

Weddings & Receptions Above the Rest
Banquet Menus

Price List Prices are per person unless specified otherwise

Nahele Breakfast Menus ~ Available from 8am until 12 Noon

Island-Style Continental Breakfast Buffet	\$12.95
Haleakala Sunrise Breakfast Buffet	\$20.95

Breakfast Enhancements

Bagels and cream cheese	\$3.00
Island fresh eggs and Vermont cheddar cheese scramble	\$3.00

Plated Breakfast Entrées

Eggs Benedict	\$19.95
Scrambled Eggs	\$19.95
Homemade corned beef hash with poached eggs	\$20.95

Breakfast entrées include: Pineapple, guava and orange juices, sliced seasonal and island fruits and Hawaiian Isle Kona Coffee and tropical flavored teas

Snacks Buffet \$10.95

Beverages Ala Carte

Hawaiian Isle Kona Coffee and Decaffeinated Coffee	\$45.00 per gallon
Tropical flavored teas	\$45.00 per gallon
Iced tea & iced Hawaiian Isle Kona Coffee	\$45.00 per gallon
Pineapple, guava and orange juices	\$22.00 per gallon
Cranberry, grapefruit, and tomato juices	\$22.00 per gallon
Assorted soft drinks	\$3.00 each
Mineral water	\$3.00 each
Bottled water	\$3.00 each
Starbucks Frappuccino	\$4.75 each
Gatorade	\$4.75 each
Arizona teas	\$4.75 each
Red Bull energy drinks	\$4.75 each
Sobe energy drinks	\$4.75 each

Sweeties Ala Carte

Assorted homemade muffins	\$30.00 per dozen
Freshly baked croissants	\$30.00 per dozen
Varied Danishes	\$30.00 per dozen
Bagels and cream cheese	\$30.00 per dozen
Mango or banana nut bread	\$30.00 per dozen
Chocolate chip, oatmeal, peanut butter, and Macadamia nut cookies	\$30.00 per dozen
Homemade fudge brownies	\$30.00 per dozen

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Lunch Buffets

Bogey Deli Lunch Buffet	\$24.95
Even Par Lunch Buffet	\$27.95
Birdie Lunch Buffet	\$27.95
Sand Bunker Lunch Buffet	\$27.95
Chef's fee \$100.00 per 50 guests	

Lunch Ala Carte ~ Three course minimum

Soup or Salad

Hearty Minestrone	\$6.95
Garden fresh chilled Gazpacho	\$6.95
Seafood corn chowder	\$6.95
Upcountry greens with cucumber and shaved Maui onions	\$6.95
Caesar with herb croutons and Parmesan cheese	\$6.95

Specialty Salads or Sandwiches

Caesar with seared Hawaiian Ahi	\$15.95
Caesar with seared Shrimp	\$15.95
Caesar with seared Chicken	\$15.95
Original Chef's salad	\$15.95
Hoisin Chicken salad	\$15.95
Cobb salad	\$15.95
Crab salad croissant	\$15.95
Grilled volcano spiced chicken	\$15.95
Island fresh fish	\$15.95

Entrées

Five peppercorn crusted wild Alaskan salmon with shoyu ginger glaze	\$20.95
Pan seared chicken breast and roasted pepper beurre blanc	\$20.95
Macadamia nut crusted Mahimahi with lemon, butter and capers	\$20.95
Korean Kalbi marinated chicken breast and roasted sesame seeds	\$20.95
Grilled Tofu and vegetable Napoleon	\$20.95

Desserts

Raspberry cheese cake	\$6.95
Macadamia nut cream pie	\$6.95
Apple almond tartlet	\$6.95
Sorbet trio and fresh berry compote	\$6.95

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Appe-tee-zers Buffet Menus

Pupu Special ~ Offered only with Lunch or Dinner Buffet's	\$12.95
Putting Green	\$27.95
Driving Range	\$26.95

Chilled Starters Ala Carte ~ Priced Per Piece

Assorted Maki sushi	\$2.50
Assorted Nigiri sushi	\$3.50
Double cream brie with Kula strawberries	\$3.00
Fresh Hawaiian Ahi poke on crispy Pita bread	\$3.00
Fresh Pacific Northwest oysters on-the-half-shell	\$3.25
Roasted bruchetta with garlic cream & Italian salsa	\$3.00
Chilled jumbo prawns and zesty cocktail sauce	\$3.25
Seared Hawaiian Ahi with papaya relish on toasted rye	\$3.25

Hot Starters Ala Carte ~ Priced Per Piece

Traditional Chinese pork Gyoza with hot mustard sauce	\$3.00
Fresh Kula vegetable spring rolls with sweet Thai chili dip	\$3.00
Original Singapore chicken Satay with peanut sauce	\$2.50
Coconut shrimp with upcountry orange marmalade	\$3.00
Mushrooms stuffed with roasted vegetables Parmesan cheese	\$2.50
Singapore beef Satay with shoyu ginger glaze	\$3.00
Crispy pork lumpia and wontons	\$2.50
Spicy Buffalo wings with cool Ranch dressing	\$2.50
Tempura calamari rings with zesty homemade cocktail sauce	\$2.50

50 piece minimum per order

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Appetizers

Chilled Starter Platters ~ 50 guest's minimum order

Fresh seasonal fruits with Lilikoi crème anglaise	\$180.00
Garden fresh vegetable crudites with ginger-chili cream	\$180.00
Double cream baked brie with caramelized Macadamia nut dip	\$300.00
Domestic and imported cheese display	\$350.00
Fresh Hawaiian Ahi or Tako poke	\$250.00
Seared Hawaiian Ahi	Market price
Fresh Hawaiian Ahi Sashimi	Market price

Carved Starter Platters ~ 50 guest's minimum order

Roasted peppered strip loin of beef serves 50 guests	\$475.00
Prime Rib of Beef serves 50 guests	\$425.00
Steamship Round of beef serves 120 guests	\$600.00
Roasted turkey serves 50 guests	\$250.00
Roasted whole pig (Lechon) serves 100 guests	\$1,000.00
Oven roasted filet mignon serves 25 guests	\$300.00

\$150.00 Chef Attendant fee for carved items

Dinner Buffets

Front Nine Dinner Buffet	\$37.95
Back Nine Dinner Buffet	\$32.95
Eagle Dinner Buffet	\$35.95
Hole-in-one Dinner Buffet	\$35.95
Double Eagle Dinner Buffet	\$37.75

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Dinner Ala Carte ~ Three course minimum

Seared rosemary skewered jumbo shrimp	\$10.95
Crab cakes with curried cream and sweet Thai chili	\$10.95
Scallops and wilted spinach saffron aioli	\$10.95
Sautéed Gyoza and water cress with sweet shoyu beurre blanc	\$10.95

Soup

Pacific Lobster Bisque	\$8.95
Baked Maui onion soup with Gruyere and Provolone cheeses	\$8.95
Ma'alea seafood chowder	\$8.95
Cream of wild mushroom	\$8.95
Potato and leek	\$8.95

Salad

Organic Upcountry baby greens with fresh orange mirin vinaigrette	\$11.95
Hearts of Romaine, Kalamata olives, crumbled Feta cheese, cucumbers, Ha'iku tomatoes and fresh herb vinaigrette	\$11.95
Ha'iku tomatoes and fresh mozzarella with home-grown Waikapū basil and extra-virgin olive oil and balsamic syrup drizzle	\$11.95

Turf Entrées

Roasted Choice strip loin of beef beurre rouge, grilled garden vegetables and Waikapū herb roasted potato	\$42.95
Filet mignon with Shiitake mushroom stew and pinot noir reduction with fresh asparagus spears, and whipped Yukon Gold potatoes	\$42.95
Pan seared veal chops and Portobello mushrooms,	\$48.95
Chef's vegetable du jour, Marsala demi glaze and Maui onion potato cakes	\$44.95
Maui onion crusted Rack of lamb with Lahaina mango chutney, Kula vegetables, and garlic mashed potato	\$35.95
Macadamia nut crusted boneless chicken breast with beurre noisette, sautéed Haricover and Jasmine rice	\$35.95

Surf Entrées

Steamed fresh Opakapaka with ginger, cilantro, and Shiitake mushrooms served with stir-fried rice	\$42.95
Big Island Macadamia nut crusted fresh island Mahimahi with Kiffer lime Beurre Blanc and wild rice	\$36.95
Volcano spiced jumbo shrimp with rice pilaf and saffron butter	\$43.95
Baked Pacific lobster tail with angel hair pasta, sautéed Kula vegetables and drawn butter	Market price

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Dinner Ala Carte ~ Three course minimum (continued)

Surf and Turf Combinations

Grilled filet mignon and baked lobster tail	Market price
Grilled filet mignon and jumbo shrimp scampi	\$48.00
Grilled filet mignon and Macadamia nut crusted fresh island fish	\$46.00
Served with horseradish mashed potato and Chef's vegetable du jour	

Vegetarian Selections

Roasted vegetable Napoleon and tomato herb coulis with steamed brown rice	\$35.00
Medallions of roasted eggplant, Maui Onions and Portabella mushroom and garlic risotto	\$35.00

Desserts

Kula strawberry shortcake with Amaretto salsa	\$9.95
Lilikoi cheesecake with triple fruit sauce	\$9.95
Decadent Big Island chocolate cake	\$9.95
Apple Almond tartlet	\$9.95

Custom menus

Upon request, our executive Chef will personally customize a menu for you

Enhancements

Custom ice carving	<i>Starting at:</i> \$550.00/block
Floral centerpieces	\$ 55.00 each
Specialty floor length linens and overlays	\$ 35.00 per table

Additional Service Fees

Butler Passed Hors D'oeuvres	\$.50 per piece
Chef Attendant	\$150.00 per Chef
Beverage Attendant	\$ 50.00/ 2 hours
Bartender	\$150.00ea./ 1 st 2 hours
(Bartender fees are waived if the beverage revenue per bar meets or exceeds \$300.00 per hour, exclusive of tax and gratuities)	

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Beverages

Well Cocktails

Finlandia Vodka	Bombay Gin	Bacardi White Rum
Hana Bay Dark Rum	Sauza Gold Tequila	Jim Beam Bourbon
Canadian Club Whiskey	Christian Brothers Brandy	J&B Scotch

Premium Cocktails:

Absolut Vodka	Absolut Mandrin Vodka	Absolut Vanilia Vodka
Absolut Peppar Vodka	Ketel One Vodka	Ketel One Citron Vodka
Stolichnaya Vodka	Bombay Sapphire Gin	Tanqueray Gin
Captain Morgan Spiced Rum	Meyers Platinum Rum	Meyers Dark Rum
Parrot Bay Coconut Rum	Seagrams VO Whiskey	Chivas Regal Scotch
Dewars White Label Scotch	Bushmills Irish Whiskey	Courvoisier Cognac

Platinum Cocktails:

Belvedere Vodka	Grey Goose Vodka	Makers Mark Bourbon
Dewars White Label Scotch	Crown Royal Whiskey	Remy VSOP Cognac

Cordials:

Amaretto di Saronno	Baileys Irish Cream	Chambord
Cointreau	Frangelico	Godiva White Chocolate
Godiva Dark Chocolate	Godiva Caramel	Grand Mariner
Harvey's Bristol Cream	Kahlua	Midori
Southern Comfort		

Premier:

Glenlivet Scotch 12 yr.	Herradura Anejo Tequila	Martel Cordon Bleu Cognac
Macallan Scotch 12 yr.	Patron Silver	

Hosted Bars

Includes Well cocktails, House wines, domestic and imported beers,
juices, soft drinks, and bottled water

Pricing for hosted bar packages are available on request

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Beverages

	<u>Hosted</u>	<u>No Host</u>
Well Cocktails	\$4.50	\$6.00
Premium Cocktails	\$5.50	\$7.00
Platinum Cocktails	\$6.50	\$8.00
Cordials	\$6.50	\$8.00
Premier	\$8.00-\$12.00	\$10.00-\$15.00
Mai Tai	\$10.00	\$12.00
Domestic Beer	\$3.50	\$5.00
Imported Beer	\$4.50	\$6.00
Hawaiian Beer	\$4.50	\$6.00
Fresh Juices	\$3.00	\$4.00
Soft Drinks	\$2.00	\$3.00
Mineral Water	\$2.00	\$3.00
Bottled Water	\$2.00	\$3.00

Starting at:

Wine by-the-glass	\$6.00	\$7.00
Champagne by-the-glass	\$6.00	\$7.00
Wine by-the-bottle	\$24.00	\$32.00

MMK Maui L.P. offers an extensive wine list. Selection from our list shall be requested two (2) weeks prior to your event.

Domestic Beer ~ ½ Keg	\$175.00 (approximately 80 drinks)
Domestic Beer ~ Full Keg	\$325.00 (approximately 160 drinks)
Imported Beer ~ Full Keg	Prices available upon request

Champagne Punch	\$50.00 per gallon
Rum Punch	\$50.00 per gallon
Fruit Punch	\$35.00 per gallon

Beverage Attendant	\$ 50.00/ 2 hours
Bartender	\$150.00ea./ 1 st 2 hours

(Bartender fees are waived if the beverage revenue per bar meets or exceeds \$300.00 per hour, exclusive of tax and gratuities)

The Hawaii State Department of Liquor Control regulates all alcoholic beverage sales and service within the County of Maui. MMK Maui L.P., as an authorized licensee, is held accountable for the supervision of such policies. For that reason, alcoholic beverages may not be brought onto the MMK Maui L.P. premises from outside sources.

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White Wine List

Champagne

101	Domaine Chandon Brut Classic 1.87ml	14
102	Roederer Estate Brut NV <i>Anderson Valley</i>	50
103	Moët Chandon “White Star” NV <i>Epernay</i>	85
104	Veuve Cliquot Brut NV <i>Reims</i>	100
105	Dom Perignon ‘98 <i>Epernay</i>	275

Sauvignon Blanc & Fumé Blanc

201	Geyser Peak <i>California</i>	30
202	Ferrari-Carano <i>Alexander Valley</i>	38
203	Pouilly-Fumé “Vieilles Vignes” Regis Minet <i>Loire</i>	40
204	Joseph Phelps <i>Napa</i>	52

Rieslings

301	Villa Maria <i>New Zealand</i>	24
302	Chateau St. Michelle <i>Washington</i>	28
303	CF by Dr. Wein-Prüm	36
	Graacher Domprobst Kabinnett <i>Mosel-Saar-Ruwer</i>	

Chardonnay

401	Columbia Crest “Grand Estates” <i>Washington</i>	26
402	Arnold Palmer <i>North Coast, California</i>	32
403	Chateau Souverain <i>Alexander Valley</i>	38
404	Au Bon Climat <i>Santa Barbara</i>	42
405	Pouilly-Fuissé <i>France</i>	52
406	Chablis A.C. ‘03 Domaine Drouhin <i>France</i>	75
407	Puligny-Montrachet “Les Referts” ‘01 Girardin <i>France</i>	110

Other White Wines

501	Campanile Pinot Grigio <i>Tre Venezie, Italy</i>	28
502	Hugel Gewurztraminer <i>Alsace</i>	47
503	Luna Pinot Grigio <i>Napa</i>	54

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Red Wine List

Pinot Noir

601	Domaine Valmoissine Louis Latour <i>France</i>	33
602	Chalone <i>Monterey</i>	38
603	Argyle Winery “Willamette” <i>Oregon</i>	42
604	Navarro Vineyards <i>Anderson Valley</i>	58
605	Nuits-Ste.-Georges ‘03 Bouchard <i>France</i>	75
606	Sanford “Sandford & Benedict” ‘01 <i>Santa Barbara</i>	102

Merlot

701	Echelon <i>Central Coast</i>	34
702	Dry Creek <i>Sonoma County</i>	44
703	Wild Horse <i>Paso Robles</i>	45
704	Markham <i>Napa Valley</i>	55

Cabernet Sauvignon & Meritage

801	Greg Norman <i>California</i>	38
802	J. Lohr Winery “Seven Oaks” <i>Paso Robles</i>	38
803	Catena “Argrelo” <i>Argentina</i>	48
804	BV Bealieu Vineyards “Rutherford” <i>Napa Valley</i>	63
805	Silver Oak ‘03 <i>Alexander Valley</i>	108
806	Chateau St. Jean “Cinq Cepages” ‘02 <i>Sonoma County</i>	152
807	Beringer “Private Reserve” ‘02 <i>Napa Valley</i>	187
808	Opus One ‘01 <i>Napa Valley</i>	308

Zinfandel

901	Ironstone Vineyards <i>Lodi</i>	24
902	Ravenswood <i>Mendocino</i>	36

Other Red Wines

1001	Paringa Shiraz <i>Australia</i>	32
1002	Ruffino Aziano Chianti Classico <i>Tuscany</i>	34

Red Bordeaux

2001	Chateau Leoville Barton ‘99 <i>St. Jullien</i>	135
2002	Chateau Prieure Lichiné ‘99 <i>Margaux</i>	148

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