

MEETING & EVENT MENUS



Breakfast Of The Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items.

KAUAI BREAKFAST BUFFET

Selection of Juices to include Orange Juice

Local and Seasonally Inspired Sliced Fruit

Crisp Smoked Bacon **DF GF**

Selection of one of the following:

- Link Sausage
 - Chicken Rosemary Sausage
 - Portuguese Sausage
-

Eggs **V GF**

Fluffy Farm Fresh, Cage Free Scrambled Eggs

Potatoes **DF VGN GF**

Roasted Breakfast Potatoes with Caramelized Maui Onion and Thyme

Fresh Baked Pastries and Signature Berry Croustade

Coffee, Decaffeinated Coffee & Tazo Tea

\$65 Per Guest

TASTE OF BRUNCH

Selection of Chilled Juices to include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Selection of one of the following:

- Link Sausage
 - Chicken Rosemary Sausage
 - Portuguese Sausage
-

Steel Cut Oatmeal with 2% Milk & Brown Sugar **V GF**

Frittata **V GF**

Egg White Frittata with Roasted Lawai Valley Mushrooms, Quattro Formaggio, Spinach, Tomato, Onion and Bell Pepper

Crisp Smoked Bacon **DF GF**

Fresh Croissants & Bakeries

French Toast **V**

Punalu'u Kalakoa Bread Guava, Mango and Taro Coconut Mascarpone, Maple and Coconut Syrup

Coffee, Decaffeinated Coffee & Tazo Tea

\$85 Per Guest

Prices are subject to 27% taxable service charge and current Hawaii sales tax of 4.712%. Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast buffet or a Continental and the minimum order is equal to the guarantee for the meal.

ENHANCEMENTS

Poipu Benedict | \$16 Per Guest

Poached Egg, English Muffin, Canadian Bacon and Traditional Hollandaise (based on one per person)

Farmers Benedict **V** | \$16 Per Guest

Sauteed Kula Spinach and Hamakua Mushrooms and Sun-Dried Tomato Hollandaise (based on one per person)

Buttermilk Pancakes **V** | \$16 Per Guest

Pancakes with Chocolate Chips, Macadamia Nuts, Coconut Flakes, Blueberry Compote, Whipped Butter, Coconut Syrup and Maple Syrup

Omelets Made to Order + | \$22 Per Guest

to include a Chef's Fee of \$500.00 per chef for 2 hours Cage Free Eggs and Egg Whites, Ham, Bacon, Bay Shrimp, Roasted Mushrooms, Local Tomato, Maui Onion, Bell Peppers, Cheddar Cheese, Salsa Fresca, Garlic and Chopped Herbs

Breakfast Sandwich | \$16 Per Guest

Pastry Bread, Scrambled Egg, Bacon, Cheddar Cheese, Chef's Homemade Tomato Jam

Breakfast Sandwich | \$16 Per Guest

Taro Bread, Steamed Egg, Turkey Sausage, Cheddar Cheese, Chef's Homemade Tomato Jam

Hawaiian Sweet Bread French Toast **V** | \$16 Per Guest

Punalu'u Kalakoa Bread Guava, Mango and Taro Coconut Mascarpone, Maple and Coconut Syrup

Build your Own Breakfast Taco | \$16 Per Guest

Scrambled Eggs, Achiote Spiced Kalua Pork, Onion, Tomato and Jalapeno Rustic Tortillas, Salsa, Guacamole Slow Cooked Black Beans

Breakfast Burritos | \$16 Per Guest

Cage Free Scrambled Eggs, Spicy Chorizo, Roasted Potatoes, Lime-Crema, Cilantro Salsa, Cheddar Cheese, Black Beans and side of Guacamole

Doughnut Bar | \$85 Per Dozen

Chocolate Glazed with Macadamia Nuts, Passion Fruit Raspberry, Pineapple Coconut, Maple Bacon and Ube Glazed Doughnuts

Build Your Own Avocado Toast **DF V** | \$16 Per Guest

House Made Focaccia, Smashed Avocado, Garlic Chips, Furikake, Extra Virgin Olive Oil and Sea Salt

Malasadas **V** | \$85 Per Dozen

Hot Sugary Portuguese Doughnuts

Cage Free Scrambled Eggs **GF** | \$14 Per Guest

Choice of one: Salsa Quemada and Cheddar Cheese Roasted Mushrooms and Feta Cheese Diced Ham and Bell Peppers

Chia Coconut Cup **DF VGN GF** | \$10 Each

Chia Coconut Pudding with Toasted Almonds and Blueberries

Breakfast Pizza | \$16 Per Guest

Caramelized Maui Onion, Crispy Prosciutto, Pesto, Egg and Quattro Formaggio

Steel Cut Oatmeal **V GF** | \$16 Per Guest

with Raisins, Organic Honey, Pure Cane Raw Sugar, Dried Mango, Dried Pineapple, Walnuts, Cinnamon, 2% & Skim Milk

Cambridge House Smoked Salmon | \$21 Per Guest

Chopped Eggs, Onions, Capers, Cream Cheese and Bagels

Greek Yogurt **V GF** | \$10 Per Guest

Granola, Fresh Berries, Dried Fruit & Nut Medley & Agave Syrup

Breakfast Waffles **V** | \$16 Per Guest
with Pure Maple Syrup & Whipped Butter

Cold Cereal **V** | \$10 Per Item
2% & Skim Milk

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Continental Breakfast

Lighter breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

KAUAI CONTINENTAL BREAKFAST

Selection of 3 juices to include Orange Juice

Locally and Seasonally Inspired Fruit and Berries

Fresh Breakfast Bakeries

Coffee, Decaffeinated Coffee & Herbal Tazo Tea

\$45 Per Guest

THE GRAND CONTINENTAL

Selection of 3 juices to include Orange Juice

Local and Seasonal Sliced Fruit and Berries

Greek Yogurt Parfaits **V GF**

Petite Greek Yogurt Parfaits, Berries, Toasted Almonds and Flax Seed

Egg Frittata **V GF**

Roasted Lawai Valley Mushrooms, Quattro Formaggio, Spinach, Tomato, Onion and Bell Pepper

Fresh Breakfast Bakeries

Coffee, Decaffeinated Coffee & Herbal Tazo Tea

\$58 Per Guest

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Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. Break packages served for up to 1 hour.

POWER BOOST

Spears of Pineapple with Li Hing Mui

COFFEE AND SWEETS

House Made Sugary Malasadas

Homemade Granola Bars

Iced Tea and Iced Coffee

\$30 *Per Guest*

Assorted Doughnuts

Coffee and Tea

\$30 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt's menu of the day program, our afternoon break of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. Break packages served for up to 1 hour.

KAUAI COFFEE FARMS

Oreo Cheesecake Tarts, Paleo Chocolate Chip Cookies

Blueberry Coffee Cake and Kauai Farms Chocolate-Covered Coffee Beans

Iced Coffee

Flavored Syrups, Raw Sugar, Half and Half, Skim Milk

\$35 *Per Guest*

SALTY AND SWEET

Housemade Granola Bars

House Made Salted Soft Pretzel Rolls with Chili Con Queso

Furikake Crusted Cashews

Lilikoi-Strawberry Lemonade

\$35 *Per Guest*

SUPER FOOD

Dark Chocolate Acai Berries

Build Your Own Greek Yogurt Parfaits

Greek Yogurt, Papaya, Mixed Berries, Local Honey and Toasted Almonds

Edamame Guacamole with Sweet Potato and Taro Chip Medley

Guava Infused Iced Tea

Petite Wrap with Sous Vide Turkey, Pea Sprouts, Sun-Dried Tomatoes

Herb Surfing Goat Chevre in Flour Tortilla

\$40 *Per Guest*

MALASADAS AND COFFEE

House Made Sugary Portuguese Malasadas

Coffee and Tea Selection

\$35 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Bagels | \$75 Per Dozen
with Cream Cheese

Assorted Fresh Bakeries | \$75 Per Dozen
Muffins, Croissants and Danishes

House Made Coffee Cakes | \$75 Per Dozen
Apple, Berry, Coffee and Cinnamon

Doughnuts | \$85 Per Dozen
Raised Cake Doughnuts Custom Made with Choice of two glazes:
Chocolate Ganache Fruit Glaze or Vanilla Glaze with an
assortment of fun toppings

Freshly Baked Cookies | \$75 Per Dozen
Assorted Freshly Baked Home Made Cookies

Brownies and Bar Cookies | \$75 Per Dozen

House Made Granola Bars | \$75 Per Dozen

Lemon Bars | \$75 Per Dozen

Silver Dollar Sandwiches | \$140 Per Dozen

- Roast Beef, Grilled Balsamic Onions, Horseradish Cream and Monterey Jack Cheese
- Sous Vide Turkey, Piquillo Pepper and Harissa Aioli
- Blackened Spiced Seared Ahi Tuna with Kaiware Sprouts, Shaved Sweet Local Onion, Wasabi Aioli

Served on Assorted Breads

SNACKS

Salted Soft Pretzel Rolls | \$108 Per Dozen
Homemade Alae and Hot Cheese Sauce

Freshly Popped Popcorn | \$8 Per Guest
Hurricane Style with Arare and Furikake

Traditional Bags of Dry Snacks | \$8 Per Bag

- Assorted Chips

Hawaiian Style Trail Mix | \$10 Per Guest
Won Ton Chips, Arare, Wasabi Peas, Pepitas, Dried Mango, Dried
Pineapple, Banana Chips, Dark Chocolate Acai Berries

Whole Hard Boiled Eggs | \$60 Per Dozen

Seasonal Whole Fresh Fruit | \$66 Per Dozen

Seasonally Inspired Sliced Fruit | \$20 Per Guest

Assorted Yogurts | \$8 Each

Candy | \$65 Per Dozen
Skittles, Snickers, Kit Kat, M&M's and Reese's Peanut Butter Cups

Energy Bars | \$65 Per Dozen
Assorted Kind Bars and Cliff Bars

Haagen Daz Ice Cream Bars | \$108 Per Dozen
Assorted Flavors

Lappert's Ice Cream | \$108 Per Dozen
Individual Cups

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Hot Tazo Tea | \$135 Per Gallon

STILL & SPARKLING WATER

Aquafina | \$8.00 Each

Freshly Brewed Coffee | \$135 Per Gallon
Royal Cup Regular and Decaffeinated Coffee

Iced Tazo Tea | \$135 Per Gallon

\$135 *Per Gallon*

SOFT DRINKS

Assorted Pepsi Products | \$7.00 Each

SPECIALTY BEVERAGES

Lilikoi-Strawberry Lemonade | \$75 Per Gallon

Starbucks Frappuccino | \$8.25 Each

Bubly Sparkling Water | \$8.00 Each

HYDRATION STATION

Fruit Infused Water Dispensers | \$50 Per Display
These 5-gallon water dispensers with eco-friendly cups will keep your guests hydrated throughout the day.

AND MORE

Hawaiian Sun Assorted Juices | \$6.50 Each

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Lunch Of The Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items.

SOUTHERN CALIFORNIAN

Caesar Salad
with Grilled Corn and Chipotle Infused Dressing

Grilled Carne Asada Flank Steak
Tomatillo Salsa, Guacamole, Cotija Cheese, Rustic Tortillas

Volcano Rubbed Swordfish
Salsa Quemada and Chili Lime Crème Fraîche

Ancho Rubbed Chicken Breast
Sautéed Peppers and Onions

Roasted Vegetables
with Corn, Squash, Onions and Pumpkin in Garlic Herb Oil

POIPU BARBECUE

Local Baby Greens
with Tomato, Cucumber, Croutons and Choice of Wasabi Ranch Dressing or Lilikoi Vinaigrette

Watermelon and Papaya Wedges

Old Fashioned Potato Salad

Durham Ranch Grass Fed Hamburgers
with Brioche Hamburger Buns

Eisenberg Hotdogs
with Sesame Hot Dog Buns

Barbecue Chicken Breast

Chili Spiced Black Beans and Sofrito Rice

Margarita Cheesecake, Traditional Flan with Seasonal Berries and Mexican Wedding Cookies

Iced Tea and Coffee

\$85 *Per Guest*

BUILD YOUR OWN HAWAIIAN BOWL

Pick your Starch

Sushi Rice, Brown Rice, Soba Noodle, Grand Hyatt Kauai Greens

Pick your Protein

Ahi Poke, Filet of Beef, Crispy Pork Belly, Fried Tofu

Pick your Sauce

Emperor's Ponzu, Siracha Aioli, Nam Pla Sauce

Pick your Toppings

Pickled Garlic, Jalapeño, Kamaboko, Ocean Salad, Bean Sprouts, Broccoli Florets, Namasu, Kim Chi, Green Onion and Salted Peanuts

Togarashi and Furikake

Coconut Cake with Berry Jelly Dome, Ube Cheesecake and Green Tea White Chocolate Mousse Bar

\$85 *Per Guest*

SEASONAL DELI

with Lilikoi Barbecue Sauce

Assorted Cheeses, Lettuce, Tomato, Onion and Pickle Wedges

Paniolo Style Chili

Cornbread

with Whipped Honey Butter

Kettle Chips

Apple Pie, Pecan Pie and Assorted Cookies

Iced Tea and Coffee

\$85 *Per Guest*

LOCAL FARMERS SUPER FOOD

Sliced Seasonal and Tropical Fruits

Chopped Kale and Frisée

with Shaved Red Radish, Sun-Dried Cherries, Toasted

Almonds, Surfing Goat Feta and Roasted Pineapple Vinaigrette

Heirloom Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Fig Balsamic and Basil from Our Garden

Quinoa

with Cucumber, Tomato, Fresh Herbs, Pecans and Shallot

Vinaigrette

Steamed Salmon

with Choy Sum, Shiitake Mushrooms, Garlic, Ginger and Ponzu

Dressing

Roasted Fresh Chicken

with White Bean Ragoût, Sun-Dried Tomatoes and Broccolini

Chia Seed Coconut Pudding

with Toasted Almonds and Blueberries

Mango Blueberry Olive Oil Crisp

with Whipped Cream

Iced Tea and Coffee

\$85 *Per Guest*

LOCAL KAMA'AINA

Green Beans and Vidalia Onions
with Dill Vinaigrette
.....
 Potato Salad
.....
 Kosher Pickle Wedges
.....
 Grilled Seasonal Vegetables
with Roasted Garlic EVOO and Aged Balsamic
.....
 Sous-Vide Turkey Breast, Smoked Ham and Slow-Roasted Beef
.....
 Sharp Cheddar, Swiss and Provolone Cheese
.....
 Mayonnaise, Mustard and Dijon
.....
 Red Leaf Lettuce, Onion, Local Tomatoes
.....
 Assorted Breads and Rolls
.....
 Individual Bags of Artisan Chips
.....
 New York Style Cheesecake, Lemon Cream Tarts and Chocolate
Macadamia Chews
.....
 Iced Tea and Coffee
.....

\$75 *Per Guest*

Tropical Fruit Salad
with Toasted Coconut
.....
 Grand Hyatt Kauai Baby Greens
with Maui Onion, Macadamia Nuts, Big Island Hearts of Palm,
Cherry Tomato and Calamansi-Tamarind Vinaigrette
.....
 Potato Macaroni Salad
.....
 Korean-Style Kalbi Beef Short Ribs
with Kimchi
.....
 Teriyaki Grilled Chicken Breasts
with Sesame and Green Onion
.....
 Basted Mahi Mahi
with Chili Pepper Butter and Choy Sum
.....
 Sticky Rice
with Furikake
.....
 Fresh Seasonal Vegetables
.....
 Assorted Breads and Rolls
.....
 Hawaiian Coconut Cake, Custard Pie and Lilikoi Pie Tartlets
.....
 Iced Tea and Coffee
.....

\$85 *Per Guest*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a starter, entrée and dessert. All lunches include Bread, Coffee & Tea Service.

STARTER (SELECT ONE)

Ahi Poke
Fresh Ahi with Diced Green Onion, Sweet Shoyu, Ogo, and
Hawaiian Sea Salt served on a Bed of Sushi Rice
.....
 Grand Hyatt Kauai Garden Baby Green Salad
with Feta Cheese, Roasted Beets, Furikake Crusted Cashews and
Balsamic Vinaigrette
.....

ENTRÉE (SELECT ONE)

Asian Pear Slow-Roasted Chicken | \$50 Per Guest
with Oven-Roasted Marble Potatoes and Guava Dijon Sauce
.....
 Macadamia Nut and Herb Crusted Mahi Mahi | \$55 Per Guest
with Coconut Forbidden Rice and Shoyu Ginger Beurre Blanc
.....
 Grilled Certified Angus New York Steak | \$60 Per Guest
in Roasted Garlic, Chive and Chèvre with Whipped Potatoes,

Roasted Shallots and Cabernet Demi-Glace

DESSERT (SELECT ONE)

Lilikoi Coconut Mango Mousse Tart

Waiialua Chocolate Crunch Bar

Koloa Rum Crème Brûlée

with Alae Shortbread and Assorted Berries

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Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

DELUXE TO GO LUNCH (CHOICE OF ONE)

Roast Beef

Hawaiian Sea Salt Roast Beef, Clover Sprouts, Caramelized Onions, Swiss Cheese and Horseradish Cream

- To include Maui Gold Pineapple Spears, Individual Bag of Artisan Chips and Chocolate Alae Caramel Tarts
-

Turkey Breast

Slow Roasted Turkey Breast on Herb Focaccia, Pesto Aioli, Provolone Cheese, Roasted Red Peppers, Local Tomato and Leaf Lettuce

- To include Maui Gold Pineapple Spears, Individual Bag of Artisan Chips and Chocolate Alae Caramel Tarts
-

Ahi

Grilled Ahi Wrap with Shredded Cabbage, Brown Rice, Avocado and Wasabi Aioli

- To include Maui Gold Pineapple Spears, Individual Bag of Artisan Chips and Chocolate Alae Caramel Tarts
-

Veggie

Grilled Vegetable Wrap with Sun-Dried Tomato, Herb Spread and Local Lentil Sprouts

- To include Maui Gold Pineapple Spears, Individual Bag of Artisan Chips and Chocolate Alae Caramel Tarts
-

\$65 *Per Guest*

LUNCH ON THE GO (CHOICE OF ONE)

Ham

on Whole Wheat Bread with Lettuce and Tomato

- To include Whole Fruit, Individual Bag of Chips and a Chocolate Chip Cookie
-

Turkey

on Whole Wheat Bread with Lettuce and Tomato

- To include Whole Fruit, Individual Bag of Chips and a Chocolate Chip Cookie
-

Roast Beef

on Whole Wheat Bread with Lettuce and Tomato

- To include Whole Fruit, Individual Bag of Chips and a Chocolate Chip Cookie
-

Veggie

Grilled Vegetable and Hummus Wrap

- To include Whole Fruit, Individual Bag of Chips and a Chocolate Chip Cookie
-

\$50 *Per Guest*

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Labor fee of \$200.00/attendant to tray pass (1 attendant per 20-25 guests is recommended)

COLD SELECTIONS

minimum order of 2 dozen per item

Bruschetta | \$132 Per Dozen

Artichoke and Goat Cheese EVOO and Micro Basil

Caviar | \$132 Per Dozen

Savory Tartlette with Creme Fraiche

Ceviche **DF GF SF** | \$132 Per Dozen

Spicy Scallop and Lobster

Mango and Italian Prosciutto **DF** | \$132 Per Dozen

on Toasted Brioche

Grilled Shrimp BLT **DF GF SF** | \$132 Per Dozen

with Smoked Bacon and Tarragon Aioli

Chèvre | \$132 Per Dozen

Whipped Goat Chèvre with Wasabi Pea and Chives on Toast Point

Shrimp Shooter **DF GF SF** | \$132 Per Dozen

with Vodka Infused Cocktail Sauce

Watermelon **GF** | \$132 Per Dozen

Plum Wine Compressed Watermelon, Creamy Chèvre, Candied Pecan and Micro Mint

Seared Volcano Spiced Ahi **DF** | \$132 Per Dozen

on Crisp Wonton, Wasabi Aioli and Micro Greens

Tiny Tomato Caprese **GF** | \$132 Per Dozen

with Organic Olive Oil, Aged Balsamic, Micro Basil and Hawaiian Sea Salt

Antipasta Shooter **GF** | \$132 Per Dozen

Artichoke, Sun-Dried Tomatoes, Capers, Black Olives, Cheese, Pepperoncini and Prosciutto with EVOO

WARM SELECTIONS

minimum order of 2 dozen per item

Thai Chicken Satay **DF GF** | \$132 Per Dozen

with Spicy Peanut Sauce

Mini Burger | \$132 Per Dozen

with Cream Cheese and Truffles

Lamb Chops **DF GF** | \$132 Per Dozen

Ali'i Kula Lavender Scented New Zealand Lamb Chops with Cilantro and Chimichurri

Scallops **DF GF SF** | \$132 Per Dozen

Miso Glazed Day Boat Scallops with Tobiko Caviar

Filipino Pork Lumpia **DF** | \$132 Per Dozen

with Nam Pla Sauce

Lobster Mac 'n Cheese **SF** | \$132 Per Dozen

with Chive Fontina Bechamel

Petite Lump Crab Cakes **DF GF SF** | \$132 Per Dozen

with Spicy Cilantro Remoulade

Breaded Artichokes | \$132 Per Dozen

with Boursin Cheese

Brie with Raspberry | \$132 Per Dozen

and Fig Mascarpone

Smoked Gouda Arancini | \$132 Per Dozen

Beef Skewers **DF GF** | \$132 Per Dozen

Cilantro Seared Beef with Hoisin

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. A minimum of 2 stations should be ordered, one is not sufficient to be considered dinner. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

CRUDITÉS

Local Farmers' Best Seasonal Selection

Wasabi Ranch, Bleu Cheese and House Made Hummus Dips

\$30 Per Guest

SUSHI DISPLAY

minimum order of 4 dozen

Assorted Maki and Nigiri Sushi

Shoyu, Wasabi, Pickled Ginger, Edamame and Sea Salt

\$180 Per Dozen

AHI POKE NACHOS

Local-Style Shoyu Ahi Poke

Edamame, Guacamole, Goat Cheese, Lomi Lomi Salsa, Tobiko Caviar

Taro Chips

\$40 Per Guest

ORGANIC SALAD STATION

Grand Hyatt Kauai Garden Baby Lettuce, Kula Spinach, Kale

Cherry Tomatoes, Japanese Cucumber, Big Island Hearts of Palm, Sweet Bell Peppers, Sprouts, Strawberries, Surfing Goat Feta, Kalamata Olives, Candied Pecans, Garlic Croutons

Strawberry Vinaigrette, Lilikoi Vinaigrette, Papaya Seed Vinaigrette

\$35 Per Guest

CHOPPED SALAD STATION +

to include a Chef's Fee of \$500.00 per chef for 2 hours

Chinese Chicken Salad Served to Order

Crisp Romaine, Shredded Cabbage Slaw, Grilled Chicken, Mandarin Orange, Toasted Almonds, Green Onions, Crispy Wonton Strips

Homemade Cantonese Dressing

\$35 Per Guest

MAHI MAHI FISH TACOS +

to include a Chef's Fee of \$500.00 per chef for 2 hours

Local Mahi Mahi, Rustic Corn Tortillas, Shredded Cabbage, Chipotle Crème Fraîche, Cilantro Salsa, Queso Fresco, Spicy Black Beans

\$40 Per Guest

ARTISAN AND FARMSTEAD CHEESE DISPLAY

Local Organic Honey, Quince Paste and Seasonal Berries, House

CHARCUTERIE AND BRUSCHETTA DISPLAY

Made Lavosh, Toasted Baguette and Focaccia

\$35 *Per Guest*

CHINATOWN DIM SUM

(based on 5 pieces per guest)

Aromatic Bamboo Basket filled with Char Siu Bao, Shumai and Pot Stickers

Jasmine Rice, Egg Rolls

Sambal Chili Sauce, Sweet Chili Sauce, Shoyu and Hot Chinese Mustard

\$40 *Per Guest*

LOBSTER MAC AND CHEESE +

to include a Chef's Fee of \$500.00 per chef for 2 hours

Ditalini Pasta tossed with Lobster and Fine Herbs in a Creamy Béchamel Sauce with Fontina Cheese

Assorted Toppings Prepared to Order: Roasted Mushrooms, Sun-Dried Tomatoes, Kalamata Olives and Artichoke Hearts

\$45 *Per Guest*

Assorted Cured Meats, Prosciutto, Coppa, Salami

Grilled Vegetables, Olives, Cornichons, Roasted Garlic Aioli

Toasted Baguette and Warm Naan Bread

\$40 *Per Guest*

SHELLFISH BAR

minimum order of 4 dozen

Prawn Cocktail and Alaskan King Crab Legs

Cocktail Sauce and Champagne Mignonette, Lemon, Tabasco

\$132 *Per Dozen*

CIAO CIAO

Baked Rigatoni, Italian Sausage, Hamakua Mushroom, San Marzano Tomatoes, Ricotta, Fresh Basil and Mozzarella

Penne, Pancetta, Artichokes, Italian Olives and Garlic in a Spicy Tomato Sauce

Cheese Tortellini, Peas, Grape Tomatoes, Broccoli, Fresh Herbs in a Pesto Cream Sauce

House Made Focaccia Bread

Organic Olive Oil, Balsamic Vinegar, Grated Parmesan and Crushed Chili

\$40 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Chef's Fee Required - \$500 per Chef for up to two hours.

SLOW-ROASTED PRIME RIB +

to include a Chef's Fee of \$500.00 per chef for 2 hours Loaded Whipped Potatoes with Chive, Bacon and Sour Cream, Seasonal Vegetables, Creamed Horseradish and Au Jus

\$50 *Per Guest*

LOCAL BOY MAHI MAHI FILET +

to include a Chef's Fee of \$500.00 per chef for 2 hours Kamuela Tomato, Lup Cheong, Shiitake, Green Onion, Steamed Jasmine Rice, Stir-Fried Vegetables and Yuzu Chili Beurre Blanc

\$40 *Per Guest*

BEEF TENDERLOIN +

to include a Chef's Fee of \$500.00 per chef for 2 hours Smoked Salt Rubbed Beef Tenderloin, Heirloom Fingerling Potatoes with Whole Roasted Garlic Cloves, Roasted Root Vegetable Medley and Truffle Demi-Glace

\$60 *Per Guest*

ROAST PORK MARKET STALL +

to include a Chef's Fee of \$500.00 per chef for 2 hours Crispy Asian Roast Pork, Tomato and Onion Tinono, Spicy Chinese Mustard, Shoyu, Chili Pepper Water, Bao Buns, Steamed Rice, Butter Lettuce Cups and Cucumber Namasu

\$40 *Per Guest*

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Reception Packages

Take your guests on a tour of culinary delight all in one night and build your own themed reception. Reception packages are light food and beverage offerings and should be ordered as a reception prior to dinner. Chef's fee of \$500.00 plus tax per chef will apply for all action stations.

KAUAI

(1 piece per guest)

Kauai Shrimp BLT

Volcano Spiced Ahi on Crisp Won Ton with Wasabi Aioli and Micro Greens

Shellfish Bar (4 pieces per guest)

New Zealand Green Lip Mussels, Jumbo Prawns and Northwest's Finest Oysters on the Half Shell with Cocktail Sauce, Lemon, Tabasco and Champagne Mignonette

Asian Roast Pork Market Stall +

to include a Chef's Fee of \$500.00 per chef for up to 2 hours Crispy Roast Pork, Tomato and Onion Tinono, Spicy Chinese Mustard, Shoyu, Chili Pepper Water, Bao Buns, Steamed Rice, Butter Lettuce Cups

Hawaiian Coconut Cake, Green Tea Mousse Cake, Lilikoi Raspberry Verrine, Chocolate Caramel Macadamia Nut Tart, Mango Tartlets and Coconut Chocolate Chip Macaroons

BIG ISLAND

(1 piece per guest)

Hawaiian Fish, Spicy Scallop and Lobster Ceviche

Tiny Tomato Caprese with Organic Olive Oil, Aged Balsamic, Micro Basil and Hawaiian Sea Salt

Thai Chicken Satay with Spicy Peanut Sauce

Filipino Pork Lumpia with Nam Pla Sauce

Artisan and Farmstead Cheese Display
Artisan and Farmstead Cheese, Local Organic Honey, Quince Paste and Seasonal Berries, House Made Lavosh, Toasted Baguette and Focaccia

\$65 *Per Guest*

\$125 *Per Guest*

MAUI

(1 piece per guest)

Shrimp Shooter
with Vodka Infused Cocktail Sauce

Plum Wine Compressed Watermelon, Creamy Chevre, Candied Pecan and Micro Mint

Ali`i Kula Lavender Scented New Zealand Lamb Chops

Roasted Beef Tenderloin +
to include a Chef's Fee of \$500.00 per chef for up to 2 hours Cabernet Demi-Glace, Tossed Caesar Salad, Roasted Garlic Whipped Yukon Gold Potatoes and La Brea Rolls

Artisan and Farmstead Cheese Display

Artisan and Farmstead Cheese, Local Organic Honey, Quince Paste and Seasonal Berries, House Made Lavosh, Toasted Baguette and Focaccia

\$135 *Per Guest*

Prices are subject to 27% taxable service charge and current Hawaii sales tax of 4.712%. Menu pricing may change based on availability and market conditions.

Sweet Stations

Perfect way to end an event with lots of yummy desserts made in our bake shop.

DOUGHNUT BAR

Raised Cake Doughnuts Custom Made with Choice of Two Glazes:
Chocolate Ganache, Passion Fruit Glaze, Maple Glaze or Vanilla
Glaze with an Assortment of Fun Toppings

\$85 *Per Dozen*

SWEET SOMETHING

Coconut Cheesecake with Berries, Lilikoi Tartlets, Chocolate Nib Mousse, Strawberry Profiteroles, Pistachio Raspberry Financiers, Chocolate Macadamia Chews and Cookie Lollipops

\$60 *Per Guest*

MALASADA STATION

Portuguese Doughnuts served with Chocolate Sauce, Crème Anglaise or Strawberry Lilikoi Coulis

\$85 *Per dozen*

Prices are subject to 27% taxable service charge and current Hawaii sales tax of 4.712%. Menu pricing may change based on availability and market conditions.

Late Night Snacks

Great enhancement for any after party or late-night reception

NACHOS

Tri-Colored Corn Tortilla Chips, Con Queso Dip, Guacamole, Sour Cream, Olives, Jalapenos and Tomato

\$20 *Per Guest*

SLIDERS

2 per person Durham Ranch Beef Sliders, Caramelized Maui Onion, Harissa Aioli, Assorted Cheeses, Lettuce, Tomato, Mustard and Mayonnaise

\$30 *Per Guest*

PIZZAS

12 slices per pizza

Meat Lovers: Pepperoni, House Made Sausage, Canadian Bacon

Vegetarian: Peppers, Onion, Mushroom, Olives, Tomato and Basil

Supreme: All the fixings of the above

\$30 *Each*

POPCORN

Freshly Hot Buttered Popped Corn

\$8 *Per Guest*

CRISPY CHICKEN WINGS

Sauces to include Buffalo, BBQ and Korean Sauces (on side) with Blue Cheese Dipping Sauce and Celery Sticks

\$30 *Per Guest*

TAPAS TEASERS

House Made Hummus and Baba Ganoush, Prosciutto and Salami, Grilled Vegetables, Artichokes and Olives, Crusty Baguette and Warm Naan Bread

\$30 *Per Guest*

ALAE SALTED SOFT PRETZELS

Spicy Mustard and Warm Cheese Sauce

\$8 *Each*

SWEET TREATS

Assorted Cookies, Brownies, Bar Cookies

\$75 *Per Dozen*

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée and dessert, melds together to wow your attendees' taste buds. All dinners include Bread, Coffee & Tea Service.

STARTERS (SELECT ONE)

SALADS (SELECT ONE)

Poached Kauai Shrimp and Volcano Seared Ahi
 Buckwheat Soba Noodles, Calamansi, Wasabi-Shoyu

 Local Ahi Poke
 Avocado, Taro Chips, Tobiko, Tamari

 Crispy Sushi Rice and Hamachi
 Daikon, Gobo Root, Jalapeno, Emperor's Ponzu

 Pan Seared Day Boat Scallops
 Kauai Corn Purée, Grilled Corn Relish, Espelette Powder

 Jumbo Lump Crab Cake
 Poblano Chili Creme, Toy Box Tomatoes, Cilantro Pesto

 Braised Beef Short Rib
 Mascarpone Polenta, Natural Braising Jus, Fried Onion and
 Wilted Kale

Bibb Lettuce Salad
 Chives, Crispy Apple Bacon Lardons, Crumbled Egg Yolks,
 Charred Tomato with Creamy Blue Cheese Dressing

 Watermelon and Arugula
 Pecans, Feta Cheese, Lemon Dijon Vinaigrette

 Roasted Beet Salad
 Asparagus, Pickled Shallots, Chevre, Candied Walnuts, Fig-
 Balsamic Vinaigrette

 Arugula and Frisee Salad
 Roasted Beets, Pickled Sweet Onions, Crumbled Feta, Toasted
 Walnuts, Lilikoi Vinaigrette

 Hearts of Romaine
 Caesar Dressing, Spanish White Anchovy, Garlic Croutons

 Grand Hyatt Kauai Baby Lettuce
 Sunrise Papaya, Humboldt Fog Chevre, Candied Pecans, Sherry
 Garlic Vinaigrette

ENTRÉES

The Hotel asks that you make one selection for each course for your guests. Should you choose to offer two entrees, the higher priced item will be charged. Should you choose to offer three entrees, \$10.00 will be charged in addition to the higher priced entrée. Prices listed below are based on 3 courses. Price to increase \$25.00 per person if 4 courses are selected.

Pan Seared Chicken | \$170 Per Guest
 Alii Kula Lavender Crusted Pan Seared Chicken, Creamy Polenta,
 Pan Jus, Hamakua Mushrooms

 Roasted Chicken | \$170 Per Guest
 Ginger and Herb Marinated Roasted Chicken, Aunty Lilikoi
 Mustard Sauce, Molokai Sweet Potato Puree

 Salmon | \$170 Per Guest
 Misoyaki New Zealand Wild Caught, Cucumber Ogo Truffle Relish,
 Japanese Rice

 Mahi Mahi | \$185 Per Guest
 Macadamia Nut Crusted Mahi Mahi, Forbidden Black Coconut
 Rice and Togarashi Butter Sauce

 Miso Glazed Butterfish | \$185 Per Guest

ADD ON

Hokkaido Scallops | \$40 Per Guest

 Pair of Kauai Jumbo Prawns | \$50 Per Guest

 7 oz Cold Water Lobster Tail | \$60 Per Guest

Hapa Rice, Local Vegetables, Lemongrass Butter Sauce

Grilled Pacific Shutome | \$185 Per Guest

Furikake Rice, Miso Glaze, Shiitake, Asparagus

Crispy Skin Hawaiian Snapper | \$185 Per Guest

Sweet Corn Sauce, Bamboo Rice

Plum Wine Braised Beef Short Rib | \$185 Per Guest

Coconut Creamed Jasmine Rice, Lomi Lomi, Poi Emulsion

New York Strip Steak | \$185 Per Guest

Whipped Potato with Chevre, and Chive, Shishito Peppers,

Roasted Red Pepper Demi-Glace

Filet of Beef | \$195 Per Guest

Whipped Yukon Gold Potatoes, Broccolini, Chimichurri, Pinot

Noir Demi-Glace

DESSERTS (SELECT ONE)

New York Style Mango Cheesecake Crème Fraiche

Kauai Coffee Crème Brûlée with Cocoa Nib Shortbread Cookie

Pineapple Koloa Rum Cake with Coconut Anglaise

Green Tea White Chocolate Mousse Bar with Raspberries and Crème Chantilly

Lychee Mousse Verrine with Strawberry Coulis and Vanilla Macaroon

Chocolate Pot de Crème with Salted Cream Caramel

Japanese Cheesecake with Raspberry-Yuzu Coulis

Chocolate and Caramel Macadamia Nut Tart with Coconut Cream

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Dinner Buffet

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Bread, Coffee & Tea Service.

LOCAL STYLE BEACH PARTY

TRADITIONAL HAWAIIAN LUAU

Grand Hyatt Kauai Baby Greens
Jicama, Cherry Tomato, Shredded Cucumber and Crystallized
Ginger Vinaigrette
.....
Pineapple Wedges and Li Hing Mui
.....
Fresh Kauai Papaya and Lime Wedges
.....
Kimchi and Assorted Namasu
.....
Potato Macaroni Salad
.....
Pineapple Cole Slaw
.....
Ahi Poke and Kimchi Tako Poke
.....
Kalbi-Style Grilled Short Ribs **DF GF**
.....
Lilikoi BBQ Glazed and Grilled Chicken **DF GF**
.....
Fresh Seasonal Local Fish **DF GF**
with Garlic, Ginger and Ponzu, Tender Bok Choy and Hot Sesame
Oil Drizzle
.....
Sweet Kauai Corn on the Cob
.....
Hapa Rice
.....
Cornbread
with Local Organic Whipped Honey Butter
.....
Mango Lilikoi Chiffon Pie, Pineapple Rum Cake and White
Chocolate Macadamia Nut Cookies
.....

\$180 *Per Guest*

LOCAL FARM TO TABLE

Local Kale and Romaine
with Cucumbers, Tomatoes, Taro Croutons and Shaved Asiago
Hibiscus Vinaigrette
.....
Roasted Seasonal Vegetables
with Balsamic Glaze and Lemon Oil
.....
Wild Rice Salad
with Edamame, Grapes, Carrot, Celery, Macadamia Nuts and

Watermelon, Maui Gold Pineapple and Kauai Sunrise Papaya
.....
Grand Hyatt Kauai Garden Baby Greens
with Toasted Croutons, Macadamia Nuts, Big Island Hearts of
Palm, Pumpkin Seeds, Local Cherry Tomato, Cucumber, Carrot,
Papaya Seed Dressing and Lilikoi Vinaigrette
.....
Local Favorite Pancit Noodle Salad **DF SF**
with Sesame Vinaigrette
.....
Hawaiian Ahi Poke
.....
Poi and Lomi Lomi Salmon
.....
Imu-Style Kalua Pig **DF GF**
.....
Grilled Grass Fed New York Steaks **DF GF**
.....
Traditional Huli Huli Chicken **DF GF**
.....
Volcano Spiced Local Catch **GF**
with Yuzu Buerre Blanc and Mango Coulis
.....
Molokai Sweet Potatoes
with a Coconut Glaze
.....
Lemongrass and Ginger Scented Steamed Rice
.....
Seasonal Wok Fried Vegetables
.....
Poi Rolls and Butter
.....
Coconut Cream Pie, Haupia, Pineapple Upside-Down Cake,
Chocolate Chunk Bread Pudding with Alae Caramel Sauce, White
Chocolate Macadamia Nut Cookies and Mango Pineapple Crisp
.....

\$210 *Per Guest*

THE PACIFIC

Prawn Cocktail and Alaskan King Crab Legs **DF GF SF**
based on 5 pieces total per guest with Cocktail and Calypso
Sauce, Lemons and Tabasco
.....
Asian Cobb Salad **SF**
Grand Hyatt Kauai Baby Lettuce, Napa Cabbage, Bell Peppers,
Crispy Sprout Mix, Radish, Green Onions, Toasted Almonds and
Creamy Ponzu Dressing
.....

Raspberry Vinaigrette

Seasonal Local Tropical Fruit Display

Grilled Local Shutome **GF**
with Hawaiian Aioli and Furikake

Lemongrass Roasted Chicken and Local Choy Sum **DF GF**

Local Boy Mahi Mahi **DF GF**
with Lup Cheong, Tomato, Shiitake and Plantation Style Sauce

Grilled Grass Fed New York Steaks **DF GF**

Sauteed Zucchini and Summer Squash
with a Macadamia Nut Pesto

Local Style Fried Rice **DF GF SF**
with Char Sui Pork and Shrimp

Taro Rolls and Butter

Kauai Coffee Mousse, Mango Cheesecakes, Chocolate Caramel
Macadamia Nut Tarts and Banana Cream Tarts

\$215 *Per Guest*

TASTE OF KAUAI

Tropical Fruit Salad

Watercress Salad
with Tamarind Vinaigrette

Tomato Caprese
with Local Tomatoes, Fresh Mozzarella, Basil Leaves, Hawaiian Sea Salt, Aged Balsamic and Extra Virgin Olive Oil

Grand Hyatt Kauai Greens
Local Japanese Cucumbers, Local Heirloom Tomatoes and Shallot Vinaigrette

Volcano Spiced Opah **GF**
with Sweet Chili Beurre Blanc and Grilled Pineapple Relish

Kauai Coffee Crusted Whole New York Strip + **DF GF**
to include a Chef's Fee of \$500.00 per chef for 2 hours with Cabernet Demi-Glace

Basket of Steaming Dim Sum **DF SF**
Char Siu Bao, Shumai and Pot Stickers with Sambal Chili, Shoyu and Chinese Mustard

Lobster Mac & Cheese **SF**

Quinoa Salad
with Local Tomato, Cucumber and Sherry Vinaigrette

Grilled Manhattan-Style New York Steaks **DF GF**
with Lawai Valley Mushroom Demi-Glace

Kamaboko Mahi Mahi Dynamite with Lup Cheong **GF**

Pan Roasted Chicken **GF**
with Ali`i Kula Lavender Seasoning and Creamy Maytag Blue
Cheese Polenta

Ditalini Primavera
with Garden Basil Pesto, Fresh Vegetables and Toasted Pine Nuts

Stir-Fried Vegetables with Mushroom Shoyu

Assorted Breads and Rolls

Chocolate Caramel Torte, Green Tea White Chocolate Cake, Fruit
Tarts and Chocolate Coconut Chip Macaroons

\$215 *Per Guest*

Ditalini Pasta Tossed with Lobster and Fine Herbs in a Creamy Fontina Béchamel Sauce

Steamed Jasmine Rice

Stir-Fried Vegetables

Roasted Kabocha Pumpkin Broccoli and Local Corn

Roasted Garlic Whipped Yukon Gold Potatoes

House Made Focaccia
with Pesto and Extra Virgin Olive Oil Dipping Sauce

Assorted Breads and Rolls

Coconut Cheesecake, Lilikoi Raspberry Eclairs, Kauai Coffee Chocolate Profiteroles and Mango Tartlets

\$220 *Per Guest*

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. All dinners include Bread, Coffee & Tea Service.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to three entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE APPETIZER (SELECT ONE)

- Togarashi Seared Ahi (cold)
Avocado, Lotus Roots, Watermelon Radish, Heirloom Tomato, Capers, Aunty Lilikoi Mustard Vinaigrette
- Poached Kona Lobster (cold)
Sweet Maui Onion, Micro Edibles, Saffron Aioli
- Poached Thai Prawn Cocktail (cold)
Pineapple, Thai Basil, Chili Aioli and Calamansi Lime
- Slow Braised Beef Short Rib (hot)
Kabocha Pumpkin Puree, Edamame, Lomi Lomi, Natural Braising Jus
- Pan Seared Jumbo Lump Crab Cake (hot)
Papaya-Daikon Relish, Herb Salad, Pickled Ginger Beurre Blanc
- Beef and Truffle Ravioli (hot)
Red Wine Demi Glace, Shaved Fennel, Heirloom Tomato, Shaved

Parmesan

PLANNER'S CHOICE SALAD (SELECT ONE)

Asparagus and Frisée Salad
Creme Fraîche, Sherry Vinaigrette, Apple Smoked Bacon,
California Caviar

Hearts of Romaine
Basil Caesar Dressing, Spanish White Anchovy, Garlic Croutons

Grand Hyatt Kauai Baby Field Greens
Humboldt Fog Chèvre, Vine-Ripened Tomato, Candied Furikake
Cashews and Hibiscus Vinaigrette

INDIVIDUAL GUESTS CHOICE ENTRÉE (SELECT THREE)

FISH
Crispy Hawaiian Snapper and Grilled Lobster, Emperor's Ponzu

CHICKEN
Pan Seared Lemongrass Chicken, Pho Julie

BEEF
*Filet of Beef and Kauai Prawns, Alii Mushrooms, Kauai Coffee
Demi-Glace*

SURF & TURF
*Grilled Volcano spiced Rib Eye and Jumbo Lump Crab, Whiskey-
Peppercorn Demi-Glace*

DESSERT

Taste of Hawaii
Waialua Chocolate Crunch and Tropical Fruit Tart

\$215 *Per Guest*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$58 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$58 Bottle

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$58 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$58 Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc de Blancs, Italy | \$64 Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

La Marca, Prosecco, Sparkling Wine | \$66 Bottle

Villa Sandi, Prosecco, Brut | \$66 Bottle

ROSÉ

Fleur de Mer, Rosé | \$66 Bottle

Belleruche, Rosé | \$58.50 Bottle

WHITES

The Crossings, Sauvignon Blanc | \$60 Bottle

Mer Soleil, Unoaked, Chardonnay | \$64 Bottle

Kim Crawford, Sauvignon Blanc | \$68 Bottle

Chateau Ste Michelle, Columbia Valley, Riesling | \$55 Bottle

Kendall Jackson, Chardonnay | \$60 Bottle

Hess Collection, Napa Valley, Chardonnay | \$80 Bottle

REDS

Caymus Bonanza, Cabernet Sauvignon | \$62 Bottle

DAOU, Cabernet Sauvignon | \$68 Bottle

Quilt, Cabernet Sauvignon | \$105 Bottle

GoldenEye, Pinot Noir | \$125 Bottle

Joseph Wagner Boen, Pinot Noir | \$65 Bottle

Finca el Origen, Malbec | \$55 Bottle

Joel Gott Palisades, Red Blend | \$60 Bottle

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

Don Collins | \$24

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita | \$24

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca | \$24

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry purée

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Tito's Passion | \$24

Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset | \$24

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Bali Hai | \$24

Tito's Handmade vodka with fresh lemonade, splash of ginger liqueur

MOCKTAILS

Strawberry Paloma | \$18

Fresh strawberry puree with Fever Tree grapefruit soda and fresh lime

Passion Sparkler | \$18

Passion fruit puree and lemon sour with Hawaiian volcanic sparkling water

Kauai Sunrise | \$18

Pineapple juice and club soda with strawberry puree drizzle

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers, Fever Tree Tonic, Red Bull, Zing Zang Bloody Mary Mix, Bottled Waters and appropriate garnishes.

HOST SPONSORED SIGNATURE BAR PER PERSON

Hyatt Private Label Vodka, Hyatt Private Label Gin, Hyatt Private Label Scotch, Hyatt Private Label Bourbon, Hyatt Private Label Whiskey, Hyatt Private Label Tequila, Hyatt Private Label RumCanvas Wines: Canvas Chardonnay, Canvas Pinot Grigio, Canvas Cabernet, Canvas Pinot Noir, Canvas BrutDomestic Beers: Coors Light Imported Beers: Stella, Corona Premium Hawaiian Beers: Big Swell IPA Seltzers: White Claw & High Noon Non-Alcoholic Beers: Athletic Brewing Run Wild IPABrands are subject to change.

One Hour | \$34 Per Person

Two Hours | \$68 Per Person

Three Hours | \$85 Per Person

Four Hours | \$102 Per Person

HOST SPONSORED SUPER PREMIUM BAR PER PERSON

Ketel One Vodka, Hendrick's Gin, Johnnie Walker Black Scotch Whisky, Maker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Whisky, Don Julio Silver Tequila, Del Maguey Vida Mezcal, Diplomatico Reserva Exclusiva Rum Super Premium Wines: Mer Soleil Reserve Chardonnay, Whitehaven Sauvignon Blanc, Rodney Strong Sonoma Cabernet, Elouan Pinot Noir, Catena Vista Flores Malbec, Mionetto Prestige Prosecco BrutDomestic Beers: Coors Light Imported Beers: Stella, Corona Premium Hawaiian Beers: Big Swell IPA Non-Alcoholic Beers: Athletic Brewing Run Wild IPA Seltzers: White Claw & High NoonBrands are subject to change.

One Hour | \$42 Per Person

Two Hours | \$84 Per Person

Three Hours | \$105 Per Person

Four Hours | \$126 Per Person

HOST SPONSORED PREMIUM BAR PER PERSON

Titos Vodka, Beefeater Gin, Chivas Regal Scotch Whisky, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Patron Silver Tequila, Bacardi Superior RumCanvas Wines: Canvas Chardonnay, Canvas Pinot Grigio, Canvas Cabernet, Canvas Pinot Noir, Canvas BrutDomestic Beers: Coors Light Imported Beers: Stella, Corona Premium Hawaiian Beers: Big Swell IPA Non-Alcoholic Beers: Athletic Brewing Run Wild IPA Seltzers: White Claw & High NoonBrands are subject to change.

One Hour | \$38 Per Person

Two Hours | \$76 Per Person

Three Hours | \$95 Per Person

Four Hours | \$114 Per Person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$19

Premium Cocktails | \$21

Super Premium Cocktails | \$25

Domestic Beers | \$9

Imported Beers | \$10

Premium Hawaiian Beers | \$10

Non-Alcoholic Beers | \$9

White Claw & High Noon Seltzers | \$9

Canvas Wines (by the glass) | \$19

Super Premium Wines (by the glass) | \$23

Cordials | \$19

Blended Tropicals | \$19 | \$21 | \$25

Non-Alcoholic Blended Tropicals | \$17

Mai Tais | \$22

Bottled Waters & Juices | \$8

Soft Drinks | \$7

GUEST PAY PER DRINK

Signature Cocktails | \$22

Premium Cocktails | \$24

Super Premium Cocktails | \$28

Domestic Beers | \$11

Imported Beers | \$12

Premium Hawaiian Beers | \$12

Non-Alcoholic Beers | \$11

White Claw & High Noon Seltzers | \$11

Canvas Wines (by the glass) | \$21

Super Premium Wines (by the glass) | \$25

Cordials | \$21

Blended Tropicals | \$22 | \$24 | \$28

Non-Alcoholic Blended Tropicals | \$18

Mai Tais | \$24

Bottled Waters & Juices | \$9

Soft Drinks | \$8

LABOR CHARGES

Bartender | \$250 each

Up to three hours

Waiter Fee | \$200 each

Up to three hours

Cashier | \$200 each

Up to three hours

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian