



## 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 **GF V**

Fluffy Farm Fresh, Cage Free Scrambled Eggs

Potatoes **DF GF VGN**

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 **GF V**

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)

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

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

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

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

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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

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Breakfast Sandwich | \$16 Per Guest

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

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Breakfast Sandwich | \$16 Per Guest

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

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

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

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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

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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

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Doughnut Bar | \$85 Per Dozen

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

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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

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

Hot Sugary Portuguese Doughnuts

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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

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

Chia Coconut Pudding with Toasted Almonds and Blueberries

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Breakfast Pizza | \$16 Per Guest

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

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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

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Cambridge House Smoked Salmon | \$21 Per Guest  
Chopped Eggs, Onions, Capers, Cream Cheese and Bagels

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Greek Yogurt **V GF** | \$10 Per Guest  
Granola, Fresh Berries, Dried Fruit & Nut Medley & Agave Syrup

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

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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

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Locally and Seasonally Inspired Fruit and Berries

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Fresh Breakfast Bakeries

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Coffee, Decaffeinated Coffee & Herbal Tazo Tea

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**\$45** *Per Guest*

### THE GRAND CONTINENTAL

Selection of 3 juices to include Orange Juice

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Local and Seasonal Sliced Fruit and Berries

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Greek Yogurt Parfaits **GF V**

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

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Egg Frittata **GF V**

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

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Fresh Breakfast Bakeries

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Coffee, Decaffeinated Coffee & Herbal Tazo Tea

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**\$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

**\$30** Per Guest

### COFFEE AND SWEETS

House Made Sugary Malasadas

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

### MALASADAS AND COFFEE

Dark Chocolate Acai Berries

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Build Your Own Greek Yogurt Parfaits

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

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Edamame Guacamole with Sweet Potato and Taro Chip Medley

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Guava Infused Iced Tea

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

Herb Surfing Goat Chevre in Flour Tortilla

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**\$40** *Per Guest*

House Made Sugary Portuguese Malasadas

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Coffee and Tea Selection

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**\$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

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

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

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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

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

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Brownies and Bar Cookies | \$75 Per Dozen

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House Made Granola Bars | \$75 Per Dozen

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Lemon Bars | \$75 Per Dozen

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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

### SNACKS

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

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

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Traditional Bags of Dry Snacks | \$8 Per Bag  
Assorted Chips

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

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Whole Hard Boiled Eggs | \$60 Per Dozen

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Seasonal Whole Fresh Fruit | \$66 Per Dozen

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Seasonally Inspired Sliced Fruit | \$20 Per Guest

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Assorted Yogurts | \$8 Each

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

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

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Haagen Daz Ice Cream Bars | \$108 Per Dozen

Assorted Breads

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Assorted Flavors

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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

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

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Iced Tazo Tea | \$135 Per Gallon

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**\$135** *Per Gallon*

### SOFT DRINKS

Assorted Pepsi Products | \$7.00 Each

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### SPECIALTY BEVERAGES

Lilikoi-Strawberry Lemonade | \$75 Per Gallon

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Starbucks Frappuccino | \$8.25 Each

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### STILL & SPARKLING WATER

Aquafina | \$8.00 Each

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Bubly Sparkling Water | \$8.00 Each

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### 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.

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### 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

### LOCAL FARMERS SUPER FOOD

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*

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*

## 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

## 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



New York Style Cheesecake, Lemon Cream Tarts and Chocolate Macadamia Chews  
.....  
Iced Tea and Coffee  
.....

**\$75** *Per Guest*

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  
.....  
Waialua 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

### LUNCH ON THE GO (CHOICE OF ONE)

Ham

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

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

### 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

Savory Tartlette with Creme Fraiche

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

Spicy Scallop and Lobster

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

on Toasted Brioche

Grilled Shrimp BLT **SF DF GF** | \$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 **SF DF GF** | \$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

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 **SF DF GF** | \$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 **SF DF GF** | \$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

### ORGANIC SALAD STATION

Local-Style Shoyu Ahi Poke

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

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Taro Chips

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**\$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

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

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Homemade Cantonese Dressing

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**\$35** *Per Guest*

ARTISAN AND FARMSTEAD CHEESE DISPLAY

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

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**\$35** *Per Guest*

CHINATOWN DIM SUM

(based on 5 pieces per guest)

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

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Jasmine Rice, Egg Rolls

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

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**\$40** *Per Guest*

LOBSTER MAC AND CHEESE +

Grand Hyatt Kauai Garden Baby Lettuce, Kula Spinach, Kale

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

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Strawberry Vinaigrette, Lilikoi Vinaigrette, Papaya Seed Vinaigrette

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**\$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

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**\$40** *Per Guest*

CHARCUTERIE AND BRUSCHETTA DISPLAY

Assorted Cured Meats, Prosciutto, Coppa, Salami

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Grilled Vegetables, Olives, Cornichons, Roasted Garlic Aioli

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Toasted Baguette and Warm Naan Bread

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**\$40** *Per Guest*

SHELLFISH BAR

minimum order of 4 dozen

Prawn Cocktail and Alaskan King Crab Legs

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Cocktail Sauce and Champagne Mignonette, Lemon, Tabasco

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**\$132** *Per Dozen*

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 Béchamel Sauce with Fontina Cheese

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

**\$45** *Per Guest*

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, Shoyo, 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

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

---

**\$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 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*

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## 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

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

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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

### 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



## 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

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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

---

## ADD ON

Hokkaido Scallops | \$40 Per Guest

---

Pair of Kauai Jumbo Prawns | \$50 Per Guest

---

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

---

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

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

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

Local Favorite Pancit Noodle Salad **SF DF**

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

Chocolate Macadamia Nut Cookies

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**\$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 **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 **GF DF**

---

Sauteed Zucchini and Summer Squash  
with a Macadamia Nut Pesto

---

Local Style Fried Rice **SF DF GF**  
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

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 **SF DF GF**  
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

---

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

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 **SF DF**

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

---

Lobster Mac & Cheese **SF**

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*

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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.

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2. A custom printed menu featuring up to three entree selections is provided for your guest

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3. Specially trained servers take your guests' orders as they are

### 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)

seated.

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

Crepe 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

Waiialua 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.

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Canvas Pinot Noir, California | \$58 Bottle

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

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Canvas Cabernet Sauvignon, California | \$58 Bottle

Subtle hints of oak and spice married with lively tannins.

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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

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### WHITES

The Crossings, Sauvignon Blanc | \$60 Bottle

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Villa Sandi, Prosecco, Brut | \$66 Bottle

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Mer Soleil, Unoaked, Chardonnay | \$64 Bottle

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Kim Crawford, Sauvignon Blanc | \$68 Bottle

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

---

Kendall Jackson, Chardonnay | \$60 Bottle

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

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## ROSÉ

Fleur de Mer, Rosé | \$66 Bottle

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Belleruche, Rosé | \$58.50 Bottle

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## REDS

Caymus Bonanza, Cabernet Sauvignon | \$62 Bottle

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DAOU, Cabernet Sauvignon | \$68 Bottle

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Quilt, Cabernet Sauvignon | \$105 Bottle

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GoldenEye, Pinot Noir | \$125 Bottle

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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

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Sage Margarita | \$24

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

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Paloma Fresca | \$24

### 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

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Tropical Sunset | \$24

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

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Bali Hai | \$24

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

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

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## MOCKTAILS

Strawberry Paloma | \$18

Fresh strawberry puree with Fever Tree grapefruit soda and fresh lime

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Passion Sparkler | \$18

Passion fruit puree and lemon sour with Hawaiian volcanic sparkling water

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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 Rum  
Canvas Wines: Canvas Chardonnay, Canvas Pinot Grigio, Canvas Cabernet, Canvas Pinot Noir, Canvas Brut  
Domestic Beers: Coors Light Imported Beers: Stella, Corona Premium Hawaiian Beers: Big Swell IPA Seltzers: White Claw Seltzers, High Noon Pineapple Vodka Seltzer Non-Alcoholic Beers: Athletic Brewing Run Wild IPA  
Brands are subject to change.

One Hour | \$34 Per Person

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Two Hours | \$68 Per Person

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Three Hours | \$85 Per Person

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Four Hours | \$102 Per Person

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### 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 Rum  
Canvas Wines: Canvas Chardonnay, Canvas Pinot Grigio, Canvas Cabernet, Canvas Pinot Noir, Canvas Brut  
Domestic Beers: Coors Light Imported Beers: Stella, Corona Premium Hawaiian Beers: Big Swell IPA Non-Alcoholic Beers: Athletic Brewing Run Wild IPA Seltzers: White Claw Seltzers, High Noon Pineapple Vodka Seltzers  
Brands are subject to change.

One Hour | \$38 Per Person

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Two Hours | \$76 Per Person

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Three Hours | \$95 Per Person

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Four Hours | \$114 Per Person

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### 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

### HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$19

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Soleil Reserve Chardonnay, Whitehaven Sauvignon Blanc, Rodney Strong Sonoma Cabernet, Elouan Pinot Noir, Catena Vista Flores Malbec, Mionetto Prestige Prosecco  
Brut Domestic Beers: Coors Light Imported Beers: Stella, Corona  
Premium Hawaiian Beers: Big Swell IPA Non-Alcoholic Beers: Athletic Brewing Run Wild IPA Seltzers: White Claw Seltzers, High Noon Pineapple Vodka Seltzers Brands are subject to change.

One Hour | \$42 Per Person

Two Hours | \$84 Per Person

Three Hours | \$105 Per Person

Four Hours | \$126 Per Person

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

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

## LABOR CHARGES

Bartender | \$250 each

Up to three hours

Waiter Fee | \$200 each

Up to three hours

Cashier | \$200 each

Up to three hours

Blended Tropicals | \$20

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Non-Alcoholic Blended Tropicals | \$18

---

Mai Tais | \$24

---

Bottled Waters & Juices | \$9

---

Soft Drinks | \$8

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