



TASTE THE NORTH SHORE  
BEVERAGE MENUS



# BEVERAGE BAR PACKAGES

*All Bars require a 30 guest minimum and a Bartender at \$300 per 75 guests.*

## BEVERAGE INFORMATION & POLICIES

Published prices are non-negotiable and subject to change without notice. Hawai'i law prohibits the sale of alcohol to persons less than 21 years of age. Guests may be asked to present valid identification. Turtle Bay Resort is the only authority licensed to sell and serve liquor for consumption on the premises. No alcohol may be brought onto the licensed property. Turtle Bay Resort reserves the right to limit and/or cease alcohol service at any time during the event. The maximum allowable alcohol service may not exceed 6 hours total.

### *Bar Consumption Pricing / Price per drink*

	HOSTED	CASH
Ali'i		
Wines and Sparkling Wines by the Glass	\$18	\$22
Cocktails, Tropical Drinks and Mai Tais	\$23	\$27
Deluxe		
Wines and Sparkling Wines by the Glass	\$17	\$20
Cocktails, Tropical Drinks and Mai Tais	\$22	\$25
Local		
Wines and Sparkling Wines by the Glass	\$15	\$18
Cocktails, Tropical Drinks and Mai Tais	\$20	\$23
Domestic Beers	\$10	\$12
Imported Beers	\$10	\$12
Local Beers	\$10	\$12
Cordials	\$20	\$23
Soft Drinks	\$7	\$9
Still Water	\$7	\$9

Menu prices subject to 23% service charge and 4.712% state excise tax. Prices and menu selections subject to change without notice. A Labor Fee of \$300 plus tax will apply for groups of 30 or less guests.

# BEVERAGE BAR PACKAGES

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## *Taste of Hawai'i*

### SPIRITS

Ocean Vodka  
Kuleana Rum  
Koloa Dark Rum  
Fy Gin  
Paniolo Whiskey  
Kapena Tequila

### WINE

Cakebread Cellars Sauvignon Blanc  
DAOU Cabernet Sauvignon  
Patz & Hall Pinot Noir  
Louis Jadot Chablis or Patz & Hall Chardonnay  
Domaine Carneros Prosecco

Cocktails, Mai Tais, Cordials, Beers, Juices, Sodas, and Water

One Hour Package	\$64 per guest
Two Hour Package	\$103 per guest
Each Additional Hour	\$33 per guest

## *Taste of Hawai'i—Local*

### SPIRITS

Pau Maui Vodka  
Fid Street Gin  
Paniolo Whiskey  
Mahina Rum  
Mahina Dark

### WINE

Mana Wines Chardonnay  
Mana Wines Cabernet  
Mana Wines Sauvignon Blanc  
Mana Wines Bubbles

Cocktails, Mai Tais, Cordials, Beers, Juices, Sodas, and Water

One Hour Package	\$53 per guest
Two Hour Package	\$89 per guest
Each Additional Hour	\$25 per guest

## *Ali'i*

### SPIRITS

Grey Goose Vodka  
Bacardi Rum  
Meyers's Dark Rum  
Bombay Sapphire Gin  
Four Roses Kentucky Bourbon Whiskey  
The Glenlivet 12 Year Single Malt Scotch  
Patrón Tequila  
Woodford Reserve Bourbon

### WINES

Cakebread Cellars Sauvignon Blanc  
DAOU Cabernet Sauvignon  
Patz & Hall Pinot Noir  
Louis Jadot Chablis or Patz & Hall Chardonnay  
Domaine Carneros Prosecco

Cocktails, Mai Tais, Cordials, Beers, Juices, Sodas, and Water

One Hour Package	\$64 per guest
Two Hour Package	\$103 per guest
Each Additional Hour	\$33 per guest

## *Deluxe*

### SPIRITS

Tito's Handmade Vodka  
Mount Gay Rum Silver  
Whaler's Rum Original Dark  
New Amsterdam Gin  
Jack Daniel's Whiskey  
The Famous Grouse Scotch  
1800 Silver Tequila  
Bulleit Bourbon

### WINES

Louis Jadot Macon Villages Chardonnay  
Cambria Julia's Vineyard Pinot Noir  
Duckhorn Sauvignon Blanc  
Decoy Cabernet Sauvignon

Cocktails, Mai Tais, Cordials, Beers, Juices, Sodas, and Water

One Hour Package	\$57 per guest
Two Hour Package	\$92 per guest
Each Additional Hour	\$28 per guest

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# BEVERAGE BAR SELECTIONS

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## *Cordials*

Amaretto di Saronno  
Baileys Irish Cream  
Frangelico  
Kahlúa

## *Beer Selections*

### DOMESTIC BEERS

Bud Light  
Michelob ULTRA

### IMPORTED BEERS

Heineken

### LOCAL BEERS

Maui Brewing Company Big Swell IPA  
Maui Brewing Company Bikini Blonde  
Kona Brewing Co. Big Wave Golden Ale  
Kona Brewing Co. Longboard Lager

## *Craft Cocktails / \$24 per drink*

### LILIKOI MARGARITA

Tequila, Triple Sec, Lilikoi Puree, House Made Lime Sour, and Li Hing Mui Rim

### WATERMELON

Vodka, Triple Sec, Watermelon Puree, House Made Lime Sour, and Ginger Beer

### MAI TAI

Rum, Dark Rum, House Made Mai Tai Mix

### PINEAPPLE WHISKEY SOUR

Whiskey, Pineapple Juice, House Made Lemon Sour

### MANGO DAIQUIRI

Rum, Mango Puree, House Made Lime Sour

### STRAWBERRY COLLINS

Vodka, Strawberry Puree, House Made Lemon Sour

### RUM PUNCH

Light Rum, Dark Rum, POG Juice

## *Mocktails / \$10 per drink, \$150 per gallon*

### STRAWBERRY BASIL MULE

Muddled Strawberries, Basil, Ginger Beer

### SKINNY COLADA

Coconut Water, Pineapple Juice

### PASSION SODA

Yuzu, Passion Fruit, Lime Juice, Splash of Soda

### MANGO MOJITO

Mango Purée, Mint, Club Soda

### VIRGIN CUCUMBER MOJITO

Cucumber, Mint, Lime Juice, Soda Water

### TAGINE PINEAPPLE SODA

Strawberry Puree, House Made Lemon Sour

### CREAMSICLE

Orange Juice, Vanilla Syrup, Soda Water

# WINE SELECTIONS

All Bars require a 30 guest minimum and a Bartender at \$300 per 75 guests. Wine selections are subject to change according to availability. Please allow sufficient time for ordering the proper quantities as appropriate for the event. Additional wines are available upon consultation. Price per bottle.

## *Sparkling*

Benvolio Prosecco, Italy	\$55
Alta Vista Brut, Sparkling Wine	\$60
Bisol Jeio Prosecco, Italy	\$70
Domaine Carneros, Napa Valley, California	\$88

## *Champagne*

Taittinger, Reims, France	\$120
Veuve Clicquot, Reims, France	\$156

## *Whites*

### SAUVIGNON BLANC

Frenzy, Marlborough, New Zealand	\$55
Craggy Range, Martinborough, New Zealand	\$65
Duckhorn, Napa Valley, California	\$70
Cakebread Cellars, Napa Valley, California	\$95

### CHARDONNAY

Angeline, California	\$55
DAOU, Paso Robles, California	\$60
Louis Jadot Chablis 2020, Burgundy, France	\$60
Patz & Hall, Sonoma, California	\$80
Jordan, Sonoma, California	\$84
Cakebread Cellars, Napa Valley, California	\$92
Rombauer, California	\$100

## *Reds*

### CABERNET SAUVIGNON

Spellbound, California	\$55
DAOU, Paso Robles, California	\$60
Justin, Paso Robles, California	\$75
Charles Krug, Napa Valley, California	\$80
Jordan, Sonoma, California	\$110

### PINOT NOIR

Angeline, California	\$55
Cambria, Santa Maria Valley, California	\$61
Au Bon Climat, Santa Barbara, California	\$64
Decoy, Sonoma, California	\$68
Siduri, Willamette Valley, Oregon	\$82

## *Rosés*

Chateau Miraval, Cotes de Provence, France	\$61
Martin Ray, Sonoma, California	\$65
Domaines Ott BY.OTT, Cotes de Provence, France	\$68

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