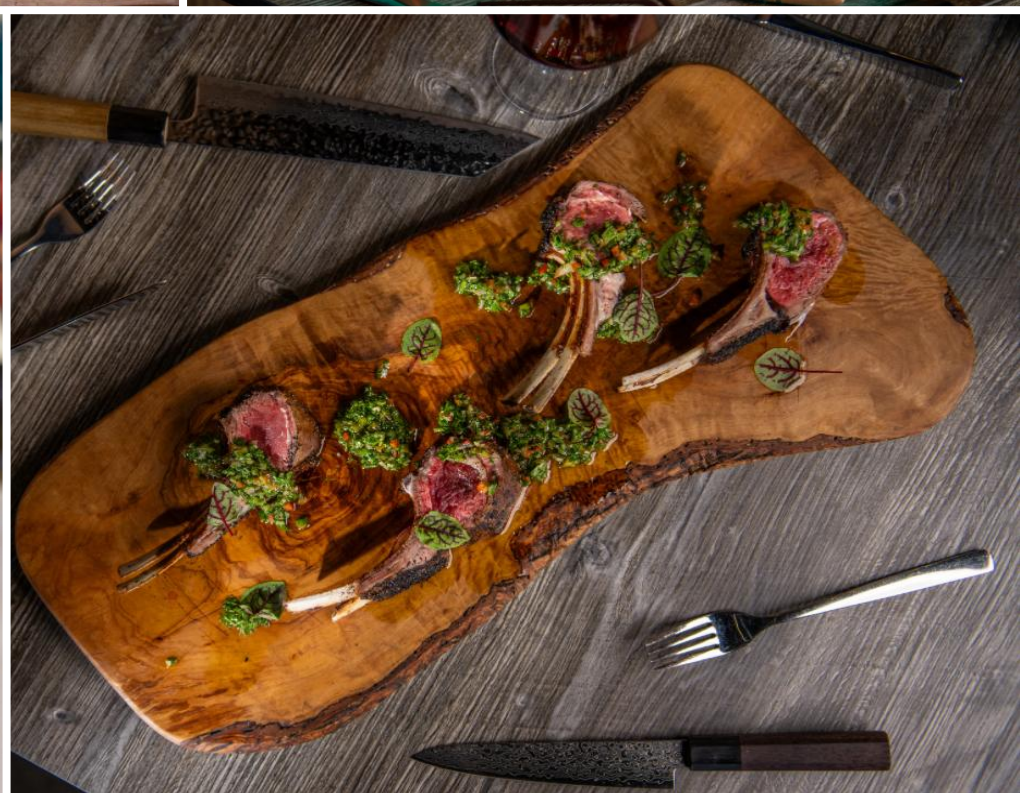
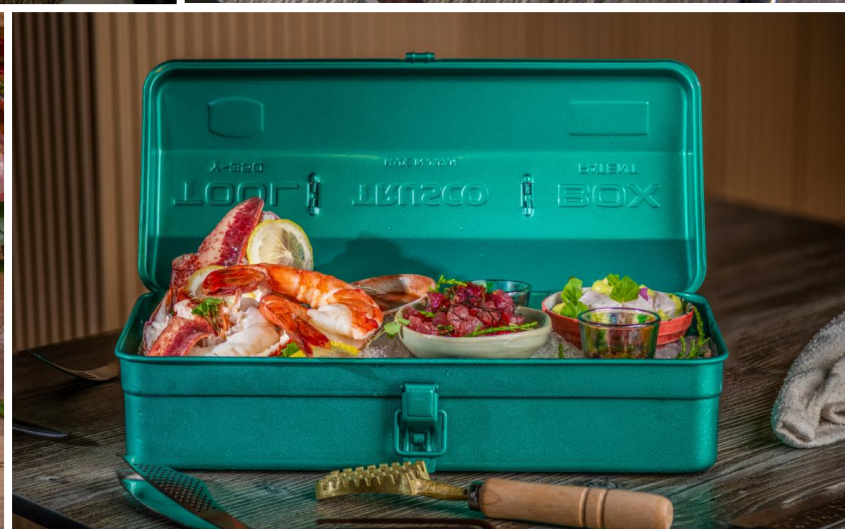




HAVENS
H A R B O R S I D E
Fish  Chophouse

SPECIAL EVENTS
WINTER 2025



ABOUT HAVENS HARBORSIDE

Havens Harborside is the culmination of Chef Zach Sato's determination, creativity, and vision. From island-famous meal kits to an award-winning takeout concept and the original Havens food truck, Chef Sato has continually pushed to create exceptional experiences that celebrate Maui's bounty, introducing new flavors and inventive menu experiences that showcase the island's best ingredients in unexpected ways. Havens Harborside is more than a restaurant; it is a story of resilience, creativity, and a deep commitment to the island's future.

Set against Maalaea harbor front views, Havens Harborside pairs interactive, chef-driven experiences with a dedication to sustaining Maui's people, culture, and environment. Sustainability and community are at the heart of the restaurant. From sourcing ingredients from local organic and regenerative farms to supporting young athletes across the island, Havens Harborside embodies a promise to nurture and protect Maui's future, a promise Chef Sato made for his child, Haven, for whom the restaurant is named.



Voted Best New Restaurant 2025

**Executive Chef, Zach Sato
Voted Chef of the Year 2025**



SPECIAL EVENTS WITH HAVENS HARBORSIDE

At Havens Harborside, we love bringing people together. Whether you're planning a rehearsal dinner, anniversary celebration, or charity event our team will help you craft a memorable experience with our award winning culinary team, warm Maui hospitality, and stunning harbor views.

The harbor-front setting at Havens creates an ideal backdrop for special events. Our expansive deck provides panoramic views across Maalaea Harbor, with space for guests to mingle during sunset cocktail hour while watching boats return and, during winter months, humpback whales breaching in the channel. We are available for large party reservations as well as partial and full buyouts.



RESERVATION TYPES

LARGE PARTY RESERVATIONS

Party Size	Menu Options	Space Accommodations	Fee Overview
1-35 Guests	<p>A La Carte Offering & Stationery Platters</p> <p><i>Guests are welcome to individually select their meal from our lunch or dinner menus. No pre-ordering is required unless adding stationary platters or specialty items.</i></p>	<p><u>Table Reservation</u></p> <ul style="list-style-type: none"> ● Seating is available in our interior dining room and on our patio overlooking the harbor ● One (1) long table of up to 32 guest can be accommodated in our interior dining room ● One (1) long table of 35 can be accommodated on our patio 	<ul style="list-style-type: none"> ● Beverages to be charged on consumption ● 4.1167% Maui Sales Tax ● 20% Gratuity is added to all parties of six (6) or more ● 3.5% Credit Card Processing Fee. This fee is waived for cash, debit payments or wire transfers. Checks accepted if received and cleared before the event date.
1-35 Guests	<p>Prix Fixe Family Style & Stationery Platters</p> <p><i>Guests are welcome to curate a select offering of menu items and specials for their party, including branded printed menus and chef-led customizations.</i></p>		

SPECIAL EVENT RESERVATIONS

Party Size	Menu Options	Space Accommodations	Fee Overview
36 - 60 Guests	Buffet & Passed or Stationary Starters	<p><u>Partial Buyout</u></p> <p>Our patio can be reserved for up to 60 guests for a seated dinner with space for pre-dinner cocktail reception, or 80 guests for a cocktail reception.</p>	<ul style="list-style-type: none"> ● Beverages to be charged on consumption ● 4.1167% Maui Sales Tax ● 20% Gratuity is added to all parties of six (6) or more ● 3.5% Credit Card Processing Fee. This fee is waived for cash, debit payments or wire transfers. Checks accepted if received and cleared before the event date. ● 3% Special Event Administrative Fee
Up to 95 Guests	Prix Fixe Family Style or Buffet & Passed or Stationary Starters	<p><u>Full Buyout</u></p> <p>We can accommodate up to 95 seated guests on our patio with space for a cocktail reception in our interior dining room.</p>	
Up to 150 Guests	Buffet & Passed or Stationary Starters	<p><u>Full Buyout</u></p> <p>We can accommodate up to 150 guests with a cocktail reception style layout with limited seating throughout our interior dining room and patio.</p>	



LUNCH

Available for parties of 12 or more guests
Custom menus are available upon request
Menus are subject to change pending availability

LANAI MENU – Individually Plated – \$59 per person*

The host pre-selects from the curated offerings below, allowing guest to select their entree the day of the event.

choice of (1) starter **

- dirt grown salad | cucumber | tomato | sprouts | miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing

choice of (3) entrees

- smash burger | chef sato's award winning smash burger | grilled onion | lettuce | tomato | cheddar | og sauce
- paniolo smash | applewood bacon | pickles | onion-ring | cheddar | grilled onion | bbq
- verde fish tacos | cabbage | smoked pepper crema | pico
- baja shrimp tacos | cabbage | salsa verde butter dip
- dayboat fish & chips | beer battered | guava vinegar | tartar sauce
- falafel burger poi falafel | sprouts | red onion | tomato | feta dressing
- steak & frites + \$12 per person
- blacken catch | rice | vegetables | pine jam | ginger-b + \$12pp

choice of (1) house-made plated dessert

- kokoleka ice cream cake
- pineapple crème brulee

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



LUNCH

Available for parties of 12 or more guests
Custom menus are available upon request
Menus are subject to change pending availability

MAALAEA MENU – Family Style or Buffet – \$55 per person*

The host pre-selects from the curated offerings below, which will be served as a buffet or family style for all guests. Plated offering is possible pending menu selections as some entrees are only available buffet or family style.

choice of (1) starter **

- dirt grown salad | cucumber | tomato | sprouts | miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing
- chili-pork wontons | hot mustard butter

choice of (2) entrees

- hamburger steak | mushrooms | scratch gravy
- chicken karaage | ginger | yuzu kosho mayo
- kalua pork | imu style roasted pork
- shoyu chicken | simmered in ginger, sugar, shoyu & spices
- mapo tofu | ground pork | szechuan peppercorn
- garlic butter shrimp | garlic butter | lime | lemon | parsley +\$7pp
- iwamoto fried noodle | roast pork | fish cake | egg | oyster sauce
- short rib chow fun | bean sprouts | green onion | sesame + \$7pp
- local style kanpachi | aromatics | sizzling oil | shoyu-lemon + \$16pp
- kalbi style short ribs | korean style glaze + \$15pp

sides

- rice & mac salad | rice and local style mac salad
- kimchi fried rice + \$7pp
- smoked ahi mac + \$5pp

choice of (1) house-made plated dessert

- chocolate macadamia nut tart
- lilikoi cheesecake

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



DINNER

Available for parties of 12 or more guests
Custom menus are available upon request
Menus are subject to change pending availability

HO'OKIPA MENU - Family Style - \$95 per person*

The host pre-selects from the curated offerings below, which will be served family style for all guests.

choice of (1) starter **

- dirt grown salad | cucumber | tomato | sprouts | miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing
- poi falafel | cucumber relish | tzatziki
- kona shrimp cocktail | ocean vodka cocktail sauce
- fresh catch ceviche | avocado | tortilla
- oxtail croquettes | castelvetrano olive | tomato | za'atar
- smoked kanpachi salad | brioche | yuzu gel
- hawaiian ahi poke | ponzu | avocado | black sesame cracker + \$3pp
- crab cake | spicy guava vinegar + \$3pp

choice of (2) entrees

- ginger steamed kona kanpachi | chili jus
- broiled ny strip loin | serrano chimichurri
- huli huli jidori chicken breast
- house made mafaldine | red shrimp | miso alfredo

choice of (2) sides

- pohole salad | pohole fern | tomato | chili crisp
- lapa'au farm grilled broccolini | 24 year balsamic
- brussel sprouts | guanciale | sherry
- buttered potato puree | yukon mashed
- scallion rice | scallion | ginger | rice

choice of (1) house-made plated dessert

- kokoleka ice cream cake
- pineapple crème brulee

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



DINNER

Available for parties of 12 or more guests
Custom menus are available upon request
Menus are subject to change pending availability

HO'OKIPA MENU – Individually Plated – \$95 per person*

For groups up to 50 guests; the host pre-selects from the curated offerings below, allowing guest to select their entree the night of the event.

For groups of 50+; the host pre-selects from the curated offerings below, and must provide each guest's entree selection no less than 7 days prior to the event date.

choice of (1) starter **

- dirt grown salad | cucumber | tomato | sprouts | miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing
- poi falafel | cucumber relish | tzatziki
- kona shrimp cocktail | ocean vodka cocktail
- fresh catch ceviche | avocado | tortilla
- oxtail croquettes | castelvetro olive | tomato | za'atar
- smoked kanpachi salad | brioche | yuzu gel
- hawaiian ahi poke | ponzu | avocado | black sesame cracker + \$3pp
- crab cake | spicy guava vinegar + \$3pp

choice of (2) entrees

- ginger steamed kona kanpachi | chili jus | bok choy | furikake rice
- broiled ny strip loin | serrano chimichurri | potato puree | broccolini
- huli huli jidori chicken breast | scallion rice | pohole
- house made mafaldine | red shrimp | miso alfredo

choice of (1) house-made plated dessert

- kokoleka ice cream cake
- pineapple crème brulee

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



DINNER

Available for parties of 12 or more guests
Custom menus are available upon request
Menus are subject to change pending availability

HONOLUA MENU - Family Style - \$129 per person*

The host pre-selects from the curated offerings below, which will be served family style for all guests.

choice of (2) starters **

- dirt grown salad | cucumber | tomato | sprouts | miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing
- poi falafel | cucumber relish | tzatziki
- kona shrimp cocktail | ocean vodka cocktail
- fresh catch ceviche | avocado | tortilla
- oxtail croquettes | castelvetro olive | tomato | za'atar
- smoked kanpachi salad | brioche | yuzu gel
- hawaiian ahi poke | ponzu | avocado | black sesame cracker + \$3pp
- crab cake | spicy guava vinegar + \$3pp

choice of (2) entrees

- grilled ahi or mahi mahi | choice of sauce
- wagyu ribeye | choice of sauce
- huli huli jidori chicken breast
- housemade rigatoni | local lamb ragu | parmesan reggiano

choice of (2) sides

- pohole salad | pohole fern | tomato | chili crisp
- lapa'au farm grilled broccolini | 24 year balsamic
- brussel sprouts | guanciale | sherry
- buttered potato puree | yukon mashed
- scallion rice | scallion | ginger | rice

choice of (1) house-made plated dessert

- kokoleka ice cream cake
- pineapple crème brulee

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



DINNER

Available for parties of 12 or more guests
Custom menus are available upon request
Menus are subject to change pending availability

HONOLUA MENU – Individually Plated – \$129 per person*

For groups up to 50 guests; the host pre-selects from the curated offerings below, allowing guest to select their entree the night of the event.

For groups of 50+; the host pre-selects from the curated offerings below, and must provide each guest's entree selection no less than 7 days prior to the event date.

choice of (2) starters **

- dirt grown salad | cucumber, tomato, sprouts, miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing
- poi falafel | cucumber relish | tzatziki
- kona shrimp cocktail | ocean vodka cocktail
- fresh catch ceviche | avocado | tortilla
- oxtail croquettes | castelvetrano olive | tomato | za'atar
- smoked kanpachi salad | brioche | yuzu gel
- hawaiian ahi poke | ponzu | avocado | black sesame cracker + \$3pp
- crab cake | spicy guava vinegar + \$3pp

choice of (2) entrees

- grilled ahi or mahi mahi | sauce vierge | potato puree | cauliflower
- wagyu ribeye | chimichurri | potato puree | broccolini
- huli huli jidori chicken breast | scallion rice | pohole
- housemade rigatoni | local lamb ragu | parmesan reggiano

choice of (1) house-made plated dessert

- kokoleka ice cream cake
- pineapple crème brulee

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



DINNER BUFFET

Available for full & partial buyouts
Custom menus are available upon request
Menus are subject to change pending availability

DINNER BUFFET MENU – \$99 per person*

choice of (1) salad **

- dirt grown salad | cucumber, tomato, sprouts, miso vinaigrette
- local romaine caesar | parmesan croutons | classic dressing

choice of (2) entrees

- pan roasted mahi mahi | ponzu butter
- broiled ny strip loin | serrano chimichurri
- diver scallops | brown butter hollandaise + \$7pp
- buttermilk fried chicken | local simple roots farm chicken
- ginger steamed kona kanpachi | chili jus

choice of (2) sides

- upcountry green beans | garlic | chili | black vinegar
- garlic whipped potatoes
- crab mac & cheese | gouda | gruyere + \$3pp
- brussels sprouts | guanciale | sherry
- mother mushrooms | fermented black beans + \$3pp
- lapa'au farm grilled broccolini | 25yr balsamic

house-made dessert selection

- lilikoi cheesecake
- chocolate macadamia nut tarts

* Exclusive of fees

** An additional starter can be added for an additional \$7 per person



PASSED & STATIONERY STARTERS

Available for parties of 20 or more guests & buyouts
Custom menus are available upon request
Menus are subject to change pending availability

PASSED STARTERS

\$31 per person* | choice of 3 | 1 hour

\$49 per person* | choice of 5 | 1 hour

- kona shrimp cocktail | ocean vodka cocktail
- hawaiian ahi poke | ponzu | avocado | black sesame cracker
- kimchi crab rangoons | hot mustard
- oxtail croquettes | castelvetrano olive | tomato | za'atar
- poi falafel | cucumber relish | tzatziki
- boujee slider | hawaiian sweet roll | wagyu | gruyere | truffle butter
- smoked kanpachi salad | brioche | yuzu gel
- fresh catch ceviche | avocado | tortilla
- crab cake | spicy guava vinegar

PLATTERS OR STATIONS

cold seafood bar

\$43 per person*

cocktail shrimp | hawaiian ahi poke | oysters on the half shell

hot seafood bar

\$43 per person*

scallops rockefeller | crab cakes with spicy guava | viet xo steamed chelsea clams

charcuterie, cheese & crudite

\$38 per person*

calabrese | prosciutto | brie | manchego | mimolette | fruit | local vegetables |
smoked pepper hummus



BEVERAGES

BEVERAGES

All beverages are charged based on consumption, giving you the flexibility to let your guests enjoy their favorite drinks at their leisure. For a more tailored experience, we can work with you to curate a select menu of wines and cocktails, thoughtfully designed to complement your event and stay within your budget. To make your celebration even more memorable, we would love the opportunity to create a custom branded cocktail, complete with signage at the bar, allowing your brand or event theme to take center stage. From curated drink selections to personalized touches, our beverage service is designed to enhance the experience for you and your guests, ensuring every detail feels intentional and elevated.

Corkage is \$25 per 750ml bottle, with a limit of two bottles or one magnum per group.



HAVENS
H A R B O R S I D E
Fish  Chophouse

Please email info@havensharborside.com today
for more information on our special event offerings!