



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast 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 a plated style breakfast variety and ensure we aren't repeating menu items. Minimum 30 Guests

MONDAY

- Local Style Fried Rice **SF**
- Waialua Cage Free Scrambled Eggs and Bacon
-
- Local and Seasonal Fresh Fruit
-
- Freshly Made Assorted Pastries **V**
-
- Energizing Chilled Orange and Guava Juices
-
- Peet's Coffee and Assorted Tazo Tea Selection
-

\$49 Per Guest

TUESDAY

- Island Eggs Benedict **SF**
- Kalua Pork, Toasted English Muffin, Local Calamansi Hollandaise, Sriracha Aioli
-
- Local and Seasonal Fresh Fruit
-
- Freshly Made Assorted Pastries **V**
-
- Energizing Chilled Orange and Guava Juices
-
- Peet's Coffee and Assorted Tazo Tea Selection
-

\$49 Per Guest

WEDNESDAY

- Breakfast Burrito & Salsa Fresca **SF**
- Waialua Cage Free Egg, Hash Brown, Bacon, Cheddar Cheese, Sun-Dried Tomato Tortilla
-
- Local and Seasonal Fresh Fruit
-
- Freshly Made Assorted Pastries **V**
-
- Energizing Chilled Orange and Guava Juices
-

THURSDAY

- Sweet Potato Hash with Kalua Pork **SF**
- Spinach, Peppers, Onion, Fried Egg
-
- Local and Seasonal Fresh Fruit
-
- Freshly Made Assorted Pastries **V**
-
- Energizing Chilled Orange and Guava Juices
-
- Peet's Coffee and Assorted Tazo Tea Selection
-

Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

\$49 Per Guest

FRIDAY

Veggie Frittata **SF**
Roasted Red Bell Pepper, Caramelized Maui Onion, Herbs

Local and Seasonal Fresh Fruit

Freshly Made Assorted Pastries **V**

Energizing Chilled Orange and Guava Juices

Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

SATURDAY

Mochi Chocolate Chip Pancakes with Maple Syrup and Crispy Bacon **GF**

Local and Seasonal Fresh Fruit

Freshly Made Assorted Pastries **V**

Energizing Chilled Orange and Guava Juices

Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

SUNDAY

Breakfast Loco Moco **SF**
Waialua Cage Free Fried Egg, Italian Sausage Patty, Steamed Rice, Shitake Mushroom Gravy, Fine Herbs

Local and Seasonal Fresh Fruit

Freshly Made Assorted Pastries **V**

Energizing Chilled Orange and Guava Juices

Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

Taxes & Gratuities: 25% Service Charge and 4.712% Hawaii'i Sales Tax on All Food & Beverage. A portion of the Service Charge is being used to pay for costs or expenses other than wages and tips of employees. *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Foodborne Illness, especially if you have Certain Medical Conditions.

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.

HYATT'S SIGNATURE CONTINENTAL BREAKFAST

Minimum 25 Guests

Local and Seasonally Inspired Fresh Fruit and Melon

Freshly Made Butter Croissant, Blueberry Scone, Tropical and Cheese Danish **V CN**

SOUTH SHORE CONTINENTAL BREAKFAST

Minimum 50 Guests

Local and Seasonally Inspired Fresh Fruit and Melon

Fresh Baked Banana Muffin, Butter Croissant, and Ripe Mango Bread, Mango Butter **V CN**

Energizing Chilled Orange and Guava Juice

Peet's Coffee and Assorted Tazo Tea Selection

\$42 Per Guest

Lilikoi and Greek Yogurt, House Made Granola, Hyatt Honey, Berries, Toasted Macadamia Nuts **V CN**

Morning Cheese & Charcuterie Selection

Include Salami, Prosciutto, Pipikaula, Brie, Aged Farmhouse Cheddar, Toasted Baguette, Whole Grain Mustard

Assorted Cereal with Whole and Skim Milk **V CN**

Energizing Chilled Orange and Guava Juice

Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

WAIKIKI BEACH BREAKFAST BUFFET

Minimum 50 Guests

Local and Seasonally Inspired Fresh Fruit and Melon

Freshly Baked Croissant, Danish, and Muffin **V**

Waialua Cage Free Scrambled Eggs

Herb Roasted Yukon Gold Potatoes with Caramelized Maui Onions **GF**

Steamed White Rice

Chicken Sausage

Naturally Cured Nitrate Free Bacon **GF**

Energizing Chilled Orange and Guava Juice

Peet's Coffee and Assorted Tazo Tea Selection

\$57 Per Guest

DIAMOND HEAD BREAKFAST BUFFET

Minimum 50 Guests

Local and Seasonally Inspired Fresh Fruit and Melon

Freshly Baked Croissant, Danish, and Muffin **V**

Lilikoi and Greek Yogurt, House Made Granola, Hyatt Honey, Berries, Toasted Macadamia Nuts **CNV**

Waialua Cage Free Scrambled Eggs, Salsa Fresca, Aged Cheddar

Hawaiian Sweet Bread French Toast with Maple Syrup **V**

Hash Brown Potatoes

Steamed White Rice

Naturally Cured Nitrate Free Bacon **GF**

Portuguese Sausage

Energizing Chilled Orange and Guava Juice

Peet's Coffee and Assorted Tazo Tea Selection

\$60 Per Guest

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Grab & Go Breakfast

Minimum 25 Guests Planner to Choose One Breakfast To-Go from Below Selection. All Grab & Go Breakfast are served with 1 Whole Fruit and a Juice Box.

MAKAHA BREAKFAST BOX **SF**

Burrito, Chorizo, Bacon, Hashbrown, Scrambled Eggs, Pico de Gallo, Cheddar Cheese

\$35 *Per Guest*

WAIMEA BREAKFAST BOX **SF**

Local Style Breakfast Sandwich, Waialua Cage Free Egg, Aged White Cheddar, Naturally Cured Nitrate Free Bacon, Caramelized Onion, Yukon Gold Breakfast Potatoes

\$35 *Per Guest*

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Brunch

Minimum 50 Guests

NORTH SHORE BRUNCH BUFFET

Local and Seasonally Inspired Fruits

Freshly Baked Croissant, Danish, and Mango Bread **V**

Local and Imported Cheese Selection **GF**

Beet Salad, Sweetland Farm Feta, Arugula, Candied Walnut, Kiawe Smoked Sea Salt, Champagne Vinaigrette **GF V**

Waipoli Greens, Cherry Tomato, Shaved Baby Carrot, Watermelon Radish, Papaya Seed Dressing **GF DF VGN**

Bacon Frittata, Cage Free Egg, Chives, Pico de Gallo **GF**

Guava Glazed Chicken, Grilled Spring Onion **SF**

Seared Fresh Catch Fish, Beurre Blanc, Tropical Salsa **SF**

Portuguese Sausage

Herb Roasted Molokai Potatoes, Fine Herbs, Garlic, Extra Virgin Olive Oil, Alaea Sea Salt **GF SF**

Steamed White Rice

Hawaiian Sweet Bread French Toast with Maple Syrup, Powdered Sugar **V**

Assorted Miniature Fruit Tarts **V**

Lilikoi Cheesecake **V**

Coconut Creme Brulee **GF**

Energizing Chilled Orange and Guava Juice

Peet's Coffee and Assorted Tazo Tea Selection

\$73 *Per Guest*

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Breakfast Enhancements

Enhancements are only sold as an addition to a Breakfast of the Day, Breakfast Buffet, or Grab and Go Breakfast and the minimum order is equal to the guarantee for the meal.

BREAKFAST ENHANCEMENTS

Build Your Own Yogurt Parfait **V CN** | \$9 Per Guest

Lilikoi, Greek, and Plain Yogurt, Housemade Granola, Hyatt Honey, Seasonal Berries, Fresh Mango, Coconut Shavings, Flax Seed

Mini Loco Moco | \$9 Per Guest

Hawaii Ranchers Beef Slider, Quail Egg, Steamed Rice, Brown Gravy, Green Onions

Breakfast Burrito | \$9 Per Guest

Chorizo Sausage, Waialua Cage-Free Scrambled Eggs, Queso Fresco, Roasted Potatoes, Onion, Pepper, Pico de Gallo

Kalakaua Eggs Benedict | \$9 Per Guest

Waialua Cage Free Egg, Canadian Bacon, Local Calamansi Hollandaise, Toasted English Muffin

Local Style Breakfast Sandwich | \$12 Per Guest

Waialua Cage Free Egg, Aged White Cheddar, Ham or Naturally Cured Bacon, Sun-Dried Tomato Aioli, Hawaiian Sweet Bun

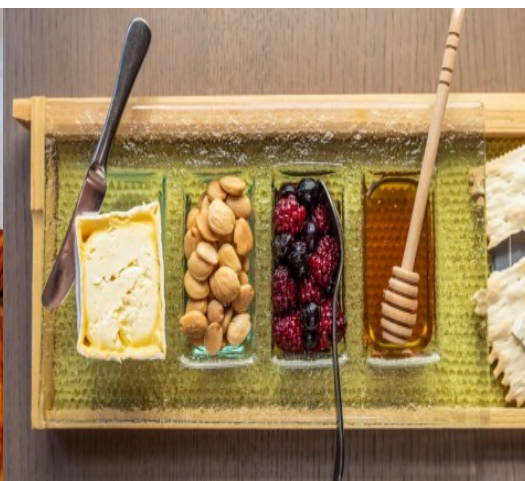
Sweet Breakfast Station **V CN** | \$12 Per Guest

Choice of Buttermilk Pancakes, Hawaiian Sweet Bread French Toast with Lilikoi Mascarpone, or Belgian Waffles with Vanilla Anglaise. Toppings to Include Chocolate Chips, Toasted Macadamia Nuts, Fresh Berries, Coconut Shavings, Whipped Creamery Butter, Maple Syrup, Hyatt Honey

Omelets Made To Order | \$13 Per Guest

Waialua Cage Free Egg, Egg White, Ham, Naturally Cured Bacon, Shrimp, Aged Cheddar Cheese, Maui Onion, Mushroom, Bell Pepper, Local Tomato, Salsa Fresca *Chef Attendant Fee \$250.00 + Tax

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Break of the Day

A part of Hyatt's menu of the day program, our 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. Break packages served for up to 1 hour.

MONDAY

Fresh Tortilla Chips, Pineapple Salsa

Assorted Chocolate Covered Almonds **GF**

Macadamia Nut Caramel Popcorn

\$13 *Per Guest*

WEDNESDAY

Housemade Oahu Trail Mix

Edamame Guacamole with Fresh Made Tortilla Chips

Sliced Pineapple, Li Hing Yogurt Dipping Sauce

\$13 *Per Guest*

FRIDAY

Lilikoi Tartlets

Haupia Macaroons

North Shore Pineapple & Papaya Wedges

\$13 *Per Guest*

SUNDAY

Strawberry Haupia **DF GF**

Caprese Crostini

Hummus, Vegetable Crudit  **GF DF**

\$13 *Per Guest*

TUESDAY

Waialua Estate Chocolate Scones

Rosemary Candied Mac Nuts

Fresh made Furikake Potato Chips, Smoked Marlin Dip

\$13 *Per Guest*

THURSDAY

Mini Acai Bowls, Granola, Hyatt Honey

Island Fruit Salad

\$13 *Per Guest*

SATURDAY

Miniature Banana Cream Pie

Macadamia Nut Cookies

Honey Acai Strawberry Shooters **DF**

\$13 *Per Guest*

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A La Carte Bakeries and Snacks

(2) Dozen Minimum Order

SAVORY COFFEE BREAK OPTIONS

Bakeries | \$63 Per Dozen

Select One - Choice of Assorted Fresh Bakeries or New York Style Bagels with Classic & Arugula Cream Cheese

Baked Spinach-Artichoke Dip with Crispy Pita Chips | \$120 Per Display
Serves 20

Fresh Baked Savory Scones Served with Whipped Creamery Butter | \$66 Per Dozen
Select One - Choice of Jalapeno-Cream Cheese, Maui Onion, Prosciutto-Parmesan, or Bacon Chive - Cheddar Cheese

Edamame Hummus with Maui Chips **DF** | \$100 Per Display
Serves 20

Pineapple Salsa and Guacamole with Fresh Tortilla Chips | \$110 Per Display
Serves 20

Build Your Own Trail Mix | \$140 Per Display
Serves 20

Smoked Marlin Dip with Fresh Made Chips | \$140 Per Display
Serves 20

Mixed Nuts | \$140 Per Display
Serves 20

SWEET COFFEE BREAK OPTIONS

Seasonal Island Fresh Fruits Kebab | \$63 Per Dozen

Homemade Hyatt Honey Biscuits | \$66 Per Dozen
With Lilikoi Butter

Fresh Baked Sweet Scones | \$66 Per Dozen
Select One - Choice of Blueberry Cream Cheese, Chocolate Chip, or Pineapple-Coconut

Homemade Cinnamon Malasadas | \$66 Per Dozen
with Vanilla Anglaise

Jumbo Assorted Cookies | \$66 Per Dozen
Chocolate Chip, Peanut Butter and Macadamia Nut Cookies

House Made Granola Bars | \$66 Per Dozen

Swirled Chocolate Brookies | \$66 Per Dozen

Famous Hyatt Coconut Macaroons | \$66 Per Dozen

Island Fruits | \$160 Per Display
Wedges of North Shore Pineapple, Papaya, Fresh Melons, and Seasonally Ripe Exotic Island Fruits
Serves 20

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A La Carte Beverages

(3) Gallon Order Minimum for Beverages Sold by Gallon

COFFEE AND TEA

Hot Tazo Tea Selection | \$98 Per Gallon

Peet's Coffee | \$99 Per Gallon
Regular or Decaffeinated Coffee

Peet's Iced Coffee | \$99 Per Gallon

HYDRATION STATION

Energizing Chilled Juices | \$90 Per Gallon
Choice of Orange, Guava, Cranberry, Pineapple, or Passion-Orange

Refreshing Guava or Old-Fashioned Lemonade | \$90 Per Gallon

Traditional Plantation Iced Tea | \$90 Per Gallon

Infused Water | \$45 Per Gallon
Choice of Cucumber-Mint, Pineapple-Basil, or Citrus Blend

SPECIALTY BOTTLED BEVERAGES

Naked Fresh Juice, Assorted Flavors | \$9 Each
Minimum (12) Drinks Order

Waiola Coconut Water | \$9 Each

Wellness Juice Shots | \$9 Each
Minimum (12) Drinks Order Per Flavor Choice of 'Olena,
Watermelon, Pineapple
or
Coconut Water, Lemon, Carrot, Apple, Beet Root

Vitamin Water, Assorted Flavors | \$7 Each
Minimum (12) Drinks Order

Red Bull or Sugar Free Red Bull | \$8 Each

SOFT DRINKS

Aquafina Bottled Water | \$7 Each

Pepsi Brand Soft Drinks | \$7 Each
Regular, Diet and Decaffeinated

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Break Packages

Minimum 30 Guests

HALF DAY PACKAGE

CONTINENTAL BREAKFAST

Freshly Made Bakeries and Local Specialties

Yogurt with Organic Granola

Peet's Coffee and Assorted Tazo Tea Selection

MORNING BREAK

Chocolate Chip, Peanut Butter and Macadamia Nut Cookies

Peet's Coffee and Assorted Tazo Tea Selection

\$50 *Per Person*

FULL DAY PACKAGE

CONTINENTAL BREAKFAST

Freshly Made Bakeries and Local Specialties

Yogurt with Organic Granola

Peet's Coffee and Assorted Tazo Tea Selection

MORNING BREAK

Chocolate Chip, Peanut Butter and Macadamia Nut Cookies

Peet's Coffee and Assorted Tazo Tea Selection

BOXED LUNCH

Oven Roasted Turkey Sandwich, Pecan Smoked Bacon, Butter
Lettuce, Vine Ripened Tomato, Roasted Garlic Aioli, Ciabatta

Pasta Salad with Sun-Dried Tomatoes

Individual Bag of Potato Chips

Fruit Salad

AFTERNOON BREAK

Swirled Chocolate Brookies

Peet's Coffee and Assorted Tazo Tea Selection

\$83 Per Guest

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Local Style Bento 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. Minimum 30 Guests

MONDAY

Kalbi Beef BBQ with House Sauce and Meat Jun

Steamed White Rice

Korean Lettuce Salad, Kimchee

Aquafina Bottled Water

\$46 Per Guest

TUESDAY

Guava Glazed Chicken and Teriyaki Grilled Steak with Pineapple & Chive

Coconut Steamed Rice

Mixed Green Salad, Pickled Vegetable **DF**

Aquafina Bottled Water

\$46 Per Guest

WEDNESDAY

THURSDAY

Chicken Katsu with Katsu Sauce and Sukiyaki Beef

Steamed White Rice with Furikake

Namasu Pickled Vegetable, Soba Noodle Salad

Aquafina Bottled Water

\$46 *Per Guest*

FRIDAY

Kalua Pig and Huli Huli Chicken

Steamed White Rice with Furikake

Mixed Green Salad, Lomi Lomi Salmon **DF**

Aquafina Bottled Water

\$46 *Per Guest*

SUNDAY

Eggplant Fried Tofu and Stir-Fry Vegetables

Multigrain Steamed Rice

Pickled Vegetables, Wakame

Aquafina Bottled Water

\$46 *Per Guest*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Minimum 30 Guests

ELUA PLATED LUNCH

Iceberg Wedge

Crisp Bacon, Ho Farms Cherry Tomato, Blue Cheese, Creamy Buttermilk Ranch Dressing

Grilled Island Catch with Papaya Salsa, Rice Pilaf, Broccolini and

Miso Glazed Fresh Catch and Crisp Chili Garlic Chicken

Steamed White Rice with Furikake

Japanese Potato Salad, Wakame

Aquafina Bottled Water

\$46 *Per Guest*

SATURDAY

Tandoori Chicken and BBQ Pork

Saffron Rice

Papaya Salad **DF**

Aquafina Bottled Water

\$46 *Per Guest*

EKAHI PLATED LUNCH

Waipoli Farm Greens **DF GF**

Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts, Papaya Seed Dressing

Herb Roasted Chicken Breast with Roasted Potatoes, Grilled

Baby Bell Peppers
Lemongrass Beurre Blanc

Mango Cheesecake

\$66 *Per Guest*

Asparagus and Roasted Cherry Tomatoes.
Lavender Sherry Chicken Jus

Chocolate Crunch Bar

\$68 *Per Guest*

EKOLU PLATED LUNCH

Classic Caesar Salad
Baby Romaine, Shaved Parmesan, Crostini

Ginger-Soy Braised Short Ribs with Shiitake Mushrooms, Yukon Gold Smashed Potatoes, Roasted Zucchini and Summer Squash

Coconut Creme Brulee, Toffee Crunch

\$72 *Per Guest*

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Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Planner to select up to (2) options. All Grab & Go Lunches are served with Maui Chips, Whole Fruit, Fresh Baked Cookie and Aquafina Bottled Water Minimum 25 Guests

OVEN ROASTED TURKEY SANDWICH

Oven Roasted Turkey, Pecan Smoked Bacon, Butter Lettuce, Vine Ripened Tomato, Roasted Garlic Aioli, Ciabatta

\$44 *Per Guest*

HULI HULI CHICKEN CAESAR WRAP

Local Tomato, Waipoli Lettuce, Spinach Tortilla

\$44 *Per Guest*

HAWAIIAN AHI TUNA NICOISE WRAP

Togarashi Seared Ahi, Sliced Egg, Pine Nut Pesto, Shaved Red Onion, Waipoli Butter Leaf Lettuce, Sun Dried Tomato Tortilla

\$44 *Per Guest*

SMOKED PASTRAMI AND SWISS SANDWICH

Waipoli Butter Lettuce, Roasted Red Bell Pepper, Maui Onion, Whole Grain Mustard Aioli, Sourdough Bread

\$44 *Per Guest*

GRILLED PORTOBELLO MUSHROOM SANDWICH **V**

Clover Sprouts, North Shore Tomatoes, Jalapeno Spread, Cucumber, Balsamic Reduction, Whole Grain Bread

\$44 *Per Guest*

ISLAND VEGAN SANDWICH

Local Marinated Veggies, Sun Dried Tomato Pesto, Ulu Hummus, Watercress, Focaccia Bread

\$44 *Per Guest*

DIAMOND HEAD COBB SALAD

Grilled Chicken, Naturally Cured Nitrate Free Bacon, Avocado, Tomato, Cage Free Egg, Blue Cheese, Lemon Dijon Vinaigrette

\$44 Per Guest

CHOPPED CHICKEN SALAD **DF**

Waipoli Butter Leaf Lettuce, Orange Segments, Tomato, Won Ton Crisps, Sesame Vinaigrette

\$44 Per Guest

PROTEIN SALAD **DF GF VGN**

Waipoli Butter Leaf Lettuce, Seared Tofu, Edamame, Roasted Corn, Cilantro, Maui Onion, Black Beans, Citrus Vinaigrette

\$44 Per Guest

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Lunch Buffet

Minimum 50 Guests

DA DELI LUNCH BUFFET

Caesar Salad, Herb Croutons, Parmesan, Caesar Dressing

Caramelized Shallot and Bacon Potato Salad

Pesto Pasta Salad, Olives, Sun-Dried Tomatoes, Sweetland Farm Feta Cheese, Kalamata Olives

Boar's Head Roast Beef, Pastrami, Honey Glazed Ham, Roasted Turkey Breast

Provolone, Cheddar, and Swiss Selection of Sandwich Breads

Deli Mustards, Herb Aioli, Olive Oil, Dill Pickles, Preserved Onions

Coconut Macaroons

White Chocolate-Macadamia Nut Cookies

Banana Creme Tartlets

\$52 Per Guest

MAKE YOUR OWN KOREAN-STYLE BOWL

Waipoli Mixed Greens Salad **DF GF VGN**

Korean Bean Sprouts, Watercress, and Kimchi

Grilled Korean Style Chicken

Steamed Jasmine Rice

Grilled Korean Style Kalbi

Grilled Korean Style Tofu **DF**

Banana Creme Tartlets

Mango Tapioca **GF**

\$55 Per Guest

TASTE OF HAWAII LUNCH BUFFET

Waipoli Greens, Ho Farms Cherry Tomatoes, Shaved Baby Carrots, Watermelon Radish, Papaya Seed Dressing **GFV**

Cucumber Watermelon Salad, Sweetland Farm Feta Cheese,

SUPER FOOD LUNCH BUFFET

Fresh Seasonal Sliced Fruit

Hamakua Mushroom Bisque Truffle Oil

Kanekoa Kale And Quinoa Salad Red Beet, Carrots Ribbons,

Candied Macadamia Nuts, White Balsamic Vinaigrette **GF V**

Soba Noodle Salad, Miso Vinaigrette Dressing **VGN**

Roasted Seasonal Vegetables

Grilled Vegetable Ravioli, Sundried Tomato Pesto, Fresh Peas, Ali'i Mushrooms, Roasted Garlic, Crushed Walnuts and Pea Shoots **V**

Grilled NY Striploin, Hamakua Mushrooms, Maui Onions **GF**

Macadamia Crusted Fresh Catch, Banana Mac Nut Beurre Blanc, Papaya Relish **GF**

Steamed Lemongrass Rice

Hawaiian Sweet Rolls

Li Hing Creme Brulee

Coffee Creme Caramel

Macadamia Nut White Chocolate Furikake Bars

Kula Strawberry Trifle

\$68 *Per Guest*

ISLAND STYLE LUNCH BUFFET

Chopped Chicken Salad, Mandarin Orange, Toasted Almonds, Wonton Chips

Aloha Tofu Watercress Salad, Local Tomatoes, Sesame Soy Dressing **VGN GF**

Edamame Poke, Ogo, Inamona, Chili Flakes **VGN**

Blackened Local Fresh Catch, Coconut Beurre Blanc, North Shore Pineapple Salsa

Potato Gnocchi, Roasted Kabocha Squash, Maui Baby Kale, Broccolini, Ho Farm Tomatoes, Fine Herbs, Lemon Zest and Extra Virgin Olive Oil **V**

Ginger Soy Braised Short Ribs, Shiitake Mushrooms

Steamed Jasmine Rice

Hawaiian Sweet Rolls

Chocolate Crunch Bar

Haupia, Coconut Pudding

Fresh Seasonally Ripe Sliced Fruits

\$63 *Per Guest*

Toasted Almonds, Lemon Dijon Vinaigrette **GF VGN**

Toasted Farro, Arugula, Cranberry Salad with Macadamia Nuts, Champagne Vinaigrette

Wok Fried Kunoa Beef with Broccoli

Mustard And Herb Grilled Chicken with Lemon and Sage Jus

Grilled Fresh Catch Fish with Pineapple Salsa

Brown and Wild Rice Pilaf **GF V**

Sauteed Chard and Kale with Hericot Verts and Heirloom Carrot

Macerated Fruit Trifle

Green Tea Cheesecake

\$63 *Per Guest*

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Alternative Option

Vegetarian, Vegan, Gluten Free, and Dairy Free

APPETIZER

Roasted Miso Eggplant, Pea tendrils, Edible Flowers and
Togarashi Flavored Popped Sorghum

Roasted Stuffed Mushrooms, Local Arugula, Garlic, Fine Herbs,
Parsnip Cream and Balsamic Reduction

ENTREE

Mushroom and Kale Ravioli
Roasted Garlic, Peas, Mushrooms, Toasted Walnuts, Sundried
Tomato Pesto

Edamame and Spinach Risotto with Roasted Kabocha

Togarashi Seared Tofu
Sticky Rice and Baby Bok Choy Served with a Tamari Ponzu
Sauce

Ragout of Mushrooms
Chef's blend of Local Mushrooms, Pearl Onions, Wilted Greens
and Creamy Vegan Polenta

Sweet Potato, Peppers and Onion Penang Curry
With Jasmine Rice, Cilantro and Toasted Coconut

DESSERT

Molokai Sweet Potato Haupia, Fresh Berries and Toasted Shaved Coconut

Blueberry Cashew Cheesecake, Fresh Berries and Raspberry Sauce

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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. Minimum 30 Pieces Each

HOT PASSED HORS D'OEUVRES

Teriyaki Chicken Skewer | \$6 Per Piece
with Toasted Sesame Seeds

Coconut Shrimp **SF** | \$6 Per Piece
Lilikoi Cocktail Sauce

Pork Belly Bao | \$7 Per Piece
Hoisin Sauce

Bacon Wrapped Scallop | \$6 Per Piece

Seared Beef Skewers | \$6 Per Piece
Ginger-Soy Glaze

Malay Chicken Satay | \$6 Per Piece
Coconut-Curry Sauce

Crab Rangoon **SF** | \$6 Per Piece
Sweet Chili Aioli

Kalua Pig Sliders | \$7 Per Piece
Taro Rolls, Spicy Barbecue Sauce

Molokai Sweet Potato Croquette **VGF** | \$5 Per Piece
Guava Ketchup

Vegetarian Spring Rolls **VGF** | \$5 Per Piece
Sweet Chili Sauce

Eggplant Arrancini **V** | \$5 Per Piece
Salsa Verde

Prosciutto Wrapped Shrimp | \$7 Per Piece
Lemon Truffle Aioli

Wild Mushroom Crostini | \$5 Per Piece

Mushroom and Leek Flat Bread | \$72 Per Dozen
Sweetland Farm Gouda Cheese, Mornay, Melted Leeks, Arugula

Mini Crab Cake | \$7 Per Piece
with a Caper Remoulade

COLD PASSED HORS D'OEUVRES

California Style Sushi **SF** | \$6 Per (2) Pieces

Hawaiian Ahi Poke Shooter | \$7 Per Piece

Hamachi Poke | \$7 Per Piece
Shiso Essence

Torched Washu-gyu Beef Nigiri | \$8 Per Piece
Ginger Dipping Sauce

Bay Scallop Ceviche **SF** | \$6 Per Piece
Lilikoi, Hawaiian Chili Pepper

Ulu Bruschetta | \$6 Per Piece
Sun-Dried Tomato Ulu Hummus

Vietnamese Summer Rolls | \$7 Per Piece
Tofu, Noodles, Spicy Peanut Sauce

Ho Farms Cherry Tomato | \$5 Per Piece
Basil Pesto, Mozzarella, Crostini

Pear Crostini | \$6 Per Piece
Mt. Tam Triple Cream, Roasted Bosc Pears, Drizzle of Hyatt
Honey, Crushed Mac Nuts

Melted Brie Crostini | \$7 Per Piece
Melted Triple Cream Brie, Grilled Asparagus Tips, Lemon Zest,
Reduced Balsamic

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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.

WAIKIKI POKE BAR

Minimum 25 Guests

Fresh Shoyu Ahi Poke, Sesame Tako Poke, Edamame Poke

Freshmade Chips and Sweet Potato Chips

Wakame Salad

Hawaiian Chili Pepper Water

\$20 *Per Guest*

ISLAND KINE SALAD STATION

Minimum 50 Guests

Waipoli Baby Lettuce, Spinach, Maui Kale, Cherry Tomatoes, Local Cucumber, Hamakua Hearts of Palm, Local Pea Shoots, Watermelon Radish, Strawberries

Sweetland Farms Cheeses, Candied Macadamia Nuts, Herb Crostini

Lavender-Honey Vinaigrette, Chili-Lime Vinaigrette, Papaya Seed Vinaigrette

\$15 *Per Guest*

STREET TACO TRUCK

Pork Carnitas, Island Mahi Mahi, and Korean Beef Tacos

Flour and Corn Tortillas

Shredded Cabbage and Kim Chee

Pico de Gallo, Pineapple Salsa, Queso Fresco, Lime Sour Creme, Harissa and Gochujang Aioli

\$16 *Per Guest*

GET FRIED STATION

Curly Fries, French Cut, Sweet Potato

Furikake Aioli, Curried Ketchup and Wasabi Buttermilk Ranch

\$14 *Per Guest*

FLAT BREAD STATION

Meatball & Ricotta Cheese Flat Bread

Mushroom Flat Bread

Margarita Flat Bread

\$15 *Per Guest*

MAKI SUSHI DISPLAY

Crab California Maki, Futo Maki, Spicy Tuna

Wasabi, Pickled Ginger, and Shoyu

\$500 *Per 100 Pieces*

MORIAWASE - SPECIALTY SUSHI DISPLAY

Crab California Maki and Spicy Tuna

Salmon Nigiri, Hamachi Nigiri, Ahi Nigiri, Tako Nigiri, and Ebi Nigiri

Wasabi, Pickled Ginger, and Shoyu

\$700 *Per 100 Pieces*

HAWAIIAN SEAFOOD DISPLAY

Chilled Oysters on a Half Shell, Poached Shrimp, and Split Snow Crab Legs

Hawaiian Chili Pepper Water, Cocktail Sauce, Mignonette and Tabasco

\$400 *Per 50 pieces*

TUSCAN TABLE DISPLAY

Serves 50

Char-Grilled Marinated Local Vegetables, Eggplant, Zucchini, Bell Pepper, Portobello Mushroom, Red Onion, and Asparagus

Assorted Hummus Dips and Chipotle Caper Aioli

\$600 Per Display

SALUMERIA CHARCUTERIE

Serves 50

Assorted Artisan Cured Meats, Premium Proscuitto, and Coppa Salami

Hummus, White Bean Garlic Spread, and Citrus-Marinated Olive Assortment

Sicilian Caponata Artisan Breads and Grissini Sticks

\$700 Per Display

DIM SUM STATION

Steamer Baskets Filled with Char Siu Manapua, Pork-Shrimp Siu Mai, Shrimp Har Gau, Vegetable Potstickers

Hot Mustard, Sweet Chili Sauce, Shoyu, and Sambal Chili Sauce

\$600 Per 100 Pieces

ISLAND AND INTERNATIONAL CHEESE DISPLAY

Serves 40

Selection of Sweetland Farm's Goat Cheeses, Manchego, Aged Cheddar, and French Brie

Lavosh, Crackers, and Artisan Breads

Hyatt Honey, Roasted Macadamia Nuts, and Lilikoi Mostarda

\$800 Per Display

SLIDER STATION

Beef Burger

Caramelized Onion, Bleu Cheese Crumble, Brioche Buns

Crab Cake

Asian Slaw, Calamansi Aioli, Hawaiian Sweet Roll

Kalua Pig

Cole Slaw, Spicy BBQ Sauce, Taro Roll

\$700 Per 100 Pieces

WAIKIKI FARMERS MARKET CRUDITÉ

Serves 40

Baby Carrots, Local Cucumbers, Ho Farms Cherry Tomatoes, Celery, Broccoli, Baby Zucchini, Sunburst Squash

Lemon Caper Dip, Garlic-Arugula Dip, Ulu Hummus Dip

\$760 Per Display

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Carving Stations and Action Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Chef Attendant is Required for All Carving and Action Stations at \$250.00+Tax Per Station

PINEAPPLE-HONEY ROASTED FREE RANGE TURKEY

Serves 25 Guests

Cranberry-Poha Relish

SMOKED BRISKET

Serves 40 Guests

Dry Rub 24 Hour Smoked Brisket

Sage Giblet Gravy

Artisan Rolls

\$350 *Per Display*

SLOW ROASTED KIAWE SALT CRUSTED PRIME RIB

Serves 40 Guests

Horseradish Cream

Au-Jus

Sourdough Rolls

\$720 *Per Display*

WHOLE ROASTED MAHI MAHI

Serves 20 Guests

Local Fern Salad

Cherry Tomato and Maui Onions

Ponzu Beurre Blanc

\$425 *Per Display*

LIVE ACTION RISOTTO STATION

Choose (1) From Below Options. Minimum 50 Guests

Mushroom Risotto | \$18 Per Guest

Shitake, Shimeji, Cremini, White Mushroom, Fresh Truffle,
Parmigiano Reggiano

Tuscan Risotto | \$18 Per Guest

Roasted Ho Farm Heirloom Tomato, Asparagus, Prosciutto,
Pesto, Parmigiano Reggiano

Seafood Risotto | \$23 Per Guest

Crab, Scallop, Shrimp, Parmigiano Reggiano

CARVING STATION ENHANCEMENTS

Bacon Balsamic Brussel Sprouts | \$7 Per Guest

Garlic Green Beans | \$7 Per Guest

Chimichurri

Henry's House Made Dinner Rolls

\$450 *Per Display*

WHOLE ROASTED SUCKLING PIG

Serves 75 Guests

Hoisin and Plum Sauces

Steamed Chinese Bao Buns

\$1300 *Per Display*

OMAKASE – MADE TO ORDER SUSHI

Minimum 50 Guests

Nigiri, Maki and Specialty Rolls

Soy Sauce, Pickled Ginger & Wasabi

\$30 *Per Guest*

TOKYO RAMEN STATION

Pork Miso Broth

Shoyu Egg, Nori, Menma, Bean Sprouts, Char Siu Pork Belly, Negi
and Roasted Sweet Corn

La-Yu Sauce

\$17 *Per Guest*

Sweetland Farm Chevre Whipped Potatoes | \$7 Per Guest

Roasted Corn Salad | \$7 Per Guest

Shrimp Fried Rice | \$7 Per Guest

Traditional Mac & Cheese | \$7 Per Guest

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Sweet Stations

Minimum 50 Guests

GELATO STATION

Chef Attendant is Required at \$250+Tax All-Natural Gelato from IL GELATO and Sorbetto

Pineapple

Kona Coffee

Sea Salt Caramel

Gelato Cones or Bowl

\$16 Per Guest

SUNDAE STATION

Chocolate and Strawberry Sauce

Vanilla and Chocolate Ice Cream

Assorted Candied Toppings, Nuts and Sprinkles

Whipped Cream

\$14 Per Guest

LOCAL SWEET STATION

Lilikoi Chiffon

Furikake Macadamia Bar

Miniature Coconut Crème Brulee

Sweet Potato Haupia Tartlet

\$14 Per Guest

HAWAIIAN SHAVE ICE

Chef Attendant is Required at \$250+Tax

Mango, Passion Fruit, Pineapple, Vanilla and Yuzu Citrus Flavored Syrups

Vanilla Ice Cream

Fresh Fruit

Condensed Milk

\$14 Per Guest

TROPICAL FRUITS SWEETS STATION

Coconut Macaroons

Brulee Banana Tarts

Lilikoi Curd Tartlets

Mango Cheese Cake

Pineapple Upside Down Cake

Half Coconuts Shell and Fresh Coconut Water

\$18 Per Guest

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Reception Packages

Pricing Based on Set Portion per Person. Maximum Two (2) Hour Reception. Minimum 50 Guests Chef Attendant is Required at \$250+Tax.

PA'INA RECEPTION PACKAGE

Coconut Shrimp

Lilikoi Cocktail Sauce 1ea

Pork Belly Bao

Hoisin and Green Onion 1ea

Dim Sum Station (3 piece per person)

Char Siu Manapua Pork-Shrimp Siu Mai Shrimp Har Gau

Vegetable Potstickers Hot Mustard, Sweet Chili Sauce, Shoyu, and Sambal Chili Sauce

Slider Station (2 piece per person)

Beef Burger, Caramelized Onion, Bleu Cheese Crumble, Brioche Buns Crab Cake, Asian Slaw, Calamansi Aioli, Hawaiian Sweet Roll Kalua Pig, Cole Slaw, Spicy BBQ Sauce, Taro Roll

Tuscan Table Display

Char-Grilled Marinated Local Vegetables, Eggplant, Zucchini, Bell Pepper, Portobello Mushroom, Red Onion, Asparagus Assorted Hummus Dips and Chipotle Caper Aioli

Gelato Station

All-Natural Gelato from IL GELATO and Sorbetto featuring Kona Coffee, Sea Salt Caramel, Pineapple, Waffle Cones

\$70 Per Guest

ALI'I RECEPTION PACKAGE

Melted Brie Crostini

Triple Cream Brie, Grilled Asparagus, Lemon Zest

Prosciutto Wrapped Shrimp

Malay Chicken Sate

Coconut-Curry Dipping Sauce

Flat Bread Station

Mushroom and Leek Flat Bread with Sweetland Farm Gouda Cheese, Mornay, Melted Leeks and Arugula

Mushroom Risotto Station

Shitake, Shimeji, Cremini, White Mushroom, Fresh Truffle and Parmigiano Reggiano

Island Kine Salad Station

Waipoli Baby Lettuce, Spinach, Maui Kale, Cherry Tomatoes, Local Cucumber, Hamakua Hearts of Palm, Local Pea Shoots, Watermelon Radish Strawberries, Sweetland Farms Cheeses, Candied Macadamia Nuts, Herb Crostini Lavender-Honey Vinaigrette, Chili-Lime Vinaigrette, Papaya Seed Vinaigrette

Prime Rib Carving Station

Horse Radish Sour Cream Au Jus Artisan Rolls

Local Sweet Station

Sweet Potato Haupia Tartlet Miniature Coconut Crème Brulee Furikake Macadamia Bar Lilikoi Chiffon

\$95 Per Guest

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. Planner chooses 1 appetizer, 1 salad, 2 entrees, and 1 dessert in advance. Custom printed menus with the 2 entrees will be provided for each guest. Our servers will take your guests' orders as they are seated. Minimum 25 Guests. Maximum 150 Guests

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
.....
2. A custom printed menu featuring up to two entree selections is provided for your guests
.....
3. Specially trained servers take your guests' orders as they are seated.
.....

\$140 Per Guest

PLANNER'S CHOICE APPETIZER - SELECT ONE

- Coconut Shrimp
Lilikoi Cocktail Sauce
.....
- Ahi Crudo
Cilantro Oil, Red Radish, Ponzu
.....
- Seared Tatakahi
Togarashi Spiced, Soba Noodles, Carrot & Cucumber, Furikake,
Soy Dashi, Wasabi-Soy Emulsion
.....
- Wild Mushroom Bruchetta
Herb Goat Cheese, Maui Onion Jelly
.....
- Jumbo Lump Crab Cake
Kabocha Squash Puree
.....

PLANNER'S CHOICE SALAD - SELECT ONE

- Baby Kale & Arugula Salad
Strawberries, Sweetland Farms Fresh Chevre, Candied Pecans,
Lilikoi Mustard Vinaigrette
.....

INDIVIDUAL GUESTS' CHOICE ENTREE - SELECT TWO

- Seared Fresh Catch Fish
.....
- Grilled Fresh Catch Fish

Classic Caesar Salad
Crostini, Shaved Parmesan
.....
Kale Quinoa Salad
Asian Pear, Dried Cranberry, Toasted Almonds
.....
Waipoli Farms Greens
Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts
.....
Aloun Farms Watermelon Salad
Candied Macadamia Nuts, Naked Cow Feta
.....
Baby Iceberg Wedge
Crumbled Blue Cheese, Ho Farms Cherry Tomato, Candied Bacon
.....

Sweet Potato Puree, Macadamia Nuts Beurre Blanc
.....
Huli Huli Chicken
Coconut Rice, Cucumber Carrot Namasu
.....
Braised Short Ribs
Hamakua Mushroom Risotto, Orange Gremolata, Red Wine Sauce
.....
Hawaii Ranchers Beef Tenderloin
Chevre Whipped Potatoes, Demi-Glaze
.....

PLANNER'S CHOICE DESSERT - SELECT ONE

Kula Strawberry Tart
Mint Mascarpone
.....
Coconut Creme Brulee
Toffee Crunch
.....
Guava Cheesecake
.....
Dark Chocolate Crunch Bar
Macerated Berries, Candied Macadamia Nuts
.....

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds. Minimum 25 Guests

BUILD YOUR 4-COURSE PLATED DINNER

Planner chooses (1) starter, (1) salad, (1) entrees, and (1) dessert in advance.

STARTERS - SELECT ONE

Ahi Poke
Ogo, Shoyu, Maui Onion, Dynamite Sauce
.....
Coconut Shrimp
Lilikoi Cocktail Sauce
.....
Jumbo Lump Crab Cake
Kabocha Squash Puree, Wilted Spinach
.....
Island Style Cioppino | \$5 Premium
Shrimp, Littleneck Clams, Bay Scallop, Fresh Catch
.....

SALAD - SELECT ONE

Baby Spinach Salad
Frisee, Sliced Strawberries, Caramelized Pecans, Crumbled Feta,
Lilikoi Mustard Vinaigrette

Mango and Prawn Salad
Island Mixed Greens, Palm Sugar Mint Vinaigrette

Butter Leaf and Endive Salad
Sweetland Farm Chevre Goat Cheese, Crushed Candied Pecans,
Shaved Fennel, Lilikoi Champagne Vinaigrette

Iceberg Wedge
Crisp Bacon, Ho Farms Cherry Tomato, Blue Cheese, Creamy
Buttermilk Ranch Dressing

Classic Caesar Salad
Baby Romaine, Shaved Parmesan, Crostini

Kale Quinoa Salad
Asian Pear, Dried Cranberry, Toasted Almonds, Port Wine
Vinaigrette

Waipoli Farms Greens
Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts,
Papaya Seed Dressing

Aloun Farms Watermelon Salad
Candied Macadamia Nuts, Naked Cow Feta, Balsamic Vinaigrette

DESSERTS - SELECT ONE

Lilikoi Chocolate Bombe, Orange Meringue, Fresh Strawberry

Lilikoi Cheesecake, Creme Fraiche

Seared Tataki Ahi
Togarashi Spiced, Soba Noodles, Carrot & Cucumber, Furikake,
Soy Dashi, Wasabi-Soy Emulsion

Hawaiian Beef Tataki
Poi Ginger Sauce, Lomi Tomatoes

ENTREES - SELECT ONE

DUO ENTREE
Petite Filet Mignon, Demi Glaze, Garlic Mashed Potatoes,
Seasonal Vegetables. Select (1) Pairing from Below Grilled Herb
Jumbo Shrimp \$140 Per Guest Poached Big Island Lobster Tail
\$147 Per Guest Pan Seared Scallop \$152 Per Guest

Surf and Turf | \$135 Per Guest
New York Strip Steak and Seared Fresh Catch, Mushroom Demi,
Citrus Burre Blanc, Whipped Yukon Gold Mashed Potatoes,
Grilled Brocolini, Chive Butter

Pan Seared Scallops | \$125 Per Guest
Creamy Truffle Polenta, Fresh Chevre, Roasted Corn and Bacon
Relish, Brown Butter Caramel

Hawaii Ranchers Grilled Tenderloin | \$120 Per Guest
Ali'i Mushroom Demi Glace, Chevre Whipped Potatoes, Roasted
Carrots

Ginger-Soy Braised Short Ribs | \$101 Per Guest
Yukon Gold Smashed Potatoes, Roasted Zucchini & Summer
Squash

Pan Seared Fresh Island Catch | \$96 Per Guest
Citrus Butter Sauce, Kabocha Puree, Broccolini

Grilled Fresh Island Catch | \$92 Per Guest
Macadamia Nut Beurre Blanc, Sweet Potato Puree, Baby Bok
Choy

Hamakua Mushroom Chicken | \$83 Per Guest
Creamy Garlic Jus, Smashed Potatoes, Roasted Root Vegetables

Grilled Teriyaki Chicken | \$83 Per Guest
Coconut Forbidden Rice, Cucumber Carrot Namasu

Chocolate Crunch Bar, Macerated Berries, Candied Macadamia Nuts

Guava Cheesecake

Traditional Tiramisu, Cocoa Dust

Coconut Creme Brulee, Toffee Crunch

Kula Strawberry Tart, Mint Mascarpone

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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. Minimum 50 Guests

DUKE'S DINNER BUFFET

Spinach and Frisee Salad, Big Island Hearts of Palm, Kula Strawberry, White Balsamic Vinaigrette

Japanese Style Potato Salad, Local Cucumbers, Carrot

Soba Noodle Salad, Edamame, Tofu, Shiitake Mushrooms, Red Radish, Soy-Sesame Dressing

Chopped Chicken Salad, Bean Sprouts, Cucumber, Cilantro, Wonton Crisp

Braised Beef Short Ribs, Ginger, Mirin, Shiitake Mushrooms

Guava Glazed Chicken Thigh, Grilled Spring Onion

Panko Crusted Fresh Catch with Pineapple Salsa

Stir Fry Vegetables

Herb Roasted Potatoes, Alaea Salt, Rosemary

Hawaiian Sweet Rolls

Steamed Jasmine Rice

Sliced Local and Seasonal Fruits

Tiramisu

Lilikoi Brulee Bread Pudding

HAWAIIAN PANIOLO DINNER BUFFET

Island Greens, Ho Farms Tomato, Hamakua Cucumber, Papaya seed Vinaigrette

North Shore Pineapple Coleslaw

Local Watercress Salad, Aloha Tofu, Sesame-Soy Dressing

Portuguese Bean Soup

Huli Huli Style Chicken, Pineapple Crisps

Guava Glazed Baby Back Ribs, Grilled Kuhuku Corn Relish

Hyatt Honey Smoked Beef Brisket, Roasted Kabocha Squash

Kahuku Corn on the Cobb

Paniolo Style Fried Potato, Maui Onion

Hawaiian Sweet Rolls, Corn Bread, Lilikoi Butter

Dark Chocolate Crunch Bar

Lilikoi Brulee Bread Pudding

Okinawan Sweet Potato Tart

Mango Cheesecake

\$92 *Per Guest*

Miniature Banana Cream Tart

\$92 *Per Guest*

THE LUAU DINNER BUFFET

Waipoli Mix Greens, Ho Farms Cherry Tomato, Cucumber, Shaved Carrots, Papaya Seed Dressing

Local Style Potato and Macaroni Salad

Edamame Poke, Ogo, Inamona

Lomi Lomi Salmon and Fresh Island Poi

Kalua Pig Imu Style

Grilled Pulehu NY Striploin

Huli Huli Chicken, Pineapple-Relish

Macadamia Nut Crusted Local Catch, Tropical Salsa

Steamed Coconut Rice

Taro Rolls and Sweet Hawaiian Rolls

Roasted Molokai Sweet Potato, Coconut Drizzle

Sliced Pineapple, Papaya and Melons

Pineapple Upside Down Cake

Macadamia Nut Creme Tart

Lilikoi Chiffon Cake

\$95 *Per Guest*

THE SEAFOOD HOUSE DINNER BUFFET

Classic Caesar Salad, Shaved Parmesan, Brioche Croutons

Garlic Citrus Seafood Salad, Herb Garlic Citrus Vinaigrette

Aloun Farms Watermelon Salad, Candied Macadamia Nuts, Surfing Goat Feta

Shrimp Bisque, Chive Crème Fraiche

SOUTH SHORE DINNER BUFFET

Tomato Caprese, Mozzarella, Pesto Oil, Aged Balsamic

Caesar Salad, Garlic Crostini, Parmesan Cheese Penne Pasta Salad, Prosciutto, Olives, Sun-Dried Tomatoes

Cucumber Watermelon Salad, Mint, Feta Cheese, White Balsamic Vinaigrette

Fresh Island Fish with Ginger, Shiitake Mushroom, Green Onion

Kiawe Salt Crusted Prime Rib, Au Jus, Horseradish Cream
Chef Attendant Required \$250.00+Tax

Crispy Chili Garlic Chicken

Lobster Mac and Cheese

Local Yukon Whipped Potatoes, Sour Cream, Chives, Cheddar Cheese

Mixed Asian Greens, Garlic-Ginger Sauce

Steamed Jasmine Rice

Hawaiian Sweet Rolls

Sliced Pineapple, Papaya, and Melons

Chocolate Crunch Bar

Coconut Creme Brulee

Apple Volcano, Caramel Drizzle

\$98 *Per Guest*

Citrus Poached Prawns Served on Ice, Lilikoi Cocktail Sauce

Pacific Northwest Oysters on the Half Shell Served on Ice, Verjus Mignonette

Butter Broiled Lobster Tails, Drawn Butter, Lemon

One per Guest

Steamed Fish with Green Onion, Cilantro, Ginger and Citrus Ponzu

Thyme and Rosemary Roasted Chicken Breast

Rice Pilaf with Lentils and Farmers Market Vegetables

Creamed Spinach and Roasted Cauliflower

Artisan Rolls

Sliced Seasonal Fresh Fruit

Strawberry Shortcake

NY Style Cheesecake

Cherries Jubilee Panna Cotta

\$122 *Per Guest*

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Alternative Option

Vegetarian, Vegan, Gluten Free, and Dairy Free

APPETIZER

Roasted Miso Eggplant, Pea tendrils, Edible Flowers and
Togarashi Flavored Popped Sorghum

Roasted Stuffed Mushrooms, Local Arugula, Garlic, Fine Herbs,
Parsnip Cream and Balsamic Reduction

ENTREE

Mushroom and Kale Ravioli
Roasted Garlic, Peas, Mushrooms, Toasted Walnuts, Sundried
Tomato Pesto

Edamame and Spinach Risotto
Roasted Kabocha

Togarashi Seared Tofu
Sticky Rice and Baby Bok Choy Severed With a Tamari Ponzu
Sauce

Ragout of Mushrooms
Chef's blend of Local Mushrooms, Pearl Onions, Wilted Greens
and Creamy Vegan Polenta

Sweet Potato, Peppers and Onion Penang Curry

With Jasmine Rice, Cilantro and Toasted Coconut

DESSERT

Molokai Sweet Potato Haupia, Fresh Berries and Toasted Shaved Coconut

Blueberry Cashew Cheesecake, Fresh Berries and Raspberry Sauce

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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 and 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 Brut, Blanc Da Blancs, Italy | \$58 Bottle

Canvas Pinot Grigio, Veneto, Italy | \$58 Bottle

Canvas Chardonnay, California | \$58 Bottle

Canvas Cabernet Sauvignon, California | \$58 Bottle

Canvas Pinot Noir, California | \$58 Bottle

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Bubbles, White And Red Wines

BUBBLES

Mionetto Avantgarde Prosecco Sparkling Wine | \$68 Per Bottle

Veuve | \$175 Per Bottle

WHITES

Chateau Ste Michelle Riesling | \$63 Per Bottle

Masi Masianco Pinot Grigio | \$63 Per Bottle

Kendall Jackson Chardonnay, California | \$65 Per Bottle

Kim Crawford Sauvignon Blanc | \$70 Per Bottle

Dr. Loosen Estate Riesling | \$71 Per Bottle

Whitehaven Sauvignon Blanc | \$78 Per Bottle

My Favorite Neighbor Chardonnay | \$99 Per Bottle

Mer Soleil Reserve Chardonnay | \$106 Per Bottle

ROSE

Fleur de Mer | \$69 Per Bottle

Le Vielle Ferme | \$72 Per Bottle

REDS

Decoy Red Blend | \$63 Per Bottle

Elouan Pinot Noir | \$75 Per Bottle

Daou, Cabernet Sauvignon | \$80 Per Bottle

Joel Gott Palisades Red Blend | \$85 Per Bottle

Etude Pinot Noir | \$95 Per Bottle

Rodney Strong Sonoma Cabernet | \$99 Per Bottle

Austin Hope Cabernet | \$118 Per Bottle

Taxes & Gratuities: 25% Service Charge and 4.712% Hawaii'i Sales Tax on All Food & Beverage. A portion of the Service Charge is being used to pay for costs or expenses other than wages and tips of employees. *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Foodborne Illness, especially if you have Certain Medical Conditions.

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! Host Sponsored Price Per Drink.

PINEAPPLE GIN FIZ

Beefeater Gin, Pineapple Juice, Lemon, Simple Syrup, Club Soda

\$16 Per Drink

LYCHEE MARTINI

Tito's Vodka, Soju, Lychee juice

\$18 Per Drink

WAIKIKI MULE

Tito's Vodka, Ginger Beer and Guava Puree

\$16 Per Drink

MANGO MARGARITA (NON-BLENDED)

Patron Silver Tequila, Triple Sec, Mango Puree, Lime Juice

\$18 Per Drink

HANA PASSION

Bacardi Rum, Grenadine, Passionfruit Puree, Pineapple and Orange Juice

\$16 *Per Drink*

ESPRESSO MARTINI

Tito's Vodka, Coffee Liqueur, Espresso

\$16 *Per Drink*

BLENDED STRAWBERRY DAIQUIRI

Rum, Strawberry, Lime, Simple Syrup

\$17 *Per Drink*

CLASSIC OLD FASHIONED

Jim Beam White Label Whiskey, Angostura Bitters, Simple Syrup, Local Orange

\$18 *Per Drink*

PINA COLADA

Rum, Coconut, Pineapple

\$17 *Per Drink*

BLENDED MANGO DAIQUIRI

Rum, Mango, Lime, Simple Syrup

\$17 *Per Drink*

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Non-Alcoholic Cocktails

Host Sponsored Price Per Drink

WAKE ME UP BEFORE YOU HOLO

Red Bull, Passion Fruit Puree, Pineapple Juice

\$10 *Per Drink*

GINGER BREEZE PUNCH

Fever Tree Ginger Beer, Orange Juice, Passion and Guava Puree

\$10 *Per Drink*

DRAGON'S DELIGHT

Lychee Juice, Dragon Fruit Syrup, Sweet & Sour, Club Soda

\$10 *Per Drink*

BLOODY MARY

Zing Zang Non-Alcoholic Bloody Mary Mix

\$10 *Per Drink*

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Bar Packages

\$250.00+Tax Per Bartender One Bartender Per 100 Guests Bar Packages Will Include Premium or Super Premium Cocktails, Tropical Aloha Cocktails, Choice of (3) Beers/Seltzer, Choice of (2) Wines, Soft Drinks, Juices and Bottled Water.

HOST SPONSORED BAR PER DRINK

Signature Brand Cocktails | \$11 Per Drink

Conciere Brand Vodka, Gin, Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, DeKyuper Cordial

Premium Cocktails | \$12 Per Drink

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey
Chivas Regal Scotch.

Super-Premium Cocktails | \$14 Per Drink

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Marker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch.

Tropical Aloha Cocktails | \$16 Per Drink

Hana Bay Mai Tai and Blue Hawaii

Imported Beer | \$10 Per Bottle

Heineken, Heineken Light, Stella Artois, Corona Extra, Blue Moon

Domestic Beer | \$9 Per Bottle

Budweiser, Bud Light, Miller Lite

Island Craft Beer | \$10 Per Bottle

Kona Longboard Lager, Maui Brewing Big Swell

Seltzers | \$8 Per Bottle

White Claw Hard Seltzer, High Noon Vodka Seltzer

House Red Wines | \$12 Per Glass

Canvas, Cabernet Sauvignon, California
Canvas, Pinot Noir, California

House White Wines | \$12 Per Glass

Canvas, Chardonnay, California
Canvas, Pinot Grigio, California

Non-Alcoholic Beer | \$10 Per Bottle

Athletic Brewing Company

Juices, Mineral Water, Sparkling Water | \$7 Per Drink

Soft Drinks | \$7 Per Drink

CASH BAR (NON-HOSTED BAR)

Signature Brand Cocktails | \$14 Per Drink

Conciere Brand Vodka, Gin, Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, DeKyuper Cordial

Premium Cocktails | \$16 Per Drink

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey
Chivas Regal Scotch.

Super-Premium Cocktails | \$18 Per Drink

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Marker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch.

Tropical Aloha Cocktails | \$21 Per Drink

Hana Bay Mai Tai and Blue Hawaii

Domestic Beer | \$12 Per Bottle

Budweiser, Bud Light, Miller Lite

Island Craft Beer | \$13 Per Bottle

Kona Longboard Lager, Maui Brewing Big Swell

Imported Beer | \$13 Per Bottle

Heineken, Heineken Light, Stella Artois, Corona Extra, Blue Moon

Seltzers | \$10 Per Bottle

White Claw Hard Seltzer, High Noon Vodka Seltzer

House Red Wines | \$16 Per Glass

Canvas, Cabernet Sauvignon, California
Canvas, Pinot Noir, California

House White Wines | \$16 Per Glass

Canvas, Chardonnay, California
Canvas, Pinot Grigio, California

Non-Alcoholic Beer | \$13 Per Bottle

Athletic Brewing Company

Soft Drinks | \$9 Per Drink

Juices, Mineral Water, Sparkling Water | \$9 Per Drink

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