



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.

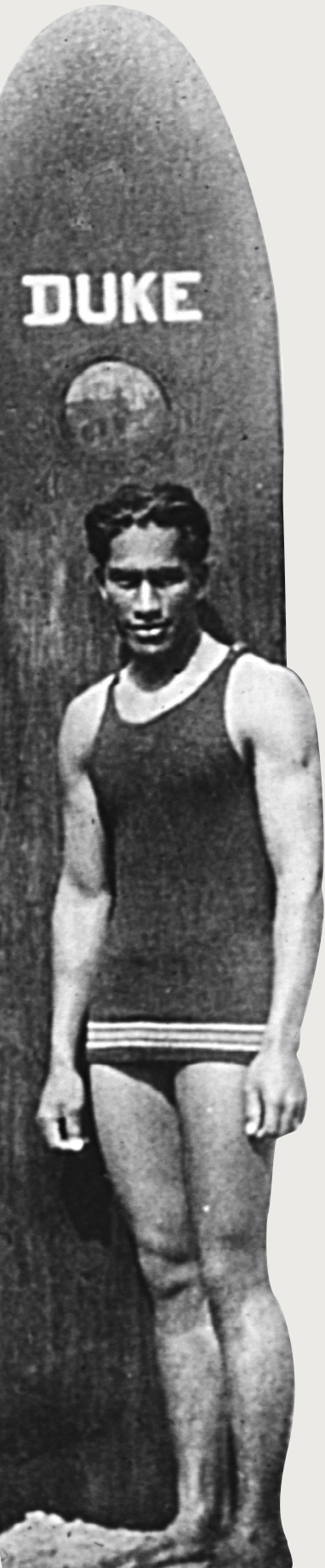
Our setting is just the beginning of what makes hosting your event at Duke's Beach House a truly memorable occasion.

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 KOHOLA[®]

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

WEDDING EVENTS

Welcome Reception/Appetizer/Pupu Parties

(25 guest minimum)

3:00pm-5:00pm

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®.

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 would be required for wedding packages, with ceremony location for parties of less than 30 and for a 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)

HIBICUS PLATED MENU: (\$70 per person) for 30-50 guests

LEHUA FAMILY STYLE MENU: (\$85 per person) for 40+ guests

***Parties of 50 or more must be confirmed on Lehua Ohana Menu.

Site Fee Applies

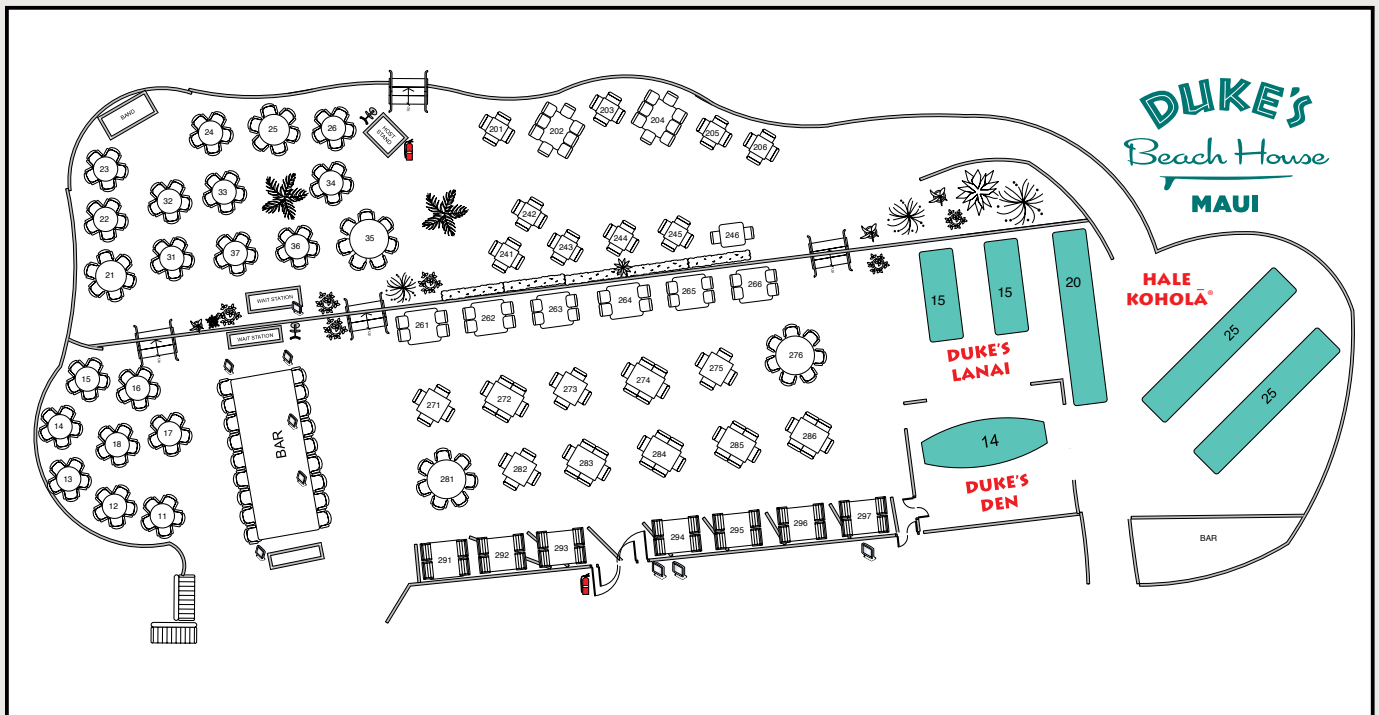
Pricing includes the location for the ceremony, cocktail reception and dinner, but does not include coordination beyond meal service. Additional services and amenities include Officiant, Wedding License and Décor must be coordinated by your wedding coordinator or by the booking party.

RESTAURANT LAYOUT

We offer three distinctly different areas for seating:

- **DUKE'S DEN**
Seats 14
- **HALE KOHOLA®**
Seats 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, includes milk.

Menu items and prices are subject to change due to seasonal availability

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, includes milk.

Menu items and prices are subject to change due to seasonal availability

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.

Menu items and prices are subject to change due to seasonal availability

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.

Menu items and prices are subject to change due to seasonal availability

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

Pohole ferns, hearts of palm, taro, kabocha squash, pepperjack, Maui onion jam, watercress cream, sliced papaya with lime

LOCAL KINE EGGS & BACON

Cooked the way you like 'em, toast

BEVERAGE CHOICE:

Coffee

\$26 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

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 JIDORI 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 & 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 JIDORI 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

\$39.00 *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 JIDORI CHICKEN

all natural chicken, citrus brined

DESSERT:

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$55.00 *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 JIDORI CHICKEN

all natural chicken, citrus brined

DESSERT: (Select One):

LAVA CAKE

TROPICAL SORBET

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$70.00 *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.



BEVERAGE OPTIONS

One of the most important aspects of your event to consider is your host bar. There are a variety of bar options for you to choose from. So whether you host a full open bar, a no host bar or something in between, the choice is yours. You may also set a limit on your host bar and select the beverages that will be hosted, there is a host bar for every budget. A custom beverage menu can be created for you and your guests, featuring your bar selections. Below are the suggested host bar options for your event:

- HOST BAR** - No Limit
- HOST BAR** - Beer & Wine Only
- HOST BAR** - \$ Amount Limit

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.

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.



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)- \$10

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

'Something Blue' (Ocean Mile)- \$10

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

OTHER SIGNATURE COCKTAIL OPTIONS

TROPICAL BEACH DRINKS | \$10

'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

'Awapuhi' (Wild Ginger): Citrus Vodka, Canton Ginger Liqueur and fresh lemon, with a dash of bitters

MAI TAI | \$12

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

EXOTICS | \$12

Moana Sunset: Ocean Vodka, pomegranate, peach and cranberry

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	Fire Rock Pale Ale, Kona Brewing	7
Pau Hana Pilsner, Maui Brewing	7	Big Swell IPA, Maui Brewing	7
Black Rock Lager, Maui Brewing	7	Stella Artois	6.5
Pacifico	6.5	Fresh Squeezed IPA	7
Anthem Cider	8	Coors Light	6
Rotating Handle	Market	Fat Tire Amber Ale	8

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
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 your 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 be come 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



GENERAL POLICIES AND CONTRACT AGREEMENT

GENERAL POLICIES AND CONTRACT AGREEMENT

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. 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 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.



DUKESMAUI.COM

130 Kai Malina Pkwy, Lahaina, HI 96761

808.662.2900