A spectacular oceanfront setting, PERFECT FOR YOUR CELEBRATION
Meal Periods

**LUNCH** (20 guest minimum)
11:00am to 2:00pm reservation times

**APPETIZER/PUPU PARTIES** (25 guest minimum)
2:00pm to 5:00pm

**DINNER EVENTS** (20 guest minimum)
5:00pm to 9:00pm start times

**ROOM RENTAL FEES**
Room rental fees may apply for exclusive bar, private room rental or flexible time frames.
Leilani’s has the ability to fulfill your special event needs whatever the size. The ‘Ohana room is designed to create a more intimate atmosphere for your special day. The living room is a bit larger and more open with views, art and music. Leilani’s offers partial restaurant buy-outs for the utmost private Hawaiian experience. Specializing in fresh Hawaiian fish, local organic produce and prime grade beef, there is no doubt the flavors and excellent service will leave you with the aloha spirit in your heart.
Cocktail Style Menu
(25 guest minimum)

PROSCIUTTO BASIL PRAWNS
Charred pineapple vinaigrette, pickled beets

COCONUT PRAWNS
Curried dipping sauce

PANKO CRUSTED CALAMARI
Ginger-yuzu cocktail

FRESH CEVICHE
Hawaiian catch, upcountry citrus, crunchy local vegetables, crispy taro chips

TARO HUMMUS & LOCAL CRUDITE
Toasted flat bread & taro chips

KALUA PORK QUESADILLA
Chipotle sour cream, pico de gallo

CUMIN RUBBED PORK RIBS
Sambal bbq

MAUI ONION MARINATED BEEF SKEWERS
Charred green onion gremolata

HAWAIIAN AHI POKE
Fresh ogo, Maui onion, crispy taro chips

ROGERS ALL NATURAL CHICKEN WINGS
Sriracha-Guava wing sauce

CRISPY PARMESAN ARINCINI’S
Tomato bourbon glaze

LUMP CRAB CAKES
Big island heart of palm, serrano aioli

HURRICANE FRIES
Gochujang aioli, furikake

CRISPY CHICKEN KATSU
Shredded cabbage, tangy katsu sauce

ROASTED KULA BEETS
Red Hawaiian salt, house made ricotta, fresh lemon zest, watercress

SLIDERS
CHOICE OF:

- PANIOLO
  sambal bbq sauce, onion ring, Vermont cheddar

- CLASSIC
  1000 isle dressing, Vermont cheddar, brioche bun

- HAWAIIAN
  Maui pineapple, teriyaki glaze, white cheddar
**Event Menus**

**BUFFET MENUS**

**Pikake Lunch Buffet**
*(35 guest minimum)*

**MAUI FRESH SALAD**
Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

**CAESAR SALAD**
Waipoli jr romaine, shaved parmesan, housemade croutons, classic dressing

**HERB ROASTED FISH**
Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut

**HULI HULI CHICKEN**
Citrus soy glazed, Auntie Leilani’s char sui fried rice with local Maui vegetables

**DUROC PORK RIBS**
Dry rubbed, honey sambal bbq sauce, mac & cheese, beer mustard cabbage slaw

**ACCOMPANIMENTS:**
White Rice
Chive mashed potatoes
Seasonal Local Vegetables
Hawaiian sweet bread & butter
Apple banana bread pudding

**DESSERT:**
APPLE BANANA BREAD PUDDING
Hawaiian sweet bread, chocolate chips, salted caramel sauce

*$35 PER PERSON*
*Children 12 and under can be charged half of the menu price or order off the Keiki menu.*

---

**Gardenia Taco Bar**
*(35 guest minimum)*

**BUILD YOUR OWN!**

**FISH**
Fresh hawaiian catch, cajun rubbed and grilled

**CHICKEN**
All natural Wayne Farms chicken

**PORK**
Compart Family Farms slow roasted all natural pork

**CHEESE**

**CABBAGE**

**BLACK BEANS**

**TOMATILLO AIOLI**

**HOUSE MADE SALSA**

**GUACAMOLE**

**SOUR CREAM**

**FLOUR OR CORN TORTILLAS**
Made fresh daily in Lahaina

**HOMEMADE TORTILLA CHIPS**

**ASSORTED DESSERT DISPLAY**

*$32 PER PERSON*
*Children 12 and under can be charged half of the menu price or order off the Keiki menu.*

Vegetarian, vegan and any allergy modifications can be accommodated

Menu items and prices are subject to change due to seasonal availability
Event Menus

PLATED LUNCH

**Plumeria**
(20 guest minimum, 40 guest maximum)

**ENTRÉES:** (SELECT ONE)

**FRESH FISH SANDWICH**
Waipoli Farms butter lettuce, tomatoes, local sprouts, Meyer lemon tartar, pineapple jicama salad

**BEACHSIDE CHEESEBURGER & FRIES**
1/2 pound proprietary blend of Angus beef, cheddar, local tomato, shredded lettuce, Maui onion, brioche bun

**FARMER’S MARKET COBB**
Locally sourced farmers bounty, Launiupoko eggs, blue cheese, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing

**DESSERT:**
**APPLE BANANA BREAD PUDDING**
Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

**$24 PER PERSON**

**Hibiscus**
(20 guest minimum, 40 guest maximum)

**STARTER:**
**MAUI FRESH SALAD**
Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

**ENTRÉES:** (SELECT ONE)

**CHEF’S FRESH HAWAIIAN CATCH**
Herb grilled, steamed rice, pineapple jicama salad, citrus chimichurri

**USDA PRIME SIRLOIN**
Balsamic glazed maui onions, garlic herb butter

**PARMESAN CRUSTED**
Fresh herbs, lemon-caper reduction, farmer’s market vegetables

**DESSERT:**
**APPLE BANANA BREAD PUDDING**
Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

**$32 PER PERSON**

Children 12 and under can be charged half of the menu price or order off the Keiki menu. Menu items & prices are subject to change due to seasonal availability.
Event Menus

‘OHANA STYLE DINNER MENUS
All menu items served family style.

**Melia**
(40 guest minimum)

**COCONUT SHRIMP**
Thai curry dipping sauce

**PANKO CRUSTED CALAMARI**
Ginger-yuzu cocktail sauce

**MAUI FRESH SALAD**
Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

**ENTRÉES:**

**HERB ROASTED FRESH FISH**
Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut

**GRILLED FILET MIGNON**
Charred green onion gremolata, celery root puree, grilled broccolini

**HULI HULI CHICKEN**
Citrus soy glazed, Auntie Leilani’s char sui pork fried rice with local Maui vegetables

**ACCOMPANIMENTS:**
Chive Mashed Potatoes
Fire Grilled Local Vegetables
Auntie Leilani’s char sui fried rice
Celery root puree with gremolata

**DESSERT:**
APPLE BANANA BREAD PUDDING
Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

$65 PER PERSON

**Protea**
(40 guest minimum)

**PROSCIUTTO BASIL PRAWNS**
Charred maui gold pineapple vinaigrette, pickled golden beets

**MAC & CHEESE STUFFED MEATBALL**
House made ricotta, tomato bourbon glaze

**MAUI FRESH SALAD**
Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

**ENTRÉES:**

**SESAME CRUSTED AHI**
Coconut & citrus jasmine rice, shiitake-soy butter, grilled Kula asparagus

**GRILLED FILET MIGNON**
Charred green onion gremolata, celery root puree, grilled broccolini

**PARMESAN CRUSTED FRESH FISH**
Local vegetables, meyer lemon caper butter

**HULI HULI CHICKEN**
Citrus soy glazed, Auntie Leilani’s char sui pork fried rice with local Maui vegetables

**ACCOMPANIMENTS:**
Chive Mashed Potatoes
Fire Grilled Local Vegetables
Auntie Leilani’s char sui fried rice
Celery root puree with gremolata

**DESSERT:** (SELECT ONE)
FLOURLESS CHOCOLATE CAKE
Maui made chocolate, rich and dense, Kula strawberries

HULA PIE
Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

$85 PER PERSON

Parties of 50 or more must be confirmed on one of the ‘Ohana Style Menus.
Children 12 and under can be charged half of the menu price or order off the Keiki menu.
Menu items & prices are subject to change due to seasonal availability.
Event Menus

PLATED DINNER MENUS

Lokelani
(20 guest minimum, 50 guest maximum)

MAUI FRESH SALAD
Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

ENTRÉES: (SELECT ONE)
HERB ROASTED FRESH FISH
Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut

PARMESAN CRUSTED FRESH FISH
Local vegetables, meyer lemon caper butter

MAUI ONION SirLOIN
USDA Prime steak, bacon mashed potato, sautéed Maui onion, red wine demi glace

HULI HULI CHICKEN
Citrus soy glazed, Auntie Leilani’s char sui pork fried rice with local Maui vegetables

DESSERT:
APPLE BANANA BREAD PUDDING
Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

$55 PER PERSON

Puakenikeni
(20 guest minimum, 50 guest maximum)

PUPU PLATTER FOR THE TABLE WITH:
BBQ Ribs
Coconut Shrimp
Panko Crusted Calamari

MAUI FRESH SALAD
Pickled beets, Surfing Goat cheese, shaved fennel, cherry tomato, toasted macadamia nuts, white balsamic vinaigrette

ENTRÉES: (SELECT ONE)
HERB ROASTED FRESH FISH
Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut

SESAME CRUSTED AHI
Coconut & citrus jasmine rice, shiitake-soy butter, grilled Kula asparagus

GRILLED FILET MIGNON
Charred green onion gremolata, celery root puree, grilled broccolini

HULI HULI CHICKEN
Citrus soy glazed, Auntie Leilani’s char sui pork fried rice with local Maui vegetables

DESSERT: (SELECT ONE)
FLOURLESS CHOCOLATE CAKE
Maui made chocolate, rich and dense, Kula strawberries

APPLE BANANA BREAD PUDDING
Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

$70 PER PERSON

Children 12 and under can be charged half of the menu price or order off the Keiki menu.
Menu items & prices are subject to change due to seasonal availability.
Event Menus

KEIKI BANQUET MENU
Leilani's also offers options for children 12 and younger.

Keiki

ENTRÉES: (SELECT ONE)

CHEESEBURGER
USDA beef, choice of fries, Maui gold pineapple chunks or fresh vegetables

CRISPY CHICKEN
All-natural chicken, crunchy panko crust, choice of fries, Maui gold pineapple chunks or fresh vegetables

MACARONI AND CHEESE
Ditalini pasta noodles, house made cheddar & jack cheese sauce

GRILLED FRESH FISH
Local line caught fish, side of tartar sauce, steamed rice, fresh vegetables

GRILLED STEAK & FRIES
RR Ranch signature filet, Maui grown vegetables

FRESH FISH OR GRILLED CHICKEN TACO
Lahaina made flour tortilla, crisp shredded iceberg, chips & salsa

GRILLED CHICKEN CAESAR SALAD
All-natural Wayne Farms chicken breast, Maui grown romaine, parmesan

DESSERT:
MACADAMIA NUT ICE CREAM WITH HOT FUDGE

$15 PER KEIKI
Beverage Options

BAR/ALCOHOL TAB | BASED ON CONSUMPTION

Flexibility is yours. You can have beverages charged onto a credit card or run on a separate tab that you can place a specified dollar amount to. Guests can order beverages at their leisure on your tab only.
Tropicals

FRESH SQUEEZED MAI TAI
Our signature cocktail made with aloha, fresh Hawaiian juices with two types of rum | 13

HIBISCUS PALOMA
Made with our very own barrel of Patron reposado tequila, house made hibiscus syrup, white grapefruit juice, fresh lime juice | 14

GINGER HOKU
Ocean vodka, ginger beer, mango puree, fresh lime juice, fresh mint, orange bitters | 14

LEI’S LEMONADE
Citrus vodka, fresh lemonade, splash of cranberry | 12

LAVA FLOW
Our classic Pina Colada with an eruption of strawberries | 11

1944
Our version of a classic tiki cocktail with a premium blend of Maui made Kula rums, fresh lime juice, orange curacao, orgeat | 14

MYNA BIRD
Meyers rum, aperol, pineapple juice, fresh lime | 13

THE LIME IN THE COCONUT
Coconut vodka, fresh squeezed lime, fresh pineapple, coconut water | 12

ANUENUE
“Looks like a sunset, tastes like a rainbow” Gold rum, tropical vodka, mango puree, lilikoi with a strawberry swirl | 12

KIMO’S GROG
Ocean Vodka, house made ginger syrup, ginger beer, lime juice | 13

PAINKILLER
Pusser’s rum, coconut cream, pineapple juice, OJ, nutmeg | 13

TROPICAL ITCH
Our spin on the classic and don’t forget your back scratcher | 13

Mocktails

TIKI TEA
Fresh brewed ice tea, house made lemon-rosemary syrup | 4.5

HANG TEN
Pineapple vanilla soda | 4.5

K.P. PUNCH
Auntie Leilani’s secret recipe | 6.5

TROPICAL SMOOTHIE
Passion fruit, mango, and pineapple blended with a strawberry swirl | 7

Drafts

Leilani’s proudly uses the 29° Blizzard Draft System

LEILANI’S SEASONAL SELECTIONS
Ask your server about today’s offerings

TALK STORY PALE ALE
Kohola Brewing Co. Lahaina, HI | 8

PAU HANA PILSNER
Maui Brewing Co. Kihei, Hawaii | 7.25

BIG SWELL IPA
Maui Brewing Co. Kihei, Hawaii | 7.50

DOUBLE OVERHEAD DIPA
Maui Brewing Co. Kihei, Hawaii | 9

DUKE'S BLONDE ALE
Kona Brewing Co. Kona, Hawaii | 7

LONGBOARD LAGER
Kona Brewing Co. Kona, Hawaii | 7

LAVA MAN RED ALE
Kona Brewing Co. Kona, Hawaii | 7

GREAT WHITE WITBIER
Lost Coast Brewery Eureka, CA | 7.50

FRESH SQUEEZED IPA
Deschutes Brewery Bend, OR | 8.25

BLACK BUTTE PORTER
Deschutes Brewery Bend, OR | 8

LAGUNITAS IPA
Lagunitas Brewing Co. | 8

TANGERINE EXPRESS IPA
Stone Brewing Co. Escondido, CA | 8.75

WOLF PUP SIPA
Golden Road Brewing Los Angeles, CA | 8.25

AVATAR IPA
Elysian Brewing Co. Seattle, WA | 8.75

PACIFICO
Grupo Modelo S.A. de C.V. Mexico | 6.25

COORS LIGHT
Coors Brewing Co. Golden, CO | 6.25
Wine List
Glass / Bottle, *Indicates Half Bottle

Sparkling

MIONETTO PROSECCO Treviso, Italy 9.5 | 46
LOKELANI Rose, Maui, Hawaii 48
GRUET BRUT New Mexico 48
VEUVE CLICQUOT ‘YELLOW LABEL’ BRUT Reims, France 60* | 115
DOM PÉRIGNON BRUT Épernay, France 250

Whites & Rosé

TAPIZ ROSÉ Mendoza, Argentina 10 | 38
SELBACH ‘AHI’ RIESLING Mosel, Germany 9 | 34
HANDLEY GEWÜRZTRAMINER Anderson Valley 36
RIFF PINOT GRIGIO Delle Venezie, Italy 8.5 | 32
ACROBAT PINOT GRIS Oregon 9.5 | 36
SWANSON PINOT GRIGIO Napa Valley 49
ST. SUPERY SAUVIGNON BLANC Napa Valley 10 | 38
KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand 12 | 46
CAPE MENTELLE SAUVIGNON BLANC + SEMILLON Margaret River, Australia 48
DUCKHORN SAUVIGNON BLANC Napa Valley 34* | 65
PINE RIDGE CHENIN BLANC + VIognIER California 35
LINE 39 CHARDONNAY California 9 | 34
RAYMOND ‘R’ COLLECTION CHARDONNAY California 10 | 38
BUTTER CHARDONNAY California 46
STUHLMULLER ‘ESTATE’ CHARDONNAY Alexander Valley 14 | 54
BROCARD ‘VAU DE VEU’ PREMIER CRU CHARDONNAY Chablis, France 70
ROMBAUER CHARDONNAY Carneros 79
KISTLER CHARDONNAY Sonoma Mountain 94

Reds

LINE 39 PINOT NOIR California 9 | 34
MEIOMI PINOT NOIR California 13 | 49
BELLENE SAUVIGNY LES BEAUNE PINOT NOIR Burgundy, France 75
DOMAINE SERENE ‘EVENSTAD RESERVE’ PINOT NOIR Willamette Valley 99
PULENTA ‘LA FLOR’ MALBEC Mendoza, Argentina 11 | 42
BODEGAS VOLVER TEMPRANILLO La Mancha, Spain 12 | 46
HESS COLLECTION ‘ARTEZIN’ ZINFANDEL Mendocino County 10 | 38
PEACHY CANYON ‘WESTSIDE’ ZINFANDEL Paso Robles 33* | 55
THE PRISONER Napa Valley 79
JIM BARRY ‘LODGE HILL’ SHIRAZ Clare Valley, Australia 12 | 46
CHARLES SMITH ‘VELVET DEVIL’ MERLOT Columbia Valley, WA 9.5 | 36
DECOY MERLOT BY DUCKHORN Sonoma County 59
RODNEY STRONG CABERNET SAUVIGNON Sonoma County 10 | 38
OBSIDIAN CABERNET SAUVIGNON Red Hills Lake County 15 | 58
JUSTIN CABERNET SAUVIGNON Paso Robles 58
CANVASBACK BY DUCKHORN CABERNET SAUVIGNON Red Mountain, WA 78
SILVER OAK CABERNET SAUVIGNON Alexander Valley 120
SHAFER ‘ONE POINT FIVE’ CABERNET SAUVIGNON Stags Leap District 150
Frequently Asked Questions

WHAT TYPE OF EVENTS CAN I HOST AT LEILANI’S ON THE BEACH?
Leilani’s on the Beach may host all types of events including wedding dinners, rehearsal dinners, birthdays and anniversaries, holiday parties, baby showers, even corporate events. Lunch and dinner events are available.

ARE RESERVATIONS AVAILABLE FOR BEACHSIDE GRILL?
We do not take reservations for the Beachside Grill casual menu. However, luncheon events are offered during the day for more casual set menus.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?
We have specific areas within the restaurant floor plan that can accommodate large parties up to 50 guests.

DO I NEED TO SELECT A BANQUET MENU?
Parties of 20 or more are considered “large parties” and are required to select from on of our banquet menus. Menus and prices are subject to change without notice.
**CAN I BRING MY OWN CAKE?**
Cakes may be brought in on the day of the event. A cake cutting fee of $2 per person will apply. Please inform your Banquet Coordinator if you will have a cake delivered for your event.

**CAN I BRING DECORATIONS?**
Yes, you may bring in decorations to add to the table a few minutes prior to your event. The restaurant will not permit affixing anything to the walls, floor, or ceiling. Confetti and glitters are not permitted in the restaurant.

**DO YOU HAVE SPECIAL PRICING FOR CHILDREN?**
Yes, for events confirmed on a plated menu, children age 12 and under may order ala carte from the keiki menu. For events confirmed on a family style menu, children will be charged half of the menu price.

**ARE THERE TIME RESTRICTIONS ON THE EVENT?**
Unless the contract indicates otherwise, there is a 2 ½ hour time allotment for our banquet events. Lunch and pupu events will be allotted 2 hours. For an event time longer than the allotted time frame or for an event that goes beyond the end time, an overtime fee will apply.

**ARE MUSIC AND DANCING ALLOWED?**
Due to Maui state law, dancing is not allowed: however we do have a great live entertainment schedule plus a mix of Hawaiian music playing in the restaurant over our new Bose speaker system.

**MAY WE BRING IN OUR OWN WINE?**
We do not offer corkage for our banquet events. We offer a great selection of wine, please ask our Banquet Coordinator for a full wine list.

**WHEN DO YOU NEED A FINAL HEAD COUNT?**
Final guest count is due 72 hours prior to your events. If a final guest count is not provided by the deadline, the tentative count will become your final guarantee.

**CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?**
Yes, we can certainly accommodate vegetarian guests, as well as guests with allergy requests. Please let your Banquet Coordinator know if you have guests with special dietary needs and we will present our options.

**ARE DEPOSITS REQUIRED?**
To guarantee your date and time for your event, we require a deposit of 50% of the estimated food cost and signed banquet agreement. Deposit payments may be processed through a credit card over the phone or sent in the form of a check.

**WHEN IS FINAL PAYMENT DUE?**
Full payment will be due at on the day of at the conclusion of your event.
Additional Policy Information

The following general policies and contract agreement are in place to ensure the best possible experience for your event at Leilani’s.

**MENU SELECTION**
Groups of 20 or more are required to select one of our banquet event menus. For banquets with plated meals, advance entrée selection is not necessary. Your guests may make their selection during the event. ‘Ohana style menus are served on platters for self-serve family style, progressive meals. Each item on the ‘Ohana style menu will be served to your guests. Notification of any guests with dietary restrictions as soon as possible is appreciated.

**ATTENDANCE GUARANTEES**
Final guest count must be given no later than 72 hours prior to your event date. If no final count is received by this deadline, your tentative count will become your final guaranteed count. If the actual number of guests is less than the final guarantee, you will still be charged for the final confirmed guest count. If the number of guests are more than you guaranteed, we will do the best to accommodate but will not be able to promise it will be an easy fix.

**FOOD AND BEVERAGE LIMITATIONS**
Food and beverage prices are subject to change at any time and without notice. Food (with the exclusion of cakes), liquor, beer and wine must be purchased from the restaurant only. Cakes may be brought in on the day of the event; a $2 per person cake cutting fee will apply.
TIME CONSTRAINTS
All dinner events are allotted 2 1/2 hours from your start time, unless the contract indicates otherwise. Likewise, lunch and pupu events are allotted 2 hours from your start time. If your party arrives late for the event, the original reservation time will still be used. We will try our best to accommodate and improve the situation, however, we cannot make any guarantees. If your party wishes to stay longer or exceeds the time limit, we will charge an overtime fee of $25 per person for each additional 30 minutes.

DEPOSITS AND CONTRACTS
We require a deposit and signed contract in order to secure your event date and time. The deposit is equivalent to 50% of the estimated food cost, which Leilani’s will determine for you. The deposit may be processed through credit card (please call us in order to process, at 808.661.4495) or sent in the form of a check to Leilani’s and mailed to:

LEILANI’S
c/o Banquets/Events
2435 Kannapali Parkway Bldg. J1
Lahaina, HI 96761

BILLING AND PAYMENTS
All events will be subject to one master bill. An 20% service charge will be added to all food & beverage contracted by the restaurant. 4.167% HI State Tax will be added to the entire bill at the end of your event. Final payment is due at the conclusion of your event. We accept cash and the following credit cards – Visa, Mastercard, American Express, Discover, Diner’s Club or JCB.

CANCELLATIONS
You will have 72 hours prior to your event date with no fees. Any event cancelled within less than 72 hours will be subject to charges for the full amount of the agreed event.

CONDUCT AND DAMAGES
It is required that one person be specified as the “contact person” for the event. The contracted client agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the establishment until the time all guests have left the establishment. This person will be held responsible for the conduct of your guests and recognize that we must act in accordance with Maui County Liquor Laws. We are not allowed to “knowingly permit any person under the influence of liquor or disorderly person to be or remain in or on the license premise. Leilani’s on the Beach reserves the right to refuse to serve alcohol to any guest. You, the contracted client, must pay the restaurant any and all damages arising from the occupancy and use of the restaurant facilities by the client, client contractors, guests and any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during, or following the event. Any damages or injuries claimed by the contracting client and/or attendees not reported within 72 hours of the conclusion of the event shall be waived by the contracting client.

OUR GUARANTEE TO YOU
In the event that the restaurant cannot perform according to the signed contract due to circumstances beyond its control, all deposits will be applied to a future date agreed upon by the restaurant and client, not to exceed one year and one month of the original date.