

bistro molokini

Lunch Large Party Dining

Bistro Molokini: Newly renovated and located in the heart of the resort, Bistro Molokini offers a relaxing, open-air ambience with breathtaking views of the Pacific and distant islands. Bistro offers a delightful blend of California and Island cuisine.

Menu Options: Customize your menu or ask about our 2, 3 or 4 course prix fixe menus available for your dining pleasure. Please advise of any special dietary needs. Vegetarian and Keiki (children) menu options are available.

Hours of Operation: Bar: 10 am – 9 pm
Lunch: 11 am – 5:30 pm
Dinner: 5:30 pm - 9 pm

Seating Capacity: Restaurant: 94
Specific accommodations are based on the number of guests in your party.

Guarantee: It is requested that you provide a guaranteed attendance count five (5) days prior to the event(s). 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.

Tax & Charges: Final billing is applicable to our Hawaii state tax of 4.167% and 24% service charge. One check will be presented unless otherwise stated. Menus and prices are subject to change with or without notice.

The service charge part gratuity and part 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.

Cancellation Policy: 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.

Attire: Casual Resort Attire, Footwear required

Starters - Choice of (1) Family Style Appetizers

Frito Misto

Calamari | shrimp | shichimi togarashi | spicy aioli

*Ahi Poke Nachos

crispy wontons | wasabi cream | maui onion | shishito peppers | sweet soy | spicy aioli

Heirloom Chickpea Hummus (GF)

naan bread | marinated olives | cucumber | carrot | jicama | lomi lomi cherry tomatoes

Salad - Choice of (1) Family Style Salad

Kula Baby Greens (GF)

heirloom cherry tomatoes | cucumbers | carrot | shaved red onion | sherry vinaigrette

Waipoli Baby Romaine (GF)

shaved radish | parmigiano reggiano | crostini | caesar dressing

Entrées - Choice of (3) entrées which your guests will select from upon dining

*Seared Ahi Wrap

mixed greens | applewood bacon | sweet chili aioli | sesame dressing

Buttermilk Fried Chicken Sandwich

crispy slaw | house pickles | sweet hawaiian roll | hot sauce | blue cheese

*Bistro Cheddar Burger

8 oz. angus beef | sharp cheddar | caramelized maui onion aioli | tomato | butter lettuce

Hawaiian Fish Tacos (GF)

baja slaw | pico de gallo | kula avocado | charred tomato salsa | lime crema

Molokini Shrimp Pasta

grilled chilies | preserved Meyer lemon | confit cherry tomato | parmigiano reggiano

Family Style Desserts - Choice of dessert, select 1 dessert which all your guests will enjoy upon dining

- Tropical Tiramisu
passion fruit lady fingers, macadamia tuile, vanilla & mango mascarpone cream
- Wood Fired S'mores
flourless chocolate cake, macadamia nuts, marshmallow, maui vanilla bean ice cream
- Blueberry Pie
oat & cream cheese dough, blueberry compote, lemon curd

**Some foods may be raw or under cooked or contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.*

2 - Course Menu \$35 per person

Choice of three (3) Entrées

Guests to select choice

Choice of one (1) Family Style Dessert

All guests to enjoy

Choice of a Soft Drink, Iced Tea, Assorted Hot Tea
or Freshly Brewed Regular or Decaffeinated Coffee



3 - Course Menu \$60 per person

Choice of one (1) Family Style Appetizer

All guests to enjoy

Choice of three (3) Entrées

Guests to select choice

Choice of one (1) Family Style Dessert

All guests to enjoy

Choice of a Soft Drink, Iced Tea, Assorted Hot Tea
or Freshly Brewed Regular or Decaffeinated Coffee



4 - Course Menu \$75 per person

Choice of one (1) Family Style Appetizer

All guests to enjoy

Choice of one (1) Family Style Salad

All guests to enjoy

Choice of three (3) Entrées

Guests to select choice

Choice of one (1) Family Style Dessert

All guests to enjoy

Choice of a Soft Drink, Iced Tea, Assorted Hot Tea
or Freshly Brewed Regular or Decaffeinated Coffee



Fax: 808-874-2478

Email: gwrestaurantreservations@waldorfastoria.com

Bistro Molokini Large Party Agreement					
Complete and return by fax or email to restaurant reservations who will contact you to guarantee.					
Guest Name:					
Telephone Number:					
Requested Date:					
Requested Time of Dining:					
Number of People:					
Type of Event: ex. Meeting, Wedding Reception, Rehearsal, Anniversary					
Billing Information					
Required to secure date, time & for final billing of event					
Credit Card Type: VISA / MC / AMEX					
Last 4-Digits of Credit Card Number*: *For the security of your credit card our coordinator will contact you directly to retrieve your complete credit card number.					
Expiration Date:					
Name on Credit Card:					
Menu Options					
Please X your choice of course menu					
2- Course Menu \$35 per person Includes: 3 Entrees & 1 Dessert choice		3- Course Menu \$60 per person Includes: 1 Appetizer, 3 Entrees & 1 Dessert choice		4-Course Menu \$75 per person Includes: 1 Appetizer, 1 Salad, 3 Entrees & 1 Dessert choice	
Personalized Title: To be printed at the top of your menu. Example: Mr. & Mrs. Wailea Anniversary!					
Family Style Starters:					
Please X your 1 starter for all guests to enjoy					
Frito Misto					
Ahi Poke Nachos*					
Heirloom Chickpea Hummus					
Family Style Salad					

Please X your 1 salad for all your guests to enjoy	
Kula Baby Greens	
Waipoli Baby Romaine	
Entrée Selections Please X your 3 entrees for your guests to select from	
Seared Ahi Wrap*	
Buttermilk Fried Chicken Sandwich	
Hawaiian Fish Tacos	
Molokini Shrimp Pasta	
Bistro Cheddar Burger*	
Family Style Dessert Course Selection Please X your 1 dessert for all your guests to enjoy	
Tropical Tiramisu	
Wood Fired S'mores	
Blueberry Pie	
Inclusive & 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	
Name:	Allergies / Dietary 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 & 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.	
Final billing is subject to our Hawaii state tax of 4.167% and 24% service charge. One check will be presented unless otherwise stated.	
The service charge is not a gratuity & is the property of the hotel to cover discretionary costs of the event. Tax & service charges are applicable to any & 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 & 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 & hundred percent (100%) for all special amenities. Hawaii state tax & service charges applicable to any & all modification of services.	
Accordance to Hawaii State Law, all restaurants are non-smoking & 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.	
Acknowledgement of Bistro Molokini Large Party Agreement	
Signature:	Date: