

AN *d* AZ.

ANDAZ MAUI WAILEA RESORT  
HYATT WEDDING GUIDE



# Dream

Based on 50 GuestsSite Fee: \$14,500Total: \$14,500++ (\$15,104 Inclusive of Tax)

## DREAM CEREMONY PACKAGE

### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Ceremony Arch
- Complete Coordination by your Wedding Designer
- Arrangement Assistance with Obtaining a Marriage License
- Wedding Ceremony Rehearsal
- Non-Denominational Ceremony Officiant
- Fruit Infused Water Station at Ceremony
- Bridal Hand-Tied Bouquet
- Lei for Bride
- Boutonniere for the Groom
- Lei for the Groom
- Choice of Solo Musician for Ceremony
- Amplification for Ceremony Musician
- Sound System for Ceremony Vows
- Wedding Photographer for Three Hours
- One Bottle of Sparkling Wine for Toast
- Custom Wedding Cake with Coordinating Wedding Flowers

\$14,500

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

# Forever

Based on 50 GuestsSite Fee: \$17,500Total: \$17,500++ (\$18,229 Inclusive of Tax)

## FOREVER CEREMONY PACKAGE

### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Arrangement Assistance with Obtaining a Marriage License
- Wedding Ceremony Rehearsal
- Non-Denominational Ceremony Officiant
- Fruit Infused Water Station at Ceremony
- Bridal Hand-Tied Bouquet

- Flower Lei for Bride
- Boutonniere for Groom
- Lei for Groom
- 2 Bridesmaid Bouquets
- 2 Groomsmen Boutonnieres
- Ceremony Floral Arrangement
- Ceremony Arch with Cloth Draping
- Choice of Solo Musician for Ceremony
- Amplification for Ceremony Musician
- Sound System for Ceremony Vows
- Wedding Photographer for Four Hours
- One Bottle of Sparkling Wine for Toast
- Custom Wedding Cake with Coordinating Cake Flowers

\$17,500

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%. Menu pricing may change based on availability and market conditions.

## Celebrate

Based on 50 Guests Site Fee: \$19,500 Total: \$19,500++ (\$20,313 Inclusive of Tax)

### CELEBRATE CEREMONY PACKAGE

#### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Arrangement Assistance with Obtaining a Marriage License
- Wedding Ceremony Rehearsal
- Non-Denominational Ceremony Officiant
- Fruit Infused Water Station at Ceremony
- Bridal Hand-Tied Bouquet
- Flower Lei for Bride
- Boutonniere for Groom
- Lei for the Groom
- 2 Bridesmaids Bouquets
- 2 Groomsmen Boutonnieres
- 2 Mother's Wrist Corsages
- 2 Father's Boutonnieres
- Ceremony Arch Décor
- 6 Floral Aisle Chair Arrangements
- Ceremony Arch with Cloth Draping
- Choice of Solo Musician for Ceremony

- Amplification for Ceremony Musician
- Sound System for Ceremony Vows
- Wedding Photographer for Five Hours
- One Bottle of Sparkling Wine for Toast
- Custom Wedding Cake with Coordinating Wedding Flowers

**\$19,500**

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

## Elopement

Based on 12 GuestsSite Fee: \$7,700Total: \$7,700++ (\$9,988 with Tax and Service Charge Included)

### ELOPEMENT

#### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Arranged Marriage License Appointment
- Non-Denominational Officant
- Floral Bouquet and Boutonniere OR Two Lei for Traditional Lei Exchange
- 1.5 Hours of Photography with Pacific Dream Photography
- 6" Wedding Cake with Florals
- One Bottle of Sparkling Wine for Toast
- Discount on Room Rate for Wedding Couple

**\$8,000**

Elopement Package is designed for weddings of 12 guests or less.

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

## Romance Elopement

Based on 2 GuestsSite Fee: \$10,500Total: \$10,500++ (\$11,113.32 Inclusive of Service Charge and Tax)

### ROMANCE ELOPEMENT

#### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Arranged Marriage License Appointment
- Non-Denominational Ceremony Officiant
- Floral Bouquet and Boutonniere OR Two Lei for Traditional Lei Exchange
- 1.5 Hours of Photography with Pacific Dream Photography
- 6" Wedding Cake with Flowers
- One Bottle of Sparkling Wine for Toast
- Discount on Room Rate for Wedding Couple
- Private Cabana Dinner to Include:
  - Private Cabana Setting with Breathtaking Sunset Views on Nohea Lawn
  - Personalized Chef Consultation
  - Personalized 5 Course Menu for Two
  - One Bottle of Red or White Wine
  - Flower Arrangement for Table

**\$10,500**

Romance Elopement Package is designed for Two Guests. Over 2 guests will result in an additional charge of \$295 plus 25% service charge and tax.

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

## Vow Renewal

Based on 12 GuestsSite Fee: \$7,700Total: \$7,700++ (\$9,988 with Tax and Service Charge Included)

### VOW RENEWAL

#### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Non-Denominational Officiant
- Two Lei for Traditional Lei Exchange
- 1.5 Hours of Photography with Pacific Dream Photography
- 6" Wedding Cake with Flowers
- One Bottle Sparking Wine for Toast
- Discount on Room Rate for Vow Renewal Couple

**\$8,000**

Vow Renewal Package is designed for vow renewals for 12 guests or less.

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

# Maika'i (Formal + Plated)

Based on 50 GuestsReception: \$12,750 (\$255 Per Guest)Bar Service: \$5,500 (3-Hour Hosted Bar per Guest)Total: \$18,250++ (\$23,888 Inclusive of Service Charge and Tax)

## COCKTAIL HOUR

- Summer Roll  
Peanut Sauce + Somen Noodles + Thai Basil  
.....
- Hamakua Mushroom Duxelle  
Garlic Bread + Truffle  
.....
- Brie Cheese  
Kula Strawberry + Fleur de Sel + Lehua Honey  
.....
- Beet Cured Kampachi  
Pickled Radish + Crème Fraiche  
.....
- Ahi Poke Maki Roll  
Sambal Aioli + Wakame + Scallion  
.....
- Shoyu Deviled Eggs  
Furikake + Miso  
.....
- Big Island Goat Cheese and Red Grape Boulettes  
Macadamia Nuts  
.....
- Crispy Bao  
Hoisin Duck + Hoisin + Scallion  
.....
- Seared Diver Scallop  
Cilantro Chermoula + Preserved Lemon  
.....
- Foie Gras Torchon  
Brioche + Red Onion Jam + Black Salt  
.....
- Mochiko Fried Citrus-Ginger Short Rib  
Green Onion Aioli  
.....
- Hand Sliced Wagyu Beef Sashimi  
Horseradish + Garlic Crostini  
.....
- Berkshire Pork Belly Kakuni Musubi  
White Rice + Nori Wrapped  
.....
- Kabocha Squash  
Savory Granola + Brussels Sprouts  
.....
- Main Lobster & White Truffle Melt

## DISPLAYED

- Artisan Cheese Display  
Seeded Flat Bread + Seasoned Baguette + Fig Compote +  
Smoked Almonds  
.....

Brioche + Marinated Tomato

.....

ACTION STATION

Made to Order Homemade Crab Cakes  
Micro Greens + Caramelized Pineapple Vinaigrette

.....

SALAD

Local Butter Lettuce  
Avocado + Roasted Tomatoes + Kula Radish + Honey-Lavender +  
Macadamia Nuts

.....

Freshly Baked Rolls  
Butter

.....

DESSERT

Assorted Hawaiian Inspired Truffles

.....

Coconut Panna Cotta with Fresh Fruit

.....

Mascarpone Cheesecake

.....

Mini Pineapple Upside Down Cake

.....

Sweet Potato Coconut Tart

.....

Chocolate Pot de Crème

.....

Chocolate Flourless Almond Cake

.....

Assorted Mini Cupcakes

.....

Dulce Caramel Cream Puffs

.....

**\$255** *Per Guest*

Reception packages are a minimum of \$350 per guest + service charge + tax.Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.  
Bartender fee \$300 up to 3 hours, \$150 for each additional hour (1 bartender per every 75 guests)Menu pricing may change based on availability and market conditions.

‘Ohana (Family Style)

Based on 50 GuestsReception: \$12,750 (\$255 Per Guest)Bar Service: \$5,500 (3-Hour Hosted Bar per Guest)Total: \$18,250++ (\$23,888 Inclusive of Service

Charge and Tax)

COCKTAIL HOUR

- Summer Roll
- Peanut Sauce + Somen Noodles + Thai Basil
- .....
- Hamakua Mushroom Duxelle
- Garlic Bread + Truffle
- .....
- Brie Cheese
- Kula Strawberry + Fleur de Sel + Lehua Honey
- .....
- Beet Cured Kampachi
- Pickled Radish + Crème Fraiche
- .....
- Ahi Poke Maki Roll
- Sambal Aioli + Wakame + Scallion
- .....
- Shoyu Deviled Eggs
- Furikake + Miso
- .....
- Big Island Goat Cheese and Red Grape Boulettes
- Macadamia Nuts
- .....
- Crispy Bao
- Hoisin Duck + Hoisin + Scallion
- .....
- Seared Diver Scallop
- Cilantro Chermoula + Preserved Lemon
- .....
- Foie Gras Torchon
- Brioche + Red Onion Jam + Black Salt
- .....
- Mochiko Fried Citrus-Ginger Short Rib
- Green Onion Aioli
- .....
- Hand Sliced Wagyu Beef Sashimi
- Horseradish + Garlic Crostini
- .....
- Berkshire Pork Belly Kakuni Musubi
- White Rice + Nori Wrapped
- .....
- Kabocha Squash
- Savory Granola + Brussels Sprouts
- .....
- Main Lobster & White Truffle Melt
- Brioche + Marinated Tomato
- .....

DISPLAYED

- Artisan Cheese Display
- Seeded Flat Bread + Seasoned Baguette + Fig Compote +
- Smoked Almonds
- .....



ACTION STATION

Made to Order Homemade Crab Cakes  
Micro Greens + Caramelized Pineapple Vinaigrette

ENTREE

Ribeye  
Black Pepper + Rosemary + Ali'i Mushrooms

Maui Fresh Catch  
Pineapple Chutney

Seared Scallops  
Snow Peas + Proscuitto

DESSERT

Assorted Hawaiian Inspired Truffles

Coconut Panna Cotta with Fresh Fruit

Mascarpone Cheesecake

Mini Pineapple Upside Down Cake

Sweet Potato Coconut Tart

Chocolate Pot de Crème

Chocolate Flourless Almond Cake

Assorted Mini Cupcakes

Dulce Caramel Cream Puffs

**\$255** *Per Guest*

STARTER

Watermelon Salad  
Raspberry Vinegar + Feta Cheese + Toasted Pumpkin Seeds

Warm Kale Salad  
Sweet Soy Pork Belly + XO Sauce + Marcona Granola

Freshley Baked Rolls  
Butter

SIDES

Marble Potatoes  
Haricots Verts + Caper Brown Butter

Creamy Farro  
White Beans + Parmesan + Argula

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# Pa’ina (Family Style or Displayed)

Based on 50 GuestsReception: \$12,000 (\$240 Per Guest)Bar Service: \$5,500 (3-Hour Hosted Bar per Guest)Total: \$17,500++ (\$22,700 with Service Charge Included)

## COCKTAIL HOUR

- Summer Roll
- Peanut Sauce + Somen Noodles + Thai Basil
- .....
- Hamakua Mushroom Duxelle
- Garlic Bread + Truffle
- .....
- Brie Cheese
- Kula Strawberry + Fleur de Sel + Lehua Honey
- .....
- Beet Cured Kampachi
- Pickled Radish + Crème Fraiche
- .....
- Ahi Poke Maki Roll
- Sambal Aioli + Wakame + Scallion
- .....
- Shoyu Deviled Eggs
- Furikake + Miso
- .....
- Big Island Goat Cheese and Red Grape Boulettes
- Macadamia Nuts
- .....
- Crispy Bao
- Hoisin Duck + Hoisin + Scallion
- .....
- Seared Diver Scallop
- Cilantro Chermoula + Preserved Lemon
- .....
- Foie Gras Torchon
- Brioche + Red Onion Jam + Black Salt
- .....
- Mochiko Fried Citrus-Ginger Short Rib
- Green Onion Aioli
- .....
- Hand Sliced Wagyu Beef Sashimi
- Horseradish + Garlic Crostini
- .....
- Berkshire Pork Belly Kakuni Musubi
- White Rice + Nori Wrapped
- .....
- Kabocha Squash
- Savory Granola + Brussels Sprouts
- .....
- Main Lobster & White Truffle Melt

## DISPLAYED

- Artisan Cheese Display
- Seeded Flat Bread + Seasoned Baguette + Fig Compote +
- Smoked Almonds
- .....

Brioche + Marinated Tomato

.....

ACTION STATION

Made to Order Homemade Crab Cakes  
Micro Greens + Caramelized Pineapple Vinaigrette

.....

MAIN COURSES

Kalbi Beef Hanger Steak  
Kimchi + Pickled Shishito Peppers

.....

Mochiko Chicken  
Namasu Cucumber Salad + White Sesame-Miso Sauce

.....

Maui Caught Fish  
Seasonal Preparation

.....

Kalua Pork  
Traditionally Honored in a Contemporary Style - Crispy Pork Belly

.....

Jumbo Prawns  
Sweet & Smoked Pancetta + Compressed Papaya + Meyer Lemon

.....

Pulehu Eggplant  
Moloka'i Sweet Potato + Herb Fines Chimichurri

.....

DESSERT

Assorted Hawaiian Inspired Truffles

.....

STARTER

Grilled Baby Peppers  
Charred Pearl Onions + Avocado + Arugula

.....

Lomi Lomi Salmon  
Smoked Salmon + Grilled Cherry Tomatoes + Maui Onions + Cilantro + Taro Chips

.....

Seared Steak Poke  
Sweet Potato Chips + Sesame-Soy + Japanese Cucumber + Pickled Bean Sprouts

.....

Octopus Salad  
Local Tako + Surfing Goat Cheese + Grilled Olive Bread + Citrus

.....

Seared Ahi Belly  
Upcountry Mustard Greens + White Sesame Dressing + Pickled Mustard Seeds

.....

SIDES

Poi  
Traditional Taro Puree - Hand Pounded Like Old Hawaii

.....

Farro & Foie Gras Fried Rice  
Roasted Garlic

.....

Kaua'i Shrimp  
Avocado + Fermented Pineapple + Cardamom

.....

Green Beans  
Roasted Garlic

.....

Chilled Jumbo Scallops  
Kimchi Cucumbers

.....

Coconut Braised Chard  
Toasted Barley

.....

Coconut Panna Cotta with Fresh Fruit

Mascarpone Cheesecake

Mini Pineapple Upside Down Cake

Sweet Potato Coconut Tart

Chocolate Pot de Crème

Chocolate Flourless Almond Cake

Assorted Mini Cupcakes

Dulce Caramel Cream Puffs

**\$255** *Per Guest*

Reception packages are a minimum of \$350 per guest + service charge + tax.Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.  
Bartender fee \$300 up to 3 hours, \$150 for each additional hour (1 bartender per every 75 guests)Menu pricing may change based on availability and market conditions.

## Brunch

### FROM THE FARM

- Egg White Frittata with Basil, Tomato, Mozzarella (gf)
- Whole Egg Frittata with Fingerling Potatoes, Hamakua Mushrooms, Caramelized Onions (gf)
- Ham,Egg, Boursin Cheese and Avocado on Ciabatta (can be gf)
- 64 Degree Upcountry Farm Egg, Herb Grilled Toast (can be gf)
- Kula Hydro Greens, Compressed Papaya, Big Island Chevre, Lilikoi-White Balsamic Vinaigrette (gf)

### SIDES

- Molokai Sweet Potato, Kale, Sweet Pepper Hash (gf)
- Fried Rice, Pipikaula, Shishito, Ginger-Soy Reduction (gf)
- Bliss Potato, Roasted Garlic, Maui Onion, Thyme (gf)

### MAIN SQUEEZE

- Buttermilk Fried Chicken, Rosemary-Hawaiian Chile Maple Syrup
- French Toast, Coconut Granola, Coconut Syrup
- Coffee Crusted Wagyu Hanger Steak (gf)
- Herb Polenta, Prawns, Blistered Cherry Tomatoes, Arugula (gf)
- Brown Sugar Roasted Pork Belly (gf)

### BEVERAGES

- Maui Coffee Roasters Andaz Blend Coffee, Decaf and Hot Tea
  - POG, Guava and Orange Juices
- \$82** *Per Guest*

Yogurt, Berries, Anahola Granola  
.....

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

## Brunch Enhancements

### BLOODY MARY & MIMOSA BAR

Andaz Bloody Mary Mix, Tito's Vodka and Specialty Garnish  
.....

Local Style Mimosa with Sparkling Wine and choice of POG, Orange or Guava Juices  
.....

**\$21**

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

## Villa Bridal Brunch

### BRIDAL BREAKFAST

Halo Halo Parfaits with Anaola Granola, Tapioca Pearls, Molokai Sweet Potato  
.....

Sliced Seasonal Fruits  
.....

Avocado Toast- Marble Rye, Pickled Onions, Sweet Kula Basil, Lomi Cherry Tomato  
.....

Mini Vegetable Quiches Bites with a Pesto Hollandaise  
.....

Bagels, Cream Cheese, Butter, Jam  
.....

POG, Orange and Guava Juices  
.....

Honolulu Coffee Company Blend Coffee with Dairy and Non-Dairy Creamers  
.....

**\$75**

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

# Bar Packages

## BAR PACKAGES

Superior Cocktails  
Tito's Vodka, Beefeater 24 Gin, Espolon Blanco Tequila, Koloa  
Light Rum, Appleton VX Rum, Buffalo Trace Bourbon, Dewars  
Scotch

Superior Wines  
Ferrari Carano I Fume Blanc, Francsican I Chardonnay, Calerai I  
Pinot Noir, Carmel Road I Cabernet Sauvignon, Primaterra I  
Prosecco

Ultimate Cocktails  
Belvedere Vodka, Bombay Sapphire Gin, Espolon Reposado  
Tequila, Sailor Jerry Spiced Rum, Woodford Reserve  
Whiskey, Johnnie Walker, Black Label Scotch Whiskey

Ultimate Wines  
Duckhorn I Sauvignon Blanc, Martin Ray I Chardonnay, Ponzi I  
Pinot Noir, Ravel & Stitch I Cabernet Sauvignon, Domaine  
Chandon I Blanc de Noirs

Cordials  
Luxardo Amaretto, Baileys, Cointreau

Domestic and Imported Beers  
Bud Light, Corona Extra

Craft Beers  
Maui Brewing Co. Biknini Blonde, Maui Brewing Co. Big Swell  
IPA, Local Cider

## HOST SPONSORED BAR PER PERSON

Superior Bar | \$52 Hour One / Per Guest | \$32 Hour Two / Per  
Guest | \$27 Each Additional Hour / Per Guest

Ultimate Bar | \$58 Hour One / Per Guest | \$36 Hour Two / Per  
Guest | \$30 Each Additional Hour / Per Guest

## HOST SPONSORED BAR PER DRINK

Cocktails | \$19 Superior Cocktail | \$21 Ultimate Cocktail

Featured on All Bars | \$9 Domestic Beer | \$10 Import and Craft Beer | \$18 Cordials | \$7 Soft Drinks, Boxed Water, Juice | \$8 Red Bull

Wine | \$17 Superior Wine | \$19 Ultimate Wine

Labor Charges I One Bartender per Every 75 Guests

- \$300 per Bartender Up to Three Hours

- \$150 per Bartender Each Additional Hour

## Hand Crafted Cocktails

### HAND CRAFTED COCKTAILS

Holiday in Jalisco  
Espolon Tequila, Pineapple Juice, Lime Juice, Jalapeno Syrup,  
Club Soda

Upcountry Buck  
Banks 5 Island Rum, Lime Juice, Pineapple Juice, Ginger Syrup,  
Angostura Bitters, Club Soda

Mai Tai  
Duquesne Rum, Appleton Rum, Lime Juice, Orange Curacao,  
Toasted Almond Orgeat, Simple Syrup

Lehua Rum Punch  
Bacardi 8 Year Rum, Pineapple Juice, Cinnamon Bark Syrup

Heaven on Earth  
Toasted Almond Orgeat, Fresh Lemon, Angostura Bitters,  
Bombay Sapphire Gin

Wailea Bramble  
Tito's Vodka, Creme de Mure, Fresh Lemon, Pineapple Juice

**\$21** *Per Drink*

### HAND CRAFTED MOCKTAILS

Coconut Wireless  
Coconut, Pineapple, Lemon

Ginger Buck  
Pineapple, Lime, Ginger

Maui Made  
Zero Proof Rum, Lilikoi, Ginger, Pineapple, Lemon

Maui Mindset  
Zero Proof Gin, Fever-Tree Tonic, Grapefruit, Lemon, Lavender

**\$16** *Per Drink*

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## Bubbles, White and Red Wines

### CHAMPAGNE AND SPARKLING

Domaine Chandon, Blanc de Noirs Napa Valley, CA | \$90 Bottle

Pommery, Champagne, France | \$132 Bottle

La Farra, Prosecco Veneto, Italy | \$59 Bottle

Veuve Clicquot Ponsardin, Yellow Label Reims, France | \$152 Bottle

### WHITES

Ferrari Carano, Fume Blanc Sonoma County, CA | \$58 Bottle

Cakebread Cellars, Sauvignon Blanc Napa Valley, CA | \$90 Bottle

Duckhorn, Sauvignon Blanc, North Coast CA | \$85 Bottle

Masi Masianco, Pinot Grigio, Italy | \$72 Bottle

Merry Edwards, Sauvignon Blanc, Napa, CA | \$125 Bottle

Franciscan, Chardonnay, Napa Valley | \$69 Bottle

Martin Ray, Chardonnay, Russian River, Sonoma, CA | \$79 Bottle

Ramey, Chardonnay, Russian River, Sonoma, CA | \$110 Bottle

Jordan, Chardonnay, Russian River, Sonoma, CA | \$110 Bottle

Patz & Hall, Chardonnay, Dutton Ranch, Russian River, Sonoma, CA | \$96 Bottle

## REDS

Flowers, Sonoma Coast, CA | \$136 Bottle

Faust, Cabernet Sauvignon, Napa, CA | \$120 Bottle

Domaine Drouhin, Pinot Noir, Willamette Valley, OR | \$110 Bottle

Ancient Peaks, Merlot, Paso Robles, CA | \$67 Bottle

Carmel Road, Cabernet Sauvignon, CA | \$72 Bottle

Ravel & Stitch, Cabernet Sauvignon, Central Coast, CA | \$84 Bottle

Justin, Cabernet Sauvignon, Paso Robles, CA | \$98 Bottle

Ponzi, Pinot Noir, Willamette Valley, OR | \$95 Bottle

Calera, Pinot Noir, Central Coast, CA | \$72 Bottle

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%. Bartender fee \$300 up to 3 hours, \$150 for each additional hour (1 bartender per every 75 guests)Menu pricing may change based on availability and market conditions.

## Late Night

### SAVORY

Local Style Noodles with Shrimp and Pork Belly in "To Go" Boxes

Bite-Sized Musubis: Kalbi Chicken, Vegetarian, Spam (gf)

Brown Bag Popcorn with Toppings: Mochi Crunch, Furikake, Sea Salt (gf)

### GUILTY PLEASURES

Steak Nachos, Peppers and Onions, Black Beans, Cheese Sauce

Spicy Sweet Thai Chicken Wings and Cucumber Ranch

Loaded Mac N Cheese Bites, Bacon and Fried Onions



Flat Breads: Margherita, Pepperoni, Shrimp and Pesto

Hurrincane Fries, Wasabi Sour Cream, Sriracha Mayo, Furikake

SWEETS

Warm Chocolate Chip Cookies

Ube Coconut Puffs

Deep Fried Cheesecakes with Mango Pineapple Sauce

Oreo Cookie Wonton

Chocolate-Macadamia Nut Marshmallows (gf)

\$68 Per Guest

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

Menu

CAKE FLAVORS

Vanilla/White

Chocolate

Carrot

Red Velvet

FROSTING FLAVORS

White Chocolate Buttercream

Chocolate Buttercream

Cream Cheese (Cream Cheese & Buttercream Mix)

Caramel Ganache

FILLING FLAVORS

Haupia

Guava

Passion Fruit

Cream Cheese

Raspberry Jam

Chocolate Mousse

White Chocolate Mousse

Lemon Curd

Mascarpone Mousse with Berries

Dark Chocolate Ganache

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

# Dream Ceremony

Based on 50 Guests Site Fee: \$14,500 Total: \$14,500++ (\$15,104 Inclusive of Tax)

## CULTURAL WEDDING PACKAGE - DREAM

### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Ceremony Arch
- Complete Coordination by your Wedding Designer
- Arranged Marriage License Appointment and Transportation to and from Office
- Wedding Ceremony Rehearsal
- Non-Denominational Ceremony Officiant
- Fruit Infused Water Station at Ceremony
- Bridal Hand-Tied Bouquet
- Lei for Bride
- Boutonniere for the Groom
- Lei for the Groom
- Choice of Solo Musician for Ceremony
- Amplification for Ceremony Musician
- Sound System for Ceremony Vows
- Wedding Photographer for Three Hours
- One Bottle of Sparkling Wine for Toast
- Custom Wedding Cake with Coordinating Wedding Flowers

\$14,500

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

# Forever Ceremony

Based on 50 Guests Site Fee: \$17,500 Total: \$17,500++ (\$18,229 Inclusive of Tax)

## CULTURAL WEDDING PACKAGE - FOREVER

### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Arranged Marriage License Appointment and Transportation to and from Office
- Wedding Ceremony Rehearsal
- Non-Denominational Ceremony Officiant
- Fruit Infused Water Station at Ceremony
- Bridal Hand-Tied Bouquet
- Flower Lei for Bride
- Boutonniere for Groom
- Lei for Groom
- 2 Bridesmaid Bouquets
- 2 Groomsmen Boutonniere
- Ceremony Floral Arrangement
- 4 Post Bamboo Canopy with Ivory or White Draping
- Choice of Solo Musician for Ceremony
- Amplification for Ceremony Musician
- Sound System for Ceremony Vows
- Wedding Photographer for Four Hours
- One Bottle of Sparkling Wine for Toast
- Custom Wedding Cake with Coordinating Cake Flowers

\$17,500

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

# Celebrate Ceremony

Based on 50 GuestsSite Fee: \$19,500Total: \$19,500++ (\$20,313 Inclusive of Tax)

## CULTURAL WEDDING PACKAGE - CELEBRATE

### Inclusions

- Oceanfront Setting and Chairs for Ceremony
- Complete Coordination by your Wedding Designer
- Arranged Marriage License Appointment and Transportation to and from Office
- Wedding Ceremony Rehearsal

- Non-Denominational Ceremony Officiant
- Fruit Infused Water Station at Ceremony
- Bridal Hand-Tied Bouquet
- Flower Lei for Bride
- Boutonniere for Groom
- Lei for the Groom
- 2 Bridesmaids Bouquets
- 2 Groomsmen Boutonnieres
- 2 Mother's Wrist Corsages
- 2 Father's Boutonnieres
- Ceremony Arch Décor
- 6 Floral Aisle Chair Arrangements
- 4 Post Bamboo Canopy with Ivory or White Draping
- Choice of Solo Musician for Ceremony
- Amplification for Ceremony Musician
- Sound System for Ceremony Vows
- Wedding Photographer for Five Hours
- One Bottle of Sparkling Wine for Toast
- Custom Wedding Cake with Coordinating Wedding Flowers

\$19,500

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.

## Vegetarian Reception Menu

Based on 50 GuestsReception: \$12,000 (\$240 Per Guest)Bar Service: \$5,500 (3-Hour Hosted Bar per Guest)Total: \$17,500++ (\$22,700 with Service Charge Included)

### STARTERS

Vegetable Samosa	.....
Vegetable Pakora	.....
Aloo Tikki	.....
Paneer Pakora	.....
Papri Chaat	.....
Bhel Chaat	.....
Pani Poori	.....
Samosa Chaat	.....

### ENTREES

Aloo Gobi	.....
Aloo Mutter	.....
Chana Masala	.....
Dal Curry	.....
Dal Makhani	.....
Vegetable Korma	.....
Vegetable Masala	.....
Paneer Masala	.....

Dhai Vada

Malai Kofta

Mutter Paneer

Saag Paneer

NAAN AND RICE

Jeera Rice

Peas Pilav

Plain Naan

Butter Naan

Garlic Naan

Onion Kulcha

Vegetable Pilav

DESSERT

Rice Pudding

Gazar Ka Halwa

Gulab Jamun

\$255 Per Guest

ADDITIONAL ACCOMPANIMENTS

Achar

Papad

Raita

Salad (Onions, Chilli, Lemon)

\$4 Per Guests, Per Item

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.Displayed Stations or Family Style

Fusion Reception Menu

Based on 50 GuestsReception: \$12,250 (\$245 Per Guest)Bar Service: \$5,500 (3-Hour Hosted Bar per Guest)Total: \$17,750++ (\$23,024 with Service Charge Included)

STARTER

Vegetable Samosa

ENTREES

Aloo Gobi

Aloo Tikki

.....

Paneer Pakora

.....

Grilled Baby Peppers, Charred Pearl Onions, Avocado, Arugula

.....

Lomi Lomi Salmon, Smoked Salmon, Grilled Cherry Tomatoes, Maui Onions, Cilantro, Taro Chips

.....

Octopus Salad, Local Tako, Surfing Goat Cheese, Grilled Olive Bread, Citrus

.....

SIDES

Jeera Rice

.....

Peas Pilav

.....

Plain Naan

.....

Butter Naan

.....

Farro & Foie Gras Fried Rice, Roasted Garlic

.....

Coconut Braised Chard, Toasted Barley

.....

Poi, Traditional Taro Puree, Hand Pounded Just Like Old Hawaii

.....

Aloo Mutter

.....

Chana Masala

.....

Dal Curry

.....

Vegetable Korma

.....

Paneer Masala

.....

Kalbi Beef Hanger Steak, Kimchi, Shishito Peppers

.....

Mochiko Chicken, Namasu Cucumber Salad, White Sesame-Miso Sauce

.....

Maui Caught Fish, Seasonal Preparation

.....

Jumbo Prawns, Sweet & Smoked Pancetta, Compressed Papaya, Meyer Lemon

.....

DESSERT

Rice Pudding

.....

Gazar Ka Halwa

.....

Assorted Hawaiian Inspired Truffles

.....

Coconut Panna Cotta with Fresh Fruit

.....

Mascarpone Cheesecake

.....

Sweet Potato Coconut Tarts

.....

**\$260** *Per Guest*

Prices are subject to 25% taxable service charge and current Hawaii sales tax of 4.712%.Menu pricing may change based on availability and market conditions.Displayed Stations or Family Style



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian