



Hāna-Maui
RESORT



WEDDING GUIDE

HĀNA – MAUI RESORT



RESORT OVERVIEW

Nestled along Maui's eastern shores overlooking a dramatic coastline, Hāna- Maui Resort is a secluded luxury oasis that invites you to explore the road less traveled.

Our boutique sanctuary is located at the end of the acclaimed Road to Hāna, a scenic 64-mile journey that winds through vibrant rainforests and alongside breathtaking Pacific vistas. The resort is located in Hāna itself, a welcoming Hawaiian hamlet stepped in authentic culture and coastal charm.

PROPERTY FEATURES

- 74 Rooms and Suites including residences with kitchens and oceanfront bungalows
- Full-service spa featuring seven treatment rooms, cold plunge pool, outdoor showers and a jetted tub overlooking Kapueokahi Bay
- Fitness center with Peloton bikes
- Two pools
- Activities highlighting Hawaii's rich cultural heritage
- Daily yoga classes



CEREMONY

1-50 Guests
from \$3,500

51-100 Guests
from \$5,000

101-150 Guests
from \$6,500

GUEST HOUSE LAWN

accommodates: 2- 80

Dreaming of a rustic, tropical setting? Consider our private breathtaking pineapple plantation- style home lawn, surrounded by lush monstera, pines and palms

OCEAN BLUFF

accommodates: 2- 150

A majestic venue featuring spectacular views of the ocean, Kau'iki Hill and 'Ālau Island

ALL CEREMONY SITES INCLUDE:

WATER STATION

WHITE PADDED FOLING CHAIRS

UPGRADED CHAIR OPTIONS AVAILABLE



RECEPTION VENUES



BASED ON A 4-HOUR SITE FEE
FOOD AND BEVERAGE MINIMUM OF \$175//PP FOR
ALL PRIVATE DINING LOCATIONS

ART GALLERY LANAI

A covered lanai with views of the land and sea. Inside are local works of art.

- Accommodates up to 30 guests for dinner
- Outdoors / covered
- From \$2,000 + tax
- Add on Art Gallery Lawn that can accommodate up to 100 guests for additional \$2,500

THE BAR

Rustic and quaint, this venue offers an open lanai concept, perfect for sipping Mai Tai's.

- Accommodates up to 30 guests for dinner
- Indoors
- From \$2,500 + tax

THE RESTAURANT

Resting within the heart of the property this grand, open space filled with local artwork makes a perfect dining space. Step outside onto the lanai for a gorgeous view of Hāna Bay.

- Accommodates up to 150 guests for dinner
- Indoors
- Please inquire with your event sales representative on pricing

RECEPTION VENUES

INFINITY POOL

Sitting above the ocean front lawn, the Infinity Pool features a view overlooking the Pacific Ocean and 'Ālau Island. This stunning location sets the scene for a picture-perfect event in paradise.

- Accommodates up to 150 guests for dinner
- Outdoor
- From \$5,500 + tax

PAILOA STUDIO

This bright, spacious room surrounded by three walls of glass doors boasts views of the Infinity Pool and Pacific Ocean. Hardwood floors and wrap around deck offer an ideal reception location.

- Accommodates up to 30 guests for dinner
- Indoors
- From \$2,500 + tax

INFINITY TERRACE

Located next to our Infinity Pool, the Infinity Terrace features a terraced lawn, outdoor lighting and the perfect ambiance for an evening outdoors.

- Accommodates up to 60 guests for dinner
- Outdoor
- From \$3,500 + tax

GUEST HOUSE

The Guest House is an elegant and secluded venue for events. Located off property, this former ranch manager's residence is unlike any other venue on Maui.

- Accommodates up to 30 guests for dinner inside
- From \$4,500 + tax
- Add on lawn space that can accommodate up to 150 guests for additional \$2,500. Tent required for outdoor events.

ENHANCEMENTS

Enhance your special day with the following add-on options:

- Floral- from bridal bouquets, boutonnieres, and traditional lei to creative table centerpieces and a stunning ceremony archway, our local floral designers can do it all.
- Photography- capture every special moment with photos you'll cherish for a lifetime. An on-site photographer is available for one-hour or three-hour packages.
- Spa- our expert spa therapists and estheticians will help you relax and feel your best for your big day.
- Marriage License- paperwork can be a headache, let us take that off of your to-do list. We will help you coordinate your marriage license appointment on the day of your arrival.
- Music & Entertainment- solo musicians, hula and fire dancers, to a full band with production system will add that local touch to your celebration.





MENUS

CONTINENTAL \$38++ PER PERSON

ASSORTED SEASONAL FRESH FRUIT
including hāna gold pineapple

YOGURT AND GRANOLA PARFAIT
yogurt, seasonal fruit, honey and granola

FRESH BAKERIES
*including banana bread, bagels and muffins, butter,
jam, cream cheese*

COFFEE, TEA, ASSORTED JUICES

THE HANA SIGNATURE BREAKFAST \$59++ PER PERSON

ASSORTED SEASONAL FRESH FRUIT
including hāna gold pineapple

FRESH BAKERIES
*including banana bread, bagels and muffins, butter, jam, cream
cheese*

PINEAPPLE FRIED RICE

FLUFFY CAGE FREE SCRAMBLED EGGS

CRISP SMOKED BACON

PORTUGUESE SAUSAGE

HERB ROASTED BREAKFAST POTATOES

COFFEE, TEA, ASSORTED JUICES

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

*cage free scrambled eggs, crispy bacon, kula tomatoes with aged
cheddar on croissant*
\$18.00++ ea

ENERGIZE

*chef's choice smoothie
acai bowl, seasonal fruit
spinach and egg white bights
coconut chia pudding*
\$22++ per person

OMELETS MADE TO ORDER

*cage free eggs, egg whites, bacon, spam, portuguese sausage,
mushrooms, onions, spinach, cheddar cheese, swiss cheese*
\$25++ per person
**chef required (1) per 25 guests fee of \$200 each*

MOCHI PANCAKES

*whipped honey butter, toasted coconut, fruit compote, coconut
syrup, maple syrup*
\$16++ per person

BREAKFAST BURRITOS

*cage free eggs, roasted potatoes, portuguese sausage,
shredded cheese, spicy salsa, lime crema, pineapple & black
bean relish*
\$16++ per person

GLUTEN FREE OATMEAL

*oatmeal, honey, toasted coconut, brown sugar, maple syrup,
coconut syrup, dried fruits, toasted almonds*
\$15++ per person

MENUS

PICNIC LUNCHS

\$75++ PER PERSON

**minimum two people*

GRAZE

CHARCUTERIE

CHEF'S SELECTION OF LOCAL AND FAVORITE SEASONAL MEATS AND CHEESES PAIRED WITH ASSORTED NUTS, WHOLE GRAIN MUSTARD, HONEY, CRACKERS, FRESH FRUITS, DRIED

FRUITS AND OLIVES

KALE AND QUINOA SALAD WITH ROASTED VEGETABLES

GRILLED BREAD

CARAMELIZED MAUI ONION DIP

SLICED FRESH LOCAL PAPAYA WITH LIME AND LI HING MUI POWDER

MINI LILIKOI CHEESECAKE

BOTTLED WATER OR CHOICE OF SOFT DRINK

NOSH

TRIO OF MINI SANDWICHES-MINI SEARED AHI, BEEF TENDERLOIN AND CUCUMBER SANDWICHES

HAWAIIAN POTATO MAC SALAD

MAUI CHIPS

CARAMELIZED SWEET MAUI ONION DIP

FRESH SEASONAL LOCAL SLICED FRUIT

GREEN PAPAYA AND PINEAPPLE

ULU HUMMUS WITH CUCUMBERS AND CARROTS

FUDGE MAC NUT BROWNIES

BOTTLED WATER OR SOFT DRINK

LIGHT

ROASTED LOCAL VEGETABLE, QUINOA, AND KALE SALAD

TURKEY, SURFING GOAT CHEESE AND SWISS PINWHEELS

ULU HUMMUS WITH CUCUMBERS AND CARROTS

CURRIED CHICKEN SALAD WITH CRACKERS

FRESH SLICED LOCAL FRUIT

GRILLED VEGETABLE SKEWERS WITH DILL, YOGURT, AND

CUCUMBER SAUCE

MAUI ONION AND MAC NUT PESTO SALAD

COCONUT CAKE BITES

BOTTLED WATER OR SOFT DRINK

BAGGED LUNCH

\$75++ PER PERSON

MAUI POTATO CHIPS

FRESH FRUIT

GREEN PAPAYA AND PINEAPPLE SALAD

choice of

SEARED BEEF TENDERLOIN ON BRIOCHE WITH LOCAL GREENS, CARAMELIZED ONION AND HORSERADISH CREAM

or

HAND SLICED SMOKED TURKEY BREAST ON SOURDOUGH WITH LILIKOI MUSTARD, CRISP HYDROPONIC BUTTER LETTUCE, AND HEIRLOOM TOMATO

or

TOGARASHI SEARED AHI WITH PICKLED ONION, WASABI AIOLI, LOCAL GREENS AND HEIRLOOM TOMATO.

or

VEGAN GRILLED VEGETABLE WRAP WITH ULU HUMMUS SPREAD, QUINOA, LOCAL GREENS AND CLOVER SPROUTS

WHITE CHOCOLATE MACADAMIA NUT

COOKIE

or

½ PAPAYA



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MENUS

COCKTAIL HOUR \$42++ PER PERSON

APPETIZERS (CHOOSE FOUR)

STATIONARY OR TRAY PASSED SERVICE

SUMMER ROLL

peanut sauce, rice noodles, thai basil (gf, vegan)

COCONUT CEVICHE SPOONS

raw local fish, lime, coconut, aromatics

AHI TUNA POKE

yellowfin tuna, sesame vinaigrette, chili flakes, ina mona, avocado, fresh herbs

STUFFED MUSHROOMS

local mushrooms, edamame, avocado, onion, fresh herbs

SWEET POTATO & AVOCADO CHIPS

molokai sweet potato chips, avocado, onion, fresh herbs

PROSCUITTO WRAPPED PAPAYA

balsamic reduction, thai basil

HAWAIIAN PRAWNS

grilled prawns, mango sauce

FRIED TOFU POKE

sesame soy, maui onions, spring onions (vegan)

MOCHIKO FRIEND SHORT RIB

citrus, ginger, green onions, aioli

MINI CHAR SUI PORK MANAPUA

swet thai chili, green onion

SEARED DIVER SCALLOPS

garlic puree, pickled ogo, tobiko

BLISTERED PEPPERS

blistered shishito, surfing goat cheese, roasted garlic aioli (vegan)

CHICKEN SKEWERS

grilled chicken, teri glaze

CRISPY BRUSSLES SPROUTS

garlic, chili paste, honey

KALUA PORK CRUSTINI

sweet thai chili sauce, pickled local vegetables slaw

MENUS

RECEPTION DINNER \$155++ PER PERSON

SALAD (CHOOSE ONE)

LOCAL BUTTER LETTUCE

avocado, roasted tomatoes, pumpkin seeds, radish, citrus vinaigrette (gf, vegan)

POHOLE FERN SALAD

pohole fern, maui onion, carrots, tomato, radish, cucumbers, miso dressing

HANA BEET SALAD

red and gold beets, carrots, cucumber, surfing goat cheese, crispy shallots, citrus vinaigrette

ENTRÉE (CHOOSE ONE)

PAN SEARED FRESH CATCH

jasmine rice, thai coconut curry, seasonal vegetables, papaya salad

ROASTED MAC NUT FRESH CATCH

molokai sweet potato puree, seasonal vegetables, sweet wine sauce

ROASTED TERI CORNISH HEN

sautéed local vegetables, teri glaze, steamed rice

GRILLED NEW YORK STRIP STEAK

roasted seasonal vegetables and red wine pan sauce

KALBI SHORT RIBS

braised short rib, fried hamakua mushrooms, ulu purée

MOCHIKO FRIEND SHORT RIB

citrus, ginger, green onions, aioli

RISOTTO

roasted vegetable risotto, spiraled zucchini, cauliflower cream, toasted macadamia nuts (vegan, df, gf)

CRISPY TOFU MUSHROOM MEDLEY

garlic, parsley, rosemary, thyme, balsamic vinegar

VEGETABLE RATATOUILLE TOWER

eggplant, tomato, zucchini, squash, onions, thyme, basil, parsley

CAULIFLOWER STEAK

red pepper coulis, local squash

DESSERT (CHOOSE ONE)

COCONUT PANNA COTTA WITH FRESH FRUIT (gf)

LILIKOI CHEESECAKE

MINI PINEAPPLE UPSIDE DOWN CAKE

SWEET POTATO COCONUT TART

Chocolate Pot de Crème (gf)

Chocolate Flourless Cake (gf)

MENUS

CUISINE ADD-ONS

STARTER \$23++ PER PERSON

(CHOOSE ONE)

AHI POKE

ago, green onion, maui onion, hawaiian salt, chili flake, sesame soy (gf)

ULU SHRIMP CAKES

lemon aioli and pineapple relish

WATERMELON SHISO SALAD

cucumber, onions, cilantro, mint sesame lime dressing

PAN-FRIED STEAK SASHIMI

ponzu, pickled shallots, jalapeno

LATE NIGHT \$32++ PER PERSON

(CHOOSE TWO)

GARLIC NOODLES

pan seared soba noodles, toasted sesame, scallion

TEMPURA FRIED PICKLES

togarashi ranch

BITE-SIZED MUSUBI

mix of kalbi chicken, vegetarian, spam (gf)

BROWN BAG POPCORN

mochi crunch, furikake, smoked salt (gf)

FURIKAKE FRIES

wasabi aioli

SWEET POTATO AND COCONUT MANJU

CHOCOLATE- MAC NUT MARSHMALLOWS (gf)

FRIED BANANA LUMPIA



MENUS



LŪ'AU \$155++ PER PERSON

FIRST COURSE

AHI POKE

ogō, green onion, maui onion, hawaiian salt, chili flake, sesame soy (gf)

LOCAL GREEN SALAD

kula greens, maui sweet onion, tomato, cucumber, shredded carrot papaya seed dressing

TARO ROLL & POI

traditional taro puree

MAIN COURSES

(CHOOSE THREE)

SLOW ROASTED KALUA PORK

hawaiian salt

HŪLI HŪLI CHICKEN

maui onions, soy, palm sugar

BBQ TERIYAKI CHICKEN

soy, sake, pears, spring onions

LAU LAU

pork, butter fish, lū'au leaf

WHOLE STEAMED GINGER CHICKEN

spring onions, garlic, cilantro, hot sesame oil

KOREAN STYLE BONELESS KALBI

soy, sake, maui onions, green onions, chili flakes

GRILLED MAC NUT FRESH CATCH

molokai sweet potato puree, bok choy, plum wine sauce

SIDES

(CHOOSE TWO)

SAUTEED BOK CHOY

garlic, oyster sauce

COCONUT RICE

toasted coconut, coconut milk, lemongrass, ginger

ROASTED MOLOKAI SWEET POTATOES

kosher salt & pepper (gf)

GRILLED SEASONAL VEGETABLES

olive oil, kosher salt & pepper (gf)

DESSERT

(CHOOSE TWO)

LILIKOI CHEESECAKE

CHOCOLATE TORTE (GF)

COCONUT HAUPIA

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: \$50 per Guest
Second Hour: \$30 per Guest
Each Additional Hour: \$25 per Guest

LABOR CHARGE

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

ULTIMATE BRANDS

First Hour: \$56 per Guest
Second Hour: \$34 per Guest
Each Additional Hour: \$28 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: \$17
Wine by the Glass: \$17
Sparkling Wine by the Glass: \$17
Domestic Beer: \$8
Imported and Micro Beer: \$9
Cordials: \$18
Soft Drinks: \$6.50
Boxed Water: \$6.50
Juices: \$7
Red Bull: \$8

SPIRITS

Tito's Vodka
Bombay Dry Gin
Teramãna Tequila
Kula Organic White Rum
Jameson Irish whiskey
J&B Scotch

CORDIALS

Disaronno Amaretto
Baileys
Grand Marnier

DOMESTIC & IMPORTED BEERS

Bud Light
Corona

MICRO & LOCAL CRAFT BEER

Maui Brewing Co. Bikini Blonde
Maui Brewing Co. Big Swell IPA
Maui Brewing Co. Coconut Porter

WINE SELECTION

Please contact your events representative for a current list of our wine and champagne offerings

ULTIMATE BRANDS

Handcrafted Cocktails: \$19
Wine by the Glass: \$18
Sparkling Wine by the Glass: \$18
Domestic Beer: \$8
Imported and Micro Beer: \$9
Cordials: \$18
Soft Drinks: \$6.50
Boxed Water: \$6.50
Juices: \$7
Red Bull: \$8

SPIRITS

Grey Goose Vodka
Bombay Sapphire Gin
Herradura Anejo Tequilla
Kuleana White Rum
High West Double Rye Whiskey
Johnnie Walker Black Label Scotch

CORDIALS

Disaronno Amaretto
Baileys
Grand Marnier

DOMESTIC & IMPORTED BEERS

Bud Light
Corona

MICRO & LOCAL CRAFT BEER

Maui Brewing Co. Bikini Blonde
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SIGNATURE COCKTAILS



(CHOOSE TWO)

MAI TAI

*light and dark rum, infused lilikoi and
pineapple juice*

GUAVA SPRITZER

aperol, guava, sparkling wine

NEW FASHIONED

*bourbon, aperol, angostura bitters,
luxardo cherries*

ROAD TO HANA

*fresh pressed pineapple and lime,
lilikoi, vodka*

BLACK ORCHID

*vodka, strawberry puree, pog & blue
curacao*



FINAL THOUGHTS



ADDITIONAL EVENTS

A wedding may only be one day; adding a welcome reception, after party and farewell brunch is an ideal option to extend your wedding celebration during your stay.

MINIMUM REQUIREMENTS

Food and beverage minimums and site fees apply to all event venues and vary depending on the location of your wedding celebration.

Minimums do not include service charge and state sales tax.

GUEST ROOMS

Extend the celebration and keep your guests close to the main event in our accommodations. Special discounted rates for a contracted block of rooms can be arranged. Room blocks start at a minimum of ten rooms night for two nights.



Mahalo!

Hāna-Maui

RESORT

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