

Weddings by 
Andaz Maui at Wailea Resort



OUR PARTNERS



Every couple deserves a wedding celebration that truly reflects them. A creative wedding for a creative couple; An artistic wedding for an artistic couple; A chic wedding for a chic couple.

Whether your personal style is timeless elegance or contemporary sophistication, let our wedding designers assist you in creating your dream wedding. Our inspiration is you!

No two weddings should be alike, allow the Andaz Maui at Wailea Resort to inspire your moment in time.



CHEF'S PHILOSOPHY

Andaz Maui delivers a farm-fresh, seasonal, and sophisticated culinary experience utilizing the unforgettable, rich island flavors of Maui. We will provide you and your guests with a culinary experience that reflects the rich heritage of Hawaii.

LOCAL FLAVOR

WATANABE FARMS

LOCATION: Kula, Hawaii
PARTNER: Tommy Watanabe
PRODUCTS: Farm Fresh Eggs, Leeks, Green Onions, Greens

MAUI KU`IA ESTATE CHOCOLATE

LOCATION: Makawao, Hawaii
PARTNER: Dr. Gunars Valkirs
PRODUCTS: Chocolate, Coco Nibs

ZUHAIR TAMIMI

LOCATION: Haiku, Hawaii
PARTNER: Zuhair Tamimi
PRODUCTS: Tomatoes

PACIFIC PRODUCE FARM

LOCATION: Makawao, Hawaii
PARTNER: Geoff Haines
PRODUCTS: Hydroponic Greens

EVONUK FARMS

LOCATION: Kula, Hawaii
PARTNER: Edward and Joan Evonuk
PRODUCTS: Fresh Herbs and Produce

KULA COUNTRY FARMS

LOCATION: Kula, Hawaii
PARTNER: Monden Ohana
PRODUCTS: Fruit, Vegetables and Greens

KUMU FARMS

LOCATION: Wailuku, Hawaii
PARTNER: Manu Vinciguerra
PRODUCTS: Produce Fruit and Vegetables



BRUNCH

FROM THE FARM (CHOOSE TWO)

- Egg White Frittata with Basil, Tomato, Mozzarella (gf)
- Whole Egg Frittata with Fingerling Potatoes, Hamakua Mushrooms, Caramelized Onions (gf)
- Ham, Egg, Boursin Cheese and Avocado on Ciabatta (can be gf)
- 64 Degree Upcountry Farm Egg, Herb Grilled Toast (can be gf)
- Kula Hydro Greens, Compressed Papaya, Big Island Chevre, Lilikoi-White Balsamic Vinaigrette (gf)

MAIN SQUEEZE (CHOOSE TWO)

- Buttermilk Fried Chicken, Rosemary-Hawaiian Chile Maple Syrup
- French Toast, Coconut Granola, Coconut Syrup
- Coffee Crusted Wagyu Hanger Steak (gf)
- Herb Polenta, Prawns, Blistered Cherry Tomatoes, Arugula (gf)
- Brown Sugar Roasted Pork Belly (gf)

SIDES (CHOOSE TWO)

- Molokai Sweet Potato, Kale, Sweet Pepper Hash (gf)
- Fried Rice, Pipikaula, Shishito, Ginger-Soy Reduction (gf)
- Bliss Potato, Roasted Garlic, Maui Onion, Thyme (gf)
- Yogurt, Berries, Anahola Granola

BEVERAGES

Maui Coffee Roasters Andaz Blend Coffee, Decaf and Hot Tea
POG, Guava and Orange Juices

\$82 per Guest

Prices do not include 25% Service Charge and Tax





HORS D'OEUVRES

COOL

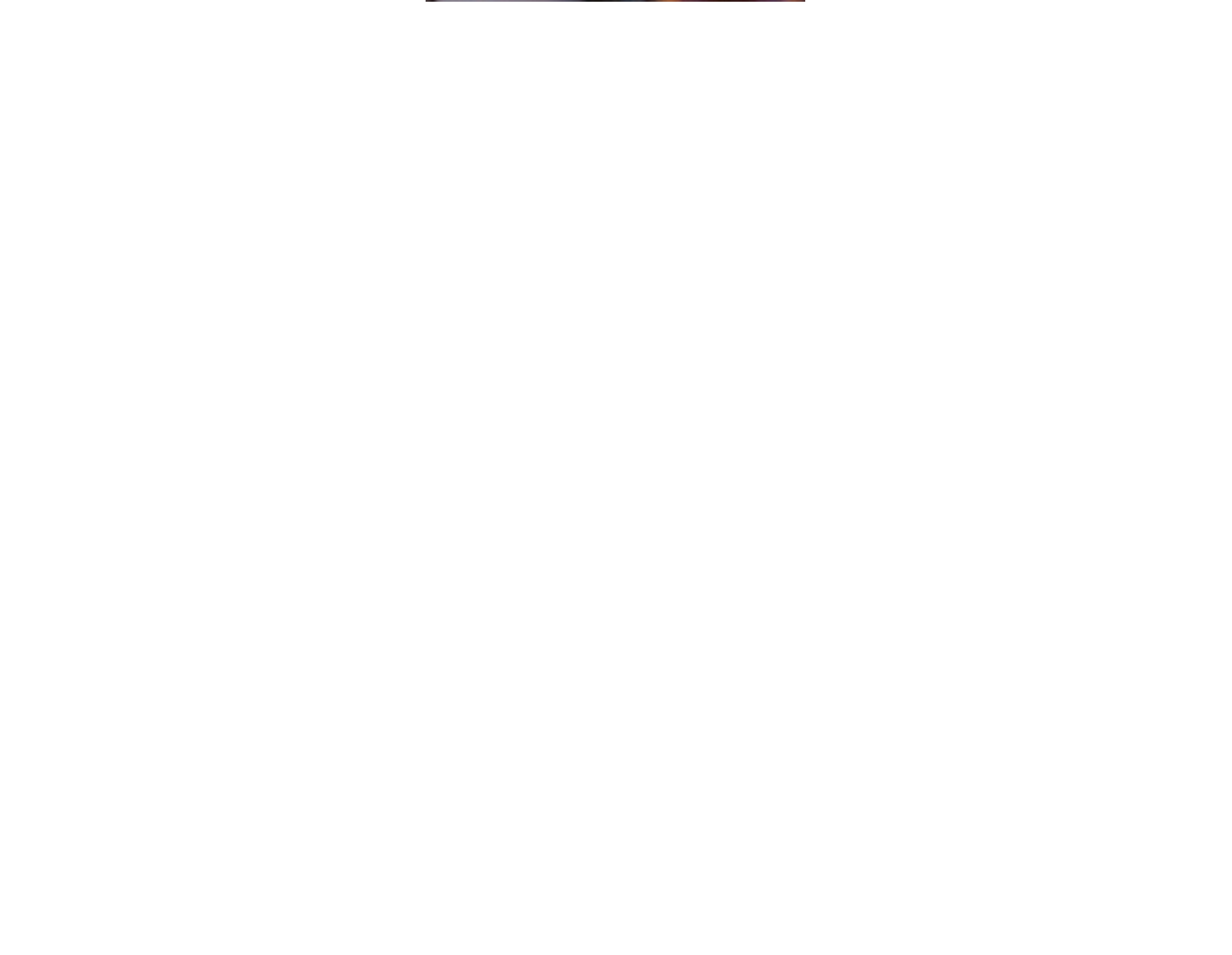
- Summer Roll, Peanut Sauce, Somen Noodles, Thai Basil (gf)
- Hamakua Mushroom Duxelle, Garlic Bread, Truffle
- Big Island Goat Cheese, Macadamia Nut and Red Grape Boulettes (gf)
- Brie Cheese, Kula Strawberry, Fleur de Sel, Lehua Honey
- Beet Cured Kampachi, Pickled Radish, Creme Fraiche (gf)
- Ahi Poke Maki Roll, Sambal Aioli, Wakame, Scallion (gf)
- Shoyu Deviled Eggs, Furikake, Miso (gf)



HOT

- Crispy Bao, Hoisin Duck, Hoisin, Scallion
- Seared Diver Scallop, Cilantro Chermoula, Preserved Lemon (gf)
- Foie Gras Torchon, Brioche, Red Onion Jam, Black Salt
- Mochiko Fried Citrus-Ginger Short Rib, Green Onions Aioli
- Hand Sliced Wagyu Beef Sashimi, Horseradish, Garlic Crostini
- Berkshire Pork Belly Kakuni Musubi, White Rice, Nori Wrapped (gf)
- Kabocha Squash, Savory Granola, Brussels Sprouts
- Green Pea-Coconut Pate, Kula Strawberry, Mint, Croccantini
- Maine Lobster & White Truffle Melt, Brioche, Marinated Tomato





MAIKA'I

Formal Plated

COCKTAIL HOUR
TRAY PASSED
Select 4 Hors d'oeuvres

DISPLAYED
Artisan Cheese Display (gf)
Grilled Bread, Fig Compote
and Marcona Almonds (gf)

ACTION STATION
Made to Order Homemade Crab Cakes, Micro Greens,
Caramelized Pineapple Vinaigrette



DINNER SERVICE

STARTER(choose one)

Ahi Poke, Cucumber Ribbons, Crisp Sweet Potato (gf)

Kona Kampachi Tataki, Nori Emulsion,
Micro Herbs (gf)

SALAD(choose one)

Local Butter Lettuce, Avocado, Roasted Tomatoes,
Kula Radish, Honey-Lavender, Macadamia Nuts (gf)

Waipoli Mixed Greens, Rainbow Carrots, Candied
Pineapple, Lin Hing Mui Pineapple Dressing (vegan,
gf)

FRESHLY BAKED ROLLS AND BUTTER

ENTREE(choose one)

Wagyu Striploin and Spiny Lobster, Roasted Garlic
Butter, Asparagus, and Scalloped Potatoes (gf)

Jidori Chicken Breast and Kauai Prawns, Braised Local
Greens, Cauliflower-Potato Puree(gf)

DESSERT: FAMILY STYLE OR STATION (SELECT THREE)

- Assorted Hawaiian Inspired Truffles (gf)
- Coconut Panna Cotta with Fresh Fruit (gf)
- Mascarpone Cheesecake
- Mini Pineapple Upside Down Cake
- Sweet Potato Coconut Tart
- Chocolate Pot de Crème (gf)
- Chocolate Flourless Almond Cake (gf)
- Assorted Mini Cupcakes
- Dulce Caramel Cream Puffs

Andaz Blend Regular and Decaf Coffee, Hot Tea

\$240 per Guest

Price does not include 25% Service Charge and Tax

COCKTAIL HOUR
TRAY PASSED
Select 4 Hors d'oeuvres

DISPLAYED
Artisan Cheese Display (gf)
Seeded Flat Bread, Seasoned Baguette,
Fig Compote and Smoked Almonds (gf)

ACTION STATION
Made to Order Homemade Crab Cakes, Micro Greens,
Caramelized Pineapple Vinaigrette



DINNER SERVICE

STARTER

Raspberry Vinegar Watermelon Salad, Feta Cheese,
Toasted Pumpkin Seeds (gf)

Warm Kale Salad, Sweet Soy Pork Belly, XO Sauce,
Marcona Granola

FRESHLY BAKED ROLLS AND BUTTER

ENTREE

Black Pepper and Rosemary Ribeye, Ali'i Mushrooms
(gf)

Maui Fresh Catch, Pineapple Chutney (gf)
Seared Scallops, Snow Peas, Prosciutto (gf)

SIDES

Marble Potatoes, Haricots Verts, Caper Brown Butter
(gf)

Creamy Farro, White Beans, Parmesan, Arugula

DESSERT: FAMILY STYLE OR STATION
(SELECT THREE)

- Assorted Hawaiian Inspired Truffles (gf)
- Coconut Panna Cotta with Fresh Fruit (gf)
- Mascarpone Cheesecake
- Mini Pineapple Upside Down Cake
- Sweet Potato Coconut Tart
- Chocolate Pot de Crème (gf)
- Chocolate Flourless Almond Cake (gf)
- Assorted Mini Cupcakes

Andaz Blend Regular and Decaf Coffee, Hot Tea

\$240 per Guest

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PA'INA



Pa'ina is the ancient name for a Hawaiian feast, commonly known as a Luau. Andaz Maui takes a modern approach to all of the favorite traditional offerings and provides your guests with an elevated experience. Our menu can be served displayed or 'ohana style.

Menu includes rolls and butter as well as coffee and hot tea.

\$240 per Guest

Prices do not include 25% Service Charge and Tax



COCKTAIL HOUR TRAY PASSED

Select 4 Hors d'oeuvres

DISPLAYED

Artisan Cheese Display (gf)
Seeded Flat Bread, Seasoned Baguette
Fig Compote & Smoked Almonds (gf)

ACTION STATION

Made to Order Homemade Crab Cakes
Micro Greens, Caramelized Pineapple
Vinaigrette

STARTERS (CHOOSE THREE)

- Grilled Baby Peppers, Charred Pearl Onions, Avocado, Arugula (gf)
- Lomi Lomi Salmon, Smoked Salmon, Grilled Cherry Tomatoes, Maui Onions, Cilantro, Taro Chips (gf)
- Seared Steak Poke, Sweet Potato Chips, Sesame-Soy, Japanese Cucumber, Pickled Bean Sprouts (gf)
- Octopus Salad, Local Tako, Surfing Goat Cheese, Grilled Olive Bread, Citrus (gf)
- Seared Ahi Belly, Upcountry Mustard Greens, White Sesame Dressing, Pickled Mustard Seeds (gf)

ROLLS AND BUTTER

MAIN COURSES (CHOOSE THREE)

- Kalbi Beef Hanger Steak, Kimchi, Pickled Shishito Peppers (gf)
- Mochiko Chicken, Namasu Cucumber Salad, White Sesame-Miso Sauce
- Maui Caught Fish, Seasonal Preparation (gf)
- Kalua Pork, Traditionally Honored In A Contemporary Style, Crispy Pork Belly (gf)
- Jumbo Prawns, Sweet & Smoked Pancetta, Compressed Papaya, Meyer Lemon (gf)
- Pulehu Eggplant, Moloka'i Sweet Potato, Herb Fines Chimichurri (gf)

SIDES (CHOOSE THREE)

- Poi, Traditional Taro Puree, Hand Pounded Like Old Hawaii (gf)
- Farro & Foie Gras Fried Rice, Roasted Garlic
- Kaua'i Shrimp, Avocado, Fermented Pineapple, Cardamom (gf)
- Green Beans and Roasted Garlic (gf)
- Chilled Jumbo Scallops, Kimchi Cucumbers (gf)
- Coconut Braised Chard, Toasted Barley

DESSERT (CHOOSE THREE)

- Assorted Hawaiian Inspired Truffles (gf)
- Coconut Panna Cotta with Fresh Fruit (gf)
- Mascarpone Cheesecake
- Mini Pineapple Upside Down Cake
- Sweet Potato Coconut Tarts
- Chocolate Pot de Creme
- Chocolate Flourless Almond Cake (gf)
- Assorted Mini Cupcakes
- Dulce Caramel Cream Puffs



LATE NIGHT

SAVORY (CHOOSE TWO)

- Local Style Noodles with Shrimp and Pork Belly in "To Go" Boxes
- Bite-Sized Musubis: Kalbi Chicken, Vegetarian, Spam (gf)
- Brown Bag Popcorn with Toppings: Mochi Crunch, Furikake, Sea Salt (gf)
- Flat Breads: Margherita, Pepperoni, Shrimp and Pesto

SWEETS (CHOOSE TWO)

- Warm Chocolate Chip Cookies
- Ube Coconut Puffs
- Deep Fried Cheesecakes with Mango Pineapple Sauce
- Oreo Cookie Wonton
- Chocolate-Macadamia Nut Marshmallows (gf)

GUILTY PLEASURES (CHOOSE TWO)

- Steak Nachos, Peppers and Onions, Black Beans, Cheese Sauce
- Spicy Sweet Thai Chicken Wings and Cucumber Ranch
- Loaded Mac N Cheese Bites, Bacon and Fried Onions
- Hurricane Fries, Wasabi Sour Cream, Sriracha Mayo, Furikake

\$65 per Guest

Prices do not include 25% Service Charge and Tax





BAR

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. Prices do not include service charge or tax.

SIGNATURE BRANDS

First Hour: \$52 per Guest
Second Hour: \$32 per Guest
Each Additional Hour: \$27 per Guest

LABOR CHARGE

Bartender
\$300 Based on Three Hours
\$150 per Additional Hour
1 Bartender per Every 75 Guests

HOST-SPONSORED BAR ON CONSUMPTION

Full bar setups are included in the package and charges are based on the actual number of drinks consumed. Prices do not include service charge or tax.

SIGNATURE BRANDS

Handcrafted Cocktails: \$19
Wine by the Glass: \$17
Sparkling Wine by the Glass: \$17
Domestic Beer: \$9
Imported and Craft Beer: \$10
Cordials: \$18
Soft Drinks: \$7
Boxed Water: \$7
Juices: \$7
Red Bull: \$8

SPIRITS

Tito's Vodka
Beefeater 24 Gin
Espolon Blanco Tequila
Koloa Light Rum
Appleton VX Rum
Buffalo Trace Bourbon
Dewars Scotch

CORDIALS

Luxardo Amaretto
Baileys
Cointreau

DOMESTIC & IMPORTED BEERS

Bud Light
Corona Extra

CRAFT BEER

Maui Brewing Co. Biknini Blonde
Maui Brewing Co. Big Swell IPA
Local Cider (gf)

WINE SELECTION

Ferrari Carano, Fume Blanc
Franciscan, Chardonnay
Calera, Pinot Noir
Carmel Road, Cabernet Sauvignon
Primaterra, Prosecco





BAR

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. Prices do not include service charge or tax.

ULTIMATE BRANDS

First Hour: \$58 per Guest
Second Hour: \$36 per Guest
Each Additional Hour: \$30 per Guest

LABOR CHARGE

Bartender
\$300 Based on Three Hours
\$150 per Additional Hour
1 Bartender per Every 75 Guests

HOST-SPONSORED BAR ON CONSUMPTION

Full bar setups are included in the package and charges are based on the actual number of drinks consumed. Prices do not include service charge or tax.

ULTIMATE BRANDS

Handcrafted Cocktails: \$21
Wine by the Glass: \$19
Sparkling Wine by the Glass: \$19
Domestic Beer: \$9
Imported and Craft Beer: \$10
Cordials: \$18
Soft Drinks: \$7
Boxed Water: \$7
Juices: \$7
Red Bull: \$8

SPIRITS

Belvedere Vodka
Bombay Sapphire Gin
Espolon Reposado Tequilla
Sailor Jerry Spiced Rum
Bacardi 8 Year Rum
Woodford Reserve Whiskey
Johnnie Walker Black Label Scotch

CORDIALS

Luxardo Amaretto
Baileys
Cointreau

DOMESTIC & IMPORTED BEERS

Bud Light
Corona Extra

CRAFT BEER

Maui Brewing Co. Bikini Blonde
Maui Brewing Co. Big Swell IPA
Local Cider (gf)

WINE SELECTION

Duckhorn, Sauvignon Blanc
Martin Ray, Chardonnay
Ponzi, Pinot Noir
Ravel & Stitch, Cabernet Sauvignon
Domaine Chandon Blanc de Noirs





SIGNATURE COCKTAILS

SIGNATURE COCKTAILS

Elevate your cocktail experience by adding an Andaz Signature Cocktail to your bar. Names of our Signature Cocktails can be customized to you and your event.

HOLIDAY IN JALISCO \$21

Espolon Tequila, Pineapple Juice, Lime Juice, Jalapeno Syrup, Club Soda

UPCOUNTRY BUCK \$21

Banks 5 Island Rum, Lime Juice, Pine Juice, Ginger Syrup, Angostura Bitters, Club Soda

MAI TAI \$21

Duquesne Rum, Appleton Rum, Lime Juice, Orange Curacao, Toasted Almond Orgeat, Simple Syrup

LEHUA RUM PUNCH \$21

Bacardi 8 Year Rum, Pineapple Juice, Cinnamon Bark Syrup

HEAVEN ON EARTH \$21

Toasted Almond Orgeat, Fresh Lemon, Angostura Bitters, Bombay Sapphire Gin

WAILEA BRAMBLE \$21

Tito's Vodka, Creme de Mure, Fresh Lemon, Pineapple Juice

ANDAZ RASPBERRY LEMONADE \$21

Tito's Vodka, Raspberry Syrup, Lemon Juice

PALOMA \$21

Espolon Blanco Tequila, Grapefruit Juice, Lime Juice, Simple Syrup



WINE

CHAMPAGNE & SPARKLING

Primaterra, Prosecco
Veneto, Italy
\$59 per Bottle

Domaine Chandon Blanc de Noirs
Napa Valley, CA
\$90 per Bottle

Pommery, Champagne, France
\$132 per Bottle

Veuve Clicquot Ponsardin
Yellow Label
Reims, France
\$152 per Bottle

WHITE WINE

Kettmeir, Pinot Grigio, Italy
\$72 per Bottle

Ferrari Carano, Fume Blanc
Sonoma County, CA
\$58 per Bottle

Duckhorn, Sauvignon Blanc
Northcoast, CA
\$85 per Bottle

Cakebread Cellars, Sauvignon Blanc
Napa Valley, CA
\$90 per Bottle

Merry Edwards, Sauvignon Blanc
Napa Valley, CA
\$125 per Bottle

Martin Ray, Chardonnay
Russian River Valley, CA
\$79 per Bottle

Patz & Hall, Chardonnay
Dutton Ranch, Russian River, CA
\$96 per Bottle



Ramey, Chardonnay
Sonoma, CA
\$110 per Bottle

Jordan, Chardonnay
Russian River, Sonoma, Ca
\$139 per Bottle

RED WINE

Ponzi Pinot Noir
Willamette Valley, OR
\$95 per Bottle

Calera, Pinot Noir
Central Coast, Ca
\$72 per Bottle

EnRoute, Pinot Noir
Russian River, Sonoma, CA
\$116 per Bottle

Faust, Cabernet Sauvignon
Napa, CA
\$120 per Bottle

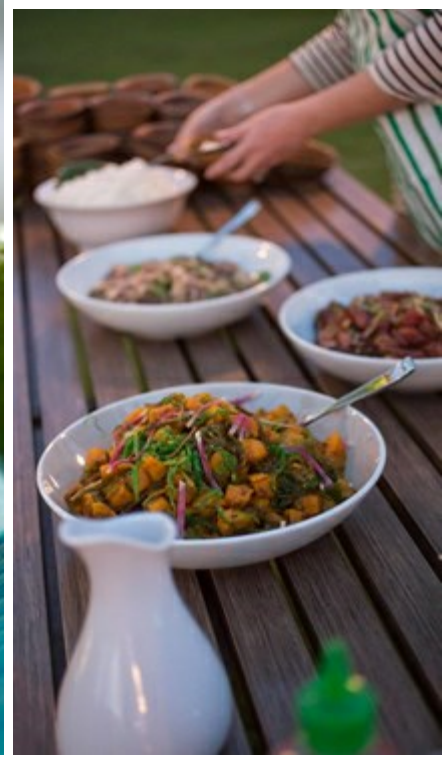
Domaine Drouhin, Pinot Noir
Willamette Valley, OR
\$135 per Bottle

Anciet Peaks, Merlot
Paso Robles, CA
\$67 per Bottle

Ravel & Stitch, Cabernet Sauvignon
Central Coast, CA
\$84 per Bottle

Justin, Cabernet Sauvignon
Paso Robles, CA
\$98 per Bottle

Price does not include 25% Service Charge and Tax





HYATT[®]

Hyatt Hotels & Resorts

Andaz Maui at Wailea Resort

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