

Rock-A-Hula Baby!

Ring in the New Year in swinging 60's style!
Thursday, December 31, 2009

7:00 pm Reception at Palm Court

Games * Keiki Prizes * Fortune Tellers * Delicious Pupus

8:00 pm Dinner in the Kea Lani Ballroom

Gourmet Buffet with Grilled Lobster, Filet Mignon,
Seafood Station,
Array of Salads, Accompaniments and
Other Island Favorites

Live Entertainment * Tableside Magic Tricks * Magic Show

9:00 pm Live DJ and Dancing

Dessert Buffet with Chocolate Fondue
Midnight Champagne Toast * Balloon Drop
Keepsake Photo Booth

Open Premium Bar

Signature Tropical Drinks * Keiki Smoothie Station

Elegant Island Attire

\$250 per Person * Open Seating
16-20 years \$150 * 5-15 years \$60
Children 5 and under are complimentary
(Children must be accompanied by an adult)



Blue Hawaii Table

\$2550 for a maximum of 10 people includes
Reserved Seating * Premium champagne * Exclusive Chef's
Selected Appetizers
Deluxe Party Favors * Commemorative gift

21% Service charge and 4.166% excise tax will be added to all reservations.

For reservations, call (808)875-2290

Reservations are limited and required

The service charge is being used to pay for costs or expenses other than tips or wages
of employees, but is ultimately used to offset those wages



NEW YEAR'S EVE BUFFET MENU

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Taste of The Islands

Grilled Lobster Tail with Lemongrass Infused Butter
Macadamia Nut Crusted Island Catch of The day and Lilikoi Butter Sauce
Seared Lamb Loin Chops with Caramelized Kula Onions and balsamic Reduction
Hana Fern Shoot with Kamuela Tomato
Molokai Purple Sweet Potato and Toasted Coconut
Big Island Ahi Poke and Hawaiian Seaweed

Japanese Specialties

Tempura Prawns with Traditional Dipping Sauce
Black Angus Beef Medallions with Hamakua Mushroom
Spicy Tuna and California Sushi with Wasabi, Soy and Pickled Ginger
Buckwheat Soba Noodle with Sesame Seed Salad
Cucumber, Wakame and Crab Namasu

Dim Sum & Stir Fry

Crispy Pork and Shrimp Spring Rolls with Sweet Chili Sauce
Chinese Barbeque Pork Steamed Buns
Pot Stickers with Spicy Dipping Sauce
Chicken Stir Fried with Sweet Pepper and Cashews
Jasmine Rice with Spinach

Ciao

Antipasto Platter with Ciabatta and Focaccia Breads
Kula Tomato with Micro Basil and baby Mozzarella
Upcountry baby Greens with Balsamic Vinaigrette
Grilled Asparagus with Roasted Sweet Peppers
Penne Pasta with Shrimp, Scallops and Garlic Herb Cream
Tosceno Pizza with Italian Sausage Mushrooms and Garlic

Keiki Buffet

Tropical Fresh Fruit Salad
Vegetable Sticks with Ranch Dressing Chicken Tenders with Honey and Mustard Sauce
Grilled Fish with Tartar Sauce and Lemon
Pepperoni and Cheese Pizza

New Year's Temptations

A Celebration of Assorted French Pastries
Ice Cream Sundae Bar
Lapperts Island Made Ice Cream with Macadamia Nut Brownies,
Waffle Cones, Kula Strawberry Sauce, Caramelized Pineapple, Hot Fudge, Oreo Cookie
Crumbs, Macadamia Nuts, M&M's, Gummie Bears and Whipped Cream

Coffee Station

Illy Caffe Specialty Roast Coffee, Decaffeinated Coffee and Selection of Specialty Teas