



BANQUETS & SPECIAL EVENTS

TRADITIONS ARE MADE HERE

Kimo's has been creating memories and traditions for locals, and guests for over 40 years. It's time to make yours!

Live your Maui dream at a legendary Lahaina restaurant and find yourself transported to simpler times. Kimo's has been serving up classic island cuisine since 1977. From the signature prime rib to the classic Kimo's style fresh fish, you'll be sure to taste the true flavors of the islands. Kimo's is where traditions are born, and the spirit of aloha is celebrated every day.

Long ago the Kimo's Original Hula Pie® recipe was created and coined as, "What the sailors swam ashore for in Old Lahaina Town." From there, it was history — our famous Hula Pie has been surprising even the most adventurous of dessert eaters ever since.





LUNCH EVENTS (25 guest minimum)

11am to 1pm reservation times

DINNER EVENTS (20 person minimum)

4pm-5pm reservation times

Please inquire with a banquet coordinator for additional time offerings, food and beverage minimum required.

Food and beverage minimums may apply for flexible time frames, and semi-private seating.

RESTAURANT LAYOUT

LUNCH EVENTS Daytime events will be seated in our upstairs dining room.

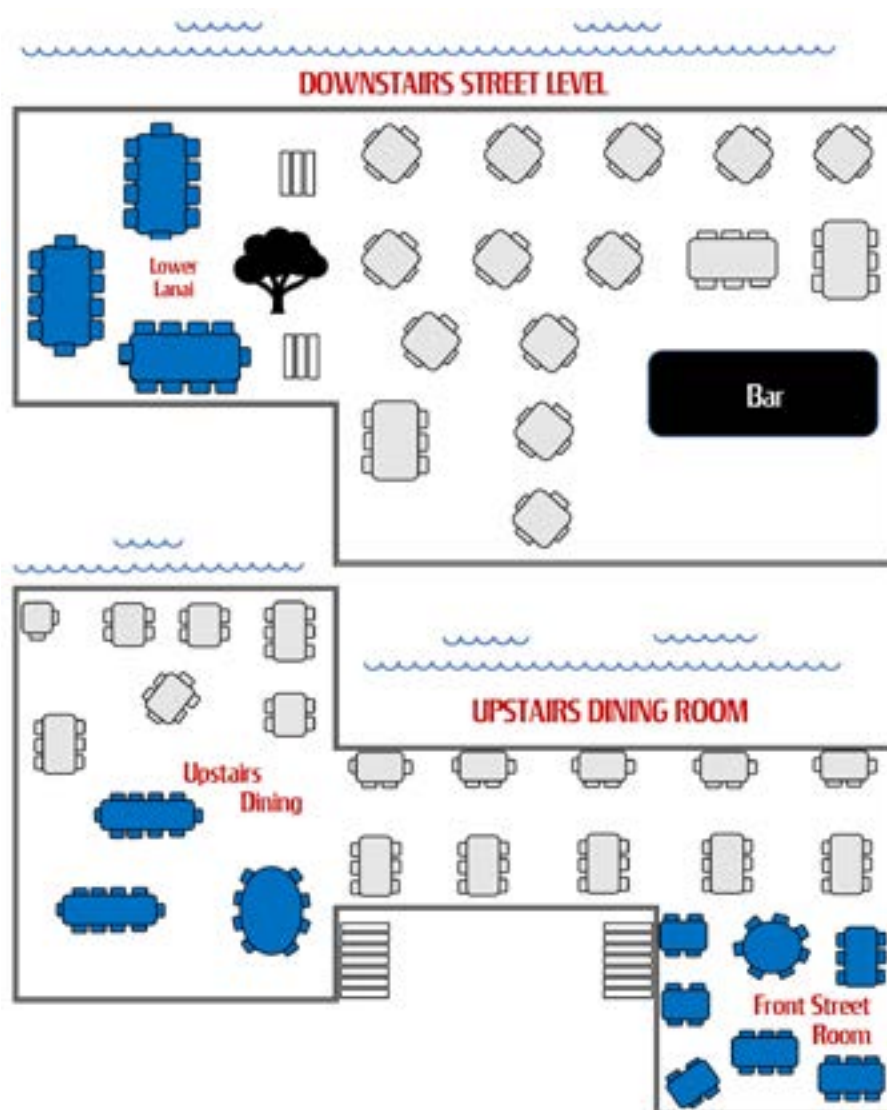
DINNER EVENTS There are a few different areas within the restaurant that you may be seated for dinner. When reserving a space, a food and beverage minimum will be required.

Lower Lanai \$3800 | 30 guests maximum

Upstairs Dining Room \$10,500 | 70 guests maximum

Front Street \$7500 | 50 guests maximum

Please ask your banquet coordinator for buyout pricing for flexible timelines.





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

\$37 ++

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

Hula Pie

\$43 ++

ACCOMPANIMENTS

Jasmine Rice

French Fries

Macaroni Salad

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

\$70 ++

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:

Seesame 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

\$92 ++



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

\$75++

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

\$96 ++

ACCOMPANIMENTS

Basmati Rice Pilaf

Mashed Potatoes

Local Veggies

Coleslaw

ARE THERE TIME RESTRICTIONS ON THE EVENT?

All lunch and dinner events are allotted a two (2) hour time block, unless the contract states otherwise.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, for events confirmed on a plated menu, children 12 and under may order a la carte from the keiki menu. For events confirmed on a family style menu, children will be charged half the menu price.

ARE MUSIC AND DANCING ALLOWED?

Due to Maui and Hawaii state liquor laws, dancing is not allowed. Kimo's offers live music nightly from 6pm-8pm. When live music is not playing, we have a mix of Hawaiian and contemporary music that plays over our house sound system.

MAY WE BRING IN OUR OWN WINE?

We do not offer corkage for our banquet events. We offer a great selection of wine, please ask our Banquet Coordinator for a full wine list.

CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can accommodate vegetarian guests, as well as guests with allergy requests. Please let your Banquet Coordinator know if you have guests with special dietary needs and we will present our options.

IS PARKING AVAILABLE?

Street parking is available on Front Street. Private parking lots are located a block from the restaurant, Kimo's does not validate for parking.

ARE DEPOSITS REQUIRED?

To guarantee your date and time for your event, we require a deposit of \$20 per person and a signed contract.





TERMS & CONDITIONS

The following terms and conditions are in place to ensure the best possible experience for your event at Kimo's.

MENU SELECTION

Groups of 20 or more are required to select one of our banquet event menus. For banquets with plated menus, advanced entrée selection is not necessary. Your guests may make their selection during the event. `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. Notification of any guests with dietary restrictions as soon as possible is appreciated.

BEVERAGE SELECTION

We do not offer corkage for our banquet events. We offer a great selection of wine, please ask our Banquet Coordinator for a full wine list. We charge for all drinks based on consumption. Beverage selection is required 14 days prior to your event (hosted/partial hosted/not hosted). If you do not indicate your hosted drink selection, we will assume that you will be hosting all beverages for your event. For events that do not have a hosted beverage service, all non-hosted beverages will be presented on a single separate check per table.

ATTENDANCE GUARANTEES

Final guest count must be given no later than 72 hours prior to your event. If no final count is received by this deadline, your tentative count will become your final guaranteed count. If the actual number of guests is less than the final guarantee, you will still be charged for the final guest count. If the number of guests is more than you guaranteed, we will do the best to accommodate but will not be able to promise it will be an easy fix.

FOOD AND BEVERAGE LIMITATIONS

Food and beverage prices are subject to change at any time, and without notice. Food (with the exclusion of cakes), liquor, beer, and wine must be purchased from the restaurant only. Cakes may be brought in on the day of the event; a \$2 per person cake cutting fee will apply.

DEPOSIT AND CONTRACTS

We require a deposit and signed contract to secure your event date and time. The deposit is \$20 per guest. The deposit may be processed through credit card (please call us in order to process 808-633-2054), or sent in the form of a check to Kimo's and mailed to:

KIMO'S MAUI

c/o Banquets/Events
845 Front Street, Ste. A
Lahaina, HI 96761 s.

BILLING AND PAYMENTS

All events are subject to one master bill. A service charge, currently 20% of the total food, beverage, and fee revenue (plus all applicable taxes), will be added to all charges. Included as part of the service charge is gratuity (currently 18% of total food and beverage revenue), that is paid directly to the food and beverage service staff. The remainder of the service charge is retained by the restaurant to cover non-itemized costs of coordinating and running the event. Final payment is due at the conclusion of your event. We accept cash, and the following credit cards – Visa, Mastercard, American Express, Discover, and Diner's Club or JCB.

CANCELLATIONS

Deposits are 100% refundable if event is canceled at least (1) week prior to the date of the event.

CONDUCT AND DAMAGES

One person must be identified as the 'contact person' for the event. The person signing the contract agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the restaurant until the time all guests have left the restaurant. Additionally, this person will be held responsible for the conduct of their guests. We must act in accordance with Maui County and Hawaii State Liquor Laws which means that we are not allowed to 'knowingly permit any person under the influence of liquor or any disorderly person to be or remain in or at the restaurant'. Kimo's restaurant reserve the right to refuse to serve alcohol to any guest. The person signing the contract, agrees to pay Kimo's for any and all damages arising from the occupancy and use of the restaurant for the event including any contractors, guests, and any person(s) present for the event. Payment for such damages shall be due immediately for lost or damaged property left in the restaurant before, during, or following the event. Any damages or injuries claimed by the person signing the contract and/or attendees at the event that are not reported within 72 hours of the conclusion of the event shall be waived.

OUR GUARANTEE TO YOU

In the event that the restaurant cannot perform according to the signed contract due to circumstances beyond its control, all deposits will be applied to future date agreed upon by the restaurant and client, not to exceed one year and one month of the original date.