



2010 Banquet Menus

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PLATED LUNCHEON MENUS

Minimum of 25 guests

THE CHOI PLATED LUNCHEON

Wilbert Choi was the Landscape Architect for The Kahala Hotel Project. Mr. Choi trucked more than 100 coconut palms to the site, along with hundreds of varieties of tropical plants. These tropical selections were a guarantee that the grounds would flourish.

Main Course

Nicoise Salad
with Blackened Ahi



Dessert

Orange Zabaglione with Fresh Berries



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$44.00++



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE YEE PLATED LUNCHEON

Alfred Yee is a Honolulu man who gained international fame for his pioneering use of pre-stressed concrete. Mr. Yee was selected as the Structural Engineer for The Kahala Hotel project.

First Course

Tower of Tomato and Buffalo Mozzarella
Balsamic Vinaigrette



Main Course

Stuffed Chicken Breast with Pine Nuts, Spinach, and Goat Cheese
Broccoli, Baby Carrots, and Potato Puree



Dessert

Tahitian Vanilla Crème Brûlée with Berry Compote
A Classic made with Tahitian Vanilla Beans
Served with Fresh Berries



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$56.00++



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE WILLIAMS AND TERRY PLATED LUNCHEON

The interiors of the hotel were fashioned by David Williams of New York,
and assisted by Roland Terry from Seattle, Washington.

First Course

Chinese Chicken Salad
Crispy Won Ton Strips



Main Course

Grilled Mahi Mahi and Garlic Jumbo Scallops
Olive Crushed Potato and Vegetable Ragout



Dessert

Hawaiian Style Cheesecake
A twist on New York style with a zing of Pineapples
on a Caramelized Macadamia Nut Crust



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$65.00++



PLATED LUNCHEON MENUS

Minimum of 25 guests

THE KILLINGSWORTH PLATED LUNCHEON

Edward Killingsworth was the Senior Architect charged with the direction to create a hotel which would become a landmark in Honolulu. The Hotel would need to be graceful, stylish, and inviting. Mr. Killingsworth succeeded in leading a team of talented individuals to build The Kahala Hotel.

First Course

Lump Crab Cakes

Bouquet of Nalo Greens, Roasted Garlic Rémoulade

❧

Second Course

Vichyssoise

❧

Main Course

Broiled Coulotte Steaks with Berry Jam Glaze

Fine French Beans and Scaloped Truffled Yukon Gold Potatoes

❧

Dessert

Crème Caramel

A Caramel Topped Baked Custard with
Compote of Orange

❧

Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$75.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE SWADLEY PLATED DINNER

Frank Swadley was the first General Manager of the Kahala Hilton.
He was instrumental in the opening and running of the Hotel for the first year.

First Course

Maui Onion Soup



Main Course

Herb-Crusted Snapper

Creamed Spinach, Shallot Reduction and Potato Puree



Dessert

Chocolate Mousse

Tower of Bittersweet Chocolate wrapped in a Chocolate Shell

Served with Fresh Berries on a Chocolate Chip Gelato



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$65.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE “KANEALA” KALEIKINI PLATED DINNER

Bob Burns, the second General Manager of the Hotel signed a bright young entertainer, Danny Kaleikini. Mr. Kaleikini would entertain guests and locals in the evening at the Hala Terrace.

First Course

Blue Crab Cakes

Presented on a Bouquet of Nalo Greens and Garlic Aioli Drizzle



Main Course

Prime Rib

Stuffed Red Bliss Potatoes, Broccoli Florets, and Baby Carrots



Dessert

Kahala Fruit Cocktail

Fresh Fruits in Earl Grey and Vanilla Infused Syrup

Lilikoi Sorbet

Served in a Sugar Rimmed Glass

Garnished with a Shortbread Cookie



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$75.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE MAGNUM PLATED DINNER

In the eighties a relatively unknown actor named Tom Selleck played the role of Thomas Magnum in the television series Magnum P.I. The show and cast became a huge success and had a very large following of fans. Tom Selleck frequented The Kahala Hotel because the show featured the King Kamehameha Club (now an intimate ballroom called Kahala O Ke Kai). It was the bar on the beach that was managed by Tom's best friend Rick. Tom Selleck was a familiar face to many of the guests and staff at the hotel and was/is a part of The Kahala Family.

First Course

Sashimi

Ahi Tataki



Second Course

Pazanella Salad



Third Course

Roasted Tenderloin of Beef

Almond Crusted Catch, Yukon Fries and Asparagus with Red Wine Demi and Tarragon Caper Butter



Dessert

Passion Fruit Panacatta

Berry Compote



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$89.00++



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE BURNS PLATED DINNER

Bob Burns became the General Manager of the Kahala Hilton in 1965 and lead the hotel towards a stronger future.

Mr. Burns managed the difficult years when the hotel was in its infancy.

He established relationships with the local community and helped build a reputation of luxury and quality with celebrities, heads of state, and international dignitaries.

First Course

Trio of Ahi

Ahi Nigiri, Blackened Ahi Sashimi, and Ahi Poke



Second Course

Citrus Poached Pears

Waimanalo Valley Greens, Bleu Cheese, and Toasted Pecans



Main Course

Tenderloin of Beef and Garlic Shrimp

Pesto Mashed Potatoes and Braised Bok Choi



Dessert

Tahitian Vanilla Crème Brûlée with Berry Compote

A Classic made with Tahitian Vanilla Beans

served with Fresh Berries



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee

Selection of Fine Teas

\$97.00++

Menus are subject to change. Prices are subject to 20% service charge and applicable excise tax.

Issued October 23, 2009, menus & pricing are valid until December 31, 2010. All events scheduled after this date will utilize new banquet menus & pricing.



PLATED DINNER MENUS

Minimum of 25 guests

All Dinners include Lavosh and Dinner Rolls

THE PIETSCH PLATED DINNER

Charlie Pietsch was born and raised in neighboring Kaimuki and grew up in the very area in which The Kahala Hotel and Resort exists today. Mr. Pietsch became a real estate broker and helped to develop the Waialae – Kahala area by constructing over 1800 homes in the area.

He also pursued the lease from the Bishop Estate to build the prospective hotel that was earmarked for the community. Mr. Pietsch sought a partner and traveled to California where he struck a deal with Conrad Hilton to build the hotel as 50 / 50 partners.

First Course

Crispy Garlic & Pepper Shrimps Served with Waimanalo Greens
Drizzled with Kahala Signature Celery Seed Dressing



Second Course

Pan-Seared Snapper with Tomatoes and Artichoke Puree



Main Course

Duet of Filet Mignon and Half Maine Lobster
Served with Asparagus, Rosemary Mashed Potatoes, and Madeira Sauce



Dessert

New Century Black Forest
Modern day take of the Classic Black Forest Cake made of
Chocolate sponge with Light Chocolate Mousse and Sour Griotte Cherries



Friandise



Beverage Service

Freshly Brewed 100% Kona Coffee
Selection of Fine Teas

\$110.00++



“KAMALI’ I” CHILDREN PLATED MEALS

“KEIKI” CHILD

Petite Macaroni and Cheese



Boneless Chicken Fingers
Tater Tots
Corn and Carrot



Chocolate Ice Cream
with Cookie



Tropical Fruit Punch

\$22.00++

“KAMA LEI” BELOVED CHILD

Fruit Cup



Grilled Keiki Cheeseburger
Served with Lettuce and Tomatoes
Tater Tots



Vanilla Ice Cream
Chocolate Sauce



Tropical Fruit Punch

\$25.00++

For children ages 3 – 9 years old