

REFRESHMENT ENHANCEMENTS

Hot Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee

Regular and Decaffeinated \$85.00++ per gallon

Selection of Fine Teas \$85.00++ per gallon

Hot Chocolate \$85.00++ per gallon

Fruit Juices and Cold Beverages

Orange, Grapefruit, Pineapple, Guava, Tomato, Apple, Cranberry, Lemonade \$95.00++ per gallon

Island Iced Tea \$85.00++ per gallon

Fresh Sliced Fruit Infused Water \$36.00++ per gallon

Pineapple, Vanilla & Mint Infused Water \$100.00++ per gallon

Bottled Water: Hawaiian (500 ml) \$5.50++ or (335 ml) \$3.50++ each

San Pellegrino (500 ml) \$7.50++, or Perrier (330 ml) at \$6.50++ each

Assorted Soft Drinks (Coca Cola Products), Oolong Tea or Green Tea \$5.00++ each

Fruit

Whole Fruit: Bananas, Oranges, Apples \$4.50++ each

Individual Yogurt Cups (Haupia, Guava, Mango, Pineapple) \$4.00++ each *(based on availability)*

Issued December 1, 2021, menus & pricing are valid until December 31, 2022. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection

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Snacks

- Individually Bagged Potato Chips \$5.00++ each
- Homemade Granola Bars or Homemade Power Bars \$5.00++ each
- Popcorn \$6.00++ per person
- Assorted Nuts \$8.00++ per person
- Tortilla Chips with Guacamole and Salsa \$8.00 ++ per person
- Assorted Finger Sandwiches \$50.00++ per dozen
- Tater Tots topped with Kalua Pork, Cheese Sauce, Sour Cream, Bacon Bits, Tomato, Green Onions & Jalapeno
\$8.00 per person
- Roasted Cauliflower with Blue Cheese Dressing \$7.00++ per person

From the Bake Shop

- Freshly Baked Cinnamon Buns \$49.00++ per dozen
- Assorted Muffins \$49.00++ per dozen
- Freshly Baked Cheddar Biscuits \$49.00++ per dozen
- Freshly Baked Croissants and Danish \$49.00++ per dozen
- Macadamia Nut Brownies or Butterscotch Blondies \$49.00++ per dozen
- Lilikoi or Lemon Bars \$38.00++ per dozen
- Assorted French Pastries \$49.00++ per dozen
- Assorted Cookies \$42.00++ per dozen
- Chocolate Dipped Strawberries \$54.00++ per dozen
- Individual Bittersweet Chocolate Mousse \$60.00++ per dozen
- Kahala Signature Seasonal Scones \$49.00++ per dozen
- White Chocolate Mousse with Roasted Pineapple \$65.00++ per dozen
- Hand Dipped Macadamia Nut Clusters \$55.00++ per pound
- Assorted Mini Cup Cakes \$49.00++ per dozen
- Assorted Cup Cakes \$65.00 ++ per dozen
- French Macarons \$65.00++ per dozen (minimum order of 2 dozen)
- Truffle Pops \$65.00++ per dozen
- Cotton Cheesecake: Green Tea or Plain \$49.00++ per 8" pie

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