

EVENTS

hilo bay cafe

Thank you for considering Hilo Bay Cafe for your upcoming event.
We would love to help you plan an event that suits your needs and expectations.

This packet contains our menus and policies.
For additional information and date availability, please contact
Tantra Bates at 808.935.4939 or email events@hilobaycafe.com.

FULL CHOICE & LIMITED MENU EVENTS

For a private event, parties of up to 20 guests may rent the event room and order individually from our full lunch or dinner menus.

This allows each guest to order exactly what they prefer.

The host may also reduce the menu to 3 options from each category and have specialty menus printed for their event.

Our standard event policies apply.

Menus options are shown below and can also be viewed at hilobaycafe.com

starters

- warm bread du jour
whole order 6 | half order 4
- chilled edamame 5
- french onion soup 7
- classic hand cut fries 7.5
truffle mayo, organic ketchup
- grilled cauliflower 11
- crispy onion rings 11
- mushroom lettuce cups 12
- eggplant parmesan custard 13.5
- hawaiian ahi poke 14
mild or spicy
- peppered beef carpaccio 14
- ahi tartare + wontons 15

salads

- mixed organic greens 8
heart of palm | cucumbers | tomatoes
crostini | choice of dressing
- crab cake 17
mixed greens | heart of palm | cherry tomatoes
sweet chili aioli | honey-sesame vinaigrette
crispy wonton chips
- big island chop 13
chopped kale and cabbage | cherry tomatoes
house made spam strips | hard boiled egg
heart of palm | parsley-flax vinaigrette
- lihiwai louie
petite 14 | full 17
butter lettuce | avocado | shrimp | cherry tomatoes
purple watermelon radish | creamy louie dressing
- sashimi 18
fresh catch sashimi | shaved daikon radish
mixed greens | julienned cucumber
nasturtium petals | citrus-ponzu dressing

from our sushi bar

spicy tuna roll* | tobiko | green onion 10/8
california roll | crab | avocado | cucumber | masago 9/7
warabi roll | local fiddle fern | avocado | cucumber | crispy quinoa | teriyaki aioli 10
hold the bagel | lox | cream cheese | onion | tempura crisps | everything-bagel seasoning 12
rainbow | crab | ahi | smoked salmon | cucumber | avocado 14
hilo surf | poached shrimp | mayo | tempura crisps and sauce 10
spider | tempura soft-shell crab | mayo | cucumber | tobiko 14
spicy lava | hamachi belly | fresh jalapeño | tobiko 13
makai | unagi | tempura crisps | avocado | teriyaki aioli 12

*Consuming raw or undercooked food may be hazardous.

lunch entrées

fish and chips 18
kona longboard batter | hand-cut fries | lemon-caper tartar sauce

mushroom pot pie 15
chicken 16 | shrimp 18
yellow curry | pastry crust | petite mixed greens salad

under the banyan rice bowl
house spam 15 | grilled chicken 15 | mushroom + bok choy 14
white or brown rice | furikake | spicy mayo | shoyu-pickled cucumbers | fried egg

`awapuhi `alani duck confit 17
ginger-orange glaze | bok choy | roasted carrots | puffed wild rice

grilled chicken sandwich 16
bacon | avocado | tomato | lettuce | ranch | brioche bun

bleu bay burger 16
local beef | gorgonzola | brioche bun

taro-quinoa veggie burger 14
carrots | beets | cucumber | basil mayo | hand-cut fries

kickin' kimchee reuben 16
corned beef | kimchee sauerkraut | swiss cheese | thousand island spread | sourdough bread

big kid grilled cheese 14
basil-macadamia pesto | mozzarella | roasted tomato | sourdough bread

dinner entrées

hawaiian fresh special
daily preparation | market price

fish and chips 18

kona longboard batter | hand-cut fries | lemon-caper tartar sauce

summer-thyme roast chicken 25

lemon-herm chicken breast | kale | carrots | white beans | oven-dried tomatoes | pan jus

mushroom pot pie 15

chicken 16 | shrimp 18

yellow curry | pastry crust | petite mixed greens salad

angus ribeye 36

tenderloin filet 38

garlic ulu | onions + mushrooms | green beans | horseradish butter

vegetarian special
daily preparation MP

pastrami-cured pork chop 30 (not available for parties greater than 20)

mustard seeds | pastrami spice | spätzle | blistered shishito peppers | pickled beets

maui rum bbq ribs

full 26 | half 18

cheesy scallion biscuit | liliko'i slaw

southern-style bucatini pasta 30 (not available for parties greater than 20)

shrimp | mussels | clams | wild hawaiian boar sausage

tomatoes | lowcountry broth | toasted garlic bread

½ pound bleu bay burger 16

gorgonzola | organic ketchup | hand-cut fries

taro-quinoa veggie burger 14

carrots | beets | cucumber | basil mayo | hand-cut fries

traditional chirashizushi 30

assorted sashimi and poke | tamago | masago | nori | sushi rice | ocean salad

surf + turf chirashizushi 26

salmon poke | blue crab | kalbi beef skewer | nori | sushi rice | cucumber

PLATED EVENTS

Minimum 15 Guests

At plated events, our staff serves your seated guests one or more pre-ordered courses. Possible courses are appetizer, sushi, salad, lunch entrée, dinner entrée, or dessert.

Prices shown here are per person, based on offering a single option per guest per course. If you opt to offer your guests more than one option per course (for example, a choice of entrées), then additional costs may apply, depending on ingredients and prep time. Menu planning for this type of event requires a minimum notice of two weeks.

shared appetizer platters

dishes are self-serve shared platters, and price is per person

- cream cheese wontons | tropical fruit salsa 4
- shrimp cocktail (one dozen pieces) | wasabi-pineapple cocktail sauce 30
- caprese skewers | fresh mozzarella | sweet tomatoes | basil leaves 4
- grass-fed beef sliders | mushroom pâté | truffle aioli 6
- mushroom lettuce cups | hāmākua mushrooms 4
- eggplant custard crostini 4
- farmers' market fruit display 5
- seared togarashi edamame 3.5

from our sushi bar

- spicy tuna roll* | tobiko | green onion 10/8
- california roll | crab | avocado | cucumber | masago 9/7
- warabi roll | local fiddle fern | avocado | cucumber | crispy quinoa | teriyaki aioli 10
- hold the bagel | lox | cream cheese | onion | tempura crisps | everything-bagel seasoning 12
- rainbow | crab | ahi | smoked salmon | cucumber | avocado 14
- hilo surf | poached shrimp | mayo | tempura crisps and sauce 10
- spider | tempura soft-shell crab | mayo | cucumber | tobiko 14
- spicy lava | hamachi belly | fresh jalapeño | tobiko 13
- makai | unagi | tempura crisps | avocado | teriyaki aioli 12
- ahi poke* | red onion | scallions | shoyu | hawaiian sea salt | sesame 7
- one dozen pieces of hawaiian fresh catch sashimi* 12

*Consuming raw or undercooked food may be hazardous.

starter salads

mixed organic greens 8

heart of palm | cucumbers | tomatoes | crostini | creamy garlic dressing

waimea kale 10

red cabbage | tomatoes | heart of palm | macnuts | green flax dressing

lunch entrees

hawaiian fresh catch nicoise 18

mixed organic greens | market beans | tomatoes | fingerling potatoes
nicoise olives | white-balsamic vinaigrette | remoulade

taro-quinoa burger 14

brioche bun | basil mayo | pickled beets | cucumber | sweet potato chips

grilled chicken sandwich 16

bacon | avocado | tomato | lettuce | ranch | brioche bun | sweet potato chips

maui rum bbq ribs 18

cheesy scallion biscuit | liliko'i slaw

petite steak frites 22

hand cut fries | onions + mushrooms | green beans | horseradish butter

pan-seared fresh catch sandwich 18

brioche bun | organic greens | tomato | lemon-caper tartar sauce | liliko'i slaw

dinner entrées

summer-thyme roast chicken 25
lemon-herm chicken breast | kale | carrots | white beans | oven-dried tomatoes | pan jus

maui rum bbq ribs
full 26 | half 18
cheesy scallion biscuit | liliko'i slaw

angus ribeye 36
tenderloin filet 38
garlic ulu | onions + mushrooms | green beans | horseradish butter

hawaiian fresh catch | seasonal preparation MP

crispy eggplant tower 22
oven roasted tomatoes | pearled couscous | basil pesto | tomato coulis
parmesan crisp | shaved parmesan

keiki meals

cheesy pasta 9
grilled cheese sandwich | hand-cut fries 8
cheeseburger sliders | cheddar cheese | hand-cut fries 8
chuggin' chicken nuggets | sautéed beans | hand-cut fries 9
hawaiian fresh catch | grilled or fried | sautéed beans | white or brown rice 11

DESSERTS

molten chocolate lava cake | kona coffee ice cream | creme anglaise | raspberry coulis 8.50

seasonal fruit cobbler | shortbread crumb topping | tahitian vanilla ice cream 8.50

hawaiian sweet bread pudding | brandied pineapple caramel 9

a lovely bunch of coconuts | coconut cake | tres leches | salted caramel | liliko'i pastry cream 9

*A cake fee of \$2 per person will apply to desserts that are brought in by the customer.
Desserts may be brought in the same day of the event and stored – with advance notice, please.*

BEVERAGES

Hilo Bay Cafe has a full bar and beverage service available to your guests as hosted or no-host. We can also customize beverages and beverage service for your event, when given at least two weeks for planning. Outside wine is allowed with a corkage fee of \$20 per bottle.

POLICIES

room capacity

Maximum capacity in the event room is 40.

reservation requirements

To reserve the event room for a specific date and time, the room rental fee must be paid in advance. A credit card on file for cancellation purposes is also required, and this policy form must be signed.

fees

- Room rental daytime (11:00 am to 3:00 pm) \$75 plus tax.
- Room rental evenings (5:00 pm to 10:00 pm) \$100 plus tax.
- All other times \$100 per hour plus tax.
- Room rental fees are nonrefundable, nontransferable, and cannot be applied to minimums.

White table cloths are available, \$6 per table. White napkins are provided. Colored napkins – black, burgundy, dusty rose, forest green, gold, purple, red, royal blue, sandalwood, sea-foam green, teal, and ivory – are available with two weeks' notice.

A service charge of 20% is added to the final bill.

Sales tax rate is 4.167%.

minimum requirements

Lunch minimum (until 3:00 pm) is \$400 per event in food and beverage.

Dinner minimum (after 5:00 pm) is \$600 per event in food and beverage.

These minimums are based on *pre-tax food and beverage sales only*. Other costs, such as rentals, tax, service charge, and so forth, cannot be included to meet the minimum. If these minimums are not met, the difference will be added to the bill to meet the minimum requirements.

cancellation

A credit card on file is required for all events. Cancellations 8 to 15 days prior to the event will be charged 20% of the final estimated bill. Cancellations within one week (7 days prior to the event) will be charged 50% of the final estimated bill. This will be charged to the card on file, and a receipt will be emailed.

food and beverage

All food and beverages are provided by Hilo Bay Cafe. The only exceptions are cakes, cupcakes, and wine, which may be provided by the customer, but serving and/or corking fees will apply.

guest count

Hilo Bay Cafe requires a final guest count *seven days prior to each event*. This final guest count determines the preparations and the final bill. The final bill will be charged according to the final guest count and not reduced if fewer guests attend. If more guests attend (and can be accommodated), additional charges will apply. If a final guest count is not submitted prior to the event, the last count supplied by the customer will determine billing and preparations.

decorations and deliveries

Hosts may arrive 90 minutes prior to the event start time to decorate and prep the space. Please no tape, glue, tacks or nails — we can suggest other ways for you to hang your decorations. All decorations must be removed by the end of the event. *Hilo Bay Cafe is not responsible for any articles left behind.*

Flowers, cakes, and other perishables can be delivered the day of the event, with advance notice.

music and entertainment

Hilo Bay Cafe reserves the right to control the volume and content of entertainment.

personal property

Please properly store and secure all personal property. Hilo Bay Cafe is not responsible for personal items of any kind during or after the event.

Hilo Bay Cafe reserves the right to change/update our prices and policies at any time.
Updated: 8/12/2017

I have read and agree to the Hilo Bay Cafe special events policies.

Print Name	_____	Event Date	_____
Email	_____	Phone	_____
Signature	_____	Today's Date	_____