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.

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

26% service charge will be included on all events as well as 4.712% Hawaii State tax

Then There's the Food & Drinks

SIGNATURE COCKTAILS $21

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

'aina mule
kohana kea agricole rum, giffard mango liqueur, lime, house-made cayenne ginger beer

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

fire dance
mezcal reposado, aperol, pineapple, lime, housemade firewater bitters, hawaiian chili pepper rim

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 $6.00

tropical fruit spoons with mango, papaya & pineapple $5.00

brown sugar grilled pineapple with marinated mozzarella & rosemary $5.00

teriyaki beef skewer $7.00

grilled marinated chicken satay with a thai peanut dipping sauce $6.00

fried pork potsticker with habanero and pineapple marmalade $5.00

fresh soy-ginger ahi tartare served on a wonton crisp with a wasabi aioli $7.00

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 $8.00

furikake dusted shrimp with a thai cocktail sauce $7.00

fresh ceviche spoons with island fish, tiger prawns, avocado, tomato & cucumber $8.00

fresh fish poke spoons $8.00

crab stuffed mushroom $6.00

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Dinner Menu Options

PLUMERIA

30 guests or less

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

crab cake
dungeness, fresh orange, marinated cherry tomatoes, watercress, preserved lemon aioli

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, garlic-rosemary croutons
house-made caesar dressing

szechuan smashed cucumber salad
pu'uwai gardens cucumbers, papaya, waipoli farms mixed greens
ok king farm cilantro, sesame vinaigrette, chili crisp

third course

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

filet mignon
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

$150

ORCHID

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

poached prawns
thai cocktail sauce

crab cake
dungeness, fresh orange, marinated cherry tomatoes, watercress, preserved lemon aioli

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, garlic-rosemary croutons
house-made caesar dressing

szechuan smashed cucumber salad
pu'uwai gardens cucumbers, papaya, waipoli farms mixed greens
ok king farm 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

hirabara farm beets
shaved fennel, point reyes blue cheese, orange, watercress
red wine vinaigrette

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

filet mignon
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
garlic-scallion rice
seasonal vegetables
locally grown sautéed kale
OK king farm kale & hirabara farms rainbow chard
ginger bok choy
broccoli

$175

HIBISCUS

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

poached prawns
thai cocktail sauce

crab cake
dungeness, fresh orange, marinated cherry tomatoes, watercress, preserved lemon aioli

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, garlic-rosemary croutons
house-made caesar dressing

szechuan smashed cucumber salad
pu'uwai gardens cucumbers, papaya, waipoli farms mixed greens
ok king farm 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

hirabara farm beets
shaved fennel, point reyes blue cheese, orange, watercress
red wine 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

$200

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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 flavaors 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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