"CU Networking Snorkel, Sip, Sail & Sunset" taking place on Sunday, November 5. This trip leaves from "Haleakala Porte Cochere" also known as the hotel "Groups Entrance" *promptly* at <u>1:30PM</u>. This hotel departure location is just beside our breakfast/meeting location (the Haleakala Ballroom). It returns back to the hotel at approximately 7:00 PM.

There will be two buses transporting the group to two different boat slips. If you prefer to be on a boat with another attendee, that attendee would also need to be on your same bus.

Below you will find more information on what to bring and attached is a sample menu for this event.

DON'T FORGET TO BRING A TOWEL! (Towels will not be provided on the boat.)

Footwear - Please choose comfortable, soft-soled non-marking shoes with plenty of grip. Avoid wearing high heels or shoes with hard soles. This type of footwear offers little traction and can be potentially dangerous should you happen to lose your footing. If you are open to an authentic Hawaiian sailing experience, then you are welcome to go barefoot! That's what our crew does!

Please note - Late Afternoons could be a bit chilly. Bring a sweatshirt or windbreaker, sunglasses, and towels, and get ready to set sail for adventure!

Sample Menu

Appetizer Menu:

- Pulled Pork Slider on a sweet bun w/ a tropical Coleslaw
- Kalbi-style BBQ Chicken Satay (GF)
- Tomato basil Mozzarella Caprese with a balsamic reduction and a stuffed green olive (GF)
- Hummus with fresh veggies (GF, Vegan)
- Seasonal Dessert (GF)

Premium Bar Menu:

- Kona Brewing CO. Longboard Lager
- Kona Brewing Co. Big Wave Golden Ale
- Sauvignon Blanc
- Pinot Noir
- Prosecco
- Captain's Mule- Our thirst-quenching twist on the classic Moscow Mule... New Amsterdam Vodka, splash of soda mixed with Elixir G ginger syrup and lime.
- *Coco Rum Punch*... Rumhaven Coconut Rum, passion fruit, orange and guava juice (POG) and fresh lime.
- Good Ol' Fashioned Redemption Bourbon, agave syrup, splash of water, Watkins bitters.
- Lahaina Sunrise Camarena Reposado Tequila, Ginger ale, POG juice, splash of Elixir G ginger syrup and lime.
- 808 Margarita Camarena Reposado Tequila, agave syrup, pineapple juice and a dash of bitters.