All ISA groups and approved affiliates must order catering through the ISA Headquarters’ Convention and Meetings Staff. Please do not contact the hotel directly – you will be referred back to ISA. ISA controls all hotel meeting spaces at both Headquarter hotels during the convention dates. Please visit the ISA 2020 convention website for ordering procedures, ancillary item prices (audio visual, internet, etc.), and meeting space reservation forms. https://www.isanet.org/conferences/honolulu-2020

Per ISA’s contracts with our Headquarters Hotels, outside food and beverages cannot be carried into or brought into any meeting room. Hotel banquet staff reserves the right to charge any guest the Hotel’s full retail price for outside food and beverage in the meeting rooms.

**Affiliates please contact:**
Jeanne White, CMP
Director of Conventions and Meetings
Phone: 520.333.0336
Email: jwhite@isanet.org

**ISA Groups please contact:**
Donalyn Maneggia, CMP
Manager, Conventions & Conferences
Phone: 860.486.4013
Email: dmaneggia@isanet.org

International Studies Association 362 Fairfield Way, Unit 4013
University of Connecticut Storrs, CT 06269-4013
**PRICING ON MENU ITEMS**

All prices are shown in two formats – base price (before service charge and taxes) and inclusive (with service charge and taxes.) Inclusive prices are an estimated total per item or per person, based on the current 22% taxable service charge and 4.712% sales tax. All prices are in US Dollars.

*Example: Vegetable Crudité -- $10.00/$12.80*

$10.00 is the price, including the ISA discount, but before service charge and taxes. $12.80 is the price including the ISA discount, indoor service charge and taxes.

Please note that prices are higher for outdoor events.

Please use inclusive pricing to estimate the total cost of catering options.

Sales tax rate and service charge are subject to change. Note that estimated inclusive prices are based on the base prices shown for each menu item.
BREAKFAST SELECTIONS
Page 4

BREAK SELECTIONS
Pages 5-7

LUNCH SELECTIONS
Page 8

RECEPTION SELECTIONS
Pages 9-13

BAR SELECTIONS
Page 14

WINE SELECTIONS
Page 15-16
BREAKFAST SELECTIONS

BUFFETS

Continental
Chilled Orange Juice | Banana Bread | Breakfast Pastries | Lilikoi and Guava Preserves with Butter | Freshly Brewed Blend and Decaffeinated Coffee | Assortment of Hot Teas
$22.00/$28.10 per person

Morning Core
Chilled Orange Juice | Island Papaya Wedges with Lime | Scrambled Eggs | Steamed White Rice | Danish Assortment | Lilikoi and Guava Preserves with Butter | Freshly Brewed Blend and Decaffeinated Coffee | Assortment of Hot Teas
Choice of One Breakfast Meat: Crisp Bacon | Portuguese Sausage | Link Sausage | Chicken Sausage
$33.00/$42.20 per person

Healthy
Chilled Orange Juice | Spinach and Kale Quinoa Scramble (Goji Berries) | Acai Platter (Fresh Fruit, Granola, Strawberries, Bananas and Coconut) | Kabocha, Sweet Potato and Red Skin Potato Mix | Freshly Brewed Blend and Decaffeinated Coffee | Assortment of Hot Teas
$39.00/$49.85 per person

Plated Breakfasts
Plated Breakfast options require a room reservation with banquet tables and chairs, or a boardroom that seats 25 people or less, based on availability. If no space is available, plated breakfasts cannot be provided. Meeting room rental fees apply. Please contact Jeanne White (jwhite@isanet.org) for availability and menu options.
**BREAK SELECTIONS**

**À LA CARTE BREAKS**

**Beverages**

- Orange, Pineapple, Grapefruit, Carrot, Celery - $60.00/$76.65 per gallon
- Apple, Passionfruit, POG, Tomato, Cranberry - $55.00/$70.30 per gallon
- Virgin Bloody Mary -- $70.00/$89.45 per gallon
- Iced Tea -- $60.00/$76.65 per gallon
- Plantation Iced Tea -- $65.00/$83.05 per gallon
- Lychee Iced Tea -- $70.00/$89.45 per gallon
- Tropical Fruit Punch -- $70.00/$89.45 per gallon
- PW Lemonade -- $65.00/$83.05 per gallon
- Assorted Soft Drinks -- $5.00/$6.40 each
- Assorted Canned Tropical Juices & Nectars -- $6.00/$7.70 each
- Assorted Mineral Water -- $5.00/$6.40 each
- Powerade, Propel Zero, Gatorade -- $7.00/$8.95 each
- Red Bull, Monster, AMP, Rockstar -- $7.50/$9.60 each
- UpTime, Yerba Mate, GR3EN -- $8.00/$10.25 each
- Kombucha -- $11.00/$14.05 each
- Freshly Brewed Blend Coffee -- $80.00/$102.20 per gallon
- Freshly Brewed Blend Decaffeinated Coffee -- $80.00/$102.20 per gallon
- PW Selection of Hot Teas -- $80.00/$102.20 per gallon
- Hot Chocolate -- $85.00/$108.60 per gallon
- Freshly Brewed Blend Macadamia Nut Coffee -- $85.00/$108.60 per gallon
- Freshly Brewed 100% Kona Coffee -- $105.00/$134.15 per gallon

**Snacks**

- Sliced Fresh Fruits and Seasonal Berries -- $10.00/$12.80 per person
- Fresh Fruit Salad with Seasonal Melons -- $10.00/$12.80 per person
- Assorted Finger Sandwiches: Ham & Cheese; Chicken Salad with Cucumber; Egg Salad; Turkey -- $40.00/$51.10 per dozen
- PW Deluxe Finger Sandwiches: Smoked Salmon with Cucumber; Grilled Vegetable Onions and Cream Cheese; Crab Salad -- $85.00/$108.60 per dozen
- Chips and Mix: Potato, Vegetables, Tortilla, Bar Mix -- $21.00/$26.85 per pound
- Maui Style Potato and Taro Chips -- $24.00/$30.70 per pound
- Deluxe Mixed Nuts -- $48.00/$61.35 per pound
- Dry Roasted Macadamia Nuts -- $48.00/$61.35 per pound
- Haagen-Dazs Ice Cream Cups -- $8.00/$10.25 each
- Frozen Yogurt Bars -- $7.00/$8.94 each
- Individual Fruit and Plain Yogurts -- $4.00/$5.15 each
- Plain Fruit Greek Yoghurts -- $5.00/$6.40 each
- Granola Bars -- $5.00/$6.40 each
- Seasonal Whole Fruit -- $5.00/$6.40 each
- Spam Musubi -- $5.00/$6.40 each

Continued, next page
Bakery Items

- Assortment of Danish, Muffins, Breads & Croissants -- $38.00/$48.55 per dozen
- Fruit-Filled Danish Pastries, Assorted Seasonal Flavors -- $40.00/$51.10 per dozen
- Mini-Muffins: Bran, Pineapple, Macadamia Nut, Banana, Blueberry -- $38.00/$48.55 per dozen
- Savory Muffins: Cheese & Bacon; Portuguese Sausage; Spinach, Feta & Tomatoes -- $45.00/$57.50 per dozen
- Breakfast Breads: Banana Nut, Carrot, Mango, Zucchini -- $38.00/$48.55 per dozen
- Coffee Cakes: Pineapple, Apple Crumb, Cinnamon, Sour Cream -- $40.00/$51.10 per dozen
- Fruit Strudels: Apple, Pineapple, Mango -- $40.00/$51.10 per dozen
- Scones: Blueberry, Blackberry, Raspberry; Served with Devonshire Cream and Tropical Preserves -- $48.00/$61.35 per dozen
- Flaky Croissants -- $40.00/$51.10 per dozen
- Baked Bagels: Plain, Onion, Raisin Served with Cream Cheese and Tropical Preserves -- $45.00/$57.50 per dozen
- Malasadas; fried doughnuts coated with sugar -- $40.00/$51.10 per dozen
- Filled Malasadas -- $45.00/$57.50 per dozen
- PW Assortment of Cookies: Chocolate Chip, Macadamia Nut, Oatmeal, Peanut Butter -- $38.00/$48.55 per dozen
- Brownies and Blondies -- $38.00/$48.55 per dozen
- Biscotti: Coffee, Macadamia Nut, Pistachio -- $35.00/$44.75 per dozen
- Assorted Fruit Tartlets -- $40.00/$51.10 per dozen

Fresh Dips (served in a twelve-ounce bowl)

- Guacamole -- $30.00/$38.35
- Clam -- $30.00/$38.35
- Maui Onion -- $25.00/$31.95
- Bleu Cheese -- $25.00/$31.95
- Salsa -- $22.00/$28.10
- Ahi Poke -- $45.00/$57.50
THEMED BREAKS
Minimum of 40 guests. Ten-day advance notice required.

**Float the U.S.S. Minnow**
Haagen Dazs Ice Cream Cups | Brownie Chips | Cherries | Coca Cola
$18.00/$23.00 per person

**Sugar Rush**
Red Vines | M&M’s | Gummy Bears | Oreo Cookies | Milk
$14.00/$17.90 per person

**Mochi & Crunch**
Butter Mochi | Arare | Chi Chi Dango | Cascaron | Iso Peanuts
$15.00/$19.20 per person

**Health Kick**
Energy Bars | Granola Bars | Fruits Yogurt | Smoothie Shots
$18.00/$23.00 per person

**Go Nuts**
Cashews | Pistachios | Smokehouse Almonds | Honey Roasted Peanuts | Macadamia Nuts
$22.00/$28.10 per person

**Chips ’n Dip**
Pita Chips | Veggie Sticks | Sweet Potato Chips | Edamame Hummus | Crab Spinach Artichoke Dip
$20.00/$25.55 per person

**Classic Charcuterie Board**
Prosciutto | Salami | Lavosh | Kalamata Olives | Gouda Cheese | Brie Cheese | Sharp Cheddar | Pâté
$30.00/$38.35 per person

**Hawaiian Charcuterie Board**
Pipikaula | Jerky | Mango Chutney | Dried Aku | Poi Spread | Lavosh
$39.00/$49.85 per person

**Cheese & Crudité**
Swiss Cheese | Cheddar Cheese | Celery Sticks | Carrot Sticks | Zucchini | Olives | Broccoli
$25.00/$31.95 per person

**Popcorn Extravaganza**
Popcorn | Li Hing Powder | Furikake | Butter | Arare | Ranch Seasoning | Garlic Powder
$20.00/$25.55 per person

**Pomme Frites**
Sweet Potato Chips | Taro Chips | Curly Fries | Sriracha Ketchup | Garlic Aioli | Ranch Dressing
$20.00/$25.55 per person
LUNCH SELECTIONS

WRAPS

Starters
Fresh Fruit Salad | Mesclun Greens | Quinoa Salad | Okinawan Sweet Potatoes

Main (choice of three)
- Chicken Caesar: Grilled Chicken, Lettuce, Croutons and Cheese
- Barbecue Chicken: Barbecue Sauce, Lettuce, Pineapple and Cilantro
- Edamame Hummus: Spinach, Sprouts, Carrots and Cucumbers
- Turkey: Sliced Turkey with Cranberry Cream Cheese Spread, Lettuce, Tomatoes and Onions
- Roasted Bell Pepper, Mozzarella Cheese & Spinach

Dessert & Coffee
Chef’s Selection of Desserts | Freshly Brewed Blend and Decaffeinated Coffee Iced Tea

‘WRAPS’ BUFFET PRICE
$39.00/49.85 per person

Enhancements
Enhance Your Wrap Buffet Experience by Adding Any of the Below

Soups
- Corn Chowder -- $2 per person
- Tomato Bisque -- $2 per person
- Mushroom and Crab -- $3 per person

Salads
- Garlic Sesame Soy Beans -- $2 per person
- Orzo Salad -- $2 per person
- Grilled Vegetables Salad -- $2 per person
- Spinach Salad -- $2 per person
RECEPTION SELECTIONS

HORS D’OEUVRES

Pricing is per Dozen. **Minimum Required Order is Three Dozen per Selection.** Butler-passed optional and subject to a $75.00/$78.10 butler fee per butler per hour for up to two hours.

**Cold**
- Beef Tataki Skewers; Momiji Oroshi and Ponzu Sauce -- $39.00/$49.85 per dozen
- Prosciutto, Watercress & Peach Goat Cheese Cones -- $55.00/$70.30 per dozen
- Banh Mi Bites -- $50.00/$63.90 per dozen
- Smoked Salmon Roulade; Cream Cheese, Cucumber and Masago -- $42.00/$53.65 per dozen
- Jumbo Shrimp Cocktail; On Ice with Lemon and Horseradish Cocktail Sauce -- $48.00/$61.35 per dozen
- Ahi Poke Spoons; Ocean Salad and Tobiko -- $54.00/$69.00 per dozen
- Poke Shooters -- $55.00/$70.30 per dozen
- Roasted Eggplant and Peppers Crostini; Tomato and Mozzarella Cheese -- $36.00/$46.00 per dozen
- Vegetarian Summer Roll; Peanut Sauce -- $30.00/$38.35 per dozen
- Pipikaula and Melon Skewers -- $34.00/$43.45 per dozen
- Assorted Li Hing Fruit Skewers -- $30.00/$38.35 per dozen

**Hot**
- Herb-Crusted Lamb Chops; Garlic Mint Pesto -- $48.00/$61.35 per dozen
- Hoisin Chichen Burritos: Salsa and Sour Cream -- $36.00/$46.00 per dozen
- Kalua Pork Bao Bun; Scallions and Hoisin Barbecue Sauce -- $40.00/$51.10 per dozen
- Mini Manapua: Sweet Pork -- $40.00/$51.10 per dozen
- Pork Won Tons: Mustard Soy Sauce -- $36.00/$46.00 per dozen
- PW Crab Cakes; Sweet Chili Aioli and Micro Greens -- $75.00/$95.85 per dozen
- Scallops Wrapped in Bacon -- $75.00/$95.85 per dozen
- Smoked Salmon Hash: Crème Fraiche and Ikura -- $60.00/$76.65 per dozen
- Spring Rolls; Sweet Chili Sauce -- $36.00/$46.00 per dozen
- Baked Brie Bites -- $44.00/$56.25 per dozen

**Note on service fees:** A $200.00/$208.25 labor fee will be assessed should there be less than 40 guests for plated meal function or less than 50 guests for buffet meal function.
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**Catering Menus Prince Waikiki for ISA 2020**

**Platter/Chafer**

Servings for platter/chafer items are for **approximately 25 people** unless otherwise indicated. Butler-passed **optional** and subject to a $75.00/$78.10 butler fee per butler per hour for up to two hours.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price for 25 guests</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese Platter</strong></td>
<td></td>
</tr>
<tr>
<td>Imported/Domestic Cheeses, Herbed Boursin, Cheddar, Pepper Jack, Gouda, Brie, Bleu Cheese, Mozzarella, Lavosh, Assorted Crackers and Sliced French Bread</td>
<td>$225.00/$287.45</td>
</tr>
<tr>
<td><strong>Fruit Platter</strong></td>
<td></td>
</tr>
<tr>
<td>Assortment of Fresh Melons, Pineapples, Berries and Grapes</td>
<td>$175.00/$223.60</td>
</tr>
<tr>
<td><strong>Vegetable Crudité</strong></td>
<td></td>
</tr>
<tr>
<td>Carrots, Cauliflower, Broccoli, Jicama, Tomatoes, Celery and Olives with Ranch Dressing and Thousand Island Dressing</td>
<td>$125.00/$159.70</td>
</tr>
<tr>
<td><strong>Deluxe Meat and Cheese Platter</strong></td>
<td></td>
</tr>
<tr>
<td>Thinly Sliced Prosciutto, Genoa Salami, Bologna, Cheddar Cheese, Swiss Cheese, Brie, Gouda and Bleu Cheese and Assorted Baked Breads</td>
<td>$275.00/$351.35</td>
</tr>
<tr>
<td><strong>Baked Brie</strong></td>
<td></td>
</tr>
<tr>
<td>In Warm Toasted Brioche and Macadamia Nut Butter</td>
<td>$137.50/$175.65</td>
</tr>
<tr>
<td><strong>Chicken Pad Thai</strong></td>
<td></td>
</tr>
<tr>
<td>Blend of Rice Noodles, Chicken, Bean Sprouts, Fish Sauce, Lime Juice, Scallions and Roasted Macadamia Nuts</td>
<td>$150.00/$191.65</td>
</tr>
<tr>
<td><strong>Sashimi Platter (150 pcs)</strong></td>
<td></td>
</tr>
<tr>
<td>Served with Wasabi, Soy Sauce and Pickled Ginger</td>
<td></td>
</tr>
</tbody>
</table>

**Ahi Poke**

Blend of Fresh Island Yellowfin Tuna, Soy Sauce, Ogo, Hawaiian Salt, Ginger, Sesame Oil, Sweet Onions, Scallions, Hawaiian Chilies and Oyster Sauce

$262.50/$335.35 for 25 guests

**Charred Chirashi Platter**

Fresh Salmon, Ikura, Fried Egg, Green Onions, Micro Greens and Flamed Garlic Miso Aioli

$250.00/$319.40 for 25 guests

**Tako Poke**

Blend of Sweet Onions, Sesame Seeds, Korean Chilies, Scallions and Hawaiian Salt

$225.00/$287.45 for 25 guests

**Korean Style Fried Chicken**

Fried Boneless Chicken with Garlic and Chilies

$187.50/$239.55 for 25 guests

**Asian Style Braised Pork Belly**

Steamed Bao Buns and Scallions

$187.50/$239.55 for 25 guests

**Teriyaki Steak**

Crispy Shichimi Fried Onions

$212.50/$271.50 for 25 guests

**Li Hing Baby Back Ribs**

Grilled Island Pineapples

$212.50/$271.50 for 25 guests

Continued, next page
Buffalo Wings
Bleu Cheese Dressing
$212.50/$271.50 for 25 guests

Fried Calamari
Sweet Chili Aioli
$175.00/$223.60 for 25 guests

House-Smoked Salmon
Condiments, Sliced Baguettes, Cream Cheese and Sliced Sweet Onions
$250.00/$319.40 for 25 guests

Futomaki Sushi (by roll)
Ten pieces per roll
$35.00/$44.75

Hosomaki (by roll)
Kyuri, Kanpyo and Oshinko – six pieces per roll
$11.00/$14.05

California (by roll)
Crab, Cucumber and Avocado – ten pieces per roll
$40.00/$51.10

Spicy Tuna (by roll)
Ahi with Sriracha Mayonnaise and Masago – ten pieces per roll
$40.00/$51.10

Inari Sushi (by dozen)
$40.00/$51.10

Nigiri Sushi (by dozen)
Toro, Ebi, Ika, Salmon, Hotate and Hokkigai
$70.00/$89.45

Note on service fees: A $200.00/$208.25 labor fee will be assessed should there be less than 40 guests for plated meal function or less than 50 guests for buffet meal function.
RECEPTION STATIONS
Servings for specialty station items are for **approximately 50 people** unless otherwise indicated. **All stations will incur a $175.00/$182.25 charge per chef/attendant.**

**Chef's Action Stations**

<table>
<thead>
<tr>
<th>Speciality Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roast Suckling Pig (60-70 lbs.)</strong></td>
<td>Scallions, Plum Sauce and Hoisin Sauce and Bao Buns</td>
<td>$950.00/$1,213.65</td>
</tr>
<tr>
<td><strong>Alaea Salt-Crusted Roast Prime Rib of Beef</strong></td>
<td>Au Jus, Creamed Horseradish and Pommery Mustard with Taro Rolls</td>
<td>$650.00/$830.40</td>
</tr>
<tr>
<td><strong>Garlic and Herb Roasted Beef Strip Loin</strong></td>
<td>Green Peppercorn Sauce</td>
<td>$500.00/$638.75</td>
</tr>
<tr>
<td><strong>Carved Wagyu Beef Shanks</strong></td>
<td></td>
<td>$800.00/$1,022.00</td>
</tr>
<tr>
<td><strong>Herb and Garlic Crusted Rack of Lamb (24 pcs)</strong></td>
<td>Thyme Jus, Mint and Pepper Jellies</td>
<td>$350.00/$447.15</td>
</tr>
<tr>
<td><strong>Whole Roast Turkey</strong></td>
<td>Sweet Rolls, Cranberry Relish and Dijon Mustard</td>
<td>$375.00/$479.10</td>
</tr>
</tbody>
</table>

**Baked Ham**
Brown Sugar Mustard Glaze and Passion Fruit
Five Spice Sauce with Brioche Rolls
$425.00/$542.95

**Crepes**
Savory - Spinach, Bacon, Ham, Cheese, Onions
Sweet - Nutella, Chocolate Sauce, Berries, Pastry Cream, Bananas
$450.00/$574.90

**Tossed Farmers Market Salad Station**
Choice of Greens, Toppings, and Dressings; eg, Romaine, Waimanalo Greens, Caesar, Ranch, Bleu Cheese, Egg, Chicken and Olives (subject to change)
$375.00/$479.10

**Tossed Poke Bowl Station**
 Assorted Fresh Island Fish, Ogo, Hawaiian Salt, Kukui Nut, Scallions, Onions, Soy Sauce, Hot Sauce and Sesame Oil
$850.00/$1,085.90

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**Sushi Bar Stations**

**Nigiri Sushi**
Toro, Ebi, Ika, Salmon, Hotate and Hokkigai
$28.00/$35.80 per person

**Temaki Sushi**
California, Spicy Tuna, Scallop with Masago, Tuna Salad, Salmon Skin and Tamagoyaki
$20.00/$25.60 per person

**DIY Stations**

**Dessert Bar**
Assortment of Cheesecakes, Pies, Flavored Cakes and Cream Puffs
$20.00/$25.60 per person

**Ice Cream Bar**
Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Sauce, Chocolate Sauce, Caramel Sauce, Roasted Peanuts, M&M’s, Oreo Crumbs, Sprinkles, Whipped Cream and Cherries
$27.00/$34.50 per person
BAR SELECTIONS

**ISA Drink Coupon Specials:** Hosted drink coupons are available at $12.00 each inclusive of service charge and tax include domestic and imported beer, house red and white wines, soft drinks, juices or bottled waters.

Custom coupons carrying group and/or sponsor names are only available if ordered by the December 1, 2019 menus deadline. After December 1, standard hotel tickets will be provided. Custom coupons must be ordered in quantities matching estimated attendance.

Bartender and cashier labor fees apply as noted at the bottom of this page.

Hosts can choose a combination of Cash and Coupon options. Charges apply only to redeemed coupons.

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**PREMIUM BRANDS**
Bombay Gin | Crown Royal Whiskey | Bacardi
Light Rum | Old Lahaina Dark Rum | Jack Daniel’s
Bourbon | Absolute Vodka | Jose Cuervo Gold
Tequila | Johnnie Walker Red Scotch

HOST BAR $9.00/$11.50 each
CASH BAR $8.61/$11.00 each

**TOP SHELF**
Tanqueray Gin | Chivas Regal Whiskey | Koloa
White Rum | Myers Dark Rum | Maker's Mark
Bourbon | Grey Goose Vodka | Patron Silver
Tequila | Johnnie Walker Black Scotch

HOST BAR $10.75/$13.75 each
CASH BAR $10.37/$13.25 each

**DOMESTIC BEER**
Budweiser | Bud Light | Coors Light

HOST BAR $7.00/$8.95 each
CASH BAR $6.65/$8.50 each

**IMPORTED BEER**
Corona | Heineken | Heineken Light | Kona
Longboard

HOST BAR $8.00/$10.25 each
CASH BAR $7.63/$9.75 each

**NON-ALCOHOLIC**
Soft Drinks | Bottled Water | Juice

HOST BAR $5.25/$6.75 each
CASH BAR $5.09/$6.50 each

**NON-ALCOHOL BY THE GALLON**
Fresh Island Fruit Punch

HOST BAR ONLY $75.00/$95.85

Strawberry Li Hing Lemonade

HOST BAR ONLY $95.00/$121.40

Basil Strawberry Tea

HOST BAR ONLY $95.00/$121.40

**ALCOHOL BY THE GALLON**
Mai Tai Punch

HOST BAR ONLY 135.00/$172.50

Piña Colada

HOST BAR ONLY $145.00/$185.25

Manoa Falls Tea

HOST BAR ONLY $165.00/$210.80

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**Note on bartender and server labor charges:** The minimum revenue for each bar is $375.00/$479.10. A $175.00/$182.25 bartender fee is WAIVED once the bar revenue minimum is met.
WINE SELECTIONS

All wines ordered by the bottle are charged per open bottle

SPARKLING WINE & CHAMPAGNE BY THE BOTTLE

Lamarcia Prosecco, Italy
- HOST BAR $45.00/$57.50
- CASH BAR $43.84/$56.00

Domaine Chandon Rosé, California
- HOST BAR $53.00/$67.75
- CASH BAR $51.66/$66.00

Roederer Estate Brut, California
- HOST BAR $55.00/$70.30
- CASH BAR $53.23/$68.00

Veuve Clicquot Ponsardin Brut, France
- HOST BAR $145.00/$185.25
- CASH BAR $140.90/$180.00

WINES BY THE GLASS

Pebble Lane Pinot Noir
- HOST BAR $8.75/$11.20
- CASH BAR $9.20/$11.75

Woodbridge White Zinfandel
- HOST BAR $8.75/$11.20
- CASH BAR $9.20/$11.75

Callaway Vineyard & Winery
- HOST BAR $8.75/$11.20
- CASH BAR $9.20/$11.75

House Wines:
White - Chardonnay | Sauvignon Blanc
Reds - Pinot Noir | Cabernet Sauvignon
(Brands subject to change)
- HOST BAR $8.75/$11.20
- CASH BAR $9.20/$11.75

Note on bartender and server labor charges: The minimum revenue for each bar is $375.00/$479.10. A $175.00/$182.25 bartender fee is WAIVED once the bar revenue minimum is met.
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<table>
<thead>
<tr>
<th>Wines by the bottle</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Callaway Varietal Wines, California</td>
<td>Edna Valley Pinot Noir, California</td>
<td></td>
</tr>
<tr>
<td>HOST BAR $36.00/$46.00</td>
<td>HOST BAR $44.00/$56.25</td>
<td></td>
</tr>
<tr>
<td>CASH BAR $35.23/$45.00</td>
<td>CASH BAR $43.05/$55.00</td>
<td></td>
</tr>
<tr>
<td>Woodbridge White Zinfandel, California</td>
<td>Rancho Zabaco Zinfandel, California</td>
<td></td>
</tr>
<tr>
<td>HOST BAR $33.00/$42.20</td>
<td>HOST BAR $45.00/$57.50</td>
<td></td>
</tr>
<tr>
<td>CASH BAR $32.09/$41.00</td>
<td>CASH BAR $43.84/$56.00</td>
<td></td>
</tr>
<tr>
<td>Kendall Jackson Riesling, California</td>
<td>Montes Alpha Merlot, Chile</td>
<td></td>
</tr>
<tr>
<td>HOST BAR $38.00/$48.55</td>
<td>HOST BAR $50.00/$63.90</td>
<td></td>
</tr>
<tr>
<td>CASH BAR $36.79/$47.00</td>
<td>CASH BAR $48.53/$62.00</td>
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</tr>
<tr>
<td>J Vineyards Pinot Grigio, California</td>
<td>Peter Lehmann Shiraz, Australia</td>
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<tr>
<td>HOST BAR $43.00/$54.95</td>
<td>HOST BAR $49.00/$62.60</td>
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<tr>
<td>CASH BAR $42.27/$54.00</td>
<td>CASH BAR $47.75/$61.00</td>
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<tr>
<td>Sonoma Cutrer RRR Chardonnay, California</td>
<td>Aquinas Cabernet Sauvignon, California</td>
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<tr>
<td>HOST BAR $45.00/$57.50</td>
<td>HOST BAR $50.00/$63.90</td>
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<tr>
<td>CASH BAR $43.84/$56.00</td>
<td>CASH BAR $48.53/$62.00</td>
<td></td>
</tr>
<tr>
<td>Whitehaven Sauvignon Blanc, Marlborough</td>
<td></td>
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