

EXTRAS

ADDITIONAL MENU OPTIONS

Children

We provide children's menu options for kids of any age. Please inquire with your Event Coordinator for more information.

Vegan/Vegetarian

Due to dietary restrictions, we understand that guests may have requests pertaining their menu choice. If you have a special request, please inquire with your Event Coordinator for more information.

Custom

Artizen by MW's priority is to provide the perfect culinary pairing for your event. We are more than happy to work with you to create the menu you desire.

HOSTING OPTIONS

Water (only)

Self-Serve water dispenser with disposable cups included.

BYOB

Client purchases & provides their own alcoholic beverages. Non-alcoholic beverages may be purchased through Artizen.

- Client may choose to offer their liquor as 'Self-Serve' by providing their own (volunteer) bartender, or contract an Artizen bartender to serve their beverages.
- Rental coolers with ice available from Artizen by MW.

Artizen By MW

An Artizen bartender can be contracted to provide the following beverage items, charged by consumption.

***Selection & Pricing is Subject to Change Without Notice*

Soft Drinks: (cans):

\$1.50++

- Coke
- Diet Coke
- 7-Up

Dispenser Beverages

Per 40 Cups (\$75++)

- Mango Peach Tea
- Hot Coffee
- Hot Green Tea

EVENT SPACES

ARTIZEN CAFE

Capacity: 80 guests

Booking Requirements: Approved Event Proposal/Contract & Required Booking Deposit, 30 Days Prior to Any Event

TILED COURTYARD + SCULPTURE GARDEN

Capacity: 70 guests (standing up)

**Private use is available after museum's normal hours of operations. (Monday - Saturday: after 4pm and Sundays)*

This urban oasis is the perfect place to host an intimate private reception. With pieces from the 'Art in Public Places Collection,' set against the lush tropical foliage, the Sculpture Garden is both a modern and classic space.

Additional setup (e.g. cocktail rounds) desired by the client can (only) be set up in the Sculpture Gardens' Tiled Courtyard area.

Due to its construction, tents are NOT allowed to be set up within the Sculpture Garden, or the Tiled Courtyard area.

CONTACT

Inquiries, Reservations, & Bookings

For more information about our private dining, please contact:

Natalia Lee

Director of Sales and Events

nlee@mwrestaurant.com

(808) 955-6505 ext. 3



PRIVATE DINING EVENTS

MENU, INFORMATION, POLICIES

Honolulu Art Museum

250 S Hotel St. Honolulu HI 96813

(808) 524 - 0499

www.artizenbymw.com | @artizenbymw

LUNCH/DINNER MENU (SERVED BUFFET STYLE)



MENU A

\$35.00

- (2) Appetizer
- (1) Salad
- (2) Entree
- (1) Starch
- (1) Side
- (1) Dessert

MENU B

\$45.00

- (2) Appetizer
- (1) Salad
- (3) Entree
- (1) Starch
- (1) Side
- (1) Dessert

MENU C

\$55.00

- (3) Appetizer
- (1) Salad
- (4) Entree
- (1) Starch
- (1) Side
- (1) Dessert

- Menu is subject to change without notice due to availability.
- Menu pricing is for Buffet Style Service in Artizen's Café Area. This includes setup of wire chafers, sternos, standard black disposable plates, utensils, and napkins, Chef Fees and staff to replenish buffet only (no table side service).
- Chef/Culinarian/Waitstaff Fees to be quoted if requesting different style of service such as Individually Plated or Action Stations.
- If requesting Linen, China and Silverware (Plates, Silverware, Linen Napkins, etc.), this will be quoted separately. China and Silverware are NOT Included and will be the Clients' Financial Responsibility. These May Be Contracted from MW (See MW Rental Fees), **OR** the Client May Contract All Items from a Professional Rentals Company (MW will provide rentals list).

STEP 1

Select your desired menu/price point per person

STEP 2

Create your event menu by selecting items from each category as directed.

STEP 3

Provide the created set menu to event coordinator and it will be served buffet style to entire party.

APPETIZERS

Ahi Poke Nacho
Avocado Salsa, Wonton Chips

Kalua Pork Nacho
Housemade Kalua Pork

DIY "Toast Bar"
Toast Points and Crackers

+

Choice of (2)

*Avocado Spread
Edamame Hummus
Kamaboko Dip
Smoked Fish Dip*

Kalua Pig Hash Cake

Korean Spicy Pork
Belly Bao Bun

Huli Huli Chicken
Quesadilla

Fried Chicken
Wings and Drumettes

Vegetable Quesadilla
Hoisin Sriracha Sauce

Local Vegetable Poke

SALAD

Asian Greek Salad
Yukari Shiso Vinaigrette

Farmer Salad
Yuzu Kosho Vinaigrette

Somen Salad
Sesame Soy Vinaigrette

Chicken Caesar Salad
+4.00 Per Person Supplemental

SIDES

Furikake Mac Salad
Kimchee Potato Salad

Grilled Vegetables

Japanese Style
Pickled Vegetables

Roasted Vegetable
Pasta Salad
Housemade Vinaigrette

ENTREE

Dynamite Baked Salmon

Garlic Fried Jidori Chicken

Grilled Lemongrass Chicken

Grilled Kalbi Short Rib

Kalua Pig and Cabbage

Kauai Shrimp Penne Pasta
Waialua Asparagus and Bacon

Miso Baked Salmon

Steamed Opah
"Chinese Style"
Hot Peanut Oil

Twice Cooked Pork Tonkatsu

Tofu and Vegetable Curry

Miso-Honey
Glazed Butterfish
+5.00 per person supplemental

STARCH

White Rice

Brown Rice

Local Style Fried Rice
+3.00 per person supplemental

DESSERT

Strawberry Matcha
Strawberries, Vanilla Chiffon

Seasonal Berry Trifle
Yuzu Curd, Vanilla Chiffon

Tropical Fruit Panna Cotta
*Tropical Fruits Salad,
Housemade Panna Cotta*

Valrhona Chocolate Mousse
Chocolate Buttermilk Cake