

heavenly 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. Two chilled glasses of moët & chandon, white star champagne awaits as you begin an evening of tropical enchantment. 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.

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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 by our banquet staff due to weather or other emergencies making it inadvisable or impossible to provide facilities or to hold the dinner, it is provided that this agreement may be terminated for any one or more of the above reasons.



menu options

from the three menus listed below, please choose one (1) option to be served at dinner. all specific course selections will be made at time of service.

Moana (Sea) - \$175 per person (inclusive)

starters

lobster chowder
tabasco butter, chives, smoked bacon

or

pohaku seared beef
prime flatiron steak served on a hot cooking stone
ponzu sauce, kula onion confit

salads

kula greens with grape tomato
shaved fennel, jicama, crisp carrot, local strawberry
alii kula lavender vinaigrette

entrées

lavender braised shelton farms chicken
all natural free range chicken, gold potato mashed
sesame long beans, shiitakes, sweet soy reduction

or

oriental mushroom linguini
grilled tiger shrimp, hamakua hon shimenji mushrooms
anuhea farms asparagus, mushroom-sake broth

or

mahi-mahi, charbroiled
kafir lime and pine nut rice, grilled baby bok choy
coconut green curry sauce, red pepper coulis

desserts

kona coffee bavarian
pecan brittle, bruleed apple bananas, chocolate

or

pineapple fritters
fresh pineapple and banana donuts
raspberry and coconut dipping sauces

Two glasses of champagne (moet & chandon, white star) included with this menu.

'Ikena (View) - \$205 per person (inclusive)

starters

golden potato gnocchi
meyer lemon cream, parsley, pistachio

or

new caledonia prawns
frisée, green beans, chive, uni butter

or

lobster chowder
tabasco butter, chives, smoked bacon

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 crouton
caesar dressing

Two glasses of champagne (moet & chandon, white star)
included with this menu.

entrées

seared diver scallops
braised fennel puree, big island tomato, arugula
fingerling potato, blood orange reduction

or

prime beef flat iron steak
white bean puree, pisto manchego, red onion jam
chimichurri

or

ahi, charbroiled to medium rare
roasted tomato cous cous, sea beans, mizuna ali'i mushrooms,
opal basil reduction

desserts

kona coffee bavarian
pecan brittle, bruléed apple bananas, chocolate

or

lilikoi quark cheese cake baked in phyllo
orange blossom syrup, caramel macadamia nuts
blood orange jelly

or

pineapple fritters
fresh pineapple and banana donuts
raspberry and coconut dipping sauces

or

almond financier
kula strawberries, basil sabayon, balsamico

Lani (Heavenly) - \$260 per person (inclusive)

starters

lobster chowder
tabasco butter, chives, smoked bacon

or

pohaku seared beef
prime flatiron steak served on a hot cooking stone
ponzu sauce, kula onion confit

or

asian blue crab cake
palm heart salad, oven-dried tomato, caramelized onion
peppercorn emulsion, cilantro oil

or

tempura ahi roll, served rare
pea shoot slaw, wasabi tobiko crème fraîche
pickled cucumber

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 heirloom tomato salad
watercress, kula onion, avocado mousse

entrées

grilled tenderloin of beef
fondant potato, parsley pesto, braised endive
blue cheese cream, burgundy poached egg

or

local vegetable and chika soba stir-fry
sesame tofu croutons, green papaya, carrot, mushrooms
beets, pohole fern, ponzu broth

or

english pea risotto
kona lobster, carrot-ginger sauce, glazed carrots

or

ahi, charbroiled to medium rare
roasted tomato cous cous, sea beans, misuna ali'i mushrooms
opal basil reduction

or

mahi-mahi, charbroiled
kafir lime and pine nut rice, grilled baby bok choy
coconut green curry sauce, red pepper coulis

desserts

kona coffee bavarian
pecan brittle, bruléed apple bananas, chocolate

or

lilikoi quark cheese cake baked in phyllo
orange blossom syrup, caramel macadamia nuts
blood orange jelly

or

pineapple fritters
fresh pineapple and banana donuts
raspberry and coconut dipping sauces

or

almond financier
kula strawberries, basil sabayon, balsamico

Two glasses of champagne (moët & chandon, white star) and
One bottle of wine included with this menu.

Please make wine selection from options listed on last page.

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
(Please request a complete wine list from coordinator)
select a bottle of wine priced at \$60.00 or less at no additional charge

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



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Iani Wine List

White Wines

Chateau Ste. Michelle, Riesling, "Dr Loosen Erocia", 2007, Colombia Valley, Washington 60.00
The wine delivers mandarin orange and sweet lime aromas and flavors with subtle mineral notes.

Craggy Range, Sauvignon Blanc, "Te Muna Road Vineyard", 2008, Martinborough, New Zealand 60.00
Aromas of white peach, citrus and tropical fruits. New Zealand's most serious winery

Red Wines

Willamette Valley Vineyards, Pinot Noir, "Whole Cluster", 2007, Willamette Valley, Oregon 55.00
Vibrant and explosive of ripe fruit. The mouth feel is round soft and juicy.

Atalayas De Golban, Red Blend, 2004, Ribera del Duero, Spain 55.00
A riveting expression of Tempranillo. Black fruits predominate, elegant and pure while it finishes strong and complex.

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Selection of wines may change without notice due to availability