

**HILO HAWAIIAN
HOTEL**

***Banquet Facilities
&
Catering Menu
2009***

REV010109

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Aloha,

The staff and management would like to take this opportunity to thank you for expressing interest in our catering and banquet facilities at the Hilo Hawaiian Hotel.

Our banquet menus have been created by our Executive Chef who has anticipated all of your specific needs. If you prefer to customize your own unique menu, please let us know and we can arrange for a meeting to discuss your special requests.

We look forward to the opportunity to serve you. And, if we could be of further assistance to you in any way please do hesitate in contacting us at (808) 935-9361, extension 474 from Monday to Friday.

Mahalo and thank you!

BRIEF HISTORY

The Hilo Hawaiian Hotel comprising of 286 guest-rooms is situated on 5.2 acres of scenic oceanfront land on Waiakea Peninsula overlooking Hilo Bay. Given this location is approximately 2 miles from both the Port of Hilo, General Lyman Field (airport) and the city center provides a convenient location for hotel guests.

Some of the room amenities provided include air conditioning in all guestrooms and guest suites along with color cable televisions, lanais, clock radios, high speed internet access in selected rooms, and coffee makers. Hotel amenities include free parking, ice and soft drink dispensers, gift shop, Laundromat, on-property florists, massage therapy and other services travelers are normally accustomed to having.

The 235 seat Queen's Court Restaurant is open for the public as well as house guests and offers a variety of culinary ala carte fares as well as buffet meals to meet the palates of our valued patrons. Additionally, banquet and meeting facilities are available, serving groups up to 310 guests.

MEETING, BANQUET & CATERING BOOKLET – GLOSSARY

On the following pages are our various menu offerings that hopefully will meet your particular needs. However, if a specialized menu, set-up, etc., is required please feel free to contact our catering department for assistance. To aid you in the planning process and help you understand some of the food and beverage industry terminology a short glossary is provided here for your convenience.

Ala Carte. A menu that prices items separately.

Buffet. A service format in which a variety of foods are displayed for guests to select from. This format affords guests to not only select which foods they desire but also the amount of food. This service format is often referred to as “Self-Serve”. Note: In general, the buffet format is less expensive by comparison to “Table Service” due to the reduced need for servers and accompanied costs.

Continental Breakfast. “Continental Breakfast” is a relatively light fare that consist of fruits, pastries & breads, assorted juices, and hot & cold beverages. Meeting planners often select this fare because 1) reasonable price and 2) student comprehension and concentration can be enhanced more so when they are fed prior to the start of their meeting. Conversely, Breakfast Buffet menus may provide a more extensive food selection offering hot entrees. Buffet themed menus appeal moreover to leisure groups.

Du jour. “Of the Day”; soup du jour is soup of the day.

Hosted Bar. As the term implies this type of bar is “hosted” by an individual and/or single entity e.g., an organization, club etc. Beverage consumption is free of charge to attendees as the designated “host” of the party will be responsible for payment for all beverage sales at the conclusion of the banquet including a gratuity

GLOSSARY (Continued)

of 15 percent of total beverage sales. A bar “set-up” fee of \$150.00 is required to initiate this process as well as a minimum attendance of 35 guests.

In situations where the required minimum attendance is not met our valued guests can still receive beverage service. Cocktail service can be provided via a beverage server through the hotel’s main beverage outlet. The cost for this service is \$25 per hour with minimum service duration of 2 hours.

Inclusive Rate. Unless otherwise notated all prices contained herein are quoted as “Inclusive Per Person”. What does that mean? In the food and beverage industry the term “Inclusive” refers to the inclusion of gratuity or tip as well as the applicable taxes into the quoted rate. The amount of gratuity is based on a percentage of the value of the meal excluding taxes. Presently, the accepted gratuity rate for buffet service is 10 percent. For “Ala Carte” or table service formats the gratuity rate is 15 percent. To illustrate, if the value of a buffet meal is \$20.00, the gratuity would be \$2.00 and the applicable tax would be \$.84. The total bill or “inclusive” rate would be $\$20.00 + .84 + 2.00 = \22.84 “Per Person”.

No Host Bar. This type of bar is in essence the opposite of a Hosted Bar venue. There is no designated “host” responsible for paying the bill at the conclusion of the banquet. Rather, individual guests pay for their drinks upon receipt from the bar staff personnel. As with Hosted Bars, a set-up fee of 150.00 is assessed for the initial set-up of the bar along with a minimum attendance of 35 guests. In situations where the required minimum attendance is not met our valued guests can still receive beverage service. Dedicated cocktail service can be provided via a beverage server through the hotel’s main beverage outlet. The cost for this service is \$25 per hour with minimum service duration of 2 hours. Unlike Hosted Bars gratuities are at the discretion of each patron utilizing

GLOSSARY (Continued)

bar service. Traditionally, a tip container (often a glass jar) is placed atop of the service bar for patrons to deposit their tips into.

Per Person. Additionally, inclusive rate quotes are based upon a single unit or individual served thus the term “per person”. To illustrate using the previous example, the total bill for 10 people with an inclusive rate of \$22.84 would be \$228.40.

Pupus. Pupus is the Hawaiian version of hors d’oeuvres. The French culinary term “Hors d’oeuvres” can be described as a light pre-meal snack used to stimulate the appetite of diners prior to the main meal. Pupus or hors d’oeuvres are normally provided at various types of receptions to achieve the above purpose as well as keep guests occupied as arrival times of all guests are varied. The duration of pupu service often is limited to an hour that on most occasions provide adequate time for all guests to arrive prior to the main meal.

Snacks. Snacks are relatively light offerings usually displayed on a refreshment table to be consumed during meeting breaks.

Table Service. Dining format in which the service staff serves each course separately but in a specific order to guests. To illustrate, the serving order for a relatively basic menu consisting of only three courses would be served as follows: First Course: Toss Salad; Second Course: Main Entrée including Hot Vegetables; Third Course: Dessert. The number of courses required within any specific menu is entirely up to each client’s need and personal preferences.

BANQUET FACILITIES

The Hilo Hawaiian Hotel offers the following banquet and/or meeting facilities for your needs. (*Rate table located on page 7*)

Mala Ikena Room. Ideally situated on the lobby level of the hotel, the Mala Ikena Room is well suited for intimate gatherings and meetings easily accessible for your guests.

Moku'ola Ballroom. Offering a panoramic view of the Hamakua coastline, Mauna Kea and the Island of Moku'ola makes this banquet room an ideal setting for weddings, business meetings or any special gathering you've planned for. A generous 5,000 square feet of space along with an equally spacious outdoor foyer accommodates gatherings up to 310 guests. The ballroom is completely air-conditioned and can be partitioned in to two separate conference rooms with separate entryways for breakaway meeting sessions.

Moku'ola Ball Room No. 1 When the dividers are employed the Moku'ola Ballroom is transformed into two separate banquet rooms. Located on the oceanfront, Moku'ola No. 1 is adjacent to the outdoor foyer and provides approximately 2,500 square feet of meeting space.

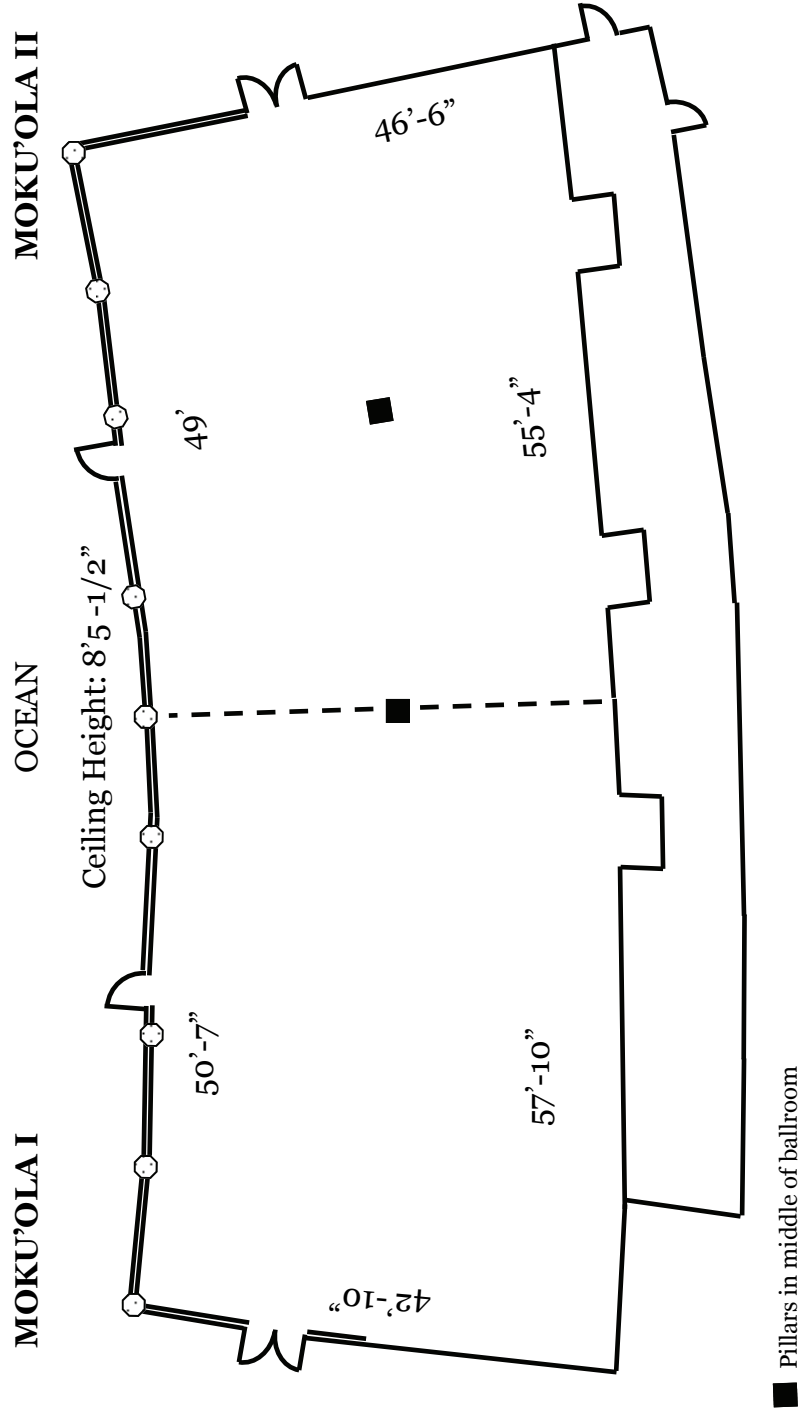
Moku'ola Ball Room No. 2 Also situated on the oceanfront adjacent to the hotel's swimming pool is Moku'ola Ballroom No. 2 with an approximate available square footage of 2,500.

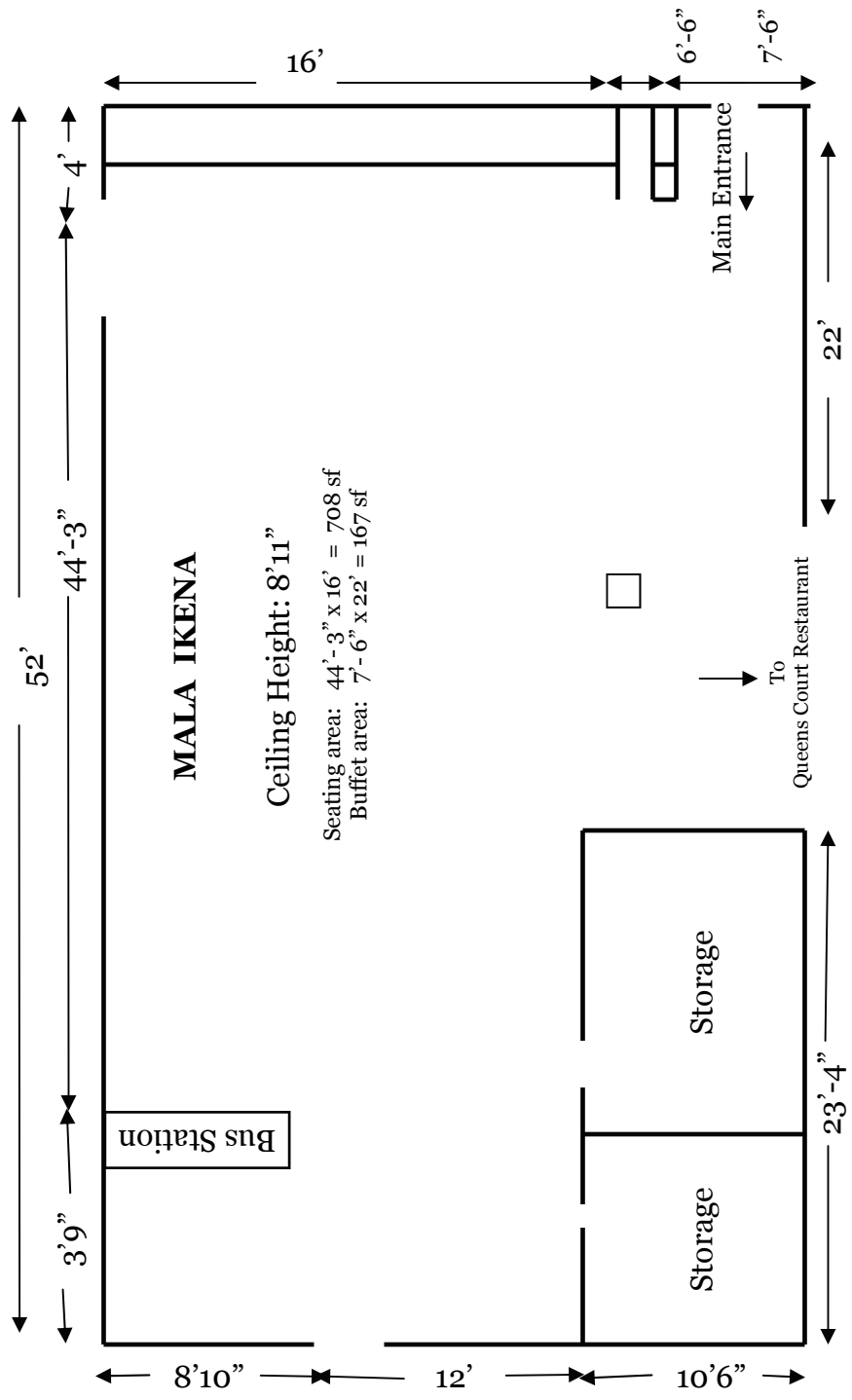
BANQUET FACILITIES & FEES

| <u>BANQUET ROOM</u> | <u>ROOM RENTAL</u> | <u>SET-UP FEES</u> | <u>DEPOSIT</u> |
|---|---------------------------|---------------------------|-----------------------|
| Mala Ikena 40 Class / 80 Luau 100 Theatre / 30 Conference | \$ 375.00 | \$150.00 | \$525.00 |
| Moku'ola (1) 70 Class / 100 Luau 150 Theatre / N-A Conference | \$ 575.00 | \$175.00 | \$750.00 |
| Moku'ola (2) 70 Class / 100 Luau 150 Theatre / N-A Conference | \$ 575.00 | \$175.00 | \$750.00 |
| Moku'ola 150 Class / 310 Luau 400 Theatre / N-A Conference | \$1350.00 | \$275.00 | \$1625.00 |

RENTAL FEE WAIVER CLAUSE

We feel very fortunate that on many occasions our valued clients utilize our products and/or services exclusively. Further, it is not unusual for combined sales from food and beverage products and services, rental fees, set up fees etc., to exceed the base room rental amount. We value our guest's patronage and should combined sales from all sources (excluding room rental fees) exceed room rental fee by one and one-half times (1.5x) then, the applicable room rental fee shall be fully waived by the Hilo Hawaiian Hotel.





MEETING EQUIPMENT RENTAL RATES

| | |
|---|-----------|
| Screen 5' x 5' | \$ 26.50 |
| Screen 7' x 7' (Mala Ikena only) | \$ 32.50 |
| Screen 8' x 8' | \$ 36.50 |
| Easel Stand | \$ 20.50 |
| Easel Stand w/ Flip Chart | \$ 31.50 |
| DVD / CD Player | \$ 36.50 |
| VCR | \$ 36.50 |
| TV (19") | \$ 36.50 |
| TV (32") | \$ 67.00 |
| Lavaliere Microphone | \$ 67.00 |
| Slide Projector | \$ 52.00 |
| Overhead Projector | \$ 52.00 |
| Computer Laptop | \$250.00 |
| (*1000Mhz-256 MB Ram, 3.5" Floppy-8x/8x/24x CD) | |
| Data Video Projector | \$265.00 |
| (*XGA Resolution (1024x768, 2000 Lumens) | |
| Wireless Microphone | \$ 100.00 |

NOTE: If your meeting requires special equipment, etc., we'll be more than happy to help you secure it. At times we may need to rent from an outside vendor. You'll be charged their rate plus a handling fee.

ALL RENTAL ITEMS ARE SUBJECT TO 4.166%

GENERAL EXCISE TAX

HIGH-SPEED INTERNET

The Hilo Hawaiian Hotel offers high- service to our clients. We currently have Internet Service through Road Runner. Road Runner provides a customized version of Microsoft's Internet Explorer (IE) browser to navigate Road Runner. Any type of browser, like Netscape, will work perfectly fine with Road Runner. However, technical support is only provided for Internet Explorer.

Features:

- Bandwidth: Up to 5,000Kbps Down/384 Kbps UP
- Dynamic IP: One included

Computer System Requirements:

Because Road Runner is a high performance Internet Service, your computer must meet certain minimum requirements.

Recommended PC configuration: (October 2003)

- Windows 98/2000/ME/XP
- Pentium-class 400 MHz (800MHz or greater recommended)
- 64 MB if RAM (128 recommended)
- 110 MN Hard Drive space available (1 50 MB recommended)
- Pre-installed Ethernet Card with RJ45 connector or Open slot and free compatible IRQ, or USB port
- Internet Explorer 5.x (Internet Explorer 6.x recommended)
- CD-ROM Drive required, sound card and speakers recommended, SVGA or XGA graphics card recommended.
-

Recommended Macintosh configuration:

- System 9.xIOSX
- Power PC Processor (G3 recommended)
- 32 MB physical RAM with Virtual Memory set to at least 40 MB (64MB recommended)
- 30 MB Hard Drive space available (50MB recommended)
- Pre-installed Ethernet Card with RJ45 connector, Open slot or USB

INTERNET FEES

| | |
|-----------------------|---------|
| One time activation | \$75.00 |
| Service Fee (per day) | \$60.00 |
| Hub (up to 10 lines) | \$25.00 |

Should you require more than 10 lines, a 2 week minimum advance notice must be given.

CONTINENTAL BREAKFAST MENUS

Continental Breakfast Buffet Menu No. 1 **\$9.50 Inclusive per person**

Fruits: Tropical Fresh Fruit Platter(s) **Included

Pastries & Breads: Choice of One (1) of the following:
Fresh Fruit Muffins, Danishes, or Coffee Cake

Juices: Choice of Two (2) of the following:
Guava, Orange, Passion Orange,
Pineapple or Fruit Punch

Beverages: Hot Coffee / Hot Tea ** Included

Continental Breakfast Buffet Menu No. 2 **11.00 Inclusive per person**

Fruits: Tropical Fresh Fruit Platter(s) **Included

Pastries & Breads: Choice of Two (2) of the following:
Fresh Fruit Muffins, Danishes or Coffee Cake

Juices: Choice of Three (3) of the following:
Guava, Orange, Passion Orange
Pineapple or Fruit Punch

Beverages: Hot Coffee / Hot Tea ** Included

BREAKFAST BUFFET MENUS

Breakfast Buffet Menu No. 1

\$13.75 Inclusive per person

Fruits: Tropical Fresh Fruit Platter(s) **Included

Pastries & Breads: Choice of One (1) of the following

White Toast with Whipped Butter & Jelly

Wheat Toast with Whipped Butter & Jelly

Eggs & Breakfast Meat Combinations:

Scrambled Eggs combined with One (1) of the following

Ham & Cheese, Portuguese Sausage & Green Onions or

Ham & Green Onions

Starches: Choice of One (1) of the following

Steamed White Rice or Golden Hash Browns

Juices: Choice of Two (2) of the following

Guava, Pineapple, Orange, Passion Orange or Fruit Punch

Beverages: Hot Coffee / Hot Tea ** Included

Breakfast Buffet Menu No. 2

\$15.75 Inclusive per person

Fruits: Tropical Fresh Fruit Platter(s) **Included

Pastries & Breads: Choice of Two(2) of the following

Fresh Fruit Muffin, Assorted Pastries, White Toast w/ Whipped Butter & Jelly or Wheat Toast w/ Whipped Butter & Jelly

Eggs & Breakfast Meat Combinations:

Scrambled Eggs combined with One (1) of the following

Crisp Bacon Strips, Pork Link Sausage or Smoked Virginia Ham

Starches: Choice of One (1) of the following

Steamed White Rice or Golden Hash Browns

Juices: Choice of Two (2) of the following

Guava, Pineapple, Orange, Passion Orange or Fruit Punch

Beverages: Hot Coffee / Hot Tea ** Included

BRUNCH BUFFET MENU

\$25.25 inclusive per person

Fruits: Pineapple & Papaya Spears and
Tropical Fresh Fruit Platter(s) ** Included

Pastries & Breads: Choice of Two (2) of the following
Fresh Fruit Muffins, Assorted Pastries,
French Toast w/ Syrup
White Toast with Whipped Butter & Jelly , Wheat Toast with
Whipped Butter & Jelly

Eggs & Breakfast Meat
Scrambled Eggs ** Included

Choice of Four (4) of the following
Crisp Bacon Strips, Pork Link Sausage
Baked Ham w/ Guava Glaze, Beef Stroganoff
Baked or BBQ Chicken
Mustard Crusted Mahi Mahi

Starches: Choice of One (1) of the following
Steamed White Rice, Golden Hash Browns or
Whipped Mashed Potatoes

Juices: Choice of Three (3) of the following
Guava Juice, Pineapple Juice
Orange Juice, Passion Orange Juice,
Fruit Punch

Beverages: Hot Coffee / Hot Tea ** Included

SANDWICH BUFFET

“A” COLD SANDWICH

Ham & Cheese, Roast Beef, Roast Turkey,
Fresh Corned Beef

“B” HOT SANDWICH

Roast Beef w/ Gravy, Roast Pork w/ Gravy,
Roast Turkey w/ Gravy, Hamburger Deluxe,
Open Faced Mahi Mahi w/ Tartar Sauce

INCLUDES

SALADS:

Waimea Garden Greens w/ Assorted Dressings
Potato Macaroni Salad
Tropical Fresh Fruit Salad

BREADS:

Mini French Bread, Hoagie Buns, Whole Wheat
Bread, Sesame Buns, White Bread

CONDIMENTS:

Potato Chips, Olives, Pickles and Carrot Sticks

Hot Coffee, Hot Tea, Iced Tea

SB#1 \$14.50 inclusive Choice of One (1) item from A

SB#2 \$16.00 inclusive Choice of One (1) item from B

Sandwich Buffet Menu No. 3

\$13.75 Inclusive per person

Fruits & Salad: Pineapple Boat w/ Cottage Cheese

Breads: Mini French Bread, Hoagie Buns,
Sesame Buns, Whole Wheat
and White Breads

Sandwich Filling: Choice of One (1) of the following:
Tuna Salad, Egg Salad or Ham Salad

Condiments: Potato Chips, Olives, Pickles, Carrot Sticks

Beverages: Hot Coffee, Hot Tea, Iced Tea

How to Create Your Buffet Menu

On pages 17—20 you'll find our buffet offerings. Starting on page 17, you'll find our most popular selected menu followed by themed menus i.e. Hawaiian, Japanese, etc. All menus are structured to be flexible to your budget requirements as well as your taste preferences.

Let's get started creating a sample menu using the buffet offerings on page 17. We'll choose the \$22.00 inclusive menu providing one (1) entrée selection in either category A, B, C or D. Let's choose the Mahi Mahi shown in section "A". Don't forget we need to choose our three salads listed in item "F". Let's select the first three salad items and go to the next step.

Congratulations! You've completed your menu as shown below.

| | |
|-----------|--|
| Salads: | Waimea Garden Greens w/ Assorted Dressings Potato Macaroni Salad Fresh Fruit Salad |
| Entrée: | Mahi Mahi Saute w/ Tartar Sauce |
| Starch: | Steamed White Rice & Whipped Mashed Potatoes and Vegetable du jour |
| Dessert: | Dessert du jour |
| Beverage: | Hot Coffee & Hot Tea |
| Price: | \$22.00 Inclusive Per Person |

Again, congratulations. You're ready to create your own menu.

DINNER BUFFET MENUS

- BD#1 \$22.00 Inclusive: Choice of One (1) item from either A, B, C or D.
 BD#2 \$25.25 Inclusive: Choice of One (1) item from either A, B, C or D and One (1) item from E.
 BD#3 \$27.50 Inclusive: Choice of Two(2) item from either A, B, C or D.
 BD#4 \$29.25 Inclusive: Choice of Two(2) item from either A, B, C or D and One (1) item from E.
 BD#5 \$ 34.25 Inclusive: Roast Prime Rib Au Jus.
 BD#6 \$ 35.75 Inclusive: Roast Prime Rib Au Jus and One (1) item from either A, B, C or D.

**All Buffets Include: Three (3) Choices in F

**All Buffets Include: Steamed White Rice, Whipped Mash Potatoes, Vegetable du jour, Desert du jour, Hot Coffee and Hot Tea

“A” FISH

Mahi Mahi Sauté w/ Tartar Sauce
 Steamed Mahi Mahi w/ Blackbean Sauce
 Marinated Mahi Mahi
 Mustard Crusted Mahi Mahi

“B” CHICKEN

Baked Chicken w/ Gravy
 Huli Huli Chicken
 Teriyaki Chicken
 Southern Fried Chicken
 BBQ Chicken
 Mushroom Chicken

“C” BEEF

Roast Top Round Steak w/ Gravy
 Beef Teriyaki

“D” PORK

Roast Pork w/ Gravy
 Baked Ham w/ Pineapple or Guava Glaze
 Okinawa Roast Pork
 Grilled Pork Chops

“E” MEAT & VEGETABLES

Beef Stroganoff
 Beef Tomato
 Beef Broccoli
 Beef Stew
 Pork Tofu
 Pork Chow Funn
 Pork Nishime
 Chicken Chop Suey
 Chicken Nishime
 Chicken Stir Fry
 **Mushroom & Tofu in Garlic Sauce
 **Mixed Vegetable Curry
 **Vegetarian Paella

“F” SALAD SELECTIONS

(choice of 3)
 Waimea Garden Greens
 w/ Assorted Dressings
 Potato Macaroni Salad
 Fresh Fruit Salad (seasonal)
 Jello Fruit Mold
 Tomato & Cucumber Tray
 Relish Platter
 Dinner Rolls w/ Butter

Note: (**) Denotes vegetarian dishes

HAWAIIAN BUFFET MENU

HB#1- \$22.25 Inclusive: Choice of One (1) item from A, B, C and D.

HB#2-\$23.75 Inclusive: Choice of One (1) item from A, B, C, D and E.

HB#3-\$27.25 Inclusive: Choice of One (1) item from A, B, C, and E and Two (2) items from D.

HB#4-\$30.00 Inclusive: Choice of One (1) item from B, C, and E and Two (2) items from A and D.

**All Buffets Include: Steamed White Rice, Poi (upon availability)
Hot Coffee, Hot Tea and Fruit Punch

“A” SALAD

Waimea Garden Saladw/ Assorted Dressings,
Potato Macaroni, Fresh Fruit
Pineapple Spears
Fruit Jello, Sweet Potato (seasonal)

“B” PORK

Kalua Pork, Kalua Pork w/ Cabbage
Lau Lau (upon availability)

“C” CHICKEN

Chicken Long Rice
Chicken Luau (upon availability)

“D” FISH

Mahi Mahi Local Style
Lomi Lomi Salmon
Fish Poke
Fried Fish
Tako Poke

“E” DESSERT

Coconut Cake
Haupia

JAPANESE BUFFET MENU

- JB#1- \$22.25 Inclusive: Choice of One (1) item from A, B, or C.
JB#2-\$23.75 Inclusive: Choice of One (1) item from A, B, or C, and One (1) item from D.
JB#3-\$25.50 Inclusive: Choice of One (1) item from A or B, and One (1) item from C.
JB#4-\$27.00 Inclusive: Choice of Two (2) items from A, B, or C and One (1) item from D.
JB#5-\$29.75 Inclusive: Choice of Two (2) item from A, B, or C and One (1) item from D and E.

All Buffets Include: Nimono Vegetables, Moyashi w/ Shredded Carrots & Green Onions, Steamed White Rice or Sushi, Dessert du jour or Fresh Mochi, Hot Coffee, Hot Tea and Oriental Tea.

“A” BEEF

Teriyaki (Strips)
Short ribs (Teriyaki)
Beef Hekka

“B” PORK

Pork Nishime
Shoyu Pork
Tonkatsu
Pork Tofu

“C” CHICKEN

Chicken Sukiyaki
Chicken Kara Age
Umani
Goma Yaki

“D” SOUP

Miso Shiru,
Kai Shiru (clams w/ beans)
Udon Shiru (Noodles)

“E” SALAD

Tsukemono / Takuan
Namasu
Bean Sprout Salad
Potato Macaroni Salad

CHINESE BUFFET MENU

CB#1- \$22.25 Inclusive: Choice of One (1) item from A, B, or C

CB#2-\$23.75 Inclusive: Choice of One (1) item from A, B, or C and One (1) item from D or E.

CB#3-\$27.00 Inclusive: Choice of Two(2) items from A, B, or C and One (1) item from E .

CB#4-\$29.75 Inclusive: Choice of Two (2) items from A, B, or C and One (1) items from D and E.

**All Buffets Include: Steamed White Rice, Fried Rice or Noodles, Almond Cookies or Almond Chiffon Cake

“A” PORK

Sweet Sour Spare Ribs
Canton Style Sweet Sour Pork
Pork w/ Oyster Sauce & Vegetables
Roast Pork w/ Gravy
Spare ribs w/ Black Bean Sauce

“B” FOWL

Stir-fry Chicken w/ Broccoli
Lemon Chicken,
Chinese Roast Duck
Crispy Chicken
Oyster Chicken

“C” BEEF

Beef w/ Chinese Vegetables
Beef Tomato
Beef Broccoli
Beef w/ Snow Peas

“D” SOUP

Pork w/ Mustard Cabbage
Shrimp Foo Young
Shredded Duck & Vegetables
Pork Watercress
Shanghai Egg Flower
Velvet Corn w/ Ham

“E” VEGETABLES

Sweet Sour Cabbage
Cauliflower, Mushrooms & Chestnuts
Braised Broccoli & Turnip
Sweet Sour Vegetables
Bean Sprouts & Shredded Cucumber

QUEENS COURT RESTAURANT DINNER BUFFETS

SEAFOOD DINNER BUFFET

5:30 PM—9:00 PM
FRIDAYS

CARVING STATION
ENTRÉES
COLD SEAFOOD BAR
GARDEN FRESH SALAD BAR
DESSERT BAR

SEAFOOD HAWAIIAN DINNER BUFFET

5:30 PM—9:00 PM
SATURDAYS & SUNDAYS

CARVING STATION
ENTRÉES
COLD SEAFOOD BAR
GARDEN FRESH SALAD BAR
DESSERT BAR

***Please inquire on our detailed buffet dinner menus
and prices.***

PUPU MENUS #1

- PM(1)#1- \$16.50 Inclusive: Choice of (1) item from A, B, C, D and E
- PM(1)#2- \$19.75 Inclusive: Choice of (1) item from A, B, C, D, E and F.
- PM(1)#3- \$21.00 Inclusive: Choice of (1) item from A, B, C, D, E, F & G.
- PM(1)#4- \$26.00 Inclusive: Choice of (1) item from A, B, C, D, E and Two (2) items from F .
- PM(1)#5- \$27.50 Inclusive: Choice of (1) item from A, B, C, D, E, G and Two (2) items from F.
- PM(1)#6- \$31.50 Inclusive: Choice of (1) item from A, B, C, D, E, F, G, and H.

“A” VEGETABLES

Assorted Relish Tray
Assorted Oriental Tray
Stuffed Celery
Fruit Crown

“C” FISH & SEAFOOD

Mahi Mahi Tempura
BBQ Mahi Mahi
Seafood Won Ton
Mustard Crusted Mahi Mahi

“E” SALAD

Potato Macaroni Salad
Namasu
Coleslaw
Kim Chee/Takuan

“G” RICE

Musubi
Inari (Cone) Sushi
Makizushi
Teppozushi (small)
Oshizushi (pressed rice w/ filling)

“B” TEA SANDWICHES

Ham & Cheese
Egg & Pimento
Turkey Salad
Chicken Salad

“D” CHICKEN

Char Siu Chicken
Lemon Chicken
Chicken Kara Age
Korean Chicken

“F” PORK

Sweet Sour Cubes
Korean BBQ Ribs
Golden Ham Cubes

“H” BEEF

Kalbi Short ribs
Polynesian Meatballs
Bulkogi Strip
Assorted Cold Cuts

PUPU MENUS #2

- PM(2)#7- \$27.00 Inclusive: Choice of (1) item from A, B, C, D, E, F
G and H
- PM(2)#8- \$28.00 Inclusive: Choice of (2) items from A, B, C, D,
and E
- PM(2)#9- \$31.75 Inclusive: Choice of (2) items from A, B, C, D,
E, F
- PM(2)#10- \$35.75 Inclusive: Choice of (2) items from A, B, C, D, E,
F and One (1) item from G
- PM(2)#11- \$40.00 Inclusive: Choice of (2) items from A, B, C, D, E,
F, G
- PM(2)#12- \$42.25 Inclusive: Choice of (2) items from A, B, C, D, E,
F, G and One (1) item from H

“A” VEGETABLES & FRUITS

Stuffed Mushroom Caps
Jumbo Fruit Platter
Assorted Cheese & Crackers
Crisp Vegetables w/ Shrimp Dip

“B” PORK

Kalua Pork
Sweet Sour Cubes
Assorted Spareribs
Korean BBQ Ribs
Glazed Ham Cubes
Crisp Won Ton w/ Hot Sauce

“C” FISH & SEAFOOD

Seafood Tempura
Seafood Won Ton
Lomi Lomi Salmon
Mustard Crusted Mahi Mahi Sticks

“D” RICE

Inarizushi
Oshizushi (pressed rice
w/ filling)
Teppozushi (small)
Makizushi, Musubi, Cone Sushi

“E” CHICKEN

Chicken Nishime
Lemon Chicken
Chinese Roast Chicken
Korean Chicken

“F” SANDWICHES

Shrimp Salad
Crab Salad
Assorted Canapés

“G” BEEF

Teriyaki Beef Strips
Beef Broccoli
Beef Ribs
Sweet Sour Meatballs

“H” SALAD

Pickled Vegetables
Broccoli & Imitation Crab Salad
Potato Macaroni Salad

PLATTER ASSORTMENTS

| | |
|--|--------------|
| Relish Tray w/ Dip | \$19.50 |
| Assorted Stuffed Vegetables | \$33.25 |
| Assorted Stuffed Eggs | \$24.00 |
| Mixed Fruit Platter | \$40.00 |
| Cold Meat Platter | \$37.25 |
| Cheese Platter w/ Crackers | \$43.75 |
| Cheese & Meat Platter w/ Crackers | \$46.00 |
| Jello Assortment | \$19.50 |
| Assorted Cakes | \$24.00 |
| Assorted Spareribs | \$46.00 |
| Crisp Won Ton | \$37.25 |
| Lemon Chicken | \$45.00 |
| Seafood Tempura (Shrimp, Mahi, Scallops) | \$64.25 |
| Sushi Assortment | \$39.00 |
| Makizushi | \$31.00 |
| Tea Sandwiches | \$44.75 |
| Sashimi Platter | Market Price |
| Calamari Platter | Market Price |
| Seafood Salad | Market Price |
| Shrimp Cocktail | Market Price |
| Assorted Poke Platter | Market Price |

****Each platter serves approximately ten (10)**

All prices subject to 4.166% tax and a 10% service charge.

SNACKS & BEVERAGES

| | |
|--|----------|
| Pot of Coffee (serves 6) | \$ 10.00 |
| Pot of Tea (serves 6) | \$ 9.00 |
| 1/2 Urn of Coffee (serves 30) | \$30.50 |
| 1/2 Urn of Tea (serves 30) | \$28.00 |
| Full Urn of Coffee (serves 60) | \$49.00 |
| Full Urn of Tea (serves 60) | \$48.00 |
| Fruit Punch (1 gallon) | \$39.50 |
| Mai Tai Punch (1 gallon) | \$72.25 |
| Champagne Punch (1 gallon) | \$79.75 |
| Assorted Danish (per dozen) | \$20.00 |
| Assorted Cookies (per dozen) | \$ 9.75 |
| Carafe of Juices (serves 6) | \$ 6.25 |
| Asst Can Sodas / Juice (per consumption) | \$3.00 |

All prices subject to 4.166% tax and a 10% service charge.

BEVERAGE SERVICE POLICIES

STATE LAW

Hawaii Revised Statutes makes it illegal for the Hotel to service liquor to a person under the influence of liquor. The HOTEL reserves the right to refuse service and/or admittance to the banquet room of such a person.

BEVERAGE SERVICE TERMINATION

Cocktail Bar(s) and/or cocktail service will be set up only upon the Client's request with advance notice. Last call will be made one (1) hour before the scheduled ending time of the function and not to exceed 10:30 p.m.

BANQUET BEVERAGE SERVICE

The Hilo Hawaiian Hotel has the capability of providing private beverage service bar(s) for our guest's enjoyment within our banquet room(s) subject to certain requirements. We offer two distinct banquet beverage service venues as described earlier in the glossary section. The applicable rate(s) for each type of bar venue is shown in the tables below.

| PRIVATE BAR RATE SCHEDULE | | |
|----------------------------------|-----------------------|------------------------|
| <i>DESCRIPTION</i> | <i>HOSTED BAR</i> | <i>NO-HOST BAR</i> |
| <i>Per Bar Set-Up Fee</i> | <i>\$175.00</i> | <i>\$175.00</i> |
| <i>Liquor Provided By:</i> | <i>Hotel</i> | <i>Hotel</i> |
| <i>Gratuity Rate</i> | <i>15 Percent</i> | <i>N/A</i> |

| COCKTAIL PRICES | | |
|---------------------------|-----------------------|------------------------|
| <i>COCKTAIL</i> | <i>HOSTED BAR</i> | <i>NO-HOST BAR</i> |
| <i>Calls</i> | <i>\$ 5.25</i> | <i>\$ 5.50</i> |
| <i>Premiums</i> | <i>\$ 5.50</i> | <i>\$ 5.75</i> |
| <i>Wine, Coolers</i> | <i>\$ 5.25</i> | <i>\$ 5.50</i> |
| <i>Soda, Juices</i> | <i>\$ 3.00</i> | <i>\$ 3.00</i> |
| <i>Imported Beer</i> | <i>\$ 5.75</i> | <i>\$ 6.00</i> |
| <i>Domestic Beer</i> | <i>\$ 4.50</i> | <i>\$ 4.75</i> |
| <i>Non Alcoholic Beer</i> | <i>\$ 4.50</i> | <i>\$ 4.75</i> |

TAKE OUT BENTOS

Bento Menu No. 1 \$9.50 per person

Entrée Items

Beef Teriyaki
Golden Fried Chicken
Spam
Hot Dog

Accompaniments

Steamed White Rice
Takuan
Kim Chee
Moyashi (bean sprouts)

Bento Menu No. 2 \$10.00 per person

Entrée Items

Grilled Mahi Mahi
Golden Fried Chicken
Spam
Hot Dog

Accompaniments

Steamed White Rice
Takuan
Kim Chee
Moyashi (bean sprouts)

We also specialize in customizing Bentos to your needs.

TAKE OUT BOX LUNCHES

Box Lunch: Single Sandwich No. 1

\$11.25 per person

Sandwich Bread: Choice of One (1) of the following:

Hoagie Bun
Whole Wheat
White Bread

Sandwich Filling: Choice of One (1) of the following:

Tuna Salad
Egg Salad
Ham Salad

Accompaniments

Golden Fried Chicken, Celery and Carrot Sticks,
Seasonal Fruit and Fresh Baked Cookies

Box Lunch: Single Sandwich No.2

\$13.50 per person

Sandwich Bread: Choice of One (1) of the following:

Hoagie Bun
Whole Wheat
White Bread

Sandwich Filling: Choice of One (1) of the following:

Roast Beef
Turkey
Ham & Cheese

Accompaniments

Golden Fried Chicken, Celery and Carrot Sticks,
Seasonal Fruit and Fresh Baked Cookies

CAKE ORDER

For large and intimate gatherings the Hilo Hawaiian Hotel baking staff can address the "sweet tooth" cravings of your group. You may choose either White, Yellow or Chocolate cakes in the following sizes. Or, for that personal touch you may select from our specialty cakes and pie menus. We can also personalize your message on all our cakes.

WHITE , YELLOW OR CHOCOLATE CAKES

| | |
|--------------------|----------|
| 8" Square or Round | \$ 21.00 |
| 9" Square or Round | \$ 23.50 |
| 2" Square or Round | \$ 38.00 |

SHEET CAKES

| | |
|-----------|----------|
| 9" X 12" | \$ 32.50 |
| 12" X 18" | \$ 49.00 |
| 18" X 24" | \$ 64.25 |

***Additional charge for customized decorations.*

WEDDING CAKES

| | |
|--|----------|
| Two Tiers Stacked: 10" Base & 6" Top | \$250.00 |
| 12" Base & 8" Top | \$280.00 |
| Three Tiers Stacked: 14" Base w/10" & 6" Tiers | \$375.00 |
| 16" Base w/12" & 8" Tiers | \$425.00 |

SPECIALTY CAKES & PIES

| | |
|--|----------|
| Cheese Cake w/ Strawberry, Blueberry or Cherry Glaze (Sheet Cake) | \$110.00 |
| Coconut Cream Cake (Sheet Cake) | \$ 90.00 |
| Haupia Cream Cake (Sheet Cake) | \$110.00 |
| Lilikoi Dream or Guava Cake (Sheet Cake) | \$ 90.00 |

SWEET POTATO HAUPIA CHEESECAKE

| | |
|-----------|----------|
| 9" Round | \$ 27.50 |
| 9" x 12" | \$ 35.50 |
| 12" x 18" | \$ 72.25 |
| 18" x 24" | \$165.00 |

HILO HAWAIIAN HOTEL BANQUET POLICIES

The following points are provided to assist you in planning your special event. The following pages clarify our 1) Deposit and Payment Policies and 2) Banquet House Rules.

Deposit and Payment Policies

- 1. Deposits.** A deposit in the applicable amount listed on Page 7, is required at the time you book your function in order for us to “hold” the banquet space for you. We cannot overstate the importance of securing your space as soon as possible especially during the summer months which has historically been a popular wedding period. If at all possible, we recommend reserving your space at least 4–6 months prior to your banquet date.
- 2. Deposit Refunds.** In the event that your function must be cancelled, a written notice must be presented to the Food and Beverage Director or designee. Listed below are our refund guidelines.

| <u>Cancellation Date</u> | <u>Refund Amount</u> |
|--------------------------|----------------------|
| 90 Days prior to Event | 100 percent |
| 60 Days prior to Event | 50 percent |
| Less than 30 Days | No Refund |

- 3. Menu Deadline.** To assist us in planning our food purchases appropriately we must receive your menu selection one-month prior to your event. If you are aware that some of your guests have food intolerance issues please let us know at this time so as we can plan together on how to address this matter to your satisfaction.
- 4. Confirmation.** Despite the best of efforts; unforeseen circumstances do arise. To ensure that your event goes smoothly we require you to meet with us one-week (7-days) prior to your event. At this time we can address any last minute changes and finalize your attendance count. Briefly, you will be billed for the number of guest guaranteed at this time. However, we will provide and set for 5 percent above your guaranteed number as unexpected guests, unfortunately, arrive the day of the function. In situations

(Attachment A)

BANQUET POLICIES (Continued)

like these an attendance count will be performed during the function and a revised billing will be created.

5. **Banquet Event Order.** After reviewing the details of your banquet you will be asked to sign the Banquet Event Order (B.E.O.) acknowledging your acceptance of the agreement. At this time, a “final” bill will be generated and presented to you for full payment.
6. **Payment.** Payment should be made in full at this time on the final billing less any deposits received. Payment can be made via check or cash. Checks should be made out to “Hilo Hawaiian Hotel”.

Banquet House Rules

1. **Decorating.** Generally, use of the function room is restricted to the date and time of your scheduled event. Decorating can be done prior to your function by contacting our Food and Beverage department to schedule an appropriate time. Sorry, we do not allow items to be nailed to our function rooms or attached to our plants and/or planters.
2. **Linen.** The Hilo Hawaiian Hotel will provide you with White tablecloths and White napkins. If you desire a different color, we can provide you the name of rental companies that can assist you.
3. **Leftovers.** You may consume all of the food while at the function. However, we do not allow leftovers to be taken home.
4. **Personal Items.** We do not allow any non-hotel items to be stored in our function facilities over night. Further, the Hilo Hawaiian Hotel does not assume responsibility for damage or loss of any merchandise or equipment left in our banquet facilities prior to; during; or following your function.

(Attachment B)

BANQUET POLICIES (Continued)

5. **Beverage Service.** The Hilo Hawaiian Hotel is a “licensee” of the Department of Liquor Control and can provide the appropriate setup and service for your hosted or no-host bar. One of the responsibilities of a licensee dictate that **NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED IN ANY FUNCTION.**
6. **Sound Equipment.** The Hilo Hawaiian Hotel will provide one (1) microphone and a podium at no charge. Other equipment such as projectors, televisions, etc, can be rented. (See page 10 for complete equipment listing)
7. **Entertainment.** You may contract for your own entertainment for your function.
8. **Misconduct.** If in the best interest of the Hilo Hawaiian Hotel, the management may use their sole judgment and discretion and take any of the following actions: A) Terminate bar service B) Stop music and/or entertainment and C) Stop a function entirely before its scheduled closing time. Further, the event coordinator or its sponsor agrees to compensate the Hilo Hawaiian Hotel for any liability to any third party that may arise if the Hotel elects to exercise any of its rights as listed in this paragraph.

If you have any questions, regarding the above, please call the Food & Beverage Department at (808) 935-9361. We thank you in advance for allowing us to serve you.

(Attachment C)

