



NAPILI KAI BEACH RESORT

Discover The Unhurried Way of Life®

THE SEA HOUSE RESTAURANT

SPECIAL EVENT MENUS

General Information

The Lani Pool Deck location has lush tropical foliage, green lawn and majestic palm trees overlooking the Pacific Ocean; it is the perfect location for a private dinner or reception. This area can accommodate dinners for 20 (minimum) to 60 (maximum) people or receptions for up to 80 people. The set up and location rental fee is \$475 plus tax for in-house guests and \$575 plus tax for non-registered guests. This includes set up and breakdown of the event, glassware, china, silverware, standard linen and a private bar. If you are holding a wedding with a reception or dinner at the Lani Pool Deck, the wedding ceremony location fee is included in the reception set up charge. For wedding ceremonies only, the fee is \$625 plus tax. The Lani Pool Deck is not available for events on Wednesdays.

To schedule your dining event, contact our Catering Manager, Verna Biga 808-669-9559 or call (800) 367-5030 or email to Catering@NapiliKai.com. Special menu requests may also be arranged.

To schedule your wedding location, contact our Sales & Marketing Assistant, Faith Ompoy at (800) 367-5030 ext. 7540. Please make your reservation in advance as space is limited.

Any event food and beverage, excluding wedding cake, served on property, must be purchased from and served by Napili Kai. Additional fees for cake service will apply. The Hawaii State Board of Health requires that all food items remaining at the end of the event must be disposed of by the establishment.

All events at the Napili Kai Beach Resort are subject to last call for alcohol service at 9:15 p.m. The resort's quiet time begins at 9:30 p.m, which is also when event music must end. Amplified music is not available at the Lani Pool Deck. There is a resort curfew for events of 10:00 pm at which time all events must come to a close.

To secure your reserved date, a non-refundable deposit, which will be applied to the event cost, is required 60 days prior to the event. A 14-day written cancellation is required for a full refund of your deposit. The refund will be forfeited for cancellations within 14 days. Deposit required is \$494.79 (tax included) for hotel guests or \$598.95 (tax included) for non-hotel guests. Final count or changes must be called in 7 days prior to the event.

***Menu and prices are subject to change without notice. ***



Signature _____ **Date** _____

RECEPTION PUPUS/HORS D'OEUVRES

*A minimum order of one dozen is required of any item sold by the piece.
Priced by the piece unless otherwise noted and prices are subject to change*

Hot Pupus (per piece)

Macadamia Nut Shrimp \$4.00

Chicken Yakitori \$3.00

Crab Stuffed Mushrooms \$3.25

Crab & Shrimp Won Tons \$3.00

Lani Baby Back Ribs \$3.00

Chicken Potstickers \$2.50

Prosciutto Wrapped Diver Scallops \$ 4.00

Award Winning Crispy California Sushi Roll \$3.00 each slice

Vegetable Spring Rolls \$2.00

Cold Pupus (per piece)

Snow Crab Claws, Cocktail Sauce \$3.50 each

Steamed Prawns, Cocktail Sauce \$3.75 each

Poke Nachos \$3.50 each

Crab and Shrimp Summer Roll \$3.50 each

Maui Potato Chips and Dip \$3.00 per person

Assorted Grilled Vegetable Mirror and Dips \$3.00 per person

Assorted Fruit Mirror \$4.00 per person

Assorted Cheese and Crackers \$4.00 per person

Tossed Kula Greens with Two Dressings \$3.00 per person

Sweet Potato and Macaroni Salad \$3.00 per person

Carving Stations

Slow Roasted Prime Rib, served with Rolls and Condiments, serves estimated 25 ppl. \$400.00

New York Sirloin, served with Rolls and Condiments, serves estimated 20 ppl. \$350.00

Beef Tenderloin, served with Rolls and Condiments, serves estimated 10 ppl. \$350.00

Hoisin Plum Glazed Pork Loin serves estimated 20 ppl. \$250.00

Roast Turkey served with Rolls and Condiments, serves 20 ppl. \$250.0

COCKTAIL RECEPTION MENU



House Brands

*Gordon's Vodka, Gordon's Gin, Jim Beam Bourbon, The Claymore Scotch,
Kahana Bay Rum White & Dark, Christian Brothers Brandy.*

\$5.75

*

Call Brands

*Smirnoff Vodka, Beefeater Gin, Jack Daniel's Whiskey,
Cutty Sark Scotch, Bacardi Light Rum.*

\$7.15

*

Premium Brands

*Stolichnaya Cristall Vodka, Lemon Hart Rum, Crown Royal,
Chevas Regal, Bacardi Light, Tanqueray Gin*

\$8.15

*

Top Shelf Brands

*Belvedere, Grey Goose, or Ketel One Vodka, Captain Morgan Rum,
Bombay Sapphire Gin, Knob Creek Bourbon, Johnny Walker Black, Patron Tequila*

\$9.15

*

Cordials and Aperitifs

*Kahlúa, Amaretto, Baileys Irish Cream, Courvoisier VSOP,
Martell Cognac, Rémy Martin Cognac, Grand Marnier, DOM Benedictine.*

\$9 - \$11.00

*

Other Beverages

Tropical Drinks (Mai Tai's, Napili Kai Punch,) \$9.00

Domestic Beer \$5.00 (Bud, Coor's Light, Bud Light)

Imported Beer \$6.25 (Corona, Hinano, Bikini Blonde Pacific Ale, Heineken, Longboard Larger)

McWilliams Chardonnay, Cabernet & Merlot \$9.00

Soft Drinks or Sparkling Water \$2.50, Juices \$3.50

****Prices are subject to change without notice****

BUFFETS

20 Guest Minimum



No Ka Oi Buffet

Kula Greens with Mango Lilikoi Vinaigrette

*

Macadamia Nut Crusted Mahimahi with Lobster Broth

*

Herb Roasted Chicken with Rosemary Jus

*

Huli Huli Lamb Chops with Green Papaya Salad and Poha Berry Sauce

*

Carving Station Roasted Prime Rib

*

Au Jus, Maui Onion Jam, Whipped Horseradish

*

Fresh Baked Asiago Ciabatta

*

Steamed Fresh Seasonal Vegetables

*

Fresh Herb Roasted Baby Red Potatoes

*

Coconut Ginger Jasmine Rice

Desserts

Petit Four Mirror

*

Fresh Island Fruit Mirror

\$75.00 per person

Paniolo Buffet



Hawaiian Sweet Potato and Macaroni Salad

*

Fresh Island Fruit Tray

*

Tossed Green Salad with Ranch Dressing

*

Hawaiian Style Baby Back Ribs

*

Roasted Mango BBQ Half Chickens

*

Grilled Mahimahi with Tropical Fruit Salsa and Pineapple Rum

*

Carved Prime Rib with Au Jus and Horseradish

*

Herb Roasted New Potatoes, Rice Pilaf, Corn on the Cob

*

Hawaiian Sweet Bread Cheese Toast

\$60.00 per person



Island Buffet

*Fresh Island Sushi Mirror with
Ahi, Hamachi Roulades, & California Rolls*

*

*Hawaiian Style Seafood Seviche
Kauai Prawns, Sea Scallops, Tako, and Mahimahi*

*

Lemongrass Crusted Mahimahi with Olowalu Tomato Salsa

*

Grilled Teriyaki Chicken with Pineapple Salsa

*

Carving Station Oven Roasted Hoisin Glazed Pork Loin

*

Grilled Black Angus Beef Tenderloin with Maui Onion Confit

*

Molokai Sweet Bread

*

Upcountry Wok Seared Vegetables

*

Coconut Ginger Jasmine Rice

\$75.00 per person

Luau Buffet



Upcountry Wild Field Green Salad with Papaya Seed Dressing

*

Namasu (Marinated Cucumber Salad)

*

Kalua Pig and Steamed Cabbage

*

Shoyu Beef with Makawao Mushroom Relish

*

Polynesian Chicken (Sweet & Sour)

*

Grilled Mahimahi with Pineapple Rum Buerre Blanc

*

Hawaiian Sweet Potatoes Tossed in Lilikoi Syrup

*

Fried Rice

*

Poi

*

Hawaiian Medley of Fresh Steamed Vegetables

*

Coconut Haupia Cake

*

Assorted Island Fruit Mirror

\$60.00 per person



Hawaii Regional Buffet

*Crab Stuffed Prawns
With Roasted Garlic Cream and Spinach.*

*

*Ti Leaf Wrapped Mahimahi
steamed in Mirin with Maui Onion, Olowalu Tomato and Makawao Mushrooms.*

*

Grilled Poha Berry Glazed Lamb Chops

*

*Seared Asian Style Chicken Breast
with Wok Fried Vegetables and Somen Noodles.*

*

*Shiitake Peppercorn Crusted Black Angus Sirloin
with Demi Glace*

Fresh Baked Taro Rolls

*

Coconut Ginger Jasmine Rice

*

Hawaiian Sweet Potatoes Tossed in Lilikoi Syrup

*

Stir-Fry Vegetables

Desserts

*Macadamia Nut Cheese Cake
& Pineapple Tiramisu*

\$80.00 per person



Hawaiian Seafood Festival Buffet

On Ice: Shrimp Cocktail, Snow Crab Claws, Oysters on the Half Shell

*

Sushi Mirror to include Ahi Sashimi, California Rolls and Island Poke

*

Kona Lobster Caesar Salad

*

Seared Diver Sea Scallops with Lobster Broth

*

Alaskan King Crab Legs Served with Drawn Butter

*

Crab Stuffed Prawns with Roasted Garlic Sauce

*

Hawaiian Style Bouillabaisse

(Local Island Seafood Poached in a Coconut Lemon Grass Broth)

*

Five Grain Rice

*

Pesto Whipped Baby Red Potatoes

*

Fresh Steamed Upcountry Vegetables

Desserts

*Chocolate Toffee Mousse Cake
& Pineapple Tiramisu*



\$95.00 per person

