



EVENTS



pacifico

ON THE BEACH

**Where special events
are truly special.**

Your oceanfront dining destination.

Pacific'o on the Beach is an intimate Maui restaurant located directly on Lahaina Beach. We love hosting people for life's celebratory moments, be they large celebrations or smaller gatherings - from weddings and rehearsal dinners to birthday parties and mitzvahs, bridal showers, baby showers, holiday parties, and company off-site retreats.

With sweeping views of the Pacific Ocean and nearby islands, wall-to-wall French doors, and thoughtful design details throughout, Pacific'o can be a turn-key events space or a starting point for your design vision. We are proud to work with some of the industry's most talented vendors and we'd love to point you in their direction.

We're here to be your support in every way we can to make the entire planning process as fun and easy as possible.



Cultivated Cuisine. Elevated Experience. Events without Equal.



The unparalleled beach views of Lahaina and relaxed culinary sophistication have made Pacific'o the pinnacle of Maui farm-to-table dining for nearly thirty years. Now, under the creative direction of original partner Louis Coulombe and Michele and Qiana Di Bari, the team behind Lahaina's beloved Sale Pepe Pizzeria e Cucina, a refreshed and revitalized Pacific'o on the Beach has emerged.

This new vision of Pacific'o is a place where every day is a special occasion to be celebrated. And, with the visionary culinary leadership of Chef Isaac Bancaco, one of Maui's premier talents, seasonal contemporary dishes are reinterpreted and inspired by hyper-local ingredients from our very own farm, a friendly aloha crew, creative bar program and dynamic wine program with the best view in town.



Great food starts with great ingredients. Great ingredients come from a great farm.

Located twenty-five miles from the Pacific'o on the Beach, O'o Farm sits 3,500 feet above sea level on the misting slopes of Haleakala, nestled between Kaonoulu Ranch and the Kula Forest Reserve in Kula, Hawaii.

Tended by our O'o Farm team, the unique volcanic loam soil and compost tea combine to nurture an heirloom fruit orchard and vegetable garden, olive trees, beehives, our coffee fields and in-house roasting facility. The farm supplies over 50 crops to our restaurant kitchen including vegetables, fruit, herbs, flowers, honey, eggs, coffee beans, tea, and olive oil.



We'd love to help you celebrate!

- Weddings
- Rehearsal Dinners
- Bridal Showers
- Baby Showers
- Birthdays
- Luncheons
- Christenings
- Mitzvahs
- Celebrations of Life
- Off-site Meetings
- Pharmaceutical Dinners
- Unveilings
- Holiday Parties
- Corporate Functions
- Wrap Parties
- Product Launches



Menu

From our farm to your table. We offer a seasonal, ingredient-driven menu made possible by the harvest of over 50 crops grown at our Upcountry Maui O'o Farm.





Bar

Seasonal cocktails created
from O'o Farm ingredients
by our talented bartenders





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A new chef, new partners and a new menu usher in a serious glow up for the iconic Lahaina farm-to-table destination.

”



“ **thrillist**

Epic views and great food: It would be hard to beat a prettier sunset than at Pacific’O in Lahaina. Rarely do the view, food, and cocktails all stand out in equal parts, but with chef Isaac Bancaco’s local and seasonally driven eats — plus bar manager Mari Howe’s cocktails — the restaurant achieves the rare trifecta exception. The fried chicken with malasadas is a dish that will stick with you forever.

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Condé Nast
Traveler

FOOD & DRINK

A Global Food Map of the World’s Best Restaurants, According to People Who Eat for a Living

Chefs, cookbook authors, and food show hosts on the meals they travel for.

BY CNT EDITORS
July 5, 2022

We can all relate to the pre-trip scramble for restaurant recommendations: You scour destination guides, text acquaintances who know the place, revisit articles you’ve bookmarked over the past year. You do whatever it takes to ensure that, once you get where you’re going—whether it’s Paris, Dakar, or Bangkok—you don’t waste a single meal. After all, the promise of new flavors is reason alone to travel.

Keeping track of all those recommendations can get unwieldy, however, which is why we’ve created this map—a snapshot of the world’s best restaurants, according to people who eat for a living.

Pacific’o on the Beach

LAHAINA, UNITED STATES
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“This is literal beach-side dining with the best sunset view on Maui. Try the mahi-mahi wellington, smoked meat Brussel sprouts, and the Butterfly Effect cocktail.”

—Sheldon Simeon, chef/owner of Tin Roof Maui





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