

EVENT MENUS



FOUR SEASONS
RESORT
MAUI AT WAILEA



MORNING



Kona blend coffee, decaffeinated coffee and assorted teas are included.
Minimum of 50 Guests.



GREAT START

41 per person

Orange Juice, Pineapple Juice, Local Guava Nectar
Seasonal Island and Domestic Fruit
Cold Cereals, Skim and Whole Milk
Granola
Oatmeal, Brown Sugar, Warm Milk
House Made Bakery Pastries and Assorted Bread
Sweet Butter and Island Preserves
Bagels, Cream Cheese
Farm Fresh Scrambled Eggs, Chives, Tomatoes

Breakfast Meats (select two):

Thick Cut Hickory Smoked Bacon, Turkey Bacon, Pork Link, Portuguese Sausage, Chicken Mango Sausage, Ham

Breakfast Potatoes (select one):

Hash Browns, Roasted Fingerling Potatoes with Maui Onions, Red Bliss Potatoes with Peppers and Mushrooms

Breakfast Sweets (select one):

Cheese Blintz, Kula Strawberry Coulis

Hawaiian Sweet Bread French Toast, Macadamia Nut Butter

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

Buttermilk Pancakes, Macadamia Nut Pancakes or Local Banana Pancakes,
Whipped Butter, Maple and Coconut Syrup

BARISTA

16 per person

Cappuccino, Espresso, Latte

Flavored Italian Syrup Shots

Shaved Chocolate, Whipped Cream,
Chocolate Swizzles

Soy Latte, Chai Tea, Chai Tea Latte
Cinnamon Sticks

The following are designed and priced to complement your Great Start selections and may not be ordered a la carte. Minimum of 50 Guests ~ Culinary Attendant Required at \$350



SMALL PLATES

Burrito, Scrambled Eggs, Smoked Bacon, Chives, Cheddar	5 each
Classic Eggs Benedict, Charred Tomato, Grilled Canadian Bacon, Hollandaise	7 each
Vegetarian Egg White Frittata, Asparagus, Zucchini, Hamakua Mushrooms, Baby Spinach, Grilled Haiku Tomato, Pita Bread	7 each
Huevos Rancheros, Scrambled Eggs, Tortilla, Black Beans, Jack Cheese, Ranchero Sauce	6 each
Quiche, Thick Cut Hickory Smoked Bacon, Waipoli Farm Mixed Greens, Citronette	6 each
Hawaiian Ranchers Loco Moco, Natural Ground Beef Patty, Choice of White or Brown Rice, Hamakua Mushroom Gravy, Fried Egg	8 each

CARVING

30 per person

Mustard and Hawaiian Sea Salt Crusted Prime Rib of Beef, Au Jus, Creamy Horseradish

25 per person

Salt Crusted Baked Farm Raised Whole Salmon, Skillet Roasted Island Vegetables, Hollandaise

PANCAKES

12 per person

Buttermilk or Whole Wheat Pancakes

Toppings Include:

Blueberries, Local Banana, Chocolate Chips, Macadamia Nuts, Carrot Cake Crumbles, Brownie Crumbles

Whipped Butter, Maple and Coconut Syrup

OMELETTES

12 per person

Farm Fresh Eggs, Egg Whites, Organic Eggs (additional 2)

Haiku Tomatoes, Baby Spinach, Hamakua Mushrooms,

Bell Peppers, Maui Onion, Hawaiian Chili Peppers

Ham, Hickory Smoked Bacon, Portuguese Sausage, Cheddar, Jack and Swiss Cheese, Tomato Salsa

HAWAIIAN SWEET BREAD FRENCH TOAST

12 per person

Toppings Include:

Local Banana-Nuttela, Peanut Butter, Maui Honey, Macadamia Nuts, Powdered Sugar

Whipped Butter, Maple and Coconut Syrup

Price is based on a maximum of 30 minutes and a minimum of 25 people.

LIQUID CHEF



ISLAND JUICE BAR Attendant Required at \$350

11 each

Seasonal Availability. Select 4 of the following:

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

DOC EMERSON'S SMOOTHIES: Select 3 of the following:

Tropical Tsunami (spinach, pineapple, papaya, banana, water)

Green Power (banana, spinach, vanilla almond milk, water, agave nectar)

Watermelon Slushy (lemon, watermelon, strawberries, orange, agave nectar)

Spinach Sunrise (orange juice, spinach, ice cubes)

Creamy Orange (vanilla almond milk, orange juice)

The Golden Cup (pineapple, banana, apple juice)

Apple Pear Banana (apple, banana, pear, spinach, celery, water)

FARM TO BAR

Bloody Mary, Haiku Tomato Juice, Ocean Vodka

15 each

Mimosa, Lilikoi, Mango, Pineapple, Louis Roederer

17 each

BUBBLES ~ by the glass

Prosecco, Enza, Italy

16

Domaine Carneros, Brut, Carneros

BUBBLES ~ by the bottle

Prosecco, Enza, Italy

60

Champagne, Louis Roederer, France

105



COOL

28 per person

Sliced Seasonal and Local Fruit

Select Two: Bagel, Bran Muffin, Blueberry Muffin, Chocolate or Plain Croissant
Sweet Butter and Island Preserves

Orange Juice

WARM

36 per person

Sliced Seasonal and Local Fruit

Select One: Scrambled Eggs, Cheddar Cheese, Canadian Bacon on Toasted Bagel

~or~

Breakfast Burrito Scrambled Eggs, Portuguese Sausage, Tomato, Jack Cheese, Scallions

Orange Juice

Price is based on a maximum of 30 minutes and a minimum of 25 people.

BARISTA



WAILEA

12 per person

Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

PLANTATION

22 per person

Doughnuts – Glazed, Custard Filled, Cinnamon Sugar

Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

HALEAKALA

20 per person

Cupcakes – Banana Macadamia Nut, Coconut Lilikoi,
Maui Coffee & Chocolate, Vanilla Strawberry

Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

KULA

24 per person

Pan de Coco
Malasadas
Ono Farm Banana Bread
Manju – Apple or Azuki Beans

Kona Blend Coffee, Decaffeinated Coffee
Tea Selection

BREAKS



BEVERAGES

Kona Blend Coffee, Selection of International and Herbal Teas	95.00 per gallon
Iced Kona Coffee Drinks, Whipped Cream, Shaved Chocolate, Ground Cinnamon	99.00 per gallon
Frappuccino	7.00 each
Fresh Orange and Pineapple Juices and Local Guava Nectar	32.00 per quart
Tomato, V-8, Apple Juice and Lemonade	32.00 per quart
Mango Iced Tea or Traditional Iced Tea	22.00 per quart
Non-Alcoholic Tropical Fruit Punch	97.00 per gallon
Mai Tai Punch	245.00 per gallon
Assorted Soft Drinks	6.00 each
Mineral Waters	6.00 each
Tropical Drink served in a Maui Pineapple	29.00 each
Non-Alcoholic Tropical Drink served in a Maui Pineapple	24.00 each
Individual Assorted Juices	7.00 each
Red Bull	8.00 each
Powerade	7.00 each

BREAKS

Minimum order of one dozen when ordering by the dozen



FRUIT DISPLAY

Iced Tropical Fruit Skewers	48.00 per dozen
Chocolate Covered Strawberries	60.00 per dozen
Chocolate Covered Dried Pineapple and Mango	65.00 per dozen

HOME-MADE PASTRIES

Selection of Assorted Breakfast Pastries with Butter and Preserves	52.00 per dozen
Bagels with Cream Cheese (<i>Regular and Nonfat</i>)	47.00 per dozen
Home Style Cookies (<i>Chocolate Chip, Oatmeal-Granola, Peanut Butter, Chocolate-Coconut Pecan, Coconut Macaroons, White Chocolate Macadamia Nut</i>); Assorted Biscotti	52.00 per dozen
Macadamia Nut Brownies, Pan de Coco, Malasadas, Mango or Banana Bread, Coffee Cake	52.00 per dozen
Assorted Cupcakes	60.00 per dozen

SNACKS

Individual Fruit Yogurts	5.00 each
Individual Greek Yogurts	6.00 each
Maui Potato Chips, Tortilla Chips or Pretzels (<i>12-oz. basket</i>)	17.00 per basket
Taro Chips or Vegetable Chips (<i>12-oz. basket</i>)	20.00 per basket
Maui Onion Dip, Tomato Salsa or Ranch Dip (<i>16-oz. bowl</i>)	20.00 per bowl
Guacamole (<i>16-oz. bowl</i>)	27.00 per bowl
Warm Soft Pretzels with Spicy Mustard and Cheese Dip	39.00 per dozen
Mixed Nuts (<i>7-oz. bowl</i>)	23.00 per bowl
Spiced Mixed Nuts or Dry Roasted Macadamia Nuts (<i>7-oz. bowl</i>)	32.00 per bowl
Trail Mix with Dried Fruit (<i>16-oz. bowl</i>)	40.00 per bowl
Whole Seasonal Fruit	48.00 per dozen
Häagen Dazs™ Ice Cream Bars or Dryers™ Frozen Fruit Bars	8.00 each
Individual Packages of Fig Newtons, Rice Krispie Treats or Candy Bars	4.00 each
Individual Packages of Potato Chips, Granola Bars, Gold Fish Crackers, Chocolate Chip Cookies	5.00 each
Individual Packages of Maui Onion Potato Chips and/or Assorted Chips	6.00 each
Selection of Sliced Low Carbohydrate Wraps (<i>Chicken Caesar, BLT, Thai Chicken Salad, Feta Quinoa & Lemon, Hummus & Grilled Vegetables, Turkey Club, Roast Beef Havarti</i>)	65.00 per dozen
Hummus Shots with Carrot & Celery Sticks	87.00 per dozen

BREAKS

Price is based on a maximum of 30 minutes and a minimum of 25 people.

ENHANCE YOUR BREAK

SHAVE ICE

Minimum of 25 people
10 per person

Flavors: Vanilla, Coconut, Mango,
Strawberry, Banana

Includes: Mochi Balls, Azuki Beans,
Tapioca Pearls, Condensed Milk

Add Ice Cream Scoop 4 per scoop



SWEET & SALTY

18 per person

Lollipops, Li Hing Mui, Assorted Candy,
House-Made Fudge,
Chocolate Covered Macadamia Nuts,
Chocolate Covered Acai Berries

Cheese Crisps, Pretzels,
Spiced Nuts, Truffle Popcorn

COTTON CANDY MACHINE

5 per person

Culinary Attendant at \$350.00

LUSHIES

16 per person

Shave Ice With A Kick!
Choose Up To 3 Flavors:
Vanilla, Coconut, Mango, Strawberry, Banana

Choose A Liquor:
Tequila, Rum, Vodka

Beverage Attendant at \$150.00

BUILD YOUR OWN BRUSCHETTA

21 per person

Bagel Chips
Herb Focaccia Croutons

Tomato Pico de Gallo
Marinated Hamakua Mushrooms
White Bean & Truffle Puree
Basil Roasted Peppers

Balsamic Reduction
Parmesan Cheese

BREAK ON THE RUN

20 per person

Make Your Own Trail Mix:
Banana Chips, Dried Cranberries,
M&M's, Mixed Nuts,
Yogurt Covered Pretzels, Golden Raisins,
Sunflower Seeds, Shredded Coconut



Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices are subject to change. (15/09)

MIDDAY



Kona blend coffee, decaffeinated coffee
and assorted teas included.
Minimum of 50 Guests.

BUFFET

THE ISLANDS

61 per person

Local Fruit Cocktail

Seared Ahi Poke

Island Fish Ceviche, Lime, Coconut

Tako (octopus), Pohole Fern, Kahuku Sea Asparagus, Kim Chee Dressing

Waipoli Garden Greens, Carrot, Cucumber, Papaya Seed,
Citronette Balsamic Dressing

Grilled Big Island Hearts of Palm, Cilantro-Basil Pesto

Curry Paste Marinated Island Fish, Fresh Maui Allspice Leaves

Stir Fried Molokai Prawns, Snap Peas, Carrots, Celery

Roasted Duck, Green Beans, Shiitake Mushroom

Pineapple Braised Hawaiian Ranchers Short Ribs

Sticky Jasmine Rice, Toasted Macadamia Nuts

Skillet Roasted Local Harvest Vegetables

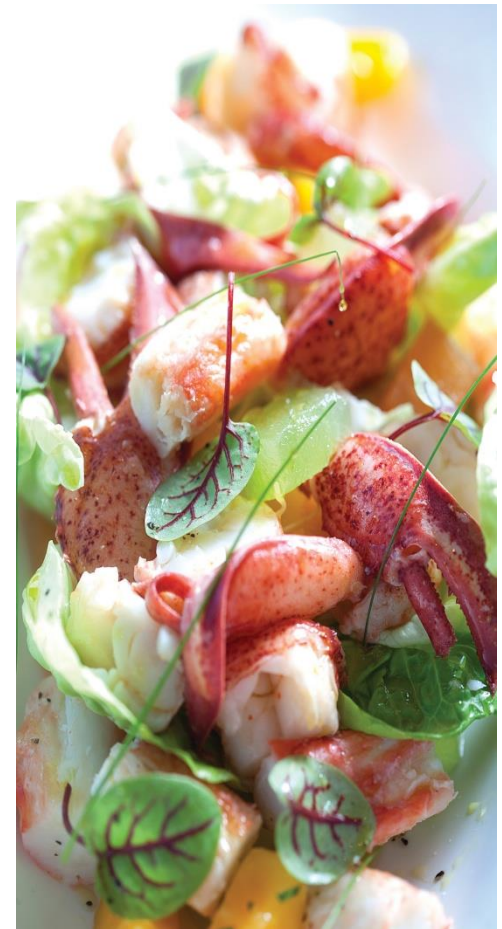
SWEET BITES

Mango Trifle

Coconut Sago, Melon

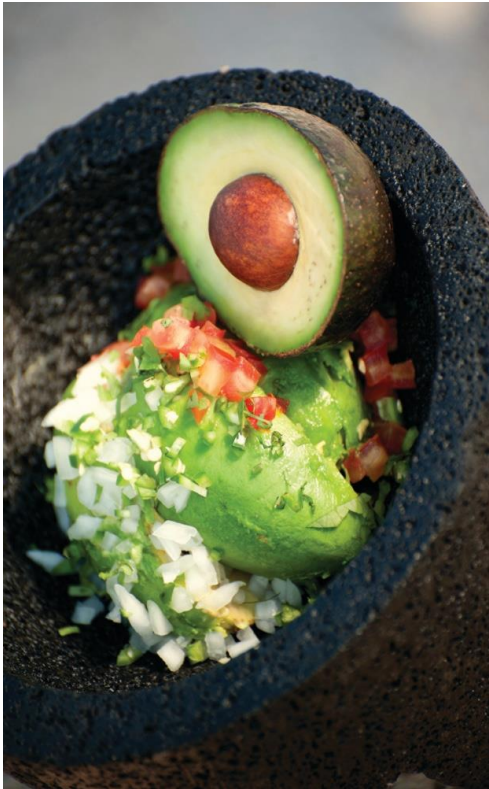
Waialua Estate Chocolate Cake

Banana Cream Pie



Kona blend coffee, decaffeinated coffee
and assorted teas included.
Minimum of 50 Guests.

BUFFET



SOUTH OF THE BORDER

Minimum of 50 Guests

61 per person

Fruit Cubes, Chili-Coconut Marinade

Mixed Green Salad, Black Olives, Tomatoes, Cucumbers,
Charred Tomato Chipotle Vinaigrette

Rock Shrimp Salad, Grilled White Kula Corn, Maui Onion,
Avocado, Tortilla Crisp, Cilantro-Lime Sauce

Baja Style White Fish Ceviche

Lunch Entrée (select two):

Tequila Lime Marinated Island Fish

Carne Asada Marinated Beef

Chipotle Chicken Thighs

Hard Corn and Soft Flour Shells, Cabbage, Lime,
Chopped Haiku Tomato, Cilantro, Guacamole, Salsa,
Pico De Gallo, Shredded Cheddar & Jack Cheese,
Sour Cream

Caramel Flan

Mexican Lime-Chocolate Torta

Tres Leches Cake

LITTLE ITALY

Minimum of 50 Guests

61 per person

Marinated Grilled Vegetables

Pickled Artichokes, Sun Dried Tomatoes,
Herb Marinated Mixed Olives

Cannellini Bean Salad, Mushrooms, Pesto Dressing

Haiku Tomato-Mozzarella Salad,
EVO, Balsamic Reduction

Salumi-Italian Cured Meat, Parma Ham,
Mortadella, Coppa

Grilled Garlic-Parmesan Ciabatta

Caesar Salad

Pasta (select two):

Lobster Risotto, Peas, Basil, Haiku Tomatoes,
Hamakua Mushroom

Gemelli Pasta, Bolognese Sauce

Linguine, Clams, Pinot Grigio, Italian Parsley, Basil,
Garlic, Olive Oil

Porcini Mushroom Ravioli, Light Marinara Sauce, Basil,
Semi-Dried Haiku Tomatoes

Roasted Chicken Thighs Cacciatore

Pan Seared Island Fish Puttanesca

Tiramisu

Biscotti

Cannoli

BUFFET

Kona blend coffee, decaffeinated coffee
and assorted teas included.
Minimum of 50 Guests.



GRILLED GRINDZ

61 per person

Mixed Waipoli Greens, Haiku Tomatoes, Carrots, Cucumbers, Ranch, Blue Cheese, Balsamic

Orzo "Lomi Lomi" Salad

Fingerling Potato Salad, Hotel Garden Parsley, Shaved Maui Onion, Smoked Bacon

Maui Gold Pineapple-Cabbage Slaw

Mochiko Fried Chicken with Huli Huli Glaze

From our Grill - Natural Beef Burger, Turkey Burger, Veggie Burger, Beef Hot Dog
Taro Root and Sweet Potato Chips Potato Chips

House Baked Buns, Lettuce, Haiku Tomatoes, Sliced Maui Onions, Cheese, Sauerkraut, Chopped Maui Onions,
Shredded Pepper Jack, Relish, Ketchup, Mustard, Mayo, Pickles

Ice Cream Bars

Mini Cupcakes





Kona blend coffee, decaffeinated coffee
and assorted teas included.
Minimum of 50 Guests ~ Priced per person.

BUFFET

Select Two of each: Appetizer-Salad, Sandwich, and Dessert	55
Select Three of each: Appetizer-Salad, Sandwich, and Dessert	58
Select Four of each: Appetizer-Salad, Sandwich, and Dessert	61

APPETIZERS & SALADS

Gazpacho Shooters, Crab Meat (additional 2)

Chilled Fruit Cocktail

Herb Marinated Grilled Local Harvest Vegetables

Waipoli Organic Mixed Greens, Carrot, Cucumber, Balsamic, Papaya Seed, Ranch, Smoked Haiku Tomato Vinaigrette

Vine Ripened Haiku Tomato and Maui Onion Salad, Miniature Greens

Quinoa Salad, Local Avocado, Cherry Tomato, Asparagus, Black Olives, Lemon-Mint Dressing

Fingerling Potato Salad, Parsley, Maui Onion, Smoked Bacon

Curried Couscous Salad, Golden Raisins, Pink Radish, Big Island Hearts of Palm

Greek Salad, Feta Cheese, Cucumber, Maui Onion, Haiku Tomato, Kalamata Olive, Oregano Vinaigrette

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

Maui Gold Pineapple-Cabbage Slaw

WINE PAIRINGS ~ by the bottle

Sauvignon Blanc, Les Hospices, Sancerre, France	60
Albarino, Pazo de Barrantes, Spain	75



~ continued ~

SANDWICHES

Hummus, Grilled Vegetables, Haiku Tomato, Rye Bread

Open Faced Egg Salad Sandwich, Brioche, Chives

Tuna Salad Finger Sandwich, Whole Wheat Bread

Low Carb Turkey Wrap, Lettuce, Avocado, Tomato, Dijonnaise

Mahi Mahi Caesar Wrap, Low Carb Tortilla, Romaine Lettuce

Grilled Chicken Sandwich, Lettuce, Tomato, Cranberry-Mustard-Mayo Spread, Sesame Seed Bun

Maui Cattle Company Roast Beef Sandwich, Tartare Sauce, Pickles, Whole Wheat Bread

Muffaletta, Parma Ham, Salami, Mortadella, Arugula, Fontina Cheese, Muffaletta Spread, Ciabatta

Bacon, Lettuce and Tomato Sandwich, Mayonnaise, Seven Grain Bread

SWEET

Kula Strawberry Shortcake, Lavender Crème Fraiche

Vanilla Bean Cheesecake, Liliko'i Syrup

Mini Carrot Cupcakes, Pineapple Jam

Profiteroles, Chocolate Sauce

Banana Crème Brulee, Fruit Chutney

Baked Chocolate Mousse, Fresh Berries

All boxed lunches will include:
 whole fresh fruit, Maui potato chips,
 chocolate macadamia nut cookies,
 mayonnaise and mustard



DELI

38 per person

Choice of: *(Maximum of (2) selections per order)*

Maui Cattle Co. Beef Sandwich, Roasted Maui Onion, Satay Aioli, Shaved Jicama on Ciabatta
 Rosemary Ham, Provolone, Waipoli Butter Lettuce, Hawaiian Honey Mustard on Low Carb Wrap
 Pulled Smoked Huli Chicken, Ginger & Green Onion Mayo, Vegetable Slaw on Baguette
 Ahi Poke Wrap, Citrus Ginger Marinade, Avocado, Green Onion
 Vegetable Rice Paper Wrap, Pancit Noodle, Romaine, Rainbow Vegetables, Papaya, Edamame Hummus

Choice of Mixed Greens with Balsamic or Caesar Dressing, Hawaiian “Mac” Salad, Taro Root or
 Molokai Sweet Potato Chips

ENTRÉE SALAD

38 per person

Grilled Steak Cobb: Chopped Romaine Lettuce, Blue Cheese, Hard Boiled Egg, Tomato,
 Cucumber, Avocado, Bacon and Black Peppercorn Ranch

or

Asian Chicken: Napa Cabbage, Carrot, Bell Pepper, Cucumber, Jicama, Peanuts,
 Mandarin Oranges, Citrus Ginger Dressing

Freshly Baked Rolls and Butter

ENHANCERS

Bottled Water	6.00 each
Assorted Soft Drinks	6.00 each
Red Bull	8.00 each
Powerade	7.00 each
Energy Bar	4.00 each

EVENING



Minimum order of
two dozen per item.

HORS D'OEUVRES



COLD

87 per dozen

Beet, Radish & Goats Cheese "Napoleon" on Walnut Cracker
White Bean Crostini with Balsamic & Maui Olive Oil
Truffled Goats Cheese Mousse on Crisp Walnut Bread, Truffled Honey
Blowtorch Ono Caesar Bites
Mini Ahi Poke in Sesame Cone
Goats Cheese Brulee Spoon with Apple Rosemary Butter
Grilled Zucchini Rolls with Feta Cheese & Red Pepper
Riesling Marinated Melon, Mint, Crisp Prosciutto
Mai Tai Marinated Fish Ceviche, Mr. Yee's Mango
Haiku Cherry Tomato with Whipped Burrata & Basil

SHELLFISH DISPLAY

90 per dozen

Jumbo Prawns, Crab Claws or Oysters, Displayed on Crushed Ice, Cocktail Sauce, Lemon Wedges, Mignonette

HOT

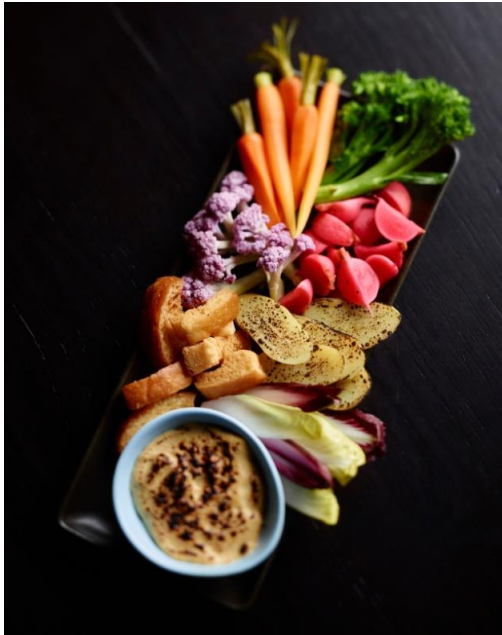
87 per dozen

Hamakua Mushroom Quiche, Boursin Cheese
Pork and Shrimp Shumai
Saffron Arancini with Ricotta & Tangerine Aioli
Bacon Wrapped Chili Chicken, Pickled Jalapeno Glaze
Vegetable or Chicken Spring Roll, Thai Dipping Sauce
Duck Confit Spring Roll, Carrot, Jicama, Green Onion, Cream Cheese, Pickled Mustard Seeds
Teriyaki Glazed Pork Belly with Peanuts & Hearts of Palm
Mini Fish Cakes with Spicy Remoulade
Sticky Short Rib, Onion & Gouda Crispy Roll with Horseradish Cream
Huli Huli Chicken Brochette
Choice of Sliders: Hoisin BBQ Short Rib or Hamburger
Chef Garden Mini Eggplant Parmagiano, Mozzarella, Haiku Tomato Confit

90 per dozen

Coconut Fried Shrimp, Pineapple Cocktail Sauce
Mini Crab Cake, Remoulade
Mini Beef Wellington with Mustard Jus Dip
Kalua Pork & Cheese Empanada with Gouda Sauce

RECEPTION SPECIALTIES



SHOWPIECES

Antipasto, Selection of Salumi, Grilled & Marinated Vegetables, Italian Cheeses, Pickles, Breads and Crackers (minimum 20 people)	18.00 per person
Presentation of International and Domestic Cheeses Fresh and Dried Fruits, Nuts, Lavosh, Water Crackers, Fresh Baguettes	18.00 per person
Upcountry Vegetable Crudités with Ranch, Caramelized Maui Onion and Blue Cheese Dip	14.00 per person
Sliced Seasonal and Local Fruit Display	15.00 per person
Presentation of Caviar on Ice: Osetra, Sevruga Caviar, Chopped Egg White and Egg Yolk, Capers, Minced Onions, Buckwheat Blinis, Toast Points	Market Value

CARVED ITEMS Attendant required at \$350; minimum of 30 people

Prime Rib of Beef on Giant Yorkshire Pudding, Horseradish Sour Cream, Red Wine Jus, Mustards	30.00 per person
Adobo Rubbed Beef Striploin, Pico de Gallo, Tomatillo Salsa, Chimmi Churri	28.00 per person
Coffee Rubbed Slow Cooked Beef Brisket, Tamarind BBQ, Mango BBQ, HP Sauce	27.00 per person
Pork Porchetta, Citrus and Fennel Marinade, Salsa Verde	26.00 per person
Hawaiian Ahi Loin, Togarashi Spiced, Ponzu, Mustard, Yuzo Kosho Butter	32.00 per person

WINE PAIRINGS ~ by the bottle

Pinot Noir, Costa De Oro,	90
Grenache, Evohe, Old Vine Grenache, Spain	65
Tempranillo, Marquis De Murrieta, Spain	80



Kona blend coffee, decaffeinated coffee and assorted teas included.
Minimum of 50 Guests.

DINNER STATION

LU'AU

155 per person

Lomi Lomi Salmon

Poi

Charred Ahi Poke

Chicken, Ginger Soba Noodle Salad

Local Style Macaroni and Potato Salad

Waipoli Farm Mixed Greens, Carrot, Cucumber,
Papaya Seed, Balsamic, Oriental

Selection of Island Fruit

Roasted Suckling Pig

Teriyaki Beef, Grilled Maui Pineapple

Coconut Braised Chicken

Island Fish of the Day, Hamakua Mushrooms,
Cilantro Black Bean Sauce

Local Harvest Wok Fried Vegetables,
Sesame Seeds

Baked Molokai Purple Sweet Potatoes,
Macadamia Nuts

Steamed Jasmine Rice

Taro Bread Rolls

ENTERTAINMENT SUGGESTIONS

(Prices are estimates only)

Polynesian Luau Show (3 hours; 2 hours music; 1 hour revue)	4,800.00
Sound, Lighting and Spotlight with Operator	2,300.00
Hawaiian Arts and Crafts Demonstrations: (per Artisan)	295.00 per hour
<i>Lei Maker, Frond Weaver, Poi Pounder, Tapa Maker, Shell Jewelry Maker, Coconut Husker, Hawaiian Quilter, Wood Carver or Polynesian Tattoo</i>	
Hawaiian Trio (includes stage and lighting)	840.00 per hour
Sound/Amplification	350.00 and up
Hula Dancer (includes stage and lighting)	185.00 per hour

OPTIONAL ENCHANCEMENTS

Tropical Floral Buffet Arrangements	150.00 each and up
Floral Centerpieces	55.00 each and up
Floral Leis	10.00 each and up
Kukui Nut Leis	12.00 each
Lei Greeter	155.00 each per hour

Haupia

Tahitian Vanilla Cheesecake, Macadamia Nut Crunch

Pineapple Upside Down Cake

Hawaiian Origin Chocolate Cake

Mango Pudding



Kona blend coffee, decaffeinated coffee and a tea assortment included.
Minimum of 50 Guests.

HUKILAU

165 per person

Tomato, Maui Onion, Pohole Fern Salad

Togarashi Seared Ahi and Seaweed Salad

Waipoli Mixed Greens, Papaya Seed, Balsamic, Oriental Potato Salad

Chicken Salad, Toasted Macadamia Nuts, Curry Cilantro Vinaigrette

Island Fruit Martinis

Chilled Shrimp (4 pieces per person),
Chilled Crab Claws or Legs, (3 pieces per person),
Cocktail Sauce, Ponzu, Lemon Wedges

Island Fish Chowder

Grilled Prime Skirt Steak, Peppercorn Sauce

Half Steamed Kona Lobster (1 piece per person), Drawn Butter, Lemon Wedges

Pan Seared Catch of the Day, Hawaiian Chili-Ginger Sauce

Lemon Grass Chicken, Spicy Curry Sauce, Charred Pineapple Relish

Coconut and Cilantro Rice Pilaf

Steamed Local Baby Bok Choy

Taro Bread Rolls

ENTERTAINMENT ENHANCEMENTS

4-piece "Hukilau" Band (2 hour minimum) 1120.00 per hour and up
Sound Amplification 375.00 and up

OPTIONAL ENHANCEMENTS

Conch Shells with Tropical Flowers 50.00 each and up
Tropical Floral Buffet Arrangements 150.00 each and up
Strands of Paper Lanterns 1,200.00

Tahitian Vanilla Chocolate Cake

Liliko'i Chiffon Cake

Malasadas

Macadamia Nut Tart

Coconut Layer Cake



Kona blend coffee, decaffeinated coffee and a tea assortment included.

Outdoor Chef's Table

Experience an extraordinary chef's table under Maui's brilliant stars. Enjoy ocean breezes as you watch the action of our award-winning culinary team create masterpieces, customized for you by Executive Chef Craig Dryhurst

Please contact your event manager for details and pricing



Kona blend coffee, decaffeinated coffee
and assorted teas included
Minimum of 50 Guests ~ Priced per person



Select Five of each: Salad, Entree and Six Desserts 125

Select Six of each: Salad, Entree and Seven Desserts 136

SALADS

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

Soba Noodle Salad with Shishito Peppers, Edamame, Red Pepper, Cilantro, Jalapeno Vinaigrette

Grilled Asparagus, Maui Onion, Goats Cheese, Apple Balsamic

Watermelon Panzanella, Bread, Cucumber, Tomato, Mozzarella, Capers, Red Onion, Red Wine Dressing

Haiku Tomato, Buffalo Mozzarella, Basil, Maui Olive Oil

Crimini Mushroom Salad, Herb Focaccia Croutons, Truffle Dressing

Broccoli Crunch Salad, Bacon, Red Onion, Caramelized Pecans, Sour Cream Sauce

Oven Roasted Beet Salad, Oranges, Mozzarella, Tarragon, Vanilla Dressing

Cucumber, Cantaloupe, Cherry Tomato, Goats Cheese, Pickled Onions, Basil & White Balsamic Dressing

Orzo Pasta Salad, Peas, Mint, Feta Cheese, Haiku Tomato

Chopped Evonuk Kale Salad, Fresh & Dried Blueberries, Walnuts, Goats Cheese, Blueberry Dressing

Chop Salad, Romaine, Endive, Salami, Parmesan, Tomato, Avocado, Red Onion, Caramelized Shallot Ranch

Vegetable Slaw with Jalapeno Dressing & Macadamia Nuts

Fregola Greek Salad, Feta, Tomato, Black Olive, Cucumber, Oregano Dressing

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (16/05)



ENTREES

- Land -

Grilled Sirloin Steak, Pineapple Gochujang Sauce, Grilled Pineapple

Guava Braised Beef Short Ribs, Maui Onion Caramel, Smashed Fried Potatoes

Oven Roasted Beef Tenderloin, "Au Poivre", Green Peppercorn Brandy Sauce, Crispy Onions

Whole Roasted Pork Loin, Sage, Apple & Sour Dough Stuffing, Garlic Spinach

Adobo Spiced Pork Cheeks, Melted Leeks, Papaya BBQ Sauce

Potato Gnocchi with Braised Short Rib Ragu, Ricotta, Parsley, Shallot

Wagyu Beef and Black Truffle Ravioli, Mushroom Jus, Fresh Herbs

Roasted Breast of Chicken, Potato, Onion and Chorizo Hash, Grain Mustard Sauce

Grilled Chicken Breast, Saute Evonuk Farms Kale, Pickled Shallot, Crispy Maple Bacon

Smoked Huli Huli Chicken Thigh, Crushed potato, Citrus Basil Salsa

- Sea -

Herb Marinated Island Mahi Mahi, 10 Grain Rice, Blistered Shishitos, Roasted Orange

Oven Baked Hapu, Lemon Fregola & Pink Chilli Sauce

Seared Mongchong Steaks, Tomato, Coconut and Red Pepper Romesco

Seared Salmon, Kula Corn, Tarragon, Stewed Tomatoes, Anchovies

Panko Fish Cakes, Fennel, Chorizo, Crisp Chickpeas Dusted in Smoked Paprika

Island Fish gently simmered in a Red Thai Curry Sauce, Basil, Lime Leaf, Peanuts

Molokai Shrimp Stir Fry, Island Fish, Rock Shrimp, Bell Peppers, Bok Choy, Black Bean-Cilantro Sauce

Lobster Ravioli with Cognac, Nut Brown Butter Sauce, Crisp Capers, Chives



SIDES (select 3)

- Roasted Red Bliss Potatoes, Rosemary and Citrus Crumble
- Slow Baked Potato Casserole, Sour Cream, Cheddar and “Secret Spice”
- Baked Yellow and Purple Molokai Sweet Potatoes, Salted Caramel Sauce
- Whipped Buttermilk Potatoes
- Roasted Thick Cut Carrots, Cilantro, Sesame, Spiced Yogurt
- Steamed Jasmine Rice
- Steamed Brown Rice
- Roasted Carnival Cauliflower, Parsley, Sherry Vinegar and Truffle
- Grilled Asparagus, Cherry Tomato Confit
- Steamed Evonuk Farms Bok Choy, Fried Garlic Chips
- Roasted Island Vegetables
- Grilled Broccolini, Almond Parsley Pesto

SOUP (select 1)

- Cold -

Traditional Gazpacho

- Hot -

- Wild Mushroom Bisque, Shallot and Sherry Cream
- Carrot Soup, Tahitian Vanilla and Maple Syrup
- Cream of Parsnip Soup, Curry Croutons



DESSERTS

Crème Brulee (select one):

Chocolate, Vanilla, Banana, Coconut, Mango

Cheesecake (select one):

Chocolate, Vanilla, Kona Coffee

Mini Fruit Pie (select one):

Apple, Blueberry, Pineapple, Strawberry

Chocolate Liliko'i Ganache

Meyer Lemon Meringue Pie

Individual Strawberry Shortcakes

Banana Tarte Tatin

Meringue Pavlova, Whipped Cream, Tropical Fruit

BUBBLES ~ by the glass

16 each

Moscato d'Asti, Coppo, Moncalvina, Italy
 Domaine Carneros, Brut, Carneros

TAPAS DESSERTS

Mango Creme Brulee, Tropical Fruit Chutney

Waialua Estate Chocolate Cone, Salted Caramel, Banana Jam

Strawberry Water & Panna Cotta

Chocolate Chevre Cheesecake, Green Apple Fluid Gel

Lavender Cream & Maui Pineapple, Green Tea Powder

PB & J, Peanut Butter Emulsion, Grape Reduction

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (12/11)

ENHANCERS

The following are designed and priced to complement your hors d'oeuvres selections and may not be ordered a la carte. Minimum of 50 Guests



HAWAIIAN POKE BAR

39 per person

Ahi Shoyu Poke, Green Onion and Sesame
Charred Ahi, Kimchee Aioli and Namasu Cucumber
Salmon, Maple Soy Caramel Glaze and Ginger
Crisp Won Ton, Taro and Sweet Potato Chips
Seasoned Steamed Rice
(Culinary Attendant Required at \$350)

FARMERS MARKET

25 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 Dressing, Papaya Seed Dressing, Balsamic Dressing
Add Chicken 6 – Jumbo Shrimp 8 – Lobster 10

GRILLED CHEESE SHOP

25 per person

Lobster, Havarti, Tomato Jam, Rosemary Aioli on Hawaiian Sweet Bread
Avocado, Green Goddess, Arugula, Boursin, Gouda on Focaccia
Sticky Short Rib, Caramelized Onion, Cheddar, Horseradish Cream Cheese on Sour Dough Loaf
Turkey, Cranberry Mayo, Butter Lettuce, Melted Brie, Red Onion on Baguette

SUSHI

40 per person; Based on 5 pieces per person

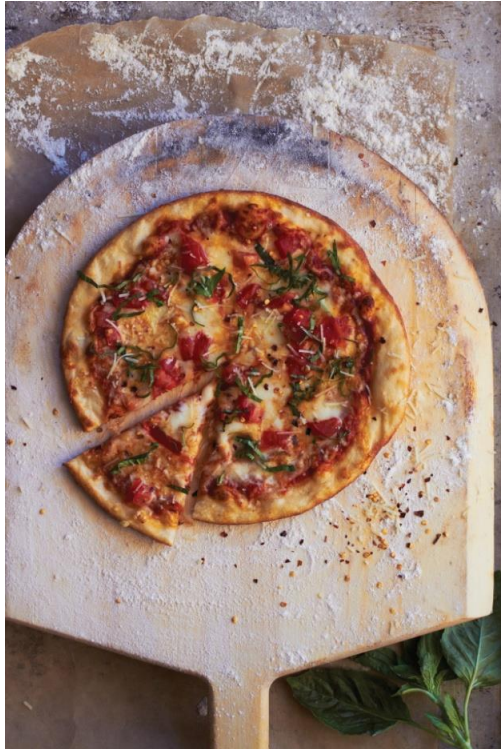
Selection of the following in house sushi:

Nigiri – Salmon, Ahi, Unagi, Ebi
Maki – Pickled Daikon & Umeboshi, Spicy Ahi, California
Inside Out – Spicy Salmon, Mango & Lobster with Kabi-yaki, Miso Sake Glazed Yam
Pickled Ginger, Shoyu, Wasabi
(Optional; Sushi Chef at \$500)



The following are designed and priced to complement your hors d'oeuvres selections and may not be ordered a la carte. Minimum of 50 Guests – Culinary Attendant Required at \$350

ENHANCERS



LIVE PIZZA PARLOR (Select 3)

29 per person

Hand Stretched Pizzas:

Mixed Mushroom, Boursin, Truffle Oil, Truffle Cheese

Zucchini, Cherry Tomato, Ricotta, Oregano

Chorizo, Panna, Haiku Tomato, Fennel, Mozzarella, Chili

Italian Sausage, Rapini, Pecorino

Guanciale, Fennel Pesto, Chili, Lemon

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

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

SLIDER (Select 3)

29 per person (includes onion rings and fries)

Mini Beef Burgers, Canadian Bacon, Caramelized Maui Onion, Spicy Ketchup

Ahi Tuna Slider, Vegetable Slaw, Banana Ketchup

Chicken Club Slider, Crisp Chicken Thigh, Tomato Jam, Butter Lettuce, Maui Boursin

BLTA Slider – Bacon, Butter Lettuce, Tomato Fondue, Avocado, Chili Maple Mayo

Lamb Burger, Harissa Aioli, Mint Yogurt, Avocado, Alfalfa Sprouts

Coconut Porter Beer Battered Onion Rings & Truffle Parmesan Fries

THE PANIOLO GRILL

90 per person

Kiawe Wood Grilled Meats and Island Fish:

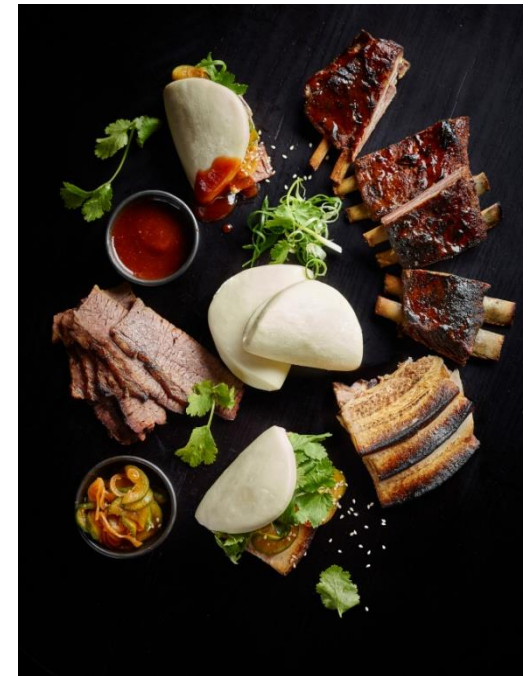
Day Boat Catch in Herb Oil

Butterfly Jumbo Prawns with Garlic Butter

Smoked Paprika Marinated Organic Chicken Breast

Herb Rubbed Beef Tenderloin Medallions

Chefs Craig's Brown Sauce, Selection of Adobo Loco Hot Sauces, Mango BBQ Sauce



ENHANCERS

The following are designed and priced to complement your stations and may not be ordered a la carte.
Minimum of 50 Guests ~ Culinary Attendant Required at \$350



TACO BAR

24 per person

Pescado- Flour Tortilla, Blackened Island Fish, Pickled Red Onion, Cotija, Shredded Cabbage, Lime Crema

El Pastor – Corn Tortilla, Pulled Pork, Onion, Cilantro, Pineapple, Salsa Roja

Carne Asada – Corn Tortilla, Maui Onion, Cilantro, Lime Juice



TEMPURA WOK

43 per person

Fish, Shrimp, Chicken

Local Mushrooms, Zucchini , Sweet Potato, Eggplant, Sweet Peppers

Citrus Ponzu Sauce & Soy Ginger Dipping Sauce

PAIA PAELLA

37 per person

Oversized Maui Inspired Seafood Paella

Saffron Rice, Island Seafood, Chorizo, Pork, Chicken, Peas, Bell Peppers, Lemon Wedges

WHOLE ROASTED KALUA PIG

32 per person

Whole Pig cooked slow and low in the Roaster, Steamed Buns, Chili Black Vinegar, Plum Sauce, Banana Ketchup



FOUR SEASONS
RESORT
MAUI AT WAILEA

Prices exclusive of 16% service charge, 6% administrative fee + 4.166% sales tax. Prices subject to change. (16/05)



The following are designed and priced to complement your stations and may not be ordered a la carte.
 Minimum of 50 Guests ~ Culinary Attendant Required at \$350

ENHANCERS

BUILD YOUR OWN NOODLE BAR

39 per person

Local Iwamoto Saimin Noodles, Green Tea Soba Noodles, Mung Bean Noodles
 Curry Laksa, Dashi Ginger Broth, (v) Red Miso Broth

Toppings

Toasted Garlic, Bean Sprouts, Bok Choy, Scallions, Cilantro, Thai Basil, Bamboo Shoots, Tofu, Tempura Flakes, Nori Seaweed, Eggs, Fish Cake, Roast Pork, Shrimp

Condiments

Hot Mustard, Sambal, Wasabi, Spicy Vinegar, Black Garlic Puree

CHIP SHOP

29 per person

Avocado Fries, Portobello Mushroom Fries, Sweet Potato Fries, Hand Cut Potatoes

Condiments

Maple Bacon Mayo, Truffle Aioli, Spicy Marinara, Smoked Gouda Cheese Sauce, Local & Flavored Salts



ENHANCERS

The following are designed and priced to complement your stations and may not be ordered a la carte. Minimum of 50 Guests.

GELATO BAR

24 per person

Sorbets and Gelatos (select three):

Kula Strawberry Sorbet, Maui Mango Sorbet, Stracciatella Gelato, Rum Raisin Gelato, Chocolate Gelato, Vanilla Gelato

Toppings Include:

Chocolate, Caramel, Raspberry Sauce, Whipped Cream, Toasted Coconut, Chocolate Shavings, Sprinkles

Freshly Made Cones

COLD STONES

28 per person

Chocolate or Vanilla Gelato

Fillings: Oreo Crumbs, Brownies, Chocolate Chip Cookie, M&M's, Toasted Macadamia Nuts, Oven Roasted Strawberries, Caramel Fudge

SOUFFLE

16 per person, Choice of Two Flavors

Chocolate, Grand Marnier or Maui Coffee Souffle
Raspberry Sauce, Tahitian Vanilla Ice Cream

CHOCOLATE FONDUE

24 per person

White and Dark Chocolate

Banana Bread, Mini Cookies, Marshmallows, Strawberries, Banana, Pineapple

DOUGHNUTS

20 per person

Miniature Doughnuts Freshly Made by a Chef A La Minute

Presented Hot with Cinnamon Sugar, Powdered Sugar, House Made Fruit Jam, Chocolate Sauce, Caramel Sauce

DESSERT COCKTAILS

17 each

Chocolate Covered Strawberry
Van Gogh Chocolate Vodka, Strawberries, Dark Chocolate

Twisted Root
Root Liqueur, Tuaca Liqueur, Monin Vanilla, Vanilla Bean Ice Cream

Kona blend coffee, decaffeinated coffee & assorted teas included
Priced per person

PLATED

THREE COURSE MENU

Prices include soup or salad, entrée & dessert

Poultry 114 · Seafood 119 · Meat 124

FOUR COURSE MENU

Prices include appetizer, soup or salad, entrée & dessert

Poultry 129 · Seafood 134 · Meat 139

Please select one soup OR one salad:

SOUP

Pea Soup, Charred Shrimp, Coconut Lime Froth

Thai Coconut Soup, Hamakua Mushrooms, Chilies, Lime

Fire Roasted Haiku Tomato Fennel Soup, Garlic Oil (v)

SALAD

Local Baby Romaine, Focaccia Crouton, Shaved Parmigiano-Reggiano, Caesar Dressing

Haiku Tomato Caprese, Maui Burrata, Coriander Sea Salt, Kumu Farms Basil, Maui Olive Oil

Upcountry Butter Lettuce, Ono Farms Papaya, Marcona Almonds, Maui Goat Cheese, Milk & Honey Nectar

Waipoli Mixed Greens, Charred Big Island Hearts of Palm, Tahitian Vanilla Bean Scented Maui Pineapple,
Carrots, Cucumbers, Li Hing Mui Dressing

Wild Arugula, Charred Maui Onions, Crispy Pancetta, Asian Pear, Manchego Cheese, Curried Pumpkin Seeds,
Tomato Vinaigrette

Kula Mixed Greens, Candied Macadamia Nuts, Feta Cheese, Strawberry Balsamic Vinaigrette

Wailea Chopped Salad, Spinach, Endive, Kalamata Olives, Kula Tomatoes, Hearts of Palm, Baby Shrimp, Crispy Onions,
Smoked Almond Ranch

50 Mile Maui Salad, Waipoli Greens, Aina Lani Farms Edible Flowers, Four Seasons Grown Garden Vegetables,
Calamansi Citrus & Hotel Honeycomb Dressing





For FOUR COURSE MENU Options Only

APPETIZER: Please select one:

· Cold ·

· Bigeye Ahi Carpaccio, Fresh Orange, Fennel, Macadamia Nut, Cherry Tomato, Micro Arugula
Keahole Lobster, Maui Burrata, Roasted Eggplant Puree, Grilled Citrus
Beet Salad, Macadamia Nuts, Basil, Goat Cheese, Green Apples, Raspberry Balsamic Syrup

· Hot ·

Wagyu Beef Ravioli, Cilantro Chili Gremolata, Shaved Sweet Onion, Pho Broth
Island Fish Cake, Wakame Edamame Salad, Calamansi Lime Butter
Grains of Paradise Dusted Diver Scallops, Arugula, Roasted Apple, Scallop Tuile, Warm Cider Bacon Vinaigrette
Porcini Crusted Ahi, Garlic Parsnip Puree, Crispy Brussel Leaves, Pickled Turnips, Walnut Bagna Cauda
63°C Organic Egg, Frisee, Asparagus Compote, Pecorino, Marcona Almond Focaccia Crumble,
Lemon Truffle Vinaigrette (v)
Mint Pea Ravioli, Confit Cherry Tomatoes, Fennel Salad, Smoked Feta, Pea Puree (v)

Kona blend coffee, decaffeinated coffee & assorted teas included
Priced per person

PLATED



ENTREE: Please select one:

POULTRY 114 (3 courses) 129 (4 courses)

Hawaiian Style Rotisserie Chicken, Kula Corn & Confit Chicken Succotash, Molokai Sweet Potato Puree, Ginger Sweet Soy Pan Roasted Organic Chicken Breast, Burrata Whipped Potatoes, Broccolini, Confit Garlic Natural Jus
Muscovy Duck Breast, Farro & Dried Cherry Pilaf, Flash Fried Escobedo Farm Cabbage, Hazelnuts, Black Garlic Pan Jus

SEAFOOD 119 (3 courses) 134 (4 courses)

Pan Seared Island Catch, Tomato Ginger Braised Opo Squash, Tapioca Pearls, Charred Greens
Misoyaki Black Cod, Glazed Heirloom Carrots, Forbidden Rice, Red Miso Glaze
Grilled Pacific Salmon, Roasted Mushrooms, Evonuk Farm Sorrel, Pickled Leek Butter, Syrah Syrup
Island Snapper, Sherry Roasted Island Vegetables, Crispy Potato Gnocchi, Basil Parsley Herb Jus
Seared Pepper Ahi, Cauliflower Puree, Haricot Verts, Warm Mushroom Abalone Vinaigrette
Roasted Monchong, "Sweet Potato Clam Chowder", Kula Corn, Celery Root, Corn Shoots

MEAT 124 (3 courses) 139 (4 courses)

Kiawe Smoked Flat Iron, Potato Horseradish Mousseline, Roasted Cauliflower, Mushroom Ragout
Whole Roasted NY Striploin, Confit Cherry Tomatoes, Shaved Asparagus, Roasted Eggplant Puree, Chimichuri
Maui Onion Braised Beef Short Rib, Creamy Jalapeno Polenta, Roasted Brussels Sprouts, Mango BBQ, Crispy Onion
Roasted Natural Beef Tenderloin, Herbed Potato Fondant, Sautéed Broccolini, Pickled Onions, Cabernet Demi-Glace
Maple Brined Pork Loin Chop, Celery Root Puree, Hotel Garden Swiss Chard, Cipollini Onion Agrodolce, Whole Grain Mustard Jus

ADD ON

Half Lobster Tail 21
Jumbo Tiger Prawn 19
Pan Seared Diver Scallops 23
All Three 49

TO SHARE

Hamakua Mushrooms 14
Roasted Island Vegetables 9
Spiced Potato Cheddar Casserole 9
Truffle Mac and Cheese 13



Kona blend coffee, decaffeinated coffee & assorted teas included
Priced per person

PLATED

VEGETARIAN ENTREES

Trio of Cauliflower: Raw, Pureed and Roasted Cauliflower; Pickled & Fresh Asian Pear, Thai Red Curry	30
Indian Coconut Curry: Coconut Curry, Hotel Garden Eggplant & Swiss Chard, 13 Grain Rice (not GF), Crisp Chick Peas, Cilantro, Fresh Mango, Coconut Yogurt Raita	34
Local Mushroom Pasta "Alfredo": Gluten-Free Pasta, Hamakua Mushrooms; Cashew Cream, Sambal Roasted Cashew Nuts	27
Seared Sprouted Tofu: Millet & Kula Corn Tabouleh; Pea Puree, Shaved Fennel Salad	44
Sake and Soy Marinated Local Tofu, Island Stir Fried Vegetables	37

WINE PAIRINGS ~ by the bottle

Grenache, Lo Nuevo, Spain	60
Steelhead Pinot Noir, California	60
Merlot, Trefethen, Napa	85
Nero d'Avola, Feudo Maccari, SAIA, Italy	100





Kona blend coffee, decaffeinated coffee & assorted teas included
 Priced per person

PLATED

DESSERTS: Please select one:

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

Ono Farm Banana Toffee Pudding, Caramel Sauce, Rum Raisin Ice Cream

Mascarpone Cheesecake, Marinated Berries, Liliko'i Vodka Syrup

Baked Chocolate Mousse, Slow Roasted Kula Strawberries, Tahitian Vanilla Ice Cream

Molten Chocolate Cake, Chunky Strawberry Gelato, Macadamia Nut Crisps

Warm Apple Tart, Salted Caramel Ice Cream, Moscato Reduction

Vanilla Crème Brûlée, Pineapple Banana Chutney, Green Tea Shortbread

Salted Caramel Ganache, Szechuan Pepper Ice Cream, Cocoa Crumble

Chef's Seasonal Creation, Creamy, Crunchy, Frozen

INTERMEZZO

Lilikoi Sorbet, Tahitian Vanilla Granite 7

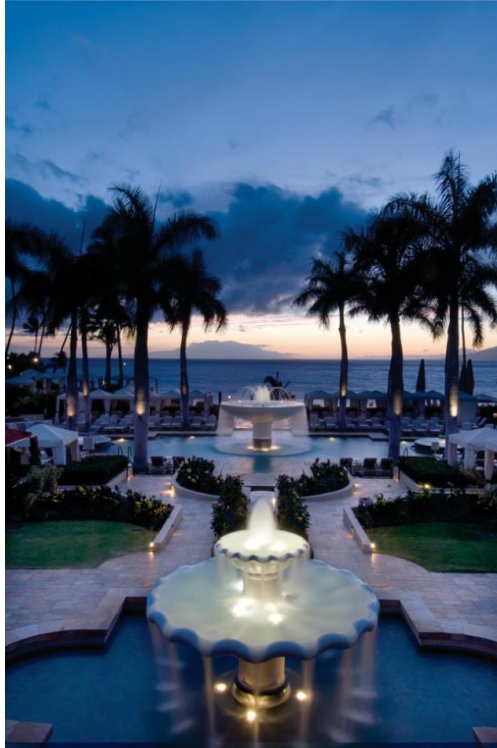
Mango Sorbet, Pine Ginger Granite 7

Coconut Sorbet, Lime Vodka Granite 7

Prosecco Sorbet, Cassis Granite 7

Pink Grapefruit Sorbet, Maui Olive Oil & Lava Salt 7

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 five percent (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.

There will be a fee of \$300.00 for all meal functions with a guarantee of 35 people or less.

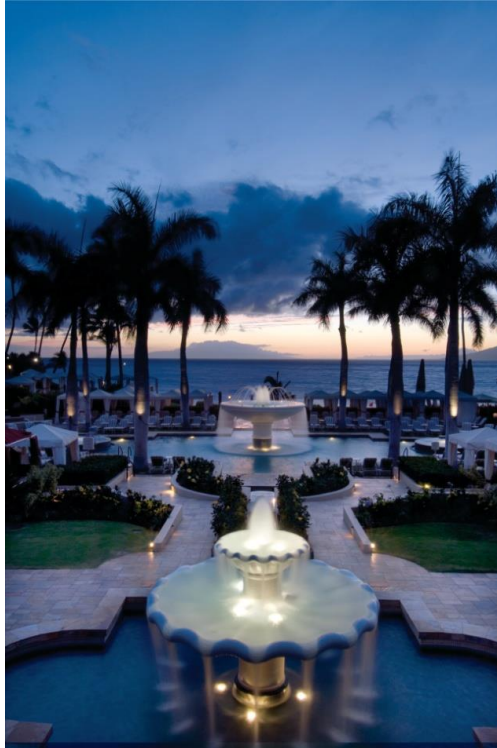
CURFEWS

Please note the curfew of 10:00 p.m. for outdoor functions, 7:00 p.m. for Ali'i Lawn and Plumeria Gardens, and 12:00 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 (4) 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.

PLATED MENU SELECTIONS

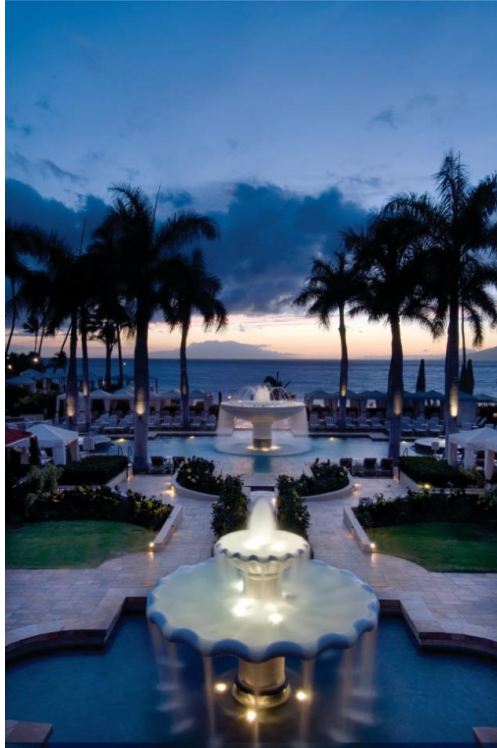
For banquet functions, guests may enjoy the opportunity of selecting their entrée at the time of seating. A tableside selection of two entrees will be an additional \$15.00 per entrée, per person. A tableside selection of three entrees will be an additional \$25.00 per entrée, per person. The highest priced entrée will be charged for all guests.

FOOD & 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.

GENERAL INFORMATION



SIGNAGE

Signs and registration tables in the public areas, the lobby or on the guest room floors are prohibited. Digital signage kiosks are available to display your company logos and/or agenda.

The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels or corkboards 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 \$3.00 per box will be assessed to your group for movement of more than ten 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 Gardens, the Ballroom and Wailea Foyers, and Spago Restaurant.

AUDIO/VISUAL EQUIPMENT

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