, Guava and Orange Juices
- ❖ Sliced Seasonal Fruit
- ❖ Farm Fresh Scrambled Eggs
- ❖ Island Portuguese Sweet Bread French Toast with Macadamia Nuts and Maple Syrup
- ❖ Apple-wood Smoked Bacon
- ❖ Pineapple Sausage Links
- ❖ Baby Russet Breakfast Potatoes
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

Plated Breakfast Entrées

Plated Breakfast Entrées Include:

- ❖ Pineapple, Guava and Orange Juice
- ❖ Sliced Seasonal Fruit
- ❖ Hawaiian Island Kona Coffee and Flavored Hot Teas

- ❖ Eggs Benedict with Creamy Hollandaise , Canadian Bacon, and Crispy Hash Brown Potatoes \$26.00

- ❖ Scrambled Eggs & Island-style Fried Rice with a Choice of Portuguese Sausage, Canadian Bacon or Ham \$26.00

- ❖ Homemade Corned Beef Hash with Poached Eggs and Roasted Red Potatoes \$26.00

Meeting Snacks

Available All Day – Splitting up the serving times may result in additional fee.

Olakino Snack 16.95

- ❖ Sliced Seasonal Fruit
- ❖ Vegetable Crudité with Maui Onion Dip
- ❖ Tortilla Chips and Salsa
- ❖ Hawaiian Island Coffee
- ❖ Iced Tea

Ono Snack \$16.95

- ❖ Sliced Seasonal Fruit
- ❖ Bag of Chips
- ❖ Assorted Cookies
- ❖ Hawaiian Island Coffee
- ❖ Sodas

3

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Lunch Buffets

Available 10am to 2pm

Bogey Deli Lunch Buffet

\$29.95

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings *GF*
- ❖ Curried Sugar Snap Peas and Toasted Cashew
- ❖ Russet Potato Salad *GF*

Sandwiches

- ❖ Deli Sliced Turkey, Roast Beef*, Ham and Tuna Salad
- ❖ Assorted Sliced Cheeses
- ❖ Assorted Fresh Baked Breads and Rolls
- ❖ Sandwich Condiments

Dessert

- ❖ Homemade Fudge Brownies *GF*
- ❖ Assorted Fresh Baked Cookies
- ❖ Iced Tea

Even Par Lunch Buffet

\$35.95

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings *GF*
- ❖ Island-Style Potato Salad *GF*
- ❖ Asian Tofu and Mung Bean Sprout

Entrées

Choice of Three Entrées:

- ❖ Broiled Tuscan Seasoned Chicken *GF*
- ❖ Roasted Pork Loin with Sweetened Apple Cider Reduction
- ❖ Sautéed Mahi-mahi with White Wine, Garlic and Capers *GF*
- ❖ Penne Pasta with Kula Vegetables and Tomato Basil Pomodoro
- ❖ Traditional Pot Roast and Homemade Gravy

Includes:

- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

- ❖ Decadent Chocolate Cake
- ❖ Iced Tea

GF= Gluten Free

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Birdie Lunch Buffet

\$35.95

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings *GF*
- ❖ Island-Style Potato-Macaroni Salad
- ❖ Medley of Marinated Artichoke and Fresh Vegetables

Entrées

- ❖ Chef Eddie's Original Grilled Beef Sirloin Poke* *GF*
- ❖ Teriyaki Chicken *GF*
- ❖ Fresh Island Catch with Pineapple Salsa *GF*
- ❖ Steamed White Rice *GF*
- ❖ Fresh Baked Rolls

Desserts

- ❖ Decadent Chocolate Cake
- ❖ Iced Tea

Sand Bunker Lunch Buffet

\$35.95

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings *GF*
- ❖ Curried Sugar Snap Peas and Toasted Cashews
- ❖ Asian Somen Noodles

Entrées

- ❖ Wok-Seared Beef, Broccoli and Maui Onions
- ❖ Sautéed Mahi-mahi Beurre Blanc with Lemon and Capers *GF*
- ❖ Slowed Roasted Pork Loin and Homemade Pan Gravy *GF*
- ❖ Steamed White Rice *GF*
- ❖ Fresh Baked Rolls

Desserts

- ❖ Homemade Fudge Brownies *GF*
- ❖ Assorted Fresh Baked Cookies
- ❖ Iced Tea

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Gluten Free Lunch Buffet

\$43.00

Salads

❖ Upcountry baby Greens with Ranch Dressing, Thousand Island and Balsamic Vinaigrette
(Choose 2 items)

- ❖ Russet Potato Salad
- ❖ Tomato Onion Salad with Herb Vinaigrette
- ❖ Pineapple Cole Slaw

Entrées

(Choose 3 items)

- ❖ Ginger Glazed Boneless Chicken
- ❖ Grilled Beef Steak, Soy Ginger Glazed and scallions
- ❖ Roasted Whole Chicken with Fresh Herb Jus
- ❖ Sautéed Mahi-mahi with Fruit Salsa
- ❖ Roasted Pork Loin with Onion Jus

Desserts:

- ❖ Fudge Brownies Or Assorted Cookies

Menu Includes:

- ❖ Sautéed Kula Vegetables
- ❖ Steamed White Rice
- ❖ Dinner Rolls with Butter

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Plated Lunch

Prices listed below are per person.

Please choose a minimum of three (3) of the following courses:

- Soups** **\$9.95**
- ❖ Garden Fresh Chilled Gazpacho *GF*
 - ❖ Hearty Minestrone *GF*
 - ❖ Seafood Corn Chowder *GF*
- Salads** **\$11.95**
- ❖ Upcountry Greens with Cucumber and Shaved Maui Onions with Chef's Choice of Dressings *GF*
 - ❖ Caesar Salad with Herb Croutons and Parmesan Cheese
- Entrée Salads** **\$28.95**
- ❖ Traditional Caesar Salads with Choice of Seared Hawaiian Ahi*, Poached Tiger Shrimp or Grilled Boneless Chicken *GF*
 - ❖ Original Chef Salad *GF*
 - ❖ Hoisin Chicken Salad – Kula Greens with Oriental Noodles and Snap Peas
 - ❖ Cobb Salad – Grilled Chicken Breast, Crispy Bacon, Eggs, Baby Greens, Tomatoes and Crumbled Bleu Cheese
- Sandwiches** **\$26.95**
- ❖ Crab Salad Croissant
 - ❖ Grilled Volcano Spiced Chicken on Ciabatta
 - ❖ Island Fresh Fish with Homemade Tartar on a Whole Wheat Hoagie
 - ❖ Sandwiches Served with Potato Chips
- Entrées** **\$32.95**
- ❖ Five Peppercorn Crusted Wild Alaskan Salmon with Shoyu Ginger Glaze *GF*
 - ❖ Pan Seared Chicken Breast and Roasted Pepper Beurre Blanc *GF*
 - ❖ Macadamia Nut Mahi-mahi with Lemon, Butter and Capers
 - ❖ Korean Kalbi Marinated Chicken Breast and Roasted Sesame Seeds *GF*
 - ❖ Grilled Tofu and Vegetable Napoleon with Portobello Mushroom, Eggplant, Zucchini, Provolone Cheese, Sun-dried Tomato and Basil Pesto. *GF*
- Entrées Include
- ❖ Chef's Choice of Fresh Kula Vegetables *GF*
 - ❖ Guests Choice of White Rice, Brown Rice, Yukon Mashed Potatoes or Creamy Polenta
- Desserts** **\$12.95**
- ❖ Dark Chocolate Mousse Cake
 - ❖ Key Lime Cream Bistro Cake
 - ❖ Fresh Fruit Cup *GF*
 - ❖ Mango Raspberry Cheesecake

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7

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Additional Fees

- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Tea Station **\$3/person or \$60 minimum**
- ❖ Upgrade to Brown Rice **\$2/person**
- ❖ Upgrade to Hapa Rice (Mix of Brown and White) **\$1/person**

Dessert Substitutions

- ❖ Decadent Chocolate Cake (36pc) **\$80**
- ❖ Vanilla Sheet Cake (36pc) **\$80**
- ❖ Carrot Cake (36pc) **\$90**
- ❖ Coconut-Banana Cake (36pc) **\$80**
- ❖ Assorted Fresh Baked Cookies **\$32/dozen**
 - Choice of Chocolate Chunk, Lemon Blueberry, Oatmeal Raisin, Macadamia Nut, Peanut Butter
- ❖ Homemade Fudge Brownies **\$32/dozen**
- ❖ Assorted Cream Pies **\$32/pie**
 - Choice of Chocolate, Chocolate Haupia, Custard, Macadamia Nut, Banana, Coconut

Upgraded Dessert Platter

- ❖ Variety of Petit Fours (192 pieces) **\$420.00**
- ❖ Caramelized Pineapple Coconut Bars (36 pieces) **\$144.00**

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Appetizer Buffets

Pupu Buffet Special – Offered only with Lunch or Dinner Buffets	\$20.95
❖ Vegetable Spring Rolls with Sweet Thai Basil and Chili Dip	
❖ Crispy Shrimp and Zesty Cocktail Sauce	
❖ Spicy Buffalo Wings with Cool Ranch Dressing	
❖ Garden Fresh Vegetable Crudit� with Ginger-Chili Cream <i>GF</i>	
Driving Range Starter Buffet	\$31.95
❖ Garden Fresh Vegetable Crudit� with Maui Onion Dip <i>GF</i>	
❖ Assorted Maki Sushi* (3pp)	
❖ Crispy Pot Stickers (3pp)	
❖ Chicken Yakitori (2pp)	
❖ Coconut Shrimp and Upcountry Orange Marmalade (3pp)	
Putting Green Starter Buffet	\$36.95
❖ Sliced Seasonal and Island Fruits <i>GF</i>	
❖ Hawaiian Ahi Poke*	
❖ Steamed Dim Sum (2pp)	
❖ Pulehu Beef Tips and Maui Onion Demi-Glaze*	
❖ Medallions of Pork with Wild Mushroom Ragout <i>GF</i>	

Carved Appetizer Platters

Served with Fresh Baked Rolls and Traditional Condiments,

\$225 Charge for each Carving Station, Chef Attendant Fee

❖ Roasted Peppered Strip Loin of Beef B�arnaise Sauce*(Serves 50 Guests) <i>GF</i>	\$650.00
❖ Prime Rib of Beef* (Serves 50 Guests) <i>GF</i>	\$700.00
❖ Steamship Round of Beef* (Serves 120 Guests) <i>GF</i>	\$1500.00
❖ Roast Turkey (Serves 50 Guests) <i>GF</i>	\$400.00
❖ Roasted Whole Pig (Approximately 70 lbs. Serves 100 Guests) <i>GF</i>	\$2400.00
❖ Oven Roasted Filet Mignon, Mushroom Ragout & B�arnaise Sauce* <i>GF</i>	\$500.00
(Serves 20 Guests)	

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9

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Chilled Appetizer Platters

Serves 50 Guests

- ❖ Fresh Seasonal Fruits with Lilikoi Crème Anglaise *GF* **\$290.00**
- ❖ Garden Fresh Vegetable Crudit  with Ginger-Chili Cream *GF* **\$275.00**
- ❖ Double Cream Baked Brie with Caramelized Macadamia Nuts **\$500.00**
- ❖ Domestic and Imported Cheese Display with Crackers and Baguettes **\$480.00**
- ❖ Fresh Ahi Poke, Maui Onions, Haiku Tomatoes, Scallions and Ogo* **\$380.00**

Chilled Appetizers Ala Carte

Priced Per Piece, 50 Piece Minimum Per Order

- ❖ Roasted Bruschetta with Garlic Cream & Italian Salsa **\$4.00**
- ❖ Chilled Jumbo Prawns and Zesty Cocktail Sauce **\$4.50**
- ❖ Assorted Maki Sushi* **\$4.50**
- ❖ Seared Hawaiian Ahi with Wasabi Aioli on Toasted Rye* **\$4.50**
- ❖ Kula Strawberries and Brie on Toasted Rye **\$4.50**
- ❖ Fresh Pacific Northwest Oysters on-the-Half-Shell *GF* **\$5.50**
- ❖ Assorted Nigiri Sushi* **\$6.00**
- ❖ Fresh Hawaiian Ahi Poke on Crispy Pita Bread **\$5.00**

Butler Passed Hors D'oeuvres is an additional \$.50 per piece

Hot Appetizers Ala Carte

Priced Per Piece, 50 Piece Minimum Per Order

- ❖ Original Singapore Chicken Satay with Peanut Sauce **\$4.00**
- ❖ Mushrooms Stuffed with Roasted Vegetables and Parmesan Cheese **\$4.00**
- ❖ Spicy Buffalo Wings with Cool Ranch Dressing **\$4.00**
- ❖ Crispy Pork Lumpia and Wontons **\$3.50**
- ❖ Singapore Beef Satay with Shoyu Ginger Glaze* **\$4.50**
- ❖ Coconut Shrimp with Upcountry Orange Marmalade **\$4.00**
- ❖ Vegetable Spring Rolls and Sweet Thai Chili Dip **\$3.75**
- ❖ Tempura Calamari Rings with Zesty Homemade Cocktail Sauce **\$3.75**
- ❖ Traditional Chinese Pork Gyoza with Hot Mustard Sauce **\$3.75**

Butler Passed Hors D'oeuvres is an additional \$.50 per piece

10

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Dinner Buffets

Back Nine Dinner Buffet

\$43.95

Salads

- ❖ Classic Caesar and Roasted Garlic Croutons
- ❖ Penne Pasta with Sun-Dried Tomato, Julienne Kula Vegetables and Fresh Herbs
- ❖ Sugar Snap Peas and Bay Shrimp with Sweet Thai Chili

Entrées

- ❖ Broiled Pepper Crusted Strip Loin of Beef and Port Wine Demi-Glaze*
- ❖ Grilled Breast of Chicken, Homegrown Waikapu Herb Au Jus with Crispy Maui Onions
- ❖ Herb Crusted Fresh Island Catch with Citrus Butter Sauce
- ❖ Sautéed Kula Vegetables
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

Eagle Dinner Buffet

\$44.95

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Hawaiian Lomilomi Salmon
- ❖ Island-Style Macaroni

Entrées

- ❖ Teriyaki Steak Garnished with Crispy Maui Onions*
- ❖ Ti Leaf Steamed Pork, Traditional Hawaiian Seasoning with Wilted Won Bok Cabbage
- ❖ Smokey Huluhuli Chicken
- ❖ Sautéed Fresh Fish with Pineapple Relish
- ❖ Sweet Molokai Potatoes with Coconut Glaze
- ❖ Steamed White Rice
- ❖ Fresh Baked Taro Rolls

Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

Hole-In-One Dinner Buffet

\$45.95

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Maui Pineapple Cole Slaw
- ❖ Traditional Potato Salad with Fresh Chives

Entrées

- ❖ Grilled Top Sirloin of Beef with Merlot Demi-Glaze*
- ❖ Smokey Paniolo Baby Back Ribs
- ❖ Pulehu Mahi-mahi and Island Pineapple
- ❖ Sweet Corn-on-the-cob
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

11

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Double Eagle Dinner Buffet**\$50.95**

Salads

- ❖ Classic Caesar with Roasted Garlic Croutons
- ❖ Cherry Tomatoes, Fresh Mozzarella and Basil with Balsamic Vinaigrette

Entrées

- ❖ Garlic Herb Roasted Prime Rib of Beef, Homemade Au Jus and Horse Radish Cream*
- ❖ Oven Roasted Chicken with Haiku Tomato Coulis
- ❖ Sautéed Mahi-mahi with Citrus Beurre Blanc
- ❖ Sautéed Kula Vegetables
- ❖ Garlic Mashed Potatoes
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

Front Nine Dinner Buffet**\$46.95**

Salads

- ❖ Mixed Mizuna Greens with Chef's Choice of Dressings
- ❖ Chuka Soba Somen Noodle and Chinese Won Bok
- ❖ Curried Sugar Snap Peas and Toasted Cashews

Entrées

- ❖ Stir Fry Beef, Broccoli and Maui Onions*
- ❖ Sweet and Sour Pork with Bell Peppers and Onions
- ❖ Steamed Snapper with Sweet Ginger Soy, Hot Sesame Oil Drizzle and Green Onion
- ❖ Chinese Five-Spiced Roasted Duck with Orange Cinnamon Glaze
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

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Gluten Free Dinner Buffet

\$53.00

Salads

- ❖ Hearty Romaine Lettuce with Caesar Dressing

(Choose 2 items)

- ❖ Fresh Mozzarella cheese, Cucumber and Tomato
- ❖ Roasted Red Skin Potato
- ❖ Fresh Sliced Fruit

Entrée:

(Choose 3 items)

- ❖ Seared Island Snapper with Pineapple Relish
- ❖ Rosemary Rubbed Chicken Breast with herb Jus
- ❖ Roasted Pork Tenderloin with Shallot Jus
- ❖ Baked Chicken Parmesan and Provolone Cheese
- ❖ Pepper Crusted Salmon with Light Soy Ginger Glazed

Desserts:

- ❖ Fudge Brownies

Menu Includes:

- ❖ Medley of Sautéed Kula Vegetables
- ❖ Steamed white rice
- ❖ Dinner Rolls with Butter

Add a Carving Station

Garlic Herb Crusted Roast Prime Rib of Beef with Natural Gravy

**\$10.00 per person
includes Carver for 1 hour**

Plated Dinner

Please choose a minimum of three (3) of the following courses:

Appetizers	\$14.95
❖ Seared Rosemary Skewered Jumbo Shrimp with Sherry Vinaigrette	
❖ Crab Cakes with Curried Cream and Sweet Thai Chili	
❖ Scallops and Wilted Spinach Saffron Aioli <i>GF</i>	
❖ Sautéed Gyoza and Water Cress with Sweet Shoyu Beurre Blanc	
Soups	\$14.95
❖ Pacific Lobster Bisque <i>GF</i>	
❖ Baked Maui Onion Soup with Gruyere and Provolone Cheeses	
❖ Maalaea Seafood Chowder <i>GF</i>	
❖ Cream of Wild Mushroom <i>GF</i>	
Salads	\$14.95
❖ Organic Upcountry Baby Greens with Fresh Orange Mirin Vinaigrette	
❖ Heart of Romaine, Kalamata Olives, Crumbled Feta Cheese, Cucumbers, Haiku Tomatoes, and Fresh Herb Vinaigrette.	
❖ Haiku Tomatoes and Fresh Mozzarella with Homegrown Waikapu Basil and Extra-Virgin Olive Oil and Balsamic Syrup Drizzle <i>GF</i>	
Island Entrées	
❖ Macadamia Nut Crusted Boneless Chicken Breast with Beurre Noisette, Sautéed Haricot Verts and Jasmine Rice <i>GF</i>	\$42.95
❖ Roasted Choice Strip Loin of Beef, Beurre Rouge, Grilled Garden Vegetables and Waikapu Herb Roasted Potatoes <i>GF</i> *	\$50.95
❖ Filet Mignon with Shitake Mushroom Stew, Pinot Noir Reduction with Fresh Asparagus Spears and Whipped Yukon Gold Potatoes <i>GF</i> *	\$60.95
❖ Maui Onion Crusted Rack of Lamb with Lahaina Mango Chutney, Kula Vegetables and Garlic Mashed Potatoes*	\$60.95
❖ Pan Seared Veal Chops and Portobello Mushrooms, Chef's Vegetable Du Jour, Marsala Demi Glaze and Maui Onion Potato Cakes* <i>GF</i>	\$70.95
Ocean Entrées	
❖ Steamed Fresh Opakapaka with Ginger, Cilantro and Shitake Mushrooms Served with Stir-Fried Rice <i>GF</i>	\$55.95
❖ Big Island Macadamia Nut Crusted Fresh Island Mahi-mahi with Kiffer Lime Beurre Blanc and Wild Rice <i>GF</i>	\$50.95
❖ Volcano Spiced Jumbo Shrimp, Rice Pilaf and Saffron Butter	\$48.95
❖ Baked Pacific Lobster Tail with Angel Hair Pasta, Sautéed Kula Vegetables and Drawn Butter	Market Price
Ocean – Island Combinations	
❖ Grilled Filet Mignon and Baked Lobster Tail* <i>GF</i>	Market Price
❖ Grilled Filet Mignon and Jumbo Shrimp Scampi* <i>GF</i>	\$65.00
❖ Grilled Filet Mignon and Macadamia Nut Crusted Fresh Island Fish Served with Horse Radish Mashed Potatoes and Chef's Vegetable Du Jour*	\$65.00

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Vegetarian Selections

- ❖ Roasted Vegetable Napoleon and Tomato Herb Coulis with Steamed Brown Rice **\$40.00**
- ❖ Medallions of Roasted Eggplant, Maui Onions and Portabella Mushrooms with Garlic Risotto **\$40.00**
- ❖ Grilled Kula Vegetables with Penne Pasta and Homemade Marinara Sauce **\$40.00**

Desserts

\$13.50

- ❖ New York Cheesecake with Lilikoi Drizzle
- ❖ Key Lime Bistro Cake
- ❖ Triple Chocolate Mousse Cake; Dark, Milk & White Chocolate Layers
- ❖ Flourless Chocolate Torte (Gluten Free)

Audio, Visual & Equipment Rental

- ❖ Podium Only in Nahele Banquet Room..... **No Fee**
- ❖ Podium Only in Kahili Restaurant..... **\$20**
- ❖ Podium with Wired Microphone in Nahele Banquet Room **No Fee**
- ❖ Podium with Wired Microphone in Kahili Restaurant (requires P.A.)..... **\$95**
- ❖ Portable P.A. System with one Microphone..... **\$75**
- ❖ Additional Microphones..... **\$45**
- ❖ Wireless Hand held or Lapel Lavalier Microphone..... **\$50**
- ❖ Portable Screen..... **\$65**
- ❖ Drop down Screen in Nahele Banquet Room..... **No Fee**
- ❖ LCD Projector Epson/Sharp PTA 20X..... **\$100**
- ❖ Overhead Projector..... **\$45**
- ❖ DVD Player..... **\$50**
- ❖ Wireless Internet Service..... **No Fee**
- ❖ Easel..... **\$15**
- ❖ Riser (6'x8'x8")..... **\$50**
- ❖ Standard Wooden Dance Floor **\$250**
- ❖ Verizon Jet Pack, up to 4 hours..... **\$50**

Specialty Rental Items

Delivery fee will be added

- ❖ Chiavari Chairs..... **\$12ea**
- ❖ White Padded Folding Chairs..... **\$5ea**
- ❖ White Lattice Arch..... **\$150**
- ❖ Bamboo Chuppah/Arch with cloth..... **\$250**
- ❖ Chair Covers..... **Varies**
- ❖ Custom Linen..... **Varies**

15

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House Linens

No Fee with Event Booked



130" Rounds (for 72" round tables)

- ❖ White
- ❖ Ivory

90"x90' Overlays

- ❖ White
- ❖ Ivory
- ❖ Black

Napkins (As shown in photo above)

- ❖ Red
- ❖ Burgundy
- ❖ Black
- ❖ White
- ❖ Ivory
- ❖ Seafoam Green
- ❖ Teal
- ❖ Royal Blue

120"x60" Linens (for classroom and rectangle banquet tables)

- ❖ White
- ❖ Ivory
- ❖ Black
- ❖ Beige

Skirting

- ❖ White
- ❖ Ivory
- ❖ Black
- ❖ Teal
- ❖ Burgundy

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Cake Vendors

The following Cake Vendors have been approved by and insured with The King Kamehameha Golf Club & Kahili Golf Course. If you would like to order a specialty cake for your wedding, birthday, etc. please order it through one of our vendors. The vendor will bill The King Kamehameha Golf Club/Kahili Golf Course directly. The price of the order will be added to your Event Order. A 22% Service Charge and 4.166% Hawai'i State Tax will be added so that we can serve the cake to you and your guests. If a cake is brought in, that did not come from one of our vendors, we will happily display it. However, the cake will not be served.

Maui Cakes

<http://www.mauicakes.com>

(808) 276-2110

Cake Fanatics

<http://www.cakefanaticsmaui.com>

(808) 214-7767

Maui Wedding Cakes

<http://www.mauiweddingcakes.com/>

(808) 874-5932

Cupcake Ladies Catering

<http://www.CupcakeLadiesHI.com>

(808) 280-0574

Cravings Bakery

<http://www.cravingshawaii.com>

(808) 357-4097

Cake Pops by Liz

<http://www.cakepopsbyliz.com/>

(808) 283-8806

Any cake ordered through our vendors will be delivered by the vendor to the event facility. Any deposit fee needed by the vendor will be billed directly to The King Kamehameha Golf Club/Kahili Golf Course.



Maui Cakes



Cake Fanatics



Cravings Bakery



Maui Wedding Cakes



Cake Pops by Liz



Cupcake Ladies Catering

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Beverage Menus

Based on Availability

Well Cocktails

Pau Vodka	Gordons Gin	Rico Bay Rum
Whalers Original Dark Rum	Sauza Giro Tequila	Jim Beam Bourbon
Canadian Club Whiskey	Christian Brothers Brandy	Scoresby Scotch
Dekuyper Triple Sec		

Premium Cocktails

Titos Vodka	Captain Morgan Spiced Rum	Tanqueray Gin
Meyers Dark Rum	Parrot Bay Coconut Rum	Bacardi Superior Rum
J&B Scotch	Jack Daniels Whiskey	Jose Cuervo Especial Silver Tequila

Platinum Cocktails

Ketel One Citron Vodka	Ocean Vodka	Makers Mark Bourbon
Ketel One Vodka	Bombay Sapphire Gin	Dewar's White Label Scotch
Crown Royal Whiskey	Courvoisier Cognac	Herradura Silver Tequila
Gentleman's Jack		

Cordials

Amaretto di Saronno	Bailey's Irish Cream	Chambord
Cointreau	Frangelico	Grand Mariner
Kahlua	Midori	

Superior Cocktails

Grey Goose Vodka	Glenlivet Scotch 12 yr.	Patron Silver Tequila
Chivas Regal Scotch	Remy VSOP Cognac	Hendricks Gin

House Wine (5oz)

Ruffino Lumino Pinot Grigio	Charles & Charles CV Rose	Chateau Ste Michele Riesling
Hidden Crush Chardonnay	Consentino Zin	Avalon Cabernet
Velvet Devil Merlot	Robert Mondavi Private Select Pinot Noir	

Wine Upgrade (5oz)

Capture Sauv Blanc	SLH Hahn Chardonnay	Saint M Reisling
Josh Cellars Merlot	J. Lohr Cabernet Sauvignon	Meiomi Pinot Noir
Donna Paula Malbec		

Wine Premium

Hanaiali'i Chardonnay	Lincourt Pinot Noir	Hanaiali'i Merlot
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Champagne/Sparkling Wines

Blanc de Bleu Mondocino Sparkling NV	JCB Brut #21	Cavit Lunetta Prosecco
Domaine Carnerous Sparkling		

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Beverage Menus

Please note that all hosted beverages are subject to a
22% service charge and current sales tax.

	<u>Hosted</u>	<u>No Host (cash bar)</u>
Well Cocktails	\$4.75	\$6.00
Premium Cocktails	\$5.50	\$7.00
Platinum Cocktails	\$7.25	\$9.00
Cordials	\$7.25	\$9.00
Superior Cocktails	\$10.00	\$12.00
Domestic Beer	\$3.95	\$5.00
Imported Beer	\$4.75	\$6.00
Hawaiian Beer	\$4.75	\$6.00
Fresh Juices	\$3.00	\$4.00
Soft Drinks	\$2.00	\$3.00
Mineral Water	\$2.00	\$3.00
Bottled Water	\$2.00	\$3.00

Starting at:

Wine by-the-glass	\$6.50	\$8.00
Upgraded Wine by-the-glass	\$8.50	\$11.00
Champagne by-the-glass	\$8.50	\$11.00

MMK Maui L.P. offers an extensive wine list. Selection from our list shall be requested two (2) weeks prior to your event.

Fruit Punch	\$35.00 per gallon
Coffee or Decaffeinated Coffee	\$2/person or minimum order of \$60
Beverage Attendant	\$150/ 2 hours (table service)

(Bartender fees are waived if the beverage revenue per bartender meets or exceeds \$300.00 per event, exclusive of tax and gratuities.)

The Hawaii State Department of Liquor Control regulates all alcoholic beverage sales and service within the County of Maui. MMK Maui L.P., as an authorized licensee, is held accountable for the supervision of such policies. For that reason, alcoholic beverages may not be brought onto the MMK Maui L.P. premises from outside sources. Please see booking contract for more information.

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EVENT AND CATERING CONTRACT

MMK MAUI L.P.
THE KAHILI GOLF COURSE
2500 Honoapi'ilani Highway, Wailuku, Maui, Hawaii 96793
Banquet Office: 808-243-1025 . Fax 808-249-8786 . banquet@kamehamehagolf.com

We are pleased that you have considered Our Facilities as the location for your special occasion and our staff is pleased to assist you in bringing your vision to reality.

If you are not using our onsite coordinating services then we request that there be one (1) designated contact person whom our management and Banquet Captain can approach with concerns and questions. In planning your event, please direct all inquiries or matters of concern to the Banquet and Catering Manager. The Banquet Captain will be your contact and oversee your function. Wedding coordinators and DJs are to follow the time line designated by the client, service and kitchen staff for food service. The following guidelines shall apply to all events:

Food and Beverage

Food and Beverage requirements shall firmly be provided by MMK Maui L.P. Due to current health regulations, outside food or beverages of any kind shall not be permitted. Additionally, food and beverage may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Wedding Cakes and cakes for special events can only be ordered from vendors that are on the Club's approved vendor list. Please see the banquet manager for a list of our approved cake vendors. Billing will go through the facility to which service charge and tax will be added.

The Hawaii State Department of Liquor Control regulates all alcoholic beverage sales and service within the County of Maui. MMK Maui L.P., as an authorized licensee, is held accountable for the supervision of such policies. For that reason, alcoholic beverages may not be brought onto the MMK Maui L.P. premises from outside sources. **Violation by Client or their guests may result in individual expulsion from the property, or early termination of the event. Client assumes all responsibility to notify guests of this policy prior to the event.**

In order to guarantee availability and price, your choice in menu & wine selection is due thirty (30) days prior to your function date. An MMK Maui L.P. event order shall be issued for all functions, and signature in acknowledgement of the arrangements contained therein will be required prior to the beginning of service. Substitutions due to dietary restrictions must be arranged a minimum of forty-eight (48) hours in advance.

A 22% service charge and 4.166% Hawaii State Tax shall be in addition to the price of your entire function agreed upon herein. The tax shall apply to the function provided for under Hawaii State Law. The service charge includes a 4.5% administrative fee.

Guarantee

An estimate of your anticipated function attendance shall be submitted thirty (30) days prior to the event. The final number of guests in attendance, which will be a minimum guarantee, shall be submitted by 12:00 noon, Ten (10) days prior to the commencement of the function, at the latest. Once the final count is given, this guarantee is not subject to reduction should less than the guaranteed count attend. Prices are subject to change without notice and we reserve the right to refuse service.

20

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Deposit & Payments

An initial \$750 deposit shall be required to confirm each event location. MMK Maui L.P. reserves the right to sell the space to another party unless this deposit is received. This deposit shall be applied to the function's final charges. Full payment is due seven (7) days prior to the function date unless otherwise arranged in writing with the Banquet Manager. Non-Payment or delinquency may result in event cancellation. Any additional charges will be due at the conclusion of the event. Post billing for government agencies, non-profit and corporate groups can be facilitated through the Banquet Manager. Out of state checks accepted up to thirty (30) days prior to event. Local personal checks accepted up to seven (7) **business** days before event. Credit card may be required as security.

Cancellations

Cancellations in writing must be made sixty (60) days prior to the event to receive a refund of any payments made, less 10%. If a cancellation is received less than sixty (60) days prior to the confirmed function, all payments are non-refundable. All cancellations made within thirty (30) days of the function date will have a 100% percent penalty of estimated charges assessed. All estimated charges will be required. Any and all litigation and attorney's fees assessed for any and all business conducted with MMK Maui L.P. will be the responsibility of the client

Entertainment

Function length is four (4) hours. Late fees shall apply at the rate of \$500.00 per hour. MMK Maui L.P. reserves the right to monitor the volume of entertainment. Due to Maui County Liquor Laws, functions with minors in attendance must conclude by 10:00 PM.

Outside Vendors

A coordination/setup fee shall be assessed to the client should entertainment and/or a theme event decor be contracted directly by MMK Maui L.P. with an outside vendor. Any outside contracted services such as florists, entertainment, musicians, etc. are subject to approval from the Banquets and Catering Department. Proof of liability Insurance may be requested. Outside vendor charges arranged by the client shall not be the responsibility of MMK Maui L.P. Any structural additions must be contracted through MMK Maui L.P. On approval, outside vendors may briefly use the driveway entrance areas to ONLY unload supplies from their cars or vans. Refrain from parking vehicles directly in front of club pathways. Client is responsible to notify vendor of this policy. Repeated violation will result in rescinding this privilege. Ample parking is provided for guests and vendors in the main parking lots.

Set Up Policy

Two (2) hours of Client Set-up time is allowed per event. If circumstances allow, this time may be extended by the event manager as an addendum to this contract. If the agreed upon extension time is breached, client will be subject to additional set up charges at \$250.00 per hour. When these extensions are agreed upon, additional restrictions concerning contact with other personnel within the facility not involved with this function will apply. Violation of these restrictions shall be considered a breach of extension time and will subject client to additional set-up fees. No floral construction will be allowed within the clubhouses. Violation will result in a minimum \$750.00 additional function fee and client may be subject to damage fees.

General Provisions

Performance of this agreement is contingent upon the ability of the MMK Maui L.P. Food & Beverage management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, governmental (Federal, State or County) requisitions, restrictions upon travel, transportation, foods, beverages, supplies and/or other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall MMK Maui L.P. Food & Beverage be liable for the loss of profit, for other similar or dissimilar collateral or consequential damages, whether based on breach of contract, warranty or otherwise.

Liability

MMK Maui L.P. does not accept liability or responsibility for the damage, loss or theft of any merchandise, equipment or articles left in the premises prior to, during, or following the completion of your function. Clients agree to be responsible and reimburse MMK Maui L.P. for any loss or damages done by the client, the client's guests, or invitees. Any and all litigation and attorney's fees assessed for any and all business conducted with MMK Maui L.P. will be the responsibility of the client

Security

Additional Security is mandatory for functions with 250 or more guests attending and parties involving minors. Security services shall be arranged and coordinated for an additional charge through MMK Maui L.P.

Signage

MMK Maui L.P. has both location signs and meeting room identification throughout the facilities. Posting signs at the four-way traffic stop entrance location is the responsibility of MMK Maui L.P. Signage within the different venues shall be professionally printed, and is restricted to the function space you have reserved; no signs are permitted in public areas. No balloons, homemade signage etc. is allowed on any roadway, including the highway. The name of Marilyn Monroe, Marilyn Monroe's image or any other reference to Marilyn Monroe is prohibited without the permission of the Marilyn Monroe Foundation. Infringement use may be cause for litigation and fines by licensing agent, CMG Worldwide for the Marilyn Monroe Foundation.

All advertising done, promoting any event at The King Kamehameha Golf Course/The Kahili Golf Course must be approved by MMK Maui Executives before printing or displayed.

Decorations

In order to prevent damages to the fine fixtures and furnishings within our venues; all decorations and displays shall be approved prior to use in our meeting facilities. Use of staples, tape, nails, or any other adhesive materials are strictly forbidden and may not be used as an attachment to a stationary wall, floor, window or ceiling. Additional charges may be applied for any damages incurred to MMK Maui L.P. Property and general decor not removed at the conclusion of the event, i.e., glitter, confetti, balloons, signage, etc. Open flames are prohibited in any indoor facility. The use of scattering of rice and fake materials are forbidden on our outdoor facilities in order to protect the Hawaiian Nene that reside here. Entertainers, subcontractors and Production Companies shall abide by the above said conditions and are required to sign acceptance agreements of our guidelines. Floor plans drawn to scale and electrical requirements shall be submitted by Production Companies.

Permits

A permit is required for the following events: casino events, silent auctions, fashion shows, events for minors, events that exceed curfew and banquet events that are held on the outside premises. A \$50 processing fee for all permits will apply. The Hawaii Department of Liquor Control requires that all applications must be submitted no later than 10 working days prior to an event in order for the permit to be considered. M.M.K. Maui requires a minimum of 5 working days to turn in the application. Therefore all information must be submitted by the client to the M.M.K. Maui banquet department no later than 15 days prior to the event date. No exceptions will be made.

Event Details & Final Menu

Your finalized menu is due 30 days prior to your event date. Your floor plan and set-up details must be finalized at least 10 working days prior to your event date. There may be additional labor charges if you make changes to your floor plan and set-up details beyond the 10 days prior to your event.

HERE IS A LIST OF DUE DATES FOR YOUR CONVIENENCE:

- _____ 1 Month Prior (30 Days) ~ Finalized Menu is due.
- _____ 2 Weeks prior (14 days) ~ Schedule Wedding Ceremony Rehearsal if applicable.
- _____ 10 days prior ~ Final Guarantee is due. Set-up Details and Floor Plan must be finalized.
- _____ 7 days prior ~ Final Payment is due.

Contact Information

The King Kamehameha Golf Club & Kahili Golf Course
Phone: 808-243-1025
Fax: 808-249-8786
Email: banquet@kamehamehagolf.com
www.mauibanquets.com



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