

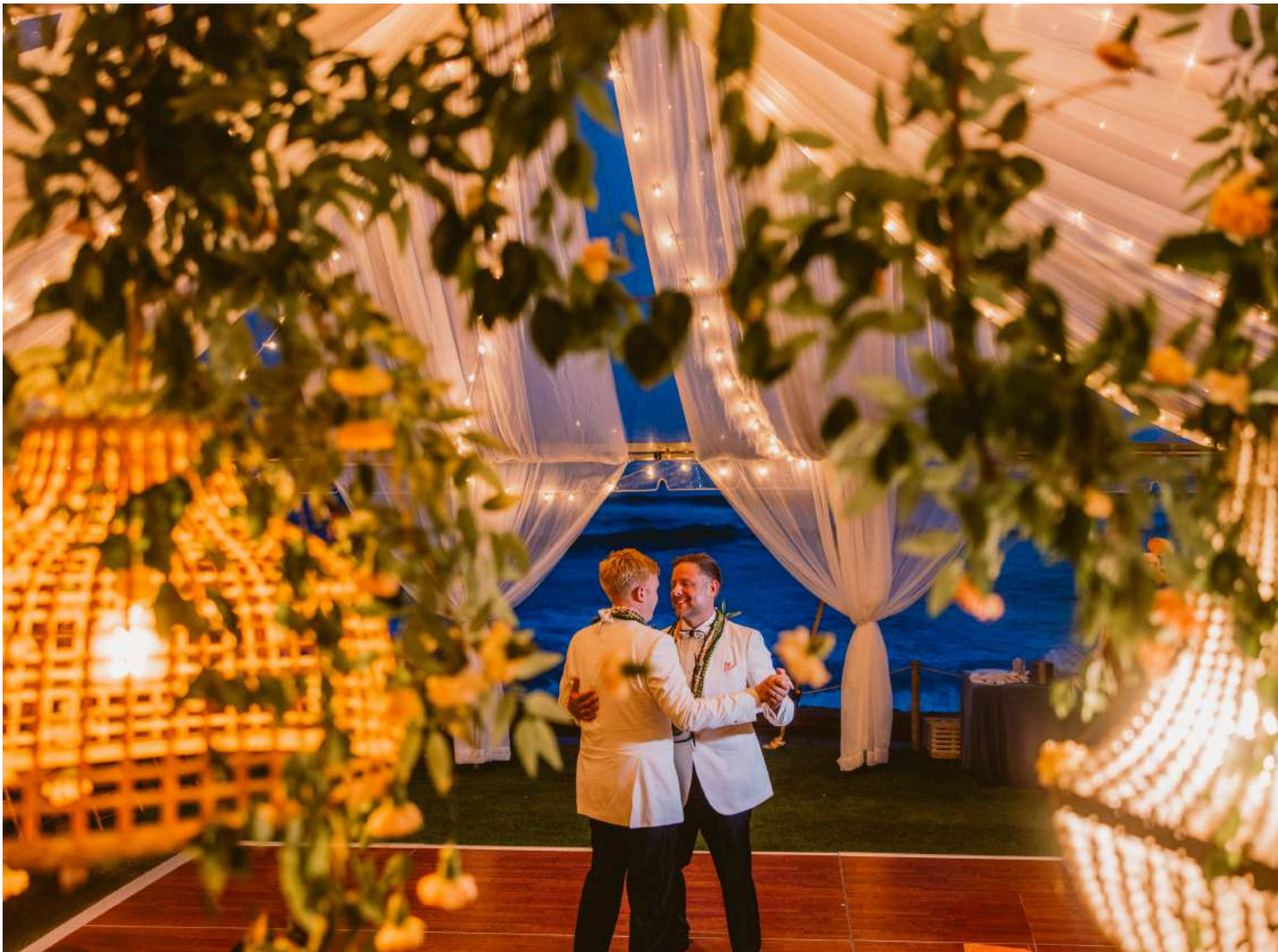
# THE BEACH HOUSE











# Wedding on the Water

Hugging the Poipu beach coastline on the road to spouting horn, the award-winning Beach House features innovative Pacific Rim cuisine, accompanied by breathtaking Hawaiian sunsets over the Pacific Ocean. Just a coconut toss back from the water's edge, the Beach House is a multi-level restaurant that offers several unique dining areas that can be utilized for private parties for any occasion. As a consistent winner of Honolulu Magazine's Hale Aina Gold Award for Best Kauai Restaurant, along with many other accolades, the Beach House has achieved a reputation for excellence in dining.

Tiffany Lee, our Director of Sales, will be able to assist you with all the details of planning your event; including space availability, menus, pricing, special amenities, site fees, rentals & much more. To begin planning your event, please contact Tiffany at (808) 380-7746 or via email at [tiffany@thebeachhousekauai.com](mailto:tiffany@thebeachhousekauai.com).



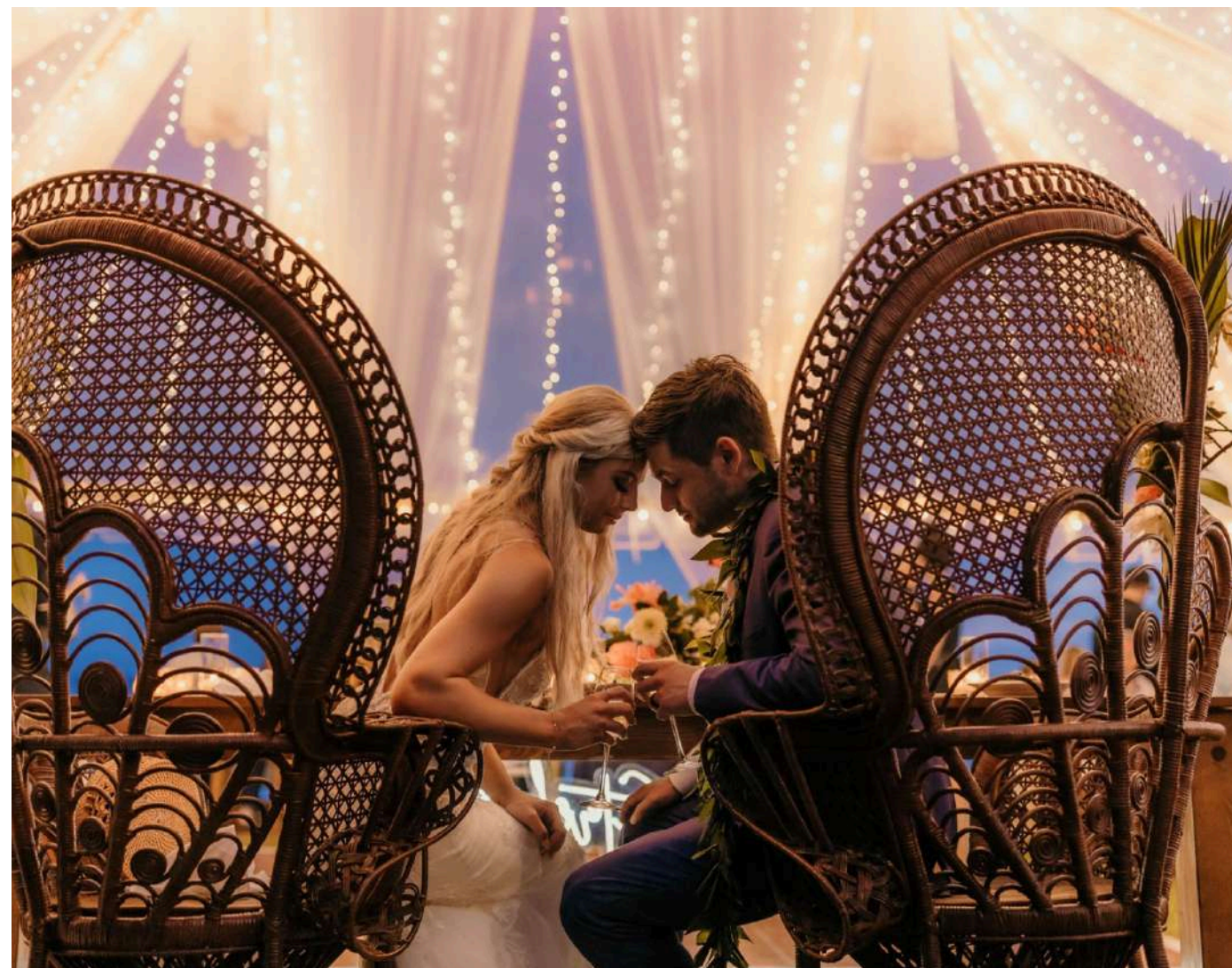




# A Whole Different View

The Beach House team has nurtured a winning formula that melds gracious Hawaiian service and innovative Pacific Rim cuisine in its unbeatable location. It's easy to get swept away by Chef Marshall Blanchard's creative twists on island favorites. Take a slice of paradise, mix well with a generous helping of island hospitality and a bounty of Hawaiian flavors, and you'll discover what nourishes the soul and brings you back for seconds.

We customize events of all sizes & offer an array of services that will suit the specific needs of any occasion. The Beach House is the ideal location near Kauai's Poipu resort area for all events in which you would like to treat your guests to spectacular views, warm ambiance, and gracious island hospitality with our Chef's exceptional menu. Menus can be tailored to your preference & our diverse wine list will complement any choices you make.









# An All Inclusive Wedding

## INCLUSIONS

Oceanfront ceremony site  
On-site professional wedding coordinator  
Non-denominational wedding officiate  
Padded folding chairs  
Hawaiian arch  
Custom floral arrangement for hawaiian arch  
Custom deluxe bridal bouquet  
Choice of maile lei or boutonniere for groom  
White orchid blooms for aisle  
Ceremony sound  
Solo acoustic musician | 2-hours  
Professional photographer | 4-hours  
Clear reception tent  
Reception dance floor  
Reception DJ/EMCEE | 3-hours  
Event stationery  
Private bar  
Aloha sign  
Custom welcome sign  
Water station  
Guest parasols & fans for ceremony

**\$17500**

Package does not include food & beverages

Additional enhancements & experiences available -  
videography, photo booth, shave ice, fire dancing

## THE EXPERIENCE

Stanchioned oceanfront lawn space exclusive to wedding guests  
Capacity 2-120 | Buyout required on all events over 120  
Full service event coordination  
On-site day of coordinator  
Assistance in obtaining a marriage license  
Ceremony run through, rehearsal  
Vendor management  
Tent includes banquet tables, linens, standard lighting, flatware, stemware, & china  
Comprehensive event design  
Full event set up & breakdown  
Coordinated transportation, when added  
Valet parking available  
Cohesive stationery design  
DJ & music customization  
Photography shot list assistance  
Detailed timeline  
Floor plan schematics  
Lodging, hair & makeup recommendations  
Children's menu  
Vegetarian, vegan & gluten free menu options  
Allergy & dietary consideration

**\$12500 food and beverage minimum, increases with higher guest counts**



25% service charge will be included on all events as well as 4.712% Hawaii State tax







# Dinner Menu Options

## PLUMERIA

30 guests or less

first course

host pre-select one, each guest will receive the same item

**thai inspired crab cake**

mango-ginger aioli & green papaya

**slow braised pork**

sweet & spicy marmalade & mandarin orange star anise gastrique

second course

host pre-select one option, each guest will receive the same item

**caesar salad**

shaved parmesan, house-made caesar dressing

**szechuan smashed cucumber salad**

pu'uwai gardens cucumbers, papaya, waipoli farms mixed greens

ok king farms cilantro, sesame vinaigrette, chili crisp

third course

host pre-select one fish preparation, guest will choose entrée

upon arrival

**filet mignon**

USDA prime center-cut filet, sautéed mushrooms, herb butter

**macadamia nut crusted kauai fresh catch**

fresh catch, organic macadamia nuts, lemon, brown butter

**grilled kauai fresh catch**

citrus brondo

all entrée selections are served with ulu mashed potatoes

& sautéed seasonal vegetables

**\$125**

## ORCHID

first course

host pre-select one, each guest will receive the same item

**poached prawns**

thai cocktail sauce

**thai inspired crab cake**

mango-ginger aioli & green papaya

**slow braised pork**

sweet & spicy marmalade & mandarin orange star anise gastrique

**ulu ravioli**

chèvre, watercress, lemon beurre blanc, chili garlic oil

second course

host pre-select one option, each guest will receive the same item

**caesar salad**

shaved parmesan, house-made caesar dressing

**szechuan smashed cucumber salad**

pu'uwai gardens cucumbers, papaya, waipoli farms mixed greens,

ok king farms cilantro, sesame vinaigrette, chili crisp

**omao arugula & goat cheese macadamia salad**

panko crusted goat cheese, local seasonal fruit, vine-ripened tomatoes

caramelized macadamia nuts, mustard-shallot vinaigrette

third course

host pre-select two entrees to be served as a duet

**filet mignon**

USDA prime center-cut filet, sautéed mushrooms, herb butter

**oven roasted chicken breast**

marsala jus

**macadamia nut crusted fresh hawaiian catch**

fresh catch, organic macadamia nuts, lemon, brown butter

**grilled kauai fresh catch**

citrus brondo

host pre-select one starch and one vegetable to accompany your

entrees

**ulu mashed potatoes**

**scallion-garlic rice**

**seasonal vegetables**

**locally grown sautéed kale**

**pu'uwai kale & rainbow chard**

**ginger bok choy**

**broccoli**

**\$150**

## HIBISCUS

first course

host pre-select one, each guest will receive the same item

**poached prawns**

thai cocktail sauce

**thai inspired crab cake**

mango-ginger aioli & green papaya

**slow braised pork**

sweet & spicy marmalade & mandarin orange star anise gastrique

**ulu ravioli**

chèvre, watercress, lemon beurre blanc, chili garlic oil

second course

host pre-select one option, each guest will receive the same item

**blackened ahi caesar salad**

blackened ahi, shaved parmesan, house-made caesar dressing

**szechuan smashed cucumber salad**

pu'uwai gardens cucumbers, papaya, waipoli farms mixed greens,

ok king farms cilantro, sesame vinaigrette, chili crisp

**omao arugula & goat cheese macadamia salad**

panko crusted goat cheese, local seasonal fruit

vine-ripened tomatoes caramelized macadamia nuts

mustard-shallot vinaigrette

third course

host pre-select one duet, each guest will receive the same plating

**OPTION ONE**

**filet mignon & steam roasted keahole lobster tail**

entrees served with seasonal vegetables & ulu mashed potatoes

**OPTION TWO**

**fresh catch & steam roasted keahole lobster tail**

entrees served with seasonal vegetables & ulu mashed potatoes

**OPTION THREE**

**seared ahi steak & garlic grilled shrimp**

entrees served with seasonal vegetables & jalapeño mashed potatoes

**OPTION FOUR**

**filet mignon & sea scallops**

entrees served with seasonal vegetables & ulu mashed potatoes

**\$185**







# Then There's the Food & Drinks

## SIGNATURE COCKTAILS

\$19

Surprise your guests with one of our signature Monkeypod Mai Tais tray passed upon arrival. Cocktail greetings are a fun and festive way to celebrate! Full beverage list available upon request.

### monkeypod mai tai

old lahaina dark rum, old lahaina light rum, lime, orgeat, orange curacao, honey-lilikoi foam

### no ka oi

ocean vodka, thai basil, lime, simple syrup, honey-lilikoi puree

### black manhattan

high west bourbon, carpano antica vermouth, averna amaro, house made orange bitters

### garden island mule

plantation original dark rum, giffard mango liqueur, lime, house-made cayenne ginger beer

### grass roots

kohana kea hawaiian rum agricole, sugarcane dane tropical falernum, lime, saline

### tradewinds

fid street gin, rothman & winter apricot liqueur, lemon, house-made crème de coconut

### pele's margarita

maestro dobel tequila, pierre ferrand dry curacao, fresh-squeezed lime, Hawaiian-chili pepper vanilla bean syrup

### ali'i margarita

maestro dobel tequila, combier liqueur d'orange, lime juice, simple syrup

## STARTERS

All canapes are priced per piece - minimum of 20 required per selection

**brie cheese crostini** with caramelized onions & fresh sweet basil \$5.50

**tropical fruit spoons** with mango, papaya & pineapple \$5.00

**fresh local organic pineapple** wrapped in black pepper candy bacon \$5.50

**brown sugar grilled pineapple** with marinated mozzarella & rosemary \$5.00

**teriyaki beef skewer** \$6.00

**grilled marinated chicken satay** with a thai peanut dipping sauce \$5.50

**fried pork potsticker** with habanero and pineapple marmalade \$5.00

**fresh soy-ginger ahi tartare** served on a wonton crisp with a wasabi aioli \$6.50

**ahi bruschetta** with white balsamic, olive oil, basil, edamame puree on a croustade \$7.00

**lobster blt** with maine lobster, bacon arugula, tomato, white truffle aioli on a crostini \$7.50

**furikake dusted shrimp** with a thai cocktail sauce \$6.50

**fresh ceviche spoons** with island fish, tiger prawns, avocado, tomato & cucumber \$7.50

**fresh fish poke spoons** \$7.50

**crab stuffed mushroom** \$6.00



25% service charge will be included on all events as well as 4.712% Hawaii State tax







# A party without cake is just a meeting

## SPIRAL FINISH

## NAKED FINISH

## SMOOTH FINISH



### SELECT CAKE SIZE & FINISH

#### small one tier

\$300

#### large one tier

\$500

#### two tier

\$750

#### three tier

\$1000

pricing does not include florals

\$50 upgrade fee applied on a naked or smooth finish

### SELECT CAKE FLAVOR

white chiffon  
chocolate chiffon  
carrot  
lilikoi  
haupia  
banana  
caramel  
mint  
pumpkin  
guava

additional flavors available upon request

### SELECT FROSTING FLAVOR

vanilla  
chocolate  
cream cheese frosting  
coconut  
lemon  
lime  
espresso  
lilikoi  
orange  
mint  
peanut butter  
raspberry  
strawberry  
pineapple  
mango  
guava





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