

Aloha and mahalo for your interest in Plantation Gardens Restaurant & Bar! 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. All our vegetables and herbs are grown and picked fresh on local farms.

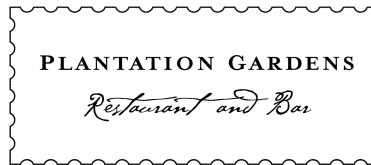
Once an historic plantation manor, the restaurant features outdoor lanai seating for private parties, Brazilian cherry wood floors, and an authentic Hawaiian plantation feel.

Please take some time to review the attached 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. Mahalo!

Wishing You a Warm Aloha,

*Mona Gonzaludo
Special Events Manager
2253 Poipu Road
Koloa, HI 96756
(808)742-1908 Direct Line
(877) 745-2824 toll free
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FIRST COURSE

(Choice of two)

KAILANI FARMS ARUGULA SALAD

Arugula, Local Mango, Papaya, Kamuela Tomatoes, Onion, Avocado,
Grilled Bread and Lilikoi Cider Vinaigrette

CHOPPED CAESAR SALAD

Hearts of Romaine, Macadamia Nut-Basil Croutons
and Parmesan Cheese

KAMUELA TOMATO SALAD

Baby Arugula, Shaved Fennel, Red Onion, Gorgonzola Cheese
and Basil Vinaigrette

CRAB AND AVOCADO SALAD

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

ROASTED BEET SALAD

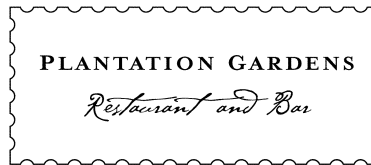
Red & Gold Beets, Blue Lake Beans, Shaved Fennel,
Goat Cheese and Rice Wine Vinaigrette

AHI TUNA PLATE

Traditional Raw Ahi, Daikon, Pickled Ginger
and Pacific Farms Wasabi

LOBSTER BISQUE

Garlic Croutons



SECOND COURSE

(Choice of three)

MACADAMIA NUT CRUSTED FRESH LOCAL FISH \$58.95
with Green Papaya Salad

FRESH LOCAL FISH WITH MANGO AND AVOCADO SALSA \$57.95
Pan Fried Green Beans and Black Bean Sauce

CITRUS CRUSTED FRESH LOCAL FISH \$59.95
Molokai Sweet Potato Mash, Lemon Beurre Blanc
and Tropical Fruit Salsa

SEAFOOD LAU LAU \$49.95
Fresh Local Fish, Large Shrimp, Jumbo Scallops, Julienne Vegetables
and Local Spinach Steamed in Ti Leaf

GRILLED LOBSTER TAIL \$84.95
Garlic Mash Potatoes and Roasted Vegetables

TAMARIND GLAZED LAMB CHOPS \$74.95
Roasted Pineapple and Mint Cous Cous with Maui Onion Salsa

GRILLED RIB-EYE \$69.95
Garlic Mash Potatoes, House-Made Onions Rings and Cabernet Reduction

GRILLED BEEF TENDERLOIN \$79.95
Gorgonzola Mash Potatoes, Local Green Beans, Sautéed Mushrooms
and Merlot Reduction

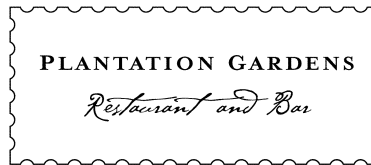
TERIYAKI HULI HULI CHICKEN \$48.95
Brown Rice and Baby Bok Choy

SUGARCANE SKEWERED PORK TENDERLOIN \$58.95
Sweet Corn, Roasted Potato Ragout and Mustard Jus

BEEF TENDERLOIN AND LOBSTER TAIL \$99.95
Goat Cheese Mash Potatoes, Roasted Vegetables
and Sautéed Mushrooms

GARDEN ISLAND VEGETABLE TOWER \$48.95
Grilled Shiitake Mushrooms, Green and Yellow Zucchini, Kamuela Tomato,
Tofu and Spicy Watercress Sauce

Seasonal Menu Subject to Change



THIRD COURSE

(Choice of two desserts or one cake)

BAKED HAWAIIAN

Lappert's Chocolate & Macadamia Nut Ice Cream on a Fudge Brownie Crust
with Toasted Meringue

LOCAL LILIKOI CHEESECAKE

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

~ CAKES BY SANDI ~

If you choose a traditional wedding 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 Butter Cream 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

LEMON DREAM

Fresh Lemon Cake with Lemon Cream Filling

STRAWBERRIES & CREAM

Classic White Cake with Cream Filling and Fresh Strawberries

ISLAND DELIGHT

White Cake Filled with Pineapples, Strawberries, and Bananas,
Covered in Light and Fluffy Chantilly Cream

CHOCOLATE CLASSIC

Tempting Devil's Food Cake with Fudge and Raspberry filling

Seasonal Menu Subject to Change



PUPU PLATTERS

(Approximately one dozen pieces per platter)

MAUI ONION & BIG ISLAND TOMATO CROSTINI \$18.00

ROASTED GARLIC & GOAT CHEESE CROSTINI \$18.00

PORT GLAZED MAUI ONION & GORGONZOLA CHEESE CROSTINI \$18.00

CORN FRITTERS \$24.00

Scallions and Hawaiian Chili-Ponzu Sauce

VEGETABLE SKEWERS \$16.00

Maui Onion, Bell Pepper, Shiitake Mushroom, Cherry Tomato
and Ginger Glaze

SEASONAL LOCAL FRUIT SKEWERS \$16.00

WILD MUSHROOM SPRING ROLLS \$22.00

White Truffle Aioli

SHRIMP SPRING ROLLS \$36.00

Chinese Cabbage, Peppers, Shiitake Mushrooms
and Sweet Hawaiian Chili Sauce

RAW AHI TUNA TACOS \$36.00

Taro Root Taco Shell and Avocado Mousse

SESAME PRAWNS \$32.00

Nuoc Cham Sauce

BACON WRAPPED PRAWNS \$32.00

COCONUT CRUSTED PRAWNS \$32.00

Sweet Chili Sauce

SHRIMP COCKTAIL \$28.00

Cocktail Sauce

PLANTATION GARDENS

Restaurant and Bar

MINI CRAB RANGOON \$30.00

Green Onions, Cream Cheese, Maui Onion
and Soy-Dijon Mustard Sauce

MINI CRAB CAKE \$30.00

Wasabi Aioli

PORK POTSTICKERS \$28.00

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

MARINATED KALBI BEEF SATAY \$30.00

HOUSE-MADE BBQ PORK MANAPUAS \$24.00

Steamed Buns

HOUSE MADE BBQ KALUA PORK SLIDERS \$40.00

HOUSE MADE BBQ BEEF SLIDERS \$40.00