



MEETING PACKAGE MENUS

FARM-TO-TABLE MEAL PACKAGE



\$145

PER PERSON, PER DAY

Includes breakfast, lunch & dinner

At Travaasa Hāna, Maui we serve seasonal, fresh, organic and locally-sourced food. Meal Packages simplify the planning process by combining group meals into an inclusive, reduced per person pricing. A Meal Package is a cost-effective way to efficiently budget.

Meal Packages are served non-exclusively in The Preserve Kitchen + Bar or Preserve Lanai where guests may enjoy scenic views of Kauiki Hill and picturesque Hāna Bay. Package meals are served as shared rotational “buffets” or prix-fixe menus based on occupancy during your event dates (at chef’s discretion). A group with twenty-five or more attendees may be served off of rotational buffet. Dining in locations outside of the Preserve is available at an additional charge.

NOTE: Meal Package pricing does not include: alcohol, specialty coffee drinks (lattes, espresso, etc.), or smoothies. Please let your Event Manager know in advance if specialty beverages should be charged to the master, or if you prefer that the charges be billed to the individual accounts.

PRIX-FIXE MENUS

Breakfast

Proteins

select three

- Omelets Made to Order (gf)
- Farm Fresh Scrambled Eggs (gf)
- Poached Eggs with Hollandaise Sauce (gf)
- Applewood Smoked Bacon (gf)
- Guava Glazed Ham (gf)
- Portuguese Sausage

Pastries & Pancakes

select two

- House-Made Breads and Muffins
- House-Made Buttermilk Pancakes with Macadamia Nut Butter and Maple Syrup
- Hana Banana Stuffed French Toast with Mascarpone Cheese and Organic Honey

Sides

select three

- Molokai Sweet Potato Hash (gf)
- Steamed White Rice (gf)
- Roasted Seasonal Vegetables (gf)
- Steel Cut Oatmeal with Dried Fruit, Brown Sugar and Macadamia Nuts
- Honey Yogurt with House-made Granola and Fresh Seasonal Fruits

Lunch

Starter

select one

House Salad

Seasonal Vegetables served with a Papaya Seed Dressing

Chef's Soup of the Day

Guacamole with Root Vegetable Chips

Entrée

select three

Pineapple Asian Chicken Salad

Mixed Greens, Maui Onion, Peppers, Carrots, Crisp Wonton Chips, Fresh Pineapple, Sesame Soy Dressing

Ahi Niciose

Grilled Ahi, Hana Fresh Beans, Kalamata Olives, Molokai Sweet Potato, Roasted Sweet Red Pepper, Fresh Island Boiled Egg, White Balsamic Vinaigrette (gf)

Grilled Shrimp Spinach Salad

Fresh Spinach, Cherry Tomatoes, Kalamata Olives, Garlic Herb Vinaigrette (gf)

Chicken Katsu Sandwich

House-Made Brioche Bun, Pickled Cucumber, Wasabi Mayonnaise, Root Vegetable Chips

Grilled Fresh Catch Sandwich

House-Made Brioche Bun, Asian Cabbage Slaw, Wasabi Aioli, House-Made French fries

Tomato Pipikaula Flatbread

Vine-Ripened Tomatoes, House Cured Beef, Goat Cheese, Maui Onion

Kahlua Pork Quesadilla

Green Onion, Jack Cheese, Pineapple Salsa, Guacamole

Ahi Sliders

Fresh Ahi Tuna Salad, House-Made Brioche Bun, Root Vegetable Chips

Dessert

select two

Macadamia Nut Pie with House-Made Whipping Cream

Fruit Bowl (gf)

Menu selections based on season and market availability.

Includes 18% gratuity, excludes sales tax (currently 4.166%).

DINNER

Starter

select two

Grilled Diver Scallop

Pineapple and Papaya Relish, Roasted Pepper Coulis, Lemon Butter Sauce

Wok Charred Guava BBQ Shrimp

Pickled Ginger, Kawari Sprouts, Scallion Oil

Crispy Tempura Vegetables

Pohole Fern, Green Beans, Sweet Potato, Ponzu Sauce

Roasted Root Vegetable Salad

Heirloom Carrots, Baby Fennel, Ping Pong Radish, Maui Onion

Ahi Poke Tini

Scallions, Garlic, Cherry Tomatoes, Sesame Soy Sauce

Red and Golden Beets

Goat Cheese, Balsamic Reduction (gf)

Entrée

select three

Bamboo Steamed Mahi Mahi

Stir-Fried Spinach, Jasmine Rice, Bok Choy, and Garlic Chili Sauce (gf)

Grilled Lemongrass Chicken

Sesame Buck Wheat Noodles, Green Papaya, Pea Sprout Salad, Kim Chi Soy (gf)

Peppered Natural Striploin

Roasted Fingerling Potatoes, Grilled Asparagus, Hamakua Mushroom Jus (gf)

Seafood Linguine

Lobster, Shrimp, Fresh Fish, Scallops, Hamakua Mushrooms, Vine-Ripe Tomato, Garlic Cream, Shaved Parmesan, Toasted Baguette

Dessert

select two

Chocolate Melt

Guava Cheesecake

Coconut Cake

Macadamia Nut Pie

Brownie Sundae

Menu selections based on season and market availability.

Includes 18% gratuity, excludes sales tax (currently 4.166%).

ROTATIONAL BUFFET MENUS

Monday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Portuguese Sausage
Molokai Sweet Potato Hash (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Hāna Fresh Salad Bar (Lunch)

Up-Country Mixed Greens, Maui Onion, Tomato,
Mozzarella Salad, Balsamic Vinaigrette (gf)
Al dente Pasta Bar
Bolognese Rigatoni
Penne Chicken Alfredo with Sundried
Tomatoes and Fresh Herbs
Sautéed Seasonal Vegetables Pecorino (gf)
Tomato Concasse on Bruschetta

Chef's Choice of Seasonal Dessert

Taste of Travaasa (Dinner)

Local Farm Beet Salad, Shaved Fennel, Maui
Onions, Goat Cheese, Red Wine Vinaigrette
Pan Roasted Pork Chop with Port Reduction
Chile Lime Grilled Shrimp
Roasted Eggplant and Maui Onions (gf)
Garlic Herb Roasted Potatoes (gf)
House-Baked Bread and Butter

Chef's Choice of Seasonal Dessert

Tuesday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Portuguese Sausage with Maui Onion and Sweet Peppers
Molokai Sweet Potato Hash (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Hāna Taco Bar (Lunch)

Mixed Greens, Shredded Cabbage, Pineapple
Salsa, Cilantro Lime Vinaigrette (gf)
Hawaiian Carnitas (gf)
Braised Chile Lime Chicken (gf)
Kamuela Fresca, Jalapeños, Sour Cream,
Guacamole and Cheese (gf)
Roasted Seasonal Vegetables (gf)
Cilantro-Coconut Rice (gf)
Warm Corn and Flour Tortillas

Chef's Choice of Seasonal Dessert

Taste of Hāna (Dinner)

Up Country Mixed Greens Salad with Fennel
Hawaiian Vanilla Vinaigrette (gf)
Lemon Macadamia Nut Chicken Breasts (gf)
Coconut Crusted Mahi, Chili Mango Coulis
Steamed Jasmine Rice, Cilantro, Green Onion (gf)
Kimchee Cucumber (gf)
Stir-Fry Bok Choy
House-Baked Bread and Butter

Chef's Choice of Seasonal Dessert

Wednesday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Guava Glazed Ham
Molokai Sweet Potato Hash (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Build your own Sandwich Bar (Lunch)

Up Country Mixed Greens, Cucumber, Tomato,
Maui Onion, Papaya Seed Dressing (gf)
Molokai Sweet Potato Salad (gf)
House-Smoked Turkey Breast (gf)
Marinated Grilled Eggplant and Zucchini (gf)
Pulled Pork (gf)
Potato Slider Rolls
Maui Onion Potato Chips

Chef's Choice of Seasonal Dessert

Farm Menu (Dinner)

Up Country Mixed Greens with Goat
Cheese, Macadamia Nut Dressing (gf)
Pulehu Short Ribs (gf)
Huli Huli Chicken
Maui Onion Mashed Potato (gf)
Grilled Eggplant, Alae Salt, Kukui Nut (gf)
Stir-Fry Bok Choy
House-Baked Bread and Butter

Chef's Choice of Seasonal Dessert

Thursday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Portuguese Sausage with Fresh Pineapple-Papaya
Molokai Sweet Potato Hash, Maui
Onion and Sweet Peppers (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Noodle Bar (Lunch)

Mixed Greens, Seasonal Vegetables,
Macadamia Nut Dressing (gf)
Assorted Noodles, Egg, Green Onion, Sesame Soy Dressing
Tofu Steak (gf)
Teriyaki Beef Sticks
Grilled Shrimp (gf)
Shiitake Boshi Broth

Chef's Choice of Seasonal Dessert

Mauka Makai (Dinner)

Up Country Mixed Greens Salad, Red
Wine Herb Vinaigrette (gf)
Carved Beef Tenderloin
Hamakua Mushrooms
Fish of the Day with Lemon Lime Butter Sauce
Grilled Hana Banana
Macadamia Nut Green Beans
House-Baked Bread and Butter

Chef's Choice of Seasonal Dessert

Friday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Portuguese Sausage with Roasted Seasonal Vegetables
Molokai Sweet Potato Hash (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Lunch – Travaasa Stir-fry

Mixed Greens, Seasonal Vegetables,
Macadamia Nut Dressing (gf)
Bok Choy, Spinach, Napa Cabbage, Maui Onion,
Hamakua Mushroom, Carrots, Beansprouts,
Broccoli, Peppers, Eggplant, Zucchini, Pineapple
Tofu (gf)
Chicken Breast (gf)
Beef (gf)
Shrimp
Fried Rice

Chef's Choice of Seasonal Dessert

Dinner – Luau Dinner

Up Country Mixed Greens, Pineapple, Papaya
and Goat Cheese, Lilikoi Vinaigrette (gf)
Kalua Pig (gf)
Fresh Island Catch with Lomi Lomi Tomato (gf)
Ahi Poke
Sweet Potato (gf)
Steamed White Rice (gf)
Poi and Haupia

Chef's Choice of Seasonal Dessert

Saturday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Portuguese Sausage with Bok Choy and Pineapple
Molokai Sweet Potato Hash (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Lunch – Baked Potato Bar

Mixed Greens, Seasonal Vegetables,
Buttermilk-Bleu Cheese Dressing (gf)
Baked Russet Potatoes
Smoked Applewood Chopped Bacon, Sour Cream,
Green Onion, Butter, Sautéed Mushrooms, Cheese
Molokai Sweet Potato Cake (gf)
Chili with Hawaiian Grass Fed Beef (gf)
Hana Farms Vegetarian Chili (gf)

Chef's Choice of Seasonal Dessert

Dinner – Down Home

Up Country Mixed Greens, Green Beans, Maui Onion,
Laulima Beets, Red Wine Herb Vinaigrette (gf)
Beef Pot Roast
Carrots, Crispy Onions, Horseradish Cream (gf)
Hana Roasted Whole Chicken with
Fresh Herbs and Sage Jus (gf)
Scalloped Potatoes (gf)
Hamakua Mushroom- Green Bean Casserole (gf)

Chef's Choice of Seasonal Dessert

Sunday

Breakfast

Omelets Made to Order (gf)
Applewood Smoked Bacon (gf)
Portuguese Sausage with Ginger Soy Glaze
Molokai Sweet Potato Hash (gf)
Steamed White Rice (gf)
Steel Cut Oatmeal with Dried Fruit,
Brown Sugar and Macadamia Nuts
Honey Yogurt with House-Made Granola
and Fresh Seasonal Fruits
House-Made Breads and Muffins

Hāna Bay Sliders (Lunch)

Mixed Greens, Arugula, Tomato, Cucumber,
Maui Onions, Pickles, Cheese, Chili Mango Dressing (gf)
Guava BBQ Pulled Pork
Ahi Tuna Salad
Slider Rolls
Spicy Remoulade (gf)
Roasted Eggplant
Hamakua Mushrooms

Chef's Choice of Seasonal Dessert

Taste of Hawai'i (Dinner)

Sashimi Salad, Mixed Greens, Pohole Fern, Tomato
Kalua Pork Wontons with Lomi Tomato and Jalapeño Poi
Macadamia Nut Crusted Mahi Mahi
with Mango Chili Lime Sauce
Ume-Boshi Rice
Stir-Fry Bok Choy

Chef's Choice of Seasonal Dessert

ADD-ON BREAK OPTIONS

Beverage Package

½ Day – \$10.00 per person / All Day – \$18.00 per person

Fruit Infused Water
Orange Juice and Fresh Juice of the Day
Assorted Soft Drinks
Selection of Organic Hot Teas
Regular and Decaffeinated Coffee

Morning Break Add-On

\$16.00 per person

House-Made Pastry of the Day
Fresh Whole Seasonal Fruit
House-Made Granola Bars

Afternoon Break Add-On

\$18.00 per person

House-Made Trail Mix and Dried Fruits
Assorted Freshly Baked Cookies
Hummus with Crudité and Pita Chips
Fresh Whole Seasonal Fruit

AFTER HOURS & WIND DOWNS

One-hour service as priced • 20 person minimum • Add \$150 Bartender Fee

Pretzels, Peanuts & Beer

\$26 per person

Includes Domestic and International Beers, Pretzels, Peanuts and Trail Mix

The Sombrero

\$26 per person

Sangrias, Margaritas, Tortilla Chips and Salsa

Wine & Cheese

\$26 per person

House Red & White Wines

Cheese & Crackers

Selection of Cheeses with Whole Wheat Crackers, Crusty House-Made Bread and Marinated Olives

Sparkling Wine & Fish Tacos

\$40 per person

*Zardetto, Prosecco, Veneto, Italy, N.V.
Tiny Fish Taco Bites with Garden Fresh Pico*

Martini Madness

\$36 per person

Call Beverages

Select three

Dirty, Cosmopolitan, Lilikoi Tropical, Mango, Appletini, Cucumber Tini, Cucumber Cosmo

Seafood Bites

Three per person, select three

Seared Ahi Tuna Loin

on Wasabi Mashed Potatoes and Grilled Brussels Sprouts served on Grilled Watermelon Radish

Mini Grilled Bacon-Wrapped Shrimp Kabobs

Sushi Grade, Troll Caught Yellow Fin Tuna Tartar in Cucumber Cup

Kahlua Pork Wontons

Togarashi Potato Chip Seared Ahi, Spicy Stir-Fry Spinach, Wasabi Butter, on a Crostini

Menu selections based on season and market availability.

Includes 18% gratuity, excludes sales tax (currently 4.166%).