



**TASTE OF THE ISLAND**  
*Food. Thoughtfully Sourced. Carefully Served.*



**HYATT  
REGENCY®**

**THE HYATT REGENCY WAIKIKI BEACH RESORT & SPA ISLAND 2015**

2424 Kalakaua Avenue, Honolulu, Hawaii 96815 T: 1 808 923 1234



## TASTE OF THE ISLAND

### *Food. Thoughtfully Sourced. Carefully Served.*

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

Thoughtfully sourced to be good for our health, our communities and our planet. Carefully served, healthful offerings treated with integrity from preparation to the plate. Always honoring your guests' individual preferences. We have already taken many steps on this journey and are committed to doing more.

It is what your guests deserve.



## OUR PARTNERS

### EXECUTIVE CHEF SVEN J. ULLRICH

The entire culinary team at the Hyatt Regency Waikiki Beach Resort & Spa is dedicated to exceeding your expectations. We have passionate, well trained culinary individuals that want to make your experience unique. We only buy the freshest high quality ingredients and prepare them always with your health in mind.

At the same time, we are trying to utilize as much local produce as possible to support our local farmers and keep small business owners operating successfully. We hope you will taste the difference and help us to pursue perfection with every food item we prepare. Your feedback is always welcome.

-Sven J. Ullrich

### NAKED COW DAIRY

**Location:** Waianae, Hawaii

**Partner:** Family of Farmers

**Products:** Naked Cow Dairy, the only dairy on the island of Oahu, currently produces cheese spreads, flavored butters and gourmet feta cheese bottled in olive oil with herbs.

### SHINSATO FARMS

**Location:** Ko'olau Mountains, Hawaii

**Partner:** A Family of Farmers

**Products:** This family-owned hog farm, located in the Ko'olau mountains of Oahu and set between patches of tropical flowers, is one of the few free-range hog farms in the state.

### NALO FARMS

**Location:** Waimanalo, Hawaii

**Partner:** A Family of Farmers

**Products:** 'Nalo Farms, birthed from the original family farm founded by decorated World War II combat veteran, Charles Okimoto, has prevailed through the years by the sheer persistence which is certainly an Okimoto family trait. The farm began with crops of guava and papaya which gave way to daikon and green onion. Today, 'Nalo Farms supplies approximately 130 restaurants and hotels with over 3,000 pounds of their tasty greens each and every week.

### PRIMO POPCORN

**Location:** Honolulu, HI

**Partner:** Made in Hawaii

**Products:** Need something different? Primo Popcorn is your one stop popcorn shop with flavors galore: savory, candied and indulgent chocolate popcorn.

### KULANA FOODS GRASS-FED BEEF

**Location:** Hilo, Hawaii

**Partner:** A Family of Farmers

**Products:** **Products:** **Products:** Kulana Foods, a family-owned company on the Big Island, processes only locally raised animals, including Big Island cattle, lamb, and wild boar. With such big-name Hawaii restaurants among their clients, Kulana is one of the up-and-coming grass-fed beef purveyors on the islands.

### FRANKIE'S NURSERY

**Location:** Waimanalo, Hawaii

**Partner:** Frankie's

**Products:** Fruit trees are grown on their farm and propagated for release to the public only after they exhibit their merit here in Hawaii. Frankie's Nursery provides Oahu with tropical and sub-tropical fruit.

### LEONARD'S FAMOUS MALASADAS

**Location:** Leonard's is Hawaii's Original Malasada Bakery

**Partner:** Family Owned Bakery

**Products:** A malasada is a portugese donut without a hole. They fry generously-sized balls of dough until it's golden brown on the outside and light & fluffy on the inside. Once they are out

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## OUR PARTNERS

of the fryer, they are immediately coated with sugar giving you a sweet toasted flavor, both crunchy and chewy.

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# BREAKFAST

## HYATT SIGNATURE CONTINENTAL

Hyatt Signature Continental  
 Local and Seasonal Sliced Fruit  
 Freshly made Bakeries and Local Specialties  
 Selection of Chilled Juices  
 Coffee and Tazo Tea Selection  
 29.00 Per Guest

## WAIKIKI CONTINENTAL BREAKFAST

Traditional Granola Bar, Cereal Station  
 Freshly Baked Croissants, Danish, and Breakfast Breads  
 Fresh Sliced Fruit Selection  
 Butter, Selection of Jams  
 Assorted Milk, Freshly Squeezed Fruit Juices  
 Coffee and Tazo Tea Selection  
 31.00 Per Guest

## GLUTEN FREE CONTINENTAL

Bagel and Smoked Salmon, Flavored Cream Cheese  
 Local Fruit Selection, Assorted Berries  
 Butter, Selection of Jams  
 Assorted Milk, Freshly Squeezed Fruit Juices  
 Coffee and Tazo Tea Selection  
 32.00 Per Guest

## ENHANCEMENTS

### BREAKFAST SANDWICH

Scrambled Egg Burrito, Spicy Salsa  
 Bacon, Pepperjack Cheese  
 14.00 Per Guest

### WAIALUA

French Press Waialua Coffee Upgrade, Flavored  
 ½ And ½ , Macadamia Nut-Coffee Muffins  
 12.00 Per Guest

### LOCAL SPECIALTY

Ka Lei Egg Sandwich, Local Cheese  
 Bacon or Ham, Pineapple, Ciabatta  
 14.00 Per Guest

### MINI LOCO MOCO

Hamburger Patty, Topped with Mushrooms,  
 Gravy and a Fried Ka Lei Egg  
 12.00 Per Guest

### FRESH JUICE BAR

Freshly Squeezed Juice Station: The Juices Will  
 Be Extracted In Front of The Guest and Will  
 Include Favorites Like Carrot, Granny Smith  
 Apple And Pineapple  
 (\$250 Manned Station Charge Added)  
 13.00 Per Guest

## TO GO BREAKFAST BOX #1

Gluten Free Muffin  
 Freshly Baked Croissant  
 Butter, Jam  
 Milk and Cereal Box  
 Fruit Yoghurt  
 Govinda Fruit Juice  
 Piece of Seasonal Fruit  
 Napkin and Cutlery  
 26.00 Per Guest

## TO GO BREAKFAST BOX #2

Flaky Danish  
 Organic Granola Bar  
 Freshly Baked Croissant  
 Piece of Seasonal Fruit  
 Govinda Fruit Juice  
 Napkin and Cutlery  
 21.00 Per Guest

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## BREAKFAST

### BREAKFAST BUFFET I

Freshly Baked Croissants, Danish and Breakfast Breads  
Fresh Sliced Fruit Selection  
Toast, Butter, Selection of Jams  
Assorted Milk, Fruit Juice  
Coffee and Tazo Tea Selection  
\*\*\*

Farm Fresh Cage Free Scrambled Eggs,  
Mascarpone, Chives From Our Own Herb Garden  
\*\*\*

Yogurt and Granola Parfaits  
\*\*\*

Coffee and Tazo Tea Selection  
36.00 Per Guest

### BREAKFAST BUFFET II

Freshly Baked Croissants, Danish, and Breakfast Breads  
Fresh Fruit Selection  
Toast, Butter, Selection of Jams  
Assorted Milks, Fruit Juice  
Coffee and Tazo Tea Selection  
\*\*\*

Organic Scrambled Eggs  
Roasted Potatoes  
Bacon  
Portuguese Sausage  
\*\*\*

Yogurt and Granola Parfaits  
\*\*\*

Coffee and Tazo Tea Selection  
40.00 Per Guest

### GLUTEN FREE BREAKFAST BUFFET

Freshly Baked Breads, Muffins, Muesli Bars  
Fresh Fruit Selection  
Toast, Butter, Selection Of Jams  
Assorted Milk, Fruit Juice  
Coffee and Tazo Tea Selection  
\*\*\*

French Toast and Pancakes, Cinnamon Sugar,  
Coconut Syrup  
Strawberry Compote, Whipped Cream  
\*\*\*

Yogurt and Granola Parfaits  
\*\*\*

Coffee and Tazo Tea Selection  
38.00 Per Guest

### PLATED BREAKFAST I

Kalua Pig Eggs Benedict  
\*\*\*

Lyonnaise Potato  
\*\*\*

Yogurt and Granola Parfait  
\*\*\*

Coffee and Tazo Tea Selection  
30.00 Per Guest

### PLATED BREAKFAST II

Scrambled Ka Lei Eggs  
Choice of (1) Breakfast Meat:  
Bacon, Portuguese Sausage, Spam  
\*\*\*

Choice of (1) Starch:  
Steamed White Rice, Breakfast Potatoes  
\*\*\*

Fresh Fruit Trio  
\*\*\*

Coffee and Tazo Tea Selection  
30.00 Per Guest

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# BREAKS

## SUPER FOODS

Acai Bowl, Granola, Local Honey, Acai Sorbet,  
Greek Yogurt, Museli Bar  
18.00 Per Guest

## LOCAL TREATS

Taro and Sweet Potato Chips, Soy-Wasabi  
Popcorn, Waialua Chocolate, Dried Fruit, Salted  
Macadamia Nuts  
16.00 Per Guest

## SAVORY SOPHISTICATED BAR FOOD

Create Your Own Bar Nuts, Dehydrated  
Vegetable Chips, Teriyaki Glazed Beef Skewers  
16.00 Per Guest

## LOCAL SPECIALTY

Coconut Haupia, Coconut Crème Brulee  
Coconut Macaroons, Coconut Puffs  
Coconut Water  
14.00 Per Guest

## STONYFIELD ORGANIC YOGURTS

Assorted Pure, Delicious Organic Yogurts and  
Soy Yogurts.  
15.00 Per Guest

## VEGETARIAN

Quinoa Salad, Cranberries, Oranges  
Crudite Station, Edamame-Chick Pea Hummus  
Blue Corn Tortillas, Guacamole  
14.00 Per Guest

## GLUTEN FREE

Pasta Salad, Artichokes, Mushrooms  
Broccoli, Olives, Polenta Cakes, Parmesan  
Smoked Salmon Mousse  
Sweet Potato and Taro Chips, Salsa  
16.00 Per Guest

## INDULGENT SWEET/CHOCOLATE

Waialua Chocolate Bars  
Chocolate Crunch Bar, Chocolate Cup Cakes  
Assorted Chocolate Covered Nuts  
Pot Du Crème  
16.00 Per Guest

## WAIALUA SODA WORKS

Waialua Soda Works Floats  
Choice of Mango, Root Beer, Lilikoi  
or Pineapple  
12.00 Per Guest

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# BREAKS

## A LA CARTE OPTIONS

Today's Fresh Bakeries  
\$44.00 per dozen

Assortment of Bagels  
\$44.00 per dozen

Leonards Malasadas  
\$48.00 per dozen

Sliced Fruit Display  
with Pele Gold Organic Honey  
(Serves 20)  
\$160.00

Maui Onion Chips & Taro Chips  
with Edamame Hummus  
(Serves 20)  
\$100.00

Crispy Pita Chips  
with Baked Spinach Dip  
(Serves 20)  
\$120.00

Fresh Tortilla Chips  
with Pineapple Salsa and Guacamole  
(Serves 20)  
\$110.00

Assorted Organic Energy Bars  
\$4.00 each

## COFFEE BREAK OPTIONS

SWEET TREATS  
Assorted Brownie and Blondies  
\$42.00 per dozen

JUMBO PRETZELS  
Soft Pretzels, Assortment of Gourmet Mustard  
\$40.00 per dozen

CAMP FIRE BREAK  
S'mores Lollipops, Crushed Macadamia Nuts  
\$6.00 per guest

LOCAL TREAT  
Miniature Spam Musubi  
\$46.00 per dozen

BERRY PATCH  
Assorted Berry Tartlets, Fresh Whipped Cream  
\$7.00 per guest

COOKIE BREAK  
Chocolate Chip, Peanut Butter and Macadamia  
Cookies  
\$44.00 per dozen

## COFFEE BREAK BEVERAGES

Freshly Brewed Regular and Decaffeinated  
Coffee, Tazo Tea Selection  
\$80.00 per gallon

Chilled Juices  
Orange, Guava, Cranberry, Pineapple, and  
Passion-Orange  
\$50.00 per gallon

Pepsi Brand Regular, Diet and Decaffeinated Soft  
Drinks  
\$6.00 each

Hawaiian Spring Water  
\$5.00 each

Plantation Iced Tea  
\$80.00 per gallon

Hawaiian Non-Alcoholic Sangria  
\$90.00 per gallon

Infused Water  
Cucumber Mint, Berry, Citrus  
\$42.00 per gallon

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# LUNCH

## BUILD YOUR OWN PLATED LUNCH

### STARTERS - SELECT ONE

Crab Salad, Nishiki Rice, Avocado, Tobiko Caviar

Organic Tomato Soup, Sour Cream, Smoked Duck

Iceberg Wedge, Kimchee Thousand Island Dressing, Onions, Crispy Pipikaula

Local Mixed Greens, Candied Pecans, Sweet Onion, Feta, Charred Pineapple-Ginger Dressing

Japengo Salad, Togarashi Spiced Ahi, Nalo Baby Greens, Ichiban Vinaigrette

Caesar Salad, Garlic, Local Cheese Crostini, Shaved Imported Romano Cheese

### ENTREES - SELECT ONE

Shinsato Braised Pork Shoulder, Creamed Cabbage, Crushed Sweet Potato  
\$40.00 per guest

Locally Caught Fish Of The Day, Pea Guacamole, Roasted Beets, Lemon Beurre Blanc  
\$41.00 per guest

All Natural Chicken Breast, Hamakua Mushrooms, Parmesan Polenta, Green Peppercorn Sauce  
\$39.00 per guest

### STARTERS - SELECT ONE

Crab Salad, Nishiki Rice, Avocado, Tobiko Caviar

Organic Tomato Soup, Sour Cream, Smoked Duck

Iceberg Wedge, Kimchee Thousand Island Dressing, Onions, Crispy Pipikaula

Local Mixed Greens, Candied Pecans, Sweet Onion, Feta, Charred Pineapple-Ginger Dressing

Japengo Salad, Togarashi Spiced Ahi, Nalo Baby Greens, Ichiban Vinaigrette

Caesar Salad, Garlic, Local Cheese Crostini, Shaved Imported Romano Cheese

### DESSERTS - SELECT ONE

Lemon-Tequila Tart, Flamed Merengue, Citrus Salad

Mango Cheesecake, Waimanalo Mango, White Chocolate, Li Hing Mui Straw

Moloka'i Sweet Potato Cheesecake, Azuki Bean, Acai Syrup

Assorted Locally Made Gelato Selection

Sticky Date Pudding, Big Island Vanilla – Mascarpone, Caramel Sauce

### BENTO LUNCH

Teriyaki Beef, Garlic Chicken, Shioyaki Salmon, Steamed Rice, Furikake, Pickled Vegetables  
28.00 per guest, minimum 15 guests

### PERSONAL LUNCH BOX

Select One Hand Crafted Sandwich

Fresh Roast Turkey Sandwich served with Cranberry Aioli on a Baguette

Mediterranean Vegetarian Sandwich - Broiled Marinated Vegetables with Basil Pesto Mayonnaise on a Baguette

Alfalfa, Tomato and Swiss Wrap with a Tarragon Aioli in a Spinach Tortilla

Italian Prosciutto, Salami and Provolone on a Garlic Roasted Baguette

Roast Beef and Swiss on Marble Rye  
\*\*\*

Gnocchi Pasta Salad with Sun-Dried Tomatoes  
Individual Bag of Potato Chips  
Jumbo Home Style Cookie  
Fruit Salad  
Bottled Water or Soft Drink  
28.00 per guest, minimum 15 guests

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## LUNCH

Grass Fed Beef Medallions, Crushed Potatoes,  
Grilled Scallions, Truffled Demi Glace  
\$45.00 per guest

Miso Glazed Salmon, Mirin Butter, Saikyo Miso,  
Spinach-Basil Salad  
\$40.00 per guest

Ginger Braised Short Ribs, Roasted Potatoes  
\$42.00 per guest

Chocolate Hazelnut Haupia, Coconut Pudding,  
Dark Chocolate, Hazelnut Mousse, Chccocolate  
Ganache

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# LUNCH

## 100 MILE RADIUS OF OAHU LUNCH BUFFET

Local Style Potato Salad  
Roasted Ho Tomato Salad  
Saimin Salad, Fish Cake, Sweet Onions  
Nalo Greens, Cherry Tomatoes, Papaya Seed Dressing

\*\*\*

Kulana Beef Hamburger Steak with Hamakua Mushrooms, Sauteed Onions  
Braised Shinsato Pork Shoulder, Ratatouille  
Huli-Huli Style Chicken  
Steamed Rice

\*\*\*

Poached Exotic Fruits From Waimanalo  
Waialua Coffee Creme Caramel  
Locally Made Gelato Selection  
Assorted Hawaiian Cookies  
48.00 Per Guest

## LUNCH BUFFET II

Endive, Apple and Goats Cheese Salad, Fresh Thyme  
Tomato and Sweet Onion Salad, Basil-Yoghurt Dressing  
Hamakua Mushroom Salad, Macadamia Nut Vinaigrette  
Chopped Chicken Salad, Mandarin Orange

\*\*\*

Miso and Chili Glazed Fresh Catch  
Honey Glazed Pork Loin, Lavender-Honey Glaze  
Kiawe Broiled Guava Chicken  
Steamed Rice

\*\*\*

Mango Tapioca Pudding  
Coconut Creme Brulee  
Kula Strawberry Trifle, Sponge Cake  
Macadamia Nut Popcorn  
48.00 Per Guest

## DELI BUFFET LUNCH

Baked Potato Salad, Apple, Pickles, Radish  
Pasta Salad, Truffle, Carrot  
Grilled Romaine, Creamy Parmesan Dressing, Garlic Crostini

\*\*\*

Shaved Pipikaula, Pastrami, Honey Glazed Ham, Roasted Turkey Breast, Prosciutto  
Naked Cow Dairy Cheese, Pepper Jack, Cheddar, Swiss And Provolone  
Selection Of Gluten Free And Artisan Breads  
Deli Mustards, Herb Mayonnaise, Olive Oil

\*\*\*

Assorted Fresh Berry Tartlets  
White Chocolate-Macadamia Nut Cookie  
Coconut Macaroons  
42.00 Per Guest

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## RECEPTION

### COOL PASSED HORS D'OEUVRES

Japengo's California Style Sushi  
\$6.00 per piece

Fried Tofu, Miso Dressing, Pickled Green Onion  
\$5.00 per piece

Togarashi Spiced Tuna, Wonton, Wasabi  
Mayonnaise  
\$6.00 per piece

Kona Lobster Medallion and Roasted Tomato on  
a Crostini  
\$6.00 per piece

Bay Scallop Ceviche, Lilikoi  
\$6.00 per piece

Grass-Fed Beef Tartar, Paddle Fish Caviar  
\$6.00 per piece

Fingerling Potato, Sour Cream, Caviar, Chervil  
\$5.00 per piece

Prosciutto, Arugula, Roasted Pear, Walnut  
Dressing  
\$6.00 per piece

Salmon Poke, Local Quail Egg, Salmon Roe  
\$6.00 per piece

Vietnamese Summer Rolls, Tofu, Noodles, Spicy  
Peanut Sauce  
\$5.00 per piece

### HOT PASSED HORS D'OEUVRES

Pancetta Wrapped Salmon, Pea Guacamole  
\$6.00 per piece

Eggplant Arrancini, Salsa Verde  
\$5.00 per piece

Teriyaki Chicken Skewer, Toasted Sesame  
Seeds  
\$6.00 per piece

Tandoori Chicken, Yoghurt Raita  
\$6.00 per piece

Beef Satay, Peanut Sauce  
\$6.00 per piece

Coconut Shrimp, Red Curry Dip  
\$6.00 per piece

Wagyu Beef Ravioli, Black Truffles  
\$6.00 per piece

Vegetarian Spring Rolls, Sweet Chili Sauce  
\$5.00 per piece

Maine Lobster Ravioli, Cognac, Crispy Dill  
\$7.00 per piece

Kalua Pig Sliders, Taro Rolls, Spicy Barbecue  
Sauce  
\$6.00 per piece

Grilled Vegetable Crostini  
\$5.00 per piece

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# RECEPTION

Lomi Salmon Stuffed Cherry Tomatoes  
\$5.00 per piece

Shiso Wrapped Shrimp with Cocktail Sauce  
\$6.00 per piece

Minimum (30) Pieces per Order

Beef Satay, Peanut Sauce  
\$6.00 per piece

Minimum (30) Pieces per Order

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# RECEPTION

## AUTHENTIC ALL NATURAL GELATO

Kona Coffee, Acai, Coconut, Pineapple-Kale and Lilikoi Gelato

Homemade Waffle Cones, Traditional Toppings

10.00 Per Guest

## CANDY SHOPPE

Selection of Old Time Candy, Retro Soft Drinks

10.00 Per Guest

## DEATH BY CHOCOLATE

Chocolate Crunch Bar, Chocolate Cup Cakes, Pots Du Crème, Chocolate Pudding, Chocolate Covered Macadamia Nuts, Waialua Dark Bitter Chocolate

12.00 Per Guest

## FRESH POPCORN STATION

Fresh Made Popcorn with Guest Choice of Flavored Toppings to Include Sour Cream and Chive, Cheddar Cheese, Ranch, Li Hing Mu and Furikake

8.00 Per Guest

\$250.00 Station Attendant fee will be added to all reception stations.

## SIMPLY RAVIOLI

Maine Lobster and Cognac, Crispy Dill Roasted Garlic With Fresh Scallion and Chives Wagyu Beef With Black Truffles, Fried Tarragon Creamy Parmesan Butter

18.00 Per Guest

## JAPENGO SUSHI STATION

Assorted Handmade Sushi Pickled Ginger, Wasabi Soy Sauce

22.00 Per Guest

## TRIO OF POKE

Traditional Hawaiian Style Spicy with Scallion Shoyu and Sesame Assorted Seaweed Crackers, Sesame Crisp

22.00 Per Guest

## DIM SUM STATION

Assorted Dim Sum in Bamboo Steamer Baskets

16.00 Per Guest

## HAWAIIAN SEAFOOD DISPLAY

Chilled Oysters on a Half Shell, Shrimp, Mussels, and Poke Shooters Served with Hawaiian Chili Pepper Water and Tabasco

(Serves 20)

400.00 Per Display

## ISLAND AND INTERNATIONAL CHEESE DISPLAY

Selection of Hawaiian Cow and Goat Cheeses, Imported Swiss, Aged Cheddar, French Brie, Lavosh, Crackers, Artisan Breads and Hyatt's Honey

(Serves 20)

260.00 Per Display

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## RECEPTION

### TURKEY CARVING STATION

Pineapple-Cranberry Glazed Boneless Turkey  
Spinach Salad with Roasted Shallots and Grilled Peppers  
Wild Long Rice Pilaf  
Cranberry-Ginger Relish  
Assorted Mustards, Herb Mayonnaise  
Petite Rolls  
12.00 Per Guest

### PORK CARVING STATION

Guava and Lavender Seasoned Barbecue Pork Loin  
Roasted Pumpkin Fried Rice  
Spiced Sweet Corn-Pineapple Slaw  
Hawaiian Sweet Rolls  
12.00 Per Guest

### BEEF CARVING STATION

Hot Lava Chili Spiced Roasted Beef Tenderloin  
Roasted Garlic Yukon Gold Whipped Potatoes  
Caesar Salad with Hand Shaved Parmesan  
Horseradish Cream, Whole Grain and Dijon Mustard  
Crusty Sourdough Loaf  
14.00 Per Guest

### PUA'A CARVING STATION

Whole Suckling Pig  
Steamed Sweet Potatoes in Jackets  
Sweet Corn on the Cobb  
Plum Sauce  
Chinese Steamed Buns  
(50 person minimum)  
16.00 Per Guest

Carving Stations Require an Attendant, \$250.00 per attendant.

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## RECEPTION

All Pricing Based on a Two (2) Hour Reception

### "EAT THE STREET"

Select Two (2) Passed Hors d'oeuvres

Kim Chee Fried Rice, Chicken Lumpia, Coconut  
Shrimp  
Sweet Chili, Li Hing Sour Cream, Pineapple Salsa  
Vegetarian Sushi Rolls  
Locally Inspired Sweet Popcorn (Display)  
45.00 Per Guest

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## PERSONAL PREFERENCE

Guests choose their own entrées in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring four entrée selections is provided for guests at each setting.
3. Specially trained servers take your guests' order as they are seated.

### FOUR COURSES

Including Appertizer, Salad, Entrée and Dessert.  
Coffee and Tea service.  
110.00 Per Guest

### PLANNER'S CHOICE APPETIZER

Organic Curried Pumpkin Soup, Feta Crostini, Pumpkin Seed Oil

Sesame Crusted Tuna, Edamame Poke, Cilantro Pesto

Smoked Salmon Terrine, Goat Cheese Mousse, Marinated Asparagus

Chilled Gazpacho, Garlic Croutons, Sour Cream, Evoo

Seared Beef Tartar, Mustard Dressing, Ciabatta Croutons

Marinated Tofu, Green Tea Soba Noodles, Miso Dressing

Beef Carpaccio, Herb Crème Fraiche, Shaved Parmesan, Capers

Trio of Bruschetta, Marinated Mozzarella, Aged Balsamic Vinegar

### PLANNER'S CHOICE SALAD

Prawn And Mango Salad, Palm Sugar-Mint Vinaigrette, Prawn Cracker

Arugula and Frisee, Basil-Yoghurt Dressing, Baby Peppers, Radishes

Baby Spinach, Red Beets, Feta, Caramelized Pecans, Local Honey

### INDIVIDUAL GUEST'S CHOICE ENTREES

Local Catch Of The Day, Celeriac Puree, Macadamia Nut Beurre Blanc

Teriyaki Marinated All Natural Chicken Breast, Pickled Daikon Radish, Furikake Rice

Braised Grass Fed Beef, Shiraz Risotto, Orange Gremolata, Butter Carrots

Emperor's Sirloin, Shimeji Mushrooms, Kai-Lan, Chive Butter

Kona Kampachi, Lobster, Sweet Potato, Local Corn, Island Herb Butter

Pesto Crusted Salmon, Sweet Potato Mash, Lemon Confit

Pancetta Wrapped Chicken Breast, Pepperonata, Crispy Potato

### PLANNER'S CHOICE DESSERT

Kula Strawberry Tart, Vanilla-Mascarpone, Balsamic Syrup

Coconut Haupia, Green Tea Anglaise, Cinnamon Tuile

Moloka'i Sweet Potato Cake, Azuki Bean, Acai Syrup

Waiialua Coffee Crème Caramel, Chocolate Covered Coffee Beans, Dark Chocolate Tuile, Caramel Brittle

Taxes & Gratuities: 23% Service Charge and 4.712% Hawaii'i Sales Tax on All Food & Beverage.

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THE HYATT REGENCY WAIKIKI BEACH RESORT & SPA ISLAND 2015 2424 Kalakaua Avenue Honolulu, Hawaii 96815 T + 1 808 923 1234



## PERSONAL PREFERENCE

Iceberg Wedge, Crumbled Bleu Cheese, Roasted Tomatoes, Pancetta Chips

Grilled Baby Romaine, Anchovy Dressing, Parmesan Crostini

Peppers, Cucumber, Tomato, Olives, Feta, Fresh Oregano

Oven Dried Tomato, Buffalo Mozzarella, Purple Basil, Lemon Oil

Bitter Greens, Toasted Peanuts, Baby Peppers, Grilled Eggplant, Peanut Dressing

Pineapple and Kale Sorbetto, House Baked Waffle, Rum Soaked Sponge Cake

Exotic Fruit Pavlova, Vanilla Cream, Lilikoi Coulis

Chocolate Tart, Orange Compote, Mint Anglaise

Chocolate Crunch Tart, Macerated Berries, Macadamia Nut Crisp

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# DINNER

## MIX AND MATCH PLATED DINNER

### STARTERS

Organic Curried Pumpkin Soup, Feta Crostini, Pumpkin Seed Oil

Sesame Crusted Tuna, Edamame Poke, Cilantro Pesto

Smoked Salmon Carpaccio, Fried Capers, Dill Mustard Dressing, Brioche

Classic Prosciutto and Melon, Candied Pine Nuts, Shaved Parmesan, Pesto Oil

Poke Trio, Ahi Tako, Hamachi

Jumbo Lump Crab Cake

### SALADS - SELECT ONE

Arugula and Frisee, Basil-Yoghurt Dressing, Baby Peppers, Radishes

Prawn and Mango Salad, Palm Sugar-Mint Vinaigrette, Prawn Cracker

'Nalo Farms Arugula, Macadamia Nuts, Big Island

Hearts of Palm, Fresh Papaya, Papaya Seed Dressing

Baby Spinach, Red Beets, Feta, Caramelized Pecans, Local Honey

Iceberg and Romaine, Blue Cheese, Pancetta Crisp, Soft Poached Egg

### ENTREES

Kona Kamapachi Topped with Lobster Meat, Sweet Potato, Local Corn, Island Herb Butter  
67.00 Per Guest

Local Catch of The Day, Celeriac Puree, Macadamia Nut Beurre Blanc  
67.00 Per Guest

Braised Grass-Fed Beef, Shiraz Risotto, Orange Gremolata, Butter Carrots  
69.00 Per Guest

Teriyaki Marinated All Natural Chicken Breast, Pickled Daikon Radish, Furikake Rice  
65.00 Per Guest

Kiawe Broiled Chicken, Hamakua Mushroom Sauce, Roasted Potatoes, Seasonal Vegetables  
65.00 Per Guest

Emperor's Sirloin, Shimeji Mushrooms, Kai-Lan, Chive Butter  
70.00 Per Guest

Filet Mignon and Foie Gras, Perigoudine Sauce, Gratin Potato, Seasonal Vegetables  
80.00 Per Guest

### DESSERTS - SELECT ONE

Waiialua Coffee Creme

Caramel, Chocolate Covered Coffee Beans, Dark Chocolate Tuile, Caramel Brittle

Moloka'i Sweet Potato Cake, Azuki Bean, Acai Syrup

Pineapple and Kale Sorbetto, House Baked Waffle, Rum Soaked Sponge Cake

Coconut Haupia, Green Tea Anglaise, Cinnamon Tuile

Kula Strawberry Tart, Vanilla-Mascarpone, Balsamic Syrup

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# DINNER

## DINNER BUFFET I

Baby Spinach, Crumbled Feta Cheese, Kula Strawberries  
 Japanese Style Potato Salad, Local Cucumbers, Carrot  
 Soba Noodle Salad, Tofu, Shiitake Mushrooms, Soy-Sesame Dressing  
 Chopped Salad, Bean Sprouts, Cucumber, Chinese Parsley, Wonton Crisp

\*\*\*

Braised Beef Short Ribs, Ginger, Mirin, Shiitake Mushrooms

Guava Glazed Chicken Thigh, Grilled Spring Onion

Furikake Crusted Salmon, Shoyu-Ginger Beurre Blanc

\*\*\*

Wok Tossed Vegetables of the Day

Roasted Potatoes, Moloka'i Sea Salt, Rosemary Steamed Rice

\*\*\*

Waiialua Coffee Crème Caramel

Fresh Local Fruits From Waimanalo

Traditional Cocoa Puffs

Dark Bitter Chocolate Crunch Bar

70.00 Per Guest

## DINNER BUFFET II

Lomi Lomi Salmon, Local Tomatoes  
 Macaroni And Potato Salad, Grated Carrot  
 Somen Salad, Fish Cake, Sweet Onions  
 Spiced Assorted Greens, Papaya Seed Dressing  
 Poi, Local Milk, Cane Sugar (Based On Availability)

\*\*\*

Pulled Kalua Pork in Natural Juices

Grilled Pulehu Beef, Kim Chee-Garlic Mayonnaise

Macadamia Nut Crusted Island Catch, Tropical

Salsa

Huli Huli Chicken, Pineapple-Relish

\*\*\*

Braised Cabbage, Sweet Potato Puree

Steamed Rice, Taro Rolls, Locally Made

Pineapple Butter

\*\*\*

Traditional Coconut Haupia

Guava Cake

Macadamia Cream Pie

Pineapple Upside Down Cake

Exotic Fruit Shooters

75.00 Per Guest

## DINNER BUFFET III

Roasted Local Beets, Cumin, Vegetarian Feta Cheese

Edamame Poke, Ogo, Inamona

Caesar Salad, Garlic Crostini, Creamy Parmesan Dressing

Tomato Caprese, Buffalo Mozzarella, Pesto Oil, Aged Balsamic

Quinoa Salad, Grilled Chicken, Dried Cranberries, Kukui Nut

\*\*\*

Miso and Chili Glazed Local Catch of the Day

Crisp Garlic Chicken

Portobello Mushroom And Porcini Ravioli,

Balsamic Butter

\*\*\*

Freshly Crushed Yukon Potato, Sour Cream,

Chives, Cheese

Steamed Rice

Asian Greens, Roasted Cashew Nuts

Sweet Hawaiian Roll, Pretzel Bread

\*\*\*

Carved By A Chef

Lemon Verbena Crusted Prime Rib

Salsa Verde, Horseradish Cream

\*\*\*

Dark Bitter Chocolate Crunch Bar

Sticky Pineapple Pudding, Toffee Sauce

Red Velvet Cupcakes, Li Hing Icing

Guava Panacotta

Kula Strawberry Crème Brulee, Balsamic Cream

82.00 Per Guest

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## ALTERNATIVE OPTIONS

### ALTERNATIVE OPTIONS

Quinoa and Roasted Pumpkin with Pepitas and Cumin Lime Dressing

Searched Tofu, Sauteed Vegetables, Carrot-Coconut Sauce

Stuffed Portobello Mushrooms, Red Peppers, Blue Cheese

Kale, Apple, and Shiitake Risotto

Spaghetti Squash A'la Marinara

(All Vegetarian Options are Vegan and Gluten Free)

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# BEVERAGES

## BARTENDER FEE

\$250.00 / Per Bartender

Our staffing guidelines for banquet bars is one (1) bartender, per bar, per 100 people. After the first 100 people two bars will be required.

## HOST SPONSORED BAR PER DRINK

Cocktails (Premium)

Smirnoff, Beefeater, Cruzan,  
Canadian Club, Jim Beam,  
Sauza Gold  
\$9.00 per drink

Cocktails (Luxury)

Grey Goose, Bombay Sapphire, Myer's Dark,  
Crown Royal, Jack Daniels, Chivas Regal,  
Patron Silver  
\$10.00 per drink

Tropical Aloha Cocktails

(Please Select Two Cocktails To Be Featured on  
the Bar)  
\$11.00 per drink

Ginger Pina-Refresh

Organic Ocean Vodka, Stirrings  
Ginger Liqueur, Fresh Lime,  
Pineapple Juice, Topped with Ginger Ale

Hibiscus Passion

Organic Ocean Vodka, Fruit Lab Crism, Hibiscus  
Liqueur, Passion Fruit Puree, Orange Juice, and  
Fresh Lime

Skinny Mango-jito

Old Lahaina Silver Rum, Mango Puree, Sweet &  
Sour, Coconut Water, Fresh Mint and Lime

Hana Bay Mai Tai

Hana Bay Rum, Pineapple Juice, Curacao, Lime

## CASH BAR

Cocktails (Premium)

Smirnoff, Beefeater, Cruzan,  
Canadian Club, Jim Beam,  
Sauza Gold  
\$10.00 per drink

Cocktails (Luxury)

Grey Goose, Bombay Sapphire, Myer's Dark,  
Crown Royal, Jack Daniels, Chivas Regal,  
Patron Silver  
\$11.00 per drink

Tropical Aloha Cocktails

(Please Select Two Cocktails To Be Featured on  
the Bar)  
\$12.00 per drink

Ginger Pina-Refresh

Organic Ocean Vodka, Stirrings  
Ginger Liqueur, Fresh Lime,  
Pineapple Juice, Topped with Ginger Ale

Hibiscus Passion

Organic Ocean Vodka, Fruit Lab Crism, Hibiscus  
Liqueur, Passion Fruit Puree, Orange Juice, and  
Fresh Lime

Skinny Mango-jito

Old Lahaina Silver Rum, Mango Puree, Sweet &  
Sour, Coconut Water, Fresh Mint and Lime

Hana Bay Mai Tai

Hana Bay Rum, Pineapple Juice, Curacao, Lime

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# BEVERAGES

## Blue Hawaii

A Hawaiian classic created in 1957 by the Legendary Bartender Harry Yee, Rum, Curacao, Island Juices, and coconut

## BEER

(Please Select Two Domestic Beers, Two Imported Beers and One Island Beer to be Featured on the Bar)

### Domestic Beer

Miller Lite, Budweiser, Bud Light  
\$7.00 per bottle

### Imported Beer

Heineken, Amstel Light, Corona Extra  
\$8.00 per bottle

### Island Craft Beer

Kona Longboard Lager  
Primo  
\$8.00 per bottle

## WINE

(Please Select Two White Wines, Two Red Wines and One Sparkling Wine to be Featured on the Bar)

### House White Wines

Canvas, Chardonnay, California,  
Canvas, Pinot Grigio, California  
Beringer, White Zinfandel, California  
\$10.00 per glass

### House Red Wines

## Blue Hawaii

A Hawaiian classic created in 1957 by the Legendary Bartender Harry Yee, Rum, Curacao, Island Juices, and coconut

## BEER

(Please Select Two Domestic Beers, Two Imported Beers and One Island Beer to be Featured on the Bar)

### Domestic Beer

Miller Lite, Budweiser, Bud Light  
\$8.00 per bottle

### Imported Beer

Heineken, Amstel Light, Corona Extra  
\$9.00 per bottle

### Island Craft Beer

Kona Longboard Lager  
Primo  
\$9.00 per bottle

## WINE

(Please Select Two White Wines, Two Red Wines and One Sparkling Wine to be Featured on the Bar)

### House White Wines

Canvas, Chardonnay, California,  
Canvas, Pinot Grigio, California  
Beringer, White Zinfandel, California  
\$11.00 per glass

### House Red Wines

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# BEVERAGES

Canvas, Merlot, California  
Canvas, Cabernet Sauvignon, California  
Canvas, Pinot Noir, California  
\$9.00 per glass

House Champagne & Sparkling Wine  
Segura Vidus, Brut, Cava, Reserva, Catalonia  
Spain, NV  
Domain Chandon, Brut Rose, California, NV  
\$11.00 per glass

CORDIALS  
(Both Are Featured on the Bar)

Grand Marnier, Bailey's Irish Crème,  
Amaretto di Saronno  
\$10.00 per glass

NON ALCOHOLIC BEVERAGES  
Soft Drinks  
\$5.00 per bottle  
(Pepsi Products)

Juices, Mineral Water, Sparkling Water  
\$6.00 per bottle  
(Hawaiian Spring and San Pelligrino)

Canvas, Merlot, California  
Canvas, Cabernet Sauvignon, California  
Canvas, Pinot Noir, California  
\$10.00 per glass

House Champagne & Sparkling Wine  
Segura Vidus, Brut, Cava, Reserva, Catalonia  
Spain, NV  
Domain Chandon, Brut Rose, California, NV  
\$12.00 per glass

CORDIALS  
(Both Are Featured on the Bar)

Grand Marnier, Bailey's Irish Crème,  
Amaretto di Saronno  
\$11.00 per glass

NON ALCOHOLIC BEVERAGES  
Soft Drinks  
\$6.00 per bottle  
(Pepsi Products)

Juices, Mineral Water, Sparkling Water  
\$7.00 per bottle  
(Hawaiian Spring and San Pelligrino)

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# BEVERAGES

## SPARKLING WINES & CHAMPANGE

Domaine Carneros  
California  
\$90.00 per bottle

Taittinger Brut  
France  
\$170.00 per bottle

Villa Sandi Prosecco  
Italy  
\$52.00 per bottle

Pascual Toso Brut  
Argentina  
\$35.00 per bottle

## HYATT SIGNATURE SELECT WINES

Canvas by Michael Mondavi Chardonnay,  
California  
40.00 Per Bottle

Canvas by Michael Mondavi Pinot Grigio,  
California  
40.00 Per Bottle

Canvas by Michael Mondavi Merlot, California  
40.00 Per Bottle

Canvas by Michael Mondavi Cabernet  
Sauvignon, California  
40.00

Canvas by Michael Mondavi Pinot Noir, California  
40.00 Per Bottle

## WHITE WINES

DeLoach, Chardonnay, California  
\$45.00 per bottle

Pinot Grigio Santa Margherita Valdadige  
Italy  
\$68.00 per bottle

Pinot Gris Erath  
Oregon  
\$45.00 per bottle

Sauvignon Blanc Bonterra  
Mendocino California  
\$44.00 per bottle

Sauvignon Blanc Kim Crawford  
Marlborough New Zealand  
\$55.00 per bottle

Chardonnay De Loach  
Russian River California  
\$45.00 per bottle

Chardonnay Sonoma Cutrer "Russian River  
Ranches" California  
\$58.00 per bottle

Chardonnay Talbott  
Monterey California  
\$72.00 per bottle

Chardonnay Cakebread  
Napa California  
\$106.00 per bottle

## RED WINES

Columbia Crest, Cabernet Sauvignon,  
Washington  
\$45.00 per bottle

Pinot Noir Estancia "Pinnacles"  
Monterey California  
\$44.00 per bottle

Pinot Noir La Crema  
Sonoma Coast California  
\$58.00 per bottle

Pinot Noir McIntyre  
Sonoma California  
\$89.00 per bottle

Merlot Napa Cellars  
Napa California  
\$50.00 per bottle

Chianti Rufina Riserva Frescobaldi "Nipozzano"  
Italy  
\$68.00 per bottle

Cabernet Folie à Deux  
Alexander Valley California  
\$50.00 per bottle

Cabernet Jordan Alexander  
California  
\$108.00 per bottle

Malbec Pascual Toso Estate Malbec  
Argentina

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## BEVERAGES

Sauvignon Blanc Santa Ema Select Terroir  
Italy  
\$42.00 per bottle

Ruffino  
Pinot Grigio  
\$52.00 per bottle

\$42.00 per bottle

Chianti Ruffino  
Italy  
\$45.00

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## BEVERAGES

### BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

### BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

### BLUEBERRY LEMONADE COOLER

14.00

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

### CITY PARK SWIZZLE

14.00

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

### PINEAPPLE BASIL COOLER

14.00

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

### SWEET ARNOLD

14.00

Bacardi Superior rum and raspberry puree with iced tea and lemonade

### GRAPEFRUIT DELIGHT

14.00

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

### DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

### DON COLLINS

14.00

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

### SAGE MARGARITA

14.00

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

### PALOMA FRESCA

14.00

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

### THE DON'S MARTINI

14.00

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

### SPICY PALOMA

14.00

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

### TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

### TEATO'S PASSION

14.00

Tito's Handmade vodka with passion herbal infused iced tea

### TROPICAL SUNSET

14.00

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

### WATERMELON JALAPENO COOLER

14.00

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

### ISLAND SPLASH

14.00

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

### MOCKINGBIRD GINGER

14.00

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

### STRAWBERRY MULE

14.00

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

Prices do not include Service Charge and Tax, Currently 23% Service Charge and 7.5% Tax, both are subject to change

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