

# Brunch

## Brunch Buffet | \$62.00 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Orange Juice & Pineapple Juice

### Cold Selections

**Locally Grown Mix Greens**  
Balsamic vinaigrette, ranch dressing, candied walnuts, cherry tomatoes, blue cheese crumble, bacon bits

**Island Macaroni & Potato Salad**

**Broccoli & Surimi Salad**

**Sliced Locally Grown Tomatoes & Mozzarella Pearls**  
Balsamic vinaigrette

**Fresh Sliced Seasonal Fruits & Berries**

**Fresh Baked Mini Croissants, Muffins & Fruit Danishes**

### Hot Selections

**Country Style Breakfast Potatoes**  
Bell peppers, onions

**Steamed White Rice**

**Sliced Portuguese Sausage**

**Applewood Smoked Bacon**

**Macadamia Nut Crusted Mahi Mahi**  
Yuzu butter sauce, pineapple salsa

**Broiled Herbed Chicken**  
Shiitake mushroom sauce

**Scrambled Eggs**  
Sautéed onions, bell peppers, mushrooms & shredded cheddar cheese toppings

### Dessert (Choose One Option)

**Selection of 3 Desserts (each additional \$3.50)**  
Key Lime Tartlettes  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with creme anglaise

OR

**Mini M.A.C. Daddy Pancake Station**  
With 10 toppings

OR

**Sundae Station**  
With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

### Action Stations\* (Requires chef attendant, \$200/chef)

**Omelets Made to Order \$10.00**  
Whole eggs, egg beaters, egg whites, diced smoked ham, Applewood smoked bacon, Portuguese sausage, diced onions & bell peppers, sliced mushrooms, spinach

**Build Your Own Mini Loco Moco \$9.00**  
Wagyu beef patties, quail eggs, steamed white rice, mushroom gravy, green onions

**Carved Honey Mustard Cured Smoked Ham \$9.00**  
Pineapple chutney, grained honey mustard

**Carved Slow Roasted Prime Rib \$14.00**  
Au-jus, creamed horseradish

\*Enhancements priced per person to complement the brunch buffet. A la carte pricing will differ.



Contact us today! (808) 921-5570 | [sales@hiltonwaikikihotel.com](mailto:sales@hiltonwaikikihotel.com)

Minimum 25 Guests • Buffets based on 90 minutes continuous service • 22% service charge of the total food & beverage charges plus applicable taxes to apply • Menu items & pricing subject to change at anytime without notice • Buffet pricing at follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • \*consuming raw or undercooked meats, seafood or eggs can cause health concerns • Updated 11.21

# Brunch

## Brunch Buffet Enhancements

All items are priced per person to complement the brunch buffet. A la carte pricing will differ.

### Suggested Enhancements

#### Chinese Style

Cold Ginger Chicken \$4.00

Ginger-green onion cilantro dressing

Assortment of Maki Sushi \$6.00

Pickled ginger, wasabi, soy sauce

Ahi Poke \$7.00

Tako Poke \$5.00

Peel & Eat Shrimp \$5.00

Cocktail sauce, lemon wedges

Display of Smoked Norwegian

Salmon \$9.00

Mini bagels, dill cream cheese

Kalbi Beef Shortribs \$7.00

Local Style Eggs Benedict \$6.00

Locally baked English muffins,  
kalua pork, poached eggs, sriracha  
hollandaise sauce, lomi tomatoes

Local Style Fried Rice \$3.00

(as a substitute \$2.00)

Smoked bacon, lup cheong,  
Portuguese sausage, celery, onions,  
carrots, peas, green onions, eggs

Oatmeal \$4.00

On side: brown sugar, flax seeds, granola,  
honey, evaporated milk

Miso Soup \$4.00

On side: wakame, diced tofu, green  
onions

### Action Stations

Omelets Made to Order \$10.00

Whole eggs, egg beaters, egg whites,  
diced smoked ham, Applewood  
smoked bacon, Portuguese sausage,  
diced onions & bell peppers, sliced  
mushrooms, spinach

Build Your Own Mini Loco Moco \$9.00

Wagyu beef patties, quail eggs,  
steamed white rice, mushroom gravy,  
green onions

Carved Honey Mustard Cured

Smoked Ham \$9.00

Pineapple chutney, grained honey  
mustard

Carved Slow Roasted Prime Rib \$14.00

Au-jus, creamed horseradish



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# Breakfast

## Sunrise Buffet | \$34.00 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & choice of Orange, Guava or Pineapple Juice

### Selections

Fresh Sliced Seasonal Fruits & Berries

Fresh Baked Mini Croissants, Muffins & Fruit Danishes

Scrambled Eggs

Sautéed onions, bell peppers, mushrooms & shredded cheddar cheese toppings

Applewood Smoked Bacon

Portuguese Sausage **OR**  
Link Sausage

Steamed White Rice **OR**  
Country Style Breakfast Potatoes  
Bell peppers, onions

### Action Stations\*

(Requires chef attendant, \$150/chef)

**Omelets Made to Order \$10.00**

Whole eggs, egg beaters, egg whites, diced smoked ham, Applewood smoked bacon, Portuguese sausage, diced onions & bell peppers, sliced mushrooms, spinach

**Build Your Own**

**Mini Loco Moco \$9.00**

Wagyu beef patties, quail eggs, steamed white rice, mushroom gravy, green onions

**Carved Honey Mustard Cured**

**Smoked Ham \$9.00**

Pineapple chutney, grained honey mustard

**Carved Slow Roasted**

**Prime Rib \$14.00**

Au-jus, creamed horseradish

\*Enhancements priced per person to complement the breakfast buffet. A la carte pricing will differ.

### Suggested Enhancements\*

**Assorted New York Style Bagels \$6.00**

Plain & smoked salmon dill cream cheese

**Display of Smoked Norwegian**

**Salmon \$9.00**

Mini bagels, dill cream cheese

**Selection of Freshly Baked Scones \$4.00**

Sweet butter, assorted jams

**Individual Fruit Yogurt \$5.00**

Granola topping

**Assorted Mini Boxed Cereals \$5.00**

1% Milk

**Oatmeal \$4.00**

On side: brown sugar, flax seeds, granola, honey, evaporated milk

**Miso Soup \$4.00**

On side: wakame, diced tofu, green onions

**Locally Baked Sweet Bread**

**French Toast \$8.00**

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

**Mini Pancakes \$8.00**

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

**Mini Waffles \$8.00**

On side: vanilla whipped cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

**Local Style Eggs Benedict \$6.00**

Locally baked English muffins, kalua pork, poached eggs, sriracha, hollandaise sauce, lomi tomatoes

**Traditional Eggs Benedict \$6.00**

Locally baked English muffins, Canadian bacon, poached eggs, hollandaise sauce

**Hard Boiled Egg \$2.00**

**Arabiki Sausage \$4.00**



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# Breakfast

## Sweet & Simple Continental | \$26.00 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Orange Juice

### Selections

Fresh Sliced Seasonal Fruits & Berries  
Sliced Freshly Baked Banana Nut Bread  
Assorted Mini Danishes  
Individual Guava & Strawberry Preserves, Sweet Butter

### Suggested Enhancements\*

**Assorted New York Style Bagels \$7.00**  
Plain & smoked salmon dill cream cheese

**Selection of Freshly Baked Scones \$6.00**  
Sweet butter, assorted jams

**Freshly Baked Mini Croissants \$6.00**  
Chocolate drizzled, with almonds & plain

**Assortment of Freshly Baked Mini Danishes \$6.00**

**Assorted Mini Muffins \$4.00**

**Individual Fruit Yogurt \$5.00**  
Granola topping

**Assorted Mini Boxed Cereals \$5.00**  
1% Milk

**Oatmeal \$4.00**  
On side: brown sugar, flax seeds, granola, honey, evaporated milk

**Miso Soup \$4.00**  
On side: wakame, diced tofu, green onions

**Locally Baked Sweet Bread**

**French Toast \$8.00**

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

**Scrambled Eggs \$6.00**

On side: cheddar cheese, sautéed bell peppers, onions & mushrooms

**Mini Pancakes \$8.00**

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

**Hard Boiled Egg \$2.00**

**Country Style Breakfast Potatoes \$4.00**

Bell peppers, onions

**Applewood Smoked Bacon \$5.00**

**Chicken Apple Link Sausage \$5.00**

**Portuguese Sausage \$5.00**

**Pork Link Sausage \$5.00**

\*Enhancements priced per person to complement the continental breakfast.. A la carte pricing will differ.



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# Breakfast

## Plated Breakfast

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, & choice of Orange, Guava or Pineapple Juice

### Selections

All plated breakfast selections include:  
Country style red skin potatoes with bell peppers & onions **OR** steamed white rice  
**OR** tater tots

#### All American \$23.00

Two scrambled eggs, choice of Applewood smoked bacon **OR** pork sausage **OR** Portuguese sausage

#### Wagyu Beef Loco Moco \$25.00

Roasted mushroom & onion gravy, fried egg, steamed white rice

#### Local Style Eggs Benedict \$24.00

Locally baked English muffins, kalua pork, poached egg, sriracha hollandaise sauce, lomi tomatoes

#### Traditional Eggs Benedict \$24.00

Locally baked English muffins, Canadian bacon, poached eggs, hollandaise sauce

#### 'Da Kine' Breakfast Burrito \$24.00

Scrambled eggs, Portuguese sausage, spam, caramelized onions, queso fresco, shredded jack cheese, cilantro, mild salsa, spinach flour tortilla

#### Steak & Eggs \$32.00

10oz. New York steak, herbed garlic butter, plain omelet

### Suggested Enhancements\*

#### Fresh Fruit Plate \$6.00

Sliced pineapple, honeydew melon, cantaloupe, strawberries

#### Sliced Banana Nut Bread \$6.00

Sweet butter, assorted jams

#### Freshly Baked Scones \$6.00

Sweet butter, assorted jams

#### Mini Croissants \$6.00

Sweet butter, assorted jams

#### Assortment of

#### Fruit & Cheese Danish \$7.00

#### Miso Soup \$4.00

On side: wakame, diced tofu, green onions

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# Breaks

## Break Packages

Based on 30 Minutes Continuous Service | Includes Freshly brewed Starbucks Regular & Decaffeinated Coffee, and Assorted Premium Herbal Teas

### Selections

#### Energizer \$24.00

Granola bars  
Whole apples & bananas  
Celery & carrot sticks, peanut butter dip  
Chocolate dipped mangoes & pineapple  
Gatorade & Red Bull  
Assortment of mixed nuts

#### Da Kine \$22.00

Sweet potato & taro chips  
Edamame hummus  
Chocolate dipped dried mango slices  
Macadamia nut cookies  
Li hing powder dusted pineapple  
House-made passion orange guava punch

#### Farmer's Delight \$25.00

Okinawan Sweet Potato Chips  
Lightly Spiced Kunia Lomi Lomi Tomatoes  
Crudit  of Broccoli, Cauliflower, Carrots,  
Celery, Grape Tomatoes  
Home style Ranch Dip  
Baked Sourdough Crisp & Lavosh  
Herbed Honey-Goat Cheese Spread  
Pineapple and Orange Juice

#### Sweet Tooth \$28.00

Chocolate covered strawberries  
Homestyle brownie bites  
Chocolate covered macadamia nuts  
Lemon bars  
Chocolate drizzled rice crispy treats  
House-made guava punch

#### Charcuterie Display \$34.00

Sliced Genoa Salami  
Prosciutto  
Pipikaula  
Brie Cheese  
Manchego  
Cheddar Cheese  
Dried Figs  
Kalamata Olives  
Honey  
Mango Chutney  
Lavosh  
Sourdough Crisp

#### Afternoon Tea \$30.00

Selection of Finger Sandwiches  
(Cucumber, Ham & Cheese, Tuna Salad,  
Smoked Salmon)  
Macadamia Nut & Chocolate Chip Cookies  
Assorted Macaroon Bites  
Coffee Cake Squares

#### Just Dip It \$22.00

Tri Colored Corn Tortilla  
Taro Chips  
Pita Crisp  
Traditional Salsa  
Creamed Smoked Salmon & Dill Dip  
Hummus  
Guacamole  
Savory Crackers

### Suggested Enhancements\*

Sliced Seasonal Fruits & Berries \$5.00

Fruit Skewers \$4.00

Whole Fruits \$4.00

Apples, bananas, oranges

Selection of Maki Sushi \$8.00

Vegetable Crudit  \$5.00

Ranch & roasted red bell pepper dip

Tortilla Chips & Dips \$5.00

Salsa & Guacamole

Petit Fours \$5.00

Brownies, fruit tartlets, mango, lilikoi & guava cakes

Fresh Baked Cookies \$4.00

Assorted Granola Bars \$4.00



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# Breaks

## Breaks A La Carte

Priced by the dozen unless listed otherwise.

### Snacks

Assorted New York Style Bagels \$80.00  
Plain & Smoked Salmon-Dill Cream Cheese

Selections of Freshly Baked Scones \$48.00  
Sweet Butter, Assorted Jams

Jumbo Freshly Baked Cookies \$42.00  
Chocolate Chip, Macadamia nut, Peanut  
Butter, Oatmeal Raisins

Freshly Baked Mini Croissants \$48.00  
Chocolate drizzled, with almonds, plain

Assortment of Freshly Baked  
Mini Danishes \$48.00

Assorted Mini Muffins \$48.00

Individual Bags of Trail Mix \$42.00

Individual Granola Bars \$42.00

Individual Bags of Assorted Chips \$42.00

Assorted Whole Fresh Fruits \$42.00  
Apples, Oranges, Bananas

Individual Fruit Yogurt \$42.00  
Granola topping

Selection of Finger Sandwiches \$72.00  
Cucumber, Ham & Cheese, Tuna Salad,  
Smoked Salmon

Selections on Maki Sushi \$80.00  
(2 dozen minimum order)

Häagen-Dazs Ice Cream Bars \$7.00 each

### Beverages

Hot Coffee \$90.00/gallon  
Freshly brewed Starbucks Regular or  
Decaffeinated

Iced Coffee \$110/gallon  
Freshly brewed Starbucks iced coffee with  
classic, vanilla & caramel syrups

Hot Tea \$90.00/gallon  
Assorted premium herbal teas

Iced Tea \$70.00/gallon

Juice or Punch \$70.00/gallon  
Guava, orange, pineapple, cranberry, or  
guava punch

Bottled Juice \$6.00/each  
Cranberry, apple or orange

Canned Juice \$5.00/each  
Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each  
Assorted Coca-Cola brand soft drinks

Bottled Water \$5.00/each

Sparkling Mineral Water \$6.00/each



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# Lunch

## Kama'aina Lunch Buffet | \$40.00 Per Person

3 starters, 1 starch, 1 entrée, 3 desserts

## Kuhio Lunch Buffet | \$45.00 Per Person

3 starters, 1 starch, 2 entrées, 3 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Brioche Rolls & Sautéed Mixed Vegetables

### Starters (each additional \$4.00)

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

#### Couscous Salad

#### Assorted Grilled Vegetables with Quinoa

#### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Island Macaroni & Potato Salad

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Marinated Mozzarella Bites

Sliced Kunia tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

#### Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

#### Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

#### Sliced Hawaiian Golden Pineapple & Seasonal Melons

### Starches

#### Steamed White Rice

#### Roasted Herbed Red Skin Potatoes

### Entrées (each additional \$5.50)

#### Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

#### Grilled Catch of the Day

Escabeche sauce (stewed sweet tomatoes, onions & basil)

#### Steamed Catch of the Day

Soy-ginger scallions & cilantro

#### Yakisoba

julienne uzumaki, tamago, sliced pork char siu

#### Teriyaki Sliced Beef

#### Beef & Vegetable Stir Fry

#### Sliced Teriyaki Pork

Grilled Onions

#### Sliced Roast Pork

Mushroom & caramelized onion sauce

#### Grilled Dijon-Herbed Marinated

#### Breast of Chicken

Rosemary demi-glace

#### Roasted Salt & Pepper Chicken

Black mushroom ginger sauce

#### Mushroom Ravioli

Truffle-cream sauce with roasted fennel

### Desserts & Enhancements

Continued on next page >>>



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# Lunch

## Kama'aina Lunch Buffet | \$40.00 Per Person

3 starters, 1 starch, 1 entrée, 3 desserts

## Kuhio Lunch Buffet | \$45.00 Per Person

3 starters, 1 starch, 2 entrées, 3 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Brioche Rolls & Sautéed Mixed Vegetables

### Dessert (Choose One Option)

Selection of 3 Desserts  
(each additional \$3.50)

Key Lime Tartlettes  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with creme anglaise

OR

Mini M.A.C. Daddy Pancake Station  
With 10 toppings

OR

### Sundae Station

With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

### Soup Station Enhancement\* (Choice of one)

Cream of Hamakua Mushrooms \$4.00  
Truffle oil

New England Clam Chowder \$4.00

Roasted Tomato Bisque \$4.00

Loaded Potato Soup \$4.00

On side: green onions, chopped  
Applewood smoked bacon, shredded  
Vermont cheddar cheese, sour cream

Miso Soup \$4.00

Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$4.00

Black mushrooms and julienne pork

### Action Stations\*

(Requires chef attendant, \$200/chef)

Herb Crusted Prime Rib \$14.00

Au-jus, creamed horseradish

Baked Honey Cured Smoked Ham \$9.00

Mango chutney, dijon mustard

Whole Tom Turkey \$8.00

Traditional gravy

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## Deli Lunch Buffet | \$40.00 Per Person

3 salads, 3 proteins, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Salads (each additional \$4.00)

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

#### Couscous Salad

#### Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

#### Assorted Grilled Vegetables with Quinoa

#### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Island Macaroni & Potato Salad

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Marinated Mozzarella Bites

Sliced Kunia tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

#### Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

#### Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

#### Sliced Hawaiian Golden Pineapple & Seasonal Melons

### Proteins (each additional \$5.00)

#### Thinly Sliced Rare Roast Beef

#### Sliced Lightly Smoked Turkey

#### Homestyle Tuna Salad

#### Grilled Chicken Salad

#### Sliced Genoa Salami

#### Grilled Chimichurri Vegetables

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers

### Included

#### Assorted Sliced Breads

Whole wheat & white bread, deli rolls

#### Assorted Sliced Cheeses

Sliced Vermont Swiss, mild cheddar, provolone cheese

#### Sandwich Fixings

Green leaf lettuce

Shaved red onions

Sliced pickles

Dijon mustard

Mayonnaise

Ketchup

#### Assorted Chips

Individual homestyle potato & Sun Chips

### Desserts & Enhancements

Continued on next page >>>



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## Deli Lunch Buffet | \$40.00 Per Person

3 salads, 3 proteins, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Dessert (Choose One Option)

Selection of 2 Desserts  
(each additional \$3.50)

Key Lime Tartlettes  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with creme anglaise

OR

Mini M.A.C. Daddy Pancake Station  
With 10 toppings

### Soup Station Enhancement\* (Choice of one)

Cream of Hamakua Mushrooms \$4.00  
Truffle oil

New England Clam Chowder \$4.00

Roasted Tomato Bisque \$4.00

Loaded Potato Soup \$4.00

On side: green onions, chopped apple  
wood smoked bacon, shredded Vermont  
cheddar cheese, sour cream

Miso Soup \$4.00

Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$4.00

Black mushrooms and julienne pork

### Add-On Beverages

Juice \$70.00/gallon

Guava, orange, pineapple or cranberry

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks



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# Lunch

## Gourmet Wrap Buffet | \$40.00 Per Person

3 salads, 3 wraps, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Salads (each additional \$4.00)

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

#### Couscous Salad

#### Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

#### Assorted Grilled Vegetables with Quinoa

#### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Island Macaroni & Potato Salad

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Marinated Mozzarella Bites

Sliced Kunia tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

#### Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

#### Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

#### Sliced Hawaiian Golden Pineapple & Seasonal Melons

### Protien (each additional \$5.00)

#### Slow Roasted Sirloin Wrap

Green leaf lettuce, Kunia tomatoes, horseradish cream, tomato flour tortilla

#### Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan cheese, Caesar dressing, flour tortilla

#### Grilled Chimichurri Vegetable Wrap

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers, balsamic basil vinaigrette, sun dried tomato relish, spinach flour tortilla

#### Southwest Influenced Wrap

Shredded pulled pork, spicy honey BBQ sauce, black bean salsa, queso fresco, shredded cabbage, flour tortilla

#### All American Wrap

Sliced hickory smoked ham, Vermont American cheese, Kunia tomatoes, shaved Vidalia onions, green leaf lettuce, roasted garlic mayonnaise, tomato flour tortilla

#### Turkey Wrap

Lightly smoked sliced turkey, dried cranberry-cream cheese spread, shredded romaine hearts, diced Kunia tomatoes, spinach flour tortilla

### Included

#### Wrap Fixings

Sliced pickles  
Dijon mustard  
Mayonnaise  
Ketchup

#### Assorted Chips

Individual homestyle potato & Sun Chips

### Desserts & Enhancements

Continued on next page >>>



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# Lunch

## Gourmet Wrap Buffet | \$40.00 Per Person

3 salads, 3 wraps, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Dessert (Choose One Option)

Selection of 2 Desserts  
(each additional \$3.50)

Key Lime Tartlettes  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with creme anglaise

OR

Mini M.A.C. Daddy Pancake Station  
With 10 toppings

### Soup Station Enhancement\* (Choice of one)

Cream of Hamakua Mushrooms \$4.00  
Truffle oil

New England Clam Chowder \$4.00

Roasted Tomato Bisque \$4.00

Loaded Potato Soup \$4.00

On side: green onions, chopped  
Applewood smoked bacon, shredded  
Vermont cheddar cheese, sour cream

Miso Soup \$4.00

Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$4.00

Black mushrooms and julienne pork

### Add-On Beverages

Juice \$70.00/gallon

Guava, orange, pineapple or cranberry

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks



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# Lunch

## Plated Lunch

3 Courses: 1 starter, 1 entrée, 1 dessert (2 Course Option Also Available)

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Sweet Butter

### Starters

(2 choice add \$3.00, 3 choice add \$4.00)

Island Portuguese Bean Soup

Kahuku Corn Chowder

Island Fish Chowder

Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, choice of dressing: balsamic vinaigrette, papaya seed or ranch

Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

### Entrées

(2 choice add \$3.00, 3 choice add \$5.00, Duo Plate add \$4.00, Trio Plate add \$6.00, Portion size for combination entrées varies, Higher price prevails when choosing multiple)

Grilled Herbed-Garlic Rubbed Boneless Pork Chop \$40.00 (\$36.00 for 2 Course)

Garlic mashed potatoes, grilled broccolini tossed in lime vinaigrette, port wine sauce

Grilled Herb Marinated Chicken Breast \$40.00 (\$36.00 for 2 Course)

Roasted mushroom & thyme sauce, saffron rice, grilled broccoli tossed in lime-olive oil

Oven Roasted Half Chicken \$40.00 (\$36.00 for 2 Course)

Soy ginger glaze, sautéed baby bok choy, steamed white rice

Grilled Island Catch of the Day \$47.00 (\$43.00 for 2 Course)

Roasted cherry tomatoes, garlic, basil, Maui onions, steamed white rice, steamed broccoli

Macadamia Nut Pesto Crusted Catch of the Day \$43.00 (\$39.00 for 2 Course)

Kaffir-lemongrass butter sauce, coconut bamboo rice, roasted ginger scented cauliflower

Boneless Kalbi Style Shortribs \$43.00 (\$39.00 for 2 Course)

Steamed white rice, stir fry vegetables

Grilled 10oz. New York Steak \$52.00 (\$49.00 for 2 Course)

Asparagus spears, julienne carrots, herbed garlic butter, garlic mashed potatoes, sautéed green beans

Shrimp Fettuccine Provencal \$47.00 (\$43.00 for 2 Course)

Stewed tomatoes, garlic, capers, Kalamata olives, fresh herbs

### Vegetarian Options

(Main entrée price will prevail)

Tofu Katsu

Katsu sauce, sautéed seasonal vegetable, steamed white rice

Garden Napoleon

Grilled portobello mushroom, roasted red bell pepper, zucchini, yellow squash, zucchini, roasted red skin potatoes, caramelized onions, roasted garlic pesto, balsamic glaze

### Dessert

(2 choice add \$2.00, 3 choice add \$3.00)

Fresh Fruit Tart

Raspberry coulis

Warm Bread Pudding

Crème anglaise

Chocolate Cake

Espresso creme sauce, chocolate drizzle

Lilikoi Cheesecake

Berry compote, fruit coulis



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# Lunch

## Plated Sandwich Lunch

2 Courses: 1 starter & 1 sandwich OR 1 sandwich & 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Homestyle or Island Mixed Chips (Taro, Sweet & Russet Potato)

### Starters

(2 choice add \$2.00)

**Island Portuguese Bean Soup**

**Kahuku Corn Chowder**

**Island Fish Chowder**

**Island Mixed Greens**

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, choice of: balsamic vinaigrette, papaya seed or ranch

**Caesar Salad**

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

### Sandwiches

(2 choice add \$2.00, 3 choice add \$3.00,  
Duo Plate add \$2.00, Trio Plate add \$5.00)  
Higher price prevails when choosing multiple

#### Hot Selections

**Pastrami on Rye \$29.00**

Grained mustard, gruyere cheese,  
(sauerkraut-optional)

**Grilled Shaved Ham & Cheese \$29.00**

Ciabatta bread, Vermont Swiss cheese,  
caramelized Maui onions, garlic aioli

**Beyond Meat Sandwich (Vegetarian) \$29.00**

Grilled focaccia bread, roasted garlic pesto,  
roasted red bell pepper, caramelized Maui  
onions

#### Cold Selections

**Shaved Smoked Turkey \$27.00**

Locally baked whole wheat bread, honey  
Dijon mustard, sliced Kunia tomato, green  
leaf lettuce

**Shaved Rare Roast Beef Sandwich \$29.00**

Hoagie bread, caramelized onions, tomato  
jam, Vermont gruyere cheese, green leaf  
lettuce

**House Made Tuna Salad \$27.00**

Grilled pita bread, lemon caper mayo,  
Vermont cheddar cheese, clover sprouts

### Dessert

(2 choice add \$2.00, 3 choice add \$3.00)

**Fresh Fruit Tart**

Raspberry coulis

**Warm Bread Pudding**

Crème anglaise

**Chocolate Cake**

Espresso creme sauce, chocolate drizzle

**Lilikoi Cheesecake**

Berry compote, fruit coulis



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# Dinner

## Kama'aina Dinner Buffet | \$46.00 Per Person

3 starters, 1 entrée, 3 desserts

## Island Dinner Buffet | \$54.00 Per Person

4 starters, 2 entrées, 3 desserts

## Soiree Dinner Buffet | \$61.00 Per Person

5 starters, 3 entrées, 4 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Starters (each additional \$4.00)

#### Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, mandarin orange segments, shaved Maui onions, diced granny smith apples, white balsamic vinaigrette

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

#### Lomi Lomi Salmon

Diced tomatoes, sweet onions, green onions, salted salmon

#### Chinese Cold Ginger Chicken

Scallion-cilantro dressing

#### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Artichoke Salad

Artichoke hearts, sliced black olives, sliced grilled fennel, oregano vinaigrette

#### Red Skinned Potato & Macaroni Salad

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Marinated Mozzarella Bites

Sliced Kunia tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Chilled Tofu & Blanched Watercress  
Soy-ginger dressing

Spinach & Orzo with Basil Vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

### Included Sides

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes OR  
Au-Gratin Potatoes

Sautéed Mixed Vegetables

### Entrées & Desserts

Continued on next page >>>



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# Dinner

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3 starters, 1 entrée, 3 desserts

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4 starters, 2 entrées, 3 desserts

## Soiree Dinner Buffet | \$61.00 Per Person

5 starters, 3 entrées, 4 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

### Entrées (each additional \$5.50)

**Chinatown Steamed Catch of the Day**  
With soy-ginger scallions & cilantro

**Macadamia Nut Crusted Mahi Mahi**  
Lemon caper butter sauce

**Pan Seared Catch of the Day**  
Ginger-kaffir lime leaf beurre blanc,  
pineapple and cranberry salsa

**Steamed Asian Influenced Catch of the Day**  
Ginger pesto, Chinese vegetables, julienne  
lup cheong, oyster sauce glaze

**Fried Whole Jumbo Garlic Shrimp**

**Sliced Slow Roasted Beef Striploin**  
Roasted shiitake mushroom sauce

**Sliced Braised Beef**  
Red wine sauce, crispy onions

**Paniolo Crusted Porkloin**  
Wild mushroom demi

**Pork Lau Lau**

**House Made Kalua Pork & Cabbage**

**Smoked Bacon Wrapped Roasted Porkloin**  
Mushroom & caramelized onion sauce

**Huli Huli Style Chicken**  
Black mushroom ginger sauce

**Grilled Soy Ginger Glazed Chicken**

**Sesame Chicken**  
Lemon sake shoyu sauce

**Penne Pasta**  
Pesto cream sauce, grilled vegetables,  
roasted cherry tomatoes

**Fried Tofu**  
Spinach, light oyster-ginger sauce

**Mushroom Ravioli**  
Truffle-cream sauce with roasted fennel

### Dessert (Choose One Option)

**Selection of 3 Desserts**  
(each additional \$3.50)

Key Lime Tartlettes  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Seasonal Fruit Tartlettes  
Chocolate Fudge & Mac Nut Brownies  
Coconut Cake Bites  
Chocolate Dipped Coconut Macaroons  
Chocolate Dipped Strawberries  
Milk Chocolate Mousse Shooter  
Mini Pineapple Crème Brûlée  
Chocolate Cake Bites  
Tapioca-Haupia  
Warm Butter Mochi Bites with Lilikoi Glaze  
Bread Pudding with Crème Anglaise

OR

**Mini M.A.C. Daddy Pancake Station**  
With 10 Toppings

OR

**Sundae Station**

With Oreo cookie crumble, macadamia  
nuts, rainbow sprinkles, chocolate syrup,  
maraschino cherries, Chantilly whipped  
cream



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# Dinner

## Dinner Buffet Enhancements

All items are priced per person to complement the dinner buffet. A la carte pricing will differ.

### Suggested Enhancements

#### Chinese Style

Cold Ginger Chicken \$4.50

Ginger-green onion cilantro dressing

Szechuan Eggplant \$4.50

Kalbi Beef Shortribs \$7.00

Local Style Fried Rice \$3.00

(as a substitute \$2.00)

Smoked bacon, lup cheong,  
Portuguese sausage, celery, onions,  
carrots, peas, green onions, eggs

Futomaki & Inari Sushi \$6.00

Pickled ginger, wasabi, soy sauce

Assorted Nigiri & Maki Sushi \$11.00

Pickled ginger, wasabi, soy sauce

Assorted Steamed Dim Sum \$6.00

Hot mustard with soy sauce

### Soup Station Enhancement\*

(Choice of one)

Cream of Hamakua Mushrooms \$4.00

Truffle oil

New England Clam Chowder \$4.00

Roasted Tomato Bisque \$4.00

Loaded Potato Soup \$4.00

On side: green onions, chopped  
Applewood smoked bacon, shredded  
Vermont cheddar cheese, sour cream

Miso Soup \$4.00

Wakame, green onions, diced firm tofu

### Action Stations

(Requires chef attendant, \$200/chef)

Pasta Station \$9.00

Penne pasta, linguini, cavatappi pasta,  
marinara, Bolognese, creamy pesto,  
garlic bread

Herb-Crusted Prime Rib \$14.00

Au-jus, creamed horseradish

Roasted Applewood Smoked Bacon

Wrapped Kurobuta Porkloin \$9.00

Port wine demi glace, pineapple relish

Baked Honey Cured Ham \$9.00

Mango chutney, dijon mustard

Whole Tom Turkey \$8.00

Traditional gravy

Slow Roasted Leg of Lamb \$12.00

Rosemary-garlic demi glace, house  
made mint jelly

Rack of Lamb Dijonaise \$18.00

Herbed crusted Australian rack of lamb,  
rosemary-garlic demi glace, house  
made mint jelly

Lechon \$22.00

(min. 50 paid guests)

Whole roasted pig, traditional lechon  
sauce, hoisin sauce, honey Dijon  
mustard, bao buns

Live Sushi Bar \$30.00

(min. 50 paid guests)

Maguro, ebi, tako, sake, hamachi,  
masago, California hand roll, spicy tuna  
hand roll



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# Dinner

## Plated Dinner

3 Courses: 1 starter, 1 entrée, 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Sweet Butter

### Starters

(2 choice add \$3.00, 3 choice add \$4.00)

#### Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, papaya seed dressing

#### Waipoli Farms Greens

Diced granny smith apples, grape tomatoes, dried cranberries, mandarin oranges, macadamia nuts, honey-dijon dressing, carrot noodles

#### Kale Salad

Diced Asian pears, raisins, candied pecans, mandarin orange, crispy garlic chips, roasted sesame seed dressing

#### Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

#### Spinach Salad

Feta cheese, smoked bacon crumble, tomato wedges, shaved Maui onions, sliced eggs, diced papaya, onion dressing, melba toast

#### Baby Arugula & Roasted Beet Salad

Baby arugula, gold & red beets, shaved fennel, goat cheese, mandarin orange segments, crispy garlic chips, candied walnuts, herbed vinaigrette, micro greens

### Entrées

(2 choice add \$3.00, 3 choice add \$5.00,

Duo Plate add \$4.00, Trio Plate add \$6.00)

Portion size for combination entrées varies, Higher price prevails when choosing multiple

#### Grilled Herb Marinated Airline Breast \$49.00

Roasted mushroom and thyme sauce, saffron rice, grilled broccolini tossed in lime-olive oil

#### Chicken Roulade \$50.00

Caramelized onion sauce, garlic mashed potatoes, grilled broccolini tossed in lime-olive oil

#### Grilled Tiger Prawns \$53.00

Rice pilaf, sautéed baby bok choy, sauce provencal

#### Pan Seared Atlantic Salmon \$57.00

Roasted cherry tomatoes, garlic-basil cream sauce, Maui onion jam, steamed white rice, grilled asparagus

#### Duck Breast de Casis \$63.00

Truffle mashed potatoes, grilled baby vegetables, sauce crème de casis

#### Sautéed Snapper \$63.00

Coconut jasmine rice, lemongrass-ginger sauce, grilled baby bok choy

#### Grilled 10oz. New York Steak \$63.00

Asparagus spears, julienne carrots, herbed garlic butter, garlic mashed potatoes, sautéed green beans

#### Macadamia Nut Crusted Mahi Mahi \$66.00

Kaffir-lemongrass butter sauce, coconut bamboo rice, roasted ginger scented cauliflower

#### Surimi Crusted Opakapaka \$69.00

Seasonal vegetables, saffron rice, yuzu butter sauce

#### 10oz. Slow Roasted Prime Rib \$69.00

Truffled mashed potatoes, sautéed greens beans with smoked bacon, au-jus, creamed horseradish

#### 10oz Ribeye Steak \$69.00

Truffled mashed potatoes, asparagus spears, baby carrots, red wine demi glace, grilled Maui onions

#### Seared 6oz. Beef Tenderloin \$76.00

Sautéed baby carrots, grilled asparagus, Alii mushroom ragout, roasted Idaho potatoes

#### Australian Lamb Dijonaise \$83.00

Herbed crusted, house made mint jelly, roasted garlic-rosemary demi glace, seasonal vegetables, garlic mashed potatoes

### Entrées & Desserts

Continued on next page >>>



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# Dinner

## Plated Dinner

3 Courses: 1 starter, 1 entrée, 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Sweet Butter

### Vegetarian Options

(Main entrée price will prevail)

#### Baked Penne Pasta with Mushroom Ragut

7 cheese sauce, topped with parmesan herbed crust, garlic sourdough baguette

#### Pan Seared Firm Tofu Steak

On bed of julienne vegetables, roasted smoked tomato coulis, topped with Maui onion jam

#### Garden Napoleon

Grilled portobello mushroom, roasted red bell pepper, zucchini, yellow squash, zucchini, roasted red skin potatoes, caramelized onions, roasted garlic pesto, balsamic glaze

### Dessert

(2 choice add \$3.00, 3 choice add \$4.00)

#### Pineapple Crème Brûlée

#### Warm Bread Pudding

Crème anglaise

#### Chocolate Decadence

#### Traditional Tiramisu

Mocha crème anglaise

#### Strawberry Tart

Vanilla crème, mango & raspberry coulis

#### Leche Flan

Berry compote, salted caramel sauce

#### Key Lime Tart

White chocolate mousse

#### Vanilla Panna Cotta

With berry compote

#### Chocolate Lovin Spoon Cake

Vanilla & raspberry sauce

#### Salted Caramel Cheesecake

Fresh berry compote

#### Dessert Trio (add \$5.00)

Kona Coffee Flan with salted caramel sauce

Piña Colada Crème Brûlée

Key Lime Tart with white chocolate mousse

### “Add A Course” Enhancements

#### French Onion Soup \$6.00

Gruyere crouton

#### New England Clam Chowder \$8.00

#### Lobster Bisque \$9.00

#### Cooper Island Crab Bisque \$9.00

#### Wedge Salad \$8.00

Iceberg lettuce wedge, chopped smoked bacon, diced red bell peppers, grated eggs, blue cheese crumble & dressing

#### Island Caprese \$9.00

Marinated mozzarella pearls, Kunia tomatoes, field greens, pesto dressing

#### Smoked Norwegian Salmon \$15.00

Dill cream cheese, sourdough crisp, pickled Maui onions, caper berries

#### House Hickory Smoked Honey Glazed Salmon Salad \$16.00

Baby lettuces, craisins, Asian pears, watermelon radish, crispy garlic chips, grained mustard dressing, lavosh, micro greens

#### Ahi Poke \$16.00

Sea asparagus, heirloom tomatoes, avocado, wasabi tobiko caviar, sesame melba toast

#### Crab Cake \$14.00

Asian slaw, roasted garlic with grained mustard aioli

#### Jumbo Shrimp Cocktail \$12.00

#### Hard Seared Diver Scallops \$21.00

Yuzu butter sauce, black & red tobiko caviar, micro greens, scallion oil

#### 4oz. Lobster tail \$25.00

Garlic-chive butter sauce

#### 7oz. Lobster tail \$42.00

Garlic-chive butter sauce

#### Hamakua Mushroom Tart \$16.00

Hard seared heirloom tomatoes, smoked goat cheese, shaved grilled fennel



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# Reception

## Hors D'oeuvres

All items are priced per piece, min. 30 pieces per order. Hand Pass incurs a \$150 service charge.

### Hot Selections

**Fried Shrimp & Pork Shumai \$3.00**  
Hot mustard shoyu

**Steamed Mini Pork Bao Bun \$4.00**  
Hoisin dipping sauce

**Kalua Pork Quesadilla \$4.00**  
Guacamole, sour cream, pico de gallo, mild salsa, shredded cheddar cheese, queso fresco

**Teriyaki Beef Skewers \$5.00**  
Toasted sesame seeds, green onions

**Teriyaki Chicken Skewers \$4.00**  
Toasted sesame seeds, green onions

**Chicken Satay \$4.00**  
Coconut Thai peanut sauce

**Lobster Macaroni & Cheese Bite \$6.00**  
Truffle cheese sauce, chipotle aioli

**Bacon Wrapped Scallop \$6.00**  
Roasted garlic cream sauce

**Surimi Stuffed Mushroom \$4.00**  
Boursin cheese-Sherry wine sauce

**Baked New Zealand Mussel Dynamite \$3.00**  
Miso ginger mayo, sriracha

**Crab Cakes \$5.00**  
Lemon remoulade & chipotle aioli

**Bacon Wrapped Shrimp \$4.00**

**Coconut Shrimp \$4.00**  
Sweet chili sauce, pineapple salsa

**Ratatouille Stuffed Mushroom \$3.00**  
(vegetarian)  
Light basil tomato sauce

**Vegetable Spring Rolls \$3.00 (Vegetarian)**  
Sweet chili dipping sauce

**Samosa \$3.00 (Vegetarian)**  
Coconut curry dipping sauce

**Vegetable Kabobs \$4.00 (Vegetarian)**  
Pesto marinated zucchini, cherry tomato, yellow squash, onions, bell peppers

### Cold Selections

**Boursin on Belgian Endive \$3.00**  
Candied Walnut & Apricot

**Bruschetta \$3.00**  
Olive tapenade, roasted cherry tomatoes, caramelized onions, sourdough crostini

**Macadamia Nut Crusted Goat Cheese \$3.00**  
Sourdough crostini

**Jumbo Shrimp Cocktail \$4.00**  
Traditional cocktail sauce, lemon wedge

**Shrimp Ceviche Shooter \$5.00**  
Chili coconut milk, lime juice, red bell peppers, Maui onion, red tobiko, cilantro,

**Ahi Poke Shooters \$6.00**  
Wasabi aioli, tobiko caviar, micro greens

**Ahi Poke on Won Ton Chip \$5.00**  
Wasabi aioli, tobiko caviar, micro greens



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# Reception

## Presentation Displays

Small serves up to 25 guests | Medium serves up to 50 guests | Large serves up to 75 guests

### Selections

#### Imported & Domestic Cheese

Small \$175.00 | Med \$325.00 | Large \$450.00

Garnished with grapes, strawberries, honey, peach bellini, candied walnuts, dried fruits, melba toast, lavosh, assortment of gourmet crackers

#### Charcuterie Display

Small \$250.00 | Med \$475.00 | Large \$700.00

Prosciutto, soppressata, genoa salami, whole grain mustard, caper berries, Kalamata olives, dried fruits, candied walnuts, pearl onions, sliced sourdough baguettes, bread sticks, gourmet crackers

#### Assortment of Maki Sushi

75 Piece Display \$300.00

California maki, futomaki, spicy tuna, California uramaki, inari

#### Fresh Sliced Fruit & Berry Display

Small \$125.00 | Med \$230.00 | Large \$400.00

Local pineapple, seasonal melons, watermelon, berries

#### Pineapple Tree

100 Skewer Display \$475.00

Fresh fruit skewers, vanilla-honey yogurt dip

#### Farmers Garden

Small \$110.00 | Med \$175.00 | Large \$295.00

Baby carrots, local cucumber, grape tomatoes, celery sticks, cauliflower, broccoli, ranch dipping sauce, hummus

#### Vegetable Tempura \$15.00

(Vegetarian, Min. 30 paid guests)

Kabocha pumpkin, Okinawan sweet potatoes, sweet onions, bell peppers, eggplant, tempura sauce

#### House Made Pork Rind \$10.00

(Min. 30 paid guests)

Chili-garlic dipping sauce, pineapple salsa

#### Poke Bar \$28.00

(Min. 50 paid guests)

Ahi poke, tako poke, edamame poke, grilled portobello mushroom poke, spicy poached shrimp poke, taro chips, sourdough melba toast, tortilla chips



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# Reception

## Chef's Action Stations

All manned stations will incur chef attendant charge of \$200.00 per chef.

### Selections

**Slow Roasted Herb & Hawaiian Sea Salt Crusted Prime Rib \$525.00**  
(Serves 35-40 guests)

Creamed horseradish, au-jus, taro rolls

**Herb-Garlic & Sea Salt Crusted Striploin \$375.00** (Serves 35-40 guests)

Slow roasted, grained Dijon mustard, Japanese mayonnaise, horseradish cream, sweet rolls

**Beef Steamship Round \$975.00**  
(Serves 125-140 guests)

Creamed horseradish, Dijon mustard, mayonnaise, ketchup, locally baked taro rolls

**Smoked Bacon Wrapped Porkloin \$275.00** (Serves 25-30 guests)

Honey Dijon mustard, mango chutney, hoisin sauce, mayonnaise, sweet rolls

**Roasted Pork Belly \$325.00**  
(Serves 25-30 guests)

Banana ketchup, traditional lechon sauce, spicy shoyu garlic vinegar, hoisin sauce, steamed bao buns

**Whole Suckling Pig \$925.00**  
(Serves 50-60 guests)

Plum sauce, hoisin sauce, traditional lechon sauce, green onions, steamed bao buns

**Hickory Smoked Bone in Ham \$375.00**  
(Serves 35-40 guests)

Pineapple chutney, honey Dijon mustard, ketchup, brioche rolls

**Roasted Leg of Lamb \$325.00**  
(Serves 35-40 guests)

House made mint jelly, grained Dijon mustard, caramelized onions, roasted garlic aioli, naan & pita bread

**Pasta Station \$425.00**  
(Serves 30-35 guests)

Mushroom ravioli, pesto sauce, Hamakua mushrooms, Maui onions, cavatappi pasta, diced smoked pork belly, diced roasted bell peppers, sriracha, alfredo sauce, parsley

**Make Your Own Fajita Bar \$25.00 per person**  
(Min. 30 guests)

Sliced carne asada, smoked pulled pork, grilled chicken, mild salsa, diced tomatoes, diced onions, sliced jalapeños, sautéed sliced onions & bell peppers, cheddar cheese, queso fresco, sour cream, guacamole, flour tortilla

**Make Your Own Taco Bar \$23.00 per person**  
(Min. 30 guests)

Traditional taco meat, smoked pulled pork, smoked pulled chicken, mild salsa, diced tomatoes, diced onions, sliced jalapeños, shredded lettuce, cheddar cheese, queso fresco, sour cream, guacamole, crispy taco shell

**Make Your Own Slider Station \$21.00 per person**  
(Min. 50 guests)

Mini wagyu beef patties, house smoked pulled pork, grilled vegetables, brioche rolls, garlic aioli, caramelized onions, roasted red bell pepper pesto, Dijon mustard, mayonnaise, ketchup

**Live Sushi Bar \$30.00 per person**  
(Min. 50 guests)

Assorted nigiri, hand roll, selections of maki sushi



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# Cheers!

## Bar Beverages

Please select either Standard OR Premium Bar for your event.

Bar set-up fee of \$175 + tax applies per location. Fee will be waived if minimum of \$2,000 in beverage consumption is met per bartender, per location. Based on 3 hours of continuous service. Bartender Fee of \$75 per hour, thereafter. One bartender per 150 guests. Hosted Bar: service charge + tax will be added to price noted. No Host Bar: price listed inclusive of tax only.

### Standard Bar

Hosted \$9.00 per cocktail  
No Host \$10.00 per cocktail  
Seagram's Vodka  
Rico Bay White Rum  
Early Times Bourbon  
Seagram's 7 Whiskey  
Grant's Scotch  
Zarco Silver Tequila  
Burnett Gin

### Premium Bar

Hosted \$11.00 per cocktail  
No Host \$12.00 per cocktail  
Ocean Vodka  
Bacardi Silver Rum  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Chivas Regal Scotch  
Patron Silver Tequila  
Bombay Sapphire Gin

### Specialty Cocktails

Hosted \$13.00 per cocktail  
No Host \$14.00 per cocktail  
Mai Tai  
Blue Hawaii

### Wine by the Glass

Hosted \$9.00 per glass  
No Host \$10.00 per glass  
House white  
House red

### Wine by the Bottle

Sparkling Wine \$39.00  
House Red or White \$32.00

### Domestic Beer

Hosted \$7.00 each  
No Host \$8.00 each  
Bud Light  
Coors Light  
Michelob Ultra

### Import & Craft Beer

Hosted \$8.00 each  
No Host \$9.00 each  
Kona Longboard Lager  
Corona  
Heineken

### Soft Drinks & Juices

Hosted \$4.00 each  
No Host \$5.00 each  
Coke  
Diet Coke  
Sprite  
Pineapple  
Cranberry  
Orange



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# Conference

## Full Day Package | \$77.00 Per Person

Includes Continental Breakfast, AM Break, Lunch Buffet (Choose One Option), PM Break

### Continental Breakfast

Includes freshly brewed Starbucks regular & decaffeinated coffee, assorted premium herbal teas & orange, pineapple OR guava juice

### Selection of Freshly Baked Pastries

Fruit preserves, sweet butter

### AM Break

Includes freshly brewed Starbucks regular & decaffeinated coffee, assorted premium herbal teas

### PM Break

Includes freshly brewed Starbucks regular & decaffeinated coffee, assorted premium herbal teas

### Snacks & Sweets (choose two)

Freshly baked cookies  
Tropical fruit skewers with yogurt dip  
Vegetable crudité with hummus & ranch  
Individual bags of trail mix  
Individual fruit yogurt with granola  
Granola bars

### Breakfast & Break Add-Ons

Hard Boiled Egg \$2.00/each

Fresh Sliced Fruits \$4.00/guest

Starbucks Frappuccino \$7.00/each  
Coffee. mocha, vanilla

Canned Juice \$5.00/each  
Assorted Hawaiian Sun flavors

Bottled Juice \$6.00/each  
Cranberry, apple, orange

Canned Soda \$5.00/each  
Assorted Coca-Cola brand soft drinks

Whole Fruit \$5.00/each  
Apples, bananas, oranges

Potato Chips \$5.00/each  
Individual bags

Gourmet Chocolate Brownies  
\$40.00/dozen

Freshly Baked Chocolate Chip Cookies  
\$36.00/dozen

### Lunch Buffet Options

Continued on next page >>>



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Minimum 25 Guests • Buffets based on 90 minutes continuous service • 22% service charge of the total food & beverage charges plus applicable taxes to apply • Menu items & pricing subject to change at anytime without notice • Buffet pricing at follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • \*consuming raw or undercooked meats, seafood or eggs can cause health concerns • Updated 11.21

# Conference

## Full Day Package | \$77.00 Per Person

Includes Continental Breakfast, AM Break, Lunch Buffet (Choose One Option), PM Break

### Deli Lunch Buffet (Option A)

Includes freshly brewed Starbucks regular & decaffeinated coffee, assorted premium herbal teas

#### Starters

##### Soup du Jour

##### Island Mixed Greens

Kunia tomatoes, sliced cucumbers, shaved red onions, black olives, feta cheese crumble, herbed croutons, assorted dressings

##### Red Skin Potato Salad

Chives, Applewood smoked bacon

##### Fresh Sliced Fruits

Pineapple, cantaloupe, honeydew melon, strawberries, grapes

#### DIY Sandwich Bar

##### Thinly Sliced Rare Roast Beef

##### Sliced Lightly Smoked Turkey

##### Sliced Genoa Salami

##### Homestyle Tuna Salad

##### Grilled Chimichurri Vegetables

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers

##### Assorted Sliced Breads

Whole wheat & white bread, deli rolls

##### Assorted Sliced Cheeses

Sliced Vermont Swiss, mild cheddar, provolone cheese

##### Sandwich Fixings

Sliced Kunia tomatoes, shaved red onions, pickles, pepperoncini, grained & dijon mustard, mayonnaise

##### Assorted Chips

Individual homestyle potato & Sun Chips

#### Desserts (choose two)

##### Mini Apple Cinnamon Pie Crumble

##### Coconut Cake Bites

##### Coconut Macarons

##### Chocolate Cake Bites

##### Lemon Bars

##### Chocolate Drizzled Rice Crispy Triangles

##### Assorted Cookies

##### Gourmet Chocolate Brownies

##### Warm Bread Pudding

Vanilla crème anglaise

### Lunch Buffet Options

Continued on next page >>>



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# Conference

## Full Day Package | \$77.00 Per Person

Includes Continental Breakfast, AM Break, Lunch Buffet (Choose One Option), PM Break

### Hot Lunch Buffet (Option B)

Includes sautéed seasonal vegetables & steamed white rice OR garlic mashed potatoes, rolls & sweet butter, freshly brewed Starbucks regular & decaffeinated coffee, assorted premium herbal teas.

#### Starters

##### Soup du Jour

##### Island Mixed Greens

Kunia tomatoes, sliced cucumbers, shaved red onions, black olives, feta cheese crumble, herbed croutons, assorted dressings

##### Potato Mac Salad

##### Tri Color Pasta Salad

Julienne vegetables, salami, parmesan cheese, balsamic vinaigrette

##### Fresh Sliced Fruits

Pineapple, cantaloupe, honeydew melon, strawberries, grapes

#### Entrées (choose two)

##### Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

##### Steamed Catch of the Day

With soy-ginger scallions & cilantro

##### Sliced Teriyaki Beef

##### Sliced Roast Pork

Mushroom & caramelized onion sauce

##### Grilled Dijon-Herbed Marinated

##### Chicken Breast

Rosemary demi-glace

##### Chicken Picata

Lemon, capers, parmesan parsley

##### Mushroom Ravioli

Truffle-cream sauce with roasted fennel

#### Desserts (choose two)

##### Mini Apple Cinnamon Pie Crumble

##### Coconut Cake Bites

##### Coconut Macarons

##### Chocolate Cake Bites

##### Lemon Bars

##### Chocolate Drizzled Rice Crispy Triangles

##### Assorted Cookies

##### Gourmet Chocolate Brownies

##### Warm Bread Pudding

Vanilla crème anglaise



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