

OLD LĀHAINA LŪ'ĀU

TRADITIONAL HULA & FEAST

Fact Sheet 2019

- 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:** A bountiful buffet of regional cuisine with enough variety 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 1st – August 31st: Meet at 6:15 pm. Luau ends at 9:15 pm.
September 1st – September 30th & March 1st – May 31st: Meet at 5:45 pm. Luau ends at 8:45 pm.
October 1st – February 28th: 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.
- 2019 Rates:** Adult Ticket (Age 13 and above): \$120.00 + \$5.00 (4.166% state tax) = \$125.00
Children Ticket (Age 3 to 12): \$75.00 + \$3.12 (4.166% state tax) = \$78.12
(Infants not occupying a seat; no charge)
Gratuuity is NOT included
- Cancellations:** Except for groups of 15 or more, cancellations are accepted until 10:00 am on the day of scheduled Lu'au. Cancellations after 10:00 am 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:** Michael Moore – Corporate Director of Marketing
Kawika Freitas – Director of Public and Cultural Relations
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

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Description of Evening

Aloha Greeting:

- Guests are individually greeted with a fresh flower lei, tropical drink, and a personalized souvenir program. Premium open bar included throughout the evening.
- Lu'au hosts escort guests to reserved seats and acquaint them with our Lu'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):

- Hosts escort guests to the Hale 'Ai (Eating House). Traditional Hawaiian cuisine includes: Pua'a Kalua (Kalua Pig), Lau lau (Pork wrapped in Lu'au leaf steamed to perfection), Poi, Poke 'Ahi (marinated raw Ahi tuna), He'e Poke (marinated cooked octopus/tako), Big Island Sweet Potato, Pipi Ko'ala (Grilled beef steak), Chicken Long Rice, Island Style Chicken, Mea'ai Ola Pono (Taro, Sweet, Potato, & Tofu Patty), served with a side of Pineapple Salsa & Garlic Chili Vinaigrette. Maui Style Fish (Chef's special preparation). Roasted Assorted Vegetables, Local Style Fried Rice, Island Crab Salad, Pohole Salad (fern shoots), Lomi Lomi Salmon, Banana Bread, Fresh Island Fruits, Assorted Island Desserts, Freshly baked Palaoa (Dinner Rolls). *(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.

~ **Otea**- 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

Pua'a Kalua

Pork roasted in our beachside Imu; the Hawaiian underground oven

Lau Lau – Lu'au leaf wrapped pork

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

I'a - Maui Style Fish

Chef's Special Preparation with fresh seasonal ingredients

Pipi Ko'ala

Grilled Beef Steak

Chicken Long Rice

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

Moa – Island Style Chicken

Chicken marinated with fresh island flavors

Mea'ai Ola Pono – Taro, Sweet Potato, and Tofu Patty served with a side of Pineapple Salsa and Garlic Chili Vinaigrette
(Vegetarian / Vegan / Gluten Free)

Roasted Assorted Vegetables

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

Local-Style Fried Rice

Fried rice with green onions, peas, and sesame oil

'Uala - Sweet Potato

Warm sliced Big Island sweet potatoes

Island Crab Salad

Crab, shrimp, and water chestnuts

Lu'au Kalo – Taro Leaf Stew

Taro and Lu'au leaf combined with creamy coconut milk for an authentic island favorite.

Pohole Salad

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

Lomi Lomi Salmon

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

Poke 'Ahi

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

Poke He'e

Marinated cooked octopus/tako

Poi

Made from boiling and mashing the root of the taro plant

Tossed Greens with Maui Onion Dressing or Papaya Seed Dressing

Fresh Island Fruit & Banana Bread

Fresh seasonal fruits and banana bread

Assorted Island Desserts

Guava Cake, Kiawe Bean Tart, Hawaiian Chocolate Brownie, and Haupia

***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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Premium Open Bar Included

Liquor Brands

- Bacardi Light
- Old Lahaina Dark Rum
- New Amsterdam Vodka
- Cuervo Tequila
- Bombay Sapphire Gin
- Dewar's Scotch
- Jack Daniels 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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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! 74th, 75th & 76th 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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