



2018 WEDDING & SPECIAL EVENT MENUS

Picture yourself surrounded by your closest friends and family, colorful orchid gardens that bloom all year round and a large Plumeria tree more than eighty years old. In the distance, mirror koi ponds and glowing tiki torches create that romantic glow in the evening. A wrap around terrace, is one of the main attractions of our venue. A very short walk away will take you to a white sand beach where you can take memorable sunset photos. Hidden from the main road, we have an authentic Hawaiian plantation feel at our venue that would be a perfect fit for your Wedding or Special Event. This is Plantation Gardens.

Surrounded by the beautiful Moir gardens at Kiahuna Plantation Resort, our restaurant features Pacific Rim cuisine, with regional Hawaiian influence. Our fish are caught off the waters of Kauai by local fishermen. Our vegetables and herbs are grown and picked fresh on local farms. All menu items are made from scratch daily from our culinary experts.

Once an historic plantation manor, the restaurant features outdoor terrace seating for private parties, Brazilian cherry wood floors, and an authentic Hawaiian plantation feel.

Please take some time to review the below special event menus. Menu selections are due one month prior to your event. If you have any guests with special dietary requirements, please let us know as soon as possible on those requests.

We welcome you to celebrate your special event with us on our beautiful island.

Mahalolo!

Wishing You a Warm Aloha,
Amy Christiansen

Plantation Gardens Special Events
2253 Poipu Road
Koloa, HI 96756
(808)742-1908 direct line
(808)742-1570 fax



PUPU PLATTERS

*Approximately one dozen pieces per platter
5-7 pieces per person recommended for an hour cocktail reception*

JAPANESE CUCUMBERS FILLED WITH HERB GOAT CHEESE \$24.00

KAMUELA TOMATO & GARDEN FRESH BASIL BRUSCHETTA SKEWERS \$24.00

HURRICANE POPCORN

Furikake, Sesame Seeds (placed on cocktail tables) \$18.00

VEGETABLE SHOOTERS

Celery, Bell Pepper, Cucumber with Hummus \$24.00

SEASONAL LOCAL FRUIT SKEWERS \$24.00

WILD MUSHROOM SPRING ROLLS \$30.00

White Truffle Aioli

KAUAI COCONUT CRUSTED PRAWNS \$40.00

Hawaiian Pineapple Chili Sauce

CRAB CAKES LOLLIPOPS \$40.00

Wasabi Aioli

CRAB RANGOONS \$40.00

Soy Dijon Mustard Sauce

SASHIMI PLATTER

Fresh Kauai Caught Yellowfin Tuna (placed on cocktail tables) MARKET PRICE

YELLOWFIN AHI TACOS \$54.00

Molokai Sweet Potato Shell, Marinated Yellowfin Ahi

FRESH ISLAND CEVICHE

Kauai Caught Fish \$36.00

PORK POTSTICKERS \$34.00

Shiitake Mushrooms, Green Onions, Cilantro, Ginger-Sweet Soy Sauce

MARINATED KALBI BEEF SATAY \$36.00

MAKAWELI RANCH SLIDERS \$52.00

Bacon, Sambal Aioli

Seasonal Menu Subject to Change



DINNER SELECTIONS

The below menus are based off of a 3 course dinner menu.

Pricing is based per entrees selected.

FIRST COURSE

(Choice of two)

KAILANI FARMS ARUGULA & WATERMELON SALAD

Almonds, Fried Goat Cheese, Pickled Onion
and Guava-Calamansi Vinaigrette

KALE CAESAR

Macadamia Nut & Basil Crouton, Parmesan Cheese
and Caesar Dressing

CRAB AND AVOCADO SALAD

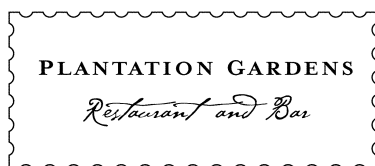
Baby Arugula, Avocado, Fried Wonton, Ginger Aioli
and Lilikoi Coulis

LOCAL MIXED GREENS SALAD

Asian Pear, Red Onion, Candied Cashews, Ricotta Cheese
and Lilikoi-Ume Vinaigrette

SOUP OPTIONS

Seafood Chowder
Beef Barley & Vegetable
Sweet Kauai Corn Bisque
Potato Leek



SECOND COURSE

(Choice of three)

FROM THE SEA

KAUAI CAUGHT MONCHONG WITH KAMUELA TOMATO &
LOBSTER SALSA \$85.95
Lobster Mash Potatoes, Lemon Caper Butter Sauce

KAUAI CAUGHT BLACKENED MAHI MAHI \$85.95
Corn Ragout, Roasted Red Bell Pepper Cream Sauce,
Grilled Aloun Farms Corn and Avocado Salsa

KAUAI CAUGHT CITRUS CRUSTED YELLOWFIN TUNA \$85.95
Molokai Sweet Potato Mash, Lemon Beurre Blanc,
Tropical Fruit Salsa

CURRY-COCONUT SEAFOOD STEW \$89.95
Slipper Lobster, Kauai Shrimp, Jumbo Scallops, Fresh
Local Fish, Roasted Potatoes, Pesto Crostini,
Curry-Coconut Broth

BLACKENED KAUAI SHRIMP \$83.95
Maui Pineapple Basmati Rice, Sweet Thai Chili Butter
Sauce

GRILLED 9oz LOBSTER TAIL \$89.95
Wasabi Mash Potatoes, Roasted Local Vegetables,
Roasted Garlic Beurre Blanc

SEAFOOD DUO \$99.95
(Your choice of 2)
Blackened shrimp, Blackened Mahi, Monchong, Citrus
Crusted Tuna

FROM THE LAND

GRILLED PORK CHOP (14 oz) \$82.95
Roasted Butternut Squash, Brussels Sprouts, Leeks, Wild
Turkey Apple Bourbon Glaze

GRILLED RIB-EYE (12 oz) \$87.95
Herb Roasted Smashed Potatoes, Asparagus, Robert
Mondavi Cabernet Reduction

GRILLED BEEF TENDERLOIN (8 oz) \$89.95
Wasabi Mash Potatoes, Green Beans, Sautéed
Mushrooms, Maui Coconut Porter Reduction

TERIYAKI GLAZED BEEF TENDERLOIN (5 oz) AND GRILLED
LOBSTER TAIL (5 oz) \$99.95
Goat Cheese Mash Potatoes, Roasted Local Vegetables

BLACK PEPPER TOFU \$79.95
Chinese Snap Peas, Carrots, Scallions, Brown Rice

CHEF' S TRIO \$125.00
(All 3 entree selections for a 4th choice)

ADDITIONS:

Add 5oz. Lobster Tail to Any Entrée \$44.00 additional

House made Sweet Potato Rolls with roasted garlic butter, alaea red salt \$3.00 additional to menu price



THIRD COURSE

(Choice of two desserts, one family dessert or one cake)

LOCAL LILIKOI CHEESECAKE

Sun Baked Crème Fraiche & Passion Fruit Cheesecake on a Graham Cracker Crust

CHOCOLATE DECADENCE

Flourless Chocolate Cake with Raspberry Coulis

ICE CREAM COOKIE SANDWICH

Snickerdoodle Cookies, Lappert's Ice Cream and Kauai Chocolate Dipping Sauce

ISLAND HAUPIA (VEGAN & GLUTEN FREE)

Danielle's Granola, Local Guava Coulis, Organic Seasonal Fruit

MAKE ANY OF THE DESSERTS A DUO AT AN ADDITIONAL \$9.00

FAMILY DESSERT PLATTER

Lilikoi Cheesecake Bites, Hawaiian Chili Truffles, Chocolate Decadence Bite, and Fresh Kauai Fruit

~CAKES BY SANDI~

If you choose a cake as your dessert option, our baker works directly with you, to personalize the style and flavor of your cake. The menu price includes the cake cost, however if you request a larger cake than is necessary for the number of guests, or request special décor, such as flowers, there is an additional charge.

VANILLA MACADAMIA NUT

White Vanilla Cake Layers Brushed with Macadamia Nut Syrup,
Filled with Vanilla ButterCream and Ground Macadamia Nuts, Iced in Vanilla Butter Cream

KONA MOCHA

Velvety Chocolate Cake Layers Brushed with Kahlua (or Espresso Syrup for a Nonalcoholic Version), Iced and Filled with Espresso Butter Cream

LILIKOI

White Vanilla Cake Brushed with Passion Fruit Syrup,
Filled with Passion Fruit Butter Cream and Iced in Vanilla Butter Cream

HAWAIIAN CARROT CAKE

Moist Carrot Cake Bursting with Pineapple, Raisins and Macadamia Nuts,
Filled with Cream Cheese and Covered with French Butter Cream

STRAWBERRIES & CREAM

Classic White Cake with Cream Filling and Fresh Strawberries

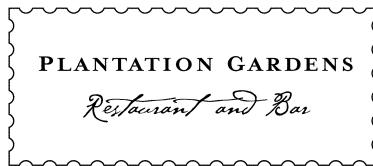
CHOCOLATE CLASSIC

Tempting Devil's Food Cake with Fudge and Raspberry filling

ADDITIONS:

Add 1 scoop Lappert's ice cream to any dessert option additional at \$6 menu increase.

Seasonal Menu Subject to Change



KIDS MENU

(Recommended for all Kids Ages 2 - 13)

KEIKI PACKAGE #1

CHOICE OF EITHER:

CHICKEN TENDERS WITH FRIES

OR

PASTA & BUTTER WITH PARMESAN CHEESE

DESSERT:

ICE-CREAM WITH CHOCOLATE SAUCE

BEVERAGES:

PINEAPPLE JUICE

CRANBERRY JUICE

APPLE JUICE

SODA (COCA COLA, DIET, SPRITE)

\$25.00 PER CHILD

KEIKI PACKAGE #2

FRUIT CUP

CHOICE OF EITHER:

GRILLED CHEESE WITH FRIES

OR

GRILLED FRESH FISH OF THE DAY WITH SEASONAL VEGGIES

DESSERT:

ICE-CREAM WITH CHOCOLATE SAUCE

OR

CHEESECAKE

BEVERAGES:

MINT & PINEAPPLE COOLER

POMEGRANATE PUREE, LEMONADE, TAHITIAN LIME SODA WATER

SHIRLEY TEMPLES

ROY ROGERS

HENRY WEINHARD'S ROOTBEER

\$40.00 PER CHILD

ADD A KID'S KAUAI COLORING BOOK TO ANY PACKAGE FOR \$17.00