



CATERING MENU

**Hale Ikena
Banquet and Conference Center**

711 Morton Drive
Fort Shafter, HI 96858

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TABLE OF CONTENTS

CATERING & BANQUET DETAILS
3 - 5

CHANGE OF COMMAND PACKAGES
8

LUNCH OPTIONS
10 - 11

DINNER OPTIONS
14 - 16

WEDDING PACKAGES
18 - 19

CONFERENCE PACKAGES
6 - 7

BREAKFAST OPTIONS
9

PUPU MENU
12 - 13

BEVERAGE MENU
17

GENERAL INFORMATION

SIMPLE. LIVELY. DELICIOUS.

From company functions to first birthday parties, our guests have come to expect exceptional service when booking Hale Ikena for catered events. Delicious food, uncomplicated logistical planning, and seamless event execution merge to create a pain-free experience. Our set buffet menus feature a selection of our most popular items, and for a more customized experience, we are happy to arrange special menus to suit your needs. Whether you're looking for a light boxed lunch for a corporate meeting, heavy hors d'oeuvres for a special gathering, or a complete plated dinner for a small event or wedding, our team can craft a meal service for any occasion.

BILLING AND DEPOSITS

To secure your event date a time, clients must provide a \$300.00 non-refundable, non-transferable deposit per room, which will be applied towards your contract total. Tentative bookings can be held for 3 days without a deposit but will not secure your event (paid deposits will take preference). In the event that you need to downsize, the deposit(s) for the room(s) no longer needed will be forfeited.

- Two Weeks Prior to Event: 75% of contract total due (non-refundable)
- Three Business Days Prior to Event: 100% of contract total due (non-refundable)

HEADCOUNT GUARANTEES

In order to facilitate the success of every function, a final guaranteed headcount is required no later than two weeks prior to the event. If the actual headcount exceeds the final number provided, the client is obligated to pay the full contract price for the additional guests, 20% service fee, and a 10% surcharge. Food quantities and preparation are based on the guaranteed headcount. Hale Ikena will not be held responsible for short comings. Note: All buffets have a minimum requirement of fifty adults.

SERVICE FEE AND GRATUITIES

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

GENERAL INFORMATION

INSTALLATION ACCESS

Visitors with a valid DoD ID Card may proceed directly to the venue after clearing gate security. Visitors who NO NOT have a valid DoD ID Card may obtain a visitors pass by providing the following current and valid documents: driver’s license, safety check, vehicle registration and automobile insurance card. Please allow for enough time to go through this process and have your paperwork readily available.

FOOD

Outside food items are not permitted in our facility. All food items (with the exception of celebratory cakes) must be provided by Hale Ikena, and any breach of contract will result in the cancellation of your event with no refund. Likewise, food items may not be taken off the premises.

BEVERAGE SERVICE

Beverage Service requests, including the time frame, type of service, and any other special bar arrangements, will be included in your contract. Our policy does not allow any outside beverages, alcoholic or non-alcoholic, to be brought into the facility. All beverages must be dispensed by Hale Ikena staff. Bar service is available for \$150 per bartender. Additional fees will apply for multiple party bars, portable stations and additional bartending staff. You must be 21 years or older to purchase and/or consume any alcoholic beverage. Providing alcoholic beverages to a minor will result in the termination of your event. Please drink responsibly.

LIABILITY AND RESPONSIBILITY

Clients (hosts) are liable for any loss or damage of facility property or equipment and will be held responsible for the conduct and behavior of all guests. Damages will be billed to the Client (host) at market replacement cost plus labor. Inappropriate conduct or behavior of guests may result in immediate removal. Hale Ikena is not responsible for any damage or loss of items sent to the facility prior to your event, present during your event, or left behind after your event. This also includes any damages to vendor equipment caused by power outages.

GENERAL INFORMATION

FUNCTION ROOMS

Rooms are assigned in 4 hour increments according to the guaranteed number of guests. If there is a fluctuation in headcount, Hale Ikena reserves the right to reassign the function to another room.

ROOM CHARGES

Functions with at least 50 guests per room and with food purchase will enjoy a 50% discount towards the room rental fee. This discount will be void if the guaranteed headcount for the room(s) is not reached.

ROOM	SIZE	CAPACITY	RENTAL
Pikake 1	21'x43'	80	\$600.00
Pikake 2	28.5'x43'	120	\$600.00
Pikake 3	28.5'x43'	120	\$600.00
Maile		18	\$250.00
Courtyard		90	\$250.00
Lanai		120	\$250.00

Room rental fee does not include food and beverage cost.

MUSIC

Hale Ikena reserves the right to monitor sound levels and maintain noise compliance regulations. All music must stop no later than:

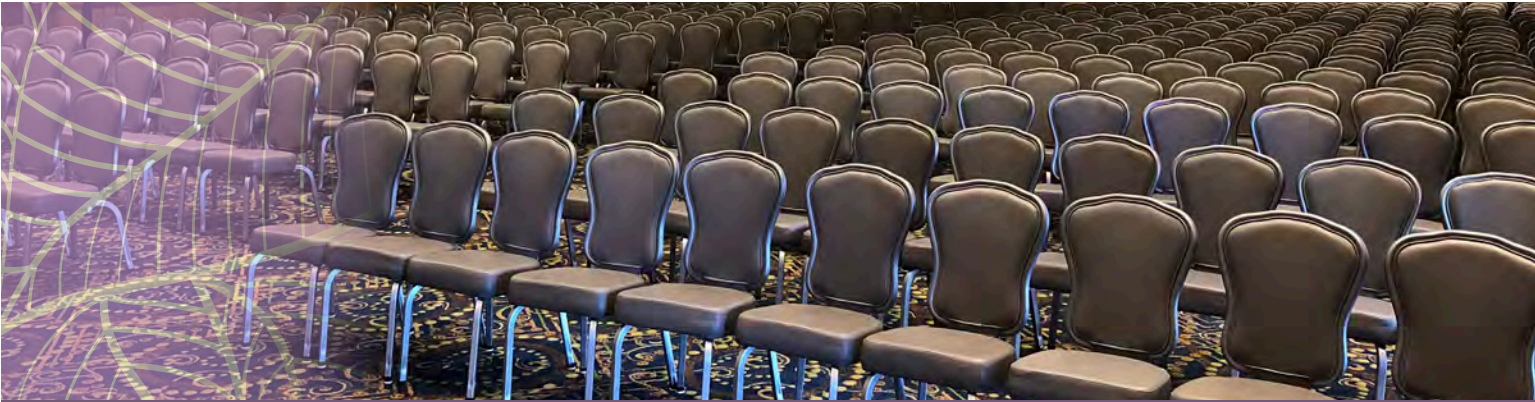
- Monday – Saturday: 10:00 p.m.
- Sunday: 9:00 p.m.

EQUIPMENT RENTAL

Equipment available for rent includes:

- Projector: \$50.00
- Projector Screen: \$50.00
- Portable Speaker System: \$50.00

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



CONFERENCE PACKAGES

AVAILABLE MONDAY - FRIDAY

8-HOUR PACKAGE \$30.00/guest

CONTINENTAL BREAKFAST

- Assorted Breakfast Pastries or Whole Fruit
- Orange Juice, Coffee

LUNCH BUFFET

- Hale Ikena Grand Buffet

ALL DAY BEVERAGE STATION: Coffee, Iced Tea, Water

6-HOUR PACKAGE \$24.95/guest

CONTINENTAL BREAKFAST

- Assorted Breakfast Pastries or Whole Fruit
- Orange Juice, Coffee

LUNCH BUFFET

- Hale Ikena Grand Buffet

ALL DAY BEVERAGE STATION: Coffee, Iced Tea, Water

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

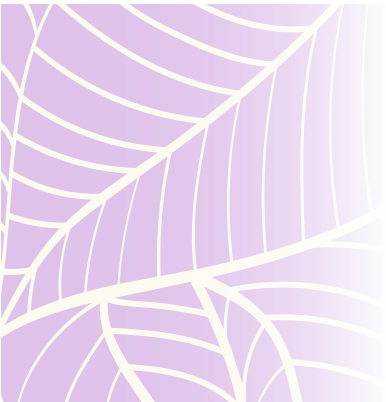


SUGGESTED AFTERNOON SNACKS

- | | |
|-------------------------------------|--|
| • Fresh Baked Cookies | \$15.00/dozen |
| • Brownies | \$15.00/dozen |
| • Assorted Mini Danishes | \$17.00/dozen |
| • Sliced Fresh Fruit Platter | \$100.00/platter (serves 30-40 guests) |
| • Fresh Vegetables with Ranch Dip | \$100.00/platter (serves 30-40 guests) |
| • Domestic Cheese & Cracker Platter | \$90.00/platter (serves 30-40 guests) |
| • Tortilla Chips & Salsa | \$25.00/platter (serves 20 guests) |
| • Potato Chips with Onion Dip | \$25.00/platter (serves 20 guests) |

Ask about our weekend rental rates!

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



CHANGE OF COMMAND MENU

BASED ON 20-30 GUESTS

SILVER PACKAGE

\$400.00

- Fresh Fruit Platter
- Vegetable Platter with Ranch
- Tortilla Chips & Salsa
- Potato Chips & Onion Dip
- Assorted Domestic Cheese and Cracker Platter
- Water and Lemonade or Fruit Punch

GOLD PACKAGE

\$500.00

- Fresh Fruit Platter
- Vegetable Platter with Ranch
- Turkey or Ham Tortilla Wrap
- Tortilla Chips & Salsa
- Potato Chips & Onion Dip
- Water and Lemonade or Fruit Punch

PLATINUM PACKAGE

\$600.00

- Fresh Fruit Platter
- Vegetable Platter with Ranch
- Turkey or Ham Tortilla Wrap
- Tortilla Chips & Salsa
- Potato Chips & Onion Dip
- Chicken Wings with Ranch or BBQ Dip (Plain, Mild, Hot, or Kalbi)
- Meatballs (BBQ, Teriyaki, or Sweet & Sour)
- Water and Lemonade or Fruit Punch

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



BREAKFAST MENUS

50 GUEST MINIMUM

CONTINENTAL BREAKFAST

\$7.95/guest

- Assorted Breakfast Pastries
- Orange Juice
- Coffee

RAINBOW BREAKFAST

\$12.95/guest

- Assorted Breakfast Pastries
- Sliced Fresh Fruit
- Orange Juice
- Coffee

PARADISE BREAKFAST

\$14.95/guest

- Assorted Breakfast Pastries
- Sliced Fresh Fruit
- Scrambled Eggs
- Bacon, Link Sausage, or Portuguese Sausage (choose one)
- Steamed Rice
- Country Potatoes
- Orange Juice
- Coffee

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



MALIHINI LUAU LUNCH BUFFET
50 GUEST MINIMUM

INCLUDED

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

ENHANCEMENTS

- Additional Entree \$5.00/guest
- Assorted Cakes and Pies \$7.00/guest
- Sliced Fresh Fruit \$4.50/guest
- Cake and Pudding Bar \$3.95/guest

\$19.95/guest

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



PARADISE LUNCH BUFFET
50 GUEST MINIMUM

ENTREE (2 CHOICES)

- Teriyaki Chicken
- Baked Chicken
- Chicken Katsu
- BBQ Chicken
- Teriyaki Beef
- Roast Beef with Mushroom Gravy
- Kalua Pig and Cabbage
- Blacked 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

INCLUDED

- Tossed Green Salad with Dressing
- Macaroni Salad
- Potato Salad
- Coleslaw
- Dinner Rolls
- Steamed White Rice
- Garlic Mashed Potatoes
- Sautéed Vegetable Medley
- Coffee and Hot Tea

ENHANCEMENTS

- Additional Entree \$5.00/guest
- Assorted Cakes and Pies \$7.00/guest
- Sliced Fresh Fruit \$4.50/guest
- Cake and Pudding Bar \$3.95/guest

\$19.95/guest

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



PUPU MENU

Kalua Pork with Rolls	\$18.00/pound
Teriyaki Beef	\$18.00/pound
Teriyaki Chicken	\$15.00/pound
Chicken Katsu	\$16.00/pound
Meatballs (BBQ, Teriyaki, or Sweet Sour)	\$16.00/pound
Chicken Tenders with Ranch or BBQ Dip	\$16.00/pound
Chicken Wings with Blue Cheese or Ranch Dip (Plain, Mild, Hot, or Kalbi)	\$16.00/dozen
Vegetable and Pork Eggrolls with Sweet Chili or Shoyu Mustard Dip	\$17.00/dozen
Pork and Shrimp Won Tons with Sweet Chili or Shoyu Mustard Dip	\$16.00/dozen
Chicken or Spinach Stuffed Mushrooms	\$16.00/dozen
Chinese Chicken Salad	\$29.00/half pan
Chow Mein Noodles	\$29.00/half pan
Bacon or Portuguese Sausage Fried Rice	\$29.00/half pan
Steam White Rice	\$17.00/half pan
Tortilla Chips and Salsa	\$25.00/basket
Potato Chips with Onion Dip	\$25.00/basket

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



Soybean Bowl with Garlic or Sweet Chili Sauce	\$18.00/3 lb. bowl
Lomi Salmon	\$15.00/pound
Chilled Shrimp with Cocktail Sauce and Lemon Wedges	Market Price
Sashimi with Shoyu and Wasabi	Market Price
Ahi Limu Poke	Market Price
Tako Poke	\$26.00/pound
Deviled Eggs Topped with Bay Shrimp or Black Olives	\$14.00/dozen
Turkey or Ham Tortilla Wrap	\$16.00/dozen
Turkey or Ham Finger Sandwiches	\$14.00/dozen
Stuffed Celery with Blue Cheese Filling	\$14.00/dozen
Fresh Vegetables with Ranch Dip*	\$100.00/platter
Fresh Sliced Fruit*	\$100.00/platter
Domestic Cheeses and Crackers*	\$90.00/platter
Cold Cut Deli Platter with Mini Rolls*	\$95.00/platter

*Serves approximately 40-50 people. **Ask us about half platter pricing!**

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



HALE IKENA DINNER BUFFET MENUS

50 GUEST MINIMUM

TRADITIONAL DINNER BUFFET

\$26.95/guest

- Choice of (3) Salads
- Choice of (2) Starches
- Choice of (2) Entrees

CLASSIC DINNER BUFFET

\$29.95/guest

- Carved Roast Beef with Horseradish and Au Jus
- Choice of (3) Salads
- Choice of (2) Starches
- Choice of (1) Entree

ROYAL DINNER BUFFET

\$32.95/guest

- Carved Prime Rib of Beef with Horseradish and Au Jus
- Choice of (3) Salads
- Choice of (2) Starches
- Choice of (1) Entree

ENHANCEMENTS

- | | |
|---------------------------|--------------|
| • Additional Entrees | \$5.50/guest |
| • Assorted Cakes and Pies | \$7.00/guest |
| • Sliced Fresh Fruit | \$4.50/guest |
| • Cake and Pudding Bar | \$3.95/guest |

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

DINNER BUFFET OPTIONS

SALADS

- | | |
|------------------------------------|-------------------------------------|
| • Tossed Green Salad with Dressing | • Marinated Artichoke and Mushrooms |
| • Tomato and Cucumber Salad | • Potato Salad |
| • Macaroni Salad | • Pasta Primavera |
| • Oriental Chicken Salad | • Caesar Salad |

STARCHES

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

ENTREES

- | | |
|---|--|
| • Grilled Chicken with Cajun Cream | • Grilled Chicken with Soy Chile Glaze |
| • Roast Pork with Gravy | • Chicken Marsala |
| • Chicken Florentine | • Baked Chicken Parmesan |
| • Baked Chicken with Dijon Cream | • Baked Chicken with Roasted Garlic Mushroom Sauce |
| • BBQ Chicken | • Grilled Catch of the Day with Tropical Fruit Salsa |
| • Teriyaki Chicken | • Macadamia Nut Catch of the Day with Wasabi Cream |
| • Sautéed Catch of the Day with Lobster Brandy Cream | • Blackened Catch of the Day with Lemon Butter |
| • Sautéed Catch of the Day with White Wine Mushroom Cream | |
| • Roast Beef with Soy Chile Glaze | |
| • Roast Beef with Cabernet Mushroom Sauce | |

INCLUDED

- Dinner Rolls
- Sautéed Vegetable Medley
- Coffee and Hot Tea

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



ILIMA LUAU DINNER BUFFET

50 GUEST MINIMUM

INCLUDED

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

ADD-ONS

- Additional Entree \$5.00/person
- Assorted Cakes and Pies \$7.00/person
- Sliced Fresh Fruit \$4.50/person
- Cake and Pudding Bar \$3.95/person

\$28.95/person

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



BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Coffee	\$17.00/gallon
Lemonade or Fruit Punch	\$14.25/gallon
Iced Tea	\$12.25/gallon
All Day Coffee and Tea Station	\$6.50/gallon
Canned Juices	\$2.25/each
Canned Sodas	\$2.00/each

BEERS

DOMESTICS: Budweiser, Bud Light, Coors Light, Miller Lite,	\$3.75/bottle
IMPORTS: Heineken, Heineken Light, Corona, Stella Artois, Kona Longboard	\$4.25/bottle

WINE

La Terre Merlot or Chardonnay	\$25.00/bottle
Beringer White Zinfandel	\$25.00/bottle
Wycliffe Champagne	\$20.00/bottle

Hosted bar option includes assorted soda, juice, wine, and beer (charge upon consumption). Client to provide adult supervision.

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



- Maile Room - Where it all begins. This private room can be used as a dressing area for the Bride and wedding party, and can be opened up for natural lighting for hair and make up.
- Lanai - The most important walk you'll take. This outdoor, covered area will be your ceremony site with chairs for your guests and breathtaking views.
- Mulligan's Bar & Grill (on the back side of the lanai) is a cocktail hour area for your guests while the wedding party is whisked away for photos.
- Hale Ikena - For your reception, Hale Ikena offers several ballroom sizes and menu options to accomodate your group size and budget.

\$950.00

- Maile Room
- Lanai (ceremony site)
- Mulligan's Bar & Grill (cocktail hour)
- 1/3 Hale Ikena Ballroom

\$1,250.00

- Maile Room
- Lanai (ceremony site)
- Mulligan's Bar & Grill (cocktail hour)
- 2/3 Hale Ikena Ballroom

\$1,550.00

- Maile Room
- Lanai (ceremony site)
- Mulligan's Bar & Grill (cocktail hour)
- Full Hale Ikena Ballroom

NOTE: Packages DO NOT include food and beverage selections.

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

NOTES:



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HiMWR.com