



## PRIVATE PLATED DINNER UP TO 30 GUESTS

### OPTIONAL FAMILY STYLE PUPUS

STANDING AHI NACHO, COCONUT SHRIMP, MINI CLUB MED

### BEVERAGES

WINE PRE-SELECTED, AND ASSORTED CANNED BEER: BASED ON CONSUMPTION.

CHOICE OF WINE, BEER, OR SPECIALTY COCKTAIL GREETING REQUIRED

OPTIONAL SOUVENIR LOGO COCONUT CUPS +10.00 EACH

### OTHER ITEMS

ALL BEVERAGES, APPETIZERS, AND ADDITIONAL MENU ITEMS ADDED TO CHECK

### EQUIPMENT UPGRADES

STARTING AT \$5.00

### LOCATION

BEACH OR BEACH FRONT LAWN

WEATHER BACK-UP ON LAWN

### SITE FEE

\$15.00 PER PERSON WITH MINIMUM OF

\$1000.00+TAX

### DEPOSIT REQUIREMENTS

FULL SITE FEE

### CANCELLATION

90 DAYS PRIOR TO EVENT FOR FULL REFUND

60 DAYS PRIOR TO EVENT FOR 50% DEPOSIT REFUND

DEPOSIT IS NONREFUNDABLE AFTER THIS DATE

NO SHOWS OR REDUCED RESERVATION COUNTS WILL BE

CHARGED AT FULL PRICE



## PRIVATE PLATED DINNER UP TO 30 GUESTS

### PLATED MENU

"DA HALE" SALAD - MIXED GREENS, TOMATOES, CUCUMBER, SWEET ONION,  
KAFFIR LIME VINAIGRETTE

#### *"SURF AND TURF"*

SIMPLE FISH, SEARED OR TOGARASHI BLACKENED,  
PINEAPPLE-MANGO SALSA

PAIRED WITH

HUGGO'S TERIYAKI STEAK  
MARINATED FLANK STEAK, HUGGO'S TERIYAKI SAUCE  
COCONUT JASMINE RICE, CHEF'S FRESH LOCALLY GROWN VEGETABLES

"FARM TO BEACH" VEGETARIAN OPTION  
MACADAMIA NUT CRUSTED TOFU  
COCONUT JASMINE RICE, CHEF'S FRESH LOCALLY GROWN VEGETABLES

KONA COFFEE CHEESECAKE  
CHOCOLATE GANACHE, CARAMEL SAUCE

COFFEE, TEA, OR SODA

### COST

FAMILY STYLE PUPUS \$11.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
PLATED DINNER \$65.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
ADD ALCOHOL BEVERAGES + 18% SERVICE CHARGE AND TAX  
ONE CHECK PER GROUP

INCLUDES: PRIVATE SERVER, ROUND TABLES, WHITE PADDED FOLDING  
CHAIRS, SET UP AND BREAKDOWN OF TABLE AND CHAIRS, TABLE LINENS,  
AND TORCH LIGHTING



## PRIVATE PLATED DINNER – OPTION 2 UP TO 30 GUESTS

### PLATED MENU

"DA HALE" SALAD - MIXED GREENS, TOMATOES, CUCUMBER, SWEET ONION,  
KAFFIR LIME VINAIGRETTE

OR

"SPINUGULA SALAD" SPINACH, ARUGULA, STRAWBERRIES, CANDIED  
MACADAMIA NUTS, GORGONZOLA, RED ONION, BALSAMIC VINAIGRETTE

*GRILLED NEW YORK STEAK*  
*GORGONZOLA - ROSEMARY BUTTER*

ROASTED GARLIC POTATO SMASH

CHEF'S FRESH LOCALLY GROWN VEGETABLES

"FARM TO BEACH" VEGETARIAN OPTION  
MACADAMIA NUT CRUSTED TOFU  
COCONUT JASMINE RICE, CHEF'S FRESH LOCALLY GROWN VEGETABLES

CHOCOLATE MARJOLAINE CAKE  
CHOCOLATE SPONGE, GANACHE, RASPBERRY, MERINGUE, HAZELNUT  
BUTTER CREAM

COFFEE, TEA, OR SODA

### COST

FAMILY STYLE PUPUS \$11.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
PLATED DINNER \$65.00 PER PERSON + 18% SERVICE CHARGE AND TAX  
ADD ALCOHOL BEVERAGES + 18% SERVICE CHARGE AND TAX  
ONE CHECK PER GROUP

INCLUDES: PRIVATE SERVER, TABLES, CHAIRS, SET UP AND BREAKDOWN  
OF TABLE AND CHAIRS, TABLE LINENS, AND TORCH LIGHTING