

A photograph of a restaurant interior, likely a dining room, featuring round tables with white tablecloths, dark wood chairs, and a large window overlooking a tropical outdoor area. The image is overlaid with a large, semi-transparent white triangle that contains the text.

Spago

WOLFGANG PUCK

Savor The Occasion. Devour The View.

ENJOY FIRST-CLASS PRIVATE DINING AT YOUR NEXT SPECIAL EVENT

Be a guest at your own event when you celebrate at Spago, located at The Four Seasons Resort Maui. This one-of-a-kind venue can host groups of any size in the Lanai or point of the Lanai spaces, patio, or the full restaurant for a complete buy-out. Whether you are celebrating a company gathering or birthday festivities, our talented staff and world-renowned cuisine will help create an unforgettable affair.

CAPACITIES:

Private Dining Room: Up to 80 guests; 120 reception

Lanai: Up to 120 guests; 175 reception

Point of the Lanai: Up to 35 guests

Dining Room: Up to 80 guests; 120 reception

Entire Restaurant: Up to 344 guests; 500 reception



@SpagoMaui



@SpagoMaui





PRIVATE DINING ROOMS

The private dining rooms at Spago are made up of unique, versatile spaces, and can be used for a wide array of events. Whether hosting a sit-down family dinner or a large reception, our expert team will work with you to personalize each and every detail.



BANQUET DINNER MENU

PASSED APPETIZERS

Ahi Tuna Poke in Sesame-Miso Cones
Spago Coconut Crab Cakes with Basil Aioli
Free Range Organic Chicken Sui Mai with Spicy Peanut Sauce
Pineapple BBQ Pork Belly Satay
Falafel "Macarons", Greek Tzatziki
Hawaiian Deep Water Shrimp Satay with Sweet Chili Sauce
"Szechuan Style" Grilled Ribeye

PASSED PIZZAS

Pizza with Sautéed Spinach and Roasted Eggplant, Surfing Goat -Feta Cheese
Pizza with Confit Pork Belly, Crème Fraiche, Pineapple, Caramelized Onion
Pizza with Deep Water Kauai Shrimp, Pesto, Goat Cheese
Pizza with House Made Chorizo, Maui Onions, Cilantro

SALADS - SELECT ONE

Baby Kula Greens, Hearts of Palm, Beets, Island Feta-Goat Cheese and Balsamic Vinaigrette
Upcountry Beet Salad, Macadamia Nuts, Aged Balsamic, Surfing Goat Cheese
Apple & Pear Salad, Blue Cheese, Dates, Sherry Vinaigrette, Pomegranate
Crispy Asian Vegetable Salad "Chinois Style", Macadamia Nuts with Spicy Mustard Vinaigrette
Baby Spinach Salad, Pineapple, Candied Walnuts Nuts with Blue Cheese
Kona Main Lobster Ceviche, Coconut, Lime Herb Dressing

SOUPS - SELECT ONE

Hamakua Cost Mushroom Soup
Jerusalem Artichokes Soup with Maui Onions and Maui Olive Oil
Kabocha Pumpkin Soup, Cardamom Cream
Thai Coconut Soup, Shiitake Mushrooms, Ginger
North Shore Tomato Soup, Basil Cream

PASTAS - SELECT ONE

Celery Root Ravioli with Parmigiano-Reggiano and Fresh Thyme
Strozzapretti Pasta with Wagyu/Angus Bolognese
House Made Gnocchi with Braised Veal Ragout with Ligurian Olive Oil
Hamakua Mushroom Risotto, Tuscan Olive Oil and Kula Herbs
Kabocha Pumpkin Risotto, Ligurian Olive Oil and Maui Onions

BANQUET DINNER MENU (CONT'D)

Saffron Risotto with Mahi Mahi, Thyme Garlic and Parmigiano-Reggiano

ENTREES - SELECT TWO

(A THIRD CHOICE MAY BE ADDED FOR AN ADDITIONAL \$10.00 PER PERSON)

FISH

Grilled Fresh Catch, Maui Onions, Marinated Shitake Mushrooms, and Pineapple Ginger BBQ Sauce
Seared Fresh Catch with Barigoule Hearts of Palm, Olives, Capers, Luau Pork, Root Vegetables Puree
Seared Fresh Catch, Peppers, Maui Onions, Bok Choy, and Yuzu Kocho-Miso Butter Sauce
“Szechuan Style” Braised Fresh Catch, Shiitake Mushrooms, Gingered-Baby Bok Choy and Scallions
Macadamia Nut Crusted Fresh Catch, Sweet Molokai Yam, Coconut and Black Pepper Cabernet Sauce
Roasted Fresh Catch Indian Spiced, Pumpkin Puree, Bengali Tomato Chutney

(Available Year Around: Mahi Mahi, Albacore Tuna, Ono)

(Seasonal Fish: Opakapaka, Onaga, Uku, Ahi Tuna, Hapu'upu'u, Monchong)

MEAT

Pan Roasted Chicken Breast, Maui's Surfing Goat Cheese, Yukon Gold Puree, Caramelized Mushrooms
Caramelized Pork Chop with Molokai Yams, Coconut Cream and Papaya

Colorado Lamb Chops “Chinois Style”, Hunan Glazed Eggplant, Snow Peas and Chili Mint Vinaigrette

Grilled Flat Iron Steak, Kula Sautéed Mixed Vegetables and Red Wine Reduction Sauce

Prime Rib Eye Steak with Sautéed Garlic Spinach, Roasted Potatoes and House Made Steak Sauce

Grilled Prime Beef Tenderloin, Yukon Potato Puree, Braised Greens and Bordelaise Sauce

“Wagyu/Angus” New York Sirloin with Baby Vegetables, Crushed Yukon Potatoes and Armagnac-Peppercorn Sauce
(add \$30)

DESSERT - SELECT ONE

Valrhona Dark Chocolate Truffle Cake, “10 Year” Chocolate Sauce and Kona Coffee Ice Cream

Hawaiian Vanilla Bean Cheesecake, Lilikoi Sauce and Kula Berries

Maui Gold Pineapple & Granny Smith Apple Crumble, Coconut Ice-Cream

Fuji Apple Tarte Tatin, Vanilla Bean Ice-Cream

Sticky Date Pudding, Toffee Sauce, Local Citrus Sorbet

Hana Banana Cream Pie, Whipped Crème Fraiche, Chocolate Sauce

Selection of Three House Made Ice Creams

(Chocolate, Hawaiian Vanilla Bean, Kona Coffee, Caramel, Macadamia Nut, and Coconut)

Selection of Three House Made Local Island Fruit Sorbets

(Kula Mango, Hana Lilikoi (passion fruit), Hawaiian Coconut, Fresh Strawberry, Creamy Guava)

COCKTAIL RECEPTION MENU

ALL APPETIZERS ARE PASSED BUTLER STYLE

RECEPTION SAVORYS

Vietnamese Vegetable Summer Roll with Nam Pla Dipping Sauce
Haiku Tomato Basil and Mozzarella Skewers
Falafel "Macarons", Greek Tzatziki
Ahi Tuna Poke in Sesame-Miso Cones
Hamachi "Tiradito" Sashimi with Black Sesame Aioli
Spago Coconut Crab Cakes with Hana Sweet Basil Aioli
Free Range Organic Chicken Sui Mai with Spicy Peanut Sauce
Indian Spiced Organic Chicken Satay with Cucumber Mint Raita
Tempura Hawaiian Mahi Mahi with Pickled Ginger Vinaigrette
Tempura Asparagus and Eggplant Tempura with Togarashi
Hawaiian Deep Water Shrimp Satay with Sweet Chili Sauce
Pineapple BBQ Pork Belly Satay
"Szechuan Style" Grilled Ribeye
Steak Tartare, Grilled Sour Dough, Herb Aioli

WOLFGANG PUCK PIZZAS

Classic Margherita Pizza, Fresh Mozzarella, San Marzano Tomato and Basil
Pizza with Tomatoes, Olives, Oregano, Garlic and Parsley
Pizza with Confit Pork Belly, Crème Fraiche, Pineapple, Caramelized Onion
Pizza with Deep Water Kauai Shrimp, Pesto, Goat Cheese
Four Cheese Pizza with Basil Pesto
Pizza with Grilled Eggplant and Garlic Spinach
Pizza with House Made Chorizo, Maui Onions, Cilantro

Reception Sweets

Bite Sized House Made Ice Cream Sandwiches
Miniature Kona Coffee Cheesecakes with Carmel Sauce
Hana Lilikoi Bars with Whipped Crème Fraiche
Miniature Apple Meringue Pie Tarts
Toffee Brownie Bites with Cream Cheese Frosting
Ginger-Lilikoi Floats with House Made Ginger-Ale and Hana Guava Sauce
Valrhona Chocolate and Hazelnut Marjolaine Cake
Cream Puffs with Chocolate and Carmel Sauce

SPONSORED HOURLY RECEPTIONS

In order to help plan your budget for an event, below is the flat rate per person charges. This allows your guests freedom to consume an unlimited amount of beverages within the specified time period.

In addition, it gives you the total charge prior to the event.

For a reception that precedes a luncheon or dinner, the charges will be based on the guarantee for that event. Should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guest attending.

Includes:

Cocktails, House Select Red & White Wines,
Imported & Domestic Beer, Soft Drinks, and
Fruit Juices

Does not include:

shots, specialty cocktails/martinis,
champagne, blended drinks, cognacs,
cordials or bottled water.

These items can be added on per drink,
based on consumption.

HOSTED BAR SELECTIONS

DELUXE BRANDS

VODKA	Belvedere, Chopin, Grey Goose
GIN	Bombay Sapphire, Hendrick's, Tanqueray Ten
RUM	Mount Gay, Zacapa
TEQUILA	Herradura Anejo, Casa Noble Reposado
SCOTCH	Glenmorangie 10 yr, Johnnie Walker Black
WHISKEY	Crown Royal, Knob Creek, Makers Mark

PREMIUM BRANDS

VODKA	Absolut, Stolichnaya
GIN	Beefeater, Bombay
RUM	Bacardi Silver, Captain Morgan
TEQUILA	Herradura Reposado, Patron Silver
SCOTCH	Glenlivet 12 yr, Johnnie Walker Red
WHISKEY	Canadian Club, Jack Daniel's, Jameson

CALL BRANDS

VODKA	Pau Maui
GIN	Tanqueray
RUM	Myers's Platinum
TEQUILA	Sauza Silver
SCOTCH	Dewar's
BOURBON	Jim Beam
WHISKEY	Seagram's 7

LOCAL BEER

Kona "Fire Rock Pale Ale", Kona "Longboard Lager", Maui Brewing "Bikini Blond Lager"

IMPORTED BEER

Amstel "Light", Corona, Heineken, Guinness

SOFT DRINKS

FRUIT JUICES

ESPRESSOS

CAPPUCCINOS

BOTTLED WATER - PER LITER

Voss - sparkling and still

SPECIALTY COCKTAIL MENU

MOTHER'S LITTLE HELPER

Tanqueray #10 Gin, Aperol, Rhubarb Bitters

HOT LEGS

Ocean Vodka, Guava, Lemongrass, Ginger

ADIOS NONINO

Buffalo Trace Bourbon, Aperol, Nonino Amaro

PANDORA'S BOX

Hendrick's Gin, St. Germain, Lemon

INDECENT EXPOSURE

Patron Silver Tequila, Mezcal, Pineapple, Jalapeno, Cilantro

LOCKED AND LOADED*

Woodford Reserve Bourbon, Carpano Antica Vermouth, Lemon

ALEETO'S WAY

Patron Anejo Tequila, Aperol, Orange Bitters

BALL AND CHAIN*

Woodford Reserve Bourbon, Luxardo Amaretto, Orgeat

GRIN AND BEAR IT

Tanqueray #10 Gin, Lychee, Shiso, Lime

PEPINO'S REVENGE

Patron Silver Tequila, Cucumber, Basil, Lime

HELLO KITTY

Parrot Bay Passion Fruit Rum, Orange Juice, Chili

FULL FRONTAL*

Plymouth Gin, Pineapple, Orgeat, Lime

ROLLING FOG OVER MOUNT FUJI*

Hibiki 12 yr Whisky, Aperol, Lemon

SHOW ME LOVE

Local Maui 'Pau' Vodka, St. Germain, Lychee

PAVLOV'S DOG

Tanqueray #10, Lemongrass, Ginger, Grapefruit Bitters

BESPOKE NEGRONI

Hendrick's Gin, Carpano Antica Vermouth, Campari, Aperol

SPAGO STYLE MAI TAI

Cruzan Pineapple Rum, Kōloa Dark Rum, Lime, Pineapple

BANQUET WINE LIST

SPARKLING

Villa Sandi, Prosecco di Valdobbiadene, Veneto NV

Buglioni, Vino Spumante Rose, Veneto 2012

Champagne, Piper Heidsieck, NV, France

Champagne, Billecart-Salmon Brut, NV, France

WHITE

Pinot Gris, Wairau, Marlborough New Zealand

Riesling, Selbach Oster Mosel, Germany

Sauvignon Blanc, Tepa, Marlborough, New Zealand

Albariño, Adega Familiar Eladio Piñeiro, "Envidiacochina", Rias Baixas, Spain

Gruner Veltliner, Gobelsburg, Kamptal, Austria

Chardonnay, Domaine Long Depaquit, Chablis France

Chardonnay, Mer Soleil "Reserve", Santa Lucia Highlands, California

RED

Pinot Noir, North Valley, Willamette Valley, Oregon

Pinot Noir, J, Russian River, California

Bordeaux Blend, Blackbird, Napa Valley, California

Cabernet Sauvignon, Priest Ranch, Napa Valley, California

Cabernet Sauvignon, Venge, Napa Valley, California

Sangiovese, Rosso di Montalcino, Il Poggione, Tuscany, Italy

Malbec, Corazon Del Sol, Mendoza, Argentina

Grenache, Kermit Lynch, Cotes Du Rhone, France

Tempranillo, R. Lopez de Heredia, Rioja Spain

Complete wine list is available upon request. As our wines are extremely allocated, in the event we cannot secure a particular wine, a comparable wine will be substituted.



THE FINE PRINT

In order to confirm an event, a signed contract must be received along with a deposit of the total food and beverage minimum requirement.

Deposits are fully refundable if event is cancelled more than 60 days prior to selected date. If canceling within 60 days of your event, the full deposit is retained. The final balance is due the day of your scheduled event.

Food and beverage minimums are subject to date, number of guests, and event space.

ADDITIONAL FEES:

Prices listed do not include a 7% Administrative Fee and Local HI State Tax.

Gratuity is at the guest's discretion. Spago recommends 18%-20%.

*Valet, should it be hosted, is charged at \$10 per car. For larger groups of 50 or more it is necessary to add additional Valet Attendants for the benefit of your guests, as such there will be an additional Valet Fee, which will be determined by guest count.

*Flowers can be arranged at approximately \$150 per arrangement.

*Spago does not have Audio-Visual Equipment available in-house. If needed, Spago is able to organize AV through a separate vendor. Guest is able to provide their own vendors and equipment with appropriate approval from Spago.

MENU SPECIFICS:

Please note our menus are reflective of the season and are subject to change. Please let us know of any special requests, allergies, or food preferences one week prior to your event.

*Guests with dietary requirements can be accommodated the day of your event, if not received prior to your event.

**Due to market conditions and availability, menu items and pricing are subject to change without prior notice.*

WE LOOK FORWARD TO
WORKING WITH YOU
TO PLAN A MEMORABLE
EXPERIENCE!

3900 Wailea Alanui Maui, HI 96753
Phone: 702.369.0558
E-mail: LVBanquets@wolfgangpuck.com

