

TIE THE KNOT: TRILOGY WEDDINGS & EVENTS



EVENT OPTIONS

Welcome Sail *(offered 2-3 hours)*

Rehearsal Dinner *(offered 2-3 hours)*

Ceremony and Reception *(offered 2-3 hours)*

Reception *(offered 2-3 hours)*

Pre/Post Wedding Activity *(offered 4-6 hours)*

Wedding Day Trip to Lanai *(offered 8 hours)*



DEPARTURE LOCATIONS

Ma'alaea Harbor, Lahaina Harbor, Ka'anapali Beach, and Manele Harbor (Lana'i)

CATAMARAN RATES

All of our vessels are custom built Sailing Catamarans, designed with comfort and safety in mind.

TRILOGY I: 64' full capacity at 65 passengers- *\$1100/hour*

TRILOGY II: 64' full capacity at 65 passengers- *\$1100/hour*

TRILOGY VI: 54' full capacity at 55 passengers- *\$1100/hour*



UPGRADE OPTIONS

- ❖ **Custom Bar:**
Choose from a variety of wines, champagne, beer, and mixed cocktails to custom stock your bar. (\$200 bartender fee plus the price of bar)
- ❖ **Live Music and Entertainment:**
Acoustic guitar, Hawaiian and/or Contemporary Musicians, and/or professional hula dancers are available to serenade and entertain your guests throughout the evening.
- ❖ **Photographer:**
Trilogy works with some of Maui's finest photographers who are experienced shooting outdoor events.
- ❖ **Videographer:**
Cinematography is one of our most popular upgrades for clients who wish to capture their special day to share with those unable to attend and/or to relive for years to come!
- ❖ **Minister:**
Trilogy's preferred ministers can conduct a licensed wedding with a wide variety of ceremony styles.
- ❖ **Décor:**
Décor is vital for creating the unique look you desire: Ask about our nautical décor, fresh flower lei wrappings, and more!



FOUR COURSE DINNER MENU

~ \$50 per person

Appetizers

- ❖ Freshly-baked breadsticks dusted with Ala'e Sea Salt with Lilikoi Butter
- ❖ Smoked Salmon "Wedge" Crispy Pita & Fresh Dill
- ❖ Maui Onion Cream Cheese Topped Cucumber
- ❖ Tataki-style Beef Tenderloin on Crostini

Salad

- ❖ Trilogy Caesar Salad

Dinner Options: (Select One)

- ❖ Pan Seared Fresh Rosemary & Garlic Crusted Steaks
- ❖ Wild Caught Mahi-Mahi sautéed and topped with a Lemon Butter Caper Sauce
- ❖ Seasonal Vegetarian Pasta

All entrées served with sautéed vegetables and roasted garlic mashed potatoes.

Dessert

- ❖ Trio of Lilikoi Cheesecake, Fresh Strawberries, and Dark Chocolate Truffles

PREMIUM BAR

Wine:

Chardonnay
Cabernet Sauvignon

Beer:

Bikini Blonde
Big Wave Golden Ale

Bubbles:

J Roget Champagne
Lamarca Prosecco

Craft Cocktails:

Moloka'i Mule- Svedka Vodka, Elixir G Ginger Syrup, Fresh Lime Juice and Ginger Ale

Lana'i Tai- Cruzan Mango Rum, Orgeat, Fresh Lime Juice, Elixir G Ginger Syrup, Pineapple Juice and a float of Potters Tropical Breeze Special Dark Rum



MA'ALAEA APPETIZER MENU

-Customize your own menu-

We recommend selecting three chilled items and three hot items

* Chilled Appetizers are \$5pp

Hot Appetizers are \$6pp

Vegetarian Selections:

- ❖ **Bruschetta** with Kula Tomato, Oregano and Feta Cheese on Garlic Olive Oil *
- ❖ **Maui Onion Cream Cheese topped Cucumber** *
- ❖ **Grilled Vegetable Platter** with A Zesty Basil Dressing
- ❖ **Fiesta Bean Dip and Tortilla Chips**
- ❖ **Assorted Cheese & Cracker Platter** *
- ❖ **Vegetarian Mini Quiches** with Fresh Sautéed Island Vegetables & Cheese
- ❖ **Fresh Island Vegetable Crudité Platter** With A Maui Onion Dip *
- ❖ **Mini Vegetarian Egg Rolls** with dipping sauce
- ❖ **Freshly-baked breadsticks** dusted with Ala'e Sea Salt with Lilikoi Butter



Seafood Selections:

- ❖ **Fresh Ahi Poke Cucumber Cups** Topped with Wasabi Aioli *
- ❖ **Cucumber Cups** filled with Crab and Avocado Mousse
- ❖ **Smoked Salmon "Crispini"** with Fresh Dill, Red Onions, Capers & Cream Cheese
- ❖ **Savory Crab Cakes** with a Citrus Aioli Sauce
- ❖ **Traditional Shrimp Cocktail** with Lemons & Cocktail Sauce *
- ❖ **Thai-Chili Shrimp Skewers** *
- ❖ **Maki Sushi** *
- ❖ **Fried Panko Shrimp**



Poultry Selections:

- ❖ **Spicy Asian Chicken Sate** with Thai Coconut Peanut Sauce or Teriyaki
- ❖ **Chicken Wings** prepared either Teriyaki, Bruddah Willy BBQ, or Spicy Buffalo Style
- ❖ **Mini Teriyaki Chicken Sandwiches** on Hawaiian Sweet Roll

Beef & Pork Selections:

- ❖ **Mini BBQ Pulled Pork Sandwiches** on Hawaiian Sweet Roll
- ❖ **Teriyaki Beef Skewers** with Teriyaki Glaze & Green Onions
- ❖ **Meat-lover's Mini Quiches** with Portuguese Sausage, Ham & Cheese
- ❖ **Crispy Pork and Vegetable Won-tons**
- ❖ **Mini Char Siu Pork Manapuas**
- ❖ **"Tataki" Style Beef** (sweet sesame pepper) on Crostini W/ Caramelized Onions



LAHAINA / KA'ANAPALI APPETIZER MENU

-Customize your own menu-

We recommend selecting three chilled items and three hot items

*Chilled Appetizers are \$5pp

Hot Appetizers are \$6pp

Vegetarian Selections:

- ❖ **Filled Cherry Tomatoes**- with a buffalo mozzarella & basil pesto *
- ❖ **Spinach & Feta Cheese**- vegetable tortilla roll*
- ❖ **Vegetable Napoleon**- with keawe smoked tomato vinaigrette *
- ❖ **Calabasa Roll**- grilled zucchini, sundried tomato, vegan cheese, and roasted garlic*
- ❖ **Summer Roll**- marinated tempeh, carrots, jicama, & cucumber in rice paper served with mint pesto *
- ❖ **Cucumber Cup**- stuffed with quinoa Provencal *



Beef & Pork Selections:

- ❖ **Herbed Marinated Beef Skewer**- with spicy coleslaw and garlic vinaigrette
- ❖ **Seared Beef Tenderloin**- with pesto cream on a Parmesan crostini
- ❖ **Quail Eggs with Bacon**- on potato nest with jalapeno aioli *
- ❖ **Kalua Pig Lumpia**- with lomi lomi salmon and poi vinaigrette

Poultry Selections:

- ❖ **Lavender and Honey Marinated Duck Breast**- with caramelized onion polenta crostini
- ❖ **Chicken Skewers**- with a sweet mango BBQ sauce
- ❖ **Lemongrass Marinated Chicken Skewers**- with a nut Hawaiian chili dip
- ❖ **Pesto Marinated Chicken Tender Skewers**- with a macadamia nut basil dipping sauce
- ❖ **Spicy Crusted Chicken Satay**- with Thai peanut sauce
- ❖ **Tangy Mango BBQ Chicken Skewers**- with pineapple salsa
- ❖ **Teriyaki Marinated Chicken**- with ginger shoyu sauce
- ❖ **Thai Chicken Lumpia**- red curry marinated chicken- with mango pineapple salsa



Seafood Selections:

- ❖ **Dungeness Crab Cake**- with avocado relish and smoked pepper aioli
- ❖ **Ahi/Snapper Tempura Medallions**- stuffed with caviar and served with wasabi buerre blanc
- ❖ **Furikake Crust Seared Hawaiian Ahi**- sashimi with green papaya salad on a wonton chip
- ❖ **Grilled Cilantro Marinated Ono Skewers**- with a lemon lime southwestern dip
- ❖ **Hawaiian Ahi Poke**- on cucumber cup with wasabi aioli *
- ❖ **Hawaiian Furikake Seared Ahi**- with wasabi oil *
- ❖ **Keawe Smoked Salmon**- with chive cream cheese on pumpernickel crostini*
- ❖ **Lobster Mango Summer Roll**- with a sweet thai chili sauce *
- ❖ **Thai Jumbo Prawn Stick**- with Red Curry Cilantro Mint Aioli *
- ❖ **Assorted Sushi Platter**- eel roll, crab rolls, and shrimp rolls *
- ❖ **Prosciutto Wrapped Sea Scallop**- with honey mustard glaze
- ❖ **Tuna Rolls**- with vegetable tortilla and wasabi mustard *

