



## EVENT MENUS

If you are looking for a group dining experience, DUO's private dining room, near the picturesque waterfall pool is the perfect setting for hosting intimate gatherings and parties.

Chef Brendan's mouth-watering steak and seafood masterpieces along side impeccable service and a relaxed and inviting atmosphere come together to ensure that your event is memorable.

**Menus:** For parties of 12 guests or more, Chef Brendan proposes two group dining menus to choose from. Kindly advise us in advance of any special dietary needs. Children's platters are available for large parties with children.

**Room Capacity:** The private dining room accommodates 36 guests. Should the party exceed the capacity of the private dining room, we may need to seat some of your guests in another area of the restaurant.

**Seating:** Maximum number of guests at one table is 12.

**Minimum:** \$2,500.00 minimum on food and beverage, not including tax or gratuity.

**Guarantees:** Guaranteed guest count must be confirmed 72 business hour prior to your dinner.

**Taxes & Fees:** Menu prices and food and beverage minimums are not inclusive and are subject to 4.166% Hawaii sales tax. All food and beverage prices are subject to 4% administrative fee and 18% service charge.

**Food & Beverage:** All menu items are subject to availability. If necessary, comparable substitutions will be made with no increase to the contracted menu price. Menus not pre-selected within three business days prior to the event date will be pre-selected for the group at the lowest menu price offered for group dining. Four Seasons Resort and DUO Restaurant are the sole providers of all food and beverages served in the restaurant facilities. Menu prices are subject to change.

**Smoking:** Per Hawaii State Law, all restaurants are non-smoking.

**Entertainment:** The private dining room cannot accommodate live music.





STEAK *and* SEAFOOD

*Hors d'oeuvres*

*\$88 per dozen*

*cold*

Tako Poke

Island Fish Ceviche

Spicy Tuna Roll

Local Beet-Goat Cheese Slider

Smoked Salmon-Horseradish Roulade, Tobiko

Chilled Kula Corn Gazpacho, Crab Meat

*hot*

Pork Belly Buns

Mini Crab Cakes

Korean Style Wings

Bacon Wrapped Scallops

Oysters Rockefeller

*All food and beverage prices are subject to 4% administrative fee and 18% service charge.*



**Menu One: \$108 per person**

*choice of appetizers, select 2 from which your guests will choose 1 at time of seating*

Caesar Salad | romaine, white anchovies, herb-garlic focaccia

Maui Onion Soup | house crostini, three cheese crust

DUO Wedge | organic iceberg, chili bacon, tamimi tomatoes, avocado, pecans, point Reyes blue cheese

Crab Cakes | fennel-frisee salad, avocado, local honey, calamansi aioli

*choice of entrees, select 3 from which your guests will choose 1 at time of seating*

Mary's Organic Chicken Breast | garnished with a caramelized cipollini onion, duo barbecue sauce

Filet Mignon | garnished with a caramelized cipollini onion, duo bourbon steak sauce

New York Strip | garnished with a caramelized cipollini onion, duo bourbon steak sauce

Organic Salmon | garnished with a herb crusted haiku tomato, lilikoi beurre blanc

Mahi-Mahi | garnished with a herb crusted haiku tomato, lilikoi beurre blanc

*choice of sides, select 3 to be served family style*

House Cut Russet Fries | Truffled Mac & Cheese | Creamed Kula Corn with Chorizo | Truffled Hamakua Mushrooms

Simply Roasted Vegetables | Cider Glazed Brussels Sprouts & Bacon

*choice of desserts, your guests' choice at time of seating*

Tahitian Vanilla Creme Brulee | tropical fruit chutney, green tea shortbread

Dark Chocolate Mousse | caramelized macadamia nuts, milk chocolate ice cream

*enhance, select 1 from which your guest can choose to add to their entrée at time of seating*

Lobster Tail \$25 | Alaskan King Crab Leg \$29 | Jumbo Tiger Prawn \$19

*All food and beverage prices are subject to 4% administrative fee and 18% service charge.  
Menu prices subject to change.*



**Menu Two: \$123 per person**

*first course, select 1 for everyone to enjoy as a starter*

DUO Wedge | *organic iceberg, chili bacon, tamimi tomatoes, avocado, pecans, point Reyes blue cheese*

Caesar Salad | *romaine, white anchovies, herb-garlic focaccia*

Baby Beet Salad | *waipoli greens, pickled squash, hazelnuts, greek yogurt, goat cheese, ice wine dressing*

*choice of appetizers, select 2 from which your guests will choose 1 at time of seating*

Maui Onion Soup | *house crostini, three cheese crust*

Crab Cakes | *fennel-frisee salad, avocado, local honey, calamansi aioli*

Crispy Lobster Tacos | *crushed avocado, radish, miso lemon dressing*

*choice of entrees, select 3 from which your guests will choose 1 at time of seating*

Mary's Organic Chicken Breast | *garnished with a caramelized cipollini onion, duo barbecue sauce*

Filet Mignon | *garnished with a caramelized cipollini onion, duo bourbon steak sauce*

Natural Rib Eye | *garnished with a caramelized cipollini onion, duo bourbon steak sauce*

Organic Salmon | *garnished with a herb crusted haiku tomato, lilikoi beurre blanc*

Mahi-Mahi | *garnished with a herb crusted haiku tomato, lilikoi beurre blanc*

Local Snapper | *garnished with a herb crusted haiku tomato, lilikoi beurre blanc*

*choice of sides, select 3 to be served family style*

House Cut Russet Fries | Truffled Mac & Cheese | Creamed Kula Corn with Chorizo | Truffled Hamakua Mushrooms

Simply Roasted Vegetables | Cider Glazed Brussels Sprouts & Bacon

*choice of desserts, your guests' choice at time of seating*

Tahitian Vanilla Creme Brulee | *tropical fruit chutney, green tea shortbread*

Dark Chocolate Mousse | *caramelized macadamia nuts, milk chocolate ice cream*

*enhance, select 1 from which your guest can choose to add to their entrée at time of seating*

Lobster Tail \$25 | Alaskan King Crab Leg \$29 | Jumbo Tiger Prawn \$19

*All food and beverage prices are subject to 4% administrative fee and 18% service charge.*

*Menu prices subject to change.*