

TIE THE KNOT



TRILOGY WEDDINGS & EVENTS

Your **personal wedding coordinator** at Trilogy will assist you from start to finish in planning your special day. Every detail will be covered from the sailing duration to the menu and décor.

Event Options:

Rehearsal Dinner *(offered 2-3 hours)*

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

Reception *(offered 2-3 hours)*

Pre/post Wedding Activities *(offered 4-5 hours)*

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



Rates

\$900-\$1200 per hour with a two hour minimum

\$150-250 Crew Gratuity

Departure Locations

Ma'alaea Harbor, Lahaina Harbor, Ka'anapali Beach, and Manele Harbor *

Capacities

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

For detailed information on a specific catamaran click [here](#)

TRILOGY I: 64' full capacity at 65 passengers- \$1200/hour

TRILOGY II: 64' full capacity at 65 passengers- \$1200/hour

TRILOGY III: 51' full capacity at 36 passengers- \$900/hour*

TRILOGY IV: 50' full capacity at 45 passengers- \$900/hour

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



Upgrade Options

Bartender/Full Bar:

Choose from a variety of wines, champagne, beer, and mixed cocktails to custom stock your bar. (\$200 set up 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 becoming a more popular upgrade for our clients who wish to capture their special day and relive it for years to come through video.

Officiant:

Trilogy's preferred officiants can conduct a licensed wedding with a wide variety of ceremony styles

Décor:

Décor can be vital for creating that unique look you desire. Ask about our packages.



Pricing available upon request

Menus

Platters

(Can be added to your selected menu- serves 20)

Smoked Salmon Goat Cheese Terrine-
with flatbread and champagne grapes

84-

Vegetable Crudités- *with homemade ranch dressing*

81-

Domestic and Imported Cheese Tray- *served with crackers*

84-

Jumbo Shrimp Cocktail- *with spicy cocktail sauce*

118-

Tropical Fruit Platter- *Maui grown pineapple, papaya, oranges, and strawberries*

78-

Salads

(Can be added to your selected menu- serves 20)

Tear Drop Tomato and Mozzarella Martini- *with fresh basil vinaigrette*

72-

Vegetable Napoleon- *with Kiawe smoked tomato vinaigrette*

78-

Baby Hearts of Romaine- *with anchovy Caesar dressing*

70-

Grilled Asparagus and Baby Artichokes- *with garlic vinaigrette and Feta cheese*

78-

Island Grown Mesclun Lettuce- *with cherry tomatoes, cucumbers, and herb vinaigrette*

70-

Ekahi Appetizer Menu (\$34/person)

Tangy Mango Barbeque Chicken *served with pineapple salsa*

Keawe Smoked Salmon *with chive cream cheese and pumpernickel crostini*

Furikake Crust Seared Hawaiian Ahi Sashimi *with green papaya salad on a wonton chip*

Maui Pineapple Teriyaki Meatballs *on a sugarcane stick with sweet glaze*

Spring French Brie Cheese *with kiwi and strawberries on brioche*

Elua Appetizer Menu (\$44/person)

Hawaiian Ahi Poke *with wasabi aioli served on cucumber cup*

Champagne Poached Kona Lobster *with mango on Jicama cup with blood orange white truffle oil*

Gold of Mexico Shrimp Cake *with Paia avocado relish and Habanero pepper aioli*

Spicy Crusted Chicken Satay *with Thai peanut sauce*

Herbed Oil Marinated Beef Skewer *served with spicy coleslaw and garlic vinaigrette*

Ekolu Appetizer Menu (\$50/person)

Duck Foie Gras Pate *served with Poha berry chutney on a sweet bread crouton*

Keawe Smoked Salmon Crepes *with goat cheese and caviar*

Lobster Mango Summer Rolls *with lemongrass sweet chili sauce*

Lavender Honey Marinated Duck *served with caramelized onion polenta crostini*

Seared Beef Tenderloin Medallion *served with pesto crème on a Parmesan crostini*



Plumeria Dinner Menu

58-

Platters

(please select two)

Tropical Fruit Platter

with Maui grown pineapple, papaya, oranges, & strawberries

Vegetable Crudités

with carrots, celery, broccoli, cauliflower with homemade ranch dressing

Domestic & Imported Cheese Tray

served with crackers

Appetizers

(all selections included)

Kiawe Smoked Salmon

with chive cream cheese and pumpernickel crostini

Furikake Crust Seared Hawaiian Ahi

sashimi with green papaya salad on a wonton chip

Tangy Mango Barbecue Chicken

served with Hawaiian pineapple salsa

Prosciutto Wrapped Sea Scallop

with honey mustard glaze

Salad

(please select one)

Baby Romaine Hearts

with anchovy Caesar salad

Kamuela Tomato Salad

With Bufala Mozzarella in a basil oil vinaigrette

Entrees

(please select two)

Island Mahi Mahi

sautéed fillet with caper lemon butter

Chicken Breast Teriyaki

with grilled Hawaiian pineapple in a ginger soy sauce

Lobster Ravioli

succulent lobster Ricotta and Parmesan cheese glazed in citrus olive oil

Sides

(please select two)

**Potato Au Gratin, Penne Pasta,
Long Grain Wild Rice, Grilled Vegetable Medley**

Desserts

A decadent array of sweet delicacies

Orchid Dinner Menu

68-

Platters

(please select two)

Tropical Fruit Platter

with Maui grown pineapple, papaya, oranges, & strawberries

Vegetable Crudités

with carrots, celery, broccoli, cauliflower with homemade ranch dressing

Domestic & Imported Cheese Tray

served with crackers

Chilled Appetizers

(please select two)

Kiawe Smoked Salmon *with chive cream cheese and pumpernickel crostini*

Furikake Crust Seared Hawaiian Ahi *sashimi with green papaya salad on a wonton chip*

Lobster Mango Summer Roll *with lilikoi cilantro sweet chili sauce*

Hot Appetizers

(please select two)

Tangy Mango Barbecue Chicken *served with Hawaiian pineapple salsa*

Prosciutto Wrapped Sea Scallop *with honey mustard glaze*

Dungeness Crab Cake *with smoked jalapeno pepper aioli*

Salad

(please select one)

Baby Romaine Hearts *with anchovy Caesar salad*

Kamuela Tomato Salad *with Bufalo Mozzarella in a basil oil vinaigrette*

Baby Spinach Salad *with gorgonzola candy walnuts and raspberry vinaigrette*

Entrees

(please select two)

Mahi Mahi *sautéed filet with a caper lemon butter*

Chicken Breast Teriyaki *with grilled Hawaiian pineapple in a ginger soy sauce*

Lobster Ravioli *succulent lobster Ricotta and Parmesan cheese glazed in citrus olive oil*

Hawaiian Ono *with stir fry vegetables and a calm pesto sauce*

Sides

(please select one)

Potato Au Gratin, Penne Pasta with Marinara Sauce, Long Grain Wild Rice, Grilled Vegetable Medley

Desserts

A decadent array of sweet delicacies

Pikake Dinner Menu

78-

Platters

(please select two)

- Tropical Fruit Platter-** *with Maui grown pineapple, papaya, oranges, & strawberries*
- Vegetable Crudités-** *with homemade ranch dressing*
- Domestic & Imported Cheese Tray-** *served with crackers*
- Jumbo Shrimp Cocktail-** *with a horseradish dip*

Chilled Appetizers

(please select two)

- Kiawe Smoked Salmon-** *with chive cream cheese and pumpernickel crostini*
- Furikake Crust Seared Hawaiian Ahi-** *sashimi with green papaya salad on a wonton chip*
- Lobster Mango Summer Roll -** *with lilikoi cilantro sweet chili sauce*
- Duck Foie Gras Pate-** *served with poha berry chutney on a sweet bread crouton*
- Smoked Salmon Goat Cheese Crepes-** *on chive crepes with salmon caviar*

Hot Appetizers

(please select two)

- Tangy Mango Barbecue Chicken-** *served with Hawaiian pineapple salsa*
- Prosciutto Wrapped Sea Scallop-** *with honey mustard glaze*
- Dungeness Crab Cake -** *with smoked jalapeno pepper aioli*
- Lavender and Honey Duck Breast-** *with caramelized onion polenta crostini*

Salad

(please select one)

- Baby Romaine Hearts-** *with anchovy Caesar salad*
- Kamuela Tomato Salad-** *with Bufala Mozzarella in a basil oil vinaigrette*
- Baby Spinach Salad-** *with gorgonzola candy walnuts and raspberry vinaigrette*

Entrees

(please select two)

- Mahi Mahi-** *sautéed filet with a caper lemon butter*
- Chicken Breast Teriyaki -** *with grilled Hawaiian pineapple in a ginger soy sauce*
- Lobster Ravioli-** *succulent lobster Ricotta and Parmesan cheese glazed in citrus olive oil*
- Hawaiian Ono-** *with stir fry vegetables and a calm pesto sauce*
- Chicken Roulade-** *stuffed with mascarpone cheese and roasted garlic cream sauce*
- Prime Rib-** *with Au Jus and horse radish*
- Orange Glazed Salmon-** *with a champagne Buerre Blanc*

Sides

(please select one)

- Potato Au Gratin, Penne Pasta with marinara sauce, Long Grain Wild Rice**
- Grilled Vegetable Medley, Rosemary Garlic Mashed Potatoes, and Steamed Garden Vegetables**

Desserts

A decadent array of sweet delicacies

Weddings on Lana‘i

The most exclusive wedding option Trilogy has to offer...

The wedding of your dreams begins with a private catamaran escorting your friends and family from Maui to the private island of Lana‘i. Enjoy a variety of tasty appetizers, cocktails and mingle with loved ones as you sail across the *Au Au* channel. Vows can take place out at sea or on land; we customize every detail of this day!

Once you arrive on Lana‘i, you will be escorted to the *Hale O Manele Pavilion* where the celebration will continue.

Décor, gourmet catering, open bar, and entertainment will be welcoming you and your party.

Excitement and celebration will continue late into the evening with options to stay at one of the

Four Seasons Resorts or return back to Maui.



Lana‘i Wedding:

Private Boat Transportation (3:30pm-10:30pm)

All upgrades options are available (see pg.2)

The Ceremony can take place on land or at sea

Contact our wedding planners today for more information:

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