Catering Menu
the early bird
(minimum 25 guests)
orange juice or passion orange guava juice or polynesian fresh fruit cocktail
fluffy scrambled eggs with chives
choice of bacon, grilled ham, turkey sausage, breakfast links or portuguese sausage
hash brown potatoes with grilled onions
assortment of breakfast pastries and muffins, butter & preserves
freshly brewed coffee, decaffeinated coffee or tea 23.00

the ‘alala
(minimum 25 guests)
orange juice or passion orange guava juice or sliced chilled melon assortment, honey mint syrup
homemade roast beef hash with poached egg and broiled tomato
assortment of breakfast pastries and muffins, butter & preserves
freshly brewed coffee, decaffeinated coffee or tea 23.25

the mynah bird combo
(minimum 25 guests)
orange juice or passion orange guava juice or sunrise yogurt cocktail with granola
fluffy scrambled eggs with chives
silver dollar pancakes, maple and coconut syrup
choice of bacon, grilled ham, turkey sausage, breakfast links or portuguese sausage
assortment of breakfast pastries and muffins, butter & preserves
freshly brewed coffee, decaffeinated coffee or tea 24.00

the skylark
(minimum 25 guests)
orange juice or passion orange guava juice or sliced chilled hawaiian pineapple, cherry brandy-scented syrup
grilled sirloin steak with sautéed garlic mushrooms
fluffy scrambled eggs with chives
hash brown potatoes with grilled onions
assortment of breakfast pastries and muffins, butter & preserves
freshly brewed coffee, decaffeinated coffee or tea 24.25

the sandpiper
(minimum 25 guests)
orange juice or passion orange guava juice or strawberry and kiwi fruit cocktail with brown sugar and whipped cream
three egg omelette
(choice of cheese, mushroom, tomato or plain)
choice of bacon, grilled ham, turkey sausage, breakfast links or portuguese sausage
hash brown potatoes with grilled onions
assortment of breakfast pastries and muffins, butter & preserves
freshly brewed coffee, decaffeinated coffee or tea 24.25

the tropicbird
(minimum 25 guests)
orange juice or passion orange guava juice or chilled sliced island fruit assortment, honey mint syrup
potato benedict (poached eggs on hash brown potatoes) with canadian style bacon topped with zesty mustard dill hollandaise sauce, fresh asparagus garnish
assortment of breakfast pastries and muffins, butter & preserves
freshly brewed coffee, decaffeinated coffee or tea 27.00

rise & shine
SERVED BREAKFAST

All prices are subject to an 24% service charge. Menus and prices are subject to change without notice.
 Continental Breakfast Buffet  
*(minimum 25 guests)*

- orange juice and passion orange guava juice
- selection of cold cereals or oatmeal with brown sugar and milk
- array of sliced seasonal fruits, and fruit yogurt
- assortment of danish, mini bagels, mini croissants, muffins, butter, cream cheese and preserves

freshly brewed coffee, decaffeinated coffee and tea .......................... 22.50

Breakfast Buffet Two  
*(minimum 50 guests)*

- orange juice and passion orange guava juice, array of sliced seasonal fruits
- farm fresh scramble eggs
- choice of two meats: bacon, grilled ham, turkey sausage, breakfast links, beef hash or portuguese sausage
- hash brown potatoes with grilled onions or steamed rice
- assortment of breakfast pastries with butter and preserves

freshly brewed coffee, decaffeinated coffee or tea .............................. 29.50

Breakfast Buffet Three  
*(minimum 50 guests)*

- orange juice and passion orange guava juice
- selection of cold cereals or oatmeal with brown sugar and milk, array of sliced seasonal fruits
- farm fresh scramble eggs
- choice of two meats: bacon, grilled ham, turkey sausage, breakfast links, beef hash or portuguese sausage
- french toast with crushed strawberry sauce and maple syrup
- island banana pancakes
- hash brown potatoes with grilled onions or steamed rice
- assortment of breakfast pastries with butter and preserves

freshly brewed coffee, decaffeinated coffee or tea .............................. 35.25
Brunch Buffet
(minimum 100 guests)

fruits and juices
sliced fresh fruit platter, papaya wedges with lime, fresh pineapple and apple with li hing powder essence, orange juice and passion orange guava juice

pastries
assortment of mini breakfast pastries

salads
seasonal tossed greens with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental, or thousand island, ginger chicken with penne pasta salad, broccoli seafood salad, pineapple and cranberry coleslaw

cold buffet
assorted sushi platter, selection of domestic cheeses, tako limu poke, roasted broccoli with toasted almonds and cranberries

hot buffet
sliced roast rack of lamb or sliced skirt steak with shiitake mushroom sauce
island style steamed mahi mahi filet
southern style fried chicken and waffles with maple syrup
potato benedict with spicy dill hollandaise sauce or poached eggs florentine
scrambled eggs
crispy bacon, breakfast links, and portuguese sausage

tri-color brunch potatoes and steamed rice

desserts
chef’s selection of assorted tarts, cakes, pies and cremes.

beverages
freshly brewed coffee, decaffeinated coffee or tea


44.25

To enhance your buffet, we suggest adding a carved new york striploin of beef or baked honey glaze ham to your buffet at a nominal charge.
Served Luncheons  
(minimum 25 guests)  

Please select one entrée for your party.  
All entrées include your choice of a soup and dessert. Rolls and freshly brewed coffee or tea completes your meal.

**salad entrées**

**classic caesar**   
with grilled chicken .................. 27.25  
with grilled shrimp ................... 28.25  

**hearts of romaine & bay shrimp**   
with tomatoes, hard boiled eggs, and cucumbers, lime thousand island dressing .......................... 30.50  

**oriental style grilled salmon**   
on a bed of mesclun greens with lemon grass dressing .................... 30.50  

**kale, frisée lettuce & spinach**   
grilled chicken breast, dried cranberries, sliced almonds, cucumber and tear drop tomatoes lemon vinaigrette ...................... 27.25  

**chinese chicken**   
with chopped peanuts, crispy won ton strips and our oriental sesame dressing ...... 28.25  

Please select one entrée for your party.  
All entrées include your choice of our hale koa house salad or a soup and dessert. Rolls and freshly brewed coffee or tea completes your luncheon.

**chicken entrées**

**cajun pan seared chicken**   
with etouffee sauce, creole rice and fresh seasonal vegetables ................... 29.50  

**sautéed herb seasoned chicken**   
deglazed with balsamic vinegar and finished with butter, fresh seasonal vegetables and roasted garlic mashed potatoes ...... 28.25  

**grilled mediterranean chicken**   
tomato jam and extra virgin olive oil, fresh seasonal vegetables, and roasted potatoes .................. 28.25  

**chicken marsala**   
mushrooms, shallots, marsala wine sauce on an asparagus risotto cake with fresh seasonal vegetables ................... 29.50  

**smoked soy marinated chicken**   
on fettuccine pasta, fresh julienne vegetables and mirin cream sauce .................. 28.25  

**pork entrées**

**asian braised pork**   
soy mirin sauce, scallion rice and fresh seasonal vegetables .................... 29.50  

**48 hour brined pork loin**   
crusted with buba arare, apple cider gastrique and fresh seasonal vegetables ........... 29.50  

**beef entrées**

**red wine braised boneless short rib**   
matignon of root vegetables, scallion mashed potatoes and fresh seasonal vegetables .................. 30.00  

**broiled new york steak**   
cabernet peppercorn sauce, frizzled onions, roasted garlic mashed potatoes and grilled marinated squash and peppers ....... 35.25  

**seafood entrées**

**poached atlantic salmon**   
green peppercorn ginger sauce, sliced baked potato with parsley butter and fresh seasonal vegetables .................. 30.00  

**baked mahi mahi filet**   
tomato chive beurre blanc, garlic mashed potatoes and fresh seasonal vegetables .................. 31.50  

**sautéed fresh island fish**   
lemon beurre blanc, lomi lomi tomato relish, herb roasted whole potatoes and fresh seasonal vegetables ........... 31.50  

**grilled black tiger shrimp pasta**   
fettuccine pasta tossed with marinara sauce, mushrooms, spinach and garlic ....... 33.00  

**combination entrées**

**duo of mahi mahi “dynamite” & marinated herb grilled chicken**   
macadamia nut romesco sauce, whole grain rice pilaf and fresh seasonal vegetables ............... 33.00  

**grilled skirt steak with dijon shiitake mushroom sauce paired with your choice of broiled mahi mahi filet or crab cake**   
local style fried udon noodles and sautéed zucchini with tomatoes with mahi mahi .................. 31.50  
with crab cake ..................... 33.00  

**herb marinated grilled striploin & citrus honey mustard glazed chicken**   
mashed potatoes and fresh seasonal vegetables ...................... 31.50  

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Served Luncheons
(minimum 25 guests)

soup selections
select one to accompany your meal
- cream of watercress
- lobster bisque
- wild rice and mushroom
- sweet corn chowder
- southwestern chicken tortilla
- navy bean
- potato leek
- cream of spring vegetable
- new england clam chowder
- oriental egg blossom
- beef & barley

dessert selections
select one to accompany your meal
- tiramisu
- refreshing signature sorbet (strawberry, lilikoi or lychee)
- strawberry cheesecake
- tropical sundae
- dutch apple pie with vanilla ice cream
- macadamia nut cream pie
- classic crème brulee
- chocolate haupia pie
- mud pie

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soup, sandwich and salad lunch buffet
available for luncheon events only
(minimum 40 guests)

salads
tossed green salad with
choice of two dressings: lemon vinaigrette,
ranch, oriental or thousand island,
potato macaroni salad, sliced fresh fruit
fresh vegetable crudité with creamy dip

soup of the day

selection of breads
white, whole wheat, 10 grain and light rye

sliced cold cuts and cheeses
cured ham, roast beef, roast turkey breast,
salami, monterey jack, cheddar, brie and
swiss cheeses

to accompany your sandwich

crisp lettuce, sliced tomatoes, red
onions, cucumbers, alfalfa sprouts and
assorted condiments

desserts
chocolate mousse cake
apple cobbler with vanilla ice cream
with vanilla ice cream, key lime tart

beverages
freshly brewed coffee, decaffeinated
coffee or tea

warriors luncheon buffet
(minimum 50 guests)

cold buffet
seasonal tossed green salad with tomatoes
and sliced cucumbers, choice of two
dressings: lemon vinaigrette, ranch,
oriental, or thousand island, redskin potato
salad with bacon chive dressing, cucumber
namasu, ginger chicken with penne pasta
salad, pipikaula poke platter, assorted fish
cake poke with furikake, sliced seasonal
fruits, fresh vegetable crudités with creamy
dip, assorted cold cuts and a selection of
domestic cheeses

soup of the day

hot buffet
(select two)
island huli huli chicken, natural jus
crispy southern fried chicken
flame grilled guava hoisin chicken
grilled gochujang chicken with
sweet and spicy lacquer
grilled beef with chimichurri and beef jus
grilled skirt steak with dijon-shiitake
mushroom sauce
beef bourguignonne
sauteed shrimp penne pasta with spinach
and roasted garlic cherry tomato sauce
steamed mahi mahi filet island style
pan fried mahi mahi with bay shrimp
and lemon caper butter

roast pork loin forestiere with woodland
mushrooms and marsala wine cream sauce
steamed rice
roasted potatoes
seasonal vegetables
dinner rolls

desserts
french almond pear tart, key lime tart,
mango panna cotta, and macadamia nut
cream pie

beverages
fresh brewed coffee, decaffeinated coffee
or tea

additional hot entrées.............. 6.95 each
you may also select from our dinner buffet menus
for a luncheon event.

All prices are subject to a 24% service charge. Menus and prices are subject to change without notice.
Served Dinners
(minimum of 25 guests)

Please select one entrée for your party.
All dinner entrées include your choice of soup or salad, a dessert item, dinner rolls and freshly brewed coffee or hot tea. We highly suggest you consider one of our tempting appetizers.

chicken entrees

chicken forestiere
sautéed with woodland mushrooms, shallots, garlic & madeira wine cream sauce, market fresh vegetables and indian harvest 5-grain medley .................. 42.00

chicken breast saltimbocca
layered with sliced prosciutto ham, fontina cheese, fried sage & poultry jus, market fresh vegetables and linguini pasta .... 40.75

chicken picatta
sautéed with light parmesan egg batter, thai basil yuzu butter sauce & fried capers, market fresh vegetables and linguini pasta .... 40.75

chicken marsala
sautéed with crimini mushrooms, shallots, garlic and marsala wine demi glace, market fresh vegetables and asparagus risotto cake .................. 42.00

beef entrees

filet of beef mignon
 crimini mushroom truffle cabernet sauce, market fresh vegetables and garlic roast red bliss potatoes ............... 47.50

alae’a sea salt crusted prime rib roast
 au jus and creamy horseradish sauce, market fresh vegetables and loaded whipped potatoes .................. 47.50

new york steak au poivre
three peppercorn brandy sauce, market fresh vegetables and garlic roasted red bliss potato .................. 47.50

pork & lamb entrees

roast tenderloin of pork roulade
cajun spice rub, apple-walnut brioche stuffing, calvados brandy gastrique, market fresh vegetables and okinawan sweet potato duchess ............... 44.25

pork chop kaiulani
hawaiian kona coffee spiced brine, topped with lilikoi bbq butter sauce & fried onion confetti, market fresh vegetables & garlic roasted red bliss potato ............ 44.25

grilled marinated lamb chops
marinated in garlic & herbs, argentinean style mint chimichurri & lamb jus, market fresh vegetables and polenta cake .... 57.75

seafood entrees

pier 38 fresh island fish
select your preparation method:
macadamia nut & butter cracker crust with lilikoi basil coulis

wrapped in romaine lettuce & poached in a white wine court bouillon, fresh tarragon-tobiko cream

grilled with lomi tomato-sea asparagus relish & ponzu citrus beurre blanc

market fresh vegetables and okinawan sweet potato duchess .................. 42.00

roasted atlantic salmon
furikake crust, ume-shiso aioli and kabayaki sauce, market fresh vegetables and steamed jasmine rice .................. 42.25

shrimp scampi fettuccine
chablis wine, romesco garlic butter sauce, fried capers and parmesan cheese, market fresh vegetables .................. 46.50

pacific seafood brochette
shrimp, scallop, fish, peppers & mushrooms, korean gochujang lobster sauce, market fresh vegetables and saffron lemon rice pilaf.. 45.50
Served Dinners
(minimum of 25 guests)

Please select one entrée for your party.
All dinner entrées include your choice of soup or salad, a dessert item, dinner rolls and freshly brewed coffee or hot tea. We highly suggest you also consider one of our tempting appetizers.

combination entrées

chicken & new york steak au poivre
chicken with hawaiian curry spice rub, macadamia nut honey tangerine lacquer paired with new york steak, three peppercorn brandy sauce, market fresh vegetables and garlic roast red bliss potatoes

chicken provençale & seafood stuffed mah mahi
chicken with herb crust, poultry jus and romesco sauce paired with scallops, crab, & shrimp stuffed mahi mahi, lomi tomato-sea asparagus relish and lilikoi hollandaise sauce, market fresh vegetables and steamed basmati rice

filet of beef & seafood stuffed shrimp
crimini mushroom truffle cabernet sauce paired with scallops, crab, fish stuffed shrimp, rockefeller spinach, poha-mango butter sauce market fresh vegetables and garlic roast red bliss potatoes

new york steak au poivre & mahi mahi
flame grilled, three peppercorn brandy sauce paired with macadamia nut & butter cracker crusted mahi mahi, lilikoi basil coulis, market fresh vegetables & lyonnaise potatoes

roast tenderloin of beef & half maine lobster tail
porcini mushroom rub, port wine reduction, bearnaise sauce, market fresh vegetables and roasted garlic-spinach whipped potatoes

vegetarian entrées

vegetarian fettuccine
fettuccine pasta tossed with olive oil, garlic, parmesan cheese, kosher salt, sweet basil and fresh garden vegetables

roasted vegetable napoleon
(minimum three orders)
asparagus, zucchini, yellow squash, mushrooms, sweet red pepper, and eggplant, romesco sauce and kale pesto, market fresh vegetables and roasted orzo-israeli couscous

pan seared furikake crusted tofu steak
crisp asian slaw, tamari soy lacquer, green onion oil, market fresh vegetables and steamed jasmine rice

tricolor quinoa pilaf with 7 garden treasures
malaysian curry sauce garnished with toasted peanuts, market fresh vegetables and lyonnaise potato

a taste of south asia
tandoori tikka tofu with pakora, asian ratatouille and Hawaiian curry jasmine rice pilaf
Served Dinners
(minimum of 25 guests)
select a soup or salad to accompany your served dinner

**soups**
cream of watercress
lobster bisque
wild rice and mushroom
sweet corn chowder
southwestern chicken tortilla
navy bean
potato leek
cream of spring vegetable
new england clam chowder
oriental egg blossom
beef & barley

**salads**
hale koa house salad
mixed greens with chopped eggs, tomatoes, sprouts, radishes and sliced cucumbers
tarragon dressing
assorted mesclun greens
pan roasted macadamia nuts and creamy cranberry vinaigrette
kale & romaine salad
tossed with bay shrimp, eggs, bacon bits and tomatoes, balsamic vinaigrette dressing
classic caesar salad
aged parmesan and garlic croutons
romaine & spinach salad
blue cheese crumble, chopped roasted walnut and dried cranberries, creamy cranberry vinaigrette

both soup and salad courses may be added to your meal for an additional 7.75

**desserts**
select one to accompany your served dinner
tiramisu
refreshing signature sorbet
*(strawberry, lilikoi or lychee)*
strawberry cheesecake
tropical sundae
dutch apple pie with vanilla ice cream
macadamia nut cream pie
classic crème brûlée
chocolate haupia pie
mud pie

Served Dinner Additions
cold appetizers

**house cured salmon with asparagus**

**antipasto salad**
romaine lettuce, marinated artichokes and mushrooms, salami, fresh mozzarella, roasted peppers, pepperoncini and olives, red wine vinaigrette.

**chilled jumbo shrimp**
cocktail sauce

**seared yellowfin ahi with ogo & puna papaya fan**
wasabi mustard essence

**poke trilogy**
ahi limu poke, spicy kajiki poke, spicy salmon with oyster sauce poke, frisée lettuce, garnished with won ton strips, red, green & orange tobiko

**hot appetizers**

**pacific crab cakes**
sautéed horenso spinach, sweet red pepper coulis, calamansi lime beurre blanc

**arancini & cremini mushroom**
risotto cheese croquette, wilted kale, roasted tomato basil vinaigrette

**flame grilled bacon wrapped asparagus bundles**
balsamic-soy reduction, lemon pepper aioli and roasted tear drop tomatoes

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hale koa royal feast
(minimum 40 guests)

a traditional hawaiian luau
served sit down style

salads
cucumber papaya salad
lomi lomi salmon
seaweed salad
fresh pineapple
poi

main course
imu style kalua pork
lawalu style mahi mahi
(sweet onion, kukui nut inamona
coconut ginger cream)
island shoyu chicken
teriyaki beef steak
char siu fried rice
cane sugar butter glazed sweet potato
with toasted coconut
stir fried vegetables

dessert
haupia
guava cake

beverages
freshly brewed coffee, decaffeinated coffee
or tea

48.75

hawaiian entertainment, a traditional imu
ceremony (luau garden only) and lei greeting can
be arranged for you upon request at
additional charges. ask your catering
representative for details.
**aloha buffet**  
(minimum 100 guests)  
an introduction to hawaii with favorite flavors from the islands  

**salads**  
seasonal greens with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental or thousand island, broccoli and seafood, cucumber namasu, macaroni and potato, kim chee tofu, lomi lomi salmon and poi  

**cold selections**  
sliced tropical fruit platter  
tako limu poke, swordfish shoyu onion poke, cold ginger chicken platter  

from the carving station  
(select one)  
roast new york striploin of beef  
roast prime rib of beef,  
*both accompanied by au jus and creamy horseradish sauce*  

**hot entrée selections**  
steamed snow crab legs with lemon butter or hawaiian seafood curry  
hibachi chicken or flame grilled guava hoisin chicken  
dore style mahi mahi with meuniere butter sauce and toasted macadamia nuts or local style steamed fresh manila clams  
kalua pork and cabbage  
chinatown fried noodles  
steamed white rice or char siu fried rice  
cane sugar butter glazed baked sweet potatoes with toasted coconut  

**desserts**  
chef’s selection of cakes, pies, tarts, crèmes, and haupia  

**beverages**  
freshly brewed coffee, decaffeinated coffee or tea  

with new york striploin of beef ........ 57.75  
with prime rib of beef .............. 65.75  

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**asian buffet**  
(minimum 100 guests)  
a taste of japanese, chinese, and other ethnic delicacies along with western foods prepared with the seasoning secrets of the orient  

**salads**  
oriental salad with sesame vinaigrette, garnished with crispy wonton strips and chopped peanuts, ginger chicken with penne pasta, macaroni and potato with seafood, broccoli and seafood won bok kim chee, cucumber namasu  

**cold selections**  
sliced fresh fruit platter, sushi assortment, cold saimin platter, tako limu and onion poke  

**hot entrée selections**  
hibachi chicken or warm asian pesto chicken  
dore style mahi mahi shanghai (sweet & sour sauce, garnished with pineapple & lychee)  
or seafood in thai coconut red curry sauce  
braised korean boneless short ribs  
chinese black bean pork sparerib brisket  
fried chow mein noodles  
steamed white rice  
wok fired seasonal vegetables  

**desserts**  
chef’s selection of cakes, pies, tarts and crèmes  

**beverages**  
freshly brewed coffee, decaffeinated coffee or tea  

................................. 54.50  

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international buffet  
(minimum 100 guests)  

a lavish sampling of foods from all over the world  

salads  
seasonal greens with tomatoes and cucumbers, choice of two dressings: lemon vinaigrette, ranch, oriental or thousand island, broccoli and seafood, kim chee tofu, three olive salad with balsamic dressing, redskin potato salad with bacon chive dressing, penne pasta with deli meat & cheese  

cold buffet  
sliced tropical fruit platter, roasted broccoli with toasted almonds and cranberries, assorted sushi platter, selection of domestic cheeses  

from the carving station  
(select one)  
roast new york striploin of beef  
roast prime rib of beef  
both accompanied by au jus and creamy horseradish sauce  

chicken entrées  
(select one)  
herb baked mushroom chicken with marsala wine sauce  
paniolo chicken with tomato, tarragon, & hawaiian kona coffee spice demi-glace  
korean kalbi chicken  
roast chinatown duck with, lychee and mandarin orange and bigarade sauce  

seafood entrées  
(select one)  
dore style mahi mahi grenobloise  
(brown butter, worcestershire sauce, lemon juice & fried capers)  
seafood valencia with tomato, roasted garlic and saffron sauce  
grilled mahi mahi with tomato-sea asparagus relish, ponzu citrus beurre blanc  
pan seared atlantic salmon with garlic cucumber relish, umeboshi vinaigrette and sake beurre blanc  
assorted seafood in a white wine garlic cream sauce  
fresh vegetable medley  
roasted garlic and chive mashed potatoes or hawaiian spice roasted red bliss potatoes steamed white rice or lemon rice pilaf dinner rolls  

desserts  
chef’s selection of cakes, pies, tarts and crèmes  

beverages  
freshly brewed coffee, decaffeinated coffee or tea  

with new york striploin of beef ......... 54.50  
with prime rib of beef ............. 62.50
pacific rim buffet
(minimum 50 guests)

salads
seasonal greens with choice of two dressings: lemon vinaigrette, oriental, thousand island, or ranch dressings, sliced tomatoes and cucumbers, red skin potato with bacon chive dressing, ginger chicken penne pasta, broccoli and seafood, kim chee tofu, pineapple coleslaw, assorted sushi platter, fresh fruit platter

hot buffet
choice of 3 hot entrées

korean style beef
sake braised boneless beef short ribs
grilled skirt steak with dijon-shiitake mushroom sauce
chinatown steamed mahi mahi
pan seared furikake crusted mahi mahi
korean style seafood newburg
flame grilled guava hoisin chicken
island shoyu chicken
grilled gochujang chicken with sweet and spicy lacquer
szechuan salt & pepper pork
sweet & sour pork sparerib brisket
steamed white rice or char siu fried rice
fried chow mein noodles or green onion mashed potatoes
fresh wok fired vegetable medley

desserts
chef’s selection of cakes, pies, tarts and crèmes

beverage
freshly brewed coffee, decaffeinated coffee or tea

hawaiian luau buffet
(minimum 50 guests)

salads and cold buffet
seasonal greens with tomatoes and sliced cucumbers, choice of two dressings: lemon vinaigrette, oriental, thousand island, or ranch dressings, potato macaroni salad
cucumber namasu
swordfish shoyu and onion poke
pipkaula poke
lomilomi salmon
poi
fresh pineapple

hot buffet
imu style kalua pork
island shoyu chicken
teriyaki beef steak
lawalu style mahi mahi
cane sugar butterfly glazed sweet potato with toasted coconut
fried chow mein noodles
steamed rice or char siu fried rice

desserts
macadamia nut pie, haupia, dobash cake, haupia cake, guava cake, mango panna cotta

beverages
freshly brewed coffee, decaffeinated coffee or tea

----------------------------- 55.50
additional hot entrées 6.50 each

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all cocktail receptions start off with our moana selection

moana selection
minimum 40 guests

cold hors d’oeuvres
fresh vegetable crudité with creamy herb dip
seasonal tropical fresh fruit
selection of domestic cheeses with sliced french bread and crackers
spicy kajiki poke with fried wonton chips

dim sum
(select two)
shrimp har gau
pork siu mai
scallop & spinach
vegetarian
mini char siu bao

served with sesame soy vinaigrette

hot hors d’oeuvres
(select three)
indonesian chicken satay skewers, peanut sauce
chicken & vegetable potstickers
sesame soy vinaigrette

goat cheese won ton, poha berry sweet chili sauce
fried salt & pepper calamari and pepperoncini
shanghai style pork and vegetable lumpia, garlic pepper vinegar

spanikopita, tzatziki sauce
buba arare tempura mahi mahi skewer, lemon garlic aioli
mochiko furikake chicken, pickled ginger aioli
teriyaki beef skewers, chimichurri sauce

additional hot hors d’oeuvres at 6.25 each

whaler selection
2 hour limit

all menu selections include mini rolls, aioli & whole grain dijon mustard

roast prime rib of beef
au jus, creamy horseradish sauce
(minimum 50 guests) ......................... 11.00

roast new york striploin of beef
cabernet sauvignon sauce
(minimum 40 guests) ......................... 8.25

whole roasted tenderloin of beef
bearnaise sauce
(minimum 40 guests) ......................... 13.00

baked guava macadamia nut honey glazed ham
(minimum 40 guests) ......................... 7.75

house made kiawe smoked pastrami
mango mustard sauce
(minimum 40 guests) ......................... 8.25

kiawe wood smoked corned beef brisket
lilikoi bbq sauce
(minimum 40 guests) ......................... 8.25

roast turkey roulade
sausage brandy gravy, cranberry compote
(minimum 40 guests) ......................... 7.25

whole roasted island pig
plum sauce
(minimum 60 guests) ......................... 11.00

salt crusted whole tai snapper
orange truffle vinaigrette
(minimum 40 guests) ......................... market price

carver for two hours included in prices listed

you may supplement the moana selection with additional hot items listed below or add items from the whaler or hukilau selection, sushi assortment or theme stations
cold hukilau selection

jumbo shrimp on ice with cocktail sauce
*(three pound minimum)* ........... 63.50/pound

edamame hummus
served in individual vessels with
carrots & celery sticks
*(two dozen minimum)* ............... 35.75/dozen

shrimp cocktail with asian pesto
on individual plates
*(two dozen minimum)* ............... 46.50/dozen

crab salad on cucumber slice
*(two dozen minimum)* ............... 35.75/dozen

ahi sashimi with shoyu mustard sauce
*(three pound minimum)* .... market price/pound

ahi poke or seafood salad with
crispy won ton chips
*(two pound minimum)*

ahi poke .... market price/pound
seafood salad ............... 31.50/pound

ahi poke
choice of shoyu, limu or spicy
*(two pound minimum)* .... market price/pound

tako poke
choice of onion or limu
*(two pound minimum)* .... market price/pound

mussel with limu and onion poke
*(two pound minimum)* ........... 25.00/pound

oysters on the half shell
*(three dozen minimum)* ........... 46.50/dozen

pipikaula poke
*(two pound minimum)* ............. 32.00/pound

smoked salmon platter with mini bagels
and cream cheese
*serves approximately 20 guests* ........ 262.00

deconstructed bruschetta
tomato basil relish on crostini
*serves approximately 25 guests* .... 75.00/order

edamame
lightly salted, garlic or spicy
*(two pound minimum)* ............ 10.75/pound

domestic cheese platter
with crackers and sliced french bread
*(serves 25)* ......................... 225.00

vegetable crudite platter
with creamy dip
*(serves 25)* ......................... 125.00

fresh fruit platter
*(serves 25)* ......................... 150.00
<table>
<thead>
<tr>
<th>Hot Hukilau Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imu style kalua pork sliders</td>
<td>58.50/dozen</td>
</tr>
<tr>
<td>Lilikoi BBQ sauce, creamy cole slaw, mini brioche roll</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Asian Quesadillas</td>
<td>40.75/dozen</td>
</tr>
<tr>
<td>Char siu pork, hoisin sauce, Mexican cheese blend, flour</td>
<td></td>
</tr>
<tr>
<td>tortilla, sriracha sour cream, guacamole</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Pacific Blue Crab Cake</td>
<td>77.25/dozen</td>
</tr>
<tr>
<td>Yuzu tartar sauce</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Chicken &amp; Vegetable Potstickers</td>
<td>46.00/dozen</td>
</tr>
<tr>
<td>Sesame Soy Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Beef Wellington Bites</td>
<td>66.75/dozen</td>
</tr>
<tr>
<td>Cumberland sauce</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Mochiko Furikake Chicken</td>
<td>7.25/order</td>
</tr>
<tr>
<td>Pickled ginger aioli</td>
<td></td>
</tr>
<tr>
<td>(minimum 12 orders)</td>
<td></td>
</tr>
<tr>
<td>Pork Wonton</td>
<td>39.75/dozen</td>
</tr>
<tr>
<td>Soy-Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Chicken Yakitori Skewer</td>
<td>42.75/dozen</td>
</tr>
<tr>
<td>Sake-Mirin Lacquer</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Crispy Tater Tot Potatoes</td>
<td>30.75/pound</td>
</tr>
<tr>
<td>Parmesan &amp; Garlic Truffle Oil, Porcini Aioli, Lemon Pepper</td>
<td></td>
</tr>
<tr>
<td>Ketchup</td>
<td></td>
</tr>
<tr>
<td>(three pound minimum)</td>
<td></td>
</tr>
<tr>
<td>Baked Black Mussel Rockefeller</td>
<td>56.75/dozen</td>
</tr>
<tr>
<td>Rockefeller Creamed Spinach, Hollandaise Sauce Glaze</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Teriyaki Beef Skewers</td>
<td>42.75/dozen</td>
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<tr>
<td>Chimichurri Sauce</td>
<td></td>
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<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Crab Rangoon Purses</td>
<td>46.50/dozen</td>
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<tr>
<td>Mango Chutney, Curry Aioli</td>
<td></td>
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<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Tofu Vegetable Potstickers</td>
<td>42.75/dozen</td>
</tr>
<tr>
<td>Sesame Soy Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Caponata Stuffed Crimini Mushrooms</td>
<td>42.75/dozen</td>
</tr>
<tr>
<td>Fontina Cheese, Fried Capers, Garlic Basil Cream</td>
<td></td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Hot Spinach &amp; Artichoke Dip</td>
<td>69.50/order</td>
</tr>
<tr>
<td>Tri Color Corn Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>(serves 20)</td>
<td></td>
</tr>
<tr>
<td>Baked Brie Cheese with Caramelized Granny Smith Apples and</td>
<td>143.50 each</td>
</tr>
<tr>
<td>Macadamia Nuts in Grand Marnier Honey Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Served with Sliced French Baguette</td>
<td></td>
</tr>
<tr>
<td>(serves 40-50)</td>
<td></td>
</tr>
<tr>
<td>Kalua Pig Quesadillas with Fresh Tomato Salsa</td>
<td>40.75/dozen</td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Grilled Baby Lamb Chops with Horseradish Mustard Dip</td>
<td>83.50/dozen</td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Vegetable Samosas with Tamarind-Mango Chutney Sauce</td>
<td>40.00/dozen</td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
<tr>
<td>Pork Hash Stuffed Mushroom Tempura, Shoyu Mustard Sauce</td>
<td>39.75/dozen</td>
</tr>
<tr>
<td>(two dozen minimum)</td>
<td></td>
</tr>
</tbody>
</table>
sushi
(two dozen minimum per type)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>futo-maki</td>
<td>21.50/dozen</td>
</tr>
<tr>
<td>tekka-maki (ahi roll)</td>
<td>market price</td>
</tr>
<tr>
<td>kappa-maki (cucumber roll)</td>
<td>17.00/dozen</td>
</tr>
<tr>
<td>oshinko-maki (japanese pickle roll)</td>
<td>17.00/dozen</td>
</tr>
<tr>
<td>california maki (crab, avocado, cucumber)</td>
<td>24.50/dozen</td>
</tr>
</tbody>
</table>

assorted sushi by the piece

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>hamachi (yellowtail)</td>
<td>market price</td>
</tr>
<tr>
<td>sake (smoked salmon)</td>
<td>4.75</td>
</tr>
<tr>
<td>ebi (shrimp)</td>
<td>4.00</td>
</tr>
<tr>
<td>maguro (tuna)</td>
<td>market price</td>
</tr>
<tr>
<td>tako (octopus)</td>
<td>4.25</td>
</tr>
<tr>
<td>inari (cone)</td>
<td>2.50</td>
</tr>
</tbody>
</table>

cooking and theme stations
(minimum 50 guests)
2 hour maximum

tempura station with chef
(outdoor functions only)
shrimp, fish, string beans, mushrooms, kabocha pumpkin, carrots, zucchini

soft polenta station
bolognese sauce, marinara sauce, mushroom ragout, marscapone, ratatouille stew

sushi bar with chef
sushi made to order maguro, sake, ebi, tako, tobiko, california rolls, fire cracker roll (spicy tuna with special chile pepper salsa)

rata polenta station
bolognese sauce, marinara sauce, mushroom ragout, marscapone, ratatouille stew

9.00

taco station with chef
kona coffee spiced shredded beef, imu style kalua turkey, grilled fish, corn & flour tortillas, cabbage slaw, sour cream, fire roasted tomato salsa, tropical fruit salsa, guacamole

11.50

pho station
beef balls, rice vermicelli, vietnamese hot broth, traditional garnishes

11.50

pasta station
(outdoor functions only)
marinara, alfredo, bolognese, italian sausage, chicken, vegetable, garlic bread

11.50

french fry station with chef
(outdoors functions only)
curly seasoned potatoes, sweet potato, shoestring potato, condiment sauces: ketchup, banana ketchup, ranch, sriracha ketchup

10.50

salad station
romaine lettuce, mesclun greens, baby spinach garlic croutons, parmesan cheese, red onion, sliced mushrooms, cherry tomatoes, bacon bits, black olive, sprouts, sliced cucumbers lemon vinaigrette, caesar and ranch dressings

11.25

ice cream station
vanilla ice cream (3 ounce scoop per person), chocolate sauce, strawberry sauce, chopped nuts, crushed oreos, mini m&ms, fresh whipped cream

11.25

desserts
to chef’s selection of cakes, pies, tarts and crèmes

13.75
bar and beverages
we offer a wide selection of liquors, beers and wines as well as non-alcoholic beverages and punches.

**call bar** ................................................. 7.50
new amstel vodka, bombay gin, bacardi silver rum, jack daniels whiskey, johnnie walker red scotch, captain morgan spiced rum, malibu rum, jose cuervo gold tequila

top shelf bar ............................................. 8.25
absolut vodka, tanqueray gin, myers platinum rum, crown royal whiskey, dewar’s white label scotch, 1800 gold tequila

**premium bar** ............................................. 9.00
ketel one vodka, bombay sapphire gin, bacardi maestro rum, makers mark bourbon, chivas regal scotch, patron silver tequila

domestic beer ............................................. 6.50
bud light, coors light, miller lite, o’douls (non-alcoholic)

**imported beer** ........................................... 7.00
kona long board lager, heineken, heineken light, corona

**house wine by the glass** ......................... 6.50
stone cellars chardonnay, stone cellars merlot, stone cellars cabernet sauvignon, beringer white zinfandel

**soft drinks** ............................................. 2.95
pepsi, diet pepsi, sierra mist, tonic water, club soda, ginger ale
juice: orange, pineapple, cranberry, grapefruit

**red bull** .................................................... 4.00/can
2.00 if mixed in a beverage in addition to cost of liquor

tropicals .................................................... 9.25
mai tai, blue hawaii

**bartender minimum**
a $100.00 minimum sales is required for each hour the bar is open. bars may be open for a minimum of 2 hours and a maximum of five (5) hours.

**host bar**
hosted drinks will be tabulated and charges will be included on the catering invoice along with other banquet charges. a 24% service charge will be added to all hosted bar charges.

**pay as you go bar**
drinks will be paid for in cash to the cocktail server or bartender.

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**banquet wines by the bottle**

**champagne and sparkling white wines**
cristolino brut nv cava (spain) ...................... 29.00
la marca proseco (italy) ...................... 32.00
martini & rossi asti spumante (italy) .......... 37.00
domaine chandon brut (california) .............. 49.00

**interesting whites**
zenato pinot grigio (italy) ...................... 30.00
kenwood sauvignon blanc (sonoma) .......... 33.00
selbach riesling (germany) ...................... 30.00
canyon road moscato (california) .............. 28.00

**chardonnay**
stone cellars (california) ...................... 27.00
kendall jackson vinters (california) ....... 33.00
frie brothers (california) ...................... 33.00
sonoma cutrer (sonoma) ...................... 42.00

**interesting reds**
beringer white zinfandel (st. helena) ....... 27.00
gascon malbec (argentina) ...................... 32.00
ravenswood zinfandel (sonoma) .............. 32.00
da vinci chianti (italy) ...................... 30.00

**pinot noir**
castle rock (geyserville) ...................... 30.00
de loach (california) ...................... 30.00

**cabernet sauvignon**
stone cellars (california) ...................... 27.00
louis martini (sonoma) ...................... 35.00
kendall jackson vinters (california) ........ 35.00
sterling (napa) ...................... 46.00

**merlot**
stone cellars (california) ...................... 27.00
kendall jackson vinters (california) ........ 32.00
rutherford hill (napa) ...................... 40.00

**non alcoholic**
martinellis sparkling cider ...................... 10.00
meeting room rental
Prices vary depending on your choice of set up day and time of occupancy.
We offer theater or classroom style set up.
Day occupancy rates run from 7:30am-2:30pm
Evening occupancy rates run from 5:30pm until 12:00 midnight.

meetings and conferences

coffee breaks

freshly brewed coffee or decaffeinated coffee
(serves 20 cups) .......................... 39.00/gallon
hot tea (serves 20 cups) ............... 39.00/gallon
assorted mini breakfast pastries
(danish, scones, muffins, croissants)
.............................................. 31.00/dozen
sliced fresh fruit platter (serves 25)
................................................ 150.00
freshly baked cookies .............. 18.00/dozen
mini macadamia nut brownies ....... 31.00/dozen
granola bars ............................. 2.25 each
pretzels (serves 8-10) .............. 24.00/order
potato chips (individual bags) ........ 2.50 each
whole fresh fruit (banana, apple or orange)
................................................. 2.50 each
mixed nuts (serves 8-10) ....... 26.25/pound
assorted mini cupcakes ........... 32.00/dozen
fruit yogurt cups (individual) ...... 3.50 each
orange juice (serves 8-10) ...... 35.75/pitcher
pineapple juice (serves 8-10) .......... 27.50/pitcher
passion orange guava juice (serves 8-10)
................................................. 27.50/pitcher
ice tea (serves 8-10) .............. 27.50/pitcher
plantation ice tea (serves 8-10) .... 32.00/pitcher
assorted canned sodas and fruit drinks
................................................. 3.25/can
fruit punch (serves approx. 50) .... 105.00/bowl

audiovisual equipment

a microphone and podium will be provided
with your banquet room. Should you need to
rent additional equipment, we have the
following available:

hotel screen .......................... 50.00
lcd data projector ............... 100.00
vcr (vhs format) or dvd player .... 40.00
additional microphone .......... 40.00
cordless microphone (handheld) .. 85.00
easel ................................. 10.00
whiteboard .......................... 15.00
flipchart .............................. 35.00
upright piano ........................ 125.00
(tasting fee, additional)
high speed internet access
(requires minimum 30 day notice) .... as quoted

meetings & conferences
sheet cakes
chocolate, strawberry, white, haupia, guava, carrot, dobash and chantilly.
decoration includes a flower lei or frosting rose
design and your choice of inscription.

sizes
quarter sheet cake (serves 24) .............. 41.75
quarter sheet carrot cake ..................... 53.50
half sheet cake (serves 48) ................. 72.75
half sheet carrot cake ....................... 100.00
full sheet cake (serves 96) ............... 126.25
full sheet carrot cake ..................... 149.75

wedding cakes
white, chocolate, carrot or marble flavors
cream cheese frosting for carrot cake – 35.00 more per tier

cake fillings
lilikoi, lemon, strawberry ............. 20.00/tier

cake fountains
can be provided for an additional 10.00

2 tier with dummy (serves 40) ........ 251.00
3 tier with dummy (serves 90) ........ 348.00
4 tier with dummy (serves 150) ....... 465.00
5 tier with dummy (serves 285) ....... 562.00

A $40.00 service fee will be assessed for cakes
brought in for your party.
Please ask our catering staff about a special cake
design for your party.
Eligibility
Only authorized individuals are permitted to sponsor catered functions at the Hale Koa Hotel.

The Hale Koa Hotel is an Armed Forces Recreation Center serving active duty and retired members of the U.S. Armed Forces and their families. Authorized personnel are eligible to book banquets, meetings, private parties and other special events when the sponsor is an authorized user.

Banquet facilities may be used by the following categories of personnel: Active or retired military personnel and their dependents, active or retired Reserve and National Guard members who possess a valid and current I.D. card and their dependents and Department of Defense Civilians. After a banquet contract is finalized (usually 6-8 weeks prior to a function date), the authorized sponsor must visit to the Catering Office with a valid I.D. card and sign the contract.

Private catered events contracted at the Hale Koa Hotel represent an agreement for services between the authorized individual and the Hale Koa Hotel. As such, a private catered event may not be advertised to the general public.

Use of hotel facilities to conduct personal or commercial business that involve monetary transactions, whether by entrance fee, retail sales or other is prohibited. This includes fundraising activities.

Parking
Validated parking for a nominal fee is available at either the Hale Koa parking garage across from the hotel or at the Saratoga lot across from the Army Museum.

Deposit and Payment Deposit Policy
A deposit is required within 14 days of the date we accept your booking. For functions in Banyan Tree, DeRussy Hall, Luau Garden or the Waikiki Ballroom, the deposit is $700.00. For the Laulima and Kalia Rooms, the deposit is $150.00 per section. An additional deposit is required for wedding ceremonies. An $800.00 deposit is required for wedding ceremonies held in the Maile Garden or Luau Garden.

For ceremonies held in 2021 the deposit is $850.00. Deposit will be applied to the total bill for your event.

Cancellation & Refund Policy
All deposits are non refundable once submitted. No refunds will be given should you cancel your function after we receive your deposit. Ceremony deposits are nonrefundable and will not be applied to the reception charges. Cancellation of your function must be made in writing.

Change in Function Date
Requests to change a function date must be made at least six (6) months prior to function date to avoid forfeiture of deposit. Requests must be made in writing. If a request is made less than six months prior to your function date, your initial deposit will be forfeited and a new deposit will be required to confirm your new date.

Prepayment Policy
A 90% prepayment of the total anticipated charges is required 14 days prior to the function date. The prepayment is non refundable but will be applied to the total charges for your event. An invoice will be presented at the conclusion of the function for payment in full on the day of your event.

Service Charge
All food and beverage revenue is subject to a 24% service charge. This consists of an 18% gratuity that is distributed directly to the food and beverage service staff assigned to service your function. The remaining 6% is retained by the hotel to cover non-itemized costs and expenses other than wages and tips for employees. Rates are subject to change without notice.

State Tax
Since the Hale Koa hotel is a federal entity, the 4.712% state tax will not be added to our prices.

Final Guarantee Count
A final guaranteed guest count and completed room diagram (if applicable) will be required by 12:00 noon, three working days in advance of the function date. Sundays and federal holidays are not considered working days and should be taken into consideration when submitting final counts. If no final count is received by this deadline, your tentative count...
will become your final guaranteed count. The final guarantee count is not subject to reduction. If room diagram is not received by the deadline date, a labor fee ranging from $100 - $300 will be assessed.

Should there be a need to increase your final guaranteed count on the day of your event, every effort will be made to accommodate your request, but please expect a delay, and a surcharge of $5.00 per person will be assessed for additional guests above the original final guarantee count.

A minimum of 25 persons is required for all food functions.

Change of Function Room
The hotel reserves the right to make last minute changes of assigned function rooms as deemed necessary.

No Outside Food or Beverages
All food and beverages must be supplied exclusively by the Hale Koa hotel. Outside food or beverages are not allowed in private functions and shall not be brought onto the function premises by the patron, invited guests, attendees, or independent vendors/contractors hired by the patron. If any outside food or beverage is brought onto function premises, the hotel reserves the right to retain and dispose of such food or beverage. Food and beverages may not be taken out of the banquet facility once it has been prepared and served.

Function Start & End Times
All day/luncheon functions must vacate the banquet room by 2:30 p.m. day/luncheon functions in the Luau Garden must vacate the garden by 2:00 p.m. All evening/dinner functions must vacate the banquet room by 12:00 a.m. For Luau Garden functions, all amplified music must conclude by 10:00 p.m.

Prior Approval is Required for All Start Times
Morning wedding ceremonies in the Luau Garden or Maile Garden can start no earlier than 9:30 a.m and must conclude by 11:00 am. Afternoon wedding ceremonies can start no earlier than 4:30 p.m and must conclude by 6:00 p.m.

Menu Selections & Prices
All menus and room arrangements should be finalized at least four (4) weeks prior to your function date. A hand served meal is limited to one entree selection for the entire group. Menus, prices and service charge are subject to change without notice.

Security
The hotel will take all necessary care, but accepts no responsibility for the damage or loss of any articles brought into the hotel or left at the hotel after the function.

Force Majeure
The hotel’s failure to perform any term or condition of this agreement as a result of conditions beyond its control such as, but not limited to, war, labor disputes, fires, floods, acts of God, government restrictions, power failures, or damage or destruction of any network facilities or servers, shall not be deemed a breach of this agreement.