



# BANQUET MENUS

A SPECTACULAR OCEANFRONT SETTING,  
PERFECT FOR YOUR CELEBRATION

# E KOMO MAI TO HULA GRILL WAIKIKI!

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Just imagine gentle waves breaking on shore, live Hawaiian music, a hula dancer swaying left to right, and delicious Hawaiian cuisine at your fingertips. Experience it all at Hula Grill Waikiki.

Hula Grill Waikiki is located on the upper lobby level of the Outrigger Waikiki Beach Resort overlooking world famous Waikiki Beach. The open-air restaurant is fashioned after a 19th century plantation owner's home with African mahogany wood lined floors, walls, and ceilings masked by white trim. The restaurant's interior creates a sense of place, echoing the quieter and more peaceful island atmosphere of yesteryear. Hula Grill's interior is also adorned with hula girl motifs, beautiful original Hawaiian artwork, and tropical plants and flowers - a truly tropical, authentic, and rich Hawaiian experience.

The relaxing island atmosphere at Hula Grill is just as tempting as the restaurant's cuisine. Hula Grill serves Hawaii Regional Cuisine featuring the freshest local island ingredients and local fish.



Executive Chef Matt Young serves up an array of signature dishes including Crab Topped Macadamia Nut Crusted Mahi Mahi, Coconut Seafood Chowder, and Filet Steak Kiana with a Shiitake Mushroom Cream Sauce.

COME EXPERIENCE  
**HULA GRILL WAIKIKI**  
AND EXPERIENCE HAWAII



# MEAL PERIODS

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We are able to host up to 50 people for dinner events, during our first and last seatings of the evening. All dinner parties are allotted two hours from your scheduled start time. Certain dates and holidays are subject to blackout.

We are open for breakfast, lunch and dinner, seven days a week. Our oceanfront restaurant offers two locations for large parties. The plantation Bar accommodates up to 75 people for breakfast events, while our main dining room holds up to 50 guests for breakfast, lunch and dinner events. For breakfast events, we are able to accommodate large parties every hour starting at 7:00am til 10:00am. For brunch events, we are able to accommodate large parties anytime between 12pm-1:30pm. For dinner events, we are able to accommodate large parties during our first and last seatings of the evening. All large party reservations are allotted two hours from your scheduled start time. Certain dates and holidays are subject to blackout.

## OCEANFRONT DINING ROOM

**BREAKFAST | 6:30AM - 11:00AM**

**BRUNCH | 11:00AM - 2:00PM**

### DINNER

FIRST SEATING - START TIME BETWEEN 4:45PM - 5:30PM

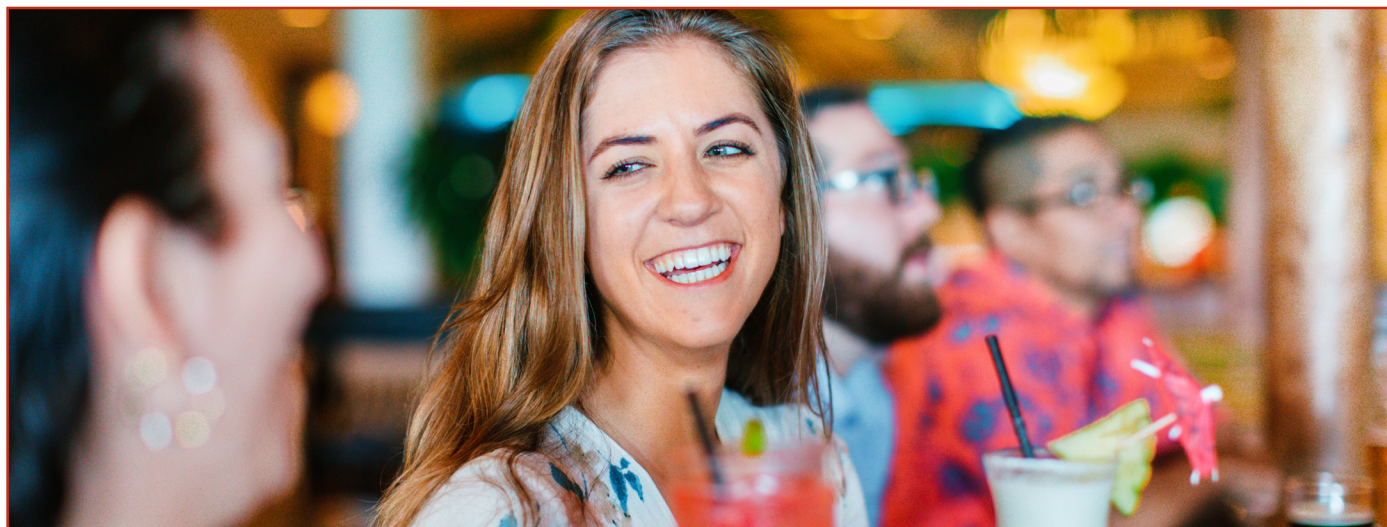
LAST SEATING - START TIME 9:00PM

# BEVERAGE SERVICE

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Treat your guests to one of our Fresh Squeezed Hula Mai Tais or a local beer. Many party hosts choose to treat their guests to an open bar. There are many options between hosting a full bar and hosting nothing at all. We are happy to work with you to reach that happy medium.

Beverages are charged "based on consumption," meaning only items that are served (or in the case of wine bottles, opened) will appear on your bill. If you have selected not to host any drinks we will present checks to your guests for their beverages.



# ALOHA BREAKFAST BUFFET

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available for breakfast events  
monday - thursday.  
breakfast buffets require a  
minimum of 25 guests

## ASSORTED PASTRIES

TROPICAL FRUIT PLATTER

## CLASSICS

Choice of one:

HAWAIIAN SWEET BREAD  
FRENCH TOAST

BUTTERMILK PANCAKES

## EGGS

Choice of one:

FRESH LOCAL ISLAND  
SCRAMBLED EGGS

CHEF'S FRITTATA

## STARCH

Choice of one:

HOMESTYLE POTATOES

WHITE RICE

## MEAT

Choice of one:

APPLEWOOD SMOKED BACON

LINK SAUSAGE

PORTUGUESE SAUSAGE

SPAM

## DRINKS

FRESH HAWAIIAN COFFEE

Choice of one:

PINEAPPLE JUICE

ORANGE JUICE

## ALOHA BUFFET

**\$22**

Menus and prices subject to change.

Price listed is per person and does not include 4.712% state general excise tax and gratuity.

[www.HulaGrillWaikiki.com](http://www.HulaGrillWaikiki.com)

808-923-HULA (4852)

[hgwbanquets@hulagrill.com](mailto:hgwbanquets@hulagrill.com)

# LUNCH BUFFETS

available for lunch events monday - thursday.  
lunch buffets require a minimum of 25 guests

## STARTERS

### HULA CAESAR

Chopped Romaine Lettuce With  
Focaccia Garlic Crouton

### LOCALICIOUS SALAD

Nalo Greens, Kahuku Sea  
Asparagus, Sweet Ewa Onion,  
Ho Farms Tomatoes, Lime Ginger  
Miso Vinaigrette

## SIDES

Steamed White Rice

Stir Fried Vegetable Noodles

Fresh Hawaiian Seasonal Fruit

## DESSERTS

### HAWAIIAN SWEET BREAD

#### PUDDING

Chef's Choice

### PINEAPPLE UPSIDE-DOWN CAKE

Homemade Caramel Sauce

## ENTRÉES

### CRAB TOPPED MACADAMIA NUT CRUSTED FISH

Maui Gold Pineapple Beurre Blanc

### CAJUN GRILLED FISH

Chili Lime Vinaigrette

### PAN SEARED FISH

Lemon Caper Butter

### SHRIMP PASTA CARBONARA

Jumbo Shrimp, Duroc Bacon,  
Ballerina Pasta

### BABY BACK BARBECUE RIBS

Cooked Imu Style, Mango  
Barbecue Sauce & Papaya Relish

### GRILLED KALBI SHORT RIBS

Local Style Short Ribs

### BRAISED SHORT RIBS

Lilikoi Hoisin Au Jus

### POLYNESIAN CHICKEN

Pineapple Salsa

### GUAVA BBQ JIDORI CHICKEN

Guava BBQ Sauce

### MAKAPU'U BEACH

**STARTER** choice of one

**ENTREES** choice of three

**SIDES** choice of two

**DESSERT** choice of one

**\$42**

### SANDY BEACH

**STARTER** choice of one

**ENTREES** choice of two

**SIDES** choice of one

**\$32**

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# PLATED LUNCH

host to choose entree options for their guests to select from

## STARTERS

### HULA CAESAR

Chopped Romaine Lettuce With  
Focaccia Garlic Crouton

### LOCALICIOUS SALAD

Nalo Greens, Kahuku Sea  
Asparagus, Sweet Ewa Onion,  
Ho Farms Tomatoes, Lime Ginger  
Miso Vinaigrette

### PINEAPPLE & GREENS

Maui Gold Pineapple, Watermelon  
Radish, Shaved Beet, Nalo  
Greens, Spiced Mac Nuts, Goat  
Cheese, Crispy Quinoa, Yuzu Herb  
Vinaigrette

## DESSERTS

### HAWAIIAN SWEET BREAD PUDDING

Chef's Choice

### PINEAPPLE UPSIDE-DOWN CAKE

Homemade Caramel Sauce

## ENTRÉES

### CHEF'S BURGER

Makaweli 100% Grass-Fed Ground  
Beef, smoked gouda, caramelized  
ewa onion, tomato marmalade,  
manoa butter lettuce, duroc  
bacon aioli

### GUAVA BBQ JIDORI CHICKEN

Guava BBQ Sauce, Crisp  
Vegetable Salad, Bamboo Rice

### KAPULU JOE BBQ SLIDERS

Slow Roasted Imu Pork  
Maui Onion Slaw

### BRAISED SHORT RIBS

Lilikoi Hoisin Au Jus,  
Mashed Potatoes, Green Beans

### FARMERS MARKET NOODLE BOWL

Small Kine Farms Mushrooms,  
Aloun Farms Green Beans And  
Kabocha, Wailea Agriculture  
Hearts Of Palm, Sumida Farms  
Watercress, Handmade Ramen,  
Coconut Miso Dashi, Sesame Chili  
Oil

### BAJA FISH TACOS

Cajun Grilled, North Shore Corn &  
Avocado Relish

### BEER BATTERED FISH & CHIPS

Lilikoi Dipping Sauce

### CAJUN GRILLED FISH

Chili Lime Vinaigrette, Warm Kale,  
Kabocha & Farro Salad, Lomi  
Lomi Tomato

### CRAB TOPPED MACADAMIA NUT CRUSTED FISH

Maui Gold Pineapple Buerre Blanc

### PARADISE SURF

**STARTER** choice of two  
**ENTREES** choice of two  
**DESSERT** choice of one  
**\$40**

### QUEEN'S SURF

**STARTER** choice of one  
**ENTREES** choice of two  
**\$30**

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

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# OHANA STYLE LUNCH

family style platters perfect for sharing!  
available for groups of 25 or more.

## STARTERS

### HULA CAESAR

Chopped Romaine Lettuce With  
Foccacia Garlic Crouton

### LOCALICIOUS SALAD

Nalo Greens, Kahuku Sea  
Asparagus, Sweet Ewa Onion,  
Ho Farms Tomatoes, Lime Ginger  
Miso Vinaigrette

### PINEAPPLE & GREENS

Maui Gold Pineapple, Watermelon  
Radish, Shaved Beet, Nalo  
Greens, Spiced Mac Nuts, Goat  
Cheese, Crispy Quinoa, Yuzu Herb  
Vinaigrette

### COCONUT CRUSTED CALAMARI

Macadamia Nut Slaw, Thai  
Cocktail Sauce

### CRAB & MACADAMIA NUT WONTONS

Shoyu and mustard dipping sauce

## DESSERTS

### PINEAPPLE UPSIDE-DOWN CAKE

Homemade Caramel Sauce

### HAWAIIAN SWEET BREAD PUDDING

Chef's Choice

## ENTRÉES

### KAPULU JOE BBQ SLIDERS

Slow Roasted Imu Pork,  
Maui Onion Slaw,  
La Tour Bakery Hoagie Roll  
with French Fries

### BABY BACK BARBECUE RIBS

Cooked Imu Style, Mango  
Barbecue Sauce & Papaya Relish  
with MacNut Slaw

### FRESH FISH SANDWICH

Waipouli butter lettuce, Hau'ula  
tomatoes, tartar sauce

### BEER BATTERED FISH

Hand Dipped, Lilikoi Dipping  
Sauce with French Fries

### CHEF'S BURGER

Makaweli 100% Grass-Fed Ground  
Beef, smoked gouda, caramelized  
ewa onion, tomato marmalade,  
manoa butter lettuce, duroc  
bacon aioli

### ELUA

**STARTER** choice of two  
**ENTREES** choice of three  
**DESSERT** choice of one  
**\$40**

### EKAHI

**STARTER** choice of one  
**ENTREES** choice of two  
**\$30**

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# PLATED DINNER

all dinner banquets are served with fresh baked foccacia bread.  
host to choose entree options for their guests to select from.

## STARTERS

### HULA CAESAR

Chopped Romaine Lettuce With  
Foccacia Garlic Crouton

### LOCALICIOUS SALAD

Nalo Greens, Kahuku Sea  
Asparagus, Sweet Ewa Onion,  
Ho Farms Tomatoes, Lime Ginger  
Miso Vinaigrette

### PINEAPPLE & GREENS

Maui Gold Pineapple, Watermelon  
Radish, Shaved Beet, Nalo  
Greens, Spiced Mac Nuts, Goat  
Cheese, Crispy Quinoa, Yuzu Herb  
Vinaigrette

## DESSERTS

### PINEAPPLE UPSIDE-DOWN CAKE

Homemade Caramel Sauce

### TROPICAL DREAM SORBET

Rainbow Sorbet Swirl

### KIMO'S FAMOUS HULA PIE

Mac Nut Ice Cream, Oreo Cookie  
Crust, Macadamia Nuts &  
Whipped Cream

\*\*One Piece Per 3 Guests

### HAWAIIAN SWEET BREAD PUDDING

Chef's Choice

## ENTRÉES

### CRAB TOPPED MACADAMIA NUT CRUSTED FISH

Maui Gold Pineapple Buerre  
Blanc, Hapa Rice

### CAJUN GRILLED FISH

Chili Lime Vinaigrette, Warm Kale,  
Kabocha & Farro Salad, Lomi  
Lomi Tomato

### FRESH PAN SEARED FISH

Browned Macnut Butter, Yukon  
Gold Mash

### FARMERS MARKET NOODLE BOWL

Small Kine Farms Mushrooms,  
Aloun Farms Green Beans And  
Kabocha, Wailea Agriculture  
Hearts Of Palm, Sumida Farms  
Watercress, Handmade Ramen,  
Coconut Miso Dashi, Sesame  
Chili Oil

### GUAVA BBQ JIDORI CHICKEN

Guava BBQ Sauce, Crisp  
Vegetable Salad, Bamboo Rice

### BRAISED SHORT RIBS

Lilikoi Hoisin Au Jus, Yukon Gold  
Mash

### FILET STEAK KIANA

Shiitake Mushroom Cream Sauce,  
Fingerling Potatoes  
additional \$5 per person

### COCONUT SEAFOOD CHOWDER

Lobster, Fresh Fish, Shrimp  
And Scallops Served In A  
Coconut Cilantro Broth  
additional \$5 per person

\*Upgrade any of your entrées  
with a 1/3lb. herb grilled Kona  
Lobster tail Market

## HALEIWA

### SURF & TURF SAMPLER

Ahi Poke Taco and  
Sweet Soy Pork Ribs

**STARTER** choice of one

**ENTREES** choice of three

**DESSERT** choice of two

**\$64**

## PIPELINE

**STARTER** choice of one

**ENTREES** choice of two

**DESSERT** choice of one

**\$56**

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# OHANA STYLE DINNER

family style platters perfect for sharing!  
available for groups of 20 or more.

## STARTERS

### SWEET SOY DUROC RIBS

Pupu Style With Bonito, Sesame,  
Scallion, Kabayaki Sauce

### CRAB & MACADAMIA NUT WONTONS

Shoyu and Mustard Dipping  
Sauce

## SALADS

### HULA CAESAR

Chopped Romaine Lettuce With  
Foccacia Garlic Crouton

### PINEAPPLE & GREENS

Maui Gold Pineapple, Watermelon  
Radish, Shaved Beet, Nalo  
Greens, Spiced Mac Nuts, Goat  
Cheese, Crispy Quinoa, Yuzu Herb  
Vinaigrette

### LOCALICIOUS SALAD

Nalo Greens, Kahuku Sea  
Asparagus, Sweet Ewa Onion,  
Ho Farms Tomatoes, Lime Ginger  
Miso Vinaigrette

## ENTRÉES

### CRAB TOPPED MACADAMIA NUT CRUSTED FISH

Maui Gold Pineapple Beurre Blanc

### SHRIMP PASTA CARBONARA

Jumbo Shrimp, Duroc Bacon,  
Ballerina Pasta

### FARMERS MARKET NOODLE BOWL

Small Kine Farms Mushrooms,  
Aloun Farms Green Beans And  
Kabocha, Wailea Agriculture  
Hearts Of Palm, Sumida Farms  
Watercress, Handmade Ramen,  
Coconut Miso Dashi, Sesame Chili  
Oil

### GUAVA BBQ CHICKEN

Guava BBQ Sauce

### BABY BACK BARBECUE RIBS

Cooked Imu Style,  
Mango Barbecue Sauce

### PULEHU GRILLED C.A.B. STEAK

Grilled Angus Beef With  
Fresh Herb Butter

## DESSERTS

### ISLAND BREAD PUDDING

Vanilla Bean Ice Cream

### KIMO'S FAMOUS HULA PIE

\*\*One Piece Per 3 Guests

## HELUMOA

**STARTER** choice of one  
**SALAD** choice of one  
**ENTREES** choice of three  
**DESSERT** choice of two  
**\$64**

## LEAHI

**ENTREES** choice of three  
**SALAD** choice of one  
**DESSERT** choice of one  
**\$54**

## HULA GRILL DIGS FARMERS \$8

Add a couple of our side  
vegetables to complete  
your meal. Every night we  
feature a special farmer  
and their products. We offer  
different vegetables each  
day paired with the following  
preparations to highlight  
their freshness and quality.

**BAMBOO STEAMED LONG  
BEANS** parmesan, lemon  
and basil

**FIRE GRILLED ZUCCHINI**  
sriracha honey butter and  
inamona

**OVEN ROASTED  
EGGPLANT** macadamia nut  
romesco

**WOK-CHARRED CHOI SUM**  
sesame chili oil and shoyu

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# ENHANCEMENTS

the following meal enhancements can be added to any of our coordinated banquets menus. each platter is priced per 25 pieces (or servings where applicable).

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## HOT HORS D'OEUVRES

### KAPULU JOE SLIDERS

Kalua Pork, Mango BBQ Sauce  
**\$115**

### SWEET SOY DUROC RIBS

Pupu Style With Bonito, Sesame, Scallion, Kabayaki Sauce **\$100**

### HONEY MAC NUT SHRIMP

Crispy Battered, Candied Mac Nuts, Citrus Marmalade Glaze  
**\$100**

### CRAB & MACADAMIA NUT WONTONS

Shoyu And Mustard Dipping Sauce **\$60**

### COCONUT CRUSTED CALAMARI

Macadamia Nut Slaw, Thai Cocktail Sauce **\$60**

## COLD HORS D'OEUVRES

### POKE TACOS

Marinated Raw Ahi\*, Avocado, Maui Onion, Wasabi Aioli **\$140**

### OYSTER ON THE HALF SHELL

Citrus Ponzu, Jalapeño Jam  
**\$100**

### DOMESTIC AND IMPORTED CHEESES

Homemade Focaccia Bread & Crackers **\$60**

### "THE GARDEN"

Seasonal Selection of Local Farmers' Best, Ranch Dressing  
**\$40**

## SALAD ENHANCEMENTS

### LOCALICIOUS SALAD

Nalo Greens, Kahuku Sea Asparagus, Sweet Ewa Onion, Hearts Of Palm, Ho Farms Tomatoes, Lime Ginger Miso Vinaigrette **\$125**

### HULA CAESAR

Romaine Lettuce With Foccacia Garlic Croutons  
**\$100**

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# THE BAR

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## HANDCRAFTED COCKTAILS

### FRESH SQUEEZED HULA MAI TAI

If you only have one Mai Tai while in Hawaii make it a fresh one! Hawaiian pineapple, guava, orange and passion fruit juices, orgeat, Hana Bay Gold Rum, orange curacao and a Diamond Head Dark Rum float

For our complete list of specialty cocktails go to  
[www.hulagrillwaikiki.com/menus/](http://www.hulagrillwaikiki.com/menus/)

## A SAMPLING FROM OUR LIQUOR COLLECTION. INQUIRE ABOUT YOUR FAVORITES!

### VODKA

TITO'S  
NEW AMSTERDAM CITRON  
ABSOLUT (Mandarin/Vanilla)  
KAI LEMONGRASS GINGER  
KETEL ONE  
GREY GOOSE  
NEW AMSTERDAM MANGO

### GIN

BOMBAY  
BOMBAY SAPPHIRE  
TANQUERAY 10  
HENDRICK'S  
FID STREET GIN (Local)

### RUM

KOLOA DARK  
KOLOA WHITE  
KOLOA SPICE  
KOLOA COFFEE  
KOLOA COCONUT  
BACARDI SILVER

### TEQUILA

JOSE CUERVO  
PATRON SILVER  
DON JULIO ANEJO  
CAZADORES REPOSADO

### DRAFT BEER

We feature twelve rotating draft beers, proudly served at from our 29° Blizzard Beer system.

### BOURBON / WHISKEY

JACK DANIEL'S  
JIM BEAM  
MAKER'S MARK  
CROWN ROYAL  
SEAGRAM'S 7 & VO  
WOODFORD RESERVE  
BUFFALO TRACE

### SCOTCH

JOHNNIE WALKER BLACK  
CHIVAS  
GLENFIDDICH 15yr  
GLENLIVET 12yr  
BALVENIE 12yr

### COGNAC

COURVOISIER VS  
HENNESSY VS  
REMY VSOP

### CORDIALS

BAILEY'S IRISH CREME  
KAHLUA  
AMARETTO DISARRANO  
CHAMBORD  
DRAMBUIE

## SPARKLING WINES & CHAMPAGNE

LA MARCA Prosecco  
LOKELANI Sparkling Rose  
SCHARFFENBERGER Brut  
VEUVE CLICQUOT "Yellow Label" Brut  
DOM PERIGNON Brut

## WHITE WINES

DR. L Riesling  
CAPOSALDO Pinot Grigio  
A TO Z Pinot Gris  
MARCO FELLUGA Pinot Grigio  
PINE RIDGE Chenin Blanc + Vioignier  
ST. SUPERY Sauvignon Blanc  
CAPE MENTELLE Sauvignon Blanc  
LINE 39 Chardonnay  
BUTTER Chardonnay  
GLEN CARLOU Chardonnay  
TALBOTT 'LOGAN' Chardonnay  
ROMBAUER Chardonnay

## RED WINES

LOUIS JADOT Beaujolais  
ELOUAN Pinot Noir  
SIDURI Pinot Noir  
JOSH CELLARS Merlot  
'DECOY' BY DUCKHORN Merlot  
MOLLYDOOKER 'THE BOXER' Shiraz  
PEACHY CANYON Zinfandel  
SEGHEISIO Zinfandel  
PULENTA 'LA FLOR' Malbec  
J. LOHR 'SEVEN OAKS' Cabernet  
Sauvignon  
JUSTIN Cabernet Sauvignon  
SILVER OAK Cabernet Sauvignon  
THE PRISONER Red Wine Blend

## CHAMPAGNE TOAST

Celebrate with your guests  
over a glass of bubbly!  
**\$7 PER GUEST**

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# FREQUENTLY ASKED QUESTIONS

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## **WHAT KIND OF EVENTS CAN I HOST AT HULA GRILL WAIKIKI?**

We can host all types events including, but not limited to weddings, rehearsal dinners, corporate events, baby showers, wedding showers, and holiday parties... Let us know how we can help!

## **CAN I BRING BALLOONS AND FLOWERS?**

Please discuss decoration options with the Banquet Coordinator prior to the event.

## **MAY I BRING IN A CAKE FOR OUR PARTY?**

Cakes may be brought in on the day of the event and are subject to a cake cutting fee of \$2 per person. We have a great relationship with CakeWorks Hawaii, 808-946-4333. Due to limited cooler space, there will be a cake storage fee of \$100 per day for cakes brought in prior to the day of the schedule event.

## **DO YOU HAVE AUDIO VISUAL EQUIPMENT AVAILABLE?**

We do not have AV equipment available at the restaurant. AV equipment is not permitted for dinner parties.

## **WHAT DOES OHANA STYLE MEAN?**

In Hawaiian "ohana" means family. These meal options are served on platters for a self-serve family style experience.

## **DO I NEED TO PRE-ORDER FOR MY GUESTS?**

For banquets with plated meals, no pre-ordering / meal counts need to be given, although they are always welcomed! Your guests may make their selections during the event. Certain menus require a pre-selection of items for your guests to choose from. Regardless of menu, we appreciate any information regarding guests with dietary concerns as early as possible.

## **DO WE NEED TO PROVIDE OUR OWN MUSIC?**

Throughout the day we have a mix of Hawaiian music playing in the restaurant. We also have live Hawaiian entertainment nightly from 7:00-9:00pm in our Plantation Café that can be heard throughout the restaurant.

## **WHAT IS THE DIFFERENCE BETWEEN A HOSTED BAR AND A CASH BAR?**

A hosted bar means you pay for your guest bar tab and a cash bar means your guests pay for their own cocktails. We can offer a hosted bar of beer, wine and mixed drinks and even customize a menu of your choice. For example if you want to host beer and Mai Tais only, we can do that! Please see our cocktail list and bar banquet options!

## **WHERE SHOULD MY GUESTS PARK?**

We offer validated valet parking at the Outrigger Waikiki on the Beach Hotel for \$8 for the first 4 hours and \$3 for every additional half hour. Validation is also available for self-parking at the Ohana East Hotel, located on Kuhio Ave. and Kanekapolei St., at \$6 for 4 hours. Prices subject to change.

## **DOES YOUR RESTAURANT HAVE BEACH ACCESS?**

While Hula Grill has an amazing view of the ocean and beach, we are located on the second floor of the Outrigger Waikiki on the Beach Hotel. You can access the beach from the ground floor.

## **ARE THERE ANY SERVICE CHARGES?**

All food and beverage prices will be subject to a 4.712% sales tax. Parties of 8 or more during regular business hours are subject to an 18% gratuity, and parties during our closed hours are subject to a 20% gratuity.

## **STILL HAVE MORE QUESTIONS?**

EMAIL OUR BANQUETS COORDINATORS  
HGWBANQUETS@HULAGRILL.COM

# GENERAL POLICIES AND CONTRACT AGREEMENT

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The following general policies and agreement contract have been established to help ensure that your function at Hula Grill Waikiki will run smoothly. Hula Grill has a passion for friendly, enthusiastic service and exceptional food in a fun and casual environment.

## LOCATION

Hula Grill Waikiki is located at 2335 Kalakaua Avenue, Honolulu, Hawaii 96815, on the second floor of the Outrigger Waikiki on the Beach Hotel.

## DEPOSITS & CONTRACTS

We require a deposit and signed contract in order to secure your preferred event date and time. The deposit is equivalent to 50% of the estimated cost of your food, which Hula Grill will determine for you. Your contract will contain the specific details of your event. At minimum, it will contain the date, time, location, expected number of people, and client details. Checks may be made payable to: Hula Grill Waikiki. If mailing deposit, please send with a signed contract to Hula Grill Waikiki, c/o Banquets Manager, 2335 Kalakaua Ave., Ste 203, Honolulu, HI 96815. The deposit will be credited towards the total cost of the function.

## BILLING & PAYMENT

All events will be subject to one master bill. An 18% service charge will be added to all food & beverage contracted by the restaurant. Taxes will be added as required by Hawaii state law. Our current tax rate is 4.712%. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept cash and the following credit cards - Visa, MasterCard, American Express, Discover, Diner's Club, or JCB.

## CANCELLATIONS

Deposits are 100% refundable if a cancellation is made more than seven days prior to date of event, minus credit card processing fees. There will be a minimum charge of \$300 for cancellations within seven days of event.

## TIME CONSTRAINTS

All dinner parties are allotted two hours from your start time, unless the contract indicates otherwise. If your party arrives late, we will try our best to accommodate your group, however, we cannot make any guarantees. If your party stays longer than the allotted time, we reserve the right to charge an overtime fee, which will be a \$100 per hour charge, per table.

All dinner parties of up to 50 may be held during our first and last seatings of the evening. First seating parties are to start between 4:45pm - 5:30pm. Last seating parties may be held Monday through Thursday with a start time at 8:30pm.

## ATTENDANCE GUARANTEES

A guaranteed minimum guest count will be required two weeks prior to event date, and is not subject to reduction. Final counts must be given no less than 48 hours before the event date. If no final count is received by this deadline, your tentative count will become your final guaranteed count. Should this number increase by more than 5% of guaranteed minimum number the restaurant has the right to revise the event contract as necessary to accommodate the guests. Please note that dinner parties cannot exceed 50 people.

## MENU SELECTION

Groups of 15 or more are considered a large party and will be required to select one of our banquet menus or can work with us to create a custom menu. We must have your menu selections at least 14 days prior to the event date. For banquets with plated meals, no advanced entree selections need to be given. Your guests may make their selections during the event. Regardless of menu, we would appreciate any information regarding guests with dietary concerns as early as possible. Prices and menus are subject to change.

The cost for children, 12 and under, is half the price of your contracted buffet price. For family style or plated meal options, children have the option to order from our keiki menu. Infants should also be indicated and please let us know if you require a high chair.

## BAR SELECTION

We charge for drinks "based upon consumption." Bar selection is required 14 days prior to the event (hosted / partial host / not hosted).

# GENERAL POLICIES AND CONTRACT AGREEMENT

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## CONTINUED

### **FOOD & 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. Please be advised the restaurant does not have any storage space for cakes and there will be a storage fee of \$100 per day for cakes delivered prior to the date of the event. A cake cutting fee of \$2 per person will apply. This charge will cover the costs of plates, utensils, cutting and serving. One bottle of wine, that is not on our wine list, can be brought in, but will be subject to a corkage fee of \$20.

### **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 not permitted.

### **CONDUCT AND DAMAGES**

It is required that one person be specified as the "contact person" for the event. This person will be the contact for all questions and concerns that may come up prior to and during the event. For weddings we suggest a secondary contact should there be questions the day of the event.

The contracted client agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the establishment until the time all guests have left the establishment. This person will be held responsible for the conduct of your guests and recognize that we must act in accordance with Honolulu County Liquor Laws. We are not allowed to "knowingly permit any person under the influence of liquor or disorderly person to be or remain in or on the licensed premise." If we deem that someone attending your event matches the description above, we must insist that they leave the restaurant. 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.

### **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 a future date agreed upon by the restaurant and client, not to exceed one year and one month of the original date.

INITIAL \_\_\_\_\_ DATE \_\_\_\_\_

# GENERAL POLICIES AND CONTRACT AGREEMENT

Complete and return by fax 808-923-8518 or email [hgwbanquets@hulagrill.com](mailto:hgwbanquets@hulagrill.com)

HOST NAME			
TELEPHONE NUMBER			
DATE OF EVENT		Time	
TYPE OF EVENT (wedding, birthday, meeting, etc.)			
NUMBER OF PEOPLE		Email	
DAY OF EVENT CONTACT		Phone #	

## BILLING INFORMATION

Required to secure date, time & for final billing of event.

DEPOSIT PAYMENT TYPE <small>circle one</small>	CHECK	VISA	MASTERCARD	DISCOVER	AMEX	DINER'S CLUB	JCB
LAST FOUR DIGITS OF CREDIT CARD NUMBER <small>For the security of your credit card please do not include your complete credit card number.</small>							
EXPIRATION DATE							
DEPOSIT AMOUNT PAID							
NAME ON CHECK / CREDIT CARD							
ADDRESS							
CITY, STATE, ZIP							

## MENU SELECTION

All areas are not applicable for each menu

MENU NAME	
STARTER SELECTION(S)	
SALAD SELECTION(S)	
ENTREE SELECTION(S)	
SIDE SELECTION(S)	
DESSERT SELECTION(S)	
OTHER	

## BEVERAGES

If no special arrangements are determined all additional beverages consumed will be applied to the final bill.

Hosting ALL Drinks for Guests:	<small>circle one</small>	YES	NO	OTHER
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SIGNATURE BELOW ACKNOWLEDGES HAVING READ, UNDERSTOOD AND AGREED TO COMPLY WITH ALL THE ABOVE MENTIONED **GENERAL POLICIES & CONTRACT AGREEMENT.**

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

For HGW Office Use: Deposit Received: \_\_\_\_\_ Signed Contract: \_\_\_\_\_