

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.

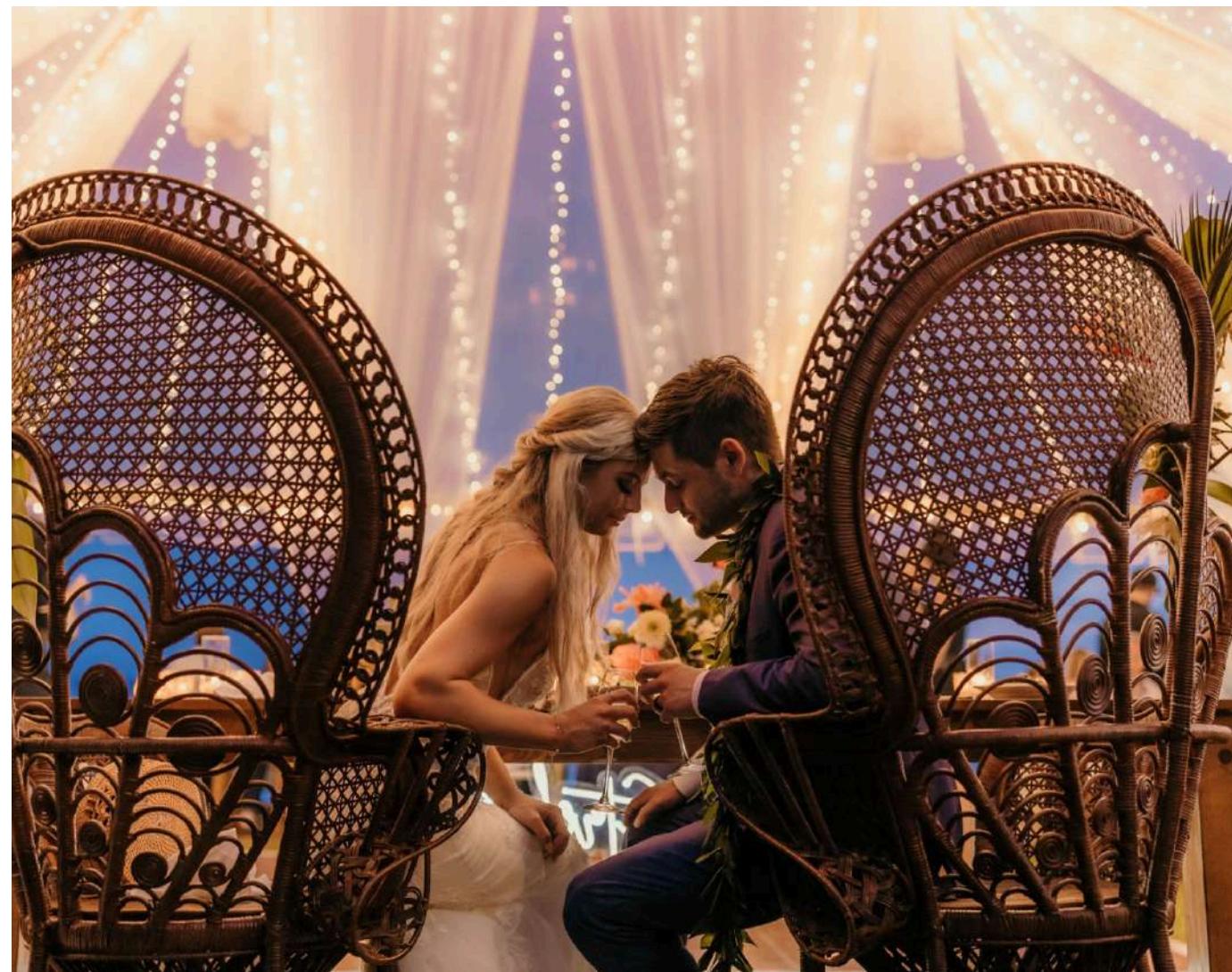
Tiffany Lee, our Director of Sales, will be able to assist you with all the details of planning your event; including space availability, menus, pricing, special amenities, site fees, rentals & much more. To begin planning your event, please contact Tiffany at (808) 380-7746 or via email at tiffany@thebeachhousekauai.com.



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





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'uawai 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 crostade \$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





A party without cake is just a meeting

SPIRAL 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

NAKED FINISH



SELECT CAKE FLAVOR

white chiffon

chocolate chiffon

carrot

lilikoi

haupia

banana

caramel

mint

pumpkin

guava

additional flavaors available upon request

SMOOTH FINISH



SELECT FROSTING FLAVOR

vanilla

chocolate

cream cheese frosting

coconut

lemon

lime

espresso

lilikoi

orange

mint

peanut butter

raspberry

strawberry

pineapple

mango

guava



5022 LAWAI ROAD KOLOA, HAWAII 96756

(808) 380-7746

TIFFANY@THEBEACHHOUSEKAUAI.COM