LEAHI ROOM & LANAI

Food & Beverage

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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

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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

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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

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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

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

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

YOGURT PARFAIT STATION
$18 per person

Greek Yogurt

Berries, Banana

Pineapple, Granola

Agave Syrup

Toasted Coconut Flakes

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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

Liliko'i 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

Liliko'i BBQ Pork Ribs

Roast Beef

Mashed Potatoes

Taro Rolls

Assorted Dessert

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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)

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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

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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

Liliko'i 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

Liliko'i 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

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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

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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*

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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

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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

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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:
Liliko'i Lyonnaise
Quinoa & Couscous Salad
House Green Salad with Liliko'i 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

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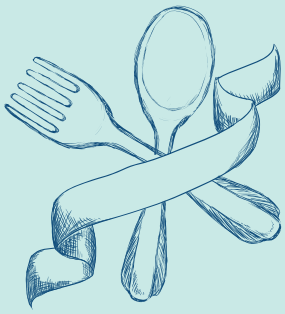
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For Keiki

$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

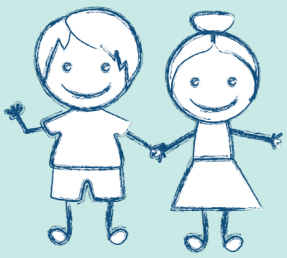
(More than 10 children)

Kids Beef Sliders

Chicken Tenders

French Fries

Fruit Bowl



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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

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MEETING BREAKS

SNACKS

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

Granola Bar
$3 each

Assorted Fresh Fruit Cup
$6 Per Cup

Assortment of Cookies
$45 Per Dozen

Guacamole with Tortilla Chips
$9 Per Person

Shoestring Fries
$8 Per Person

BEVERAGES

House Coffee
$90 per gallon

Assortment of Tea
$90 per gallon

Flavored Water
$50 per gallon

Bottled Water 500mL
$3 per bottle

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

Canned Soda
$4 each

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BANQUET BAR

selection may change without notice, due to local brand changes and shipment issues to the island

Canned Beer — $8

Maui Brew Bikini Blonde
Kona Brewing Gold Cliff IPA
Heineken
Corona Extra
Sapporo
*Zero Alcohol Beer available upon request
*Seltzers available upon request

Glass Wine I Mimosa — $12

Sparkling
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

Well Spirits — $15

Vodka
Gin
Tequila
Rum
Whiskey

Premium Spirits — $16 - $19

Available Upon Request

Mocktail — $12

Soft Drink / Soda — $6

Coffee per Gallon	$90
Assortment of Tea per Gallon	$90
Fruit Juice per Gallon	
POG/Orange/Guava/Pineapple	$90

Deck. Signature Cocktail — $18

Mai Tai
Lilikoi Margarita

Custom-Made Signature Cocktail

$50 Mixology Tasting Fee

Personalized cocktails for your event, crafted and fine-tuned by our in-house mixologist.

Must be purchased by the gallon
$340 per gallon

Bubbles for Toasting!

House Bubbles	$50
Prosecco	$55
Sparkling Rose	$70
Moet et Chandon Imperial Brut	$130
Veueve Clicquot Brut	$160
Non-Alcoholic Bubbles	$40



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