

Beach  House
RESTAURANT
Poipu, Kauai, Hawaii

COMPLETE WEDDING GUIDE



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Director of Sales & Special Events

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CEREMONIES AT THE BEACH HOUSE

SUNSET DINING AT THE BEACH HOUSE RESTAURANT

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.

PLANNING YOUR CEREMONY AT THE BEACH HOUSE ON KAUAI

At The Beach House, we customize dinner parties of all sizes, & offer an array of services that will suit the specific needs of any event. The Beach House is the ideal location near Kauai's Poipu Resort area for rehearsal dinners, wedding ceremonies, civil unions, commitment ceremonies & wedding receptions in which you would like to treat your guests to spectacular views, warm ambiance, and gracious island hospitality with Chef Robin Moe's exceptional Pacific Rim Cuisine. Menus can be tailored to your preference, & our diverse wine list will complement any choices you make.

The Beach House Restaurant is proud to be a TAG approved establishment. We actively enforce non-discriminatory policies, and provide LGBT diversity and sensitivity training for all employees. We employ staff who reflect the diversity of our community and treat heterosexual and domestic partners equally in personnel policies.



ASSISTANCE WITH YOUR EVENT

Nicole Freeland, our Director of Sales & Special Events, will be able to assist you with all the details of planning your occasion, including space availability, menus, pricing, special amenities, site fees, rentals & much more. To begin planning your event, please send inquiries to:

Nicole Freeland, Director of Sales & Special Events at (808) 742-1424 or nicole@the-beach-house.com

CEREMONY PACKAGES

Tropical Hawaiian sunsets and crashing ocean waves provide the backdrop for your Beach House ceremony



Photo Courtesy of Images by Liz, Event Design by Enjoli ChappyBarnes, Flower Design Courtesy of Blue Orchid

Our sea-side lawn ceremony site is just feet from the aqua blue waters of the Pacific Ocean where surfers, Humpback Whales and Green Sea Turtles play!

Off -site garden and beach ceremony locations are available upon request.

- KAUAI ALOHA PACKAGE -

Ocean front ceremony site
Hawaiian bamboo arch with white chiffon fabric
White padded chairs

*** Pricing based on guest count ***

1-30 guests	\$1200
31-60 guests	\$1450
61-110 guests	\$1600

- ISLAND OF DISCOVERY PACKAGE -

On-Site Event Coordinator
Ocean Front Ceremony Site
Non-Denominational Officiant
Hawaiian Bamboo Arch with White Chiffon Fabric
Bamboo Arch Floral Arrangement -OR- Tiki Floral Sprays
8" Hand-held Bouquet
5' Maile Lei
500 Orchid Aisle Scatter
White Padded Chairs *
One Hour of Solo Acoustic Hawaiian Music

*** Pricing based on guest count ***

1 to 30 guests	\$2350
31 to 60 guests	\$2600
61 to 110 guests	\$2850

**Tan Chiavari Chairs are available for an additional \$4 each*

*1-30 guests \$2350
31-60 guests \$2600
61-110 guests \$2850*





Photo Courtesy of Images by Liz, Event Design by Enjoli ChappyBarnes, Flower Design Courtesy of Blue Orchid



SUNSET WEDDING CEREMONY PACKAGE

1-30 \$2,750

31-60 \$3,800

Includes: Arch with White & Fuchsia Chiffon Swaging, Full Length Arch Floral Arrangement, Lei's, Kissing Spheres, Orchids & Rose Petals Scatter down the aisle, & White Padded Chairs

SUNSET RECEPTION PACKAGE

1-30 \$75 PER GUEST

31-60 \$50 PER GUEST

Includes: Centerpiece, Lanterns, Twinkle Lights, Runners, Specialty Floor Length Linens, White Chair Covers, Chair Cover Sash, White Linen Napkins



Photo Courtesy of Images by Liz, Event Design by Enjoli ChappyBarnes, Flower Design Courtesy of Blue Orchid

SIMPLE SEASIDE CEREMONY PACKAGE

1-30 \$1,300

31-60 \$2,040

Includes: Arch with White Chiffon Swaging, Lei's, Heart of Love, Sea Shell Aisle Way with Candles, White Padded Chairs

SIMPLE SEASIDE RECEPTION PACKAGE

1-30 \$64 PER GUEST

31-60 \$53 PER GUEST

Includes: Candle, Seashell & Sand Centerpiece, Lanterns, Twinkle Lights, Overlays, Floor length Linen, White Chair Covers, Chair Cover Sash, White Linen Napkins



Classic White or Black

& White



Photo Courtesy of Images by Liz, Event Design: Enjoli ChappyBarnes Flowers Courtesy of Blue Orchid



CLASSIC WHITE -OR- BLACK & WHITE WEDDING CEREMONY PACKAGE

1-30 \$1,500
31-60 \$2,750

Includes: Tiki Floral Sprays , Sheppard's Hooks, Kissing Spheres, Lei's, Orchids Scattered down the aisle & White Padded Chairs

CLASSIC WHITE -OR- BLACK & WHITE RECEPTION PACKAGE

1-30 \$75 PER GUEST
31-60 \$50 PER GUEST

Includes: Centerpiece, Lanterns, Twinkle Lights, Runners, Specialty Floor Length Linens, White Chair Covers, Chair Cover Sashes, White Linen Napkins

AMENITIES

-ESSENTIALS-

On-site Event Coordinator \$300
 Non-Denominational Officiate \$200
 Traditional Hawaiian Wedding Ceremony \$500
 Includes: Blowing of Conch Shell, Hawaiian Chant, Lei Exchange,
 Ti Leaf Ceremony & Hawaiian Minister

White Padded Chairs \$6
 Bamboo Arch with White Chiffon Fabric \$300
 Tan Chiavari Chairs- \$10
 (up to 38 available)

-FLOWERS-

-Bamboo Arch Floral Arrangement-
 •Middle of Arch \$275 •Sides of Arch \$295
 • Across Entire Top \$600
 Bamboo Arch Base Flowers \$35
 Cake Topper \$45
 Centerpieces
 • \$60- Designers Choice
 • \$75-Recreation of Picture
 • \$85 (Starting) Recreation + Rented Glass
 Tiki Torch Floral Sprays (2) \$275
 Tiki Bows (2) \$24
 Orchids Scattered on Tables \$15
 500 Orchid Aisle Scatter \$100
 1000 Orchid Aisle Scatter \$165
 Rose Petal Aisle Scatter \$150
 8" Hand-held Bouquet \$150 • 6" Hand-held Bouquet \$115
 Boutonniere \$18
 5' Maile Lei \$45
 5' Maile & Orchid Lei \$65
 3 String Pikake Lei \$45
 Couple & Wedding Officiate Lei Exchange \$115
 Sonia Orchid Lei \$15
 Deluxe Orchid Lei \$30
 Kukui Nut Lei \$35
 Haku lei (Head Lei) \$65
 Circle of Trust \$75
 Heart of Love \$75
 Purity Aisle Ribbon \$25
 Kissing Spheres
 •Regular \$68 • Premium Flowers \$185
 Cocktail Table Bud Vase Arrangements \$35
 Floral Orchid Swag \$100
 Sheppard Hooks \$20

-LINENS-

Chair Cover Sash \$7
 Hanging Lanterns \$25
 White Linen Napkins \$2
 White Table Linen \$6
 White Chair Covers \$5
 Votive Candles \$2

Additional Colors Upon Request

Overlays \$18

-Runners-

Regular \$12 • Premium \$38
 Specialty Floor Length Linen starting at \$38

- MISCELLANEOUS-

Cocktail Tables \$10
 Double headed tiki torches \$100
 Microphone & Speaker for Ceremony \$150
 Blowing of Conch Shell \$50
 Doves of Love Release
 2 Doves \$150 • 4 Doves \$200 • 6 Doves \$250
 10 Doves \$300

- PHOTOGRAPHY -

1 hour \$900 • 2 hours \$1254
 3 hours \$1465 • 4 hours \$1700
 Includes: Timing of Service, Retouched Photos, CD &
 Rights to Photos

- VIDEOGRAPHY & MUSIC -

1 hour \$600 • 2 hours \$900
 - Solo Acoustic Hawaiian Musician -
 1 hour \$250 • 2 hours \$375 • 3 hours \$475

- LAWN SITE FEES -

1-30 Guests \$700
 31-60 Guests \$900
 61-110 Guests \$1000

- LAWN TENT FEES -

1-30 Guests \$600
 31-60 Guests \$1100

-TRANSPORTATION-

Van for up to 14 passengers \$265
 Navigator for up to 6 passengers \$235
 Town Car for up to 4 passengers \$210
 Limousine for up to 8 passengers \$300



RECEPTIONS

Enjoy a cocktail & pupu reception, masterfully prepared Pacific Rim dinner or casual luncheon from one of our scenic dining areas.

Luncheon receptions are booked for 2 hours of service.

Dinner receptions are booked for 4 hours of service.

- LAWN LUNCHEON RECEPTION -

Required site fees & tent rental fees apply to all lawn receptions.

[\$2500 Food & Beverage Minimum for 2-40 Guests]

[\$3500 Food & Beverage Minimum for 41-60 Guests]

Site fee for 2 to 30 Guests- \$700 Site fee for 31 to 60 Guests- \$900
Tent fee for 1 to 32 guests- \$600 Tent fee for 33 to 60 guests- \$1100

Groups up to 110 are welcome to enjoy our stunning, ocean-side setting by hosting a late morning, or afternoon lunch. All a la carte items are available for daytime events. Lunch receptions are available for up to 2 hours of service.

- BEACH HOUSE LANAI -

[\$3000 Food & Beverage Minimum]

The outdoor covered Lanai, located adjacent to the ocean front lawn area, offers unobstructed ocean views with a maximum capacity of 40 guests.

- KAUAI SURF ROOM -

[\$2500 Food & Beverage Minimum]

The Kauai Surf dining area, located inside the dining room, is adjacent to the outdoor Lanai & seats a maximum of 40 guests.

- POIPU PARADISE ROOM -

[\$2000 Food & Beverage Minimum]

Enjoy your sunset dinner from our separate dining area, The Poipu Paradise room. This area seats a maximum of 32 guests & is located on the second tier of the main dining room.

- GARDEN ISLE RECEPTION -

[\$5500 Food & Beverage Minimum]

For groups of 41 to 80, the joining together of the outdoor, covered Lanai & indoor Kauai Surf areas offers spacious dining accommodations with spectacular Pacific Ocean views.

- PRINCE KUHIO ROYAL RECEPTION -

[\$10,000 Food & Beverage Minimum]

For groups of 81 to 110, the combination of our outdoor, covered Lanai, indoor Kauai Surf & Poipu Paradise rooms offers you the entire East side of our dining room with multi-tiered space & sensational Pacific Ocean views. The outdoor, ocean-side lawn area is included in this package for ceremonies or pre-dinner cocktail & appetizer receptions.

Guests are free to move between the restaurant & private lawn area for the duration of the event

- COCKTAIL & PUPU RECEPTION -

[\$1200 Food & Beverage Minimum]

*Required site fees & tent rental fees apply to all lawn receptions.
Only 1 tent required for cocktail & pupu receptions*

Site Fee for 2 to 30 Guests \$700
Site Fee for 31 to 60 Guests \$900
Tent Fee \$600





- LAWN DINNER RECEPTION -

Required site fees & tent rental fees apply to all lawn receptions.

[\$3500 Food & Beverage Minimum for 2-40 Guests]
[\$4000 Food & Beverage Minimum for 41-60 Guests]

Site fee for 2 to 30 Guests- \$700 Site fee for 31 to 60 Guests- \$900
Tent fee for 1 to 32 guests- \$600 Tent fee for 33 to 60 guests- \$1100

Enjoy your Pacific Rim meal from our beautiful ocean side lawn area. Lawn dinner receptions are available for groups up to 60. Tent fees include 20x20 tent(s) & string lantern set-up, 4 cocktail tables, dinner tables & white linen. White reception chairs are \$6 each.

You will be required to select from either the Orchid or Hibiscus menu options for your lawn dinner reception.

- PRIVATE BUY-OUT -

Please contact Nicole Freeland at nicole@the-beach-house.com for further details & pricing.

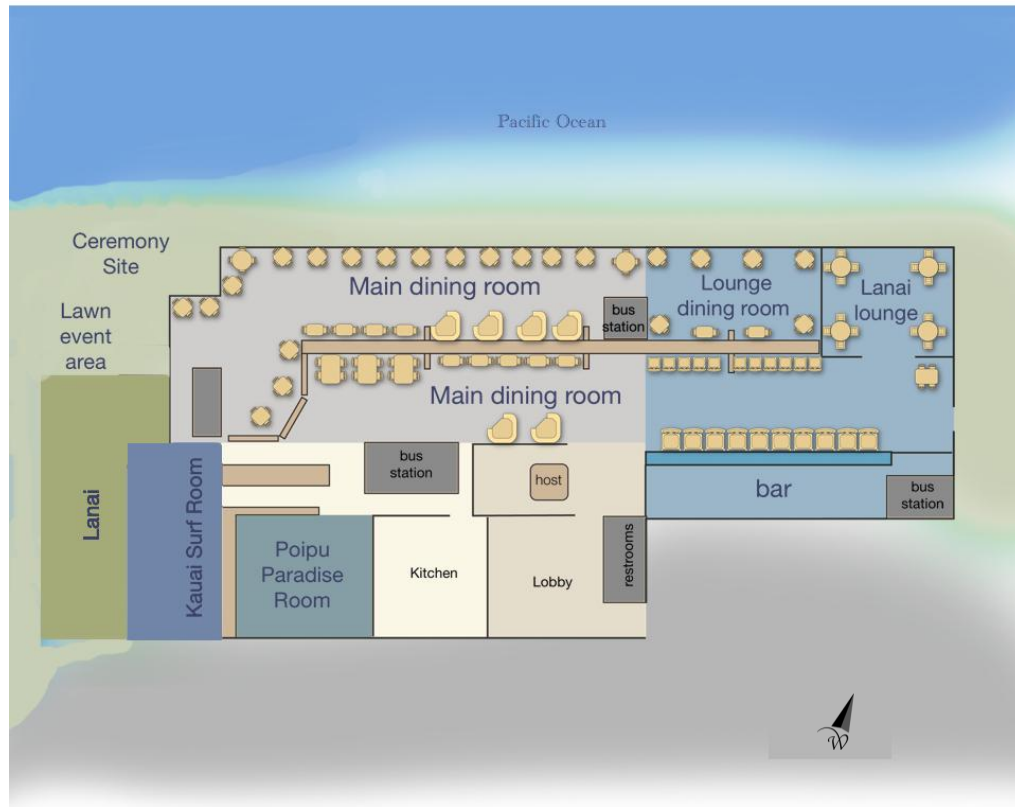
- NON EXCLUSIVE EVENTS -

Groups of 15 to 20 are welcome to book non-exclusive events with no minimum food & beverage requirement. Seating times are at 7:30 pm from September 17th through March 31st & at 8:00 pm from April 1st to September 16th. Non-exclusive events are required to select one of our pre-set event menus.

All non-exclusive events will be seated in the best available area in the main dining room.



The Beach House FLOOR PLAN



The Beach House faces west, perfectly oriented to capture magnificent views of the setting sun from every seat in the house.

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MENUS



HORS D'OEUVRES
- Passed & Stationary -

*A minimum of 25 pieces per passed selection is required
 All items are priced per piece*

Brie Cheese & Caramelized Onion Canapés with Balsamic Glaze	\$1.75*	
Chilled Crab Claws	\$2.75	
Crab Stuffed Mushrooms	\$2.50	
Grilled Australian Lamb Pops	\$6.00	
Herb Marinated Chicken Breast Canapés with Sweet Basil & Brie Cheese	\$2.50	
Mini Vegetable Spring Rolls	\$2.00*	
Porcini Mushroom Dusted Scallops	\$3.50	
Seared Angus Beef Tenderloin Poke Spoons with Wasabi Aioli	\$4.00	
Assorted Fruit Platter	\$75	
Imported & Domestic Cheese Platter	\$85	Small
	\$125	Medium
	\$150	Large



- Island Style Pupu's -

Furikake Dusted Shrimp with Guava Cocktail Sauce	\$3.50
Blackened Ahi on Cucumber with Tobiko Caviar	\$4.50
Fresh Fish Poke Spoons	\$3.50
Mango, Papaya & Pineapple Spoons	\$3.00*
Mini Lau Lau & Poi	\$6.50
Lomi Lomi Salmon Spoons	\$4.00

** Vegetarian Items*





PLUMERIA MENU

Available for groups up to 30

Not available for Beach House lawn lunches or dinners



- First Course -

(Select ONE for your custom menu)

Grilled Prawns with Guava Cocktail Sauce

-OR-

Crab Cake of Spanner & Blue Crab, Roasted Red Pepper Aioli Capers & Sheldonia Farm Micro Greens



- Second Course -

(Select ONE Salad for your custom menu)

Seafood Corn Chowder with Fresh Crab, Thyme & Sherry

&

Omao Kauai Baby Greens with Roasted Sesame Orange Vinaigrette

-OR-

Caesar Dressing on Crisp Romaine Lettuce with Parmesan Herb Croutons

-OR-

Watermelon Salad with Lettuce with Parmesan Herb Croutons & Caesar Dressing



- Third Course -

(Guests to choose evening of event; select ONE fish preparation choice for your custom menu)

All entree selections will be served with garlic mashed potatoes & seasonal vegetables

Filet Mignon with Port Wine Demi Glace

Oven Roasted Chicken Breast with Port Wine Demi Glace



Macadamia Nut Buttered Kauai Fresh Catch with Citrus Aka Miso Sauce

-OR-

Wasabi Crusted Kauai Fresh Catch with Lilikoi Lemon Grass Beurre Blanc

-OR-

Grilled Kauai Fresh Catch with Ginger Lime Beurre Blanc



\$65.00 Per person



ORCHID MENU

Available for all group sizes



- First Course -

(Choose ONE for your custom menu)

Grilled Prawns with Guava Cocktail Sauce

-OR-

Crab Cake of Spanner & Blue Crab, Roasted Red Pepper Aioli, Crispy Capers & Sheldonia Farm Micro Greens

-OR-

Seafood Cocktail with Smoked, Seasonal Fish, Prawns & Guava Cocktail Sauce



- Second Course -

(Choose ONE Salad for your custom menu)

Seafood Chowder with Fresh Crab, Thyme & Sherry

&

Asparagus & Vine Ripe Tomato Salad with Goat Cheese, Red Onion & Sherry Vinaigrette

-OR-

Omao Kauai Baby Greens with Roasted Sesame Orange Vinaigrette

-OR-

Caesar Dressing on Crisp Romaine Lettuce with Parmesan Herb Croutons

-OR-

Watermelon Salad with Caramelized Macadamia Nuts, Gorgonzola,

Omao Greens, Red Onion, Carrot & Raspberry Vinaigrette



- Third Course -

(Select TWO items to be offered as a duet)

All entree selections served with garlic mashed potatoes & seasonal vegetables

Macadamia Nut Buttered Kauai Fresh Catch with Citrus Aka Miso Sauce

Wasabi Crusted Kauai Fresh Catch with Lilikoi Lemon Grass Beurre Blanc

Seared Miso Marinated Prawns with Citrus Ginger Sauce

Filet Mignon with Port Wine Demi Glace

Grilled Kauai Fresh Catch with Ginger Lime Beurre Blanc



\$85.00 Per person



HIBISCUS MENU

Available for all group sizes

- First Course -

(Choose ONE for your custom menu)

Chilled Tai Shrimp Cocktail Sauce with Spicy Lemongrass Scented Cocktail Sauce
-OR-

Crab Cake of Spanner & Blue Crab with Roasted Red Pepper Aioli,
-OR-

Crispy Capers & Sheldonia Farm Micro Greens
-OR-

Seafood Cocktail with Smoked, Seasonal Fish, Prawns & Guava Cocktail Sauce



- Second Course -

(Choose ONE for your custom menu)

Seafood Chowder with Fresh Crab, Thyme & Sherry
-OR-

Asparagus & Vine Ripe Tomato Salad with Goat Cheese, Red Onion & Sherry Vinaigrette
-OR-

Omao Kauai Baby Greens with Roasted Sesame Orange Vinaigrette
-OR-

Caesar Dressing on Crisp Romaine Lettuce with Parmesan Herb Croutons
-OR-

Watermelon Salad with Caramelized Macadamia Nuts, Gorgonzola,
Omao Greens, Red Onion, Carrot & Raspberry Vinaigrette



- Third Course -

(Choose ONE for your custom menu)

Steam Roasted Lobster Tail & Certified Angus Beef Tenderloin with Ginger Lime Beurre Blanc,
Merlot Demi Glace, Grilled Asparagus & Truffled Potatoes

-OR-

Black Truffle Crusted Kauai Fresh Catch & Grilled Tiger Prawns with Filet Mignon
served with Sundried Tomato Beurre Blanc, Maitre D' Butter, Garlic Mashed Potatoes, & Grilled

Asparagus

-OR-

Petite Rack of Lamb & Seared Scallops with Sheldonia Farm Mint Gastrique,
Ginger Lime Beurre Blanc, Grilled Asparagus & Truffled Potatoes



\$100.00 Per person



LILLY LUNCHEON MENU

- First Course -

(Choose ONE Salad for your custom menu)

Seafood Chowder with Fresh Crab, Thyme & Sherry

&

Caesar Dressing on Crisp Romaine Lettuce with Parmesan Herb Croutons

-OR-

Omao Kauai Organic Baby Greens with Roasted Sesame Orange Vinaigrette



- Second Course -

(Guests to choose day of event unless guest count is over 30)

All entree selections will be served with garlic mashed potatoes & seasonal vegetables

Macadamia Nut Buttered Kauai Fresh Catch with Citrus Aka Miso Sauce

-OR-

Filet Mignon with Port Wine Demi Glace

-OR-

Marinated & Grilled Prawns with Citrus Herb Vinaigrette



\$45.00 Per person

Price includes coffee, tea, bread & butter





GINGER LUNCHEON MENU

- First Course -

(Choose ONE for your custom menu)

Grilled Prawns with Guava Cocktail Sauce

-OR-

Crab Cake of Spanner & Blue Crab with Roasted Red Pepper Aioli,

Crispy Capers & Sheldonia Farm Micro Greens

-OR-

Seafood Cocktail with Smoked, Seasonal Fish, Prawns & Guava Cocktail Sauce



- Second Course -

(Choose ONE Salad for your custom menu)

Seafood Chowder with Fresh Crab, Thyme & Sherry

&

Asparagus & Vine Ripe Tomato Salad with Goat Cheese,

Red Onion & Sherry Vinaigrette

-OR-

Omao Kauai Organic Baby Greens with Roasted Sesame Orange Vinaigrette

-OR-

Crisp Romaine Lettuce with Parmesan Herb Croutons & Caesar Dressing

-OR-

Watermelon Salad with Caramelized Macadamia Nuts, Gorgonzola Cheese, Omao Greens,

Red Onion, Carrot & Raspberry Vinaigrette



- Third Course -

(Guests to choose day of event unless guest count is over 30)

All entree selections will be served with garlic mashed potatoes & seasonal vegetables

Macadamia Nut Buttered Kauai Fresh Catch with Citrus Aka Miso Sauce

-OR-

Filet Mignon with Port Wine Demi Glace

-OR-

Marinated & Grilled Prawns with Citrus Herb Vinaigrette



\$60.00 Per person

Price includes coffee, tea, bread & butter



LOTUS LUNCHEON BUFFET

Available for all group sizes

Plated desserts also available; please see our Dessert Menu for options



Kula Salad Greens with Roasted Sesame & Orange Vinaigrette

Pasta Salad

Stir Fried Seasonal Vegetables

Steamed White Rice

Sautéed Kauai Fresh Catch with Ginger Lime Beurre Blanc

Sliced Beef Tenderloin with Port Wine Demi Glace

Ciabatta Bread & Butter



\$40.00 Per person

Price includes coffee, tea, bread & butter



DESSERT MENU

Dessert options are available for any group size.

Desserts are priced per person. We do require that you order enough dessert for all guests.

Pineapple Upside Down Cake

Moist Yellow Cake with Light Caramel Sauce & Fresh Bourbon Whipped Cream

\$10



Chocolate Mousse Gateau

Decadent Chocolate Cake Layered with Creamy Milk Chocolate Mousse & Drenched in Chocolate Ganache

\$10



Mango Cheesecake

Fresh Mango flavored Cheesecake in a Light & Airy Crust

\$10



Fresh Fruit & Lilikoi Mousse Parfait

Tropical Fresh Fruit & Passion Fruit Mousse layered & served in a Martini Glass

\$10



Kaffir Lime Tart

Refreshing & Tangy Kaffir Lime Custard in a Macadamia Nut Shortbread Tart Shell

\$10



DESSERT DUET

Choose any 2 desserts to be served as a duet to your entire party

\$18

SPECIAL OCCASION CAKES



Photo Courtesy of Images by Liz, Event Design by Esjoli Chappylarnes, Flower Design Courtesy of Blue Orchid

Finish off your special day with a Beach House special occasion cake made by our in house Pastry Chef. The Beach House special occasion cakes are finished with Butter Cream icing. Fresh flowers can be added starting at \$45 & are available upon request. Please contact us for any special requests.

- Select size of cake -

One Tier 6" serves up to 12 guests	\$65
One Tier 10" serves up to 24 guests	\$125
2 Tier (10" bottom, 6" top) serves up to 36 guests	\$175
3 Tier (14", 10", 6") serves up to 50 guests	\$275



- Select type of cake -

White Chiffon
Chocolate Chiffon



- Select type of filling -

Strawberry
Raspberry
Lilikoi (Passion fruit)
Chocolate Mousse- available for an additional \$10



- Select type of icing -

Vanilla Butter Cream
Chocolate Butter Cream

*Cake orders will go towards any minimum food & beverage requirement.
The Beach House does not allow outside cakes to be brought onto the premises.
Gluten Free Cakes are available for an additional \$10.00*



BEVERAGE SERVICE

- Lawn Bar Options -

All lawn events of 25 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.

Beverage Station \$100

Treat your guests to bottled beer, champagne & wines by the glass, & bottled water. Your pre-selected options will be on ice & ready to serve with the assistance of our service staff.

Water Station \$50

The water station features bottled Waiwera water on ice & ready to serve.

Private Bar \$375

Offer your guests mixed drinks, bottled beer, champagne & wines by the glass, soft drinks & bottled water from a private bar. Private bars are available for up to 3 hours of service & include a private bartender.

Private bars do not include alcohol, but are set up with premium liquors, Hawaiian beers & your pre-selected wines.



- Specialty Cocktail Greeting -

Priced per person

Surprise your guests with one of our Signature Cocktails! Have one of our signature specialty cocktails to serve your guests upon arrival or following your ceremony. Cocktail greetings are a fun & festive way to celebrate, with virgin cocktails also available. Cocktail greetings can also be done with your pre-selected wines or champagne.





- SIGNATURE COCKTAILS -

TROPICAL DRINKS

- Classic Mai Tai** Light Rum, BH Potion with Dark Rum **8**
- Majestic Mai Tai** Coconut Rum, BH Potion, Bacardi 151, Dark Rum **10**
- Prince Kuhio Mojito** Muddled Mint & Lime, Sailor Jerry Rum and Club Soda **10**
- Lava Flow** Rum, fresh Pineapple, Coconut & Pineapple Juices, pureed Strawberries **8**
- Li Hing Mui Margarita** Tequila, Triple Sec, Lilikoi and Li Hing Mui **8**
- Mango Mama** Rum with Fresh Pineapple, Coconut & Pineapple juices, Pureed Mango **8**
- Tradewind** Coconut Rum, Peach Schnapps, Cranberry and Pineapple juices **9**
- Banana Mac Nut Delight** Irish Cream, Banana & Mac Nut Liqueurs & Fresh Bananas **10**

MARTINIS

- Tikitini** Coconut Rum, Amaretto, Mango Liqueur, Coconut & Pineapple Juices, Toasted Coconut rim **9.5**
- Classic Mai Tai** Light Rum, BH Potion with Dark Rum **9.5**
- Raspberry Lemon Drop** Smirnoff Raz, Lemon Juice, Sweet and Sour, Sugared Rim **9.5**
- The Original Kaffir Lime** Smirnoff Vanilla, Lime and Pineapple Juice, Sugared Rim **9.5**
- Orange Cosmopolitan** Smirnoff Orange, Triple Sec, Lime and Cranberry Juice **9.5**
- Malihini Mango** Absolut Vodka, Mango Liqueur, Fresh Lemon & Lime, pureed Mango, Sugared Rim **9.5**
- The Beachcomber** Captain Morgan, Orange Curacao, Fresh Lemon & Lime, Cinnamon, Star Anise **9.5**
- Dirty South** Sky Vodka with Peppercorn and Cocktail Onion Juices **9.5**

BOTTLED BEER

- Domestic:** Budweiser, Bud Lite, Coors Lite, Michelob Ultra, Miller Lite **4.5**
- Local:** Kona Fire Rock Pale Ale, Hinano, Kona Longboard Lager **5.5**
- Premium/Imported:** Amstel Light, Anchor Steam, Asahi Dry, Corona Extra, Corona Lite, Dos Equis, Heineken, Heineken Light, Guinness Stout, Newcastle Brown Ale **5.5**



SPECIAL OCCASION WINE & CHAMPAGNE SELECTIONS

CHAMPAGNE

Michel Olivier ~ Blanc de Blanc, France NV **52**
Veuve Clicquot Ponsardin ~ "Yellow Label"
France NV **105**
Dom Perignon ~ France 2000 **290**
Roederer ~ "Cristal", France 2000 **350**
Krug ~ Brut, France 1998 **400**

SAUVIGNON BLANC

Groth ~ Napa 2009 **60**
Duckhorn ~ Napa 2009 **65**

PINOT GRIGIO

King Estate ~ Pinot Grigio, Oregon 2009 **48**
Luna Vineyards ~ Pinot Grigio, Napa 2008 **54**
Chalk Hill ~ Pinot Gris, Russian River Valley
2006 **95**

CHARDONNAY

Saintsbury ~ Carneros 2008 **50**
Jordan ~ Russian River Valley 2008 **70**
Cakebread Cellars ~ Napa 2009 **90**

RIESLING

Dr. Loosen ~ "Blue Slate" Mosel 2008 **52**

CABERNET SAUVIGNON

Justin ~ Paso Robles 2008 **65**
Amavi Cellars ~ Walla 2008 **68**
Jordan ~ Alexander Valley 2006 **98**
Pepper Bridge ~ Walla Walla 2006 **125**
Cakebread ~ Napa 2006 **155**
Amavi Cellars ~ Walla 2008 **68**

PINOT NOIR

Domaine Carneros ~ Carneros 2008 **75**
Lynmar Estate ~ Russian River Valley 2007 **82**
Etude ~ Carneros 2007 **95**
Duckhorn "Goldeneye" ~ Anderson Valley 2007
135

MERITAGE & BLENDS

Orin Swift "The Prisoner" ~ Napa 2009 **85**
Justin "Isosceles" ~ Paso Robles 2007 **145**

SHIRAZ

Austin Hope ~ Syrah Family Vineyard Paso
Robles 2008 **80**
Long Shadows Sequel ~ Ariz Columbia Valley
2006 **120**
Tikal "Patriota" ~ Malbec/Bonarda, Mendoza
2009 **52**
Shafer, Napa 2007 **75**
Pepper Bridge, Walla Walla Valley 2006 **118**

ZINFANDEL

Ridge "Lytton Springs", Dry Creek Valley 2007
85



Directions to The Beach House

From Princeville:

- * Turn left onto Kuhio Hwy. (HI-56)
- * Kuhio Hwy. (HI-56) becomes Kapule Hwy. (HI-51)
- * Turn slight right onto Ahukini Rd. (HI-570)
- * Turn left onto Kuhio Hwy. (HI-56)
- * Kuhio Hwy. (HI-56) becomes Kaumualii Hwy. (Hi-50W)
- * Turn left onto Maluhia Rd. (HI-520)
- * Turn right onto Koloa Rd. (HI-520)
- * Turn left on Poipu Rd. at Chevron Station
- * Enter roundabout & turn slight right onto Lawai Rd.
- * 5022 Lawai Rd. is on the left

From Lihue:

- * Head South on Kuhio Hwy. (HI-56)
- * Kuhio Hwy. (HI-56) becomes Kaumualii Hwy
- * Turn left onto Maluhia Rd. (HI-520)
- * Turn right onto Koloa Rd. (HI-520)
- * Turn left on Poipu Rd. at Chevron Station
- * Enter roundabout & turn slight right onto Lawai Rd.
- * 5022 Lawai Rd. is on the left

From Waimea:

- * Head East on Kaumualii Hwy. (HI- 50)
- * Turn right onto Koloa Rd. (HI- 530)
- * Turn right onto Poipu Rd. (HI- 520)
- * Enter roundabout & turn slight right onto Lawai Rd.
- * 5022 Lawai Rd. is on the left

From The Grand Hyatt Kauai, The Sheraton Kauai & The Marriott's Waiohai:

- * Head West on Poipu Rd.
- * Enter roundabout & turn slight right onto Lawai Rd.
- * 5022 Lawai Rd. is on the left



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