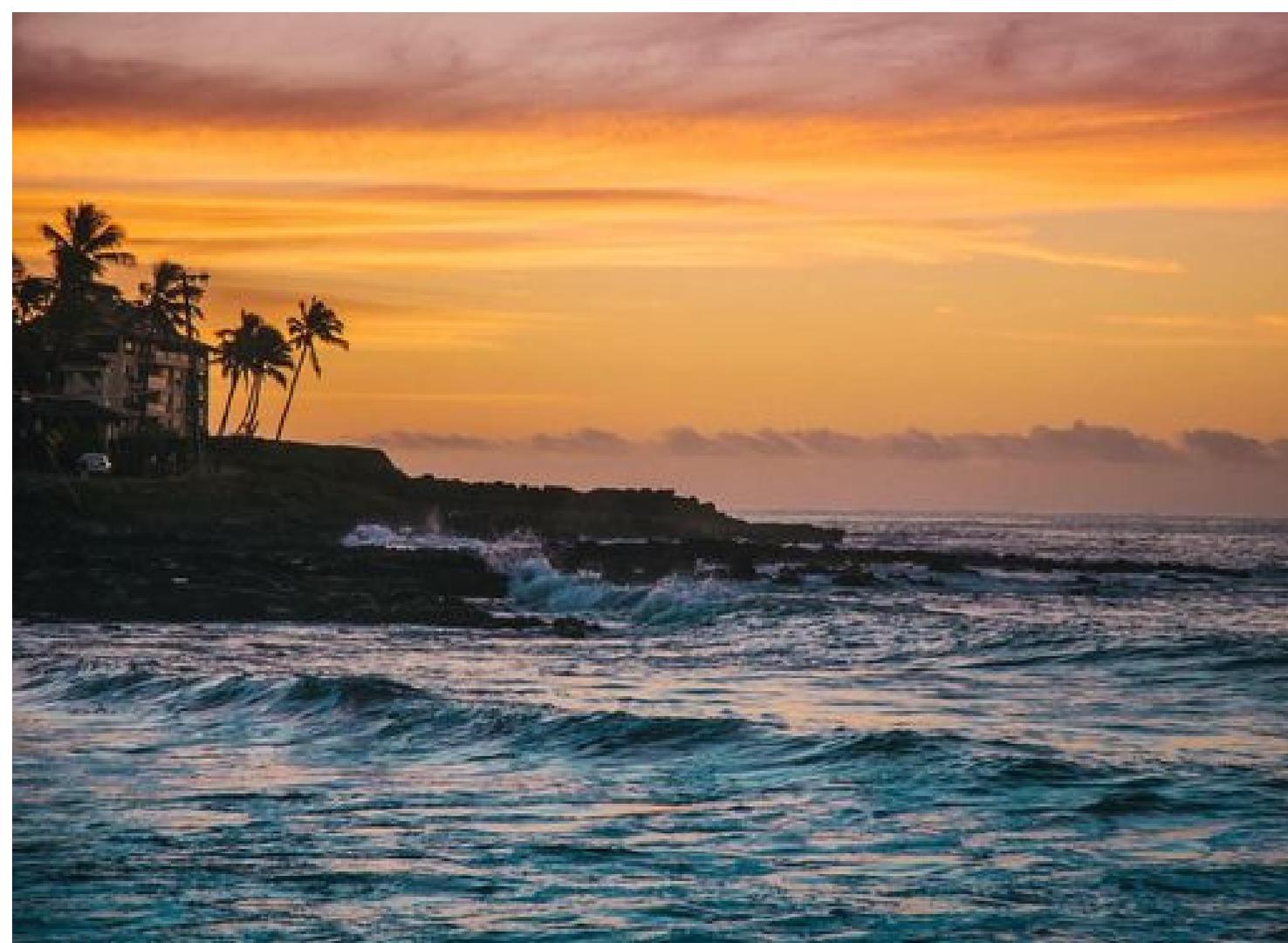


THE BEACH HOUSE





Events 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.



Exclusive Event Space

OCEANFRONT LAWN

capacity 2-120
stunning, ocean-side setting
\$7500 food and beverage minimum *flexibility with smaller guest counts
tent required on all lawn events

TENT OPTIONS-

30x40 white tent

capacity 2-120
\$1500

30x40 clear tent

capacity 2-120
\$2500

TENT UPGRADES AVAILABLE UPON REQUEST

BEACH HOUSE LANAI

capacity 2-40
outdoor covered lanai with unobstructed ocean views
\$5000 food and beverage minimum

LOUNGE LANAI

capacity 2-16
intimate setting for smaller groups with unobstructed ocean views
\$3000 food and beverage minimum

KAUAI SURF ROOM

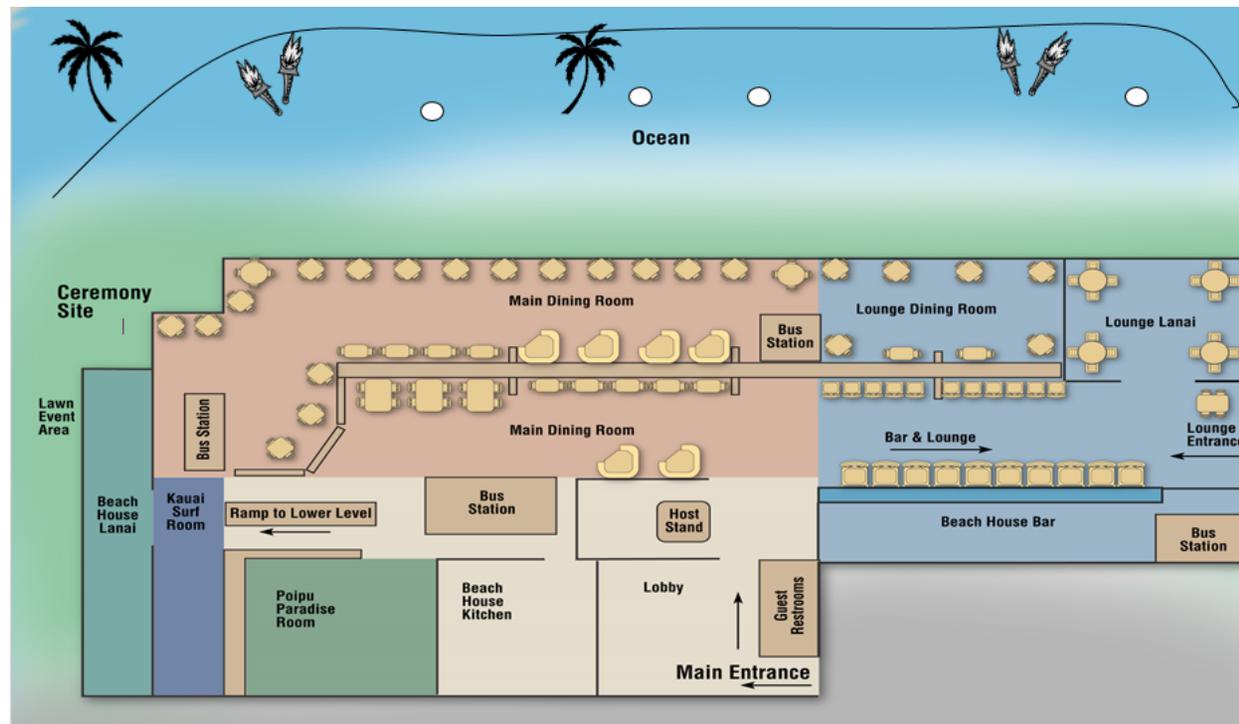
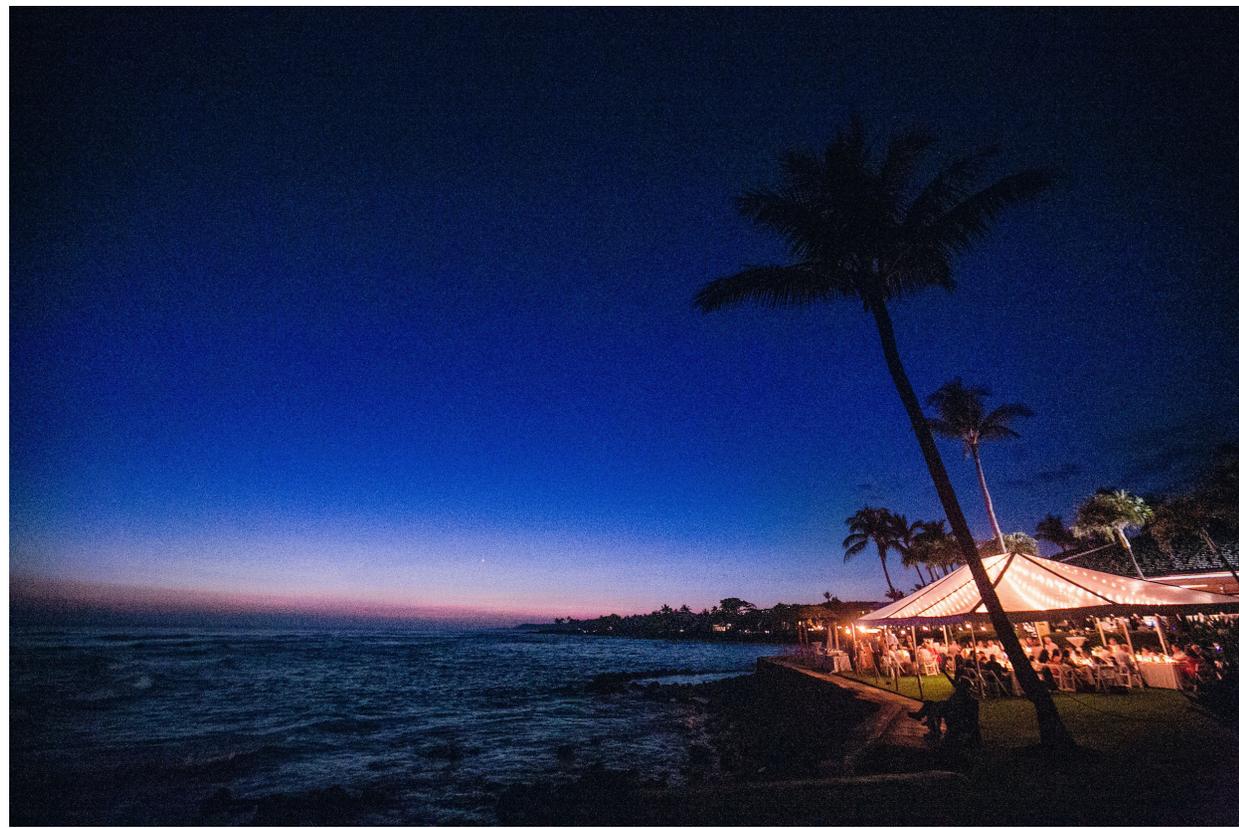
capacity 2-38
interior dining space adjacent to the beach house lanai
\$3000 food and beverage minimum

POIPU PARADISE ROOM

capacity 2-38
interior dining space on the second level of the dining room
\$2500 food and beverage minimum

BUYOUT

full venue capacity 450
A buyout would ensure complete privacy for your event
Lunch buyout pricing available upon request
\$30,000 food and beverage minimum



22% service charge will be included on all events as well as 4.712% Hawaii State tax

Then There's the Food & Drinks

SIGNATURE COCKTAILS

\$15

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

kalaheo mule

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

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

BEVERAGE SERVICE

All lawn events are required to have a beverage station or private bar.

Due to the layout of the restaurant, the beach house does not offer cash bars.

BEVERAGE STATION \$250

Offer your guests the choice of bottled beers, champagne, wines & bottled water from a beverage station. Beverage Stations are available for up to five hours of service. The beverage station is maintained by the service staff that are helping to host the event. Cocktails are not available at the beverage station. All beverages are billed upon consumption.

PRIVATE BAR \$500

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

STARTERS

All canapes 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 \$3.00

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 bit with maine lobster, bacon arugula, tomato, white truffle aioli on a crostini \$5.00

fresh ceviche spoons with island fish, tiger prawns, avocado, tomato & cucumber \$3.00

brie cheese crostini with caramelized onions & fresh sweet basil \$2.00

fried pork potsticker with sweet chili dipping sauce \$3.25

fried pumpkin ravioli with chèvre, spinach, and toasted walnut sage pesto \$3.00

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



22% service charge will be included on all events as well as 4.712% Hawaii State tax

Lunch Menu Options

ILIMA

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'ō farm organic kale, hau'ula farm tomato, local lemongrass

caesar salad

shaved parmesan, house-made caesar dressing

watermelon salad

omao 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

citrus aka miso beurre blanc

angus beef filet mignon

maytag blue cheese & bacon butter

oven roasted chicken breast

marsala jus

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

\$50

GINGER

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

coconut corn chowder

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

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 one fish preparation, guest will choose entrée upon arrival

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

lilikoi lemongrass beurre blanc

grilled kauai fresh catch

citrus brondo

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

\$55



22% 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

coconut corn chowder

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

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

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

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

\$85

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

coconut corn chowder

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

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 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 sauteed kale

bok choy & lawai oyster mushrooms

\$95

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

coconut corn chowder

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

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 one duet, each guest will receive the same plating

OPTION ONE

steam roasted lobster tail

garlic beurre blanc

angus beef filet mignon

port wine demi glace

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, black garlic oil

OPTION THREE

furikake dusted ahi

garlic grilled shrimp

entrees served with grilled asparagus & wasabi mashed potatoes

\$125

A party without dessert is just a meeting

