



Special Event & Catering Menus



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Exclusive Venues Description and Sea House Catering

Lani Pool Terrace This private venue is a lovely open-air setting for a dinner, reception or cocktail party featuring a spectacular ocean view. The Sea House Restaurant Executive Chef will prepare delectable hors d'oeuvres or dinners tailored to your desire. Available after 5:00 pm, not available on Wednesdays. 27 people minimum to 60 people maximum. Buffet service.

Na Hoku Point If you're looking for an incredible, unobstructed Maui sunset or a star-filled sky to set the mood for romance, you'll find it here. This exclusive venue is available for our intimate Na Hoku Dinner for 2 or for a small reception of up to 12 people. Plated Service.

Aloha Pavilion This is your blank canvas to create your picture of paradise. Our pavilion is open to the outdoors, yet surrounded by lush foliage and an array of exotic trees and tropical plants. This location can accommodate 61 people minimum to 200 people maximum. Buffet Service. 94' Length x 60' Width 5,640 sq. ft. Not available Tuesday afternoon through Thursday morning.

Plumeria Garden This expanse of well-manicured lawn is embraced by a canopy of fragrant plumeria trees. The song of swaying palms will accompany your ceremony. This venue can accommodate 61 people minimum to 200 people maximum (seated for a wedding ceremony) or 100 for a stand-up cocktail reception. Buffet service. Not available Wednesday after 5 pm.

Sea House Orchid Landing Semi-private venue in the Sea House Restaurant. 13 people minimum to 26 people maximum. Set large group menu, plated service. Pūpūs may be served family style.

Pili Aloha Meeting Room This event space is located downstairs in the Aloha building and can accommodate 30 people classroom style or 36 people theater style for meetings or used for Board Meetings of 2 people to 12 people. Breakfast or Lunch Buffet Service and Break Service available. Not available Tuesday afternoon through Wednesday.

To schedule your Food and Beverage event, contact our Catering Manager
Chad Wade at 808-669-9512
or email your inquiry to ChadW@napilikai.com

To schedule your Wedding Venue, contact our Sales and Marketing Assistant,
Faith Ompoy at 808-669-9540
or email your inquiry to faitho@napilikai.com

**For Event Information and Policies please refer to final pages of the banquet menus
All menu items and prices are subject to change without notice. Prices are quoted without tax and tip.**

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens.

Our kitchen prepares dishes using many foods products including milk, eggs, fish, crustaceans, wheat, soy, peanuts and tree nuts.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Venues and Fees, Minimums and Maximums

Lani Pool Terrace 27 people minimum, 60 people maximum. \$100 per person F&B minimum.

Location Fee \$1000 Napili Kai registered guest (3 nights minimum), \$2000 non registered guest.

Na Hoku Point Dinner (2 people minimum to 12 people maximum).

\$307.50 per person F&B minimum.

Na Hoku Point Private Dinner (6 people minimum to 12 people maximum). \$150 per person

F&B minimum plus Venue Fee of \$500 for Napili Kai registered guest (3 nights minimum),

\$750 for non registered guest.

Aloha Pavilion 61 people minimum to 200 people maximum. \$100 per person F&B minimum

(for meetings \$6 per person) plus venue Fee of \$1000 for Napili Kai registered guest

(3 nights minimum), \$1500 for non registered guest. Other fees assessed at this venue:

Set Up/Tear Down Fee: \$200 for up to 60 people, \$100 for each additional 25 people.

Plumeria Garden 61 people minimum to 200 people maximum. Venue Fee \$750 for

Napili Kai registered guest (3 nights minimum), \$1000 for non registered guest.

\$100 per person F&B minimum.

Sea House Orchid Landing (Semi Private) 15 people minimum to 26 people maximum. \$50 per person F&B minimum. Plated and Family Style service.

Pili Aloha Meeting Room 2 people minimum to 34 people maximum classroom style.

36-45 people maximum theater style or board meeting of 2-12 people. Venue fee \$250 per full or half day.

Hourly or Other Fees: Security: \$125 3-hour minimum, \$50 each additional hour. Bartender: \$150 3-hour minimum, \$60 each additional hour. Cashier: \$100 3-hour minimum, \$40 each additional hour. Microphone: \$100 each, each full or half day of event.

Deposit, Payment, Guarantees and Cancellation

Deposits

- Venue Fee Deposit: Based on which venue reserved. Event space will not be confirmed without full venue fee deposit and a signed letter of agreement.
- 90 Days (or less in advance of event) – 50% of estimated F&B charges are due as well as full venue deposit (if not already received).
- 30 Days (or less in advance of event) – 100% of estimated F&B charges are due as well as full venue deposit (if not already received).

Payment

- We accept VISA, MasterCard and Discover.
- Taxes and Tip: Current Hawaii State Tax is 4.166% and F&B tip is 20%.
- Additional F&B Consumed at Event: We reserve the right to charge credit card on file for F&B consumed at the event above the deposited amount plus 4.166% tax and 20% tip.

Menus Revisions and Guarantees

- Final Menu Revisions or Selections: Due 30 days prior to the event date
- Final Guaranteed Count: Due 14 days prior to the event date
- Increase of Guarantee: Guarantee Count maybe increased by a maximum 10% up to 3 days prior to event. Later requests are not guaranteed.

Cancellation: A cancellation number, provided by the resort, will confirm receipt of cancellation.

- Location fee deposit, less 10%, will be refunded if cancellation is received 61 days or prior to the event date.
- If cancellation is 60 days or less prior to the event date, full location fee will be forfeit.
- If cancellation is 30 days or less prior to the event date, 25% of Estimated Event Total, plus full location fee amount, will be forfeit.
- If cancellation is 14 days or less prior to the event date, 50% of Estimated Event Total, plus full location fee amount, will be forfeit.
- If cancellation is 7 days or less prior to the event date, 100% of Estimated Event Total, plus full location fee amount, will be forfeit.

Event Information and Policies & Procedures

Event Information

- Napili Kai registered guest is defined as the person who contracted for and is responsible for the event and is occupying a Napili Kai unit for a minimum 3 nights.
- Location Fee includes standard tables, chairs, tableware and linens.
- Due to State health regulations and liabilities, all food and beverage must be contracted through the resort and no food or beverage may be removed from the event venue.
- All events have last beverage call at 9:15 pm, event closes at 9:30 pm.
- Music. No amplified music at the Lani Pool Terrace, Lani Point or Plumeria Garden. Napili Kai will monitor all music levels and reserves the right to lower music volume at any time. Musicians/DJS must be pre-approved by Napili Kai.
- All outdoor locations are subject to weather conditions. Substitutions may not be available. Events may not be cancelled or rescheduled on the day of event. Na Hoku Point events will be relocated to one of the following venues at the discretion of Sea House Management: Lani Pool Terrace, Sea House Terrace, Sea House Garden Terrace or Sea House Orchid Landing.
- Decorations provided and installed by guest must be pre-approved by Napili Kai. No open flames allowed. No floating pool decorations are permitted. No glass may be placed on the ground. Guest must give prior notice and execute decorations not more than 2 hours prior to the event (or at a preauthorized time as approved by Catering Manager). Napili Kai will not be responsible for any specialty items or decorations brought in by guest. Napili Kai will not be responsible for any injuries incurred by guest or guest of guests regarding decorations process. Napili Kai will charge \$150 plus \$50 per hour needed to remove any personal decorations brought into the function area left by guests. Night functions must be removed by 10am the next day. Day functions must be removed within 2 hours after completion time. Staples, tacks and glue cannot be applied to any surface.
- Napili Kai will not assume responsibility for any damage or loss of merchandise or articles brought onto property or any item left unattended in any function area.
- We reserve the right to require security to monitor events at the cost of the group.
- We reserve photography privileges for events held on property.
- Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens. Our kitchen prepares dishes using many food products including milk, eggs, fish, crustaceans, wheat, soy, peanuts and tree nuts.
- Prices and policies are subject to change without notice. All prices are quoted without tax or tip.
- Other restrictions may apply.

To schedule your Food and Beverage event, contact our Catering Manager
Chad Wade at 808-669-9512
or email your inquiry to catering@napilikai.com

To schedule your Wedding Location, contact our Sales and Marketing Assistant,
Faith Ompoy at 808-669-9540
or email your inquiry to faitho@napilikai.com

Breakfast Banquet Options

27 People Minimum

Continental \$17

Assorted Fresh Baked Pastries
Toast Selection with Butter and Jams
Assorted Cereal to include Granola and Special K
Milk and Soy Milk
Mixed Berry Yogurt
Fresh Fruit Salad
POG, Orange, Pineapple and Apple Juice (select two)
Coffee & Tea Station

Sunrise \$22

Assorted Fresh Baked Pastries
Toast Selection with Butter and Jams
Fresh Fruit Salad
Scrambled Eggs, Eggs Benedict with Canadian bacon, Eggs Blackstone with Sausage Patties
Select One of the Following:
Applewood-Smoked Bacon or Country Sausage Patties
Steamed Rice
Breakfast Potatoes with Maui Onion Jam
POG, Orange, Pineapple and Apple Juice (select two)
Coffee & Tea Station

Great Start \$28

Assorted Fresh Baked Pastries
Toast Selection with Butter and Jams
Fresh Fruit Salad
Mixed Berry Yogurt and Granola
Scrambled Eggs

Select one of the following:
Molokai Sweet Potato Frittata
Roasted Eggs, Spinach, Tomato, Onion, Cheese, Potato
or
Eggs Benedict with Canadian bacon, Eggs Blackstone with Sausage Patties,
Eggs Napili Kai with tomato, spinach and Maui onion jam

Select Two of the Following:

Breakfast Sausage Patties, Portuguese Sausage, or Applewood-Smoked Bacon
Served With
Vegetarian Fried Rice
Breakfast Potatoes with Maui Onion Jam
POG, Orange, Pineapple and Apple Juice (select two)
Coffee & Tea Station

Fresh Baked Danish, Muffins or Croissants - \$3 each * Bagel and Cream Cheese - \$4 each Individual
Yogurt - \$3 each * Whole Fruit - \$2 per piece

Cocktail Reception Menu

27 People Minimum

House Brands \$7

Gordon's Vodka, Gordon's Gin, Wild Turkey Bourbon, Cutty Sark Scotch,
Trader Vics Rum Light & Dark, Christian Brothers Brandy

Call Brands \$8

Svedka Vodka, Beefeater Gin, Jim Beam Bourbon,
Dewar's White Scotch, Maui Platinum Rum

Premium Brands \$9

Ketel One Vodka, Captain Morgan Rum, Jack Daniel's Whiskey,
Johnny Walker Red Scotch, Tanqueray Gin

Top Shelf Brands \$10

Grey Goose Vodka, Meyer's Rum, Bombay Sapphire Gin, Maker's Mark Bourbon,
Johnny Walker Black Whiskey

Cordials and Aperitifs \$9-\$12

Kahlua, Amaretto, Baileys Irish Cream, Courvoisier VSOP, Martell Cognac,
Remy Martin Cognac, Grand Marnier, DOM Benedictine

Other Beverages \$11

Tropical Drinks (Mai Tai's, Napili Kai Punch, etc.)

Domestic Beer \$5

Imported Beer \$6

Wines by the Bottle By Quote

Soft Drinks \$3

Sparkling Mineral Water \$4

Fruit Juices \$4

Bottled Water \$3

Coffee Break per gallon \$25

Juices - POG, Pineapple, Orange or Apple per half gallon pitcher \$25

Reception Pūpū /Hors d'oeuvres

27 People Minimum

A minimum order of one dozen is required of any item sold by the piece.
Priced by the piece unless otherwise noted.

Hot Pupus

- Coconut Crusted Shrimp \$4
- Chicken Satay \$3
- Crab Stuffed Mushrooms \$3.50
- Crab & Shrimp Won Tons \$3
- Lani Baby Back Ribs \$3
- Chicken Potstickers \$2.50
- Prosciutto Wrapped Diver Scallops \$4
- Crispy California Sushi Roll \$2 per slice
- Vegetable Spring Rolls \$2
- Sausage Stuffed Mushrooms \$3

Cold Pūpū

- Snow Crab Claws, Cocktail Sauce \$4
- Steamed Prawns, Cocktail Sauce \$3.50
- Poke Nachos \$3
- Crab and Shrimp Summer Roll \$3.50
- Vegetables \$3 per person
- Assorted Fruits \$4 per person
- Assorted Cheese and Crackers \$4 per person (48 hrs. notice)
- Maui Potato Chips and Dip \$3.50 per person
- Chocolate Chip Cookies or Fudge Brownies \$2 each

Carving Stations

- Slow Roasted Prime Rib with Rolls and Condiments,
serves estimated 25 ppl. \$400
- Whole Roasted NY Strip with Rolls and Condiments,
serves estimated 20 ppl. \$400
- Beef Tenderloin with Rolls and Condiments,
serves estimated 10 ppl. \$350
- Hoisin Plum Glazed Pork Loin with Rolls and Condiments
serves estimated 20 ppl. \$250
- Roast Turkey with Rolls and Condiments,
serves estimated 20 ppl. \$250

Meeting Break Menus

12 People Minimum
72 hour advance minimum notice

Morning Break

Coffee Regular and Decaffeinated,
Granola Bars, Fresh Baked Cookies, Cut Pineapple
\$12 per person

Keurig Coffee Station (Assorted Flavors),
Baked Mini Cinnamon Rolls, Mini House Baked Pastries,
Mixed Berry Yogurt, Granola
\$18 per person

In Addition:

Whole Fruit - \$2 ea.	Bagel and Cream Cheese - \$4 ea.
Granola Bar - \$3 ea.	Strawberry-Pineapple Skewer - \$5 ea.
Individual Yogurt - \$3 ea.	Mini Danish, Mini Croissants - \$3 ea.
Fresh Cut Pineapple - \$3 pp	Starbucks Frappuccino - \$5 ea.
Fruit Juice POG, Pineapple, Orange, Apple - \$40 per gal, \$25 per half gallon - \$4 pp	

Afternoon Break

Iced Sodas and Water, Mini Candy Bars, Pretzels, Popcorn,
House Made Potato Chips and Dip
\$14 per person

Mango Iced Tea,
Tortilla Chips and House-Made Salsa, House-Made Potato Chips and Dip
Vegetable Quesadilla and Sour Cream, Fresh Baked Cookies
\$18 per person

Hibiscus Lemonade, Tea Sandwich Selection
(Fresh Tuna, Smoked Turkey, Fresh Vegetable and Cheese),
Pineapple and Strawberry Skewers, Assorted Petit Fours
\$21 per person

House-Made Potato Chips & Dip - \$3.50 pp
Truffle Parmesan Popcorn - \$3.50 pp
Hot Buttered Popcorn - \$2.50 pp
Edamame and Hawaiian Salt - \$3 pp
Chocolate Chip Cookies or Fudge Brownies - \$2 ea.
Assorted Cheese and Crackers- \$4 pp
San Pellegrino Sodas - \$4 ea.

Tortilla Chips and Salsa - \$3.50 pp
Coffee Break - \$4 pp
Keurig Coffee Service - \$6 pp
Iced Sodas, Iced Waters - \$3 ea.
Sparkling Water - \$4 ea.
Water and Coffee Service - \$6 pp
Bottled Water (500ml) - \$3 ea.

Lunch Banquet Options

27 People Minimum

Sandwich Bar - \$20

(Choose one Salad)

Baby Mixed Field Greens, Cucumber, Napili Tomato,
with Lilikoi Vinaigrette or House-Made Ranch

Or

Baby Romaine, Pecorino Romano, House-Made Croutons
With House-Made Caesar Dressing,

Includes

Sliced Roast Beef, Sliced Ham, Sliced Turkey Breast
Assorted Cheese including Swiss, Provolone, Cheddar
Lettuce, Tomato, Onion, Pickle Tray
Assorted Bread
Regular Coffee, Tea, Iced Tea Station

Afternoon Delight - \$29

(Choose one Salad)

Pasta Salad with Tomatoes, Sweet Peppers, Basil Pesto or
Fresh Fruit Salad (Pineapple, Watermelon, Local Melon), Mint or
Potato Mac Salad with Carrots, Hard Cooked Eggs, House-Made Mayonnaise or
Baby Mixed Field Greens, Cucumber, Napili Tomato, Lilikoi vinaigrette or House-Made Ranch

(Choose two Entrees)

Chicken Breast "Picatta" with Capers, Lemon-Butter Sauce or
Tenderloin Beef Tips, Seasonal Mushrooms, Red Wine Demi-Glace or
Shrimp and Penne Pasta "Alfredo"
with Basil Fresh Herb Bathed Mahi-Mahi, Lemon-Butter Sauce

Served with

Local Fresh Vegetables of the Day
Oven Roasted Rosemary Red Potatoes

Pineapple Tiramisu or Flourless Chocolate Torte

Regular Coffee, Tea, Iced Tea

Add

Chocolate Chip Cookies or Fudge Brownies - \$2 ea.

House-Made Potato Chips & Dip - \$3.50 pp

Whole Fruit - \$2 ea.

Paniolo Buffet

27 People Minimum

\$75 per person

Salad

Tossed Green Salad, Cucumber, Tomato
with Ranch Dressing

Entrées

Mango Roasted Chicken Halves
with Sweet Soy Glaze

Oven Roasted Mahi-Mahi
with Tropical Fruit Salsa, Macadamia Nut Drizzle

And Select Either
Grilled Korean Style "Kalbi" BBQ Short Ribs
Or
Hawaiian Style Baby Back Ribs "Lani" Style

Served with
Coconut-Jasmine Rice

Local Maui-Fresh Vegetables

Fresh Baked Hawaiian Sweet Bread Rolls

Dessert

Pineapple Tiramisu

No Ka Oi Buffet

27 People Minimum

\$80 per person

Salad

Tossed Green Salad, Cucumber, Tomato
with Lilikoi-Guava Vinaigrette

Entrées

Herb Roasted Chicken Breast
with Capers, Lemon-Butter Sauce

Macadamia Nut Crusted Mahi-Mahi
with Caramelized Chili Beurre Blanc

Oven Roasted "Contra Filet" New York Strip
with Garlic Mushrooms, Red Wine Demi-Glace

Served with
Herb Roasted Fingerling Potatoes

Coconut Jasmine Rice

Local Maui-Fresh Vegetables

Fresh Baked Dinner Rolls

Dessert

Pineapple Tiramisu

Island Buffet

27 People Minimum

\$90 per person

Pūpūs

Hawaiian Ahi Sashimi Platter, Cabbage, Gari, Shoyu/Tamari

Hawaiian Poke Nachos, Crispy Wontons

Salad

Shredded Romaine and Asian Slaw, Cucumber
with Cilantro, Ginger Vinaigrette

Entrées

Teriyaki Glazed Chicken Breast
with Spicy Pineapple Salsa

Ginger Steamed Mahi-Mahi
with Green Onions, Shredded Cabbage

Choose either:

Oven Roasted Black Angus Tenderloin
with Charred New Onions

or

Hoisin Glazed "Mongolian" Lamb Chops

Served with

Wok Tossed Local Maui Vegetables

Kim Chee Shrimp Fried Rice

Fresh Baked Molokai Sweet Bread Rolls

Dessert

House-Made Cheese Cake
with Lilikoi and Guava Coulis

Royal "Surf and Turf" Buffet

27 People Minimum

\$105 per person

Pūpū

Shrimp Cocktail and Snow Crab Claws
with Wasabi Cocktail Sauce

Hawaiian Ahi Sashimi Platter, Cabbage, Gari, Shoyu/Tamari

Crispy California Sushi Roll
with Soy Mustard Vinaigrette

Salad

Baby Romaine with Spicy Steamed Shrimp
and House-Made Caesar Dressing

Entrées

Day Boat Scallops "Scampi" Style
with Tomatoes, Capers, Orzo Pasta

Roasted Lobster Tails
with Drawn Butter, Lemon

Crab Stuffed Pacific Prawns
with Lemon-Garlic Beurre Blanc

Oven Roasted Black Angus Tenderloin
with Garlic Mushrooms

Served with
Roasted West Maui Root Vegetables

Basil Pesto Smashed Potatoes

Fresh Baked Dinner Rolls

Dessert

Pineapple Tiramisu and Flourless Chocolate Torte

Na Hoku Dinner Menu

Private Oceanfront Dining Under the Stars

Amuse Bouche

Each guest please choose one of the following

Chilled Mushroom Bisque Black truffle oil, Parmesan crisp	Caribbean Spiced Sea Scallop Mango chutney, mirco green "salad"	Ahi Tartar Spoon Napili tomato, chive, truffle oil
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First Course Choices

Each guest please choose one of the following

Spice Rubbed Ni'ihau Lamb Loin Harissa, West Maui panzanella salad, roasted garlic vinaigrette	Shrimp, Mushroom, and Cheese Risotto Truffle oil, shaved Pecorino Romano
Hawaiian Ahi "Crudo" Lemon infused extra virgin olive oil, micro arugula, Pa'akai (Hawaiian salt)	Ahi Poke Wonton chips, red onion, Napili tomato, limu wasabi aioli, Sriracha cream
Crispy Sautéed Gnocchi Gorgonzola cream, toasted walnuts, baby arugula	

Second Course Choices

Each guest please choose one of the following

Local Butter Lettuce Kula green apple, candied macadamia nut, Gorgonzola crumbles, aged balsamic vinaigrette	Roasted Beet Salad Napili tomato, Maui goat cheese, crispy pepitas, Maui extra virgin olive oil
Maui Nicoise Salad Oil poached ahi tuna, haricot vert, arugula, Napili tomato, fingerling potatoes, sherry shallot vinaigrette	Poached Lobster Micro green salad, haricot vert, toasted nuts, roasted tomato vinaigrette

Third Course Choices

Each guest please choose one of the following

Seared Hawaiian Catch Coconut jasmine rice, lemongrass curry, macadamia drizzle	Smoked Salt Rubbed Filet Mignon Foie gras butter, crispy potato cake, pink peppercorn demi cream
Crispy Pork Belly Pickled Kula onion, Napili tomato, soft boiled egg, Hawaiian chili pepper "water", garlic crostini	Penne Cacciatore Blistered garlic tomatoes, mushrooms, roasted shallot, arugula, fresh Mozzarella, Maui extra virgin olive oil
Porcini Dusted Hawaiian Catch Garlic braised dinosaur kale, truffle smashed potatoes, caramelized onion demi-glace	

Dessert Choices

Each guest please choose one of the following

Warm Chocolate Torte Crème anglaise, raspberry coulis	Cheese Selection Candied nuts, Hawaii Island honey, membrillo
Affogato Dark roast Ka'anapali coffee expresso, Maui vanilla bean ice cream, Amaretto	Kula Strawberry Shortcake House-made shortcake, Grand Marnier splash, lemon whipped cream

\$307.50 per person

Includes private location, personal server, four-course dinner, wine matched with each course, tip and tax.
For reservations & inquires, contact Chad Wade at 808.669.6912 Price subject to change without notice.