MEETING & EVENT MENUS



Breakfast Of The Day

KAUAI BREAKFAST BUFFET

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.

TASTE OF BRUNCH

Selection of Juices to include Orange Juice	Selection of Chilled Juices to include Orange Juice
Local and Seasonally Inspired Sliced Fruit	Local and Seasonally Inspired Sliced & Whole Fruit
Crisp Smoked Bacon DF GF	Selection of one of the following:
Selection of one of the following: • Link Sausage • Chicken Rosemary Sausage	Link SausageChicken Rosemary SausagePortuguese Sausage
 Portuguese Sausage 	Steel Cut Oatmeal with 2% Milk & Brown Sugar V GF
Eggs V GF Fluffy Farm Fresh, Cage Free Scrambled Eggs	Frittata V GF Egg White Frittata with Roasted Lawai Valley Mushrooms, Quattro Formaggio, Spinach, Tomato, Onion and Bell Pepper
Potatoes DF VGN GF Roasted Breakfast Potatoes with Caramelized Maui Onion and Thyme	Crisp Smoked Bacon DF GF
Fresh Baked Pastries and Signature Berry Croustade	Fresh Croissants & Bakeries
Coffee, Decaffeinated Coffee & Tazo Tea	French Toast V Punalu'u Kalakoa Bread Guava, Mango and Taro Coconut Mascarpone, Maple and Coconut Syrup
\$65 Per Guest	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 **DFV** | \$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 Syr	ир
Breakfast Waffles V \$16 Per Guest with Pure Maple Syrup & Whipped Butter	
Cold Cereal V \$10 Per Item 2% & Skim Milk	
Prices are subject to 27% taxable service charge and current Hawaii sale	es tax of 4.712%.Menu pricing may change based on availability and market conditions.
Continental Breakfast Lighter breakfast options will nourish your attendees as they begin	in their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.
KAUAI CONTINENTAL BREAKFAST	THE GRAND CONTINENTAL
Selection of 3 juices to include Orange Juice	Selection of 3 juices to include Orange Juice
Locally and Seasonally Inspired Fruit and Berries	Local and Seasonal Sliced Fruit and Berries
Fresh Breakfast Bakeries	Greek Yogurt Parfaits V GF
Coffee, Decaffeinated Coffee & Herbal Tazo Tea	Petite Greek Yogurt Parfaits, Berries, Toasted Almonds and Flax Seed
\$45 Per Guest	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

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	COFFEE AND SWEETS
Spears of Pineapple with Li Hing Mui	House Made Sugary Malasadas

\$30 Per Guest	\$30 Per Guest
Iced Tea and Iced Coffee	Coffee and Tea
Homemade Granola Bars	Assorted Doughnuts

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	SALTY AND SWEET
Oreo Cheesecake Tarts, Paleo Chocolate Chip Cookies	Housemade Granola Bars
Blueberry Coffee Cake and Kauai Farms Chocolate-Covered Coffee Beans	House Made Salted Soft Pretzel Rolls with Chili Con Queso
Iced Coffee	Furikake Crusted Cashews
	Lilikoi-Strawberry Lemonade
Flavored Syrups, Raw Sugar, Half and Half, Skim Milk	\$35 Per Guest
SUPER FOOD	MALASADAS AND COFFEE
Dark Chocolate Acai Berries	House Made Sugary Portuguese Malasadas
Build Your Own Greek Yogurt Parfaits	Coffee and Tea Selection
Greek Yogurt, Papaya, Mixed Berries, Local Honey and Toasted Almonds	\$35 Per Guest
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	

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.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY	SNACKS
Assorted Bagels \$75 Per Dozen with Cream Cheese	Salted Soft Pretzel Rolls \$108 Per Dozen Homemade Alae and Hot Cheese Sauce
Assorted Fresh Bakeries \$75 Per Dozen Muffins, Croissants and Danishes	Freshly Popped Popcorn \$8 Per Guest Hurricane Style with Arare and Furikake
House Made Coffee Cakes \$75 Per Dozen Apple, Berry, Coffee and Cinnamon	Traditional Bags of Dry Snacks \$8 Per Bag • Assorted Chips
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	Hawaiian Style Trail Mix \$10 Per Guest Won Ton Chips, Arare, Wasabi Peas, Pepitas, Dried Mango, Dried Pineapple, Banana Chips, Dark Chocolate Acai Berries
Freshly Baked Cookies \$75 Per Dozen Assorted Freshly Baked Home Made Cookies	Whole Hard Boiled Eggs \$60 Per Dozen Seasonal Whole Fresh Fruit \$66 Per Dozen
Brownies and Bar Cookies \$75 Per Dozen	Seasonally Inspired Sliced Fruit \$20 Per Guest
House Made Granola Bars \$75 Per Dozen	Assorted Yogurts \$8 Each
Lemon Bars \$75 Per Dozen	Candy \$65 Per Dozen Skittles, Snickers, Kit Kat, M&M's and Reese's Peanut Butter Cups
 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 	Energy Bars \$65 Per Dozen Assorted Kind Bars and Cliff Bars
	Haagen Daz Ice Cream Bars \$108 Per Dozen Assorted Flavors
Served on Assorted Breads	Lappert's Ice Cream \$108 Per Dozen Individual Cups

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.

A La Carte Beverages

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

COFFEE AND TEA	STILL & SPARKLING WATER
	Asuatina I CO OO Faab

Hot Tazo Tea | \$135 Per Gallon Aquafina | \$8.00 Each

Freshly Brewed Coffee \$135 Per Gallon Royal Cup Regular and Decaffeinated Coffee	Bubly Sparkling Water \$8.00 Each
Iced Tazo Tea \$135 Per Gallon	
\$135 Per Gallon	
SOFT DRINKS	HYDRATION STATION
Assorted Pepsi Products \$7.00 Each	Fruit Infused Water Dispensers \$50 Per Display These 5-gallon water dispensers with eco-friendly cups will keep your guests hydrated throughout the day.
SPECIALTY BEVERAGES	AND MORE
Lilikoi-Strawberry Lemonade \$75 Per Gallon	Hawaiian Sun Assorted Juices \$6.50 Each
Starbucks Frappuccino \$8.25 Each	

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	POIPU BARBECUE
Caesar Salad with Grilled Corn and Chipotle Infused Dressing	Local Baby Greens with Tomato, Cucumber, Croutons and Choice of Wasabi Ranch Pressing or Lilikoi Vinaigretto
Grilled Carne Asada Flank Steak Tomatillo Salsa, Guacamole, Cotija Cheese, Rustic Tortillas	Dressing or Lilikoi Vinaigrette Watermelon and Papaya Wedges
Volcano Rubbed Swordfish Salsa Quemada and Chili Lime Crème Fraîche	Old Fashioned Potato Salad
Ancho Rubbed Chicken Breast Sautéed Peppers and Onions	Durham Ranch Grass Fed Hamburgers with Brioche Hamburger Buns
Roasted Vegetables with Corn, Squash, Onions and Pumpkin in Garlic Herb Oil	Eisenberg Hotdogs with Sesame Hot Dog Buns
co, equati, ee. ae. unipiiirii conterrero on	Barbecue Chicken Breast

Chili Spiced Black Beans and Sofrito Rice	with Lilikoi Barbecue Sauce
Margarita Cheesecake, Traditional Flan with Seasonal Berries and	Assorted Cheeses, Lettuce, Tomato, Onion and Pickle Wedges
Mexican Wedding Cookies	Paniolo Style Chili
Iced Tea and Coffee \$85 Per Guest	Cornbread with Whipped Honey Butter
·	Kettle Chips
	Apple Pie, Pecan Pie and Assorted Cookies
	Iced Tea and Coffee
	<i>\$85</i> Per Guest
BUILD YOUR OWN HAWAIIAN BOWL	LOCAL FARMERS SUPER FOOD
Pick your Starch	Sliced Seasonal and Tropical Fruits
Sushi Rice, Brown Rice, Soba Noodle, Grand Hyatt Kauai Greens Pick your Protein Ahi Poke, Filet of Beef, Crispy Pork Belly, Fried Tofu	Chopped Kale and Frisée with Shaved Red Radish, Sun-Dried Cherries, Toasted Almonds, Surfing Goat Feta and Roasted Pineapple Vinaigrette
Pick your Sauce Emperor's Ponzu, Siracha Aioli, Nam Pla Sauce	Heirloom Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Fig Balsamic and Basil from Our Garden
Pick your Toppings Pickled Garlic, Jalapeño, Kamaboko, Ocean Salad, Bean Sprouts, Broccoli Florets, Namasu, Kim Chi, Green Onion and Salted Peanuts	Quinoa with Cucumber, Tomato, Fresh Herbs, Pecans and Shallot Vinaigrette
Togarashi and Furikake	Steamed Salmon with Choy Sum, Shiitake Mushrooms, Garlic, Ginger and Ponzu Dressing
Coconut Cake with Berry Jelly Dome, Ube Cheesecake and Green Tea White Chocolate Mousse Bar	Roasted Fresh Chicken
\$85 Per Guest	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
SEASONAL DELI	LOCAL KAMA'AINA

Green Beans and Vidalia Onions with Dill Vinaigrette	Tropical Fruit Salad with Toasted Coconut
Potato Salad	Grand Hyatt Kauai Baby Greens
Kosher Pickle Wedges	with Maui Onion, Macadamia Nuts, Big Island Hearts of Palm, Cherry Tomato and Calamansi-Tamarind Vinaigrette
Grilled Seasonal Vegetables with Roasted Garlic EVOO and Aged Balsamic	Potato Macaroni Salad
Sous-Vide Turkey Breast, Smoked Ham and Slow-Roasted Beef	Korean-Style Kalbi Beef Short Ribs with Kimchi
Sharp Cheddar, Swiss and Provolone Cheese	Teriyaki Grilled Chicken Breasts
Mayonnaise, Mustard and Dijon	with Sesame and Green Onion
Red Leaf Lettuce, Onion, Local Tomatoes	Basted Mahi Mahi with Chili Pepper Butter and Choy Sum
Assorted Breads and Rolls	Sticky Rice
Individual Bags of Artisan Chips	with Furikake
New York Style Cheesecake, Lemon Cream Tarts and Chocolate	Fresh Seasonal Vegetables
Macadamia Chews	Assorted Breads and Rolls
Iced Tea and Coffee	Hawaiian Coconut Cake, Custard Pie and Lilikoi Pie Tartlets
\$75 Per Guest	Iced Tea and Coffee
	\$85 Per Guest

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)	ENTRÉE (SELECT ONE)
Ahi Poke Fresh Ahi with Diced Green Onion, Sweet Shoyu, Ogo, and	Asian Pear Slow-Roasted Chicken \$50 Per Guest with Oven-Roasted Marble Potatoes and Guava Dijon Sauce
Hawaiian Sea Salt served on a Bed of Sushi Rice Grand Hyatt Kauai Garden Baby Green Salad	Macadamia Nut and Herb Crusted Mahi Mahi \$55 Per Guest with Coconut Forbidden Rice and Shoyu Ginger Beurre Blanc
with Feta Cheese, Roasted Beets, Furikake Crusted Cashews and	Colled Contified Assure New York Cheek L CCO Day Count
Balsamic Vinaigrette	Grilled Certified Angus New York Steak \$60 Per Guest in Roasted Garlic, Chive and Chèvre with Whipped Potatoes,

DESSERT (SELECT ONE)	
Lilikoi Coconut Mango Mousse Tart	
Waialua Chocolate Crunch Bar	
Koloa Rum Crème Brûlée with Alae Shortbread and Assorted Berries	

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 Aïoli, 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 Aïoli

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

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

LUNCH ON THE GO (CHOICE OF ONE)

Roasted Shallots and Cabernet Demi-Glace

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

\$65 Per Guest

Hors D'oeuvres

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

Pepperoncini and Prosciutto with EVOO

Artichoke, Sun-Dried Tomatoes, Capers, Black Olives, Cheese,

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	WARM SELECTIONS minimum order of 2 dozen per item
Bruschetta \$132 Per Dozen Artichoke and Goat Cheese EVOO and Micro Basil	Thai Chicken Satay DF GF CN \$132 Per Dozen with Spicy Peanut Sauce
Caviar \$132 Per Dozen Savory Tartlette with Creme Fraiche	Mini Burger \$132 Per Dozen with Cream Cheese and Truffles
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	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
Seared Volcano Spiced Ahi DF \$132 Per Dozen on Crisp Wonton, Wasabi Aïoli and Micro Greens	Brie with Raspberry \$132 Per Dozen and Fig Mascarpone
Tiny Tomato Caprese GF \$132 Per Dozen with Organic Olive Oil, Aged Balsamic, Micro Basil and Hawaiian Sea Salt	Smoked Gouda Arancini \$132 Per Dozen
	Beef Skewers DF GF \$132 Per Dozen Cilantro Seared Beef with Hoisin

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	SUSHI DISPLAY	
Local Farmers' Best Seasonal Selection	minimum order of 4 dozen	
Wasabi Ranch, Bleu Cheese and House Made Hummus Dips	Assorted Maki and Nigiri Sushi	
\$30 Per Guest	Shoyu, Wasabi, Pickled Ginger, Edamame and Sea Salt	
	\$180 Per Dozen	
AHI POKE NACHOS	ORGANIC SALAD STATION	
Local-Style Shoyu Ahi Poke	Grand Hyatt Kauai Garden Baby Lettuce, Kula Spinach, Kale	
Edamame Guacamole, Goat Cheese, Lomi Lomi Salsa, Tobiko Caviar	Cherry Tomatoes, Japanese Cucumber, Big Island Hearts of Palm, Sweet Bell Peppers, Sprouts, Strawberries, Surfing Goat Feta, Kalamata Olives, Candied Pecans, Garlic Croutons	
Taro Chips		
\$40 Per Guest	Strawberry Vinaigrette, Lilikoi Vinaigrette, Papaya Seed Vinaigrette	
	\$35 Per Guest	
CHOPPED SALAD STATION +	MAHI MAHI FISH TACOS +	
to include a Chef's Fee of \$500.00 per chef for 2 hours	to include a Chef's Fee of \$500.00 per chef for 2 hours	
Chinese Chicken Salad Served to Order	Local Mahi Mahi, Rustic Corn Tortillas, Shredded Cabbage,	
Crisp Romaine, Shredded Cabbage Slaw, Grilled Chicken, Mandarin Orange, Toasted Almonds, Green Onions, Crispy	Chipotle Crème Fraîche, Cilantro Salsa, Queso Fresco, Spicy Bla Beans	
Wonton Strips	\$40 Per Guest	
Homemade Cantonese Dressing		
\$35 Per Guest		

ARTISAN AND FARMSTEAD CHEESE DISPLAY

Local Organic Honey, Quince Paste and Seasonal Berries, House

CHARCUTERIE AND BRUSCHETTA DISPLAY

\$35 Per Guest	Grilled Vegetables, Olives, Cornichons, Roasted Garlic Aioli	
	Toasted Baguette and Warm Naan Bread	
	\$40 Per Guest	
CHINATOWN DIM SUM	SHELLFISH BAR	
(based on 5 pieces per guest)	minimum order of 4 dozen	
Aromatic Bamboo Basket filled with Char Siu Bao, Shumai and	Prawn Cocktail and Alaskan King Crab Legs	
Pot Stickers	Cocktail Sauce and Champagne Mignonette, Lemon, Tabasco	
Jasmine Rice, Egg Rolls	ć122	
Sambal Chili Sauce, Sweet Chili Sauce, Shoyu and Hot Chinese Mustard	\$132 Per Dozen	
\$40 Per Guest		
LOBSTER MAC AND CHEESE +	CIAO CIAO	
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	Baked Rigatoni, Italian Sausage, Hamakua Mushroom, San	
Ditalini Pasta tossed with Lobster and Fine Herbs in a Creamy	Marzano Tomatoes, Ricotta, Fresh Basil and Mozzarella	
-	Marzano Tomatoes, Ricotta, Fresh Basil and Mozzarella Penne, Pancetta, Artichokes, Italian Olives and Garlic in a Spicy	
Béchamel Sauce with Fontina Cheese		
Béchamel Sauce with Fontina Cheese Assorted Toppings Prepared to Order: Roasted Mushrooms, Sun-	Penne, Pancetta, Artichokes, Italian Olives and Garlic in a Spicy Tomato Sauce	
Béchamel Sauce with Fontina Cheese Assorted Toppings Prepared to Order: Roasted Mushrooms, Sun- Dried Tomatoes, Kalamata Olives and Artichoke Hearts	Penne, Pancetta, Artichokes, Italian Olives and Garlic in a Spicy Tomato Sauce	
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	Penne, Pancetta, Artichokes, Italian Olives and Garlic in a Spicy Tomato Sauce Cheese Tortellini, Peas, Grape Tomatoes, Broccoli, Fresh Herbs in	
Béchamel Sauce with Fontina Cheese Assorted Toppings Prepared to Order: Roasted Mushrooms, Sun- Dried Tomatoes, Kalamata Olives and Artichoke Hearts	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	

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

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

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

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

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.

Reception Packages

ary 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.

Take your guests on a tour of culi	na
------------------------------------	----

KA	П	ΙΔΙ	
$r \wedge H$	U	\mathcal{A}	

(1 piece per guest)

Kauai Shrimp BLT

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

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 Rasberry 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 Satav

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

CRISPY CHICKEN WINGS

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

\$30 Per Guest

SLIDERS

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

\$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

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

ALAE SALTED SOFT PRETZELS

Spicy Mustard and Warm Cheese Sauce

\$8 Each

POPCORN

Freshly Hot Buttered Popped Corn

\$8 Per Guest

SWEET TREATS

Assorted Cookies, Brownies, Bar Cookies

\$75 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.

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 Bibb Lettuce Salad Chives, Crispy Apple Bacon Lardons, Crumbled Egg Yolks, Buckwheat Soba Noodles, Calamansi, Wasabi-Shoyu Charred Tomato with Creamy Blue Cheese Dressing Local Ahi Poke Avocado, Taro Chips, Tobiko, Tamari Watermelon and Arugula Pecans, Feta Cheese, Lemon Dijon Vinaigrette Crispy Sushi Rice and Hamachi Daikon, Gobo Root, Jalapeno, Emperor's Ponzu Roasted Beet Salad Asparagus, Pickled Shallots, Chevre, Candied Walnuts, Fig-Pan Seared Day Boat Scallops Balsamic Vinaigrette Kauai Corn Purée, Grilled Corn Relish, Espelette Powder Arugula and Frisee Salad Jumbo Lump Crab Cake Roasted Beets, Pickled Sweet Onions, Crumbled Feta, Toasted Poblano Chili Creme, Toy Box Tomatoes, Cilantro Pesto Walnuts, Lilikoi Vinaigrette Braised Beef Short Rib Hearts of Romaine Mascarpone Polenta, Natural Braising Jus, Fried Onion and Caesar Dressing, Spanish White Anchovy, Garlic Croutons Wilted Kale Grand Hyatt Kauai Baby Lettuce Sunrise Papaya, Humboldt Fog Chevre, Candied Pecans, Sherry Garlic Vinaigrette ADD ON **ENTRÉES** The Hotel asks that you make one selection for each course for Hokkaido Scallops | \$40 Per Guest your guests. Should you choose to offer two entrees, the higher priced item will be charged. Should you choose to offer three Pair of Kauai Jumbo Prawns | \$50 Per Guest entrees, \$10.00 will be charged in addition to the higher priced entrée. Prices listed below are based on 3 courses. Price to 7 oz Cold Water Lobster Tail | \$60 Per Guest 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

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 Crèn	ne Chantilly
Lychee Mousse Verrine with Strawberry Coulis and Vanilla Macaroo	on .
Chocolate Pot de Crème with Salted Cream Caramel	
Japanese Cheesecake with Raspberry-Yuzu Coulis	
Chocolate and Caramel Macadamia Nut Tart with Coconut Cream	

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	Watermelon, Maui Gold Pineapple and Kauai Sunrise Papaya
Jicama, Cherry Tomato, Shredded Cucumber and Crystallized Ginger Vinaigrette	Grand Hyatt Kauai Garden Baby Greens
Pineapple Wedges and Li Hing Mui	with Toasted Croutons, Macadamia Nuts, Big Island Hearts of Palm, Pumpkin Seeds, Local Cherry Tomato, Cucumber, Carrot, Papaya Seed Dressing and Lilikoi Vinaigrette
Fresh Kauai Papaya and Lime Wedges	
Kimchi and Assorted Namasu	Local Favorite Pancit Noodle Salad DF SF with Sesame Vinaigrette
Potato Macaroni Salad	Hawaiian Ahi Poke
Pineapple Cole Slaw	Poi and Lomi Lomi Salmon
Ahi Poke and Kimchi Tako Poke	Imu-Style Kalua Pig DF GF
Kalbi-Style Grilled Short Ribs DF GF	Grilled Grass Fed New York Steaks DF GF
Lilikoi BBQ Glazed and Grilled Chicken DF GF	Traditional Huli Huli Chicken DF GF
Fresh Seasonal Local Fish DF GF with Garlic, Ginger and Ponzu, Tender Bok Choy and Hot Sesame Oil Drizzle	Volcano Spiced Local Catch GF with Yuzu Buerre Blanc and Mango Coulis
Sweet Kauai Corn on the Cob	Molokai Sweet Potatoes with a Coconut Glaze
Hapa Rice	Lemongrass and Ginger Scented Steamed Rice
Cornbread with Local Organic Whipped Honey Butter	Seasonal Wok Fried Vegetables
Mango Lilikoi Chiffon Pie, Pineapple Rum Cake and White Chocolate Macadamia Nut Cookies \$180 Per Guest	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

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

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	Quinoa Salad	
Seasonal Local Tropical Fruit Display	with Local Tomato, Cucumber and Sherry Vinaigrette	
Grilled Local Shutome GF with Hawaiian Aioli and Furikake	Grilled Manhattan-Style New York Steaks DF GF with Lawai Valley Mushroom Demi-Glace	
Lemongrass Roasted Chicken and Local Choy Sum DF GF	Kamaboko Mahi Mahi Dynamite with Lup Cheong GF	
Local Boy Mahi Mahi DF GF with Lup Cheong, Tomato, Shiitake and Plantation Style Sauce	Pan Roasted Chicken GF with Ali`i Kula Lavender Seasoning and Creamy Maytag Blue Cheese Polenta	
Grilled Grass Fed New York Steaks DF GF	Ditalini Primavera	
Sauteed Zucchini and Summer Squash with a Macadamia Nut Pesto	with Garden Basil Pesto, Fresh Vegetables and Toasted Pine Nuts	
Local Style Fried Dice DE CE SE	Stir-Fried Vegetables with Mushroom Shoyu	
Local Style Fried Rice DF GF SF with Char Sui Pork and Shrimp	Assorted Breads and Rolls	
Taro Rolls and Butter	Chocolate Caramel Torte, Green Tea White Chocolate Cake, Fruit Tarts and Chocolate Coconut Chip Macaroons	
Kauai Coffee Mousse, Mango Cheesecakes, Chocolate Caramel Macadamia Nut Tarts and Banana Cream Tarts	\$215 Per Guest	
\$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 Shallo	t Vinaigrette	
Volcano Spiced Opah GF with Sweet Chili Beurre Blanc and Grilled Pineapple Relish		
Kauai Coffee Crusted Whole New York Strip + DF GF		

Lobster Mac & Cheese **SF**

Basket of Steaming Dim Sum **DF SF**

to include a Chef's Fee of \$500.00 per chef for 2 hours with Cabernet Demi-Glace

Char Siu Bao, Shumai and Pot Stickers with Sambal Chili, Shoyu and Chinese Mustard

Ditalini Pasta Tossed with Lobster and Fine Herbs in a Creamy Fontina Béchamel Sauce
Steamed Jasmine Rice
Stir-Fried Vegetables
Roasted Kabocha Pumpkin Broccolini 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

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

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

F	Parmesan
	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, Whiske Peppercorn Demi-Glace

DESSERT

Taste of Hawaii

Waialua Chocolate Crunch and Tropical Fruit Tart

PLANNER'S CHOICE SALAD (SELECT ONE)

Creme Fraîche, Sherry Vinaigrette, Apple Smoked Bacon,

Basil Caesar Dressing, Spanish White Anchovy, Garlic Croutons

Humboldt Fog Chèvre, Vine-Ripened Tomato, Candied Furikake

Asparagus and Frisée Salad

Grand Hyatt Kauai Baby Field Greens

Cashews and Hibiscus Vinaigrette

California Caviar

Hearts of Romaine

\$215 Per Guest

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

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	n subtle, toasty oak.
Canvas Pinot Noir, California \$58 Bottle Aromas of vivid red fruit with hints of spice that compleme	nt 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 o	of unique golden apple.
Prices are subject to 27% taxable service charge and current Hawaii sa conditions.	eles tax of 4.712%Menu pricing and selections may change based on availability and market
Bubbles, White And Red Wines We invite you to peruse our wine list which is arranged by varieta occasion.	al. From a light white wine to full-bodied red, there is something for every palette and
SPARKLING	WHITES
La Marca, Prosecco, Sparkling Wine \$66 Bottle	The Crossings, Sauvignon Blanc \$60 Bottle
Villa Sandi, Prosecco, Brut \$66 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
ROSÉ	REDS
Fleur de Mer, Rosé \$66 Bottle	Caymus Bonanza, Cabernet Sauvignon \$62 Bottle
Belleruche, Rosé \$58.50 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
--------------------------------	------	--------

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

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

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 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
「wo Hours \$76 Per Person
Three Hours \$95 Per Person
Four Hours \$114 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 BAR PER DRINK

Cordials | \$19

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

	Mai Tais \$22	
	Bottled Waters & Juices \$8	
	Soft Drinks \$7	
GUEST PAY PER DRINK	LABOR CHARGES	
Signature Cocktails \$22	Bartender \$250 each Up to three hours	
Premium Cocktails \$24		
Super Premium Cocktails \$28	Waiter Fee \$200 each Up to three hours	
Domestic Beers \$11	Cashier \$200 each	
Imported Beers \$12	Up to three hours	
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		
Non-Alcoholic Blended Tropicals \$18		
Mai Tais \$24		
Bottled Waters & Juices \$9		
Soft Drinks \$8		

Non-Alcoholic Blended Tropicals | \$17

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



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