



*WHETHER FOR AN OCEANFRONT PARTY,
HAWAIIAN LUAU, GALA DINNER OR ONE
OF OUR RESTAURANTS, OUR CULINARY TEAM
ENSURES THE HIGHEST LEVEL OF FOOD
QUALITY AND SERVICE THROUGHOUT >*



FOUR SEASONS
RESORT
HUALĀLAI



OUR CHEFS

The culinary team at Four Seasons Resort Hualālai brings together an incredible roster of accomplished chefs, each with a unique set of talents, focused on creating amazing dining experiences.

Each brings decades of international experience, which is reflected in the flavors, presentation and service of all dining experiences at the Resort.

These individual talents have a collective passion, which lies in creating innovative menus that make the Resort an essential destination for dining aficionados.

The culinary team works with over 160 local farmers on Hawai'i, the Big Island, sourcing everything from vanilla, avocado and ricotta cheese to wild boar, organic grass-fed beef and, of course, a plethora of incredible seafood. While ensuring the freshest and best ingredients, we are also supporting the local farmers and community. Approximately 75% of the ingredients on your plate are from our island - now that's farm to table as it was meant to be.

[LEARN MORE ABOUT OUR CHEFS](#)

[EXPLORE OUR MENU](#)



Thomas Bellec

Executive Chef

Overseeing the Resort's five dining outlets, in-room dining, catering and Hualalai Resort's residential clubhouses, Bellec brings 18 years of culinary experience from around the world. He will lead the culinary team to ensure each outlet and each event is carefully executed and uniquely considered.

At Four Seasons Resort Hualalai, 75 percent of the ingredients used are from Hawai'i Island and are sourced from more than 160 farms. The Island of Hawai'i is unique in that it hosts 11 of the 13 world climates, allowing a wide spectrum of diverse foods to be grown and raised on the island. Chef Bellec and his team understand the importance and embrace the nuances of working with the multiple farmers and purveyors that provide the local ingredients for the Resort's restaurants and other dining experiences daily. On-site at the Resort, an herb garden supplies various fresh herbs and vegetables, and a carefully created pond is home to two types of oysters, grown and harvested a stone's throw from where they are shucked and served to guests.

A Brittany, France native and classically trained in French technique, Bellec's career has taken him across the world. Bellec began his career in France, working under his mentor, Michelin-starred Chef Henri Gaonac'h at Le Galion in Concarneau. He began what would later become an 18-year partnership with Four Seasons Hotels and Resorts at Four Seasons Hotel Toronto in 1999. Bellec has since held culinary leadership positions at Four Seasons Resort Carmelo, Uruguay (formerly a Four Seasons resort); Four Seasons Resort Lanai; Four Seasons Hotel Boston; and Beverly Wilshire, Beverly Hills, A Four Seasons Hotel.

Kalani Garcia

Executive Pastry Chef

Overseeing all pastry and dessert operations, chef Kalani Garcia couldn't be more at home in the island paradise of Hawai'i. Born on Maui, Garcia is a true local, whose love of pastry began early. As the youngest of five children, he watched his mother bake for family gatherings, inspiring him well before his career started at the Hali'imaile General Store, where he learned from the ground up and became the pastry chef. He then joined the culinary team at Four Seasons Resort Maui as a cook, experiencing the buzz and excitement of resort life. His next move was to the glitz and glam of the desert, where he worked his way through the kitchens at Four Seasons Hotel Las Vegas, involved in a number of areas, including his passion, pastry. Kalani made the move home to Hawai'i, joining Four Seasons Resort Hualālai as assistant pastry chef, before being promoted to his current role of executive pastry chef. His love of the Islands is apparent in the abundance of fresh produce he uses in his unique, signature desserts. "I'm thrilled to be a part of this amazing culinary team, and to show that the farm-to-table concept extends to dessert here at Hualālai." Chef Kalani and his wife Cara are proud pet parents to two Jack Russell Terriers. The consummate artist, Kalani enjoys carpentry and other crafts in his spare time.



breakfast classics

breakfasts

brunch

themed breaks

hospitality



Breakfast Plates

Breakfasts include selection of breakfast pastries, croissants, orange, grapefruit, or juice of the day.

STARTERS

choose one

Half papaya with lime

or

Tropical fruit and yogurt parfait

ENTREES

choose one

Eggs Benedict, Canadian bacon, English muffin, hollandaise sauce

Scrambled eggs with Maui onions, red peppers and locally grown mushrooms, breakfast potatoes, hickory-smoked bacon

Spinach, mushroom, tomato and goat cheese omelet

Crispy Hawaiian sweet bread

French toast, coconut and 100% maple syrup

Freshly brewed regular and decaffeinated Kona coffee

International teas

\$36 per person





OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



breakfast classics

breakfasts

brunch

themed breaks

hospitality



Alaula Breakfast

BREAKFAST STARTERS

- Orange, grapefruit, juice of the day
- Freshly brewed regular and decaffeinated Kona coffee
- International teas
- Tropical and domestic fruit display
- Homemade fruit Danish
- Butter and chocolate croissants
- Assortment of muffins
- Fruit bread of the day

TOASTER STATION

- Sourdough, multi-grain, marble rye and raisin bread
- Assorted bagels with plain, low-fat and fresh-herbed cream cheese
- Sweet butter and assorted island preserves, local honey

FARM-FRESH SCRAMBLED EGGS

choose two

- Locally grown tomatoes, locally grown mushrooms, green onions, ham, cheddar, Monterey Jack cheese, fresh salsa

BREAKFAST MEATS

choose two

- Hickory-smoked bacon, turkey bacon, Portuguese sausage, pork links, chicken mango sausage, ham

BREAKFAST POTATOES

choose one

- Yukon gold home fries, red bliss with Maui onions, hash browns, O'Brien potatoes

BREAKFAST SWEETS

choose one

- Macadamia nut pancakes, Portuguese sweet bread French toast, Belgian waffles
- coconut syrup, 100% maple syrup, macerated island fruits

\$49 per person

BREAKFASTS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



breakfast classics

breakfasts

brunch

themed breaks

hospitality



Ho'omaka Breakfast

BREAKFAST STARTERS

Orange, grapefruit, juice of the day

Freshly brewed regular and decaffeinated Kona coffee

International teas

Tropical and domestic fruit display

Homemade fruit Danish

Butter and chocolate croissants

Assortment of muffins

Fruit bread of the day

All-natural smoked salmon, assorted bagels, sliced locally grown tomato, shaved Maui onions, capers, dill, lemon, regular and low-fat cream cheese

Fruit yogurt parfaits with granola, fresh and dried tropical fruits

TOASTER STATION

Sourdough, multi-grain, marble rye and raisin bread

Sweet butter and assorted island preserves

Eggs Benedict, Canadian bacon, English muffin, hollandaise sauce

FARM-FRESH SCRAMBLED EGGS

choose two

Locally grown tomato, mushrooms, green onions, ham, cheddar, Monterey Jack cheese, fresh salsa

BREAKFAST MEATS

choose two

Hickory-smoked bacon, turkey bacon, Portuguese sausage, pork links, chicken mango sausage, ham

BREAKFAST POTATOES

choose one

Yukon gold home fries, red bliss with Maui onions, hash browns, O'Brien potatoes

BREAKFAST SWEETS

choose one

Macadamia nut pancakes, Portuguese sweet bread French toast, Belgian waffles
Coconut syrup, 100% maple syrup, macerated island fruits

\$55 per person

BREAKFASTS CONTINUED



Spa Breakfast

attendant \$200

Freshly brewed regular and decaffeinated Kona coffee

International teas

Mauna Kea green tea

SMOOTHIE STATION

Strawberry-banana smoothie

Açaí-blueberry smoothie

Apple-spinach spirulina smoothie

Pineapple-coconut water

Multi-grain bread

BREAKFAST SIDES

Cinnamon-tofu muffins, banana-bran muffins, whole-wheat English muffins

Local preserves, honey, macadamia nut butter

Sliced seasonal tropical fruit display

Homemade granola, flaxseeds, almonds, vanilla soy milk, almond milk, Liliko'i yogurt, plain yogurt

Black bean-quinoa cake

INDIVIDUAL EGG WHITE FRITTATAS

Ham, Maui onion, spinach, tomato, mozzarella cheese

Spinach, Maui onion, asparagus, mushrooms, tomato

\$45 per person





OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



breakfast classics

breakfasts

brunch

themed breaks

hospitality



Breakfast Additions

All-natural smoked salmon, sliced locally grown tomato, shaved Maui onion, capers, lemon, regular and low-fat cream cheese, assorted bagels

\$10 per person

BREAKFAST BURRITOS

Scrambled eggs, Portuguese sausage, hash brown potatoes, salsa, cheddar and Monterey Jack cheese wrapped in tomato tortilla

\$10 per person

CHEF-ATTENDED OMELETTE STATION chef \$325

Local tomato, shrimp, ham, applewood-smoked bacon, locally grown mushrooms, peppers, spinach, Maui onion, fresh salsa, cheddar cheese, fresh herbs

\$12 per person

Individual locally grown mushroom, spinach, egg-white frittata with fresh mozzarella

\$10 per person

OATMEAL STATION

Original, steel cut

Toppings include: shaved coconut, volcano honey, dried tropical fruit, raisins, cinnamon, Fuji apple compote, Maui sugar

\$8 per person

BUILD YOUR OWN BREAKFAST PARFAIT

Assorted berries and apple bananas

Choice of plain or vanilla yogurt

Homemade granola

Dried fruit, nuts and coconut shavings, flax seeds, assorted seeds, mango

Local honey

\$12 per person

CHEF-ATTENDED PANCAKE STATION chef attendant \$350

Macadamia nut pancakes, buttermilk pancakes, whole-wheat pancakes

Toppings include: macadamia nuts, chocolate chips, coconut flakes, fresh berries, 100% maple syrup, coconut syrup, tropical fruit compote, whipped butter and whipped cream

\$6 per person

SMOOTHIE STATION

beverage attendant \$150

Variety of fruit and yogurt smoothies
\$7 per person

ESPRESSO CART*

Espresso *\$5 each*

Cappuccino / Latte *\$6.50 each*

Mocha *\$6.50 each*

Flavored Latte *\$7.50 each*

Kona Coffee French Press

\$16 each

ADD-ON EGG SPECIALTY choose one

Traditional eggs Benedict

Mango and goat cheese quiche

Loco Moco

Grass-fed Hawai'i Island beef burger, white rice, scrambled eggs, mushroom gravy

\$4 per person

**Barista Fee: \$100 per event, barista charge applies. If a minimum consumption of \$400 in sales is achieved, the \$100 barista fee will be waived.*



breakfast classics

breakfasts

brunch

themed breaks

hospitality



Awakea Brunch

chef attendant \$350

BREAKFAST STARTERS

Orange, grapefruit, juice of the day

Freshly brewed regular and decaffeinated Kona coffee

International teas

Granola parfait, seasonal berries

Homemade fruit Danish

Butter and chocolate croissants

Assortment of muffins

Fruit bread of the day

Sweet butter and assorted island preserves, local honey

Tropical and domestic fruit display

SALAD STATION

Hawaiian field greens, papaya seed dressing, balsamic vinaigrette

Roasted beet and Puna goat cheese

Island-inspired Puna feta Greek salad, local tomato, locally grown cucumber, radish, romaine, lemon-herb dressing

BREAKFAST ITEMS

chef attendant required

choice of:

Eggs Benedict

or

Omelet station

BREAKFAST SWEETS

choose one

Macadamia nut pancakes or Portuguese sweet bread French toast, coconut syrup, 100% maple syrup, tropical fruit compote

Domestic and imported cheese

Assorted fruits and nuts

Crackers and sliced baguettes

BREAKFAST MEATS

choose two

Hickory-smoked bacon, turkey bacon, Portuguese sausage, pork links, chicken mango sausage, ham

All-natural smoked salmon, sliced locally grown tomatoes, shaved Maui onions, capers, lemon, regular and low-fat cream cheese, assorted bagels

CARVING STATIONS

carving attendant \$150

choose one

Hawaiian salt-and-garlic rubbed, crusted New York strip loin, natural jus, mini buns

Kurobuta ham with poha berry glaze

SIDES

Hash brown potatoes

Hawai'i Island vegetable fried rice

DESSERTS

Tropical fruit tart

Kona coffee pot de crème

Mango tapioca

Warm macadamia nut bread pudding

\$73 per person

BRUNCH ENHANCEMENTS



Brunch Additions

attendant \$200

Mimosas and Hawai'i Island Bloody Marys

\$19 each

DIM SUM

Shrimp and pork shumai, crab hargau, chicken pot stickers, char siu bao, vegetarian spring rolls, sweet chili sauce, mustard soy sauce

\$18 per person

HAWAIIAN CHARCUTERIE PLATTER

Ginger chicken, char siu pork, pipikaula, smoked marlin with wasabi cream

\$15 per person

CRÊPE STATION

chef \$350

Strawberry-Asian pear compote

Blueberry-lemon mascarpone

Savory Seafood, herb cream sauce

\$18 each

LEMON AND RICOTTA PANCAKE STATION

chef \$350

Fresh berries, ginger macadamia nuts, coconut flakes

100% maple syrup, coconut syrup, whipped butter, whipped cream

\$18 per person



Themed Breaks

KONA COFFEE CART

Freshly pressed Kona coffee, decaffeinated coffee, assorted teas, Hōnaunau cinnamon and Maui raw sugar

Cinnamon streusel coffee cake

Coffee chocolate bars

Glazed doughnuts

Hawai'i Island brownies

Frozen coffee coolers and iced lattes

\$22 per person

OLA PONO

attendant \$200

Tropical fruit smoothies

Fresh fruit kabobs with yogurt dipping sauce

Energy bars, granola bars

Bowls of dried fruits and nuts

Iced green tea

Antioxidant parfait

Edamame

Vegetable crudités with hummus

\$20 per person

HAWAIIAN TROPICAL FRUIT GROWERS STAND

carver fee \$325

Banana bread

Mango shooters

Chocolate coconut cookies

Lychee, rambutan, longon, dragon fruit, jaboticaba, mangosteen

(seasonal availability)

Half papaya with strawberries

Big Island farmers' market fresh coconut fruit tart

\$22 per person

BEAT THE HEAT

attendant \$200

Shave-ice station

Frozen fruit bars with homemade tropical syrups

Liliko'i fruit iced tea

Liliko'i meringue tarts

Sunshine cupcakes

Assorted flavors of lemonade and iced teas

\$18 per person



breakfast classics

breakfasts

brunch

themed breaks

hospitality



Something to sip

HIBISCUS COOLER

Hibiscus tea, pineapple juice, orange juice, sparkling water and a lemon garnish

\$75 per gallon

GARDEN LIMEADE

\$75 per gallon

POMEGRANATE JULEPS

Pomegranate juice, grapefruit juice, lime juice, honey and mint

\$75 per gallon

CITRUS-MINT COOLER

Orange juice, lemonade and mint

\$75 per gallon

PINEAPPLE LEMONADE

\$75 per gallon

SOFT DRINKS

\$7 each

STILL AND SPARKLING BOTTLED WATERS

\$7 each

ICED COFFEE

\$88 per gallon

COFFEE/TEA

\$88 per gallon

HOSPITALITY CONTINUED

Hospitality

SAVORY

DIPS

choose two

Maui onion, ranch, spinach dip, guacamole, salsa picante, tropical fruit salsa, kimchi Puna goat cheese

Dips are served with Hawaiian potato chips and tortilla chips

\$9 per person

Hard pretzels

\$20 per bowl

Mixed nuts

\$20 per bowl

Dry-roasted macadamia nuts

\$25 per bowl

Ginger-covered macadamia nuts

\$30 per bowl

Assorted wraps and finger sandwiches

\$60 per dozen

Hummus with pita chips

\$9 per person

Basket of crudités

Roasted Maui onion and strawberry-papaya dips

\$10 per person

Pigs in a blanket

\$7 per piece

Soft pretzels with assorted mustards

\$60 per dozen

Individual bags of chips

\$4 each

Grilled breads with Kalamata olive tapenade and locally grown mushroom tapenade

\$9 per person

breakfast classics

breakfasts

brunch

themed breaks

hospitality



Hospitality

SWEET

Home-baked biscotti

\$38 per dozen

Sliced fresh fruit

\$9 per person

Whole seasonal fruit

\$3 each

Low-fat fruit yogurts

\$5 each

Candy bars

\$4 each

Granola bars

\$4 each

HOME-STYLE COOKIES

choose up to four flavors

Chocolate chip, oatmeal raisin, guava shortbread, chocolate volcano, snickerdoodle, white chocolate macadamia nut, Kona coffee sable, Hawai'i Island healthy crunch, peanut butter cup, M&M sugar cookies

\$48 per dozen

Homemade malasadas

\$48 per dozen

Assorted French macaron

\$38 per dozen

SOURCREAM CAKE DOUGHNUTS

choose two

Kona coffee glazed, liliko'i glazed, chocolate glazed, mocha glazed

\$48 per dozen

Fruit skewers

\$9 each

Ice cream bars

\$6 each

HOMEMADE BARS

choose one

Lime, lemon, liliko'i, chocolate-coconut, peanut-caramel, chocolate crunch bar

\$48 per dozen

Macadamia nut cinnamon rolls with sugar glaze

\$48 per dozen

HOMEMADE ASSORTED ICE CREAM SANDWICHES

attendant \$200

Cookies, ginger and cream, strawberry, double chocolate chip, chocolate or coffee ice cream

\$10 per person

CUPCAKES

choose one

Vanilla, chocolate or red velvet

\$48 per dozen

Build your own trail mix

\$20 per person

Selection of house-made coffee cakes

\$48 per dozen

Assorted chocolate-dipped strawberries

\$48 per dozen



plated lunches

lunches



Plated lunches

Three courses for \$63 per person

Four courses for \$73 per person

SOUPS AND STARTERS

- Roasted farm tomato and Thai basil
- Farmers' market gazpacho or mango gazpacho, avocado-chili salsa
- Puree of locally grown mushrooms with sherry truffle-roasted maitake
- Hot and sour soup
- Coconut, ginger kobucha squash soup
- Locally grown garden salad with cucumber, tomato, hearts of palm, creamy herb vinaigrette

- Island beet salad, candied walnuts, frisée, blue cheese, champagne vinaigrette
- Asian pear carpaccio, endive, watercress salad
- Farm tomato caprese, mozzarella, fresh garden basil, aged balsamic
- Asian noodles, carrots, scallions, locally grown mixed greens and Hilo ginger soy vinaigrette
- Local baby spinach salad, roasted beets, Puna goat cheese

ENTREES

- Lobster Cobb
- Tomatoes, cucumbers, pipikaula, blue cheese, egg, island romaine, buttermilk ranch dressing
- Spice seared ahi Niçoise, local green beans, fingerling potatoes, egg, imported olives

- Local tomatoes, field greens, herb-sherry vinaigrette
- Ginger-crust ed onaga, stir-fried island vegetables, sesame vinaigrette
- Roasted organic chicken breast, Hawai'i Island vegetables, fingerling potatoes puree, chicken jus
- Pineapple and teriyaki-marinated grilled Wagyu beef steak, Asian greens
- Petite filet of beef with Ali'i mushroom ragout, garlic potato puree
- Macadamia nut-crust ed mahi mahi, Moloka'i sweet potato puree, baby bok choy, papaya relish
- Spinach and Puna ricotta goat cheese ravioli, farm tomato coulis

DESSERTS

- Chocolate macadamia nut crunch cake
- Pineapple upside-down cake
- Coconut panna cotta with roasted pineapple
- Tropical fruit crostata, vanilla ice cream
- Locally grown vanilla and liliko'i cheesecake, macerated tropical fruits
- Waialua gluten-free brownie sundae, roasted locally grown bananas, vanilla ice cream

PLATED LUNCHES CONTINUED



plated lunches

lunches



Bento Lunch

Four courses served on one plate. Ideal for lunches of up to 40 guests served with iced tea.

\$52 per person

HAWAIIAN REGIONAL

Puna corn chowder
Grilled hearts of palm salad, pineapple carpaccio
Big Island herb-crusted shutome, baby bok choy, citrus butter
Roasted banana chocolate tart

\$52 per person

MEDITERRANEAN INSPIRED

Roasted eggplant and tomato soup
Cucumber salad, Puna feta cheese, farm tomatoes
Sundried tomato and green olive tapanade-stuffed chicken breast over fennel and leeks
Kona coffee tiramisu

\$52 per person

ASIAN

Shrimp tom yum soup
Chicken cashew salad
Ginger scallion-crusted onaga
Cinnamon banana lumpia

\$52 per person

KONA COAST

Kabocha pumpkin soup
Ahi poke over cabbage
Macadamia nut-crusted mahi mahi, coconut white rice, tropical fruit salsa
Ka`u orange brulée

\$55 per person

VEGETARIAN OPTIONS

Kabocha squash gnocchi, wilted Puna baby spinach
Hawai'i Island vegetables, roasted locally grown mushrooms
Locally grown garden salad
Fresh island fruit, coconut tapioca

\$55 per person

PLATED LUNCH CONTINUED



plated lunches

lunches



Waiakauhi

chef attendant \$350

APPETIZERS

Caesar salad station with grilled, island-spiced chicken, marinated shrimp, pipikaula, croutons, Parmesan, Caesar dressing

Hawaiian-style potato macaroni salad

Green papaya slaw

Grilled pineapple and mango salad with liliko'i dressing

ENTREES

Homemade paniolo chili

Hawai'i Island grass-fed beef burgers

House-made turkey burgers

Grilled island catch

Big Kahuna hot dogs

Sliced farm tomatoes, chopped Maui onions, butter lettuce, smoked bacon, sliced avocado, sliced pickles

American, cheddar, pepper Jack and blue cheeses

Mayonnaise, Dijon mustard, remoulade, ketchup, relish and sauerkraut

Potato chips, taro chips, sweet potato chips

DESSERT

Pastry chef's selection of Island-inspired desserts

Iced tea

\$59 per person





plated lunches

lunches



Hana Lima

Carver \$200

Make your own sandwiches

APPETIZERS

Locally grown mixed greens with strawberry-papaya seed dressing and balsamic vinaigrette

Fingerling potato salad with fresh island chives

Penne pasta salad with Hawaiian macadamia nut pesto and grilled vegetables

Pineapple and papaya with yogurt-mint dressing

Fresh island Puna corn chowder

ENTREES

Hand-carved roasted organic turkey

Black pepper and Hawaiian sea salt-crusting strip loin of beef

Poha berry-glazed Kurobuta ham

Sliced locally grown tomatoes, Maui onions, organic butter lettuce, fresh roasted peppers, shaved cucumbers, island sprouts, pepperoncinis, pickles, and assorted olives

Dijon mustard, mayonnaise, herb vinaigrette, green olive tapenade, black pepper aioli, pesto herb aioli, chipotle aioli

Sliced sourdough, hoagie rolls, taro rolls, focaccia

DESSERT

Pastry chef's selection of Island inspired desserts

Iced tea

\$59 per person



plated lunches

lunches



Ultimate Deli

chef attendant \$350

APPETIZERS

Kona orange couscous salad, mixed greens, tomato bocconcini, Greek salad, grilled pineapple slaw

BREADS

choose three

Focaccia, whole grain, olive, caramelized Maui onion roll, sourdough, rye

COLD CUTS

choose three

Prosciutto, mortadella, tuscan salumi, ham turkey, roast beef

CHEESES

choose three

Pepper Jack, cheddar, American, Swiss, provolone, Parmesan, Brie

PANINIS

chef attendant required

choose three

Kalua pig shoulder, local Napa cabbage, poblanos, macadamia nut aioli, rosemary ciabatta

Barbecue chicken, red onion, cilantro, gruyère, cheddar cheese, cranberry macadamia nut bread

Bulgogi beef baguette, orange ginger aioli, fried scallions, pickled jalapenos

Farm caprese and prosciutto panini, sourdough, mozzarella cheese, basil, aged balsamic

Grilled farmers' market vegetable panini, focaccia, sun-dried tomato aioli

Caramelized onion grilled cheese, marinated tomatoes, avocado, cheddar, parmesan, mozzarella cheese

Roasted turkey, braised pear, cheddar cheese, caramelized Maui onion hoagie, Pommery mustard

Cilantro chicken breast wrap, local avocado, chipotle, tomato salsa

SPREADS

choose three

Pepper aioli, garlic aioli, pesto aioli, hummus, edamame spread, Maui onion spread

Assorted pickles, olives, sliced tomatoes, avocados, pickled cherry peppers, marinated artichokes

Homemade kettle chips

DESSERTS

Homemade cookies

Hawai'i Island fruit tarts

Chocolate-coffee eclairs

Chocolate-dipped coconut-ginger macarons

Iced Tea

\$59 per person

LUNCHES CONTINUED

plated lunches

lunches



Pacific Rim

APPETIZERS

Hawai'i Island mixed greens,
Maui onion miso vinaigrette
Asian chicken and cashew salad
Chilled chuka soba noodle salad
Hawaiian watercress and
haricot vert orange salad,
almonds, orange soy vinaigrette
House-made kimchi

ENTREES

Grilled lemongrass marinated
island catch with Thai chili glaze
Kung pao chicken
Baby bok choy
Soy-glazed Wagyu skirt steak
with garlic ginger and locally
grown green beans
Jasmine rice

DESSERTS

Pastry chef's selection
of Island inspired desserts

Iced Tea

\$59 per person

Mediterranean

APPETIZERS

Egg drop Florentine with local spinach
Tri-color salad, balsamic vinaigrette,
shaved Parmigiano-Reggiano
Roasted seafood salad
Hawai'i Island romaine,
Gorgonzola and walnut salad
Assorted olives, salumi prosciutto,
mortadella, Parmesan

ENTREES

Herb and citrus-crust mahi mahi,
olive oil-poached tomatoes
All-natural chicken breast,
baba ghanoush

Black pepper and garlic filet
of beef over locally grown Swiss chard
Rigatoni, broccolini, pine nuts,
tomatoes, extra virgin olive oil
Focaccia and rosemary olive bread

DESSERTS

Macadamia nut baklava
White volcano honey citrus tart
Greek yogurt panna cotta
Chocolate liliko'i saffron tart
Seasonal tropical and
island fruit display

Iced tea

\$69 per person

LUNCHES CONTINUED



plated lunches

lunches



Box Lunches

SANDWICHES

choose one

Spit-roasted turkey, Russian dressing, coleslaw, hard roll

Roasted red pepper, prosciutto, mozzarella, fresh basil, sourdough

Grilled vegetable, fontina cheese, focaccia, herb pesto

Chicken salad sandwich, oven-roasted locally grown tomatoes, pickled Maui onions, cranberry macadamia nut bread

Reuben, roast beef, Swiss cheese and sauerkraut

Deli turkey breast, Meyer lemon parmesan spread, herb tortilla wrap, tomatoes, locally grown baby romaine lettuce, avocado, shaved Maui onions

Sesame-ginger chicken, stir fry onions, peppers, carrots, sesame-ginger glaze

Deli ham, sliced cheddar cheese, sourdough, tomatoes, locally grown butter lettuce, shaved Maui onions

Oven-roasted garden vegetable wrap, spinach tortilla wrap, chickpeas hummus spread, tomatoes, Kamuela red leaf lettuce, shaved Maui onions

SALADS

choose one

Marinated asparagus and sun-dried tomato pasta

Ratatouille

Marinated mushroom

Caprese

SWEETS

choose one

Chocolate chip cookies

Espresso brownie

Granola bar

Gluten-free Hawai'i Island crunch cookie

Liliko'i bar

\$47 per person



All boxed lunches include Hawaiian chips and whole fresh fruit

SOFT DRINKS

\$7

ASSORTED WATER

\$7

The Hualdai Resort must supply all boxed lunches for the Hualdai Golf Course.

Please contact your Special Events Manager for details.



Passed Hors D'oeuvres

CHILLED BITES

SAVORY CONES

- Traditional ahi
- Kampachi mango
- Sesame marlin
- Seared ahi tuna, nori crostini, wasabi cream
- Dungeness crab salad, island baby romaine leaf
- Lobster salad with tropical fruit confetti
- Asian chicken, won ton crisp, citrus dressing
- Farm tomatoes, island basil, fresh mozzarella on bruschetta

- Hawai'i Island goat cheese sphere, poha berries, local baby beets, aged balsamic
- Thai summer roll with spicy mango sauce, chicken or shrimp
- Seafood ceviche in cucumber cup
- Blue cheese mousse with candied macadamia nuts, asian pear
- Dungeness crab and avocado profiterole
- Prosciutto, melon and Puna feta
- Deviled quail eggs with tobiko caviar, chives
- Taro blini with Kamuela cucumber and salmon roe
- Spicy ono crudo on Moloka'i sweet potato crisps

- Vietnamese vegetable roll with pho flavors
 - Asian beef tartar on crostini
 - Smoked marlin boursin crostini
 - Mint-infused watermelon, feta cheese, aged balsamic
 - Ahi poke taco, Asian coleslaw, Meyer lemon sour cream
 - Beef carpaccio, julienne root vegetables, black bean sauce
 - Garlic and lemon cured Lomi Lomi salmon, cream cheese crostini
 - Puna goat cheese, balsamic roasted fig compote
- \$8 per piece*

On the cocktail tables

DUO OF DRY SNACKS

choose two

- Hard pretzels
- Mixed nuts
- Dry-roasted macadamia nuts
- Ginger-covered macadamia nuts
- Taro chips
- Cocktail olives

\$30 per table



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



HOT BITES

Wagyu beef sliders with bacon and blue cheese, tomato, spicy aioli
Hawai'i Island wild boar slider, Liliko'i barbecue sauce
Keahole lobster slider, mango aioli
Locally grown mushroom and Puna goat cheese tart, truffle oil
Keahole lobster shu mai, Thai coconut sauce, hijiki salad
Handcrafted coconut-crust wild shrimp with mango dipping sauce
Kalua pork spring rolls, Liliko'i chili dipping sauce

Vegetable lumpia, ume dipping sauce
Hawaiian honey and bourbon-grilled baby lamb, mustard
Kona coffee-rubbed sirloin
Coconut curry-marinated organic chicken satay with a spicy macadamia nut dipping sauce
Crispy wonton purse, Brie and pineapple marmalade
Seafood arancini, arrabiata
Crab and avocado tempura, soy mustard sauce
Short rib tart, house-made green apple kimchi

Moloka'i sweet potato croquette, tomato jam
Chimichurri beef lumpia
Mini crab cake, roasted red pepper aioli
Espresso-glazed wild-caught shrimp, macadamia nut aioli
House-made wild boar sausage, pickled vegetables, mustard seeds
Warm tomato and puna goat cheese tart, basil, aged balsamic
Tandoori chicken satay, peanut sauce

Five-spice short rib spoon, purple Molokai sweet potatoes
Truffled locally grown mushroom crostini, whipped Puna chevre spread
Miso-glazed chicken skewer
\$8 per piece



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Reception Stations

BRUSCHETTA BAR *chef attendant \$350*

- Grilled breads
 - Tomato, fresh basil and garlic
 - Kalamata olive tapenade
 - Eggplant caponata
 - Roasted red peppers
 - Roasted locally grown mushrooms with herbs
- \$14 per person*

CHOP CHOP SALAD *chef attendant \$350*

- Romaine, spinach, Hilo watercress, farm tomatoes, Maui onion, locally grown cucumber, avocado, heirloom carrots, eggs, pipikaula, fresh ahi, chicken and tofu, bacon vinaigrette, balsamic vinaigrette, blue cheese dressing
- \$22 per person*

HAWAI'I ISLAND FARMERS' MARKET

- Local organic greens, island baby romaine, Hilo watercress, farm tomatoes, Maui onion, hearts of palm, locally grown cucumber, watermelon, radish, fern shoots, avocado, pipikaula, heirloom carrots, local sprouts, macadamia nuts, diced chicken, bacon, rock shrimp, Hawai'i Island goat cheese, Gorgonzola, focaccia and taro croutons, white balsamic vinaigrette, cracked papaya seed dressing and buttermilk ranch dressing
- \$22 per person*

RECEPTION STATIONS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



PASTA

chef attendant \$350

Lobster mac and cheese

Made to order - penne, tortellini or rigatoni - marinara, Bolognese or alfredo

Crispy roasted garlic focaccia sticks

\$28 per person

NELHA

Oysters on the half shell, liliko'i mignonette

Kona abalone, poisson cru

Shrimp cocktail

Keahole lobster, avocado

Kona kampachi crudo, mango

Clams and mussels with Hawai'i Island curry sauce

Dungeness crab cake, Meyer lemon aioli

\$37 per person

WOK

chef attendant \$350

Chicken Kung Pao, scallions and peanuts

Edamame fried rice

Orange ginger-glazed shrimp with snow peas, water chestnuts

\$32 per person

SLIDERS

chef attendant \$350

Mini beef burger with tomato pepper jam and cheddar

Ahi tuna with Asian slaw and wasabi aioli

Ali'i mushroom slider with Puna goat cheese spread and local tomatoes

Parmesan fries

\$28 per person

TEMPURA

chef attendant \$350

Shrimp, island fish, kabocha pumpkin, asparagus, mushrooms

Maui onions, zucchini, squash, sweet potato, tsuyu dipping sauce

\$30 per person

NEHLA

National Energy Laboratory of Hawai'i (NELHA) uses a combination of warm surface seawater and a nutrient-rich, pathogen-free 38F cold deep ocean water to grow a multitude of sustainably farmed seafood. The nutrient-rich water aids in the growth of vital phyto and zooplankton essential in the early stages of the growing of newly hatched seafood. Today, NELHA is home to 41 companies, including farms that raise abalone, kampachi, shrimp, lobster, crab, oyster, black cod, Japanese flounder and more.

RECEPTION STATIONS CONTINUED



Additions

PUNA GOAT CHEESE FARM DISPLAY

Queso fresco, goat cheese and beet terrine, marinated Puna feta, kiawe-smoked ricotta, dried tropical fruits and nuts

\$14 per person

DOMESTIC AND IMPORTED CHEESE

Assorted fruits and nuts
Crackers and baguettes

\$15 per person

CRUDITES

Roasted Maui onion and strawberry papaya dips

\$10 per person

ANTIPASTO

Grilled and marinated vegetables
Imported Italian meats and cheeses

\$15 per person

SEAFOOD MARKET

Snow crab claws, king crab legs, ahi poke, sesame marlin and wild-caught shrimp

Spicy cocktail sauce, remoulade, lemons, limes

\$30 per person

ASIAN

chef attendant \$350

Buckwheat soba noodle salad and nuoc mam sauce

Ahi tataki spoons

Assorted sushi with condiments

Sautéed shrimp, snow peas with yuzu butter

Teppanyaki tenderloin of beef, maitake mushroom, ginger-soy glaze

\$32 per person

DIM SUM

Shrimp and pork shu mai, chicken pot stickers, char siu bao, vegetarian spring rolls, sweet chili sauce, mustard soy sauce

\$23 per person

SUSHI

Sushi chef \$600

California roll, spicy tuna roll, vegetable roll, nigiri specialty rolls and hand rolls

Wasabi, soy sauce, pickled ginger

\$35 per person

ISLAND POKE BAR

chef attendant \$350

Seasonal poke, ahi poke, sesame marlin poke

Served with Moloka'i sweet potato chips, wonton chips

\$24 per person

KABOB

chef attendant \$350

Grilled chicken, lamb kabob, tzatziki

Hummus, baba ghanoush, olive tapenade, pita bread

\$24 per person

TACO

chef attendant \$350

Kalua pork taco, green onion, shredded lettuce, lime

Fish taco, mango relish

Kalbi short rib taco, cabbage, kimchi aioli

\$25 per person

CRISPY SHRIMP STATION

chef attendant \$350

choose three

Dynamite shrimp, gochujang, garlic lemon, wasabi and scampi

\$30 per person

BAOZI STATION

chef attendant \$350

choose two

Roasted pork belly, kalbi short rib, peking duck, pickled vegetables, kimchi aioli

\$30 per person



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Carving Stations

attendant \$200

Hawaiian salt and garlic crusted roast prime rib of beef, natural au jus, creamy horseradish sauce

Maui onion rolls

serves 40 guests

\$625

New York strip loin

Mushroom demi-glace, locally grown mushrooms

serves 30 guests

\$525

Pepper-crusted beef tenderloin

Selection of gourmet mustards

serves 25 guests

\$525

Macadamia nut and lehua honey

Kurobuta ham with pineapple relish

Hawaiian sweet bread rolls

serves 30 guests

\$425

Whole-roasted, free-range turkey

Honaunau herb and orange-basted

Poha ginger chutney

Sourdough rolls

serves 30 guests

\$425

Rack of lamb, local polenta

Rosemary lamb jus

serves 25 guests

\$525

Steamed whole seasonal catch, ginger, cilantro soy sauce

serves 20 guests

\$325



RECEPTION STATIONS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners

Dessert Reception Additions

choose four

Farmers' market fruit tart

Liliko'i panna cotta

Puna chevre cheesecake,
Kula strawberries

Kona coffe chocolate decadence cake

Locally grown banana fudge cake

Chilled mango soup, coconut tapioca

Pineapple tarte Tatin

Salted caramel chocolate flan

\$20 per person



Dessert Stations

chef attendant fee \$350

choice of one

HAWAIIAN S'MORE STATION \$20

chef attendant required

70% Waiialua chocolate decadance,
graham cracker crumble, black salt

Liliko'i, coconut or vanilla
marshmallow torched to order

or

BANANA S'MORE SUNDAE \$20

chef attendant required

Warm 72% chocolate brownie,
kiawe smoked marshmallow

Banana ice cream,
butterscotch bourbon caramel

Shake It Up Station

choose three

THE BLACK & TAN \$25

Dark chocolate ice cream, Guinness
chocolate sauce; white chocolate
ice cream, dark creme de cacao

THE STRAWBERRY "SHORTSHAKE" \$25

Strawberry ice cream, macerated
strawberries, vanilla cake vodka

THE BLACK & BLUE \$25

Blackberries, blueberries,
bourbon, vanilla ice cream

THE "KAHLUA PIG" \$25

Kona coffee ice cream, Kahlua,
smoked caramel sauce, candied bacon

P.O.G. \$25

Passion-orange-guava sorbet,
malibu coconut rum, fresh liliko'i

THE MAI TAI \$25

Pineapple sorbet, orange juice,
white rum, Myer's dark rum float

SWEET CORN DOG STATION *chef attendant required* *choose one*

Banana, brownie or pineapple
corn dogs, pickled green papaya
"relish", mango "mustard",
raspberry "ketchup"

\$20 per person

BANANA SPLIT STATION *chef attendant required*

choice of

Apple banana chocolate
lumpia or caramelized apple bananas

choice of

Hawaiian chocolate ice cream,
Pa'auilo vanilla ice cream,
toasted coconut samoa

gourmet toppings

Waiialua hot fudge, fudge bites, cocoa
nib crumble, candied macadamia nuts,
fresh liliko'i, vanilla sweet whip cream,
sprinkles, Oreos, Heath Toffee Bits,
caramel sauce, M&M's, Reese's Peanut
Butter Cups, toasted coconut

\$20 per person



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners

Plated Dinners

COLD APPETIZERS

Seasonal market vegetables, roasted ali'i mushrooms, asparagus, baby heirloom carrots, watermelon radish, micro herbs, mushroom vinaigrette

Striploin roast beef with pho flavors, yuzu soy reduction, micro salad, shiso basil

Ahi tuna katsu, citrus ponzu

Sushi sampler: California rolls, shrimp, ahi, and local snapper nigiri, soy, ginger and wasabi

Crab and avocado mousse, prosciutto, local grapefruit vinaigrette

Three-pepper beef carpaccio
micro cilantro, lemongrass chili sauce

Sesame seared ahi, ocean salad, micro shiso, avocado, kabayaki sauce

Grilled and chilled seafood salad, Kekela farms baby romaine, herb-caper sauce

Garden lime poached diver scallops, bok choy tips, ginger-lime vinaigrette

Contemporary house-made lomi lomi salmon, pickled onions, oven roasted tomatoes, poi vinaigrette

Kona kampachi jalapeno, ginger garlic, cilantro ponzu sauce, scallion oil

Peking duck, passion-orange-guava, compressed watermelon, green apple kimchi

HOT APPETIZERS

Dungeness crab cake, red pepper coulis, corn ragout

Keahole lobster ravioli, fire-roasted pepper sauce, lemon-basil oil

Warm, local vegetable tart, volcano tomato coulis

Sautéed Kuauai prawns, green papaya slaw, coconut milk-shrimp oil, lemongrass-ginger vinaigrette

Locally grown mushroom and goat cheese ravioli

SOUPS

Lobster bisque, Pa'auilo vanilla cream

Sherry shiitake bisque

Farm tomato soup, black olives and feta cheese

Puree of kabocha pumpkin, nutmeg cream

SALADS

Kainaliu baby arugula, endive and orange salad, prosciutto di San Daniele, citronette dressing

Market couscous salad, poached jumbo shrimp, preserved lemon

Local baby spinach salad, warm Puna goat cheese, crispy Maui onion, aged balsamic and olive oil

Caprese salad, buffalo mozzarella, fresh basil and aged balsamic vinaigrette

Locally grown field greens, grilled hearts of palm, Maui onion vinaigrette, red and yellow tomatoes

Charred asparagus, locally grown sweet grape tomatoes, crispy prosciutto chip, micro greens, roasted farm tomato vinaigrette

Local baby romaine, rosemary croutons, Caesar dressing

Heirloom tomato salad, Maui onion, roasted bell pepper chutney, Kalamata olives, aged balsamic



*passed hors d'oeuvres**reception stations**plated dinners**lū'au dinners**dinners*

Entrees

The entree prices listed below are based on a four-course dinner.

Please add \$25 per person for additional courses.

A choice of two entrees and a vegetarian dinner is available with a four-course meal for an additional \$25 per person for up to 50 guests

Side dishes served table side

The menu price will be based on the higher-priced entree.

FROM THE GARDEN

Potato gnocchi, Hawai'i Island vegetable ragout, olive oil-poached locally grown farm tomatoes

\$115 per person

Roasted alii mushroom with Moloka'i sweet potato puree, baby bok choy and truffle-yaki sauce

\$115 per person

Crispy tofu, locally grown mushrooms, Hawai'i Island bok choy, jasmine rice

\$115 per person

Roasted island vegetables, barley risotto, locally grown mushrooms

\$115 per person

Spinach and ricotta lasagna, farm tomato coulis

\$115 per person

Quinoa tofu cake, seasonal island vegetables, Meyer lemon vinaigrette

\$115 per person

FROM THE SEA

Citrus-and-ginger-crusting seasonal Hawaiian snapper over island vegetable fricassee

\$135 per person

Macadamia nut crusted mahi mahi, kimchi ratatouille, Moloka'i sweet potato croquette, coconut garden lime reduction

\$130 per person

Togarashi-seared Hawaiian ahi, baby bok choy and lemongrass-scented jasmine rice, sake soy, butter sauce

\$130 per person

Butter-poached keahole lobster, sautéed locally grown mushrooms and Swiss chard, herb-roasted fingerling potatoes, lemongrass butter sauce

\$145 per person

Crispy Kona island catch, liliko'i brown butter, toasted macadamia nuts, sautéed island greens, Moloka'i sweet potato

\$135 per person

Miso-glazed black cod, broccolini, ume puree, crispy rice cake

\$136 per person

FROM THE LAND

Truffle-yaki short ribs, sautéed locally grown mushrooms and Swiss chard, Kekela farm beets, herb-roasted fingerling potatoes

\$135 per person

Kona coffee-rubbed beef tenderloin, kiawe-smoked potatoes, roasted baby island vegetables, coffee demi-glace

\$139 per person

Center-cut tenderloin of beef, smoked Hawaiian sea salt, shiitake, cabernet reduction, Yukon gold potato puree, seasonal island vegetables

\$141 per person

Kukui nut-crusting rack of Colorado lamb, lavender jus, goat cheese mashed potatoes, locally grown haricot vert

\$135 per person

Free-range roasted chicken breast, lemon-verbena jus, fingerling potato, locally grown mushroom and Maui onion ragout

\$130 per person

Truffle-butter poached chicken breast, parsnip puree, sautéed spinach-Swiss chard, truffled chicken jus

\$130 per person





OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



COMBINATIONS

Pepper-crust beef tenderloin, Keahole lobster, basil potato puree, mushrooms, seasonal island vegetables

\$149 per person

Hawaiian salt and garlic-rubbed beef tenderloin with cabernet demi, grilled island catch, papaya relish, edamame potato puree, alii mushrooms and island vegetables

\$147 per person

Soy and sake-braised boneless short ribs and shrimp, Kona orange and ginger-infused butter, Kambocha pumpkin puree, roasted island root vegetables

\$145 per person

INTERMEZZOS

Liliko'i

Pineapple Thai basil

Mango ginger

Yuzu garden lime

\$7 per person

Desserts

Coconut s'more 72% bittersweet brownie, coconut marshmallow, graham cracker crumble

White chocolate panna cotta, vanilla macerated Ka'u orange and mango, milk crumble

Hawai'i Island carrot cake, cream cheese ice cream, candied carrots

Meyer lemon curd pavlova, mixed berry limoncello compote, yuzu sorbet

Chocolate turtle cake, brown butter brown butter macadamia nut ice cream, coconut anglaise

HUALĀLAI TRIO

Big Island goat cheesecake, pineapple ginger sauce, liliko'i curd, vanilla cookie sable

Dark chocolate truffle torte, butterscotch crème, caramelized rice krispies



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Ka'upulehu Lū'au

*chef attendant \$350 /
attendant \$200*

SPOON WALL

Sesame marlin tartare with
Kahuku sea asparagus

Keahole lobster, tangerine
Meyer lemon aioli

Asian-style, all-natural beef tartare

LAU'AI

Peking duck and locally grown
green bean

Radicchio and bibb lettuce,
mango ginger dressing

Locally grown beets, Ka'u orange,
fennel and local goat cheese salad

Island ahi katsu, ponzu, spicy garlic aioli

Shrimp and sweet grape tomato
salad, pipikuala, poi vinaigrette

optional Imu pig \$1,400

FRESH-TOSSED POKE

chef required

Ahi poke

Ono crudo

Kimchi tako poke

Seasonally inspired poke

MAUKA AND MAKAI

chef required

Grilled half lobster tail

Braised beef short ribs

Moloka'i sweet potato
and coconut puree

Liliko'i kalua pork steamed buns
(attendant required)

Teriyaki-glazed chicken

HAWAI'I ISLAND FAVORITES

chef required

Stir-fried farmers' seasonal vegetables

Hawai'i Island fried rice

Traditional seafood lau lau

Crispy island catch, liliko'i
macadamia nut brown butter

Taro bread and sweet Hawaiian rolls

MEA'AI MOMONA

Roasted banana rice pudding

Liliko'i coconut panna cotta

Caramelized mango and
milk chocolate shooters

Kona coffee cheesecake

Tropical-flavored macarons

Freshly brewed regular and
decaffeinated Kona coffee

International teas

\$150 per person

Hawai'i Island is the youngest and largest in the Hawaiian Island chain and was home to some of the first Polynesian voyagers, the fire goddess Pele, and the greatest of all Hawaiian chiefs, Kamehameha. Nestled in the lands of Kekaha and the mountain peak named Hualālai, we welcome you to the land called Ka'upulehu to hear the stories of our people through mo'olelo (stories) mele (song) and the hula at its best. This show, exclusive to Four Seasons Resort Hualālai, features a cast of 12 and includes two hours of music, emcee and one hour review.

\$6,400

LŪ'AU DINNERS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Hawaiian Lū'au

APPETIZERS

Kamuela baby green salad, locally grown rainbow carrots, watermelon radish, locally grown cucumbers, house-made balsamic vinaigrette, cracked papaya seed dressing

Ahi and tako poke

Waipio Valley-style poi

Lomi lomi salmon

Papaya pineapple mint salad

HAWAIIAN CHARCUTERIE

Smoked local yellowfin tuna

Hawaiian salt-cured pipikaula

Chinatown char siu

ENTREES

Kalua pig

Traditional lau lau

Grilled island fish, tomato ginger relish

Taro crusted chicken

Teriyaki steak

Locally grown mushrooms with bean thread noodles

Stir-fried island vegetables

Sticky rice

Taro rolls and sweet butter

DESSERTS

Pineapple upside-down cake

Candied macadamia nut tart

Hawaiian chili chocolate cake

Sweet potato vanilla cheesecake

Liliko'i swirl haupia

Freshly brewed regular and decaffeinated Kona coffee

International teas

\$139 per person

LŪ'AU DINNERS CONTINUED



Hawaiian Block Party

*chef attendant \$350 /
attendant \$200*

FISH

chef required

Assorted seasonal poke, smoked island fish: ahi and marlin

AUNTIE'S MUSUBI AND FRIED RICE

attendant required

Chicken teriyaki musubi,
Portugese sausage musubi
Lobster fried rice

KONA SHRIMP TRUCK

chef required

Kochujang shrimp, steamed white rice, pineapple coleslaw

TACO TRUCK

chef required

Beef tacos, pico de gallo

Fish tacos, mango relish

Grilled locally grown mushroom tacos, local sprouts

GRILL

chef required

Teriyaki steak, teriyaki sauce

Fresh grilled locally grown corn on the cob

Huli huli chicken, potato macaroni salad

UPCOUNTRY TROPICAL FRUIT STAND

Exotic island fruits, pickled mango

DESSERTS

Malasadas, assorted dipping sauces

Ice cream truck with gourmet ice cream bars

KONA COFFEE CART

Assortment of handmade cookies

Freshly brewed regular, decaffeinated Kona coffees

International teas

\$142 per person

—
Please connect with your Special Events Manager for additional creative street food suggestions

FOOD TRUCK
\$750 each



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Hawai'i Island Farmers

attendant \$200

APPETIZERS

Organic greens, hearts of palm, locally grown mushrooms, farm tomatoes, candied macadamia nuts, heirloom carrots, shaved baby fennel, cracked papaya seed dressing, herb vinaigrette and macadamia nut vinaigrette

Beet, goat cheese and Robb Farms butter lettuce salad, orange vinaigrette

Volcano watercress, shaved Maui onions and tomato salad, sesame vinaigrette

Island poke with kukui nut

Liliko'i-barbequed, wild-caught pig, steamed buns (*attendant required*)

Seasonal Hawai'i Island tropical fruit display

ENTREES

Locally grown mushroom-stuffed Palani roasted beef tenderloin (*attendant required*)

Lamb and local vegetable ragout, island gremolata

Seared catch of the day, parsnip puree, tomato relish

Hawai'i Island vegetarian curry, coconut milk and local tofu

Steamed jasmine rice

Taro bread and sweet Hawaiian rolls

DESSERTS

Pastry chef's selection of Island-inspired desserts

Freshly brewed regular and decaffeinated Kona coffee

International teas

\$135 per person



DINNERS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Paniolo BBQ

chef attendant \$350

APPETIZERS

Locally grown baby romaine, rainbow carrots, locally grown cucumbers, cherry tomatoes, buttermilk ranch dressing, liliko'i vinaigrette

Grilled vegetable kabobs, tapenade and upcountry herb dip, pita bread

Puna fried chicken salad

Country-style potato salad

Island coleslaw

Chili

ENTREES

chef required

Bone-in ribeye steak, herb butter

Herb-marinated chicken breast

Grilled island fish with pineapple papaya salsa

Liliko'i barbecue baby back ribs

Hawai'i Island sweet corn

Macaroni and cheese

Hawaiian chili cornbread muffins and guava rolls

Lemon and garlic glazed shrimp skewers

DESSERTS

Liliko'i meringue pie

Pa'uilo vanilla cheesecake

Banana cream pie

Strawberry pineapple crisp

Hawaiian chocolate s'mores tart

Freshly brewed regular and decaffeinated Kona coffee

International teas

\$139 per person

DINNERS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Kilauea

APPETIZERS

attendant \$200

Local rainbow lettuce salad, farm cherry tomatoes, locally grown cucumbers, cracked papaya seed dressing, mango vinaigrette

Red and yellow locally grown beet and goat cheese salad

Kalapana seafood ceviche

Thai beef salad, locally grown farm tomatoes, sweet onions

San Marzano tomato soup, parmesan, croutons, chopped tomatoes

ENTREES

Hawaiian salt-crusted roast prime rib of beef, kiawe-smoked potato au jus (*attendant required*)

Hawaiian honey and ginger-glazed Punachicks

Coriander-crusted island catch, Southeast Asian lime butter sauce

Crispy shrimp, spicy kochujang sauce

Wok-fired island vegetables, seasonal roasted root vegetable

DESSERTS

Pastry chef's selection of Island-inspired desserts

Freshly brewed regular and decaffeinated Kona coffee

International teas

\$135 per person

DINNERS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Kainalu Beach Bash

*chef attendant \$350 /
attendant \$200*

APPETIZERS

Kealaola Farms mixed baby lettuce salad,
Adaptations rainbow carrots, local sprouts,
teardrop tomatoes, creamy garden herb
dressing, house-made balsamic vinaigrette

Green papaya slaw

Sliced tropical fruit plate with
coconut yogurt sauce

Sautéed edamame, Hawaiian
chili garlic sauce

Fresh island-caught sashimi

two pieces per person

Poached abalone with lemongrass
and green curry sauce

ENTREES

Huli huli chicken

Kiawe-smoked spare ribs,
guava barbecue sauce

Wagyu skirt, chimichurri,
locally grown mushrooms

chef required

Roasted wild boar, Hawaiian rum,
Hualālai garden jus and mustards

attendant required

Togarashi-crusting grilled snapper,
Asian sprout salad, coconut sauce

Grilled corn on chopsticks,
Hawaiian chili butter

Smoked kabocha squash puree

Shoyu-steamed baby bok choy

DESSERTS

Banana whoopie pies

Macadamia nut fudge brownie pops

Liliko'i cheesecake

Coconut-crusting cupcakes

Berry swirl haupia

Kona coffee chocolate torte

Freshly brewed regular,
decaffeinated Kona coffees

International teas

\$150 per person

DINNERS CONTINUED



'Aha 'aina

chef attendant \$350

APPETIZERS

Caesar salad, spiced chicken, marinated shrimp, foccacia, croutons, parmigiano-Reggiano
 Island lemongrass seafood salad
 Marinated vegetable antipasti
 Farm tomato salad aged balsamic
 Keahole lobster bisque with in-house cultured buttermilk
 Hualālai grown, lemongrass seafood salad

CHILLED SEAFOOD

Wild-caught shrimp, traditional ahi poke, king crab legs, traditional cocktail sauce, soy sauce, lemons, seared ahi and ono display, soy, ginger, wasabi

ENTREES

Grilled lobster tail, yuzu beurre blanc drawn butter, fresh lemon *chef required*
 Hawaiian salt and garlic-rubbed Angus beef tenderloin, locally grown mushroom sugo *chef required*
 Kiawe grilled lamb chops, chermoula, lavender zinfandel sauce
 Grilled marinated shutome tapenade

Herb and nut-crusted chicken breast, creamy coconut sauce
 Roasted Yukon gold potatoes Meyer lemon, garden rosemary, pecorino cheese
 Wok-fired island vegetables
 Steamed rice
 Assorted rolls and bread

DESSERTS

Pastry chef's selection of Hawai'i Island-inspired desserts
 Freshly brewed regular, decaffeinated Kona coffees
 Assorted teas

\$175 per person

DINNERS CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



passed hors d'oeuvres

reception stations

plated dinners

lū'au dinners

dinners



Craft Menu

chef attendant \$350

BIG ISLAND FARM FRESH MARKET

Pickled vegetables in jars

Hand tossed garden salad,
Kekela Farms greens,
local seasonal vegetables

Locally grown panzanella salad,
tomatoes, cucumber, romaine,
homemade mozzarella

THE FUNGLE JUNGLE

A mushroom "tasting"

Locally grown mushroom soup,
crème fraiche

Roasted mushrooms salad

Mushroom Puna goat cheese tart

HUALĀLAI MEAT COMPANY

Summer sausage

Puna chicks rotisserie chicken

Char sui pork belly slider

House-smoked beef brisket,
served with pickled vegetables,
assorted mustards

KONA FISH MARKET

Poke bar, traditional ahi, sesame
marlin, kimchee, tako, avocado

Shucked oysters, lemon,
assorted sauces

Poached abalone and
Kauai shrimp salad

Whole roasted kampachi,
Meyer lemon vinaigrette

HUALĀLAI MASSY'S TRATTORIA

Prosciutto and bufala in ciabatta

Tuscan minestrone, house-made
whole wheat cavatelli

Salumi e formaggi

Rigatoni cacio e pepe

Beach Tree gnocchi, oxtail ragu

Cioppino, seafood sugo, San Marzano

ED'S BREADS

Freshly sliced assorted breads

Local infused butters,
assorted extra virgin olive oils
and artisan spreads

PAPA K'S PIE SHOP

*classic and not so classic pie
flavors to include*

Apple, surinam cherry, Meyer
lemon meringue, chocolate silk

Coconut banana cream, key lime,
bourbon pecan, Rincon Valley strawberry

\$145



bars

wine selection

local libations

farm to bar cocktails



ULTIMATE BAR

- Belvedere Vodka
 - Bombay Sapphire Gin
 - Appleton Estate Rum
 - Myer's Dark Rum
 - Patron Silver Tequila
 - Brooker's Bourbon
 - Crown Royal Special Reserve
 - Johnnie Walker Black Label
 - Glenlivet Single Malt Scotch
 - Noilly Prat Dry Vermouth
- \$17 per drink*
\$19 per tropical drink

PREMIUM BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Myer's Dark Rum
- Jose Cuervo Reposado Tequila

- Maker's Mark Bourbon
 - Crown Royal Whiskey
 - Dewar's White Label Scotch
 - Noilly Prat Dry Vermouth
- \$14 per drink*
\$16 per tropical drink

ALL BARS INCLUDE

- Domestic beer
\$7 each
- Imported beer
\$7 each
- Microbrews
\$8 each
- Soft drinks
\$7 each
- Mineral waters
\$7 each

- Virgin drinks /
Tropical fruit punch
\$9 each
- Cordials
\$16 each

–

Cordials include Baileys Irish Cream, Kahlúa, Amaretto, Sambuca, Grand Marnier, Hennessy VSOP

Bartender fee: \$175 per-hour, per-bartender charge applies. If a minimum consumption of \$500 in sales per hour, per bar, is achieved, the \$175 per-hour bartender fee will be waived.

Specialty Cocktails

ORIGINAL MAI TAI

Myers's Dark Rum, 10 Cane Rum, orange Curaçao, orgeat and fresh lime juice

\$19 each

HIBISCUS MOJITO

10 Cane Rum, fresh lime juice, wild hibiscus syrup, mint

\$19 each

HUALĀLAI ICED TEA

Cruzan Rum, Absolut Vodka, Tanqueray Gin, Cointreau, Hpnotiq, house-made sweet and sour, Sprite

\$19 each

BARS CONTINUED



bars

wine selection

local libations

farm to bar cocktails



Tropical Mixology Competition

Have your guests test their bar savvy skills! Teams of four to eight people compete against each other to create the “best” Hawaiian beverage. Teams are scored on presentation, drink name, and most importantly: taste! After the judging, the winning team’s drink can become the group’s signature drink throughout the program.

Each “mixing” station (maximum of 6) is provided with light, dark and coconut rum, pineapple juice, orange juice, cranberry juice, grenadine and an assortment of fruit garnishes. Each team is provided with a bucket of ice, cocktail shaker, and glasses. Teams just need to bring their imagination.

The host gets the event going by asking teams to form and explaining the contest rules. Judges are selected and teams are given thirty minutes to concoct their special drink. The team with the highest overall score is named the winner.

Group organizers may want to include prizes for the winning team. Four Seasons gift certificates prove to be very popular!

Duration: 30 minutes

\$45 per person





bars

wine selection

local libations

farm to bar cocktails



Champagne & Sparkling

Enza, Prosecco	\$65
Chandon, Brut Classic, California	\$85
Louis Roederer, Brut Premier	\$108
Moët & Chandon, Brut Imperial	\$155
Veuve Clicquot Yellow Label, Brut	\$165
Moët & Chandon, Dom Perignon, Vintage Brut	\$435
Santa Margherita, Brut Rose, Italy	\$85
Henriot, Brut Rose	\$176
Louis Roederer Vintage, Brut Rose	\$210

Whites

SAUVIGNON BLANC

Craggy Range, Martinborough	\$65
Fiddlehead Cellars, 'Happy Canyon', Santa Ynez	\$65
Henri Bourgeois Sancerre, Loire Valley	\$75
Stag's Leap Wine Cellars, Napa Valley	\$92

CHARDONNAY

Greystone, California	\$65
Iconoclast, Russian River Valley	\$75
William Fevre, Chablis, Champs Royaux	\$75
Morgan 'Metallico', Santa Lucia Highlands	\$75
Federalist, Santa Barbara	\$95
ZD, California	\$95
Far Niente, Napa Valley	\$116

WORLDLY WHITES

Cantina Andriano, Pinot Grigio, Trentino Alto Adige	\$65
Terlato, Pinot Grigio, Russian River Valley	\$75
Selbach-Oster Estate Kabinett, Mosel Germany	\$76
Robert Sinskey "Abraxas," Blend, Los Carneros	\$95
Bonny Doonn 'Vin Gris', California	\$65
Caves D'Esclans 'Whispering Angel', Provence France	\$68

Wine Tiers

Offer your guests a choice of wine table side.
Please choose one tier

\$75.00 WINE TIER

- Iconoclast Chardonnay, Russian River Valley
- Henri Bourgeois Sancerre, Loire Valley
- Gloria Ferrer Pinot Noir, Sonoma County
- Iconoclast Cabernet Sauvignon, Stag's Leap District

\$95.00 WINE TIER

- Robert Sinskey "Abraxas," Blend, Los Carneros
- ZD Chardonnay, California
- Row Eleven Pinot Noir, California
- Obsidian Ridge, Red Hills, California

WINE SELECTION CONTINUED



OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT



bars

wine selection

local libations

farm to bar cocktails



Reds

PINOT NOIR

Steelhead Vineyards, Sonoma County	<i>\$65</i>
Gloria Ferrer, Sonoma County	<i>\$75</i>
Morgan '12 Clones' Santa Lucia Highlands	<i>\$79</i>
Row Eleven, California	<i>\$95</i>
J. Christopher 'Nuages', Chehalem Mountains	<i>\$105</i>
Bergstrom 'Cumberland Reserve', Willamette	<i>\$108</i>

CABERNET SAUVIGNON

Greystone Cellars, California	<i>\$65</i>
Iconoclast, Stag's Leap District	<i>\$75</i>
Obsidian Ridge, Red Hills, California	<i>\$95</i>
Stag's Leap Artemis, Napa Valley	<i>\$125</i>
Groth, Napa Valley	<i>\$155</i>
Silver Oak, Alexander Valley	<i>\$185</i>

WORLDLY REDS

Qupe, Syrah, Central Coast	<i>\$75</i>
Isole e Olena Chianti Classico	<i>\$75</i>
Chateau Lyonnat, Bordeaux, Lussac Saint-Emillion	<i>\$95</i>
Frog's Leap Merlot, Napa Valley	<i>\$95</i>
Newton, Claret, Napa Valley	<i>\$95</i>
Ridge, Zinfandel, Sonoma	<i>\$125</i>



bars

wine selection

local libations

farm to bar cocktails



Local Libations

EXTENDED VACATION

Old Lahaina Silver Rum
Passion fruit puree
Calahua cream of coconut
House-made sweet 'n' sour
Mint leaves

GUAVA GINGER LEMONADE

Hawai'i's own organic ocean vodka
Stirrings ginger liqueur
Guava puree
House-made sweet 'n' sour
Water

HAWAI'I BLU

Hawai'i's own organic ocean vodka
Dekuyper Blue Curaçao float
Calahua cream of coconut
Pineapple juice
House-made sweet 'n' sour

LAVA FLOW

Old Lahaina Silver Rum
Calahua cream of coconut
Pineapple chunks
Pineapple juice
Strawberry puree

UNDER THE MANGO TREE

Old Lahaina Silver Rum
Mango puree
House-made sweet 'n' sour
Handful fresh mint

LOCAVORE MAI TAI

Old Lahaina Silver Rum
Old Lahaina Dark Rum float
Dekuyper orange Curaçao
Orgeat syrup
Lime juice
Passion fruit puree
Pineapple juice

DARK & STORMY

Old Lahaina Dark Rum
Barritt's Ginger Beer
Elixir G ginger syrup
Lime juice



bars

wine selection

local libations

farm to bar cocktails



LEMONGRASS REFRESH

Kai Lemongrass Ginger Shochu
House-made sweet 'n' sour
Thai basil leaves
Lilikoi puree
Coconut water

PROPER PIMMS

Distillery No. 209 Gin
Pimms No. 1
Strawberry puree
Handful fresh mint
Lemon juice
Barritt's ginger beer

PANIOLO MULE

Hawai'i's own OCEAN organic Vodka
Calamansi puree or 3 calamansi, halved
Brown sugar syrup
Elixir G ginger syrup barritt's ginger beer

LEHUA GREYHOUND

Hawai'i's own OCEAN organic Vodka
Aperol
Lime juice
Local honey syrup
Kamuella grapefruit juice

PINEAPPLE HONEY

Kai Young Coconut Shochu
Lime juice
Local honey syrup
Fresh pineapple juice





bars

wine selection

local libations

farm to bar cocktails



LAVENDER CUCUMBER COLLINS

Distillery No. 209 Gin
Monin lavender syrup or house-made lavender syrup
Lime juice
Locally grown cucumber
Wheels Club Soda

THE GARDEN

Maker's 46
House-made sweet 'n' sour
Balsamic glaze
Basil leaves
Strawberry puree

KUPONO

Hawai'i's own organic Ocean Vodka
Elixir G ginger syrup
Thai basil sprigs
House-made sweet 'n' sour
Local strawberries or strawberry puree

KOHALA SMASH

Knob Creek Single Barrel Bourbon Whiskey
Lemon juice
Local honey syrup
Angostura bitters
Fresh mint

PINK GUAVA RITA

Patron Silver Tequila
Combiar Liqueur D'orange
Guava puree
House-made sweet 'n' sour

TEA TIME

Makers Mark Bourbon
House-made sweet 'n' sour
Angostura bitters
Big Island black tea

GOING GREEN

Kai Lemongrass Ginger Shochu
House-made sweet 'n' sour
Big island green tea
Handful fresh mint

CALIENTE FRESH

Patron Reposado
Stirrings ginger liqueur
Lime juice
Jalapeño syrup



general info

event enhancements

General Information

GUARANTEE

A guaranteed guest count is required at least 72 hours prior to the function.

We will set up and prepare for up to 5% over your guaranteed guest count for buffets and 1% for plated dinners. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count. Should your guaranteed guest count drop below the minimum capacity or is less than your tentative guest count, the Resort reserves the right to reassign the function to a more suitable location. There will be a minimum labor charge of \$450 for any meal function with a guarantee under 30 guests.

TAXABLE SERVICE CHARGE AND TAX

All food and beverage prices are subject to a 17% service charge and 5% administrative fee. Hawai'i state tax, currently 4.166%, will be added to all food, beverage, labor, service and miscellaneous item charges.

PLATED MEALS

Choice of entree is available table side and is offered at \$25 premium per selection and will be based on the highest priced selection. Choice of table-side entree selection requires additional time for à la minute preparation.

BUFFETS

Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Banquet buffets are also designed for a duration of up to two hours. Buffets scheduled for longer than two hours will incur additional charges. One chef per 50 guests and one attendant per 75 guests.

FOOD AND BEVERAGE

All food and beverage items must be purchased exclusively from the Resort and consumed in the designated function areas.

The Resort is the only authority licensed to serve and sell alcoholic beverages on the grounds; therefore, alcoholic beverages purchased outside of the Resort are not permitted for sale or service on the Resort property.

NON-SMOKING ESTABLISHMENT

The Resort, in accordance with Hawai'i state law, prohibits smoking in all areas receiving service and all areas under roof, including guest rooms, lanais, restaurants, lounges, function areas and public areas. The Resort has designated smoking areas.



Event Enhancements

FLOWERS BY HEIDI

As the exclusive florist of the Resort since 1997, Flowers by Heidi designs and produces elegant and exotic floral arrangements in a clean, contemporary style evoking a modern Hawaiian aesthetic.

They also specialize in blending tropical florals and motifs into traditional arrangements. Most of their pieces use flowers and plants grown locally in the islands, many by small farmers and local residents who don't grow flowers commercially but open the bounty of their gardens to our clients. They have a constant supply of tropicals, including exotic orchids, dramatic gingers, and gorgeous roses grown in Waimea, just up the mountain from our location on the Kona coast.

SIGNATURE BEACH THEME

Enjoy our signature beach theme at Kumukea Beach. Picture longboards stuck into the sand, a rustic beach sign showing the directions and distances to other Four Seasons locations and lantern centerpieces.

Pau hana beach bar \$200

Long boards \$75 each

HAWAIIAN TRIO

Three hours \$2,800

FIVE-PIECE COUNTRY AND WESTERN PANIOLO BAND

Three hours \$4,300

CHAIR MASSAGE HALES

\$750 per hale

\$175 per therapist per hour

Prices are subject to change.

Hawai'i State Tax will be applied to the above prices

STARGAZING

Hawai'i Island is one of the best places in the world for stargazing. Due to the low ambient light and clear evening air, the night sky comes alive. Treat your guests to a guided tour of the sky with a trained astronomer and a large computer-controlled telescope.

Three hours \$650 per telescope

One telescope recommended per every fifty guests.





OUR CHEFS

MORNING

AFTERNOON

EVENING

BEVERAGES

INFO

CONTACT

Four Seasons Resort Hualālai

72-100 Ka'upulehu Drive, Kailua-Kona, Hawaii 96740, U.S.A. / Tel. 1 (808) 325-8000

Connect with Us

[FOURSEASONS.COM/HUALALAI](https://www.fourseasons.com/hualalai)



ALOHA PUMEHANA

