



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
- Selection of one of the following:
Link Sausage Chicken Rosemary Sausage Portuguese Sausage
- Eggs
Fluffy Farm Fresh, Cage Free Scrambled Eggs
- Potatoes
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
- Frittata
Egg White Frittata with Roasted Lawai Valley Mushrooms, Quattro Formaggio, Spinach, Tomato, Onion and Bell Pepper
- Crisp Smoked Bacon
- Fresh Croissants & Bakeries
- French Toast
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 | \$16 Per Guest

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

Buttermilk Pancakes | \$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 | \$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, 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 | \$16 Per Guest

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

Malasadas | \$85 Per Dozen

Hot Sugary Portuguese Doughnuts

Cage Free Scrambled Eggs | \$14 Per Guest

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

Chia Coconut Cup | \$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 | \$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 | \$10 Per Guest

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

Breakfast Waffles | \$16 Per Guest

with Pure Maple Syrup & Whipped Butter

Cold Cereal | \$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
- Petite Greek Yogurt Parfaits, Berries, Toasted Almonds and Flax Seed
- Egg Frittata
- 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
- Homemade Granola Bars
- Iced Tea and Iced Coffee

COFFEE AND SWEETS

- House Made Sugary Malasadas
- Assorted Doughnuts
- Coffee and Tea

\$30 Per Guest

\$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

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

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 Rustic La Brea Rolls

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

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

STILL & SPARKLING WATER

Aquafina | \$8.00 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.

SPECIALTY BEVERAGES

Lilikoi-Strawberry Lemonade | \$75 Per Gallon

Starbucks Frappuccino | \$8.25 Each

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
- 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

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
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

BUILD YOUR OWN HAWAIIAN BOWL

- Pick your Starch
Sushi Rice, Brown Rice, Soba Noodle, Grand Hyatt Kauai
Greens
- Pick your Protein

LOCAL FARMERS SUPER FOOD

- Sliced Seasonal and Tropical Fruits
- Chopped Kale and Frisee
with Shaved Red Radish, Sun-Dried Cherries, Toasted
Almonds, Surfing Goat Feta and Roasted Pineapple Vinaigrette

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

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*

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PLATED LUNCH

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

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

La Brea Rolls and Butter

Hawaiian Coconut Cake, Custard Pie and Lilikoi Pie Tartlets

Iced Tea and Coffee

\$85 *Per Guest*

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
- Waialua Chocolate Crunch Bar
- Koloa Rum Creme Brulee
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 50 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 | \$132 Per Dozen
Spicy Scallop and Lobster

Mango and Italian Prosciutto | \$132 Per Dozen
on Toasted Brioche

Grilled Shrimp BLT | \$132 Per Dozen
with Smoked Bacon and Tarragon Aioli

Chevre | \$132 Per Dozen
Whipped Goat Chèvre with Wasabi Pea and Chives on Toast
Point

Shrimp Shooter | \$132 Per Dozen
with Vodka Infused Cocktail Sauce

Watermelon | \$132 Per Dozen
Plum Wine Compressed Watermelon, Creamy Chèvre, Candied
Pecan and Micro Mint

Seared Volcano Spiced Ahi | \$132 Per Dozen
on Crisp Wonton, Wasabi Aioli and Micro Greens

Tiny Tomato Caprese | \$132 Per Dozen
with Organic Olive Oil, Aged Balsamic, Micro Basil and
Hawaiian Sea Salt

Antipasta Shooter | \$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 | \$132 Per Dozen
with Spicy Peanut Sauce

Mini Burger | \$132 Per Dozen
with Cream Cheese and Truffles

Lamb Chops | \$132 Per Dozen
Ali'i Kula Lavender Scented New Zealand Lamb Chops
with Cilantro and Chimichurri

Scallops | \$132 Per Dozen
Miso Glazed Day Boat Scallops with Tobiko Caviar

Filipino Pork Lumpia | \$132 Per Dozen
with Nam Pla Sauce

Lobster Mac 'n Cheese | \$132 Per Dozen
with Chive Fontina Bechamel

Petite Lump Crab Cakes | \$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 | \$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

AHI POKE NACHOS

Local-Style Shoyu Ahi Poke

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

Taro Chips

\$40 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

ARTISAN AND FARMSTEAD CHEESE DISPLAY

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

\$35 Per Guest

CHINATOWN DIM SUM

(based on 5 pieces 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

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

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 Creme Fraiche, Cilantro Salsa, Queso Fresco, Spicy Black Beans

\$40 Per Guest

CHARCUTERIE AND BRUSCHETTA DISPLAY

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

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 Bechamel Sauce with Fontina Cheese

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

\$45 Per Guest

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

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

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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 Rasberry Verrine, Chocolate Caramel Macadamia Nut Tart, Mango Tartlets and Coconut Chocolate Chip Macaroons

\$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

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

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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

SWEET SOMETHING

Coconut Cheesecake with Berries, Lilikoi Tartlets, Chocolate

Glazes: Chocolate Ganache, Passion Fruit Glaze, Maple Glaze or Vanilla Glaze with an Assortment of Fun Toppings

Nib Mousse, Strawberry Profiteroles, Pistachio Raspberry Financiers, Chocolate Macadamia Chews and Cookie Lollipops

\$85 *Per Dozen*

\$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, Cheese Sauce, 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 Aioli, 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

6 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*

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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)

- 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

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

SALADS (SELECT ONE)

- 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

ADD ON

- Hokkaido Scallops | \$40 Per Guest
- Pair of Kauai Jumbo Prawns | \$50 Per Guest
- 7 oz Cold Water Lobster Tail | \$60 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 Creme Fraiche
- Kauai Coffee Creme Brulee with Cocoa Nib Shortbread Cookie
- Pineapple Koloa Rum Cake with Coconut Anglaise
- Green Tea White Chocolate Mousse Bar with Raspberries and Creme Chantilly
- Lychee Mousse Verrine with Strawberry Coulis and Vanilla Macaroon
- Chocolate Pot de Creme 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

- Grand Hyatt Kauai Baby Greens
Jicama, Cherry Tomato, Shredded Cucumber and Crystallized
Ginger Vinaigrette

TRADITIONAL HAWAIIAN LUAU

- Watermelon, Maui Gold Pineapple and Kauai Sunrise Papaya
- Grand Hyatt Kauai Garden Baby Greens
with Toasted Croutons, Macadamia Nuts, Big Island Hearts of

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

Lilikoi BBQ Glazed and Grilled Chicken

Fresh Seasonal Local Fish
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 Raspberry Vinaigrette

Seasonal Local Tropical Fruit Display

Grilled Local Shutome
with Hawaiian Aioli and Furikake

Lemongrass Roasted Chicken and Local Choy Sum

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

Grilled Grass Fed New York Steaks

Sauteed Zucchini and Summer Squash

Palm, Pumpkin Seeds, Local Cherry Tomato, Cucumber, Carrot, Papaya Seed Dressing and Asian Vinaigrette

Local Favorite Pancit Noodle Salad
with Sesame Vinaigrette

Hawaiian Ahi Poke

Poi and Lomi Lomi Salmon

Imu-Style Kalua Pig

Grilled Grass Fed New York Steaks

Traditional Huli Huli Chicken

Volcano Spiced Local Catch
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
based on 5 pieces total per guest with Cocktail and Calypso Sauce, Lemons and Tabasco

Asian Cobb Salad
Grand Hyatt Kauai Baby Lettuce, Napa Cabbage, Bell Peppers, Crispy Sprout Mix, Radish, Green Onions, Toasted Almonds and Creamy Ponzu Dressing

Quinoa Salad
with Local Tomato, Cucumber and Sherry Vinaigrette

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

Kamaboko Mahi Mahi Dynamite with Lup Cheong

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

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

with a Macadamia Nut Pesto

Local Style Fried Rice
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*

Stir-Fried Vegetables and Mushroom Shoyu

Crusty La Brea Rolls and Butter

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

\$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
with Sweet Chili Beurre Blanc and Grilled Pineapple Relish

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

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

Lobster Mac & Cheese
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

La Brea Rolls and Butter

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

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 four 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 Frisee 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: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze 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

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

ROSÉ

Fleur de Mer, Rose | \$66 Bottle

Belleruche, Rose | \$58.50 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 combining 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

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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.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Dewar's Scotch, Jack Daniel's Bourbon, Crown Royal Whiskey, Tanqueray Gin, Absolut Vodka, Bacardi Superior Rum, Patron Silver Tequila, Jameson Irish WhiskeyPremium Wines: Mer Soleil, Unoaked and L'Ecole CabernetDomestic Beers: Coors LightImported Beers: CoronaHawaiian Beers: Kona Longboard, Big Wave Golden Ale, Fire Rock Pale AleBrands are subject to change.

One Hour | \$38 Per person

Two Hour | \$76 Per person

Three Hour | \$95 Per person

Four Hour | \$114 Per person

GUEST PAY PER DRINK

Signature Cocktails | \$22

Premium Cocktails | \$24

Domestic Beer | \$11

Premium and Imported Beer | \$12

White Claw Seltzers | \$11

SIGNATURE BAR

Hyatt Private Label Vodka, Gin, Scotch, Bourbon, Whiskey, Tequila, RumSignature Wines: Canvas Chardonnay, Canvas Pinot Grigio, Canvas Cabernet, Canvas MerlotDomestic Beers: Coors LightImported Beers: CoronaHawaiian Beers: Kona Longboard, Big Wave Golden Ale, Fire Rock Pale AleBrands are subject to change.

One Hour | \$34 Per person

Two Hour | \$68 Per person

Three Hour | \$85 Per person

Four Hour | \$102 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

Domestic Beer | \$9

Premium and Imported Beer | \$10

White Claw Seltzers | \$9

Signature Wines | \$17

Premium Wines | \$19

Cordials | \$19

Champagne (by the glass) | \$19

Blended Tropicals | \$19

Non-Alcoholic Blended Tropicals | \$17

Mai Tais | \$22

Bottled Water | \$8

Soft Drinks | \$7

LABOR CHARGES

Bartender | \$250 each
Up to three hours

Waiter Fee | \$200 each
Up to three hours

Cashier | \$200 each
Up to three hours

- Signature Wines | \$19
- Premium Wines | \$22
- Cordials | \$21
- Champagne (by the glass) | \$21
- Blended Tropicals | \$20
- Non-Alcoholic Blended Tropicals | \$18
- Mai Tais | \$24
- Bottled Water | \$9
- Soft Drinks | \$8

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