

## LARGE PARTY DINING



**HUMU**  
**HAWAII**

**Awarded “Chef of the Year” and “Most Innovative Menu” by Maui No Ka ‘Oi Magazine 2016. The newly renovated HUMUHUMU restaurant boasts modern Hawaiian details, a subtle nod to ocean themes including voyaging, and the debut of award-winning Chef Mike Lofaro’s “culturally correct” menu.**

**LOCATION:**

GRAND WAILEA  
3850 Wailea Alanui Dr., Wailea, HI 96753  
Telephone 808.875.1234

**HOURS:**

Lounge: 5:00 to 9:00 pm  
Dinner: 5:30 to 9:00 pm

**RESERVATIONS:**

Lexi Munsey, Food & Beverage Coordinator  
alexandra.munsey@waldorfasteria.com  
808.891.3953

## LARGE PARTY DINING OVERVIEW

### **MENU OPTIONS:**

Whether you are tying the knot, reuniting with family or attending a business meeting in paradise, Humuhumu offers a variety of options for large party and private dining. Please advise of any special dietary needs. Vegetarian and keiki (children) menu options are available

### **CAPACITY:**

Restaurant: 188

The restaurant layout has various dining areas.

Accommodations are based on the number of guests in your party.

### **DECOR:**

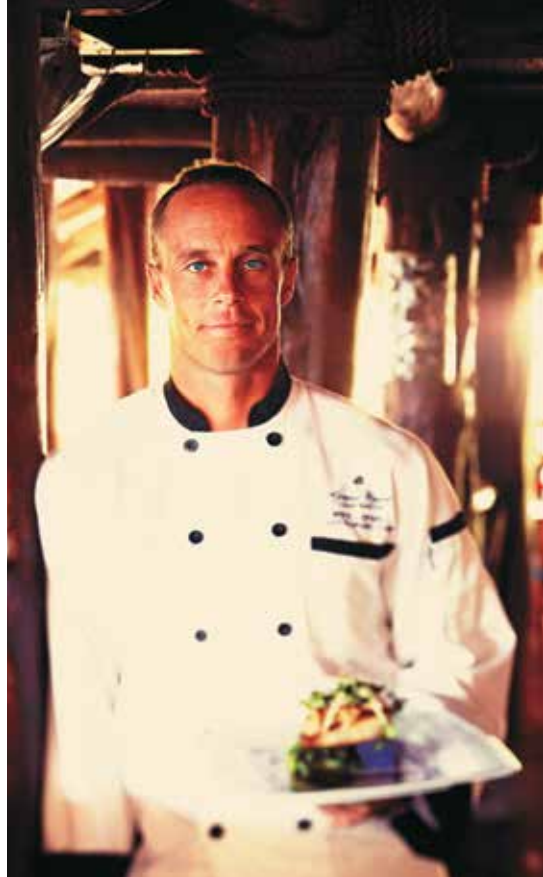
Humuhumu can accommodate a number of decor elements! Ask your coordinator to assist in a design vision and an estimate.

### **MENU PRICING:**

Prix-fixe menus are available starting at \$105 per guest. Complimentary menus are included with each large party. These can be customized with a personalized message, logo or anything else you have in mind.

### **ATTIRE:**

Casual resort attire, footwear required



**Named after Hawaii's unofficial state fish, the Polynesian thatch roof restaurant seems to float on a million-gallon saltwater lagoon.**



## 3 COURSE MENU / \$105 per person

**STARTERS** *Select 2 starters - your guests will select their choice upon dining*

**Ahi Poke**

Tiger's Milk, Coconut, Cucumber, Sweet Potato

**Hamachi Carpaccio**

Hawaiian Chili, Celery Ginger Shaved Ice

**Hokkaido Scallops**

Canoe Plants, Radish, Truffle Vinaigrette

**Spicy Beef**

Tropical Fruit Escabesche, Hoisin, Thai Basil

**Marinated Tomatoes**

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

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**ENTRÉES** *Select 3 entrées - your guests will select their choice upon dining*

**Crispy Mahi Mahi**

Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

**Opaka**

Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu

**Domestic Rack of Lamb**

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

**Maui Cattle Butchers Steak**

Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors

**Puna Chicks Hen**

Scallion Pancakes, Dipping Sauce, Pickled Fruit

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**DESSERT** *Select 1 dessert which all your guests will enjoy upon dining*

**Humu Chocolate Garden**

Chocolate Stones, Pistachio Moss, Cocoa Gelee

**Yuzu Nougat Mousse**

Honey Lavender Gelee, Olive Oil Madeline

**Surfing Goat Cheesecake**

Coconut Gel, Beet Sponge Cake

## 4 COURSE MENU / \$125 per person

**STARTERS** *Select 2 starters - your guests will select their choice upon dining*

**Ahi Poke**

Tiger's Milk, Coconut, Cucumber, Sweet Potato

**Hamachi Carpaccio**

Hawaiian Chili, Celery Ginger Shaved Ice

**Hokkaido Scallops**

Canoe Plants, Radish, Truffle Vinaigrette

**Spicy Beef**

Tropical Fruit Escabesche, Hoisin, Thai Basil

**Marinated Tomatoes**

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

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**SALAD**

**Baby Butter Lettuce**

Avocado, Green Goddess, Surfing Goat Feta, Lardons, Mustard Oil

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**ENTRÉES** *Select 3 entrées - your guests will select their choice upon dining*

**Crispy Mahi Mahi**

Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

**Opaka**

Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu

**Domestic Rack of Lamb**

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

**Maui Cattle Butchers Steak**

Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors

**Puna Chicks Hen**

Scallion Pancakes, Dipping Sauce, Pickled Fruit

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**DESSERT** *Select 1 dessert which all your guests will enjoy upon dining*

**Humu Chocolate Garden**

Chocolate Stones, Pistachio Moss, Cocoa Gelee

**Yuzu Nougat Mousse**

Honey Lavender Gelee, Olive Oil Madeline

**Surfing Goat Cheesecake**

Coconut Gel, Beet Sponge Cake

## 5 COURSE MENU / \$250 per person

*Wine pairings included with each course – two weeks' notice is required*

**STARTERS** *Select 1 starter – your guests will select their choice upon dining*

**Ahi Poke**

Tiger's Milk, Coconut, Cucumber, Sweet Potato

**Hamachi Carpaccio**

Hawaiian Chili, Celery Ginger Shaved Ice

**Hokkaido Scallops**

Canoe Plants, Radish, Truffle Vinaigrette

**Spicy Beef**

Tropical Fruit Escabesche, Hoisin, Thai Basil

**Marinated Tomatoes**

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

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**SALAD**

**Baby Butter Lettuce**

Avocado, Green Goddess, Surfing Goat Feta, Lardons, Mustard Oil

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**MAKAI COURSE** *Select 1 makai entrée which all your guests will enjoy upon dining*

**Crispy Mahi Mahi**

Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

**Opaka**

Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu

**MAUKA COURSE** *Select 1 mauka entrée which all your guests will enjoy upon dining*

**Domestic Rack of Lamb**

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

**Maui Cattle Butchers Steak**

Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors

**Puna Chicks Hen**

Scallion Pancakes, Dipping Sauce, Pickled Fruit

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**DESSERT** *Select 1 dessert which all your guests will enjoy upon dining*

**Humu Chocolate Garden**

Chocolate Stones, Pistachio Moss, Cocoa Gelee

**Yuzu Nougat Mousse**

Honey Lavender Gelee, Olive Oil Madeline

**Surfing Goat Cheesecake**

Coconut Gel, Beet Sponge Cake



# LARGE PARTIES AGREEMENT 1/3

*HUMUHUMU Large Party Agreement*

*Complete and return by fax or email to Alexandra Munsey who will contact you to guarantee.*

GUEST NAME

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TELEPHONE NUMBER

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REQUESTED DATE

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REQUESTED TIME OF DINING

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NUMBER OF PEOPLE

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TYPE OF EVENT

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**BILLING INFORMATION** *Required to secure date, time & for final billing of event.*

ROOM CHARGE

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CREDIT CARD TYPE: VISA / MC / AMEX

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LAST 4-DIGITS OF CREDIT CARD NUMBER\*:

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\*For the security of your credit card a team member will contact you directly to retrieve your complete credit card number.

EXPIRATION DATE:

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NAME ON CREDIT CARD:

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**MENU OPTIONS** *Please X your choice of course menu*

3 - COURSE MENU \$105 PER PERSON *2 Appetizers, 3 Entrées & 1 Dessert*

4 - COURSE MENU \$125 PER PERSON *2 Appetizers, 1 Salad, 3 Entrées & 1 Dessert*

5 - COURSE MENU \$250 PER PERSON *1 Appetizer, 1 Salad, 2 Entrées & 1 Dessert, Wine Pairings*

**PERSONALIZED TITLE** *To be printed at the top of your menu.*

*Example: Mr. & Mrs. Wailea Anniversary or your company logo*

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## LARGE PARTIES AGREEMENT 2/3

*HUMUHUMU Large Party Agreement*

*Complete and return by fax or email to Alexandra Munsey who will contact you to guarantee.*

### **STARTER COURSE SELECTIONS**

*Please X your 2 starters for your guests to select from upon dining*

- AHI POKE
- HAMACHI CARPACCIO
- HOKKAIDO SCALLOPS
- SPOCY BEEF
- MARINATED TOMATOES

### **SALAD COURSE**

*Salad for all your guests to enjoy upon dining. \*4 & 5 course menu only\**

- BABY BUTTER LETTUCE

### **ENTRÉE COURSE SELECTIONS**

*Please X your 3 entrées for your guests to select from upon dining*

*\*For 5 Course Menus – please select one seafood and one meat entree\**

- CRISPY MAHI MAHI
- OPAKA
- DOMESTIC RACK OF LAMB
- MAUI CATTLE BUTCHER'S STEAK
- PUNA CHICKS HEN

### **DESSERT COURSE SELECTION**

*Please X your 1 dessert for all your guests to enjoy upon dining*

- HUMU CHOCOLATE GARDEN
- YUZU NOUGAT MOUSSE
- SURFING GOAT CHEESECAKE

*CHOICE OF A SOFT DRINK, ICED TEA, ASSORTED HOT TEA OR FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE INCLUSIVE OF MENU*



# LARGE PARTIES AGREEMENT 3/3

*HUMUHUMU Large Party Agreement*

*Complete and return by fax or email to Alexandra Munsey who will contact you to guarantee.*

### **ADDITIONAL BEVERAGES**

*Your set menu is inclusive per person a choice of a soft drink, iced tea, assorted hot tea or freshly brewed regular or decaffeinated coffee.*

*For additional beverage needs please consult with our coordinator. If no special arrangements are determined all additional beverages consumed will be applied to the final bill*

### **ALLERGIES / DIETARY NEEDS**

*Please identify applicable guest by name and provide specific allergies / dietary needs.*

NAME: \_\_\_\_\_ SPECIFY NEEDS: \_\_\_\_\_

NAME: \_\_\_\_\_ SPECIFY NEEDS \_\_\_\_\_

NAME: \_\_\_\_\_ SPECIFY NEEDS \_\_\_\_\_

### **TERMS & CONDITIONS**

*It is requested that your coordinator be notified with an estimated attendance five (5) days prior to the event(s). The guaranteed final attendance is required by 11:00 a.m., three (3) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event. Food and Beverage selections cannot be changed within five (5) business days prior to the event. The Chef has a right to make minor ingredient / menu adjustments when necessary to maintain the integrity of the quality of the menu.*

*Prix-fixe menu prices are inclusive of Hawaii state tax of 4.167% and 22% service charge. All additional purchases, such as beverages, are subject to Hawaii state tax of 4.167% and 22% service charge. One check will be presented.*

*The service charge is a combination of a gratuity and the property of the hotel to cover discretionary costs of the event. Tax and service charges are applicable to any and all modification of services which includes any additional hosted items purchased during the event.*

*Should you need to cancel the event 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 twenty-four (24) hours prior to event date will be assessed a fee equivalent to fifty percent (50%) of all estimated charges and a hundred percent (100%) for all special amenities. Any cancellations by noon the day of the event will be assessed a fee equivalent to a hundred percent (100%) of all estimated charges and hundred percent (100%) for all special amenities. Hawaii state tax and service charges applicable to any and all modification of services.*

*Accordance to Hawaii State Law, all restaurants are non-smoking and the legal age for the consumption of alcohol is 21 years of age. Per Maui Health Code & Hawaii State Liquor Laws outside food & beverage is prohibited.*

*Photography: All photography must be booked and paid for through our Social Catering department. If you are interested in having a photographer at your event please let your coordinator know and they can assist in the booking.*

*Menus and prices are subject to change with or without notice.*

### **ACKNOWLEDGMENT OF HUMUHUMU LARGE PARTY AGREEMENT:**

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_