

WAIKIKI BEACH MARRIOTT RESORT AND SPA

2552 Kalakaua Avenue | Honolulu | Hawaii 96815

808.922.6611 | www.marriottwaikik.com

events by Marriott

breakfast

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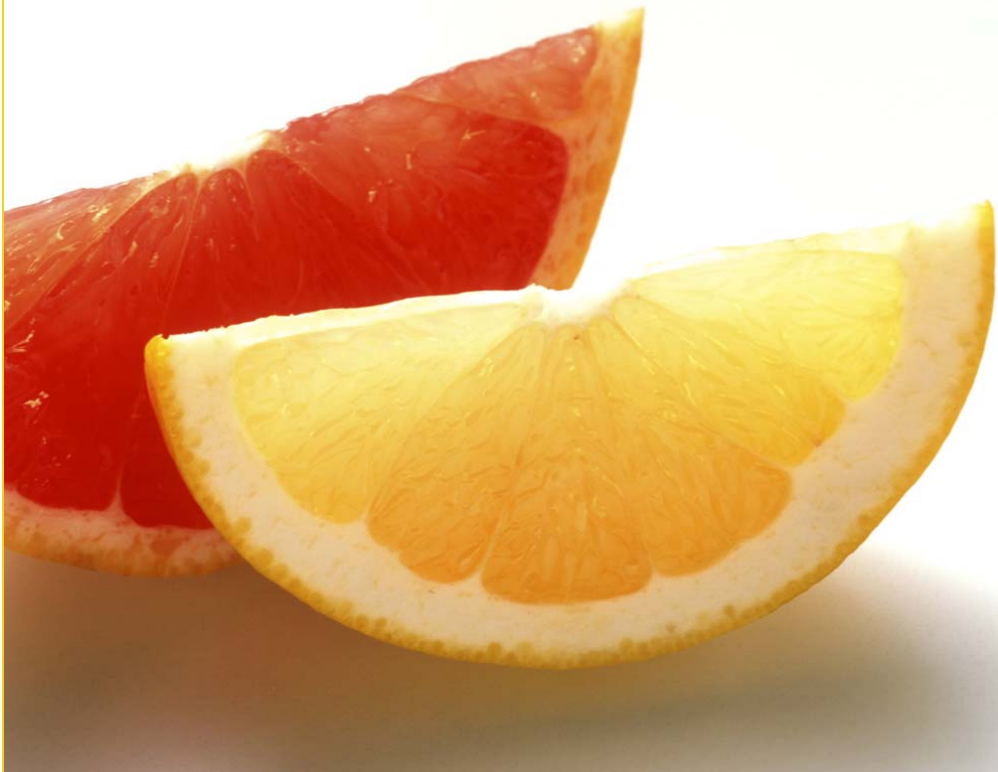
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SEASON

[cereals](#)

[juices](#)

[coffee](#)

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[pastries](#)

[milk](#)

[yogurt](#)

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> plated > buffet

traditional continental breakfast

morning | \$23

orange and guava juice

sliced seasonal fruits and berries

assorted breakfast croissants, danishes, and muffins

kona blend coffee, decaffeinated coffee and assorted teas

the big kahuna continental

morning | \$28

orange, guava and pineapple juices

sliced seasonal fruits and berries

freshly baked scones, muffins and bagels with fruit preserves and cream cheese

assorted individual yogurts

homemade macadamia nut granola with whole and skim milk

kona blend coffee, decaffeinated coffee and assorted teas

minimum of 30 people

20-29 people, add \$400 labor fee

enhancements | \$9.5 per person for each selection

croissant sandwich – scrambled eggs, bacon and cheddar cheese in a flaky croissant

southwestern scramble – scrambled eggs, bell peppers, monterey jack cheese with roasted tomato salsa in a warm flour tortilla

smoked salmon and bagels with cream cheese and capers

savory puff pastry - scrambled eggs, sausage, bell peppers and onions

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all plated breakfasts include orange juice, breakfast breads, kona blend coffee, decaffeinated coffee and assorted teas

breakfast appetizers

appetizers | \$8 each

fresh hawaiian pineapple

sliced fruit plate with honey yogurt

fresh fruit parfait

breakfast

plated | \$32

breakfast frittata

open faced omelet with diced ham, bell peppers, onions, tomatoes and asparagus topped with lemon hollandaise sauce

fresh herb roasted potatoes

breakfast

plated | \$29

kahala scramble

scrambled eggs

roasted vegetables and fontina cheese

chicken apple sausage

roasted red peppers with caramelized onions and fresh herbs

breakfast

plated | \$26.5

the all-american

scrambled eggs

bacon, pork or chicken apple sausage

seasoned breakfast potatoes

minimum of 30 people

20-29 people, add \$400 labor fee



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diamond head sunrise breakfast

buffet | \$35

orange and guava juices

sliced seasonal fruits and berries

scrambled eggs

smoked bacon and portuguese
sausage

skillet potatoes with peppers,
onions and cheese

croissants, fruit danishes and
assorted muffins

kona blend coffee,
decaffeinated coffee and
assorted teas

enhancements | \$10 each

belgium waffle station with seasonal
berries and condiments

omelet station with the works

roast prime rib of beef

buffet minimum of 50 people
20-49 people, add \$400 labor fee

chef fee for waffle, omelet, and
prime rib station, add \$200 per
station

kahala classic

buffet | \$39

orange, guava, and pineapple
juices

sliced seasonal fruits and berries

assorted individual yogurts

assorted breakfast cereals

whole and skim milk

homemade macadamia nut
granola with dried fruit

traditional eggs benedict

scrambled eggs with cheddar
cheese and kamuela tomatoes

waffles with coconut and maple
syrup

smoked bacon and portuguese
sausage

skillet potatoes with peppers,
onions and cheese

croissants, bear claws and
scones

kona blend coffee,
decaffeinated coffee and
assorted teas



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buffet minimum of 50 people
20-49 people, add \$400 labor fee

waikiki brunch

buffet | \$46

orange, pineapple and passion fruit juices

sliced seasonal fruits and berries

smoked salmon with capers

mixed field greens salad with papaya seed and balsamic vinaigrette

hawaiian sweet bread french toast with maple and coconut syrup

scrambled eggs with cheddar cheese and sautéed maui onions

passion fruit glazed ham with diced pineapple

fresh island catch with lemon caper butter sauce

teriyaki steak

smoked bacon and link sausage

roasted new potatoes with peppers and onions

croissants, scones, danishes and bagels with cream cheese and preserves

guava chiffon cake, coconut haupia cake, macadamia nut pie and kahuna cookies

kona blend coffee, decaffeinated coffee and assorted teas

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DELIGHT

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[popcorn](#)

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breakfast

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> am - morning

> pm - afternoon

ice cream "on the edge"

break | \$18.5

ice cream

vanilla, chocolate and macadamia nut

toppings: m&m's, reese's pieces, oreo cookie, bananas, pineapple, strawberry and hot fudge sauce

kona blend coffee, decaffeinated coffee and assorted teas

the cookie jar

break | \$18

fresh from the bake shop:

white chocolate macadamia nut, cornflake oatmeal raisin, peanut butter and double chocolate chip,

skim and chocolate milk

kona blend coffee, decaffeinated coffee and assorted teas

energy break

break | \$19.5

fiber and protein bars

whole fruit

celery and peanut butter

mixed nuts and dried tropical fruit

red bull, vitamin water and gatorade

local grinds

break | \$20

kona blend coffee cookies, lilikoi bars, pineapple bread (sliced)

taro and sweet potato chips with mango salsa

assorted macadamia nuts

hawaiian sun fruit juices, passion fruit iced tea (unsweetened)



minimum of 30 people. 20-29 people, add \$400 labor fee

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beverages

fresh orange juice	\$80 per gallon
guava, pineapple, passion fruit juices	\$75 per gallon
kona blend coffee – regular and decaffeinated	\$70 per gallon
hot or iced tea	\$70 per gallon
plantation iced tea	\$75 per gallon
lemonade or fruit punch	\$65 per gallon
snapple, vitamin water and gatorade	\$7 each
red bull and sugar free red bull	\$6 each
individual milk (skim & whole)	\$5 each
sparkling mineral water	\$6 each
bottle water	\$5 each
assorted soft drinks	\$5 each
hawaiian sun fruit juices	\$5.5 each

beverage breaks

coffee service (2 hour limit)	\$10 per person
kona blend coffee, decaffeinated coffee and assorted teas	
beverage service (2 hour limit)	\$18 per person
assorted soft drinks	
plantation iced tea and fruit punch	
kona blend coffee, decaffeinated coffee and assorted teas	



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sweet treats (by the dozen)

assorted scones	\$45
fruit danishes & muffins	\$45
macadamia nut granola bars	\$45
fresh fruit & yogurt parfaits	\$80
tropical fruit skewers	\$65
assorted yogurts	\$65
whole fruit	\$45
novelty Ice cream (sandwiches, bars and drumsticks)	\$80
frozen fruit bars	\$80
kahuna (large) cookies (chocolate chip, cornflake & oatmeal raisin, white chocolate macadamia nut)	\$45
macadamia nut brownies	\$40
blondies	\$40



savory & salty treats (by the person)

mixed nuts	\$6
assorted macadamia nuts	\$7
island root chips	\$6
dried snack mix	\$5
maui style potato chips	\$5
tortilla chips and sesame guacamole dip	\$8
pita chips and hummus dip	\$8
mango salsa	\$6

minimum of 10 people

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ESSENCE

salads

hamburgers

fish

beef

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desserts

beverages

sandwiches

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plated lunch

all plated lunches include soup or salad, rolls and butter, dessert, kona blend coffee, decaffeinated coffee and assorted teas

soup du jour

choice of one

hamakua mushroom bisque

roma tomato soup with herb rostini

seafood bisque

kahuku corn chowder

fresh salads

choice of one

caesar salad – hearts of romaine, artichokes, kalamata olives, reggiano cheese and garlic crostini

antipasti salad – big island tomatoes on a bed of field greens, imported olives, mozzarella bocconcini, grilled vegetables, and lemon pesto dressing

baby spinach salad – fresh spinach with diced pineapple, spiced macadamia nuts, and balsamic vinaigrette dressing

island field greens – fresh island mix with seasonal fruits, ricotta salata crumble, and papaya seed dressing

minimum 30 people

20-29 people, add \$400 labor fee

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minimum 30 people
20-29 people, add \$400 labor fee

chilled entrees

lunch | \$36

wasabi and herb crusted ahi

rainbow greens, mango, hamakua tomatoes, haricot verts, and lemon basil vinaigrette dressing

lunch | \$35

grilled herb marinated breast of chicken

hearts of romaine, vine ripened tomatoes, kaiware sprouts, bleu cheese wedge, mozzarella bocconcini, imported olives, string vegetables, and balsamic vinaigrette dressing

lunch | \$42

chilled surf and turf
lemon poached shrimp and grilled sliced filet mignon

field greens, california artichokes, kaiware sprouts, teardrop tomatoes, and hamakua tomato vinaigrette dressing

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hot entrees

[lunch](#) | \$42

steamed fresh island fish – hong kong style with roasted crimini mushrooms, green onions, and fried noodles

[lunch](#) | \$42

tandoori chicken roast roma tomato, asparagus, lemon butter sauce, pineapple, mango chutney, and herb couscous

[lunch](#) | \$42

volcano spiced breast of chicken on a bed of bok choy with jasmine rice, and a ginger wild mushroom sauce

[lunch](#) | \$45

garlic herb-marinated shrimp – grilled asparagus, roma tomato, grilled maui onions, lemon basil butter and herb risotto cake

[lunch](#) | \$44

grilled flat iron steak – herb au jus, roasted mushrooms, maui onions, peppers and red bliss mashed potatoes

[minimum 30 people](#)

[20-29 people, add \\$400 labor fee](#)



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luncheon desserts (included in menu price)

choice of one

chocolate cream pie with chocolate shavings

coconut chiffon cake with raspberry sauce

strawberry shortcake

guava chiffon cake with passion fruit sauce

macadamia nut ice cream with mini biscotti

tropical sorbet with fresh fruit salsa



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express deli buffet

lunch | \$38

- red skin potato salad
- grilled vegetables
- tuna pasta salad
- sliced roast beef, turkey and ham
- swiss and cheddar cheese
- sliced tomatoes, manoa lettuce, maui onions with deli condiments
- variety of breads and rolls
- maui style potato chips
- variety of fruit bars and macadamia nut bars
- kona blend coffee, decaffeinated coffee and assorted teas

minimum 30 people

20-29 people, add \$400 labor fee



pasta bar buffet

lunch | \$44

- island field greens with croutons and caesar dressing
- penne and linguine noodles with alfredo and marinara sauces
- italian style meatballs, sliced grilled herb-marinated chicken
- fresh vegetables, shredded parmesan, freshly baked garlic bread
- tiramisu, flan and apple tart
- kona blend coffee, decaffeinated coffee and assorted teas

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pacific rim buffet

buffet lunch | \$46

pacific asian slaw with sweet sesame dressing

island field greens with garden vegetables and papaya seed dressing

oriental vegetable and noodle salad with chili garlic sauce

fresh tropical sliced fruits and berries

hoisin glazed chicken on a bed of bok choy

steamed catch of the day on a bed of wok vegetables with soy ginger sauce

kalbi beef on rice noodles

steamed rice and chef's vegetables

luncheon rolls and butter

passion fruit chiffon cake, guava chiffon cake, key lime pie and coconut chiffon cake

kona blend coffee, decaffeinated coffee, assorted teas and iced tea

minimum 50 people

30-49 people, add \$400 labor fee

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california grill buffet

buffet lunch | \$48

vine-ripened local style tomatoes with fresh mozzarella, aged balsamic vinegar and olive oil

young field greens with manchego cheese, spiced island nuts, teardrop tomatoes and creamy cilantro pesto dressing

pacific seafood ceviche salad with shrimp, scallops, mussels, lime juice, extra virgin olive oil and lemon zest

fusilli pasta salad with fresh garden vegetables, diced red and green peppers

mesquite grilled salmon with citrus chardonnay sauce

grilled lemon-herb chicken with sun dried tomatoes and caramelized shallots

san francisco bay seafood cake with spicy sesame butter

roasted new potatoes and grilled vegetables with feta cheese

artisan rolls and butter

open faced apple pie, german chocolate cake and strawberry shortcake

kona blend coffee, decaffeinated coffee and assorted teas

minimum 50 people, 30-49 people, add \$400 labor fee



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veggie lover's only!!

grilled portobello mushrooms, sweet red bell peppers, and sautéed sweet maui onions on foccacia bread

minimum 30 people

10-29 people, add \$400 labor fee

lunches on the go!!!!

boxed lunches include:
artichoke pasta salad, whole fruit, maui potato chips, and kahuna cookie

box lunch | \$28.5

beef is king!!!

roast tender beef with provolone cheese and smoked mozzarella, vine-ripened tomatoes, hearts of romaine, and herbed mayonnaise

who's the turkey??

honey roasted turkey with smoked mozzarella, manoa lettuce, vine-ripened tomatoes, with our special aioli

let's wrap this up

fresh italian sub wrap with assorted italian meats and cheeses, vine-ripened tomatoes, bell peppers, and a balsamic vinaigrette

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working lunch buffet

portuguese bean soup

potato salad

oriental somen noodle salad

fresh fruit salad with minted syrup

platters of fresh sandwiches including:

smoked salmon and cream cheese,

grilled vegetable tortilla wraps, herb

grilled chicken salad, tuna salad, thinly

sliced roast beef, smoked ham,

smoked turkey breast

mayonnaise and gourmet mustards

custard and fresh fruit tarts

kona blend coffee, decaffeinated

coffee and assorted teas

\$32.00 per person

minimum 30 people

20-29 people, add \$400 labor fee

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build your own lunch buffet | \$43

choice of two salads

- hawaiian cole slaw salad
- caesar salad
- chicken vegetable pasta salad
- pineapple and shrimp salad
- fresh fruit
- macaroni & potato salad
- tofu and salmon salad
- island green salad

choice of two entrees

- blackened island fish with mango salsa
- teriyaki beef
- grilled island fish with kula tomato & pineapple relish
- char siu chicken
- fried tofu, pork and vegetable stir fry
- korean grilled flat iron steak
- crystal shrimp with asian vegetables
- roasted chicken and mushrooms
- garlic chicken



choice of two accompaniments

- island fried rice
- stir fry vegetables
- herb rice pilaf
- roasted garlic mashed potatoes
- grilled vegetables with balsamic reduction
- red roasted potatoes
- steamed white rice
- green beans and red peppers

choice of two desserts

- key lime pie
- chocolate haupia cake
- coconut cake
- apple tart
- guava chiffon cake
- pumpkin pie
- custard pie
- kona blend coffee, decaffeinated coffee, iced tea and assorted teas

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canapés

shrimp

skewers

sushi

crab claws

tenderloin

dim sum

oysters

cheese

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[>hors d'oeuvre](#) [> station](#) [> themed](#)



cold hors d'oeuvres

(priced per item, minimum of 50 pieces per item)

lobster, lemon aioli and tobiko caviar on cucumber	\$7
shrimp with lemon basil aioli and cucumber salsa	\$6.5
seared ahi, wasabi dressing on sesame won ton chips	\$6.5
shrimp and mango on bamboo sticks	\$6.5
tenderloin of beef with chimichurri sauce	\$6.5
chipotle chicken on tortilla crisp	\$5.5
island goat cheese with mango and strawberry	\$5.5
wild mushroom bruschetta, boursin cheese, herbs	\$5.5
sopreseta salami and pineapple on skewer	\$4.5
smoked salmon mousse on cucumber	\$4.5
baked ham and pineapple on skewer	\$4.5
egg halves stuffed with boursin cheese and herbs	\$4.5
california roll sushi	\$4.5
assorted maki sushi	\$4.5
assorted nigiri sushi	\$5.5
cone sushi	\$4

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hot hors d'oeuvres

(priced per item, minimum of 50 pieces per item)

mini crab cakes with pickled ginger tartar sauce	\$6.5
coconut shrimp with thai chili sauce	\$6.5
kalbi beef kabobs	\$6.5
chicken satay with peanut sauce	\$5.5
crab siu mai with soy mustard sauce	\$5.5
chicken katsu sticks with dipping sauce	\$5.5
asian potstickers with soy mustard sauce	\$5
thai chili glazed hot wings	\$5
vegetable spring rolls with hunan bbq sauce	\$5
mini char siu bao	\$5
mini vegetable and fontina tarts	\$5
grilled sausage skewers with peppers	\$5
spinach, tomato, and feta cheese in phyllo	\$5
vegetable quesadillas	\$5

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display platters

fresh tropical and sliced fruit display

medium serves 50 guests \$350
 large serves 100 guests \$550

fresh island vegetable crudités

with boursin herb and ranch dips
 medium serves 50 guests \$275
 large serves 100 guests \$525

hawaiian island poke platter

ahi poke, tako poke, smoked marlin, and hawaiian pipikaula
 medium serves 50 guests \$550
 large serves 100 guests \$850

fresh seafood platter

shrimp, mussels, oysters & crab claws
 medium – 100 pieces \$600
 large – 200 pieces \$1000

imported and domestic cheese display

with fresh fruit garnish, sliced breads and lavosh
 medium serves 50 guests \$375
 large serves 100 guests \$650



fresh shrimp display

with cocktail sauce and lemons – 100 pieces \$650

side of smoked salmon with maui onions, capers, chopped egg, tomatoes and herb crostini serves 30 guests \$300

fresh ahi sashimi with string vegetables, wasabi, soy sauce and pickled ginger approximately 16 slices market price

fresh pineapple fruit tree

fresh fruit skewers on pineapple tree with yogurt dip 100 skewers \$600

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carving stations

hawaiian roast suckling pig – 125 servings

served with steamed buns and chinese five spice sauce

\$1000

fresh herb crusted prime rib of beef – 50 servings

served with sour dough rolls and roasted garlic mayo and horseradish

\$600

kiawe-smoked beef strip loin – 50 servings

served with whole wheat rolls, roasted pepper and basil sauce

\$550

passion fruit glazed ham – 75 servings

served with hawaiian sweet bread rolls and pineapple honey mustard

\$425

rosemary and garlic marinated turkey breast – 60 servings

served with coconut rolls and mango cranberry sauce

\$425

mango barbeque seared pork loin – 40 servings

served with taro rolls and pickled ginger remoulade

\$425

seared rack of lamb – 6 chops per rack, minimum of 4 racks

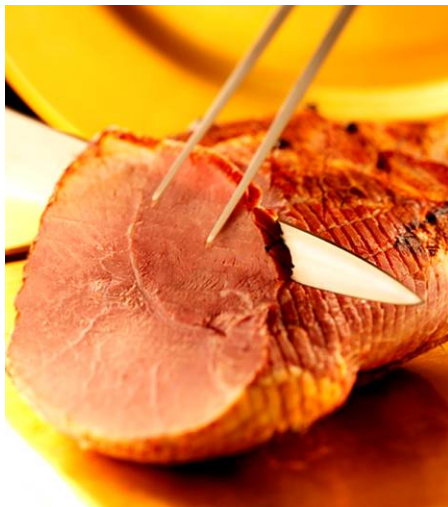
black pepper and sesame crust

\$100

stations will be set for a maximum of 2 hours

culinary attendant fee of \$200.00 per station applies

additional attendant required every 200 people



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action stations – per person

sushi bar | \$30

selection of hand-rolled maki and nigiri sushi with soy sauce and ginger

tempura station | \$25

shrimp, fish, and vegetable tempura with daikon and dipping sauce

stir fry wok station | \$25

choice of beef, pork, shrimp or chicken
choice of seasonal vegetables, chow mein noodles or island fried rice

pasta station | \$20

with shrimp & scallops \$25

penne and bowtie pasta with choice of two sauces: marinara, pesto or bolognese

caesar salad station | \$10

hand tossed caesar salad with romaine lettuce, reggiano parmesan, and herbed croutons

minimum of 50 people per station
culinary attendant fee of \$200 per station applies

stations will be set for a maximum of 2 hours



>hors d'oeuvre > station > themed

kalua pork and cheese quesadillas | \$16

served with mango salsa, sour cream, guacamole and caramelized maui onions

food on a stick | \$25

chicken, scallops and beef grilled on beef skewers with variety of dipping sauces: spicy chocolate, li hing vinaigrette, sake soy sauce and sweet chili aioli

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attended stations

steamed or fried whole snapper
(seasonal) | market price

served with citrus chili glaze - serves 25
guests

hawaiian salt-crusted island snapper
(seasonal) | market price

served with lemon ginger aioli - serves
25 guests (seasonal)

roast kalua pork with steamed chinese
buns | \$525

served with mango salsa and plum
sauce - serves 25 guests

chocolate fondue | \$16 per person

served with white and dark
chocolate, marshmallows, cream
cheese squares, skewered fruit and
shortbread cookies

tropical fosters station | \$18 person

fresh island fruits flambé with hana
rum over macadamia nut ice cream,
topped with caramel sauce

the sundae parlor | \$21 person

vanilla, chocolate and macadamia
nut ice cream

m&m's, reese's pieces, oreo cookies,
maraschino cherries, whipped cream,
strawberries

caramel sauce, hot fudge,
macadamia nuts

root beer and coke sodas

minimum of 50 people per station
culinary attendant fee of \$200 per station applies
stations will be set for a maximum of 2 hours



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FLAVOR

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- [salmon](#)
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fresh salads

dinner | \$9.5

steakhouse wedge salad

maple pepper bacon, kamuela tomatoes and creamy blue cheese dressing

dinner | \$10.5

caesar salad

fresh romaine, grated reggiano cheese, herbed croutons and classic dressing

dinner | \$11.5

salad caprese

locally grown field greens with kamuela tomatoes, mozzarella bocconcini and pesto dressing

appetizers

dinner | \$15

island style crab cake

kahuku corn sauce, red pepper pesto and lomi lomi tomato

dinner | \$15

grilled herb marinated shrimp

roasted mushrooms, somen noodles and lobster wakame sauce

dinner | \$16

kiawe smoked duck breast

grilled polenta, port wine syrup and pineapple relish

dinner | \$16

wild mushroom tart

warm smoked gouda, light yellow hamakua tomato sauce and grilled fennel

• all plated dinners are a minimum of 3 courses, please choose one selection from each category.

• if your event is for less than 30 people a \$400 labor fee will be applied.

• all plated dinners are served with freshly baked rolls, butter, chilled water and kona blend coffees and assorted teas

soup du jour

dinner | \$9.5

kahuku corn and crab chowder with tortilla crisps

dinner | \$11.5

fresh island seafood bisque

dinner | \$10.5

hamakua mushroom bisque

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all plated dinners are a minimum of 3 courses, please choose one selection from each category.

- if your event is for less than 30 people a \$400 labor fee will be applied.
- all plated dinners are served with freshly baked rolls, butter, chilled water and kona blend coffees and assorted teas

entrees

dinner | \$33.5

seared breast of chicken
sushi rice, grilled eggplant and lemon-sake butter sauce

dinner | \$32

grilled herb marinated breast of chicken
bok choy with soy sesame butter and jasmine rice

dinner | \$36

steamed fresh island catch hong kong style
sesame roasted crimini mushrooms, green onions, and fried noodles

dinner | \$33.5

sesame seed crusted atlantic salmon
smoked salmon, lomi tomato, roasted taro root, baby spinach, ponzu and basil crème fraiche

dinner | \$40

sautéed fresh island catch with couscous
ginger scallion pesto

dinner | \$31

hoisin barbeque glazed tofu and eggplant
fried noodles and mango cilantro coulis

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entrees continued

dinner | \$47

beef rib eye steak
creamed kahuku corn succotash sauce, garlic butter
mushrooms, smoked bacon and boursin baked new potatoes

dinner | \$51

grilled filet mignon
fontina potato gratin and garlic chives, fresh island vegetables
and wine sauce

dinner | \$65

spiny lobster tail and herb rubbed filet mignon
drawn butter, béarnaise sauce, smoked mozzarella orzo pasta
and roasted peppers

dinner | \$57

grilled tenderloin of beef
with sautéed catch of the day or tiger prawns,
wild mushrooms, sun dried tomato butter and fresh herbs

- all plated dinners are a minimum of 3 courses, please choose one selection from each category.
- if your event is for less than 30 people a \$400 labor fee will be applied.
- all plated dinners are served with freshly baked rolls, butter, chilled water and kona blend coffees and assorted teas

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dinner desserts

desserts | \$10 each

mai tai crème brulee

coconut whipped cream, sugar cane crust, pineapple
brunoise and fresh berries.

double chocolate torte
coconut crust and tahitian vanilla anglaise

lemon, passion fruit and ginger mini meringue pies

chocolate macadamia nut pie
chocolate shavings and macadamia nuts

mango, apple banana and chocolate chunk bread pudding
chocolate sauce and fresh berries

mocha crème caramel caramelized pineapple, shaved white
chocolate and candied macadamia nuts

traditional tiramisu

dipped lady fingers, layered and served with a kona coffee
sauce

specialty desserts | \$13 each

hula trio

chocolate covered mango cheesecake, tahitian panna
cotta shooter and menehune raspberry tart

macadamia nut and chocolate truffle cheesecake tower
espresso sauce

all plated dinners are a minimum of 3 courses, please

choose one selection from each category.

- if your event is for less than 30 people a \$400 labor fee will be applied.
- all plated dinners are served with freshly baked rolls, butter, chilled water and kona blend coffees and assorted teas

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enhancements |

roasted prime rib of beef - \$11.00 per person

roasted turkey - \$7.00 per person

carved round of beef - \$8.00 per person with a minimum of 200 people

chef fee of \$200.00 per hour

additional chef required over 200 people

waimanalo country buffet

dinner buffet | \$52

fresh island field greens salad
fresh carrots, tomatoes, cabbage, bean sprouts with ranch and papaya seed dressing

island style potato macaroni salad

fresh tropical sliced fruits and berries

broccoli and crab meat salad

sautéed island catch of the day oriental style

grilled herb marinated island chicken on a bed of bok choy with light asian broth

korean style kalbi beef

chow mein noodles

steamed white rice

dinner rolls and butter

chocolate dobash cake, macadamia nut cream pie, passion fruit guava chiffon cake and tropical fruit flan

kona blend coffee, decaffeinated coffee and assorted teas

buffet minimum 50 people

30-49 people, add \$400 labor fee

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island buffet

dinner buffet | \$57

fresh island field greens with carrots, tomatoes, cabbage,
bean sprouts with ranch and papaya seed dressing

fresh spinach with smoked chicken and feta cheese

Island Fish or Tako Poke

assorted sushi (3 pieces per person)

fresh tropical sliced fruits and berries

japanese style somen salad

carved by chef – roast prime rib of beef with au jus and
creamy horseradish

roasted island chicken with garlic rosemary sauce

macadamia nut crusted catch of the day with pickled ginger
tartar sauce

wok fried vegetables

roasted herb potatoes

steamed white rice

dinner rolls and butter

sacher torte, apple tart,
coconut crème cake and mousse

kona blend coffee, decaffeinated coffee, and assorted teas

buffet minimum 50 people. 30-49 people, add \$400 labor fee



enhancements |

roasted prime rib of beef - \$11.00 per
person

roasted turkey - \$7.00 per person

carved round of beef - \$8.00 per person
with a minimum of 200 people

chef fee of \$200.00 per hour

additional chef required over 200 people

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hawaiian luau buffet

dinner buffet | \$64

fresh island field greens salad with papaya seed dressing

sliced fresh island pineapple and papaya

lomi lomi tomato salad

namasu

local style macaroni potato salad

chicken long rice

volcano-spiced glazed guava breast of chicken

kalua pork

beef teriyaki with grilled pineapple and soy

sautéed island catch of the day with beurre blanc sauce

molokai style sweet potatoes

poi (if available)

island fried rice

taro and coconut rolls with butter

coconut crème cake, macadamia nut pie, haupia and passion fruit
guava chiffon cake and chocolate dobash cake

kona blend coffee, decaffeinated coffee and assorted teas

buffet minimum 50 people

30-49 people, add \$400 labor fee

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enhancements |

roasted prime rib of beef - \$11 per person

roasted turkey - \$7 per person

carved round of beef - \$8.00 per person with
a minimum of 200 people

chef fee of \$200 per hour

additional chef required over 200 people

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paniolo barbeque buffet

dinner buffet | \$62

- fresh island field greens with ranch and balsamic vinaigrette
- island style pineapple coleslaw
- fruit salad
- peel and eat shrimp
- four bean salad
- huli huli style chicken
- teriyaki style flat iron steak
- volcano-spiced island catch of the day with buerre blanc sauce
- mango glazed baby back ribs
- roast corn on the cob
- baked potatoes with the works
- biscuits and cornbread with honey butter
- homemade apple pie, blueberry cheesecake and chocolate chantilly cake
- kona blend coffee, decaffeinated coffee and assorted teas

enhancements |

- roasted prime rib of beef - \$11 per person
- roasted turkey - \$7 per person
- carved round of beef - \$8 per person with a minimum of 200 people
- chef fee of \$200 per hour
- additional chef required over 200 people



buffet minimum 50 people
30-49 people, add \$400 labor fee

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pacific rim buffet

dinner buffet | \$60

fresh island field greens with ranch dressing and sesame vinaigrette

assorted maki and nigiri sushi (4 pieces per person)

japanese style zaru soba with green onions and wasabi

house-cured smoked salmon with condiments

hamakua tomato and buffalo mozzarella with balsamic vinegar

carved by chef – roasted tenderloin of beef with red wine herb-butter sauce

five-spiced roasted pork loin with natural jus

miso-scented island catch of the day with panzu ginger sauce

korean style kalbi ribs with green onions and sesame seeds

steamed white rice

steamed island vegetables

taro and coconut rolls with butter

tiramisu, sacher torte and tropical fruit flan and assorted mousse

kona blend coffee, decaffeinated coffee and assorted teas

enhancements |

roasted turkey - \$7 per person

carved round of beef - \$8 per person with a minimum of 200 people

chef fee of \$200 per hour

additional chef required over 200 people

buffet minimum 50 people

30-49 people, add \$400 labor fee

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ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)



cocktails

[> bars](#) [> wines](#)

consumption basis	cash bar (inclusive prices)	hosted bar (non-inclusive prices)
cordials	\$12	\$10
tropicals	\$12	\$10
shochu	\$12	\$10
luxury tier cocktails	\$12	\$10
call cocktails	\$10	\$9
well cocktails	\$9	\$8
premium wine	\$8	\$9
imported beer	\$9	\$8
domestic beer	\$8	\$7
oolong tea/red bull	\$7	\$6
bottled waters	\$7	\$6
soft drinks	\$6	\$5
mai tai punch		\$120 per gal.

* luxury brands: grey goose, 10 cane rum, tanqueray ten, knob creek, johnnie walker black, crown royal, patron

* call brands: smirnoff, beefeater, bacardi superior, captain morgan original spiced, jack daniels, maker's mark, canadian club, dewars white label, jose cuervo especial gold, korbel

* well brands: gordon's, cruzan aged light, grants, canadian club, jim beam white label, jose cuervo especial gold, korbel

a bartender fee of \$200 per bar will apply for the first two hours of service, \$100 per hour per bartender will apply for each additional hour. bartender fees will be waived if \$800 per bar minimum revenue is made within the first two hours

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[> bars](#) [> wines](#)



cocktails

package bars	one hour	two hours	additional hours
beer, wine and soft drinks	\$20	\$30	\$10
luxury tier bar	\$28	\$40	\$16
call tier bar	\$25	\$37	\$14
well tier bar	\$23	\$33	\$12

* luxury brands: grey goose, 10 cane rum, tanqueray ten, knob creek, johnnie walker black, crown royal, patron s

* call brands: smirnoff, beefeater, bacardi superior, captain morgan original spice, jack daniels, maker's mark, dewars white label, canadian club, jose cuervo especial gold, korbel

* well brands: gordon's, cruzan aged light, grants, jim beam white label, canadian club, jose cuervo especial gold, korbel

a bartender fee of \$200 per bar will apply for the first two hours of service, \$100 per hour per bartender will apply for each additional hour. bartender fees will be waived if \$800 per bar minimum revenue is made within the first two hours.

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Smart

granola

yogurt

nuts

salad

fruit

salmon

vegetables

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fit for you

refreshment break | \$21

fresh vegetable crudité's and
fresh fruit skewers

baked tortilla chips with red pepper dip

brie cheese and granola chunks

seasoned nuts

kona blend coffee, decaffeinated
coffee and assorted teas



healthy scramble

breakfast | \$35

(carb conscious, low fat, low cholesterol)

orange juice

scrambled egg whites with seasoned
grilled vegetables and roasted island
potatoes

whole wheat breakfast breads

kona blend coffee, decaffeinated coffee
and assorted teas

healthy lunch on the go

lunch | \$40

baby spinach salad with spiced
hawaiian nuts and warmed
balsamic vinaigrette

wasabi and herb-crusted ahi
rainbow micro greens, heirloom
tomatoes, haricot verts, hayden
mango and lemon vinaigrette

whole wheat rolls

guava sorbet

kona blend coffee, decaffeinated
coffee and assorted teas

lite dinner

dinner | \$52

fresh island field greens salad
with fresh vegetables and citrus
balsamic vinegar

steamed island catch of the day
with soy sesame ginger sauce
and jasmine rice
fresh steamed vegetables

whole wheat rolls

fresh island sliced fruit plate

kona blend coffee,
decaffeinated coffee and
assorted teas

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equipment

ala carte pricing

projection

lcd projector – up to 900 square foot room \$300

lcd projector – up to 7000' square foot room \$350

32" flat panel monitor \$50

dvd player \$25

additional equipment available upon request



audio

- boombox cd/cassette player \$40
- cd player \$40
- jbl 250 watt powered speakers (set of 2) \$250
- standing/desk microphone or podium mic \$50
- wireless handheld/lavaliere microphone \$120
- polycom speaker phone \$75
- audio patch to house sound \$40
- 4 channel mixer \$50
- 6 channel mixer \$60
- 8 channel mixer \$75
- 16 channel mixer \$100

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screens

6' tripod screen	\$50
8' tripod screen	\$60
10' x 10' cradle screen	\$75
7.5' x 10' fast fold screen with dress kit	\$250

accessories

Tri-pod easel	\$10
flipchart easel, pad, markers and masking tape	\$45
whiteboard with markers and erasers	\$25
corkboard with push pins	\$25
dry erase markers, set of four	\$10
laser pointer	\$30
power strip with surge protector	\$10
extension cord	\$10
black velour pipe and drape, per panel	\$20
house phone rental	\$35
additional flipchart pads	\$40
vga cable	\$10

labor charges – operator rates/hour:

weekdays 7:00am – 5:00pm	\$65
weekends 7:00am – 5:00pm	\$95

2011 INFO & POLICIES

Event Space:

- Space is deemed confirmed and held on a definite basis upon the receipt of a signed contract and deposit (if applicable).
- Waikiki Beach Marriott Resort & Spa reserves the right to move events to adequate facilities in accordance with the final guarantee

Event Specifications:

Layout, food & beverage items, audio visual equipment, and all other related details are to be finalized 30 days prior to event.

Event Times:

- Events shall begin and conclude by the time listed on the banquet event order.
- Time extension is not guaranteed and overtime charges will be assessed at a minimum of \$300.00 per hour plus tax.

Final Guarantee:

- Guarantees are required for all catered food and beverage events.
- Final guarantee amount(s)
 - per person
 - amount of food & beverage
 - confirmed (3) business * days in advance, or the expected number will be used.
 - guarantee is not subject to reduction
- *Business hours are considered to start at 6:00 a.m. on Monday and end at 6:00 p.m Friday.
- *Saturday, Sunday and Holidays are excluded.

Service Charge and Taxes

- A 20% taxable service charge will be applied to all food, beverage and audio visual equipment items. A minimum of 85% is allocated toward wages and tips for employees.
- A 5% taxable surcharge will be applied to all room rental rates.
- A 4.71% general excise tax is applied to all items

Rates are subject to change without prior notice

Food and Beverage Provisions

- All Food & Beverage items must be provided by the Waikiki Beach Marriott Resort & Spa and consumed on premises
- No food or beverage, alcoholic or otherwise shall be brought onto the function premises by the patron, guests, invitees, attendees or independent vendors or contractors hired by the patron from outside sources.
- If outside food or beverage is brought into any events the resort reserves the right to retain such food or beverage until the conclusion of the event.

Outdoor Events:

- *In the event of inclement weather, the decision to move indoors will be made by 1:00pm.*
- *Additional labor fees will apply should the event require a reset.*

[Labor Charges](#)

- A labor charge will be applied to any Food & Beverage event that is below the minimum.
- A \$200.00 chef fee will be applied to each attended food station.
- A \$200.00 bartender fee per hour will be applied per bar.
- Additional labor charges may be assessed as deemed necessary.

[Billing and Credit](#)

- If direct billing is requested, our accounting department requires that a credit application be completed and signed 15 days prior to the event start date.
- If approved for direct billing, our accounting department will send a letter of approval along with the credit amount.
- Should direct billing not be approved, full pre-payment will be due prior to the group's arrival and/or the first banquet event.

Please request a credit application from an event manager.

[Audio Visual Equipment](#)

A varied selection of audio visual equipment and services are available on a rental basis and can be ordered through an event manager.

[Parking](#)

A special parking rate is available to guests attending any event with proper validation.

Self Parking: \$8.00

Valet Parking: \$12.00

(Up to 12 hours – no overnight parking)

[Safety and Security](#)

- The resort will not assume responsibility and liability for the damage or loss of any merchandise or articles left on the property; prior to, during or following an event.
- An event manager can assist with separate security arrangements with a bonded, insured and approved security contractor.

[Shipping & Receiving](#)

Please address your boxes or packages as indicated below:

WAIKIKI BEACH MARRIOTT RESORT & SPA
2552 Kalakaua Avenue
Honolulu, HI 96815

Group name:

Event date:

Event manager's name:

Please have boxes numbered "1 of 3", "2 of 3", etc... This will make it easier for the on-site contact to know when shipments are incomplete. It is also recommended that the on-site contact bring the appropriate tracking numbers.

Due to limited storage, the resort will accept small packages no earlier than 3 days prior to an event. Any item over 100 pounds and/or more than 20 boxes must be delivered to a drayage company for storage and delivery at a later time. An event manager can provide a list of drayage

[Additional Items](#)

Please discuss any additional event requests or requirements with your event manager.