

## Continental Buffets

### PI'I KEA CONTINENTAL

Orange, Guava and Pineapple Juice  
An Array of Tropical & Fresh Island Fruit

Island Fruit Breads, Assortment of Croissants, Danishes, Muffins,  
Sweet Butter and Tropical Fruit Preserves  
Assorted Bagels with Regular, Low Fat, and Sweet Ginger Cream Cheese  
Toaster Station:

Gourmet White, Cinnamon Raisin, and Multi-Grain Breads  
Sweet Butter and Assorted Fruit Preserves  
Assorted Individual Fruit Flavored Yogurt  
Assortment of Dry Cereal and Muesli  
Raisins, Brown Sugar, Regular, Low-Fat and Skim Milk  
Freshly Brewed Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee,  
Selection of Fairmont Gourmet Hot Teas

**\$29.00 per person**

### PANIOLO CONTINENTAL

Orange, Guava and Pineapple Juice  
An Array of Tropical & Fresh Island Fruit  
Island Fruit Breads, Assortment of Croissants,  
Danishes, Muffins,  
Sweet Butter and Tropical Fruit Preserves

Choice of one:

Paniolo Breakfast Wrap with Scrambled Eggs,  
Portuguese Sausage, Cheddar Cheese  
on Sun-dried Tomato Tortilla

or

Breakfast Croissant Sandwich with  
Black Forest Ham, Scrambled Eggs and Brie Cheese

Freshly Brewed Royal Kona Blend Coffee,  
Royal Kona Blend Decaffeinated Coffee,  
Selection of Fairmont Gourmet Hot Teas

**\$33.00 per person**

### OHANA CONTINENTAL

Orange, Guava and Pineapple Juice  
An Array of Tropical & Fresh Island Fruit  
Island Fruit Breads, Assortment of Croissants,  
Danishes, Muffins,  
Sweet Butter and Tropical Fruit Preserves,  
Freshly Brewed Royal Kona Blend Coffee,  
Royal Kona Blend Decaffeinated Coffee,  
Selection of Fairmont Gourmet Hot Teas

**\$25.00 per person**

Assorted Soft Drinks, Diet and Regular - **\$4.50 each**

Assorted Bottled Water - **\$5.00 each**

Freshly Brewed 100% Royal Kona Coffee, Royal Kona Decaffeinated Coffee - **\$2.00 per person**

*Breakfast buffet pricing is based on a two-hour function.*

Add 22% service charge and 4.166% G.E.T. Tax to all prices.  
Menus in effect from January 2009 to June 2009. Menus are subject to change.

## *Breakfast Buffet*

### **THE ORCHID BREAKFAST BUFFET**

(Minimum of 30 people)

Assorted Tropical Juices:  
Orange, Pineapple and Guava

Island Fruit Breads, Assortment of Croissants, Danishes, Muffins,  
Butter and Tropical Fruit Preserves

Toaster Station:  
Gourmet White, Cinnamon Raisin and Multi-Grain Bread,  
Sweet Butter and Assorted Fruit Preserves  
Fresh Bagels with Regular, Low Fat and Sweet Ginger Cream Cheese

An Array of Tropical and Fresh Island Fruits

Assortment of Dry Cereals and Muesli; Raisins, Brown Sugar; Skim and 2% Milk

Assorted Individual Fruit Flavored Yogurt

Scrambled Eggs with Choice of Two Items Served on the Side:  
Bay Shrimp, Diced Tomatoes, Sautéed Mushrooms,  
Sweet Bell Pepper, Local Green Onions, Crumbled Bacon, Diced Ham  
Aged Cheddar Cheese, Shredded Jack Cheese

Select One of the Following Served with Coconut and Maple Syrups:  
Macadamia Nut Pancakes, Hawaiian Sweet Bread French Toast,  
Blueberry or Banana Pancakes

Select Two of the Following Breakfast Meats:  
Crisp Smoked Bacon, Chicken and Mango Sausage, Pork Breakfast Links,  
Portuguese Sausage or Grilled Cure 81 Ham

Select One of the Following:  
The Orchid Breakfast Potatoes with Peppers and Onions,  
Potatoes O'Brien, Hash Browns or Steamed White Rice

Freshly Brewed Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee  
Selection of Fairmont Gourmet Hot Teas

**\$39.00 per person**

Assorted Soft Drinks, Diet and Regular - **\$4.50 each**

Assorted Bottled Water - **\$5.00 each**

Freshly Brewed 100% Royal Kona Coffee, Royal Kona Decaffeinated Coffee - **\$2.00 per person**

*Breakfast buffet pricing is based on a two-hour function.  
We require labor and set up fee of \$250.00 for parties of 30 persons or less.*

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## *Breakfast Buffet*

### **OHAYO BREAKFAST BUFFET**

(Minimum of 30 people)

Assorted Tropical Juices  
Orange, Pineapple and Guava

Assortment of Breakfast Pastries

Assorted Individual Fruit Flavored Yogurt

An Array of Tropical and Fresh Island Fruit

Sake Shio Yaki (Salted Broiled Salmon)

Steamed Rice

Natto (Fermented Bean Curd)

Dashi Maki Tamago (Rolled Sweet Egg) or Scrambled Egg

Miso Shiru (Miso Soup with Tofu, Scallion and Wakame Seaweed)

Buckwheat Soba Noodle Nests with Soy Mirin Sauce and Toasted Sesame

Tsukemono (Pickled Vegetables)

Royal Kona Blend Regular Coffee and Royal Kona Blend Decaffeinated Coffee  
Green Teas

**\$39.00 per person**

Assorted Soft Drinks, Diet and Regular - **\$4.50 each**

Assorted Bottled Water - **\$5.00 each**

Freshly Brewed 100% Royal Kona Coffee, Royal Kona Decaffeinated Coffee **\$2.00 per person**

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## Brunch Buffet

### PLANTATION BRUNCH BUFFET

(Minimum of 30 people)

Assorted Tropical Juices  
Orange, Pineapple and Guava

Choice of Soup:  
Portuguese Bean Soup

or

Kona Coast Waimea Tomato Seafood Chowder

Island Baby Romaine Salad with Edible Flowers  
Diced Tomato, Togarashi Rock Shrimp, Julienne Pipikaula (Island Smoked Beef), Grated Parmesan  
Focaccia Croutons, Caesar Dressing

Hilo Hearts of Palm, Waimea String Bean and Red Pepper Salad  
Roasted Island Vegetable Salad  
Avocado, Waimea Tomato, Buffalo Mozzarella with Thai Basil Vinaigrette

Display of International and Domestic Cheese with Crackers and Crostini  
Display of Smoked Salmon Mini Bagels with Herb Cream Cheese, Shaved Onion,  
Sliced Tomato and Capers

Scrambled Eggs Served with Shredded Cheddar Cheese and Chives  
Crisp Bacon and Pork Link Sausage  
Oven Roasted Purple and Gold Potatoes

Choice of Two:

Grilled Fresh Island Fish with Tomato Ginger Relish  
Grilled Chicken with Orange Hoisin Sauce  
Grilled Beef Tenderloin with Hamakua Mushroom Jus

Honu (Turtle) Bread Display with Sweet Cream Butter  
Walnut Sourdough, Herb Cheese, Potato and Caraway Rolls

Lilikoi (Passion Fruit) Meringue Tarts  
Kona Coffee Brownie Cheesecake Bars  
Waimea Strawberry Lychee Gellee

Freshly Brewed Royal Kona Blend Coffee, Royal Kona Blend Decaffeinated Coffee  
Selection of Fairmont Gourmet Hot Teas and Iced Teas

**\$60.00 per person**

Assorted Soft Drinks, Diet and Regular - **\$4.50 each**

Assorted Bottled Water - **\$5.00 each**

Freshly Brewed 100% Royal Kona Coffee, Royal Kona Decaffeinated Coffee - **\$2.00 per person**

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*We require labor and set up fee of \$250.00 for parties of 30 persons or less.*

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## *Breakfast Buffet Enhancements*

Eggs Benedict  
Toasted English Muffins topped with Freshly Poached Eggs  
Canadian Bacon and Island Hollandaise  
**\$8.00 per person**

Breakfast Croissant Sandwich  
Grilled Black Forest Ham, Scrambled Egg and Cheddar Cheese  
Served on a Flaky Croissant  
**\$7.50 per person**

Smoked Salmon Display  
Smoked Salmon, Maui Onions, Sliced Waimea Tomatoes and Capers  
Served with Assorted Mini Bagels, Regular and Low-Fat Cream Cheese  
**\$9.00 per person**

Macadamia Nut Pancakes served with Island Fruit Compote  
Coconut and Maple Syrups  
**\$6.50 per person**

Hawaiian Sweet Bread French Toast served with Island Fruit Compote  
Coconut and Maple Syrups  
**\$6.00 per person**

Kalua Turkey and Potato Hash  
**\$9.00 per person**

Hawi Shrimp Hash  
**\$9.00 per person**

Island Quiche  
Organic Spinach, Maui Onion, Hamakua Mushroom and Big Island Goat Cheese  
**\$8.50 per person**

Hot Irish Oats  
Cinnamon, Raisins and Brown Sugar  
Regular, Low-fat and Skim Milk  
**\$5.00 per person**

Giant Warm Cinnamon Buns with Hilo Vanilla Icing  
**\$5.00 per person**

*\* Buffet enhancements are recommended as additional items for any standard breakfast buffet menu  
and must be purchased as part of a buffet menu package.*

## *Breakfast Buffet Action Stations*

### **OMELET STATION**

Fresh Island Eggs, Egg Whites and Egg Beaters™  
Served with a Choice of: Chopped Bacon, Diced Ham, Sweet Local Peppers, Mushrooms, Maui Onions  
Waimea Tomatoes, Bay Shrimp, Island Salsa, Aged Cheddar and Monterey Jack Cheese

**\$9.50 per person**

### **PANCAKE STATION**

Buttermilk, Blueberry, Banana, Chocolate Chip and Mac Nut Pancakes  
Seasonal Berry, Coconut and Maple Syrups

**\$8.00 per person**

### **CRUNCHY FRENCH TOAST STATION**

Delicious French Toast served with a choice of:  
Island Fruit Compote, Fresh Strawberries, Whipped Cream, Toasted Coconut  
Macadamia Nuts and Mango Sauce  
Coconut & Maple Syrups

**\$8.50 per person**

### **GRIDDLED BREAKFAST QUESADILLAS STATION**

Choice of Scrambled Eggs, Chopped Bacon, Homemade Chorizo Sausage, Portuguese Sausage, Chopped Cilantro,  
Diced Tomatoes, Roasted Tomato Salsa, Sliced Jalapenos, Shredded Monterey Jack and Cheddar Cheese

**\$9.50 per person**

*We require labor and set up fee of \$250.00 for parties of 30 persons or less.*

*One chef is required per Action Station for each 100 guests.*

*A chef fee of \$250.00 plus tax per chef for two hours will apply.*

*\* Buffet Action Stations are recommended as additional items for any standard breakfast buffet menu  
and must be purchased as part of a buffet menu package.*

## *Breakfast Boxes*

Quick Breakfast Options for Guests On The Go

### **SUNRISE BOX BREAKFAST**

Orange Juice  
Cinnamon Oatmeal Raisin Scone and Blueberry Muffin  
Sweet Butter and Tropical Jam  
Low-Fat Fruit Yogurt, Island Fruit Salad  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of Fairmont Gourmet Hot Teas  
**\$24.00 per person**

### **ISLAND BREEZE BOX BREAKFAST**

Orange Juice  
Choice of one:  
Black Forest Ham, Scrambled Eggs  
Brie Breakfast Croissant  
or  
Smoked Salmon and Cream Cheese on a Bagel  
Pineapple and Papaya Mint Salad  
Fruit Yogurt, Energy Bar  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of Fairmont Gourmet Hot Teas  
**\$29.00 per person**

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## *Plated Breakfasts*

All plated breakfasts are accompanied by Fresh Orange Juice,  
Assorted Breakfast Breads and Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted International & Herbal Teas

### **STARTERS**

Half Papaya with Lime  
**\$3.00 per person**

Golden Pineapple Wedge  
**\$3.00 per person**

Tropical and Fresh Seasonal Fruit Cup  
**\$4.00 per person**

Granola and Fruit Yogurt Parfait  
**\$4.50 per person**

### **BREAKFAST ENTRÉE SELECTION**

All American  
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon and Sausage Links  
**\$30.00 per person**

Hawaiian Style French Toast  
Egg-Battered Hawaiian Sweet Bread Dusted with Powdered Sugar  
Crisp Bacon, Sausage Links  
Maple and Guava Syrups, Warm Ginger Pineapple Compote  
**\$32.00 per person**

Big Island Omelet  
Hearty Three-Egg and Cheese Omelet, Breakfast Potatoes  
Crisp Bacon and Sausage Links  
**\$34.00 per person**

Healthy Start  
Egg Beater™ Omelet prepared with Low-Fat Cheese and Hamakua Mushrooms  
Chicken Mango Sausage, Fresh Fruit Garnish  
**\$34.00 per person**

Tropical Fruit Platter  
Assorted Tropical and Sliced Fresh Island Fruits and Berries  
Presented with Low-Fat Fruit Yogurt and Mini Banana Pineapple Loaf  
**\$29.00 per person**

Scrambled Eggs Benedict  
Toasted English Muffins topped with Freshly Scrambled Eggs and Portuguese Sausage  
Island Hollandaise, Breakfast Potatoes and Sliced Fruit Garnish  
**\$36.00 per person**

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