



MAUI
BREWING CO

COME TOGETHER

TO CELEBRATE IN THE HEART OF WAIKIKI

CELEBRATIONS AT MAUI BREWING CO

ALOHA! and WELCOME! to Maui Brewing Company Waikiki!

As curators of the craft beer way of life, we know a thing or two about hosting an epic party. And where better to throw a party than Waikiki - a global gathering place rich with history, beauty and energy.

Our restaurant brings that energy inside, with open air seating, lively entertainment, and the most diverse selection of craft beer in the state.

Whether you're looking to host an intimate gathering or a legendary holiday party, our team of craft curators can create the perfect experience for you and your guests.

While we are known for our fiercely local brewing practices and commitment to local craftspeople and farmers, celebrations are also one of our specialties. After all, we believe there's no situation that isn't made better by craft beer.

Please review our Restaurant Safety Guidelines at the end of this document. Mahalo!



MBC WAIKIKI

EVENT SPACE OPTIONS

| TOTAL PAX | AREA | WEEKDAYS MON - THU | WEEKEND FRI - SUN |
|-----------|----------------------------------|-----------------------|----------------------|
| 35 max | KEG CEILING | \$2,500++ | \$3,000++ |
| 50 - 60 | LANAI | \$4,000++ | \$6,000++ |
| 60 - 150 | LOUNGE | \$6,000++ | \$8,000++ |
| 150 - 299 | MAIN DINING ROOM & LANAI | \$25,000++ | \$30,000++ |
| 300 - 550 | FULL RESTAURANT | \$50,000++ | \$70,000++ |
| 550+ | CONTACT US FOR YOUR CUSTOM EVENT | | |



Menu Options

Pupsu Party

\$70++/person, 25 min. guests

Choice of:

SALAD (x1) PIZZA (x2)
APPETIZER (x2) ENTRÉE (x1)

Taco Bar

\$65++/person, 30 min. guests

Choice of:

PROTEIN OR VEGGIES
ALL THE TACO FIXINGS!

Big Swell Buffet

\$90++/person, 30 min. guests

Included:

FRESH FRUIT TRAY
ALOHA RICE

Choice of:

SALAD (x1) ENTRÉE (x2)
DESSERT (x1)

Plated - IPA

\$65++/person, 72-hour pre-order

Choice of:

STARTER, ENTREE
DESSERT (family style)

Plated - Porter

\$95++/person, 72-hour pre-order

Choice of:

STARTER (x2), SALAD
ENTREE, DESSERT

Keg Ceiling

up to 35 people max

\$2,500 ++ (Mon - Thu)
\$3,000++ (Fri - Sun)

Two (2) Large HDTVs



The Lanai

50 - 60 people capacity

\$4,000 ++ (Mon - Thu)
\$6,000++ (Fri - Sun)

Outdoor, Open Air

The Lounge

60 - 150 total capacity

**\$6,000 ++ (Mon - Thu)
\$8,000++ (Fri - Sun)**

Private Bar, Open Air



Main Dining Room & Lanai

150 - 299 total capacity

**\$25,000 ++ (Mon - Thu)
\$30,000++ (Fri - Sun)**

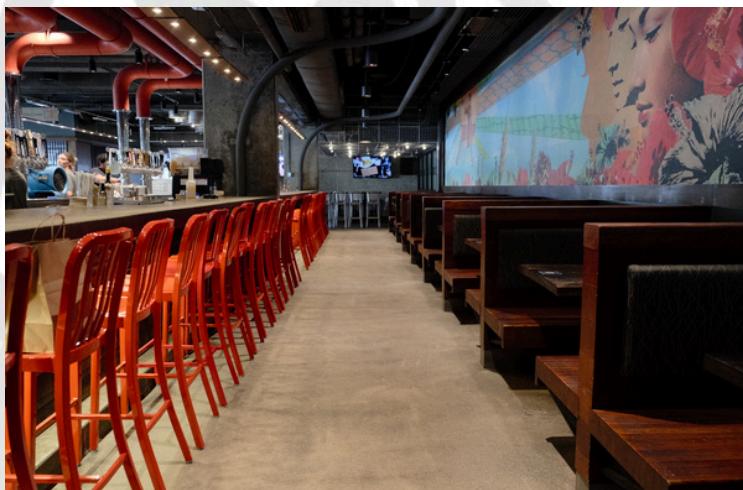
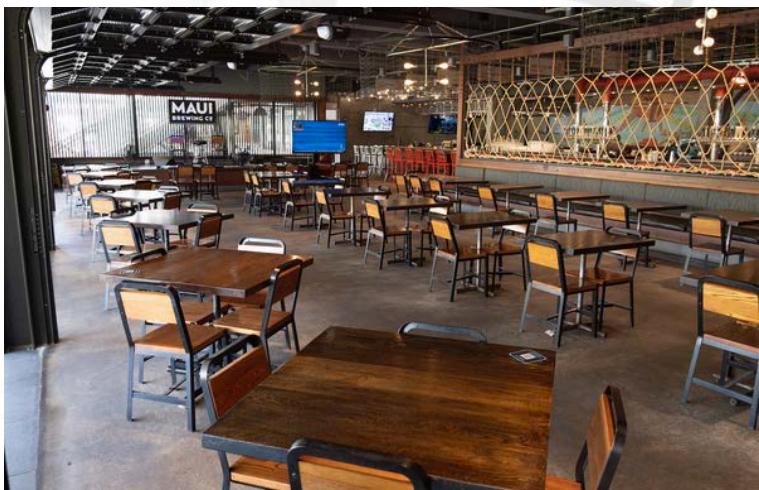
Stage, Open Air Area



Full Restaurant Buyout

**300 - 550
total capacity**

**\$50,000 ++ (Mon - Thu)
\$75,000++ (Fri - Sun)**



**More than
500 people?
Contact us for a
custom event!**

EVENT MENUS - BUFFET PUPU PARTY

**70 per person
MINIMUM 25 GUESTS**



SALAD: CHOICE OF 1 (ONE)

MBC CAESAR | romaine greens, grana cheese, cherry tomatoes, baguette croutons, housemade Caesar dressing

HOLY KALE | locally grown kale, shaved red onion, feta, avocado, toasted quinoa, lemon-dijon vinaigrette

MIXED GREENS | mixed greens, tomato, cucumber, red onion, sliced radishes, mango-lime dressing

PIZZA: CHOICE OF 2 (TWO)

CHEESE PIZZA, PEPPERONI PIZZA

THE ORIGAMI | vine ripened tomato, mozzarella, ripped basil, olive oil, red sauce

THE BREWMASTER | Kukui spicy sausage, pepperoni, roasted bell peppers, olives, red sauce

THE HUNTER | guava BBQ pulled pork, red onions, jalapeños, mozzarella, charred pineapple, red sauce

APPETIZER: CHOICE OF 2 (TWO)

PORK BELLY BAO | roasted pork belly, crunchy cucumber slices, Korean chili mayo, fresh cilantro, scallion tossed in sesame dressing

GARLIC & GRANA FRIES | served with ketchup

SHOYU & GARLIC EDAMAME | served warm

HOUSEMADE BEET HUMMUS | served with seasonal veggies, housemade flatbread

sub gluten free bread +2 per person

CHICKEN WINGS | choice of classic buffalo or huli huli glaze, served with crunchy slaw

CHIPS & DIP | housemade tortilla chips served with oxacan salsa, chipolte crema, pico de gallo,

add guacamole +5 per person

ENTRÉE: CHOICE OF 1 (ONE)

PORK SLIDERS | Kalua pork, housemade guava BBQ sauce, gochujang mayo, creamy slaw, pickles, fried onions

MBC CHEESEBURGER SLIDERS | shaved red onion, butter lettuce, pickles, tomato, cheddar, 8 Island sauce

GRILLED FISH TACOS | local corn tortilla, jalapeño, Baja slaw, guacamole, chipotle crema drizzle

BUFFALO CHICKEN SLIDERS | fried Katsu chicken, tomato, onion, lettuce, pickles, ranch dressing

CHICKEN CLUB SANDWICHES | grilled chicken, bacon, lettuce, tomato, ranch dressing

EVENT MENUS - BUFFET

TACO BAR

65 per person

MINIMUM 30 GUESTS

CHOICE OF TWO (2):

CHICKEN ACHIOTE

LOCAL CATCH - GRILLED OR FRIED

KALUA PORK

GRILLED STEAK +5/PERSON

GRILLED VEGGIES

MUSHROOMS, BELL PEPPERS, ONIONS

ADD 3RD SELECTION FOR +8/PERSON

COMES WITH:

CORN TORTILLAS

ALOHA RICE

BAJA SLAW

GUACAMOLE & SOUR CREAM

OAXACAN BLACK BEANS

PICO DE GALLO

HOUSE BLEND CHEESE

CHOPPED ONIONS

CHOPPED CILANTRO

CHIPS & SALSA BAR



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EVENT MENUS

BIG SWELL BUFFET

Starting at 90 per person

MINIMUM 30 GUESTS



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FRESH FRUIT TRAY | seasonal fresh cut fruit

ALOHA RICE | white rice with garlic, peppers, herbs, and oil

SALAD | CHOICE OF ONE (1):

SEARED AHI TUNA SALAD

seared tuna in a togarashi crust, mixed greens & butter lettuce, pickled radish, avocado, fried won ton strips, furikake goat cheese, dressed with our Bikini Blonde-cilantro vinaigrette

HOLY KALE SALAD

locally grown kale, crumbled feta, shaved red onion, Okinawa sweet potato, toasted quinoa, avocado, lemon-dijon vinaigrette

MBC CAESAR SALAD

romaine greens, grana cheese, cherry tomatoes, baguette croutons, housemade Caesar dressing

MAC NUT PESTO SALAD with CHICKEN

penne pasta, mozzarella, local cherry tomatoes, creamy macadamia nut pesto dressing

MAUI WOWIE SHRIMP SALAD

poached shrimp, romaine hearts, feta, avocado, grilled focaccia, meyer lemon dressing, dill, radish, cherry tomato

ADD EXTRA CHOICE SALAD FOR \$10/PERSON

EVENT MENUS

BIG SWELL BUFFET



ENTREE | CHOICE OF TWO (2):

TERIYAKI CHICKEN | roasted dark meat chicken, MBC teriyaki sauce

KALUA PORK | local style braised smoked pork and cabbage (GF)

KALBI RIBEYE | sweet soy marinated grilled ribeye, green onions, sesame (GF)

GARLIC SHRIMP | stir fried shrimp, north shore inspired garlic butter sauce

MISOYAKI SALMON | pickled ginger rice, Hawai'i miso, mixed mushrooms, green beans

ADD EXTRA CHOICE ENTREE FOR \$15/PERSON

DESSERT | CHOICE OF ONE (1):

MAUI MAC NUT BROWNIES | macadamia nut brownies, Bikini Blonde caramel sauce, vanilla ice cream

PINEAPPLE UPSIDE DOWN CAKE | vanilla crumb cake topped with caramelized pineapple and crème anglaise

GUAVA CHEESECAKE | infused with KUPU Gin and topped with a guava glaze

ADD EXTRA DESSERT TRAY - \$80 PER TRAY (FEEDS 20 PEOPLE)

EVENT MENUS

ADD ON TO ANY BUFFET:



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POKE STATION - \$12 PER PERSON

AHI POKE | spicy garlic shoyu, cucumber, onion, scallion

SPICY SALMON POKE | spicy mayo, tobiko caviar, scallion

OKINAWAN SWEET POTATO POKE | spicy garlic shoyu, cucumber, tomato, onion, scallion

INCLUDED:

- tobiko caviar
- scallion
- furikake
- bubu arare

PRIME RIB STATION - \$ 21 PER PERSON

INCLUDED:

- Hawaiian rolls
- wasabi-horseradish sauce or whole grain mustard
- caramelized onion au jus

EVENT MENUS DINNER - PLATED

ALL PLATED DINNERS REQUIRE A PRE-ORDER 72 HOURS PRIOR TO EVENT DATE



IPA | 65 per person

STARTER (FAMILY STYLE): PICK TWO

CHICKEN WINGS

huli wings & buffalo wings with crunchy slaw

TRIO OF DIPS & CHIPS

guacamole, pico de gallo, Oaxacan salsa, crispy housemade tortilla chips

HOUSEMADE BEET HUMMUS

served with grilled flatbread, carrots, cucumber

PORK BELLY BAO

roasted pork belly, cucumbers, spicy mayo, topped with cilantro & scallion in a sesame dressing

ENTRÉE: CHOICE OF ONE (1)

MBC GRIDDLED CHEESEBURGER

shaved red onion, butter lettuce, pickles, tomato, cheddar cheese, 8 island sauce, & french fries

(Veggie Patty Available Upon Request)

BBQ PORK SANDWICH

slow cooked kalua pork, housemade guava bbq sauce, creamy slaw, spicy mayo, pickles, fried onions & french fries

BAJA STYLE FRIED FISH TACOS

Baja-style fried local fish, corn tortillas, chilies, guacamole, Baja slaw, chipotle crema, and a side of Aloha rice

TERIYAKI GRILLED CHICKEN

grilled chicken breast, tossed with teriyaki sauce, served with Aloha rice and crunchy baja slaw

DESSERT | FAMILY STYLE - MAC NUT BROWNIE BARS



EVENT MENUS DINNER - PLATED



ALL PLATED DINNERS REQUIRE A PRE-ORDER 72 HOURS PRIOR TO EVENT DATE

PORTER | 95 per person

STARTER (FAMILY STYLE): PICK TWO

CHICKEN WINGS

huli wings & buffalo wings with crunchy slaw

TRIO OF DIPS & CHIPS

guacamole, pico de gallo, Oaxacan salsa, crispy housemade tortilla chips

SALAD: CHOICE OF ONE (1)

MBC CAESAR

romaine greens, grana cheese, cherry tomatoes, toasted baguette croutons, housemade dressing

MAC NUT PESTO SALAD

penne pasta, mozzarella, local cherry tomatoes, creamy macadamia nut pesto dressing

ENTRÉE: CHOICE OF ONE (1)*

GRILLED MISOYAKI SALMON

sweet soy bbq, spicy aioli, pickled ginger rice, miso, shiitake mushrooms, green beans

GRILLED PANILO RIBEYE

garlic & herb marinade, coconut hiwa demi glace, crispy french fries

MAC NUT MAHI

local mahi mahi, Okinawan sweet potatoes, local watercress salad, coconut vinaigrette

*vegetarian option available upon request

**DESSERT | FAMILY STYLE - MAC NUT BROWNIES OR
PINEAPPLE UPSIDE DOWN CAKE**

HOUSEMADE BEET HUMMUS

served with grilled flatbread, carrots, cucumber

PORK BELLY BAO

roasted pork belly, cucumbers, spicy mayo, topped with cilantro & scallion in a sesame dressing

HOLY KALE SALAD

locally grown kale, shaved red onion, okinawan sweet potato, feta, avocado, toasted quinoa, lemon-dijon vinaigrette

MIXED GREENS

local mixed greens, tomato, cucumber, red onion, sliced radishes, mango-lime dressing

GARLIC SHRIMP

north shore inspired garlic shrimp, ginger-garlic rice, bok choy

BRISKET LOCO MOCO

braised short rib, Aloha rice, sunnyside egg, coconut hiwa demi glace, fried onion strings

PORK TENDERLOIN

‘ulu mashed potatoes, pickled apples, braised onions, whole grain mustard demi glace

EVENT MENUS



BREAKFAST BUFFET

7:00 AM - 10:00 AM MINIMUM 75 GUESTS

32 per person

INCLUDED:

- Fresh Whole Fruit
- Scrambled Eggs
- Coffee Station
- Juice Station (+\$3 per person)

PROTEIN CHOICE OF 2 (TWO):

CRISPY BACON

PORTUGESE SAUSAGE

CORN BEEF HASH

SMOKED BRISKET HASH

LINK SAUSAGE

ADD 3RD SELECTION FOR \$5 PER PERSON

STARCH CHOICE OF 2 (TWO):

WHITE RICE

FRIED RICE

FRENCH TOAST

CRISPY HASH BROWNS

PANCAKES

ADD 3RD SELECTION FOR \$5 PER PERSON



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT MBC WAIKIKI?

MBC can host many types of events, gatherings, and celebrations including rehearsal dinners, post-wedding brunches, corporate events, baby & wedding showers, holiday parties and so much more!

DO I NEED TO SELECT A BANQUET MENU?

Parties of 25 or more are considered “large parties” and are required to select one of our banquet menus. Menus and prices are subject to change.

CAN I BRING MY OWN CAKE?

Cakes may be brought in on the day of the event, for a fee. Please inform your Event Manager if you will have a cake delivered to your event.

DO YOU HAVE MENU OPTIONS FOR CHILDREN?

Yes, children 12 and under have an exclusive Keiki Event Menu. Please let us know the number of children you are expecting when setting up your event with your Event Manager

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Our location can accommodate parties up to 550 people. Special accommodations must be made for parties of 13 or more people. Please speak with our Event Manager for more information on parties of this size. Full buy-out options are available.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Valet parking is available within the Outrigger Beachcomber Hotel for \$10 for 4 hours with validation. Additional parking in and around Waikiki is also available at various rates.

CAN I BRING DECORATIONS?

Yes, subject to restaurant approval, you may bring decorations to add to the table a few minutes prior to your event. No decorations may be affixed to the walls, floor, or ceiling. Birdseed, confetti, glitter or rice is not permitted in the restaurant.



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FREQUENTLY ASKED QUESTIONS

MAY WE BRING IN OUR OWN BEER & WINE?

We do not offer corkage for our events. We offer a great selection of craft beverages and wine, and are happy to suggest options for your group.

WHEN DO YOU NEED A FINAL HEADCOUNT?

Final guest count is due 72 hours prior to your event. If a final guest count is not provided by the deadline, the tentative count will become your final guarantee.

IS A DEPOSIT REQUIRED?

To guarantee the date and time for your event, we require a deposit of 50% of the estimated food and beverage minimum and a signed banquet agreement. Deposit payments may be processed through our Perfect Venue website.

HOW WILL WE BE CHARGED? ANY ADDITIONAL FEES?

Food will be charged according to the contracted per person price on your menu selection. Beverage pricing is listed on our menu and is charged based on consumption. Food & beverage prices will be subject to Hawaii State Tax, 20% gratuity and 4% service fee.

CAN YOU ACCOMMODATE VEGETARIAN OR ALLERGY REQUESTS?

Yes, we can certainly accommodate these types of requests. Please let your Event Manager know if you have a guest with special dietary needs and we can discuss menu options with you to satisfy those needs.

WHEN IS FINAL PAYMENT DUE?

The balance can be paid by cash or credit card on the day of your event. If there is an increase in guest size on the day of your event, additional guests will be charged according to the event menu selection.

WHO DO I CONTACT FOR MORE INFORMATION OR TO BOOK AN EVENT?

Contact Alanna Guerin via email at alanna@mbcwaiiki.com

FOR GROUP ACCOMMODATIONS AT THE OUTRIGGER WAIKIKI BEACHCOMBER HOTEL, PLEASE CONTACT BEACHFRONT.GROUPSALES@OUTRIGGER.COM

OUTRIGGER
WAIKIKI BEACHCOMBER HOTEL



ADDITIONAL POLICIES

TIME CONSTRAINTS

All parties are restricted to the time constraints based on the area selected, unless the contract indicates otherwise. If your party arrives late, we will try our best to accommodate your group, however, we cannot make any guarantees. If your party stays longer than the allotted time, MBC will charge an overtime fee, which will be a minimum of \$35 per person per hour, but could go as high as the average per person spend associated with the space during the time of your event.

DEPOSITS & CONTRACTS

We require a deposit and signed contract in order to secure your event date and time. The deposit is equivalent to 50% of the estimated food and beverage minimum, which your Event Curator will determine for you. The deposit may be processed online through the Perfect Venue website. All events are processed under one master bill. If the food and beverage minimum is not met at the end of the event, the minimum may be achieved through the purchase of merchandise or gift cards. Any growth in party size, past the contracted headcount will be subject to an additional fee.

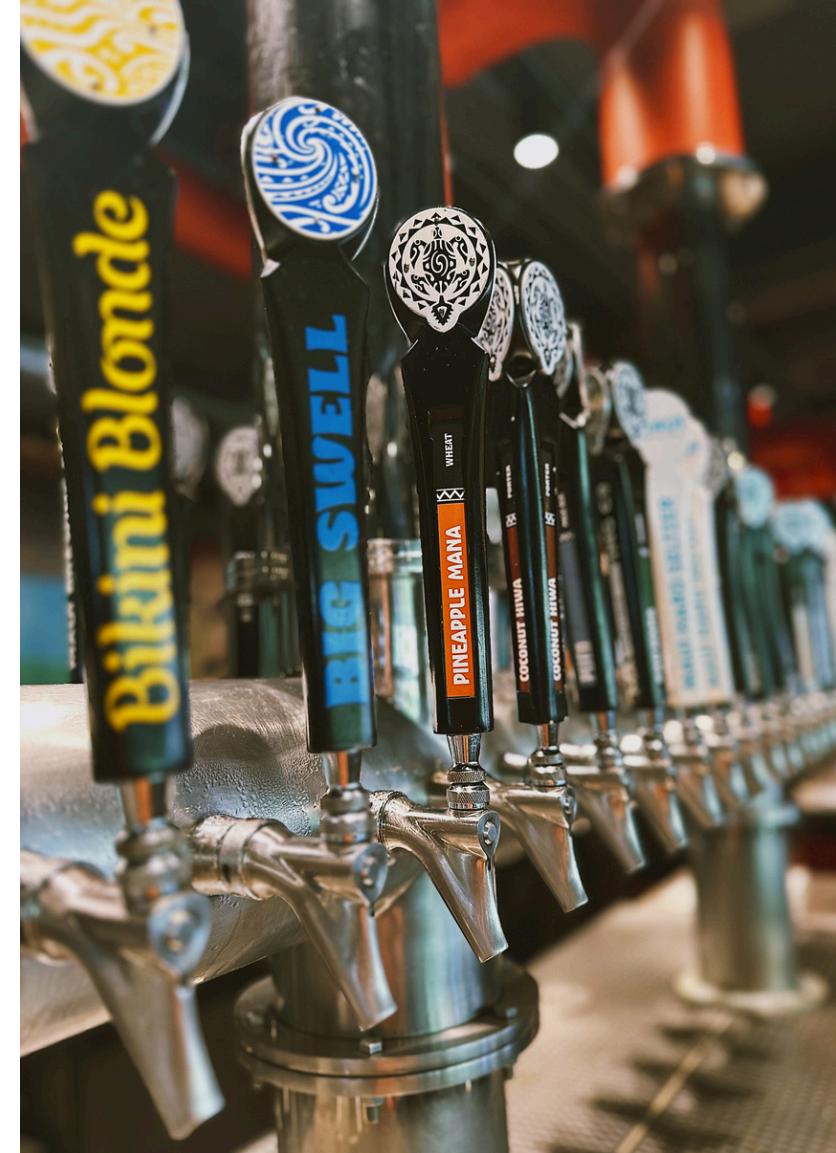
CANCELLATIONS & REFUNDS

All events will be subject to one master bill. A 24% service charge will be added to all food & beverage minimum contracted by the restaurant. 4.712% HI State Tax will be added to the entire bill at the end of your event. Final payment is due at the conclusion of your event. We accept cash and the following credit cards - Visa, Mastercard, American Express, Discover, Diner's Club or JCB.

- For most bookings, deposits are 100% refundable if cancellation is made more than 10 days prior to the event.
- For any type of buyout (whether full or partial), deposits are 100% refundable if cancellation is made more than 21 days prior to the date of your event.

ADDITIONAL POLICIES

The restaurant will operate in accordance to all Hawaii State and Honolulu County COVID-19 guidelines. As these ordinances and emergency orders change, we will adjust accordingly and on short notice as needed. The restaurant reserves the right to ask guests who repeatedly disregard COVID-19 safety guidelines to leave the premises.



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