



Events

The Fish Hopper combines a comfortable atmosphere and amazing ocean views with professional staff and culinary excellence to ensure any event is truly unique.

If you are looking for the perfect setting for your business function, wedding rehearsal dinner or next family & friends gathering, let our on-site planners help you.



Our culinary team captures the Fresh and Sustainable flavors of Hawaii with style and flare. Choose plated, buffet or family styled events from any of our pre-set menus or create a signature menu tailored just for you. Vegetarian and Gluten Free selections made available upon request.

To get started today, contact us:

(808) 326- 2002

The Kamaaina

\$70 per person

Soft Drinks, Iced Tea & Coffee included in house.

First Course:

Choose one:

Clam Chowder

House Salad- mixed greens, cucumber, tomato, carrots and onions with balsamic vinaigrette

Entree:

Choose two:

Macadamia Crusted Mahi Mahi-with citrus sauce served with Molokai sweet potatoes and island vegetables

Chicken Picatta- white wine butter sauce with scallions, garlic and capers served with chef's rice and island vegetables

Pasta Isabella- sautéed scallops, shrimp, clam meat, green onions and diced tomatoes in a rich, tangy cream sauce over linguini pasta

1/2 Rack Asian Ribs- served with chef's rice and island vegetables

Dessert:

Choose one:

Macadamia Pie

Guava Cake



Alterations subject to availability and price changes. All Food & Beverage items subject to 23% service charge and current sales tax. Additional charges may occur for off site locations. Alcoholic beverages are not included. A credit card will be needed upon booking for deposit.

The Funahale

\$80 per person

Soft Drinks, Iced Tea & Coffee included in house.

First Course:

Choose one:

Clam Chowder

Spinach Salad- with fresh strawberries, blue cheese crumbles, macadamia Nuts with Raspberry Vinaigrette



Entree:

Choose three:

Lemon Grass & Ginger Crusted Ono- topped with Mint Sweet Chili Sauce served with island vegetables and sesame potato cake

Hawaiian Monchong- creamy risotto with artichoke hearts, spinach, scallions and tomatoes

Teriyaki Chicken & Coconut Prawns- topped with Mango Papaya Relish served with mashed potatoes and island vegetables

Ali'i Skewers- Beef Tender Loin & Shrimp served with rice and island vegetables topped with Asian Sauce

Dessert:

Choose one:

Guava Cake

Lilikoi Cheesecake

Chocolate Macadamia Pie

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The Alii

\$110 per person

Soft Drinks, Iced Tea & Coffee included in house.

First Course:

Choose one:

Clam Chowder

Crispy Fried Calamari



Salad:

Choose one:

House Salad- mixed greens, cucumber, tomato, carrots and onions with Vinaigrette dressing

Spinach Salad- with fresh strawberries, blue cheese crumbles, macadamia Nuts with Raspberry Vinaigrette

Entree:

Choose three:

Macadamia Crusted Mahi Mahi- with citrus sauce served with Molokai sweet potatoes and island vegetables

14 ounce New York Steak- Certified Angus Beef served with wasabi mashed potatoes and island vegetable

Parmesan Chicken- served with wasabi mashed potatoes and island vegetables

Seafood Pasta Monterey- sautéed fresh fish, scallops & prawns with artichoke hearts, baby spinach, tomatoes and fresh herbs in garlic sauce over linguini pasta

Dessert:

Choose one:

Lilikoi Cheesecake

Guava Cake

Chocolate Macadamia Pie



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Beverage Packages



Tier One

\$9 per drink

Pinot Grigio ~ Vista Point
Chardonnay ~ Vista Point
Merlot ~ Vista Point
Cabernet Sauvignon ~ Vista Point
Local Kona Brewed Beer
Well Spirits

Tier Two

\$12 per drink

Riesling ~ Chateau St Michelle
Chardonnay ~ Estancia
Merlot ~ Blackstone
Cabernet Sauvignon ~ Rodney Strong
Local Kona Brewed Beer
Call Spirits ~ Absolute, Tanqueray, Bacardi, Crown Royal, Patron Silver

Tier Three

\$15 per drink

Sauvignon Blanc ~ Murphy Goode
Chardonnay ~ Kendall Jackson
Cabernet Sauvignon ~ Aquinas
Red Zinfandel ~ Opolo
Domestic & Premium Beer
Ultra Premium Spirits ~ Grey Goose, Tanqueray 10, Zaya, Woodford Reserve, Patron Anejo

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