

# OLD LĀHAINA LŪ'AU

TRADITIONAL  HULA & FEAST

## Fact Sheet 2009

- Description:** The Old Lāhaina Lū'au takes great pride in presenting an authentic Hawaiian Lū'au. An evening of traditional Hawaiian cuisine, music, cultural dances and demonstrations. Guests will appreciate a genuine reflection of Hawai'i's rich history while enjoying an ocean view and sunset.
- Lū'au Location:** Oceanfront at 1251 Front Street, Lāhaina, Maui.
- Dining:** Premium open bar included throughout the evening. A bountiful buffet of regional cuisine with enough variety to satisfy everyone's palate. (See "The Feast" on Description of Evening).
- Entertainment:** An award winning presentation of traditional Hawaiian music and hula which culminate the evening. (See "Entertainment" on Description of Evening)
- Days & Hours:** Seven nights a week.  
Schedule may vary. Please call for availability.  
April 1<sup>st</sup> – September 30<sup>th</sup>: Meet at 5:45 pm. Lū'au ends at 8:45 pm.  
October 1<sup>st</sup> – March 31<sup>st</sup>: Meet at 5:15 pm. Lū'au ends at 8:15 pm.
- Reservations:** Advance reservations are necessary.  
For reservations, please call: (808) 667-1998  
Agency reservations: (808) 667-6998. Toll Free: (800) 248-5828
- Seating:** All seats are reserved and prioritized by the date a reservation is confirmed. Guests may choose from traditional Hawaiian mat seating, or regular conventional tables and chairs. Please confirm your seating style at the time of reservation, as it is difficult to change after all guests have arrived. Please let us know of any special considerations such as infants, wheelchair, etc.
- 2009 Rates:** Regular Ticket: \$92.00 + \$3.83 (4.166% state tax) = \$95.83  
Children Ticket: \$62.00 + \$2.58 (4.166% state tax) = \$64.58  
(Children ages are 12 and under. Infants not occupying a seat, no charge)
- Cancellations:** Except for groups of 15 or more, cancellations are accepted until 10:00 am on the day of scheduled Lū'au. Cancellations after 10:00 am or "no-shows", will be a full charge.
- Contacts:** Michael Moore – Corporate Director of Marketing  
Jamie DeBrunner – Corporate Director of Sales  
Shanna Badon Dellomes – Director of Reservations  
Gabrielle Kahle- On-site Wedding Manager

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## Description of Evening

### Aloha Greeting:

- Guests are individually greeted with fresh flower lei, tropical drink and a personalized souvenir program. Premium open bar included through out the evening.
- Lū'au hosts escort guests to reserved seats and acquaint them with our Lū'au grounds.
- Professional photographers are available to capture the evening's memories (no obligation to purchase).
- Hawaiian music presented by Na Leo Ho'oulu.

### Laulima & Imu Presentation:

- During the first hour, guests can learn about our fascinating Hawaiian history and culture in our Laulima (working together) area, along the ocean's edge.
- Guests may gather as the kalua pig is unearthed from the "Imu", our traditional Hawaiian underground oven.

### The Feast (Pa'ina Ahiahi):

- Freshly baked taro rolls and macadamia nut butter served at tables.
- Hosts escort guests to the Hale A'i (Eating House). Traditional Hawaiian cuisine includes: Kalua Roast Pork, Lauau (Pork wrapped in Luau leaf steamed to perfection), Poi, Ahi Poke (marinated raw Ahi tuna), Big Island Sweet Potato, Grilled Tenderloin Steak, Chicken Long Rice, Island Style Chicken, Maui Style Mahi-Mahi *Chef's special preparation*. Stir Fry Vegetables, Local Style Fried Rice, Island Crab Salad, Taro Leaf Salad with Coconut Sauce, Pohole Salad (fern shoots), Lomi Lomi Salmon (salmon mixed with tomatoes and onions), Banana Bread, Fresh Island Fruit, Assorted Island Desserts, Freshly baked taro rolls, Haupia. (subject to change without notice)

### Entertainment:

- Upon sunset, the evening's main entertainment begins. Our award-winning production tells the story of the Hawaiians. We are proud to present the Hula as it was meant to be performed with the respect and honor of our Ancestors. Beginning with the history of the Polynesian migration, then to the ancient Hawaiian Hula, followed by the evolution to a more contemporary style Hula.

~ **Ote'a**- Our program begins with the early migration of the Polynesians across the Pacific to the "new islands" of Hawaii.

~ **Kahiko**- The ancient Hula was a way of communicating with the Gods. It is accompanied by chanting, and traditional implements and is performed with respect for our ancestors.

~ **Missionaries and the Merrie Monarch**- The missionaries brought many changes. We present Hula depicting this era as well as celebrating King Kalakaua.

~ **Auana**- The modern Hula was influenced by immigrants and tourism. Hula dancers tell their stories through their graceful moves, subtle eyes and lovely hula hands.

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## *Menu*

### **Kalua Pua'a**

Pork roasted in our beachside Imu; the Hawaiian underground oven

### **Laulau**

Pork wrapped in Lū'au leaf steamed to perfection

### **Maui Style Mahi-Mahi**

Chef's Special Preparation

### **Pulehu Steak**

Tenderloin style steak, grilled to Perfection

### **Chicken Long Rice**

Shredded Chicken, Maui onions, ginger and rice bean noodles in broth

### **Island Style Chicken**

Chicken marinated with guava sauce garnished with fresh pineapples and toasted sesame seeds

### **Stir Fry Vegetables**

Zucchini, Maui onions, carrots, broccoli, sugar snap peas, and baby corn

### **Local-Style Fried Rice**

Fried rice with green onions, peas, and sesame oil

### **Sweet Potato**

Warm sliced Big Island sweet potatoes

### **Island Crab Salad**

Crab, shrimp and water chestnuts

### **Taro Salad**

Taro and spinach folded in coconut sauce

### **Pohole Salad**

Fern shoots, Maui onions and tomatoes served in a vinaigrette sauce

### **Lomi-Lomi Salmon**

Tomatoes, Maui onions, and salted salmon

### **Ahi Poke**

Fresh raw ahi (yellow fin tuna) with green onions and Maui onions

### **Poi**

Made from boiling and mashing the root of the taro plant

### **Fresh Island Fruit & Banana Bread**

Fresh seasonal fruits and banana bread

### **Assorted Island Desserts**

Chocolate Mac Nut Brownie, Maui Macadamia Nut Tart, Lilikoi Mousse Chocolate Cups, and Coconut Haupia

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## ***Premium Open Bar Included***

### **Liquor Brands**

- Bacardi Light
- Hana Bay Dark Rum
- Seagram's Vodka
- Cuervo Tequila
- Bombay Gin
- Dewar's Scotch
- Wild Turkey Bourbon
- Triple Sec
- Blue Curacao

### **Beer & Wine**

- Budweiser & Bud Light
- Mirassou- Chardonnay, Cabernet Sauvignon

### **Soda**

- Coke
- Diet Coke
- Sprite
- Club Soda
- Tonic

### **Juices**

- Fruit Punch
- Passion Orange
- Guava
- Pina Colada
- Orange Premium
- Pineapple
- Ice Tea
- Cranberry
- Lemonade

### **Tropical & Special Cocktails**

- Pina Colada
- Chi Chi
- Lava Flow
- Mai Tai
- Blue Hawaii
- Margarita
- Hawaiian Sunset
- And More

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## Special Recognition

### **“Kahili Award Winner”**

Six time recipient of the Hawaii Visitors and Convention Bureau “Keep it Hawaii” award, recognizing businesses, organizations and individuals who strive to perpetuate and celebrate the rich cultural heritage of the Hawaiian Islands.

### **“Best Lū'au”**

Perennial winner of the Maui News “Best of Maui” reader’s survey.

### **“Best Lū'au”**

Paradise Publications

### **“Favorite Lū'au”**

Maui Today Magazine Readers

### **“Best Activity”**

Maui Time “Best of Maui” reader’s poll

### **“Best Luau”**

No Ka Oi Maui Magazine, “Best of Maui”, reader’s poll

### **“Community Spirit Award Winner”**

Business Leadership Hawaii. A Pacific Business News event, honoring achievers in business excellence.

### **“Hawaii’s Fastest 50”**

First Hawaiian Bank and Pacific Business News program recognizes Hawaii’s fastest growing businesses.

### **“Maui County Small Business Person of the Year”**

Old Lāhaina Lū'au partner, Tim Moore

### **“Best Places to Work”**

Honored as #4 Best Place to Work in Hawaii in 2005 by The Society for Human Resource Management Hawaii Chapter.

### **Zagat Survey:**

Food: “Excellent” -- Service: “Excellent” -- Décor: “Extraordinary to Perfection”

### **National Periodicals:**

National Geographic Traveler, The New York Times, New York Daily News, Conde Nast Traveler, Travel Holiday, Travel and Leisure, Sports Illustrated, Brides, Modern Bride, Ladies Home Journal, Home and Family, and more.

### **Broadcast:**

Food Network’s Emeril Live! 74<sup>th</sup>, 75<sup>th</sup> & 76<sup>th</sup> Macys Thanksgiving Day Parade, the Travel Channel, MTV, ESPN, E! TV, BBC, CMTV, Lifestyles of the Rich and Famous and more.

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## Reviews – From Maui to New York City

“Best Lū’au. Once again, five-time winner Old Lāhaina Lū’au danced the hula past the other contenders. Guests relax under stately palms with views of boats and neighboring islands as a backdrop. Tiki torches light the way, thatched roofs take one back in time, and you may even sit on the ground on mats for traditional Lū’au dining. The Old Lāhaina Lū’au takes great pride in presenting an authentic evening of traditional Hawaiian food, music, dance and crafts. The evening reflects with taste and tradition the rich culture and history of the Hawaiian Islands”.

### **Maui News Reader’s Survey**

“The Best Activity category focused on a favorite outing or activity for visitors and Kama’aina alike. Old Lāhaina Lū’au scored high with twice as many votes. Readers recognize Old Lāhaina Lū’au warm Hawaiian atmosphere, tasty cuisine and cultural significance as a winner.

### **Maui Time, Best of Maui, Reader’s Poll**

“With an award-winning show and a spread to make even the mightiest Alii quiver, it’s clear why you voted Old Lahaina Luau as one of the best”

### **Hawaii Magazine, Best of Hawaii, Reader’s Survey**

“Its authenticity, intimacy, hospitality, cultural integrity, and sheer romantic beauty have made this Maui’s top Lū’au. Old Lāhaina Lū’au staff, location, educational acuity, and quality of food and entertainment make it a Lū’au to which visitors return time and time again. Flickering torches, surreal sunsets, old milo and coconut trees, cultural sensitivity, romance and genuine hospitality – these are the elements we can count on with the Old Lāhaina Lū’au.”

### **Frommer’s Guide to Maui**

“This is the best Lū’au you’ll find in Maui. It’s small, personal, and authentic. It feels like an old seaside village. In addition to fresh fish and grilled steak, you’ll get all-you-can-eat traditional Lū’au fare...Then there’s the entertainment, featuring a musical journey from old Hawaii to the present with hula dancing, chanting, and singing.

### **Fodor’s Maui and Lanai**

“This is our favorite Lū’au in all of Hawaii. Everything about it comes together just right, and it’s as authentic as they come. The Lū’au feast and traditional entertainment both serve as a wonderful introduction to real island culture, and they’re both terrific. Don’t mistake this for a deadly dull history lesson – its riveting entertainment and the performers are first-rate. The food is excellently prepared and well labeled (so you know what you’re eating).”

### **Complete Idiot’s Travel Guide to Hawaii**

“The Old Lāhaina Lū’au has reinvented itself authentically in a genre rife with cliché. At sunset, guests sit at tables or on lauhala fiber mats on the ground in front of a grass-mound stage. The program offers intelligent narration and excellent ancient hula. The food is authentic Hawaiian, and delicious.”

### **New York Times – Travel**