

A man and a woman are walking through a tropical bar area. The woman is wearing a white dress with a colorful floral and leaf pattern and is holding a cocktail glass with a pink drink and a small umbrella. The man is wearing a blue short-sleeved button-down shirt with a white floral pattern and dark pants, and he is holding a glass of beer. They are both smiling and looking at each other. The background features thatched roofs, lush greenery, and wooden bar stools.

BANQUETS & SPECIAL EVENTS

WELCOME TO HULA GRILL KAANAPALI

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.



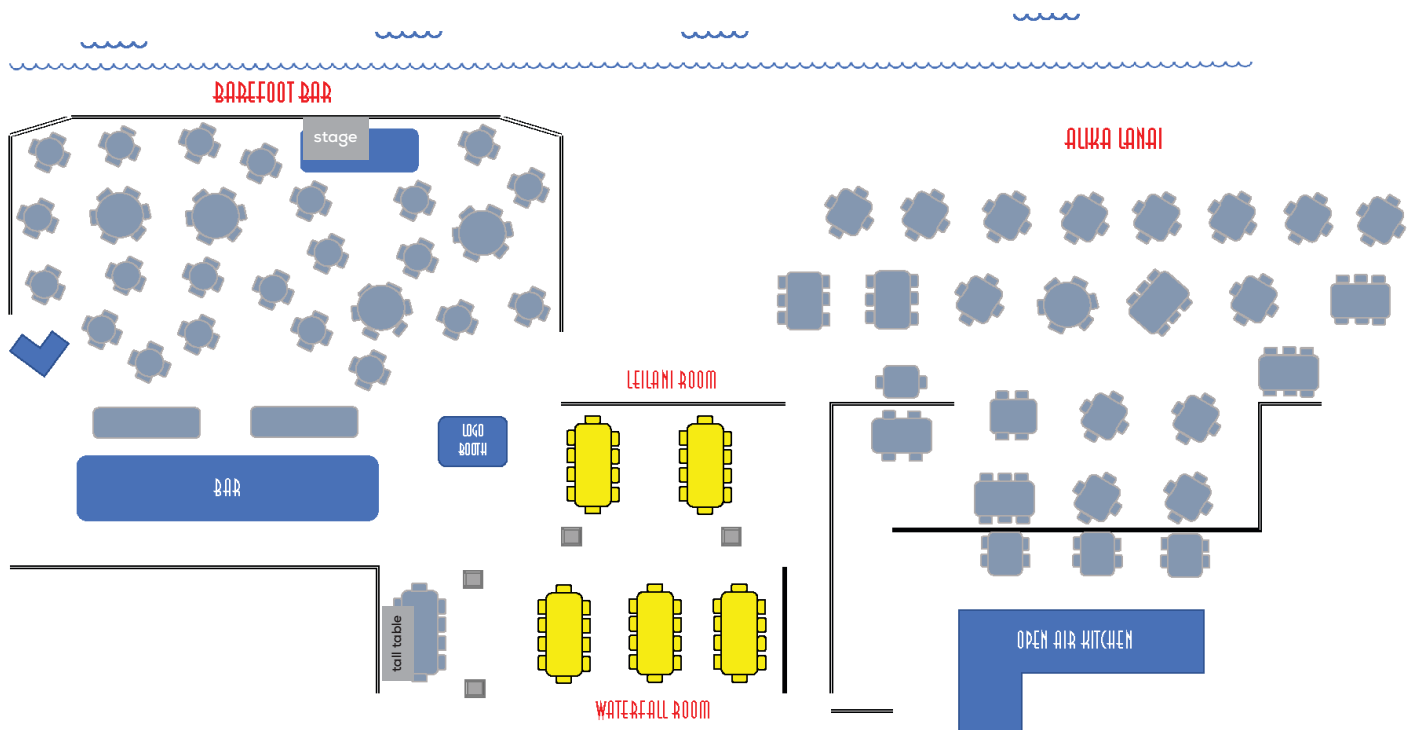
LOCATIONS

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, 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.

THE BAREFOOT BAR

The Barefoot Bar is available as part of a full restaurant buyout, providing your guests with a casual place to sit, dine and enjoy live entertainment. Two sets of live music occur daily, creating the iconic atmosphere for the entire restaurant in the evening. Please be advised, we do not offer events in this area without a full restaurant buy out.



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.



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

The Waterfall & Leilani Rooms \$8300 - \$9200 food and beverage minimum | 60 guests maximum

The Waterfall Room \$4800 - \$5300 food and beverage minimum | 40 guests maximum

The Leilani Room \$3500 - \$3900 food and beverage minimum | 24 guests maximum

Minimums may be reduced during the day.

Larger parties (61-80) 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 \$20,000 | 80 guests

Parties that need more seating or prefer greater flexibility may want to consider reserving **the entire DINING ROOM**. The dining room includes the Alike Lanai, Leilani Room, and Waterfall Room.

The entire Dining Room \$28,000 | 140 guests



TIMES

Hula Grill is regularly open for lunch and dinner.
Those times are listed below.

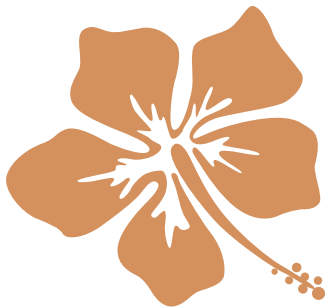
Luncheon Start Times

11:00am - 1:00pm

Dinner Start Times

4:30pm, 5:00pm, 8:00pm

Lunch events are allotted 2 hours and dinner events are allotted 2 and a half hours from your scheduled start time.



MENUS

We have menus for two styles of lunch and dinner service.

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

Parties of 15-30 may select a plated menu.

Parties of 30 or more may select an `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 be served both desserts.

PAHU OHANA DINNER

PUPU *Select One*

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Poke Tacos*

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

SALAD *Select One*

Localicious Salad

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

ENTRÉE

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc,

Kiawe Grilled Beef Tenderloin

yukon gold mashed potatoes, herb butter, house made worcestershire sauce

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce


Pono Pie

Locally made with 'ulu', Hawaiian breadfruit, toasted coconut, and nut crust

\$130

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

Menu items and prices are subject to change due to seasonal availability.

 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

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

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

Hawaiian Fruit & Greens Salad

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

VEGETABLES *Select One*

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt



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.

‘ULI ‘ULI OHANA DINNER

PUPU *Select One*

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 fish, lime, coconut milk, māui onion, avocado, cucumber, jalapeño, crispy taro chips

SALAD *Select One*

Localicious Salad

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

Hula Caesar

upcountry romaine, focaccia croutons, parmesan

ENTRÉE

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions

Fire Grilled Ahi Steak*

iwamoto natto saimin noodles, crispy garlic, shoyu ginger beurre blanc

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

VEGETABLES *Select One*

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt

DESSERT


Pineapple Upside Down Cake

homemade caramel rum sauce

\$99

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

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OHANA DINNER MENUS

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

KA 'EKE 'EKE OHANA DINNER

PUPU *Select One*

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

Wild Mushroom and Spinach Ravioli

toasted macadamia nut & roasted red pepper
cream sauce, lomi lomi tomato, sautéed maui
grown oyster mushrooms, heirloom spinach

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple,
rosemary, maui grown sweet potato mash,
balsamic onions

Kiawe Grilled Fish

coconut sesame rice, lemon beurre blanc

DESSERT

Pineapple Upside Down Cake

homemade caramel rum sauce

\$79

VEGETABLES *Select One*

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic,
toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt



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

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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.

IPU PLATED DINNER

PUPU *Select One*

Chilled Vegetable

vegetable hummus, wood oven baked naan

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Poke Tacos*

fresh ahi, shoyu, māui onions, chili flakes, avocado, wasabi aioli

STARTER *Select One*

Localicious Salad

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

ENTRÉE

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

VEGETABLE *Select One*

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

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

Hula Caesar

upcountry romaine, focaccia croutons, parmesan

Fire Grilled Ahi Steak*

iwamoto natto saimin noodles, crispy garlic, shoyu ginger beurre blanc

Kiawe Grilled Filet Mignon

double r ranch beef, yuzu demi-glace & truffled local mushrooms, yukon gold mashed potatoes

DESSERT SAMPLER

Pineapple Upside Down Cake

homemade caramel rum sauce


Pono Pie

Locally made with 'ulu', Hawaiian breadfruit, toasted coconut, and nut crust

\$125

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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.

PU 'ILI PLATED DINNER

PUPU *Select One*

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

STARTER *Select One*

Localicious Salad

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

Hula Caesar

upcountry romaine, focaccia croutons, parmesan

ENTRÉE

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

Kiawe Grilled Filet Mignon

double r ranch beef, yuzu demi-glace & truffled local mushrooms, yukon gold mashed potatoes

VEGETABLE *Select One*

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt

DESSERT

Pineapple Upside Down Cake

homemade caramel rum sauce

\$110

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

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PLATED DINNER MENUS

After selecting your preferred menu, you will need to indicate which pupu & vegetable you would like to be served family style.

KALA 'AU PLATED DINNER

PUPU *Select One*

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

Wild Mushroom and Spinach Ravioli

toasted macadamia nut & roasted red pepper cream sauce, lomi lomi tomato, sautéed maui grown oyster mushrooms, heirloom spinach

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions

Kiawe Grilled Fish

coconut, sesame rice, lemon beurre blanc

VEGETABLE *Select One*

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt

DESSERT


Pineapple Upside Down Cake

homemade caramel rum sauce

\$85

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

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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

Poke Tacos*

fresh ahi, shoyu, māui onions, chili flakes, avocado, wasabi aioli

Hawaiian Ceviche*

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

Shrimp Cocktail

lemongrass-ginger cocktail sauce

\$50 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

Coconut Calamari

spicy coconut crust, thai cocktail sauce

Hawaiian Ceviche*

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

\$39 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 5

Local Style Potstickers

all natural duroc kalua pork, maui onions, ponzu dipping sauce 6

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce 7

Surfing Goat Cheese Flatbread*

hamakua farms mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 6

Kalua Pork & Pineapple Flatbread

duroc pork, balsamic onions, cilantro, provolone cheese, mango bbq sauce 6

Thai Chicken Flatbread

all natural chicken, bell peppers, maui onion, cilantro, sweet thai chili sauce 6

Coconut Calamari

spicy coconut crust, thai cocktail sauce 6

Hawaiian Ceviche*

fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 10

Lobster, Shrimp & Scallop Potstickers

guava plum sauce 8


Shrimp Cocktail

lemongrass-ginger cocktail sauce 8

Ahi Poke Tacos*

fresh ahi, shoyu, maui onion, chili flakes, avocado, wasabi aioli 10

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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

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

SALAD

Localicious Salad

waipoli greens, tomatoes, pohole fern, marinated hearts of palm, māui onion, lime ginger miso dressing

ENTRÉES

Prime Rib*, Whole Roasted Pork Loin

Crab Topped Macadamia Nut Crusted Fish

coconut sesame rice, maui gold pineapple beurre blanc

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary, maui grown sweet potato mash, balsamic onions

Wild Mushroom & Spinach Ravioli

sauteed maui grown oyster mushrooms and heirloom spinach, garlic white wine pan sauce, lomi lomi tomato, spiced macadamia nuts

DESSERT

Pineapple Upside Down Cake

caramel rum sauce

Pono Pie

tropical fruit compote

\$195

Hawaiian Ceviche*

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

Ahi Poke Tacos*

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


VEGETABLES

Bamboo Steamed Vegetable

tart lemon vinaigrette, crispy garlic, toasted parmesan crumble

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt

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Menu items and prices are subject to change due to seasonal availability.



OHANA LUNCH MENUS

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

PUAKENIKENI OHANA LUNCH

PUPUS *Select One*

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

Hula Caesar

upcountry romaine, focaccia croutons, parmesan

ENTRÉE

Focaccia Grilled Chicken Sandwich

lettuce, tomato, balsamic onions, garlic aioli & cheddar cheese

Kalua Pork & Pineapple Flatbread

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

Firecracker Fish

spicy firecracker aioli, black bean avocado salsa, local flour tortilla

\$60

Dessert can be added for \$6 per person

DESSERT:

Pineapple Upside Down Cake
caramel rum sauce

TIARE OHANA LUNCH

PUPUS *Select One*

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*

maui grown mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli


Kiawe Grilled Fresh Fish

thai basil & ginger rice, lemon beurre blanc

\$45



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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 *Select One*

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, macadamia nut coleslaw, lilikoi dipping sauce

Firecracker Fish

spicy firecracker aioli, black bean avocado salsa, local flour tortilla

Hula Grill Cheeseburger*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, seasoned fries

substitute hana grown vegan taro patty with smashed local avocado

\$50

PLUMERIA PLATED LUNCH

PUPU *Select One*

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

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*

Focaccia Grilled Cheese & Local Tomato Soup

surfing goat cheese, sharp cheddar, balsamic onions, garlic spinach, housemade focaccia

Hula Grill Cheeseburger*

1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, seasoned fries

substitute hana grown vegan taro patty with avocado

Thai Chicken Flatbread

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

\$40

Dessert can be added for \$6 per person

DESSERT:

Pineapple Upside Down Cake
caramel rum sauce

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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.

You may choose to host a full open bar or select specific beverages to host. If you will be selecting specific wines to host, please provide your wine selection a minimum of two weeks prior to your event date.

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 a signed contract and deposit to confirm your event date and time. Please let your event coordinator know you are ready to confirm.

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

Food and drink purchases will count towards your minimum. Hula Grill logo items, event fees, to-go food, taxes, and service fees may not be applied to your minimum. 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.

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. Children 12 and under may order a la carte from the Keiki Menu. Please include the number of children in your final guest count. Please let us know if you will need booster or highchairs for infants.

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.

Table Setup

Tables will be setup to accommodate 10-12 guests per table, depending on your final guest count and the location of your event. Personalized menus are provided. White tablecloths may be added for a \$2 per person decor fee.

Billing & Payment

A service charge, currently 22% 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 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. 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.