



GRAND WAILEA

MAUI | A WALDORF ASTORIA RESORT

Banquet Menu

Aloha e Komo Mai

We extend our warmest aloha and look forward to welcoming you and your guests to Grand Wailea, A Waldorf Astoria Resort.

Grand Wailea has it all: beauty and romance, elegance and authenticity, warmth and tranquility. It is our desire that you will immerse yourself in all that we have to offer.

This landmark resort consistently ranks among the world's best. Situated on 40 acres of lush, tropical gardens fronting Wailea Beach, Grand Wailea provides a range of incomparable experiences matched equally by our service.

We are dedicated to providing you with innovative events and menus, along with our renowned service and attention to detail. Our mission is to help create extraordinary lifetime memories, and the only thing that matters to us is that you feel our aloha.

Our o'hana is here to assist you during your discovery. We welcome your questions and look forward to providing the warmth and aloha our island home is noted for.

Me ke aloha pumehana,
Catering & Conference Services Team

Our Chef

RYAN URIG, EXECUTIVE CHEF oversees the culinary direction and menu development for nine restaurants, lounges, and banquets for Maui's leading hotel. Chef Ryan's passion for the island's freshest ingredients infuses his menus with produce and proteins found in Hawaii. Whether he is hosting the annual Fire it Up! live-fire celebrity Chef event at Grand Wailea, dazzling the stars at Maui Film Festival's opening night with his "Taste of Summer" extravaganza, or cooking in the New York kitchens of Bon Appetit and Food & Wine magazines, Chef Ryan shows up with an infectious smile and innovative ideas.

Since returning to the island in 2015, Chef Ryan mentors students from Maui Culinary Academy and has connected with the Boys & Girls Clubs Maui where he volunteers his culinary talents and creates and delivers 400 meals bi-weekly to children at the clubs.



Chef Ryan graduated from Scottsdale's Culinary Institute Le Cordon Bleu Program in 2001. His career spans the globe, and most recently, he was executive sous Chef at The Ritz-Carlton, Half Moon Bay and spent seven years on Maui with The Ritz-Carlton, Kapalua.

Locally Sourced

A SAMPLE OF OUR SOURCES:

Ali'i Kula Lavender Farm

Evonuk Farms

Hamakua Mushrooms

Hawaii Island Mushrooms

Kula Country Farms

Kumu Farms

Maui Brewing Co.

Ocean Vodka

Surfing Goat Dairy Farm



"Once you've dined with us along Wailea Beach at sunset, you'll never want to go home."

Breakfast





Haleakalā Sunrise Continental

CHILLED JUICES

Guava, Orange, and Pineapple

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

FRESH SEASONAL SLICED FRUIT (VN)

***ASSORTED BAGELS, MUFFINS, DANISHES AND CROISSANTS**

Served with Whipped Liliko'i Butter Topped with Hawaiian Sea Salt, Plain Cream Cheese, Cream Cheese with Chives, and Pineapple Jalapeño Cream Cheese Based On (2) Pieces Per Person

HOUSEMADE GRANOLA (VN)

Fresh Whole Milk and Low-Fat Milk (Soy Milk Available Upon Request)

\$70 Per Person

\$275 Fee for Under (25) Guests

Based on (90) minutes

\$5.00 Per Person for Each Additional (30) Minutes

(Maximum 3 Hours)

VN – VEGAN

* – CONTAINS GLUTEN





Wailea Breakfast Buffet

Starters

FRESH SEASONAL SLICED FRUIT (VN)

*FRESHLY BAKED BREAKFAST PASTRIES

Bagels, Croissants, Muffins, Danishes with Butter and Preserves – Served with Plain Cream Cheese, Cream Cheese with Chives and Pineapple Jalapeño Cream Cheese

STEELCUT OATS WITH TOASTED MACADAMIA NUTS AND FRESH BERRIES (VN)

Served with Local Honey and Almond Milk

FARM FRESH SCRAMBLED EGGS

Eggs

Choice of (1)

*THE ALI'I BREAKFAST SANDWICH

Hawaiian Sweet Bread, Stuffed with Egg White Frittata with Spinach, Tomatoes and Cheddar Cheese

*EGG CROISSANT SANDWICH

Canadian Bacon, Egg and Cheddar Cheese

*BREAKFAST WRAP

Scrambled Eggs, Ham, Cheddar Cheese, Green Onions and Tomato Salsa

*HUEVO RANCHERO

Scrambled Eggs, Bell Peppers, Maui Onions, Chorizo, Jack Cheese, Warm Tortillas, Tomato Salsa and Sour Cream

*KULA TOMATO AND SWISS CHEESE QUICHE

INDIVIDUAL EGG FRITTATAS WITH HOLLANDAISE

Choice of (1)

Ham and Cheese

Spinach and Ham

Smoked Salmon

Bacon and Cheddar

Grilled Vegetables

VN – VEGAN

* – CONTAINS GLUTEN

Meats

Choice of (2)

SMOKED BACON

LINK SAUSAGE

CORNED BEEF HASH PORTUGUESE SAUSAGE

TURKEY HASH

TURKEY BACON

GRILLED HAM STEAK

Starches

Choice Of (1)

ROASTED MARBLE POTATOES (VN)

Hawaiian Sea Salt

BREAKFAST POTATOES (VN)

Onions, Peppers and Parsley

CRISPY HASH BROWN POTATOES (VN)

KIM CHEE FRIED RICE (VN)

STEAMED WHITE RICE (VN)

STEAMED BROWN RICE (VN)

Beverages

CHILLED JUICES

Guava, Orange and Pineapple

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

\$81 Per Person

\$275 Fee for Under (25) Guests

Based on (2) hours

\$5.00 Per Person for Each Additional (30) Minutes (Maximum 3 Hours)





Aloha Breakfast On-the-Go

Presented in an Insulated Bag

SEASONAL WHOLE FRUIT

Starters

Choice of (1)

GRANOLA BAR (VN)

YOGURT OR GREEK YOGURT

PARFAIT

DRIED FRUITS AND NUTS

Entrées

Choice of (1)

*LOX BAGEL

Atlantic Smoked Salmon, Cream Cheese, Capers and Diced Onion

*BREAKFAST CROISSANT

Scrambled Eggs, Canadian Bacon and Cheddar Cheese

*ENGLISH MUFFIN

Portuguese Sausage and Scrambled Eggs

*HEALTHY BREAKFAST BURRITO

Egg Whites, Spinach, Turkey Bacon, Jalapeño Jack Cheese and Pineapple Salsa

*UPCOUNTRY FARMER PORTUGUESE SWEET BREAD SANDWICH

Black Forest Ham, Swiss Cheese and Grilled Pineapple

Beverages

Choice of (1)

ASSORTED BOTTLED JUICES

ASSORTED SOFT DRINKS

PATH REFILLABLE BOTTLED WATER

(600 ml)+\$3.00 Per Person

\$64 Per Person

\$275 Fee for Under (25) Guests

Coffee & Tea Enhancements

Priced Per Gallon

KONA BLEND COFFEE

\$135

DECAFFEINATED COFFEE

\$135

ASSORTED HOT TEAS

\$135

VN – VEGAN

* – CONTAINS GLUTEN





Breakfast Enhancements

Light Fare

HOUSEMADE GRANOLA (VN)
Fresh Whole and Skim Milk (Soy Milk Available Upon Request)
\$8.50 Per Person

***INDIVIDUAL DRY CEREALS**
Fresh Whole and Skim Milk (Soy Milk Available Upon Request)
\$9 Each

STEELCUT OATS (VN)
Toasted Macadamia Nuts, Fresh Berries, Local Honey
Choice of (1)
Almond Milk
Coconut Milk
\$16 Per Person

FRUIT AND YOGURT PARFAIT
Plain Greek Yogurt, Fresh Berries and Mixed Nuts
\$13 Each

HARD BOILED EGGS
\$62 Per Dozen

HOUSEMADE SMOKED SALMON
Haiku Tomatoes, Shaved Maui Onion, and Capers
\$34 Per Person

Hot Breakfast Sandwiches

***BREAKFAST CROISSANT**
Scrambled Eggs, Canadian Bacon and Cheddar Cheese

***ENGLISH MUFFIN**
Portuguese Sausage and Scrambled Eggs

***HEALTHY BREAKFAST BURRITO**
Egg Whites, Spinach, Turkey Bacon, Jalapeño Jack cheese, and Pineapple Salsa

\$16 Each, Minimum Quantity of (25)

Eggs Benedict

***TRADITIONAL EGGS BENEDICT**
Hollandaise
\$22 Per Person

***ISLAND STYLE EGGS BENEDICT**
Choice of (1)
Kona Crab
'Ahi Tuna
Smoked Salmon
Pork Belly

\$30 Per Person
Culinary Attendant Required to Prepare
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

Omelette Station

FARM FRESH EGGS
Cracked Eggs, Egg Beaters, Egg Whites, Smoked Bacon, Black Forest Ham, Portuguese Sausage, Bay Shrimp, Tomatoes, Mushrooms, Bell Peppers, Baby Spinach, Maui Onion, Green Onions, Jalapeño, Cheddar, Jack, Swiss, and Local Goat Cheese, Housemade Salsas

\$30 Per Person
Culinary Attendant Required to Prepare
Prepared to Order
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

VN - VEGAN
* - CONTAINS GLUTEN

Asian Breakfast Station

CONGEE
Roasted Peanuts, Chopped Chilies, Raw Eggs and Chopped Chinese Parsley

KIM CHEE (VN)

MISO SHIRU (VN)
(Miso Soup with Tofu, Scallion, and Wakame Seaweed)

SAKE SHIO YAKI (Salted Broiled Salmon)

TSUKEMONO (Pickled Vegetables) (VN)

***DIM SUM BASKET**
Chili Sauce, Tamari Sauce and Chinese Mustard

STEAMED RICE (VN)

\$58 Per Person
Served by a Culinary Attendant (Optional)
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

Sweet Additions

Choice of (1)

***HAWAIIAN SWEETBREAD FRENCH TOAST**
Maple Syrup

***MENEHUNE BUTTERMILK PANCAKES**
Maple Syrup
Choice of (1)
Blueberries
Strawberries
Macadamia Nuts
Nutella

***BANANA BREAD PUDDING**
Tahitian Vanilla Sauce

***CINNAMON ROLL FRENCH TOAST BANANAS FOSTER**
***BELGIAN WAFFLES**
Berries and Powdered Sugar, Maple Syrup
Choice of (1)
Guava Syrup
Coconut Syrup
Liliko'i Syrup

\$16 Per Person



À La Carte, Snacks, & Breaks





Quench Your Thirst

H2O

Priced Individually

PATH REFILLABLE WATER BOTTLES (600ml) \$12

PERRIER SPARKLING WATER BOTTLES (350ml) \$9

Coffees & Tea

Priced Per Gallon

KONA BLEND COFFEE

\$135

DECAFFEINATED COFFEE

\$135

ASSORTED HOT TEAS

\$135

ICED MANGO TEA

\$112

Soft Drinks & Bottled Beverages

Priced Individually

ZICO COCONUT WATER

\$11

BOTTLED FRUIT JUICES

\$9

LOCAL FRUIT JUICES (Canned)

\$9

POWER DRINKS

\$11

SOFT DRINKS

\$9

CHILLED COFFEE DRINKS

\$12

Infused Water Elixirs

Priced Per Gallon

WATERMELON & MINT \$68

PINEAPPLE & BASIL \$68

CITRUS EXPLOSION \$68

Orange, Lemon and Lime

CUCUMBER & LIME \$68

Coffee Enhancer

Upgrade Your Coffee Station with Chocolate Macadamia Nut Coffee, Cinnamon Sticks, Rock Candy Stir Sticks, Whipped Cream, Candied Orange Rind, Nutmeg Cream and Chocolate Shavings
\$12 Per Person

Juices and Milk

Priced Per Gallon

FRUIT JUICES

Orange, Cranberry, Apple, Grapefruit
\$102

FRESH LEMONADE

\$98

ICED COLD MILK

Whole, Skim, Almond, Soy
\$94

TROPICAL FRUIT JUICES

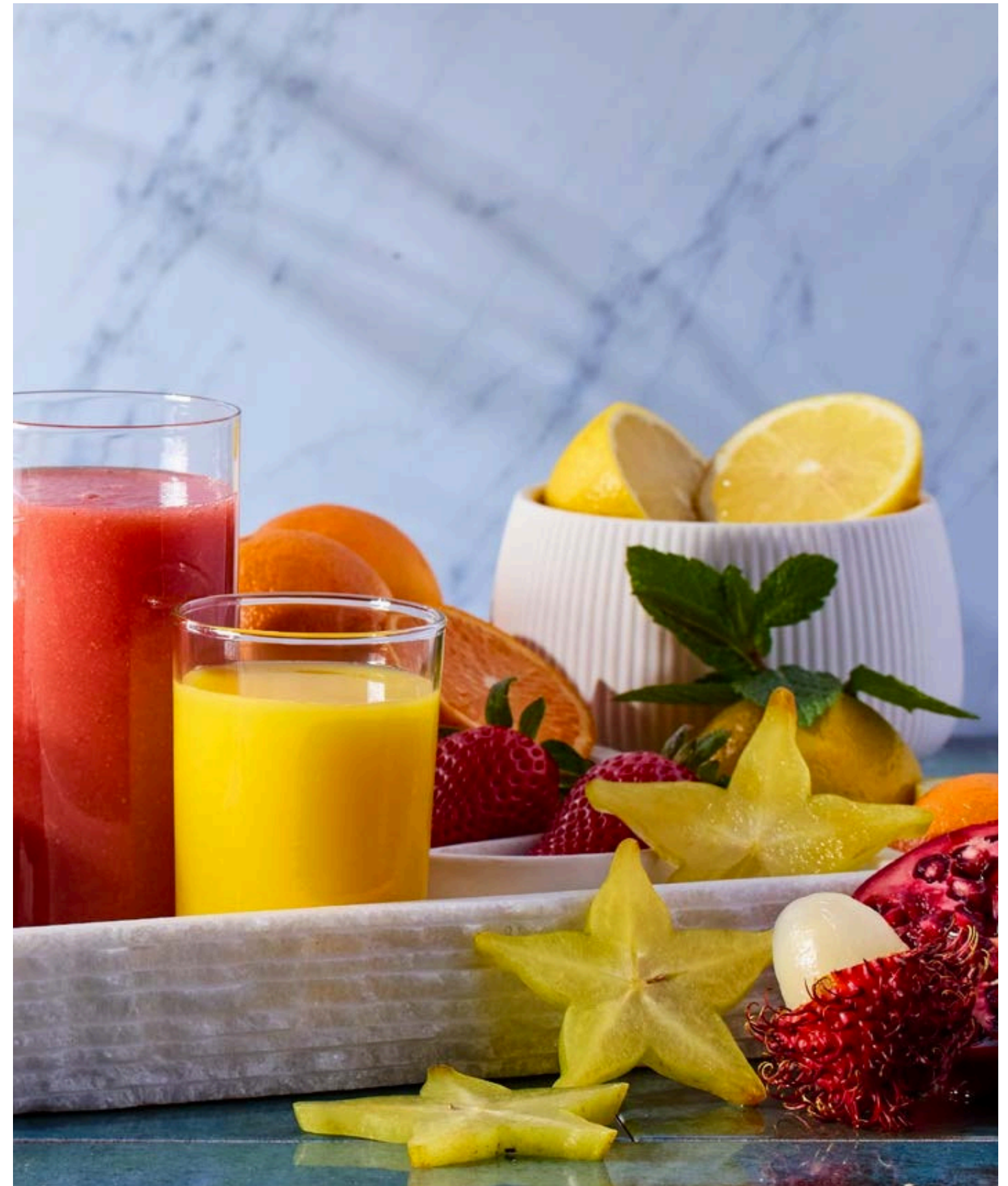
Pineapple, Guava, POG
\$105

VEGETABLE JUICES

Carrot, Vegetable
\$105

WALEA FRUIT PUNCH

\$98





À La Carte

Fresh Fruit Display

APPLES, BANANAS, ORANGES, AND SEASONAL LOCAL FRUITS (VN)
\$75 Per Dozen

Light Fare

HOUSEMADE GRANOLA (VN)
Fresh Whole and Skim Milk (Soy Milk Available Upon Request)
\$8.50 Per Person

***INDIVIDUAL DRY CEREALS**
Fresh Whole and Skim Milk (Soy Milk Available Upon Request)
\$9 Each

STEELCUT OATS (VN)
Toasted Macadamia Nuts, Fresh Berries, Local Honey
Choice of Almond Milk or Coconut Milk
\$16 Per Person

FRUIT AND YOGURT PARFAIT
Plain Greek Yogurt, Fresh Berries and Mixed Nuts
\$13 Each

HARD BOILED EGGS
\$62 Per Dozen

ASSORTED INDIVIDUAL YOGURTS
Greek or Regular
\$9 Each

HOUSEMADE SMOKED SALMON
Haiku Tomatoes, Shaved Maui Onion, and Capers
\$34 Per Person

Dry Snacks

Priced Individually

GRANOLA BARS & POWER BARS (VN)
\$9

ASSORTED CANDY BARS
\$5.50

MAUI CHIPS IN INDIVIDUAL BAGS (VN)
\$6

To Share

TORTILLA CHIPS AND ISLAND SALSA (VN)
\$14 Per Person

MAUI CHIPS AND ONION DIP
\$14 Per Person

***DRY SNACK MIX, TRAIL MIX, MIXED NUTS, OR MINI HARD PRETZELS (VN)**
\$82 Per Pound

FRESHLY POPPED POPCORN
\$15 Per Person

Culinary Attendant Required
\$275 Per Culinary Attendant, Per Hour

***HAWAIIAN SALTED PRETZELS (VN)**
Choice of (2)
Warm Maui Brew Co. Aged Cheddar Cheese
Roasted Pineapple Mustard
Whole Grain Mustard
Caramel Sea Salt & Chocolate Dipping Sauces
\$110 Per Dozen

***MINI SANDWICH ROLLS**
Wheat Rolls with Turkey, Swiss, Pesto Spread
Sourdough Rolls with Roast Beef, Cheddar, Garlic Aioli
Herb Rolls with Grilled and Slow Roasted Vegetables,
Olive Tapenade Spread (VN)
\$112 Per Dozen

VN – VEGAN
* – CONTAINS GLUTEN



À La Carte

Greek Yogurt

Choice of (1)

GRANOLA (VN)

MIXED DRIED FRUITS (VN)

SHREDDED COCONUT (VN)

\$13 Per Person

Baked Goods

Priced Per Dozen

***ASSORTED BAGELS**

Plain, Cinnamon Raisin, Everything, Blueberry Served with Plain, Chive, Pineapple, and Jalapeño Cream Cheese
\$96

***BREAKFAST BREADS AND BAKERIES**

\$96

***CARAMEL STICKY BUNS**

\$106

***ASSORTED CROISSANTS**

Plain, Whole Grain, or Chocolate
\$96

HOUSEMADE GRANOLA BARS W/ CHOCOLATE

\$110

***TURNOVERS; SEASONAL FRUIT FILLING**

\$96

***WARM GIANT CINNAMON ROLLS**

Cream Cheese Frosting
\$106

***ASSORTED SCONES**

Seasonal Fruit, Chocolate, Macadamia Nut
\$96

***ASSORTED MUFFINS**

\$96

***ASSORTED DOUGHNUTS**

\$106

***BROWNIES AND BLONDIES**

\$96

***COOKIE ASSORTMENT**

English Shortbread, American Chocolate Chip Cookies, Hawaiian Shortbread with Macadamia Nuts and Chocolate, Chinese Almond Cookies, and Madeleines
\$110

***PORTUGUESE MALASADA TOSSED IN CINNAMON SUGAR**

Choice of (1)

Plain

Guava

Cream

Chocolate

Seasonal Fruit

\$106

Frozen Snacks

Priced Individually

HAAGEN DAS - MILK CHOCOLATE OR ALMOND

\$12

GOOD HUMOR BARS

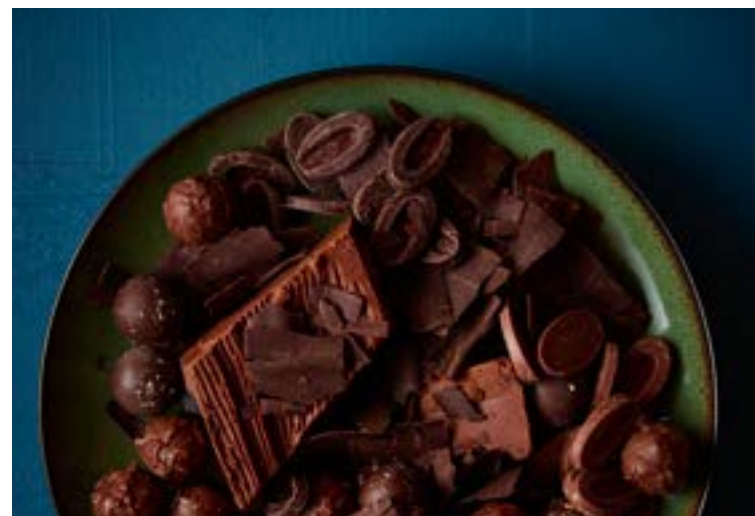
\$10.50

FROZEN FRUIT BARS (VN)

\$10.50

VN – VEGAN

* – CONTAINS GLUTEN



Themed Breaks

All Breaks Are Based On (30) Minutes
Quantities Must Be Guaranteed for Entire Group

Pineapple Paradise

***MAUI GOLD PINEAPPLE BROWN BUTTER CAKE**

***PINEAPPLE UPSIDE DOWN CAKE SHOT**

BROWN SUGAR PANNA COTTA, PINEAPPLE

CHOCOLATE DIPPED DRIED PINEAPPLE

MAUI GOLD PINEAPPLE CRISP

YOGURT PARFAIT

Caramelized Pineapple, Granola and Kumu Farms
Coconut Chips

***PINEAPPLE FLAMBE**

\$53 Per Person
Culinary Attendant Required
Additional \$20 Per Person
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

Bushels Of Berries

STRAWBERRY CRÉMEUX

STRAWBERRY TRES LECHE SHOT

CHOCOLATE DIPPED STRAWBERRIES

***STRAWBERRY RHUBARB COBBLER**

***SAVORY STRAWBERRY TART WITH LOCAL CHEVRE**

STRAWBERRY YOGURT PARFAIT

Granola and Kumu Farms Coconut Chips

***WARM BRIE WITH STRAWBERRIES**

\$53 Per Person

All About Dragon Fruit

DRAGON FRUIT PANNA COTTA

***DRAGON FRUIT TARTLET**

DRAGON FRUIT BRULÉ

DRAGON FRUIT SALSA WITH TARO CHIPS (VN)

DRAGON FRUIT GAZPACHO (VN)

\$53 Per Person

Plenty of Passion Fruit

LILIKO'I CRÉMEUX

VANILLA PANNA COTTA W/ LILIKO'I GELEE

***LILIKO'I MOUSSE CAKE**

***LILIKO'I MANGO COBBLER**

***TROPICAL FRUIT CROSTINI**

Local Liliko'i Quark

LILIKO'I YOGURT PARFAIT

Granola and Kumu Farms Coconut Chips

\$56 Per Person

Going Coconuts

***HOUSEMADE ALMOND JOY (VN)**

TOASTED COCONUT CREAM PUDDING

***COCONUT BROWN BUTTER CAKE**

***BIG ISLAND COCONUT BROWNIES**

***COCONUT MACAROONS**

\$53 Per Person

Cookies & Milk

***HOUSEMADE COOKIES**

Chocolate Chip, Oatmeal, Peanut Butter, White
Chocolate, Macadamia Nut

MILK BAR

Kula Strawberry Milk, Big Island Chocolate Milk, Kona
Coffee Milk, 2% Milk

\$53 Per Person

Chocolate Factory

CHOCOLATE POT DE CRÈME

ASSORTED TRUFFLES

***CHOCOLATE FINANCIER**

***BITTERSWEET CHOCOLATE TARTLET**

\$59 Per Person

“Build Your Own” Local Maui Harvest

Choice of (4) Individual Items From the Following Breaks:

PINEAPPLE PARADISE

BUSHEL OF BERRIES

DRAGON FRUIT

PASSION FRUIT

GOING COCONUTS

CHOCOLATE FACTORY

\$62 Per Person

VN – VEGAN

* – CONTAINS GLUTEN

Lunch





That's A Wrap

Starters

UPCOUNTRY MAUI BUTTER LETTUCE SALAD (VN)
Hamakua Hearts of Palm, Orange Segments, Macadamia Nuts, Dried Cherries, Citrus Vinaigrette

***PENNE PASTA SALAD**
Sun Dried Tomatoes and Kalamata Olives, Pesto Dressing

COBB SALAD
Romaine, Bacon, Chopped Egg, Grilled Chicken, Chives, Avocado, Tomato, Bleu Cheese, Mustard Vinaigrette Dressing

MAUI CHIPS (VN)

SLICED FRESH TROPICAL AND DOMESTIC FRUITS (VN)

Entrées

Based on One Piece of Each Selection Per Person

***SEARED 'AHI**
Ponzu Aioli in Tomato Tortilla

***GRILLED SEASONAL VEGETABLES**
Olive Tapenade in Spinach Tortilla

***CHINESE CHICKEN SALAD**
Cilantro Mayonnaise in Wheat Tortilla

Desserts

***MACADAMIA NUT CHOCOLATE TARTLET**

CARAMELIZED MINI ORANGE AND CHOCOLATE POT DE CRÈME

***ASSORTED COOKIES AND BROWNIES**

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

MANGO ICED TEA

\$98 Per Person
\$275 Fee for Under (25) Guests
Based on (2) Hours
\$5.00 Per Person for Each Additional (30) Minutes
(Maximum 3 Hours)

VN – VEGAN
* – CONTAINS GLUTEN





Carving Board

Salads

Choice of (3)

BIBB LETTUCE

Shaved Maui Onions, Maytag Blue Cheese Crumbles and Balsamic Dressing

***ORECCHIETTE PASTA**

Greek Olives, Crumbled Feta Cheese, Smoked Maui Onions and Red Bell Pepper Vinaigrette

ROASTED VEGETABLES SALAD (VN)

Thyme and Shallot Dressing

RED AND YELLOW KULA TOMATOES (VN)

Shaved Maui Onions Salad, Basil and White Balsamic Vinaigrette

FINGERLING POTATO SALAD (VN)

Champagne Vinaigrette

COLESLAW

Buttermilk and Caraway Seed Dressing

ORGANIC BLEND OF UPCOUNTRY MIXED GREENS (VN)

Cucumber, Carrots, Cilantro Lime and Creamy Papaya Seed Dressing

Sandwiches From the Carving Board

***ROASTED FRESH TURKEY BREAST**

Gruyere on Sourdough

***VEGGIE (VN)**

Avocado, Local Sprouts, Crisp Cucumber, Lettuce, Tomato, Artichoke Tapenade on 12 Multi Grain Bread

***DELI SLICED SMOKED HAM**

Muenster on Herb Focaccia

***TUNA SALAD**

Red Onions, Celery and Mayonnaise on Croissant Served with Dijon Mustard, Honey Pommery Mustard, Mayonnaise, Cilantro Pesto Aioli

Sides

MAUI POTATO CHIPS (VN)

ASSORTMENT OF WHOLE FRESH FRUITS (VN)

Desserts

***ASSORTED HOUSEMADE COOKIES**

***COCONUT MACAROONS**

***LEMON COCONUT BARS**

***LILIKO'I BARS**

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

MANGO ICED TEA

\$105 Per Person

\$275 Fee for Under (25) Guests

Based on (2) Hours

\$5.00 Per Person for Each Additional (30) Minutes (Maximum 3 Hours)

Enhancement Option

Choice of (1)

***NEW YORK STYLE PASTRAMI**

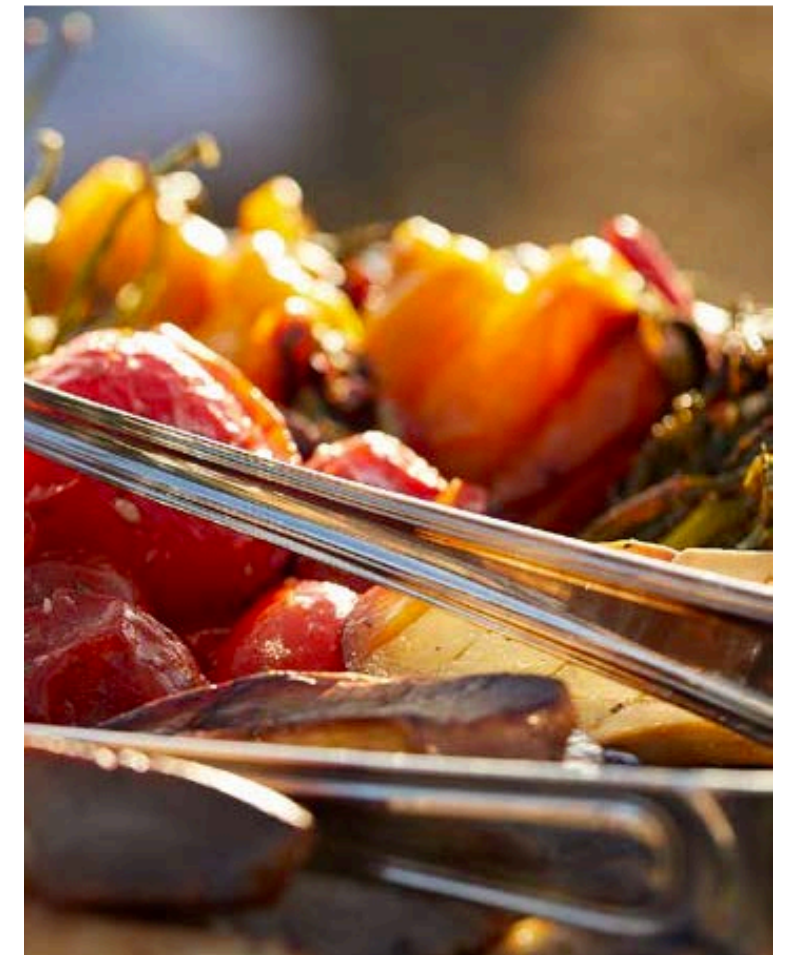
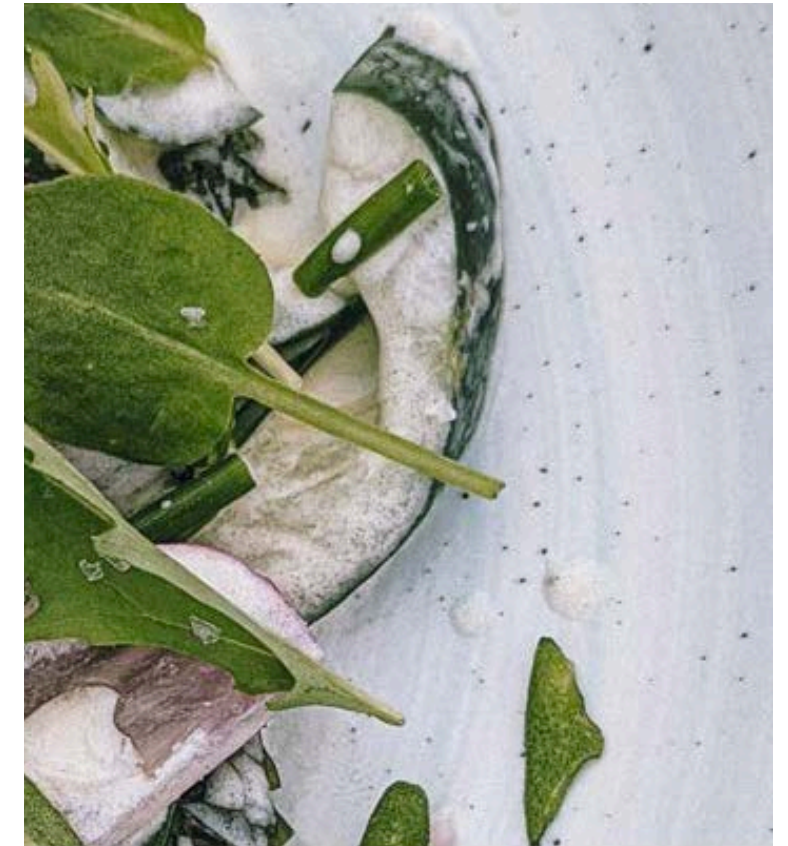
Thousand Island Dressing and Sauerkraut

***ROASTED TENDERLOIN**

Smoked Paprika Aioli on Housemade Kiawe Rye Roll

\$12 Per Person

Culinary Attendant Required to Prepare Culinary Attendant Fees: \$275 Per Attendant, Per Hour



VN – VEGAN
* – CONTAINS GLUTEN



Makawao Backyard BBQ

Salads

***HAWAIIAN-STYLE POTATO MACARONI SALAD
CILANTRO AND TOASTED CUMIN COLESLAW**

KALE SALAD (VN)
Pistachio and Cherries and Black Pepper Citrus Vinaigrette

FRESH MOZZARELLA & VINE RIPE TOMATO SALAD

Sandwiches

***HOUSE SMOKED BLACK ANGUS BRISKET**
Local Pickled Vegetables

***HAWAIIAN-STYLE PULLED PORK SANDWICH**
Barbecue Sauce

***BEYOND VEGETARIAN BURGERS (VN)**

From The Grill

*Regular and Gluten-Free Buns Available

LOCAL BRATWURST Caramelized Maui Onion, Sweet Peppers and Pineapple Mustard

BLACK ANGUS BURGER
Aged Cheddar and Grand Wailea Sauce

Prepared by a Culinary Attendant (Optional)
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

Sides

GRILLED KULA CORN (VN)

BARBECUE BEANS

SWEET POTATO FRIES (VN)
Honey Mustard, Sriracha

***JALAPEÑO CORN BREAD**
Whipped Honey Butter

MAUI ONION POTATO CHIPS (VN)

Desserts

***BANANA COCONUT CREAM PIE**

KULA STRAWBERRY PARFAIT

***ASSORTED COOKIES AND BROWNIES**

Beverages

**FRESHLY BREWED KONA BLEND COFFEE AND
DECAFFEINATED**

ASSORTED HERBAL TEAS

MANGO TEA

\$112 Per Person
\$275 Fee for Under (25) Guests
Based on (2) Hours
\$5.00 Per Person for Each Additional (30) Minutes
(Maximum 3 Hours)

Extras

**MAUI BREWING CO. ROOT BEER AND ORANGE CREAM
FLOAT STATION**

\$16 Per Person
Culinary Attendant Required
Culinary Attendant Fees: \$275 Per Attendant, Per Hour

VN – VEGAN
* – CONTAINS GLUTEN





Chop Sticks, Asian Fusion

Salads

***TATSOI SALAD (VN)**
Shredded Carrots, Crispy Wonton and Wasabi Vinaigrette

CUCUMBER NAMASU (VN)

***CHUKKA SOBA NOODLE SALAD**
Prawns Poached in Miso Sake and Wasabi Vinaigrette

Entrées

STIR FRIED LOCAL VEGETABLES (VN)
Ginger and Hoisin Sauce

***CHAR SIU PORK FRIED RICE**

LEMON CHICKEN
Chinese Snap Peas

***SWEET AND SOUR STIR-FRIED SHRIMP**

Assortment Of Sushi

Based on (4) Pieces Per Person

***VEGETABLE ROLL (VN)**
Avocado, Cucumber, Yamagobo, Kaiware and Papaya Soy Wrap

TRADITIONAL CALIFORNIA ROLLS
Crab and Avocado

SPICY TUNA ROLL
'Ahi, Avocado, Cucumber with Ponzu Mayonnaise, Tamari Sauce, Pickled Ginger, and Wasabi

Desserts

GREEN TEA VERRINE

LILIKO'I TAPIOCA (VN)

***ASIAN PEAR TARTLET**

AZUKI BEAN CHEESECAKE

***CHINESE FORTUNE COOKIES**

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

MANGO ICED TEA

\$109 Per Person
\$275 Fee for Under (25) Guests
Based on (2) Hours
\$5.00 Per Person for Each Additional (30) Minutes
(Maximum 3 Hours)

VN - VEGAN
* - CONTAINS GLUTEN





Lunch On-the-Go

Presented in an Insulated Bag

Starters

SEASONAL WHOLE FRESH FRUIT (VN)

***INDIVIDUAL CHEESES AND CRACKERS**

MAUI POTATO CHIPS (VN)

Salads

Choice of (1)

***PENNE** (VN)

Roasted Peppers, Kalamata Olives, Green Asparagus and Italian Dressing

***CAESAR SALAD**

Herb Croutons, Parmesan Cheese and Caesar Dressing

KULA TOMATO AND MAUI ONIONS (VN)

Balsamic Dressing

GREEK SALAD

Green Leaf, Hamakua Feta Cheese, Red Onions, Waimea Tomatoes, Kalamata Olives, Capers and Red Bell Pepper Vinaigrette

ROASTED RED BLISS POTATOES

Bacon Vinaigrette

Entrées

Choice of (1)

***ROAST BEEF**

Rubbed With Hawaiian Sea Salt, Extra Virgin Olive Oil, Tomato, Cucumber, Lettuce, Roasted Garlic Aioli, Provolone Cheese
Choice of (1)
White
Multi Grain
Flat Bread

***FRESH ROASTED TURKEY**

Swiss Cheese, Sliced Avocado, Tomatoes, Pesto Spread
Choice of (1)
White
Multi Grain
Flat Bread

***BLACK FOREST HAM**

Cheddar Cheese, Lettuce, Tomatoes Mustard Spread
Choice of (1)
White
Multi Grain
Flat Bread

***HERB MARINATED FLANK STEAK**

Pepper Jack, Lettuce, and Grilled Maui Onions, Sun Dried Tomato Spread, Herb Flavored Tortilla

***GRILLED VEGETABLES**

Herb Marinated Smoked Mozzarella, Tapenade Spread, Herb Flavored Tortilla

***MUFFULETTA**

Salami, San Daniel Ham, Fresh Basil Marinated Buffalo Mozzarella, Green Olive Tapenade, Ciabatta Bread

ISLAND WALDORF SALAD

Red Oak Leaf, Celeriac, Caramelized Asian Pears, Mangoes, Dried Cranberries, Pineapple, Caramelized Macadamia Nuts, Roasted Smoked Chicken Breast, Papaya Seed Vinaigrette

SPINACH SALAD

Leaf Spinach, Chopped Eggs, Shaved Red Onion, Crumbled Feta, Pancetta, Seared Salmon, Maui Onion Dressing

WAILEA CAPRESE

Sliced Island Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Island Basil, Pesto Shrimp, White Balsamic Vinaigrette

Desserts

Choice of (1)

***CHOCOLATE BROWNIE**

***MACADAMIA NUT BROWNIE**

***BLONDIE**

***COOKIE**

***COCONUT MACAROON**

***ASSORTED CANDY BARS**

Beverages

Choice of (1)

ASSORTED SOFT DRINK ALOHA MADE JUICE

PATH REFILLABLE BOTTLED WATER +\$3

\$94 Per Person

\$275 Fee for Under (25) Guests

VN – VEGAN

* – CONTAINS GLUTEN



Receptions Displays





Priced Per Person. Reception Displays Require a Minimum of 25 Guests and Must be Guaranteed for Entire Group – Under 25 Guests, a Surcharge of \$12.50 Per Person Will Apply. Minimum Of Four Stations Required Unless Accompanied by a Pre-Selected Dinner Buffet or Complete Three Course Menu. Culinary Attendant Fees Are \$275 Per Culinary Attendant Per Hour.

Artisanal Charcuterie, Domestic and Imported Cheeses

PROSCIUTTO DE PARMA

COPPA HAM BIANCO

DORO SALAMI

Served with Island Seasonal Fruits, Fig Purée with Port Wine Essence, Dried Fruits, Macadamia Nuts and Maui Honey

***LAVOSH AND GRILLED COUNTRY STYLE SOURDOUGH**

\$45 Per Person

Bacon Lover

***BACON AND CHEDDAR BISCUITS**

HOUSE MADE BACON JAM

***CHICKEN FRIED BACON**

CANDIED BACON

\$46 Per Person

Frito Station

Served With Oyster Cocktail, Kaffir Tartar Sauce, Housemade Old Bay Aioli, Fried Caper Gremolata

Choice of (3)

*Shrimp

*Local Squid

*Oysters

Sea Asparagus (VN)

Shishito Peppers (VN)

*Abalone

*Clam Fritters

\$62 Per Person

Based on (2) Pieces Per Item

Prepared by a Culinary Attendant (Required)

Culinary Attendant Fees: \$275 Per Attendant, Per Hour



Display of Crudités

SEASONAL VEGETABLES (VN)

Pickled Peppers and Array of Olives

***GRILLED NAAN BREAD**

Choice of (2)

Herb Artichoke Dip

Buttermilk Dressing

Baba Ghanoush (VN)

Edamame Hummus (VN)

\$37 Per Person

Display of Seasonal Island Fruits

TROPICAL FRUITS (VN)

\$42 Per Person

VN – VEGAN

* – CONTAINS GLUTEN



Local Dim Sum

Served with Chinese Mustard, Tamari Sesame Dip, Dragon Fruit Plum Dipping Sauce

- Choice of (3)
- *Shrimp Shu Mai
- *Pork Pot Stickers
- *Chicken Pot Stickers
- *Manapua
- *Maui Shrimp Spring Rolls
- *Vegetable Spring Rolls (VN)

\$48 Per Person
Based on (4) Pieces Per Person

Cevicheria

Choice of (2)

COCONUT 'AHI CEVICHE

Lime Juice, Coconut Milk, Chiles, Fresh Hearts of Palm

KONA LOBSTER

Calamansi, Watermelon, Cucumber and Black Sesame

SCALLOPS

Pineapple, Hawaiian Chili, Basil

OYSTER

Tomato Ginger Water and Wasabi Tobiko

SCALLION OYSTER

Hawaiian Chili Water and Fingerlime

SCALLION HAMACHI

Cucumber, Fingerlime, Ogo and Smoked Ponzu Splash

CHARRED LOCAL AVOCADO AND KONA LOBSTER

Shiso Salad Arugula Citrus, Crema

YELLOW TUNA

Maui Olive Oil and Fried Caper Gremolata

\$68 Per Person
Based on 4oz. Servings



Seafood Display

Priced Per Piece

Served On Crushed Ice with Red Wine Shallots Mignonette, Sauce, Citrus Poached Cocktail Sauce, and Mango Jicama Salad

TIGER PRAWNS

\$18

CRAB LEGS

\$20

SNOW CRAB CLAWS

\$18

PACIFIC OYSTERS

\$15

Order in Quantities of (12)

Enhance Your Experience with a Culinary Attendant
Culinary Attendant Fees: \$275 Per Attendant, Per Hour

VN – VEGAN
* – CONTAINS GLUTEN



Poke Bar

'AHI POKE

SHRIMP POKE

TOFU & POHOLE (VN)

WHITE RICE (VN)

BROWN RICE (VN)

ORGANIC SALAD (VN)

Served With Wasabi Aioli, Spicy Bomb Sauce, Ponzu Splash, Unagi Glaze

\$52 Per Person

Prepared by a Culinary Attendant (Required)

\$275 Per Culinary Attendant, Per Hour

'Ahi Display

Choice of (2)

TRADITIONAL SLICED 'AHI SASHIMI

Wasabi, Tamari Sauce and Pickled Ginger

SEARED 'AHI ISLAND STYLE

Coated With Shichimi Spices and Green Papaya Salad

'AHI SUMMER ROLL

Grapefruit, Shiso, Avocado, Carrots, Cucumber and Yuzu Tamari Dipping Sauce

***'AHI KATSU**

Apple Banana Ketchup and Furikake Fries

\$65 Per Person

Based on (4) Pieces Per Person



Sushi and Sashimi Station

Served with Pickled Ginger, Tamari Sauce, and Wasabi

ASSORTED SASHIMI

CALIFORNIA ROLLS

VEGETABLE ROLLS (VN)

\$68 Per Person

Based on (4) Pieces Per Person

VN – VEGAN

* – CONTAINS GLUTEN



Salads Display

Choice of (1)

*CAESAR SALAD

Hearts of Romaine, Pesto, Shaved Hearts of Palm and Croutons Tossed with House Caesar Dressing and Parmesan Cheese Crisp
Choice of (1)
Herb Grilled Chicken
Shrimp
Fresh Catch

GREEK SALAD

Hearts of Romaine, Oven Dried Pear Tomato, Cucumber, Kalamata Olives, Feta, Red Onion and Pepperoncinis Tossed with Oregano, Olive Oil, Tomato Basil Vinaigrette
Choice of (1)
Herb Grilled Chicken
Grilled Shrimp
Fresh Catch

COBB SALAD

Bibb Lettuce, Tomatoes, Avocado, Hard Boiled Egg, Blue Cheese and Bacon Tossed with Ranch Dressing
Choice of (1)
Herb Grilled Chicken
Grilled Shrimp
Fresh Catch

BUTTER LETTUCE HAWAIIAN NIÇOISE SALAD

Haricot Verts, Red Bliss Potato, Tomato, Red Onion, Niçoise Olive, Artichoke Heart, Hard Boiled Egg, Radish and Bell Pepper Tossed with a Maui Honey and Balsamic Vinaigrette

KALE SALAD (VN)

Dried Apricots, Quinoa, Sunflower Seeds, Orange, Avocado and Watermelon Radish Tossed With Green Goddess Dressing
Choice of (1)
Herb Grilled Chicken
Grilled Shrimp
Fresh Catch

\$46 Per Person



Pizzas

*HAMAKUA MUSHROOMS AND HUMBOLDT FOG CHEESE

*AGED PEPPERONI

*KĀLUA PORK AND GRILLED PINEAPPLE

Hawaiian Barbecue Sauce

*LOCAL GOAT CHEESE AND PESTO

Aged Balsamic

*UPCOUNTRY SAUSAGE, BACON AND PROSCIUTTO

Selection of (2) \$45 Per Person
Selection of (3) \$49 Per Person
Prepared by a Culinary Attendant (Optional)
(1) Culinary Attendant Per 75 Guests
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

Tater Bar

Served with Vegetarian Chili, Nacho Cheese, Maui Brew Co. Dijon Mustard, Spicy Bomb Aioli, Bacon, Buttermilk Dip, Truffle Aioli

*STEAK FRIES (VN)

SWEET POTATO FRIES (VN)

*TATER TOTS (VN)

\$39 Per Person
Prepared by a Culinary Attendant (Required)
(1) Culinary Attendant Per 75 Guests
Culinary Attendant Fees: \$275 Per Attendant, Per Hour
Outside Use Only

Pastas

Choice of (2)

*BUTTERNUT SQUASH RAVIOLI

Fried Sage, Vanilla Brown Butter

*WILD MUSHROOM RAVIOLI

Roasted Red Pepper Cream Sauce

*KONA LOBSTER AGNOLOTTI

Cognac Beurre Blanc

*FIVE CHEESE RAVIOLI

Kona Crab, Wild Arugula and Parmesan Beurre Monte

*NĪ'ĪHAU LAMB MEATBALL

San Marzano Tomato Marinara, Penne Pasta and Grada Padano

*WAGYU BEEF

Hamakua Mushrooms, Fettucine and Black Truffle Essence

*KUMU FARMS VEGETABLES

Haiku Tomatoes, Farfalle and Basil Pesto

*KAUAI SHRIMP POTATO GNOCCHI

Spicy Arrabiata Sauce and Fresh Herbs

\$62 Per Person



Taco Night

Choice of (3)

Served with Feta, Pepper Jack Cheese, Lime Crema, Jalapeños, Pickled Onions and Cucumbers, Flour and Corn Tortillas

PORK CARNITAS

CHIPOTLE KIAWE SMOKED CHICKEN

CHIPOTLE AND TEQUILA LIME PRAWNS

CHARRED OCTOPUS

JACKFRUIT (VN)

GRILLED HAWAIIAN FISH

SHRIMP AL PASTOR

CRISPY PORK BELLY

IMPOSSIBLE AL PASTOR (VN)

SALSA BAR (VN)

Pepita Salsa, Fire Roasted Tomato Salsa, Avocado and Smoked Tomatillo Salsa, Pico De Gallo, Guacamole

HAIKU TOMATO (VN)

Cucumber, Pickled Red Onion, Cilantro, Jicama Salad and Lime Vinaigrette

SHRIMP ESCABECHE

Cucumber, Avocado, Hearts of Palm and Tomato Horseradish Sauce

REFRIED PINTO BEANS

SPANISH RICE (VN)

Tomato, Peas and Carrots

\$59 Per Person

Quesadillas

All Served with Guacamole, Salsa, and Sour Cream

***KĀLUA PIG**

Jalapeno and Jack Cheese

***HAMAKUA MUSHROOMS**

Local Goat Cheese, Garden Pesto, and Mozzarella

***FLANK STEAK**

Marinated with Coriander and Thai Chili, Caramelized Maui Onions, Peppers and Monterey Jack Cheese

***CHIPOTLE KIAWE SMOKED CHICKEN**

Mild Cheddar

\$44 Per Person

Island Style Lobster Boil

KONA LOBSTER TAIL

CLAMS

KAUAI PRAWNS

MUSSELS

SAUSAGE

POTATOES

SWEET CORN

***CORN BREAD**

Sweet Whipped Butter

\$78 Per Person

Based Half Tail Per Person

Prepared by a Culinary Attendant (Optional)

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

(1) Culinary Attendant Per 75 Guests

Outside Use Only

VN – VEGAN

* – CONTAINS GLUTEN



From the Wok

Broccoli Florets, Snow Peas, Carrots, Shiitake Mushrooms, Straw Mushrooms, Napa Cabbage, Bean Sprouts, Baby Corn, Celery and Water Chestnuts (VN)

STEAMED JASMINE RICE (VN)

VEGATABLE STIR FRY (VN)

\$52 Per Person

Enhancement Options

Choice of (2)

CHICKEN

Citrus Teriyaki Sauce

BEEF

Black Bean, Garlic Sauce

*CHAR SIU PORK

Ginger Garlic Sesame Sauce

\$68 Per Person

Choice of (1)

LOBSTER

CRAB

SCALLOPS

SHRIMP

Served with Coconut Curry Sauce

\$75 Per Person

Culinary Attendant Required to Prepare

Culinary Attendant Per 75 Guests

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

VN – VEGAN

* – CONTAINS GLUTEN

Ooodles Of Noodles

Choice of (2)

*PAD THAI

Stir Fried Rice Noodles with Chicken Vegetables, Bean Sprouts, Shrimp, Peanuts and Egg

*CHOW FUN

Wide Rice Noodles, Char Siu Pork and Vegetables

*TEMPURA SOBA

Buckwheat Noodles, Scallions and Shrimp Tempura

*RAMEN

Wheat Noodles, Crispy Pork Belly, Fishcakes and Scallions

*UDON (VN)

Japanese Flour Noodles, Tamari Sauce, Green Onion Marinated Tofu, Scallions and Shiitake Mushrooms

\$62 Per Person

Prepared by a Culinary Attendant (Optional)

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

(1) Culinary Attendant Per 75 Guests

Outside Use Only

Tempura

Choice of (2)

Served with Seasonal Vegetables, Sweet Thai Chili Sauce, Citrus Ponzu Sauce, Tempura Dipping Sauce, Grated Daikon, Lemon and Ginger

*FRESH CATCH (4 Oz. Serving)

\$58 Per Person

*PRAWNS (2 Pieces)

\$60 Per Person

*SOFT SHELL CRAB (2 Pieces)

\$68 Per Person

*KONA LOBSTER (4 Oz. Serving)

\$72 Per Person

Prepared by a Culinary Attendant (Required)

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

(1) Culinary Attendant Per 50 Guests

Outside Use Only



Pearl Of The Sea Caviar

Choice of (1)

Served with *Grated Egg Whites, Egg Yolk, Maui Onions, Capers, Chives, Crème Fraiche, Toast Points and Kiawe Blinis

BLACK PEARL CAVIAR

LUXURIOUS WILD

FARM RAISED CAVIAR

FARM RAISED BELUGA STURGEON

FARM RAISED GOLDEN OSETRA

WILD SCHRENCKI STURGEON

WHITE STURGEON

Market Pricing
Priced Per Ounce

Kona Crab

***KONA CRAB CAKES**

Served With Kona Crab Dip, Krab Louie, Grilled Naan Bread and Taro Chips

\$72 Per Person

Based on (2) Pieces Per Person

Prepared by a Culinary Attendant (Optional)

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

(1) Culinary Attendant Per 75 Guests

Outside Use Only

VN – VEGAN
* – CONTAINS GLUTEN



Carving Stations

A Minimum Of (4) Reception Enhancements Unless Accompanied by a Buffet or Plated Meal
Served by a Culinary Attendant (Required)
Culinary Attendant Fees: \$275 Per Attendant, Per Hour

All Served with Assorted Warm Rolls, Olive Oil, and Whipped Butter

SLOW ROASTED CHICKEN

Fingerling Potatoes with Maui Onions, Broccolini, Morel Cream Sauce, Huli Huli Sauce and BBQ Sauce
\$55 Per Person
\$67 Per Person Under (25) Guests

PASSION BERRY GLAZED SMOKED HAM

Sweet Potato Mousseline with Macadamia Nut, Candied Carrots and Pineapple, Mustard Seed Marmalade
\$54 Per Person
\$66 Per Person Under (25) Guests

PRIME RIB

Rubbed with Hawaiian Sea Salt and Extra Virgin Olive Oil, Roasted Yukon Gold Potatoes with Garlic, Mushrooms, Glazed Pearl Onion, French Country Style Haricots Verts, Garlic Jus, Horseradish Cream, Dijon and Pommery Mustard
\$72 Per Person
\$83 Per Person Under (30) Guests

***ROASTED ORGANIC TURKEY**

Horseradish Mashed Potatoes, Pan Gravy, Macadamia Nut and Sage Sweet Bread Stuffing, Cranberry Chutney and Pineapple Relish
\$57 Per Person
\$68 Per Person Under (25) Guests

CHINESE STYLE WOK FRIED HAWAIIAN CATCH

Marinated with Ginger, Stir Fried Vegetables, Coconut Sticky Rice, Chinese Xo Teriyaki Sauce and Garlic Beurre Blanc
\$62 Per Person
\$73 Per Person Under (25) Guests

MAUI NUI VENISON Sweet Potato Mash, Pa'i'ai, Maui

Onion and Fennel Slaw
\$68 Per Person
\$80 Per Person Under (25) Guests

GRILLED TOMAHAWK RIBEYE

Roasted Marble Potatoes and Perigord Truffle Sauce
\$75 Per Person
\$87 Per Person Under (25) Guests

MAUI BREWING CO. BEER CAN CHICKEN

Wild Mushrooms and Local Cheese Polenta
\$52 Per Person
\$64 Per Person Under (25) Guests

HERB MARINATED FLANK STEAK

Chermoula, Olive Tapenade, Pickled Onion, Shaved Jalapeños, Feta, Local Greens and Cucumber Dill Tzatziki
\$54 Per Person
\$66 Per Person Under (25) Guests

HAWAIIAN CATCH LAU LAU

Wrapped in a Banana Leaf, Seasonal Vegetables, Lemongrass Ginger Rice and Red Curry Coconut Sauce
\$56 Per Person
\$68 Per Person Under (25) Guests

VN – VEGAN
* – CONTAINS GLUTEN



Specialty Dessert Stations

***CHURRO STATION**

Chocolate Sauce and Assorted Toppings

\$38 Per Person

\$48 Per Person Under (50) Guests

***BEIGNETS STATION**

Vanilla French Donuts and Powdered Sugar

\$38 Per Person

\$48 Per Person Under (50) Guests

***FRESH BERRIES FLAMBÉ**

Kahlua Flavored Crème Fraîche on Pineapple Shortbread

\$36 Per Person

\$46 Per Person Under (50) Guests

***CANDY CHOCOLATE BACON**

Roasted Bananas

\$37 Per Person

\$47 Per Person Under (50) Guests

***ZEPPOLE**

Raspberry Coulis, Vanilla Anglaise and

Chocolate Sauce

\$38 Per Person

\$48 Per Person Under (50) Guests

Based on (90) Minutes

\$5 Per Person for Each Additional (30) Minutes

Prepared by a Culinary Attendant

One Culinary Attendant for Every (75) Guests

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

Outside Use Only



Hors D'oeuvres





Hot Bites

A Minimum of (25) Per Item Order

From the Garden

***FOUR CHEESE ARANCINI**

Basil Pesto

***BRIE, ALMOND AND PEAR PHYLLO PURSE**

***WILD MUSHROOM FILO PURSE**

***COCONUT CURRY VEGETABLE SAMOSA (VN)**

Garden Mint Chimichurri

***SPINACH SPANAKOPITA**

Tzatziki Sauce

\$12 Each

From the Farm

GLAZED BEEF SATE

Asian BBQ Sauce

***PETITE BEEF WELLINGTON**

Chimichurri Dipping Sauce

***KĀLUA PORK SPRING ROLL**

Spicy Dragon Fruit Dipping Sauce

***SHORT RIB AND MANCHEGO EMPANADA**

Lime Cilantro Crema

***CHICKEN LEMONGRASS POT STICKER**

Calamansi Ponzu

\$13 Each

From the Sea

***KONA CRAB CAKES**

Pickled Ginger Aioli

***CRISPY SHRIMP SPRING ROLL**

Chinese Maui Gold Mustard Sauce

SCALLOP AND APPLEWOOD SMOKED BACON

***COCONUT SHRIMP**

Passion Fruit Lime Sauce

\$14 Each



Cold Bites

A Minimum of (25) Per Item Order

From the Garden

LOCAL TOMATO TARTARE (VN)

Fried Capers

CRISPY FRIED ARTICHOKE

Sundried Tomato and Local Goat Cheese

YUZU COMPRESSED WATERMELON (VN)

Coconut Glazed Sweet Potato and Mint

***KULA STRAWBERRY**

Local Goat Cheese and Hawaiian Sweetbread

***KUMU FARMS EGGPLANT TOAST**

Roasted Vegetables, Fresh Mozzarella, Balsamic Syrup

\$12 Each

From The Farm

PROSCIUTTO AND MELON LOLLIPOP

***DEVILED QUAIL EGGS**

Macadamia Nut, Ube Toast

***ORGANIC CHICKEN SALAD**

Lemon Confit Toast

***GRILLED SOURDOUGH MUFFULETTA**

Garlic Aioli and Marinated Olive

GRILLED BEEF TENDERLOIN SKEWER

Herbed Roasted Potato, Horseradish Cream

\$13 Each

From the Sea

***HOUSE SMOKED SALMON RILLETTE**

Croustade Lemon Confit

KONA LOBSTER SALAD

Cucumber and Passion Fruit

COCONUT KAUAI SHRIMP CEVICHE SHOOTER

HAMACHI TARTAR

Fried Garlic Cucumber and Chile Pepper Tamari

***CREAMY KONA LOBSTER AND TARRAGON TART**

***SEARED 'AHI DYNAMITE SKEWER**

Spicy Bomb Sauce and Furikake Seasoned Rice

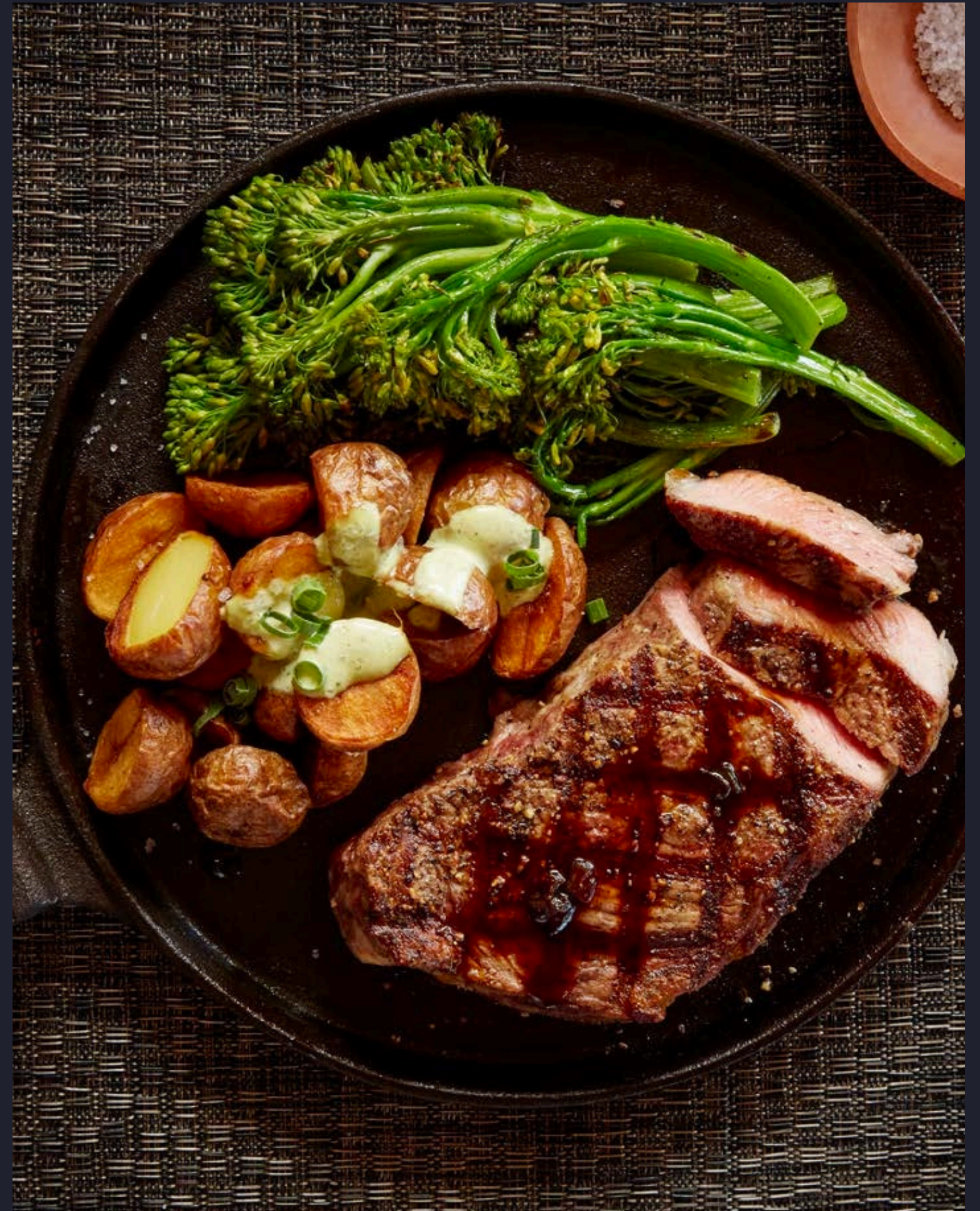
\$14 Each



VN – VEGAN

* – CONTAINS GLUTEN

Dinner





Enhancements

Plated Cold Appetizers

From the Garden

BEET CARPACCIO

Local Cheese, Maui Onion and Fennel Slaw and Green Goddess Dressing
\$30 Per Person

ROASTED HAMAKUA MUSHROOMS (VN)

Kumu Farms Greens, Big Island Hearts of Palm, Upcountry Radishes and Lime Vinaigrette
\$36 Per Person

GRILLED MARINATED PORTOBELLO MUSHROOMS

Beet and Gorgonzola and White Balsamic Reduction
\$41 Per Person

From the Sea

***KONA CRAB**

Kosho Yuzu Compressed Watermelon, Furikake Lavash, Pea Sprouts
\$48 Per Person

SHISO CRUSTED 'AHI

Green Papaya Slaw and Toasted Peanuts
\$46 Per Person

FRESH SEAFOOD ISLAND CEVICHE

Snapper, Shrimp, Scallop, Lobster, Fresh Coconut Milk and Banana Crisp
\$46 Per Person

WALEA SHRIMP COCKTAIL

Poached in Lemongrass Flavored Court Bouillon, Jicama and Cucumber Salad and Blood Orange Coulis
\$42 Per Person

Plated Hot Appetizers

From the Garden

***POTATO GNOCCHI**

Kiawe Smoked Bacon, Swiss Chard, Finger Lime Brown Butter and Honey Rye Crouton
\$38 Per Person

CREAMY BREADFRUIT RISOTTO

Grada Padano Parmesan, Lemon zest and Fine Herbs
\$35 Per Person

***VEGETARIAN RAVIOLI**

Roasted Gilroy Garlic, Spinach, Ricotta Cheese, Lemon Butter Sauce and Basil Oil
\$36 Per Person

From the Sea

HOKKAIDO SCALLOPS

Kumu Farms Cauliflower Purée, Toybox Vegetables and Lemon Olive Oil
\$48 Per Person

***SEARED SNAPPER**

Wild Mushroom Ravioli and Confit of Locally Grown Tomatoes
\$41 Per Person

***POLENTA CRUSTED BLUE CRAB CAKE**

Upcountry Corn Relish, Wild Mushrooms, Micro Cress and Sundried Tomato Aioli
\$43 Per Person

SLOW BRAISED OCTOPUS

Hearts of Palm Purée, Candied Olive Tapenade, Harissa Tomato Ragout
\$41 Per Person

VN – VEGAN
* – CONTAINS GLUTEN



Plated Dinner

Include Freshly Baked Rolls, Whipped Butter, Salad, Entrée, Dessert, Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, Hot Water and Assorted Herbal Teas

See Catering Information and Policies for Details About Pre-Selected Entrées and Table Side Choice Options

Plated Starters

Salad Selections

Choice of (1)

LOCAL PACIFIC SHRIMP SALAD

Ogo Sea Asparagus, Local Cucumber, Ponzu Splash, Kalamansi Vinaigrette

***ISLAND GROWN MIXED GREENS**

Slow Roasted Tomato, Goat Cheese, Asian Pear, Tarragon, Pineapple Sourdough and Creamy Maui Dressing Or Port Wine and Shallot Emulsion

SPINACH SALAD

Confit Onions, Roasted Peppers, Honey Compressed Apples, Bacon Vinaigrette

UPCOUNTRY WATERCRESS SALAD (VN)

Candied Macadamia Nuts, Dried Cranberries and Orange Sesame Sake Vinaigrette

VINE RIPENED KULA TOMATOES

Kula Red and Yellow Tomatoes, Shaved Maui Onion, Fennel, Lollo Rosso, Frisee, Sliced Buffalo Mozzarella and Balsamic Vinaigrette

***GORGONZOLA TARTLETS**

Baby Romaine, Red Oak, Frisee, Lola Rossa, Warm Gorgonzola and Maui Onion Tartlet, Candied Hazelnuts and Raspberry Vinaigrette

***SMOKED SALMON**

Cured in Local Beets, Burrata, Wild Arugula, and Lemon Charred Vinaigrette

BEETS CARPACCIO

Maui Olive Oil, Kumu Farms Fennel Salad and Local Goat Cheese

***CAESAR SALAD**

Crisp Baby Romaine, Parmesan Croutons and Caesar Dressing

Soup Selections

CHILLED SEASONAL MELON GAZPACHO

Kona Crab and Fresh Basil Crème Fraiche
\$24 Per Person

VANILLA FLAVORED KONA LOBSTER BISQUE

Brandy Cream
\$24 Per Person

ESSENCE OF MUSHROOMS AND SHERRY CREAM SOUP

Seasonal Wild Mushrooms Ragout and Shaved Parmesan Cheese
\$18 Per Person

CREAM OF LEEKS AND YUKON POTATO

Served Hot or Chilled, Truffle and Chives Crème Fraiche
\$18 Per Person

Intermezzo

Choice of (1)

CHAMPAGNE (VN)

MEYER LEMON VERBENA (VN)

BLACK CURRANT CHAMPAGNE (VN)

PINEAPPLE BASIL (VN)

\$12 Per Person

VN – VEGAN

* – CONTAINS GLUTEN



Plated Entrées

From the Farm

WAGYU NEW YORK STEAK

Caramelized Maui Onions, Potato Mousseline, Fresh Seasonal Vegetables and Brandy Demi
\$248 Per Person

GORGONZOLA CRUSTED BEEF TENDERLOIN

Potato Rosti, Fresh Seasonal Vegetables and Red Wine Beurre Blanc
\$248 Per Person

CHERMUOLA CRUSTED BEEF SHORT RIB

Sweet Kula Corn Succotash, Maui Onion Mash, Crispy Fried Onions, Blistered Cherry Tomatoes and Peppercorn Demi- Glace
\$248 Per Person

GRILLED FILET MIGNON

Hearts of Palm and Parsnip Purée, Shallot Confit, Tomatillo Veal Jus and Seasonal Vegetables
\$248 Per Person

CRISPY PORK BELLY

White Bean Hummus, Pickled Local Vegetables, Tamari Ginger Glaze
\$240 Per Person

***KUROBUTA PORK CHOP**

Milanese Maui Onion Breadcrumbs, Wild Arugula, Shaved Fennel, Aina Farms Tomatoes, Maui Onion Mash and Charred Lemon Chimichurri
\$239 Per Person

ROASTED CHICKEN BREAST

Braised Local Greens, Bacon, White Cheddar Polenta and Lemon Thyme Jus
\$224 Per Person

BRICK OVEN JIDORI CHICKEN

Heirloom Carrots, Smoked Eggplant Purée, Hamakua Mushroom and Wild Ramps Chicken Jus
\$230 Per Person

From The Sea

HAWAIIAN WATERS FRESH CATCH

Lobster Mash, Fresh Seasonal Vegetables and Hawaiian Chile Butter Sauce
\$242 Per Person

***SHIITAKE CRUSTED MAHI MAHI**

Risotto Cake, Fresh Seasonal Vegetables and Kaffir Lime Beurre Blanc
\$242 Per Person

PAN SEARED HAWAIIAN SNAPPER

Forbidden Rice, Baby Bok Choy and Sauce L'hommedieu
\$240 Per Person

GRILLED PRAWNS

Wild Arugula, Confit Heirloom Tomatoes and Season Romesco
\$248 Per Person

***HAWAII BOUILLABAISSE**

Local Fish, Shrimp, Shellfish, Fennel, Potato Confit, Spicy Smoked Tomato Broth and Grilled Ciabatta
\$252 Per Person

From The Garden

ROASTED ULU CAKE (VN)

Caramelized Onions, Parsley Black Forbidden Rice, Sauce L'hommedieu with Lychee Syrup, Orange
\$220 Per Person

CAULIFLOWER STEAK (VN)

Molokini Sweet Potato, Ratatouille Vegetables, Chermoula
\$220 Per Person

Duo Entrées

GRILLED LOBSTER TAIL AND SHALLOT CRUSTED BEEF TENDERLOIN

Potato Gratin, Fresh Seasonal Vegetables, Sauce Bordelais and Citrus Gremolata
\$305 Per Person

FRESH HAWAIIAN CATCH AND SEARED BEEF TENDERLOIN

Basil Mashed Potatoes, Fresh Seasonal Vegetables, Horseradish Jus and Verjus Beurre Blanc
\$285 Per Person

THAI MARINATED TIGER PRAWNS AND GRILLED BEEF TENDERLOIN

Molokai Sweet Potatoes, Fresh Seasonal Vegetables, Roasted Pineapple Demi and Coconut Beurre Blanc
\$280 Per Person

ROASTED CHICKEN BREAST AND TIGER PRAWNS

Wild Rice, Charred Broccolini and Rosemary Mustard Jus
\$275 Per Person

VN – VEGAN

* – CONTAINS GLUTEN



Plated Desserts

***CHILLED TROPICAL AND BERRIES SABAYON TRIFLE
MIXED BERRIES**

Mango, Kiwi and Pineapple Marinated in Vanilla Syrup and Grand Marnier Sabayon

DOUBLE CHOCOLATE CHEESECAKE

White Chocolate Cheesecake Caramelized Macadamia Nuts, Served on a Hazelnut Dacquoise and Chocolate Sauce

***CARROT CAKE**

Roasted Walnuts and Cream Cheese Icing

***LILIKO'I MERINGUE TARTELETTE**

Raspberry and Mango Sauce

***SMASHED COCONUT**

Haupia Chocolate Crunch, Coconut Mousse, Kiawe Crust Crumble and Liliko'i Coulis

***MANGO CRÈME BRÛLÉE**

Hawaiian Mango and Dark Chocolate Pearls

***KEY LIME PIE**

Meringue Cloud, Raspberry Coulis

FLOURLESS CHOCOLATE DECADENCE

Coated in Chocolate with a Vanilla Cream Sauce

HANA BANANA CHOCOLATE CHUNK

Caramelized Hana Bananas in a Chocolate Mousse Cake, and Crème Anglaise



Dinner Buffets

The Grand Lū'au

Appetizers & Salads

'AHI POKE
Ogo, Maui Onion, Hawaiian Sea Salt

POI (VN)

***ULU MAC SALAD**

PIPIKAULA
Traditional Dried Beef Salad

GREEN SALAD (VN)
Kula Vegetables, Pineapple Vinaigrette

***HAWAIIAN SWEET ROLLS AND LILIKO'I BUTTER**

Entrées

TERIYAKI STEAK
Sesame and Green Onion

SHOYU CHICKEN
Sweet Potato and Local Honey

MAHIMAHI
Coconut, Kaffir Lime and Green Curry Sauce, Sauteed Vegetables

***MAUI CHOW FUN NOODLES**
Local Vegetables and Green Onion

KĀLUA PIG AND CABBAGE - PA'AKAI

STEAMED WHITE RICE (VN)

Desserts

SELECTION OF MAUI GOLD PINEAPPLE (VN)

HAUPIA

***MOLOKAI SWEET POTATO PIE**

***SEASONAL SWEETS**

Beverages

FRESHLY BREWED HAWAIIAN PARADISE COFFEE

REGULAR AND DECAFFEINATED & ASSORTED TEAS

\$239 Per Person
\$249 Per Person Under (100) Guests

Additional Enhancements

LOBSTER TAIL (1/2 TAIL PER PERSON)
\$31 Per Person

HAWAIIAN IMU PIG WITH CEREMONY
\$2,550 Per Event

VN – VEGAN
* – CONTAINS GLUTEN



Maui Farm to Table

Starters

LOCAL ROASTED BEET SALAD (VN)

Kale, Cranberry and Toasted Almond, Balsamic Vinaigrette Dressing

*KAUAI SHRIMP SALAD WITH PICKLED PAPAYA WATERMELON SALAD

Kumu Farms Greens, Molokai Watermelon, Local Feta and Citrus Dressing

ROASTED HEIRLOOM CARROTS CHIMICHURRI (VN) 'AHI TATAKI SALAD

Tamari Ginger, Roasted Hearts of Palm and Pohole Fern

*ASSORTED ROLLS WITH WHIPPED BUTTER

Entrées

HULI HULI STYLE ROASTED CHICKEN

Marinated with Molokai Meyer Lemon and Rosemary, Roasted Broccolini and Chili Flakes

HERB MARINATED GRILLED FLANK

Maui Onion Jus, Grilled Wild Local Asparagus and Roasted Kabocha Squash
Culinary Attendant (Required) To Carve

GUAVA GLAZED PORK BELLY

Heirloom Carrots and Coconut Okinawan Potato Purée

*NI'HAU LAMB MEATBALLS

San Marzano Tomato Marinara, Penne Pasta and Grada Padano

Desserts

WAIALUA KONA CAKE

Dark Chocolate Flourless Cake and Kona Coffee Cream

*CARAMELIZED MAUI GOLD PINEAPPLE TART

Brown Butter Pastry Cream

LOCAL HONEY POT DE CRÈME

KUMU FARMS BANANA AND MACADAMIA NUT CRUNCH CAKE

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

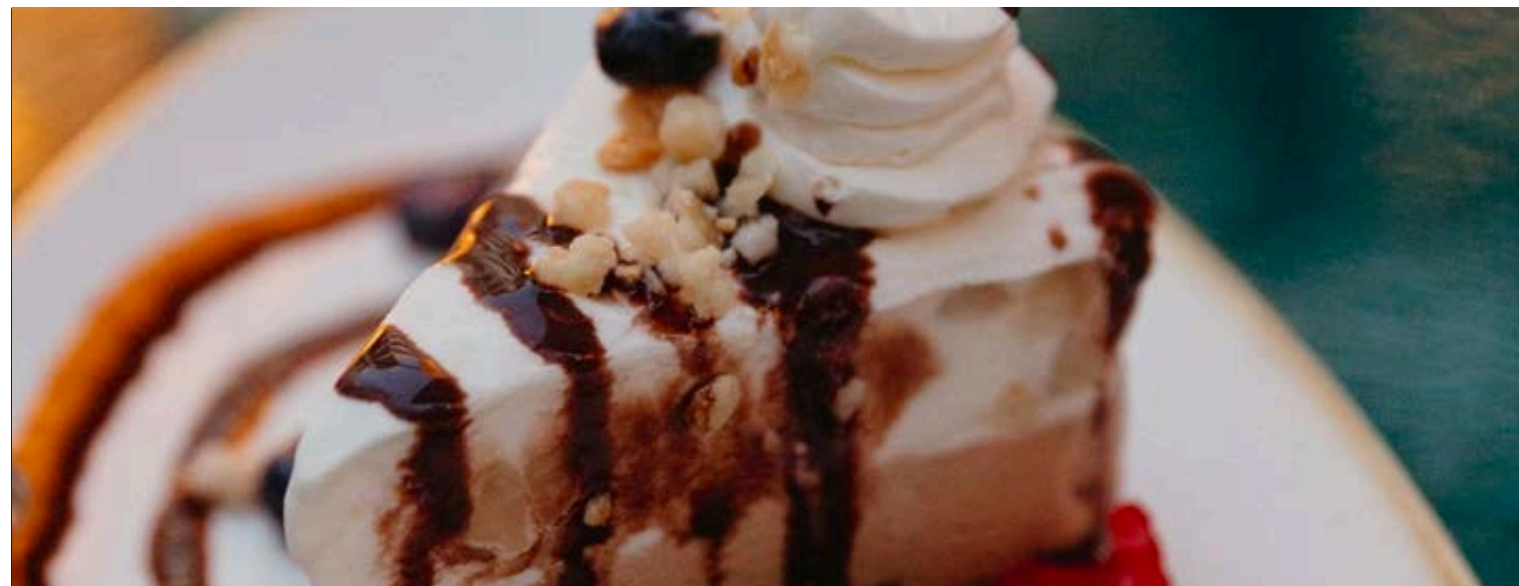
\$252 Per Person

\$262 Per Person Under (100) Guests

Culinary Attendant Fees: \$275 Per Attendant, Per Hour

VN – VEGAN

* – CONTAINS GLUTEN



Mauka to Makai

From the Mountains (Mauka) to the Sea (Makai), Our Culinary Team Has Created A Combination That Embraces the Flavors of Both the Island and the Sea. This Menu is Ideal for Your Guests to Enjoy a Breathtaking Sunset.

Salads

ARUGULA SALAD

Tossed by a Culinary Attendant (Optional)
Arugula, Feta, Kula Strawberry, Crispy Shallots and Marcona Almonds and Roasted Strawberry Balsamic Vinaigrette

*ISRAELI COUSCOUS SALAD

Grilled Vegetables and Citrus Poached Shrimp

TOGORASHI SEARED 'AHI

Carrot, Cucumber, Bell Peppers and Daikon Sprouts and Miso Ginger Vinaigrette

LOCAL WATERMELON SALAD

Olives, Ricotta Salata, Upcountry Radish, Thai Basil and Saba

ASSORTMENT OF SEASONAL GRILLED VEGETABLES (VN)

Entrées

FRIED HAWAIIAN SNAPPER FILET

Prepared Asian Style, Tamari Dip, Ginger, Chinese Parsley, Sesame Glaze
Culinary Attendant (Optional) To Serve

SLOW ROASTED PRIME RIB

Horseradish, Au Jus, Grain Mustard
Culinary Attendant (Required) To Carve

SHRIMP BOIL

Old Bay Seasoning and Herb Butter
Based on (4) Pieces Per Person
Culinary Attendant (Required) To Prepare
Outside Use Only

ROASTED AIRLINE CHICKEN BREAST

Wild Mushrooms, Local Cheese Polenta, Butter Tossed Smashed Molokai Marble Potatoes, Parmesan, Parsley and Smoked Paprika

*ASSORTED ROLLS & WHIPPED BUTTER

Desserts

*CHOCOLATE CARIBE TART

MANGO CRÈME BRÛLÉE

*CHOCOLATE BANANA CREAM PIE

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

\$270 Per Person
\$280 Per Person Under (100) Guests
Culinary Attendant Fees: \$275 Per Attendant, Per Hour

VN – VEGAN
* – CONTAINS GLUTEN



Pacific Island

Starters

KULA BUTTER LETTUCE

Blue Cheese, Asian Pears and Pomegranate Vinaigrette

***CLASSIC CAESAR SALAD**

Hearts of Romain Lettuce, Sourdough Croutons, Grated Parmesan Cheese and Classic Caesar Dressing

CRISPY SHRIMP POKE

Apple Wood Smoked Bacon, Macadamia Nuts, Dried Cranberries and Maple Sweet and Sour Dressing

***KĀLUA PORK SPRING ROLLS**

Sweet Thai Chili Dip

WALEA SURFER ROLL

Mango California Roll, Wasabi, Tamari and Thai Chili Aioli, Pickled Ginger

FRESH SEASONAL MAUI GOLD PINEAPPLE AND KULA STRAWBERRIES (VN)

Action Stations

Choice of (2)

Served with Peanut Sauce, Balinese Sauce, Green Curry Sauce

SATAY STATION

Choice of (2)

Chicken

Shrimp

Beef

Vegetables (VN)

Grilled by a Culinary Attendant (Optional)

Outside Use Only

SLOW ROASTED PRIME RIB OF BEEF CARVING STATION

Slow Roasted Prime Rib Rubbed with Hawaiian Salt, Olive Oil and a Grand Wailea Herb Blend, Horseradish Cream, Au Jus and Chimichurri

Carved by a Culinary Attendant (Required)

***ASSORTED ROLLS WITH WHIPPED BUTTER**

***MOCHIKO CHICKEN**

Miso and Tonkatsu

Prepared by a Culinary Attendant (Optional)

Outside Use Only

From the Hot Corner

BLACKENED HAWAIIAN CATCH

Stir fried Vegetables, Cilantro Pesto Sauce

VEGETABLE COCONUT & BASIL THAI CURRY (VN)

MAUI ONION MASHED POTATO

FRIED GARLIC AND HERB RICE PILAF (VN)

After Dinner Station

BANANA FOSTER CHEESECAKE

ASSORTED CHOCOLATE MOUSSE

***MACADAMIA NUT CREAM PIE**

***LILIKO'I TART**

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

\$282 Per Person

\$292 Per Person Under 100 Guests Based on (3) Hours

Culinary Attendant Fees: \$275 Per Attendant, Per Hour



VN – VEGAN

* – CONTAINS GLUTEN



Fire it Up

Cold

GRILLED HONEYCOMB CABBAGE SLAW

Heirloom Carrots, Granny Smith Apples, Pickled Red Onion and Smoked Citrus Vinaigrette

MOLOKAI MARBLE POTATO SALAD

Whole Grain Mustard, Celery, Onion and Pickles

WATERMELON (VN)

Calamansi and Hawaiian Sea Salt

WAIPOLI GREENS

Local Feta, Fennel, Heirloom Carrots, Watermelon Radish and Smoked Kula Strawberry Vinaigrette

HAIKU TOMATO HERB SALAD (VN)

Maui Onion, Local Cucumber, Upcountry Citrus and Maui Olive Oil

Hot

***PULLED PORK**

Apple Cider, Texas Pete's Coleslaw and Hawaiian Sweet Rolls

GRILLED HAWAIIAN CHILI CHICKEN DRUMETTES

Grand Wailea Garden Herb Buttermilk

KOREAN RIBS

Scallions, Cashews and Fried Shallots

GRILLED OYSTERS

Tatsoi, Bacon and Coconut Milk

Action Stations

Choice of (2)

***PUNA BEER CAN CHICKEN**

WILD BOAR CHILI

KIAWE SMOKED BRISKET

Grand BBQ Sauce

GRILLED NEW YORK STRIP

Charred Maui Onion, Shishito Peppers and Chimichurri

LOCAL HAWAIIAN FISH

In Banana Leaf, Green Papaya Slaw, Kaffir Lime Beurre Blanc

Culinary Attendant (Required) To Prepare

Sides

MAUI HONEY GLAZED CARROTS AND RADISHES (VN)

ROASTED BRUSSELS SPROUTS

Smoked Bacon Vinaigrette

FIRE ROASTED STREET CORN

Chili Lime Mayonnaise, Cilantro and Cotija Cheese

***KIAWE CORNBREAD**

Whipped Butter

Desserts

***SEASONAL FRUIT COBBLER**

***SMOKED MACADAMIA NUT S'MORES**

***CHIMNEY CAKE**

Homemade Pistachio and Vanilla Bean Ice Cream
Culinary Attendant Required To Prepare
Outside Use Only

Beverages

FRESHLY BREWED KONA BLEND COFFEE AND DECAFFEINATED

ASSORTED HERBAL TEAS

\$295 Per Person

\$305 Per Person Under 100 Guests Based on (3) Hours
Culinary Attendant Fees: \$275 Per Attendant, Per Hour

VN – VEGAN

* – CONTAINS GLUTEN



Picnic For Two

Includes Basket and Blanket

***ASSORTED LOCAL AND IMPORTED CHEESES AND BREADS**

LOCAL FRUITS (VN)

TWO EXTRA JUMBO SHRIMP, TWO SNOW CRAB CLAWS
Grilled Lemon and Cocktail Sauce

***SEARED HAWAIIAN 'AHI**
Wasabi, Couscous, and Local Sea Asparagus

CHILLED ROASTED BEEF TENDERLOIN
Crumbled Maytag Bleu Cheese and Grilled Heirloom Carrots, Red Wine Gastrique

***ASSORTED PASTRIES**

CARAFE OF STILL AND SPARKLING WATER

\$185 Per Person

Additional Enhancements

CUSTOM FLORAL CENTER PIECE

PICNIC TABLES

ADIRONDACK CHAIRS

LANTERN AND LIGHTING

See Catering Manager for a Quote

Beverages





Bar Tiers

Grand Wailea Resort Offers Distinctive and Luxury Lines of Liquor on Banquet Bars. Additional Brands are Available Upon Request. Please Refer to the Banquet Wine List for Wine Suggestions When Planning Your Special Events.

Distinctive

- TITO'S VODKA
- BOMBAY SAPPHIRE GIN
- BACARDI SUPERIOR RUM
- 1800 SILVER TEQUILA
- JACK DANIEL'S WHISKEY
- BULLEIT BOURBON
- JOHNNIE WALKER BLACK LABEL SCOTCH
- CHARDONNAY, DAOU DISCOVERY, PASO ROBLES, CA
- CABERNET SAUVIGNON, DAOU, PASO ROBLES, CA
- DOMAINE ST. MICHELLE, SPARKLING BRUT,
- COLOMBIA VALLEY, WA

Cordials

- AMARETTO DI SARONNO
- BAILEYS ORIGINAL IRISH CREAM
- CHAMBORD
- COINTREAU
- FRANGELICO
- GRAND MARNIER
- KÄHLUA

Luxury

- KETEL ONE VODKA
- TANQUERAY N° TEN GIN
- RON ZACAPA RUM
- CASAMIGOS BLANCO TEQUILA
- KNOB CREEK BOURBON
- CROWN ROYAL WHISKEY
- GLENMORANGIE ORIGINAL 10YR SCOTCH
- CHARDONNAY, ICONOCLAST, NAPA VALLEY, CA
- CABERNET SAUVIGNON, ICONOCLAST, RUSSIAN RIVER VALLEY, CA
- CHANDON, BRUT CLASSIC, SPARKLING

Please Select (6) Beer Options, You Can Mix and Match

Domestic Beer

- BLUE MOON
- BUD LIGHT
- MILLER LIGHT SAMUEL ADAMS
- BOSTON LAGER
- HIGH NOON VODKA SELTZER

Imported Beer

- MODELO ESPECIAL
- CORONA LIGHT
- HEINEKEN LAGER
- STELLA ARTOIS
- HEINEKEN 0.0 NA

Local Brewery Maui Brewing Co.

- BIG SWELL IPA
- BIKINI BLONDE LAGER
- COCONUT HIWA PORTER
- PINEAPPLE MANA WHEAT





Consumption Bar

	Hosted	Cash
COCKTAILS, TROPICALS, MAI TAIS, WINES, SPARKLING WINE BY THE GLASS – LUXURY	\$23	\$30
COCKTAILS, TROPICALS, MAI TAIS, WINES, SPARKLING WINE BY THE GLASS – DISTINCTIVE	\$22	\$29
DOMESTIC BEER / SELTZER	\$10	\$14
IMPORTED BEER	\$12	\$16
LOCAL BEER	\$12	\$16
CORDIALS	\$25	\$33
NON-ALCOHOLIC BLENDED SMOOTHIES	\$16	\$21
SOFT DRINKS	\$9	\$12
PATH WATER (600ml), Still	\$12	\$16
PERRIER SPARKLING WATER BOTTLES (350ml)	\$9	\$12

Cash prices include 25% service charge and 4.712% tax.



Hosted Bar by the Hour

Packages Available by the Hour Per Person

ONE HOUR

Distinctive \$57
Luxury \$64

TWO HOURS

Distinctive \$92
Luxury \$103

EACH ADDITIONAL HOUR

Distinctive \$28
Luxury \$33

Distinctive and luxury packages include cocktails, domestic and imported beers, wines, champagne, mai tais, mineral waters, fruit juices and soft drinks. They also include local beers. Hosted bars by the hour do not include tropicals/blended, or cordials, which will be at an additional cost.

All bars include filtered water at no charge.

The above prices are subject to a 25% service charge and 4.712% state sales tax. Prices and menu items subject to change.

Bartender fees: \$250 per hour, per bartender. Bartender fees will be waived if the revenue per bar, per hour meets or exceeds \$750. Cashier fees: \$195 per hour, per cashier (4 hour minimum).



Specialty Cocktails

YOU HAD ME AT ALOHA

Pau Vodka, Finest Call Watermelon, Fresh Lime Juice, and Ginger Beer

HAWAIIAN CHILI PALOMA

Casamigos Blanco Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Hawaiian Chili Pepper Syrup, Sea Salt and Club Soda

KENTUCKY MANGO

Bulleit Bourbon, Mango Purée, Tres Agave and Fresh Lime Juice

THE GRAND SUNSET

Koloa Light Rum, Disaronno Amaretto, Mai Tai Mix and Cranberry

LILIKO'I MARGARITA

Casamigos Blanco Tequila, Triple Sec, Liliko'i Purée, Simple Syrup and Li Hing Mui Rim

MAI TAI

Dark Rum, Tropical Fruit Juices, Sweet and Sour Mix

PINA COLADA

Light Rum, Cream of Coconut, Pineapple Juice

BLUE HAWAII

Vodka, Blue Curacao, Pineapple Juice and Sweet and Sour Mix

LAVA FLOW

Light Rum, Cream of Coconut, Pineapple Juice and Strawberry Purée

UBE COLADA

Light Rum, Cream of Coconut, Pineapple Juice and Ube Syrup

SPICY BLACK LAVA MARGARITA

Tequila, Triple Sec, Pineapple Juice, Lime Juice, Habanero and Activated Charcoal

TROPICAL UBE BOURBON SMASH

Bourbon, Ube Syrup, Lime Juice, Simple Syrup and Mint Leaves

KIWI SANGRIA

Orange Vodka, Sake, Kiwi Syrup, Lemonade and Lemon-Lime Soda

DRAGON FRUIT PALOMA

Tequila, Dragon Fruit Syrup, Lime Juice and Grapefruit Soda

GUAVA COSMO

Vodka, Cointreau, Guava Nectar and Lime Juice

PURPLE RAIN

Gin, Ube Syrup, Blue Curacao, Lemon Juice and Simple Syrup

LILIKO'I COLLINS

Gin, Liliko'i Syrup, Lemon Juice and Soda Water

PINEAPPLE UPSIDE-DOWN CAKE

Dark Rum, Luxardo, Pineapple Juice, Grenadine and Soda Water

MAUNA LOA CHOCO-MAC

Vodka, Crème De Cocoa, Macadamia Nut Syrup, Kahlua and Milk

BANANA COCONUT COOLER

Coconut Rum, Island Oasis Banana Mix and Coconut Water

\$24 Each





Wine

Champagne & Sparkling Wine

- LA MARCA PROSECCO, ITALY \$67
- DOMAINE ST. MICHELLE, SPARKLING BRUT, COLOMBIA VALLEY, WA \$72
- DECOY BY DUCKHORN, BRUT, CALIFORNIA \$75
- RIONDO, PROSECCO, ITALY \$74
- CHANDON BRUT CLASSIC, CALIFORNIA \$77
- LUCIEN ALBRECHT CREMANT D'ALSACE BRUT ROSE, FRANCE \$89
- DOMAINE CARNEROS BRUT VINTAGE, CARNEROS, CALIFORNIA \$93
- TATtinger BRUT LA FRANCAISE NV, FRANCE \$146
- COLLET BLANC DE BLANC, FRANCE \$140
- MOET & CHANDON IMPERIAL BRUT, FRANCE \$145
- PERRIER-JAVET, EPERNEY, FRANCE \$172
- RUINART BLANC DE BLANCS BRUT, FRANCE \$238
- CHAMPAGNE LANSON BRUT ROSÉ, FRANCE \$208
- VEUVE CLICQUOT NV ROSÉ, REIMS, FRANCE \$200
- MOET & CHANDON, DOM PERIGNON, FRANCE \$495

Other Whites

- SEAGLASS ROSÉ, CALIFORNIA \$55
- MARTIN CODAX ALBARINO, SPAIN \$56
- MASI MASIANCO PINOT GRIGIO, VENEZIE, ITALY \$56
- LA FET DU ROSÉ, COTES DE PROVENCE FRANCE \$60
- WHISPERING ANGEL, COTES DE PROVENCE, FRANCE \$76
- PONZI, PINOT GRIS, WILLAMETTE VALLEY, OREGON \$78

Chardonnay

- SEAGLASS, CALIFORNIA \$55
- DAOU DISCOVERY, PASO ROBLES, CALIFORNIA \$74
- DECOY BY DUCKHORN, CALIFORNIA \$75
- ICONOCLAST, RUSSIAN RIVER, CALIFORNIA \$80
- DUCKHORN, CALIFORNIA \$84
- SONOMA-CUTRER RUSSIAN RIVER RANCHES, CALIFORNIA \$78
- DOMAINE AU ROY VIGNE BLANC, BURGUNDY, FRANCE \$84
- STAG'S LEAP WINERY NAPA, CALIFORNIA \$79
- BERINGER "LUMINUS" SINGLE VINEYARD, NAPA, CALIFORNIA \$157
- CAKEBREAD CELLARS, NAPA, CALIFORNIA \$138
- JORDAN, ALEXANDER VALLEY, CALIFORNIA \$119
- DAOU RESERVE, PASO ROBLES, CALIFORNIA \$120

Sauvignon Blanc

- SEAGLASS, CALIFORNIA \$55
- WHITEHAVEN, MARLBOROUGH, NEW ZEALAND \$56
- DECOY BY DUCKHORN, CALIFORNIA \$75
- DOMAINE AUCHERE SANCERRE, LOIRE, FRANCE \$84
- CRAGGY RANGE, NEW ZEALAND \$84
- DUCKHORN, CALIFORNIA \$100
- CLOUDY BAY, MARLBOROUGH, NEW ZEALAND \$125

Cabernet Sauvignon

- SEAGLASS, CALIFORNIA \$55
- HESS SELECT, NORTH COAST, CALIFORNIA \$67
- DAOU, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA \$72
- DECOY BY DUCKHORN, CALIFORNIA \$75
- ICONOCLAST, NAPA VALLEY, CALIFORNIA \$88
- BERINGER KNIGHTS "VALLEY", NAPA, CALIFORNIA \$100
- CROSSBARN BY PAUL HOBBS, NAPA VALLEY, CALIFORNIA \$151
- JORDAN, ALEXANDER VALLEY, CALIFORNIA \$170
- STAG'S LEAP WINERY NAPA, CALIFORNIA \$208
- PEJU, NAPA, CALIFORNIA \$180

Pinot Noir

- SEAGLASS, CALIFORNIA \$55
- LYRIC BY ETUDE, SANTA BARBARA, CALIFORNIA \$64
- TALBOTT "KALI HART", SONOMA, CALIFORNIA \$64
- SIDURI, CALIFORNIA \$72
- DECOY BY DUCKHORN, CALIFORNIA \$75
- LOVEBLOCK, CENTRAL OTAGO, NEW ZEALAND \$120

Other Reds

- STAG'S LEAP INVESTOR RED, CALIFORNIA \$109
- 8 YEARS IN THE DESERT ZIN BLEND, CALIFORNIA \$168
- ORIN SWIFT MACHETE \$129





Catering Information & Policies

Attendance

It is requested that your catering & conference services manager be notified with an estimated figure forty-five (45) days prior to the event(s). Food and beverage menu selections cannot be changed within fourteen (14) business days prior to the event. Final attendance guarantee cannot be decreased within ten (10) business days prior to the event. The guaranteed final attendance is required by 12:00 noon, ten (10) business days prior to the event, or the original attendance will be considered the final guarantee. The hotel will overset no more than five percent (5%) over the guarantee for parties up to 1,000 people. For parties over 1,000 people, a maximum overset of 50 people will be provided. Should your guaranteed final attendance be significantly less than your original count, the hotel reserves the right to move your event to a more suitable location in order to better serve your guests' space requirements.

Audio Visual

Grand Wailea resort has retained Encore Global audio visual (ENCORE) to provide a comprehensive range of production services. ENCORE is a full-service production company with full-time management and staff located on property.

Billing

For sales groups staying at the hotel, please refer to your sales letter of agreement for payment information. For catered functions, a fifty percent (50%) non-refundable prepayment is required at the time of contract signing. The balance is due in full thirty (30) days prior to arrival. This payment can be made by cash, credit card, check, or cashier's check.

Cancellations

For sales groups staying at the hotel, please refer to your sales letter of agreement for cancellation policies. For catered events, should you cancel any time after booking, any expenses incurred by the hotel in advance preparation for the event will be the responsibility of the guest. Any cancellations received outside of thirty (30) days will be assessed a fee equivalent to fifty percent (50%) of all estimated charges. Any cancellations made within thirty (30) days of the event will incur additional charges, including the full estimated charges for the event.

Cancellations received within (30) days will be assessed a fee equivalent to the total estimated charges.

Decorations

A full line of theme party props, backdrops, and interactive decorations can be secured through your catering & conference services manager. All decorations or displays brought into the hotel must be approved prior to arrival and meet approval of local authorities. In order to preserve the appearance of our public areas and minimize damage, items are not to be attached to any permanent hotel structure, carpet or finishing with nails, staples, tape or any other substance. Subcontractors or vendors may be required to sign acceptance of our published guidelines and procedures before any activity may commence. Production companies will be required to submit to the hotel floor plans drawn to scale to include electrical requirements.

Entertainment

The Grand Wailea resort has many contacts in the entertainment industry and is able to secure the best local, national and international talents. Please let your catering & conference services manager know what assistance is required in booking entertainment. Outdoor entertainment should begin no earlier than 8:00 a.m. The Wailea community association has an outdoor noise curfew of 10:00 p.m.

Fire Codes

When planning and coordinating space and decorations, in the ballroom or meeting rooms, regulations that fall under the local fire authorities must be adhered to. Consult with your catering & conference services manager for further clarification.

Food And Beverage

Due to health regulations and liabilities, all food and beverage requirements must be contracted with Grand Wailea resort. The hotel is responsible for the quality and freshness of the food for all of our guests; therefore, no outside food and beverage may be brought in from another source for consumption in our facilities. Your final menu selections must be made no later than 45 days prior to your arrival. In the event you do not

meet this deadline, be advised that menu prices will be increased by the resort to reflect the increased cost of obtaining and transporting food to the resort on short notice. Plated menu requests at outdoor venues will incur additional surcharges based upon the location. Please consult with your catering & conference services manager for the appropriate costs involved. The hotel will provide catering contracts, referred to as banquet event orders, approximately 45 days prior to the program dates. Signed banquet event orders will be required at least 30 days prior to the program dates in order to confirm the arrangements. Special meal requests are easily accommodated, so please advise your catering & conference services manager. For groups of 300 people or less, a choice of entrées may be offered tableside at the time of the event. A four-course menu is required for a choice of entrées. The two courses prior to the entrées allow our culinary team the time needed to prepare the entrées "à la minute." If the entrées prices differ, the higher price prevails.

- Two entrées choices: offered at a \$30 per person premium, added to the highest priced selection.
- Three entrées choices: offered at a \$50 per person premium, added to the highest priced selection.

Should you wish to offer a "tableside choice" for any other course, an \$18 per person surcharge will apply per course. A maximum of two choices can be offered for courses other than the entrées. No tableside choice can be offered for the first course. Pre-selected choice of entrées: a pre-selected choice of three entrees (including a vegan or vegetarian option) is available for your guests.

- If the entrées prices differ, the higher price prevails.
- A \$20 per person premium applies.
- An accurate meal count is required by 12:00 p.m., five business days prior to the event. If not received by this time, pricing for tableside service will apply.
- Individual place cards indicating entrée selections are required. Clients may either supply their own or purchase them for \$5 each.
- Printed menu cards are available for purchase at \$7.50 each.

Beverage Policies

Please note that all alcoholic beverage sales and services are regulated by the Maui County liquor commission. The hotel, as licensee, is responsible for the administration of these regulations. It is against the County of Maui liquor commission to have any alcoholic beverages brought in from any other source than the licensed distributor, Grand Wailea resort. All dispensing of alcoholic beverages must be done by the Grand Wailea employees and not the patrons.

Outdoor Events

The Wailea community association requires that all outdoor functions conclude no later than 10:00 p.m. Additionally, all staging and sound amplification must be oriented towards the ocean. The hotel reserves the right to make the final decision to move any outdoor event inside based on the weather conditions.

Security

The Grand Wailea resort will not assume responsibility for any damage or loss of merchandise or articles brought into the hotel or any item left unattended in any function area. The hotel reserves the right to require security to monitor certain events at the cost of the group. Recommendations for security can be provided by your catering manager.



Service & Labor Fees

All food and beverage prices are subject to a 25% service charge, and Hawaii state sales tax which is currently 4.712%. All prices are subject to change.

Service charge: a portion of this service charge (currently 18% for limited & cocktail meal service or 18.25% for full meal service) will be fully distributed servers, bus help and/or bartenders engaged in the event. The remaining portion of the service charge (currently 7% for limited & cocktail meal service or 6.75% for full meal service) is being used to pay for costs or expenses other than wages and tips of employees and will be applied to hotel administration costs. The service charge will be subject to state and local taxes. Additional labor fees for bartenders may apply if you do not meet the minimum beverage revenues required. Our staffing guideline for hosted bars is based on (1) bartender per 100 guests.

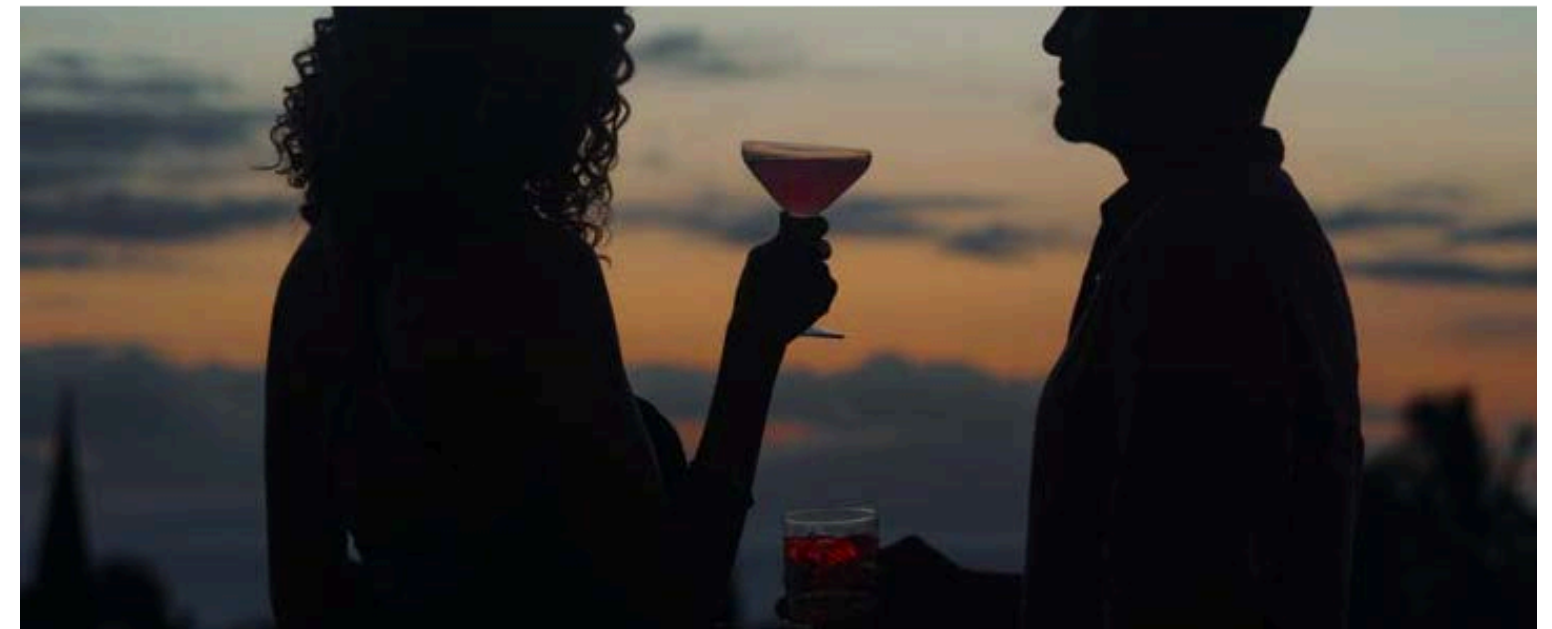
Culinary Attendant fees are charged at \$275.00 per Culinary Attendant, per hour. Bartender fees are charged at \$250.00 per bartender per hour. Cashier fees are charged at \$195.00 per cashier per hour (4 hour minimum). Restroom attendant \$125.00 (4 hour minimum).

Signage

To protect the integrity of the resort, and for the mutual respect of other travelers or groups in house, no banners will be hung in public areas with the exception of the Haleakalā Gardens, Beach Courtyard, Molokini Garden, Chapel Lawn or behind the desk at the group check-in. The Grand Wailea resort engineering staff must hang all signs. The Grand Wailea resort has the capability of producing professionally printed color banners and signage for your events. Contact your catering & conference services manager for more details and pricing.

Weather calls

In the event that we are faced with inclement weather on the day your group has booked an outdoor event, a "weather call" is made together between meeting planner and the key operational departments of the Hotel. For evening events, these weather calls are made by 11:00 a.m. For morning events, calls must be made the night before by 7:00 p.m. Any weather call made after the time deadlines will be subject to service fees based on the size of the group and the set up required. Indoor back-up space is always blocked for outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.





GRAND WAILEA
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