



PACIFIC RIM & HAWAII REGIONAL CUISINE
KEAWAKAPU BEACH, MAUI

Event Dinner Menu

Parties of 20 to 75

Two Courses

\$45 Per Person

(Salad/Entree OR Appetizer/Entree)

Add a Welcome Mai Tai /or Sparkling Wine Toast \$7 Per Person

Three Courses

\$55 Per Person

(Salad/Entree/Dessert OR Appetizer/Entree/Dessert
OR Appetizer/Salad/Entree)

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

Four Courses

\$65 Per Person

(Appetizer/Salad/Entree/Dessert)

Add a Welcome Mai Tai / or Sparkling Wine Toast \$4 Per Person

All prices are plus Hawaii state tax (4.166%) & 21% service charge

APPETIZER

(Select one of the following)

Five Palms Crab Cakes
Shiso Aioli

Or

Coconut Crusted Prawns
Liliko'i Ginger Aioli, Thai Sweet Chili Sauce
Pineapple Mango Salsa

Or

Prawn Summer Rolls
Jicama Slaw, Fresh Cilantro
Sesame Ginger Dipping Sauce

SALAD

(Select one of the following)

Kula

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

Or

Romaine Hearts

Romaine Hearts, Shaved Parmesan Cheese
Garlic Peppercorn Dressing

Or

Spinach

Baby Spinach, Apple wood Smoked Bacon, Goat Cheese, Candied Macadamia Nuts
Citrus Ginger Vinaigrette

ENTREE

(Select up to three of the following)

Slow Roasted Prime Rib of Beef

Hawaiian Alaea Salt, Garlic & Herb Rub, Mashed Potatoes
Au Jus, Horseradish Cream

Or

Macadamia Nut Crusted Fresh Island Fish

Stir Fried Vegetables, Jasmine Rice
Lilikoi Beurre Blanc

Or

Soy Ginger Glazed Breast of Chicken

Stir Fried Vegetables, Jasmine Rice
Teriyaki Drizzle

Or

Miso Chili Glazed Atlantic Salmon

Mauí Onion & Herb Salad, Pohole Fern, Yukon Gold Mashed Potato

Or

Pan Seared Fresh Catch

Shiitake Tomato Relish, Lilikoí Miso Sauce
Haricot Verts, Yin Yang Coconut Rice

Or

Pasta Primavera

Vegetarian – Omit cheese for Vegan

Sun Dried Tomato & Kalamata Olive Tapenade,
Pohole Ferns, Spinach, Haricot Verts,
Tomato, Garlic, Parmesan Cheese

(Please add \$5 per person for the following entrees)

Filet of Beef Tenderloin

Wasabi Uni Butter, Port Wine Reduction

Sautéed Baby Vegetables, Mashed Potatoes

Or

Roasted Rack of Lamb

Miso Blue Cheese Sauce, Pohole Ferns, Maui Onion Mashed Potato

Or

Seafood Crusted Fresh Island Fish

Lobster Butter Sauce, Pohole Ferns, Herbed Potato

Or

Ulupalakua Stuffed & Roasted Red Bell Pepper

Can be made Vegetarian Upon Request

Savory Upcountry Vegetable "Stuffing" in Whole Roasted Red Bell Pepper
Over Saffron Risotto

(Please add \$10 per person for DUAL entrees)

Grilled Rib Eye Steak

&

Marinated Tiger Prawns

Seasonal Garden Vegetables, Mashed Potatoes

Or

Filet of Beef Tenderloin

&

Macadamia Nut Crusted Fresh Catch

Seasonal Garden Vegetables, Jasmine Rice

DESSERT

(Select one of the following)

Liliko'i Cheesecake

Strawberry & Liliko'i Sauces

Or

Pineapple Crème Brulee

Fresh Pineapple "Cup"

Or

Triple chocolate mousse

Crème Anglaise, Espresso Sauce

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.