



MAUI
BREWING CO

MBC GATHERINGS

TO CELEBRATE IN THE HEART OF WAIKIKI

CELEBRATIONS

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!



MAUI
BREWING CO

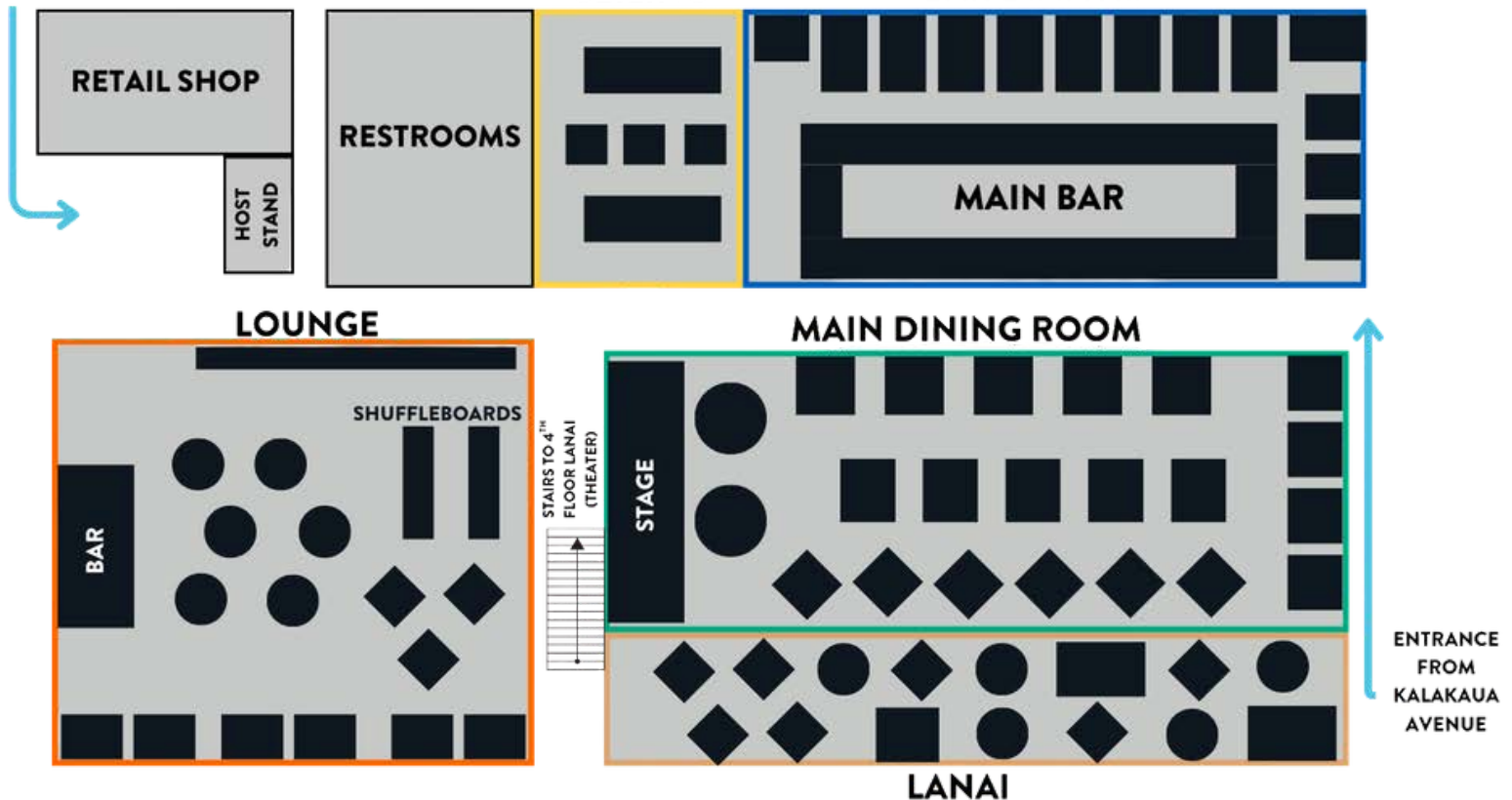
MBC WAIKIKI

EVENT SPACE OPTIONS

TOTAL PAX	AREA	F&B MINIMUM*
35 max	KEG CEILING	\$1,500-\$2,500
50 - 60	LANAI	\$3,000-\$3,500
60 - 150	LOUNGE	\$4,000-\$5,000
150 - 299	MAIN DINING ROOM & LANAI	\$25,000-\$30,000
300 - 550	FULL RESTAURANT	\$35,000-\$60,000
550+	CONTACT US FOR YOUR CUSTOM EVENT	

*pricing does not include HI State tax (4.712%), gratuity (20%), service fee (4%)

OUTRIGGER
WAIKIKI BEACHCOMBER
LOBBY



Keg Ceiling

up to 35 people max

\$1,500-\$2,500 ++

Two (2) Large HDTVs



The Lanai

50 - 60 people capacity

\$3,000-\$3,500 ++

Outdoor, Open Air



The Lounge

60 - 150 total capacity

\$4,000-\$5,000 ++

Private Bar, Open Air



Main Dining Room & Lanai

150 - 299 total capacity

\$25,000-\$30,000 ++

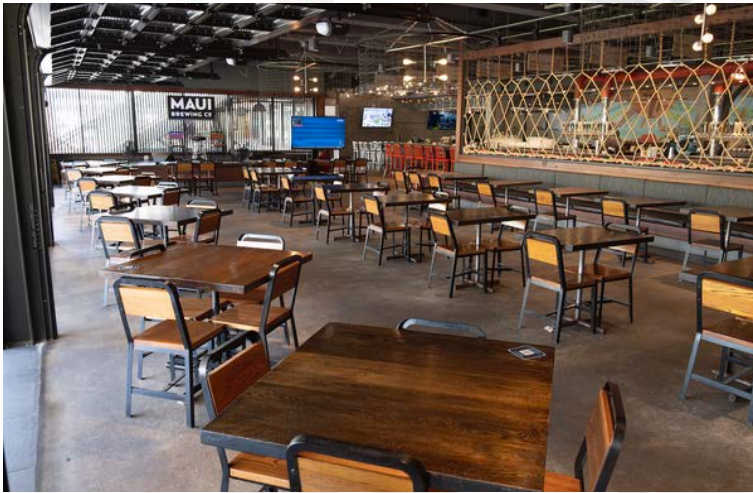
Stage, Open Air Area



Full Restaurant Buyout

**300 - 550
total capacity**

\$35,000-\$60,000 ++



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

EVENT MENUS - BUFFET

MAUI SOCIAL

60 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, crumbled feta, shaved red onion, toasted quinoa, avocado, 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 | cucumber slices, Korean chili mayo, cilantro, scallion, sesame dressing

GARLIC FRIES | garlic confit, shaved grana cheese, black garlic-truffle aioli

SHOYU & GARLIC EDAMAME | served warm

SEASONAL HUMMUS | served with 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, queso, pico de gallo

ENTRÉE: CHOICE OF 1 (ONE)

PORK SLIDERS | Kalua pork, guava BBQ, gochujang mayo, creamy slaw, pickles, crispy onions

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

GRILLED FISH TACOS | corn tortilla, Fresno chili, Baja slaw, guac, chipotle crema

MOCHIKO CHICKEN SLIDERS | pickled onions, kimchi aioli

EVENT MENUS - BUFFET

PUPU PARTY

MINIMUM 25 GUESTS

Choice of 3 • \$35 per person | Choice of 5 • \$55 per person

Choice of 7 • \$65 per person

POBLANO-POTATO CROQUETTE| Smoked Ham, Queso

MAC & CHEESE BITES| Kalua Pork

KALUA PORK SLIDER| Guava BBQ, Gochujang Mayo, Creamy Slaw, Pickles, Crispy Onions

CHEESEBURGER SLIDER| Cheddar, 8 Island Sauce, Lettuce, Tomato, Pickles & Red Onion

VEGGIE SLIDER| Vegan Mayo, Pickled Ginger, Avocado

MINI AVOCADO TOAST| Shaved Vegetables, Lemon Aioli

TOGARASHI-SEARED AHI| Toast Point, Tropical Salsa, Citrus

PAN PIZZA BITES| Variety of Bite-Sized MBC Handcrafted Pizzas

OKINAWAN SWEET POTATO CROQUETTE| Ginger Aioli, Microgreens

CHIPS & DIP TRIO| Housemade Tortilla Chips, Oaxacan Salsa, Queso, Pico de Gallo

CEVICHE TOSTADA| Oaxaca Salsa, Guacamole, Pickled Onion

PORK BELLY BAO| Cucumber slices, Korean chili mayo, cilantro, scallion, sesame dressing

MOCHIKO CHICKEN BAO| Gochujang Aioli, Green Onion, Pickled Ginger

BASIL & CUCUMBER SALAD| Ceviche, Crème Fraîche, Chili Crisp

TEMPURA-FRIED MUSHROOM| Sesame Aioli, Chili Crisp



MAUI BREWING CO

APPETIZER ADD-ON'S

Requires a 7 day lead time
Minimum order three dozen

STATIONARY OPTIONS

BEER-BATTERED FISH SLIDERS	Hawaiian tartar sauce	\$72 per dozen
MOCHIKO CHICKEN SLIDERS	pickled onions, kimchi aioli	\$72 per dozen
KALUA PORK SLIDERS	housemade guava BBQ, gochujang mayo, creamy slaw, pickles, crispy onions	\$48 per dozen
MBC CHEESEBURGER SLIDERS	cheddar, 8 Island sauce, butter lettuce, tomato, pickles & shaved red onion	\$48 per dozen
GRILLED FISH TACOS	corn tortilla, Fresno chili, Baja slaw, guac, chipotle crema	\$60 per dozen
ROASTED PORK BELLY BAO	Cucumber slices, Korean chili mayo, cilantro, scallion, sesame dressing	\$60 per dozen
AHI POKE	spicy garlic shoyu, cucumber, onion, scallion	\$40 per pound
SPICY SALMON POKE	spicy mayo, tobiko, scallion	\$40 per pound
OKINAWAN SWEET POTATO POKE	spicy garlic shoyu, cucumber, tomato, onion, scallion	\$40 per pound

PASSED APPETIZERS

POBLANO-POTATO CROQUETTE	smoked ham, queso	\$36 per dozen
TOGARASHI-SEARED AHI TOAST	Toast Point · Tropical Salsa · Citrus	\$36 per dozen
BASIL & LEMON ARANCINI	dried tomato aioli	\$36 per dozen
KALUA PORK TARTLET	chili peppa gel	\$60 per dozen
BEER-BATTERED MUSHROOMS	smoked lemon aioli & garlic crunch	\$36 per dozen
CRAB & CUCUMBER SALAD	basil & tobiko	\$36 per dozen
OKINAWAN SWEET POTATO "TOTS"	yuzu-gochujang aioli & bubu are	\$36 per dozen
LILIKOI TEA-CURED AHI	wasabi cream, pickles, crispy rice chip	\$45 per dozen
GRILLED BEEF CARPACCIO	sambal vinaigrette & crispy nori	\$60 per dozen
CITRUS-MARINATED BEETS	herbed goat cheese in a gem lettuce cup	\$36 per dozen
ANCHO-MARINATED SHRIMP COCKTAIL	chipotle sauce & tortilla crunch	\$60 per dozen
PAN PIZZA BITES	bite-sized variety of MBC handcrafted pizzas	\$36 per dozen

ACTION STATION (ADD-ON) | CARVING STATION - choice of (+\$21/person)

WHOLE ROASTED AHI LOIN

served prime rib-style with wasabi crema

SHAVED PRIME RIB

creamy horseradish sauce

EVENT MENUS



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BIG SWELL BUFFET

Starting at 70 per person

MINIMUM 25 GUESTS

MIXED VEGETABLES | roasted seasonal veggies

STARCH | CHOICE OF ONE (1):

GINGER-SCALLION RICE

GARLIC FRIES | garlic confit, shaved grana cheese, black garlic-truffle aioli

MBC MAC SALAD

MASHED POTATOES

MASHED OKINAWAN SWEET POTATOES

ADD EXTRA CHOICE STARCH FOR \$6/PERSON

SALAD | CHOICE OF ONE (1):

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

MBC CAESAR SALAD | romaine, housemade caesar dressing, cherry tomatoes, shaved grana cheese, buttery baguette croutons

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

SEARED AHI TUNA SALAD +\$5 per person | seared local ahi, togarashi crust, mixed greens, butter lettuce, hard boiled egg, pickled radish, avocado, fried Okinawan sweet potato, furikake goat cheese, Bikini Blonde-cilantro vinaigrette

ADD EXTRA CHOICE SALAD FOR \$10/PERSON



EVENT MENUS

BIG SWELL BUFFET



ENTRÉE | CHOICE OF TWO (2):

TERIYAKI CHICKEN | roasted dark meat chicken, MBC teriyaki sauce

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

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

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

KALBI RIBEYE +\$7 | sweet soy marinated grilled ribeye, green onions, sesame

ADD EXTRA CHOICE ENTRÉE FOR \$15/PERSON

DESSERT | CHOICE OF ONE (1):

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

CARAMELIZED PINEAPPLE CHEESECAKE | infused with KUPU
Gin and topped with a pineapple glaze

PINEAPPLE MAC NUT BLONDE BROWNIES | pineapple,
macadamia nut, vanilla sauce

UBE CHEESECAKE +\$3 | Oreo cookie crust, whipped cream, toasted
coconut

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

EVENT MENUS

DINNER - PLATED

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

IPA | 65 per person



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STARTER (FAMILY STYLE): PICK TWO

CHICKEN WINGS

huli wings & buffalo wings with crunchy slaw

TRIO OF DIPS & CHIPS

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

SEASONAL HUMMUS

served with grilled flatbread

PORK BELLY BAO

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

ENTRÉE: CHOICE OF TWO (2)

EACH GUEST WILL THEN PRE-SELECT ONE ENTRÉE FROM YOUR TWO CHOSEN OPTIONS.

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

Kalua pork, guava BBQ, gochujang mayo, creamy slaw, pickles, crispy onions, & french fries

BAJA STYLE FRIED FISH TACOS

Bikini Blonde-battered local catch, corn tortilla, Fresno chili, Baja slaw, guac, chipotle crema, pico de gallo, tortilla chips, lime

TERIYAKI GRILLED CHICKEN

grilled chicken breast, tossed with teriyaki sauce, served with ginger-scallion rice and baja slaw

DESSERT | FAMILY STYLE - MAC NUT BROWNIE BARS



EVENT MENUS

DINNER - PLATED



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

PORTER | 85 per person

STARTER (FAMILY STYLE): PICK TWO

CHICKEN WINGS

huli wings & buffalo wings with crunchy slaw

TRIO OF DIPS & CHIPS

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

MBC CAESAR

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

SEASONAL HUMMUS

served with grilled flatbread, chefs chocie veggies

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

ENTREE: CHOOSE THREE (3)

EACH GUEST WILL THEN PRE-SELECT ONE ENTRÉE FROM YOUR THREE CHOSEN OPTIONS.

GRILLED MISOYAKI SALMON

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

GRILLED NEW YORK STRIP

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

GARLIC SHRIMP

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

PORK TENDERLOIN

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

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

EVENT MENUS



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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

PORTUGUESE SAUSAGE

CHICKEN SAUSAGE

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





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BAR PACKAGES

TIER 1

\$45

Well Spirits, Beer, Red & White Wine

Additional Hour: \$20 per person

\$40 daytime rate (11am-3pm)

- **SPIRITS** Vodka - Ocean | Tequila - Real del Valle | Whiskey - Evan Williams | Gin - Prairie Organic
- **INCLUDES** Beer, red & white wine, soda, juice, and mixers

TIER 2

\$55

Premium Liquor Selections, Prosecco & Batched Cocktails

Additional Hour: \$22 per person

\$50 daytime rate (11am-3pm)

- **VODKA** Ocean, Tito's
- **TEQUILA** Teremana
- **WHISKEY** Jack Daniel's, Jameson, Crown Royal, Maker's Mark, Johnnie Walker Black
- **GIN** Tanqueray
- **COCKTAILS** Batched Mai Tai, Margarita, or a themed cocktail

TIER 3

\$65

Ultra-Premium Liquor, Slosbies & Craft Cocktails

Additional Hour: \$25 per person

\$60 daytime rate (11am-3pm)

- **VODKA** Grey Goose
- **TEQUILA** Casamigos
- **WHISKEY** Kupu Whiskey
- **GIN** Hendrick's
- **COCKTAILS** Slosbies + select up to 2 specialty cocktails from the menu

Package selections and cocktail offerings are subject to availability and final event details.

MAUI BREWING COMPANY • WAIKIKI

MAUI BREWING CO

EVENT EXTRAS

MAKE YOUR EVENT YOUR OWN

Add a little something extra to your gathering with entertainment, AV, decor and event enhancements.

LIVE MUSIC

SOLO MUSICIAN Live music performance	\$300 / hour
DUO Two-piece live music performance	\$350 / hour
BAND Full band performance	\$500 / hour

AUDIO & VISUAL

ADDITIONAL TVs Company images, presentations, slideshows, sports & more	\$50 / TV
PORTABLE SPEAKER + MICROPHONE Portable speaker with microphone & stand Available for Lounge & Lanai events	\$100 / event

TABLETOP & EVENT ENHANCEMENTS

TABLE LINENS Linen service for all event tables Pricing varies based on party size	CUSTOM PRICING
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CUSTOM EVENT ADD-ONS

TABLE DECOR • FLOWERS • CENTERPIECES • LEI GREETING • CUSTOM SIGNAGE

Available by custom quote. Pricing depends on selections, quantity and event needs.

CUSTOM ENHANCEMENTS REQUIRE A MINIMUM OF 1 MONTH ADVANCE NOTICE

Availability is subject to event date, vendor availability and restaurant approval.



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@mbcwaikiki.com

FOR GROUP ACCOMMODATIONS AT THE OURTIGGER 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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