

# Wesley & Rose

EVENT CATERING

SURF HOTEL

— South Maui | Buena Vista —

## WEDDING RECEPTION PACKAGES



### BUENA VISTA RECEPTION PACKAGE

*\$200++ per person*

*Three Passed Hors d'oeuvres or one Appetizer Display*

*Premium Dinner Package (two course plated dinner or specialty buffet)*

*Five Hour Classic Open Bar with three beers, three wines from classic wine list and two signature cocktails*

*Wine Service with Dinner*

*Champagne Toast*

*Satellite Bar during Cocktail Hour with 125 or more guests*

*After dinner coffee station*



### COLORADO RECEPTION PACKAGE

*\$265++ per person*

*Three Passed Hors d'oeuvres*

*One Appetizer Display*

*Premium Dinner Package (two course plated dinner or specialty buffet)*

*Wine Service with Dinner*

*Five Hour Premium Open Bar with four beers, four wines  
from classic or reserve wine list and three signature cocktails*

*One Passed Signature Cocktail during Cocktail Hour*

*Premium Champagne Toast*

*Satellite Bar during Cocktail Hour with 125 or more guests*

*After dinner coffee station*

*Late Night Pizza*

*W&R Lobby Bar Afterparty for 12am*

*(\*Please note, this is not a buy-out. The bar will be open to the general public.)*

*\*Food & beverage minimums apply. Minimums vary by the day of the week and month to month.*

*Costs are per person. 22% gratuity and tax will be added to the final bill.*



## DINNER PACKAGES

### BUENA VISTA DINNER SELECTIONS

*Custom Plated Duet, Traditional Plated or Premium Buffet*

*Choice of three classic hors d'oeuvres OR one appetizer display, one salad, two proteins and two sides*

### COLORADO DINNER SELECTIONS

*Custom Plated Duet, Traditional Plated or Premium Buffet*

*Choice of three classic hors d'oeuvres AND one appetizer display, one salad, two proteins, two sides and one late night snack*

GF - Gluten Free

V - Vegetarian

Vg - Vegan

*\*Please note, dinner packages do not include dessert selections.*





## APPETIZER DISPLAYS



### MARKET VEGETABLE DISPLAY (V)

*Fresh, Grilled, Roasted & Pickled Vegetables*

*Romesca*

*Goat Cheese Dipping Sauce*

### CHEESE DISPLAY (V)

*Local, Artisan, Imported Cheeses*

*Fresh Fruit*

*Nuts*

*Jelly*

*Dried Fruits*

*House-made Bread & Crackers*

### FLATBREAD STATION

*Balsamic Onions, Roasted Mushrooms, Fontina, Truffle Oil*

*Fennel Sausage, Spicy Salami, Roasted Red Pepper, Mozzarella, Red Sauce*

*Margherita – Tomato, Fresh Mozzarella, Fresh Basil*

*Housemade Lamb Bacon, Local Goat Cheese, Arugula, Sour Cherries*

### FARMER'S TABLE

*Farmhouse Cheeses*

*Local Cured Meats*

*Seasonal Fruits*

*Fresh, Grilled & Marinated Vegetables*

*Hot & Cold Dips*

*Salmon Niçoise Salad*

*Pita, Crackers & Fresh Bread*

## HORS D'ŒUVRES



### CLASSIC PASSED HORS D'ŒUVRES

**Tomato Bruschetta** (V)

**Avocado Toast** (V)

*Grapefruit, Goat Feta, Radish*

**Pistachio Crusted Goat Cheese** (GF/V)

*Seasonal Jam*

**Bacon Wrapped Date** (GF)

**Vegetable Spring Roll** (GF/Vg)



### PREMIUM PASSED HORS D'ŒUVRES

**Meatball** (GF)

*Pesto*

**Blackened Tuna Spring Roll** (GF/DF)

**Baby Lamb Pops** (GF)

*Chimichurri*

**Smoked Salmon**

*citrus, phyllo cup*



## SALADS



### **Market** (GF/Vg)

*Market Greens, Seasonal Vegetables, Citrus Champagne Vinaigrette*

### **Classic Cæsar**

*Crisp Romaine, Housemade Caesar Dressing, Parmesan, Crostini*

### **Wedge Salad** (GF)

*- not available for buffet -*

*Baby Iceberg Lettuce, Heirloom Cherry Tomatoes, Bacon,  
Bleu Cheese, Pickled Red Onions, Bleu Cheese Dressing*

### **The Harvest** (GF)

*Harvest Greens, Apples, Dried Cherries, Goat Cheese, Spiced Pecans, Seasonal Vinaigrette*

### **Cous Cous Salad**

*Cous Cous, Arugula, Dried Fruit, Red Onion, Toasted Almonds, Rosemary Orange Vinaigrette*





## PROTEIN



### BEEF

**Beef Tenderloin** (GF/DF)

*Red Wine Jus*

**Smoked Prime Rib** (GF/DF)

*Au Jus*

**Coffee Rubbed Roasted NY Strip Loin**

*Bourbon Peppercorn Cream*

**Colorado Beef Short Rib** (DF)

*Natural Pan Sauce & Horseradish Gremolata*



### PORK

**Cherry Bourbon Pork Tenderloin** (GF/DF)

*Warm Cherry Chutney*

**Herb Crusted Pork Loin** (DF)

*Madeira Glaze*

### CHICKEN

**Goat Cheese Stuffed Airline Chicken Breast**

*Wild Mushroom Ragu*

**Honey Chipotle Grilled Airline Chicken Breast** (GF/DF)

### SEAFOOD

**Chef's Choice Fish** (GF/DF)

*fresh, sustainable – strongly suggested*

**Grilled Atlantic Salmon** (GF/DF)

*Olive Tapenade*

**Jumbo Shrimp Skewer** (GF/DF)

*Pimentone Pepper Sauce*

**Colorado Striped Bass** (GF/DF)

*Lemon Olive Tapenade*

**Colorado Trout** (GF)

*Sage Brown Butter*

### WILD MEAT

**Bison Prime Rib** (GF/DF)

*Red Wine Jus*

**Elk Rack** (GF/DF)

*Blackberry Gastrique*

**Salt Herb Crusted Rack of Lamb**

*Rosemary Jus*

### VEGAN

**Quinoa Stuffed Bell Pepper** (GF/DF)

*Piquillo Pepper Sauce*

**Seasonal Stuffed Portobello Mushroom** (GF/DF)

**Moroccan Braised Vegetable & Chickpea Stew** (GF/DF)

Add \$20 per person per selection\*\*



## SIDES



### STARCH

Yukon Mashed Potatoes (GF)

Roasted Baby Yukon Potatoes & White Balsamic Onions (GF/Vg)

Rice Pilaf (GF/Vg)

Roasted & Mashed Sweet Potatoes (GF)

Green Chile Asiago Au Gratin (V/DF)

### VEGETABLES

*- all vegetables are GF and Vegan -*

Roasted Local Carrots

Roasted Brussels Sprouts

Sautéed Green Beans

Seasonal Squash

Charred Asparagus

Fresh Local Vegetables



Additional sides or salads for buffet - \$7 per person



## LATE NIGHT



*available with Colorado Reception package  
- available anytime after dinner service until 10:30PM -*

### PIZZA

#### **Dressed in White**

*Ricotta, Three Cheese Blend, Honey, Chile Flakes, Herbs*

#### **Classic Margherita**

*EVOO, Cherry Tomatoes, Fresh Mozzarella, Basil*

#### **Collegiate Peaks**

*Red Sauce, Three Cheese Blend, Housemade Sausage, Pepperoni, Mushrooms*

### SLIDERS

*served with ketchup, mustard and mayonaise*

#### **Colorado Beef**

*beef, cheddar, caramelized onions*

#### **Pulled Pork**

*pulled pork, kimchi*

#### **Lamb**

*lamb, olive tapenade, feta*





## WEDDING DESSERTS



*\$8 per person per selection – plated or buffet*

### **Basque Burnt Cheesecake**

*Bourbon Caramel Sauce*

### **Chocolate Torte** (GF)

*Chocolate Ganache, Raspberry Merlot Sauce*

*~ a la mode – \$2 per guest ~*

### **Seasonal Bread Pudding**

*Bourbon Sauce*

### **Seasonal Cobbler**

## AFTER DINNER S'MORES

*\$500 – serves ~ 50 guests*

*Available gluten-free upon request*

*[only available with Ivy Ballroom or Courtyard rental]*

*Hershey's Chocolate, Peanut Butter Cups,*

*Marshmallows, Graham Crackers*

## 8 INCH CUTTER CAKE

*\$75 if purchasing desserts for guests from Surf Hotel*

*\$150 if bringing desserts from outside vendor*

### **Basque Burnt Cheesecake**

*Bourbon Caramel Sauce*

### **Chocolate Torte** (GF)

*Chocolate Ganache, Hazelnut Cream,*

*Hazelnut Praline Topping*



## PLATED MEAL FOR DIETARY RESTIRCTIONS



*We are happy to accomodate those with dietary restrictions.  
The meal that we offer is gluten free, dairy free, nut free and vegan.*

### SALAD

#### **The Market**

*Market Greens, Seasonal Vegetables, Citrus Champagne Vinaigrette*

### ENTREE

#### **Quinoa Stuffed Bell Pepper**

*Piquillo Pepper Sauce*

*While we will do our best to accommodate dietary restrictions, our kitchen and equipment are used to process & prepare a wide variety of ingredients including, but not limited to gluten, nuts, dairy, eggs, soy, fish & meats.*

*We encourage guests to consider this when choosing menus.*

*Surf Hotel can accommodate most dietary restrictions upon request.*

*Clients must provide a place card indicating meal selections for guests receiving special meals.*

*Dietary Restrictions must be communicated at the time final menu selections are due.*



# Wesley & Rose

LOBBY BAR EVENT CATERING

SURF HOTEL

South Maui • Kihei • Wailea • Maui



## RECEPTION BAR PACKAGES



*Open Bar Packages include 5 Hours of unlimited open bar.  
All persons over the age of 21 will be counted for open bar service.*

### BUENA VISTA RECEPTION PACKAGE

*Includes wine service with dinner and a toast with Nino Franco Prosecco  
Choice of three beers, three classic wines, classic spirits and two specialty cocktails  
Coffee Service included after dinner*

### COLORADO RECEPTION PACKAGE

*Includes wine service with dinner and a toast with Domaine Chandon sparkling wine  
Pick three beers, four classic or reserve wines, premium spirits and three specialty cocktails  
One passed signature cocktail during Cocktail Hour  
Coffee Service included after dinner*



*Specialty alcohol requests not listed on the Surf Hotel Beverage Catering Menu are subject to availability and an upcharge.  
Once an order has been placed, the group will be required to pay for that product.  
No cancellations will be provided once the product has been ordered.*

*Basic mixers include coke products, cranberry juice, club soda, lime juice,  
Angostura bitters, simple syrup, lime slices and lemon slices.*



## BEER SELECTIONS



### **Coors Banquet**

[the original Colorado mountain lager]

### **New Image Brewing Co. Pilsner**

[crushable Italian style pilsner]

### **Rotating Colorado Lager**

[local, easy drinking lager]

### **Elevation Beer Co. 8 Second Kölsch**

[perfectly crafted, easy drinking German style ale]

### **Funkwerks Saison**

[award-winning Belgian style ale]

### **Odell Drumroll Hazy Pale Ale**

[bold, juicy, tropically hop-forward brew]

### **Elevation Beer Co. First Cast IPA**

[well balanced IPA, grapefruit, citrus & pine]

### **New Image Brewing Co. Hazy IPA**

[hazy, juicy, aromatic, hoppy, satisfying]

### **Odell Brewing Co. 90 Schilling Amber**

[irresistibly smooth and delicious medium-bodied amber ale]

### **Left Hand Brewing Co. Milk Stout (Nitro)**

[super smooth with soft roastiness and mocha notes]

### **Rotating Hard Cider**

[small batch, seasonally selected cider]

### **Rotating Hard Seltzer**

[seasonally selected seltzer]

### **Seasonal Beer**

[carefully selected for your perfect day]





## CLASSIC WINE



### CLASSIC WHITES

**La Caña Albariño**

*Rias Baixas, Spain*

**Chateau Ste. Michelle/Dr. Loosen "Eroica" Riesling**

*Columbia Valley, WA*

**Brocard Sainte Claire Chablis**

*Chablis, Burgundy, France (Organic)*

**Herencia Altes Garnatxa Blanca**

*Terra Alta, Spain (Organic)*

**Tiefenbrunner Pinot Grigio**

*Italy*

**Zenato Lugana San Benedetto**

*Veneto, Italy*

**Long Meadow Ranch Sauvignon Blanc**

*Napa Valley, CA (Organic)*

**Nautilus Estate Sauvignon Blanc**

*Marlborough, New Zealand*

**Long Meadow Ranch Farmstead Chardonnay**

*Napa Valley, CA (Organic)*

**Presqu'ile Winery Chardonnay**

*Santa Barbara County, CA*

### CLASSIC SPARKLING

**Viva Vivet Cava Brut**

*Catalonia, Spain (Organic)*

**Gruet Brut Rosé**

*New Mexico*

### CLASSIC ROSÉ

**Château Pigoudet Premiere Rosé**

*Côtes du Rhône, Rhone, France*

### CLASSIC REDS

**Saintsbury Pinot Noir**

*Carneros, CA*

**Bezel by Cakebread Pinot Noir**

*Edna Valley, CA*

**Prunotto Fiulot Barbera d'Asti**

*Asti, Piedmont, Italy*

**Lava Cap Merlot**

*Sierra Foothills, CA*

**A&G Natale Fantino Rosso dei Dardi Nebbiolo**

*Tuscany, Italy*

**Domaine Lafage Tesselae Old Vines GSM**

*Côtes du Roussillon, France (Organic/Sustainable)*

**Tenuta di Nozzole Chianti Classico Riserva**

*Tuscany, Italy*

**La Rioja Alta Vina Alberdi Reserva Tinto Tempranillo**

*Rioja, Spain (Organic)*

**Alpha Estate Amyndeon Xinomavro Hedgehog Vineyard**

*Macedonia, Greece (Sustainable)*

**Daou Family Estate Cabernet Sauvignon**

*North Coast, CA*

**Routestock Cabernet Sauvignon**

*Alexander Valley, Sonoma County, California*

**The Infinite Monkey Theorem Malbec**

*Grand Valley, CO*

**Zuccardi Q Malbec**

*Uco Valley, Mendoza, Argentina*

**Four Virtues Bourbon Barrel Aged Zinfandel**

*Lodi, CA*

**Esporão Alentejo Reserva Red Blend**

*Alentejo, Portugal (Organic/Sustainable)*





## RESERVE WINE



### RESERVE WHITES

- Domaine La Croix Montjoie L'Impatiente**  
*Bourgogne Vezelay, France (100% Chardonnay Grapes)*
- Mathieu Cosme Vouvray Les Promenards Chenin Blanc**  
*Loire Valley, France*
- Zind-Humbrecht Pinot Gris**  
*Alsace, France*
- Les Hauts de Lagarde Bordeaux Blanc-Sec**  
*Saint Laurent du Bois, Bordeaux, France (Organic)*
- Stags' Leap Sauvignon Blanc**  
*Napa Valley, CA*
- Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc**  
*Marlborough, New Zealand (Organic)*
- Lail Vineyards "Blueprint" Sauv. Blanc**  
*Napa Valley, CA*
- Flowers Chardonnay**  
*Sonoma Coast, CA*



### RESERVE SPARKLING

- Nino Franco Rustico Prosecco Superiore**  
*Valdobbiadene, Prosecco, Italy*
- La Crema Sparkling Rosé**  
*Napa Valley, CA*
- Domaine Chandon**  
*California*

### RESERVE ROSÉ

- Left Coast Rose of Pinot Noir**  
*Williamette Valley, OR*
- Miraval Côtes de Provence Rosé**  
*Provence, France*

### RESERVE REDS

- Domaine Chignard Julienas Beauverney Gamay**  
*Burgundy, France*
- Régis Bouvier Bourgogne Rouge Pinot Noir**  
*Burgundy, France*
- Huia Vineyards Pinot Noir**  
*Marlborough, New Zealand (Organic)*
- Gary Farrell Pinot Noir**  
*Russian River Valley, CA (Sustainable)*
- Produttori del Barbaresco Nebbiolo**  
*Barbaresco, Piedmont, Italy*
- Altesino Rosso di Montalcino Sangiovese**  
*Tuscany, Italy*
- Chateau du Moulin Noir Bordeaux**  
*Montagne-St. Emilion, Bordeaux, France*
- Twenty Rows Reserve Cabernet Sauvignon**  
*Napa Valley, CA*
- Le Pich Cabernet Sauvignon**  
*Napa Valley, CA*
- El Enemigo Malbec**  
*Mendoza, Argentina (Organic)*
- The Prisoner Red Blend**  
*Napa Valley, CA*
- Klinker Brick 1850° Red Blend**  
*Lodi, CA*
- Matthieu Barret Côtes du Rhône Petit Ours Syrah**  
*Rhône Valley, France (Organic)*

## SPECIALTY COCKTAILS



### LIGHT & REFRESHING...

#### Shacked Margarita

*[Classic or Spicy]*

*Suerte Blanco Tequila, agave, lime, smoked salt*

#### Blackberry Sage Margarita 12

*Libélula Joven Tequila, Leopold Bros. Blackberry Liqueur,  
lime, agave, sage, black salt*

#### Surf's Daiquiri

*Montanya Platino Rum, lime, simple syrup*

#### Surf's Mule

*Choice of spirit type, lime, Rocky Mountain Ginger Beer*

#### Chateau Standard

*Leopold Bros. Whiskey, honey, ginger, lemon, mint, bitters*

#### Naked & Famous

*Del Maguey Vida Mezcal, Yellow Chartreuse, Aperol, lime*

### A WEDDING DAY TIKI...

#### The Classic Mai Tai

*Denzien Merchant's Reserve Rum, Pierre Ferrand  
Dry Curaçao, lime, orgeat*

#### Patio Pounder

*Toki Japanese Whisky, pineapple, lemon,  
ginger, honey, mint*

#### Jungle Bird

*Montanya Oro, Campari, pineapple, lime,  
demerara syrup*

#### Tiki Colada

*Toki Japanese Whisky, pineapple, Kalani  
Coconut Rum, orgeat, tiki bitters*

### BOOZY WEDDING...

#### Cherry Old Fashioned

*Cherry-Infused 291 Colorado Bourbon, Angostura Bitters*

#### Barrel-Aged Manhattan

*291 Colorado Rye Whiskey, house blended  
Vermouth, Angostura bitters*

#### Smoke on the Mountain

*291 Colorado Bourbon, Gracias a Dios Mezcal, lemon,  
maple, clove, cinnamon, star anise*

#### Distrito Federal

*Espoón Añejo, house-blended vermouth,  
Bitterman's Xocolatl Mole Bitters*

#### Vanilla Chai Cream

*Woody Creek Roaring Fork Vodka, Kahlua,  
Chai, heavy cream, vanilla*

#### Eyes Wide Shut

*291 Colorado Bourbon, Amaro Averna, Coole Swan Irish Cream Liqueur*

### A MAGICAL SPRITZ...

#### The Wizard Trick

*Sparkling Rosé, Aperol, grapefruit*

#### River Spritz

*Woody Creek Vodka, Lillet Aperitif, passion-  
fruit, vanilla, Domanda Prosecco, basil*

#### Purple Mountain Majesty

*Empress Gin, St. Elder Elderflower liqueur,  
St. George Raspberry liqueur, lemon,  
Prosecco, raspberry*





## SPIRITS



*\*Price includes basic mixers. Upgraded cocktails subject to additional charge\**

### BUENA VISTA LIQUOR

*Woody Creek Vodka  
Titos Vodka  
Deerhammer Gin  
Tanqueray Gin  
Casa Noble Blanco Tequila  
Libelula Joven Tequila  
Montanya Platino Rum  
Montanya Oro Dark Rum  
Captain Morgan Rum  
Leopold Brothers Colorado Whiskey  
Gentleman Jack Whiskey  
High West Bourbon Whiskey*

### COLORADO LIQUOR

*Grey Goose Vodka  
Empress Gin  
Don Julio Blanco Tequila  
Roca Patrón Reposado Tequila  
Casa Noble Añejo Tequila  
Plantation Barbados XO Rum  
Montanya Exclusiva Rum  
Woodford Reserve Bourbon Whiskey  
Deerhammer Whiskey  
291 Colorado Whiskey  
The Balvenie 14yr Scotch Whisky*

