

OUTRIGGER KONA RESORT & SPA

2023 Holiday Event Menus & Packages

OUTRIGGER[®]

KONA RESORT & SPA

MELE RECEPTION PACKAGE

\$80 per person

Package include beverage station iced tea or lemonade or fruit punch

Minimum 30 persons

Fresh Vegetable Crudites with Dipping Sauce
Array of fresh garden vegetables with ranch and onion dip

HOT HORS D'OEUVRES (select two)

Gruyère toasted pastry cups with cranberry compote, rosemary crème

Sausage-stuffed mushrooms

Vegetable spring rolls

Portuguese sausage quiche
Gouda, Maui onion, garlic

DISPLAYED COLD HORS D'OEUVRES (select two)

Bruschetta and crostini topped with goat cheese and herb, lomi tomato, white balsamic glaze

Prosciutto-wrapped asparagus

Smoked marlin canapé with tobikko, chives

Caprese skewers

Chicken salad on cucumber

CHOICE OF RECEPTION DISPLAY (select two)

Hummus Display

Garlic hummus with feta cheese, pita points, mixed olives

Hot Spinach Dip

Served with assorted crackers

DESSERT STATION

Assorted holiday petit fours and cookies

Enhance Your Reception Package

Action stations: \$30 per person

Minimum of 30 persons

CHEF-ATTENDED STATIONS (select one)

Gourmet Macaroni and Cheese
(+\$15 per person)

Alfredo cream sauce, gouda, shaved gruyère cheese, bacon, mushroom, scallions

Carved Prime Rib *(+\$25 per person)*
Ala'e salt, herb and garlic, au jus

Seafood Boil *(+\$40 per person)*
Shrimp, crab, green mussels, vegetables, corn wheels, sausage, spiced bouillon

CARVING STATION (select one)

Whole Oven-roasted Turkey
(+\$15 per person)

Served with taro rolls and cranberry chutney

Brown Sugar-glazed Bone-in Ham
(+\$15 per person)

Served with taro rolls and lilikoi mustard glaze

All food and host beverages are subject to a 12% non-taxable service charge and 10% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

TORCH GINGER RECEPTION PACKAGE

\$95 per person

Package include beverage station iced tea or lemonade or fruit punch

Minimum 30 persons

CHOICE OF RECEPTION DISPLAY (select two)

Sliced Fresh Fruit Tray

Sliced fresh seasonal fruit and berries

Elegant Cheese Display

Imported and domestic cheeses presented with an assortment of crackers

Fresh Vegetable Crudités with Dipping Sauce

Array of fresh garden vegetables with ranch and onion dip

DIP (select one)

Spinach and Artichoke Dip

Served with sliced French bread crostini

Mediterranean

Ulu, hummus and olives trio

Feta cheese with fresh pita

HOT HORS D'OEUVRES (select two)

Vegetable spring rolls with calamansi sweet and sour sauce

Garlic mushroom herb mini quiche

Turkey and applewood smoked bacon cups

Thai peanut chicken satay bites

COLD HORS D'OEUVRES (select two)

Bruschetta and crostini

Prosciutto-wrapped asparagus

Smoked salmon canapé, sour cream, ikura, chives

Caprese skewers with cracked pink peppercorns, alae'a salt, balsamic syrup

Ahi tartar on cucumber

DESSERT STATION

Assorted holiday petit fours and cookies

Enhance Your Reception Package

Action stations: \$30 per person

Minimum of 30 persons

CHEF-ATTENDED STATIONS (select one)

Gourmet Macaroni and Cheese
(+\$15 per person)

Alfredo cream sauce, gouda, shaved gruyère cheese, bacon, mushroom, scallions

Carved Prime Rib (+\$25 per person)

Alae'a salt, herb and garlic, au jus

Seafood Boil (+\$40 per person)

Shrimp, crab, green mussels, vegetables, corn wheels, sausage, spiced bouillon

CARVING STATION (select one)

Whole Oven-roasted Turkey
(+\$15 per person)

Served with taro rolls and cranberry chutney

Brown Sugar-glazed Bone-in Ham
(+\$15 per person)

Served with taro rolls and lilikoi mustard glaze

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ROYAL POINSETTIA DINNER BUFFET

\$135 per person

Selection of two salads, choice of two entrées
Choice of two sides and one dessert

Buffet includes iced tea and coffee. Minimum of 30 or more persons.

SALAD SELECTION

Mixed Greens

*Carrots, cherry tomatoes, cucumbers,
assorted salad dressings*

Waldorf Salad

Granny smith apples, walnuts, cranberries

Caesar

*Romaine, garlic croutons, shaved parmesan
cheese, caesar dressing*

Broccolini Salad

Quinoa, lilikoi, star anise, garlic

STARCH SELECTION

Cornbread dressing

Yukon gold mashed potatoes

White cheddar au gratin potatoes

Rosemary-roasted red potatoes

Wild rice pilaf

Smoked gouda macaroni and cheese

Assorted dinner rolls with butter

ENTRÉE SELECTION

Roasted herb bone-in chicken

Chicken marsala

Pan-seared salmon filet with dijon
thyme sauce

Sliced roast beef

Apple wood smoked bacon-wrapped pork loin

Honey-baked bone-in ham with
bourbon dijon glaze

Smoked whole turkey with
cranberry mustard relish

FROM THE GARDEN

Vegetable selections

Haricots verts with red onion

Balsamic-roasted vegetables

Oven-roasted winter vegetables

Honey-glazed carrots and snap peas

\$150 per person

Selection of two salads, choice of three entrées
Choice of three sides and two desserts

HOLIDAY DESSERT STATION

Chef's selection of assorted holiday desserts

Enhance Your Dinner Buffet

Action stations: \$30 per person

Minimum of 30 persons

CHEF-ATTENDED STATIONS (select one)

Gourmet Macaroni and Cheese
(+\$15 per person)

*Alfredo cream sauce, gouda,
shaved gruyère cheese, bacon,
mushroom, scallions*

Carved Prime Rib (+\$25 per person)

Alae'a salt, herb and garlic, au jus

Seafood Boil (+\$40 per person)

*Shrimp, crab, green mussels, vegetables,
corn wheels, sausage, spiced bouillon*

CARVING STATION (select one)

Whole Oven-roasted Turkey

(+\$15 per person)

*Served with taro rolls and
cranberry chutney*

Brown Sugar-glazed Bone-in Ham

(+\$15 per person)

*Served with taro rolls and
lilikoi mustard glaze*

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PLATED DINNER SELECTIONS

SALAD (select one)

Winter Salad
*Romaine hearts, dried cranberries, cucumber,
pecans, herb vinaigrette*

Garden Green Salad
*Mixed greens, cucumber, shredded carrots,
cherry tomatoes*

ENTRÉE (select one)

Herb-roasted breast of turkey with cornbread
dressing, roasted garlic mashed potatoes,
haricots verts with red onion
\$95 per person

Citrus marinated roasted airline chicken
breast, wild rice pilaf, butter-roasted baby carrots
\$80 per person

Pan-seared Kona kampachi with spicy unagi
sauce, lemongrass jasmine rice, choy sum with
garlic, baby carrots
\$120 per person

Grilled lamb chop with poha berry demi-glace,
herb risotto, Kamuela grape tomatoes
\$130 per person

Prime rib with oven-roasted herb potatoes,
locally-sourced winter vegetables
\$145 per person

CHOICE OF DESSERT (select one)

Hot chocolate panacotta with mini candy cane

Chocolate mousse with
strawberry whipped cream

Lilikoi cheesecake

Coffee chocolate cake

Bourbon caramel macadamia nut pie

Dutch apple pie pockets

BEVERAGES

Coffee and tea

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GENERAL CATERING INFORMATION

FOOD AND BEVERAGE

All food and beverage served in the hotel is to be provided by the hotel. The hotel requires one menu for all guests. Menu planning, room setups and other pertinent details must be arranged 14 days before arrival date. All food and beverage items are subject to a 23% service charge and prevailing sales tax. All buffet functions fewer than thirty (30) persons are subject to a \$7.50 per person surcharge. Prices and items are subject to change. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license), the hotel will require that beverages be dispensed only by hotel servers or bartenders. Beer kegs are not permitted. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

GUARANTEES

A guaranteed number is required seven (7) business days prior to the function for ordering purposes. You will be billed for the guaranteed number or final attendance, whichever is greater. In the event that the hotel does not receive a firm number seven (7) business days prior to the event, the expected number will serve as the guarantee. If your numbers increase after the seven (7) business day guarantee deadline, our kitchen will make every effort to duplicate your menu for the additional guests. However, if this is not possible, a substitute meal will be provided to the additional guests.

SEATING/TABLE LINENS

Our banquet rooms can be set to your preference, depending upon the size of the group. Specialty linen and chair covers are available at an additional cost.

MUSIC, ENTERTAINMENT, THEME PARTIES

The catering department will assist you in making any special arrangements that you require.

SIGNS AND DISPLAYS

Only pre-approved signage is permitted in any public area, other than private function areas. Please check with the catering department for details.

SHIPPING AND RECEIVING

Hotel catering staff should be advised of any packages for meetings that will be delivered to the hotel. Packages should not be delivered more than three (3) days in advance due to limited storage space. The hotel loss prevention department can assist you in shipping your packages at the completion of your function.

AUDIOVISUAL EQUIPMENT AND AMPLIFICATION

A wide selection of audiovisual equipment and services are available on a rental basis. Orders may be placed through the catering department.



DECORATIONS

The catering department is happy to assist you with decorations. Due to the materials within the ballroom and meeting rooms, the hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or any other substance. Confetti, birdseed and alike are not permitted and are subject to a \$250.00 removal fee. We do, however, have the capability to arrange hanging signage if notified in advance.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following the banquet or meeting. Arrangements may be made for security for exhibits, merchandise or articles setup for display prior to the planned event with the catering/sales manager, approved by the hotel.

ENGINEERING AND ELECTRICAL REQUIREMENTS

Special engineering requirements must be arranged with our building services department at least three (3) weeks prior to the function.

For more information

Contact: Grace Lovig, Special Events Sales Manager

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