

REFRESHMENT BREAK



Fresh Brewed 100% Kona Coffee	\$75.00/gallon	Fruit Punch.....	\$28.00/gallon
Fresh Brewed Waialua (Oahu NS)		Mimosa (<i>Guava, Lilikoi</i>)	\$105.00/gallon
Organically Grown Coffee	\$60.00/gallon	Mimosa (<i>Pineapple, Orange</i>)	\$85/gallon
Fresh Brewed Kona Blend Coffee.....	\$39.00/gallon	Mimosa (<i>POG</i>).....	\$95.00/gallon
Fresh Brewed Kona Blend		Paradise Punch.....	\$35.00/gallon
Decaffeinated Coffee.....	\$39.00/gallon	Soft Drinks (<i>Coke, Diet Coke, Sprite</i>).....	\$3.75/can
Selection of Teas.....	\$39.00/gallon	Bottled Water.....	\$3.75/bottle
Iced Tea	\$39.00/gallon	Evian Water	\$4.25/bottle
Plantation Iced Tea	\$41.00/gallon	Energy Drinks	\$4.50/can
Fresh Fruit Juices (<i>Orange, Guava, Pineapple</i> <i>or Passion Orange</i>)	\$39.00/gallon	Starbucks Frappuccino	\$4.50/bottle

FROM OUR BAKERY

Mini Bagels with Cream Cheese	\$29.00/dozen	Sticky Buns	\$31.00/dozen
Mini Croissant.....	\$29.00/dozen	Cornbread (<i>Bacon & Cheese, Plain</i>)....	\$29.00/dozen
Muffins (<i>Banana, Cranberry, Carrot,</i> <i>Chocolate Chip</i>)	\$29.00/dozen	Kalamansi Bars.....	\$31.00/dozen
Sliced Breads (<i>Banana, Carrot, Mango,</i> <i>Cinnamon</i>)	\$29.00/ dozen	Tropical Paradise Bars	\$31.00/dozen
Scones (<i>Apple Cinnamon</i>)	\$31.00/dozen	Macadamia Nut Brownies.....	\$29.00/dozen
Tropical Danish.....	\$29.00/dozen	Homestyle Cookies (<i>Chocolate Chip, Oatmeal,</i> <i>Peanut Butter</i>).....	\$29.00/dozen
Croissada.....	\$29.00/dozen	Gourmet Cookies (<i>Chocolate Krinkle,</i> <i>Melting Moments, Macaroons</i>).....	\$31.00/dozen
Andagi (<i>Poi, Plain</i>)	\$29.00/dozen		

BREAK ENHANCEMENTS

Cheesecake Pops	\$31.00/dozen	Chocolate Dipped Pineapple	\$31.00/dozen
Breakfast Croissant Sandwich (<i>Ham & Cheese or</i> <i>Canadian Bacon & Cheese</i>).....	\$72.00/dozen	Seasonal Fresh Fruit Platter (Serves 100 persons).....	\$250.00/platter



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

SPECIALTY REFRESHMENT BREAKS

1 of 2



ENERGIZE ~ \$17

Yogurt Parfait

Yogurt layered with Fresh Fruits and Berries, Granola Topping

Whole Fruits (*Bananas, Apples*)

Energy Bars

Monster Energy Drinks, Sparkling Juices

AFTERNOON RUSH ~ \$16

Signature Croissadas / Andagi, Brownies, Lemon Bars / Assorted Cake Pops

Freshly Brewed Kona Blend Coffee and Decaffeinated Coffee

Selection of Teas

EVERY DAY SUNDAE ~ \$16

Haagen Daaz Vanilla and Chocolate Ice Creams / Chocolate and Caramel Toppings

Toppings:

M&M's, Rainbow Sprinkles, Oreo Cookies, Mini Mochi, Chopped Walnuts, Marshmallows, Maraschino Cherry

Freshly Brewed Kona Blend Coffee and Decaffeinated Coffee

Selection of Teas

REVITALIZE ~ \$15

Zucchini Bread, Carrot Bread

Fresh Fruit Skewers with Yogurt Dressing

Vegetable Crudite with Dill Dressing

Cheese and Crackers

Lemonade, Iced Tea

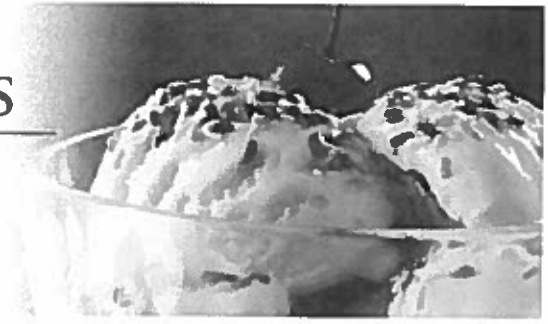


Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

SPECIALTY REFRESHMENT BREAKS

2 of 2



COOKIE JAR ~ \$11

Oatmeal

Chocolate Chip

Paradise Bar

Chocolate Krinkle, Macaroons

Milk

Freshly Brewed Kona Blend Coffee and Decaffeinated Coffee

Selection of Tea

AT THE MOVIES ~ \$12

Assorted Candy Bars

Fresh Popped Popcorn

Add Ins: Furikake, Mochi Crunch, Cheddar Cheese

Assorted Soft Drinks

CHILL!!! ~ \$15

Frozen Yogurt (2 Flavors)

Toppings:

M&M's, Rainbow Sprinkles, Oreo Cookies, Mini Mochi, Chopped Walnuts, Marshmallows

Assorted Soft Drinks



Pacific Beach Hotel
Banquets & Catering

BREAKFAST BUFFETS

Minimum of 50 Persons

Based on 1½ hours of continuous service

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

1 of 2



INDULGE ~ \$28

Fresh Fruit Juices

Seasonal Sliced Fresh Fruits

Low Fat Granola and Assorted Cereals with Skim and Low Fat Milk

Healthy Fruit and Assorted Low Fat Yogurts

Farm-Fresh Scrambled Eggs with Sautéed Wild Mushroom, Chives and Cheddar Cheese

Herbed Link Sausage or Chicken Apple Sausage

Crisp Smokehouse Bacon

Roasted Red Skinned Potatoes, Sautéed Onions and Herbs

In-House Baker's Basket

Fresh Baked Croissants, Daily Selection of Muffins and Danishes
with Fruit Preserves, Honey and Sweet Butter



REJUVENATE ~ \$24

Fresh Fruit Juices

Seasonal Sliced Fresh Fruits and Berries

Healthy Fruit and Vanilla Low Fat Yogurt

Assorted Dry Cereals with Skim and Low Fat Milk

Warm Croissants filled with Scrambled Eggs and Cheese

In-House Baker's Basket

Fresh Baked Fruit Scones and Daily Selection of Muffins
with Fruit Preserves, Honey and Sweet Butter



Pacific Beach Hotel
Banquets & Catering

BREAKFAST BUFFETS

Minimum of 50 Persons

Based on 1½ hours of continuous service

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

2 of 2



RISE ~ \$20

Fresh Fruit Juices

Farm-Fresh Scrambled Eggs

Crispy Smokehouse Bacon or Chicken Apple Sausage

Sautéed Red Skinned Potato Hash

In-House Baker's Basket

Fresh Baked Croissants, Daily Selection of Muffins and Danishes
with Fruit Preserves, Honey and Sweet Butter



CONTINENTAL ~ \$16

Fresh Fruit Juice

Seasonal Sliced Fruits and Berries

In-House Baker's Basket

Fresh Baked Croissants and Daily Selection of Muffins and Danishes
with Fruit Preserves, Honey and Sweet Butter



ENHANCEMENTS

Sliced Smoked Salmon, Bagels, Cream Cheese, Capers, Lemons and Red Onions ~ \$5

English Muffins filled with Scrambled Eggs, Cheese, Ham or Chicken Sausage ~ \$5

Country Ham and Cheddar Burrito Pinwheels with Fire Roasted Tomato Salsa ~ \$5

Fluffy Pancakes, Sweet Whipped Butter and Syrup ~ \$4

In-House Baker's Special Warm Bread Pudding with Vanilla Sauce ~ \$4



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC BREAKFASTS

Minimum of 30 Persons



ENTRÉES

(Selection of One)

New York Steak and Eggs ~ \$26

Angus Beef and Farm Fresh Scrambled Eggs

Eggs Benedict ~ \$24

English Muffin topped with Canadian Bacon or Turkey Breast, Poached Eggs with Hollandaise Sauce

Eggs Florentine ~ \$24

English Muffin topped with Sautéed Spinach and Cream, Poached Eggs with Hollandaise Sauce

Scrambled Eggs ~ \$22

Choice of Bacon, Ham, Portuguese Sausage or Chicken Apple Sausage

Healthy Choice ~ \$22

Cholesterol-Free Scrambled Eggs with Chicken Apple Sausage

Poha French Toast ~ \$20

Fresh Fruit Compote Choice of Bacon, Ham, Portuguese Sausage or Chicken Apple Sausage

STARCHES

(Selection of One)

Steamed White Rice

Steamed Brown Rice

Fried Rice

Hash Brown Potatoes

Country Breakfast Potatoes

CHILLED JUICES

(Selection of One)

Pineapple

Orange

Guava

Passion Orange Guava

PASTRY BASKET

Assorted Breakfast Pastries

SMALL FRUIT PLATE

Add \$6

Includes Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

LUNCH BUFFET

"CALIENTE"

*Minimum of 50 Persons
Based on 1½ hours of continuous service*



Santa Fe Chicken Soup
Crisp Tortilla Strips

Roasted Corn and Black Bean Salad
Tossed in a Cumin Chile Vinaigrette

Ceviche De Camarones
Red Onion, Cilantro, Lime Juice

Beef Enchiladas
Salsa Roja

Chicken Fajitas
with Onions, Red and Green Bell Peppers

Steamed Flour tortillas

Spanish Rice
with Tomatoes, Garlic, Onions

Refried Pinto Beans

Homemade Guacamole, Pico De Gallo, Sour Cream, Tortilla Chips

Mango Lime Bars, Caramel Flan, Piña Colada Torte

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas

\$32 per person



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

LUNCH BUFFET

"LA FAMIGLIA"

Minimum of 50 Persons

(For less than 30 guests, additional \$10 per person charge will be assessed)

Based on 1½ hours of continuous service



Roasted Kabocha Pumpkin Soup
Truffle Oil

Waimanalo Greens
Sundried Cranberries, Honey Walnuts, Balsamic Vinaigrette

Rotelle Pasta
with Grilled Vegetables and Kalamata Olives

Couscous
Currants, Apricots, Fresh Mint, Lemon Oil

Lemon Oregano Roasted Chicken
with Mushrooms and Sweet Peppers

Parmesan Basil Crusted Island Fish
Lemon Caper Sauce

Roasted Fingerling Potatoes
with Roasted Garlic and Fresh Herbs

Sautéed Ewa Green Beans
with Caramelized Sweet Onions

Espresso Chocolate Mousse, Frangelico Cheesecake, Pear Almond Tartlet

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas

\$32 per person

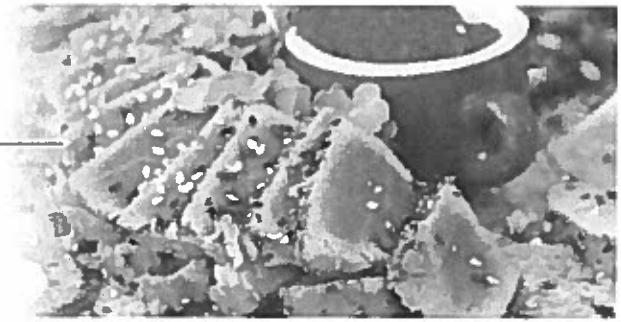


Pacific Beach Hotel
Banquets & Catering

LUNCH BUFFET

"KAMA'AINA"

*Minimum of 50 Persons
Based on 1½ hours of continuous service*



Portuguese Bean Soup
Chiffonade Scallions

Waimanalo Greens with Crumbled Maui Goat Cheese
Roasted Macadamia Nuts and Balsamic Vinaigrette

Yukon Potato Macaroni Salad
with Shredded Egg and Carrots

Ewa Onion and Tomato Salad

Steamed Pork Lau Lau
with Ginger Soy

Seared Island Fish
Furikake Crust, Lemon Beurre Blanc

Kim Chee Fried Rice

Roasted Lei Farm Seasonal Vegetables

Pineapple Lilikoi Trifle, Coconut Coffee Macaroons, Chocolate Macadamia Nut Tart

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas

\$32 per person



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

LUNCH BUFFET

"SHANGHAI NOON"

Minimum of 50 Persons

Based on 1½ hours of continuous service



Scallop Egg Drop Soup
Bamboo and Fresh Cilantro

Shanghai Noodle Salad with Bean Sprout
Julienne Cucumbers, Green Onions, tossed in Sesame Ginger Vinaigrette

Chinese Chicken Salad
Hoisin Vinaigrette

Dim Sum
Pork Siu Mai, Shrimp Har Gau, Char Siu Bao
Chili Garlic Dip

Chicken Stir-Fry
Peppers, Onions, Carrots, Cashews, Pineapple

Steamed Basa
with Ginger, Cilantro and Scallions

Char Siu Fried Rice

Soy Glazed Roasted Carrots

Baby Bok Choy

Almond Float Shots, Mandarin Orange Tartlet, Chinese Almond Cookies

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas

\$33 per person



Pacific Beach Hotel
Banquets & Catering

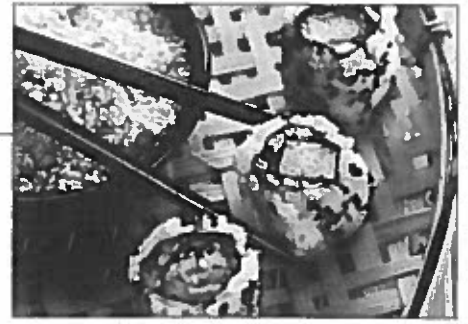
LUNCH BUFFET

“SHOGUN”

Minimum of 50 Persons

(For less than 30 guests, additional \$10 per person charge will be assessed)

Based on 1½ hours of continuous service



Miso Soup
Chiffonade Green Onions, Tofu

Waimanalo Greens
Sliced Asian Pear and Cucumbers, Ginger Vinaigrette

Assorted House Made Sushi

Somen Salad
with Sesame Mirin Vinaigrette

Grilled Teriyaki Beef
Honey Glazed Onions

Mochiko Chicken
Orange Glaze

Steamed Rice

Steamed Lei Farms Seasonal Vegetables

Yuzu Cheesecake, Matcha Madeleines, Imo Manju (Okinawan Sweet Potato)

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas

\$33 per person



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

LUNCH BUFFET

“SOME ASSEMBLY REQUIRED”

*Minimum of 50 Persons
Based on 1½ hours of continuous service*



Soup of the Day

Waimanalo Greens with Crumbled Maui Goat Cheese
Julienne Radish and Aged Balsamic Vinaigrette

Stone-Ground Mustard Red Skin Potato Salad
with Chives

Fresh Sliced Seasonal Fruit Platter

Charcuterie of Roasted Breast of Turkey, Salami, Black Forest Ham,
and Black Angus Roast Beef

Sliced Cheese
Monterey Jack, Swiss and Cheddar

Assorted Breads

Kalamata Olives, Cherry Peppers, Sliced Roma Tomatoes,
Sliced Red Onions, Dill Pickles, Butter Lettuce

Individual Bags of Maui Potato Chips and Taro Chips

Double Chocolate Chips Cookies, Key Lime Bars, Strawberry Panna Cotta

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas

\$30 per person



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC PLATED LUNCH

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

1 of 3



THREE COURSE LUNCH WITH YOUR CHOICE OF SOUP OR SALAD
FOUR COURSE LUNCH INCLUDES SOUP AND SALAD ~ ADD \$5

SOUP SELECTIONS

(Selection of One)

Creamy Shrimp Bisque
with Cognac and Fresh Chives

Kabocha Pumpkin Soup
dusted with Cinnamon

Roasted Mushroom and Fennel Cream
with Dill Crème Fraiche

Heirloom Tomato Bisque
Basil Chiffonade

Tuscan Bean Ragout
Roasted Garlic and Serrano Ham

Clam and Corn Chowder
Chive and Basil Cream

SALAD SELECTIONS

(Selection of One)

Baby Waimanalo Greens
with Shaved Red Onions, Radishes and Roasted Macadamia Nuts
Champagne Vinaigrette

Caesar Salad
Garlic Croutons, Parmesan Cheese

Baby Waimanalo Greens
Sun-Dried Cherries, Crumbled Bleu Cheese and Walnuts
Light Raspberry Vinaigrette

Heirloom Tomato Salad
with Fresh Mozzarella
Balsamic Vinaigrette



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC PLATED LUNCH

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

2 of 3



ENTRÉES

(Selection of One)

Seared Filet of Farm Raised Basa ~ \$28
Basil Pesto Crust, Roasted Garlic Mashed Potatoes
Tomato Basil Cream Sauce
Roasted Lei Farms Vegetable Medley

New York Striploin of Angus Beef ~ \$37
Merlot Reduction
Herb Roasted Fingerling Potatoes
Roasted Lei Farms Vegetable Medley

Sautéed Pork Loin Medallions ~ \$33
Red Skinned Whipped Potatoes
Caramelized Ewa Onions, Hamakua Mushrooms

Roasted Filet of Mahimahi ~ \$32
Lemon Caper Sauce
Kahuku Corn Mashed Potatoes
Creamy Leeks, Lei Farms Vegetable Medley

Roasted Fulton Valley Breast of Chicken ~ \$30
with Spinach and Wild Mushroom Ragout
Caviar Rice Medley

Braised Angus Beef Shortrib ~ \$35
Zinfandel Butter Sauce
Mushroom Risotto
Roasted Lei Farms Vegetable Medley

Seared Salmon Filet ~ \$32
Smoked Salmon Relish, Balsamic Fig Glaze
Corn Polenta Ravioli
Broccoli, Roasted Medley of Squash



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC PLATED LUNCH

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

3 of 3



HOMESTYLE DESSERTS FRESH FROM OUR BAKERY

(Selection of One)

Passion Fruit Tart

Meringue Topping, Strawberry Sauce, Fresh Berries

Lemon Blueberry Cheesecake

Non-Bake Cheesecake, Raspberry Sauce, Acai Glaze

Chocolate Pot de Crème

Macadamia Shortbread Cookie, Whip Cream, Shaved Chocolate

Strawberry Shortcake

Fresh Strawberries, Biscuit, Guava Lime Curd

Carrot Cake Cheesecake

Nelson and Purple Haze Carrots, Pineapple, Coconut, Mango Sauce



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

DINNER PLATED

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

Page 1 of 3



THREE COURSE DINNER WITH YOUR CHOICE OF SOUP OR SALAD
FOUR COURSE DINNER INCLUDES SOUP AND SALAD ~ ADD \$5

SOUP SELECTIONS

(Selection of One)

Clam Chowder

Corn Chowder

Portuguese Bean Soup

Maui Onion Soup

Cream Of Wild Mushroom

Scallop Egg Drop Soup

Roasted Pepper Soup

Tomato Basil Soup

Roasted Kabocha Soup

Lobster Bisque (Add \$7)

SALAD SELECTIONS

(Selection of One)

Caesar Salad

Romaine Hearts and Garlic Croutons

Island Baby Greens

Hamakua Tomatoes, Roasted Macadamia Nuts, Big Island Goat Cheese with Papaya Seed Vinaigrette

Hamakua Tomato And Fresh Mozzarella
with Island Baby Greens, Basil Balsamic Vinaigrette

Greek Salad

with Cucumbers, Kalamata Olives, Tomatoes, Sweet Onions with Lemon Oregano Vinaigrette



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

DINNER PLATED

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

Page 2 of 3



ENTRÉES

(Selection of One)

SEAFOOD SELECTIONS

Island Fish of the Day ~ \$44

Steamed with Ginger, Cilantro, and Scallions

Lemon, Capers, and Chardonnay Sauce

Shiitake Mushroom Tarragon Sauce

Roasted Northwest Salmon ~ \$42

Shiitake Mushroom Tarragon Sauce

Lemon, Capers, and Chardonnay Sauce

Tomato Basil Relish, Balsamic Fig

Roasted Prawns ~ \$44

Lemon Garlic Basil Sauce or Wild Mushroom Ragout

Steamed Maine Lobster ~ \$50

Ponzu or Drawn Butter

MEAT SELECTIONS

Grilled Filet Mignon ~ \$50

with Peppercorn Brandy Sauce, Wild Mushroom Sauce, Truffle Merlot Sauce

Grilled New York Steak ~ \$48

with Peppercorn Brandy Sauce, Wild Mushroom Sauce, Truffle Merlot Sauce

Braised Beef Shortribs ~ \$44

with Cabernet Thyme Sauce

Roasted Pork Loin ~ \$42

with Dijon Peppercorn Sauce or Wild Mushroom Sauce

Grilled Lamb Chops ~ \$50

with Garlic Rosemary Sauce or Mint Sauce

(ENTRÉES continued on page 3 of 3)



Pacific Beach Hotel
Banquets & Catering

DINNER PLATED

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

Page 3 of 3



(ENTRÉES continued from page 2 of 3)

POULTRY SELECTIONS

Seared Duck Breast ~ \$42

Orange Peppercorn Sauce

Sautéed Chicken Picatta ~ \$40

Lemon, Capers, and Chardonnay

Grilled Chicken Kama'aina ~ \$40

Wild Mushrooms, Lemon Ginger Soy

Seared Chicken Milanese ~ \$40

Topped With Mozzarella, Tomato Basil Sauce

STARCHES

(Selection of One)

Steamed Rice (*White or Brown*)

Roasted Red Potatoes

Garlic Mashed Potatoes

Boursin Cheese Mashed Potatoes

Caviar Rice Medley

Sweet Basil Soft Polenta

DESSERT SELECTIONS

(Selection of One)

Chocolate Marquise

Chocolate Mousse, Nut Crunch Base, Raspberry Sauce

Tropical Fruit Cheesecake

Fresh Tropical Fruit, Mango and Kiwi Sauces

Banana Foster Bread Pudding

Caramelized Bananas, Foster's and Vanilla Sauces

Passion Fruit Tart

Meringue Topped, Raspberries

Chocolate Strawberry Shortcake

Chocolate Decadence Cake, Orange Infused Strawberries

Mango Pudding

Macadamia Nut Shortbread

Piña Colada Torte

Fresh Pineapple Salsa, White Sponge Cake,

Coconut Rum Cream

Kona Coffee Opera Torte

Coffee Mousse, White Sponge Cake, Chocolate Ganache



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

DINNER PLATED COMBINATION

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

Page 1 of 3



THREE COURSE DINNER WITH YOUR CHOICE OF SOUP OR SALAD
FOUR COURSE DINNER INCLUDES SOUP AND SALAD ~ ADD \$5

SOUP SELECTIONS

(Selection of One)

Clam Chowder

Corn Chowder

Portuguese Bean Soup

Maui Onion Soup

Cream Of Wild Mushroom

Scallop Egg Drop Soup

Roasted Pepper Soup

Tomato Basil Soup

Roasted Kabocha Soup

Lobster Bisque *(Add \$7)*

SALAD SELECTIONS

(Selection of One)

Caesar Salad

Romaine Hearts and Garlic Croutons

Island Baby Greens

Hamakua Tomatoes, Roasted Macadamia Nuts, Big Island Goat Cheese with Papaya Seed Vinaigrette

Hamakua Tomato And Fresh Mozzarella
with Island Baby Greens, Basil Balsamic Vinaigrette

Greek Salad

with Cucumbers, Kalamata Olives, Tomatoes, Sweet Onions

Lemon Oregano Vinaigrette



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

DINNER PLATED COMBINATION

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

Page 2 of 3



ENTRÉE SELECTIONS

(Selection of One)

Sautéed Chicken Picatta and Roasted Lemon Basil Prawns ~ \$46

Lemon, Capers, and Chardonnay

Braised Beef Shortribs and Grilled Chicken Kama'aina ~ \$48

Wild Mushroom, Lemon Ginger Soy

Braised Beef Shortribs and Roasted Lemon Basil Prawns ~ \$50

with Cabernet Thyme Sauce

Grilled Lamb Chops and Chicken Picatta ~ \$50

with Garlic Rosemary Sauce

Grilled Filet Mignon and Seared Chicken Milanese ~ \$52

with Truffle Merlot Sauce

Grilled Filet Mignon and Roasted Lemon Basil Prawns ~ \$60

Wild Mushroom Sauce

Grilled Filet Mignon and Steamed Maine Lobster ~ \$75

with Truffle Merlot, Drawn Butter

STARCHES

(Selection of One)

Steamed Rice (*White or Brown*)

Roasted Red Potatoes

Garlic Mashed Potatoes

Boursin Cheese Mashed Potatoes

Caviar Rice Medley

Sweet Basil Soft Polenta



Pacific Beach Hotel
Banquets & Catering

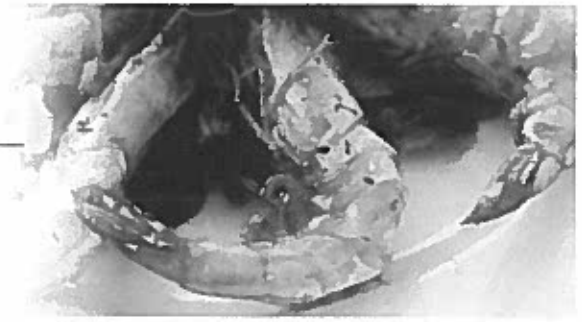
DINNER PLATED COMBINATION

Minimum of 30 Persons

Includes Sweet Rolls & Butter, Seasonal Buttered Vegetables

Freshly Brewed Hawaiian Island Coffee and Decaffeinated Coffee, Selection of Teas

Page 3 of 3



DESSERT SELECTIONS

(Selection of One)

Chocolate Marquise

Chocolate Mousse, Nut Crunch Base, Raspberry Sauce

Tropical Fruit Cheesecake

Fresh Tropical Fruit, Mango and Kiwi Sauces

Banana Foster Bread Pudding

Caramelized Bananas, Foster's and Vanilla Sauces

Passion Fruit Tart

Meringue Topped, Raspberries

Chocolate Strawberry Shortcake

Chocolate Decadence Cake, Orange Infused Strawberries

Mango Pudding

Macadamia Nut Shortbread

Piña Colada Torte

Fresh Pineapple Salsa, White Sponge Cake,
Coconut Rum Cream

Kona Coffee Opera Torte

Coffee Mousse, White Sponge Cake, Chocolate Ganache



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC ISLANDER DINNER BUFFET

Minimum of 75 Persons

Based on 1½ hours of continuous service

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

Page 1 of 3



2 ENTRÉE CHOICES ~ \$45

3 ENTRÉE CHOICES ~ \$50

ROAST TOP ROUND OF BEEF AND 2 ENTRÉE CHOICES ~ \$50

ROAST PRIME RIB OF BEEF AND 2 ENTRÉE CHOICES ~ \$55

SOUP & SALAD BAR

SOUP SELECTIONS

(Selection of One)

Clam Chowder
Corn Chowder
Portuguese Bean Soup
Maui Onion Soup
Cream of Wild Mushroom

Scallop Egg Drop Soup
Roasted Pepper Soup
Tomato Basil Soup
Roasted Kabocha Soup
Lobster Bisque *(extra \$7 per person)*

SALADS

(Selection of Four)

Caesar Salad
Romaine Hearts and Garlic Croutons
Island Baby Greens
Hamakua Tomatoes, Roasted Macadamia Nuts, Big Island
Goat Cheese with Papaya Seed Vinaigrette
Hamakua Tomato and Fresh Mozzarella
Island Baby Greens with Basil Balsamic Vinaigrette
Greek Salad
Cucumbers, Kalamata Olives, Tomatoes, Sweet Onions with
Lemon Oregano Vinaigrette
Chinese Chicken Salad
Hoisin Cilantro Vinaigrette

Pasta Salad
Grilled Vegetables, Cherry Tomatoes, Fresh Basil,
Italian Vinaigrette
Yukon Potato and Macaroni Salad
Cous Cous Salad
Raisins, Cranberries, Macadamia Nuts, Fresh Mint and
Lemon Olive Oil
Roasted Corn and Black Bean Salad
Sweet Peppers and Onions, Cumin Vinaigrette



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC ISLANDER DINNER BUFFET

Minimum of 75 Persons

Based on 1½ hours of continuous service

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

Page 2 of 3



ENTRÉES

MEAT SELECTIONS

Braised Beef Shortribs

with Cabernet Thyme Sauce

Beef Bourguignon

Mushrooms, Bacon, and Pearl Onions

Wok Stir-Fried Beef

Oriental Vegetables, Oyster Ginger Sauce

Crispy Pork Ton Katsu

Sesame Garlic Soy

Roasted Pork Loin

with Dijon Peppercorn Sauce or Wild Mushroom Sauce

Roasted Lamb Leg

with Garlic Rosemary Sauce or Mint Sauce

POULTRY SELECTIONS

Seared Duck Breast

Orange Peppercorn Sauce

Sautéed Chicken Picatta

Lemon, Capers, and Chardonnay

Grilled Chicken Kama'aina

Wild Mushrooms, Lemon Ginger Soy

Seared Chicken Milanese

Topped with Mozzarella, Tomato Basil Sauce

(Entree selections continued on page 3 of 3)



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

PACIFIC ISLANDER DINNER BUFFET

Minimum of 75 Persons

Based on 1½ hours of continuous service

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

Page 3 of 3



ENTRÉES

SEAFOOD SELECTIONS

Island Fish of the Day

Steamed with Ginger, Cilantro, and Scallions

Lemon, Capers, and Chardonnay Sauce

Shiitake Mushroom Tarragon Sauce, Miso Ginger Sauce

Roasted Northwest Salmon

Shiitake Mushroom Tarragon Sauce

Lemon, Capers, and Chardonnay Sauce

Tomato Basil Relish, Balsamic Fig, Miso Ginger Sauce

Miso Butterfish

Seafood Newberg

Scallops, Prawns, Mussels, Lobster Sauce

Seafood Bouillabaisse

Scallops, Prawns, Mussels, Saffron Fennel Sauce

STARCHES

(Selection of Two)

Steamed White Rice / Steamed Brown Rice / Fried Rice / Herb Roasted New Potatoes

Roasted Garlic Mashed Potatoes / Penne Pasta with Tomato Basil or Pesto

Chow Mein / Chow Fun / Fried Saimin / Pancit Bihon / Yakisoba

VEGETABLES

(Selection of One)

Seasonal Vegetables (*Stir Fried or Steamed*)

DESSERTS

Hot Tropical Cobbler

Chef's Seasonal Selections of Four Cakes and Three Pies



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

BEVERAGES



COCKTAILS

Super Premium	\$11.00/glass	Wine Superior Brands	\$15.00/glass
Premium Brands	\$9.75/glass	Imported Beer (<i>Heineken or Corona</i>).....	\$7.50/bottle
Call Brands	\$8.00/glass	Domestic Beer	
Standard Brands.....	\$7.00/glass	(<i>Budweiser, Bud Light, Coors Light</i>)	\$7.00/bottle
House Wine	\$7.50/glass	Juices.....	\$4.25/glass
Wine Premium.....	\$10.00/glass	Soft Drinks (<i>Coke, Diet Coke, Sprite</i>)	\$3.75/glass

HOUSE BLENDED SPECIALS

Strawberry Guava Mojito.....	\$11.00/glass	Pacific Beach Signature Mai Tai	\$11.00/glass
Skinny Orange Cream Pop	\$11.00/glass	Classic Waikiki Mai Tai.....	\$11.00/glass
Skinny Coco-jito	\$11.00/glass		

Cocktail and House Blended Special prices are inclusive.

HOURLY BEVERAGE RECEPTION

Per Person, Per Hour (or fraction thereof)

Premium Brands, House Wine, Import and Domestic Beer	\$26.00/person
Call Brands, House Wine, Import and Domestic Beer.....	\$22.00/person
Standard Brands, House Wine, Domestic Beer	\$17.00/person

PUNCH

Champagne.....	\$80.00/gallon	Sangria (<i>non-alcoholic</i>)	\$55.00/gallon
Rum Punch.....	\$65.00/gallon	Fruit Punch.....	\$27.00/gallon
Sangria	\$69.00/gallon	Paradise Punch.....	\$37.00/gallon

Hourly Beverage Reception & Punch prices are subject to 22% service charge and 4.712% state tax.

BARTENDER'S FEES

Minimum of two (2) hours (at \$170.00 per bartender)

Minimum revenue of \$350.00 per bar, per hour

\$85.00 per bar, per hour, or fraction thereof if minimum bar revenue is not met

Bartender's Fees are subject to 4.712% state tax.



Pacific Beach Hotel
Banquets & Catering

Prices subject to change without prior notice. 01/15

HORS D'OEUVRES

1 of 2



CARVING STATIONS

Includes a basket of Mini Rolls or Steamed Buns

Roast Pig with Black Bean and Sweet & Sour Sauce (125 persons)	\$825.00
Roast Prime Rib of Beef with Horseradish & Au Jus (50 persons)	\$435.00
Kiawe Smoked New York Strip loin with Au Jus or Three Peppercorn Sauce (50 persons)	\$355.00
Roast Top Round of Beef (75 persons).....	\$300.00
Honey & Mustard Glazed Ham with Kona Coffee Sauce (50 persons)	\$245.00
Roast Turkey with Giblet Gravy and Cranberry Sauce (40 persons).....	\$175.00

SHOW PIECES

Maki Sushi Platter (50 persons)	\$245.00
Selection of Fresh Seasonal Fruits (100 persons)	\$260.00
Vegetable Crudit� with Herb Ranch Dip (100 persons).....	\$260.00
Smoked Salmon with Maui Onions, Capers, Mini Bagels & Cream Cheese (50 persons).....	\$355.00
Imported & Domestic Cheeses with Crackers & French Baguettes (100 persons)	\$410.00
Imported & Domestic Cold Cuts (100 persons)	\$465.00
Sashimi.....	Market Price

COLD HORS D'OEUVRES

Assorted Finger Sandwiches (Three types, 50 pieces total).....	\$130.00
Pacific Oysters on-the-Half-Shell with Ponzu & Cocktail Sauce (100 pieces).....	\$330.00
Cocktail Shrimp on Ice with Horseradish Cocktail Sauce (100 pieces).....	\$385.00
Crab Claws on Ice with Horseradish Cocktail Sauce (100 pieces)	\$425.00
Fish Poke (50 persons)	Market Price
Tako Poke (50 persons).....	Market Price

(Cold Hors D'oeuvres continued on page 2)



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

HORS D'OEUVRES

2 of 2



COLD HORS D'OEUVRES

(Continued from page 1)

Prosciutto with Papaya (per dozen).....	\$38.50
Smoked Salmon on Crostini with Dill Cream Cheese (per dozen)	\$32.00
Cherry Tomato with Lomi Lomi Salmon (per dozen)	\$22.00
California Roll Sushi (8 pieces per roll, 2 rolls minimum).....	\$13.75
Fresh Tortilla Chips with Salsa & Guacamole (per person).....	\$4.25

HOT HORS D'OEUVRES

Yaki Soba or Char Siu Chow Mein (50 persons).....	\$104.50
Oysters Rockefeller (per dozen).....	\$46.25
Scallop Wrapped in Bacon (per dozen).....	\$46.25
Shrimp & Scallop Yakitori (per dozen)	\$42.00
Pork & Shrimp Crispy Won Ton (per dozen).....	\$35.00
Chinese Barbecue Baby Back Ribs (per dozen).....	\$40.75
Beef Teriyaki or Beef Satay (per dozen)	\$40.00
Chicken Drumettes with Sweet & Sour, Teriyaki, or Buffalo Sauce (per dozen).....	\$30.75
Chicken Teriyaki or Chicken Satay (per dozen).....	\$30.75
Crispy Vegetable Spring Rolls with Oriental Vinaigrette (per dozen).....	\$41.75



Pacific Beach Hotel
Banquets & Catering

Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 01/15

RECEPTION

Minimum of 200 Persons

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

\$75.00 per person

(Culinary Attendant Per Station ~ \$100 / Butler Passing Per Server ~ \$100)

1 of 2



FISHERMAN'S WHARF STATION

Jumbo Prawns with Cocktail Sauce

Oysters-On-The-Half Shell with Mignonette Sauce

Smoked Salmon Slices with Capers and Red Onions

Walk-Away Shrimp and Crab Cocktails

Poke, Ahi, Kajiki or Tako

CHINATOWN STATION

Assorted Dim Sum

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce

Whole Suckling Pig with Hoisin Sauce

Rock Salt Chicken

ITALIAN STATION

Italian Meatballs with Tomatoes, Capers and Olives

Pesto Tortellini

Penne with Tomato Basil Sauce

Farfalle Alfredo Cooked to Order

Freshly Grated Parmesan, Breadsticks and Crusty Baguettes

SOUTH OF THE BORDER STATION

Paella Salad of Portuguese Sausage, Olives, Calamari, Shrimp, Mussels, Manchego Cheese

Jalapeno Poppers

Tortilla Chips with Salsa and Guacamole



Pacific Beach Hotel
Banquets & Catering

RECEPTION

Minimum of 200 Persons

Includes Freshly Brewed Hawaiian Island Regular and Decaffeinated Coffee, Selection of Teas

\$75.00 per person

(Culinary Attendant Per Station ~ \$100 / Butler Passing Per Server ~ \$100)

2 of 2



NAPA VALLEY WINE GARDEN

Selection of Fine Local Handmade and Imported Artisan Cheeses

Served with Fruit Paste and Hawaiian Honey, Crackers & Sliced French Baguettes

Crisp Vegetables with Herb Dip

Assorted Olives

Sliced Seasonal Fresh Fruit and Berry Platter

DESSERT

Chocolate Flourless Torte

Chocolate Macadamia Nut Tartlet

White Chocolate Raspberry Mousse

Chocolate Mocha Cheesecake

Assorted Cookies

Chantilly Cake

Chocolate Haupia Pie

Chocolate Fountain with Fresh Strawberries, Pineapple and Bananas



Pacific Beach Hotel
Banquets & Catering