



OUTRIGGER KONA RESORT & SPA



Catering Menus



OUTRIGGER[®]

KONA RESORT & SPA

Table Of Contents

[Voyager Sunrise - Breakfast Selections & Morning Breaks](#)

Breakfast – Continental & Buffet	4
Breakfast – Stations & Enhancements	5
Breakfast – Plated Breakfast	6
Huakāi Morning Breaks	7
Ala Carte Snacks & Refreshments	8

[Midday Journeys - Lunch & Midday Breaks](#)

Grab & Go	10
Lunch – Chilled Buffet	11
Lunch – Hot Buffet	12
Lunch – Plated	13
Midday Break	14

[Reception](#)

Reception – Tray Passed Hors d'oeuvres	16
Reception – Displays & Platters	17
Reception Stations	18
Carving & Action Stations	19

[Dinner](#)

Dinner – Curate your Plated Experience	21
Dinner – Buffet Selections	22 - 24

[Island Libations -Beverages](#)

Consumption Bars – Hosted & Cash	26
Tiered Bar Packages	27
Beverage Selections	28

[Event Policies](#)

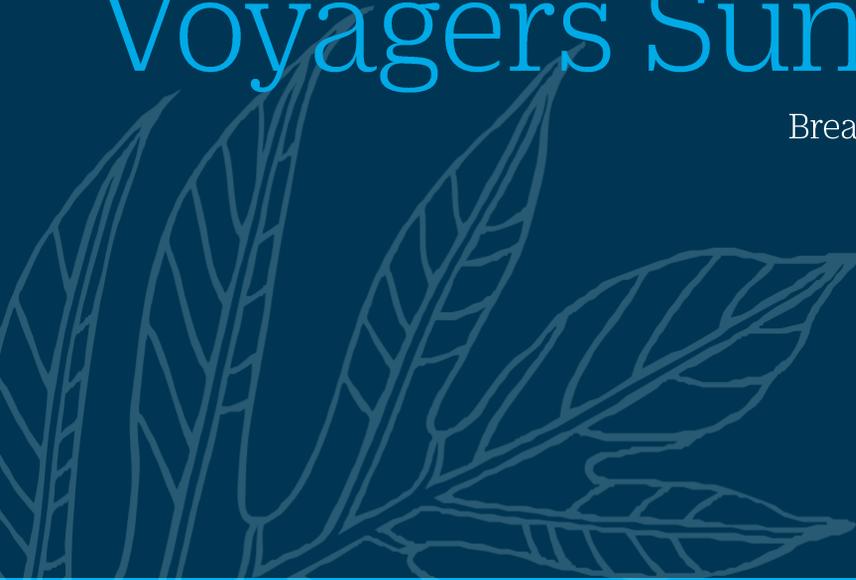
30 - 33



OUTRIGGER KONA RESORT & SPA

Voyagers Sunrise

Breakfast Selections & Morning Breaks



OUTRIGGER[®]

KONA RESORT & SPA

BREAKFAST SELECTIONS

Maximum service time is 120 minutes. Additional time may be added at a rate of \$10 per person, per half hour. A labor fee of \$300 plus tax applies for groups of fifty (50) guests or fewer.

CLASSIC CONTINENTAL | \$30 per guest

Seasonal & Island Fresh Fruit **VGN, GF**

Assorted Baked Breakfast Pastries **V, D**

Whipped Butter and Fruit Preserves

Assorted Selection of Dry Cereals

Skim Milk, Almond Milk, Whole Milk, Soy Milk

SUNRISE CONTINENTAL | \$36 Per guest

Seasonal & Island Fresh Fruit **VGN, GF**

Freshly Baked Assortments **V, D**

Butter Croissants, Danish Served with Whipped Butter and Fruit Preserves

Steel Cut Oatmeal

Cinnamon, Brown Sugar, Toasted Coconut Flakes, Honey, Dried Fruit, Soy Milk, and Whole Milk

Hard-Boiled Eggs

Assortment of Yogurts

Plain, Fruit or Low Fat with Honey, Granola, Dried Fruit

ISLAND ENGERGIZER | \$48 per guest

Seasonal & Island Fresh Fruit **VGN, GF**

Bacon

Mochi Pancakes **D, GF**

Rice Flour and Passion-Orange-Guava Butter

Vegetarian Burrito **V, GF**

Artichoke, Mushroom, Black Olives, Black Bean, Rice, Cheese

Garlic Herb Roasted Yukon Potatoes

Caramelized Onions and Tarragon Emulsion

Choice of :

Egg & Spinach Frittata **V, GF, D**

Roasted Tomato, Spinach, Asparagus, Hamakua Goat Cheese and Basil

or

Scrambled Eggs **V, GF**

KEAUHOU BAY | \$42 per guest

Seasonal & Island Fresh Fruit **VGN, GF**

Assorted Baked Breakfast Pastries

*Sweet Butter and Fruit Preserves **D, V***

Scrambled Eggs **V, D, GF**

Toppings: Sautéed Mushroom, Cheddar Cheese and Caramelized Sweet Onion

Choice of One (1) Meat:

Smoked Bacon, Portuguese Sausage Links, or Ham

Choice of One (1) Starch:

Garlic Roasted Country Potatoes, Onions and Herbs or Steamed White Rice

Breakfast Buffets include:

Hawaiian Paradise® Kona Coffee Blend, Selection of Hot Teas, Orange and Passion Orange Guava Juices

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

BREAKFAST STATIONS & ENHANCEMENTS

Enhancements must accompany a breakfast buffet.

OMELETS MADE-TO-ORDER | \$20 per guest

Requires a Chef Attendant at \$300 per 75 guests

Choice of:

Eggs or Egg Whites **V, D**

Toppings:

Bacon, Smoked Ham, Tofu, Spinach, Peppers, Cheddar Cheese, Big Island Mushrooms, and Maui Onion

VEGETABLE FRITTATA | \$11 per guest **V, D, GF**

Free-Range

Caramelized Maui Onion, Asparagus and Tomato or

Egg Whites, add \$2 per guest

SWEET BREAD

FRENCH TOAST | \$12 per guest

Whipped Butter, Maple and Coconut Syrup **D, V**

MALASADA | \$36 per dozen **D, V**

Freshly Made Portuguese Donuts

MOCHI PANCAKES | \$7 per guest **D, V**

Fruit Compote, Maple and Coconut Syrup, and Whipped Butter

HAWAII MADE MUFFINS | \$12 each **D, V**

Chefs' selection of Freshly Baked Large Muffins

LOX & BAGELS | \$20 per guest **V, D, GF**

Savory Herb Blinis, Smoked Salmon, Whipped Cream Cheese, Caramelized Maui Onion, Asparagus and Tomato

INDIVIDUAL YOGURT | \$6 each **D, V**

Selection of Assorted Fruit & Plain Yogurts
Island Honey and Granola, Dried Fruit

STEEL-CUT OATMEAL STATION | \$5 per guest **D, V**

Cinnamon, Brown Sugar, Toasted Coconut Flakes, Honey, Dried Fruit, Soy Milk, and Whole Milk

BREAKFAST BAR (90-minute service)

Attendant required at \$200 per 75 guests

Bloody Mary | \$20 per drink

Clamato or Tomato Juice, Spicy Mary Mix, Olives, Pickled Green Beans, Celery, Bacon, Banana Peppers, Limes, Lemons, Worcestershire, Assorted Hot Sauces, Salts and Seasonings

Tropical Mimosa | \$24 per drink

Prosecco with a Selection of Fruit Juices:
Fresh Orange, Passion-Orange-Guava (POG), Lilikoi

Blended Fruit Smoothies | \$14 each

Strawberry-Banana, Berry Blast and Green Machine

Gourmet Coffee Station | \$14 per guest

Assorted Flavored Syrups, Chocolate Shavings, Cinnamon Sticks, Whipped Cream, Cocoa Powder

Service Note:

Maximum 90-minute Service, Additional Time is Available for an Extension Fee of \$10 per guest per half hour

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

PLATED BREAKFAST

Maximum 90- Minute Service, Priced per Guest.

A minimum of 20 guests. A \$10 per guest surcharge applies for groups under 20.

FRENCH TOAST | \$38 per guest D, V

Sweet Bread

Apple Cinnamon Maple Glaze

Smoked Bacon or Portuguese Link Sausage

Seasonal & Island Fresh Fruit

EGGS BENEDICT | \$42 per guest D

Hawaii Island Hilo Ham and Hollandaise Sauce

Breakfast Potatoes

Seasonal Fruit

TRADITIONAL BREAKFAST | \$38 per guest D, V, GF

Scrambled Eggs

Smoked Bacon or Portuguese Link Sausage

Herb Garlic Country Potatoes

Seasonal Fruit

BREAKFAST BURRITO | \$36 per guest D, V, GF

Scrambled Eggs

Choice of:

Portuguese Link Sausage or Smoked Bacon

Cheddar Cheese, Bell Pepper, Onion

Seasonal Fruit

All plated breakfasts include:

Basket of Assorted breads or pastries, Fresh brewed Hawaiian Paradise® Kona Coffee Blend, Selection of Hot Teas, and Seasonal Juice

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

HUAKA'I BREAK PACKAGES

Maximum 90-Minute Service

Select Breaks will Require Server Attendant for Additional \$150.00 Labor Fee per server.

REFRESH | \$22 per guest VGN, V, N

Whole Local Sourced Bananas

Vegan Dried Fruit Oatmeal Cookies

House Made Trail Mix

Cucumber Infused Water

Lime-Mint Infused Water

Orange-Lemongrass Infused Water

POWER UP | \$23 per guest D, V, N

Build Your Own Trail Mix:

Mixed: Macadamia Nuts, Walnuts, Almonds, and Pumpkin Seeds

Yogurt Chips and Chocolate Chips

Dried Fruits: Mango, Pineapple, Papaya

KICK START | \$24 per guest D, V, N

Attendant Required

Compressed Fruit Brochettes

Basil scented Watermelon, Pineapple, Strawberry and Pistachio Crème Fraiche

Made-To-Order Fruit Smoothie Station: VGN, V

Strawberry-Banana, Green Machine, and Berry Blast

Coffee Station with Flavored Syrups

Hawaiian Paradise® Kona Coffee Blend Regular and Decaffeinated Coffee

Vanilla, Honey, Whipped Cream, and Chocolate Shavings

ENERGIZE | \$24 per guest D, V, N

Attendant Required

Parfait Station

Assorted Yogurt, Berries, All-Natural House Made Granola Crunch, Nuts and Seeds

Big Island Fruit Elixirs:

Orange + Mango + Ginger

Watermelon + Basil + Lavender

Pomegranate + Acai + Honey

Something Sweet:

Seasonal Trio of Cupcakes

Iced Coffee with Flavored Syrups:

Vanilla, Macadamia Nut and Coconut

CHIPS & DIPS | \$24 per guest V

Kettle Potato Chips

Maui Onion Dip

Tortilla Chips

Cheddar Cheese Sauce

Pita Chips

Tzatziki

Soft Salted Pretzels

Whole Grain Mustard

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

A LA CARTE SNACKS & REFRESHMENTS

SNACKS | By the Dozen

Local Granola & Yogurt Parfait	\$40 per dozen
Homemade Granola Bars	\$45 per dozen
Assorted Mini Muffins	\$45 per dozen
Plain or Macadamia Nut Brownies Blondies	\$45 per dozen
Fresh Baked Pastries	\$50 per dozen
Assorted Chocolate Dipped Shortbread Cookies	\$52 per dozen
Assorted Cookies (Peanut Butter, Chocolate Chip, Macadamia Nut, Oatmeal Raisin)	\$45 per dozen
Assorted Whole Fruit	\$80 per dozen
Chia Bowl Topped with Fresh Fruits	\$120 per dozen

BEVERAGES | Individual and By the Gallon

Bottled Water	\$6 each
Sparkling Mineral Water	\$6 each
Coca-Cola® Brand Regular and Diet Soft Drinks	\$6 each
Gatorade®	\$7 each
Red Bull®- Regular and Sugar Free	\$10 each
Iced Tea, Fruit Punch or Lemonade	\$60 per gallon
Fruit Juices (orange, Cranberry, Apple)	\$80 per gallon
Cold Fresh Whole, 2% or Skim Milk	\$80 per gallon
Vegetable Juices (V-8®, Tomato, Clamato®)	\$80 per gallon
Hot Chocolate with Fresh Whipped Cream	\$84 per gallon
Regular and decaffeinated	\$88 per gallon
Assorted of Tazo® Tea	\$94 per gallon
Hawaiian Paradise® Kona Blend Coffee	\$112 per gallon

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.



OUTRIGGER KONA RESORT & SPA

Midday Journeys

Lunch Selections & Midday Breaks

OUTRIGGER[®]

KONA RESORT & SPA

GRAB & GO

Displayed & Labeled to Go. Maximum Service time of 90-Minutes

COLD BOXED LUNCH | \$43 per box

Salad Selection - Choose One (1):

Pasta Salad

Bow Tie Pasta, Shaved Red Onions, Island Tomatoes, Sliced Olives, Crumbled Feta, Herb Vinaigrette

Local Style Potato Macaroni Salad

Whole Grain Mustard, Fresh Herbs

Sandwich Selection - Choose Two (2):

Assorted Deli Sliced Breads

Gluten-Free Available upon request

Chicken Club Sandwich

Smoked Bacon, Big Island Tomato, Mozzarella, Herb Aioli

Roast Beef

Caramelized Onions, Tomato, Mixed Local Field Greens, Boursin Cheese

Artisanal Italian Cold Cuts

Swiss, Jalapeno Jack Cheese, Sundried Tomato Aioli

Carved Ham

Pepper Jack, Chipotle Cranberry Chutney, Mustard-Basil Aioli

Grilled Marinated Vegetables

Balsamic Marinated Ali'i Mushrooms, Eggplant, Zucchini, White Cheddar Cheese

HOT BENTO BOX | \$44 – 48 Per guest

Sides – Choose up to (3):

Pumpkin Potato Salad

Szechuan Style Eggplant

Chili-Soy Glazed Baby Bok Choy

Namasu

Furikake Rice Ball with Ume

Proteins - (Choose up to (2):

Misoyaki Butterfish

Broiled Salmon

Grilled Teriyaki Beef

Fried Chicken

One Protein

\$44 per guest

Two Proteins

\$48 per guest

SIMPLE BITES

Chicken BLT | \$28 per guest

Grilled Free Range Chicken Breast, Organic Bacon,

Local Heirloom Tomato and Local Greens

Artisanal Local Bread

Kona Grilled Shrimp Caesar Salad | \$20 per guest

Island Grown Baby Romaine, Creamy Caesar Dressing ,

Garlic Croutons

ENHANCEMENTS

Chocolate Candy Bar

\$5 each

Chocolate Brownie

\$6 each

Granola Bar

\$6 each

Lemon Bar

\$8 each

Cold Box & Simple Bites include:

Choice of Cookie or Small Bag of Potato Chips, and Whole Fruit (Banana or Apple), Choice of Bottled Water or Soft Drink

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

OUTRIGGER®

KONA RESORT AND SPA

CHILLED LUNCH BUFFET

Maximum 120- Minute Service, Priced per Guest.

Buffets require a Minimum of 50 Guests. A labor fee of \$300 plus tax applies for groups under 50.

DELI INSPIRED | \$56 per guest

Salads

Mixed Greens

Local Papaya, Sweet Onions, Candied Macadamia Nut, Papaya Seed Dressing

Yukon Potato Salad

Whole Grain Mustard, Fresh Herbs

Hamakua Tomato Gazpacho

Feta Cheese, Avocado Relish, Cilantro

Grilled Vegetable Platter

Mustard Seed Vinaigrette

Assorted Deli Sliced Breads

Gluten-Free Available upon request

Assortment of Sliced Deli Meats:

Rare Roast Beef, Smoked Turkey, Cured Ham

Assorted Toppings:

Sliced Cheeses, Lettuce, Tomato, Sweet Onions, Mustards, Mayonnaise

Assorted individual Bags of Potato Chips

Original and Maui Onion Chips

Assorted Cookies & Brownies

White Chocolate Chip, Oatmeal Raisin, Fudge Brownie, Blondies

FARMERS MARKET | \$58 per guest

Salads

Seasonal Island Fruit Salad

Mixed Greens

Tomatoes, Carrots, Cucumbers, Black Olives, Asparagus, Chopped Hard Boiled Eggs, Crispy Bacon, Crumbled Goat Cheese

Pasta Salad

Bow Tie Pasta, Shaved Red Onions, Island Tomatoes, Sliced Olives, Crumbled Feta, Herb Vinaigrette

Calamari & Asparagus Salad

Shaved Fennel, Sweet Onion with Thai Chili Glaze and Fried Garlic

Dressing - Choose One(1) :

Papaya Seed Dressing, Green Goddess Dressing or Balsamic Vinaigrette

Proteins - Choose Two (2):

Fresh Daily Catch

Citrus Beurre Blanc, Tomato Relish

Marinated Herb Grilled Chicken

Natural Jus, Micro Greens

Delicately Seasoned Steak

Chimichurri Flat Iron Steak

Desserts

Coconut Tea Haupia

Li Hing Seasonal or Local Fruit

All Lunch buffets include:

Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Selection of Hot Teas, and Tropical Iced Tea

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

OUTRIGGER®

KONA RESORT AND SPA

HOT LUNCH BUFFET

Maximum 120- Minute Service, Priced per Guest.

Buffets require a Minimum of 50 Guests. A labor fee of \$300 plus tax applies for groups under 50.

PICNIC BASKET | \$62 per guest

SALADS

The Works Potato Salad **D**
*Kabocha, Sweet Potato, Red Potato, Smoked Bacon,
Horseradish Mustard Dressing*

Waldorf Salad **D, N**
Yogurt Chicken, Grapes, Spiced Macadamia Nut

ENTREES

Asian BBQ Pork Ribs
Grilled Black Bean Sauce

Herb Island Catch **D, V**
Kim Chee Green Papaya, Yuzu Butter Sauce

ACCOMPANIMENTS

Corn on the Cob **D, V**
Garlic Herb Butter

Baked Potato Bar **D**
*Sour Cream, Bacon Bits, Green Onion, Cheddar Cheese and
Butter*

DESSERTS

Waimea Strawberry Shortcake **D**
Lemon Vanilla Sponge, Whipped Cream **D**
Li Hing Seasonal or Local Fruit **VGN, GF**

TASTE OF KEAUHOU | \$66 per guest

SALADS

Sweet Potato Salad **D, VGN**
Lime, Lemongrass and Coconut Syrup

Iceberg Salad **V, D**
Grape Tomatoes, Feta Cheese, Shaved Red Onions, Green
Onion, Olives, and Papaya Seed Dressing

Fern Shoot with Opae (Shrimp) **V, S**
*Shaved Japanese Cucumber, Daikon, Sweet Onion,
and Lemon Soy Dressing*

ACCOMPANIMENTS

Paniolo Fried Rice
Vegetables, Green Onion, Shoyu and Sesame Seeds

Chef's Roasted Island Vegetables **VGN**
Herb Roasted Seasonal Vegetables

ENTREES

Slow Roasted Pork Loin
Lilikoi Mustard Basted, Grilled Cabbage, Garlic Gastrique

Fisherman's Island Catch
Mushroom and Shallot Ragout

DESSERTS **V, D**

*Coconut Chiffon Cream Cake
Kona Coffee Chocolate Cake*

All Lunch buffets include:

Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Selection of Hot Teas, and Tropical Iced Tea

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

PLATED LUNCH

Maximum 90-Minute Service Time, Priced per guest. A \$10 per-guest fee applies for groups under 20.

All plated meals are based on one entrée selection. Multiple entrée choices are requested, the highest entrée price will apply to all guests

SALAD | Choice of One:

Caesar Salad

Locally Grown Baby Romaine "Caesar Salad", Lemon Roasted Hamakua Mushroom, Shaved Parmesan Cheese

Local Baby Mixed Field Greens

Sun-Dried Fruits, Crumbled Goat Cheese, Papaya Seed Dressing

ENTRÉE | Choice of One:

Pan Roasted Chicken | \$52 per guest

Natural Jus, Hawaiian Root Hash (Taro, Ulu, Sweet Potato), Sautéed Garden Greens

Mahi Mahi | \$56 per guest

"Far East" Lime Crusted Mahi Mahi, Stewed Kabocha, Pickle Relish, Thai Chili Curry

Short Rib | \$54 per guest

Sake Braised Short Rib, Slow Cooked Daikon, Chinese Peas, Red Wine Miso and Roasted Yukon Gold Potatoes

New York Steak | \$58 per guest

New York Steak, Sautéed Alii Mushrooms, Sweet Potato Puree

Garlic Herb Beef Tenderloin | \$68 per guest

Yuzu Garlic Heart of Palm Puree, Onion Tartar, Pomegranate Gastrique, Jasmine Rice

"Mac and Cheese" | \$45 - \$50

Penne Pasta, Asparagus, Basil, Oyster Mushroom, Sun Dried Tomatoes, Boursin Cheese Sauce and Chili Spiced Garlic Bread

Choice of:

Chicken and Bacon

\$45 per guest

Lobster

\$50 per guest

DESSERT | Choice of One:

Mango Cheesecake | \$12 per guest

Vanilla Cream, Mango Coulis

Strawberry Shortcake | \$15 per guest

Lemon Vanilla Sponge, Lavender Whipped Cream, Macerated Strawberries

Cookies and Cream | \$14 per guest

Vanilla Bean Panna Cotta, Cookie Crumbs, Minted Strawberries

All plated Lunches include:

Basket of Assorted Breads or Rolls, Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Selection of Hot Teas, and Tropical Iced Tea.

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

MIDDAY BREAK

Maximum service time is 90-Minutes.

POPCORN BREAK | \$23 per guest

Assorted Toppings (select two):

Butter

Parmesan Cheese

Furikake

Arare

Li Hing Mui Powder Chocolate Candies

AUTHENTICALLY DELICIOUS | \$24 per guest

Baked Soft Pretzel

Herb Butter

Chips and Dips

Sweet Potato, Taro

Hawaii Island Tomato Salsa, Roasted Hummus, Basil

Pesto

Selection of Coca-Cola® Brand Soft Drinks

WHAT YOU CRAVE | \$24 per guest

Fresh Baked Assorted Cookies

Vanilla Ice Cream Bars

Oven Baked Biscotti

Selection of Individual Bottled Milks:

Chocolate, Strawberry, 2% or Skim

RECHARGE | \$23 per guest

Choose Two Flavors of CLIF® Bars:

Blueberry, Chocolate Almond, Peanut Butter, White Chocolate

Fresh Whole Fruit

Bananas, Apples and oranges

Curry Spiced Gourmet Mixed Nuts

ENHANCEMENTS

Local Granola & Yogurt Parfait | \$10 each

Strawberries and Mixed Berries, Cream, and Brown Sugar

Island Chips | \$35 per bowl

Taro and Sweet Potato

Cracker & Cheese Plate | \$12 per guest

Selection of Crackers and Domestic Cheese

Shave Ice Station** | \$12 per guest

Culinary Attendant Required \$300

Choice of (3) Flavors:

Cotton Candy | Fruit Punch | Li Hing Mui | Pineapple

Pink Bubblegum | Strawberry | Condensed Milk

Li Hing Powder

Add \$3.00 for each additional flavor

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.



OUTRIGGER KONA RESORT & SPA

Reception

Tray Passed, Displays and Stations

OUTRIGGER[®]

KONA RESORT & SPA

TRAY PASSED HORS D'OEUVRES

Priced per Piece. Minimum Fifty (50) Pieces per order per Item.

COLD HORS D'OEUVRES

THAI CHICKEN CURRY WON TON | \$7 each
Green Papaya, Salad GF, S

SHRIMP COCKTAIL | \$7 each
House Cocktail Sauce, Calamansi Mango GF, S

SOMEN NOODLE SUMMER ROLLS | \$7 each
Asian Slaw, Thai Chili Sauce GF, VGN
**Add shrimp \$8 each

CAPRESE MOZZARELLA BITES | \$7 each
Baby Mozzarella, Roma Tomato, Basil, Balsamic Reduction D, V

ASIAN OYSTER SHOOTERS | \$10 each
Yuzu Mignonette GF, S

DEVEILED EGGS | \$6 each
Madras Curry, Farm Herbs V

VEGETARIAN SUMMER ROLLS | \$7 each
Rice paper, Sweet Chili Dip GF, VGN

HOT HORS D'OEUVRES

MINI CAST IRON CRAB CAKES | \$9 each
Hawaiian Chili Guava Remoulade S

WILD HAMAKUA MUSHROOM CROSTINI | \$7 each
Tarragon-Onion Jam, Shaved Gruyere Cheese S, V

PORK BAO | \$8 each
Char Siu, Ginger-Scallion Pork Hash, Poha Berry Sauce

KALUA PORK QUESADILLA | \$8 each
House Pico de Gallo

VEGETABLE SPRING ROLLS | \$7 each
Sea Asparagus-Tomato Relish, Mango-Chili Dipping Sauce V

HOT AND SPICY SOY BRAISED SHORT RIBS | 7 each
Potato Puree, Kabayaki Glaze

BEEF SKEWERS | \$10 each
Korean Marinade, Sesame Seeds, Green Onion GF

Butler-Passed Hors D'oeuvres Require Additional \$150.00 Labor Fee per server (per 30 guests).

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

DISPLAYS & PLATTERS

To enhance your reception or compliment an existing buffet. Maximum Service Time 90-Minutes.
A Labor Fee of \$300 plus tax will apply for groups of fifty (50) or less guests.

SUSHI SHOWCASE | \$24 Per Roll **S, V**

5 Roll Minimum per Selection, 8 Pieces per Roll

* Pre-Sliced served with Soy Sauce, Wasabi, Pickled Ginger

Poke Temaki Roll (6- Pieces per order)

Hand rolled Nori Cone, Sushi Rice, Ahi Poke

Spicy Tuna Temaki Roll (4 Pieces per order)

Hand rolled Nori Cone, Sushi Rice, Spicy Tuna

Dragon Roll

Shrimp Tempura, Unagi, Avocado, unagi sauce

Hawaiian Roll

Ahi Tuna with Avocado, Cucumber, sweet soy glaze

Spicy Tuna Roll

Spicy Tuna Cucumber, Avocado, Sliced Ahi

Rainbow Roll

California Roll, Topped with Ahi, Salmon, Hamachi

ICED SEAFOOD DISPLAY | \$45 per guest **S**

Jumbo Shrimp

Snow Crab Clusters

Ahi Poke

Salmon Poke

Fresh Lemon, Cocktail Sauce, Creamy Horseradish

KEAUHOU HARVEST | \$25 Per guest **VGN, D**

Heirloom Carrots, Radishes, Celery, Grape Tomatoes,

Bell Peppers, Broccoli, Cauliflower, Olives

Hummus Dip, Ranch Dips

THE CHEESE CONNOISSEUR | \$24 per guest **D**

20 Guest Minimum

Selection of Domestic and Imported Cheese

Gruyere, Soft French Brie, Reyes Point Bleu,

Creamy Goat, Herbed Boursin, Tillamook Cheddar

Lavosh, Crackers and Artisan Breads

Guava Jam, Dried Tropical Fruit, Grapes

ANTIPASTO DISPLAY | \$26 per guest **D**

20 Guest Minimum | Based on 2 ounces per guest

Assortment of Marinated Grilled Vegetables

Cured Meats, Prosciutto, Salami, Capicola, Buffalo

Mozzarella, Marinated Olives

Artisanal Breads

THE SLIDER TRIO DISPLAY | \$36 per dozen **D**

Minimum 2 Dozen per Selection

Beef Slider

Swiss Cheese, Bacon, Sautéed Mushrooms

Pulled Pork Slider

Grilled Pineapple, Chiffonade Cabbage

Fresh Island Fish Slider

Spicy Sprouts, Wasabi Mayo, Sweet Soy Glaze

Service Note: To ensure a complete dinner experience, a minimum of three (3) Action Stations and two (2) Display Stations is required. Each action station requires a dedicated culinary attendant. All menu selections must be ordered to serve the full guest count.

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

RECEPTION STATIONS

To enhance your reception or complement an existing buffet. 90-Minute Maximum Service Time. Minimum 30 Guests. A Chef Fee of \$300 Applies per Station per Events

TACO STATION | \$26 per guest

Protein - Choice of (1):

Fresh island Fish

Chicken

Beef

Flour or Corn Tortillas

Cabbage, Cheddar Cheese, Salsa, Sour Cream, Guacamole

CANTONESE-STYLE DIM SUM |

Sold Per Piece

Minimum of 12 Pieces per selection

Shrimp and Pork Dumpling	\$5 per piece
Char Siu Bao	\$11 per piece
Chicken Potsticker	\$7 per piece
Vegetable Potsticker	\$8 per piece

Served with Hot Mustard, Soy Sesame Scallion Chili Sauce, Scallion and Chili Sauce

HOT WOK EDAMAME | \$100 per order

Serves 30 Guests

Choice Of 1 Flavor per Order:

Garlic Kim Chee Sesame Sauce

Steamed with Hawaiian Salt

THE POKE BAR | \$32 per guest

Based on 2 ounces per guest

Calamari Poke

Gochujang-Hot Chili Sauce, Ginger

Ahi Poke

Maui Onion, Ogo, Inamona (Kukui Nut) Alae Salt

Tofu Poke

Watercress, Sesame Seed Oil, Green Onion, Ginger, Tamari Soy

Choice of (2):

Steamed White Rice, Brown Rice or Quinoa

KONA PUB | \$36 per guest

Mini Beef Sliders

Grilled Onions, White Cheddar, Special Sauce

Buffalo Style Wings

Blue Cheese, Ranch, Celery, Carrots

Mac & Cheese

Bacon, Cheddar, Fontina, Romano, Gruyere Cheeses

Deviled Eggs

Chives, Smoked Paprika

Service Note: To ensure a complete dinner experience, a minimum of three (3) Action Stations and two (2) Display Stations is required. Each action station requires a dedicated culinary attendant. All menu selections must be ordered to serve the full guest count..

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

CARVING & ACTION STATIONS

To enhance your reception or complement an existing buffet. 90-Minute Maximum Service Time. Minimum 30 Guests. A Chef Fee of \$300 Applies per Station per Events

HAWAIIAN CRUSTED PRIME RIB* | \$800 per order | Serves 30 guests

Slow Roasted Sea Salt Rubbed Prime Rib of Beef

Au Jus, Sweet Rolls, Creamy Horseradish

FRENCHED TURKEY BREAST* | Market Price

Serves 30 guests

Slow Roasted Garlic-Herb Crusted Turkey

Cranberry Chutney, Sweet Rolls

LOBSTER TAIL GRILL STATION* | \$1200 per order | Serves 30 guests

Open Faced ½ Lobster Tail

Drawn butter, Creamy Garlic Hollandaise, Sweet Rolls

PASTA STATION* | \$46 per guest

Choice of (2):

Grilled Chicken

Beef

Shrimp

Choice of (2):

Penne

Cheese Tortellini

Fettuccine

Choice of (2):

Marinara

Kahikolu Garlic Olive Oil

Basil Pesto Cream

Garlic Butter Rolls

Service Note: To ensure a complete dinner experience, a minimum of three (3) Action Stations and two (2) Display Stations is required. Each action station requires a dedicated culinary attendant. All menu selections must be ordered to serve the full guest count.

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.



OUTRIGGER KONA RESORT & SPA

Dinner

Plated Dinner and A Selection of Buffets



OUTRIGGER[®]

KONA RESORT & SPA

PLATED CULINARY EXPERIENCE

Maximum of Two (2) Single Entrees. Plated parties of less than thirty (30) Guests Select One (1) Entrée. Final Entree counts must be provided at least twenty-one (21) days prior to event.

STARTERS: Choice of One (1) Starter or Salad

Compressed Watermelon

Basil, Reduced Balsamic, Feta Cheese

Lime Salted Scallop

Crisped Prosciutto, Lemongrass, Coconut Sauce

Crab Cake

Chili-Guava Remoulade, Kale Slaw

SALAD: Choice of One (1) Starter or Salad

Classic Caesar Salad

Baby Romane, Black Pepper, Lemon, Shaved Parmesan

Kamuella Farms Butter Lettuce

Pickled Island Fruit, Big Island Baby Tomatoes, Tarragon-Mustard Vinaigrette

Roasted Beet Salad

Baby Arugula, Spiced Candied Macadamia Nuts, Goat Chevre, Balsamic Reduction

DESSERTS: Choice of One (1)

Pineapple Upside Down Clafouti

Candied Ginger, Macadamia Nut Brittle

Flourless Chocolate Cake

Dark Chocolate Cake, Fresh Berries, Vanilla Bean Cream

Lilikoi Cheesecake

Passion Fruit Cheesecake, Raspberry Drizzle

ENTREES:

VEGAN | \$120 per guest

Grilled Thai Tofu

Yellow Curry, Soba Noodles, Bok Choy

FOWL | \$125 per guest

Duck Confit

Roots Hash, Parmesan Risotto, Lilikoi Glaze, Chefs' Seasonal Vegetable

Macadamia Crusted Chicken

Tender Chicken Breasts with a Crunchy Macadamia Crust, Citrus Ginger Cream, Sushi Rice

FISH | \$142 per guest

Crab Stuffed Mahi Mahi

Spicy Kale Slaw, Shallot Butter, Kabayaki Drip Coconut Jasmin Rice

MEATS | \$150 per guest

Asian Braised Short Rib

Slow Cooked, Chinese Peas, Baby Carrots, Kabocha Pumpkin, Red Wine Miso Sauce, Jasmine Rice

Dry Aged Duroc Pork Chop

Lemongrass, Ginger Marinated, Ulu Puree

Filet Mignon

Choice Filet Seasoned and Broiled, Caramelized Mushrooms, Aged sherry, and Roasted & Whipped Garlic Potatoes

DUET ADDITION: \$25 per guest

Choice of One (1)

(3) Seared Jumbo Shrimp |

Butter Poached ½ Lobster Tail |

5oz Grilled Island Fresh Catch |

All plated dinners include:

Dinner Rolls, Sweet butter, Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Assorted Hot Teas, and Iced Tea

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

DINNER BUFFET

Maximum 120- Minute Service, Priced per Guest.

Buffets require a Minimum of 50 Guests. A labor fee of \$300 plus tax applies for groups under 50.

OHANA LUAU | \$110 per guest

SALADS

Seasonal & Local Fruit

A Selection of Freshly Sliced Seasonal and Locally Sourced Fruit

Keauhou Field Greens

Assorted Dressings

Island-Style Fern Shoot Salad

Macaroni Salad

Tender Elbow Macaroni, Creamy Light Tangy Dressing, Grated Carrots, Sweet Onion

Poi

Traditional Hawaiian Staple, Mashed Taro Root

STARTERS

Lomi Lomi Salmon

Tomatoes, Maui Onion, Green Onions, Salted Salmon

Poke Station

Ahi Poke, Maui Onion, Inamona (Kukui Nut) and Alae Salt

ACCOMPANIMENTS

Taro Rolls with Mango Butter

Steamed White Rice

Hawaiian Potato Mash

Hawaiian Purple Sweet Potato Mash with Coconut Milk

ENTREES

Island-Style Kalua Pork

Smoked Baked Pork Butt

Fresh Island Catch

Citrus Butter, Lomi Tomato, Sea Asparagus

Teriyaki-Glazed Beef

Ginger Soy Marinade, Green Onion

DESSERTS

Pineapple Upside-Down Cake

Kona Coffee Chocolate Cake

Coconut Haupia

All Dinner buffets include:

Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Assorted Hot Teas, and Iced Tea

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

DINNER BUFFET

Maximum 120- Minute Service, Priced per Guest.

Buffets require a Minimum of 50 Guests. A labor fee of \$300 plus tax applies for groups under 50.

PANIOLO BBQ | \$130 per guest

SALADS

Seasonal & Local Fruit

A Selection of Freshly Sliced Seasonal and Locally Sourced Fruit

Local Baby Mixed Field Greens

Sun-Dried Fruits, Crumbled Goat Cheese, Ranch, Papaya Seed Dressings

House-Made Coleslaw

STARTERS

Baked Potato Bar

Sour Cream, Bacon Bits, Green Onions, Cheddar Cheese

Spicy Baked Beans

Smoked Pork Belly

ACCOMPANIMENTS

Cornbread

Jalapeno Sweet Cheddar Corn Bread

Corn on the Cob

Sweet Locally Sourced Corn, Garlic-Herb Butter

ENTREES

Paniolo Steak

Rubbed with Minced Garlic, Hawaiian Salt & Pepper

Island Catch

Lomi Tomato Relish, Yuzu Butter Sauce

Roasted Chicken Thigh

Marinated Citrus Garlic, Natural Jus

DESSERTS

Assorted Brownies

Fresh Baked Brownies and Blondies

Banana Cream

Mini Banana Cream Pie Tartlets

Coconut Cream Cake

Light vanilla Sponge Cake, Silky Coconut Cream Filling, Toasted Coconut Flakes

All Dinner buffets include:

Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Assorted Hot Teas, and Iced Tea

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

DINNER BUFFET

Maximum 120-minute Service. Additional Time is Available for an Extension Fee of \$10 per person per half hour All buffet menus require a minimum of 50 guests. A \$10 per guest surcharge applies for groups under 50

ISLAND SEAFOOD BUFFET | \$170 per guest

SALADS

Seasonal & Local Fruit

A Selection of Freshly Sliced Seasonal and Locally Sourced Fruit

Local Baby Mixed Greens,
Fresh Hand-Cut Vegetables, Assorted Dressings

Tomato Caprese Salad
Olive Oil and Balsamic Reduction

STARTERS

Jumbo shrimp

House Zesty Cocktail Sauce, Grilled Lemon

Calamari Poke
Gochujang-Hot Chili Sauce, Ginger

Ahi Poke
Maui Onion, Ogo, Inamona (Kukui Nut) Alae Salt

Tofu Poke
Watercress, Sesame Seed Oil, Green Onion, Ginger, Tamari Soy

ENTREES

Fisherman's Island Catch
Mushroom and Shallot Ragout

Steamed Catch
Crab Legs, Prawns, Mussels, Drawn Herb Butter, Lemon Beurre Blanc, Citrus Fruit

ACCOMPANIMENT

Sweet Rolls
Whipped Butter

Mashed Potatoes
Yukon Potatoes, Garlic Mashed, Herb Butter

Steamed White Rice

Vegetables of the Day
Locally Sourced Steamed Vegetables

SWEET CORNER

A Curated Selection of Chef Inspired Assorted Treats

All Dinner buffets include:

Fresh Brewed Hawaiian Paradise® Kona Coffee Blend, Assorted Hot Teas, and Iced Tea

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy, S = Contains Shellfish

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.



OUTRIGGER KONA RESORT & SPA

Island Libations

Consumption, Tiered Bars, and Beverage Selections

OUTRIGGER[®]

KONA RESORT & SPA

CONSUMPTION BARS

BEVERAGE INFORMATION & POLICIES

Published prices are non-negotiable and subject to change without notice. Hawai'i law prohibits the sale of alcohol to persons less than 21 years of age. Guests may be asked to present valid identification. OUTRIGGER Kona RESORT & Spa is the only authority licensed to sell and serve liquor for consumption on the premises. No alcohol may be brought onto the licensed property. No shots are included in the packages or on consumption. The RESORT reserves the right to limit and/or cease alcohol service at any time during the event. The maximum allowable alcohol service may not exceed six (6) hours total. A bartender fee of \$200.00 plus tax, per bar, per event. Based on 75 guests per bar.

Bar Consumption Pricing | Price Per Drink

SELECTION	HOSTED	CASH
TOP TIER		
Wines by the Glass	\$17	\$22
Cocktails, Tropical Drinks	\$19	\$25
Domestic, Imported & Local Beers	\$9	\$12
PREMIUM TIER		
Wines by the Glass	\$15	\$19
Cocktails, Tropical Drinks	\$17	\$22
Domestic, Imported & Local Beers	\$9	\$12
HOUSE TIER		
Wines by the Glass	\$12	\$16
Cocktails, Tropical Drinks	\$14	\$18
Domestic, Imported & Local Beers	\$9	\$12
ENHANCEMENTS		
Mixed Tropical (Mai Tai Blue Hawaii)	\$14	\$18
Curated Signature Drink	\$17	\$22
Mocktails	\$10	\$13
Soft Drinks & Bottled Water	\$7	\$9

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

TIERED BAR PACKAGES

BARTENDER FEE: A bartender fee of \$200.00 plus tax, per bar, per event. Based on 75 guests per bar

TOP TIER

\$36 per guest for the first hour
\$22 per guest for each additional hour

SPIRITS

Grey Goose Vodka
Roku Gin
Kuleana Hui Hui by OUTRIGGER
Kuleana Nanea Dark Rum
Michtner's Small Batch Bourbon Whiskey
Glenlivet 12 Year Single Malt Scotch Whisky

WINES Choice of (4) per Event

Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

BEER Choice of (6) per Event

LOCALLY CRAFTED

Kona Brew Big Wave
Fire Rock
Longboard, Light
Hanalei IPA
Ola Hard Seltzers: Ginger, Lemon/Lime

IMPORTED | DOMESTIC

Heineken
Corona
Bud Light
Budweiser
Coors Light
Michelob Ultra

SOFT DRINKS

Assorted Coca-Cola® brand soft drinks, & bottled water

PREMIUM TIER

\$33 per guest for the first hour
\$19 per guest for each additional hour

SPIRITS

Pau Vodka
Fid Street Hawaiian Gin
Koloa Kauai White Rum
Mahina Dark Rum
Jack Daniel's Sour Mash Whiskey
Johnnie Walker Black Label Blended Scotch Whisky

WINES Choice of (4) per Event

Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

BEER Choice of (6) per Event

LOCALLY CRAFTED

Kona Brew Big Wave
Fire Rock
Longboard, Light
Hanalei IPA
Ola Hard Seltzers: Ginger, Lemon/Lime

IMPORTED | DOMESTIC

Heineken
Corona
Bud Light
Budweiser
Coors Light
Michelob Ultra

SOFT DRINKS

Assorted Coca-Cola® brand soft drinks, & bottled water

All food, beverage and function space rental charges are subject to a 24% service charge (this includes a 19% gratuity for banquet hosts and 5% administrative fee to the Hotel) and Hawaii General Excise Tax, 4.712% .

All food and beverage must be purchased exclusively through the Hotel and consumed in the designated function areas.

TIERED BAR PACKAGES

BARTENDER FEE: A bartender fee of \$200.00 plus tax, per bar, per event. Based on 75 guests per bar

HOUSE TIER

\$28 per guest for the first hour

\$17 per guest for each additional hour

SPIRITS

New Amsterdam Vodka

New Amsterdam Gin

Mahina Platinum Rum

Mahina Dark Rum

Jim Beam Bourton Whiskey, Dewar's "White Label"

Blended Scotch Whisky

WINES Choice of Four (4) per Event

Pinot Grigio

Sauvignon Blanc

Chardonnay

Pinot Noir

Cabernet Sauvignon

BEER Choice of (4) per Event

LOCALLY CRAFTED

Kona Brew Big Wave

Fire Rock

Longboard, Light

Hanalei IPA

Ola Hard Seltzers: Ginger, Lemon/Lime

IMPORTED | DOMESTIC

Heineken

Corona

Bud Light

Budweiser

Coors Light

Michelob Ultra

SOFT DRINKS

Assorted Coca-Cola® brand soft drinks, & bottled water

BEER, WINE & SOFT DRINK BAR

\$24 per guest for the first hour

\$12 per guest for each additional hour

WINE Choice of Two (2) per Event

Pinot Grigio

Sauvignon Blanc

Chardonnay

Pinot Noir

Cabernet Sauvignon

BEER Choice of (4) per Event

LOCALLY CRAFTED

Kona Brew Big Wave

Fire Rock

Longboard, Light

Hanalei IPA

Ola Hard Seltzers: Ginger, Lemon/Lime

IMPORTED | DOMESTIC

Heineken

Corona

Bud Light

Budweiser

Coors Light

Michelob Ultra

SOFT DRINKS

Assorted Coca-Cola® brand soft drinks, & bottled water

BEVERAGE SELECTIONS

BANQUET WINES BY THE BOTTLE

SPARKLING WINE

Avissi Prosecco, Extra Dry, Veneto, Italy	\$35
Bele Casel Asolo Prosecco, Treviso, Italy	\$45
J Vineyards Sparkling Brut Rose, Sonoma County, California	\$99
Perrier-Jouet Grand Brut Champagne, Epernay, France	\$145

WHITE WINE

Stoneleigh Sauvignon Blanc, Marlborough, New Zealand, 2022	\$35
Antinori Chardonnay Bramito del Cervo, Umbria, Italy, 2021	\$44
Terlato Pinot Grigio, Friuli Coli Orientali, Italy, 2022	\$47
Saldo By Brisoner Chenin Blanc, Oakville, California, 2021	\$47
Ferrari Carano Fume Blanc, Sonoma County, California, 2021	\$49
Iconoclast Chardonnay, Russian River Valley, California, 2019	\$50
Diatom Chardonnay, Santa Barbara, California, 2021	\$60

ROSE

Fortant Grenache Rose, Pays d'oc, France, 2022	\$35
Cherry House organic Rose, Paso Robles, California, 2021	\$45
The Pale-Dry Rose, Pays du Var, France, 2021	\$46

RED WINE

Erath Pinot Noir Resplendent, Willamette Valley, oregon, 2022	\$42
Finca Nueva Crianza Tempranillo, Rioja, Spain, 2018	\$45
Weather Pinot Noir, Sonoma Coast, California, 2020	\$48
Morgan Cote du Crow's Rhone Blend, Monterey, California, 2020	\$48
My Favorite Neighbor Cabernet Sauvignon, San Luis Obispo, California, 2020	\$52
Trefethen Merlot, Napa Valley, California, 2021	\$71

SPARKLING CIDER

Martinelli's organic Sparkling Cider	\$26
--------------------------------------	------



OUTRIGGER KONA RESORT & SPA

Event Policies

Banquet Event Staffing, Policies, and Fees



OUTRIGGER[®]

KONA RESORT & SPA

Event Policies

EVENT DETAILS & GUARANTEES

Our Events department will contact the authorized contract representatives to assist in detailed planning and preparations for the catered event. OUTRIGGER requires all menus, event details, and minimum guest counts for each contracted event to be finalized sixty (60) days prior to the scheduled commencement date. Final guaranteed attendance must be specified in writing at least fourteen (14) days in advance. In the absence of a final guarantee, the agreed number from the contract or banquet event order will apply. The agreed number listed on the Banquet Event order, or the actual number served on event day (whichever is greater), will be the number for which you will be charged. Should the number in your party increase considerably, we reserve the right to move your group to a more appropriately sized room or location.

OUTRIGGER will set the function up to 5% over the guarantee; however, if a larger set is needed, additional charges may apply. If your expected attendance increases substantially within three days of the event, we will do our best to accommodate, however, we cannot guarantee that we will be able to offer the same menu choice for the additional guarantee.

EVENT SETUP

Banquet Event orders and Diagrams must be approved by client no later than thirty (30) days prior to start of first function. Clients are required to pre walk event space to ensure first time set is visually approved. Any venue resets will be based on staffing availability and assessed an additional fee beginning at \$500.00, depending on groups size and extent of reset.

OUTDOOR FUNCTIONS & INCLEMENT WEATHER

For any functions scheduled outdoors, OUTRIGGER reserves the right of final decision to move the event based on weather conditions. This decision will be made and communicated (best attempts made) to the on-site contact no later than four (4) hours prior to the scheduled start time of the function by your designated Hotel representative. Outdoor venue fees include the hotel's selection of your events indoor back up space in the event of inclement weather.

Weather calls are a collaboration between the client, Conference Services Manager, and Operations team. The weather call is based on weather conditions provided by the National Oceanic and Atmospheric Administration. A mandatory call will be made with rain forecasts of 50% change of rain or sustained winds of 20mph or more.

If an outdoor tent is provided by client, a call to move a function inside will be based on lightning or high winds.

CURFEW

There is a 10:00pm curfew for all outdoor functions' areas, and ballroom foyer.

Event Policies

STAFFING GUIDELINE

To provide the highest levels of service we use the following guide for server staffing your events. This is in addition to your Banquet Manager or Supervisor and porters.

Breakfast:	Buffet 1 per 40 Plated 1 per 25
Lunch:	Buffet 1 per 40 Plated 1 per 20
Dinner:	Buffet 1 per 40 Plated 1 per 20
Wine Service:	Buffet 1 per 30 Plated 1 per 15
Bartender:	Host Bar 1 per 75 No Host: 1 per 100

CHEF / ATTENDANT FEE

If your function requires the use of a Chef (\$300) per 90-Minute Service or Attendant (\$250) per 90-Minute Service, per station, per event, this will be charged to your Master account. The number of chefs may vary, depending on guest count and responsibilities.

BARTENDER FEE

A bartender fee of \$200.00 plus tax, per bar, per event. Based on 75 guests per bar.

PLATED DINING

Maximum of Two (2) Single Entrees. Plated parties of less than thirty (30) Guests have the selection of One (1) Entrée. Entrée counts must be provided at least twenty-one (21) days in advance.

BUFFET DINING

Buffet food preparation is based on one serving per guest. Additional servings may be purchased at appropriate prices. Maximum 120- Minute Service, Priced per Guest. All buffet menus require a minimum of 50 guests. A \$10 per guest surcharge applies for groups under 50 and or labor fee of \$300 (depending on the greater revenue number). At the conclusion of allotted service duration, all food, with the exception of wedding cake, become the property of OUTRIGGER and cannot be taken from the banquet function.

FOOD & BEVERAGE

For the safety of our guests and in accordance with State laws, no food or beverage shall be permitted to be brought into the RESORT unless specified in your contract. OUTRIGGER also prohibits the removal of any event food and beverage from the function, with the exception of wedding cakes. OUTRIGGER, as a licensee, is the only authority licensed to sell and/or serve liquor for consumption on the premises.

Therefore, no alcohol can be brought onto the licensed property. OUTRIGGER reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance.

Event Policies

SPECIAL DIETARY REQUESTS

All lifestyle and allergy restrictions are to be submitted with menu selections sixty (60) days prior. Final guarantee and guest list for special meal indicators shall be sent to Event Manager a minimum of fourteen (14) days out. Any additional special accommodations that need to be prepared at time of event will be charged at the full menu price and may hinder the ability to service in a timely manner.

VENDOR MEALS

To go meals will be based on Chefs selection and provided to you by your Conference Service & Catering Manager. Pricing starts at \$35.00 plus tax and service fee, per guest.

Hot Meal with Service will require an additional service fee of \$200.00 for setup, service, and breakdown

SERVICE FEES & TAXES

All food and beverage prices are subject to a 24% taxable service charge and 4.712% Hawai'i State sales tax. Catering menu prices, service fees and taxes are subject to change. Prices quoted may be subject to change, given market fluctuations. Patron grants the right to OUTRIGGER to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions.

AMPLIFICATION

Amplified sound is not permitted prior to 9:00am or after 10:00pm in the Breezeways, outdoor function spaces, or restaurants. No Amplified Music or Sound allowed at The Bayside Lawn, Chapel Lawn and Helani Gardens. Allowable decibels is 55db.

SOUND SYSTEM

All entertainers are required to adhere to the State of Hawaii noise ordinance. Our in-house audio-visual company, Encore, will be available to assist you in providing all the necessary equipment requirements for the entertainers.

ENTERTAINMENT

The RESORT can arrange for all your entertainment needs. Outdoor locations may require additional electrical power needs which will be charged based on final requirements and rider details.

DRESSING & GREEN ROOMS

Dressing rooms may be provided for entertainers at \$175.00 plus service charge and tax, per dressing room. Chairs, tables, mirror, lighting, and a water station will be provided as needed.

Hot water & tea will be provided at a discounted rate of \$50.00 per gallon, plus tax and service fee.

Event Policies

OUTSIDE VENDORS

A COI is required from any vendor accessing OUTRIGGER property. Documentation must be provided to Conference Service & Catering Manager a minimum of fourteen (14) days prior to groups arrival along with a list of the company, onsite contact information and production schedule.

All VENDORS must check in with security and obtain a vendor pass. VENDORS must unload at the designated area. Vehicles may not be left in loading docks or on event spaces. Complimentary Self-Parking will be provided. Any vehicles utilizing Valet will be charged \$40.00 each and charged to Group Master Account.

DECORATIONS

DECORATIONS may not be affixed to walls, ceilings, or doorways. All DECORATIONS or displays brought into the hotel must be approved prior to arrival and removed at the end of function. Additional cleaning costs will be assessed as a result of damage to equipment or structure and posted to the Master Account.

SIGNAGE

Any signage on RESORT property must be pre-approved by the RESORT prior to posting. Banners and signs will not be allowed in public areas. Raising of flags is not permitted. Please consult your Conference Service & Catering Manager. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels or corkboards.

SECURITY

The RESORT will not be responsible for damage or loss of any equipment or articles left in the RESORT prior to, during or following a banquet event 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 groups hospitality space. Please provide your request for the number of keys needed no less than ten (10) days prior to usage date.

CANCELLATION

Please refer to your sales contract for food and beverage attrition or cancellation policies specific to your group. In the event that any scheduled food and beverage should be cancelled (7) days to 72 business hours prior to the event, 50% of estimated food and beverage revenue will be charged, plus any charges incurred from resourcing products, outside VENDORS (i.e., bartenders, décor, fireworks, products ordered to service your event).



OUTRIGGER KONA RESORT & SPA

FULL-SERVICE DMC

OUR PREFERRED DESTINATION MANAGEMENT COMPANIES



OUTRIGGER[®]

KONA RESORT & SPA

DESTINATION MANAGEMENT PARTNERS

Destination Management Companies (DMCs) play a vital role in creating seamless, memorable, and culturally rich experiences for groups traveling to Hawai'i from the mainland or abroad.

NAME	ISLAND COVERAGE	EMAIL/WEBSITE	SPECIALTIES	NOTES
MC&A DMC	Statewide	mcadmc.com	Incentive, Meetings, Events	Largest Hawaii DMC
Chrysalis Events Hawaii	Statewide	chrysaliseventshawaii.com	Incentive, Meetings, Events	Statewide DMC Personalized Service
PRA Hawaii	Statewide	pra.com	Incentive, Corporate	National Brand
Makana Hawaii	Statewide	makanahawaii.com	Corporate, Offsite Events	Local Expertise
Destination Hospitality Incentive & Events DMC	Statewide	destinationHIE.com	Incentive, Corporate	Unique Curation, High-Touch Boutique
DeSilva DMC	Statewide	desilvadmc.com	Incentive, Events	Boutique, Cultural Expertise

KEY BENEFITS OF PARTNERING WITH A DMC:

Local Expertise & Cultural Insight : DMCs understand Hawai'i's unique island cultures, customs, venues, and local protocols. They ensure events, excursions, and entertainment are authentic, respectful, and aligned with local values.

END-TO-END LOGISTICS COORDINATION: From airport transfers and hospitality desks to off-site dinners, décor, transportation, and activities, DMCs manage all logistical complexities—crucial for groups unfamiliar with island geography or travel nuances.

PREFERRED Vendor ACCESS: DMCs have longstanding relationships with trusted local suppliers, guaranteeing quality while often providing better pricing, availability, and priority service for groups.

CUSTOMIZED EXPERIENCES: Whether it's a private luau, cultural immersion, custom adventure activities, team-building, or luxury events, DMCs curate one-of-a-kind experiences that showcase the best of Hawai'i.

RISK MANAGEMENT & ON-SITE SUPPORT: Weather changes, transportation delays, and island-specific challenges require fast solutions. DMCs provide on-the-ground troubleshooting and real-time support so programs stay on track.

EFFICIENCY For PLANNERS: For mainland and international planners, having a Hawaii-based expert dramatically reduces the burden of coordination across time zones, suppliers, and regulatory requirements.

Planning Made Simple

With deep local expertise, strong vendor relationships, and extensive logistical knowledge, DMCs serve as an extension of your planning team—ensuring every detail is executed flawlessly.