



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
Maui Gold Pineapple & Seasonal Fresh Fruits

Fresh Bakeries
Macadamia Nut Muffin, Chocolate Croissant & Danish of the Day Lilikoi Butter, Selection of Preserves & Jams

Cage Free Egg Frittata
Bell Peppers, Onion, Tomato & Mediterranean Herbs

Natural Smoked Bacon

Portuguese Sausage

Shredded Hash Brown Potatoes

Selection of Chilled Juices

Coffee & Assorted Select Teas

TUESDAY & SATURDAY MORNINGS

Seasonal Tropical Fruits to Include
Maui Gold Pineapple & Seasonal Fresh Fruits

Fresh Bakeries
Blueberry Muffin, Croissant & Danish of the Day Lilikoi Butter, Selection of Preserves & Jams

Cage Free Egg Maui Scrambler
Molokai Potato, Maui Onion, Mushrooms & Mixed Cheese

Natural Smoked Bacon

Longanisa Sausage

Oven Roasted Colored Potatoes & Red Onion

Selection of Chilled Juices

Coffee & Assorted Select Teas

MONDAY & FRIDAY MORNINGS

Seasonal Tropical Fruits to Include
Maui Gold Pineapple & Seasonal Fresh Fruits

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

Cage Free Scrambled Eggs, Chopped Green Onions

THURSDAY MORNINGS

Seasonal Tropical Fruits
Maui Gold Pineapple & Seasonal Fresh Fruits

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

Cage Free Scrambled Eggs

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| Natural Smoked Bacon |
| Pork Link Sausage |
| Pan Fried Tricolor Breakfast Potatoes, Fresh Herbs |
| Selection of Chilled Juices |
| Coffee & Assorted Select Teas |

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| Natural Smoked Bacon |
| Sausage Patty |
| Thyme Roasted Golden Potatoes |
| 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. 2.19.24

BREAKFAST ENHANCEMENTS

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

HOT ITEMS

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| STEEL CUT OATMEAL \$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 \$25 Per Guest Cage Free Eggs, Cream, Portuguese Sausage, Onions, Peppers, Cheddar Cheese & Salsa |
| LOCO MOCO \$25 Per Guest Steamed White Rice, Angus Beef Slider Patty, Beef Gravy, Cage Free Egg & Topped with Herbs |
| MAUI PANCAKES \$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 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 |

COLD ITEMS

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| HOUSEMADE SMOKED SALMON \$35 Per Guest Bagels, Cream Cheese, Tomato, Capers, Sliced Onions & Dill Tzatziki |
| DOUGHNUT SELECTION \$80 Per Dozen Glazed, Chocolate, Caramel, Sprinkle & Cinnamon Dusting Holes |
| CHILLED CHIA SEED PARFAIT \$15 Per Guest Warm Spiced Coconut Chia Custard, Toasted Coconut, Fresh Berries |
| BUILD YOUR OWN YOGURT PARFAIT \$15 Per Guest Vanilla Flavored Yogurt, Housemade Granola, Fresh Strawberries & Blueberries |

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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
- Chocolate-Banana Bread
- Coconut-Banana Yogurt Smoothies
- Mango Infused Water

\$24 Per Guest

MAUI GOLD | TUESDAY & SATURDAY

- Dark Chocolate Covered Dried Pineapple Rings
- Pineapple-Custard Croustade
- Pineapple & Mac Nut Clusters
- Pineapple-Mint Infused Water

\$23 Per Guest

HAWAIIAN BITES | MONDAY & FRIDAY

- P.O.G. Juice
- Create Your Own Trail Mix
Cinnamon-Vanilla Granola, Dried Mango, Pineapple, Papaya & Cranberries, Macadamia Nuts, Almonds, Pecans, Chocolate Chips & Toasted Coconut
- Maui Estates Chocolate Minis

\$20 Per Guest

GO NUTS! | THURSDAY

- Sea Salt Dusted Smoked Mixed Nuts
- Macadamia Nut Chocolate Clusters
- Almond Brittle
- Pistachio Bark
- Cucumber-Mint Infused Water

\$25 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

WHAT'S POPPIN! | MONDAY & FRIDAY

- Maui Made Popcorn

Edamame Hummus

Green Onion-Cilantro Cream Cheese Dip
Pita Chips

Green Apples

Chilled Citrus- Matcha Green Tea

\$25 *Per Guest*

RAINFOREST | TUESDAY & SATURDAY

Guava Cheesecake Bites

Dried Mango, Papaya & Banana Chips

Macadamia & Ku'ia Chocolate Pound Cake Bites

Coconut-Mango Infused Water

\$25 *Per Guest*

Kettle Corn, Rainbow Popcorn & Caramel Corn

Puffed Wheat Squares

Kula Strawberry Infused Water

\$22 *Per Guest*

MAUI NO KA 'OI | THURSDAY

Aloha Granola Bars

Made in Maui Blood Orange Maui Ku'ia Estate Chocolate

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

Lilikoi-Pineapple Infused Water

\$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 | \$80 Per Dozen

Brownies & Bars | \$80 Per Dozen
Choice of one per dozen Chocolate Brownies Coconut Caramel Brownies Lemon Bars

Homestyle Cookies | \$80 Per Dozen
Chocolate Chunk Peanut Butter Oatmeal Raisin White Chocolate Macadamia Nut

Mini Beignets | \$80 Per Dozen
Chocolate, Hazelnut, Caramel

SNACKS

Whole Organic Seasonal Fruits | \$60 Per Dozen

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

Assorted Granola Bars | \$6 Each

Assorted Ice Cream Novelties | \$8 Each

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A LA CARTE BEVERAGES

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

COFFEE & TEA

STILL WATER & SPARKLING WATER

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| Hot Tea Assortment \$120 Per Gallon | Aquafina & Perrier Bottled Water \$7 Each |
| House Blend Coffee \$120 Per Gallon | |
| Regular & Decaffeinated Coffee | Bubly Sparkling Water \$8 Each |

SOFT DRINKS

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| Assorted Pepsi Soft Drinks \$8 Each |
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HYDRATION STATION

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

SPECIALTY BOTTLED BEVERAGES

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| 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

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| Local Kula Greens |
| Shredded Carrots, Mandarin Orange, Green Onions, Creamy Avocado Dressing |
| Pineapple Cole Slaw |
| Carrot, Napa Cabbage, Purple Cabbage, Pineapple Dressing |
| Smoked, Kaffir Lime Leaf & Lemongrass Scented Pork Loin |

ISLAND FLAVORS | MONDAY & FRIDAY

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| Upcountry Salad |
| Kula Local Grown Mixed Greens, Grape Tomatoes, Dried Pineapple, Pickled Hamakua Mushrooms, Ginger Vinaigrette |
| Curried Cucumber & Onion Salad |
| Whole Roasted Huli-Huli Chicken |
| Sesame-Soy Glaze |

Kiawe BBQ Sauce

Grilled Chicken Leg
Spicy Tropical Fruit, Red Onion, Tomato Salsa

Charred Curried Broccoli

Roasted Molokai Purple Potato & Coconut

Assorted Cookies

Chocolate Coconut Cream Pie

BABY BEACH BUFFET | TUESDAY & SATURDAY

Upcountry Greens
Fresh Kula Strawberries, Goat Cheese, Lemon Honey
Vinaigrette

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

Stir Fry Kalbi Shortrib Bites
Kimchi, Baby Corn

Grilled Guava BBQ Chicken Thigh

Baby Bok Choy & Oyster Sauce

Portuguese Tomato Rice Pilaf

Mini Dragon Fruit Cheesecake

Blueberry Tart with Caramelized Meringue

SPECIALTY OFFERINGS

Beluga Lentil & Garden Vegetable Ragout
Asparagus & Baby Carrots

Roasted Eggplant
Chickpea, Diced Peppers, Red Onion, CarrotsTomato Coulis

Grilled Tofu & Vegetable Fried Rice
Seasonal Vegetables

Thai Curried Triple Bean and Vegetable Estufade

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

Steamed Couscous and Vegetable Medley in Orange-Anise Sauce

Miso Glazed Mahi Fillet

Stir Fried Baby Peppers, Broccoli & Cauliflower

Pineapple Fried Rice

Tropical Fruit Tartlets

Mango Trifle with Coconut Cream

SOUTH OF THE BORDER | THURSDAY

Southwest Salad
Locals Greens, Roasted Corn, Baby Tomatoes, Toasted Cumin
Lime Dressing, Corn Tortilla Strips

Jicama Slaw
Radish, Mango, Red Onion, Purple Cabbage, Cilantro Lime
Vinaigrette

Chili Rubbed Steak
Cilantro Garlic Chimichurri

Mexican Spiced Chicken

Slow Cooked Black Beans with Cilantro & Onions

Charred Baby Peppers & Onions

Mexican Style Rice

Flour Tortillas

Salsa Quemada, Lime Crema, Guacamole

Tres Leches Cake

Churros

wages and tips of employees.

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

Maui Kettle Potato Chips

SIDE

Please Choose One Option

Local Tomatoes, Fresh Mozzarella, EVOO, Hawaiian Salt, Balsamic Syrup

Island Noodle Salad

Pasta Salad, Roasted Peppers, Asparagus, Basil Vinaigrette

Jicama and Pineapple Salad

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

Basil Roasted Zucchini, Squash, Roasted Peppers, Sun Dried Tomato Hummus in a Spinach Tortilla

SWEETS

Please Choose One Option

Coconut Macaroons

Macadamia Nut Cookies

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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. \$8 per piece Minimum order of 50 pieces per selection

COLD SELECTIONS

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

WARM SELECTIONS

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

\$30 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
- Sliced Baguette, Fig Jam, Lavender Honey

\$45 Per Guest

SHRIMP BAR

- Poached & Chilled Jumbo Shrimp
- Tabasco Sauce, Cocktail Sauce, Lemon

\$8 Per Piece

SATAY STATION

- Traditional Southeast Asian Satay
- Black Tiger Prawns, Chicken & Beef Satays Grilled & Marinated in Coconut Curry & Lemongrass
- Peanut Sauce, Chili Sauce

\$35 Per Guest

PASTA STATION

BUILD YOUR OWN SLIDER STATION

Orecchiette
Shrimp, Scallops, Sun Dried Tomatoes, Hamakua Mushrooms,
Tarragon Champagne Cream Sauce
.....
Vegetable Penne Pasta
Artichoke Hearts, Italian Olives, Spicy Diablo Tomato Sauce
.....
Tortellini
Pancetta, Peas, Pesto Sauce
.....
Served with Housemade Focaccia Bread
.....
\$35 *Per Guest*

DELECTABLE PIZZA STATION

16 Slices per Pie

Margherita Pizza
Fresh Mozzarella, Basil and Tomato Sauce
.....
Veggie Delight
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
.....
\$70 *Per Pie*

HAWAIIAN DESSERT STATION

House-made Fried Mini Malasadas
Caramel & Chocolate Sauce
.....
Pineapple Upside Down Cake
.....
Double Fudge Brownie
.....
Lilikoi Cheesecake Squares
.....
Banana Cream Pie Jars
.....
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 @

Straus All Natural Beef, Beyond Vegetable Burger, Chicken
Burger on a Local Poi Roll
.....
Chipotle Aioli, Furikake Aioli, Tomato, Lettuce, Onion, Pickles,
Jalapeno
.....
\$30 *Per Guest*

WOK & ROLL BUILD A BOWL

Prawns & Scallops, Garlic Ginger Sauce, Bok Choy
.....
Orange Chicken, Cashews, Green Onions
.....
Mongolian Beef & Broccoli, Spicy Sauce
.....
White Rice
.....
Sriracha, Chopped Green Onion, Furikake, Sweet Soy Sauce
.....
\$38 *Per Guest*

\$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*
Serves 75 Minimum order of 75 guests

Infused with Lemongrass & Ginger

Smoked Kiawe Barbeque Sauce

Pineapple Cole Slaw

Steamed Bao Buns

\$30 Per Guest

WHOLE ROASTED FREE RANGE TURKEY *
Serves 20

Panzanella Salad

Cranberry Relish, Sage Mayonnaise

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

Local Baked Roll

\$450 Per Display

ALI'I KULA LAVENDER CRUSTED NY STRIP*
Serves 25

Hawaiian Potato & Mac Salad

Local Baked Rolls

Horseradish-Sour Cream

\$850 Per Display

MACADAMIA NUT CRUSTED MAHI-MAHI*
Serves 20

Baked & Served on Wooden Planks

Thai Basil & Ginger Aioli

Daikon-Carrot Chili Slaw
with Roasted Pumpkin Seeds

\$650 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, Baba Ganoush, Roasted Red Peppers

Baby Carrots, Cucumber Slices

Pita Bread, Baguette

\$30 Per Guest

WINGS

Minimum order of 5 dozens

Fried & Tossed with your Choice of Sauce

Hot Sauce, Teriyaki, BBQ or Salt & Pepper

\$8 Per Piece

POT STICKERS

Minimum order of 5 dozens

Pork & Leek, Chicken Lemon Grass & Vegetable

Sriracha & Ponzu

\$8 Per Piece

DELECTABLE PIZZA STATION

16 Slices per Pie

Margherita Pizza
Fresh Mozzarella, Basil & Tomato Sauce

Veggie Delight
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

\$70 *Per Pie*

BUILD YOUR OWN SLIDER STATION

Straus All Natural Beef, Beyond Vegetable Burger, Chicken Burger on a Local Poi Roll

Chipotle Aioli, Furikake Aioli, Tomato, Lettuce, Onion, Pickles, Jalapeno

\$30 *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

Pickled Hon Shimeji Mushrooms, Radish, Kaiware Shoots, Citrus Truffle Vinaigrette

Volcano Seared Hawaiian Ahi

Bok Choy Slaw, Yuzu Aioli, Wonton Crisp, Tobiko

Reef Fish & Molokai Sweet Potato Cake

Kaffir Lime Aioli, Daikon Slaw, Tobiko

Baby Spinach Salad

Kula Strawberries, Brie Cheese, Balsamic Marinated Cipollini

ENTREE

Herb Roasted Chicken | \$140 Per Guest

Kula Sweet Corn Risotto, French Beans & Caramelized Onions, Chicken Jus

Hawaiian Mahi Mahi | \$145 Per guest

Lemon Zest and Edamame Risotto, Baby Bok Choy, Shiitake Mushroom, Lemon-Sesame Jus

Seared Hawaiian Ahi | \$145 Per Guest

Molokai Sweet Potato Puree, Japanese Curry Dusted Charred Broccolini, Roasted Pineapple Relish

Filet Mignon | \$160 Per Guest

Onions, Lemon Vinaigrette

Hearts of Romaine Salad
Shaved Parmesan, Crisp Pancetta, Toy Box Tomatoes,
Anchovy, Caesar Dressing

Olowalu Tomato & Bocconcini Cheese
Kula Greens, Pea Shoots, Garden Basil, Extra Virgin Olive Oil,
Pomegranate Syrup

Endive & Spinach Salad
Grilled Maui Pineapple, Surfing Goat Aged Chevre, Candied
Pecans, Sesame-Ponzu Vinaigrette

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

Rosemary-Fried Shallot Mashed Potatoes, Sesame Glazed
Asparagus & Baby Peppers, Peppercorn Demi

****Chefs Choice of Accompaniments**

DESSERT

Molokai Guava Cheesecake

Guava Sponge Cake with Kula Strawberry Reduction

Chocolate Flourless Cake, Raspberry Sauce

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 APPETIZER

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

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

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

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

PLANNER'S CHOICE SALAD

Asparagus & Frisee Salad
Pickled Shallots, Surfing Goat Feta, Champagne Vinaigrette

Baby Kula Greens

INDIVIDUAL GUESTS' CHOICE ENTREE

Grilled Certified Angus Filet of Beef
Hamakua Mushroom Jack Daniel Demi-Glace

Roasted Kurobuta Center Cut Pork Loin

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

Wild Arugula and Frisee Salad
Balsamic Pearl Onions, Shaved Parmesan Cheese, Baby Tomatoes, Prosciutto Chips, Balsamic Vinaigrette

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

Maui Onion Demi-Glace

Grilled Pacific Seasonal Island Fish
Lilikoi Butter Cream, Tobiko

Oven Roast Free Range Chicken Breast
Clementine Orange Demi Glaze

Roasted Eggplant & Pepper Beluga Lentil Ragout
Tomato-Basil Sauce

****Chefs Choice of Accompaniments**

PLANNER'S CHOICE DESSERT

Chocolate Ganache Pave
Ube Cake Crumble, Mango Sauce

Coconut Mango Pot de Creme
Fresh Berries, Raspberry Coulis

Chocolate Bread Pudding with Hazelnut Chocolate Sauce

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

\$185 *Per Guest*

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

Classic Summer Potato Salad with Bacon, Chive Aioli

Grilled New York Steak
Housemade Steak Sauce & Sautéed Maui Onions

BBQ Spiced Grilled Salmon, Orange-Pineapple Glaze

BBQ Teriyaki Glazed Chicken Thigh

Hawaiian Loaded Mashed Potatoes
Cheddar Cheese, Bacon, Green Onions

Charred Baby Peppers & Corn

Apple Tarts with Cinnamon Cream

Blueberry Almond Streusel Cobbler

THE PACIFIC | MONDAY & FRIDAY

Baby Kula Greens
Pea Shoots, Local Tomato, Carrots, Candied Pecans Papaya Seed Dressing

Pineapple Asian Slaw
Carrots, Won Bok Cabbage, Red Cabbage Pineapple Dressing

Curried Cucumber & Onion Salad

Fresh Island Catch, Maui Pineapple Salsa

Lavender Scented Filet of Beef
Demi-Glace, Oyster Mushrooms

Roasted Free Range Chicken Breast, Mandarin Demi Glaze

Local Farm Fresh Vegetables

Roasted Garlic Whipped Potatoes

Lilikoi Cheesecake

Caramel Brownie with Bittersweet Chocolate

Coffee & Assorted Select Teas

\$170 Per Guest

SAND N' SEA | TUESDAY & SATURDAY

Upcountry Field Green Salad
Strawberries, Candied Pecans, Gorgonzola, Cabernet
Vinaigrette

Shrimp Salad
Onion & Bell Pepper Salad, Wasabi Mayo Vinaigrette

Lentil Banana Salad
Peppers, Onion, Cilantro, Mint, Balsamic Vinaigrette

Whole Roasted Huli Huli Chicken, Herb Jus

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

Seared Ahi Tuna, Sesame Ginger Sauce

Veggie Fried Rice

Steamed Broccolini, Garlic Sauce

Short Cake, Whipped Cream, Kula Strawberries

Chocolate Coffee Tartlet

Lilikoi Cheesecake

\$175 Per Guest

SPECIALTY OFFERINGS

Beluga Lentil & Garden Vegetable Ragout
Asparagus & Baby Carrots

Roasted Eggplant
Chickpea, Diced Peppers, Red Onion, Carrots Tomato Coulis

Grilled Tofu & Vegetable Fried Rice
Seasonal Vegetables

Thai Curried Triple Bean and Vegetable Estufade

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

Steamed Couscous and Vegetable Medley in Orange-Anise Sauce

Chocolate Decadence Cake

Warm Pineapple Glazed Bread Pudding, Whiskey Sauce

Coffee & Assorted Select Teas

\$175 Per Guest

ALWAYS SUMMER | THURSDAY

Kale, Endive and Radicchio Salad

Heirloom Tomato Salad
Balsamic Cipollini Onion, White Balsamic Dressing

Maui Potato Macaroni Salad

Baked Mahi Mahi, Ponzu Glaze

Roast Pork Loin, Pineapple Salsa

Roast Chicken Thigh, Finadene Chili Sauce

Whipped Molokai Potatoes & Coconut Milk

Baby Bok Choy & Carrots in Sesame Tamari

Banana-Coconut Chia Seed Parfait, Fresh Berries, Toasted
Coconut

Chilled Bread Pudding, Lilikoi Whipped Cream

Decadent Chocolate Cake

Coffee & Assorted Select Teas

\$170 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.



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 | \$56 Bottle

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

Canvas Chardonnay, California | \$56 Bottle

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

Canvas Pinot Noir, California | \$56 Bottle

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

Canvas Cabernet Sauvignon, California | \$56 Bottle

Subtle hints of oak & spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$64 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.

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

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.

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

La Marca Prosecco Sparkling Wine | \$66 Bottle

Villa Sandi, Prosecco, Brut | \$66 Bottle

WHITES

Squealing Pig 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

Fleur de Mer Rose | \$64 Bottle

REDS

Joseph Wagner's Boen Pinot Noir | \$68 Bottle

Caymus Bonanza Cabernet Sauvignon | \$60 Bottle

Daou Cabernet Sauvignon | \$68 Bottle

Decoy Red Blend | \$64 Bottle

Finca El Origen 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

ELECTRIC LAVA

Coconut Rum, Lemonade & Blue Curacao

\$20 *Per Drink*

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

SIGNATURE BAR
First Hour | \$40
Second Hour | \$16
Each Additional Hour | \$14

PREMIUM BAR
First Hour | \$42
Second Hour | \$19
Each Additional Hour | \$17

SUPER-PREMIUM BAR
First Hour | \$44
Second Hour | \$21
Each Additional Hour | \$19

HOST SPONSORED PER DRINK BAR
Signature Cocktails | \$17
Conciere Le Veck Vodka | Le Veck Gin | Le Veck Silver Rum | Le Veck Silver Tequila | Le Veck Whiskey | Le Veck Scotch | DeKuyper
Signature - Specialty Cocktails | \$18

Signature - Cordials | \$19

Signature - Wine | \$15

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

Premium Cocktails | \$19

Smirnoff Red Vodka | Beefeater Gin | Jim Beam White Label Bourbon | Sauza Gold Tequila | Havana Club Rum | Monkey Shoulder Scotch | Jameson Irish Whiskey | DeKuyper

Premium - Specialty Cocktails | \$20

Premium - Cordials | \$21

Premium - Wine | \$17

Villa Sandi Fresco | Prosecco | "Il Fresco" | ITSonoma-Cutrer | Chardonnay | Sonoma Coast | CAKim Crawford | Sauvignon Blanc | Marlborough | NZDavis Bynum | Pinot Noir | Russian River Valley | CAJustin | Cabernet Sauvignon | Paso Robles | CA

Super Premium Cocktails | \$21

Ketel One Vodka | Hendrick's Gin | Woodford Reserve Bourbon | Don Julio Silver Tequila | Bacardi Superior Rum | Glenlivet 12 Scotch | Jack Daniel's Whiskey | Teelings Irish Whiskey | Crown Royal Canadian Whiskey | Del Maguey Vida Mezcal | DeKuyper

Super Premium - Specialty Cocktails | \$22

Super Premium - Cordials | \$23

Super Premium - Wine | \$19

Moet & Chandon | Brut | "Imperial" | Champagne | FR | NVStag's Leap Wine Cellars | Chardonnay | "Karia" | Napa Valley | CAGroth | Sauvignon Blanc | Napa Valley | CABrowne Family Vineyards | Pinot Noir | "Heritage" | Willamette Valley | ORStag's Leap Wine Cellars | Cabernet Sauvignon | "Artemis" | Napa Valley | 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

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

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