



# LEILANI'S

*On the Beach*



*A spectacular oceanfront setting,*

PERFECT FOR YOUR CELEBRATION





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

**DINNER EVENTS** (20 guest minimum)  
4pm-5pm reservation 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 different areas in the upstairs dining room for seating.

*When reserving a space, a food and beverage minimum will be required.*

- **THE 'OHANA ROOM**

Seats up to 24 guests | \$4000 food and beverage minimum

- **THE LIVING ROOM**

Seats up to 30 guests | \$3500 food and beverage minimum

- **THE LAHAINA SIDE**

Seats up to 30 guests | \$4500 food and beverage minimum

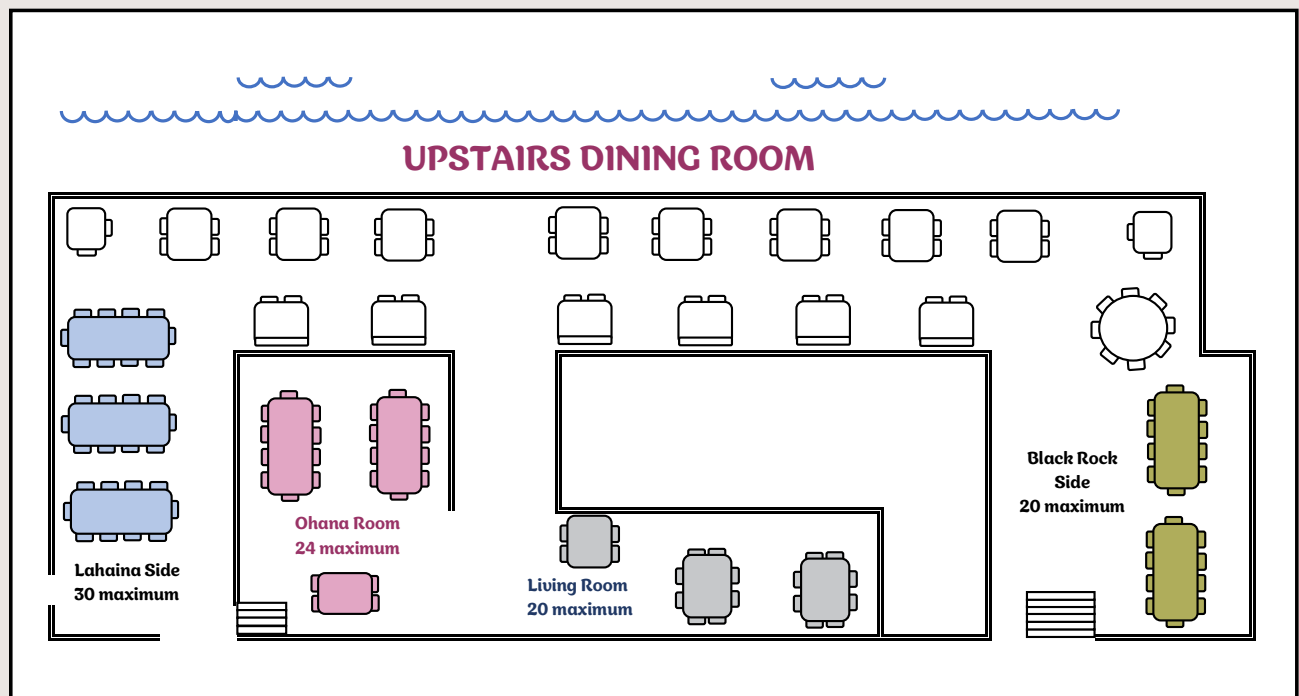
- **THE BLACKROCK SIDE**

Seats up to 20 guests | \$3500 food and beverage minimum

- **DINING ROOM/FULL RESTAURANT BUYOUT**

Please contact the Banquet Coordinator for details

Leilani's offers partial restaurant buyouts for the utmost in 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 Menus

## 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)

#### 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

Taro chips

#### KALUA PORK QUESADILLA

Chipotle sour cream, pico de gallo

#### CUMIN RUBBED PORK RIBS

Sambal bbq

#### HAWAIIAN AHI POKE\*

Fresh ogo, Maui onion, crispy taro chips

#### ROGERS ALL NATURAL CHICKEN WINGS

Sriracha-Guava wing sauce

#### LUMP CRAB CAKES


Jicama, local corn & pickled red onion, tomatillo aioli

#### HURRICANE FRIES

Gochujang aioli, furikake

#### CRISPY CHICKEN KATSU

Shredded cabbage, tangy katsu sauce

 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  
Menu items and prices are subject to change based on seasonal availability.



## 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 \$36**

**4 FOR \$40**

**5 FOR \$43**

**6 FOR \$46**

**7 FOR \$49**



## A La Carte Pupu Option

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

**COCONUT PRAWNS | \$4 EACH**

**CRISPY CALAMARI | \$3.50 EACH**

**SRIRACHA CHICKEN WINGS | \$3.50 EACH**

**CUMIN RUBBED RIBS 🍷 | \$4 EACH**

**FRESH HAWAIIAN CEVICHE\* | \$4 EACH**

**FRESH HAWAIIAN AHI POKE\* | \$5 EACH**

**KALUA PORK QUESADILLA | \$3.50 EACH**

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# Event Menus

## BUFFET MENUS

### Pikake Lunch Buffet

(35 guest minimum)

#### MAUI FRESH SALAD

Upcountry greens, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette

#### CAESAR SALAD

Waipoli jr romaine, shaved parmesan, housemade croutons, classic dressing

#### HERB ROASTED FISH

#### HULI HULI CHICKEN

#### SAMBAL BBQ PORK RIBS

#### ACCOMPANIMENTS:

Jasmine Rice  
Yukon Gold Mashed Potatoes  
Seasonal Local Vegetables

#### DESSERT:

TROPICAL SORBET WITH  
WHITE CHOCOLATE  
MACADAMIA NUT COOKIE

#### \$43 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

##### TROPICAL SORBET WITH WHITE

##### CHOCOLATE MACADAMIA NUT COOKIE

#### \$41 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

Menu items and prices are subject to change based on seasonal availability.

# Event Menus

## PLATED LUNCH

### Plumeria

(20 guest minimum, 40 guest maximum)

#### ENTRÉES: (SELECT ONE)

##### FRESH FISH & CHIPS

Duke's Blonde Ale battered, Meyer lemon tartar

##### 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, Surfing goat cheese, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing

#### DESSERT:

##### TROPICAL SORBET WITH WHITE CHOCOLATE MACADAMIA NUT COOKIE

**\$32 PER PERSON**

### Hibiscus

(20 guest minimum, 40 guest maximum)

#### STARTER:

##### MAUI FRESH SALAD

Upcountry greens, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette

#### ENTRÉES: (SELECT ONE)

##### CHEF'S FRESH HAWAIIAN CATCH

Herb grilled, steamed rice, pineapple jicama salad, green onion gremolata

##### PETIT FILET & WEDGE

Garlic herb butter, classic iceberg wedge salad, crumbed blue cheese, applewood-smoked bacon, local tomato, ranch dressing

##### PARMESAN CRUSTED FRESH FISH

Fresh herbs, lemon-caper reduction, farmer's market vegetables


#### DESSERT:

##### HULA PIE

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

**\$41 PER PERSON**



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

Menu items and prices are subject to change based on 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

#### WAIPOLI FARMS ROMAINE & KUMU FARMS KALE

Classic Caesar dressing, parmesan crisps, Lahaina farm hardboiled egg

#### ENTRÉES:

##### HERB ROASTED FRESH FISH

Toasted Macadamia Nut

##### GRILLED FILET MIGNON\*

Charred green onion gremolata

##### HULI HULI CHICKEN

All natural chicken, Kalbi glazed

#### ACCOMPANIMENTS:

Bacon Mashed Potatoes  
Fire Grilled Local Vegetables  
Jasmine Rice

#### DESSERT:

##### TROPICAL SORBET WITH WHITE

##### CHOCOLATE MACADAMIA NUT COOKIE

**\$81 PER PERSON**

### Protea

(40 guest minimum)

#### COCONUT SHRIMP

Thai curry dipping sauce

#### PANKO CRUSTED CALAMARI

Ginger-yuzu cocktail sauce

#### MAUI FRESH SALAD

Upcountry greens, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette

#### ENTRÉES:

##### SESAME CRUSTED AHI\*

Shiitake-soy butter

##### GRILLED FILET MIGNON\*

Charred green onion gremolata

##### PARMESAN CRUSTED FRESH FISH

Meyer lemon caper butter

##### HULI HULI CHICKEN

All natural chicken, Kalbi glazed

#### ACCOMPANIMENTS:


Bacon Mashed Potatoes  
Fire Grilled Local Vegetables  
Jasmine Rice

#### DESSERT:

##### HULA PIE

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

**\$99 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.

Menu items and prices are subject to change based on seasonal availability.



# Event Menus

## PLATED DINNER MENUS

### Lokelani

(20 guest minimum, 50 guest maximum)

#### MAUI FRESH SALAD

Upcountry greens, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette

#### ENTRÉES: (SELECT ONE)

##### HERB ROASTED FRESH FISH

Jasmine rice, local vegetables, toasted macadamia nut

##### PARMESAN CRUSTED FRESH FISH

Fresh herbs, lemon-caper reduction, pineapple jicama slaw

##### RIB & CHICKEN PLATE

Compart family farms pork ribs, sambal bbq, all natural huli huli chicken, french fries, jicama slaw

#### DESSERT:

##### TROPICAL SORBET WITH WHITE CHOCOLATE MACADAMIA NUT COOKIE

**\$69 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

Upcountry greens, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette

#### ENTRÉES: (SELECT ONE)

##### PARMESAN CRUSTED FRESH FISH

Fresh herbs, lemon-caper reduction, pineapple jicama slaw

##### SESAME CRUSTED AHI\*

Jasmine rice, shiitake-soy butter, locally grown vegetables

##### GRILLED FILET MIGNON\*

Charred green onion gremolata, bacon mashed potatoes, locally grown vegetables

##### RIB & CHICKEN PLATE


Compart family farms pork ribs, sambal bbq, all natural huli huli chicken, french fries, jicama slaw

#### DESSERT:

##### HULA PIE

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

**\$86 PER PERSON**

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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 based on seasonal availability.

# Event Menus

## KEIKI BANQUET MENU

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

### Keiki

#### ENTRÉES: (SELECT ONE)

All items come with choice of rice, fries, or fresh fruit

#### CHEESEBURGER\*

1/4 lb. USDA choice beef, cheddar cheese

#### CRISPY CHICKEN

Crispy all-natural chicken strips, panko breaded, ranch dipping sauce

#### MACARONI AND CHEESE

Freshly cooked pasta, housemade cheddar cheese sauce

#### FRESH FISH & CHIPS

Battered, fried crisp, tartar suace


#### GRILLED CHICKEN CAESAR SALAD

All-natural Wayne Farms chicken breast, Maui grown romaine, parmesan

#### DESSERT:

#### MACADAMIA NUT ICE CREAM WITH HOT FUDGE

**\$17 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.





# 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 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, beverage, and fee revenue (plus all applicable taxes), will be added to all 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 7 days prior to your event date to cancel with no fees. Any event cancelled less than 7 days 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.







**LEILANI'S**  
*On the Beach*

LEILANIS.COM

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808.661.4495

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