



cabana dining

EXPERIENCE MAUI'S MOST ROMANTIC SUNSET DINNER BY WAILEA BEACH, UNDER THE STARS, WITH A CUSTOMIZED MENU CREATED JUST FOR YOU IN A PRIVATE CABANA; OR SHARE AN INTIMATE DINNER WITH FAMILY AND FRIENDS. POSTCARD-PERFECT VIEWS OF THE PACIFIC OCEAN AND NEIGHBOR ISLANDS MAKES THIS DINING EXPERIENCE ONE TO REMEMBER.

MAKE YOUR STAY *grand* WITH ALL THE POSSIBILITIES.

CHOOSE FROM OUR *platinum, gold, silver or koa* CABANA MENU OPTIONS.

72 - HOUR NOTICE REQUIRED FOR RESERVATIONS.
CABANA DINING AGREEMENT REQUIRED TO BE COMPLETED.



amuse bouche

Chef's choice

starter

Macadamia Nut Crusted Surfing Goat Cheese

port wine quince purée, apple & chive salad, white truffle oil

Hamachi Crudo

hamachi with sliced watermelon, jalapeños, mango,
and cucumber in a grapefruit ginger au jus

Slow Cooked Lamb

spinach pine nut & parmesan wonton, calamansi tomato fondue

Hawaiian Seafood Trio

kampachi ceviche - avocado, lime, spicy yuzu
sweet lobster cake- mango & jalapeño chutney
grilled & chilled prawn butter cup- jicama, cilantro,
bell pepper, truffled soy tomato dipping sauce

salad

Kula Baby Mixed Greens

beets, mango, surfing goat chevre,
pear tomatoes, papaya seed dressing

Classic Caesar

caesar dressing, parmesan, grilled crostini

makai offering

Local Mahi-Mahi "Lau Lau"

ti leaf wrapped steamed mahi-mahi topped with kalua style pork belly,
fiesta poi & potato purée, lemon ginger beurre blanc

Grilled Island Fresh Catch

molokai sweet potato coriander hash,
chard meyer lemon, buerre blanc

Hawaiian Ahi Trio

sushi rice, wasabi ponzu
whipped potatoes, tamarind sauce
somen noodle cake, lup cheong Chinese 5 spice sauce

Prawns "A la Plancha"

polenta and grilled corn cake, fennel,
spinach, roasted tomato vinaigrette

intermezzo

Chef's choice

mauka offering

Mary's Farm Free Range Huli Huli Chicken

mango barbeque demi, roasted brussels sprouts
pancetta, fingerling potatoes

12 oz. Kurobuta Pork Chop

creamy polenta, grilled broccolini
barbeque demi, roasted persimmon mostarda

14 oz. California Natural Rib Eye

mashed potatoes, seasonal roasted vegetables
smoked shallot demi, truffle herb compound butter

grand finale

Made with love by our pastry chef

koa

amuse bouche
opening course
salad
makai or mauka offerings
grand finale

\$685 per couple (all inclusive)

5-course

Includes still or sparkling water

silver

amuse bouche
opening course
salad
makai offering
intermezzo
mauka offering
grand finale

\$1,125 per couple (all inclusive)

7-course

Includes chef's selected champagne or wine

gold

amuse bouche
opening course
salad
makai offering
intermezzo
mauka offering
cheese course
grand finale
mignardises

\$1,590 per couple (all inclusive)

9-course

Includes chef's selected champagne or wine





Telephone: 808.875.1234 ext. 2500 Fax: 808.874.2478
 Email: gwerestaurantreservations@waldorfastoria.com

CABANA DINING AGREEMENT

Please complete form and fax back to Grand Wailea Restaurant Reservations.
 A team member will contact you to guarantee.

Guest Name:	
Telephone Number:	
Requested Private Cabana Date:	
Requested Time of Cabana Dining: Based on availability 6:30 pm, 6:45pm or 7:00 pm	
Number of People:	
Type of Event: Ex. Honeymoon, Wedding, Family Dinner, Meeting	

BILLING INFORMATION

Required to secure date, time & for final billing
 (please select room charge or complete credit card fields)

Room Charge: we will obtain your room number after your arrival	
Credit Card Type: VISA / MC / AMEX	
Last 4-Digits of Credit Card Number*: *For the security of your credit card please call 808-875-1234 ext. 2500 to provide your complete credit card number.	
Expiration Date:	
Name on Credit Card:	

MENU OPTIONS **PLEASE X YOUR CHOICE**

Personalized Menu Choice: Please refer to menu inclusions & pricing prior to making selections. Please ask your coordinator for pricing for additional attendees.	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">koa \$685 per couple (all inclusive)</td> <td style="width: 20%;"></td> </tr> <tr> <td>silver \$1,125 per couple (all inclusive)</td> <td></td> </tr> <tr> <td>gold \$1,590 per couple (all inclusive)</td> <td></td> </tr> </table>	koa \$685 per couple (all inclusive)		silver \$1,125 per couple (all inclusive)		gold \$1,590 per couple (all inclusive)	
koa \$685 per couple (all inclusive)							
silver \$1,125 per couple (all inclusive)							
gold \$1,590 per couple (all inclusive)							
Personalized Title: To be printed at the top of your menu. Example: Mr. & Mrs. Wailea Anniversary!							

Opening Course Selections: Please X your choices

	1 st person Name:	2 nd person Name:	3 rd person Name:	4 th person Name:
Macadamia Nut Crusted Surfing Goat Cheese				
Hamachi Crudo				
Slow Cooked Lamb				
Hawaiian Seafood Trio				

Salad Course Selections: Please X your choices

	1 st person Name:	2 nd person Name:	3 rd person Name:	4 th person Name:
Kula Baby Mixed Greens				
Classic Caesar				
Makai Course Selections: Please X your choices				
	1 st person Name:	2 nd person Name:	3 rd person Name:	4 th person Name:
Local Mahi-Mahi "Lau Lau"				
Grilled Island Fresh Catch				
Hawaiian Ahi Trio				
Local Prawns "A la Plancha"				
Mauka Course Selections: Please X your choices				
	1 st person Name:	2 nd person Name:	3 rd person Name:	4 th person Name:
Mary's Farm Free Range Huli Huli Chicken				
12 oz. Kurobuta Pork Chop				
14 oz. California Natural Rib Eye				
<i>Temperature Preference: Ex. Medium</i>				
Allergies / Dietary Needs: <i>Please identify applicable guest by name and provide specific allergies / dietary needs</i>				
Name:	Allergies / Dietary Needs:			
Please Initial	<u>TERMS & CONDITIONS</u>			
	<p>Guarantee:</p> <ul style="list-style-type: none"> Reservations and menu selections must be confirmed 72 hours prior to dining with restaurant reservations or a Bistro Molokini restaurant manager. There is a maximum of 10 guests per cabana. Requests for guests 11 or more require approval from management and 96 hours' notice. Additional food & beverages to be charged on consumption and are applicable to 4.16% tax and 24% service charge. Menus are subject to change with or without notice. Your private cabana dining will be located on the Hibiscus Pool Lawn. Exact cabana location is based on availability and assigned at the discretion of management. Pop-up events may occur with or without notice in the area. Guests are to meet a Bistro Molokini Manager at the Bistro Molokini hostess stand. Should an event be scheduled on the adjacent Chapel or Reflections Lawn after booking is confirmed you will be notified in advance with the option to keep your private cabana dining reservation, change the date or cancel without fees/charges. 			
	<p>All Inclusive Pricing: Cabana prices are inclusive of 4.166% Hawaii State tax, 24% service charge and set-up fee. 24% of the food and beverage total plus applicable state and/or local tax will be added to your final bill as a service charge. A portion of this service charge (currently 20.00%) will be fully distributed to waiters, waitresses, bus help and/or bartenders engaged in the Event. The remaining portion of the service charge (currently 4.00%) is being used to pay for costs or expenses other than wages and tips of employees and will be applied to Hotel administration costs.</p>			
	<p>Cancellation / No Show Policy: 24 hours - 50% charge, 100% charge for special amenities and set-up fee. Noon the day of or no show is 100% charge, 100% charge for special amenities and set-up fee.</p> <p>Unstable Weather Conditions: Cabana Dining may be cancelled less than 24 hours' notice due to safety of our guests and team members</p>			
	<p>Hawaii State Law: 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.</p>			
	<p>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.</p>			
ACKNOWLEDGEMENT OF CABANA DINING AGREEMENT				
Signature:		Dated:		