



ALOHA! WELCOME TO KIMO'S SERVING 41 YEARS OF ALOHA

Friends, Rob Thibaut and Sandy Saxten chose Lahaina, Maui, as their first waterfront location for TS Restaurants. Since opening in 1977, Kimo's has been the landmark gathering spot in the heart of Old Lahaina town. We have a passion for gracious, Hawaiian hospitality and a tradition for making life long memories. We welcome you to enjoy your event here at Kimo's with spectacular views of Lana'i, Moloka'i & Kaho'olawae island, fiery sunsets and tropical cocktails.

Kimo's specializes in the freshest sustainable fish caught daily in our Hawaiian waters along with premium steaks and locally sourced produce. Every event held at Kimo's is served with our authentic, personalized service that has made us what we are today.



EVENT MENUS

LUNCH

PLATED

(20 guest minimum)

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Choice of:

Coconut Crusted Fish

Peanut sauce, pineapple salsa, macaroni salad, jasmine rice

Teriyaki Sirloin

USDA Prime Double R Ranch beef, macaroni salad, jasmine rice

Broke da Mouth

A luau combo of all natural teriyaki chicken, Duroc pork ribs, jasmine rice, macaroni salad

Hula Pie

\$35.50 ++

OHANA

(20 guest minimum)

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Fish & Chips

Maui Brewing Co. Bikini Blonde Lager battered

Kimo's Baked Fish

Roasted basil, lemon & garlic glaze

Broke da Mouth

A luau combo of all natural teriyaki chicken, Duroc pork ribs, jasmine rice, macaroni salad

Hula Pie

\$32 ++

ACCOMPANIMENTS

Jasmine Rice

French Fries

Local Veggies

Coleslaw



PLATED DINNER

PLATED 1

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Choice of:

Kimo's Baked Fish

Local favorite, garlic, lemon & sweet basil aioli

Ribs

Compart Family Farms Duroc pork, plum BBQ sauce, Surfing Goat Dairy cheese polenta cake

Chicken Kushiyaki

Grilled brochettes of all natural teriyaki chicken breast, pineapple, squash, peppers & onions

Sorbet

\$55 ++

PLATED 2

Coconut Shrimp

Crunchy shrimp, cider honey mustard

Calamari

Crisp calamari strips, house made cocktail sauce

Choice of:

Panko Crusted Ahi

Pan seared rare, sesame panko crusted, Thai chili slaw, Korean aioli

Filet Mignon

USDA center cut filet, carrot puree, chimichurri, fingerling potatoes, locally grown vegetables

Ribs

Compart Family Farms Duroc pork, plum BBQ sauce, Surfing Goat Dairy cheese polenta cake

Hula Pie

\$75 ++



OHANA DINNER

FAMILY STYLE 1

Coconut Shrimp

Crunchy shrimp, cider honey mustard

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Kimo's Baked Fish

Roasted basil, lemon & garlic glaze

Teriyaki Sirloin

USDA Prime Double R Ranch beef, roasted pineapple, Fresno peppers, ginger, pickled onions, edamame relish

Ribs

Compart Family Farms Duroc pork, plum BBQ sauce

Hula Pie

\$50 ++

ACCOMPANIMENTS

Basmati Rice Pilaf

French Fries

Local Veggies

Coleslaw

*Ohana meals are seasonal and subject to change.

FAMILY STYLE 2

Shrimp Cocktail

"Da Kine" horseradish cocktail sauce

Calamari

Crisp calamari strips, house made cocktail sauce

Beet Salad

Local greens, Asian pear, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette

Kimo's Baked Fish

Roasted basil, lemon & garlic glaze

Filet Mignon

USDA center cut filet, carrot puree, chimichurri

Chicken Kushi-yaki

Grilled brochettes of all natural teriyaki chicken breast, pineapple, squash, peppers & onions

Hula Pie

\$70 ++

ACCOMPANIMENTS

Basmati Rice Pilaf

Mashed Potatoes

Local Veggies

Coleslaw



DRINK PACKAGES

DRINK PACKAGE 1

Lahaina Lemonade
Bud Light
Longboard Lager
Line 39 Chardonnay
Line 39 Pinot Noir

DRINK PACKAGE 2

Kimo's Mai Tai
Tropical Itch
Bikini Blonde
Rotating Seasonal
Acrobat Pinot Gris
Charles Smith Merlot

WINE BOTTLE PACKAGES

WINE BOTTLE PACKAGE 1

Riff Pinot Grigio
Rodney Strong Cabernet Sauvignon

WINE BOTTLE PACKAGE 2

Sthulmuller Chardonnay
Meiomi Pinot Noir

MENU SELECTION

Groups of 20 or more are required to select one of our banquet menus. It is not required that your guests pre-select their entrée. Your guests may make their selection during the event. Keiki 12 years and under may choose to order off of our keiki menu.

BAR SELECTION

In compliance with state law, no hard liquor or beer may be brought onto our premises. Corked wine and champagne that is not listed on our wine list may be brought in and is subject to a \$20 corkage fee. Bottles may not exceed 750 ml. All persons consuming alcohol on our premises must be of legal age, 21 years old. An ID may be requested. It is recommended that all members of the group have a government issued identification card. Kimo's reserves the right to refuse service of liquor to any member of your group at any time during the event. Intoxicated guests will not be served any alcohol and may be asked to leave the property. **NO MINORS WILL BE SERVED AT ANY TIME.** Unfinished bottles of wine that have been purchased through Kimo's may be taken off property. Other alcoholic beverages must remain and be consumed within Kimo's.

We also charge for drinks based on consumption. Bar selection is required 14 days prior to your event and you must also indicate if it will be a hosted, partial hosted, or no host bar.

FOOD AND BEVERAGE LIMITATIONS

Food and beverage menu items and prices are subject to change at any time without notice. Food, liquor, and beer must be purchased through the restaurant, with the exception of wines that are not included on our wine lists. Specialty cakes or desserts are subject to a cake cutting fee of \$2 per head. Kimo's does not have the adequate amount of space to store desserts within our refrigeration area. We are not responsible for any damages to desserts after brought into Kimo's.

DEPOSIT AND CONTRACTS

Kimo's requires a deposit of \$20 per guests and a signed contract in order to secure your event date and time. The deposit may be processed through credit card by either calling directly (808) 661-4811 or may be faxed to:

Kimo's
C/O: Tiani Santiago/Cindy Fisher
(808) 667-6077

Please DO NOT email credit information as it conflicts with our privacy policy. Emails will be purged and deposit will not be taken.

RESERVATION CONFIRMATION

You will receive a banquet confirmation detailing your event. Your signature is required on the agreement and confirmation sheet and must be received prior to confirming your event.

Final guest counts must be given no later than 72 hours prior to the date of the event. If no final count is received by this deadline, your tentative count will become your final guaranteed count.

CANCELLATIONS

Deposits are 100% refundable if cancellation is made 72 hours prior to the date of the event.

PARKING

Kimo's does not validate any type of parking. Street parking is available at no cost. Private lots are located a block from our property.

BILLING AND PAYMENTS

All events are subject to ONE master bill. Any other items additional items billed to guests that are not a part of contract are subject to 4 maximum checks per table. An 18% service charge will be added to all food & beverage contracted by the restaurant. Your deposit will be included in the final payment if the two hour time limit is not exceeded. The balance is due at the conclusion of your event. We accept cash, VISA, Master Card, American Express, Discover Card, Diner Club, and JCB. Checks are not accepted as a final payment. No separate checks will be offered.

Credit Card information from the deposit is not kept on file and will not be an acceptable form of payment for the remaining balance of the event. The physical Credit Card must be present for final payment if you choose to use the same card as the deposit.