ALOHA! WELCOME TO KIMO'S

SERVING 40 YEARS OF ALOHA

Rob Thibaut and Sandy Saxten chose Lahaina, Maui, as their first location. Together, they were able to obtain the last waterfront parcel on Front Street. Since opening in 1977, Kimo's has become a landmark gathering place in the heart of Old Lahaina Towne. Time Magazine touted it as one of the five best restaurants on Maui. Equally glowing articles appeared in Gourmet Magazine and newspapers from San Francisco to Boston. Kimo's is known for its spectacular views of Lana`i, Kaho`olawe, and Moloka`i Island, simple, high quality menu offered at reasonable prices and as the birthplace of TS Restaurant's signature dessert, Hula Pie™.

EVENT MENUS

LUNCH

PLATED

(20 guest minimum)

Caesar Salad
Romaine, hand-grated Parmesan, sourdough croutons

Choice of:

Kimo's Baked
Roasted basil, lemon & garlic glaze, macaroni salad, jasmine rice

Kimo's Klassic Burger
Cheddar cheese, tomatoes, shredded iceberg, Maui island dressing

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

Hula Pie

$34 ++

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

(20 guest minimum, 40 guest maximum)

Caesar Salad
Romaine, hand-grated Parmesan, sourdough croutons

Choice of:

Parmesan Crusted Fresh Fish
Herbed panko, lemon beurre blanc, capers, fresh locally sourced vegetables

Koloa Pork Ribs
Compart Family Farms Duroc pork, plum BBQ sauce, slaw & fries

Prime Rib
The finest Double R Ranch 14 oz. prime rib, house made au jus, horseradish sour cream, mashed potatoes

Hula Pie

$55 ++

PLATED 2

(20 guest minimum, 40 guest maximum)

Coconut Shrimp
Crunchy shrimp, cider honey mustard

Calamari
Crisp calamari strips, house made cocktail sauce

Choice of:

Seasame Crusted Ahi
Pan seared rare, Asian slaw, Korean aioli, soy ginger butter sauce

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

Koloa Pork Ribs
Compart Family Farms Duroc pork, plum BBQ sauce, slaw & fries

Hula Pie

$75 ++

OHANA DINNER

FAMILY STYLE 1 *(20 guest minimum)*

Coconut Shrimp
Crunchy shrimp, cider honey mustard

Caesar Salad
Romaine, hand-grated Parmesan, sourdough croutons

Kimo's Baked Fish
Roasted basil, lemon & garlic glaze

Filet Mignon
USDA center cut filet, chimichurri

Ribs
Compart Family Farms Duroc pork, plum BBQ sauce

Hula Pie

$55++

ACCOMPANIMENTS

Basmati Rice Pilaf
French Fries
Local Veggies
Coleslaw

*Ohana meals are seasonal and subject to change.

FAMILY STYLE 2 *(20 guest minimum)*

Coconut Shrimp
Crunchy shrimp, cider honey mustard dip

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

Pamesan Crusted Fresh Fish
Herbed panko, lemon beurre blanc, capers

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

There are specifications in planning an event through Kimo's. Please note all of the following:

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 for plated menus. `Ohana style menus are served on platters for self-serve family style, progressive meals. Each item on the `ohana style menu will be served to your guests.

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. If you do not indicate your hosted drink selection, we will assume that you are hosting all beverages for your event.

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 $2 self-serve cake cutting fee. 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. Guests will be charged based on what is consumed. There are no additional prices added on for larger parties.

TIME CONSTRAINTS

All dinner parties are allotted a two (2) hour time block. We will seat your party as soon as everyone arrives. All guests are to promptly take their seats once they are escorted in by our friendly greet staff to ensure the most timely and efficient service to your party. Cocktail service will begin once all guests are seated. We hold strong to our policies in order to give our guests a dining experience they will always remember.

If your party stays longer than the allotted time, your deposit will be forfeited.
We will allow a 15 minute grace period.

Kimo's is regularly open for lunch and dinner. If you are looking to join us for a seated meal and do not need a semi-private space exclusive for your group, we have a few times in which you do not have to meet a food and beverage minimum. Times are listed below.

Lunch 11am – 3pm
Dinner 4:45pm – 5:30pm | 8:00pm – 9pm

SEATING LOCATIONS

Lunch events will be seated in our main dining room on the second floor, overlooking Lana'i Island.
Maximum capacity of our main dining room is 150 guests.
There are a few different areas within our restaurant where you can be seated for dinner.

When reserving a space, food and beverage minimums will be required. Max minimums and capacities are:

Lower Lanai $3800 | 30 guests
Upstairs Dining $7700 | 70 guests
Front Street $5000 | 50 guests

DECORATIONS

All decorations must be discussed with the Banquet Manager prior to event date. The restaurant will not permit affixing anything to the walls, floor, or ceiling with nails, staples, tape or other substances. Confetti, glitter, or rice is not allowed within the premises.

CONDUCT AND DAMAGES

It is required that one person be specified as the "contact person" from the group. This person should understand that Kimo's will directly contact them with any questions or concerns that may come up prior to and during the event. The contracted client agrees to assume responsibility for any damages or loss on the premises. This person will be held responsible for the conduct of your guests and recognize that we must act in accordance with Maui Liquor Laws. We are not allowed to "knowlingly permit any person under the influence of liquor or disorderly person to be or remain in or on the license property." Kimo's reserves the right to refuse alcohol to guests. You, the contracted client, must pay the restaurant any and all damages arising from the occupancy and use of the restaurant facilities by the client, client contractors, guests, and any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during, or following the event. Any damages or injuries claimed by the contracting client and/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting client.

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) 667-4802 or may be faxed to:

Kimo's
C/O: KC Hendrickson/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 one (1) week 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. A 20% 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.