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LEAH ROOM \& LANAI
FOOD \& BEVERAGE


|  | BANQUET ROUNDS :ợ: : :ọ: :ọ: | U-SHAPE $\square$ | BOARDROOM $\square$ | CLASSROOM | THEATER | COCKTAIL RECEPTION $\mathrm{O}_{0}^{0} \mathrm{O}_{0}^{\mathrm{O}}$ | sQ.fr. |
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| LEAHI ROOM PAX | 120 | 50 | 60 | 150 | 200 | 200 | 2,786 |
| $\begin{gathered} \text { LEAHI LANAI } \\ \text { PAX } \end{gathered}$ | 80 | - | - | - | 100 | 100 | 2,160 |

For more information, please contact our events department:

## GUIDELINES

## 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.

## DEPOSITS

Please 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 five (5) 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 $\$ 25.00++$ 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
\$35 Per Person

Assorted Croissants, Danishes, Muffins \& Breads
Assorted Jams and Butter

Assorted Cereals \& Granola Yogurt and Milk

Seasonal Fresh Fruit

Fresh Fruit Juice

Coffee $\mathcal{E}$ an Assortment of Tea

## BRUNCH ADD ONS

Per Person

Avocado Toast \$7
Haupia French \$8
Toast
Eggs Benedict \$7
Pancake \$6
Half Breakfast \$7
Burrito
Fried Chicken \$7

DECK. Loco Moco \$9

CLASSIC
\$50 Per Person

Assorted Croissants, Danishes, Muffins \& Breads Assorted Jams and Butter

Assorted Cereals \& Granola Yogurt and Milk

Crispy Bacon

Glazed Ham

Scrambled Eggs

Breakfast Potatoes

Seasonal Fresh Fruit

Fresh Fruit Juice

Coffee $\mathcal{E}$ an Assortment of Tea

GRAB E GO BREAKFAST BOX
\$25 Per Person

Fresh Fruit Cup
Breakfast Pastry with Jam \& Butter

Breakfast Burrito with Egg Cheddar Cheese \& Pico de Gallo

Coffee or Orange Juice
(Vegetarian/Vegan options available upon request)

GRAB E GO LUNCH BOX
\$35 Per Person

Choice of:
Turkey Sandwich Grilled Chicken E Bacon Egg Salad Sandwich Tomato, Mozzarella \& Basil

Served with:
Fresh Fruit Salad, Maui Onion Chips \& Dessert

Iced Tea or Juice

Prices and menus are subject to change without prior notice

## LUNCH BUFFET

Minimum of 25 orders

## SOUP \& SANDWICH BAR

\$45 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
Assorted Dessert

REGIONAL<br>\$60 Per Person

Farmers Green Salad

Lillkoi BBQ Pork Ribs

Grilled Calamari

Deck. Loco Moco

Chicken Wings
Crispy French Fries

White Rice

Assorted Dessert

Iced Tea

ISLAND FAVORITES \$75 Per Person

Farmers Green Salad

Spicy Ahi Tuna Poke

Huli Huli Chicken

Garlic Shrimp
Roasted Beef
Lillkoi BBQ Pork Ribs

Crispy Fries
White Rice

Assorted Dessert

Iced Tea

# LUNCH BUFFET <br> ADD ON OPTION 

Minimum of 25 orders

## SOUP

## Additional \$8 Per Person

## Chef's Select Seasonal Soup <br> (Please inquire for soup options)

## POKE

## Additional \$21 Per Person

Please select three:

Spicy Ahi Tuna Poke
Limu Octopus Poke
Aloha Tofu Poke
Garlic Shrimp Poke

# PLATED LUNCH COURSE 

\$65 Per Person

Amuse<br>Hawaiian Style Ahi Poke<br>Entrée<br>Huli Huli Chicken or Catch of the Day<br>Dessert<br>Chef's Select Dessert<br>Taro Rolls<br>\$75 Per Person<br>Amuse<br>Hawaiian Style Ahi Poke<br>Appetizer<br>Seasonal Salad<br>Entrée<br>Huli Huli Chicken or Catch of the Day<br>Dessert<br>Chef's Select Dessert<br>Taro Rolls

# Luau on the Lanai 

\$85 Lunch / \$100 Dinner<br>Per Person<br>Minimum of 25 orders<br>\section*{Salad Bar}<br>Romaine Lettuce<br>Hard Boiled Egg Crumbles<br>Applewood Smoked Bacon<br>Ho Farm Tomatoes<br>Japanese Cucumbers<br>Parmesan/Cheddar/Blue Cheese<br>House Made Ranch/Lilikoi Vinaigrette/Caesar Dressing<br>\section*{Oysters on the Half Shell}<br>Fresh Oysters<br>Yuzu Cocktail Sauce<br>Kahuku Sea Asparagus<br>Lemon<br>Wasabi \& Sweet Soy Sauce<br>\section*{Side Dishes}<br>Shoestring Fries<br>East \& West Pickles<br>Seafood Mac \& Cheese<br>Taro Rolls<br>\section*{Hawaiian Poke}<br>Spicy Ahi Tuna Poke<br>Limu Octopus Poke<br>Aloha Tofu Poke<br>Garlic Shrimp Poke<br>Hibachi BBQ Station<br>Lillikoi BBQ Pork Ribs<br>Huli Huli Chicken<br>Kalbi Style Skirt Steak<br>Grilled Calamari with Yuzu Butter Sauce<br>\section*{Assorted Desserts}

## DINNER BUFFET

## Minimum of 25 orders

## PACIFIC <br> \$80 Per Person

Farmers Green Salad

Potato Macaroni Salad

Huli Huli Chicken
with Pineapple

Grilled Salmon

Lillikoi BBQ Pork Ribs

Truffle Mashed Potato

Fried Rice

Taro Rolls

Assorted Dessert

House Coffee

RISING SUN
\$95 Per Person

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

Shrimp Cocktail

Hawaiian Style Ahi Poke

> Huli Huli Chicken
> with Pineapple

Grilled Ribeye Steak
House Chimichurri

Lillikoi BBQ Pork Ribs

Fried Rice

Taro Rolls

Assorted Dessert

# DINNER BUFFET 

Minimum of 25 orders

## THE QUEEN

\$125 Per Person

Fresh Green Salad Bar<br>with an assortment of<br>Seasonal Toppings \& Dressings<br>Bacon Wrapped Scallop Bites<br>Shrimp Cocktail<br>Hawaiian Style Ahi Poke<br>Chef's Select Seasonal Soup<br>Seasonal Hawaiian Fish<br>Huli Huli Chicken with Pineapple<br>Prime Rib Carving Station with Chef

Fried Rice

Assorted Dessert

## PLATED DINNER

MO'OLELO
\$95 Per Person

THE PARK
\$115 Per Person

## First Course

Hawaiian Style Ahi Poke

## Second Course

Seasonal Hot Appetizer

Third Course<br>Surf \& Turf<br>Huli Huli Chicken<br>and Catch of the Day

## Dessert

Chef's Select Dessert

Taro Rolls

## First Course

Seasonal Appetizer Trio

## Second Course

Seafood Mac \& Cheese

Third Course

Surf \& Turf
Grilled Filet Mignon
and Catch of the Day

## Dessert

Chef's Select Dessert

Taro Rolls

# PLATED DINNER 

THE SUNSET<br>\$150 Per Person

Special course created by the chef, made with seasonally fresh and locally sourced ingredients.

Please inquire with event manager for seasonal menu items

Amuse<br>Chef's Select Appetizer

## Second Course

Chef's Select Salad

## Third Course

Chef's Select Hot Appetizer

## Fourth Course

Surf and Turf
Grilled Filet Mignon and Crab Legs

Dessert
Chef's Select Dessert

Taro Rolls

## HORS D'OEUVRES

## VEGETARIAN

Crudite with Tomato Ginger Sauce \$60 Per Dozen

Beet and Goat Cheese Tart \$65 Per Dozen

Vegetable Spring Roll \$60 Per Dozen

Truffle Mac \& Cheese Cups
\$70 Per Dozen

Mushroom Tart
\$70 Per Dozen

MEAT

Roast Beef with Jus
\$75 Per Dozen

Pork Spring Rolls
\$75 Per Dozen

Paniolo Beef Slider
\$80 Per Dozen

Braised Short Rib
\$75 Per Dozen

SEAFOOD

Ahi Poke Bites<br>\$80 Per Dozen<br>Bacon Wrapped Scallop Bites \$85 Per Dozen<br>Crab Bites with Yuzu Cream \$95 Per Dozen<br>Seafood Mac \& Cheese \$75 Per Dozen<br>Lobster Mac \& Cheese \$85 Per Dozen

## CHICKEN

Fried Chicken Sliders \$80 Per Dozen

BBQ Chicken Skewer \$75 Per Dozen

Orange Chicken
\$70 Per Dozen

## DESSERT

Chocolate Chip Brownies<br>\$65 Per Dozen<br>Smore Brownies<br>\$75 Per Dozen<br>Tropical Fruit Skewer<br>\$65 Per Dozen<br>Lemon Bar<br>\$65 Per Dozen<br>Assorted Macarons<br>\$80 Per Dozen<br>Mango Panna Cotta<br>(Vegan/Regular)<br>\$80 Per Dozen

## DESSERT STATION

\$20 Per Person
Choose three items from above

## DISPLAY of FISHMARKET

minimum 25 person order

Tier One $\$ 40$ per person
Fresh Oysters
Shrimp Cocktail
Ahi Poke
Condiments
Tier Two \$125 per person
Tier 1 plus
King Crab
Lobster Tails

## CHEESE \& CHARCUTERIE STATION

\$425 Per Board
(Recommended for 20-40 people)

ROAST PRIME RIB with CHEF minimum 25 person order
\$30 per person
Horseradish Cream Au Jus
*One Time \$200.00++ Chef Fee

## tACOS STATION

\$24 Per Person

Chicken Tacos
Spicy Beef Tacos
Baja Style Shrimp Tacos
(Vegetarian Option Available)

Chef's Selection of
Cheese and Charcuterie
Fruits
Mixed Nuts
Crackers

## SLIDER STATION

\$24 Per Person

Paniolo Beef
Fried Chicken
French Fries
Pickles

## KEIKI

\$25 Per Person
For children 12 years and under

## Assorted Entrée Platter

Kids Beef Sliders

Chicken Tenders

French Fries

Fruit Bowl

Prices and menus are subject to change without prior notice

## MEETING BREAKS

Kettle Chips
\$6 Per Bag

Granola Bar
\$6 Per Bar

Assorted Fresh
Fruit Cup
\$7 Per Cup

Assorted Cookies
\$65 Per Dozen

Guacamole with Tortilla Chips \$8 Per Person

BEVERAGES

House Coffee
$\$ 80$ per gallon

Assortment of Tea
\$80 per gallon

Flavored Water
\$45 per gallon

Bottled Water
\$5 per bottle

Chilled Fresh Juice Choice of
Orange / Lilikoi / Guava / Pineapple
\$80 Per Gallon

Assorted Soft Drinks
\$6 Each

## BANQUET BAR

House Beer<br>\$8 Hosted | \$8 Cash Bar

# Wine <br> \$13 Hosted |\$14 Cash Bar 

## Spirits

\$15 Hosted | \$16 Cash Bar

## Deck. Signature Cocktail \$18 Hosted | \$19 Cash Bar

Mai Tai | Lilikoi Margarita
Please see Deck menu for more options.

## Custom-Made Signature Cocktail \$50 Mixology Tasting Fee

Our in-house Mixologist will meet with you to create a personalized cocktail for your event!

## Soft Drinks <br> Soda \& Juice \$6

