

D I N N E R

KUALOA RANCH
PRIVATE NATURE RESERVE

2025 Dinner / Catering Menu Package



Aloha and welcome to Kualoa Ranch Catering. We are delighted to work with you for your special occasion and look forward to seeing your event come to life. A few great benefits selecting Kualoa as your caterer is that we prepare all food on property minutes from your venue. Our catering menu price points also include our chefs, the buffet equipment,

set up and break down of your buffet, buffet tables, white buffet table linen and trash removal for all your catered food. Buffets are served for up to 90 minutes during your event time. Guest table linen is not included and may be rented through one of our preferred rental partners or provided by you(client).

Tasting Guidelines

Kualoa Catering welcomes you and is honored to be a part of your special event. We will make every effort to accommodate all special dietary needs for your event and provide you with the freshest ingredients. Your tasting menu will be served in a casual setting family style. During this time, we will discuss your menu selections and catering needs for your event reception. Menu tastings are not required and are at your discretion. Tasting charges are \$75.00 per person plus 18% service fee and 4.712%

HI state tax. Tastings must be pre-paid in advance with a minimum of 14 days' notice. The menu cost per person (\$75.00) will be credited when you decide to move forward with Kualoa Ranch Hawaii as your caterer. Tastings will include 2 choices of salad, 2 choices of starch, 2 choices vegetable and 3 choices of protein. Due to high volume events over the weekend, tastings will be scheduled Tuesday through Friday 1:00pm-2:00pm (1 hour long).

Dinner Menu Pricing & Inclusions

Includes buffet attendants, chefs, set up/break down of buffet station, buffet tables with white linen and trash removal for all catered food.

All menus are priced based on a 40 Guest minimum / Head counts below 40 add \$5.00 per person

A 4.712% state tax and an 18% service fee will be added to all food & beverage billing. The service fee covers the coordination and facilitation of your event administrative fees and basic food service insurance required to stage your event. Gratuities are optional and at the clients discretion. Prices below are Adult and Children (ages 3yr-12yr):

Adult / Child	Orchid \$ 43.95/28.95
Ranch House \$21.95/\$15.95	Hibiscus \$ 49.95/\$33.95
Hokulea \$ 22.95/\$18.95	Plumeria \$ 54.95/\$41.95
Hui Ohana \$ 54.95/\$37.95	Beverage - Varies

Ranch House Buffet

Adult \$21.95/ Child \$15.95 (ages 3yrs-12yrs)
Minimum 40 guests / Head counts below 40, add \$5.00 per person

Island Spring Mixed Greens
Grape Tomatoes, Chilled Cucumber, Shaved Red
Cabbage and Matchstick Carrots Served with
Ranch & Thousand Island Dressing

Fresh Pineapple Wedges

Korean Style Kim Chee

Streamed White Rice

Buttered Corn

BBQ Pork Ribs

Sweet And Tangy Rib Tips

Guava Pineapple Teriyaki Chicken
chicken thighs marinated in guava pineapple
teriyaki sauce for 24 hours

Homemade Kualoa Beef Chili
seasoned grassfed beef with kidney beans

Hokulea Buffet

Adult \$22.95/Child \$18.95 (ages 3 yrs-12 yrs.)
Minimum 40 guests / Head counts below 40, add \$5.00 per person

Fresh Pineapple Wedges
Island Spring Mixed Greens

Streamed White Rice

Buttered Corn

Grilled Boneless Kalbi
teriyaki marinated beef short ribs

Guava Pineapple Teriyaki Chicken
chicken thighs marinated in guava pineapple
teriyaki sauce for 24 hours

Hui Ohana Buffet

Adult \$54.95/Child \$37.95(ages 3yrs-12yrs)
Minimum 40 guests / Head counts below 40, add \$5.00 per person

Island Spring Mixed Greens

Grape Tomatoes, Chilled Cucumber, Shaved Red
 Cabbage and Matchstick Carrots Served with
 Ranch & Thousand Island Dressing

Fresh Pineapple Wedges

Lomi Lomi Salmon

Vine Ripe Tomatoes, Sweet Maui Onions and
 Scallions Mixed With Hawaiian Sea Salt

Shoyu Ahi Poke

Cubed Ahi Immersed In Hawaiian Shoyu And
 Spices Served with Maui Onion

Poi

Taro Dinner Rolls with Butter

Steamed White Rice

Roasted Okinawan Sweet Potato

Chicken Long Rice

Ginger-Scallion Broth with Bean Thread Noodles
 and Poached Chicken

Grilled Boneless Kalbi

Teriyaki Marinated Beef Short Ribs

Kalua Pork

DINNER BUFFET PACKAGES

Orchid

Adult \$43.95/Child \$28.95
(ages 3 yrs-12yrs)

Choice of 2 salads, 1 starch,
1 vegetable & 2 protein

Hibiscus

Adult \$49.95/Child \$33.95
(ages 3 yrs-12yrs)

Choice of 2 salads, 2 starch,
1 vegetable & 3 protein

Plumeria

Adult \$54.95/Child \$41.95
(ages 3 yrs-12yrs)

Choice of 3 salads, 2 starch,
2 vegetable & 4 proteins

A 4.712% state tax and 18% service fee will be added to all food & beverage billing. The service fee covers the coordination and facilitation of your event administrative fees and basic food service insurance required to stage your event. Gratuities are optional and at the client's discretion.

Minimum 40 guests / Head counts below 40, add \$5.00 per person

Each Menu has the same choice options, but the difference is the quantity of selections.

Choice of Salads

Caesar Salad

Romaine Hearts, Parmesan Crisps, Cubed Garlic
Croutons and Fresh Lemon Wedge

Fresh Fruit Display

Fresh Seasonal Fruits and Berries

Mediterranean Quinoa Salad

Tomato, Roasted Bell Pepper, Cucumber,
Artichoke and Feta Cheese

Roasted Beet Salad with Goat Cheese

Red and Golden Beets with an Herb Vinaigrette
Topped with Goat Cheese

Baby Spinach Salad

Pickled Red Onion, Toasted Macadamia & Feta
Cheese Served with Raspberry Vinaigrette

Island Spring Mixed Greens

Grape Tomatoes, Chilled Cucumber, Shaved Red
Cabbage and Matchstick Carrots Served With
Ranch & Thousand Island Dressing

Caprese Salad

Vine Ripe Tomato, Fresh Mozzarella Chiffonade
Basil Served Over Baby Arugula with Balsamic
Glaze

Penne Pasta Salad

Grape Tomato, Kalamata Olive, Bell Pepper & Red
Onion Tossed with Italian Dressing

Macaroni Salad

elbow macaroni with egg, carrot & green onion

Choice of Starches

Steamed White Rice**Steamed Brown Rice****Roasted Herb Fingerling Potato**

Garlic, Rosemary & Thyme

Garlic Mashed Potatoes

Roasted Garlic Butter

Roasted Okinawan Sweet Potatoes**Loaded Baked Potato Mash**

Garlic Mashed Potatoes Topped with Sour Cream,
Bacon Bits, Cheddar Cheese & Scallions

Au Gratin Potato

Sliced Potato Baked In Garlic Cream Topped With
Parmesan Cheese

Citrus Basmati Rice

Lemon-Lime Orange Zest Pilaf

Choice of Vegetable

Vegetable Medley

Chef selection

Roasted Root Vegetables

Heirloom Carrot, Parsnip, Radish, Onion Tossed with Garlic Rosemary

Steamed Baby Bok Choy

Topped with Oyster Sauce & Sesame Seed

Garlic Broccolini

Ratatouille

Zucchini, Yellow Squash, Eggplant & Red Onion Baked in a Tomato Sauce Topped with Parmesan

Roasted Asparagus

Tossed with Garlic & Parmesan

Choice of Protein - Poultry

Guava Pineapple Teriyaki Chicken

Chicken Thighs Marinated in Guava Pineapple Teriyaki Sauce for 24 Hours

Chicken Long Rice

Ginger-Scallion Broth with Bean Thread Noodles and Poached

Herb Roasted Chicken with Mushroom

Bone-In Thighs Topped with a Cremini Mushroom Cream Sauce

Chicken Puttanesca

Bone-In Thighs Simmered with Tomato, Kalamata Olive & Capers

Crispy Garlic Chicken

Tossed in a Soy Garlic Sauce

Choice of Protein - Pork

Roast Pork Loin with Herb Jus

Herb Gravy made from Pan Drippings

Oven Baked Kalua Pork

Imu Style Luau Pork Seasoned with Hawaiian Salt

BBQ Pork Ribs

Sweet and Tangy Rib Tips

Char Siu Roast Pork

Char Siu Marinated Pork Shoulder

Soy Braised Pork Belly

Braised with Ginger, Garlic & Soy Sauce

Choice of Protein - Beef

Roasted Garlic Steak

Sirloin Grilled and Brushed with Roasted Garlic Butter

Grilled Boneless Kalbi

Teriyaki Marinated Beef Short Ribs

Smoked Brisket

Dry Rubbed and Slow Smoked

Braised Beef Short Rib

Tender Short Rib Braised in Red Wine

Roast Beef with Gravy

Top Round Marinated with Garlic, Rosemary & Thyme

Choice of Protein - Seafood

Ginger Steamed Fish

Sesame Shoyu Sauce

Garlic Butter Shrimp

Shell on with a Roasted Garlic Butter

Crusted Macadamia Nut Mahi

Caper Aioli

Fresh Island Fish Scampi

White Wine Lemon Butter Caper Sauce

Seared Salmon

Romesco Sauce

Seafood Cioppino

Market Seafood Cooked in a White Wine Tomato Sauce

To add carving stations in addition to your buffet order

Prime Rib w/ Au Jus, Horseradish Cream / \$10.95 per person

Honey Glazed Ham / \$9.95 per person

Herb Roasted Leg of Lamb / \$9.95 per person

Appetizers

\$5.00 Per person plus tax in addition to buffet order

Charcuterie Board

Assortment of Cured Meats & Domestic Cheese

Pita Crisps with Smoked Fish Dip

Baked Pita Chips with Lightly Smoked Market Fish

Vegetable Crudit 

Seasonal Veggies Served with Ranch & Hummus

Fresh Fruit Display

Fresh Seasonal Fruits and Berries

\$6.00 per person plus tax in addition to buffet order

Vegetable Spring Rolls

Crispy Vegetable Spring Rolls with a Sweet Chili Dipping Sauce

Crab Stuffed Mushroom Caps

Cremini Mushroom Stuffed with Crab & Parmesan

Char Siu Pork Steamed Buns

Tender Marinated Pork in a Bao Bun with Scallions

Chicken Satay

Skewered Chicken Marinated in Curry Spices with a Peanut Sauce

Trio Poke Spoon

Spicy Ahi, Garlic Shrimp, Salmon Tartare

Sushi Platter

Assortment Of Fresh Market Fish Sushi

Caprese Skewers

Fresh Mozzarella, Grape Tomato & Kalamata Olive with Pesto Sauce

\$7.50 per person plus tax in addition to buffet order

Shoyu Poke

Ahi Cubes Tossed with Shoyu, Sesame Oil,
Onion, Inamona, Ogo & Scallions

Tako Poke

Tender Octopus Tossed With Shoyu, Sesame Oil,
Sriracha, Onion & Scallions

Spicy Poke

Ahi Cubes Tossed With Scallion, Sriracha, Sesame
Oil and Mayonnaise

Kimchee Tako Poke

Tender Octopus Tossed with Gochujang, Sesame
Oil, Kimchee & Scallions

Crab Cakes

With Sweet Chili Aioli

Shrimp Tempura

With Sweet Chili Sauce

Sashimi Platter-Market Price

Assortment of Fresh Market Fish Ex...Ahi, Salmon,
Hamachi

Beverage and Flatware Options

Hawaiian Blend Coffee & Assorted Specialty Tea Station / \$3.50 per person plus tax

Available during dinner service-includes condiments and disposable cups, lids & beverage napkins

Plantation Ice Tea Station / \$3.50 per person plus tax.

Available during dinner service-includes condiments and disposable clear cups, lids & beverage napkins

Assorted Pepsi Products / \$3.50 per btl. plus tax

Pepsi, Diet Pepsi, Starry and Mountain Dew

Assorted Aloha Maid Juices / \$3.00 per person plus tax

Guava, Passion Orange and Lilikoi

Bottled Water / \$3.00 per bottle plus tax

Menehune Hawaii

Eco-Friendly and Sustainable Flatware \$4.00 per person plus tax
square palm leaf plates, compostable cutlery, chopsticks & dinner napkins

rev. 07.11.2023

WEDDING CATERING CONTRACT

Confirmation Payment: Venues must be paid in full up on confirmation. Your catering and event incidentals are a work in progress and require a 50% deposit once agreed upon in the proposal. All proposals are good for 10 days from the date shown on the invoice. This deposit confirms the event. The 50% deposit is based upon the total billing amount of the most current invoice and is nonrefundable. Once this due date has passed all quotes are voided.

Final Payment: The final payment is due one month (30 days) prior to the event date and as stipulated on your contract invoice page. If the final payment is not received on the due date, Kualoa Catering reserves the right to cancel the event and retain all prior payments as recompense for services rendered and/or losses incurred.

Food and Beverage Policies: All Food must be ordered through Kualoa Catering apart from desserts and alcoholic beverages and soft drinks. Every effort will be made to accommodate special menu needs, allergy alerts and organic desires. All Food must be consumed on the event premises. Client/guests may not take food off premises unless written consent is requested by client and approved prior to event. Food from buffet not consumed will be returned to Kualoa Catering and handle as see fit. Client understands and agrees that Kualoa Catering makes no claims as to the condition of any perishable items and client releases Kualoa Catering from all liability relating to food & beverages removed and/or consumed off premises. A packing fee of \$100.00 will be billed for food authorized to be removed from premises. Kualoa Ranch Hawaii will also allow clients to bring in specialty items that may be requested due to cultural beliefs and desires. These items will need to be pre-approved and negotiated with your planner. Plating and Flatware IS NOT included in the pricing. Eco friendly option available for purchase.

Vendor Meals: Kualoa Catering offers options for vendor meals apart from the buffet ordered. Vendor count must be given no later than 10 days prior to event. Vendors will not be allowed to eat from buffet without written permission from client. No takeout containers are allowed for vendors, if allowed to eat from buffet.

Beverage Policy: All Alcohol and mixes must be purchased by the client direct. Coolers, ice, serving ice, beverages, glassware, set up and break down of bar are the responsibility of the client.

Head Count: Final head count, vendor meal count, timeline and lay out is due with final payment one-month (30 days) prior to the event. If no final count is received by this deadline your tentative count will become your final count.

Minimum Guarantee: The minimum guarantee is the lowest number of guests required to obtain the quoted event price per head. If the actual head count falls below the minimum guarantee, the client will pay an additional \$5.00++ per person for all counts under 50 guests.

Portions: The portioning of food and beverage offered is calculated based on the average historical eating habits

of clientele at the sole discretion of Kualoa Catering and will be sufficient to allow every anticipated guest to eat. If, however, food or beverage runs out due to an unpaid increase in attendance or unforeseen unusual consumption habits that were not discussed or relayed by client to the event planner, Kualoa Catering will not be liable.

Staffing: All staffing for the event for set up and break down, bar service wait staff, coordination is the responsibility of the client. Kualoa employees' manner of dress, behavior, and grooming standards are the sole discretion of Kualoa Catering. Buffet service includes the food handlers to set up and break down of buffet and replenish food ordered through Kualoa Catering only. Buffet service is for 90 minutes.

Promotion: All documents received from Kualoa Catering are the exclusive ideas and property of the company. Kualoa Catering must approve any use in part or whole of in writing. Kualoa Catering reserves the right to use any media obtained through use of its products, services or facilities in company promotional services.

Confidentiality: Client acknowledges that all documentation is the property of Kualoa Catering and production capabilities are an asset. The client agrees to keep this information in strict confidence and will not disclose such information to vendors, competitors and other clients.

INDEMNIFICATION

The client agrees to indemnify, save harmless and defend Kualoa Ranch Hawaii, Inc., the Lessor, all its employees, officers and owners against and from any and all claims or suits for bodily injury, including death, or damage to property by or on behalf of any person or persons, firm or firms, corporation or corporations, arising from the conduct of or management about the premises, including the selling, serving or giving of any alcoholic beverage to a minor, adult or a person under the influence of alcohol or which causes or contributes to the intoxication of any person or from any accident in or on premises, and will further indemnify and save the Lessor, all its employees, officers and owners harmless against and from any and claims arising from any breach or default on the client in the performance of any covenant or agreement on the part of the client to be performed pursuant to the a of this lease, or arising from any act or negligence of the client, or any of its agents, contractor, servants, employees, guests, invitees or licensees, and from against all costs, counsel fees, expenses and liabilities incurred in or about any such claim, suit or action proceeding brought against the Lessor covenants to resist or defend at client's expense such action or proceeding by counsel reasonably satisfactory to Lessor.

AUTHORIZATION

I have read and understand the above Kualoa Catering policies and do of my own free will consent to these terms. I understand that this constitutes a legal, binding document to which I am party to and that the terms as stated above may only be adapted through future signed and authorized documentation.