



**BEVERAGES**  
**"MEA INU"**

	Hosted Bar	Cash Bar*
Cocktails – Standard	\$9.00++	\$12.00
<i>Smirnoff Vodka</i>		
<i>Old Lahaina Rum</i>		
<i>Bombay Gin</i>		
<i>Jim Beam Bourbon</i>		
<i>Canadian Club Whiskey</i>		
<i>Cutty Sark Scotch</i>		
Cocktails – Premium	\$10.00++	\$13.00
<i>Skyy Vodka</i>		
<i>Bacardi Superior Rum</i>		
<i>Bombay Gin</i>		
<i>Jim Beam Black 8yr Bourbon</i>		
<i>Crown Royal Whiskey</i>		
<i>Johnny Walker Red Scotch</i>		
Cocktails – Signature	\$12.00++	\$16.00
<i>Ketel One Vodka</i>		
<i>Pyrat Rum</i>		
<i>Beefeater Gin</i>		
<i>Maker's Mark Bourbon</i>		
<i>Crown Royal Reserve Whiskey</i>		
<i>Dewars White Label Scotch</i>		
Cocktails – Epitome	\$15.00++	\$19.00
<i>Ocean Organic Vodka</i>		
<i>10 Cane Rum</i>		
<i>Bombay Sapphire Gin</i>		
<i>Basil Hayden's Bourbon</i>		
<i>Templeton Rye Whiskey</i>		
<i>The Macallan Scotch</i>		
Tropical Drinks	\$12.50++	\$16.00
<i>Blue Hawaii</i>		
<i>Chi Chi</i>		
<i>Mai Tai</i>		
<i>Pina Colada</i>		
<i>Lava Flow</i>		
<i>Rum Punch</i>		
Martinis	\$15.00++	\$19.00

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## BEVERAGES "MEA INU"

	Hosted Bar	Cash Bar*
Signature Wine by the Glass ( <i>White, Red, Rose</i> )	\$9.00++	\$12.00
Domestic Beer / Non Alcoholic	\$7.00++	\$9.00
Imported Beer	\$8.00++	\$10.00
Soft Drinks	\$4.00++	\$5.00
Mineral Water / Fruit Juice	\$5.50++	\$7.00
After-Dinner Cordials	From \$12.00	From \$16.00
Tropical Fruit Punch <i>Non-Alcoholic Tropical Blend of Fruit Juices</i>	\$85.00 per gallon++	
Maile Berry Punch <i>Refreshing Fruit Juice Spritzer with a Float of Sherbet</i>	\$90.00 per gallon++	
Hawaiian Tropical Rum Punch <i>A Blend of Tropical Fruit Juices Infused with Dark Jamaican Rum</i>	\$140.00 per gallon++	
Champagne Punch <i>Lilikoi and Guava Juice mixed with Champagne and a splash of Ginger Ale</i>	\$140.00 per gallon++	

### **BARTENDER CHARGE** (*a bartender is required for all events with alcoholic beverages*)

For a **Hosted** bar, there will be a bartender charge of \$120.00 per bar set-up for the entire event. However, if your bar revenue exceeds \$400.00 per bar, the bartender charge will be waived.

For a **No-Host** bar, there will be a bartender charge of \$140.00 per bar set-up for the entire event. However, if your bar revenue exceeds \$500.00 per bar, the bartender charge will be waived.

Signed Liquor Agreement Form to be on file for all events.

Vendors are not allowed to consume alcoholic beverages.

\*Cash bar pricing is inclusive of tax and gratuity

The Kahala Hotel & Resort reserves the right to responsibly serve your guests, with the understanding that we are required to serve alcohol according to the laws of the State of Hawaii and City and County of Honolulu. This includes but is not limited to: limiting serving sizes, refusing service to underage guests, and refusing service to guests displaying signs of intoxication.

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## Sparkling Wines

**Gérard Bertrand Crémant De Limoux, Brut**  
*Languedoc-Roussillon, France*  
\$48

**Roederer Estate, Brut**  
*California*  
\$69

**Domaine Chandon, Brut**  
*California*  
\$79

**Domaine Carneros, Brut**  
*California*  
\$99

**Taittinger, "La Francaise"**  
*Champagne, France*  
\$125

**Perrier Jouët, Grand Brut**  
*Champagne, France*  
\$129

**Moët & Chandon "Imperial" Brut**  
*Champagne, France*  
\$145

**Veuve Clicquot, Ponsardin, Brut**  
*Champagne, France*  
\$159

**Veuve Clicquot, Ponsardin, Rose**  
*Champagne, France*  
\$219

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## Chardonnay

### **Barton and Guestier**

**Pays d'Oc, France**

This Chardonnay has a fine and elegant nose mixed with pear and white fruit aromas coupled with vanilla notes. Fruit driven on the palate, the flavor is fresh and followed by a round and supple texture with lingering notes of hazelnuts and vanilla. Flattering notes of oak appear on the aftertaste with wonderful fruity aromas of white peach and apricot. This wine pairs well with chicken, salad, white meat, and pasta.

\$45

### **Sonoma Cutrer**

**'Russian River Ranches'**

**Russian River, California**

*This Chardonnay is crisp with lingering acidity and a bright focused palate that continues through a long pleasant finish. Crisp flavors of lime, Granny Smith apple, and river rock minerality are accented by nice barrel spice and just a hint of vanilla. Great with grilled prawns, roasted peppers, or pan-seared scallops.*

\$60

### **Bouchard Père et Fils**

**Pouilly-Fuisse, Burgundy, France**

*Fresh, crisp and fruity, this is an immediately drinkable wine. It has great freshness, lively acidity and perfumed apple fruitiness. The acidity cuts through brightly and leaves a vibrant, textured aftertaste.*

\$69

### **Trefethen**

**Napa Valley, California**

*This lively and balanced Chardonnay starts with enticing aromas of Granny Smith apples, clover honey, honeysuckle and hints of nutmeg. This wine possesses clean and bright flavors of tropical fruit, peach, and citrus. Harmonious acidity and a fresh style make this a wonderful wine.*

\$99

### **Stag's Leap**

**'Karia'**

**Napa Valley, California**

*This graceful Chardonnay opens with aromas of peach, yellow apple, and a pleasing sweet cream vanilla note. The wine has a soft entry with citrus and light honey notes that lead to a sweet lemon finish.*

\$105

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## Chardonnay

### Grgich Hills

*Napa Valley, California*

*Possessing wonderful natural acidity, this wine displays crisp Fuji apple, honeydew melon and a hint of cashew nut aromas and flavors. Invitingly creamy with great acidity, this wine pairs well with fresh seafood, roasted chicken, grilled pork, and creamy cheeses.*

\$129

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## Sauvignon Blanc

### **Craggy Range**

***Martinborough, New Zealand***

*Pale straw color with green hues. A textural wine on the palate with strong fruit flavors of apple and grilled pineapple ably supported by fresh acidity. Pairs well with grilled Mahi Mahi and vine-ripened tomato salad.*

\$59

### **Fiddlehead Cellars**

***Santa Barbara, California***

*A layered perfume of kaffir lime, cilantro, and vanilla spice is followed by warm notes of white grapefruit, dried ginger, and a hint of honeydew melon. There is a rich touch of Meyer lemon cream with a lingering and lavish finish of dried apricot and hazelnuts.*

\$69

### **Henri Bourgeois**

***'Les Baronnes'***

***Sancerre, France***

*Delicate nose with aromas of white flesh fruits and citrus, this Sancerre is a great expression of the Sauvignon grape. This wine has notes of exotic fruit and citrus aromas, it is subtle yet powerful. This is a pleasant and well balanced wine with great balance.*

\$75

### **Duckhorn**

***Napa Valley, California***

*Exotic aromas of passion fruit, papaya, ginger and star fruit leap from the glass, along with layers of grapefruit and melon. On the palate, a lovely Semillon-driven silkiness provides delicate weight to this wine, while crisp, refreshing acidity and vibrant citrus flavors draw the wine to a lingering finish with notes of Meyer lemon and Kaffir lime.*

\$85

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## Interesting Whites

### Conundrum, White Blend

*California*

*From the famous Wagner family of wine, this blend begins with a very pleasant aroma chock full of orange blossom and honeysuckle floral notes, zesty citrus and a bit of tropical fruit. Fragrant and juicy, offering a charming mix of honeysuckle, peach, apple and lemon verbena, set on a light and effortless frame.*

\$49

### Fillaboa, Albarino

*Rias Baixas, Spain*

*Straw yellow with a bright and clear appearance. Notes of pineapple, apple, stonefruits and hints of citrus. The palate is smooth and elegant with great structure, good balance of flavors and well integrated acidity. A lush, smooth and elegant wine that pairs beautifully with fish, shellfish, and sushi.*

\$55

### Cantina Zaccagnini, Pinot Grigio

*Bolognano, Italy*

*This complex Pinot Grigio starts with bright aromas of sage and roses. On the palate this wine has a smooth and velvety mouthfeel with a tickle of acidity. Light on its feet, but offers a full spectrum of citrus, mineral, and light fruit.*

\$65

## Rose

### Chateau d'Esclans, Rose

*'Whispering Angel'*

*Provence, France*

*An irresistible rose, this wine is charming and refined with plenty of juicy fruit components. Strawberry, melon, papaya, and lemon are found throughout this lovely wine. Aromas of chalk, stone, and berry follow through to a full body with tangy acidity and a delicious finish.*

\$59

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## Cabernet Sauvignon

### **Barton and Guestier**

*Pays d'Oc, France*

*This wine possesses a deep garnet hue with purple highlights. Good intensity on the nose that is mixed with ripe blackcurrant and blackberries and is complimented with flattering notes of toast and spice. Round and smooth on the palate with velvety tannins. This wine carries a nice and long fruity aftertaste with notes of vanilla and licorice. Pairs wonderfully with red meats and pork.*

\$45

### **Oberon**

*Napa Valley, California*

*This wine has rich flavors of vibrant red cherry, candied blackberry and spice, adding a hint of coffee and a lingering dark chocolate note on the finish.*

\$65

### **Domaine Napa**

*Napa Valley, California*

*This wine offers distinctive aromas of dark cherry, currant, and plum with hints of peppery spice. Ripe berry fruit flavors enhanced by subtle oak nuances lead to a long, lingering finish.*

\$75

### **Paul Hobbs**

**'Crossbarn'**

*Sonoma Coast, California*

*Dark crimson in color, this cabernet sauvignon exudes enticing aromas of cassis, boysenberry, lavender, sage, cedar, and tobacco leaf. A tantalizing palate offers a medley of peak-ripe, plums, wild berries, thyme, clove and vanillin. Creamy fine grain tannins from front to finish. Rich, savory flavors that coat the mouth entirely and continuously. Dense and mouth wateringly juicy.*

\$89

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## **Cabernet Sauvignon**

### **Château Haut-Beausejour**

***St. Estephe, Bordeaux, France***

*This gorgeous Bordeaux has flavors of blue and black stonefruits, crème de cassis, lavender, sage, mint, tobacco and spice that flesh out in a dark, sensual wine built on texture and resonance. A clear overachiever, this wine is known for its balance and class.*

\$95

### **Trefethen**

***Napa Valley, California***

*This wine has an attractive nose of fresh blackberry, red currant and dried fruit. A round palate opens with wonderful earthy and herbal tones. This wine is well balanced and drinkable with a silky finish of cassis, chocolate, and black pepper.*

\$99

### **Château Montelena**

***Napa Valley, California***

*This wine starts with aromas of ripe plum, raspberry, and strawberry jam that mingle with a touch of vanilla and star anise. The bright ruby color belies a rich concentration and viscosity punctuated with blueberry and blackberry notes woven into chewy, ripe tannins. The rich acid backbone ties the palate together and aids the seamless transition into a finish layered with ripe cherries, baking spices, and cocoa.*

\$129

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## **Pinot Noir**

### **A to Z**

#### ***Willamette, Oregon***

*Fresh aromas of lush forest berries and cherries, followed by savory aromatics of tobacco. Perfect for light meats, poultry or salmon.*

\$55

#### **Paul Hobbs Crossbarn**

##### ***Sonoma Coast, California***

*On the nose, wild red raspberries, strawberries and pomegranate, thyme, sage, forest floor and hibiscus tea. On the palate, fresh and juicy, red cherries, raspberries, with a coolness of rhubarb and black tea spice. Graceful and polished tannins throughout the palate lead to a long savory finish.*

\$85

### **Ancien**

#### ***Carneros, California***

*Rose and violet mingle with strawberry, cranberry, and cherry. Ripe plum throughout the finish along with notes of graphite, clove, and pepper. Winemaker Ken Bernards visits the Kahala often, and recommends pairing this wine with dishes such as grilled lamb, or chicken with roasted vegetables.*

\$90

### **Hartford Court**

#### ***Russian River, California***

*The wine's nose is elegant and complex with effusive black cherry up front and underlying notes of violet, cumin and faint notions of freshly plowed earth. Flavors of berry, cherry, sweet dried cranberries, clove and allspice are prevalent throughout this wine. Pairs well with roasted or grilled pork, or chicken with forest mushrooms.*

\$98

### **Louis Jadot Gevrey-Chambertin**

#### ***Burgundy, France***

*This wonderful Burgundy has a deep color with a multifaceted berry and red fruit bouquet. Complemented with a full tannic structure and a smooth texture, this wine is powerful and pairs well with lamb, beef, and strong cheeses.*

\$149

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## Merlot

### **Barton and Guestier**

*Pays d'Oc, France*

*This merlot has a brilliant garnet color with nice aromas of ripe strawberry and blackberry on the nose with delicate notes of coffee. On the palate this wine is harmonious and elegant and offers a round structure full of red and black berries. Rich and round in profile, yet fruity without too much tannin. An approachable and easy to drink wine that will pair nicely with white meat, pasta, poultry, and red meats.*

\$45

### **Domaine Napa**

*Napa Valley, California*

*Aromas of wild berries, currant, and plum are accented by hints of tobacco and chocolate. Concentrated flavors of dark berry and spice mingle with soft, balanced tannins and subtle oak on the palate. Pairs well with rare Ahi, pork, and duck entrées.*

\$60

### **Chateau Lassegue**

*'Les Candrans'*

*St. Emilion, France*

*One of the few American owned estates in Bordeaux, this merlot dominated blend is full of ripe, juicy, dark fruits and has firm tannins and a fresh character. Flavors of red and black plum, coffee bean, smoke, and licorice dance throughout the palate.*

\$99

### **Trefethen**

*Napa Valley, California*

*Notes of spice cake and vanilla lead the way to aromas of black cherry, ripe plum and black licorice. On the palate, the wine is well structured and balanced, offering flavors of chocolate with a hint of fine leather. The mouth feel is full and rich, with exciting tannins ending with a rich finish.*

*Pairs well with filet mignon, pork, lamb and casserole dishes with pancetta or mushrooms.*

\$109

### **Shafer**

*Napa Valley, California*

*Fresh summer berries, dark plums, and strawberries, fresh herbs and flowers all presented with juicy energy, surrounded by seamlessly textured tannins. Wonderfully juxtaposed with ripe fruit and earthy flavors, and ending with a smooth and textured finish.*

\$159

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## Zinfandel

### **Edmeades**

#### ***Mendocino, California***

*Aromas of ripe cherries and blueberries mingle with cocoa powder and graham crackers. Subtle notes of toasted oak, caramel, and freshly roasted coffee linger on the finish. Perfect for hearty pasta dishes or barbecue.*

\$45

### **Girard**

#### ***Napa Valley, California***

*This wine presents a dark ruby color and the aromas offer dark chocolate covered cherries, lush blueberries and ripe plums. Winter spices and underlying layers of mocha round out this powerful wine.*

\$72

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## Interesting Reds

### **Portillo, Malbec**

**Mendoza, Argentina**

*Deep ruby red with a rich bouquet of fruit, reminiscent of plums and blackberries. Fresh flavors of redcurrant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.*

\$45

### **Conundrum Red Blend**

**California**

*Brought to you by the famous Wagner family of wines, this red blend is bold, and opens up with aromas of dark fruit, plums, and rich berries. Layered with a subtle smokiness, this opulent wine has great fruit with a wonderful lingering finish.*

\$49

### **Tenet, Syrah**

**'The Pundit'**

**Columbia Valley, Washington**

*Ripe cherry and plum aromas are complemented by earthy undercurrents of smoky cocoa and cola, and highlighted with traces of citrus blossom and lemon. A very smooth mouth feel glides into a long, silky finish with flavors of red cherry and blackberry, hints of toasted vanilla, and a tantalizing slate element.*

\$69

### **Yangarra, Shiraz**

**McLaren Vale, Australia**

*This full bodied, classic example of McLaren Shiraz has flavors of deep plum and fragrant spice on the nose. Notes of leather, prune, and cherry are laced throughout. Complex and intriguing with a long finish.*

\$79

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## Signature Drinks with alcohol

### Martini Section

Citronic Mango Basil Martini \$16.00++  
*Grey Goose Citron*  
*Mango Puree*  
*Lemon Juice*  
*Cointreau*  
*Basil Leaves*

Honey Berry Bourbon Martini \$16.00++  
*Jim Beam Bourbon*  
*Fruitlab Hibiscus Liqueur*  
*Lemon Juice*  
*Cranberry Juice*  
*Honey*  
*Blackberry*

### Sparkling Section

Island Nectar \$16.00++  
*Grey Goose L'orange Vodka*  
*Blue Curacao*  
*Sparkling Wine*  
*Peach Puree*

### On the Rocks

Island Retreat \$16.00++  
*Kai Lemongrass Shochu*  
*Cointreau*  
*Ginger Beer*  
*Lemon Juice*  
*Agave Syrup*  
*Lemons*  
*Lemongrass*

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## Signature Drinks without alcohol

### Sparkling Section

Berry Bubbly Sparkler	\$140.00++ per gallon
<i>Pureed Strawberry</i>	
<i>Pureed Raspberry</i>	
<i>Lemon Juice</i>	
<i>Pressed Guava Juice</i>	
<i>Perrier Sparkling Water</i>	

### Mock Martini

Blue Hurricane	\$140.00++ per gallon
<i>Blue Lemonade</i>	
<i>Muddled Blueberry</i>	
<i>Lemon Juice</i>	
<i>Lychee Juice</i>	

### On the Rocks

Mango Mule	\$140.00++ per gallon
<i>Pureed Mango</i>	
<i>Muddled Cucumber</i>	
<i>Honey</i>	
<i>Lemon Juice</i>	
<i>Ginger Beer</i>	
<i>Limes</i>	

Passionate Rose Nectar	\$140.00++ per gallon
<i>Steeped Rose Hip Tea</i>	
<i>Peach Puree</i>	
<i>Lilikoi Puree</i>	
<i>Sweet Sour</i>	
<i>Lemon Wheels</i>	
<i>Lemon Lime Soda</i>	

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