
CELEBRATE

LIKE

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legend



DUKE'S
Beach House
MAUI

Aloha WELCOME TO DUKE'S BEACH HOUSE MAUI

Few locations on Maui rival the oceanfront setting of Duke's Beach House. Just steps from the secluded sandy shore of Ka'anapali North Beach, our open-air restaurant offers some of the most spectacular sweeping views of the Pacific Ocean framed by the islands of Lanai and Molokai.

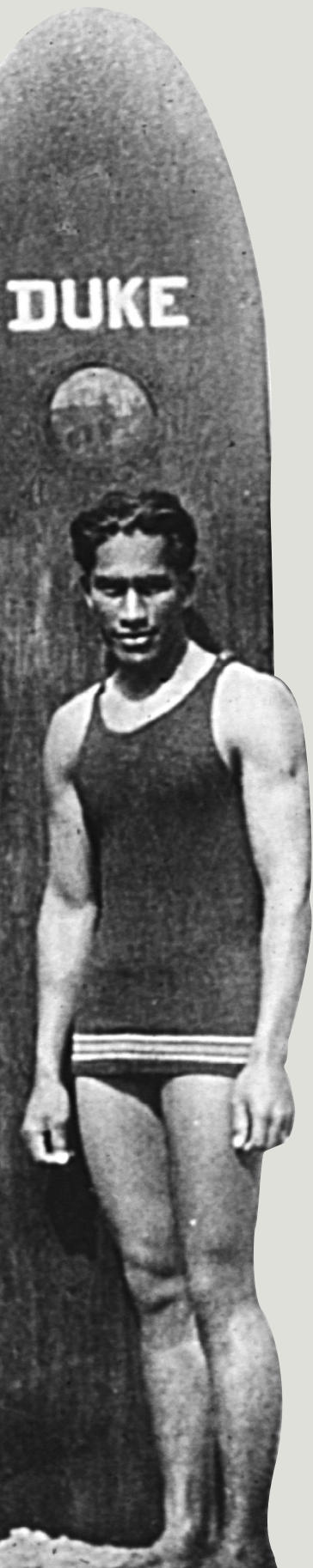
Our setting is just the beginning of what makes hosting your event at Duke's Beach House a truly memorable occasion.

Our beautiful restaurant provides you and your guests with an authentic, nostalgic walk back in time to Hawaii's golden era. Natural native materials which include Ohia wood and lava rock have been tastefully positioned throughout the interiors along with striking artifacts and historical photography.

The vaulted ceiling of the main dining room boasts an antique, hand carved 'Opelu Koa canoe made in 1890 - the same year the restaurant's name sake, Duke Kahanamoku was born.

Duke's Beach House specializes in the freshest sustainable fish caught daily in our local waters along with premium steaks and locally sourced produce from some 20 local farms we help support. Every event at Duke's Beach House is served with the warm, personalized service that is the signature of Duke's.

So whether it is an intimate gathering overlooking the sparkling waters of Ka'anapali or large scale evening reception with the backdrop of a fiery sunset; this is the experience you have been dreaming of.





PERFECT FOR YOUR NEXT EVENT

HALE KOHOLĀ[®]

Enjoy the same panoramic oceanfront setting for your event at Duke's now in a beautiful covered lanai.

- Open air dining area
- Sweeping views of the Pacific and the islands of Molokai and Lanai
- Ohia trellis with weather resilient roof
- Accommodates groups up to 100 guests
- Exclusive use of the Hale Kohola Bar available, room rental fee applies
- Private use of the Hale Kohola available, room rental fee applies



MEAL PERIODS

BREAKFAST EVENTS (20 guest minimum)
8:00am or 10:00am reservation times

LUNCHEONS AND BRUNCH (20 guest minimum)
11:00am or 12:00pm reservation times

APPETIZER/PUPU PARTIES (25 guest minimum)
3:00pm-5:00pm

DINNER EVENTS (20 guest minimum)
1ST SEATING: 5:00pm to 7:30pm
2ND SEATING: 8:30pm to 11:00 pm

Room Rental Fees

Room rental fees may apply for exclusive bar, private room rental or flexible time frames.

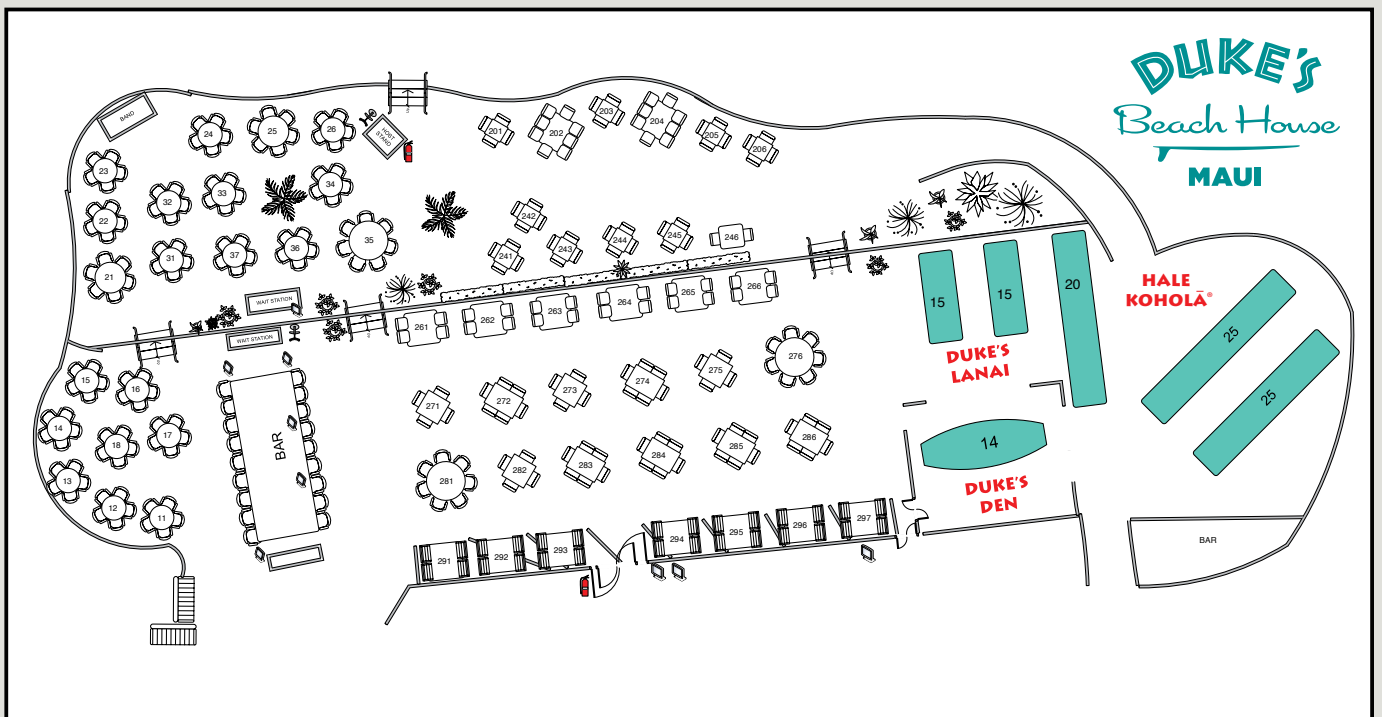
RESTAURANT LAYOUT

We offer three distinctly different areas for seating:

- **DUKE'S DEN**
Seats 14
- **HALE KOHOLĀ[®]**
Seats up to 50
- **THE DUKE KAHANAMOKU PACKAGE**
Seats up to 100

Duke's Beach House has the ability to fulfill your special event needs whatever the size. Duke's Den is designed to create a more intimate atmosphere for a more private feel for your special day. Duke's Beach House offers partial restaurant buy-outs for the utmost private Hawaiian experience. Specializing in fresh Hawaiian fish, local organic produce and prime grade beef there is no doubt the flavors and excellent service will leave you with the aloha spirit in your heart.

Duke Kahanamoku Package seats up to 100



EVENT MENUS

BREAKFAST BUFFET MENUS

MOLOKINI

(35 guest minimum)

FRESH FRUIT

GRANOLA & YOGURT

SCRAMBLED EGGS

BREAKFAST POTATOES

(Choice of One):

PORTUGUESE SAUSAGE

LINK SAUSAGE

BACON

COFFEE

\$21 *per person*

Children 12 and under will be charged half of the menu price, milk included.

HAWAII

(35 guest minimum)

FRESH FRUIT

GRANOLA & YOGURT

MENEHUNE PANCAKES

DUKE'S EGGS BENEDICT

SCRAMBLED EGGS

FRIED RICE

BREAKFAST POTATOES

(Choice of Two):

PORTUGUESE SAUSAGE

LINK SAUSAGE

BACON

COFFEE

\$28 *per person*

Children 12 and under will be charged half of the menu price, milk included.

ADD SELF SERVICE JUICE BAR:

FRESH ORANGE OR POG JUICE

\$50 *1.5 Gallons*

**LOCALLY SOURCED, FRESHLY SQUEEZED
ORANGE, PINEAPPLE OR POG JUICE**

\$90 *1.5 Gallons*

EVENT MENUS

BUFFET MENUS

OAHU BRUNCH

(35 guest minimum)

FRESH FRUIT

GRANOLA & YOGURT

SCRAMBLED EGGS

BREAKFAST POTATOES

BACON

ROCKET SALAD

DUKE'S BAKED FISH

HULI HULI CHICKEN

SEASONAL VEGETABLES

RICE

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$32 *per person*

Children 12 and under will be charged half of the menu price, includes milk or soda.

KAUAI LUNCH

(35 guest minimum)

ROCKET SALAD

CAESAR SALAD

DUKE'S BAKED FISH

HULI HULI CHICKEN

MANGO BBQ RIBS

WHITE RICE

HORSERADISH MASHED POTATOES

SEASONAL LOCAL VEGETABLES

TARO ROLLS & BUTTER

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$34 *per person*

Children 12 and under will be charged half of the menu price, includes milk or soda.

ADD SELF SERVICE JUICE BAR:

FRESH ORANGE OR POG JUICE

\$50 *1.5 Gallons*

**LOCALLY SOURCED, FRESHLY SQUEEZED
ORANGE, PINEAPPLE OR POG JUICE**

\$90 *1.5 Gallons*

EVENT MENUS

PLATED BREAKFAST

LANA'I

(20 guest minimum, 40 guest maximum)

STARTER:

**MAUI GROWN FRUIT
SAMPLER**

ENTRÉES (Select One):

KAHUNA PANCAKES

Tsunami sized, traditional style

BANANA & MACNUT PANCAKES

Local bananas, Molokai
macadamia nuts

ONOLICIOUS FRENCH TOAST

Molokai sweet bread, lilikoi
lava butter

KAMA'AINA OMELET

Ham, smoked bacon, Portuguese
sausage, green onion, cheddar

WAHINE OMELET

Asparagus, hearts of palm, taro,
kabocha squash, pepper jack, maui
onion jam, watercress cream

LOCAL KINE EGGS & BACON

Cooked the way you like 'em, toast

BEVERAGE CHOICE:

Coffee

\$26 *per person*

PLATED BRUNCH

NI'HAU

(20 guest minimum, 40 guest maximum)

STARTER: (Select One):

Maui Grown Fruit Sampler

ENTRÉES (Select One):

BANANA & MACNUT PANCAKES

Local bananas, Molokai
macadamia nuts

KAMA'AINA OMELET

Ham, smoked bacon, Portuguese
sausage, green onion, cheddar

DUKE'S BREAKFAST SANDWICH

Slow roasted pork, Lahaina egg,
pepper jack, Hawaiian sweet bread,
sriracha aioli

DUKE'S STYLE FRESH ISLAND FISH

Roasted with garlic, lemon and
sweet basil

FARRO, MIXED GREENS & GRILLED CHICKEN SALAD

Grilled chicken breast, fire roasted
vegetables, Surfing Goat Feta

DUKE'S CHEESEBURGER

Hawaii Rancher's beef, sesame
seed bun, aged cheddar, Yuzu 1000

ROASTED TURKEY, BACON & BRIE

Applewood smoked bacon,
arugula, tomatoes and basil
macadamia nut pesto

DESSERT:

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$33 *per person*

PLATED LUNCH

ORCHID

(20 guest minimum, 40 guest maximum)

STARTER:

WAIPOLI FARMS CAESAR

Shaved parmesan, lemon-anchovy
dressing, cherry tomatoes, house
made croutons

ENTRÉES (Select One):

BAKED 'DUKE'S STYLE' FISH

Roasted with garlic, lemon &
sweet basil

PETITE FILET

Dijon rubbed, Waipoli Farms
watercress sauce, Maui onion jam

SAUTEED MAC NUT & HERB CRUSTED FISH

Parmesan and panko dusted,
tomato lemon caper butter sauce

DESSERT:

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$35 *per person*

Children 12 years old and under may order a la carte from our Keiki menu for plated events.

Menu items & prices are subject to change due to seasonal availability.

EVENT MENUS

OHANA STYLE DINNER MENUS

All menu items served family style.

ILIMA

(40 guest minimum)

COCONUT SHRIMP

PANKO CRUSTED CALAMARI

WAIPOLI FARMS CAESAR

Shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house made croutons

ENTRÉES:

BAKED DUKE'S STYLE FISH

Garlic, lemon & sweet basil glaze

DUKE'S BEACH HOUSE BAKED TENDERLOIN

Herb marinated, Waipoli Farms watercress sauce, Maui onion jam

GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined

ACCOMPANIMENTS:

Duke's Horseradish Mashed Potatoes

Fire Grilled Local Vegetables

Jasmine Herb Rice with Garbanzo Beans & Daikon Seeds

Kula Creamed Corn

DESSERT:

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$65 *per person*

Parties of 50 or more must be confirmed on one of the Ohana Style Menus. Children 12 and under will be charged half of the menu price. Menu items and prices are subject to change due to seasonal availability

LEHUA

(40 guest minimum)

PANKO CRUSTED CALAMARI

COCONUT SHRIMP

CHICKEN SKEWERS

ROCKET SALAD

Arugula, Maui onion, bacon, roasted beets, Surfing Goat cheese, white balsamic vinaigrette

ENTRÉES:

FURIKAKE AHI STEAK

Fire grilled sashimi grade Ahi, truffle unagi glaze, shitake black bean bok choy, coconut milk steamed bamboo rice, chili oil, cucumber namasu

DUKE'S BEACH HOUSE BAKED TENDERLOIN

Herb marinated, Waipoli Farms watercress sauce, Maui onion jam

SAUTEED MACNUT & HERB CRUSTED ISLAND FISH

Parmesan & panko dusted, Haiku tomato lemon caper butter

GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined

ACCOMPANIMENTS:

Jasmine Herb Rice with Garbanzo Beans & Daikon Seeds

Sesame Ginger Bok Choy

Duke's Horseradish Mashed Potatoes

Kula Creamed Corn

DESSERT: (Select One):

LAVA CAKE

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$85 *per person*

EVENT MENUS

COCKTAIL STYLE MENU

LOKELANI PUPU PARTY

(25 Guest Minimum)

Offered 3:00pm-5:00pm

PANKO CRUSTED CALAMARI

Guava cocktail sauce, Meyer lemon remoulade

GRILLED VEGETABLE SKEWER

Red and yellow peppers, onion and pineapple

KALUA PORK QUESADILLA

Pepper jack, fire roasted peppers, avocado tomato salsa

COCONUT SHRIMP

Lilikoi dipping sauce

CHICKEN SKEWER

Brochette of teriyaki chicken

KAHUNA SLIDER

USDA Choice beef, Portuguese sausage, applewood bacon, Yuzu 1000

TROPICAL SORBET

Seasonal, local sorbet

\$39 *per person*

PLATED DINNER MENU

PLUMERIA

(20 Guest Minimum, 50 guest Maximum)

WAIPOLI FARMS CAESAR

Shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house made croutons

CHOICE OF:

BAKED 'DUKE'S STYLE' FISH

Garlic, lemon & sweet basil glaze

SAUTEED MACNUT & HERB CRUSTED FISH

Parmesan & panko dusted, Haiku tomato lemon caper butter

MANGO BBQ RIBS

Slow roasted, island style baby back ribs, original mango BBQ sauce

GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined

DESSERT:

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$55 *per person*

PLATED DINNER MENU

HIBISCUS

(20 Guest Minimum, 50 guest Maximum)

PUPU PLATTER

MANGO BBQ RIBS

COCONUT SHRIMP

PANKO CRUSTED CALAMARI

WAIPOLI FARMS CAESAR

Shaved parmesan, lemon-anchovy dressing, cherry tomatoes, house made croutons

CHOICE OF:

BAKED 'DUKE'S STYLE' FISH

Garlic, lemon & sweet basil glaze

FURIKAKE AHI STEAK

Fire grilled sashimi grade Ahi, truffle unagi glaze, shitake black bean bok choy, coconut milk steamed bamboo rice, chili oil, cucumber namasu

DUKE'S BEACH HOUSE FILET MIGNON

USDA Prime beef, Maui onion jam

GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined

DESSERT: (Select One):

LAVA CAKE

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$70 *per person*

Children 12 years old and under may order a la carte from our Keiki Menu for plated events.
Menu items & prices are subject to change due to seasonal availability.



BEVERAGE OPTIONS

BAR/ALCOHOL TAB | BASED ON CONSUMPTION

Flexibility is yours. You can have beverages charged onto a credit card or run on a separate tab that you can place a specified dollar amount to. Guests can order beverages at their leisure on your tab only.

If you would like an exclusive bar and bartender for your daytime banquet event, a \$150.00 bar setup fee will apply. Bar setup fees may be waived based on minimum revenue requirements.

PLATTER OPTIONS

Platters may be added to any existing menu

Crab and MacNut Wonton	3.50 each
Blackened Ahi Chips	3.00 each
Coconut Shrimp	3.50 each
Panko Crusted Calamari	2.75 each
Mango BBQ Rib	3.25 each
Grilled Vegetable Skewer	2.75 each
Teriyaki Chicken Skewers	3.50 each
Kahuna Slider	5.50 each
Kalua Pork Quesadilla	3.25 each
Creme Brulee	2.75 each
White Chocolate Chip Cookies	2.50 each

All items are priced per piece. A 30 piece minimum per item is required.



WINE LIST

BARREL TO GLASS

	GLASS	13 OZ. CARAFE
NOBILO Sauvignon Blanc Marlborough, New Zealand	10	20
LINE 39 Chardonnay California	9	18
LEESE FITCH Cabernet Sauvignon California	10	20
LINE 39 Pinot Noir California	9	18

SPARKLING WINE & CHAMPAGNE

	GLASS	1/2 BTL	BTL
LOKELANI Sparkling Rosé Maui, Hawaii			48
SCHARFFENBERGER Brut North Coast	12		58
DOMAINE CARNEROS Vintage Brut Napa			65
VEUVE CLICQUOT 'Yellow Label' Brut Reims, France		60	115

WHITES & ROSÉ

COPPOLA 'Sofia' Rosé Monterey County, CA	10	38
DR. L. Riesling Mosel, Germany	9	34
CAPOSALDO Pinot Grigio Delle Venezie, Italy	9.5	36
FERRARI CARANO Fume Blanc Sonoma County		35
ST. SUPERY Sauvignon Blanc Napa Valley		38
CLOUDY BAY Sauvignon Blanc Marlborough, New Zealand		70
BUTTER Chardonnay California	12	46
TALBOTT 'Logan' Sleepy Hollow Chardonnay Santa Lucia Highlands	15	58
ROMBAUER Chardonnay Carneros		79

REDS

ELOUAN Pinot Noir Oregon	12	46
PEACHY CANYON 'Incredible Red' Zinfandel Paso Robles, CA	9	34
CHARLES SMITH 'BOOM BOOM' Syrah Columbia Valley, WA	12	46
DECOY Merlot by Duckhorn Napa Valley		59
J. LOHR Cabernet Sauvignon Paso Robles	10	38
JUSTIN Cabernet Sauvignon Paso Robles	15	58

The complete restaurant wine list is available, ask your banquet coordinator for details.



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT DUKE'S BEACH HOUSE?

Duke's Beach House may host all types of events including wedding dinners, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties. Breakfast, brunch, lunch and dinner events are available.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

The Hale Kohola may accommodate parties up to 50 exclusively in this area and may accommodate up to 100 utilizing the adjacent Duke's Lanai and Duke's Den.

DO I NEED TO SELECT A BANQUET MENU?

Parties of 20 or more are considered "large parties" and are required to select from one of our banquet menus. Menus and prices are subject to change without notice.

WHERE CAN MY GUESTS PARK FOR MY EVENT?

Complimentary valet parking is available at Honua Kai Resort & Spa.

CAN I BRING MY OWN CAKE?

Cakes may be brought in on the day of the event. A cake cutting fee of \$2 per person will apply. Please inform your Banquet Coordinator if you will have a cake delivered for your event.

CAN I BRING DECORATIONS?

Yes, you may bring in decorations to add to the table a few minutes prior to your event. The restaurant will not permit affixing anything to the walls, floor, or ceiling. Birdseed, confetti, glitter or rice is not permitted in the restaurant.

DO YOU HAVE SPECIAL PRICING FOR CHILDREN?

Yes, for events confirmed on a plated menu, children 12 and under may order a la carte from the keiki menu. For events confirmed on a buffet or 'ohana style menu, children 12 and under will be charged half of the menu price. Please let us know the number of children you are expecting when setting up your event with you Banquet Coordinator.

ARE THERE TIME RESTRICTIONS ON THE EVENT?

For dinner events, there is a 2 ½ hour time allotment for our banquet events. Breakfast and lunch events have a 2 hour allotment for each event. For an event time longer than the allotted time frame or for an event that goes beyond the end time, a room rental fee will apply.

DO YOU HAVE LIVE MUSIC PLAYING?

We provide live music daily from 3pm-5pm and 6pm-8:30pm in our Ohia Bar, which may be heard throughout the restaurant. When the musicians are not playing, we have a mix of Hawaiian music playing in the restaurant over our speaker system.

WILL THE HALE KOHOLA BAR BE OPEN FOR OUR EVENT?

The bar in the Hale Kohola is not open during breakfast and lunch service. In order to have the bar setup and staffed for your daytime event, a \$150 (plus 4.166% HI State Tax) fee would apply. The bar in the Hale Kohola is open for dinner service and is available on a first come, first serve basis. In order to have exclusive use of the Hale Kohola bar for your event, a site fee would apply. Please ask the Banquet Coordinator for pricing of a buyout of the Hale Kohola Bar. The menu price includes the table space only during the time of your event. Beverage service is offered at the table by your servers and cocktail server.

MAY WE BRING IN OUR OWN WINE?

We do not offer corkage for our banquet events. We offer a great selection of wine, please ask your Banquet Coordinator for a full wine list.

DO YOU HAVE A FOOD AND BEVERAGE MINIMUM OR ANY ADDITIONAL FEES?

Duke's does not require a food and beverage minimum for events within the set timeframes. You will only be charged for the food and beverage ordered. Food and beverage prices will be subject to a 4.167% HI State Tax and 18% gratuity.

WHEN DO YOU NEED A FINAL HEAD COUNT?

Final guest count is due 72 hours prior to your event. If a final guest count is not provided by the deadline, the tentative count will become your final guarantee.

CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian guests, as well as guests with allergy requests. Please let your Banquet Coordinator know if you have guest with special dietary needs and your server will present the options to your guests.

IS A DEPOSIT REQUIRED?

To guarantee your date and time for your event, we require a deposit of 50% of the estimated food cost and signed banquet agreement. Deposit payments may be processed through a credit card over the phone or sent in the form of a check.

WHEN IS FINAL PAYMENT DUE?

The balance can be paid by cash or credit card on the day of your event.

WHO DO I CONTACT FOR MORE INFORMATION OR TO BOOK AN EVENT?

Banquet Coordinator: KC Hendrickson

Banquet Assistant: Antonela Regatuso

Email: banquets@dukesmaui.com

Phone: 808.662.2978



ADDITIONAL POLICY INFORMATION

The following general policies and contract agreement are in place to ensure the best possible experience for your event at Duke's Beach House.

MENU SELECTION

Groups of 20 or more are required to select one of our banquet event menus. For banquets with plated meals, advance entrée selection is not necessary. Your guests may make their selection during the event. 'Ohana style menus are served on platters for self-serve family style, progressive meals. Each item on the 'Ohana style menu will be served to your guests. Notification of any guests with dietary restrictions as soon as possible is appreciated.

ATTENDANCE GUARANTEES

Final guest counts must be given no later than 72 hours prior to your event date. If no final count is received by this deadline, your tentative count will become your final guaranteed count. If the actual number of guests is less than the final guarantee, you will be charged based on the number you guarantee.

BAR SELECTION

We charge for drinks based on consumption. Bar selection is required 14 days prior to the event (hosted/partial hosted/not hosted).

FOOD AND BEVERAGE LIMITATIONS

Food and beverage prices are subject to change at any time and without notice. Food (with the exclusion of cakes), liquor, beer and wine must be purchased from the restaurant only. Cakes may be brought in on the day of the event, a \$2 per person cake cutting fee will apply.

TIME CONSTRAINTS

All dinner parties are allotted two and a half hours from your start time, unless the contract indicates otherwise. Likewise, breakfast, brunch, lunch and pupu parties are allotted two hours from your start time. If your party arrives late, we will try our best to accommodate your group, however, we cannot make any guarantees. If your party stays longer than the allotted time, Duke's will charge an overtime fee, which will be a minimum of \$25 per person, but could go as high as the room minimum associated with the space.

DEPOSITS AND CONTRACTS

We require a deposit and signed contract in order to secure your event date and time. The deposit is equivalent to 50% of the estimated food cost, which Duke's Beach House will determine for you. The deposit may be processed through credit card (please call us in order to process, at (808) 662-2978) or sent in the form of a check to Duke's Maui, LLC and mailed to:

Duke's Beach House

c/o Banquets/Events
130 Kai Malina Parkway
Lahaina, HI 96761

BILLING AND PAYMENTS

All events will be subject to one master bill. An 18% service charge will be added to all food & beverage contracted by the restaurant. 4.167% HI State Tax will be added to the entire bill at the end of your event. Final payment is due at the conclusion of your event. We accept cash and the following credit cards - Visa, Mastercard, American Express, Discover, Diner's Club or JCB.

CANCELLATIONS

Deposits are 100% refundable if cancellation is made more than seven days prior to date of event.

CONDUCT AND DAMAGES

It is required that one person be specified as the "contact person" for the event. The contracted client agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the establishment until the time all guests have left the establishment. This person will be held responsible for the conduct of your guests and recognize that we must act in accordance with Maui County Liquor Laws. We are not allowed to "knowingly permit any person under the influence of liquor or disorderly person to be or remain in or on the license premise." Duke's Beach House reserves the right to refuse to serve alcohol to any guest. You, the contracted client, must pay the restaurant any and all damages arising from the occupancy and use of the restaurant facilities by the client, client contractors, guests and any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the contracting client and/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting client.

OUR GUARANTEE TO YOU

In the event that the restaurant cannot perform according to the signed contract due to circumstances beyond its control, all deposits will be applied to a future date agreed upon by the restaurant and client, not to exceed one year and one month of the original date.



DUKE'S
Beach House
MAUI

DUKESMAUI.COM

130 Kai Malina Pkwy, Lahaina, HI 96761

808.662.2900

080318