



**THE WESTIN**  
HAPUNA BEACH  
RESORT

## 2025 Reception & Dinner Menus

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**THE WESTIN HAPUNA  
BEACH RESORT**

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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. Hapuna Beach Resort is pleased to dry-set 3% 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.

## **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.

# General Catering Information and Policies (Cont'd)

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## **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**

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.

## **DÉCOR 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 (plus tax) 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 number of guests as specified on a given menu are in attendance at an event, a \$300+ labor fee will be assessed.

# Reception Hors D'oeuvres

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## COLD

\$97 per dozen

Poke Nacho  
*Unagi Sauce, Wasabi Cream, Sriracha Aioli*

Seafood Ceviche  
*Ancho Powder, Citrus*

Black Truffled Deviled Eggs,  
Red Chili Deviled Eggs

Assorted Bruschetta

Island Crudités Vegetable Stand  
*Served in Mason Jars*

Mini Keahole Lobster Roll

Snow Crab Claws

Gingered Beef Tataki

Curried Chicken and Walnut Salad Crostini

Cilantro Shrimp and Avocado

Crispy Wonton, Confit Duck and Pickled Mango

Tomato Water and Oyster Shooters

Spicy Tuna Tartare in Savory Sesame Cone

Summer Roll, Thai Peanut Sauce

Big Island Beef Tartare

## HOT

\$102 per dozen unless otherwise noted

Baozi  
*Pork Belly, Kalbi Short Rib, Kimchi*

Kona Coffee Rubbed Sirloin  
*Roasted Shallot, Butter*

Baby Lamb Chops  
*Mint Jus*

Loaded Baked Fingerling Potato

Wagyu Sliders  
*Bacon Jam, White Cheddar*

House Wild Boar Fennel Sausage  
and Pepper Slider

Spicy Tempura Shrimp  
*Watermelon Avocado Mousse*

Vegetable or Pork Lumpia  
*Red Chili Vinegar Sauce*

Abalone Rockefeller

Falafel  
*Tzatziki Sauce, Warm Pita*

Mango or Chinese Style BBQ Back Ribs

Chicken Wings  
**Choice of One:** *Korean, Buffalo, Furukaki Garlic*

Lobster Tempura

Coconut Fried Shrimp

Mini Crab Cakes

Escargot Puff Pastry

Beef or Chicken Satay

Musubi—Choice of One:  
*Spam, Chicken Teriyaki, or Turkey*  
\$65 per dozen

# Reception

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## Mauka Reception Displays

### **Vegetable Crudité**

*Edamame Hummus, Ranch*

*\$16 per person*

### **Imported and Domestic Cheese Display**

*Specialty Crackers, Lavosh*

*\$24 per person*

## Carving Stations

*(Require a Chef fee @ \$300 plus tax, each per 75 guests)*

### **Fresh Herb Encrusted Prime Rib of Beef**

*Natural Jus, Creamy Horseradish, Mayonnaise, Whole Grain Mustard*

*\$750 each (serves 30)*

### **Roast Suckling Pig In Caja China**

*Hoisin Sauce, House Banana Ketchup*

*\$875 each (serves 50)*

### **Roast Tenderloin of Beef**

*Hamakua Mushrooms, Truffle Sauce*

*\$700 each (serves 20)*

## Reception Action Stations

*All stations require a minimum of 30 guests and a maximum service time of two hours*

*(Require a Chef fee @ \$300 plus tax, each per 75 guests)*

### **Tempura**

*Shrimp, Fresh Local Vegetables*

*Fish Tsuyu Sauce*

*\$42 per person*

### **Pasta**

*Casarecce, Buccatini, Capanelle*

*Basil Pesto, Marinara, Parmesan Alfredo Sauce, Focaccia, Garlic Bread, Freshly Grated Parmesan*

*\$35 per person*

## Makai Reception Displays

### **Big Island Raw Bar**

*Snow Crab Legs, Jumbo Shrimp, Trio of Sashimi, Ahi, Ono, Kampachi, Oysters on the Half Shell*

*Cocktail Sauce, Chili Pepper Water, Seasonal Mignonette, Tabasco, Lemon*

*\$49 per person (based on six pieces per person)*

*Add: Lobster, additional \$10 per person*

### **Kampachi Crudo**

*Coconut Water, Island Citrus*

*\$835 (150 pieces)*

### **Poke—Choice of Two:**

*Tako, Ahi, Marlin, Korean, Shoyu, Spicy, California*

*Won Ton Chips*

*\$565 each (serves 20)*

### **Sesame Seared Tuna**

*Seaweed Salad, Wasabi White Soy*

*\$810 each (150 pieces)*

### **Island Sashimi Boat**

*Shoyu, Wasabi*

*\$810 (150 pieces)*

### **House Smoked Opah**

*Crostini, House Pickles, Caper Berries, Scallion, Brunoise Red Onion*

*\$405 (Serves 25)*

### **Oyster Bar**

*Oysters on the Half Shell*

*Chili Pepper Water, Mignonette, Smoked Cocktail Sauce, Lemon Wedges*

*\$85 per dozen*

# Reception

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## Reception Specialties

All stations require a minimum of 30 guests and a maximum service time of two hours.

### **Yakitori Bar**

Assorted Skewers of Beef, Chicken, Shrimp, Vegetable

*\$41 per person*

### **Crispy Shrimp**

Volcano, Gochujang, Lemon Garlic

*\$43 per person*

### **Sushi Counter**

Inari and Nigiri made with Exotic Fish and Other Delicacies of the Sea

*Pickled Ginger, Wasabi, Shoyu*

*\$96 per dozen (minimum 2 dozen)*

### **Roast Duck**

*Green Onion, Hoisin Sauce, Steamed Bao*

*\$39 per person*

### **Dim Sum**

Won Tons, Pot Stickers, Pork Shumai, Shrimp Shumai, Char Siu Bao

*Sweet Chili Sauce, Spicy Mustard, Shoyu*

*\$32 per dozen*

### **Seafood Ceviche**

*Ancho Chili Citrus, House Made Tortilla Chips*

*\$540 (serves 20)*

## Reception Finales

All stations require a minimum of 30 guests and a maximum service time of one and one-half hours.

### **Sundae Bar**

Vanilla, Chocolate, Macadamia Nut and Kona Coffee Ice Cream

*Hot Fudge, Strawberry, Caramel, Chocolate Sauces*

Assorted Toppings:

*M&Ms, Whipped Cream, Sprinkles, Marshmallows,*

*Chopped Macadamia Nuts, Fresh Coconut, Cherries*

*\$22 per person*

### **Malasada Station**

Crispy Portuguese Donuts rolled in Sugar and Spice

*Strawberry, Coconut, Chocolate Sauces*

*\$27 per person*

*Liliko'i Cream Filled \$2 additional*

### **Tropical Fruit Skewer Palm**

Pineapple, Honeydew, Cantaloupe, Strawberry

*Greek Yogurt, Island Honey*

*\$16 per person*

## Reception Finale Action Stations

(Require a Chef fee @ \$300 plus tax, each per 75 guests)

### **Bananas Foster Station**

Fresh Bananas Sautéed with Sweet Butter and Brown Sugar

*Flambéed with Island Rum, Served over Tahitian Vanilla Ice Cream*

*\$26 per person*

### **Hawaiian Shave Ice Station**

Assorted Island Snow Syrups over finely shaved ice with "Snow Cap"

*\$22 per person*

*Add: Tahitian Vanilla Ice Cream \$3 additional*

# Themed Buffet

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## Pacific Rim Reception

Price is based on a minimum of 50 guests and a maximum service time of two hours

### Japan

Wild Ahi Sashimi, Shoyu, Wasabi, Namasu

Shrimp and Vegetable Tempura

Yakitori Bar

Assorted Skewers of Beef, Chicken, Shrimp, Vegetable\*

Steamed White Rice

\*(Chef to Grill @ \$300 plus tax, each per 75 guests)

### China

Assorted Dim Sum, Dipping Sauce

Li Hing Mui Pork Tenderloin, Vegetable Stir-Fry with Tofu

Pork Belly Bao

Fried Rice

Crispy Sweet and Sour Shrimp

### Thailand

Vegetable Summer Rolls, Mint, Basil, Peanut Dipping Sauce

Spicy Green Papaya Salad

Crispy Red Chili Chicken Wings

Red Lobster Curry, Jasmine Rice

### Polynesia

Ono Poisson Cru

Coconut Fried Shrimp, Guava Sauce

Mac Nut Crusted Island Catch, Lilikoi Buerre Blanc

Samoan "Sapasui"

### Around the Rim Desserts

Mango/Papaya Tapioca Pudding

Banana Lumpia

Green Tea and White Chocolate Torte

Chai Tea Brulee

Coconut Mochi

Black Sesame Choux, Azuki Cream

Almond Float with Lychee, Asian Pears, Pineapple Chunks

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, Selection of Tazo Hot Teas

*\$150 per person*



# Themed Buffet

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## Lū'au

Price is based on a minimum of 50 guests and a maximum service time of two hours

Jumbo Shrimp on Ice  
*Zesty Cocktail Sauce, Lemon*  
Lomilomi Salmon  
Big Island Fiddlehead Fern Salad  
Mixed Baby Greens  
*Papaya Seed Dressing*  
Hawaiian Style Potato Macaroni Salad  
Sliced Fresh Tropical Fruits

### Poke Bar

Hawaiian Marlin  
Spicy Tako  
Shoyu Ahi  
House Smoked Marlin  
Lychee, Namasu, Pipikaula, Poi

### Mains

Grilled Fresh Island Catch  
*Ginger Butter, Crispy Onions*  
Kalua Pig  
Huli Huli Chicken  
Sliced Teriyaki Steaks  
Stir Fried Vegetables  
Portuguese Sausage Mushroom Fried Rice  
Mashed Potato and Taro with Sweet Onion  
Steamed White Rice  
Taro Rolls, Portuguese Sweet Rolls

### Sweet Delectables

Coconut Cake  
Haupia Chocolate Swirl  
Chocolate Macadamia Nut Pie  
Guava Curd Tartlet  
Liliko'i Cheese Cake  
Kona Coffee Mousse  
Ulu Bread Pudding  
*Coconut Rum Glaze*  
Caramelized Banana Rum Tartlet  
  
Freshly Brewed Kona Blend Coffee,  
Decaffeinated Coffees, Selection of Tazo Hot Teas

*\$140 per person*

## Hukilau—Hawaiian Clambake

Price is based on a minimum of 50 guests and a maximum service time of two hours

### Beginnings

Kamuela Field Greens, Mushroom, Sprouts,  
Tomatoes, Onions, Carrots, Croutons,  
Assorted Dressings  
Tomato and Onion Salad, Ogo  
Pasta Salad  
Vegetable Crudit  with Dips  
Seared Ahi Sashimi  
*Shoyu, Wasabi*  
Fresh Oysters and Jumbo Shrimp on Ice  
*Smoked Cocktail Sauce, Ponzu Sauce, Lemon*  
Clam Chowder

### Entr e Specialties

Clams and Mussels Steamed in Beer and Shallots  
Grilled Spiny Tail Lobster  
*Drawn Butter*  
Char-Broiled Catch of the Day  
*Lemon Caper Butter Sauce*  
Salt Crusted Prime Rib, Au Jus\*

\*(Chef to Carve @ \$300 plus tax, each per 75 guests)

### Accompaniments

Herb Roasted Potatoes  
Big Island Cream Corn  
Market Vegetables  
Freshly Baked Rolls and Breads

### The Good Stuff

Sweet Potato Haupia Pie  
Coconut Panna Cotta  
Pineapple Upside Down Cake  
Mango Lime Bar  
Kona Coffee Cheesecake Swirl  
Chocolate Macadamia Tarte  
Pineapple Peach Cobbler  
Banana Bread Pudding  
  
Freshly Brewed Kona Blend Coffee,  
Decaffeinated Coffee, Selection of Tazo Hot Teas

*\$172 per person*

# Themed Buffet

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## Paniolo Barbecue

Price is based on a minimum of 50 guests and a maximum service time of two hours

### Starters

Waimea Field Greens  
*Herb and Roasted Garlic Croutons, Hand Cut Vegetables, Chefs Choice Dressing*

Loaded Baked Potato Salad

Island Style Pineapple Cole Slaw

Potato Mac Salad

Kamuela Tomato and Sweet Onion Platter, Basil Oil

Portuguese Bean Soup

### From the Grill\*

Herb Marinated Ribeye Steak

Island Catch  
*Pineapple Macadamia Salsa*

Barbecue Pork Ribs

Hulihuli Chicken

\*(Chef to Grill @ \$300 plus tax, each per 75 guests)

Corn on the Cob

Smashed Red Bliss Potatoes

Paniolo Fried Rice

Baked Beans

Seasonal Vegetable Medley

Buttermilk Biscuits, Cornbread, Portuguese Sweet Rolls

### Sweet Endings

Sliced Tropical Fruit and Berries

Apple Cobbler

Coconut Cake

Liliko'i Cheesecake

Guava Chiffon Cake

Chocolate S'mores Cake

Freshly Brewed Kona Blend Coffee,  
Decaffeinated Coffees, Selection of Tazo Hot Teas

*\$160 per person*

## Plantation Buffet

Celebrating the Plantation Lifestyle and its Multicultural Community  
Price is based on a minimum of 50 guests and a maximum service time of two hours

### Salad & Starters

Tomato, Fern Shoot and Sweet Onion Salad

Hawaiian Potato Macaroni Salad

Mixed Baby Greens  
*Papaya Seed Dressing*

Sliced Fresh Tropical Fruits

Island Sweet Potato Salad

Marlin Poke

Koko (*Japanese Pickles*)

### Entrées and Sides

Chinese Style Steamed Catch  
*Flashed Ginger, Scallions*

Kalua Pig

Chicken Katsu (*Japanese Style Cutlet*)

Kalbi Short Ribs

Pancit (*Filipino Style Noodles with Baby Shrimp and Pork*)

Steamed White Rice

Portuguese Sweet Rolls

### Heavenly Delights

Coconut Cream Puffs

Chocolate Macadamia Nut Pie

Guava Chiffon Cake

Lilikoi Cheesecake

Assorted Mochi

Panipopo (*Samoan Style Sweet Coconut Buns*)

Fresh Fruit Tartlets

Freshly Brewed Kona Blend Coffee,  
Decaffeinated Coffees, Selection of Tazo Hot Teas

*\$144 per person*

# Plated Dinner Selections

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All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$14 Per Person to the menu pricing.

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

## STARTER SELECTIONS

Classic Lobster Bisque

Red Curry Clam and Corn Chowder

Waimea Tomato Gazpacho  
*Micro Herbs, EVOO*

Kabocha Bisque

Kamuela Baby Greens  
*Waimea Tomatoes, Hilo Peach Palm Hearts,  
Fresh Herb Vinaigrette*

Kamuela Young Romaine Caesar Salad  
*Baby Romaine Lettuce, Parmesan Reggiano,  
Herbed Croutons, Caesar Dressing*

Mixed Greens, Avocado, Tomato, Sliced Red  
Onion, Feta Cheese, Pomegranate Seeds  
*Pomegranate Balsamic Vinaigrette*

Kamuela Tomato "Caprese"  
*Fresh Mozzarella, Kamuela Tomato, Avocado,  
Micro Opal Basil, Kiawe Salt, EVOO*

Wedge  
*Baby Iceberg, Grape Tomato, Red Onion, Bacon  
Lardons, Creamy Scallion Blue Cheese Dressing*

Waimea Panzanella Salad  
*Micro Lettuce, Herbed Croutons, Roasted Kabocha  
Pumpkin, Local Beets, Cucumber, Radish, Red Onion,  
Asparagus, Roasted Pepitas, Toasted Chia Lemon  
Thyme Vinaigrette*

Green Papaya Soba Noodle  
*Maui Onions, Scallions, Green Beans, Baby Tomato,  
Cilantro, Carrots, Peanut Dressing*

Hapuna Chopped Salad  
*Hilo Hearts of Palm, Chopped Egg, WOW Tomato,  
Maui Onion, Chick Peas, Sweet Peppers, Bleu Cheese,  
Lemon Basil Dressing*

Spinach Salad  
*Charred Asparagus, Crisp Prosciutto, Dried  
Cranberries, Candied Macadamia Nuts, Balsamic,  
Island Honey*

## APPETIZER SELECTIONS

Featuring an Array of Specialty Appetizers for your dining pleasure.  
Please add the below menu pricing for this additional course.

Red Curry Lobster, Garden Vegetables  
*Steamed Rice*  
\$27 per person

Oysters Rockefeller  
*Bacon, Spinach, Parmesan, Pernod*  
\$21 per person

Ahi Poke  
*Sweet Onion, Kukui Nut, Moloka'i Salt,  
Sweet Potato Chips*  
\$22 per person

Kona Kampachi Tataki  
*Avocado, Nikiri Sauce*  
\$23 per person

Peppered Beef Carpaccio  
*Tomato & Horseradish Cream*  
\$20 per person

Jumbo Lump Crab Cake  
*Grain Mustard Butter, Corn Relish*  
\$21 per person

Slow Cooked Pork Belly  
*Chili Ponzu, Seasonal Relish Pea Shoots*  
\$19 per person

Hāmākua Mushroom Truffle Risotto  
*Fresh Herbs, Parmesan*  
\$18 per person

Grilled Tako Chorizo Hash  
*Scallion Oil*  
\$20 per person

# Plated Dinner Selections

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All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$14 Per Person to the menu pricing.

## ENTRÉE SELECTIONS

Kaffir Lime and Basil Marinated Chicken Breast  
*Kabocha Curry, Thai Basil, Jasmine Rice*  
\$124 per person

Grilled Big Island Catch  
*Local Tomato Relish, Stir Fry Island Vegetables, Citrus Butter, Steamed Rice*  
\$135 per person

Macadamia Nut Crusted Day Boat Catch  
*Sautéed Bok Choy, Island Style Fried Rice, Lilikoi Butter*  
\$125 per person

Black Truffle Poached Chicken Breast  
*Gruyere Polenta, Sauteed Garden Greens, Red Wine Reduction*  
\$124 per person

Braised Bone-in Pork Shank  
*Wilted Greens, Smoked Guanciale Beluga Black Lentils, Natural Jus*  
\$130 per person

36 Hour Braised Short Rib  
*Roasted Garlic Potato Puree, Roasted Root Vegetables, Red Wine Glaze*  
\$140 per person

Grilled New York Strip  
*Roasted Potatoes, Ali'i Mushrooms, Asparagus, Cabernet Reduction*  
\$145 per person

Roasted Cauliflower "Steak"  
*Waimea Tomato Coulis, Macadamia Nut Pesto*  
\$119 per person

Grilled "Farmers Market" Vegetable Stack  
*Ali'i Mushrooms, Tomato, Organic Eggplant, Mozzarella Cheese, Herbed Polenta, Balsamic Reduction*  
\$119 per person

Espellete Butter Poached Pacific Lobster Tail  
*Kabocha Puree, Roasted Hamakua Mushrooms*  
\$152 per person

## COMBINATION SELECTIONS

Grilled Filet Mignon and King Crab  
*Roasted Garlic Potato Puree, Haricot Vert Béarnaise*  
\$162 per person

Grilled Filet Mignon and Grilled Island Catch  
*Papaya Relish, Stir Fried Island Vegetables, Red Wine Reduction*  
\$157 per person

Grilled NY Strip Steak and Butter Poached Lobster  
*Roasted Kabocha Pumpkin, Grilled Asparagus, Chimichurri*  
\$170 per person

Huli Chicken and Hawaiian BBQ Baby Back Ribs  
*Corn Mash, Roasted Herb Yukon Potatoes*  
\$151 per person

Ginger Marinated Kona Shrimp and Kalbi Short Ribs  
*Pickled Vegetables, Sesame Steamed Bok Choy, Jasmine Rice*  
\$157 per person



# Plated Dinner Selections

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All Dinner Entrees come as a 3-Course Meal with Choice of Starter Selection, Freshly Baked Bread, Choice of Dessert and Standard Beverage Service of Royal Kona Blend Regular Coffee, Royal Blend Decaffeinated Coffee and Selection of Tazo Hot Teas.

SPECIAL NOTE: If you wish to have a Soup and Salad Course to make this a 4-Course Meal, please add an additional \$14 Per Person to the menu pricing.

## DESSERT SELECTIONS

Chocolate Strawberry Shortcake  
*Fresh Strawberries, Chocolate Decadence Cake,  
Strawberry Balsamic Sauce*

Souffle Cheesecake (Japanese Style)  
*Yuzu Curd, Anko Kanten, Fresh Berries,  
Japonaise Cookie*

Kona Coffee Angel Food Cake  
*Macadamia Crumbles, Mango Fluid Gel,  
Chocolate Mousse Quenelle*

Mango Jasmine Rice Pudding  
*Passion Fruit, Coconut Sauce*

Lilikoi Swirl Cheesecake  
*Mango Strawberry Coulis*

Poached Asian Pear  
*Champagne Mousseline, Raspberry Sauces*

Kona Coast Flourless Chocolate Torte  
*Guava and Caramel Sauces*

Chocolate Amaretto Gianduja Tiramisu

## DESSERT DUO

Macadamia Nut Sponge Cake and Chocolate Marquis  
*Chocolate Soil, Lilikoi Caramel Sauce*

Passion Fruit Tart and Chocolate Haupia Mousse  
*Koloa Spiced Rum Meringue, Dark Chocolate Feulletine,  
Strawberry Lime Sauce, Island Fruit*

Mocha Flourless Cake, Mascarpone Mousse  
*Island Citrus Confit, Mango Curd,  
Macadamia Cacao Brittle*

# Banquet Beverages

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The Westin Hapuna Beach Resort is the only licensed authority to sell and serve alcoholic beverages within the property. Therefore, we cannot permit alcoholic beverages for public consumption to be brought into either hotel. Please be reminded that, by law, we are not allowed to engage in or participate in the service of alcoholic beverages to minors. We are also required by law to withhold service of alcoholic beverages to any individual that cannot provide credible identification that they are at least 21 years of age.

## Consumption Bar

### *Price Per Drink*

	<b>HOSTED</b>	<b>CASH</b>
Deluxe Brands	\$18 each	\$22 each
Premium Brands	\$16 each	\$20 each
Cordials/Liqueurs	\$19 each	\$23 each
*Tropical Drinks	\$17 each	\$21 each
House Wines by the Glass	\$15 each	\$18 each
Sparkling Wine by the Glass	\$15 each	\$18 each
Imported & Craft Beer	\$9 each	\$11 each
Domestic Beer	\$8 each	\$10 each
Juices	\$7 each	\$8 each
Mineral Water	\$7 each	\$8 each
Soft Drinks	\$7 each	\$8 each

\*Non-blended (i.e. Mai Tai, Blue Hawaii, Rum Punch, etc.)

## Package Bar Pricing

*Serving Cocktails, Domestic Beer, Imported & Craft Beer, House Wine, Soft Drinks, Juices and Mineral Waters*

*Add Tropical Drinks for an additional \$5 per person, per hour*

	<b>PREMIUM</b>	<b>DELUXE</b>
First Hour	\$41 per person	\$50 per person
Each Additional Hour	\$26 per person	\$32 per person

## Refreshments and Libations

### *Served by the Gallon*

Tropical Fruit Punch	\$92
House-made Lemonade	\$92
Rum Punch	\$189
Mai Tai Punch	\$199
Champagne Punch	\$179

### **LABOR FEES**

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 per bar will be charged to the group's master account. (Pre-ordered dinner wines are not included in the hourly bar sales) Cashiers (required on all "cash" bars) \$150 each, plus tax  
Prices are subject to 25% service charge and 4.712% state tax

In order to provide you with a superior guest experience, we allocate 17.5% of the service fee to our employees as tips or wages and 7.5% of the service fee to pay for costs or expenses other than wages and tips of employees.

# Banquet Wines

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## Sparkling Wine

Mionetto Prosecco, Italy	\$50
Faire La Fête Brut, Cremant de Limoux, France	\$54
Nicolas Feuillatte, Brut Reserve, Champagne, France	\$81
Domaine Carneros Brut, Carneros, CA	\$88
Collet 'Art Deco' Brut, Champagne, France	\$130
Veuve Clicquot Brut, Champagne, France	\$163
Freeman Vineyards 'Yu-Ki Estate' Brut Rosé, West Sonoma Coast, CA	\$165

## White Wines

Pighin, Pinot Grigio, Friuli, Italy	\$50
J Vineyards, Pinot Gris, CA	\$60
Saracco Moscato d'Asti, Italy	\$60
Whitehaven, Sauvignon Blanc, New Zealand	\$68
J Vineyards, Chardonnay, CA	\$72
Dr. Loosen, Blue Slate, Riesling, Kabinett, Germany	\$73
Cave de Lugny 'Les Charmes', Macon-Lugny, France	\$75
Post & Beam Chardonnay, Napa Valley, CA	\$94
Kistler 'Les Noisetiers', Sonoma Coast, CA	\$200

## Rose Wines

Bieler Père et Fils 'Sabine', Aix-En-Provence, France	\$63
Domaines Ott 'BY.OTT', Côtes de Provence, France	\$108

## Red Wines

Spellbound, Cabernet Sauvignon, CA	\$50
Siduri Pinot Noir, Santa Barbara, CA	\$72
François Labet Pinot Noir, Ile De Beauté, Corsica, France	\$75
Spy Valley, Pinot Noir, New Zealand	\$88
Louis Martini Cabernet Sauvignon, Sonoma County, CA	\$90
Finca Decero, Malbec, Argentina	\$109
Penfolds 'Bin 389' Red Blend, South Australia	\$137
Duckhon Merlot, Napa Valley, CA	\$154
Jordan Cabernet Sauvignon, Alexander Valley, CA	\$167
Caymus Cabernet Sauvignon, Napa Valley, CA	\$200

# Banquet Bar Selection

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## Premium Bar Selections

Absolut Vodka  
Bacardi Superior  
Captain Morgan Original Spiced Rum  
Tangueray  
Jack Daniels  
Canadian Club  
Maker's Mark  
Dewars White Label  
Cazadores Blanco  
Hennessy VS  
Whaler's Dark Rum

## Deluxe Bar Selections

Grey Goose Vodka  
Bacardi Superior  
Bombay Sapphire Gin  
Jack Daniels  
Knob Creek  
Crown Royal  
Johnny Walker Black Label  
Patron Silver  
Hennessy VSOP  
Myers's Dark Rum

## Beer Selections

### **Domestic, Choice of 2:**

Budweiser  
Bud Light  
Coors Light  
Miller Lite

### **Import/Craft, Choice of 3:**

Heineken  
Amstel Light  
Corona  
Kona Brew Longboard Lager  
Kona Brew Big Wave Golden Ale  
Maui Brew Bikini Blonde