

Golden Coin Catering Service for Filipino Community Center

94-428 Mokuola Street, Waipahu, HI Catering Representative (808) 848-0802 Inquiry Hours: Monday-Saturday 8:00am-4:00pm

Banquet Policy, Deposit and Agreement

Service and Facilities

- 1. Included with our catering services are skirted buffet displays, beverage/dessert presentations, and white linen tablecloths. Colored tablecloths linen and napkins are upgrades with minimal cost.
- 2. The number of guests attending determines the setup of the banquet room, time involved and meal planned.
- 3. Ample free parking is available for all events.
- 4. Hours of operation:

Breakfast - negotiable Lunch Function – 10:30am to 2:30pm Dinner Function – 6:00pm to 11:00pm

<u>Deposit</u>

- 1. A deposit of \$300.00 with signed agreement is required to hold your function on a first-come first serve basis with estimated guest count. If the deposit is not received in the required time frame, Golden Coin reserves the right to cancel your reservation and rebook the space. If the reservation is made within 30 days of the function, the deposit is due immediately after confirmation. Deposits are non-refundable upon cancellation.
- 2. The deposit will be credited towards the total cost of the function.
- 3. An additional deposit equal to 90% of the estimated food, beverages, and miscellaneous charges is required two (2) months prior to your function. The remaining balance is due at the conclusion of the function.

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Banquet Policies

- 1. Maximum seating capacity for the Filipino Community Center is 383 guests in the Grand Ballroom.
- 2. A minimum guest count of 100 is needed in order for the hall to be reserved (otherwise, please call 551-4398 for further inquiry). The Catering Office must be notified of the guaranteed guest count fourteen (14) days prior to the event. This count is not subject to reductions from the estimated guest count at the time of booking. Golden Coin will provide and setup for 3% over the guaranteed count, up to a maximum of thirty (30). Should the actual number of guests exceed the guarantee, every effort will be made to serve these guests; however, a menu substitution may be necessary. If no guarantee is received, the restaurant will use the estimated number as the guarantee. The client will be charged for the actual number of guests served or the guarantee, whichever is greater. It is the sole responsibility of the Patron to contact our catering office and his catering representative for the menu selection and provide other pertinent details fourteen (14) days prior to the event.
- 3. Buffet line will be open for 1 $\frac{1}{2}$ hours from the agreed meal service time, but will be closed no later than 2:00 p.m. for lunch and 9:00 p.m. for dinner. No food is to be taken off the premises.
- 4. A cartage fee will be applied to outside food and beverages.
- 5. DECORATIONS. Affixing anything to the walls, floor, or ceiling with nails, staples, tape or other substances will not be permitted.
- 6. All prices are subject to change without prior notice.
- 7. Prices quoted are subject to increase as the price of supplies or cost of operations or handling said event increases up to the time of the event.
- 8. Golden Coin will not be responsible for the conduct of the event and any damages incurred to the building by the patron, guests or any person connected in any way with said event.

State Law

Hawaii Revised Statutes make it illegal for Golden Coin Food Industries to serve liquor to a person under the influence of alcohol. We reserve the right to deny service to that person using tact and diplomacy. This will apply even if it is your own supply of liquor. The bartender will examine identification cards before any liquor is served. Alcoholic beverages will not be served to anyone under the age of 21 years, in accordance with Hawaii State Laws.

Payments

- 1. All checks must be made payable to Golden Coin Food Industries.
- 2. Prices as listed for food and beverage service do not include 15% gratuity and 4.712% sales tax. Said gratuity and sales tax will be added to the total food cost and beverage cost.
- 3. The full payment must be submitted five (5) working days prior to your function date, unless the Banquet Department has approved special arrangements. Any other remaining balance must be made at the day of your event, prior to the end of the function.
- 4. Types of payment accepted: Cash, Cashier's Check or personal check with proper identification. Returned checks are subject to \$35 fee. The Banquet Department must approve all other forms of payment.
- 5. 90% of your final cost must be submitted two (2) months prior to your function date. The remaining balance is due at the conclusion of the function.
- 6. Patron must comply with the terms and agreements as stated in this Golden Coin Catering Banquet Agreement.

Termination of Agreement

Golden Coin Catering will not be held liable for failure to carry out arrangements beyond its control including, but not limited to, strikes, labor disputes, accidents, government requisitions, restriction or regulations on travel, acts of war or acts of God. Upon return of customer's deposit, Golden Coin will not be held liable for consequential damages of any nature for any reason whatsoever.

Acknowledgment

Attached indemnification form must be signed as acknowledgement of the aforementioned policies.

Indemnification

To the extent permitted by law, Patron hereby agrees to protect, indemnify, defend, and hold harmless, Owner and the Restaurant and their respective employees and agents against all claims, losses, or damages to persons, property, government charges or fines, and costs (including reasonable attorney's fees) arising out of or connected with Event, including, but not limited to, the installation, removal, maintenance, occupancy, or use of Filipino Community Center premises, or part thereof, by Patron, or any guests, invitee or agent of Patron, or any independent contractor hired by Patron, except those claims arising out of the sole negligence of willful misconduct of the Restaurant.

Your signature on this form constitutes acknowledgment that the foregoing conditions within the Banquet Policy, Deposit and Agreement have been read, understood, and that you agree to comply with the said conditions.

Accepted by (signature)			Date		
Print Name and/or Company _					
Address:					
Phone: (Home)					
Deposited Amount \$	Type of Payment		Receipt No	-	
Additional Deposit \$	Type of Payment		Receipt No		
Date of Function	_ Function Type	Е	Est. Guest Count		
Time of Function	_				
For Golden Coin Banquet Use Only					
Accepted by		Date			
Notes/Comments					
Date of Guaranteed Count:		Guarante	eed Guest Count:		



Maharlika Fiesta

Hot Entrée (Choice of Three) *Additional entrée \$1.75 per person

Lemon Flavored Chicken Seafood Newburg
Crispy Fried Chicken Pork Guisantes
Oyster Sauce Chicken Pork Adobo
Beef with Broccoli Pork Igado

Sweet & Sour Fish Kikiam/Morcon (Meat Roll)

Roast Pork w/ Gravy Chicken Apritada
Char Siu Pork Shrimp Sarciado

Sweet & Sour Pork Menudo

Roast Pork Fried Fish Fillet w/ Tartar

Mochiko Chicken Sauce
Roast Beef w/ Gravy Beef Kaldereta

Starches (Choice of Two)

Chow Mien Pancit Bihon
Shanghai Fried Rice Pancit Miki
Chow Funn Sotanghon

Steamed White Rice Mashed Potato with Gravy

Salads (Choice of Two)

Fruit Salad Salted Egg with Tomato Salad Macaroni Salad Tossed Greens with Dressing Potato Egg Salad Chinese Chicken Salad

Desserts (Choice of Two) *Additional dessert \$1.35 per person

Bibingka Malagkit Tikoy Fresh Mixed Fruits Kutchinta Sapin-Sapin Almond Tofu

Maja Blanca Bibingka Cassava Puto

Ginataan Halo-Halo Rainbow Jello

Beverages

Freshly Brewed Kona Coffee, Hot Tea and Hawaiian Fruit Punch

\$19.95 Price Per Adult; \$14.95 Per Child (3-10 years old)

Please add 15% service charge to all prices
Applicable state tax will be applied to food price and service charge
Prices subject to change without prior notice



Hawaiian Regale

Hot Entrees

Kalua Pig Chicken Long Rice

Choice of Two *Additional entrée \$1.75 per person

Shoyu or Fried Chicken Chicken or Squid Luau Beef teriyaki or Beef Stew Fish or Tako Poke

Starches & Sides

Steamed White Rice Sweet Potato Lomi-Lomi Salmon Poi

Dessert

*Additional dessert \$1.35 per person

Chef's selection of cake Coconut Haupia Sliced Pineapple

Beverages

Freshly Brewed Hawaiian Kona Coffee Hot Tea with Condiments Hawaiian Fruit Punch

\$20.95 Price Per Adult; \$14.95 Per Child (3-10 years old)

Please add \$1.25 per additional entree

Additional Entree

Pork or Chicken Lau Lau - \$3.25 Substitute Lau Lau for Kalua Pig - \$1.25

Please add 15% service charge to all prices
Applicable state tax will be applied to food price and service charge
Prices subject to change without prior notice



Korean Menu

Hot Entrees (Choice of Four) *Additional entrée \$1.75 per person

Kalbi Short Ribs Chicken Katsu

BBQ Beef Fried Chicken Wings

BBQ Chicken Fish Jun
Meat Jun Long Rice

Man Doo

Starches (Choice of One)

Chow Mien Mashed Potato with Gravy

Steamed White Rice

Salads (Choice of Three)

Kim Chee Water Cress
Bean Sprout Cabbage
Seaweed Radish

Macaroni Salad Potato Salad

Desserts (Choice of Two)
*Additional dessert \$1.35 per person

Chef's Selection of Cake Rainbow Jello Fresh Mixed Fruit Almond Tofu

Beverages

Freshly Brewed Kona Coffee, Hot Tea & Hawaiian Fruit Punch

\$19.95 Price Per Adult; \$14.95 Per Child (3-10 years old)

Please add 15% service charge to all prices
Applicable state tax will be applied to food price and service charge
Prices subject to change without prior notice



BUFFET MENU SELECTIONS

Price: \$24.95 / adult++; \$14.95 / child++ (3-10 years old)

Manager's Special:

*A whole Roasted Huli-Huli Pig 'LECHON' with house special sauce (some restriction apply).

Buffet includes:

Choice of 4 Hot Entrées, 2 Starches, 2 Salads, 4 Desserts Fruit Punch, Coffee, Tea & Water *Additional entrée \$1.75 per person *Additional dessert \$1.35 per person

HOT ENTRÉE – 4 CHOICES (Please Check or Mark)

☐ Lemon-flavored Chicken	☐ Laing/Ginataang Gabi
☐ Crispy Fried Chicken	☐ Escabeche
☐ Oyster Sauce Chicken	☐ Pinakbet
☐ Deep-Fried Pork Chop w/ Pepper Salt	□ Pork Guisantes
☐ Char Siu Pork	☐ Shrimp Sari-Sari
☐ Beef w/ Mixed Vegetable	□ Pork Igado
☐ Fish Fillet w/ Black Bean Sauce	☐ Kikiam/ Morcon (Meat Roll)
☐ Shrimp w/ Vegetable	☐ Dinuguan `
☐ Fried Egg Roll	□ Palabok
☐ Seafood Newburg	☐ Chicken Apritada
☐ Beef Apritada	☐ Shrimp Sarciado
☐ Beef w/ Broccoli	☐ Kare-Kare
☐ Egg Foo Yong	☐ Chicken Adobo
☐ Roast Pork w/ Gravy	☐ Pork Adobo
☐ Sweet & Sour Pork	□ Chicken/Pork Adobo
☐ Roast Pork	□ Beef Kaldereta
☐ Beef Stew	☐ Menudo
☐ Roast Beef W/ Gravy	☐ Mechado
☐ Sweet & Sour Fish Fillet	
☐ Fish Fillet w/ Ginger Onion	
☐ Fried Crispy Gau Gee	
□ Roasted Chicken w/ Mushroom Gravy	

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Starches- Choice of 2	Salads - Choice of 2	
☐ Chow Mien	☐ Medley Fruit Salad	
☐ Shanghai Fried Rice	□ Macaroni Salad	
☐ Chow Funn	☐ Potato Egg Salad	
☐ Steamed White Rice	☐ Salted Egg with Sliced Tomato	
□ Pancit Miki	☐ Tossed Greens with Dressing	
☐ Pancit Bihon	□Chinese Chicken Salad	
☐ Pancit Sotanghon	☐ Pandesal	
☐ Mashed Potato		
Desserts - Choice of 4	Pupu's - Side Orders	
☐ Bibingka Malagkit	\$13.95/lb.	
☐ Kutchinta		
□ Maja Blanca	□ Tako Poke	
☐ Ginataan Halo-Halo	Mussel Poke Onion	
☐ Tikoy	□ Dinakdakan	
☐ Sapin-Sapin		
☐ Bibingka Cassava		
☐ Rainbow Jello	<u>\$ 49.95/100</u>	
☐ White Puto	🗆 Shanghai Lumpia	
☐ Chef Selection of Cakes		
☐ Fresh Mixed Fruits	\$ 59.95/Tray	
☐ Almond Tofu with Fruit Cocktail	□ Fried Chicken Wing	
	\$ 8.95/lb.	
	Boiled Peanuts	
* Halo halo with ice cream bar		
□ \$2.00 per person		
Ingredients: red beans, garbanzo bean	s, red gulaman, kaong (sugar palm fruit), it string, white tapioca pearl, milk, ube ice	

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cream.