



Breakfast of the Day

Experience our carefully selected breakfast buffets which feature many locally sourced elements, chosen for your enjoyment. \$65 per guest; designated day. \$75 per guest; any breakfast buffet, any day. For groups less than 20, a \$15 per person charge will be added.

SUNDAY & WEDNESDAY MORNINGS

Seasonal Tropical Fruits to Include **DF GF VGN**

Maui Gold Pineapple & Seasonal Fresh Fruits

Fresh Bakeries **V**

Macadamia Nut Muffin, Chocolate Croissant & Danish of the Day

Lilikoi Butter, Selection of Preserves & Jams **GF V**

Cage Free Egg Frittata **GF V**

Bell Peppers, Onion, Tomato & Mediterranean Herbs

Natural Smoked Bacon **DF GF**

Portuguese Sausage **DF GF**

Shredded Hash Brown Potatoes **DF GF VGN**

Selection of Chilled Juices

Coffee & Assorted Select Teas

TUESDAY & SATURDAY MORNINGS

Seasonal Tropical Fruits to Include **DF GF VGN**

Maui Gold Pineapple & Seasonal Fresh Fruits

MONDAY & FRIDAY MORNINGS

Seasonal Tropical Fruits to Include **DF GF VGN**

Maui Gold Pineapple & Seasonal Fresh Fruits

Fresh Bakeries **V**

Lemon Poppy Seed Muffin, Croissant & Danish of the Day Lilikoi Butter, Selection of Preserves & Jams

Lilikoi Butter, Selection of Preserves & Jams **GF V**

Cage Free Scrambled Eggs, Chopped Green Onions **GF V**

Natural Smoked Bacon **DF GF**

Pork Link Sausage **DF GF**

Pan Fried Tricolor Breakfast Potatoes, Fresh Herbs **DF GF VGN**

Selection of Chilled Juices

Coffee & Assorted Select Teas

THURSDAY MORNINGS

Seasonal Tropical Fruits **DF GF VGN**

Maui Gold Pineapple & Seasonal Fresh Fruits

Fresh Bakeries V
Blueberry Muffin, Croissant & Danish of the Day
Lilikoi Butter, Selection of Preserves & Jams GF V
Cage Free Egg Maui Scrambler GF V
Molokai Potato, Maui Onion, Mushrooms & Mixed Cheese
Natural Smoked Bacon DF GF
Longanisa Sausage DF
Oven Roasted Colored Potatoes & Red Onion DF GF VGN
Selection of Chilled Juices
Coffee & Assorted Select Teas

Fresh Bakeries V
Lemon Poppy Seed Muffin, Croissant & Danish of the Day Lilikoi Butter, Selection of Preserves & Jams
Lilikoi Butter, Selection of Preserves & Jams GF V
Cage Free Scrambled Eggs DF GF V
Natural Smoked Bacon DF GF
Sausage Patty GF DF
Thyme Roasted Golden Potatoes DF GF VGN
Selection of Chilled Juices
Coffee & Assorted Select Teas

Prices are subject to 25% taxable Service Charge and 4.712% Hawaii State Tax. A portion of the service charge is used to pay for costs or expenses other than wages and tips of employees. 7.8.24

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets; not stand alone.

HOT ITEMS

STEEL CUT OATMEAL DF GF VGN \$15 Per Guest
Slow Cooked Oatmeal Toppings to include Diced Dried Fruit, Raisins, Maui Lavender Honey, Toasted Flax Seed & Sliced Almonds
BREAKFAST BURRITO \$20 Each
Warm Tortillas filled with Scrambled Eggs, Cheddar Cheese, Portuguese Sausage & Salsa Quemada
CROISSANT SANDWICH \$20 Each
Egg, Shaved Turkey, Swiss Cheese & Spicy Mayonnaise
GIANT MAUI OMELET GF \$25 Per Guest
Cage Free Eggs, Cream, Portuguese Sausage, Onions, Peppers, Cheddar Cheese & Salsa
LOCO MOCO DF GF \$25 Per Guest
Steamed White Rice, Angus Beef Slider Patty, Beef Gravy, Cage Free Egg & Topped with Herbs
MAUI PANCAKES V \$20 Per Guest
Please Choose One Buttermilk Pancakes, Kula Strawberry Compote, Warm Maple Syrup & Butter Ube Pancakes, Coconut Ube Sauce, Toasted Coconut & Diced Pineapple Chocolate Chip

COLD ITEMS

HOUSEMADE SMOKED SALMON GF DF \$35 Per Guest
Bagels, Cream Cheese, Tomato, Capers, Sliced Onions & Dill Tzatziki
DOUGHNUT SELECTION V \$85 Per Dozen
Glazed, Chocolate, Caramel, Sprinkle & Cinnamon Dusted Holes
CHILLED CHIA SEED PARFAIT DF GF VGN \$15 Per Guest
Spiced Coconut Chia Custard, Toasted Coconut, Fresh Berries
BUILD YOUR OWN YOGURT PARFAIT V \$15 Per Guest
Vanilla Flavored Yogurt, Housemade Granola, Fresh Strawberries & Blueberries

Pancakes, Banana Cream Sauce

BREAKFAST FLATBREAD | \$25 Each

Please Choose One Double Smoked Bacon, Cage Free Eggs, Jalapeno, Green Onion, Herb Aioli, Goat Cheese House smoked Salmon, Cage Free Eggs, Cream Cheese Aioli, Red Onion, Capers, Burrata Cheese Natural Cured Ham, Cage Free Eggs, Smoked Paprika Aioli, Red Onion, Fresh Pineapple, Fresh Mozzarella Cheese

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Includes regular & decaffeinated coffee & hot tea selection. Break package based on 30 minutes of service. Each additional 30 minutes at \$15.00 per person.

HAIKU BANANA TRAIL | SUNDAY & WEDNESDAY

Banana Chips **DF GF VGN**

Chocolate-Banana Bread **V**

Coconut-Banana Yogurt Smoothies **GF V**

Mango Infused Water **DF GF VGN**

\$24 *Per Guest*

HAWAIIAN BITES | MONDAY & FRIDAY

P.O.G. Juice **DF GF VGN**

Create Your Own Trail Mix **V**

Cinnamon-Vanilla Granola (V), Dried Mango, Pineapple, Papaya &

MAUI GOLD | TUESDAY & SATURDAY

Dark Chocolate Covered Dried Pineapple Rings **GF V**

Pineapple-Custard Croustade **V**

Pineapple & Mac Nut Clusters **GF V**

Pineapple-Mint Infused Water **DF GF VGN**

\$23 *Per Guest*

GO NUTS! | THURSDAY

Sea Salt Dusted Smoked Mixed Nuts **GF DF V**

Macadamia Nut Chocolate Clusters **GF V**

Cranberries, Macadamia Nuts , Almonds, Pecans, Chocolate
Chips & Toasted Coconut

Maui Estates Chocolate Minis **V GF**

\$20 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Includes regular & decaffeinated coffee & hot tea selection. Break package based on 30 minutes of service. Each additional 30 minutes at \$10.00 per person.

GO GREEN | SUNDAY & WEDNESDAY

Edamame Hummus **DF GF VGN**

Green Onion-Cilantro Cream Cheese Dip **GF V**

Pita Chips

Pita Chips **DF VGN**

Green Apples **DF GF VGN**

Chilled Citrus- Matcha Green Tea **DF GF VGN**

\$25 *Per Guest*

RAINFOREST | TUESDAY & SATURDAY

Guava Cheesecake Bites **V**

Dried Mango, Papaya & Banana Chips **DF GF VGN**

Macadamia & Ku'ia Chocolate Pound Cake Bites **V**

Coconut-Mango Infused Water **DF GF VGN**

\$25 *Per Guest*

Almond Brittle **GF V**

Pistachio Bark **GF V**

Cucumber-Mint Infused Water **DF GF VGN**

\$25 *Per Guest*

WHAT'S POPPIN! | MONDAY & FRIDAY

Maui Made Popcorn **GF V**

Kettle Corn, Rainbow Popcorn & Caramel Corn

Puffed Wheat Squares **V GF**

Kula Strawberry Infused Water **DF GF VGN**

\$22 *Per Guest*

MAUI NO KA 'OI | THURSDAY

Aloha Granola Bars **V**

Made in Maui Blood Orange Maui Ku’ia Estate Chocolate **GF V**

Sweet N Savory Chex Mix **VGN**

A Special Blend of Caramel Covered Mac Nuts & Savory Chex Mix

Lilikoi-Pineapple Infused Water **DF GF VGN**

\$25 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Freshly Baked Muffins, Croissants & Danish **V** | \$85 Per Dozen

Brownies & Bars **V** | \$85 Per Dozen
Choice of one per dozen Chocolate Brownies Coconut Caramel
Brownies Lemon Bars

Homestyle Cookies **V** | \$85 Per Dozen
Chocolate Chunk Peanut Butter Oatmeal Raisin White Chocolate
Macadamia Nut

Mini Beignets **V** | \$85 Per Dozen
Chocolate, Hazelnut, Caramel

SNACKS

Whole Organic Seasonal Fruits **DF GF VGN** | \$60 Per Dozen

Assorted Fruit Flavored Individual Yogurts **V** | \$8 Each
Not sold on consumption

Assorted Granola Bars **V** | \$6 Each

Assorted Ice Cream Novelties **V** | \$8 Each

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

Hot Tea Assortment | \$130 Per Gallon

House Blend Coffee | \$130 Per Gallon
Regular & Decaffeinated Coffee

STILL WATER & SPARKLING WATER

Aquafina & Perrier Bottled Water | \$8 Each

Bubly Sparkling Water | \$9 Each

SOFT DRINKS

Assorted Pepsi Soft Drinks | \$8 Each

HYDRATION STATION

Assorted Chilled Juices | \$85 Per Gallon
Choice of Orange Cranberry Pineapple POG (Passion Orange
Guava) Tomato Fruit Punch

SPECIALTY BOTTLED BEVERAGES

Flavored Iced Teas | \$8 Each

Red Bull | \$9 Each

Starbucks Frappuccino | \$8.50 Each

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.\$95 per guest; designated day.\$110 per guest; any lunch buffet, any day.For groups less than 25, a \$15.00 per person charge will be added.Add pre-set Iced Tea at \$3.00 per guest. Please refer to the vegetarian special offerings down below to enhance your buffet at \$20.00 per person.

KA'ANAPALI BARBEQUE | SUNDAY & WEDNESDAY

- Local Kula Greens **DF GF VGN**
Shredded Carrots, Mandarin Orange, Green Onions
.....
- Creamy Avocado Dressing **GF V**
.....
- Pineapple Cole Slaw **DF GF VGN**
Carrot, Napa Cabbage, Purple Cabbage, Pineapple Dressing
.....
- Smoked, Kaffir Lime Leaf & Lemongrass Scented Pork Loin **GF DF**
Kiawe BBQ Sauce
.....
- Grilled Chicken Leg **DF GF**
Spicy Tropical Fruit, Red Onion, Tomato Salsa
.....
- Charred Curried Broccoli **GF VGN DF**
.....
- Roasted Molokai Purple Potato & Coconut **DF GF VGN**
.....
- Assorted Cookies **V**
.....
- Chocolate Coconut Cream Pie **V**
.....

BABY BEACH BUFFET | TUESDAY & SATURDAY

- Upcountry Greens **GF V**
Fresh Kula Strawberries, Goat Cheese, Lemon Honey Vinaigrette
.....
- Sushi Salad **DF GF**

ISLAND FLAVORS | MONDAY & FRIDAY

- Upcountry Salad **DF GF VGN**
Kula Local Grown Mixed Greens, Grape Tomatoes, Dried Pineapple, Pickled Hamakua Mushrooms, Ginger Vinaigrette,
.....
- Curried Cucumber & Onion Salad **DF GF VGN**
.....
- Whole Roasted Huli-Huli Chicken **GF DF**
Sesame-Soy Glaze
.....
- Miso Glazed Mahi Fillet **DF**
.....
- Stir Fried Baby Peppers, Broccoli & Cauliflower **GF VGN DF**
.....
- Pineapple Fried Rice **DF GF VGN**
.....
- Tropical Fruit Tartlets **V**
.....
- Mango Trifle with Coconut Cream **DF**
.....

SOUTH OF THE BORDER | THURSDAY

- Southwest Salad **DF GF VGN**
Locals Greens, Roasted Corn, Baby Tomatoes, Toasted Cumin Lime Dressing, Corn Tortilla Strips
.....

Sushi Rice, Pickled Daikon, Cucumber, Diced Ahi Tuna, Green Onion, Togarashi Spice, Mayonnaise

Stir Fry Kalbi Shortrib Bites **DF**
Kimchi, Baby Corn

Grilled Guava BBQ Chicken Thigh **GF DF**

Baby Bok Choy & Oyster Sauce **DF**

Portuguese Tomato Rice Pilaf **DF GF VGN**

Mini Dragon Fruit Cheesecake **V**

Blueberry Tart with Caramelized Meringue **V**

Jicama Slaw **DF GF VGN**
Radish, Mango, Red Onion, Purple Cabbage, Cilantro Lime Vinaigrette

Chili Rubbed Steak **GF DF**
Cilantro Garlic Chimichurri

Mexican Spiced Chicken **DF GF**

Slow Cooked Black Beans with Cilantro & Onions **DF GF VGN**

Charred Baby Peppers & Onions **DF GF VGN**

Mexican Style Rice **DF GF VGN**

Flour Tortillas

Salsa Quemada **DF GF VGN**

Lime Crema **GF V**

Guacamole **DF GF VGN**

Tres Leches Cake **V**

Churros **V**

SPECIALTY OFFERINGS

Beluga Lentil & Garden Vegetable Ragout **GF VGN**
Asparagus & Baby Carrots

Roasted Eggplant **GF VGN**
Chickpea, Diced Peppers, Red Onion, CarrotsTomato Coulis

Grilled Tofu & Vegetable Fried Rice **GF VGN**
Seasonal Vegetables

Thai Curried Triple Bean and Vegetable Estufade **GF VGN**

Stir Fried Korean Yam Noodles, Peppers, Onions, Ginger, Garlic, Cilantro, Sesame Tamari Sauce **GF VGN**

Steamed Couscous and Vegetable Medley in Orange-Anise Sauce **VGN**

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Grab ‘n Go Lunch

Individually Bagged Lunch Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. \$80 per guest

SNACK

Please Choose One Option

- Whole Fresh Fruit **DF GF VGN**
- Maui Kettle Potato Chips **DF GF VGN**

MAIN

Please Choose Three Options

- Steak Sub
Tequila & Cilantro Aioli, Charred Onions, Pepper Jack, Soft Hoagie Roll
- Italian Sub
Salami, Ham, Turkey, Provolone, Tomatoes, Pepperoncini, Shredded Lettuce, Herb Aioli
- Roasted Turkey Sandwich
Dijon Herb Mayonnaise, Sprouts, Local Tomatoes on a Mini Baguette
- Vegan Wrap **DF VGN**
Basil Roasted Zucchini, Squash, Roasted Peppers, Sun Dried Tomato Hummus in a Spinach Tortilla

SIDE

Please Choose One Option

- Local Tomatoes, Fresh Mozzarella, EVOO, Hawaiian Salt, Balsamic Syrup **GF V**
- Island Noodle Salad **DF V**
- Pasta Salad, Roasted Peppers, Asparagus, Basil Vinaigrette **DF VGN**
- Jicama and Pineapple Salad **DF GF VGN**

SWEETS

Please Choose One Option

- Coconut Macaroons **V**
- Macadamia Nut Cookies **V**

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. \$9 per piece Minimum order of 50 pieces per selection

COLD SELECTIONS

- Seared Ahi Chop Sticks, Wasabi Aioli **GF DF**
- Prosciutto Wrapped Hawaiian Mango **DF GF**
- Baby Tomato and Bocconcini Skewer, Italian Vinaigrette **GF V**
- Curried Chicken Salad in Phyllo Cup
- Smoked Duck, Grape Glaze Crostini **DF**
- Vegetable & Olive Tartar in Belgian Endive **DF GF VGN**
- Surfing Goat Chevre & Grape Tomato Crostini **V**
- Blue Cheese & Bacon Mousse Cup
- Asian Spiced Beef & Peppers in Bok Choy Leaf **DF GF**

WARM SELECTIONS

- Coconut Shrimp, Guava Horseradish **DF**
- Vegetable Spring Rolls, Spicy Soy Sauce **DF**
- Chicken Lemongrass Pot Sticker, Sesame-Soy Vinegar Dip **DF**
- Baked Mini Beef Wellington
- Roast Baby Pepper, Pineapple & Onion Skewer, Balsamic Glaze **DF GF VGN**
- Wild Mushroom Purse, Balsamic Glaze **V**
- Mini Asian BBQ Pork Buns **DF**
- Roasted Teriyaki Glazed Chicken Skewers **DF GF**
- Roasted Sweet Soy & Peanut Beef Skewers
- Peking Duck Spring Rolls, Hoisin Sauce

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Reception portions are sold in conjunction with other reception items; not stand alone.

CHEESE BOARD

- Manchego, Soft Double Cream Washed Rind, Smoked Cheddar, Shropshire Blue, Chevre
 - Sliced Baguette, Fig Jam, Lavender Honey **V**
- \$45** *Per Guest*

CHEESE BOARD + ITALIAN MEATS

- Manchego, Soft Double Cream Washed Rind, Smoked Cheddar, Shropshire Blue, Chevre
 - Sliced Prosciutto, Genoa Salami, Coppa Ham, Dry Chorizo Sausage
 - Mixed Olives **VGN**
 - Sliced Baguette, Fig Jam, Lavender Honey **V**
- \$60** *Per Guest*

SHRIMP BAR

SATAY STATION

Poached & Chilled Jumbo Shrimp **SF GF DF**

Tabasco Sauce, Cocktail Sauce, Lemon **DF GF**

\$10 Per Plece

PASTA STATION

Orecchiette
Shrimp, Scallops, Sun Dried Tomatoes, Hamakua Mushrooms,
Tarragon Champagne Cream Sauce

Vegetable Penne Pasta **V**
Artichoke Hearts, Italian Olives, Spicy Diablo Tomato Sauce

Tortellini
Pancetta, Peas, Pesto Sauce

Served with Housemade Focaccia Bread **V**

\$40 Per Guest

DELECTABLE PIZZA STATION

16 Slices per Pie

Margherita Pizza **V**
Fresh Mozzarella, Basil and Tomato Sauce

Veggie Delight **V**
Fresh Mozzarella, Mushrooms, Zucchini, Tomatoes, Bell Peppers,
Onions & Tomato Sauce

Meat Lovers
Sausage, Pepperoni, Four Cheese Blend, Roasted Garlic and
Tomato Sauce

Hawaiian
Ham, Pineapple & Tomato Sauce

\$80 Per Pie

HAWAIIAN DESSERT STATION

Black Tiger Prawns Grilled & Marinated in Coconut Curry &
Lemongrass **SF DF GF**

Chicken Grilled & Marinated in Coconut Curry & Lemongrass **DF GF**

Beef Grilled & Marinated in Coconut Curry & Lemongrass **DF GF**

Peanut Sauce, Chili Sauce **DF GF**

\$40 Per Guest

BUILD YOUR OWN SLIDER STATION

Straus All Natural Beef **DF GF**

Chicken Burger **DF GF**

Beyond Vegetable Burger **DF GF VGN**

Local Poi Roll **V**

Chipotle Aioli **DF GF V**

Furikake Aioli **DF V**

Tomato, Lettuce, Onion, Pickles, Jalapeño **DF GF VGN**

\$40 Per Guest

WOK & ROLL BUILD A BOWL

Prawns & Scallops, Garlic Ginger Sauce, Bok Choy **GF**

Orange Chicken, Cashews, Green Onions

Mongolian Beef & Broccoli, Spicy Sauce **GF**

White Rice **VGN DF GF**

Sriracha, Chopped Green Onion, Furikake, Sweet Soy Sauce

\$45 Per Guest

House-made Fried Mini Malasadas **V**
Caramel & Chocolate Sauce

Pineapple Upside Down Cake **V**

Double Fudge Brownie **V**

Lilikoi Cheesecake Squares **V**

Banana Cream Pie Jars **V**

House Blend-Regular, Decaffeinated Coffee & Hot Tea Assortment

\$40 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. *Chef Attendant @ \$300 + tax. Based on a minimum of 2 hours per Chef. *Carving Stations are reception portions and sold in conjunction with other reception items; not stand alone.

SLOW ROASTED KALUA PORK* **DF GF**
Serves 75 Minimum order of 75 guests

Infused with Lemongrass & Ginger

Smoked Kiawe Barbeque Sauce **DF**

Pineapple Cole Slaw **DF GF VGN**

Steamed Bao Buns **DF V**

\$45 *Per Guest*

ALI'I KULA LAVENDER CRUSTED NY STRIP* **DF GF**
Serves 25

Hawaiian Potato & Mac Salad **DF V**

Local Baked Rolls **V**

Horseradish-Sour Cream **GF V**

\$1000 *Per Display*

WHOLE ROASTED FREE RANGE TURKEY * **DF GF**
Serves 20

Panzanella Salad **DF V**

Cranberry Relish, Sage Mayonnaise **DF GF V**

Traditional Waldorf Salad
With Greens, Apples, Celery, Walnuts, Raisins & Lemon
Mayonnaise Dressing

Local Baked Roll **DF V**

MACADAMIA NUT CRUSTED MAHI-MAHI* **DF GF**
Serves 20

Baked & Served on Wooden Planks

Thai Basil & Ginger Aioli **DF V**

Daikon-Carrot Chili Slaw **DF GF VGN**
with Roasted Pumpkin Seeds

\$750 *Per Display*

\$500 *Per Display*

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Late Night Snacks

Presentation Stations are reception portions & are sold in conjunction with other reception items; not stand alone.

DIP BAR

Hummus **DF GF VGN**

Baba Ganoush **DF GF VGN**

Roasted Red Peppers **DF GF VGN**

Baby Carrots, Cucumber Slices **DF GF VGN**

Pita Bread, Baguette **V DF**

\$40 *Per Guest*

POT STICKERS

Minimum order of 5 dozens

Pork & Leek Pot Stickers **DF**

Chicken Lemon Pot Stickers **DF**

Vegetable Pot Stickers **DF V**

Sriracha & Ponzu **DF GF VGN**

\$9 *Per Piece*

WINGS **GF**

Minimum order of 5 dozens

Fried & Tossed with your Choice of Sauce

Hot Sauce, Teriyaki, BBQ or Salt & Pepper **GF V**

\$9 *Per Piece*

DELECTABLE PIZZA STATION

16 Slices per Pie

Margherita Pizza **V**

Fresh Mozzarella, Basil & Tomato Sauce

Veggie Delight **V**

Fresh Mozzarella, Mushrooms, Zucchini, Tomatoes, Bell Peppers, Onions & Tomato Sauce

Meat Lovers

Sausage, Pepperoni, Four Cheese Blend, Roasted Garlic & Tomato Sauce

Hawaiian

Ham, Pineapple & Tomato Sauce

\$80 *Per Pie*

BUILD YOUR OWN SLIDER STATION

Straus All Natural Beef **DF GF**

Beyond Vegetable Burger **DF GF VGN**

Chicken Burger **DF GF**

Local Poi Roll **V**

Chipotle Aioli **DF GF V**

Furikake Aioli **DF V**

Tomato, Lettuce, Onion, Pickles, Jalapeño **DF GF VGN**

\$40 Per Guest

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from premier, entrée, to dessert, melds together to wow your attendee’s taste buds. Split entrée option available. Same vegetable and starch are served with multiple entrées.

PREMIER COURSE

Peppered Beef Tataki **DF GF**
Pickled Hon Shimeji Mushrooms, Radish, Kaiware Shoots, Citrus
Truffle Vinaigrette

Volcano Seared Hawaiian Ahi **DF GF**
Bok Choy Slaw, Yuzu Aioli, Wonton Crisp, Tobiko

Reef Fish & Molokai Sweet Potato Cake **DF**
Kaffir Lime Aioli, Daikon Slaw, Tobiko

Baby Spinach Salad **GF V**
Kula Strawberries, Brie Cheese, Balsamic Marinated Cipollini
Onions, Lemon Vinaigrette (VG)

Hearts of Romaine Salad **GF**
Shaved Parmesan, Crisp Pancetta, Toy Box Tomatoes, Anchovy,

ENTREE

Herb Roasted Chicken **GF** | \$150 Per Guest
Kula Sweet Corn Risotto, French Beans & Caramelized Onions,
Chicken Jus

Hawaiian Mahi Mahi **GF** | \$155 Per guest
Lemon Zest and Edamame Risotto, Baby Bok Choy, Shiitake
Mushroom, Lemon-Sesame Jus

Seared Hawaiian Ahi **GF** | \$155 Per Guest
Molokai Sweet Potato Puree, Japanese Curry Dusted Charred
Broccolini, Roasted Pineapple Relish

Filet Mignon **GF** | \$170 Per Guest
Rosemary-Fried Shallot Mashed Potatoes, Sesame Glazed
Asparagus & Baby Peppers, Peppercorn Demi

Caesar Dressing

Olowalu Tomato & Bocconcini Cheese **GF V**

Kula Greens, Pea Shoots, Garden Basil, Extra Virgin Olive Oil,
Pomegranate Syrup (VG)

Endive & Spinach Salad **V GF**

Grilled Maui Pineapple, Surfing Goat Aged Chevre, Candied
Pecans (VG), Sesame-Ponzu Vinaigrette (VG)

Local Tomato Carpaccio **GF V**

Surfing Goat Feta, Roasted Shallot, Arugula, Baby Spinach, Micro
Basil, Pesto Oil

DESSERT

Molokai Guava Cheesecake **V**

Guava Sponge Cake with Kula Strawberry Reduction **V**

Chocolate Flourless Cake, Raspberry Sauce **V GF**

Bread, coffee & tea will be offered during dinner service

Split entrée option available. Same vegetable and starch are served with multiple entrées.Prices are subject to 25% taxable Service Charge and 4.712% Hawaii State Tax. A portion of the service charge is used to pay for costs or expenses other than wages and tips of employees.

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad & dessert in advance.

A custom printed menu featuring up to three entree selections is provided for your guest.

Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Asparagus & Frisee Salad **GF V**

**Chefs Choice of Accompaniments

PLANNER'S CHOICE APPETIZER

Volcano Seared Hawaiian Ahi **DF GF**
Bok Choy Slaw, Yuzu Aioli, Wonton Crisp, Tobiko

Kauai Shrimp & Kampachi Ceviche **GF DF**
Mango, Onion, Cilantro, Kaffir Lime, Maui Chili, Limu, Tobiko

Rare Done Asian Spiced Beef Tataki **DF GF**
Pickled Mushroom Salad, Micro Greens

Molokai Purple Yam and Local Caught Fish Cake **DF**
Asian-Ginger Slaw, Spicy Mayo, Lemon Oil

INDIVIDUAL GUESTS' CHOICE ENTREE

Grilled Certified Angus Filet of Beef **DF GF**

Pickled Shallots, Surfing Goat Feta, Champagne Vinaigrette

Baby Kula Greens

Heirloom Baby Tomatoes, Bacon, Candied Pecans, Blue Cheese, Cider Vinaigrette

Wild Arugula and Frisee Salad **GF**

Balsamic Pearl Onions, Shaved Parmesan Cheese, Baby Tomatoes, Prosciutto Chips, Balsamic Vinaigrette

Heirloom Tomato Salad **GF DF VGN**

Pickled Red Onion, Baby Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Pomegranate Syrup

Hamakua Mushroom Jack Daniel Demi-Glace

Roasted Kurobuta Center Cut Pork Loin **DF GF**

Maui Onion Demi-Glace

Grilled Pacific Seasonal Island Fish **GF**

Lilikoi Butter Cream, Tobiko

Oven Roast Free Range Chicken Breast **DF GF**

Clementine Orange Demi Glaze

Roasted Eggplant & Pepper Beluga Lentil Ragout **VGN DF GF**

Tomato-Basil Sauce

****Chefs Choice of Accompaniments**

PLANNER'S CHOICE DESSERT

Chocolate Ganache Pave **V**

Ube Cake Crumble, Mango Sauce

Coconut Mango Pot de Crème **V**

Fresh Berries, Raspberry Coulis

Chocolate Bread Pudding with Hazelnut Chocolate Sauce **V**

*Bread, coffee & tea will be offered during dinner service

\$185 Per Guest

Prices are subject to 25% taxable Service Charge and 4.712% Hawaii State Tax. A portion of the service charge is used to pay for costs or expenses other than wages and tips of employees.

Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. For groups less than 25, a \$15 per person charge will be added. Please refer to the vegetarian special offerings down below to enhance your buffet at \$20.00 per person.

BEACHFRONT BBQ | SUNDAY & WEDNESDAY

Crisp Greens **V**

Marinated Cucumber & Tomatoes, Radishes, Focaccia Croutons, Cheddar Cheese Black Pepper Ranch Dressing

Classic Summer Potato Salad with Bacon, Chive Aioli

Grilled New York Steak **DF GF**

Housemade Steak Sauce & Sautéed Maui Onions

BBQ Spiced Grilled Salmon, Orange-Pineapple Glaze **DF GF**

THE PACIFIC | MONDAY & FRIDAY

Baby Kula Greens **GF DF V**

Pea Shoots, Local Tomato, Carrots, Candied Pecans Papaya Seed Dressing

Pineapple Asian Slaw **DF GF VGN**

Carrots, Won Bok Cabbage, Red Cabbage Pineapple Dressing

Curried Cucumber & Onion Salad **DF GF VGN**

Fresh Island Catch, Maui Pineapple Salsa **DF GF**

BBQ Teriyaki Glazed Chicken Thigh **DF**

Hawaiian Loaded Mashed Potatoes
Cheddar Cheese, Bacon, Green Onions

Charred Baby Peppers & Corn **DF GF**

Apple Tarts with Cinnamon Cream **V**

Blueberry Almond Streusel Cobbler **V**

Caramel Brownie with Bittersweet Chocolate **V**

Coffee & Assorted Select Teas

\$175 *Per Guest*

SAND N' SEA | TUESDAY & SATURDAY

Upcountry Field Green Salad **DF GF VGN**
Strawberries, Candied Pecans, Gorgonzola, Cabernet Vinaigrette

Shrimp Salad **SF DF GF**
Onion & Bell Pepper Salad, Wasabi Mayo Vinaigrette

Lentil Banana Salad **DF GF VGN**
Peppers, Onion, Cilantro, Mint, Balsamic Vinaigrette

Whole Roasted Huli Huli Chicken, Herb Jus **DF GF**

Wood Fire Grilled Peppered Roast Beef Strip Sirloin **DF GF**
Roasted Wild Mushrooms, Baby Onions

Seared Ahi Tuna, Sesame Ginger Sauce **DF GF**

Veggie Fried Rice **GF DF**

Steamed Broccolini, Garlic Sauce **DF GF VGN**

Short Cake, Whipped Cream, Kula Strawberries **V**

Chocolate Coffee Tartlet **V**

Lilikoi Cheesecake **V**

\$180 *Per Guest*

SPECIALTY OFFERINGS

Beluga Lentil & Garden Vegetable Ragout **GF VGN**

Lavender Scented Filet of Beef **DF GF**
Demi-Glace, Oyster Mushrooms

Roasted Free Range Chicken Breast, Mandarin Demi Glaze **DF GF**

Local Farm Fresh Vegetables **GF VGN DF**

Roasted Garlic Whipped Potatoes **GF V**

Lilikoi Cheesecake **V**

Chocolate Decadence Cake **V GF**

Warm Pineapple Glazed Bread Pudding, Whiskey Sauce **V**

Coffee & Assorted Select Teas

\$180 *Per Guest*

ALWAYS SUMMER | THURSDAY

Kale, Endive and Radicchio Salad **GF DF VGN**
Heirloom Tomatoes, Balsamic Cipollini Onion, White Balsamic Dressing

Maui Potato Macaroni Salad **DF V**

Baked Mahi Mahi, Ponzu Glaze **DF GF**

Roast Pork Loin, Pineapple Salsa **DF GF**

Roast Chicken Thigh, Finadene Chili Sauce **GF**

Whipped Molokai Potatoes & Coconut Milk **GF**

Baby Bok Choy & Carrots in Sesame Tamari **GF DF**

Banana-Coconut Chia Seed Parfait, Fresh Berries, Toasted Coconut **DF GF VGN**

Chilled Bread Pudding, Lilikoi Whipped Cream **V**

Decadent Chocolate Cake **GF V**

Coffee & Assorted Select Teas

\$175 *Per guest*

Asparagus & Baby Carrots

Roasted Eggplant **GF VGN**

Chickpea, Diced Peppers, Red Onion, Carrots Tomato Coulis

Grilled Tofu & Vegetable Fried Rice **GF VGN**

Seasonal Vegetables

Thai Curried Triple Bean and Vegetable Estufade **GF VGN**

Stir Fried Korean Yam Noodles, Peppers, Onions, Ginger, Garlic, Cilantro, Sesame Tamari Sauce **GF VGN**

Steamed Couscous and Vegetable Medley in Orange-Anise Sauce **VGN**

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions & sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: Chardonnay Silver Medal: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon Bronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$60 Bottle

Creamy with aromas of lavender & hints of cinnamon, nutmeg & lemon cream.

Canvas Chardonnay, California | \$60 Bottle

Freshness & richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$60 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$60 Bottle
Subtle hints of oak & spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$67 Bottle
Fresh flavors, flower & fruity aromas with delicate hints of unique golden apple.

25% Service Charge and 4.712% Hawaii State Tax on all Food and Beverage will be applied. A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees. 6.5.24

Local Beers

Maui Brewing Company was founded in 2005 right in the heart of Lahaina, Maui. It is now the largest craft brewery in Hawaii.

MAUI BREWING COMPANY

Big Swell IPA

Pineapple Mana Wheat

Bikini Blonde

\$11 *Each*

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantgarde Prosecco | \$66 Bottle

Villa Sandi, Prosecco, Brut | \$66 Bottle

WHITES

Whitehaven Sauvignon Blanc | \$64 Bottle

Kim Crawford Sauvignon Blanc | \$70 Bottle

Kendall Jackson Chardonnay | \$60 Bottle

Chateau Ste Michelle Riesling | \$56 Bottle

ROSE

Terlato Wines International, Belleruche, Rose | \$56 Bottle

La Vielle Ferme Rose | \$64 Bottle

REDS

Elouan Pinot Noir | \$68 Bottle

Rodney Strong Sonoma Cabernet Sauvignon | \$60 Bottle

Daou Cabernet Sauvignon | \$68 Bottle

Joel Gott Palisades Red Blend | \$64 Bottle

Catena Vista Flores Malbec | \$60 Bottle

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BLOODY MARY

Ketel One, Finest Call Bloody Mary Mix & Worcestershire Sauce

\$20 *Per Drink*

MARGARITA

Don Julio Tequila, Fresh Lemon Juice & Lime Juice, Agave Nectar & Grand Marnier

\$20 *Per Drink*

MANHATTAN

Woodford Bourbon, Carpano Antica Sweet Vermouth & Angostura Bitters

\$20 *Per Drink*

MARTINI

Grey Goose Vodka & Dry Vermouth

\$20 *Per Drink*

MOJITO

Havana Club Rum, Muddled Lime & Mint Leaves, Simple Syrup & Club Soda

\$20 *Per Drink*

ELECTRIC LAVA

Coconut Rum, Lemonade & Blue Curacao

\$20 *Per Drink*

PARADISE PUNCH

Havana Club, Dark Rum, Orange Juice, POG & Grenadine

\$20 *Per Drink*

LAHAINA DARK & STORMY

Dark Rum & Ginger Beer

\$20 *Per Drink*

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SIGNATURE CASH BAR

A \$500.00 minimum is required per hour. Includes full bar set ups.
Credit card or room charge only.

Signature Cocktails | \$18

Mai Tai | \$20

Cordials | \$22

Domestic Beer | \$10

Premium & Imported Beer | \$12

Select Wine | \$17

Champagne | \$17

Mineral Water & Juice | \$9

Soft Drinks | \$9

HOST SPONSORED PER DRINK BAR

Signature Cocktails | \$18

ConciereLe Veck Vodka | Le Veck Gin | Le Veck Silver Rum | Le
Veck Silver Tequila | Le Veck Whiskey | Le Veck Scotch | DeKuyper

Signature - Specialty Cocktails | \$19

Signature - Cordials | \$20

Signature - Wine | \$17

Canvas Wines
Chardonnay | Pinot Grigio | Cabernet | Pinot Noir | Brut

Premium Cocktails | \$20
Tito's Handmade Vodka | Beefeater Gin | Jim Beam White Label
Bourbon | Patron Silver Tequila | Bacardi Superior Rum | Chivas
Regal Scotch | Teeling Small Batch Irish Whiskey | DeKuyper

Premium - Specialty Cocktails | \$21

Premium - Cordials | \$22

Premium - Wine | \$19
Villa Sandi Fresco | Prosecco | “Il Fresco” | IT

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer,
Wine, Soft Drinks, Juices, Mixers & Bottled Water & Appropriate
Garnishes.

Signature Bar

First Hour | \$45

Second Hour | \$16

Each Additonal Hour | \$14

Premium Bar

First Hour | \$48

Second Hour | \$19

Each Additonal Hour | \$17

Super Premium Bar |

First Hour | \$50

Second Hour | \$21

Each Additional Hour | \$19

LABOR CHARGES

Bartender
\$150 plus tax per hour, per bar
\$500 per hour minimum to waive bartender fee

Cashiers
\$150 plus tax per hour - (4) hour minimum

Waiter Fee
\$75 plus tax per hour - (4) hour minimum

Sonoma-Cutrer | Chardonnay | Sonoma Coast | CA
Kim Crawford | Sauvignon Blanc | Marlborough | NZ
Davis Bynum | Pinot Noir | Russian River Valley | CA
Justin | Cabernet Sauvignon | Paso Robles | CA

Super Premium Cocktails | \$22
Ketel One Vodka | Hendrick's Gin | Maker's Mark Bourbon | Don
Julio Silver Tequila | Diplomático Reserva Rum | Johnnie Walker
Black Scotch | Jack Daniel's Whiskey | Jameson Irish Whiskey |
Crown Royal Canadian Whiskey | Del Maguey Vida Mezcal |
DeKuyper

Super Premium - Specialty Cocktails | \$23

Super Premium - Cordials | \$24

Super Premium - Wine | \$20
Moët & Chandon | Brut | “Imperial” | Champagne | FR | NV
Mer Soleil | ‘Reserve’ | Chardonnay | Monterey County | CA
Groth | Sauvignon Blanc | Napa Valley | CA
Browne Family Vineyards | Pinot Noir | “Heritage” | Willamette
Valley | OR
Daou | Cabernet Sauvignon | Paso Robles | CA
Decoy | Red Blend | CA

Domestic Beer | \$9
Bud Light | Miller Lite | Michelob Ultra | White Claw Hard Seltzer

Premium & Imported Beer | \$11
Maui Brewing Co. Bikini Blonde | Maui Brewing Co. Big Swell IPA |
Corona

Mineral Water & Juice | \$8

Soft Drinks | \$8

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