

The Culinary Experience



Welcome

Breakfast

Meeting Breaks

Lunch

Receptions

Specialty Stations

Signature Events

Dinner

Beverages

[Catering Guidelines]

Makena Beach and Golf Resort • 5400 Makena Alanui, Makena, HI 96753
808-874-1111 www.makenaresortmaui.com

Continental Breakfast

Pricing based on maximum two hours of service

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
 Assorted Bagels, Trio of Cream Cheeses
 Tropical Fruit Preserves, Sweet Butter
 Freshly Brewed Regular and Decaffeinated
 Hawaiian Roast Coffee
 Tropical Flavored and Herbal Teas

27

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
 Freshly Brewed Regular and Decaffeinated
 Hawaiian Roast Coffee
 Tropical Flavored and Herbal Teas

25

VALLEY ISLE SUNRISE

Chilled Orange Juice
 Guava Nectar
 Pastry Chef Selection of Breakfast Bakeries
 Tropical Fruit Preserves, Sweet Butter
 Freshly Brewed Regular and Decaffeinated
 Hawaiian Roast Coffee
 Tropical Flavored and Herbal Teas

23

CONTINENTAL ENHANCEMENTS

Breakfast Burrito
 Portuguese Sausage, Egg, Cheese

Molokini Breakfast Croissant Sandwich
 Ham, Egg, Cheese

Anahola Granola
 Assorted Breakfast Cereal
 With Dairy Fresh Whole and Skim Milk

Each Additional Enhancement Per Person 8



Plated Breakfast *Create Your Own*

Pricing based on maximum two hours of service

All Plated Breakfasts Include Chilled Orange Juice, Bake Shop Specialties
 Freshly Brewed Regular and Decaffeinated Roast Coffee and Selection of Tropical Flavored and Herbal Teas
 Plated Breakfasts are Accompanied by Assorted Soft Drinks and Mineral Waters Charged Upon Consumption

STARTER (Selection of One)

Half Papaya with Lime
 Sliced Maui Gold Pineapple
 Yogurt Parfait
 Fresh Fruit, Granola, Plain Yogurt
 Strawberries, Brown Sugar
 Crème Fraiche



ENTRÉE (Selection of One)

Ulupalakua
 Petite New York
 Grilled Parmesan Roma Tomato

Makena Eggs Benedict
 Poached Eggs, Toasted Corn Bread
 Honey Smoke Ham
 Tomato-Chive Hollandaise

Hawaiian Sweet Bread French Toast
 Powdered Sugar
 Maple or Coconut Syrup

Fluffy Scrambled Eggs, Chives
 Caramelized Maui Gold Pineapple

ACCOMPANIMENTS

(Selection of One)

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

(Selection of One)

Cottage Potatoes
 28 Lyonnaise Style Red Bliss Potatoes
 Steamed White Rice
 Au Gratin Potato Hash Browns

25

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All items are subject to a 21% taxable service charge and 4.166% sales tax. Items may vary based on season
 Makena Beach & Golf Resort – 5400 Makena Alanui – Makena – Hawaii – 96753 – 808-874-1111

Breakfast Buffet *Create Your Own*

Pricing based on maximum two hours of service
 Minimum of 50 guests - *Chef Required at 100 per Chef

All Buffet Breakfasts Include Chilled Orange Juice, Bake Shop Specialties
 Freshly Brewed Regular and Decaffeinated Roast Coffee and Selection of Tropical Flavored and Herbal Teas
 All Buffet Breakfasts are Accompanied by Assorted Soft Drinks and Mineral Waters Charged Upon Consumption

SELECTION OF ONE

Display of Seasonal Fruits and Berries
 Assorted Cold Cereals, Whole and Skim Milk
 Fresh Seasonal Fruit, Cottage Cheese
 Fruit Flavored and Plain Yogurts
 Anahola Granola, Tropical Dried Fruit, Nuts



SELECTION OF ONE

Hibiscus

Cambridge Atlantic Smoked Salmon
 Sliced Onion, Sliced Tomato, Capers, Egg,
 Miniature Bagels, Dill Cream Cheese
 Breakfast Frittata
 Three Cheese and Egg
 Diced Onions, Peppers and Country Ham

Pikake

Omelete Station *
 Fresh Omelets (Made to Order) – Diced Ham
 Chopped Bacon, Sautéed Mushrooms,
 Onions, Shredded Cheddar, Green and Red
 Bell Peppers
 Warm Cheese Blintzes, Fruit Compote
 Fluffy Scrambled Eggs
 (Egg Whites and Egg Beaters available)

Plumeria

Buttermilk Pancakes
 Warm Maple Syrup, Roasted Pecans,
 Whipped Butter, Warm Banana Compote
 Fluffy Scrambled Eggs, White Cheddar
 French Toast, Powdered Sugar, Maple Syrup

34

31

28

ACCOMPANIMENTS

(Selection of One)

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

(Selection of One)

Cottage Potatoes
 Lyonnaise Style Red Bliss Potatoes
 Steamed White Rice
 Au Gratin Potato Hash Browns

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Refreshers

Kona Coffee, Decaffeinated Coffee

65 per gallon

Chilled Fruit Juices

Orange, Grapefruit, Carrot

52 per pitcher

Chilled Tropical Juices

Passion-Orange, Pineapple, Guava Nectar

58 per gallon

Soft Drinks & Mineral Waters

4 each

Fresh Brewed Iced Tea

55 per gallon

House-made Lemonade

55 per gallon

Sliced Tropical Fruit

Serves 35

250

Serves 75

500

Fresh Whole Fruit

3 each

Assorted Fruit and Plain Yogurt

4 each

Selection of Fresh Bakeries

Croissants, Fruit Breads, Mini Muffins, Danish

45 per dozen

Assortment of Fresh Baked Cookies

Chocolate Chip, Macadamia Nuts

Oatmeal, Peanut Butter, White Chocolate

46 per dozen

Double Chocolate Brownies or Blondies

Plain or Macadamia Nuts

46 per dozen



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Signature Morning Breaks

Minimum of 50 guests
 Pricing based on thirty minutes of service
 *Attendant Required at 100 per Attendant

MOLOKINI

Assorted Fruit Flavored Crumb Cakes
 Almond and Chocolate Dipped Biscotti
 Amaretto Cookies
 Seasonal Fruit Display
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Hazelnut and Irish Cream Syrups
 Whipped Cream, Shaved Chocolate
 Cinnamon Sticks
 Rock Sugar and Lemon Zest
 Fresh Lemonade and Iced Tea
 Assorted Soft Drinks and Mineral Waters

19

LANAI

Warm Apple Turnovers
 Apple Crumb Cakes
 Seasonal Whole Granny Smith and Red
 Delicious Apples
 Dried Apple Chips
 Nature Valley Apple Crisp 100% Crunchy
 Granola Bars
 Fresh Apple Juice
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

18

KAUAI

Raspberry, Cream Cheese and Chocolate Filled
 Croissants
 Caramel Cinnamon Nut Rolls
 Yogurt Covered Raisins
 Fresh Brewed Regular and Decaffeinated Kona
 Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

17



MAUI *

Strawberry, Banana and Raspberry Yogurt
 Smoothies (Made to Order)
 Assorted Fat Free and Low Fat Fruit Breads
 Seasonal Fruit Display, Whole Seasonal Fruit
 Trail Mix
 Nature Valley Peanut Butter, Roasted Almond
 and Apple Crisp 100% Natural Crunchy
 Granola Bars
 Nutri-Grain Blueberry and Strawberry Whole
 Grain Yogurt Bars
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

17

OAHU

Fresh Baked Breakfast Pastries
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

12

Signature Afternoon Breaks

Minimum of 50 guests
 Pricing based on thirty minutes of service
 *Attendant Required at 100 per Attendant

LAHAINA TOWN *

Chilled Vegetable Display, Gorgonzola Dip
 Miniature Finger Sandwiches
 Tropical Fresh Fruit Salad
 Strawberry- Banana, Pineapple and Mixed
 Berry Smoothies (Prepared to Order)
 Fresh Lemonade
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

21

IAO VALLEY

Key Lime Mousse Tartlettes, Key Lime
 Cookies
 Margarita Salted Jumbo Pretzels
 Cubed Seasonal Fruit Display
 Honey Yogurt Dipping Sauce
 Fresh Lemonade
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

18

UPCOUNTRY KULA

Mini Quesadillas
 Tri-Color Corn Chips, Guacamole
 Tangy Salsa, Queso Dip
 Cinnamon Sugar Tortillas
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

KAILUA BEACH

Buttered Popcorn and Cracker Jacks
 Tri-Color Tortilla Chips, Chili con Queso
 Miniature Franks in Puff Pastry, Dijon Mustard
 Roasted Peanuts
 Warm Jumbo Salted Pretzels
 Fresh Lemonade and Iced Tea
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

18

17

HANALEI BAY

Chocolate Chip, Chocolate Chocolate Chip,
 White Chocolate Macadamia Nut, Peanut
 Butter Chunk, Oatmeal Raisin, Butterscotch,
 Cinnamon Sugar and M&M Cookies
 Haagen Dazs Ice Cream Novelties
 Chocolate, Strawberry and Low Fat Milk
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

17

WAIMEA VILLAGE

Freshly Baked Cookies or Fudge Brownies
 Fresh Brewed Regular and Decaffeinated
 Kona Coffee
 Selection of Teas
 Assorted Soft Drinks and Mineral Waters

12



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Luncheon Buffet *Create Your Own*

Minimum of 50 guests
 Pricing based on thirty minutes of service
 *Attendant Required at 100 per Attendant

All Luncheon Buffets Include Freshly Baked Rolls and Butter
 Freshly Brewed Regular and Decaffeinated Roast Coffee and Selection of Tropical Flavored and Herbal Teas
 Luncheon Buffets are Accompanied by Assorted Soft Drinks and Mineral Waters Charged Upon Consumption

SELECTION OF THREE

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

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

Penne Pasta Primavera Salad
 Sun-dried Tomato, Black Olives, Capers

Baby Kula Field Green Salad
 Red Oak, Frisee, Butter Lettuce
 Roasted Macadamia Nuts, Blue Cheese,
 Cherry Tomato, Raspberry Vinaigrette

Greek Salad
 Tomato, Cucumber, Red Onion Salad
 Feta Cheese, Kalamata Olives

Marinated Grilled Vegetables
 Buffalo Mozzarella, Tomato and Basil
 Whole Olives, Pita Triangles

Makena Chowder
 Fire Roasted Red Pepper, Oyster Crackers

Cream of Asparagus,
 Diced Sweet Red Peppers, Crème Fraiche

SELECTION OF ONE

Chilled Beef Tenderloin Crusted with Black
 Pepper, Roasted Shallots and Herbs
Jumbo Lump Crab Cakes
 Pommery Mustard Sauce
Tuscan Grilled Chicken Breast, Ragout of
 Artichoke, Fennel, Tomato and Olives

Chicken Piccata, Lemon Caper Sauce
Grilled Fillet of Salmon, Riso Pasta
 Julienne Seasonal Grilled Vegetables

Volcano Spiced Pork Loin, Maui
 Gold pineapple salsa
Pesto Penne Pasta, Grilled Chicken
 Roasted Seasonal Vegetables

Honey Smoked, Gruyere Cheese
 Di Jon Mustard, Marble Rye
Roast Beef, Horseradish Cream
 Sun-dried Tomato Tortilla
Roasted Turkey Pepper Jack Cheese
 Alfalfa Sprouts
 Vine Ripen Tomatoes, Focaccia
 Maui-Style Potato Chips

48

39

37

34



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Luncheon Buffet *Create Your Own*

Minimum of 50 guests
Pricing based on thirty minutes of service
*Attendant Required at 100 per Attendant

All Luncheon Buffets Include Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Roast Coffee and Selection of Tropical Flavored and Herbal Teas
Luncheon Buffets are Accompanied by Assorted Soft Drinks and Mineral Waters Charged Upon Consumption

LUNCHEON BUFFET ENHANCEMENTS

Caesar Salad Station

Chopped Romaine Lettuce, Fine Herbs
Seasonings, Garlic Croutons, Fresh
Parmesan
Dash of Pepper, Classic Caesar
Dressing

10

Add Blackened Grilled Shrimp *

14

Add Grilled Marinated Chicken Strips*

12



SELECTION OF FOUR

Fresh Tropical Fruit Flan

Lilikoi Cheesecake

Fresh Berries

Triple Chocolate Mousse Cake

Coconut Layer Cake

Tahitian Vanilla Bean Sauce

Mango Cheesecake

Fresh Mango and Vanilla Sauce

Chocolate Macadamia Nut Brittle Flan

Freshly Baked Cookies

Dark Chocolate Chip, Peanut Butter

Crunch, Oatmeal

Ulupalakua Strawberry Chiffon Cake

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Makena Beach & Golf Resort – 5400 Makena Alanui – Makena – Hawaii – 96753 – 808-874-1111

Plated Luncheon *Create Your Own*

Minimum of 25 guests

All Plated Luncheons Include Chef's Selection of Starch and Seasonal Vegetables, Freshly Baked Rolls and Butter
 Freshly Brewed Regular and Decaffeinated Roast Coffee and Selection of Tropical Flavored and Herbal Teas
 Plated Luncheons are Accompanied by Assorted Soft Drinks and Mineral Waters Charged Upon Consumption

APPETIZER (Selection of One)

Sun-dried Tomato and Mozzarella Bruschetta

 Shaved Imported Prosciutto
 Seasonal Ripe Melon

 Snow Crab Cakes
 Tomato Scallion Relish
 Macadamia Nut Pesto

 Thai Summer Roll
 Shrimp and Avocado
 Sweet Basil-Mint Dipping Sauce

 Jumbo Shrimp Cocktail
 Lemon and Cocktail Sauce

STARTER (Selection of One)

Caesar Salad
 Cherry Tomatoes, Garlic Croutons, Fresh
 Shaved Parmesan, Caesar Dressing

 Baby Greens
 Grilled and Chilled Marinated Vegetables
 Balsamic Vinaigrette

 Spinach Salad
 Mandarin Oranges, Red Bell Peppers
 Oriental Dressing

 Mixed Green Salad
 Vine Ripened Tomatoes, Maui Onions
 Papaya Seed Vinaigrette

 10 additional Makena Seafood Chowder
 Sweet Roasted Red Peppers

 Portuguese Bean Soup
 Sausage and Kula Cabbage

 Chicken Vegetable Soup
 Saffron and Sweet Corn

 Chilled Gazpacho Soup
 Japanese Cucumbers
 Vine Ripened Tomatoes

DESSERTS (Selection of One)

Chocolate Macadamia Nut Cream Pie

 Lilikoi Cheesecake

 Tropical Fruit Tart

 Ulupalakua Strawberry Chiffon Cake

 Mango or Raspberry Sorbet



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Plated Luncheon *Create Your Own*

Minimum of 25 guests

All Plated Luncheons Include Chef's Selection of Starch and Seasonal Vegetables, Freshly Baked Rolls and Butter
 Freshly Brewed Regular and Decaffeinated Roast Coffee and Selection of Tropical Flavored and Herbal Teas
 Plated Luncheons are Accompanied by Assorted Soft Drinks and Mineral Waters Charged Upon Consumption

ENTREES (Selection of One)

- Grilled Petite New York Steak**
 Sauteed Mushroom Medley, Grilled Maui
 Onion, French Roll, Potato Salad 43
- Seafood Farfalle Pasta**
 Shrimp, Scallops, Fresh Catch
 Lobster Cream Sauce, Fresh Asparagus
 Roasted Red Peppers 40
- Cantonese Stir-Fry**
 Beef, Chicken or Shrimp
 Oriental Vegetables 39
- Macadamia Nut Crusted Mahi-Mahi**
 Maui Gold Pineapple Butter 39
- Roasted Herb Marinated Chicken Breast**
 Grilled Vegetables
 Penne Pasta with Roasted Tomato Coulis 39



- Nicoise Salad**
 Peppered Ahi Tuna
 Greek Olives, Herb Potatoes, Egg
 Sugar Snap Peas, Tomatoes
 Herb Vinaigrette 37
- Chinese Chicken Salad**
 Upcountry Greens, Tomatoes
 Orange Segments, Crispy Wonton Strings
 Soy-Ginger Vinaigrette 34
- Caesar Salad**
 Hearts of Romaine, Cherry Tomatoes
 Roasted Garlic Croutons
 Shaved Parmesan Cheese
- Grilled Chicken Breast 34
- Grilled Prawns 39

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Hors d' Oeuvre

Minimum Order of Two Dozen per Selection
Maximum Food Service Period of Two Hours



Cold Hors d' Oeuvre Offered on Stations or Butler Passed

- Lobster Medallion
Tarragon Cocktail Sauce, Crème Fraiche
- Crushed Peppered Seared Tuna
Pickled Ginger, Wasabi Cream Cheese
- Curried Shrimp, Mango Chutney
- Mediterranean Spiced Beef Roulade
Garlic Toast
- Prosciutto, Goat Cheese Crostini
- Mozzarella and Prosciutto
Roasted Red Pepper Butter, Pesto Cream
- Smoked Salmon Crostini
Lemon Lime Zest
- Roasted Turkey
Mandarin Orange, Toasted Almonds
- Thai Crab Salad
Cucumber Wheel, Toasted Brioche
- Strawberries, Brie and Macadamia Nuts
- Chef's Selection of Assorted Canapes

Hot Hors d' Oeuvre Offered on Stations

- Lamb Chops
Fresh Mint Sauce 7
- Snow Crab Cakes
Passion Fruit Aioli 7
- Shrimp or Beef Satay
Ginger Scallion Sauce 5
- Beef Tenderloin
Mushroom Duxelle 5
- Chicken Yakitori
Scallions and Toasted Sesame Seeds 4
- Parmesan Artichoke Heart
Goat Cheese 4
- Roasted Marinated Vegetable Ragout
Puff Pastry 4
- Shrimp Empanadas
Sour Cream 4
- Chicken Shumai
Ginger Soy Scallion Sauce 4
- Italian Battered Calamari
Garlic and Caper Aioli 4

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Reception *Enhancements*



Maui Potato Chips & Tortilla Chips

Maui Onion Dip and Salsa Fresca	
(Serves 35)	75
(Serves 75)	95
(Serves 125)	175

Macadamia Nuts & Mixed Nuts

(Serves 35)	95
(Serves 75)	160
(Serves 125)	250

Fresh Garden Vegetable Crudite

Maui Onion Dip	
(Serves 35)	210
(Serves 75)	425
(Serves 125)	725

Sliced Tropical Fruit

Seasonal Melons, Pineapple, Berries	
(Serves 35)	250
(Serves 75)	500
(Serves 125)	825

Imported and Domestic Cheese

French Bread and Water Crackers	
(Serves 35)	300
(Serves 75)	675
(Serves 125)	995



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Specialty Stations

Pricing Based on Minimum of Three Stations
 * Chef Required at 150 per Chef

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)

20

HAWAII SALAD STATION

Maui Citrus Salad, Hydroponic and Baby
 Greens, Strawberries, Tangerines,
 Golden Maui Pineapple, Hearts of Palm,
 Maytag Blue Cheese, Candied Walnuts,
 Sunflower Seeds
 Raspberry Cream Vinaigrette, Lime
 Vinagrette
 Rock Shrimp Ceviche, Sourdough Rolls

17

RAW BAR

Chilled Jumbo Shrimp, Crab Claws
 Oysters on the Half Shell
 Citrus Cocktail Sauce, Mustard Sauce,
 Horseradish, Lemon Wedges
 (Estimated at 4 pieces per person)

16

RISOTTO STATION

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

16

ANTIPASTO DISPLAY

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

25

PASTA STATION

Spinach Tortellini, Penne Rigate, Fusilli
 Plum Tomato, Fresh Basil Sauce
 Roasted Garlic Cream Sauce
 Bolognese Sauce
 Fresh Parmesan, Crushed Red Pepper
 Freshly Ground Black Pepper
 Focaccia Bread

18

MASHED POTATO STATION *

Purple Peruvian Potatoes
 Yukon Gold Potatoes
 Sweet Potatoes
 Sauteed to Order:
 Caramelized Maui Onions, Wild
 Mushroom Ragout, Roasted Garlic,
 Roasted Sweet Corn
 Seasoned Grilled Chicken
 Herbed Prawns
 Parmesan Breadsticks

18



WOK STATION *

Marinated Pork Tenderloin
 Stir-fried with
 Asian Mushrooms, Sprouts, Peapods
 Ginger and Garlic
 Jasmine Rice
 Shrimp Spring Rolls
 Hot Mustard, Soy Sauce
 Ponzu Dipping Sauce

17

Add Shrimp

20

Carving Stations

* Carver Required at 150 per Carver

STEAMSHIP ROUND OF BEEF

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

795

CHINESE STYLE ROAST SUCKLING PIG

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

650

HERB CRUSTED LEG OF LAMB

Roasted Garlic Jus, Brioche
(Serves 75)

625

NEW YORK STRIP

Maui Onion, Rosemary, Black Pepper Crust
Wild Mushroom Ragout
Sliced French Bread
(Serves 40)

550

WHOLE STEAMED HAWAIIAN SNAPPER

Garlic Herb Roasted Red Potatoes
Soy Ginger Scallion Sauce
(Serves 40)

475



COULIBIAC

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

450

HANA RUM GLAZED HAM

Tart Mango Chutney, Spiced Honey Mustard
Miniature Brioche
(Serves 50)

425

BLACKENED PORK LOIN

Tropical Fruit Chutney, Herb Brioche
(Serves 50)

450

ROSEMARY SEASONED TURKEY BREAST

Peach and Chive Mango Salsa
Stone Ground Mustard
Sesame Roll
(Serves 40)

450

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Signature Dinner Buffet Ulupalakua Steak Fry Barbecue

Minimum of 50 Guests. Pricing Based on Two Hours of Service

* Chef Required at 150 per Chef

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

Haleakala Mountain Green Salad
Tomatoes, Cucumbers, Carrots, Maui Onions
Ranch and Thousand Island Dressings
Papaya Seed and Herb Vinaigrettes

Pineapple Cole Slaw

New Potato Salad with Chives

Buttered Corn on the Cob

Home Baked Beans

Baked Potato with all the Fixins'

Biscuits and Cornbread
Sweet Honey Butter

Portuguese Bean Soup
Sausage and Kidney Beans

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

Makawao Barbecue Baby Back Ribs
Grilled Pineapple

From The Grill:
Kiawe Wood Fired Marinated Flank Steaks
Barbecue Boneless Breast of Chicken

Pineapple Upside Down Cake

Haiku Lime Pie

Strawberry Shortcake

Chocolate Macadamia Nut Cream Pie

Fresh Brewed Kona Coffee
Decaffeinated Coffee
Selection of Teas

89



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Makena Beach & Golf Resort – 5400 Makena Alanui – Makena – Hawaii – 96753 – 808-874-1111

Signature Dinner Buffet Makena Lani

Minimum of 50 Guests. Pricing Based on Two Hours of Service
* Chef Required at 150 per Chef

SALAD BAR & SIDES

Caesar Salad
Hearts of Romaine, Fresh Grated Parmesan
Cheese, Cherry Tomatoes, Herb Garlic
Croutons, Bay Shrimp

New Red Potato Salad with Chives

Ahi Nicoise Salad

Steamed Kula Vegetables

Assortment of Rolls with Sweet Island Butter

Steamed White Rice

SOUP (Select One Item)

Roasted Corn Chowder
Sweet Red Peppers

Makena Seafood Chowder
Oyster Crackers

Portuguese Bean Soup
Sausage and Kidney Beans

ENTRÉE (Select Three Items)

Medley of Hawaiian Seafood
Lemongrass Cream Sauce
Roasted Kula Tomatoes

Fresh Island Mahi-Mahi Fillets
Baby Artichoke Hearts, Capers, Tomatoes
Fresh Herb Butter

Hoisin Glazed Breast of Chicken
Crispy Chinese Noodles, Stir-Fry Vegetables

Grilled Beef Steak
Soy-Ginger Glaze, Scallions
Crispy Maui Onions

Manila Clams and Rock Shrimp
Linguine, Fresh Tomato Herbs
Macadamia Nut Pesto

Whole Roasted Duckling
Sweet-n-Sour Plum Sauce
Stir-Fry Vegetables

DESSERTS

White Chocolate Macadamia Nut Cheesecake

Banana Cream Pie

Guava Chiffon Cake

Tropical Fruit Tart

Fresh Brewed Hawaiian Roast Coffee
Decaffeinated Coffee
Tropical Flavored and Herbal Teas

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Makena Beach & Golf Resort – 5400 Makena Alanui – Makena – Hawaii – 96753 – 808-874-1111

Signature Dinner Buffet Hawaiian Feast

Minimum of 50 Guests. Pricing Based on Two Hours of Service
* Chef Required at 150 per Chef

Kula Greens
Thousand Island, Ranch, Balsamic Vinaigrette

Papaya and Pineapple Salad
Toasted Coconut Shavings

Bean Sprout Salad, Oriental Dressing

Lomi-Lomi Salmon with Green Onions

Oriental Noodle Salad

Garden Fresh Crudite
Maui Onion Dip

Traditional Hawaiian Poi

Steamed Molokai Sweet Potato
Coconut Butter Glaze

Steamed 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 Vegetables

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)

Fresh Brewed Hawaiian Roast Coffee
Decaffeinated Coffee
Tropical Flavored and Herbal Teas

75



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Makena Beach & Golf Resort – 5400 Makena Alanui – Makena – Hawaii – 96753 – 808-874-1111

Create Your Own Dinner Buffet

Minimum of 50 Guests. Pricing Based on Two Hours of Service
 * Carver Required at 150 per Carver

Buffet Dinner Include Chef's Selection of Starch and Seasonal Vegetable, Fresh Baked Rolls and Butter
 Fresh Brewed Kona Coffee and Decaffeinated Coffee and Selection of Teas

SELECTION OF THREE

Tri-Color Tortellini Salad
 Roma Tomatoes
 Pesto Marinade

Buffalo Mozzarella and Beefsteak Tomato
 Extra Virgin Olive Oil and Fresh Basil

California Rolls
 Wasabi Ginger Oil

Haleakala Greens, Mandarin Oranges
 Sugared Pecans, Shredded Coconut
 Hearts of Palm, Balsamic Vinaigrette

Frisee, Baby Spinach and Red Oak Lettuce
 Gorgonzola Crumbs
 Sun-dried Tomato Vinaigrette

Roasted Garlic and White Bean Soup
 Chive Oil



SELECTION OF ONE

Char Grilled Mahi-Mahi
 Roasted Sweet Plantains, Island Salsa
Petite Marinated Filets
 Teriyaki Pineapple Glaze

Shrimp Farfalle
 Garlic Lemon Dressing
Herb Crusted Tenderloin of Beef *
 Bernaise Sauce
 (Carved to Order)

Roasted Pork Loin
 Blue Cheese Granny Smith Stuffing
Roasted Fillets of Atlantic Salmon
 Shiitake Mushrooms, Ginger Scallion Broth

Grilled Mahi-Mahi Fillet
 Tropical Mango Scallion Salad
Grilled Chicken Breast
 Balsamic Vinegar, Dijon Mustard Sauce

SELECTION OF FOUR

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

78 Grand Marnier Godiva Fondue
 Cubed Seasonal Fruits, Pound Cake

Hawaiian Sweet Bread Pudding
 Praline, Chantilly Cream

76 German Chocolate Cake
 Pecans, Coconut

Traditional Tiramisu
 Mascarpone and Italian Lady Fingers

70 Chocolate Macadamia Nut Cream Pie
 Shortbread Crust, Chocolate Shavings

DINNER BUFFET ENHANCEMENTS

68 **Crepe Station**
 Crepes Suzette and Brandied Peach*
 Orange Butter Sauce Flambe

Bananas Foster*
 Bananas Sauteed in Rum
 Brown Sugar and Vanilla Ice Cream

All items are subject to a 21% taxable service charge and 4.166% sales tax. Items may vary based on season.
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Create Your Own Plated Dinner

Minimum of 40 Guests. Pricing Based on Two Hours of Service
 * Carver Required at 150 per Chef

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

APPETIZER (Selection of One)

Lobster Ravioli

Garlic Cream Sauce, Crispy Leeks

17

Pan Seared Shrimp Scampi

Angel Hair Pasta, Roasted Garlic Butter

15

Seared Ahi Sashimi

Somen Noodles, Soy-Ginger Vinaigrette

15

Mini Dungeness Crabcakes

Corn Relish, Tomato-Herb Coulis

14

Jumbo Shrimp Cocktail

Lemon, Horseradish Cocktail Sauce

14

Thai Style Vegetable Spring Roll

Sweet Chili Sauce and Pickled Vegetables

12

Spinach Ravioli

Ricotta Cheese, Roasted Tomato Sauce

12

Vegetarian Napoleon

Grilled Vegetables, Balsamic Reduction

12

SOUP OR SALAD (Selection of One)

Roasted Corn Chowder

Sweet Red Peppers

Makena Seafood Chowder

Oyster Crackers

Hot & Sour Soup

Roasted Duckling

Wild Mushroom Bisque

Chive Cream

Chicken Consomme

Confetti Vegetables

Island Tomato Gazpacho

Cucumbers and Herbs

Caesar Salad

Garlic Croutons, Cherry Tomatoes

Parmesan Cheese

Hearts of Romaine

Feta Cheese, Olives, Cucumbers

Herb Vinaigrette

Spinach Salad

Tomatoes, Orange Segments, Crispy Noodles

Passion Fruit Vinaigrettes

Haleakala Mountain Greens

Sweet Maui Onions, Vine Ripened Tomatoes

Papaya Seed Vinaigrette



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Dinner Entrée

Minimum of 40 Guests. Pricing Based on Two Hours of Service
 * Carver Required at 150 per Chef

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

SELECTION OF ONE

Baked Lobster Tail Petite Tenderloin of Beef Glazed with Asian Butter Mushroom Stew Cabernet Wine Sauce	89
Grilled Prawns Petite Tenderloin of Beef Ginger-Lime Butter and Pinot Noir Sauce	80
Fire Roasted Filet Mignon Pinot Noir Sauce, Wild Mushroom Stew Crispy Leeks	75
Petite Tenderloin of Beef Sauteed Fresh Hawaiian Catch Pinot Noir Sauce, Tropical Fruit Salsa	75
Fire Roasted New York Steak Wild Mushroom Ragout with Maui Onions Cabernet Wine Sauce	62



Pan Seared Tahitian Pepper Tiger Prawns Linguine Noodles, Lemongrass Butter Sauce Shiitake Mushrooms	59
Oven Roasted Double Lamb Chops Glazed with Chinese Herbs and Hoisin Sauce	58
Oven Roasted Duck Ginger Plum Sauce, Crispy Noodles	56
Sauteed Fresh Hawaiian Mahi-Mahi Ginger-Lime Butter Sauce Tropical Fruit Salsa	55
Pan Seared Boneless Breast of Chicken Shiitake Mushroom, Diced Tomato and Leeks Chicken Herb Jus	52
Vegetable Medley Angel Hair Pasta, Seasonal Vegetables Tomato Coulis	50

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Desserts

SELECTION OF ONE

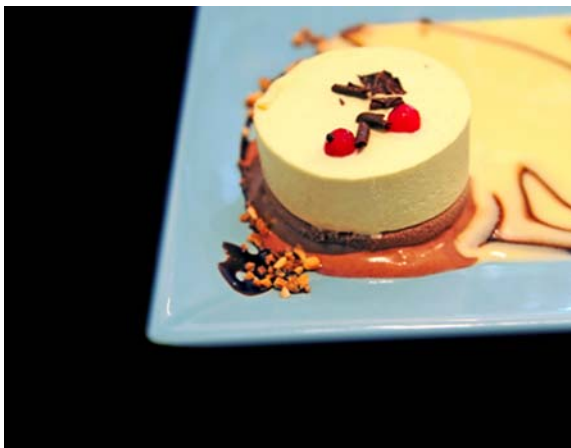
Fresh Tropical Fruit Flan

Lilikoi Cheesecake
Fresh Berries

Triple Chocolate Mousse Cake

Chocolate Macadamia Nut Cream Pie
Shortbread Crust, Chocolate Shavings

Hawaiian Sweet Bread Pudding
Praline, Chantilly Cream



Coconut Layer Cake
Tahitian Vanilla Bean Sauce

Mango Cheesecake
Fresh Mango and Vanilla Sauce

Chocolate Macadamia Nut Brittle Flan

Traditional Tiramisu
Mascarpone and Italian Lady Fingers

German Chocolate Cake
Pecans, Coconut

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Bar, Beverages & Libations

The Makena Beach & Golf Resort have 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.

RESORT BRANDS

Smirnoff Vodka
Bombay Gin
Bacardi Rum
JB Scotch
Jim Beam Bourbon
Jose Cuervo Tequila
Seagram's 7 Canadian Whiskey

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Chivas Regal Scotch
Jack Daniels Bourbon
Jose Cuervo 1800 Tequila
Canadian Club Canadian Whiskey

CORDIALS

Baileys Irish Cream
Kahlua
Drambuie
Grand Marnier
Disaronno Amaretto
Hennessy V.S.O.P.

DOMESTIC, IMPORTED AND MICRO BREWED BOTTLED LABELS

Budweiser, Bud light, Coors light, Heineken, Corona, Longboard Island Lager

SELECTION

	Hosted Bar	Cash Bar**
Resort Brands Cocktails	8.00	10.00
Premium Brands Cocktails	9.00	11.00
Cordials	9.75	12.00
Wine by the Glass	8.75	11.00
Sparkling Wine by the Glass	9.00	11.25
Domestic Bottled Beer	5.50	7.00
Imported & Micro Brew Bottled Beer	6.50	8.00
Assorted Soft Drinks	4.25	5.25
Assorted Fruit Juices	4.50	5.75
Bottled Spring Water	4.50	5.75
Tropical Blended Drinks	9.00	11.00
Non-Alcoholic Blended Drinks	7.00	9.00



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.

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Bar Enhancements

Open Bar Packages include cocktails, domestic, premium and micro brew beers, wine by the glass, assorted soft drinks, and bottled spring water. Butler passing is not included in Open Bar Packages. Keg Beer will be charged by the keg, not on consumption. Please check with the Food & Beverage Department for Keg Beer availability.

ONE HOUR PACKAGE BAR

Established Brands Package	26.00
Preferred Brands Package	30.00
With Tropical Blended Drinks add	4.00
With Cordials add	3.00

TWO HOURS PACKAGE BAR

Established Brands Package	40.00
Preferred Brands Package	47.00
With Tropical Blended Drinks add	4.00
With Cordials add	3.00

EACH ADDITIONAL HOUR

Established Brands Package	10.00
Preferred Brands Package	12.00
With Tropical Blended Drinks add	4.00
With Cordials add	3.00

SPECIALTY DRINKS

Gallon	
Fruit Punch (non-alcoholic)	65.00
Champagne Punch (alcoholic)	105.00
Tropical Rum Punch (alcoholic)	130.00
Mai Tai Punch (alcoholic)	140.00

KAMPAI

Kampai can be ordered to additionally enhance your experience. This setup is not included in the Open Bar Packages. Kampai charged by the drinks placed on the table.



KEG BEER

Domestic Beer		
	7.75 gallons	350.00
	15.5 gallons	500.00
Imported Beer		
	7.75 gallons	400.00
	15.5 gallons	600.00
Microbrewery Beer		
	7.7 gallons	500.00
	15.5 gallons	800.00

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Wines

Prices, Vintage and Availability are Subject to Change

CHAMPAGNE SPARKLING WINES

Charles de Fere, California, NV
Moet & Chandon, White Star,
France, NV
Roederer, Brut, California, NV
Taittinger, Brut, France, NV

36.00
85.00
53.00
79.00

SAUVIGNON BLANC

Raymond, Reserve, Napa Valley,
California, 2007

FUME BLANC

Dry Creek, Sonoma County,
California, 2008

CHARDONNAY

Jericho Estate, Mendocino,
California, 2007

Kendall-Jackson, Vintner's Reserve,
California, 2008

Raymond, R-Collection, Monterey,
California, 2006

Sonoma Cutrer, Russian River,
California, 2006

Sycamore Lane, California, NV

ZINFANDEL

Quivira, Dry Creek Valley,
California, 2005

Four Vines, "Old Vines Cuvee",
California, 2007

40.00

42.00

48.00

46.00

35.00

50.00

30.00

57.00

43.00

PINOT NOIR

A by Acacia, California, 2007 46.00

BV Coastal Estates, California,
2008 38.00

Jericho Estate, Mendocino,
California, 2007 51.00

Kendall-Jackson, Vintner's
Reserve, California, 2008 51.00

MERLOT

Casa Lapostolle, Rapel Valley,
Chile, 2006 40.00

Raymond, R-Collection, Monterey,
California, 2006 39.00

Sycamore Lane, California, NV 30.00

CABERNET SAUVIGNON

BV Coastal Estates, California,
2008 38.00

Casa Lapostolle, Rapel Valley,
Chile, 2006 48.00

Estancia, Paso Robles, California,
2006 38.00

Sycamore Lane, California, NV 30.00



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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.

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 of Seven Hundred & Fifty Dollars (\$750.00) 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.

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.

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