

2025 Banquet Menu



MORNING

FULL ISLAND BREAKFAST

88 per person | Minimum 30 Guests

Kona Blend Coffee, Decaffeinated Coffee,

Selection of International and Herbal Teas

Orange Juice, Pineapple Juice, Guava Nectar

Seasonal Fruit

Cold Cereals, Skim, Whole Milk

Granola, Yogurt, Fruit Yogurt

Selection of Parfaits

Oatmeal, Brown Sugar, Warm Milk

House Made Croissants, Danish, Traditional Malasadas

Whipped Butter, Local Honey Butter, Selection of Island Preserves, Honey

Bagels, Cream Cheese

Farm Fresh Scrambled Eggs, Chives, Tomatoes

BREAKFAST MEATS (Select Two)

Bacon, Pork Link Sausage, Portuguese Sausage, Chicken Mango Sausage,

Pineapple Glazed Ham, Plant Based Breakfast Sausage

BREAKFAST SIDE (Select One)

Roasted Fingerling Potatoes, Caramelized Maui Onions

Red Bliss Potatoes, Bell Peppers, Onions

Breakfast Tots, Mixed Herbs

Breakfast Fried Rice

BREAKFAST ADDITIONS (Select one, additional 10 each)

Chorizo Burrito: Chorizo Sausage, Egg, Cheese, Fresh Tomato Salsa

Egg White Frittata: Mushroom, Asparagus, Onions, Spicy Tomato Jam

Egg Benedict: English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce

Kālua Pork Egg Benedict: English Muffin, Kalua Pork, Poached Egg, Hollandaise Sauce

Ricotta Cheese Blintz: Kula Strawberry Compote

Pancakes or French Toast: Butter, Maple Syrup

Sausage Breakfast Sandwich: Fried Egg, Sausage, Cheese, English Muffin

Vegetarian Breakfast Sandwich: Egg Whites, Spinach, Mozzarella, Roasted Tomato,

English Muffin





BREAKFAST ENHANCEMENT STATIONS

To be added to the Full Island Buffet | Minimum 30 Guests

OMELETS AND SCRAMBLES

27 per person | Attendant required at 375

Cooked to order Farm Fresh Eggs, Egg Whites, Ham, Hickory Smoked Bacon, Chicken Sausage, Bay Shrimp, Haiku Tomatoes, Baby Spinach, Mushrooms, Bell Peppers, Maui Onion, Jalapeños, Feta, Swiss Cheese, Cheddar Cheese, Salsa, Hot Sauce

Add Avocado 6

LOCO MOCO STATION

30 per person | Attendant required at 375

Cooked to order Egg with Steamed White Rice

Select One:

Beef Hamburger, Maui Onion and Mushroom Gravy
Short Rib, Crispy Onions, Natural Jus

AVOCADO TOAST STATION

28 per person | Attendant optional at 375

Multigrain Bread, Gluten Free Bread
Smashed Avocado, Radish, Pickled Red Onion, Haiku Cherry Tomato, Goat Cheese Crumbles, Chimichurri, Frisée, Poached Egg

CINNAMON BUN STATION

18 per person | Attendant optional at 375

Warm Fresh House made Cinnamon Buns

Selection of Icings and Sauces: Cream Cheese Anglaise, Nutella, Chocolate Sauce, Toffee Sauce

Assorted Toppings: Crushed Oreos, Toasted Macadamia Nuts, Cinnamon Sugar, Chocolate Chips, Caramelized Pecans

BISCUIT BAR

18 per person | Minimum 30 Guests

Warm House made Buttermilk Biscuits
Rosemary and Cheddar Biscuits
Sour Cream and Dill Biscuits
Pork Sausage Gravy, Mushroom Gravy
Selections of Jam, Whipped Butter, Local Honey, Bacon Jam

BARISTA

21 per person | Attendant required at 375 | Minimum 30 Guests

Cappuccino, Espresso, Latte, Matcha Latte, Chai Latte
Flavored Italian Syrup
Shaved Chocolate, Whipped Cream, Chocolate Swizzles, Cinnamon Sticks
Whole Milk, 2% Milk, Almond Milk, Oat Milk
Served with Biscotti

ISLAND SMOOTHIES (Made to Order)

21 each | Attendant required at 375 | Minimum 30 Guests

Select three of the following: Blueberries, Local Banana, Kula Strawberries,
Maui Pineapple, Melon, Papaya

Additional Fruit Selection: 3 each

Greens: Spinach, Kale

Smoothie Base: Yogurt, Almond Milk, or Water

Enhancers: 5 each

Vegan Protein Powder | Whey Protein Powder | Collagen

FARM TO BAR

Attendant required at 375 | Minimum 30 Guests

Bloody Mary: Haiku Tomato Juice, Ocean Vodka 24 each

Mimosa: Lilikoi, Mango or Pineapple 22 each



BUBBLES ~ BY THE GLASS

Roederer Estate, Brut, Anderson Valley, California	22 each
Laurent-Perrier, La Cuvée, Champagne	32 each

BUBBLES ~ BY THE BOTTLE

Roederer Estate, Brut, Anderson Valley, California	88 each
Laurent-Perrier, La Cuvée, Champagne	122 each

BREAKFAST TO GO

All to go breakfasts will include orange juice and seasonal fruit cup, presented in an insulated bag

CONTINENTAL TO GO

40 per person | Select two

Bagel, Bran Muffin, Blueberry Muffin,
Chocolate or Plain Croissant
Sweet Butter, Island Preserves

WARM TO GO

55 per person | Select one

Scrambled Eggs, Cheddar Cheese, Canadian Bacon,
Toasted Bagel
Breakfast Burrito: Scrambled Eggs, Portuguese Sausage,
Tomato, Jack Cheese, Scallion, Salsa

A LA CARTE BREAKFAST SANDWICHES

22 each | Does not include orange juice and seasonal fruit cup

Classic Fried Egg, Bacon, Cheese, Buttermilk Biscuit
Egg Whites, Spinach, Low Fat Mozzarella, Roasted Tomato,
English Muffin
Fried Egg, Ham, American Cheese, Croissant
Chicken Sausage, Caramelized Onion, Scrambled Eggs,
Cilantro with Jack Cheese, Tortilla Wrap

ENHANCE

Nitro Cold Brew Can 15 | Frappuccino 13 | Bottled Water 12 | Granola Bar 8

BREAKS

CHIPS & DIPS

Tortilla Chips or Pretzels (12 oz. Basket)	24 per basket
Taro Chips or Vegetable Chips (12 oz. Basket)	24 per basket
House Made Potato Chips (12 oz. Basket)	24 per basket
Guacamole (16 oz. Bowl)	32 per bowl
Maui Onion Dip (16 oz. Bowl)	26 per bowl
Salsa (16 oz. Bowl)	26 per bowl

HEALTHY & FRESH

Individual Fruit or Greek Yogurt	8 each
Mini Seasonal Crudité with Hummus or Ranch Dip	132 per dozen
Iced Tropical Fruit Skewers 2 dozen minimum	86 per dozen
Whole Seasonal Fruit	86 per dozen
Sliced Local and Seasonal Fruit	28 per person
Mini Wraps 2 dozen minimum per selection	150 per dozen
Chicken Caesar, BLT, Thai Chicken Salad, Feta Quinoa and Lemon, Grilled Vegetable with Hummus, Turkey Club, Roast Beef Havarti	

NUTS

Trail Mix with Dried Fruit (16 oz. Bowl)	42 per bowl
Mixed Nuts (7 oz. Bowl)	34 per bowl
House Spiced Mixed Nuts (7 oz. Bowl)	42 per bowl
Dry Roasted or Chocolate Macadamia Nuts (7 oz. Bowl)	42 per bowl



INDIVIDUAL SNACKS

Fig Newtons	7 each
Rice Krispie Treats	7 each
Candy Bars	8 each
Assorted Chips	9 each
Goldfish Crackers	8 each
Chocolate Chip Cookies	8 each
Granola Bars	8 each
Protein Bars	12 each

SNACK BOX TO GO

45 per bag | presented in an insulated bag

Potato Chips, Macadamia Nuts, Granola Bar, Candy Bar, Soft Drink or Bottled Water

SWEET

Warm Malasadas with Seasonal Dipping Sauce	96 per dozen
Banana or Mango Bread	96 per dozen
Selection of Homestyle Cookies or Brownies:	96 per dozen
<i>Minimum 1 Dozen per flavor selection</i>	
Chocolate Chip, Oatmeal Granola,	
White Chocolate Macadamia Nut,	
Peanut Butter, Chocolate Coconut Pecan	

FROZEN

Häagen-Dazs®	12 each
Breyers Frozen Fruit Bars	12 each



17 Prices exclusive of 18% service charge, 7% administrative fee, and 4.712% sales tax, subject to change.

BREAKS

Breaks priced per 2 hours of service.

HAWAIIAN HOSPITALITY BREAK

65 per person

Sweet Potato Salad, Spam Musubi, Ahi Poke Bombs, Teriyaki Chicken Skewers, Vegetable Dry Mein, Sweet Poi Mochi

BREAK ON THE RUN

40 per person

Make Your Own Trail Mix:

Banana Chips, Dried Cranberries, M&M's, Mixed Nuts, Yogurt Covered Pretzels, Golden Raisins, Sunflower Seeds, Shredded Coconut

SWEET & SALTY

40 per person

Lollipops, Li Hing Mui, Assorted Candy, House Made Fudge, Chocolate Covered Macadamia Nuts, Chocolate Covered Acai Berries, Cheese Crisps, Pretzels, Spiced Nuts, Truffle Popcorn

SHAVE ICE

18 each | Attendant required at 375 (up to 3 hours) | Minimum 30 people

Select five flavors: Blue Vanilla, Coconut, Mango, Guava, Strawberry, Pineapple, Passion Fruit, Piña Colada, Green Lemon Lime

Toppings: Mochi Balls, Azuki Beans, Tapioca Pearls, Condensed Milk

Add House Made Vanilla Ice Cream | 6 per scoop (Minimum 40)

LUSHIES

30 each | Attendant required at 375 (up to 3 hours) | Minimum 30 people

Shave Ice with a Kick: Vodka, Rum, Tequila

Select five flavors: Blue Vanilla, Coconut, Mango, Guava, Strawberry, Pineapple, Passion Fruit, Piña Colada, Green Lemon Lime



BEVERAGES

Kona Blend Coffee, Decaffeinated Coffee, Selection of International and Herbal Teas Vanilla Syrup, Caramel Syrup, Sugar-free Vanilla Syrup	140 per gallon
Iced Kona Coffee Drinks: Whipped Cream, Shaved Chocolate, Ground Cinnamon	140 per gallon
Non-Alcoholic Tropical Fruit Punch	130 per gallon
Fresh Orange Juice, Pineapple Juice, Local Guava Nectar	45 per quart
Tomato, V-8, Apple Juice, Lemonade	39 per quart
Mango Iced Tea, Traditional Iced Tea	35 per quart
Starbucks Bottled Frappuccino	13 each
Nitro Cold Brew Can	15 each
Shaka Iced Tea	13 each
Assorted Soft Drinks	10 each
Maui Brew Co. Root Beer	11 each
Red Bull	11 each
Bottled and Mineral Waters	12 each
Coconut Water	15 each
Assorted Seltzer Waters	11 each
Powerade	11 each
Individual Assorted Juices	11 each
Assorted Kombucha	18 each



MIDDAY

LUNCH BUFFET

PACIFIC RIM

96 per person | Minimum 30 Guests

kona blend coffee, decaffeinated coffee and assorted teas included

Waipoli Mixed Greens: Carrots, Cucumber, Cherry Tomato, Papaya Seed Dressing, Balsamic Vinaigrette

Soba Noodle Salad: Cucumber, Shiso, Carrots, Radish, Bell Peppers, Sesame, Scallion Dressing

Chicken Bang Bang Salad: Romaine, Cabbage, Peppers, Mandarin Orange, Cucumber, Carrots, Cilantro, Mint, Crispy Wonton, Spicy Peanut Dressing

Spicy Ahi Poke: Maui Onion, Avocado, Sesame Oil, Tobiko, Scallion, Spicy Aioli

Teriyaki Chicken Thighs: Charred Pineapple

Kalbi Braised Short Ribs: Crispy Maui Onions, Sesame Seeds

Shrimp and Local Catch: Napa Cabbage, Snap Peas, Carrots, Broccoli, Coconut Curry Sauce

Garlic Fried Rice

Wok Stir Fry Vegetables

Mango Pudding, Fresh Lime Zest

Ube Bibingka

Matcha Cremeux Tart



ISLAND WELLNESS LUNCH

96 per person | Minimum 30 Guests

kona blend coffee, decaffeinated coffee and assorted teas included

Cauliflower Tabouleh

Kale Caesar Salad

Mediterranean Pasta Salad: Kalamata Olives, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Feta Cheese, Oregano Dressing

Mini Buddha Bowl: Quinoa, Spinach, Red Cabbage, Roasted Squash, Avocado, Crispy Garbanzo, Carrots, Pita Chips, Green Tahini Dressing

Grilled Fresh Local Catch

Lemon Roasted Chicken Breast

Grilled Skirt Steak

Grilled Asparagus, Onion, Balsamic Reduction

Chimichurri Sauce

Coconut Pannacotta, Citrus, Strawberries

Maui Gold Pineapple, Tajin, Mint

Mango Tapioca Pudding





MAUI MERCADO LUNCH

96 per person | Minimum 30 Guests

kona blend coffee, decaffeinated coffee and assorted teas included

Fruit Salad, Chili-Coconut Marinade

Mixed Greens Salad: Black Olives, Tomatoes, Cucumbers, Charred Tomato Chipotle Vinaigrette

Rock Shrimp Salad: Grilled White Kula Corn, Maui Onion, Avocado, Tortilla Crisp, Cilantro-Lime Sauce

Snapper Ceviche: Citrus, Leche de Tigre, Cucumber, Red Onion, Radish, Corn

Select Two:

Achiote Marinated Fish

Beef Fajitas, Grilled Onions, Peppers

Chipotle Braised Chicken

Accompaniments: Soft Flour Tortillas, Shredded Cabbage, Limes, Haiku Tomatoes, Cilantro, Guacamole, Salsa, Pico De Gallo,

Shredded Cheddar & Jack Cheese, Calamansi Cumin Cream, Jalapeno Queso Sauce

Arroz Rojo: Peas, Corn, Carrots

Street Corn: Cotija, Limes, Cilantro, Chipotle Aioli

Spiced Black Beans

Corn Tortilla Chips

Churros con Chocolate

Passion Mango Tres Leches Cake

Caramel Flan

BACKYARD BBQ

96 per person | Attendant optional at 375 | Minimum 30 Guests

kona blend coffee, decaffeinated coffee and assorted teas included

Traditional Coleslaw

Potato Salad: Carrot, Celery, Pickles, Mayonnaise

Waipoli Mixed Greens: Cucumber, Carrots, Haiku Cherry Tomatoes,

Ranch Dressing, Balsamic Vinaigrette

Cajun Spiced Fresh Catch, Pineapple Papaya Relish

Buttermilk Fried Chicken

BBQ Pork Ribs

Beef Hamburger

Accompaniments: Brioche Bun, Lettuce, Tomato, Maui Onions, Cheddar Cheese, Swiss Cheese, American Cheese, House Made BBQ Sauce, Ketchup, Mayonnaise, Mustard

Corn on the Cob, Paprika Lime Butter

House Made Baked Beans, Bacon

Warm Cornbread

Key Lime Tarts

Hummingbird Cake, Cream Cheese Frosting

Apple Oat Streusel



ISLAND DELI

88 per person | Minimum 30 Guests

kona blend coffee, decaffeinated coffee and assorted teas included

Chilled Fruit Salad

Waipoli Organic Mixed Greens: Carrot, Cucumber, Papaya Seed Dressing,

Balsamic Vinaigrette

Fingerling Potato Salad: Parsley, Maui Onion, Smoked Bacon, Grain Mustard Dressing

Select Three:

Seasonal Vegetable: Hummus, Grilled Vegetables, Haiku Tomato, Rye Bread

Open-Faced Egg Salad Sandwich: Brioche, Butter Lettuce, Chives

Low-Carb Turkey Wrap: Lettuce, Avocado, Tomato, Dijonnaise

Mahi Mahi Caesar Wrap: Romaine Lettuce, Low-Carb Tortilla

Grilled Chicken Sandwich: Lettuce, Tomato, Cranberry-Mustard Mayo,

Sesame Seed Bun

Open-Faced Seared Ahi Sandwich: Avocado, Brioche, Pickled Cucumber

Roast Beef Sandwich: Swiss Cheese, Horseradish Cream, Whole Wheat Bread

Muffaletta: Parma Ham, Salami, Mortadella, Arugula, Fontina Cheese,

Muffaletta Spread, Ciabatta

BLT: Mayonnaise, Seven Grain Bread

Triple Chocolate Fudge Brownies

Pineapple Franzipan

Kula Strawberry Cream Trifle



TO GO LUNCH

70 per person

All to go lunches will include potato chips, whole fruit, Macadamia Nut Blondies,
Choice of Water or Soda Presented in an Insulated Lunch Bag

Select Two:

Slow Roasted Beef Sandwich: Caramelized Maui Onion, Aioli, Shaved Jicama, Ciabatta

Rosemary Ham: Provolone, Waipoli Butter Lettuce, Hawaiian Honey Mustard, Low Carb Wrap

Pulled Smoked Huli Huli Chicken: Ginger Green Onion Mayo, Vegetable Slaw, Baguette

Oven Roasted Turkey: Cranberry, Lettuce, Tomato, Avocado, Maui Onion Focaccia

Vegetable Summer Roll: Rice Paper Wrap, Pancit Noodle, Romaine,

Seasonal Vegetables, Papaya, Hummus

Select One:

Caesar Salad

Pasta Salad

Hawaiian “Mac” Salad

Mixed Greens, Balsamic Vinaigrette

ENHANCEMENTS:

Bottled Water 12 | Assorted Soft Drinks 10 | Red Bull 11 | Powerade 11 | Shaka Iced Tea 13 |

Nitro Cold Brew Can 15



EVENING

HORS D'OEUVRES



COLD

140 per dozen | 2 Dozen minimum per selection

SEAFOOD

Mini Shrimp Taco: Cabbage, Avocado, Calamansi Cream

Lobster Salad Profiteroles: Celery, Red Onion, Tarragon

Coconut Crusted Ono: Radish, Avocado, Chili Oil

Spicy Crusted Ahi Tataki: Strawberry, Balsamic Pearls

Spicy Ahi Poke: Crispy Furikake Rice, Avocado, Scallions

Smoked Salmon Roulade: Dill Cream Cheese, Everything Bagel Chip, Salmon Caviar

MEAT

Asian Chicken: Wonton Chip, Cashew and Curry Dressing

Riesling Marinated Melon: Mint, Prosciutto Crisp

Chicken Salad Tartlet: Cranberry, Apple, Celery

Mini Anti Pesto Skewer: Salami, Cherry Tomato, Olive, Mozzarella

Mini Spam Musubi: Guava Teriyaki, Furikake Rice, Scallions

VEGETARIAN

Mini Shiitake Mushroom Musubi: Pickled Ginger, Sweet Soy Glaze

Haiku Tomato and Mozzarella: Basil, Balsamic Reduction

Jicama Caesar Salad Roll: Herb Garlic Crumbles, Shaved Parmigiano-Reggiano

Compressed Watermelon: Whipped Feta Cheese, Balsamic Pearls

Vegetable Summer Roll: Romaine, Fresh Herbs, Cucumber, Carrots, Pickled Jicama, Cashew Cream

HOT

150 per dozen | 2 dozen minimum per selection

SEAFOOD

Lobster and Black Truffle Arancini: Tarragon and Saffron Aioli

Coconut Shrimp: Lilikoi Dip

Mini Crab Cake: Citrus Aioli

Prosciutto Wrapped Shrimp: Lemon Saffron Sauce

MEAT

Duroc Pork Belly Bite: Pickled Mustard Seeds, Yuzu Soy Glaze

Sesame Chicken Brochette: Smoked Huli Huli Dip

Pork or Chicken Spring Roll: Chili Cilantro Sauce

Short Rib Roll: Onion, Gouda Cheese, Horseradish Cream

Smoked Bacon Mac and Cheese Bite

Mini Beef Wellington: Mushroom Duxel, Truffle Bearnaise

VEGETARIAN

Vegetable Lumpia: Spicy Peanut Sauce

Falafel Bite: Cucumber Yogurt Sauce

Hamakua Mushroom Quiche, Boursin Cheese



RECEPTION DISPLAYS

MINIMUM SELECTION OF THREE STATIONS WHEN STATIONS ARE NOT ENHANCING A DINNER MENU | Minimum 30 Guests

HAWAIIAN POKE BAR

67 per person

Ahi Shoyu: Maui Onion, Sesame, Scallions

Spicy Ahi: Kimchee Aioli, Namasu Cucumber

Salmon: Maple Soy Caramel Glaze, Green Apple, Ginger

Fried Tofu: Edamame, Sweet Onion, Soy, Sesame

Served with:

Wonton Crisp, Taro and Sweet Potato Chips

Seasoned Steamed Rice

CHILLED SEAFOOD DISPLAYS

Ordered Per Dozen | Displayed on Crushed Ice

Served with Cocktail Sauce, Lemon Wedges, Mignonette

Poached and Chilled Lobster Tail

220 per dozen

Shrimp Cocktail

160 per dozen

Freshly Shucked Oyster

175 per dozen

SUSHI

68 per person

California Roll: Lump Crab, Cucumber, Avocado, Tobiko

Spicy Tuna Roll: Cucumber, Avocado, Spicy Ahi, Furikake

Vegetable Roll: Pickled Cucumber, Daikon, Carrots, Marinated Shiitake Mushroom

Salmon and Cucumber Roll: Avocado, Shiso

Ahi Nigiri

Salmon Nigiri

Unagi Nigiri

Pickled Ginger, Soy Sauce, Wasabi

Enhancement Option: For groups of 20 and under, inquire about a Komo Sushi Experience



HAWAIIAN PLATE LUNCH

55 per person | Select Two

65 per person | Select Three

Shrimp and Pineapple Fried Rice

Traditional Potato "Mac" Salad

Kimchi

Select Two or Three:

Vegetable Dry Mein

Fried Spam Musubi

Crispy Pork Belly (Attendant required at 375)

Mochiko Chicken

Kalbi Steak

SLIDERS

48 per person | Select Two

56 per person | Select Three

Beef: Crispy Bacon, Smoked Gouda, Mango BBQ Sauce

Huli Huli Chicken: Citrus Jicama Slaw, Liliko`i Aioli

Togarashi Spiced Ahi: Avocado Spread, Pickled Red Onion, Cilantro

Gochujang Short Rib: Spicy Aioli, Pear Kimchee

Beyond Meat: BBQ Sauce, Caramelized Onions, Arugula

Falafel: Tahini Sauce, Cucumber, Pickled Onion

FARMERS MARKET

41 per person

Local Baby Romaine Lettuce, Mixed Greens, Arugula, Spinach

Maui Onions, Cherry Tomatoes, Focaccia Croutons,

Roasted Beets, Cucumber, Chopped Egg, Avocado, Radish,

Carrots, Kalamata Olives, Blue Cheese, Cheddar Cheese,

Feta Cheese, Parmesan Cheese, Bacon Crumbles,

Grilled Chicken Breast, Shrimp, White Anchovies

Ranch, Papaya Seed, Caesar, Balsamic Vinegar,

Extra Virgin Olive Oil



Prices exclusive of 18% service charge, 7% administrative fee, and 4.712% tax, subject to change.

CRUDITÉS

30 per person

Seasonal Upcountry Vegetable Crudités:
Ranch Dip, Caramelized Maui Onion Dip,
Blue Cheese Dip

CHEESE & CHARCUTERIE

45 per person

Domestic and Imported Cheese, Hand Carved Cured Meats,
Maui Lavender Honey, Fresh and Dried Fruits, Mustards,
Lavosh, Baguettes

ANTIPASTI

43 per person

Marinated and Grilled Vegetables,
Imported Meats and Cheeses, Pickles,
Mustard, Honey, Lavosh, Baguettes

GOURMET CHEESE BOARD

42 per person

Fresh and Dried Fruits, Cheese, Nuts, Lavosh,
Water Crackers, Baguettes



RECEPTION ACTION STATIONS

LOCO MOCO STATION

30 per person | Minimum 30 Guests | Attendant required at 375

Cooked to Order Egg with Steamed White Rice

Select One: Beef Hamburger, Maui Onion and Mushroom Gravy Short Rib, Crispy Onions, Natural Jus

CARVING EXPERIENCE

80 per person | Minimum 30 Guests | Attendant required at 375

Served with Freshly Baked House Made Rolls

Select Two Sides:

Creamed Spinach | Roasted Carrots | Boursin Mashed Potatoes |

Herb Roasted Fingerling Potatoes | Garlic Fried Rice

Select One:

Beef Prime Rib: Horseradish Cream, Onion-Bacon Marmalade, Red Wine Jus

Salt Crusted Island Catch: Yuzu-Vanilla Beurre Blanc, Preserved Lemon Dressing

Roasted Suckling Pig, Hoisin Sauce

YAKITORI STATION

48 per person | Select three | Minimum 30 Guests | Attendant required at 375

42 per person | Select two | Minimum 30 Guests | Attendant required at 375

Chicken, Scallions

Marinated Beef, Green Onion

Teriyaki Shrimp, Pineapple

Eggplant, Zucchini, Mushroom, Miso Glaze



TACO BAR

58 per person | Select two | Minimum 30 Guests | Attendant optional at 375

68 per person | Select three | Minimum 30 Guests | Attendant optional at 375

Corn Tortilla Chips, Salsa, Pico de Gallo, Guacamole

Spiced Black Beans

Flour Tortilla, Corn Tortilla

Selection of Two or Three:

Blackened Mahi Mahi

Chicken Tinga: Shredded Chicken in a Smoky Tomato-Chipotle Sauce

Carne Asada: Grilled Marinated Steak

Al Pastor: Pulled Pork, Pineapple, Spicy BBQ Sauce

Spiced Cauliflower, Pineapple

Toppings: Cabbage Slaw, Sour Cream, Maui Onion, Jalapeños, Cilantro,

Charred Corn, Cotija Cheese, Cheddar Cheese

GRILLED CHEESE SHOP

40 per person | Select two | Minimum 30 Guests | Attendant required at 375

48 per person | Select three | Minimum 30 Guests | Attendant required at 375

Lobster, Tarragon Aioli, Gouda Cheese, Haiku Tomatoes, Hawaiian Sweet Bread

Kalua Pork and Ham, Mustard Béchamel, Swiss Cheese, Pickle, Texas Toast

BBQ Short Rib, Horseradish Cream, Pickle, Smoked Cheddar Cheese, Sourdough Bread

Roasted Vegetables, Basil Pesto, Mozzarella, Multigrain Bread

Balsamic Maui Onion Marmalade, Roasted Pear, Brie, Sourdough Bread

Three Cheese Toastie, Cheddar, Gouda, Swiss, Truffle Aioli, Milk Bread



FLATBREAD STATION

50 per person | Select two | Minimum 30 Guests | Attendant required at 375

58 per person | Select three | Minimum 30 Guests | Attendant required at 375

Mixed Mushroom: Boursin Cheese, Cherry Tomatoes, Truffle Oil

BBQ Pork: Mozzarella, Red Onion, Goat Cheese

Lemon Chicken: Roasted Garlic Spread, Charred Broccolini, Mozzarella, Parmigiano

Roasted Vegetables: Four Cheese, Basil Pesto, Haiku Tomato

Braised Short Ribs: Mustard Cream, Buffalo Mozzarella, Caramelized Onion, Scallions

Haiku Tomato: Buffalo Mozzarella, Basil, San Marzano Tomato Sauce

CHIP SHOP

42 per person | Minimum 30 Guests | Attendant optional at 375

House Cut Fries, Onion Rings, Sweet Potato Fries, Ranch Potato Chips

Truffle Aioli, Spicy Mayo, Maui Onion Dip, Smoked Gouda Cheese Sauce



DESSERT STATIONS

HAWAIIAN BANANA OR PINEAPPLE FOSTER

35 per person | Minimum 30 Guests | Attendant required at 375

Choose one: Flambé Local Banana or Pineapple

Vanilla Ice Cream

Dark Rum

ISLAND MARQUESITA STATION

35 per person | Minimum 30 Guests | Attendant required at 375

Fresh Crispy Crepes

Fillings: Pineapple Lime Compote, Banana Toffee, Chocolate Macadamia Nut, Edam Cheese, Condensed Milk

MALASADAS

35 per person | Minimum 30 Guests | Attendant optional at 375

Fresh Fried Malasadas

Cinnamon Sugar

Caramel, Chocolate, Coconut Sauce

ICE CREAM SUNDAE

30 per person | Minimum 30 Guests | Attendant required at 375

Select One: Chocolate or Vanilla Ice Cream

Whipped Cream, Caramel Sauce, Chocolate Sauce

Oreo Crumbs, Toasted Macadamia Nuts, Sprinkles, Gummy Bears, M&M's, Oven-Roasted Strawberries

Additional Ice Cream or Sorbet Flavor 10 per person



PIZZOUKI STATION

30 per person | Minimum 30 Guests | Attendant required at 375

Cast-Iron Freshly Baked Chocolate Chip Cookies, Chocolate Sauce,
Vanilla Ice Cream, Whipped Cream

SWEET PUPU DISPLAYED DESSERTS

30 per person

Mini Malasada Skewer, Coconut Sauce

Kona Coffee Cremeux Tart

Kula Strawberry & Lilikoi Trifle

Guava Coconut Bibingka

Macadamia Blondie



DINNER BUFFETS



LUAU

265 per person | Minimum 50 Guests | Two Attendants required at 375 each

Lomi Lomi Salmon, Poi

Ahi Poke: Tomato, Maui Onion, Shiso Kimchi Sauce, Scallions

Piña Colada Ceviche: Local White Fish, Red Onion, Cilantro, Jalapeño, Lime, Pineapple, Coconut Milk

Chicken Ginger Soba Salad

Potato Macaroni Salad

Local Papaya and Strawberry Quinoa Salad: Spinach, Mixed Herbs, Agave Lime Vinaigrette

Waipoli Farm Mixed Greens: Carrots, Cucumber, Haiku Tomato, Papaya Seed Dressing

ACTION STATIONS | Two Attendants Required at 375 Each

Huli Huli Chicken: Roasted Pineapple, Huli Huli Sauce

Roasted Whole Pig Carving Station

Island Fish of the Day: Lilikoi Butter Sauce, Scallions

Kalbi Skirt Steak: Sesame Seeds, Green Onions

Local Harvest Wok Fried Vegetables

Steamed Jasmine Rice

Twice Baked Molokai Sweet Potato, Coconut Maple Syrup, Spiced Macadamia Nuts

DESSERTS

Passion Fruit Haupia

Macnut Blondies, White Chocolate Mousseline

Guava Bibingka

Kula Strawberry Trifle

Maui Pineapple Franzipan

Chocolate Cremeux Tart

HUKILAU

265 per person | Minimum 50 Guests | Four Attendants Required at 375 each

ISLAND FRESH CATCH

Chef Station: Grilled Local Fresh Catch, Red Thai Curry Sauce

Coconut Ceviche: Island Fish, Ginger, Red Onion, Lime, Jalapeño, Cucumber, Cilantro

Sautéed Baby Bok Choy, Crispy Garlic, Shallots

Jasmin Rice

SEARED & SLICED

Carving Station: Kona Coffee Rubbed Strip Loin, Red Wine Jus

Seared Ahi Chopped Salad: Napa Cabbage, Red Bell Pepper, Carrots, Romaine, Cucumber,

Radicchio, Wonton Crisps, Lilikoi Vinaigrette

Roasted Garlic Mashed Potatoes

Freshly Baked Rolls

SHOYU CHICKEN & ISLAND BITES

Chef Station: Grilled Shoyu Chicken, Charred Scallion and Ginger Gremolata

Hand-Picked Pohole Greens Salad: Smoked Salmon, Haiku Cherry Tomatoes, Maui Onion,

Cucumber, Sesame Scallion Dressing

Kalua Pork and Kimchi Fried Rice

VEGETABLE WOK

Chef Station: Local Vegetable and Crispy Tofu Stir Fry, Lemongrass Glaze, Coriander

Vegetable Pancit: Rice Noodles, Seasonal Vegetables, Garlic, Onion, Tamari, Calamansi

Waipoli Mixed Greens: Haiku Cherry Tomatoes, Carrots, Radish, Cucumber,

Papaya Seed Dressing, Balsamic Vinaigrette

Molokai Sweet Potato Salad

ENHANCEMENT:

45 per person

Steamed Kona Lobster

Black Truffle Béarnaise, Clarified Butter and Lemon Wedges

DESSERTS

Mango Lime Pudding

Kona Coffee Cremeux Tart

Macnut Blondie, White Chocolate Mouseline

Banana Lumpia, Toffee Sauce

Kula Strawberry Cheesecake

Ube Bibingka

TASTE OF FOUR SEASONS

265 per person | Minimum 50 Guests | Three Attendants Required at 375 each

FERRARO'S INSPIRED STATION:

Puccia Bread, Seaweed butter

Panzanella Salad: Buffalo Mozzarella, Red Onion, Arugula, Sourdough Croutons, Cucumber, Cherry Tomatoes, Red Wine Vinaigrette

Roasted Local Catch: Pepperonata and Italian Salsa Verde

Chicken Parmesan: Marinara, Mozzarella Cheese

SELECT ONE ACTION STATION | CHEF REQUIRED AT 375

Hamakua Mushroom Risotto: Acquerollo Rice, Parmesan, Fresh Herbs

Beef Bolognese: Rigatoni Pasta, Shaved Parmesan

Lobster Ravioli: Porcini Mushroom Cream, Haiku Cherry Tomatoes, Tarragon Oil

Potato Gnocchi Primavera: Assorted Vegetables, Basil, Tomatoes, Marinara Sauce

Additional Selection : 30 per person + Additional Chef Required at 375

DESSERTS

Tiramisu

Pannacotta, Strawberry Compote



DUO INSPIRED STATION:

Caesar Salad: Grilled Romaine Hearts, Grated Parmesan and Shaved Herb Focaccia Crouton

Wedge Salad: Iceberg Lettuce, Haiku Tomato, Red Onion, Egg, Avocado,

Blue Cheese, Candied Spiced Bacon, Caramelized Onion Dressing

SELECT ONE ACTION STATION | CHEF REQUIRED AT 375

Grilled Rib Eye

Sliced Flat Iron Steak

Fresh Catch of the Day

Grilled Chicken Breast

Additional Selection: 30 per person + Additional Chef Required at 375

SIDES:

Truffle Mac and Cheese

Roasted Asparagus

Fresh Truffle Rolls with Butter

Chimichurri, Bourbon Steak Sauce

UPGRADE:

Jumbo Prawn (additional 29 each)

Lobster Tail (additional 49 each)

SRF Wagyu Flat Iron (minimum two week notice, additional 10 each)

DESSERTS

Chocolate Macadamia Torte

Pineapple and Thyme Franzipan Tart



LOBBY LOUNGE BITES AND ROLLS

Spiced Ahi Summer Roll: Romaine, Herbs, Carrots, Cucumber, Jicama, Mango Chili Sauce

Shrimp and Green Papaya Salad: Bell Peppers, Carrots, Chili Lime Dressing, Puffed Wild Rice

SELECT ONE ACTION STATION | CHEF REQUIRED AT 375

Assorted Dim Sum: Chili Sauce, Mustard Soy

Lechon Pork Belly Carving Station: Spicy Tomato Jam, Hawaiian Chili Pepper Water

Additional Selection: 30 per person + Additional Chef Required at 375

Sides:

Kimchi Fried Rice

Vegetable Stir-Fry: Seasonal Vegetables, Shoyu Scallion Sauce

DESSERTS

Warm Banana Lumpia

Ube Mochi



MAUKA & MAKAI

245 per person | Minimum 50 Guests

SALADS | Select Three

Evonuk Farms Kale Salad: Parmesan Cheese, Croutons, Creamy Garlic Parmesan Dressing

Grilled Asparagus: Maui Onion, Goat Cheese, Apple Balsamic Dressing

Broccoli Crunch Salad: Bacon, Red Onion, Caramelized Pecans, Sour Cream Sauce

Panzanella Salad: Sourdough Croutons, Haiku Tomato, Cucumber, Red Onion, Mozzarella, Red Wine Vinaigrette

Orzo Pasta Salad: Eggplant, Zucchini, Baby Spinach, Basil Pesto Dressing

Kula Mixed Greens: Haiku Cherry Tomatoes, Cucumber, Carrots, Radish Balsamic Vinaigrette, Ranch Dressing

SMALL PLATES | Select One

Caprese Salad: Haiku Tomato, Buffalo Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

Kona Coffee Roasted Beets: Arugula, Goat Cheese, Vanilla Dressing, Pistachios

Quinoa Berry Salad: Mixed Berries, Kale, Spinach, Fresh Herbs, Agave Lime Dressing

Hummus Bowl: Seasonal Grilled Vegetables, Fresh Pita Chips

ENTRÉE | Select Five

MAUKA (LAND)

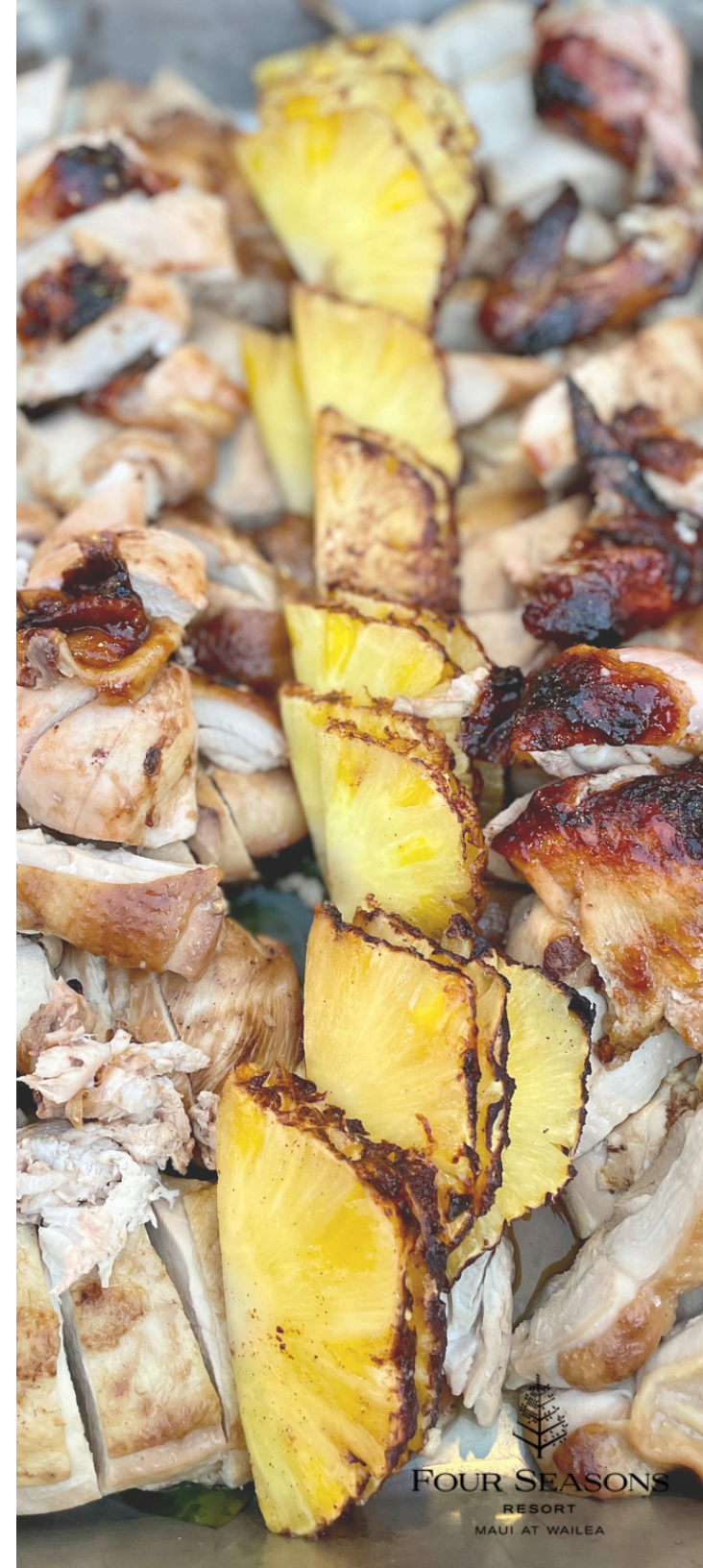
Grilled Beef Tenderloin: Au Poivre Sauce, Crispy Maui Onions

Braised Short Ribs: Red Wine Jus, Gremolata Crumbles

Grilled Chicken Breast: Herb Roasted Haiku Cherry Tomatoes, Chicken Jus

Potato Gnocchi: Asparagus, Mushrooms, Arrabiata Sauce

Lemon Roasted Chicken Breast: Asparagus, Charred Citrus, Sherry Chicken Jus



MAKAI (SEA)

Grilled Local Catch: Peperonata, Salsa Verde

Herb Marinated Mahi Mahi: Liliko'i Beurre Blanc, Charred Citrus

Molokai Shrimp and Local Fish Curry: Panang Curry Sauce, Basil, Peanuts, Baby Bok Choy

Lobster Ravioli: Vodka Cream Rosa, Sun-Dried Tomato, Tarragon, Pine Nuts

Vegetable and Tofu Curry: Seasonal Vegetables, Fried Tofu, Coconut Curry Sauce, Cilantro, Cashews

SIDES | Select Three

Herb Roasted Fingerling Potatoes

Bacon Mac and Cheese: Smoked Gouda Cheese Sauce, Onion Crumbles

Buttermilk Mashed Potatoes

Steamed Jasmine Rice

Roasted Cauliflower, Chimichurri Sauce

Roasted Island Vegetables

Crispy Brussel Sprouts, Sweet Chili Cilantro, Toasted Peanuts

DESSERTS | Select Five

Passion Fruit Lime Posset

Coconut and Kula Strawberry Panna Cotta

Mango Pudding

Arroz Con Leche

Maui Pineapple Franzipan

Chocolate Cremeux Tart

Key Lime Pie

Kula Strawberry Cheesecake

Dark Chocolate Mousse Verrines

Raspberry Red Velvet Cake

Passion Fruit Haupia

Chocolate Budino, Vanilla Chantilly

Kona Coffee Pot de Creme

Macnut Blondie



PLATED DINNER

kona blend coffee, decaffeinated coffee and assorted teas included

THREE COURSE MENU

Prices include salad, entrée and dessert

Poultry 175 | Seafood 185 | Meat 195

FOUR COURSE MENU

Prices include appetizer, salad, entrée and dessert

Poultry 200 | Seafood 210 | Meat 220

SALAD | Select One

Roasted Beets: Charred Citrus, Whipped Goat Cheese, Savory Granola Crisp, Pickled Red Beet Puree, Micro Greens, Spiced Honey

Haiku Tomato Burrata Salad: Coriander Sea Salt, Basil, Balsamic Reduction, Extra Virgin Olive Oil

Caesar Salad: Romaine Hearts, Focaccia Crouton, Shaved Parmigiano-Reggiano, Caesar Dressing

Upcountry Butter Lettuce: Ono Farms Papaya, Marcona Almonds, Goat Cheese Crumbles, Milk and Honey Nectar

Heirloom Cherry Tomato Salad: Red Onion, Radish, Feta, Cucumber, Scallion Dressing

Compressed Watermelon Salad: Red Onion, Goat Cheese, Arugula, Salted Pepitas, Aged Balsamic, Olive Oil

Maui Salad: Waipoli Mixed Greens, Kale, Shaved Local Vegetables, Edible Flowers, Calamansi Honeycomb Dressing

Island Chopped Salad: Grilled Heart of Palm, Pineapple, Haiku Cherry Tomato, Kula Corn, Upcountry Lettuce, Avocado, Spiced Sweet Potato Crisp, Li Hing Mui Dressing

APPETIZER | Select One

Kona Kanpachi Crudo: Liliko`i Citrus Sauce, Cucumber, Avocado, Micro Herbs

Heart of Palm Ceviche: Charred Citrus, Papaya, Avocado, Red Onion, Cucumber, Coconut, Basil Seed, Cilantro, Macadamia Nuts

Seared Ahi Tuna: Avocado Purée, Radish, Lava Sea Salt, Truffle Citrus Dressing

Poached Lobster: Citrus, Frisée, Radish and Lemon Vinaigrette, Tarragon Oil, Kalamata Olive Crumbs

Seared Scallops: Kula Corn Puree, Brussels Leaves, Smoked Bacon, Apple Dressing

Soy Glazed Pork Belly: Pea Purée, Pickled Mushroom, Curry Oil

UPGRADE BREAD | 5 per person

DUO Signature Truffle Rolls or South American Gouda Cheese Buns

ENTRÉE | Select One

LAND

195 (3 courses) | 220 (4 courses)

Grilled Beef Filet: Pomme Purée, Broccolini, Ali`i Mushroom, Truffle Demi-Glace

Braised Short Ribs: Creamy Polenta, Honey Roasted Vegetables, Gremolata Crumbs

Grilled New York Steak: Truffle Potato Au Gratin, Asparagus, Balsamic Glazed Cipollini

175 (3 courses) | 200 (4 courses)

Herb Roasted Half Chicken: Warm Potato Salad, Blistered Haiku Cherry Tomatoes, Sherry Chicken Jus

SEA

185 (3 courses) | 210 (4 courses)

Roasted Local Catch: Eggplant Puree, Vegetable Caponata, Italian Salsa Verde

Mac Nut Crusted Mahi Mahi: Molokai Sweet Potato Purée, Baby Bok Choy, Tropical Fruit Relish, Coconut Beurre Blanc

Miso Sake Glazed Seabass: Wasabi Potato Purée, Haricot Vert, Shiitake Mushroom Crisp, Carrot Miso Reduction

Roasted Hawaiian Snapper: Ginger, Scallions, Lobster Pineapple Fried Rice, Baby Bok Choy, Soy-Sesame Oil Drizzle

Grilled Local Catch: Carnival Cauliflower, Preserved Lemon Vinaigrette, Pea Tendrils

ENTRÉE DUO

210 (3 courses) | 235 (4 courses)

Grilled Beef Filet and Mahi Mahi: Potato Purée, Broccolini, Lemon Butter Sauce, Red Wine Demi Glace

Short Rib and Prawn: Braised Short Rib, Roasted Jumbo Prawn, Creamy Polenta, Herb Honey Roasted Baby Carrots, Red Wine Jus

Roasted Chicken Breast and Jumbo Prawn: Sauteed Swiss Chard, Black Truffle Polenta, Lemon Gremolata

Filet and Lobster: Grilled Beef Filet, Half Lobster Tail, Roasted Garlic Potato Purée, Asparagus, Truffle Béarnaise

Grilled Mahi Mahi and Lobster Tail: Hamakua Mushroom Rice Cake, Baby Bok Choy, Coconut Curry Sauce

Grilled Beef Filet and Jumbo Prawn: Potato Au Gratin, Hamakua Mushroom, Black Garlic Purée, Tomato Chimichurri



PLANT-BASED ENTRÉE

Pan Seared Tofu “Scallops”: Edamame Puree, Kula Corn, Blistered Cherry Tomatoes, Carrot Miso Emulsion

Miso Glazed Eggplant: Mushroom Rice Cake, Pickled Mushroom, Bok Choy, Radish, Scallions

Roasted Cauliflower: Squash Purée, Pickled Shallots, Spiced Garbanzo and Green Tahini Sauce

Vegan Bolognese: Mushroom, Eggplant, Beyond Meat, Vegan Parmesan, Gluten Free Pasta

Heart of Palm Cakes: Kula Corn Succotash, Red Pepper Coulis, Herb Salad

DESSERT | Select One

Roasted Banana and Jivara Torte, Coconut Chantilly, Raspberry Gel

Classic Verona Tiramisu, Kona Coffee, Extra Brute Cocoa, Chocolate Shards

Chocolate Macadamia Marquise, Macerated Kona Strawberries, White Chocolate Cremeux

Basque Cheesecake, Mango Passion Fruit Gel, Tahitian Vanilla Chantilly, Fresh Berries

Maui Gold Pineapple Crisp, Ginger Ice Cream, Pineapple Rum Syrup

Red Velvet Raspberry Torte, Liliko`i Coulis, Raspberry Cream, White Chocolate Lace

Add Ice Cream or Sorbet 7

INTERMEZZO

10 per person

Select One: Lemon Lime Sorbet, Raspberry Sorbet, Coconut Sorbet, Mango Sorbet

PETIT FOURS

16 per person | Individually Packaged + 4 per person

Assorted Macarons and Truffles (two pieces per person)

TABLESIDE SELECTION

For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating.

Does not include Duo entrees | Maximum of 125 people

Four courses; Two entrées 255

Four courses; Three entrées 285



BEVERAGES

SPARKLING, WHITE, ROSE SPARKLING, RED

SPARKLING

1214 Zardetto, Prosecco, Italy	74
131 Laurent-Perrier, La Cuvée Brut, Champagne, France	106
902 Louis Roederer, Collection 243, Brut, Champagne, France	173
105 Veuve Clicquot, Yellow Label, Champagne, France	218
221 Billecart-Salmon, Brut Rosé, Champagne, France	321
106 Cristal, Brut, Champagne, France	754

WHITE & ROSE

159 Pinot Grigio, Zenato, Veneto, Italy	72
160 Sauvignon Blanc, Pallister Estate, New Zealand	80
154 Sauvignon Blanc, Grgich Hills, Napa, California	120
1227 Chardonnay, Hayes Ranch, California	70
220 Chardonnay, Flowers, Sonoma, California	127
232 Chardonnay, Cakebread Cellars, Napa, California	160
199 Chardonnay, Domaine Chanson, Meursault Burgundy, France	196
265 Rosé, Domaine Triennes, Provence, France	78

RED

520 Pinot Noir, Angel's Ink, Monterey, California	80
1211 Pinot Noir, Shug, Sonoma, California	105
517 Pinot Noir, Bergstrom, Cumberland Reserve, Willamette Valley, Oregon	162
545 Merlot, Duckhord, Napa, California	115
489 Cabernet Sauvignon, Frank Family, Napa, California	112
411 Prisoner, Napa Valley, California	129
440 Cabernet Sauvignon, Hall, Napa, California	132
437 Cabernet Sauvignon, Caymus, Napa, California	256

CUSTOMIZED BAR

LOKELANI

22 per cocktail

Tito's

Bombay

Bacardi Superior

El Jimador

Jim Beam

Glenlivet 12

Courvoisier VS

Baileys Irish Cream, Kahlua, Grand Marnier

WINES BY THE GLASS

Sparkling 22 per glass

Prosecco, Zardetto, Italy

White 22 per glass

Pinot Grigio, Hayes Ranch, California

Red 22 per glass

Cabernet Sauvignon, Hayes Ranch, California

BEER

Beer 12 each

Coors Light, Bud Light, Stella, Bikini Blonde Lager,

Big Wave Ale, Big Swell IPA



A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

MAILE

24 per cocktail

Grey Goose

Bombay Sapphire

Ron Zacapa No. 23

Patron Silver

Crown Royal

Maker's Mark

Macallan 12

Courvoisier VSOP

WINES BY THE GLASS

Champagne 32 per glass

Laurent-Perrier, Champagne, France

White 24 per glass

Chardonnay, Flowers, Sonoma, California

Sauvignon Blanc, Pallister Estate, New Zealand

Red 24 per glass

Pinot Noir, Angel's Ink, Central Coast, California

Cabernet Sauvignon, Ravel & Stitch, Central Coast, California

BEER

Beer 12 each

Coors Light, Bud Light, Stella, Bikini Blonde Lager,

Big Wave Ale, Big Swell IPA



A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

LOKELANI

MAILE

One Hour	55	60
Two Hours	81	88
Three Hours	107	116
Four Hours	133	144
Five Hours	159	172

Includes Lokelani or Maile cocktails, domestic, local, and imported beer, wine, soft drinks, cordials, and tropicals. Does not include sparkling, shots, tableside wine service, and/or passed beverages.

COCKTAILS

SPECIALTY COCKTAILS

Trader Vic Mai Tai: Rum, Lime, Curacao, Orgeat	24
Tropical Mai Tai with Dark Rum Float: Rum, Pineapple, Cuacao, Orgeat	32
Wailea Breeze: Vodka, Pineapple, Guava	24
Pomegranate Paradise: Vodka, Pomegranate, Lemon, Lime	24
Cucumber Green Tea Spritzer: Vodka, Cucumber, Green Tea	24
Thaigarita: Tequila, Lime, Ginger, Lemongrass	24

SPECIALTY MOCKTAILS

Strawberry Buck: Strawberry, Ginger Beer	16
Easy Breezy: Pineapple, Guava, Soda	16

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GENERAL INFORMATION

GUARANTEE

A guaranteed guest count is required at least 72 business hours prior to the function. We will set up and prepare for up to 5% over your guaranteed guest count for functions of 100 people or more. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

Should your guaranteed guest count be significantly less than your tentative guest count, the hotel reserves the right to reassign the function to a more suitable location.

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided 72 business hours prior to the function. Requests received within the 72-hour time period may be accommodated at an additional charge over and above the guaranteed number of meals.

Cancellation fee of 100% of the estimated food and beverage revenue and miscellaneous charges will be assessed within 30 days of the event.

A fee of 450 applies to all meal functions with a guarantee of 35 or less.

CURFEWS

Please note the curfew of 10 p.m. for outdoor functions, 8:30 p.m. for Ali`i Lawn, Plumeria Garden, Sculpture Garden, and 12 a.m. (midnight) for all indoor functions.

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 security of exhibits, merchandise, valuables, or articles set up for display.

GENERAL INFORMATION

MENU SELECTIONS

If menu selections are not received at a minimum four weeks prior to the date of the function, prices may be subject to change. For large quantities, some items and/or preparation may be slightly varied.

BUFFETS

Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. (Please note: the minimum number of people required for buffets.) Buffets have a three-hour time limit due to weather elements and affects on food. Food can be refreshed for extensions on this time limit at a cost-per-person rate.

PLATED MENU SELECTIONS

For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating. Tableside selection of two or three entrées is available for four course dinner selections only. Entrée duos may not be selected as one of the options.

4 course, 2 selections: 255 per person

4 course, 3 selections: 285 per person

FOOD AND BEVERAGE

All food and beverage items must be purchased exclusively from the Four Seasons Resort Maui at Wailea and consumed in the designated function areas.

*Please note: The consumption of raw and undercooked food may be a risk to your health.

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

GENERAL INFORMATION

SIGNAGE

Signs and registration in the public areas, the lobby or on the guest room floors are prohibited. Signs outside hospitality suites or function space are to be professionally printed or calligraphed no larger than 20" x 24" and approved by resort.

The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels for usage inside of function rooms.

STORAGE / PACKAGES

All incoming packages should be addressed with the name of the Event Manager handling your account, the name of the group and the dates of the program. Please advise us of large shipments in advance as it may be necessary to arrange storage at the client's expense. A fee of 5 per box will be assessed to your group for movement of more than five boxes.

ENTERTAINMENT

Set-up / rental fees will be assessed for staging, dance floor, lighting, power and dressing rooms if the entertainment and audio visual are not coordinated by the resort.

AMPLIFICATION

Amplified sound is not permitted at the Ali`i Lawn, Fountain View Lawn, Fountain View Terrace, Plumeria Garden, the Ballroom and Wailea Foyers and Spago Restaurant.

AUDIO / VISUAL EQUIPMENT

Audio/Visual equipment is available through ENCORE Presentation Services, located at the resort.