



# Catering



# BAR PACKAGES



**Consumption Package** - \$10 per person per hour. Welcome drink, then based on consumption.

- Click [HERE](#) to see our beverage list

**TIER 1** - \$35 per person per hour. Beer/House Wine by the glass only.

- Includes Consumption Package
- House Spirits: Evan Williams Bourbon, El Jimador Tequila, Kula Rum, Prairie Gin, Pau Vodka
- Mixers: Sodas, juices, tonic, citrus

Standard pours for catering events:  
1.5oz spirits, 12oz beers, 6oz wine

All packages require a 2 hr minimum and one welcome drink per person

**TIER 2** - \$40 per person per hour. Beer/House Wine/Call Spirits

- Includes Consumption and Beer/Wine Package
- House Spirits: Evan Williams Bourbon, El Jimador Tequila, Kula Rum, Prairie Gin, Pau Vodka
- Mixers: Sodas, juices, tonic, citrus

**TIER 3** - \$45 per person per hour. Beer/House Wine/Call Spirits/Specialty Handcrafted Cocktails

- Includes Consumption/Beer/Wine/Spirits Package
- Premium Spirits: Evan Williams, Bourbon, Herradura Tequila, Kula Rum, Hendricks Gin, Ocean Vodka, Prairie Cucumber Vodka, Mezcal, Jameson
- Premium Mixers: fresh squeezed OJ, fresh squeezed watermelon, lime, lemon juice
- Fully stocked bar with citrus, house syrups, bitters, liqueur
- Selection of MĀLA specialty cocktails



# BRUNCH MENU



**TIER 1-** \$45 per person

**Starters**

- Greek Salad
- Coconut Shrimp

**Entrees**

- Avocado Toast
- Market Fish Plate
- Ham Benedict

**Dessert**

- Bread Pudding

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**TIER 2-** \$60 per person

**Starters**

- Caesar Salad
- Seared Ahi Bruschetta

**Entrees**

- Fish Sandwich
- Wagyu Burger
- Spinach Tomato Avocado Benedict

**Dessert**

- Flourless Chocolate Cake





# DINNER MENUS



**TIER 1-** \$85 per person

**Starters**

Caesar Salad

Calamari

**Entrees**

Catch of the Day

Half Roasted Chicken

Vegetable Stir Fry

**Dessert**

Bread Pudding

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**TIER 2-** \$105 per person

**Starters**

Greek Salad

Seared Ahi Bruschetta

**Entrees**

Pan Fried Mahi Mahi

Filet Mignon

Crusted Tofu and Kabocha Veggies

**Dessert**

Flourless Chocolate Cake

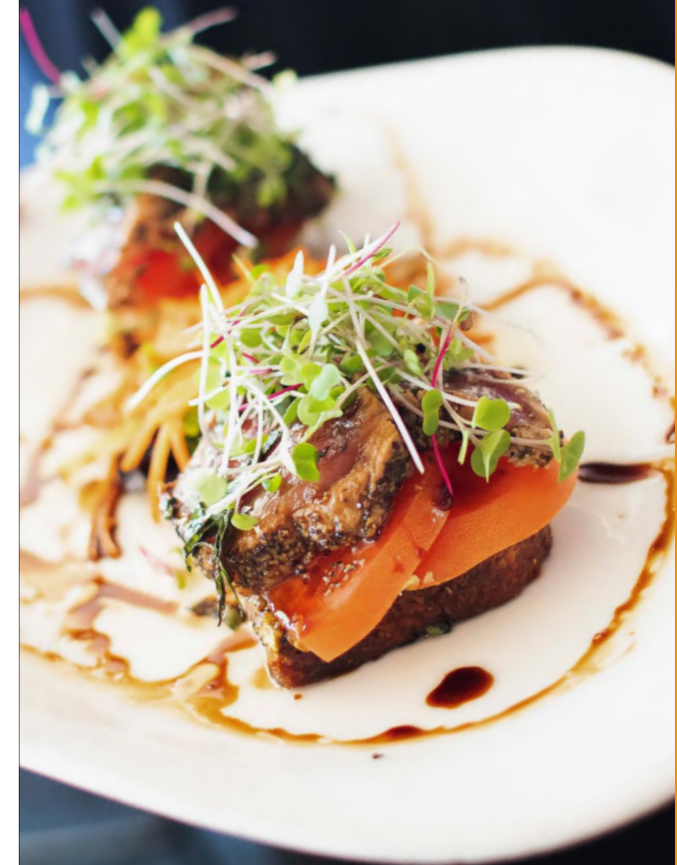


# APPETIZERS



## HANDPASSED OR FAMILY STYLE:

- \$25 per person for two selections
- \$10 per person for additional selections
- Mini Ahi Bruschetta
- Oyster Shooters
- Hummus Olive Bites
- Lamb Meatballs
- Watermelon Prosciutto Skewers
- Coconut Shrimp
- Crispy Calamari





# BUYOUT OPTIONS



## BRUNCH BUYOUT FEES

- **Lanai Outdoor Patio** (Semi Private, Capacity 30) - \$6,500 Food and Beverage Minimum (9am-1:30pm)
- **Ocean Room** (Semi Private, Capacity 14) - \$2,150 Food and Beverage Minimum (9am-12pm or 11am-2pm)
- **Full Restaurant** (Private, Capacity 80) - \$10,800 Food and Beverage Minimum (9am-1:30pm)

## DINNER BUYOUT FEES

- **Lanai Outdoor Patio** (Semi Private, Capacity 30) - \$11,200 Food and Beverage Minimum (5pm-10pm)
- **Ocean Room** (Semi Private, Capacity 14) - \$3,200 Food and Beverage Minimum (4pm-7pm or 7pm-10pm)
- **Full Restaurant** (Private, Capacity 80) - \$20,400 Food and Beverage Minimum (5pm-10pm)

Ask about our Late Night or Happy Hour Buyout pricing!

[CLICK HERE TO SEE OUR EVENT SPACES](#)

\*All pricing excludes 20% gratuity, 4% admin fee, 4% kitchen surcharge and 4.5% Hawaii Sales Tax.

