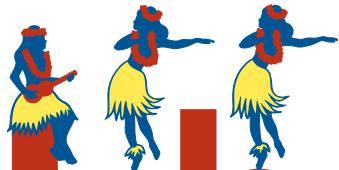


A SPECTACULAR OCEANFRONT SETTING,
PERFECT FOR YOUR CELEBRATION




Hula
GRILL
W A I K I K I
BANQUET MENUS

ALOHA!

Just imagine gentle waves breaking on shore, live Hawaiian music, a hula dancer swaying left to right, and delicious Hawaiian cuisine at your fingertips. Experience it all at Hula Grill Waikiki.

Hula Grill Waikiki is located on the upper lobby level of the Outrigger Waikiki Beach Resort overlooking world famous Waikiki Beach. The open-air restaurant is fashioned after a 19th century plantation owner's home with African mahogany wood lined floors, walls, and ceilings masked by white trim. The restaurant's interior creates a sense of place, echoing the quieter and more peaceful island atmosphere of yesteryear. Hula Grill's interior is also adorned with hula girl motifs, beautiful original Hawaiian artwork, and tropical plants and flowers - a truly tropical, authentic, and rich Hawaiian experience.

The relaxing island atmosphere at Hula Grill is just as tempting as the restaurant's cuisine. Hula Grill serves Hawaii Regional Cuisine featuring the freshest local island ingredients and local fish.



Executive Chef Matt Young serves up an array of signature dishes including Macadamia Nut Crusted Mahi Mahi, Coconut Seafood Chowder, and Filet Steak Kiana with a Shiitake Mushroom Cream Sauce.

**COME EXPERIENCE HULA GRILL WAIKIKI
AND EXPERIENCE HAWAII**

MEAL PERIODS

Our oceanfront restaurant offers two locations for large parties. The Plantation Café accommodates up to 75 people, while our main dining room holds up to 150 guests for lunch events. We are open for breakfast and dinner, seven days a week, and lunch Friday through Sunday. We can host private luncheons Monday through Thursday.

Our Aloha Friday Lunch Luau offers your guests a traditional taste of Hawaii accompanied by Hawaiian music and beautiful hula.

We are able to host up to 40 people for dinner events, during our first and last seatings of the evening. All dinner parties are allotted two hours from your scheduled start time. Certain dates and holidays are subject to blackout.

OCEANFRONT DINING ROOM

BREAKFAST Monday - Thursday 6:30am - 11:30am	LUNCH FUNCTIONS Daily 1:00pm - 3:30pm
DINNER 15-40 Guests	
FIRST SEATING 4:45pm - 5:30pm start time	LAST SEATING 8:30pm - 9:45pm start time

BEVERAGE SERVICE

Treat your guests to one of our Fresh Squeezed Hula Mai Tais or a local beer. Many party hosts choose to treat their guests to an open bar. There are many options between hosting a full bar and hosting nothing at all. We are happy to work with you to reach that happy medium.

Beverages are charged “based on consumption,” meaning only items that are served (or in the case of wine bottles, opened) will appear on your bill. If you have selected not to host any drinks we will present checks to your guests for their beverages.

If you would like to offer any drinks other than coffee and iced tea during lunch banquets, there will be a bar set up fee of \$150.00. Bar set up fees may be waived based on minimum revenue requirements.



LUNCH BUFFETS

Available for lunch events Monday - Thursday



STARTERS

Hula Caesar

Chopped Romaine Lettuce With
Foccacia Garlic Crouton

Localicious Salad

Nalo Greens, Kahuku Sea Asparagus,
Sweet Ewa Onion, Ho Farms Tomatoes,
Lime Ginger Miso Vinaigrette

Vine Ripened Tomato & Maui Onion

Hau'ula Tomatoes With
Roasted Garlic Vinaigrette

SIDES

Steamed White Rice

Stir Fried Vegetable Noodles

Fresh Hawaiian Seasonal Fruit

DESSERTS

Hawaiian Sweet Bread Pudding

Chef's Choice

Pineapple Upside-Down Cake

Homemade Caramel Sauce

ENTRÉES

Macadamia Nut Crusted Mahi Mahi

Lemon Beurre Blanc

Grilled Hawaiian Fish

Chili Lime Vinaigrette

Baked Fresh Hawaiian Fish

Lemon Caper Butter

Tiger Shrimp & Diver Scallop Pasta

Macadamia Nut Pesto

Baby Back Barbecue Ribs

Cooked Imu Style, Mango
Barbecue Sauce & Papaya Relish

Grilled Kalbi Short Ribs

Local Style Short Ribs

Braised Short Ribs

Lilikoi Hoisin Au Jus

Hawaiian Rub Roast Pork Loin

Lilikoi Demi

Polynesian Chicken

Pineapple Salsa

Grilled Chicken

Ginger Pear Glaze

Barbecue Chicken

Soy Tamarind Sauce

TUBES

*STARTER choice of one
ENTREES choice of three
SIDES choice of two
DESSERT choice of one*

BARRELS

*STARTER choice of one
ENTREES choice of two
SIDES choice of one*

PLATED LUNCH



Host to Choose Entree Options For Their Guests To Select From Upon Dining

STARTERS

Hula Caesar

Chopped Romaine Lettuce With Foccacia
Garlic Crouton

Localicious Salad

Nalo Greens, Kahuku Sea Asparagus,
Sweet Ewa Onion, Ho Farms Tomatoes,
Lime Ginger Miso Vinaigrette

Vine Ripened Tomato & Maui Onion

Hau'ula Tomatoes With
Roasted Garlic Vinaigrette

Baby Spinach & Four Peppercorn Bacon

Crispy Maui Onion, Local Tomato,
Maytag Bleu Cheese Vinaigrette

DESSERTS

Hawaiian Sweet Bread Pudding

Chef's Choice

Pineapple Coconut Creme Brulee

Homemade Caramel Sauce

Pineapple Upside-Down Cake

Homemade Caramel Sauce

ENTRÉES

Classic Hula Cheeseburger

Cheddar Cheese On A
La Tour Bakery Onion Roll

Baja Fish Tacos

Cajun Grilled
North Shore Corn &
Avocado Relish

Beer Battered Fish & Chips

Lilikoi Dipping Sauce

Supergrain Veggie Sandwich

Quinoa, Feta And Veggie Patty With
Cucumber, Tomatoes And Harissa
Yogurt Sauce

Kapulu Joe BBQ Sandwich

Slow Roasted Imu Pork
Maui Onion Slaw

Grilled Hawaiian Fish

Over Tatsoi, Pineapple Salsa

Ginger Pear Glazed Chicken

Fingerling Potatoes

Braised Short Ribs

Lilikoi Hoisin Au Jus,
Mashed Potatoes
And Green Beans

Kabocha Squash Gnocchi

Mushroom Medley, Asparagus &
Baby Tatsoi

Macadamia Nut Roasted

Hawaiian Fish

Lemon Beurre Blanc

PARADISE SURF

*STARTER choice of two
ENTREES choice of two
DESSERT choice of one*

QUEEN'S SURF

*STARTER choice of one
ENTREES choice of two*

HOST A LUAU FOR YOUR GUESTS!

ALOHA FRIDAY LUNCH LUAU

Every Friday, our luau lunch will offer a taste of the islands, using fresh, locally sourced ingredients prepared for a Hawaiian meal. We welcome you to participate in cultural activities like stringing a fresh flower lei or kukui nut bracelet.

Hawaiian Luau Plate

A Sampler Of Traditional Kalua Pork, Lau Lau, Ahi Poke*, Poi, Haupia, Maui Gold Pineapple, and More!

Luau Buffet Available Monday - Thursday

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

Menus and prices subject to change. Price listed is per person and does not include 4.712% state general excise tax and gratuity.

www.HulaGrillWaikiki.com

808-923-HULA (4852)

hgwbansquets@gmail.com

OHANA STYLE LUNCH

Family style platters perfect for sharing! Available for groups of 25 or more.



STARTERS

Hula Caesar

Chopped Romaine Lettuce With
Foccacia Garlic Crouton

Localicious Salad

Nalo Greens, Kahuku Sea Asparagus,
Sweet Ewa Onion, Ho Farms Tomatoes,
Lime Ginger Miso Vinaigrette

Baby Spinach & Four Peppercorn Bacon

Crispy Maui Onion, Local Tomato,
Maytag Bleu Cheese Vinaigrette

Kalbi Beef And Watermelon Salad

Nalo Farms Greens And Watercress,
Fresh Watermelon, Strawberries,
Shoyu Ginger Vinaigrette

Chicken 'Lollipops'

Spicy Korean Glaze, Cilantro Ginger Pesto

Portobello Mushroom Fries

Small Kine Farms, Sriracha Aioli

DESSERTS

Pineapple Upside-Down Cake

Homemade Caramel Sauce

Hawaiian Sweet Bread Pudding

Chef's Choice

ENTRÉES

Kapulu Joe BBQ Sandwich

Slow Roasted Imu Pork,
Maui Onion Slaw,
La Tour Bakery Hoagie Roll
with French Fries

Baby Back Barbecue Ribs

Cooked Imu Style, Mango
Barbecue Sauce & Papaya Relish
with MacNut Slaw

Supergrain Veggie Sandwich

Quinoa, Feta And Veggie Patty With
Cucumber, Tomatoes And Harissa
Yogurt Sauce with MacNut Slaw

Grilled Fresh Fish Sandwich

Herb Grilled, Roasted Red Pepper &
Olive Tapenade, Mizuna Greens,
Hamakua Tomato,
Meyer Lemon Vinaigrette
with French Fries

Beer Battered Fish

Hand Dipped, Lilikoi Dipping Sauce
with French Fries

Classic Hula Cheeseburger

Cheddar Cheese On A
La Tour Bakery Onion Roll
with French Fries

ELUA

*STARTER choice of two
ENTREES choice of four
DESSERT choice of one*

EKAHI

*STARTER choice of one
ENTREES choice of three*

PLATED DINNER



All Dinner Banquets Are Served With Fresh Baked Herbed Foccacia Bread
Accompanied With Hula Grill's Signature Chili Pepper Water
Host To Choose Entree Options For Their Guests To Select Upon Dining

STARTERS

Hula Caesar

Chopped Romaine Lettuce With
Foccacia Garlic Crouton

Localicious Salad

Nalo Greens, Kahuku Sea Asparagus,
Sweet Ewa Onion, Ho Farms Tomatoes,
Lime Ginger Miso Vinaigrette

Baby Spinach & Four Peppercorn Bacon

Crispy Maui Onion, Local Tomato,
Maytag Bleu Cheese Vinaigrette

Island Style Soup

Chef's Choice

DESSERTS

Pineapple Upside-Down Cake

Homemade Caramel Sauce

Tropical Dreams Sorbet

Strawberry-Guava Or Lychee

Kimo's Famous Hula Pie

Mac Nut Ice Cream, Oreo Cookie Crust,
Macadamia Nuts & Whipped Cream

Homemade Coconut Crème Brulee

Served In A Pineapple

Hawaiian Sweet Bread Pudding

Chef's Choice

ENTRÉES

Macadamia Nut Roasted

Hawaiian Fish

Lemon Beurre Blanc

Grilled Hawaiian Fish

Over Tatsoi, Pineapple Salsa

Fresh Pan Seared Fish

Browned Macnut Butter

Kabocha Squash Gnocchi

Mushroom Medley, Asparagus &
Baby Tatsoi

Ginger Pear Glazed Chicken

Fingerling Potatoes

Braised Short Ribs

Lilikoi Hoisin Au Jus

Filet Steak Kiana

Shiitake Mushroom Cream Sauce
additional \$5 per person

Coconut Seafood Chowder

Lobster, Fresh Fish, Shrimp
And Scallops Served In A
Coconut Cilantro Broth
additional \$5 per person

*Upgrade any of your entrées
with a 3 oz. Lobster tail for an
additional \$16 per person.

HALEIWA

STARTER choice of one
Plus Surf & Turf Sampler
Seared Scallop and
Hoisin Soy Rib
ENTREES choice of three
DESSERT choice of two

SUNSET

STARTER choice of one
ENTREES choice of two
DESSERT choice of one

PIPELINE

STARTER choice of one
ENTREES choice of two

OHANA STYLE DINNER

Family style platters perfect for sharing! Available for groups of 20 or more.



STARTERS

Hoisin-Soy Pork Ribs

Grilled With Spicy Hoisin Glaze,
Papaya Relish

Crab & Macadamia Nut Wontons

Shoyu and Mustard Dipping Sauce

SALADS

Hula Caesar

Chopped Romaine Lettuce With
Foccacia Garlic Crouton

Baby Spinach And Four Peppercorn Bacon

Crispy Maui Onion, Local Tomato,
Maytag Bleu Cheese Vinaigrette

Localicious Salad

Nalo Greens, Kahuku Sea Asparagus,
Sweet Ewa Onion, Ho Farms Tomatoes,
Lime Ginger Miso Vinaigrette

Nalo Farms Baby Greens

Dressing?

SIDES

Fire Grilled Asparagus

Coconut Cream Kahuku Corn & Bacon

Baby Carrots

Shiitake Mushroom Risotto

Steamed Broccoli

Bacon Bleu Mashed Potatoes

ENTRÉES

Macadamia Nut Roasted Island Fish

Lemon Beurre Blanc Sauce

Whole Roasted Local Fish

Chili Ponzu Sauce

Diver Scallop And Seared Shrimp

Ginger Carrot Puree

Kaneshiro Farms Kale

Kabocha Squash Gnocchi

Mushroom Medley, Asparagus &
Baby Tatsoi

Ginger Pear Glazed Chicken

Fingerling Potatoes

Baby Back Barbecue Ribs

Cooked Imu Style,
Mango Barbecue Sauce

Pulehu Grilled C.A.B. Steak

Grilled Angus Beef With
Fresh Herb Butter

DESSERTS

Pineapple Coconut Creme Brulee

Hawaiian Twist To A Classic

Island Bread Pudding

Vanilla Bean Ice Cream

Kimo's Famous Hula Pie

**One Piece Per 2 Guests

HELUMOA

*STARTER choice of one
SALAD choice of one
ENTREES choice of three
SIDES choice of two
DESSERT choice of two*

LEAHI

*ENTREES choice of three
SIDES choice of two
DESSERT choice of one*

ENHANCEMENTS



The following meal enhancements can be added to any of our coordinated banquets menus.

Each platter is priced per 25 pieces (or servings where applicable).

HOT HORS D'OEUVRES

Kapulu Joe Sliders

Kalua Pork, Mango BBQ Sauce

\$115

Hoisin-Soy Pork Ribs

Grilled With Spicy Hoisin Glaze,
Papaya Relish

\$100

Crab & Macadamia Nut Wontons

Shoyu And Mustard Dipping Sauce

\$60

Blistered Shishito Peppers

Smoked Hawaiian Sea Salt,
Sesame Seeds, Lemon

\$60

Portabella Mushroom Fries

Small Kine Farms, Sriracha Aioli

\$60

Mini Corn Dogs

Kukui Sausage Co., Kahuku Corn
Battered,
Pineapple And Kim Chee,
Pick One Flavor Or Try Both!

\$50

Calamari

Panko Crusted, Cocktail Sauce

\$60

COLD HORS D'OEUVRES

Poke Tacos

Marinated Raw Ahi*, Avocado, Maui
Onion, Wasabi Aioli

\$100

Oyster On The Half Shell

Citrus Ponzu,
Jalapeño Jam

\$100

Domestic And Imported Cheeses

Homemade Focaccia Bread & Crackers

\$60

Marinated Olives

Meyer Lemon Preserves, Garlic,
Fresh Herbs

\$40

"The Garden"

Seasonal Selection of Local Farmers' Best
Ranch, Bleu Cheese and House Made
Hummus Dips

\$40

Piggy Puffs

Crispy Spiced Cracklings,
Kiawe Smoked Alaea

\$35

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

Menus and prices subject to change. Price listed is per person and does not include 4.712% state general excise tax and gratuity.

www.HulaGrillWaikiki.com

808-923-HULA (4852)

hgwbanquets@gmail.com

THE BAR

HANDCRAFTED COCKTAILS

Fresh Squeezed Hula Mai Tai

If you only have one Mai Tai while in Hawaii make it a fresh one! Hawaiian pineapple, guava, orange and passion fruit juices, orgeat, Hana Bay Light Rum, orange curacao and a Diamond Head Dark Rum float

For our complete list of specialty cocktails go to www.hulagrillwaikiki.com/menus/

A SAMPLING FROM OUR LIQUOR COLLECTION. INQUIRE ABOUT YOUR FAVORITES!

VODKA

Tito's
Skyy Citrus
Absolut
Kai Lemongrass Ginger
Ketel One
Grey Goose

GIN

Bombay
Bombay Sapphire
Tanqueray
Tanqueray 10
Hendrick's

RUM

Captain Morgan
Koloa Dark
Koloa Spice
Sailor Jerry's
Mt. Gay

TEQUILA

Jose Cuervo
Sauza Commerativo
1800 Coconut
Patron Silver

BOURBON / WHISKEY

Jack Daniel's
Maker's Mark
Crown Royal
Seagram's 7 & VO
Woodford Reserve
Bulleit

SCOTCH

Johnnie Walker Black
Chivas
Glenfiddich, 15yr
Glenlivet, 12yr
Balvenie, 12yr

COGNAC

Courvoisier VS
Hennesey VS
Remy VSOP

CORDIALS

Mauicello
Bailey's Irish Creme
Kahlua
Amarettoe Disarrano
Chambord
Drambuie

SPARKLING WINES & CHAMPAGNE

La Marca Prosecco
Lokelani Sparkling Rose
Scharffenberger Brut
Veuve Clicquot "Yellow Label" Brut
Dom Perignon Brut

WHITE WINES

Charles Smith 'Kung Fu' Riesling
Riff Pinot Grigio
A to Z Pinot Gris
Marco Felluga Pinot Grigio
Pine Ridge Chenin Blanc + Viognier
St. Supery Sauvignon Blanc
Cape Mentelle Sauvignon Blanc
Line 39 Chardonnay
Butter Chardonnay
Glen Carlou Chardonnay
Talbott 'Logan' Chardonnay
Rombauer Chardonnay

RED WINES

Louis Jadot Beaujolais
La Follette Pinot Noir
Gordon Brothers Merlot
'Decoy' by Duckhorn Merlot
Mollydooker 'The Boxer' Shiraz
Peachy Canyon 'Incredible Red' Zinfandel
Seghesio Zinfandel
Pulenta 'La Flor' Malbec
Line 39 Cabernet Sauvignon
J. Lohr 'Seven Oaks Cabernet Sauvignon
Justin Cabernet Sauvignon
Silver Oak Cabernet Sauvignon
The Prisoner Red Wine Blend

Champagne Toast

Celebrate with your guests over a glass of bubbly!

\$7 per guest

DRAFT BEER

We feature four rotating draft beers from local Hawaiian breweries.

BOTTLED BEER

Rotating Local Beer Selection
Corona
Heineken
Guinness

Budweiser
Bud Light
Coors Light
St. Pauli Girl (NA)

FREQUENTLY ASKED QUESTIONS

WHAT KIND OF EVENTS CAN I HOST AT HULA GRILL WAIKIKI?

We can host all types events including, but not limited to weddings, rehearsal dinners, corporate events, baby showers, wedding showers, and holiday parties... Let us know how we can help!

IS THERE A MINIMUM PARTY SIZE FOR LUNCH PARTIES?

There is a twenty-five person minimum for lunch parties or a \$150.00 set-up fee will be applied.

CAN I BRING BALLOONS AND FLOWERS?

Please discuss decoration options with the Banquet Coordinator prior to the event.

MAY I BRING IN A CAKE FOR OUR PARTY?

Cakes may be brought in on the day of the event and are subject to a cake cutting fee of \$2 per person. We have a great relationship with CakeWorks Hawaii, 808-946-4333. Due to limited cooler space, there will be a cake storage fee of \$100 per day for cakes brought in prior to the day of the schedule event.

DO YOU HAVE AUDIO VISUAL EQUIPMENT AVAILABLE?

We do not have AV equipment available at the restaurant, but with approval you are welcome to bring in outside equipment during lunch banquets. AV equipment is not permitted for dinner parties.

WHAT DOES OHANA STYLE MEAN?

In Hawaiian "ohana" means family. These meal options are served on platters for a self-serve family style experience.

DO I NEED TO PRE-ORDER FOR MY GUESTS?

For banquets with plated meals, no pre-ordering / meal counts need to be given, although they are always welcomed! Your guests may make their selections during the event. Certain menus require a pre-selection of items for your guests to choose from. Regardless of menu, we appreciate any information regarding guests with dietary concerns as early as possible.

DO WE NEED TO PROVIDE OUR OWN MUSIC?

Throughout the day we have a mix of Hawaiian music playing in the restaurant. For private lunch events we can arrange for a local musician to play at your event. Example costs are two hours for two local musicians for \$275, or two local musicians and a hula dancer for \$375 (subject to change). We also offer an iPod connection and microphone setup as well. We also have live Hawaiian entertainment nightly in our Plantation Café that can be heard throughout the restaurant.

WHAT IS THE DIFFERENCE BETWEEN A HOSTED BAR AND A CASH BAR?

A hosted bar means you pay for your guest bar tab and a cash bar means your guests pay for their own cocktails. We can offer a hosted bar of beer, wine and mixed drinks and even customize a menu of your choice. For example if you want to host beer and Mai Tais only, we can do that! Please see our cocktail list and bar banquet options!

WHERE SHOULD MY GUESTS PARK?

We offer validated valet parking at the Outrigger Waikiki on the Beach Hotel for \$5 for the first 3 hours and \$3 for every additional half hour. Validation is also available for self-parking at the Ohana East Hotel, located on Kuhio Ave. and Kanikapolei St., at \$4 for 3 hours. Prices subject to change.

DOES YOUR RESTAURANT HAVE BEACH ACCESS?

While Hula Grill has an amazing view of the ocean and beach, we are located on the second floor of the Outrigger Waikiki on the Beach Hotel. You can access the beach from the ground floor.

ARE THERE ANY SERVICE CHARGES?

All food and beverage prices will be subject to a 4.712% sales tax. Parties of 8 or more during regular business hours are subject to an 18% gratuity, and parties during our closed hours are subject to a 20% gratuity.

STILL HAVE MORE QUESTIONS?

EMAIL OUR BANQUETS COORDINATORS
LINDSAY CALLAWAY AND TONY REED AT
HGWBANQUETS@GMAIL.COM

GENERAL POLICIES AND CONTRACT AGREEMENT

The following general policies and agreement contract have been established to help ensure that your function at Hula Grill Waikiki will run smoothly. Hula Grill has a passion for friendly, enthusiastic service and exceptional food in a fun and casual environment.

LOCATION

Hula Grill Waikiki is located at 2335 Kalakaua Avenue, Honolulu, Hawaii 96815, on the second floor of the Outrigger Waikiki on the Beach Hotel.

DEPOSITS & CONTRACTS

We require a deposit and signed contract in order to secure your preferred event date and time. The deposit is equivalent to 50% of the estimated cost of your food, which Hula Grill will determine for you. Your contract will contain the specific details of your event. At minimum, it will contain the date, time, location, expected number of people, and client details. Checks may be made payable to: Hula Grill Waikiki. If mailing deposit, please send with a signed contract to Hula Grill Waikiki, c/o Banquets Manager, 2335 Kalakaua Ave., Ste 203, Honolulu, HI 96815. The deposit will be credited towards the total cost of the function.

BILLING & PAYMENT

All events will be subject to **one master bill**. An 18% service charge will be added to all food & beverage contracted by the restaurant. Taxes will be added as required by Hawaii state law. Our current tax rate is 4.712%. **Final payment is due at the conclusion of your event.** Business and personal checks are not accepted for final payment. We accept cash and the following credit cards - Visa, MasterCard, American Express, Discover, Diner's Club, or JCB.

CANCELLATIONS

Deposits are 100% refundable if a cancellation is made more than **seven days prior to date of event**. There will be a **minimum charge of \$300** for cancellations within seven days of event.

TIME CONSTRAINTS

All dinner parties are allotted two hours from your start time, unless the contract indicates otherwise. If your party arrives late, we will try our best to accommodate your group, however, we cannot make any guarantees. If your party stays longer than the allotted time, we reserve the right to charge an overtime fee, which will be a \$100 per hour charge, per table.

All private lunch events are to be held Monday through Thursday between 1:00pm and 3:00pm. Lunch parties of 25 and under, during regular business hours, may be held Friday through Sunday, between 1:00pm and 3:00pm.

All dinner parties of up to 40 may be held during our first and last seatings of the evening. First seating parties are to start between 4:45pm - 5:30pm. Last seating parties may be held Monday through Thursday with a start time between 8:30pm and 9:45pm.

ATTENDANCE GUARANTEES

A **guaranteed minimum** guest count will be required **two weeks** prior to event date, and is **not subject to reduction**. **Final counts must be given no less than 48 hours before the event date.** If no final count is received by this deadline, your tentative count will become your final guaranteed count. Should this number increase by more than 5% of guaranteed minimum number the restaurant has the right to revise the event contract as necessary to accommodate the guests. Please note that dinner parties cannot exceed 40 people.

MENU SELECTION

Groups of 15 or more are considered a large party and will be required to select one of our banquet menus or can work with us to create a custom menu. We must have your menu selections at least 14 days prior to the event date. For banquets with plated meals, no advanced entree selections need to be given. Your guests may make their selections during the event. Regardless of menu, we would appreciate any information regarding guests with dietary concerns as early as possible.

The cost for children, 12 and under, is half the price of your contracted buffet price. For family style or plated meal options, children have the option to order from our keiki menu. Infants should also be indicated and please let us know if you require a high chair.



GENERAL POLICIES AND CONTRACT AGREEMENT

CONTINUED

BAR SELECTION

We charge for drinks "based upon consumption." Bar selection is required 14 days prior to the event (hosted / partial host / not hosted).

FOOD & BEVERAGE LIMITATIONS

Food and beverage prices are subject to change at any time and without notice. Food (with the exclusion of cakes), liquor, beer and wine must be purchased from the restaurant only. Cakes may be brought in on the day of the event. Please be advised the restaurant does not have any storage space for cakes and there will be a storage fee of \$100 per day for cakes delivered prior to the date of the event. A cake cutting fee of \$2 per person will apply. This charge will cover the costs of plates, utensils, cutting and serving. One bottle of wine, that is not on our wine list, can be brought in, but will be subject to a corkage fee of \$20.

DECORATIONS

All decorations **must** be discussed with the Banquet Manager prior to event date. The restaurant will not permit affixing anything to the walls, floor, or ceiling with nails, staples, tape, or other substances. Confetti not permitted.

CONDUCT AND DAMAGES

It is required that one person be specified as the "contact person" for the event. This person will be the contact for all questions and concerns that may come up prior to and during the event. For weddings we suggest a secondary contact should there be questions the day of the event.

The contracted client agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the establishment until the time all guests have left the establishment. This person will be held responsible for the conduct of your guests and recognize that we must act in accordance with Honolulu County Liquor Laws. We are not allowed to "knowingly permit any person under the influence of liquor or disorderly person to be or remain in or on the licensed premise." If we deem that someone attending your event matches the description above, we must insist that they leave the restaurant. You, the contracted client, must pay the restaurant any and all damages arising from the occupancy and use of the restaurant facilities by the client, client contractors, guests and any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the contracting client and/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting client.

OUR GUARANTEE TO YOU

In the event that the restaurant cannot perform according to the signed contract due to circumstances beyond its control, all deposits will be applied to a future date agreed upon by the restaurant and client, not to exceed one year and one month of the original date.

Initial _____ Date _____



GENERAL POLICIES AND CONTRACT AGREEMENT

Complete and return by fax (808-923-8518) or email (hgwbanquets@gmail.com)

HOST NAME			
TELEPHONE NUMBER			
DATE OF EVENT		Time	
TYPE OF EVENT (wedding, birthday, meeting, etc.)			
NUMBER OF PEOPLE			
DAY OF EVENT CONTACT		Phone #	

BILLING INFORMATION

REQUIRED TO SECURE DATE, TIME & FOR FINAL BILLING OF EVENT.

DEPOSIT PAYMENT TYPE <small>circle one</small>	CHECK	VISA	MASTERCARD	DISCOVER	AMEX	DINER'S CLUB	JCB
LAST FOUR DIGITS OF CREDIT CARD NUMBER <small>For the security of your credit card please do not include your complete credit card number.</small>							
EXPIRATION DATE							
DEPOSIT AMOUNT PAID							
NAME ON CREDIT CARD							
ADDRESS							
CITY, STATE, ZIP							

MENU SELECTION

All areas are not applicable for each menu

MENU NAME	
STARTER SELECTION(S)	
SALAD SELECTION(S)	
ENTREE SELECTION(S)	
DESSERT SELECTION(S)	
ENHANCEMENTS	

BEVERAGES

If no special arrangements are determined all additional beverages consumed will be applied to the final bill.

Hosting All Drinks for Guests:	<small>circle one</small> YES NO
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For Private Lunch Banquets Monday - Thursday: There will be a \$150 bartender set up fee if you would like to server anything in addition to soft drinks, iced tea, assorted hot tea or freshly brewed regular or decaffeinated coffee.

SIGNATURE BELOW ACKNOWLEDGES HAVING READ, UNDERSTOOD AND AGREED TO COMPLY WITH ALL THE ABOVE MENTIONED **GENERAL POLICIES & CONTRACT AGREEMENT.**

Signature: _____ Date: _____

For HGW Office Use: Deposit Received: _____ Signed Contract: _____ Signed Confirmation: _____