



# BANQUET MENUS 2012

Catering Information & Policies, Breakfast, Lunch,  
Dinner /Reception, Beverages



*Grand Wailea*<sup>TM</sup>  
A WALDORF ASTORIA RESORT

# Catering Information & Policies

## **ATTENDANCE**

It is requested that your Catering & Conference Services Manager be notified with an estimated figure seven (7) days prior to the event(s). The guaranteed final attendance is required by 11:00 a.m., three (3) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event. Food and Beverage menu selections cannot be changed within five (5) business days prior to the event.

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 Swank Audio Visual to provide a comprehensive range of production services. Swank Audio Visual 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, 30 days prior to arrival. This payment can be made in cash, 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 anytime 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 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.

# Catering Information & Policies

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 the 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 at approximately 30 days prior to the program dates. Signed Banquet Event Orders will be required at least 21 days prior to the program dates in order to confirm the arrangements. Special meal requests are easily accommodated. Please advise your Catering & Conference Services Manager.

# Catering Information & Policies

## 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. Arrangements for security can be made directly with the hotel at a cost of \$50.00 plus tax per hour per guard. Prices are subject to change.

## SERVICE AND LABOR FEES

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.

All Food and Beverage prices are subject to a 22% service charge, and Hawaii State Sales Tax which is currently 4.166%. All prices are subject to change.

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.

*Chef fees are charged at \$190.00 per Chef per hour. Attendant fees are charged at \$135.00 per Attendant per hour. Bartender fees are charged at \$165.00 per Bartender per hour. Cashier fees are charged at \$135.00 per Cashier per hour.*

## 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 Haleakala 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.

# Catering Information & Policies

## **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 12:00 noon. 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.



# Breaks

Ala Carte



*Grand Wailea*<sup>™</sup>

A WALDORF ASTORIA RESORT

# Breaks

## A la Carte

### A la Carte - Beverages

- Bottled Water; Fiji (500 ml)
- Grand Wailea Hawaiian Water (500ml)
- Bottled Water; Evian (330 ml)
- Chilled Starbucks Coffee Drinks
- Fresh Lemonade
- Freshly Brewed Kona Blend Coffee and Decaffeinated, and Assorted Herbal Teas
- Fruit Juices (Orange, Cranberry, Apple, Grapefruit)
- Fruit Juices (Bottled)
- Iced Cold Milk (Regular, 2%, Skim)
- Mango Iced Tea
- Power Drinks (Red Bull, Sobe)
- Root Beer & Coca Cola Floats, \*\*Made to Order by an Attendant (Based on a minimum of 75 Guests)
- Soft Drinks
- Sparkling Water; Perrier
- Tropical Fruit Juices (Pineapple, Guava, POG)
- Vegetable Juices (V-8, Tomato, Carrot)
- Wailea Fruit Punch

\*\*Attendant fees are \$135.00 per hour, per Attendant.

(Consult with your Catering & Conference Services Manager for the appropriate number of Attendants required based on your attendance)

The above prices are subject to a 22% service charge and 4.166% state tax.

# Breaks

## A la Carte

### A la Carte - Food

- Asian Pear Turnover **-or-** Seasonal Fruit Filling Turnover
- Bagels with Fruit Flavored and Plain Cream Cheese
- Breakfast Breads and Pastries to Include: Sliced Banana Bread, Macadamia Nut Bread, Guava Danish, Vanilla Crown, Apple Crown, and Raspberry Crown
- Brownies and Blondies; Housemade
- Candy Bars: Assorted King Size
- Caramel Sticky Buns; Housemade
- Cookies; Assorted
- Croissants: Plain or Chocolate
- Doughnuts to include: Glazed, Chocolate Covered, and Sugar
- Doughnut Holes
- Dry Snack Mix, Trail Mix, Mixed Nuts, or Mini Hard Pretzels
- Fresh Fruit - Whole to Include Apples, Bananas, Pears and Oranges
- Freshly Popped Popcorn (\*\*Attendant Required)
- Granola Bars; Housemade with Chocolate
- Häagen-Dazs Ice Cream Bars
- Häagen-Dazs Fruit Bars
- Individual Cold Cereals with Skim and Whole Milk
- International Cookies; Housemade Assortment of:
  - English Shortbread, Hawaiian Shortbread with Macadamia Nuts and Chocolate, Chinese Almond Cookies, American Chocolate Chip Cookies, and Madeleines
- Jumbo Chocolate Dipped Strawberries
- Jumbo Cookies; Assorted
- Maui Chips and Maui Onion Dip
- Maui Chips in Individual Bags
- Mini Muffins to include: Plain, Lemon Poppy, Chocolate Chips, Banana and Blueberries
- Mini Rolls Sandwiches:
  - Wheat Rolls with Turkey and Basil Aioli
  - Sourdough Rolls with Roast Beef, and Brie Cheese
  - Herb Rolls with Grilled and Slow Roasted Vegetables On Mild Ancho Chili Spread

\*Attendant fees are \$135.00 per hour, per Attendant.  
(Consult with your Catering & Conference Services Manager for the appropriate number of Attendants required based on your attendance)

The above prices are subject to a 22% service charge and 4.166% state tax.

# Breaks

## A la Carte

### A la Carte - Food - Continued

- \*Portuguese Malasada tossed in Cinnamon Sugar:  
**Choice of One Filling:** Guava, Cream, or Chocolate (\*Chef to Prepare – **outside use only**)
- Scones to include Pineapple, Cranberry, and Plain served with Whipped Cream
- Sliced Apple Strudel with Vanilla Anglaise
- Tortilla Chips and Island Salsa
- Warm Giant Cinnamon Rolls with Sour Cream Frosting
- Warm Soft Hawaiian Salted Pretzels with Mustard
- Yogurt; Individual with Choice of One Topping: Granola, Mixed Dried Fruits, or Shredded Coconut

\*Chef Fees are \$190.00 per Hour, per Chef.  
(Consult with your Catering & Conference Services Manager for the appropriate number of Chefs required based on your attendance)

The above prices are subject to a 22% service charge and 4.166% state tax.

**Due to Maui Fire Codes all action stations are limited to outside use only**



# Breakfast

Continental Breakfast, Breakfast Enhancers,  
Breakfast-on-the-Go, Breakfast Buffets, Grand Brunch



*Grand Wailea*<sup>™</sup>  
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# Breakfast

## Continental Breakfast

### Wailea Continental

- Chilled Fresh Juices of Guava, Orange, and Pineapple
- Assorted Muffins
- Croissants and Danishes (Based on 2 pieces per person)  
Butter and Preserves
- Fresh Seasonal Fruit Display
- Freshly Brewed Kona Blend Coffee, and Decaffeinated,  
Assorted Herbal Teas

### Pacific Sunrise Continental

- Chilled Fresh Juices of Guava, Orange, and Pineapple
- Assorted Muffins, and Croissants, Bagels and Cream Cheese  
Butter and Preserves (Based on 2 pieces per person)
- Fresh Seasonal Fruit Display
- Assorted Individual Fruit Yogurts and toppings
- Assorted Individual Cereals - With Fresh Whole Milk and Low Fat Milk
- Freshly Brewed Kona Blend Coffee and Decaffeinated,  
Assorted Herbal Teas

Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$3.00 per person will apply.

**Continental Service:** Based on a maximum of (90) minutes – An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond 90 minutes  
(Maximum 3 Hours)

The above prices are subject to a 22% service charge and 4.166% state tax.

# Breakfast

## Breakfast On-the-Go

### Grand Wailea Breakfast on the Go

- Assorted Seasonal Whole Fruit
- **Choice of One (1) Item Below:**
  - Giant Cinnamon Roll with Cream Cheese Frosting
  - Anahola Granola Bowl with Macadamia Nuts and Dried Fruits Served with a Pint of Regular or Skim Milk
- **Choice of One (1) Breakfast Item:**
  - Bagel with Atlantic Smoked Salmon and Cream Cheese, Capers and Diced Onion
  - Breakfast Croissant with Scrambled Eggs, Canadian Bacon and Cheddar Cheese
  - Portuguese Sausage and Scrambled Eggs on English Muffin
  - Healthy Breakfast Burrito with Egg White, Spinach, Turkey Bacon and Jalapeno Jack Cheese, Pineapple Salsa
  - Upcountry Farmer Portuguese Sweet Bread, Black Forest Ham, Swiss Cheese and Grilled Pineapple
- **Choice of One (1) Bottled Juice:**
  - Orange Juice
  - Passion Orange Juice
  - Cranberry Juice
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Assorted Herbal Teas

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$3.00 per person will apply

# Breakfast

## Breakfast On-the-Go

### Continental Breakfast on the Go

- Seasonal Whole Fruit
- Fresh Bagel with Atlantic Smoked Salmon and Cream Cheese  
Capers and Diced Red Onions
- **Choice of One (1) Item Below:**
  - Two Homemade Danishes, Butter and Individual Preserves
  - Anahola Granola Bowl with Macadamia Nuts and Dried Fruits,  
Served with a Pint of Regular or Skim Milk
- **Choice of One (1) Bottled Juice:**
  - Orange Juice
  - Passion Orange Juice
  - Cranberry Juice
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Assorted Herbal  
Teas

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$3.00 per person will apply

The above prices are subject to a 22% service charge and 4.166% state tax.

# Breakfast

## Breakfast Buffet

### Wailea Breakfast Buffet

- Chilled Fresh Juices of Guava, Orange, and Pineapple
- Fresh Seasonal Fruit Display
- Freshly Baked Breakfast Pastries and Muffins, Butter and Preserves
- Scrambled Eggs
  
- **Choice of Two (2) Meats:**
  - Smoked Bacon
  - Link Sausage
  - Corned Beef Hash
  - Portuguese Sausage
  - Turkey Hash
  - Turkey Bacon
  - Grilled Ham Steak
  
- **Choice of One (1) Additional Egg Item:**
  - The Ali'i Breakfast Sandwich: Hawaiian Sweet Bread, stuffed with Egg White Frittata with Spinach, Tomatoes, and Cheddar Cheese
  - Egg Muffin Sandwich with Canadian Bacon, and Cheddar Cheese
  - Breakfast Wrap with Ham, Cheddar Cheese, Green Onions, and Tomato Salsa
  - Nuevo Ranchero - Scrambled Eggs with Bell Peppers, Maui Onions, Chorizo and Jack Cheese served with Warm Tortillas and Side of Tomato Salsa and Sour Cream
  - Kula Tomato and Swiss Cheese Quiche
  - Country Biscuits with Pork & Sage Sausage, Cheddar Cheese, and Eggs
  - Individual Frittatas. Select from Ham & Cheese, Spinach & Ham, Smoked Salmon, or Vegetable
  
- **Choice of One (1) Sweet Item:**
  - Hawaiian Sweetbread French Toast with Maple Syrup And Tropical Fruit Syrup (Guava, Coconut, or Lilikoi)
  - Apple Filled Crepe Suzettes – Kula Strawberries and Lilikoi Marmalade
  - Menehune Buttermilk Pancakes with your **Choice of One (1) Topping & One (1) Syrup Flavor:**
    - Blueberries or Macadamia Nuts
    - Maple Syrup - or - Tropical Fruit Syrup (Guava, Coconut, or Lilikoi)
  - Banana Bread Pudding with a Tahitian Vanilla Sauce
  - Apple Oatmeal Brûlée
  - Cinnamon Roll French Toast "Banana Foster" – Lemon Basil Icing

# Breakfast

## Breakfast Buffet

### Wailea Breakfast Buffet – Continued

- **Choice of One (1) Starch Item:**
  - Breakfast Potatoes with Onions , Peppers, and Parsley
  - Red Bliss Lyonnaise Potatoes with Maui Onions
  - Hash Brown Potatoes
  - Breakfast Gratin Potatoes with Maui Onions and Cheddar Cheese
  - Ginger Jasmine Fried Rice
  - Steamed Rice
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Assorted Herbal Teas

### MENU ENHANCEMENTS

- Create Your Own Omelette Station - \*Chef to Prepare - **outside use only**
- Traditional Eggs Benedict with Hollandaise
- Asian Breakfast Station – Conghee (with Roasted Peanuts, Chopped Chilies, Raw Eggs, Chopped Chinese Parsley), Kim Chee, Miso Shiru (Miso Soup with Tofu, Scallion, and Wakame Seaweed) Sake Shio Yaki (Salted Broiled Salmon), Tsukemono (Pickled Vegetables, Steamed Rice, Dim Sum Basket with Chili Sauce, Soy Sauce, Chinese Mustard)

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours - An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

The above prices are subject to a 22% service charge and 4.166% state tax

**Due to Maui Fire Codes all action stations are limited to outside use only**

# Breakfast

## Breakfast Buffet

### Aloha Breakfast

"Aloha" is a common greeting which means either "hello" or "good-bye". Experience one last time the flavors of our Island Style Cuisine as we recommend this for your farewell breakfast. "A hui hou kakou" (Until we meet again...)

- Chilled Fresh Juices of Guava, Orange, and Pineapple
- Fresh Seasonal Fruit Display
- Assortment of Imported and Domestic Cheeses
- Assorted Gourmet Crackers and Sliced French Baguette Bread
- Freshly Baked Breakfast Pastries and Muffins  
Butter and Preserves
- **Action Station:** Assorted Hawaiian Style Malasada, Rolled In Sugar
  - **Choice of One (1) Filling:** Cream -or- Guava -or- Chocolate
  - \*Chef to Cook to Order - **outside use only**
- **Choice of One (1) Egg Item:**
  - Fresh Poached Egg Topped with Hollandaise -or- Scrambled Eggs garnished with Ham and Cheese
- **Choice of Two (2) Meat Items:**
  - Grilled Portuguese Sausage, Smoked Bacon, Corned Beef Hash, Kalua Pork Hash
- **Choice of One (1) Item Below:**
  - Taro Banana Pancakes Topped with Macadamia Nuts -or- Island Sweet Bread "French Toast"  
Both Served with Guava or Maple Syrup and Poha Berry Compote
- Ginger Jasmine Rice
- Red Bliss and Purple Sweet Potatoes Lyonnaise Style, Maui Onions
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Assorted Herbal Teas

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# Breakfast

## Breakfast Buffet

### Aloha Breakfast - Continued

#### MENU ENHANCEMENTS

- Create Your Own Omelette Station - \*Chef to Prepare to Order - **outside use only**
- Traditional Eggs Benedict with Hollandaise
- Egg Muffin Sandwich with Canadian Bacon and Cheddar Cheese

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours - An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

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# Breakfast

## Small Plates

### **Wailea Sunrise Breakfast – Small Plates** (Maximum Attendance 200)

- Odwalla Juice Smoothie Shots Station  
Orange, Serious Energy Tropical, Super Protein Original and Chocolate, Blueberry B Monster, Superfood, and Mo'Betta Antioxidant – "Attendant to Prepare"

#### **Under a Heat Lamp – Choice of One (1):**

- Warm Steal Cut Oatmeal, macerated with Golden Raisins, topped with Pineapple Crumble
- Oatmeal Crème Brulee

#### **Yogurts, Fruits, and Cereals**

- Lilikoi Yogurt and Anahola Granola Parfait
- Citrus Salad with Fresh Mint
- "Not So" Traditional Tropical Bircher Muesli
- Lemon Curd Fruit Gratin

#### **Action Stations "Chef Required" – Choice of Two (2):**

- Mini Hawaiian Malasadas – Rolled in Maui Raw Sugar and Filled with Haupia Custard and Guava
- Sweetbread "Banana Foster" paired with Chocolate Pot de Crème
- Hawaiian Farmer – Portuguese Sweetbread, Smoked Ham, Grilled Pineapple and Guyere
- Baby Dutch Pancake – Whipped Cream Cheese, Tropical Fruit Compote

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Service: Based on a maximum of Two (2) Hours - An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

The above prices are subject to a 22% service charge and 4.166% state sales tax.

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# Breakfast

## Small Plates

### **Wailea Sunrise Breakfast – Small Plates - Continued**

(Maximum Attendance 200)

#### **Wailea Seasonal Fruit Stand**

- Displayed and Carved by a Chef  
Maui Gold Pineapple, Mangoes, Ulupalakua Strawberries, Dragon Fruits, Apple Bananas, and Papayas

#### **From Our Bakery Oven**

- Selection of Mini Pastries and Bagels
- Selection of Old Hawaiian Plantation Jams, Cream Cheese, and Butter

#### **Cast Iron Skillets – Choice of Three (3):**

- Banana Chocolate Bread Pudding – Coconut Sorbet
- Egg Frittata – Kalua Pig and Molokai Sweet Potato Hash
- Egg Cocotte – Poached with Creamy Spinach and Crispy Pancetta
- Morning Surf and Turf – Crab and Turkey Bacon Quiche – Cilantro Crème Fraiche
- Hawaiian Noni Honey Glazed Crispy Pork Belly – Sharp Cheddar Spoon Bread, Poached Egg
- Portuguese Sausages and Yukon Gold Potato Hash

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Hot Herbal Teas

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Service: Based on a maximum of Two (2) Hours - An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

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## The Grand Brunch

- Chilled Fresh Juices of Guava, Orange, Apple, and Pineapple
- Fresh Seasonal Tropical and Domestic Fruit Display
- Imported and Domestic Cheese Display, Gourmet Crackers, Lavosh, and Sliced French Baguette Bread
- Assorted Individual Yogurts with Assorted Dried Fruits and Granola
- Freshly Baked Breakfast Pastries, Croissants and Muffins - Served with Butter and Preserves
- Hickory Smoked Salmon with the following condiments: Sliced Red Onions, Chopped Parsley and Fried Capers, Toast, Crackers, Lavosh and Cream Cheese
- Arugula, Candied Macadamia Nuts, Gorgonzola Cheese and Pancetta Pepper Vinaigrette - \*\*Tossed by an Attendant
- Heirloom Tomatoes, Mixed Olives, and Marinated Baby Mozzarella
- Shaved San Daniele Ham and Seasonal Melon – Reduced Port Wine Drizzle
- Fire Roasted Vegetable Salad with Pine Nuts
- Jumbo Grilled Asparagus, Orange Remoulade – Caramelized Maui Onions Flat Bread Toast

### ACTION STATION - Create Your Own Omelette

- Station to include Cracked Eggs, Egg Beaters, and Egg Whites, Bacon, Ham, Mushrooms, Bell Peppers, Onions, Bay Shrimp, Spinach, Green Onions, Pepper Jack Cheese, and Cheddar Cheese - \*Chef to Prepare to Order - **outside use only**

### CHOICE OF TWO (2):

- Hawaiian Salt and Extra Virgin Olive Oil Rubbed Prime Rib of Beef Served with "Garlic Jus" and Horseradish Cream - \*Chef to Carve
- Assorted Hawaiian Style Malasadas, Rolled in Sugar – Plain or Filled with Cream, Guava, and Chocolate - \*Chef to Prepare
- Menehune Blueberries and Macadamia Nut Buttermilk Pancakes with Maple Syrup and Coconut Syrup

### THE HOT CORNER

- Choice of Two (2) Meats: Smoked Bacon, Grilled Portuguese Sausages, Breakfast Links, Corned Beef Hash, or Kalua Pork Hash
- Hawaiian Sweet Bread French Toast with Guava and Maple Syrup
- Rosti Potato Galettes with Parsley and Onions
- Seared Pepper Crusted Ahi served with Soy and Ginger Beurre Blanc
- Haricot Verts Casserole with Pearl Onions, Bacon, Caramelized Onions and Mint
- Braised Chicken Breast Stuffed with Goat Cheese and Kula Onions Compote, Roasted Chanterelles Mushrooms Jus
- Smoked Chicken Cannelloni – Sundried Tomatoes, Spinach, Ricotta and Herbs from our Garden on a Portobello Mushrooms Casserole, topped with Parmesan and Smoked Mozzarella Cheese – Kiawe Charred Tomato Marinara
- Freshly Baked Breads and Butter



## The Grand Brunch - Continued

### SELECTION OF DESSERTS TO INCLUDE

- Kula Strawberries with Champagne Sabayon, Lemon Meringue Tartlets, Chocolate Hazelnut Marquise, and Assorted Scones with Crème Fraîche and Berries
- Freshly Brewed Kona Blend Coffee and Decaffeinated and Assorted Herbal Teas

### GRAND BRUNCH MENU ENHANCEMENTS

- Caesar Salad Station, \*\*Tossed by an Attendant
- California Rolls (Based on 3 pieces Per Person)
- Jumbo Shrimps, Crab Legs or Snow Crab Claws or Oysters on the Half Shell
- Waffles, Whipped Cream and Seasonal Berries
- Bloody Mary Station, \*\*\*Bartender Required
  - (Upgrade with a Condiment Station to allow Guests to Enhance their Bloody Mary: Items to Include: Horseradish, Tabasco, Celery Salt, Queen Olives, Jalapeno Stuffed Olives, Worcestershire Sauce, Limes, Celery Stalks)
- Mimosas, \*\*\*Bartender Required
- Non-Alcoholic Island Smoothie Station, \*\*Attendant to Prepare

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Three (3) Hours.

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant fees are \$135.00 per hour, per Attendant

\*\*\*Bartender fees are \$165.00 per hour, per Bartender

The above prices are subject to 22% service charge and 4.166% state sales tax

**Due to Maui Fire Codes all action stations are limited to outside use only**



# Lunch

Lunch On-the-Go, Working Lunches,  
Lunch Buffets, Breaks



*Grand Wailea*<sup>™</sup>  
A WALDORF ASTORIA RESORT

### Lunch on the Go

*Presented in Insulated Bags*

- Celery Sticks and Carrots
- Maui Potato Chips
- Seasonal Whole Fresh Fruit
- Individual Cheeses and Crackers

#### **Choice of One (1) Salad:**

- Fusilli with Roasted Pepper, Kalamata Olives and Green Asparagus, Basil Vinaigrette
- Caesar Salad with Herb Croutons and Parmesan Cheese
- Kula Tomato and Maui Onions with Balsamic Dressing
- Greek Salad with Green Leaf, Hamakua Feta Cheese, Red Onions, Waimea Tomatoes, Kalamata Olives and Capers, Oregano Vinaigrette
- Roasted Red Bliss Potatoes with Smoked Bacon Pommery Dressing

#### **With Your Choice of One (1) Sandwich:**

- Roast Beef Rubbed with Hawaiian Sea Salt and Extra Virgin Olive Oil, Tomato, Cucumber and Lettuce, Boursin Cheese Spread - On White, Multi Grain or Flat Bread
- Fresh Roasted Turkey with Swiss Cheese, Sliced Avocado and Tomatoes, Pesto Spread - On White, Multi Grain or Flat Bread
- Black Forest Ham with Cheddar Cheese, Lettuce and Tomatoes and a Zesty Pommery Mustard Spread - On White, Multi Grain or Flat Bread
- Smoked Herb Marinated Flank Steak, Pepper Jack, Lettuce, and Grilled Maui Onions, Sun Dried Tomato Spread - Wrapped in an Herb Flavored Tortilla
- Grilled Vegetables and Herb Marinated Smoked Mozzarella, Tapenade Spread - Wrapped in a Herb Flavored Tortilla
- Muffuletta - Salami and San Daniel Ham, Fresh Basil Marinated Buffalo Mozzarella, and Green Olive Salad with Green Olives, Cocktail Onions, Celery, Capers, Oregano, and Olive Oil

### Lunch on the Go - Continued

#### Or Choice of One (1) Salad Entree:

- Spinach Salad – Leaf Spinach served with Chopped Eggs, Shaved Red Onion, Crumbled Feta, Pancetta and Topped with Seared Salmon – Maui Onion Dressing
- Wailea Caprese – Sliced Island Red and Yellow Tomatoes with Buffalo Mozzarella, Arugula and Fresh Island Basil topped with Grilled Beef and Maui Onion Brochette marinated with Zinfandel and Balsamic Vinegar
- Butter Lettuce, Mushrooms, Crisp Cucumber, Hearts of Palm and Mint Salad topped with “Thai Style” Marinated Shrimp Satays
- Our Waldorf Salad - Frisee, Red Oak Leaf, Celeriac, Caramelized Asian Pears and Mangoes, Dried Cranberries, Pineapple, and Caramelized Macadamia Nuts topped with Slow Roasted Smoked Chicken Breast – Papaya Seed Vinaigrette

#### Choice of One (1) Dessert Selection:

- Brownie
- Cookie
- Coconut Macaroon
- Chocolate Banana and Macadamia Nut Turnover
- Housemade Granola Bar
- Candy Bar (**Choice of:** M&Ms, Snickers, Butterfinger, Baby Ruth or Twix)

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply

The above prices are subject to a 22% service charge and 4.166% state sales tax.

# Lunch

## Lunch Buffets

### “Da Grand Ono Grinds Plate Lunch”

- Fresh Watermelon, Adolfo's Garden Fresh Mint
- Maui Style Potato Salad
- Coleslaw
- Upcountry Organic Greens Bundle  
(Preset on Monkey Pod Plates)

#### **Grab and Go Sandwich Bar**

- Natural Beef Burger and Cheddar Cheese Burgers on Maui Onion Roll
- Hawaii Water Ahi on Focaccia Roll
- Organic Chicken Breast, brushed with Guava BBQ Sauce, on Wheat Roll
- Wailea Mushroom and Tofu Burger on Multi Grain Roll
- Mustard, Ketchup, and Shiso Aioli

#### **Save Room for Dessert**

- Pineapple Mango Crumble
  - Liliiko Lemon Bars
  - Macadamia Nut Crunch Bars
  - Strawberry Cheesecake
- 
- Freshly Brewed Kona Blend Coffee and Decaffeinated  
Mango Iced Tea, Assorted Herbal Teas

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

-Maximum Service (200) Guests

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Lunch

## Lunch Buffets

### “That’s a Wrap”

- Wrapped in Wheat, Tomato or Spinach Tortilla -(Based on 1 Piece of Each Selection Per Person)
  - Seared Ahi With Ponzu Style Aioli
  - Grilled Vegetables with Hamakua Goat Cheese and Herb Spread
  - Chinese Chicken Salad with a side of Cilantro Mayonnaise
- Upcountry Maui Butter Lettuce - Garnished with Hamakua Hearts of Palm, Orange Segments, Macadamia Nuts and Dried Cherries, Warm Pancetta Vinaigrette
- Penne Pasta Salad - Sun Dried Tomatoes, Kalamata Olives and Pesto Dressing
- Cobb Salad with all the Fixings
- Maui Chips Served with Island Tomato Salsa
- Fresh Tropical and Domestic Fruits
- Macadamia Nut Chocolate Tartlet
- Caramelized Mini Orange and Chocolate Pot de crème
- Assorted Cookies and Brownies
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Mango Iced Tea and Assorted Herbal Teas

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Lunch

## Lunch Buffets

### Working Lunch – Soup, Salad, Sandwich

#### Choice of (1) Soup

- Poblano Chile Corn Chowder
- English Cucumber and Heirloom Tomato Gazpacho
- Roasted Kula Corn Chowder
- Portuguese Bean Soup
- Tomato Basil with Mozzarella Beignet

#### Choice of (3) Salads

- Bibb Lettuce with Shaved Maui Onions, Balsamic Dressing, and Maytag Blue Cheese
- Orecchiette Pasta with Cracked Greek Olives, Crumbled Feta Cheese, Smoked Maui Onions, and Oregano Vinaigrette
- Roasted Vegetables Salad with Thyme and Shallot Dressing
- Red and Yellow Kula Grown Tomatoes with Shaved Maui Onions Salad, Basil and White Balsamic Vinaigrette
- Fingerling Potatoes and Smoked Duck Breast Salad, Tarragon Roasted Shallot Vinaigrette
- Organic Blend of Upcountry Mixed Greens, Cucumber, and Carrots, Creamy Papaya Seed Dressing
- Coleslaw with Buttermilk and Caraway Seed Dressing
- Fresh Tropical and Domestic Fruits
- Organic Blend of Upcountry Mixed Greens, Cucumber, and Carrots, Maui Onion Vinaigrette, and Wasabi Vinaigrette

#### Sandwiches from the Carving Board

- Roasted Fresh Turkey Breast and Gruyere, on 3 Cheese Asiago Bread
  - Roast Beef Rubbed with Hawaiian Salt and Provolone, on Petit Pains
  - Deli Sliced Smoked Ham and Muenster, on Basil Focaccia Roll
  - Tuna Fish Salad, Red Onions, Celery and Mayonnaise, on Croissant
- Condiments to Include: Dijon Mustard, Honey Pommery Mustard, Mayonnaise, and Cilantro Pesto Aioli

CONTINUED ON NEXT PAGE...

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

\*Chef fees are \$190.00 per hour, per Chef

The above prices are subject to a 22% service charge and 4.166% state sales tax



### Working Lunch – Soup, Salad, Sandwich Buffet - Continued

#### Upgrade from the Carving Board with a \*Chef to Carve

- Maui Potato Chips
- Assortment of Whole Fresh Fruits
  
- Assorted Home Baked Cookies
- Coconut Macaroons
- Lemon Coconut Bars
- Lilikoi Bars
  
- Freshly Brewed Kona Blend Coffee and Decaffeinated,  
Mango Iced Tea and Assorted Herbal Teas

#### Carved Item – Choice of One (1):

##### “Prepared by a Chef\*”

- New York Style Pastrami, 1000 Island Dressing and Warm Sauerkraut
- Oven Roasted Turkey Breast with Caramelized Maui Onions

and

#### Baked Potato Bar

Sour Cream, Chives, Apple Smoked Bacon Bits, Shredded Cheddar Cheese, and Butter

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.  
\*Chef fees are \$190.00 per hour, per Chef

# Lunch

## Lunch Buffets

### Mediterranean Style Lunch

- Greek Salad - Romaine Lettuce with Hamakua Feta Cheese, Red Onions, Kalamata Olives, Cucumbers, Tomatoes and Focaccia Croutons
- Niçoise Salad - Sliced Herb Crusted Ahi Loin on a bed of Butter Lettuce, Haricots Verts, Red Bliss Potatoes, Tomatoes, Red Onions, Niçoise Olives, Artichokes Hearts, Hard Boiled Eggs, Radishes, Anchovies, Bell Peppers - With a Lemon, Basil and Olive Oil Vinaigrette
- Chilled Orzo Salad - With Caramelized Cauliflower, Roasted Portobello Mushrooms, Cherry Tomatoes, Parsley, Chervil and Mint, Light Curry Vinaigrette

#### Antipasto Platter to Include:

- Marinated Bocconcini, Grilled Asparagus, Slow Roasted Tomatoes, Marinated Mushrooms and Artichokes, Stuffed Olives, San Daniel Ham and Genoa Salami Cornichons and Pickled Onions, Pesto Dip, Extra Virgin Olive Oil, Balsamic Vinegar

#### Selection of Breads:

- Focaccia, Panini, Flat Bread and Cheese Bread Sticks

#### Your Choice of One (1) Item Below:

- Ground Lamb Kebabs with Hummus and Mint Dip
- Chicken with Olives and Lemon
- Vegetable Couscous Spiced with Harissa
- Saffron Rice Pilaf and Dried Fruits
- Focaccia "Calzone Style" - Stuffed with Pepperoni, Italian Sausage and Roasted Mushrooms
- Mozzarella Cheese and Marinara Sauce, Pesto Dip
- Hazelnut Mousse Cup, Fresh Fruit Tarts, and Macadamia Nut Baklava
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Mango Iced Tea and Assorted Herbal Teas

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply. The above prices are subject to a 22% service charge and 4.166% state sales tax.

### Maui Farm to Table

#### Celebration of Organic and Natural Products from our Island

- Kula Farmed Greens, Cut and Snipped to Order by a \*Chef
- Baby Arugula Salad "Cobb Style", Tossed to Order by an \*Attendant – Roasted Red Beets, Avocados, Artichoke Hearts, Grilled Corn, Valencia Oranges, Gala Apples, Banana Chips, Smoked Bacon, Parmesan Chips, Baguettes Brushed with Herb Oil
- Basil Orange Sake Vinaigrette, Extra Virgin Olive Oil and White Balsamic, Maui Onion Dressing, Hawaiian Sea Salt, Cracked Black Pepper
- Oven Roasted Tomatoes, Grilled Red Pepper, and Chilled Baked Cauliflower "Antipasto", Surfing Goat Cheese "Ranch Dip"
- Clayton's Garden Fresh Herbs Roasted Potato Salad, Slivered Garlic, Sea Salt, and Herbs
- Kula Lavender Cured Pork Tenderloin and Pears – Slow cooked Sous Vide, paired with Smoked Pork Belly, Poached Pears, Dried Cherries, Crumbled Blue Cheese, and Caramelized Macadamia Nuts
- Tahitian Style Ceviche Taster – Spiny Lobster, Keahole Shrimp, Mahi Mahi, Coconut Milk, Lime, Chillies and Chinese Parsley
- Cheese Tray – Selection of Cow, Goat, and Sheep Milk, Domestic and Local, Freshly Baked Baguettes and Whole Wheat Bread, Crackers (some of these product may not have been made with 100% organic milk)

### Sizzling Plate

- Grilled Flank Steak with Olive and Red Onion Relish
- Seared Chicken Breast stuffed with Wilted Greens, Pancetta, and Pine Nuts – Sweet Thai Chili Sauce Demi, Mango Salsa on a bed of Stir Fried Chards, Red Onions, Seasonal Vegetables, and Lyonnaise Potatoes
- Mini Cornbread Biscuits

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### Maui Farm to Table - Continued

#### Natalie's Table

- Organic Mango Rice Pudding
- Organic Apple Brown Butter Cake – Almond Brown Butter Cake with Organic Apple Topping
- Organic Pineapple Crisp – Rich Nutty Topping
- Organic Orange Panna Cotta
- Organic Papaya Upside Down Cake

Kupa'a Estate Maui Grown Coffee, Selection of Organic Herbal Teas

Requires a minimum of (25) guests – Under (25) guests, an additional surcharge of \$10.00 per person will apply.  
Buffet Service: Based on a maximum of Two (2) Hours - An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)  
\*Chef fees are \$190.00 per hour, per Chef  
\*\*Attendant Fees are \$135.00 per hour, per Attendant  
The above prices are subject to a 22% service charge and 4.166% state sales tax.

# Lunch

## Lunch Buffets

### Spa Grande Luncheon

- Roasted Beet, Mizuna, Shaved Red Onions and Fuji Apple Salad, Honoka'a Goat Cheese Fritters with Blood Orange Vinaigrette - \*\*Tossed by an Attendant
- Haricots Verts, Portobello Mushrooms Chips and Toasted Pecan Salad - With Jerez and Parsley Vinaigrette
- Chilled Young Vegetables Ratatouille Style Salad - Peppered Boursin Cheese Crostini
- Grapefruit, Avocado and Crab Salad - Cilantro Tomato Vinaigrette
  
- Freshly Baked Whole Wheat Rolls and Lavosh
  
- Braised Chicken Breast - With Lentil, Artichokes and Upcountry Corn Casserole
- Pan Seared Pacific Northwest Salmon - With Smoked Tomato Broth, Peruvian Purple Potato, Yukon Gold and Edamame Jardinière
- Kona Kampachi with Steamed Baby Bok Choy - Shiitake Mushroom, Shredded Carrot, and Cilantro Light Citrus Soy Sauce
  
- Thai Basil Coconut Tapioca Parfait Martini
- Orange Passion Angel Fruit Cake with Fresh Island Fruits
- Key Lime Raspberry Martini
- Chocolate Espresso Japonaise, Hazelnut Tea Cookies, and Coconut Macaroons
  
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Mango Iced Tea and Assorted Herbal Teas

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours - An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*\*Attendant fees are \$135.00 per hour, per Attendant

The above prices are subject to 22% service charge and 4.166% state sales tax.

# Lunch

## Lunch Buffets

### Chopsticks

- Chilled Green Tea Mangotini – Preset on the Table
- Tatsui Salad With Wasabi Vinaigrette, Crispy Wontons and Shredded Carrots  
\*\*Tossed by an Attendant
- Assortment of Sushi
  - Traditional California Rolls with Crab and Avocado
  - Grilled Portobello and Micro Greens with Roasted Sesame Seeds
  - Fire Charred Marinated Prawns RollServed with Ponzu Mayonnaise, Shoyu, Pickled Ginger, and Wasabi  
(Based on 3 pieces total per person)  
\*Sushi Chef Required
- Cucumber Namasu
- Chukka Soba Noodle Salad and Prawns Poached in Miso Sake Court Bouillon with Wasabi Hoisin Vinaigrette
- Chilled Thai Beef Salad, Grilled Marinated Flank Steak, Green Leaves, Bean Sprouts, Cucumbers, Tomatoes, Red and Green Onion, Zesty Lime Juice Shallot Dressing
- Fried Tofu Salad "Poke Style"

### ACTION STATION

- Crispy Stir Fried Shrimp in Sweet and Sour Sauce
- Lemon Chicken with Chinese Snap Peas  
\*Chef to Prepare

### CONTINUED ON NEXT PAGE...

Requires a minimum of (50) guests / maximum (250) guests – Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours – An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant Fees are \$135.00 per hour, per Attendant

The above prices are subject to a 22% service charge and 4.166% state sales tax

**Due to Maui Fire Codes all action stations are limited to outside use only.**



*Grand Wailea*<sup>™</sup>

A WALDORF ASTORIA RESORT

### Chopsticks - Continued

- Stir Fried Vegetables with Ginger and Hoisin Sauce
- Japanese Vegetables Curry
- Char Siu Fried Rice
  
- Caramelized Green Tea Pot de Crème
- Caramelized Ginger Pot de Crème
- Fresh Fruit Salad Garnished with Toasted Coconut and Fresh Island Mint
- Lilikoi Tapioca in Chocolate Cup
- Asian Pear Tartlet
- Azuki Bean Cheesecake
- Chinese Fortune Cookies
  
- Freshly Brewed Kona Blend Coffee and Decaffeinated,  
Mango Iced Tea and Assorted Herbal Teas

Requires a minimum of (50) guests / maximum (250) guests – Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours – An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant Fees are \$135.00 per hour, per Attendant

The above prices are subject to a 22% service charge and 4.166% state sales tax

**Due to Maui Fire Codes all action stations are limited to outside use only.**



*Grand Wailea*<sup>™</sup>

A WALDORF ASTORIA RESORT

### **Makawao BBQ Buffet**

- Mixed Upcountry Organic Greens with Cucumber, Carrots, and Red Onions - Shaved Maui Onion Dressing, and Ulupalakua Ranch Dressing
- Coleslaw with Buttermilk and Caraway Seed Dressing
- Local Style Potato and Macaroni Salad
- Sliced Seedless Watermelon
- Maui Chips – Individual Bags

### **From the Grill - \*Chef to Prepare - outside use only**

- All American Hamburger and Cheese Burger
- Ahi Steak Brushed with Poke Marinade, Shiso Leaf Aioli
- Boca Burger
- **Choice of One (1):**
  - Kosher Hot Dogs
  - Spicy Italian Sausages
- Sliced Cheddar, Munster, Swiss Cheese and Provolone, Butter Lettuce, Tomatoes, Red Onions, Pickles, Relish, Warm Sauerkraut, Traditional Chili, Mayonnaise, Mustard, and Ketchup
- Sesame Hamburger Buns, Hot Dog Buns, and Focaccia Bread

### **On the Buffet**

- BBQ Chicken Breast marinated and Grilled with Housemade Kiawe BBQ Sauce
- Buttered Corn on the Cob
- Baked Potato Wedges

### **Dessert Display**

- Strawberry Cheesecake, Mango Rhubarb Cobbler, Cherry Pie, Assorted Cookies and Brownies, Assorted Häagen-Dazs Ice Cream Bars
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Mango Iced Tea and Assorted Herbal Teas

**CONTINUED ON NEXT PAGE...**

### **Makawao BBQ Buffet - Continued**

#### **A La Carte Enhancements**

- Braised Baby Back Ribs with BBQ Honey Dijon
- Bratwurst
- Huli-Huli Chicken with Mild Hawaiian Chili BBQ Sauce
- Italian Sausages
- Lime Cilantro Vinaigrette Marinated Prawns

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge of \$10.00 per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours – An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

The above prices are subject to a 22% service charge and 4.166% state sales tax.

**Due to Maui Fire Codes all action stations are limited to outside use only.**

### Lunch in the Tuscan Vineyard

- Selection of Upcountry Maui Greens - \*Cut by a Chef  
Hearts of Romaine, Lola Rossa, Oak Leaf, Manoa Lettuce, and Endives  
Focaccia Croutons, Roasted Pancetta, Red Onion Confit, Marinated Mushrooms  
Green Beans, and Toasted Walnuts  
Gorgonzola, Crumbled Surfing Goat Cheese, and Shaved Parmesan  
Herb Vinaigrette, White Wine Honey Mustard Dressing, Extra Virgin Olive Oil,  
Aged Balsamic, Pesto
- Tuscan Panzanella Salad – Italian Rustic Bread, Portobello Mushrooms, Peppers, Onions,  
and Tomatoes
- Grilled Asparagus, Olive Orange Gremolata, Prosciutto, and Shaved Pecorino
- Antipasto ala Milanese – Sliced San Daniel Ham, Sopressata, Marinated Bocconcini,  
Kalamata Olives, Pepperoncinis, Artichoke Hearts, Charred Red Peppers, Grilled Balsamic  
Marinated Red Onions, and Slow Roasted Tomatoes
- Sliced Olive Bread

### Action Station and Sampler Plates- \*Chef to Prepare - **outside use only**

- Fried Calamari Station -Mild Chili and Lemon Olive Oil Marinated Fried Calamari  
Arrabbiata Marinara
- Spinach and Italian Sausage Gnudi – Light Tomato Fennel Sauce, Wild Mushrooms Cream
- Pork Tenderloin - Roasted Garlic Vinaigrette
- Grilled Lamb Chop – Chianti Vinaigrette Reduction
- Risotto – Asparagus, Mint, Lemon, Portobello Mushroom Chips

### Under the Heat Lamp

- Focaccia "Calzone Style" – Topped with Smoked Chicken, Grilled Vegetables  
Creamy Gorgonzola Cheese, Mozzarella and Parmesan, Marinara, and Pesto Dip

### Dessert Display

- Kona Coffee Tiramisu, Amaretto Cheesecake, Hazelnut Torte, Lemon Mascarpone Fruit Tart  
and Cannoli

**CONTINUED ON NEXT PAGE...**

# Lunch

## Lunch Buffets

### Lunch in the Tuscan Vineyard – Continued

- Selection of Italian Sodas prepared to Order (\*\*Attendant Required)
- Freshly Brewed Kona Blend Coffee and Decaffeinated, Mango Iced Tea and Assorted Herbal Teas

Requires a minimum of (50) guests - Under (50) guests, an additional surcharge per person will apply.

Buffet Service: Based on a maximum of Two (2) Hours – An additional surcharge per person for each additional 30 minutes will apply beyond two hours (Maximum three hours)

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant Fees are \$135.00 per hour, per Attendant

**Due to Maui Fire Codes all action stations are limited to outside use only**



# Reception/Dinner

Hors d'oeuvre Enhancers, Reception Enhancers, Carving Stations, Dessert Reception Enhancers, Plated Dinners, Dinner Buffets, Dessert Receptions



*Grand Wailea*™

A WALDORF ASTORIA RESORT

# Reception

## Hors d'oeuvre Enhancers

### **Antipasto Display**

Slow Roasted Olive Oil and Garlic Marinated Tomatoes, Grilled Asparagus and Portobello Mushrooms, Kalamata Olives, Bocconcinis in Pesto, Fontina Cheese and Herb Marinated Goat Cheese, Sliced San Daniel Ham, Copa Salami and Mortadella  
Grilled Italian Flat Bread and Pesto Aioli Dip

### **Domestic and Imported Cheeses**

Garnished with Tropical, Seasonal Fruits, Fig Puree with Port Wine Essence,  
Dried Fruits, Candied Pecans, and Flavored Hawaiian Honey  
Assortment of Artisan Cheeses  
Crackers, Lavosh and Grilled Country Style Sourdough

### **Display of Crudités**

Seasonal Vegetables, Pickled Peppers and Array of Olives  
served with Herb Artichoke Dip and Buttermilk Dressing

### **Display of Sliced Fresh Fruits**

Fresh Sliced Seasonal Island Fruits

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.  
The above prices are subject to a 22% service charge and 4.166% state sales tax.

# Reception

## Hors d'oeuvre Enhancers

**Dim Sum Baskets** Requires a minimum of (50) pieces

- Array of Shu Mai, Pot Stickers and Manapua - Served with Chinese Mustard and Shoyu Sesame Dip

**Your Choice of One (1):**

- Served Steamed in Bamboo Baskets
- Baked and Fried, Served Under a Heat Lamp

**Warm Baked Brie Cheese** Serves 50 Guests

- Baked in Sourdough Crust with Macadamia Nuts and Hawaiian Brown Sugar Baguettes

### Artisan Cheese Tasting

\*Chef Required

*(These products are seasonal and may need to be substituted with a similar one at times)*

Vermont Camembert – *grape clafoutis topped with frangipane*

Point Reyes Blue – *roasted pears and grilled pizza dough*

Manchego – *serrano ham, fennel pollen scones, dried apricot jam*

Brie Cheese Ice Cream – *granny smith apple and brioche*

Surfing Goat Cheese – *enhanced with Maui lavender*

Selection of Artisan Goat Cheese – *seasonal availability*

*Chilled Ratatouille and Olive Salad Phyllo Tartelettes, Arugula and Lemon Garlic Dressing*

\*Chef fees are \$190.00 per hour, per Chef

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Reception

## Reception Enhancers - Cold

### Ahi Display

Based on 4 Pieces Per Person - \*One Chef required for the Martini Tartar and the Katsu

#### Your Choice of Two (2):

- Traditional Sliced Ahi Sashimi served with Wasabi, Shoyu, and Pickled Ginger
  - Seared Ahi Island Style, Coated with Shichimi Spices, Green Papaya Salad
  - \*Yellow Fin Ahi and Tombo Katsu with Ancho Chili Aioli
  - \*Ahi Tartar Martinis on Chilled Avocado Salad and Roma Tomato Caponata
- Accompanied by: Lavosh Crackers, Toasted Herb Ficelle and Marbled Rye Bread, Macadamia Nut Butter and Crème Fraîche, Shaved Maui Onions, and Crisp Shaved Fennel in Extra Virgin Olive Oil and Lemon Juice

### Hawaiian Poke Station

- Display of Yellow Fin Ahi Poke, Shrimp Poke, Maui No Ka Oi Tofu and Warabi

### Cevicheria

#### Your Choice of Two (2):

- Coconut Ahi Ceviche - Lime Juice, Coconut Milk, Chiles, Fresh Hearts of Palm
- Shrimp and Scallops Ceviche - Tomato, Jalapeno, and Cilantro
- Crab Ceviche - Roasted Corn, Smoked Poblanos, and Shaved Fennel
- Lobster Shot - Lobster Salad, Tomato Water, and Avocado Foam
- Ice Wine Marinated Spiny Lobster - Vine Ripened Tomatoes, Radish Sprouts, and Baby Arugula

\*Chef fees are \$190.00 per hour, per Chef  
The above prices are subject to a 22% service charge and 4.166% state sales tax

# Reception

## Reception Enhancers - Cold

### Iced Seafood Display

Requires a minimum of (50) pieces - Based on (4) Pieces Per Person

#### Choice of Two (2) Items:

- Jumbo Shrimp
- Crab Legs
- Snow Crab Claws
- Oysters on the Half Shell

Served on Crushed Ice, with Cocktail Sauce, Maxim Sauce and Hawaiian Mignonette

### Sushi and Sashimi Station

Based on (4) Pieces Per Person

- Assorted Hawaiian Sashimi, Vegetables Rolls and California Rolls served with Pickled Ginger, Wasabi, and Soy

### Chef to Prepare Sushi Station

Based on (7) Pieces Per Person

A Selection of Prepared to Order Nigiri (Four Pieces), and Traditional and Contemporary Rolls (Three Pieces)

\*Chef Required

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

\*Chef fees are \$190.00 per hour, per Chef

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Reception

## Reception Enhancers - Cold

### Tossed Salads Display

\*\*Tossed by an Attendant

#### Your Choice of One (1) Salad:

- **Caesar Salad**

- Hearts of Romaine tossed in our House Caesar Dressing, Accompanied by Parmesan Cheese Crisp, Anchovies, Pesto and Chopped Caramelized Macadamia Nuts

**And your Choice of One (1):** Herb Grilled Chicken - or - Pepper Seared Ahi Goujonettes

- **Greek Salad**

- Hearts of Romaine tossed in Oregano, Olive Oil, Lemon Juice Honey Vinaigrette, Accompanied by Oven Dried Pear Tomatoes, Cucumbers, Kalamata Olives, Hamakua Feta Cheese, Red Onions, Green Bell Peppers

**And your Choice of One (1):** Lamb Loin Skewers, Marinated with Mint, Cucumber Tzatziki Sauce and Flat Bread Grilled - or - Calamari Skewers

- **Cobb Salad**

- Bibb Lettuce tossed to order with Grilled Chicken Breast, Tomatoes, Avocadoes, Hard Boiled Eggs, Blue Cheese and Bacon with Honey Dijon Dressing and Tarragon Vinaigrette

**Served with your Choice of One (1):** Grilled Shrimp Ceviche - or - Fresh Island Ahi Marinated Poke Style

- **Hawaiian Ahi Niçoise**

- Butter Lettuce, Haricots Verts, Red Bliss Potatoes, Tomatoes, Red Onions, Niçoise Olives, Artichokes Hearts, Hard Boiled Eggs, Radishes, Anchovies, Bell Peppers, Tossed with a Lemon Basil and Olive Oil Vinaigrette,

Served with Sliced Herb Crusted Ahi Loin

Grilled Country Style Bread

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

\*\*Attendant fees are \$135.00 per hour, per Attendant

The above prices are subject to a 22% service charge and 4.166% state sales tax



# Reception

## Reception Enhancers - Hot

### Grilled Pizza

\*One Chef Required per 35 guests - **outside use only**

#### Choice of Two Pizza Selections

- **Santa Fe:** Spicy Beef Brisket, Caramelized Onions, Red Peppers, Fresh Cilantro and Chunky Pizza Sauce
- **Far Eastern:** Chicken Breast, Japanese Eggplant, Chopped Peanuts, Cilantro, Lemongrass, and Peanut Sauce
- **Bianca:** Grilled Portobello Mushrooms, Slow Roasted Eggplant, Roasted Garlic, Smoked Chicken and 3 Cheeses to include – Fontina, Blue Cheese and Parmesan
- **Island Flavor:** Canadian Bacon, Maui Pineapple and Caramelized Maui Onions - With Traditional Pizza Sauce
- **Vegetarian:** Grilled Asparagus, Slow Roasted Eggplants and Tomatoes, Wild Mushrooms, Cilantro Pesto, Smoked Mozzarella with Traditional Pizza Sauce
- **Thai Style:** Lime and Chili Marinated Shrimp, Thai Peanut Sauce and Peppered Cheese, Topped with Baby Romaine and Papaya Salad, Tossed in Zesty Mint and Cilantro Vinaigrette
- **Wailea:** Lobster, Shrimp, Scallops, White Cheddar Cheese, and Assorted Herbs
- **Maui No Ka Oi Four Cheese Pizza:** Surfing Goat Cheese, Feta Cheese, Ricotta Cheese, and Mascarpone

### Mashed Potatoes Martini Bar

\*One Chef Required for up to (50) guests

- Traditional Buttermilk Mashed Potatoes & Sweet Potato Mousseline  
with the following condiments: Bacon Bits, Cheddar Cheese, Chives, Sour Cream, and Macadamia Nuts Flavored with Cilantro

#### Plus your Choice of Two (2) Items Below:

- Warm Blue Crab Salad
- Roasted Upcountry Corn and Garlic Confit
- BBQ Ribs braised in Jack Daniels BBQ Sauce
- Kalua Pig
- Braised Beef Short Ribs Tuscan Style

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

\*Chef fees are \$190.00 per hour, per Chef

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

The above prices are subject to 22% service charge and 4.166% state sales tax.

**Due to Maui Fire Codes all action stations are limited to outside use only**



*Grand Wailea*<sup>™</sup>  
A WALDORF ASTORIA RESORT

# Reception

## Reception Enhancers - Hot

### American Raised Kobe Beef Extravaganza

\*One Chef Required for up to (50) guests

#### Your Choice Two (2):

- Kobe Style Beef Burgers stuffed with Foie Gras and Truffles, Onion Potato Rolls
- Kobe Style Beef Medallions with Gorgonzola Crust, Whiskey Morel Cream Sauce, Cipollini Onions, and Fingerling Potato Casserole
- Kobe Beef Rib Eye, Rubbed with Southwestern Spices, Slow Roasted, Shaved, and served with Warm Tortilla, Shredded Lettuce, Sour Cream, Cilantro, and Chimichurri Sauce
- Kobe Beef Ribs, Slow Braised in Barolo Wine, Bacon, Button Mushrooms, And Pearl Onions, with Crispy Polenta Cakes enhanced with Tomato Jam

### Maui Style Lobster Boil Station

\*Chef to Prepare – outside use only

Based on (4) Pieces Per Person

Requires a Minimum of (50) Guests

- Lobster Tail, Clams, Crab Legs, Corn and Red Bliss Potatoes  
Poached in Saffron, Fennel, and Tomato Broth  
Served with Tarragon Aioli

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

\*Chef fees are \$190.00 per hour, per Chef

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# Reception

## Reception Enhancers - Hot

### Pasta Station

- Cheese Tortellini with Toasted Macadamia Nuts and Sage
- Farfalle Pasta Tossed with Kalamata Olives, Roasted Upcountry Sweet Corn and Roma Tomatoes Concassé
- Linguine with Fresh Basil
  
- **Served with the Following Sauces:**
  - Creamy Porcini Mushrooms Sauce
  - Basil Flavored Marinara
  - Bolognese
  - Zesty Cioppino with Roasted Peppers and Caramelized Maui Onions

Garlic Bread, Fresh Parmigiano-Reggiano, Extra Virgin Olive Oil, and Chopped Basil Leaves

### Quesadilla Station

\*One Chef Required per 75 guests - **outside use only**

- Kalua Pig with Jalapeno Jack Cheese
- Grilled Vegetables with Goat Cheese and Oven Dried Tomato Spread
- Flank Steak, Marinated with Coriander and Thai Chili, Served with Caramelized Maui Onions and Peppers, Havarti Dill
- Kiawe Smoked Chicken with Cheese Herb Brie Cheese

### Satays

\*One Chef Required per 75 guests - **outside use only**

- Angry Chicken, Ground Lamb, Shrimp, and Beef  
Peanut Sauce, Balinese Sauce, Tamarind Soy Glaze  
*(1 Piece of Each Per Person)*

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

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# Reception

## Reception Enhancers - Hot

### Ribs All The Way

*\*One Chef Required per 50 guests - **outside use only***

- Braised Pork Spare Ribs with Tangy Guava BBQ
- Braised Boneless Beef Ribs Tuscan Style with Wilted Spinach
- Grilled Beef Short Ribs Korean Style

Served with Creamy Corn Polenta, Steamed Jasmine Rice, and Horseradish Mashed Potatoes

### Risotto Bar

*\*One Chef Required per 35 guests - **outside use only***

Presented in Martini Glasses

#### Choice of Two (2) Combinations:

- Seasonal Herb Risotto with Parmesan Cheese and Roasted Pine Nuts
- Truffle Risotto with Chanterelles and San Daniel Ham
- Prawns Risotto with Oven Dried Tomatoes and Fava Beans Ragout
- Orzo Risotto with Spinach and Parmigiano Reggiano Cheese Crisps
- Upcountry Vegetables in Saffron Flavored Risotto - With Oven Roasted Vegetables and Pearl Onions, Smoked Tomato Broth
- Lobster Risotto with Maui Onion Mushroom Shiitake, Fresh Herbs, Light Lobster Sauce
- Creamy Risotto with Kalua Duck and Topped with Foie Gras

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

*\*Chef fees are \$190.00 per hour, per Chef*

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# Reception

## Reception Enhancers - Hot

### Stir Fried Station

\*One Chef Required per 75 Guests - **outside use only**

Wokked by a Chef with **Your Choice of Two (2) From the Following:**

- Chicken
- Beef Strips
- Shrimp

Dishes will be Prepared with: Broccoli Florettes, Snow Peas, Carrots, Shiitake Mushrooms, Straw Mushrooms, Napa Cabbage, Bean Sprouts, Baby Corn, Celery and Water Chestnuts, Creamy Coconut Curry Sauce and Black Bean Garlic Sauce

Served with Steamed Jasmine Rice

### Assorted Tempura

\*One Chef Required per 50 guests - **outside use only**

(Based on Three Pieces Each Per Person)

- Fresh Snapper with Black Bean Sauce
- Prawns with Citrus Ponzu Sauce
- Assorted Vegetables

#### **Your Choice of Three (3):**

Shiitake Mushrooms, Broccoli, Bell Peppers, Maui Onions, Japanese Pumpkin, and Asparagus

- Lobster Tempura with Fried Glass Noodle and Butter Lettuce Bundle, Charred Tomato, and Capers Relish

### Wailea Crab Cakes

\*One Chef required per 50 guests - **outside use only**

(Based on 3 Pieces Per Person)

- Fried Crispy with an Upcountry Slaw and Wasabi Rémoulade

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

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A WALDORF ASTORIA RESORT

# Reception

## Reception Enhancers - Hot

### Gourmet Grilled Cheese Station

\*Chef Required

- The 5 Cheeses – Jalapeno Jack, Brie, Boursin, Cheddar, and White Cheddar
- Surfing Goat Cheese – Old Smoke House Bacon, Roma Tomato Confit, and Seasonal Arugula
- Vermont Camembert – With Grape Jam
- Point Reyes Blue – Roasted Pears on Grilled Pizza Dough
- Cubano Style "Croque Monsieur" – Sourdough with San Daniele Ham and Pepper Jack

### Mac and All That Cheese

\*Chef Required

- Plain and Prepared to Order  
with Sharp Vermont Cheddar, Surfing Goat Cheese, Point Reyes Blue, or Traditional Cheddar

With a Selection of Two (2) Items:

- Lobster - Green Peas, Braised Fennel and Mint – Surfing Goat Cheese
- Braised Short Ribs – Crimini Mushrooms and Glazed Pearl Onions – Point Reyes Blue
- Duck Confit - Chives, Sweet Potato and Corn – Vermont Cheddar
- BBQ Chicken – White Corn – Jalapeno Jack
- Wild Mushrooms - Cheddar

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

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# Reception

## Reception Enhancers - Hot

### Gnudis

#### Choice of Three (3)

\*Chef Required

- San Daniele Ham – Truffle and Wild Mushroom Sauce
- Poi and Lup Chong Sausage – Namasu Style Vegetables Salsa
- Ricotta and Spinach – Chilled Smoked Tomato Coulis
- Pancetta and Artichokes – Lemon and Herb Vinaigrette
- Lobster – Tahitian Vanilla flavored Roasted Cauliflower Puree

### Oodles of Noodles

#### Choice of Three (3)

\*Chef Required

- Pad Thai – Shrimp and Peanuts
- Chow Fun – Char Siu Duck and Vegetables
- Stir Fried Chukka Soba – Choice of (1): Chicken or Beef
- Ramen
- Udon

Served with Orange Ginger Soy, Spicy Peanut, Green Curry, Sliced Teriyaki Chicken, Char Sui Pork, and Hoisin Marinated Shrimp, Soy and Green Onion Marinated Tofu, Scallions, Chopped Chinese Cabbage, Broccoli, Chopped Water Chestnuts, Bean Sprouts, Shiitake Mushrooms, Chopped Macadamia Nuts

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

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# Reception

## Reception Enhancers - Hot

### Humu Specialties

\*Chef Required

- Hamachi Carpaccio – Apple Celery Granite
- Melon and Surfing Goat Cheese Salad – Balsamic Glaze
- Malaysian Style Lamb – Mild Sambal Chili Aromatic Crust – Truffle Bread Pudding
- Kaiwi Channel Snapper – Marinated Hamakua Ginger Tomatoes Emulsion
- Carved Painted Hills Natural Beef "Cote de Boeuf"
- Baked Whole Tai Snapper – Carved to Order

### Bistro Specialties

\*Chef Required

- Chicken Quesadilla - Shredded Lettuce and Jicama Salad, Kula Corn Confetti, Salsa, Sour Cream
- Mini Turkey Sliders – Cumin and Cilantro Seasoned, Avocado Mayonnaise
- Fried Calamari - Roasted Garlic Aioli, Spicy Arrabbiata Marinara
- Blue Cheese Salad – Iceberg Blossom, Bacon Bits, Anchovy Gorgonzola Dressing
- Open Face Paniolo Sandwich – Portuguese Sweetbread, Kalua Style Pork Belly, Napa Cabbage, Boursin Cheese, Truffle Soy Lomi Lomi Relish

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

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# Reception

## Reception Enhancers - Hot

### Maui Tapas

\*Chef Required

- Assortment of Black, Green, Stuffed and Plain Olives
- Sliced Dried and Cured Serrano Ham and Salchichon Iberico
- Sliced Manchego Cheese
- Sliced and Grilled Country Breads
  
- Gazpacho Shots – Savory (Lobster and Vanilla) and Sweet (Papaya and Mango)
- Traditional and Not So Traditional Ahi Poke Cones
- Seasoned Watermelon Bites Infused with Jalapeno and Honey – Crab Salad
- "Caprese" Skewers - Surfing Goat Cheese
  
- Blue Cheese Souffle – Wild Arugula and Strawberry Balsamic
- Serrano Ham and Cheese Croquettes
- Kobe Beef Tenderloin Tartar – Truffles and Shiso
- Butter Poached Spiny Lobster Open Face Ravioli – Portobello Mushrooms
- Syrah Braised Hawaiian Island Kahua Ranch Flat Iron – Rosemary Apple Bread Pudding

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

\*Chef fees are \$190.00 per hour, per Chef

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# Reception

## Carving Station

### \*Chef Required for All Carving Stations

#### **Braised Hickory Smoked Pork Loin**

- Braised in Anaheim Pepper and Cumin Jus - Served with Apple Mustard Chutney  
Assorted Warm Rolls  
Roast Yukon Gold Potato and Alsatian Style Sauerkraut

#### **Chinese Style Wok Fried Hawaiian Catch**

- Marinated with Ginger and Fried - Served Topped with Chinese XO Teriyaki Sauce And Garlic Beurre Blanc  
Stir Fried Vegetables and Coconut Sticky Rice

#### **Masami Kobe Beef Steamship**

- Served with Bearnaise Sauce  
Fingerling Potatoes with Maui Onion, White Mushrooms, and Smoked Bacon

#### **Whole Roasted Chicken**

- With Selection of Three Sauces for Your Guest To Choose From  
Morel Cream Sauce, Huli Huli Sauce, and BBQ Sauce

All Carving Stations Noted Above Require a Minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.  
Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

\*Chef fees are \$190.00 per hour, per Chef

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**\*Chef Required for All Carving Stations**

**Peking Duck Shredded and Marinated**

- With Sweet Steamed Half Moon Bao and Chinese Pesto Sauce  
Young Watercress and Scallions

**Poha Berry Glazed Smoked Ham**

- With Pineapple Mustard Seed Marmalade  
Assorted Warm Rolls  
Sweet Potato Mousseline and Macadamia Nut, Candied Carrots

**Oven Roasted Colorado Rack of Lamb**

- Maui Grown Lavender and Roasted Garlic Crust  
Served with a Pommery Mustard and Mint Aioli Dip and Sauternes Jus  
Assorted Warm Rolls  
Roasted Fingerling Potatoes and Baby Artichokes and Fava Beans Ragout

**Slow Roasted Prime Rib of Beef**

- Rubbed with Hawaiian Salt and Extra Virgin Olive Oil  
Garlic Jus, Horseradish Cream, Dijon and Pommery Mustard,  
Assorted Warm Rolls  
Roasted Yukon Gold with Garlic, Mushrooms and Glazed Pearl Onions,  
French Country Style Haricots Verts

*(Requires a minimum of (30) guests - Under (30) guests, an additional surcharge of \$10.00 per person will apply.)*

All Carving Stations Noted Above Require a Minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.  
Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

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# Reception

## Carving Station

### **\*Chef Required for All Carving Stations**

#### **Slow Roasted Sonoma Raised Organic Turkey**

- Cranberry Chutney and Pineapple Relish  
Assorted Warm Rolls  
Horseradish Mash Potato, Pan Gravy,  
Macadamia Nut and Sage Sweet Bread Stuffing

*(Requires a minimum of (35) guests - Under (35) guests, an additional surcharge per person will apply)*

#### **Slow Roasted Steamship of Beef**

- Rubbed with Mustard, Garlic and Fresh Herbs, Served with Horseradish Cream  
Assorted Warm Rolls  
Caramelized Maui Onion Mash Potato and Ratatouille of Seasonal Vegetables

*(Requires a minimum of (75) guests - Under (75) guests, an additional surcharge per person will apply)*

All Carving Stations Noted Above Require a Minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.  
Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

\*Chef fees are \$190.00 per hour, per Chef

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# Reception

## Dessert Station

### Chocolate Rampage

- Double Chocolate Brownie
- Flourless Chocolate Cake
- Black and White Chocolate Mousse Martinis
- Chocolate-Chocolate Chips Cookies
- Cappuccino Chocolate Cookies
- Chocolate Fondue served with Kula Grown Strawberries, Pound Cake, and Marshmallows
- Chocolate Covered Macadamia Nuts
- Chocolate Milk

### Chocolate Fountain Display

- Array of Fresh Island Pineapple, Strawberries, Honeydew and Cantaloupe, Accompanied by Dried Pineapple, Dried Mango and Dried Papaya, Short Bread Cookies, Madeleine, and Marshmallows Whipped Cream

*(Indoor Location Only)*

### Fresh Fruit Fondue

- Fresh Island Fruits presented in Bite Size pieces and Pound Cake Accompanied with Warm Chocolate and Caramel Fondue Whipped Cream

### Strawberry Fields

**\*\*Served by An Attendant**

- Individual Strawberry Shortcakes, Strawberry Cheesecake, Strawberry & Rhubarb Cobbler, Strawberry Tiramisu, Strawberries Dipped in Chocolate, Strawberry Shortbread Cookie Ice Cream Sandwich Station with Vanilla Bean Ice Cream and Fudge Chunks, Caramel Swirl, Pineapple Sorbet, and Guava Lime Sorbet

Requires a minimum of (25) guests - Under (25) guests, an additional surcharge of \$10.00 per person will apply.

Requires a Minimum of (4) Reception Enhancements unless accompanied by a pre-selected Buffet or Complete Three Course Menu

\*\*Attendant fees are \$135.00 per hour, per Attendant

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# Reception

## Hors d'oeuvres

### Cold Hors d'oeuvre

- Brie Cheese with Kiwi and Strawberries
- California Rolls with Wasabi, Pickled Ginger, and Soy
- Goat Cheese Mousse, Chives, and Micro Basil, Parmesan Tuile
- Charred Ahi with Papaya Relish
- Chilled Asparagus and Slow Roasted Tomato on Brioche Toast
- Crab, Avocado and Cream Cheese Walnut Profiterole
- Foie Gras and Fig in Balsamic and Port on Brioche
- Mini BLT
- Fresh Melon with Prosciutto and Parsley
- Kalua Pig Rillettes served on Seven Grain Toast
- Lobster Medallions on Brioche Toast, Curried Aioli and Shaved Fennel
- Mini Tartlet with Chinese Style Chicken Salad
- Parmesan Crostini with Ratatouille Spread
- Poached Shrimp and Caviar on Brioche
- Scallop Ceviche in Cucumber
- Smoked and Fresh Salmon Tartar, Absolut Citron Cream on Crostini
- Smoked BBQ Chicken with Maui Onion Jam, on Focaccia
- Smoked Duck Breast Salpicon and Asian Ratatouille Tartlet
- Smoked Salmon Pinwheels

Based on a minimum of 50 pieces of each item.

Hors d'oeuvres may be butler passed or displayed.

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Reception

## Hors d'oeuvres

### Hot Hors d'oeuvre

- Breaded Artichoke Hearts with Goat Cheese, Roasted Garlic Aioli
- Cornbread Breaded Oysters, Wasabi Aioli
- Chicken Katsu, Thai Dipping Sauce
- Crab Stuffed Mushrooms
- Crispy Shrimp Poke, Cilantro Pesto
- Curried Lamb Medallions with Dried Apricots Mint Chutney
- Escargot and Mushrooms Ragout in Puff Pastry
- Ginger Duck Won Tons, Chinese Mustard Sauce
- Glazed Beef Sate with Teriyaki Sauce
- Kalua Pig Spring Roll
- Macadamia Nut Breaded Shrimp, Mango Ginger Rémoulade
- Maui Onion and Gorgonzola Tart
- Open Face Chicken Quesadilla and Guacamole Dip
- Panko Crusted Crab Cakes, Saffron Aioli
- Petite Beef Wellington
- Phyllo Cups with Roasted Vegetables, Balsamic Syrup
- Scallop Fritter in Chinese XO Sauce
- Sesame Chicken Wings, Thai Peanut Sauce
- Vegetable Spring Rolls with Ginger Plum Sauce

Based on a minimum of 50 pieces of each item.

Hors d'oeuvres may be butler passed or displayed.

Certain hot items are best displayed in chafing dishes, your Catering & Conference Services Manager will advise.

The above prices are subject to a 22% service charge and 4.166% state sales tax.

# Reception

## Hors d'oeuvres

### Hors d'oeuvre Reception

Your Selection of Five (5) Hors d'oeuvres from the Following

#### Cold Selections

- Brie Cheese with Kiwi and Strawberries
- Charred Ahi with Papaya Relish
- Fresh Melon with Prosciutto and Parsley
- Smoked and Fresh Salmon Tartar, Absolut Citron Cream on Crostini

#### Hot Selections

- Breaded Artichoke Hearts with Goat Cheese and Roasted Garlic Aioli
- Crab Stuffed Mushrooms
- Glazed Beef Saté with Teriyaki Sauce
- Vegetable Spring Rolls with Ginger Plum Sauce

Hors d'oeuvre Reception must be in-conjunction with a Plated Dinner or Dinner Buffet  
Selections are Based on One (1) Piece of Each Item per Person

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners – Cold Appetizers Course

### Cold - Appetizer Selections

#### Ahi Carpaccio

Seared Lightly, Served with an Ancho Chili Aioli,  
Extra Virgin Olive Oil and Toasted Garlic Crostini  
Garnished with Beets, Fennel and Chervil Salad

#### Chilled Thai Style Beef Tenderloin

Marinated Lemon Grass and Kaffir Lime, Seared and Thinly Sliced  
Served with a Green Papaya Salad  
Drizzle of Mint and Rice Vinegar Dressing and Thai Chili Sauce Marinade  
Side of Cumin Flavored Naan Bread

#### Fresh Seafood Island Ceviche

Snapper, Shrimp, Scallop, Lobster  
Fresh Coconut Milk presented in Martini Glass  
Banana Crisp

#### Lobster and Crab Martini

Citrus Jus topped with Brunoise Fruit

#### Lobster and Foie Gras

Lobster Medallions and Fresh Home Made Foie Gras Terrine with Frisee and Mizuna  
Poha Berry Chutney, and Dried Cherry Ginger Port Reduction  
Champagne Caviar Vinaigrette and Warm Brioche

#### Wailea Shrimp Cocktail

Poached in Lemon Grass Flavored Court Bouillon  
Jicama and Cucumber Salad, Enhanced with a Blood Orange Coulis

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners – Hot Appetizers Course

### Hot - Appetizer Selections

#### Grilled Diver Sea Scallops

Squash Fritters, Prickly Pear Chutney  
Micro Herbs

#### Pomegranate Glazed Pork Tenderloin

Grilled Waimea White Corn Polenta  
Port Wine Reduction

#### Herb Crusted Kona Kampachi

Young Lentils Cake and Spinach  
Kaffir Lime Chili Beurre Blanc

#### Grilled Marinated Portobello Mushrooms

Beef and Gorgonzola Roesti  
White Balsamic Reduction

#### Seared Snapper Wild Mushrooms Tortellini -

Confit of Locally Grown Tomatoes

#### Polenta Crusted Blue Crab Cake

Upcountry Corn Relish and Chanterelles and Micro Cress  
Served with Two Aiolis, Harrissa and Lime

#### Vegetarian Ravioli Medley

Roasted Gilroy Garlic, Spinach and Ricotta Cheese  
Lemon Butter Sauce and Basil Oil

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners - Salads

### Salad Selections

Select One (1) Salad or Soup

#### Caesar Salad

Crisp Baby Romaine with Parmesan Croutons and a Classic Caesar Dressing - "Tossed Table Side by an Attendant"

#### Country Style Salad

Frisee, Mizuna, Roasted Pancetta, Quail Eggs, Chanterelles, Warm San Daniel Ham, and Gruyere Crostini, Truffle Vinaigrette

#### Island Grown Mixed Greens

Garnished with Slow Roasted Tomato, Peppered Honoka'a Goat Cheese and Asian Pear Tarragon and Walnut Focaccia Ficelle, Creamy Maui Dressing and Port Wine and Shallot Emulsion

#### Spinach Salad

With Grilled Maui Onions, Taro Croutons and Bell Pepper Julienne, Apple Wood Smoked Bacon and Dijon Vinaigrette - "Tossed Table Side by an Attendant"

#### Tatsoi Salad

Hoisin Glazed Smoked Duck Breast, Candied Macadamia Nuts And Dried Cranberries, Orange Sesame Sake Vinaigrette - "Tossed Table Side by an Attendant"

#### Vine Ripened Kula Tomatoes

Kula Red and Yellow Tomatoes, Shaved Maui Onions and Fennel, Lola Rossa, Frisee and Sliced Buffalo Mozzarella, Balsamic Vinaigrette

#### Warm Gorgonzola Tartlets

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

# Dinner

## Plated Dinners -Soups

### **Soup Selections**

#### **Select One (1) Salad or Soup**

##### **Maui Onion Soup "En Croute"**

Baked with a Puff Pastry and Gruyere Crust

##### **Duck Consommé Confit**

Garnished with Duck Confit and Herb Gnocchis  
Carrot and Beet Vermicelli

##### **Fire Roasted Tomato and Red Pepper Bisque**

Topped with Basil Pesto Croutons

##### **Vanilla Flavored Kona Lobster Bisque Cappuccino**

Topped with Brandy Cream

##### **Essence of Mushrooms and Sherry Cream Soup**

Garnished with Seasonal Wild Mushrooms Ragout, Shaved Fresh Parmesan Cheese

##### **Provençal Style Fish Soup**

Fresh Island Catch, Clam, and Shrimp, Leeks and Fennel Julienne, In a Saffron Tomato Broth, Aioli Profiteroles

##### **Cream of Leeks and Yukon Potato**

Served Hot or Chilled, Topped with Truffle and Chives Crème Fraîche

##### **Chilled Seasonal Melon Soup**

Laced with Port Wine and Fresh Mint

# Dinner

## Plated Dinners - Intermezzo

### **Intermezzos**

#### **Select One (1) Intermezzo**

*Sorbet Selections to include:*

Champagne

Myer's Lemon Verbena

Raspberry and Champagne Rosé

Kaffir Lime with Rooftop Honey

Pineapple Basil

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners - Entrees

### Entree Selections

All Plated Dinners include Soup or Salad, Intermezzo, Entrée, and Dessert  
Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
A four-course minimum applies to all plated dinners

#### Fresh Hawaiian Catch and Beef Tenderloin

Braised Beef Filet in Light Horseradish jus, Paired with Potato Crusted Fresh Hawaiian Catch  
Yukon Gold Basil Masher and Chef's Selection of Fresh Seasonal Vegetables  
Verjus Beurre Blanc

#### Lobster Tail and Beef Tenderloin

Seared Beef Tenderloin Crusted with Slow Roasted Shallots, Accompanied by a Grilled Herb Oil Marinated Lobster Tail  
Sweet Potato and Yukon Gold Mouseline  
Chef's Selection of Fresh Seasonal Vegetables  
Merlot Jus and Citrus Roasted Anaheim Pepper Butter

#### Tiger Prawns and Beef Tenderloin

Grilled Applewood Smoked Beef Filet and Chipotle Cilantro Marinated Tiger Prawns  
Served with Chevre and Portobello Mushroom Cake  
Chef's Selection of Fresh Seasonal Vegetables  
Sauce Bordelaise and Muscadet Beurre Blanc

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners - Entrees

### Entree Selections

All Plated Dinners include Soup or Salad, Intermezzo, Entrée, and Dessert

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

A four-course minimum applies to all plated dinners

### Tiger Prawns Paired with Braised Chicken Breast

Herb Marinated and Grilled Prawns and Braised Chicken Breast

Lobster and Herb Mashed Potato

Chef's Selection of Fresh Seasonal Vegetables

Milanese Sauce and Gremolada

### The Grand Trio

Veal Medallion with Crab and Cilantro Crust,

Apple Wood Smoked Beef Medallions,

Lavender Lime Flavored ½ Spiny Lobster Tail,

Herb and Gorgonzola Red Bliss Masher

Chef's Selection of Fresh Seasonal Vegetables

Coriander Beurre Blanc and Merlot Sage Reduction

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners - Entrees

### Entree Selections

All Plated Dinners include Soup or Salad, Intermezzo, Entrée, and Dessert  
Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
A four-course minimum applies to all plated dinners

#### Dry Aged New York Steak

10 oz Dry Aged Beef  
Served on Caramelized Maui Onions Potato Mouseline  
Chef's Selection of Fresh Seasonal Vegetables  
Hickory BBQ and Brandy Demi Glace

#### Gorgonzola Crusted Beef Medallion

Gorgonzola Crusted Beef Medallion  
Served with Potato Tart, Shallots Marmalade  
Chef's Selection of Fresh Seasonal Vegetables  
Lobster Mushroom Creamy Bordelaise

#### Rack of Lamb

Noni Macadamia Nut Crust  
Creamy Polenta  
Chef's Selection of Fresh Seasonal Vegetables

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners - Entrees

### Entree Selections

All Plated Dinners include Soup or Salad, Intermezzo, Entrée, and Dessert  
Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
A four-course minimum applies to all plated dinners

#### Star Anise Scented Duck Breast

Pan Seared Star Anise Scented Duck Breast  
Sweet Potato Risotto and Chef's Selection of Fresh Seasonal Vegetables  
Plum Jus

#### Coriander Seed Crusted Pork Tournedos

Braised Coriander Seed Crusted Pork Tournedos  
Horseradish and Caramelized Shallot Mashed Potato  
Chef's Selection of Fresh Seasonal Vegetables  
Pommery Mustard Demi Glace

#### Roasted Chicken Breast

Braised Local Greens and Herb Coated Asiago Polenta Fries  
Gingered Pommery Mustard and Sauternes Sauce

The above prices are subject to a 22% service charge and 4.166% state sales tax

# Dinner

## Plated Dinners - Entrees

### Entree Selections

All Plated Dinners include Soup or Salad, Intermezzo, Entrée, and Dessert  
Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
A four-course minimum applies to all plated dinners

### Hawaiian Waters Fresh Catch

Green Tea Flavored Seasonal Hawaiian Catch  
Lobster Masher and Chef's Selection of Fresh Seasonal Vegetables  
Kiawe Smoked Tomato Ragout

### Shiitake Crusted Mahi Mahi

Risotto Cake and Chef's Selection of Fresh Seasonal Vegetables  
Kaffir Lime Beurre Blanc

### Seared Snapper

Szechwan Pepper and Lemon Grass Marinated Fresh Hawaiian Snapper  
Black Thai and Jasmine Rice and Chef's Selection of Fresh Seasonal Vegetables  
Five Spice and Plum Warm Vinaigrette

### Tiger Prawns

Herb Marinated and Grilled Tiger Prawns  
Basil Yukon Gold Mousseline and Chef's Selection of Fresh Seasonal Vegetables  
Warm Cilantro Pesto

# Dinner

## Plated Dinners - Desserts

### Dessert Selections

#### Select One (1) Dessert

##### Caramelized Tropical Pot de crème

With Fresh Fruit and Lilikoi Sauce

##### Chilled Tropical and Berries Sabayon Trifle

Mixed Berries, Mango, Kiwi and Pineapple Marinated in Vanilla Syrup, Served with a Grand Marnier Sabayon

##### Double Chocolate Cheesecake

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

##### Flourless Chocolate Decadence

Coated in Chocolate with a Vanilla Cream Sauce

##### Hana Banana Chocolate Chunk

Caramelized Hana Bananas in a Chocolate Mousse Cake, Served with Crème Anglaise

##### Hawaiian Vintage Chocolate Macadamia Nut Mousse

With Port Wine Cherries and Sauce Anglaise

##### Kona Coffee Cappuccino Cheesecake

Bailey's Milk Chocolate Sauce

##### Lilikoi Meringue Tartelette

With Raspberry and Mango Sauce

##### Tahitian Vanilla Bavaois

Vanilla and Banana Cream with Berries and a Mango Coulis

##### Grand Wailea Dessert Decadence

Consider Upgrading Your Dessert Course with a Trio of Chef Fenton's Luscious Desserts  
Just Select Three (3) from the above Desserts to Create Your Own Grand Wailea Dessert Decadence

# Dinner

# Dessert Receptions

## Grand Desserts Reception

Array of Mini French Pastries to Include: Cappuccino Praline Cake, Chocolate Raspberry Mousse Cake, Tiramisu Mousse Cake, Coconut Passion Fruit Slice, Flourless Cake, Praline Chocolate Tartlet, Opera Slice, Brownie Mousse Bite, Chocolate Cream Puff, White Chocolate Raspberry Slice, and Coffee and Dark Chocolate Tartlet

Selection of Cookies Including: Maui Snow Balls and Chocolate Covered Shortbread Cookies

Kilauea Cake: Chocolate Kona Coffee Mousse Cake

Lilikoi Meringue Tartlets

Pineapple Coconut Chocolate Tart

Individual Chocolate and Coffee Mousses

Individual Grand Marnier Pot de crème

Warm Pineapple Mango Cobbler with Assorted Coulis and Crème Chantilly

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee, and Herbal Teas

Upgrade your Coffee Station with Chocolate Macadamia Nut Coffee, Cinnamon Sticks, Rock Candy Stir Sticks, Whip Cream, Candied Orange Rind, Nutmeg Cream, and Chocolate Shavings

## Specialty Dessert Stations

\*One Chef for Every 75 Guests to Prepare - **outside use only**

Banana Lumpia with Tahitian Vanilla Pastry Cream, Bitter Sweet Chocolate Sauce, Served with Caramel Ice Cream

Fresh Berries Flambé Served on Pineapple Shortbread with a Kaluha Flavored Crème Fraîche

Crepe Station - Warm Macadamia Nut Crepes with a Chocolate Sauce

Upgrade your Coffee Station with Chocolate Macadamia Nut Coffee, Cinnamon Sticks, Rock Candy Stir Sticks, Whip Cream, Candied Orange Rind, Nutmeg Cream, and Chocolate Shavings

Requires a minimum of (75) guests – Under (75) guests, an additional surcharge of \$10.00 per person will apply.

**Dessert Reception Service:** Based on a maximum of (90) Minutes – An additional surcharge of \$5.00 per person for each additional 30 minutes will apply beyond 90 minutes.

The above prices are subject to a 22% service charge and 4.166% state sales tax

**Due to Maui Fire Codes all action stations are limited to outside use only**



# Dinner

# Dessert Receptions

## French Pastries Dessert Table

Cappuccino Praline Cake  
Chocolate Raspberry Mousse Cake  
Tiramisu Mousse Cake  
Coconut Passion Fruit Slice  
Flourless Cake  
Praline Chocolate Tartlet  
Opera Slice  
White Chocolate Raspberry Slice  
Brownie Mousse Bite  
Chocolate Cream Puff  
Coffee and Dark Chocolate Tartlet  
Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Upgrade your Coffee Station with Chocolate Macadamia Nut Coffee, Cinnamon Sticks, Rock Candy Stir Sticks, Whip Cream, Candied Orange Rind, Nutmeg Cream, and Chocolate Shavings

## Let Them Eat Cake... And More!

Kilauea Cake  
Lilikoi Swirl Cheesecake  
Macadamia Nut Chocolate Tart  
Banana Cream Pie  
Chocolate and Coffee Martinis  
Seasonal Fresh Fruit Tarts  
Black Forest Cake  
Paris-Brest  
Tropical Pot de crème  
Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Upgrade your Coffee Station with Chocolate Macadamia Nut Coffee, Cinnamon Sticks, Rock Candy Stir Sticks, Whip Cream, Candied Orange Rind, Nutmeg Cream, and Chocolate Shavings

Requires a minimum of (75) guests – Under (75) guests, an additional surcharge of \$10.00 per person will apply.

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A WALDORF ASTORIA RESORT

### **Pacific Island Dinner Buffet**

"Komo mai me ke aloha" (Welcome to paradise) As you start your program, welcome your guests to paradise with an array of our traditional local flavors.

Provençal Potato Salad with Fingerling Potatoes, Cucumber, Kalamata Olives, Parsley and Roasted Garlic and Shallot Vinaigrette  
Grilled Asparagus Salad and Tomatoes With Maui Onions, Roasted Peppers, Kalamata Olives and Feta Cheese, Italian Vinaigrette

Array of Fresh Seasonal Sliced Fruits

Island Mixed Greens - With a Choice of Maui Onion Vinaigrette, Ulupalakua Ranch Dressing, and Roasted Sesame Vinaigrette

Seared Fresh Hawaiian Catch Marinated in Herb Oil - And Served on Grilled White Corn Salsa, Warm Tomato Concassé Enhanced with Fresh Mint and Meyers Lemons  
Grilled Chicken Breast - Stuffed with Goat Cheese, Pancetta and Wilted Greens, Kiawe Smoked BBQ Sauce  
Jasmine and Himalayan Red Rice  
Selection of Seasonal Island Grown Vegetables with Garlic Butter

Tortellini and Fresh Basil Chiffonade - With your Choice of Sauce:  
Marinara, Bolognese, and a Creamy Smoked Chicken with Chanterelles Sauce  
Grilled Country Style Bread and Shaved Parmesan Cheese

### **Satay Station - Your Choice of Two (2)**

Chicken, Shrimp, Beef, Vegetables  
With Peanut Sauce, Balinese Sauce, and Green Curry Sauce - \*Chef Required

~or~

### **Slow Roasted Prime Rib of Beef Carving Station**

Slow Roasted Prime Rib of Beef, Rubbed with Hawaiian Salt, Olive Oil and Our Own Blend of Herbs, Served with Horseradish Cream, Au Jus and Pesto Aioli, Assorted Rolls - \*Carved by a Chef

### **Selection of Five (5) Homemade Wailea Desserts to Include:**

Macadamia Nut Cream Pie, Chocolate Banana Cream Pie, Assorted Caramelized Pot de crème,  
And Two Additional Specialty Selection of Desserts by the Executive Pastry Chef

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Requires a minimum of (100) guests - Under (100) guests, an additional surcharge of \$10.00 per person will apply.

**Buffet Service:** Based on a maximum of Three (3) Hours.

\*Chef fees are \$190.00 per hour, per Chef

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# Dinner

## Dinner Buffets

### Hao Manamana BBQ Dinner Buffet

Cobb Salad Bar – Choices of Ranch Dressing, Lavender Citrus Emulsion, and Lilikoi Vinaigrette  
Grilled and Slow Roasted Vegetables Display  
Grilled Yukon Gold Potato Salad – Stone Mustard Vinaigrette and Crème Fraiche  
Early Summer Vine Ripe Tomatoes with Basil Oil and Kona Sea Salt

#### From The Grill - \*Chef to Prepare

Stuffed Pork Loin with Andouille Sausage – Finished on the Grill and Carved by a Chef  
Natural Beef Burger – Mustard, Ketchup, Mayonnase – Caramelized Onions  
Ragin' Cajun Sausage – Honey Mustard  
Spare Ribs brushed with Jim Beam Mango BBQ Sauce  
Lemon Grass marinated Salmon a la Plancha – Cilantro Lime Orange Salsa

#### From the Fryer – \*Chef to Prepare

Buttermilk and Spices Chicken Nibbles – Ancho "Kona Ale" BBQ Sauce  
Jalapeno Poppers – Ranch Dressing

#### Chili Bar

Chili Con Carne  
Vegetarian Black Bean Chili - Shredded Cheddar Cheese

Baked Potato and Sweet Potato Bar – Sour Cream, Bacon, Chives, and Butter

#### Desserts Display

Lilikoi Meringue Tart, Caramel Pound Cake with Brown Sugar Apples, Coconut Cheesecake with Fresh Berries,  
Macadamia Nut Pie, Cinnamon Brioche Bread Pudding – Under a Heat Lamp, and Cherry Pie  
Ice Cream Bar – Scooped by an \*\*Attendant

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Requires a minimum of (100) guests - Under (100) guests, an additional surcharge of \$10.00 per person will apply.

**Buffet Service:** Based on a maximum of Three (3) Hours.

75 \*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant fees are \$135.00 per hour, per Attendant

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*Grand Wailea*™

A WALDORF ASTORIA RESORT

### A Taste of Grand Wailea

#### Humuhumunukunukuapua`a Station

Kula Butter Lettuce - Served with Blue Cheese, Asian Pears and Hawaiian Honey Noni Dressing  
Crispy Shrimp Poke Martini - Served with Apple Wood Smoked Bacon, Macadamia Nuts, Dried Cranberries and Maple Sweet and Sour Dressing  
Basket of Kalua Pig and Boursin Cheese Pot Stickers, Sweet Thai Chili Dip  
Blackened Hawaiian Snapper, Garnished with Stir Fried Vegetables and Cilantro Pesto Sauce  
Lobster Fried Rice  
Vegetable Coconut and Basil Thai Curry

#### Bistro Molokini Station

Crispy Calamari - Served with a Drizzle of Sweet Thai Chili Aioli and Arrabbiata Sauce - \*Chef to Prepare- **outside use only**  
Classic Caesar Salad - Hearts of Romaine Lettuce with Sourdough Croutons and Grated Parmesan Cheese - \*\*Tossed by an Attendant  
Veal Medallions Picatta with Lemon Caper Jus and Sautéed Mushrooms  
Fried Garlic and Herb Rice Pilaf  
Penne Pasta and Porcine Italian Sausage Bolognese Sauce, Shaved Parmigiano Reggiano

Assorted Imported and Domestic Cheese Platter Garnished with Grapes and Nuts  
Freshly Baked Assorted Rolls

#### Far East Station

Assortment of Traditional and Contemporary Sushi  
Sliced Fresh Sashimi Served with Pickled Ginger, Wasabi and Soy  
Shrimp, Shiitake and Asparagus Tempura  
Served with a Ginger Tempura Sauce - \*Chef to Prepare - **outside use only**  
Mochiko Chicken - Served with Miso & Tonkatsu Dipping Sauce  
Steamed White Rice

### CONTINUED ON NEXT PAGE...

Requires a minimum of (100) guests - Under (100) guests, an additional surcharge of \$10.00 per person will apply.

**Buffet Service:** Based on a maximum of Three (3) Hours.

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\*\*Attendant fees are \$135.00 per hour, per Attendant

The above prices are subject to a 22% service charge and 4.166% state sales tax

### A Taste of Grand Wailea - Continued

#### After Dinner Café Kula Station

Flourless Chocolate Cake

Banana Foster Cheesecake

Assorted Chocolate Mousse Martini

Assorted French Pastries

Fresh Fruit Tart

#### Ice Cream Sundae Station

Vanilla, Chocolate and Macadamia Nut Ice Cream, Served with Whipped Cream, Chocolate Shaving, Maraschino Cherries, Warm Chocolate Fudge, Strawberry Sauce and Heath Bar Crunch - \*\*Prepared by an Attendant

Freshly Brewed Kona Blend Coffee and Decaffeinated, Assorted Herbal Teas

Requires a minimum of (100) guests - Under (100) guests, an additional surcharge of \$10.00 per person will apply.

**Buffet Service:** Based on a maximum of Three (3) Hours.

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant fees are \$135.00 per hour, per Attendant

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### **Mauka Makai Dinner Buffet**

“Pa`ipa`i i ke kai malie o Hawai`i nei” (Splash in the calm waters of Hawaii) 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, which overlooks the Pacific Ocean.

Hawaiian Fisherman Soup

Ginger Tomato Broth, Garlic Rubbed Taro Bread Croutons

Zesty Spinach Salad - With Rice Vinegar Vinaigrette, Candied Pecans and Shallot Confit - \*\*Tossed by an Attendant

Israeli Couscous Salad - Garnished with Grilled Vegetables and Flash Seared Rock Shrimp Poke

Shichimi Coated Seared Ahi - Served with Green Papaya Salad and Lilikoi and Wasabi Aiolis

Maui Onion and Tomato Salad - Topped with Mild Gorgonzola, Fresh Basil and Cracked Pepper

Fried Hawaiian Snapper Filet - Served Asian Style, with Shoyu Dip, Ginger and Chinese Parsley, Peanut and Sesame Glaze - \*\*Served by an Attendant

Slow Roasted Baron of Beef - With Appropriate Condiments and Assorted Rolls - \*Chef to Carve

Shrimp Boil - Tossed in Old Bay Seasoning and Herb Butter - \*Chef to Prepare - **outside use only**

– Based on 4 Pieces Per Person

Pistachio and Blue Crab Crusted Chicken Breast - Served with a Shiraz Beurre Rouge, Wilted Tatsoi, Apple Smoked Bacon and Slow Roasted Garlic

Parsley and Butter Tossed Boiled Fingerling Potatoes

Assortment of Seasonal Vegetables

### **Dessert Display to Include:**

Assorted Mini Pastries, Asian Pear Almond Tart,

Banana Foster Cheesecake, Chocolate Caribe Tart

and Caramelized Grand Marnier Pot de crème

Freshly Brewed Kona Blend Coffee and Decaffeinated, Assorted Herbal Teas

Requires a minimum of (100) guests - Under (100) guests, an additional surcharge per person will apply.

**Buffet Service:** Based on a maximum of Three (3) Hours.

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant fees are \$135.00 per hour, per Attendant

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### King Kamehameha's Table

If you are looking for a feast fit for a king, look no further. The "King Kamehameha's Table" will fill anyone's appetite in one sitting.

#### King's Salad Table

Hawaiian Cobb with Your Own Selection of Items - Crisp Iceberg Lettuce, Chopped Bacon, Rock Shrimp, Caramelized Macadamia Nuts, Baby Corn, and Papaya Seed Dressing

Tropical Fruit Salad

Taro & Sweet Potato Salad

#### King's Grill & Roast Station

Slow Roasted Rib Eye Steak - Rubbed With Hawaiian Salt and Our Blend of Herbs and Spices, Horseradish Cream Sauce, Dijon Mustard and Country Style Honey Pommery, Assorted Rolls - \*Chef to Grill & Carve - **outside use only**

Whole Roasted Chicken - Caramelized Maui Onion Demi Glace and Spicy Soy Sesame Dipping Sauce - \*Chef to Carve

Baked Hawaiian Waters Catch - Served with Fresh Fruit Salsa and Garlic Beurre Blanc - \*\*Attendant Required

Lobster Tail and Snow Crab Legs - Drawn Butter and Lemon

Slow Braised Baby Back Ribs - Basted with Jack Daniels and Pomegranate BBQ Sauce

Baked Potato Bar Served with Sour Cream, Bacon, Butter, Herb Butter, Chives, Cheddar Cheese, Grilled Asparagus, Warm Chili, Grilled Portuguese Sausage

Grilled Hawaiian Island Corn on the Cob

Fried Maui Onion Rings

Banana Streusel Pie

Double Crust Apple Pie with Tahitian Vanilla Sauce

Jumbo Warm Fudge Brownies and Jumbo Assorted Housemade Cookies

#### Make your own Sundae Ice Cream Bar:

Chocolate and Macadamia Nut Ice Cream with Assorted Toppings, Warm Fudge Sauce and Strawberry Sauce - \*\*Attendant Required

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, and Assorted Teas

Requires a minimum of (100) guests - Under (100) guests, an additional surcharge of \$10.00 per person will apply.

**Buffet Service:** Based on a maximum of Three (3) Hours.

\*Chef fees are \$190.00 per hour, per Chef

\*\*Attendant fees are \$135.00 per hour, per Attendant

The above prices are subject to a 22% service charge and 4.166% state sales tax

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*Grand Wailea*<sup>™</sup>

A WALDORF ASTORIA RESORT



# Beverages

Beverages, Specialty Beverages, Wine List

80



*Grand Wailea*<sup>™</sup>

A WALDORF ASTORIA RESORT

# Beverages

## Beverages

Grand Wailea Resort offers Premium, Deluxe and Super Deluxe 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 event(s).

### Premium

Smirnoff Vodka  
Bombay Original Gin  
Cruzan Light Rum  
Sauza Gold Tequila  
Jim Beam Bourbon  
Canadian Club Whiskey  
J&B Scotch  
Jade Mountain Cabernet Sauvignon  
Jade Mountain Chardonnay

### Deluxe

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Jose Cuervo Especial (Gold) Tequila  
Jack Daniel's Bourbon  
Canadian Club Whiskey  
Dewar's White Label Scotch  
Jade Mountain Cabernet Sauvignon  
Jade Mountain Chardonnay

### Super Deluxe

Grey Goose Vodka  
Bombay Sapphire Gin  
Mount Gay Rum  
Jose Cuervo 1800 Tequila  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Chivas Scotch  
Jade Mountain Cabernet Sauvignon  
Jade Mountain Chardonnay

### Domestic Beer

Budweiser  
Bud Light  
Miller Lite

### Imported Beer

Corona Extra  
Heineken  
Stella Artois

### Specialty Beer

Blue Moon  
Michelob Ultra  
Sam Adams Lager  
Kona Golden Ale (Hawaiian Micro Brew)

### Cordials

Baileys Original Irish Cream  
Chambord  
Cointreau  
Amaretto di Saronno  
Frangelico  
Grand Marnier  
Kahlua  
Sambuca Romano

We are happy to coordinate specific brand requests for your conference or a particular event. Please coordinate with your Catering & Conference Services Manager well in advance.

Please note that all alcoholic beverage sales and service 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 beverages must be done by Grand Wailea employees and not the patrons of the hotel.

# Beverages

## Beverages

### Hosted or Cash Bar

Cocktails – Super Deluxe  
Cocktails – Deluxe  
Cocktails – Premium  
Domestic Beer  
Imported Beer  
Specialty Beer  
Wine by the Glass  
Champagne by the Glass  
Soft Drinks  
Fiji Bottled Water  
Evian Bottled Water  
Grand Wailea Hawaiian Water  
Perrier Sparkling Mineral Water  
Cordials  
Tropicals/Blended Cocktails  
Non-Alcoholic Blended Smoothies  
Mai Tais

### Hosted Bar Packages Available by the Hour per Person

One Hour  
Two Hours  
Each additional hour

*All Hosted Bar Service includes Cocktails, Domestic and Imported Beers, Wines, Mineral Waters, Fruit Juices and Soft Drinks. Hosted Bars by the Hour do not include Tropicals/Blended, Champagne or Cordials, which will be at an additional cost.*

Bartender fees: \$165.00 per hour, per Bartender. Bartender fee will be waived if beverage revenue per bar, per hour meets or exceeds \$500.00.  
Cashier fees: \$135.00 per hour, per Cashier  
The above prices are subject to a 22% service charge and 4.166% state sales tax  
Prices and Menu Items Subject to Change

# Beverages

## Specialty Beverages

### Mojito Bar

Pineapple Mojitos  
Kula Strawberry Mojitos  
Raspberry Mojitos  
Traditional Mojitos  
\*\*\*Bartender Required

### The Morning After...

Bloody Marys  
(Upgrade with a Condiment Station to allow Guests to Enhance their Bloody Mary)  
– Items to Include: Horseradish, Tabasco, Celery Salt, Queen Olives, Jalapeno Stuffed Olives, Worcestershire Sauce, Limes, Celery Stalks  
Screwdrivers  
Mimosas  
\*\*\*Bartender Required

### Tropicals

Blended Tropicals  
Served in Pineapples or Coconuts for an additional Charge  
\*\*\*Bartender Required

### Smoothies

Pineapple-Passion Fruit, Kona Coffee, Chocolate, Strawberry, Banana and Papaya-Mango  
\*\*\*Bartender Required for Alcoholic Smoothies

### Martini Bar

Vodka brands to include: Absolut Mandarin, Absolut Citron, Absolut Peach, Grey Goose, Ketel One, Stolichnaya, and Belvedere  
\*\*\*Bartender Required

### Non-Alcoholic Beverages

Wailea Fruit Punch  
Martinelli's Sparkling Cider

Bartender fees: \$165.00 per hour, per Bartender. Bartender fee will be waived if beverage revenue per bar, per hour meets or exceeds \$500.00  
Cashier fees: \$135.00 per hour, per Cashier.  
The above prices are subject to a 22% service charge and 4.166% state sales tax.  
Prices and Menu Items Subject to Change

### Chardonnay

**Jade Mountain, Monterey, San Luis Obispo & Santa Barbara County** – Versatile and refreshing with white floral and tropical fruit notes.

**William Hill, Central Coast, California** – Aromas and flavors of ripe fruit and spice with hints of citrus and tropical notes.

**Sonoma Cutrer, Russian River Ranches, California** – Pleasing interplay of ripe pear, citrus, melon, and spice notes.

**Cuvaison, Carneros** - An attractive bouquet of pineapple, lemon peel, and toasted oak. Ripe flavors of mango, peach, and apricot. Good length with butterscotch and vanilla flavors.

**Landmark Overlook, Sonoma** - The aromas of toasted almonds, caramel, and coconut are followed by crisp green apple, and lemon rind flavors.

**Far Niente, Napa** - Aromas of melon, guava, and ripe fig are layered with toasty spices that resemble hazelnut and clove. The wine is round and creamy and the palate brings forth a tropical minerality that balances a spicy, toasty finish.

### Sauvignon Blanc / Fume Blanc

**Murphy Goode, "The Fume", North Coast, California** – Crisp wine with notes of ripe grapefruit, tropical fruit, and fig.

**Kim Crawford, New Zealand NV** – An exuberant wine brimming with flavors of pineapple, melon, passion fruit and crisp acidity.

**Girard, Napa Valley, California** – Lush aromas of citrus, pineapple, and guava on the nose, with grapefruit and lemon zest on the palate.

### Pinot Gris/Pinot Grigio

**Loredona, Monterey, California** – The pleasant fruitiness of white peach and nectarine with a well balanced acidity of lemon and tropical fruit.

**Columbia Winery, Pinot Gris, Columbia Valley, Washington** – Dry wine, spicy aroma with hints of citrus and ripe melon.

The above prices are subject to a 22% service charge and 4.166% state sales tax.

Prices and Menu Items Subject to Change

**\*\*Please consult with your Catering & Conference Services Manager for availability as they are Subject to Change\*\***

### Riesling

**Pacific Rim, Columbia Valley, Washington** – Portraying bright crispness, subtle sweetness and aromas of jasmine, pear, and apple.

### White Blend

**Conundrum, White Blend, California** – Rich complex flavors of green apple, ripe peaches, and spice.

### Cabernet Sauvignon

**Jade Mountain, Napa, Sonoma and Lake County** – Aromas of ripe dark red fruit placed with violet, chocolate, and mocha.

**BV, Napa Valley, California** – Velvety layers of blackberry, ripe Santa Rosa plum, chocolate, and violet.

**Silver Palm, North Coast, California** – Dark fruit flavors with notes of chocolate, espresso, and creamy vanilla.

**Tangley Oaks, Napa Valley, California** – Red berry and plum flavors along with notes of espresso and cassis.

**Buehler Vineyards, Napa Valley, California** - This wine is brimming with fruit aromas of plums, blackberry, and black currant. Rich and full-bodied on the palate.

**Franciscan, Napa Valley, California** – Full body, with notes of violet, cranberry, currants, and toasty oak.

**Jordan, Alexander Valley** – Bouquet of cassis, black cherry, and chocolate.

### Merlot

**Jade Mountain, Napa and San Luis Obispo County** – Black cherry, plum flavors with caramel notes, asian five spice, and cinnamon.

**14 Hands, Columbia River Valley, Washington** – Expressive flavors of dark stone fruits with subtle notes of coca and toast.

**Franciscan, Napa Valley, California** – Aromas of ripe cherries, and dark plum interwoven with anise and peppercorn.

**Coppola, "Blue Label", Monterey, California** – Aromas of currant, black cherry, and plum

Prices and Menu Items Subject to Change

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### Pinot Noir

**Firesteed, Oregon** – Aromas of strawberries, cedar & spice with luscious flavors of vanilla bean and cherry tart

**Belle Glos “Meiomi”, Central Coast, California** – Pronounced “May-oh-mee” meaning coast. Aromas of cola, blackberries, and sweet cedar.

**Saintsbury Garnet, Carneros, California** Full compliment of red fruit flavors and subtle aromatic notes of forest floor, spice, and lilac.

**King Estate, Oregon** - Flavors of vanilla, cherry, caramel, and pepper sauce.

**Cuvaison, Carneros** - Well knit flavors of wild strawberries, licorice, orange peel, with a long finish. An elegant and restrained Pinot Noir with fine balance and delicious fruit.

### Syrah/Zinfandel

**Sebastiani, Zinfandel, Sonoma, California** - Flavors of pure raspberry fruit and nuances of cedar and vanilla oak.

**Cline, “Cool Climate” Syrah, Sonoma, California** – Rich blueberry and black pepper characters finishing with a hint of cedar.

**Morgan, Syrah, Monterey, California** - On the nose, the wine exhibits aromas of cassis and olives with ripe, plummy fruit and spicy/toasty notes.

**Ridge “Three Valleys”, Zinfandel, Sonoma, California** - Sensuous, with structure and tons of fruit.

### Champagne & Sparkling Wine

**Domaine St. Michelle, Brut, California NV** – Nicely balanced. This crisp jazzy wine deliver delicate apple and cistrus characteristics with a fresh, light toastiness.

**Domaine Chandon, Brut, California NV** – Rich and intense, with complex pear, ginger, and spicy apple scents.

**Moet Chandon, Imperial, Champagne, France NV** – A soft peach aroma and a crisp refreshing finish.

**Veuve Clicquot, Ponsardin, Reims, France NV** – A pleasant fragrance, with fruit and brioche notes.

**Moet Chandon, Dom Perignon, Champagne, France** - Honey and brioche with fresh almond and apricot finish.

Prices and Menu Items Subject to Change

The above prices are subject to a 22% service charge and 4.166% state sales tax

**\*\*Please consult with your Catering & Conference Services Manager for availability as they are Subject to Change\*\***