

MENUS

Q U I C K & T A S T Y

BREAK OUTS

SNACKS

TARO CHIPS

MAUI POTATO CHIPS

FURIKAKE POPCORN

SALTED MIXED NUTS or MACADAMIA NUTS

HOTEL WAILEA BLEND TRAIL MIX

CRUDITÉS & HERBED BUTTERMILK DIP

TORTILLA CHIPS, SALSA & GUACAMOLE (\$3 supplement)

TROPICAL FRUIT SKEWERS (\$3 supplement)

INDIVIDUAL GRANOLA & YOGURT PARFAITS

HOUSE-MADE GRANOLA BARS

WHOLE FRUIT

HOUSE-MADE COOKIES

(Chocolate Chip and Macadamia Nut, Oatmeal, Peanut Butter)

\$4 per person, per item

HYDRATE

ASSORTED SODAS, POG and BOTTLED WATER

ASSORTED LOOSE LEAF TEAS

COCONUT WATER (\$2 supplement)

RED BULL (\$3 supplement)

\$5 per person, per item

REGULAR and DECAF MAUI OMA COFFEE

ICED TEA

\$72 per 1.5 gallon

*All break outs are prepared for a minimum of 12 guests.
All prices exclusive of 21% service charge and 4.166% sales tax.*

ELEGANT & RELAXED

THE PLATED BREAKFAST

ACAI BOWL

Fresh Berries, Apple Banana, Coconut Granola, Agave

STEEL CUT OATMEAL

Passion Fruit Syrup, Fresh Berries

TROPICAL FRUITS & GREEK YOGURT

BRIOCHE FRENCH TOAST

Roasted Hali'imaile Pineapple, Maple Butter

MARKET VEGETABLE AND EGG WHITE OMELET

Local Vegetables, Feta Cheese, Potatoes

CHEESE OMELET

Cheddar Cheese, Potatoes

TWO EGGER

Applewood Smoked Bacon, Multi-grain Toast, Potatoes

AVOCADO TOAST

Multigrain Toast, Grilled Avocado, Dukkah, Marinated Tomato, Fresh Fruit

LOCO MOCO

Snake River Farms Kobe Beef, Mushroom Potato Croquette,
Fried Eggs, Gravy

HOTEL WAILEA BENEDICTS

Select one, served with potatoes:

SPINACH & MUSHROOMS

SMOKED SALMON

DUROC HAM

\$34 per person

Includes brewed coffee, tea, orange and POG juices.

Please select four items from above.

All prices exclusive of 21% service charge and 4.166% sales tax.

THE BREAKFAST BUFFET

HOT & COLD BUFFET

ORANGE JUICE, PINEAPPLE JUICE, and POG

REGULAR and DECAF COFFEE

ASSORTED TEAS

COLD CEREAL

PLAIN YOGURT

HOUSE-MADE GRANOLA

SEASONAL FRESH FRUIT and LOCAL FRUIT

CHEF'S ASSORTMENT of HOUSE-BAKED PASTRY

SCRAMBLED EGGS (\$2 supplement for Egg Whites)

BREAKFAST MEATS

Select two:

Applewood Smoked Bacon, Tofu Bacon,

Sausage Link, Portugese Sausage, Spam

(\$5 per person for each additional selection)

BREAKFAST STARCH

Select one:

Hash Browns, Fingerling Potatoes With Peppers & Maui Onions,

White Rice, Brown Rice, Fried Rice

(\$4 per person for each additional selection)

\$40 per person

BUFFET ADD-ONS

BRIOCHE FRENCH TOAST

Toppings include: Roasted Maui Gold Pineapple,, Macadamia Nuts,
Local Banana, House-Made Whipped Cream

\$4 per person

BELGIAN WAFFLE or BUTTERMILK PANCAKES

Toppings Include: Kula Strawberries, Macadamia Nuts,
Maple Whipped Cream, Blueberries, Raspberries

\$4 per person

BENEDICTS

Traditional Ham \$7 per person

Hirabara Farms Spinach & Haiku Mushroom \$8 per person

Smoked Salmon \$8 per person

Crab & Tomato \$9 per person

(Gluten-free bread available)

LOCO MOCO

Hamburger Patty, Potato Croquette, Brown Gravy, Fried Egg

\$10 per person

RHW JUICE BAR

Assortment of our Freshly Blended Juices

\$9 per person

G R A B & G O

ON THE RUN

Need to catch the sunrise at Haleakalā or the first boat to Molokini? We have you covered!
All items from our On the Run menu will come with travel-friendly packaging, napkins, and utensils.

REGULAR and DECAF MAUI OMA COFFEE

ASSORTED LOOSE LEAF TEAS

ORANGE JUICE and POG

BUILD YOUR OWN PARFAIT

Plain Greek Yogurt, House-made Granola

SEASONAL FRESH and LOCAL FRUIT

BREADS & BAKED GOODS

Select two:

Plain Bagel, Bran Muffin, Blueberry Muffin, Chocolate or Plain Croissant,
Gluten Free Toast, Dried Fruit Scone

BREAKFAST SANDWICH

Scrambled Eggs, Cheddar Cheese, Plain Bagel,
Select one: Applewood Smoked Bacon, Portuguese Sausage,
Spam, Chicken Sausage
(additional \$5 per person)

\$28 per person

All prices exclusive of 21% service charge and 4.166% sales tax.

THE LUNCH BUFFET

APPETIZERS & SALADS

CRUDITÉS

Petite Local Vegetables, Dipping Sauces

TOMATO GAZPACHO

GRILLED LOCAL VEGETABLES

HIRABARA FARMS KALE CAESAR

Charred Grapes, Marcona Almonds

TAMIMI FARMS TOMATOES

Burrata, Kale Oil

BABY GREENS

Local Vegetables, Balsamic Vinaigrette

POTATO SALAD

MACARONI SALAD

MIXED TROPICAL FRUIT

AHI POKE (\$8 supplement)

LOCAL FISH CEVICHE (\$10 supplement)

ARTISANAL CHEESE BOARD (\$10 supplement)

SANDWICHES & WRAPS

ITALIAN

Salami, Cappicola, Provolone, Tomato, Sprouts, Pickled Jalapeno

SEARED AHI

Baby Greens, Daikon Sauerkraut, Swiss Cheese, Thousand Island

GRILLED LOCAL CATCH

Pineapple Cole Slaw, Tomato, Grilled Red Onion

MARKET VEGETABLE

Grilled Veggies, Sprouts, Avocado, Creamy Feta Vinaigrette

CHICKEN BAGEL

Chili Pepper Chicken Salad, Namasu, Szechuan Peppercorn Aioli

BAHN MI

Pork Belly, Pickled Daikon & Carrot, Cucumber, Cilantro

PHILLY STYLE

Grilled Steak, Smoked Onions, Provolone, Roasted Pepper Mayo

All buffets include Regular & Decaf Maui Oma Coffee and Assorted Teas.
Select two of each: Appetizers/Salads, Sandwiches/Wraps \$48 per person
Select three of each: Appetizers/Salads, Sandwiches/Wraps \$52 per person
Select four of each: Appetizers/Salads, Sandwiches/Wraps \$55 per person

THE ISLAND PICNIC

SANDWICHES

Select one:

ITALIAN

Salami, Cappicola, Provolone, Tomato, Sprouts, Pickled Jalapeno

MARKET VEGETABLE

Grilled Veggies, Sprouts, Avocado, Creamy Feta Vinaigrette

CHICKEN BAGEL

Chili Pepper Chicken Salad, Namasu, Szechuan Peppercorn Aioli

BAHN MI

Pork Belly, Pickled Daikon & Carrot, Cucumber, Cilantro



Each guest will enjoy selecting a unique picnic lunch, packed in their own reusable Hotel Wailea cooler bag. All picnics include a choice of one sandwich, choice of one salad/side, choice of one dessert, Maui potato chips, compostable utensils, napkins, hand wipes, and water served in a Hotel Wailea aluminum thermos – yours to keep.

\$69 per person

SALADS & SIDES

Select one:

MACARONI SALAD

POTATO SALAD

TAMIMI FARMS TOMATO & QUINOA SALAD

MIXED TROPICAL FRUIT

CRUDITÉS with HERBED DIP

DESSERTS

Select one:

CHOCOLATE CHIP COOKIE

MACADAMIA NUT & WHITE CHOCOLATE CHIP COOKIE

OATMEAL COOKIE

MACADAMIA NUT BROWNIE

HOTEL WAILEA TRAIL MIX

MIXED DRIED FRUITS

THE COCKTAIL PARTY

PASSED APPETIZERS

TOMATO BRUSCHETTA

DEVILED EGG, PICKLED SHRIMP

SMOKED FISH FEUILLE DE BRIX

CRISPY POLENTA, WHIPPED CHEVRE

VEGETABLE SPRING ROLL, NUOC CHAM

\$72 per dozen

DUCK SPRING ROLL, NUOC CHAM

PORK BELLY & MUSHROOM GYOZA

KAUAI SHRIMP FRITTER, CILANTRO CRÈME FRAICHE

AHI POKE CRACKER, SQUID INK, PONZU

HUDSON VALLEY FOIE GRAS, DAIKON, BERRIES

\$96 per dozen

LAMB ARANCINI, CHARRED SCALLION

PRIME BEEF & SMOKED BACON SLIDERS

MINI "BLT" BACON-LOBSTER-TOMATO

\$120 per dozen

PLATTERS

CHILLED SEAFOOD

(1/2) Lobster, (2) Shrimp, (2) Oysters, Ahi Poke

\$65 per person

CRUDITÉS

Petite Local Vegetables, Dipping Sauces

\$14 per person

CHEESE & CHARCUTERIE BOARD

Chef's selection of Charcuterie with Artisanal Cheeses and accompaniments

\$19 per person

ELEGANT & STYLISH

THE PLATED DINNER

THREE COURSES

Select 1 soup or salad, 3 entrées, 1 dessert

\$105 per person

FOUR COURSES

Select 1 appetizer, 1 soup or salad, 3 entrées, 2 desserts

\$125 per person



ELEGANT & STYLISH

THE PLATED DINNER

APPETIZERS

SEARED KONA KANPACHI

Marinated Vegetables, Truffle-Soy

BEEF TATAKI

Maui Onion, Capers, Anchovy Emulsion

BLACK TRUFFLE TAGLIATELLE

Hand Cut Pasta, Parmesan Reggiano

DIVER SCALLOP

XO, Pole Bean Salad

(\$10 supplement)

RHW SNACK BOX

Duck Confit Croquette, Ahi Poke Cracker,
Kona Kanpachi Feuille de Brix, Chilled Oyster

(\$15 supplement)

CHILLED KONA LOBSTER

Yuzu, Avocado, Carotene

(\$20 supplement)

SALADS & SOUPS

KONA LOBSTER BISQUE

CHEF'S SELECTION SOUP

GAZPACHO

Prawns, Cucumber, Melon, Espelette

HAIKU TOMATOES

Burrata, Pickled Shallot, Kale Oil

HIRABARA FARMS BABY GREENS

Shaved Local Vegetables, Balsamic Vinaigrette

KALE CAESAR

Charred Grapes, Marcona Almonds, Bagna Cauda

All prices exclusive of 21% service charge and 4.166% sales tax.

ELEGANT & STYLISH

THE PLATED DINNER

ENTRÉES

HEART OF PALM "PASTA"

Cherry Tomato, Basil, EVOO, Parmesan

HAND ROLLED GNOCCHI

Kale, Haiku Tomato Coulis

HOISIN BRAISED SHORT RIB

Sweet Potato, Baby Bok Choi

KUROBUTA PORK CHOP

Green Tomato, Baby Fennel, Macadamia Nut Romesco

ROASTED JIDORI CHICKEN BREAST

Hamakua Mushroom Risotto, Cherry Tomatoes

HAWAIIAN CATCH

Cauliflower, Sauce Vierge

LOCAL AHI

Chile Pepper Bok Choy, Caramelized Miso Butter
(\$10 per person supplement)

COLORADO LAMB CHOPS

Caramelized Onion, Broccolini, Dates
(\$12 per person supplement)

ALAE CRUSTED PRIME RIBEYE

Kiawe Smoked Fingerlings, Horseradish
(\$15 per person supplement)

PRIME BEEF TENDERLOIN

Point Reyes Pomme Purée, Pickled Mustard Seed
(\$15 per person supplement)

All prices exclusive of 21% service charge and 4.166% sales tax.

ELEGANT & STYLISH

THE PLATED DINNER

TO SHARE

POMME FRITES

CARAMELIZED ONION AND POTATO PUREE

CLASSIC MASHED POTATOES

HERBED RED SKIN POTATOES

TWICE-BAKED POTATOES

BAKED MAC AND CHEESE

HEIRLOOM CARROTS AND CHIMICHURRI

TEMPURA HAMAKUA MUSHROOMS

CAULIFLOWER AND KONBU

CHILI PEPPER BOK CHOI

SAUTÉED HIRABARA FARMS KALE

SAUTÉED HIRABARA FARMS SPINACH

ROASTED ISLAND VEGETABLES



Each dish is portioned to satisfy up to four guests.

\$36 each

DESSERTS

CHOCOLATE TOWER

Bittersweet Chocolate Tart, Caramelia Parfait, Hibiscus Gelée

MILK CHOCOLATE & PEANUT BUTTER

Feuilletine and Jivara Chocolate Bar, Banana Crème Brulée

PAVLOVA CRISP

Tahitian Vanilla Pavlova, Tropical Fruits, Mango Purée

MAUI GROWN

Lilikoi Bar, Honey-Roasted Kula Strawberries, Coconut Meringue

FARM-TO-TABLE

Goat Cheese Panna Cotta, Roasted Maui Pineapple, Kaffir Lime Gelée

COFFEE INFUSION

Coffee Sponge Cake, Coffee Anglaise, Peanut Nutella Crisp

All prices exclusive of 21% service charge and 4.166% sales tax.



EXCLUSIVELY YOURS

SAMPLE CHEF'S TASTING MENU

AMUSE BOUCHE

Poke Cracker, Oyster, Green Papaya, Tako, Persimmon Kosho

1st COURSE

Deviled Egg, Smoke, Sturgeon Caviar

2nd COURSE

Caramelized Cabbage, Anchovy Emulsion, Dill Broth

3rd COURSE

Foie Gras, Mango, Serrano, Curry Leaf

4th COURSE

Scallop, Fermented Black Bean

INTERMEZZO

Melons & Coconut

ENTRÉE

Lamb Chop, Charred Eggplant, Dates

DESSERT

Peanut Tart, Green Apple Ice Cream

A seven course meal of Chef Zach Sato's most creative and luxurious dishes.

\$175 per person

B U B B L E S , W H I T E S & R E D S

WINE LIST

SPARKLING

PROSECCO *Villa Sandi, Prosecco de Valdobbiadene, NV, Veneto* \$56

CHAMPAGNE *Collet Brut, Ay* \$90

WHITE WINE

ROSÉ *Bonny Doon, Santa Cruz* \$65

SAUVIGNON BLANC *Loveblock, Marlborough* \$70

CHARDONNAY *Groth, Napa Valley* \$68

CHARDONNAY *Chalk Hill, Sonoma Coast* \$108

RED WINE

PINOT NOIR *Willakinze "Gisele", Willamette Valley* \$83

MERLOT *Chateau du Courlat, Lussac-Saint-Emillion* \$70

CABERNET SAUVIGNON *Falcone, Paso Robles* \$100

WINE DIRECTOR'S CHOICE \$50 Per Bottle

All wines are subject to availability. A complete wine list is available upon request.

All prices exclusive of 21% service charge and 4.166% sales tax.

THE ANUHEA BAR

BEER

DOMESTIC \$7

Bikini Blonde, Stone IPA, Mission Hefeweisen

IMPORTED \$7

Amstel Light, Heineken, Pilsner Urquell

NON-ALCOHOLIC \$6

Erdinger Weissbrau

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS \$5

SPARKLING BEVERAGE (Fre) \$20

SPECIALTY TROPICAL COCKTAILS \$16

BOTTLED WATER (*Aqua Panna or San Pellegrino Sparkling*) \$11

LIQUOR PACKAGES

HOUSE BRANDS \$12/cocktail

Vodka: *Pau*

Gin: *Beefeater*

Rum: *Bacardi*

Tequila: *El Jimador*

Bourbon: *Jim Beam*

Scotch: *Dewar's*

PREMIUM BRANDS \$14/cocktail

Vodka: *Absolute*

Gin: *Tanqueray*

Rum: *Captain Morgan Spiced Rum*

Tequila: *Patron Silver*

Bourbon: *Jack Daniel's*

Scotch: *Glenlivet 12 yr*

OWNER'S CHOICE \$16/cocktail

Vodka: *Grey Goose*

Gin: *Bombay Sapphire*

Rum: *Flor de Cana*

Tequila: *Casa Amigos Reposado*

Bourbon: *Maker's Mark*

Scotch: *Johnny Walker Black*

C O N T A C T U S

REQUEST A QUOTE

Breathtaking seascapes, award-winning cuisine, attentive service and Aloha Spirit makes Hotel Wailea an ideal destination for your special event.

We look forward to hearing from you!

Please contact us for a quote:

Wedding & Events

America Salinas, weddings@hotelwailea.com

Group Sales & Room Reservations

Kelly Candeur, sales@hotelwailea.com

Catering & Off-Site Events

Jeannette Kasin, catering@hotelwailea.com

