



***SPECIAL EVENT
AND CATERING
MENUS***

General Information

Lani Pool Terrace – This location has lush tropical foliage, green lawn and majestic palm trees overlooking the Pacific Ocean; it is the perfect location for a private dinner or reception.

This area can accommodate dinners for 20 (minimum) to 60 (maximum) people or receptions for up to 80 people. The set-up and location rental fee is \$750 plus tax for in-house guests and \$1,000 plus tax for non-registered guests. This includes set up and breakdown of the event, glassware, china, silverware, standard linen and a private bar. If you are holding a wedding with a reception or dinner at the Lani Pool Terrace, the wedding ceremony location fee is included in the reception set-up charge. For wedding ceremonies only, the fee is \$750 plus tax. The Lani Pool Terrace is not available for events on Wednesdays. No amplified music at this location.

Aloha Pavilion - This is your blank canvas to create your picture of paradise. Our picturesque pavilion is open to the outdoors, yet surrounded by lush foliage and an array of exotic trees and tropical plants. This setting draws in the surrounding beauty of the lush gardens and tropical breezes. The tranquil sounds of a waterfall and the scent of orchids will greet your guests as they arrive to celebrate with you.

The Sea House Restaurant Executive Chef will prepare delectable hors d'oeuvres or dinners tailored to your desire. This location can accommodate 61 minimum to 250 maximum guests. The set-up and location rental fee is \$750 for in-house guests or \$1,000 plus tax for non-registered guests. This includes set up and breakdown of the event, glassware, china, silverware, standard linen and a private bar for three (3) hours. Controlled amplified music is allowed.

Lani Point - Paradise is found at Lani Point. Enjoy a spectacular panoramic ocean view at our beautifully manicured Lani Point. If you're looking for an incredible, unobstructed Maui sunset or a star-filled sky to set the mood for romance, you'll find it here. This exclusive location is available for our intimate Na Hoku Dinner (menu at end of this document) or for a small reception. Imagine the flames of the tiki torches flickering in the breeze as you enjoy your sumptuous repast. The Bride and Groom may arrange to celebrate with a Champagne toast and a wedding cake through the Catering department.

This location can accommodate up to twelve guests (seated for ceremony), some restrictions apply. Location Fee: \$500 for in-house guests or \$750 plus tax for non-registered guests.

To schedule your dining event, contact our Catering Manager, Verna Biga (808) 669-9559 or call (800) 367-5030 or email catering@napilikai.com. Special menu requests may also be arranged.

To schedule your wedding location, contact our Sales & Marketing Assistant, Faith Ompoy at (800) 367-5030 ext. 7540. Please make your reservation in advance as space is limited.

Any event food and beverage, excluding wedding cake, served on property, must be purchased from and served by Napili Kai. Additional fees for cake service will apply.

The Hawaii State Board of Health requires that all food items remaining at the end of the event must be disposed of by the establishment.

All events at the Napili Kai Beach Resort are subject to last call for alcohol service at 9:15 p.m. The resort's quiet time begins at 9:30 pm which is also when event music must end. Amplified music is not available at the Lani Pool Terrace. There is a resort curfew for events of 10:00 pm at which time all events must come to a close and guests depart.

To secure your reserved date, a non-refundable deposit, which will be applied to the event cost, is required 60 days prior to the event. A 14-day written cancellation is required for a full refund of your deposit. The refund will be forfeited for cancellations within 14 days. Deposit required is \$781.25 for hotel guests or \$1,041.66 (tax included) for non-hotel guests. Final count or changes must be called in 7 days prior to the event.

***Menu and prices are subject to change without notice. ***

Signature: _____

Date: _____

Address: _____

Phone: _____

Email: _____

RECEPTION PUPUS/HORS D'OEUVRES

*A minimum order of one dozen is required of any item sold by the piece.
Priced by the piece unless otherwise noted and prices are subject to change*

Hot Pupus (per piece)

Macadamia Nut Shrimp \$4.00

Chicken Yakitori \$3.00

Crab Stuffed Mushrooms \$3.25

Crab & Shrimp Won Tons \$3.00

Lani Baby Back Ribs \$3.00

Chicken Potstickers \$2.50

Prosciutto Wrapped Diver Scallops \$4.00

Award Winning Crispy California Sushi Roll \$3.00

Vegetable Spring Rolls \$2.00

Cold Pupus (per piece)

Snow Crab Claws, Cocktail Sauce \$3.50

Steamed Prawns, Cocktail Sauce \$3.75

Poke Nachos \$3.50

Crab and Shrimp Summer Roll \$3.50

Maui Potato Chips and Dip \$3.00 per person

Assorted Grilled Vegetable Mirror and Dips \$3.00 per person

Assorted Fruit Mirror \$4.00 per person

Assorted Cheese and Crackers \$4.00 per person

Tossed Kula Greens with Two Dressings \$3.00 per person

Sweet Potato and Macaroni Salad \$3.00 per person

Carving Stations

Slow Roasted Prime Rib, served with Rolls and Condiments, serves estimated 25 ppl. \$400.00

New York Sirloin, served with Rolls and Condiments, serves estimated 20 ppl. \$350.00

Beef Tenderloin, served with Rolls and Condiments, serves estimated 10 ppl. \$350.00

Hoisin Plum Glazed Pork Loin serves estimated 20 ppl. \$250.00

Roast Turkey served with Rolls and Condiments, serves 20 ppl. \$250.00

COCKTAIL RECEPTION MENU

House Brands

*Gordon's Vodka, Gordon's Gin, Evan Williams Bourbon, Grant's Scotch,
Trader Vics Rum Light & Dark, Christian Brothers Brandy*
\$5.75

*

Call Brands

*Smirnoff Vodka, Beefeater Gin, Jack Daniel's Whiskey,
Cutty Sark Scotch, Bacardi Light Rum*
\$7.15

*

Premium Brands

*Ketel One Vodka, Captain Morgan Rum Crown Royal,
Chevas Regal Scotch, Bacardi Rum Light, Tanqueray Gin*
\$8.15

*

Top Shelf Brands

*Belvedere Vodka, Cruzan 151 Rum,
Bombay Sapphire Gin, Knob Creek Bourbon, Johnny Walker Black Whiskey, Patron Tequila*
\$9.15

*

Cordials and Aperitifs

*Kahlúa, Amaretto, Baileys Irish Cream, Courvoisier VSOP,
Martell Cognac, Rémy Martin Cognac, Grand Marnier, DOM Benedictine*
\$9 - \$11.00

*

Other Beverages

*Tropical Drinks (Mai Tai's, Napili Kai Punch,) \$9.00
Domestic Beer \$5.00 (Bud, Coor's Light, Bud Light)
Imported Beer \$6.25 (Corona, Hinano, Bikini Blonde Pacific Ale, Heineken, Longboard Larger)
House Chardonnay, Cabernet & Merlot \$9.00
Soft Drinks or Sparkling Water \$2.50, Juices \$3.50*

****Prices are subject to change without notice****

BUFFETS
20 Guest Minimum

No Ka Oi Buffet

\$75.00 per person

Kula Greens with Mango Lilikoi Vinaigrette

*

Macadamia Nut Crusted Mahimahi with Lobster Broth

*

Herb Roasted Chicken with Rosemary Jus

*

Huli Huli Lamb Chops with Green Papaya Salad and Poha Berry Sauce

*

Carving Station Roasted Prime Rib
With Au Jus, Maui Onion Jam, Whipped Horseradish

*

Fresh Baked Asiago Ciabatta

*

Steamed Fresh Seasonal Vegetables

*

Fresh Herb Roasted Baby Red Potatoes

*

Coconut Ginger Jasmine Rice

Dessert
Petit Four Mirror

Paniolo Buffet

\$60.00 per person

Hawaiian Sweet Potato and Macaroni Salad

*

Tossed Green Salad with Ranch Dressing

*

Hawaiian Style Baby Back Ribs

*

Roasted Mango BBQ Half Chickens

*

Grilled Mahimahi with Tropical Fruit Salsa and Pineapple Rum

*

Carved Prime Rib with Au Jus and Horseradish

*

Herb Roasted New Potatoes, Rice Pilaf

*

Hawaiian Sweet Bread Cheese Toast

*

Dessert

Fresh Fruit

Island Buffet

\$80.00 per person

*Fresh Island Sushi Mirror with
Ahi, Hamachi Roulades, & California Rolls*

*

*Hawaiian Style Seafood Ceviche
Kauai Prawns, Sea Scallops, Tako (octopus), and Mahimahi*

*

Lemongrass Crusted Mahimahi with Olowalu Tomato Salsa

*

Grilled Teriyaki Chicken with Pineapple Salsa

*

Oven Roasted Hoisin Glazed Pork Loin Carving Station

*

Grilled Black Angus Beef Tenderloin with Maui Onion Confit

*

Molokai Sweet Bread

*

Upcountry Wok Seared Vegetables

*

Coconut Ginger Jasmine Rice

*

Dessert

Pineapple Tiramisu

Luau Buffet

\$60.00 per person

Upcountry Wild Field Green Salad with Papaya Seed Dressing

*

Kalua Pig and Steamed Cabbage

*

Shoyu Beef with Makawao Mushroom Relish

*

Polynesian Chicken (Sweet & Sour)

*

Grilled Mahimahi with Pineapple Rum Buerre Blanc

*

Hawaiian Sweet Potatoes Tossed in Lilikoi Syrup

*

Fried Rice

*

Poi

*

Fresh Steamed Vegetables

*

Coconut Haupia Cake

Hawaii Regional Buffet

\$85.00 per person

*Crab Stuffed Prawns
With Roasted Garlic Cream and Spinach*

*

*Ti Leaf Wrapped Mahimahi
steamed in Mirin with Maui Onion, Olowalu Tomato and Makawao Mushrooms*

*

Grilled Poha Berry Glazed Lamb Chops

*

*Seared Asian Style Chicken Breast
with Wok Fried Vegetables and Somen Noodles*

*

*Shiitake Peppercorn Crusted Black Angus Sirloin
with Demi Glace*

*

Fresh Baked Taro Rolls

*

Coconut Ginger Jasmine Rice

*

Hawaiian Sweet Potatoes Tossed in Lilikoi Syrup

*

Stir-Fry Vegetables

Desserts

Cheese Cake w/tropical fruit coulis

Hawaiian Seafood Festival Buffet

\$95.00 per person

On Ice: Shrimp Cocktail, Snow Crab Claws, Oysters on the Half Shell

*

Sushi Mirror to include Ahi Sashimi, California Rolls and Island Poke

*

Kona Lobster Caesar Salad

*

Seared Diver Sea Scallops with Lobster Broth

*

Alaskan King Crab Legs Served with Drawn Butter

*

Crab Stuffed Prawns with Roasted Garlic Sauce

*

Hawaiian Style Bouillabaisse

Local Island Seafood Poached in a Coconut Lemon Grass Broth

*

Five Grain Rice

*

Pesto Whipped Baby Red Potatoes

*

Fresh Steamed Upcountry Vegetables

Desserts

Pineapple Tiramisu

NA HOKU DINNER (Under the Stars)

*Includes private location, personal server, four-course dinner, wine matched with each course, tip and tax.
\$275 Per Person - For reservations & inquires, contact Verna Biga at 808-669-9559*



Amuse Bouche - Choose one from the following

Mini Champagne Glass with Kona Lobster Flan Molokai Potato Cup with Kauai Prawn Salad Herbed Surfing Goat Cheese on a Kula Strawberry

First Course Choices - Choose one from the following

A Tasting of Island Fish Ahi Poke, Sashimi Kampachi with Macadamia Lemon Oil & Mahimahi Crudo with Lime & Coconut Milk Ahi Poke Nachos Crispy Wontons with Limu & Ahi tossed in Citrus Soy Vinaigrette, with Roasted Pepper Aioli, Wasabi Cream, Sweet Soy Local Lobster & Kula Corn Cakes, Spicy Mango Aioli, Kamuela Tomato Salsa

Wagyu Beef & Phyllo Roulade with Cucumber Tzatziki Sauce Miso Butterfish on Spiced Kim Chee Slaw Local Oyster Mushroom & Leek Fricassee, Ulupalakua Cabernet Reduction

Second Course Choices.- Choose one from the following

Big Island Hearts of Palm, Grape Tomatoes, Maui Onion, Honey Yuzu Vinaigrette Pohole Fern, Gold & Ruby Olowalu Tomatoes with Garlic Infused Alae & Extra Virgin Olive Oil Waipoli Butter Lettuce, Maui Onion Jam, Gorgonzola Cheese, Lilikoi Vinaigrette

Hana Avocado, Baby Kula Lola Rosa, Dried Cabrales Cheese, Pomegranate Balsamic Glaze Shaved Asparagus & Radish, Toasted Parmesan, Dijon Truffle Vinaigrette

Third Course Choices - Choose one from the following

Wok Sizzled Snapper, Upcountry Stir Fry Vegetables, Crispy Ogo in Dashi Broth Bamboo Steamed Moi Molokai Potatoes, Baby Vegetables, Sizzling Chili Oil Seared Ahi Steak Crusted in Pink Peppercorns, Scallion Ginger Rice, Braised Bok Choy, Sweet Peppers, Guava Ponzu

Huli-Huli Colorado Lamb Lollochops, Wasabi Mashed Potatoes, Eggplant Ratatouille, Poha Berry Demi Glace Locally Raised Beef Tenderloin, Crispy Lobster Tail, Molokai Mashed Potatoes, Crispy Maui Onions, Garlic Long Beans

Dessert Choices - Choose one from the following

Napili Kai Canoe of Fresh Island Fruits Sorbet in a Pineapple Shell Kona Coffee Napoleon Layers of Sweet Pastry, Espresso Infused Cream, White & Dark Chocolate Sauce Pineapple Tiramisu Layers of Pineapple Infused Cake whipped Mascarpone Pineapple Filling, Exotic Fruit Drizzle

Menu Subject to Change

