

# OLD LAHAINA LU'AU

TRADITIONAL  HULA & FEAST

## Fact Sheet 2020

- Description:** The Old Lahaina Lu'au takes great pride in presenting an authentic Hawaiian Lu'au. An evening of traditional Hawaiian cuisine, music, cultural dances and demonstrations. Guests will appreciate a genuine reflection of Hawaii's rich history while enjoying an ocean view and sunset.
- Luau Location:** Oceanfront at 1251 Front Street, Lahaina, Maui.
- Dining:** Relax as our servers graciously present a five-course abundance of Pacific-Rim and Hawaiian cuisine with enough to satisfy everyone's palate. (See "The Feast" on Description of Evening). Premium open bar included throughout the 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.  
June 1<sup>st</sup> – August 31<sup>st</sup>: Meet at 6:15 pm. Luau ends at 9:15 pm.  
September 1<sup>st</sup> – September 30<sup>th</sup> & March 1<sup>st</sup> – May 31<sup>st</sup>: Meet at 5:45 pm. Luau ends at 8:45 pm.  
October 1<sup>st</sup> – February 28<sup>th</sup>: Meet at 5:15 pm. Luau 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 initially confirmed. Guests may choose from our Traditional Hawaiian Mat seating, or our regular Conventional Tables and Chairs. Please confirm your preferred 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.
- 2021 Rates:** Adult Ticket (Age 13 and above): \$140.00 + \$5.83 (4.166% state tax) = \$145.83  
Children Ticket (Age 3 to 12): \$80.00 + \$3.33 (4.166% state tax) = \$83.33  
(Infants not occupying a seat; no charge). Gratuity is NOT included.  
Prices subject to change.
- Cancellations:** Except for groups of 15 or more, there will be a 24-hour cancellation period. Cancellations after the 24-hour period or "no-shows", are considered non-refundable and full charges apply.  
\*Cancellation policies vary for parties of 15 or more; please call our Sales Department for further details.\*
- Contacts:** Judee Mae Aki – Corporate General Manager  
James Cacal – Director of Operations  
Kerri Aotaki – Sales Manager  
Chase Rogers – Assistant Sales Manager

Mailing Address: 1022 Front Street Lahaina, Maui, Hawaii 96761

Physical Address: 1251 Front Street Lahaina, Maui, Hawaii 96761

Reservations (808) 667-1998 Fax (808) 661-5176

Administration (808) 667-2998 Toll Free (800) 248-5828 Fax (808) 667-3087 [www.oldlahainaluau.com](http://www.oldlahainaluau.com)

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## Description of Evening

(Due to Covid-19 limitations our evening flow has slightly been altered)

### Aloha Greeting:

- Guests are individually greeted with a fresh flower lei and tropical drink. Premium open bar included throughout the evening.
- Lū'au hosts escort guests to reserved seats and acquaint them with our lū'au grounds.
- Hawaiian music presented by Nā Leo Ho'oulu.

### Cultural Presentation:

- On stage cultural presentations will be shared prior to meal service.

### The Feast (Pā'ina Ahiahi):

~ A five-course meal will be served by our Hosts.

- Starter Course: Kalo and Sweet Potato Chips, Kalo Hummus
- Salad Course: Local-grown Green Salad, Bread Basket, Honey-guava Butter
- Traditional Hawaiian Course: Imu Roasted Pork, Lū'au Leaf Wrapped Pork, Cubed and Marinated Tuna, Lomilomi Salmon, Haupia, Kūlolo
- Main Course: Grilled Beef Steaks, Maui Style Fish, Island Style Chicken, Stir Fry Vegetables, Gratin
- Dessert Course: Shared Petit Fours, Pineapple Upside-down Cake, House-made Ice Cream, Coffee and Tea Service

### 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.

- **Otea-** Our program begins with the early migration of the Polynesians across the Pacific to the "new islands" of Hawai'i.
- **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 Kalākaua.
- **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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# OLD LĀHAINA LŪ'AU

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## Menu

### Starter Course

#### Kalo and Sweet Potato Chips

Taro and sweet potato thinly sliced and perfectly fried

#### Kalo Hummus

Grated taro and chickpeas misced with olive oil

### Salad Course

#### Local Grown Green Salad

Tossed Greens with Maui Onion Dressing or Papaya Seed Dressing

#### Bread Basket

Freshly baked breads from our bakery

#### Honey-guava butter spread

### Traditional Hawaiian Course

#### Pua'a Kālua

Pork roasted in our beachside Imu; the Hawaiian underground oven

#### Lau Lau – Lū'au Leaf Wrapped Pork

Succulent bundles of pork wrapped in taro leaf and cooked until tender.

#### Poke 'Ahi

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

#### Lomilomi Salmon

Local tomatoes, Maui onions, and salted salmon – Lomilomi or "massaged" together with Aloha

#### Haupia

Pudding made with coconut milk, cornstarch, and sugar

#### Kūlolo

Pudding made with grated steamed kalo and grated coconut with coconut milk

#### Poi

Steamed and mashed taro

### Main Course

#### Pipi Kō'ala

Grilled Beef Steak

#### I'a - Maui Style Fish

Chef's Special Preparation with fresh seasonal ingredients

#### Moa – Island Style Chicken

Chicken marinated with fresh island flavors

#### Stir Fry Assorted Vegetables

Butternut Squash, Yellow Squash, Zucchini, White Onions, Red Bell Peppers, Carrots Broccoli Crowns, Cherry Tomato

#### Gratin

Sweet potato and kalo gratin

#### Poi

Made from steaming and mashing the root of the taro plant

### Dessert Course

#### Shared Petit Fours

#### Pineapple Upside-down Cake

#### House-made Ice Cream

#### Coffee and Tea Service

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
(Menu subject to change without notice, due to seasonal availability)*

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# OLD LĀHAINA LŪ'ĀU

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## Premium Open Bar Included

### Liquor Brands

- Bacardi Light
- Old Lahaina Dark Rum
- New Amsterdam Vodka
- Camarena Reposado Tequila
- Bombay Sapphire Gin
- Dewar's Scotch
- Maker's Mark Whiskey
- Triple Sec
- Blue Curacao

### Beer & Wine

- Maui Brewing Co. - Bikini Blonde, 'Uala (Sweet Potato) - *Seasonal*
- Canyon Road - 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
- And More

*By Maui County Law we are a Non-Smoking Facility your kokua (cooperation) is appreciated.  
You must be 21 years or older with a valid ID to consume alcohol.  
Valid ID must be presented upon request.*

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# OLD LAHAINA LU'AU

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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 Lu’au”**

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

### **“Best Lu’au”**

Paradise Publications

### **“Favorite Lu’au”**

Maui Today Magazine Readers

### **“Best Activity”**

Maui Time “Best of Maui” reader’s poll

### **“Best Lu’au”**

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 Lahaina Luau 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 Lu’au. Once again, five-time winner Old Lahaina Lu’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 Luau dining. The Old Lahaina Lu’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 Lahaina Lu’au scored high with twice as many votes. Readers recognize Old Lahaina Lu’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 Lu’au 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 Lu’au. Old Lahaina Lu’au staff, location, educational acuity, and quality of food and entertainment make it a Lu’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 Lahaina Lu’au.”

### **Frommer’s Guide to Maui**

“This is the best Lu’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 Lu’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 Lu’au in all of Hawaii. Everything about it comes together just right, and it’s as authentic as they come. The Lu’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 Lahaina Lu’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**

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