



**CELEBRATE WITH STUNNING VIEWS OF THE
PACIFIC OCEAN IN AN OPEN-AIR HAWAIIAN
PLANTATION-ERA INSPIRED LOCATION**

SPECTACULAR VIEWS, AWARD WINNING CUISINE, AND WARM HOSPITALITY

Located on world-renowned Kā'anapali Beach, Maui, Hula Grill offers the perfect backdrop to your celebration or group event. From intimate groups of 15-20, to a full restaurant buyout, Hula Grill Kā'anapali offers options for all types of daytime or dinner events.

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.





EVENT TIMELINES

LUNCHEON & COCKTAIL EVENT START TIMES:

10:00am, 11:00am, 12:00pm, 1:00pm

2-Hour Event

BRUNCH EVENTS OFFERED SATURDAYS & SUNDAYS

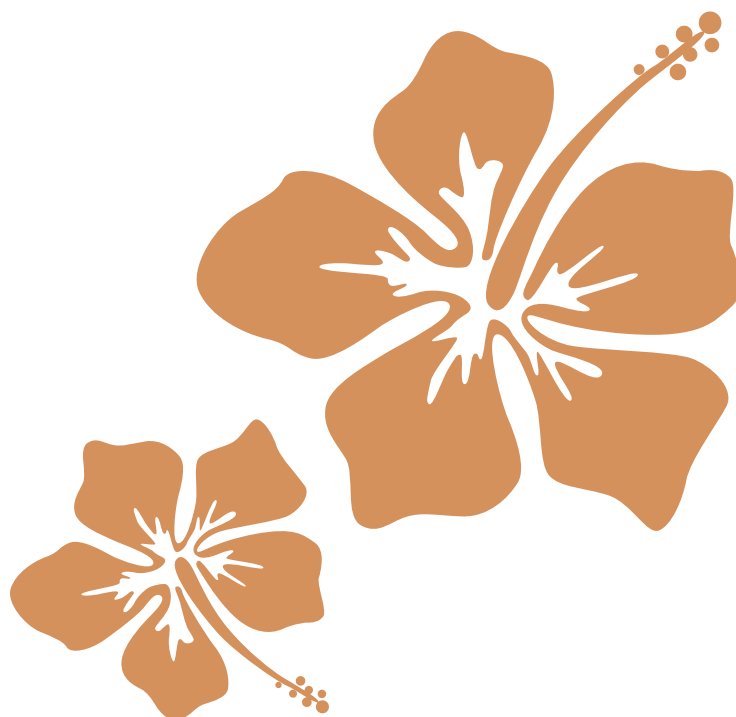
10:00am, 11:00am, 12:00pm, 1:00pm

2-Hour Event

DINNER EVENT START TIMES:

4:30pm, 5:00pm, 7:45pm

2½-Hour Dinner Event



Please inquire about pricing for a flexible start time, or extended event timeline.

HULA GRILL DINING ROOM

We offer different semi-private areas in the open-air dining room for events. When reserving a space in the dining room, a food and beverage minimum will be required.

DAYTIME EVENTS

Seating 30 - 100 guests:
\$1,750 - \$12,000 food and beverage minimum

SEMI-PRIVATE DINNER EVENTS

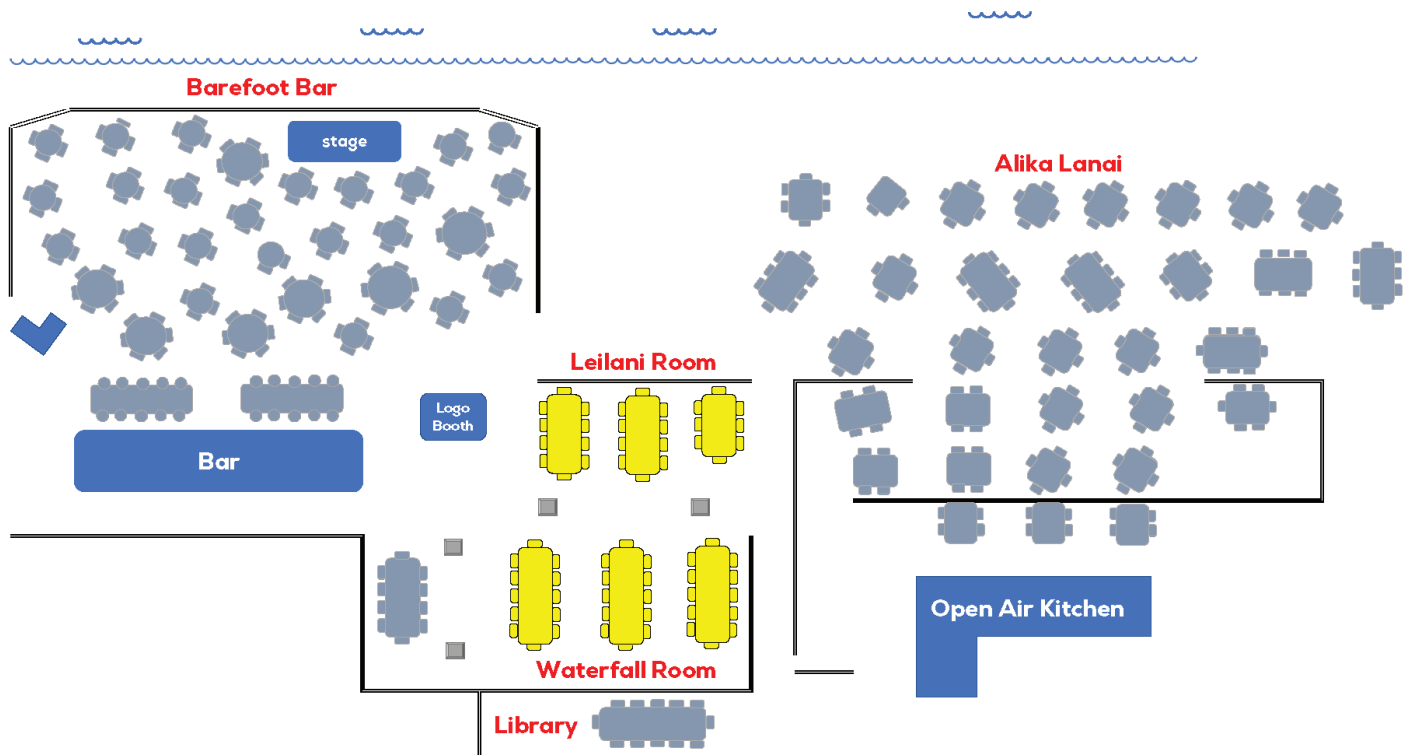
Leilani Room (28 guest maximum):
\$3,500 - \$5,000

Waterfall Room (42 guest maximum):
\$4,800 - \$7,000

Leilani & Waterfall Room (60 guest maximum):
\$8,300 - \$12,000

Alika Lanai (100 guest maximum):
\$20,000 - \$25,000

Full Dining Room (160 guest maximum):
\$32,000 - \$37,000



FULL RESTAURANT BUYOUT

Hula Grill offers a full restaurant buyout for up to 275 guests for either a daytime or dinner event.

A daytime buyout of Hula Grill is the perfect option to host a corporate lunch or wedding welcome cocktail event.

The Barefoot Bar is available as part of a full restaurant buyout. Two hours of live entertainment is included in the buyout event for daytime or dinner.

Please inquire about buyout pricing.



'OHANA STYLE DINNER MENU

offered for groups
of 30 or more

Family style menus include (1) pūpū, (1) salad, and (1) vegetable. All entrees will be served family style.

PAHU 'OHANA DINNER

House-made Focaccia

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

PŪPŪ *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, yukon gold mashed potatoes, balsamic onions

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, macadamia nut pesto, maui gold pineapple beurre blanc

Kiawe Grilled Beef Tenderloin

bourguignon, 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

Poke Tacos*

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

Local Style Potstickers

all-natural duroc kalua pork, maui onion, ponzu dipping sauce

Hawaiian Ceviche*

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

Hula Caesar

upcountry romaine, focaccia crumble, 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



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

'OHANA STYLE DINNER MENU

offered for groups
of 30 or more

Family style menus include (1) pūpū, (1) salad, and (1) vegetable. All entrees will be served family style.

'ULI'ULI 'OHANA DINNER

House-made Focaccia

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

PŪPŪ *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

Mango BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

Hawaiian Ceviche

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

SALAD *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 crumble, parmesan

ENTRÉE *all entrees will be on the menu*

Kiawe Roasted Chicken

all-natural half chicken, local honey, pineapple, yukon gold mashed potatoes, 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, macadamia nut pesto, maui gold pineapple beurre blanc

VEGETABLES *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

\$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 STYLE DINNER MENU

offered for groups
of 30 or more

Family style menus include (1) pūpū, (1) salad, and (1) vegetable. All entrees will be served family style.

KA'EKE'EKE 'OHANA DINNER

House-made Focaccia

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

PŪPŪ *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

Mang BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

SALAD

Hula Caesar

upcountry romaine, focaccia crumble, parmesan

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, yukon gold mashed potatoes, 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

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PLATED DINNER MENUS

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

IPU PLATED DINNER

House-made Focaccia

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

PŪPŪ *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 *select one for the menu*

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*

Kiawe Roasted Chicken

all-natural half chicken, local honey, pineapple, yukon gold mashed potatoes, balsamic onions

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, macadamia nut pesto, maui gold pineapple beurre blanc

VEGETABLE *select one for the menu*

Kiawe Grilled Vegetables

tart yuzu vinaigrette, crispy garlic

Roasted Vegetables

roasted with herb oil, maui honey, & sea salt

Poke Tacos*

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

Local Style Potstickers

all-natural duroc kalua pork, maui onion, ponzu dipping sauce

Hawaiian Ceviche*

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

Hula Caesar

upcountry romaine, focaccia crumble, parmesan

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, bourguignon, 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

\$125

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) pūpū, (1) starter, and (1) vegetable, which will be served family style to the entire party. Entrée selections will be made by your guests on the night of the event. All desserts will be served to the party.

PŪ'ILI PLATED DINNER

House-made Focaccia

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

PŪPŪ *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

Mango BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

Hawaiian Ceviche*

fresh fish, lime, 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 crumble, parmesan

ENTRÉE *guests' choice of entree night of event*

Kiawe Roasted Chicken

all-natural half chicken, local honey, pineapple, yukon gold mashed potatoes, balsamic onions

Crab Topped Macadamia Nut Crusted Fresh Fish

coconut sesame rice, macadamia nut pesto, maui gold pineapple beurre blanc

Kiawe Grilled Filet Mignon

greater omaha's corn fed angus beef, bourguignon, chimichurri, yukon gold mashed potatoes

VEGETABLE *select one for the menu*

Kiawe Grilled Vegetables

tart yuzu vinaigrette, crispy garlic

Roasted Vegetables

roasted with herb oil, maui honey, & sea salt

DESSERT

Pineapple Upside Down Cake

homemade caramel rum sauce

\$110

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PLATED DINNER MENUS

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

KĀLA'AU PLATED DINNER

House-made Focaccia

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

PŪPŪ *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

Hula Caesar

upcountry romaine, focaccia crumble, parmesan

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, yukon gold mashed potatoes, 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

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

Mango BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

Lobster, Shrimp & Scallop Potstickers

guava plum sauce

VEGETABLE *select one for the menu*

Kiawe Grilled Vegetables

tart yuzu vinaigrette, crispy garlic

Roasted Vegetables

roasted with herb oil, maui honey, & sea salt



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PŪPŪ 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, maui onion, chili flakes, avocado, wasabi aioli

Hawaiian Ceviche*

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

Local Style Potstickers

all-natural duroc kalua pork, maui onion, ponzu dipping sauce

\$50 per guest

À LA CARTE PŪPŪS

Groups 28+ may choose to add pūpūs 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

‘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

Mango BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

Coconut Calamari

spicy coconut crust, thai cocktail sauce

Hawaiian Ceviche*

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

\$39 per guest

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

Lobster, Shrimp & Scallop Potstickers

guava plum sauce 8

Ahi Poke Tacos*

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

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BUFFET MENU

offered for full restaurant buyouts

Buffets are available to groups that are reserving the entire restaurant. This buffet may be customized to better suit your needs.

MELE BUFFET

PŪPŪ

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, maui 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, yukon gold mashed potatoes, 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

homemade caramel rum sauce

Pono Pie

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

Local Style Potstickers

all-natural duroc kalua pork, maui onion, ponzu dipping sauce

Hawaiian Ceviche*

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

Ahi Poke Tacos*

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

VEGETABLES

Kiawe Grilled Vegetables

tart yuzu vinaigrette, crispy garlic

Roasted Vegetables

roasted with herb oil, maui honey, & sea salt

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\$195



'OHANA LUNCH MENUS

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

PUAKENIKENI OHANA LUNCH

PŪPŪ *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 fish, lime, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chip

Local Style Potstickers

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

SALAD

Hula Caesar

upcountry romaine, focaccia crumble, 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

PŪPŪ *Select One*

Coconut Calamari

spicy coconut crust, macadamia nut slaw, thai cocktail sauce

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

Mango BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

ENTRÉE

Kiawe Grilled Chicken Caesar

upcountry romaine lettuce, focaccia crumble, 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

homemade caramel rum sauce



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PLATED LUNCH MENUS

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

PROTEA PLATED LUNCH

PŪPŪ *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 lettuces, 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 avocado

\$50

PLUMERIA PLATED LUNCH

PŪPŪ *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

Mango BBQ Ribs

imu style duroc pork ribs, mango bbq sauce, local cucumber namasu

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, house-made 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
homemade caramel rum sauce

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HIBISCUS BRUNCH MENU

offered Saturdays & Sundays

PŪPŪ

SELECT ONE (served family style to the table)

Tropical Fruit Taster

all hawaiian grown, piña colada dip

Crab Wontons

macadamia nuts, cream cheese, shoyu mustard dipping sauce

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

ENTRÉES

GUESTS CHOICE OF:

Chinese Chopped Salad

romaine, cabbage, 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

Kā'anapali Beach Omelet

kalua pork, portuguese sausage, smoked bacon, cheddar cheese & green onions, with truffle roasted breakfast potatoes

Upcountry Veggie Omelet

maui onion, bell peppers, spinach mushrooms & maui's surfing goat cheese

Breakfast Burrito

flour tortilla filled with eggs, portuguese sausage, bacon, kalua pork, cheddar cheese, topped with cilantro jalapeño aioli & avocado black bean salsa

Kapulu Joe

all-natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce

\$45

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 **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



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT HULA GRILL Kā'anapali?

Most types of events may be hosted at Hula Grill Kā'anapali, 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 Whalers 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?

Outside desserts may be brought in on the day of the event. A fee of \$3 per person will be added to the master bill. The outside dessert 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 à 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 set up 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 and provide a count of guests age 21 and over. Toasts can be made after the entrée 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 DEPOSITS REQUIRED?

To guarantee your date and time for your event, we require a deposit of 50% of the food and beverage minimum and signed contract. 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 Kā'anapali.

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. Please notify us 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

Please provide an updated guest count 2 weeks prior. Final guest counts must be given no later than 5 days prior to your event date. If no final count is received by this deadline, your tentative count will become your final guaranteed count. If the actual number of guests is less than the final guarantee, you will be charged based on the number you guarantee.

The final guaranteed guest count provided will be considered the confirmed attendance for the event. If additional guests attend beyond the final guaranteed count without prior approval, a fee of \$250 per person will apply.

If changes to the guest count are needed after the final guarantee deadline, the host is encouraged to notify the event coordinator as soon as possible. While accommodations cannot be guaranteed after the deadline, advance notice is strongly preferred over unannounced additional guests arriving at the event.

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 desserts), liquor, beer and wine must be purchased from the restaurant only. Outside dessert may be brought in on the day of the event; a \$3 per person outside dessert 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 CONSTRAINTS & TIMELINE

All dinner parties are allotted two and a half hours from the scheduled start time of your event, unless the contract indicates otherwise. Likewise, lunch and pūpū parties are allotted two hours from your start time. In order to stay within your scheduled event timeline, food service will begin approximately 20 minutes after the start time of your event. To add a cocktail portion to your event with additional time, please inquire about the room fee for extended event times. If your party arrives late, you will only have the space until the contracted end time. If your party wishes to stay longer or exceeds the time limit, you will be charged an overtime fee of \$25 per person per 30 minutes.

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 Kā'anapali.

Hula Grill Kā'anapali
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 Kā'anapali 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 premises.' 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.