



HEAVNLY VIEW
SUNSET DINNER

Thank you for your inquiry about the Westin Maui resort & spa's intimate Heavenly View Sunset Dinner.

We are pleased to offer you a truly private and memorable dining experience for two at a beautiful outdoor setting, gazing out onto the blissful Ka'anapali Beach & Pacific Ocean.

Your private wait staff will greet and escort you to a secluded dining area. Our Heavenly View Sunset Dinner menus allow you to select your appetizer, salad and a choice from up to five entrée selections with dessert.

Beverage upgrades are also available upon request.

Additional dinner guests are welcome for a comparable fee.

A minimum of 48-hour advance reservation is requested for this sunset dinner however please be advised space is limited for this dinner. To book your reservation please fill out the following worksheets and return to the catering department located in the Executive Offices on the lobby level.

For additional information about your private dinner, please visit our website www.westinmaui.com, press Service Express® or 0 within the resort, or call directly to The Westin Maui Resort & Spa at 667-2525 from off-property.



MENU OPTIONS

Please choose between the two menus
offered as well as your course selections



LANI (HEAVENLY) \$270 PER PERSON (INCLUSIVE)

Starters

Lobster Chowder
tabasco butter, chives, smoked bacon
or
Miso Yakizakana blt

miso marinated hawaiian butterfish, smoked bacon,
island spinach, kula grape tomato, red wine reduction
or

Hawaiian Chilli Pepper Rubbed Seared Ahi &
Crispy Pork Belly
seared ahi, crispy pork, frisée, maui onion jam, yamasa caramé
or

Blue Hawaiian Prawns
frisée, green beans, chive, uni butter

Salads

Kula Greens with Grape Tomato
shaved fennel, jicama, crisp carrot, local strawberry
alii kula lavender vinaigrette
or

Baby Romaine Salad
white anchovy, shaved pecorino romano, focaccia croutons
caesar dressing
or

Big island Tomato Salad
watercress, kula onion, avocado mousse

Split bottle of chilled domaine chando, additional bottle of wine and
and starbucks coffee, decaffeinated coffee or tazo tea is
included with this menu.

Please make wine selection from options listed on last page.

Entrées

Prime Beef Flat Iron Steak and Prawns
pan roasted prime beef, tempura black pepper prawns
caper smashed potato, parsley black bean vinaigrette
mirin braised baby carrots

or
Local Vegetable and Chika Soba Stir-fry
sesame tofu croutons, green papaya, carrot, mushrooms
beets, pohole fern, ponzu broth

or
Mahi-Mahi, Charbroiled
kafir lime and pine nut rice, grilled baby bok choy
coconut green curry sauce, red pepper coulis

or
Ahi, Charbroiled to Medium Rare
roasted tomato cous cous, sea beans, misuna ali'i mushrooms
opal basil reduction

or
Seared Diver Scallops
braised fennel puree, big island tomato, arugula, fingerling
potato, blood orange reduction

Desserts

Lilikoi Quark Cheese Cake Baked in Phyllo
orange blossom syrup, caramel macadamia nuts
blood orange jelly

or
Baked Hawaii
toasted meringue, kula strawberries
mint & chambord, coconut gelato

or
Chocolate Decadence
dense chocolate cake, deep fried truffle, bourbon milkshake



WINE MENU

White Wines

Donnhoff, Riesling, Nahe, Germany, 2008

A nose of ripe peach, apricot and golden raspberry is followed by a moderately sweet palate of apricot, pear & crushed stone. 60

Craggy Range, Sauvignon Blanc, "Te Muna Road Vineyard", 2008, Martinborough
New Zealand

Aromas of white peach, citrus and tropical fruits. New Zealand's most serious winery. 58

Lioco, Chardonnay, Unoaked, Sonoma, California, 2007

The fruit and soil characters are on display. Chalk mineral cut through the green pear grapefruit & chamomile blossoms. 55

Red Wines

The Crossings, Pinot Noir, Marlborough, New Zealand, 2008

A dark pinot. Enticing aromatics of dark cherry subtle forest floor. 60

Charles Smith, "The Velvet Devil" Merlot, Columbia Valley, Washington, 2008

Balanced, rich and explosive. Think red plums, bittersweet cocoa with hints of smoke and cedar. 46

St. Francis Vineyards, Cabernet Sauvignon, Sonoma County, California, 2005

Ripe, rich, chewy blackberry and black currant flavors, with round tannins on the finish. 55



BEVERAGE ORDER

If you would like to replace or order in addition to the wine, please fill out the information below:

Complete if ordering bottles of wine in addition to the 2 glasses of champagne included

_____	_____	\$ _____	\$ _____
name of selection	# of bottles	cost/bottle	total
_____	_____	\$ _____	\$ _____
name of selection	# of bottles	cost/bottle	total

Complete to replace the wine included (with the "Lani" menu) for an upgraded bottle
select a bottle of wine priced at \$60.00 or less at no additional charge
(Please request a complete wine list from coordinator)

_____	\$ _____
name of selection (one bottle)	cost



DINNER DETAILS

Requested date for dinner: _____

Requested time for dinner: _____

Alternate date for dinner: _____

Alternate time for dinner: _____

Guest Names (print): _____

Occasion: _____

Signature: _____

Please be advised that dinner cancellations must be made 48 hours prior to reservation. If cancellation should occur in less than 48 hours, 100% of the total estimated revenue will be due.

Should the dinner be cancelled due to weather or other emergencies making it inadvisable or impossible to provide facilities to hold the dinner, then this agreement may be terminated for any of the above reasons.

Pricing is per person, unless otherwise noted. A 22% service charge of the total food and beverage revenue (plus all applicable taxes) is included. This includes a minimum 15.5% gratuity for banquet employees. No other fee or charge is a tip, gratuity or service charge for any employee.



PAYMENT AUTHORIZATION

Guest Name: _____

Arrival date: _____

A secure credit card link will be emailed to you by your hotel contact to obtain deposit for your sunset dinner.

Amount to be charged: _____

Signature: _____

Date: _____

