



LEILANI'S

On the Beach



A spectacular oceanfront setting,

PERFECT FOR YOUR CELEBRATION



LUNCH (20 guest minimum)
11:00am to 12:30pm reservation times

DINNER EVENTS (20 guest minimum)
4:30pm-5pm reservation times
please inquire with a banquet coordinator for additional time offerings

ROOM RENTAL FEES
Room rental fees may apply for 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 26 guests | \$4000-\$5000 food and beverage minimum

- **THE LIVING ROOM**

Seats up to 27 guests | \$4000-\$5000 food and beverage minimum

- **THE LAHAINA SIDE**

Seats up to 30 guests | \$4500-\$5500 food and beverage minimum

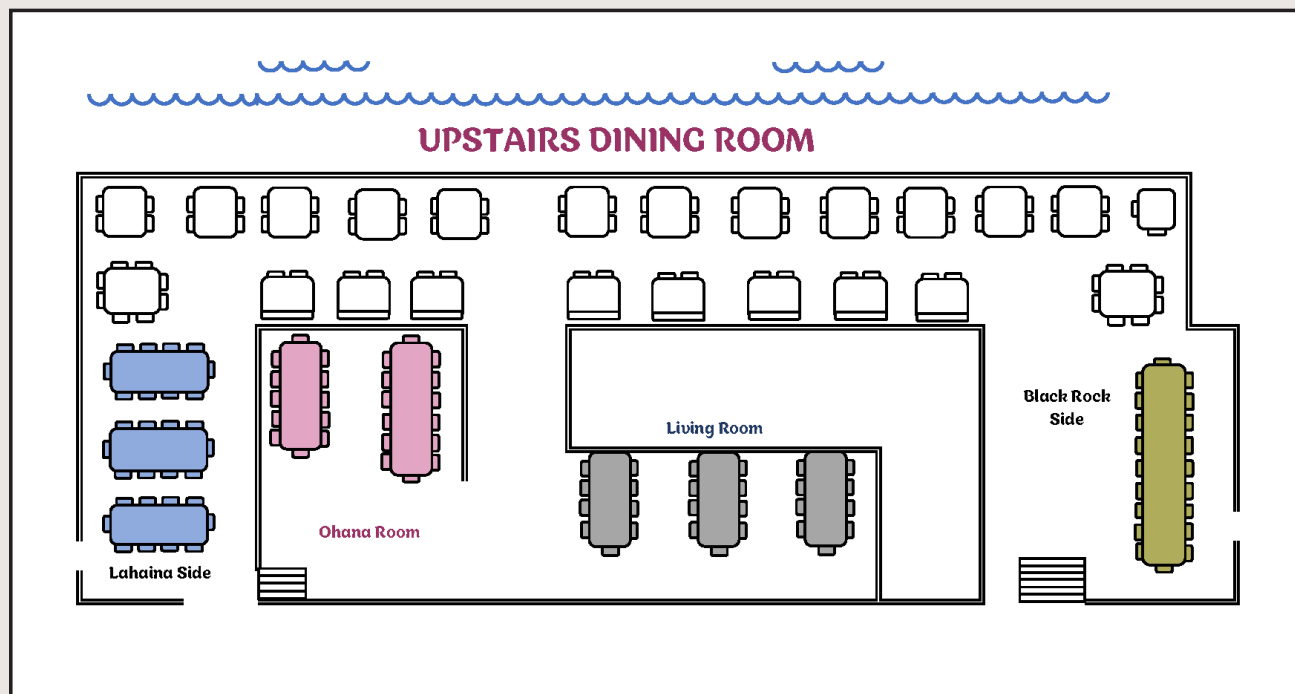
- **THE BLACKROCK SIDE**

Seats up to 20 guests | \$3500-\$4500 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

BUFFET MENUS

Pikake Lunch Buffet

(35 guest minimum)

MAUI FRESH SALAD

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese, toasted macadamia nuts, white balsamic vinaigrette

HERB ROASTED FISH

HULI HULI CHICKEN

KOREAN PORK RIBS

ACCOMPANIMENTS:

Jasmine Rice
Yukon Gold Mashed Potatoes
Seasonal Local Vegetables

DESSERT:

LILIKOI PONO PIE

WHITE CHOCOLATE MACADAMIA NUT COOKIE

\$58 PER PERSON

Children 10 and under may be selected to be charged half off the menu price or order off of the keiki menu.

Menu option must be given with the final guest count 72 hours prior.

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

HOMEMADE TORTILLA CHIPS

DESSERT:

LILIKOI PONO PIE

WHITE CHOCOLATE MACADAMIA NUT COOKIE

\$52 PER PERSON

Children 10 and under may be selected to be charged half off the menu price or order off of the keiki menu.

Menu option must be given with the final guest count 72 hours prior.

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

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)

PŪPŪ:

CALAMARI STRIPS

Panko crusted, ginger-yuzu cocktail sauce

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

MAUI FARMER'S COBB

Locally sourced farmers bounty, Launiupoko eggs, Surfing goat cheese, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing

FRESH FISH TACOS

Cajun rubbed, roasted tomatillo aioli, cheddar & jack cheese, shaved cabbage, chile de arbol salsa, fresh tortilla chips, choice of corn or flour tortilla

\$42 PER PERSON

Hibiscus

(20 guest minimum, 40 guest maximum)

PŪPŪ: (CHOICE OF ONE - SERVED FAMILY STYLE)

CALAMARI STRIPS

COCONUT SHRIMP

STARTER:

MAUI FRESH SALAD

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese, toasted macadamia nuts, white balsamic vinaigrette

ENTRÉES: (SELECT ONE)

PARMESAN CRUSTED FRESH FISH

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

RIB & CHICKEN PLATE

Compart family farms pork ribs, sambal bbq, all-natural huli huli chicken, mac salad, white rice

'ĀINA VEGETABLE PLATTER

Roasted Hamakua mushroom, Kapalua beets, kale, macadamia nut hummus, toasted farro, baby potato, carrot, green bean, and green onion gremolata

\$57 PER PERSON

ADD DESSERT \$5 PER PERSON

PONO PIE



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*Consuming raw or uncooked food may increase your risk of foodborne illness
Children 10 and under may order from 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

(30 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

‘ĀINA VEGETABLE PLATTER

Roasted Hamakua mushroom, Kapalua beets, kale, macadamia nut hummus, toasted farro, baby potato, carrot, green bean, and green onion gremolata

ACCOMPANIMENTS:

Bacon Mashed Potatoes
Fire Grilled Local Vegetables
Jasmine Rice

DESSERT:

LILIKOI PONO PIE

\$99 PER PERSON

Protea

(30 guest minimum)

COCONUT SHRIMP

Thai curry dipping sauce

PANKO CRUSTED CALAMARI

Ginger-yuzu cocktail sauce

MAUI FRESH SALAD

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese, toasted macadamia nuts, white balsamic vinaigrette

ENTRÉES:

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:

LILIKOI PONO PIE

WHITE CHOCOLATE MACADAMIA NUT COOKIE

\$119 PER PERSON

 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

Parties of 30 or more are asked to select one of the ‘Ohana Style Menus. Children 10 and under may select to be charged half off the ‘Ohana menu price, or order from the keiki menu. Menu option must be given with the final guest count 72 hours prior.

Event Menus

PLATED DINNER MENUS

Lokelani

(20 guest minimum, 30 guest maximum)

MAUI FRESH SALAD

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese, toasted macadamia nuts, white balsamic vinaigrette

ENTRÉES: (SELECT ONE)

HERB ROASTED FRESH FISH

Jasmine rice, local vegetables, toasted macadamia nut

GARLIC SHRIMP PAPPARDELLE

Maui made pasta, local kale, cherry tomato, white wine cream, fresh herbs, and parmesan

RIB & CHICKEN PLATE

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

DESSERT: (CHOICE OF ONE FOR THE MENU)

HULA PIE (SERVED FAMILY STYLE)

LILIKOI PONO PIE (SERVED INDIVIDUALLY)

\$89 PER PERSON

Puakenikeni

(20 guest minimum, 30 guest maximum)

PUPU PLATTER FOR THE TABLE WITH:

Korean Pork Ribs
Coconut Shrimp
Panko Crusted Calamari

MAUI FRESH SALAD

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese, toasted macadamia nuts, white balsamic vinaigrette

ENTRÉES: (SELECT ONE)

PARMESAN CRUSTED FRESH FISH

Fresh herbs, lemon-caper reduction, pineapple jicama slaw

‘ĀINA VEGETABLE PLATTER

Roasted Hamakua mushroom, Kapalua beets, kale, macadamia nut hummus, toasted farro, baby potato, carrot, green bean, and green onion gremolata

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: (CHOICE OF ONE FOR THE MENU)

HULA PIE (SERVED FAMILY STYLE)

LILIKOI PONO PIE (INDIVIDUALLY SERVED)

\$99 PER PERSON

 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
Children 10 and under may order off of the keiki menu.

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



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 THE BEACH BAR?

We do not take reservations for the Beach Bar. However, our upstairs dining room is perfect for a private daytime lunch event.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

We have specific areas within the restaurant floor plan that can accommodate large parties. Leilani's has areas for 20-48 at dinner or full dining room buyouts. For a lunch event in the upstairs dining room, Leilani's offers events from 20-60 guests. Please inquire about upstairs dining room buyouts.

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 may be confirmed 60 days prior. Menu items may change due to the seasonal availability.

CAN I BRING MY OWN CAKE?

Cakes may be brought in on the day of the event. A cake cutting fee of \$3 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 ages 10 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. Leilani's charges an overtime fee of \$25 per person, per 30 minutes.

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 food and beverage minimum and signed contract. Deposits may be paid through the Tripleseat portal with a credit card 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. Children 10 and under may order a la carte from the Keiki Menu for plated events and will be charged 1/2 price for 'Ohana style menus.

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 items and pricing may be confirmed 60 days prior. 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 \$3 per person cake cutting fee will apply. In accordance with Maui County Liquor Laws, outside alcoholic beverages may not be brought into the restaurants, and no more than one alcoholic beverage may be ordered by a guest at one time. Leilani's has a maximum of 2 shots per person policy.

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 23% 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 20% 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

2435 Kaanapali Pkwy, Lahaina, HI 96761

808.661.4495

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