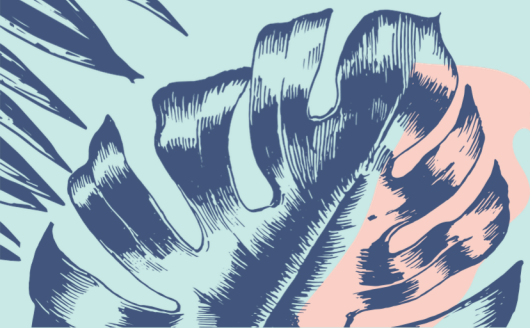




LEAHI ROOM & LANAI


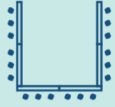






A decorative illustration of tropical plants, including ferns and monstera leaves, rendered in a light teal and orange color palette, framing the page.

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	BANQUET ROUNDS 	U-SHAPE 	BOARDROOM 	CLASSROOM 	THEATER 	COCKTAIL RECEPTION 	SQ.FT.
LEAHI ROOM PAX	135*	50	50	60**	180	220	2,786
LEAHI LANAI PAX	60	-	-	-	-	100	2,160

*With 15 tables of 10 seats, we can fit up to 150 guests but will not have much room for other items (ie. photo booth, stage etc.)

**Will be able to have up to 80 attendees if the client rents skinnier tables from an outside vendor.

For more information, please contact our events department:

events@leahiandlanai.com

808.931.4450

FOOD & BEVERAGE FAQ

Prices mentioned below may change without notice

Can I order a buffet for only a portion of my guests?

No. All buffet-style meals will be ordered based on your final guest count, finalized seven days prior to your event.

Minimum of 25 people is required for all buffets. Buffets are not “all-you-can-eat” and are portioned per-person. Buffets will be set for 90 minutes. No leftover buffet food items may be taken from the premises.

Can breakfast/lunch options be ordered for dinner events?

No. Our breakfast/Lunch options can only be served for events ending before 2pm.

Can dinner options be ordered for breakfast/lunch events?

Yes. Our dinner menus are available throughout the day.

Can you accommodate dietary restrictions?

Special dietary restrictions must be requested within thirty (30) days of the event. Any requests made after this deadline will be accommodated as best as possible but may not be guaranteed.

Can we have outside food?

No. All food is to be provided by our in-house culinary team. We do allow outside desserts and/or pastries as long as they are made in a commercial bakery. The venue will not be responsible for the plating of any outside dessert (dessert platters available to rent from \$10 a platter).

Can I take home leftover food from my buffet?

No. Leftover food cannot be removed from the premises in accordance with Hawaii Department of Health Food Safety Guidelines.

How long will my buffet be open?

Raw food items will be available on the buffet for 90 minutes, while fully cooked items will be kept out for up to two hours.

Can the venue cut our cake if we bring one in from outside bakery?

Yes. We can arrange to have our chef cut and plate your bakery-made cake for a fee of \$50+tax.

When is the final guest count due?

Final guest count is due seven days prior to your event date. Any changes to your food order within seven days of your event days cannot be accommodated. Should your guest count decrease within seven days of your event, you will still be responsible for payment based on your initial confirmed guest count.

For example:

The final guest count is confirmed to be 50, seven days prior to your event. Should that number decrease to 40 guests the following day, you will still be responsible for payment based on the original guest count of 50.

Can we bring in outside alcohol?

Unopened bottles of wine can be brought in for a corkage fee of \$30 per bottle (based on a 750mL bottle). All beer and spirits must be purchased through The Leahi Room & Lanai. Host is responsible for the guest’s conduct. Should staff witness consumption of any outside alcohol (other than where the corkage fee has been paid) this may result in additional penalties, up to and including additional fees and the early conclusion of your event.

Can our guests order drinks from the restaurant bar at Deck.?

No. Even though Deck. is located right next door, their bar is a separate business, and therefore holds a separate liquor license. Beverages purchased from the restaurant bar cannot be brought into the Leahi Room & Lanai.

Does cash bar purchases count towards the food and beverage minimum?

Yes.

VENUE FAQ

Prices mentioned below may change without notice

What is included in the rental fee?

Tables, chairs, white linen, silverware, glassware, plates, satellite bar + staffing.

Is a DJ allowed to perform on the lanai?

No. Due to the proximity of the Leahi Lanai to both residential buildings as well as hotel guest rooms, any amplified music (including a DJ or live band) must be set up inside the Leahi Room (ballroom). However, lounge level music (ex: solo artist, ukulele artist, etc.) is permitted to be performed on the lanai.

Is there parking?

The hotel offers valet parking, which can be validated for a fee, but please note that parking is very limited and priority is given to the guests staying at the hotel. Therefore, we recommend that you park at the Honolulu Zoo across the street (\$1.50/hour) or street parking.

Can I use only the lanai space for my event?

Yes. However, the rental pricing will not be affected.

What time can I (the host) and/or vendors come in to set up?

We typically allow 2 hours prior to the start time of your event for set up and 1 hour after for breakdown. However, this may vary depending on previously booked events.

Can we bring in our own decorations?

Yes. However, the venue is not responsible for clean up. The use of tape or other adhesives on walls, doors, furniture, carpets, flooring, or any other areas in the function space is prohibited. Please see your Event Manager for more information.

Are balloon decorations allowed?

Yes. However, the vendor who set it up must come at the end of the event to either pick up or breakdown. Venue is not responsible for the popping of balloons and clean up. If you are responsible for breaking down of the balloon, please keep in mind of the rubbish associated with the popping. You will be responsible for the clean up.

Are artificial flowers allowed for flower petal showers etc.

No. To be mindful of our surroundings and the island, we can only accept fresh flower petals. Centerpieces and arch decors are okay as they do not get affected with the wind.

Does the venue provide entertainment?

No. However, you may hire your own outside entertainment vendors as long as they are insured. Please see some of our preferred vendor list.

Does the venue provide any AV equipment?

Yes. You may choose to add our speaker package (EV EVOLVE 50 bluetooth speaker + 2 wireless, handheld microphones) for \$200+tax and/or our projector + dongle for \$88+tax. Any other AV equipment necessary may be brought in through outside vendors. Please see our add-ons list available for you.

Can we bring our dog to the event?

Yes. Fees will occur if "accidents" takes places on property.
\$125/pet (for up to two pets) \$500/event (for more than 2 pets)
If the event is okay with having their pet on the lanai throughout, there will be no additional pet fee and will remain as is.

GUIDELINES

Prices mentioned below may change without notice

SERVICE CHARGE & SALES TAX

All food and beverage prices are subject to a 20% service charge. Hawaii General Excise Tax, currently 4.712%, will be added to all food, beverage, labor, service charge, and miscellaneous charges.

PRICING AND MENU AVAILABILITY

Prices on the following menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection & type of event.

DEPOSITS

\$1000 non-refundable deposit required upon signing the contract. The \$1000 will be credited towards your final payment. Please also refer to the deposit schedule as it appears on the contract.

GUARANTEES

Final food menu choices are required fourteen (14) days prior to event. A final guest count is required seven (7) business days prior to the event and may not be reduced thereafter. In order to provide exceptional service to your guests, the maximum overset for all meal functions is 5% over the guarantee. Please note that a minimum food and beverage amount is indicated in the catering agreement.

OVERTIME

Functions must begin promptly at the scheduled start time and all guests must vacate the designated event space at the end time indicated on the final Banquet Event Order. For each hour of accrued overtime the below charges will be applied to your master account:
\$500.00 for groups of 35 people or less, \$1,000.00 for groups of 36-100 people, \$1,500.00 for groups of 101-150 people, and \$2,000.00 for groups over 150 people.

SPECIAL REQUESTS

Special dietary restrictions must be requested within thirty (30) days of the event. Any requests made after this deadline will be accommodated as best as possible but may not be guaranteed.

FOOD AND BEVERAGE

All food and beverage must be purchased exclusively through Plan Do See and consumed in the designated function areas. Plan Do See is the only licensed authority to serve alcoholic beverages on the grounds to guests 21 and over, therefore outside alcoholic beverages (including those purchased from Deck.) are not permitted in the Leahi Room & Lanai.

KIDS MEALS

Kids Meals are discounted at 50% off the regular buffet menu price for children 4 -12 years old; children 3 and younger will not be charged. This discount is not applicable if the \$26.00++ Kids Menu is chosen.

BUFFETS

Minimum of 25 people is required for all buffets. Buffets are not "all-you-can-eat" and are portioned per-person. Buffets will be set for 90 minutes. No leftover buffet food items may be taken from the premises.

BREAKFAST BUFFET

Minimum of 25 orders

CONTINENTAL

\$44 Per Person

Assorted Danishes,
Croissants & Muffins
Jams and Butter
Assortment Yogurt Cups
Seasonal Fresh Fruit
Fresh Fruit Juice
Coffee
Assortment of Tea

BRUNCH ADD ONS

Per Person

Avocado Toast Cups	\$10
Haupia French Toast	\$11
Eggs Benedict	\$9
Pancake	\$8
Half Breakfast Burrito	\$8
Fried Chicken	\$10
DECK. Loco Moco	\$12

CLASSIC

\$65 Per Person

Assorted Danishes,
Croissants & Muffins
Jams & Butter
Yogurt & Granola
Crispy Bacon
Glazed Ham
Scrambled Egg
Breakfast Potatoes
Seasonal Fresh Fruit
POG Juice
Coffee
Assortment of Tea

YOGURT PARFAIT STATION

\$18 per person

Greek Yogurt
Berries, Banana
Pineapple, Granola
Agave Syrup
Toasted Coconut Flakes

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH BUFFET

Minimum of 25 orders

SANDWICH BAR

\$60 Per Person

Farmers Green Salad

Mac & Cheese

Crispy French Fries

Soup Bar

Chef's Selection
(Two Selections)

Sandwich Bar

Egg Salad Sandwich

Berry Chicken Salad Sandwich

Turkey Club Sandwich

REGIONAL

\$73 Per Person

Farmers Green Salad

Hawaiian Fish

Lillkoi BBQ Pork Ribs

Glazed Chicken Wings

Tomato Bisque Soup

Crispy French Fries

Fried Rice

Assorted Dessert

ISLAND FAVORITES

\$83 Per Person

Farmers Green Salad

Hawaiian Ahi Poke

Huli Huli Chicken

Garlic Shrimp

Lillkoi BBQ Pork Ribs

Roast Beef

Mashed Potatoes

Taro Rolls

Assorted Dessert

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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LUNCH BUFFET ADD ON

Minimum of 25 orders

SOUP

Additional \$9 Per Person

Chef's Select Seasonal Soup
(Please inquire for soup options)

POKE

Additional \$28 Per Person

Please select three:

Spicy Ahi Tuna Poke

Limu Octopus Poke

Aloha Tofu Poke

Garlic Shrimp Poke

BOTTOMLESS MIMOSA BAR

BREAKFAST/LUNCH EXCLUSIVE

Last Call at 150 minutes. Bar close at 180 minutes

Additional \$30 Per Person

(must order for each guest)

(Additional \$10 per person to extend an hour)

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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LUNCH or DINNER BUFFET

Minimum of 25 orders

HAWAIIAN

\$100 Per Person

Farmers Green Salad

Potato Macaroni Salad

Hawaiian Style Ahi Poke

Aloha Tofu Poke

Kalua Pig and Cabbage

Lau Lau

Huli Huli Chicken

Chicken Long Rice

Fried Rice

Taro Rolls

Assorted Desserts

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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DINNER BUFFET

Minimum of 25 orders



PACIFIC

\$88 Per Person

Farmers Green Salad

Potato Macaroni Salad

Huli Huli Chicken
with Pineapple

Grilled Salmon

Lilikoi BBQ Pork Ribs

Truffle Mashed Potato

Fried Rice

Taro Rolls

Assorted Dessert

RISING SUN

\$113 Per Person

Fresh Green Salad Bar

Shrimp Cocktail

Hawaiian Style Ahi Poke

Huli Huli Chicken
with Pineapple

Grilled Ribeye Steak
House Chimichurri

Lilikoi BBQ Pork Ribs

Fried Rice

Taro Rolls

Assorted Dessert

THE QUEEN

\$153 Per Person

Fresh Green Salad Bar
with an assortment of
Seasonal Toppings & Dressings

Bacon Wrapped
Scallop

Shrimp Cocktail

Hawaiian Style Ahi Poke

Seasonal Hawaiian Fish

Huli Huli Chicken with
Pineapple

Prime Rib Carving
Station with Chef

Truffle Mashed Potato

Fried Rice

Assorted Dessert

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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DINNER

ADD ON OPTION

minimum 25 person order

BUILD YOUR OWN TACOS STATION

\$30 Per Person

Chicken

Spicy Beef

Baja Style Shrimp

(Vegetarian Option Available)

*May upgrade to have 4 kinds: \$35 Per Person

BUILD YOUR OWN SLIDER STATION

\$30 Per Person

Paniolo Beef

Fried Chicken

French Fries

Pickles

ROAST PRIME RIB with CHEF

\$39 per person

Horseradish Cream

Au Jus

One Time \$220.00++ Chef Fee

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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SUSHI ROLLS

Minimum 5 rolls order per menu item

One roll = Six pieces

Avocado Roll

\$13 per roll

California Roll

\$15 per roll

Crab Salad Roll

\$13 per roll

Salmon Avocado Roll

\$18 per roll

Hamachi Jalapeno Roll

\$25 per roll

*all above are

inside out rolls*

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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PLATED LUNCH

Maximum of 80 orders

\$73 Per Person

Appetizer

Hawaiian Style Ahi Poke

Entrée

Huli Huli Chicken or Catch of the Day

Dessert

Basque Cheesecake

Taro Rolls

\$83 Per Person

Appetizer

Hawaiian Style Ahi Poke

Salad

Seasonal Salad

Entrée

Huli Huli Chicken or Catch of the Day

Dessert

Tiramisu

Taro Rolls

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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PLATED DINNER

May order as lunch
Maximum of 80 orders

MO'OLELO

\$104 Per Person

First Course

Hawaiian Style Ahi Poke

Second Course

Select One:

Duck Confit with Radicchio Salad
Seafood Mac & Cheese

Third Course

“Land & Sea”

Huli Huli Chicken &
Catch of the Day

Dessert

Select One:

Mango Tart
Chocolate Fondant Cake
Basque Cheesecake
Creme Brulee
Tiramisu
Ube Panna Cotta

Taro Rolls

THE PARK

\$129 Per Person

First Course

Seasonal Appetizer Trio

Second Course

Select One:

Duck Confit with Radicchio Salad
Octopus with Avocado Puree, Radish & Mint
Truffle Mac & Cheese

Third Course

“Surf & Turf”

Grilled Filet Mignon &
Catch of the Day

Dessert

Select One:

Mango Tart
Chocolate Fondant Cake
Basque Cheesecake
Creme Brulee
Tiramisu
Ube Panna Cotta

Taro Rolls

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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PLATED DINNER

Maximum of 80 orders

THE SUNSET

\$165 Per Person

Amuse

Beef Tartare with Taro Chips

Second Course

Select One:

Lilikoi Lyonnaise

Quinoa & Couscous Salad

House Green Salad with Lilikoi Vinaigrette

Third Course

Select One:

Grilled Scallops

Roasted Lamb Chops

Seared Duck Breast

Fourth Course

“Surf and Turf”

Grilled Filet Mignon & Lobster Tail

Dessert

Select One:

Mango Tart

Chocolate Fondant Cake

Basque Cheesecake

Creme Brulee

Tiramisu

Ube Panna Cotta

Taro Rolls

Taro Rolls

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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Cocktail Hour

(also available as dinner buffet add-on)

DISPLAY of FISHMARKET minimum 25 person order

\$145 per person

Shrimp Cocktail
Hawaiian Style Ahi Poke
Crab Legs
Lobster Tails
Condiments

CHEESE & CHARCUTERIE STATION

\$450 Per Board
(Recommended for 30-40 people)

Chef's Selection of
Cheese and Charcuterie
Mixed Nuts
Crackers

ROAST PRIME RIB CARVING STATION

minimum 25 person order

One Time \$220.00++ Chef Fee

\$39 per person
Creamy Horseradish
Au Jus

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HORS D'OEUVRES

Minimum 2 dozen orders per menu item

VEGETARIAN

Beet and Goat Cheese Tart
\$68 Per Dozen

Truffle Mac & Cheese Cups
\$72 Per Dozen

Mushroom & Boursin Cheese Tart
\$72 Per Dozen

Baked Zucchini Fritters
\$68 Per Dozen

VEGAN

Served Cold

Smoked Tomato Bruschetta
\$65 Per Dozen

Crudité with Tomato Ginger Sauce (gf)
\$60 Per Dozen

Cucumber Hummus Cups (gf)
\$65 Per Dozen

Spicy Mango Salsa-Stuffed Peppers (gf)
\$65 Per Dozen

VEGAN

Vegetable Spring Roll
\$68 Per Dozen

Risotto Cakes
\$68 Per Dozen

SEAFOOD

Ahi Poke Bites
\$96 Per Dozen

Bacon Wrapped Scallop Bites
\$108 Per Dozen

Crab Bites with Yuzu Cream (gf)
\$120 Per Dozen

Seafood Mac & Cheese
\$84 Per Dozen

Lobster Mac & Cheese
\$89 Per Dozen

CHICKEN

Fried Chicken Sliders
\$84 Per Dozen

BBQ Chicken Skewer (gf)
\$78 Per Dozen

Orange Chicken
\$78 Per Dozen

MEAT

Roast Beef with Jus
\$84 Per Dozen

Pork Spring Roll
\$84 Per Dozen

Paniolo Beef Slider
\$84 Per Dozen

Braised Short Rib (gf)
\$80 Per Dozen

gf: gluten free

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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HORS D'OEUVRES

Minimum 2 dozen orders per menu item

DESSERT

Chocolate Chip Brownies

\$68 Per Dozen

Hawaiian Butter Mochi

\$75 Per Dozen

Tropical Fruit Skewer

\$68 Per Dozen

Lemon Bar

\$68 Per Dozen

Assorted Macarons

\$84 Per Dozen

Mango Panna Cotta

\$84 Per Dozen

S'more Brownies

\$72 per Dozen

Mochi Donuts Balls

\$75 per Dozen

DESSERT STATION

\$25 Per Person

Choose three items from above

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LATE NIGHT SNACKS

Minimum 2 dozen orders per menu item

Teriyaki Chicken Musubi

\$67 per Dozen

Spam Musubi

\$75 per Dozen

Spam & Egg Musubi

\$85 per Dozen

Shoestring Fries

\$8 per Person

Minimum order of 50% of guest count

Beef Sliders

\$84 per Dozen

S'more Brownies

\$72 per Dozen

Mochi Donuts Balls

\$75 per Dozen

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For Keiki

\$26 Per Person

For children 4-12 years

Older Kids under the age of 12 may also enjoy the buffet, 50% off adults pricing



Assorted Entrée Platter

(Up to 10 children)

Kids Beef Slider

Two Chicken Tenders

French Fries

Fruit Cup

Assorted Keiki Station

(More than 10 children)

Kids Beef Sliders

Chicken Tenders

French Fries

Fruit Bowl



Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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GRAB & GO BREAKFAST

Pre Orders Required

\$28 Per Person

Fresh Fruit Cup

Breakfast Pastry with Jam & Butter

Breakfast Burrito with
Portuguese Sausage, Egg, Cheddar Cheese,
Potatoes, Pico de Gallo

Coffee or Orange Juice

(Vegetarian/Vegan options available upon request)

GRAB & GO LUNCH

***Pre Orders Required**

\$38 Per Person

Choice of:

Turkey Sandwich

Grilled Chicken & Bacon Sandwich

Egg Salad Sandwich

Tomato, Mozzarella & Basil

Fresh Fruit Cup

Maui Onion Chips

Chocolate Chip Brownie

Iced Tea

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MEETING BREAKS

SNACKS

Potato Chip(5oz - 6oz)
\$4 each

Assortment of Cookies
\$45 Per Dozen

Granola Bar
\$3 each

Guacamole with Tortilla Chips
\$9 Per Person

Assorted Fresh Fruit Cup
\$6 Per Cup

Shoestring Fries
\$8 Per Person

BEVERAGES

House Coffee
\$90 per gallon

Chilled Fresh Juice
Choice of
POG / Orange / Guava / Pineapple
\$90 Per Gallon

Assortment of Tea
\$90 per gallon

Canned Soda
\$4 each

Flavored Water
\$50 per gallon

Bottled Water 500mL
\$3 per bottle

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

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