



PACIFIC RIM & HAWAII REGIONAL CUISINE
KEAWAKAPU BEACH, MAUI

Buffet Menus

Parties of 45 to 250

Ekahi

\$65 Per Person

Add a Welcome Mai Tai or Sparkling Wine Toast \$5

Freshly Baked Bread & Butter

Mixed Greens Salad

Macadamia Nut Crusted Fresh Island Fish

Locally Grown Vegetables

Slow Roasted Prime Rib of Beef

Jasmine Rice

Mashed Potatoes

Pasta Primavera

Liliko'i Cheesecake

Elua

\$80 Per Person

Add a Welcome Mai Tai or Sparkling Wine Toast \$5

Imported Cheese & Fresh Fruit Platter

Freshly Baked Bread & Butter

Chilled Pasta Salad

Classic Caesar Salad

Kula Greens Salad

Rib Eye Steak

Macadamia Nut Crusted Fresh Island Fish

Locally Grown Vegetables

Jasmine Rice

Mashed Potatoes

Chef's Selection of Assorted Desserts

Let us redefine your notion of buffet dining with an enticing array of

dishes created by Executive Chef James Furnish.
Sous Chefs Paul Pascua & Lorden Cooper and their culinary team will
prepare
your food to order at three live-action cooking stations for an emphasis on
quality and freshness.

Now sit back & relax among friends and family and enjoy the incredible view
of the Pacific Ocean and Keawakapu Beach,
as our skilled service staff attend to your every need.

Ekolu

\$110 Per Person

Add a Welcome Mai Tai or Sparkling Wine Toast \$5

Fresh Island Fruit & Imported Cheese Platter

Fresh Exotic Fruits & a Variety of Fine Cheeses Hand Selected by Chef James

Sushi Boat

California Roll, Vegetable Roll, Spicy Tuna Roll

~

Romaine Heart Salad

Waipouli Hydroponic Romaine, Capers, Red Onion, Garlic Crostini
Garlic Peppercorn Dressing, Shaved Parmesan

Filet of Beef Tenderloin

Port Wine Reduction, Wasabi Uni Butter

~

Spinach Salad

Locally Farmed Baby Spinach, Goat Cheese & Macadamia Nut Stuffed Portobello Mushroom
Citrus Ginger Vinaigrette

Sautéed Tiger Prawns & Seared Diver Scallops

Sweet Corn Risotto

~

Kula Greens Salad

Upcountry Garden Greens, Avocado, Kamuela Tomato, Toasted Almonds
Passion Fruit Miso Vinaigrette

Seafood Crusted Fresh Island Fish

Molokai Sweet Potatoes

~

Chef's Selection of Assorted Desserts & Kona Blend Coffee

FOOD & BEVERAGE MINIMUMS

*Minimums subject to change for Special Event dates & Holidays

Outdoor Patio Exclusive Use

Full Patio \$4750.00 up to 70 People

\$4000.00* 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)

\$250.00 Exclusive Use Fee

Plus 21% Service Fee & 4.166 % State Tax

Non-Exclusive Use

Half Patio \$2700.00* Up To 35 people

\$2,500.00 Plus 21% Service Charge, & 4.166% Tax

This Amount **does** include food & beverage

\$200.00 SET UP FEE, Plus 21% Service Charge & 4.166% Tax

For Main and Upper Dining Room Exclusive Use

Dinner 5pm to 10pm \$6500.00* up to 100 People

\$6000.00 Plus 21% Service Charge & 4.166% State Tax

This Amount **does** include food & beverage

\$500.00 Exclusive Use Fee

Entire Dining Room & Patio Exclusive Use- Up to 200 People

\$12,000.00* Plus 21% Service Charge & 4.166% State Tax

\$11,000 of this amount **does** include food & beverage

Dining Room Non Exclusive Use- Up to 50 People

No Minimum Revenue Required

Private Dining Room (Upper Level) Up to 30 People

No Minimum Revenue Required

Deposit

\$15.00 Per Person required to Confirm /Hold space.

We accept all Major Credit Cards.

This Deposit would be Deducted from the Final Bill on the evening of the Event on ONE CHECK.

Deposit becomes Non-Refundable at 90 days Prior to Event.

Final Guarantee & Payment

The Final Guest Count Guarantee is required 72 hours in Advance.

Final Billing will be based on the Guaranteed Final Guest Count.

Any Overages will be charged to credit card on file or other acceptable form of payment as agreed upon. Estimated Food Costs plus Service Fee and Tax is due by 72 hours prior to Event except in the case of an Entire Dining Room & Patio Exclusive Use when full payment of the above is required by 60 days prior.

Wines and Champagnes

Alcoholic Beverages are not allowed to be brought into or taken from the Premises due to Maui County Liquor Laws. It may be possible to Order a Favorite that is not on our List if it is Available through one of our Licensed Distributors. In Many cases, it may be Necessary to Purchase an entire Case. Any leftover Wine must be kept at the Restaurant, but can be Consumed on Subsequent Visits.

Cakes

You are Welcome to Order a Cake from the Outside Vendor of Your Choice.

A \$3.00 Per Person Cake Service fee plus 21% Service Charge & 4.166% State Tax will Apply.

We will Not be held Responsible for the Quality or Structural Integrity of Cakes provided by Outside Vendors.

