



Sea House
RESTAURANT
Napili Bay, Maui

SPECIAL EVENT
& CATERING MENUS

OUR EXCLUSIVE LOCATIONS FOR SEA HOUSE CATERING

LANI POOL TERRACE Lush tropical foliage, green lawns and majestic palm trees overlook the Pacific Ocean. This private location 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 (excluding Wednesdays). 27 people minimum to 60 people maximum. Buffet service.

NA HOKU POINT Paradise is found at Na Hoku Point. Enjoy a spectacular panoramic ocean view at our beautifully manicured 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 location 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 setting draws in the surrounding beauty of the lush gardens and tropical breezes. This location can accommodate 61 people minimum to 200 people maximum. Buffet Service. 94' Length x 60' Width 5,640 sq. ft.

PLUMERIA GARDEN This expanse of well-manicured lawn is embraced by a canopy of fragrant plumeria trees. This location can accommodate 61 people minimum to 200 people maximum (seated for a wedding ceremony) or 100 for a stand up cocktail reception. Buffet service.

SEA HOUSE ORCHID LANDING Semi private location in the Sea House Restaurant. 15 people minimum to 26 people maximum. Set large group menu, plated service. Pupus 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 40 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.

To schedule your **Food and Beverage** event, contact our **Catering Manager Verna Biga** 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

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.

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.

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness****

BREAKFAST BANQUET OPTIONS

CONTINENTAL - \$17

*Assorted Fresh Baked Pastries
Toast and a Variety of Spreads
Granola, Cherrios and Special K
Milk and Soy Milk
Mixed Berry Yogurt
Fruit Salad
POG, Orange, Pineapple and Apple Juice*

SUNRISE - \$22

*Assorted Fresh Baked Pastries
Toast and a Variety of Spreads
Fruit Salad
Scrambled Eggs
Applewood Bacon, Pineapple Sausage Links
Steamed Rice
Breakfast Potatoes with Maui Onion Jam
POG, Orange, Pineapple and Apple Juice
Coffee Station*

GREAT START - \$28

*Assorted Fresh Baked Pastries
Toast and a Variety of Spreads
Fruit Salad
Mixed Berry Yogurt and Granola
Scrambled Eggs

Choice of 2 of the following
Pineapple Sausage Links, Sausage Patties, Portuguese Sausage, Applewood Bacon*

*Choose 1 of the following
Molokai Sweet Potato Frittata –
Spinach, Tomato, Onion, Cheese and Potato layered with Eggs with
Roasted Vegetable Ragout and Sriracha Hollandaise
Or
Spinach and Tomato Eggs Napili Kai –
Poached Eggs, Baby Spinach, Grilled Olowalu Tomato, English Muffin and Hollandaise*

*Steamed Rice
Vegetarian Fried Rice
Breakfast Potatoes with Maui Onion Jam
POG, Orange, Pineapple and Apple Juice
Coffee Station*

*Fresh Baked Danish, Muffins or Croissants - \$3.00 each • Bagel and Cream Cheese - \$3.50 each
Individual Yogurt - \$2.00 each • Whole Fruit - \$2.00 per piece*

COCKTAIL RECEPTION MENU

HOUSE BRANDS

*Gordon's Vodka, Gordon's Gin, Evan Williams Bourbon, Cutty Sark Scotch,
Trader Vics Rum Light & Dark, Christian Brothers Brandy*

\$6.75

*

CALL BRANDS

Svedka Vodka, Beefeater Gin, Wild Turkey Bourbon, DeWar's White Scotch, Bacardi Light Rum

\$7.75

*

PREMIUM BRANDS

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

\$8.75

*

TOP SHELF BRANDS

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

\$9.75

*

CORDIALS AND APERITIFS

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

\$9.00-\$12.00

*

OTHER BEVERAGES

Tropical Drinks (Mai Tai's, Napili Kai Punch,) \$10.00

Domestic Beer \$5.00

Imported Beer \$6.00

Wines by the Bottle upon Request

Soft Drinks or Sparkling Water \$2.50, Juices \$3.50

Bottled Water \$2.00

Coffee Break per gallon \$25.00

Juices per half gallon pitcher \$25.00

(Pineapple, Orange, Guava, Apple, POG)

RECEPTION PUPUS/HORS D'OEUVRES

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 \$4.00

Chicken Satay \$3.00

Crab Stuffed Mushrooms \$3.25

Crab & Shrimp Won Tons \$3.00

Lani Baby Back Ribs \$3.00

Chicken Potstickers \$2.50

Prosciutto Wrapped Diver Scallops \$4.00

Crispy California Sushi Roll \$3.00

Vegetable Spring Rolls \$2.00

COLD PUPUS

Snow Crab Claws, Cocktail Sauce \$3.50

Steamed Prawns, Cocktail Sauce \$3.75

Poke Nachos \$3.50

Crab and Shrimp Summer Roll \$3.50

Assorted Grilled Vegetables \$3.00 per person

Assorted Fruits \$4.00 per person

Assorted Cheese and Crackers \$4.00 per person

Tossed Kula Greens with Two Dressings \$3.00 per person

Sweet Potato and Macaroni Salad \$3.00 per person

Maui Potato Chips and Dip \$3.00 per person

Hot Buttered Popcorn \$2.50 per person

Chocolate Chip Cookies or Fudge Brownies - \$1.50 each

CARVING STATIONS

Slow Roasted Prime Rib, served with Rolls and Condiments, serves estimated 25 ppl. \$400.00

New York Sirloin, served with Rolls and Condiments, serves estimated 20 ppl. \$350.00

Beef Tenderloin, served with Rolls and Condiments, serves estimated 10 ppl. \$350.00

Hoisin Plum Glazed Pork Loin serves estimated 20 ppl. \$250.00

Roast Turkey served with Rolls and Condiments, serves 20 ppl. \$250.00

THE SEA HOUSE MAHA IKI (SMALL BREAK) MENU

KAKAHIKA – MORNING

Hawaiian Paradise Coffee, Regular and Decaffeinated, Granola Bars, Cookies, Fresh Fruit

\$12.00 per person

Kuerig Coffee Station Assortment of Flavors, Fresh Baked Mini Cinnamon Macadamia Rolls

Maui Morning Carrot Raisin Muffins, Mixed Berry Yogurt and Granola

\$18.00 per person

ADD ONS

Whole Fruit \$3 each

Granola Bar \$3 each

Individual Yogurt \$3 each

Strawberry and Pineapple Skewers \$5 each

Starbucks Frappuccino \$5 each

Bottled Water 500ml \$3 each

Fruit Juice – Choice of:

POG, Pineapple, Orange, Apple, Guava \$40 gallon



‘AUINALA – AFTERNOON

Iced Sodas and Waters, A Variety of Mini Candy Bars, Pretzels and Popcorn, Rice Krispie Treats

\$14 per person

Mango Iced Tea, Chips and Dips – A Mix of Tortilla, Molokai, Yukon and Sweet Potato Chips

Avocado Salsa Fresca, Jalapeno Ranch and French Onion Dips, Macadamia Caramel Fudge Brownies

\$16.00 per person

Hibiscus Lemonade, Miniature Sandwiches (Tuna, Smoked Turkey, Vegetarian) on Hawaiian Sweet Rolls,

Pineapple and Strawberry Skewers, Chocolate Covered Macadamia Clusters

\$19.00 per person

ADD ONS

Sea House Snack Mix \$25/lb.

House Made Trail Mix \$25/lb.

Steamed Edamame w/Kiawe Alae \$10/lb.

Truffle Parmesan Popcorn \$15/lb.

House Made Potato Chips \$15/bowl

Tortilla Chips and Salsa - \$20/lb.

Macadamia Caramel Fudge Brownies \$3 each

White Chocolate Macadamia Cookie \$3 each

Chocolate Chunk Cookies \$3 each

Iced Sodas \$3 each

PANIOLO BUFFET

27 Guest Minimum • \$75.00 per person

Tossed Green Salad with Ranch Dressing

*

Hawaiian Style Baby Back Ribs

*

Roasted Mango BBQ Half Chickens

*

Grilled Mahimahi with Tropical Fruit Salsa and Pineapple Rum

*

Grilled Kalbi Short Rib, Teriyaki Mushroom and Kula Onion Relish

*

Herb Roasted New Potatoes

*

Rice Pilaf

*

Grilled Vegetables

*

Hawaiian Sweet Bread Cheese Toast

Dessert

Pineapple Tiramisu

NO KA OI BUFFET

27 Guest Minimum • \$80.00 per person

Kula Greens with Mango Lilikoi Vinaigrette

*

Macadamia Nut Crusted Mahimahi with Lobster Broth

*

Herb Roasted Chicken with Rosemary Jus

*

Huli Huli Lamb Chops with Green Papaya Salad and Poha Berry Sauce

*

Peppercorn Crusted New York Strip Loin, Mushroom and Tomato Ragout

*

Fresh Baked Asiago Rolls

*

Steamed Fresh Seasonal Vegetables

*

Fresh Herb Roasted Baby Red Potatoes

*

Coconut Ginger Jasmine Rice

Dessert

Assorted Petit Fours

ISLAND BUFFET

27 Guest Minimum • \$85.00 per person

Fresh Island Sushi Mirror with Ahi, Hamachi Roulades, & California Rolls

*

Hawaiian Style Seafood Seviche

Prawns, Sea Scallops, Tako (octopus), and Mahimahi, Lime, Sea Salt, Coconut Milk

*

Lemongrass Crusted Mahimahi with Olowalu Tomato Salsa

*

Grilled Teriyaki Chicken with Pineapple Salsa

*

Oven Roasted Hoisin Glazed Pork Loin

*

Grilled Black Angus Beef Tenderloin with Maui Onion Confit

*

Molokai Sweet Bread

*

Upcountry Wok Seared Vegetables

*

Coconut Ginger Fried Rice

Dessert

Lilikoi Muffins with Mango Cream Cheese Frosting

HAWAII REGIONAL BUFFET

27 Guest Minimum • \$90.00 per person

Crab Stuffed Prawns With Roasted Garlic Cream and Spinach

*

*Ti Leaf Wrapped Mahimahi steamed in Mirin with Maui Onion,
Olowalu Tomato and Makawao Mushrooms*

*

Grilled Poha Berry Glazed Lamb Chops

*

Seared Asian Style Chicken Breast with Wok Fried Vegetables and Somen Noodles

*

Shiitake Peppercorn Crusted Black Angus Sirloin with Demi Glace

*

Fresh Baked Taro Rolls

*

Coconut Ginger Jasmine Rice

*

Hawaiian Sweet Potatoes Tossed in Lilikoi Syrup

*

Stir Fry Vegetables

Dessert

Cheese Cake w/Tropical Fruit Coulis

HAWAIIAN SEAFOOD FESTIVAL BUFFET

27 Guest Minimum • \$95.00 per person

Shrimp Cocktail, Snow Crab Claws, Oysters on the Half Shell

*

Assorted Sushi to include Ahi Sashimi, California Rolls and Island Poke

*

Caesar Salad

*

Seared Diver Sea Scallops with Herb Cream and Mango Lobster Relish

*

Alaskan King Crab Legs Served with Drawn Butter

*

Crab Stuffed Prawns with Roasted Garlic Sauce

*

Hawaiian Style Bouillabaisse Local Island Seafood Poached in a Coconut Lobster Broth

*

Five Grain Rice

*

Pesto Whipped Red Potatoes

*

Fresh Steamed Upcountry Vegetables

*

Fresh Baked Rolls

Dessert

Pineapple Tiramisu and Chocolate Lava Cake

NA HOKU DINNER

(Under the Stars)

-Amuse Bouche-

Choose one from the following

Mini Champagne Glass
with Kona Lobster Flan

Molokai Potato Cup
with Kauai Prawn Salad

Herbed Surfing Goat Cheese
on a Kula Strawberry

-First Course Choices-

Choose one from the following

A Tasting of Island Fish
Ahi Poke, Sashimi Kampachi with
Macadamia Lemon Oil & Mahimahi
Crudo with Lime & Coconut Milk



Wagyu Beef & Phyllo Roulade
with Cucumber Tzatziki Sauce

Ahi Poke Nachos
Crispy Wontons with Limu & Ahi tossed
in Citrus Soy Vinaigrette, with Roasted
Pepper Aioli, Wasabi Cream, Sweet Soy



Miso Butterfish on Spiced Kim Chee Slaw

Local Lobster & Kula Corn Cakes, Spicy
Mango Aioli, Kamuela Tomato Salsa



Local Oyster Mushroom & Leek Fricassee,
Ulupalakua Cabernet Reduction

-Second Course Choices-

Choose one from the following

Big Island Hearts of Palm,
Grape Tomatoes, Maui Onion, Honey Yuzu
Vinaigrette

Pohole Fern, Gold & Ruby Olowalu
Tomatoes with Garlic Infused Alae & Extra
Virgin Olive Oil

Waipoli Butter Lettuce, Maui Onion Jam,
Gorgonzola Cheese, Lilikoi Vinaigrette

Hana Avocado, Baby Kula Lola Rosa,
Dried Cabrales Cheese, Pomegranate Balsamic Glaze

Shaved Asparagus & Radish,
Toasted Parmesan, Dijon Truffle Vinaigrette

-Third Course Choices-

Choose one from the following

Wok Sizzled Snapper, Upcountry Stir Fry
Vegetables, Crispy Ogo in Dashi Broth

Seared Ahi Steak, Crusted in
Pink Peppercorns, Scallion Ginger Rice, Braised
Bok Choy, Sweet Peppers, Guava Ponzu

Bamboo Steamed Moi, Molokai Potatoes,
Baby Vegetables, Sizzling Chili Oil

Huli~Huli Colorado Lamb Lollichops,
Wasabi Mashed Potatoes, Eggplant
Ratatouille, Poha Berry Demi Glace

Locally Raised Beef Tenderloin,
Crispy Lobster Tail, Molokai Mashed
Potatoes, Crispy Maui Onions,
Garlic Long Beans

-Dessert Choices-

Choose one from the following

Napili Kai Canoe of Fresh Island Fruits
Sorbet in a Pineapple Shell

Pineapple Tiramisu
Layers of Pineapple Infused Cake whipped Mascarpone Pineapple
Filling, Exotic Fruit Drizzle

Kona Coffee Napoleon
Layers of Sweet Pastry, Espresso Infused Cream, White & Dark
Chocolate Sauce

Kilauea Chocolate Lava Cake
Vanilla Bean Mousse, Raspberry Coulis

Includes private location, personal server, four course dinner, wine matched with each course, tip and tax
\$275 Per Person For reservations & inquires, contact Verna Biga at (808) 669-9512

EVENT INFORMATION AND POLICIES

EVENT INFORMATION

- 1) *Final Menu Revisions or Selections: Due 30 days prior to the event date*
- 2) *Final Guaranteed Count: Due 14 days prior to the event date*
- 3) *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 location.*
- 4) *All events have last beverage call at 9:15 pm, event closes at 9:30 pm.*
- 5) *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.*
- 6) *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 locations at the discretion of Sea House Management: Lani Pool Terrace, Sea House Terrace, Sea House Garden Terrace or Sea House Orchid Landing.*
- 7) *Decorations provided and installed by guest must be pre-approved by Napili Kai. No open flames allowed.
No floating pool decorations are allowed. 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.*

DEPOSIT, PAYMENT AND CANCELLATION

- *Event space will not be confirmed without deposit and a signed letter of agreement.
Booking Deposit minimums range from \$500 to \$2000 plus.*
- *We accept VISA, Mastercard and Discover.*
- *Taxes and Tip: Current Hawaii State Tax is 4.166% and F & B tip is 20%.*
- *Full Estimated F&B Charges: Due 30 days prior to event date.*
- *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.*
- *Cancellation: Written cancellation notice is required. All deposits will be refunded in full if cancellation is received and confirmed by resort 30 days prior to event date. A cancellation number, provided by the resort, will confirm receipt of cancellation. If cancellation is less than 30 days prior to event date, 25% of Estimated Event Total will be forfeit. If cancellation is less than 14 days prior to event date 50% of Estimated Event Total will be forfeit. If cancellation is less than 7 days prior to event date, 75% of Estimated Event Total will be forfeit. If cancellation is less than 48 hours prior to event date, 100% of Estimated Event Total will be forfeit.*

LOCATIONS, 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 guests.
- NA HOKU POINT DINNER (**2 people minimum to 12 people maximum**). \$275 per person minimum.
- NA HOKU POINT PRIVATE DINNER (**6 people minimum to 12 people maximum**). \$150 per person F&B minimum plus Location Fee of \$500 Napili Kai registered guest (3 nights minimum), \$750 non registered guests.
- ALOHA PAVILION **61 people minimum to 200 people maximum.** \$100 per person F&B minimum (for meetings \$5 per person) plus Location Fee of \$750 Napili Kai registered guest (3 nights minimum), \$1000 non registered guests.
Other fees assessed at this location: 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.** Location Fee \$500-750 Napili Kai registered guest (3 nights minimum), \$750-1000 non registered guest. \$100 per person F&B minimum.
- PILI ALOHA MEETING ROOM **2 people minimum to 34 people maximum** classroom style.
40 people maximum theater style or board meeting of 2-12 people. Location fee \$200 per day.
- SEA HOUSE ORCHID LANDING (Semi Private) **15 people minimum to 26 people maximum.**
\$50 per person F&B minimum. Plated and Family Style service.
- Location Fee includes standard tables, chairs, tableware and linens.
- Other Fees May Apply:
 - Security: \$125 3 hours minimum, \$50 each additional hour
 - Bartender: \$150 3 hours minimum, \$60 each additional hour
 - Cashier: \$100 3 hours minimum, \$40 each additional hour
 - Microphone: \$100 each, each day of event

Note: 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.

ADDITIONAL INFORMATION

- 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. All prices are quoted without tax or tip. Other restrictions may apply.

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