



Kahala Prom Packages

Create an unforgettable night in a stunning beachfront setting.

Kahala Prom Offer

\$85 per person (plus 23% service charge + tax)

Minimum 100 guests | Maximum 300 guests

Available Daily - Except Saturdays

SPECIAL:

- 50% off Location Fee
- Special Parking Rate - \$5 per vehicle
- Exclusive use of the Resort's Private Ballroom with Podium, Riser, Dance Floor, Tables & Chairs
- Prom Buffet Menu with Fruit Punch or Iced Tea



All-Inclusive Prom Package

\$130 + tax per person (23% service charge included)

Minimum 150 guests | Maximum 300 guests

Available Daily - Except Saturdays

SPECIAL:

- Private Venue Rental (Location Fee Included)
- Professional DJ/MC Services
- Complimentary Parking
- Exclusive use of the Resort's Private Ballroom with Podium, Riser, Dance Floor, Tables & Chairs
- Prom Buffet Menu with Fruit Punch or Iced Tea

TO BOOK YOUR EVENT,

please call Catering at 808.739.8715 or email: catering@kahalaresort.com

AVAILABLE SUNDAY - FRIDAY

Valid through December 31, 2026

*Menu and prices are subject to change without notice and subject to availability

5000 KAHALA AVENUE, HONOLULU, HAWAII 96816-5498

TEL: 808-739-8715 • CATERING@KAHALARESORT.COM • KAHALARESORT.COM



THE KAHALA
HOTEL & RESORT
Honolulu, Hawaii



Prom Menu

Salad Selections (Choice of Two):

Mixed Greens with Dressings *NF, GF, DF, EF*
Caesar Salad with Parmesan & Croutons *NF*
Chinese Chicken Salad *NF, DF, EF*
Spinach Salad with Blue Cheese, Bacon Bits, Red Onions, Balsamic Vinaigrette *NF, GF, EF*
Hawaiian-Style Potato Macaroni Salad *NF*
Fresh Fruit Bowl *NF, GF, DF, EF*

Hot Selections (Choice of Three):

Chicken Karaage *NF, DF, EF*
Garlic Furikake Chicken *NF, DF*
Misoyaki Chicken *NF, DF, EF*
Teriyaki Chicken with Sesame Seeds & Green Onions *NF, DF, EF*
Mochiko Chicken with Kabayaki Glaze & Gochujang Aioli *NF, GF, DF*
Pulehu Beef with Fried Onions *NF, DF, EF*
Grilled Kalbi Short Ribs *NF, DF, EF*
Stir Fry Beef with Asian Vegetables *NF, DF, EF*
Pork Tonkatsu *NF*
Roast Pork Belly Kewali with Patis & Vinegar Spiced Soy Sauce *NF, DF, EF*
Roast Pork with Hamakua Mushroom Gravy *NF, EF*
Oriental-Style Steamed Catch with Ginger, Shittake Mushrooms, Green Onions & Cilantro *NF, DF, EF*
Seared Island Catch with Lomi Tomato & 'Ōgo Butter Sauce *NF, GF, EF*
Panko Crusted Fresh Catch with Tartar Sauce *NF*

Enhancements (Choice of Two):

Steamed White Rice *NF, GF, DF, EF*
Roasted Garlic Mashed Potatoes *NF, GF, EF*
Herb Roasted New Potatoes with Caramelized Onions & Bacon *NF, GF, DF, EF*
Spicy Cheetos Mac and Cheese *NF*
Local-Style Fried Saimin *NF, DF*
Steamed Market Vegetables *NF, GF, DF, EF*
Stir Fry Wok Vegetables *NF, DF, EF*

Desserts

Kahala Signature Bread Pudding with Crème Anglaise *NF*
Chocolate Mousse Cake *NF*
Mango Cheesecake *NF*
Iced Tea or Fruit Punch

\$85++ per person

Menus & pricing are valid through December 31, 2026. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.