

HALE IKENA CATERING General Information

Food

Our suggested menus feature a selection of our most popular items. However we are delighted to arrange menus to suit specific requirements. Our responsibilities do not allow us to permit any food or beverage from outside sources to be served. Likewise, food and beverage may not be taken off premises from our facility. All food items (with the exception of celebrations cakes) must be provided by Hale Ikena. All buffets have a minimum requirement of fifty Adults. If there is any food items brought in it could result in default of the contract and there will be no refunds.

Guarantees

In order to facilitate the success of every function, a final guaranteed count is required two weeks prior to the function. Once given, the guaranteed count may **not fall below** this guaranteed count. If the count exceeds the final count provided, the client is obligated to pay the full contract price for the additional guest and a 10% surcharge.

Service Fee and Gratuities

A 20% service charge is added to all food and beverages and will be applied towards your contract total.

Billing and Deposits

Tentative bookings will be held for 3 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. To confirm your booking a \$300.00 non-refundable and non-transferable **deposit per room** will be necessary and nonrefundable. This amount will be applied towards your contract total. Should you book extra rooms and decide to shrink your room needs, the deposit for that room will be forfeited. Once the deposit All accounts are to be paid in full 3 business days prior to the date of the function. Prepayment of 75% of the contract total is due two weeks prior to the event. There is no refund from two weeks prior to the event.

Base Access

Valid Driver's License, Safety Check Inspection, Current Vehicle Registration and Current Automobile Insurance will be required for all Non Military and Visitors without base access. Guests will be asked to present current credentials to obtain a pass from the guard at the gate. We encourage guests be informed to allow for enough time to go through this process and to have current credentials readily available.

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 Hale Ikena staff. Bar service is available for a \$150 service fee per bartender. Additional fees apply for multiple party bars, portable stations and bartender staff.



HALE IKENA CATERING

Liability and Responsibility

Clients (hosts) are liable and will be held responsible for any loss or damage of facility property or equipment as well as the conduct and behavior of all guests. Damages will be billed to the Client (host) at market replacement cost plus labor and inappropriate conduct or behavior of guests may result in immediate removal.

The Hale Ikena is unable to assume responsibility for damage to or loss of any merchandise or articles left or sent to the facility prior to, during, or following a client's function. This will also include any damages impacted by power outages to vendor equipment. Clients need to arrange for their own security when displaying exhibits or merchandise of value.

Function Rooms

Rooms are assigned according to the guaranteed number of guest. If there is a fluctuation in this number, Hale Ikena reserves the right to reassign the function to another room. The customer is with this understanding upon signing the contract and upon placing the deposit.

Room Charges

There can be a 50% discount for room rental with minimum 50 guests per room food purchase. All rental rates are based on 4 hour increments.

Minimum guarantees for the space reserved must be reached or full room rental fees may apply. Pikake1, 2,3 rental is \$600.00 per section of the ballroom.

Maile Room rental is \$250.00 Courtyard rental is \$250.00 Lanai rental is \$250.00

Room rental does not include food and beverage.

Music

Management reserves the right to monitor sound levels and maintain noise compliance regulations. All music must end by 10:00pm Sunday through Thursday, and by 11:00pm on Friday and Saturday.

Audio Visual

If available, a podium with microphone can be provided at no charge.

Equipment Rental

6x16 Stage rental is \$300.00 Projector rental is \$50.00 Screen rental is \$50.00 Portable Speakers System is \$50.00

The General Manager is Dwight Nohara: Please call 808-438-1974 if he can be of service. The Acting Caterer is TeAunda Rodgers: Please call 808-438-1974 if she can be of service.



Malihini Lunch Luau

A minimum of (50) guests required

Tossed Green Salad with Dressing
Macaroni Salad
Lomi Lomi Salmon
Poi
Steamed White Rice
Roasted Sweet Potatoes
Chicken Long Rice
Shoyu Chicken
Kalua pig
Haupia
Fresh Pineapple
Coffee and Hot Tea

\$17.95 per person

Additional Entrees \$ 5.00 per person
Assorted Cakes and Pies \$ 6.00 per person
Sliced Fresh Fruits \$ 4.50 per person
Cake and Pudding bar \$3.95

Menus subject to change without notice. A 20% service charge will be charged to contract total.

Please visit our website www.himwr.com
2017



Paradise Lunch Buffet

A minimum of (50) guests required

Green Salad with Dressing Macaroni Salad Potato Salad Coleslaw

Choice of (2) Entrees:

Teriyaki Chicken

Baked Chicken

Chicken Katsu

BBQ Chicken

Teriyaki Beef

Roast Beef with Mushroom Gravy
Blackened Catch of the Day with Lemon Butter
Egg Dipped Catch of the Day with Tartar Sauce
Sautéed Catch of the Day with White Wine Mushroom Cream
Kalua Pig and Cabbage

Dinner Rolls Steamed White Rice Garlic Mashed Potatoes Sautéed Vegetable Medley Coffee and Hot Tea \$17.95 per person

Additional Entrees \$5.00 per person Assorted Cakes and Pies \$6.00 per person Sliced Fresh Fruits \$4.50 per person

Cake and Pudding bar \$3.95

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Ilima Luau Dinner Buffet

A minimum of (50) guests is required

Tossed Green Salad with Dressings
Macaroni Salad
Tako Poke
Lomi Lomi Salmon
Poi
Dinner Rolls
Steamed White Rice
Roasted Sweet Potatoes
Chicken Long Rice or Shoyu Chicken
Kalua Pig
Egg Dipped Catch of the Day with Tartar Sauce
Haupia
Fresh Pineapple
Coffee, Hot Tea, Water

\$26.95 per person

Additional Entrees	\$5.50 per person
Assorted Cakes and Pies	\$6.00 per person
Sliced Fresh Fruits	\$4.50 per person
Cake and Pudding bar	\$3.95



Hale Ikena Dinner Buffet Prices

A minimum of (50) guests is required

Traditional Dinner Buffet

Choice of (2) Entrees Choice of (3) Salads Choice of (2) Starches \$24.95 per person

Classic Dinner Buffet

Carved Roasted Beef with Horseradish and Au Jus Choice of (1) Entrée Choice of (3) Salads Choice of (2) Starches \$26.95 per person

Royal Dinner Buffet

Carved Prime Rib of Beef with Horseradish and Au Jus Choice of (1) Entrée Choice of (3) Salads Choice of (2) Starches \$28.95 per person

Enhancements

Additional Entrees \$5.50 per person Assorted Cakes and Pies \$6.00 per person Sliced Fresh Fruits \$4.50 per person

Cake and Pudding bar \$3.95



Hale Ikena Dinner Buffet

Salads

Green Salad with Dressings Tomato and Cucumber Salad Macaroni Salad

Oriental Chicken Salad Pasta Primavera Marinated Artichoke and Mushrooms Potato Salad Caesar Salad

Starches

Steamed White Rice Rice Pilaf Chow Mein Noodles
Garlic Mashed Potatoes Roasted Red Potatoes Penne Pasta Alfredo

Entrees

Grilled Chicken with Cajun Cream
Grilled Chicken with Soy Chile Glaze
Cilantro Ginger Chicken with Tropical Fruit Salsa
Chicken Marsala
Chicken Florentine
Baked Chicken Parmesan
Baked Chicken with Dijon Cream
Baked Chicken with Dijon Cream
Baked Chicken with Roasted Garlic Mushroom Sauce
BBQ Chicken
Teriyaki Chicken
Grilled Catch of the Day with Tropical Fruit Salsa

Grilled Catch of the Day with Tropical Fruit Salsa
Sautéed Catch of the Day with Lobster Brandy Cream
Sautéed Catch of the Day with White Wine Mushroom Cream
Blackened Catch of the Day with Lemon Butter
Macadamia Nut Catch of the Day with Wasabi Cream
Roast Beef with Soy Chile Glaze
Roast Beef with Cabernet Mushroom Sauce

Included in Menu

Dinner Rolls Sautéed Vegetable Medley Coffee, Hot Tea, and Water

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Beverage List

Fresh Brewed Coffee Coffee and Tea Station (All day) Iced tea Lemonade Fruit Punch Can Sodas (20 oz.) Can Juices (20 oz.)	\$ 17.00 per Gallon \$ 6.50 per Person \$ 12.25 per Gallon \$ 14.25 per Gallon \$ 14.25 per Gallon \$ 2.00 per Bottle \$ 2.25 per Bottle
Domestic Beers ** Bud, Bud Light, Coors Light, Miller Lite, O'Doul's ** Imported Beers **Heineken, Heineken Light, Corona, Stella, Sam Adams**	\$ 3.75 per Bottle \$ 4.25 per Bottle
Well Drinks ** Smirnoff, Barcardi, Jim Beam, Seagram Seven, Johnny Walker Red, Jose Cuervo	\$ 4.25 per Drink
Call Drinks ** Absolute, Jack Daniels, Captain Morgan Spiced, Crown Royal, Malibu, Tanqueray	\$ 4.75 per Drink
Premium Drinks ** Chivas, Grey Goose, Jagermeister, Patron Blanc, Grand Marnier, Hennessey, Courvoisier	\$ 5.75 per Drink
Blended drinks	\$6.75 +
Wines: Merlot, Chardonnay, La Terre White Zinfandel, Beranger Wycliffe Champagne	\$ 25.00 per Bottle \$ 25.00 per Bottle \$ 20.00 per Bottle

Hosted Ice bar

-Assorted Soda, Juice, Wine, And Beer charges upon consumption -Client to provide adult supervision



Hale Ikena Pupu Menu

Kalua Pork with rolls per lb Teriyaki Beef, Sliced Teriyaki Chicken, Sliced Chicken Katsu, Sliced Meatballs (BBQ, Teriyaki, or Sweet Sour) Chicken Tenders with Ranch or BBQ Dip Chicken Wings with Blue Cheese or Ranch Dip (Plain, Mild, Hot, or Kalbi) Vegetable and Pork Eggrolls with Sweet Chili or Shoyu Mustard Dip	\$15.00 per pound \$15.00 per pound \$12.00 per pound \$14.00 per pound \$14.00 per pound \$14.00 per pound \$14.00 per dozen
Pork and Shrimp Won Ton with Sweet Chili or Shoyu Mustard Dip Stuffed Mushrooms Choice of Chicken or Spinach	\$14.00 per dozen \$14.00 per dozen
Chinese Chicken Salad Chow Mein Noodles Fried Rice Choice of Bacon or Portugese Sausage Steamed White Rice *Each half pan serves approximately (25) people	\$26.00 per half pan* \$26.00 per half pan* \$26.00 per half pan* \$15.00 per half pan*
Tortilla Chips and Salsa Potato Chips with Onion Dip *Each basket serves approximately (25) people	\$20.00 per basket* \$20.00 per basket*
Soybean Bowl (3lb) Garlic or Sweet Chili Sauce Lomi Lomi Salmon Chilled Shrimp with Cocktail Sauce and Lemon Wedges Sashimi with Shoyu and Wasabi Ahi Limu Poke Tako Poke	\$18.00 per 3lb bowl \$12.00 per pound Market Price Market Price Market Price Market Price
Deviled Eggs Topped with Bay Shrimp or Black Olive Turkey or Ham Tortilla Wrap Turkey or Ham Finger Sandwiches Stuffed Celery with Blue Cheese Filling	\$12.00 per dozen \$14.00 per dozen \$10.00 per dozen \$10.00 per dozen
Fresh Vegetables with Ranch Dip Fresh Sliced Fruit Domestic Cheeses and Crackers Deli Platter – Cold Cuts with Mini Rolls (4dz) *Each platter serves approximately (40-50) people	\$90.00 per platter* \$95.00 per platter* \$80.00 per platter* \$85.00 per platter*



Breakfast and Brunch Menus

A minimum of (50) people is required

Continental Breakfast

\$7.95 per person

-Assorted Breakfast Pastries, Orange Juice, Coffee

Rainbow Breakfast

\$10.95 per person

-Assorted Breakfast Pastries, Sliced Fresh Fruits, Orange Juice, Coffee

Paradise Breakfast

\$12.95 per person

-Assorted Breakfast Pastries, Sliced Fresh Fruits, Scrambled Eggs, Choice of Bacon, Link, or Portuguese Sausage, Steamed Rice, Country Potatoes, Orange Juice, Coffee



Hale Ikena Conference Package

Continental Breakfast

Assorted Breakfast Pastries Orange Juice Coffee

Lunch Buffet

From the Hale Ikena Grand buffet **Beverage Station**

Coffee, Ice Tea Water

\$30.00 per person plus 20% service charge

Conference Package, not available on Saturday and Sunday Room rental will be at 50% the full rental price

Suggested Afternoon Snacks

Fresh Baked Cookies	\$15.00 per dozen
Brownies	\$15.00 per dozen
Assorted Mini Danish	\$17.00 per dozen
Sliced Fresh Fruit Platter	\$95.00 (serves 30-35)
Fresh Vegetables with Ranch Dip	\$90.00 (serves 30-35)
Domestic Cheese and Cracker Platter	\$80.00 (serves 30-35)
Tortilla Chips and Salsa	\$25.00 (serves 20)
Potato Chips with Onion Dip	\$25.00 (serves 20)



Sunday Brunch 1000-1300

Beginnings

Assorted Danish, Croissants, Fresh Seasonal Fruits, Papaya Platter and Watermelon **Build Your Own Omelet Station**

Seafood and Salads

Lomi Lomi Salmon, Seafood Broccoli Louis Caesar Salad, Oriental Chicken Salad, Tofu and Watercress Salad Smoked Salmon with Bagels and Condiments

Hot Buffet

Garlic Pepper Crusted Prime Rib with Horseradish and Au Jus
Fresh Grilled Catch of the Day, Huli Huli Chicken,
Roasted Pork Loin with Garlic Mushroom Sauce
Scrambled Eggs, Bacon, Sausage,
French Toast, Waffles, Pancakes, maple Syrup plus Condiments,
Rice, Roasted Potatoes, Garlic Mashed Potatoes and Vegetable medley

Delicious Endings

Chocolate Pudding, Tapioca Pudding, Tiramisu,
Chocolate Dipped Strawberries, Cheesecake, Carrot Cake,
Chocolate Delight Cake, Apple Spice Cake,
Lemon Meringue Pie, Apple Pie, Pumpkin Pie, Boston Cream Pie,
And Hale Ikena's Homemade
Sweet Potato Haupia Pie

Beverages

Coffee, Latte, Hot Chocolate, Iced Tea, Passion Orange Juice, Fruit Punch

Reservations Required Please Call 438-1974

\$26.95 Per Person \$16.00 Children Ages 3-10

Menus subject to change without notice. Selections may vary from week to week.

All items may not be available, however something delicious will be replaced.

A 20% service charge will be added to reservations of 8 or more.

Any room minimum is for Adult paying guests.