

# 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** *(sold individually)*

PATH Refillable Water Bottles (600ml), Still

## **Coffee & Tea** *(sold per gallon)*

Kona Blend Coffee

Decaffeinated Coffee

Assorted Hot Teas

Iced Mango Tea

## **Soft Drinks & Bottled Beverages**

*(sold individually)*

Zico Coconut Water

Bottled Fruit Juices

Local Fruit Juices (Canned)

Power Drinks

Soft Drinks

Chilled Coffee Drinks

## **Juices and Milk** *(sold per gallon)*

Fruit Juices (Orange, Cranberry, Apple, Grapefruit)

Fresh Lemonade

Iced Cold Milk (Whole, Skim, Almond, Soy)

Tropical Fruit Juices (Pineapple, Guava, POG)

Vegetable Juices (Carrot, Vegetable)

Wailea Fruit Punch

## **Infused Water Elixirs** *(sold per gallon)*

Watermelon & Mint

Pineapple & Basil

Citrus Explosion (Orange, Lemon And Lime)

Cucumber & Lime

# quench your thirst





# à la carte

## Fresh Fruit Display

*assortment to include*

Apples, Bananas, Oranges, and Seasonal Local Fruits

## Baked Goods *(sold per dozen)*

Assorted Bagels

*assortment to include:*

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

Breakfast Breads and Bakeries

Caramel Sticky Buns

Assorted Croissants: Plain, Whole Grain, or Chocolate

House Made Granola Bars with Chocolate

Turnovers; Seasonal Fruit Filling

Warm Giant Cinnamon Rolls with Cream Cheese Frosting

Scones

*assortment to include:*

Seasonal Fruit, Chocolate, Macadamia Nut

## Traditional Yogurt or Greek Yogurt

*Choice of (1)*

Granola

Mixed Dried Fruits

Shredded Coconut

Assorted Muffins

Assorted Doughnuts

Brownies and Blondies

Cookie Assortment

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

Portuguese Malasada Tossed In Cinnamon Sugar

*Choice of (1)*

Plain


Guava

Cream

Chocolate

Seasonal Fruit





### Dry Snacks *(sold individually)*

Granola Bars & Power Bars

Assorted King Size Candy Bars

Maui Chips in Individual Bags

### To Share

Tortilla Chips and Island Salsa

Maui Chips and Onion Dip

Dry Snack Mix, Trail Mix, Mixed Nuts, or Mini  
Hard Pretzels

Freshly Popped Popcorn  
*Culinary Attendant Required*

*\$275 Per Culinary Attendant, per hour*

### Frozen Snacks *(sold individually)*

Haagen Das - Milk Chocolate or Almond

Good Humor Bars

Locally Made Frozen Fruit Bars

Frozen Fruit Bars

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

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





# 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 photograph of a wooden crate filled with several pineapples and palm fronds, resting on a sandy beach. The pineapples are ripe with yellow and green skin. The palm fronds are long and green, some with brown tips. The crate is made of light-colored wood. The background shows more palm fronds and the sandy ground.

# 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

Pineapple Flambe  
*Culinary Attendant Required  
Additional \$20 per person*

*Culinary Attendant Fees  
\$275 Per Culinary Attendant, 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

*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

## 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



## Going Coconuts

Kumu Farms Coconut Chips

House Made Almond Joy

Toasted Coconut Cream  
Pudding

Coconut Brown Butter Cake

Big Island Coconut Brownies

Coconut Macaroons

## Cookies & 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

*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

## Local Maui Harvest

*Choice of (4) items from:*

Pineapple Paradise

Bushels Of Berries

Dragon Fruit

Passion Fruit

Going Coconuts

Chocolate Factory





# 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)

*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*

*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 with Hollandaise  
*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

### Beverage

*Choice of (1)*

Assorted Bottled Juices

Assorted Soft Drinks

Path Refillable Bottled Water (600 ml)

*+\$3.00 Per Person*

### Coffee & Tea Enhancement

Kona Blend Coffee

Decaffeinated Coffee

Assorted Hot Teas



## Light Fare

House Made Granola

Fresh Whole and Skim Milk (Soy Milk Available Upon Request)

Individual Dry Cereals

Fresh Whole and Skim Milk (Soy Milk Available Upon Request)

Steelcut Oats

Toasted Macadamia Nuts, Fresh Berries, Local Honey

Choice of Almond Milk or Coconut Milk

Fruit and Yogurt Parfait

Plain Greek Yogurt, Fresh Berries and Mixed Nuts

Hard Boiled Eggs

House Made Smoked Salmon

Haiku Tomatoes, Shaved Maui Onion, and Capers

## 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

*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

## Asian Breakfast Station

*Served by an Culinary 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

*Culinary Attendant Fees*

*\$275 Per Culinary Attendant, Per Hour*

# breakfast enhancements







## Omelette Station

*Culinary Attendant 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

## Eggs Benedict

*Culinary Attendant to Prepare  
Outside Use Only*

**Traditional Eggs Benedict**  
Hollandaise

### Island Style Eggs Benedict

*Choice of (1)*  
Kona Crab Eggs Benedict  
Ahi Tuna Eggs Benedict  
Smoked Salmon Eggs Benedict  
Pork Belly Eggs Benedict

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





# 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

*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

## Enhancement Option

*Culinary Attendant 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

*Culinary Attendant Fees  
\$275 Per Culinary Attendant, 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



# 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 Culinary Attendant  
(optional)  
Outside Use Only*

Local Bratwurst  
Caramelized Maui Onion, Sweet Peppers and Pineapple Mustard

Black Angus Burger  
Aged Cheddar and Grand Wailea Sauce

*Culinary Attendant Fees  
\$275 Per Culinary 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

## Extras

*Served by an Culinary Attendant*

Maui Brewing Co. Root Beer and  
Orange Cream Float Station



## 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*

## 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







# reception displays

*Sold Per Person. Reception Displays Require a Minimum of 25 Guests and Must be Guaranteed for Entire Group – Under 25 Guests, a Surcharge Of \$12.50 Per Person Will Apply. Minimum Of Four Stations Required Unless Accompanied By A Pre-selected Dinner Buffet or Complete Three Course Menu. Culinary Attendant Fees Are \$275.00 Per Culinary 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



## 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



## Display of Seasonal Island Fruits

Tropical Fruits

## Bacon Lover

Bacon And Cheddar Biscuits

House Made Bacon Jam

Chicken Fried Bacon

Candied Bacon

## 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





## Local Dim Sum

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

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

Served with  
Chinese Mustard  
Tamari Sesame Dip

## 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

## Seafood Display

*sold per piece  
Order in Quantities of (12)*

Tiger Prawns

Crab Legs

Snow Crab Claws

Pacific Oysters

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  
Culinary Attendant*

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

# displays



# reception

## Poke Bar

*Prepared by a Culinary Attendant*

Ahi Poke

Shrimp Poke

Tofu

Pohole

White Rice

Brown Rice

Organic Salad

Wasabi Aioli

Spicy Bomb Sauce

Ponzu Splash

Unagi Glaze

## 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

## Sushi and Sashimi Station

*Based on (4) Pieces Per Person*

Assorted Sashimi

California Rolls

Vegetable Rolls

Served with  
Pickled Ginger, Tamari Sauce and  
Wasabi

*Enhance with a Culinary Attendant*

*Culinary Attendant Fees  
\$275 Per Culinary Attendant,  
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



# 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



## Pizzas

*Prepared by a Culinary Attendant  
(1) Culinary Attendant 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

*Culinary Attendant Fees  
\$275 Per Culinary Attendant, 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



# 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

## Quesadillas

*Prepared by a Culinary Attendant*

*(1) Culinary Attendant 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

## Island Style Lobster Boil

*Prepared by a Culinary Attendant*

*Outside Use Only*

*Based Half Tail Per Person*

Kona Lobster Tail  
Clams  
Kauai Prawns  
Mussels  
Sausage  
Potatoes  
Sweet Corn

Corn Bread, Sweet Whipped Butter

*Culinary Attendant Fees*

*\$275 Per Culinary Attendant, Per Hour*





## Ooodles Of Noodles

*Prepared by a Culinary Attendant  
(1) Culinary Attendant 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

## From the Wok

*Prepared by a Culinary Attendant  
(1) Culinary Attendant 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

### **Enhancements to menu above**

*Choice of (2)*  
Chicken  
Beef  
Char Siu Pork

*Choice of (1)*  
Lobster  
Crab  
Scallops  
Shrimp

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

# reception





## Tempura

*Prepared by a Culinary Attendant  
(1) Culinary Attendant Per 50 Guests  
Outside Use Only*

Fresh Catch (4 Oz. Serving)

Prawns (2 Pieces)

Soft Shell Crab (2 Pieces)

Kona Lobster (4 Oz. Serving)

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

## 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 Blinis

*sold Per Ounce  
Market Pricing*

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



## Kona Crab

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

Kona Crab Cakes

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

# display

# carving stations





## Carving Stations

*Served by a Culinary Attendant*

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

### Passion Berry Glazed Smoked Ham

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

### 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

### Roasted Organic Turkey

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

### Chinese Style Wok Fried Hawaiian Catch

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

### Maui Nui Venison

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

### Grilled Tomahawk Ribeye

Roasted Marble Potatoes and Perigord  
Truffle Sauce

### Maui Brewing Co. Beer Can Chicken

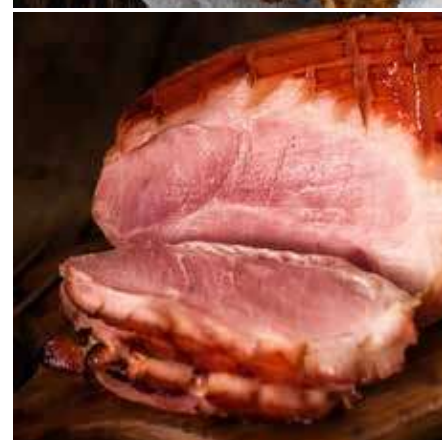
Wild Mushrooms and Local Cheese Polenta

### Herb Marinated Flank Steak

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

### Hawaiian Catch Lau Lau

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



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

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

# cold bites

## From The Garden

Local Tomato Tartare  
Mango Pearls

Crispy Fried Artichoke  
Sundried Tomato and Local Goat  
Cheese

Yuzu Compressed Watermelon  
Coconut Glazed Sweet Potato and  
Mint

Kula Strawberry  
Local Goat Cheese and Hawaiian  
Sweetbread

## 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

## From The Sea

House Smoked Salmon Rillettes  
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

*A Minimum of (24) Per Item Order*

# 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

## 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

## 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

*A Minimum of (24) Per Item Order*



# reception



## 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 Pumppernickel 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

*Must be Accompanied with a Buffet or Plated Meal*



# 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

### Roasted Hamakua Mushrooms

Kumu Farms Greens, Big Island Hearts of Palm, Upcountry Radishes and Lime Vinaigrette

### Creamy Breadfruit Risotto

Grada Padano Parmesan, Lemon zest and Fine Herbs

## From the Sea

### Kona Crab

Local Watermelon, Avocado Mousse, Radish, Cherry Tomatoes, Seasonal Berries and Pickled Onion

### Shiso Crusted Ahi

Green Papaya Slaw and Toasted Peanuts

### Ahi Carpaccio

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

### Fresh Seafood Island Ceviche

Snapper, Shrimp, Scallop, Lobster, Fresh Coconut Milk and Banana Crisp

### Lobster and Crab Salad

Citrus Jus and Brunoise Fruit

### Wailea Shrimp Cocktail

Poached in Lemongrass Flavored Court Bouillon, Jicama and Cucumber Salad and Blood Orange Coulis

# plated hot appetizers

## From the Garden

### Molokai Sweet Potato Gnocchi

Kiawe Smoked Bacon, Swiss Chard, Finger Lime Brown Butter and Honey Rye Crouton

### Grilled Marinated Portobello Mushrooms

Beet and Gorgonzola and White Balsamic Reduction

### Vegetarian Ravioli

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

## From the Sea

### Hokkaido Scallops

Kumu Farms Cauliflower Puree, Toybox Vegetables and Lemon Olive Oil

### Seared Snapper

Wild Mushroom Tortellini and Confit of Locally Grown Tomatoes

### Polenta Crusted Blue Crab Cake

Upcountry Corn Relish, Wild Mushrooms, Micro Cress and Sundried Tomato Aoli

### Seared Ahi

Kumu Farms Greens, Big Island Hearts of Palm, Upcountry Radishes and Wasabi Vinaigrette

### Slow Braised Octopus

Hearts of Palm Puree and Candied Olive Tapenade



# 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

### Vanilla Flavored Kona Lobster Bisque

Brandy Cream

### Essence of Mushrooms and Sherry Cream Soup

Seasonal Wild Mushrooms Ragout and Shaved Fresh Parmesan Cheese

### Cream of Leeks and Yukon Potato

Served Hot Or Chilled, Truffle and Chives Crème Fraîche

## Intermezzo

*Choice of (1)*

Champagne

Meyer Lemon Verbena

Black Currant Champagne

Pineapple Basil





# entrée

## From The Farm

### **Dry Aged New York Steak**

Caramelized Maui Onions, Potato Mousseline, Fresh Seasonal Vegetables and Brandy Demi

### **Gorgonzola Crusted Beef Tenderloin**

Potato Rosti, Fresh Seasonal Vegetables and Red Wine Beurre Blanc

### **Bone in Short Rib**

Sweet Kula Corn, Maui Onion Mash and Peppercorn Demi

### **Grilled Filet Mignon**

Hearts of Palm and Parsnip Puree, Shallot Confit, Tomatillo Veal Jus and Seasonal Vegetables

### **Roasted Kualoa Beef**

Heirloom Carrots, Grilled Local Asparagus, Roasted Local Garlic Mash and Fresh Picked Rosemary Demi

### **Crispy Pork Belly**

White Bean Hummus, Pickled Local Vegetables, Tamari Ginger Glaze

### **Kurobuta Pork Chop**

Milanese Maui Onion Breadcrumbs, Wild Arugula, Shaved Fennel, Aina Farms Tomatoes, Maui Onion Mash and Charred Lemon Chimichurri

### **Roasted Chicken Breast**

Braised Local Greens, Bacon, White Cheddar Polenta and Lemon Thyme Jus

### **Brick Oven Jidori Chicken**

Heirloom Carrots, Smoked Eggplant Puree, Hamakua Mushroom and Wild Ramps Chicken Jus

## From The Sea

### **Hawaiian Waters Fresh Catch**

Lobster Mash, Fresh Seasonal Vegetables and Hawaiian Chile Butter Sauce

### **Shiitake Crusted Mahi Mahi**

Risotto Cake, Fresh Seasonal Vegetables and Kaffir Lime Beurre Blanc

### **Pan Seared Hawaiian Snapper**

Forbidden Rice, Baby Bok Choy and Sauce L'hommedieu

### **Grilled Prawns**

Wild Arugula, Confit Heirloom Tomatoes and Season Romesco

### **Hawaii Bouillabaisse**

Local Fish, Shrimp, Shellfish, Fennel, Potato Confit, Spicy Smoked Tomato Broth and Grilled Ciabatta

## From The Garden

### **Roasted Ulu Cake**

Caramelized Onions, Parsley Black Forbidden Rice, Sauce L'hommedieu with Lychee Syrup, Orange and Grapefruit

## Duo Entrees

### **Grilled Lobster Tail and Shallot Crusted Beef Tenderloin**

Potato Gratin, Fresh Seasonal Vegetables, Sauce Bordelais and Citrus Gremolata

### **Fresh Hawaiian Catch and Seared Beef Tenderloin**

Basil Mashed Potatoes, Fresh Seasonal Vegetables, Horseradish Jus and Verjus Beurre Blanc

### **Thai Marinated Tiger Prawns and Grilled Beef Tenderloin**

Molokai Sweet Potatoes, Fresh Seasonal Vegetables, Roasted Pineapple Demi and Coconut Beurre Blanc

### **Roasted Chicken Breast and Tiger Prawns**

Wild Rice, Charred Broccolini and Rosemary Mustard Jus





## 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



# dessert receptions



## **Specialty Dessert Stations**

*Prepared by a Culinary Attendant  
One Culinary Attendant For Every (75)  
Guests  
Outside Use Only*

### **Churros Station**

Chocolate Sauce and  
Assorted Toppings

### **Beignets Station**

Vanilla French Donuts and Powder  
Sugar

### **Fresh Berries Flambé**

Kahlua Flavored Crème Fraîche on  
Pineapple Shortbread

### **Candy Chocolate Bacon**

Roasted Bananas

### **Zeppole**

Raspberry Coulis, Vanilla Anglaise  
and Chocolate Sauce

### *Culinary Attendant Fees*

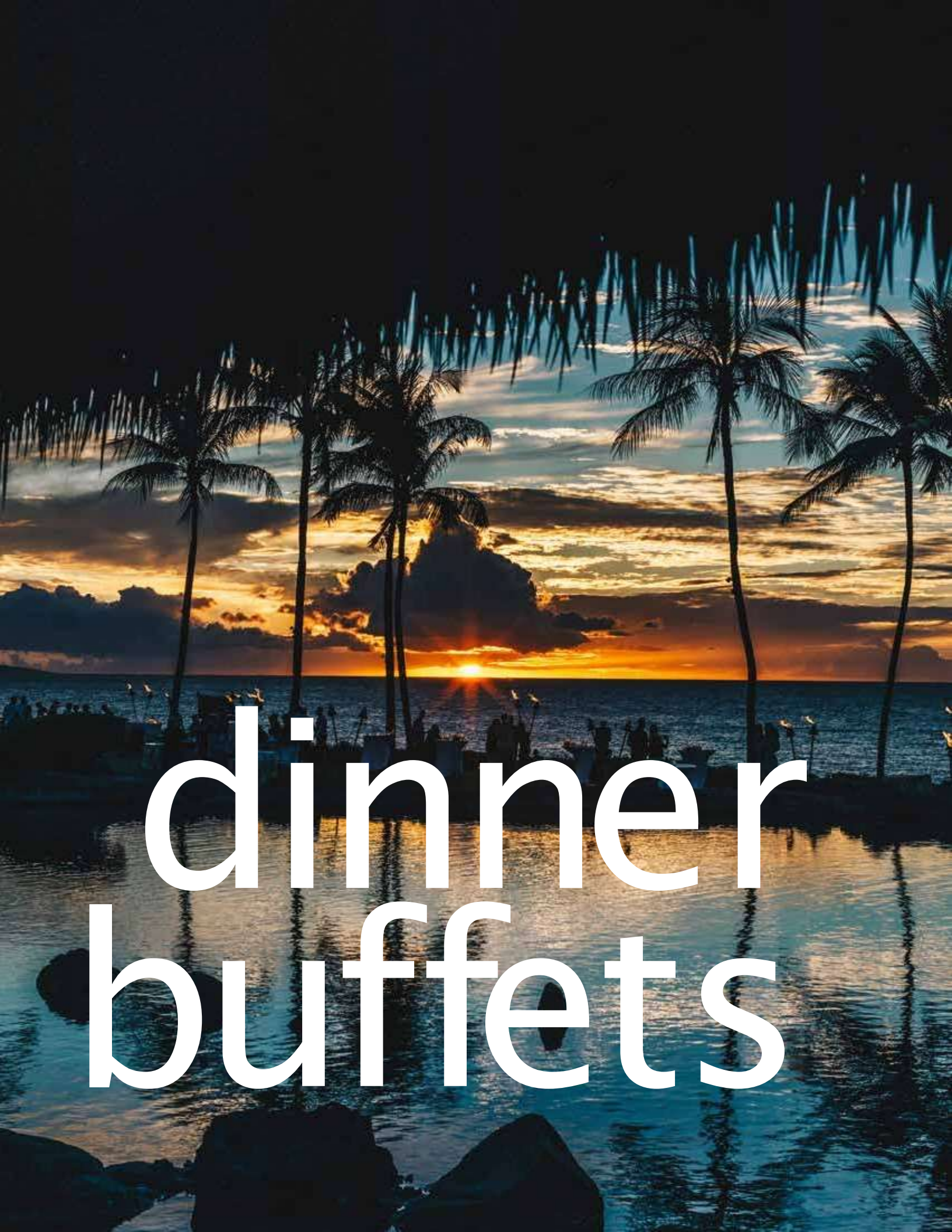
*\$275 Per Culinary Attendant, Per Hour*

## **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

*Based on (90) Minutes*

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



# dinner buffets



# the grand luau

## APPETIZERS & SALADS

Ahi Poke with Ogo, Maui Onion,  
Hawaiian Sea Salt

Poi

Ulu Mac Salad

Pipikaula  
Traditional Dried Beef Salad

Green Salad  
Kula Vegetables, Pineapple  
Vinaigrette

Hawaiian Sweet Rolls and Lilikoi  
Butter

## DESSERTS

Selection of Maui Gold Pineapple, Haupia, Molokai Sweet Potato Pie &  
Seasonal Sweets

Freshly Brewed Hawaiian Paradise Coffee Regular and Decaffeinated &  
Assorted Teas

## ENTREES

Teriyaki Steak with Sesame and Green  
Onion

Shoyu Chicken  
Sweet Potato and Local Honey

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

Maui Chow Fun Noodles with Local  
Vegetables and Green Onion

Kalua Pig and Cabbage - Pa'akai

Steamed White Rice

## Additional Enhancements

Lobster Tail (1/2 Tail Per Person)

Hawaiian Imu Pig With Ceremony

*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  
*Culinary Attendant 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

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

## Dessert

Waiialua 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





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 a Culinary 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 a Culinary Attendant*  
Prepared Asian Style, Tamari Dip, Ginger, Chinese Parsley, Peanut and Sesame Glaze

### Slow Roasted Prime Rib

*Culinary Attendant To Carve*  
Horseradish, Au Jus, Grain Mustard, Assorted Rolls and Whipped Butter

### Shrimp Boil

*Culinary Attendant 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

*Culinary Attendant Fees*  
*\$275 Per Culinary 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 Pork Spring Rolls

Sweet Thai Chili Dip

### Wailea Surfer Roll

Mango California Roll,  
Wasabi, Tamari and Thai  
Chili Aioli

## Action Stations

*Choice of (2)*

### Satay Station

*Grilled by a Culinary Attendant  
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 Culinary Attendant*

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 with Whipped  
Butter

### Mochiko Chicken

*Prepared by a Culinary Attendant  
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

*Based on (3) Hours*

*Culinary Attendant Fees  
\$275 Per Culinary 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

### 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

*Culinary Attendant To Prepare*

### Wild Boar Chili

Kiawe Cornbread, Whipped Butter

### Kiawe Smoked Brisket

*Culinary Attendant To Prepare*  
Grand BBQ Sauce

### Pulled Pork

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

### Grilled New York Strip

*Culinary Attendant To Prepare*  
Charred Maui Onion, Shishito Peppers and Chimichurri

### Local Hawaiian Fish

*Served by a Culinary 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

*Culinary Attendant To Prepare*

*Outside Use Only*

Homemade Pistachio and Vanilla Bean Ice Cream

Freshly Brewed Kona Blend Coffee and Decaffeinated

Assorted Herbal Teas

*Based on (3) Hours*

*Culinary Attendant Fees*

*\$275 Per Culinary 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

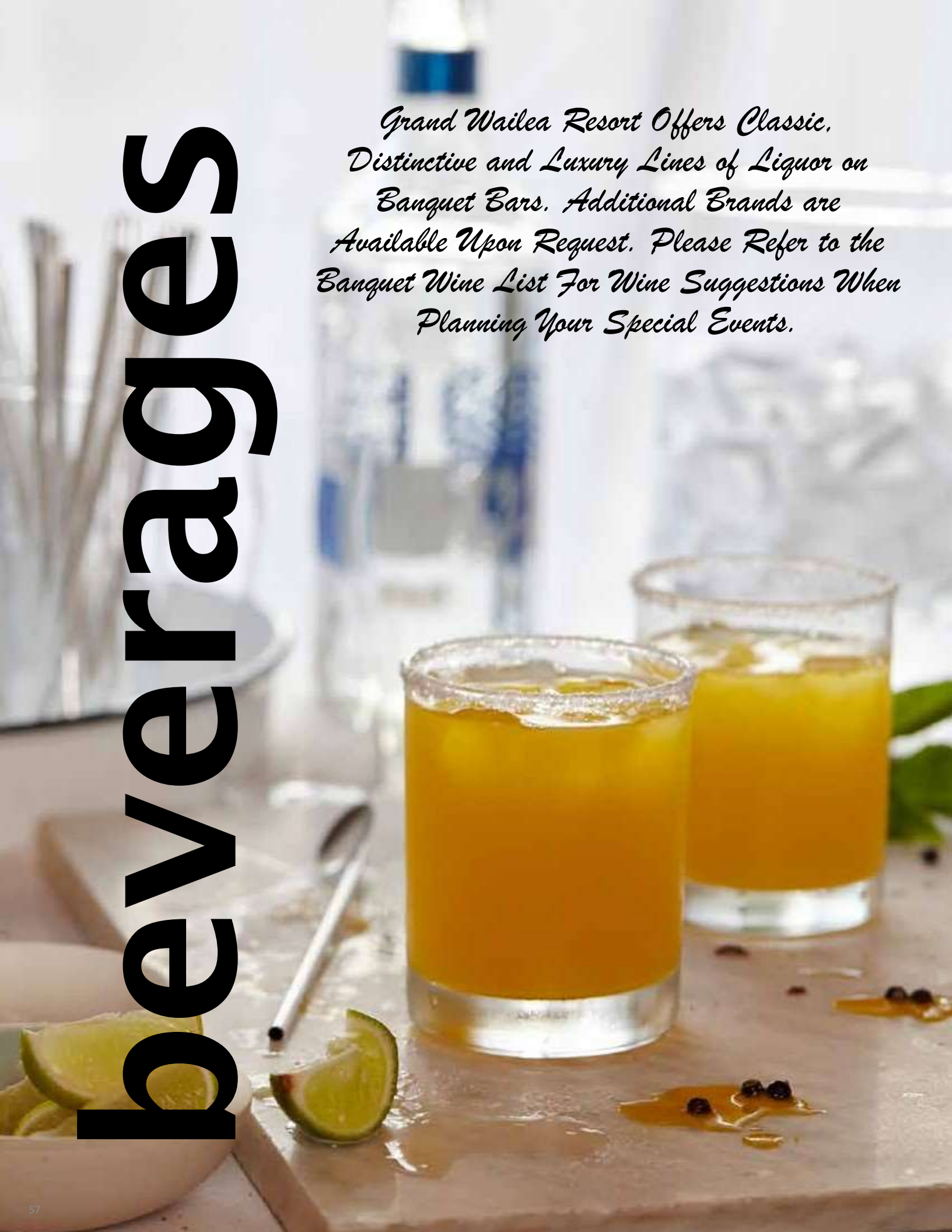
*Enhancement Options:  
Custom Floral Centerpieces,  
Picnic Tables, Adirondack Chairs,  
Lantern and Lighting*





# 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 House, Chardonnay  
Grand Wailea House, 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

Reach out to your Catering and Conference Services Manager for the latest specialty wine list

specialty cocktails



# maui brewing company partnership







**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.

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

## Signage

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