



LEAHI ROOM & LANAI

FOOD & BEVERAGE







	BANQUET ROUNDS	U-SHAPE	BOARDROOM	CLASSROOM	THEATER	COCKTAIL RECEPTION	SQ.FT.
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LEAHI ROOM PAX	120	50	60	150	200	200	2,786
LEAHI LANAI PAX	80	-	-	-	100	100	2,160

For more information, please contact our events department:

events@plandosee.com or 808.470.8580

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		CLASSIC \$50 Per Person			
Assorted Croissants, Do Muffins & Bread Assorted Jams and E	S	Assorted Croissants, Danishes, Muffins & Breads Assorted Jams and Butter			
Assorted Cereals & Gr Yogurt and Milk		Assorted Cereals & Granola Yogurt and Milk			
Seasonal Fresh Fr	uit	Crispy Bacon			
Fresh Fruit Juice	Э	Glazed Ham			
Coffee & an Assortmen	t of Tea	Scrambled Eggs			
		Breakfast Potatoes			
		Seasonal Fresh Fruit			
BRUNCH ADD ONS Per Person		Fresh Fruit Juice			
Avocado Toast	\$7	Coffee & an Assortment of Tea			
Haupia French Toast	\$8				
Eggs Benedict	\$7				
Pancake	\$6				
Half Breakfast Burrito	\$7				

Fried Chicken

DECK. Loco Moco

\$7

\$9



Iced Tea or Juice

Prices and menus are subject to change without prior notice

LUNCH BUFFET

Minimum of 25 orders

\$45 Per Person	REGIONAL \$60 Per Person	\$75 Per Person
Farmers Green Salad	Farmers Green Salad	Farmers Green Salad
Mac & Cheese	Lillkoi BBQ Pork Ribs	Spicy Ahi Tuna Poke
Crispy French Fries	Grilled Calamari	Huli Huli Chicken
Soup Bar	Deck. Loco Moco	Garlic Shrimp
Chef's Selection (Two Selections)	Chicken Wings	Roasted Beef
(Two constitutions)	Crispy French Fries	Lillkoi BBQ Pork Ribs
Sandwich Bar	White Rice	Crispy Fries
Egg Salad Sandwich	Assorted Dessert	White Rice
Berry Chicken Salad Sandwich	Iced Tea	Assorted Dessert

Iced Tea

Turkey Club Sandwich

Assorted Dessert

LUNCH BUFFET ADD ON OPTION

Minimum of 25 orders

SOUP

Additional \$8 Per Person

Chef's Select Seasonal Soup (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

Hawaiian Style Ahi Poke

Entrée

Huli Huli Chicken or Catch of the Day

Dessert

Chef's Select Dessert

Taro Rolls

\$75 Per Person

Amuse

Hawaiian Style Ahi Poke

Appetizer

Seasonal Salad

Entrée

Huli Huli Chicken or Catch of the Day

Dessert

Chef's Select Dessert

Taro Rolls

Luau on the Lanai

\$85 Lunch / \$100 Dinner
Per Person
Minimum of 25 orders

Salad Bar

Romaine Lettuce
Hard Boiled Egg Crumbles
Applewood Smoked Bacon
Ho Farm Tomatoes
Japanese Cucumbers
Parmesan/Cheddar/Blue Cheese
House Made Ranch/Lilikoi Vinaigrette/Caesar Dressing

Oysters on the Half Shell

Fresh Oysters
Yuzu Cocktail Sauce
Kahuku Sea Asparagus
Lemon
Wasabi & Sweet Soy Sauce

Side Dishes

Shoestring Fries
East & West Pickles
Seafood Mac & Cheese
Taro Rolls

Hawaiian Poke

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

Hibachi BBQ Station

Lillikoi BBQ Pork Ribs
Huli Huli Chicken
Kalbi Style Skirt Steak
Grilled Calamari with Yuzu Butter Sauce

Assorted Desserts

DINNER BUFFET

Minimum of 25 orders

PACIFIC

\$80 Per Person

RISING SUN

\$95 Per Person

Fresh Green Salad Bar

Farmers Green Salad

Potato Macaroni Salad

with an assortment of Seasonal Toppings & Dressings

Huli Huli Chicken with Pineapple

Grilled Salmon

Hawaiian Style Ahi Poke

Shrimp Cocktail

Lillikoi BBQ Pork Ribs

Huli Huli Chicken with Pineapple

Truffle Mashed Potato

Fried Rice

Grilled Ribeye Steak House Chimichurri

Taro Rolls

Lillikoi BBQ Pork Ribs

Assorted Dessert

Fried Rice

House Coffee

Taro Rolls

Assorted Dessert

DINNER BUFFET

Minimum of 25 orders

THE QUEEN \$125 Per Person

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

Bacon Wrapped Scallop Bites

Shrimp Cocktail

Hawaiian Style Ahi Poke

Chef's Select Seasonal Soup

Seasonal Hawaiian Fish

Huli Huli Chicken with Pineapple

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

First Course

Seasonal Appetizer Trio

Second Course

Seasonal Hot Appetizer

Second Course

Seafood Mac & Cheese

Third Course

Surf & Turf Huli Huli Chicken and Catch of the Day **Third Course**

Surf & Turf
Grilled Filet Mignon
and Catch of the Day

Dessert

Chef's Select Dessert

Dessert

Chef's Select Dessert

Taro Rolls

Taro Rolls

PLATED DINNER

THE SUNSET

\$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

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

Beet and Goat Cheese Tart \$65 Per Dozen

\$60 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 \$80 Per Dozen

Bacon Wrapped Scallop Bites \$85 Per Dozen

Crab Bites with Yuzu Cream \$95 Per Dozen

Seafood Mac & Cheese \$75 Per Dozen

Lobster Mac & Cheese \$85 Per Dozen

CHICKEN

Fried Chicken Sliders \$80 Per Dozen

BBQ Chicken Skewer \$75 Per Dozen

> Orange Chicken \$70 Per Dozen

HORS D'OEUVRES

DESSERT

Chocolate Chip Brownies \$65 Per Dozen

> Smore Brownies \$75 Per Dozen

Tropical Fruit Skewer \$65 Per Dozen

> Lemon Bar \$65 Per Dozen

Assorted Macarons \$80 Per Dozen

Mango Panna Cotta (Vegan/Regular) \$80 Per Dozen

DESSERT STATION

\$20 Per Person

Choose three items from above

STATION

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)

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

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)

SLIDER STATION

\$24 Per Person

Paniolo Beef Fried Chicken French Fries Pickles



\$25 Per Person For children 12 years and under

Assorted Entrée Platter

Kids Beef Sliders

Chicken Tenders

French Fries

Fruit Bowl

MEETING BREAKS

Kettle Chips \$6 Per Bag Assorted Cookies \$65 Per Dozen

Granola Bar \$6 Per Bar

Guacamole with Tortilla Chips \$8 Per Person

Assorted Fresh Fruit Cup \$7 Per Cup

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 \$8 Hosted | \$8 Cash Bar

Wine \$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
Soda & Juice \$6

