



Lotus Chefs

MAUI HI

Maui Nō Ka 'Ōi

RETREAT CATERING



Chef Kyra Bramble & Team

Table of Contents

3. ABOUT LOTUS CHEFS
4. HAWAI'IAN STORY & CUISINE
5. RETREAT CATERING SERVICES
6. 2025 RETREAT CATERING UPDATES
7. ABOUT: BREAKFAST & BRUNCH
8. MENU: BREAKFAST & BRUNCH
9. ABOUT: LUNCH
10. MENU: LUNCH
11. ABOUT: DINNER
12. MENU: DINNER
13. MENU: PUPUS (APPETIZERS)
14. SWEETS
15. HYDRATION
16. ANIMAL PROTEINS
17. PRICING GUIDE: SINGLE MEALS
18. PRICING GUIDE: FULL DAY PACKAGES
19. EXPLANATION OF CHARGES
20. WHAT'S INCLUDED
21. WHAT'S NOT INCLUDED
22. UPGRADES & REFERRALS
23. PAST GUESTS
24. REVIEWS
25. OWNER BIO

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 to bring people together. Every meal we prepare is crafted with intention, blending local ingredients, global inspiration, and heartfelt care. Our chefs are more than just culinary experts—they are warm and approachable “aunties” who understand the unique dynamics of family dining, ensuring that everyone at the table feels welcomed and celebrated.

FARM-TO-TABLE EXCELLENCE

As stewards of Maui’s incredible abundance, we prioritize sourcing 80% of our ingredients locally. From fresh tropical produce to sustainably caught seafood, each dish is a testament to the island’s vibrant bounty. We maintain close relationships with local producers, ensuring that every bite supports the community and reflects the rich flavors of Maui.

A PERSONALIZED TOUCH

No two families are the same, and neither are their dining needs. That’s why we take a personalized approach to every menu, working with you to ensure that meals reflect your family’s tastes and dietary preferences. From gluten-free and plant-based dishes to allergy-conscious preparations, we’re here to make every bite safe, delicious, and tailored to your needs.

MORE THAN A MEAL

We understand that dietary needs and preferences vary from family to family, which is why we take a personalized approach to every menu. Whether you’re gluten-free, plant-based, or have specific allergies, we’re here to craft dishes that cater to every belly, ensuring your dining experience is as inclusive as it is delicious.

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.

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: Retreat Catering

Aloha and thank you for considering our dedicated team for your retreat. We are an all-women collective passionate about serving the yoga, coaching, and spiritual communities with mindful and healthful cuisine that nurtures body, mind, and spirit.

Just like the lotus flower from which we draw our inspiration—symbolizing purity, enlightenment, and rebirth—we believe in the transformative power of food. At Lotus Chefs, we see every meal as an opportunity to feed not just the body but also the soul. We prioritize high-quality, locally-sourced ingredients from sustainable farms, ensuring each dish supports both the individual and our island's vibrant ecosystems.

Our culinary philosophy is simple: food is medicine. That's why we meticulously tailor our menus to reflect your specific health goals and dietary preferences, infusing every dish with love and intention. Whether you're following a plant-based, paleo, raw, Ayurvedic, or any special diet, we're here to create meals that resonate with your way of living and eating.

Retreats are sacred times of connection and growth. We are committed to enhancing these experiences by aligning our nourishing creations with the energy and intentions of your event. Our chefs aren't just experts in the kitchen—they also bring a deep understanding of movement and healing modalities, enriching the retreat experience with their diverse skills.

Whether you are looking to deepen the healing journey of your guests or simply want to offer an unforgettable culinary experience, Lotus Chefs is here to help. We are eager to discuss how we can support your retreat and contribute to your community's journey towards greater health and harmony.

We offer two tiers of service for dinners and daily package deals:

- **Classic Zen:** simple and classic, our signature retreat catering menu
- **Goddess Luxe:** adds in opulent touches such as appetizers, plated desserts, and elevated decor

Please reach out to explore how we can nourish and delight you and your guests. We look forward to serving you!

With warmest aloha,
Kyra Bramble Owner and Chef at Lotus Chefs

2025 Pricing Notes

At the heart of our work is a deep love for the retreat community and a commitment to creating nourishing, unforgettable experiences. We understand that retreat leaders need to balance honoring their time with profitable retreats with keeping retreats attainable financially for their participants. We also struggle with this, wanting to offer discounts for members of our community, but at the same time needing to honor our own time and investment in high quality ingredients. We cannot compete with retreat prices in Bali, Mexico, Greece, or other destinations with lower costs than we have here.

Maui is a breathtaking and sacred place, but it also comes with unique challenges. The cost of living here is significantly higher than in many other retreat destinations, and we believe in paying fair, livable wages to our team. *For example, in Bali, a worker may earn just \$288 per month, while for us in Maui, that's a full day day rate!!!* We pay fairly and with love, ensuring that those who serve your retreat can not only make a living but truly thrive in this beautiful place we call home.

Additionally, the cost of food in Maui is significantly higher due to import expenses and the fair wages paid to local farmers and food producers. Supporting local and organic is an investment in health and community. Every dollar spent here supports not just a retreat experience, but an entire community committed to sustainability, ethical labor practices, and locally sourced, high-quality ingredients.

Pricing Adjustments for 2025: Rather than a general price increase, we've made thoughtful adjustments based on community feedback and operational insights to keep our services accessible while maintaining the highest standards:

- **Inclusion of Animal Proteins:** Recognizing a growing preference for animal proteins at retreats, we now include these in all dinner services without additional charges, previously considered an upgrade.
- **Revised Pricing Tiers for Smaller Groups:** We have revised our pricing structure to better accommodate smaller groups. We previously started per-person rates at 10 guests. However, to better meet the needs of smaller retreats, we now offer a new pricing tier for groups of 8-11 guests. This tier allows smaller groups to enjoy our services without the stress of meeting higher minimums.
- **Goddess Luxe Service Option:** For those seeking an even more elevated experience, we have introduced the "Goddess Luxe" service. This premium option includes appetizers, plated desserts, higher-end animal proteins, and bespoke tablescaping designed especially for ceremony.

These changes are crafted with love and intention, ensuring that our service offerings evolve in harmony with the desires and needs of our cherished community. We are excited to continue nurturing unforgettable, soulful retreat experiences with these enhanced offerings. - Kyra. owner

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About: Breakfast & Brunch

Breakfast isn't just a meal; it's an experience that frames the canvas of your day. We at Lotus Chefs, with our expertise in crafting plant-based delicacies, believe in nourishing both the body and soul as you embark on your retreat journey.

We're excited to present you with two curated breakfast & brunch experiences:

1. CONTINENTAL BREAKFAST - SELF-SERVE*: EMBRACE SIMPLICITY

For those seeking a relaxed, do-it-yourself breakfast ambiance, this option is perfect. Experience a casual and affordable self-serve model, ready for you the previous night. This includes:

- An assortment of locally roasted coffee, medicinal teas, handmade nut milks, local honey
- Local bread toast bar with assorted spreads
- A rotating selection of granola and fruit with superfood toppings
- Boiled organic eggs
- Our unique treat of the day, rotating between stuffed local papaya boats and gluten-free muffin and fruit
- Rotating rainbow superfood smoothies are Included with our Goddess Luxe selection!

**Please note: "Simple Zen" is hands-off from our staff, includes prep & shopping only, leaving the guests responsible for serving and cleanup, while "Goddess Luxe" includes onsite service.*

2. BRUNCH EXPERIENCE: DIVE INTO DECADENCE

For those seeking a lavish spread, our brunch option seamlessly combines the continental offerings with delectable hot items. Feast upon:

- Gluten-free quiche
- Breakfast Buddha bowls
- Scrambled eggs and roasted potatoes
- ... and more of our chef specials!

Our breakfast and brunch menus shine a spotlight on the rich and vibrant produce of Maui. With a commitment to farm-to-table ethics, Our goal is always 80% or greater of our ingredients are locally and/or organically sourced.

Sample Menu: Breakfast & Brunch

SAMPLE MORNING CONTINENTAL SPREAD

Locally roasted coffee, medicinal tea assortment, fresh nut milk, organic moo creamer, local raw honey, raw sugar, stevia, MCT oil, rotating spa waters & superfood smoothies (for hosted breakfast), local and organic fruit platter, hard-boiled organic eggs, toast bar with local bread, gf bread, local jam, organic almond butter, grass-fed butter, vegan butter, fancy granola, and superfood toppings, organic yogurt, vegan yogurt. (please ensure you request any specialty ingredients as we always strive to shop with minimal waste in mind)

AVOCADO TOAST BAR

Local sourdough, gluten-free bread, ghee, Maui avocado, Pauwela micros, cucumber ribbons, and rainbow tomato. Roasted baby potatoes garlic and rosemary. Local baby greens. Fresh fruit spread. All morning beverages.

*available v/gf

IRISH CHEDDAR & FENNEL QUICHE

Caramelized fennel & Maui onion, white Irish cheddar, cauliflower quiche with truffle basil pesto. Roasted baby potatoes garlic and rosemary. Local baby greens. Fresh fruit spread. All morning beverages.

*available gf

THE CLASSIC

Scrambled organic eggs with chives & white cheddar, rosemary garlic roasted potatoes. Local soy-free tempeh "bacon". Local sourdough & gluten-free bread. Local baby greens. Fresh fruit spread. All morning beverages.

*available gf

ACAI BOWLS

Blended acai, banana, and blueberry topped with superfood granola, fresh papaya, fresh mango, and toasted coconut.

GREEN POWER PROTEIN

Poached organic eggs, wilted Maui greens, roasted rosemary baby potatoes, Maui herb chimichurri, local sourdough.

*available v/gf

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About: Lunch

At Lotus Chefs, we believe that lunch is an essential midday meal that provides energy, nourishment, and sustenance for the rest of your day. Lunch is our middle meal, served at the hottest part of a busy day, and intentionally kept lighter, so you stay can stay active and engaged without feeling weighed down.

Our lunch menu features a simple and balanced approach, with rotating soup and salad-style, buddha bowl, or handheld offerings that showcase a variety of cultural expressions and flavor combinations.

We always prioritize fresh and organic ingredients sourced from local farms and vendors, prioritizing sustainability and the environment.

We also offer to-go options for guests who prefer to take their meals with them on their adventures to waterfalls or the beach.

Each lunch includes a special drink and rotating spa water.

We can also customize menus with an Ayurvedic or macrobiotic focus, or add protein-rich options like eggs, seafood, poultry, or additional plant proteins to help you feel fuller for longer.

Whatever your dietary preferences or needs, we're committed to creating a meal that nourishes your body and aligns with your intentions.

Please note that the sample items listed may vary depending on the availability of ingredients on our beautiful, isolated island. Contact us to create a personalized lunch menu that fits your retreat or event needs.



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Sample Menu: Lunch

CLASSIC SOUP & SALAD

Cauliflower fennel coconut soup, fennel frond truffle pesto. Arugula salad with toasted almonds, shaved fennel, and honey balsamic dressing. White bean herbed salad. Local sourdough & gluten-free bread with herbed garlic grass-fed or vegan butter. Kula strawberry lemonade.

**v / available gf*

MEDICINAL PHO BAR

Medicinal lemongrass-turmeric-ginger aromatic broth, rice noodles, shiitake ginger mushrooms, cilantro, basil, and bean sprouts. Grilled sesame bok choy & oyster mushrooms. Green papaya salad with peanut ginger dressing. Turmeric ginger honey tonic.

**available v/gf*

TACO BAR

Roasted butternut squash adobo soup with cashew lime crema. Taco salad bar with romaine lettuce, grilled bell pepper, grilled zucchini, grilled green banana, black beans, cotija cheese, and lime-cilantro vinaigrette. Pineapple gluten-free cornbread muffins. Watermelon agua fresca.

**gf/ available v*

MEZZE PLATTER

Basil kale hemp pesto, smokey Baba ganoush, garlic confit beet hummus, rainbow crudites, olives, feta. Flatbread & gluten-free crackers. Grilled rainbow veggies. Mediterranean-style salad bar with preserved lemon vinaigrette. Cucumber mint cooler.

**gf / available v*

HAWAIIAN "TLT"

Seared Maui tempeh "bacon" on toasted local bread, caramelized onions, tomato, sprouts, lettuce, avocado, herbed vegan mayo. Purple Molokai potato dill salad with vegan mayo and wilted kale. Mint lemonade.

**v/ available gf*

RUSTIC ITALIAN

Chunky veggie soup with white beans, kale, roasted tomato, celery, and seasonal veggies, Maui herbs. Massaged kale "Caesar salad" with hempseed cream dressing and gluten-free croutons. Local sourdough & gluten-free bread herbed garlic grass-fed or vegan butter.

**available gf*

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About: Dinner

At Lotus Chefs, we view dinner as a sacred ritual, the ideal conclusion to a day filled with activity or relaxation. Our dinner offerings are designed to ground, nourish, and celebrate the day's experiences, presenting a rich array of multicultural flavors and the best locally-sourced produce, including unexpected delights like arugula, butternut squash, and strawberries.

Dinners are crafted to foster reflection and connection, with dishes that inspire conversation and deepen community ties. While our meals are primarily gluten-free and plant-based, we now include small portions of high-quality animal proteins such as organic chicken, local ground venison, and wild ahi for poke. We also offer bread and dairy to accommodate various dietary preferences. We are happy to source local fish, local chicken, and local steak for market rate.

Elevate your dining experience with our "Goddess Luxe" upgrade, which includes an appetizer, enhanced animal protein options, upgraded service, a plated dessert, and a beautifully curated tablescape. Each meal concludes with a handpicked sweet treat from our chef, alongside a curated beverage and refreshing spa water.

Our goal is to ensure that each meal reflects the retreat's intentions and the guests' journeys, providing not just nourishment but a complete alignment with their spiritual and physical pathways.

Please note, the items listed are sample offerings, as availability can fluctuate on our beautiful but isolated island. At Lotus Chefs, we are committed to creating an unforgettable dining experience that supports each guest's journey to health and harmony.



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Menu: Dinner

LOCAL STYLE

Choice wild tuna or local tempeh poke* with sweet sesame ginger sauce. Coconut cilantro rice. Grilled rainbow veggies. Mixed local green salad with honey miso sesame dressing. Herbal medicinal iced tea. Chef's choice sweet treat.

*gf / available v

SOUTHEAST ASIAN

Grilled lemongrass chicken, tofu or local fish, thai yellow coconut veggie curry. Sticky rice steamed in banana leaf. Green papaya rainbow salad with peanut coconut sauce. Butterfly pea iced tea. Chef's choice sweet treat.

*gf / available v

ITALIAN STYLE

Gluten-free gnocchi with Maui pesto macadamia cream sauce or local venison ragu. Massaged kale "caesar salad" with hempseed dressing, toasted herb pumpkin seeds, parmesan. Assorted local & gluten-free bread. Fresh moringa lemonade. Chef's choice sweet treat.

*gf / available v

CLASSIC DINNER

Lemon garlic chicken or stuffed portobello or local fish. Mashed potatoes with garlic confit. Grilled or roasted rainbow veggies. Arugula, and baby spinach salad with toasted almonds, pickled red onion, dried cranberries. Cucumber medicinal iced tea. Chef's choice sweet treat. .

*gf / available v

MEXICAN FAJITA MADNESS.

Ground local beef or local white fish or stewed jackfruit tacos. Spanish rice, black beans, tortillas, queso. Roasted tomato tropical fruit salsa with fresh corn chips. Chef's salad with tomato, jicama, corn, pepitas, cilantro paprika lime dressing. Cinnamon tamarind agua fresca. Chef's choice sweet treat.

*available gf / v

NORTH AFRICAN / MEDITERRANEAN FUSION CHOICE

Handmade falafels or grilled lemon za'atar chicken. Grilled eggplant, zucchini, bell pepper. Tahini lemon sauce. Garlic confit beet hummus. Herbed flatbread & gluten-free crackers. Quinoa "tabbouleh". Feta & mixed olives. Farm-to-table salad. Fresh moringa mint lemonade. Chef's choice sweet treat.

*available gf / v

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Menu: Pupus (Appetizers)

TOMATO CONFIT BRUSCHETTA

Crostini, Hana cherry tomato garlic confit, Parmesan, truffle, Maui herbs
**available v & gf*

RAINBOW GRAZING BOARD

Chef's choice imported & local charcuterie, cheese, crudités, and delicacies
**available v & gf*

BAKED BRIE

Baked brie, roasted garlic, assorted Maui fruit, Maui honey, fig crackers

ISLAND DUMPLINGS

Mixed veggies wrapped in local chewy wrappers, steam-fried to order with chef's sauce
**v*

SALSA TRIO

Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole & fresh corn chips
**v/gf*

TUNA POKE*

Sesame-marinated wild sashimi ahi, avocado, green onions, wasabi aioli, taro root & corn chips
**gf*

MEZZE PLATTER

Baked feta and cherry tomatoes OR beet garlic hummus, olive, fresh veggies, flatbread, crackers
**available v/gf*

TEMPEH LAAB

Spiced local tempeh with kefir lime and other aromatics, served with lettuce cups and local herbs
**gf/v*

**These items are considered premium and may exceed the standard budget due to market variability and additional labor.*

Menu: Sweets

ZEN CLASSIC DESSERTS

Included with all dinner services, our Zen Classic menu offers a selection of simple yet delightful desserts. Cap off your meal with favorites like mango sticky rice, tapioca mango pudding, gluten-free banana bread, almond meal snickerdoodles, or a comforting coconut milk hot chocolate.

GODDESS LUXE DESSERTS

Our Goddess Luxe service turns every gathering into a special celebration with curated specialty desserts such as ceremonial cacao chocolate mousse, lavender lemon bars, Maui coffee chocolate truffles, cardamon carrot cake, vegan peanut butter ice cream sandwiches. For those seeking an elevated experience, one custom cake per 4 day booking is included with our luxe service.

CHEF ERIN'S RAW VEGAN CHEESECAKES

Alternatively, add a bespoke touch to any day with our luxurious cakes available for custom inquiry with our Chef Erin's Raw Vegan Cheesecakes – Made with all plant-based, gluten-free, organic, and/or local ingredients starting at \$100/cake. Sample flavors include: Matcha Vanilla Bean, Raspberry Rose + Cacao, Blueberry Tahini, Spiced Ginger Pear (Seasonal), Lilikoi Lemon (Seasonal), Banana Sesame with Date Caramel, Custom Fruit, Custom Chocolate



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About: Hydration

At Lotus Chefs, we offer a comprehensive beverage service to complement our culinary offerings, ensuring every aspect of your dining experience is delightful and health-focused.

BREAKFAST AND BRUNCH BEVERAGES

Start your day with our freshly roasted Maui coffee, served with a choice of dairy creamer or handmade nut milk, raw sugar, and local honey. These are included with all breakfast or brunch bookings.

TEA STATION

Available all day, our self-serve tea station allows guests to choose from a variety of herbal & camellia sinensis teas and tisanes, along with local honey and raw sugar.

LUNCH AND DINNER BEVERAGES:

Enhance your meal with our selection of spa waters and rotating medicinal drinks and tonics. Options such as elderberry iced tea or moringa lemonade are included, all prepared using the finest onsite water sources to support health and wellness.

KANGEN WATER UPGRADES:

For those seeking an elevated hydration experience, we offer Kangen Water as a premium upgrade. Sourced from Enagic's innovative water ionization technology, Kangen Water is high-vibrational, pH-balanced, and rich in antioxidants, making it an excellent choice for optimal hydration and health benefits. It helps neutralize acidity in the body, promotes better hydration, and boosts overall wellness.

Please note that Kangen Water is available at select locations with compatible sink attachments. We charge a setup fee of \$75 and a daily service rate of \$50 for the provision of Kangen Water.



About: Animal Proteins

At Lotus Chefs, our menus are designed to celebrate the richness of plant-based cuisine, complemented by a thoughtful optional inclusion of animal proteins to cater to all dietary preferences.

STANDARD CLASSIC ZEN PROTEINS

Included in all dinner services, we provide small portions (3-5 oz per person) of high-quality organic proteins. These include organic chicken, ground Maui beef, ground Maui venison, and frozen fish, ensuring that even our standard offerings maintain a level of quality and sustainability.

GODDESS LUXE DINNER PROTEINS

For those opting for our Luxe dinner service, we elevate the experience with small main portions (3-5 oz) of premium meats such as higher-end cuts of local venison and steak, or local fresh seafood. Alternatively, we offer larger portions (6-10 oz) of the standard proteins for a more indulgent meal.

SAMPLE PROTEIN OPTIONS & UPCHARGES (MARKET DEPENDENT)

- Local Fresh Fish: \$15+ per serving
- Imported Fresh Fish (such as Salmon): \$10+ serving
- Local Sustainable Chicken: \$15+ per serving
- Venison Steaks: \$20+ per serving
- Classic NY or Ribeye Steaks (Beef): \$20+ per serving
- Sashimi Grade Ahi (for Poke or Steaks): \$20+ per serving

Our commitment extends to ensuring that every guest's dietary needs and preferences are met, allowing them to enjoy their meals fully. We are always happy to collaborate with you to tailor a menu that aligns with your specific requirements. Our prices reflect our commitment to sourcing high quality ingredients.



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Inclusive Pricing Guide

Service: Breakfast Spread

Guest Count	Classic Self-Serve	Luxe Hosted
8-11	\$30	\$45
12-18	\$25	\$40
19-27	\$22	\$35
28+	\$18	\$30

Service: Single Meals

Guest Count	Brunch/Lunch	Dinner	Luxe Dinner
8-11	\$75	\$85	\$120
12-18	\$65	\$75	\$110
19-27	\$60	\$70	\$105
28+	\$55	\$65	\$100

Luxe Dinner includes appetizer, plated dessert, elevated service, light tablescaping

All labor and food costs included, excluding of premium ingredients

Tax, travel & admin fees additional

4 days minimum service for retreat rates

Please refer to contract for all details



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Inclusive Pricing Guide

Classic Zen Full Day Service *self-serve breakfast + lunch + dinner*

Guest Count	Simple Delights 3 Meals / Day
8-11	\$145
12-18	\$125
19-27	\$115
28+	\$105

Goddess Luxe Full Day Service *hosted breakfast + lunch + luxe dinner*

Guest Count	Simple Delights 3 Meals / Day
8-11	\$200
12-18	\$175
19-27	\$160
28+	\$145

Goddess Luxe includes breakfast service with superfood smoothie, lunch service, appetizer & plated dessert at dinner, elevated service, light tablescaping

All labor and food costs included, excluding of premium ingredients

Tax, travel & admin fees additional

4 days minimum service for retreat rates

Please refer to contract for all details



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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, reusable 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, North Shore, Upcountry, Haiku, Huelo

4.712% GET

- Our services, like all services in Maui County, are subject to the Maui General Excise Tax (GET) of 4.712%. 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, equipment, 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.

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 head chef, 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.
- Menu planning consultation to suit your retreat's preferences and dietary needs.
- Dietary alterations to accommodate guests with food allergies or restrictions.
- Plating either buffet, family style, or individual depending on menu and kitchen logistics.
- Grocery shopping and local ingredient sourcing.
- Service curated to your retreat and venue, chef's choice of table, buffet or family.
- 2 initial consultation calls. Full availability via email from contract signing to the event date.
- Details and event logistics, clearly organized.
- Access to our media kit and professional formatted teaser menus and promotional materials.
- Extensive access to equipment and supplies such as Vitamix, food processor, and other tools as needed.
- Cloth napkins and elegant platters and serving utensils for a polished presentation.
- 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.
- Dishes, flatware, or glasses (available for an upgrade if needed).
- Alcoholic beverages, though pairing recommendations or sommelier/mixologist can be provided.
- Tableware and glassware, with recommendations and rental facilitation available upon request.
- Tablecloths, with recommendations and rental facilitation available upon request.
- 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 stove, 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:

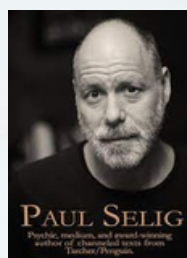
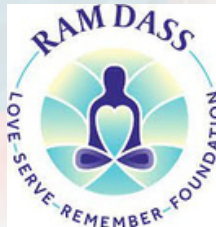
- Full plateware and bespoke tablescapes, available from our archives or via rental.
- Custom floral arrangements and lei-making classes.
- Hawaiian chanting, hula dancing, and cultural immersion experiences.
- Private yoga classes tailored to your needs.
- Massage therapy to help you relax and unwind.
- 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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Who we've worked with....



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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

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