



VENUE OPTIONS

OPIHI LOUNGE



HONU
OCEANSIDE

HONU OCEANSIDE BUYOUT OPTIONS

LUNCH BUYOUT

- + ENTIRE RESTAURANT FROM 11:00AM - 2:30PM
- + \$5000.00 MINIMUM FOOD AND BEVERAGE PURCHASE
- + \$500.00 SPACE RENTAL FEE
- + GROUPS OF 30 OR BELOW: CHOICE OF ALA CARTA OR PREFIX MENU
- + GROUPS OF 31 OR MORE: PREFIX MENU REQUIRED
- + ALL FOOD & BEVERAGE IS SUBJECT TO HAWAII SALES TAX AT 4.166 %
- + 22% SERVICE CHARGE
- + 50% PERCENT DEPOSIT AND SPACE RENTAL FEE IS DUE AT THE TIME OF BOOKING
- + DEPOSIT IS FULLY REFUNDABLE UP TO 14 DAYS PRIOR TO THE EVENT

DINNER OPIHI LOUNGE (UP TO 14 GUESTS)

- + ENTIRE AREA FOR FIVE HOURS BETWEEN 4:00PM - 10:00PM
- + \$2500.00 MINIMUM FOOD AND BEVERAGE PURCHASE
- + \$300.00 SPACE RENTAL FEE
- + ALL FOOD & BEVERAGE IS SUBJECT TO HAWAII SALES TAX AT 4.166 %
- + 22% SERVICE CHARGE
- + 50% PERCENT DEPOSIT PLUS SPACE RENTAL FEE IS DUE AT THE TIME OF BOOKING
- + DEPOSIT IS FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT

DINNER BUYOUT (15 TO 60 GUESTS)

- + ENTIRE RESTAURANT FOR FIVE HOURS BETWEEN 4:00PM - 10:00PM
- + \$20,000 MINIMUM FOOD AND BEVERAGE PURCHASE
- + \$1000.00 SPACE RENTAL FEE
- + GROUPS OF 30 OR BELOW: CHOICE OF ALA CARTA MENU ORDERING OR PREFIX MENU
- + GROUPS OF 31 OR MORE: PREFIX MENU REQUIRED
- + ALL FOOD & BEVERAGE IS SUBJECT TO HAWAII SALES TAX AT 4.166 %
- + 22% SERVICE CHARGE
- + A 50% PERCENT DEPOSIT AND SPACE RENTAL FEE IS DUE AT THE TIME OF BOOKING
- + DEPOSIT IS FULLY REFUNDABLE UP TO 21 DAYS PRIOR TO THE EVENT

HONU OCEANSIDE SUNDAY BUYOUT OPTIONS

SPACE ONLY

- + \$3000 EVENT SPACE FEE
- + 5 HOURS INCLUDING SETUP AND TEAR DOWN TIME
- + OCEAN FRONT VIEW
- + USE OF TABLE AND CHAIRS
- + DEPOSIT IS FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT

ADD BAR SERVICE

(USE HONU'S BAR TO TREAT YOUR GUESTS TO LIBATIONS BY THE OCEAN)

- + PRICE ABOVE PLUS \$500 PER BARTENDER
- + PARTIES 0-30: 1 BARTENDER REQUIRED
- + PARTIES 31-60: 2 BARTENDER REQUIRED
- + ALCOHOL IS PRICE OF CONSUMPTION PLUS 4.166% AND 22% GRATUITY
- + WATER STATION PROVIDED
- + OUTSIDE FOOD ALLOWED
- + NO OUTSIDE BEVERAGE ALLOWED
- + NO FOOD SERVICE, FLATWARE AND/OR SILVERWARE PROVIDED
- + DEPOSIT IS FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT

ADD DINNING ROOM SERVICE

(BRING YOUR OWN FOOD FROM AN OUTSIDE VENDOR AND HAVE HONU STAFF SEVER YOUR EVENT)

- + PRICES ABOVE PLUS \$500 PER SERVER
- + 1-20 GUESTS [1 SERVER REQUIRED]
- + 21-40 GUESTS [2 SERVERS REQUIRED]
- + 41-60 GUESTS [3 SERVERS REQUIRED]
- + FLATWARE, SILVERWARE, NAPKINS, AND WATER SERVICE PROVIDED
- + DEPOSIT IS FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT

ADD FOOD

(HONU WILL OPEN THE KITCHEN FOR YOUR EVENT)

- + PRICES ABOVE PLUS \$200 PER KITCHEN STAFF
- + 15,000 FOOD AND BEVERAGE MINIMUM PLUS 4.166% AND 22% GRATUITY
- + FULL MENU AVAILABLE
- + GROUPS OF 30 OR BELOW: CHOICE OF ALA CART MENU ORDERING OR PREFIX MENU
- + GROUPS OF 31 OR MORE: PREFIX MENU REQUIRED
- + DEPOSIT IS FULLY REFUNDABLE UP TO 14 DAYS PRIOR TO THE EVENT

RESTURANT INFORMATION

CONTACT INFORMATION

PHONE: (808) 667-9390

EMAIL: RESERVATIONS@HONUMAU.COM

ADDRESS: 1295 FRONT ST LAHAINA HI 96761

PERSON OF CONTACT: PAM ELKIND

EMAIL: PAM@HONUMAU.COM

HOURS OF OPERATION

LUNCH SERVICE

FIRST SEATING 11:00AM

LAST SEATING 2:30PM

HONU HOUR [AT THE BAR ONLY]

2:30PM - 4:00PM

DINNER SERVICE

FIRST SEATING 4:00PM

LAST SEATING 8:30PM

MENU

VISIT HONUMAU.COM FOR OUR MOST CURRENT FOOD, WINE, AND SPIRIT LISTS

PREFIXED MENU AVAILABLE

PASSED APPETIZER AVAILABLE

CUSTOMIZED STATIONS AVAILABLE

RESERVATIONS

PARTY FROM 1 - 10 PEOPLE

RESERVATIONS CAN BE MADE 30 DAYS IN ADVANCE

ONLY 3 RESERVATIONS NIGHTLY FOR PARTIES OF 7-10 PEOPLE

[4:00PM, 6:15PM, 8:30PM]

BUYOUTS

BUYOUTS CAN BE ARRANGED UP TO 18 MONTHS IN ADVANCE

DEPOSIT AND ROOM RENTAL FEE DUE AT THE TIME OF BOOKING



SAMPLE MENUS



SAMPLE OPIHI LOUNGE MENU

First Course

*AHI BRUSCHETTA ^{GFO}

FLAXSEED TOAST + EDAMAME PUREE + LOCAL TOMATOES + 20YR BALSAMIC
(vegetarian options available)

Second Course

(Choose one)

KALE SALAD ^{GF}

DATES + POMEGRANATE + WALNUTS + PECORINO + PRESERVED LEMON VINAIGRETTE

HONU CAESAR SALAD ^{GFO}

RADISH + PECORINO + CROUTONS + GREEN GOOD CAESAR DRESSING

Entrée Course

(Choose one)

FRESH FISH DORE STYLE ^{GF}

LEMON CAPER BEURRE BLANC + SAUTEED VEGETABLES + QUINOA + LOCAL VEGETABLES

BEER BATTERED FRESH FISH & CHIPS

COLESLAW + TARTAR SAUCE + KOREAN AIOLI

FILET MIGNON ^{GF}

POTATOES + SAUTEED VEGETABLES + DEMI GLACE + TOMATO GARLIC JAM

OCEANSIDE BURGER ^{GFO}

HOUSE GROUND CHUCK + DUROC BACON + SHARP CHEDDAR + LETTUCE + TOMATO + CARAMELIZED ONION

CIOPPINO ^{GFO}

SCALLOP + FRESH FISH + SHRIMP + CLAMS + SAN MARZANO TOMATOES + SEAFOOD STOCK + GARLIC + BRIOCHE

SEAFOOD SCAMPI

SCALLOP + FRESH FISH + SHRIMP + CLAMS + PAPPARDELLE PASTA + BRIOCHE

Dessert Course

(Choose one)

COCONUT BANANA CREAM PIE

HOUSE CARAMEL, RASPBERRY COULIS

CHOCOLATE MOUSSE

LILIKOI CARAMEL, HAZELNUT CARAMEL

LILIKOI TART

TORCHED MERINGUE

SAMPLE DINNER BUYOUT MENU

First Course

(Choose one)

*AHI BRUSCHETTA ^{GFD}

FLAXSEED TOAST + EDAMAME PUREE + LOCAL TOMATOES + 20YR BALSAMIC

AVOCADO BRUSCHETTA ^{GFD}

FLAXSEED TOAST + EDAMAME PUREE + LOCAL TOMATOES + 20YR BALSAMIC

SHRIMP COCKTAIL ^{GF}

TWO LARGE SHRIMP + COCKTAIL SAUCE

Second Course

(Choose one)

KALE SALAD ^{GF}

DATES + POMEGRANATE + WALNUTS + PECORINO + PRESERVED LEMON VINAIGRETTE

HONU CAESAR SALAD ^{GFD}

RADISH + PECORINO + CROUTONS + GREEN GOOD CAESAR DRESSING

CLAM CHOWDER

NEW ENGLAND STYLE

Third Course

(Choose one)

FRESH FISH DORE STYLE ^{GF}

LOBSTER CAPER BEURRE BLANC + QUINOA + LOCAL VEGETABLES

BEER BATTERED FRESH FISH & CHIPS

COLESLAW + TARTAR SAUCE + KOREAN AIOLI

SEAFOOD SCAMPI

SCALLOP + FRESH FISH + SHRIMP + CLAMS + PAPPARDELLE PASTA + BRIOCHE

FILET MIGNON ^{GF}

POTATOES + SAUTEED VEGETABLES + DEMI GLACE + TOMATO GARLIC JAM

RIBEYE ^{GFD}

POTATOES + SAUTEED VEGETABLES + MALAYSIAN PEPPER SAUCE + COMPOUND BUTTER

OCEANSIDE BURGER ^{GFD}

HOUSE GROUND CHUCK + DUROC BACON + SHARP CHEDDAR + LETTUCE + TOMATO + CARAMELIZED ONION

SAMPLE LUNCH BUYOUT MENU

First Course

(Passed Appetizers)

SHRIMP COCKTAIL

TWO LARGE SHRIMP + COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL

MIGNONETTE

FRIED WASHINGTON OYSTERS

RYE + PANKO CRUSTED + TARRAGON REMOULADE

Second Course

(Choose One)

DUNGENESS CRAB LOUIS ^{GF}

ROMAINE + TOMATO + AVO

EGG + CRISPY ONIONS

KALE SALAD ^{GF, V}

DATES + POMERGRANATE + WALNUTS

AVOCADO + PRESERVED LEMON VINAIGRETTE

BEER BATTERED FRESH FISH & CHIPS

COLESLAW + TARTAR SAUCE + KOREAN AIOLI

GRILLED FISH PLATE ^{GF}

GRILLED LOCAL FISH + BROWN RICE

SAUTEED VEGETABLES

POKE PLATE ^{GF}

AHI POKE + BROWN RICE + AVOCADO

CUCUMBER + SESAME + UNAGI SAUCE

OPTIONAL OPTIONS

DESSERT BAR

ASSORTMENT OF FRESHLY MADE INDIVIDUAL SIZE DESSERTS

OYSTER BAR

FRESH OYSTERS SHOCKED TO ORDER

SERVED WITH HOUSE MADE MIGNONETTE + COCKTAILS SAUCE + HORSERADISH

RAW BAR

FRESH OYSTERS

SERVED WITH HOUSE MADE MIGNONETTE + COCKTAILS SAUCE + HORSERADISH

POKE CUPS

AVOCADO + INAMONA + SESAME + SHOYU + CHIVES + DGO + BUTTER LETTUCE

SHRIMP TOWERS

LARGE SHRIMP + COCKTAIL SAUCE

AHI SHOOTERS

DASHI + GINGER

OYSTER SHOOTERS

PONZU + LEMON + WASABI + TOBIKO