



LEILANI'S

On the Beach



A spectacular oceanfront setting,

PERFECT FOR YOUR CELEBRATION



LUNCH (20 guest minimum)

11:00am to 2:00pm reservation times

APPETIZER/PUPU PARTIES (25 guest minimum)

11:00am to 5:00pm

DINNER EVENTS (20 guest minimum)

4:45pm-5:30pm, 8:30pm start times

please inquire with a banquet coordinator for additional time offerings

ROOM RENTAL FEES

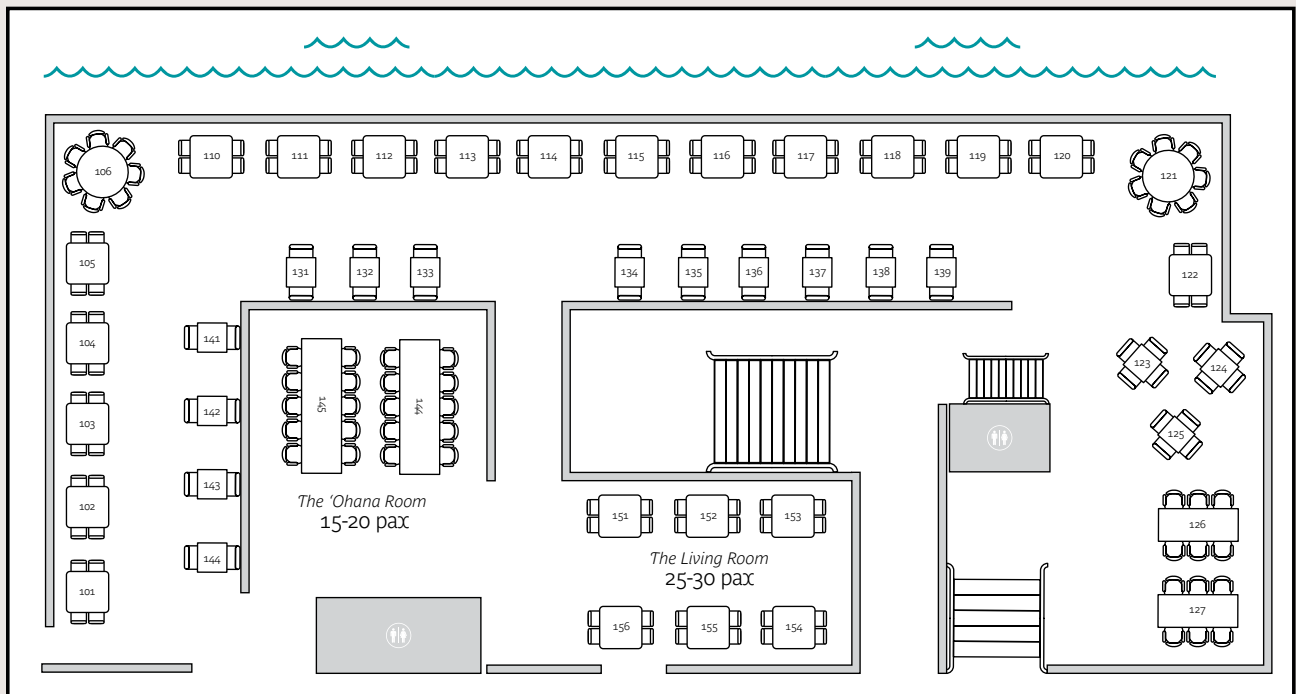
Room rental fees may apply for exclusive bar, private room rental or flexible time frames.

Restaurant Layout

We offer three distinctly different areas for seating:

- **THE 'OHANA ROOM**
Seats up to 20 people
- **THE LIVING ROOM**
Seats up to 30 people
- **THE 'OHANA ROOM & THE LIVING ROOM**
Seats up to 50 people
- **PARTIAL/FULL RESTAURANT BUYOUT**
Seats up to 200 people
Space allocated depending on room size

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.



Event Menu

LEHUA COCKTAIL STYLE PARTY

Enjoy tray passed appetizers with your beverages. A great format for a simple get together or meet and greet prior to an event. Make it an interactive meal with a larger selection of menu items

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

 Gluten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

*Consuming raw or uncooked food may increase your risk of foodborne illness

Pricing

Choose the number of items to meet the needs of your party and offer your guests a nice variety

(25 guest minimum)

3 FOR \$33

4 FOR \$36

5 FOR \$39

6 FOR \$42

7 FOR \$45





A La Carte Pupu Option

Groups may choose to add pupus to any existing menu or create a custom menu

PROSCIUTTO PRAWNS | \$4 EACH

COCONUT PRAWNS | \$4 EACH

MAUI ONION BEEF SKEWERS* 🍷 | \$3.50 EACH

CRISPY CALAMARI | \$3 EACH

CHEF'S CUSTOM BEEF SLIDER* | \$5 EACH

SRIRACHA CHICKEN WINGS | \$3 EACH

LUMP CRAB CAKES | \$6 EACH

CUMIN RUBBED RIBS 🍷 | \$3 EACH

FRESH HAWAIIAN CEVICHE* | \$4 EACH

FRESH HAWAIIAN AHI POKE* | \$4 EACH

CRISPY PARMESAN ARINCINIS | \$3 EACH

ROASTED KULA BEETS 🍷 | \$3 EACH

KALUA PORK QUESADILLA | \$3 EACH

🍷 Gluten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

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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 siu fried rice with local Maui vegetables

DUROC PORK RIBS

Dry rubbed, honey sambal bbq sauce, beer mustard cabbage slaw

ACCOMPANIMENTS:

White Rice
Mac & Cheese
Seasonal Local Vegetables
Hawaiian sweet bread & butter

DESSERT:

ASSORTED DESSERT DISPLAY

\$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.

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Vegetarian, vegan and any allergy modifications can be accommodated

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*

Caramelized 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



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Children 12 and under can be charged half of the menu price or order off the Keiki menu.

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 siu pork fried rice with local Maui vegetables

ACCOMPANIMENTS:

Chive Mashed Potatoes
Fire Grilled Local Vegetables
Auntie Leilani's char siu 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 siu pork fried rice with local Maui vegetables

ACCOMPANIMENTS:

Chive Mashed Potatoes
Fire Grilled Local Vegetables
Auntie Leilani's char siu fried rice
Celery root puree with gremolata

DESSERT: (SELECT ONE)


LILIKOI LEMON BAR

Tropical fruit, gluten free crust

HULA PIE

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

\$85 PER PERSON

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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.

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 siu 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 siu pork fried rice with local Maui vegetables

DESSERT: (SELECT ONE)


LILIKOI LEMON BAR

Tropical fruit, gluten free crust

APPLE BANANA BREAD PUDDING

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream

\$70 PER PERSON

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Children 12 and under can be charged half of the menu price or order off the Keiki menu.

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

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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.

Beachside Beverages

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 Anejo tequila, house made hibiscus syrup, white grapefruit juice, fresh lime juice | 14

GINGER HOKU Pau Maui 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 Pau Maui vodka, house made ginger syrup, ginger beer, lime juice | 13

PAINKILLER Kula dark rum, coconut cream, pineapple juice, OJ, nutmeg | 13

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

PAINKILLER Kula dark rum, coconut cream, pineapple juice, OJ, nutmeg | 13

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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

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

PAU HANA PILSNER
Maui Brewing Co. Kihei, Hawaii | 8

BIG SWELL IPA
Maui Brewing Co. Kihei, Hawaii | 8

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

DUKE'S BLONDE ALE
Kona Brewing Co. Kona, Hawaii | 7.50

LONGBOARD LAGER
Kona Brewing Co. Kona, Hawaii | 7.50

LAVA MAN RED ALE
Kona Brewing Co. Kona, Hawaii | 7.50

KANAHA BLONDE ALE
Kona Brewing Co. Kona, Hawaii | 7.50

GREAT WHITE WITBIER
Lost Coast Brewery Eureka, CA | 7.50

FRESH SQUEEZED IPA
Deschutes Brewery Bend, OR | 8

TWILIGHT SUMMER ALE
Deschutes Brewing Bend, OR | 8.25

DA SHOOTZ! PILSNER
Deschutes Brewing Bend, OR | 8.25

LAGUNITAS IPA
Lagunitas Brewing Co. | 8

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

MANGO CART WHEAT ALE
Golden Road Brewing Los Angeles, CA | 8.75

PACIFICO
Grupo Modelo S.A. de C.V. Mexico | 7

COORS LIGHT
Coors Brewing Co. Golden, CO | 6.50

MICHELOB ULTRA
Michelob Brewing St. Louis, MO | 6.50

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

KAENA ROSÉ Santa Ynez Valley	11 42
SELBACH 'AHI' RIESLING Mosel, Germany	9 34
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	55
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
STUHMULLER 'ESTATE' CHARDONNAY Alexander Valley	14 54
BROCARD 'VAU DE VEY' 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
MADFISH SHIRAZ Western Australia	10 38
CHARLES SMITH 'VELVET DEVIL' MERLOT Columbia Valley, WA	9.5 36
DECOY MERLOT BY DUCKHORN Sonoma County	59
ORIN SWIFT LOCATIONS "I" SERIES Italy	13 50
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?

Most types of events can be hosted at Leilani's On The Beach including wedding dinners, rehearsal dinners, birthdays and anniversaries, holiday parties, baby showers, even corporate events. Lunch and dinner events are also 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 one 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 be included in the master bill. 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 and Hawaii State liquor laws, 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 guest count.

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 Event 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.



Terms and Conditions

The following terms and conditions 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 the scheduled start time of your event. Likewise, lunch and pupu events are allotted 2 hours from your scheduled start time. If your party arrives late for the event, the scheduled start time will still be used. While we will try our best to accommodate a late arrival, we cannot guarantee that you will be able to stay longer; you may be asked to leave if we have other scheduled events. 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 or part thereof.

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

A service charge, currently 20% of the total food and beverage revenue (plus all applicable taxes), will be added to all food and beverage charges. Included as part of the service charge is a gratuity (currently 18% of total food and beverage revenue) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by restaurant to cover non-itemized costs of coordinating and running the 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 to cancel with no fees. Any event cancelled less than 72 hours before the scheduled time of the event will be subject to charges for the full amount of the event.

CONDUCT AND DAMAGES

One person must be identified as the "contact person" for the event. The person signing the Event Agreement agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the restaurant until the time all guests have left the restaurant. Additionally, this person will be held responsible for the conduct of your guests. We must act in accordance with Maui County and Hawaii State Liquor Laws which means that we are not allowed to "knowingly permit any person under the influence of liquor or any disorderly person to be or remain in or at the restaurant. The person signing the Event Agreement agrees to pay Leilani's on the Beach for any and all damages arising from the occupancy and use of the restaurant for the event including any contractors, guests and any person(s) present for the event. Payment for such damages shall be due immediately upon receipt of an invoice detailing repair costs. Leilani's on the Beach does 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 person signing the Event Agreement and/or attendees not reported within 72 hours of the conclusion of the event shall be waived.

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.





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On the Beach