Hāna-Maui
RESORT



Wedding Guide



Our Mo‘olelo

Nestled along Maui's eastern shores overlooking a dramatic coastline, Hāna-Maui Resort is a secluded luxury oasis that invites you to explore the road less traveled.

Our boutique sanctuary is located at the end of the acclaimed Road to Hāna, a scenic 64- mile journey that winds through vibrant rainforests and alongside breathtaking Pacific vistas. The resort is located in Hāna itself, a welcoming Hawaiian hamlet stepped in authentic culture and coastal charm.



Packages



WEDDING PACKAGES

Our inclusive packages have been created to take the stress out of wedding planning so you can focus on what truly matters, you and yours tying the knot in a beautiful and meaningful way. Hāna- Maui Resort has gathered the best professionals in the industry to capture your special moment and assist you with creating a memorable event.

If you have secured your own wedding professionals, a $4,000 + tax site fee includes our beautiful ocean bluff ceremony site, seating for all of your guests and water station.

WEDDING COORDINATION

When booking your wedding at Hāna- Maui Resort, your professional wedding specialist will work with you on planning all details of your celebration.

JUST THE TWO OF US

- Ceremony planning and design with tropical ocean views
- Non-Denominational Ceremony Officiant
- Bridal bouquet & boutonniere
- Two traditional leis for couple
- Water station at ceremony

$3,600 + tax
Maximum 4 Guests

NEAREST + DEAREST

- Ceremony planning and design with tropical ocean views
- Wedding ceremony rehearsal
- White garden chairs
- Wedding ceremony arch (florals additional)
- Non-Denominational Ceremony Officiant
- Bridal bouquet & boutonniere
- Two traditional leis for couple
- Water station at ceremony

$6,500 + tax
Maximum 20 Guests





SIGNATURE

- Ceremony planning and design with tropical ocean views
- Wedding ceremony rehearsal
- White garden chairs
- Wedding ceremony arch (florals additional)
- Aisle petal scatter
- Non-Denominational Ceremony Officiant
- Bridal bouquet & boutonniere
- Two traditional leis for couple
- Solo musician for ceremony with sound system
- One bottle of sparkling wine
- Water station at ceremony

$9,750 + tax
Maximum 50 guests



Reception Venues



BASED ON A 4-HOUR SITE FEE

FOOD AND BEVERAGE MINIMUM OF $175//PP FOR ALL PRIVATE DINING LOCATIONS

ART GALLERY LANAI

A covered lanai with views of the land and sea. Inside are local works of art.

- Accommodates up to 30 guests for dinner
- Outdoors / covered
- From $2,000 + tax
- Add on Art Gallery Lawn that can accommodate up to 100 guests for additional $2,500

THE BAR

Rustic and quaint, this venue offers an open lanai concept, perfect for sipping Mai Tai's.

- Accommodates up to 30 guests for dinner
- Indoors
- From $2,500 + tax

THE RESTAURANT

Resting within the heart of the property this grand, open space filled with local artwork makes a perfect dining space. Step outside onto the lanai for a gorgeous view of Hāna Bay.

- Accommodates up to 150 guests for dinner
- Indoors
- Please inquire with your event sales representative on pricing

INFINITY POOL

Sitting above the ocean front lawn, the Infinity Pool features a view overlooking the Pacific Ocean and ʻĀlau Island. This stunning location sets the scene for a picture-perfect event in paradise.

- Accommodates up to 150 guests for dinner
- Outdoor
- From $5,500 + tax

PAILOA STUDIO

This bright, spacious room surrounded by three walls of glass doors boasts views of the Infinity Pool and Pacific Ocean. Hardwood floors and wrap around deck offer an ideal reception location.

- Accommodates up to 30 guests for dinner
- Indoors
- From $2,500 + tax

INFINITY TERRACE

Located next to our Infinity Pool, the Infinity Terrace features a terraced lawn, outdoor lighting and the perfect ambiance for an evening outdoors.

- Accommodates up to 60 guests for dinner
- Outdoor
- From $3,500 + tax

GUEST HOUSE

The Guest House is an elegant and secluded venue for events. Located off property, this former ranch manager's residence is unlike any other venue on Maui.

- Accommodates up to 30 guests for dinner inside
- From $4,500 + tax
- Add on lawn space that can accommodate up to 150 guests for additional $2,500. Tent required for outdoor events.


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Enhancements

Enhance your special day with the following add-on options:

- Floral- from bridal bouquets, boutonnières, and traditional lei to creative table centerpieces and a stunning ceremony archway, our local floral designers can do it all.
- Photography- capture every special moment with photos you'll cherish for a lifetime. An on-site photographer is available for one-hour or three-hour packages.
- Spa- our expert spa therapists and estheticians will help you relax and feel your best for your big day.
- Marriage License- paperwork can be a headache, let us take that off of your to-do list. We will help you coordinate your marriage license appointment on the day of your arrival.
- Music & Entertainment- solo musicians, hula and fire dancers, to a full band with production system will add that local touch to your celebration.



Menus

SALAD
(choose one)

LOCAL BUTTER LETTUCE
avocado, roasted tomatoes, pumpkin seeds, citrus vinaigrette (gf, vegan)

POHOLE FERN SALAD
pohole, maui onion, carrots, tomato, radish, cucumbers, miso dressing

HANA BEET SALAD
red and gold beets, carrots, cucumber, goat cheese, macadamia nuts

ENTRÉE
(choice of two plus one vegetarian/vegan dish)

PAN ROASTED FRESH CATCH
jasmine rice, red thai curry, seasonal vegetables, papaya salad

GRILLED MAC NUT FRESH CATCH
molokai sweet potato puree, bok choy, plum wine sauce

PAN-SEARED CHICKEN BREAST
herbed pan jus**,** sautéed local vegetables

PAN ROASTED RIBEYE
ribeye cap steak, roasted seasonal veg, and pan jus

KALBI SHORT RIB
braised short rib, fried hamakua mushroom, ulu puree

RISOTTO
millet, spiraled zucchini, cauliflower puree, toasted pine nut (v, veg, df, gf)

CRISPY TOFU MUSHROOM MEDLEY
garlic, parsley, rosemary, thyme, balsamic vinegar

VEGETABLE RATATOUILLE TOWER
eggplant, tomatoes, zucchini, squash, onions, thyme, basil, parsley

CAULIFLOWER STEAK
red pepper coulis, local squash

DESSERT
(choose one)

COCONUT PANNA COTTA WITH FRESH FRUIT (GF)

LILIKOI CHEESECAKE

MINI PINEAPPLE UPSIDE DOWN CAKE

SWEET POTATO COCONUT TART

CHOCOLATE POT DE CRÈME (GF)

CHOCOLATE FLOURLESS ALMOND CAKE (GF)

DULCE CARAMEL CREAM PUFFS


#lawrencegetsgreen

Cuisine Add-Ons

STARTER

$22
(select one)

AHI POKE
ogo, green onion, maui onion, hawaiian salt, chili flake, sesame soy (gf)

ULU SHRIMP CAKES
lemon aioli and pineapple relish

WATERMELON SHISO SALAD
cucumber, onions, cilantro, mint sesame lime dressing

PAN-FRIED STEAK SASHIMI
ponzu, pickled shallots, jalapeno

LATE NIGHT

$32
(select two)

GARLIC NOODLES
pan seared soba noodles, toasted sesame, scallion

TEMPURA FRIED PICKLES
togarashi ranch

BITE-SIZED MUSUBI
mix of kalbi chicken, vegetarian, spam (gf)

BROWN BAG POPCORN
mochi crunch, furikake, smoked salt (gf)

FURIKAKE FRIES
wasabi aioli

SWEET POTATO AND COCONUT MANJU

CHOCOLATE-MACADAMIA NUT MARSHMALLOWS (GF)

FRIED BANANA LUMPIA



Lū'au



FIRST COURSE

AHI POKE
ogo, green onion, maui onion, hawaiian salt, chili flake, sesame soy (gf)

POHOLE FERN SALAD
pohole, maui onion, carrots, tomato, radish, cucumbers, miso dressing

TARO ROLL & POI
traditional taro puree

MAIN COURSES
(choose three)

SLOW ROASTED KALUA PORK
hawaiian salt

HULI HULI CHICKEN
maui onions, soy, palm sugar

BBQ TERIYAKI CHICKEN
soy, sake, pears, spring onions

LAU LAU
pork, butter fish, luau leaf

WHOLE STEAMED GINGER CHICKEN
spring onions, garlic, cilantro, hot sesame oil

KOREAN STYLE BONELESS KALBI
soy, sake, maui onions, green onions, chili flakes

GRILLED MAC NUT FRESH CATCH
molokai sweet potato puree, bok choy, plum wine sauce

SIDES
(choose two)

SAUTEED BOK CHOY
garlic, oyster sauce

ROASTED MOLOKAI SWEET POTATOES
kosher salt & pepper (gf)

GRILLED SEASONAL VEGETABLES
olive oil, kosher salt & pepper (gf)

DESSERT
(choose one)

LILIKOI CHEESECAKE

CHOCOLATE TORTE (GF)

COCONUT HAUPIA

Bar

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. Prices do not include service charge or tax.

SIGNATURE BRANDS

First Hour: $50 per Guest
Second Hour: $30 per Guest
Each Additional Hour: $25 per Guest

LABOR CHARGE

Bartender
$300 Based on Three Hours
$150 per Additional Hour
1 Bartender per Every 75 Guests

ULTIMATE BRANDS

First Hour: $56 per Guest
Second Hour: $34 per Guest
Each Additional Hour: $28 per Guest

LABOR CHARGE

Bartender
$300 Based on Three Hours
$150 per Additional Hour
1 Bartender per Every 75 Guests

HOST-SPONSORED BAR ON CONSUMPTION

Full bar setups are included in the package and charges are based on the actual number of drinks consumed. Prices do not include service charge or tax.

SIGNATURE BRANDS

Handcrafted Cocktails: $17
Wine by the Glass: $17
Sparkling Wine by the Glass: $17
Domestic Beer: $8
Imported and Micro Beer: $9
Cordials: $18
Soft Drinks: $6.50
Boxed Water: $6.50
Juices: $7
Red Bull: $8

SPIRITS

Tito's Vodka
Bombay Dry Gin
Teramana Tequila
Kula Organic White Rum
Jameson Irish whiskey
Dewars Scotch

CORDIALS

Disaronno Amaretto
Baileys
Grand Marnier

DOMESTIC & IMPORTED BEERS

Bud Light
Corona

MICRO & LOCAL CRAFT BEER

Maui Brewing Co. Biknini Blonde
Maui Brewing Co. Big Swell IPA
Maui Brewing Co. Mana Wheat

WINE SELECTION

Please contact your events representative for a current list of our wine and champagne offerings

ULTIMATE BRANDS

Handcrafted Cocktails: $19
Wine by the Glass: $18
Sparkling Wine by the Glass: $18
Domestic Beer: $8
Imported and Micro Beer: $9
Cordials: $18
Soft Drinks: $6.50
Boxed Water: $6.50
Juices: $7
Red Bull: $8

SPIRITS

Grey Goose Vodka
Bombay Sapphire Gin
Herradura Anejo Tequilla
Kuleana White Rum
High West Double Rye Whiskey
Johnnie Walker Black Label Scotch

CORDIALS

Disaronno Amaretto
Baileys
Grand Marnier

DOMESTIC & IMPORTED BEERS

Bud Light
Corona

MICRO & LOCAL CRAFT BEER

Maui Brewing Co. Biknini Blonde
Maui Brewing Co. Big Swell IPA
Maui Brewing Co. Mana Wheat

WINE SELECTION

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Signature Cocktails

(SELECT UP TO TWO)

MAI TAI

light and dark rum, infused lilikoi and pineapple juice

GUAVA SPRITZER

aperol, guava, sparkling wine

NEW FASHIONED

bourbon, aperol, angostura bitters, luxardo cherries

ROAD TO HANA

fresh pressed pineapple and lime, lilikoi, vodka

TROPIC

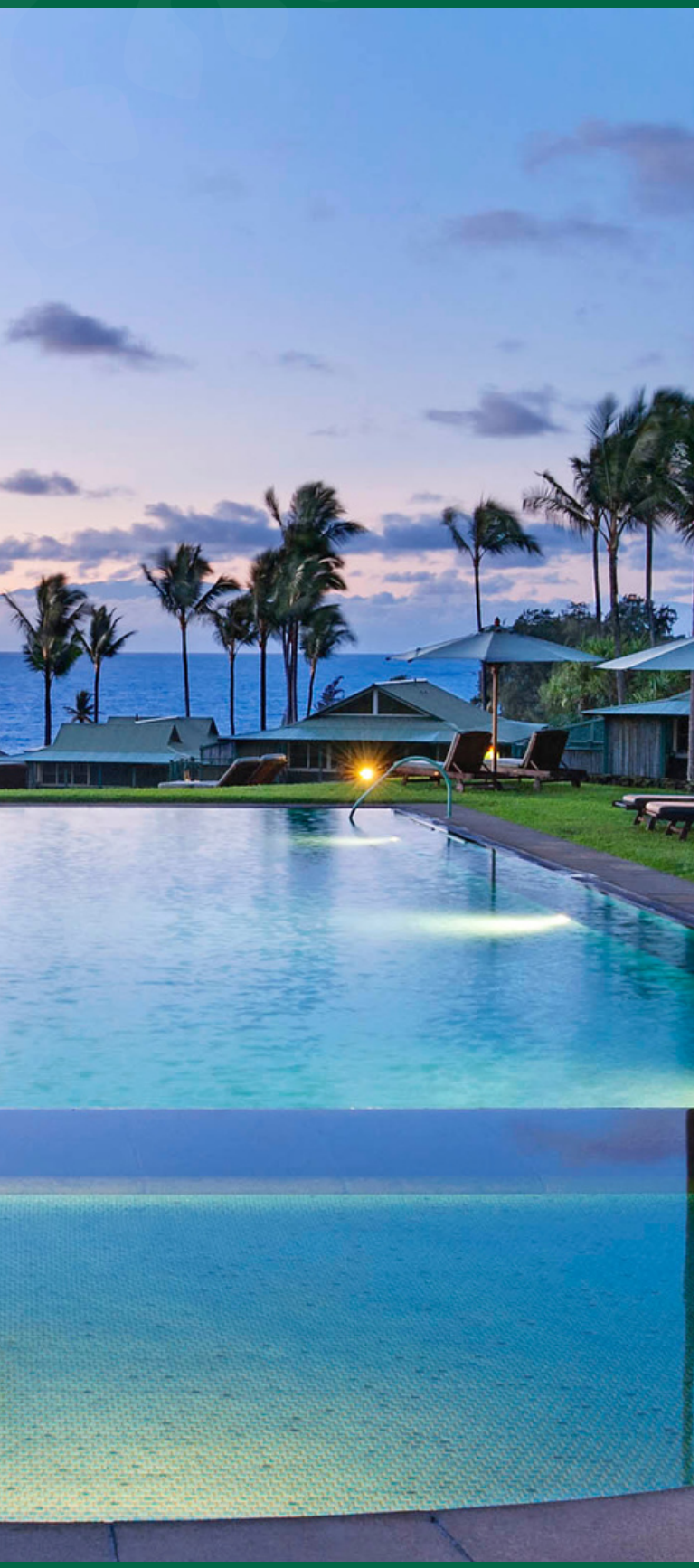
fresh pressed pineapple, mango and lime, mint, club soda and rum

BROKEN CUCUMBER

fresh pressed cucumber, ginger and orange,
house ginger syrup and bourbon



Final Thoughts



ADDITIONAL EVENTS

A wedding may only be one day; adding a welcome reception, after party and farewell brunch is an ideal option to extend your wedding celebration during your stay.

MINIMUM REQUIREMENTS

Food and beverage minimums and site fees apply to all event venues and vary depending on the location of your wedding celebration. Minimums do not include service charge and state sales tax.

GUEST ROOMS

Extend the celebration and keep your guests close to the main event in our accommodations. Special discounted rates for a contracted block of rooms can be arranged. Room blocks start at a minimum of ten rooms night for two nights.

Mahalo!

Hāna-Maui
RESORT

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