



MAUI
BREWING CO

**COME
TOGETHER**

**TO CELEBRATE IN THE
HEART OF KIHEI**

CELEBRATIONS at MAUI BREWING CO

ALOHA! and **WELCOME!** to Maui Brewing Company Kihei! As curators of the craft beer way of life, we know a thing or two about hosting an epic party. And where better to throw a party than Kihei - the headquarters of Maui Brewing Company!

Maui Brewing Company Kihei specializes in events for groups of 18- 400 guests. We offer three separate venues in house that can be rented out privately, or the whole house if need!

We are **THE** spot on Maui for any large gathering!

Our restaurant brings that energy inside, with open air seating, lively entertainment, and the most diverse selection of craft beer in the state.

Whether you're looking to host an intimate gathering, wedding celebration or a legendary holiday party, our team of craft curators can create the perfect experience for you and your guests.

While we are known for our fiercely local brewing practices and commitment to local craftspeople and farmers, celebrations are also one of our specialties. After all, we believe there's no situation that isn't made better by craft beer.



'Ohana Party

for parties of 18-32 guests

CRISPY FRENCH FRIES

SERVED WITH KETCHUP

MBC MIXED GREENS

LOCAL MIXED GREENS, TOMATO, CUCUMBER, RED ONION, SLICED RADISHES, MANGO-LIME DRESSING

CHIPS AND GUAC

CORN TORTILLA CHIPS AND HOUSEMADE GUACAMOLE

BONELESS BITES

CRISPY FRIED BONELESS CHICKEN THIGHS, CRUNCHY SLAW WITH A HULI HULI GLAZE

CRISPY SPICY AHI ROLL

KATSU CRUST, AHI, AVOCADO, CUCUMBER, TOBIKO CAVIAR, WASABI AIOLI, KABAYAKI SAUCE, MICROGREENS

KALUA PORK SLIDERS

SLOW-COOKED KALUA-STYLE PORK, CREAMY SLAW, PICKLES, FRIED ONIONS

CHEESE PIZZA

SHAVED GRANA, MOZZARELLA, RED SAUCE

BREWMASTER PIZZA

HOUSEMADE BIKINI BLONDE CRUST, KUKUI SPICY SAUSAGE, PEPPERONI, ROASTED BELL PEPPERS, OLIVES, RED SAUCE

\$850* (feeds 18-24 people)- SMALL PACKAGE

\$1350* (feeds 25-32 people)- LARGE PACKAGE

*tax & gratuity not included



'Ohana Party

for parties of 18-32 guests

FAQ

HOW IS THE FOOD SERVED?

ALL FOOD ITEMS ARE PLATED FAMILY-STYLE AND EACH TABLE WILL RECEIVE A PORTION OF THE MENU. IF YOU HAVE MORE THAN THREE TABLES FOR YOUR GROUP BUT HAVE ORDERED THE SMALLER MENU, SOME ITEMS MAY ONLY BE ON 3 OF THE TABLES. WE WANT THE FOOD TO BE SERVED AS FRESH AS POSSIBLE, SO PLEASE LET US KNOW WHAT TIME YOU WILL WANT THE FOOD TO COME OUT.

CAN I SUBSTITUTE ITEMS IN THE PACKAGE?

UNFORTUNATELY, NO, HOWEVER, YOU MAY ADD ADDITIONAL ITEMS FROM OUR DAILY MENU.

CAN YOU ACCOMMODATE FOR ALLERGIES?

WE WILL TRY OUR BEST TO ACCOMMODATE ALLERGIES. EACH FOOD ITEM INCLUDED IN THE PACKAGE IS PLATED FAMILY-STYLE, SO IF ONE ITEM IS REQUESTED TO BE LEFT OUT, WE WOULD HAVE TO LEAVE IT OUT FROM THE ENTIRE PLATTER TO AVOID ANY POTENTIAL ALLERGIC CONTAMINATIONS.

HOW CAN WE ADD ITEMS TO OUR ORDER?

ITEMS FROM OUR DAILY MENU CAN BE PRE-ORDERED OR ORDERED AT THE TIME OF YOUR RESERVATION.

CAN WE ORDER MULTIPLE PARTY PACKAGES?

ABSOLUTELY! IF YOU FEEL THAT YOUR PARTY MAY NEED/WANT MORE FOOD, YOU CAN ORDER MULTIPLE PACKAGES.

I HAVE 25 PEOPLE IN MY PARTY, WHAT SHOULD I DO?

YOU KNOW YOUR PEOPLE BETTER THAN WE DO! WE SUGGEST ORDERING 2 PACKAGES IF YOU FEEL THE GROUP WILL BE HUNGRY! WE ARE HAPPY TO BOX UP ANYTHING YOU DON'T EAT AND SEND IT HOME WITH YOU.

IS ALCOHOL INCLUDED?

NO, ALL DRINKS MUST BE ORDERED THROUGH YOUR SERVER AND PAID FOR AT THE CLOSE OF YOUR EVENT.

CONTINUED ON NEXT PAGE



'Ohana Party

for parties of 18-32 guests

FAQ

WHAT IF OUR COUNT DROPS OR INCREASES 24 HOURS BEFORE?

WE REALIZE THIS CAN HAPPEN. PLEASE NOTIFY YOUR EVENT PLANNER AS SOON AS POSSIBLE WITH ANY GUEST COUNT CHANGE.

I NEED TO CANCEL, CAN I GET A REFUND?

AS LONG AS YOU NOTIFY YOUR EVENT PLANNER 48 HOURS OR MORE PRIOR TO YOUR EVENT, A FULL REFUND WILL BE ISSUED.

CAN WE BRING OUR OWN DESSERT?

YES. THERE IS A \$2 FEE PER PERSON FOR OUTSIDE DESSERTS BROUGHT IN. THIS CHARGE WILL BE ADDED TO YOUR BAR TAB DURING YOUR EVENT.

WE HAVE A LOT OF KIDS, DO THEY COUNT TOWARDS THE PER PERSON MAXIMUM?

GREAT QUESTION! WE THINK IT'S SAFE TO SAY KEIKI UNDER 10 YEARS OF AGE DO NOT NEED TO BE INCLUDED IN YOUR TOTAL HEADCOUNT. YOU CAN ALSO ORDER ALA CARTE FOR THEM DURING YOUR EVENT FROM OUR FREE RANGE KEIKI MENU.

HOW MANY TABLES DOES THIS INCLUDE?

THERE IS A MAX OF 6 TABLES ALLOWED, EACH PICNIC TABLE CAN SIT UP TO 8.

WHAT DO THE TABLES LOOK LIKE?

IN THIS AREA OF THE RESTAURANT WE HAVE PICNIC TABLES ONLY



The Lanai

FOR PARTIES OF 40-50 GUESTS

**MINIMUM SPEND: \$4,000
(per 2.5 hours)**

Add additional time at \$1,500 per hour (minimum spend)

Outdoor private bar



The Lanai

FOR PARTIES OF 40-50 GUESTS

MENUS OPTIONS: Choose 1

PUEO TACO BAR (BUFFET STYLE)

CHOICE OF TWO (2):

CHICKEN TINGA | braised shredded chicken in chipotle sauce

KALUA PORK | braised shredded Hawaiian-style pork

BRAISED SHORT RIB | coconut hiwa braised

GRILLED CATCH OF THE DAY | marinated and grilled local fish

ADD 3RD SELECTION FOR \$8/PERSON

COMES WITH:

CORN TORTILLAS

PICO DE GALLO

SPANISH RICE

GUACAMOLE

BLACK BEANS

SOUR CREAM

TORTILLA CHIPS

SHREDDED CHEESE

BAJA SLAW

CHOPPED ONIONS, CILANTRO



Starting at **\$65** per person minimum 30 guests

The Lanai

FOR PARTIES OF 40-50 GUESTS

MO'BETTA PLATE LUNCH (BUFFET STYLE)

CHOICE OF TWO (2):

GUAVA BBQ CHICKEN

KUPU WHISKEY TERIYAKI CHICKEN

BRAISED HIWA BEEF

GRILLED KALBI BEEF

CHINESE STYLE FRESH CATCH

FRESH CATCH WITH BEURRE BLANC

FRESH AHI POKE | additional \$10/person

ADD 3RD SELECTION FOR \$8/PERSON

COMES WITH:

ALOHA RICE white rice enhanced
with garlic, peppers, herbs and oil

MIXED GREEN SALAD

KIM CHEE

PICKLED GINGER

Starting at \$65 per person minimum 30 guests

The Tasting Room

**CAPACITY 60 GUESTS SEATED
100 STANDING**

**MINIMUM SPEND: \$5,000
(per two (2) hours)**

**Add additional time at \$1,500 per
hour (minimum spend)**

34 TAP BEER BAR, INDOOR OUTDOOR SPACE



The Beer Garden

**CAPACITY 120 GUESTS SEATED
175 STANDING**

**MINIMUM SPEND: \$7,000
(per two (2) hours)**

**Add additional time at \$2,500 per
hour (minimum spend)**

Outdoor private bar



EVENT MENUS

MENUS OPTIONS: Choose 1

Starting at **\$65** per person minimum 30 guests

PUEO TACO BAR (BUFFET STYLE)

CHOICE OF TWO (2):

CHICKEN TINGA | braised shredded chicken in chipotle sauce

KALUA PORK | braised shredded Hawaiian-style pork

BRAISED SHORT RIB | coconut hiwa braised

GRILLED CATCH OF THE DAY | marinated and grilled local fish

ADD 3RD SELECTION FOR \$8/PERSON

COMES WITH: CORN TORTILLAS, SPANISH RICE, BLACK BEANS, TORTILLA CHIPS, BAJA SLAW

TOPPINGS INCLUDE: PICO DE GALLO, GUACAMOLE, SOUR CREAM, SHREDDED CHEESE, CHOPPED ONIONS AND CILANTRO

MO'BETTA PLATE LUNCH (BUFFET STYLE)

CHOICE OF TWO (2):

GUAVA BBQ CHICKEN

KUPU WHISKEY TERIYAKI CHICKEN

BRAISED COCO HIWA BEEF

GRILLED KALBI BEEF

CHINESE STYLE FRESH CATCH

FRESH CATCH W/ BEURRE BLANC

FRESH AHI POKE (ADDITIONAL \$10/ PERSON)

ADD 3RD SELECTION FOR \$8/PERSON

COMES WITH: ALOHA RICE white rice enhanced with garlic, peppers, herbs and oil, MIXED GREEN SALAD, KIM CHEE, PICKLED GINGER

EVENT MENUS

BIG SWELL BUFFET MENU

Starting at **\$90/person** for groups of 50 or more

KINGS HAWAIIAN ROLLS | Big Swell IPA Honey Butter

MBC ALOHA RICE | white rice enhanced with garlic, peppers, herbs and oil

SALAD | **CHOICE OF ONE (1):**

MBC HOUSE SALAD

local mixed greens, cherry tomatoes, cucumbers, radish, lemon vinaigrette

HOLY KALE SALAD

local kale, feta cheese, shaved red onions, crispy quinoa, mustard dressing

KALE & ROMAINE CAESAR

local kale & romaine, cherry tomatoes, grana cheese, caesar dressing

MAC NUT PESTO PASTA SALAD

penne pasta, macadamia nut pesto, local cherry tomatoes

PINEAPPLE CAPRESE SALAD

Maui Gold pineapple, local cherry tomatoes, mozzarella, basil, olive oil, balsamic vinegar (GF)

HAWAIIAN STYLE TOFU POKE

local firm tofu, local cherry tomatoes, ogo, local sea asparagus, macadamia nuts, sesame oil (GF, V)

LOMI LOMI SALMON

local tomatoes, local sweet onions, green onions, salted salmon

ROASTED SWEET POTATOES

local roasted purple potatoes in coconut cream (GF)

ADD EXTRA CHOICE SALAD FOR \$10/PERSON

EVENT MENUS

BIG SWELL BUFFET MENU (CONTINUED)

Starting at **\$90/person** for groups of 50 or more

ENTREES | CHOICE OF TWO (2):

ALOHA CHICKEN

roasted chicken, Aloha chimichurri (GF)

HULI HULI CHICKEN

grilled chicken, huli huli glazed

CHICKEN KATSU

deep fried crispy chicken, katsu sauce

KALUA PORK

local style braised smoked pork (GF)

MANA ROAST PORK

roasted pork tenderloin, Pineapple Mana mustard cream sauce

GUAVA PORK BELLY

roasted pork belly, guava BBQ glaze

KALBI BEEF

sweet soy marinated grilled beef, green onions, sesame

HIWA BEEF

Coconut Hiwa braised beef, Hiwa demi glaze

PUEO GARLIC SHRIMP

stir fried shrimp, Pueo Pale Ale garlic butter sauce

CHINESE STYLE CATCH

local catch of the day steamed with ginger, green onions, sesame, soy (GF)

FURIKAKE SALMON

baked salmon, furikake hollandaise

ADD EXTRA CHOICE ENTREE FOR \$15/PERSON

EVENT MENUS

BIG SWELL BUFFET MENU (CONTINUED)

Starting at **\$90/person** for groups of 50 or more

ENTREES | CHOICE OF TWO (2):

ALOHA CHICKEN

roasted chicken, Aloha chimichurri (GF)

HULI HULI CHICKEN

grilled chicken, huli huli glazed

CHICKEN KATSU

deep fried crispy chicken, katsu sauce

KALUA PORK

local style braised smoked pork (GF)

MANA ROAST PORK

roasted pork tenderloin, Pineapple Mana mustard cream sauce

GUAVA PORK BELLY

roasted pork belly, guava BBQ glaze

KALBI BEEF

sweet soy marinated grilled beef, green onions, sesame

HIWA BEEF

Coconut Hiwa braised beef, Hiwa demi glaze

PUEO GARLIC SHRIMP

stir fried shrimp, Pueo Pale Ale garlic butter sauce

CHINESE STYLE CATCH

local catch of the day steamed with ginger, green onions, sesame, soy (GF)

FURIKAKE SALMON

baked salmon, furikake hollandaise

ADD EXTRA CHOICE ENTREE FOR \$15/PERSON

EVENT MENUS

BIG SWELL BUFFET MENU (CONTINUED)

Starting at **\$90/person** for groups of 50 or more

DESSERT | CHOICE OF ONE (1):

MBC BROWNIES

classic brownies, Bikini Blonde caramel sauce

GUAVA CHOCOLATE CAKE

chocolate cake, guava ganache

MBC ROOTBEER CINNAMON ROLLS

cinnamon rolls, MBC Root beer frosting

PINEAPPLE CAKE

yellow cake, Pineapple Mana glazed pineapples

KUPU CHEESECAKE

Kupu Gin infused cheesecake, lemon & lime

KUPU BANANA CREAM PIE

**Kupu Whiskey caramelized banana cream pie, graham
cracker crust**

ADD EXTRA CHOICE DESSERT FOR \$10/PERSON

EVENT MENUS

ADD ONS

menu only available for events booked with an event menu in place

PLANT BASED- \$7 per person

EDAMAME - garlic shoyu sauce, toasted sesame seeds *Contains Soy*

SMASHED CUCUMBER – chili garlic sauce *Gluten Free, Vegan*
TOFU POKE – red onions, cherry tomatoes, green onions, sesame oil, mac nuts *Contains Nuts*

BRUSCHETTA – toasted baguette, tomato, basil, balsamic reduction *Contains Gluten*

BEET HUMMUS – house flatbread, toasted baguettes, baby carrots, cucumber, shishito peppers *Contains gluten in flatbread and baguette only*

CHICKEN - \$9 per person

BUFFALO CHICKEN SLIDERS – mini brioche, buffalo chicken, lettuce, red onion *Contains Gluten, Dairy, Egg*

IPA CHICKEN BAO BUNS – bao buns, buttermilk IPA fried chicken, gochujang glaze, pickled cucumber, red fresno *Contains Gluten & Dairy*

KUPU TERIYAKI CHICKEN SKEWERS – marinated chicken thighs, scallions, toasted sesame seeds *Contains Gluten (Soy)*

PORK - \$9 per person

BBQ PORK SLIDERS – mini brioche, guava bbq pork, baja slaw, crispy onions *Contains Gluten, Egg, Dairy*

PORK BELLY BAO BUNS – bao buns, crispy braised pork belly, plum sauce, pickled cucumber, cilantro *Contains Gluten & Dairy*

EVENT MENUS

ADD ONS CONTINUED

menu only available for events booked with an event menu in place

BEEF - \$10 per person

MBC SLIDERS – mini brioche, Maui Cattle Company beef, 8 island sauce, caramelized onions, cheddar cheese *Contains Gluten & Dairy*

KOREAN MEATBALLS – kalbi marinated Maui Cattle Beef, gochujang aioli, green onions *Contains Gluten & Egg*

FISH - \$10 per person

MINI POKE BOWLS – sushi rice, fresh ahi tuna, spicy mayo, cucumber, avocado *Contains Egg*

SMOKED FISH DIP – toasted baguettes, tortilla chips, carrots, cucumber *Contains Gluten, Egg & Dairy*



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT MBC KIHEI?

MBC can host many types of events, gatherings, and celebrations including rehearsal dinners, post-wedding brunches, corporate events, baby & wedding showers, holiday parties and so much more!

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Our location can accommodate parties up to 400 people. Special accommodations must be made for parties of 18 or more people. Please speak with our Event Manager for more information on parties of this size. Full buy-out options are available.

DO I NEED TO SELECT A BANQUET MENU?

Parties of 20 or more are considered “large parties” and are required to select one of our banquet menus. Menus and prices are subject to change.

CAN I BRING DECORATIONS?

Yes, subject to restaurant approval, you may bring decorations to add to the table a few minutes prior to your event. No decorations may be affixed to the walls, floor, or ceiling. Birdseed, confetti, glitter or rice is not permitted in the restaurant.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

We have complimentary parking for guests adjacent to the restaurant and brewery, along with street parking on Lipoa Parkway, with plenty of space for busses and motor coaches to drop off and/or park.

CAN I BRING MY OWN CAKE?

Cakes may be brought in on the day of the event. Please inform your Event Manager if you will have a cake delivered to your event. There is a \$2 per person cake cutting fee.

FREQUENTLY ASKED QUESTIONS

DO YOU HAVE MENU OPTIONS FOR CHILDREN?

Yes, children 10 and under may order ala carte from our Keiki Menu. Please let us know the number of children you are expecting when setting up your event with your Event Manager

MAY WE BRING IN OUR OWN BEER & WINE?

Outside beverages are permitted upon approval. If approved they will be ordered by MBC through our vendor and billed to the client at retail price.

WHEN DO YOU NEED A FINAL HEADCOUNT?

Final guest count is due 2 weeks prior to your event. If a final guest count is not provided by the deadline, the tentative count will become your final guarantee.

WHEN IS FINAL PAYMENT DUE?

Final payment is due at the close of the event. A credit card is required on file for all charges if payment is not made.

IS A DEPOSIT REQUIRED?

To guarantee the date and time for your event, we require a deposit of 50% of the estimated food cost and a signed banquet agreement. Deposit payments may be processed through a credit card authorization form or sent in via check. All payments are non refundable within 90 days of event. 10% of your deposit is non-refundable upon booking.

HOW WILL WE BE CHARGED? ANY ADDITIONAL FEES?

Food will be charged according to the contracted per person price on your menu selection. Beverages paid by consumption. Food & beverage prices will be subject to HI State Tax & 20% gratuity plus 3% service charge if paying by credit card (fee waived if paying by check). additional fees may be incurred for further staffing, catering, set up, etc.

ADDITIONAL POLICIES

TIME CONSTRAINTS

All dinner parties are typically two and a half hours from your start time, unless the contract indicates otherwise. Likewise, parties are allotted two hours from your start time. If your party arrives late, we will try our best to accommodate your group, however, we cannot make any guarantees. If your party stays longer than the allotted time, MBC will charge an overtime fee, which will be a minimum of \$30 per person, but could go as high as the average per person spend associated with the space during the time of your event.

DEPOSITS AND CONTRACTS

We require a deposit and signed contract in order to secure your event date and time. The deposit is equivalent to 50% of the estimated food cost, which your Event Curator will determine for you. The deposit may be processed via credit card or by check. Credit card payments are subject to a 3% service fee. Checks can be made out to Maui Brewing Kihei LLC and mailed to:

**Maui Brewing Company Kihei
Attn: Kami Lloyd
605 Lipoa Parkway
Kihei, HI 96753**

CANCELLATIONS & REFUNDS

Cancellations accepted no later than 90 days prior to event to receive partial refund of deposit. 10% of food and beverage minimum is non refundable once deposit has been made and event is considered booked. All events will be subject to one master bill. A 20% gratuity will be added to all food & beverage contracted by the restaurant. A 3% service fee will be added if paying by credit card (fee waived if paying by check). A 4.712% HI State Tax will be added to the entire bill at the end of your event. A 2% set up fee will be added to the final bill at the close of the event. Final payment is due at the conclusion of your event. We accept cash, checks, and the following credit cards - Visa, Mastercard, American Express, Discover, Diner's Club or JCB.



A L O H A



SERVED DAILY

