

GRAND | HYATT

GRAND HYATT KAUAI RESORT AND SPA  
HYATT WEDDING GUIDE



# Breakfast Buffet

BREAKFAST BUFFET

## KAUAI BREAKFAST BUFFET

Selection of Juices to include Orange Juice

Local and Seasonally Inspired Sliced Fruit

Crisp Smoked Bacon **DF GF**

- Selection of one of the following:
- Link Sausage
  - Chicken Rosemary Sausage
  - Portuguese Sausage

Eggs **V GF**  
Fluffy Farm Fresh, Cage Free Scrambled Eggs

Potatoes **DF VGN GF**  
Roasted Breakfast Potatoes with Caramelized Maui Onion and Thyme

Fresh Baked Pastries and Signature Berry Croustade

Coffee, Decaffeinated Coffee & Tazo Tea

**\$65** *Per Guest*

## TASTE OF BRUNCH

Selection of Chilled Juices to include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

- Selection of one of the following:
- Link Sausage
  - Chicken Rosemary Sausage
  - Portuguese Sausage

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

Frittata **V GF**

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

Crisp Smoked Bacon **DF GF**

Fresh Croissants & Bakeries

French Toast **V**

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

Coffee, Decaffeinated Coffee & Tazo Tea

**\$85** *Per Guest*

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

## Breakfast Enhancements

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

BREAKFAST ENHANCEMENTS

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## ENHANCEMENTS

- Poipu Benedict | \$16 Per Guest  
Poached Egg, English Muffin, Canadian Bacon and Traditional Hollandaise (based on one per person)
- Farmers Benedict **V** | \$16 Per Guest  
Sauteed Kula Spinach and Hamakua Mushrooms and Sun-Dried Tomato Hollandaise
- Buttermilk Pancakes **V** | \$16 Per Guest  
Pancakes with Chocolate Chips, Macadamia Nuts, Coconut Flakes, Blueberry Compote, Whipped Butter, Coconut Syrup and Maple Syrup
- Omelets Made to Order + | \$22 Per Guest  
to include a Chef's Fee of \$500.00 per chef for 2 hours Cage Free Eggs and Egg Whites, Ham, Bacon, Bay Shrimp, Roasted Mushrooms, Local Tomato, Maui Onion, Bell Peppers, Cheddar

- Cheese, Salsa Fresca, Garlic and Chopped Herbs
- Breakfast Sandwich | \$16 Per Guest
- Pastry Bread, Scrambled Egg, Bacon, Cheddar Cheese, Chef’s  
Homemade Tomato Jam
- Breakfast Sandwich | \$16 Per Guest
- Taro Bread, Steamed Egg, Turkey Sausage, Cheddar Cheese,  
Chef’s Homemade Tomato Jam
- Hawaiian Sweet Bread French Toast **V** | \$16 Per Guest
- Punalu'u Kalakoa Bread Guava, Mango and Taro Coconut  
Mascarpone, Maple and Coconut Syrup
- Build your Own Breakfast Taco | \$16 Per Guest
- Scrambled Eggs, Achiote Spiced Kalua Pork, Onion, Tomato and  
Jalapeno Rustic Tortillas, Salsa, Guacamole Slow Cooked Black  
Beans
- Breakfast Burritos | \$16 Per Guest
- Cage Free Scrambled Eggs, Spicy Chorizo, Roasted Potatoes,  
Lime-Crema, Cilantro Salsa, Cheddar Cheese, Black Beans and  
side of Guacamole
- Doughnut Bar | \$85 Per Dozen
- Chocolate Glazed with Macadamia Nuts, Passion Fruit Raspberry,  
Pineapple Coconut, Maple Bacon and Ube Glazed Doughnuts
- Build Your Own Avocado Toast **DFV** | \$16 Per Guest
- House Made Focaccia, Smashed Avocado, Garlic Chips, Furikake,  
Extra Virgin Olive Oil and Sea Salt
- Malasadas **V** | \$85 Per Dozen
- Hot Sugary Portuguese Doughnuts
- Chia Coconut Cup **DF VGN GF** | \$10 Each
- Chia Coconut Pudding with Toasted Almonds and Blueberries
- 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
- Breakfast Pizza | \$16 Per Guest
- Caramelized Maui Onion, Crispy Prosciutto, Pesto, Egg and  
Quattro Formaggio
- Steel Cut Oatmeal **V GF** | \$16 Per Guest
- with Raisins, Organic Honey, Pure Cane Raw Sugar, Dried Mango,  
Dried Pineapple, Walnuts, Cinnamon, 2% & Skim Milk

- Cambridge House Smoked Salmon | \$21 Per Guest  
Chopped Eggs, Onions, Capers, Cream Cheese and Bagels  
.....
- Greek Yogurt **VGF** | \$10 Per Guest  
Granola, Fresh Berries, Dried Fruit & Nut Medley & Agave Syrup  
.....
- Breakfast Waffles **V** | \$16 Per Guest  
with Pure Maple Syrup & Whipped Butter  
.....
- Cold Cereal **V** | \$10 Per Item  
2% & Skim Milk  
.....

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## Lunch Buffet

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.

LUNCH BUFFET

### 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  
.....

### 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  
.....

Iced Tea and Coffee

**\$85** *Per Guest*

BUILD YOUR OWN HAWAIIAN BOWL

- Pick your Starch
  - Sushi Rice, Brown Rice, Soba Noodle, Grand Hyatt Kauai Greens
- Pick your Protein
  - Ahi Poke, Filet of Beef, Crispy Pork Belly, Fried Tofu
- Pick your Sauce
  - Emperor's Ponzu, Siracha Aioli, Nam Pla Sauce
- Pick your Toppings
  - Pickled Garlic, Jalapeño, Kamaboko, Ocean Salad, Bean Sprouts, Broccoli Florets, Namasu, Kim Chi, Green Onion and Salted Peanuts
- Togarashi and Furikake
- Coconut Cake with Berry Jelly Dome, Ube Cheesecake and Green Tea White Chocolate Mousse Bar

**\$85** *Per Guest*

SEASONAL DELI

Green Beans and Vidalia Onions

Paniolo Style Chili

- Cornbread
  - with Whipped Honey Butter
- Kettle Chips
- Apple Pie, Pecan Pie and Assorted Cookies
- Iced Tea and Coffee
- \$85** *Per Guest*

LOCAL FARMERS SUPER FOOD

- Sliced Seasonal and Tropical Fruits
- Chopped Kale and Frisée
  - with Shaved Red Radish, Sun-Dried Cherries, Toasted Almonds, Surfing Goat Feta and Roasted Pineapple Vinaigrette
- Heirloom Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Fig Balsamic and Basil from Our Garden
- Quinoa
  - with Cucumber, Tomato, Fresh Herbs, Pecans and Shallot Vinaigrette
- Steamed Salmon
  - with Choy Sum, Shiitake Mushrooms, Garlic, Ginger and Ponzu Dressing
- Roasted Fresh Chicken
  - with White Bean Ragoût, Sun-Dried Tomatoes and Broccolini
- Chia Seed Coconut Pudding
  - with Toasted Almonds and Blueberries
- Mango Blueberry Olive Oil Crisp
  - with Whipped Cream
- Iced Tea and Coffee
- \$85** *Per Guest*

- 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*

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

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

Our plated lunches feature Chef’s seasonal specialties including a starter, entrée and dessert. All lunches include Bread, Coffee & Tea Service.

PLATED LUNCH

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### 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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# 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)

HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

Labor fee of \$200.00/attendant to tray pass (1 attendant per 20-25 guests is recommended).

## COLD SELECTIONS

minimum order of 2 dozen per item

- Bruschetta | \$132 Per Dozen

*Artichoke and Goat Cheese EVOO and Micro Basil*
- Caviar | \$132 Per Dozen

*Savory Tartlette with Creme Fraiche*
- Ceviche **DF GF SF** | \$132 Per Dozen

*Spicy Scallop and Lobster*
- Mango and Italian Prosciutto **DF** | \$132 Per Dozen

*on Toasted Brioche*
- Grilled Shrimp BLT **DF GF SF** | \$132 Per Dozen

*with Smoked Bacon and Tarragon Aioli*
- Chèvre | \$132 Per Dozen

Whipped Goat Chèvre with Wasabi Pea and Chives on Toast Point
- Shrimp Shooter **DF GF SF** | \$132 Per Dozen

*with Vodka Infused Cocktail Sauce*
- Watermelon **GF** | \$132 Per Dozen

Plum Wine Compressed Watermelon, Creamy Chèvre, Candied Pecan and Micro Mint
- Seared Volcano Spiced Ahi **DF** | \$132 Per Dozen

*on Crisp Wonton, Wasabi Aioli and Micro Greens*
- Tiny Tomato Caprese **GF** | \$132 Per Dozen

*with Organic Olive Oil, Aged Balsamic, Micro Basil and Hawaiian Sea Salt*
- Antipasta Shooter **GF** | \$132 Per Dozen

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

.....

WARM SELECTIONS

Thai Chicken Satay **DF GF CN** | \$132 Per Dozen  
*with Spicy Peanut Sauce*

.....

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

.....

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

.....

Scallops **DF GF SF** | \$132 Per Dozen  
*Miso Glazed Day Boat Scallops with Tobiko Caviar*

.....

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

.....

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

.....

Petite Lump Crab Cakes **DF GF SF** | \$132 Per Dozen  
*with Spicy Cilantro Remoulade*

.....

Breaded Artichokes | \$132 Per Dozen  
*with Boursin Cheese*

.....

Brie with Raspberry | \$132 Per Dozen  
*and Fig Mascarpone*

.....

Smoked Gouda Arancini | \$132 Per Dozen

.....

Beef Skewers **DF GF** | \$132 Per Dozen  
*Cilantro Seared Beef with Hoisin*

.....

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Presentation Stations

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

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### 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 +

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

### SUSHI DISPLAY

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 +

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

**\$40** *Per Guest*

### CHARCUTERIE AND BRUSCHETTA DISPLAY

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

**\$35** *Per Guest*

CHINATOWN DIM SUM

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 +

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*

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*

Assorted Cured Meats, Prosciutto, Coppa, Salami

Grilled Vegetables, Olives, Cornichons, Roasted Garlic Aioli

Toasted Baguette and Warm Naan Bread

**\$40** *Per Guest*

SHELLFISH BAR

Prawn Cocktail and Alaskan King Crab Legs

Cocktail Sauce and Champagne Mignonette, Lemon, Tabasco

**\$132** *Per Dozen*

# 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.

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## SLOW-ROASTED PRIME RIB +

Loaded Whipped Potatoes with Chive, Bacon and Sour Cream,  
Seasonal Vegetables, Creamed Horseradish and Au Jus

**\$50** *Per Guest*

## ROAST PORK MARKET STALL +

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*

## BEEF TENDERLOIN +

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 +

Kamuela Tomato, Lup Cheong, Shiitake, Green Onion, Steamed Jasmine Rice, Stir-Fried Vegetables and Yuzu Chili Beurre Blanc

**\$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.

RECEPTION PACKAGES

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## KAUAI

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

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

## BIG ISLAND

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*

Baguette and Focaccia

.....

**\$135***Per Guest*

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## Sweet Stations

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

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### 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

LATE NIGHT SNACKS

Great enhancement for any after party or late-night reception.

NACHOS

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

**\$20** *Per Guest*

SLIDERS

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

**\$30** *Per Guest*

PIZZAS

Meat Lovers: Pepperoni, House Made Sausage, Canadian Bacon

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

Supreme: All the fixings of the above

**\$30** *Each*

POPCORN

Freshly Hot Buttered Popped Corn

**\$8** *Per Guest*

SWEET TREATS

Assorted Cookies, Brownies, Bar Cookies

**\$75** *Per Dozen*

CRISPY CHICKEN WINGS

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

**\$30** *Per Guest*

TAPAS TEASERS

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

**\$30** *Per Guest*

ALAE SALTED SOFT PRETZELS

Spicy Mustard and Warm Cheese Sauce

**\$8** *Each*

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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.

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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
- Chocolate Macadamia Nut Cookies

**\$180** *Per Guest*

LOCAL FARM TO TABLE

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 **DF SF**
- with Sesame Vinaigrette
- Hawaiian Ahi Poke
- Poi and Lomi Lomi Salmon
- Imu-Style Kalua Pig **DF GF**
- Grilled Grass Fed New York Steaks **DF GF**
- Traditional Huli Huli Chicken **DF GF**
- Volcano Spiced Local Catch **GF**
- with Yuzu Buerre Blanc and Mango Coulis
- Molokai Sweet Potatoes
- with a Coconut Glaze
- Lemongrass and Ginger Scented Steamed Rice
- Seasonal Wok Fried Vegetables
- Poi Rolls and Butter
- Coconut Cream Pie, Haupia, Pineapple Upside-Down Cake,
- Chocolate Chunk Bread Pudding with Alae Caramel Sauce, White
- Chocolate Macadamia Nut Cookies and Mango Pineapple Crisp

**\$210** *Per Guest*

THE PACIFIC

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 **DF GF**  
.....

Sauteed Zucchini and Summer Squash  
with a Macadamia Nut Pesto  
.....

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

Taro Rolls and Butter  
.....

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

**\$215** *Per Guest*

TASTE OF KAUAI

Tropical Fruit Salad  
.....

Watercress Salad  
with Tamarind Vinaigrette  
.....

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

Grand Hyatt Kauai Greens  
Local Japanese Cucumbers. Local Heirloom Tomatoes and

Prawn Cocktail and Alaskan King Crab Legs **DF GF SF**  
based on 5 pieces total per guest with Cocktail and Calypso  
Sauce, Lemons and Tabasco  
.....

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

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 and Mushroom Shoyu  
.....

Assorted Breads and Rolls  
.....

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

**\$215** *Per Guest*

Shallot Vinaigrette

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

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

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

Lobster Mac & Cheese **SF**  
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*

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

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.

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  
Misoyaki New Zealand Wild Caught, Cucumber Ogo Truffle Relish,  
Japanese Rice

## 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

Mahi Mahi   \$185 Per Guest
Macadamia Nut Crusted Mahi Mahi, Forbidden Black Coconut Rice and Togarashi Butter Sauce
Miso Glazed Butterfish   \$185 Per Guest
Hapa Rice, Local Vegetables, Lemongrass Butter Sauce
Grilled Pacific Shutome   \$185 Per Guest
Furikake Rice, Miso Glaze, Shiitake, Asparagus
Crispy Skin Hawaiian Snapper   \$185 Per Guest
Sweet Corn Sauce, Bamboo Rice
Plum Wine Braised Beef Short Rib   \$185 Per Guest
Coconut Creamed Jasmine Rice, Lomi Lomi, Poi Emulsion
New York Strip Steak   \$185 Per Guest
Whipped Potato with Chevre, and Chive, Shishito Peppers, Roasted Red Pepper Demi-Glace
Filet of Beef   \$195 Per Guest
Whipped Yukon Gold Potatoes, Broccolini, Chimichurri, Pinot Noir Demi-Glace

DESSERTS (SELECT ONE)

New York Style Mango Cheesecake Crème Fraiche
Kauai Coffee Crème Brûlée with Cocoa Nib Shortbread Cookie
Pineapple Koloa Rum Cake with Coconut Anglaise
Green Tea White Chocolate Mousse Bar with Raspberries and 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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# 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.

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.

## TO CREATE YOUR PERSONAL PREFERENCE MENU

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

## PLANNER'S CHOICE SALAD (SELECT ONE)

- Asparagus and Frisée Salad  
Creme Fraîche, Sherry Vinaigrette, Apple Smoked Bacon,  
California Caviar  
.....
- Hearts of Romaine  
Basil Caesar Dressing, Spanish White Anchovy, Garlic Croutons  
.....
- Grand Hyatt Kauai Baby Field Greens

## 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  
.....

## INDIVIDUAL GUESTS CHOICE ENTRÉE (SELECT THREE)

- FISH  
*Crispy Hawaiian Snapper and Grilled Lobster, Emperor's Ponzu*  
.....
- CHICKEN  
*Pan Seared Lemongrass Chicken, Pho Julie*  
.....
- BEEF

Humboldt Fog Chèvre, Vine-Ripened Tomato, Candied Furikake  
Cashews and Hibiscus Vinaigrette

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

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

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.

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, Rosé | \$66 Bottle

Belleruche, Rosé | \$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 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!

HAND CRAFTED COCKTAILS

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### DON JULIO BLANCO TEQUILA

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 Passion   \$24
Tito’s Handmade vodka with passion herbal infused iced tea
Tropical Sunset   \$24
Tito’s Handmade vodka shaken with pineapple, fresh lime juice and agave nectar
Bali Hai   \$24
Tito’s Handmade vodka with fresh lemonade, splash of ginger liqueur

### MOCKTAILS

- Strawberry Paloma | \$18  
Fresh strawberry puree with Fever Tree grapefruit soda and fresh lime  
.....
- Passion Sparkler | \$18  
Passion fruit puree and lemon sour with Hawaiian volcanic sparkling water  
.....
- Kauai Sunrise | \$18  
Pineapple juice and club soda with strawberry puree drizzle  
.....

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## Bar Packages

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

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
- One Hour | \$34 Per person  
.....
- Two Hours | \$68 Per person  
.....
- Three Hours | \$85 Per person  
.....
- Four Hours | \$102 Per person  
.....

- HOST SPONSORED SUPER PREMIUM BAR PER PERSON
- One Hour | \$42 Per person  
.....

- HOST SPONSORED PREMIUM BAR PER PERSON
- One Hour | \$38 Per person  
.....
- Two Hours | \$76 Per person  
.....
- Three Hours | \$95 Per person  
.....
- Four Hours | \$114 Per person  
.....

- HOST SPONSORED BAR PER DRINK
- Charges are based on the actual number of drinks consumed.  
Prices shown are Per Drink.

Two Hours | \$84 Per person

Three Hours | \$105 Per person

Four Hours | \$126 Per person

Signature Cocktails | \$19

Premium Cocktails | \$21

Super Premium Cocktails | \$25

Domestic Beers | \$9

Non-Alcoholic Beers | \$9

Premium Hawaiian Beers | \$10

Imported Beers | \$10

White Claw & High Noon Seltzers | \$9

Canvas Wines (by the glass) | \$19

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

Cordials | \$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
Non-Alcoholic Blended Tropicals   \$18
Mai Tais   \$24
Bottled Water & Juices   \$9
Soft Drinks   \$8

LABOR CHARGES

Bartender   \$250 each Up to three hours
Waiter Fee   \$200 each Up to three hours
Cashier   \$200 each Up to three hours

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Wedding Cakes

FILLING FLAVORS
<ul style="list-style-type: none"><li>• Strawberries &amp; Cream</li><li>• Pineapple</li><li>• Mango</li><li>• Lilikoi</li><li>• Chocolate Ganache</li><li>• Chocolate Mousse</li><li>• Amaretto Mousse</li><li>• Bailey’s Mousse</li><li>• Vanilla Mousse</li><li>• Raspberries</li><li>• Blueberries</li><li>• Coconut</li></ul>

- Cream Cheese
- Buttercream

## CAKE FLAVORS

- White Sponge
- Butter
- Chocolate
- Carrot
- Red Velvet
- Yellow
- Almond
- Cheese Cake
- Tiramisu

## DISCLAIMER:

### 1-TIERED ROUND CAKE

6" serves 10 | \$100 BUTTERCREAM | \$115 FONDANT

8" serves 20 | \$200 BUTTERCREAM | \$240 FONDANT

10" serves 30 | \$300 BUTTERCREAM | \$350 FONDANT

12" serves 50 | \$500 BUTTERCREAM | \$580 FONDANT

### 1-TIERED SQUARE CAKE

6" serves 15 | \$150 BUTTERCREAM | \$165 FONDANT

8" serves 25 | \$250 BUTTERCREAM | \$290 FONDANT

10" serves 50 | \$500 BUTTERCREAM | \$550 FONDANT

12" serves 70 | \$700 BUTTERCREAM | \$750 FONDANT

### 2-TIERED ROUND CAKE

6" + 8" serves 30 | \$300 BUTTERCREAM | \$350 FONDANT

6" + 10" serves 45 | \$450 BUTTERCREAM | \$520 FONDANT

8" + 10" serves 60 | \$600 BUTTERCREAM | \$690 FONDANT

### 2-TIERED SQUARE CAKE

6" + 8" serves 40 | \$400 BUTTERCREAM | \$460 FONDANT

6" + 10" serves 65 | \$650 BUTTERCREAM | \$710 FONDANT

8" + 10" serves 75 | \$750 BUTTERCREAM | \$840 FONDANT

### 3-TIERED ROUND CAKE

6" + 8" + 10" serves 70 | \$700 BUTTERCREAM | \$810 FONDANT

6" + 9" + 12" serves 90 | \$900 BUTTERCREAM | \$1040 FONDANT

3-TIERED SQUARE CAKE

6" + 8" + 10" serves 90 | \$900 BUTTERCREAM | \$1050 FONDANT  
.....  
6" + 9" + 12" serves 110 | \$1100 BUTTERCREAM | \$1300 FONDANT  
.....

4-TIERED SQUARE CAKE

6" + 8" + 10" + 12" serves 165 | \$1650 BUTTERCREAM | \$1870 FONDANT  
.....

HALF-SHEET CAKE

11" x 16" x 3" serves 48 | \$480 BUTTERCREAM | \$530 FONDANT  
.....

CUPCAKES

CUPCAKES | \$65 PER DOZEN  
.....  
3-TIER CUPCAKE TREE | \$20 PER DOZEN MINI CUPCAKES | \$100 6" BUTTERCREAM ROUND | \$115 6" FONDANT ROUND  
Mini cupcakes with a round 6" cake  
.....

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GRAND LAWN

GRAND LAWN

Frame your ceremony background with glorious ocean views on this elegant third level garden site. Overlooking the ocean, Grand Lawn is the ideal location for intimate ceremonies and a one-hour cocktail reception.

Capacity: up to 70 guests

APRIL – SEPTEMBER

10:00am ceremony on Monday-Friday | \$5500.00  
.....  
4:30pm ceremony on Monday, Tuesday, Thursday, Friday |

4-TIERED ROUND CAKE

6" + 8" + 10" + 12" serves 130 | \$1300 BUTTERCREAM | \$1500 FONDANT  
.....

5-TIERED ROUND CAKE

4" + 6" + 8" + 10" + 12" serves 134 | \$1340 BUTTERCREAM | \$1540 FONDANT  
.....

FULL SHEET CAKE

16" x 24" x 3" serves 96 | \$960 BUTTERCREAM | \$1030 FONDANT  
.....

OCTOBER – MARCH

10:00am ceremony on Monday-Friday | \$4000.00  
.....  
4:30pm ceremony on Monday, Tuesday, Thursday, Friday |

\$7000.00	\$6000.00
10:00am ceremony on Saturday-Sunday   \$6000.00	10:00am ceremony on Saturday-Sunday   \$5000.00
4:30pm ceremony on Sunday   \$8000.00	4:30pm ceremony on Sunday   \$7000.00

### CEREMONY VENUE INCLUSIONS:

White folding chairs
Water station
Backup location in case of inclement weather
Directional signage
Cocktail hour setup which includes market umbrellas, highboys and 3-foot cocktail rounds
Day of coordination by an Event Sales Manager

### HOLIDAYS:

Prices are subject to current Hawaii sales tax of 4.712%.

## KEONELOA BAY

KEONELOA BAY
<p>Exchange vows on the sand at this scenic beachfront location as the mesmerizing sound of waves and the ocean breeze captivates you and your guests. Keonelo Bay also offers a beautiful grass lawn for a one-hour cocktail reception to follow.</p> <p>Capacity: up to 40 guests</p>

### APRIL – SEPTEMBER

10:00am ceremony on Monday-Friday   \$5500.00
4:30pm ceremony on Monday, Tuesday, Thursday, Friday   \$7000.00

### OCTOBER – MARCH

10:00am ceremony on Monday-Friday   \$4000.00
4:30pm ceremony on Monday, Tuesday, Thursday, Friday   \$6000.00

10:00am ceremony on Saturday-Sunday | \$6000.00  
.....  
4:30pm ceremony on Sunday | \$8000.00  
.....

CEREMONY VENUE INCLUSIONS:

- White folding chairs  
.....
- Water station  
.....
- Backup location in case of inclement weather  
.....
- Directional signage  
.....
- Cocktail hour setup which includes market umbrellas, highboys and 3-foot cocktail rounds  
.....
- Day of coordination by an Event Sales Manager  
.....

HOLIDAYS:

Prices are subject to current Hawaii sales tax of 4.712%.

ILIMA GARDEN

ILIMA GARDEN

Our largest wedding venue, Ilima Garden’s ocean views offer a beautiful and spacious setting.

Capacity: 70+ guests

JANUARY-DECEMBER

4:30 ceremony on Monday, Tuesday, Thursday, Friday | \$10000.00  
.....  
4:30pm ceremony on Sunday | \$12000.00  
.....

10:00am ceremony on Saturday-Sunday | \$5000.00  
.....  
4:30pm ceremony on Sunday | \$7000.00  
.....

DISCLAIMER:

CEREMONY VENUE INCLUSIONS:

- White folding chairs  
.....
- Water station  
.....
- Backup location in case of inclement weather  
.....
- Directional signage  
.....



Cocktail hour setup which includes market umbrellas, highboys and 3-foot cocktail rounds

Day of coordination by an Event Sales Manager

## DISCLAIMER:

## HOLIDAYS

Prices are subject to current Hawaii sales tax of 4.712%.

## RESOLUTION GARDEN

### RESOLUTION GARDEN

A popular location for wedding dinners, this lush outdoor garden is exceptional for an evening of celebration, dining and dancing between the Pacific Ocean and our warm saltwater lagoon.

Capacity: up to 50 guests

## FOOD/BEVERAGE MINIMUM

## BUFFET DINNERS ONLY

### RECEPTION VENUE INCLUSIONS:

Welcome table for gifts

White folding chairs

Dinner tables

Standard white or ivory linen and napkins

Table settings

Backup location in case of inclement weather

Directional signage

Day of coordination by an Event Sales Manager  
.....

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

ILIMA TERRACE

ILIMA TERRACE

Invite your guests to enjoy a special evening in a romantic, sheltered venue surrounded by koi ponds, waterfalls and spectacular garden and ocean views. Use of existing tables in Ilima Terrace restaurant is required.

Capacity: up to 70 guests

FOOD/BEVERAGE MINIMUM

BUFFET OR PLATED DINNERS

RECEPTION VENUE INCLUSIONS:

- Welcome table for gifts  
.....
- Existing Ilima Terrace white wicker chairs  
.....
- Dinner tables  
.....
- Standard white or ivory linen and napkins  
.....
- Table settings  
.....
- Directional signage  
.....
- Day of coordination by an Event Sales Manager  
.....

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

ILIMA GARDEN

ILIMA GARDEN

Our largest wedding venue, Ilima Garden's ocean views offer a beautiful and spacious setting for both wedding and reception.

Capacity: 70+ guests

FOOD/BEVERAGE MINIMUM

BUFFET DINNERS ONLY

RECEPTION VENUE INCLUSIONS:

- Welcome table for gifts
- White folding chairs
- Dinner tables
- Standard white or ivory linen and napkins
- Table settings
- Backup location in case of inclement weather
- Directional signage
- Day of coordination by an Event Sales Manager

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

TIDEPOOLS WATERFALL ROOM

TIDEPOOLS WATERFALL ROOM

Our scenic Waterfall Room accommodates up to 34 people, providing a semi-secluded setting for you to gather and enjoy a stunning view of our koi ponds and iconic Grand Hyatt waterfall. We accept large parties at 5:00pm, 5:30pm or 6:00pm. Our seating is limited for large parties so booking early is suggested.

Capacity: 15-34 guests

\$5,000 FOOD/BEVERAGE MINIMUM

MENU A

- Caesar Salad
- baby romaine | shaved manchego | garlic croutons | spanish white anchovies | tidepools classic caesar dressing

Entrée (choice of one)

Macadamia Nut Crusted Fish |gf| roasted banana-macadamia nut sauce | forbidden rice | papaya-avocado relish OR Prime Filet Mignon + |gf| hawaiian red salt & fresh cracked black pepper | koloa rum compound butter | herb mashed potatoes | seasonal vegetables | red wine demi-glace

Waialua Chocolate Crunch

macadamia nut crunch | flourless cake | bittersweet chocolate | papaya-orange coulis

**\$110** *PER GUEST*

## MENU B

Ahi Poke

bonito soy aioli | sweet onion | furikake | cucumber | avocado | tobiko | won ton chips

Grand Hyatt Kauai Garden Green

cherry tomatoes | local cucumber | orange | carrot | blackened pecans | goat chevre | papaya vinaigrette

Entrée (choice of one)

Hawaiian Catchsoy-ginger glazed hawaiian fish | cold water lobster | shrimp | scallop | molokai sweet potato | lemongrass beurre blanc OR Surf & Turfilet mignon | lobster tail | hawaiian red salt & fresh cracked black pepper | koloa rum compound butter | herb mashed potatoes | seasonal vegetables | red wine demi-glace

Macadamia Nut Creme Brulee

chocolate dipped biscotti | berries | candied macadamia nuts

**\$165** *PER GUEST*

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

## TIDEPOLS RESTAURANT

### TIDEPOLS RESTAURANT

Open air hale pili (thatched bungalows) set at the base of a waterfall, seemingly float above a koi-filled lagoon creating a distinctive,

unbeatable ambiance.

Capacity: up to 60 guests

FOOD/BEVERAGE MINIMUM

BREAKFAST OR LUNCH ONLY

RECEPTION VENUE INCLUSIONS:

- Welcome table for gifts
- Existing Tidepools tables and chairs
- Standard white or ivory linen and napkins
- Table settings
- Directional signage
- Day of coordination by an Event Sales Manager

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

KAUAI BALLROOM

KAUAI BALLROOM

Our smaller Kauai Ballroom requires a space release from our Group Sales department to book anything farther than 6 months out.

Capacity: up to 150 guests

FOOD/BEVERAGE MINIMUM

BUFFET OR PLATED DINNERS

RECEPTION VENUE INCLUSIONS:

- Welcome table for gifts
- Chairs
- Dinner tables

- Standard white or ivory linen and napkins
- Table settings
- Directional signage
- Day of coordination by an Event Sales Manager

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

## GRAND BALLROOM

GRAND BALLROOM

Our larger Grand Ballroom requires a space release from our Group Sales department to book anything farther than 6 months out.

Capacity: up to 600 guests

### FOOD/BEVERAGE MINIMUM

### BUFFET OR PLATED DINNERS

#### RECEPTION VENUE INCLUSIONS:

- Welcome table for gifts
- Chairs
- Dinner tables
- Standard white or ivory linen and napkins
- Table settings
- Directional signage
- Day of coordination by an Event Sales Manager

Prices are subject to 27% taxable service charge on food/beverage and current Hawaii sales tax of 4.712%.

# WEDDING OFFICIANTS

A LA CARTE

Our professional Wedding Sales Managers will assist you in planning the most memorable event of your life by custom designing your wedding to fulfill your dreams based on your selections. We will handle all the details while you relax and enjoy the day!  
Additional vendor fees may apply on certain holidays.

## WEDDING OFFICIANTS

Officiant | \$600

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Prices are subject to current Hawaii sales tax of 4.712%.

# PHOTOGRAPHY & VIDEOGRAPHY

PHOTOGRAPHY & VIDEOGRAPHY

We have a wide range of photographers to choose from with different packages depending on hours of coverage needed.

### PHOTO ONLY

- 1 hour | \$942 - | \$1700
- .....
- 2 hours | \$1500 - | \$2200
- .....
- 3 hours | \$2400 - | \$3300
- .....
- 4 hours | \$2700 - | \$3200
- .....
- 5 hours | \$3700 - | \$5160
- .....
- 6 hours | \$3600 - | \$4800
- .....
- 7 hours | \$4900 - | \$7875
- .....
- 8 hours | \$4500 - | \$9456
- .....

### VIDEO ONLY

- 1 hour | \$1997
- .....
- 2 hours | \$2997
- .....
- 3 hours | \$3797
- .....
- 4 hours | \$4997
- .....
- 6 hours | \$6297
- .....
- 8 hours | \$7797
- .....

PHOTO + VIDEO

5 hours | \$7000

8 hours | \$9800

DISCLAIMER:

Prices are subject to current Hawaii sales tax of 4.712%.

ENTERTAINMENT

ENTERTAINMENT OPTIONS	
+ Pricing starts at	Prices subject to change.

WEDDING SOUND SYSTEM

\$650+

MUSICIANS

Solo Guitar or Ukulele | \$400 per hour

Solo Violinist | \$600 per hour

Violin & Pianist Duo | \$1200 per hour

String Quartet | \$1800 per hour

DJ SERVICES

3 hour minimum | \$1500

Additional hours | \$500 per hour

Resolution Garden outdoor fee for DJ | \$150

Ilima Garden outdoor fee for DJ | \$400

RECEPTION PLAYLIST PACKAGE

Up to 4 hours | \$800

Up to 4 hours including sound system for any live musicians | \$1000 +

MINI POLYNESIAN REVUE

OTHER



\$6000+

Lei Greeter (for 30 minutes) | \$250

Conch Shell Blower | \$250

Hula Dancer | \$300 per hour

Fire Knife Dancer & Drummers (10 minute performance only available outdoors) | \$1500

## BANDS

## DISCLAIMER:

Prices are subject to current Hawaii sales tax of 4.712%.

## FLORALS & DECOR

### FLORALS & DECOR

The following prices are just a general starting price point for the different floral/decor items. Once your wedding is confirmed and contracted, our florist will provide you with actual pricing based on your requests and preferences. Any decor setup or break down which is not included in our preferred floral vendors' services will be subject to additional labor fees. Please consult with your Wedding Sales Manager for details.

+ Pricing starts at

### BRIDE & GROOM

Bridal Bouquet | \$350 +

Groom's Boutonniere | \$30 +

Lei Exchange (Double Orchid Lei & Maile Lei) | \$160 +

Sand Ceremony (two colors) | \$85 +

### FLOWER GIRL

Flower Girl Head Wreath | \$75 +

### BRIDESMAIDS & GROOMSMEN

Bridesmaid Bouquet | \$125 +

Groomsmen Boutonniere | \$30 +

### RING BEARER

Ring Bearer Boutonniere | \$25 +

Basket with Petals | \$45 +

MOTHERS

Mother’s Lei | \$45 +

Mother’s Corsage | \$55 +

Mother’s Nosegay | \$65 +

SPECIALTY LEI

Single Orchid Lei | \$35 +

Specialty Orchid Lei | \$55 +

Maile Lei | \$95 +

Maile Lei with Orchids | \$175 +

CHAIRS

Chivari Chairs (gold or mahogany) | \$15 per chair

LIGHTING ENHANCEMENTS

Market String Lights for Resolution Garden | \$1500

Market String Lights for Ilima Garden | \$2220 +

Ambient Uplighting | \$660 indoors | \$900 outdoors

Cold Spark | \$1500 for 2 units | \$2500 for 4 units

Ring Bearer Pillow | \$45 +

Ring Bearer Shell | \$45 +

FATHERS

Father’s Lei | \$45 +

Father’s Boutonniere | \$30 +

CEREMONY DECOR

7-foot Round Wood Arch (florals additional) | \$1900 +

4 Post Arch with Fabric (florals additional) | \$1300 +

Corner Florals for Arch | \$675 + per corner

Chair Aisle Marker | \$75 +

Alter Florals on Pedestals | \$850 +

TABLE CENTERPIECES

Low Lush Florals | \$350 +

Tall Cascading Florals | \$850 +

Cocktail Florals | \$65 +

Bar Florals | \$125 +

Escort Table Arrangement | \$175 +

MISCELLANEOUS DECOR

ALOHA Sign | \$500

DISCLAIMER:

Prices are subject to current Hawaii sales tax of 4.712%.

JUST YOU & ME

JUST YOU & ME

Celebrate your love with an intimate ceremony, just for you. Breathtaking views, tradewind breezes, and the gentle lap of waves conspire to make the start of your lives together extraordinary. Perfectly personal, Just You and Me is the ideal start to your new chapter together.

PACKAGE INCLUDES:

- 10:00am wedding ceremony in our Grand Lawn venue with an Officiant
- One (1) hour of professional photography
- Two (2) specialty lei
- Wedding coordination

\$5800.00

TERMS & CONDITIONS:

Prices are subject to current Hawaii sales tax of 4.712%.



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