

2024 Plated Breakfast Menu

Plated Breakfast includes Freshly Brewed Kona Coffee or Herbal Tea Fruit Juice

Royal Sunrise

Croissant
Scrambled Eggs
Choice of one meat:
Ham () or Bacon () or Sausage ()
Choice of one Starch:
Steamed Rice () or Fried Rice () or House Potato ()

\$30.00 per person

Acai Organic Sundae

Organic Acai, Local bananas, Strawberry, Waipio Poi, Homemade Granola, Coconut, Honey

\$18.00 per person



2024 Plated Breakfast Menu

Breakfast Enhancements

Half Papaya with Lime \$8.00 per
Fruit Bowl \$8.00 per
Danish \$4.00 per
Muffin \$4.00 per
Yogurt \$4.00 per

Available for 20 guests or more. There is an additional charge of \$5.00 per guest if the count is below 20 guests. Prices & menu options are subject to change at resort's discretion plus 21% taxable service charge and 4.712% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charges.



2024 Plated Lunch Menu

Plated Lunch includes Locally made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Salads (choice of one)

Garden Greens

"Ha Farms" Mixed Garden Greens, Namasu Cucumber, Local Vine Tomato with Lilikoi Vinaigrette

OR

"Ha Farms" Baby Romaine, Garlic Croutons, Caesar Dressing, Parmesan Cheese, Olive Oil

Entrees (choice of one)

Local Vegetable Ratatouille

Crispy Fried Whole Avocado, Local Vegetable "Ratatouille"-stuffed, Blanched Garlic Sauce, Arugula-Herb Salad, Toasted Breadcrumbs

\$39.00 per person

Korean Beef Bulgogi

Garlic Rice, Kimchi Tempura, Salted Local Cabbage, Korean Pepper Vinaigrette

\$44.00 per person

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2024 Plated Lunch Menu

Plated Lunch includes Locally made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Hawaiian Style "Pulehu" (Grilled) Shoyu Chicken

Steamed Rice, Local Vegetable Stir Fry, Shoyu-Ginger Glaze, Green Onion Pesto

\$41.00 per person

Kona's Troll Caught Catch

Steamed Rice or Butter Whipped Potato, Seasonal Vegetable, Lilikoi-Brown Butter, Crispy Capers

Market Price

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2024 Hors d' Oeuvres

Chilled Pupu (Hors d' Oeuvres)

| Smashed Avocado Toast, Olive Oil, Sea Salt | \$6.00/piece |
|---|---------------|
| "Wow" Farms Vine Tomato Bruschetta, | \$6.00/piece |
| Mozzarella, Basil, Sea Salt | |
| Fresh Troll Caught Poke Shooters | \$10.00/piece |
| Soy Glaze, Tobiko Caviar | |
| House Smoked Marlin Dip, Crackers, Jalapeno | \$7.00/piece |
| Lomi Lomi Salmon, Celery | \$6.00/piece |

Hot Pupu (Hors d' Oeuvres)

| Kal-bi Beef Skewers, Kimchi Vinaigrette | \$7.00/piece |
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| Kal-bi Chicken Skewers, Kimchi Vinaigrette | \$6.00/piece |
| Coconut Crusted Shrimp, Horseradish-Citrus Sauce | \$8.00/piece |
| Kalua Pork Bao Bun, Mongolian BBQ, Scallion | \$7.00/piece |
| Vegetable Spring Rolls, Sweet & Sour Chili Sauce | \$3.50/piece |
| Crispy or Steamed Pork Won Tons | \$3.50/piece |
| With Chili Pepper Shoyu and Hot Mustard | |
| Pork & Shrimp Gyoza, Spicy "Rooster" Aioli | \$3.50/piece |

"Pupu" (Hors D' Oeuvres) Menu is available for groups of 25 guests or more. Additional charge of \$5.00 per guest applies if the count is below 25 guests. All prices & menu options are subject to change at the resort's discretion plus 21% taxable service charge and 4.712% Hawaii State tax unless otherwise noted. Substitutions will result in additional charge.



2024 Plated Dinners

Plated Dinner includes Locally Made Coconut Rolls and Butter Freshly Brewed Kona Coffee or Herbal Tea Dessert – Chef's Choice

Kona's Troll Caught Catch

Macnut Crusted, Seasonal Vegetable, Jasmine Rice, Lilikoi-Mustard Sauce

Market Price per person

Ribeye Steak

Ribeye Steak, Potato Puree, Seasonal Vegetable, Local Alii Mushroom Sauce, Spiced Butter

\$56.00 per person

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2024 Plated Dinners

Plated Dinner includes
Locally Made Coconut Rolls and Butter
Freshly Brewed Kona Coffee or Herbal Tea
Dessert – Chef's Choice

Kiawe Wood Smoked Prime Rib of Beef

Butter Smashed Potatoes, Seasonal Vegetable, Natural Jus, Creamed Horseradish, Hawaiian Sea Salt

\$56.00 per person

Crispy Chicken Piccata

Lightly breaded, Linguine Pasta, Seasonal Vegetable, Garlic-Caper Butter Sauce, Charred Lemon, Parmesan

\$52.00 per person

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2024 Plated Dinner "Ala Carte" Enhancements (per person)

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| Tsunami Prawns, Mango/Papaya, Citrus Relish, Thai Chili Sauce | \$23.00 |
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| (3 pieces) | |
| Cajun Seared Ahi, Papaya Salsa, Ponzu Sauce | \$23.50 |
| Classic Chilled Shrimp Cocktail | \$22.00 |
| (4 pieces) | |
| Ahi Sashimi on Fine Julienne Daikon, Wasabi, Soy Sauce | \$23.00 |

Salads

Iceberg Wedge Salad

\$18.00

Quarter Iceberg Lettuce, Bacon Bits, Grape Tomatoes, Chopped Eggs, Roasted Pecans, Julienne Red Onions, Scallions with Blue Cheese Dressing

Caesar Salad \$16.00

Freshly cut Romaine Lettuce, tossed with Classic Caesar Dressing, Croutons, Parmesan Cheese, Anchovy Garnish (Tossed for up to 20 guests, dressing passed for over 20 guests)

Local Garden Greens \$15.00

Seasonal Spring Greens Mix, Julienne Carrots, Grape Tomatoes, Sliced Cucumbers, Choice of Homemade Dressings (Choice of Lilikoi, Ranch or Balsamic)

Soup

Seafood Corn Chowder \$14.00

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2024 Prix Fixe Dinner Menu

"The Hualalai"

\$73.00 per person inclusive of 4.712% tax and 21% service charge

House Salad with Lilikoi Dressing

Select One (1) Entrée

Hawaiian Luau Plate

Kalua Roasted Pork, Teriyaki Beef, Steamed Hawaiian Troll Caught Fish, Macaroni Salad, Steamed Rice

Or

Mac Nut Crusted Troll Caught Fish

Hawaiian Fish, Potato Puree, Browned Butter Lilikoi Sauce, Local Vegetables

Or

Kalbi Style Chicken

Kalbi Style Chicken, Korean Pepper Glaze, Steamed Rice, Kim Chee, Green Onion Pesto

Sweets

Chef's Choice

Freshly Brewed Coffee or Tea

Prix Fixe Dinner Menus are available for groups of 15 and above. Menu selection must be submitted 15 days prior.



2024 Prix Fixe Dinner Menu

"The Mauna Kea"

\$83.00 per person inclusive of 4.712% tax and 21% service charge

Cup of Don's Famous Seafood Corn Chowder

Select One (1) Entree

Paniolo Prime Rib

Slow Roasted Prime Rib of Beef, Butter Whipped Potatoes, Local Vegetables, Horseradish Cream, Natural Juice

Or

Troll Caught Hawaiian Catch

Hawaiian Fish, Coconut Jasmine Rice, Charred Pineapple Salsa, Lemon Vinaigrette

Or

Chicken Picatta

Chicken Picatta, Pasta, Garlic Butter Sauce, Capers, Lemon

Sweets Chef's Choice

Freshly Brewed Coffee or Tea

Prix Fixe Dinner Menus are available for groups of 15 and above. Menu selection must be submitted 15 days prior.



Royal Kona Resort Buffet Menu

Traditional Hawaiian Luau

Kalua Pork
Mochiko Chicken
Macadamia Nut Crusted Catch of the Day
Vegetarian Spring Rolls
Garden Fresh Spring Mix with House Dressing
Sweet Maui Onion and Cucumber Namasu [pickled]
Pineapple Slaw with Toasted Coconut
Island Tropical Fruit Platter
Steamed White Rice
Roasted Seasonal Vegetables

Chef's Choice Dessert Freshly Brewed Coffee, Tea

Royal Hawaiian Luau

Sweet and Sour Chicken
Teriyaki Marinated Grilled Steak
Steamed Catch of the Day with Ginger, Scallions, and Cilantro
Caesar Salad
Island Tropical Fruit Platter
Fried Rice
Roasted Seasonal Vegetables
Purple Taro [potato] Macaroni Salad

Chef's Choice Dessert Freshly Brewed Coffee, Tea

\$74.00 + 21% service charge + 4.712% GE Tax per person

Available for 30 guests or more. There is an additional charge of \$5.00 per guest if the count is below 30 guests. Prices & menu options are subject to change at resort's discretion plus 21% taxable service charge and 4.712% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charges.



| 2024 Reception Displays | _ |
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| Peel-n-Eat Shrimp/Cocktail Sauce/Lemon | \$10.50 a piece |
| Artisan Cheese Display Selection of Cheeses, Local Fruit, Nuts and Berries with Artisan Br | ead and Crackers \$20.00 per person |
| Tropical Fruit Display Selection of Seasonal Fruit and Berries | \$16.00 per person |
| Kona's Garden Crudités | |

Selection of Seasonal Vegetables, House made Ranch and Blue Cheese Dressings

The Reception Display Menu is available for groups of 25 guests or more. An additional charge of \$5.00 per guest applies if the count is below 25 guests. All prices & menu options are subject to change at the resort's discretion plus 21% taxable service charge and 4.712% Hawaii State tax unless otherwise noted. Substitutions will result in additional charges.

\$14.00 per person



2024 Ala Carte Options

| Regular Coffee | \$65.00/gallon |
|---|-------------------|
| Decaffeinated Coffee | \$65.00/gallon |
| Hot Tea | \$65.00/gallon |
| Iced Tea | \$65.00/gallon |
| Fruit Juice Orange or Passion Orange Guava | \$60.00/gallon |
| Bottled Water | \$4.00/each |
| Soft Drinks | \$4.00/each |
| Assorted Juices | \$4.00/each |
| Assorted Danishes/Muffins | \$38.00/dozen |
| Cookies | \$38.00/dozen |
| Brownies | \$38.00/dozen |
| Gluten Free Cookies | \$48.00/dozen |
| Frozen Pineapple Skewers | \$5.00/per |
| Individual Bag Mixed Nuts | \$4.00/per person |

Individual Tortilla Chips & Salsa

\$4.00/per person

All food prices & menu options are subject to change at the resort's discretion plus 21% taxable service charge and 4.712% Hawaii State Tax unless otherwise noted. Substitutions will result in an additional charge.



2024 Beverage Arrangements

| | Hosted Bar | Cash Bar |
|-------------------------|------------|----------|
| Standard Cocktail | \$12.00 | \$12.00 |
| Premium Brand Cocktail | \$14.00 | \$14.00 |
| Domestic Beer | \$9.00 | \$9.00 |
| Imported & Premium Beer | \$11.00 | \$11.00 |
| House Wine | \$10.00 | \$10.00 |
| House Champagne | \$12.00 | \$12.00 |
| Bottled Water | \$4.00 | \$4.00 |
| Soft Drinks | \$4.00 | \$4.00 |
| Assorted Juices | \$4.00 | \$4.00 |

A \$250.00 bartender fee plus 4.712% tax unless otherwise noted will be assessed, per bar. Hosted Bar prices are subject to 21% taxable service charge and 4.712% tax unless otherwise noted Cash Bar prices are subject to 4.712% tax unless otherwise noted Menu options based on availability. Substitutions will result in additional charge.



2024 Hosted Cocktail Service

Two Hour Standard Premium Bar

\$56.00/hour/guest

Spirits: Bombay Gin, Herradura Blanco Tequila, Whaler's Dark Rum, Bacardi 8 Rum, Bacardi Superior, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Amsterdam Vodka

Wine: Sommelier's Choice of Whites and Reds

Sparkling Wine: Sommelier's Choice

Beer: Kona Brewing Company Big Wave Golden Ale, Longboard Lager and Fire Rock Pale Ale (Domestic beer varietals by request)

N/A Beverages: Coke, Diet Coke, Sprite, Root Beer, Tonic Water, Club Soda, Ginger Ale, Ginger Beer, Cranberry Juice, Pineapple Juice and Orange Juice

Featured Mai Tai: Don's Original Mai Tai Additional Hour after two (2) hours of purchased package

\$56.00/hour/guest

Two Hour Super Premium Bar

\$68.00/hour/guest

Spirits: Pau Vodka, Fid Street Gin, Old Pali Road Whiskey, Kuleana Huihui White Rum, Kōloa Dark Rum, Kapena Tequila Silver, Johnny Walker Black Scotch

Wine: Chateau Souverain Vineyard's Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon

Sparkling Wine: Mumm Napa Brut Prestige

Beer: Kona Brewing Company Assorted, Ola Brew Co Assorted and Maui Brewing Company Assorted (Domestic beer varietals by request)

N/A Beverages: Coke, Diet Coke, Sprite, Root Beer, Tonic Water, Club Soda, Ginger Ale, Ginger Beer, Cranberry Juice, Pineapple Juice and Orange Juice

Featured Mai Tai: Mac Nut Mai Tai

Additional Hour after two (2) hours of purchased package \$68.00/hour/guest

Two Hour Beer, House Wine and Soft Drinks

\$38.00/hour/guest

Additional Hour after two (2) hours of purchased package \$38.00/hour/guest

A \$250.00 bartender fee plus 4.712% tax unless otherwise noted will be assessed, per bar. Hosted Bar prices are subject to 21% taxable service charge and 4.712% tax unless otherwise noted Cash Bar prices are subject to 4.712% tax unless otherwise noted Menu options based on availability. Substitutions will result in additional charge.