

Stephen Ludwig Photography



YOUR *special* DAY

**DUKE'S**  
Beach House  
MAUI

# *Aloha* WELCOME TO DUKE'S BEACH HOUSE MAUI

*A spectacular oceanfront setting, perfect for your celebration*

Congratulations on your upcoming wedding! Few locations on Maui rival the oceanfront setting of Duke's Beach House for your wedding events. From a Welcome to Maui Reception and Post Wedding Brunch to your Wedding Ceremony and Dinner, Duke's Beach House offers a breathtaking backdrop to your most important memories.

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.

With its panoramic ocean views, the new Hale Koholā® is the perfect space for your event. This open-aired dining room boasts a beautiful Ohia trellis which provides weather resilient seating all year round.

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<sup>®</sup>

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 Koholā<sup>®</sup> Bar available, room rental fee applies
- Private use of the Hale Koholā<sup>®</sup> available, room rental fee applies

# WEDDING EVENTS

## **Welcome Reception/Appetizer/Pupu Parties**

*(25 guest minimum)*

2:30pm-4:30pm

The perfect way to welcome your guests to Maui! Host your favorite cocktails and island appetizers, while your guests enjoy the beauty of a west Maui sunset!

## **Rehearsal Dinner** *(20 guest minimum)*

1st SEATING: 5:00pm - 7:30pm

2nd SEATING: 8:30pm - 11:00pm

Duke's offers the perfect atmosphere to celebrate with your friends and family in our beautiful open-aired Hale Koholā®.

## OUR DAY

### **Wedding Dinner** *(20 guest minimum)*

1st SEATING: 5:00pm - 7:30pm

2nd SEATING: 8:30pm - 11:00pm

Duke's offers a spectacular setting for your most important day! Enjoy toasts and cake cutting with a beautiful, oceanfront backdrop.

### **Rehearsal & Wedding Luncheons** *(20 guest minimum)*

11:00am or 12:00pm reservations times

Enjoy the same beautiful setting for lunch. Rehearsal and wedding luncheons offer options for every budget!

## MR. & MRS. BRUNCH

### **Post Wedding Brunch/Rehearsal Brunch**

*(20 guest minimum)*

11:00am or 12:00pm reservations times

Host a post-wedding brunch in our open-aired Hale Koholā®, as a farewell to your guests. Brunch makes a wonderful option for your morning rehearsal event.

### **Post Wedding Breakfast/Rehearsal Breakfast**

*(20 guest minimum)*

8:00am or 10:00am reservations times

Treat your guests to a thank you breakfast for your wedding guests, before they depart for home. Breakfast is also a great, cost effective way to host a rehearsal event at Duke's!

## WEDDING CAKES

Cakes may be brought in on the day of the event. A cake cutting fee of \$2 per person will apply. Please ask your banquet coordinator if you would like a list of local wedding cake companies.



## CEREMONIES

Duke's offers wedding packages which would include a ceremony location on our Hale Koholā®. 50 guest maximum for ceremony location.

## FOOD & BEVERAGE REQUIREMENTS

**Do you have a food and beverage minimum or any additional fees?**

Duke's does not require a food and beverage minimum for most events. Food and beverage minimums are required for wedding packages, Hale Koholā® buyout, and for partial buyout of the dining room.

## ROOM RENTAL FEES

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



# HAPPILY EVER AFTER

## DUKE'S WEDDING PACKAGES

### WEDDING TIMELINE

Weddings offered with start times 10:00am - 3:00pm

#### Sample Wedding Timeline:

3:00pm - 3:45pm Wedding Ceremony on Hale Koholā®

3:45pm - 4:30pm Cocktails & Passed Pupus

4:30pm - 7:00pm Dinner Service on Hale Koholā®

*Parties not needing a site for the ceremony may be offered other timing options.*

### Wedding Menus (30 Person Minimum/Host Bar Required)

**HIBISCUS PLATED MENU:** (\$70 per person) for 30-40 guests

**ʻOHANA FAMILY STYLE MENUS:** (\$65 or \$85 per person) for 40+ guests

\*\*\*Parties of 40 or more must be confirmed on Ilima or Lehua ʻOhana Menu.

### Site Fee Applies

Pricing includes the location for the ceremony, cocktail reception and dinner, but does not include coordination beyond meal service. Additional services and amenities include Officiant, Wedding License and Décor must be coordinated by your wedding coordinator or by the booking party.

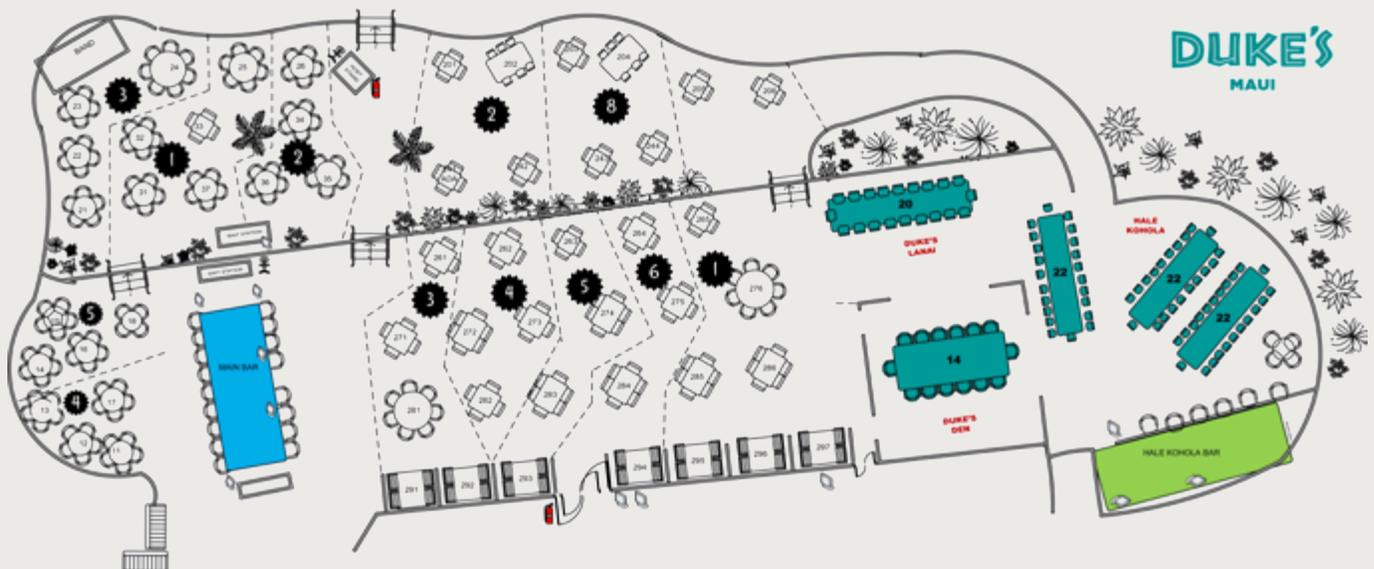
# RESTAURANT LAYOUT

We offer three distinctly different areas for seating:

- **DUKE'S DEN**  
Seats 14
- **HALE KOHOLA®**  
Seats 40-60
- **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**

**\$26** *per person*

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

### 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**

**\$32** *per person*

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

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### ADD SELF SERVICE JUICE BAR:

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

**\$90** *1.5 Gallons*

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# EVENT MENUS

## BUFFET MENUS

### OAHU BRUNCH

*(35 guest minimum)*

**FRESH FRUIT**

**GRANOLA & YOGURT**

**SCRAMBLED EGGS**

**BREAKFAST POTATOES**

**BACON**

**MIXED GREEN SALAD**

**DUKE'S BAKED FISH**

**HULI HULI CHICKEN**

**SEASONAL VEGETABLES**

**RICE**

### BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

**\$37** *per person*

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

### KAUAI LUNCH

*(35 guest minimum)*

**MIXED GREEN 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

**\$42** *per person*

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

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### ADD SELF SERVICE JUICE BAR:

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

**\$90** *1.5 Gallons*

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# 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, 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

#### BEVERAGE CHOICE:

Coffee

**\$28** *per person*

## PLATED BRUNCH

### NI'IHAU

(20 guest minimum, 40 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

##### **DUKE'S BREAKFAST SANDWICH**

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

##### **DUKE'S STYLE FRESH ISLAND FISH**

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

##### **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, fries

##### **ROASTED TURKEY, BACON & BRIE**

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

#### DESSERT:

##### **TROPICAL SORBET**

#### BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

**\$35** *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, rice, seasonal vegetables

##### **PETITE FILET**

Dijon rubbed, Waipoli Farms watercress sauce, Maui onion jam, rice, seasonal vegetables

##### **GRILLED ALL NATURAL CHICKEN BREAST**

All natural chicken, shoyu, garlic, ginger, rice, seasonal vegetables

#### DESSERT:

##### **TROPICAL SORBET**

#### BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

**\$37** *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 40 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 & 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:

#### TROPICAL SORBET

### BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

**\$85** per person

# EVENT MENUS

## COCKTAIL STYLE MENU

### LOKELANI PUPU PARTY

(25 Guest Minimum)

Offered 2:30pm-4:30pm

#### PANKO CRUSTED CALAMARI

Guava cocktail sauce, Meyer lemon remoulade

#### GRILLED VEGETABLE SKEWER

Red and yellow peppers, onion and pineapple

#### CRAB & MACNUT WONTONS

Crabmeat, cream cheese, macadamia nuts, mustard plum sauce

#### COCONUT SHRIMP

Lilikoi dipping sauce

#### CHICKEN SKEWER

Brochette of teriyaki chicken

#### KAHUNA SLIDER

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

#### WHITE CHOCOLATE CHIP COOKIES

macadamia nuts

**\$39** *per person*

## PLATED DINNER MENU

### PLUMERIA

(20 Guest Minimum, 40 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, Haiku tomato lemon caper butter, house rice, seasonal vegetables

#### MANGO BBQ RIBS

Slow roasted, island style baby back ribs, original mango BBQ sauce, house rice, seasonal vegetables

#### GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined, mashed potatoes, seasonal vegetables

#### DESSERT:

#### TROPICAL SORBET

#### BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

**\$55** *per person*

## PLATED DINNER MENU

### HIBISCUS

(20 Guest Minimum, 40 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, 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

USDA Prime beef, Maui onion jam, mashed potatoes, cream corn

#### GRILLED ALL NATURAL CHICKEN

all natural chicken, citrus brined, mashed potatoes, seasonal vegetables

#### DESSERT:

#### TROPICAL SORBET

#### BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

**\$70** *per person*

Children 12 years old and under may order a la carte from the 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*

Shrimp Cocktail	2.75 each
Crab and MacNut Wonton	3.50 each
Blackened Ahi Chips	3.00 each
Coconut Shrimp	3.75 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
White Chocolate Chip Cookies	2.50 each

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



# 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

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### HALE KOHOLĀ<sup>®</sup> BAR

#### DINNER EVENT

The bar in the Hale Koholā<sup>®</sup> 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<sup>®</sup> Bar for your event, a site fee would apply.

#### DAYTIME EVENT

The bar in the Hale Koholā<sup>®</sup> is not open during breakfast and lunch service. In order to have Hale Koholā<sup>®</sup> Bar setup and staffed for your event, a \$150 fee would apply.

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

# CUSTOMIZE YOUR BAR MENU

Customize your bar menu with a signature cocktail! You may also select a **Bride's Signature Cocktail** and a **Groom's Signature Cocktail!** Use the list below for inspiration:



## SIGNATURE COCKTAILS

**'Mint To Be'** (Koloa Mojito)- \$12

Koloa Light Rum infused with mint and lime. Light & refreshing!

**'Something Blue'** (Ocean Mile)- \$12

Ocean Vodka, Koloa Coconut Rum, blue curacao and pineapple juice

## OTHER SIGNATURE COCKTAIL OPTIONS

**TROPICAL BEACH DRINKS** | \$11-\$12

**'Dig Me' Daiquiri:** Passion fruit juice, strawberries, lemon and lime juices blended with rum

**Duke's Lemonade:** Citrus vodka, lemonade, splash of cranberry

**Molokai Margarita:** Gold tequila and Grand Marnier

**Lava Flow:** Blended pineapple juice, coconut syrup, strawberries and rum

**Misty Sunset:** Ocean Vodka, Campari and Lilikoi topped with Lokelani Sparkling Rosé

**MAI TAI** | \$13

Fresh squeezed passion-orange-pineapple juices with two different types of rum and orange curacao

**EXOTICS** | \$13

**Paniolo Smash:** Paniolo whiskey, Peach Schnapps, fresh pineapple, lime

**Cane Field Cosmo:** Ocean Vodka, Cointreau, fresh orange, lime, splash of cranberry

**Lemon Drop:** Chilled Absolut Citron, splash of sweet & sour, triple sec, served up with a sugar coated rim

**Luscious Lilikoi:** Ocean Vodka, passion fruit, shaken

## DRAFT BEER

*Duke's proudly uses the 29° Blizzard Draft System*

Duke's Blonde Ale, Kona Brewing	7.5	Stella Artois	7
Pau Hana Pilsner, Maui Brewing	8	Fresh Squeezed IPA	8
Fire Rock Pale Ale, Kona Brewing	7.5	Coors Light	6.5
Big Swell IPA, Maui Brewing	8	Dos Equis Amber	7
Koko Brown, Kona Brewing	7.5	Rotating Handle	Market
Pacifico	7		

If you are selecting a no-host bar, your servers will take drink orders from the table and they will be placed on a separate check, 1 check maximum per table. We are not able to provide separate checks for everyone in the party.

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

# WINE LIST

## BARREL TO GLASS

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

## SPARKLING WINE & CHAMPAGNE

	GLASS	1/2 BTL	BTL
<b>LOKELANI</b> Sparkling Rosé   Maui, Hawaii	12		58
<b>SCHARFFENBERGER</b> Brut   North Coast	10.5		52
<b>DOMAINE CARNEROS VINTAGE</b> Brut   Napa			65
<b>VEUVE CLICQUOT 'YELLOW LABEL'</b> Brut   Reims, France		60	115

## WHITES & ROSÉ

<b>COPPOLA 'SOFIA'</b> Rosé   Monterey County, CA	10		38
<b>DR. L.</b> Riesling   Mosel, Germany	9		34
<b>CAPOSALDO</b> Pinot Grigio   Delle Venezie, Italy	9.5		36
<b>FERRARI CARANO</b> Fume Blanc   Sonoma County			35
<b>STOLPMAN</b> Sauvignon Blanc   Ballard Canyon, California	13		50
<b>CLOUDY BAY</b> Sauvignon Blanc   Marlborough, New Zealand			70
<b>BUTTER</b> Chardonnay   California	12		46
<b>TALBOTT 'LOGAN'</b> Sleepy Hollow Chardonnay   Santa Lucia Highlands	15		58
<b>ROMBAUER</b> Chardonnay   Carneros			79

## REDS

<b>ELOUAN</b> Pinot Noir   Oregon	12		46
<b>BEDROCK WINE CO. 'THE WHOLE SHEBANG'</b> Zinfandel Blend   CA	9		34
<b>CHARLES SMITH 'BOOM BOOM'</b> Syrah   Columbia Valley, WA	12		46
<b>DECOY BY DUCKHORN</b> Merlot   Sonoma County			59
<b>J. LOHR</b> Cabernet Sauvignon   Paso Robles	10		38
<b>JUSTIN</b> 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?**

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 also are available.

## **HOW MANY GUESTS CAN YOUR LOCATION HOLD?**

The Hale Kohola may accommodate parties of 40-60 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?**

Self parking is complimentary and valet parking 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 your banquet coordinator.

## **HOW ARE THE TABLES SET UP FOR MY EVENT?**

Your guests will be seated at long, rectangular tables that may accommodate approximately 20 guests. Our setup includes candles, cloth napkins, glassware, flatware, and personalized menus (excluding buffet service). White tablecloths may be added upon request.

## **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 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. A food and beverage minimum will apply for a buyout or should your event exceed the time limit.

## **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 be come 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 estimated food cost 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](mailto:banquets@dukesmaui.com)

**Phone:** 808.662.2978



# TERMS AND CONDITIONS

## **GENERAL POLICIES AND CONTRACT AGREEMENT**

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. Children 12 and under may order a la carte from the keiki menu on plated menu events and will receive half off of the menu price on the buffet and 'Ohana style menus.

## **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 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 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 the buyout room rental 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 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 20% 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 18% 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.



DUKESMAUI.COM

130 Kai Malina Pkwy, Lahaina, HI 96761

808.662.2900