

WEDDING MENU



HORS D'OEUVRES

Minimum order of two dozen per item.

COLD

SEAFOOD

125 per dozen

Mini Shrimp Taco: Slaw, Avocado, Calamansi Cream

Spice Crusted Ahi Tataki: Strawberry, Balsamic Pearls

Lobster Salad Profiteroles: Celery, Red Onion, Tarragon

Spicy Ono Roll: Avocado, Cucumber, Furikake

Mini Ahi Cone: Shallot, Sea Salt, Lemon Oil

Spanish Octopus Bite: Red Pepper Coulis, Celery

MEAT

115 per dozen

Reisling Marinated Melon: Mint, Prosciutto Crisp

Asian Chicken: Wonton Crisp, Curry Vinaigrette

VEGETARIAN

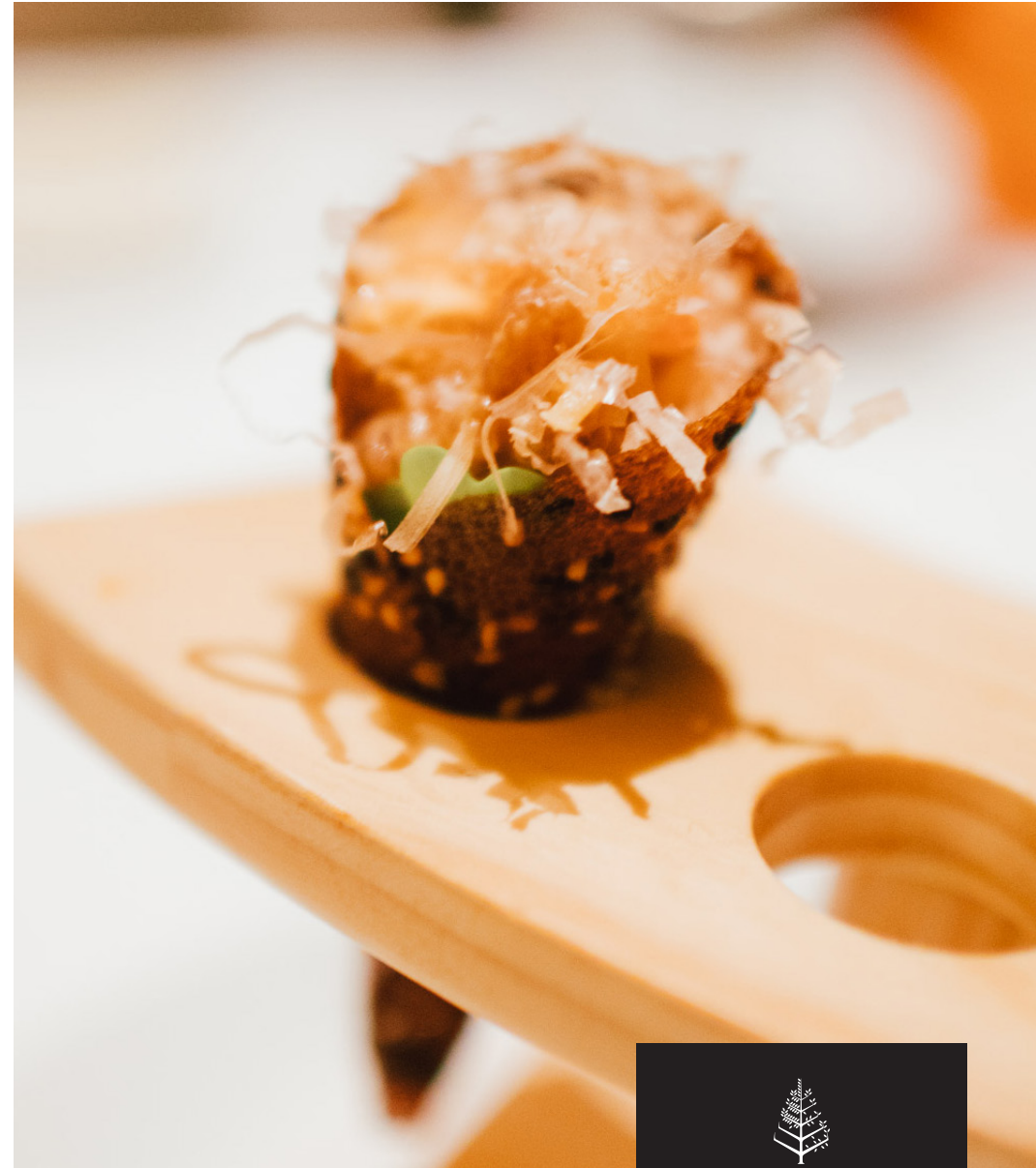
115 per dozen

Beet, Radish, Goat Cheese "Napoleon": Pineapple Macadamia Nut Cracker

Shiitake Mushroom Musubi: Pickled Ginger, Peanuts, Sweet Soy Glaze

Haiku Tomato, Mozzarella: Basil Pesto, Aged Balsamic

Jicama Caesar Salad Roll: Pangrattato, Shaved Parmigiano-Reggiano



HORS D'OEUVRES

Minimum order of two dozen per item.

HOT

SEAFOOD

125 per dozen

Coconut Crusted Shrimp: Lilikoi Aioli

Lobster Arancini: Saffron Aioli, Tarragon

Mini Crab Cake: Citrus Aioli

Crispy Lobster Wonton: Creamy Pineapple Dip

MEAT

125 per dozen

Beef Tenderloin: Puff Pastry, Mushroom Duxel, Truffle Béarnaise

115 per dozen

Crispy Short Rib Roll: Onion, Gouda, Horseradish Cream

Seasame Crusted Chicken Brochette, Smoky Huli Dip

Kalua Pork Spring Roll, Filipino Banana Ketchup

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

VEGETARIAN

115 per dozen

Hamakua Mushroom Quiche, Boursin Cheese

Grilled Hallumi, Smoked Honey, Chive

Vegetable or Chicken Spring Roll, Chili Cilantro Sauce

Crispy Avocado, Spicy Tomato Sauce

Falafel Bite, Fresh Cucumber Yogurt Sauce

Gouda Cheese Bread Bite, Smoked Maldon Salt



SLIDERS

115 per dozen

Mango BBQ Short Rib, Jicama Slaw

Hamburger: Truffle Aioli, Caramelized Onions

Mochiko Chicken: Pear Kimchi, Spicy Aioli

Pork Belly: Apple Soy Glaze, Namasu Cucumber

Gluten Free Patty Melt: Aged Cheddar Cheese, Caramelized Maui Onion

Prices exclusive of 18% service charge, 7% administrative fee, and 4.166% sales tax. Prices are subject to change.


FOUR SEASONS
RESORT
MAUI AT WAILEA

RECEPTION SPECIALTIES

Shellfish: Jumbo Prawns, Crab Claws, Oysters, Displayed on Crushed Ice, Cocktail Sauce, Lemon Wedges, Mignonette	Market Price
Cheese and Charcuterie: Domestic and Imported Cheese, Hand Carved Cured Meats, Maui Lavender Honey, Fresh and Dried Fruits, Mustards, Lavosh, Baguettes	38 per person
Gourmet Cheese Board: Fresh and Dried Fruits, Nuts, Lavosh, Water Crackers, Baguettes	36 per person
Antipasti: Marinated and Grilled Vegetables, Imported Meats and Cheeses, Pickles, Mustard, Honey, Lavosh, Baguettes	41 per person
Upcountry Vegetable Crudites: Ranch Dip, Caramelized Maui Onion Dip, Blue Cheese Dip	26 per person

CARVED ITEMS

Beef Prime Rib: Horseradish Cream, Onion-Bacon Marmalade, Red Wine Jus	47 per person
Salt Crusted Island Catch: Yuzu-Vanilla Beurre Blanc, Preserved Lemon Dressing	45 per person
Roasted Suckling Pig, Hoisin Sauce	44 per person
Roasted Beef Tenderloin: Bordelaise Sauce, Chimichurri	46 per person

ENHANCEMENTS

12 per person per selection

Creamed Spinach | Roasted Baby Carrots | Boursin Mashed Potatoes | Herb Roasted Fingerling Potatoes | Garlic Fried Rice



RECEPTION STATIONS

The following are designed and priced to complement your hors d'oeuvres selections and may not be ordered a la carte. Minimum of 30 guests.

HAWAIIAN POKE BAR

65 per person

Ahi Shoyu Poke: Green Onion, Sesame

Fresh Ahi: Kimchee Aioli, Namasu Cucumber

Salmon: Maple Soy Caramel Glaze, Ginger

Crisp Won Ton, Taro Chips, Sweet Potato Chips

Seasoned Steamed Rice

SUSHI

68 per person (Based on five pieces per person)

California Roll

Spicy Tuna Roll

Vegetable Roll

Salmon and Cucumber Roll

Ahi, Salmon, Unagi Nigiri Specialty Rolls

Pickled Ginger, Soy Sauce, Wasabi

FARMERS MARKET

35 per person

Local Baby Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, White Anchovies, Caesar Dressing

Mixed Island Greens, Crab Meat, Maui Onions, Bacon Bits, Avocado, Haiku Tomato, Beets, Cucumbers, Chopped Eggs, Ranch, Papaya Seed, Balsamic Dressing

Enhancements:

Grilled Skirt Steak 16

Grilled Organic Chicken 12

Sautéed Shrimp 15

FLATBREAD PARLOR

55 per person | Select 3 | Attendant optional

Hand Stretched Flatbread:

Mixed Mushroom, Boursin, Truffle Oil, Truffle Cheese

Zucchini, Cherry Tomato, Ricotta, Oregano

Nduja Sausage, Haiku Tomato, Fennel, Mozzarella, Chili

Grilled Chicken, Charred Broccolini, Pecorino, Toasted Garlic, Lemon

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

Braised Short Rib, Leeks, Green Onion, Mustard Cream, Burrata

YAKITORI STATION

35 per person | Attendant required at 375

Chicken and Scallions

Pork Belly and Maui Pineapple

Marinated Beef and Green Onion

ROTISSERIE STATION

60 per person | Attendant required at 375

Roasted Duck, Roasted Chicken, Crispy Pork Belly

Spiced Maui Pineapple and Roasted Vegetables

Bao Bun, Pickled Vegetables, Hoisin Sauce, Fresh Herbs

THE PANIOLO GRILL

165 per person | Attendant required at 375

Day Boat Catch in Herb Oil

Butterfly Jumbo Prawns, Garlic Butter

Smoked Paprika Marinated Organic Chicken Breast

Herb Rubbed Beef Tenderloin Medallions

Housemade Steak Sauce, Local Hot Sauces, Mango BBQ Sauce, Chimichurri Sauce

RECEPTION STATIONS

Minimum of two stations must be selected. Minimum of 30 guests. Culinary attendant at 375 for outdoor functions.

GRILLED CHEESE SHOP

39 per person | Select three

Lobster, Tarragon Aioli, Haiku
Tomatoes, Hawaiian Sweet Bread

Kalua Pork, Rosemary Ham, Gouda Cheese,
Mustard Bechamel, Pickle

BBQ Short Rib, Horseradish
Cream, Pickle, Sourdough Bread

Three Cheese Toastie: Cheddar, Gouda,
Swiss, Truffle Aioli

Mushrooms, Summer Squash, Tomato Onion Jam,
Boursin, Onion Focaccia

SLIDERS

52 per person | Select three

Beef: Crispy Bacon, Smoked Gouda,
Mango BBQ Sauce

Ahi Tuna: Kimchee Aioli, Arugula

Huli Huli Chicken: Citrus Jicama Slaw,
Lilikoi Aioli

BLTA: Bacon, Butter Lettuce, Tomato Fondue,
Avocado, Chilli Maple Mayo

Gochujang Short Rib: Pickled Red Onion-Cilantro

CHIP SHOP

35 per person

Hand Cut Fries, Yucca Fries,
Molokai Purple Sweet Potato Fries,
Sweet Potato Fries

Condiments: Maple Bacon Mayo,
Truffle Aioli, Spicy Marinara,
Smoked Gouda Cheese Sauce,
Local and Flavored Salts

TACO BAR

52 per person | Select two

62 per person | Select three

Tempura Fish Tacos: Calamansi Slaw,
Hawaiian Chili Salsa Brava

Kalua Pork Tacos: Grilled Pineapple,
Chinese Cabbage Kimchee, Crispy Sweet Potato

Confit Brisket Tacos: Black Garlic Oil,
Avocado, Radish



PLATED DINNER

Kona blend coffee, decaffeinated coffee and assorted teas included.

THREE COURSE MENU

Prices include entrée and dessert

Poultry 160 | Seafood 170 | Meat 180

FOUR COURSE MENU

Prices include appetizer, soup or salad, entrée and dessert

Poultry 185 | Seafood 195 | Meat 205

SALAD | Select one

Roasted Beets: Charred Citrus, Whipped Goat Cheese, Savory Granola Crisp, Pickled Red Beet Puree, Micro Basil, Spiced Honey

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

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

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

Heirloom Tomato Salad: Red Onion, Radish, Feta, Cucumber, Scallion Dressing

Compressed Watermelon Salad: Goat Cheese, Watercress, Salted Pepitas, Aged Balsamic, Olive Oil

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

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

APPETIZER | Select one

Hamachi Tartare: Green Apple, Shallots, Avocado, Radish, Micro Herbs, Lemon Oil

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

Searred Ahi Tuna: Avocado Puree, Radish, Citrus Dressing

Poached Lobster: Orange, Grapefruit, Frissee, Saffron, Kalamata Olive Crumb

Searred Scallops: Kula Corn Puree, Brussels Leaves, Smoked Bacon, Apple Dressing

Charred Octopus: Chickpea Puree, Cherry Tomato, Salsa Verde, Radish, Citrus

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

Crab Cakes: Citrus Aioli, Radish, Frisse

PLATED DINNER

Kona blend coffee, decaffeinated coffee and assorted teas included.

ENTRÉE | Select one

LAND

160 (3 courses) | 185 (4 courses)

Herb Roasted Half Chicken: Warm Potato Salad, Sautéed Swiss Chard, Blistered Haiku Cherry Tomatoes, Sherry Chicken Jus

Pineapple Glazed Pork Loin: Molokai Sweet Potato, Warm Bacon, Lime Vinaigrette

Roasted Half Chicken: Kabocha Puree, Pea Shoots, Brown Butter Emulsion

180 (3 courses) | 205 (4 courses)

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

Braised Short Ribs: Creamy Polenta, Honey Roasted Vegetables, Gremolata Crumb

Grilled New York Steak: Truffle Potato Au Gratin, Black Garlic, Cipollini Onion, Tomato Chimichurri

ENHANCEMENTS

Scallops 27

Half Lobster Tail 37

Jumbo Prawn 31

Upgrade any steak to 6 oz.
Snake River Farms Wagyu Flat Iron
Additional 20

UPGRADE BREAD OPTION

DUO Signature Truffle Rolls
or South American Gouda Cheese Buns 5

SEA

170 (3 courses) | 195 (4 courses)

Mac Nut Crusted Mahi Mahi: Molokai Sweet Potato Puree, Tropical Fruit Relish, Coconut Beurre Blanc

Miso Sake Glazed Seabass: Carrot Ginger Puree, Charred Napa Cabbage, Shiitake Mushroom Crisp, Carrot Miso Reduction

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

Pan Seared Mahi Mahi: Purple Sticky Rice Cake, Red Curry Sauce, Green Papaya Salad

Grilled Local Catch: Carnival Cauliflower, Preserved Lemon Vinaigrette, Watercress

Roasted Catch: Lobster Tortellini, Broccolini, Shaved Fennel, Tomato Saffron Broth

Seared Ahi Soba Noodle Salad: Charred Scallion, Snow Peas, Shiitake Mushroom, Yuzu-Dashi Dressing

TO SHARE

Sauteed Hamakua Mushrooms 17

Roasted Island Vegetables 12

Spiced Potato Cheddar Casserole 12

Truffle Mac and Cheese 18

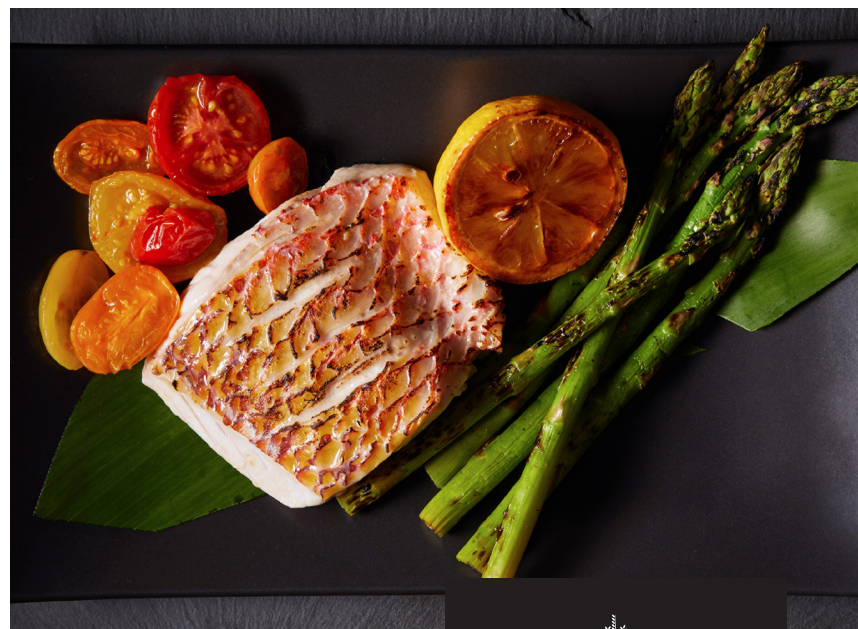
ENTRÉE DUO

180 (3 courses) | 205 (4 courses)

Grilled Beef Filet and Mahi Mahi: Potato Puree, Broccolini, Tomato Chimichurri, Red Wine Jus

Steak and Lobster: Grilled Beef Filet, Half Lobster Tail, Potato Au Gratin, Asparagus, Truffle Béarnaise, Black Garlic Puree

Short Rib and Prawn: Red Wine Braised Short Rib, Grilled Jumbo Prawn, Creamy Polenta, Sautéed Swiss Chard, Chimichurri



FOUR SEASONS
RESORT
MAUI AT WAILEA

PLATED DINNER

Kona blend coffee, decaffeinated coffee and assorted teas included.

PLANT-BASED ENTRÉE

Trio of Cauliflower: Raw, Pureed Roasted Cauliflower, Pickled and Fresh Asian Pear, Thai Red Curry

Heart of Palm "Crab Cakes": Green Garbanzo Beans, Pineapple Jalapeno Relish

Warm Tofu and Quinoa Salad: Edamame, Peppers, Spinach, Red Onion, Tomato Miso Dressing

Molokai Sweet Potato Cake: Vegetable Noodles, Chef's Garden Basil and Poblano Pesto

TABLESIDE SELECTION

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

Three courses; Two entrees 210

Three courses; Three entrees 240

Four courses; Two entrees 235

Four courses; Three entrees 265

Maximum of 200 people

DESSERT | select one

Roasted Banana and Coconut Bar, Milk Chocolate Chantilly

Classic Verona Tiramisu, Kona Coffee

Hawaiian Chocolate Entremet, Caramelized Macadamia Nut

Charcoaled Cheesecake, Blueberry Compote

Baked Golden Pineapple Crisp, Ginger Ice Cream, Tahitian Vanilla Syrup

Add Ice Cream or Sorbet 7

INTERMEZZO

10

Lemon Lime Sorbet, Raspberry Sorbet, Mango Sorbet

PETIT FOURS

18

Assorted Macaroons and Truffles (two pieces per person)

DINNER BUFFET

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 30 guests.

LUAU

220 per person | Attendant required at 375

Lomi Lomi Salmon

Poi

Ahi Poke: Tomato, Maui Onion, Shiso Kimchi Sauce, Scallions

Pina Colada Ceviche: Local White Fish, Red Onion, Cilantro, Jalapeno, Lime, Pineapple, Coconut Milk

Chicken Ginger Soba Salad

Potato Macaroni Salad

Local Papaya and Strawberry Quinoa Salad: Spinach, Herbs, Agave Lime Vinaigrette

Waipoli Farm Mixed Greens: Carrots, Cucumber, Haiku Tomato, Papaya Seed Dressing, Sesame Ginger Dressing

Huli Huli Chicken (Chef attendant required): Roasted Pineapple, Huli Huli Sauce

Shredded Kalua Pig

Island Fish of the Day: Lilikoi Butter Sauce, Scallions

Kalbi Skirt Steak: Sesame Seeds, Green Onions

Local Harvest Wok Fried Vegetables

Steamed Jasmine Rice

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

Modern Hawaiian Haupia

Tahitian Vanilla Cheesecake, Calamansi Cream

Pineapple and Vanilla Tartlet

Caramelized Coconut and Lilikoi Choux

Hawaiian Chocolate Entremet Cake

Frozen Pineapple Upside Down Cake



ENHANCEMENT

35 per person

Whole Roasted Suckling Pig, Hoisin Sauce

DINNER BUFFET

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 30 guests.

HUKILAU

240 per person

Smoked Salmon and Pohole Salad: Tomato, Cucumber, Maui Onion, Sesame Scallion Dressing

Molokai Sweet Potato Salad

Waipoli Mixed Greens: Papaya Seed Dressing, Balsamic Vinaigrette

Bay Shrimp and Noodle Salad: Rice Noodle, Lemongrass, Napa Cabbage, Cilantro, Thai Basil, Cucumber, Carrots, Lime, Soy-Mango Dressing

Seared Ahi and Seared Ono Tataki

Hawaiian Seaweed Salad

Roasted Pineapple and Pipikaula Salad: Watercress, Hearts of Palm, Maui Onion, Soy Vinaigrette

Kimchi Tako Poke: Maui Onion, Scallion, Cucumber, Spicy Sauce

Coconut Ceviche: Island Fish, Ginger, Red Onion, Lime, Cucumber, Jalapeno

Guava Braised Short Ribs

Pan Seared Catch of the Day: Spicy Curry Sauce, Charred Pineapple Relish

Lemongrass Chicken Thighs: Soy Glaze, Cilantro, Scallions

Prawn and Local Catch Stir-Fry

Local Vegetables and XO Sauce

Coconut Jasmine Rice

Sautéed Baby Bok Choy: Garlic, Shallot Chips

Lilikoi Pudding and Maui Fruit Minestrone

Chocolate Tartlet and Mac Nut Truffle

Kula Strawberry and Coconut Entremet

Caramelized Banana and Milk Chocolate Tartlet

Banana Lumpia

Coconut Sticky Rice with Seasonal Fruit

ENHANCEMENT

40 per person

Steamed Kona Lobster (Half lobster per person) Drawn Butter, Lemon Wedges



DINNER BUFFET

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 30 guests.

MAUKA & MAKAI

205 per person

SALADS | Select five

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

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

Broccoli Crunch Salad: Bacon, Red Onion, Caramelized Pecans, Sour Cream Dressing

Caprese: Haiku Tomato, Buffalo Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

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

Panzanella Salad: Sourdough Croutons, Haiku Tomato, Cucumber, Red Onion, Mozzarella, Red Wine Vinaigrette

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

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

Marinated Kale Salad: Feta, Bacon, Macadamia Nuts, Caramelized Onion Dressing



DINNER BUFFET

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 30 guests.

ENTRÉE | Select five

MAUKA (LAND)

Grilled Beef Tenderloin: Au Poivre Sauce, Crispy Maui Onions

Braised Short Ribs: Gremolata Crumbles, Blistered Shishito Peppers

Roasted Sirloin Steak: Pineapple Gochujang Sauce, Charred Pineapple

Grilled Chicken Breast: Herb Roasted Haiku Cherry Tomatoes, Chicken Jus

Potato Gnocchi: Italian Sausage, Ricotta, Crispy Shallots

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

MAKAI (SEA)

Miso Sake Glazed Seabass, Green Bean Fricassee

Herb Marinated Mahi Mahi: Lilikoi Beurre Blanc, Charred Citrus

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

Lobster Ravioli: Vodka Creama Rosa, Sun-Dried Tomato, Tarragon, Pine Nuts



DINNER BUFFET

Kona blend coffee, decaffeinated coffee and assorted teas included. Minimum of 30 guests.

SIDES | Select three

Herb Roasted Fingerling Potatoes

Truffle Potato Au Gratin

Molokai Sweet Potato Dauphinoise, Bacon Scallions Crumbles

Buttermilk Mashed Potatoes

Steamed Jasmine Rice

Grilled Asparagus, Hamakua Mushroom, Balsamic Roasted Cipollini

Roasted Cauliflower, Chimichurri Sauce

Roasted Island Vegetables

Crispy Brussels Sprouts, Sweet Chili Cilantro, Toasted Peanuts

DESSERTS | Select five

Crème Brulée (select one): Chocolate, Vanilla, Coconut, Mango

Mini Fruit Pie (select one): Apple, Blueberry, Pineapple, Raspberry

Hawaiian Style Cheesecake, Coconut, Lime

Caramel and Dark Chocolate Tartlet

Individual Strawberry Shortcake

Meringue Pavlova, Whipped Cream, Tropical Fruit

Milk Chocolate Cones, Salted Caramel and Banana Jam

Raspberry and Pistachio Tartlet

Caramelized Banana and Milk Chocolate Tartlet

Kula Strawberries and Tahitian Vanilla Panna Cotta

Dark Chocolate Budino, Whipped Milk Chocolate

Chocolate Mousse, Fresh Berries

Tahitian Vanilla Cheesecake

Meyer Lemon Meringue Pie

Coconut Panna Cotta



DESSERT STATIONS

The following are designed and priced to complement your hors d'oeuvres selections and may not be ordered a la carte. Minimum of 30 guests.

HAWAIIAN BANANAS FOSTER

30 per person | Attendant required at 375

Flambe Local Banana

Tahitian Vanilla Ice Cream

Dark Rum

LIQUID NITROGEN STATION

75 per person | Minimum two week notice | Attendant required at 375

Pina Colada Crunch

Coconut Malibu Foam, Pineapple Marmalade, Lime Zest

MALASADAS

30 per person | Attendant optional at 375

Fresh Fried Malasadas

Cinnamon Sugar

Caramel, Chocolate, Vanilla Sauce

ICE CREAM SUNDAE

25 per person | Attendant required at 375

Chocolate or Vanilla Ice Cream

Whipped Cream, Caramel Sauce, Chocolate Sauce

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

Additional Ice Cream or Sorbet Flavor 10 per person

SWEET PUPU

Minimum order of two dozen per item.

Ice Cream Mochi: Strawberry, Mango, Green Tea, Chocolate

Sweet Cones | Select one

Dark Chocolate and Raspberry, White Chocolate and Coconut Lime, Milk Chocolate and Salted Caramel 119 per dozen

Mini Pineapple Vanilla Tarts 119 per dozen



119 per dozen

119 per dozen

119 per dozen

WEDDING CAKE

STANDARD SPONGE FLAVORS

Vanilla
Chocolate

SPECIALTY SPONGE FLAVORS

Flourless Chocolate
Carrot Macadamia Nut
White Chocolate Butter Cake
Red Velvet Cake
Coconut Cake
Banana Cake

STANDARD BUTTERCREAM FILLINGS

Vanilla Bean
Dark Chocolate
Island Mango
Maui Pineapple
Coconut
Strawberry
Raspberry
Lemon

SPECIALTY FILLINGS

Dark Chocolate Ganache
Whipped Cream & Fresh Fruit
Praline
Cream Cheese
Caramel with Macadamia Nuts

COMPOSITION CAKES

Island Tropical Fruit: Vanilla Sponge Cake, Coconut Dacquoise, Mango and Coconut Buttercream Fillings

Macadamia Nut Caramel: Chocolate Sponge Cake, Macadamia Nuts Baked in Caramel, Milk Chocolate and Caramel Buttercream Fillings

Banana Coconut Rum: Banana Sponge Cake, Bananas Flambéed in Dark Rum, Coconut and Milk Chocolate Buttercream Fillings

Fraisier: Vanilla Sponge Soaked in Strawberry Syrup, Vanilla Buttercream, and Fresh Strawberries

PREMIUM COMPOSITION CAKES

Lemon-Lime Raspberry: Vanilla Sponge Cake Soaked in Citrus Syrup, Vanilla Scented Meringue, Lemon and Lime Fillings Inset with Fresh Raspberries

White Chocolate Grand Marnier Cheesecake, Layered in Chocolate Sponge Soaked in Grand Marnier Syrup

Chocolate Hazelnut Cake: Flourless Chocolate Sponge, Hazelnut Meringue, Praline and Milk Chocolate Croquant with Milk and Dark Chocolate Buttercream Fillings

Bittersweet Chocolate: Flourless Chocolate Sponge, Almond Dacquoise Layered with Dark Chocolate Buttercream Filling



LATE NIGHT

Minimum of two stations must be selected. Minimum of 30 guests.
Culinary attendant at 375 for outdoor functions.

GRILLED CHEESE SHOP

39 per person | Select three

Lobster, Tarragon Aioli, Haiku
Tomatoes, Hawaiian Sweet Bread

Kalua Pork, Rosemary Ham, Gouda Cheese,
Mustard Bechamel, Pickle

BBQ Short Rib, Horseradish
Cream, Pickle, Sourdough Bread

Three Cheese Toastie: Cheddar, Gouda,
Swiss, Truffle Aioli

Mushrooms, Summer Squash, Tomato Onion Jam,
Boursin, Onion Focaccia

SLIDERS

52 per person | Select three

Beef: Crispy Bacon, Smoked Gouda,
Mango BBQ Sauce

Ahi Tuna: Kimchee Aioli, Arugula

Huli Huli Chicken: Citrus Jicama Slaw,
Lilikoi Aioli

BLTA: Bacon, Butter Lettuce, Tomato Fondue,
Avocado, Chilli Maple Mayo

Gochujang Short Rib: Pickled Red Onion-Cilantro

CHIP SHOP

35 per person

Hand Cut Fries, Yucca Fries,
Molokai Purple Sweet Potato Fries,
Sweet Potato Fries

Condiments: Maple Bacon Mayo,
Truffle Aioli, Spicy Marinara,
Smoked Gouda Cheese Sauce,
Local and Flavored Salts

TACO BAR

52 per person | Select two

62 per person | Select three

Tempura Fish Tacos: Calamansi Slaw,
Hawaiian Chili Salsa Brava

Kalua Pork Tacos: Grilled Pineapple,
Chinese Cabbage Kimchee, Crispy Sweet Potato

Confit Brisket Tacos: Black Garlic Oil,
Avocado, Radish



BRUNCH

Minimum 30 guests.

CLASSIC BREAKFAST

165 per person

Orange Juice, Pineapple Juice, Guava Nectar

Seasonal Fruit

Cold Cereals, Skim, Whole Milk

Oatmeal, Brown Sugar, Warm Milk

Housemade Bakery Pastries, Assorted Bread

Sweet Butter, Island Preserves

Fruit Yogurt Parfait with Granola

Smoked Salmon, Haiku Tomatoes, Shaved Maui Onions, Capers, Lemon

Bagels, Cream Cheese, Dill Cream Cheese

Domestic and Imported Cheese Assorted Dried Fruits, Berries, Nuts
Lavosh and Sliced Baguettes

Select two:

Smoke Bacon, Chicken Mango Sausage, Portuguese Sausage, Pork Link Sausage,
Turkey Bacon, Pineapple Glazed Ham

GRIDDLE STATION

Select one | Attendant required at 375

Buttermilk Pancakes or Sweet Bread French Toast, Serve with Coconut Syrup,
Maple Syrup, Butter

EGG STATION

Select one | Attendant required at 375

Omelet Station, Egg Benedict Station

SALADS

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

Caprese: Haiku Tomato, Buffalo Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

Waipoli Farm Mix Greens: Cucumber, Tomatoes, Carrots, Balsamic Vinaigrette,
Ranch Dressing

CARVING STATION

Select one | Attendant required at 375

Prime Rib: Horseradish Cream, Smoked Bacon and Maui Onion Marmalade, Natural Jus

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

SIDES

Roasted Fingerling Potatoes with Maui Onions

Roasted Island Vegetables

ENHANCEMENTS

Sushi 68 (Five pieces per person)

Raw Bar Market Price

FARM TO BAR

Attendant required at 375

Bloody Mary: Haiku Tomato Juice, Ocean Vodka 20 each

Mimosa: Lilikoi, Mango or Pineapple 20 each

BRUNCH

Kona blend coffee, decaffeinated coffee and assorted teas included.
Minimum of 30 guests.

FULL ISLAND BREAKFAST

65 per person

Orange Juice, Pineapple Juice, Guava Nectar

Seasonal Fruit

Cold Cereals, Skim, Whole Milk

Granola

Oatmeal, Brown Sugar, Warm Milk

House Made Bakery Pastries, Assorted Bread

Sweet Butter, Island Preserves

Bagels, Cream Cheese

Farm Fresh Scrambled Eggs, Chives, Tomatoes

Breakfast Meats (select two): Bacon, Pork Link, Portuguese Sausage, Chicken Mango Sausage, Pineapple Glazed Ham

Breakfast Potatoes (select one): Hash Browns, Roasted Fingerling Potatoes with Maui Onions, Red Bliss Potatoes with Peppers and Mushrooms

Breakfast Additions (select one):

Chorizo Burrito: Chorizo Sausage, Egg, Cheese

Hawaiian Sweet Bread French Toast, Macadamia Nut Butter

Belgian Waffles: Pina Colada Compote, Kula Strawberries, Whipped Cream

Warm Quinoa Trail Mix: Dried Cranberries, Pecans, Pumpkin Seeds, Sunflower Seeds, Flax Seeds, Chia Seeds, Maple Syrup

Ricotta Cheese Blintz, Kula Strawberry Compote



BARISTA

19 per person | Attendant required at 375

Cappuccino, Espresso, Latte

Flavored Italian Syrup

Shaved Chocolate, Whipped Cream, Chocolate Swizzles

Soy Latte, Chai Tea Latte, Cinnamon Sticks

BRUNCH STATIONS

The following stations are designed and priced to complement your Full Island Breakfast selections and may not be ordered a la carte. Minimum of 30 guests.

GRIDDLE STATION

18 per person | Attendant optional at 375

Hawaiian Sweet Bread French Toast or Buttermilk Pancakes

Toppings Include: Strawberries, Local Banana, Nutella, Mixed Berry Compote, Chocolate Chips, Macadamia Nuts, Pineapple Jam, Whipped Butter, Maple, Coconut Syrup, Powdered Sugar

OMELETS AND SCRAMBLES

24 per person | Attendant required at 375

Cooked to order Farm Fresh Eggs, Egg Whites

Salsa, Hot Sauce, Cheddar Cheese

Select six of the following:

Ham, Hickory Smoked Bacon, Portuguese Sausage, Bay Shrimp, Haiku Tomatoes, Baby Spinach, Mushrooms, Bell Peppers, Maui Onion, Jalapenos, Feta, Swiss Cheese

Additional Toppings 2

Add Avocado 6



BRUNCH STATIONS

The following stations are designed and priced to complement your Full Island Breakfast selections and may not be ordered a la carte. Minimum of 30 guests.

AVOCADO TOAST STATION

25 per person | Attendant optional at 375

Toasted Sourdough, Multigrain Bread, Smashed Avocado, Radish, Pickled Red Onion, Haiku Cherry Tomato, Goat Cheese Crumbles, Chimichurri, Frisee, Lemon

Choice of protein:

Poached Egg (Attendant required) 5 | Candied Bacon 6
Prosciutto 8 | Smoked Salmon 8 | Lobster 12

LOCO MOCO STATION

24 per person | Attendant required at 375

Cooked to order Egg with Steamed White Rice

Select one:

Beef Hamburger with Maui Onion and Mushroom Gravy

Short Rib with Crispy Onions and Natural Jus

BENEDICT STATION

24 per person | Attendant required at 375

Select one:

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

Florentine Benedict: English Muffin, Spinach, Tomato, Poached Egg, Paprika Hollandaise

Salmon Benedict: English Muffin, Cold Smoked Salmon, Fried Sapers, Hollandaise, Dill



LIQUID CHEF

Minimum 30 guests.

ISLAND SMOOTHIES

18 each | Attendant required at 375

Select four of the following:

Blueberries, Local Banana, Kula Strawberries, Maui Pineapple, Melon, Papaya, Celery, Kale, Spinach

Smoothie Base Yogurt, Almond Milk or Water

Enhancers: 5 each

Vegan Protein Powder | Whey Protein Powder | Collagen

FARM TO BAR

Attendant required at 375

Bloody Mary: Haiku Tomato Juice, Ocean Vodka 20 each

Mimosa: Lilikoi, Mango or Pineapple 20 each

BUBBLES ~ BY THE GLASS

JCB No. 21 20 each

Laurent-Perrier, La Cuvée, Champagne 28 each

BUBBLES ~ BY THE BOTTLE

JCB No. 21, Sparkling Wine 68 each

Moet & Chandon, Imperial Brut, Champagne 147 each



BEVERAGES



SPARKLING, WHITE, ROSÉ

SPARKLING

701	JCB No. 21 Brut, Crémant de Bourgogne, Burgundy, France	68
131	Laurent-Perrier, La Cuvée Brut, Champagne, France	106
1057	Moët & Chandon, Imperial Brut, Champagne, France	147
115	Taittinger Brut Rosé, Champagne, France	210
100	Dom Pérignon, Champagne, France	552
106	Cristal, Brut, Champagne, France	754
116	Cristal Rosé, Brut Rosé, Champagne, France	1270

WHITE & ROSÉ

1208	Pinot Grigio, Masi Masianco, Italy	81
154	Sauvignon Blanc, Grgich Hills, Napa, California	100
1213	Sauvignon Blanc, Villa Maria, 'Cellar Selection', New Zealand	72
146	Sauvignon Blanc, Craggy Range, New Zealand	72
1301	Chardonnay, Story Point, California	68
220	Chardonnay, Flowers, Sonoma, California	127
141	Chardonnay, Frank Family Vineyards, Carneros, California	105
232	Chardonnay, Cakebread Cellars, Napa, California	160
124	Rosé, Whispering Angel, Côtes de Provence	75



RED

RED

1211	Pinot Noir, Schug, Sonoma, California	105
1210	Pinot Noir, Lyric By Etude, Santa Barbara, California	80
1302	Pinot Noir, Story Point, California	68
611	Pinot Noir, Patz & Hall, Sonoma, California	110
545	Merlot, Duckhorn, Napa, California	115
1207	Merlot, Benziger, Sonoma, California	87
1300	Cabernet Sauvignon, Story Point, California	68
568	Cabernet Sauvignon, Iconoclast, Napa, California	95
489	Cabernet Sauvignon, Frank Family, Napa, California	108
440	Cabernet Sauvignon, Hall, Napa, California	132
514	Cabernet Sauvignon, Duckhorn, Napa, California	175
437	Cabernet Sauvignon, Caymus, Napa, California	256



CUSTOMIZED BAR

LOKELANI

20 per cocktail

Tito's

Bombay

Bacardi Superior

Mi Campo

Seagram's 7 Crown

Jim Beam

Glenlivet 12

Courvoisier VS

Baileys Irish Cream, Kahlua,
Grand Marnier

WINES BY THE GLASS

Sparkling 20 per glass

JBC No. 21 Brut,
Crémant de Bourgogne, Burgundy,
France

White 18 per glass

Chardonnay, Story Point, California

Red 18 per glass

Cabernet Sauvignon, Story Point,
California

MAILE

22 per cocktail

Grey Goose

Bombay Sapphire

Ron Zacapa No. 23

Casamigos

Crown Royal

Maker's Mark

Glenfiddich 12

Courvoisier VSOP

Hennessy VSOP

WINES BY THE GLASS

Champagne 28 per glass

Laurent-Perrier, La Cuvée Brut
Tours-sur-Marne, France

White 20 per glass

Chardonnay, Flowers,
Sonoma, California

Craggy Range Sauvignon Blanc,
New Zealand

Red 20 per glass

Pinot Noir, Schug, Sonoma

Cabernet Sauvignon, Frank Family,
Napa, California

BEER

Beer 11 each

Coors Light, Bud Light, Stella

Local 12 each

Bikini Blonde Lager, Big Wave Ale,
Big Swell IPA

Draft Beer Enhancement

10 per glass

Bikini Blonde Lager,
Seasonal Selection
from Maui Brewing Company



A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

Prices exclusive of 18% service charge, 7% administrative fee, and 4.166% sales tax. Prices are subject to change.

CUSTOMIZED BAR

LOKELANI

MAILE

One Hour	50	57
Two Hours	80	89
Three Hours	106	117
Four Hours	120	135
Five Hours	140	155

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

Does not include sparkling, tableside wine service, and/or passed beverages.



A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

Prices exclusive of 18% service charge, 7% administrative fee, and 4.166% sales tax. Prices are subject to change.



FOUR SEASONS
RESORT
MAUI AT WAILAIA

COCKTAILS

SPECIALTY COCKTAILS

Trader Vic Mai Tai: Rum, Lime, Curacao, Orgeat	24
Tropical Mai Tai with Dark Rum Float: Rum, Pineapple, Cuacao, Orgeat	32
Wailea Breeze: Vodka, Pineapple, Guava	24
Pomegranate Paradise: Vodka, Pomegranate, Lemon, Lime	24
Cucumber Green Tea Spritzer: Vodka, Cucumber, Green Tea	24
Thaigarita: Tequila, Lime, Ginger, Lemongrass	24

SPECIALTY MOCKTAILS

Strawberry Buck: Strawberry, Ginger Beer	16
Easy Breezy: Pineapple, Guava, Soda	16



A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

Prices exclusive of 18% service charge, 7% administrative fee, and 4.166% sales tax. Prices are subject to change.

GENERAL INFORMATION

GUARANTEE

A guaranteed guest count is required at least 72 business hours prior to the function. We will set up and prepare for up to 5% over your guaranteed guest count for functions of 100 people or more. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

Should your guaranteed guest count be significantly less than your tentative guest count, the hotel reserves the right to reassign the function to a more suitable location.

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided 72 business hours prior to the function. Requests received within the 72 hour time period will be accommodated at an additional charge over and above the guaranteed number of meals.

Cancellation fee of 100% of the estimated food and beverage revenue and miscellaneous charges will be assessed within 30 days of the event.

A fee of 450 applies to all meal functions with a guarantee of 35 people or less.

CURFEWS

Please note the curfew of 10 p.m. for outdoor functions, 7 p.m. for Ali'i Lawn, Plumeria Garden and 12 a.m. (midnight) for all indoor functions.

SECURITY

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



GENERAL INFORMATION

MENU SELECTIONS

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

BUFFETS

Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. (Please note: the minimum number of people required for buffets.) Buffets have a three hour time limit due to the weather elements and affects on food. Food can be refreshed for extensions on this time limit at a cost-per-person rate.

Please add 25 person to serve buffet menus family style (maximum of 30 people).

PLATED MENU SELECTIONS

For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating. Tableside selection of two entrees, three courses: 210 per person; three entrees, three courses: 240 per person. Selection of two entrees, four courses: 235 per person; three entrees, four courses: 265 per person.

FOOD AND BEVERAGE

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

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

A minimum consumption of 500 in sales per hour, per bar, is required. In the event the minimum is not met, there will be a 175 bar charge, per hour, per bar. If additional bars are requested above our normal standard of one bar per 75 guests, in addition to a minimum of 500 in bar sales, per bar, per hour an automatic 175 fee per bar, per hour will apply.

Be advised that in accordance with Maui Liquor laws, it is illegal for guests to bring in alcohol from outside sources for consumption anywhere on property at the resort. Should you arrive with any alcohol, our Guest Services team will be happy to store it for you so you may take it on departure or for consumption off the premises.



GENERAL INFORMATION

SIGNAGE

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

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

STORAGE/PACKAGES

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

ENTERTAINMENT

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

AMPLIFICATION

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

AUDIO/VISUAL EQUIPMENT

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

