

THE BEACH HOUSE

Wedding Guide



CEREMONIES

RECEPTIONS

VENDOR SERVICES
& AMENITIES

5022 LAWAI ROAD · KOLOA, HAWAII 96756

808-380-7746

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THE ULTIMATE IN OCEANFRONT DINING

Hugging the Poipu beach coastline on the road to spouting horn, the award-winning Beach House Restaurant 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.

At The Beach House, this team has nurtured a winning formula that melds gracious Hawaiian service and innovative Pacific Rim cuisine in its unbeatable location. Along with The Beach House's famous sunset views, it's equally 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.

Tiffany lee, our Sales Manager, 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.

WEDDING CEREMONY PACKAGES 2017

Ku`uipo

- Oceanfront ceremony location
 - On-site professional wedding coordinator
 - Assistance in obtaining marriage license
 - Non-denominational officiate
 - Hawaiian bamboo arch with white chiffon fabric drape
 - White padded folding chairs for guest seating
- \$2500.00**

Island Discovery

- Oceanfront ceremony location
 - On-site professional wedding coordinator
 - Assistance in obtaining marriage license
 - Non-denominational officiate
 - Hawaiian bamboo arch with white chiffon fabric drape
 - White padded folding chairs for guest seating
 - 6" handheld bridal bouquet
 - Boutonniere for groom
 - 1000 orchid blooms for aisle
 - Ceremony Sound
 - Contemporary solo, acoustic hawaiian guitarist for 2 hours
- \$3500.00**



Kipona Aloha

- Oceanfront ceremony site
 - On-site professional wedding coordinator
 - Assistance in obtaining a marriage license
 - Wedding review & rehearsal
 - Non-denominational wedding officiate
 - Hawaiian bamboo arch with white chiffon fabric drape
 - Custom floral arrangement for hawaiian bamboo arch (choice of corner or middle of arch)
 - Choice of tan bamboo chairs or white padded folding chairs for guest seating (for up to 60 guests)
 - Custom deluxe bridal bouquet (choice of handheld or cascading)
 - Choice of 5' maile lei or boutonniere for groom
 - 1,000 orchid blooms for aisle
 - 2 orchid leis for lei exchange during ceremony
 - Ceremony sound (microphone for officiant & groom)
 - Contemporary solo, acoustic hawaiian guitarist for 2 hours
 - Professional photographer
(your choice of photographer from our preferred vendor list, 2 hours of coverage, cd including hi-res files of all images shot)
- \$5500.00**



WEDDING CEREMONY PACKAGES 2017

Mau Loa

Oceanfront ceremony site
On-site professional wedding coordinator
Assistance in obtaining a marriage license
Wedding review & rehearsal
Non-denominational wedding officiate
Deluxe keepsake wedding certificate
Hawaiian bamboo arch with chiffon fabric drape
Custom full-length floral arrangement for hawaiian bamboo arch
Choice of tan bamboo chairs or white padded folding chairs for guest seating (for up to 60 guests)
Custom deluxe bridal bouquet (choice of handheld or cascading)
Choice of 5' deluxe maile lei or boutonniere for groom
3000 orchid blooms & rose petals for aisle carpet or swirl design
2 deluxe hawaiian leis for lei exchange during ceremony
Ceremony sound
Solo acoustic musician for 2 hours
Professional photographer
(your choice of photographer from our preferred vendor list, 4 hours of coverage, cd including hi-res files of all images shot, and an 8.5x11 press printed album including 50 pages- 90 custom edited images)
Professional Videographer
(your choice of videographer from our preferred vendor list, four hours of coverage- full ceremony, wedding highlight reel)

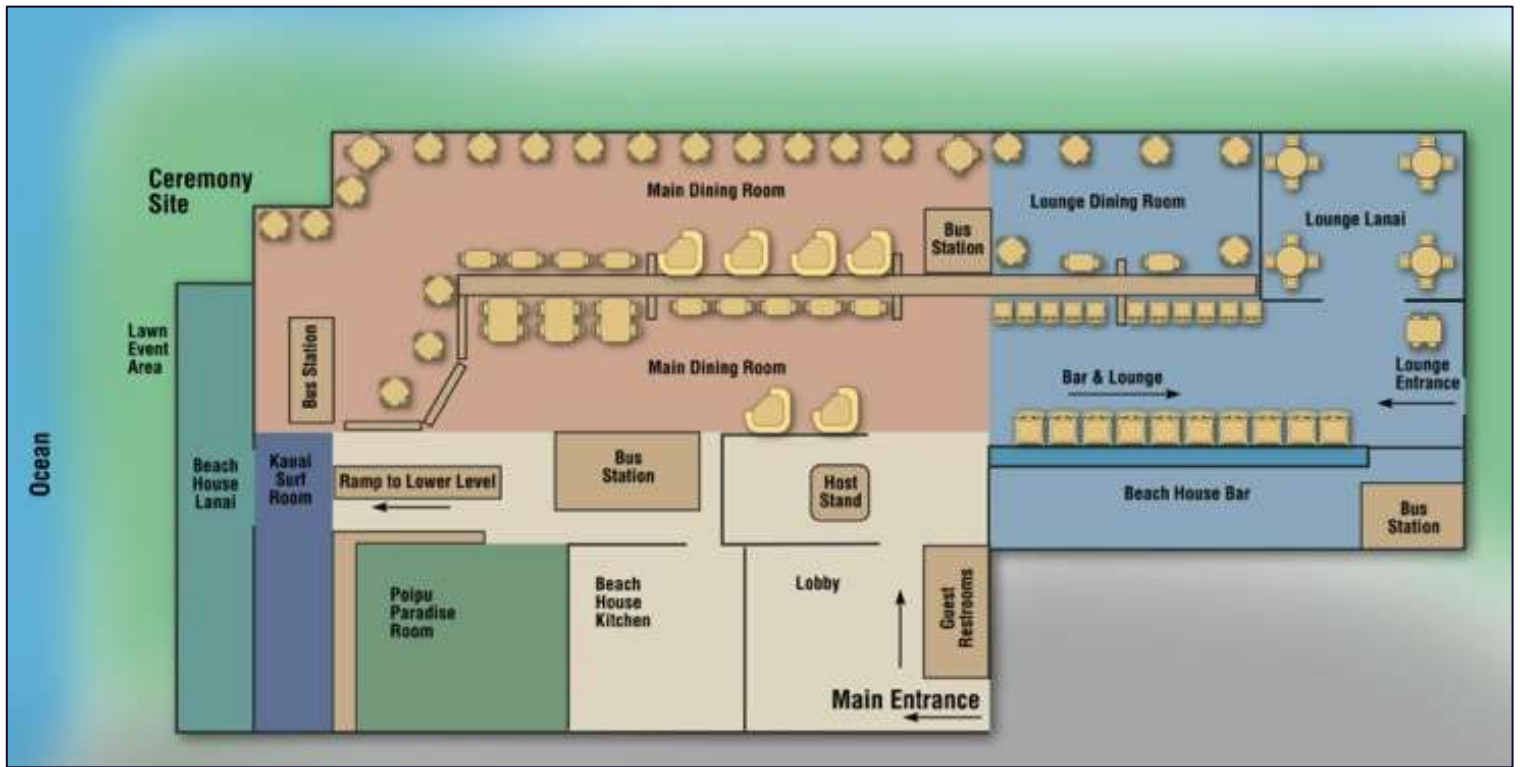
\$9000

Full Service Coordination

Our full service planning marries the client's needs and vision with the ideal location, vendors and event design. All amenities and services can be arranged prior to your event by The Beach House event team. This includes floral arrangements, décor, entertainment, officiate, photographer, etc. An event manager will also be present for the set up and coordination on the day of your event. Full service coordination is included in all ceremony packages and is a required on all events at the Beach House.



WEDDING RECEPTION VENUE OPTIONS 2017



Oceanfront Lawn

Capacity 120

Stunning, ocean-side setting. Required tent rental fees apply to all lawn receptions. Tent fees include 20x20 white tent(s) and white string lantern set-up with dinner tables, cocktail tables & white linen service.

\$5000 food and beverage minimum

Beach House Lanai

Capacity 40

The outdoor covered lanai, located adjacent to the oceanfront lawn area. Offers unobstructed ocean views.

\$4000 food and beverage minimum

Lanai Lounge

Capacity 16

West-end covered lanai, provides a private intimate setting for smaller groups. Offers unobstructed ocean views.

\$2500 food and beverage minimum

Kauai Surf Room

Capacity 38

The Kauai Surf dining area is located inside the dining room and is adjacent to the outdoor lanai.

\$3000 food and beverage minimum

Poipu Paradise Room

Capacity 38

Enjoy your sunset dinner from our separate dining area. This area is located on the second tier of the main dining room.

\$2500 food and beverage minimum

VENUE OPTIONS 2017

Garden Isle Reception

Capacity 75

The joining together of the Beach House Lanai & Kauai Surf areas offers spacious dining accommodations with spectacular Pacific Ocean views.

\$7000 food and beverage minimum

Prince Kuhio Royal Reception

Capacity 115

The combination of our Beach House Lanai, Kauai Surf & Poipu Paradise rooms offer you the entire east side of our dining room with multi-tiered space & sensational Pacific Ocean views. The outdoor, ocean-side lawn area is also included in this package for ceremonies or pre-dinner cocktail & pupu receptions.

\$11000 food and beverage minimum

Buyouts

Capacity 450

A buyout would ensure complete privacy for your event. Luncheon buyout pricing is also available. Please inquire.

\$30,000+ food & beverage minimum





Whatever the occasion, our culinary team can put together amazing creations to turn your celebration into a success. We offer a selection of tray passed & stationary hors d'oeuvres, using only the finest and freshest ingredients available. Our menu items are house-made allowing us to accommodate dietary requirements and allergy concerns. Local, farm raised and organic ingredients are used as often as possible.

STARTERS

all canapés are priced per piece – minimum of 20 required per selection

crab stuffed mushrooms

\$3.25

furikake dusted shrimp with a thai cocktail sauce

\$3.50

watermelon bites with feta, shallots & balsamic glaze

\$2.50

grilled marinated chicken satay with a thai peanut dipping sauce

\$2.75

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

\$3.00

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

\$4.50

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

\$5.00

MENU OPTIONS 2017

- fresh ceviche spoons with island fish, tiger prawns, avocado, tomato & cucumber
\$3.00
- brie cheese tartlet with caramelized onions & fresh sweet basil
\$2.00
- fried thai vegetable pot sticker with sweet chili dipping sauce
\$2.00
- tropical fruit spoons with mango, papaya & pineapple
\$3.00
- kalbi style grilled lamb pops with a ginger-soy glaze
\$6.25
- fresh fish poke spoons
\$3.50
- teriyaki beef skewer
\$4.25
- assorted fruit platter
\$75
- imported & domestic cheese platter
small \$95
medium \$135
large \$160



LUNCH MENUS-

Lily (lunch menu)

30 guests or less

first course

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

coconut corn chowder- local coconut milk, yukon gold potato, celery, ma'o farm organic kale, hau'ula farm tomato, local lemongrass

caesar- shaved parmesan, house-made caesar dressing

watermelon salad- omaro arugula & baby greens, kalamata olives, feta, candied lemon vinaigrette & pea shoots

second course

guest to select entrée upon arrival

macadamia nut crusted kauai fresh catch served with a citrus aka miso beurre blanc

angus beef filet mignon served with a maytag blue cheese & bacon butter

oven roasted chicken breast served with marsala jus

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

\$50





Ginger (lunch menu)

first course

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

poached prawns served with a thai cocktail sauce

thai inspired crab cakes with a mango-ginger aioli & green papaya salad

organic kale salad- maui onion, golden raisins, mandarin oranges, organic big Island macadamia nuts, miso sesame vinaigrette

second course

host pre-select one salad option, guest will choose between soup or salad upon arrival

coconut corn chowder- local coconut milk, yukon gold potato, celery, ma'o farm organic kale, hau'ula farm tomato, local lemongrass

caesar- 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, mango, vine-ripened tomatoes, caramelized

macadamia nuts, mustard-shallot vinaigrette

third course

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

angus beef filet mignon served with a maytag blue cheese & bacon butter

oven roasted chicken breast served with marsala jus

macadamia nut crusted kauai fresh catch served with a citrus aka miso beurre blanc

wasabi crusted kauai fresh catch served with a lilikoi lemongrass beurre blanc

grilled kauai fresh catch

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

\$55





MENU OPTIONS 2017

DINNER MENUS-

Plumeria

30 guests or less

first course

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

organic kale salad- maui onion, golden raisins, mandarin oranges, organic big Island macadamia nuts, miso sesame vinaigrette

thai inspired crab cakes with a mango-ginger aioli & green papaya salad

slow braised pork with sweet & spicy marmalade & mandarin orange star anise gastrique

second course

host pre-select one salad option, guest will choose between soup or salad upon arrival

coconut corn chowder- local coconut milk, yukon gold potato, celery, ma'o farm organic kale, hau'ula farm tomato, local lemongrass

caesar- shaved parmesan, house-made caesar dressing

watermelon salad with omaro 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 served with a maytag blue cheese & bacon butter

oven roasted chicken breast served with marsala jus

macadamia nut crusted kauai fresh catch served with a citrus aka miso beurre blanc

wasabi crusted kauai fresh catch served with a lilikoi lemongrass beurre blanc

grilled kauai fresh catch

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

\$75

Orchid

first course

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

poached prawns served with a thai cocktail sauce

thai inspired crab cakes with a mango-ginger aioli & green papaya salad

slow braised pork with sweet & spicy marmalade & mandarin orange star anise gastrique

organic kale salad- maui onion, golden raisins, mandarin oranges, organic big Island macadamia nuts, miso sesame vinaigrette

second course

host pre-select one salad option, guest will choose between soup or salad upon arrival

coconut corn chowder- local coconut milk, yukon gold potato, celery, ma'o farm organic kale, hau'ula farm tomato, local lemongrass

caesar- shaved parmesan, house-made caesar dressing

watermelon salad with omaro arugula & baby greens, kalamata olives, feta, candied lemon vinaigrette & pea shoots

omaro arugula salad with goat cheese macadamia truffles, mangoes, vine ripe tomatoes, caramelized macadamia nuts & mustard-

shallot vinaigrette

third course

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

angus beef filet mignon served with a maytag blue cheese & bacon butter

oven roasted chicken breast served with marsala jus

macadamia nut crusted kauai fresh catch served with a citrus aka miso beurre blanc

wasabi crusted kauai fresh catch served with a lilikoi lemongrass beurre blanc

grilled kauai fresh catch

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

yukon gold mashed potatoes

truffle risotto

cilantro rice

seasonal vegetables

grilled asparagus

locally grown sautéed kale

bok choy & lawai oyster mushrooms

\$95

MENU OPTIONS 2017

Hibiscus

first course

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

poached prawns served with a thai cocktail sauce

thai inspired crab cakes with a mango-ginger aioli & green papaya salad

slow braised pork with sweet & spicy marmalade & mandarin orange star anise gastrique

organic kale salad- maui onion, golden raisins, mandarin oranges, organic big Island macadamia nuts, miso sesame vinaigrette

second course

host pre-select one salad option, guest will choose between soup or salad upon arrival

coconut corn chowder- local coconut milk, yukon gold potato, celery, ma'ō farm organic kale, hau'ula farm tomato, local lemongrass

blackened ahi caesar -blackened ahi, kua'i romaine, parmesan

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

omao arugula salad with goat cheese macadamia truffles, mangoes, vine ripe tomatoes, caramelized macadamia nuts &

mustard-shallot vinaigrette

third course

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

steam roasted lobster tail with a garlic beurre blanc & angus beef filet mignon with a port wine demi glace, served with grilled asparagus & truffle mashed potatoes

crab crusted kauai fresh catch with mandarin orange thai chili glaze & angus beef filet mignon with maytag blue cheese & bacon butter, served with sautéed kale & moloka`i purple mashed potatoes

furikake dusted ahi, garlic grilled shrimp, served with grilled asparagus & wasabi mashed potatoes

\$120





surprise your guests with one of our signature cocktails. have a specialty cocktail like our signature monkeypod mai tai ready to serve your guests upon arrival or following your ceremony. cocktail greetings are a fun and festive way to celebrate, with virgin cocktails also available. full wine list available upon request.

Tropical Drinks

Monkeypod mai tai

old lahaina dark rum, old lahaina light rum, lime, orgeat, orange curacao, honey-lilikoi foa

14

Kalaheo Mule

pau vodka, lilikoi purée, bundaberg's ginger beer, fresh lime

14

One in a Melon

aviation gin, watermelon juice, lemon, simple syrup, mint

14

Ali'i Margarita

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

14

Cucumber Collins

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

14

No Ka Oi

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

14



BEVERAGE SERVICES 2017

Cow's Head

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

14

Royal Manhattan Martini

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

14

When Doves Cry

casamigos reposado tequila, grapefruit juice, honey syrup, lime juice, del maguey vida mezcal, salted rim

14



Bottled beer

- Big Swell, IPA, Maui Brewing Co
- Bikini Blonde, Maui Brewing Co
- Coconut Porter, Maui Brewing Co
- Mana Wheat, Maui Brewing Co
- Longboard Lager, Kona Brewing Co
- Fire Rock Pale Ale, Kona Brewing Co
- Big Wave Golden Ale, Kona Brewing Co
- Citradelic Tangerine IPA, New Belgium Brewing Co
- Fat Tire Amber Ale, New Belgium Brewing Co
- Fresh Squeezed IPA, Deschutes Brewery
- Chimay Blue, Grande Reserve
- Sierra Nevada Pale Ale, Sierra Nevada Brewing Co
- Buckler (non-alcoholic)



Additional signature drinks and our full wine list available

Beverage Service

all lawn events of 30 guests or more are required to select either the beverage station or private bar option. due to the layout of the restaurant, the beach house does not offer cash bars. all events are considered to be open bar service unless otherwise specified.

Private Bar

Offer your guests the choice of mixed drinks, bottled beer, champagne and wine by the glass. Soft drink and bottled water also available. Private bars are available for up to four hours of service and include a private bartender. The set-up fee for the private bars do not include alcohol, but they are set up with premium liquors, hawaiian beers and your pre-selected wines. All beverages are billed upon consumption.

\$500

Beverage Station

Offer your guests the choice of bottled beers, champagne, wines by the glass & bottled water from a beverage station. Beverage Stations are available for up to 4 hours of service. The Beverage Station is maintained by the service staff that are helping to host the event. All beverages are billed upon consumption.

\$250

Water Station

The water station features still and sparkling bottled water on ice and ready to serve. All beverages are billed upon consumption.

\$50

DESSERTS 2017

Specialty Cakes

finish off your celebration with a beach house special occasion cake made by our in-house pastry chef. let us make your event extra sweet with a creation from our bakery

select size of cake

- one tier 6"- serves up to 8 guests
\$120.00
- one tier 10"- serves up to 20 guests
\$140.00
- one tier 12"- serves up to 40 guests
\$192.00
- 2 tier (10" bottom & 8" top) serves up to 40 guests
\$410.00
- 2 tier (12" bottom & 9" top) serves up to 60 guests
\$576.00
- 3 tier (14", 10", 6") - serves up to 70 guests
\$675.00

select type of cake

- white chiffon
- chocolate chiffon
- carrot
- Lilikoi
- Haupia
- Banana
- Caramel
- Mint
- Pumpkin
- Guava

select type of frosting

- vanilla
- chocolate
- cream cheese frosting
- Haupia
- Coconut
- Lemon
- Lime
- Espresso
- Lilikoi
- Orange
- Mint
- Peanut Butter
- Raspberry
- Strawberry
- Pineapple
- Mango
- Lime



*standard, deep or spiral finish included, custom or smooth additional



Cream pies-

Banana · Strawberry · Coconut · Chocolate

\$10 per slice

Contact THE BEACH HOUSE SALES MANAGER  START PLANNING YOUR DREAM WEDDING!



TIFFANY LEE

SALES MANAGER

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