

# 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.





# 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  
Hawaiian arch with chiffon fabric drape  
Custom floral arrangement for hawaiian arch  
Padded folding chairs  
Custom deluxe bridal bouquet  
Choice of maile lei or boutonniere for groom  
1000 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  
Private Bar  
Aloha Sign

**\$15000**

## THE EXPERIENCE

Stanchioned oceanfront lawn space exclusive to wedding guests  
Capacity 2-100  
Buyout required on all events over 150  
\$10,000 food and beverage minimum {will increase with higher guest counts}  
Full 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 recommended  
Valet parking available  
Event stationery provided  
DJ & music customization  
Photography shot list coordination  
Timeline & floor plan management  
Lodging, hair & makeup recommendations  
Children's menu  
Allergy & dietary consideration coordination  
Additional enhancements & experiences available (videography, photo booth shave ice, fire dancing)

23% service charge will be included on all events as well as 4.712% Hawaii State tax





# Then There's the Food & Drinks

## SIGNATURE COCKTAILS

\$17

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

**crab stuffed mushrooms** \$3.50

**furikake dusted shrimp** with a thai cocktail sauce \$3.75

**watermelon bites** with feta, shallots & balsamic glaze \$3.00

**grilled marinated chicken satay** with a thai peanut dipping sauce \$3.50

**fresh soy-ginger ahi tartare** served on a wonton crisp with a wasabi aioli \$4.00

**ahi bruschetta** with white balsamic, olive oil, basil, edamame puree on a croustade \$5.00

**lobster blt** with maine lobster, bacon arugula, tomato, white truffle aioli on a crostini \$5.50

**fresh ceviche spoons** with island fish, tiger prawns, avocado, tomato & cucumber \$4.50

**brie cheese crostini** with caramelized onions & fresh sweet basil \$3.00

**fried pork potsticker** with sweet chili dipping sauce \$3.50

**fried pumpkin ravioli** with chèvre, spinach, and toasted walnut sage pesto \$3.50

**tropical fruit spoons** with mango, papaya & pineapple \$3.50

**fresh fish poke spoons** \$3.50

**teriyaki beef skewer** \$4.25



23% 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  
**watermelon salad**  
omao arugula & baby greens, kalamata olives, feta, candied lemon  
vinaigrette & pea shoots

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 aka miso beurre blanc  
**wasabi crusted kauai fresh catch**  
lilikoï lemongrass beurre blanc

**grilled kauai fresh catch**  
citrus brondo

all entrée selections are served with yukon gold mashed potatoes  
& sautéed seasonal vegetables

\$95

## 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

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

**caesar salad**  
shaved parmesan, house-made caesar dressing  
**watermelon salad**  
omao arugula & baby greens, kalamata olives, feta, candied lemon  
vinaigrette & pea shoots  
**omao arugula & goat cheese macadamia salad**  
panko crusted goat cheese, sugarloaf pineapple, 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 kauai fresh catch**  
citrus aka miso beurre blanc

**wasabi crusted kauai fresh 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**  
**bok choy & lawai oyster mushrooms**

\$105

## 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

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  
**watermelon salad**  
omao arugula & baby greens, kalamata olives, feta, candied lemon  
vinaigrette & pea shoots  
**omao arugula & goat cheese macadamia salad**  
panko crusted goat cheese, sugarloaf pineapple, 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 lobster tail**  
garlic beurre blanc  
**angus beef filet mignon**  
maytag blue cheese & bacon butter  
entrees served with grilled asparagus & truffle mashed potatoes

**OPTION TWO**  
**fresh catch & keahole lobster**  
entrees served with sweet corn-cilantro nage  
moloka'i purple mashed potatoes

**OPTION THREE**  
**furikake dusted ahi**  
**garlic grilled shrimp**  
entrees served with grilled asparagus & wasabi mashed potatoes

\$130



# A party without cake is just a meeting

## SPIRAL FINISH

## NAKED FINISH

## SMOOTH FINISH



### SELECT CAKE SIZE & FINISH

**small one tier**  
\$200

**large one tier**  
\$300

**two tier**  
\$450

**three tier**  
\$600

pricing does not include florals  
\$50 upgrade fee applied to naked & smooth finished cakes

### 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



