

BANQUETS &
SPECIAL EVENTS

WELCOME TO HULA GRILL KAA NAPALI

Located along world renowned Kaanapali Beach, Hula Grill offers stunning views of the Pacific Ocean and neighboring islands Lanai and Molokai. In addition to spectacular views, the ambiance at Hula Grill is hard to beat. Our open air restaurant has been designed to look and feel like a 1930s Hawaiian beach house. Our restaurant features white walls, dark wood tables and a variety of tropical plants. Complete with Hawaiiana decor, Hula Grill has the feel of Old Hawaii.

Our cuisine is Hawaii Regional Seafood. Our chefs use modern cooking techniques combined with Hawaiian tradition to create award winning dishes from locally sourced ingredients. We are best known as a fish house, but we serve a well-balanced menu that keeps guests coming back year after year. Some of our signature dishes include Ahi Poke Tacos, Coconut Calamari, Crab Topped Macadamia Nut Crusted Fish and Pineapple Upside Down Cake.

When bringing a group to Hula Grill, your guests will get to experience genuine Aloha from our pleasant servers and will be able to taste it in the food. We offer a wide array of menus to choose from, or you can create your own. We invite you to take a look into all we have to offer.



LOCATIONS

Two distinct settings to gather

THE DINING ROOM

Our open-air Dining Room offers generous space for your special events with spectacular ocean views and a serene Maui breeze. With various seating options to choose from, including full room reservation, you can create the perfect gathering that fits your special event needs. Our event team will help you determine the best seating arrangement based on the size of your party and the occasion you are celebrating. Get ready for an unforgettable time in the Hula Grill Ka'anapali Dining Room.

FOR EVEN MORE SPACE -

THE BAREFOOT BAR

The Barefoot Bar is an ideal extension of your gathering, providing your guests with a casual place to sit, dine and enjoy live entertainment before or after your event. Two sets of live music occur daily, with traditional hula dancing during the dinner set, creating the iconic atmosphere for the entire restaurant in the evening. Please be advised, we don't hold pre-arranged parties in this area as seating is always first come, first serve. However, for the extra special occasion we offer full restaurant buy outs that include this cherished space.



LOCATIONS

There are many different areas within the Dining Room you can be seated. The space shown below and nearest the ocean is our Leilani Room, the space in the foreground is the Waterfall Room. Smaller groups (15-68) will be seated at tables in either room. If you prefer not be seated among other diners, you may reserve either or both spaces.



The **WATERFALL ROOM** is great for cocktail & appetizer (pupu) parties or seated parties. Max capacity 40.

The **LEILANI ROOM** can only be reserved for seated parties. Max capacity 28.

When reserving a space, food and beverage minimums will be required. Max minimums and capacities would be:

The Waterfall & Leilani Rooms \$7,600 | 68 people

The Waterfall Room \$4,500 | 40 people

The Leilani Room \$3,300 | 28 people

Minimums may be reduced during the day and certain times of year.

Larger parties (60-130) will want to consider the **ALIKA LANAI**. It is a great space for parties that want a magnificent, unobstructed view of the ocean. Use of the lawn area in front of the lanai and the inside dining area behind the lanai are included in lanai rental.

The Alike Lanai \$17,000 | 130 people

Parties that need more seating or prefer greater flexibility may want to consider reserving **the entire DINING ROOM**. Envision appetizers on the lawn, seating towards the ocean and a buffet located towards the rear.

The entire Dining Room \$24,000 | 190 people



TIMES

Hula Grill is regularly open for lunch and dinner. If you are looking to join us for a seated meal and don't need a semi-private space exclusive for your group, we have a few times in which you don't have to meet a food and beverage minimum. Those times are listed below.

Luncheon Start Times

10:45 am - 2:00 pm

Dinner Start Times

4:45 pm - 5:30 pm

8:15 pm - 9:15 pm

All parties are allotted two and a half hours from your scheduled start time, but arrangements can be made for longer durations.

MENUS

We have menus for cocktail & appetizer parties, as well as two styles of lunch and dinner menus.

Menus availability does depend on group size so please follow the guidelines below:

Parties of 15-28 may select a plated or ohana menu.
The plated option is highly recommended.

Parties of 25-68 may select a pupu party menu or ohana menu.

Parties that are even larger can work with our large party coordinator to create a custom menu to suit your needs.

OHANA DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu & salad you would like to be served. All entrees will be served pupu style with farm fresh vegetables and you will get both desserts.

PAHU OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobyaki, furikake

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

SALAD

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Pan Seared Hawaiian Snapper

coconut grits, local tomato lomi-lomi, caper brown butter, toasted pepitas

Kiawe Grilled Beef Tenderloin

mashed potatoes, herb butter, housemade worcestershire sauce

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce


Flourless Chocolate Cake

maui vanilla creme anglaise

\$90

All dinner banquets are served with fresh baked herbed focaccia bread and Hula Grill's signature Chili Pepper Water



 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 undercooked foods may increase your risk of foodborne illness

OHANA DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu & salad you would like to be served. All entrees will be served pupu style with farm fresh vegetables and you will get both desserts.

'ULI 'ULI OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

Hawaiian Ceviche

fresh island fish*, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

SALAD

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

DESSERT SAMPLER

Pineapple Upside Down Cake


homemade caramel rum sauce

Flourless Chocolate Cake

maui vanilla creme anglaise

\$75

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OHANA DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu & salad you would like to be served. All entrees will be served pupu style with farm fresh vegetables and you will get both desserts.

KA 'EKE 'EKE OHANA DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

SALAD

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

ENTRÉE

Shrimp Carbonara

jumbo shrimp, house smoked duroc bacon, snow peas, cherry tomatoes, fresh pasta from lahaina

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce


Flourless Chocolate Cake

maui vanilla creme anglaise

\$60



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PLATED DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu, salad, & vegetable you would like to be served family style & which 4 entrees you would like your guests to select from.

IPU PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobyaki, furikake

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

STARTER

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Local Vegetable Pasta

lemon tarragon cream, tomatoes, parmesan

Miso Tofu & Farm Fresh Vegetables

rainbow quinoa, soy-ginger vinaigrette

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

Pan Seared Hawaiian Snapper

coconut grits, local tomato lomi-lomi, caper brown butter, toasted pepitas

Dry Aged Hawaiian Salt & Pepper Ribeye*

truffle roasted potatoes, house made worcestershire

VEGETABLE

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled

wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

DESSERT SAMPLER

Pineapple Upside Down Cake


homemade caramel rum sauce

Flourless Chocolate Cake

maui vanilla creme anglaise

\$100

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PLATED DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu, salad, & vegetable you would like to be served family style & which 4 entrees you would like your guests to select from.

PU 'ILI PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

STARTER

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

Kama'aina Kale Salad ©

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉE

Miso Tofu & Farm Fresh Vegetables

rainbow quinoa, soy-ginger vinaigrette

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Crab Topped Macadamia Nut Crusted Fresh Fish ©

coconut sesame rice, maui gold pineapple beurre blanc

Dry Aged Hawaiian Salt & Pepper Ribeye*

truffle roasted potatoes, house made worcestershire

VEGETABLE

Bamboo Steamed ©

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled ©

wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

DESSERT SAMPLER

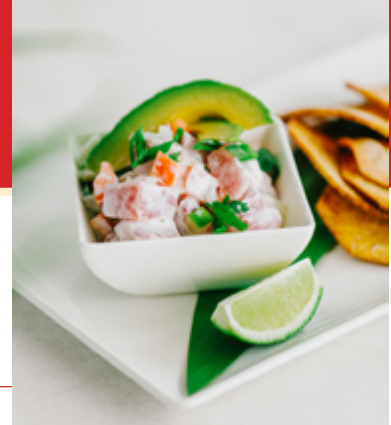
Pineapple Upside Down Cake

homemade caramel rum sauce

Flourless Chocolate Cake ©

maui vanilla creme anglaise

\$80



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PLATED DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu, salad, & vegetable you would like to be served family style & which 4 entrees you would like your guests to select from.

KALA 'AU PLATED DINNER

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

STARTER

Localicious Salad

waipoli greens, pohole fern, marinated hearts of palm, maui onion, tomato, lime ginger miso dressing

ENTRÉE

Miso Tofu & Farm Fresh Vegetables

rainbow quinoa, soy-ginger vinaigrette

Shrimp Carbonara

jumbo shrimp, house smoked duroc bacon, snow peas, cherry tomatoes, fresh pasta from lahaina

Rotisserie Chicken

spice rubbed all natural chicken, smashed yukon gold potatoes, preserved lemon relish

Kiawe Grilled Fish

chef's special rice, lemon beurre blanc

VEGETABLE

Bamboo Steamed ©

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled ©

wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce

Flourless Chocolate Cake ©

maui vanilla creme anglaise

\$60

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PUPU PARTY MENUS

PAPA HEHI COCKTAIL PARTY

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobyaki, furikake

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Charred Short Ribs

soy tamarind glaze watercress, jicama, crispy maui onions

\$45 per guest

'ILI 'ILI COCKTAIL PARTY

Chilled Vegetable

vegetable hummus, wood oven baked naan

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Coconut Calamari

spicy coconut crust, thai cocktail sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chip

\$25 per guest

A LA CARTE PUPUS

Groups 28+ may choose to add pupus to any existing menu or create a custom cocktail party menu. Prices listed indicate the price per guest.

Chilled Vegetable

vegetable hummus, wood oven baked naan 4

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce 3

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce 5

Surfing Goat Cheese Flatbread*

hamakua farms mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 3

Kalua Pork & Pineapple Flatbread

duroc pork, balsamic onions, cilantro, provolone cheese, "hapa" bbq sauce 3

Thai Chicken Flatbread

all natural chicken, bell peppers, maui onion, cilantro, sweet thai chili sauce 3

Coconut Calamari

spicy coconut crust, thai cocktail sauce 3

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 8

Lobster, Shrimp & Scallop Potstickers

guava plum sauce 5

Shrimp Cocktail


lemongrass-ginger cocktail sauce 6.5

Ahi Poke Tacos*

fresh ahi, shoyu, maui onion, chili flakes, avocado, wasabi aioli 6

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobyaki, furikake 9

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BUFFET MENU

Buffets are available to groups that are reserving the Lanai or Entire Dining Room.
This buffet can be customized to better suit your needs.

MELE BUFFET

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab & Macadamia Nut Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Ahi Katsu*

panko crusted, wasabi aioli, lemon kobyaki, furikaki

Ahi Poke Tacos *

fresh ahi, shoyu, maui onion, chili flakes, avocado, wasabi aioli

SALAD

Kama'aina Kale Salad

local curly kale, spiced organic macadamia nuts, surfing goat cheese*, maui onions, roasted beets, maui honey vinaigrette

ENTRÉES

Prime Rib*, Whole Roasted Lamb*, or Suckling Pig

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

Rotisserie Chicken

spice rubbed all natural chicken, preserved lemon relish

Stir Fry Garlic Noodles

tossed with local vegetables and tofu

DESSERT (choice of 2)

Pineapple Upside Down Cake

caramel rum sauce

Pono Pie

tropical fruit compote

Chocolate Macadamia Nut Pie

caramel rum and vanilla bean ice cream

\$140

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chip

Charred Short Ribs

soy tamarind glaze, watercress, jicama, crispy maui onions

VEGETABLES (choice of 3)

Bamboo Steamed

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Kiawe Wood Grilled


wasabi aioli, lemon soy and "everything crumbles"

Imu Roasted

imu roasted with herb butter, maui honey, ginger, sea salt

Wok-Charred

smoked duroc bacon, balsamic vinegar, toasted garlic, upcountry egg

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OHANA LUNCH MENUS



After selecting your preferred menu, you will need to indicate which (1) pupu & (3) entrees you would like to be served family style.

PUAKENIKENI OHANA LUNCH

PUPUS

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chip

Shrimp Cocktail

lemongrass poached, micro greens, yuzu oil

SALAD

Togarashi Shrimp Caesar Salad

upcountry romaine lettuce, garlic focaccia croutons, shredded parmesan

ENTRÉE

Local Vegetable Pasta

lemon tarragon cream, tomatoes, parmesan

Kiawe Grilled Chicken

thai basil & ginger sticky rice, soy tamarind glaze

Firecracker Fish

spicy firecracker aioli, black bean avocado salsa, house pickled jalapeño

\$45

TIARE OHANA LUNCH

PUPUS

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

ENTRÉE

Kiawe Grilled Chicken Caesar

upcountry romaine lettuce, garlic focaccia croutons, shredded parmesan

Surfing Goat Cheese Flatbread*

hamakua farms mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli

Kiawe Grilled Fresh Fish

thai basil & ginger sticky rice, lemon beurre blanc


\$35

Dessert can be added for \$5 per person

DESSERT DUO:

Pineapple Upside Down Cake
caramel rum sauce

Flourless Chocolate Cake
crème anglaise

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PLATED LUNCH MENUS

After selecting your preferred menu, you will need to indicate which pupu you would like to be served family style & which 4 entrees you would like your guests to select from.

PROTEA PLATED LUNCH

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips

ENTRÉE

Hawaiian Fruit & Greens

waipoli farm lettuce, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese*

Chinese Chopped Chicken Salad

all natural rotisserie chicken, romaine, cabbages, chilled vegetables, peanuts, cilantro, sesame soy dressing

Fresh Fish & Chips

beer battered, seasoned fries, lilikoi dipping sauce

Firecracker Fish

spicy firecracker aioli, black bean avocado salsa

Hula Grill Cheeseburger*

1/2 pound hand ground blend of angus chuck, brisket, and butcher's tender, white cheddar cheese, seasoned fries

substitute hana grown vegan taro patty with smashed local avocado

\$29

PLUMERIA PLATED LUNCH

PUPU

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce

ENTRÉE

Chinese Chopped Salad

all natural rotisserie chicken, romaine, cabbages, chilled vegetables, peanuts, cilantro, sesame soy dressing

Hawaiian Fruit & Greens

waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese*

Korean Fried Chicken Sandwich

hawaiian sweet roll, gochujang sauce, fresh cucumber, cilantro, pickled vegetables, seasoned fries 16.5

Hula Grill Cheeseburger*

1/2 pound hand ground blend of angus chuck, brisket, and butcher's tender, white cheddar cheese, seasoned fries

substitute hana grown vegan taro patty with avocado

Thai Chicken Flatbread

all natural chicken, bell peppers, maui onion, cilantro, sweet thai chili sauce

\$23

Dessert can be added for \$5 per person

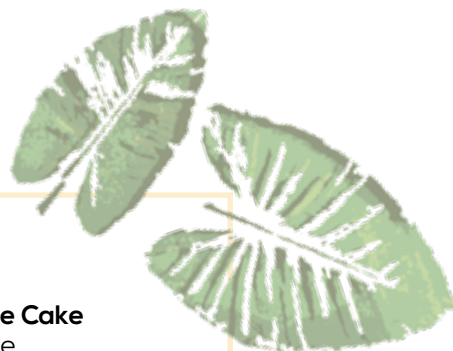
DESSERT DUO:

Pineapple Upside Down Cake
caramel rum sauce

Flourless Chocolate Cake
crème anglaise

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KEIKI MENUS

KEIKI BEVERAGES

P.O.G
Lemonade
Passion Fruit Lemonade
Mango Lemonade
Orange Juice
Pineapple Juice
Guava Juice
Cranberry Juice
Milk
No Ka 'Oi cane sugar sodas


\$3.95 - 5

KEIKI DINNER MENU

Caesar Salad
Sashimi*
Grilled Cheese & Pineapple
Grilled Fish with Rice & Broccoli
Steak* with Potatoes & Broccoli

\$14 - 20

Kids meals can be ordered during the event. No need to pre-order. Please just inform us of the number of kids attending that will not be eating what was selected for the adults.

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BLENDED DRINKS

Banana Smoothie
Ice cream milk blended with fresh bananas and ice

Strawberry Smoothie
Ice cream milk blended with strawberry puree and ice

Mango Smoothie
Ice cream milk blended with mango puree and ice

Chocolate Smoothie
Ice cream milk blended with Hershey's Chocolate Syrup and ice

Keiki Pina Colada
A blend of pineapple and coconut

Keiki Lava Flow
Our Pina Colada with an eruption of strawberry

Maui Cruiser
A blend of mango, strawberry, P.O.G. and a splash of cranberry

Mock-jito
A bubbly mix of passion fruit lemonade shaken with mojito mix and club soda

\$7

ALL DAY KEIKI MENU

Cheeseburger* with Fries
Crispy Chicken with Fries
Grilled Cheese & Pineapple
Battered Fish with Fries
Side Pineapple

\$8 - 9



BEVERAGE SERVICE

You may be wondering how we handle beverage service for your guests. Our servers and/or cocktail servers will greet your guests to take a drink order and return shortly with the guests' drinks. There is never any need for a guest to go to the bar.

Many party hosts choose to treat their guests to an open bar. It is also perfectly acceptable for you to not host drinks. There are many options between hosting a full bar and hosting nothing at all. We are happy to work with you to reach that happy medium.

Beverages are charged "based on consumption," meaning only items that are served (or in the case of wine bottles, opened) will appear on your bill. There are many options available when it comes to tracking and billing for beverages. We can run a separate tab in which you've indicated a limit or we can have all of the drinks added on to the master bill. If you have selected not to host any drinks, or your guests decide they'd like to continue drinking after the predetermined limit has been reached, we will present one check per table for your guests to render payment. In order to best serve all of our guests, we are unable to provide large parties with multiple separate checks. If you don't indicate a preference, we will assume you are hosting all beverages for your party.



READY TO BOOK?

Please read through our General Policies so that you know what to expect during planning and the event itself. We will require you to pay a deposit and sign off on these general policies in order to secure your preferred event date and time.

GENERAL POLICIES

Time Constraints

All parties are allotted two and a half hours unless the contract indicates otherwise. Food service will need to start at least 30 minutes after your official start time. If your party arrives late, we will do our best to improve the situation. However, you will only have the space until the contracted end time. If you stay past the contracted end time, you will be responsible to pay the food & beverage minimum associated with that space. That food & beverage minimum will be listed on your Event Order so you know what to expect. If you have a few guests that arrive late to the party, we will only be able to provide them with the portion of the meal that is remaining.

Minimums

Your contract will state whether you will be required to meet a minimum or not. Food and drink purchases will count towards your minimum. Hula Grill logo items, event fees, taxes and gratuities will not. By signing off on these policies, you agree to pay the indicated minimum even if you do not reach it through your actual food and beverage sales.

Menu Selection

We must have your menu selection at least 14 days prior to the event date. Custom menus must be finalized 30 days prior to event date. For those of you that have chosen to host a plated meal, no advance meal counts need to be given. Your guests may make their selections during the event. Regardless of menu selection, kids 12 and under can order from our Keiki Menu during the event. Any information about guests with dietary restrictions and allergies is appreciated.

Bar Selection

We will charge for drinks "based on consumption." If you do not want to host an open bar for your guests, we require you to supply us with the details of what you are willing to host at least 14 days prior.

Outside Food & Beverage

Food and beverage prices are subject to change at any time and without notice. Food (with the exclusion of cakes), liquor, beer and wine (with the exception of two bottles) must be purchased from the restaurant only. Cakes may be brought in on the day of the event and are subject to a cake cutting fee of \$2 per person. Wine, not on our wine list, can be brought in, but will be subject to a corkage fee of \$20 per bottle, limit two.

Deposits, Cancellation & Contracts

The deposit we require of you is equivalent to 50% of the estimated cost of your food. If you are unable to pay the 50% deposit upon booking, we allow 25% upon booking and the remaining 25% at least 30 days prior to the event. If a party is booked within 30 days of the event date, a 50% deposit is due upon booking.

Deposits are refundable with proper notice. For groups that are required to meet a minimum, you must cancel at least three weeks prior to your event date to receive a full refund. For all other groups, you must cancel at least one week prior to your event date for a full refund.

Your contract will be known as an Event Order. It will contain the specific details of your event. At minimum, it will contain the date, time, location, expected number of people, and client details. As planning continues, details will be added and the Large Party Coordinator will provide you with updated copies of your Event Order.

Attendance Guarantees

We would like to know the exact number of adults, kids and infants that will be in attendance 14 days prior. Please consider kids choosing to order from our Keiki Menu as "kids" and kids that will eat from the selected banquet menu as "adults". If you are able to let us know if infants will need a booster, high chair or will be in car seat, that info is appreciated.

We realize things can change last minute, so your final attendance guarantee is due 5 days prior to your event date. If the actual number of guests that attend is less than you guaranteed number, we will have to charge based on the number you've guaranteed. If the actual number of guests that attend is more than you guaranteed, we will do our best to accommodate but cannot promise the same meal or an easy fix. Please update us up until the last minute if you have any additions or cancellations.

Billing & Payment

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. We accept AMEX, MC, Visa, Discover, JCB and cash. Business and personal checks are not accepted for final payment.

Conduct & Damages

You, the contracted client, will be held responsible for the conduct of your guests and recognize that Hula Grill Kaanapali 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 licensed premise." If we deem that someone attending your event matches the description above, we must insist that they leave the restaurant. 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 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.

I, _____ (contracted client), agree to the above General Policies.

Sign _____ Date _____