

Special Events + Meetings

Sheraton Kauai Resort Banquet Menus

August 2024 - July 2025

Breakfast

Breakfasts include freshly brewed Hawaiian Paradise regular and decaffeinated coffee, herbal Tazo® teas, and passion-orange-guava juice. Pricing is per person.

All breakfast menus can be customized with your Event Manager to best fit your group's needs.

Classic Breakfast Bento

Fresh scrambled farm eggs
Crisp bacon and Portuguese
sausage
Country potatoes with scallions
and cheese
Oatmeal
Individual fresh fruit cup
\$49.00

Morning Start Buffet

Individual oatmeal cups
Assorted cereals and milk
Fresh seasonal tropical fruit
Build-your-own yogurt parfait
Greek yogurt with a variety of
toppings
Breakfast pastries \$43.00

Sunrise Buffet

Fresh seasonal tropical fruit
Assorted cereals with milk
Scrambled farm eggs
Applewood smoked bacon
Portuguese sausage
Country potatoes with scallions
and cheese
Local sweet bread French toast
Build-your-own yogurt parfait
Greek yogurt with a variety of
toppings
Fresh breakfast breads \$62.00

Bento Breakfast welcomes a minimum of 35 or more guests.

Breakfast buffets welcome a minimum of 75 or more guests. All per person buffet charges are based on 1.5 hours of continuous service.

Prices are exclusive of 21% taxable service charge and 4.712% state sales tax. Included as part of the service charge is a gratuity (currently 90% of total service charge) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including, but not limited to, administrative fees, set up fees, labor fees, or bartender/food station fees, is a tip, gratuity, or service charge for any employee.

Coffee Break

All coffee breaks can be customized with your Event Manager to best fit your group's needs.

Beverages

A minimum order of (3) gallons is required for beverages by the gallon.

- Premium Hawaiian Paradise coffee and decaffeinated coffee (per gallon) \$96.00
- Herbal Tazo® tea (per gallon) \$96.00
- Assorted fruit juices: passion-orange-guava, pineapple, orange or cranberry (per gallon) \$60.00
- Lemonade (per gallon) \$60.00
- Iced Tea (per gallon) \$60.00
- Fruit infused water (per gallon) \$50.00
- Soft drinks (each) \$6.00
- Bottled water (each) \$5.00
- Energy or sports drink (each) \$7.00

Individually Packaged Snacks

Priced each - charged on consumption

- Assorted granola bars \$7.00
- Individual oatmeal cups \$8.00

Baked Goods

Priced per dozen - a minimum order of (2) dozen is required.

- Breakfast pastries and croissants \$66.00
- Assorted bagels and cream cheese \$66.00
- Assorted muffins \$64.00
- Fudge brownies \$56.00
- Assorted cookies \$56.00
- Jumbo pretzels with condiments \$49.00

- Assorted candy bars \$6.00
- Individual bags of chips and pretzels \$5.00

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Plated Lunch

Plated lunches include Hawaiian sweet rolls, freshly brewed Hawaiian Paradise regular and decaffeinated coffee, herbal Tazo® teas, and choice of iced tea or passion-orange-guava juice.

Priced per person, based on highest priced entree.

All lunch menus can be customized with your Event Manager to best fit your group's needs.

Salads

Caesar Salad | North shore baby romaine, ancient grains crisp, lemon parmesan dressing

Kailani Greens Salad | Island greens, cucumber, roasted Ali'i mushrooms, chevre, sun dried fruits, macadamia nut vinaigrette

Entrees

Up to (2) entree options may be selected.
Entree orders must be received by 30 days prior to event and client must provide place cards for event with entree selections.

- Herbed Chicken Breast | Kamuela tomatoes, potato gratin, garlic spinach, double smoked bacon jus \$57.00
- Grilled Kalbi Style Braised Short Ribs | Fried rice, sweet soy sauce, kimchee Brussels sprouts \$63.00
- Hawaiian Waters Fresh Catch | Grilled pineapple beurre blanc, sticky rice, seasonal vegetables \$59.00

Local Ko Bakery Desserts

Lilikoi Cheesecake

Carrot Ginger Cake

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Lunch Buffet

Lunch buffets include taro rolls, freshly brewed Hawaiian Paradise regular and decaffeinated coffee, herbal Tazo® teas, and choice of iced tea or passion-orange-guava juice.

Priced per person.

All lunch menus can be customized with your Event Manager to best fit your group's needs.

Poipu Deli

Creamy tomato basil soup
Kailani Farms greens, cucumbers, tomatoes, onions, edamame, roasted Ali'i mushrooms, Kunana Dairy goat cheese, balsamic and papaya seed dressings
Local style potato macaroni salad
Kale and Maui Gold pineapple coleslaw
Deli display to include: Sliced smoked turkey, roast beef, ham, and tuna salad
Aged cheddar, provolone, and Swiss cheeses
Vine ripened sliced tomato, lettuce, sliced Maui onions, dill pickles, cherry peppers
Mayonnaise, whole grain mustard, dijon mustard Deli style whole grain and white breads
White chocolate macadamia nut cookies
Mango cake \$75.00

Waimea Picnic

Kailani Farms greens, cucumbers, tomatoes, onions, edamame, Ali'i mushrooms, feta cheese, balsamic and papaya seed dressings
Okinawan sweet potato salad with candied macadamia nuts, garlic aioli, chopped bell peppers
Tropical fruit salad, vanilla yogurt, toasted coconut
Vegetable crudites and macadamia nut hummus
Mochiko fried chicken, scallions, sesame seeds, caramel ginger sauce
Vietnamese style grilled steak, cilantro and mint, bean sprouts, red bell peppers, macadamia nuts, lime wedges
Wok-charred vegetables with sesame miso sauce
Local style fried rice
Pineapple upside-down cake
Fudge brownies
Coconut cream cake \$88.00

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Grab + Go Lunch

Pricing is per person.

All lunch menus can be customized with your Event Manager to best fit your group's needs.

Grab + Go Lunch

All grab and go lunches are accompanied by an individual bag of potato chips, whole fresh fruit, macadamia nut cookie, bottled water, and condiments. \$46.00

Select up to three (3) options and specify quantities of each:

- Caesar Chicken Wrap | Grilled lemon
Caesar marinated chicken, crisp romaine, lettuce, tomato, parmesan cheese, flour tortilla
- Artisanal Italian Cold Cuts | Salami, prosciutto, ham, pepperoni, sliced dill pickles, tomatoes, green leaf lettuce, provolone cheese, red pepper pesto, ciabatta bread
- Roast Beef & Cheddar | Sliced roast beef, aged cheddar cheese, leaf lettuce, tomatoes, horseradish sauce, ciabatta bread
- Roast Turkey Club | Sliced roast turkey, crisp smoked bacon, Swiss cheese, lettuce, tomato, onion, whole grain aioli, deli style wheat bread
- Asian Tofu Wrap | Grilled teriyaki tofu, daikon sprouts, julienne carrots, cucumbers, bean sprouts, scallions, whole wheat torilla

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Reception

All reception menus can be customized with your Event Manager to best fit your group's needs.

Hors D'oeuvres

Passed Canapes

Priced per person. Based on five pieces per person for one hour cocktail reception |

Selection of three hot and two cold canapes

\$52.00

Cold Canapes

- Compressed watermelon, feta, and mint
- BLT crostini with avocado puree
- Scallop and shrimp ceviche, avocado, red onion, cucumber, spicy citrus tomato broth
- Ahi poke spoon
- Sun dried tomato and pesto whipped goat cheese on Hawaiian sweet bread toast
- Crab salad in a cucumber cup

Hot Canapes

- Crab cakes with basil aioli
- Coconut crusted shrimp with sweet chili sauce
- Crispy vegetable spring roll with ginger plum sauce
- Thai chicken stick with spicy peanut sauce
- Local beef teriyaki meatballs
- Miniature beef wellington
- Fried lobster mac and cheese croquettes
- Crab stuffed mushrooms
- Asparagus, crispy prosciutto, and brie grilled cheese

All receptions welcome a minimum of 75 guests or more and require a minimum of four (4) station selections (action station, reception display, passed canapes, or carving station) unless accompanying a pre-selected plated or buffet meal.

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Reception

All reception menus can be customized with your Event Manager to best fit your group's needs.

Reception Displays

Reception displays are based on 1.5 hours of continuous service. Priced per person.

Please contact your Event Manager for custom reception displays and options for parties less than 75 guests.

Hawaiian Cobb Salad Bar

Build your own Hawaiian Cobb Salad with:

Local greens, avocado, tomato, cucumber, olives,
macadamia nuts, blue cheese, shredded sharp
cheddar cheese

Chopped egg, bacon, ham, huli huli style chicken,
poached shrimp

Ranch, papaya seed, balsamic dressings

\$31.00

Ocean Bounty

*Choice of (3) - Based on (2) pieces of each per
person*

Oyster Shooter | Margarita granita, lime wedge

Traditional Hawaiian Poke | Ahi, limu, inamona,
Maui onion, avocado, cilantro, cucumber

Poisson Cru | Local ono, coconut milk, passion fruit,
bell peppers

Hamachi Spoons | Compressed watermelon, herbed
tempura crumbs, passion fruit boba

Market Price

Slider Station

Choice of (4) - Based on (1) slider of each per person

Kalua Pork | Citrus slaw, mango bbq sauce, brioche
bun

Loaded French Fry Bar

Choice of (2) topping combinations

Korean | Kimchee aioli, bulgogi short ribs, sesame
seeds, green onion, furikake

Wagyu Beef | American cheese, local grown lettuce, Kamuela tomato, sweet pickles, & Lava's special sauce
Seared Ahi | Togarashi seared, wasabi aioli, pickled Asian vegetables
Mahi Mahi | Farm lettuce, big island beef steak tomatoes, cilantro aioli, taro roll
Chicken | Crispy bacon, big island tomatoes, fresh greens, basil aioli
Beyond™ Burger | Teriyaki, Swiss cheese, roasted Hamakua mushrooms, pickled red onions and greens

Maui-style potato chips

\$39.00

Dessert Reception Displays

Available upon request

Action Stations

Action stations are based on 1.5 hours of continuous service. Priced per person.

Please contact your Event Manager for customized action stations and options for parties less than 75 guests.

Chef attendant required, 1 attendant per 50 guests at \$200 each per station.

Build Your Own Poke Bowl

Guests can customize their version of this local favorite!

Chopped ahi, local ono, rice, Maui onion, scallion, limu, ogo, inamona, shoyu, sesame oil, furikake, togarashi, sriracha mayo, red salt, garlic, ginger \$37.00

Fried Rice Station

Made to order vegetable fried rice, green onions, carrots, bean sprouts, onions, and stir fry vegetables
Char siu pork, lup cheong (Chinese sausage), teriyaki chicken, kalbi beef, and garlic shrimp
Served with chopsticks, soy sauce, and spicy chili sauce
\$37.00

Greek | Feta, tzatziki, red onions, tomatoes

South of the Border | Carne asada, black beans, salsa fresca, sour cream, guacamole

Ballpark | Chili, cheese, scallions

\$31.00

Hawaiian Style Saimin Station

Local noodles, house made broth, ham, roasted pork, scallion, fish cake, grilled bok choy, boiled egg, bean sprouts, nori \$33.00

Carving Stations

Available upon request

hours of continuous service.

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Plated Dinner

Dinners include Hawaiian sweet rolls, freshly brewed Hawaiian Paradise regular and decaffeinated coffee, herbal Tazo® teas, and choice of iced tea or passion-orange-guava juice.

Priced per person, based on highest priced entree selected.

All dinner menus can be customized with your Event Manager to best fit your group's needs.

Plated Dinners are four course meals including starter, salad, entree, and dessert.

Starters

Ahi Carpaccio | Local ahi, crispy wontons, avocado, shaved onion, citrus ponzu, wasabi aioli

Seared Diver Scallop | Sweet Ewa Beach corn bisque, crispy potato round, bacon, avocado puree

Korean Fried Chicken | Sweet and spicy Korean fried chicken, belgian waffle, sea asparagus slaw

Portobello Bao | Grilled mushrooms, pickled vegetables, hoisin, sriracha sauce, toasted peanuts

Salad

Baby Iceberg BLT | Crumbled blue cheese, applewood smoked bacon, oven-dried tomatoes, creamy roasted garlic dressing

Local Arugula and Kunana Dairy Feta | Roasted beets, pear tomatoes, mangos, papaya, macadamia nut vinaigrette, grilled crostini

Warm Goat Cheese Salad | Baby spinach, herbed Kunana Dairy goat cheese ball, fresh strawberries, candied macadamia nuts, roasted red onion vinaigrette

Entrees

Up to (2) entree options may be selected.

Entree orders must be received by 30 days prior to event and client must provide place cards for event with entree selections

*All entrees include chef's selection of starch
and seasonal vegetables*

- Roasted Filet Mignon | Hamakua
mushroom ravioli, wilted kale, red wine jus,
chardonnay butter drizzle, local mushroom
ragout \$160.00
- Pan Seared Organic Chicken Breast |
Cheesy grits, local greens, Hamakua
mushrooms, fried prosciutto, chicken
demi-glace \$135.00
- Macadamia Nut Crusted Mahi Mahi | Sticky
rice, baby bok choy, miso beurre
blanc \$150.00
- Hamakua Mushroom Ravioli | Braised
spinach, crispy Hamakua mushrooms,
beurre blanc \$118.00

Desserts

Flourless Chocolate Cake | Coconut ice
cream, macadamia nuts, caramel drizzle

Olive Oil Cake | Raspberry coulis, shaved
coconut

Koloa Rum Cake | Honey glaze, macadamia
nut praline sauce

Enhancements

Priced per person

- Grilled prawns \$20.00
- Scallops \$20.00
- 5oz. Lobster tail \$35.00

Plated Dinners welcome a minimum of 35 or more guests.

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Dinner Buffet

Dinner buffets include taro rolls, freshly brewed Hawaiian Paradise regular and decaffeinated coffee, herbal Tazo® teas, and choice of iced tea or passion-orange-guava juice.

Priced per person.

All dinner menus can be customized with your Event Manager to best fit your group's needs.

Traditional Hawaiian Luau Buffet

Kailani Farms greens, cherry tomato, cucumber, carrot, sprouts, assorted dressings
Maui Gold pineapple, sunrise papaya, Aloun Farms watermelon
Fresh tomato and sweet onion salad
Pineapple coleslaw
Local potato macaroni salad
Roasted sweet potato with honey macadamia butter
Hawaiian ahi poke with ogo, inamona, Maui onion, ponzu
Traditional poi
Lomi lomi salmon
Imu style cooked kalua pig and cabbage
Pulehu grilled teriyaki steak
Huli huli style chicken
RumFire spiced rubbed mahi mahi with grilled pineapple butter
Sticky rice
Seasonal stir fry vegetables
Sea salt brownies

Taste of the Island

Kailani Farms greens, cherry tomato, cucumber, carrots, sprouts, assorted dressings
Okinawan sweet potato salad with candied macadamia nuts, garlic aioli, chopped bell peppers
Build Your Own Caesar Salad | Baby romaine, parmesan cheese, taro bread croutons, grilled chicken, grilled shrimp, lemon caesar dressing
Tropical fruit salad, vanilla yogurt, toasted coconut
Garlic sesame glazed edamame
Build Your Own Poke Bar | Chopped ahi, local ono, rice, Maui onion, scallion, limu, ogo, inamona, shoyu, sesame oil, furikake, togarashi, sriracha mayo, red salt, garlic, ginger
RumFire's crab-crusted catch, lemon butter, wilted kale
Prime Rib Carving Station |
Attendant Required @ 200+tax
Slow roasted Kauai red salt rubbed prime rib of beef, horseradish cream, au jus
Kalua pork sliders on Hawaiian sweet rolls, salted caramel, pickled red onion, cilantro, grilled

Pineapple upside-down cake
White chocolate macadmia nut cookies \$149.00

pineapple, shaved jalapeno
Local style fried rice with Portuguese sausage
Sticky rice
Wok tossed seasonal vegetables
Fresh malasadas
Chocolate macadamia nut brownies
Exotic Cake
Coconut mousse cake \$160.00

Pulehu Dinner

Kailani Farms mixed greens, sliced cucumber,
tomato, goat cheese, chickpeas, sunflower seeds,
and selection of papaya seed, ranch, and balsamic
dressings
Seared ahi with lilikoi wagarashi vingaigrette, island
arugula, roasted onion
Fingerling, haricot vert, and cherry tomato salad
Citrus herb marinated bay shrimp with saffron
scented cous cous
Chicken karaage and kale salad, oranges, and sake
chili vinaigrette
Pan roasted island catch, heart of palm and
asparagus saute with lobster sauce
Coriander grilled chicken, toasted garlic edamame,
and Kula tomato marmalade
Alae salt crusted sirloin of beef, Maker's Mark®
bourbon jus
Charred Maui onion mashed potato
Lobster mac and cheese, spiral pasta, shellfish
bechamel, gruyere and smoked cheddar
Chocolate cake
Specialty cheesecake
Assorted macarons
Warm banana bread pudding \$175.00

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Beverages

All bar menus can be customized with your Event Manager to best fit your group's needs.

Hosted Bar

All bars require a bartender (1 per 100 guests) at \$225 per hour, for a minimum of two hours. Bartender fees will be waived provided group exceeds \$400++ of bar sales per hour per bartender.

Hosted Bar on Consumption

Priced each on consumption

- Premium Spirits \$19.00
- Call Spirits \$17.00
- Domestic Beer \$9.00
- Import & Domestic Premium Beer \$10.00
- Regional Craft Beer \$10.00
- Hard Seltzer \$9.00
- Non-Alcoholic Beer \$9.00
- Wine - priced per bottle
- Red Bull Energy Drink \$7.00
- Pepsi Soft Drinks \$6.00
- Fever Tree Ginger Beer \$6.00
- Fever Tree Grapefruit \$6.00

Specialty Cocktails

- Signature Mai Tai | Rum, orange curacao, passion fruit, honey, lime , pineapple juice, dark rum float \$18.00
- Blue Hawaii | Vodka, blue curacao, rum, lime and pineapple juice \$18.00
- Poipu Mule | Vodka, Kauai Juice Co. Ginger Lemon Kombucha, Sour, Elderflower Liqueur \$18.00

- Bottled Water \$5.00

Spirit Selections

Premium Spirits

Grey Goose Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch Whisky
Knob Creek Kentucky Straight Bourbon
Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whisky
Casamigos Blanco Tequila
Hennessy Privilege VSOP Cognac
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

Call Spirits

Tito's Handmade Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar's White Label Scotch Whisky
Maker's Mark Kentucky Straight Bourbon
Jack Daniel's Tennessee Whiskey
Patron Silver Tequila
Hennessy VS Cognac
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

Beer Selections

DOMESTIC

Bud Light | Budweiser | Coors Light | Michelob Ultra

IMPORTS & DOMESTIC PREMIUM

Corona Extra | Heineken | Blue Moon Belgium White

REGIONAL CRAFT

Kona Brewing Co. Longboard Island Lager | Kona
Brewing Co. Big Wave Golden Ale | Kona Brewing
Co. Kua Bay IPA | Maui Brewing Company Bikini
Blonde | Maui Brewing Company Big Swell IPA

NON-ALCOHOLIC

Heinek'n 0.0

HARD SELTZER

Truly Hard Seltzer, Wild Berry

Wine List

Priced per bottle

Sparkling Wine and Champagne

- Mumm Napa, Brut, Napa Valley \$60.00
- Mionetto, Prosecco DOC Brut, Venetta \$40.00
- Charles de Fere, Blanc de Blancs, Brut, France \$40.00
- Chandon, Brut, "Classic", California \$60.00
- Moet & Chandon, Brut, "Imperial", France \$85.00
- Taittinger, Brut, "La Francaise", France \$130.00
- Veuve Cliquot, Brut, "Yellow Label", France \$140.00
- Taittinger, Brut, "Prestige Rose", France \$195.00
- Dom Perignon, Brut, Champagne, France \$400.00

Chardonnay

- Quintara, California \$40.00
- J.Lohr "Riverstone", California \$40.00
- Kenwood "Six Ridges", California \$56.00
- Kendall Jackson Grand, California \$56.00
- Sonoma-Cutrer, Sonoma, California \$60.00
- Grgich Hills, Napa Valley, California \$110.00
- Cakebread, Napa Valley, California \$150.00
- Hartford, Russian River, California \$60.00

Merlot

White Varietals

- Campo di Fiori, Pinot Grigio, Italy \$40.00
- Chateau Ste Michelle, Riesling, Washington \$42.00
- Avaline, 100% Organic White Blend, Penedes, Spain \$50.00
- Trimbach, Riesling, Alsace, France \$86.00
- Pighin, Pinot Grigio, Italy \$48.00
- Kim Crawford, Sauvignon Blanc, Marlborough \$48.00
- Blindfold, Sauvignon Blanc, Sonoma, California \$40.00
- Domaine Ferret, Pouilly-Fuisse, Macconnaiss, France \$80.00
- Space Age, Rose, California \$30.00
- Fleurs de Prairie, Rose, Cote de Provence, France \$40.00
- Chateau Minuty, Prestige Rose, Provence, France \$90.00

Pinot Noir

- Sterling Vineyards Pinot Noir, California \$40.00
- Banshee, Sonoma, California \$34.00
- Meiomi, Monterey, California \$52.00
- Frank Family, Calistoga, California \$55.00

Cabernet Sauvignon

- St. Francis, California \$64.00
- Columbia Crest "H3", Washington \$70.00
- Harmony and Soul, California \$40.00
- Josh Cellars, California \$40.00
- Daou, Paso Robles, California \$50.00
- Freemark Abbey, Napa Valley, California \$110.00
- Stonestreet, Alexander Valley \$125.00
- Jordan, Alexander Valley \$150.00
- Silver Oak, Napa Valley, California \$185.00

Red Varietals

- Fable Roots, Red Blend, Italy \$40.00
- Tikal, "Patriota", Malbec, Mendoza, Argentina \$65.00
- Decoy, Red Blend, California \$40.00
- Trouble Maker, Red Blend, California \$56.00
- The Prisoner, Red Blend, Napa Valley, California \$90.00
- Opus One, "Overture", Red Blend, Napa Valley, California \$350.00
- E. Guigal, Cotes du Rhone, Rhone Valley, France \$64.00
- Domaine Lafage, "Bastide Miraflores", Cotes du Roussillon, France \$64.00

All bars require a bartender (1 per 100 guests) at \$225 per hour, for a minimum of two hours. Bartender fees will be waived provided group exceeds \$400++ of bar sales per hour per bartender.

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RumFire Poipu Beach

RumFire Poipu Beach features an over 180-degree ocean view as well as two private dining rooms, perfect for your intimate gatherings.

Four Course Prix Fixe Dinner Menu

STARTER

Dynamite Ahi | Torched ahi on crispy rice
with avocado slaw

SALAD

Farro Salad | Pineapple cucumber relish, crab,
wasabi aioli

ENTREE

Filet Mignon & Shrimp | 8 oz. Grilled filet
mignon steak, butterfly shrimp, scallion
polenta, roasted carrots, sake sabayon

DESSERT

Fresh Oven Baked Mango Cobbler | Koloa
Rum macerated mango, macadamia nut
crumble, li hing mui ice cream

*Available during standard restaurant hours. Sample
menu - Please contact your Event Manager for full
menu details and pricing.*

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Lava's on Poipu Beach

Our open-air beachfront restaurant is perfect for small group meals any time of day!

Breakfast Prix Fixe Menu

Guest choice entree:

- **Classic Breakfast** | Eggs any style, bacon, breakfast potatoes
- **Aloha Bowl** | Local papaya, acai-yogurt blend, tropical granola, local honey, and fresh pineapple slices
- **Loco Moco** | Classic Hawaiian favorite - 4oz. Wagyu beef patty, over-easy egg, sticky rice, Hamakua mushrooms, OK Farms scallions, pickled red onions, red wine beef gravy, sriracha aioli

Guest choice of side

Breakfast breads

Juice and coffee

Lunch Prix Fixe Menu

Island Salad | Chopped romaine, local farms mixed greens, OK Farms grape toatmoes, fresh papaya, avocado, goat cheese, applewood smoked bacon, papaya seed dressing

Guest choice entree:

- **Mochiko Chicken Bowl** | Marinated and fried chicken, pickled carrots, wakame, sriracha aioli, fuirkake sticky rice
- **Koloa Poke Bowl** | Fresh Hawaiian raw ahi, seasoned in the traditional style with Big Island kukui nuts, Kaiona Beach ogo, pickled carrots, edamame, wakame tobiko, sticky rice

Lappert's Sorbet | Lilikoi boba and strawberries

Dinner Prix Fixe Menu

Family Style Pupus | Coconut shrimp, pot stickers, and Kalbi rib bites

Caesar Salad | Romaine heart spears, parmesan cheese, and garlic-taro croutons

Guest choice of entree:

- **Huli Huli Prime Rib** | Marinated and slow roasted prime rib sliced into 10oz steaks served with mashed potatoes, fried Brussels sprouts, au jus, and sour cream horseradish
- **Macadamia Nut Crusted Mahi Mahi** | Macadamia nut crusted mahi mahi, mashed potatoes, local baby bok choy, lobster cream sauce

Ko Bakery Lilikoi Cheesecake

Available during standard restaurant hours. Sample menu selections - Please contact your Event Manager for full menu details and pricing.

Prices are exclusive of 21% taxable service charge and 4.712% state sales tax. Included as part of the service charge is a gratuity (currently 90% of total service charge) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including, but not limited to, administrative fees, set up fees, labor fees, or bartender/food station fees, is a tip, gratuity, or service charge for any employee.

SHERATON KAUAI RESORT

2440 Hoonani Road, Kauai, Hawaii, USA

 [Visit Website](#)

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