



FOUR SEASONS RESORTS

*Lānaʻi*



## BREAKFAST

*Breakfast Selections*

*Breakfast Enhancements*

*Plated Breakfast*

*Boxed Breakfast*

HOSPITALITY & BREAKS

LUNCH

RECEPTION

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# BREAKFAST



# BREAKFAST SELECTIONS

## BREAKFAST

### *Breakfast Selections*

### *Breakfast Enhancements*

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## Continental Breakfast

*\$36 per person*

Selection of Fresh Orange,  
Pineapple, Guava Juices

Sliced Fresh Island Fruit

Individually Packaged Cereals

Whole Milk, Skim Milk  
(Soy Milk available on request)

Assortment of Freshly Baked  
Breakfast Pastries and Toast

Fruit Preserves, Sweet Butter

Freshly Brewed Regular  
and Decaffeinated Coffee,  
Selection of Teas





# BREAKFAST ENHANCEMENTS

## BREAKFAST

*Breakfast Selections*

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*Available only to enhance existing  
selection, not for à la carte purchase*

*Individually priced per person*

*\*Requires a chef attendant \$350/per chef*

## Traditional Breakfast Accoutrements

*\$10 per person*

Scrambled Eggs with  
Cheddar and Tomato

Classic Eggs Benedict,  
Canadian Bacon, Hollandaise

Florentine Eggs Benedict,  
Sautéed Spinach, Sauce Choron

Vegetable Egg White Frittata

Brioche French Toast, Pineapple  
Compote, Real Maple Syrup

Buttermilk Pancakes,  
Mixed Berries, Real Maple Syrup

## Breakfast Sides

*\$6 per person (choose 2)*

Double-smoked Bacon

Pork Sausage

Turkey Bacon

Chicken Sausage

Country Ham

Portuguese Sausage

Fingerling Potatoes,  
Sautéed Maui Onions

Crispy Roasted Red Bliss Potatoes

Roasted Molokai Sweet Potatoes

Sautéed Hamakua Mushrooms

Herb Roasted Tomatoes

## Dairy and More

*\$8 per person*

Individual Assorted Fruit Yogurts

Greek Yogurt, Hawaiian Honey

Artisanal Selection of Hard  
and Soft Cheeses

Charcuterie Board of  
Select Cured Meats

## Grains and Rice

*\$8 per person*

Steel-cut Oatmeal, Brown  
Sugar and Plump Raisins

Swiss Bircher Muesli,  
Berries and Grated Apple

House-made Granola  
Parfait with Flax and Chia

Steamed White Rice

Kalua Pork Fried Rice

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*Breakfast Enhancements Continued →*  
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## Grab-and-go Sandwiches

*\$16 per person*

Scrambled Farmhouse Egg Burrito,  
Chorizo, Jack Cheese, Tomato Salsa

English Muffin, Kalua Pork, Fried Egg,  
Provolone Cheese, Spicy Aioli

Croissant, Ham, Scrambled Egg,  
Cheddar Cheese

## Pacific Fish

*\$18 per person*

Cured and Smoked Ono

Marinated Hamachi

Cold-smoked Alaskan Salmon

Assortment of Bagels

Herbed Cream Cheeses, Capers,  
Shaved Red Onion, Butter Lettuce,  
Tomato, Lemons

## Japanese Breakfast

*\$26 per person*

Sake Nimono – Broiled Salted Fish

Miso Shiru – Miso Soup,  
Wakame Seaweed, Tofu

Tsukudani – Poached Vegetables,  
Soy and Mirin

Umeboshi – Pickled Plums

Dashimaki Tamago –  
Japanese Folded Omelet

Marinated Tofu, Toasted Nori,  
Steamed Rice

## Omelets\*

*\$18 per person*

### CHOICE OF INGREDIENTS

Ham, Bacon, Cheese, Onions,  
Mushrooms, Tomatoes,  
Bell Peppers, Spinach

## Pancakes 'Hot off the Grill'\*

*\$16 per person*

### CHOICE OF INGREDIENTS

Blueberries, Pineapple, Coconut,  
Real Maple Syrup and Coconut Syrup,  
Sweet Butter

## Belgian Waffles\*

*\$16 per person*

### CHOICE OF INGREDIENTS

Whipped Cream, Mixed Berries,  
Real Maple Syrup and Coconut Syrup,  
Sweet Butter

## French Toast\*

*\$16 per person*

### CHOICE OF INGREDIENTS

Banana, Macadamia Nuts, Real Maple  
Syrup and Coconut Syrup, Sweet Butter

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*Breakfast Enhancements Continued →*  
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## Eggs Benedict\*

*\$18 per person*

### CHOICE OF INGREDIENTS

Crab, Canadian Bacon, Smoked  
Salmon, Grilled Tomatillo

Traditional Hollandaise, Lemon  
Basil Hollandaise, Lava Hollandaise,  
Porcini Hollandaise

## Cold-pressed Juice and Smoothie\*

*\$16 per person*

### CHOICE OF INGREDIENTS

Carrot, Kale, Cucumber, Ginger, Beet

Seasonal Berries, Apple, Melon,  
Papaya, Pineapple, Mango



# PLATED BREAKFAST

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## Plated Breakfast

*\$52 per person*

### SELECT ONE STARTER

Half Island Papaya, Lime

House-made Granola

Parfait with Flax and Chia

Swiss Bircher Muesli,

Berries and Grated Apple

Sliced Fresh Island Fruit

### SELECT ONE ENTRÉE

Scrambled Eggs with Chives  
and Tomato, Fingerling Potatoes,  
Choice of Meat

Classic Eggs Benedict,  
Canadian Bacon, Hollandaise,  
Fingerling Potatoes

Loco Moco: Fried Egg,  
Beef Patty, Furikake Rice Cake,  
Mushroom Gravy, Shoots Salad

Vegetable Egg White Frittata

Brioche French Toast, Pineapple  
Compote, Real Maple Syrup

Buttermilk Pancakes,  
Mixed Berries, Real Maple Syrup

## ALL PLATED

### BREAKFASTS INCLUDE

Selection of Fresh Orange,  
Pineapple or Guava Juice

Assortment of Freshly  
Baked Breakfast Pastries

Freshly Brewed Regular  
and Decaffeinated Coffee,  
Selection of Teas





# BOXED BREAKFAST

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## Cool

*\$28 per person*

Fresh Island Fruit Salad

Fruit-flavored Yogurt

Blueberry Muffin

Butter Crisp Croissant

Orange Juice

## Hot

*\$36 per person*

Fresh Island Fruit Salad

Fruit-flavored Yogurt

Orange Juice

## SELECT ONE

Scrambled Farmhouse

Egg Burrito, Chorizo,  
Jack Cheese, Tomato Salsa

English Muffin, Kalua Pork,  
Fried Egg, Provolone Cheese,  
Spicy Aïoli

Croissant, Ham, Scrambled Egg,  
Cheddar Cheese





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# HOSPITALITY & BREAKS



# BREAKS

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### Fuel

*\$20 per person*

Berry Skewers and Yogurt

Vegetable Crudité

Lāna'i Power Cookies

Selection of Cold-press Juices

### Pineapple

*\$20 per person*

Pineapple Smoothie

Chocolate-dipped Pineapple

Taro Chips, Pineapple Salsa

Teriyaki Chicken and

Pineapple Skewers

### Savory

*\$20 per person*

Maui Chips

Truffle Parmesan Popcorn

Salted and Maui Onion

Macadamia Nuts

Taro and Sweet Potato Chips

### Citrus

*\$20 per person*

Calamansi Cocktail

Lemon Bars

Grilled Chicken Skewers with Lime

Coconut Prawns, Yuzu Aioli

### Mezze

*\$32 per person*

Roasted Garlic Hummus, Pita Chips

Marinated Olives and Roasted Bell Peppers

Charcuterie Board of Select Cured Meats

Artisanal Selection of Hard  
and Soft Cheeses

### À LA CARTE

#### ENHANCEMENTS

Chocolate Chip, White Chocolate  
Macadamia Nut, Oatmeal Raisin,  
Coconut Cookies

*\$60 per dozen*

Fudge Brownies and  
Peanut Butter Blondies

*\$60 per dozen*

Assorted Croissants,  
Danishes, and Muffins

*\$60 per dozen*

Chocolate-dipped Pineapple Slices

*\$60 per dozen*

Assorted Italian Biscotti

*\$52 per dozen*

Hand-crafted Chocolate Bonbons

*\$52 per dozen*

Petit Four Sec Cookies

*\$48 per dozen*

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*À La Carte Enhancements Continued →*

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# BREAKS

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## À LA CARTE

### ENHANCEMENTS *Cont'd*

Tropical Fruit Skewers

*\$45 per dozen*

Pineapple Skewers

*\$40 per dozen*

Roasted Mauna Loa Macadamia Nuts

*\$6 per person*

Roasted Mixed Nuts

*\$5 per person*

Assorted Candy or Granola Bar

*\$4 each*

Assorted Individual Bags of Chips

*\$4 each*

Häagen-Dazs® Ice Creams Bars

*\$7 each*

Assorted Low-Fat Fruit Yogurts

*\$6 each*

Seasonal Selection of Whole Fruit

*\$3 per piece*

Assorted Finger Sandwiches  
and Wraps

*\$75 per dozen*

## FRESH FRUIT SMOOTHIE

### DISPLAY STATION

*\$10 per person*

## CHOOSE THREE:

Pineapple, Mango, Papaya,  
Tropical Blend, Kona Coffee



*Breaks Continued →*



# BREAKS

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## Beverages

Freshly Brewed Regular and  
Decaffeinated Waialua Coffee

*\$90 per gallon*

Selection of Black, Green,  
Decaffeinated and Herbal Teas

*\$90 per gallon*

Fresh Orange, Pineapple,  
or Lilikoi Juice

*\$95 per gallon*

Passion Fruit Iced Tea

*\$75 per gallon*

Lemonade

*\$75 per gallon*

Assorted Sport Drinks

*\$8 each*

Red Bull

*\$8 each*

Assorted Still or Sparkling  
Individual Mineral Waters

*\$6 each*

Assorted Bottled Fruit Juices

*\$8 each*

Assorted Soft Drinks

*\$6 each*



BREAKFAST

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*Lunch Selections*

*Lunch Takeaway*

*Plated Lunch*

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# LUNCH



# LUNCH SELECTIONS

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## LUNCH

### *Lunch Selections*

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*30 person minimum*

*Includes freshly baked rolls, sweet butter, iced tea, and fresh brewed regular and decaffeinated coffee, selection of tea*

### Cold Sandwiches

*\$60 per person*

#### APPETIZERS

Hearty Vegetable Minestrone Soup

Pineapple Poppy Seed Coleslaw

Orzo Pasta Greek Salad, Feta Cheese, Olives, Red onions, Tomatoes

Red-skin Potato Salad, Grain Mustard, Double-smoked Bacon

Local Greens Salad, Papaya Dressing, Macadamia Nuts, Hearts of Palm

#### SANDWICHES

Roasted Beef, Provolone, Truffle Aioli, Watercress, Hamakua Mushroom Duxelle, Pickled Peppers

Sliced Turkey, Smoked Cheddar, Baby Green, Tomato, Chipotle Aioli

Grilled Vegetables, Black Pepper and Lemon Goat Cheese, Roasted-pepper Hummus

#### DESSERTS

Sliced Fresh Island Fruit

Basil-scented Lemon Bar

Hawaiian Coconut Cookies

### Cap Sandwiches

*\$65 per person*

#### APPETIZERS

Cream-less Tomato Soup

Local Greens Salad, Papaya Dressing, Macadamia Nuts, Hearts of Palm

Kale Caesar Salad, Shaved Parmesan, Garlic Croutons

Quinoa "Tabouleh" Salad

#### SELECT THREE

Lāna'i Reuben, Pastrami, Kimchi Sauerkraut, Swiss Cheese, Rye Bread

Roasted Beef, Sautéed Onions, Arugula, Boursin Cheese and Horseradish Aioli, Ciabatta

Turkey Breast, Turkey Bacon, Gouda Cheese, Avocado, Sourdough Bread

Green Panini, Gruyère Cheese, Avocado, Spinach, Goddess Dressing, Sourdough Bread

Prosciutto, Salami, Fresh Mozzarella, Basil Aioli, Focaccia Bread

#### DESSERTS

Sliced Fresh Island Fruit

Fudge Brownies

Seasonal Fruit Tart

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*Lunch Selections Continued →*

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# LUNCH SELECTIONS

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### Backyard Barbecue

*\$75 per person*

#### APPETIZERS

Pineapple Poppy Seed Coleslaw

Orzo Pasta Greek Salad, Feta Cheese,  
Olives, Red Onions, Tomatoes

Red-skin Potato Salad, Grain  
Mustard, Double-smoked Bacon

Local Greens Salad, Papaya Dressing,  
Macadamia Nuts, Hearts of Palm

#### ENTREES

Kobe Beef Hot Dogs

House-made Sirloin Burgers

Garden Burgers

Barbecue Boneless Chicken Thigh

#### DESSERTS

Lilikoi Banana Cream Pie

Kona Coffee New York-style  
Cheesecake

Red Velvet Pineapple Pop Cake

Waimea Strawberry and  
Mango Shortcake

### Mini Lānaʻi Luau

*\$105 per person*

#### APPETIZERS

Local Greens Salad, Papaya Dressing,  
Macadamia Nuts, Hearts of Palm

Calamari and Kimchi Salad,  
Tomatoes, Asparagus

Jalapeño and Lime Seafood Ceviche

Shrimp Salad, Tomato, Palm Heart,  
Red Onion

#### ENTRÉES

Grilled Mahi Mahi, Mango Salsa

Kalbi Beef Short Ribs, Sautéed  
Hamakua Mushrooms

Stir-fried Seasonal Vegetables

Roasted Molokai Sweet Potatoes,  
Macadamia Nuts, Coconut Syrup

Steamed Rice

#### DESSERTS

Chilled Lemongrass Soup,  
Tropical Fruit Salad

White Chocolate and Lime Pot  
de Crème, Marinated Papayas

Macadamia Nut and Salted Caramel Tartlet

Milk Chocolate and Passion Fruit  
Mousse Cake, Coconut Cream



# LUNCH TAKEAWAY

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### *Lunch Selections*

### *Lunch Takeaway*

### *Plated Lunch*

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### Lunch Takeaway

*\$45 per person*

*Includes choice of mineral water  
or juice, whole fruit*

#### SELECT ONE

Caesar Salad, Parmesan  
Cheese, Garlic Croutons

Waipoli Greens, Sugarcane  
Vinaigrette, Diced Papaya,  
Hearts of Palm

Hawaiian Potato Salad,  
Hardboiled Egg, Cured Ham

Quinoa Salad, Cherry Tomatoes,  
Bell Peppers, Garbanzo Beans,  
Red Wine Vinaigrette

#### SELECT ONE

Grilled Macadamia Pesto Chicken  
Breast, Kula Field Tomatoes, Dijonnaise

Hawaiian Ham Sandwich, Pineapple  
Mustard, Grilled Maui Onions, Baguette

Roasted Beef, Sautéed Onions,  
Arugula, Boursin Cheese and  
Horseradish Aioli, Ciabatta

Turkey Breast, Turkey Bacon, Gouda  
Cheese, Avocado, Sourdough Bread

Roasted Turkey Breast,  
Fresh Ciabatta, Gruyère Cheese

Grilled Vegetable Sandwich,  
Avocado, Cucumber,  
Provolone Cheese, Focaccia

#### SELECT ONE

House-baked Chocolate Chip Cookie

Double Fudge Chocolate Brownie

Lāna'i Power Cookie



# PLATED LUNCH

## BREAKFAST

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### Plated Lunch

*Price dependent on entrée selection*

*Includes freshly baked rolls, sweet butter, iced tea, and fresh brewed regular and decaffeinated coffee, selection of tea*

#### SELECT ONE APPETIZER

Popcorn Soup, Cilantro Pesto

Green Tomato Gazpacho,  
Toasted Almonds

Caesar Salad, Chopped Romaine,  
Garlic Croutons, Shaved Parmesan

Heirloom Tomato, Basil, Arugula Salad,  
Extra Virgin Olive Oil, Sea Salt

Waipoli Greens, Diced Mango  
and Papaya, Hearts of Palm,  
Sugarcane Vinaigrette

#### SELECT ONE ENTRÉE

Seared Mahi Mahi, Asparagus,  
Quinoa Salad, Soy-Lime Vinaigrette

*\$65*

Steamed Island Snapper, Forbidden  
Black Rice, Carrots, Soy-Chili Vinaigrette

*\$70*

Herb-roasted Chicken Breast,  
Braised Green Beans, Soft Polenta,  
Aged Balsamic

*\$62*

Kona BBQ Braised Beef Short Rib,  
Edamame Succotash, Mamakua Corn

*\$70*

#### SELECT ONE DESSERT

Lāna'i Passion Fruit Meringue  
Pie, Ginger Crème Anglaise and  
Lemongrass-scented Strawberries

Crème Fraîche Cheesecake, Mango  
Lime Coulis, Marinated Papayas

Cardamom Panna Cotta, Pineapple  
Chutney, Coconut Streusel





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*Hors D'oeuvres*

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# HORS D'OEUVRES

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### *Hors D'oeuvres*

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*\$8 per piece  
(two dozen of each required)*

### COLD

Spicy Ahi Tuna, Crispy Wonton  
Lomi Lomi Salmon, Sesame Cone,  
Yuzu Crème Fraîche  
Mango and Vegetable  
Summer Roll, Lime Chili Sauce  
Vegetable Ratatouille, Sun-dried  
Tomato Cone, Parmesan Crisp  
Compressed Watermelon, Puna  
Goat Cheese, Balsamic Reduction  
Hamachi Poke, Shoyu and  
Furikake, Taro Chip  
Kula Tomato Bruschetta,  
Ciabatta Bread  
Gazpacho and Shrimp Shooters

### HOT

Grilled Prawn and Chorizo Satay  
Mini Green Grilled Cheese  
Kauai Shrimp Spring Roll,  
Honey Soy Lime Sauce  
Crab Ragoon Wonton,  
Pineapple Chili Sauce  
Crispy Tempura Kalbi  
Short Rib, Soy Sesame  
Crab and Mascarpone Gougères  
Rosemary-rubbed Lamb Lollipops  
Maui Onion Gruyère Tart  
Kalua Pork Spring Roll, Chili Hoisin  
Mini Lump Crab Cake, Miso Aioli  
Sesame-Chicken Satay,  
Spicy Honey Mustard



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**DINNER**

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

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*Lānaʻi Luau*

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# DINNER





# FAMILY-STYLE DINNER

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### *Family-Style Dinner*

### *Dinner Selections*

### *Dinner Enhancements*

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### *Lānaʻi Luau*

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*Includes freshly baked rolls, sweet butter, iced tea, and fresh brewed regular and decaffeinated coffee, selection of tea*

### **Family-style Dinner**

*\$175 per person*

#### **SELECT TWO SALADS**

Big Island Beet Salad, Macadamia Nuts, Puna Goat Cheese, Citrus Vinaigrette

Quinoa, Cherry Tomato, Cucumber Salad, Pineapple Vinaigrette

Baby Kale Caesar Salad, Shaved Parmesan, Garlic Croutons

Parmesan, Fennel, Apple, Waipoli Greens, Champagne Vinaigrette

*Add Crispy Calamari \$7*

Compressed Watermelon, Arugula, Mint and Feta Salad

#### **SELECT TWO APPETIZERS**

Dungeness Crab Cake, Shimeji

Mushroom Hash, Corn Purée, Yuzu Vinaigrette, Lotus Chips

Sushi Platter, Assorted Local Sashimi, Traditional Condiments

Spicy Ahi Poke, Lomi Lomi Salmon, Furikake Rice, Taro Chips

Alihi & Shimeji Mushroom Risotto

Kona Lobster, Preserved Lemon Risotto  
*Add \$15*

Grilled Miso Glazed Prawns, Fennel Ginger Slaw

#### **SELECT THREE ENTRÉES**

Grilled Mai Mahi, Lobster Fried Rice, Steamed Bok Choy

Grilled Beef Tenderloin, Sautéed Spinach and Mushroom, Pickled Shallot, Crispy Potatoes, Truffle Vinaigrette

Grilled Hawaiian Snapper, Braised Fennel, Artichoke, Tomato

Kiawe-smoked Lamb Chops, Crispy Chick Peas, Sautéed Kale, Peppercorn Maui Onion Jam

Red Wine-braised Beef Short Ribs, Roasted Garlic Mash, Grilled Broccolini, Natural Jus

#### **SELECT THREE DESSERTS**

New York-style Cheesecake, Tropical Fruit Compote

Chocolate and Banana Samosa, Lilikoi, Vanilla and Chocolate Dipping Sauce

Maui Pineapple Cobbler, Coconut Streusel, Malibu Rum Sauce

Crème Fraîche Panna Cotta, Passion Fruit Caramel, Szechuan Pepper Raspberries

Coconut and Chocolate Macadamia Nut Brioche Pudding, Tonka Bean Crème Anglaise

Tahitian Vanilla Rice Pudding, Mango Coulis



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*Includes freshly baked rolls, sweet butter, iced tea, and fresh brewed regular and decaffeinated coffee, selection of tea*

### SELECT FOUR OF EACH:

Appetizer/Salad, Entrée  
and Five Desserts

*\$115*

### SELECT FIVE OF EACH:

Appetizer/Salad, Entrée  
and Six Desserts

*\$125*

### SELECT SIX OF EACH:

Appetizer/Salad, Entrée  
and Seven Desserts

*\$135*

## Appetizers

### SALADS

Roasted Big Island Beet Salad,  
Watercress, Truffle Vinaigrette

Local Green Salad, Papaya Dressing,  
Macadamia Nuts, Hearts of Palm

Kimchi Calamari, Asparagus  
and Tomato Salad

Local Red and Yellow Kula Fields  
Tomatoes, Fresh Mozzarella,  
Hawaiian Salt Island Basil

Kale Caesar Salad, Shaved  
Parmesan, Focaccia Croutons

Corn, Asparagus and Shrimp Salad,  
Fresh Herbs, White Wine Vinaigrette

Hawaiian Potato Salad, Egg,  
Double Smoked Bacon

Barbecue Duck and Soba  
Noodle Salad, Cilantro Pesto

Traditional Caesar Salad, Shaved  
Parmesan, Focaccia Croutons

Individual Spicy Ahi Poke

### STARCHES

Roasted Molokai Sweet Potatoes

Roasted Red Bliss Potato and Maui Onions

Shrimp or Vegetable Fried Rice

Coconut-scented Jasmine Rice

Kalua Pork Mac and Cheese

Buttermilk Mashed Potato

Brown Rice Pilaf

### VEGETABLES

Grilled Asparagus and Maui Onions

Ginger-fried Bok Choy and Baby Carrots

Roasted Broccolini with Garlic  
and Chili Flakes

Sweet Corn and Sautéed Spinach

Grilled Corn on the Cob, Togarashi Butter

*Dinner Selections Continued →*



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*Family-Style Dinner*

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*Lānaʻi Luau*

## BEVERAGES

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## Entrées

### CHICKEN

Grilled Chicken, Sautéed Spinach  
and Cherry Tomatoes

Herb Seared Chicken, Hamakua  
Mushroom, Truffle Jus

Sesame-grilled Teriyaki Pineapple Chicken

Chicken Adobo

Coconut Chicken Curry

Huli Huli-style Chicken, Soy-Orange Glaze

### FROM THE SEA

Macadamia Nut-crusted Catch  
of the Day, Cilantro

Miso-Maple Glazed Salmon,  
Shitake Mushrooms and Scallions

Fresh Hawaiian Clams, Shrimp  
and Snapper in a Cioppino Tomato  
Fennel Broth

Chorizo and Corn Clam Bake  
in a Rich Tomato Broth

Grilled Mahi Mahi, Corn and Shimeji  
Mushroom Hash, Chimichuri sauce

Steamed Hawaiian Snapper,  
Soy-Ginger Chili Sauce

Soy-Sesame Roasted Salmon,  
Lomi Lomi Tomatoes

Seafood Rice Paella, Chorizo, Clams

## BEEF

Grilled Rib Eye, Cipollini Onion

Kalbi Braised Short Ribs,  
Sautéed Shitake Mushrooms

Red Wine-braised Short Rib Bourguignon

Teriyaki-glazed Tenderloin,  
Crispy Maui Onion Rings

Kona Coffee Braised Short Rib,  
Cashew Crumble

## PORK

Whole Roasted Pork Tenderloin,  
Sweet Potato Hash, Charred  
Pineapple Salsa

Slow and Low Barbecue Pork Ribs,  
Lilikoi Barbecue Sauce

Herb-grilled Pork Chop,  
Dijon Mustard Jus

## Desserts

Coconut Crème Caramel

Black-out Cupcake, Salted Caramel Frosting

Vanilla Panna Cotta Shot Glass, Mango Coulis

Waiialua Chocolate and Kona Coffee Bar

Passion Fruit Tartlet

Strawberry Yuzu Soup, Seasonal Fruit Salad

Chocolate Mousse Shooter, Caramelized  
Macadamia Nut

Maui Pineapple Mousse Cake





# DINNER ENHANCEMENTS

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

## BEVERAGES

## DETAILS

## CONTACT

*Available only to enhance  
existing dinner selection*

*Individually priced per person.  
Includes freshly baked rolls, sweet  
butter, iced tea, and fresh brewed  
regular and decaffeinated coffee,  
selection of tea*

*Enhancement station available  
à la carte, five stations minimum*

*All stations require a chef attendant  
\$350/per chef*

### Roasted Kalua Pig *\$26 per person*

Slow-roasted Pig Carved to Order  
with with Sweet Buns, Lomi Tomato,  
Soy Vinegar and Chimichuri

### Lānaʻi Fish Taco Bar *\$30 per person*

Crispy-style Fresh Catch of the Day  
Served with Corn Tortillas

Pico di Gallo, Fresh Guacamole,  
Lime-scented Crema, Lime & Cilantro

### Grilled Flank Steak Salad Station *\$28 per person*

Marinated Grilled Flank Steak  
Carved to Order

Spinach Salad, Warm Bacon  
Vinaigrette, Red Onion and  
Hamakua Mushrooms

### Asian Steamed Bun Station *\$26 per person*

Fresh-steamed Asian Buns  
Filled with Braised Kalbi Short Rib  
Kalua Pork, Twice-cooked  
Pork Belly, Hoisin Sauce,  
Cilantro and Pickled Cucumber

### Sushi Bar *\$40 per person* *Nobu chef attendant required \$475*

Rolled-to-order Assorted  
Sushi Selections

Spicy Tuna, House Roll,  
California Roll, Traditional  
Accompaniments

### Poke Bar *\$30 per person*

Choose From Made-to-order  
Spicy Ahi Tuna Poke, Hamachi  
Shoyu Masago, Truffle Ponzu  
Sesame Poke

Served with Steamed  
Short Grain Rice

*Dinner Enhancements Continued →*



# DINNER ENHANCEMENTS

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

## BEVERAGES

## DETAILS

## CONTACT

### Hawaiian Heritage Noodle Station

*\$28 per person*

*Wok fried to order*

*Pancit:* Filipino Rice Noodle,  
Pork, Shrimp, Vegetables

*Chow Mein:* Fried Noodle,  
Locally Grown Vegetables,  
Crispy Tofu

*Chow Fun:* Soy Braised  
Short Ribs, Edamame,  
Broccoli, Heirloom Carrots

### Ice Cream Sandwich Station

*\$25 per person*

Pineapple Coconut,  
Vanilla and Salted Caramel  
Ice Cream

Ginger Snap, Double Fudge  
and Chocolate Chip Cookies

Vanilla, Chocolate and  
Caramel Sauce

### Malasadas Action Station

*\$28 per person*

Fried to Order, Served with  
Choice of Passion Fruit Whipped  
Cream or Vanilla Ice Cream

Ginger, Vanilla and Chocolate Sauce

### Ice Cream and Sundae Station

*\$22 per person*

Choice of Coconut, Chocolate,  
Vanilla and Strawberry Ice Cream

Mango, Yuzu, Lilikoi Sorbet

Popcorn, Heath Toffee Bits,  
Oreo Crumble, Toasted Coconut,  
Candied Macadamia Nut,  
Chocolate-covered Pretzels,  
Rainbow Sprinkles, Whipped  
Cream, Vanilla, Chocolate and  
Strawberry Sauce



# PLATED DINNER

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

## BEVERAGES

## DETAILS

## CONTACT

*Three courses. Additional course  
+\$15 each. Table-side orders require  
a four-course menu*

*Individually priced per person.  
Includes freshly baked rolls, sweet  
butter, iced tea, and fresh brewed  
regular and decaffeinated coffee,  
selection of tea*

*Dessert duo and intermezzo are  
not considered additional courses*

## Appetizers

### SALADS

Kale Caesar, Bacon Aioli,  
Grilled Lemon-Garlic Streusel

Waipoli Green Salad, Big Island  
Beet Chip, Puna Goat Cheese Purée,  
Macadamia Nuts

Pineapple, Compressed Watermelon,  
Spinach, Feta, Mint-Pineapple Vinaigrette

Heirloom Beet and Arugula Salad,  
Truffle and Chive Vinaigrette,  
Herb-scented Mascarpone

Waimea Mixed Greens, Shaved  
Parmesan, Fennel Olives, Cherry  
Tomatoes, Lemon Vinaigrette

Heirloom Tomato and Fresh  
Mozzarella Salad, Balsamic,  
Extra Virgin Olive Oil, Basil Purée

### SOUPS

Coconut Lobster Bisque

Kahuku Corn Soup,  
Dungeness Crab, Miso Drizzles

Purée of Local Mushrooms,  
Truffle Crème Fraîche

### HOT APPETIZERS

Bacon-wrapped Scallops, Palm Heart  
Purée, Herb Vinaigrette, Crispy Shallots

Seared Dungeness Crab Cake

Shimeji Mushroom and Corn Hash,  
Citrus Pineapple Vinaigrette

### COLD APPETIZERS

Seared Ahi Tuna

Avocado Purée, Citrus Salad,  
Pickled Shallot, Brioche Crumble

Kampachi Crudo, Extra Virgin Olive Oil,  
Lemon, Pickled Baby Vegetables,  
Hawaiian Sea Salt, Micro Greens

## Entrées

### POULTRY

*\$145 per person*

Grilled Supreme of Chicken, Potato  
Purée, Truffle Macadamia Nut, Potato  
Croquette, Steamed Broccolini,  
Red Wine Reduction

*Entrées Continued →*





# PLATED DINNER

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

## BEVERAGES

## DETAILS

## CONTACT

### FISH

*\$155 per person*

Mahi Mahi, Carrot Purée, Crushed Molokai Sweet Potato, Grilled Asparagus, Kalua Pork Croquette, Lilikoi Beurre Blanc

Herb-seared Opah, Truffle Corn Purée, Asparagus, Tomato, Potato Hash, Herb-butter Sauce

Roasted Hawaiian Snapper, Crispy Rice Cake, Steamed Bok Choy and Carrot, Soy-Beurre Noisette

Maple-Miso-glazed Salmon, Forbidden Black Rice, Fine Beans, Sautéed Shrimp, Soy Vinaigrette

### MEATS

*\$165 per person*

Grilled Tenderloin of Beef, Lobster Mashed Potato, Spinach and Mushroom Hash, Crispy Maui Onion, Balsamic Bacon Vinaigrette

Kalbi Short Rib, Potato Purée, Asparagus and Baby Carrot, Kalbi Sauce

Roasted Rack of Lamb, Okinawa Potato Gratin, Fine Beans and Baby Zucchini, Mint Chimichuri

### DUOS

*\$175 per person*

Roasted Beef Tenderloin, Butter-poached Kona Lobster, Celery Root Purée, Sautéed Spinach and Alii Mushroom, Black Garlic Jus

Carved Beef Tenderloin, Seared Ahi Tuna, Kiawe-smoked Potato Purée, Roasted Cauliflower, Herb Vinaigrette

### VEGETARIAN

*\$145 per person*

Warm Quinoa Salad, Roasted Asparagus, Cherry Tomato, Crispy Tofu, Lemon Vinaigrettes

Parmesan Polenta, Grilled Pepper Zucchini, Halumi Cheese, Sauce Vierge

Asparagus and Oven-dried Tomato Risotto, Crispy Shallots, Arugula Salad

Roasted Seasonal Vegetables, Puna Goat Cheese, Potato Galette, Basil Pesto

### Desserts

Traditional Seven-layers Chocolate Cake, Raspberry Sauce and Vanilla Whipped Cream

Warm Maui Pineapple Tatin, Salted Caramel Sauce and Yuzu Sorbet

*Desserts Continued →*



# PLATED DINNER

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

## BEVERAGES

## DETAILS

## CONTACT

## DESSERTS *Cont'd*

Vanilla Crème Fraîche Cheesecake,  
Waimea Strawberry Coulis,  
Mango Sorbet

Lānaʻi Sundae, Chocolate Pudding,  
Macadamia Nut Ice Cream, Lilikoi  
Whipped Cream

Warm Chocolate Lava Cake,  
Vanilla Sauce, Chai Tea Ice Cream  
and Pineapple Confit

Matcha Green Tea Mousse, Blackberry  
Jelly, Buckwheat Shortbread

Caramelized Banana Cake, Crunchy  
Praline, Chocolate Sauce and Salted  
Caramel Ice Cream

Hawaiian Coconut Haupia Cake,  
Tropical Fruit Coulis, Spiced  
Mango Chutney

## DESSERT DUOS

*\$5 per person*

Coconut Cheesecake, Salted Caramel  
Sauce, Caramelized Banana Cake,  
Ginger-infused Crème Anglaise

Chocolate and Macadamia Napoleon,  
Vanilla Sauce, Kona Coffee Bar,  
White Chocolate Ganache

## INTERMEZZOS

*\$7 per person*

Champagne and Lilikoi Vanilla  
Bean Sorbet

Sparkling Rose and Raspberry  
Lychee Sorbet

Moscato and Strawberry Yuzu Sorbet

Prosecco and Mango-Lime Sorbet



# FRENCH BISTRO DINNER

## BREAKFAST

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## HOSPITALITY & BREAKS

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## LUNCH

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## RECEPTION

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## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

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## BEVERAGES

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## DETAILS

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## CONTACT

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## French Bistro Dinner

*\$175 per person*

*\*Requires chef attendant*

*\$350/per chef*

### APPETIZERS

Hirabara Mixed Greens, Shaved Carrots and Squash, Sherry Vinaigrette

Green Bean Salad, Sautéed New Potatoes, Bacon and Onions

Shaved Fennel Salad, Grapefruit, Black Olives

Frisée, Mache and Local Green Salad, Walnut-Truffle Vinaigrette

Apple and Celery Roulade

Niçoise Salad, White Wine Vinaigrette, Fresh Seared Tuna, Kula Fields Tomatoes

Lentil, Haricot Vert Salad, Duck Confit and Sherry Vinaigrette

Individual Quiche Lorraine

Tomato Crab and Avocado Cocktail Lemon and Chive

### ENTRÉES

*Cauliflower Gratin:* Cauliflower Gratin with Aged Gruyère

*Vegetables Ratatouille*

*Sarladaise Potatoes:* Duck Fat-roasted Potatoes, Garlic, Parsley, Truffle Oil

*Snapper Almondine:* Roasted Local Snapper, Macadamia Nuts, Brown Butter and Parsley

*Hawaiian Bouillabaisse:* Kona Clam, Fresh Catch of the Day, Prawns, Lobster, Tomato Saffron Sauce

*Beef Bourguignon:* Red Wine-braised Short Ribs, Pearls Onions, Hamakua Mushrooms, Lardons of Double-smoked Bacon

*Steak au Poivre:* Seared and Carved Strip Loin, Green Peppercorn Sauce

### SIDES

Chef's Selection of French and Local Cheese

Freshly Baked Bread (Hawaiian Sweet Rolls, Rustic French Rolls and Thyme Olive Focaccia)



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*French Bistro Continued →*

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# FRENCH BISTRO DINNER

## BREAKFAST

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## HOSPITALITY & BREAKS

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## LUNCH

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## RECEPTION

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## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lānaʻi Luau*

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## BEVERAGES

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## DETAILS

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## CONTACT

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## DESSERTS

Macadamia Nut and Salted

Caramel Cream Puff

Strawberry and Cream Mille-feuille

Chocolate and Passion

Fruit Macaroons

Mini Lānaʻi Pineapple Frangipane

Coconut Crème Caramel

## ENHANCEMENT

*Tornado Rossini Station\**

*\$65 per person*

Seared Beef Tenderloin Topped  
with Pan Seared Foie Gras, Madeira  
Sauce and Fresh Truffle



# LANĀ'I LUAU

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

*Family-Style Dinner*

*Dinner Selections*

*Dinner Enhancements*

*Plated Dinner*

*French Bistro Dinner*

*Lāna'i Luau*

## BEVERAGES

## DETAILS

## CONTACT

*Includes freshly baked rolls, sweet butter, iced tea, and fresh brewed regular and decaffeinated coffee, selection of tea*

*\$165 per person*

### APPETIZERS

Waipoli Field Greens, Hearts of Palm, Papaya, Kula Farms Tomatoes, Sugarcane Vinaigrette

Ahi Poke, Maui Onions, Hawaiian Sea Salt

Hamachi Poke, Shaved Fennel, Yuzu Kosho

Lomi Lomi Salmon, Poi

Char Sui Pork, Honey Soy Sauce

House-made Kimchi

### ENTRÉES

Kalbi Beef Short Ribs, Braised Green Beans

Kalua Pork, Big Island Won Bok Cabbage, Rice Noodles

*Lau Lau:* Ti-leaf Wrapped Mahi Mahi, Pork and Spinach

Huli Huli Roasted Chicken, Citrus-Ginger Marinade, Sweet Chili Tofu

Steamed Snapper, Soy Sauce, Fried Leeks

Grilled Catch of the Day, Lilikoi Butter Sauce, Scallions

### SIDES

Wok-fried Rice, Preserved Cantonese Sausage, Taro Root, Bok Choy, Bean Sprouts

Roasted Molokai Sweet Potatoes, Coconut Syrup, Macadamia Nuts

Sautéed Seasonal Vegetables

### DESSERTS

Wailua Chocolate Cake, Passion Fruit Whipped Cream

Coconut Haupia Crème Fraîche Cheesecake

Pineapple Cobbler and Vanilla Rum Sauce

White Chocolate and Lime Pot de Crème

Mango and Lilikoi Mousse Cake



BREAKFAST

HOSPITALITY & BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

*Beverage Selections*

*Sparkling and White Wines*

*Red Wines*

DETAILS

CONTACT

# BEVERAGES





# BEVERAGE SELECTIONS

BREAKFAST

HOSPITALITY & BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

*Beverage Selections*

*Sparkling and White Wines*

*Red Wines*

DETAILS

CONTACT

*\$175 per bartender per hour*

*1 bartender per 75 guests*

## DELUXE SELECTIONS

Cruzan Light Rum

Old Lahaina Dark Rum

Smirnoff Vodka

Jim Beam Whiskey

Dewar's Scotch Whisky

Beefeater Gin

Jose Cuervo Tequila

Triple Sec

## PLATINUM SELECTIONS

Bacardi Silver Rum

Myers's Rum

Grey Goose Vodka

Ketel One Vodka

Crown Royal Whisky

Jack Daniels Whiskey

Johnnie Walker Black Label  
Scotch Whisky

The Glenlivet 12-year-old  
Scotch Whisky

Bombay Gin

Patron Silver Tequila

Grand Marnier Liqueur

## CORDIALS

Amaretti di Saronno

Baileys Irish Cream

Chambord

Cinzano Sweet Vermouth

Cinzano Dry Vermouth

Drambuie

Frangelico

Grand Marnier

Kahlua

Sambuca

## DELUXE WINES

Wither Hills, Sauvignon Blanc,  
New Zealand

Stone Barn Vineyards,  
Chardonnay, California

Santa Ema, Merlot, Chile

Santa Luz "Alba", Cabernet  
Sauvignon, Chile

## PLATINUM WINES

Enza, Prosecco, Italy

Laetita Vineyard, Chardonnay,  
Central Coast, California

Whitehaven, Sauvignon Blanc,  
Marlborough, New Zealand

Schug Carneros Estate,  
Pinot Noir, California

Candor Lot 3, Merlot,  
Central Coast California

Hahn Estates, Cabernet Sauvignon,  
Central Coast California

## SPECIALTY COCKTAILS

Molokai Breeze (Vodka,  
Guava and Pineapple Juice)

Lāna'i City Lemonade (Vodka,  
Lemonade, Chambord)

Mai Tai (White Rum, Pineapple  
and Orange Juices, Orgeat Syrup,  
Dark Rum Floater)

## PORTS & COGNAC

Taylor Fladgate 10 Year Tawny Port

Curvoisier VSOP Cognac

## DOMESTIC BEERS

Bud Light

Coors Light

## IMPORTED BEERS

Heineken

Corona

Stella Artois

## HAWAIIAN MICROBREW BEER

Bikini Blond Lager

Big Wave Golden Ale

Longboard Lager

*Beverage Selections Continued →*

# BEVERAGE SELECTIONS

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

## BEVERAGES

### *Beverage Selections*

*Sparkling and White Wines*

*Red Wines*

## DETAILS

## CONTACT

## HOSTED BAR ON CONSUMPTION

Deluxe Cocktails

*\$14 each*

Platinum Cocktails

*\$16 each*

Cordials

*\$16 each*

Tropical Cocktails

*\$16 each*

Ports & Cognac

*\$16 each*

Deluxe Wines

*\$14 per glass*

Platinum Wines

*\$16 per glass*

Domestic Beers

*\$8 each*

Imported or Microbrew Beers

*\$9 each*

Non-Alcoholic Tropical Cocktails

*\$9 each*

Fruit Juices

*\$8 each*

Soft Drinks

*\$7 each*

Sparkling or Still Mineral Water

*\$7 each*

## HOSTED HOURLY BAR

*Prices per person for the first hour / additional hours*

House Wines, Domestic & Imported Beers

*\$24 / \$16*

Deluxe Cocktails

*\$28 / \$20*

Deluxe Cocktails, Cordials, Ports, Cognac

*\$34 / \$26*

Platinum Cocktails

*\$32 / \$24*

Platinum Cocktails, Cordials, Ports, Cognac

*\$38 / \$30*

*All Bars Include Fruit Juices, Soft Drinks, Sparkling and Still Mineral Waters*



# SPARKLING AND WHITE WINES

## BREAKFAST

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## HOSPITALITY & BREAKS

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## LUNCH

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## RECEPTION

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## DINNER

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## BEVERAGES

### *Beverage Selections*

### *Sparkling and White Wines*

### *Red Wines*

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## DETAILS

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## CONTACT

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### *Prices per bottle*

*Within each category, wines are listed  
from mildest to strongest intensity*

### SPARKLING WINES

Enza, Prosecco, NV, Italy

*\$55*

Schramsberg, Brut Rosé,  
Vintage, North Coast, California

*\$96*

Iron Horse, "Wedding Cuvee,"  
Brut, Vintage, Green Valley,  
Sonoma, California

*\$95*

### CHAMPAGNES

Louis Roederer, Brut Premier, NV,  
Reims, France

*\$105*

Taittinger, "La Francaise," Brut, NV,  
Reims, France

*\$130*

Veuve Clicquot, "Ponsardin," NV,  
Reims, France

*\$145*

### PINOT GRIGIOS

Pighin, Pinot Grigio, Friuli, Italy

*\$60*

Ponzi, Pinot Gris, Willamette  
Valley, Oregon

*\$50*

### RIESLINGS & ROSÉ

Dr. Hermann, Riesling,  
Mosel, Germany

*\$55*

Zind-Humbrecht, Riesling,  
Alsace, France

*\$75*

Lucy, Rosé, Santa Lucia  
Highlands, California

*\$61*

### SAUVIGNON AND FUME BLANC

Whitehaven, Sauvignon Blanc,  
Marlborough, New Zealand

*\$56*

Witherhills, Sauvignon Blanc,  
Marlborough, New Zealand

*\$58*

Michel Redde, "Les Tuilières,"  
Sancerre, Loire Valley, France

*\$75*

JUSTIN, Sauvignon Blanc,  
Paso Robles, California

*\$49*

### CHARDONNAY

Stone Barn Vineyards, Chardonnay,  
California

*\$42*

Sonoma-Cutrer, Chardonnay, Russian  
River Ranches, Sonoma, California

*\$65*

Cakebread Cellars, Chardonnay,  
Napa Valley, California

*\$110*

Iconoclast, Chardonnay, Russian  
River Valley, Sonoma, California

*\$68*

Laetitia Vineyard & Winery,  
Chardonnay, Arroyo Grande,  
California

*\$55*

Dutton-Goldfield, "Dutton Ranch,"  
Chardonnay, Russian River Valley,  
Sonoma, California

*\$92*

Chalk Hill Estate, Chardonnay,  
Russian River Valley,  
Sonoma, California

*\$108*



# RED WINES

## BREAKFAST

## HOSPITALITY & BREAKS

## LUNCH

## RECEPTION

## DINNER

## BEVERAGES

### *Beverage Selections*

### *Sparkling and White Wines*

### *Red Wines*

## DETAILS

## CONTACT

### *Prices per bottle*

*Within each category, wines are listed from mildest to strongest intensity*

### PINOT NOIR

Carpe Diem, Pinot Noir,  
Edna Valley, California

*\$68*

Louis Jadot, Gevrey-Chambertin,  
Burgundy, France

*\$145*

Stemmler, Estate Grown, Pinot Noir,  
Carneros, Napa Valley, California

*\$85*

Pahlmeyer, Pinot Noir, Sonoma Coast,  
California

*\$175*

WillaKenzie Estate, Pinot Noir,  
Willamette Valley, Oregon

*\$75*

Schug Carneros Estate,  
Pinot Noir, California

*\$65*

Flor de Campo, Pinot Noir, Sanford  
Winery, Santa Barbara, California

*\$75*

### MERLOT

Santa Ema, Merlot, Maipo Valley, Chile

*\$45*

Candor "Lot" Merlot,  
Central Coast, California

*\$65*

Pride Mountain, Merlot, Napa/  
Sonoma, California

*\$135*

### CABERNET SAUVIGNON

Santa Luz "Alba", Cabernet Sauvignon,  
Valle Central, Chile

*\$45*

Stratton Lummis "Artisits' Series,"  
Cabernet Sauvignon,  
Napa Valley, California

*\$85*

Hahn, SLH Estate, Cabernet  
Sauvignon, Central Coast, California

*\$60*

Katherine Goldschmidt, Cabernet  
Sauvignon, Crazy Creek Vineyard,  
Alexander Valley, California

*\$54*

Iconoclast, Cabernet Sauvignon, Stags  
Leap District, Napa Valley, California

*\$72*

Clos du Val, Cabernet Sauvignon,  
Napa Valley, California

*\$78*

One Forty, Cabernet Sauvignon,  
Buccella, Napa Valley, California

*\$125*

Spottswoode, Cabernet Sauvignon,  
Napa Valley, California

*\$275*

### MALBEC, SANGIOVESE, ZINFANDEL, SHIRAZ

Dry Creek Valley, Zinfandel,  
Lake Sonoma, California

*\$48*

Valentin Bianchi, Malbec  
Mendoza, Argentina

*\$48*

Kaiken Reserva, Malbec,  
Mendoza, Argentina

*\$51*

Chianti Classico Famiglia Zingarelli,  
Rocca delle Macie, Tuscany, Italy

*\$60*

Rocca delle Macie, Chianti Classico

*\$62*

Amavi Cellars, Syrah,  
Walla Walla Valley, Washington

*\$74*

# DETAILS

BREAKFAST

HOSPITALITY & BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

DETAILS

CONTACT

## Policies & Guidelines

### BANQUET EVENT ORDERS, PRICING AND GUARANTEES

Because of the logistical constraints associated with preparing for private events on our unique and beautiful island, we kindly request that all function details be finalized with your Conference Services Manager one month prior to your group's arrival. Signed Banquet Event Orders with expected attendance numbers noted must be received 21 days in advance of all functions.

A 16% taxable service charge, 6% taxable administrative fee, and 4.166% sales tax will be added to all food, beverage, and audio visual charges. 4.166% sales tax will be added to all miscellaneous charges.

Prices are subject to change and can only be guaranteed within 90 days of your function date.

A guaranteed guest count is required by 12:00 noon, seven business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. This guarantee will apply to all aspects of your event, including, but not limited to, food, beverages and décor. If we are not advised of a guaranteed count, the expected number of guests will become the guaranteed count. Should

your guaranteed count be significantly lower than your expected count, the Resort reserves the right to reassign your function to a more suitable location.

For functions with guarantees above 100 guests, we will set and prepare for up to 5% over the guaranteed guest count. For functions with guarantees below 100 guests, we will set and prepare for the guaranteed guest count.

Any changes or additions to food or beverages made 14 or fewer days prior to a function's date will incur additional air freight charges, starting at \$500.

Breakfast enhancements require purchase of continental breakfast.

Breakfast enhancement require a guarantee equal to the expected guest count.

### ADDITIONAL FEES, STAFFING AND TIMING

For all plated meals for fewer than 30 guests, there is a \$200 set up fee.

For all buffet meals for fewer than 30 guests, there is a \$450 set up fee.

Chef attendant fees of \$350 per chef may apply to your function and will be noted on your banquet event orders.

Nobu chef attendant fees of \$475 per chef may apply per function with a Nobu menu.

Bartender fees are \$175 per bartender, per hour. The Resorts staff one bartender for every 75 guests.

Additional bartenders are available for a supplemental bartender fee.

Restroom attendants (\$75 per attendant, per hour) and concierge assistance (\$100 per concierge, per hour) may be arranged for your function.

The Resort staffs one server for every ten guests for plated functions, one server for ever 20 guest for buffet functions and one bartender for every 75 guests. Additional servers are available (\$150 per server per hour).

The above noted fees are administrative in nature; no portion of them is passed along to the employees providing the service.

Continental breakfasts, breakfast buffets, lunch buffets and reception stations are designed and priced to offer enough servings for a guaranteed number of guest over a two-hour time period, and dinner buffets over a three-hour period. Additional hours are available for \$25 per person (breakfast and lunch) and \$50 per person (dinner).

### DIETARY RESTRICTIONS, FOOD & BEVERAGE EXCLUSIVITY AND ALCOHOL RESTRICTIONS

We will make every effort to accommodate any special dietary restrictions or needs

*Policies & Guidelines Continued →*

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your guests may have. Please assist us in meeting those needs by collecting in advance as much of this information from your guests as possible. Please submit the list of restrictions to your Conference Services Manager four weeks prior to your program.

To ensure the health and safety of our guests, all food and beverage must be purchased and prepared on the premises by the resort culinary team and no food or beverage will be allowed from an outside source

Four Seasons Resorts Lānaʻi are the only licensed authorities to serve and sell alcoholic beverages on Resort property. It is not permitted to bring alcohol from an outside source onto the Resort property.

Maui County liquor laws require all alcohol service to end at 1:00 am and require a bartender to be present at all functions at which alcohol is served.

Any wines not part of the inventory noted on our catering wine list must be purchased by the case.

Food and beverage must be consumed in designated function areas only.

### OUTDOOR FUNCTIONS

Private transportation to all offsite events and events held at the other Resort will incur additional charges, and is not included in the standard transportation charge.

Some outdoor and offsite venues, such as the Stables at Koele, require permits both for use and liquor consumption; the Resorts will make appropriate arrangements but you will be responsible for any permit fees.

Weather calls will be made by you upon the recommendation of the Conference Service and Banquet Managers, although the Resorts do reserve the right to make a final decision. Should you be unavailable, the decision will be made on your behalf. Should there be the possibility of adverse weather (such as lightning or high winds) that could result in any harm to guests or employees, the function will be moved indoors.

To ensure a timely set up for all outdoor events, we will advise you of the time by which the call will need to be made for your function.

All amplified music and entertainment in outdoor locations is permitted only between 10:30 am and 10:00 pm, per Maui County's noise ordinance and in keeping with our serene island atmosphere.

For similar reasons, all outdoor events must conclude by 10:00 pm.

We offer complimentary stage and dance floor (indoor only) setup provided that entertainment acts are booked through the Resort.

Firework displays must be approved by the Resort 180 days prior to your group's arrival. The Resorts do not take any responsibility for the staffing or execution of the fireworks display. All necessary permits and insurance certification must be forwarded to the Resort 60 days in advance.

### SIGNAGE, SECURITY, AUDIO VISUAL SERVICES, CELLULAR PHONE SERVICE AND INTERNET ACCESS

Signs and registration tables in the public areas, the lobby or on guest room floors are prohibited. Signs outside hospitality suites or function space are to be professionally printed, no larger than 20 inches by 24 inches, approved by Resort management, and hung by Resort staff. Banner displays will incur an additional set up charge. The posting of any items (poster, signs, etc.) on any function room walls or doors is strictly prohibited.

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 may be made in advance for security officers to guard exhibits, merchandise or any other valuables, for an additional charge of \$75 per security officer, per hour.

*Policies & Guidelines Continued →*



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Presentation Services (PSAV) is the Resorts' on-site audio visual and exclusive rigging provider. A detailed list of services and policies is available from your Conference Services Manager.

Some cellular devices will not receive a signal at Manele Bay. Sprint, AT&T, and Verizon Wireless are the providers receiving the strongest signal at this property. At The Lodge at Koele, and within the perimeter of Lānaʻi City, most cellular networks will receive a signal.

As a courtesy, please keep Nextel radios on vibrate in public areas; use of walkie-talkies is prohibited in public areas.

Internet access is available in functions room for a \$250 set up fee plus \$75 per day per computer (wireless connections) and \$150 per day per computer (wired connections).

### SHIPPING AND PACKAGE HANDLING

Shipping freight from the mainland to Lānaʻi is available using Custom Container Shipping, LLC; your Conference Services Manager would be delighted to put you in touch with the appropriate representative.

The Resorts will accept packages up to two weeks prior to scheduled events; packages arriving prior to that may incur a storage fee. Please advise us in advance of any particularly large deliveries to ensure that all arrangements have been made to receive them.

In addition to any shipping fees, package and freight handling may incur an additional handling fee of \$50 per hour. Forklift assistance is also available.

Box movement fee: \$5 per box.

Crate and pallet movement fee: \$75 each

Ask your Catering and Conference Services Manager for pricing for custom items.

*Please ship packages to the following address:*

**Four Seasons Resort Lānaʻi**

**Attn: Your Conference Services Manager**

**HOLD for Group Name  
and Function Dates**

**1311 Fraser Avenue**

**Lānaʻi City, HI 96763**

**(808) 565-3908**

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# CONTACT

Four Seasons Resort Lānaʻi

1 Manele Bay Road

Lānaʻi City, Hawaii 96763

Tel. 1 (808) 565-2000

Fax. 1 (808) 565-2444

CONNECT WITH US

