

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.



Inclusive Wedding Package

INCLUSIONS

Oceanfront ceremony site

On-site professional wedding coordinator

Assistance in obtaining a marriage license

Ceremony run through

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 for 2-hours

Professional photographer - full wedding coverage

Clear Reception Tent

Reception dance floor

Reception DJ/EMCEE for 3-hours

Standard Stationery

Private Bar

Aloha Sign

\$15000

THE EXPERIENCE

Stanchioned oceanfront lawn space exclusive to wedding guests

Capacity 2-100

Buyout required on all events over 100

\$12,500 food and beverage minimum {increases with higher guest counts}

Full service event coordination

On-site day of coordinator

Vendor management

Tent includes banquet tables, linens, standard lighting, flatware, stemware, & china

Comprehensive event design

Full event set up & breakdown

Coordinated transportation

Valet parking available

Event stationery

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

Additional experiences available (videography, photo booth, shave ice, fire dancing)



24% service charge will be included on all events as well as 4.712% Hawaii State tax



Then There's the Food & Drinks

SIGNATURE COCKTAILS

\$18

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

makawao ave

rrittenhouse rye, honey, lemon, house-made cayenne-ginger beer

ali'i margarita

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

cucumber collins

aviation gin, fresh muddled cucumber, st. germain, fresh lime, simple syrup, club soda

no ka oi

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

pod thai

old lahaina light rum, creme of coconut, lime, lemongrass-cardamom syrup, thai basil

cow's head

jim beam bourbon whiskey, angostura bitters, lemon, cayenne-water, bundaberg's ginger beer

royal manhattan martini

bullet rye whiskey, carpano antica vermouth, fee brothers orange bitters, luxardo cherry

after midnight

plymouth gin, aperol, grapefruit juice, lime juice, simple syrup

missionary's downfall

old lahaina silver rum, apricot liqueur, muddled mint, lime juice, simple syrup, pineapple juice, soda

STARTERS

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

fried pumpkin ravioli with chèvre, spinach, and toasted walnut sage pesto \$4.50

brie cheese crostini with caramelized onions & fresh sweet basil \$4.00

tropical fruit spoons with mango, papaya & pineapple \$4.50

fresh local organic pineapple wrapped in black pepper candy bacon \$4.50

brown sugar grilled pineapple with marinated mozzarella & rosemary \$4.00

teriyaki beef skewer \$5.75

grilled marinated chicken satay with a thai peanut dipping sauce \$4.50

fried pork potsticker with habanero and pineapple marmalade \$4.50

fresh soy-ginger ahi tartare served on a wonton crisp with a wasabi aioli \$5.00

ahi bruschetta with white balsamic, olive oil, basil, edamame puree on a croustade \$6.00

lobster blt with maine lobster, bacon arugula, tomato, white truffle aioli on a crostini \$6.50

furikake dusted shrimp with a thai cocktail sauce \$4.75

fresh ceviche spoons with island fish, tiger prawns, avocado, tomato & cucumber \$6.00

fresh fish poke spoons \$6.00

crab stuffed mushroom \$4.50



24% 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 cakes

mango-ginger aioli & green papaya salad

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

kahuku sea asparagus hirabara farms baby fennel salad

ok king arugula, kahuku sea asparagus, hirabara farms baby fennel

shaved pecorino, crispy garbanzo, lemon-caper vinaigrette

third course

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

upon arrival

angus beef filet mignon

maytag blue cheese & bacon butter

macadamia nut crusted kauai fresh catch

citrus miso beurre blanc

wasabi crusted fresh island catch

lilikoï lemongrass beurre blanc

grilled kauai fresh catch

citrus brondo

all entrée selections are served with yukon gold mashed potatoes

& sautéed seasonal vegetables

\$115

ORCHID

first course

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

poached prawns

thai cocktail sauce

thai inspired crab cakes

mango-ginger aioli & green papaya salad

slow braised pork

sweet & spicy marmalade & mandarin orange star anise gastrique

taro ravioli

chèvre, cool waters farm watercress, 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

kahuku sea asparagus hirabara farms baby fennel salad

ok king farms arugula, shaved pecorino, crispy garbanzos

lemon-caper vinaigrette

omao baby greens & 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

angus beef filet mignon

maytag blue cheese & bacon butter

oven roasted chicken breast

marisala jus

macadamia nut crusted fresh hawaiian catch

citrus miso beurre blanc

wasabi crusted fresh island catch

lilikoï lemongrass beurre blanc

grilled kauai fresh catch

citrus brondo

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

entrees

yukon gold mashed potatoes

cilantro rice

seasonal vegetables

grilled asparagus

locally grown sautéed kale

ginger bok choy

\$130

HIBISCUS

first course

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

poached prawns

thai cocktail sauce

thai inspired crab cakes

mango-ginger aioli & green papaya salad

slow braised pork

sweet & spicy marmalade & mandarin orange star anise gastrique

taro raviol

chèvre, cool waters farm watercress, 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

kahuku sea asparagus hirabara farms baby fennel salad

ok king farms arugula, shaved pecorino, crispy garbanzos

lemon-caper vinaigrette

omao baby greens & 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

steam roasted keahole lobster tail & angus beef filet mignon

entrees served with grilled asparagus & truffle mashed potatoes

OPTION TWO

fresh catch & steam roasted keahole lobster tail

entrees served with sautéed kale & moloka'i purple mashed potatoes

OPTION THREE

furikake dusted ahi & garlic grilled shrimp

entrees served with ginger bok choy mushroom & wasabi mashed

potatoes

\$150



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



5022 LAWAI ROAD KOLOA, HAWAII 96756

(808) 380-7746

TIFFANY@THEBEACHHOUSEKAUAI.COM