



LEAHI ROOM & LANAI

FOOD & BEVERAGE



Queen Kapiolani
HOTEL
WAIKIKI BEACH

A decorative illustration of tropical plants, including ferns and monstera leaves, rendered in a light teal and blue color palette, set against a light teal background. The plants are scattered across the page, with some larger leaves in the top left and bottom right corners.

INDEX

Map of the Venue	1
Our Guidelines	2
Our Guidelines	3
Our Guidelines	4
Buffet	5
Plated Course	11
Cocktail Hour	14
Stations	14
Passed Hors D'oeuvres	15
Keiki	17
Banquet Bar	18
Other	19



	BANQUET ROUNDS 	U-SHAPE 	BOARDROOM 	CLASSROOM 	THEATER 	COCKTAIL RECEPTION 	SQ.FT.
LEAHI ROOM PAX	130	50	60	150	200	200	2,786
LEAHI LANAI PAX	60	-	-	-	100	100	2,160

For more information, please contact our events department:

events@plandosee.com or 808.470.8580

FOOD & BEVERAGE FAQ

Can I order a buffet for only a portion of my guests?

No. All buffet-style meals will be ordered based on your final guest count, submitted seven days prior to your event.

Can breakfast/lunch options be ordered for dinner events?

No. Our breakfast/Lunch options can only be served for events ending before 2pm.

Can dinner options be ordered for breakfast/lunch events?

Yes. Our dinner menus are available throughout the day.

Can we have outside food?

No. All food is to be provided by our in-house culinary team. We do allow outside desserts and/or pastries as long as they are made in a commercial bakery. The venue will not be responsible for the plating of any outside dessert (dessert platters available to rent from \$10 a platter).

Can I take home leftover food from my buffet?

No. Leftover food cannot be removed from the premises in accordance with Hawaii Department of Health Food Safety Guidelines.

How long will my buffet be open?

Raw food items will be available on the buffet for 90 minutes, while fully cooked items will be kept out for up to two hours.

Can the venue cut our cake if we bring one in from outside bakery?

Yes. We can arrange to have our chef cut and plate your bakery-made cake for a fee of \$50+tax.

When is the final guest count due?

Final guest count is due seven days prior to your event date. Any changes to your food order within seven days of your event days cannot be accommodated. Should your guest count decrease within seven days of your event, you will still be responsible for payment based on your initial confirmed guest count.

For example:

The final guest count is confirmed to be 50, seven days prior to your event. Should that number decrease to 40 guests the following day, you will still be responsible for payment based on the original guest count of 50.

Can we bring in outside alcohol?

Unopened bottles of wine can be brought in for a corkage fee of \$25 per bottle (based on a 750mL bottle). All beer and spirits must be purchased through The Leahi Room & Lanai. Host is responsible for the guest's conduct. Should staff witness consumption of any outside alcohol (other than where the corkage fee has been paid) this may result in additional penalties, up to and including additional fees and the early conclusion of your event.

Can our guests order drinks from the restaurant bar at Deck.?

No. Even though Deck. is located right next door, their bar is a separate business, and therefore holds a separate liquor license. Beverages purchased from the restaurant bar cannot be brought into the Leahi Room & Lanai.

Does cash bar purchases count towards the food and beverage minimum?

Yes.

VENUE FAQ

What is included in the rental fee?

Tables, chairs, white linen, silverware, glassware, plates, satellite bar + staffing.

Is a DJ allowed to perform on the lanai?

No. Due to the proximity of the Leahi Lanai to both residential buildings as well as hotel guest rooms, any amplified music (including a DJ or live band) must be set up inside the Leahi Room (ballroom). However, lounge level music (ex: solo artist, ukulele artist, etc.) is permitted to be performed on the lanai.

Is there parking?

The hotel offers valet parking, which can be validated for a fee, but please note that parking is very limited and priority is given to the guests staying at the hotel. Therefore, we recommend that you park at the Honolulu Zoo across the street (\$1.50/hour) or street parking.

Can I use only the lanai space for my event?

Yes. However, the rental pricing will not be affected.

What time can I (the host) and/or vendors come in to set up?

We typically allow 2 hours prior to the start time of your event for set up and 1 hour after for breakdown. However, this may vary depending on previously booked events.

Can we bring in our own decorations?

Yes. However, the venue is not responsible for clean up. The use of tape or other adhesives on walls, doors, furniture, carpets, flooring, or any other areas in the function space is prohibited. Please see your Event Manager for more information.

Does the venue provide entertainment?

No. However, you may hire your own outside entertainment vendors as long as they are insured.

Does the venue provide any AV equipment?

Yes. You may choose to add our speaker package (EV EVOLVE 50 bluetooth speaker + 2 wireless, handheld microphones) for \$200+tax and/or our projector + dongle for \$80+tax. Any other AV equipment necessary may be brought in through outside vendors.

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.

PRICING AND MENU AVAILABILITY

Prices on the following menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection & type of event.

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

\$44 Per Person

Assorted Croissants, Danishes,
Muffins & Breads
Assorted Jams and Butter

Granola & Yogurt

Seasonal Fresh Fruit

Fresh Fruit Juice

Coffee & an Assortment of Tea

CLASSIC

\$65 Per Person

Assorted Croissants, Danishes,
Muffins & Breads
Assorted Jams and Butter

Granola & Yogurt
Crispy Bacon

Glazed Ham

Scrambled Eggs

Breakfast Potatoes

Seasonal Fresh Fruit

Fresh Fruit Juice

Coffee & an Assortment of Tea

BRUNCH ADD ONS

Per Person

Avocado Toast Cups \$10

Haupia French \$11
Toast \$9

Eggs Benedict \$8

Pancake \$8

Half Breakfast \$10
Burrito

Fried Chicken DECK. \$12

Loco Moco

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH BUFFET

Minimum of 25 orders

SOUP & SANDWICH BAR

\$55 Per Person

Farmers Green

Salad

Mac & Cheese

Crispy French Fries

Soup Bar

Chef's Selection
(Two Selections)

Sandwich Bar

Egg Salad Sandwich

Berry Chicken Salad

Sandwich Turkey Club

Sandwich

REGIONAL

\$70 Per Person

Farmers Green Salad

Lillkoi BBQ Pork Ribs

Grilled Calamari

Deck. Loco Moco

Chicken Wings

Crispy French Fries

White Rice

Assorted Dessert

ISLAND FAVORITES

\$80 Per Person

Farmers Green

Salad

Spicy Ahi Tuna Poke

Huli Huli Chicken

Garlic Shrimp

Roasted Beef

Lillkoi BBQ Pork Ribs

Crispy Fries

White Rice

Assorted Dessert

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LUNCH BUFFET ADD ON OPTION

Minimum of 25 orders

SOUP

Additional \$9 Per Person

Chef's Select Seasonal Soup
(Please inquire for soup
options)

POKE

Additional \$25 Per Person

Please select three:

Spicy Ahi Tuna Poke

Limu Octopus Poke

Aloha Tofu Poke

Garlic Shrimp Poke

BOTTOMLESS MIMOSA BAR

Additional \$25 Per Person

(must order for each guest)

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LUNCH or DINNER BUFFET

Minimum of 25 orders

HAWAIIAN

\$95 Per Person

Farmers Green Salad

Potato Macaroni Salad

Ahi Poke

Aloha Tofu Poke

Kalua Pig and Cabbage

Lau Lau

Huli Huli Chicken

Chicken Long Rice

Fried Rice

Taro Rolls

Assorted Desserts

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Substitutions available with a \$20 one-time fee

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DINNER BUFFET

Minimum of 25 orders

PACIFIC \$85 Per Person	RISING SUN \$110 Per Person	THE QUEEN \$150 Per Person
Farmers Green Salad	Fresh Green Salad Bar with an assortment of Seasonal Toppings & Dressings	Fresh Green Salad Bar with an assortment of Seasonal Toppings & Dressings
Potato Macaroni Salad	Shrimp Cocktail	Bacon Wrapped Scallop Bites
Huli Huli Chicken with Pineapple	Hawaiian Style Ahi Poke	Shrimp Cocktail
Grilled Salmon	Huli Huli Chicken with Pineapple	Hawaiian Style Ahi Poke
Lilikoi BBQ Pork Ribs	Grilled Ribeye Steak House Chimichurri	Chef's Select Seasonal Soup
Truffle Mashed Potato	Lilikoi BBQ Pork Ribs	Seasonal Hawaiian Fish
Fried Rice	Fried Rice	Huli Huli Chicken with Pineapple
Taro Rolls	Taro Rolls	Prime Rib Carving Station with Chef
Assorted Dessert	Assorted Dessert	Fried Rice
		Assorted Dessert

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DINNER

ADD ON OPTION

minimum 25 person order

TACOS STATION

\$28 Per Person

Chicken Tacos

Spicy Beef Tacos

Baja Style Shrimp Tacos

(Vegetarian Option Available)

SLIDER STATION

\$28 Per Person

Paniolo Beef

Fried Chicken

French Fries

Pickles

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PLATED LUNCH

Maximum of 80 orders

\$70 Per Person

Appetizer

Hawaiian Style Ahi Poke

Entrée

Huli Huli Chicken or Catch of the Day

Dessert

Chef's Select Dessert

Taro Rolls

\$80 Per Person

Appetizer

Hawaiian Style Ahi Poke

Salad

Seasonal Salad

Entrée

Huli Huli Chicken or Catch of the Day

Dessert

Chef's Select Dessert

Taro Rolls

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Substitutions available with a \$20 one-time fee

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PLATED DINNER

Maximum of 80 orders

MO'OLELO

\$100 Per Person

First Course

Hawaiian Style Ahi
Poke

Second Course

Seasonal Hot
Appetizer

Third Course

Surf & Turf
Huli Huli Chicken
and Catch of the Day

Dessert

Chef's Select Dessert

Taro Rolls

THE PARK

\$125 Per Person

First Course

Seasonal Appetizer
Trio

Second Course

Seafood Mac &
Cheese

Third Course

Surf & Turf
Grilled Filet Mignon
and Catch of the Day

Dessert

Chef's Select Dessert

Taro Rolls

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PLATED DINNER

Maximum of 80 orders

THE SUNSET

\$160 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

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Cocktail Hour

(also available for dinner buffet add-on)

DISPLAY of FISHMARKET

minimum 25 person order

Tier One \$42 per person

Fresh Oysters

Shrimp Cocktail

Ahi Poke

Condiments

Tier Two \$130 per person

Tier 1 plus

King Crab

Lobster Tails

CHEESE & CHARCUTERIE STATION

\$450 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

\$37 per person

Horseradish Cream

Au Jus

*One Time \$220.00++ Chef Fee

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HORS D'OEUVRES

VEGETARIAN

Beet and Goat Cheese Tart
\$68 Per Dozen

Truffle Mac & Cheese Cups
\$72 Per Dozen

Mushroom Tart
\$72 Per Dozen

VEGAN

Served Cold

Crudit  with Tomato Ginger Sauce
\$63 Per Dozen

Cucumber Hummus Cups
\$67 Per Dozen

Spicy Mango Salsa-Stuffed Peppers
\$60 Per Dozen

Smoked Tomato Bruschetta
\$65 Per Dozen

VEGAN

Served Hot

Vegetable Spring Roll
\$63 Per Dozen

Vegan Risotto Cakes
\$65 Per Dozen

Baked Zucchini Fritters
\$68 Per Dozen

SEAFOOD

Ahi Poke Bites
\$96 Per Dozen

Bacon Wrapped Scallop Bites
\$108 Per Dozen

Crab Bites with Yuzu Cream
\$120 Per Dozen

Seafood Mac & Cheese
\$84 Per Dozen

Lobster Mac & Cheese
\$90 Per Dozen

CHICKEN

Fried Chicken Sliders
\$84 Per Dozen

BBQ Chicken Skewer
\$78 Per Dozen

Orange Chicken
\$78 Per Dozen

MEAT

Roast Beef with Jus
\$84 Per Dozen

Pork Spring Rolls
\$84 Per Dozen

Paniolo Beef Slider
\$84 Per Dozen

Braised Short Rib
\$78 Per Dozen

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HORS D'OEUVRES

DESSERT

Chocolate Chip Brownies
\$68 Per Dozen

Smore Brownies
\$78 Per Dozen

Tropical Fruit Skewer
\$68 Per Dozen

Lemon Bar
\$68 Per Dozen

Assorted Macarons
\$84 Per Dozen

Mango Panna Cotta
(Vegan/Regular)
\$84 Per Dozen

DESSERT STATION

\$22 Per Person

Choose three items from above

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KEIKI

\$26 Per Person

For children 12 years and under

Assorted Entrée Platter
(ONLY for parties of up to 10 children)

Kids Beef Sliders

Chicken Tenders

French Fries

Fruit Cup

Assorted Keiki Station
(ONLY for parties of more than 10 children)

Kids Beef Sliders

Chicken Tenders

French Fries

Fruit Bowl

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BANQUET BAR

House Beer

\$9 Hosted | \$9 Cash Bar

Hanalei IPA
Maui Brew Bikini Blonde
Hana Hou Hefe
Heineken
Corona Extra
Sapporo

Wine

\$13 Hosted | \$14 Cash Bar

Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon
Sparkling

Well Spirits

\$15 Hosted | \$16 Cash Bar

Vodka Gin
Tequila Rum
Whiskey

Deck. Signature Cocktail

\$18 Hosted | \$19 Cash Bar

Mai Tai | Lilikoi Margarita

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 \$7

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee



GRAB & GO BREAKFAST BOX

\$28 Per Person

Fresh Fruit Cup

Breakfast Pastry with Jam & Butter

Breakfast Burrito with Egg
Cheddar Cheese & Pico de Gallo

Coffee or Orange Juice

(Vegetarian/Vegan options available upon request)

GRAB & GO LUNCH BOX

\$38 Per Person

Choice of:

Turkey Sandwich
Grilled Chicken & Bacon Egg
Salad Sandwich Tomato,
Mozzarella & Basil

Served with:

Fresh Fruit Salad, Maui Onion Chips & Dessert

Iced Tea or Juice

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MEETING BREAKS

SNACKS

Kettle Chips
\$7 Per Bag

Assorted Cookies
\$68 Per Dozen

Granola Bar
\$7 Per Bar

Guacamole with Tortilla Chips
\$9 Per Person

Assorted Fresh
Fruit Cup
\$8 Per Cup

BEVERAGES

House Coffee
\$90 per gallon

Chilled Fresh Juice
Choice of
Orange / Lilikoi / Guava / Pineapple
\$90 Per Gallon

Assortment of Tea
\$90 per gallon

Flavored Water
\$50 per gallon

Assorted Soft Drinks
\$7 Each

Bottled Water
\$6 per bottle

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