

### CATERING PACKAGE

1249 Kolekole Avenue • Building 2060 • Schofield Barracks, HI 96857

Phone (808) 655-0660 • Fax (808) 655-0666



## Catering General Information

**Food** - Nehelani Catering takes pride and responsibility in offering fresh, quality food for your function. Our responsibilities do not allow us to permit any food from outside sources to be served. Likewise, food may not be taken off premises from our facility. We recommend table service meals be limited to one entrée for the entire group. In the event two entrees are requested, the higher price of the two will be charged per person. All buffets have a minimum requirement of fifty people.

Enclosed are our standard menus that are popular with our guests. If you have special requirements or wish a customized menu, we can assist you in making your event unique to you and your group.

**Beverage Service** – The request for Beverage Service will include the time frame, type of service, and any other special bar arrangements to be on your contract. Our policy does not allow alcoholic or non alcoholic beverages to be brought into the facility from outside sources. All dispensing of beverages must be provided by the Nehelani staff. Bar service requires \$100.00 bar set-up fee. Additional fees may apply for party bars or portable stations.

Billing And Deposits - Tentative bookings will be held for 14 days without a deposit but will not secure your event, as a booking request with a deposit will take precedence if the same date and time is requested. A \$300.00 per room nonrefundable and non transferable deposit will be necessary to confirm your booking. This amount will be applied to your final bill. Prepayment of 75% of the minimum guaranteed headcount is required 14 days prior to the function. All accounts are paid in full prior three days prior.

**Headcount Guarantees** - Final guarantees for functions scheduled Monday - Friday will be given **48 hours prior to an event**. For weekend functions, guarantees are needed by noon on the Wednesday prior to your function. Once given, your headcount **may not be reduced**. Charges are billed according to this guarantee or final headcount, whichever is higher.

**Service Charge** - A 20% service charge will be added to all food and beverage charges.

**Function Rooms**-Rooms are assigned according to the guaranteed number of guests. If there is a fluctuation in this number, Nehelani Catering reserves the right to reassign the function to another room.

**Liability**- Clients (hosts) are liable for loss or damage of facility property or equipment. Nehelani Catering or the host facility is unable to assume responsibility for any loss or damage of any merchandise or articles left or sent to the facilities prior, during, or following an event.

# Nehelani





Banquet & Conference Center - Welcome to the Nehelani Banquet & Conference Center! With stunning views of the Waianae mountain range, the Nehelani is a multipurpose facility offering outdoor gardens, patios, an open air lanai and ballroom.

The Nehelani has a professional catering staff to assist in the planning of your next special occasion. We work with our guests to celebrate their first birthday, anniversaries, graduations, retirements, re-enlistments, promotions, hail and farewells, business luncheons, dinners and cocktail receptions

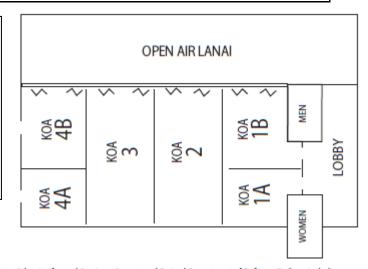
Whether an intimate dinner for two or elaborate parties with hundreds of guests, we can customize a menu to suit your needs.

Give us a call today for your personal tour of the Nehelani and we will bring both quality and value to your next function, no matter how small or big!

ROOM NAME	SEATING CAPACITY	BANQUET CAPACITY	ROOM SIZE	ROOM SQ FT	ROOM CEILING HEIGHT	RENTAL FEE
KOA 1A	50	30	28' x 24'6"	688	18'16"	\$200.00
KOA 1B	50	30	28' x 24'6"	688	18'16"	\$200.00
A & B COMBINED	100	60	28' x 49'	1372	18'16"	\$400.00
KOA 2	100	60	28' x 49'	1372	18'16"	\$400.00
KOA 3	100	60	28' x 49'	1372	18'16"	\$400.00
KOA 4A	50	30	28' x 24'6"	688	18'16"	\$200.00
KOA 4B	50	30	28' x 24'6"	688	18'16"	\$200.00
A & B COMBINED	100	60	28' x 49'	1372	18'16"	\$400.00
ENTIRE KOA ROOM	500	340	112' x 49"	5488	18'16"	\$1600.00
OPEN AIR LANAI	-	200	140' x 28'	3920	-	\$250.00
KUKUI ROOM	70	40	14' x 14"	196	10' 6"	\$250.00
KOLEKOLE BAR & GRILL	-	130	20" x13"	260	11'0"	\$1,000.00
Total SQ FT of all areas				18,235		

# AUDIO-VISUAL EQUIPMENT A podium with a built in mirophone is provided with your banquest room at no cost. Wireless Handheld Microphone Included Video projector Included Screen Included Dance Floor \$350.00 Stage \$250.00 Wireless High Speed Internet free for TWC customers.

Non-TWC customers have 1 hour of free access.



<sup>\*</sup>Rental fees are negotiable with food purchases.



#### **QUESTIONS & ANSWERS**

- Q. Can civilians have a catered event at the Nehelani?
- A. Call our Catering professionals and they will fully explain how your special event can be held at the Nehelani.
- Q. Can civilians drive into Schofield Barracks for Special Events?
- A. Your guests can enter through Lyman Gate. Questions about entry can be directed to the Visitor Control Center (808-655-1620).
- Q. What type of food can I have at my catered event?
- A. Our Chef offers a full range of food services, from specialty buffets to a full sit down service.
- Q. Are you able to cater my event with my budget requirements?
  - A. Our expert catering professionals will make every effort to help you with your catering needs.
- Q. Am I able to stop by and visit the Nehelani?
- A. You can contact our staff for an appointment to come and view our beautiful facility and speak with our staff.
- Q. Who do I contact if I have additional questions or need additional information for my special event at the Nehelani?
- A. Contact Brittlany Gibson at (808) 655-0660 or (808) 655-4466 or by email at brittany.l.qibson4.naf@mail.mil



# Breakfast

#### Rainbow

Assorted Breakfast Pastries Fresh Fruit Platter Fresh Brewed Coffee Tropical Orange Juice

\$6.95 per person

#### **Paradise**

Fresh Sliced Pineapple
Assorted Breakfast Pastries
Scrambled Eggs
Bacon & Link Sausage
Country Style Potatoes
Steamed Rice
Orange Juice
Fresh Brewed Coffee

\$11.95 per person



# Plumeria Lunch Buffet

A minimum of (50) guests required

#### **Salads**

Assorted Field Greens Salad with Ranch & Golden Italian Dressing
Island Style Macaroni Salad
Rosemary Mustard Potato Salad
Tri Color Rotini Salad with Chopped Meats, Vegetables & Cheeses

#### Choice of (2) Hot Entrees:

Soy Ginger Marinated Chicken
Roasted Italian Herb Chicken
Panko Encrusted Chicken (Chicken Katsu)
Grilled Sliced Teriyaki Beef
Roasted Sliced Garlic Peppered Beef with Mushroom Sherry Sauce
Kalua Pork
Steamed Catch of the Day Oriental Style with

Chinese Garlic Black Bean Cilantro Sauce
Egg-Battered Catch of the Day with Tartar Sauce
Sautéed Catch of the Day with Lemon Caper Butter Sauce

#### Menu items included in buffet

White Rice
Garlic Mashed Potatoes or Pasta du Jour
Seasonal Vegetable Medley
Dinner Rolls and Butter
Cookies or Brownies (pre-select one)
Ice Tea and Coffee

#### \$17.95 per person

Addtional Entree's \$4.00 per person Assorted Cakes & Pies \$6.00 per person



# Aloha Luau Lunch Buffet

A minimum of (50) guests required

Assorted Field Greens Salad with Ranch & Golden Italian Dressing
Island Style Macaroni Salad
Lomi Lomi Salmon
Fresh Pineapple
Steamed White Rice
Roasted Island Sweet Potatoes
Chicken Long Rice
Shoyu Pineapple Chicken
Smoked Kalua Pork

Coconut Cake

Ice Tea and Coffee

\$17.95 per person

**Carving Station** 

Additional Entrées	\$4.00 per person
Assorted Cakes & Pies	\$6.00 per person
Poi upon Availability	Market Price

\$6.50 per person



# Nehelani Hawaiian Luau Dinner Buffet

A minimum of (50) guests required

Assorted Field Greens Salad with Ranch & Golden Italian Dressing
Island Style Macaroni Salad
Korean Style Sliced Tako Poke
Ahi Limu Poke
Lomi Lomi Salmon
Poi
Dinner Rolls and Butter
Steamed White Rice
Roasted Island Sweet Potatoes
Chicken Long Rice or Shoyu Ginger Chicken
Smoked Kalua Pork
Egg-Dipped Catch-of-the-Day with Caper Tartar Sauce

Coconut Cake Haupia Squares Fresh Pineapple Ice Tea and Coffee

\$24.95 per person

Additional Entrées \$4.00 per person

Assorted Cakes and Pies \$6.00 per person

Available for dinner Monday-Friday and all day Saturday and Sunday.



# Nehelani Buffet Selections

#### **Salads**

Assorted Field Greens with Ranch & Golden Italian Dressing

Tomato Wedges and Sliced Cucumber Platter

Nehelani Style Cobb Salad

Marinated Grilled Assorted Vegetables on Orzo Pasta

Traditional Caesar Salad

Island Style Macaroni Salad

Korean Kim Chee

Sesame Bean Sprout Salad

Bow Tie Pasta w/ Assorted Meats, Vegetables & Cheese

Herb Mustard Potato Salad

#### **Starches**

White Rice Garlic Mashed Potatoes Lemon Herb Pilaf Roasted Garlic Herb Red Potatoes Asian Egg Noodles with Wok Style Vegetables

Penne Ziti w/ Alfredo or Marinara Sauce Barbecue Baked Beans

#### **Entrées Selections**

Garlic Herb Marinated Chicken with Mushroom Sherry Cream
Slow Cooked Shoyu Ginger Shiitake Chicken
Italian Herb Marinated Chicken with Marsala Sundried Tomato Sauce
Panko Encrusted Chicken (Chicken Katsu)
Caribbean Garlic Oregano Chicken
Fricassee of Chicken with Wild Mushrooms & Herbs
Grilled Teriyaki Beef
Braised 5 Spice Hoisin Beef with Baby Corn and Shiitake Mushroom
Sliced Roast Beef with Soy Chile Glaze
Roast Beef with Cabernet Mushroom Sauce
Sliced Rosemary Roasted Pork Lion
Vegetarian Lasagna
Chef Catch of the Day with Your Choice of Sauce of:
Garlic Black Bean Sauce, Lobster Tarragon Cream Sauce or
Lemon Caper Beurre Blanc



# Nehelani Dinner Buffet

A minimum of 50 guests required

#### **Hibiscus Buffet**

Choice of (2) entrees Choice of (3) salads Choice of (2) starches \$24.95 per person

#### Pikake Buffet

Carving station
Rosemary Garlic Encrusted Roast of Beef with Horseradish and Au Jus
Choice of (1) entrée
Choice of (3) salads
Choice of (2) starches
\$26.95 per person

#### **Orchid Buffet**

Carving Station

Garlic Pepper Encrusted Prime Rib of Beef with Horseradish and Au Jus
Choice of (1) entrée
Choice of (3) salads
Choices (2) starches
\$28.95 per person

All Buffets Served with Seasonal Vegetable Medley, Dinner Rolls & Butter, Ice Tea and Coffee.

Additional entree' \$4.00 per person

Assorted cakes and pies \$6.00 per person

Available Monday-Friday and all day Saturday and Sunday



# Nehelani Hot Appetizers Menu

Popcorn Shrimp with Cocktail Sauce per lb	\$14.00 per pound
BBQ Pineapple Meatballs	\$14.00 per pound
Chicken Wings with Ranch Dip (Plain, Mild, Hot or Kalbi) Buffalo Wings with Ranch Dressing	\$14.00 per dozen \$14.00 per dozen
Pork and Shrimp Won Ton w/ Sweet Chili or Shoyu Mustard Dip	<b>\$14.00</b> per dozen
Vegetable & Pork Eggrolls with Sweet Chili or Shoyu Mustard Dip Island Style Kalua Pork served with rolls and BBQ Sauce	\$15.00 per dozen \$15.00 per pound
Sliced Chicken Katsu w/ Katsu Sauce	\$14.00 per pound
Sliced Grilled Teriyaki Beef	\$15.00 per pound
*Chinese Chicken Salad	\$26.00 per half pan*
*Chow Mein Noodles	\$26.00 per half pan*
*Fried Rice Choice of Bacon or Portuguese Sausage	\$26.00 per half pan*
*Steamed White Rice	\$15.00 per half pan*
*Each half pan serves approximately (25) people	

# **Cold Appetizers**

Soybean with Garlic or Shoyu Poke Sauce Boiled Peanuts Lomi Lomi Salmon Devilled Eggs top w/ Bay Shrimp or Black Olive Turkey or Ham Tortilla Wrap Turkey or Ham Finger Sandwiches	\$9.00 per pound \$9.00 per pound \$12.00 per pound \$12.00 per dozen \$14.00 per dozen \$10.00 per dozen
*Tortilla Chips and Salsa *Potato Chips and Onion Dip *Each Basket serves approximately (25) people	\$20.00 per basket* \$20.00 per basket*
Seasonal Fresh Fruit Platter (serves 25-35 people) Vegetable Crudite Platter with Ranch (serves 50-65 people) Assorted Domestic Cheese and Cracker (serves 65-75 people)	\$95.00 per platter \$90.00 per platter \$160.00 per platter



# **Party Platters**

Seasonal Fresh Fruit PlatterServes 25-35 People \$95.00Serves 50- 65 People \$140.00Vegetable Crudites Platter with RanchServes 50-65 People \$90.00Assorted Domestic Cheese and Cracker TrayServes 65-75 People \$160.00

# Beverages Menu

Freshly Brewed Coffee	\$15.00 per Gallon
Iced Tea	\$12.25 per Gallon
Lemonade	\$12.25 per Gallon
Fruit Punch	\$12.25 per Gallon
Bottled Sodas (20 oz.)	\$ 2.00 per Bottle
<u>Domestic Beers</u>	\$ 3.75 per Bottle
**Bud, Bud Light, Coors Light, Miller Lite, O'Doul's**	
Imported Beers	\$ 4.25 per Bottle
**Heineken, Heineken Light, Corona, Stella, Sam Adams, Blue Moon**	
Standard Well Drinks	\$4.25 per Drink
**Smirnoff, Bacardi, Jim Beam, Seagram Seven, Johnny Walker Red, Jose Cuer	vo**
Call Drinks	\$4.75 per Drink
**Absolute, Jack Daniels, Captain Morgan Spiced, Crown Royal, Malibu, Tanqu	ieray**
Premium Drinks	\$5.75 per Drink
**Chivas, Grey Goose, Jagermeister, Patron Blanc, Grand Marnier, Hennessey	•
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Blended Drinks	\$6.75 +
Wine by the Glass	\$4.50

Menus can be customized to meet customer needs.

Menus subject to change without notice. A signed contract is required to confirm all menu prices.

A 20% service charge will be added to all prices.

Merlot, Cabernet Sauvignon, Chardonnay, La Terre White

Zinfandel, Beranger

**Wycliffe Champagne** 

\$25.00 per Bottle

\$25.00 per Bottle

\$20.00 per Bottle



# All Day Conference Packages

Minimum of (25) guests required

#### "Maile" Conference Package

Continental Breakfast of assorted Breakfast Pastries
Orange Juice, Coffee, Hot Tea & Water
Lunch of Tossed Greens, Fresh Sliced Fruits, Two Starches,
Two Hot Entrees, Hot Vegetables & Dessert with lunch
All Day Beverage Service
Weekdays \$25.00 per person
Weekends \$32.00 per person

#### "Ilima" Conference Package

Continental Breakfast of assorted Breakfast Pastries
Orange Juice, Coffee, Hot Tea & Water
Lunch of Toss Greens, Fresh Sliced Fruits, Two Starches,
Two Hot Entrees, Hot Vegetables & Dessert
\$20.00 per person

# **"Koa" Conference Package**Beverage of Ice Tea, Columbian Coffee & Water \$5.00 per person

Room Rental Additional

#### Ala Carte:

Sodas & Juices \$2.00 each Cookies, Brownies, Scones \$3.00 per person



## Change of Command Menu

#### Menu A

Large Fruit Platter
Large Vegetable Platter
Assorted Domestic Cheese and Cracker Platter
Fruit Punch
\$450.00

#### Menu B

Large Fruit Platter
Large Vegetable Platter
Finger Sandwiches
Fruit Punch
\$550.00

#### Menu C

Large Fruit Platter
Large Vegetable Platter
Finger Sandwiches
Egg Rolls with Sweet Chili Sauce
Fruit Punch
\$750.00

#### **Additional Charges:**

Delivery \$50.00 Set-up \$100.00 Additional Wait Staff \$200.00

Each packet serves approximately 100 people