



PACIFIC RIM & HAWAII REGIONAL CUISINE
KEAWAKAPU BEACH, MAUI

Event Brunch Menus

A la Carte

Parties of 10 to 40

Select up to 5 items for your Custom Menu
Priced as Listed

Two Courses

Parties of 10 to 60

\$25 Per Person

Add Dessert \$6 Per Person

Add Sparkling Wine Toast \$6 Per Person

Add Dessert & Sparkling Wine Toast \$10 Per Person

Buffet

Parties of 45 to 100

\$25 to \$35 Per Person

Includes Custom Printed Personalized Menu (when Applicable)

All Prices Subject to Hawaii State Sales Tax (4.166%) & 21% Service Charge

A la Carte

Parties of 10 to 40

(Select up to 5 items for your Custom Menu)

Tropical Fruit Sampler 13

Fresh Island Fruit in a Chilled Pineapple "Boat"

Five Palms Buttermilk Pancakes 11

Three Fluffy Macadamia Nut Buttermilk Pancakes
Tahitian Vanilla Bean Infused Maple Syrup, Liliko'i Butter

Hawaiian Sweet Bread French Toast 13

White Chocolate Chunks, Sliced Bananas, Tahitian Vanilla Bean Infused Maple Syrup

Luau Style Omelet 14

Kalua Pork, Caramelized Onions, Swiss Cheese
Lomi Lomi Tomato Garnish

Eggs Benedict 13

Soft Poached Eggs, Canadian Bacon, Hollandaise Sauce
Griddled English Muffin

Fresh Island Fish on Kula Greens 18

Avocado, Kamuela Tomatoes, Toasted Almonds
Passion Fruit Miso Vinaigrette

Baby Spinach Salad 13

Macadamia Nut & Shallot Goat Cheese Stuffed Portobello Mushroom,
Bacon, Candied Macadamia Nuts, Chopped Red Onion
Citrus Ginger Vinaigrette

Grilled Chicken Caesar 18

Quartered Baby Romaine Hearts, Chopped Red Onion, Capers
Garlic Peppercorn Dressing

Curried Chicken Salad 15

Raisins, Slivered Almonds, Onions, Curried Mayonnaise on Waipouli Baby Mixed Greens
Roasted Shallot Vinaigrette

Grilled Black Angus Burger 13

Cheddar Cheese, Tomato, Leaf Lettuce, Onion

Parties of 10 to 40

Chicken Sandwich 16

Smoked Gouda Cheese, Bacon, Leaf Lettuce, Tomato,
Hoisin BBQ Sauce

Mauí "Cheese Steak" 15

Thinly Sliced Prime Rib, Roasted Poblano Pepper, Caramelized Onion,
Pepper Jack Cheese, Horseradish Mayo

Two Courses

Parties of 10 to 60

\$25 Per Person

Add Dessert or Sparkling Wine Toast \$6 Per Person

Ekahi

Mixed Greens Salad

Or

Choice of Soup

Tomato Basil or Request a Favorite

Elua

Lobster BLT

Lobster Salad, Apple Wood Smoked Bacon,
Kamuela Tomato, Baby Romaine

Or

Baby Spinach Salad with Grilled Chicken

Macadamia Nut & Shallot Goat Cheese Stuffed Portobello Mushroom,
Bacon, Red Onion, Candied Macadamia Nuts
Citrus Ginger Vinaigrette

Or

Macadamia Nut Crusted Fresh Island Fish

Stir Fried Vegetables, Jasmine Rice
Lilikoi Beurre Blanc

Or

Mauí "Cheese Steak"

Thin Sliced Prime Rib of Beef, Roasted Poblano Pepper, Caramelized Onion
Pepper Jack Cheese, Horseradish Mayonnaise

Buffet

Parties of 45 to 100

Breakfast

\$25 Per Person

Scrambled Eggs
Apple Wood Smoked Bacon
Roasted Breakfast Potatoes
Waffles
Portuguese Sausage
Eggs Benedict
Fresh Island Fruit
Yogurt
Pastries

Coffee Service Included

Lunch

\$35 Per Person

Mixed Greens Salad
Chilled Pasta Salad
Macadamia Nut Crusted Fresh Island Fish
Steamed White Rice
Stir Fried Vegetables
Slow Roasted Prime Rib of Beef
Mashed Potatoes
Chef's Selection of Desserts

Coffee & Iced Tea Included

For Outdoor Patio Exclusive Use

Full Patio \$3750.00 up to 70 People

\$3000.00* Plus 21% Service Charge & 4.166% State Tax

This Amount **does** include food & beverage

\$500.00 SET UP FEE (includes: tables, chairs, linen, plate ware, silverware, glassware and wait staff)

Plus 21% Service Fee & 4.166 % State Tax

\$250.00 Exclusive Use Fee

For Main and Upper Dining Room Exclusive Use

Brunch 8AM- 3PM up to 100 People

Monday- Saturday- No Minimum Revenue Required

Sunday- \$2000.00 Plus 21% Service Charge & 4.166% State Tax

This Amount does include food & beverage

\$250.00 Exclusive Use Fee

Dining Room Non Exclusive Use- Up to 55 People

No Minimum Revenue Required

Deposit of \$10.00 Per Person required to Confirm /Hold space.

This Deposit would be Deducted from the Final Bill upon the conclusion of the Event on ONE CHECK

Plus tax and service charge

Private Dining Room (Upper Level) Up to 30 People

No Minimum Revenue Required

Deposit of \$10.00 Per Person required to Confirm /Hold space.

This Deposit would be Deducted from the Final Bill upon the conclusion of the Event on ONE CHECK plus state tax & service charge.

\$3.00 per person Cake Service Fee plus Hawaii State Tax (4.166%) & 21% service charge.
We are not responsible for cakes provided by outside vendors.

Wine & Champagne

We apologize, but no Alcoholic Beverages are allowed to be brought into or taken from the restaurant due to Maui County Liquor Laws. Please let us know if you have a favorite you would like us to research.

Deposit & Payment

A non refundable deposit of \$10 per person is required to secure your reservation.

This amount is deducted from your final billing upon conclusion of your event.

Estimated food costs plus state tax & service charge is due 72 hours prior to event.

Any overages can be settled upon conclusion of your event or charged to credit card on file.

We accept Visa, Mastercard, Discover, American Express and Diners Club for payment.

Final Guarantee

The final guest count guarantee is needed 72 hours in advance of reservation. Final billing will be based on the Guaranteed Final Guest Count.

All Prices Subject to Hawaii State Tax (4.166%) & 21% Service Charge