



REFRESHMENT ENHANCEMENTS

Hot Beverages

Freshly Brewed Kahala Signature Kona Blend Coffee
Regular and Decaffeinated \$95.00++ per gallon
Selection of Fine Teas \$95.00++ per gallon
Hot Chocolate \$95.00++ per gallon

Fruit Juices and Cold Beverages

Orange, Grapefruit, Pineapple, Guava, Tomato, Apple, Cranberry, Lemonade \$95.00++ per gallon
Island Iced Tea \$95.00++ per gallon
Fresh Sliced Fruit Infused Water \$38.00++ per gallon
Pineapple, Vanilla & Mint Infused Water \$100.00++ per gallon
Bottled Water: Hawaiian (500 ml) \$5.50++ or (335 ml) \$3.50++ each
Perrier (330 ml) at \$6.50++ each
Assorted Soft Drinks (Coca Cola Products), Oolong Tea or Green Tea \$6.00++ each

Fruit

Whole Fruit: Bananas, Oranges, Apples \$4.50++ each
Individual Yogurt Cups (Haupia, Guava, Mango, Pineapple) \$4.00++ each *(based on availability)*

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.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection

REFRESHMENT ENHANCEMENTS

Snacks

- Individually Bagged Potato Chips \$5.00++ each
- Homemade Granola Bars or Homemade Power Bars \$5.00++ each
- Popcorn \$6.00++ per person
- Assorted Nuts \$8.00++ per person
- Tortilla Chips with Guacamole and Salsa \$8.00 ++ per person
- Assorted Finger Sandwiches \$60.00++ per dozen
- Tater Tots topped with Kalua Pork, Cheese Sauce, Sour Cream, Bacon Bits, Tomato, Green Onions & Jalapeno \$8.00 per person
- Roasted Cauliflower with Blue Cheese Dressing \$7.00++ per person
- Chicken Tender with Ranch Dip \$6.00 ++ each
- Maui Style Potato Chips with Smoked Fish Dip \$8.00 per person

From the Bake Shop

- Gluten Free Muffins: Cranberry Orange Muffins and Chocolate Walnut Muffins \$52.00++ per dozen
- Freshly Baked Cinnamon Buns \$49.00++ per dozen
- Assorted Muffins \$49.00++ per dozen
- Freshly Baked Cheddar Biscuits \$49.00++ per dozen
- Freshly Baked Croissants and Danish \$49.00++ per dozen
- Macadamia Nut Brownies or Butterscotch Blondies \$49.00++per dozen
- Lilikoi or Lemon Bars \$40.00++ per dozen
- Assorted French Pastries \$49.00++ per dozen
- Assorted Cookies \$42.00++ per dozen
- Chocolate Dipped Strawberries \$54.00++ per dozen
- Individual Bittersweet Chocolate Mousse \$60.00++ per dozen
- Kahala Signature Seasonal Scones \$49.00++ per dozen
- White Chocolate Mousse with Roasted Pineapple \$65.00++ per dozen
- Assorted Cup Cakes \$65.00 ++ per dozen
- French Macarons \$65.00++ per dozen (minimum order of 2 dozen)
- Truffle Pops \$65.00++ per dozen
- Cotton Cheesecake: Green Tea or Plain \$49.00++ per 8" pie

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.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection