PRIVATE DINING ROOM & EVENT GUIDE

FOUR SEASONS
RESORT
HUALĀLAI

'ULU

Working with more than 160 farmers and fishermen on Island, the culinary team is a leader is sustainable dining. ‘ULU, as with the entire Resort, features cuisine that is 75% sourced from Hawai’i Island.

KOHALA ROOM

Rental Fee: $1,500.00 plus tax

Minimum Food & Beverage: $4,000.00 plus tax and 20% gratuity

Seating for 15-40 Guests

Existing seating, only slight modifications are permitted

MAKAI LANAI

Rental Fee: $2,500.00 plus tax

Minimum Food & Beverage: $6,500.00 plus tax and 20% gratuity

Seating for 30-50 Guests

Existing seating, only slight modifications are permitted

THREE COURSE PRIX FIXE MENU

CHOICE OF APPETIZER

Ahi Tuna Poke
Sushi Grade Local Tuna, Kukui Nut, Maui Onion White Soy, Sesame, Ogo, Scallion

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Charred Avocado
Crispy Kale, Kataifi, Shitake, Patis

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Kekela One Cut Greens
Truffle Tamari Ponzu, Enoki Mushroom, MoBetta Tomato, Watermelon Radish

CHOICE OF ENTRÉE

Grilled Daily Catch
Local Farm Vegetables, and Yuzu Kosho Butter Sauce

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Misoyaki Kanpachi
Pak Choi, Lotus Root, Nori Emulsion

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Grilled Beef Tenderloin
Roasted Kekela Farm Root Vegetables, Black Truffle Demi, Kiawe Wood Smoked Potatoes

CHOICE OF DESSERT

Caramel MacNut Bar
Milk Chocolate Cremeux, Salted Caramel, Puffed Sorghum

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ʻŌhiʻa Honey Mousse Cake
Māmaki Sponge, Sudachi Curd, ʻŌhiʻa Honey Creméux

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Selection of House-Made Ice Creams and Sorbets

$155 PER PERSON

FOUR COURSE PRIX FIXE MENU

CHOICE OF APPETIZER

Golden Pineapple Curry
Garden Eggplant, Kekela Vegetables, Kabocha Squash, Chili Garlic "Crunch", Thai Basil, Mint, Cilantro

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Ahi Tuna Poke
Sushi Grade Local Tuna, Kukui Nut, Maui Onion White Soy, Sesame, Ogo, Scallion

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Smoked Pork Belly Bao
House made BAO, Japanese Whiskey & Shoyu Glaze, Fall Namasu, Ume Hoisin

CHOICE OF SALAD

Charred Avocado
Crispy Kale, Kataifi, Shitake, Patis

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Kekela One Cut Greens
Truffle Tamari Ponzu, Enoki Mushroom, Mo Betta Tomato, Watermelon Radish

CHOICE OF ENTRÉE

Grilled Daily Catch
Local Farm Vegetables, and Yuzu Kosho Butter Sauce

~

Misoyaki Kanpachi
Pak Choi, Lotus Root, Nori Emulsion

~

Grilled Beef Tenderloin
Roasted Kekela Farm Root Vegetables, Black Truffle Demi, Kiawe Wood Smoked Potatoes

CHOICE OF DESSERT

Caramel MacNut Bar
Milk Chocolate Cremeux, Salted Caramel, Puffed Sorghum

~

ʻŌhiʻa Honey Mousse Cake
Māmaki Sponge, Sudachi Curd, ʻŌhiʻa Honey Creméux

~

Selection of House-Made Ice Creams and Sorbets

$180 PER PERSON

WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

Adriano Adami 'Bosco di Gica' Brut, Prosecco Superiore, Valdobbiadene, IT NV $100
Laurent-Perrier La Cuvee, Champagne, FR NV $140
Laurent-Perrier La Cuvee, Rosé, Champagne, FR NV $235
Perrier-Jouet Grand Brut, Champagne, FR NV $195
Ruinart, Blanc de Blancs, Champagne, FR NV $350
Ruinart, Rosé, Champagne, FR NV $335
Veuve Clicquot Réserve Cuvée, Brut, Champagne, FR NV $175

WHITE WINE & ROSÉ

Sauvignon Blanc, Henri Bourgeois 'La Cotes des Mont Damnés', Sancerre, FR 2023 $165
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ 2023 $130
Vermentino, La Spinetta, Toscana, Vermentino, IT 2022 $115
Riesling Trocken, Weingut S.A. Prüm Blue, Mosel, GR 2021 $100
Pinot Gris, Etude 'Grace Benoist Ranch', Carneros, CA 2022 $110
Pinot Grigio, Elena Walch, Alto Adige, IT 2023 $100
Chardonnay, The Hilt 'Estate', Santa Rita Hills, CA 2020 $135
Chardonnay, Joseph Drouhin-Vaudon, Chablis, Burgundy, FR 2022 $130
Chardonnay, Louis Jadot , Pouilly- Fuissé, Premier Cru, Burgundy, FR 2021 $195
Chardonnay, Far Niente, Napa Valley, CA 2023 $145
Rose, Peyrassol "La Croix", Méditerranée, FR 2023 $100

RED WINE

Pinot Noir, Domaine Faiveley, Mercurey 'Vieilles Vignes', Burgundy, FR 2021 $160
Pinot Noir, Resonance, Willamette, OR 2022 $130
Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 2022 $140
Pinot Noir, EnRoute 'Les Pommiers', Russian River, CA 2022 $185
Pinot Noir, Kistler, Sonoma Coast, CA 2022 $200
Merlot, Trefethen, Napa Valley, CA 2021 $120
Grenache, Shatter, Maury, FR 2021 $95
Zinfandel, Frank Family, Napa Valley, CA 2022 $100
Cabernet Sauvignon, ZD, Napa Valley, CA 2021 $135
Cabernet Sauvignon, HALL, Napa Valley, CA 2020 $175
Cabernet Sauvignon, Shafer TD-9, Napa Valley, CA 2022 $195

CONTACT US

SPECIAL EVENTS
FOUR SEASONS RESORT HUALĀLAI
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