



## BEVERAGES

	Hosted Bar	Cash Bar*
<b>Cocktails – Quartz</b>	\$16.00++	\$21.00
Pau Vodka		
Beefeater Gin		
Mahina Platinum Rum		
Traditional Tequila		
Jim Beam Bourbon		
Cutty Sark Scotch		
<b>Cocktails – Moissanite</b>	\$17.00++	\$22.00
Tito's Vodka		
Bombay Gin		
Bacardi Superior Rum		
Herradura Silver Tequila		
Jack Daniels Bourbon		
Johnny Walker Black Scotch		
<b>Cocktails – Diamond</b>	\$21.00++	\$27.00
Stoli Elit Vodka		
Hendricks Gin		
Selva Ray Rum		
Don Julio Anejo Tequila		
Crown Royal Reserve		
The Macallan 12 year Scotch		
<b>Cocktails – Olivine</b>	\$19.00++	\$24.00
Ocean Vodka		
Fid Street Gin		
Kohana Kea Rum		
3 Tres Tequila		
Old Pali Whiskey		
<b>Tropical Drinks</b>	\$21.00++	\$27.00
Blue Hawaii		
Chi Chi		
Mai Tai		
Pina Colada		
Lava Flow		
Rum Punch		

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	Hosted Bar	Cash Bar*
House Wine by the Glass ( <i>White, Red, Rose</i> )***	\$15.00++	\$20.00
Domestic Beer / Non Alcoholic Beer	\$10.00++	\$13.00
Imported Beer	\$12.00++	\$15.00
Soft Drinks Coke, Diet Coke, Sprite, Club Soda, Tonic	\$6.00++	\$8.00
Mineral Water	\$8.00++	\$10.00
Fruit Juice Orange, Apple, Cranberry, Pineapple, Guava	\$8.00++	\$10.00

## BEVERAGE ENHANCEMENTS

Juneshine Hard Kombucha Mango Daydream, Grapefruit Paloma	\$12.00++	\$15.00
Red Bull Assorted flavors	\$8.00++	\$10.00
Q mixers – Hibiscus Ginger Beer, Tropical Ginger Beer, Sparkling Grapefruit 7.5oz	\$6.00++	\$8.00
Manu Sparkling Mamaki Herbal Tea – Assorted Lavender, Ginger, Mint	\$10.00++	\$13.00
Vitalitea ‘Made on Maui’ Kombucha Strawberry Sunrise (strawberry, mint, basil), Restore (pineapple-mint-tumeric)	\$11.00++	\$14.00
Vitalitea ‘Made on Maui’ Nitro Cold Brew Coffee Hapa (Maui + Columbian), Macnut Vanilla	\$12.00++	\$15.00

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Nightcap: Digistifs/Cordials	\$16.00++	\$21.00
Amaretto		
Bailey's		
Borghetti Coffee Liquor		
Drambuie		
Fernet Branca		
Frangelico		
Hennessey		
Grand Marnier	\$19.00	\$23.00
Ocean Vodka Espresso Martini	\$19.00	\$23.00

### **Punch by the Gallon**

Tropical Fruit Punch \$125.00 per gallon++  
*Non-Alcoholic Tropical Blend of Fruit Juices*

Maile Berry Punch \$135.00 per gallon++  
*Refreshing Fruit Juice Spritzer with a Float of Sherbet*

Hawaiian Tropical Rum Punch \$190.00 per gallon++  
*A Blend of Tropical Fruit Juices Infused with Dark Jamaican Rum*

Champagne Punch \$200.00 per gallon++  
*Lilikoi and Guava Juice mixed with Champagne and a splash of Ginger Ale*

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## Compliment Your Bar - Cocktails

### Signature

#### THE KAHALA MAI TAI

**\$21++ per drink hosted bar; \$27 per drink cash bar\***

A tropical favorite of Bacardi Gold Rum, Orange Curacao, Toasted Almond Orgeat Syrup, Fresh Squeezed Lemon Juice, Topped with a Float of Dark Rum. A Kahala Favorite since 1964!

The original mai tai cocktail recipe was created by Trader Vic one afternoon in 1944 for his friends visiting from Tahiti. When they took the first sip, they cried out “Maita’l roa ae!” (Literally “Out of this world!”) – hence the name.

### Classics

**\$19++ per drink hosted bar; \$24 per drink cash bar\***

#### Champagne Cocktail

The Champagne Cocktail is a marvelously simple mixture of Champagne and a Sugar Cube soaked in Angostura Bitters. The Champagne Cocktail was chosen by *Esquire Magazine* as one of the top 10 cocktails of 1934.

#### Classic Martini

A cocktail made to your preference with either Gin or Vodka, a splash of Dry Vermouth, and finished with an Olive or a Twist. During Prohibition the relative ease of illegal gin manufacture led to the martini's rise as the predominant cocktail of the mid-20th century in the United States.

#### Daiquiri

A refreshing, delightful mix of White Rum, Fresh Lime Juice, and Rock Candy Syrup. Shaken and served up. The original daiquiri originated in Cuba, and has since been recognized as one of the great cocktails of the world.

#### Manhattan

A smooth blend of Rye Whiskey, Sweet Vermouth, and a dash of Angostura Bitters.

The [Manhattan](#) cocktail was invented by a man named Black, who kept a place ten doors below Houston Street on Broadway in the 1860s—probably the most famous drink in the world in its time.

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### **Mimosa**

First served at The Ritz Hotel in Paris in 1925, and made popular in the 1940s by Alfred Hitchcock, this brunch time favorite is a good idea any time of day! A light, effervescent, refreshing cocktail that blends the perfect ratio of orange juice and bubbles.

### **Bloody Mary**

Originally created at Harry's New York Bar in Paris in 1921, this cocktail became a favorite of stars that included Humphrey Bogart & Rita Hayworth. Over the years, the Bloody Mary has become accepted as the go-to brunch beverage and hang-over remedy.

### **KAHALA 60<sup>TH</sup> ANNIVERSARY CELEBRATION COCKTAILS**

Millennium Star \$64++ per drink hosted bar; \$82 per drink cash bar\*

All other cocktails \$21++ per drink hosted bar; \$27 per drink cash bar\*

### **Millennium Star**

An exclusive diamond martini with an exquisite garnish.

Named after the only diamond in the world that is rated both internally and externally flawless.

stoli elite, carpano vermouth, Australian orange bitters, caviar stuffed olive, cocktail onion,

champagne gelée, enhanced with diamond shimmer

### **Ocean Dream**

This modern twist on the classical Grasshopper is named after the 5.51 ct Ocean Dream Diamond, the first and only natural diamond known to possess a blue-green hue, making it one of the rarest in the world.

crème de mint, dorda coconut liquor, fernet branca, coconut milk, served frozen

### **Pink Sunrise**

A gimlet inspired by the intense pink colored, 29.78 ct heart-shaped diamond, the Pink Sunrise.

empress butterfly pea flower gin, falernum, fresh lime, giffard lichi-li

### **The Florentine**

The Thomas Margarita is the inspiration for this cocktail with the color of The Florentine Diamond, a 137.27 ct double rose cut, yellow diamond whose whereabouts have become a mystery.

xicaru mescal, giffard vanilla de madagascar, fresh lime, agave, smoked kiawe salt

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### **The French Blue**

A nod to the cocktail that first became popular during the early days of the Kahala, The Blue Hawaii. Just like the Kahala and the Blue Hawaii, The French Blue, aka Hope Diamond, is an infamous piece of history with an amazing story.

Selvarey white rum, pau vodka, bols blue curacao, ginger, fresh lime finished with a white orchid, symbolic of strength, beauty, love and luxury

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

For a **Hosted** bar, there will be a bartender charge of \$150.00 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 \$170.00 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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