

THE WESTIN  
HAPUNA BEACH  
RESORT

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# Holiday Menu 2025

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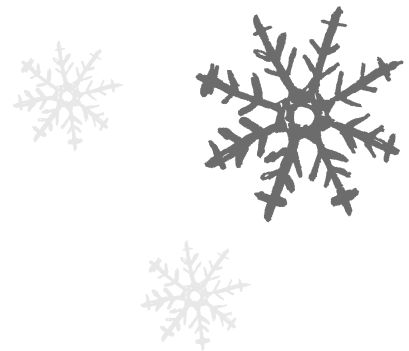




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# General Catering Information and Policies

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## *Aloha!*

The Westin Hapuna Beach Resort's professional Catering and Conference Services team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

### **FOOD AND BEVERAGE**

The Mauna Kea Resort will contract all food and beverage. The Mauna Kea Resort is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by the Mauna Kea Resort must dispense alcoholic beverages served on our premises.

### **PRICING AND GUARANTEES**

In order to guarantee current menu pricing and product availability we require that all menus must be finalized a minimum of (4) weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of (21) days prior to the event. Menus finalized less than (21) days prior to an event may be subject to a 10% price increase. To ensure proper staffing and food preparation, event guarantees are required by 12 noon (5) business days prior to the function. Should the guarantee increase within the (5) business days a \$10 surcharge will be added to each additional meal over and above the original guarantee. The Westin Hapuna Beach Resort is pleased to dry-set 3% of seating over the guarantee, and will prepare food based on the guarantee; however, should attendance exceed the final guarantee on the day of, a \$20 surcharge will be added to each additional meal served. We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness.

### **SPECIAL MEALS / FOOD ALLERGIES**

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians, and guest with dietary restrictions or food allergies. Any special meals ordered less than (5) business days prior to the event will be charged to the master account as additions to the guarantee. Kosher menus require a minimum of (2) weeks prior notice. In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies, so we may take the necessary precautions to prepare their food.



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# General Catering Information and Policies (cont'd)

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## **OUTDOOR EVENTS / WEATHER CALLS**

In deference to other guests, all outdoor functions must conclude by 10:00pm and amplified sound may be no more than 65 decibels. Though rare, the resort reserves the right to relocate functions in the event of inclement weather. Our outdoor venues have only decorative lighting. Additional lighting is required for all evening catered events and is available through the resort and additional charges will apply. Complex theme parties and all outdoor plated meal service are subject to additional labor and/or equipment charges.

**Weather calls:** If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, the Hotel will strongly recommend an event be moved into back-up space. The Catering and Conference Services Manager will contact their client in advance to advise them of any adverse weather conditions and Hotel recommendations.

Standard weather call schedule is as follows:

- Breakfast—final weather call will be made the night prior by 7:00pm. If last minute inclement weather hampers an early morning function set-up, the banquet captain will move the function to the back-up space and notify the client.
- Lunch—final weather call will be made by 9:30am the day of the event.
- Dinner—final weather call will be made by 1:00pm the day of the event.

In the event the client declines to move their function to the back-up location as recommended, and weather conditions require the function to be moved at the last minute or during the event a \$20 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests the tables, chairs and linen to be pre-set in the back up location to shorten transition delays, a \$15 per person charge will be incurred. As always, the Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues.

## **FUNCTION SET-UP**

All events will be ready fifteen minutes prior to their scheduled start time. In the event a client decides to change the set-up on the day of the event once the function has been completely set in accordance with a diagram that has been previously signed off on, labor charges in the amount of \$100-\$500 may apply depending on the extensiveness of the changes.

## **SECURITY**

The Westin Hapuna Beach Resort does not assume responsibility for damage or loss of property on articles brought into the resort. Lock changes and exclusive security details can be arranged.

## **DECOR AND SIGNAGE**

Decorations or displays brought into the resort must be pre-approved prior to arrival. Items may not be attached to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for all damage to hotel property as a result of such actions. Please speak with your Catering Manager for complete details. We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas. Signage may be used in conference areas and outside of meetings and/or catered events.

## **SERVICE CHARGE AND LABOR FEES**

All food and beverage functions are subject to a mandatory 25% surcharge (Banquet Service Charge), which consists of a 17.5% gratuity that is pooled and distributed to the service staff as a service charge and the remaining 7.5% is an administrative fee that is retained entirely by the Hotel (and not distributed as a tip or gratuity to the Hotel's employees). The Banquet Service Charge is subject to State Tax, which may change from time to time without notice. By state law sales tax is calculated on the total cost of a function, including the service charge. Chefs, attendants and carvers as required on specific menus will be charged at \$300+ each for up to two (2) hours. There will be a minimum guarantee of \$400++ in revenue per hour per bar. In the event the minimum is not met, a bartender charge of \$150+ per bartender per hour will be charged. Cashiers are required for all "cash" bars at a charge of \$150+ each. When additional servers are requested above and beyond normal staffing guidelines a charge of \$75+ per server per hour will be charged. When less than the minimum of 30 guests attend, the minimum charge for 30 guest will still apply.

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# Holiday Plated Lunch Selections

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Price is based on a minimum of 30 guests.

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## The Westin Pikake

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### *First Course*

#### **BIG ISLAND KABOCHA BISQUE**

Roasted Pepitas, Coconut Milk,  
Hawaiian Chili Oil

### *Entrée*

#### **KIAWE-SMOKED ISLAND AIRLINE CHICKEN**

Citrus-Honey Glaze with Island  
Blossom Honey

#### **MOLOKAI PURPLE SWEET POTATO PURÉE**

#### **WAIMEA BABY VEGETABLES WITH MEDITERRANEAN HERBS**

### *Sweet Finale*

#### **LOCAL FRUIT SORBET TRIO**

Fresh Berries

\$61 per person

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## Hāpuna Ocean Breeze

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### *First Course*

#### **WAIMEA FARMS GARDEN SALAD**

Island Farm Greens, Hearts of Palm,  
Ho Farms Tomatoes, Maui Onion  
Herb Vinaigrette

### *Entrée*

#### **LINE-CAUGHT ISLAND CATCH "MEDITERRANEAN STYLE" HERB-CRUSTED LOCAL FISH**

Lemon-Infused Butter

#### **GRAIN PILAF WITH HARVEST WAIMEA VEGETABLES**

### *Sweet Finale*

#### **LILIKO'I CHEESECAKE TART**

Fresh Berries

\$72 per person

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## Mediterranean

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### *First Course*

#### **PANZANELLA SALAD**

Waimea Tomatoes, Cucumbers, Bell Peppers,  
Red Onions, Focaccia Croutons

### *Entrée*

#### **DUO OF LAND & SEA - BRAISED SHORT RIB & GARLIC SHRIMP**

#### **MASHED POTATOES**

#### **CHARRED ASPARAGUS**

### *Sweet Finale*

#### **CHOCOLATE MOUSSE TORTA**

Whipped White Chocolate Ganache,  
Fresh Berries

\$79 per person



# Holiday Harvest Lunch Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours.

## Gardenia

### *Cold Selections*

#### **WAIMEA GARDEN FRESH DISPLAY**

Locally Sourced Mixed Greens,  
Artisanal Papaya Seed & Liliko'i Dressing,  
Hand-Cut Garden Toppings

#### **COMPOSED ISLAND SALADS - ANCIENT GRAIN & ROASTED VEGETABLE MEDLEY**

Quinoa, Harvest Vegetables,  
Citrus-Herb Vinaigrette

#### **OKINAWAN SWEET POTATO SALAD**

Fresh Herbs, Light Citrus Dressing,  
Shaved Roasted Coconut

#### **PASTA SALAD**

Farfalle, Olives, Bell Peppers,  
Broccolini, Tarragon Dressing

### *Hot Selections (select two)*

#### **ISLAND HERB-ENCRUSTED CATCH**

Local Fruit Salpicon

#### **KIAWE SMOKED AIRLINE CHICKEN**

Citrus-Honey Glaze with Island  
Blossom Honey

#### **BRAISED BEEF SHORT RIBS**

Red Wine Reduction

### *Accompaniments (select two)*

#### **MOLOKAI PURPLE SWEET POTATO PURÉE**

#### **WAIMEA VEGETABLE MEDLEY**

#### **STEAMED WHITE RICE**

#### **FRESHLY BAKED ARTISAN ROLLS**

### *Sweet Finale Station*

#### **CHOCOLATE MACADAMIA NUT CARAMEL TARTS**

#### **LILIKOI MERINGUE SABLE**

#### **COCONUT, MEYER LEMON LAYER CAKE**

#### **HAUPIA**

#### **ASSORTED COOKIES**

\$72 per person

## Plumeria

### *Cold Selections*

#### **WAIMEA GARDEN FRESH DISPLAY**

Locally Sourced Mixed Greens,  
Artisanal Papaya Seed & Liliko'i Dressing,  
Hand-Cut Garden Toppings

#### **COMPOSED ISLAND SALADS - BIG ISLAND GOAT CHEESE & BEET SALAD**

Candied Macadamia Nuts, Big Island Honey

#### **MEDITERRANEAN PEARL COUSCOUS**

Grilled Vegetables, Herbs

#### **TOMATO ONION SALAD**

Kamuela Tomatoes, Maui Onions, Scallions

### *Hot Selections (select two)*

#### **TERIYAKI NEW YORK STEAK**

Scallions, Sesame Seeds

#### **MISO-GLAZED ISLAND CATCH**

Local Ginger-Scallion Sauce

#### **FREE-RANGE CHICKEN "MEDITERRANEAN CACCIATORE"**

Local Citrus, Fresh Herbs, Olives

### *Accompaniments (select two)*

#### **TRUFFLE MASHED POTATOES**

#### **GRILLED HARVEST ISLAND VEGETABLES**

#### **STEAMED JASMINE RICE**

#### **FRESHLY BAKED ARTISAN ROLLS**

### *Sweet Finale Station*

#### **LILIKO'I CHEESECAKE**

#### **PINEAPPLE, MACADAMIA NUT FRANGIPANE TARTS**

#### **KONA COFFEE, CHOCOLATE MOUSSE TORTE**

#### **HAUPIA**

#### **ASSORTED COOKIES**

\$83 per person

## Lehua - Signature Buffet

### *Cold Selections*

#### **WAIMEA GARDEN FRESH DISPLAY**

Locally Sourced Mixed Greens,  
Ho Farms Tomatoes,  
Shaved Rainbow Vegetables

#### **HOUSE-MADE DRESSINGS**

Papaya Seed, Lilikoi Dressing

#### **COMPOSED ISLAND SALADS - ANCIENT GRAIN MEDLEY**

Quinoa, Dried Fruit, Harvest local Vegetables

#### **NAMASU**

Pickled Daikon, Carrots, Cucumber

### *Hot Selections (select three)*

#### **FISH PICCATA**

Citrus Caper Butter Sauce

#### **OVEN-ROASTED CHICKEN WITH GARDEN HERBS**

Citrus Pan Sauce

#### **KALBI-STYLE SHORT RIBS**

Korean-Style Glaze

#### **BRAISED BEEF SHANKS - OSSOBUCO**

Gremolata

### *Accompaniments (choice of)*

#### **STEAMED WHITE RICE or HERB-GARLIC WHIPPED POTATOES**

#### **WAIMEA SEASONAL VEGETABLES**

#### **FRESH BAKED ARTISAN BREADS**

### *Sweet Finale Station*

#### **COCONUT, MEYER LEMON LAYER CAKE**

#### **KONA COFFEE, CHOCOLATE MOUSSE TORTE**

#### **LILIKOI MERINGUE TARTS**

#### **HAUPIA, PURPLE SWEET POTATO BARS**

#### **SWEET BREAD PUDDING** with Vanilla Custard Sauce

\$88 per person



# Holiday Plated Dinner Selections

Price is based on a minimum of 30 guests.

## Mauna Loa Collection

### First Course

**ROASTED KABOCHA SALAD KALE**

Bacon Bits, Cherry Tomatoes,  
Feta, Champagne Vinaigrette

### Entrée

**ROASTED LAMB CHOPS**

Mustard Herb Crusted

**CREAMY TRUFFLE PARMESAN POLENTA**

Citrus-Honey Glaze with Island  
Blossom Honey

### Sweet Finale Station

**KONA COFFEE, CHOCOLATE MOUSSE  
TORTE, CACAO NIB CROUSTILLANT**

\$94 per person

## Kilauea Collection

### First Course

**ROASTED BEET SALAD**

Arugula, Sliced Apples, Pistachios,  
Goat Cheese, Honey Dijon Vinaigrette

### Entrée

**GRILLED NEW YORK STEAK**

Garlic Herb Compound Butter

**ROASTED RAINBOW CARROTS  
AND BROCCOLINI**

**POTATO GRATIN**

Gruyere Cheese Béchamel

### Sweet Finale Station

**LILIKO'I CHEESECAKE**

Macadamia Nut Crumble, Fresh Berries

\$99 per person

## Kohala Collection

### First Course

**STRAWBERRY BURRATA SALAD**

Arugula, Frisse, Strawberries, Candied  
Walnuts, Strawberry Balsamic Vinaigrette

### Entrée

**BEEF WELLINGTON**

Chateaubriand, Mushroom Duxelles,  
Puff Pastry, Red Wine Demi-Sauce

**CELERY ROOT PURÉE**

Grilled Asparagus

### Sweet Finale Station

**LILIKOI SABLE TART**

Coconut Meringue, Fresh Berries

\$105 per person



# Holiday Harvest Dinner Buffet

Price is based on a minimum of 30 guests and a maximum service time of two hours.

## Sunset Collection

### *Cold Selections*

#### **WAIMEA GARDEN FRESH DISPLAY**

Local Mixed Greens, Ho Farms Tomatoes, Shaved Rainbow Vegetable

#### **TWO HOUSE-MADE DRESSINGS**

Papaya Seed, Liliko'i Vinaigrette

#### **MEDITERRANEAN GRAIN SALAD**

Quinoa, Harvest Vegetables from Waimea, Feta, Fresh Herbs, Citrus Vinaigrette

#### **POTATO SALAD**

Bacon, Red Onions, Sweet Pickles, Chives, Sour Cream Dressing

### *Entrées*

#### **OVEN-ROASTED CHICKEN BREAST WITH GARDEN HERBS**

Local Mushroom-Herb Sauce

#### **FISH PICCATA**

Citrus Caper Butter Sauce

#### **BRAISED SHORT RIBS**

Red Wine Reduction

### *Accompaniments*

#### **GARLIC POTATO PURÉE**

#### **WAIMEA SEASONAL VEGETABLES**

#### **FRESH BAKED ARTISAN BREADS**

### *Sweet Finale Station*

#### **COCONUT, MEYER LEMON LAYER CAKE**

#### **CHOCOLATE MACADAMIA NUT Caramel Tarts**

#### **LILIKOI MERINGUE SABLE**

#### **HAUPIA**

#### **ASSORTED COOKIES AND CONFECTIONS**

\$81 per person

## Pacific Rim Collection

### *Cold Selections*

#### **GARDEN SALAD MIXED GREENS**

Kamuela Tomatoes, Shredded Carrots, Cucumbers, Red Onions, Herbed Croutons, House Vinaigrette

#### **PERAL MOZZARELLA SALAD**

HO Farm Tomatoes, Pearl Mozzarella, Kale, Saba Balsamic, Meridia Basil

#### **POTATO SALAD**

Bacon, Red Onions, Sweet Pickles, Chives, Sour Cream Dressing

### *Entrées*

#### **MACADAMIA NUT CRUSTED DAY BOAT CATCH**

Mango Yuzu Butter Sauce

#### **TERIYAKI STEAKS**

Terriyaki Glaze, Green Onions, Sesame Seeds

#### **CHICKEN KATSU PANKO BREADED**

Fried Chicken Cutlets

#### **HERB CRUSTED PORK TENDERLOIN**

Creamy Mushroom Sauce

### *Accompaniments*

#### **STEAMED JASMINE RICE**

#### **ROASTED LOCAL VEGETABLES**

#### **CLASSIC LYONNAISE POTATOES**

#### **FRESH BAKED HAWAIIAN ROLLS**

### *Sweet Finale Station*

#### **LILIKOI CHEESECAKE**

#### **KONA COFFEE, CHOCOLATE MOUSSE TORTE**

#### **PINEAPPLE MACADAMIA NUT FRANGIPANE TARTS**

#### **HAUPIA**

#### **SWEET BREAD PUDDING** with Vanilla Custard Sauce

\$92 per person

## Grand Hawaiian Feast

### *Cold Selections*

#### **GARDEN SALAD MIXED GREENS**

Kamuela Tomatoes, Shredded Carrots, Cucumbers, Red Onions, Herbed Croutons, House Vinaigrette

#### **NIÇOISE SALAD**

Green Beans, Boiled Eggs, Anchovies, Black Olives, Fingerling Potatoes, HO Farm Tomatoes, Seared Tuna

#### **CHICKEN WALDORF SALAD**

Diced Chicken, Walnuts, Apples, Grapes, Celery, Homemade Aioli

#### **POKE BAR**

Poke Bar Hawaiian Marlin, Spicy Tako, Shoyu Ahi

### *Entrées - Carving Stations*

#### **PRIME RIB - AU JUS**

Chef to Carve \$300, 1 chef per 75 guest

#### **BONE IN HAM**

Hoisin Glazed

#### **HERB-ROASTED TURKEY BREAST**

Pinot Noir Gravy, Cranberry Sauce

#### **BAKED KAMPACHI**

Lemon Butter

### *Accompaniments*

#### **CREAMY POTATO PURÉE**

#### **TRADITIONAL HERB STUFFING**

#### **WAIMEA SEASONAL VEGETABLES**

#### **ROASTED BRUSSELS SPROUTS**

#### **OVEN-BAKED ISLAND ROLLS**

#### **SLICED TROPICAL FRUITS**

### *Sweet Finale Station*

#### **CHOCOLATE MACADAMIA NUT Caramel Tarts**

#### **COCONUT, MEYER LEMON LAYER CAKE**

#### **ALMOND FLOAT**

#### **KONA COFFEE CHOCOLATE MOUSSE TORTE**

#### **LILIKOI MERINGUE SABLE**

#### **SWEET BREAD PUDDING** with Vanilla Custard Sauce

#### **ASSORTED COOKIES AND CONFECTIONS**

\$143 per person