



EVENT MENUS





GUARANTEES

An expected guarantee for all food and beverage functions is required by 12 pm, 14 business days prior to the function which can be reduced no more than 10%. The final guarantee is required by 12pm, 5 business days prior to food and beverage functions. In the event that the guarantee is not given to the Resort, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within 72 hours, though you may not decrease it. The Resort will prepare food and set seating for 3% over your guarantee for plated meals and for 5% over your guarantee for buffets. The minimum guarantee for all breakfast, lunch, and dinner buffets is 25 people. For events for 25 people or less, we will offer plated or ala carte menus. For buffets 25 people or less, a \$300 setup fee will apply.

DURATION OF MEALS

Our buffets and food stations are all priced as per the following meal durations:

- Breakfast Buffet – two (2) hours
- Lunch Buffet – two (2) hours
- Dinner Buffet – two (2) hours
- Coffee Breaks – thirty (30) minutes
- Reception Stations – two (2) hours

Should you require additional time for your food preparation, this can be arranged. Please coordinate with your Event Manager for a personalized proposal.

MINIMUMS AND FEES

- For all buffets of fewer than 25 guests, a \$300 setup fee will be charged.
- A labor fee of \$300 per Chef or Service Attendant applies to 2 Hour Stations. One Chef or Service Attendant will be staffed for every 50 guests.
- Bartender fees are \$300 per Bartender with a two-hour minimum. One Bartender will be staffed for every 75 guests.
- Functions exceeding two hours will incur additional fees.
- Plated menu functions at Kaho'olawe are available for up to 150 people
- For "Non-Hosted Bars", a \$1,500 minimum must be met. In the event the minimum is not met, the difference will be charged to the Group Master Account.
- For "Non-Hosted Bars", a \$300 Cashier Fee will apply.

FOOD AND BEVERAGE HOSPITALITY

The sale and service of all alcoholic beverages are regulated by the Maui County Liquor Control. The Resort is responsible for the administration of those regulations. Hawai'i law requires all alcohol to be purchased and supplied by the Resort. All persons consuming alcoholic beverages at Resort events must be 21 years old. The Resort reserves the right to terminate alcohol service at any event if minors intending to consume alcoholic beverages are in attendance. No alcoholic beverages may be brought into the Resort. All beverage functions must be arranged through the Events Manager. No food may be brought into the Resort for any catered function. The Event Managers will be happy to customize specialty menus at your request. The Resort prohibits the removal of food from the Resort premises.

PRICES AND PAYMENT

All food and beverage prices are subject to a Staff Service Charge, currently 18%, and a House Service Charge, currently 7%. Meeting room rental prices are subject to a Staff Service Charge, currently 10%, House Service Charge, currently 15%. The Staff Service Charge on food and beverage and room rental is distributed entirely as wages and tips to personnel providing the service; the House Service Charge on food and beverage and meeting room rental is retained entirely by the Hotel. The House Service Charges on food and beverage, meeting room rental, and audiovisual rates are used to pay for costs or expenses other than wages and tips for employees. All prices, rates, Staff Service Charges and House Service Charges are subject to applicable taxes in effect at the time of the event, currently 4.712%.

MENU KEY

GF - Gluten Free
 DF - Dairy Free
 NF - Nut Free
 V - Vegan

POLICIES > ADDITIONAL RESORT POLICY & PROCEDURES

ALLERGY CLAUSE

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide upon request, complete information on the ingredients of any items served to your group.

OUTDOOR EVENTS

In the event we are faced with inclement weather on the day of your outdoor event, a weather call will be made between the meeting professional and the Resort. If the likelihood of rain is 40% or greater the Hotel will strongly recommend an event be moved into backup space or to a different location. The decision to move a function must be made no less than 6 hours in advance of the scheduled start time. The standard weather call schedule is as follows: Breakfast -final weather calls will be made the night prior by 7:00 pm. If last-minute inclement weather hampers early morning function setup, the banquet captain will move the function to the backup location and notify the client. Lunch - final weather calls will be made by 9:30 am the day of the event. Dinner -final weather call will be made by 1:00 pm the day of the event. Events with extensive décor, sound, and lighting may require an earlier decision. In the event, the client declines to move their function to a different location as recommended, and weather conditions require the function to be moved at the last minute or during the event, a \$10.00 per person labor fee will be incurred. In the event, the client declines to move their function to a different location as recommended, but requests tables, chairs, and linen to be pre-set in backup space to shorten transition delays, an \$8.00 per person charge will be incurred. The Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues. Please note that open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors. All outdoor events must conclude no later than 10 pm in accordance with local ordinances.

OUTDOOR LIGHTING

Groups / Local Events are required to arrange for the area, buffet, and staging lighting at all outdoor venues. The Resort will arrange for these services using contracted outside providers.

WEATHER CONSIDERATIONS

Weather Consideration: Weather calls will be made in consultation with the client based on the recommendation of the Meetings and Special Events and/or Banquet Manager. If weather conditions present a risk to guest or associate safety, including lightning, flood advisory, tsunami watch, temperature extremes, or wind, the function will be relocated to the assigned, indoor back-up space.

Rain with a forecasted likelihood of 50% or greater, or sustained winds forecasted in excess of 15 mph, will be taken into consideration when determining the event's location. The Resort strongly recommends moving outdoor events to a designated indoor backup space or alternate location under these conditions.

Rain with a forecasted likelihood of 70% or greater, or sustained winds forecasted in excess of 20 mph, will be relocated to the assigned, indoor back-up space to ensure the safety of our guests and associates.

For all outdoor functions, weather calls will be made according to the following schedule:

Breakfast: Night prior by 5:00 pm. If last minute inclement weather hampers early morning function set up, the banquet manager will move the function to the backup location and notify the client.

Lunch: 8:00 am day of event.

Dinner: 10:00 am day of event.

Once the weather call has been made and weather conditions require the function to be moved while set-up is in progress or during the event, a \$25 per guaranteed guest labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests tables, chairs and linens to be pre-set in back up space to shorten the transition delays, a \$10 per guaranteed guest charge will be incurred.

ENTERTAINMENT

Set-up and/or rental fees will be assessed for staging, dance floor, lighting, and power if the entertainment or décor is not coordinated by The Wailea Beach Resort.

SIGNAGE

Signs outside hospitality suites or function spaces are to be professionally printed and approved by Resort management. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited.

DECORATIONS

Decorations are allowed at all events. The Resort asks that items not be attached to walls and other hotel property through the use of items such as, but not limited to nails, staples, pins, tacks, and tapes of all kinds. All subcontractors should be so informed. Due to limited space and refrigeration, we require all décor and florals to be delivered directly to the function space on the day of the event, no earlier than four hours prior to the start of the event. No confetti, glitter, or rice is allowed at any venue. All decorations must be removed immediately following the event and must comply with all governmental laws, rules, regulations, and ordinances, including but not limited to fire code regulations. The Client and any independent vendor or contractors retained by the Client are responsible for any damages to the function area.

SECURITY

The Resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior to, during, or following a banquet function. Arrangements must be made in advance for the security of exhibits, merchandise, valuables, or articles set up for display. The Wailea Beach Resort may provide loss prevention officers at an additional charge of \$55.00 per hour per officer. The smoke detection systems at The Wailea Beach Resort are particle-based systems. If you desire to have hazing at any of your indoor functions, the smoke detectors must be disabled and a fire watch conducted by resort loss prevention officers. Additional charges will be incurred. See your Event Manager for these additional costs.

PACKAGES

Packages for meetings or events may be delivered to the Resort three working days prior to your arrival and require tracking numbers for accurate and timely delivery

The following information must be included on all packages:

Conference Name/Event Manager Name

Program Start Date

Shipping Address:

Wailea Beach Resort - Marriott, Maui
3700 Wailea Alanui Drive
Wailea, HI 96753

PLEASE ADHERE TO THE FOLLOWING:

- Please have a personal copy of all tracking information with you on-site.
- Label boxes in sequential order; "1 of 6", "2 of 6", "3 of 6", etc.
- Freight deliveries, crates, and pallets may incur additional handling fees.
- The resort does not have carts/dollies for vendor use.

BREAKFAST > CONTINENTAL

ALI'I CONTINENTAL

\$58 Per Person

COLD SELECTIONS

Fresh Seasonal Fruits

Gold Pineapple, Cantaloupe, Honeydew Melon, Strawberries

Assorted Greek Yogurts

Steal Cut Oatmeal

Brown Sugar, Dried Fruits, Toasted Coconut

OVEN-FRESH BAKED PASTRIES

Chef's Daily Selection of Two Muffins and Two Pastries

BEVERAGES

Juice

Orange, Passion-Orange-Guava, Pineapple

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

CONTINENTAL BREAKFAST ENHANCEMENTS

Must accompany a full breakfast menu

COLD SELECTIONS

Granola & Yogurt Parfaits

\$15 per person

Fresh Berries, Kula Lavender Honey, Yogurt (Gluten)

Avocado Toast

\$21 per person

Hawaiian Sea Salt, Local Tomatoes, Arugula Lemon Oil, Microgreens (Gluten)

Assorted Bagels and Cream Cheese

\$74 per dozen

Plain, Everything, and Cinnamon Raisin Bagels served with Whipped Plain Cream Cheese and Choice of Whipped Boursin Cream Cheese or Whipped Lilikoi Cream Cheese

HOT SELECTIONS

Hawaiian Breakfast Burrito

\$18 per person

Portuguese Sausage, Potatoes, Green Onions, Cage Free Scrambled Egg, Pepperjack Cheese, Salsa (Gluten, Dairy)

Croissant Sandwich

\$18 per person

Applewood Smoked Bacon, Aged Cheddar, Cage Free Egg, Dijonnaise (Gluten, Dairy)

Mushroom & Egg Ciabatta

\$18 per person

Hamakua Mushroom, Local Arugula, Roasted Tomato, Surfing Goat Cheese (Gluten)

Wailea Beach Resort Signature Banana Bread

\$8 per person

Whipped Mango Butter

(Gluten, Dairy, Nut)

Golden Turmeric Overnight Oats

\$11 per person

Pineapple, Coconut Milk, Cold Pressed Apple Juice,

Turmeric, Dried Cranberries

(Gluten)

BREAKFAST > PLUMERIA BREAKFAST BUFFET



\$81 Per Person

COLD SELECTIONS

Fresh Seasonal Fruits

Gold Pineapple, Cantaloupe, Honey Dew, Strawberries

OVEN-FRESH BAKED PASTRIES

Chef's Daily Selection of Muffins and Two Pastries

or

Assorted Locally Made Breads, Whipped Butter, Local Jams and Jellies

(Gluten)

HOT SELECTIONS (SELECT TWO)

Cage-Free Scrambled Eggs

Egg White Seasonal Vegetable Scramble

Zucchini, Spinach, Mushroom, onion

Shakshuka Egg Scramble

Roasted Peppers, Maui Onion, Kula Tomato, Fresh Herbs

Mediterranean Frittata

Spinach, Red Onions, Tomatoes, Feta Cheese, Nut Free Basil Pesto

Breakfast Casserole

*Portugese Sausage, Sweet Breads, Caramelized Onion, Cheddar & Jack Cheese, Fresh Herbs
(Gluten, Dairy)*

STARCH SELECTION (SELECT ONE)

Rosemary Garlic Red Bliss Potatoes

Herbs, Olive Oil, Garlic, Salt & Pepper

Roasted Local Sweet Potatoes

Okinawan, Sweet Potatoes, Peppers, Onions, Herbs

Chefs Choice Vegetable Fried Rice

Spam Musubi Fried Rice

Furikaki, Spam, Teriyaki

Mini Tater Tot Hashbrowns

(Gluten)

ENHANCEMENTS

Sweet Hawaiian Bread French Toast

\$21 per person

*Whipped Butter, Maple Syrup, Coconut Syrup
(Gluten, Dairy)*

Belgian Waffles

\$22 per person

*Strawberries Compote, Whipped Butter, Maple Syrup, Coconut Syrup, Whipped Cream
(Gluten, Dairy, Eggs)*

Vanilla Mochi Pancakes

\$19 per person

Whipped Lilikoi Butter, Ube Syrup, Maple Syrup

Breakfast Quesadilla

*Choice of Bacon, Egg, Cheddar Cheese
or Soyrito, Egg, Onions, Mushrooms, Pepperjack
(Gluten, Dairy)*

Wailea Beach Western Scramble

*Portuguese Sausage, Smoked Ham, Diced Peppers,
Maui Onion, Cage Free Egg, Cheddar Cheese
(Dairy)*

MEAT SELECTIONS (SELECT TWO)

Hickory Smoked Bacon

Pork Link Sausage

Portuguese Sausage

Turkey Bacon

Guava Glazed Spam

Chicken Sausage

Sweet Pork Longanisa

(Dairy, Eggs)

BEVERAGES**Juice**

Orange, Passion-Orange-Guava, Pineapple

**Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee, Hot Tea Selection**

BREAKFAST > ACTION STATIONS



Chef Attendant \$300, Per Chef, Per station. Must accompany full breakfast menu. Order must match the event guest count.

REVIVE PRESSED JUICE BAR

\$25 Per Person

Signature Fresh Pressed Juice Elixirs

- Pineapple, Ginger, Carrot, Turmeric
- Cucumber, Basil, Kale, Green Apple
- Kula Strawberry, Watermelon, Mango

LOCAL FAVORITES STATION

Traditional Loco Moco Station

\$28 Per Person

Upcountry Ground Beef Patty, Hamakua Mushroom Gravy, Fried Egg, White Rice

Musubi Fried Rice Breakfast Bowl

\$26 Per Person

Local Mushrooms, Spinach, Poached Egg, Kimchi Hollandaise
(Seafood)

Bruleed Banana Bread French Toast

\$28 per person

Signature Wailea Beach Banana Bread, Salted Toffee Glaze, Whipped Butter
(Gluten, Dairy, Nuts)

Braised Short Rib Potato Hash Breakfast Bowl

\$27 per person

Moloka'i Potato, Maui Onions, Roasted Peppers, Poached Egg, Miso Hawaiian Chili Hollandaise
(Dairy)

FRESH PAPAYA ACAI STATION

\$26 Per Person

1/2 Local Papaya Filled with Acai Sorbet, Topped with Guests Choice of House-made Granola, Seasonal Berries, Kula Lavender Honey, Toasted Coconut, Dried Pineapple, Toasted Mac Nuts, Lilikoi Curd

OMELET STATION

\$27 Per Person

Whole Eggs, Egg Whites, Ham, Bacon, Portuguese Sausage, Tomatoes, Spinach, Onions, Roasted Mushrooms, Bell Peppers, Green Onions Shredded Cheeses: Cheddar, Swiss, Pepper Jack Served with house roasted salsa

"FRENCH STYLE" OMELET STATION

\$28 Per Person

French Style Gently Sauteed Cage Free Omelet, Finished with Whipped Boursin Crema, Crispy Garlic, Truffle Chips, Chives

GRILLED AVOCADO TOAST STATION

\$27 Per Person

Fresh Grilled Breads Brushed with Herb Oil, Guest Choice to top with Avocado, Whipped Local Surfing Goat Cheese, Marinated Tomatoes, Pickled Red Onions, Chopped Smoked Salmon, Hard Boiled Eggs, Arugula, Shaved Radish, Sliced Cucumber, Lilikoi Curd, Marinated Strawberries
(Gluten)

BREAKFAST > MORNING BREAKS



Minimum of 25 People. Priced based on a 30-minute presentation.

WAILEA STUFFED CROISSANT BAR

\$33 Per Person

- Smoked Salmon and Lemon Caper Cream Cheese, Everything Bagel Spice

(Gluten, Dairy)

- Whipped Biscoff Cookie Butter with Chocolate Drizzle

(Gluten, Dairy)

- Ham and Cheese with Bechamel, Green Onion

(Gluten, Dairy)

ASSORTED BREAKFAST BUNS

\$29 Per Person

- Mac Nut Sticky Bun

(Gluten, Dairy, Nuts)

- Cream Cheese Cinnamon Roll

(Gluten, Dairy)

- Ube & Toasted Coconut Roll

(Gluten, Dairy)

BUILD YOUR OWN TRAIL MIX

\$24 Per Person

Almonds, Cashews, Macadamia Nuts, Raisins, Dried Mango, Dried Papaya, Cranberries, Mochi Crunch, M&M, Granola

MUSUBI TASTING BAR

\$29 Per Person

- Spam Teriyaki

- Chicken Katsu *(Gluten)*

- Tamago *(Egg)*

MAUI GOLD PINEAPPLE BREAK

\$28 Per Person

Pineapple Juice, Sliced Maui Gold Pineapple, Li hing mui, Pineapple White Chocolate Scones, Pineapple & Ham Grilled Cheese Slider

(Gluten, Dairy)

REFRESH BAR

\$28 Per Person

2 Fresh Pressed Elixirs

- Cucumber, Basil, Kale, Green Apple

- Kula Strawberry, Watermelon, Mango

Sliced Pineapple and Papaya

Assorted Local Anahola Granola Bars

WAILEA COFFEE BREAK

\$31 Per Person

Brown Sugar Coffee Crusted Bacon, Coffee Crumb Cake, Mocha Coffee Mousse, Coconut Flavored Coffee, Mac Nut Flavored Coffee

OLAKINO SUPERFOOD BREAK

\$31 Per Person

Tropical Fruit & Toasted Coconut Dark Chocolate Bark, House Made Chia & Flax Granola Bars, House Roasted Sweet and Spicy Nuts, Infused Cucumber Ginger Water

(Gluten, Dairy, Nuts)

LUNCH > BOXED LUNCH

ROAD TO HANA

\$72 Per Person - Packaged Box Lunch or Served Marketplace Grab & Go

SANDWICHES & WRAPS (SELECT THREE)

Oven-Roasted Turkey Ciabatta Club

Bibb Lettuce, Avocado Aioli, Smoked Bacon, Swiss Cheese, Ciabatta
(Gluten, Dairy)

"TLT" Sandwich

Tuna Salad, Bibb Lettuce, Tomato, Tarragon Aioli, Whole Wheat Tortilla
(Gluten, Egg)

Chicken Bahn Mi

Lemon Grass Marinated Chicken Breast, Pickled Daikon and Carrots, Cilantro, Sliced Jalapeno, Nam Pla Aioli, French Bread
(Seafood, Gluten, Egg)

Mediterranean Wrap

Chickpeas, Tomato, Cucumber, Feta, Herbs, Romaine Hearts, Tzatziki Spread, Whole Wheat Tortilla
(Gluten, Dairy)

SIDES (SELECT ONE)

Potato Mac Salad

Elbow Macaroni, Potatoes, Carrots, Garlic Aioli
(Gluten, Egg)

Greek Orzo Salad

Feta, Black Olives, Red Bell Peppers, Spinach, Artichoke Hearts, Roasted Tomatoes, Balsamic Vinaigrette (Gluten)

Kale & Marble Potato Salad

Oil Cured Tomato, Shaved Onion, Whole Grain Mustard Vinaigrette

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Heirloom Tomato, Caesar Dressing, Flour Tortilla
(Gluten, Dairy)

Italian Grindz

Salami, Ham, Soppressata, Provolone, Lettuce Tomato, Sweet Peppers, Red Wine Vinegar, Oregano Aioli, Focaccia
(Gluten, Dairy, Egg)

Shaved House Roast Beef Sandwich

Caramelized Maui Onion, Local Arugula, Black Pepper Horseradish Aioli, Baguette
(Gluten, Dairy, Egg)

Grilled Vegetable Wrap

Goat Cheese, Grilled Squash, Roasted Black Garlic Hummus, Fresh Tomato, Sprouts, Spinach Tortilla
(Gluten, Dairy)

ACCOMPANIMENTS

Bagged Maui Potato Chips

Freshly Baked Cookies

Whole Fruit

BEVERAGE

Can Water

Additional beverages available on consumption

LUNCH > PLATED LUNCH



Minimum of 20 People.

TO START

Freshly Baked Artisanal Bread

Rosemary Salt Butter

(Gluten, Dairy)

SALADS (SELECT ONE)

Kula Farms Salad

Upcountry Mixed Greens, Feta Cheese, Shaved Radish, Cherry Tomatoes, Shredded Carrots, Mango-Basil Vinaigrette (Dairy)

Kula Lavender Honey Kale Salad

Local Strawberries, Toasted Mac Nut, Surfing Goat Cheese, White Balsamic Emulsion (Dairy)

Caesar Salad

Baby Romaine, Taro Bread Croutons, Parmesan Cheese, Thai Basil Caesar Dressing (Gluten, Dairy)

ENTRÉE SELECTIONS (SELECT ONE)

Pan-Seared Airline Chicken Breast - \$76 Per Person

Garlic Roasted Broccolini, Mashed Yukon Gold Potatoes, Hamakua Mushroom Marsala Sauce (Dairy)

Miso Glazed Salmon - \$85 Per Person

Citrus Scented Jasmine Rice, Wok Charred Broccolini, Hamakua Mushrooms, Citrus Ponzu

Slow Braised Short Rib - \$91 Per Person

Roasted Garlic Whipped Potato, Roasted Anui Carrots, Red Wine Demi (Dairy)

Lilikoi Pulehu Chicken Breast - \$75 Per Person

Spicy Mango Chutney, Bok Choy, Garlic Ginger Citrus Jasmine Rice

DESSERT SELECTIONS (SELECT ONE)

Lilikoi Cheesecake

Candied Macadamia Nuts, Fresh Tropical Fruits, Graham Cracker Crumble (Gluten, Dairy, Nuts)

Coconut Cream Cake

Toasted Coconut Whipped Ganache, Lilikoi Curd, White Chocolate Mousse (Gluten, Dairy)

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

Asian Pesto Baked Local Catch - \$86 Per Person

Sizzling Ginger Garlic Soy, Baby Bok Choy, Soba Noodles (Gluten)

Seared Lemongrass Local Catch - \$81 Per Person

Creamy Coconut Jasmine Rice, Chinese Broccoli, Red Thai Curry (Shellfish)

Kalbi Flank Steak - \$79 Per Person

Kimchi Fried Rice, Roasted Carrots, Sesame Gochuchang Sweety Soy Glaze (Shellfish, Sesame)

Kula Strawberry Shortcake

Sweet Honey Scone, Kula Strawberry Compote, Hawaiian Vanilla Bean Whipped Cream (Gluten, Dairy)

Maui Coffee Chocolate Torte

Espresso & Cacao Nib Streusel, Salted Caramel, Whipped Creme Fraiche (Gluten, Dairy)

LUNCH > BUFFET

WAILEA SANDWICH BAR

\$84 Per Person

FIRST COURSE SELECTION (SELECT TWO)

Caesar Salad

Baby Romaine, Taro Bread Croutons, Parmesan Cheese, Thai Basil Caesar (Gluten, Dairy)

Strawberry & Spinach Salad

Shaved Red Onion, Candied Mac Nuts, Puffed Quinoa, Goat Cheese, Papaya Seed Vinaigrette (Gluten, Nuts)

HOT SANDWICH SELECTIONS (SELECT THREE)

Grilled Chicken Sandwich

Smoked Bacon, Pepper-Jack Cheese, Roasted Tomato, Garlic Aioli, Caramelized Maui Onion, Focaccia (Gluten, Dairy, Egg)

Kalua Cuban

Charred Pineapple Relish, Ham, Pickles, Whole Grain Mustard, Swiss Cheese, Hero Bread (Gluten, Egg)

Kula Tomato Grilled Cheese

Rosemary Sour Dough, Caramelized Onions, Nut Free Pesto, Three Cheese Blend, Sour Dough (Gluten, Dairy)

ACCOMPANIMENTS

Steak Fries

Served with Ketchup & Spicy Aioli

DESSERT

Double Fudge Chocolate Brownies

(Gluten, Dairy)

Assorted Cookies

(Gluten, Dairy)

Local Kula Greens

Shaved Radish & Carrots, Sliced Cucumber, Heirloom Tomato, Feta, Garbanzo Beans, Mango Basil Dressing (GF)

Greek Orzo Salad

Feta, Black Olives, Red & Green Peppers, Spinach, Roasted Tomatoes, Lemon Oil

Shaved Ribeye

Caramelized Maui Onion, Roasted Hamakua Mushrooms, American Cheese Sauce, French Baguette (Gluten, Dairy)

Grilled Vegetables

Roasted Tomato Spread, Squash, Eggplant, Peppers, Local Arugula, Focaccia (Gluten)

Maui Pattie Melt

Rye Bread, Caramelized Maui Onions, Maui Beef Patties, Melted Swiss Cheese, Special Sauce, Sour Dough (Gluten, Dairy)

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

UPCOUNTRY MAUI MARKET

\$79 Per Person

TO START

Maui Style Potato Chips

*Maui Onion Dip
(Dairy)*

SALADS (SELECT ONE)

Caesar Salad

*Baby Romaine, Taro Bread Croutons, Parmesan
Cheese, Thai Basil Caesar Dressing
(Gluten, Dairy)*

Strawberry & Spinach Salad

*Shaved Red Onion, Candied Mac Nuts, Puffed Quinoa,
Goat Cheese, Papaya Seed Dressing
(Gluten, Nuts)*

Local Kula Greens

*Shaved Radish & Carrot, Sliced Cucumber, Heirloom
Tomato, Feta, Garbanzo, Mango Basil Dressing
(Dairy)*

Greek Orzo Salad

*Feta, Black Olives, Red & Green Peppers, Artichoke
Hearts, Spinach, Roasted Tomatoes, Lemon Oil
(Gluten, Dairy)*

COLD SANDWICHES (SELECT THREE)

Oven-Roasted Turkey Sandwich

*Bibb Lettuce, Avocado Aioli, Smoked Bacon, Swiss
Cheese, Ciabatta
(Gluten, Dairy, Egg)*

"TLT" Sandwich

*Tuna Salad, Bibb Lettuce, Tomato, Tarragon Aioli,
Whole Wheat Wrap (Gluten, Egg)*

Chicken Bahn Mi

*Lemon Grass Marinated Chicken Breast, Pickled
Daikon and Carrots, Cilantro, Sliced Japaleno, Nam Pla
Aioli, French Bread
(Seafood, Gluten, Egg)*

Mediterranean Wrap

*Chickpeas, Tomato, Cucumber, Feta, Herbs, Arugula,
Tzatziki Spread, Whole Wheat Tortilla
(Gluten, Dairy)*

Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Parmesan Cheese,
Heirloom Tomato, Caesar Dressing, Flour Tortilla
(Gluten, Dairy)*

Italian Grindz

*Salami, Ham, Prosciutto, Provolone, Lettuce, Tomato,
Sweet Peppers, Red Wine Vinegar, Oregano Aioli,
Focaccia (Gluten, Dairy, Egg)*

Shaved House Roast Beef Sandwich

*Caramelized Maui Onion, Local Arugula, Black Pepper
Horseradish Aioli, Baguette (Gluten, Egg)*

Grilled Vegetable Wrap

*Goat Cheese, Grilled Squash, Roasted Black Garlic
Hummus, Fresh Tomato, Sprouts, Spinach Wrap
(Gluten, Dairy)*

DESSERT SELECTIONS

Double Fudge Chocolate Brownies
Assorted Cookies

BEVERAGES

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, The Mighty Leaf
Hot Tea Selection
Iced Tea

'AI ALA NUI LUNCH

\$95 Per Person



TO START

Freshly Baked Artisanal Bread

Rosemary Salt Butter
(Gluten, Dairy)

SALAD SELECTION (SELECT TWO)

Green Papaya Salad

Tomato, Red Cabbage, Edamame, Carrot Miso
Dressing
(Sesame)

Classic Hawaiian Potato Mac Salad

(Gluten, Egg)

Wakame & Soba Noodle Salad

Seaweed Salad, Red Onion, Chopped Cilantro, Bell
Peppers, Soba Noodle, Asian Sesame Dressing
(Gluten, Sesame)

Asian Chopped Salad

Napa Cabbage, Red Cabbage, Carrots, Maui Onion,
Edamame, Crispy Wonton Strips, Cilantro Sesame
Dressing

HOT SELECTIONS (SELECT TWO)

Wok Fried Garlic Shrimp

Crispy Garlic, Lemon Oil

(Gluten, Egg)

Grilled Fresh Catch

Lomi Tomato, Coconut Yellow Curry

Karaage Chicken Bites

Spicy Honey Glaze

(Gluten)

Kalbi Marinated Grilled Short Ribs

Sesame Gochujang Sweet Soy Glaze, Charred Green Onions

(Seafood)

Roasted Pork Shoulder

Asian Ginger Chimichurri

Teriyaki & Sweet Soy Glazed Tofu

Bell Pepper, Onion, Green Onion, Sesame Seed, Sweet Soy

(Sesame)

ACCOMPANIMENTS (SELECT TWO)

- Stir Fry Vegetables

- Broccolini & Carrots with Garlic Sauce

- Black Bean Glazed Green Beans

(Sesame)

- Miso Mushrooms & Eggplant

(Sesame)

- Garlic Noodles

(Gluten)

- Edamame Fried Rice

- Citrus & Lemongrass Scented Brown Rice

- Vegetable Yaki Soba

(Gluten)

DESSERT SELECTIONS (SELECT TWO)

Coconut Tapioca

Tropical Fruit Tarts

(Gluten, Dairy, Egg)

Green Tea Cupcakes

(Gluten, Dairy, Egg)

Sliced Maui Gold Pineapple

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated

Coffee, Hot Tea Selection, Iced Tea

'UAHI LUNCH

\$97 Per Person

TO START

Corn Bread

Whipped Honey Butter

(Dairy)

SALAD SELECTION (SELECT TWO)

Creamy Coleslaw

HOT SELECTIONS (SELECT TWO)

Smoked Brisket

*Fresh Cabbag, Shaved Carrots, Broccoli, Red Onion,
Cilantro, Creamy Apple Cider Vinaigrette*

Kula Greens

*Tomato, Cucumber, Radish, Shaved Carrot, Balsamic
Vinaigrette*

Heirloom Tomato & Melon Panzanella

*Basil, Red Onion, White Balsamic Dressing, Fresh
Mozzarella, Kale, Brioche Crouton
(Gluten, Dairy)*

BBQ BLT Pasta Salad

*Penne, BBQ Ranch, Tomato, Bacon, Shaved Red
Onions, Baby Romaine, Parmesan Cheese
(Gluten, Dairy)*

ACCOMPANIMENTS (SELECT TWO)

- Chipotle Mac n' Cheese

(Gluten, Dairy)

- Whiskey Bacon Brown Sugar Baked Beans

(Pork)

- Chipotle Candied Yam Sweet Potato

- Candied Moloka'i Sweet Potato

- Grilled Asparagus & Blistered Tomatoes

- Roasted Zucchini and Squash

- Buttered Corn on the Cobb

(Dairy)

MAUNA LOA FIESTA LUNCH BUFFET

\$99 Per Person

STARTER SELECTIONS (SELECT TWO)

Tortilla Salad

*Lettuce, Tomato, Red Peppers, Crispy Tortilla, Pickled
Onion, Chipotle-Honey Vinaigrette
(Gluten, Honey)*

Chopped Salad

Queso Fresco, Onion, Kale, Radish, Crispy Tortilla,

House Made Spice Rub, BBQ Sauce

Miso BBQ Charred Salmon

Herb Butter Glaced, Miso BBQ Sauce

Citrus Glazed Honey Bone-In Chicken

Honey Lemon Garlic Olive Oil Sauce

BBQ Cauliflower Florets

Maple Chipotle Glaze, Herb Salad

Sticky Pork Ribs

Brown Sugar Kula Rum Lilikoi BBQ Glaze

DESSERT SELECTIONS

Smore's Cupcakes

(Gluten, Dairy, Egg)

Pineapple Caramel Tarts

(Gluten, Dairy, Egg)

Guava Cheesecake Jar

(Gluten, Dairy)

Sliced Watermelon

BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee, Hot Tea Selection, Iced Tea**

ACCOMPANIMENTS (SELECT TWO)

- "Street Corn"

*Sour Cream, Charred Corn, Lime, Cotija Chili, Green
Onion
(Dairy)*

- Calabacita with Squash and Tomatoes

- Grilled Vegetables

- Sofrito Rice

Roasted Corn, Kula Tomato, Cilantro Avocado Lime Dressing
(Gluten, Dairy)

Tomato Cucumber Salad

Red Onion, Queso Fresco, Tequila Lime Dressing
(Dairy)

Jalapeno Corn Orzo Salad

Red Onion, Queso Fresco Cheese, Cilantro, Cherry Tomato, Creamy Chipotle Lime Dressing
(Gluten, Dairy)

BUILD YOUR OWN ISLAND TACOS (SELECT TWO)

Blackened Mahi Mahi

Carne Asada Short Rib

Braised Chicken Tinga

Pork Carnitas

Chipotle Lime Shrimp

DESSERT SELECTIONS (SELECT TWO)

Churros with Chocolate Sauce

(Gluten, Dairy)

Tres Leche

(Gluten, Dairy)

Spanish Custard Tarts

(Gluten, Dairy, Egg)

Chamoy & Tahin Fruit Salad

- Cilantro Lime Rice

- Sauteed Black Beans

- Borracho Bean with bacon, tomatoes, and

cerveza

(Bacon)

TOPPINGS

Roasted Salsa, Avocado Crema, Pico di Gallo,

Pickled Jalapeno, Queso Fresco, Shaved Cabbage,

Lime Wedges, Corn and Flour Blended Handmade

Tortillas

(Gluten, Dairy)

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated

Coffee, Hot Tea Selection, Iced Tea

ENHANCEMENTS

Must accompany menu

Local Catch Ceviche \$18 Per Person

Shrimp Cocktail "Gazpacho" \$19 Per Person

Vegetable Tortilla Soup \$15 Per Person

(Dairy)

POKE STATION ENHANCEMENTS

\$62 Per Person



CHOOSE YOUR PROTEIN (SELECT THREE)

Ahi Tuna Poke

Ginger Sesame Soy, Ogo, Sweet Onion
(Sesame)

Spicy Salmon Poke

Spicy Garlic Aioli, Green Onion
(Egg)

Cucumber Tofu

Ginger Sesame Soy Sauce, Sesame Seed
(Sesame)

Kimchi Tako

(Sesame)

CHOOSE YOUR BASE (SELECT TWO)

Sushi Rice

Brown Rice

Kula Greens

TOPPINGS

Mango, Tomato, Pickled Ginger, Edamame, Corn, Crispy Garlic, Toasted Sesame, Tobiko, Spicy Mayo, Shoyu, Unagi, Wakame Salad, Namasu, Diced Avocado
(Gluten, Egg)

HAO MANAMANA LUNCH BUFFET

\$91 Per Person

SALAD SELECTION (SELECT TWO)

Creamy Coleslaw

ACCOMPANIMENTS

Traditional Mac N'Cheese (Gluten, Dairy)

Spiced Onion Rings (Gluten, Egg)

Fresh Vegetables

Greek Salad

*Romaine, Cucumber, Tomato, Feta, Olives, Spinach,
Greek Dressing
(Dairy)*

Kula Greens

*Tomato, Cucumber, Radish, Shaved Carrot, Balsamic
Vinaigrette*

Marinated Broccoli Salad

*Bacon, Dried Cranberries, Shaved Red Cabbage,
Creamy Apple Cider Vinaigrette
(Bacon)*

BUILD YOUR OWN SANDWICH (SELECT TWO)

*Served with Ketchup, Mayo, Mustard, Butterleaf,
Lettuce, Kula Tomato, Sliced Red Onion, Brioche Buns,
Sliced Cheddar & Pepper Jack Cheese*

8oz Grass Fed Maui Burgers

All Beef Hot Dogs

6oz Beyond Burgers

Garlic & Herb Chicken Breast

Cilantro & Lime Marinated Fresh Catch

Blackened Tuna Steaks +\$12.00 Per Person

House Fried Potato Chips

(Gluten)

Waffle Fries

(Gluten)

Roasted Za'atar Spiced Cauliflower

(Dairy)

Grilled Asparagus & Blistered Tomatoes

Sauteed Zucchini and Squash

Roasted Broccoli with Garlic Butter

(Dairy)

ENHANCEMENTS

\$9 Per Person

To include:

Apple Wood Smoked Bacon

Hamakua Mushrooms and Caramelized Maui Onions

DESSERTS CHOOSE TWO

Lilikoi Bars

(Gluten)

Banana Pudding

(Gluten, Dairy, Nuts)

Chocolate Cream Tarts

(Gluten, Dairy)

Vanilla & Mint Fruit Salad

BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee, Hot Tea Selection**



VEGAN LUNCH BUFFET

\$92 Per Person - Minimum of 30 People

TO START

Focaccia Bread

*Roasted Garlic Olive Oil, Aged Balsamic
(Gluten)*

FIRST COURSE (SELECT TWO)

Chickpea & Cilantro Salad

Kula Tomato, Lime Juice

Apple & Kabocha Squash Soup

Ginger, Toasted Coconut

Mango & Kale Salad

*Fennel, Mint, Red Onion, Local Honey Pink Peppercorn
Vinaigrette*

HOT SELECTIONS (SELECT TWO)

Crispy Ulu

Roasted Garlic, Hamakua Mushroom (Gluten)

Baked Tofu

Blistered Tomato Caper Relish

Vadouvan Curry Local Vegetable

Baby Carrots, Zucchini, Onion, Lemon Vadouvan Curry Sauce

Kula Farms Moussaka

Eggplant, Potato, Vegan Soyriso, Herbs Cilantro

ACCOMPANIMENTS (SELECT TWO)

Roasted Sweet Potatoes

Brown Sugar Glace

Herb & Garlic Red Bliss Potatoes

Garlic Olive Oil, Basil, Salt, Papper

Lemon Grass & Ginger Steamed Rice

Orange Zest, Lemongrass Essence

Israeli Cous Cous

Roasted Zucchini, Tomato

(Gluten)

DESSERT SELECTIONS

Sliced Papaya with Lime

Ube Tapioca

Vegan Chocolate Cake

Rice Pudding

BEVERAGES

**Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, Hot Tea Selection**

RECEPTIONS > DISPLAYS



Order Must Match Event Count. The price is For a Two-Hour Service.

DISPLAY OF ROASTED & RAW VEGETABLES

\$33 Per Person

Veggies: Baby Carrots, Celery, Heirloom Tomatoes, Roasted Peppers, Cucumber, Grilled Artichokes, Buttermilk Ranch, Lemon & Garlic Hummus, Charred Breads

(Gluten, Dairy)

MAC N' CHEESE TASTING BAR

\$39 Per Person

-Braised Short Rib, Caramelized Maui Onion, Spinach Gorgonzola Cream

-Hamakua Mushroom, Cured Tomato, Surfing Goat, Black Truffle, Micro Basil

-Shrimp & Kimchi Crema, Fontina Cheese, Crispy Garlic

(Gluten, Dairy)

TRADITIONAL DIM SUM

\$43 Per Person

Shrimp Shu Mai, Chicken Lemongrass Gyoza, Char Siu Bao, Vegetable Spring Rolls, Salted Chilled Edamame, Garlic Chili Soy, Sweet Chili Sauce, Soy Hot Mustard

(Gluten, Seafood)

TASTE OF THE MEDITERRANEAN

\$38 Per Person

CHEESE MONGERS CHARCUTERIE BOARD

\$39 Per Person

Selection of Domestic and Imported Cheeses, Assorted Cured Meats, Dried & Fresh Fruits, House Roasted Nuts, Local Jams, Assorted Grapes, Berries, Baguette, Crackers

(Gluten, Dairy)

NIGIRI & SASHIMI ASSORTMENT

\$64 Per Person

Yellow Fin Tuna, Hamachi, Orka Salmon

Includes: Pickled Ginger, Wasabi, Soy Sauce

PAELLA TASTING BAR

\$62 Per Person

-Roasted Vegetable Paella

-Uncle Louie's Portuguese Sausage & Chicken

-Seafood Paella

MAKI ROLLS

(8 Pieces Per Roll)

Garlic Hummus, Whipped Feta, Baba Ghanoush,
Peppadew Peppers, Marinated Mixed Olives, Sliced
Cucumber, Local Tomato, Heirloom Carrots, House-
Made Pita Chips, Naan Bread
(Gluten, Dairy)

SALAD SENSATION

\$41 Per Person

Kula Lettuces, Upcountry Tomato, Shaved Local
Carrot, English Cucumber, Radish, Marinated
Garbanzo Beans, Quinoa, Shaved Parmesan,
Crumbled Feta, Roasted Mac Nuts, Dried Pineapple,
Herb Croutons, Buttermilk Herb Ranch, Mango Basil
Vinaigrette
(Gluten, Dairy, Nuts)

KOREAN FRIED STREET FOOD

\$52 Per Person

Korean Fried Chicken, Crispy Fried Tofu, Salt and
Pepper Shrimp, Assorted Pickled Vegetables,
Gochujang Garlic Glaze, Sweet & Sour Sauce
(Gluten, Seafood)

SLIDER BAR

\$54 Per Person

-Smash Beef Burger, Caramelized Maui Onion,
American Cheese, Special Sauce, Brioche Slider
(Gluten, Dairy, Egg)
-Guava BBQ Smoked Chicken Breast, Pickled Onions,
Brioche Slider (Gluten, Dairy)
-Grilled Mahi, Cilantro Lime Aioli, Namasu, Brioche
Slider
Maui Wowee Spiced House-Made Potato Chips
(Gluten, Dairy, Egg)

AHI TUNA TASTING BAR

\$67 Per Person

-Seared Tuna Tataki - Mango Relish, Strawberry
Papaya, Chili Pepper Water
-Ahi Tar Tar- Sesame Cone, Yuzu Kosho
(Gluten, Dairy)

California Roll \$38 Per Roll

Spicy Tuna Roll \$39 Per Roll

Spicy Salmon Roll \$39 Per Roll

Rainbow Roll \$44 Per Roll

Includes: Pickled Ginger, Wasabi, Tamari Soy Sauce

SEAFOOD RAW BAR

\$74 Per Person

Snow Crab Legs, Oysters on the Half Shelf, Chilled
Tiger Shrimp, Lemon Wedges, Wasabi Cocktail Sauce,
Kimchi Mignonette, Hawaiian Chili Pepper Water

CREATE YOUR OWN BAO BUN

\$57 Per Person

Hoison BBQ Pork, Seared Short Rib, Chicken Teriyaki,
Assorted Pickled Vegetables, Kimchee, Green Onions,
Cilantro, Assorted Sauces

ROMAN STYLE PIZZA STATION

\$44 Per Person

-Hamakua Mushroom, Maui Onion, White Truffle
-San Marzano Tomato, Mozzarella, Pepperoni, Spicy
Honey
-San Marzano Tomato, Mozzarella, Fresh Basil, Garlic
Oil
(Gluten, Dairy)

LOCAL KINE NOODLES

\$55 Per Person

-Roasted Vegetable Japchae
-Shrimp and Garlic Noodle
-Char Sui Pork Look Funn, Crispy Chili Garlic, Cilantro
Soy Sauce

-Sliced Tuna Crudo, Wasabi Oil, Avocado, Whiskey Soy
(Gluten)

(Gluten)

RECEPTIONS > PASSED HORS D'OEUVRES

\$13 Per Piece - Minimum Order of 50 Pieces Per Selected Price For An Hour

FROM THE GARDEN (COLD SELECTIONS)

Caprese Skewers

Heirloom Tomato, Basil, Mozzarella, Arugula Pesto
(Dairy)

Marinated Watermelon

Local Feta, Balsamic Glaze, Black Hawaiian Sea Salt
(Dairy)

FROM THE GARDEN (HOT SELECTIONS)

Spinach & Feta Spanakopita

Sun Dried Tomato Pesto
(Gluten, Dairy)

Four Cheese Arancini

Tomato Crema
(Gluten, Dairy)

Fire Roasted Vegetable Empanada

Roasted Garlic Yogurt Sauce
(Gluten, Dairy)

FROM THE SEA (HOT SELECTION)

Lump Crab Cake

Lemon Caper Aioli
(Gluten, Shellfish, Egg)

Coconut Shrimp

Pineapple Chutney
(Gluten, Egg)

FROM THE LAND (COLD SELECTION)

Whipped Local Goat Cheese

Rosemary & Strawberry Crostini
(Gluten, Dairy)

Pita Crisp

Garlic Hummus, Olive Tapenade, Artichoke
(Gluten)

Hamakua Mushroom Fontina Tart

(Gluten, Dairy)

Vegetable Spring Rolls

Chili Lemongrass Sauce
(Gluten)

Miso Salmon

Wasabi Aioli, Tobiko
(Egg)

Hurricane Shrimp Skewer

Spicy Aioli, Furikake
(Egg)

Shaved Beef Carpaccio

Horseradish Crema, Toasted Crostini, Micro Arugula
(Gluten, Dairy)

Prosciutto Wrapped Melon

Mint, Vanilla Bean Honey

Buffalo Chicken Salad

Blue Cheese, Butter Lettuce Cup

Truffled Deviled Egg Salad

Grilled Toast Point
(Gluten)

FROM THE LAND (HOT SELECTION)**Short Rib & Manchego Empanada**

Chimichurri Dipping Sauce
(Gluten)

Chicken Potstickers

Gochujang Aioli
(Gluten)

Pork Belly Bao

Pickled Vegetables, Cilantro & Thai Basil
(Gluten)

Korean Beef Spring Rolls

Kimchi Aioli
(Gluten, Egg)

Coconut Thai Curry Chicken Satay

Peanut Sauce
(Shellfish)

FROM THE LAND & SEA ENHANCEMENTS

Must accompany menu.

\$17 Per piece - Minimum Order of 50 Pieces Per Selected Price for an Hour

FROM THE SEA

\$17 Per Piece

Hackleback Caviar

Crema Fraiche, Sweet Hawaiian Crostini
(Gluten, Dairy)

Bacon Wrapped Scallop

Hawaiian Chili, Local Honey Glaze

Coconut & Kona Lobster Bisque Shooter

(Shellfish, Dairy)

Fire Cracker Shrimp**FROM THE LAND**

\$17 Per Piece

Seared Foie Gras

Amarena Cherry, Hawaiian Salt, Toasted Sweet Bread
(Gluten, Dairy)

Waygu Tartar

Truffle Aioli, Black Sea Salt, Crostini (Gluten, Egg)

Chimichurri Garlic Charred Lamb Chops**Kurobuta Pork Meatballs**

Charred Scallion, Toasted Sesame

Lilikoi Chili Aioli, Micro Cilantro

(Egg)

Poached Shrimp & Pineapple Sriracha Cocktail
Shooter

Diced Pineapple, Cucumber, Poach Shrimp, Crispy

Garlic, Spicy Sauce

(Shellfish)

(Gluten)

Mini Angus Beef Slider

Ketchup, Pickle, American Cheese

(Gluten, Dairy)

RECEPTIONS > COOKING STATIONS

Outdoor Live Cooking Stations - 30 People Minimum.

\$300 per Chef per station is priced for a two-hour service. Action stations are built to be enhancements to our buffets. Reception-style dinners made from action stations must consist of 3 reception displays & 2 action stations minimum.



CHARRED OYSTERS OVER A WOODFIRE GRILL

\$56 Per Person

Parmesan, Garlic, Herb, Kimchi & Green Onion, Uni Cacio Pepe, Sliced Maui Baguette, Fresh Lemon (Contains Gluten & Shellfish)

HANDCARVED IMPORTED SPANISH IBERICO HAM

\$2,600 Per Ham (Serves 100-125 People)

Marinated Spanish Olives, Lemon Cured White Anchovy Boquerones, Manchego Cheese, Quince Paste, Spanish Picos Crackers, Sliced Bread

FRUTTI DI MARE STATION

\$49 Per Person

Crispy Fried Calamari and Fried Shrimp Served in Cones with Assorted Dipping Sauces - Malt Vinegar Aioli, Truffle Aioli, Lemon Garlic Aioli

ANTIPASTO BOARD BAR

\$44 Per Person

FIRE-ROASTED LOCAL KULA FARM VEGETABLES

\$34 Per Person

*Shishito & Baby Bell Peppers
Chinese Broccoli
Local Mushrooms
Bok Choy
Heirloom Cauliflower
Sauce: Black Garlic Molasses, Tzatziki (Dairy)*

SEARED QUESADILLA CHEF STATION

\$49 Per Person

*-Short Rib and Kimchi with Pepperjack Cheese
-Chipotle Honey Chicken
-Jalapeno & Roasted Corn with Queso Fresco, Guacamole, House Made Salsa, Spiced Sour Cream (Gluten, Dairy)*

WOODFIRE GRILLED LOBSTERS

\$Market Price Per Person

Vanilla Citrus Beurre Blanc, Cheddar Chive Biscuits, Whipped Butter (Dairy)

WALEA HULI HULI CHICKEN

Guests can Curate their own Antipasto Boards with our Chef. Includes Imported and Domestic Cheeses, Charcuterie, Fruits, Nuts, Local Jam, and Assorted Crackers
(Gluten, Dairy, Nuts)

YAKITORI GRILL STATION

\$56 Per Person

Chicken, Shrimp, and Steak Skewers Served with Pickled Vegetables, Assorted Dipping Sauces, and Fried Rice

\$48 Per Person

Charred Huli Huli 1/2 Roasted Chicken, Potato Mac Salad, Namasu, Hawaiian Sweet Buns, Kimchi Butter
(Gluten, Dairy)

RECEPTIONS > CARVING STATIONS

\$300 per Chef per station is priced for a two-hour service.

DOMESTIC MACADAMIA NUT CRUSTED RACK OF LAMB CARVING STATION

\$42 per Person

Savory Bread Pudding, Roasted Root Vegetables,
Cippolini Au Jus
(Gluten)

WOODFIRE-ROASTED WAGYU TOMAHAWK STEAKS

\$59 Per Person

Kona Coffee & Hawaiian Salt Rubbed, Foie Gras
Cognac Au Poivre, Whipped Garlic Butter, Parker
House Rolls
(Gluten, Dairy)

HAWAIIAN STYLE PORCHETTA

\$700 Each (Serves 20 People)

Pineapple, Garlic, Lemongrass, Hawaiian Chili, Stuffed
Pork Loin & Belly, Chimichurri Sauce, Sweet Hawaiian
Rolls
(Gluten, Dairy)

MANGO BASIL GLAZED TURKEY

\$520 Each (Serves 20 People)

Traditional Pan Gravy, Hawaiian Bread & Portuguese
Sausage Stuffing
(Gluten, Dairy)

HERB-ROASTED PRIME RIB

\$900 Each (Serves 25 People)

Horseradish Cream, Mushroom Au Jus, Assorted Rolls
(Gluten, Dairy)

SALT-CRUSTED LOCAL ISLAND CATCH

\$490 Each (Serves 10 - 12 People)

Coconut Ginger Steamed Rice, Yellow Curry Sauce,
Hand Picked Herbs

WHOLE ROASTED KONA KAMPACHI

\$450 Each (Serves 8 People)

Soy Truffle Emulsion, Lapcheong Fried Rice, Steamed
Bokchoy
(Gluten)

CHAR SUI STYLE COAL ROASTED PIG

\$710 Each (Serves 30 People)

Pickled Vegetables, Cilantro, Thai Basil, Kimchi Aioli,
Bao Buns
(Gluten)

RECEPTIONS > DESSERTS



WARM MALASADA ICE CREAM SUNDAE

\$29 Per Person

*Chocolate Sauce, Caramel Sauce, Whipped Cream,
Stuffed with Local Lapperts Ice Cream Flavors
(Gluten, Dairy)*

"KITCHEN SINK" COOKIE SKILLET

\$22 Per Person

*Warm Chocolate Chunk Cookie Stuffed with Pretzels,
Milk Chocolate, Toffee Bits, Mini Marshmallows Served
with Vanilla Gelato, Fudge Sauce, Whipped Cream
(Gluten, Dairy)*

PINEAPPLE & COCONUT SORBETTO BAR

\$29 Per Person

*Fresh Sorbets Served in a Fruit Shell, Topped with
Fresh Fruits and Local Syrups*

CREME BRULEE ACTION STATION

\$27 Per Person

*Traditional Banana's Foster, House-Made Coconut
Bread Pudding, Kula Dark Rum, Vanilla Bean Creme
Anglaise
(Gluten, Dairy)*

BANANAS FOSTER BREAD PUDDING FLAMBE

\$26 Per Person

*Traditional Banana's Foster, House-Made Coconut
Bread Pudding, Kula Dark Rum, Vanilla Bean Creme
Anglaise
(Gluten, Dairy)*

MAUI CLASSIC SHAVED ICE

\$25 Per Person

*Blue Raspberry, Grape, Cherry, Piña Colada
(Can also be added onto a Bar Package for "Boozy"
Shave Ice)*

KONA COFFEE AFFOGATO

\$28 Per Person

*Kona Espresso, Chocolate Gelato, Fresh Orange Zest,
Chocolate Cookie Crumble*

RECEPTIONS > SWEETS

WARM MALASADAS

\$60 Per Dozen

*Dark Chocolate Fudge, Salted Caramel Sauce,
Hawaiian Vanilla Whipped Cream
(Gluten, Dairy)*

DONUT WALL

\$71 Per Dozen

*Assorted Glazed Donuts, Hawaiian Vanilla Glaze,
Chocolate Glaze, Strawberry Glaze, Rainbow Sprinkles
(Gluten, Dairy)*

ASSORTED MAUI PIES

\$68 Per Dozen

*Coconut Cream, Strawberry Lilikoi, Maui Mudslide
(Gluten, Dairy, Egg)*

ASSORTED BUBBIES MOCHI BITES

\$62 Per Dozen

Maui Made Gluten Free Ice Cream Bites

ASSORTED FRENCH PASTRIES

\$51 Per Dozen

*Cream Puffs, Eclairs, Macaroons, Pate de Fruit,
Madeleine Cookies
(Gluten, Dairy, Nuts)*

CHOCOLATE & CONFECTION BAR

\$23 Per Dozen

*Assorted House Made Truffle, Chocolate Dipped
Fruits, and Chef's Seasonal Dark Chocolate Bark
(Dairy)*

THE COOKIE JAR BREAK

\$46 Per Dozen

*Chocolate Chip Cookies, Tropical Biscotti, Coconut
Macaroons, Brookies
(Gluten, Dairy, Egg)*

WAILEA CREAM PUFFS

\$72 Per Dozen

*Dark Chocolate, Toasted Coconut, Strawberry Guava
(Gluten, Dairy)*

ASSORTED MINI CHEESECAKES

\$78 Per Dozen

*-Hawaiian Vanilla Bean
-Mango Lilikoi
-Maui Coffee
(Gluten, Dairy, Egg)*

ASSORTED COOKIES

\$58 Per Dozen

*Chocolate Chip, Brown Butter Toffee, White Chocolate
Macadamia Nut
(Gluten, Dairy, Nuts)*

MANOA CHOCOLATE TASTING BAR

\$32 per person

*3 Kinds of Manoa Chocolates- 2 Made from Hawaiian
Cacao, 1 Made with World Blends. Served with Fresh
Fruit, Cookies, and Some
Verbiage on the Chocolate Itself!
(Dairy)*

DINNER > PLATED DINNER

STARTERS

Freshly Baked Bread

Rosemary Salt Butter

SALAD COURSE (SELECT ONE)

Local Baby Romaine Lettuce Salad

Parmesan Cheese, Oil Cured Tomato, Micro Brioche Croutons, Caesar Dressing, Sun Dried Tomato Pesto (Gluten, Dairy)

Roasted Beet & Citrus Salad

Candied Macadamia Nuts, Surfing Goat Cheese, Puffed Quinoa, Lilikoi Vinaigrette (Dairy, Nuts)

MAUKA TO MAKAI ENTRÉES (SELECT ONE)

Pan-Seared Mary's Airline Chicken Breast

\$173 Per Person

Parmesan Risotto, Charred Green Beans, Blistered Tomatoes, Caper Lemon Buerre Blanc (Dairy)

Artichoke & Spinach Crusted Salmon

\$182 Per Person

Parsnip Potato Puree, Roasted Broccolini, Sun Dried Tomato Crema (Gluten, Dairy)

Macadamia Nut Crusted Fresh Catch

\$179 Per Person

Molokai Sweet Potato Mash, Herb Roasted Anuenue Carrots, Coconut Yellow Curry Sauce (Gluten, Dairy, Nuts)

Slow Braised Beef Short Rib

\$183 Per Person

Ricotta Potato Gnocchi, Roasted Root Vegetables,

Cucumber Wrapped Kula Greens

Heirloom Cherry Tomato, Marinated Mozzarella, Balsamic Herb Dressing (Dairy)

Local Tomato & Burrata

Marinated Tomatoes, Hawaiian Sea Salt, Arugula, Charred Baguette, Basil, Oil Truffle Balsamic Emulsion (Dairy)

Brined Kurobuta Pork Chop

\$187 Per Person

Ulu, Sweet Potato Hash, Wilted Kale, Pineapple Chutney, Aus Jus (Dairy)

Miso Yaki Butter Fish

\$194 Per Person

Garlic Ginger Cilantro Pilaf, Wok Charred Bok Choy, Roasted Shitake Mushrooms, Miso Sake Buerre Blanc (Dairy)

6 oz Grass Fed Filet Mignon

\$201 Per Person

Butternut Squash Ravioli, Heirloom Broccolini, Creamy Au Poivre Sauce (Gluten, Dairy)

Roasted Imported Rack of Lamb

\$208 Per Person

Savory Maui Onion, Fontina Bread Pudding, Grilled Asparagus, Cabernet Jus

Braising Jus, Herb Gremolata
(Gluten, Dairy)

Pan-Seared Hawaiian Snapper

\$188 Per Person

Lobster Ravioli, Fresh Seasonal Vegetables, Gochujang

Lobster Buerre Blanc

(Gluten, Dairy, Shellfish)



DUO ENTRÉES (SELECT ONE)

Herb Crusted Chicken Breast & Pan Seared Salmon

\$210 Per Person

Oven Roasted Tomato Risotto, Broccolini, Caramelized Leek & Tomato Crema (Dairy)

Braised Short Ribs & Miso Marinated Butterfish

\$219 Per Person

Wasabi Mashed Potatoes, Bok Choy, Pickled Radish, Ginger Soy Butter (Dairy)

Filet Mignon & Kauai Shrimp

\$221 Per Person

Mashed Golden Potato, Heirloom Cauliflower, Garlic & Herb Compound Butter, Demi Glace (Shellfish, Dairy)

Filet Mignon & Kona Lobster Tail

\$Market Price

Buttered Pomme Puree, Roasted Asparagus, Blistered Tomato, Hawaiian Chili Citrus Herb Beurre Blanc (Shellfish, Dairy)

VEGAN ENTRÉES (SELECT ONE)

\$146 Per Person

Roasted Kabocha Squash

Sauteed Kale, Root Vegetables, Lemon Grass

Forbidden Rice, Black Garlic, Molasses

Spinach & Feta Cannelloni

Blistered Heirloom Tomatoes, Creamy Hamakua

Mushroom Sauce, Basil Oil

(Gluten, Dairy)

DESSERT SELECTIONS (SELECT ONE)

Chocolate Decadence

Dark Chocolate Cake, Milk Chocolate Sabayon,

Candied Cocoa Nibs

(Gluten, Dairy)

Guava Chiffon Cake

White Chocolate Ganache, Strawberry Guava Curd,

Vanilla Bean Chantilly Cream

(Gluten, Dairy, Egg)

Hawaiian Vanilla Bean Basque Cheesecake

Honey Roasted Pineapple, Pineapple Ganache, Brown

Butter Sable Crumble

(Gluten, Dairy, Egg)

Macadamia Nut Bar

Maui Macadamia Nut Praline, Whipped Creme Fraiche,

Dark Chocolate Ganache

(Gluten, Dairy, Nuts)

Exotic Cremeux

Maui Mango Custard, Coconut Streusel, Lilikoi Sauce,

Fresh Tropical Fruits

(Gluten, Egg)

Hana Banana Cream Pie

Chocolate Sable Breton, Dark Chocolate Mousse,

Banana Caramel, Toasted Meringue

(Gluten, Dairy, Egg)

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

DINNER > BUFFET

ALOHA DINNER BUFFET

\$203 Per Person

STARTERS

Hawaiian Sweet Taro Roll

Sweet Lilikoi Butter

(Gluten, Dairy)

ACCOMPANIMENTS

Soba Noodle Salad

Julienne Carrots, Onions, Cabbage, Wakame, Sesame

Ginger Vinaigrette

(Gluten, Sesame)

Waipoli Greens Salad

Shaved Carrots, Radish, Kula Tomato, Local Goat

Cheese, Candied Mac Nuts, Mango Tarragon Emulsion

(Dairy, Nuts)

Traditional Ahi Poke

Sweet Soy, Maui Onion, Chopped Ogo, Green Onion

STARCHES (SELECT TWO)

Roasted Herb Molokai Potato

Garlic Ramen Noodles Stir

Local Chow Fun Noodles

Citrus Cilantro Jasmine Rice

PANIOLO BUFFET

\$201 Per Person

STARTERS

Hawaiian Sweet Taro Roll

Sweet Lilikoi Butter

(Gluten, Dairy)

VEGETABLES (SELECT TWO)

Roasted Local Kula Vegetables

Hamakua Mushroom & Green Bean Medley

Toasted Sesame Wok Charred Bok Choy with

Shitake Mushrooms

Roasted Local Heirloom Carrots & Cauliflower

HOT SELECTIONS (SELECT THREE)

Spicy Honey Glazed Mochiko Chicken

(Gluten)

Pineapple Teriyaki Chicken

Korean Braised Short Ribs

Soy Garlic Ginger Charred Flank Steak

Asian Chimichurri Crusted Fresh Catch

Tomato Crema

(Dairy)

Miso Yaki Butterfish

DESSERTS

Matcha Mousse Cake

(Gluten, Dairy, Egg)

Yuzu Cream Tarts

Mango Sticky Rice

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated

Coffee, Hot Tea Selection

HOT SELECTIONS (SELECT THREE)

Baby Back Ribs

Lilikoi Hoisin Barbecue Sauce, chop parsley

(Gluten)

SALAD SELECTIONS

Rustic Tomato Salad

*Kale, Pickled Red Onion, Watermelon Radish,
Caramelized Onion Vinaigrette*

Iceberg Wedge

*Bacon, Marinated Tomatoes, Blue Cheese Crumble,
Everything Bagel Spice, Buttermilk Ranch
(Dairy)*

ACCOMPANIMENTS

Portuguese Sausage Fried Rice

*Onion, Celery, Carrots, Tamari Soy Sauce
(Pork)*

Charred Corn with Kimchee Butter

(Dairy)

Szechuan Grilled Asparagus

Mashed Potatoes with garlic herb butter
(Dairy)

Grilled Mahi Mahi

*Pineapple Mango Salsa, Buerre Blanc
(Dairy)*

Maui Lager Beer Can Roasted Chicken

(Gluten)

Pulehu Hawaiian Style Kalbi Short Ribs

*Black Garlic Shoyu, Sesame Seed, Green Onion
(Sesame, Seafood)*

Kona Coffee Rubbed Brisket

Cracked Pepper Jus, Freshly Chop Herbs

DESSERTS

Warm Malasadas with Chocolate Sauce

(Gluten, Dairy, Egg)

Strawberry Short Cake

(Gluten, Dairy, Egg)

Brookies

(Gluten, Dairy, Egg)

BEVERAGES

**Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee, Hot Tea Selection**

MAUI FARM TO TABLE DINNER BUFFET

\$213 Per Person

STARTERS

Hawaiian Sweet Rolls

*Honey Mango Butter
(Gluten, Dairy)*

COMPOSED SALADS

Local Kula Tomato Salad

*Kale, Roasted Artichokes, Shaved Parmesan, Lemon
White Balsamic Vinaigrette
(Dairy)*

Green Goddess Salad

VEGETABLES (SELECT TWO)

Mac Nut Dukka Roasted Heirloom Carrots Butter

(Dairy, Nuts)

Roasted Turnip, Radish, & Hamakua Mushrooms & Snow Peas

Roasted Cauliflower and Broccoli, Garlic Herb Butter

(Dairy)

STARCHES (SELECT TWO)

Shaved Local Carrots, Cucumber, Radish, Garbanzo Beans, Kula Greens, Shaved Fennel, Green Goddess Dressing

HOT SELECTIONS (SELECT THREE)

Herb Grilled Chicken Breast

Hamakua Mushroom Glace De Poulet

Mac Nut & Taro Crusted Local Catch

Coconut Curry Sauce

(Shellfish, Nuts)

Korean Short Rib

Toasted Sesame, Pan Jus

(Shellfish)

Pan Seared Chicken Breast

Kula Tomato & Caper Relish

Sauteed Garlic Shrimp

Tomato Crema

(Dairy)

Oven Baked Mahi Mahi

Mango Pineapple Salsa, Garlic Ginger Buerre Blanc

(Dairy)

Kalbi Charred Steak

Green Onion Ginger Chimichurri

Seasonal Vegetable Fried Rice

Wok Charred Garlic Ramen Noodles

(Gluten)

Garlic Mashed Potatoes

(Gluten)

Coconut Glazed Purple Potatoes

DESSERT SELECTIONS

Guava Chiffon Cake

(Gluten, Dairy)

Caramelized Pineapple Tarts

(Gluten, Dairy)

Maui Coffee Chocolate Mousse

(Dairy)

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated

Coffee, Hot Tea Selection

DINNER > FAMILY-STYLE

LUAU FAMILY-STYLE

\$211 Per Person

STARTERS

Hawaiian Taro Rolls

Liliko'i Butter

(Gluten, Dairy)

Namasu

House Pickled Local Cucumbers

SALAD SELECTIONS

Hawaiian Style Poke

Diced Ahi, Sweet Onion, Ogo, Garlic Sesame Soy Jus

Upcountry Mixed Greens

Segmented Citrus, Tomatoes, Dried Pineapple, Mango

Basil Dressing

Cured Beef Pipikaula

Local Tomatoes, Maui Onion

Traditional Potato & Mac Salad

(Gluten, Egg)

HOT SELECTIONS

Imu Kalua Pork & Cabbage

Green Onion, Volcanic Sea Salt

Huli Huli Style Chicken

Pineapple Relish

Grilled Kalbi Short Rib

Toasted Sesame, Green Onion

Citrus & Herb Marinated Mahi Mahi

Lomi Lomi Tomato, Green Onions, Crispy Garlic

(Dairy)

ACCOMPANIMENTS

Roasted Garlic & Furikake Rice

Local Vegetables Stir-Fry

Carrots, Snap Peas, Cauliflower, Broccoli, Mushrooms,

Baby Corn

Coconut Glazed Molokai Sweet Potatoes

Toasted Coconut, Crispy Garlic, Hawaiian Sea Salt

Traditional Poi

DESSERT SELECTIONS

Guava Cake

(Gluten, Dairy, Egg)

Chocolate Chip Cookies

(Gluten, Dairy)

Gold Pineapple

BEVERAGES > HOSTED BAR

HOUSE COCKTAILS

\$19 Per Drink

\$21 Tropical Beverage

\$52 Per Person for the First Hour

\$27 Per Person for Each Additional Hour

Ocean Vodka

Kula Organic Silver Rum

Kula Organic Dark Rum

Captain Morgan Spiced Rum

Fy Ocean Gin

Old Pali Road Whiskey

Hornitos Tequila

Jim Beam, Bourbon

Ocean Organic, Espresso Martini

Seaglass, Sauvignon Blanc, Central Coast

Seaglass, Chardonnay, Central Coast

Seaglass, Pinot Noir, Central Coast

Seaglass, Cabernet Sauvignon, Central Coast

Chateau La Gondonne, Rose Du Provence

Standford, Brut, California

Domestic, Imported, Local Craft Beers

CALL COCKTAILS

\$21 Per Drink

\$22 Tropical Beverages

\$54 Per Person for the First Hour

\$28 Per Person for Each Additional Hour

Tito's Vodka

Bacardi Superior Light Rum

Captain Morgan Spiced Rum

Tanqueray Gin

Dewar's White Label

Makers Mark Bourbon Whiskey

Jack Daniels Tennessee Whiskey

Canadian Club

Patron Silver Tequila

Courvoisier VS Cognac

Ocean Organic, Espresso Martini

Dashwood, Sauvignon Blanc, New Zealand

Chalk Hill, Chardonnay, Sonoma Coast

14 Hands Red Hot to Trot, Columbia

Decoy Wine Company, Napa Valley

Chateau La Gondonne, Rose Du Provence

Chloe, Prosecco, Veneto

Domestic, Imported, Local Craft Beers



PREMIUM COCKTAILS

SIGNATURE COCKTAILS

\$22 Per Drink

\$24 Tropical Drinks

\$55 Per Person for The First Hour

\$29 Per Person for Each Additional Hour

Grey Goose Vodka

Bacardi Superior Light Rum

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek Bourbon Whiskey

Jack Daniels Tennessee Whiskey

Crown Royal Canadian Whiskey

Casamigos Tequila

Privilege VSOP Brandy

Ocean Organic, Espresso Martini

Dashwood, Sauvignon Blanc, New Zealand

Chalk Hill, Chardonnay, Sonoma

Davis Bynum, Pinot Noir, Russian River

Rodney Strong Cabernet Sauvignon, Alexander Valley

Chateau La Gorgonne, Rose Du Provence

Mionetto Prestige Organic, Veneto

BEER & WINE BAR

\$12 Domestic Beer

\$13 Imported Beer & MBC Seltzers

\$19 House Wine

\$39 Per Person for the First Hour

\$19 Per Person for Each Additional Hour

Domestic Beer

Imported and Craft Beer

House Selected Wine, Chardonnay, Cabernet,

Sparkling

Assorted Soft Drinks, Canned Water, Aloha Maid Juice

NON-ALCOHOLIC & DOMESTIC BEER

\$12 Per Drink

Michelob Ultra, Bud Light, Heineken 0.0

IMPORTED, CRAFT BEER & SELTZER

\$13 Per Drink

\$24 Per Drink

Add a Rice Paper Logo for \$2 Per Drink

MauiRita

Tequila, Lemon Juice, Lime & Orange Juice

Flavors: Hibiscus Blood Orange

Wailea's Daiquiri

Rum, Lime Juice, Cane Syrup

Flavors: Pineapple, Coconut

Hawaiian Old Fashion

Bourbon, Ginger Infused Simple Syrup, Mac Nut

Liqueur

Paniolo Sour

Whiskey, Lemon Juice, Cane Syrup

Flavors: Mango, Maui Citrus

WELL CORDIALS

\$20 Per 2 oz Drink

Baileys Irish Cream

Kahlua

Amaretto

Grand Marnier

Courvoisier VSOP

CALL CORDIALS

\$22 Per 2 oz Drink

Oban 14-Year-Old Single Malt Scotch

Taylor Fladgette Late Bottle Vintage Port

PREMIUM CORDIALS

\$45 Per 2 oz Drink

Johnny Walker Blue

*Heineken, Blue Moon, Mai Brew Bikini Blonde, Maui
Brew Big Swell, Maui Brew Seltzer*

Hennessy Xo

MOCKTAIL BAR

\$16 Per Drink

\$30 Per Person for the First Hour

\$19 Per Person for Each Additional Hour



BEVERAGES > NON-HOSTED BAR

BEVERAGES

HOT BEVERAGES

\$115 Per Gallon | 16-18 Servings Per Gallon

Coffee & Tea

*Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee, Hot Tea Selection*

COLD BEVERAGES

\$95 Per Gallon | 16-18 Servings Per Gallon

Juices

Orange, Apple, POG, Pineapple, Pineapple Lemonade

Hibiscus Cooler

Hibiscus Tea, Pineapple Juice, Orange Juice

Iced Tea

INDIVIDUAL ENERGY DRINKS

\$9 Each

Red Bull, Starbucks Frappuccino Drinks

INFUSED WATERS

\$59 Per Gallon | 16-18 Servings Per Gallon

Citrus Infusions

Individual or Combination: Orange, Lemon, Lime

Revitalize Infusion

Cucumber Basil, Lemon Ginger, Watermelon, Mint

Berry Infusions

Individual or Combination: Blueberry, Strawberry, Mint

ARTESIAN WATER

\$8 Each

San Pellegrino, Voss, Hawaii Volcanic Water



COCKTAILS

HOUSE COCKTAILS

\$22 Per Drink

Ocean Vodka
Kula Organic Silver Rum
Kula Organic Dark Rum
Captain Morgan Spiced Rum Fy
Ocean Gin
Old Pali Road Whiskey
Hornitos Tequila
Jim Beam, Bourbon
Ocean Organic, Espresso Martini
Seaglass, Sauvignon Blanc,
Central Coast
Seaglass, Chardonnay, Central
Coast
Seaglass, Pinot Noir, Central
Coast
Seaglass, Cabernet Sauvignon,
Central Coast
Chateau La Gordonne, Rose Du
Provence
Standford, Brut, California
Domestic, Imported, Local Craft
Beers

CALL COCKTAILS

\$23 Per Drink

Tito's Vodka
Bacardi Superior Light Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Dewar's White Label
Makers Mark Bourbon Whiskey
Jack Daniels Tennessee Whiskey
Canadian Club
Patron Silver Tequila
Courvoisier VS Cognac
Ocean Organic, Espresso Martini
Dashwood, Sauvignon Blanc, New
Zealand
Chalk Hill, Chardonnay, Sonoma
Coast
14 Hands Red Hot to Trot,
Columbia
Decoy Wine Company, Napa
Valley
Chateau La Gordonne, Rose, Du
Provence
Chloe, Prosecco, Veneto
Domestic, Imported, Local Craft
Beers

PREMIUM COCKTAILS

\$25 Per Drink

Grey Goose Vodka
Bacardi Superior Light Rum
Bombay Sapphire Gin
Johnnie Walker Black Label
Scotch
Knob Creek Bourbon Whiskey
Jack Daniels Tennessee Whiskey
Crown Royal Canadian Whiskey
Casamigos Tequila
Hennessy Privilege VSOP Brandy
Ocean Organic, Espresso Martini
Dashwood, Sauvignon Blanc, New
Zealand Chalk Hill, Chardonnay,
Sonoma
Davis Bynum, Pinot Noir, Russian
River
Rodney Strong, Cabernet
Sauvignon, Alexander Valley
Chateau La Gordonne, Rose, Du
Provence
Mionetto Prestige Organic,
Veneto

BEVERAGES > WINE SELECTIONS

WINE SELECTIONS



BRIGHT & FRESH LUXURIOUS SPARKLING WINE

Chloe, Prosecco, Veneto, Italy \$62

Mionetto, Organic Prosecco, Veneto, Italy \$62

Simonnet Febvre, Cremant Brut Rose, Burgundy, France \$77

Mumm Napa, Brut, "Prestige," Napa Valley, California \$85

GH Mumm Grand Cordon, Brut, Napa Valley, California \$110

Henriot, Brut, Rose, Napa Valley, California \$160

Veuve Clicquot, "Yellow Label", Reims, France \$165

CLEAN, CRISP & REFRESHING LIGHT WHITES

Chateau La Gordonne, Rose Du Provence \$60

Santa Cristina, Pinot Grigio, Italy \$56

Campo Di Fiori, Pinot Grigio, Italy \$62

Ruffino, Moscato D'asti, Lumina \$59

Dashwood, Sauvignon Blanc, New Zealand \$62

Justin, Sauvignon Blanc, California \$68

Duckhorn Vineyards, Sauvignon Blanc, Napa Valley \$86

STRUCTURED, RICH, & INDULGENT BOLD WHITES

Seaglass, Chardonnay, California \$54

Quintara, Chardonnay, California \$63

Chalk Hill, Chardonnay, Sonoma Coast \$72

Davis Bynum, "River West Vineyards," Chardonnay, Russian River Valley, California \$78

Jordan, Chardonnay, Russian River Valley, California \$92

Cakebread Cellars, Chardonnay, Napa Valley, California \$134

SOFT, ELEGANT, & REFINED LIGHT REDS

J.Lohr, Merlot, California \$54

Seaglass, Pinot Noir, California \$58

Antigal, Malbec, Argentina \$59

14 Hands Red Blend Hot to Trot, Columbia \$65

Fable Roots Red Blend, Italy \$67

Meiomi, Pinot Noir, Tri-Appellation \$78

La Crema, Pinot Noir, Willamette, California \$89

INTENSE, LAYERED, & COMFORTING BOLD REDS

Seaglass, Cabernet Sauvignon, California \$54

Harmony & Soul, Cabernet Sauvignon, California \$65

J.Lohr, Seven Oaks, Cabernet Sauvignon, California \$68

Decoy Wine Company, Cabernet Sauvignon, California \$72

Rodney Strong Vineyards, Cabernet Sauvignon, Alexander Valley \$79

Duckhorn Vineyards, Merlot, Napa Valley \$127

Prisoner, Napa Valley, California \$138

Jordan, Cabernet Sauvignon, Alexander Valley, California \$168



BEVERAGES > BEVERAGE ENHANCEMENTS

ENHANCEMENTS

Add a rice paper logo to your cocktails for \$2 per drink



BEVERAGES > NON-ALCOHOLIC

HOT BEVERAGES

\$125 Per Gallon | 16-18 Servings Per Gallon

Coffee & Tea

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

COLD BEVERAGES

\$95 Per Gallon | 16-18 Servings Per Gallon

Juices

Orange, Apple, POG, Pineapple, Pineapple Lemonade

Hibiscus Cooler

Hibiscus Tea, Pineapple Juice, Orange Juice

Iced Tea

INDIVIDUAL, WATER, SODAS AND ENERGY DRINKS

\$8 Each

Assorted Local Hawaiian Flavored Sparkling Water

\$8 Each

Canned Water, Assorted Big Island Organics Beverages, Coke Products

\$9 Each

Assorted Probiotic Shots

\$9 Each

Wild Wonder Sparkling Drinks, Oli Pop

\$9 Each

Red Bull, Starbucks Frappuccino Drinks, Assorted High Brew Coffees

\$12 Each

Rebel Protein Drinks

INFUSED WATERS

\$72 Per Gallon | 16-18 Servings Per Gallon

Citrus Infusions

Individual or Combination: Orange, Lemon, Lime

Revitalize Infusion

Cucumber Basil, Lemon Ginger, Watermelon, Mint

Berry Infusions

Individual or Combination: Blueberry, Strawberry, Mint

ARTESIAN WATER

\$8 Each

San Pellegrino, Voss, Hawaii Volcanic Water

WEDDING > BRUNCH PACKAGE

BRUNCH

\$115 per person

Fresh Seasonal Fruits

Gold Pineapple, Cantaloupe, Honeydew Melon, Strawberries

Lilikoi Curd & Yogurt Parfaits

Vanilla Greek Uogurt, Granola, Berries

Banana Nut Muffins, Gluten Free Strawberry Muffins, Warm croissants, & Coconut Danish

Served with Whipped Butter, Local Preserves, and Honey

Hot Selections

Cage-Free Scrambled Eggs

Assorted Mini Quiche

Rosemary Garlic Roasted Potatoes

Hickory Smoked Bacon

Chicken Sausage

Avocado Toast

Local Radish, Kula Tomato, Lemon Oil

Belgian Waffles

Whipped Butter, Maple Syrup, Whipped Cream, and Berries

Juice Bar

Orange, Passion-Orange-Guava, Pineapple

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selection

BUFFET ENHANCEMENTS

**Must be 75% of Guaranteed Guest count*

Hawaiian Breakfast Burrito

\$18 per person

Portuguese Sausage, Potatoes, Green Onions, Cage Free Scrambled Egg, Pepperjack Cheese, Salsa

Croissant Sandwich

\$18 per person

Applewood Smoked Bacon, Aged Cheddar, Cage Free Egg, Dijonnaise

Mushroom & Egg Ciabatta

\$18 per person

Hamakua Mushroom, Local Arugula, Roasted Tomato, Surfing Goat Cheese

CREATE YOUR OWN BAO BUN

\$53 Per Person

Crispy Pork Belly, Seared Short Rib, Chicken Katsu, Assorted Pickled Vegetables, Kimchee, Green Onions, Cilantro, assorted sauces

ROMAN STYLE PIZZA STATION

\$43 Per Person

Hamakua Mushroom, Maui Onion, White Truffle San Marzano Tomato, Mozzarella, Pepperoni, Spicy Honey San Marzano Tomato, Mozzarella, Fresh Basil, Garlic Oil

CHEF ACTION STATION ENHANCEMENTS

Chef Attendant \$350, Per Chef, Per station. Must accompany full breakfast menu. Order must match the event guest count.

REVIVE PRESSED JUICE BAR

\$25 Per Person

*Pineapple, Ginger, Carrot, Turmeric
Cucumber, Basil, Kale, Green Apple
Kula Strawberry, Watermelon, Mango*

LOCALS FAVORITE STATIONS

Traditional Loco Moco Station

\$26 Per Person

*Upcountry Ground Beef Patty, Hamakua Mushroom
Gravy, Fried Egg, White Rice*

Musubi Fried Rice Breakfast Bowl

\$26 Per Person

*Local Mushrooms, Spinach, Poached Egg, Kimchi
Hollandaise*

Bruleed Banana Bread French Toast

\$28 per person

*Signature Wailea Beach Banana Bread, Salted Toffee
Glaze, Whipped Butter*

Braised Short Rib Potato Hash Breakfast Bowl

\$27 per person

*Moloka'i Potato, Maui Onions, Roasted Peppers,
Poached Egg, Miso Hawaiian Chili Hollandaise*

FRESH PAPAYA ACAI STATION

\$26 Per Person

*1/2 Local Papaya Filled with Acai Sorbet, Topped with
Guests Choice of House-made Granola, Seasonal
Berries, Kula Lavender Honey, Toasted Coconut, Dried
Pineapple, Toasted Mac Nuts, Lilikoi Curd*

OMELET STATION

\$26 Per Person

*Whole Eggs, Egg Whites, Ham, Bacon, Portuguese
Sausage, Tomatoes, Spinach, Onions, Roasted
Mushrooms, Bell Peppers, Green Onions, Shredded
Cheeses: Cheddar, Swiss, Pepper Jack
Served with house Roasted Salsa*

MOCHIKO PANCAKE STATION

\$24 Per Person

*Whipped Butter, Maple Syrup, Coconut Syrup
Blueberries, Sliced Banana, Toasted Coconut, Toasted
Mac Nuts*

GRILLED AVOCADO TOAST STATION

\$27 Per Person

*Fresh Grilled Breads Brushed with Herb Oil, Guest
Choice to top with Avocado, Whipped Local Surfing
Goat Cheese, Marinated Tomatoes, Pickled Red
Onions, Chopped Smoked Salmon, Hard Boiled Eggs,
Arugula, Shaved Radish, Sliced Cucumber, Lilikoi Curd,
Marinated Strawberries*

COLD SELECTIONS

Marinated Watermelon

Local Feta, Balsamic Glaze, Black Hawaiian Sea Salt

Whipped Local Goat Cheese

Rosemary & Strawberry Crostini

Prosciutto Wrapped Melon

Mint, Vanilla Bean Honey

Shaved Beef Carpaccio

Horseradish Crema, Toasted Crostini, Micro Arugula

Hawaiian Ahi Poke

Inamona Ginger Soy Jus, Ogo, Sweet Onion

Hamachi Crudo

Coconut, Serrano Pepper, Kukui Nut, Cilantro Chili Oil

HOT SELECTIONS

Vegetable Spring Rolls

Chili Lemongrass Sauce

Spinach & Feta Spanakopita

Sun Dried Tomato Pesto

Chicken Pot Pie Bite

Crispy Pastry Cup, fresh herbs

Coconut Shrimp

Pineapple Chutney

Korean Beef Spring Rolls

Kimchi Aioli

Chicken Potstickers

Gochujang Aioli

WEDDING > RECEPTION STATIONS

CHEESE MONGERS CHARCUTERIE BOARD

Selection of Local and Imported Cheeses, Assorted Cured Meats, Dried & Fresh Fruits, House Roasted Nuts, Local Jeff Jams, Assorted Grapes, Berries, Baguette, Cracker

DISPLAY OF ROASTED & RAW VEGETABLES

Veggies: Baby Carrots, Celery, Heirloom Tomatoes, Roasted Peppers, Cucumber, Grilled Artichokes, Buttermilk Ranch, Lemon & Garlic Hummus, Charred Breads

BUILD YOUR OWN BRUSCHETTA BAR

Diced Tomato, Diced Mozzarella, Arugula Pesto, Olive Tapenade, Whipped Hummus, Cucumber Feta Timbale, Roasted Tomato, Artichoke Spread, Whipped Honey Lemon Ricotta, Assorted Grilled Breads and Baguettes

TASTE OF THE MEDITERRANEAN

Garlic Hummus, Whipped Feta, Baba Ghanoush, Peppadew Peppers, Marinated Mixed Olives, Sliced Cucumber, Local Tomato, Heirloom Carrots, House-Made Pita Chips, Naan Bread

WEDDING > PLATED DINNER PACKAGE

Choose 4 Passed Hors d'oeuvres

Choose 1 Reception Station

First Course ~ Select One

Local Baby Romaine Lettuce Salad

Parmesan Cheese, Oil Cured Tomato, Micro Brioche Croutons, Caesar Dressing, Sun Dried Tomato Pesto

Roasted Beet & Citrus Salad

Candied Macadamia Nuts, Surfing Goat Cheese, Li Hing Mui Lilikoi Vinaigrette

Cucumber Wrapped Kula Greens

Heirloom Cherry Tomato, Marinated Mozzarella, Balsamic Herb Dressing

Kabocha Squash Soup

Rye Crouton, Pomegranate, Micro Greens, Crème Fraiche

Second Course ~ Select One

Tier 1

\$248 per person

Choice of Entrée

Pan-Seared Mary's Airline Chicken Breast

Parmesan Risotto, Charred Green Beans, Blistered Tomatoes, Caper Lemon Beurre Blanc

Pan Roasted Salmon

Parsnip Potato Puree, Roasted Squash, Sun Dried Tomato Crema

Tier 2

\$250 Per Person

Choice of Entrée

Macadamia Nut Crusted Fresh Catch, Citrus Ginger Jasmine Rice, Stir Fry Vegetables, Coconut Yellow Curry Sauce

Slow Braised Beef Short Rib

Potato Gnocchi, Roasted Root Vegetables, Charred Maui Onion, Braising Jus

Tier 3

\$286 Per Person

Duo Entrée

Braised Short Ribs & Miso Marinated Butterfish Wasabi Mashed Potatoes, Bok Choy, Bell Pepper Salad, Ginger Soy Butter

Filet Mignon & Kauai Shrimp

Mashed Golden Yukon Potato, Heirloom Cauliflower, Garlic & Herb Compound Butter, Vanilla Butter Sauce

Vegetarian Option:

Roasted Kabocha Squash

Sauteed Kale, Root Vegetables, Lemon Grass, Forbidden Black Rice, Black Garlic Molasses

DESSERT OPTIONS ~ Select One

Dark Chocolate Ganache Torte

Cocoa Nib Streusel, Macadamia Nut Praline, Salted Caramel

Coconut Cream Cake

Toasted Coconut Whipped Ganache, Lilikoi Curd, White Chocolate Mousse

Passion Fruit Mousse Cake

Coconut Crumble, Mango Gel, Tropical Fruits

WEDDING > FAMILY STYLE LUAU DINNER PACKAGE

Choose 4 Passed Hors d'oeuvres

Choose 1 Reception Station

TASTE OF HAWAII

\$283 Per Person

STARTERS

Hawaiian Taro Rolls

Mango Butter

Namasu

House Pickled Local Cucumbers

HOT SELECTIONS

Imu Kalua Pork & Cabbage

Green Onion, Volcanic Sea Salt

Huli Huli Style Chicken with Pineapple Relish

Toasted Sesame Seeds, Scallions

Grilled Kalbi Short Rib

Toasted Sesame, Green Onion

Citrus & Herb Marinated Mahi Mahi

Lomi Lomi Tomato, Green Onions, Crispy Garlic

+\$800 for Carved Pig Station with traditional Hawaiian presentation of pig

SALAD SELECTIONS

Hawaiian Style Poke & Taro Chips

Diced Ahi, Sweet Onion, Ogo, Garlic Sesame Soy Jus

Upcountry Mixed Greens

Segmented Citrus, Tomatoes, Dried Pineapple, Mango Basil Dressing

Pipikaula Salad

Local Tomatoes, Kale, Caramelized Onion Vinaigrette

Traditional Potato & Mac Salad

ACCOMPANIMENTS

Roasted Garlic & Furikake Rice

Local Vegetables Stir-Fry

Carrots, Snap Peas, Cauliflower, Broccoli, Mushrooms, Baby Corn

Coconut Glazed Molokai Sweet Potatoes

Toasted Coconut, Crispy Garlic, Hawaiian Sea Salt

DESSERT SELECTIONS

**can be served family style or from a station*

Chiffon Coconut Cake

Ube Tart

Flourless Chocolate Torte

Maui Gold Pineapple

Traditional Poi

WEDDING > BUFFET DINNER PACKAGE

**Under 25 guest count minimum fee of \$300.00 applies*

Choose 4 Passed Hors d'oeuvres

Choose 1 Reception Station

MAUI FARM TO TABLE DINNER BUFFET

\$254 per person

STARTERS

Hawaiian Sweet Rolls

Honey Mango Butter

Local Kula Tomato Salad

*Kale, Roasted Artichokes, Shaved Parmesan, Lemon
White Balsamic Vinaigrette*

Green Goddess Salad

*Shaved Local Carrots, Cucumber, Radish, Garbanzo
Beans, Kula Greens, Shaved Fennel, Green Goddess
Dressing*

HOT SELECTIONS

Herb Grilled Chicken Breast

Hamakua Mushroom Truffle Sauce

Macadamia Nut & Taro Crusted Local Catch

Coconut Curry Sauce

Korean Short Rib

Asian Pear Ginger Essence, Toasted Sesame, Pan Jus

ACCOMPANIMENTS

Macadamia Nut Dukka Roasted Heirloom Carrots
Roasted Cauliflower and Broccoli with Garlic Chili
Butter
Seasonal Vegetable Fried Rice
Garlic Ramen Noodles

DESSERT SELECTIONS

Kula Strawberry Cobbler
Blackberry Goat Cheese Cheesecake
Pineapple Upside Down Cake

WEDDING > LATE NIGHT SNACK STATIONS

KOREAN FRIED STREET FOOD

\$52 Per Person

Korean Fried Chicken, Crispy Fried Tofu, Salt and Pepper Shrimp, Assorted Pickled Vegetables, Gochujang Garlic Glaze, Sweet & Sour Sauce

NACHO & QUESADILLA BAR

\$44 Per Person

*Salsa, Guacamole, Queso, Sour Cream, Pico di Gallo, Jalapenos, Churros with Chocolate Dipping Sauce
Choice of Two Quesadillas
Braised Short Rib, Chicken, or Roasted Vegetable*

SLIDER BAR

\$51 Per Person

*Smash Beef Burger, Caramelized Maui Onion, American Cheese, Special Sauce, Brioche Slider
Guava BBQ Smoked Chicken Breast, Pickled Onions, Brioche Slider
Grilled Mahi, Cilantro Lime Aioli, Namasu, Brioche Slider
Maui Wowee Spiced House-Made Potato Chips*

HAWAIIAN STREET FOOD

\$52 per person

Musubi, Hurricane Fries, Crispy Shrimp Tempura, Gochujang Chicken Sliders, Pork Char Su Bao Buns

CARNIVAL THEMED

\$42 per person

*Mini Sliders, Mini Corn Dogs, Funnel Cake, Waffle Fries
Soft Pretzels, Cheese Sauce*

SPECIAL AMENITIES

Welcome Bags

Small bags filled with local goodies including Reef Safe Sunscreen, Maui Shortbread Cookies, Maui Beef Jerky Crisps, Macadamia Popcorn Crunch

Price: \$60 per person

**specialty bags can be used if wedding party provides.*

Hangover Kits

*To be provided at conclusion of the event
Goodie Bag filled with after-party necessities including Tide Sticks, Make-up Wipes, Tic Tacs, and Ginger Ale*

Price: \$45 per person

**bellman delivery fee applies if in-room delivery required*

Custom Cookies

Vanilla Bean Cookies with custom designs

Price starting at \$65 a dozen

CUSTOM TAKEAWAYS AND FAVORS

Custom Macarons

Customize flavor as well as logo printed on Macaron (minimum 4 doz)

Price: \$72 per dozen

"Better Together like Milk and Cookies"

Customizable Cookies and Milk - Couple can each choose a flavor of cookie served with to-go Milk Container or Carafe

Price \$18 per person

Custom Truffle Box

Choose 4-6 flavors from a selection of truffles given to guests in custom box

4 flavors: \$32 per box

6 flavors: \$45 per box

Last Call Take Away

Assorted Local Cheese, Charcuteries, and Fruits with Hydrating Coconut Water

Price \$36 per person

WEDDING > DAY OF GETTING READY PACKAGE

Custom Packages available for brunch or lunch inquire with your event manager.

**available with reserved banquet space.*

Option 1:

\$48 per person

Maui Potato Chips with Onion Dip

Spiced Pretzels

Beef Slider Smash Burgers

Buffalo Chicken Flatbreads

Italian Sub Bites

Option 2:

\$42 per person

Fresh Fruit Salad

Chicken Caesar Salad Wrap

Lox and Garlic Whipped Cream Cheese Stuffed

Croissant

Avocado Toast with local arugula and marinated tomatoes

Cheese Plate with assorted crackers, grapes, and berries