

events by Marriott



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breaks



lunch



dinner



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crafted for you

Waikoloa Beach Marriott Resort & Spa

69-275 Waikoloa Beach Dr. | Waikoloa | HI 96738

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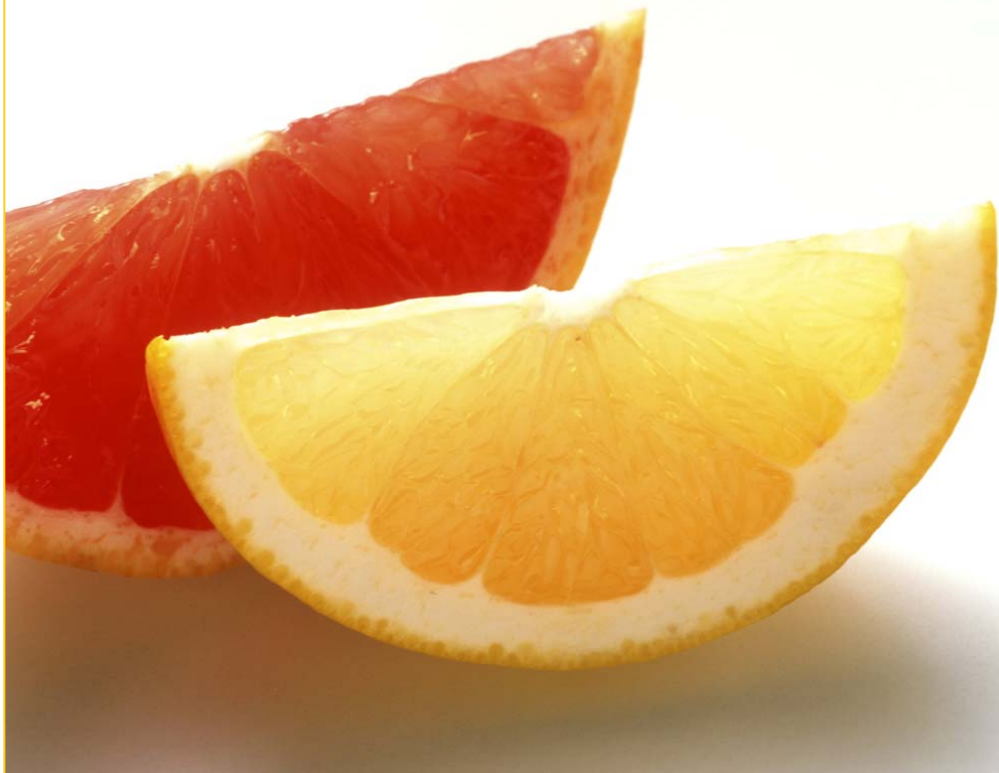
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SEASON

- cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

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Naupaka Continental Breakfast | \$21

Chilled Orange, Guava and Passion Orange Juices

Sliced Fresh Seasonal Fruits

Tropical Fruit Yogurts

Assorted Breakfast Bakery Breads and Pastries to

include: Croissants, Danish, Muffins, Banana

Bread, Pumpkin Bread & Pecan Buns

Sweet Butter & Tropical Preserves

Kona Blend Coffee, Decaffeinated Coffee,

Gourmet Selection of Teas

Plated Breakfast Selections | \$27

Choice of Orange Juice or Guava Juice

Seasonal Fruit and Berry Cup

Muffins and Croissants with Sweet Butter and Tropical Preserves

Please Select one (1) of the following Hot Entrees:

Scrambled Eggs with Kula Onions

*Egg Beaters with Roasted Hamakua Mushrooms

Hawaiian Sweet Bread French Toast with Maple or Coconut Syrup

Poached Eggs on Tomato Croutons topped with Hollandaise Sauce

Please Select one (1) of the following Breakfast Meats:

Crispy Bacon

Portuguese Sausage

Link Sausage

*Turkey Bacon

Please Select one (1) of the following Starches:

Home Fried Breakfast Potatoes

Hash Brown Potatoes

Steamed White Rice

Kona Blend Coffee, Decaffeinated Coffee,

Gourmet Selection of Tea's



**Healthy Choices*

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Waikoloa Boxed Breakfast Menu | \$24

For Consumption Off-Property

Please select in advance

Orange Juice

Includes Sliced Banana Nut Bread

Fresh Fruit Cup

Kona Blend Coffee or Decaffeinated Coffee

One of the Following:

Ham, Egg, Cheese Croissant

*Grilled Vegetable Wrap

Smoked Salmon Bagel with Tomato, Onion and Creamed Cheese

English Muffin with Sun dried Tomato Pesto, Turkey, Bacon and Cheese

Enhancements

Hawaiian Sun Juice \$4

Soft Drinks \$4

Bottled Water \$4

** Healthy Choices*

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The Healthy Eye Opener | \$30

Chilled Orange, Guava and Passion Orange Juice

Tropical Sliced Island Fruits and Berries in Season

Freshly Baked Breakfast Breads and Pastries to include: Croissants, Danish, Muffins & Mac-Nut Sticky Buns

Sweet Butter & Tropical Preserves

Bagels and Cream Cheese

Assorted Fruit and Plain Yogurts

Assorted Cereals and Granola with Dried Fruits and Nuts

Whole and Skim Milk

Kona Blend Coffee, Decaffeinated Coffee, Gourmet Selection of Teas

The Waikoloan | \$32

Chilled Orange, Guava, Pineapple and Cranberry Juices

Sliced Fresh Seasonal Fruits and Berries with Honey Yogurt Dressing

Assorted Breakfast Bakery Breads and Pastries to include: Croissants, Danishes, Muffins, Sliced Banana Bread, Pumpkin Spice Bread Sweet Butter, Margarine and Tropical Preserves

Assorted Cereals and Granola with Dried Fruits and Nuts

Whole and Skim Milk

Scrambled Eggs with Fresh Herbs

Crisp Bacon and Sausage Links

Home Fried Potatoes

Kona Blend Coffee, Decaffeinated Coffee, Gourmet Selection of Teas



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Enhancements

Breakfast Meat Choices \$8

Bacon, Link Sausage, Grilled Ham

Omelet Station \$11

Mushroom, Ham, Spinach, Tomatoes and Cheese

Bloody Mary or Mimosa \$9

Garlic Crusted Prime Rib \$10

\$200 Chef on site charge for every 100 guest for first 2 hours and \$50 every hour after.

Big Island Brunch | \$48

Chilled Juice Selection to Include: Fresh Orange, Guava, Passion Orange, Tomato Juice, Cranberry Juice

Freshly Baked Breakfast Breads and Pastries to include: Croissants, Danish, Muffins & Mac-Nut Sticky Buns

Sweet Butter & Tropical Preserves

Seasonal Sliced Fruits and Berries

Chilled Vegetable Gazpacho Soup

Buffalo Mozzarella & Kamuela Tomato Salad with Basil Vinaigrette

Roasted Hamakua Mushroom Salad with Goat Cheese

Grilled Asparagus and Artichoke Salad

Miniature Spinach and Boursin Cheese Quiche

Kalbi Chicken with Pineapple Relish

Sauteed Mahi-Mahi with Tropical Relish

Pancake, Waffle and Hawaiian Sweet Bread French Toast Station with Blueberry, Strawberry and Pineapple Sauce Maple and

Coconut Syrup

Miniature Cakes and Tarts

Kona Blend Coffee, Decaffeinated Coffee, Gourmet Selection of Teas

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Waikoloa Healthy Break | \$15

Freshly Blended Tropical Smoothies in Pitchers
Dried Tropical Fruits
Array of Spicy Nuts
Taro Chips and Hummus Dip
Assorted Yogurt Parfaits
Assorted Herbal and Green Teas
Bottled Water \$4 upon consumption
Attendant \$200

Manini Sandwich Break | \$19

Assorted Mini Sandwiches
Deviled Ham Croissant
Grilled Vegetable Baguette
Fresh Grilled Ahi Salad
Herb Chicken on Rustic Rolls
Bay Shrimp Salad on Focaccia
Assorted Soft Drinks
Bottled Water \$4 upon consumption

Turnover "Huli" Break | \$19

French Apple Turnovers
Cinnamon Peach Turnovers
Spinach and Mushroom Turnovers
Sausage and Cheese Turnovers
Assorted Soft Drinks
Bottled Water \$4 upon consumption

Hawaiian Root Vegetable and Dip Break / \$16

Crispy Fried Purple Sweet Potato, Taro, Lotus Root, Yam Chips
Served with Hummus Dip
Olive Tapenade
Spicy Avocado Dip
Roasted Corn and Black Bean Salsa
Cucumber-Dill Salsa
Grilled Pineapple Salsa
Assorted Soft Drinks
Bottled Water \$4 upon consumption



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Give Um a Pound | \$18

Passion Fruit Pound Cake with Fresh Berries

Kirsch Whipped Cream

Orange Mascarpone

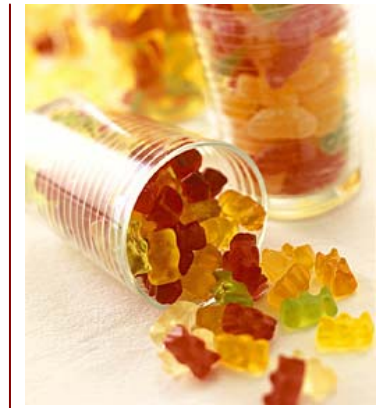
Caramel Rum Banana's

Vanilla Crème Anglaise

Kona Blend Coffee, Decaffeinated Coffee,

Gourmet Selection of Teas

Bottled Water \$4 upon consumption



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Coffee Breaks A' la Carte

Fresh Brewed Coffee, Decaffeinated

Coffee and Assorted Teas

\$67 per gallon

Assorted Soda or Mineral Water

\$4 Each

Chilled Fruit Juices

\$4 Can/\$25 Pitcher

Fruit Punch, Lemonade, and Iced Tea

\$60 Per Gallon

Whole Fresh Fruits

\$3 Each

Sliced Seasonal Fresh Fruit

\$8 Per Person

Assortment of Danish and Breakfast

Pastries, Croissants and Muffins

\$38 Per Dozen

Bagels

Cream Cheese and Tropical Preserves

Toaster Station

\$35 per dozen



Banana and Pumpkin Spice Breads

Freshly Baked Served with Sweet

Butter and Tropical Preserves

\$35 Per dozen

Assorted Cookies

\$38 Per Dozen

Assorted Granola and Health Bars

\$4 per bar

Cereals and Granola

\$4 per person

Fudge Brownies, Sugar-Dusted Nut

Brownies & Blondies, Lilikoi Bars

\$38 Per Dozen

Ice Cream Bars

\$5 Each

Assortment of Plain and Fruit-

Flavored Individual Yogurts

\$4 Each

Breakfast Sandwiches

Fresh Egg Omelet, Ham and

Cheese Croissants

\$8 Each

Sliced Deli Meats and Cheeses

Smoked Ham, Oven Roasted

Turkey, Salami

Smoked Cheddar, Emmental

Swiss, Port-Salut Cheeses

Served with Rustic Rolls

\$10 per person

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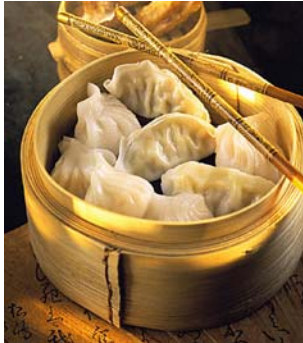
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Full Day Packages

Designed To Make Your Meeting Complete

Selection I | \$36

Naupaka Continental Breakfast

Mid Refresh with Assorted Mini Sandwiches.

Afternoon Break

Turnover "Huli" Break

Selection II | \$68

Naupaka Continental Breakfast

Mid Refresh with Assorted Mini Savor Pastries.

Working Lunch Buffet

Afternoon Break

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ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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Lunch Salads

Kalakaua Deli Plate

Sliced Ham, Turkey, Roast Beef and Cheeses Served with Potato Salad and Vegetable Crudités

\$31

Hawaiian Chicken Salad

Poached Breast of Chicken with Pineapple, Papaya, Macadamia Nuts and Coconut Dressing

\$31

Fresh Island Greens topped with

Medallion of Salmon, Prawns and Bay Scallops and Maui Onion-Dijon Dressing

\$39

Chilled Roast Sirloin of Beef Sliced

Thinly, Served with Horseradish Cream and Spicy Cucumber Salad

\$36

Oriental Chicken Salad

Waimea Mixed Field Greens with Baby Corn, Almonds, Red & Yellow Peppers & Mandarin Oranges, Shitake Mushrooms and Ginger Sesame Dressing

\$31

Ahi Nicoise Salad

Broiled Ahi Tuna on Waimea Greens, Haricots Vert, Fingerling Potatoes, Marinated Tear Drop Tomatoes, Kalamata Olives, Chopped Eggs and Mustard Vinaigrette

\$42



Luncheon Salads are served with:
Soup of the Day
Freshly Baked Rolls and Butter
Chef's Choice of Dessert
Kona Blend Coffee, Decaffeinated Coffee, Selection of Gourmet Teas

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All Boxed Lunches Include:

Bag of Potato Chips

Seasonal Whole Fresh Fruit

Fresh Fruit Salad

Freshly Baked Cookie or Brownie

Bottle of Water or Soft Drink

Lunch on the Run

Boxed Lunch Suggestions

Turkey Sandwich

Smoked Turkey with Brie Cheese, Pepperoncini and Spinach

\$25

Roast Beef Sandwich

Shaved Roast Beef with Herbed Boursin Cheese With

Mediterranean CousCous Salad

\$25

Roasted Vegetable Wrap

Spinach Tortilla with Humus, Rice and Roasted Vegetables

\$25

Virginia Baked Ham Sandwich with Swiss Cheese and Honey

Mustard With Hawaiian Cole Slaw

\$25

Combo Box Lunch

One-Half Roast Beef Sandwich

One-Half Turkey Sandwich

One Vegetarian Wrap

\$29 each

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Selection I

New York Deli Buffet | \$32

Soup du Jour

Tossed Plantation Greens with Choice of Thousand Island Dressing or Herb Vinaigrette

Grilled Vegetable Salad

Rotelle Pasta and Artichoke Salad

Pineapple Cole Slaw

Platters of Cold Cuts and Fixing's to include:

Cured Ham, Smoked Turkey Breast, Shaved Roast Beef

Tuna and Egg Salad Mixes

Sliced Cheddar, Swiss and American Cheese

Butter Lettuce Leaves, Sliced Tomatoes, Shaved Onions, Pickle Spears

American Mustard, Gourmet Mustards, Herb Aioli and Mayonnaise

Maui Style Potato Chips

Baskets of Rye, Whole Wheat, Sourdough and 4-Grain Breads with

Freshly Baked Hoagie Rolls

Assortment of Cookies & Brownies

Kona Blend Coffee, Decaffeinated Coffee and Selection of Gourmet Teas



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Selection II

Tuscan Harvest Buffet

Tossed Plantation Greens
with Choice of Ranch Dressing or Garlic
Herb Vinaigrette

Vegetable Antipasto of Olives, Grilled
Zucchini, Roasted Marinated
Mushrooms, Pearl Onions, Cherry
Tomatoes, Cauliflower and Broccoli
Flowerets

Shaved Parmesan Cheese

Spaghetti and Farfalle Pasta offered
with your choice of Sauces:

Traditional Bolognese Meat Sauce,
Creamy Alfredo with Bay Shrimps, or
Marinara Provencal with Tomatoes,
Garlic and Fresh Vegetables

Fresh Grated Parmesan Cheese

Thyme Crusted Pork Loin served with

Mushroom Ragout

Chicken Cacciatore



Chefs Selection of Bakery

Fresh Tarts and Pastries

Kona Blend Coffee,

Decaffeinated Coffee and

Selections of Gourmet Teas

\$34 with One Entrée

\$36 with Two Entrees

\$38 with Three Entrees

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Selection III

Pacific Rim Buffet

Tossed Island Baby Greens with Choice of Dressing

Japanese Somen Salad

Hawaiian Style Potato and Macaroni Salad

Marinated Cucumber and Bay Shrimp Salad

Cantonese Oyster Chicken with Oriental Vegetables

Korean Style Kal-Bi Ribs with Pineapple Relish

Mongolian Beef in Sweet and Sour Sauce

Crystal Shrimp with Asian Vegetables

Chinese Fried Rice

Wok Fried Tofu and Seasonal Garden Fresh Vegetables

Fortune Cookies

Chinese Almond Cookies

Coconut Macaroons and Mini Tarts

Kona Blend Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$34 with One Entrée

\$36 with Two Entrees

\$38 with Three Entrees

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Selection IV

Working Lunch Buffet

Portuguese Bean Soup

Hilo Made Soda Crackers

Potato Salad

Oriental Somen Noodle Salad

Fresh Fruit Salad with Minted Syrup

Platters of Fresh Sandwiches including:

Smoked Salmon and Cream Cheese,

Grilled Vegetable Tortilla Wraps, Herb

Grilled Chicken Salad, Tuna Salad, Thinly

Sliced Roast Beef, Smoked Ham,

Smoked Turkey Breast

Mayonnaise and Gourmet Mustards

Custard and Fresh Fruit Tarts

Kona Blend Coffee, Decaffeinated

Coffee and Selection of Gourmet Teas

\$32 Per Person

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Beach Ball Blanket Barbecue Buffet & Food Stations | \$55

Salad Station

Pineapple Cole Slaw

Bay Shrimp Salad

Island Style Potato and Macaroni Salad

Kamuela Greens with Cherry Tomatoes,

Cucumbers, Black Olives, & Julienne

Carrots

Choice of Dressings: Thousand Island,

Papaya Seed & Italian Vinaigrette

Maui Style Potato Chips

Sesame Seed Burger Buns, Jumbo

Hot Dog Buns and Whole Wheat

Grain Bread

Butter Lettuce, Sliced Tomatoes,

Sliced Red Onion and Alfalfa Sprouts

Sweet Relish, Pickle Spears

Mayonnaise, Dijon Mustard and Ketchup

Sautéed Maui Onions, and Crisp Bacon

Sliced American and Swiss Cheese

Hot Food Station

Grilled Korean Style Chicken

Grilled Quarter Pound Hamburgers

Grilled Ball Park 'Polish' Style Jumbo Hot

Dogs

Molasses Baked Beans

Roasted Herb Potatoes

Dessert & Beverage Station

Chocolate Chip Macadamia Nut Cookies

Sugar Dusted Brownies

Dutch Apple Pie

Coconut Chiffon Cake

Kona Blend Coffee,

Decaffeinated Coffee and

Gourmet Selection of Teas

Minimum 50 persons

\$200 Chef on site charge for every

100 guests for first 2 hours and \$50

every hour after.

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Build your own Lunch Buffet | \$38

Choice of Two Salads

- Hawaiian Cole Slaw Salad
- Caesar Salad
- Pasta Salad Florentine
- Pineapple and Shrimp Salad
- Fresh Fruit Salad
- Potato Salad
- Oriental Chicken Salad
- Organic Green Salad

Choice of Two Entrees

- Mahi Mahi with Roasted Tomato and Mint Salsa
- Teriyaki Beef
- Grilled Island Catch with Pineapple & Papaya Relish
- Blackened Chicken Breast with Tomato Salsa
- Tortellini with Sun dried Tomato Cream
- Sweet & Sour Mahi Mahi
- Stir Fry Chicken
- Oyster Sauce Chicken



Choice of Two Accompaniments

- Scallop Potatoes
- Stir Fry Vegetables
- Saffron Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Grilled Vegetables with Balsamic Reduction
- Rosemary Roasted Potatoes
- Steamed White Rice
- Broccoli Almondine

Choice of Two Desserts

- Key Lime Pie
- Pineapple Upside Down Cake
- Coconut Cake
- Fruit Salad
- Guava Cake
- Lilikoi Cake
- Brewed Iced Tea, Kona Blend Coffee, Decaffeinated Coffee, Selection of Gourmet Teas

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PLATED LUNCHES

Selection I

Breast of Chicken
with White Wine Sauce and
Roasted Shiitake Mushrooms

\$31

Selection II

Breast of Chicken Kalapaki
Topped with Tropical Salsa and
Cilantro Coulis

\$31

Selection III

Macadamia Crusted Mahi-Mahi
with Roasted Shallot Sauce

\$36

Selection IV

Pacific Snapper with Julienne of
Vegetables
Soy/Ginger Sauce

\$35

Selection V

Roast Sirloin of Beef Kamuela
Maui Onion and Mushrooms
Ragout and Demi Glace

\$37

Selection VI

Broiled 6oz. New York Steak
with Garlic and Fresh Herb Butter

\$51

Selection VII

Petite Filet (6oz.) of Beef Polihale
Chanterelles, Madeira Sauce

\$51

Selection VIII

Roast Veal Kahua
Spinach Stuffed Veal Roast
Herb Butter Sauce

\$50

Entrees are served with House Salad or
Choice of Soup
Choice of Potato or Rice
Seasonal Vegetables
Freshly Baked Rolls and Butter
Chef's Choice of Dessert
Iced Tea, Kona Blend Coffee,
Decaffeinated Coffee, Selection of
Gourmet Tea



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tenderloin

dim sum

oysters

cheese

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Deluxe One Hour Hors D'oeuvre Reception Package | \$43

Assorted Imported Cheese with Crackers and French Bread

Vegetable Crudités with Spinach Dip

Toasted Focaccia with Hummus Dip

Crispy Won Ton with Shoyu Wasabi Sauce

Buffalo Wings with Buttermilk Dressing

Kalua Pig Quesadillas with Pineapple Salsa

Minimum 50 Guest

Premium One Hour Hors D'oeuvre Reception Package | \$48

Imported Cheese with Crackers and French Bread

Tropical Fruit Kebobs with Honey Yogurt Dip

Curried Flatbread with Warm Spinach & Artichoke Dip

Home Made Pot Stickers with Sweet Chili Sauce

Chicken Yakitori with Sweet Sake Glaze

Guava Glazed Barbecue Pork Ribs

Minimum 50 Guest

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Reception A la Carte Cocktail



Cold Hors D'oeuvres | \$450

Prices per 100 Pieces

Chef's Selection of 3 Assorted Cold Canapés

Smoked Salmon Rosette with Sun-dried Tomato Aioli

Vegetable Summer Rolls with Thai Chili Sauce

Waimea Baby Asparagus wrapped with Tenderloin of Beef

Brie Cheese on French Bread

Butler Passed

Price per 100 pieces

Ahi Tartar on Crusty French Baguette Slices

\$450

Chilled Jumbo Shrimp with Brandied Cocktail Sauce

\$550

Pacific Oysters on Half Shell with Mignon Sauce

\$550

Lobster Medallions with Tobiko Caviar

\$750

Snow Crab Claws on Ice with Brandied Cocktail Sauce

\$550

Assorted Maki Sushi with Soy and Wasabi

\$500

Hawaiian Ahi Sashimi with Shredded Daikon, Pickled Ginger, Soy Sauce & Wasabi

Market Price

A la Carte Cocktail Reception Suggestions

Butler Passed Hot Hors D'oeuvres

Prices per 100 Pieces

Small quantities may be ordered

Mini-Vegetable Quiche

\$450

Pork and Shrimp Shumai with Shoyu Mustard Sauce

\$450

Fried Coconut Shrimp with Sweet Chili Sauce

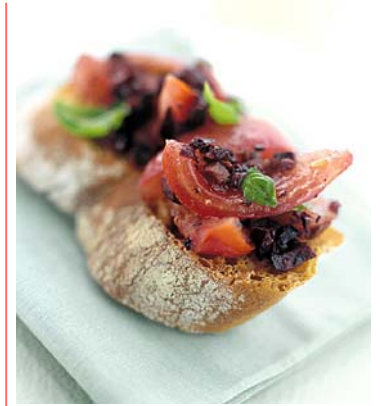
\$550

Homemade Pot Stickers with Orange Plum Sauce

\$500

Soy-Pineapple Glazed Chicken Yakitori Skewers

\$400



Crispy Won Tons

Shoyu Mustard Sauce

\$450

Pork and Shrimp Spring Rolls with Li Hing Mui Dipping Sauce

\$500

Greek Spanakopita

Spinach and Cheese in Phyllo Dough

\$500

A la Carte Cocktail Reception Suggestions

Hot Hors D'oeuvres

Prices per 100 Pieces

Small quantities may be ordered

Mediterranean Beef Brochette with
Garlic, Paprika and Cilantro

\$500

Deep Fried Vegetable Spring Rolls with
Creole Mustard Sauce

\$500

Buffalo Chicken Wings with
Cayenne Aioli

\$400

Pacific Crab Cakes with
Sauce American (Red Bell Pepper Sauce)

\$600

Mushroom Caps Stuffed with
Pesto and Parmesan Cheese with Garlic Beurre Blanc

\$550

Mongolian Lamb Chops with
Schezuan Sauce

\$750

Baked Brie En Croute with
Fresh Apples

Serves 20-25

\$225

Seared Scallop with Chili Aioli

\$750



Action and Carving Station to Enhance Your Cocktail Reception

Carved Specialties

Honey Bourbon Glazed Baked Bone
in Ham

with Grilled Pineapple and Raisin
Sauce

Served with Mini Rolls

(Minimum 50 Guest)

\$10

Keawe Smoked Blackened

Tenderloin of Beef

Served with Béarnaise Sauce,

Fruit Relish

and Chimichurri

(Minimum 20 Guest)

\$25

Roasted Whole Turkey

with Cranberry and Grain Mustard

(Minimum 25 Guest)

\$10

Rubbed Mint and Lemon Rack of
Lamb

With Cumin Scented Yogurt

(Minimum 25 Guest)

\$30

Roasted Suckling Pig

with Guava BBQ Sauce

and Steamed Bao Buns

(75 Guest)

\$900



Action and Carving Station to Enhance Your Cocktail Reception

Whole Roasted Strip Loin with Mini Rolls

With Cabernet Sauce, Pommery Mustard Sauce and Roasted Garlic Aioli
(Minimum 25 Guest)

\$20

Roast Prime Rib of Beef

With Au Jus and Creamed Horseradish Sauce
(Minimum 25 Guest)

\$15

Shrimp Scampi

Jumbo Shrimp Sauté in Olive Oil, Shallots
Capers, Lemon, Garlic, Tomato and Fresh Herbs
(Minimum 50 Pieces)

\$25

Traditional Pasta Station

Penne Pasta or Cheese Tortellini
with a Choice of Marinara, Pesto or Alfredo Sauce
Sautéed in Olive Oil with Chopped Tomatoes, Fresh Herbs,
Grated Parmesan Cheese, Cracked Black Pepper and Toasted Garlic Bread
(Minimum 25 guest)

\$15



Soft Taco Station

Beef Carne Asada, Slow Roasted Pork Carnitas
and Shredded Chicken Served with Tortillas,
Shredded Lettuce, Fresh Guacamole, Pico de
gallo, Sour Cream and Cilantro, Spanish Rice and
Refried Beans
(Minimum 50 guest)

\$20

Tempura

Jumbo Shrimp (2 Pieces Per Person), Island Fish (2 Pieces
Per Person)
Assorted Vegetables and Tempura Dipping Sauce
(Minimum 25 guest)

\$25

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Action and Carving Station

to Enhance Your Cocktail Reception | \$15 each

Stir Fry Station

Chicken, Beef, Shrimps, Local Fish, Scallops with
Enoki Mushrooms, Bok Choi and Mustard Greens
Served with Black Bean or Spicy Thai Sauce
on a Bed of Steamed Rice or Canton Noodles

Caesar or Traditional Salad Bar

Caesar Salad of Romaine Lettuce, Crispy Croutons and Anchovies
Our Special Caesar Dressing and Grated Parmesan Cheese
Avocado, Shrimp and Melon Salad
Fresh Field Green Salad with Tomato, Cucumbers & Sliced
Mushrooms
(Minimum 25 Guests)

\$200 Chef on site charge for every 100 guests for first 2 hours
and \$50 every hour after.

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Reception Display

Grilled and Fresh Vegetable Display

Grilled Portobello Mushroom, Eggplant, Squash, Peppers, Zucchini, Red Onions and an Array of Fresh Vegetables with Couscous, Pesto Dipping Sauce and Oven Dried Tomato Aioli

(Minimum 50 Guests)

\$8

International and Domestic Cheese Display

Assortment of Cheeses to Include Port Salut, Gouda, Brie, Jalapeños Jack Dill Havarti served with Gourmet Crackers and Sliced French Baguette

(Minimum 25 Guests)

\$10

Bruschetta Display

Assortment of Toppings on Toasted Baguette Slices to include Mushroom Ragout, Tomato Basil & Smoked Salmon with Cucumber Dill

(Minimum 25 Guests)

\$7

Seafood Bar

Chilled Jumbo Shrimp (4 Pieces Per Person)

Crab Claws (3 Pieces Per Person)

Oysters on the Half Shell (4 Pieces Per Person)

Brandied Cocktail Sauce, Spicy Remoulade Sauce and Lemon

wedges

(Minimum 25 Guest)

\$50



Reception Display

Sushi

Assortment of Nigiri and Maki Sushi Rolls
with Wasabi, Soy Sauce and Pickled Ginger
1 of each sushi type per guest
(Minimum 50 Guests)

\$20

Smoked Salmon

Thinly Sliced and Presented with Shaved Fennel Salad
and Assorted Accompaniments to Include
Dill Aioli, Chopped Onions, Capers, and Miniature Breads
(Serves 35 Guests)

\$400

Dessert Display

Assortment of Miniature French and Hawaiian Pastries
Cakes, Biscotti and Assorted Fancy Cookies
Kona Blend Coffee, Decaffeinated Coffee, Selection of
Gourmet Teas

\$14



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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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The Barefoot Buffet | \$75

Salads

- Island Plantation Greens with Papaya Seed Dressing
- Marinated Tomato and Onion Salad
- Rotelle Pasta and Vegetable Salad
- Black Bean and Corn Salad
- Thai Beef Salad

Entrée's

- Fresh Island Fish with Tomato Cilantro Relish
- Roasted Chicken with Wild Mushroom Basil Sauce
- Garlic Roasted Potatoes
- Steamed White Rice
- Bounty of Garden Fresh Vegetables

Carved on Site

- Roasted Prime Rib of Beef
- Natural Au Jus and Creamed Horseradish
- Basket of Homemade Corn Bread and Dinner Rolls
- Served with Sweet Butter



Desserts

- Chocolate Mousse Cake
- Pineapple Upside Down Cake
- Hau pia Sweet Potato Pie
- Kona Blend Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$200 Chef on site charge for every 100 guests for first 2 hours and \$50 every hour after.

Minimum 50 persons

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Sizzling Steaks and Seafoods | \$90

Baskets of Homemade Baguettes and Rolls with Sweet Butter

Salads

Waimea Plantation Green Salad

Choice of Thousand Island, Ranch and Italian Vinaigrette
Island Style Potato Salad

Waimea Fern Shoots with Smoked Ahi

Grilled Seasonal Vegetables and Peppers, Olive Oil and Garlic

Shoyu Ahi Poke Salad

Seared Ahi, Mustard Shoyu Sauce

Nigiri Sushi Variety with Wasabi and Shoyu Sauce

Grilled on Site

Grilled Rib Eye with

Garlic Shrimp Skewers

Herb Marinated Mahi-Mahi

Condiments to include

A-1 Steak Sauce, Tropical Relish, Herb Oil,

Hoisin Barbeque Sauce

Entrees

Choice of 3 Entrees

Chicken with Wild Mushrooms

Stir Fried Vegetables

Baked Red Potatoes with Sour Cream, Chives and Bacon Bits

Chef's Selection of Desserts, Cakes and Pies

Kona Blend Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$200 Chef on site charge for every 100 guests for first 2 hours and \$50 every hour after.

50 Guests Minimum



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Clambake At the Waikoloa Beach Marriott | \$125

Salad

Waimea Plantation Green Salad with Cherry Tomatoes,
Sliced Cucumbers, Black Olives, Julienne Carrots
and Shaved Sweet Onions
Garlic Croutons and Grated Cheese
Choice of: Herb Vinaigrette, or Creamy Peppercorn Dressing
Grilled Seasonal Vegetables
Waipio Valley Fern Shoot Salad
Bean Sprouts with Sesame Shoyu Dressing
Lomi Lomi Salmon (Fresh Salmon Marinated in Tomatoes and
Onions)
Shrimps and Crab Claws on Ice
Lemon wedges and Brandied Cocktail Sauce

From the Grill

Grilled Rib Eye Steaks
Grilled Marinated Chicken with Mustard and Fresh Herbs
Grilled Split Lobster Tails, Drawn Butter

Steamed Clams with Lemongrass Broth
Roasted Corn on the Cob
Baked Potatoes with Sour Cream, Chives and Bacon
Homemade Corn Bread, Sour Dough Bread and
Sweet Butter

Desserts

Fresh Fruit Tarts
Chocolate Mousse Cake
Cheesecake with Fresh Fruit Salsa
Macadamia Nut Cream Pie
Kona Blend Coffee, Decaffeinated Coffee &
Selection of Gourmet Teas

50 Guests Minimum

\$200 Chef on site charge for every 100 guests for first 2 hours and
\$50 every hour after.



Lobster and Sushi Under the Stars | \$135

Appetizers and Salads

Chilled Jumbo Tiger Prawns and Oysters on the Half Shell with Brandied Cocktail Sauce, Fresh Lemon Wedges and Horseradish
Pacific Ahi Sashimi, Shoyu Mustard Sauce
Variety of Nigiri Sushi, Wasabi and Shoyu Sauce
Hawaiian Salmon Tartare
Platters of Cold Ginger-Infused Chicken and Caesar Salad with Ginger Caesar Dressing, Parmesan Cheese and Rustic Croutons
Spicy Shrimp and Cucumber Salad
Sesame Bean Sprout Salad
Island Style Potato Salad

The Main Courses

Broiled Lobster Tail with Drawn Butter and Lemon Wedges
Grilled Filet Mignon topped with Herb Compound Butter
Grilled Fresh Island Fish Filets with Tropical Salsa
Steamed Littleneck Clams in Kaffir Lime Broth
Jasmine Rice



Vegetables du Jour

Garlic Mashed Potatoes

Freshly Baked Herbed Dinner Rolls, Sweet Butter

Desserts

Deluxe Assortment of Baked Pies,

Pastries and Cakes from our Bakeshop

Kona Blend Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

50 Guests Minimum

\$200 Chef on Site charge for every 100 guests for first 2 hours and \$50 every hour after.

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A Tropical Luau | \$80

Salads

Lomi Lomi Salmon

Assorted Tropical and Seasonal Fresh Fruits

Island Green Salad with Papaya Seed Dressing

Spicy Shrimp and Pepper Salad with Toasted Cashews

Hawaiian Potato Salad, Puna Papaya & Pineapple Salad

Oriental Cucumber Salad with Hawaiian Seaweed

Island Curry Chicken Salad, Hawaiian Poi, Island Style Ahi Poke

Entrees

Grilled Teriyaki Steaks with Pineapple Relish

Kalua Pig

Oyster Sauce Chicken with Shiitake Mushroom

Saute Mahi Mahi with Macadamia Nut and Caper Butter Sauce

Oriental Fried Rice

Stir Fried Vegetables

Baked Sweet Potato with Coconut Glaze

Hawaiian Sweet Bread and Butter



Desserts

Coconut Cake

Guava Chiffon Cake

Chocolate Mousse Cake

Kona Blend Coffee, Decaffeinated

Coffee and Selection of Gourmet Teas

\$200 Chef on site charge for every 100
guests for first 2 hours and \$50 every
hour after.

50 Guests Minimum

Imu Ceremony optional at Luau

Grounds location only \$900

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Paniolo BBQ | \$75

Basket of Jalapeno-Cilantro Corn Bread and Assorted Rolls

Salads

Waimea Greens

Pepper Cream Dressing and Papaya Seed Dressing
Creamy Potato Salad, Hawaiian Cole Slaw, Shrimp and Pasta Salad, Marinated Hamakua Mushroom Salad

Fresh Seasonal Sliced Fruit

Entrees

Guava Glazed BBQ Ribs

Charbroiled Flank Steak

BBQ Chicken

Pesto Marinated Island Catch

Sauces to include

Guava BBQ, Hamakua Mushroom Relish, Kamuela Tomato and Grilled Corn Relish, Pineapple Papaya Salsa



Corn on the Cob

Sweet Baked Beans

Baked Red Skin Potatoes with Sour Cream and Butter

Desserts

Bread Pudding with Vanilla Bourbon Sauce, Key Lime Pie, Haupia Cake, Brownies

Kona Blend Coffee, Decaffeinated Coffee, Selection of Gourmet Teas

\$200 Chef on site charge for every 100 guests for first 2 hours and \$50 every hour after.

50 Guests Minimum

Dinner Appetizers Plated



Hamakua Tomato and Buffalo Mozzarella

Buffalo Mozzarella with Hamakua Tomatoes,
Basil, Cracked Peppercorn and Waimea Field Greens
Balsamic Syrup

\$13

Smoked Salmon Rose

with Dill Honey Dressing and Garlic Crostini

\$15

Green Tea Noodle and Ahi Salad

Green Tea Noodles with Spicy Seared Tuna
Topped with a Ginger Chili Vinaigrette

\$18

Grilled Shrimp with Mango Salsa

Thai Marinated Jumbo Shrimps Topped with a Fresh
Mango Salsa

\$19

Chilled Papaya and Melon

with Smoked Prosciutto di Parma

\$16

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Dinner Soups

Lemon Grass Shrimp Bisque \$12

Pacific Seafood Chowder \$10

Minestrone Rustico \$10

Wild Mushroom Cream Soup \$10

Dinner Salads

Island Green Salad

Waimea Greens with Sliced Tomato & Cucumber

Choice of Dressing

\$10

Mediterranean Salad

Mixed Greens, Feta Cheese, Artichoke Hearts & Kalamata Olives with Lemon Oregano Vinaigrette

\$14

Caesar Salad

Crisp Romaine with Parmesan, Fresh Garlic Croutons and Creamy Caesar Dressing

\$12

Dinner Entrees Platted

Fish

Baked Mahi Mahi with Shrimp Mousseline with Saffron Beurre Blanc

\$50

Herb Crusted Salmon on Cannellini Bean Ragout, Topped with Roasted Peppers Salsa

\$45

Chicken

Macadamia Nut Crusted Chicken Breast with Lemon Grass Butter Sauce

\$35

Cajun Seared Chicken Du Monde Filled with Smoked Sausage, Jumbo Shrimp, Roasted Peppers and Tomato Coulis

\$38

Breast of Chicken with Brie, Prosciutto and Mango Compote

\$38



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Beef

Grilled Filet Mignon

6 oz Beef Filet topped with Caramelized Maui Onion Compote and Wild Mushroom Demi Glace

\$50

Roasted Double Lamb Chops with Creole Mustard Crust

Rosemary Jus and Apple Mint Sauce

\$65

Roast Prime Rib of Beef

10 oz Slow Roasted Prime Rib of Beef served with Au Jus and Creamed Horseradish Sauce

\$40

Grilled 10 oz New York Strip Steak

Topped with Shiitake Mushrooms Ragout and Cognac Demi Glace

\$50



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Vegetarian Entrees

Vegetable Moussaka

Baked Eggplant, Zucchini, Red Peppers,
Parmesan Cheese and Pesto Sauce

\$35

Mediterranean Vegetables

Roasted Peppers, Mushrooms and
Couscous wrapped in Puff Pastry, served
with Roasted Tomato Coulis

\$35

Provided with Entrees:

Potato du Jour and Vegetable of the Night

Freshly Baked Dinner Rolls & Butter

Kona Blend Coffee, Decaffeinated Coffee,

Iced or Hot Gourmet Teas

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Combinations

Selection I

Petite Filet Mignon

Topped with Cognac Demi Glace

Caramelized Onion Compote

Herb Crusted Mahi Mahi

Lemon Grass Butter Sauce

\$60

Selection II

Herb Seasoned Filet Mignon

with Roasted Garlic Demi Glace

Jumbo Prawns Stuffed with Lump

Crab Meat

Roasted Pepper Relish

\$65

Selection III

Blackened Chicken Breast with a

Creole Sauce

Seared Salmon Filet

with a Cilantro Cucumber Relish

\$50

Selection IV

Petite Filet Mignon

on a Bed of Spinach with Port

Wine Sauce

Macadamia Nut Crusted Island Fish
with

Ginger Lime Butter Sauce

Jumbo Prawns Stuffed with Lump

Crab Meat topped with

Cucumber Cilantro Relish

\$75

Provided with Entrees

Potato du Jour and Vegetable of
the Night

Freshly Baked Dinner Rolls & Butter

Kona Blend Coffee, Decaffeinated

Coffee, Iced or Hot Gourmet Tea



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Dessert Selection | \$11 per dessert

Crème Brûlée with Mango and
Papaya Salad

Coconut Layer Cake
Layered Sponge Cake filled
with Rich Cream and Coated
with Coconut Flakes and
served with a Guava Sauce

Hamakua Key Lime Pie
A Light Tart Shell Combines a
Buttery Lime Filling with Hints of
Vanilla Topped with Candied
Citrus Slices and Raspberry
Sauce

Kilauea Macadamia Nut Cream Pie
Flakey Pie Shell Filled with
Macadamia Nuts and Pastry
Cream, Topped with a Light
Whipped Cream Topping

Chocolate Dome
Chocolate Layer Cake Filled
with Chocolate Mousse and
Covered with a Chocolate
Ganache

Tiramisu
Chocolate Sponge Cake
Soaked with Cappuccino and
Kahlua, Layered with
Mascarpone Cheese and
Dusted with Chocolate Cocoa

Poached Asian Pear with
Zinfandel Sauce

Mango Cheesecake with
Coconut Tuile Biscuit and
Raspberry Coulis

Triple Chocolate Ganache Torte
Kahlua Cheese Cake

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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Sparkling Wines and Champagnes

| | |
|---|--------|
| Roederer Estate Brut, Napa Valley | 50.00 |
| Moet et Chandon, White Star, France | 90.00 |
| Tattinger, France | 95.00 |
| Veuve Clicquot, Yellow Label, France | 100.00 |
| Perrier Jouet, Fleur de Champagne, France | 220.00 |
| Dom Perignon, France | 250.00 |

Sauvignon Blanc

| | |
|--------------------------------------|------|
| Beaulieu Coastal, California | \$28 |
| Casa Lapostolle, Rapel Valley, Chile | \$35 |
| Cloudy Bay, New Zealand | \$40 |

Chardonnay

| | |
|-------------------------------------|-------|
| Copperridge, California | \$28 |
| Clos du Bois, Sonoma | \$32 |
| Sonoma Cutrer, Russian River Valley | \$55 |
| Au Bon Climat, Santa Barbara | \$68 |
| Cakebread, Napa Valley | \$75 |
| Far Niente, Napa Valley | \$125 |

Other Interesting White Wines

| | |
|--|------|
| Pinot Grigio, Campanile, Italy | \$35 |
| Pinto Grigio, Santa Margherita, Italy | \$55 |
| Riesling, Trimbach, Alsace, France | \$45 |
| Riesling, Chateau St. Michelle, Washington | \$32 |
| White Zinfandel, Beringer, California | \$28 |

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Merlot

| | |
|---|------|
| Copperridge, California | \$28 |
| Clos du Bois, Sonoma | \$36 |
| Ravenswood, Sonoma | \$45 |
| Sterling, Vintner's Collection, Central Coast | \$50 |
| Chateau Ste. Michelle, Canoe Ridge, WA | \$60 |

Cabernet Sauvignon

| | |
|--|-------|
| Copperridge, California | \$28 |
| Beringer Founder's Estate, California | \$38 |
| Clos du Bois, Sonoma | \$40 |
| Franciscan, Oakville Estate, Napa Valley | \$65 |
| Freemark Abbey, Napa Valley | \$80 |
| Chimney Rock, Napa Valley | \$110 |

Other Interesting Red Wines

| | |
|--|-------|
| Syrah, Beaulieu Coastal, California | \$28 |
| Zinfandel, Dry Creek, Heritage Clone, Sonoma | \$48 |
| Chianti, Frescobaldi Castigloni, Italy | \$42 |
| BV Tapestry, Napa Valley | \$125 |

Pinot Noir

| | |
|---|------|
| Beaulieu Coastal, California | \$28 |
| Beringer Founder's Estate, California | \$38 |
| Sterling, Vintners Collection, California | \$45 |
| Melville Estate, Santa Barbara | \$70 |

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cocktails

| consumption basis | CASH BAR (inclusive prices) | HOSTED BAR (non-inclusive prices) |
|-------------------------|--------------------------------|--------------------------------------|
| Cordials | \$11 | \$9 |
| Tropicals | \$11 | \$9 |
| Shochu | \$11 | \$9 |
| Luxury Tier Cocktails | \$11 | \$9 |
| Top Shelf Cocktails | \$9 | \$8 |
| Premium Brand Cocktails | \$8 | \$7 |
| Premium Wine | \$9 | \$8 |
| Imported Beer | \$8 | \$7 |
| Domestic Beer | \$7 | \$6 |
| Oolong Tea/Red Bull | \$6 | \$5 |
| Bottled Waters | \$6 | \$5 |
| Soft Drinks | \$5 | \$4 |
| Mai Tai Punch | | \$120 per gal. |

* Luxury Brands: Grey Goose, 10 CANE rum, Tanqueray TEN, Knob Creek, Johnnie Walker Black, Crown Royal, Patron S

* Top Shelf Brands: Absolut, Tanqueray, Bacardi Superior, Jack Daniels, J&B, Seagrams VO, Cuervo 1800 Silver

* Premium Brands: Smirnoff, Beefeater, Bacardi, Makers Mark, Grants Scotch, Canadian Club, Cuervo Gold

A Bartender Fee of \$175 per bar will apply for the first two hours of service, \$100 per hour per bartender will apply after

Bartender Fees will be waived if \$800 per bar minimum revenue is made within the first two hours

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cocktails

| package bars | ONE HOUR | TWO HOURS | ADDITIONAL HOURS |
|----------------------------|----------|-----------|------------------|
| Beer, Wine and Soft Drinks | \$20 | \$30 | \$10 |
| Luxury Tier Bar | \$28 | \$40 | \$16 |
| Top Shelf Tier Bar | \$25 | \$37 | \$14 |
| Premium Tier Bar | \$23 | \$33 | \$12 |

* Luxury Brands: Grey Goose, 10 CANE rum, Tanqueray TEN, Knob Creek, Johnnie Walker Black, Crown Royal, Patron S

* Top Shelf Brands: Absolut, Tanqueray, Bacardi Superior, Jack Daniels, J&B, Seagrams VO, Cuervo 1800 Silver

* Premium Brands: Smirnoff, Beefeater, Bacardi, Makers Mark, Grants Scotch, Canadian Club, Cuervo Gold

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Additional Beverage Selections, Premium Brands

| | |
|----------------------|--------------------|
| Tropical Fruit Punch | \$45.00 per gallon |
| Margarita Punch | \$90.00 per gallon |
| Mai Tai Punch | \$95.00 per gallon |
| Champagne Punch | \$85.00 per gallon |

Each gallon serves approximately 22 portions

Beer by the Keg

| | |
|-----------------------------|------------------|
| Imported | \$425.00 per keg |
| Domestic | \$375.00 per keg |
| Kona Brewed Longboard Lager | \$475.00 per keg |

Each keg serves approximately 180 portions

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FUNCTION ROOMS AND AREAS

Meeting and Function Space has been assigned according to your estimated attendance. Meeting room assignments will change from time to time with fluctuation of attendance and set up specifications. We will assign the best possible accommodations to complement your overall meeting and set up requirements.

Meeting room charges may apply when no food function is held on the same day of the meeting (s).

When an outdoor event is scheduled and a weather call must be made, the hotel will make the call no later than 2:00PM. We will include you in the decision.

County ordinance allows outdoor events to last until 10:00PM.

Use of the Coconut Grove area is provided with the permission of our Resort Authority, Waikoloa Land. As proprietor of this particular land parcel, they control the area and the hotel enforces the rules and regulations that apply. Your convention services coordinator will provide the criteria when the Coconut Grove is engaged.

AUDIO VISUAL ARRANGEMENTS

The hotel will provide basic standard meeting items, including in-house sound systems with one standing microphone at no charge, and standard lighting in the function and meeting rooms. All other audio visual, sound and lighting requirements will then be provided by our in-house independent Audio-visual Company. These service charges can be billed to your group in-house master account.

In addition, any electrical and power requirements that exceed normal levels must be made know in advance. There may be subsequent charges applied as

necessary to provide additional power to function and meeting areas. Please request quote for additional power supplies.

ENTERTAINMENT AND DECORATIONS

The hotel is delighted to provide entertainment and decoration options available for your special events.

In the event you provide your own entertainment, the hotel will monitor volume and participate in those phases that will ensure the hotel's compliance with county ordinances and good-neighbor policies.

Concert-type sound systems and grand scale entertainment venues cannot be set up close to hotel guest rooms, or other public hotel facilities. Plans for these types of events must be presented in advance, in the interest of the entire hotel and of our resort residents and neighbors.

ENTERTAINMENT AND DECORATIONS CONTINUED

Decorations are allowed at all events. The hotel asks that items not be attached to walls and other hotel property in a way that may result in damage to the property, through the use of items such as, but not limited to nails, staples, pins, tacks and tapes of all kinds. All subcontractors should be so informed.

SIGNAGE

We ask that signage be confined to the convention sites, and that no flags and banners appear in the general lobby and outdoor public areas.

FOOD AND BEVERAGE ARRANGEMENTS

All food and beverages served at events on property are to be

prepared and served by the Waikoloa Beach Marriott.

No outside food may be brought into the function and public areas for guest consumption. In addition, leftover food prepared and served at group events, may not be taken off hotel property in compliance with health regulations of this County.

Because of our island location, we ask that you kindly provide us with a confirmed menu choice within 30 days prior to arrival.

- Attendance guarantees are required for your food and beverage events 48 hours prior to the function. The guarantee or actual number served, whichever is greater, will be charged. If no guarantee is provided, the estimated set attendance count will be prepared and charged.

- Alcoholic beverage dispensing, sales and service is regulated by County and State liquor laws, and by terms of the hotel liquor license.

- No alcoholic beverages, (liquor, beer, and wine), are allowed to be brought into the hotel from an outside source.

- All alcohol purchased from the hotel must be consumed within the designated areas of the hotel and may not be taken off the licensed premises.

- 20% gratuity and 4.16% State tax will be added to all food and beverage charges.

- A labor charge may apply to food and beverage functions where attendance is less than 25 guests.

Coconut Grove

at

Anaeho'omalū Bay

For the use of Coconut grove, permits, lighting and electrical power for standard entertainment, there will be a \$2500 fee. If the group size increases above 300 attendees, additional lighting will be required or if the entertainment requires extra power (4-20 amp circuits provide for the entertainment) there will be additional cost incurred. (\$100 increase per 100 persons over 300 attendees for lighting and \$50 per extra 20 amp circuit)

For catering off property the fee is \$600. This includes the tables, chairs, buffets and bars and the setup and teardown of this equipment. It also includes the cleaning of the area and cleanliness of the restrooms with attendant. We would provide one attendant to service restrooms both but if you require additional the cost is \$35 per hour per attendant.

We require a minimum of 50 attendees with a catered food minimum of \$50 per person (not to include beverage, tax or gratuities)

Some of our dinner buffet menus require a chef for either the carving station or the grill station. The fee for this is \$200 per chef and we require one chef per one hundred persons.

A security officer is required at all Anaeho'omalū Bay events. The rate for security is \$45 per hour, for a minimum of 4 hours.

Our bonfires to include setup, lighting, attendant and cleanup are \$450 per fire.

Bars can only be Hosted or Package bars. No Host bars are not permitted at Coconut Grove.

Curfew for the bar and all entertainment is 10:00pm.