

events by Marriott



breakfast



breaks



lunch



dinner



beverage



technology

info

crafted for you

Kaua'i Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

www.kauai@marriott.com

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

breakfast

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

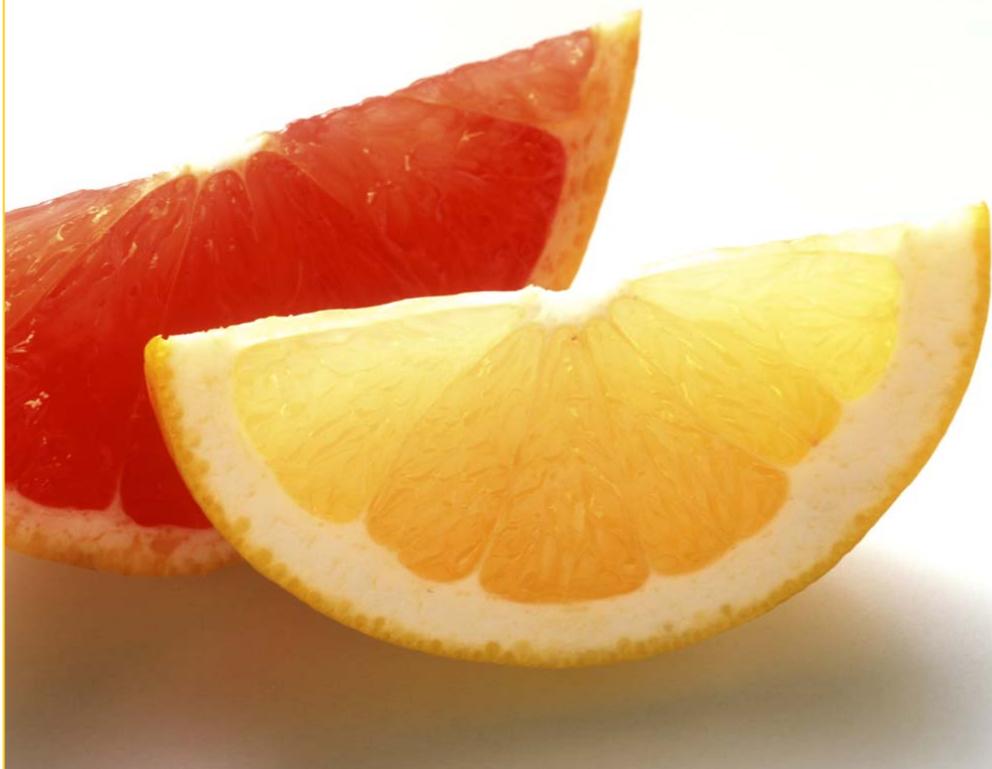
[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#)



SEASON

[cereals](#)

[juices](#)

[coffee](#)

[teas](#)

[pastries](#)

[milk](#)

[yogurt](#)

[eggs](#)

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



continental breakfast ala carte

(minimum order of 6)

- Assorted individual fruit yogurt | \$4.00 ea
- Granola bars | \$4.00 ea
- Assorted dry cereals with whole & low fat milk | \$4.50 ea
- Healthy cereals to include Hot oatmeal, cream of wheat, tropical granola with assorted dried fruits, nuts, whole & low fat milk | \$6.00 per person
- Whole fruit baskets | \$4.00 per person
- Freshly sliced seasonal fruits | \$4.00 per person

- Evian, Perrier | \$4.00 ea
- Hawaiian mineral water | \$3.50 ea
- Whole or low fat milk ½ pint | \$3.00 ea
- Assorted snapple, sobe, or energy drinks | \$4.50 ea
- Assorted juices (choice of pineapple, guava, orange, cranberry, tomato, grapefruit, or apple) | \$55.00 per gallon

- Freshly brewed Kaua'i coffee
- Decaffeinated Kaua'i coffee | \$52.00 per gallon
- Specialty Teas | \$52.00 per gallon
- Assorted Soft Drinks & Hawaiian Sun juices | \$3.50 each

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



continental breakfast

The Wiki Wiki | \$20.00

Orange, pineapple, and guava juices

Freshly baked island breads and muffins

Assorted fruit danish and pastries

Hawaiian preserves and butter

Freshly brewed Kaua'i coffee, decaffeinated coffee, and a selection of specialty teas

enhancements | choose one
\$6.00

Breakfast Wrap | spinach tortilla wrapped with scrambled egg, bacon & sausage

Breakfast Croissant | with scrambled egg, cheese & scallions

Breakfast Panini | with egg omelet, Canadian bacon, & cheese

Pork Fried Rice | with egg

enhancements | \$8.00

Japanese Breakfast

miso soup, steamed white rice, grilled mahi mahi, tamagoyaki, nori, & pickled vegetables

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



continental breakfast

Lihue Sunrise | \$23.00

Orange, pineapple, and guava juices

Hawaiian breakfast breads, muffins, and croissants

Hawaiian preserves and butter

Fresh cut island fruits & seasonal berries

Freshly brewed Kaua'i coffee, decaffeinated coffee & teas

enhancements | choose one
\$6.00

Breakfast Wrap | spinach tortilla wrapped with scrambled egg, bacon & sausage

Breakfast Croissant | with scrambled egg, cheese & scallions

Breakfast Panini | with egg omelet, Canadian bacon, & cheese

Pork Fried Rice | with egg

enhancements | \$8.00

Japanese Breakfast

miso soup, steamed white rice, grilled mahi mahi, tamagoyaki, nori, & pickled vegetables

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#)

breakfast on the go

lite continental | \$19.00 per box

Banana macadamia nut muffin

Scone with butter & jelly

Fresh fruit cup, whole banana

Granola bar

Hawaiian mineral water

Iced coffee



breakfast on the go

continental | \$23.00 per box

Fruit danish, whole wheat muffin

Macadamia nut pound cake

Papaya & pineapple spears

Whole banana

Granola bar

Hawaiian mineral water

Iced coffee



> plated > buffet

Your breakfast selection includes:

Freshly baked breakfast breads, Hawaiian preserves and butter

Chilled orange juice, tropical fruit parfait with anahola granola

Freshly brewed Kaua'i coffee, decaffeinated coffee, and specialty teas

Paniolo breakfast

plated | \$26.00 per person

Scrambled eggs

with your choice of:

Portuguese sausage, link sausage, crisp bacon strips OR grilled ham

Choice of:

steamed white rice OR hash brown potatoes

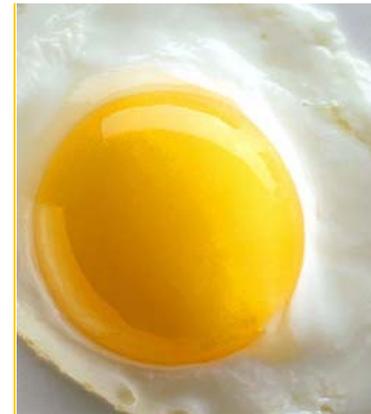
Eggs benedict

plated | \$26.00 per person

Poached egg with shaved Canadian bacon on a toasted English muffin, topped with chive hollandaise sauce

Asparagus spears and grilled roma tomatoes

Roasted red potatoes





breakfast buffet

Waimea buffet | \$27.00 (50 guests or more)
\$30.00 (25 – 49 Guests)

Freshly baked Island breads including banana, macadamia nut, pineapple, and mango spice

Hawaiian preserves and butter

Hot oatmeal with syrup, dried fruits, and nuts

Assorted dry cereals with whole and low fat milk

Orange, pineapple, and guava juices

Scrambled eggs with crispy Kula onions and cheddar cheese

Choose two: Chicken sausage, Portuguese sausage, link sausage, crisp bacon strips, grilled ham, misoyaki salmon, OR grilled mahi mahi

Breakfast potatoes OR Steamed rice

Freshly brewed Kaua'i coffee, decaffeinated coffee, & teas

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

breaks

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

am break suggestions

Freshly baked island breads to include:
pineapple rum, banana, mango spice, or
macadamia nut | \$37.00 per dozen

Assorted bagels with cream cheese or flaky
croissants with Hawaiian jam and butter
| \$37.00 per dozen

Assorted danish or muffins | \$37.00 per dozen

Freshly brewed Kaua'i coffee
Decaffeinated Kaua'i coffee
| \$52.00 per gallon

Specialty teas | \$52.00 per gallon

Assorted juices (choice of)
pineapple, guava, orange,
cranberry, tomato, grapefruit,
or apple | \$55.00 per gallon



(Minimum order of 6 portion)

Sliced seasonal fresh fruits | \$6.00 per person

Individual granola bars | \$4.00 each

Whole or low fat milk | \$3.00 per ½ pint

Assorted soft drinks
and Hawaiian sun juices | \$4.00 each

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

pm break suggestions



Freshly baked

- Assorted dessert shooters and petit fours | \$37.00 per dozen
- Fudge nut brownies | \$37.00 per dozen
- Assorted Cookies
Chocolate chip, peanut butter, shortbread,
and macadamia nut | \$35.00 per dozen

Favorite snacks (Minimum order of 6)

- Homemade pita and tortilla chips
with baba ghanoush & salsa | \$6.00 per person
- Maui chips or ruffles
with boursin clam dip & salsa | \$6.00 per person
- Vegetable crudités tray
with hummus dip & ranch dressing | \$6.00 per person
- Selection of mini deli sandwiches or wraps | \$55.00 per dozen
- Gourmet mixed nuts | \$16.00 per pound
- Haagen daz ice cream bars | \$6.50 each
- Energy or Power Bars | \$4.00 each
- Assorted candy bars | \$4.00 each
- Fresh whole fruit basket
include apples, oranges, and bananas | \$4.00 per person

To

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

theme break suggestions

chocolate | \$19.00 per person

Macadamia nut clusters

White chocolate mousse

Chocolate fondue with fresh fruits

Chilled chocolate milk

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas

sundae bar | \$19.00 per person

Vanilla, chocolate, & strawberry ice cream

Whipped cream, chopped nuts, sliced bananas, sprinkles, crushed heath bar, chocolate chips, and shredded coconut

Assorted cookies

Warm chocolate and butterscotch sauce, strawberry sauce

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas

fruit | \$19.00 per person

Mini strawberry tart, Mini cherry cobblers with granola crust, Warm apple strudel, fresh fruit martini, Tropical fruit kanten with sweet beans

Passion, orange, & guava juices

Still & sparkling bottled water

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas

cookies & milk | \$17.00 per person

Jars of freshly baked cookies to include:

Chocolate chip, peanut butter, macadamia nut, shortbread, & oatmeal raisin

Ice cold milk and chocolate milk

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas



breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

theme break suggestions

cheese | \$21.00 per person

Mini ham and blue cheese quiche

Cheese fondue with vegetables

Assorted domestic cheese platter with Carrs crackers and fresh crusty bread

Assorted soft drinks & bottled water

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas

energy | \$19.00 per person

Mini oat bran & carrot muffins

Pineapple fruit bars

Green tea chiffon cake

Power & energy bars

Vitamin water & energy drinks

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas

island style* | \$19.00 per person

Hot malasada fried to order plain or vanilla custard filled

Fresh coconut water served straight from the coconut

Mini haupia tartlettes

Assorted soft drinks & bottled water

Freshly brewed Kaua'i coffee, decaf, and a selection of specialty teas

*requires attendant @ \$75.00

raid the fridge | \$19.00 per person

Assorted soft drinks, bottled water, Red Bull, Starbucks frappucino, Hawaiian sun juices, & fuze smoothie drinks

Assorted candy bars

Whole fresh fruit

Crispy carrot and celery sticks with garlic hummus

Served from a glass front mini fridge right in your meeting room!



Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box



grab & go box lunches

All include Fruit cocktail, bag of Maui chips,
chocolate macadamia nut brownie
Hawaiian bottled water

Salad selections

Mediterranean lunch | \$25.00 each
(vegetarian dish)

Romaine lettuce with lemon oil

Pasta salad

Panzanella

Mozzarella and roma tomatoes

Marinated spiced olives

Middle eastern lunch | \$25.00 each
(low carb, hi-protein)

Cous cous with roasted vegetables

Chicken & lentil salad

Hummus with fresh vegetables

Grilled eggplant with goat cheese and
tomatoes

Baba ghanoush



grab & go box lunches

All include roasted vegetable and orzo salad

Fruit cocktail, bag of Maui chips, chocolate macadamia nut brownie

Hawaiian bottled water

sandwich selections

Roast turkey wrap | \$25.00 each
(low carb, hi protein)

Roast turkey wrapped in a spinach tortilla with dijon aioli, tomatoes, cucumbers, lettuce, and cheddar cheese

Deli baguette | \$25.00 each

Fresh deli baguette filled with roast beef, turkey and ham, olive tapenade, Swiss cheese, lettuce and tomatoes

Grilled chicken pita | \$25.00 each
(low carb, hi protein)

Curry spiced grilled chicken breast with lettuce, sliced cucumbers, tomatoes, and yogurt dressing

Vegetarian wrap | \$25.00 each
(low cholesterol)

Fresh garden vegetables drizzled with basil pesto in a spinach tortilla

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



Dessert and beverage

Assorted cookie jars, fruit bars, and brownies

Freshly brewed Kaua'i coffee, decaffeinated, and specialty teas

A minimum of 25 guests is required for buffet service

lunch buffet

Market place buffet | \$32.00 (50 guests or more)

| \$35.00 (25 – 49 guests)

Pacific seafood chowder splashed with sherry and fresh thyme

Cold selections

Fresh Kaua'i baby greens with papaya seed and French dressing

Greek salad with romaine lettuce, pita strips, cucumbers, tomatoes, goat cheese, and lemon oil

Chicken soba salad: buckwheat noodles with sliced chicken, cucumbers, carrots, & sprouts with asian dressing

Fresh island fruit in martini glasses

Deli sandwiches and wraps

Roast turkey wrap with cranberry aioli in a spinach tortilla

Tuna bruschetta with cucumbers and onions

Roasted vegetable baguette with olive tapenade

Sliced roast beef, turkey, & cheddar cheese with horseradish aioli

Fresh vegetable crudite with hummus, baba ganoush, & salsa, served with pita and tortilla chips

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

breakfast breaks LUNCH reception dinner beverage healthy technology info

> plated > buffet > box

lunch buffet

Salad bar

Salmon & tofu with sesame vinaigrette, Kula greens with papaya seed dressing, Moroccan salad with preserved lemon vinaigrette, fresh vegetable and pita chips with baba ghanoush and hummus, roast potato & green bean salad, and panzanella

Freshly baked rolls, wok fried vegetable chow mein, island fried rice OR steamed white rice

Choice of soup

Miso with tofu and wakame, corn & clam chowder, Portuguese bean soup, or Chinese egg flower soup

Choose your entrees

Shrimp and scallop newburg

Peppered beef broccoli

Garlic crusted mahi mahi with creole sauce

Roast pork with country gravy and vegetables

Egg dipped mahi mahi with caper and lemon sauce

Kalua pork with sweet potatoes

Braised pot roast of beef

Chicken cutlet with curry vegetable sauce

Herb roasted turkey breast with sausage dressing and mushroom gravy



Kalbi ribs with kim chee noodles

Seared mahi mahi in macadamia butter

Chicken tikka with cucumber raita

Roast Hong Kong chicken

Korean kalbi chicken

Cous cous with grilled vegetables

Sesame crusted tofu steak with spinach and balsamic syrup

Dessert

Chef Nancy's selection of assorted cakes, pies, and cookies

Freshly brewed Kaua'i coffee, decaffeinated, and specialty teas

price per person; 50 or more / 25-49

With 2 entrees: \$36.00 / \$39.00

With 3 entrees: \$39.00 / \$42.00

With 4 entrees: \$42.00 / \$45.00

A minimum of 25 guests are required for buffet service

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box



plated lunch

soup selections

- Sweet Kaua'i corn and clam chowder | \$7.00
- Big Island mushroom bisque | \$6.50
- Vegetarian minestrone with pesto | \$6.50

appetizer or salad

- Fresh fruit cocktail | \$6.00
- Garden isle greens, papaya seed vinaigrette | \$6.50
- Buffalo mozzarella & tomatoes with basil pepper oil on baby greens | \$7.00
- Moroccan salad with chick peas, roasted peppers, goat cheese, cucumbers, and preserved lemon vinaigrette | \$8.00

Create a three courses menu by selecting an appetizer, soup or salad, lunch entrée and dessert of your choice.

All plated lunches are accompanied with a Kalapaki bread basket, hummus, butter, and freshly brewed Kaua'i coffee, decaffeinated coffee and a selection of specialty teas.

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

plated lunch entree

Polenta cutlets | \$ 22.00

with puttanesca sauce &
ratatouille

Grilled chicken | \$ 25.00

with boursin cheese, duxelles
sauce, garlic mashed potatoes

Macadamia crusted
island catch | \$ 25.00

with ginger scallion sauce, grilled
eggplant and jasmine rice

Mahi mahi with lemon shoyu
butter | \$ 26.00

Asian vegetables and jasmine rice



Hibachi salmon with
ponzu glaze | \$ 27.00

teppanyaki style vegetables and
steamed white rice

Roasted striploin with mushroom
sauce | \$ 27.00

caramelized onion, roasted garlic
mashed potatoes and grilled
vegetables

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

plated lunch

dessert selections

Island fresh fruit martini | \$ 7.00

Kaua'i coffee tiramisu | \$ 7.00

Island lilikoi tart | \$ 7.00

Coconut cheese cake | \$ 7.00



Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

reception

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

[>hors d'oeuvre](#) [> station](#) [> themed](#)



deluxe cold hors d'oeuvres

Seared ahi with wasabi aioli on rice cracker

Ahi limu poke on a cucumber wheel with sesame aioli

Scallop and shrimp ceviche

Tray passed hors d'oeuvres add \$ 50.00 per server, per hour

cold hors d'oeuvres

\$ 54.00 per dozen

Seafood ceviche in a cucumber cup

Grilled chicken on tortilla chips

Smoked salmon mousse on crackers

Mushroom pate on garlic crostini

Futomaki or California maki sushi

Roma tomato and bocconcini kebabs

Assorted cheese & fruit spears

Pesto roasted vegetables focaccia

Summer rolls with noodles and vegetables

Thai beef asparagus roulades

Roast turkey & ham pinwheels on sourdough toast

\$60.00 dozen

Roasted roma tomatoes with marinated buffalo mozzarella

Kalbi duck nigiri with kim chee relish

Crab & tobiko filled endive

A minimum order of 2 dozens per hors d'oeuvres is required



Cheese table

Imported & domestic cheese platter with fruit, fresh baguette & crackers \$ 7.00 per person

Cheese fondue with fresh baguette & vegetables for dipping \$ 8.00 per person

Minimum order for 25 persons is required

[>hors d'oeuvre](#) > [station](#) > [themed](#)

premium cold hors d'oeuvres

From the ocean

Served with lemon, cocktail sauce, tabasco & cajun remoulade

Per Dozen

Shrimp cocktail \$ 66.00

Alaskan crab leg \$ 72.00

Hawaiian

Tako kim chee or spicy shrimp poke \$ 66.00

Japanese

In season selection of sashimi \$ 60.00

Nigiri sushi \$ 66.00
(choice of unagi, ahi, shrimp, hamachi, or tako)

Tray passed hors d'oeuvres add \$ 50.00 per server, per hour

A minimum order of 24 pieces (2 dozens) per hors d'oeuvre is required

[>hors d'oeuvre](#) > [station](#) > [themed](#)

hot hors d'oeuvres

\$ 54.00 per dozen

Spring rolls with sweet and sour sauce

Pork purses or gyoza with ponzu sauce

Mini char siu manapua

Potstickers or fried wonton with shoyu mustard

Pineapple teriyaki beef sticks

Pineapple teriyaki chicken sticks

Kalbi short ribs with kim chee noodles

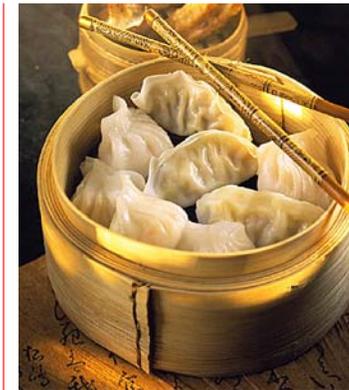
Wing dings or buffalo wings with bleu cheese dips & vegetable sticks

Ham, bacon and gorgonzola mini quiche

Beef or chicken sate with Thai cucumber salad

Hawaiian barbeque pork ribs with pineapple salsa

Mini chicken pot pie



A minimum order of 2 dozens per hors d'oeuvre is required

[>hors d'oeuvre](#) [> station](#) [> themed](#)

deluxe hot hors d'oeuvres

| \$ 60.00 per dozen

Crispy coconut shrimp with avocado dip

Crab filled mushrooms topped with melted cheese

Scallops rumaki style with spinach sauce

Seafood cakes with Thai cucumber mint sauce



A minimum order of 2 dozens per hors d'oeuvre is required

hot reception overtones

Baked brie and duxelles en croute with fresh baguette, fruits and crackers

| \$ 6.00 per peson

Hong Kong cake noodles with a choice of seafood or chicken

| \$ 6.00 per person

Fried calamari with caper aioli

| \$ 5.00 per person

Seafood cannelloni crepes stuffed with scallop and shrimp baked in mornay sauce

| \$ 5.50 per person

Stuffed eggplant, chinese pork hash stuffing and black bean sauce

| \$ 6.50 per person

Blackened cajun chicken fettuccini

| \$ 6.00 per person

Minimum order for 25 persons is required

[>hors d'oeuvre](#) [> station](#) [> themed](#)

action station

Pasta station

Fresh cheese ravioli with asparagus & wild mushroom sauce

Penne with sun dried tomato, italian sausage & spinach

Toasted garlic bread & focaccia

\$18.00 (25-49 guests)

\$15.00 (50 guests or more)

Tempura station

Shrimp, eggplant, onion rings, zucchini and mushrooms with tentsuyu sauce and cocktail sauce

\$18.00 (25-49 guests)

\$15.00 (50 guests or more)

Asian noodle station

Shrimp pad Thai, chicken chow mien

\$17.00 (25-49 guests)

\$14.00 (50 guests or more)



Tropical sweets

Hawaiian bananas foster or cherries jubilee with ice cream

\$16.00 (25-49 guests)

\$13.00 (50 guests or more)

Each station requires one (1) culinary attendant for a minimum of two (2) hours at \$ 150.00 per hour per attendant

>hors d'oeuvre > station > themed

carving favorites

Salmon en croute

Stuffed with seafood mousse
served with cucumber dill sauce

\$ 150.00 each / 30 portions

Roasted turkey

Served with cranberry relish & lilikoi
mustard

Taro rolls

\$ 130.00 each / 30 portions

Chinese style roasted whole pig

Served with hoisin sauce & plum
sauce

Chinese buns

\$ 700.00 each / 80 portions

Choice prime rib crusted with pepper and alae salt

Served with au jus, dijon mustard,
horseradish cream

Maui onion and taro rolls

\$ 470.00 each / 40 portions

Peppered tenderloin

Served with roasted garlic aioli

Maui onion rolls and corn bread

\$ 500.00 each / 30 portions



Each station requires one (1) culinary attendant for a minimum of two (2) hours at \$ 150.00 per hour per attendant

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

[>hors d'oeuvre](#) [> station](#) [> themed](#)

reception menu | flavors of the Pacific

Seafood poke bar

Peppered mussels, shrimp poke, lomi lomi salmon, spicy tako poke, tofu & onion poke

Chinatown station

Spring rolls with sweet & sour sauce, char siu manapua, steamed pork purses with soy mustard, shrimp cake noodles, Hawaiian catch with ginger, scallions & cilantro, Almond fruit float, fortune cookies

Hawaiian station

Pineapple & papaya tray, imu style kalua pork, coconut glazed sweet potatoes, haupia & coconut cream pie

Far East grill station

Chicken and beef sate with peanut sauce, Thai cucumber salad and kim chee

Paniolo country station

Plum barbecue pork ribs, carved paniolo spiced roast beef with maui onion rolls

Roasted potatoes with chive sour cream, buttered corn on the cob

Warm fruit cobbler



\$ 70.00 per person (50 guests or more)

\$ 73.00 per person (25 – 49 guests)

A minimum of 25 guests is required for buffet service

Each station requires one (1) culinary attendant for a minimum of two (2) hours at \$ 150.00 per hour per attendant

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station > themed

reception menu | taste of Nawiliwili

Ha'upu station

California & futomaki sushi, avocado & tomato salad, buffalo mozzarella with basil olive oil, crystal fresh fruit ring

Kalapaki beach station

Fried calamari with cocktail sauce steamed hawaiian snapper with tomatoes, onions & scallion aioli, garlic & black bean seafood stir fry and boiled soy beans

Pine tree grill station

Pipi kaula spiced steak with pineapple salsa, huli huli chicken with corn relish, carved volcano spiced pork loin with Kaua'i coffee glaze, horseradish mashed potatoes, grilled vegetable sate with peanut sauce, cornbread & biscuits

Kipu Kai station

An assortment of Chef Nancy's mini pastries and dessert shooters, macadamia nut shortbread cookies, pineapple upside down cake, warm strawberry & pineapple crisps



\$ 60.00 per person (50 guests or more)

\$ 63.00 per person (25 – 49 guests)

A minimum of 25 guests is required for buffet service

Each station requires one (1) culinary attendant for a minimum of two (2) hours at \$ 150.00 per hour per attendant

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



FLAVOR

[salads](#)

[salmon](#)

[poultry](#)

[scallops](#)

[filet](#)

[lamb](#)

[desserts](#)

[beverages](#)

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

plated dinner

create a three or four course dinner by selecting an appetizer, soup, salad, dinner entree, and dessert of your choice. All dinners are accompanied with a Kalapaki bread basket, hummus and butter, freshly brewed Kaua'i coffee, decaffeinated coffee, and a selection of specialty tea

Hot and cold appetizer

Papaya crown with seasonal fresh fruits	\$ 10.00
Escargot in puff pastry with roasted garlic cream sauce	\$ 12.00
Assorted cheese sampler with fruit and bread basket	\$ 12.00
Seafood crepes with lobster cognac sauce	\$ 15.00
Sesame seared ahi with gingered ogo relish	\$ 15.00
Kalapaki cocktail with old bay shrimp, grilled scallops and crab, with cocktail sauce	\$ 15.00

Soup selections

Kaua'i corn and clam chowder with black bean salsa	\$ 9.00
Sun dried tomato soup with pine nut pesto & olive bread	\$ 9.00
Chicken consommé with smoked chicken dumplings	\$ 9.00
Coconut seafood bisque en crouete	\$ 9.00
Maui onion, leek & shiitake mushroom soup baked with a pastry crust	\$ 10.00
Chilled roasted tomato & garlic gazpacho with shrimp & scallop ceviche	\$ 10.00
Pacific kabocha bisque with seafood wonton & creme fraiche	\$ 12.00



Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)



plated dinner

salad selections

Spinach salad

with bacon and red wine vinaigrette | \$ 10.00

Kipu kai salad

Hawaiian baby greens with roasted roma tomatoes, mushrooms and lilikoi mustard vinaigrette | \$ 10.00

Hawaiian Caesar salad

Crisp romaine lettuce, Kaua'i asparagus, tomatoes, caesar dressing, topped with shaved parmesan and fried Maui onions | \$ 12.00

Mediterranean salad

Crisp romaine lettuce, tomatoes, Kilauea goat cheese, chickpeas & olives, with yogurt dressing and pita croutons | \$ 12.00

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

plated dinner -- entree

Beef

Roast prime rib of beef with roasted potatoes and horseradish haricort vert | \$ 48.00

Herb crusted filet mignon with roasted garlic sauce, horseradish mashed potatoes, florets of broccoli and cauliflower | \$ 51.00

Grilled tenderloin with kalbi glaze and scallions, garlic fried rice and stir fried vegetables | \$ 51.00

Poultry

Grilled huli huli chicken served with spinach coconut sauce and jasmine rice | \$ 33.00

Grilled kalbi duck breast with garlic fried rice and spicy asian greens | \$ 36.00

Chicken cordon bleu with prosciutto ham, fontina cheese & mushroom risotto | \$34.00

Chicken scaloppini with Maui onion sauce and pan roasted vegetables | \$34.00



Pork

Kaua'i coffee glazed pork loin with macadamia nut sauce, grilled pineapple and coconut roasted sweet potatoes | \$ 33.00

Caribbean jerk spiced roast pork loin with coconut rum sauce, fresh fruit salsa and turmeric fried rice | \$ 34.00

> plated > buffet > a la carte



plated dinner - entree

Seafood

Seared salmon with basil butter, asparagus, olives and grilled polenta | \$ 39.00

Macadamia nut crusted mahi mahi with shrimp sauce and saffron rice | \$ 45.00

Vegetarian

Sesame crusted tofu steak with spinach and miso sake sauce served with honey glazed sweet potato | \$ 35.00

Roasted vegetable napoleon polenta layered with buffalo mozzarella with pesto and pomodoro sauce | \$ 33.00

Grilled lentil cakes with mushroom and yogurt herb sauce | \$ 33.00

HOTEL NAME HERE

123 Main Street | City | State 33345

210.000.0088 | www.marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

plated dinner

children's menu | \$ 28.00
per child

(age 6 – 12 years)

Appetizer

Crispy springroll and wonton

Chicken noodle soup

Fresh fruit plate

Garden Salad with choice of Thousand
Island or Ranch dressing

Entree

Fried chicken fingers with french fries

Spaghetti and meatballs with garlic bread

Baked macaroni and cheese

Fish and chips

Keiki cheese burger with french fries



Dessert

Apple crumble pie

Macadamia nut chocolate brownie

Keiki ice cream sundae with chocolate sauce

Create three courses menu of your choice by selecting an appetizer, entrée and dessert. All dinner selections are accompanied by a Kalapaki bread basket with butter and choice of milk or orange juice

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

plated dinner - entree

Hawaiian medleys



The Hanalei Trio | \$ 59.00

Bacon wrapped scallops and shrimp with garlic spinach,

Grilled tenderloin with shallot sauce, and

Cajun spice mahi mahi with creole butter

Red rose mashed potatoes and seasonal vegetables

The Hapa Haole | \$ 58.00

Sesame crusted mahi mahi with ginger butter, and

Seared filet of beef with Maui onion and thyme sauce

Jasmine rice and seasonal vegetables

The Kilohana | \$ 58.00

Garlic crusted filet mignon with cognac reduction and

Seared mahi mahi with chili lime butter

Seasonal vegetables and steamed rice

The Waialeale | \$ 59.00

Plum barbecue chicken,

Steamed Hawaiian snapper with citrus shoyu, and

Pulehe tenderloin with roasted garlic demi glaze

horseradish mashed potatoes and steamed vegetables with herb butter

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)



Chocolate terrine

Rum soaked genoise with dark truffle chocolate, milk chocolate mousse and cacao butter sprinkle

\$10.00

Plated dinner

desserts

Banana toffee with macadamia nut cookie crumbles
\$9.00

Lilikoi cheesecake with guava sauce
\$ 10.00

Kaua'i island cappuccino coffee mousse with chocolate ganache on a stripped joconde biscuit drizzled with coffee glaze and topped with mocha beans
\$ 10.00

Strawberry shortcake
Fresh strawberries and cream layered between a sweet biscuit
\$9.00

Chocolate haupia tart with lilikoi sauce
\$9.00

Tropical panna cotta with berry coulis
\$9.00

> plated > buffet > a la carte

Theme dinner : buffet style Kalapaki BBQ



Cold selections

Kula baby greens, chopped romaine lettuce, cherry tomatoes, sprouts, sliced cucumber, sliced mushrooms, thousand island, papaya seed & ranch dressing

Crudite and relish platters

Whole fresh fruits

Fresh fruit salad

Roasted potato salad

Avocado & tomato with citrus vinaigrette

Orzo with grilled vegetables

Sweet treats

Fruit cobbler, French apple pie, custard pie and assorted brownies

Freshly brewed Kaua'i coffee, decaffeinated coffee and a selection of specialty teas

Hot entrees

Lemon peppered mahi mahi with dill butter

Garlic ribeye with mushrooms and onions **(high protein)**

Kalbi ribs with Asian slaw **(high protein)**

Teriyaki mahi mahi medallions with tropical relish **(high protein)**

Barbecue pork ribs

Tikka chicken

Huli huli chicken with glazed pineapple

Southwest pulled pork with black bean salsa & flour tortillas

Shrimp brochette with ponzu butter sauce

Herb marinated pork chops

Sides

Roasted vegetable, buttered corn on the cob, horseradish mash potatoes, freshly baked banana and corn bread, assorted dinner rolls

A minimum of 25 guests is required for buffet service

Choice of ;	(25-49 guests)	(50 guests or more)
2 entrees	\$ 61.00	\$ 58.00
3 entrees	\$ 66.00	\$ 63.00
4 entrees	\$ 70.00	\$ 67.00

Each station requires one (1) culinary attendant for a minimum of two (2) hours at \$ 150.00 per hour per attendant

> plated > buffet > a la carte

Theme dinner : buffet style Hawaiian Pacific

Cold selections

Kula greens with papaya seed & lilikoi vinaigrette, assorted maki sushi platter, Asian vegetable crudite, potato macaroni salad, oriental pasta salad, smoked salmon & tofu poke, roasted potato salad, napa cabbage & cucumber kimchee, fresh seasonal fruit platter

Hot entrees

- Steamed Hawaiian snapper with scallion ginger pesto (**low cholesterol**)
- Garlic seafood with black bean sauce (**high protein**)
- Teriyaki steak with glazed pineapple (**high protein**)
- Pacific seafood curry with sweet potato
- Herb crusted pork loin with portuguese sausage and bean ragout
- Imu style kalua pork with cabbage
- Kalbi ribs with Asian slaw
- Macadamia crusted mahi mahi with coconut cream sauce
- Char siu chicken with spicy eggplant
- Hoisin barbeque pork ribs with barley sausage stuffing

Sides (choose three choices)

Pineapple fried rice, steamed white rice, Maui onion mashed potatoes, red rose mash potato, coconut glazed sweet potatoes, stir fried vegetables, local style fried rice with char siu, spicy chow fun noodles, curry cake noodles with vegetables

Sweet endings

Lilikoi cheese cake, haupia swirl, mini Hawaiian pastries, fruit tarts, rainbow chiffon cake, mac nut cream pie & kahlua coffee mousse

Freshly brewed Kaua'i coffee, decaffeinated coffee and a selection of specialty teas



A minimum of 25 guests is required

Choice of ;	(25-49 guests)	(50 guests or more)
2 entrees	\$ 61.00	\$ 58.00
3 entrees	\$ 66.00	\$ 63.00
4 entrees	\$ 70.00	\$ 67.00

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

Theme dinner : buffet style

Ali'i Luau

Appetizer

Garden Isle greens with papaya seed dressing & lilikoi vinaigrette

Pineapple and papaya spears

Kim chee

Lomi lomi salmon

Kula Onion and tomato salad

Tako Cucumber poke

Spicy tofu onion poke

Korean shrimp poke

Ahi limu poke



Hot entrees

Egg battered mahi mahi medallions with tropical salsa

Kalua pork

Teriyaki steak with glazed pineapple

Kalbi breast of chicken with chop chae noodles

Tropical dessert table

Chef's Nancy array of island delights and treats

Freshly brewed Kaua'i coffee, Decaffeinated coffee, and a selection of specialty teas



Sides

Vegetable luk fun noodles

Coconut glazed sweet potatoes

Steamed white rice

Imu Ceremony | \$ 700.00

Enhance your event with a traditional Hawaiian Imu Ceremony. Observe the unearthing of this authentic underground oven and taste the featured dish Kalua Pig and Rice Pudding

\$ 70.00 per person (200 guests or more)

\$ 78.00 per person (50 – 199 guests)

A minimum of 50 guests is required

> plated > buffet > a la carte

Theme dinner : family style

Hule'ia Luau



Ohana platter

Fresh papaya, juicy pineapple, creamy haupia, Maui onions, authentic alae salt, and purple sweet potatoes
Hawaiian bread basket
Banana macadamia nut bread
Maui onion rolls
Taro rolls

By the beach

Fresh papaya, juicy pineapple, creamy haupia, Maui onions, authentic alae salt, and purple sweet potatoes

Hawaiian flavors

Lomi lomi salmon
Pipikaula salad

Under the tropical fruit tree

Lilikoi brulee
Banana cream tart
Haupia cream puffs
Warm coconut rice pudding
Freshly brewed Kaua'i coffee, decaffeinated coffee, and a selection of specialty teas

Imu and Grill

Kalua pork, huli huli chicken, pulehu tenderloin with pineapple BBQ sauce, grilled mahi mahi with spinach cream, steamed white rice

Imu Ceremony

Enhance your event with a traditional Hawaiian Imu Ceremony. Observe the unearthing of this authentic underground oven and taste the featured dish Kalua Pig and Rice Pudding | \$ 700

\$ 70.00 per person (200 guests or more)

\$ 78.00 per person (50 – 199 guests)

A minimum of 50 guests is required

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

beverage

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



[> bars](#) [> wines](#)

hosted cocktail

Premium brands	\$6.00
Top shelf	\$7.00
Domestic beer	\$5.00
Imported beer	\$6.00
House wine by the glass	\$8.00
House wine by the bottle	\$36.00
Tropical drink	\$8.00
Virgin tropical drink	\$6.50
Champagne by the glass	\$7.50
Cordials	\$8.00
Martinis	\$9.00
Softdrinks	\$3.50
Mineral water	\$4.00
Sparkling cider	\$4.00

hosted cocktail

One hour	
One hour with tropical selection	
Two hours	
Two hours with tropical selection	
Additional hour	
Additional hour with tropical selection	

premium brands

\$15.00
\$ 20.00
\$21.00
\$24.00
\$ 8.00
\$ 10.00

top shelf brands

\$17.00
\$ 22.00
\$23.00
\$28.00
\$10.00
\$12.00

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

[breakfast](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[BEVERAGE](#)[healthy](#)[technology](#)[info](#)[> bars](#) [> wines](#)

Cash cocktails

Premium brands	\$8.00
Top shelf	\$9.00
Domestic beer	\$6.50
Imported beer	\$7.50
House wine by the glass	\$10.00
House wine by the bottle	\$45.00
Tropical drinks	\$10.00
Virgin tropical drinks	\$8.00
Champagne by the glass	\$10.00
Cordials	\$10.00
Martinis	\$11.00
Soft drinks	\$4.50
Mineral water	\$5.00
Sparkling cider	\$5.00

[\(inclusive pricing\)](#)

Bartender fee of \$ 150.00 will be waived with a minimum bar sales of \$ 750.00 per bar

[> bars](#) [> wines](#)



red wines - smooth, fruity

Beaulieu Vineyards "Coastal Estates" Merlot, California	\$28
Kim Crawford Pinot Noir, Marlborough New Zealand	\$48
Beaulieu Vineyards "Coastal Estates" Pinot Noir, California	\$36
Estancia Pinot Noir, California	\$45
Beringer Founder's Estate Pinot Noir, California	\$29
Meridian Vineyards Merlot, Santa Barbara	\$29
Mark West Pinot Noir, California	\$31
Castello di Volpaia Chianti Classico, Italy	\$50

red wines - elegant, rich

Clos du Bois Merlot, California	\$38
Beaulieu Vineyards "Coastal Estates" Cabernet Sauvignon, California	\$28
Meridian Vineyards Cabernet Sauvignon, Santa Barbara	\$29
Aquinas Cabernet Sauvignon, Napa Valley	\$32
Estancia Cabernet Sauvignon, California	\$39
Castiglioni Chianti Marchesi di Frescobaldi, Italy	\$42
Foley, "Rancho Santa Rosa", Santa Rita Hills	\$75

red wines - full bodied

Jake's Fault Shiraz, California	\$28
Franciscan Oakville Estate Cabernet Sauvignon, Oakville	\$65
Clos du Bois Cabernet Sauvignon, California	\$38
Ravenswood Vintners Blend Zinfandel, Sonoma	\$32

Wine price & availability is subject to change without prior notice

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

[breakfast](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[BEVERAGE](#)[healthy](#)[technology](#)[info](#)

[> bars](#) [> wines](#)

champagne & sparkling wine

Segura Viudas Aria Estate Brut	\$29
Mumm Napa Brut Chef de Caves	\$45
Moet & Chandon White Star	\$100
Cuvee Dom Perignon	\$248

white wine – light and fresh

Beaulieu Vineyards "Coastal Estates" Sauvignon Blanc, California	\$28
Casa Lapostolle Sauvignon Blanc, Chile	\$32
Kim Crawford Sauvignon Blanc, New Zealand	\$48
Meridian Pinot Grigio, Santa Barbara Coast	\$29
Santa Margherita Pinot Grigio, Italy	\$59
Pighin Pinot Grigio, Italy	\$39

Wine price & availability is subject to change without prior notice

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)



White wine – aromatic & generous

Beaulieu Vineyards "Coastal Estates" Chardonnay, California	\$28
Meridian Vineyards Chardonnay, Santa Barbara Coast	\$29
Clos du Bois Chardonnay, California	\$38
Columbia Crest Grand Estate Chardonnay, Columbia Valley	\$32
Pine Ridge Chenin Blanc Vioigner, Clarksburg	\$36
Cakebread Cellars Chardonnay, Napa Valley	\$75
Craggy Range Sauvignon Blanc	\$54

blush or fruity wine

Beringer White Zinfandel, California	\$26
Chateau Ste Michelle Johannisberg Riesling, Columbia Valey	\$29

Wine price & availability is subject to change without prior notice

healthy

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

HEALTHY

[technology](#)

[info](#)

SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita





Your breakfast selection includes :

Freshly baked breakfast breads with hawaiian preserves and butter

Chilled orange juice, tropical fruit parfait with Anahola granola

Freshly brewed Kaua'i coffee, decaffeinated coffee and specialty teas

Fit for you breakfast (low cholesterol)

Plated | \$24.00 per person

Grilled breakfast steak

Topped with a fried egg, grilled tomato,

Sauteed spinach and mushroom

Healthy sunrise breakfast (vegetarian)

Plated | \$24.00 per person

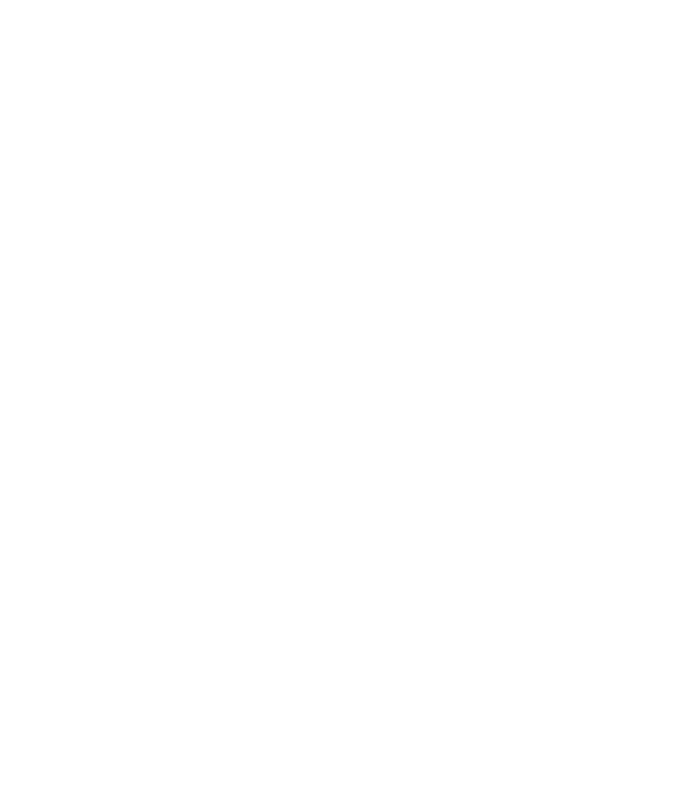
Scrambled egg beaters and tofu

With asian herbs, mushrooms, asparagus and peas

Grilled sweet potatoes

info

- [breakfast](#)
- [breaks](#)
- [lunch](#)
- [reception](#)
- [dinner](#)
- [beverage](#)
- [healthy](#)
- [technology](#)
- [INFO](#)



Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai.marriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

healthy

technology

INFO

Location Benefits

The Kaua'i Marriott Resort & Beach Club is a destination-resort encompassing a world class hotel adjacent to Kauai Lagoons Golf Club. A private access road to the airport; provides courtesy transportation to and from the airport, Jack Nicklaus-designed golf courses, two tennis courts, retail shops on property and within walking distance, four restaurants and lounges. The largest banquet ballroom with the highest ceilings on Kaua'i, complete with décor and audio visual departments. 26,000-square-foot swimming pool complex with five Jacuzzis and children's pool; authentic collection of Hawaiian artifacts displayed throughout the 85-acre resort.

Resort Shuttle

A courtesy 10 passenger resort shuttle is available to and from the airport for individual guests. Lihue Airport is located (1) mile from the resort.

Accommodations

345 hotel guest rooms, 11 suites and 232 vacation club villas

The hotel guest rooms are fully air conditioned with in-room controls, contain remote-control televisions, direct-dial telephone, iron and ironing board, coffee maker with complimentary coffee and hairdryer, lanai, and either with a king bed or twin double beds. For guest's safety and security each room and suite has smoke detectors, sprinklers and wall vaults for the storage of valuables. Rooms for people with disabilities are available.

Suites

There are 11 richly furnished suites offering breathtaking ocean views.

The Presidential Suite, located on the top two floors of the Kahili Wing, includes an 800-square-foot living room, wet bar, lanai, spiral staircase, dressing area, sunken Roman tub, sauna and large multi-head shower.

The Ali'i Suite on the top floor of the Ha'upu Wing includes a 500-square-foot living room, dining room, kitchenette, extra large lanai on two sides, dressing area and Jacuzzi.

Nine Ha'upu Wing King Suites with a total of 1,300 sq. ft. of living area, one on each floor, features large lanais on two sides and panoramic views of Kalapaki Beach and Nawiliwili Harbor.

Kauai Marriott Resort & Beach Club

3610 Rice Street | Lihue | Hawaii 96766

808.245.5050 | www.kauai@marriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

healthy

technology

INFO

Business Center

High speed internet access is available. Computers, lap top data port stations and a printer is available.

Cultural Program

A variety of Hawaiian Cultural activities are available through the Concierge to enhance the guest experience. Hula Lessons, Ukulele lessons, Lei making, Sunset Hula and Traditional Torchlighting Ceremony, Cultural Garden Tour, Ancient Hawaiian Games, Ni'ihau Shell Earring Class, Legends & Myth Story Telling and Koi Feedings.

Fitness Center

Features brand new top of the line Star Trac Pro exercise equipment for those with health in mind. Cardiovascular, free weights, and logo wear are some of the amenities at the center. A variety of classes are featured in a separate aerobics room with hardwood flooring for a fee.

Kalapaki Kids Program

An exciting program for children ages 5 through 12 with activities such as arts & crafts, hula, swimming, beach/pool activities, treasure hunts, games, cultural education and much more.

Weddings

Wedding Packages have been designed to include the site, a non-denominational minister, photography package, bouquet and boutonniere or deluxe Hawaiian leis, wedding cake and champagne, keepsake wedding certificate and on-site wedding coordinator. For more information on planning your ceremony and catered events, please contact an Event Manager at 1-800-246-5620 or by email to kauai@marriott.com

Information on the wedding packages may also be accessed through

<http://weddings.kauaimarriott.com>

Restaurants

Kukui's Restaurant: Pool/Ocean front dining for breakfast, lunch, dinner, buffets, evening entertainment

Kukui's Ocean Front Terrace: Pool/Ocean front dining for lunch and dinner

Aupaka Terrace: Continental breakfast, and cocktails overlooking the pool and ocean, evening Sushi Bar

Gazebos and Seaside Cabanas: Romantic Private dining with breathtaking views.

Kalapaki Grill: Casual poolside grill and tropical and icy drinks

Duke's Canoe Club: Ocean front lunch and dinner (Beach Front Lounge)

Café Portofino: Northern Italian dinner cuisine

*call for current times and information.

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

Meeting Facilities - Indoor

Indoor Meeting Space, more than 20,000 square feet

Kaua`i Ballroom

17,280 square-feet divisible into 3 sections of approximately 5,500 square-feet each, under 19' ceilings. Each section could comfortably seat 250 in a classroom setting or 350 for a banquet.

Puna Ballroom

3,150 square-feet divisible into 4 sections of approximately 750 square-feet each. Each section could comfortably seat 50 in a classroom setting or 60 for a banquet.

Kalapaki Room

A meeting room approximately 300 square-feet. Ideal for a small meeting or boardroom of up to 10-15 people.

Meeting Facilities - Outdoor

Outdoor function area, approximately 60,000 square feet.

Ka Mala O Kalapaki

(Garden of Kalapaki), 50,000 square-feet of groomed lawns located in the heart of the hotel adjacent to the Kauai Ballroom. Surrounded by tropical garden forest featuring indigenous flora, ponds and waterfalls. This area will be ideal for a theme party, elegant outdoor banquet or a reception before a banquet in the Kauai Ballroom.

Pool Deck

approximately 5,000 square-feet of flagstone surface surrounding our large beach front pool. Ideal for a theme party for 150-300 people.

Waialele Terrace

A beautiful terrace that sits between two waterfalls, sheltered by a majestic Banyan tree, surrounded by lush tropical garden setting

Luau Gardens

5,000 square-feet of beach front lawns complete with imu (underground oven). Enjoy the sights and sounds of a Hawaiian luau as the waves provide background music and the coconut trees sway gently in the star-lit sky. Ideal for approximately 150-300 people.