



BEVERAGES

	Hosted Bar	Cash Bar*
Cocktails – Quartz	\$16.00++	\$21.00
Pau Vodka		
Beefeater Gin		
Mahina Platinum Rum		
Traditional Tequila		
Jim Beam Whiskey		
Cutty Sark Scotch		
Cocktails – Moissanite	\$17.00++	\$22.00
<i>Tito's Vodka</i>		
Bombay Gin		
Bacardi Superior Rum		
Herradura Silver Tequila		
Jack Daniels Whiskey		
Johnny Walker Black Scotch		
Cocktails – Diamond	\$21.00++	\$27.00
<i>Stoli Elit Vodka</i>		
Hendricks Gin		
Selva Ray Rum		
Don Julio Anejo Tequila		
Crown Royal Reserve		
The Macallan 12 year Scotch		
Cocktails – Olivine	\$19.00++	\$24.00
<i>Ocean Vodka</i>		
Fid Street Gin		
Kohana Kea Rum		
3 Tres Tequila		
Old Pali Whiskey		
Tropical Drinks	\$21.00++	\$27.00
<i>Blue Hawaii</i>		
<i>Chi Chi</i>		
<i>Mai Tai</i>		
<i>Pina Colada</i>		
<i>Lava Flow</i>		
<i>Rum Punch</i>		

Effective July 1, 2024, menus & pricing are valid until December 31, 2024.

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.

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	Hosted Bar	Cash Bar*
House Wine by the Glass (<i>White, Red</i>) Avalon Chardonnay, Principato Pinot Grigio IT Avalon Cabernet Sauvignon, Line 39 Merlot, CA	\$15.00++	\$20.00
House Sparkling wine by the glass Zonin Prosecco, Zonin Rose Prosecco	\$16.00	\$21.00
Domestic Beer / Non Alcoholic Beer	\$10.00++	\$13.00
Imported Beer	\$12.00++	\$15.00
Juneshine Hard Kombucha Mango Daydream, Grapefruit Paloma	\$12.00++	\$15.00
Soft Drinks Coke, Diet Coke, Sprite, Club Soda, Tonic	\$6.00++	\$8.00
Mineral Water	\$12.00++	\$15.00
Fruit Juice Orange, Apple, Cranberry, Pineapple, Guava	\$8.00++	\$10.00
Red Bull Assorted flavors	\$8.00++	\$10.00
Q mixers – Hibiscus Ginger Beer, Tropical Ginger Beer, Sparkling Grapefruit 7.5oz	\$6.00++	\$8.00
Manu Sparkling Mamaki Herbal Tea – Assorted Lavender, Ginger, Mint	\$10.00++	\$13.00
Vitalitea ‘Made on Maui’ Kombucha Strawberry Sunrise (strawberry, mint, basil), Restore (pineapple-mint-tumeric)	\$11.00++	\$14.00
Vitalitea ‘Made on Maui’ Nitro Cold Brew Coffee Hapa (Maui + Columbian), Macnut Vanilla	\$12.00++	\$15.00

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	Hosted Bar	Cash Bar*
Nightcap: Digistifs/Cordials	\$16.00++	\$21.00
Amaretto		
Bailey's		
Borghetti Coffee Liquor		
Drambuie		
Fernet Branca		
Frangelico		
Hennessey VS		

Grand Marnier	\$19.00	\$23.00
Ocean Vodka Espresso Martini		

Punch by the Gallon

Tropical Fruit Punch	\$125.00 per gallon++
<i>Non-Alcoholic Tropical Blend of Fruit Juices</i>	

Maile Berry Punch	\$135.00 per gallon++
<i>Refreshing Fruit Juice Spritzer with a Float of Sherbet</i>	

Hawaiian Tropical Rum Punch	\$190.00 per gallon++
<i>A Blend of Tropical Fruit Juices Infused with Dark Jamaican Rum</i>	

Champagne Punch	\$200.00 per gallon++
<i>Lilikoi and Guava Juice mixed with Champagne and a splash of Ginger Ale</i>	

Spike It Stations

Coffee Bar

Fresh Brewed Hawaiian Paradise Coffee	\$19.00++	\$24.00
Amaretto, Bailey's, Hennessey, Borghetti Coffee Liquor, Drambuie, Fernet Branca, Frangelico, Hennessey VS	per drink	per drink
*Vanilla, Caramel, Mocha, Peppermint Syrups		
Whipped Cream, Cinnamon powder & sticks, Chocolate Shavings		
*\$3.00++ per person add-on		

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Bellini Bar

Brut and Rose Bubbles

*Assorted Juices and Purees, Fresh Citrus, Mint, & Berries

Select your bubbles from the wine list, will be charged on consumption

***\$3.00++ per person add-on**

Bloody Mary Bar

Pau Vodka, Beefeater Gin, Tradicional Tequila, Bloody Mary Mix,

*Assorted Hot Sauces, Variety of Olives, Pickled Garnishes, Bacon, Celery,

Salts & Spices

***\$3.00++ per person add-on**

Hosted Bar Cash Bar*

\$19.00++

per drink

\$24.00*

per drink

Compliment Your Bar - Cocktails

Signature

THE KAHALA MAI TAI

\$21++ per drink hosted bar; \$27 per drink cash bar*

A tropical favorite of Bacardi Gold Rum, Orange Curacao, Toasted Almond Orgeat Syrup, Fresh Squeezed Lemon Juice, Topped with a Float of Dark Rum. A Kahala Favorite since 1964!

The original mai tai cocktail recipe was created by Trader Vic one afternoon in 1944 for his friends visiting from Tahiti. When they took the first sip, they cried out “Maita’i roa ae!” (Literally “Out of this world!”) – hence the name.

Classics

\$19++ per drink hosted bar; \$24 per drink cash bar*

Champagne Cocktail

The Champagne Cocktail is a marvelously simple mixture of Champagne and a Sugar Cube soaked in Angostura Bitters. The Champagne Cocktail was chosen by *Esquire Magazine* as one of the top 10 cocktails of 1934.

Classic Martini

A cocktail made to your preference with either Gin or Vodka, a splash of Dry Vermouth, and finished with an Olive or a Twist. During [Prohibition](#) the relative ease of illegal gin manufacture led to the martini's rise as the predominant cocktail of the mid-20th century in the United States.

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Daiquiri

A refreshing, delightful mix of White Rum, Fresh Lime Juice, and Rock Candy Syrup.

Shaken and served up. The original daiquiri originated in Cuba, and has since been recognized as one of the great cocktails of the world.

Manhattan

A smooth blend of Rye Whiskey, Sweet Vermouth, and a dash of Angostura Bitters.

The [Manhattan](#) cocktail was invented by a man named Black, who kept a place ten doors below Houston Street on Broadway in the 1860s—probably the most famous drink in the world in its time.

Mimosa

First served at The Ritz Hotel in Paris in 1925, and made popular in the 1940s by Alfred Hitchcock, this brunch time favorite is a good idea any time of day! A light, effervescent, refreshing cocktail that blends the perfect ratio of orange juice and bubbles.

Bloody Mary

Originally created at Harry's New York Bar in Paris in 1921, this cocktail became a favorite of stars that included Humphrey Bogart & Rita Hayworth. Over the years, the Bloody Mary has become accepted as the go-to brunch beverage and hang-over remedy.

KAHALA 60TH ANNIVERSARY CELEBRATION COCKTAILS

Millennium Star \$64++ per drink hosted bar; \$82 per drink cash bar*

All other cocktails \$21++ per drink hosted bar; \$27 per drink cash bar*

Millennium Star

An exclusive diamond martini with an exquisite garnish.

Named after the only diamond in the world that is rated both internally and externally flawless. stoli elite, carpano vermouth, Australian orange bitters, caviar stuffed olive, cocktail onion, champagne gelée, enhanced with diamond shimmer

Ocean Dream

This modern twist on the classical Grasshopper is named after the 5.51 ct Ocean Dream Diamond, the first and only natural diamond known to possess a blue-green hue, making it one of the rarest in the world. crème de mint, dorda coconut liquor, fernet branca, coconut milk, served frozen

Pink Sunrise

A gimlet inspired by the intense pink colored, 29.78 ct heart-shaped diamond, the Pink Sunrise. empress butterfly pea flower gin, falernum, fresh lime, giffard lichi-li

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The Florentine

The Thomas Margarita is the inspiration for this cocktail with the color of The Florentine Diamond, a 137.27 ct double rose cut, yellow diamond whose whereabouts have become a mystery.

xicarú mescal, giffard vanilla de madagascar, fresh lime, agave, smoked kiawe salt

The French Blue

A nod to the cocktail that first became popular during the early days of the Kahala, The Blue Hawaii. Just like the Kahala and the Blue Hawaii, The French Blue, aka Hope Diamond, is an infamous piece of history with an amazing story.

selvarey white rum, pau vodka, bols blue curacao, ginger, fresh lime

finished with a white orchid, symbolic of strength, beauty, love and luxury

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BARTENDER CHARGE *(a bartender is required for all events with alcoholic beverages)*

For a **Hosted** bar, there will be a bartender charge of \$150.00 per bar set-up for the entire event. However, if your bar revenue exceeds \$400.00 per bar, the bartender charge will be waived.

For a **No-Host** bar, there will be a bartender charge of \$170.00 per bar set-up for the entire event. However, if your bar revenue exceeds \$500.00 per bar, the bartender charge will be waived.

Signed Liquor Agreement Form to be on file for all events.

Vendors are not allowed to consume alcoholic beverages.

*Cash bar pricing is inclusive of tax and gratuity

The Kahala Hotel & Resort reserves the right to responsibly serve your guests, with the understanding that we are required to serve alcohol according to the laws of the State of Hawaii and City and County of Honolulu. This includes but is not limited to: limiting serving sizes, refusing service to underage guests, and refusing service to guests displaying signs of intoxication.

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