

banquet menus



Best of Grand Wailea

From the Land & Sea with Aloha


Grand Wailea™
A WALDORF ASTORIA RESORT

aloha e komo mai

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

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

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

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

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

Me ke aloha pumehana,
Catering & Conference Services

locally sourced

A SAMPLE OF OUR SOURCES...

Ali'i Kula Lavender Farm

Evonuk Farms

Hamakua Mushrooms

Hawaii Island Mushrooms

Kula Country Farms

Kumu Farms

Maui Brewing Co.

Ocean Vodka

Surfing Goat Dairy Farm



H2O *(priced individually)*

PATH Refillable Water Bottles (600ml), Still \$10

Coffee & Tea *(priced per gallon)*

Kona Blend Coffee \$110

Decaffeinated Coffee \$110

Assorted Hot Teas \$110

Iced Mango Tea \$88

Soft Drinks & Bottled Beverages

(priced individually)

Zico Coconut Water \$9

Fruit Juices \$7.50

Local Fruit Juices (Canned) \$7.50

Power Drinks \$8.50

Soft Drinks \$7.50

Chilled Coffee Drinks \$9

Juices and Milk *(priced per gallon)*

Fruit Juices (Orange, Cranberry, Apple, Grapefruit) \$95

Fresh Lemonade \$88

Iced Cold Milk (Whole, Skim, Almond, Soy) \$88

Tropical Fruit Juices (Pineapple, Guava, Pog) \$98

Vegetable Juices \$98

Wailea Fruit Punch \$98

Infused Water Elixirs *(priced per gallon)*

Watermelon & Mint \$55

Pineapple & Basil \$55

Citrus Explosion (Orange, Lemon And Lime) \$55

Cucumber & Lime \$55

quench your thirst



à la carte

Fresh Fruit Display

assortment to include

Apples, Bananas, Oranges, and Seasonal Local Fruits \$58 Per Dozen

Baked Goods *(priced per dozen)*

Assorted Bagels

assortment to include:

Plain, Cinnamon Raisin, Everything, Blueberry Served With Plain, Chive, Pineapple, Jalapeño Cream Cheese \$78

Breakfast Breads And Bakeries \$72

Caramel Sticky Buns \$72

Assorted Croissants: Plain, Whole Grain, or Chocolate \$75

House Made Granola Bars with Chocolate \$88

Turnovers; Seasonal Fruit Filling \$68

Warm Giant Cinnamon Rolls With Cream Cheese Frosting \$75

Scones

assortment to include:

Seasonal Fruit, Chocolate, Macadamia Nut \$62

Traditional Yogurt or Greek Yogurt

Choice of (1)

Granola

Mixed Dried Fruits

Shredded Coconut

\$7.50 Per Person

Assorted Muffins \$75

Assorted Doughnuts \$75

Brownies and Blondies \$72

International Cookies

assortment to include:

English Shortbread, Hawaiian Shortbread With Macadamia Nuts And Chocolate, Chinese Almond Cookies, American Chocolate Chip Cookies, And Madeleines \$88

Portuguese Malasada Tossed In Cinnamon Sugar

Choice of (1)

Plain


Guava

Cream

Chocolate

Seasonal Fruit

\$75



Dry Snacks *(priced individually)*

Granola Bars & Power Bars \$7

Assorted King Size Candy Bars \$6

Maui Chips in Individual Bags \$5

To Share

Tortilla Chips and Island Salsa *\$11 per person*

Maui Chips and Onion Dip *\$11 per person*

Dry Snack Mix, Trail Mix, Mixed Nuts, or Mini
Hard Pretzels *\$62.00 per pound*

Freshly Popped Popcorn

Attendant Required

\$11 per person

\$195 Per Attendant, per hour

Frozen Snacks *(priced individually)*

Haagen Das - Milk Chocolate or Almond \$9.50

Good Humor Bars \$9

Locally Made Frozen Fruit Bars *\$11*

Frozen Fruit Bars \$9

Warm Soft Hawaiian Salted Pretzels

Choice of (2)

- Warm Maui Brew Co. Aged Cheddar Cheese
- Roasted Pineapple Mustard
- Whole Grain Mustard
- Caramel Sea Salt & Chocolate Dipping Sauces

\$85 per dozen

Mini Sandwich Rolls

- Wheat Rolls With Turkey And Garlic Aioli
- Sourdough Rolls With Roast Beef And Brie Cheese
- Herb Rolls With Grilled And Slow Roasted Vegetables, Pesto Spread

\$90 per dozen





our chef

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

up with an infectious smile and innovative ideas.

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

Chef Ryan graduated from Scottsdale's Culinary Institute Le Cordon Bleu Program in 2001. His career spans the globe, and most recently, he was executive sous chef at The Ritz-Carlton,

Half Moon Bay and spent seven years on Maui with The Ritz-Carlton, Kapalua.

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

A wooden crate filled with pineapples, set against a background of tropical foliage and red soil. The pineapples are ripe with yellow and green skin. The crate is made of light-colored wood. The background shows long, thin leaves of tropical plants and reddish-brown earth.

island style breaks

Pineapple Paradise

Maui Gold Pineapple Brown Butter Cake

Pineapple Upside Down
Cake Shot

Brown Sugar Panna Cotta, Pineapple
Chocolate

Dipped Dried Pineapple

Maui Gold Pineapple Crisp
Yogurt Parfait with Caramelized
Pineapple, Granola and Kumu Farms
Coconut Chips

\$38 per person

Pineapple Flambe
Chef Attended
Additional \$21 per person

Chef Fees
\$250 Per Chef, Per Hour

Bushels Of Berries

Strawberry Crèmeux

Strawberry Tres Leches Shot

Chocolate Dipped Strawberries

Strawberry Rhubarb Cobbler

Savory Strawberry Tart with
Local Chevre

Strawberry Yogurt Parfait
with Granola and Kumu Farms
Coconut Chips

Warm Brie with Strawberries

\$38 per person

All breaks are based on (30) minutes
Quantities must be guaranteed for
entire group

All About Dragon Fruit

Dragon Fruit Panna Cotta

Dragon Fruit Tartlet

Dragon Fruit Brulé

Dragon Fruit Salsa
Taro Chips

Dragon Fruit Gazpacho

\$38 Per Person

Plenty Of Passion Fruit

Lilikoi Crèmeux

Vanilla Panna Cotta, Lilikoi Gelee

Lilikoi Mousse Cake

Lilikoi Mango Cobbler

Tropical Fruit Crostini
Local Lilikoi Quark

Lilikoi Yogurt Parfait
Granola and Kumu Farms
Coconut Chips

\$40 per person

Going Coconuts

Kumu Farms Coconut Chips

House Made Almond Joy
Toasted Coconut Cream
Pudding

Coconut Brown Butter Cake

Big Island Coconut Brownies

Coconut Macaroons

\$38 Per Person

Cookies And Milk

House Made Cookies
Chocolate Chip, Oatmeal,
Peanut Butter, White
Chocolate Macadamia Nut

Milk Bar

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

\$38 Per Person

*All breaks are based on (30) minutes
Quantities must be guaranteed for
entire group*

Chocolate Factory

Chocolate Pot De Crème

Assorted Truffles

Chocolate Financier

Bittersweet Chocolate
Tartlet

\$42 Per Person

Local Maui Harvest

Choice of (4)

Pineapple Paradise

Bushels Of Berries

Dragon Fruit

Passion Fruit

Going Coconuts

Chocolate Factory

\$47 Per Person



haleakala sunrise continental

Chilled Juices

Guava, Orange, and Pineapple

Freshly Brewed Kona Blend Coffee
and Decaffeinated

Assorted Herbal Teas

Fresh Seasonal Sliced Fruit

Assorted Bagels, Muffins, Danishes and
Croissants | *Based On (2) Pieces Per
Person*

Served with Whipped Lilikoi Butter
Topped with Hawaiian Sea Salt, Plain
Cream Cheese, Cream Cheese
with Chives, and Pineapple Jalapeño
Cream Cheese

House Made Granola with Fresh Whole
Milk and Low-Fat Milk (Soy Milk Available
Upon Request)

\$52 Per Person

\$57 Per Person Under (25) Guests

Based on (90) Minutes

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

breakfast

Wailea Breakfast Buffet

Chilled Juices Of Guava, Orange, and Pineapple

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

Fresh Seasonal Sliced Fruit

Freshly Baked breakfast Pastries, Including:

Bagels, Croissants, Muffins, Danishes with Butter and Preserves

Served with Plain Cream Cheese, Cream Cheese With Chives and Pineapple Jalapeño
Cream Cheese

Steelcut Oats

Toasted Macadamia Nuts and Fresh Berries Served with Local Honey and Almond Milk

Farm Fresh Scrambled Eggs

Choice of (1) Egg item, (2) Meat items and (1) Starch item

Options listed on the next page

\$65 Per Person

\$75 Per Person Under (25) Guests

Based on (2) hours

*\$5.00 Per person for each additional
(30) minutes
(Maximum 3 Hours)*

buffet



Egg

Choice of (1)

The Ali'i Breakfast Sandwich
Hawaiian Sweet Bread, Stuffed with Egg
White Frittata with Spinach, Tomatoes
and Cheddar Cheese

Egg Muffin Sandwich
Canadian Bacon, Egg and Cheddar
Cheese

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

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

Kula Tomato and Swiss Cheese Quiche

Individual Egg Frittatas
Choice Of (1):

Ham and Cheese

Spinach and Ham

Smoked Salmon

Bacon and Cheddar

Grilled Vegetables

Meat

Choice Of (2)

Smoked Bacon

Link Sausage

Corned Beef Hash

Portuguese Sausage

Turkey Hash

Turkey Bacon

Grilled Ham Steak

Starch

Choice Of (1)

Roasted Marble Potatoes with Hawaiian
Sea Salt

Breakfast Potatoes with Onions, Peppers
and Parsley

Crispy Hash Brown Potatoes

Kim Chee Fried Rice

Steamed White Rice

Steamed Brown Rice



aloha breakfast on-the-go

Presented in an Insulated Bag

Seasonal Whole Fruit

Starter

Choice of (1)

Granola Bar

Yogurt or Greek Yogurt Parfait

Dried Fruits and Nuts

Entrée

Choice of (1)

Lox Bagel

Atlantic Smoked Salmon, Cream Cheese, Capers and Diced Onion

Breakfast Croissant

Scrambled Eggs, Canadian Bacon and Cheddar Cheese

English Muffin

Portuguese Sausage and Scrambled Eggs

Healthy Breakfast Burrito

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

Upcountry Farmer Portuguese Sweet Bread Sandwich

Black Forest Ham, Swiss Cheese and Grilled Pineapple

Freshly Brewed Kona Blend Coffee and
Decaffeinated and Assorted Herbal Teas

Beverage

Choice of (1)

Assorted Bottled Juices

Assorted Soft Drinks

Path Refillable Bottled Water (600 ml)

+\$3.00 Per Person

\$55 Per Person

\$60 Per Person, Under (25) guests

Light Fare

House Made Granola
Fresh Whole and Skim Milk (Soy Milk Available
Upon Request)
\$6.50 Per Person

Individual Dry Cereals
Fresh Whole and Skim Milk (Soy Milk Available
Upon Request)
\$7 Each

Steelcut Oats
Toasted Macadamia Nuts, Fresh Berries, Local
Honey
Choice of Almond Milk or Coconut Milk
\$12 Per Person

Fruit And Yogurt Parfait
Plain Greek Yogurt, Fresh Berries and Mixed Nuts
\$10.50 Each

Hard Boiled Eggs
\$50 Per Dozen

House Made Smoked Salmon
Haiku Tomatoes, Shaved Maui Onion, And
Capers
\$24 Per Person

Hot Breakfast Sandwiches

Breakfast Croissant
Scrambled Eggs, Canadian Bacon and
Cheddar cheese

English Muffin
Portuguese Sausage and Scrambled Eggs

Healthy Breakfast Burrito
Egg Whites, Spinach, Turkey Bacon,
Jalapeño Jack cheese, and Pineapple Salsa

\$12 Each
Minimum Quantity of (25)

Sweet Additions

Choice of (1)

Hawaiian Sweetbread French Toast,
Maple Syrup

Menhune Buttermilk Pancakes , Maple Syrup
Choice of (1)
Blueberries, Strawberries, Macadamia Nuts
or Nuttella

Banana Bread Pudding
Tahitian Vanilla Sauce

Cinnamon Roll French Toast
Bananas Foster

Belgian Waffles
Berries and Powdered Sugar, Maple Syrup
Choice of (1)
Guava, Coconut Or Lilikoi Syrup

\$12 Per Person

Asian Breakfast Station

Served by an attendant

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

Kim Chee

Miso Shiru (Miso Soup with Tofu, Scallion, and
Wakame Seaweed)

Sake Shio Yaki (Salted Broiled Salmon)

Tsukemono (Pickled Vegetables)

Dim Sum Basket
Chili Sauce, Tamari Sauce and Chinese Mustard

Steamed Rice

\$45 Per Person

Attendant Fees
\$195 Per Attendant, Per Hour

breakfast enhancements





Omelette Station

Chef to Prepare

Prepared to Order

Farm Fresh Eggs

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

\$25 Per Person

Eggs Benedict

Chef to Prepare

Outside Use Only

Traditional Eggs Benedict

Hollandaise

\$16 Per Person

Island Style Eggs Benedict

Choice of (1)

Kona Crab Eggs Benedict

Ahi Tuna Eggs Benedict

Smoked Salmon Eggs Benedict

Pork Belly Eggs Benedict

\$22 Per Person

Chef Fees

\$250 Per Chef, Per Hour

Presented in an Insulated Bag

Seasonal Whole Fresh Fruit

Individual Cheeses and Crackers

Maui Potato Chips

Salad

Choice of (1)

Fusilli

Roasted Peppers, Kalamata Olives And
Green Asparagus and Italian Dressing

Caesar Salad

Herb Croutons And Parmesan Cheese and
Caesar Dressing

Kula Tomato and Maui Onions

Balsamic Dressing

Greek Salad

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

Roasted Red Bliss Potatoes

Bacon Vinaigrette

*Choice of (1) Dessert and (1) Beverage
Options listed on the next page*

\$70 Per Person

Entrée

Choice of (1)

Roast Beef

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

Fresh Roasted Turkey

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

Black Forest Ham

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

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

Grilled Vegetables

Herb Marinated Smoked Mozzarella, Tapenade Spread,
Herb Flavored Tortilla

Muffuletta Salami

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

Island Waldorf Salad

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

Spinach Salad

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

Wailea Caprese

Sliced Island Red and Yellow Tomatoes,
Buffalo Mozzarella, Arugula, Island Basil, Grilled
Beef, Maui Onion Brochette Marinated, White Balsamic
Vinaigrette

lunch on-the-go

Dessert

Choice of (1)

Chocolate Brownie

Macadamia Nut Brownie

Blondie

Cookie

Coconut Macaroon

Assorted Candy Bars

Beverage

Choice of (1)

Assorted Soft Drink

Aloha Made Juice

PATH Refillable Bottled Water +\$3





that's a wrap

Upcountry Maui Butter Lettuce Salad

Hamakua Hearts Of Palm, Orange Segments, Macadamia Nuts,
Dried Cherries, Warm Bacon Dressing

Penne Pasta Salad

Sun Dried Tomatoes And Kalamata Olives, Pesto Dressing

Cobb Salad

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

Maui Chips

Sliced Fresh Tropical and Domestic Fruits

Entrée

Based on One Piece of Each Selection Per Person:

Wrapped in Choice of (1)

Wheat, Tomato or Spinach Tortilla.

- Seared Ahi with Ponzu Aioli
- Grilled Seasonal Vegetables with Olive Tapenade
- Chinese Chicken Salad with a Side of Cilantro Mayonnaise

Macadamia Nut Chocolate Tartlet

Caramelized Mini Orange and Chocolate Pot De Crème

Assorted Cookies And Brownies

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

Mango Iced Tea

\$74 Per Person

\$84 Per Person Under (25) Guests

Based on (2) Hours

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

carving board

Salads

Choice of (3)

Bibb Lettuce

Shaved Maui Onions, Maytag Blue Cheese Crumbles and Balsamic Dressing

Orecchiette Pasta

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

Roasted Vegetables Salad

Thyme and Shallot Dressing

Red And Yellow Kula

Tomatoes Shaved Maui Onions Salad, Basil and White Balsamic Vinaigrette

Fingerling Potato Salad

Champagne Vinaigrette

Coleslaw

Buttermilk and Caraway Seed Dressing

Organic Blend of Upcountry Mixed Greens

Cucumber, Carrots, Cilantro Lime and Creamy Papaya Seed Dressing

Sandwiches From the Carving Board

Roasted Fresh Turkey Breast

Gruyere on Sourdough

Roast Beef

Rubbed with Hawaiian Salt, Provolone on Multi Grain

Deli Sliced Smoked Ham

Muenster on Herb Focaccia

Tuna Salad

Red Onions, Celery and Mayonnaise on Croissant

Served with
Dijon Mustard, Honey
Pommery Mustard,
Mayonnaise, Cilantro Pesto
Aioli

Sides

Maui Potato Chips

Assortment of
Whole Fresh Fruits

Desserts

Assorted House Made Cookies

Coconut Macaroons

Lemon Coconut Bars

Lilikoi Bars

Drinks

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

Mango Iced Tea

\$75 Per Person

Enhancement Option

*Chef to Prepare
Choice of (1)*

New York Style Pastrami, Thousand Island Dressing and Sauerkraut

Roasted Tenderloin, Smoked Paprika Aioli on House Made Kiawe Rye Roll

\$12 per person

*Chef Fees
\$250 Per Chef, Per Hour*



chop sticks

Salads

Tatsoi Salad

Shredded Carrots, Crispy Wonton and Wasabi Vinaigrette

Cucumber Namasu

Chukka Soba Noodle Salad

Prawns Poached in Miso Sake and Wasabi Vinaigrette

Entrées

Stir Fried Local Vegetables, Ginger and Hoisin Sauce

Char Siu Pork Fried Rice

Lemon Chicken
Chinese Snap Peas

Sweet and Sour Stir-Fried Shrimp

Assortment Of Sushi

Based on (4) Pieces Per Person

Vegetable Roll

Local Avocado, Cucumber, Yamagobo, Kaiware and Papaya Soy Wrap

Traditional California Rolls
Crab and Avocado

Spicy Tuna Roll

Ahi, Avocado and Cucumber

Ponzu Mayonnaise, Tamari Sauce, Pickled Ginger, and Wasabi

Desserts

Green Tea Verrine

Lilikoi Tapioca

Asian Pear Tartlet

Azuki Bean Cheesecake

Chinese Fortune Cookies

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

Mango Iced Tea

\$78 Per Person

makawao backyard bbq

Salads

Hawaiian-style Potato Macaroni Salad

Cilantro and Toasted Cumin Coleslaw

Kale Salad
Pistachio and Cherries and Black Pepper Citrus Vinaigrette

Sandwiches

House Smoked Black Angus Brisket
Local Pickled Vegetables

Hawaiian-Style Pulled Pork
Sandwich, Barbecue Sauce

Beyond Vegetarian Burgers

From The Grill

*Prepared by a Chef (optional)
Outside Use Only*

Local Bratwurst
Caramelized Maui Onion, Sweet Peppers and Pineapple Mustard

Black Angus Burger
Aged Cheddar and Grand Wailea Sauce

*Chef Fees
\$250 Per Chef, Per Hour*

*Attendant Fees
\$195 Per Attendant, Per Hour*

Sides

Grilled Kula Corn

Barbecue Beans

Sweet Potato Fries

Honey Mustard and Sriracha

Jalapeño Corn Bread
Whipped Honey Butter

Maui Onion Potato Chips

Desserts

Banana Coconut Cream Pie

Kula Strawberry Parfait

Assorted Cookies and Brownies

Freshly Brewed Kona Blend
Coffee and Decaffeinated

Assorted Herbal Teas

Sweet Iced Tea

\$82 Per Person

Extras

Served by an Attendant

Maui Brewing Co. Root Beer and
Orange Cream Float Station

\$14 Per Person

reception displays

Priced Per Person. Reception Displays Require A Minimum Of 25 Guests And Must Be Guaranteed For Entire Group – Under 25 Guests, A Surcharge Of \$12.50 Per Person Will Apply. Minimum Of Four Stations Required Unless Accompanied By A Pre-selected Dinner Buffet Or Complete Three Course Menu. Chef Fees Are \$250.00 Per Chef Per Hour. Attendant Fees Are \$195.00 Per Attendant Per Hour



reception

Artisanal Charcuterie, Domestic And Imported Cheeses

Prosciutto De Parma

Coppa Ham Bianco

Doro Salami

Served with
Island Seasonal Fruits, Fig Puree with Port
Wine Essence, Dried Fruits, Candied Pecans
and Maui Honey

Assortment of Artisan Cheeses

Lavosh and Grilled Country Style
Sourdough

\$35 Per Person



Display Of Crudités

Seasonal Vegetables
Pickled Peppers and Array of Olives

Grilled Naan Bread

Choice of (2)
Herb Artichoke Dip
Buttermilk Dressing
Baba Ghanoush
Edamame Hummus

\$29 Per Person



Display Of Seasonal Island Fruits

Tropical Fruits

\$32 Per Person

Bacon Lover

Bacon And Cheddar Biscuits

House Made Bacon Jam

Chicken Fried Bacon

Candied Bacon

\$36 Per Person

Frito Station

Based on (2) Pieces Per Item

Choice of (3):
Shrimp
Local Squid
Oysters
Sea Asparagus
Shishito Peppers
Abalone
Clam Fritters

Served with
Oyster Cocktail, Kaffir Tartar Sauce,
House-Made Old Bay Aioli,
Fried Caper Gremolata

\$48 Per Person



Local Dim Sum

*Based on (4) Pieces Per Person
Choice of (3)*

Shrimp Shu Mai
Pork Pot Stickers
Chicken Potstickers
Manapua
Maui Shrimp Spring Rolls
Vegetable Spring Rolls

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

\$36 Per Person

Cevicheria

*Based on 4oz. Servings
Choice of (2)*

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

Kona Lobster
Calamansi, Watermelon, Cucumber and Black Sesame

Scallops
Pineapple, Hawaiian Chili, Basil Oyster, Tomato Ginger
Water and Wasabi Tobiko

Scallion Oyster
Hawaiian Chili Water and Fingerlime

Scallion Hamachi
Cucumber, Fingerlime, Ogo and Smoked Ponzu Splash

Charred Local Avocado and Kona Lobster
Shiso Salad Arugula Citrus, Crema

Yellow Tuna
Maui Olive Oil and Fried Caper Gremolata

\$52 Per Person

Seafood Display

*Priced Per Piece
Order in Quantities of (12)*

Tiger Prawns
\$14

Crab Legs
\$16

Snow Crab Claws
\$14

Pacific Oysters
\$12

Served on Crushed Ice with
Red Wine Shallots Mignonette,
Cocktail Sauce, Dragon Fruit
Mignonette, Local Hot Sauce, Citrus
Poached Cocktail Sauce, Classic
Cocktail Sauce, Passion Fruit
and Mango Jicama Salad

*Enhance Your Experience with a Chef
Attendant*

*Chef Fees
\$250 Per Chef, Per Hour*



displays

reception

Poke Bar

Prepared by a Chef

Ahi Poke

Shrimp Poke

Tofu

Pohole

White Rice

Brown Rice

Organic Salad

Wasabi Aioli

Spicy Bomb Sauce

Ponzu Splash

Unagi Glaze

\$38 Per Person

Ahi Display

*Based on (4) Pieces Per Person
Choice of (2)*

Traditional Sliced Ahi
Sashimi Wasabi, Tamari Sauce
and Pickled Ginger

Seared Ahi Island Style
Coated With Shichimi Spices
and Green Papaya Salad

Ahi Summer Roll
Grapefruit, Shiso, Avocado,
Carrots, Cucumber and Yuzu
Tamari Dipping Sauce

Ahi Katsu
Apple Banana Ketchup
and Furikake Fries

\$48 Per Person

Sushi And Sashimi Station

Based on (4) Pieces Per Person

Assorted Sashimi

California Rolls

Vegetable Rolls

Served with
Pickled Ginger, Tamari Sauce and
Wasabi

\$52 Per Person

*Enhance Your Sushi Station with
a Sushi Chef*

Chef Fees

\$250 Per Chef, Per Hour



displays

Salads Display

Select one of the following choices:

Caesar Salad

Hearts of Romaine, Pesto, Shaved Hearts of Palm and Croutons
Tossed with House Caesar Dressing and Parmesan Cheese Crisp

Choice of (1)

Herb Grilled Chicken, Shrimp or Fresh Catch

Greek Salad

Hearts of Romaine, Oven Dried Pear Tomato, Cucumber, Kalamata Olives, Feta,
Red Onion and Pepperoncinis
Tossed with Oregano, Olive Oil, Tomato Basil Vinaigrette

Choice of (1)

Herb Grilled Chicken, Grilled Shrimp or Fresh Catch

Cobb Salad

Bibb Lettuce, Tomatoes, Avocado, Hard Boiled Egg, Blue Cheese and Bacon Tossed
with Ranch Dressing

Choice of (1)

Herb Grilled Chicken, Grilled Shrimp or Fresh Catch

Butter Lettuce Hawaiian Ahi Niçoise Salad

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

Served With

Orange and Fennel Marinated Grilled Ahi Loin and Grilled Country Style Bread

Kale Salad

Dried Apricots, Quinoa, Sunflower Seeds, Grapefruit, Avocado
and Watermelon Radish
Tossed With Green Goddess Dressing

Choice of (1)

Herb Grilled Chicken, Grilled Shrimp or Fresh Catch

\$34 Per Person



reception



Tater Bar

Steak Fries

Sweet Potato Waffle Fries

Truffle Fries

Furikake Fries

Poutine
Maui Onion Gravy and Local Feta

Served with
House-Made Banana Ketchup, Maui
Brew Co. Dijon Mustard, Duck Aioli,
Spicy Bomb Aioli and Bacon Buttermilk
Dip

\$30 Per Person



Pizzas

*Prepared By A Chef
(1) Chef Per 75 Guests
Outside Use Only*

Hamakua Mushrooms and Humboldt
Fog Cheese

Aged Pepperoni

Kalua Pork and Grilled Pineapple,
Hawaiian Barbecue Sauce

Local Goat Cheese and Pesto
Aged Balsamic

Upcountry Sausage, Bacon and
Prosciutto

*Selection of (2) \$34 Per Person
Selection of (3) \$38 Per Person*

*Chef Fees
\$250 Per Chef, Per Hour*



Pastas

Choice of (2)

Molokai Sweet Potato Ravioli
Local Ginger and Coconut Red Curry
Sauce

Kula Corn Polenta Ravioli
Roasted Red Pepper Cream Sauce

Kona Lobster Ravioli
Cognac Beurre Blanc

Meyer Lemon Ricotta Ravioli

Kona Crab, Wild Arugula and
Parmesan Beurre Monte

Ni'ihau Lamb Meatball
San Marzano Tomato Marinara,
Penne Pasta and Grada Padano

Wagyu Beef
Hamakua Mushrooms, Fettucine and
Black Truffle Essence

Kumu Farms Vegetables
Haiku Tomatoes, Farfalle and Basil
Pesto

Kauai Shrimp
Spicy Arrabiata Sauce and
Fresh Herbs

\$48 Per Person

displays

Taco Night

Choice of (3)

Pork Carnitas
Lamb Al Pastor
Chipotle and Tequila Lime Prawns
Charred Octopus
Jackfruit
Grilled Hawaiian Fish
Shrimp Al Pastor
Crispy Pork Belly
Impossible Al Pastor

Served with

Feta, Pepper Jack Cheese, Limes, Crema,
Jalapeños, Macadamia Nut Kimchee, Pickled
Onions And Cucumbers, Flour and
Corn Tortillas

Salsa Bar

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

Haiku Tomato

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

Shrimp Escabeche

Cucumber, Avocado, Hearts Of Palm
and Tomato Horseradish Sauce

Refried Pinto Beans

Spanish Rice

Tomato, Peas and Carrots

\$46 Per Person

Quesadillas

Prepared by a Chef

(1) Chef Per 75 Guests

Outside Use Only

Kalua Pig
Jalapeno and Jack Cheese

Grilled Vegetables
Local Goat Cheese and Garden Pesto

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

Kiawe Smoked Chicken
White Cheddar

\$34 Per Person

Chef Fees

\$250 Per Chef, Per Hour

Island Style Lobster Boil

Chef To Prepared by a Chef

Outside Use Only

Based Half Tail Per Person

Kona Lobster Tail
Clams

Kauai Prawns

Mussels

Sausage

Potatoes

Sweet Corn

Corn Bread, Sweet Whipped Butter

\$58 Per Person





Oodles Of Noodles

Prepared By A Chef
(1) Chef Per 75 Guests
Outside Use Only
Choice of (2)

Pad Thai

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

Chow Fun

Wide Rice Noodles, Char Siu Pork and
Vegetables

Tempura Soba

Buckwheat Noodles, Scallions and
Shrimp Tempura

Ramen

Wheat Noodles, Crispy Pork Belly,
Fishcakes and Scallions

Udon

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

\$48 Per Person

Chef Fees

\$250 Per Chef, Per Hour

From the Wok

Prepared By A Chef
(1) Chef Per 75 Guests
Outside Use Only

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

Steamed Jasmine Rice

Choice of (1)
Coconut Curry Sauce
Black Bean Garlic Sauce

\$38 Per Person

Enhancements to menu above

Choice of (2)
Chicken
Beef
Char Siu Pork


\$48 Per Person

Choice of (1)
Lobster
Crab
Scallops
Shrimp

\$58 Per Person

Chef Fees

\$250 Per Chef, Per Hour



reception

Tempura

*Prepared By A Chef
One Chef Per 50 Guests
Outside Use Only*

Fresh Catch (4 Oz. Serving) *\$47 Per Person*

Prawns (2 Pieces) *\$48 Per Person*

Soft Shell Crab (2 Pieces) *\$58 Per Person*

Kona Lobster (4 Oz. Serving) *\$52 Per Person*

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

*Chef Fees
\$250 Per Chef, Per Hour*

Pearl Of The Sea Caviar

Choice of (1)
Black Pearl Caviar
Luxurious Wild
Farm Raised Caviar
Farm Raised Beluga Sturgeon
Farm Raised Golden Osetra
Wild Schrencki Sturgeon
White Sturgeon

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

*Priced Per Ounce
Market Pricing*



Kona Crab

*Based on (2) Pieces Per Person
Prepared by a Chef
(1) Chef Required Per 50 Guests
(2) Outside Use Only*

Kona Crab Cakes

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

\$56 Per Person

*Chef Fees
\$250 Per Chef, Per Hour*

display

carving stations



Carving Stations

Served by a Chef

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

Slow Roasted Chicken

Fingerling Potatoes with Maui Onions,
Broccolini, Morel Cream Sauce, Huli Huli
Sauce and BBQ Sauce

\$43 Per Person

\$55 Per Person Under (25) Guests

Passion Berry Glazed Smoked Ham

Sweet Potato Mousseline with Macadamia
Nut, Candied Carrots and Pineapple,
Mustard Seed Marmalade

\$43 Per Person

\$55 Per Person Under (25) Guests

Prime Rib

Rubbed with Hawaiian Sea Salt and Extra
Virgin Olive Oil, Roasted Yukon Gold
Potatoes with Garlic, Mushrooms, Glazed
Pearl Onion, French Country Style Haricots
Verts, Garlic Jus, Horseradish Cream, Dijon
and Pommery Mustard

\$54 Per Person

\$64.50 Per Person Under (30) Guests

Roasted Organic Turkey

Horseradish Mashed Potatoes, Pan Gravy,
Macadamia Nut and Sage Sweet Bread
Stuffing, Cranberry Chutney and
Pineapple Relish

\$43 Per Person

\$53.50 Per Person Under (35) Guests

Chinese Style Wok Fried Hawaiian Catch

Marinated with Ginger, Stir Fried Vegetables,
Coconut Sticky Rice, Chinese Xo Teriyaki Sauce
and Garlic Beurre Blanc

\$51 Per Person

\$62 Per Person Under (25) Guests

Maui Nui Venison

Sweet Potato Mash, Pa'i'ai, Maui Onion
and Fennel Slaw

\$52 Per Person

\$64 Per Person Under (25) Guests

Grilled Tomahawk Ribeye

Roasted Marble Potatoes and Perigord
Truffle Sauce

\$55 Per Person

\$67 Per Person Under (25) Guests

Maui Brewing Co. Beer Can Chicken

Wild Mushrooms and Local Cheese Polenta

\$39 Per Person

\$51 Per Person Under (25) Guests

Herb Marinated Flank Steak

Chermoula, Olive Tapenade, Pickled Onion,
Shaved Jalapeños, Feta, Local Greens and
Cucumber Dill Tzatziki

\$41 Per Person

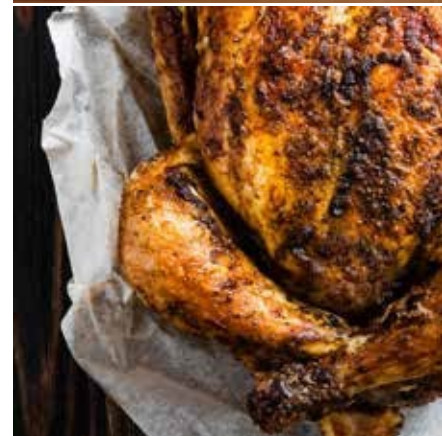
\$53 Per Person Under (25) Guests

Hawaiian Catch Lau Lau

Wrapped in a Banana Leaf, Seasonal Vegetables,
Lemongrass Ginger Rice and Red Curry
Coconut Sauce

\$43 Per Person

\$55 Per Person Under (25) Guests



*A Minimum Of
(4) Reception Enhancements
Unless Accompanied by a Buffet
or Plated Meal*

*Chef Fees
\$250 Per Chef, Per Hour*

cold bites

From The Garden

Local Tomato Tartare
Mango Pearls

Crispy Fried Artichoke
Sundried Tomato and Surfing Dairy
Goat Cheese

Yuzu Compressed Watermelon
Coconut Glazed Sweet Potato and
Mint

Kula Strawberry
Surfing Dairy Goat Cheese and
Hawaiian Sweetbread

\$8.50 each

From The Farm

Prosciutto and Melon Lollipop

Deviled Quail Eggs
Macadamia Nut Pumpernickel Toast

Organic Chicken Salad
Lemon Confit Toast

Grilled Sourdough Muffuletta
Duck Aioli and Marinated Olive

Grilled Beef Tenderloin Skewer
Duck Aioli and Furikake Seasoned Rice

\$9.50 each

From The Sea

House Smoked Salmon Rillette
Croustade Lemon Confit

Kona Lobster Salad
Cucumber and Passion Fruit

Coconut Kauai Shrimp Ceviche Shooter

Hamachi Tartar with Fried Garlic
Cucumber and Chile Pepper Tamari

Creamy Kona Lobster and Tarragon Tart

Seared Ahi Dynamite Skewer
Spicy Bomb Sauce and Furikake
Seasoned Rice

\$10.00 each

hot bites

From The Garden

Breaded Artichoke Heart
Goat and Cheddar Cheese

Maui Onion and Gorgonzola Tart

Wild Mushroom Filo Purse

Kumu Farms Eggplant Toast Roasted
Vegetables, Fresh Mozzarella,
Balsamic Syrup

Coconut Curry Vegetable Samosa
Garden Mint Chimichurri

Spinach Spanakopita
Bacon Tomato Jam

\$8.50 each

From The Farm

Glazed Beef Sate
Asian BBQ Sauce

Petite Beef Wellington
Chimichurri Dipping Sauce

Kalua Pork Spring Roll
Spicy Dragon Fruit Dipping Sauce

Short Rib and Manchego Empanada

Chicken Lemongrass Pot Sticker
Calamansi Ponzu

\$9.50 each

From The Sea

Kona Crab Cakes
Pickled Ginger Aioli

Crispy Shrimp Spring Roll
Chinese Maui Gold Mustard Sauce

Scallop and Applewood Smoked
Bacon

Coconut Shrimp
Passion Fruit Lime Sauce

\$10.00 each

A Minimum of (24) Per Item



Hors D'oeuvres Reception

*Selection of five hors d'oeuvres from the following:
Based on (1) Piece of Each Item Per Person*

Cold Selections

Local Tomato Tartare, Mango Pearls

Deviled Quail Eggs on Macadamia Nut Pumpernickel Toast

Prosciutto and Melon Lollipop

Organic Chicken Salad, Lemon Confit Toast

Hot Selections

Coconut Curry Vegetable Samosa, Garden Mint Chimichurri

Kumu Farms Eggplant Toast, Roasted Vegetables, Fresh Mozzarella and Balsamic Syrup

Spinach Spanakopita, Bacon Tomato Jam

Chicken Lemongrass Pot Sticker, Calamansi Ponzu

Petite Beef Wellington, Chimichurri Dipping Sauce

\$43 Per Person

Must be Accompanied with a Buffet or Plated Meal

reception

plated dinner



Plated Dinners include Freshly Baked Rolls, Whipped Butter, Salad, Entrée, Dessert, Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee and Assorted Herbal Teas

See Catering Information and Policies
For Details About Pre-selected Entrées
and Table Side Choice Options

plated cold appetizers

From the Garden

Beet Carpaccio

Local Cheese, Maui Onion and Fennel Slaw and Green Goddess Dressing
\$23 Per Person

Roasted Hamakua Mushrooms

Kumu Farms Greens, Big Island Hearts of Palm, Upcountry Radishes and Lime Vinaigrette
\$25 Per Person

Creamy Breadfruit Risotto

Grada Padano Parmesan, Lemon zest and Fine Herbs
\$27 Per Person

From the Sea

Kona Crab

Local Watermelon, Avocado Mousse, Radish, Cherry Tomatoes, Seasonal Berries and Pickled Onion
\$34 per person

Shiso Crusted Ahi

Green Papaya Slaw and Toasted Peanuts
\$29 Per Person

Ahi Carpaccio

Seared Lightly, Ancho Chili Aioli, Extra Virgin Olive Oil, Toasted Garlic, Crostini Garnished with Beets, Fennel and Chervil Salad
\$29 Per Person

Fresh Seafood Island Ceviche

Snapper, Shrimp, Scallop, Lobster, Fresh Coconut Milk and Banana Crisp
\$37 Per Person

Lobster and Crab Salad

Citrus Jus and Brunoise Fruit
\$35 per person

Wailea Shrimp Cocktail

Poached in Lemongrass Flavored Court Bouillon, Jicama and Cucumber Salad and Blood Orange Coulis
\$30 per person

plated hot appetizers

From the Garden

Molokai Sweet Potato Gnocchi

Kiawe Smoked Bacon, Swiss Chard, Finger Lime Brown Butter and Honey Rye Crouton
\$28 per person

Grilled Marinated Portobello Mushrooms

Beet and Gorgonzola and White Balsamic Reduction
\$29 per person

Vegetarian Ravioli

Roasted Gilroy Garlic, Spinach, Ricotta Cheese, Lemon Butter Sauce and Basil Oil
\$26 per person

From the Sea

Hokkaido Scallops

Kumu Farms Cauliflower Puree, Toybox Vegetables and Lemon Olive Oil
\$34 per person

Seared Snapper

Wild Mushroom Tortellini and Confit of Locally Grown Tomatoes
\$28 per person

Polenta Crusted Blue Crab Cake

Upcountry Corn Relish, Wild Mushrooms, Micro Cress and Sundried Tomato Aoli
\$31 per person

Seared Ahi

Kumu Farms Greens, Big Island Hearts of Palm, Upcountry Radishes and Wasabi Vinaigrette
\$34 Per Person

Slow Braised Octopus

Hearts of Palm Puree and Candied Olive Tapenade
\$31 Per Person



starters

Salad Selections

Choice of (1)

Local Pacific Shrimp Salad

Ogo Sea Asparagus, Local Cucumber and Ponzu Splash

Island Grown Mixed Greens

Slow Roasted Tomato, Goat Cheese, Asian Pear, Tarragon, Walnut Focaccia Ficelle and Creamy Maui Dressing Or Port Wine and Shallot Emulsion

Spinach Salad

Grilled Maui Onions, Bell Pepper Julienne and Spinach Bacon Vinaigrette

Upcountry Watercress Salad

Candied Macadamia Nuts, Dried Cranberries and Orange Sesame Sake Vinaigrette

Vine Ripened Kula Tomatoes

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

Warm Gorgonzola Tartlets

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

Smoked Salmon

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

Beets Carpaccio

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

Caesar Salad

Crisp Baby Romaine, Parmesan Croutons and Classic Caesar Dressing

Soup Selections

Chilled Seasonal Melon Gazpacho

Kona Crab and Fresh Basil Crème Fraiche
\$18 Per Person

Vanilla Flavored Kona Lobster Bisque

Brandy Cream
\$18 Per Person

Essence Of Mushrooms And Sherry Cream Soup

Seasonal Wild Mushrooms Ragout and Shaved Fresh Parmesan Cheese
\$14 Per Person

Cream Of Leeks And Yukon Potato

Served Hot Or Chilled, Truffle and Chives Crème Fraîche
\$14 Per Person

Intermezzo

Choice of (1)

Champagne
Meyer Lemon
Verbena
Black Currant Champagne
Pineapple Basil

\$10 Per Person



entrée

From The Farm

Dry Aged New York Steak

Caramelized Maui Onions, Potato Mousseline, Fresh Seasonal Vegetables and Brandy Demi
\$185 Per Person

Gorgonzola Crusted Beef Tenderloin

Potato Rosti, Fresh Seasonal Vegetables and Red Wine Beurre Blanc
\$185 Per Person

Bone in Short Rib

Sweet Kula Corn, Maui Onion Mash and Peppercorn Demi
\$177 Per Person

Roasted Kualoa Beef

Heirloom Carrots, Grilled Local Asparagus, Roasted Local Garlic Mash and Fresh Picked Rosemary Demi
\$180 Per Person

Grilled Filet Mignon

Hearts of Palm and Parsnip Puree, Shallot Confit, Tomatillo Veal Jus and Seasonal Vegetables
\$185 Per Person

Crispy Pork Belly

White Bean Hummus, Pickled Local Vegetables, Tamari Ginger Glaze
\$172 Per Person

Kurobuta Pork Chop

Milanese Maui Onion Breadcrumbs, Wild Arugula, Shaved Fennel, Aina Farms Tomatoes, Maui Onion Mash and Charred Lemon Chimichurri
\$185 Per Person

Roasted Chicken Breast

Braised Local Greens, Bacon, White Cheddar Polenta and Lemon Thyme Jus
\$165 Per Person

Brick Oven Jidori Chicken

Heirloom Carrots, Smoked Eggplant Puree, Hamakua Mushroom and Wild Ramps Chicken Jus
\$168 Per Person

From The Sea

Hawaiian Waters Fresh Catch

Lobster Mash, Fresh Seasonal Vegetables and Hawaiian Chile Butter Sauce
\$185 Per Person

Shiitake Crusted Mahi Mahi

Risotto Cake, Fresh Seasonal Vegetables and Kaffir Lime Beurre Blanc
\$185 Per Person

Pan Seared Hawaiian Snapper

Forbidden Rice, Baby Bok Choy and Sauce L'hommedieu
\$180 Per Person

Hawaii Bouillabaisse

Local Fish, Shrimp, Shellfish, Fennel, Potato Confit, Spicy Smoked Tomato Broth and Grilled Ciabatta
\$190 Per Person

Grilled Prawns

Wild Arugula, Confit Heirloom Tomatoes and Season Romesco
\$180 Per Person

From The Garden

Roasted Ulu Cake

Caramelized Onions, Parsley Black Forbidden Rice, Sauce L'hommedieu with Lychee Syrup, Orange and Grapefruit
\$158 Per Person

Duo Entrees

Fresh Hawaiian Catch

and Seared Beef Tenderloin
Basil Mashed Potatoes, Fresh Seasonal Vegetables, Horseradish Jus and Verjus Beurre Blanc
\$210 Per Person

Grilled Lobster Tail and Shallot Crusted Beef Tenderloin

Potato Gratin, Fresh Seasonal Vegetables, Sauce Bordelais and Citrus Gremolata
\$225 Per Person

Thai Marinated Tiger Prawns and Grilled Beef Tenderloin

Molokai Sweet Potatoes, Fresh Seasonal Vegetables, Roasted Pineapple Demi and Coconut Beurre Blanc
\$205 Per Person

Roasted Chicken Breast and Tiger Prawns

Wild Rice, Charred Broccolini and Rosemary Mustard Jus
\$195 Per Person



dessert

Chilled Tropical and Berries Sabayon Trifle Mixed Berries

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

Double Chocolate Cheesecake

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

Carrot Cake

Roasted Walnuts and Cream Cheese Icing

Lilikoi Meringue Tartelette

Raspberry and Mango Sauce

Smashed Coconut

Haupia Chocolate Crunch, Coconut Mousse, Kiawe Crust Crumble and Lilikoi Coulis

Mango Crème Brûlée

Hawaiian Mango and Dark Chocolate Pearls

Key Lime Pie

Meringue Cloud, Raspberry Coulis

Flourless Chocolate Decadence

Coated in Chocolate with a Vanilla Cream Sauce

Hana Banana Chocolate Chunk

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

Dark Chocolate and Coconut Dome

Roasted Macadamia Nuts, Guava Coulis and Smashed Coconut

Additional \$18 Per Person



dessert receptions



Specialty Dessert Stations

*Prepared By A Chef
One Chef For Every (75) Guests
Outside Use Only*

Churros Station

Chocolate Sauce and
Assorted Toppings
*\$28 Per Person
\$38 Per Person Under (50) Guests*

Beignets Station

Vanilla French Donuts and Powder
Sugar
*\$28 Per Person
\$38 Per Person Under (50) Guests*

Fresh Berries Flambé

Kahlua Flavored Crème Fraîche on
Pineapple Shortbread
*\$28 Per Person
\$38 Per Person Under (50) Guests*

Candy Chocolate Bacon

Roasted Bananas
*\$28 Per Person
\$38 Per Person Under (50) Guests*

Zeppole

Raspberry Coulis, Vanilla Anglaise
and Chocolate Sauce
*\$28 Per Person
\$38 Per Person Under (50) Guests*

Chef Fees

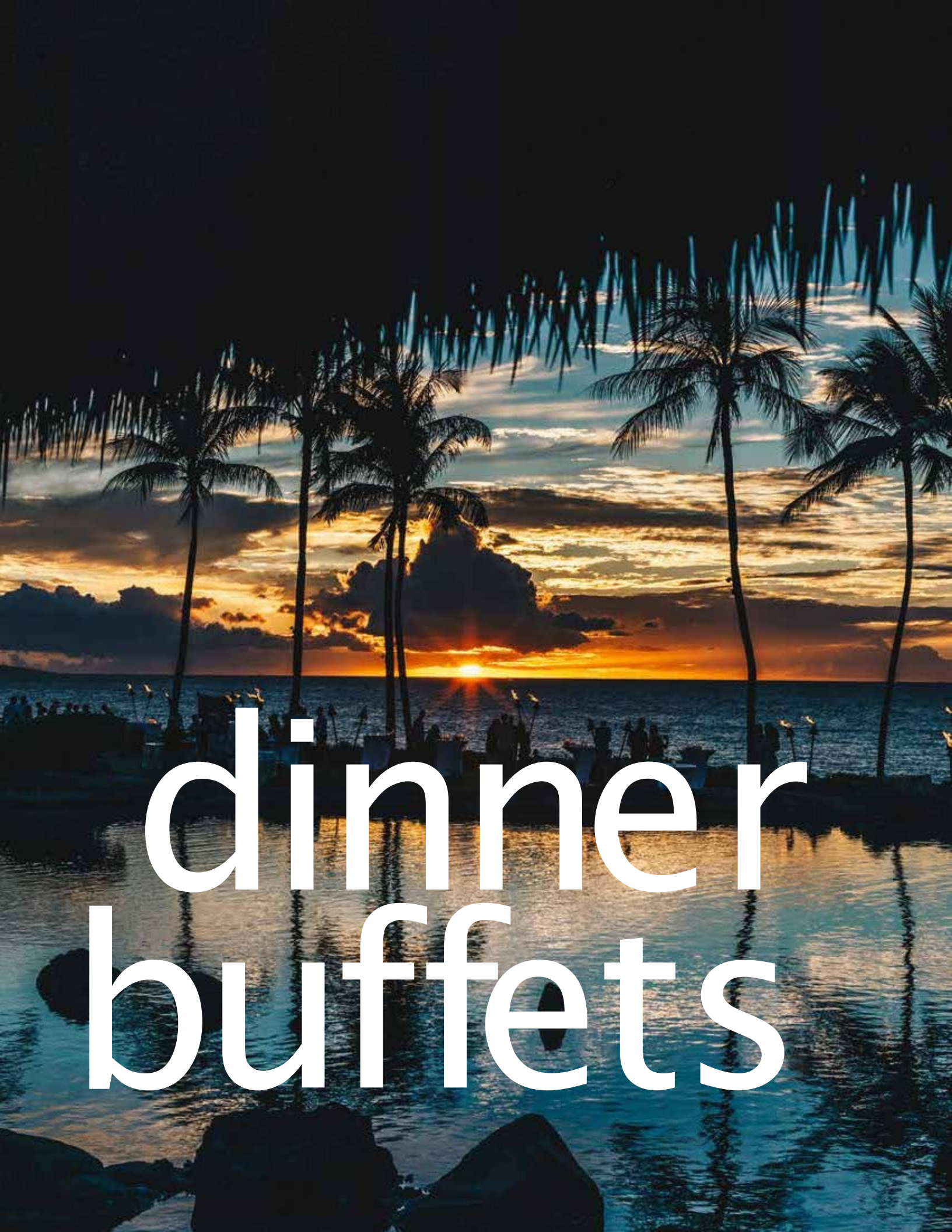
\$250 Per Chef, Per Hour

Coffee Enhancer

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

Based on (90) Minutes

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



dinner buffets

the grand luau

Ho'omaka

Freshly Baked Hawaiian
Sweet Bread and Poi Rolls

Local Honey Whipped Butter

Maui Gold Pineapple
Toasted Kumu Farms
Coconut Chips

"Ulu" Bread Fruit
Hawaiian Mac Salad

Ahi Poke
Local Ahi, Ogo,
Smoked Ponzu and Taro Chips

Kumu Farms Greens
Local Radishes, Heirloom
Carrots, Local Feta, Maui
Gold Macadamia Nut
Dressing and Kumu Farms
Papaya Seed Dressing

Pipikaula
Upcountry Pohole Ferns,
Local Tomatoes
and Roasted Shallot
Vinaigrette

Lomi Lomi Salmon
House Smoked Salmon, Maui
Onions and Aina
Farms Tomatoes

Stir-fried Kauai Shrimp
Soba Noodles And Local
Peppers and Wasabi
Vinaigrette

Local Watercress
Kumu Farms Beans, Crispy
Breadfruit and Miso
Vinaigrette

Koho Nui

Mahi Lau Lau
Attendant To Serve
Red Coconut Curry, Wok Local
Vegetables and Calamansi Butter

Whole Roasted Malama Pig
Chef To Prepare
Pickled Vegetables, Mu
Shu Buns and Dragon Fruit
Hoisin

Roasted Puna Chicken
Tamari Ginger Long Rice

Kiawe Smoked Aged Striploin
Chef To Carve
Molokai Mash and Ginger Demi

Lemongrass Jasmine Rice

Chef Fees
\$250 Per Chef, Per Hour

Attendant Fees
\$195 Per Attendant, Per Hour

Mea 'Ono

Chocolate Macadamia Nut Tart

Mango Cremeux Verrine

Kumu Farms Coconut Cake

Molokai Sweet Potato Pie

Haupia Cream

Maui Gold Pineapple
Brown Butter Cake

Freshly Brewed Kona
Blend Coffee and
Decaffeinated

Assorted Herbal Teas

\$175 Per Person
\$185 Per Person Under
(100) Guests

Served Family Style
Up to (300) Guests
Based on (3) Hours

Additional Enhancements

Lobster Tail (1/2 Tail Per Person)
\$31 Per Person

Hawaiian Imu Pig With Ceremony
\$2,550 Per Event

See Catering Manager for Traditional Luau
Show quote



maui farm to table

Starters

Local Roasted Beet Salad
Kale, Cranberry and Toasted
Almond, Balsamic Vinaigrette
Dressing

Spicy Kauai Shrimp Salad
Pickled Papaya

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

Roasted Heirloom Carrots
Chimichurri

Ahi Tataki Salad
Tamari Ginger, Roasted Hearts of
Palm and Pohole Fern

Entrée

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

Herb Marinated Grilled Flank
Chef To Carve
Maui Onion Jus, Grilled Wild
Local Asparagus and Roasted
Kabocha Squash

Guava Glazed Pork Belly
Heirloom Carrots
and Coconut Okinawan
Potato Puree

Ni'ihau Lamb Meatballs
San Marzano Tomato
Marinara, Penne Pasta and
Grada Padano

Chef Fees
\$250 Per Chef, Per Hour

Dessert

Waialua Kona Cake
Dark Chocolate Flourless Cake and
Kona Coffee Cream

Caramelized Maui
Gold Pineapple Tart and Brown
Butter Pastry Cream

Local Honey Pot De Crème

Kumu Farms Banana and Macadamia
Nut Crunch Cake

Freshly Brewed Kona Blend
Coffee and Decaffeinated

Assorted Herbal Teas

\$185 Per Person



locally sourced
produce and
sustainably
caught fish

mauka makai dinner buffet

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

Salads

Arugula Salad

Tossed By An Attendant

Arugula, Feta, Kula Strawberry, Crispy Shallots and Marcona Almonds and Roasted Strawberry Balsamic Vinaigrette

Israeli Couscous Salad

Grilled Vegetables and Citrus Poached Shrimp

Togorashi Seared Ahi

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

Local Watermelon Salad

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

Assortment of Seasonal Grilled Vegetables

Entrée

Fried Hawaiian Snapper Filet

Served By An Attendant

Prepared Asian Style, Tamari Dip, Ginger, Chinese Parsley, Peanut and Sesame Glaze

Slow Roasted Prime Rib

Chef To Carve

Horseradish, Au Jus, Grain Mustard, Assorted Rolls and Whipped Butter

Shrimp Boil

Chef To Prepare

Outside Use Only

Based on (4) Pieces Per Person

Old Bay Seasoning and Herb Butter

Roasted Airline Chicken Breast

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

Dessert

Chocolate Caribe Tart And Mango Crème Brûlée

Chocolate Banana Cream Pie

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

\$195 Per Person

Chef Fees

\$250 Per Chef, Per Hour

Attendant Fees

\$195 Per Attendant, Per Hour

pacific island dinner buffet

Starters

Kula Butter Lettuce

Blue Cheese, Asian Pears
and Pomegranate
Vinaigrette

Classic Caesar Salad

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

Crispy Shrimp Poke

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

Kalua Pig and Cheese Spring Rolls

Sweet Thai Chili Dip

Wailea Surfer Roll

Mango California Roll,
Wasabi, Tamari and Thai
Chili Aioli

Fresh Seasonal Maui Gold Pineapple and Kula Strawberries

Action Stations

Choice of (2)

Satay Station

*Grilled by a Chef
Outside use only*

Choice of (2)

Chicken
Shrimp
Beef
Vegetables

Peanut Sauce, Balinese Sauce,
Green Curry Sauce

Slow Roasted Prime Rib Of Beef Carving Station

Carved By A Chef

Slow Roasted Prime Rib Rubbed
with Hawaiian Salt, Olive Oil and a
Grand Wailea Herb Blend

Horseradish Cream, Au Jus And
Chimichurri

Maui Onions Mashed Potatoes

Assorted Rolls

Mochiko Chicken

*Prepared by a Chef
Outside Use Only
Miso and Tonkatsu*

From the Hot Corner

Blackened Hawaiian Catch

Stir fried Vegetables, Cilantro
Pesto Sauce

Choice of (1)

Lobster Fried Rice

Vegetable Coconut and Basil Thai Curry

Fried Garlic and Herb Rice Pilaf

After Dinner Station

Banana Foster Cheesecake

Assorted Chocolate Mousse

Macadamia Nut Cream Pie

Lilikoi Tart

Freshly Brewed Kona Blend Coffee
and Decaffeinated

Assorted Herbal Teas

*\$212 Per Person
\$222 Per Person Under 100 Guests
Based on (3) Hours*

*Chef Fees
\$250 Per Chef, Per Hour*

*Attendant Fees
\$195 Per Attendant, Per Hour*

fire it up!





Cold

Grilled Honeycomb Cabbage Slaw

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

Molokai Marble Potato Salad

Whole Grain Mustard, Celery, Onion and Pickles

Grilled Watermelon

Calamansi and Hawaiian Sea Salt

Waipoli Greens

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

Haiku Tomato Herb Salad

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

Hot

Grilled Hawaiian Chili Chicken Drumettes

Grand Wailea Garden Herb Buttermilk

Korean Ribs

Scallions, Cashews and Fried Shallots

Grilled Oysters

Tatsoi, Bacon and Coconut Milk

Action Stations

Choice of (3)

Puna Beer Can Chicken

Chef To Prepare

Wild Boar Chili

Kiawe Cornbread, Whipped Butter

Kiawe Smoked Brisket

Chef To Prepare
Grand BBQ Sauce

Pulled Pork

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

Grilled New York Strip

Chef To Prepare
Charred Maui Onion, Shishito Peppers and Chimichurri

Local Hawaiian Fish

Served By An Attendant
In Banana Leaf, Green Papaya Slaw

Sides

Maui Honey Glazed Carrots and Radishes

Roasted Brussels Sprouts

Smoked Bacon Vinaigrette

Fire Roasted Street Corn

Chili Lime Mayonnaise, Cilantro and Cotija Cheese

Desserts

Seasonal Fruit Cobbler

Smoked Macadamia Nut S'mores

Chimney Cake

Chef To Prepare

Outside Use Only

Homemade Pistachio and Vanilla Bean Ice Cream

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

\$235 Per Person

\$245 Per Person Under 100 Guests

Based on (3) Hours

Chef Fees

\$250 Per Chef, Per Hour

Attendant Fees

\$195 Per Attendant, Per Hour



honua'ula picnic basket

Picnic For Two

Includes Basket and Blanket

Assorted Local and
Imported Cheeses and Breads

Local Fruits

Two 16/20 Shrimp, Two Snow Crab
Claws, Grilled Lemon and Cocktail
Sauce

Seared Hawaiian Ahi, Wasabi
Couscous and Local Sea Asparagus

Chilled Roasted
Tenderloin, Crumbled Maytag
Bleu and Grilled Heirloom
Carrots

Assorted Pastries

Carafe of Still and Sparkling Water

\$130 Per Person

*Enhancement Options:
Custom Floral Centerpieces,
Picnic Tables, Adirondack Chairs,
Lantern and Lighting*



beverages

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



Classic

Pinnacle Vodka
Bombay Original Gin
Cruzan Light Rum
Cuervo Tradicional Silver Tequila
Canadian Club Whiskey
Buffalo Trace Bourbon
The Famous Grouse Scotch
Grand Wailea Private Label, Chardonnay
Grand Wailea Private Label, Cabernet Sauvignon
La Marca, Sparkling

Distinctive

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Crown Royal Whiskey
Johnnie Walker Black Label Scotch
Wente Southern Hills, Livermore Valley, CA, Chardonnay
Wente Estate Grown, Livermore Valley, CA, Cabernet Sauvignon
Domaine Ste. Michelle, Columbia Valley, WA, Brut

Domestic Beer

Blue Moon
Budweiser
Bud Light
Coors Light
Miller Light
Samuel Adams Boston Lager

Imported Beer

Corona Extra
Corona Light
Heineken Lager
Stella Artois

Luxury

Ketel One Vodka
Bombay Sapphire Gin
Atlantico Plantino Rum
Casamigos Blanco Tequila
Makers Mark Bourbon
Crown Royal Whiskey
Glenmorangie Original 10yr Scotch
Hess Shirtail Ranches, Monterey, CA, Chardonnay
Hess Shirtail Ranches, Monterey, CA, Cabernet Sauvignon
Chandon, Brut Classic, Sparkling

Cordials

Amaretto Di Saronno
Baileys Original Irish Cream
Chambord
Cointreau
Frangelico
Grand Marnier
Kahlua
Sambuca Romana

Local Brewery Maui Brewing Co.

Big Swell IPA
Bikini Blonde Lager
Coconut Hiwa Porter
Pineapple Mana Wheat

We are happy to coordinate specific brand requests for your event. Please coordinate with your Catering & Conference Services Manager well in advance. Please note, 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 team member and not the patrons of the hotel.

Paniolo Sour

Paniolo Whiskey, Fresh
Lemon Juice, Simple Syrup
and Red Wine Float

You Had Me At Aloha

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

No Ka Oi

Koloa Light Rum, Fresh Lime Juice,
Orange Curacao, Orgeat, Finest
Call Passion and Koloa Dark Rum
Float

Mauka

Fid Street Gin, Maui Moon
Hibiscus, Sweet & Sour, Orgeat
and Hibiscus Flower Garnish

Wailea Limeade

Ketel One Vodka, Fresh
Lime Juice, Simple
Syrup, Mint Leaves and
Coconut Water

Coconut Wireless

Bombay Gin, Fresh Lime
Juice, Lemongrass Syrup and
Coconut Water

Modern Daiquiri

Koloa Light Rum, Lilikoi
Puree, Strawberry Puree
and Fresh Lemon Juice

Hawaiian Chili Paloma

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

Hiwa Lani

Koloa Dark Rum, MBC Coconut Hiwa Porter,
Ginger Beer and Fresh Lime Juice

Lime In The Coconut

Koloa Light Rum, Pina Colada, Fresh Lime
Juice, Club Soda and Toasted Coconut

Cucumber Green Tea Cooler

Pau Vodka, Green
Tea, Simple Syrup, Cucumber and Fresh
Lime Juice

Kentucky Mango

Buffalo Trace Bourbon,
Mango Puree, Tres Agave and Fresh
Lemon Juice

The Grand Sunset

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

Lilikoi Margarita

Casamigos Blanco Tequila,
Triple Sec, Lilikoi Puree, Simple Syrup and Li
Hing Mui Rim

\$22 Each

specialty cocktails



maui brewing company partnership



consumption bar

	Hosted	Cash
Cocktails, Tropicals, Mai Tais, Wines, Sparkling Wine by the Glass – Luxury	\$21	\$28
Cocktails, Tropicals, Mai Tais, Wines, Sparkling Wine by the Glass – Distinctive	\$20	\$27
Cocktails, Tropicals, Mai Tais, Wines, Sparkling Wine by the Glass – Classic	\$19	\$25
Domestic Beer	\$9.50	\$13
Imported Beer	\$10.50	\$14
Local Beer	\$10.50	\$14
Cordials	\$23	\$30
Non-Alcoholic Blended Smoothies	\$14.50	\$19
Soft Drinks	\$7.50	\$10
PATH Water (600ml), Still	\$10	\$14

Cash prices include 25% service charge and 4.166% tax

hosted bar by the hour

Packages available by the hour per person

	CLASSIC	DISTINCTIVE	LUXURY
One Hour	\$48	\$52	\$58
Two Hours	\$74	\$84	\$94
Each Additional Hour	\$22	\$25	\$30

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

All bars include filtered water at no charge.

The above prices are subject to a 25% service charge and 4.166% state sales tax. Prices and menu items subject to change. Bartender fees: \$200 per hour, per bartender. Bartender fees will be waived if the revenue per bar, per hour meets or exceeds \$750. Cashier fees: \$175 per hour, per cashier.

Champagne & Sparkling Wine

La Marca Prosecco, Italy
\$67

Chandon Brut Classic,
California
\$76.50

Moet & Chandon
Imperial Brut, France
\$144.50

Lucien Albrecht Cremant
D'alsace Brut Rose,
France
\$89

Domaine Carneros Brut
Vintage, Carneros,
California
\$93

Tattinger Brut La
Francaise Nv, France
\$179.50

Champagne Lanson
Brut Rose, France
\$180.50

Veuve Clicquot Nv
Rose, Reims, France
\$299

Moet & Chandon, Dom
Perignon, France
\$494.50

Sauvignon Blanc

Alabmar, Casablanca, Chile
\$67

Squealing Pig, Marlborough,
New Zealand
\$98

Craggy Range, Te Muna
Road Vineyard, New
Zealand
\$77.50

Merry Edwards, Russian
River Valley, California
\$154.50

Chardonnay

Grand Wailea Private
Label, California
\$54

Schug, Sonoma, California
\$77.50

Sonoma-cutrer Russian
River Ranches,
California
\$77.50

Stag's Leap Wine Cellars
Karia, California
\$98

Cakebread Cellars, Napa,
California
\$113.50

Pebble Lane, Monterey,
California
\$67

Laguna, Russian River
Valley, California
\$70.50

Jordan, Alexander Valley,
California
\$118.50

Other Whites

Villa Viva, Rose, France
\$67

Dr. Loosen, Riesling, Mosel,
Germany
\$67

Ponzi, Pinot Gris, Willamette
Valley, Oregon
\$77.50

M De Minuty, Rose, France
\$82.50

Terlato, Pinot Grigio Friuli, Italy
\$87

Cabernet Sauvignon

Grand Wailea Private Label,
California
\$54

Hess Select, North Coast,
California
\$67

Louis Martini,
Alexander Valley,
California
\$98

Hall, Napa, California
\$134

Conn Creek, Napa Valley,
California
\$77.50

Jordan, Alexander Valley,
California
\$129

Peju, Napa, California
\$159

Pinot Noir

Pebble Lane, Monterey,
California
\$67.00

J, California
\$70.50

Routestock, Sonoma Coast,
California
\$77.50

Loveblock, Central Otago,
New Zealand
\$108.50

The Four Graces, Dundee
Hills, Oregon
\$129

Willamette Valley Estate,
Oregon
\$98.00

Other Reds

Angeline, Merlot, Paso
Robles, California
\$67.00

Palladio, Chianti, Tuscany,
Italy
\$77.50

Gascon Malbec, Argentina
\$77.50

Stag's Leap Investor Red,
California
\$98.00

Orin Swift Machete
\$175.50

The Prisoner Zinfandel,
California
\$154.50

wine list



**catering
information &
policies**

Attendance

It is requested that your catering & conference services manager be notified with an estimated figure ten (10) days prior to the event(s). The guaranteed final attendance is required by 12:00 noon 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 over set no more than five percent (5%) over the guarantee for parties up to 1,000 people. For parties over 1,000 people, a maximum overset of 50 people will be provided.

Should your guaranteed final attendance be significantly less than your original count, the hotel reserves the right to move your event to a more suitable location in order to better serve your guests' space requirements.

Audio Visual

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

Billing

For sales groups staying at the hotel, please refer to your sales letter of agreement for payment information.

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

Cancellations

For sales groups staying at the hotel, please refer to your sales letter of agreement for cancellation policies.

For catered events, should you cancel any time after booking, any expenses incurred by the hotel in advance preparation for the event will be the responsibility of the guest. Any cancellations received outside of thirty (30) days will be assessed a fee equivalent to fifty percent (50%) of all estimated charges. Any Cancellations received within (30) days will be assessed a fee equivalent to the total estimated charges.

Decorations

A full line of theme party props, backdrops, and interactive decorations can be secured through your catering & conference services manager.

All decorations or displays brought into the hotel must be approved prior to arrival and meet approval of local authorities. In order to preserve the appearance of our public areas and minimize damage, items are not to be attached to any permanent hotel structure, carpet or finishing with nails, staples, tape or any other substance.

Subcontractors or vendors may be required to sign acceptance of our published guidelines and procedures before any activity may commence. Production companies will be required to submit to the hotel floor plans drawn to scale to include electrical requirements.

Entertainment

The Grand Wailea resort has many contacts in the entertainment industry and is able to secure the best local, national and international talents. Please let your catering & conference services manager know what assistance is required in booking entertainment.

Outdoor entertainment should begin no earlier than 8:00 a.m. The Wailea community association has an outdoor noise curfew of 10:00 p.m.

Fire Codes

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

Food And Beverage

Due to health regulations and liabilities, all food and beverage requirements must be contracted with Grand Wailea resort. The hotel is responsible for the quality and freshness of the food for all of our guests; therefore, no outside food and beverage may be brought in from another source for consumption in our facilities.

Your final menu selections must be made no later than 45 days prior to your arrival. In the event you do not meet this deadline, be advised that menu prices will be increased by the resort to reflect the increased cost of obtaining and transporting food to the resort on short notice.

Plated menu requests at outdoor venues will incur additional surcharges based upon the location. Please consult with your catering & conference services manager for the appropriate costs involved.

The hotel will provide catering contracts, referred to as banquet event orders 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.

For groups of 300 people or less, a choice of entree may be offered tableside at the time of the event. A four course menu is required for a choice of entree. The two courses prior to the entree allow our culinary team the time needed to prepare the entrees "a la minute".

If the entree prices differ, the higher price prevails.

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

Should you wish to offer a “tableside choice” for any other course, an \$18 per person surcharge will apply per course.

A maximum of two choices can be offered for courses other than the entree. No tableside choice can be offered for the first course.

Pre-selected choice of entree: a pre-selected choice of three entrees (including a vegan or vegetarian option) is available for your guests.

- If the entree prices differ, the higher price prevails. Additionally, a \$20 per person premium applies.
- An accurate count of each meal is required by 12:00 p.m., five business days prior to the event. If not received by this time, pricing for tableside service will apply.
- Individual place cards denoting the entree selection are required. Clients may supply place cards or the supply at a cost of \$5 per place card.
- Printed menu cards may also be purchased at \$7.50 per menu card.

Beverage Policies

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

Outdoor Events

The Wailea community association requires that all outdoor functions conclude no later than 10:00 p.m.

Additionally, all staging and sound amplification must be oriented towards the ocean. The hotel reserves the right to make the final decision to move any outdoor event inside based on the weather conditions.

Security

The Grand Wailea resort will not assume responsibility for any damage or loss of merchandise or articles brought into the hotel or any item left unattended in any function area.

The hotel reserves the right to require security to monitor certain events at the cost of the group. Recommendations for security can be made directly with the hotel at A cost of \$85.00 plus tax per hour per guard with a 4 hour minimum per guard. Prices are subject to change.

Service And Labor Fees

All food and beverage prices are subject to a 25% service charge, and Hawaii state sales tax which is currently 4.166%. All prices are subject to change.

Service charge: a portion of this service charge (currently 17.75% for limited & cocktail meal service or 18.25% for full meal service) will be fully distributed servers, bus help and/or bartenders engaged in the event. The remaining portion of the service charge (currently 7.25% for limited & cocktail meal service or 6.75% for full meal service) is being used to pay for costs or expenses other than wages and tips of employees and will be applied to hotel administration costs. The service charge will be subject to state and local taxes.

Additional labor fees for bartenders may apply if you do not meet the minimum beverage revenues required. Our staffing guideline for hosted bars is based on (1) bartender per 100 guests.

Chef fees are charged at \$250.00 per chef per hour. Attendant fees are charged at \$195.00 per attendant per hour. Bartender fees are charged at \$200.00 per bartender per hour. Cashier fees are charged at \$175.00 per cashier per hour (4 hour minimum). Restroom attendant \$95.00 (4 hour minimum).

Signage

To protect the integrity of the resort, and for the mutual respect of other travelers or groups in house, no banners will be hung in public areas with the exception of the 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.

Weather calls

In the event that we are faced with inclement weather on the day your group has booked an outdoor event, a “weather call” is made together between meeting planner and the key operational departments of the Hotel. For evening events, these weather calls are made by 11:00 a.m. For morning events, calls must be made the night before by 7:00 p.m.

Any weather call made after the time deadlines will be subject to service fees based on the size of the group and the set up required.

Indoor back-up space is always blocked for outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.



“Our food journey is a story we love to share. Cooking on an island inspires us to be creative and to work with what we have available in season. As chefs in Hawaii, we are stewards of the land and sea, and care for our limited natural resources, working with the finest produce and proteins available to us. We are committed to providing the best experience for our guests with the abundance the islands have to offer.”

Executive Chef Ryan Urig, Grand Wailea, A Waldorf Astoria Resort