



PRIVATE EVENTS

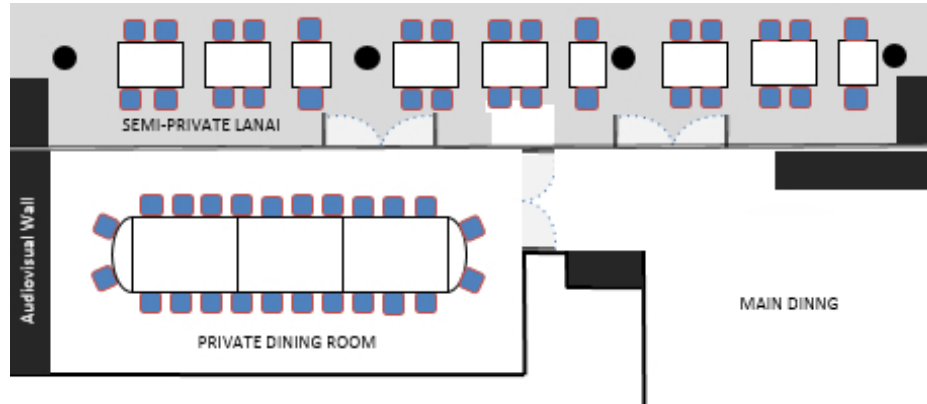
Menu Pricing

BLT STEAK WAIKIKI EVENTS

BLT Steak can accommodate a variety of sit-down dinner parties for up to 24 guests. From business meetings with media presentations to family celebrations, we can assist in making your dinner event a truly unique and enjoyable experience. On top of dinner and lunch events, entertain your guests with private cooking classes with our Chef de Cuisine Fred DeAngelo.

THE PRIVATE DINING ROOM

Our Private Dining Room features a 50" Plasma TV which can be connected to a laptop for presentations or a slide show of your favorite pictures.



SEATING CAPACITIES / MINIMUM FEES

Space	F&B Minimums	Dec / Aug Min	Sit-Down Dinner	Reception	Cocktails/ Dinner
PRIVATE DINING ROOM	\$1,000 Lunch	\$1,500 Lunch	24 guests	30 guests	24 guests
	\$1,500 Dinner	\$2,000 Dinner	24 guests	30 guests	24 guests
SEMI-PRIVATE LANAI	Pricing Upon Request for Lunch		36 guests	40 guests	36 guests
	Pricing Upon Request for Dinner		36 guests	40 guests	36 guests
BUY-OUT	\$10,000 Lunch	\$15,000 Lunch	140 guests	300 guests	100 guests
	\$20,000 Dinner	\$20,000 Dinner	140 guests	300 guests	100 guests

* To accommodate parties larger than 24 guests in the private dining room, the double doors will open on to the semi-private lanai to seat groups of up to 54 guests.

To confirm any event a contract must be written and a 50 % non-refundable deposit is required. Tax (4.712%), Gratuity (18%), and 5% Administrative Fee will be added to the food & beverage total for each event. The final balance is due day or evening of your scheduled event.

**PLEASE CONTACT JULIA SUZUKI @
808.683.7443 OR 808.864.2662
E-MAIL : JULIAS@BLTSTEAK.COM**

The following is a variety of menus that are priced per person. All of the food is served conducive to sharing. We customize menus and welcome special requests.

-PASSED HORS D'OEUVRES-

TUNA TARTARE *Avocado, Soy-lime Dressing*
MINI CRAB CAKE *Meyer Lemon Tartare Sauce*
FOIE GRAS MOUSSE *Apricot, Almonds*
ROCK SHRIMP ARANCINI *Cilantro Mayonnaise*
SPICY LAMB TENDERLOIN *Tomato Chutney*
MARINATED CHERRY TOMATOES *Mozzarella, Pesto Mayo*
PEPPERED BEEF FILET *Mustard Tarragon Butter*
GRILLED CHICKEN *Yogurt Curry Lime Sauce*
HANGER STEAK CROSTINI *Lemon-Rosemary*
MINI GRILLED CHEESE *Truffle Oil*
MINI LOBSTER SLIDERS
CHEESE GOUGERES

Choice of 4

\$18 per person for ½ an hour

\$25 per person for 1 hour

-STATIONARY PLATTERS-

The Following Items can be Added to Any Package.

SHRIMP COCKTAIL

\$90 - 15 pieces

\$180 - 30 pieces

CHEF'S SELECTION OF OYSTERS

\$72 - 18 pieces

\$120 - 30 pieces

CHARCUTERIE

(Chef's Assortment)

\$120 per Platter

serves 10

CHEF'S SELECTION

(all of the above items)

\$45 per person, per ½ hour

SEAFOOD PLATTER

OYSTERS, CLAMS, SHRIMP, CRAB CLAWS, SNAPPER CEVICHE

(Serves approximately 4-6 people)

\$110 per platter

-BEVERAGE SERVICE-

Beverages are kept on a consumption tab or a beverage package can be added.

THE "BASIC"

House Wine, Domestic Beer, Soda, Juice, Iced Tea, & Drip Coffee

\$12.00 per person per ½ hour

THE "PREMIUM"

Selection of Mixed Drinks, House Wine, Domestic Beer, Soda, Juice, Iced Tea &

Drip Coffee

\$15.00 per person per ½ hour

ESPRESSO DRINKS, HOT TEA, AND BOTTLED WATER ARE NOT INCLUDED.

LUNCH OPTION

3 Course Sit-down / \$70.00 Per Person / All menu items are served for the table to share.

ROASTED BEETS *Endive, Walnuts, Mauna Kea Goat Cheese*

CAESAR SALAD *Spicy Parmesan Crouton*

◇ ◇ ◇

GRILLED BEEF HANGER STEAK *Maître d' Butter*

GRILLED LOCAL MARKET FISH *Meyer Lemon Beurre Blanc*

Served with: French Fries, Creamed Spinach, BBQ Kahuku Corn

◇ ◇ ◇

CRÊPE SOUFFLÉ *Liliko'i Sauce*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*



DINNER OPTION ONE

3 Course Sit-down / \$85.00 Per Person / All menu items are served for the table to share.

ROASTED BEETS *Endive, Walnuts, Mauna Kea Goat Cheese*
SPINACH SALAD *Bacon, Blue Cheese, Egg, Red Wine Vinaigrette*
CHOPPED VEGETABLE SALAD

◇ ◇ ◇

GRILLED BEEF HANGER STEAK *Maître d' Butter*
CONFIT LEMON-ROSEMARY CHICKEN
GRILLED LOCAL MARKET FISH *Meyer Lemon Beurre Blanc*

Served with: Creamed Spinach, BBQ Kahuku Corn, Jalapeño Mashed Potatoes

◇ ◇ ◇

CRÊPE SOUFFLÉ *Liliko'i Sauce*
PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*
BANANA BRIOCHE BREAD PUDDING *Butterscotch Sauce, Vanilla Ice Cream*



DINNER OPTION TWO

3 Course Sit-down / \$100.00 Per Person / All menu items are served for the table to share.

TUNA TARTARE *Avocado, Soy-Lime dressing*
CAESAR SALAD *Spicy Parmesan Crouton*
ROASTED BEETS *Endive, Walnuts, Mauna Kea Goat Cheese*

◇ ◇ ◇

GRILLED NEW YORK STRIP STEAK *Maître d' Butter*
RACK OF LAMB *Herb Crust, Rosemary*
NEW ZEALAND KING SALMON *Curry Citrus Relish, Fennel*

Served with: Creamed Spinach, BBQ Kahuku Corn, Jalapeño Mashed Potatoes

◇ ◇ ◇

CRÊPE SOUFFLÉ *Liliko'i Sauce*
PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*
VANILLA BEAN BRÛLÉE CHEESECAKE *Roasted Strawberry Ice Cream*



DINNER OPTION THREE

3 Course Sit-down / \$130.00 Per Person / All menu items are served for the table to share.

CAESAR SALAD *Spicy Parmesan Crouton*

CRAB CAKE *Meyer Lemon, Radish Salad*

CHOPPED VEGETABLE SALAD

JUMBO SHRIMP COCKTAIL *Cocktail Sauce*

◆ ◆ ◆

ROASTED RIB EYE *Maître d' Butter, Garlic Confit*

GRILLED NEW YORK STEAK *Maître d' Butter*

CONFIT LEMON-ROSEMARY CHICKEN

GRILLED LOCAL MARKET FISH *Meyer Lemon Beurre Blanc*

Served with: Creamed Spinach, BBQ Kahuku Corn, Jalapeño Mashed Potatoes

◆ ◆ ◆

CRÊPE SOUFFLÉ *Liliko'i Sauce*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*

PROFITEROLE *Chocolate Cream, Liliko'i Sorbet*

VANILLA BEAN BRÛLÉE CHEESECAKE *Roasted Strawberry Ice Cream*



DINNER OPTION FOUR

3 Course Sit-down / \$160.00 Per Person / All menu items are served for the table to share.

JUMBO SHRIMP COCKTAIL *Cocktail Sauce*

TUNA TARTARE *Avocado, Soy-Lime dressing*

SPINACH SALAD *Bacon, Blue Cheese, Egg, Red Wine Vinaigrette*

GRILLED DOUBLE CUT BACON *Chimichurri*

◆ ◆ ◆

ROASTED RIB EYE *Maître d' Butter, Garlic Confit*

AMERICAN WAGYU SKIRT *Thyme Croutons, Scallions*

RACK OF LAMB *Herb Crust, Rosemary*

NEW ZEALAND KING SALMON *Curry Citrus Relish, Fennel*

Served with: BBQ Kahuku Corn, Creamed Spinach, Grilled Asparagus, Black Truffle Mashed Potatoes

◆ ◆ ◆

CRÊPE SOUFFLÉ *Liliko'i Sauce*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*

PROFITEROLE *Chocolate Cream, Liliko'i Sorbet*

BANANA BRIOCHE BREAD PUDDING *Butterscotch Sauce, Vanilla Ice Cream*

