



Lotus Chefs

MAUI HI

Maui Nō Ka 'Ōi

STYLED GRAZING TABLES & HIGH TEA MENU



Chef Kyra Bramble & Team

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Welcome to Lotus Chefs!

At Lotus Chefs, we bring love, aloha, and exceptional farm-to-table cuisine to your Maui vacation rental. Our all-female team is passionate about creating nourishing meals that foster connection and joy, transforming every dining experience into a cherished memory.

OUR ETHOS

We believe in the power of food and beautiful settings to bring people together. Every grazing board and high tea experience is crafted with intention, blending locally sourced ingredients, elegant tablescapes, and heartfelt care. Beyond food, we provide a unique touch of warmth and artistry, ensuring every guest feels celebrated and cared for.

FARM-TO-TABLE & LOCAL VENDORS

As stewards of Maui's natural abundance, we prioritize sourcing our ingredients from local producers. From tropical fruits and fresh-baked sourdough to artisanal goat cheese and locally made jams, every grazing board and tea table highlights the island's vibrant flavors. Additionally, we collaborate with local vendors for specialty items, ensuring your experience supports the community and tells Maui's story.

A PERSONALIZED TOUCH

No two events are the same, and neither are their grazing boards or high tea setups. We work with you to craft a personalized menu and setup that reflects your event's style and dietary needs. From gluten-free grazing boards to kid-friendly high tea selections, our offerings are tailored to ensure every guest is delighted.

MORE THAN A MEAL

At Lotus Chefs, we go beyond food, creating an experience that celebrates community, beauty, and nourishment. Whether you're hosting an intimate bridal brunch, a family celebration, or a whimsical tea party, our grazing boards and high tea services elevate your gathering to something truly special.

Let Lotus Chefs take care of the details while you enjoy the laid-back luxury of Maui. With love and aloha, we bring a uniquely Maui-inspired dining experience right to your table.

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Hawai'ian Story & Plantation Cuisine

Hawai'ian cuisine is a profound reflection of the islands' history, blending Native Hawai'ian traditions with multicultural influences that arrived during the plantation era. Rooted in the practices of Native Hawai'ians, the cuisine celebrates the bounty of the land and sea, featuring ingredients like taro (*kalo*), breadfruit (*'ulu*), sweet potato (*'uala*), and sustainably caught fish. Traditional techniques, such as imu (underground oven) cooking, emphasize a deep respect for nature and community, embodying the value of *aloha 'āina* (love for the land).

Plantation cuisine in Hawai'i emerged from the complex history of migration, labor, and cultural exchange during the 19th and 20th centuries. Immigrant workers from Japan, China, the Philippines, Portugal, Korea, and other regions brought their culinary traditions to the islands, blending them with local ingredients. This created a shared culinary language that gave rise to beloved local dishes like saimin, malasadas, and adobo. However, this evolution came at a cost. The sugarcane and pineapple plantations that shaped this cuisine also displaced Indigenous communities, disrupted traditional ways of life, and eroded Native Hawai'ian sovereignty and cultural practices.

At Lotus Chefs, we honor both the deep roots of Native Hawai'ian cuisine and the multicultural contributions of plantation history. We acknowledge the struggles and injustices of Hawai'i's past, including the exploitation of labor and the impacts on Native Hawai'ian traditions. By incorporating traditional techniques, cultural influences, and locally sourced ingredients, we aim to create dishes that celebrate Hawai'i's diverse culinary landscape in a meaningful way that it is also accessible to visitors with various palettes.

Hawai'ian cuisine today reflects resilience, adaptation, and community. From the comforting sweetness of Portuguese sweet bread to the umami depth of Japanese miso and the vibrant spice of Korean gochujang, these flavors tell the story of Hawai'i's multicultural heritage. Simultaneously, we strive to highlight Native Hawai'ian ingredients and cooking methods that predate plantation history, showcasing the enduring connection to the land and its resources. Each dish becomes a bridge between the past and the present, honoring the traditions that shaped it while embracing the innovations of today, blended together with our chefs' own unique heritages and stories..

We acknowledge with gratitude that while we call Hawai'i home, we are visitors on these lands and will never claim to be of Hawai'ian descent. Instead, we strive to educate, uplift, and celebrate the islands' rich cultural tapestry through our culinary offerings. Every meal we serve is a tribute to Hawai'i's history, abundance, and the resilience of its people. With ingredients sourced from local farmers, fishers, and producers, we ensure that every bite reflects the beauty and bounty of these islands. At Lotus Chefs, cuisine is not just about the food—it's about the stories, the connections, and the love infused into every dish. By honoring the full history of Hawai'ian and plantation cuisine, we create dining experiences that celebrate the past, enrich the present, and inspire the future.

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About Styled Board Services

At Lotus Chefs, we believe dining is a celebration of love, connection, and unforgettable memories. Our grazing boards and high tea offerings are designed to bring joy and beauty to every gathering, blending the vibrant flavors of Maui with artfully curated tablescapes. From our lovingly thrifted vintage high tea collection, with its "perfectly mismatched" charm, to bespoke decor tailored to your unique vision, every detail is chosen with intention and care. Whether it's tropical luxe, boho chic, or antique elegance, we create a photogenic centerpiece that invites laughter, shared stories, and moments you'll cherish forever. With heart, aloha, and a touch of magic, we're honored to help make your celebration extraordinary.

FULL SERVICE & HOSPITALITY INCLUDED

Our full-service hospitality includes everything from meticulous set-up to seamless clean-up, ensuring your event is as effortless as it is elegant. We provide locally sourced, vibrant, and nourishing food, thoughtfully presented to delight your guests. During the event, our team is dedicated to providing attentive service, ensuring everyone feels cared for and at ease. To elevate the experience, our bespoke tablescapes are designed to match your vision, featuring unique elements such as our beautifully curated vintage high tea collection.

SERVICE OFFERINGS

- **Brunch Grazing Board:** Start your day with vibrant and nourishing offerings, including fresh tropical fruits, artisanal breads, and indulgent mains. Ideal for bridal brunches, morning celebrations, or leisurely gatherings.
- **Classic Grazing Board:** A signature grazing experience featuring artfully arranged cheeses, charcuterie, pickled vegetables, and seasonal accompaniments. Perfect for elegant soirées or intimate gatherings.
- **High Tea Grazing Board:** A whimsical, vintage-inspired spread of delicate tea sandwiches, scones with local jams, and sweet treats, paired with beautifully mismatched vintage tea sets for timeless charm.

TWO TIERS OF SERVICE

- **Tier 1:** A curated selection of offerings with simple yet elegant styling, perfect for intimate gatherings or smaller celebrations.
- **Tier 2:** Enhanced choices with additional menu options, premium ingredients, and upgraded tablescapes featuring lush florals, unique serving pieces, and longer service for leisurely enjoyment.

With love and aloha, we can't wait to make your celebration as beautiful and unforgettable as you deserve. Please don't hesitate to inquire about customizations and special requests.

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Brunch Styled Grazing Table Menu

BEVERAGES

Still & sparkling water (always included)
Orange or POG juice
Local herbal iced tea
Cold brew coffee, agave, cream
Chef's hombre mocktail*
Hot Maui coffee, cream, sugar, any requests*
Hot tea selection*
Fresh juice for mimosas*
Local jun or kombucha*

MAIN BOARD(S)

Local mixed baby greens, chef's choice dressing (always included)
Local tropical fruit platter (always included)
Smoked salmon or trout, local dill & herb cream cheese, cucumber, tomato, red onion
Haleakala goat cheese, upcountry jam, imported prosciutto, Haiku honeycomb
Avocado, beet herb Haleakala goat cheese, tomato, sunflower sprouts, pink radish
Salted Haleakala goat's milk caramel, ricotta, Kula strawberries, toasted macadamia
"Everything but the" breakfast deviled eggs, local taro chips, pickled veggies*

Bread

Locally made sourdough, various flavors available, compound butter
Locally made focaccia, compound butter
Locally made gluten-free seed bread, compound vegan butter

SWEET

Malasadas, sugar or cinnamon flavor
Mini cookie selection
Local banana bread, chocolate chip or macadamia
Malasadas, stuffed custard*
Mini yogurt tropical fruit & granola parfaits*
Stuffed strawberry papayas with lime cashew cream, coconut, lilikoi, goji*
Mini berry & lilikoi french toast sourdough muffins*
Locally made fancy birthday cupcakes*

**These items are available on Tier 2 Menu*

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Classic Grazing Board Menu

BEVERAGES

Still & sparkling water (always included)

Orange or POG juice

Local herbal iced tea

Cold brew coffee, agave, cream

Mint ginger lemonade

*Chef's hombre mocktail**

*Fresh juice for mimosas**

*Local jun or kombucha**

MAIN BOARD(S)

Charcuterie forward: chef's choice 5 charcuterie, 1-2 aged cheeses, stoneground mustard, cornichons, olives, local jam, toasted macadamia, seeded crackers

Cheese forward: chef's choice 5 cheese selection, prosciutto, honeycomb, local jam, green olives, spiced nuts, roasted beets, fig crackers

Baked brie: add warm brie with truffle & garlic confit*

Baked feta: add baked feta with local herbs, cherry tomatoes*

Bread

Locally made sourdough, various flavors available, compound butter

Locally made focaccia, compound butter

Locally made gluten-free seed bread, compound vegan butter

SWEET

Malasadas, sugar or cinnamon flavor

Mini cookie selection

Local banana bread, chocolate chip or macadamia

*Malasadas, stuffed custard**

*Locally made macadamia nut pie**

*Macaroons, assorted flavors**

*Locally made fancy birthday cupcakes**

**These items are available on Tier 2 Menu*

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High Tea Menu

BEVERAGES

Still & sparkling water (always included)

Hot tea (bags), milk, sugar

Orange or POG juice

Local herbal iced tea

Cold brew coffee, agave, cream

Mint ginger lemonade

*Hot tea (loose leaf selection), milk, sugar**

*Chef's hombre mocktail**

*Fresh juice for mimosas**

*Local jun or kombucha**

TEA SANDWICHES & SAVORY

Thinly sliced local cucumber with herbed cream cheese

Smoked salmon with capers and a light lemon-dill spread

Curried egg salad with local hydro watercress

Mozzarella, Hana tomato, upcountry basil, balsamic

Haleakala goat cheese, avocado, Haiku sunflower sprouts

Brie, upcountry black raspberry jam

Prosciutto, upcountry arugula, mascarpone

Mixed local greens and chef's choice dressing (always included)

BREAD

Scones, local jam, clotted cream

Locally made focaccia, compound butter

Locally made gluten-free seed bread, compound vegan butter

SWEET

Fresh fruit platter (always included)

Malasadas, sugar or cinnamon flavor

Mini cookie selection

Macaroons, assorted flavors

*Malasadas, stuffed custard**

*Locally baked mini cakes & tarts**

*Locally made fancy birthday cupcakes**

**These items are available on Tier 2 Menu*

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About: Children's Parties

Dear mamas, parents, aunties, and guardians,

At Lotus Chefs, we love creating magical moments for children, bringing joy and elegance to their special celebrations. As a local mama myself, I understand the joy of creating something truly special for our little ones while balancing budgets and expectations.

Whether it's a whimsical tea party or a grazing table filled with treats, we are passionate about making your child's dreams come true in a way that feels effortless and memorable for you.

Our tea party offering holds a special place in my heart. Years ago, I had the privilege of studying tea while working at a specialty tea shop in San Francisco, an experience that deepened my appreciation for the art of tea. As a little girl, I have fond memories of playing "tea," using my imagination to create moments of joy and elegance. Growing up without many luxuries, most of my clothes and toys came from Goodwill and thrift stores, and that spirit of adventure and treasure hunting has stayed with me. It's the same passion that inspired me to lovingly compile our tea collection, each piece carefully chosen from various church rummage and yard sales across the island to bring charm and meaning to every celebration.

Our standard rates reflect the care and quality we bring to every event: a \$900 minimum base rate (before taxes and fees), with children under 5 dining for free and children ages 5-11 at half price. For children's parties, however, these discounts are only available if there are as many full-priced adults dining as children, ensuring we can meet our financial minimums while maintaining the same exceptional service. For children over 5 when this minimum isn't met, full pricing will apply.

That said, we deeply value our connection with the local community and are committed to making these experiences accessible to Maui families. Throughout the year, we offer select gift discount packages for local mamas and are always open to tailoring services to fit your budget.

If you're a Maui mother dreaming of a beautiful tea party or grazing table for your little one, please reach out! Let us know your vision and budget, and we'll do our best to adjust labor or offerings to support your needs. We also welcome trade collaborations with local moms, especially for photography services, as we love working with the creative talents of our community.

With love and aloha, we look forward to creating a celebration filled with joy, laughter, and unforgettable memories for your family. Please reach out with any questions and I'll personally support you bringing your child's special day to life!

*With love,
Kyra, owner*

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Tablescape Menu

FLATWARE

gold matte dinner forks
gold matte salad/dessert forks,
gold matte teaspoons
gold matte dinner knives
gold matte tea party spoons
gold matte butter knives

PLATES

cream handmade reactive glaze stoneware round dinner & salad/dessert plates
classic white round porcelain dinner & salad/dessert plates
classic round white porcelain dinner plates
vintage mismatched round dinner & salad/dessert plates

TABLESCAPE

natural round woven placemats/charges
gold rustic round placemats/charges
macrame table runners
cheesecloth table runners (pink, teal, tan, green)
chiffon table runners, white
natural neutral tablecloths
“tea party” vintage assorted decor
“zen / yoga” buddha & crystal assorted decor
“classic” gold & glass assorted decor
“beach boho” shell & glass assorted decor
assorted mini bud and arrangement vases for florals
fuchsia cloth napkins
white cloth napkins
mismatched kantha napkins

PLATTERS & BOARDS

teak and mixed wood assorted platters, bowls, boards
white porcelain square & oval assorted platters
white porcelain three-tiered high tea platters

GLASSES & TEA

pastel vintage-style goblets for water or wine (“Paris wine glasses”)
clear vintage style glasses for water or cold beverages
vintage mismatched tea sets, cups & saucers, accessories

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Tablescape Theme Ideas

BRIDAL PARTY PHOTOSHOOT

*vintage mismatched or cream glaze stoneware round dinner & salad/dessert plates
gold rustic round placemats/chargers and white chiffon & pink cheesecloth table runners
pastel vintage-style goblets & clear vintage style glasses
fuchsia cloth napkins w/ gold napkin rings
three-tiered high tea style platters, assorted white platters
gold matte flatware set & natural neutral tablecloths
tea or classic accents, bright tropical florals, lei for the bride*

PARISIAN PICNIC

*classic white round porcelain dinner & salad/dessert plates
gold rustic round placemats/chargers & white chiffon table runners
clear vintage-style goblets for water or wine ("Paris wine glasses")
clear vintage style glasses for water or cold beverages
white cloth napkins w/ gold napkin rings & assorted white platters
gold matte flatware set & natural neutral tablecloths
gold & glass accents, classic florals*

TROPICAL BOHO

*cream handmade reactive glaze stoneware round dinner & salad/dessert plates
natural round woven placemats/chargers and macrame & teal/green cheesecloth runners
pastel vintage-style goblets & clear vintage style glasses
mismatched kantha or fuschia napkins
assorted wood platters & gold matte flatware set & natural neutral tablecloths
bright tropical florals & "zen / yoga" buddha & crystal assorted decor OR seashells & crystals*

HIGH TEA

*vintage mismatched tea cups & saucers & round dinner & salad/dessert plates
gold rustic round placemats/chargers and white chiffon & pink cheesecloth table runners
pastel vintage-style goblets for water ("Paris wine glasses")
mismatched kantha or fuschia napkins
three-tiered high tea style platters, assorted white platters
gold matte flatware set & natural neutral tablecloths
tea party accents, bright romantic florals*

Inclusive Pricing Guide

TIER 1

1 beverage choice
1 main board choice (or 2 tea sandwiches)
2 sweet choices
1 bread choice
Still & sparkling water
60 minute service
Tablescape with tier 1 glassware and mini bud vases
Head Chef & Assistant(s) up to 4.5 hours on-site

All labor and food costs included, excluding of premium ingredients

Tax, travel & admin fees additional

Children under 6 free, children 5-11 half off

\$900 minimum base rate for full priced guests & smaller parties

Number of Guests	Rates per person
4-5	\$185
6-7	\$150
8-9	\$130
10-11	\$110
12-14	\$100
15-20	\$95
21+	\$85

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Inclusive Pricing Guide

TIER 2

2 beverage choices (including tier 2 selections)

2 main board choice (or 4 tea sandwiches)

3 sweet choices

1 bread choice

Still & sparkling Water

90-120 minute service (party size depending)

Tablescape with tier 2 glassware and floral centerpieces

Head Chef & Assistant(s) up to 5.5 hours on-site

All labor and food costs included, excluding of premium ingredients

Tax, travel & admin fees additional

Children under 6 free, children 5-11 half off

\$900 minimum base rate for full priced guests & smaller parties

Number of Guests	Rates per person
4-5	\$225
6-7	\$185
8-9	\$155
10-11	\$135
12-14	\$125
15-20	\$115
21+	\$105

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Explanations of Charges

We believe that creating a mindful and supportive environment starts with valuing the contributions of everyone involved. Our fee structure reflects this, allowing us to pay our fabulous chefs and staff fairly, support local farmers and purveyors, purchase high quality imported goods like superfoods and oils, as well as cover expenses like equipment costs, business insurance and other administrative expenses, zero waste, and non-toxic products, and ongoing training, while also showing gratitude to our dedicated team with livable wages on an island with an extremely high cost of living expenses.

TRAVEL

- \$75 per day to Westside Maui
- \$50 per day to Southside Maui
- \$25 per day to North Shore & Upcountry Maui

4.712% GET

- Our services, like all services in Maui County, are subject to the Maui General Excise Tax (GET) of 4.166% for the remainder of 2023, and 4.712% for 2024. Hawai'i does not have a traditional sales tax but instead utilizes the GET, which is assessed on all business activities and paid to the county of Maui.

2.9% PROCESSING FEE

- Lotus Chefs applies a 2.9% credit card processing fee to all invoices, which covers the costs of credit card transactions. However, if you prefer to pay using a check or another fee-free method, we are more than happy to remove this fee for you.

HOLIDAY & HIGH SEASON RATES

- Double charge for Christmas, Thanksgiving, New Years Eve, New Years Day
- 50% up-charge for all other major holidays and December 15 -January 5

20% ADMIN SERVICE FEE

- At Lotus Chefs, we are committed to supporting our team with fair, livable wages and maintaining sustainable business practices. To achieve this, we apply a 20% administrative service fee to all invoices. This fee covers the essential work behind the scenes, including menu planning, ingredient sourcing, shopping, and the operational costs of running a high-quality private chef service on Maui. It also helps offset Maui's higher cost of living and ensures we can continue to provide exceptional service and locally inspired cuisine.

CHILDREN'S PRICING

- Children under 5 are free. Children 5-11 are 50% off adult pricing. We are happy to provide a children's menu, or children can eat smaller portions. Whatever makes your family the happiest!

GRATUITIES

- Gratuities are never expected but always appreciated as a gesture of gratitude for excellent service. Should you feel inspired to show extra appreciation for our chefs and staff, any additional gratuity will be graciously accepted and evenly distributed among the team. These tokens of thanks directly support the hardworking individuals who bring love, intention, and flavor to every meal, creating experiences that align with your retreat and dining goals.

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Yum!

What's included?

- Professional contracted staff, including a lead chef/hospitality expert, and chef assistants / servers as needed, with an assistant always provided.
- Head chef carries personal liability insurance and food safety certification.
- All agreed-upon food and beverages, featuring farm-to-table, locally sourced ingredients.
- All agreed upon tablescape items for duration of service.
- Menu planning consultation to suit your preferences and dietary needs.
- Dietary alterations to accommodate guests with food allergies or restrictions.
- Plating either buffet or family style depending on menu and kitchen logistics.
- Grocery shopping and local ingredient sourcing.
- Seated table service.
- 1 initial consultation call.
- Details and event logistics.
- Full availability via email from contract signing to the event date.
- Extensive access to equipment and supplies such as Vitamix, food processor, and other tools as needed.
- Tablescape as agreed upon for service tier.
- Full cleaning of the kitchen after each meal, including all dishes, sweeping floors, etc.
- Natural cleaning supplies.
- Referrals to our fabulous island community of small business owners, including tour guides, massage therapists, florists, sound healers, tour guides, and more!
- *Note: please refer to contract for complete information!*

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Great! So what's not included?

- Rental of equipment not owned or offered by the company.
- Tables, chairs, or any equipment not agreed upon.
- Alcoholic beverages, though pairing recommendations can be provided.
- Stemware for wine service or pairing.
- Event planning or coordination beyond the scope of the agreement.
- Permits or fees required for serving food and beverages, if mandated by the venue or location.
- Items not outlined on the agreed-upon menu.
- Unlimited calls, text messages, or social media communication beyond standard availability.
- Deep cleaning of the kitchen or venue.
- Cleaning of areas outside the kitchen and dining areas.
- Snacks or leftovers (not guaranteed).
- Basic kitchen equipment needed to execute the menu, such as a sink, refrigerator, oven, or filtered water.
- Travel expenses for staff.
- Childcare services.
- Additional hours for staff if the event runs late (billed at \$95/hour for the chef and \$50/hour for assistants, rounded up, including late start times for meals).
- *Note: please refer to the contract for complete information.*

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Upgrades & Referrals

At Lotus Chefs, we love supporting small, local, and women-owned businesses, and we're proud to have a large community of talented professionals we can recommend to enhance your dinner experience or other parts of your Maui adventure. Here are just a few ideas to inspire you:

- Full plateware and bespoke tablescapes, available from our archives or via rental.
- Upgraded floral arrangements and lei-making classes.
- Hawai'iian chanting, hula dancing, and cultural immersion experiences.
- Face painting, live balloon animals, magic shows, and other children's magic.
- Private yoga classes tailored to your needs.
- Massage therapy to help you relax and unwind.
- Sound healing sessions for a transformative experience.
- Surf lessons to embrace Maui's adventurous spirit.
- Guided Road to Hana tours for breathtaking sights and stories.
- Professional photography and videography to capture special moments.
- Tables, chairs, and picnic styling rentals for seamless event coordination.
- Expert sommelier, mixologist, or barista services for elevated beverage experiences.
- Custom cakes and pastries for birthdays, anniversaries, or other celebrations.

Have something else in mind? Just ask, and we'll do our best to make it happen!



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5 Star Reviews:



Joe Capitani: This Chef's Food not only is healthy and delicious but it's made with love and passion. Amazing people make amazing food. Thanks Chef for a 5 star experience!

Justin Clarey: Amazing dinner experience and our family loved all the food and hospitality!

Armon Petrossian: Kyra and her team provided us with a world-class experience of cuisine during our company retreat in Maui. She also helped get us in touch with other amazing people in the hospitality industry that included a mixologist, massage therapist, and more. Highly recommend!

Tracy E.G: My family was very happy with the "Hawai'ian" inspired brunch Chef Kyra and her team prepared in our Hawai'ian vacation rental home. Everything was prepared fresh with local ingredients and was beautifully presented. From Ahi Eggs Benedict to the juice bar, my family raved about the entire meal. Chef Kyra and her team were also fantastic in their service and so fun and friendly. When in Maui again, I would definitely use her services.

Eva Hickey: Amazing chef prepared a memorable dinner for me and my family- we were celebrating my daughter-in-law's 30th birthday. The food was out of this world. She was so good with my young grand children and they even ate her food. I highly recommend!

Brittany MacKinnon: Kyra was so accommodating to my picky eater status. She called me ahead of the retreat to ensure she had food for the week that I would be able to enjoy. I was very appreciative. Throughout the week I ate way more than I thought I would and even tried some new foods I had never had before. She is an amazing, creative chef who I highly recommend!

Jonathan B.: Kyra and her team created an amazing dining experience for my entire family. I'm certainly not one to leave reviews or embellish, but the dining Experience was truly amazing. Professional. Creative. Delicious. Great attention to detail. A really strong recommendation. I will definitely be using her again in the future when I'm back in Maui!



About the Owner

Chef Kyra Mirian Bramble

My passion for food has been a lifelong journey, intricately woven with experiences from travel, hospitality, and, most importantly, family. As the driving force behind Lotus Chefs and a proud mother, I've found a way to harmonize my devotion to culinary arts with the joys and lessons of motherhood.

Having called Maui home for over a decade, its rich culinary landscape continues to inspire me daily. From championing seasonal ingredients to showcasing local delicacies infused with aloha spirit, my mission is simple: to bring families closer together through unforgettable meals. My culinary influences span from my Californian roots to the vibrant flavors of Southeast Asia and Central America, always highlighting the magical melting pot that Maui is and highlighting local farms, and small boutique local products. The dishes I create reflect this journey, blending timeless classics with innovative fusions to delight every palate.

My formal culinary education began at Le Cordon Bleu, followed by an immersive exploration of regional cuisines, holistic nutrition, Ayurvedic cooking, and Hawai'iian wildcrafting. With over two decades in the hospitality industry, I remain dedicated to crafting experiences that nourish both the body and soul.

As my own family grows, Lotus Chefs has grown as well, my role has evolved to prioritizing being a mama in my own home. While I may not be crafting every dish myself, I've hand-selected a team of exceptional chefs who embody my ethos and passion. Together, we deliver meals that are not only delicious but filled with love and intention. At Lotus Chefs, we seamlessly combine culinary excellence with genuine warmth, creating family-centered dining experiences that are both elevated and approachable.

Whether you're looking to celebrate a special occasion or savor a thoughtfully prepared meal with loved ones, Lotus Chefs offers a unique experience that prioritizes quality, family, and the essence of Maui. I thank you from the bottom of my heart for supporting us!





An open letter to fellow chefs

Dear Chef,

If you're reading this, you're likely someone who cares deeply about presentation, precision, and the art of creating unforgettable culinary experiences—just like I do! And you're researching how other chefs present their own offerings—just like I used to do!

Every menu packet, design element, and piece of structure you see here was handcrafted by me. I design and customize all of this myself, including my websites, based on over two decades of hands-on experience in the culinary world. These systems reflect years of refining pricing structures to meet the unique demands of my local market in Maui, while remaining deeply committed to sustainability—for myself, for my team, and for my clients.

I believe that excellence begins long before the first plate is served. That's why I approach every touchpoint—from the first digital interaction to the final sweep of the kitchen—with care, organization, and beauty. That is how I honor the guests who invite us into their lives.

In addition to being a chef, I'm also a designer with a CalArts Graphic Design Certificate, a META-verified social media marketer, a best-selling Amazon author, and an app designer. I love collaborating with fellow culinary creatives and offer 1:1 coaching to help chefs like you build strong, aligned businesses, guiding in pricing, logistics, menu development, marketing, branding and more. I also offer downloadable programs, templates, and business-building guides.

If you're inspired by the organization and aesthetic of this packet, I'd love to hear from you. I've got a treasure trove of resources I haven't yet had time to publish, and instead of seeing this work copied—as has happened before—I invite you to partner with me.

Let's uplift each other's work and build this industry with integrity and mutual support. You can explore my coaching offerings, template shop, and classes at kyramirianbramble.com

With love and in solidarity,
Kyra Mirian Bramble
Chef & Creative

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS