Breakfast Items

Enjoy a private breakfast setting featuring three buffet options, or take your breakfast “to go” before an early morning Island Tour or Golf outing.

**Mana**
Breakfast Pastry, Danish and Muffin
Fresh Tropical Sliced Fruits
Assorted Whole Fruit
Assorted Yogurt
Mix Green Salad with Condiments
Assorted Cereals and Milk
Scrambled Eggs
Apple Wood Smoked Bacon
Link Sausage
Pancake with Assorted Syrups
Coffee, Hot Tea Selection
Orange, Guava, and Pineapple Juice
$65 per person

**Ikaika**
Breakfast Pastry, Danish and Muffin
Fresh Tropical Sliced Fruits
Assorted Yogurt
Assorted Cereals and Milk
Scrambled Eggs
Apple Wood Smoked Bacon
Link Sausage
Coffee and Hot Tea Selection
Orange, Guava, and Pineapple Juice
$45 per person

Minimum 25 pax – maximum 50 pax
7:00 a.m. – 9:45 a.m.

**Onipa’a**
Breakfast Pastry, Danish and Muffin
Fresh Tropical Sliced Fruits
Coffee and Hot Tea Selection
Orange, Guava, and Pineapple Juice
$32 per person

**Light and Quick**
Two Breakfast Pastry and Muffin
Banana and Whole Apple Juice
Water
$28 per person

**Local Favorite**
2 pcs. Ume, Salted Salmon Musubi
One Boiled Egg (with Shell)
Banana and Apple
Oolong Tea
Water
$38 per person

Our menus are designed to cater to groups of twenty five (25) or more persons. Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.
Lunch

Wai'olu Ocean View Lounge

Grilled Chicken Breast

Plated Light Lunch

Makani
Loco Moco, Hamburger Steak with Sunny-Side Up Egg
Seasonal Vegetables, Steamed Rice
Chocolate Cake with Berry Sauce
Iced Tea
$44 per person

'Aina
Grilled Chicken Breast, Mushroom Sauce
Seasonal Vegetables, Steamed Rice
Chocolate Cake with Berry Sauce
Iced Tea
$44 per person

Buffet Lunch
Sliced Ham, Sliced Turkey Breast
Tuna Salad, Egg Salad
Cheese: American, Swiss, Provolone, Pepper Jack
Crisp Lettuce, Sliced Tomato, Sliced Onion
Pickled Vegetables, Kosher Pickled, Pepperoncini,
Green and Black Olives
Mayonnaise, Dijon Mustard, Herb Aioli
Wheat and White Bread
Cheese Cake with Lilikoi Sauce
Iced Tea
$42 per person

Our menus are designed to cater to groups of twenty five (25) or more persons. Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.

Minimum 20 pax – maximum 100 pax
11:30 a.m. – 6:00 p.m.
Lunch & Dinner

Providing panoramic ocean and Honolulu skyline views and overlooking the treetops of Fort Derussy, Trump Waikiki is the perfect setting for an unforgettable reception or intimate dinner party.

Plated Menu

**Kainalu**

1st Course
Mini Mozzarella, Roasted Tomato, Basil Flavor
Edamame Hummus
Mini Crab Cake

2nd Course
Grilled Herb Crusted Chicken, Porcini Mushroom Sauce
Or
Seared Catch of the Day, Shredded Potato, Bed of Spinach, Beurre Blanc

3rd Course
Vanilla Ice Cream, Fresh Berries

Ceylon Gold Iced Tea

$85 per person

**Kahiau**

1st Course
Parma Ham, Micro Green, Kalamata Olives, Olive Oil, Parmesan Cheese
Mini Loco Moco
California Roll

2nd Course
Grilled New York Steak, Seasonal Vegetables, Red Wine Demi
Or
Scampi Style Pacific Tiger Shrimp, Grilled Asparagus

3rd Course
Chocolate Crunch, Vanilla Ice Cream

Ceylon Gold Iced Tea

$125 per person

*Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.*

Minimum 4 pax – maximum 60 pax
11:00 a.m. – 10:00 p.m.
Lunch & Dinner

Experience cool tropical breezes and breathtaking views of Waikiki.

Buffet Menu

Alaka‘i

Salad & Accompaniments
Caesar Salad, House Made Caesar Dressing, Garlic Croutons,
Shredded Parmesan Cheese
Chinese Style Cold Chicken Salad, Sesame Seed Dressing

Main Entrees
Grilled Teriyaki Beef
Seared Catch of the Day, Orange Butter Sauce
Steamed Rice
Stir Fried Seasonal Vegetables

Desserts
Chocolate Cake, Cheese Cake
Coffee and Iced Tea

Hiwa

Salad & Accompaniments
Local Mix Green Salad
Roasted Vegetable Salad, Balsamic Reduction
Pasta Salad, Porcini Mushroom Flavor
Assorted Maki Sushi

Entrees
New York Steak
Seared Salmon and Scallop, Spinach Cream Sauce
Grilled Chicken Breast, Hamakua Mushroom Sauce

Steamed Rice
Steamed Seasonal Vegetables

Desserts
Haupia Cake, Banana Cream Pie
Dark Chocolate Mousse Cake
Coffee and Iced Tea

$84 per person

$132 per person

Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change. 50% Discount for children 6 – 12 years old, Free for children 5 and younger

Minimum 25 pax – maximum 100 pax

11:30 a.m. – 10:00 p.m.
Lunch & Dinner

Salads
Island Mixed Greens
Maui Onion Vinaigrette, Ranch Dressing
Roasted Sesame Vinaigrette
Provencal Potato Salad, Cucumber, Kalamata Olives, Parsley and Roasted Garlic and Shallot Vinaigrette
Grilled Asparagus Salad and Tomatoes with Maui Onions, Roasted Peppers, Kalamata Olives, Feta Cheese, Vinaigrette

No Ka Oi
Tortellini and Fresh Basil
With your Choice of Sauce:
Marinara, Pesto or Creamy Sauce
Country Style Bread and Shaved Parmesan Cheese

Action Station
Slow Roasted Prime Rib of Beef
Rubbed with Hawaiian Salt, Olive Oil, Blend of Herbs
Served with Horseradish Cream, Au Jus, Assorted Crusty Rolls
*Carved by a Chef, carving fee $250 for 2 hours

Accompaniments
Vegetable Pilaf
Selection of Seasonal Island Grown Vegetables, Garlic Butter
Array of Fresh Seasonal Sliced Fruits

Desserts
Haupia, Chocolate Cake, Banana Cream Pie

Beverage
Hawaiian Long Board Lager, Budweiser, Bud Light
Wines by the Glass Cabernet, Chardonnay
Soft drinks
*includes two hours of beverage service
Premium Beer is available
(Add $10 per person exclude tax and service charge)
(Heineken, Corona, Asahi, Guinness)

Main
Seared Fresh Hawaiian Catch Marinated in Garlic Herb Oil
Served on Grilled Sweet Corn Salsa
Kalamansi Caper Sauce with Fresh Mint, Diced Tomato
Grilled Chicken Breast
Stuffed with Goat Cheese, Pancetta and Spinach
Kiawe Smoked BBQ Sauce

$160 per person
Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.
50% Discount for children 6 – 12 years old, Free for children 5 and younger
Minimum 30 pax – maximum 100 pax
11:30 a.m. – 10:00 p.m.
Lunch & Dinner

Veal Medallions

Cheese Platter

Shrimp Tempura

Taste of Trump Waikiki

Salads
Local Butter Lettuce and Mix Greens
Served with Blue Cheese and Hawaiian Honey Dressing
Caesar Salad, House Made Caesar Dressing, Garlic Croutons,
Shredded Parmesan Cheese
*Prepared by Attendant, fee $200 for 2 hours

Accompaniments
Crispy Blue Shrimp Poke
Served with Apple Wood Smoked Bacon, Macadamia Nuts,
Dried Cranberries and Maple Sweet and Sour Dressing
Fresh Sashimi, Contemporary Sushi Roll
Assortment of Traditional
Assorted Imported and Domestic Cheese Platter
Garnished with Grapes and Nuts
Lobster Fried Rice

Main Entrees
Blackened Hawaiian Snapper
Garnished with Stir Fried Vegetables and Cilantro Pesto Sauce
Crispy Calamari
Served with a Drizzle of Sweet Thai Chili Aioli
Veal Medallions with Lemon Caper Jus, Sauteed Mushrooms
Chicken Teriyaki, Grilled Maui Pineapple

Penne Pasta with
Italian Sausage Bolognese Sauce,
Parmegiano Regiano, Thai Curry with Basil
Freshly Baked Assorted Rolls
Shrimp, Hamakua Mushroom and Vegetable Tempura
Served with a Ginger Tempura Sauce
*Carved by a Chef, carving fee $250 for 2 hours

Desserts
Chocolate Cake, Cheese Cake, Banana Cream Pie
Ice Cream Sundae Station
Vanilla, Chocolate and Macadamia Nut Ice Cream
Served with Whipped Cream, Chocolate Shaving, Maraschino
Cherries, Warm Chocolate Fudge, Strawberry Sauce
*Prepared by Attendant, fee $250 for 2 hours

Beverage
Hawaiian Long Board Lager, Budweiser, Bud Light
Wines by the Glass Cabernet, Chardonnay
Soft drinks
*includes two hours of beverage service
Premium Beer is available
(Add $10 per person exclude tax and service charge)
(Heineken, Corona, Asahi, Guinness)

$180 per person
Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.
50% Discount for children 6 – 12 years old, Free for children 5 and younger
Minimum 30 pax – maximum 100 pax
11:30 a.m. – 10:00 p.m.
Lunch & Dinner

Salads
Zesty Spinach Salad
Rice Vinaigrette, Candied Pecans, Shallot Confit
*Prepared by Attendant, fee $200 for 2 hours
Couscous Salad, Garnished with Grilled Vegetables
Flash Seared Bay Shrimp Poke

Mauka to Makai

Accompaniments
Shichimi Crusted Ahi
Served with Green Papaya Salad
Lilikoi and Wasabi Aioli
Maui Onion and Tomato Salad
Topped with Mild Gorgonzola, Fresh Basil and Cracked Pepper
Hawaiian Style Seafood Chowder
Herb and Butter Tossed Boiled Fingerling Potatoes
Assortment of Seasonal Vegetables

Main Entrees
Pistachio Crusted Chicken Breast
Served with a Shiraz Reduction
Tatsoi, Apple Smoked Bacon and Slow Roasted Garlic

Shrimp Boil
Tossed in Old Bay Seasoning & Herb Butter
Based on 4 Pieces per Person
(*Carved by a Chef, carving fee $250 for 2 hours)

Asian Style Fried Whole Hawaiian Snapper
Shoyu, Ginger and Chinese parsley
Sizzling Peanut and Sesame Oil
(*Carved by a Chef, carving fee $250 for 2 hours)

Slow Roasted Prime Rib of Beef
With Appropriate Condiments
(*Carved by a Chef, carving fee $250 for 2 hours)

Shrimp Boil
Tossed in Old Bay Seasoning & Herb Butter
Based on 4 Pieces per Person
(*Carved by a Chef, carving fee $250 for 2 hours)

Desserts
Cheesecake, Chocolate Mousse Cake, Tiramisu

Beverage
Hawaiian Long Board Lager, Budweiser, Bud Light
Wines by the Glass Cabernet, Chardonnay
Soft drinks
*Includes two hours of beverage service
Premium Beer is available
(Add $10 per person exclude tax and service charge)
(Heineken, Corona, Asahi, Guinness)

$170 per person
Prices exclude 23% gratuity, 4.712% Hawaii state tax and all applicable fees, prices subject to change.
50% Discount for children 6 – 12 years old, Free for children 5 and younger
Minimum 30 pax – Maximum 100 pax
11:30 a.m. – 10:00 p.m.