



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%) & 20% 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 Fresh Pineapple "Boat"

### **Five Palms Buttermilk Pancakes 11**

Three Fluffy Macadamia Nut Buttermilk Pancakes  
Tahitian Vanilla Bean Maple Syrup, Poha Berry Butter

### **Hawaiian Sweet Bread French Toast 13**

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

### **Luau Style Omelet 14**

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

### **Traditional Eggs Benedict 13**

Lightly Poached Eggs, Canadian Bacon, Hollandaise Sauce  
Toasted English Muffin

### **Fresh Island Fish on Kula Greens 18**

Avocado, Kamuela Tomatoes, Toasted Almonds  
Passion Fruit Miso Vinaigrette

### **Baby Spinach Salad 13**

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

### **Grilled Chicken Caesar 17**

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

### **Curried Chicken Salad 15**

Curried Mayonnaise, Raisins, Slivered Almonds, Onions on Waipouli Baby Mixed Greens  
Dijon & Red Wine Vinaigrette

### **Grilled Black Angus Burger 13**

Cheddar Cheese, Tomato, Leaf Lettuce, Onion

## A la Carte (continued)

Parties of 10 to 40

## Chicken Sandwich 17

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

## Mauí "Cheese Steak" 15

Sliced Prime Rib of Beef, 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, Chef's Daily Creation, or Request a Favorite

### Elua

Lobster BLT

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

Or

Baby Spinach Salad with Grilled Chicken

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

Or

Macadamia Nut Crusted Fresh Island Fish

Stir Fried Vegetables, Jasmine Rice  
Lilikoí 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

**FOOD & BEVERAGE MINIMUMS**

\*Minimums subject to change on major holidays

### For Outdoor Patio Exclusive Use

#### Full Patio \$3750.00 up to 70 People

\$3000.00\* Plus 20% 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 20% 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 20% 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.

## Cakes

\$3.00 per person Cake Service Fee plus Hawaii State Tax (4.166%) & 20% 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%) & 20% Service Charge