

Ho'okupu Sunset Dinner Package

at Kamuela Provision Company

Ho'okupu, meaning "to cause growth", are offerings given freely with warmth and aloha.

Share your warmth and aloha with your guest(s) in one of the most beautiful and romantic settings in the world.



Ho'okupu Sunset Dinner Package

Private Cliffside Cabana for up to three hours

Dine with up to Seven Guests Surrounded by Candle Light

White Floor Length Linen with White Napkins

Orchid Leis for Each Guest

Personal Professional Server

Setup and Teardown of Dining Location (Dedon Chairs, Table, Outlined Décor)

A La Carte Enhancements* Welcome

Dinner Includes:

Chilled Oshibori Towels

One Bottle of Sparkling Cider** and Bottled Artisanal Water Service**

Customized Five-Course Menu



Ho'okupu Sunset Dinner Package

Dinner Menu Selections

Amuse Bouche

Keahole Lobster and Lump Crab Cake

fresh herb salad, lemon vinaigrette, chipotle-red pepper aioli

or

Chicken Potsticker

pan fried to a crisp, Keahole lobster and Waimea sweet corn relish

or

Sesame-Togarashi Ahi Tataki

seared sashimi grade ahi, Kekela farm greens, fresh mango, pickled Kula onions, bubu arare, kalamansi vinaigrette

Salad

Lilikoi and Chardonnay Infused Pear Salad

gorgonzola, macadamia nut brittle, crispy frisee, brioche toast

or

Keala'ola Farm Organic Caesar

baby romaine, Big Island heart of palm, local avocado, Hamakua cherry tomatoes, garlic patis aioli, crispy taro

Chilled Intermezzo



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Entrée

Mauka Makai***

Petite center cut beef tenderloin and grilled lobster tail or Kauai prawns,
liliko'i butter, charred onion, potato rosti cake, seared foie gras, arugula,
roasted Hamakua tomatoes, port wine demi, basil oil

or

Kona Coffee Crusted Paniolo "Cowboy" Rib Eye

Kona coffee rubbed USDA Prime 14 oz. bone-in rib eye, Ali'i mushrooms, crispy Maui onion rings

or

Ginger Infused Steamed Monchong

cilantro, carrot, green onion, kabayaki, sizzling peanut oil, sushi rice cake

or

Grilled Market Vegetable Risotto

grilled Ali'i mushrooms and seasonal vegetables, creamy white risotto

Dessert

Chocolate Hazelnut Crunch Ukulele

or

Torched Pineapple Baked Mauna Kea

or

Kona Coffee Mudslide



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Pricing

\$895 ++ (Priced for Two Guests)

Additional Guests are \$225 ++ per person
(not including additional sparkling cider and bottled water)

**Sparkling cider and bottled water serves up to six glasses per bottle.

Additional bottles suggested if serving more than two guests.

***Upgrade to Two Pound Keahole Lobster for \$65 ++ per person



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A La Carte Enhancements*

Beverages

Wine by the Bottle Service (menu attached)

Mini Tropical Welcome Cocktails \$12++ per guest

Champagne Toast \$18++ per guest

Sake Kampai \$15++ per guest

Wedding Cake

One Tier, 14" Round or Square, Serves 16 Guests \$140+

Two Tier, 6" and 10" Round or Square, Serves 32 Guests \$305+

Rolled Fondant Icing: Add \$25+ per tier

Additional charges may apply for custom designs, decorations
and special requests



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A La Carte Selections

Decor

Overlays \$35 each

Black Napkins \$3 each

Souvenir Votive (small) \$25 each

Souvenir Votive (large) \$35 each

Rose Petal Scatter \$35

Traditional Floral Centerpieces \$45 each

Tropical Floral Centerpieces \$65 each

Kukui Nut (male) Pikake or Ginger (female) Lei Upgrade \$30 per guest

Entertainment

Solo Violinist, Hawaiian Acoustic Guitar or Ukulele \$270+ per hour Acoustic

Hawaiian or Classical Duo \$520+ per hour

Hula Dancer \$215+ per dancer per hour

Conch Shell Blower \$215+ per hour



Ho'okupu Sunset Dinner Package

Endless Possibilities,
Breathtaking Setting, Unforgettable
Experience



Ho'okupu Sunset Dinner Package



Diner's Choice Winner on OpenTable.com



Best Ambiance
Hawaii / Big Island



Outdoor Dining
Hawaii / Big Island



Scenic View
Hawaii / Big Island



Special Occasion
Hawaii / Big Island