THE Fairmont ORCHID

Catering Menus

The Fairmont Orchid, Hawaii
1 North Kaniku Drive
Kohala Coast, HI 96743
808-885-2000

E Komo Mai – Welcome!

The Fairmont Orchid's culinary team is dedicated to bringing Hawaii's Big Island bounty to your table in all its artful elegance. From the hills and valleys of Waimea to the vast blue Pacific that surrounds us, our passion is your reward to be experienced through innovative, sustainable dishes that blend locally grown ingredients into authentically local cuisine. Our talented culinary staff will tempt your palate with unique flavors that can only be described as the true essence of the Big Island. From your first continental breakfast to a customized seven course meal to be remembered, the Fairmont Orchid's culinary offerings are guaranteed to both thrill and delight.

Collin Thornton, Executive Chef

TABLE OF CONTENTS

Breakfast	Page 4
Breaks	Page 8
Lunch	Page 11
Reception	Page 15
Dinner	Page 19
Dinner Buffets	Page 24
Wines & Bars	Page 30
Catering Guidelines	Page 32

THE Fairmont ORCHID

Healthy eating for healthy meetings designed with you in mind...

PLANNING AN ALL-DAY MEETING DOESN'T HAVE TO MEAN A DAY OF UNHEALTHY EATING!

We have created Fairmont Health & Wellness, a global program that incorporates healthful essentials into Cuisine, Beverage, Activities, Rest, Beauty and Spa. As part of this commitment we are providing delicious, nutritious and energizing food & beverage selections to assist you in planning the perfect meeting or event. Our knowledgeable culinary teams have been trained by a certified Nutritionist in healthy cooking techniques and nutritional guidelines for a vast array of dietary preferences. Whether you are looking for menus designed around specific health conditions (diabetic, heart-healthy, gluten-free), a particular lifestyle (vegetarian, vegan, raw) or simply wanting healthier choices, we have the expertise to customize banquet menus to your needs.

HEALTHY MENUS

Our 'Healthy Menus' option is an excellent solution to arrange healthier meetings or events without planning around a specific diet. We can create a single dish, multiple courses or an entire day's meal plan around your caloric goal.

Example:

Breakfast/Lunch/Dinner & Breaks could equal a total of 2000, 2500, 3000 * calories for the day.

3 course dinner could equal 1000* calories total.

Breakfast could equal 600* calories per serving.

*Calorie management is completely flexible and based on your needs and requirements.

FAIRMONT LIFESTYLE CUISINE

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Fairmont Lifestyle Cuisine caters to the most common dietary choices found amongst our guests including: Vegetarian, Low Fat, Low Carb and Mediterranean. It has very specific nutritional parameters which each dish must meet in order to be classified as Lifestyle Cuisine.

FAIRMONT LIFESTYLE CUISINE PLUS

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health and wellness. Fairmont Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements including: Diabetic, DASH (Dietary Approaches to Stop Hypertension) & Heart Healthy, Vegan, Raw, Macrobiotic, Gluten-Free (Celiac Disease) and Dietary Restrictions (Sensitivities and Allergies). It has very specific nutritional parameters which each dish must meet in order to be classified as Lifestyle Cuisine Plus. Available for plated meal functions only.

FAIRMONT WELLNESS BEVERAGES

Fairmont Wellness Teas, available in five specialized blends including Fairmont Energy, Fairmont Tranquility, Fairmont Digestif, Fairmont Equilibrium and Fairmont High Antioxidant.

Hotels offer fresh juices and smoothies

Hotels offer Organic or Biodynamic Wines as well as Organic Beers.

Fairmont Lifestyle Cuisine Plus water partner; Evian Still and Badoit Sparkling waters.

Sample menus and custom written proposals are available upon request.

THE Fairmont ORCHID

Breakfast Buffet

AKULIKULI CONTINENTAL

Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Island fruit breads, croissants, danish, muffins
Sweet butter and tropical fruit preserves
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas
$25 per person

PIKAKE CONTINENTAL

Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Island fruit breads, croissants, danish, muffins
Gourmet white, cinnamon raisin and multi-grain breads for toasting
Sweet butter and tropical fruit preserves
Bagels with regular, low-fat and sweet ginger cream cheese
Individual fruit flavored yogurt
Dry cereal and muesli, raisins, brown sugar, regular, 2% and skim milk
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas
$29 per person

PLUMERIA HEALTH & WELLNESS CONTINENTAL

Orange, grapefruit, guava and pineapple juice
Organic yogurt, granola and fruit bar with organic non-fat and whole milk vanilla yogurt, mango, strawberries, bananas, blueberries, island honey and house made organic macadamia nut granola
Island tropical fruit display and whole fruits

Gluten free blueberry muffins, bran muffins, whole wheat scones and island fruit breads
Multi-grain bread, gluten free bagels and whole wheat bagels
Heart healthy spread, sweet cream butter and low fat cream cheese, fruit preserves
Dry cereal selection: All Bran, gluten free Rice Chex and Raisin Bran
Fat free milk, soy milk, almond milk
Organic local Kona coffee, decaffeinated coffee and Fairmont Lifestyle teas
$33 per person

BREAKFAST EXTRAS

ISLAND QUICHE

Organic spinach, Maui onion, Hamakua mushroom and Big Island goat cheese
$9 per person

HOT STEEL CUT OATS

Cinnamon, raisins, brown sugar, regular, low-fat and skim milk
$5 per person

EGGS BENEDICT

Toasted English muffins, freshly poached eggs, Canadian bacon and island hollandaise
$8 per person

BREAKFAST CROISSANT SANDWICH

Grilled Black Forest ham, scrambled egg and cheddar cheese on flaky croissant
$8 per person

SMOKED SALMON DISPLAY

Smoked salmon, Maui onions, sliced Waimea tomatoes and capers, mini bagels, regular and low-fat cream cheese
$9 per person

MACADAMIA NUT PANCAKES

Island fruit compote, coconut and maple syrups
$7 per person

HAWAIIAN SWEET BREAD FRENCH TOAST

Island fruit compote, coconut and maple syrups
$6 per person

BACON OR SAUSAGE

Thick cut bacon, turkey bacon, Portuguese sausage, pork link or chicken-mango sausage
$5 per person

Breakfast buffets are priced for 2 hours. Each additional ½ hour will add $5 per person.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Breakfast Buffet

PROTEA CONTINENTAL

Orange, guava and pineapple juice
Sliced seasonal fresh island fruit
Island fruit breads, croissants, danish, muffins
Sweet butter and tropical fruit preserves
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

Choose one:
Paniolo breakfast wrap: scrambled eggs, Portuguese sausage, cheddar cheese on whole wheat tortilla wrap
Breakfast croissant sandwich: scrambled eggs, Black Forest ham and brie cheese
Big Island breakfast sandwich: turkey bacon, scrambled egg, bacon, aged cheddar cheese on a toasted English muffin
$33 per person

ORCHID BREAKFAST BUFFET

Orange, guava and pineapple juice
Sliced seasonal fresh island fruit

Island fruit breads, croissants, danish, muffins
Gourmet white, cinnamon raisin and multi-grain breads for toasting
Sweet butter and tropical fruit preserves
Bagels with regular, low-fat and sweet ginger cream cheese

Individual fruit flavored yogurt
Dry cereal and muesli, raisins, brown sugar, regular, low-fat and skim milk

Scrambled eggs with a choice of two items served on the side: bay shrimp, diced tomatoes, sautéed mushrooms, sweet bell pepper, local green onions, diced ham, crumbled bacon, diced ham, aged cheddar cheese, shredded jack cheese
Choose one breakfast sweet, served with coconut and maple syrups: macadamia nut pancakes, blueberry pancakes, banana pancakes, Hawaiian sweet bread French toast
Choose two breakfast meats: crisp smoked bacon, turkey bacon, chicken-mango sausage, pork breakfast links, Portuguese sausage or grilled ham steaks
And finish with one starch: the Orchid breakfast potatoes with peppers and onions, potatoes O'Brien, hash browns

Royal Kona blend coffee, decaffeinated coffee and Fairmont teas
$39 per person, *minimum 30 guests*

CHEF ATTENDED BREAKFAST EXTRAS

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.

OMELET STATION

Fresh island eggs, egg whites and Egg Beaters 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
$15 per person, *chef fee additional*

PANCAKE STATION

Buttermilk, blueberry, banana, chocolate chip and macadamia nut pancakes with wild berry, coconut and maple syrups
$8 per person, *chef fee additional*

HAWAIIAN SWEET BREAD FRENCH TOAST

Hawaiian sweet bread French toast served with island fruit compote, fresh strawberries, whipped cream, toasted coconut, macadamia nuts and mango sauce, coconut and maple syrups
$9 per person, *chef fee additional*

BLOODY MARY BAR

Made to order with Finlandia vodka and Big Island Bloody Mary mix. Spice it up with a self serve garnish bar – celery, cocktail onions, capers, olives, pepperoncini, spicy green beans, bacon, fresh horseradish and Hawaiian chili pepper sauce.
$11 per drink

Breakfast buffets are priced for 2 hours. Each additional ½ hour will add $5 per person.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Breakfast Buffet

ILIMA BRUNCH BUFFET

Orange, guava and pineapple juice

Island baby romaine salad with edible flowers, diced tomato, 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

Scrambled eggs served with shredded cheddar cheese and chives
Crisp bacon and pork link sausage
Oven roasted purple and gold potatoes

Kiawe grilled vegetables: carrots, zucchini, yellow squash, tri color bell peppers, Japanese eggplant

Choose Two Entrees:
Grilled fresh island fish, tomato ginger relish
Grilled chicken, orange hoisin sauce
Roasted strip loin, Hamakua mushroom jus

Artisan bread display with sweet cream butter

Warm banana bread pudding, dark rum crème anglaise
Pineapple-lime bundt cake, fresh fruit
"Champagne & Strawberries" - chocolate mousse, fresh strawberries, champagne gelée
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas
$50 per person, *minimum 30 adults*

BRUNCH ENHANCEMENTS

TROPICAL SMOOTHIE STATION

Server attended island style yogurt and ice cream smoothie station: banana, pineapple, papaya, mango and Waimea strawberries. Blended to order.
$10 per person, *includes attendant*

BIG ISLAND EGGS BENEDICT

Made to order eggs benedict with poached organic eggs, seared Portuguese sausage and island hollandaise on a toasted English muffin
$16 per person, *chef fee additional*

SHOYU GINGER ROASTED STRIPLOIN

Chef carved, served with wasabi cream and light teriyaki ginger sauce
$475 per display, *serves 30 guests, chef fee additional*

MIMOSAS

House champagne and fresh orange juice
$12 per glass

Breakfast buffets are priced for 2 hours. Each additional ½ hour will add $5 per person.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Plated Breakfast & Breakfast To Go

PLATED BREAKFAST

Fresh orange juice and tropical juice of the day
Basket of breakfast breads and pastries
Sweet butter and tropical fruit preserves
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

Choice of Fruit
Half papaya with lime
Tropical and fresh seasonal fruit cup
Granola and fruit yogurt parfait

Choice of Entree
All American: scrambled eggs, Orchid breakfast potatoes, crisp bacon and sausage links
Big Island omelet: hearty three-egg and cheese omelet, breakfast potatoes, crisp bacon and sausage links
Healthy start: egg beater omelet prepared with low-fat cheese and Hamakua mushrooms, chicken-mango sausage, fresh fruit garnish
$35 per person

BOX BREAKFAST TO GO

SUNRISE BOX BREAKFAST

Orange juice
White chocolate macadamia nut scone and blueberry muffin, sweet butter and tropical preserves
Low-fat fruit yogurt, island fruit salad
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas
$24 per person

ISLAND BREEZE BOX BREAKFAST

Orange juice
Pineapple-papaya mint salad
Low-fat fruit yogurt, energy bar
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

Choice of
Breakfast croissant sandwich: scrambled eggs, Black Forest ham and brie cheese
Smoked salmon and cream cheese on a bagel
$29 per person

We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Themed Coffee Breaks

KOHALA INDULGENCE

A trio of big kahuna dipped strawberries, dark chocolate, white chocolate coconut and milk chocolate macadamia nut

$12 per person

SPA WITHOUT WALLS

Vanilla yogurt parfait with house made granola and fresh tropical fruit plus assorted island inspired biscotti, tea cookies and French macaroons

$8 per person

COOL ISLAND BREEZE

Mini pineapple display with tropical fruit skewers, lilikoi haupia squares, Kona mocha brûlée tartlets, white chocolate mango mousse shots

$16 per person

BIG ISLAND BANANA BREAK

A selection of Big Island banana varieties on the stalk with chocolate covered banana bread truffles and mini banana cream pie tartlets

$8 per person

Upgrade and add banana lumpia made to order. $5 additional per person plus chef attendant fees.

BIG ISLAND VINTAGE CHOCOLATE

Chocolate covered coffee beans, mini s'mores cupcakes, Kona mocha bites, chocolate-lilikoi "shots" and Hilo chocolate mousse cups

$18 per person

CRACK SEED STORE

Old fashioned candies from plantation days: giant suckers, giant bubblegum, licorice sticks, Bananarama candy bananas, wasabi peas, mochi crunch, jujubes, lemon drops, Mary Janes, Hawaiian cane rock candy swizzle sticks, li hing gummy bears and candy pineapple.

$18 per person

BIG ISLAND POPCORN STATION

Fresh made popcorn served with local favorites: furikake, mochi crunch, carmel salt, li hing mui, paniolo ranch, sweet sesame chili salt

$9 per person

ORCHID STYLE BAKED SOFT PRETZELS

Alae salt pretzel, furikake soft pretzel, toasted sesame soft pretzel with trio of local dips: chilled Ahualoa goat cheese & herb, Maui onion dip, Hawaiian chili pepper aioli

$14 per person

POLIAHU'S SNOW CONE STAND

Server attended shaved iced made to order Hawaiian style: pineapple, mango, li hing mui, lychee, coconut cream, blue Hawaiian with a Tropical Dreams ice cream center.

$10 per person, *includes attendant*

KING'S TRAIL MIX

Make your own trail mix with organic granola, dried nuts, sundried tropical fruits and berries, toasted coconut, peanut M&M's, banana chips, white and dark chocolate chips

$16 per person

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
Break Menus are priced for a 30 minute event. Each additional 30 minutes will add 50% of the menu price per person.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

A la Carte Coffee Breaks

BEVERAGES

Royal Kona coffee blend (regular or decaffeinated), Fairmont signature teas - $79 per gallon

100% Royal Kona coffee (regular or decaffeinated) - $88 per gallon

Orchid iced tea duo – regular and passion fruit iced tea served with mint, lemon and sugar cane sticks - $65 per gallon

Juices - tomato, V-8, apple, orange, grapefruit, pineapple or guava - $85 per gallon

Assorted soft drinks, sparkling and still mineral water - $4.50 each

Assorted sports drinks and Red Bull - $6 each

Wailua sodas - mango, pineapple, root beer vanilla crème - $6 each

Tropical Smoothie Station – server attended island style yogurt and ice cream smoothie station: banana, pineapple, Waimea strawberries, papaya or mango. Blended to order. - $10 per person, *includes attendant*

MORNING SELECTIONS

Giant warm cinnamon buns, Hilo vanilla icing - $60 per dozen

Individual fruit yogurt - $4 each

Fruit yogurt parfait - organic granola, fresh fruit, Yoplait yogurt - $5 each

Chef Jamon's island inspired breakfast breads and pastries - $48 per dozen

Assorted Tropical Muffins - $48 per dozen

Island fruit bread tray - banana nut, carrot ginger and pineapple mango - $48 per tray, 32 pieces

Island fruit scones – traditional, sun-dried pineapple and mango, chocolate chip - $48 per dozen

Tropical fruit display - pineapple, strawberry, papaya mango, passion fruit, lychee and coconut - $11 per person

Seasonal tropical fruit tree - $675 each, serves 50

Whole fresh fruit - $3.50 each

THE Fairmont ORCHID

A la Carte Coffee Breaks & Boxed Lunch

AFTERNOON SELECTIONS

Cookie bars - peanut butter and jelly bar, strawberry and lilikoi bar, macadamia nut fudge bar, coconut mango bar - $48 per dozen

Orchid cookies - snicker doodle, peanut butter, chocolate chip, white chocolate macadamia nut, oatmeal raisin - $48 per dozen

Häagen Dazs ice cream bars - $9 each
Frozen novelties and fruit bars - $5 each

Quick snacks and candy bars - granola bars, regular and peanut M&Ms, Snickers, Oreo bite size cookies, cheese Ritz Bits, energy bars, Maui chocolate bars - $4 each

Individually bagged chips - Maui potato chips, Fritos, taro chips, Rold Gold - $4 per bag
Deluxe mixed nuts - $36 per bowl, *serves 6*
Roasted macadamia nuts - $48 per bowl, *serves 6*
Paniolo trail mix - $30 per bowl, *serves 6*
Maui chips and Maui onion dip - $24 per bowl, *serves 6*
Rold Gold pretzels - $18 per bowl, *serves 6*

Popcorn bowl with assorted popcorn seasoning salts: white cheddar, sour cream and onion, jalapeno-cheddar, cool ranch and caramel pecan - $24 per bowl, *serves 6*
Tortilla chips with pineapple salsa, fire-roasted tomato salsa and fresh guacamole - $24 per bowl, *serves 6*

Mini deli sandwiches
Grilled vegetables, island greens, sprouts, pesto aioli on multi-grain roll
Pepper crusted roast beef, roasted red pepper, arugula and boursin cheese on crusty French roll
Turkey breast, gouda cheese, Waimea tomato and leaf lettuce on herb roll
$84 per dozen

Deluxe open face sandwiches
Local cucumbers, Ahualoa goat cheese and roasted pepper, herbed focaccia
Grainy mustard and island honey grilled chicken breast, arugula and white rye
Sweet and sour seared shrimp, ginger crème fraîche, frisée and water chestnuts on sourdough
Smoked salmon, lemon chive crème fraîche on pumpernickel
Kiawe grilled beef tenderloin, soy glazed porcini mushrooms, watercress and wasabi aioli on wheat
$120 per dozen

Assorted selection of wraps
Chicken Caesar wrap with Hawaiian chili pepper Caesar dressing, Waimea romaine and pesto grilled chicken
BLT wrap - smoked bacon, Waimea tomatoes and island grown arugula dressing, avocado horseradish aioli
Curry tofu wrap with sesame noodles and grilled Hamakua mushrooms
$90 per dozen

BOX LUNCH ON THE GO!

With choice of sandwich, *number of choices determined by guarantee*
- Sliced turkey breast with Munster cheese, Hawaiian greens and Waimea tomato on a crusty French roll
- Pepper crusted roast beef with aged cheddar cheese, island greens and Waimea tomato on a Kaiser roll
- Black Forest ham and cheddar, butter lettuce, alfalfa sprouts, Dijon mayo on whole grain
- Caesar chicken wrap with Hawaiian chili pepper Caesar dressing, Waimea romaine and pesto grilled chicken
- Genoa salami, Black Forest ham with prosciutto and provolone cheese, sliced olives, onion, tomato and lettuce on a crusty Tuscan roll
- Hummus and roasted vegetables wrapped in spinach tortilla
- Seared marinated tofu wrap, with island greens with and ginger shoyu vinaigrette in a spinach tortilla

Served with Maui potato chips, pasta salad of the day, whole fresh fruit, chocolate chip cookie and bottled water
$32 per person

Deli Lunch Buffet

KOHALA DELI LUNCH

Soup of the day

Waimea field greens with local tomato, crisp sliced cucumber, julienne carrots and herb croutons, tomato-ginger vinaigrette and creamy mango dressing
Papaya and lime platter
Molokai sweet potato salad
Jicama and cilantro salad with Bay shrimp
Somen noodle, roasted shiitake and tri-colored pepper salad
Maui potato chips

Build your own sandwich bar
Sliced togarashi seared roast beef, oven basted turkey breast, Black Forest ham, salami
Swiss, cheddar and pepperjack cheese
Leaf lettuce, sliced vine ripened tomato, shaved onion, crisp kosher dill slices
Dijon mustard, yellow mustard and mayonnaise
Sliced sourdough, multigrain wheat, marbled rye and kaiser rolls

Triple chocolate brownies
Coconut mango bars
Freshly brewed iced tea and lemonade
$48 per person

MAUNA KEA DELI LUNCH

Soup of the day

Caesar salad - island baby romaine, focaccia croutons, traditional Caesar dressing, shaved parmesan and julienne prosciutto
Garlic rolls

Tropical fruit display
Waimea fingerling potato salad with Maui onions and herbs
Jicama slaw with cilantro vinaigrette
Waimea tomato and avocado salad
Grilled vegetable platter
Taro chips and maui chips

Mini deli sandwich board display
Choice of three:
Kiawe smoked roast sirloin of beef, roasted pepper and Maui onions on a sourdough roll
Fresh grilled ahi with capers, diced tomatoes on a taro roll
Roast turkey and gouda wrap, roasted peppers, sprouts, sun-dried tomato tortilla
Hummus and roasted vegetables wrap in a spinach tortilla
Fresh Hawaiian tombo tuna salad sandwich, Swiss cheese, radicchio on whole grain roll
Italian - pepperoni, ham and salami on parmesan herb roll
Ham and Cheese - shave Black Forest ham, aged cheddar cheese, Waimea lettuce and tomatoes

Fresh fruit tartlets
Chocolate almond haupia roulade
Freshly brewed iced tea and lemonade
$51 per person

Lunch Menus are not available after 4 pm. Lunch Buffets are priced for a 2 hour event. Each additional half hour will add $5 per person.
We require labor and set up fee of $250 for parties of 30 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Hot Lunch Buffet

MAUNA LOA BUFFET LUNCH

Soup of the day
Assorted fresh baked rolls, sweet cream butter

Wilted spinach salad - baby spinach served with chopped egg, shaved red onion and crumbled feta, warm pancetta and onion dressing
Sliced Waimea red and yellow tomatoes with buffalo mozzarella and Fresh Island Basil
Hamakua mushroom salad
Crisp cucumber, hearts of palm and mint salad
Soba noodle salad with snow peas, water chestnuts, carrots and scallions

Roasted strip loin of beef with barbeque hoisin jus
Coriander crusted fresh catch with red curry coconut sauce
Puna honey roast chicken breast with paniolo jus
Lemongrass scented jasmine rice
Chefs assorted grilled vegetables

Chai tea panna cotta
Chocolate poha macaroons
Freshly brewed iced tea and lemonade
$61 per person

KILAUEA BARBEQUE

Kekela farms field greens with crisp cucumber slices, julienne carrot, shaved Maui onion, tomato wedges and gorgonzola crumbles, with aged balsamic vinaigrette and mango papaya dressing
Platter of sliced watermelon, pineapple and papaya with lime
Bay shrimp and cucumber namasu
Hawaiian cole slaw
Potato Mac Salad with Sweet Peas
Taro and Maui potato chips

Chef attended kiawe grill
Angus burgers
Grilled chicken breast with hoisin barbeque sauce
Gourmet sausages

Sesame hoagie rolls and hamburger buns
Sliced Waimea tomato, Maui sweet onion lettuce, sliced pickles, sliced American cheddar, swiss and pepperjack cheese
Mayonnaise, mustard, ketchup and relish

Assorted cookies
Assorted Jell-O and creamsicle shots
Freshly brewed iced tea and lemonade
$56 per person, *chef fee additional*

Lunch Menus are not available after 4 pm. Lunch Buffets are priced for a 2 hour event. Each additional half hour will add $5 per person.
We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
We require labor and set up fee of $250 for parties of 30 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Hot Lunch Buffet

HUALALAI LUNCHEON

Soup of the day
Assorted fresh baked rolls, sweet cream butter

Freshly tossed Kekela Farms baby greens with garden vegetables, spiced mac nuts, caramelized Hilo papaya and Ka'u orange vinaigrette
Waimea tomato rainbow salad featuring beefsteak, yellow and orange tomatoes with red onions, asparagus tips and lemon balm vinaigrette with Chef's garden clipped chives
Sweet potato, taro and potato salad
Strawberry papaya with fresh lime

Ahualoa goat cheese ravioli with sautéed baby organic spinach and Waimea tomato basil emulsion
Lemon balm cilantro mahi mahi filet
Crispy furikake rice cakes and Molokai coconut sweet potato puree
Mango huli chicken supreme, papaya and edamame lau `ai

Lilikoi meringue tart
Mango ginger crisp with raw sugar streusel
Freshly brewed iced tea and lemonade
$59 per person

HALEAKALA LUNCHEON

Cucumber gazpacho, Hilo hearts of palm (Raw)

Ahi sashimi, tomato mushroom relish, brown rice and baby greens (Dash)
Spinach salad with strawberries, toasted pumpkin seeds, Ahualoa goat cheese, grilled eggplant and tomato coulis (Dash)
Organic watercress and tomato salad, balsamic vinaigrette (Gluten Free)
Mango summer roll, peanut dipping sauce (Gluten Free)
Vegetable brown rice sushi roll with kaiware sprouts (Vegan)

Roasted natural chicken breast, broccolini, green bean mallum, Kabocha pumpkin curry sauce (Dash)
Sesame crusted Shimeji mushrooms, mango chutney (Vegan)
Buckwheat noodle stir-fry with carrots, organic bok choy and shiitake mushrooms (Vegan)
Almond butter crusted salmon, fresh corn, brown rice risotto and swiss chard (Diabetic)

Whole grain carrot cake, whipped Hilo avocado (Macrobiotic)
Lilikoi cheesecake, salted caramel sauce (Gluten Free)
Fruit sashimi (Raw)
Freshly brewed Fairmont lifestyle iced tea
$59 per person

Lunch Menus are not available after 4 pm. Lunch Buffets are priced for a 2 hour event. Each additional half hour will add $5 per person.
We require labor and set up fee of $250 for parties of 30 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Plated Lunch

Menus include fresh bread and butter, freshly brewed ice tea and lemonade.

STARTERS

Chilled Hawaiian tomato gazpacho with crème fraîche

Maui onion soup with Ahualoa goat cheese crouton

Butternut squash soup with ginger cream

Robb Farms baby field green salad, crispy wontons, Waimea tomatoes, Japanese cucumber, sesame ginger vinaigrette

Ahualoa goat cheese stack, sliced Waimea tomatoes, sweet Maui onions, grilled eggplant and fresh basil, pineapple-soy balsamic reduction

Tropical island green salad with mascarpone, local strawberries, candied macadamia nuts, Kona orange and beet gastrique and lilikoi champagne vinaigrette

Big Island spinach salad with locally raised slice hard boiled egg, ricotta salata and a shallot and smoked bacon dressing

Classical Caesar salad, chopped romaine, shaved pecorino romano, herbed focaccia croutons and locally grown teardrop tomatoes, black pepper Caesar dressing

ENTRÉES

Chinese chicken salad, Asian greens, Hamakua mushrooms and shiitake mushrooms, water chestnuts, cashews, julienne hearts of palm and sesame-plum vinaigrette - $47 per person

Big Island Cobb salad, Waimea greens, toasted macadamia nuts, caramelized papaya, diced local tomato, grilled diced chicken, sliced pipikaula, blue cheese, chopped hard boiled egg, diced avocado and lilikoi vinaigrette - $47 per person

Orchid Niçoise salad, seared ahi on a bed of baby field greens served with slow roasted red bliss potatoes, Waimea green beans, Niçoise olives, cherry tomatoes and hard boiled eggs with balsamic vinaigrette - $47 per person

Waipio Valley trio - seared ahi poke, grilled marinated flank steak and green papaya salad, huli-huli chicken with cashews and grilled pineapple - $52 per person

Paniolo barbeque grilled chicken supreme, Waimea sweet corn and potato cake, Hawaiian chili pepper chicken jus - $49 per person

Macadamia nut crusted fresh Hawaiian catch, mango-vanilla sauce, jasmine rice, jumbo asparagus and ginger butter - $51 per person

Grilled Manhattan cut strip loin with ali'i mushroom ragout, cheddar garlic potato purée, Kona Brewery Pipeline Porter demi glace - $52 per person

Smoke alae salt and black pepper crusted beef tenderloin, ali'i mushroom and sweet pea risotto, truffle tomato jus - $55 per person

Vegetarian Selection: Mushroom and soy glazed tofu steak with ginger, cilantro, scallions, asparagus, shiitake mushrooms, baby bok choy and brown jasmine rice

DESSERTS

White balsamic strawberry shortcake, vanilla chiffon, basiled Bavarian cream, fresh strawberries and white balsamic

Ginger pear clafoutis, shortbread crust, roasted Asian pear, lemon grass cream

Kona coffee poha torte, toasted coconut crème Anglaise, almond crisp

S'mores baked Alaska, graham cracker crust, Morello cherry coulis

Orange blossom custard tart, Grand Marnier sauce, fresh berries

Tropical Tiramisu, kaffir lime chiffon, tropical fruit medley, lilikoi-vanilla coulis

Lunch Menus are not available after 4 pm.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Canapés

MALA (FROM THE GARDEN) $6 PER PIECE

Ahualoa goat cheese filled with seedless grapes and toasted macadamia nuts
Maui onion and Waimea tomato tartar au gratin
Sliced strawberries with macadamia nut rum cream cheese
Waimea tomato and buffalo mozzarella on basil crostini
Vegetarian summer roll with Thai dipping sauce
Brie cheese with macadamia nuts and grapes on garlic toast
Port poached Asian pear and gorgonzola on crostini
Antipasti skewers with marinated artichokes, buffalo mozzarella, sun-dried tomato and Nicoise olive
Truffled Hamakua mushroom skewers
Panko crusted artichoke hearts filled with herbed goat cheese, garlic aioli
Crispy wonton goat cheese potstickers with zesty tomato dipping sauce
Kabocha pumpkin truffles with tomato-ginger chutney
Vegetable wonton with sweet chili sauce

AINA (FROM THE LAND) $6.50 PER PIECE

Thai beef salad in romaine cup
Pepper crusted sirloin of beef roulade on a garlic crostini
Cured foie gras with fig, toasted truffle brioche *$7.50 per piece*
Peppered pork tenderloin on crostini with Kona orange marmalade
Manchego and quince wrapped in parma ham
Belgian endive filled with huli-huli chicken, water chestnuts and snow peas
Konbu brined duck on toasted brioche with pineapple and fig marmalade
Kalua pork spring rolls, mango barbeque sauce
Teriyaki beef brochette with scallions and sesame seeds
Grilled marinated flank steak skewers with roasted Maui onion sauce
Honey bourbon soy marinated lamb chop *$7.50 per piece*
Coconut curry marinated chicken satay with spicy peanut sauce
Thai chicken spring rolls with plum sauce
Chicken katsu tenders with barbeque hoisin dipping sauce
Crispy chicken potstickers with sweet chili sauce
Coconut chicken strips with guava-ginger sauce

KAI (FROM THE OCEAN) $7 PER PIECE

Ahi poke on marinated cucumber
Bay shrimp salad with mango basil chutney in phyllo cup
Soy glazed crimini mushrooms filled with Hawaiian ahi poke
Seared ahi with wasabi cream
Togarashi seared shrimp with pineapple relish, toasted crouton
Spicy shrimp and lobster summer roll with Thai dipping sauce *$8 per piece*
Mango curry shrimp on wonton chip
Lobster medallion, Kona orange chutney on spoon *$8 per piece*
Lemongrass skewered jumbo shrimp
Coconut crusted shrimp with island mango glaze
Island style crab cake with citrus aioli
Assorted dim sum dumplings, ponzu dipping sauce
Pipikaula wrapped scallops, fennel-citrus jus *$8 per piece*
Kona citrus crusted scallop on braised organic leeks *$8 per piece*
Portuguese sausage and shrimp skewers
Crab rangoon – Hawaiian style dumpling with cream cheese, lump crab, sweet and sour aoili
Firecracker shrimp spring roll with crab and cream cheese, plum dipping sauce

Please order a minimum of 24 pieces of each type.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Reception Displays

SEASONAL TROPICAL FRUIT DISPLAY

Pineapple, strawberry, papaya, mango, kiwi, dragon fruit, passion fruit, lychee and coconut
$11 per person

TROPICAL FRUIT TREE

Seasonal tropical fruit display.
$675 per tree, *serves 50 guests*

DOMESTIC CHEESE DISPLAY

Served with gourmet crackers, fruits and nuts
$12.50 per person

DELUXE ARTISAN CHEESE DISPLAY

A selection of fine domestic and European cheeses, served with sliced French baguette, lavosh and gourmet crackers, fruits and nuts
$15 per person

VEGETABLE CRUDITÉ

With Thai basil aioli and avocado-goat cheese dip
$8 per person

GRILLED ISLAND VEGETABLES

Marinated in balsamic vinegar and virgin olive oil, served with toasted focaccia and Big Island goat cheese spread
$10 per person

ORCHID ANTIPASTO DISPLAY

Marinated and grilled vegetables, Italian meats and cheeses, artichoke hearts, green olives and buffalo mozzarella served with focaccia and roasted garlic herb rolls
$16 per person

TRIO OF DIPS

Artichoke and cheese, sun-dried tomato and olive, Maui onion dip. Served with Maui chips and lavosh points
$12 per person

MACADAMIA NUT AND ISLAND HONEY BAKED BRIE

Served with brioche points
$150 per piece, *serves 25*

JUMBO COCKTAIL SHRIMP

Served with lilikoi cocktail sauce, Tabasco and lemon wedges
$7 per piece, *minimum 24 pieces*

ORCHID CHILLED MARTINI SELECTIONS

Ahi tartar on avocado salad with tomato relish
Citrus grilled shrimp and scallops with island slaw
Lump crab martini with Hawaiian mignonette sauce
$9 per piece, *minimum 24 pieces*

HAWAIIAN LUAU DISPLAY

Pipikaula, char siu pork and ginger chicken, macadamia nuts, dried pineapple and papaya spears, hilo hearts of palm, Waimea tomatoes and marinated local mushrooms
$21 per person

ISLAND POKE BAR

Yellow fin ahi poke, ono poke, spicy kimchee and marlin sesame poke, white crab salad.
$26 per person

DIM SUM STATION

Char siu bao, island style pot stickers, pork and shrimp siu mai, shrimp har gau, served with soy-mustard, ponzu sauce and sweet chili
$24 per person, *4 pieces per person*

ASSORTED MAKI STYLE SUSHI PLATTER

California roll - crabmeat, avocado and cucumber
Vegetable roll - carrots, asparagus, avocado and cucumber
Spicy tuna roll - spicy tuna with tobiko and cucumber
$6.50 per piece, *minimum 50 pieces*

ASSORTED NIGIRI STYLE SUSHI PLATTERS

Shrimp nigiri, unagi nigiri, ahi nigiri, salmon nigiri
$7.50 per piece, *minimum 50 pieces*

Reception items are priced for a 2 hour event. Additional half hour adds 25% of the menu price.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Chef Action Stations

SALAD BAR

Organic green salad tossed to order: romaine, spinach and spring greens, cucumbers, Maui onions, tomatoes, black olives, shaved fennel, roasted hamakua mushrooms, Ahualoa goat cheese, gorgonzola, bacon crumbles, garlic croutons. Served with choice of mango vinaigrette, blue cheese vinaigrette or creamy mustard balsamic vinaigrette

$12.50 per person, *available with attendant or self-serve*

Add julienne huli-huli chicken breast or seared Hawaiian pesto shrimp for an additional $6.50 per person

CAESAR SALAD

Island baby romaine, herb focaccia croutons, parmigiano reggiano cheese and Caesar dressing

$12.50 per person, *available with attendant or self-serve*

Add julienne huli-huli chicken breast or seared Hawaiian pesto shrimp for an additional $6.50 per person

WILTED SPINACH SALAD

Organic local spinach served with chopped egg, Maui onion, shiitake mushroom, cherry tomatoes, Big Island goat cheese, toasted macadamia nuts and a warm pancetta and Puna honey dressing

$12.50 per person, *available with attendant or self-serve*

SUSHI BAR

Personal sushi chef to prepare an assortment of maki and nigiri style sushi, accompanied by wasabi, soy sauce and pickled ginger

$40 per person, *based on 5 pieces per person, chef fees additional*

PASTA STATION

Penne, rigatoni and cheese tortellini with julienne mixed vegetables, fresh basil, sun-dried tomato, artichoke hearts, parmesan cheese, Italian sausage, grilled chicken breast, roasted garlic, fresh spinach, ali'i mushrooms and rock shrimp. Choice of herb parmesan cream, marinara and pesto sauces. Served with focaccia.

$28 per person, *chef fees additional*

SAUTÉED ISLAND AND GOURMET MUSHROOM BAR

Ali'i, Hamakua shimeji and kea hon shimeji, crimini, portobello, artichoke hearts, asparagus tips, fire roasted bell peppers. Prepared with garlic and fresh herbs served with toasted focaccia, and crostini.

$28 per person, *chef fees additional*

TEMPURA STATION

Fresh tiger prawns, scallops and shutome, shiitake mushrooms, eggplant, Maui onions and asparagus, lightly battered and fried tempura style. Served with ten tsuyu dipping sauce

$36 per person, *chef fees additional*

TEPPENYAKI STATION

Choose 2 proteins: Flank steak, chicken breast, jumbo shrimp or duck breast. Served with shiitake mushrooms, fresh bean sprouts, Maui onions, carrots, local bell peppers, ginger dressing, miso-sesame dipping sauce and steamed white rice

$28 per person, *chef fees additional*

FROM THE WOK

Choose 2:

Szechwan beef and broccoli with water chestnuts

Shrimp and scallops with pineapple sweet and sour sauce

Local vegetables with marinated tofu and a green coconut curry sauce

Orange chicken with dried chilies, local bell peppers and Maui onions

Served with steamed jasmine rice

$30 per person, *chef fees additional*

PAN NOODLE BAR

Ramen, udon, and lo mein served with choice of sauce: orange-ginger soy, spicy peanut and green curry

Garnish your noodles with: sliced teriyaki chicken, char sui Kurobuta pork, hoisin marinated shrimp, soy and green onion marinated tofu, scallions, chopped Chinese cabbage, broccoli, chopped water chestnuts, bean sprouts, shiitake mushrooms, cashews and chopped macadamia nuts

$30 per person, *chef fees additional*

We recommend one chef or attendant per 75 guests, at a rate of $300 for up to 2 hours.
Reception items are priced for a 2 hour event. Additional half hour adds 25% of the menu price.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Chef Attended Carving Stations

KONA SEA SALT AND 5-PEPPER CRUSTED PRIME RIB

Creamy horseradish, grainy mustard, au jus, garlic rolls
$500 per display, *serves 30 guests*, *chef fees additional*

BOURBON SHOYU MARINATED STRIPLOIN OF BEEF

Creamy horseradish, light ginger teriyaki glaze, herb rolls
$475 per display, *serves 30 guests*, *chef fees additional*

BIG ISLAND STYLE ROAST SUCKLING PIG

Honey mustard and ginger-apple jus, sourdough rolls
$450 per display, *serves 30 guests*, *chef fees additional*

ROASTED NEW ZEALAND RACK OF LAMB

Rubbed in fennel pollen and whole grain mustard, served with lamb mint jus
$96.00 per rack, *8 chops per rack*, *chef fees additional*

WHOLE ROASTED HAWAIIAN CATCH

Ponzu dipping sauce and tomato ginger relish
$275 per display, *serves 20 guests*, *chef fees additional*

TARRAGON AND GARLIC ROASTED TURKEY

Wild berry and Kona orange relish, potato rolls
$325 per display, *serves 30 guests*, *chef fees additional*

PINEAPPLE AND GINGER GLAZED PORK STEAMSHIP

Kona orange jus, whole grain mustard and Hawaiian sweet bread rolls
$375 per display, *serves 40 guests*, *chef fees additional*

ROASTED BACON WRAPPED PORK LOIN

Kona coffee pork jus
$325 per display, *serves 30 guests*, *chef fees additional*

Dessert Stations

BUILD YOUR OWN ICE CREAM DREAM

Tropical Dreams Tahitian vanilla, Kona coffee, chocolate, strawberry and banana cream ice cream with choice of the following delicious sundae toppers: hot fudge sauce, sliced strawberries, whipped cream, mini chocolate chips, candied macadamia nuts, toasted coconut and maraschino cherries. Server attended.
$16 per person, *includes attendant*

BIG ISLAND S'MORES

Graham crackers, milk chocolate squares and homemade lilikoi and Kona coffee marshmallows.
$15 per person *plus fire pit fees*

ORCHID SIGNATURE DESSERT EXTRAVAGANZA

Big kahuna chocolate dipped strawberries, Red velvet cream cheese squares, mini banana tart tatins, Kona coffee opera torte, haupia crème brûlée, macadamia nut sticky tartlets, tropical fruit and nut chocolate bark, raspberry and lilikoi French macaroons
$20 per person, *minimum 50 guests*

BANANA WONTONS

Fresh banana filled dessert wontons served with Tahitian vanilla ice cream, wok fried to order
$12 per person, *chef fee additional, minimum 2 chefs*

MALASADA MAGIC

Made to order Portuguese donuts with a delicious cream center. Choice of two flavors: strawberry-guava, chocolate, Hilo vanilla, lilikoi or cinnamon sugar
$14 per person, *chef fee additional, minimum 2 chefs*

SAVORY LATE NIGHT SNACKS

Sliders with a truffle aioli and brie cheese on a mini brioche bun and chipotle mac and cheese cakes with Portuguese sausage and smoked fontina cheese
$15 per person

SWEET LATE NIGHT SNACKS

Fresh baked chocolate chip cookies and an assortment of mini cup cakes, fried banana pies with rum sauce
$12 per person

For carving and dessert stations, we recommend one chef per 100 guests, at a rate of $300 for up to 2 hours.
Reception items are priced for a 2 hour event. Additional half hour adds 25% of the menu price.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

3 Course Dinner Suggestions

Menus include fresh bread and butter, Royal Kona blend coffee and Fairmont teas.

'EKAHI

Honoka'a baby romaine, Ahualoa goat cheese, herb focaccia croutons and Caesar dressing

Cashew and kaffir lime crusted chicken supreme, coconut and Molokai sweet potato mash, ginger-cilantro jus

Neapolitan mousseline, mango-lime sauce, macerated strawberries

$84 per person

'ELUA

Waimea sweet corn crab cake, basil crème fraîche

Kiawe grilled chicken breast, double stuffed cheddar Yukon gold potatoes, Hawaiian chili pepper jus

Salted chocolate caramel tart, crème fraîche sauce, citrus pineapple

$88 per person

'EKOLU

Trio of endive and pipikaula salad, on caramelized Maui onion and roasted fingerling potato with sea salt grissini

Macadamia nut crusted mahi-mahi, tropical fruit relish, lemongrass and cilantro seared rice cake, Kona orange emulsion

Apple banana tart tatin, azuki bean ice cream, lilikoi-vanilla sauce

$92 per person

'EHA

Robb Farms baby spinach and roasted beet salad, with toasted pistachios, Kona orange vinaigrette

Teriyaki glazed grilled salmon on furikake crusted rice cake, mango and pineapple fruit salsa

White chocolate matcha cheesecake, honeydew coulis, goma tuille

$92 per person

'ELIMA

Ahualoa goat cheese and Waimea tomato stack, basil vinaigrette

Kona coffee crusted beef tenderloin on roasted garlic crushed potatoes with carmel cognac demi glace

Fallen lemon soufflé tart, honeyed crème fraîche, fresh blueberries

$105 per person

'EONO

Baby arugula salad with honey roasted duck breast, Kona orange segments, crisp wontons and honey-kaffir lime vinaigrette

Red miso rubbed beef tenderloin and lemon basil seared catch, truffled potato purée, ponzu asparagus, sake poached Asian pear

Almond cake, orange coulis

$106 per person

'EHIKU

Fuji apple and mango curry nage with lemongrass poached shrimp

Smoked French cut pork chops, wilted Waimea greens and lightly pickled beet, ginger and Kona orange kabocha pumpkin pavé, calvados and green apple gastrique

Raspberry crème brûlée, chocolate shortbread crust, pistachio emulsion

$86 per person

'EWALU

Japanese cucumber and frisée salad, feta cheese and seasonal melon, mint and ginger vinaigrette

Fennel pollen seared double lamb chop, parmesan polenta and Kona citrus lamb jus

Warm chocolate lau lau, Hawaiian rocky road ice cream, macadamia nut crème anglaise

$102 per person

We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner

All plated dinners come with a choice of soup or salad, fresh bread and butter, entrée, dessert and Royal Kona blend coffees and Fairmont tea service.

STARTERS

Starters may be added to the 3 course menu for an additional $20 per person, or substituted for a soup or salad for an additional $8 per person.

Hot smoked salmon salad with island greens, grilled pineapple, wasabi and sesame seed dressing

Grilled octopus salad, Kekela Farms baby greens, sweet Maui onions, Kona orange segments and soy-lemongrass vinaigrette

Poached seasoned shrimp cocktail, crab and leek terrine, mango cocktail sauce

Grilled ali'i mushroom salad, heirloom tomatoes, buffalo mozzarella and ginger-hibiscus vinaigrette

Sugarcane skewered wok charred prawns on soba noodle salad, Thai peanut dressing

Smoked tombo and ahi carpaccio with grilled prawns, wasabi aioli, sweet pepper and chive confetti

Kabocha pumpkin ravioli with yellow pepper coulis and heirloom tomato relish

Fennel pollen rubbed grilled kampachi, parmesan and pistachio crusted rice cake, poha berry and basil jus

Sesame seared shrimp and scallop skewer, coconut-Molokai sweet potato purée, banana and Thai basil sauce

Warm Ahualoa goat cheese and tomato tart, Ahualoa almond streusel, pomegranate and Waimea beet chutney

Kona porter braised pork belly, grilled green apple wedge, fennel-ginger sauerkraut

Caramelized Maui onion and macadamia nut ravioli, garden sweet basil pesto

Dungeness crab cake, kabocha and green papaya slaw, saffron ginger emulsion

We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner

SOUPS & SALADS

Waimea sweet corn bisque, Kona lobster roulade wrapped in serrano ham *$2 supplement*

Kabocha pumpkin and ginger purée, Hilo vanilla crème fraîche

Portuguese bean soup, Lehua honey sweet bread

Ali'i mushroom and garlic soup, black pepper and Ahualoa goat cheese crostini

Hilo vanilla lobster bisque, lobster knuckle flan

Fennel tomato consommé, duck and Kona orange agnolotti

Orchid Caesar salad, Big Island romaine, cracked pepper Caesar dressing, herbed focaccia croutons and parmesan cheese

Baby romaine Caesar salad with crisp pancetta and parmesan cheese, toasted herb focaccia crouton, papaya-Caesar dressing and a ribbon of candied papaya

Trio of endive and pipikaula salad on caramelized Maui onion and roasted fingerling potato with sea salt grissini

Baby arugula salad with mandarin spiced duck, Kona orange segments, crisp wontons and honey-kaffir lime vinaigrette

Orchid mixed green salad, cucumber, carrot curls, tomatoes and lilikoi vinaigrette

Baby spinach salad, fresh raspberry, toasted pine nuts and fresh mozzarella with aged balsamic vinaigrette

Ahualoa goat cheese and Waimea tomato stack, basil vinaigrette

Japanese cucumber and frisée salad, feta cheese and seasonal melon, mint and ginger vinaigrette

Robb Farms baby spinach and roasted beet salad, with toasted pistachios, Kona orange vinaigrette

Arugula, frisée and watercress salad, gorgonzola cheese, aged balsamic vinaigrette and candied macadamia nuts

Paradise island salad – a bouquet of Hawaiian field greens wrapped in Japanese cucumber with Big Island goat cheese, candied macadamia nuts, roasted shiitake mushrooms and Waimea tomato-herb vinaigrette *$2 supplement*

We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner

MAINS

Kiawe grilled beef tenderloin, ali'i mushroom risotto, cabernet jus and porcini drizzle- $105 per person

Kona coffee crusted beef tenderloin, roasted garlic crushed potatoes, carmel cognac demi glace - $105 per person

Red miso seared beef tenderloin, wasabi mashed potatoes, soy-garlic demi glace - $105 per person

Paniolo bone-in ribeye, wasabi pipikaula mashed potatoes, Hamakua mushroom demi-glace - $108 per person

Smoked French cut pork chops, wilted Waimea greens and lightly pickled beet, ginger and Kona orange kabocha pumpkin pave, calvados and green apple gastrique - $86 per person

Garden rosemary and garlic confit crusted double lamb chop, Ahualoa goat cheese polenta and fennel lamb jus - $102 per person

Teriyaki glazed grilled salmon on furikake crusted rice cake, mango and pineapple fruit salsa - $92 per person

Macadamia nut crusted catch, tropical fruit relish, lemongrass and cilantro seared jasmine rice cake, Kona orange emulsion - $92 per person

Kona orange and basil grilled swordfish, edamame and kabocha squash purée, Asian pear-ginger emulsion - $92 per person

Crab crusted catch, almond citrus crusted Waimea corn risotto, mango emulsion - $95 per person

Macadamia nut crusted mahi mahi, banana and caramel kona coffee emulsion, caramelized onion and taro mash - $92per person

Lemon balm grilled walu, sautéed brocolini, Molokai sweet potato cake, tamarind-soy beurre blanc - $92 per person

Kiawe grilled chicken breast, double stuffed cheddar Yukon gold potatoes, Hawaiian chili pepper jus - $84 per person

Galangal ginger and fennel pollen seared chicken supreme, on garlic basil bamboo rice pilaf, lemongrass-corn emulsion - $84 per person

Cashew and kaffir lime crusted chicken supreme, coconut and Molokai sweet potato mash, ginger-cilantro jus - $84 per person

Kona citrus glazed duck breast, Ahualoa goat cheese and fig risotto cake, Puna honey duck jus - $89 per person

Paniolo grilled beef tenderloin with li hing mui lilikoi demi-glace and cilantro seared catch with tropical fruit relish and roasted macadamia nut butter, on a Molokai sweet potato and Yukon gold potato torte - $114 per person

Orchid garden rosemary seared beef tenderloin and lemongrass grilled prawns, roasted garlic mashed potatoes, red wine pan jus - $114 per person

Foie gras butter glazed beef tenderloin with lemon miso seared lobster tail, truffle potato cake, miso-ponzu asparagus, caramel cognac jus - $138 per person

Vegetarian and Vegan Substitutions:

Stir fry vegetables over soba noodles, Chinese style black bean sauce

Hamakua mushroom and asparagus risotto, white truffle drizzle and shaved parmesan

Soba noodle pasta, wok charred asparagus, red peppers, eggplant, Thai peanut sauce

Fennel pollen grilled vegetables and white bean cannelloni, saffron Israeli couscous cake, tomato basil emulsion

Udon noodles and baby bok choi, coconut curry sauce, teriyaki marinated tofu

Dinner

DESSERTS

Pineapple carpaccio, strawberry-champagne gelée, macerated berries, basil coulis

Milk chocolate lilikoi Bavarian, pistachio-orange emulsion, orange confit

Apple banana tart tatin, azuki bean ice cream, lilikoi-vanilla sauce

Asian pear duo, gingered Asian pear lau-lau, pear saffron consommé

Island pairing - banana tart tatin, roasted macadamia nut cake, crème fraîche, Big Island honeycomb

Smoked chocolate lava soufflé, strawberry semifreddo macaroon, mandarin orange gelée, rosemary foam

Salted chocolate caramel tart, crème fraîche sauce, citrus pineapple

White chocolate matcha cheesecake, honeydew coulis, goma tuille

Warm chocolate lau lau, Hawaiian rocky road ice cream, macadamia nut crème anglaise

Raspberry crème brûlée, chocolate shortbread crust, pistachio emulsion

Lilikoi cheesecake, pineapple-citrus compote

Spa Without Walls - olive oil cake, pineapple-goat cheese panna cotta, kalamansi sorbet *$5 supplement*

Trio of tropical sorbets with mango-lime coulis and pineapple chip *$5 supplement*

Cheesecake three ways - mango-lilikoi, matcha, Waimea strawberry *$5 supplement*

Trio of custards - haupia-lemon crème brûlée, crème fraîche panna cotta, chai tea flan *$5 supplement*

The Fairmont Orchid's signature dessert: Kilauea warm dark chocolate volcano, white chocolate-raspberry lava flow, chocolate crunch *$8 supplement*

We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner Buffet

THE ORCHID LUAU

Robb Farm baby field greens served with sesame seed dressing and soy vinaigrette
Lomi-lomi salmon
Traditional island poi
Cucumber namasu with poached shrimp
Waimea tomatoes and Maui onions
Roasted wasabi potato salad
Papaya-pineapple salad with fresh mint

Big Island style ahi poke with crushed kukui nuts, onions, ogo, shoyu, sesame oil and sambal
Baby tako poke, garlic and cucumber, kim chee sauce
Hamakua mushroom poke, ali'i and shitake mushrooms with roasted onion and mushroom soy sauce

Hawaiian luau display
Pipikaula, char siu pork, ginger chicken, macadamia nuts, dried pineapple and papaya spear, Hilo hearts of palm, Waimea tomatoes
Imu-style cooked kalua pig
Steamed snapper with ginger, shiitake mushrooms, cilantro and soy sauce
Lau-lau - fish and pork steamed in taro leaves
New York steak teriyaki with grilled pineapple
Huli-huli chicken breast

Molokai purple sweet potatoes with honey coconut cream
Stir fried baby bok choy, steamed white rice with lemongrass
Taro rolls and sweet butter

Molten chocolate lava cake, Hilo vanilla anglaise
Banana napoleons
Pineapple cream puffs
Lilikoi cheesecake with macadamia nuts
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

2 Hour Buffet: $108 per person
3 Hour Buffet: $133 per person

We require labor and set up fee of $250 for parties of 50 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner Buffet

BEACH BOYS BASH

Hawaiian seafood chowder
Sourdough rolls and whole wheat rolls

Fresh baby greens, tomato wedges, cucumbers, shaved onions, sliced mushrooms, white balsamic vinaigrette and ranch dressing
Mushroom and artichoke salad
Waimea tomato, avocado and Maui onion salad
Sliced Hilo papaya wedges with fresh lime
Sesame chicken and soba noodle salad, Thai peanut dressing

Chilled shrimp, lemon wedges and a spicy horseradish cocktail sauce.
Based on 4 pieces per person. Add additional prawns for $84 per dozen

Chef attended grill station with
Island fish and shrimp skewers with herb coconut marinade
Local style New York strip with Hawaiian sea salt, garlic and red peppers
Barbeque grilled hoisin chicken

Local style fried rice with Portuguese sausage and shrimp
Double stuffed baked potato with cheddar and green onions
Waimea sweet corn on the cobb with Puna honey and milk
Grilled vegetable brochettes

Gingered chocolate truffle torte
Pineapple upside-down cake
Waimea strawberry passion cheesecake
Mango cream roulade
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

2 Hour Buffet: $114 per person
3 Hour Buffet: $139 per person
Chef fees additional

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
We require labor and set up fee of $250 for parties of 50 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner Buffet

A PANIOLO CELEBRATION

Portuguese bean soup
Lehua honey sweet bread

Baby romaine and radicchio salad with Maui onions and Waimea tomato, dressed with cracked pepper parmesan dressing
Waimea green bean and roasted pepper salad
Green papaya and grilled flank steak salad with lime vinaigrette
Pineapple and cabbage slaw
Sweet potato salad with roasted onion and bacon

Chef attended carving station with
Kiawe smoked prime rib of beef, served with wasabi cream and au jus
Cheddar cheese corn muffins with sweet cream butter

Puna honey glazed baby back pork ribs with island style mango barbeque sauce
Macadamia nut and cilantro crusted chicken breast
Fresh island grilled catch with fruit salsa

Braised white beans with Maui onions and Portuguese sausage
Baked sweet corn and cheddar cheese casserole with cilantro and scallions
Sweet Maui onion mashed potatoes

Apple-pineapple cobbler
Chocolate chantilly cake
Guava chiffon haupia cake with mango sauce
Macadamia nut sticky tartlets
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

2 Hour Buffet: $114 per person
3 Hour Buffet: $139 per person
Chef fees additional

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
We require labor and set up fee of $250 for parties of 50 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner Buffet

THE ORCHID HUKILAU

Lemongrass lobster bisque
Sourdough and whole wheat rolls

Seasonal tropical fruit
Sweet onion, local tomatoes and mozzarella salad
Spinach salad with Big Island grilled hearts of palm, strawberries and feta, poppy seed vinaigrette
Soba noodle salad with snow peas and Lilikoi-ginger vinaigrette

Chef attended carving station with
Alae salt dough crusted catch with lilikoi emulsion and Asian pear and ginger relish

Hamakua mushroom crusted beef strip loin, coriander-shoyu jus
Mango huli chicken with pistachio and poha berry jus
Kiawe smoked lau-lau - salted butterfish, Molokai sweet potatoes, beef brisket wrapped in red Swiss chard
Lomi-Lomi Salmon

Goat cheese and sweet corn polenta
Seasonal vegetable medley
Furikake steamed jasmine rice
Water chestnut and bok choy stir fry, black bean sauce

Kona coffee mousse cake
Puna banana bread pudding with Ka'u orange anglaise
Waimea strawberry shortcake on a Maui sugar biscuit
Dark chocolate crème brûlée
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

2 Hour Buffet: $112 per person
3 Hour Buffet: $137 per person
Chef fees additional

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
We require labor and set up fee of $250 for parties of 50 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner Buffet

MAUNA KEA WELCOME RECEPTION

International and domestic cheese display, garnished with fruits and nuts, served with sliced French baguette and lavosh
Caesar salad station, island baby romaine, herb focaccia croutons, parmigiano reggiano cheese and Caesar dressing
Grilled island vegetable display, marinated in balsamic vinegar and virgin olive oil, served with toasted focaccia bread and Big Island goat cheese spread

Jumbo shrimp served with lilikoi cocktail sauce, tabasco and lemon wedges.
Based on 4 pieces per person. Add additional prawns for $84 per dozen

Chef attended pasta station
Penne pasta with ali'i mushrooms and Italian sausage
Rigatoni pasta with fresh basil, sun-dried tomatoes, quartered artichoke hearts and grilled chicken breast
Cheese tortellini with mixed vegetables, parmesan cheese, fresh spinach, rock shrimp
Choice of herb parmesan cream, marinara and pesto sauces, served with focaccia

Chef attended carving station with
Kona sea salt and 5-pepper crusted prime rib with creamy horseradish, grainy mustard and au jus, garlic rolls

Fresh Hawaiian catch, pineapple salsa
Ginger cilantro grilled chicken breast with Puna honey and garlic jus
Lemongrass scented jasmine rice
Seasonal island vegetables

Chocolate caramel macadamia nut pie
Apple pear tart with pineapple almond cream
Kalamansi lime tart
Sweet ginger papaya shortcake
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

2 Hour Buffet: $116 per person
3 Hour Buffet: $141 per person
Chef fees additional

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
We require labor and set up fee of $250 for parties of 50 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

Dinner Buffet

TASTE OF THE PACIFIC RECEPTION

Molokai sweet potato and caramelized Maui onion salad
Thai noodle, spicy chicken and cashew salad
Spice roasted duck and Waimea green bean salad
Waimea tomato and marinated artichoke salad
Island field green salad with crisp cucumber, vine ripened tomato and shaved Maui onion, papaya seed and soy vinaigrette

Spicy seared ono with wasabi aioli
Chilled shrimp, lemon wedges and a spicy horseradish cocktail sauce
Based on 4 pieces per person. Add additional prawns for $84 per dozen
Big Island Style Ahi Poke with crushed kukui nuts, onions, ogo, shoyu, sesame oil and sambal

Assorted Maki Style Sushi Platter *Based on 5 pieces per person*
California roll - crabmeat, avocado and cucumber
Vegetable roll - carrots, asparagus, avocado and cucumber
Spicy tuna roll - spicy tuna with tobiko and cucumber

Dim Sum Station
Char siu bao, island style potstickers, pork and shrimp siu mai, shrimp har gau, served with soy-mustard, ponzu sauce and sweet chili *Based on 4 pieces per person*

Chef attended carving station with
Bourbon shoyu marinated striploin of beef, creamy horseradish, light ginger teriyaki glaze, herb rolls
Pan seared lemon garlic chicken breast, coconut and red curry emulsion

Big Island style fried rice
Stir fry vegetables with oyster sauce

Pineapple rum cheesecake
Gingered chocolate truffle torte
Mango mousse shots
Lilikoi meringue tarts
Royal Kona blend coffee, decaffeinated coffee and Fairmont teas

2 Hour Buffet: $118 per person
3 Hour Buffet: $143 per person
Chef fees additional

We recommend one chef per 75 guests, at a rate of $300 for up to 2 hours.
We require labor and set up fee of $250 for parties of 50 persons or less.
We use fresh, local, in-season products. Our Chefs may substitute if items are out of season.

THE Fairmont ORCHID

Wine List

SPARKLING

Kenwood Yuluppa Brut, California	$44
Domaine Carneros Brut, Carneros	$54
J Cuvée 20, Sonoma	$86
Veuve Clicquot Ponsardin, Yellow Label	$108

CHARDONNAY

Benziger, Sonoma County	$44
Four Vines "Naked", Santa Barbara	$46
Sonoma Cutrer, Russian River Ranches	$48
Acacia, Carneros	$52
Landmark Overlook, Sonoma	$60
Chalk Hill Estate, Sonoma County	$78
Cakebread Cellars, Napa	$87
Grgich Hills, Napa *Organically Farmed*	$112

SAUVIGNON BLANC

Dara, Faith Vineyard, Santa Ynez Valley	$48
Nobilo Icon, Marlborough	$50
Frog's Leap, Napa *Organic*	$58
Cakebread Cellars, Napa	$62
Grgich Hills Fumé Blanc, Napa *Bio-Dynamic*	$80

OTHER WHITE WINES

Au Bon Climat Vineyard Pinot Blanc/Pinot Gris	$42
Botasea, Rosato di Palmina, Santa Barbara	$48
Santa Margherita Pinot Grigio, Italy	$59

CABERNET SAUVIGNON

Benziger, Sonoma County	$44
Beringer, Knight's Valley, Napa	$52
Clos du Val, Napa	$68
Cain Cuvée, Napa	$84
Chateau Montelena, Napa	$92
Jordan, Alexander Valley	$118
Silver Oak, Alexander Valley	$136
Duckhorn, Napa	$156
Cakebread Cellars, Napa	$165

PINOT NOIR

Benziger, Sonoma County	$44
Landmark Grand Detour, Sonoma Coast	$64
Domaine Carneros, Sonoma Coast	$72
King Estate, Oregon	$95
Robert Sinskey, Carneros *Organic*	$120

MERLOT

Markham Vineyards, Napa	$56
Ferrari-Carano, Sonoma County	$62
Raymond Reserve, Napa	$76

OTHER RED WINES

Kenwood, Jack London Vineyard Zinfandel Sonoma Valley	$44

Since vintages come and go, please excuse us if your selection is sold out.

Beverage Service

BAR ITEMS	HOST	CASH
Signature Brands	$12 per drink	$15.25 per drink
Premium Brands	$10 per drink	$12.75 per drink
Tropical and Blended Cocktails	$12 per drink	$15.25 per drink
Virgin Tropical and Blended Cocktails	$8 per drink	$9.50 per drink
Domestic and Non-Alcoholic Beer	$6.50 per drink	$8.25 per drink
Micro-Brewery and Imported Beer	$7 per drink	$8.75 per drink
Red & White House Wines	$45 per bottle	Selection varies
Liqueurs	$12 per drink	$15.25 per drink
Soft Drinks, Juices, Mineral Water	$4.50 per drink	$5.75 per drink

Host Bar Prices are exclusive of taxes and gratuity. One bartender per 75 guests. Bartender fee is $250 per bar. Cashier fee of $125 per cashier is required for cash bars.

SIGNATURE BRAND SELECTIONS

Kettle One, Bombay Sapphire, 10 Cane, Myers Dark, Knob Creek, Johnny Walker Black, Glenlivet 12 year, Patron Silver, Crown Royal

PREMIUM BRAND SELECTIONS

Finlandia, Tanqueray, Mount Gay, Myers Dark, Makers Mark, Chivas Regal, Macallan 12 year, Cuervo Gold, Seagrams VO

LIQUEUR SELECTIONS

Chambord, Grand Marnier, Drambuie, Frangelico, Amaretto DiSaronno, Sambuca Romano White, Bailey's Irish Cream, Kahlua

DOMESTIC BEERS

Budweiser, Bud Light, Coors Light

MICRO-BREWERY AND IMPORTED BEERS

Heineken, Kona Brewery Big Wave Golden Ale, Kona Brewery Longboard, Amstel Light, Corona

ALCOHOLIC PUNCH

Sparkling Pineapple Punch, Blue Hawaiian Punch, Mauna Loa Margarita Punch	$100 per gallon
Mai Tai Punch	$124 per gallon

NON-ALCOHOLIC PUNCH

Mauna Kea Margarita Punch, POG Fruit Punch, Mai Tai Punch Cooler	$70 per gallon

---

BAR PACKAGES	ONE HOUR	TWO HOURS	ADDITIONAL ½ HOUR
Signature Brands & Tropical Drinks	$30 per person	$48 per person	$6 per person
Premium Brands	$25 per person	$40 per person	$5 per person
Non-Alcoholic	$12 per person	$18 per person	$2 per person

Bar packages must be purchased for the entire group and for the duration of the event.

Catering Guidelines

AUDIO VISUAL EQUIPMENT

We have a full service multi-media department on property to provide state-of-the-art audiovisual equipment to you on a rental basis. Please contact Presentation Services at 808-885-1609 for all your audiovisual needs.

DECORATIONS

Decorations and displays must be approved prior to use in our function areas. Items may not be attached to a stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to avoid damaging the fine fixtures and furnishings. Subcontractors and entertainers who may assist with your program will be required to sign acceptance of our Production Guidelines before any activity may commence. Production companies will be required to submit floor plans drawn to scale, including electrical requirements.

ENTERTAINMENT

Your Catering and Conference Service Manager can assist in providing a wide variety of entertainment options for you to choose from. If a Destination Management Company is used to book entertainment, additional charges to change rooms and electricity will apply. Please be sure to provide your Catering and Conference Service Manager with all entertainment requirements to obtain a quote.

In accordance with Hawaii Country ordinances, our outdoor event curfew is 10:00 pm. At no time during the function is the noise level to exceed 65 decibels at a distance of 100 feet from the function. Hotel management will monitor this ordinance set by the Mauna Lani Resort Homeowners' Association. All entertainers are required to follow the Fairmont Orchid established guidelines which are outlined in the Fairmont Orchid's Production Guidelines.

FOOD & BEVERAGE

All food and beverage items must be purchased exclusively from the Fairmont Orchid and consumed in the designated function areas. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources. A bartender employed by the Fairmont Orchid, must dispense alcoholic beverages served in our function rooms.

In order to guarantee current menu pricing and product availability we require that all menus must be finalized a minimum of 4 weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 21 days prior to the event. Menus finalized less than 21 days prior to an event may be subject to a 10% price increase.

A taxable 22% service charge and 4.166% sales tax will be added to all food and beverage charges. A $250.00 labor charge will apply to breakfast and lunch buffet functions of less than 30 guests guaranteed and dinner buffet functions less than 50 guests, unless otherwise stated. Prices are subject to change without notice. The Fairmont Orchid will guarantee pricing 90 days prior to event. Please see outside events for additional Food and Beverage surcharges.

FOOD ALLERGIES & SPECIAL MEAL REQUESTS

Special Meal requests must be submitted as part of your function specifications. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 hours prior to the event will be charged to the Master Account as additions to the guarantee.

FUNCTION ROOM ASSIGNMENTS

Function rooms are assigned according to the guaranteed minimum number of people anticipated. Room rental fees may apply if attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to all function room assignments. Final event locations will not be guaranteed in advance of the issuance and acceptance of our catering contracts. Should your guaranteed guest count be significantly less than your tentative count, the Hotel reserves the right to relocate the function to more suitable facilities.

GUARANTEE

It is requested that the Catering and Conference Services office be notified with a tentative estimate of your anticipated function attendance seven days prior to the event. We request your final guarantee by 12 noon, 72 hours business prior to the event. This will be considered a guarantee for which the Fairmont Orchid, Hawai'i will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, which ever is greater. The Hotel will offer a 3% dry-set above the guaranteed number, and will prepare food based on the guaranteed number for each event.

OUTSIDE EVENTS

Weather Calls: If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, the Hotel will strongly recommend an event be moved into back up space or to a different location. The Catering and Conference Service Manager will contact their client in advance to advise them of the any adverse weather conditions and Hotel recommendations. The standard weather call schedule is as follows:

- Breakfast - final weather calls will be made the night prior by 7:00 pm. If last minute inclement weather hampers early morning function set up, the banquet captain will move the function to the back up location and notify the client.
- Lunch - final weather calls will be made by 9:30 am the day of the event.
- Dinner - final weather call will be made by 1:00 pm the day of the event.

In the event the client declines to move their function to a different location as recommended, and weather conditions require the function to be moved at the last minute or during the event, a $10.00 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests tables, chairs and linen to be pre-set in back up space to shorten transition delays, a $7.00 per person charge will be incurred.

As always, the Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues.

SECURITY

The Fairmont Orchid shall not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or any item left unattended in any function area. Security Officers are available at an additional cost. The Fairmont Orchid reserves the right to require security monitoring at certain events at the cost of the group.

Security $50.00 + per hour, per Officer

Secured Key Access: Secured key access is available for most Fairmont Orchid meeting rooms. Twenty-four hours notice is required to secure meeting room facilities. The Hotel will issue three complimentary keys per room. Additional keys may be requested at a charge of $25.00 each.

SERVICE CHARGES

The 22% service charge is allocated as follows: 14% will be distributed to the service staff as a service charge and 8% will be retained by the Fairmont Orchid as an administrative fee. This portion is not a service charge and will not be distributed to the service staff. If you or your attendees would like to leave an additional amount of tip or gratuity for the service staff, please feel free to do so. If you have any questions regarding the administrative fee, please feel free to ask the Director of Catering and Conference Services.

SIGNAGE & BANNERS

The Fairmont Orchid has both location signs and meeting room identification throughout the facility. Additional signage you elect to use must be professionally printed, and is restricted to the function space you have reserved. Signage is not permitted in the public areas.

The Fairmont Orchid has extensive wood millwork and fabric walls in all of its meeting facilities. To protect the beauty of the walls, your Catering and Conference Service Manager must approve all banner hangings. Our Engineering Department will hang all approved banners and hanging charges will apply.

SHIPPING AND RECEIVING

Packages for events may be delivered to the Hotel (5) days prior to the meeting date, with prior notification given to your Catering and Conference Service Manager. Please note that Federal Express, UPS, and other national carriers do not schedule deliveries or pick-ups on the Big Island of Hawai'i after normal business hours, on weekends nor on holidays. We

recommend that you add (1) working day to all quoted delivery times. Receiving hours are Monday through Friday from 6:30 am. to 2:00 pm. Please speak with your Catering and Conference Service Manager for directions on labeling your boxes.

Box Movement Fees: Large Trunk Size Box $5.50+ each; Small Box $1.50+ each; Pallet $105.00+ each

Bag movement $0.50 each, up to the maximum value of $100.00.

SUPPLEMENTARY CHARGES AND EXHIBIT FEES

Please discuss the details of your set-up requirements and supplementary charges with your Catering and Conference Service Manager.