



FOUR SEASONS
RESORT
MAUI AT WAILEA

GATHER & *SAVOR* EVENT MENU 2026

MORNING

FULL ISLAND BREAKFAST

90 per person | Minimum 30 Guests

Maui Roasted Coffee, Decaffeinated Coffee,

Selection of International and Herbal Teas

Orange Juice, Pineapple Juice, Guava Nectar

Seasonal Fruit

Cold Cereals, Skim, Whole Milk

Granola, Yogurt, Fruit Yogurt

Selection of Parfaits

Oatmeal, Brown Sugar, Warm Milk

Assorted Pastries, Traditional Malasadas

Whipped Butter, Local Honey Butter, Selection of Island Preserves,
Honey

Bagels, Cream Cheese

Farm Fresh Scrambled Eggs, Chives, Tomatoes, Cheddar Cheese

BREAKFAST MEATS (Select Two)

Bacon, Pork Link Sausage, Portuguese Sausage,

Chicken Mango Sausage, Breakfast Sausage Patty,

Plant Based Breakfast Sausage

BREAKFAST ADDITIONS (Select One)

Chorizo Burrito: Chorizo Sausage, Egg, Cheese, Fresh Tomato Salsa

Egg White Frittata: Mushroom, Asparagus, Onions, Spicy Tomato Jam

Egg Benedict: English Muffin, Canadian Bacon, Poached Egg,

Hollandaise Sauce

Kālua Pork Egg Benedict: English Muffin, Kalua Pork, Poached Egg,

Hollandaise Sauce

Ricotta Cheese Blintz: Kula Strawberry Compote

Pancakes or French Toast: Butter, Maple Syrup

Sausage Breakfast Sandwich: Fried Egg, Sausage, Cheese,

English Muffin

Vegetarian Breakfast Sandwich: Egg Whites, Spinach, Mozzarella,

Roasted Tomatoes, English Muffin

Additional Selections +10 per person.

BREAKFAST SIDE (Select One)

Roasted Fingerling Potatoes, Caramelized Maui Onions

Red Bliss Potatoes, Bell Peppers, Onions

Waffle Hashbrowns

Breakfast Fried Rice

WELLNESS BREAKFAST

96 per person | Minimum 30 Guests

Maui Roasted Coffee, Decaffeinated Coffee,

Selection of International and Herbal Teas

Orange Juice

Seasonal Green Juice

Citrus Juice Blend

Seasonal Fruit

Museli: Apple, Banana, Mixed Berries

Chia Seed Pudding: Coconut Flakes, Raspberry

Oatmeal, Brown Sugar, Warm Milk

Selections of Freshly Baked Pastries, Assorted Bread

Whipped Butter, Local Honey Butter, Selection of Fruit Preserves

Smoked Salmon Platter: Red Onions, Tomatoes, Cucumbers,

Whipped Dill Cream Cheese, Capers, Bagels

Farm Fresh Scrambled Eggs, Chives, Tomatoes, Cheddar Cheese

Molokai Sweet Potato Hash

BREAKFAST ADDITIONS (Select One)

Vegetable Egg White Frittata: Mushroom, Zucchini, Sun-Dried Tomatoes,

Maui Onions

Florentine Benedict: Spinach, Tomatoes, English Muffin, Poached Egg,

Hollandaise Sauce

Kale and Mushroom Quiche: Goat Cheese

Tofu Scramble: Peppers, Hamakua Mushroom, Kale, Cherry Tomatoes

Miso Soup: Steamed Rice, Tofu, Pickled Vegetables, Nori

Additional Selections +10 per person.

BREAKFAST ENHANCEMENT STATIONS

To be added to the Full Island Buffet or Wellness Breakfast for the full number of guests

Minimum 30 Guests

OMELET STATION

30 per person

Attendant required at 200 / Hour (Minimum 2 Hours)

Cooked to order Farm Fresh Eggs, Egg Whites,
Hickory Smoked Bacon, Chicken Sausage, Bay Shrimp,
Tomatoes, Baby Spinach, Mushrooms, Bell Peppers, Maui Onions,
Pepper Jack Cheese, Cheddar Cheese, Salsa, Hot Sauce

Add Avocado 6

LOCO MOCO STATION

32 per person

Attendant required at 200 / Hour (Minimum 2 Hours)

Cooked to order Egg with Steamed White Rice

Select One:

Beef Hamburger, Maui Onion and Mushroom Gravy
Short Rib, Crispy Onions, Natural Jus

BISCUIT BAR

18 per person | Minimum 30 Guests

Warm House-Made Buttermilk Biscuits:

Rosemary and Cheddar Biscuits

Sour Cream and Dill Biscuits

Southern Sausage Gravy, Mushroom Gravy

Warm Bacon Jam, Fruit Jam, Whipped Butter, Local Honey

AVOCADO TOAST STATION

30 per person

Attendant optional at 200 / Hour (Minimum 2 Hours)

Multigrain Bread, Gluten Free Bread
Smashed Avocado, Radish, Pickled Red Onions,
Cherry Tomatoes, Goat Cheese Crumbles, Chimichurri, Frisée,
Poached Egg

CINNAMON BUN STATION

18 per person

Warm Fresh House-Made Cinnamon Buns

Selection of Icings and Sauces: Cream Cheese Anglaise,
Nutella, Chocolate Sauce, Toffee Sauce

Assorted Toppings: Crushed Oreos,
Toasted Macadamia Nuts, Cinnamon Sugar, Chocolate Chips,
Caramelized Pecans

ISLAND SMOOTHIES (Made to Order)

22 each | Minimum 30 Guests

Attendant required at 200 / Hour (Minimum 2 Hours)

Select Three of the following:

Blueberries, Local Banana, Kula Strawberries, Maui Pineapple,
Melon, Papaya

Additional Fruit Selection: 3 each

Greens: Spinach, Kale

Smoothie Base: Yogurt, Almond Milk, or Water

Enhancements: 5 each

Vegan Protein Powder | Whey Protein Powder | Collagen

FARM TO BAR

Minimum 30 Guests

Attendant required at 200 / Hour (Minimum 2 Hours)

Bloody Mary: Tomato Juice, Ocean Vodka 26 each

Mimosa: Prosecco, Lilikoi, Mango or Pineapple 26 each

BUBBLES ~ BY THE GLASS

Zardetto, Prosecco, Italy 24 each

Laurent-Perrier, La Cuvée, Champagne 32 each

BUBBLES ~ BY THE BOTTLE

Zardetto, Prosecco, Italy 74 each

Laurent-Perrier, La Cuvée, Champagne 135 each

BARISTA

22 per person | Minimum 30 Guests

Attendant required at 200 / Hour (Minimum 2 Hours)

SPECIALTY COFFEE (Hot or Iced):

Cappuccino, Espresso, Americano, Latte, Matcha Latte, Chai Latte,
Mocha

Flavored Italian Syrup:

Vanilla, Sugar-Free Vanilla, Caramel, Sugar-Free Caramel, Coconut,
Macadamia Nut, Hazelnut

Milks:

Whole, Skim, 2%, Almond, Oat, Soy, Half and Half

Toppings:

Shaved Chocolate, Whipped Cream, Chocolate Swizzles, Cinnamon
Sticks

Served with House-Made Biscotti

CURATED CUPS (Select Two):

Aloha Latte: Coconut, Macadamia Nut, Ube Cold Foam

Salted Caramel Latte: Salted Caramel, Vanilla Cold Foam

Honey Bee Latte: Honey, Cinnamon

Strawberry Matcha Latte: Matcha, Strawberry Purée

BREAKFAST TO GO

All to go breakfasts will include orange juice and seasonal fruit cup, presented in an insulated bag

CONTINENTAL TO GO

42 per person | Select Two

Bagel, Bran Muffin, Blueberry Muffin,
Chocolate or Plain Croissant
Sweet Butter, Island Preserves

WARM TO GO

57 per person | Select One

Bagel Sandwich: Scrambled Eggs, Cheddar Cheese,
Canadian Bacon, Toasted Bagel

Breakfast Burrito: Scrambled Eggs, Portuguese Sausage,
Tomatoes, Jack Cheese, Scallions, Salsa

A LA CARTE BREAKFAST SANDWICHES

22 each | Does not include orange juice and seasonal fruit cup

Classic Fried Egg, Bacon, Cheese, Buttermilk Biscuit

Egg Whites, Spinach, Low Fat Mozzarella, Roasted Tomatoes,
English Muffin

Fried Egg, Ham, American Cheese, Croissant

Chicken Sausage, Caramelized Onions, Scrambled Eggs,
Cilantro with Jack Cheese, Tortilla Wrap

ENHANCEMENTS

Nitro Cold Brew Can 15 | Frappuccino 13 | Bottled Water 12 | Granola Bar 8

BREAKS

CHIPS & DIPS

| | |
|---|---------------|
| Tortilla Chips or Pretzels (12 oz. Basket) | 25 per basket |
| Taro Chips or Vegetable Chips (12 oz. Basket) | 25 per basket |
| House-Made Potato Chips (12 oz. Basket) | 25 per basket |
| Pita Chips (12 oz. Basket) | 25 per basket |
| Guacamole (16 oz. Bowl) | 34 per bowl |
| Maui Onion Dip (16 oz. Bowl) | 27 per bowl |
| Roasted Tomato Salsa (16 oz. Bowl) | 27 per bowl |
| Spinach and Artichoke Dip (16 oz. Bowl) | 27 per bowl |

HEALTHY & FRESH

| | |
|---|---------------|
| Individual Fruit or Greek Yogurt | 9 each |
| Mini Seasonal Crudité with Hummus or Ranch Dip | 136 per dozen |
| Iced Tropical Fruit Skewers Minimum 2 dozen | 88 per dozen |
| Whole Seasonal Fruit | 88 per dozen |
| Sliced Local and Seasonal Fruit | 29 per person |
| Mini Wraps Minimum 2 dozen per selection | 152 per dozen |
| Chicken Caesar, BLT, Thai Chicken Salad, Feta Quinoa and Lemon, Grilled Vegetable with Hummus, Turkey Club, Roast Beef with Havarti | |

NUTS

| | |
|--|-------------|
| Trail Mix with Dried Fruit (16 oz. Bowl) | 44 per bowl |
| Mixed Nuts (7 oz. Bowl) | 36 per bowl |
| House Spiced Mixed Nuts (7 oz. Bowl) | 44 per bowl |
| Dry Roasted or Chocolate Macadamia Nuts (7 oz. Bowl) | 44 per bowl |

INDIVIDUAL SNACKS

| | |
|------------------------|---------|
| Fig Newtons | 7 each |
| Rice Krispies Treats | 7 each |
| Candy Bars | 8 each |
| Assorted Chips | 9 each |
| Goldfish Crackers | 8 each |
| Chocolate Chip Cookies | 8 each |
| Granola Bars | 8 each |
| Protein Bars | 12 each |

SNACK BOX TO GO

47 per bag | presented in an insulated bag

Potato Chips, Macadamia Nuts, Granola Bar, Candy Bar, Soft Drink or Bottled Water

SWEET

| | |
|---|--------------|
| Warm Malasadas with Seasonal Dipping Sauce | 98 per dozen |
| Banana or Mango Bread | 98 per dozen |
| Selection of Homestyle Cookies or Brownies: | 98 per dozen |

Minimum 1 Dozen per flavor selection

Chocolate Chip, Oatmeal Granola,
White Chocolate Macadamia Nut,
Peanut Butter, Chocolate Coconut Pecan

FROZEN

| | |
|---------------------------|---------|
| Häagen-Dazs® | 12 each |
| Breyers Frozen Fruit Bars | 12 each |

BREAKS

Breaks priced per 2 hours of service and full guarantee number of guests required

HAWAIIAN HOSPITALITY BREAK

67 per person

Sweet Potato Salad, Spam Musubi, Ahi Poke Bombs, Teriyaki Chicken Skewers, Vegetable Dry Mein, Sweet Poi Mochi

LOCAL SNACK BREAK

46 per person

Li Hing Mui Pineapple, Hurricane Popcorn, Arare Snack Mix, Teriyaki Spam Musubi, Lilikoi Coconut Tart, Butter Mochi, Haupia

WELLNESS BREAK

46 per person

Antipasto Skewers, Falafel Bites with Tzatziki Sauce, Crispy Spiced Chickpeas, Avocado Fries, Steamed Edamame, Lions Mane Energy Bites, Mango Gel Cubes

SHAVE ICE

26 each | Minimum 40 people

Attendant required at 200 / Hour (Minimum 2 Hours)

Select Five Flavors: Blue Vanilla, Coconut, Mango, Guava, Strawberry, Pineapple, Passion Fruit, Piña Colada, Green Lemon Lime

Toppings: Mochi Balls, Azuki Beans, Tapioca Pearls, Condensed Milk

House-Made Vanilla Ice Cream

LUSHIES

34 each | Minimum 30 people

Attendant required at 200 / Hour (Minimum 2 Hours)

Shave Ice with a Kick: Vodka, Rum, Tequila

Select Five Flavors: Blue Vanilla, Coconut, Mango, Guava, Strawberry, Pineapple, Passion Fruit, Piña Colada, Green Lemon Lime



BEVERAGES

Maui Roasted Coffee, Decaffeinated Coffee, 145 per gallon
Selection of International and Herbal Teas
Vanilla Syrup, Caramel Syrup, Sugar-Free Vanilla Syrup

Iced Coffee Drinks: 145 per gallon
Whipped Cream, Shaved Chocolate, Ground Cinnamon
Vanilla Syrup, Caramel Syrup, Sugar-Free Vanilla Syrup

Non-Alcoholic Tropical Fruit Punch 130 per gallon
Fresh Orange Juice, Pineapple Juice, Local Guava Nectar 45 per quart
Tomato Juice, V-8, Apple Juice, Lemonade 39 per quart
Mango Iced Tea, Traditional Iced Tea 35 per quart
Starbucks Bottled Frappuccino 13 each
Nitro Cold Brew Can 15 each
Bottled Iced Tea 15 each
Assorted Soft Drinks 10 each
Maui Brew Co. Root Beer 11 each
Red Bull 11 each
Bottled and Mineral Waters 12 each
Coconut Water 15 each
Assorted Seltzer Waters 11 each
Powerade 11 each
Individual Assorted Juices 11 each
Assorted Kombucha 20 each



MIDDAY

LUNCH BUFFET

PACIFIC RIM

102 per person | Minimum 30 Guests

Maui Roasted Coffee, Decaffeinated Coffee and Assorted Teas included

Waipoli Mixed Greens: Carrots, Cucumbers, Cherry Tomatoes, Papaya Seed Dressing, Balsamic Vinaigrette

Soba Noodle Salad: Cucumbers, Shiso, Carrots, Radish, Bell Peppers, Sesame Seeds and Oil, Scallion Dressing

Chicken Bang Bang Salad: Romaine, Cabbage, Peppers, Mandarin Oranges, Cucumbers, Carrots, Cilantro, Mint, Crispy Wonton, Spicy Peanut Dressing

Spicy Ahi Poke: Maui Onions, Avocado, Sesame Oil, Tobiko, Scallions, Spicy Aioli

Teriyaki Chicken Thighs: Charred Pineapple

Kalbi Braised Short Ribs: Crispy Maui Onions, Sesame Seeds

Shrimp and Local Catch: Napa Cabbage, Snap Peas, Carrots, Broccoli, Coconut Curry Sauce

Garlic Fried Rice

Wok Stir Fry Vegetables

Mango Pudding, Fresh Lime Zest

Ube Bibingka

Matcha Cremeux Tart

ISLAND WELLNESS LUNCH

102 per person | Minimum 30 Guests

Maui Roasted Coffee, Decaffeinated Coffee and Assorted Teas included

Cauliflower Tabouleh

Kale Caesar Salad

Mediterranean Pasta Salad: Kalamata Olives, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Feta Cheese, Oregano Dressing

Mini Buddha Bowl: Quinoa, Spinach, Red Cabbage, Roasted Squash, Avocado, Crispy Garbanzo, Carrots, Pita Chips,
Green Tahini Dressing

Grilled Fresh Local Catch

Lemon Roasted Chicken Breast

Grilled Skirt Steak

Grilled Asparagus, Onions, Balsamic Reduction

Multigrain Rice

Chimichurri Sauce

Coconut Pannacotta, Citrus, Strawberries

Maui Gold Pineapple, Tajin, Mint

Mango Tapioca Pudding

MEXICAN FUSION LUNCH

102 per person | Minimum 30 Guests

Maui Roasted Coffee, Decaffeinated Coffee and Assorted Teas included

Fruit Salad, Chili-Coconut Marinade

Mixed Greens Salad: Black Olives, Tomatoes, Cucumbers, Charred Tomatoes Chipotle Vinaigrette

Rock Shrimp Salad: Grilled White Kula Corn, Maui Onions, Avocado, Tortilla Crisp, Cilantro-Lime Sauce

Snapper Ceviche: Citrus, Leche de Tigre, Cucumbers, Red Onions, Radish, Corn

Select Two:

Achiote Marinated Fish

Beef Fajitas, Grilled Onions, Peppers

Chipotle Braised Chicken

Accompaniments: Soft Flour Tortillas, Shredded Cabbage, Limes, Tomatoes, Cilantro, Guacamole, Salsa, Pico De Gallo,

Shredded Cheddar & Jack Cheese, Calamansi Cumin Cream, Jalapeno Queso Sauce

Arroz Rojo: Peas, Corn, Carrots

Street Corn: Cotija, Limes, Cilantro, Chipotle Aioli

Spiced Black Beans

Corn Tortilla Chips

Churros con Chocolate

Passion Mango Tres Leches Cake

Caramel Flan

BACKYARD BBQ

102 per person | Minimum 30 Guests

Attendant optional at 200 / Hour (Minimum 2 Hours)

Maui Roasted Coffee, Decaffeinated Coffee and Assorted Teas included

Traditional Coleslaw

Potato Salad: Carrots, Celery, Pickles, Mayonnaise

Waipoli Mixed Greens: Cucumbers, Carrots, Cherry Tomatoes, Ranch Dressing, Balsamic Vinaigrette

Cajun Spiced Fresh Catch, Pineapple Papaya Relish

Buttermilk Fried Chicken

BBQ Pork Ribs

Beef Hamburger Slider

Slider Accompaniments: Slider Bun, Lettuce, Tomatoes, Maui Onions, Cheddar Cheese,

Swiss Cheese, American Cheese, House-Made BBQ Sauce, Ketchup, Mayonnaise, Mustard

Corn on the Cob, Paprika Lime Butter

House-Made Baked Beans, Bacon

Warm Cornbread

Key Lime Tarts

Hummingbird Cake, Cream Cheese Frosting

Apple Oat Streusel

ISLAND DELI

94 per person | Minimum 30 Guests

Maui Roasted Coffee, Decaffeinated Coffee and Assorted Teas included

Chilled Seasonal Fruit Salad

Waipoli Organic Mixed Greens: Carrots, Cucumbers, Papaya Seed Dressing,
Balsamic Vinaigrette

Fingerling Potato Salad: Parsley, Maui Onions, Smoked Bacon, Grain Mustard Dressing

Select Three:

Seasonal Vegetable: Hummus, Grilled Vegetables, Tomatoes, House-Made Rye Bread

Open-Faced Egg Salad Sandwich: Brioche, Butter Lettuce, Chives

Low-Carb Turkey Wrap: Lettuce, Avocado, Tomatoes, Dijonnaise, Low-Carb Tortilla

Mahi Mahi Caesar Wrap: Romaine Lettuce, Low-Carb Tortilla

Grilled Chicken Sandwich: Lettuce, Tomatoes, Cranberry-Mustard Mayo, Sesame Seed Bun

Open-Faced Seared Ahi Sandwich: Avocado, Brioche, Pickled Cucumbers

Roast Beef Sandwich: Swiss Cheese, Horseradish Cream, House-Made Whole Wheat Bread

Muffaletta: Parma Ham, Salami, Mortadella, Arugula, Fontina Cheese, Muffaletta Spread, Ciabatta

BLT: Mayonnaise, House-Made Seven Grain Bread

Triple Chocolate Fudge Brownies

Pineapple Franzipan

Kula Strawberry Cream Trifle

LUNCH TO GO

80 per person

All to go lunches will include potato chips, whole fruit, macadamia nut blondies,

Choice of Bottled Water or Soft Drink presented in an insulated bag

Select Two:

Slow Roasted Beef Sandwich: Caramelized Maui Onions, Aioli, Shaved Jicama, Ciabatta

Rosemary Ham: Provolone, Waipoli Butter Lettuce, Hawaiian Honey Mustard, Low Carb Wrap

Pulled Smoked Huli Huli Chicken: Ginger Green Onion Mayo, Vegetable Slaw, Baguette

Oven Roasted Turkey: Cranberry, Lettuce, Tomatoes, Avocado, Maui Onions, Focaccia

Vegetable Summer Roll: Rice Paper Wrap, Pancit Noodle, Romaine, Seasonal Vegetables, Papaya, Hummus

Select One:

Caesar Salad

Pasta Salad

Hawaiian “Mac” Salad

Mixed Greens, Balsamic Vinaigrette

ENHANCEMENTS:

Red Bull 11 | Powerade 11 | Bottled Iced Tea 13 | Nitro Cold Brew Can 15

EVENING

HORS D'OEUVRES

COLD

144 per dozen | Minimum 2 dozen per selection

SEAFOOD

Mini Shrimp Taco: Cabbage, Avocado, Calamansi Cream

Lobster Salad Profiteroles: Celery, Red Onions, Tarragon

Coconut Crusted Ono: Radish, Avocado, Chili Oil

Spicy Crusted Ahi Tataki: Strawberry, Balsamic Pearls

Spicy Ahi Poke: Crispy Furikake Rice, Avocado, Scallions

Smoked Salmon Roulade: Dill Cream Cheese, Everything Bagel Chip, Salmon Caviar

MEAT

Asian Chicken: Wonton Chip, Cashew and Curry Dressing

Riesling Marinated Melon: Mint, Prosciutto Crisp

Chicken Salad Tartlet: Cranberry, Apple, Celery

Mini Antipasto Skewer: Salami, Cherry Tomatoes, Olive, Mozzarella

Mini Spam Musubi: Guava Teriyaki, Furikake Rice, Scallions

VEGETARIAN

Mini Shiitake Mushroom Musubi: Pickled Ginger, Sweet Soy Glaze

Tomato and Mozzarella: Basil, Balsamic Reduction

Jicama Caesar Salad Roll: Herb Garlic Crumbles, Shaved Parmigiano-Reggiano

Compressed Watermelon: Whipped Feta Cheese, Balsamic Pearls

Vegetable Summer Roll: Romaine, Fresh Herbs, Cucumbers, Carrots, Pickled Jicama, Cashew Cream

HOT

154 per dozen | Minimum 2 dozen per selection

SEAFOOD

Lobster and Black Truffle Arancini: Tarragon and Saffron Aioli

Coconut Shrimp: Lilikoi Dip

Mini Crab Cake: Citrus Aioli

Prosciutto Wrapped Shrimp: Lemon Saffron Sauce

MEAT

Duroc Pork Belly Bite: Pickled Mustard Seeds, Yuzu Soy Glaze

Sesame Chicken Brochette: Smoked Huli Huli Dip

Pork or Chicken Spring Roll: Chili Cilantro Sauce

Short Rib Roll: Onions, Gouda Cheese, Horseradish Cream

Smoked Bacon Mac and Cheese Bite

Mini Beef Wellington: Mushroom Duxel, Truffle Bearnaise

VEGETARIAN

Vegetable Lumpia: Spicy Peanut Sauce

Falafel Bite: Cucumber Yogurt Sauce

Hamakua Mushroom Quiche: Boursin Cheese



RECEPTION DISPLAYS

MINIMUM SELECTION OF FIVE STATIONS WHEN STATIONS ARE NOT ENHANCING A DINNER MENU | Minimum 30 Guests

HAWAIIAN POKE BAR

69 per person

Ahi Shoyu: Maui Onions, Sesame, Scallions

Spicy Ahi: Kimchee Aioli, Namasu Cucumber

Salmon: Maple Soy Caramel Glaze, Green Apple, Ginger

Fried Tofu: Edamame, Sweet Onions, Soy Sauce, Sesame

Served with:

Wonton Crisp, Taro and Sweet Potato Chips

Seasoned Steamed Rice

CHILLED SEAFOOD DISPLAYS

Ordered Per Dozen | Displayed on Crushed Ice

Served with Cocktail Sauce, Lemon Wedges, Mignonette

| | |
|----------------------------------|---------------|
| Poached and Chilled Lobster Tail | 222 per dozen |
|----------------------------------|---------------|

| | |
|-----------------|---------------|
| Shrimp Cocktail | 162 per dozen |
|-----------------|---------------|

| | |
|------------------------|---------------|
| Freshly Shucked Oyster | 177 per dozen |
|------------------------|---------------|

SUSHI

70 per person

California Roll: Lump Crab, Cucumbers, Avocado, Tobiko

Spicy Tuna Roll: Cucumbers, Avocado, Spicy Ahi, Furikake

Vegetable Roll: Pickled Cucumbers, Daikon, Carrots,

Marinated Shiitake Mushroom

Salmon and Cucumber Roll: Avocado, Shiso

Ahi Nigiri

Salmon Nigiri

Unagi Nigiri

Pickled Ginger, Soy Sauce, Wasabi

*Enhancements: For groups of 20 and under,
inquire about a Komo Sushi Experience*

HAWAIIAN PLATE LUNCH

57 per person | Select Two

67 per person | Select Three

Shrimp and Pineapple Fried Rice

Traditional Potato “Mac” Salad

Kimchi

Select Two or Three:

Vegetable Dry Mein

Fried Spam Musubi

Crispy Pork Belly (Attendant required at 200 / Hour, Minimum 2 Hours)

Mochiko Chicken

Kalbi Steak

FARMERS MARKET

43 per person

Local Baby Romaine Lettuce, Mixed Greens, Arugula,

Spinach, Maui Onions, Cherry Tomatoes, Focaccia Croutons,

Roasted Beets, Cucumbers, Chopped Egg, Avocado, Radish,

Carrots, Kalamata Olives, Blue Cheese, Cheddar Cheese,

Feta Cheese, Parmesan Cheese, Bacon Crumbles,

Grilled Chicken Breast, Shrimp, White Anchovies,

Ranch, Papaya Seed, Caesar, Balsamic Vinegar,

Extra Virgin Olive Oil

SLIDERS

50 per person | Select Two

58 per person | Select Three

Beef: Crispy Bacon, Smoked Gouda,

Mango BBQ Sauce

Huli Huli Chicken: Citrus Jicama Slaw, Liliko`i Aioli

Togarashi Spiced Ahi: Avocado Spread,

Pickled Red Onions, Cilantro

Gochujang Short Rib: Spicy Aioli, Pear Kimchee

Beyond Meat: BBQ Sauce, Caramelized Onions,

Arugula

Black Bean and Quinoa: Lettuce, Tomatoes, Avocado

CRUDITÉS

30 per person

Seasonal Upcountry Vegetable Crudités:
Ranch Dip, Caramelized Maui Onion Dip,
Blue Cheese Dip

ANTIPASTI

45 per person

Marinated and Grilled Vegetables,
Imported Meats and Cheeses,
Pickles, Mustard, Honey, Lavosh,
Baguettes

CHEESE & CHARCUTERIE

47 per person

Domestic and Imported Cheese, Hand Carved Cured Meats,
Maui Lavender Honey, Fresh and Dried Fruits, Mustards,
Lavosh, Baguettes

GOURMET CHEESE BOARD

44 per person

Fresh and Dried Fruits, Cheese, Nuts, Lavosh,
Water Crackers, Baguettes

Custom Grazing Table Available Upon Request

RECEPTION ACTION STATIONS

MINIMUM SELECTION OF FIVE STATIONS WHEN STATIONS ARE NOT ENHANCING A DINNER MENU

Minimum 30 Guests

CARVING EXPERIENCE

82 per person | Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Served with Freshly Baked House-Made Rolls

Select Two Sides:

Creamed Spinach, Roasted Carrots, Boursin Mashed Potatoes,

Herb Roasted Fingerling Potatoes, Garlic Fried Rice

Select One:

Beef Prime Rib: Horseradish Cream, Onion-Bacon Marmalade, Red Wine Jus

Salt Crusted Island Catch: Yuzu-Vanilla Beurre Blanc, Preserved Lemon Dressing

Roasted Suckling Pig: Hoisin Sauce

YAKITORI STATION

50 per person | Select Three

44 per person | Select Two

Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Chicken, Scallions

Marinated Beef, Green Onions

Teriyaki Shrimp, Pineapple

Eggplant, Zucchini, Mushroom, Miso Glaze

LOCO MOCO STATION

32 per person | Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Cooked to Order Egg with Steamed White Rice

Select One:

Beef Hamburger, Maui Onion and Mushroom Gravy

Short Rib, Crispy Onions, Natural Jus

TACO BAR

60 per person | Minimum 30 Guests | Select Two

70 per person | Minimum 30 Guests | Select Three

Corn Tortilla Chips, Salsa, Pico de Gallo, Guacamole

Spiced Black Beans

Flour Tortilla, Corn Tortilla

Selection of Two or Three:

Blackened Mahi Mahi

Chicken Tinga: Shredded Chicken in a Smoky Tomato-Chipotle Sauce

Carne Asada: Grilled Marinated Steak

Al Pastor: Pulled Pork, Pineapple, Spicy BBQ Sauce

Spiced Cauliflower, Pineapple

Toppings: Cabbage Slaw, Sour Cream, Maui Onions, Jalapeños, Cilantro,

Charred Corn, Cotija Cheese, Cheddar Cheese

GRILLED CHEESE SHOP

40 per person | Select Two

48 per person | Select Three

Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Lobster, Tarragon Aioli, Gouda Cheese, Tomatoes, Hawaiian Sweet Bread

Kalua Pork and Ham, Mustard Béchamel, Swiss Cheese, Pickle, Texas Toast

BBQ Short Rib, Horseradish Cream, Pickle, Smoked Cheddar Cheese, Sourdough Bread

Roasted Vegetables, Basil Pesto, Mozzarella, Multigrain Bread

Balsamic Maui Onion Marmalade, Roasted Pear, Brie, Sourdough Bread

Three Cheese Toastie, Cheddar, Gouda, Swiss, Truffle Aioli, Milk Bread

FLATBREAD STATION

52 per person | Select Two

60 per person | Select Three

Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Mixed Mushroom: Boursin Cheese, Cherry Tomatoes, Truffle Oil

BBQ Pork: Mozzarella, Red Onions, Goat Cheese

Lemon Chicken: Roasted Garlic Spread, Charred Broccolini, Mozzarella, Parmigiano

Roasted Vegetables: Four Cheese, Basil Pesto, Tomatoes

Braised Short Ribs: Mustard Cream, Buffalo Mozzarella, Caramelized Onions, Scallions

Haiku Tomato: Buffalo Mozzarella, Basil, San Marzano Tomato Sauce

CHIP SHOP

42 per person | Minimum 30 Guests | Attendant optional at 200 / Hour (Minimum 2 Hours)

Steak Fries, Onion Rings, Sweet Potato Fries, Ranch Potato Chips

Truffle Aioli, Ketchup, Spicy Mayo, Maui Onion Dip, Smoked Gouda Cheese Sauce



DESSERT STATIONS

Minimum 30 Guests

HAWAIIAN BANANA OR PINEAPPLE FOSTER

36 per person | Attendant required at 200 / Hour (Minimum 2 Hours)

Choose One: Flambé Local Banana or Pineapple

Vanilla Ice Cream

Dark Rum

ISLAND MARQUESITA STATION

36 per person | Attendant required at 200 / Hour (Minimum 2 Hours)

Fresh Crispy Crepes

Fillings: Pineapple Lime Compote, Banana Toffee, Chocolate Macadamia Nut, Edam Cheese, Condensed Milk

MALASADAS

36 per person | Attendant optional at 200 / Hour (Minimum 2 Hours)

Fresh Fried Malasadas

Cinnamon Sugar

Caramel, Chocolate, Coconut Sauce

ICE CREAM SUNDAE

32 per person | Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Select One: Chocolate or Vanilla Ice Cream

Whipped Cream, Caramel Sauce, Chocolate Sauce

Oreo Crumbs, Toasted Macadamia Nuts, Sprinkles, Gummy Bears, M&M's, Oven-Roasted Strawberries

Additional Ice Cream or Sorbet Flavor 10 per person

PIZZOUKI STATION

32 per person | Minimum 30 Guests | Attendant required at 200 / Hour (Minimum 2 Hours)

Cast-Iron Freshly Baked Chocolate Chip Cookies, Chocolate Sauce, Vanilla Ice Cream, Whipped Cream

SWEET PUPU DISPLAYED DESSERTS

96 per dozen (Minimum 2 Dozen Per Selection)

Mini Malasada Skewer, Coconut Sauce

Kona Coffee Cremeux Tart

Kula Strawberry & Lilikoi Trifle

Guava Coconut Bibingka

Macadamia Blondie

SUGAR SHACK DESSERT RECEPTION

65 per person | Minimum 30 Guests

Attendant required at 200 / Hour (Minimum 2 Hours) 1 Attendant per 50 Guests

Milkshake Action Station

Select Two:

Short & Sweet: Vanilla Shake, Strawberry Sauce, Vanilla Pound Cake Cubes, Whipped Cream

Sweet Cheesus: Vanilla Cream Cheese Shake, New York Cheesecake Cubes, Whipped Cream, Citrus Raspberry Compote

Berried in Chocolate: Chocolate Shake, Wile Berry Compote, Chocolate Syrup, Chocolate Fudge Brownies, Whipped Cream

S'mores the Merrier: Caramel Shake, Chocolate Syrup, Whipped Cream, Graham Cracker, Toasted Marshmallow

Shake Shake: Coconut Vanilla Shake, Maui Pineapple Compote, Whipped Cream, Toasted Coconut

Surfing in Hana: Hawaiian Banana Shake, Caramel Sauce, Whipped Cream, Banana Cake

Inquire about upgrading to an adult version with your choice of liquor.

Displayed Cakes and Pies

Select Three:

Chocolate Fudge Cake with Chocolate Ganache

Tahitian Vanilla Diplomat Cake with Fresh Kula Strawberries

Spiced Carrot Cake with Macadamia Nuts and Cream Cheese Frosting

Coconut Lilikoi Chiffon Cake

Lemon Blueberry Cheesecake

Ube Macpuno Cheesecake

Salted Caramel Cheesecake

Macadamia Nut Pie

Coconut Cream Pie

Apple Pie

DINNER BUFFETS

LUAU

267 per person | Minimum 50 Guests | Two Attendants required at 200 / Hour / Attendant (Minimum 2 Hours)

Lomi Lomi Salmon, Poi

Ahi Poke: Tomatoes, Maui Onions, Shiso Kimchi Sauce, Scallions

Piña Colada Ceviche: Local White Fish, Red Onions, Cilantro, Jalapeño,

Lime, Pineapple, Coconut Milk

Chicken Ginger Soba Salad

Potato Macaroni Salad

Local Papaya and Strawberry Quinoa Salad: Spinach, Mixed Herbs,

Agave Lime Vinaigrette

Waipoli Farm Mixed Greens: Carrots, Cucumbers, Tomatoes,

Papaya Seed Dressing

ACTION STATIONS | Attendants Required

Huli Huli Chicken: Roasted Pineapple, Huli Huli Sauce

Roasted Whole Pig Carving Station

Island Fish of the Day: Lilikoi Butter Sauce, Scallions

Kalbi Skirt Steak: Sesame Seeds, Green Onions

Local Harvest Wok Fried Vegetables

Steamed Jasmine Rice

Twice Baked Molokai Sweet Potato, Coconut Maple Syrup, Spiced Macadamia Nuts

DESSERTS

Passion Fruit Haupia

Macnut Blondies, White Chocolate Mousseline

Guava Bibingka

Maui Pineapple Franzipan

Chocolate Cremeux Tart

HUKILAU

267 per person | Minimum 50 Guests

Four Attendants Required at 200 / Hour / Attendant (Minimum 2 Hours)

ISLAND FRESH CATCH

Chef Station: Grilled Local Fresh Catch, Red Thai Curry Sauce

Coconut Ceviche: Island Fish, Ginger, Red Onions, Lime, Jalapeño, Cucumbers, Cilantro

Sautéed Baby Bok Choy, Crispy Garlic, Shallots

Jasmine Rice

SEARED & SLICED

Carving Station: Kona Coffee Rubbed Strip Loin, Red Wine Jus

Seared Ahi Chopped Salad: Napa Cabbage, Red Bell Pepper, Carrots, Romaine,

Cucumbers, Radicchio, Wonton Crisps, Lilikoi Vinaigrette

Roasted Garlic Mashed Potatoes

Freshly Baked Rolls

SHOYU CHICKEN & ISLAND BITES

Chef Station: Grilled Shoyu Chicken, Charred Scallions and Ginger Gremolata

Hand-Picked Pohole Greens Salad: Smoked Salmon, Cherry Tomatoes,

Maui Onions, Cucumbers, Sesame Scallion Dressing

Kalua Pork and Kimchi Fried Rice

VEGETABLE WOK

Chef Station: Local Vegetable and Crispy Tofu Stir Fry, Lemongrass Glaze, Coriander

Vegetable Pancit: Rice Noodles, Seasonal Vegetables, Garlic, Onions, Tamari, Calamansi

Waipoli Mixed Greens: Cherry Tomatoes, Carrots, Radish, Cucumbers,

Papaya Seed Dressing, Balsamic Vinaigrette

Molokai Sweet Potato Salad

DESSERTS

Mango Lime Pudding

Kona Coffee Cremeux Tart

Macnut Blondie, White Chocolate Mousseline

Banana Lumpia, Toffee Sauce

Ube Coconut Pot De Creme

ENHANCEMENTS

45 per person

Steamed Kona Lobster

Black Truffle Béarnaise, Clarified Butter
and Lemon Wedges

TASTE OF FOUR SEASONS

267 per person | Minimum 50 Guests

Three Attendants Required at 200 / Hour / Attendant (Minimum 2 Hours)

FERRARO'S INSPIRED STATION:

Hawaiian Black Sea Salt Focaccia, Seaweed Butter

Panzanella Salad: Buffalo Mozzarella, Red Onions, Arugula, Sourdough Croutons, Cucumbers,
Cherry Tomatoes, Red Wine Vinaigrette

Roasted Local Catch: Pepperonata and Italian Salsa Verde

Chicken Parmesan: Marinara, Mozzarella Cheese

SELECT ONE ACTION STATION | Chef Required at 200/ Hour (Minimum 2 Hours)

Hamakua Mushroom Risotto: Acquerollo Rice, Parmesan, Fresh Herbs

Beef Bolognese: Rigatoni Pasta, Shaved Parmesan

Lobster Ravioli: Porcini Mushroom Cream, Cherry Tomatoes, Tarragon Pesto

Potato Gnocchi Primavera: Assorted Vegetables, Basil, Tomatoes, Marinara Sauce

DESSERTS

Tiramisu

Tahitian Vanilla Bean Pannacotta, Kula Strawberry Compote

DUO INSPIRED STATION:

Caesar Salad: Grilled Romaine Hearts, Grated Parmesan and Shaved Herb Focaccia Crouton

Wedge Salad: Iceberg Lettuce, Tomatoes, Red Onions, Egg, Avocado,

Blue Cheese, Candied Spiced Bacon, Caramelized Onion Dressing

SELECT ONE ACTION STATION | Chef Required at 200/ Hour (Minimum 2 Hours)

Grilled Rib Eye

Sliced Flat Iron Steak

Grilled Chicken Breast

Cauliflower Steak

SIDES

Truffle Mac and Cheese

Roasted Asparagus

Fresh Truffle Rolls with Butter

Chimichurri, Bourbon Steak Sauce

UPGRADE

Jumbo Prawn (additional 29 each)

Lobster Tail (additional 49 each)

Snake River Farms Wagyu Flat Iron (Minimum 2 week notice, additional +10 per person)

DESSERTS

Chocolate Macadamia Torte

Pineapple and Thyme Franzipan Tart



LOBBY LOUNGE BITES AND ROLLS

Spiced Ahi Summer Roll: Romaine, Herbs, Carrots, Cucumbers, Jicama, Mango Chili Sauce

Shrimp and Green Papaya Salad: Bell Peppers, Carrots, Chili Lime Dressing, Puffed Wild Rice

SELECT ONE ACTION STATION | Attendant Required at 200/ Hour (Minimum 2 Hours)

Assorted Dim Sum: Chili Sauce, Mustard Soy Sauce

Lechon Pork Belly Carving Station: Spicy Tomato Jam, Hawaiian Chili Pepper Water

SIDES:

Kimchi Fried Rice

Vegetable Stir-Fry: Seasonal Vegetables, Shoyu Scallion Sauce

DESSERTS

Warm Banana Lumpia

Ube Mochi



MAUKA & MAKAI

247 per person | Minimum 50 Guests

SALADS | Select Three

Evonuk Farms Kale Salad: Parmesan Cheese, Croutons, Creamy Garlic Parmesan Dressing

Grilled Asparagus: Maui Onions, Goat Cheese, Apple Balsamic Dressing

Broccoli Crunch Salad: Bacon, Red Onions, Caramelized Pecans, Sour Cream Sauce

Panzanella Salad: Sourdough Croutons, Tomatoes, Cucumbers, Red Onions, Mozzarella,
Red Wine Vinaigrette

Orzo Pasta Salad: Eggplant, Zucchini, Baby Spinach, Basil Pesto Dressing

Kula Mixed Greens: Cherry Tomatoes, Cucumbers, Carrots, Radish, Balsamic Vinaigrette,
Ranch Dressing

SMALL PLATES | Select One

Caprese Salad: Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

Kona Coffee Roasted Beets: Arugula, Goat Cheese, Vanilla Dressing, Pistachios

Quinoa Berry Salad: Mixed Berries, Kale, Spinach, Fresh Herbs, Agave Lime Dressing

ENTRÉE | Select Five

MAUKA (LAND)

Grilled Beef Tenderloin: Au Poivre Sauce, Crispy Maui Onions

Braised Short Ribs: Red Wine Jus, Gremolata Crumbles

Grilled Chicken Breast: Herb Roasted Cherry Tomatoes, Chicken Jus

Potato Gnocchi: Asparagus, Mushrooms, Arrabiata Sauce

Lemon Roasted Chicken Breast: Asparagus, Charred Citrus, Sherry Chicken Jus



MAKAI (SEA)

Grilled Local Catch: Peperonata, Italian Salsa Verde

Herb Marinated Mahi Mahi: Liliko'i Beurre Blanc, Charred Citrus

Molokai Shrimp and Local Fish Curry: Panang Curry Sauce, Basil, Peanuts, Baby Bok Choy

Lobster Ravioli: Vodka Cream Rosa, Sun-Dried Tomatoes, Tarragon, Pine Nuts

Vegetable and Tofu Curry: Seasonal Vegetables, Fried Tofu, Coconut Curry Sauce, Cilantro, Cashews

SIDES | Select Three

Herb Roasted Fingerling Potatoes

Bacon Mac and Cheese: Smoked Gouda Cheese Sauce, Onion Crumbles

Buttermilk Mashed Potatoes

Steamed Jasmine Rice

Roasted Cauliflower, Chimichurri Sauce

Roasted Island Vegetables

Crispy Brussel Sprouts, Sweet Chili Cilantro, Toasted Peanuts

DESSERTS | Select Four

Passion Fruit Lime Posset

Coconut and Kula Strawberry Panna Cotta

Mango Pudding

Arroz Con Leche

Maui Pineapple Franzipan

Chocolate Cremeux Tart

Key Lime Pie

Kula Strawberry Cheesecake

Dark Chocolate Mousse Verrines

Raspberry Red Velvet Cake

Passion Fruit Haupia

Chocolate Budino, Vanilla Chantilly

Kona Coffee Pot de Creme

Macnut Blondie

PLATED DINNER

Maui Roasted Coffee, decaffeinated coffee and assorted teas included

THREE COURSE MENU

Prices include bread service, salad, entrée and dessert

175 Poultry | 195 Seafood | 195 Meat

FOUR COURSE MENU

Prices include bread service, appetizer, salad, entrée and dessert

200 Poultry | 220 Seafood | 220 Meat

SALAD | Select One

Roasted Golden Beets: Charred Citrus, Whipped Goat Cheese, Savory Granola Crisp, Pickled Red Beet Purée, Micro Greens, Spiced Honey

Haiku Tomato Burrata Salad: Coriander Sea Salt, Basil, Balsamic Reduction, Extra Virgin Olive Oil

Caesar Salad: Romaine Hearts, Focaccia Crouton, Shaved Parmigiano-Reggiano, Caesar Dressing

Upcountry Butter Lettuce: Ono Farms Papaya, Marcona Almonds, Goat Cheese Crumbles, Milk and Honey Nectar

Heirloom Cherry Tomato Salad: Red Onions, Radish, Feta, Cucumbers, Scallion Dressing

Compressed Watermelon Salad: Red Onions, Goat Cheese, Arugula, Salted Pepitas, Aged Balsamic, Olive Oil

Maui Salad: Waipoli Mixed Greens, Kale, Shaved Local Vegetables, Edible Flowers, Calamansi Honeycomb Dressing

Island Chopped Salad: Grilled Heart of Palm, Pineapple, Cherry Tomatoes, Kula Corn, Upcountry Lettuce, Avocado, Spiced Sweet Potato Crisp, Li Hing Mui Dressing

APPETIZER | Select One

Kona Kanpachi Crudo: Liliko`i Citrus Sauce, Cucumbers, Avocado, Radish, Micro Herbs

Heart of Palm Ceviche: Charred Citrus, Papaya, Avocado, Red Onions, Cucumbers, Coconut, Basil Seed, Cilantro, Macadamia Nuts

Seared Ahi Tuna: Avocado Purée, Radish, Lava Sea Salt, Truffle Citrus Dressing

Poached Lobster: Citrus, Frisée, Radish, Lemon Vinaigrette, Tarragon Oil, Kalamata Olive Crumbs

Seared Scallops: Kula Corn Purée, Brussels Leaves, Smoked Bacon, Apple Dressing

Soy Glazed Pork Belly: Pea Purée, Pickled Mushroom, Curry Oil

UPGRADE BREAD | 5 per person

DUO Signature Truffle Rolls or South American Gouda Cheese Buns

ENTRÉE | Select One

LAND

195 (3 courses) | 220 (4 courses)

Grilled Beef Filet: Pomme Purée, Broccolini, Ali'i Mushroom, Truffle Demi-Glace

Braised Short Ribs: Creamy Polenta, Honey Roasted Baby Carrots, Gremolata Crumbs

Grilled New York Steak: Truffle Potato Au Gratin, Asparagus, Balsamic Glazed Cipollini

175 (3 courses) | 200 (4 courses)

Herb Roasted Half Chicken: Warm Potato Salad, Blistered Cherry Tomatoes, Sherry Chicken Jus

SEA

195 (3 courses) | 220 (4 courses)

Roasted Local Catch: Eggplant Purée, Vegetable Caponata, Italian Salsa Verde

Mac Nut Crusted Mahi Mahi: Molokai Sweet Potato Purée, Baby Bok Choy, Tropical Fruit Relish, Coconut Beurre Blanc

Miso Sake Glazed Seabass: Wasabi Potato Purée, Haricot Vert, Shiitake Mushroom Crisp, Carrot Miso Reduction

Roasted Hawaiian Snapper: Ginger, Scallions, Lobster Pineapple Fried Rice, Baby Bok Choy, Soy-Sesame Oil Drizzle

Grilled Local Catch: Carnival Cauliflower, Preserved Lemon Vinaigrette, Pea Tendrils

ENTRÉE DUO

225 (3 courses) | 250 (4 courses)

Grilled Beef Filet and Mahi Mahi: Potato Purée, Broccolini, Lemon Butter Sauce, Red Wine Demi-Glace

Short Rib and Prawn: Braised Short Rib, Roasted Jumbo Prawn, Creamy Polenta, Herb Honey Roasted Baby Carrots, Red Wine Jus

Roasted Chicken Breast and Jumbo Prawn: Sautéed Swiss Chard, Black Truffle Polenta, Lemon Gremolata

Filet and Lobster: Grilled Beef Filet, Half Lobster Tail, Roasted Garlic Potato Purée, Asparagus, Truffle Béarnaise

Grilled Mahi Mahi and Lobster Tail: Hamakua Mushroom Rice Cake, Baby Bok Choy, Coconut Curry Sauce

Grilled Beef Filet and Jumbo Prawn: Potato Au Gratin, Hamakua Mushroom, Black Garlic Purée, Tomato Chimichurri

PLANT-BASED ENTRÉE

Pan Seared Tofu “Scallops”: Edamame Purée, Kula Corn, Blistered Cherry Tomatoes, Carrot Miso Emulsion

Miso Glazed Eggplant: Mushroom Rice Cake, Pickled Mushroom, Bok Choy, Radish, Scallions

Roasted Cauliflower: Squash Purée, Pickled Shallots, Spiced Garbanzo and Green Tahini Sauce

Heart of Palm Cakes: Kula Corn Succotash, Red Pepper Coulis, Herb Salad

DESSERT | Select One

Select Two to have a Dessert Duo +15 (Tiramisu not available as part of the Dessert Duo selection)

Roasted Banana and Jivara Torte, Coconut Chantilly, Raspberry Gel

Classic Verona Tiramisu, Kona Coffee, Extra Brute Cocoa, Chocolate Shards

Chocolate Macadamia Marquise, Macerated Kona Strawberries, White Chocolate Cremeux

Basque Cheesecake, Mango Passion Fruit Gel, Tahitian Vanilla Chantilly, Fresh Berries

Maui Gold Pineapple Crisp, Ginger Ice Cream, Pineapple Rum Syrup

Red Velvet Raspberry Torte, Liliko`i Coulis, Raspberry Cream, White Chocolate Lace

Add Ice Cream or Sorbet 7

TABLESIDE SELECTION

For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating. Duo entrées excluded.

Does not include Duo entrées | Maximum 125 people

Four courses; Two entrées 260

Four courses; Three entrées 290

BEVERAGES

WINE LIST

SPARKLING

| | |
|---|-----|
| 1214 Zardetto, Prosecco, Italy | 74 |
| 131 Laurent-Perrier, La Cuvée Brut, Champagne, France | 135 |
| 105 Veuve Clicquot, Yellow Label, Champagne, France | 218 |
| 221 Billecart-Salmon, Brut Rosé, Champagne, France | 350 |
| 106 Cristal, Brut, Champagne, France | 754 |

WHITE & ROSE

| | |
|--|-----|
| 159 Pinot Grigio, Zenato, Veneto, Italy | 72 |
| 160 Sauvignon Blanc, Craggy Range, <i>Te Muna Road</i> , New Zealand | 85 |
| 154 Sauvignon Blanc, Grgich Hills, Napa, California | 142 |
| 1227 Chardonnay, Hayes Ranch, California | 70 |
| 220 Chardonnay, Flowers, Sonoma, California | 127 |
| 232 Chardonnay, Cakebread Cellars, Napa, California | 166 |
| 265 Rosé, Domaine Triennes, Provence, France | 78 |

RED

| | |
|--|-----|
| 520 Pinot Noir, Angel's Ink, Monterey, California | 80 |
| 410 Pinot Noir, Lingua Franca, Willamette Valley, Oregon | 125 |
| 517 Pinot Noir, Bergstrom, Cumberland Reserve, Willamette Valley, Oregon | 195 |
| 545 Merlot, Duckhorn, Napa, California | 125 |
| 489 Cabernet Sauvignon, Frank Family, Napa, California | 142 |
| 411 Prisoner, Red Blend, Napa Valley, California | 140 |
| 437 Cabernet Sauvignon, Caymus, Napa, California | 300 |

CUSTOMIZED BAR

TIER 1: LOKELANI

24 per cocktail

Reyka Vodka

Tanqueray Gin

Diplomatico Plana Rum

Jim Beam White Label Bourbon

Cazadores Blanco Tequila

Rittenhouse Rye

Del Maguey Mezcal

Glenfiddich 12 Year Scotch

WINES BY THE GLASS

Sparkling 22 per glass

Prosecco, Zardetto, Italy

White 22 per glass

Sauvignon Blanc, Hayes Ranch, California

Red 22 per glass

Cabernet Sauvignon, Hayes Ranch, California

Seltzer 16 each

Maui Brewing POG Seltzer, Highnoon Mango, Highnoon Pineapple

Beer 14 each

Coors Light, Michelob Ultra, Corona, Bikini Blonde Lager, Big Swell IPA

Bottled Water 12 | Assorted Soft Drinks 10

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 200 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 200 fee per bar, per hour will apply.

TIER 2: MAILE

26 per cocktail

Ketel One Vodka

Hendrick's Gin

Diplomatico Reserve Rum

Patron Silver Tequila

Michter's Rye

Los Siete de Mysterio Mezcal

Johnny Walker Black

WINES BY THE GLASS

Champagne 32 per glass

Laurent-Perrier, Champagne, France

White 24 per glass

Chardonnay, Wente, Central Coast, California

Sauvignon Blanc, Wente, Louis Mel, California

Red 24 per glass

Pinot Noir, Angel's Ink, Central Coast, California

Cabernet Sauvignon, Ravel & Stitch, Central Coast, California

Seltzer 16 each

Maui Brewing POG Seltzer, Highnoon Mango, Highnoon Pineapple

Beer 14 each

Coors Light, Michelob Ultra, Corona, Bikini Blonde Lager, Big Swell IPA

Bottled Water 12 | Assorted Soft Drinks 10

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 200 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 200 fee per bar, per hour will apply.

TIER 3: KIELE

28 per cocktail

Belvedere Vodka

Roku Gin

Zacapa Rum

Don Julio Reposado Tequila

Michter's Bourbon

WhistlePig Rye

Lost Explorer Mezcal

Macallan 15 Year Scotch

WINES BY THE GLASS

Champagne 32 per glass

Laurent-Perrier, Champagne, France

White 25 per glass

Chardonnay, Hilt Estate, California

Sauvignon Blanc, Craggy Range 'Te Muna Road', New Zeland

Red 25 per glass

Pinot Noir, Brewer-Clifton, California

Cabernet Sauvignon, Routestock, California

Seltzer 16 each

Maui Brewing POG Seltzer, Highnoon Mango, Highnoon Pineapple

Beer 14 each

Coors Light, Michelob Ultra, Corona, Bikini Blonde Lager, Big Swell IPA

Bottled Water 12 | Assorted Soft Drinks 10

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 200 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 200 fee per bar, per hour will apply.

| | LOKELANI | MAILE | KIELE |
|-------------|----------|-------|-------|
| One Hour | 60 | 65 | 70 |
| Two Hours | 88 | 95 | 102 |
| Three Hours | 116 | 125 | 134 |
| Four Hours | 144 | 155 | 166 |
| Five Hours | 172 | 185 | 198 |

Includes Lokelani, Maile or Kiele cocktails, domestic, local, and imported beer, wine, soft drinks, and tropicals.

Does not include specialty cocktails, specialty mocktails, sparkling, shots, tableside wine service, and/or passed beverages.

WINE ENHANCEMENTS

Inquire for specialty wine pairings by our sommelier team

Wines on any bar can be upgraded upon request.

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 200 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 200 fee per bar, per hour will apply.

SPECIALTY COCKTAILS

Select up to (2) Cocktails and (2) Mocktails to enhance your bar

SPECIALTY COCKTAILS

Pricing based on bar package selected

Tropical Mai Tai with Dark Rum Float: Rum, Pineapple, Cuacao, Orgeat

Golden Hour: Bourbon, Pineapple, Lemon, Simple Syrup, Soda Water

Hugo Spritz: Elderflower, Prosecco, Soda Water

Coconut Mojito Cooler: Rum, Coconut, Mint Syrup, Lime, Soda Water

Wailea Blossom: Gin, Elderflower, Grapefruit, Soda Water

Guava Margarita: Tequila, Guava, Lemon, Lime

Ke Olu: Vodka, Lilikoi, Lemonade, Soda Water

SPECIALTY MOCKTAILS

18 each

Pink Horizon: Grapefruit, Mediterranean Tonic, Soda Water

Island Ginger Spritz: Pineapple, Ginger, Soda Water

Coconut Cloud: Coconut, Mint Syrup, Lime, Soda Water

Sandy Shandy: Athletic Non-Alcoholic IPA, Lemon-Lime Soda

GENERAL INFORMATION

GUARANTEE

A guaranteed guest count is required at least 72 business hours prior to the function. We will set up and prepare for up to 5% over your guaranteed guest count for functions of 100 people or more. You will be charged for your guaranteed guest count or your 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 be significantly less than your tentative guest count, the hotel reserves the right to reassign the function to a more suitable location.

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided 72 business hours prior to the function. Requests received within the 72-hour time period may be accommodated at an additional charge over and above the guaranteed number of meals. Cancellation fee of 100% of the estimated food and beverage revenue and miscellaneous charges will be assessed within 30 days of the event.

A fee of 450 applies to all meal functions with a guarantee of 30 or less.

CURFEWS

Please note the curfew of 10 p.m. for outdoor functions, 8:30 p.m. for Ali'i Lawn, Plumeria Garden, Sculpture Garden, and 12 a.m. (midnight) for all indoor functions.

SECURITY

The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior to, during or following a banquet function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display.

GENERAL INFORMATION

MENU SELECTIONS

If menu selections are not received at a minimum four weeks prior to the date of the function, prices may be subject to change. For large quantities, some items and/or preparation may be slightly varied.

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. (Please note: the minimum number of people required for buffets.) Buffets have a three-hour time limit due to weather elements and affects on food. Food can be refreshed for extensions on this time limit at a cost-per-person rate.

PLATED MENU SELECTIONS

For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating. Tableside selection of two or three entrées is available for four course dinner selections only. Entrée duos may not be selected as one of the options.

4 course, 2 selections: 260 per person

4 course, 3 selections: 290 per person

FOOD AND BEVERAGE

All food and beverage items must be purchased exclusively from the Four Seasons Resort Maui at Wailea and consumed in the designated function areas.

*Please note: The consumption of raw and undercooked food may be a risk to your health.

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 200 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 200 fee per bar, per hour will apply.

GENERAL INFORMATION

SIGNAGE

Signs and registration in the public areas, the lobby or on the guest room floors are prohibited. Signs outside hospitality suites or function space are to be professionally printed or calligraphed no larger than 20" x 24" and approved by resort.

The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels for usage inside of function rooms.

STORAGE / PACKAGES

All incoming packages should be addressed with the name of the Event Manager handling your account, the name of the group and the dates of the program. Please advise us of large shipments in advance as it may be necessary to arrange storage at the client's expense. A fee of 5 per box will be assessed to your group for movement of more than five boxes.

ENTERTAINMENT

Set-up / rental fees will be assessed for staging, dance floor, lighting, power and dressing rooms if the entertainment and audio visual are not coordinated by the resort.

AMPLIFICATION

Amplified sound is not permitted at the Ali'i Lawn, Fountain View Lawn, Fountain View Terrace, Plumeria Garden, the Ballroom and Wailea Foyers and Spago Restaurant.

AUDIO / VISUAL EQUIPMENT

Audio/Visual equipment is available through ENCORE Presentation Services, located at the resort.