HYATT WEDDING GUIDE



Breakfast Buffet

BREAKFAST BUFFET

Frittata **V GF**

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	

\$95 _{0.000}
Coffee, Decaffeinated Coffee & Tazo Tea
French Toast V Punalu'u Kalakoa Bread Guava, Mango and Taro Coconut Mascarpone, Maple and Coconut Syrup
Fresh Croissants & Bakeries
Crisp Smoked Bacon DF GF
Egg White Frittata with Roasted Lawai Valley Mushrooms, Quattro Formaggio, Spinach, Tomato, Onion and Bell Pepper

>ŏጛ 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

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

ENHANCEMENTS

Poipu Benedict | \$16 Per Guest Poached Egg, English Muffin, Canadian Bacon and Traditional Hollandaise (based on one per person)

Farmers Benedict V | \$16 Per Guest Sauteed Kula Spinach and Hamakua Mushrooms and Sun-Dried Tomato Hollandaise

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 V GF \$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	POIPU BARBECUE
Caesar Salad with Grilled Corn and Chipotle Infused Dressing	Local Baby Greens with Tomato, Cucumber, Croutons and Choice of Wasabi Ranch Dressing or Lilikoi Vinaigrette
Grilled Carne Asada Flank Steak Tomatillo Salsa, Guacamole, Cotija Cheese, Rustic Tortillas	Watermelon and Papaya Wedges
Volcano Rubbed Swordfish	Old Fashioned Potato Salad
Salsa Quemada and Chili Lime Crème Fraîche	Durham Ranch Grass Fed Hamburgers
Ancho Rubbed Chicken Breast	with Brioche Hamburger Buns
Sautéed Peppers and Onions	Eisenberg Hotdogs
Roasted Vegetables	with Sesame Hot Dog Buns
with Corn, Squash, Onions and Pumpkin in Garlic Herb Oil	Barbecue Chicken Breast
Chili Spiced Black Beans and Sofrito Rice	with Lilikoi Barbecue Sauce
Margarita Cheesecake, Traditional Flan with Seasonal Berries and Mexican Wedding Cookies	Assorted Cheeses, Lettuce, Tomato, Onion and Pickle Wedges

Iced Tea and Coffee	Paniolo Style Chili
\$85 Per Guest	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	Sliced Seasonal and Tropical Fruits
Sushi Rice, Brown Rice, Soba Noodle, Grand Hyatt Kauai Greens Pick your Protein Ahi Poke, Filet of Beef, Crispy Pork Belly, Fried Tofu	Chopped Kale and Frisée with Shaved Red Radish, Sun-Dried Cherries, Toasted Almonds, Surfing Goat Feta and Roasted Pineapple Vinaigrette
Pick your Sauce Emperor's Ponzu, Siracha Aioli, Nam Pla Sauce	Heirloom Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Fig Balsamic and Basil from Our Garden
Pick your Toppings Pickled Garlic, Jalapeño, Kamaboko, Ocean Salad, Bean Sprouts, Broccoli Florets, Namasu, Kim Chi, Green Onion and Salted	Quinoa with Cucumber, Tomato, Fresh Herbs, Pecans and Shallot Vinaigrette
Togarashi and Furikake Coconut Cake with Berry Jelly Dome, Ube Cheesecake and Green Tea White Chocolate Mousse Bar \$85 Per Guest	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	
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, Cher	y 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.

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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 Aïoli
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 Aïoli 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.

PRESENTATION STATIONS

ARTISAN AND FARMSTEAD CHEESE DISPLAY

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

CHARCUTERIE AND BRUSCHETTA DISPLAY

Local Organic Honey, Quince Paste and Seasonal Berries, House Made Lavosh, Toasted Baguette and Focaccia \$35 Per Guest	Assorted Cured Meats, Prosciutto, Coppa, Salami
	Grilled Vegetables, Olives, Cornichons, Roasted Garlic Aioli
	Toasted Baguette and Warm Naan Bread
	\$40 Per Guest
CHINATOWN DIM SUM	SHELLFISH BAR
Aromatic Bamboo Basket filled with Char Siu Bao, Shumai and Pot Stickers	Prawn Cocktail and Alaskan King Crab Legs
Jasmine Rice, Egg Rolls	Cocktail Sauce and Champagne Mignonette, Lemon, Tabasco
Sambal Chili Sauce, Sweet Chili Sauce, Shoyu and Hot Chinese Mustard	\$132 Per Dozen
\$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 Marzand	o Tomatoes, Ricotta, Fresh Basil and Mozzarella
Penne, Pancetta, Artichokes, Italian Olives and Garlic in a Spicy Ton	nato 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	

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.

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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 Rasberry 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

MALASADA STATION

Portuguese Doughnuts served with Chocolate Sauce, Crème Anglaise or Strawberry Lilikoi Coulis

\$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

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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 CRISPY CHICKEN WINGS Tri-Colored Corn Tortilla Chips, Con Queso Dip, Guacamole, Sour Sauces to include Buffalo, BBQ and Korean Sauces (on side) with Cream, Olives, Jalapenos and Tomato Blue Cheese Dipping Sauce and Celery Sticks *\$20* Per Guest *\$30* Per Guest **SLIDERS** TAPAS TFASFRS Durham Ranch Beef Sliders, Caramelized Maui Onion, Harissa House Made Hummus and Baba Ganoush, Prosciutto and Aïoli, Assorted Cheeses, Lettuce, Tomato, Mustard and Salami, Grilled Vegetables, Artichokes and Olives, Crusty Baguette Mayonnaise and Warm Naan Bread \$30 Per Guest *\$30* Per Guest **PIZZAS** ALAE SALTED SOFT PRETZELS Meat Lovers: Pepperoni, House Made Sausage, Canadian Bacon Spicy Mustard and Warm Cheese Sauce Vegetarian: Peppers, Onion, Mushroom, Olives, Tomato and Basil \$8 Each Supreme: All the fixings of the above \$30 Each **POPCORN** Freshly Hot Buttered Popped Corn *\$8* Per Guest **SWFFT TRFATS** Assorted Cookies. Brownies. Bar Cookies

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Dinner Buffet

\$75 Per Dozen

Treat your attendees to a variety of options with our Cher's inspired dinner buffet. A perfect choice for your evening event for your attendees to select

DINNER BUFFET

LOCAL FARM TO TABLE

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Bread, Coffee & Tea Service.

LOCAL STYLE BEACH PARTY	TRADITIONAL HAWAIIAN LUAU
Grand Hyatt Kauai Baby Greens	Watermelon, Maui Gold Pineapple and Kauai Sunrise Papaya
Jicama, Cherry Tomato, Shredded Cucumber and Crystallized Ginger Vinaigrette	Grand Hyatt Kauai Garden Baby Greens with Toasted Croutons, Macadamia Nuts, Big Island Hearts of
Pineapple Wedges and Li Hing Mui	Palm, Pumpkin Seeds, Local Cherry Tomato, Cucumber, Carrot, Papaya Seed Dressing and Lilikoi Vinaigrette
Fresh Kauai Papaya and Lime Wedges	
Kimchi and Assorted Namasu	Local Favorite Pancit Noodle Salad DF SF with Sesame Vinaigrette
Potato Macaroni Salad	Hawaiian Ahi Poke
Pineapple Cole Slaw	Poi and Lomi Lomi Salmon
Ahi Poke and Kimchi Tako Poke	Imu-Style Kalua Pig DF GF
Kalbi-Style Grilled Short Ribs DF GF	Grilled Grass Fed New York Steaks DF GF
Lilikoi BBQ Glazed and Grilled Chicken DF GF	Traditional Huli Huli Chicken DF GF
Fresh Seasonal Local Fish DF GF	Volcano Spiced Local Catch GF
with Garlic, Ginger and Ponzu, Tender Bok Choy and Hot Sesame Oil Drizzle	with Yuzu Buerre Blanc and Mango Coulis
Sweet Kauai Corn on the Cob	Molokai Sweet Potatoes
Sweet Radar Confidence Cob	with a Coconut Glaze
Hapa Rice	Lemongrass and Ginger Scented Steamed Rice
Cornbread	Seasonal Wok Fried Vegetables
with Local Organic Whipped Honey Butter	Poi Rolls and Butter
Mango Lilikoi Chiffon Pie, Pineapple Rum Cake and White Chocolate Macadamia Nut Cookies	Coconut Cream Pie, Haupia, Pineapple Upside-Down Cake,
Chocolate Macadallia Nut Cookies	Chocolate Chunk Bread Pudding with Alae Caramel Sauce, White
\$180 Per Guest	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	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
Roasted Seasonal Vegetables with Balsamic Glaze and Lemon Oil	Asian Cobb Salad SF Grand Hyatt Kauai Baby Lettuce, Napa Cabbage, Bell Peppers, Crispy Sprout Mix, Radish, Green Onions, Toasted Almonds and
Wild Rice Salad with Edamame, Grapes, Carrot, Celery, Macadamia Nuts and	Creamy Ponzu Dressing
Raspberry Vinaigrette Seasonal Local Tropical Fruit Display	Quinoa Salad with Local Tomato, Cucumber and Sherry Vinaigrette
Grilled Local Shutome GF	Grilled Manhattan-Style New York Steaks DF GF with Lawai Valley Mushroom Demi-Glace
with Hawaiian Aioli and Furikake Lemongrass Roasted Chicken and Local Choy Sum DF GF	Kamaboko Mahi Mahi Dynamite with Lup Cheong GF
Local Boy Mahi Mahi DF GF with Lup Cheong, Tomato, Shiitake and Plantation Style Sauce	Pan Roasted Chicken GF with Ali`i Kula Lavender Seasoning and Creamy Maytag Blue Cheese Polenta
Grilled Grass Fed New York Steaks DF GF	Ditalini Primavera
Sauteed Zucchini and Summer Squash with a Macadamia Nut Pesto	with Garden Basil Pesto, Fresh Vegetables and Toasted Pine N
Local Style Fried Rice DF GF SF with Char Sui Pork and Shrimp	Assorted Breads and Rolls
Taro Rolls and Butter	Chocolate Caramel Torte, Green Tea White Chocolate Cake, Fruit Tarts and Chocolate Coconut Chip Macaroons
Kauai Coffee Mousse, Mango Cheesecakes, Chocolate Caramel Macadamia Nut Tarts and Banana Cream Tarts	\$215 Per Guest
\$215 Per Guest	
TASTE OF KAUAI	
Tropical Fruit Salad	
Watercress Salad	

with Tamarind Vinaigrette

Grand Hyatt Kauai Greens

with Local Tomatoes, Fresh Mozzarella, Basil Leaves, Hawaiian

Local Japanese Cucumbers. Local Heirloom Tomatoes and

Sea Salt, Aged Balsamic and Extra Virgin Olive Oil

Tomato Caprese

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

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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.

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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,

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

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

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

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.

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 APPETIZER (SELECT ONE)

Togarashi Seared Ahi (cold)

Avocado, Lotus Roots, Watermelon Radish, Heirloom Tomato, Capers, Aunty Lilikoi Mustard Vinaigrette

Poached Kona Lobster (cold)

Sweet Maui Onion, Micro Edibles, Saffron Aioli

Poached Thai Prawn Cocktail (cold)

Pineapple, Thai Basil, Chili Aioli and Calamansi Lime

Slow Braised Beef Short Rib (hot)

Kabocha Pumpkin Puree, Edamame, Lomi Lomi, Natural Braising Jus

Pan Seared Jumbo Lump Crab Cake (hot)

Papaya-Daikon Relish, Herb Salad, Pickled Ginger Beurre Blanc

Beef and Truffle Ravioli (hot)

Red Wine Demi Glace, Shaved Fennel, Heirloom Tomato, Shaved Parmesan

PLANNER'S CHOICE SALAD (SELECT ONE)

Asparagus and 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

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	

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

Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES

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.

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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	WHITES
La Marca, Prosecco, Sparkling Wine \$66 Bottle	The Crossings, Sauvignon Blanc \$60 Bottle
Villa Sandi, Prosecco, Brut \$66 Bottle	Mer Soleil, Unoaked, Chardonnay \$64 Bottle
	Kim Crawford, Sauvignon Blanc \$68 Bottle
	Chateau Ste Michelle, Columbia Valley, Riesling \$55 Bottle
	Kendall Jackson, Chardonnay \$60 Bottle
	Hess Collection, Napa Valley, Chardonnay \$80 Bottle
ROSÉ	
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

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

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

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

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

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

Bar Packages

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

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.

Four Hours \$102 Per person	Four Hours \$114 Per person
Three Hours \$85 Per person	Three Hours \$95 Per person
Two Hours \$68 Per person	Two Hours \$76 Per person
One Hour \$34 Per person	One Hour \$38 Per person
HOST SPONSORED SIGNATURE BAR PER PERSON	HOST SPONSORED PREMIUM BAR PER PERSON

HOST SPONSORED SUPER PREMIUM BAR PER PERSON

One Hour | \$42 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	Signature Cocktails \$19
Three Hours \$105 Per person	Premium Cocktails \$21
Four Hours \$126 Per person	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

White Claw & High Noon Seltzers | \$11

Canvas Wines (by the glass) | \$21

Non-Alcoholic Beers | \$11

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

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

Wedding Cakes

FILLING FLAVORS

- Strawberries & Cream
- Pineapple
- Mango
- Lilikoi
- Chocolate Ganache
- Chocolate Mousse
- Amaretto Mousse
- Bailey's Mousse
- Vanilla Mousse
- Raspberries
- Blueberries
- Coconut

- Cream Cheese
- Buttercream

CAKE FLAVORS

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

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

• Tiramisu

12" serves 50 \$500 BUTTERCREAM \$580 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	4-TIERED ROUND CAKE		
6" + 8" + 10" serves 90 \$900 BUTTERCREAM \$1050 FONDANT	6" + 8" + 10" + 12" serves 130 \$1300 BUTTERCREAM \$1500		
6" + 9" + 12" serves 110 \$1100 BUTTERCREAM \$1300 FONDANT	FONDANT		
4-TIERED SQUARE CAKE	5-TIERED ROUND CAKE		
6" + 8" + 10" + 12" serves 165 \$1650 BUTTERCREAM \$1870 FONDANT	4" + 6" + 8" + 10" + 12" serves 134 \$1340 BUTTERCREAM \$1540 FONDANT		
HALF-SHEET CAKE	FULL SHEET CAKE		
11" x 16" x 3" serves 48 \$480 BUTTERCREAM \$530 FONDANT	16" x 24" x 3" serves 96 \$960 BUTTERCREAM \$1030 FONDANT		
CUPCAKES			
CUPCAKES \$65 PER DOZEN			
3-TIER CUPCAKE TREE \$20 PER DOZEN MINI CUPCAKES \$100 6" E Mini cupcakes with a round 6" cake	BUTTERCREAM ROUND \$115 6" FONDANT ROUND		
Prices are subject to 27% taxable service charge and current Hawaii sales tax of 4 conditions.	4.712%Menu pricing and selection may change based on availability and market		

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	OCTOBER – MARCH	
10:00am ceremony on Monday-Friday \$5500.00	10:00am ceremony on Monday-Friday \$4000.00	
4:30pm ceremony on Monday. Tuesday. Thursday. Friday	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:	DISCLAIMER:
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	
Full planning services and day-of coordination by an Event Sales Manager	
HOLIDAYS:	
Prices are subject to current Hawaii sales tax of 4.712%.	

KEONELOA BAY

KEONELOA BAY

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. Keoneloa Bay also offers a beautiful grass lawn for a one-hour cocktail reception to follow.

Capacity: up to 40 guests

APRIL – SEPTEMBER	OCTOBER – MARCH
10:00am ceremony on Monday-Friday \$5500.00	10:00am ceremony on Monday-Friday \$4000.00
4:30pm ceremony on Monday, Tuesday, Thursday, Friday \$7000.00	4:30pm ceremony on Monday, Tuesday, Thursday, Friday \$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	DISCLAIMER:			
Water station				
Backup location in case of inclement weather				
Directional signage				
Cocktail hour setup which includes market umbrellas, highboys and 3-foot cocktail rounds				
Full planning services and 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, llima Garden's ocean views offer a bea	autiful and spacious setting. Capacity: 70+ guests			
JANUARY-DECEMBER	CEREMONY VENUE INCLUSIONS:			
4:30 ceremony on Monday, Tuesday, Thursday, Friday \$10000.00	White folding chairs			
4:30pm ceremony on Sunday \$12000.00	Water station			
	Backup location in case of inclement weather			
	Directional signage			

	Cocktail hour setup which includes market umbrellas, highboys and 3-foot cocktail rounds
	Full planning services and 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 garder between the Pacific Ocean and our warm saltwater lagoon.	n is exceptional for an evening of celebration, dining and dancing 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	

Full planning services and day-of coordination by an Event Sales Manager		
Prices are subject to 27% taxable service charge on food/beverage and current F	Hawaii sales tax of 4.712%.	
ILIMA TERRACE		
ILIMA TERRACE		
Invite your guests to enjoy a special evening in a romantic, shelte garden and ocean views. Use of existing tables in Ilima Terrace re	estaurant is required.	d spectacular y: up to 70 guest
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		
Full planning services and 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

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

Capacity: 70+ guests

	/BEVERAGE	MIN	IMI	М
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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
Full planning services and 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

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 & Turffilet 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%.

TIDEPOOLS RESTAURANT

TIDEPOOLS 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	1
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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
Full planning services and 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	
Full planning services and day-of coordination by an Event Sales Manager	
Prices are subject to 27% taxable service charge on food/beverage and current F	lawaii sales tax of 4.712%.
GRAND BALLROOM	
GRAND BALLROOM	
Our larger Grand Ballroom requires a space release from our Gro	up 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

Full planning services and 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

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	VIDEO ONLY
1 hour \$942 - \$1700	1 hour \$1997
2 hours \$1500 - \$2200	2 hours \$2997
3 hours \$2400 - \$3300	3 hours \$3797
4 hours \$2700 - \$3200	4 hours \$4997

5 hours \$3700 - \$5160	6 hours \$6297
6 hours \$3600 - \$4800	8 hours \$7797
7 hours \$4900 - \$7875	
8 hours \$4500 - \$9456	
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	MUSICIANS
\$650+	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	RECEPTION PLAYLIST PACKAGE

Additional hours \$500 per hour Resolution Garden outdoor fee for DJ \$150 Ilima Garden outdoor fee for DJ \$400	Up to 4 hours including sound system for any live musicians \$1000 +
MINI POLYNESIAN REVUE \$6000+	OTHER 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	BRIDESMAIDS & GROOMSMEN
Bridal Bouquet \$350 +	Bridesmaid Bouquet \$125 +
Groom's Boutonniere \$30 +	Groomsmen Boutonniere \$30 +

Lei Exchange (Double Orchid Lei & Maile Lei) \$160 +	
Sand Ceremony (two colors) \$85 +	
FLOWER GIRL	RING BEARER
Flower Girl Head Wreath \$75 +	Ring Bearer Boutonniere \$25 +
Basket with Petals \$45 +	Ring Bearer Pillow \$45 +
	Ring Bearer Shell \$45 +
MOTHERS	FATHERS
Mother's Lei \$45 +	Father's Lei \$45 +
Mother's Corsage \$55 +	Father's Boutonniere \$30 +
Mother's Nosegay \$65 +	
SPECIALTY LEI	CEREMONY DECOR
Single Orchid Lei \$35 +	7-foot Round Wood Arch (florals additional) \$1900 +
Specialty Orchid Lei \$55 +	4 Post Arch with Fabric (florals additional) \$1300 +
Maile Lei \$95 +	Corner Florals for Arch \$675 + per corner
Maile Lei with Orchids \$175 +	Chair Aisle Marker \$75 +
	Alter Florals on Pedestals \$850 +
CHAIRS	TABLE CENTERPIECES
Chivari Chairs (gold or mahogany) \$15 per chair	Low Lush Florals \$350 +
	Tall Cascading Florals \$850 +
	Cocktail Florals \$65 +
	Bar Florals \$125 +
	Escort Table Arrangement \$175 +

LIGHTING ENHANCEMENTS	MISCELLANEOUS DECOR
Market String Lights for Resolution Garden \$1500	ALOHA Sign \$500
Market String Lights for Ilima Garden \$2220 +	
Ambient Uplighting \$660 indoors \$900 outdoors	
Cold Spark \$1500 for 2 units \$2500 for 4 units	
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	

TERMS & CONDITIONS:

\$5800.00













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