



# Meki's Tamure

## Polynesian Dance Group

(410) 458-1459

[cocoanutzt@gmail.com](mailto:cocoanutzt@gmail.com)

[www.hula123.com](http://www.hula123.com)

### PLANNING A SUCCESSFUL LU'AU

- Ticket Sales:** Tickets must be sold in advance starting 1-2 months prior to date of lu'au. Advanced tickets sales should end approximately 1-2 weeks prior to engagement so that unsold tickets can be collected, an accurate head count can be established and the number of tickets to be sold at the door can be determined. These numbers can be reviewed by the party responsible for food preparation to make important quantity estimates.
- Location:** Choose a centrally located facility with plenty of parking, restrooms and required private dressing areas for performers. Lu'aus can be held just about anywhere, indoors or outdoors. Don't forget the electrical outlets! Consider the temperature, humidity and dressing facilities carefully when going outdoors with the party and consider inclement weather and alternate plans.
- Decorations:** Decorations really set the theme for a good party. Imagination is the key here, be creative with palm trees, floral arrangements, tropical fruits, huts, leis, grass skirts, fishing nets, shells, anything pertaining to the South Seas. A great tradition is to greet your guests with a lei and a kiss as they arrive and are directed to their seats. Encourage your patrons to participate by wearing casual Hawaiian style clothing. Aloha shirts and matching muu muu dresses are fun and really add color to an event.
- Food and Drink:** When you say lu'au, you are implying plenty of good food and drink. It is important not to run out of either. To complement the party theme, a Polynesian style menu could be considered. Suggested items are roasted pork, barbequed or teriyaki style chicken, fish and a platter of luncheon meats for the picky eaters. Side dishes could be rice pilaf and/or steamed white rice, two vegetables, macaroni or potato salad, as well as chips and pretzels. Fruit salads add a nice touch to the menu and fruits can be used to creatively decorate the serving tables. Desserts are anyone's guess, as long as it's sweet it'll go! Drinks have to cover it all. Tropical drinks or a fruit bowl with a carbonated beverage and sherbet mixture offers something different. Beer, soda pops and coffee/tea should always be available.
- Entertainment:** The first hour should have guests arrive, be seated, get situated and then have dinner while Hawaiian style serenading music is played. This sets the mood for the evening's highlight. A good Polynesian floor show is the highlight of any lu'au. This generates the excitement as you take an imaginary tour of the South Pacific enhanced by pulsating drums, exotic costumes, the daring fire dance and perhaps a little audience participation. The show should run an hour maximum; always leave your guests wanting more so you can plan another successful lu'au in the future! After the show, let your guests cut loose to their favorite music with a live band. Between segments there could be raffles/door prizes for take-home gifts.

---

**Lu'aus can be modified to fit just about any situation. These guidelines are but a basic outline for planning your next or even your first lu'au.**

***\*\*\*Happy planning and a warm ALOHA!\*\*\****