

CONTINENTAL BREAKFAST

OUTRIGGER

REEF WAIKIKI BEACH RESORT

EKAHI	30
<i>Minimum 25 pax</i>	
100% orange and pineapple juice	
Hawaiian Paradise freshly brewed coffee	
Seasonal fresh fruits	
Freshly baked danish and muffins	
Flaky butter croissants and honey-mac nut croissants	
Banana bread and scone of the day	

ELUA	35
<i>Minimum 25 pax</i>	
100% orange and pineapple juice	
Hawaiian Paradise freshly brewed coffee	
Seasonal fresh fruits	
Ripe bananas and orange wedges	
Greek yogurt, dried fruits, honey	
Tropical trail mix	
Hearty oatmeal	
Hard boiled eggs	
Freshly baked danish and croissant	
Bagels and english muffins with cream cheese and butter	

Enhancements

Omelets Made To Order	per person 12
<i>Minimum 40 pax</i>	
<i>Chef's attendant fee</i>	195
Fresh Fruit Smoothie	per person 8
<i>Minimum 2 dozen</i>	
Hot Oatmeal or Greek Yogurt Station	per person 5
<i>Minimum 40 pax</i>	
Bacon, Egg Cheese English Muffin Sandwich	per person 7
<i>Minimum 2 dozen</i>	
Spam Musubi	per person 4.5
<i>Minimum 2 dozen</i>	
Quiche of the Day	per person 6
<i>Minimum 2 dozen</i>	

A 23% Service charge of the total Food & Beverage revenue (plus applicable taxes) will be added. This includes 21% gratuity for Banquet Employees. No other fee or charge is a tip, gratuity or service charge for any employee. Service charge is subject to 4.712% tax. All prices and service charges are subject to change without prior notice. Consuming raw or undercooked eggs, poultry, meats, seafood or shellfish may increase your risk of food borne illness.

BREAKFAST BUFFET

OUTRIGGER[®]

REEF WAIKIKI BEACH RESORT

EKAHI

40

Minimum 40 pax

100% orange juice

Hawaiian Paradise freshly brewed coffee

Fresh fruit salad

Freshly baked danish and croissant

Fluffy scrambled eggs

Steamed rice

Seasoned breakfast potatoes

Crispy smoked bacon

Portuguese sausage

ELUA

45

Minimum 40 pax

100% orange juice

Hawaiian Paradise freshly brewed coffee

Seasonal fresh fruits

Freshly baked danish and croissant

Spiced banana nut bread

Fluffy scrambled eggs

Hot oatmeal with toppings

Local style spam fried rice

Seasoned breakfast potatoes

Choice of two

Smoked bacon

Pork link sausage

Portuguese sausage

Chicken sausage

Spam

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COFFEE BREAKS

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Beverages

Hawaiian Paradise freshly brewed coffee, decaffeinated coffee or hot tea	per gallon	75
Tropical fruit juices orange juice, pineapple juice, apple juice or pog	per gallon	85
Freshly brewed iced tea	per gallon	75
Plantation iced tea	per gallon	85
Lemonade	per gallon	75
Strawberry-mint lemonade	per gallon	85
Individual drinks Coca Cola, Diet coke, 7-up or Hawaiian Sun juice	each	5
Bottled water	each	4
Fresh fruit smoothie	each	8

Bakery

Minimum one dozen

Freshly baked croissants or danish	per dozen	42
Bagels and cream cheese	per dozen	45
With smoked salmon cream cheese spread	per dozen	58
Bakers scones or banana bread	per dozen	48

Treats

Minimum one dozen

Seasonal whole banana, apple or orange	each	4
Fresh fruit kabob	each	4.5
Granola bar	each	3
Bacon, egg and cheese english muffin sandwich	each	7
Portuguese sausage, cheddar, fried egg on taro muffin sandwich	each	7
Spam musubi	each	7
Individual bag of maui style potato chips	each	3.5

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COFFEE BREAKS

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Bowls Platters

Yogurt Bar

Greek style yogurt, honey, raisins
tropical granola
each 100
Approximately 20 portions

Garden Crudité Display

Medium
each 120
Approximately 25 portions

Large
each 185
Approximately 40 portions

Tropical Fruit Platter

Medium
each 175
Approximately 25 portions

Large
each 300
Approximately 40 portions

House Made Pork Rinds
per bowl 48
Approximately 25 portions

Tortilla Chips and Salsa
per bowl 48
Approximately 25 portions

Local Style Taro Chips
per bowl 55
Approximately 25 portions

Garlic-Chili Edamame
per bowl 46
Approximately 25 portions

Sweet Treats

Minimum one dozen

Chocolate chunk brownies
or lemon bars
dozen 48

Coconut haupia squares
dozen 42

Freshly baked double chocolate,
oatmeal-raisin or peanut butter cookies
dozen 42

Chocolate dipped strawberries
dozen 50

Warm tropical bread pudding
dozen 58

Kani Ka Pila Grille's pineapple
crème brûlée (mini size)
per person 15

Scooped vanilla ice cream
or tropical sorbet
per person 4.5

Fresh fruit smoothie
per person 6

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GRAB GO LUNCHES

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REEF WAIKIKI BEACH RESORT

Box Lunches

per person 34

Minimum 25 pax

Choice of One

BENTO #1

BBQ pork, garlic chicken and portuguese sausage with pickled vegetables over furikake rice

BENTO #2

Fried breaded fish, teriyaki glazed spam and gyoza with takuwan over furikake rice

BENTO #3

Tofu Vegetable Stir Fry

Eggplant, sweet peppers and tofu stir fried with scallions and sesame over steamed rice with takuwan

Deli Box-Lunch

per person 30

Minimum 25 pax

Choice of One

GRILLED CHICKEN PORTOBELLO CAESAR SALAD

Tender chicken and grilled portobello mushrooms atop crisp romaine with parmesan, tomatoes, garlic croutons, caesar dressing

CURRIED CHICKEN APPLE WRAP

Curry spiced chicken chunks, apples and macadamia nuts in a spinach tortilla with green leaf lettuce, local tomatoes

DOUBLE CHEDDAR SMASH BURGER

Two local beef patties, grilled and smashed with cheddar cheese, lettuce, tomatoes and sweet onions on a toasted brioche roll

BBQ PULLED PORK SANDWICH

Shredded pork and our mango bbq sauce piled onto a sweet brioche roll with cheddar cheese, slaw, ripe tomatoes

PESTO GRILLED VEGETABLE MELT

Fire roasted portobello mushroom, squash and local tomatoes on toasted sourdough with our melted cheese blend, basil pesto

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MARKET DELI LUNCH BUFFET

OUTRIGGER[®]

REEF WAIKIKI BEACH RESORT

Deli

per person 49

Minimum 40 pax

Starters

Caesar salad

Bacon and sour cream potato salad

Pesto penne pasta salad

Tomato-basil bisque

Fillings

Smoked ham, sliced turkey, deviled egg salad

Fresh lettuce, tomato slices, sweet onion

Sliced cheddar, Swiss cheese

Dijon mustard, mayonnaise, lite honey-mustard spread

Accompaniments

Bakery fresh whole wheat, white bread, sweet slider buns

Tortilla chips with cilantro-lime salsa

Fresh fruit chunks

Chocolate chunk brownies, lemon squares, freshly baked cookies

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LUNCH BUFFET

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REEF WAIKIKI BEACH RESORT

EKAHI

54

Minimum 40 pax

Salads

Mixed greens, tomatoes cucumbers with two dressings

Fresh fruit salad

Mushroom and garden veggie salad/squash

Entrées

Ginger steamed mahi

Chicken piccata

Accompaniments

Steamed rice

Medley of garden veggies

Hawaiian sweet rolls

Desserts

Freshly brewed iced tea

Hawaiian Paradise freshly brewed coffee

ELUA

58

Minimum 40 pax

Salads

Mixed greens, tomatoes, cucumbers, two dressings

Fresh fruit salad

Mushroom and garden veggie salad/squash

Entrées

Togarashi seared catch

Huli grilled chicken

Accompaniments

Steamed rice

Medley of garden veggies

Hawaiian sweet rolls

Desserts

Freshly brewed iced tea

Hawaiian Paradise freshly brewed coffee

Alae'a Rosemary Roasted Prime Rib

610

Serves approximately 40 portions

Chef's carver fee

125

DINNER BUFFET

EKAHI

Minimum 40 pax

Salads

Caesar salad

Tropical sliced fruits

Quinoa

Bacon and sour cream potato salad

Entrées

BBQ chicken

Sautéed catch, beer butter

Accompaniments

Steamed rice

Medley of garden veggies

Freshly baked taro rolls

Desserts

Freshly brewed iced tea

Hawaiian Paradise freshly brewed coffee

72

ELUA

Minimum 40 pax

2 entrées

74

3 entrées

80

Salads

Mixed greens, tomatoes, cucumbers, two dressings

Tropical sliced fruits

Quinoa

Bacon and sour cream potato salad

Entrées

Hunter

Soy-sake marinated chicken

Miso salmon

Ginger steamed catch

Kalua pork, cabbage, caramelized onions

Braised SR

Pulehu steak

Seafood sweet potato curry

Accompaniments

Steamed rice

Medley of garden veggies

Freshly baked taro rolls

Desserts

Freshly brewed iced tea

Hawaiian Paradise freshly brewed coffee

Alae'a Rosemary Roasted Prime Rib

625

Serves approximately 40 portions

Chef's carver fee

195

2022 PA'INA/LUAU

PA'INA 84

Minimum 40 pax

**poi seasonal and portioned*

Cold Selections

Lomi salmon

Tofu and cucumber poke

Tropical pineapple, papaya and watermelon wedges

Island style potato-macaroni salad

Hot Entrées

Chicken long rice

Kalua pork

Saluted mahi mahi

Steamed white rice

Glazed Okinawan sweet potatoes

Accompaniments

Coconut haupia

Fresh island poi*

Sweet onion with alae'a

Freshly baked taro rolls

Chefs selection of daily desserts

Additions

Alae'a rosemary roasted prime rib 625

Serves approximately 40 portions

Chef's carver fee 195

Pork lau lau each 8

Fresh shoyu ahi poke MP

Poke is portioned

PLATED LUNCH

OUTRIGGER

REEF WAIKIKI BEACH RESORT

Plated Lunch

Minimum 25 pax

Lunch includes iced tea and hot coffee

CHILLED STARTERS

Choice of one

Fruit plate

Caesar salad

Garden salad

HOT LUNCHES

Choice of one

Chicken per person 44

Chicken cacciatore, grilled squash, parmesan polenta, tomato coulis

Herb grilled chicken, mushrooms, bacon, pearl onions, roasted garlic mash

Fish/Seafood per person 46

Ginger steamed catch, shitake, shemeji, coriander

Turmeric seared salmon, smashed Okinawan sweet potatoes, coconut curry, chutney

Pork per person 46

Apple and herb brined pork chop, fennel slaw, orange vinaigrette, bacon mash

Beef per person 49

Kalbi marinated steak, pickled veggies, kim chee fried rice

Char broiled New York steak, cabernet reduction, sautéed mushrooms, medley of veggies, rosemary potatoes

Veggie per person 42

Tofu and vegetable stir fry

Pesto grilled vegetable pasta

Lunch Duo per person 56

Miso glazed salmon, huli huli chicken, cumin basmati rice, veggie stir fry

DESSERTS

Choice of one per person 3

Tiramisu, Kona coffee anglaise

Mixed berry cheesecake

Warm tropical bread pudding

Haupia cake, toasted coconut, coulis

Chocolate dobash cake, fresh strawberry, whipped cream

Kani Ka Pila pineapple crème brûlée

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PLATED DINNER

OUTRIGGER

REEF WAIKIKI BEACH RESORT

Plated Dinner

Minimum 25 pax

Dinner includes iced tea and hot coffee

CHILLED STARTERS

Choice of one

Asian mixed salad, sesame-ginger dressing

Salad caprice, butter lettuce, balsamic

Wedge salad, bacon, gorgonzola cheese croquette

PLATED DINNERS

Choice of one

Chicken per person 61
Macadamia nut crusted chicken, dijon cream, roasted beet risotto, medley of veggies

Soy-sake glazed chicken breast, edamame fried rice, bok choy, namasu

Fish/Seafood per person 64
Oriental pesto roasted mahi mahi, lemongrass beurre blanc, shrimp fried rice

Garam masala seared fresh catch, spiced carrot puree, basanti, sumac roasted root vegetables

Beef
Short Ribs per person 69
Soy-miso braised boneless beef short ribs, green papaya slaw, choy sum, basmati

NY per person 73
Strip au poivre, peppercorn demi, truffle mash, crispy brussels sprouts

Prime Rib per person 77
Alae'a cracked pepper roasted prime rib, stuffed baked potato, buttered asparagus au jus, horseradish

Dinner Duet per person 80
Bacon wrapped strip loin, creamed spinach, shrimp scampi, medley of veggies, rice pilaf

Veggie per person 58
Tofu, cauliflower chickpea masala curry
Grilled vegetable napoleon, tomato-basil coulis

DESSERTS

Choice of one per person 3

Tiramisu, Kona coffee anglaise

Mixed berry cheesecake

Warm tropical bread pudding

Warm guava lava cake

Haupia cake, toasted coconut, coulis

Chocolate dobash cake, fresh strawberry, whipped cream

Kani ka pila pineapple crème brûlée

STARTERS

Fruit plate/parfait per person 14

Shrimp cocktail per person 16

Poke MP

Caprice per person 12

Maui onion soup per person 9

Tomato-basil bisque per person 9

Clam bacon chowder per person 11

Bruschetta arugula per person 12

Smoked marlin dip, taro chips per person 9

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Action Stations

CHEF'S ACTION AND CARVING STATIONS

Chef's carver or attendant fee each 195

Carving and action stations require a buffet or additional reception package

Slow Roasted Herb Hawaiian 625

Sea Salt Crusted Prime Rib

Creamy horseradish, herbed au jus, taro rolls

Approximately 40 portions

Carver required

Strip Loin Au Poivre 495

Freshly ground peppercorn seared strip loin with green peppercorn reduction

Approximately 40 portions

Carver required

Sage Roasted Turkey 350

Butter basted turkey with our pineapple-cranberry relish

Approximately 35 portions

Carver required

Smoked Brown Sugar Glazed Ham 400

Pineapple and brown sugar glazed smoked ham with dijon, brioche rolls

Approximately 35 portions

Carver required

Sushi Bar per person 28

Hand rolled assorted temaki and maki sushi rolls, pickled ginger, wasabi

Minimum 40 guests for 1.5 hours

Attendant required

Omelets Made To Order per person 12

Garden veggies, bacon, ham, sharp cheddar, freshly cracked eggs

Minimum 40 guests for 1.5 hours

Attendant required

BBQ Baby Back Ribs per person 44

Pulehu grilled pork ribs rubbed with our bbq seasonings and glazed with our mango bbq sauce, fresh slaw

Two orders minimum

Two orders minimum

Pasta Station per person 13

Bolognese and wild mushroom alfredo sauces accompanied with parmesan cheese, fettuccini,

penne pasta, garlic toast

RECEPTION

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REEF WAIKIKI BEACH RESORT

Bowls

House Made Pork Rinds per bowl 45

Garlic-chili vinegar
Approximately 25 portions

Tortilla Chips and Salsa per bowl 45

Jalapeno-Cilantro Salsa
Approximately 25 portions

Local Style Taro Chips per bowl 50

Caramelized sweet onion dip
Approximately 25 portions

Garlic-Chili Edamame per bowl 45

Sweet and spicy wok fired soy beans
Approximately 25 portions

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Platters

Imported Domestic Cheese

Assortment of gourmet cheeses, grapes, strawberries, candied nuts, crostini, crackers

Medium per platter 225
Approximately 25 portions

Large per platter 375
Approximately 40 portions

Charcuterie Display

Assortment of salami, smoked turkey, prosciutto and cured meats accompanied by dijon, pickles, olives, baguettes, crackers

Medium per platter 250
Approximately 25 portions

Large per platter 475
Approximately 40 portions

Tropical Fruit Platter

Seasonal melons, sweet pineapple and berries, toasted coconut, macadamia nuts

Medium per platter 175
Approximately 25 portions

Large per platter 300
Approximately 40 portions

Garden Crudité

Garden fresh carrots, sweet bell peppers, celery, cucumber and cauliflower with choice of buttermilk ranch, lemon hummus

Medium per platter 120
Approximately 25 portions

Large per platter 185
Approximately 40 portions

Maki Sushi Platter

per platter 200
Display of assorted maki and oshinko sushi rolls, wasabi, pickled ginger
Approximately 25 portions

RECEPTION

OUTRIGGER

REEF WAIKIKI BEACH RESORT

Hors D'Oeuvres

Minimum order of 2 dozen each

COLD SELECTIONS

Bruschetta dozen 48

Olive tapenade, roasted garlic, sun dried tomatoes

Deviled Eggs dozen 48

Creamy stuffed boiled eggs, smoked paprika

Guava and Brie dozen 54

Soft brie, guava jam, toasted crostini

Fresh Fruit Kabobs dozen 54

Skewered seasonal pineapple, melon, strawberry

Chicken Curry Toast dozen 54

Golden curry, chicken, apples, toasted mac nuts

Tofu Vegetable Summer Rolls dozen 58

Fresh sprouts, cucumber, basil and tofu rolls, mild peanut sauce

Shrimp Summer Rolls dozen 70

Poached shrimp, garden vegetables and herbs, sweet chili sauce

Jumbo Shrimp Cocktail dozen 58

Tangy horseradish cocktail sauce, lemons

Ahi Poke on Won Ton Chip dozen 78

Tangy horseradish cocktail sauce, lemons

Fresh Island Marlin Ceviche dozen 78

Market fresh marlin, lime, coconut, sweet peppers, jalapenos

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HOT SELECTIONS

Vegetable Spring Rolls dozen 48
Sweet chili dipping sauce

Grilled Vegetable Kabobs dozen 48
Herbs, olive oil, garlic, balsamic reduction

Sun Dried Tomato Arancini dozen 54
Goat cheese, parmesan, sun dried tomatoes
herbs

Chicken Yakitori dozen 56
Grille boneless chicken, soy, ginger, scallions

Chicken Satay dozen 56
Boneless chicken, peanut sauce, garlic, chilis

Pork Vegetable Gyoza dozen 54
Spicy ponzu sauce

Kalua Pork Spring Rolls dozen 58
Shredded pork, cabbage, sweet chili sauce

Spicy Hoisin Pork Steamed Buns dozen 60
Shredded pork, hoisin, hoisin, scallions

Sliders

BBQ pulled pork dozen 62
Cheeseburger deluxe dozen 62

Kalbi Marinated Beef Skewer dozen 60
Tender beef skewers, sweet soy marinade,
toasted sesame seeds, garlic

Miso-Bacon Wrapped Scallop dozen 66
Miso marinade, bacon wrapping, wasabi
vinaigrette

Coconut Shrimp dozen 62
Toasted coconut, sweet chili dipping sauce

Crab Cakes dozen 70
Tangy remoulade sauce, lemon

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HOSTED BAR

Hosted Bar - À La Carte

Hosted bar prices are per drink

Beer 9

Kona Big Wave Golden Ale, Kona Longboard Lager, Heineken, Corona, Budweiser, Bud Light, Coors Light

Non-Alcoholic 5

Soft drinks, bottled water, juices

House Wine 11

White, sparkling, red

Premium Bar 13

Pau Maui Vodka, Tanqueray Gin, Bacardi Sliver Rum, Jose Cuervo Sliver Tequila

Deluxe Bar 15

Grey Goose Vodka, Hendrick's Gin, Captain Morgan Spiced Rum, Crown Royal Whiskey, Johnnie Walker Black Label Scotch, Hennessy Cognac, Patron Sliver Tequila

Specialty Cocktails 16

Package Pricing

One Hour Premium \$45, Deluxe \$50

Two Hours Premium \$80, Deluxe \$90

Three Hours Premium \$105, Deluxe \$120

Four Hours Premium \$130, Deluxe \$140

HOSTED BAR

Wine

Price per bottle

Sparkling

Prosecco, Benvolio, Italy	46
Brut Chandon, Napa	54

Rose

Cremant Rose Gerard Bertrand, France	59
Rose, Castle Rock	46

White

House White	42
Chardonnay, La Crema	50
Sauvignon Blanc, Alexander Brown, North Coast	46
Sauvignon Blanc, Kim Crawford	54
Pinot Grigio, Santa Christina, Italy	46
Riesling, Charles Smith Kung Fu, Washington	42

Red

House Red	42
Pinot Noir, Acrobat, Oregon	46
Pinot Noir, Meomi, Sonoma County	54
Merlot, Decoy, Sonoma	90
Cabernet Sauvignon, Bonanza, Napa Valley	50

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