

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 umbrella. The man is wearing a blue and white floral shirt and dark pants, and is holding a glass of beer. They are both smiling and looking at each other. The background features thatched umbrellas, lush greenery, and a wooden bar with stools.

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.



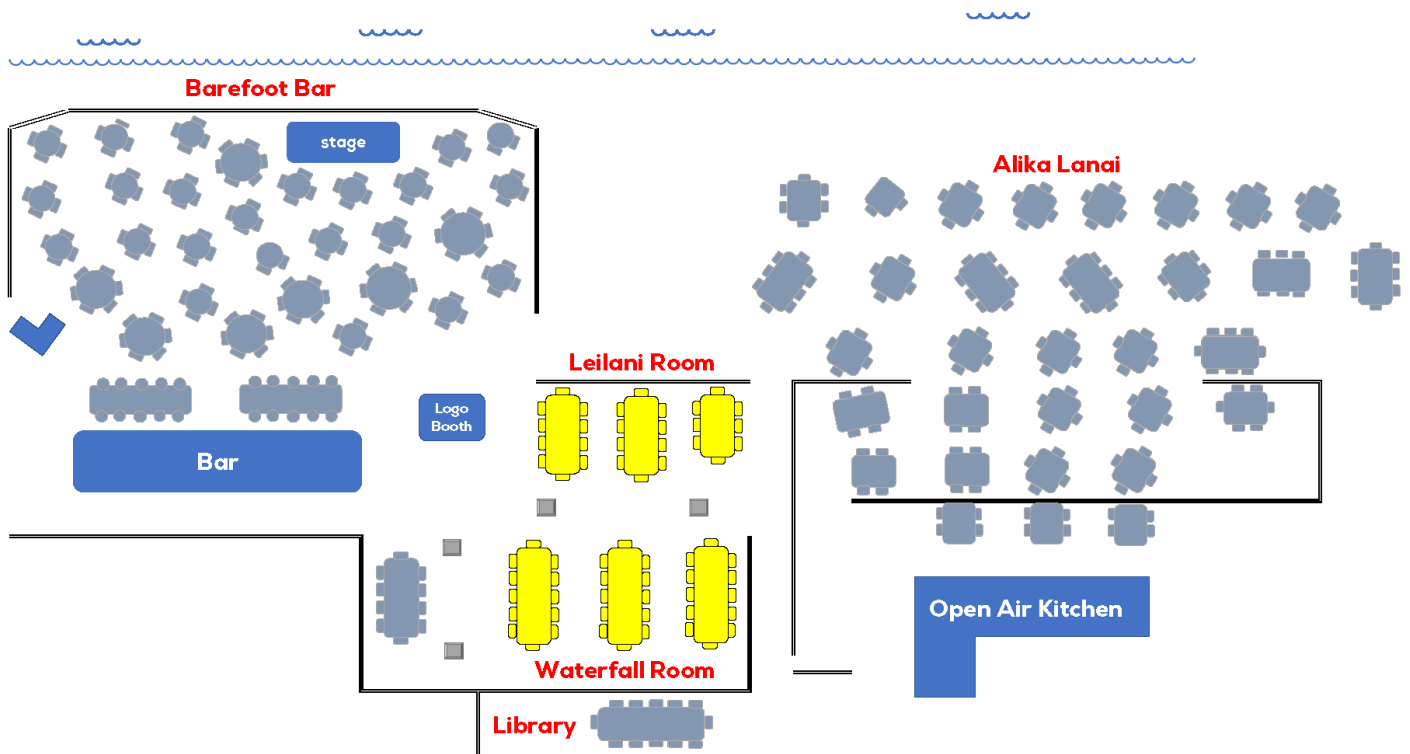
LOCATIONS

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 the Leilani Room.



When reserving a space, food and beverage minimums will be required. Food and beverage minimum and maximum capacities are as follows:

The Waterfall & Leilani Rooms \$8,300 - \$10,300 food and beverage minimum | 60 guests maximum

The Waterfall Room \$4,800 - \$5,800 food and beverage minimum | 42 guests maximum

The Leilani Room \$3,500 - \$4,500 food and beverage minimum | 28 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 - \$22,000 | 100 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 \$32,000 - \$35,000 | 160 guests



TIMES

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

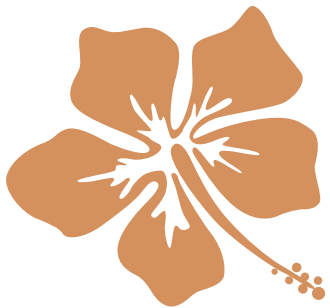
Luncheon Start Times

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

For the Ohana Dinner Menus, please select (1) pupu, (1) salad, and (1) vegetable, which will be served family style to the entire party. All entrees will be served family style to the party. Both desserts will be offered to your party.

PAHU OHANA DINNER

Housemade Focaccia

hand rolled, fresh herbs, evoo, garlic-chili pepper water

PUPU *select one for the menu*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

SALAD *select one for the menu*

Localicious Salad

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

ENTRÉE *all entrees will be on the menu*

Kiawe Roasted Chicken

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

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc,

Kiawe Grilled Beef Tenderloin

yuzu demi-glace, chimichurri, 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

\$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

Poke Tacos*

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

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, taro chips

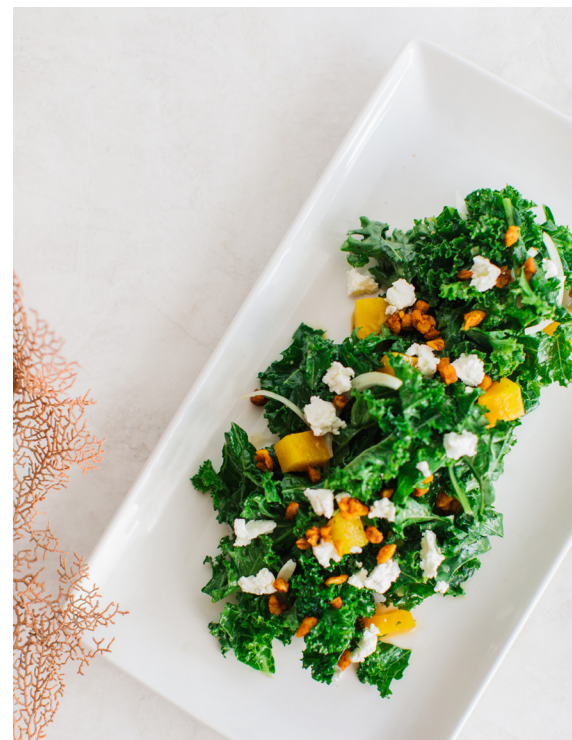
VEGETABLES *select one for the menu*

Kiawe Grilled Vegetable

tart lyuzu vinaigrette, crispy garlic

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt



OHANA DINNER MENUS

For the Ohana Dinner Menus, please select (1) pupu, (1) salad, and (1) vegetable, which will be served family style to the entire party. All entrees will be served family style to the party. Both desserts will be offered to your party.

‘ULI ‘ULI OHANA DINNER

Housemade Focaccia

hand rolled, fresh herbs, evoo, garlic-chili pepper water

PUPU *select one for the menu*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

SALAD *select one for the menu*

Localicious Salad

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

ENTRÉE *all entrees will be on the menu*

Kiawe Roasted Chicken

all natural half chicken, local honey, pineapple, rosemary 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

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

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

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

Hula Caesar

upcountry romaine, focaccia croutons, parmesan

VEGETABLES *select one for the menu*

Kiawe Grilled Vegetable

tart yuzu vinaigrette, crispy garlic

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt



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OHANA DINNER MENUS

For the Ohana Dinner Menus, please select (1) pupu, (1) salad, and (1) vegetable, which will be served family style to the entire party. All entrees will be served family style to the party. Both desserts will be offered to your party.

KA 'EKE 'EKE OHANA DINNER

Housemade Focaccia

hand rolled, fresh herbs, evoo, garlic-chili pepper water

PUPU *select one for the menu*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

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 *all entrees will be on the menu*

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 sweet potato mash, balsamic onions

Kiawe Grilled Fish

coconut sesame rice, lemon beurre blanc

DESSERT

Pineapple Upside Down Cake

homemade caramel rum sauce

VEGETABLES *select one for the menu*

Kiawe Grilled Vegetable

tart yuzu vinaigrette, crispy garlic

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt



\$79

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

For plated dinner menus, please select (1) pupu, (1) starter, and (1) vegetable, which will be served family style to the entire party. Entree selections will be selected on the night of the event by your guests. All desserts will be served to the party.

IPU PLATED DINNER

Housemade Focaccia

hand rolled, fresh herbs, evoo, garlic-chili pepper water

PUPU *select one for the menu*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Poke Tacos*

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

Shrimp Cocktail

lemongrass-ginger cocktail sauce

Hawaiian Ceviche*

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

STARTER *select one for the menu*

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 *guests choice of entree night of event*

Kiawe Roasted Chicken

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

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

Fire Grilled Ahi Steak*

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

Kiawe Grilled Filet Mignon

greater omaha's corn fed angus beef, yuzu demi-glace, chimichurri, yukon gold mashed potatoes

VEGETABLE *select one for the menu*

Kiawe Grilled Vegetable

tart yuzu vinaigrette, crispy garlic

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt

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

For plated dinner menus, please select (1) pupu, (1) starter, and (1) vegetable, which will be served family style to the entire party. Entree selections will be selected on the night of the event by your guests. All desserts will be served to the party.

PU 'ILI PLATED DINNER

Housemade Focaccia

hand rolled, fresh herbs, evoo, garlic-chili pepper water

PUPU *select one for the menu*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

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 for the menu*

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 *guests choice of entree night of event*

Kiawe Roasted Chicken

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

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, maui gold pineapple beurre blanc

Kiawe Grilled Filet Mignon

greater omaha's corn fed angus beef, yuzu demi-glace, chimichurri, yukon gold mashed potatoes

VEGETABLE *select one for the menu*

Kiawe Grilled Vegetable

tart yuzu vinaigrette, crispy garlic

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

For plated dinner menus, please select (1) pupu, (1) starter, and (1) vegetable, which will be served family style to the entire party. Entree selections will be selected on the night of the event by your guests. All desserts will be served to the party.

KALA 'AU PLATED DINNER

Housemade Focaccia

hand rolled, fresh herbs, evoo, garlic-chili pepper water

PUPU *select one for the menu*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

STARTER

Localicious Salad

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

ENTRÉE *guests choice of entree night of event*

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 sweet potato mash, balsamic onions

Kiawe Grilled Fish

coconut, sesame rice, lemon beurre blanc

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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Local Style Potstickers

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

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

VEGETABLE *select one for the menu*

Kiawe Grilled Vegetables

tart yuzu vinaigrette, crispy garlic

Roasted Vegetable

roasted with herb oil, maui honey, & sea salt



PUPU PARTY MENUS

PAPA HEHI COCKTAIL PARTY

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

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

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

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.

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread 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 entire restaurant. This buffet may be customized to better suit your needs.

MELE BUFFET

PUPU

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

Crab & Macadamia Nut Wontons

macadamia nuts, cream cheese, shoyu mustard dipping 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 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

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

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

Kiawe Grilled Vegetable

tart yuzu vinaigrette, crispy garlic

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

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

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



Dessert can be added for \$6 per person

DESSERT:

Pineapple Upside Down Cake

caramel rum sauce

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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*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

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*

Kiawe Roasted Vegetable Dip

purée of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with maui's surfing goat cheese & wood oven baked naan bread

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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FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT HULA GRILL KAA NAPALI?

Most types of events may be hosted at Hula Grill Kaanapali, including wedding dinners, rehearsal lunches, corporate events, baby showers, and holiday parties. Cocktail parties are available during certain times of the year and during certain times of the day.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

We have specific areas in the dining room floor plan that may accommodate large parties, from groups of 20, 60, 90 and up to a full restaurant buyout for 275 guests.

CAN RESERVATIONS BE MADE IN THE BAREFOOT BAR?

The Barefoot Bar is available only as part of a full restaurant buyout.

DO I NEED TO SELECT A BANQUET MENU?

Parties of 15 or more are considered 'large parties' and are required to select from one of our banquet menus. Banquet menu items and pricing may be confirmed 60 days prior.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Limited self-parking is available at Whaler's Village, please allow extra time for parking and we validate. We recommend taking the trolley or shuttle when possible.

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. The cake cutting fee may be applied to your food and beverage minimum.

CAN I BRING IN 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. Birdseed, confetti, or glitter is not permitted in the restaurant. If you have a few floral arrangements delivered to the restaurant, our staff can place these on the tables. For place cards or favors, we ask that someone from your group or your wedding coordinator be responsible for setting these items on the tables.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, children 10 and under may order a la carte from the Keiki Menu. Please let us know the number of children that you are expecting when setting up your event.

HOW ARE THE TABLES SET UP FOR MY EVENT?

Tables will be setup to accommodate 8-14 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 \$3 per person décor fee.

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 cocktail parties 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 entertainment schedule. When live music is not playing, we have a mix of Hawaiian music playing throughout the restaurant.

WHEN SHOULD WE DO A TOAST?

Please let your Banquet Coordinator know that you would like to have a toast. Please select your Champagne or Sparkling Wine ahead of time, as well as providing a count of guests over 21. Toasts can be made after the entree course, when it's best to pause service.

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 5 days prior to your event. If a final guest count is not provided by the deadline, the tentative guest 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 food allergies. Please let your Banquet Coordinator know if you have guests with special dietary needs and Hula Grill will provide your options.

ARE DEPOSITIS REQUIRED?

To guarantee our date and time for your event, we require a deposit of 50% of the food and beverage minimum, and signed contract. Deposit payments 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 the conclusion of your event, and may be paid in cash or credit card.

WHO DO I CONTACT FOR MORE INFORMATION OR TO BOOK AN EVENT?

Banquet Coordinator: KC Hendrickson

Email: banquets@hulagrill.com

Phone: 808-633-2054



TERMS AND CONDITIONS

The following terms and conditions are in place to ensure the best possible experience for your event at Hula Grill Kaanapali.

MENU SELECTION

Groups of 15 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 entrée 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. We ask for your menu selection 30 days prior to your event. Menu items & pricing may be confirmed 60 days prior.

ATTENDANCE GUARANTEES

Final guest count must be given no later than 5 days prior to your event date. If not final guest 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 be charged for the final confirmed guest count. If the number of guests are more than you guaranteed, we will do our best to accommodate but will not promise that they will be able to be seated with the group.

BEVERAGE SELECTION & SERVICE

We charge for all beverages based on consumption. Hosted beverage selection is required 14 days prior, if you do not send your beverage selection, we will assume that you are hosting all bar and non-alcoholic beverages. For events that do not have a hosted beverage service, all non-hosted beverages will be presented on a single separate check. In accordance with Maui County Liquor Laws, outside alcoholic beverages may not be brought into the restaurant, and no more than one alcoholic beverage may be ordered by a guest at one time. Hula Grill has a 2 shot maximum per person policy.

FOOD & BEVERAGE LIMITATIONS

Food and beverage pricing may be confirmed 60 days prior. Menu items and preparations may change based on seasonal availability. 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.

FOOD & BEVERAGE MINIMUMS

Your contract will state your food and beverage minimum. Food and beverages, including bar beverages, ordered during the event in the restaurant will count towards your minimum. This excludes Hula Grill logo, to-go food and beverage including wine bottles, service fees, and taxes. If the food and beverage minimum is not met through your food and beverage for your event, the difference will be applied as room fee.

TIME RESTRICTIONS

Food service will begin at the beginning of your event, if you would like to add a cocktail portion to your event, this will extend your event timeline. Please inquire about pricing to extend your event time. Hula Grill's staff will give you a "Last Call" on beverages 30 minutes prior to the end of the event.

DEPOSIT & CONTRACTS

We require a deposit and signed contract to secure your event date and time. The deposit is equivalent to the food and beverage minimum. The deposit may be processed through the portal in Tripleseat or sent in the form of a check to Hula Grill Kaanapali.

Hula Grill Kaanapali
c/o Banquet Events
2435 Ka'anapali Parkway, Bldg. P1

BILLING & PAYMENTS

All events will be subject to one master bill. 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 gratuity (currently 20% of total charges), that is paid directly to food and beverage service staff. The remainder of the service charge is retained by the 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

Event deposits are fully refundable up to 3 weeks prior to the scheduled event. Events cancelled within seven days of the event date are non-refundable.

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 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.