

# HYATT REGENCY MAUI RESORT & SPA WEDDINGS



**HYATT**  
REGENCY®

HYATT REGENCY MAUI RESORT & SPA  
200 Nohea Kai Drive  
Lahaina, HI 96761, USA  
T +1 808 667 4430  
E: [mauiweddings@hyatt.com](mailto:mauiweddings@hyatt.com)  
[maui.hyatt.com/weddings](http://maui.hyatt.com/weddings)  
[pinterest.com/hrmweddings](https://pinterest.com/hrmweddings)  
[instagram.com/hyattmauiweddings](https://instagram.com/hyattmauiweddings)





## THE SETTING

Situated on 40 spectacular oceanfront acres on famed Ka'anapali Beach, Hyatt Regency Maui Resort and Spa offers unlimited activities and amenities in a setting of tropical paradise.

Experience authentic Hawaiian hospitality while enjoying elegant guestrooms with private lanais and panoramic views, an oceanfront full-service spa and salon, a half-acre fantasy pool with waterfalls, water slides, and iconic swinging rope bridge, romantic rooftop stargazing, award-winning restaurants, nightly entertainment including Drums of the Pacific Lu'au, and plenty of stunning Maui sunsets.



## ABOUT HYATT REGENCY MAUI

Congratulations on your engagement! Your wedding is the biggest day of your life. Make sure it is as unforgettable as you have always dreamed. From every detail of the reception to planning the accommodations, our experienced wedding specialists will help you create the perfect celebration for you and your guests. Let the wedding professionals at Hyatt Regency Maui Resort and Spa help you create memories that will last a lifetime!

## LOCATIONS

Hyatt Regency Maui's stunning grounds and banquet facilities offer many beautiful settings for both your ceremony and reception—from outdoor gardens with a breathtaking ocean backdrop, to formal indoor ballrooms. Your wedding specialist will guide you in selecting the perfect venue for your event. For all outdoor functions, an indoor 'inclement weather backup' room is reserved at no additional cost.

## GUEST ROOMS

Magnificent views, relaxing decor and deluxe amenities await at Hyatt Regency. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

## DINING

The dining scene at Hyatt Regency Maui Resort and Spa features ten distinct Maui restaurants and lounges, including a traditional Hawaiian luau experience, Drums of the Pacific, voted Best Maui Luau. Enjoy Asian-inspired flavors with Hawaiian flair at the award-winning Japengo restaurant. Savor mouthwatering steaks and choose from an extensive wine list at Son'z Steakhouse. Swim up to the Grotto Bar and enjoy specialty cocktails hidden between waterfalls, enjoy panoramic ocean views from your private guestroom lanai with the convenience of our in-room dining menu, or experience the magical setting of our private Oceanside Dining with candles and champagne.

## CHEF PROFILE

Executive Chef Greg Grohowski brings a cooking philosophy centered on using quality local ingredients of the season to create uncomplicated dishes that draw out the best and defining qualities of each ingredient. He utilizes our Hawaiian backyard as our garden, gathering as much of its local product as available from our Oceans, Mountains & Valleys.

## SPA & SALON

Kamaha'o means wonderful, astonishing, and remarkable. And that's just what you'll find at the Marilyn Monroe™ Spa. Located on Ka'anapali Beach in the beautiful Hyatt Regency Maui Resort, the spa offers rejuvenating services in a lush environment right on the water. With our oceanfront spa, you can enjoy indulgent lomi lomi massages, signature body treatments and fabulous facials as you relax with the views of the ocean.



## JUST THE TWO OF US

- Tropical ocean view setting
- Wedding rehearsal
- Ceremony venue
- Non-denominational officiant
- Two traditional Hawaiian leis for exchange
- One bottle sparkling wine
- Fruit infused water station
- Complete event coordination by your Hyatt Wedding Specialist

**\$3,900.00**

Maximum 4 Guests







## LOKO MAIKA'I

### *Generous Love*

- Tropical ocean view setting
- Wedding rehearsal
- Ceremony venue
- Non-denominational officiant
- Two traditional Hawaiian leis for exchange
- Wedding ceremony arch
- Ceremony solo musician
- One tier 6" wedding cake with fresh floral décor
- One bottle sparkling wine
- Fruit infused water station
- Complete event coordination by your Hyatt Wedding Specialist

**\$6,000.00**

Maximum 20 Guests



## LOKAHI ALOHA

*United in Love*

- Tropical ocean view setting
- Wedding rehearsal
- Ceremony venue
- White garden chairs
- Non-denominational officiant
- Two traditional Hawaiian leis for exchange
- Wedding ceremony arch
- Aisle petal scatter
- Ceremony solo musician with sound system
- One tier 9" wedding cake with fresh floral décor
- One bottle sparkling wine
- Fruit infused water station
- Complete event coordination by your Hyatt Wedding Specialist

**\$8,900.00**

Maximum 70 Guests





## PAU'OLE ALOHA PACKAGE

*Never Ending Love*

- Tropical ocean view setting
- Wedding rehearsal
- Ceremony venue
- White garden chairs
- Non-denominational officiant
- Two traditional Hawaiian leis for exchange
- Wedding ceremony arch
- 8" bridal bouquet
- Aisle petal scatter
- Ceremony solo musician with sound system
- Two tier 6" & 9" wedding cake with fresh floral décor
- One bottle sparkling wine
- Fruit infused water station
- Complete event coordination by your Hyatt Wedding Specialist

**\$10,000.00**

Maximum 200 Guests



## VENUES

### ORIENTAL GARDENS | Maximum 20 Guests

Peaceful gardens with breathtaking views of the turquoise waters and overlooking the shimmering Swan Lagoon, with cascading waterfalls, graceful swans, brilliantly plumed pink flamingos and colorful mandarin ducks.

### MAKAI LAWN | Maximum 70 Guests

Enjoy the sound of crashing waves and the sight of picturesque palm trees at this oceanfront venue. The grassy lawn stretches into the sand of Ka'anapali Beach for an ideal Hawaiian wedding location.

### NAPILI POOL LAWN | Maximum 70 Guests

Admire the scenic views of the beautiful island of Lana'i from this oceanfront venue. Capture breathtaking Maui sunsets and dance the night away under the stars.

### HALONA KAI | Maximum 200 Guests

Perched gently above the resort's free-form pool, this lawn space is ringed with lush greenery and local flora and surrounded by a peaceful koi pond. Panoramic views of the blue pacific and the palm fringed Ka'anapali coast create the perfect backdrop for this location.

*Lighting is required for all outdoor evening events.*

*For all outdoor events, an indoor inclement weather backup room is also reserved at no additional cost.*





## VENUES

### INDOOR BALLROOMS

All newly remodeled ballrooms featuring a modern, elegant and sophisticated design that captures the essence of native Hawaiian culture and environment. Rich natural hues intermingle with pops of orange inspired by Maui's dramatic sunsets to create a truly authentic and dynamic design.

#### MAUI SUITES

Maximum 200 Guests

#### LAHAINA BALLROOMS

Maximum 300 Guests

#### MONARCHY BALLROOM

Maximum 1,200 Guests

### DRUMS OF THE PACIFIC LU'AU

Maximum 500 Guests

This authentic Polynesian lu'au right on our property is the perfect venue for a rehearsal dinner or wedding reception. Unlimited food and beverage make it simple to coordinate and custom wedding touches are available to make it unique and special for your group.

### JAPENGO

Maximum 100 Guests

Japengo's open-air seating overlooking waterfalls and the Pacific Ocean create a scenic view perfect for a private wedding brunch.





## ENHANCEMENTS

As we are a full service resort, consider adding any of the following enhancements to your special day!

- Attire steaming/pressing services
- Floral
- Lighting
- Transportation
- Kamaha'o, A Marilyn Monroe Spa





## HORS D'OEUVRE SELECTION

### HOT

Coconut Shrimp, Guava Horseradish  
Crispy Vegetable Spring Rolls, Spicy Soy Sauce  
Beef Satay, Peanut Sauce  
Brie En Croute, Mango Chutney  
Parmesan Breaded Artichoke Heart  
Bacon Wrapped Citrus-Cilantro Scallop  
Phyllo Wrapped Asparagus, Pesto  
Petite Beef Wellington, Horseradish Cream  
Wild Mushroom Purse, Balsamic Glaze

### COOL

Seared Ahi Chop Sticks, Wasabi Aioli  
Shrimp BLT, Herb Aioli  
Prosciutto Wrapped Hawaiian Mango  
Smoked Salmon, Fresh Dill, Rye Crostini, EVOO  
Toy Box Tomato Caprese with Sea Salt  
Morel Mushroom and Goat Cheese Crostini  
Smoked Duck, Champagne Grape Glaze, Dutch Crunch  
Chili Marinated Shrimp, Polenta Cake, Surfing Goat Chevre

Hors D'oeuvres @ \$7.00 Per Piece (quantities of 50 pieces)

*25% Service Charge and 4.166% Hawaii State Tax on all Food and Beverage will be applied.*

## PLATED DINNER SELECTION

### STARTER

#### LOBSTER RAVIOLI

Coconut Curry, Roasted Fennel, Cilantro Salad

#### VOLCANO SEARED HAWAIIAN AHI

Bok Choy Slaw, Yuzu Aioli, Wonton Crisp, Tobiko

#### CRAB & POTATO SALAD

Black Truffle Vinaigrette, Crisp Kale

### SALAD

#### BABY SPINACH SALAD

Kula Strawberries, Brie Cheese, Sweet Maui Onions, Hawaiian Sweet Bread Croutons, Lemon Vinaigrette

#### OLOWALU TOMATO & COMPRESSED WATERMELON SALAD

Surfing Goat Feta, Roasted Shallot, Mache, Micro Basil, and Pesto Oil

#### ENDIVE & SPINACH SALAD

Grilled Apple, Bacon, Candied Pecans, Blue Cheese, and Cider Vinaigrette

### ENTREE

#### CERTIFIED ANGUS BEEF FILET

Kona Lobster Mashed Potatoes, Hamakua Mushrooms and Asparagus  
Peppercorn Demi

#### HERB ROASTED CHICKEN

Kula Sweet Corn Risotto, French Beans and Caramelized Onions, Chicken Jus

#### SEARED HAWAIIAN AHI

Molokai Sweet Potato Puree, Sweet Chili Broccolini, Roasted Pineapple Relish, Lilikoi Butter

#### HAWAIIAN MAHI MAHI

Coconut Forbidden Rice, Edamame and Sweet Pepper Succotash,  
Coconut-Lemongrass Sauce

### DESSERT

#### ISLAND INSPIRED TRIO

Chocolate Shell with Chocolate Mousse, Miniature Fruit Tartlet and Pineapple  
Upside Down Cake

Plated Dinners @ \$160.00 Per Guest

25% Service Charge and 4.166% Hawaii State Tax on all Food and Beverage will be applied.







## DINNER BUFFET

### PACIFIC WEDDING

Baby Kula Greens, Pea Shoots, Olowalu Tomato, Carrots, Candied Pecans and Papaya Seed Dressing

Big Island Hearts of Palm Salad, Kula Spinach, Shallot Vinaigrette

Fresh Island Catch, Shoyu Aioli

Lavender Scented Beef Medallions, Demi-Glace, Hamakua Mushrooms

Local Farm Fresh Vegetables

Roasted Garlic Whipped Potatoes

Lilikoi Cheesecake, Chocolate Decadence Cake, and Pineapple Glazed Bread Pudding with Whiskey Sauce

Coffee and Tazo Tea Selection

### SAND N' SEA WEDDING

Upcountry Field Green Salad with Strawberries, Candied Pecans, Gorgonzola, and Cabernet Vinaigrette

Caesar Salad with Grilled Corn, Parmesan Cheese, Fried Capers, and White Anchovies

Garlic and Herb Roasted Chicken, Roasted Carrots, Charred Lemon Buerre Blanc

Pepper Crusted Beef Sirloin with Hamakua Mushrooms, Red Wine Demi

Broccolini with Roasted Garlic, Lemon, and Chili Flakes

Salted Marble Potatoes with Caramelized Baby Onions

Angel Food Cake, Whipped Cream, Sauced Kula Strawberries, Coffee Creme Brulee Tartlet

Coffee and Tazo Tea Selection

Dinner Buffets @ 160.00 Per Guest. Minimum of 25 guests required for Buffets. For Groups Under 25 People add \$15.00 Per Person.

*25% Service Charge and 4.166% Hawaii State Tax on all Food and Beverage will be applied.*

## PRESENTATION STATIONS

*Presentation Stations are offered and sold in conjunction with other reception items and not stand alone. They are reception portions.*

### PASTA STATION\*

ORECCHIETTE - Shrimp, Scallops, Sun Dried Tomatoes, Hamakua Mushrooms, Tarragon Champagne Cream Sauce

PENNE - Garlic Italian Sausage, Artichoke Hearts, Italian Olives, Spicy Diablo Tomato Sauce

TORTELLINI - Pancetta, Peas, Pesto Sauce, Served with Housemade Focaccia Bread

28.00 Per Guest

### ROASTED & GRILLED VEGETABLES\*

Asparagus, Artichokes, Cipolini Onions, Red Onions, Red Peppers, Zucchini, Squash, Eggplant, Fennel, Tomatoes, Lime Cilantro Yogurt, and Macadamia Nut Pesto

18.00 Per Guest

### ARTISANAL CHEESE SELECTION

Artisanal and Farmstead Cheese, Local Honey, Guava Jam, Fig Bread, House Made Lavosh, Toasted Baguettes, and Water Crackers

21.00 Per Guest

### MAUI STYLE ROASTED PIG WITH LEMONGRASS & GINGER\*

Smoked Kiawe Barbque Sauce, Pineapple Cole Slaw, Steamed Bao Buns

25.00 Per Guest

### SUSHI CANOE

Three selections of deconstructed sushi served in a canoe shaped platter:

SPICY TUNA - A Layer of Sushi Rice Topped with Spicy Tuna, Ginger, Garlic, Tamari, Mayo, Sesame Oil, Tobiko Caviar, Furikake, and Scallion

CALIFORNIA - A Layer of Sushi Rice Topped with Snow Crab, Cucumber, Avocado, Wasabi Mayo, Tobiko Caviar, and Furikake

GARDEN VEGETABLE - A Layer of Sushi Rice Topped with Asparagus, Cucumber, Avocado, Maui Onion, Gobo Root, Hoisin, Furikake, and Scallion.

21.00 Per Guest



### HERB CRUSTED PRIME RIB\*

Natural Pan Jus, Horseradish Cream, La Brea Rolls, Steamed Jumbo Asparagus, Roasted Baby Potatoes

650.00 Per Display - Serves 30

### SHELLFISH BAR

Jumbo Shrimp, Mussels, and Snow Crab Claws

Tabasco Sauce, Cocktail Sauce, Champagne Mignonette, and Lemon

9.00 Per Piece

*\*Available as Action Stations with a Chef Attendant @ \$300 + tax.  
Based on 2 hours per attendant.*

*25% Service Charge and 4.166% Hawaii State Tax on all  
Food and Beverage will be applied.*



## THE AFTER PARTY

### WOK & ROLL – BUILD A BOWL\*

Choice of two:

Prawns, Scallops, Garlic Ginger Sauce, Bok Choy

Orange Chicken, Cashews, Green Onions

Mongolian Beef, Broccoli, Spicy Sauce

Served with:

Hapa Rice, Sriracha, Chopped Green Onion,

Furikake, Sweet Soy Sauce

35.00 Per Guest

### BUILD YOUR OWN SLIDER STATION\*

Straus All Natural Beef, Local Ahi and Crab Cakes on a Local Poi Roll

Chipotle Aioli, Furikake Aioli, Tomato, Lettuce, Onion, Asian Slaw, Pickles,  
and Jalapeño

28.00 Per Guest



### FISH TACOS\*

Blackened Seared Ono and Citrus Cilantro Shrimp

Cabbage Slaw, Maui Onion, and Cilantro

Salsa Quemada, Pico de Gallo, and Sour Cream

Flour and Corn Tortillas, House-made Tortilla Chips, and Hot Sauce

30.00 Per Guest

### DIPS & MORE!

Crisp Tortilla Chips with Roasted Tomato Salsa,

Hand Blended Guacamole and Sour Cream

Pretzel Bites with Cheese Sauce

Warm Spinach Artichoke Dip with Pita Chips

\$22.00 Per Guest

### FLATBREADS

Fresh Mozzarella with Tomato and Basil Pesto

Prosciutto, Dried Mission Fig and Ricotta

House made Sausage with Four Cheese Blend and Roasted Garlic

Surfing Goat Cheese with Roasted Peppers, Kalamata Olives and  
Chili Flakes

\$25.00 Per Guest

### THE CANDY SHOP

Enjoy a whimsical candy buffet themed in pink, white, blue or purple

To include:

Chocolate Candies, Gum Balls, Rock Candy Pops, Salt Water Taffy,

Swirl Pops, Candy Sticks and Gummy Bears

\$400.00 Per 50 Guests

*\*Available as Action Stations with a Chef Attendant @ \$300 + tax.  
Based on 2 hours per attendant.*

*25% Service Charge and 4.166% Hawaii State Tax on all  
Food and Beverage will be applied.*

## BAR PACKAGES

### HOST SPONSORED BAR PER PERSON\*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

#### SIGNATURE BRANDS

First Hour, 35.00

Second Hour, 12.00

Each Additional Hour, 10.00

#### PREMIUM BRANDS

First Hour, 37.00

Second Hour, 13.00

Third Hour, 11.00

#### SUPER PREMIUM BRANDS

First Hour, 39.00

Second Hour, 15.00

Third Hour, 13.00

### CASH BAR

Signature Cocktails, 14.00

Domestic Beer, 9.00

Premium and Imported Beer, 10.00

Select Wine, 12.00

Mineral Water/Juices, 8.00

Soft Drinks, 7.00

Cordials, 17.00

Champagne (by the glass), 14.00

Tropical Blended 17.00

Mai Tai 16.00



### LABOR CHARGES

Bartenders: \$150 plus tax per hour, per bar.

\$500 minimum to waive bartender fee

*25% Service Charge and 4.166% Hawaii State Tax on all Food and Beverage will be applied.*



## CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

Now when you celebrate your special day at Hyatt, you can earn free honeymoon nights at any Hyatt Hotels & Resorts location worldwide! Simply book and hold your wedding or commitment ceremony at Hyatt Regency Maui Resort and Spa by December 31, 2020 and you will earn World of Hyatt bonus points redeemable for free nights!

Spend : \$10,000 USD Equivalency

Earn: 60,000 World of Hyatt Bonus Points

Redeem for : A minimum of TWO free nights at any Hyatt hotel or resort worldwide

Spend: \$20,000 USD Equivalency

Earn: 90,000 World of Hyatt Bonus Points

Redeem for : A minimum of THREE free nights at any Hyatt hotel or resort worldwide

Spend: \$30,000 USD Equivalency

Earn: 120,000 World of Hyatt Bonus Points

Redeem for : A minimum of FOUR free nights at any Hyatt hotel or resort worldwide

Spend: \$40,000 USD Equivalency

Earn: 150,000 World of Hyatt Bonus Points

Redeem for : A minimum of FIVE free nights at any Hyatt hotel or resort worldwide

Visit [www.maui.regency.hyatt.com](http://www.maui.regency.hyatt.com) for more details.

Certain restrictions apply.

