



WAILEA BEACH
RESORT
MARRIOTT MAUI



EVENTS MENU

WAILEA BEACH RESORT – MARRIOTT, MAUI
3700 Wailea Alanui Drive | Wailea, HI 96753
808.874.7800


meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST

TRADITIONAL CONTINENTAL BREAKFAST

- Orange, passion-orange-guava, pineapple juice
- Fresh Maui Gold pineapple, cantaloupe, honeydew melon, Kula strawberries
- Ali'I Kula lavender-honey yogurt
- Oven-fresh baked pastries, sweet butter, preserves
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$36.00 per person++

LOCAL SUSTAINABLE CONTINENTAL BREAKFAST

- Orange, passion-orange-guava, pineapple juice
- Fresh Maui Gold pineapple, cantaloupe, honeydew melon, Kula strawberries
- Maui Gold pineapple, papaya & strawberry salad, mint, toasted coconut
- Individual cereals, house-made granola, skim milk, whole milk, soy milk
- Assorted plain & fruit yogurts
- Oatmeal, brown sugar, cinnamon, golden raisins, toasted coconut
- Oven fresh baked pastries, sweet butter, preserves*
- Home Maid Bakery fresh baked breads: white, wheat, rye, sourdough, 9-grain breads, assorted jams and sweet butter
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$42.00 per person++

HEALTHY CHOICE CONTINENTAL BREAKFAST

- Orange, passion-orange-guava, pineapple juice
- Fresh Maui Gold pineapple, cantaloupe, honeydew melon,
- Kula strawberries
- Maui Gold pineapple, papaya & strawberry salad, mint, toasted coconut
- Individual cereals, house-made granola, skim milk, whole milk, soy milk
- Assorted plain & fruit yogurts
- Oatmeal, brown sugar, cinnamon, golden raisins, toasted coconut
- Baked muffins from our pastry shop: Bran, carrot, banana-nut*
- Smoothie station with attendant (attendant fee \$150.00 per attendant)
- Pineapple, Banana, Mango, Green Machine
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$48.00 per person++

BREAKFAST

JADE BREAKFAST BUFFET

- Orange, passion-orange-guava, pineapple juice, fresh Maui Gold pineapple, cantaloupe, honeydew melon, Kula strawberries
- Oven fresh baked pastries, sweet butter, preserves*
- Home Maid Bakery fresh baked breads: white, wheat, rye, sourdough, 9-grain breads, assorted jams and sweet butter
- Scrambled eggs
- Meats: choice of 2
Hickory smoked bacon, pork sausage links, Portuguese sausage, turkey bacon, chicken, apple sausage, grilled ham
- Starch: choice of 1
Lyonnaise potatoes, hash browns, white rice, brown rice, fried rice
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$54.00 per person ++

PLUMERIA BREAKFAST BUFFET

- Orange, passion-orange-guava, pineapple juice, fresh Maui Gold pineapple, cantaloupe, honeydew melon, Kula strawberries
- Oven fresh baked pastries, sweet butter, preserves*
- Home Maid Bakery fresh baked breads: white, wheat, rye, sourdough, 9-grain breads, assorted jams and sweet butter, oatmeal, brown sugar, cinnamon, golden raisins, toasted coconut
- Scrambled eggs
- Meats: choice of 2 hickory smoked bacon pork sausage links, Portuguese sausage, turkey bacon, chicken apple sausage, grilled ham
- Starch: choice of 1
Lyonnaise potatoes, hash browns, white rice, brown rice, fried rice
- Griddle: choice of 1 (with or without attendant: \$150 per chef attendant, per hour)
Banana, macadamia nut pancakes, moloka'i sweet bread
- French toast, blueberry pancakes, buttermilk pancakes
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$58.00 per person ++

**all griddle items served with whipped butter, maple & coconut syrup, pineapple compote*

BREAKFAST

MAILE BREAKFAST BUFFET

**limit of 200 pax*

- Orange, passion-orange-guava, pineapple juice
- Pineapple, papaya & strawberry salad, mint, toasted coconut
- Ali'i Kula lavender-honey yogurt
- Pastrami cured Ahi Tuna, bagels, cream cheese, capers, red onions

Poached and Fried Egg Station

**chef attendant: \$150 per attendant (minimum 1 per 75ppl)*

- Hollandaise: traditional, grain mustard
- Kalua pork hash
-

Paniolo Loco Moco Station

**chef attendant: \$150 per attendant; (minimum 1 per 75ppl)*

- Natural upcountry ground beef patty, white and brown rice,
- Hamakua mushroom gravy, fried egg

Spam Katsu

- Sliced Spam, Japanese bread crumbs, brown gravy jasmine vegetable fried rice
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$60.00 per person ++

BREAKFAST

BREAKFAST ACTION STATIONS

All with Chef Attendants

Poached Egg Hash Station

- Onion, Fresno peppers, hash brown potatoes, diced ham, hollandaise, chives
\$22.00 per person ++

Huevos Paniolo

- Black bean puree, chorizo, corn tortillas, fire roasted salsa, cotija cheese, cilantro, over easy eggs
\$22.00 per person ++

Omelet Station

- Eggs, egg whites, tomatoes, spinach, onions, ali'l mushrooms, peppers, ham, bay shrimp, bacon, Portuguese sausage, kalua pork, cheddar cheese, Swiss cheese, pepper jack cheese, Maui Surfing Goat Cheese
\$24.00 per person ++

Pancake Station

- Blueberry, banana, macadamia nut, chocolate chip, coconut
- Toppings: whipped butter, lemon mascarpone, pineapple compote, maple syrup, coconut syrup
\$22.00 per person ++

French Toast Station

- Moloka'i sweet bread
- Toppings: whipped butter, liliko'l butter, maple syrup, coconut syrup, mango pineapple glaze, macadamia nut coconut sauce
\$22.00 per person ++

BREAKFAST

BREAKFAST ENHANCEMENTS

- Macadamia nut pancakes, coconut syrup, whipped butter
\$18.00 per person ++
- Cheese blintz, strawberry mint compote
\$10.00 per person ++
- Kalua pork benedict, spinach, whole grain mustard hollandaise
\$18.00 per person ++
- Classic eggs benedict: English muffins, Canadian bacon, traditional hollandaise
\$18.00 per person ++
- Individual yogurt parfaits, house made granola, fresh berries, Ali'i Kula lavender honey
\$9.00 per person ++

Home Maid Bakery Fresh Baked Breads

- White, wheat, rye, sourdough, 9-grain breads, assorted jams and sweet butter, oatmeal, brown sugar, cinnamon, golden raisins, toasted coconut
\$8.00 per person ++
- Smoked salmon, bagels, cream cheese, capers, onions
\$19.00 per person ++
- Biscuits and sausage gravy
\$16.00 per person ++

Smoothies

- Pineapple, mango, papaya, yogurt, orange juice, mint spinach, banana, yogurt vanilla almond milk, honey watermelon, strawberries, lemon, yogurt, apple juice, agave nectar
\$18.00 per person ++

Juice Shooters

- Cucumber, melon and kale watermelon mint, carrot, ginger and apple
\$14.00 per person ++
- Individual half papaya, lime
\$8.00 per person ++
- Sliced deli meats & cheeses: ham, turkey, mortadella, Swiss cheese, cheddar cheese, brie
\$22.00 per person ++
- Hot cereal, choice of one: oatmeal, gold raisins, brown sugar, cinnamon, assorted milk, grits, cheddar cheese, green onions, apple smoked bacon
\$12.00 per person ++
- Egg white frittata, spinach, mushrooms
\$16.00 per person ++

Breakfast Sandwiches

- Bacon, egg, cheese muffins,
- Sausage, egg, green onion & cheddar burrito, salsa, black bean salsa, Portuguese sausage, eggs, cheddar cheese croissant
- Country ham, gruyere, egg croissant, sausage, egg, American cheese, English muffin sandwich
All \$14.00 per person ++

MEETINGS

CONFERENCE BREAKS BEVERAGES

- Orange, apple, grapefruit, POG, guava, pineapple, tomato or V-8 Juices, Tropical Fruit Punch
\$105.00 per gallon ++
- Starbucks Coffee and Might Leaf Tea
\$95.00 per gallon ++
- Iced Coffee, Lemonade, Iced Tea
\$105.00 per gallon ++
- Assorted Soft Drinks
\$6.50 each ++
- Hawaiian Springs Bottled Water
\$6.50 each ++
- Specialty Drinks (Gatorade, Wailua Soda, Snapple)
\$8.00 each ++

AM A La Carte

- House made mango & lemongrass scones
\$42.00 per dozen ++
- House made assorted pastries
38.00 per dozen ++
- Assorted bagels, cream cheese
\$38.00 per dozen ++
- Pineapple, strawberry & melon skewers
\$42.00 per dozen ++
- House made cereal bars
\$38.00 per dozen ++
- Tropical Fruit Bars
\$38.00 per dozen ++
- Assorted granola bars & power bars
\$6.00 each ++

AM THEME ENHANCEMENTS

Market Parfait Station

- Greek yogurt, house made granola, strawberries, blueberries, pineapple, papaya, golden raisins, toasted macadamia nuts, toasted coconut
\$20.00 per person ++

Smoothie Shooters

- Pineapple, mango, papaya, yogurt, orange juice, mint spinach, banana, yogurt vanilla almond milk, honey watermelon, strawberries, lemon, yogurt, apple juice, agave nectar
\$18.00 per person ++

Juice Shooters

- Cucumber, melon and kale watermelon mint carrot, ginger and apple
\$14.00 per person ++

MEETINGS

CONFERENCE BREAKS BEVERAGES

PM A La Carte

- Assorted cookies, chocolate chip, peanut butter, white chocolate, macadamia nut, chocolate chocolate chip
\$42.00 per dozen ++
- Double fudge brownies & blondies
\$42.00 per dozen ++
- Individual roasted nuts: macadamia, garlic chili peanut & wasabi peas
\$75 per pound ++
- Deluxe Mixed Nuts
\$75.00 per pound ++
- Chocolate Covered Strawberries
\$58 per dozen ++
- Tuxedo Strawberries
\$70.00 per dozen ++
- Assorted Individual Yogurts
\$7.00 each ++
- Assorted Ice Cream Bars and
Frozen Treats
\$8.00 each ++
- *Salted Pretzels*
\$36.00 per pound ++
- Maui Potato Chips or Tortilla Chips with Choice of Tropical Salsa or Maui Onion Dip
\$42.00 per pound ++
- Tortilla Chips and Guacamole
\$85.00 per pound ++
- Assorted Dried Tropical Fruit
\$75.00 per pound ++
- Jumbo Soft Pretzel Sticks
Assorted Mustards
\$64.00 per dozen ++
- Whole Fresh Fruit
\$49.00 per dozen ++
- Individual Crudite, Local seasonal vegetables, Hummus, Ranch
\$16.00 per person ++
- House Popped Popcorn: Butter, Truffle Parmesan, Furikake
\$14.00 per person ++
- House Cut Taro & Sweet Potato Chips, Maui Onion Dip
\$14.00 per person ++

Hand Carved Fruit Station

(attendant fee \$150.00 per attendant)

- Maui Gold Pineapple, mango, papaya, green and red apples, strawberries, toasted coconut, mint
- Ali'i Kula lavender yogurt, lavender honey
\$19.00 per person ++

MEETINGS

CONFERENCE BREAKS BEVERAGES

PM Theme Enhancements

- Lemon Break, Lemon Bars, Lemon Drops, Lemon Poppy Seed Loaf, Lemon Pepper Chicken Skewers, Raspberry Lemonade
\$25.00 per person ++

Wailea Chocolate Shop

- Chocolate Chip Cookies, Chocolate Chunk Brownies, Chocolate Croissants, Warm Chocolate Fondue with Pineapple, Melon, Strawberries and Biscotti
\$29.00 per person ++

On the Go Trail Mix Break

- Almonds, Cashews, Peanuts, Sunflower Seeds, Granola, M&Ms, Chocolate Chips, Toasted Coconut, Raisins, Dried Mango, Papaya and Cranberries
\$20.00 per person ++

The Maui Gold Pineapple Break

- Fresh Cut Maui Gold Pineapple, Frozen Chocolate Dipped Pineapple Spears, Candied Pineapple Rings, Chocolate-Dipped Pineapple, Pineapple Scones, Pineapple Jam, Pineapple Juice
\$32.00 per person ++

Game Time Break

- Warm White Corn Tortilla Chips, Pico De Gallo, Guacamole, Sour Cream
- Warm Jumbo Soft Pretzels, Dijon Mustard, Jalapeno Cheese Sauce
- House Made Kettle Chips, Maui Onion Dip
- Popcorn: Butter, Truffle Parmesan, Furikake
\$28.00 per person ++

Green Break

- Green Juice Shots, Green Grapes, Honeydew Melon, Zucchini Bread, Pistachio Muffins, Roasted Pistachio Nuts
\$27.00 per person ++

LUNCH

LUNCH BUFFET

Wailea Deli Lunch

- Wailea seafood chowder
- Fresh baked rolls, whipped butter
Maui style potato chips, Maui onion dip
- Kula Farms greens, mango basil, peppercorn vinaigrette, house made ranch
- Fresh fruit salad
- Fingerling potato salad
- Black Forest Ham, rare roast beef, oven roasted turkey, Genoa salami
- Sliced American, cheddar, Swiss, provolone cheeses
- Dijon mustard, whole grain mustard, mayonnaise, sun dried tomato aioli
- Home Maid Bakery fresh baked breads: white, wheat, rye, 9-grain breads, deli rolls, lettuce, sliced tomato, Maui onion, dill pickles, pepperoncini
- Assorted house baked Wailea Beach cookies: chocolate chip, white chocolate macadamia nut, peanut butter
- Lemon tarts, lime tarts
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$60.00 per person ++

Wailea Sandwich Bar

- Roasted Tomato Soup with orzo and pesto
- Caesar salad: Hearts of romaine lettuce, kale, parmesan cheese, croutons, Caesar dressing
- Pasta salad: Farfalle, artichoke hearts, sun dried tomatoes, black olives
- Fingerling potato salad: whole grain mustard, dill, onion, scallion
- Grilled chicken sandwich: fresh mozzarella, pesto, spinach, tomatoes
- Seafood wrap: shrimp, crab, romaine, diced tomatoes, mango aioli, flour tortilla
- Roast beef croissant: boursin cream cheese, raspberry pickled red onion, lettuce, tomato
- Roasted vegetable wrap: peppers, zucchini, squash, portabella mushroom, chipotle aioli, flour tortilla
- Maui style potato chips, onion dip dill pickles, pepperoncini's
- Double fudge chocolate brownies,
- blondies
- Fruit tarts
- Coconut cream pie
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$64.00 per person ++

LUNCH

BOXED LUNCH

Big Beach Picnic

- Two Half Sandwiches: Roast Beef with Cheddar Cheese and Grilled Onions, Turkey, Swiss Cheese, Lettuce and Tomato on a French Roll

Select one:

- Penne Pesto Salad
- Hawaiian Macaroni Salad
- Tomato mozzarella salad
- Fresh Whole Fruit
- Maui Potato Chips
- Candy Bar
- Condiments

\$52.00 per person ++

Road to Hana Box Lunch

Select one sandwich/wrap:

- Club Wrap
Oven-roasted turkey, bibb lettuce, avocado, bacon, tomato, herb mayonnaise, wheat tortilla wrap
- Chicken Caesar Wrap
Grilled chicken, romaine lettuce, parmesan cheese, crouton, spinach tortilla wrap
- TLT Roll
Tuna tarragon salad, bibb lettuce, tomato, brioche roll, Roasted Portobello ciabatta, red peppers, olive tapenade, goat cheese, ciabatta

Select one:

- Penne Pesto Salad
- Hawaiian Macaroni Salad
- Tomato mozzarella salad
- Fresh Whole Fruit
- Maui Potato Chips
- Kiyo's Homemade Banana Bread

\$48.00 per person ++

Wailea Beach Bento Box

- Sliced Teriyaki Chicken
- Seared Ahi
- California Roll
- Steamed Jasmine Rice
- Wasabi and Soy Sauce
- Soba Noodle Salad
- Namasu
- Almond cookie

\$62.00 per person ++

LUNCH

Pan-Pacific Buffet

- Egg drop soup, crispy won ton chips
- Kula farm greens, cherry tomato, cucumber, carrot, carrot-ginger dressing
- Pineapple, cilantro, local honey salad
- Vietnamese rice noodle salad
- Shrimp, basil, mint, pickled vegetables
- Steamed white rice
- Kula farms roasted vegetable & edamame fried rice
- Mandarin orange chicken, sesame seeds
- Teriyaki roasted pork loin, scallions, pineapple rum sauce
- Vegetable chow fun
- Egg rolls, sweet & sour sauce
- Fortune cookies, almond cookies
- Almond float fruit salad
- Ginger infused chocolate mousse
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$64.00 per person ++

Wailea Taco Stand

- Tortilla soup, corn, crispy corn tortilla strips
- Kula farms lettuce, tomato, grilled corn, red peppers, chipotle-honeylime vinaigrette, chipotle ranch
- Cheese enchiladas, roasted tomatillo sauce
- Build your own island tacos or fajitas: Blackened mahi mahi
- Carne Asada marinated skirt steak
- Chipotle chicken breast
- Grilled onions and peppers
- Hard corn, soft flour shells, cabbage, lime, chopped Haiku tomato, cilantro, guacamole, salsa, pico de gallo, shredded cheddar and jack cheese, sour cream
- Charro beans with onions, garlic and bacon
- Spanish yellow rice
- Churros
- Chocolate tortas
- Tres leches cake
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$60.00 per person ++

LUNCH

Island Buffet

- Maui onion soup, parmesan crouton
- Kula farms salad, carrot, tomato, cucumber, croutons, vanilla balsamic-honey vinaigrette
- No ka oi salad, local greens, edamame, hard boiled egg, orange segments, cucumber, wasabi soy dressing
- Broccoli & surimi salad
- Macaroni salad
- Blackened mahi mahi, mangopapaya salsa, mango buerre blanc
- Ginger shoyu grilled chicken
- Kalua pulled pork, cabbage
- Steamed white rice
- Steamed brown rice
- Pineapple upside down cake
- Kula farms strawberry cake
- Shortbread cookies
- Chocolate mousse, macadamia nuts
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$64.00 per person ++

LUNCH

Wailea Burger Bar Lunch Buffet

- Maui potato chips
- Pasta salad: artichoke hearts, sun dried tomatoes, black olives
- Watermelon wedges
- Buttered corn on the cob
- Molasses baked beans
- Potato wedges, volcanic sea salt
- Classic prime beef hamburgers
- Grilled hot dogs
- Garlic & herb marinated chicken breast
- Sliced cheddar, swiss, gruyere, pepper jack cheeses
- Lettuce, tomato, onion, pickles
- Brioche buns and poppy seed hot dog buns
- Ketchup, grain mustard, BBQ Sauce, mayonnaise
- Strawberry shortcake
- Lemon tarts
- Jumbo Cookies
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$64.00 per person ++

BBQ Buffet

- Roasted red potato salad
- Macaroni pasta salad
- Buttered corn on the cob
- Molasses baked beans
- Garlic & herb marinated bbq chicken breast
- House dry rubbed bbq ribs, guava barbecue sauce
- Slow roasted pulled pork
- Fresh baked rolls, sweet butter
- Watermelon wedges
- Apple pie
- Mango cobbler
- Starbucks coffee, decaffeinated
- coffee, Mighty Leaf tea

\$66.00 per person ++

LUNCH

Plated lunch options

First course, selection of:

- Kula Farms Green Salad
baby greens, corn, roasted peppers, feta cheese, artichoke hearts, shaved radish, cherry tomatoes, shredded carrots, crispy onions, mango-basil vinaigrette
- Tropical Caesar Salad
romaine, mango Caesar dressing, banana nut bread croutons, parmesan cheese
- Asian Pear, Baby Spinach Salad,
frisée, Local Tomato, honey roasted macadamia nuts, grilled pear vinaigrette

Second course, selection of:

- Plate Lunch
white rice, macaroni salad, ginger teriyaki grilled chicken, kalua pork

\$64.00 per person ++

- Macadamia nut crusted chicken, mango papaya relish, fried rice
\$64.00 per person ++
- Gemelli pasta with grilled chicken, tomato sauce, micro basil, fresh mozzarella, pine nuts
\$64.00 per person ++
- Grilled mahi mahi picatta, potato puree, grilled zucchini, lemon caper butter
\$66.00 per person ++
- Asian Spice Market Braised Short Rib, pommes puree, wilted upcountry greens, soy mustard aioli
\$68.00 per person ++

Third course, select one:

- Gale O'Malley's Maui Gold Pineapple
- Cheesecake
- Fruit Tart, Crème Anglaise
- Key Lime Pie
- Coconut Panna Cotta, Almond Tuile
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea service

LUNCH

RECEPTION HORS D'OEUVRES

minimum order 50 per item

Hot

- Mini crab cake, caper aioli
\$9.00 per piece ++
- Kalua pork spring roll, sweet chili sauce
\$7.00 per piece ++
- Mini chorizo corndogs, spicy pineapple mustard
\$7.00 per piece ++
- Mini beef wellington, horseradish cream
\$8.00 per piece ++
- Coconut shrimp, orange chili sauce
\$9.00 per piece ++
- Spinach & feta spanakopita, citrus cucumber mint yogurt
\$7.00 per piece ++
- Coconut curry chicken satay, peanut sauce
\$8.00 per piece ++
- Teriyaki beef satay, spicy or mild
\$8.00 per piece ++
- Vegetable spring rolls, chili lemongrass sauce
\$7.00 per piece ++
- Turkey pot stickers, ginger scallion sauce
\$7.00 per piece ++
- Crab Rangoon, sweet & sour sauce
\$9.00 per piece ++

Cold

- Crab salad, cucumber, local herbs
\$9.00 per piece ++
- Ahi poke
\$8.00 per piece ++
- Summer roll: shrimp, carrot, cilantro, rice noodle, cucumber, Thai dipping sauce
\$9.00 per piece ++
- Kula Farms tomato gazpacho shooters
\$8.00 per piece ++
- Duck a l'orange, mandarin orange, chive, honey
\$9.00 per piece ++
- Mini kale salad, shrimp, Serrano chili, brioche crouton
\$9.00 per piece ++
- Sun dried pineapple, basil, mozzarella
\$8.00 per piece ++
- Shrimp ceviche shots, mango, lime, Fresno chili, cilantro
\$9.00 per piece ++
- Roasted chilled beef tenderloin, raspberry pickled onion, Maui Surfing Goat Cheese
\$9.00 per piece ++
- Prosciutto, grilled asparagus
\$9.00 per piece ++
- Assorted nigiri & maki sushi
\$8.00 per piece ++

LUNCH

RECEPTION

Seafood Station

***Reception can be enhanced with an exquisite ice carving.*

Please inquire with your Event Manager to discuss available options.

- Crab Claws
Traditional French and Horseradish Cocktail Sauce
- Oysters on the Half Shell
Cocktail Sauce, Mignonette
- Sushi Roll
California Roll, Tuna Roll, Cucumber Roll, Spicy Salmon Roll, Pickled Ginger, Soy Sauce and Wasabi
- Nigiri Sushi (Sushi Chef Required: \$350 for two hours)
Tuna, Shrimp, Eel, Salmon Pickled Ginger, Soy Sauce and Wasabi

Priced at \$108 per dozen

- 8/10 Jumbo Shrimp
\$144.00 per dozen

Station Displays

**per person*

- Crudité
asparagus, Belgian endive, celery, carrots, tear drop tomatoes, cucumber, romaine spears, herb tzatziki, buttermilk ranch, hummus
\$18.00 per person ++
- Cheese display
selection of domestic & imported form cheeses, dried fruit, nuts, English crackers, baguette, walnutraisin bread
\$24.00 per person ++
- Mezze display
edamame hummus, sundried tomato hummus, marinated olives, Surfing Goat goat cheese, roasted mushrooms, grilled flatbread
\$24.00 per person ++
- Fresh fruit display
Finest selection of fresh seasonal fruits to include: papaya, pineapple, melon, strawberries and other seasonal fruit
\$19.00 per person ++

LUNCH

RECEPTION

Action Stations

*Chef attendant required at \$150.00
per attendant; per hour*

Salads in action

**tossed to order*

Select two:

- Kula farms market station: baby greens, carrot, radish, avocado, artichoke hearts, tomatoes, red pepper, roasted corn, feta cheese, green onions, crispy onions, mango basil peppercorn vinaigrette
- Caesar: romaine hearts, shaved parmesan, petite croutons, lemon parmesan dressing
- Thai beef salad: soy honey-marinated beef, Napa cabbage, cucumber, mint, cilantro, Fresno chilies, lemongrass, Thai lime vinaigrette

\$24.00 per person ++

- Poke Station
Ahi tuna, pohole fern shoots, ginger, mango, scallions, macadamia nuts, taro & sweet potato chips

\$34.00 per person ++

Mac & Cheese

- Shell pasta tossed to order, classic cheddar, smoked gouda, blue cheese, Maui Surfing Goat Cheese, kalua pork, Kona lobster, roasted mushrooms, braised beef short ribs

\$32.00 per person ++

Pasta

- Cheese tortellini, rigatoni tossed to order, alfredo sauce, pesto, pomodoro sauce, grilled chicken, shrimp, Italian sausage, roasted peppers, olives, roasted mushrooms, grilled squash, served with garlic bread, shaved parmesan, red pepper flakes

\$28.00 per person ++

Steak Frites

- Seared petit beef medallion, French fries, béarnaise sauce

\$45.00 per person ++

- Pork belly char siu or vegetarian chow mein

\$30.00 per person ++

LUNCH

RECEPTION

Griddled

Select two:

- Wailea Beach crab cakes, pineapple cabbage slaw, liliko'i gastrique
 - Mahi mahi, grilled Kula Farms corn & tomato salad, romesco sauce
 - Seared island snapper, baby bok choy, ginger chili vinaigrette
- \$30.00 per person ++*

Grilled Cheese Station

**prepared with thick cut brioche*

Choice of three:

- Fontina, gruyere, fresh mozzarella, sweet Maui onions, Swiss, kalua pork, pickles, mustard, Maui Surfing
 - Goat Cheese, baby arugula, tomatoes, Cheddar, pickled jalapenos, smoked bacon
 - Pepper jack, ham, roasted peppers
- \$28.00 per person ++*

Pho Station

- Rice noodles, shredded chicken, beef and Kalua pork, thai basil, cilantro, green onions, shimeji mushrooms, shaved onion, chili peppers, lemon, lime, bean sprouts, hoisin sauce, oyster sauce, sirachia, chicken and vegetable broth
- \$30.00 per person ++*

Dessert Stations

- Ginger pear flambe action station with Vanilla bean ice cream
\$18.00 per person ++
- Rum pineapple flambe action station with Vanilla bean ice cream
\$18.00 per person ++
- Build your own ice cream bar
Chocolate and vanilla ice cream, M&M's, oreos, gummy bears, sprinkles, Kula strawberry coulis
\$18.00 per person ++

LUNCH

RECEPTION SPECIALTIES

Carving

Chef attendant required at \$150.00 per attendant; per hour

- Whiskey brined whole roasted turkey, potato puree, sage jus, poha berry jam
\$24.00 per person ++
- Sweet shoyu marinated pork loin, roasted purple sweet potatoes, pineapple relish, wasabi cream
\$25.00 per person ++
- Herb crusted rack of lamb, roasted mushroom & potato hash, whole grain mustard sauce
\$34.00 per person ++
- Roasted garlic & herb rub beef strip loin, red creamer potatoes, caramelized onion jam, beef jus, grain mustard, horseradish cream
\$28.00 per person ++
- Whole beef tenderloin herb roasted beef tenderloin, horseradish cream, flavored mustards
\$30.00 per person ++

Fish Taco Station

- roasted local white fish, crispy wonton taco shell chipotle aioli, crisp napa cabbage slaw
\$30.00 per person ++

DINNER

WAILEA STEAKHOUSE DINNER

(min of 40 / max of 100)

Tableside Choice of Salad

- Waipoli Farms Romaine Wedge
- Salad
Smoked Bacon, Gorgonzola, Green Goddess Dressing
- Tomato-Onion-Arugula Basil Salad

- Warm Baked Individual Sweet
- Bread Loaf, Mango Basil Butter

Sizzling Steaks

(Pre-Selected - choose 3 Served Family Style)

- Herb Crusted Filet
- Crusted Lamb Chops, Mustard Tarragon
- New York Strip
- ½ Roasted Chicken, Lemon, Rosemary

Side Selections

Served Family Style – Select 3:

- Brown Butter Broccolini, Baby Green Beans, Crispy Fennel
- Truffle Mac and Cheese, roasted purple sweet Potatoes
- Corn-Sweet Potato Flan, Dukkah
- Spiced Butternut Squash
- Wild Mushrooms, Cauliflower Gratin
- Grilled Asparagus, House Potato Dauphinoise

Sauces – Select 2:

- Port Demi-glace, Chimichurri, Bernaise, Sauce Chantilly

Desserts

Plated Dessert – Select 1:

- Warm Strawberry Cobbler w/Vanilla Bean Ice Cream
- Caramel Fuji Apple Tarte w/Lavender Ice Cream
- Liliko'i mousse cake, strawberry mint puree
- Chocolate mousse cake, raspberry sauce

\$195 per person ++

DINNER

WALEA BEACH FEAST

Kapa Salad Station

- Kula Farms Kale Salad
Mint, Serrano Chili, Brioche Crouton, Lemon Parmesan Dressing

Thai Beef Salad

- Napa Cabbage, Local Greens, Cucumber, Mint, Fresno Pepper, Cilantro, Lemongrass, Thai Lime Vinaigrette

Chicken Lettuce Wrap Station

- Hoisin, Water Chestnuts, Bamboo Shoots, Scallion, Bean Thread Noodles, Shitake Mushrooms Fresh Kuauai Shrimp Ceviche

Ahi Poke Station

- Chef Jason's Award Winning Ahi Poke
Pohole Fern Shoots, Ginger, Mango, Scallion, Macadamia Nuts, Housemade Taro Root Chips

Kapa's Fish Taco Station

- Mahi-Mahi, Pickled Napa Cabbage, Fresno Chili, Chipotle Aioli, Mint, Flour Tortillas
- Award Winning Blue Crab, Lobster and Shrimp Sliders
- Taro, Sweet Rolls, Chunky Tartar Sauce, Charred Pineapple Salsa
- Cheeseburger Sliders
Tomato, Onion, Dill Pickle, Brioche Bun
- Kahlua Pork Slider
Jicama Papaya Slaw, Mango Aioli, Brioche Bun

Chef Marilyn's Sweet Shop

- Mini Mango Crème Brulees
- Kula Strawberry Shortcake
- Coconut Tapioca
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$158 per person ++

DINNER

PANIOLO COWBOY BUFFET

- Jalapeno corn bread, honey butter
- Kula Farms greens, tomato, carrot, cucumber, croutons, balsamic vinaigrette, ranch, mango-basil vinaigrette
- Spinach, frissee, smoked bacon, toasted walnuts, chopped egg, blue cheese dressing
- Sliced marinated beefsteak
Tomatoes, Molasses baked beans, Macaroni & cheese
- House guava bbq ribs
Garlic & herb marinated bbq chicken
- Roasted island catch, grilled lemons and limes
- Grilled New York striploin
- Teriyaki grilled tofu
- Steamed jasmine rice
- Buttered corn on the cob
- Apple pie
- Cherry pie
- Mango cobbler
- Rosalani's vanilla macadamia nut and haupia flavored ice cream
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$152 per person ++

DINNER

WALEA BEACH FARM TO TABLE BUFFET

(min of 50 guests)

- Tapas
- House-Made Mozzarella Caprese
- Roasted Tomato Hummus
- Grilled Naan Bread
- Iceberg Wedge
- Asiago, Focaccia Crisps
- Anchovy Dressing

- Grilled Asparagus Antipasti
Local Goat Cheese, Olives, Sweet Basil, Kona Coast – Big Island – Parker Ranch

Attendants to Carve

- Line Caught Mahi-Mahi
Wrapped in Ti Leaves, Ponzu Vegetables
- Kiawe Smoked New York Strips
- Tamarind Bordelaise

- Poi Rolls
Hawaiian Style Bouillabaisse: Lobster, Shrimp, Scallop, Coconut, and Lime

Local Style Accompaniments

- Macadamia Moloka'i Sweet Potato Fries
- Ginger Vegetables Stir-Fry
- Coconut Jasmine Rice

- Upcountry Sweets
Macadamia Chocolate Tart, Chocolate Mellow Souffle Cake,
- Strawberry Lavender Flan

\$170.00 per person ++

DINNER

HO'OLAU'LEA LUAU BUFFET

- Home Maid Bakery taro & sweet rolls
- Poi
- Upcountry mixed greens, ranch, orange sesame dressing
- Lomi lomi salmon
- Namasu, pickled cucumber salad
- Soba noodle salad
- Baked purple sweet potato, toasted coconut
- Kula farms vegetable & edamame fried rice
- Mélange of roasted Kula Farms seasonal vegetables

- Imu kalua pork, volcanic sea salt
- Roasted chicken, sesame seeds, scallions
- Sauteed mahi mahi, lemon butter sauce, tropical fruit salsa
- Ginger teriyaki grilled flank steak

Desserts

- Pineapple upside down cake, coconut cream pie, coconut rice pudding, haupia, chocolate tortes

- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

• *\$159.00 per person ++*

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PAN PACIFIC BUFFET

- Won ton soup or egg drop soup
- Kula farms greens, cucumber, tomato, carrot, Napa cabbage, sweet wasabi vinaigrette, plum dressing, Thai lime chili bean vinaigrette
- Spring rolls, sweet & sour sauce
- Crispy turkey pot stickers
- Steamed jasmine rice
- Brown rice

- Grilled pepper skirt steak
- Macadamia nut chicken stir fry
- Pan seared mahi mahi, chili black bean vinaigrette
- Roasted sweet & sour pork loin
- Kula Farms vegetable low mein

- Fortune cookies
- Green tea mousse cake
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$135.00 per person ++

DINNER

A TASTE OF ITALY

- Tomato basil soup, orzo
- Market Style Caesar Salad Station
- Hearts of romaine lettuce, lacinto kale, parmesan cheese, garlic herb croutons, lemon parmesan dressing
- Tomato & fresh mozzarella salad, extra virgin olive oil, fresh herbs

- Roasted sirloin marsala, mushroom marsala sauce
- Pan seared mahi mahi picatta, lemon caper butter sauce
- Chicken parmesan, marinara, mozzarella

- Roasted zucchini, blistered grape tomatoes
- Gemelli pasta, pesto, sun dried tomato, crimini mushroom, pine nuts
- Garlic bread

- Tiramisu
- Cannolis
- Classic cheesecake

- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea

\$138.00 per person ++

VIP BUFFET

- Kula farms chopped salad: mixed greens, grilled artichokes, feta, red pepper, roasted corn, radishes, scallion, tomato, mango-basil vinaigrette, vanilla balsamic vinaigrette
- Marinated mushroom salad, red peppers, basil, balsamic
- Pickled tomato, cucumber, red onion salad

- Herb roasted fingerling potatoes
- Buttered Kula farms corn, lime, manchego cheese, jalapeno
- Herb grilled strip steak, shiraz demi
- Lemon rosemary roasted bone-in chicken
- Grilled mahi mahi, mango buerre blanc, mango papaya relish
-
- Flourless chocolate cake
- Liliko'i mousse cake
- Mango blueberry cobbler
- Coconut crème pie
-
- Starbucks coffee, decaffeinated
- coffee, Mighty Leaf tea

\$142.00 per person ++

DINNER

PLATED DINNER

All served with resort baked rolls, butter

Appetizer

Selection of one:

Cold

- Shaved prosciutto
- Roasted beets, arugula, Maui Surfing Goat Cheese, candied pineapples
- Ahi tuna poke, taro root chips
- Kauai shrimp cocktail, wasabi cocktail sauce
- Thai beef salad, Fresno chili, cilantro, mint, kale, red onion
- Shrimp & scallion ceviche, mango, cilantro, Fresno chili, lime
- Cajun seared ahi, Fuji apple slaw, sweet wasabi vinaigrette
- Hummus, Kula Farms vegetables
- Edamame, red lava sea salt

Hot

- Coconut shrimp, orange chili sauce
- Crab cake, arugula, corn, avocado
- Mushroom ravioli, truffle butter

Soup or Salad

Selection of one:

- Kula Farms corn & potato chowder
- Kula Farms ginger carrot soup
- Island seafood chowder, smoked bacon and potatoes
- Kula Farms tomato soup, basil, orzo, pesto
- Asian chicken & brown rice, cilantro, Serrano chili, shiitake
- Chilled Kula Farms strawberry soup
- Caesar salad
- Hearts of romaine lettuce, kale, parmesan cheese, croutons, Caesar dressing
- Kula Farms greens, tomato, red onion, cucumber, mango-basil vinaigrette
- Tomato & fresh mozzarella caprese, basil, balsamic reduction
- Iceberg wedge, blue cheese, nueskes smoked bacon, grape tomato, chives
- Kula Farms greens, candied macadamia nuts, cara cara orange, tomato, balsamic reduction, feta cheese

DINNER

Entrée

selection of one:

- Chicken picatta, roasted fingerling potato, grilled zucchini, lemon caper butter
\$122.00 per person ++
- Macadamia nut crusted chicken, vegetable fried rice, mango papaya relish, mango beurre blanc
\$127.00 per person ++
- Pan roasted chicken, potato puree, lemon basil butter, local vegetables
\$127.00 per person ++
- Grilled mahi mahi, pineapple basmati rice, mango beurre blanc, mango papaya relish
\$135.00 per person ++
- Pan seared ono, potato puree, baby bok choy, chili black bean vinaigrette
\$138.00 per person ++
- Blackened island snapper, jasmine white rice, crab mushroom, scallion, lemon buerre blanc
\$142.00 per person ++
- Braised short rib, potato puree, roasted baby carrots
\$144.00 per person ++
- Beef tenderloin, gruyere potato stuffed Maui onion, shiraz demi, wilted spinach
\$146.00 per person ++
- Boston cut strip steak, roasted fingerling potato, broccollini, shiraz demi
\$149.00 per person ++
- Duo beef tenderloin and Kona cold water lobster tail, pommes puree, braised baby carrots, asparagus, Shiraz jus, lemon butter
\$192.00 per person ++
- Lemon rosemary roasted cauliflower, spiced golden raisins, sunflower seeds
\$120.00 per person ++
- chickpea & Kula Farms roasted vegetable cabbage roll, quinoa
\$122.00 per person ++
- Vegan stir fry feast with Kula Farms vegetables, tofu, classic Chinese sauce, brown rice
\$124.00 per person ++

DINNER

Dessert

Selection of one:

- Liliko'i mousse cake, strawberry mint puree
- Chocolate mousse cake, raspberry sauce
- Tropical fruit paradise: mango, pineapple, kiwi, strawberry, toasted coconut, vanilla bean crème anglaise, shortbread cookies, liliko'i sorbet, pineapple chip
- Orange chocolate cheesecake,
- Oreo crust, gran marnier chocolate sauce
- Angel food cake, fresh berries, honey lime yogurt, lime zest'
- Liliko'i sorbet, shortbread cookie crumble, toasted coconut, Kula farms mint
- Starbucks coffee, decaffeinated coffee, Mighty Leaf tea service

Dinner Intermezzos

- Coconut Sorbet, Guava Sorbet
- Mai Tai Sorbet, Mango Sorbet
- Liliko'i Sorbet, Piña Colada Sorbet

Priced at \$12.00 per person ++

DRINKS

WELL BRANDS

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label
- Bourbon Whiskey, Canadian Club Canadian Whiskey, Jose Quervo Especial Gold Tequila, Korbel Brandy
- Stone Cellars by Beringer Chardonnay
- Stone Cellars by Beringer Cabernet Sauvignon
- Mionetto Organic Prosecco Sparkling Wine

CALL BRANDS

- Absolut Vodka, Bacardi Superior Light Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie
- Walker Red Scotch, Makers Mark Bourbon Whiskey, Jack Daniels Tennessee Whiskey, Seagram's VO Canadian
- Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy
- Beaulieu Vineyards "Century Cellars" Chardonnay
- Beaulieu Vineyards "Century Cellars" Cabernet Sauvignon
- Mionetto Organic Prosecco

PREMIUM BRANDS

- Grey Goose Vodka, Bacardi Superior Light Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie
- Walker Black Label Scotch, Knob Creek Bourbon Whiskey, Jack Daniels Tennessee Whiskey, Crown Royal
- Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Brandy
- Davis Bynum, "River West Vineyards", Russian River Valley Chardonnay
- Davis Bynum, "Jane's Vineyard", Russian River Valley Pinot Noir
- Mumm Napa "Prestige Chefs de Caves" Sparkling Wine

CORDIALS

- Kahlua, Baileys, Grand Marnier

BEER

- Domestic Premium & Light – Budweiser, Bud Light
- Import Premium & Regional/Craft – Heineken, Blue Moon Belgian White, Maui Brew Co. Bikini Blonde Lager

SOFT DRINKS

- Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist

BEVERAGES

WATER

- Bottled - Aquafina Purified, Evian Still, San Pellegrino Sparkling
- Artesian - Voss, Voss Sparkling

HOSTED OR NO-HOST

	Hosted	No-Host
Cocktails – Well	14	16
Cocktails – Call	16	18
Cocktails – Premium	18	20
Mai Tai, Tropical, Blended – Well	16	18
Mai Tai, Tropical, Blended – Call	18	20
Mai Tai, Tropical, Blended – Premium	20	22
Cordials	16	18
Wine, Sparkling Wine – Well & Call	14	16
Wine, Sparkling Wine – Premium	16	18
Domestic Premium & Light Beer	8	10
Import Premium & Regional/Craft Beer	9	11
Soft Drink	5	6
Bottled Water	6	7
Artesian Water	7	8

HOSTED BAR PACKAGES – BY THE HOUR

	Beer, Wine Soft Drink Only	Well	Call	Premium
One Hour	20	36	40	45
Each Additional Hour	10	18	23	28

- Beer, Wine, Soft Drink Only Package includes Domestic Premium & Light Beer, Import Premium & Regional Craft
- Beer, Well Brand Wines, Soft Drinks and Bottled Water
- Well, Call and Premium Packages include Cocktails, Wine, Sparkling Wine, Mai Tai, Domestic Premium & Light
- Beer, Import Premium & Regional/Craft Beer, Soft Drinks and Bottled Water. Does not include Tropical, Blended and Cordials

Hosted Bar rates subject to 22% service charge and tax

Bartender Fee: \$150 plus tax per hour per bartender. One (1) bartender required for every 75 guests

WINE

BRIGHT | FRESH | LUXURIOS

- Segura Viudas, "Aria", Brut, Cava, Spain, NV
- Freixenet, Blanc de Blancs, Brut, Cava, Spain, NV
- Mionetto, Organic Prosecco, Veneto, Italy, NV
- Lucien Albrecht, Cremant Rose, Alsace, France, NV
- Mumm Napa, Brut, "Prestige", Napa Valley, California, NV
- Moët & Chandon, Brut, "Impérial", Champagne, France, NV
- Veuve Clicquot, "Yellow Label", Reims, France, NV

SPARKLING WINES

CLEAN | CRISP | REFRESHING

- Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2011
- Principato, Pinot Grigio, Veneto, Italy 2014
- Oyster Bay, Sauvignon Blanc, New Zealand, 2014
- Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California, 2014
- Saget La Perrière, Domaine de la Perrière, Sauvignon Blanc, Sancerre, France 2014
- Provenance Vineyards, Sauvignon Blanc, Rutherford, California, 2012
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2011

LIGHT WHITES

STRUCTURED | RICH | INDULGENT

- Chateau St. Jean, Chardonnay, North Coast, California, 2012
- Clos du Bois, Chardonnay, North Coast, California, 2010
- Sterling Vineyards, Chardonnay, "Vintner's Collection", Central Coast, California, 2011
- La Terre, Chardonnay, California, 2014
- Estancia, Chardonnay, Monterey County, California, 2012
- Kendall Jackson, "Grand Reserve", Chardonnay, Santa Barbara/Monterey, California, 2014
- Chateau Ste. Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington, 2013
- Davis Bynum, "River West Vineyards", Chardonnay, Russian River Valley, California, 2012

BOLD WHITES

SOFT | ELEGANT | REFINED

- La Crema, Pinot Noir, Sonoma Coast, California, 2014
- Mark West, Pinot Noir, California, 2014
- Rodney Strong, Pinot Noir, Russian River Valley, California, 2014
- Davis Bynum, "Jane's Vineyard", Pinot Noir, Russian River Valley, California, 2014
- Century Cellars by BV, Merlot, California, 2011
- Decoy by Duckhorn, Merlot, Sonoma County, California, 2010

LIGHT REDS

WINES

INTENSE | LAYERED | COMFORTING

- Aquinas, Cabernet Sauvignon, Napa Valley, California, 2010
- Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2013
- Sterling Vineyards, Cabernet Sauvignon, Napa Valley, California, 2013
- Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington, 2010
- Franciscan, Cabernet Sauvignon, Napa Valley, California, 2013
- Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2011
- Josh Cellars, Cabernet Sauvignon, North Coast, California, 2014
- Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California, 2013 Rodney Strong,
- Cabernet Sauvignon, Alexander Valley, California, 2013
- Ravenswood, Vintners Blend, Zinfandel, California 2014
- Greg Norman Estates, Shiraz, Limestone Coast, Australia, 2012

BOLD REDS

All per bottle rates subject to 22% service charge and tax

INFORMATION

GUARANTEE

A guaranteed guest count is required by 12pm, 3 business days prior to the function. We will set up to be prepared for up to five percent (5%) over your guaranteed guest count for functions. 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 venue. A labor fee of \$250.00 will apply to all breakfast, lunch, and dinner buffets for guarantees under the minimums listed in the menus.

MEAL SUBSTITUTIONS

It is our intent to accommodate dietary restrictions. These requests must be provided 72 business hours prior to the function

SERVICE CHARGE AND TAX

All food and beverage prices are subject to a 22% service charge. Hawai'i State tax, currently 4.166%, will be added to all food, beverage, labor, gratuity, and miscellaneous item charges. Amounts subject to change. The following "Disclaimer" has been added to the Banquet Event Order Templates in the Additional Requirements section: In Addition to Appropriate State and Local Taxes, a Service Charge of 22% will be Applied to the Cost for Food and Beverage Service. A Portion of the Service Charge is being used to Pay for Costs or Expenses other than Wage and Tips for Employees: a Minimum of 17% is Allocated toward Wage and Tips for Employees

OUTDOOR EVENTS

In the event we are faced with inclement weather on the day of your outdoor event, a weather call will be made between the meeting professional and the Hotel. The decision to move a function must be made no less than 4 hours in advance of the scheduled start time. Events with extensive décor, sound and lighting may require an earlier decision. The resort reserves the right to make a final decision to move any outdoor function to an indoor function venue in case of inclement weather. Please note that open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors. Outdoor events, are subject to a minimum \$1,000.00 set-up charge, pending location and number of attendees.

OUTDOOR LIGHTING

Groups / Local Events are required to arrange for area lighting at all outdoor venues. The hotel will arrange for these services using contracted outside providers.

INFORMATION

ENTERTAINMENT

Set-up and/or rental fees will be assessed for staging, dance floor, lighting, and power if the entertainment or décor is not coordinated by The Wailea Beach Resort.

DECORATIONS

Decorations are allowed at all events. The hotel asks that items not be attached to walls and other hotel property through the use of items such as, but not limited to nails, staples, pins, tacks and tapes of all kinds. All subcontractors should be so informed. Due to limited space and refrigeration, we require all décor and florals to be delivered directly to the function space on the day of the event, no earlier than four hours prior to the start of the event. No confetti, glitter or rice is allowed at any venue. All decorations must be removed immediately following the event and must comply with all governmental laws, rules, regulations and ordinances, including, but not limited to, fire code regulations. The Client and any independent vendor or contractor retained by the Client are responsible for any damages to the function area.

SIGNAGE

Signs outside hospitality suites or function spaces are to be professionally printed or calligraphed and approved by Hotel management. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited.

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. The Wailea Beach Resort may provide loss prevention officers at an additional charge of \$150.00 per hour, per officer.

The smoke detection systems at The Wailea Beach Resort are particle-based systems. If you desire to have hazing at any of your indoor functions, the smoke detectors must be disabled and a fire watch conducted by resort loss prevention officers. Additional charges will be incurred. See your Event Manager for these additional costs.

INFORMATION

STORAGE/PACKAGES

All deliveries to be labeled as follows. As of 8.16.16

Bring any and all tracking numbers for all shipments with you.

Regarding the shipping of any equipment or boxes to our resort, they should be addressed as follows:

ATTN: Client Name / Event Manager Name

Hold for: Convention /Group Name; Arrival Date

The Wailea Beach Resort

3700 Wailea Alanui Drive

Wailea, HI 96753

We also ask that boxes be number "1 of 6", "2 of 6", "3 of 6", etc. This way, we will know when incomplete shipments are received. Needless to say, it is also very helpful for you to bring appropriate bills of lading. Please keep in mind that the resort has very limited space for box and equipment storage. We would appreciate if your shipments were sent no sooner than seven (7) business days prior to your program start date. All deliveries shall be received through the resorts loading dock.

This applies to both Client and vendor deliveries. Porters may be available to assist with deliveries made by Clients. Please contact your Event Manager to schedule assistance. For larger and heavier deliveries, porters may be available to assist with load-in/out at \$25 plus tax per hour for each porter. Please contact your Event Manager to schedule vendor setup. Vendors will be responsible for transporting their own equipment to and from the function space. The resort is not able to provide carts for vendor use."

Shipping

Handling charges will be assessed for point to point delivery as follows:

\$3 plus tax per box for boxes 0 - 20 lbs.

\$6 plus tax per box for boxes 21 - 60 lbs.

\$9 plus tax per box for boxes 61 - 100 lbs

Additional charges may be assessed for oversized, heavy boxes and crates. Due to safety standards, we cannot move items over 100 lbs. The resort will not be responsible for moving any mechanical or technical equipment. The client will be responsible for securing a drayage service for this. Please provide your own supplies, such as scissors, box cutters and shipping tape. Post-convention shipping will be handled directly by the client or through the services of the on-site Business Center. Boxes should be labeled for UPS or FedEx. The shipping label must be marked with billing information and the person shipping is responsible for calling the carrier direct to schedule pick-up. Please note that international shipping requires additional paperwork. Once all arrangements have been made, the resort will pick up the boxes and take to the loading dock for pick up by the carrier.

INFORMATION

OFF-PREMISE CATERING

We will be more than happy to service all of your off-premise catering needs. Please contact your Event Manager for additional information. Should you wish to host an event off-property not serviced by The Wailea Beach Resort, you are responsible for coordinating appropriate weather back-up for your event at a location other than The Wailea Beach Resort.

SPECIALTY PERMIT(S)

The Wailea Beach Resort will be happy to coordinate special requests and acquire the appropriate permits for off-property venues, helicopter landings, casino parties or use of gaming devices. Permit and handling fees will apply for each permit coordinated based on county official needs. Please consult with your Event Manager for specific details.

PLANNING GUIDE

Please request a copy of our detailed "Meeting Planner Guide" from your Event Manager. The guide has been designed to answer many of your questions about the Island, Resort and Business procedures of our hotel.