

# bistro molokini

## Restaurant Buyout

**Bistro Molokini:** An ideal spot in a relaxed atmosphere. The menu features a range of popular American cuisine with island influence. Indulge in a variety of craft beers and specialty cocktails with spectacular, panoramic views of the Pacific. Catch up on the latest sports and happy hour at the bar or dine with us for lunch and dinner with family and friends.

**Buyout Information** There is a minimum of \$22,000.00 requirement in Food & Beverage. The minimum requirement is exclusive of Hawaii state tax and service charges. Set menus are required.

**Menu Options:** Customize your menu or ask about our 3 or 4 course prix fixe menus available for your dining pleasure. Please advise of any special dietary needs. Vegetarian and Keiki (children) menu options are available.

**Hours of Operation:** Bar: 10 am – 9 pm  
Lunch: 11 am – 5:30 pm  
Dinner: 5:30 pm - 9 pm

**Seating Capacity:** Restaurant: 94  
Specific accommodations are based on the number of guests in your party.

**Guarantee:** It is requested that you provide a guaranteed attendance count five (5) days prior to the event(s). Food and Beverage selections cannot be changed within five (5) business days prior to the event. The Chef has a right to make ingredient / menu adjustments when necessary to maintain the integrity of the quality of the menu.

If the total revenue of the evening falls short of the minimum guarantee the restaurant will charge the remaining balance shortfall to the client to meet the \$22,000 minimum buyout agreed revenue. One check will be presented.

**Tax & Charges:** Final billing is applicable to our Hawaii state tax of 4.167% and 24% service charge. One check will be presented unless otherwise stated. Menus and prices are subject to change with or without notice.

The service charge part gratuity and part property of the hotel to cover discretionary costs of the event. Tax and service charges are applicable to any and all modification of services which includes any additional hosted items purchased during the event.

**Cancellation Policy:** Should you need to cancel the event any time after booking, any expenses incurred by the Hotel in advance preparation for the event will be the responsibility of the guest. Any cancellations received within thirty (30) days to event date will be assessed a fee equivalent to fifty percent (50%) of the minimum requirement. Any cancellations within fifteen (15) days will be assessed a fee equivalent to the total minimum requirement. Hawaii state tax and service charges applicable to any and all modification of services.

**Attire:** Casual Resort Attire, Footwear required

**Hawaii State Law:** Accordance to Hawaii State Law, all restaurants are non-smoking and the legal age for the consumption of alcohol is 21 years of age. Per Maui Health Code & Hawaii State Liquor Laws outside food & beverage is prohibited

Family Style Starters - Choice of starters, select 2 starters which all your guests will enjoy upon dining

Frito Misto

calamari, shrimp, shichimi togarashi, spicy aioli

\*Ahi Poke Nachos

crispy wontons, wasabi cream, maui onion, shishito peppers, sweet soy, spicy aioli

Chili Pepper Chicken Wings

charred scallion cream, grilled pineapple, hawaiian chilies

Salad - Choice of (1) salad which all your guests will enjoy upon dining

Hamakua Springs Bibb Lettuce (GF)

buttermilk dressing, tomato, red onion, bacon, avocado, garden herbs

Waipoli Baby Romaine (GFR)

shaved radish, parmigiano reggiano, crostini, caesar dressing

Entrées - Choice of (3) entrées which your guests will select from upon dining

Grilled Local Fresh Catch (GF)

seasonal squash, baby zucchini, marble potato, smoked tomato/ginger broth

\*Grilled 10 oz. Hanger Steak

garlic roasted potatoes, lemon dressed arugula, parmigiana reggiano, garden herb chimichurri

Pan Seared North Atlantic Scallops

manila clams, wild spring onion, smoked buerre blanc, cherry tomato

\*Bistro Cheddar Burger

8oz. angus beef, caramelized onion aioli, kula tomato, butter lettuce

Fire Roasted Organic Chicken

wood fired asparagus, natural jus pomme purée

Family Style Desserts - Choice of dessert, select 1 dessert which all your guests will enjoy upon dining

- Tropical Tiramisu  
passion fruit lady fingers, macadamia tuile, vanilla & mango mascarpone cream
- Wood Fired S'mores  
flourless chocolate cake, macadamia nuts, marshmallow, maui vanilla bean ice cream
- Blueberry Pie  
oat & cream cheese dough, blueberry compote, lemon curd

*\*Some foods may be raw or under cooked or contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.*

3 - Course Menu \$95 per person

Choice of one (2) Family Style Starters  
All guests to enjoy

Choice of three (3) Entrées  
Guests to select choice

Choice of one (1) Family Style Dessert  
All guests to enjoy

Choice of a Soft Drink, Iced Tea, Assorted Hot Tea  
or Freshly Brewed Regular or Decaffeinated Coffee



4 - Course Menu \$115 per person

Choice of one (2) Family Style Starters  
All guests to enjoy

Choice of one (1) Salad  
All guests to enjoy

Choice of three (3) Entrées  
Guests to select choice

Choice of one (1) Family Style Dessert  
All guests to enjoy

Choice of a Soft Drink, Iced Tea, Assorted Hot Tea  
or Freshly Brewed Regular or Decaffeinated Coffee



Fax: 808-874-2478

Email: gwrestaurantreservations.com

Bistro Molokini Large Party Agreement			
Complete and return by fax or email to restaurant reservations who will contact you to guarantee.			
Guest Name:			
Telephone Number:			
Requested Date:			
Requested Time of Dining:			
Number of People:			
Type of Event: ex. Meeting, Wedding Reception, Rehearsal, Anniversary			
Billing Information			
Required to secure date, time & for final billing of event			
Credit Card Type: VISA / MC / AMEX			
Last 4-Digits of Credit Card Number*: *For the security of your credit card our coordinator will contact you directly to retrieve your complete credit card number.			
Expiration Date:			
Name on Credit Card:			
Menu Options			
Please X your choice of course menu			
3 - Course Menu \$95 per person	<input type="checkbox"/>	4-Course Menu \$115 per person	<input type="checkbox"/>
Personalized Title: To be printed at the top of your menu. Example: Mr. & Mrs. Wailea Anniversary!			
Starter			
Please X your 2 starters for your guests to select from			
Frito Mlsto			
Ahi Poke Nachos*			
Chili Pepper Chicken Wings			

<p>Salad</p> <p>Please X your 1 salad for all your guests to enjoy</p>	
Hamakua Spring Bibb Lettuce	
Waipoli Baby Romaine	
<p>Entrée Selections</p> <p>Please X your 3 entrees for your guests to select from</p>	
Grilled Local Fresh Catch	
Grilled 10 oz. Hanger Steak	
Pan Seared North Atlantic Scallops	
Bistro Cheddar Burger*	
Fire Roasted Organic Chicken	
<p>Dessert Course Selection</p> <p>Please X your 1 dessert for all your guests to enjoy</p>	
Tropical Tiramisu	
Wood Fired S'mores	
Blueberry Pie	
<p>Inclusive &amp; Additional Beverages</p>	
<p>Your set menu is inclusive per person a choice of a soft drink, iced tea, assorted hot tea or freshly brewed regular or decaffeinated coffee. If no special arrangements are determined all additional beverages consumed will be applied to the final bill.</p>	
<p>Allergies / Dietary Needs</p>	
<p>Terms &amp; Conditions</p>	
<p>There is a \$22,000.00 minimum requirement in food &amp; beverage for a restaurant buyout. The minimum is exclusive of Hawaii state tax and service charges. Set menus are required.</p>	
<p>If the total revenue of the evening falls short of the minimum guarantee the restaurant will charge the remaining balance shortfall to the client to meet the \$22,000 minimum buyout agreed revenue. One check will be presented.</p>	
<p>Final billing is subject to our Hawaii state tax of 4.167% and 24% service charge. One check will be presented unless otherwise stated. The service charge is not a gratuity &amp; is the property of the hotel to cover discretionary costs of the event. Tax &amp; service charges are applicable to any &amp; all modification of services which includes any additional hosted items purchased during the event.</p>	
<p>Should you need to cancel the event any time after booking, any expenses incurred by the Hotel in advance preparation for the event will be the responsibility of the guest. Any cancellations received within thirty (30) days to event date will be assessed a fee equivalent to fifty percent of the minimum requirement. Any cancellations within fifteen days will be assessed a fee equivalent to the total minimum requirement. Hawaii state tax and service charges applicable to any and all modification of services.</p>	
<p>It is requested that your coordinator be notified with an estimated attendance five days prior to the event(s). The guaranteed final attendance is required by 11:00 a.m., three business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three business days prior to the event. Food &amp; Beverage selections cannot be changed within five business days prior to the event. The Chef has a right to make minor ingredient / menu adjustments when necessary to maintain the quality of the menu.</p>	
<p>The service charge is not a gratuity &amp; is the property of the hotel to cover discretionary costs of the event. Tax &amp; service charges are applicable to any &amp; all modification of services which includes any additional hosted items purchased during the event.</p>	
<p>Accordance to Hawaii State Law, all restaurants are non-smoking &amp; the legal age for the consumption of alcohol is 21 years of age. Per Maui Health Code &amp; Hawaii State Liquor Laws outside food &amp; beverage is prohibited.</p>	
<p>Photography: All photography must be booked and paid for through the hotel. If you are interested in having a photographer at your event please let your coordinator know and they can assist in the booking.</p>	
<p>Acknowledgement of Bistro Molokini Large Party Agreement</p>	
Signature:	Date: