



DELICATELY PREPARED WITH THE FRESHEST ELEMENTS WITHIN REACH. FROM NEARBY WATERS AND LOCAL FARMS.

Harmonizing the influences of Hawaii with the freshest organic ingredients from the North Shore, our chefs present a sumptuous menu rich in exotic tastes and artistic flare.

CONTACT US.

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MORNING BREAKS.

Break prices reflect one and one half hours of food service
30 person minimum

Hale'iwa

Assortment of Danishes & Butter Croissants
Preserves, Marmalades, Honey & Butter
Sliced Fresh Island Fruit & Whole Fruit

Orange, Passion-Orange-Guava, & Pineapple Juice

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$24.00 per person

Laniākea

Sliced Fresh Island Fruit & Bowl of Fresh Berries
Assorted Fruit Yogurt
Assorted Cold Cereal with Milk
Assortment of Breakfast Pastries
Assorted Freshly Baked Muffins
Banana Nut Bread
Butter Croissants
Preserves, Marmalades, Honey & Butter
Toaster Station with Assorted Bagels
& Cream Cheese

Orange, Passion-Orange-Guava, & Pineapple Juice

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$28.00 per person

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Morning Break Enhancers >

30 person minimum - Prices listed are per person

Enhancers available as an addition to an existing morning break menu.

Assorted Cold Cereal with Milk	\$8.00
Oatmeal Station with Brown Sugar & Raisins	\$8.00
Granola Bars	\$5.00
Spinach & Ham Quiche Loraine	\$9.00
Ham, Cheese & Egg Breakfast Croissant	\$8.50
Bacon, Egg & Cheese Breakfast Tortilla	\$9.00
Sweet & Savory Crepes	\$9.00
Tropical Fruit Smoothie Bar	\$11.00
<i>(Smoothie Bar Attendant \$250.00)</i>	

AFTERNOON BREAKS.

Break prices reflect one and one half hours of food service
30 person minimum

Kawela

Macadamia Nut & Chocolate Chip Cookies
Macadamia Nut Brownies

Assorted Juices, Soft Drinks & Bottled Water

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$24.00 per person

Pua'ena

Vegetable Crudité
with Roasted Red Pepper Dip & Ranch Dip
Assorted Fruit Yogurt & Sliced Fresh Island Fruits
Display of Sweet Turnovers
Chocolate Profiteroles & Petite Fours

Assorted Juices, Soft Drinks & Bottled Water

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$26.00 per person

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Afternoon Break Enhancers >

Prices listed are per person

Energy Bars / Granola Bars	\$5.00
Chocolate Covered Hawaiian Fruit	\$8.00
Tropical Fruit Smoothie Bar (Smoothie Bar Attendant \$250.00)	\$11.00
Maui Style Potato Chips, 1oz. packages	\$4.00 per package

A LA CARTE BREAKS.

Hawaii's Own Lion Coffee
Regular or Decaffeinated Coffee
Milk & Half and Half
\$80.00 per gallon
16-18 servings per gallon

Selection of Specialty Teas
With lemon & milk
\$70.00 per gallon
16-18 servings per gallon

Pitchers of Chilled Fruit Juices
Orange, Passion-Orange-Guava & Pineapple
\$50.00 per pitcher
5-6 servings per pitcher

Tropical or Regular Iced Tea
\$70.00 per gallon
16-18 servings per gallon

Assorted Soft Drinks
\$5.00 each

Bottled Water
\$5.00 each

Macadamia Nut & Chocolate Chip Cookies
\$40.00 per dozen

Macadamia Nut Brownies
\$42.00 per dozen

Breakfast Pastries
Butter Croissants, Assorted Freshly Baked Muffins & Assortment of Danishes
Preserves, Marmalades, Honey & Butter
\$42.00 per dozen

BREAKFAST BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

Sunset Buffet

Sliced Fresh Island Fruits
Assorted Fruit Yogurts
Assorted Freshly Baked Muffins, Butter Croissants,
Scones, Macadamia Nut Sticky Buns,
Banana Nut Bread & Assortment of Danishes
Preserves, Marmalade, Honey & Butter
Miso Soup
Tofu & Green Onions
Scrambled Eggs
Choice of (1):
Grilled Ham, Bacon, Link Sausage or Portuguese Sausage
Choice of (1):
Hash Brown Potatoes or Steamed White Rice
Choice of (1):
Banana Pancakes or Hawaiian Sweet Bread French Toast
Maple & Coconut Syrup

Orange, Passion-Orange-Guava & Pineapple Juice

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$40.00 per person

Pipeline Buffet

Sliced Fresh Island Fruits
Assorted Freshly Baked Muffins
House Made Granola with Selected Berries
Assorted Fruit Yogurt
Oatmeal Station with Brown Sugar & Raisins
Scrambled Eggs
Home Style Breakfast Potatoes with Peppers & Maui Onion

Orange, Passion-Orange-Guava & Pineapple Juice

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$36.00 per person

Breakfast Buffet Enhancers>

Enhancers available as an addition to an existing breakfast buffet menu.

Prices listed are per person

Belgian Waffle Station <i>(Chef Attendant \$250.00)</i>	\$11.00	Tropical Fruit Smoothie Bar <i>(Smoothie Bar Attendant \$250.00)</i>	\$11.00
Omelet Station <i>(Chef Attendant \$250.00)</i>	\$13.00	Miso Soup with Tofu & Green Onion	\$6.00
Assorted Quiche	\$9.00		

PLATED BREAKFASTS.

Your choice of one starter item, one entrée item and one type of juice.
Includes House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas.
30 person minimum. Available at indoor banquet rooms only.

Starters

Choice of (1):

Macadamia Nut Sticky Buns

Chilled Half Grapefruit

Parfait of Low-Fat Yogurt, House-Made Granola with Selected Berries

Sliced Fresh Pineapple & Island Papaya with Selected Berries

Miso Soup with Tofu & Green Onion

Entrées

Choice of (1):

Menu A: Hawaiian Sweet Bread French Toast, Maple & Coconut Syrup & Butter. Served with Bacon **\$28.00**

Menu B: Banana Pancakes, Maple & Coconut Syrup & Butter. Served with Portuguese Sausage **\$28.00**

Menu C: Scrambled Eggs, Sautéed Breakfast Potatoes & Portuguese Sausage **\$30.00**

Menu D: Eggs Benedict with Canadian Bacon, Hash Brown Potatoes & Asparagus **\$33.00**

Menu E: Poached Eggs on Crab Hash with Breakfast Potatoes **\$34.00**

Juices

Choice of (1):

Orange

Passion-Orange-Guava

Pineapple

WORKING LUNCH BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

Kahuku Buffet

Spring Mix
House Vinaigrette and Creamy Papaya Seed Dressing
Local Style Macaroni & Potato Salad
Soup of the Day

Sandwich Deli Patter to include:

Turkey, Honey-Cured Ham & Roast Beef
Cheddar Cheese, Provolone Cheese & Swiss Cheese
Whole Grain Mustard, Dijon Mustard & Mayonnaise

Maui Chips, Lettuce, Tomatoes, Onions & Pickles
Assortment of Breads & Rolls
Peanut Butter & Chocolate Chip Cookies
Macadamia Nut Brownies

Assorted Juices, Soft Drinks & Bottled Water

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$42.00 per person

Lā'ie Buffet

Local Style Seafood Salad
Tropical Fruit Salad
Traditional Caesar Salad
Soup of the Day

Assorted Pre-Made Sandwiches to include:

Turkey & Brie with Currant Chutney on French Baguette
Grilled Rare Ahi Salad & Avocados with
Island Greens in a Spinach Wrap
Teriyaki Marinated Grilled Beef & Bibb Lettuce with
Wasabi Mayonnaise in Grilled Onion Focaccia Bread

Fruit Tartlets & Mini Cheesecakes

Assorted Juices, Soft Drinks & Bottled Water

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$44.00 per person

LUNCH BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

Waiialua Buffet

Soup of the Day

Spring Mix with Kula Tomatoes, Maui Onion, Watercress & Creamy Papaya Seed Dressing
Pineapple Coleslaw with Bay Shrimp, Potato Salad & Grilled Kahuku Corn & Black Bean Salad
Spicy Chicken & Snow Pea Salad, Namasu

Select three of the following Entrees:

Add \$6.00 per person for each additional entrée selected

Roasted Big Island Pork Loin
with a Passion Fruit & Mandarin Orange Vinaigrette

Lemon Herb Grilled Chicken
with Sun Dried Tomatoes & Caramelized Shallots

Pan-Seared Salmon
with a Black Bean Chili Cilantro Glaze

Penne Pasta with Asparagus & Wild Mushrooms
Tossed with Olive Oil, Asiago Cheese & Basil

Grilled Fresh Island Fish
with Macadamia Nut Crust & Pesto Cream Sauce

Baked Chicken Breast
with Mushrooms & Ancho Chili Sauce

Beef Kabob with Vegetables,
Korean Honey & Asian Pear Glaze

Homemade Vegetable Lasagna
with Broccoli, Spinach & Light Garlic Cream Sauce

Braised Pork Chop in Tomatoes,
Olives, Onions & Cumin

Teriyaki Beef with Grilled Pineapple & Green Onion

Chef's Selection of Sautéed Vegetables and Starch
Rolls & Butter

Pastry Chef's Selection of Desserts
Tropical Iced Tea, House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$52.00 per person

Lunch Buffet Enhancers >

Enhancers available as an addition to an existing lunch buffet menu.

Prices listed are per person

Chicken & Shrimp Caesar Salad Station \$18.00
(Chef Attendant \$250.00)

Grilled Kabob Station \$23.00
Shrimp & Scallop, Chicken, Vegetable & Tofu
2 Kabobs per person
(Chef Attendant \$250.00)

LUNCH BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

North Shore Barbecue

Sliced Watermelon & Pineapple

Traditional Caesar Salad

Pineapple Coleslaw, Sweet Potato Salad, Cashew Chicken & Asian Pear Salad

Kahuku Corn on the Cob & Hawaiian Baked Beans

Select two of the following Entrees:

Add \$6.00 per person for each additional entrée selected

(Chef Attendant \$250.00)

Angus Prime Hamburgers
Jumbo All Beef Hot Dogs
Marinated Mango Chicken

Brats & Kielbasa Sausages
Marinated Portobello Mushrooms
Seasonal Island Fish with Mango Papaya Salsa

Rolls & Butter

Pastry Chef's Selection of Desserts

Tropical Iced Tea, House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$48.00 per person

Barbecue Enhancers >

Enhancers available as an addition to an existing lunch buffet menu.

Prices listed are per person

Grilled Kabob Station \$23.00

Shrimp & Scallop, Chicken, Vegetable & Tofu

2 Kabobs per person

(Chef Attendant \$250.00)

6oz New York Strip Steak \$18.00

(Chef Attendant \$250.00)

PLATED LUNCHES.

All menus come with Chef's selection of Sautéed Vegetables & Rolls with Butter. Includes House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas. 30 person minimum. Available at indoor banquet rooms only.

Menu A

Hawaiian Spinach Salad
Grilled Pineapple Croutons
Dried Cranberries
Warm Bacon Vinaigrette

Shrimp, Scallops & Grilled Vegetables
Oven Roasted Tomato Herb Sauce,
on Fettuccine with Shaved Romano

Key Lime Tart

\$49.00

Menu B

Waialua Tomato & Basil Soup

Crab Crusted Snapper
on Lentil Cassoulet
Jasmine Rice

Individual Strawberry
Swirl Cheesecake
with Berry Compote

\$46.00

Menu C

Clear Chicken Consommé
with Vegetables

Pan Seared Miso Glazed Salmon
served chilled on
Baby Spinach & Spring Mix,
Miso Vinaigrette

Caramelized Ginger Crème Brulee

\$42.00

Menu D

Kahuku Corn Chowder

Sautéed Chicken Breast
Curried Mango Glaze
Lemon Linguine

Chocolate Mousse Cake

\$39.00

Menu E

Local Bento Box
Macaroni Salad
Chicken Katsu
Teriyaki Beef

Local Style Fried Rice
Pickled Vegetables

Macadamia Cream Pie

\$38.00

Menu F

Traditional Caesar Salad
Herb Croutons,
Shaved Parmesan Cheese

Petite Filet Mignon
with Port Wine Glaze
& Kahuku Prawns
Garlic Mashed Potatoes

Lilikoi Crunch Cake

\$52.00

LUNCHES TO GO.

Box Lunch

Order should be made at least 48 hours prior to pick up.

Choice of:

Cured Ham with Big Eye Swiss

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Rare Roast Beef & Provolone Cheese

~

Smoked Breast of Turkey with Mozzarella

~

Tuna Salad with Cheddar Cheese

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Mayonnaise & Mustard

Pineapple Cole Slaw, Whole Fruit & Pickle

Cookie & Bag of Chips

Bottled Water

\$33.00 per person

DINNER BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

Waimea Bay

Romaine Lettuce
with a Creamy Garlic & Basil Dressing
Vine Ripened Waialua Tomatoes & Maui Onions
Long Bean Salad with Macadamia Nuts
Big Island Hearts of Palm & Jicama Salad

Carved by our Chef

(Chef Attendant \$250.00)
Roast Prime Rib of Beef, Au Jus
Creamed Horseradish

Served from Chafing Dishes

Wok Charred Island Fish with Soba Noodles
Chinese Lemon Chicken
Seasonal Vegetables
Steamed White Rice
Scalloped Garlic Potatoes

Rolls & Butter

Desserts

Lemon Meringue Pie
Chocolate Truffle Cake
Bartlett Pear & Macadamia Nut Tart
Apple Strudel

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$82.00 per person

North Shore Clam Bake

Turtle Bay Clam Chowder

Spring Mix & Cucumbers
House Vinaigrette & Creamy Papaya Seed Dressing
Vine Ripened Waialua Tomatoes & Maui Onions
Sweet Potato Salad
Pineapple Coleslaw with Bay Shrimp
Grilled Kahuku Corn & Black Bean Salad
Namasu

Hot Skillet of

Clams
Mussels
Crab Legs

Served from Chafing Dishes

Charbroiled Teriyaki New York Steak
Seasonal Island Fish
Kahuku Corn on the Cob
Steamed White Rice
Roasted Red Potatoes

Rolls & Butter

Desserts

Sliced Fresh Island Fruit
Guava Chiffon Cake
Lana`i Pineapple Tart
Lilikoi Cheesecake
Chocolate Decadence

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$89.00 per person

DINNER BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

Hawaiian Lū'au

Tropical Fruit Salad
Spring Mix with Sesame Seed Dressing
Spicy Cucumber Kim Chee
Waialua Tomatoes & Goat Cheese Salad
LomiLomi Salmon
Maui Onion & Pickled Ogo Salad
Pohole Fern Shoots with Water Chestnuts
Ahi Poke
Poi

Served from Chafing Dishes

Select three of the following Entrees:

Seasonal Island Fish with Mango Papaya Salsa
Teriyaki Beef with Grilled Pineapple and Green Onion
Huli Huli Chicken
Kalua Pig

Stir Fried Vegetables
Local Style Fried Rice
Roasted Moloka`i Sweet Potatoes
Hawaiian Sweet Bread

Desserts

Banana Cream Pie
Haupia
Waialua Chocolate Dobash Cake
Guava Chiffon Cake
Pineapple Upside Cake

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$89.00 per person

Pūpūkea

Spring Mix
House Vinaigrette & Creamy Papaya Seed Dressing
Bow Tie Pasta Salad with Smoked Ham
Garden Vegetable Crudités
with Roasted Red Pepper Dip & Ranch Dip
Artichoke Hearts with Smoked Salmon Confetti
Vine Ripened Waialua Tomatoes & Cucumbers
Peel & Eat Shrimp with Cocktail Sauce

Carved by Our Chef

(Chef Attendant \$250.00)

Roast Prime Rib of Beef
Au Jus, Creamed Horseradish

Served From Chafing Dishes

Seasonal Island Fish with Lemongrass Beurre Blanc
Hoisin Mango Glazed Chicken
Herb Roasted Roast Pork with Mushroom Gravy
Seasonal Vegetables
Scalloped Garlic Potatoes

Rolls & Butter

Desserts

Lilikoi Cake
Chocolate Mousse
Macadamia Nut Cream Pie
Chocolate Haupia Pie
Tahitian Vanilla Bread Pudding with Crème Anglais

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas
Milk & Half and Half

\$93.00 per person

DINNER BUFFETS.

Buffet prices reflect one and one half hours of food service
30 person minimum

Kawela Bay Barbecue

Sliced Watermelon & Pineapple

Traditional Caesar Salad, Rosemary Roasted Baby Potatoes

Pineapple Coleslaw with Bay Shrimp, Sweet Potato Salad, Cashew Chicken & Asian Pear Salad

Kahuku Corn on the Cob & Hawaiian Baked Beans

Select three of the following Entrees:

Add \$6.00 per person for each additional entrée selected
(Chef Attendant \$250.00)

Angus Prime Hamburgers

Jumbo All Beef Hot Dogs

Herb Crusted Chicken

Island Style Portuguese Sausage

Seasonal Island Fish with Mango Papaya Salsa

Charbroiled Teriyaki New York Steak

Chef's Selection of Sautéed Vegetables

Rolls & Butter

Pastry Chef's Selection of Desserts

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$78.00 per person

PLATED DINNERS.

All menus come with Chef's selection of Sautéed Vegetables & Rolls with Butter. Includes House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas. 30 person minimum. Available at indoor banquet rooms only.

Menu A

Spring Mix with Lime Vinaigrette,
Blue Cheese & Hawaiian Sweet Potato Chips

Wok Fried Hawaiian Snapper
Ginger Beurre Blanc, Basil Oil
Coconut Jasmine Rice

Maui Pineapple Crème Brulee
Mixed Berry Compote
& Minted Cream

\$69.00

Menu C

Traditional Caesar Salad
Herb Croutons, Shaved Parmesan Cheese

Seared Miso Butterfish
Wasabi Mashed Potatoes
Fresh Island Vegetables

Warm Congo Bar
with Vanilla Bean Ice Cream

\$72.00

Menu B

Big Island Hearts of Palm Salad
Candied Macadamia Nuts, Goat Cheese,
Sliced Mango, Asian Pear

Pan Seared Mahi Mahi
Lemon Grass & Citrus Beurre Blanc
Five Rice Blend

Waialua Chocolate Dobash Cake
With Seasonal Berries

\$69.00

Menu D

Fresh Butter Lettuce
Dried Cranberries
Toasted Almonds
Teardrop Tomatoes
Papaya Seed Dressing

Slow Braised Oyster Chicken
Zucchini Mashed Potato
Fresh Asparagus

Kona Coffee Cheesecake

\$62.00

PLATED DINNERS CONTINUED.

All menus come with Chef's selection of Sautéed Vegetables & Rolls with Butter.
House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas.
30 person minimum. Available at indoor banquet rooms only.

Menu E

Ahi & Hamachi Sashimi
with matchsticks of Hearts of Palm
Ghost Pepper Jus
* * *

Cream of Asparagus Soup
* * *

Surf & Turf Duet
Petite Filet Mignon
Sautéed Jumbo Kahuku Prawns
Duchess Potatoes
* * *

Chef's Signature Trio of Desserts
Medallion of Chocolate Decadence
Lilikoi Cheesecake
Macadamia Nut Phyllo Sticks

\$95.00

Menu G

Grilled Hearts of Palm Salad
with Assorted Baby Lettuce
Mandarin Oranges & Candied Walnuts
Yuzu Shoyu Dressing

Herb Crusted Dijonaise Lamb Chops
Red Skin Mushroom Potatoes
Vegetable du Jour
Mint Demi Au Jus

Kona Coffee Ice Cream Cake
Served with Hot Fudge

\$79.00

Menu F

Trio of Baby Upcountry Greens
Japanese Cucumber
Papaya Wedge
Lilikoi Honey Vinaigrette
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New York Steak
with Port Wine Reduction
Caramelized Maui Onions
Truffle Potato Gratin
* * *

Tahitian Vanilla Crème Brulee

\$82.00

Menu H

Kahuku Corn & Clam Chowder
* * *

Spring Mix
Goat Cheese Baked Crostini Parmesan Wafer
Aged Pomegranate Balsamic Vinaigrette
* * *

Filet Mignon & Lobster
Wild Rice with Orzo Pasta & Barley
* * *

Chocolate Haupia Checkerboard Cake

\$110.00

CHILDREN'S PLATED ENTREES.

Your choice of one starter item, one entrée item and one dessert item.
Children ages 0 to 11 years old.

Starters

Choice of (1):

Mozzarella Cheese Sticks with Marinara Sauce

Fresh Fruit Salad

Entrées

Choice of (1):

Cheddar Burger with Potato Wedges and Carrot Sticks

Chicken Tenders with Barbeque Sauce, Potato Wedges and Steamed Vegetables

Spaghetti & Meatballs with Parmesan Cheese

Desserts

Choice of (1):

Strawberry Shortcake

Classic Vanilla Ice Cream

\$23.00 per child

HOT HORS D'OEUVRES.

Priced per 100 pieces. Minimum order is 100 pieces per item.

Crispy Coconut Shrimp
\$550.00

Chicken Satay with
Thai Peanut Glaze
\$475.00

Mushroom Caps
with Prosciutto & Parmesan Cheese
\$450.00

Scallops wrapped in Bacon
\$550.00

Yakitori Beef with Teriyaki Glaze
\$475.00

Crab Cakes with Saffron Aioli
\$450.00

Pork & Vegetable Lumpia
Vinegar Garlic Dipping Sauce
\$475.00

Vegetable Spring Rolls
\$425.00

Vegetable Potstickers
\$425.00

Boursin Cheese & Spinach Quiche
\$450.00

COLD HORS D'OEUVRES.

Priced per 100 pieces. Minimum order is 100 pieces per item.

Maine Lobster Medallion
with Tobiko Crème Fraîche
Market Price

Jumbo Tiger Shrimp
with Cocktail Sauce
\$600.00

Ahi Medallion with Wasabi Aioli
\$550.00

Mango Crab Stack
\$550.00

Keawe Smoked Salmon Canape
with Dill Crème Fraiche
\$500.00

Prosciutto with Mozzarella Cheese and Basil Skewer
With Macadamia Nut Pesto
\$450.00

Bruschetta with Tomato & Goat Cheese
\$450.00

Salami Coronet with Cream Cheese
\$400.00

Chilled Vegetable Summer Rolls
with Mango & Cucumber
\$400.00

DISPLAYS & PLATTERS.

Snow Crab Claws on Ice Display
with Horseradish Cocktail Sauce

100 pieces per display

\$600.00

Spinach, Crab and Artichoke Dip
Served with Blue Tortilla Chips

Serves 30 guests

\$525.00

Oyster Rockefeller Display

100 pieces per display

\$525.00

International & Domestic Cheese Display
Served with Assorted Sliced Baguettes & Flat Bread

Serves 30 guests

\$375.00

Trio of Hummus Display
Sun Dried Tomato, Edamame & Roasted Garlic
Served with Whole Wheat Toasted Pita Chips

Serves 30 guests

\$375.00

Platter of Smoked Salmon
with Capers, Red Onion, Cream Cheese & Assorted Breads & Lavosh

Serves 30 guests

\$375.00

Island Local Fruit Display
Sliced Pineapple, Papaya, Kiwi & Kahuku Watermelon
actual offerings based on seasonal availability
with Coconut Yogurt Dipping Sauce

Serves 30 guests

\$275.00

Crudité Display
Seasonal Raw Vegetables
with Ranch Dipping Sauce

Serves 30 guests

\$250.00

Ahi Sampler
Blackened Ahi, Sashimi, Poke
with appropriate accompaniments
Market Price

CARVING STATIONS.

To enhance your reception or compliment an existing buffet.
Chef's Attendant Fee: \$250 per station

Roasted Island Suckling Pig Carving Station
with Bao Buns, Hoisin & Ginger Applesauce
Serves 60 guests
\$800.00

Beef Tenderloin Wellington Carving Station
Béarnaise sauce
Serves 20 guests
\$490.00

Roast Prime Rib, Garlic Thyme Jus Carving Station
Horseradish Sour Cream, Silver Dollar Rolls
Serves 20-25 guests
\$450.00

Honey Glazed Bone-In Ham Carving Station
Lilikoi Glaze with Island Chutney
Serves 45 guests
\$425.00

Whole Crispy Skin Opakapaka Carving Station
Thai Coconut Curry Sauce
Serves 16 guests
\$375.00

Salmon Wellington Carving Station
Charon Sauce
Serves 20 guests
\$300.00

Whole Roasted Turkey Carving Station
Cranberry Relish
Serves 20 guests
\$275.00

Three Pepper Crusted Leg of Lamb, Mint Sauce
Serves 20 guests
\$250.00

Herb Crusted Rack of Lamb Carving Station
Mint Port Demi Glace
8 Chops per rack

ACTION STATIONS.

To enhance your reception or compliment an existing buffet.
Chef's Attendant Fee: \$250 per station

Sushi Bar

Assorted Made-To-Order Sushi
\$35.00 per person

Tempura Station

Served with Ponzu Sauce
Vegetable, Shrimp, & MahiMahi
\$25.00 per person

Wok Station

(Outdoor Area Only)
Stir Fry Beef, Chicken & Shrimp with Vegetables
\$21.00 per person

Hibachi Station

All prepared Teriyaki Style on Skewers
Shrimp & Scallop, Chicken, Vegetable & Tofu
\$23.00 per person

Pasta Station

Wild Mushroom Ravioli with Roasted Tomato Sauce,
Spinach Linguini with Hawaiian Style Pesto,
Grated Romano Cheese
\$19.00 per person

Caesar Salad Station

Hearts of Romaine with
Grilled Chicken
Shaved Romano, Croutons,
Anchovies and Cracked Pepper
\$18.00 per person

DESSERT ACTION STATIONS.

To enhance your reception or compliment an existing buffet.
Chef's Attendant Fee: \$250 per station

Ice Cream Sundae Station

Vanilla and Chocolate Ice Cream
Oreo Cookie Crumbles, Candy Sprinkles, Cherries,
Caramel, Chocolate Sauce, Strawberry Syrup,
Chopped Nuts & Whipped Cream

\$19.00 per person

Add Flambé

Cherries Jubilee

Or

Bananas Foster

\$15.00 per person

WEDDING CAKES.

Cake Sizes

One Tier 6" Round Cake (6 to 8 servings)	\$70.00
One Tier 10" Round Cake (10 to 15 servings)	\$90.00
Two Tier 6" x 10" Round/Stacked Cake (25 servings)	\$150.00
Three Tier 6" x 9" x 12" Round/Stacked Cake (65 servings)	\$285.00
Three Tier 6" x 10" x 14" Round/Stacked Cake (85 servings)	\$350.00
Four Tier 6" x 10" x 14" x 19" Round/Stacked Cake (155 servings)	\$485.00

**For a square shaped cake an additional \$150 will be added to the base price*

Cake Flavors

Lemon	Guava
Pound Cake	White Chiffon
Chocolate Chiffon	Devil's Food Cake
Red Velvet	Marble
Carrot *	Almond *

**For Carrot and Almond cake an additional 20% will be added to the base price*

Filling Flavors

Strawberry	Raspberry Mousse
Ganache	Pastry Cream
Guava	Lilikoi
Coconut Cream	Chocolate Mousse

Frosting Flavors

Whipped Cream
Butter Cream
Rolled Fondant *

**For rolled fondant an additional \$150 will be added to the base price*

Designs

Pearl Dot
Smooth
Custom Design *

**For custom designs please provide a photo of your desired cake design and request a price quote*

BEVERAGES.

Unlimited Open Bar
Includes cocktails, wine, beers, soft drinks and juice.
30 person minimum

Hosted Hourly Bar Packages

	<u>Premium</u>	<u>Deluxe</u>	<u>Top Shelf</u>
Two Hours	\$43.00	\$47.00	\$54.00
Three Hours	\$50.00	\$54.00	\$61.00
Four Hours	\$55.00	\$60.00	\$67.00

Specialty Bars (2 hours only)

Includes Wine, Beer, Soft Drinks and Juice

	<u>Premium</u>	<u>Deluxe</u>	<u>Top Shelf</u>
Martini and Cosmopolitan Bar	\$43.00	\$47.00	\$54.00
Blended Exotics, Mai Tais and Mojito Bar	\$44.00	\$48.00	\$55.00

Wine Bars and other Specialty Bars can be designed by our Catering Staff to your liking.

Hosted Beverage Compliments

Tropical Fruit Punch (non-alcoholic)	\$75.00 per gallon*
Tropical Rum Punch (alcoholic)	\$140.00 per gallon*
	<i>(Bartender Required \$250.00)</i>
	*Approximately 16 servings per gallon

Bartender Charges and Disclaimers

Bartender charge of \$250 per bartender/bar set-up.

Cost for Hosted Hourly Bar Packages are per person, based on final guarantee, or actual number of guests, whichever is greater. Published prices are non-negotiable and subject to change without notice.

Hawaii law prohibits the sale of alcohol to persons less than 21 years of age. Guests may be asked to present valid identification. The Turtle Bay Resort is the only authority licensed to sell and serve liquor for consumption on the premises. No alcohol may be brought onto the licensed property. Turtle Bay Resort reserves the right to limit and / or cease alcohol service at any time during the event. The maximum allowable Alcohol service may not exceed four hours total.

BEVERAGES.

Premium Bar Brands >

Smirnoff Vodka

Myers Platinum White Rum

Gordon's Gin

Jim Beam Bourbon

Cutty Sark Scotch

Seagram's Canadian Club Whiskey

Cuervo Gold Tequila

Paul Masson Brandy

Wines

Sycamore Lane, Cabernet Sauvignon

Sycamore Lane, Chardonnay

Sycamore Lane, Merlot

Beer

Coors Light

Bud Light

Hosted Bar by the drink

Premium Brand Cocktails \$8.00

Wine \$8.00

Domestic Beer \$6.50

Tropical Drinks \$11.00

Blended Exotics \$11.00

Blended Virgin Exotics \$7.00

Cordials \$11.00

Assorted Juices, Soft Drinks

& Bottled Water \$5.00

Cash / No Host by the drink

Premium Brand Cocktails \$10.00

Wine \$9.00

Domestic Beer \$8.00

Tropical Drinks \$12.00

Blended Exotics \$12.00

Blended Virgin Exotics \$8.00

Cordials \$13.00

Assorted Juices, Soft Drinks

& Bottled Water \$5.00

*Hosted prices are subject to
service charge and state excise tax*

*Cash Bar prices are inclusive of
service charge and state excise tax*

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BEVERAGES.

Deluxe Bar Brands >

Absolut Vodka

Bacardi Rum

Tanqueray Gin

Jack Daniels Whiskey

JW Red Label Scotch

Segram's VO Canadian Whiskey

1800 Repesado Tequila

Hennesey VSOP Cognac

Wines

Clos du Bois, Chardonnay

Clos du Bois, Cabernet Sauvignon

Beer

Heineken

Kona Golden Ale

Bud Light

Coors Light

Hosted Bar by the Drink

Deluxe Brand Cocktails	\$9.00
Wine	\$10.00
Domestic Beer	\$6.50
Imported Beer	\$7.50
Tropical Drinks	\$12.00
Blended Exotics	\$12.00
Blended Virgin Exotics	\$7.00
Cordials	\$11.00
Assorted Juices, Soft Drinks & Bottled Water	\$5.00

Cash/No Host by the Drink

Deluxe Brand Cocktails	\$11.00
Wine	\$11.00
Domestic Beer	\$8.00
Imported Beer	\$9.00
Tropical Drinks	\$13.00
Blended Exotics	\$13.00
Blended Virgin Exotics	\$8.00
Cordials	\$13.00
Assorted Juices, Soft Drinks & Bottled Water	\$5.00

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BEVERAGES.

Top Shelf Bar Brands>

Grey Goose Vodka
 Meyer's Dark Rum
 Tanqueray 10 Gin
 Marker's Mark Bourbon

Chivas Regal Scotch
 Crown Royal Canadian Whiskey
 Patron Silver Tequila
 Courvosier VS Congac

Wines

Marco Felluga, Pinot Grigio
 Clos du Bois, Chardonnay
 Clos du Bois, Cabernet Sauvignon
 Domaine St Michelle Champagne

Beer

Samuel Adams
 Red Stripe
 Heineken
 Kona Golden Ale
 Bud Light

Hosted Bar by the drink

Top Shelf Brand Cocktails	\$11.00
Wine	\$10.00
Champagne	\$12.00
Domestic Beer	\$6.50
Imported Beer	\$7.50
Tropical Drinks	\$13.00
Blended Exotics	\$13.00
Blended Virgin Exotics	\$7.00
Cordials	\$11.00
Assorted Juices, Soft Drinks & Bottled Water	\$5.00

Cash / No Host by the Drink

Top Shelf Brand Cocktails	\$13.00
Wine	\$11.00
Champagne	\$14.00
Domestic Beer	\$8.00
Imported Beer	\$9.00
Tropical Drinks	\$14.00
Blended Exotics	\$14.00
Blended Virgin Exotics	\$8.00
Cordials	\$13.00
Assorted Juices, Soft Drinks & Bottled Water	\$5.00

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WINE MENU.

Whites

		BTL
800	<i>Sycamore Lane, Chardonnay, Napa Valley, CA</i>	32.00
610	<i>Cakebread Cellars, Chardonnay, Napa Valley, CA</i>	85.00
308	<i>Foley, Chardonnay, Santa Rita Hills, CA</i>	65.00
617	<i>Far Niente "Cave Collection", Chardonnay, Sonoma, CA</i>	95.00
630	<i>White Haven Sauvignon Blanc, New Zealand</i>	44.00
504	<i>Nobilo, Sauvignon Blanc, Marlborough, New Zealand</i>	38.00
503	<i>Marco Felluga, Pinot Grigio, Friuli, Italy</i>	38.00
801	<i>Sycamore Lane, White Zinfandel, Napa Valley, CA</i>	32.00
622	<i>Clos du Bois, Chardonnay, North Coast, CA</i>	42.00

Reds

		BTL
802	<i>Sycamore Lane, Merlot, Napa Valley, CA</i>	32.00
407	<i>Swanson Vineyards, Merlot, Napa Valley, CA</i>	75.00
641	<i>Chateau Montelena, Cabernet Sauvignon, Napa Valley, CA</i>	96.00
626	<i>Jordan, Cabernet Sauvignon, Alexander Valley, CA</i>	125.00
643	<i>Clos Du Bois, Cabernet Sauvignon, North Coast, CA</i>	42.00
948	<i>Robert Sinskey, Pinot Noir, Carneros, CA</i>	85.00
673	<i>Talley Vineyards "Estate", Pinot Noir, Arroyo Grande Valley, CA</i>	79.00
690	<i>Chateau Ste. Michelle, Syrah, Columbia Valley, WA</i>	34.00
424	<i>Torbreck, "Woodcutter's Shiraz", Australia</i>	42.00
662	<i>Red Diamond, Merlot, WA</i>	32.00

Champagne & Sparkling Wines

		BTL
800	<i>Dom Perignon Brut, Champagne, France</i>	295.00
805	<i>Veuve Clicquot, Yellow Label, Champagne, France</i>	125.00
812	<i>Nicolas Feuillate, Brut, Champagne, France</i>	101.00
809	<i>Domaine St. Michele, Extra Dry, WA</i>	38.00
801	<i>White Star, Moet et Chandon, Champagne, France</i>	98.00
	<i>Non-Alcoholic Sparkling Apple Cider</i>	16.00

Please inquire for specialty wines. Menu subject to change according to availability.
Please allow sufficient time for ordering the proper quantities as appropriate for the event.