



MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

# The Culinary Experience



Makena Beach and Golf Resort • 5400 Makena Alanui, Makena, HI 96753  
808-874-1111 [www.makenaresortmaui.com](http://www.makenaresortmaui.com)

All items are subject to 21% taxable service charge and 4.166% sales tax.  
A portion of the service charge is used to pay for costs and/or expenses other than wages and tips of employees.



MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

## Continental Breakfast

### MAKENA MORNING

Chilled Orange Juice  
Guava Nectar  
Seasonal Fruit and Berries  
Macadamia Nut Honey Lime Yogurt Sauce  
Assorted Muffins, Croissants  
Fruit and Cheese Danish  
Tropical Fruit Preserves, Sweet Butter  
Starbucks Brewed Regular Coffee and Decaffeinated Coffee  
Selection of Tazo Teas

\$24.00

### MOLOKINI DAWN

Chilled Orange Juice  
Guava Nectar  
Seasonal Fruit and Berries  
Macadamia Nut Honey Lime Yogurt Sauce  
Assorted Muffins, Croissants  
Freshly Baked Fruit and Cheese Danish  
Banana Bread, Carrot Bread  
Variety of Cereals, Dairy Fresh Whole and Skim Milk  
Assorted Bagels, Trio of Cream Cheeses  
Tropical Fruit Preserves, Sweet Butter  
Starbucks Brewed Regular Coffee and Decaffeinated Coffee  
Selection of Tazo Teas

\$28.00

### STAY FIT

Juice Station: Fresh Squeezed Fruits and Vegetables  
Chef's Signature Spinach Energy Drink  
Tropical Assortment of Sliced Seasonal Fresh Fruits  
Fresh Fruit Nonfat Yogurt Granola Parfaits  
Basket of Lowfat Bakeries from the Pastry Shop to include Bran,  
Carrot and Banana Muffins, Zucchini and Carrot Breads  
Cereal & Berry Bar: Bircher Muesli, Housemade Granola, and Healthy & Fit Dry Cereals  
Skim Milk, Whole Milk, Soy Milk, Rice Dreams, Almond Milk  
Multi-grain Bagels with Nonfat Cream Cheese Spreads  
Starbucks Brewed Regular Coffee and Decaffeinated Coffee  
Selection of Tazo Teas

\$34.00

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## Breakfast Enhancements

Breakfast Burrito  
Portuguese Sausage, Egg, Cheese

\$6.00 each

Molokini Breakfast Croissant Sandwich  
Ham, Egg, Cheese

\$6.00 each

House made granola and yogurt parfaits

\$8.00 each

Omelette Station, Made to Order  
Select from a variety of favorite condiments and toppings

\$10.00 person



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## Plated Breakfast *Create Your Own*

All Plated Breakfasts Include Chilled Orange and Guava Juices, Bake Shop Specialties  
Starbucks Brewed Regular and Decaffeinated Coffee, Selection of Tazo Teas

### STARTER (Selection of One)

Half Papaya with Lime  
Sliced Maui Gold Pineapple  
Fresh Fruit Granola Berry Yogurt Parfait  
Tropical Fruit Martini Lime Mint Honey

### ENTRÉE (Selection of One)

**Hawaiian Sweet Bread French Toast**  
Powdered Sugar  
Maple or Coconut Syrup  
\$24.00

**Fluffy Scrambled Eggs, Chives**  
Caramelized Maui Gold Pineapple  
\$26.00

**Makena Eggs Benedict**  
Poached Eggs, Toasted Corn Bread  
Honey Smoke Ham  
Tomato-Chive Hollandaise  
\$28.00

**Ulupalakua**  
Petite New York Steak & Scrambled Eggs  
Grilled Parmesan Asparagus  
\$32.00

### ACCOMPANIMENTS

#### (Select One)

Crisp Bacon  
Country Link Sausage  
Chicken Apple Sausage  
Honey Smoke Ham  
Portuguese Sausage

#### (Select One)

Herb Roasted Potatoes  
Lyonnais Style Red Bliss Potatoes  
Steamed White Rice  
Au Gratin Potato Hash Browns

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# Breakfast Buffet

Minimum 50 guests

Selection of Chilled Fruit Juices

Display of Seasonal Fruits and Berries

Assortment of Individual Fruit and Plain Yogurts

Assorted Dry Cereals, Dairy Fresh Whole and Skim Milk

House Made Granola, Tropical Dried Fruit, Nuts

Fluffy Scrambled Eggs

(Egg Whites and Egg Beaters available)

## Select One

Steamed White Rice

Roasted Yukon Gold Potatoes

Potatoes O'Brien, Bell Peppers and Maui Onions

Crispy Hash Browns

Country Fried Potatoes

Assortment of Breakfast Bakeries from the Pastry Shop

Tropical Fruit Preserves, Whipped Butter

Starbucks Brewed Regular and Decaffeinated Coffee and Selection of Tazo Teas

**Select One: \$30.00**

**Select Two: \$34.00**

**Select Three: \$38.00**

Crisp Applewood Smoked Bacon

Chicken Apple Sausage

Grilled Honey Ham

Portuguese Sausage

Pork Link Sausage

## ENHANCEMENTS

### Griddle Station (select one)

Hawaiian Sweet Bread French Toast, Maple Syrup

Buttermilk Pancakes, Macadamia Nuts, Maple and Coconut Syrup

Belgian Waffles, Whipped Cream, Maple Syrup

Cheese and Fruit Blintzes with Powdered Sugar

### Omelette Station

Omelette Station, made to Order

Diced Ham, Chopped Bacon, Sauteed Mushrooms, Onions, Shredded Cheddar

Green and Red Peppers

\$8.00 per person per station

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## Refreshers

<b>Starbucks Brewed Coffee, Decaffeinated Coffee</b>	\$65.00 per gallon
<b>Selection of Tazo Teas</b>	\$65.00 per gallon
<b>Chilled Fruit Juices</b> Orange, Passion-Orange, Pineapple, Guava Nectar	\$58.00 per gallon
<b>Soft Drinks</b>	\$5.00 each
<b>Bottled Waters</b>	\$5.00 each
<b>Fresh Brewed Iced Tea</b>	\$65.00 per gallon
<b>House-made Lemonade</b>	\$65.00 per gallon
<b>Arnold Palmer Signature (Iced Tea and Lemonade)</b>	\$65.00 per gallon
<b>Tropical Fruit Punch</b>	\$58.00 per gallon
<b>Fruit Flavored Infused Waters</b>	\$58.00 per gallon
<b>Sliced Tropical Fruit</b> <b>(Papaya, Pineapple, Melons, Berries, Local Seasonal Fruits)</b> Serves 35 Serves 75	\$300.00 per platter \$600.00 per platter
<b>Fresh Whole Fruit</b>	\$3.00 each
<b>Assorted Fruit and Plain Yogurt</b>	\$4.00 each
<b>Selection of Fresh Bakeries</b> Croissants, Fruit & Nut Breads, Mini Muffins, Danish, Scones	\$46.00 per dozen
<b>Assortment of Fresh Baked Cookies</b> Chocolate Chip, Macadamia Nuts Oatmeal, Peanut Butter, White Chocolate	\$48.00 per dozen
<b>Double Chocolate Brownies or Blondies</b> Plain or Macadamia Nuts	\$48.00 per dozen
<b>Salted Warm Soft Pretzels</b> Assorted Mustards	\$48.00 per dozen
<b>Assortment of Warm Scones</b> Devonshire Crème and House Made Jams	\$50.00 per dozen
<b>New York Style Bagels</b> Trio of Flavored Cream Cheeses	\$50.00 per dozen
<b>Zucchini or Carrot Bread</b> Cinnamon Butter	\$42.00 per dozen



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## *Signature* Breaks

### **LANIKAI**

Fresh Baked Breakfast Pastries  
Tropical Preserves and Whipped Butter  
Starbucks Brewed Regular Coffee and Decaffeinated Coffee  
Selection of Tazo Teas  
\$12.00

### **MALUAKA**

Raspberry, Cream Cheese and Chocolate Filled Croissants  
Caramel Cinnamon Nut Rolls  
Yogurt Covered Raisins  
Starbucks Brewed Regular Coffee and Decaffeinated Coffee  
Selection of Tazo Teas  
\$16.00

### **HANAIEI**

Freshly Baked Cookies  
Fudge Brownies and Blondies  
Haagen Dazs Ice Cream Novelties  
Chocolate, Strawberry and Dairy Fresh and Skim Milk  
\$16.00

### **LAHAINA**

Mini Quesadillas(Southwestern Chicken, Kalua pork)  
Tri-Color Corn Chips, Guacamole  
Tangy Salsa, Queso Dip  
Cinnamon Sugar Tortillas  
Fresh Squeezed Lemonade and Iced Tea  
\$20.00

### **KAILUA**

Buttered Popcorn and Cracker Jacks  
Tri-Color Tortilla Chips, Chili con Queso  
Miniature Franks in Puff Pastry, Dijon Mustard  
Roasted Salted Peanuts  
Warm Jumbo Soft Pretzels  
Arnold Palmer Signature (Iced Tea and Lemonade)  
\$18.00

### **ENHANCEMENTS:**

Assorted Diet and Regular Soft Drinks, Bottled Waters  
\$5.00 each

Starbucks Brewed Regular Coffee, Decaffeinated Coffee, Tazo Teas  
\$65.00 per gallon

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## Luncheon Buffets

Minimum 50 guests

All Luncheon Buffets Include Freshly Baked Rolls and Butter  
Starbucks Brewed Regular and Decaffeinated Coffee, Selection of Tazo Teas

### Makena Deli Lunch

**Select One:**

Makena Chowder

Fresh Island Fish, Potatoes, Roasted Red Pepper, Oyster Crackers

or

Corn and Lemongrass Veloute

Coconut and Jalapeno, Finished with Cilantro and Kaffir Lime

or

Chilled Gazpacho Soup

Cucumbers, Bell Peppers and Vegetables, Herbs and Vine Ripened Tomatoes

~

Organic Baby Greens

Sweet Maui Onions, Honeycrisp Apples, Grilled Kula Corn, Grape Tomatoes

Hilo Honey Kaffir Lime Vinaigrette

Marinated Grilled Vegetables

House made Mozzarella, Tomato and Basil, Nicoise Olives, Pita Triangles

Tropical Fruit Salad with Grapefruit Mint Raspberry Yogurt

~

Rare Roast Beef, Honey Cured Ham

Roasted Breast of Turkey, Genoa Salami

Albacore Tuna Salad

Lettuce, Sliced Tomatoes, Onions, House made Pickles,

Mayonnaise, Dijon and Whole Grain Mustards

Sliced Cheddar, Swiss and Provolone Cheeses

Assortment of Whole Grain Breads

Deli Rolls and Foccassia

~

Freshly Baked Cookies

Dark Chocolate Chip, Peanut Butter Crunch, Oatmeal

Tropical Cheese Cakes

\$40.00

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## Big Beach Hot Deli Sandwiches

Fresh Sliced Fruits with Berries

Up-Country Kula Mixed Greens, Tomato, Cucumbers, Maui Onions,  
Shredded Carrots, Papaya Seed Vinaigrette

Red Bliss Pipikaula Potato Salad  
Onion, Celery, Chopped Egg, Dijon Mustard Vinaigrette, Pepper and Chives

Penne Pasta Primavera Salad  
Sun-dried Tomato, Grilled Vegetables, Artichokes, Caper Vinaigrette

Portuguese Bean Soup  
Sausage and Kula Cabbage

~

### Hot Deli Sandwiches

Honey Smoked Ham,  
Gruyere Cheese, Carmelized Maui Onion, Dijon Mustard,  
Marble Rye

Roast Beef,  
Horseradish Cream, Havarti  
Sun-dried Tomato Tortilla

Roasted Turkey  
Pepper Jack Cheese  
Alfalfa Sprouts, Applewood Smoked Bacon,  
Vine Ripen Tomatoes, Focaccia

~

Maui-Style Potato Chips

~

Mango Cheesecake  
Fresh Mango and Vanilla

Mini Crème Brule's

\$44.00



## The Wrap-Up

Vegetable Crudités  
Roquefort and Buttermilk Dips

Maui Potato Chips and Maui Onion Dip

Caesar Salad Station  
Chopped Romaine Lettuce, Baked Garlic Croutons, Fresh Parmesan Reggiano  
Dash of Pepper, Classic Caesar Dressing

Fresh Pineapple Salad with Mint and Honey

### Select Three:

Roast Beef  
Pickled onion, creamy horseradish, havarti whole wheat tortilla

Truffle Chicken Salad  
Provolone, Manoa lettuce, yellow tomato  
Spinach Flour Tortilla

Upcountry Turkey Club  
Tomato, lettuce, avocado spread, Swiss cheese, bacon  
Sundried Tomato tortilla

Big Beach Tuna Salad  
Lettuce, tomato, capers, Whole Wheat Tortilla

Ham & Swiss  
Sliced Ham, Baby Swiss Cheese  
Lettuce, Tomato  
Spinach Tortilla,

Grilled Mediterranean Vegetables  
Roasted Peppers and Feta  
Sundried tomato tortilla

~

Assorted Miniature Pastries

\$48.00



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## The Chefs Herb and Vegetable Garden

A menu specially developed for the person that appreciates the garden

Chilled Makena Cucumber Gazpacho  
Shrimp and Kaffir Lime Ceviche

Tropical Fruit Salad with Fresh Berries  
Grapefruit Mint Hilo Honey Yogurt

Baby Spinach Salad  
Red Onions, Mandarin Oranges, Carrots, Red Bell Peppers, crispy Won Tons  
Citrus Vanilla Vinaigrette

Aquaponic Baby Green Salad  
Sweet Maui Onions, Honeycrisp Apples,  
Grilled Kula Corn, Grape Tomatoes  
Hilo Honey Kaffir Lime Vinaigrette

Grilled Asparagus and Maui Onions  
Raspberries, Blue Spice Basil Vinaigrette

Thai Summer Roll  
Shrimp Crispy Raw Vegetables and Avocado  
Sweet Thai Basil-Ginger Mint Dipping Sauce

Cilantro Macadamia Nut Crusted Mahi-Mahi  
Citrus Red Quinoa Kaffir Mango Salsa

Grilled Vegetable Brochettes  
Israeli Cous Cous

~

Mango or Raspberry Sorbet

Tropical Fruit Tart

\$50.00

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## Makena Big Beach BBQ

Chilled Gazpacho Soup  
Cucumbers, Bell Peppers and Vegetable  
Herbs and Vine Ripened Tomatoes

Fruit Salad with Lime Basil Hilo Honey

Cool Pineapple Coleslaw

Fresh Fried Yukon and Molokai Potato Chips  
, Maui Onion Dip

Greek Salad  
Crisp Romaine, Roasted Peppers, Tomato, Cucumber, Red Onion,  
Feta Cheese, Kalamata Olives, Herb Vinaigrette

Heirloom Tomato Cucumber Maui Onion and Pipikaula Salad

Grilled selections served in chafing dishes:

**Select three:**

South Maui Barbecue Chicken Breasts  
Grilled Angus Burgers  
Vegetarian Burgers  
Kosher Hot Dogs

Grilled Peppers and Onions, Sauerkraut, Diced Onions  
Home made Pickles, Sliced Tomatoes, Sliced Onion, and Butter Lettuce  
Dijon and French Mustards, Mayonnaise, Sweet Pickle Relish  
Sliced Swiss, Cheddar, and Pepper Jack Cheeses

Assorted Hot Dog and Hamburger Buns

Jalapeno Cheddar Cornbread  
Blue Cornmeal

Corn on the Cob  
Honey Ancho Butter

Boracho Baked Beans

~

Assorted Ice Cream Novelties

Tropical Fruit Tarts

\$52.00

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## Makena Mediterranean

Minestrone Soup  
Fresh Basil Pesto

Penne Pasta Primavera Salad  
Sun-dried Tomato, Grilled Vegetables, Artichokes, Caper Vinaigrette

Shaved Imported Prosciutto  
Ripe Melon Mint Salad

Caesar Salad Station  
Chopped Romaine Lettuce, Baked Garlic Croutons, Fresh Parmesan Reggiano  
Dash of Pepper, Classic Caesar Dressing

Housemade Mozzarella, Haiku Tomato and Kula Onion Salad  
Shallot Balsamic Vinaigrette

~

Chicken Piccata  
Citrus Israeli Cous Cous Lemon Caper Sauce

Grilled Fillet of Salmon  
Riso Pasta  
Julienne Seasonal Grilled Vegetables

Pesto Penne Pasta  
Grilled Mushrooms, sausage  
Roasted Vegetables, Spicy Marinara

Prosciutto Parmesan Basil Wrapped Prawns  
Ragout of Artichoke, Fennel, Tomato and Olives

Mushroom and Cheese Raviolis

~

Focaccia Breads and Italian Rolls

~

Tiramisu

Lilikoi Cheesecake  
Fresh Berries

Triple Chocolate Mousse Cake

\$56.00

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## East Meets West

Corn and Lemongrass Veloute  
Coconut and Jalapeno, Finished with Cilantro and Kaffir Lime

Sliced Pineapple, Mango and Papaya

Rice Paper Summer Rolls  
Crisp Vegetables and a Tamarind Dipping sauce

Won Ton Crunch Salad Station  
Hibichi Chicken, Crispy Won Bok Cabbage, fine julienne Red Onions, Red and Yellow Bell Peppers,  
Carrots, Green Onions, Crunchy Fried Won-Ton Shreds and Wasabi Vinaigrette

Chuka Soba Rock Shrimp Noodle Salad  
Julienne of Asian Vegetables  
Ginger Vinaigrette

Thai Beef Salad  
Cucumbers, Tomatoes, Bean Sprouts

~

Kung Pao Chicken  
Water chestnuts, bell Peppers, Dark Soy

Ton Katsu Curry

Grilled Teriyaki Steak

Pork Fried Rice

Wok Fried vegetables

Green Tea, Sesame and Lychee Crème Brulée Samplers

~

Lilikoi Cheesecake

Tropical Fruit Tart

\$58.00

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## Plated Luncheon

All Plated Luncheons Include Chef's Selection of Starch, Seasonal Vegetables,  
Freshly Baked Rolls and Butter  
Starbucks Brewed Regular Coffee, Decaffeinated Coffee, Selection of Tazo Teas

### Meeting Express

Chicken Cobb Salad  
Vine Ripened Tomatoes, Avocado, Crisp Bacon, Blue Cheese Crumbles  
Blue Cheese Dressing

OR

Caesar Salad with Grilled Chicken  
Fresh Romaine Lettuce, Grated Parmesan Cheese, Garlic Croutons  
Caesar Dressing

~

Mango Cheesecake  
Fresh Mango and Vanilla

\$30.00

### Menu #1

Heirloom Tomato, House Mozzarella Tower, Olive Tapenade, Fresh Basil Vinaigrette  
Balsamic Reduction and Herb Oil

~

Roasted Herb Marinated Chicken Breast  
Brined and Roasted, Grilled Vegetables and Mushroom Orzo Pasta with Roasted Garlic Prosciutto  
Parmesan Cream

~

Makena Tiramisu

\$36.00

### Menu #2

Lemongrass Corn and Kaffir Veloute  
Rock Shrimp Salpicon

~

Chinese Chicken Salad  
Baby Totsoi, Tomatoes, Colored Bell Peppers  
Orange Segments, Crispy Wonton Strings  
Wasabi Vinaigrette

~

Mango Cheesecake  
Fresh Raspberries  
Mango Sauce

\$38.00

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### **Menu #3**

Caesar Salad  
Aquaponic Baby Romaine, Cherry Tomatoes, Garlic Croutons,  
Fresh Shaved Parmesan, Caesar Dressing

~

Seafood Farfalle Pasta  
Shrimp, Scallops, Fresh Catch  
Lobster Cream Sauce, Fresh Asparagus  
Roasted Red Peppers

~

Ulupalakua Strawberry Chiffon Cake

\$40.00

### **Menu #4**

Coconut and Macadamia Crusted Prawns  
Papaya, Loquat and Orange Salsa  
Grapefruit Mint Nage

~

Teriyaki Grilled Salmon  
Soba Noodles, Snap Peas  
Ginger Miso Butter

~

Tropical Fruit Tart  
Big Island Vanilla Anglaise

\$42.00

### **Menu #5**

Makena Snow Crab Cake  
Fresh Hawaiian Hearts of Palm Relish  
Crispy Molokai Potato, Mango Remoulade

~

Cilantro Macadamia Nut Crusted Mahi-Mahi  
Citrus Red Quinoa Kaffir Lemongrass Butter

~

Lilikoi Cheesecake

\$46.00



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**Menu #6**

Chilled Gazpacho and Crab Soup  
Cucumbers, Bell Peppers and Vegetable  
Herbs and Vine Ripened Tomatoes

~

Nicoise Salad

Peppered Ahi Tuna, Baby Romaine  
Greek Olives, Herb Potatoes, Egg  
Haricot Verts, Tomatoes  
Caper Herb Vinaigrette

~

Crème Brulee Sampler  
Lilikoi Coffee and Mango

\$50.00

**Menu #7**

Organic Baby Greens  
Sweet Maui Onions, Honeycrisp Apples,  
Grilled Kula Corn, Grape Tomatoes  
Hilo Honey Kaffir Lime Vinaigrette

~

Grilled Petite New York Steak & Prawns  
Sautéed Mushroom Medley, Grilled Maui Onion, Pretzel Roll, Mustard Potato Salad

~

Chocolate Macadamia Nut Cream Pie

\$54.00



## Boxed Lunches

Minimum order of ten required

### Sunrise Snack

Choice of Chilled Passion Fruit Juice  
or Guava Nectar  
Half Papaya with Lime  
Fruit Danish, Croissant,  
Banana Bread or Mini Muffins  
Flavored or Plain Yogurt

\$20.00 per person

### Haleakala Morning

Choice of Chilled Passion Fruit Juice  
or Guava Nectar  
Half Papaya with Lime, Fruit Danish,  
Flavored or Plain Yogurt

#### Select One:

Croissant Sandwich,  
Swiss Cheese and Honey Cured Ham  
or Roasted Turkey Breast and Provolone Cheese or  
Smoked Salmon with Maui Onion, Capers, Cream Cheese  
on Bagel

\$26.00 per person

### Golfer's Delight

(Select one of the following Sandwiches)

Country Ham with Swiss Cheese  
Oven Roasted Sliced Turkey Breast  
Hearty Vegetarian  
Roast Beef and Tomato  
Choice of ~  
French Roll, Wheat Bread or  
Herb Focaccia Bread

~  
Maui Potato Chips, Pasta Salad,  
Vegetable Crudité,  
Whole Fruit and Maui Cookies

\$28.00 per person

### Complements

Individual Bags of Chips	\$3.75 each
Pita Chips with Herb Spread	\$4.50 each
Whole Fresh Fruit	\$3.00 each
Granola Bars or Candy Bars	\$3.00 each
Salted Mixed Nuts	\$4.50 each
Fudge Brownies or Cookies	\$3.75 each
Carrot or Zucchini Bread	\$3.50 each
Fruit Yogurt	\$4.50 each
Fresh Sliced Pineapple	\$4.50 each
Assorted Cheeses & Lavosh	\$8.25 each

### Bento Box

Chicken Katsu, Ahi Teriyaki,  
Nimono, Onigiri, Oshinko,  
Whole Fresh Fruit, Fruit Bread,

\$30.00 per person

### The Wrap Up (Select One)

Roast Beef with Whole Wheat Tortilla  
Turkey Club with Sundried Tomato Tortilla  
Ham & Swiss with Spinach Tortilla

~  
Maui Potato Chips, Orzo Pasta Salad,  
Vegetable Crudite, Whole Fruit and Cookies

\$30.00 per person

### BEVERAGE ACCOMPANIMENTS

Soft Drinks  
Bottled Waters  
Gatorade or Energy Drinks  
Fruit Juices or Iced Tea

\$5.00 each

## Hors d' Oeuvres

### *Chilled*

Peruvian Potatoes, Crème Fraiche and Caviar

Prosciutto, Goat Cheese and Maui Onion Tart

Mozzarella, Prosciutto and Oven Dried Tomato  
Roasted Red Pepper Pesto Cream

Smoked Salmon Crostini, Pickled Cucumber, Lemon Lime Zest

Tomato and Olive Tapenade, Pesto Crostini

Smoked Turkey with Mandarin Orange, Toasted Almonds

Thai Crab Summer Roll  
Crisp Vegetables, Fresh Mint and Cilantro

Strawberries, Brie and Macadamia Nuts

Tomato, Cucumber and Mozzarella Brochette

Melon Prosciutto and Mint Brochette

\$60.00 per dozen

Smoked Salmon Roll, Cilantro Lime and Cucumber

Crab and Lemongrass Tomato Shooter

Lobster Medallion, Crispy Pancetta, Oven  
Dried Tomato, Vanilla Aioli

Kona Lobster Scallop English Pea Shooter

Schimi Peppered Seared Tuna  
Cucumber Rondelle, Wasabi Cream Cheese

Curried Shrimp, Mango Chutney

Maui Onion, Crab and Avocado Sushi Roll

Beef Carpaccio, Whole Grain Mustard Aioli  
Parmesan Garlic Toast, Truffle Oil

Spicy Chilled Shrimp Satay

Makena Ponzu Salsa Oyster

\$72.00 per dozen



## Hors d' Oeuvres

### *Hot*

Chicken Proscuitto and Basil Brochette

Parmesan Breaded Artichoke Heart  
Stuffed with Goat Cheese

Shrimp Empanadas, Sour Cream

Shrimp & Crab Lumpia, Lemongrass Dipping Sauce

Kalua Pork Won Ton, Ying Yang Sauce

Hawaiian Barbecue Duck, Grilled Pineapple

Chinese Barbecue Pork Shu Mai

Kalua Pork Spring Rolls, Soy Mustard Dipping Sauce

Hoisin Chicken Yakitori, Thai Peanut Sauce

\$62.00 per dozen

Lemon Curry Lamb Chops  
Fresh Coriander and Coconut Raita

Makena Snow Crab Cakes  
Passion Fruit Kaffir Lime Aioli

Crispy Shrimp Tempura  
Ginger Lemongrass Plum Sauce

Kona Crab Gratin, Roasted Fingerling Potatoes

Hibachi Salmon Sate Skewers

Grilled Jumbo Shrimp on Sugarcane Skewers

Baked Oyster on the Half Shell  
Coconut and Taro Leaf

Shrimp Lumpia Summer Rolls  
Sweet and Sour Sauce

Pecorino Crab and Proscuitto Tartlettes

\$72.00 per dozen

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## Reception *Enhancements*

### **Hand Cut Maui Potato Chips & Tortilla Chips**

Maui Onion Dip and Salsa Fresca

(Serves 35)	\$95.00
(Serves 75)	\$150.00
(Serves 125)	\$250.00

### **Macadamia Nuts & Mixed Nuts**

(Serves 35)	\$95.00
(Serves 75)	\$160.00
(Serves 125)	\$250.00

### **Fresh Garden Vegetable Crudite**

Maui Onion Dip, Buttermilk Herb Dip

(Serves 35)	\$240.00
(Serves 75)	\$475.00
(Serves 125)	\$775.00

### **Sliced Tropical Fruit**

Seasonal Melons, Pineapple, Berries

(Serves 35)	\$250.00
(Serves 75)	\$500.00
(Serves 125)	\$825.00

### **Imported and Domestic Cheese**

French Bread, Water Crackers, Housemade Lavosh

(Serves 35)	\$350.00
(Serves 75)	\$750.00
(Serves 125)	\$1,100.00

## Specialty Stations & Reception Enhancements

For an Action Station, please add Chef Attendant \$150.00 + tax for 2 hour period  
A minimum order of (3) stations required

### HAWAIIAN HIBACHIS

Lemon Curry Lamb Coconut Coriander Raita  
Thai BBQ Chicken-Tamarind Peanut Sauce  
Spicy Chile Shrimps- Minted Lime Splash  
Hibachi Salmon Sate  
(Estimated at 4 pieces per person)

\$24.00 per person

### SUSHI AND SASHIMI BAR

Shrimp, Tuna and Salmon Sashimi  
California Rolls (Crabmeat and Avocado)  
Spicy Tuna and Shrimp Tempura Rolls  
Wasabi, Soy Sauce, Pickled Ginger  
(Estimated at 4 pieces per person)

\$24.00 per person

### MAKENA CRAB CAKE STATION

Exotic Fruit Salsas and Remoulades  
(based on 3 pieces per person)

\$22.00 per person

### RAKU SPECIALITY TEMPURA STATION

Large Shrimps, Eggplants, Molokai Potatoes,  
Carrots, Shitakes, Tensuyu Sauce  
(based on 4 pieces per person)

\$22.00 per person

### HAWAII SALAD STATION

Maui Citrus Salad, Hydroponic Baby Greens, Strawberries, Tangerines, Avocado,  
Golden Maui Pineapple, Hearts of Palm, Teardrop Tomatoes, Edamame,  
Gorgonzola Blue Cheese, Candied Walnuts, Sunflower Seeds,  
Rock Shrimp or Crab Meat, Lime Cilantro Vinaigrette, Passion Vinaigrette  
Sourdough Rolls

\$20.00 per person

### RAW BAR

Chilled Jumbo Shrimp, Crab Claws  
Oysters on the Half Shell  
Wasabi and Traditional Cocktail Sauces, Mustard Sauce,  
Three Salsas, Mignonettes, Horseradish, Lemon Wedges  
(Estimated at 4 pieces per person)

\$22.00 per person

### RISOTTO STATION

Aborio Rice, Wild Mushrooms  
Rock Shrimp, Herb Pesto  
Grilled Chicken, Sun-dried Tomatoes, Parmesan Cheese

\$18.00 per person

**ANTIPASTO DISPLAY**

Assorted Italian Meats and Cheeses  
 Grilled Eggplant, Pepperoncini  
 Grilled Yellow and Zucchini Squash  
 Green Onion, Asparagus Spears  
 Grilled Portobello Mushrooms  
 House Made Mozzarella, Basil and Olive Oil  
 Marinated Sun-dried Plum Tomatoes  
 Artichoke Hearts, Kalamata Olives  
 Sliced French Bread and Lavosh

\$25.00 per person

**PASTA STATION**

Spinach Tortellini- Plum Tomato, Roasted Bell Peppers, Onions, Pancetta,  
 Fresh Basil Alfredo Sauce, Fusilli Pasta- Italian Sausage, Wild Mushrooms,  
 Roasted Hearts of Palm, Roasted Garlic Vodka Tomato Cream  
 Penne Rigate-Bolognese Sauce  
 Fresh Parmesan, Crushed Red Pepper, Freshly Ground Black Pepper  
 Focaccia Bread

\$22.00 per person

**KUNG PAO WOK STATION**

Marinated Pork Tenderloin or Chicken  
 Stir-fried with Asian Mushrooms, Sprouts, Peapods, Mixed Bell Peppers,  
 Water Chestnuts, Dark Soy, Peanuts  
 Onions, Ginger and Garlic, Jasmine Rice  
 Shrimp Spring Rolls  
 Hot Mustard, Soy Sauce  
 Ponzu Dipping Sauce

\$20.00 per person

Tofu \$19.00 per person  
 Beef \$22.00 per person  
 Shrimp \$24.00 per person

**WHOLE WOK FRIED SIZZLING SNAPPERS**

Deep Fried with Oriental Stir Fried Vegetables \$14.00 per person

**BAKED BRIE EN CROUTE**

Hawaiian Brown Sugar Macadamia Nuts and Butter  
 French Bread and Housemade Lavosh \$12.00 per person

## Carving Stations

Carving Attendant \$150.00 + tax for 2 hour period

### STEAMSHIP ROUND OF BEEF

Au Jus and Horseradish Sauce  
Silver Dollar Rolls  
(Serves 100)

\$1,000.00

### CHINESE STYLE ROAST SUCKLING PIG

Plum Sauce, Spring Onions, Bao Buns  
(Serves 40)

\$650.00

### HERB CRUSTED LEG OF LAMB

Cabernet Poha Berry Demi Glace, Roasted Garlic and Truffle Fingerling Potatoes  
(Serves 25)

\$400.00

### NEW YORK STRIP

Whole Grain Mustard Garlic Thyme Crust  
Wild Mushroom and Maui Onion Ragout, Garlic Herb Roasted Red Potatoes  
Port Wine Veal Reduction  
Sliced French Bread  
(Serves 30)

\$600.00

### WHOLE STEAMED HAWAIIAN SNAPPER

Steamed in Ti Leaf Lau-Lau Package  
Citrus Jasmine Rice, Stir Fried Vegetables  
Soy Ginger Butter Sauce  
(Serves 25)

\$500.00

### ROSEMARY SEASONED TURKEY

Loquat and Mango Salsa  
Stone Ground Mustard, Sesame Roll  
(Serves 30)

\$400.00

### SALMON EN CROUTE

Salmon Wrapped in Puff Pastry  
Mushroom Wild Rice, Dill Buerre Blanc  
(Serves 40)

\$400.00

### HANA RUM GLAZED HAM

Tart Mango Chutney, Spiced Honey Mustard  
Slider Rolls  
(Serves 50)

\$400.00



MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

# ***Signature Dinner Buffet*** **Hawaiian Feast**

Minimum 50 guests

Baby Kula Greens  
Papaya Seed Vinaigrette, Buttermilk Dressing, Balsamic Vinaigrette

Papaya and Pineapple Salad, Mint Syrup  
Toasted Coconut Shavings

Crispy Vegetable Bean Sprout Salad, wasabi Asian Dressing

Lomi-Lomi Salmon with Green Onions

Oriental Noodle Salad

Garden Fresh Crudite  
Maui Onion Dip

Traditional Hawaiian Poi

Coconut Macadamia Crusted Molokai Sweet Potato Fries

Stir Fried Vegetable Medley

Hawaiian Stir Fried Rice

Fresh Baked Taro Rolls  
Sweet Butter

Grilled Hawaiian Fish  
Tropical Fruit Salsa, Ginger-Lime Butter

Ginger Chicken  
Oriental Stir-Fry Noodles

Grilled Teriyaki Beef Steak  
Scallions and Toasted Sesame Seeds

Kalua Pig, Kula Cabbage and Maui Onions  
Guava Chiffon Cake

Chocolate Macadamia Cream Pie

Lilikoi Cheese Cake

Haupia  
(Traditional Hawaiian Coconut Dessert)

Starbucks Brewed Coffee, Decaffeinated Coffee, Selection of Tazo Teas

\$90.00

All items are subject to 21% taxable service charge and 4.166% sales tax.  
A portion of the service charge is used to pay for costs and/or expenses other than wages and tips of employees.



MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

# ***Signature Dinner Buffet*** **“Taste of Makena”**

Minimum 50 guests

## **SALAD BAR & SIDES**

Caesar Salad

Hearts of Romaine, Grated Parmesan Cheese, Cherry Tomatoes, Herb Garlic Croutons

Purple Potato Salad with Chives

Ahi Nicoise Salad

~

Makena Seafood Chowder

Oyster Crackers

~

## **ENTRÉE**

**(Select Four Items)**

Medley of Hawaiian Seafood with Lemongrass Cream Sauce

Roasted Kula Tomatoes

Cilantro Macadamia Crusted Mahi Mahi

Citrus Couscous Kaffir Butter

Hoisin Glazed Breast of Chicken

Crispy Chinese Noodles, Stir-Fry Vegetables

Grilled Beef Flank Steak and Soy-Ginger Glaze, Scallions

Crispy Maui Onions

Manila Clams and Rock Shrimp Linguine, Fresh Tomato Herbs

Coconut Pesto

Whole Roasted Duckling with Sweet-n-Sour Plum Sauce

Stir-Fry Vegetables

~

Steamed Kula Vegetables

Assortment of Rolls with Sweet Island Butter

Steamed White or Brown Rice

## **DESSERTS**

White Chocolate Macadamia Nut Cheesecake

Banana Cream Pie

Guava Chiffon Cake

Tropical Fruit Tart

Starbucks Brewed Coffee, Decaffeinated Coffee

Selection of Tazo Teas

\$100.00

All items are subject to 21% taxable service charge and 4.166% sales tax.  
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MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

# *Signature Dinner Buffet*

## **Ulupalakua Steak Fry Barbecue**

Minimum 50 guests

Maui-Style Potato Chips and Tortilla Chips  
Maui Onion Dip and Tomato Salsa

Haleakala Mountain Green Salad  
Tomatoes, Cucumbers, Carrots, Maui Onions  
Buttermilk, Papaya Seed, Shallot Herb Vinaigrettes

~

Pineapple Cole Slaw  
Pipikaula Potato Salad with Chives  
Buttered Corn on the Cob  
Boracho Baked Beans  
Baked Potato with all the Fixins'  
Biscuits and Jalapeno Cornbread with Sweet Honey Butter

~

Portuguese Bean Soup, Sausage and Kidney Beans

~

### **From The Grill:**

Grilled Mahi-Mahi, Ginger-Lime Butter and Papaya Lychee Loquat Salsa

South Maui Barbecue Baby Back Ribs, Grilled Pineapple

Kiawe Wood Fired Marinated Flank Steaks, Chimichurri

Maui Onion Barbecue Boneless Breast of Chicken

Grilled Prawns with Lemongrass and Cane Sugar Glaze

~

Pineapple Upside Down Cake  
Haiku Lime Pie  
Strawberry Shortcake  
Chocolate Macadamia Nut Cream Pie

~

Starbucks Brewed Coffee, Decaffeinated Coffee, Selection of Tazo Teas

**\$110.00**

All items are subject to 21% taxable service charge and 4.166% sales tax.  
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## Create Your Own Dinner Buffet

Buffet Dinner Include Chef's Selection of Starch and Seasonal Vegetable, Fresh Baked Rolls and Butter  
Starbucks Brewed Coffee, Decaffeinated Coffee, Selection of Tazo Teas  
Minimum 50 guests

### SELECT THREE:

Tri-Color Tortellini Salad, Artichokes,  
Sundried Tomatoes, Capers, Red Onions,  
Pesto Shallot Honey vinaigrette

House Made Mozzarella Beefsteak Tomato  
Hana Papaya, Shallot Balsamic Vinaigrette  
Fresh Basil Oil

California Rolls  
Wasabi Ginger Oil

Haleakala Greens, Honey Crisp Apples  
Sugared Pecans, Roasted Corn, Baby Tomatoes,  
Hearts of Palm, Shallot Lime Vinaigrette

Baby Spinach and Arugula, Strawberries,  
Watermelon, Midnight Moon Cheese, Jicama, Macadamia Nuts, Honey Guajillo Vinaigrette

Lemongrass Corn and Coconut Veloute'  
Cilantro and Kaffir Lime Leaf Finish

Makena Seafood Chowder  
Oyster Crackers

### SELECT ONE SET:

#### Roasted Pork Loin

Blue Cheese stuffed fingerling potatoes, Port Wine  
Pork Demi Glace

#### Roasted Fillets of Atlantic Salmon

Orange Marmalade, Shiitake Mushroom Basmati,  
Ginger Scallion Broth  
\$70.00

#### Char Grilled Island Fish

Lemongrass Butter and Island Salsa  
**Petite Marinated Filets**  
Kabli Ginger Demi Glace  
\$78.00

#### Shrimp Farfalle

Hawaiian Hearts of Palm, Roasted Onions,  
Pancetta, Tomato Vodka Sauce

#### Herb Crusted Prime Rib of Beef \*

Bernaise Sauce  
\$76.00

\*(Carved to Order-add \$150.00 + tax for carver)

#### Parmesan Crusted Swordfish Fillet

Meyer Lemon Butter, Kaffir Infused Jasmine  
**Grilled Chicken Breast**  
Soy Grilled Pineapple, Molasses Barbeque  
\$80.00



**SELECT FOUR:**

Selection of Miniature Pastries  
Petit Fours, Fruit Tartlettes  
White and Dark Chocolate Truffles  
Mini Cannoli Cream Puffs

Grand Marnier Godiva Fondue  
Cubed Seasonal Fruits, Pound Cake

Hawaiian Sweet Bread Pudding  
Praline, Chantilly Cream

German Chocolate Cake  
Pecans, Coconut

Traditional Tiramisu  
Mascarpone and Italian Lady Fingers

Chocolate Macadamia Nut Cream Pie  
Shortbread Crust, Chocolate Shavings

**DESSERT BUFFET ENHANCEMENTS**

**Crepe Station**

Crepes Suzette and Brandied Peach  
Orange Butter Sauce Flambe

**Bananas Foster**

Bananas Sauteed in Rum  
Brown Sugar and Vanilla Ice Cream

**Cherries Jubilee**

Whole Cherries with Orange Zest and Brandy  
Vanilla Bean Ice Cream

\$12.00 per person

## Dinner Entrées

All Plated Dinners Include Chef's Selection of Starch and Seasonal Vegetable, Gourmet Rolls and Butter Starbucks Brewed Coffee, Decaffeinated Coffee, Selection of Tazo Teas

### Menu 1

Wild Mushroom and Lime Thyme Bisque  
Chive Cream

~

Organic Baby Greens  
Sweet Maui Onions, Honeycrisp Apples,  
Grilled Kula Corn, Grape Tomatoes  
Hilo Honey Kaffir Lime Vinaigrette

~

Roasted Herb Marinated Chicken Breast  
Brined and Roasted, Butter Braised Baby Bok Choy, Roesti Potato  
Port Wine Demi

~

German Chocolate Cake  
Pecans, Coconut

\$80.00

### Menu 2

Hawaiian Ahi Carpaccio  
Ginger Poke Tower, Crispy Molokai Potato  
South Pacific Splash

~

Baby Tatsoi Salad  
Teardrop Tomatoes, Orange Segments, Crispy Vegetables and Noodles  
Wasabi Vinaigrette

~

Mongolian Glazed Double Thick Pork Chop  
Asian Sweet Soy Glazed Vegetables  
Wasabi Whipped Potatoes

~

Coconut Layer Cake  
Tahitian Vanilla Bean Sauce

\$88.00



MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

### Menu 3

Makena Dungeness Crabcake  
Corn Relish, Spicy Mango Remoulade  
Asian Oil

~

Fresh Hawaiian Baby Lettuces  
Roasted Hearts of Palm, Avocado, Maui Onions  
Mango, Blueberries, Baby Tomatoes  
Passion Fruit Vinaigrette

~

Cilantro Macadamia Nut Crusted Mahi-Mahi  
Citrus Red Quinoa Kaffir Lemongrass Butter

~

Tropical Mango Cheesecake

\$92.00

### Menu 4

Jumbo Shrimp Cocktail  
Chunky Avocado Edamame Relish  
Lime Cilantro Splash, Kaffir Lime Cream

~

Baby Spinach and Arugula, Strawberries,  
Watermelon, Midnight Moon Cheese, Jicama, Macadamia Nuts, Honey Guajillo Vinaigrette

~

Fire Roasted Filet Mignon  
Truffle Whipped Yukon,  
Port Poached White Asparagus Crispy Leeks  
Cabernet Sauce

~

Chocolate Macadamia Nut Cream Pie  
Shortbread Crust, Chocolate Shavings

\$96.00

### Menu 5

Lobster Ravioli  
Roasted Hearts of Palm, Caramelized Onions and Oyster Mushrooms Crispy Leeks  
Tomato Fennel Broth

~

Heirloom Tomato, House Mozzarella Tower, Olive Tapenade, Fresh Basil Vinaigrette  
Balsamic Reduction and Herb Oil

~

Petite Filet of Beef  
Sauteed Fresh Hawaiian Catch  
Kaffir Lime Butter, Tropical Fruit Salsa  
Chilean Grape Demi Glace

~

Triple Chocolate Mousse Cake

\$100.00

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MAKENA BEACH & GOLF RESORT  
MAUI, HAWAII

### Menu 6

Lemongrass Corn and Kaffir Veloute  
Rock Shrimp Salpicon

~

Seared Hawaiian Ahi Caesar Salad  
Baby Romaine Seared Ahi Carpaccio Garlic Crostini, Parmesan Cheese  
Caesar Dressing Balsamic Reduction

~

Lemongrass Grilled Prawns and Scallop  
Petite Tenderloin of Beef  
Ginger-Lime Butter and Pinot Noir Sauce

~

Trio of Crème Brule  
Green Tea, Sesame, Lychee

\$104.00

### Menu 7

Pan Seared Shrimps and Scallop  
Celeriac and Yukon Gold Puree  
Jumbo Asparagus Parmesan Tuile  
Lobster Nage

~

Montrachet Salad  
Baby Frissee, Radicchio, Crispy Pancetta  
Roasted Bell Peppers, Red Belgian Endive  
Surfing Dairy Goat Cheese Crostini  
Shallot & Honey Vinaigrette

~

Herb Roasted Double Lamb Chops  
Cabernet Potatoes, Brown Butter Asparagus  
Poha Berry Demi Glace

~

Triple Chocolate Mousse Cake

\$110.00

### Menu 8

Hamachi and Ahi Duo  
Heirloom Radish Salad Serrano Creme  
Chefs Yuzu Sauce

~

Crab Stuffed Heirloom Tomato  
Bleu Cheese, Maui Onion, Basil, Crostini  
Sherry Vinaigrette

~

Butter Braised Lobster Tail and Roasted Tenderloin of Beef  
Heirloom Baby Carrots, White Asparagus  
Mushroom Stew Cabernet Wine Sauce

~

Chocolate Macadamia Nut Brittle Flan

\$120.00

All items are subject to 21% taxable service charge and 4.166% sales tax.  
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**ADD AN INTERMEZZO TO YOUR DINNER**

Champagne Sorbet

Coconut Sorbet

Kilauea Guava Sorbet

Lemon Lavender Sorbet

Mai Tai Sorbet

Hayden Mango Sorbet

Orange Basil Sorbet

Passion Fruit Sorbet

Piña Colada Sorbet

Raspberry Sorbet

Kaffir Lime

Lychee

Haupia

\$8.00 per person

**ADD A TASTING CHEESE COURSE**

**\* Served with Sliced Baguette**

**Mild Flavors**

Humbolt Fog Goat Cheese (Ash Rind)

Robiola (Fresh)

Edam (Semi-Hard)

Fresh Grapes, Varietal Honey, Roasted Red Peppers

**Medium Flavors**

Stilton (Blue)

Taleggio (Washed Rind)

Percorino Toscano (Hard)

Fresh Apple Slices, Caramelized Walnuts, Sundried Tomatoes

**Bold Flavors**

Aged Gouda (Hard)

Roquefort (Blue)

Munster (Washed Rind)

Green Apple Slices, Quince Spread, Imported Olives

\$18.00 per person

## Bar, Beverages & Libations

The Makena Beach & Golf Resort has designed a beverage program to deliver our guests a high-quality beverage selection of products. The selections below are an initiative to provide our guests with an upgraded quality of beverage products being served to improve the experience.

SELECTION	Hosted Bar	Non-Hosted Bar
Resort Brands	\$ 9.00	\$11.00
Premium Brands	\$11.00	\$13.00
Ultra Premium Brands	\$12.00	\$14.00
Cordials	\$13.00	\$15.00
House Wine by the Glass	\$ 9.00	\$11.00
Domestic Beer	\$ 6.00	\$ 8.00
Imported & Micro Brewed Beer	\$ 7.00	\$ 9.00
Assorted Soft Drinks	\$ 5.00	\$ 7.00
Fruit Juices	\$ 5.00	\$ 7.00
Bottled Waters	\$ 5.00	\$ 7.00
Tropical Drinks	\$12.00	\$14.00
Tropical Blended Drinks	\$14.00	\$16.00
Non-Alcoholic Blended Drinks	\$ 7.00	\$ 9.00

### Resort Brands

Smirnoff Vodka  
Beefeater Gin  
Castillo Rum  
Hana Bay Dark Rum  
Jim Beam Bourbon  
Clan McGregor Scotch  
Seagram's 7 Whiskey  
Puerto Vallarta Tequila  
E&J Brandy

### Premium Brands

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Old Lahaina Amber Rum  
Jack Daniels Bourbon  
Cutty Sark Scotch  
Canadian Club Whiskey  
Jose Cuervo Gold Tequila  
Korbel Brandy

### Ultra Premium Brands

Ketel One Vodka  
Bombay Sapphire Gin  
Pyrat Gold Rum  
Meyer's Dark Rum  
Makers Mark Bourbon  
Chivas Regal Scotch  
Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy Cognac

### Domestic, Imported & Micro Brews

Bud Light, Coors Light, Heineken, Corona, Longboard Island Lager

The Banquet Bars have a minimum guarantee of \$375.00 in revenue, per hour, for all bars. In the event that the minimum is not reached (average of total hours), a bartender labor fee of \$150.00 plus tax, per bartender, per hour, will be charged to the Master Account. One bartender is staffed per every 120 guests. Should you wish to deviate from our standard staffing guideline; a \$150.00 plus tax, per bartender, per hour will apply. We welcome our clients to inventory the bars before and after the function.

<b>MAKENA SIGNATURE COCKTAILS</b>	<b>\$12.00</b>	<b>Blended</b>	<b>\$14.00</b>
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**Mango Mojito** Mango Rum, Fresh Lime Juice, Fresh Mint, Splash of Mango Puree and Soda

**Makena Fling** Kikusui Sake, Kai Lychee Vodka, Fresh Lime Juice, Ginger Ale

**Big Ocean Martini** Vodka, Blue Curacao, Fresh Lemon Juice

**Upcountry Strawberry Lemon Drop** Vodka, Fresh Lemon Juice, Strawberry Juice, Bar Syrup

**Dancing Koi** Light Rum, Mango Puree, Strawberry, Passion-Orange Juice, Sweet & Sour

**Banana Monkey** Light Rum, Kahlua, Banana, Liquid Ice Crea, Chocolate Syrup

**Lava Flow** Rum, Banana, Pina Colada, Strawberry

**Fresh Papaya Chi-Chi** Smirnoff Watermelon Vodka, Papaya, Coconut Syrup, Pineapple Juice



## Bar *Enhancements*

Open Bar Packages include cocktails, domestic, premium and micro brew beers, wine by the glass, assorted soft drinks, and bottled spring water. Package prices are per person.

<b>ONE HOUR PACKAGE BAR</b>		<b>TWO HOURS PACKAGE BAR</b>		<b>EACH ADDITIONAL HOUR</b>	
Resort Brands	\$30.00	Resort Brands	\$42.00	Resort Brands	\$12.00
Premium Brands	\$34.00	Premium Brands	\$48.00	Premium Brands	\$14.00
With Tropical Blended Drinks add	\$4.00	With Tropical Blended Drinks add	\$4.00	With Tropical Blended Drinks add	\$4.00
With Cordials add	\$3.00	With Cordials add	\$3.00	With Cordials add	\$3.00

<b>SAKE</b>		<b>Glass (3 oz)</b>	<b>Btl</b>
Kikusui Jumnai Gingo		\$9.00	\$60.00
Hakkaisan Jummai	720 ml		
Gingo		\$11.00	\$170.00
Kubota Manju Daiginjo	1.8 liter	\$15.00	\$316.00
	1.8 liter		

<b>KEG BEER</b>			
Heineken Light	13.2 gal		\$600.00
Stella Artois	13.2 gal		\$600.00
(140-12 oz glasses)			
Bikini Blonde	2.5 gal		\$160.00
Kona Big Wave	2.5 gal		\$160.00
(26-12 oz glasses)			

## House Wine *Selections*

\* Additional Selections Available on our Full Wine List

	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling</b>		
Domaine Ste. Michelle, Brut, NV, Washington	\$9.00	\$32.00
Martinelli's Apple Cider		\$26.00
<b>White</b>		
Cambria, Chardonnay "Katherine's Vineyard" Santa Maria Valley	\$9.00	\$32.00
Angeline, Sauvignon Blanc, Russian River, Sonoma	\$9.00	\$32.00
<b>Red</b>		
Hess, Cabernet Sauvignon, Napa	\$9.00	\$32.00
Angeline, Pinot Noir, California	\$9.00	\$32.00

<b>Premium Wine by the Glass Selection</b>	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling</b>		
Zardetto, Sparkling, Prosecco Cuvee, Italy	\$12.00	\$34.00
<b>White</b>		
Mosel River Riesling, 07 Germany	\$9.00	\$26.00
Stella, Pinot Grigio, Italy	\$9.00	\$27.00
Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma	\$15.00	\$42.00
Vine Cliff, Chardonnay, Carneros, Napa	\$18.00	\$75.00
<b>Red</b>		
Au Bon Climat, Pinot Noir, "Santa Barbara"	\$16.00	\$47.00
Flora Springs, Merlot, Napa	\$12.00	\$40.00
Manifesto, Cabernet Sauvignon, North Coast	\$16.00	\$43.00
Vine Cliff, Cabernet Sauvignon, Napa	\$22.00	\$111.00



## Catering Guidelines

### **BANQUET AGREEMENT**

All reservations and agreements are made upon, and are subject to, the guidelines of Makena Beach and Golf Resort and the following conditions:

**SERVICE FEE:** All prices are subject to a 21% gratuity (taxable) and 4.166% Hawaii State unless otherwise noted. A portion of the service charge is used to pay for costs and/or expenses other than wages and tips of employees.

**ROOM RENTALS:** A room rental and set up fee maybe applied to meeting and banquet function space at the Makena Beach & Golf Resort. This amount must be prepaid in full to confirm space on a definite basis and is non-refundable should event cancel.

**GUARANTEE:** The estimated number of attendance must be submitted to the Hotel no less than thirty (30) days prior to the event date. The payments as required and outlined under Deposit Schedule below, will be based on the estimated attendance counts given at the time of each review date. The final number of guests in attendance must be submitted as a guarantee seventy-two (72) hours prior to the commencement of the function. Once given, this guarantee is not subject to reduction should fewer attend. This final guarantee should be no more/less than 20% of the estimated attendance given at thirty (30) days. Should the final guarantee be less than 20% of the estimated attendance given at thirty days the client will not be released from financial obligation of the final guarantee.

**FUNCTION SET UP:** All menus, set up specifications and food and beverage requirements are to be finalized no later than thirty (30) days prior to event. Any dietary restrictions should also be provided at this time.

**GUARANTEED FUNCTION SPACE:** Function locations are assigned by the Hotel according to the guaranteed minimum number of people anticipated for any type of event. The Hotel reserves the right to relocate a function location and backup space based on the final guaranteed attendance to provide the appropriately sized meeting room or function area.

**FUNCTION SPACE BACK UP:** The Hotel will discuss suitable backup space indoors for all functions planned outdoors. A mutual decision between client and Hotel will be made at an appropriate hour to determine the final location of an event should inclement weather be experienced.

**LIABILITY:** The *Makena Beach & Golf Resort at Makena Resort* does not accept responsibility for the damage, loss, or theft of any merchandise, equipment, or articles left in the Hotel prior to, during, or following your function.

A Release of Liability form must be signed and provided to Hotel whenever equipment or entertainment is arranged through an outside entity directly by client and without the assistance and coordination service of the Hotel.

**DAMAGE:** Patrons agree to be responsible and reimburse the *Makena Beach & Golf Resort at Makena Resort* for any damage done by patron or patron's guests to the Hotel. All meeting rooms and function locations must be left in clean condition upon completion of meeting and/or event to avoid a cleaning fee. Any labor and/or materials resulting from cleaning and/or repair will be assessed.

**DEPOSITS & REVIEW SCHEDULE:** Initial Good Faith non-refundable Deposit will be due upon receipt of signed Catering contract. This deposit will be credited to your account. Should event cancel within thirty (30) days of event date, all deposits and prepayments are non refundable. This booking will not be considered definite until the Hotel receives both a signed contract and the initial deposit. A deposit and review schedule is outlined on the Catering contract. Full payment (100%) is required by or on 30 days prior to event date.

**OUTSIDE FOOD & BEVERAGE:** No food or beverages are allowed to be brought into the Hotel by patron or patron's guests for events. Likewise, food or beverages purchased through the Hotel are not permitted to be taken out of meeting or event room/area upon completion of event.

**NON-SMOKING:** Maui County Law requires that all enclosed function rooms, restaurants, lounges and other designated public areas are non-smoking areas.

**ENTERTAINMENT:** The Hotel reserves the right to control the location/placement of event entertainers at event site, the direction of entertainments speakers, and/or to adjust / lower the decibel levels of music provided by client should Hotel deem this necessary.

**NOISE CURFEW:** Outdoor event curfew for all entertainment, music and gatherings is 10:00pm sharp.

**HOTEL'S OPTION TO CANCEL:** Upon the group's failure to meet the terms and conditions specified herein, and/or within Group Contract, the Hotel may exercise the option to cancel space held under this group confirmation and retain existing deposit(s).

**SPECIAL CONDITIONS:** Group expressly agrees that the Hotel will not be held liable for any failure to carry out the arrangements covered by this group confirmation if such failure is due to fire or other casualty, acts of God, national or state emergencies, strikes, shortages of labor or materials or any other cause or causes beyond the reasonable control of the Hotel.

**ADVERTISING:** Any written or printed materials intended for distribution to promote your event or to be used in advertising services of the Hotel to your attendees of your group must be approved by the Hotel prior to printing and distribution.

**CHANGES, ADDITIONS, MODIFICATIONS:** All changes, additions, deletions or stipulations including corrective lining out by either the Hotel or Group will not be considered agreed to or binding to the other unless such modifications have been initialed or otherwise approved in writing by both parties.