

A SWELL LITTLE SPOT IN WAIKIKI

SPECIAL EVENTS AT
THE SURFJACK HOTEL
& SWIM CLUB

Surfjack
Hotel & Swim Club





BOBBY AH CHOY, KALAKAUA AVE, 1957

“Go strip off your clothes that are a nuisance in this mellow
clime. Get in and wrestle with the sea; wing your heels with
the skill and power that reside in you, hit the sea’s breakers,
master them, and ride upon their backs as a king should.”

JACK LONDON



The core concept of the Surfjack is to bring Honolulu back to Waikiki—the cultural hub of Oahu from the 1930s through the '80s. Just a few blocks from here, Duke Kahanamoku danced on top of the waves and Mark Twain penned his “Letters from Hawaii.”

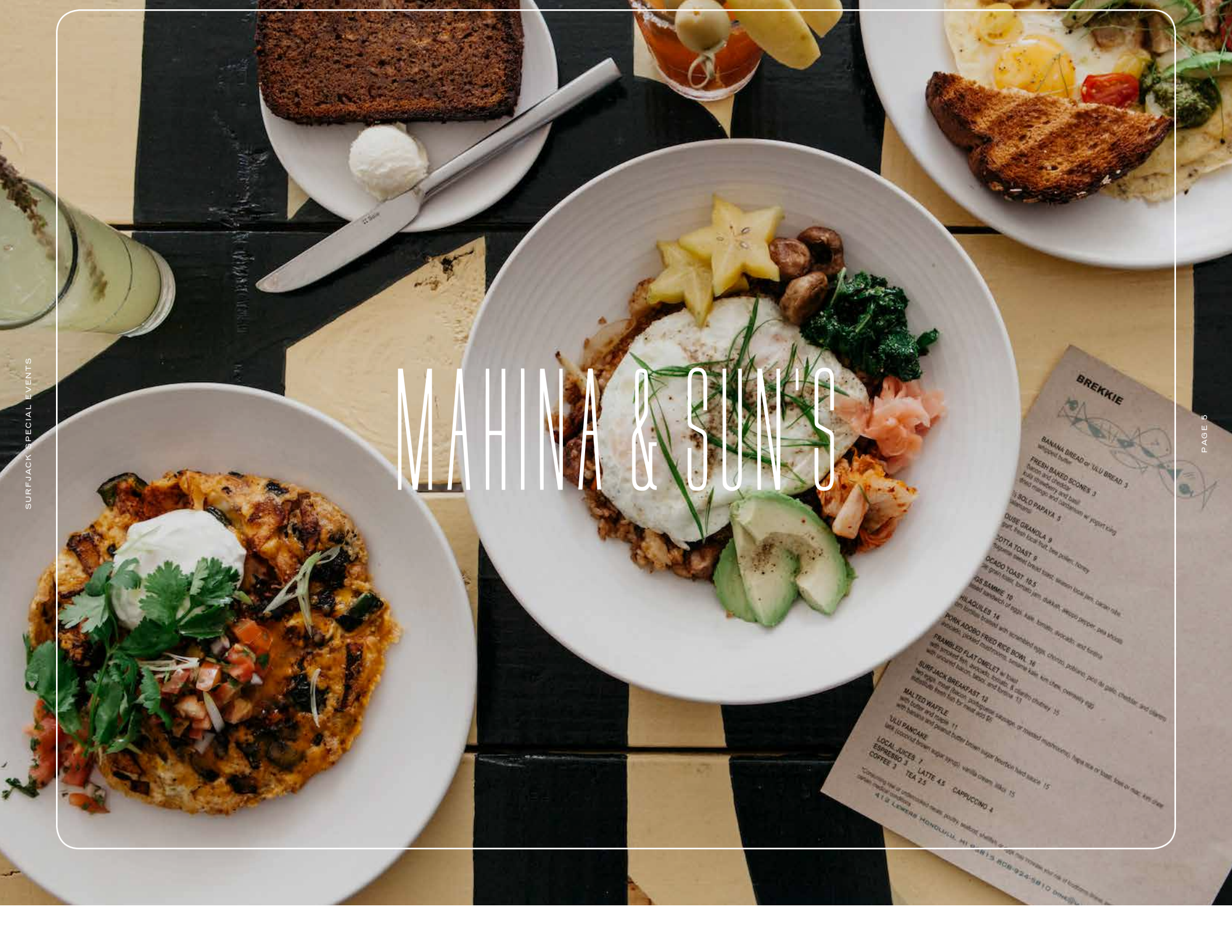
To create a true vibe of yesteryear, we tapped Honolulu’s brightest visionaries to build a boutique hotel reminiscent of the city’s mid-century heyday with modern amenities. And like the ever-evolving community, the Surfjack’s ongoing collaborations with local artists provide an authentic Honolulu experience.



Visitors and locals alike comfortably congregate at the Swim Club, sipping craft cocktails and talking story poolside. This postcard-like setting, the 112 vintage-inspired rooms and Hawaiian hospitality truly makes you Wish You Were Here.



MAHINA & SUN'S

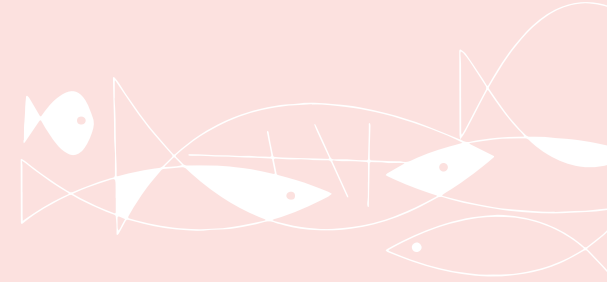


- BREKKIE**
- BANANA BREAD or ULU BREAD 3
w/ topped butter
 - FRESH BAKED SCONES 3
hazelnut and chocolate
raspberry and basil
dried mango and cardamom w/ yogurt icing
lemon/lime
 - SOLO PAPAYA 3
 - QUICK GRANOLA 9
spiced, fresh local fruit, bees pollen, honey
 - COTTA TOAST 8
Tubana bread, baked toast, saffron local jam, dried nuts
 - OCADO TOAST 10.5
one grain toast, banana jam, dukkah, sweet pepper, pine nuts
 - ROS SAMME 10
baked sandwich of eggs, kale, tomato, avocado and feta
 - PHILADELPHIA 14
one banana bread with scrambled eggs, chorizo, potatoes, pesto, feta, cheddar, and olives
 - PORK ANDO FRIED RICE BOWL 18
with pickled mushrooms, sesame kale, kim chee, corn, sweet chili, and olives
 - FRAMBOLE FLAT OMELET 18
with eggs, mozzarella, avocado, tomato, & cheddar chutney 15
with uncured bacon, spinach, and feta 13
 - SURFJACK BREAKFAST 12
New York style bacon, cheddar, sausage, and feta 13
multigrain french loaf for toast add \$2
 - MALTED WAFFLE
with butter and maple 11
with banana and peanut butter brown sugar bourbon hard sauce 15
 - ULU PANCAKE
 - LOCAL JUICES 7
 - ESPRESSO 3
 - COFFEE 3
 - LATTE 4.5
 - CAPPUCCINO 4
 - TEA 2.5
- *Consumption of alcohol may impair your ability to drive. Please drink responsibly.
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FRESH, LOCAL, SUSTAINABLE, ISLAND INSPIRED FOOD HAS RETURNED TO WAIKIKI

Mahina & Sun's chef Ed Kenney—also of Honolulu's famed Town, Mud Hen Water and Kaimuki Superette—brings elevated comfort food inspired by Hawaii's people and place at brekkie, lunch and dinner. Reminiscent of old Hawaii, the curated menus focus on local ingredients, safe sourcing and elevated home cooked flavor.

Mahina & Sun's offers more than a meal—it provides a place for adventurers to gather and for ideas to come to life. Like the hotel itself, Mahina & Sun's connects locals and visitors to Honolulu-based artists, designers, musicians and more. Enjoy nightly live music on the lanai, occasional poolside concerts and movie screenings under the stars—all while enjoying food and drink you can feel good about.



SURFJACK SPECIAL EVENTS



MAHINA & SUN'S CATERING MENU

*Passed appetizers will include a \$50 per hour/per server charge.
Please note prices do not include 4.712% tax or 20% service charge.*

UNDER 20 GUESTS

*Platters / Serves 10-20
3 Platter Minimum*

Sweet Land Farms Goat Cheese Beignets (2/Guest)	\$54
Avocado Tacos (1/Guest)	\$50
Ahi Tartare (1/Guest)	\$60
Grilled He'e Watercress Salad	\$72
Kahala Crudo on Bamboo Skewers	\$64
Roasted Roots w/ Ogo and Inamona	\$65
Buttered Roasted 'Ulu w/ Chili Pepper Water Aioli	\$75
Long Bean Salad	\$65
Chilaquiles Frittata (available vegetarian)	\$64
Grilled Fish on 12-grain Salad	\$104
Pan Roasted Chicken on Rice & Cilantro Chutney	\$108
Naked Pig Pizza (1 pc/Guest)	\$34
Naked Pig Pizza w/ Arugula & Parmesan (1 pc/Guest)	\$42
Mini Pavlovas w/ Lilikoi (2/Guest)	\$48
Mini Dark Chocolate Mochi w/ Guava Jam (2/Guest)	\$48

OVER 20 GUESTS

*Platters / Serves 20-40
6 Platter Minimum*

Sweet Land Farms Goat Cheese Beignets (2/Guest)	\$108
Avocado Tacos (1/Guest)	\$100
Ahi Tartare (1/Guest)	\$120
Grilled He'e Watercress Salad	\$144
Kahala Crudo on Bamboo Skewers	\$128
Roasted Roots w/ Ogo and Inamona	\$130
Buttered Roasted 'Ulu w/ Chili Pepper Water Aioli	\$150
Long Bean Salad	\$130
Chilaquiles Frittata (available vegetarian)	\$128
Grilled Fish on 12-grain Salad	\$208
Pan Roasted Chicken on Rice & Cilantro Chutney	\$216
Naked Pig Pizza (1 pc/Guest)	\$68
Naked Pig Pizza w/ Arugula & Parmesan (1 pc/Guest)	\$84
Mini Pavlovas w/ Lilikoi (2/Guest)	\$96
Mini Dark Chocolate Mochi w/ Guava Jam (2/Guest)	\$96

MAHINA & SUN'S EVENT DINNER MENU

Please note that customized menus are available using all of our daily menu items and other special requests. Please note prices below do not include 4.712% tax or 20% service charge.

ROAST FEAST

\$75/Guest

COURSE 1

Onion Soup, Parmesan Crouton

COURSE 2

Roast Kuahiwi Tenderloin

Candied Beets, Sweet Land Farm Goat Cheese, Mint, Orange

Broccoli, Breadcrumbs, Chile

Roasted Potato, Fennel

Tomato, Mushroom, Maui Onion

Corn, Asparagus, Edamame Succotash

COURSE 3

Banana Cream Pudding, Shortbread Crumble

THE VEGETABLE FESTIVAL

\$45/Guest

COURSE 1

Kabocha Soup

COURSE 2

Candied Beets, Sweet Land Farm Goat Cheese, Mint, Orange

Broccoli, Breadcrumbs, Chile

Roasted Potato, Fennel

Tomato, Mushroom, Maui Onion

Corn, Asparagus, Edamame Succotash

COURSE 3

Banana Cream Pudding, Shortbread Crumble

MAHINA'S CLASSIC FAMILY FEAST

\$35/Guest Plus Fish Market Price

COURSE 1

Two Kualoa Ranch Oysters/Person

COURSE 2

Mochiko Fried Whole Deep Sea Snapper

Roast Roots Limu Inamona

Pohole Salad Crispy Baby Shrimp

Buttered 'Ulu Chile Pepper Water Aioli

House Pickles

Hapa Rice

COURSE 3

Salted Mac Nut Pavlova, Lilikoi, Cream



CORPORATE LUNCH - "ONE + THREE"
Guests choose one main and we choose three antipasti. \$16/Guest

<p>Grilled Chicken Breast with Cilantro Chutney</p>	<p>Grilled Market Fish with Limu Salsa Verde</p>
<ul style="list-style-type: none"> • Roasted Roots Limu Inamona Poke • Long Bean Tomato Onion Salad • 12-grain Salad 	<ul style="list-style-type: none"> • Buttered 'Ulu Chile Pepper Water Aioli • Ma'ō Sassy Greens

Please note above prices do not include 4.712% tax or 20% service charge.

MANINI

\$35/Guest for 1 Hour Open Bar

SPIRITS:

Prairie Organic Vodka & Gin, Flor de Cana 4 year Rum, Old Overholt Rye, 4 Roses Bourbon, Famous Grouse Scotch, El Jimador Blanco Tequila, El Silencio Mezcal

BEER:

8 Rotating Taps of Local & Craft Selections, Selection from Craft in Can Program

WINE:

Rotating Selection of Limited Variety Old & New World Wines

NON-BOOZIE BEVERAGES:

Caffe Luxxe Americano, Latte or Cappuccino, Shaka Tea's, Wailua Sodas or Fresh Squeezed Juices

BIG BOMBUCHA

\$65/Guest for 1 Hour Open Bar

SPIRITS:

All of the Options from Manini & Selection of Small Batch and Premium Spirits

BEER:

8 Rotating Taps of Local & Craft Selections, Selection from Craft in Can Program

WINE:

Rotating Selection of Limited Variety Old & New World Wines

SURFJACK SANGRIA:

Hand-Made Sangria Featuring Premium Spirits, Craft Wine, Local Fruits & Fresh Juices

COCKTAILS:

Unkle's Punch, Go-To Gimlet, Inigo Montoya or Market Special

NON-BOOZIE BEVERAGES:

Caffe Luxxe Americano, Latte or Cappuccino, Shaka Tea's, Wailua Sodas or Fresh Squeezed Juices

PARTY WAVE PITCHERS

Serves 6-7 Drinks Each Pitcher

PITCHER PACKAGE #1:

\$50 Per Pitcher


Surfjack Sangria - Hand-Made Sangria Featuring Premium Spirits, Craft Wine, Local Fruits & Fresh Juices

PITCHER PACKAGE #2:

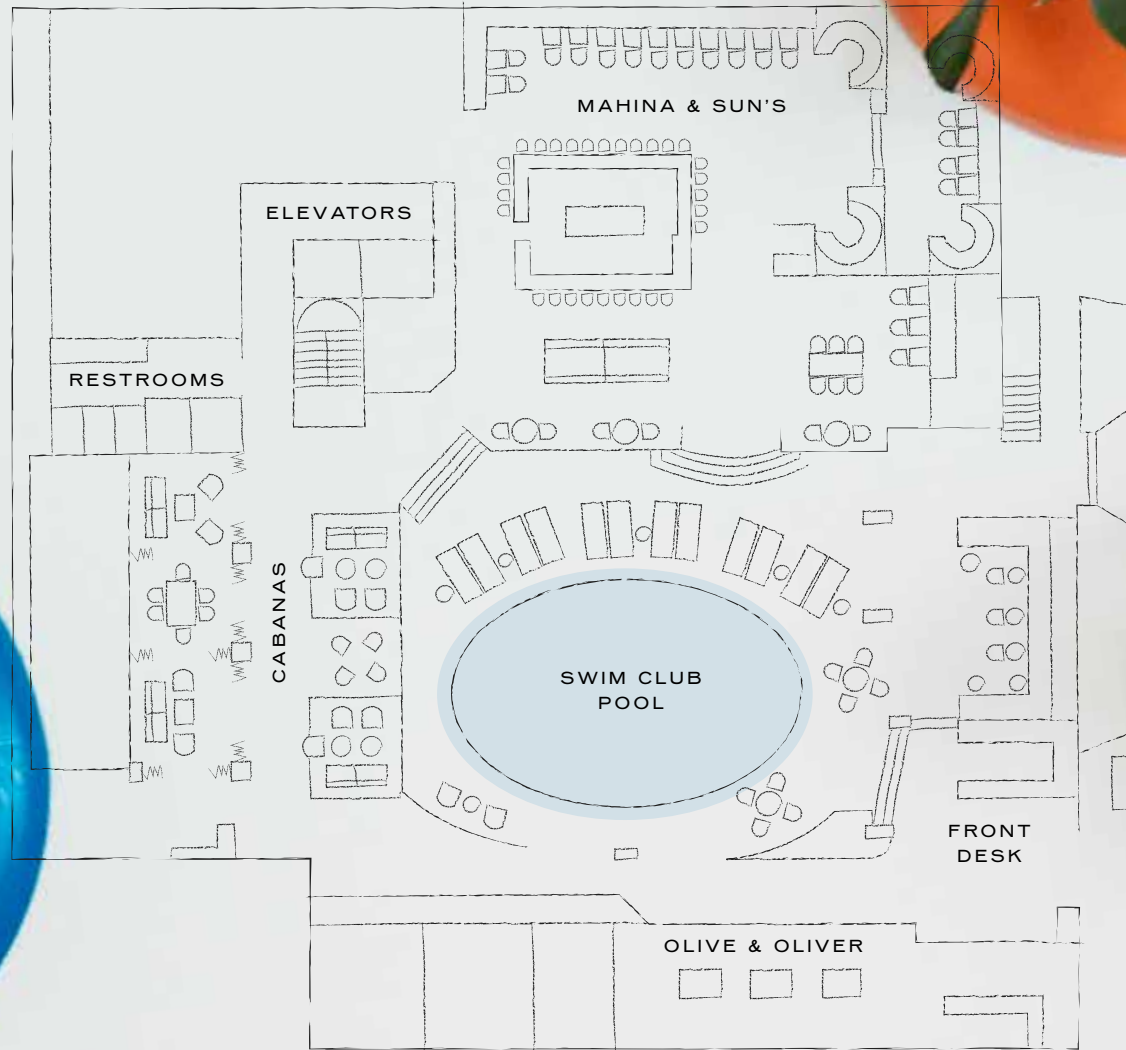
\$75 Per Pitcher

- Guava, Lilikoi, or Pineapple Traditional Daquiris
- Go-To Gimlet
- OGMT (Original Gangster Mai-Tai)
- Margarita



A photograph of two cocktails on a white table. On the left is a tall glass containing a yellowish-green drink with ice and a garnish of a dried herb stem. On the right is a champagne flute filled with a light-colored bubbly drink. In the background, there is a blue swimming pool, a white lounge chair, and a red book with a blue cover. The text is overlaid in a red, typewriter-style font.

Mahina & Sun's cocktail program features the flavors of Hawaii perfectly suited to relaxing by the pool.





PRICING

SWIM CLUB CABANAS

Made for intimate meetings and talks, kicking back poolside, or private meal functions.

CAPACITY:

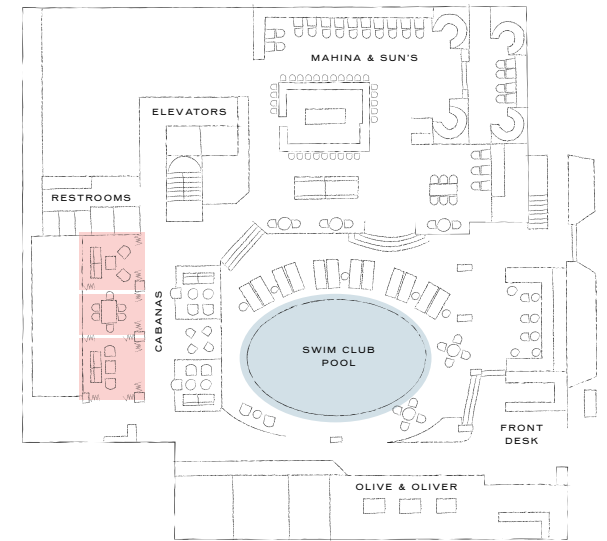
8 per cabana, 25 for three cabanas

VENUE RENTAL FEE:

\$200 per cabana, \$500 for three cabanas

DETAILS:

If over \$1,000 (plus tax & tip) is spent on food & beverage from Mahina & Sun's, the venue rental fee is waived.





PRICING

SWIM CLUB LANAI + CABANAS

Ideal for cocktail parties, receptions, talk stories and more.

CAPACITY:

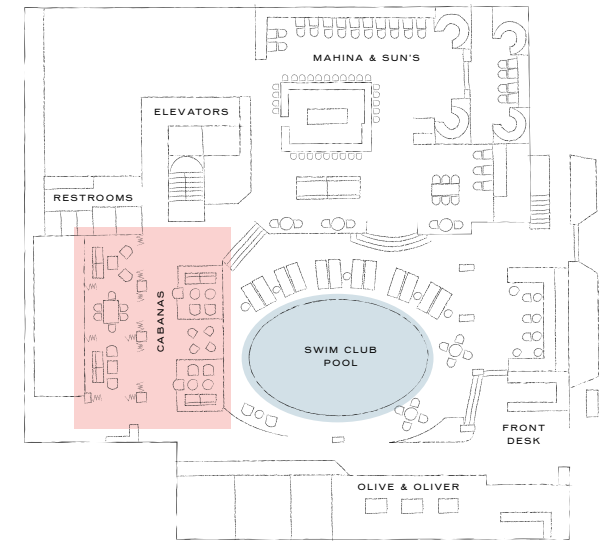
75

VENUE RENTAL FEE:

\$1,500

DETAILS:

If over \$3,000 (plus tax & tip) are spent on food & beverage from Mahina & Sun's, the venue rental fee is waived.





PRICING

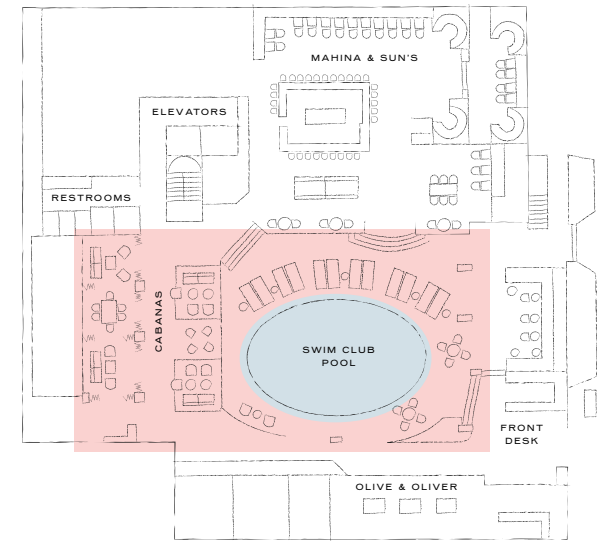
SWIM CLUB LANAI + CABANAS + POOL DECK

Perfect for those larger scale parties, from a movie premiere to a fashion show.

CAPACITY:
150

VENUE RENTAL FEE:
\$2,300

DETAILS:
If over \$4,600 is spent on food & beverage from Mahina & Sun's, the venue rental fee is waived. Venue reservations for the pool deck must be after 5:30pm.





PRICING

ROOFTOP GARDEN SUITE

Host an intimate gathering and soak up the Waikiki skyline on our penthouse lanai.

CAPACITY:

Room 1039 - 12 / Room 1035 - 25

DETAILS:

Price varies depending on the season. Inquire directly with us for details. For a Mahina & Sun's catered experience, the price is a minimum of \$50 per person.





PRICING

MAHINA & SUN'S

Have a restaurant all to your own.

CAPACITY:

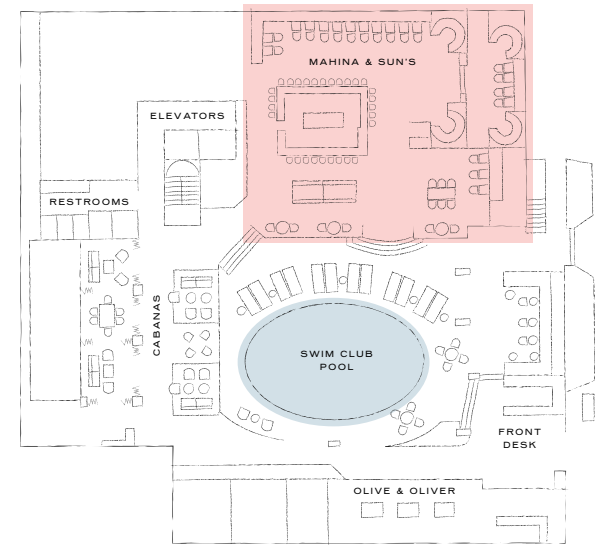
86 seated, 125 seated & standing

VENUE RENTAL FEE:

\$10,000 minimum

DETAILS:

The fee is inclusive of food & beverage for up to 125 people. Pricing for items may vary.



To book your next event:
DINE@MAHINAANDSUNS.COM
CONNECT@SURFJACK.COM

Surfjack
Hotel & Swim Club

LET'S KEEP IN TOUCH

Visit our experience calendar for current happenings Surfjack.com/Experiences
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