
CELEBRATE

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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 20-60 guests
- Exclusive use of the Hale Koholā[®] Bar 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

DINNER EVENTS (20 guest minimum)
1ST SEATING: 4:00pm to 4:30pm
2ND SEATING: 7:30pm to 8:00pm

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:

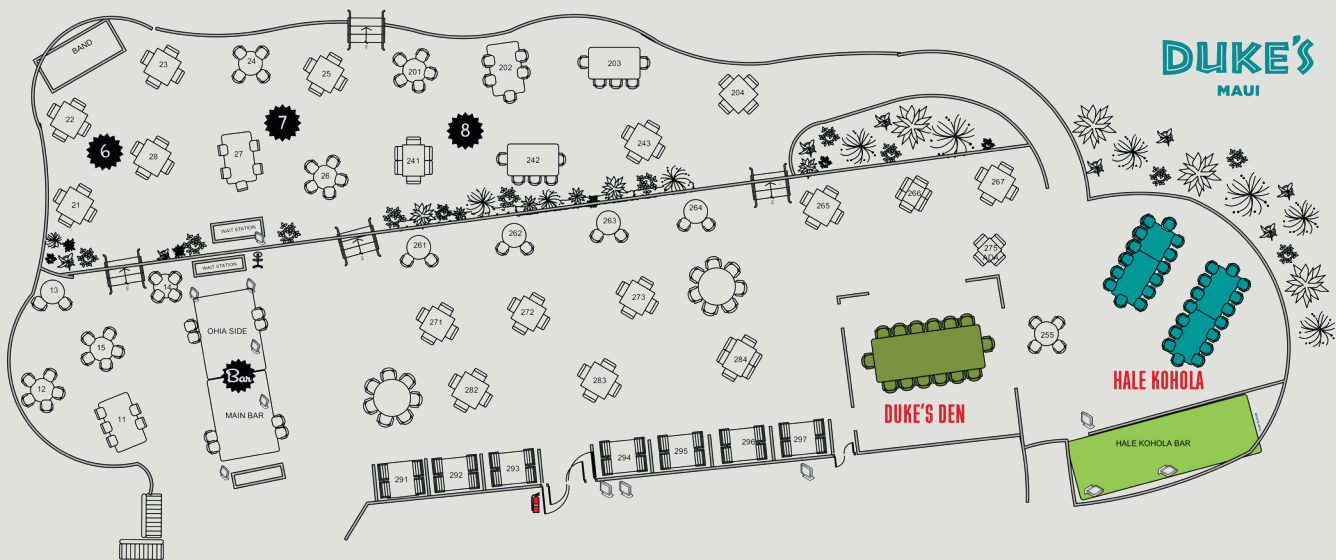
- **DUKE'S DEN**

12 | \$2,000-\$2,500 food and beverage minimum

- **HALE KOHOLĀ[®]**

Seats up to 60 guests | \$3,750 - \$11,200 food and beverage minimum

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.



EVENT MENUS

PLATED BREAKFAST

LANA'I

(20 guest minimum, 30 guest maximum)

STARTER:

MAUI GROWN FRUIT SAMPLER

ENTRÉES: (Select One):

KAHUNA PANCAKES

Tsunami sized, traditional style

BANANA & MACNUT PANCAKES

Local bananas, Molokai
macadamia nuts

KAMA'AINA OMELET

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

AVOCADO TOAST

9 grain wheat, balsamic tomatoes,
arugula, watermelon radish,
poached egg

LOCAL KINE EGGS & BACON

Cooked the way you like 'em,
toast, potatoes

\$39 *per person*

PLATED BRUNCH NI'HAU

(20 guest minimum, 30 guest maximum)

STARTER:

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, rice

AVOCADO TOAST

9 grain wheat, balsamic
tomatoes, arugula, watermelon
radish, poached egg

DUKE'S STYLE FRESH ISLAND FISH

Roasted with garlic, lemon and
sweet basil, rice, macaroni salad

MANGO BBQ CHICKEN SALAD

Grilled chicken, mango bbq sauce,
romaine, black beans, pepper jack
cheese, roasted corn, avocado-
tomato salsa, buttermilk dressing

DUKE'S CHEESEBURGER

1/2 lb. angus chuck & brisket blend,
aged cheddar, shredded lettuce,
tomato, maui island dressing,
brioche bun, fries

KOREAN STEAK STREET TACOS

Kal-bi marinated steak, salsa verde,
cabbage, onions, cilantro, corn
tortillas, chips

DESSERT: CRÈME BRÛLÉE DUO

\$49 *per person*

PLATED LUNCH ORCHID

(20 guest minimum, 30 guest maximum)

PUPU:

(Choice of one served family style):

PANKO CRUSTED CALAMARI CRISPY COCONUT SHRIMP

SALAD:

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, rice, mac salad

RIBS & CHICKEN PLATE LUNCH

Compart family farms, mango
BBQ pork ribs, all natural huli huli
chicken, macaroni salad, steamed
rice, pickled cucumbers

BEER BATTERED FISH SANDWICH

Locally brewed pale ale, fried crisp,
shaved cabbage, meyer lemon
remoulade, pickled cucumbers &
maui onion, brioche bun, fries

DESSERT: CRÈME BRÛLÉE DUO

\$59 *per person*

Children 10 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

BREAKFAST BUFFET

BIG ISLAND

(30 guest minimum)

FRESH FRUIT PLATTER

YOGURT & GRANOLA

SCRAMBLED EGGS

CHOICE OF ONE:

PANCAKES

FRENCH TOAST

CHOICE OF ONE MEAT:

BACON

PORTUGUESE SAUSAGE

CHICKEN SAUSAGE

CHOICE OF ONE STARCH:

POTATOES

FRIED RICE

WHITE RICE

INCLUDED BEVERAGE:

COFFEE

\$31 *per person*

BRUNCH BUFFET

O'AHU

(30 guest minimum)

SCRAMBLED EGGS

CHOICE OF:

FRESH FRUIT PLATTER

OR

WAIPOLI FARMS CAESAR

SALAD

CHOICE OF ONE:

PANCAKES

FRENCH TOAST

CHOICE OF ONE MEAT:

BACON

PORTUGUESE SAUSAGE

CHICKEN SAUSAGE

CHOICE OF TWO:

DUKE'S FISH

TERIYAKI CHICKEN

BBQ RIBS

KALUA PORK & CABBAGE

CHOICE OF ONE STARCH:

POTATOES

FRIED RICE

WHITE RICE

INCLUDED BEVERAGE:

**COFFEE, ICED TEA, & SOFT
DRINKS**

\$45 *per person*

LUNCH BUFFET

LOKELANI

(30 guest minimum)

WAIPOLI FARMS CAESAR

LOCAL VEGETABLES

CHOICE OF ONE:

PANKO CRUSTED CALAMARI

CRISPY COCONUT SHRIMP

MACADAMIA NUT HUMMUS

CHOICE OF TWO:

DUKE'S FISH

TERIYAKI CHICKEN

BBQ RIBS

KALUA PORK & CABBAGE

PETIT FILET WITH

WATERCRESS SAUCE

CHOICE OF ONE STARCH:

WHITE RICE

JASMINE HERBED RICE

DESSERT:

CRÈME BRÛLÉE DUO

INCLUDED BEVERAGE:

ICED TEA, & SOFT DRINKS

\$59 *per person*

Children 10 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

BRUNCH 'OHANA

(family style menu)

KAUA'I

(30 guest minimum)

FRESH FRUIT PLATTER

WAIPOLI CAESAR SALAD

CHOICE OF:

PANCAKES

FRENCH TOAST

CHOICE OF:

SCRAMBLED EGGS & BACON

EGGS BENEDICT

CHOICE OF TWO:

DUKE'S FISH

TERIYAKI CHICKEN

BBQ RIBS

KALUA PORK & CABBAGE

PETIT FILET WITH WATERCRESS SAUCE

CHOICE OF ONE STARCH:

POTATOES

FRIED RICE

WHITE RICE

DESSERT:

CRÈME BRÛLÉE DUO

INCLUDED BEVERAGE:

COFFEE, ICED TEA, & SOFT DRINKS

\$59 *per person*

LUNCH 'OHANA

(family style menu)

PUAKENIKENI

(30 guest minimum)

LOCAL VEGETABLES

CHOICE OF TWO:

PANKO CRUSTED CALAMARI

CRISPY COCONUT SHRIMP

MACADAMIA NUT HUMMUS

KOREAN STICKY RIBS

CHOICE OF SALAD:

WAIPOLI FARMS CAESAR

ROCKET SALAD

CHOICE OF TWO:

DUKE'S FISH

TERIYAKI CHICKEN

BBQ RIBS

KALUA PORK & CABBAGE

PETIT FILET WITH WATERCRESS SAUCE

SEARED AHI

CHOICE OF:

WHITE RICE

JASMINE HERBED RICE

DESSERT:

CRÈME BRÛLÉE DUO

INCLUDED BEVERAGE:

ICED TEA & SOFT DRINKS

\$69 *per person*

Children 10 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.

OHIA

(30 guest minimum)

PUPU: (Choice of two served family style):

MACADAMIA NUT HUMMUS

PANKO CRUSTED CALAMARI

COCONUT SHRIMP

WAIPOLI FARMS CAESAR

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

ENTRÉES:

BAKED DUKE’S STYLE FISH

Garlic, lemon & sweet basil glaze

MANGO BBQ RIBS

Compart Family Farms Duroc pork, Mango BBQ sauce

GRILLED ALL NATURAL CHICKEN

All natural chicken, huli brined, homestyle
teriyaki glaze

ACCOMPANIMENTS:

Duke’s Horseradish Mashed Potatoes

Fire Grilled Local Vegetables

Jasmine Herb Rice with Garbanzo Beans
& Daikon Seeds

Kula Creamed Corn

DESSERT:

CRÈME BRÛLÉE DUO

\$95 *per person*

Parties of 40 or more must be confirmed on one of the ‘Ohana Style Menus. Children 10 and under will be charged half of the menu price. Menu items and prices are subject to change due to seasonal availability

MAILE

(30 guest minimum)

PUPU: (Choice of two served family style):

PANKO CRUSTED CALAMARI

COCONUT SHRIMP

CRAB & MAC NUT WONTONS

MACADAMIA NUT HUMMUS

SALAD: (Choice of one served family style):

ROCKET SALAD

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

WAIPOLI FARMS CAESAR

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

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, huli brine, homestyle
teriyaki glaze

ACCOMPANIMENTS:

Jasmine Herb Rice with Garbanzo Beans &
Daikon Seeds

Sesame Ginger Bok Choy

Duke’s Horseradish Mashed Potatoes

Kula Creamed Corn

DESSERT:

CRÈME BRÛLÉE DUO

\$119 *per person*

EVENT MENUS

PLATED DINNER MENU

PIKAKE

(20 Guest Minimum, 30 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, house rice, seasonal vegetables

SAUTEED MACNUT

& HERB CRUSTED FISH

Parmesan & panko dusted, lemon caper butter, jasmine farro rice

RIB & CHICKEN PLATE

Compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers

DESSERT:

CRÈME BRÛLÉE DUO

\$88 *per person*

PLATED DINNER MENU

GARDENIA

(20 Guest Minimum, 30 guest Maximum)

PUPU:

(Select two served family style):

COCONUT SHRIMP

PANKO CRUSTED CALAMARI

MANGO BBQ RIBS

MACADAMIA NUT HUMMUS

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, house rice, seasonal vegetables

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

Greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

RIB & CHICKEN PLATE

Compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers

DESSERT:

CRÈME BRÛLÉE DUO

\$99 *per person*

Children 10 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.



PLATTER OPTIONS

Platters may be added to any existing menu

Coconut Shrimp	9.00 each
Panko Crusted Calamari	6.00 each
Mango BBQ Ribs	8.00 each
Poke Taco	10.00 each
Crab & Mac Nut Wontons	8.00 each
Macadamia Nut Hummus	6.00 each
White Chocolate Chip Cookies	4.00 each

Items are priced per person. 20 person minimum.



BEVERAGE/BAR OPTIONS

Beverage service is offered at the table by your server and/or cocktail server. Beverages not included in the menu price will be charged on consumption. There are a variety of hosted drink options for you to choose from. Feel free to host anything from a full open bar to an event where beverages are not included for your guests. Below are the suggested beverage hosting options for your event:

HOSTED OPEN BAR - NO LIMIT

SPECIFIED HOSTED BAR - BEER & WINE ONLY (FOR EXAMPLE)

HOSTED BAR WITH LIMIT - SET AMOUNT LIMIT

HALE KOHOLĀ® BAR

DINNER EVENT

The bar in the Hale Koholā® is open to the general public during dinner service and is available on a first come, first serve basis. In order to have the exclusive use of the Hale Koholā® Bar for your event, a site fee would apply.

DAYTIME EVENT

The bar in the Hale Koholā® is not open during breakfast and lunch service. In order to have Hale Koholā® Bar setup and staffed for your event, a \$300 fee would apply.

Please note: For events that do not have a hosted beverage service, all non-hosted beverages will be presented on a single separate check.



FREQUENTLY ASKED QUESTIONS

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

Most types of events can be hosted at Duke's Beach House, including wedding dinners, rehearsal dinners, post wedding brunches, corporate events, baby showers, wedding showers and holiday parties. Breakfast, brunch, lunch and dinner events are also available.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

The Hale Kohola may accommodate parties of up to 60 guests in this area.

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?

Self parking is complimentary and 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 \$3 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 10 and under may order a la carte from the keiki menu. For events confirmed on an `ohana style menu, children 10 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.

HOW ARE THE TABLES SET UP FOR MY EVENT?

Your guests will be seated at long, rectangular tables that may accommodate up to approximately 20 guests. Our setup includes candles, cloth napkins, glassware, flatware, and personalized menus.

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. Our staff will announce a last call 30 minutes prior to the end of the event. Should the event last longer than the allotted time frame, a \$25 per person, per 1/2 hour overtime fee will apply.

DO YOU HAVE LIVE MUSIC PLAYING?

We provide live music daily from 12:30pm - 2:30pm, 3:00pm - 5:00pm, and 5:30pm - 8:00pm 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 \$300 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 requires food and beverage minimums for all events, please inquire with the event coordinator.

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 guest count.

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 food and beverage minimum and signed event contract. Deposit payments may be processed through a credit card or sent in the form of a check. All deposits will be applied to your bill on the day of your event.

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

Email: banquets@dukesmaui.com

Phone: 808.633.2054



TERMS AND CONDITIONS

The following terms and conditions 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 \$3 per person cake cutting fee will apply. In accordance with Maui County Liquor Laws, outside alcoholic beverages may not be brought into the restaurant, and no more than one alcoholic beverage may be ordered by a guest at one time. Duke's Maui has a maximum of 2 shots per person policy.

TIME RESTRICTIONS

All dinner parties are allotted two and a half hours from the scheduled start time of your event, 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 for the event, the scheduled start time will still be used. While we will try our best to accommodate a late arrival, we cannot guarantee that you will be able to stay longer; you may be asked to leave if we have other scheduled events or reservations. If your party wishes to stay longer or exceeds the time limit, we will charge an over time fee which will equal to \$25 per person, per 30 minutes.

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 food and beverage minimum, which Duke's Beach House will determine for you. The deposit may be processed through credit card 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. A service charge, currently 22% of the total food, beverage, and fee revenue (plus all applicable taxes), will be added to all charges. Included as part of the service charge is gratuity (currently 20% of total charges), that is paid directly to food and beverage service staff. The remainder of the service charge is retained by the restaurant to cover non-itemized costs of coordinating and running the 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

Event deposits are fully refundable up to seven days prior to the scheduled event. Events cancelled within seven days of event are non-refundable.

CONDUCT AND DAMAGES

One person must be identified as the 'contact person' for the event. The person signing the Event Contract agrees to assume responsibility for any damages or loss on the premises, from the time guests enter the restaurant until the time all guests have left the restaurant. Additionally, this person will be held responsible for the conduct of your guests. We must act in accordance with Maui County and Hawaii State Liquor Laws which means that we are not allowed to 'knowingly permit any person under the influence of liquor or any disorderly person to be or remain in or at the restaurant'. Duke's Beach House reserves the right to refuse to serve alcohol to any guest. The person signing the Event Contract agrees to pay Duke's Beach House for any and all damages arising from the occupancy and use of the restaurant for the event including any contractors, guests and any person(s) present for the event. Payment for such damages shall be due immediately upon receipt of an invoice detailing repair costs. Duke's Beach House does 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 person signing the Event Agreement and/or attendees at the event that are not reported within 72 hours of the conclusion of the event shall be waived.

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.

