

TRUMP®  
INTERNATIONAL HOTEL  
WAIKIKI



## Breakfast Buffet

Minimum of 25 people

### Mana

**\$65 per person**

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

### Ikaika

**\$45 per person**

Breakfast Pastry, Danish, Muffin  
Fresh Tropical Sliced Fruits  
Assorted yogurt  
Scrambled Eggs  
Apple Wood Smoked Bacon  
Link Sausage  
Coffee, Hot Tea Selection  
Orange, Guava, Pineapple Juice

### Onipa'a

**\$32 per person**

Breakfast Pastry, Danish, Muffin  
Fresh Tropical Sliced Fruits  
Coffee, Hot Tea Selection  
Orange, Guava, Pineapple Juice

## Light and Quick

Minimum 10 people – Maximum 50 people

7:00 a.m. – 9:45 a.m.

### Two Breakfast Pastry and Muffin

**\$28 per person**

Banana and Whole Apple  
Juice  
Water

### Breakfast Sandwich

**\$35 per person**

Bacon, Egg and Cheese on a Sweet Bun  
One Whole Fruit  
Juice  
Coffee  
Water

*All prices are subject to 23% service charge and 4.712% sales tax on food and beverage.*

*Depending on menu selection, chef and attendant fees may apply.*

*Cancellation within 72 hours of the event will be charged in full amount.*

## Plated Lunch – 3 Courses

Minimum of 20 people

### SALAD *Choice of One*

#### North Shore Greens

Japanese Cucumbers, Grape Tomatoes, Carrots,  
Clover Sprouts, Red Wine Vinaigrette

#### Asian Greens

Peppery Mix of Greens, Pickled Ginger, Daikon,  
Umeboshi Dressing, Bubu Arare, Oven Dried Tomatoes

#### Kale & Spinach

Dried Cherries, Blue Cheese, Candied Walnuts, Balsamic Dressing

### ENTRÉE *Choice of One*

#### Lemon & Herb Brined Chicken Breast

**\$44 per person**

Garlic Mashed Potatoes, Baby Carrots, Asparagus,  
Chicken Jus

#### Garlic Shrimp

**\$54 per person**

White Cheddar Polenta Cake, Tomato Jam, Sugar Snap Peas

#### Ginger Poached Chicken Breast

**\$45 per person**

Bok Choy, Steamed Rice, Ginger Dash Broth

#### Mahi Mahi

**\$55 per person**

Cilantro Lemongrass Rice, Hamakua Mushrooms,  
Coconut Curry, Chili Oil

#### Sirloin of Beef

**\$57 per person**

Potato Pave, Seasonal Market Vegetables, Veal Jus

### DESSERT *Choice of One*

#### Crème Brûlée

Marinated Mixed Berries

#### Flourless Chocolate Cake

Guava Sauce, Whipped Cream

#### Coconut Panna Cotta

Liliko'i, Toasted Coconut

**Freshly Brewed Coffee and Assorted Hot Tea**

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## Lunch Buffet

Minimum of 20 people

### Deli Day \$50 per person

Sliced Turkey Breast, Sliced Black Forest Ham,  
Sliced Roasted Beef, Tuna Salad and Roasted Vegetables  
Cheeses: American, Cheddar, Swiss, Provolone  
Crisp Lettuce, Sliced Tomatoes, Sliced Onion, Pickles  
Assorted Sliced Breads, Wraps and Rolls  
Mayonnaise, Yellow & Whole Grain Mustard, Ketchup,  
Garlic Herb Aioli  
Creamy Potato Salad, Local Style Macaroni Salad,  
Mixed Grain Salad, Mix Greens  
Dressing: Ranch, Red Wine Vinaigrette  
Dessert: Cookies, Lemon Bars, Brownies

Freshly Brewed Coffee and Assorted Hot Tea

### Backyard Barbecue \$70 per person

Ground Chuck Burgers, All Beef Hot Dogs, Polish Sausage,  
Garlic Ginger Chicken Thighs  
Assorted Buns, Rolls and Condiments  
Creamy Potato Salad, Local Style Macaroni Salad,  
Mixed Grain Salad, Mix Greens  
Grilled Vegetables, Baked Beans  
Dressing: Ranch and Red Wine Vinaigrette  
Dessert: Apple Pie, Lemon Bars, Brownies

Freshly Brewed Coffee and Assorted Hot Tea

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## Reception Hors d'Oeuvres

**Cold**  
Priced per piece

<b>Sesame Ahi</b> Ginger Dressing, Yuzu Aioli, Crispy Wonton	\$ 9
<b>Uni Toast</b> Caviar, Lardo, Chive	\$15
<b>Smoked Eggplant Toast</b> Oven Dried Tomato, Thyme, Leaves	\$ 7
<b>Crab Toast</b> Lemon Aioli, Herbs	\$10
<b>Tomato Tartar</b> Basil Air, Balsamic	\$ 7
<b>Lobster Salad</b> Cucumber Ginger Broth, Compressed Cucumber, Tobiko	\$10
<b>Foie Gras Crème Brulee</b> Guava Jam	\$12
<b>Hawaiian Snapper Ceviche</b> Citrus, Sweet Onion, Lemon Grass, Ginger	\$ 9
<b>Beef Tataki</b> Daikon, Cilantro and Truffle Ponzu	\$10
<b>Shrimp Summer Roll</b> Fresh Herbs, Butter Lettuce, Sweet Chili Sauce	\$ 8

**Hot**  
Priced per piece

<b>Beef Short Rib &amp; Foie Gras Gyoza</b> Truffle Ponzu Dip	\$ 9
<b>Vegetable Tarts</b> Tomato Confit, Goat Cheese, Fresh Herbs	\$ 7
<b>Grilled Kauai Shrimp</b> Garlic Ginger Butter, Lemon	\$10
<b>Kalua Pork</b> White Cheddar Polenta Cake	\$ 8
<b>Smoked Marlin Croquette</b> Lemon Herb Aioli	\$ 8
<b>Coconut Lobster Bits</b> Mango Chili Sauce	\$12
<b>Portuguese Sausage Corn Dogs</b> Beer Mustard, Smoked Ketchup	\$ 8
<b>Hokkaido Sea Scallops</b> Ginger Shallot Dressing, Wasabi Aioli	\$12
<b>French Onion Tart</b> Caramelized Maui Onion, Emmentaler Cheese	\$ 8
<b>Ginger Grilled Chicken Skewer</b> Shoyu Ginger Glaze, Sesame Seeds	\$ 8

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## Reception

All Stations will incur a \$250 for 2 hours per Chef/Attendant

### Carving Stations

Servings for approximately 30 people

#### Hawaiian Salt Crusted Prime Rib of Beef \$600

Au jus, Creamy Horse Radish, Assorted Warm Rolls, Whole Grain Mustard

#### Beer Brined Pork Loin \$400

Beer Mustard, Katsu Sauce, Assorted Warm Rolls, Ginger Chimichurri

#### Leg of Lamb \$500

Rosemary Mint Pesto, Lavender Mustard, Assorted Rolls

### Action Stations

Minimum of 30 people

#### Garden to Plate Greens \$40 per person

Hand Cut Hydroponic Greens

Guests to choose the Greens and Dressing and a Chef with toss everything and serve

Roasted Baby Carrot, Grilled Squash, Roasted Hamakua Mushrooms, Tear Drop Tomatoes, Japanese Cucumbers, Sweet Peas, Radish, Broccoli, Sunflower Seeds, Flax Seeds, Quinoa, Wild Rice, Feta Cheese, Goat Cheese, Blue Cheese, Lavosh, Herb Croutons, Sourdough Croutons  
Dressings: Green Goddess, Creamy Garlic, Buttermilk & Cracked Black Pepper, Red Wine Vinaigrette, Mustard Shallot Vinaigrette

### Sushi Bar - Made to Order

**\$75 per person**

Minimum of 30 people

*Sushi Rolls Displayed for Guest, Nigiri, Sashimi and Hand Rolls made to order for guest  
Wasabi, Shoyu, Pickled Ginger, Ponzu*

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# Reception

## Display Stations

Servings for approximately 30 people unless otherwise specified

### **Antipasto \$475 per display**

Chef's Assortment of Cured and Dried Meats, Mixed Grilled Vegetables, Variety of Cheeses, Marinated Olives, Rustic Breads, Crackers, Selection of Dips & Condiments

### **Fresh Seasonal Fruit \$300 per display**

Coconut Kai Dip, Yogurt Lime Dressing

### **Domestic & Imported Cheese \$400 per display**

Dried Fruits, Jams, Crackers, Toasted Bread

### **Seasonal Vegetable Crudités \$300 per display**

Green Goddess Dressing, Butter Milk Ranch Dip, French Onion Spread

### **Iced Seafood \$850 per display**

Poached Shrimp, Snow Crab, Oyster on Half Shell, Raw Scallops, Marinated Black Mussels, Cocktail Sauce, Lemon, Wasabi Aioli, Ginger Dip

### **Sashimi \$850 per display**

Assorted Chef's Sashimi, Wasabi, Shoyu, Pickled Ginger

### **Sushi Rolls \$20 per roll**

#### **Minimum of 30 people**

Assorted Chef's Sushi Rolls, Wasabi, Spicy Sauce, Shoyu, Pickled Ginger

### **Poke Bar \$55 per person**

#### **Minimum of 30 people**

Shoyu Ahi Poke, Spicy Ahi Poke, Tako Poke, Warm Rice, Assorted Chef's Toppers

### **Ceviche \$55 per person**

#### **Minimum of 30 people**

- Local Fish, Citrus, Chili, Cilantro, Sweet Onion, Taro Chips
- Local Fish, Coconut Milk, Lime, Chili, Red Onion, Peppers, Plantain Chips

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# Plated Dinner – 4 Courses

Minimum of 20 people

## APPETIZER *Choice of One*

### Raw Trio

Ahi Poke, Hamachi Sashimi, Snapper Ceviche

### Garlic Shrimp

Polenta Cake, Tomato Jam

### Edamame & Shiitake Dumplings

Ponzu Truffle Broth, Pickled Chilies, Cilantro

## SALAD *Choice of One*

### North Shore Greens

Japanese Cucumbers, Grape Tomatoes, Carrots,  
Clover Sprouts, Red Wine Vinaigrette

### Asian Greens

Peppery Mix of Greens, Pickled Ginger, Daikon,  
Umeboshi Dressing, Bubu Arare, Oven Dried Tomatoes

### Kale & Spinach

Dried Cherries, Blue Cheese, Candied Walnuts, Balsamic Dressing

## ENTRÉE *Choice of One*

### Stuffed Chicken Breast

**\$94 per person**

Prosciutto, Fontina Cheese, Oven Dried Tomatoes,  
Herb Mashed Potatoes, Market Vegetables, Chicken Jus

### Short Rib of Beef

**\$105 per person**

White Beans, Root Vegetables, Veal Demi Glaze

### Island Fresh Catch

**\$98 per person**

Purple Sweet Potatoes, Baby Bok Choy, Coconut Curry  
or

Mac Nut Rice, Sugar Snap Peas, Mango Butter Sauce,

Tropical Fruit Salsa

### Seared Filet of Beef

**\$115 per person**

Truffle & White Cheddar Potatoes,  
Hamakua Mushroom Ragout, Market Vegetables, Veal Jus

### Surf & Turf

**\$135 per person**

Classic Filet of Beef & Lobster Tail, Fingerling Potatoes, Asparagus, Lobster Butter, Veal Jus

## DESSERT *Choice of One*

### Tropical Trifle

Mango Liliko'i, Rum Spiked Pound Cake, Pastry Cream,  
Toasted Mac Nuts

### Flourless Chocolate Cake

Guava Sauce, Whipped Cream

### Coconut Panna Cotta

Liliko'i, Toasted Coconut

## Freshly Brewed Coffee and Assorted Hot Tea

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## Dinner Buffet

### Luau

**\$110 per person**

Minimum of 30 people

#### STARTERS & SIDES

Tropical Fruit

Spring Mix Salad with Sesame Seed Dressing

Spicy Cucumber Kim Chee

Noodle Salad with Tofu, Watercress, Tomatoes, Wafu Dressing

Assorted Fresh Sashimi

Chef's Ahi Poke

Local Style Fried Rice

Roasted Molokai Sweet Potatoes

Stir-fried Seasonal Vegetables

Hawaiian Sweet Bread & Butter

#### ENTRÉES

Choice of Three

- Seasonal Island Fish with Mango Papaya Salsa
- Steamed Local Fish in Banana Leaf with Coconut Milk & Ginger
- Teriyaki Beef with Grilled Pineapple and Green Onion
- Huli Huli Chicken
- Pork Lau Lau
- Kalua Pork

#### DESSERTS

Chocolate Haupia Bits

Guava Bars

Pineapple Upside-Down Cake

**Freshly Brewed Coffee and Assorted Hot Tea**

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## DESIGN YOUR OWN BUFFET

2 Starters, 2 Sides, 2 Entrées, 2 Desserts \$105

3 Starters, 3 Sides, 3 Entrées, 3 Desserts \$115

4 Starters, 4 Sides, 4 Entrees, 4 Desserts \$135

Minimum of 30 people

### STARTERS

- Kula Greens, Spiced Pecans, Red Onion, Tomato, Umeboshi Dressing
- Wedge Salad with Blue Cheese, Bacon, Red Onions, Tomatoes
- Baby Kale, Beets, Strawberry and Radish with Raspberry Vinaigrette
- Red Quinoa Salad, Roasted Vegetables with Lemon Dressing
- Cumin Roasted Carrots, Sprouts, Toasted Seeds, Yogurt Dressing
- Noodle Salad with Tofu, Watercress, Red Peppers, Wafu Dressing
- Cream-less Tomato Soup with Basil
- Potato Soup with Bacon, Cheddar, Spring Onion
- Miso Soup with Traditional Garnishes

### SIDES

- Roasted Fingerling Potatoes, Fresh Herbs
- Pork Belly Fried Rice
- Roasted Root Vegetables, Local Honey, Brown Butter
- Creamy Polenta, Herbs, Mascarpone Cheese

- Hamakua Mushroom Mix, Truffle Butter
- Chard Broccoli, Tarragon Butter
- Grilled Market Vegetables, Balsamic, Baby Arugula
- Buttermilk Whipped Potatoes
- Lemongrass Rice, Cilantro
- Potatoes Gratin, Blue Cheese, Onions
- White or Brown Rice

### ENTRÉES

- Macadamia Nut Crusted Local Catch, Tropical Fruit Relish
- Grilled Local Catch, Thai Coconut Curry, Straw Mushrooms
- Roasted Salmon, Leeks, Lemon Vinaigrette
- Pan Roasted Chicken Breast, Spinach & Herb Chicken Jus
- Smoked Pork Loin, Kale, Natural Jus
- Grilled Korean Style Skirt Steak, Stir Fried Vegetables
- Forest Mushroom Ravioli, Caramelized Onions, Spinach, Red Pepper Sauce
- Herb Stuffed Chicken, Mushroom, Asparagus, Roasted Chicken Jus

- Ginger Braised Beef, Potato Cake, Green Onions
- Chili Garlic Shrimp, Cilantro, Pickled Vegetables
- Roasted Vegetable Penne Pasta, Smoked Tomatoes, Herbs, Olive Oil
- Miso Tofu, Yuzu Pickles, Chilies, Gai Lan, Mushroom Broth
- Roasted Cauliflower with Grilled Portobello Mushrooms and Snap Peas

### DESSERTS

- Bread Pudding, Roasted Pineapple, Coconut Cream
- Coconut Cake, Whipped Cream
- Flourless Chocolate Cake, Dark Cherry Sauce
- Pineapple Upside-Down Cake
- Kona Coffee Cheesecake, Espresso Fudge Sauce
- Guava Bars
- Assorted Tropical Shots
- Assorted Chocolate Shots

**Each additional Starter, Side or Dessert are \$5 per person**

**Each additional Entrée are \$12 per person**

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## Hosted Bar / Cash Bar

### Well Selection \$10/\$13

New Amsterdam Vodka  
New Amsterdam Gin  
Old Lahaina Rum  
McCormick Scotch  
Jim Beam Bourbon  
Sauza Tequila

### Premium Selection \$12/\$16

Grey Goose Vodka  
Bacardi Silver Rum  
Maker's Mark  
Bombay Sapphire  
Johnnie Walker Black  
Patron Silver

### Domestic Beer \$7/\$9

Budweiser  
Bud Light  
Coors

### Imported Beer \$7/\$9

Heineken  
Heineken Light  
Corona

### Local Beer \$7/\$9

Kona Longboard  
Please ask your bartender

### Wine \$9/\$12

House White  
House Red  
House Sparkling

### Non-Alcoholic \$7/\$9

Soft Drinks  
Bottled Water  
Juice

## Bar Packages

Minimum 2 hours

### Bar Package A

Beer, Wine, Soft Drinks  
\$38.00 2 hours  
\$14.00 each additional hour

### Bar Package B

Beer, Wine, Standard Well, Soft Drinks  
\$47.00 2 hours  
\$18.00 each additional hour

### Bar Package C

Beer, Wine, Premium Well, Soft Drinks  
\$57.00 2 hours  
\$20.00 each additional hour

*Includes Bartender fee*

*All prices are subject to 23% service charge and  
4.712% Hawaii state tax.*

*Menu is subject to change based on availability*

A Bartender fee of \$175 + tax per bar will be applied for the first 2 hours. Bartender fee for the first 2 hours will be waived if a \$500 Bar revenue is achieved. \$75 + tax per hour bartender fee will be applied for each additional hour. Hosted Bar prices subject to a 23% service charge and 4.712% Hawaii state tax. Cash Bar prices are inclusive of service charge and Hawaii State Tax. Prices subject to change based on availability.