



# ROYAL KONA RESORT

## Banquet Menu



2012

## Plated Breakfast

Orange Juice, Toast and Creamery Butter, Freshly brewed Coffee, or Decaffeinated Coffee, or Herbal Tea

### **Steak & Eggs**

**\$19.75/guest**

Flame broiled New York Steak  
Fluffy Cream Cheese Scrambled Eggs  
Royal Home Fries

### **Big Island Benedict**

**\$18.50/guest**

Two poached Eggs on English muffin  
Canadian bacon, Avocado, Sun Dried Tomato  
Hollandaise with Langoustines (Rock Shrimp)  
Royal Home Fries

### **The Island Hopper**

**\$12.95/guest**

Fluffy Scrambled Eggs  
Choice of Crisp Bacon, Honey Baked Ham, or Sausage  
Royal Home Fries

Breakfast Plated Menu is available for groups of 20 guests or more. There is an additional charge of \$5.00 per guest if breakfast count falls below 20 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Breakfast Buffet

Buffet Service is maximum one and a half (1.5) hours

Orange Juice, Toast and Creamery Butter, Freshly brewed Coffee, or Decaffeinated Coffee, or Herbal Tea

### The Tokyo Breakfast

**\$19.95/guest**

- Grilled Misoyaki Salmon
- Bacon, Sliced Ham
- Medium Boiled Eggs
- Steamed Vegetable “Chawan-Mushi” Style
- Miso Soup with Condiment Station
- Steamed White Rice
- Sliced Seasonal Fruits

### The Southwestern

**\$17.95/guest**

- Breakfast Burrito with Chorizo, Scrambled Eggs, Onion, Green Chilis, Black Beans, and Pepper Jack Cheese, rolled in a Sun Dried Tomato Tortilla, with side Salsa and Sour Cream
- Bacon, Maple Sausage Links
- Cajun Home Fried Potatoes with Peppers and Onions
- Sliced Seasonal Fruits

### The Continental King

**\$16.55/guest**

- Assorted freshly baked Muffins, Croissants, Danish Pastries
- Fruit Preserves and Creamery Butter (based on two pieces per guest)
- Sliced Seasonal Fruits Display
- Yogurt with Assorted Toppings
- Freshly brewed Kona Coffee, Decaffeinated Coffee, Herbal Tea

### The Island Classic

**\$15.65/guest**

- Fluffy Cream Scrambled Eggs
- Bacon, Maple Sausage Links
- Royal Home Fries
- Sliced Seasonal Fruits

### The Continental

**\$13.25/guest**

- Assorted freshly baked Muffins, Croissants, Danish, Pastries
- Fruit Preserves and Creamery Butter (based on two pieces per guest)
- Freshly brewed Coffee and Decaffeinated Coffee, Herbal Tea

Breakfast Buffet Menu is available for groups of 20 guests or more. There is an additional charge of \$5.00 per guest if breakfast count falls below 20 guests. All food prices are subject to change at the resort’s discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Breakfast Ala Carte Enhancements



### Smoked Salmon and Bagels

**\$8.75/guest**

Smoked Salmon, Bagels, Cream Cheese, Red Onion, Capers, Sliced Roma Tomatoes, Regular or Low Fat Cream Cheese

### Breakfast Burrito

**\$7.95/guest**

Chorizo, Scrambled Eggs, Onion, Green Chilis, Black Beans, and Pepper Jack Cheese, rolled in a Sun Dried Tomato Tortilla, with side Salsa and Sour Cream

### Breakfast Granola Parfait

**\$6.95/guest**

A selection of Vanilla and Strawberry Yogurts, Seasonal Fresh Fruits, Berries and Granola

### Fresh Tropical Fruit Platter

**\$6.75/guest**

Asst. Melons, Fresh Strawberries, Papayas, Pineapples, Red Grapes, Orange, and Seasonal Berries

### Breakfast Sandwich

**\$6.55/guest**

Scrambled Eggs, Country Baked Ham and American Cheese  
Served on a Freshly Baked Croissant

### Assorted Danish or Muffins

**\$25.50/dozen**

### English Muffin and Assorted Jams

**\$4.50/muffin**

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## Executive Break Packages

Buffet Service is maximum one and a half (1.5) hours

<b>Morning Break</b>	<b>\$15.95/guest</b>
Fresh baked Muffins, Croissants, Danish Pastries, Butter, Jellies Seasonal Sliced Fruits Orange Juice, Coffee, and Teas	
<b>Mid-Morning Break</b>	<b>\$11.95/guest</b>
Selection of Cookies, Coffee, Teas Sodas ½ Diet and Fruit Juices	
<b>Afternoon Break</b>	<b>\$12.95/guest</b>
Chips, Assorted Candy Bars, Sliced Pineapple Soft Drinks, Bottled Water, and Fruit Juices	
<b>Mauka Box Breakfast</b>	<b>\$15.25/guest</b>
Muffin, Whole Fresh Fruit, Granola Breakfast Bar, Hawaiian Juice	
<b>Coffee/Decaffeinated Coffee or Iced Tea</b>	<b>\$41.00/gallon</b>
<b>Orange Juice</b>	<b>\$38.00/gallon</b>
<b>“POG” - Passion Orange Guava Juice</b>	<b>\$38.00/gallon</b>
<b>Bottled Water</b>	<b>\$3.50/each</b>
<b>Soft Drinks</b>	<b>\$3.25/each</b>
<b>Cookie or Brownies</b>	<b>\$23.50/dozen</b>
<b>Mixed Nuts</b>	<b>\$20.00/bowl “8-10 servings”</b>
<b>Asst. Gourmet Popcorn</b>	<b>\$15.00/bowl “8-10 servings”</b>
<b>Asst. M&amp;M’s</b>	<b>\$15.00/bowl “8-10 servings”</b>
<b>Pretzels</b>	<b>\$10.00/bowl “8-10 servings”</b>

Executive Break Package is available for groups of 20 guests or more. There is an additional charge of \$5.00 per guest if Executive Break Package count falls below 20 guests. All food prices are subject to change at the resort’s discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Plated Lunches

Bakery Fresh Bread and Butter, Fresh Seasonal Vegetables, Chef's choice Dessert, Freshly brewed Coffee, or Decaffeinated Coffee, Herbal tea or Iced Tea.

Choice of Salad and Entree

### Salad

#### Mixed Greens

Fresh Spring Mix, Julienne Carrots, Grape Tomatoes, Cucumbers with Raspberry Chambord Walnut Vinaigrette

#### Caesar Salad

Romaine Lettuce tossed with our famous Jerk Caesar Dressing, Fresh Croutons, Aged Parmesan, and Anchovy garnish

### Entrees

#### Sautéed Fresh Catch of the Day

**\$21.95/guest**

With a Lemon-Butter- Caper sauce, and Vegetable Rice Pilaf

#### Grilled Airline Breast of Chicken

**\$19.95/guest**

With Lilikoi Glaze and oven roasted Red Potatoes

#### Up Country Veggie Lasagna

**\$18.95/guest**

Grilled fresh local Seasonal Vegetables layered between assorted Pasta Sheets with Ricotta Cheese, Mozzarella and Port Wine and Balsamic Marinara, Garlic Bread

#### Ricotta Cheese Raviolis

**\$17.95/guest**

Tossed with a Port Wine and Balsamic Marinara, topped with shredded Asiago Cheese and served with Garlic Bread

Plated Lunch Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if lunch count falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Plated Lunches (continued)

Bakery Fresh Bread and Butter, Fresh Seasonal Vegetables, Chef's choice Dessert, Freshly brewed Coffee, or Decaffeinated Coffee, Herbal Tea or Iced Tea,

Choice of Salad and Entree

### Salad

#### Mixed Greens

Fresh Spring Mix, Julienne Carrots, Grape Tomatoes, Cucumbers with Raspberry Chambord Walnut Vinaigrette

#### Caesar Salad

Romaine Lettuce tossed with our famous Jerk Caesar Dressing, fresh Croutons, Aged Parmesan, and Anchovy garnish

### Entrees

#### Grilled Filet of Ahi

**\$28.95/guest**

Island Fresh Ahi topped with Fresh Lemon and Dill served with a Raspberry Beurre Blanc, Chef's Rice Pilaf

#### New York Strip Loin 8oz.

**\$24.95/guest**

Flame broiled medium, with Garlic Butter and Demi Glaze, topped with caramelized Onions And Big Island Mushrooms, served with Thyme Roasted Baby Red Potatoes

#### Oven Roasted Chicken Breast and Prawns

**\$21.95/guest**

Hawaiian Style Marinated, Grilled Chicken Breast teamed with large Garlic Shrimp in a Mango, Papaya Chutney with Passion Fruit Coulis, served with Wasabi Mashed Potatoes

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## Plated Lunches (continued)

Bakery Fresh Bread and Butter, Fresh Seasonal Vegetables, Chef's choice Dessert, Freshly brewed Coffee, or Decaffeinated Coffee, Herbal Tea or Iced Tea,

Choice of Salad and Entree

### Salad

#### Mixed Greens

Fresh Spring Mix, Julienne Carrots, Grape Tomatoes, Cucumbers with Raspberry Chambord Walnut Vinaigrette

#### Caesar Salad

Romaine Lettuce tossed with our famous Jerk Caesar Dressing, Fresh Croutons, Aged Parmesan, and Anchovy garnish

### Entrees

#### Slow Roasted Prime Rib 8oz

**\$24.95/guest**

Herb encrusted tender Prime Rib served with Au Jus, Creamy Horseradish, Roasted Thyme Potatoes

#### Poached Salmon Filet

**\$21.95/guest**

White Wine poached Salmon atop a colorful blend of Wilted greens and Balsamic Syrup, served with Saffron Rice

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## Theme Lunch Buffet

Bakery Fresh Bread and Butter, Chef's choice Dessert, Freshly Brewed Coffee, or Decaffeinated Coffee, Herbal Tea or Iced Tea. Buffet Service is maximum one and a half (1.5) hours.

### The Islander

**\$36.95/guest**

Garden Fresh Spring Mix with House Dressings  
Fresh Fruit-Toasted Coconut-Banana Salad  
Cucumber Namasu, Sesame Shoyu Long Bean Salad  
Island Shrimp Salad, Steamed White Rice  
Stir-fry Teriyaki Vegetables with Tofu  
Oven Roasted Chicken  
Grilled Fresh Catch with Papaya Salsa  
Kalua Pork and Cabbage

### Out on the Range

**\$32.95/guest**

Garden Fresh Spring Mix with House Dressings  
Pineapple Cole Slaw, Red Potato and Smoky Bacon Salad  
King Kamehameha Beans, Sweet Corn on the Cob  
Oven Roasted Chicken  
BB-Q Alaskan Salmon Filet  
Marinated Grilled Teriyaki Steak

### Luau

**\$31.95/guest**

Assorted Pupus: Gyoza, Manapua, Spring Rolls  
Garden Fresh Spring Mix with House dressings  
Sweet Maui Onion and Cucumber Namasu  
Pineapple Slaw with Toasted Coconut  
Island Tropical Fruit  
Steamed White Rice  
King Kamehameha Beans  
Kalua Pork and Cabbage  
Oven Roasted Chicken  
Grilled Catch of the Day

Theme Lunch Buffet Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if lunch count falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Theme Lunch Buffet (continued)

Bakery Fresh Bread and Butter, Chef's choice Dessert, Freshly Brewed Coffee, or Decaffeinated Coffee, Herbal Tea or Iced Tea. Buffet Service is maximum one and a half (1.5) hours.

### Ah Bondonza

**\$29.95/guest**

Garden Fresh Spring Mix with House Dressings  
Anti Pasto of: Pepperoni, Cappicola, Mozzarella, Pepperoncini,  
Kalamata and Queen Olives, Sweet Cherry Peppers, Artichoke Hearts,  
Pasta and Shrimp Salad, Grilled Fresh Vegetables,  
Sherry Wine and Portabella Risotto  
Ricotta Stuffed Ravioli with Port Wine and Balsamic Marinara  
Chicken Marsala with Wild Mushrooms

### Garden Deli Buffet

**\$25.95/guest**

Garden Fresh Spring Mix with House Dressings  
Sliced Fresh Fruit Tray, Baby Red Potato Salad  
Pasta Salad with Fresh Asiago and Feta  
Tri-Color Peppers with Balsamic Vinaigrette  
Roast Beef, Turkey, Ham, and Salami  
Mayonnaise, Creamed Horseradish, and Deli Mustards  
Cheddar, Swiss, Dill Havarti, and American Cheeses  
Assorted Bakery Fresh Breads

Theme Lunch Buffet Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if lunch count falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

12/15/2011

## Plated Dinner

Bakery Fresh Bread and Butter, Fresh selection of Seasonal Vegetables, Chef's choice Dessert, Freshly brewed Coffee, or Decaffeinated Coffee, herbal tea or Iced tea.

**Petite Tenderloin of Beef and Smoked Bacon Wrapped Shrimp** **\$39.95/guest**  
Hamakua Mushroom Demi-Glace and Lilikoi Beurre Blanc, with Roasted Red Potatoes

**New York Steak and Lobster** **\$39.95/guest**  
8-ounce New York Steak topped with 4-ounce Lobster Tail  
Roasted Shallot Demi-Glace and Crispy Onions, with Garlic Mashed Potatoes

**Macadamia Nut Crusted Catch of the Day** **\$34.95/guest**  
Fresh Island Catch, crusted in Roasted Macadamia Nuts and baked,  
topped with Fresh Mango-Papaya Salsa, Lychee Fruit and a Tropical Fruit Coulis, with  
Steamed White Rice

**Fresh Ahi Steak** **Market Price/guest**  
Coated with Cracked Black Pepper, Sesame Seeds, Fresh Herbs  
Seared rare with a Pineapple-Ginger Coconut Wasabi Sauce, topped  
with Crispy Sweet Potatoes and Furikake Nori Sesame garnish and Sea Salad with Coconut  
Rice

**Fire Roasted New York Steak** **\$32.95/guest**  
10-ounce "Choice Grade" New York Steak with Wild Mushroom Ragout, Port Wine  
and Smoked Shallot reduction, with Garlic Mashed Potatoes

**The Big Island's finest Prime Rib "NO KA OI"** **\$32.95/guest**  
10-ounce "Certified Choice Angus" Prime Rib, lightly sprinkled with Hawaiian Salt and  
Peppercorns to seal in natural flavors, slow roasted to enhance its tenderness, served with  
Au jus, Creamy Horseradish and Don's Lyonnaise Potatoes

**Chicken Marsala** **\$29.95/guest**  
Large Wing Bone-In Breast of Chicken, lightly dusted  
Pan seared in White Truffle Oil, served with a Marsala Wine and  
Hamakua Mushroom Sauce, with Oven Roasted Red New Potatoes

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12/15/2011

## Plated Dinner “Ala Carte” Enhancements

### Appetizers

<b>Tsunami Prawns, Mango-Papaya-Passion Fruit Coulis, Thai Chili</b>	<b>\$7.95/guest</b>
<b>Seared Peppered Ahi, Sake Shoyu, Pickled Ginger, Sea Salad</b>	<b>\$7.95/guest</b>
<b>Kona Crab Cakes, Roasted Red Bell Pepper, Mango Tartar Sauce</b>	<b>\$7.95/guest</b>
<b>Vegetable Spring Roll with Sweet Thai Chili Sauce</b>	<b>\$5.95/guest</b>
<b>Deep Fried Ravioli with Roasted Tomato Coulis</b>	<b>\$5.95/guest</b>

### Salads

#### Iceberg Wedge Salad

Quarter Iceberg lettuce, crumbles bacon, grape tomatoes, chopped egg, Roasted pecans, red onions, scallions with blue cheese dressing **\$6.95/guest**

#### Caesar Salad

Romaine Lettuce tossed with our famous Jerk Caesar Dressing, Fresh Croutons, Aged Parmesan Cheese, and Anchovy garnish **\$5.95/guest**

#### Mixed Greens

Fresh Spring Mix, Julienne Carrots, Grape Tomatoes, Cucumbers, Raspberry Chambord Walnut Vinaigrette **\$4.95/guest**

### Soups

**Crab and Scallop Chowder** **\$6.95/guest**

**Chef’s Soup of the Day** **\$5.95/guest**

Plated Dinner Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if dinner falls below 25 guests. All food prices are subject to change at the resort’s discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

12/15/2011

## Theme Dinner Buffet

Bakery Fresh Bread and Butter, Fresh Seasonal Vegetables, Chef's choice Dessert, Freshly brewed Coffee, or Decaffeinated Coffee, herbal tea or Iced tea. Buffet Service is maximum one and a half (1.5) hours.

### Hukilau

**\$38.95/guest**

Garden Fresh Spring Mix with House Dressing  
Fresh Fruits, Sesame Shoyu Long Bean Salad  
Steamed White Rice, Island Shrimp Salad  
Kalua Pork and Cabbage  
Seared Fresh Catch  
Peel and Eat Shrimp

### Out on the Range Western BB-Q

**\$36.95/guest**

Garden Fresh Spring Mix with House Dressings  
Pineapple Cole Slaw  
Pasta Salad, Red Potato and Smoky Bacon Salad  
Potatoes Au Gratin, BB-Q Baked Beans, Sweet Corn on the Cob  
Oven Roasted Chicken  
BB-Q Alaskan Salmon  
Marinated Grilled Steak

### Italian

**\$35.95/guest**

Garden Fresh Spring Mix with House Dressings  
Anti Pasto of: Pepperoni, Cappicola, Mozzarella, Pepperoncini  
Kalamata and Queen Olives, Sweet Cherry Peppers  
Pasta and Shrimp Salad, Grilled Fresh Vegetables  
Sherry Wine and Portabella Risotto  
Ricotta Stuffed Ravioli with Port Wine and Balsamic Marinara  
Chicken Marsala with Wild Mushrooms

### Luau

**\$35.95/guest**

Assorted Pupus: Gyoza, Manapua, Spring rolls  
Garden Fresh Spring Mix with House Dressings  
Sweet Maui Onion and Cucumber Namasu  
Pineapple Slaw with Toasted Coconut  
Island Tropical Fruit  
Steamed White Rice  
King Kamehameha Beans  
Kalua Pork  
Oven Roasted Chicken  
Grilled Catch of the Day

Theme Dinner Buffet Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if dinner falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Reception Display

### **Charcuterie**

A variety of Meats, Sausages and Cheeses, Rolls and Condiments

**\$7.95/guest**

### **Smoked Salmon**

Cream Cheese, Chopped Egg, Sweet Red Onion, Capers, Mini Bagels

**\$7.95/guest**

### **Antipasto Tray**

Salami, Pepperoni, Cappicola, Mozzarella, Pepperoncini  
Kalamata and Queen Olives, Sweet Cherry Pepper and Artichoke Hearts

**\$6.95/guest**

### **International Cheese Tray**

A variety of Cheeses from around the world with Fresh Fruits  
and Berries. Served with Assorted Crackers

**\$6.95/guest**

### **Fresh Tropical and Seasonal Fruit Display**

A fresh harvest of Island Fruits, Strawberries and Grapes  
Crème Fresh Dipping Sauces

**\$6.95/guest**

### **Crudites**

A variety of Fresh Crispy Vegetables  
served with Ranch Dressing and Vermouth Blue Cheese

**\$5.95/guest**

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## Specialty Carving Stations “Buffet Enhancements”

Bakery Fresh Silver Dollar Rolls and Condiments

<b>Beef Tenderloin</b> Fresh Herb roasted, Port Wine and Smoked Shallot reduction	<b>\$13.95/guest</b>
<b>New York Strip Loin</b> Spice rubbed and slow roasted, Whole Grain Mustard Demi-Glace	<b>\$9.95/guest</b>
<b>This Island’s Best Prime Rib</b> Slow roasted, Au jus and Creamed Horseradish	<b>\$9.95/guest</b>
<b>Herb Crusted Pork Loin Roast</b> With Mango Sweet Chili Chutney and Cajun Spiked Walnuts	<b>\$7.95/guest</b>

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## Hors D' Oeuvres – Cold Selections

All items purchased at a minimum of 25 pieces. Priced per Piece

Mushroom Caps Smoked Salmon Cream Cheese **\$3.95/piece**  
Artichoke Bottoms stuffed with Crab Meat and Dill  
Ahi Poke on Cucumber Rounds

Smoked Salmon Cream Cheese Tortilla Pinwheels  
Mushroom Caps with Chicken Salad  
Roast Beef Rolls with Horseradish and Green Onions **\$2.95/piece**  
Grilled Asparagus wrapped in Prosciutto Ham  
Cold Bruschetta Baguette with Balsamic Syrup  
Assorted Maki Sushi with Sake Shoyu

Chips and Salsa **\$60.00/bowl**

Island Ahi Poke **\$95.00/bowl**

Hors D' Oeuvres Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if dinner falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge.

## Hors D' Oeuvres – Hot Selections

All items purchased at a minimum of 25 pieces. Priced per Piece

Scallops wrapped in Bacon with Ponzu Shabu Sauce **\$3.95/piece**  
Miniature Crab Cakes with Roasted Red Bell Pepper Tartar

Coconut Shrimp with Dipping sauce  
Mushroom Caps with Crab meat  
Spring Roll with Soy and Wasabi sauce **\$2.95/piece**  
Pork and Shrimp Wonton with Sweet and Sour Sauce  
Seared Pot Stickers with Thai Dipping Sauce

Chicken Yakitori Brochette  
Beef Teriyaki Brochette **\$2.95/piece**  
Smoked Chicken Quesadilla, Salsa, Louisiana Sour Cream  
Smoked Kalua Pork Quesadilla, Corn and Black Bean Relish

Hors D' Oeuvres Menu is available for groups of 25 guests or more. There is an additional charge of \$5.00 per guest if dinner falls below 25 guests. All food prices are subject to change at the resort's discretion and are EXCLUSIVE of 17% service charge and 4.166% Hawaii State Tax unless otherwise noted. Substitutions will result in additional charge

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## Beverage Arrangements

	Hosted Bar	Cash Bar
Standard Brand Cocktail	\$7.25	\$7.75
Premium Brand Cocktail	\$8.75	\$9.00
Domestic Beer	\$5.75	\$6.25
Imported & Premium Beer	\$6.25	\$7.50
House Wine	\$7.50	\$8.00
House Champagne	\$8.50	\$9.00
Tropical Drinks		
Smoothies with Alcohol	\$9.25	\$10.25
Smoothies without Alcohol	\$7.50	\$9.00
Cordials, Liqueurs & Cognacs	\$9.50	\$10.25
Two (2) Liquor Drinks	\$9.75	\$10.25
Bottled Water	\$3.50	\$4.00
Soft Drinks	\$3.25	\$3.75
Assorted Juices	\$3.75	\$4.25
Punch by the Gallon (without Alcohol)	\$40.00	N/A
Mai Tai or Champagne Punch by Gallon	\$110.00	N/A

A \$150.00 bartender fee will be assessed if bar total is under \$500.00.

All Hosted Beverage prices are subject to change at the resorts discretion and are EXCLUSIVE of 17% gratuity and 4.166% general excise tax unless otherwise noted. Substitutions will result in additional charge.

12/15/2011

## Beverage Arrangements

Hosted Cocktail Service is priced by the hour, minimum of two (2) hours

### Hosted Cocktail Service

Two Hour Standard Bar	\$38.00/guest
Mixed Cocktails, Domestic Beer, House Wine/Champagne, Soft Drinks	
Additional Hour after two (2) hours of purchased package	\$12.00/guest
Two Hour Premium Bar	\$40.00/guest
Mixed Cocktails, Domestic/Import/Premium Beers, House Wine/Champagne, Soft Drinks	
Additional Hour after two (2) hours of purchased package	\$13.50/guest
Two Hour Beer, House Wine and Soft Drinks	\$37.50/guest
Additional Hour after two (2) hours of purchased package	\$11.50/guest

A \$150.00 bartender fee will be assessed if bar total is under \$500.00.

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