

# 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).



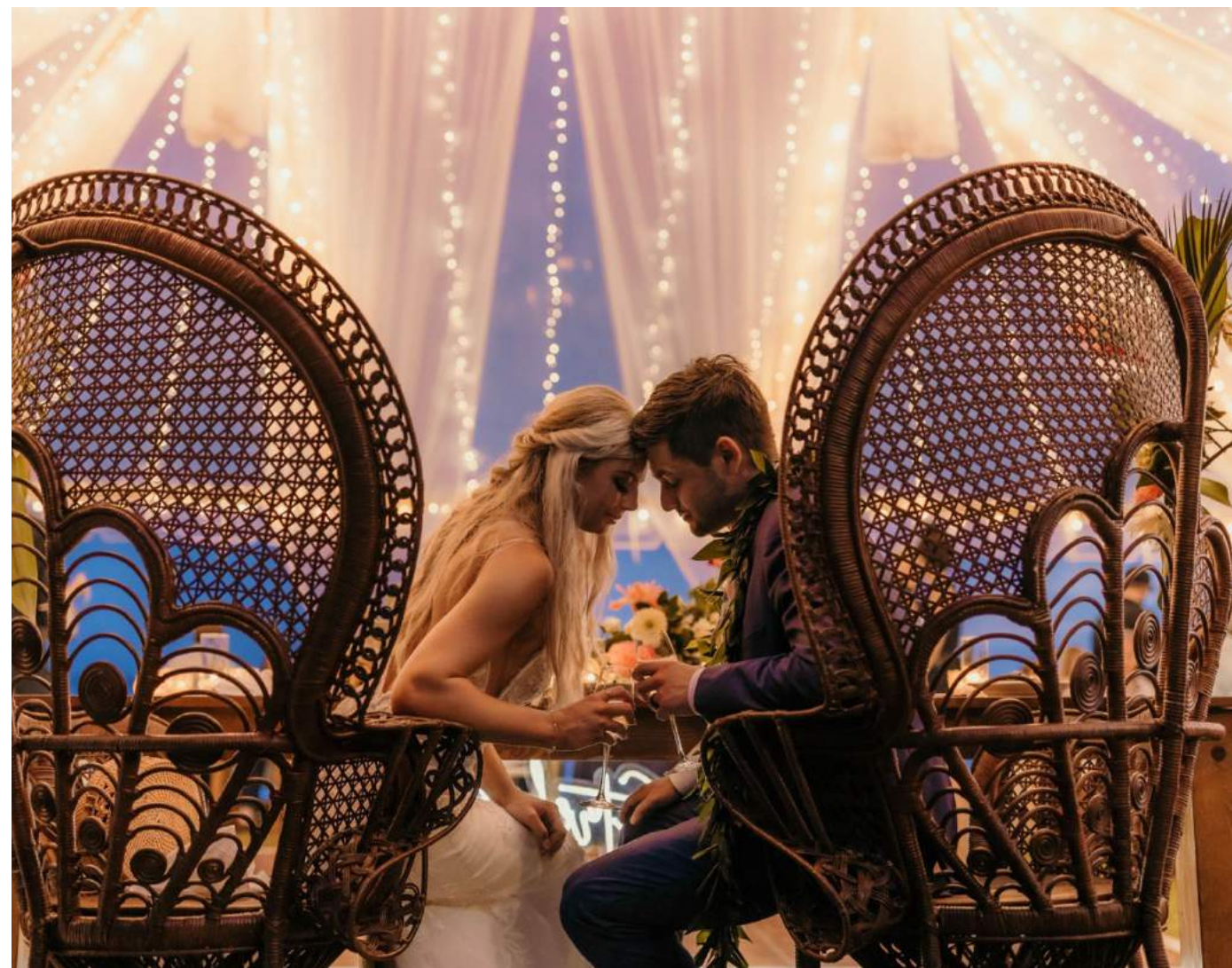




# A Whole Different View

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 rent

Reception dance floor

Reception DJ/EMCEE | 3-hours

Event stationery

Private bar

Aloha sign

**\$15000**

Additional 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

\$12,500 food and beverage minimum (increases with higher guest counts)

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



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

\$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

### pele's margarita

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

### 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

### blackberry buck

rittenhouse rye, giffard blackberry liqueur, lemon, house-made cayenne ginger beer

### local boy

plantation original dark rum, house-made mango-lime shrub, lime wedge, scrappy's chocolate bitters

## 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 \$5.00

**brown sugar grilled pineapple** with marinated mozzarella & rosemary \$5.50

**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



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 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  
**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 brando

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 cake**  
mango-ginger aioli & green papaya

**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**  
marsala 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 brando

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**

\$145

## 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  
**taro ravioli**  
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 & wasabi mashed potatoes

\$175







# 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



