

HYATT REGENCY
MAUI RESORT & SPA
WEDDINGS





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's Steakhouse. Swim up to the Grotto Bar and enjoy specialty cocktails hidden between waterfalls or enjoy panoramic ocean views from your private guestroom lanai with the convenience of our in-room dining menu.

CHEF PROFILE

Executive Chef David Flegel 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
- White garden chairs
- Non-denominational officiant
- Two traditional Hawaiian leis for exchange
- One bottle of sparkling wine
- Fruit infused water station
- Complete advanced event planning by your Hyatt Wedding Specialist. Day-of wedding coordinator recommended; see your specialists for preferred vendors.

\$4,900.00

Maximum 4 Guests





LOKO MAIKA'I

Generous Love

- Tropical ocean view setting
- Wedding rehearsal
- Ceremony venue
- White garden chairs
- Non-denominational officiant
- Two traditional Hawaiian leis for exchange
- Wedding ceremony arch (florals additional)
- Ceremony solo musician
- One tier 6" wedding cake with fresh floral décor
- One bottle of sparkling wine
- Fruit infused water station
- Complete advanced event planning by your Hyatt Wedding Specialist. Day-of wedding coordinator recommended; see your specialists for preferred vendors.

\$7,000.00

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 (florals additional)
- Aisle petal scatter
- Ceremony solo musician with sound system
- One tier 9" wedding cake with fresh floral décor
- One bottle of sparkling wine
- Fruit infused water station
- Complete advanced event planning by your Hyatt Wedding Specialist. Day-of wedding coordinator recommended; see your specialists for preferred vendors.

\$9,900.00

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 (florals additional)
- 8" bridal bouquet
- Aisle petal scatter
- Ceremony solo musician with sound system
- Two tier 6" & 9" wedding cake with fresh floral décor
- One bottle of sparkling wine
- Fruit infused water station
- Complete advanced event planning by your Hyatt Wedding Specialist. Day-of wedding coordinator recommended; see your specialists for preferred vendors.

\$12,000.00

Maximum 200 Guests

VENUES

ORIENTAL GARDENS | CEREMONY

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 | CEREMONY

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 | RECEPTION

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 | CEREMONY & RECEPTION

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.



ADDITIONAL EXPERIENCES

AFTER PARTY

Maximum 300 Guests

Continue the celebration long after the Reception is over. We offer indoor ballrooms with customizable party options from DJ's to games, karaoke, and more.

POST WEDDING BRUNCH

Maximum 100 Guests

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

DRUMS OF THE PACIFIC LU'AU

Maximum 315 Guests

Add a cultural element by having your rehearsal dinner or wedding reception at Drums of the Pacific Lu'au. A plated 3-course dinner makes it simple to coordinate. Custom wedding touches are available to make it unique and special for your group.





ENHANCEMENTS

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

- Floral
- Décor
- Linen
- Custom Calligraphy Signage
- Photography
- Videography
- DJ
- Lighting
- Transportation
- Attire Steaming/Pressing Services
- Kamaha'o, A Marilyn Monroe Spa





HORS D'OEUVRE SELECTION

HOT

Coconut Shrimp, Guava Horseradish
Crispy Vegetable Spring Rolls, Spicy Soy Sauce
Chicken Lemongrass Pot Sticker, Sesame-Soy Vinegar Dip
Baked Mini Beef Wellington
Roasted Baby Pepper, Pineapple and Onion Skewer
Roasted Teriyaki Glazed Chicken Skewers
Wild Mushroom Purse
Mini Asian BBQ Pork Buns
Pecking Duck Spring Rolls, Hoisin

COOL

Seared Ahi Chop Sticks, Wasabi Aioli
Prosciutto Wrapped Hawaiian Mango
Baby Tomato and Bocconcini Skewer, Italian Vinaigrette
Curried Chicken Salad in Phyllo Cup
Smoked Duck, Grape Glaze Crostini
Vegetable and Olive Tartar in Belgian Endive
Blue Cheese, Bacon Mousse Cup
Surfing Goat Chevre, Grape Tomato Crostini
Asian Spiced Beef and Peppers in Bok Choy Leaf

Hors D'oeuvres @ \$8.00 Per Piece (quantities of 50 pieces)

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.

SATAY STATION

Traditional Southeast Asian Satay

Black Tiger Prawns, Chicken & Beef Satays Grilled & Marinated in Coconut Curry & Lemongrass

Peanut Sauce, Chili Sauce, Green Leaf Lettuce, Cucumbers, Sprouts, Mint & Basil

\$35.00 Per Guest

SHRIMP BAR

Poached and Chilled Jumbo Shrimp

Tabasco Sauce, Cocktail Sauce, Lemon

\$8.00 Per Piece

ALII KULA LAVENDAR CRUSTED NY STRIP*

Hawaiian Potato and Mac Salad

Local Baked Rolls

Horseradish-Sour Cream

\$650.00 Per Display - Serves 25

MACADAMIA NUT CRUSTED MAHI-MAHI*

Baked & Served on Wood Planks

Thai Basil & Ginger Aioli

Daikon-Carrot Chili Slaw

Bao Bun

\$655.00 Per Display - Serves 20

**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.*



PLATED DINNER SELECTION

STARTER

PEPPERED BEEF TATAKI

Pickled Hon Shimeji Mushrooms, Radish, Kaiware Shoots, Citrus Truffle Vinaigrette

VOLCANO SEARED HAWAIIAN AHI

Bok Choy Slaw, Yuzu Aioli, Wonton Crisp, Tobiko

REEF FISH AND MOLOKAI SWEET POTATO CAKE

Kaffir Lime Aioli, Daikon Slaw, Tobiko

SALAD

BABY SPINACH SALAD

Kula Strawberries, Brie Cheese, Balsamic Marinated Cipollini Onions, Lemon Vinaigrette

OLOWALU TOMATO & BOCCONCINI CHEESEE

Kula Greens, Pea Shoots, Garden Basil, Extra Virgin Olive Oil, Pomegranate Syrup

ENDIVE & SPINACH SALAD

Grilled Maui Pineapple, Surfing Goat Aged Chevre, Candied Pecans, Sesame-Ponzu Vinaigrette

ENTRÉE

FILET MIGNON

Rosemary-Fried Shallot Mashed Potato, Sesame Glazed Asparagus, Baby Red Beets, Peppercorn Demi

HERB ROASTED CHICKEN

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

SEARED HAWAIIAN AHI

Molokai Sweet Potato Puree, Japanese Curry Dusted Charred Broccolini, Roasted Pineapple Relish

HAWAIIAN MAHI MAHI

Lemon Zest and Edamame Risotto, Baby Bok Choy, Shiitake Mushroom, Lemon-Sesame Jus

PLATED DINNER SELECTION

DESSERT

MOLOKAI GUAVA CHEESECAKE

Guava Sponge Cake, Kula Strawberry Reduction

CHOCOLATE FLOURLESS CAKE

Raspberry Sauce

Bread, Coffee and Tea will be offered during dinner service.

Plated Dinners @ \$175.00 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, Local Tomato, Carrots, Candied Pecans, Papaya Seed Dressing

Pineapple Asian Slaw - Carrots, Won Bok Cabbage, Red Cabbage, Pineapple Dressing

Curried Cucumber & Onion Salad

Fresh Island Catch, Maui Pineapple Salsa

Lavender Scented Filet of Beef, Demi-Glace, Oyster Mushrooms

Roasted Free Range Chicken Breast, Mandarin Demi Glaze

Local Farm Fresh Vegetables

Roasted Garlic Whipped Potatoes

Liliko'i Cheesecake, Chocolate Decadence Cake

Pineapple Glazed Bread Pudding with Whiskey Sauce

Coffee and Assorted Selet Teas

SAND 'N SEA WEDDING

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

Shrimp, Onion & Bell Pepper Salad, Wasabi Mayo Vinaigrette

Lentil Banana Salad - Peppers, Onion, Cilantro, Mint, Balsamic Vinaigrette

Whole Roasted Huli Huli Chicken, Herb Jus

Wood Fire Grilled Peppered Roast Beef Strip Sirloin with Roasted Wild Mushrooms, Baby Onions

Seared Ahi Tuna, Sesame Ginger Sauce

Portuguese Sausage Fried Rice

Steamed Broccolini, Garlic Sauce

Short Cake, Whipped Cream, Kula Strawberries, Coffee Tartlet, Lilikoi Cheesecake

Coffee and Assorted Select Teas

Dinner Buffets @ \$175.00 Per Guest. Minimum of 25 guests required for Buffets. For Groups under 25 People add \$15.00 Per Guest.

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

THE AFTER PARTY

BUILD YOUR OWN SLIDER STATION*

Straus All Natural Beef, Beyond Vegetable Burger, Chicken Burger

Local Poi Roll, Chipotle Aioli, Furikake Aioli, Tomato, Lettuce, Onion, Asian Slaw, Pickles, Jalapeño

\$30.00 Per Guest

WINGS

The late night staple! Fried and Tossed with your choice of Hot Sauce, Teriyaki, BBQ or Salt & Pepper

Minimum order of 5 dozen

\$8.00 Per Piece

POT STICKERS

Pork and Leek, Chicken Lemongrass, Vegetable, Sriracha & Ponzu

Minimum order of 5 dozen

\$8.00 Each

WOK & ROLL BUILD A BOWL*

Prawns & Scallops, Garlic Ginger Sauce, Bok Choy

Orange Chicken, Cashews, Green Onions

Mongolian Beef & Broccoli, Spicy Sauce

Served with:

White Rice, Brown Rice, Sriracha, Chopped Green Onion, Furikake, Sweet Soy Sauce

\$38.00 Per Guest

DIP BAR

Hummus, Baba Ganoush, Roasted Red Peppers

Pita Bread, Baguette, Baby Carrots, Cucumber Slices

\$20.00 Per Guest

DELECTABLE PIZZA STATION

Margherita Pizza - Fresh Mozzarella, Basil, and Tomato Sauce

Veggie Delight - Fresh Mozzarella, Mushrooms, Zucchini, Tomatoes, Bell Peppers, Onions, and Tomato Sauce

Meat Lovers - Sausage, Pepperoni, Four Cheese Blend, Roasted Garlic, and Tomato Sauce

\$30.00 Per Guest

DESSERT STATION

Affogato

Made to order Malasada with Caramel Sauce & Kula Strawberry Sauce

Maui Gold Pineapple, Strawberry and Pound Cake Skewers with Kuia Chocolate Sauce

Kuia Chocolate Genache Squares

Molokai Guava Cheesecake Bites

\$45.00 Per Guest

**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, \$38.00

Second Hour, \$14.00

Each Additional Hour, \$12.00

PREMIUM BRANDS

First Hour, \$40.00

Second Hour, \$17.00

Each Additional Hour, \$15.00

SUPER PREMIUM BRANDS

First Hour, \$42.00

Second Hour, \$19.00

Each Additional Hour, \$17.00

CASH BAR

Signature Cocktails, \$15.00

Domestic Beer, \$9.00

Premium and Imported Beer, \$10.00

Select Wine, \$12.00

Champagne (by the glass), \$14.00

Mai Tai, \$17.00

Cordials, \$17.00

Tropical Blended, \$17.00

Mineral Water/Juices, \$8.00

Soft Drinks, \$7.00

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, 2022 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 hyattregencymaui.com for more details.

Certain restrictions apply.





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