





ALOHA!

Welcome to Duke's Kauai

Few locations on Kaua'i rival the oceanfront setting of Duke's Canoe Club. Just steps from the sandy shores of Kalapaki Beach, our openair restaurant offers some of the most spectacular sweeping views of Nawiliwili Bay and the Haupu mountain range.

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

Our beautiful restaurant provides you and your guests with a nostalgic walk back in time to Duke Kahanamoku's golden era. Original photos and memorabilia are showcased throughout the restaurant along with Koa wood and lava rock, which are native materials to Hawaii.

The vaulted ceiling of the main dining room boasts our namesake, Duke Kahanamoku's original Koa canoe the "Liokeokeo." This legendary canoe magnificently suspends above the cascading waterfall.

Duke's Kaua'i specializes in fresh fish along with premium steaks and produce from local farms. We offer an extensive selection of plated menu options showcasing these ingredients.

Duke Kahanamoku served as Hawaii's official 'Ambassador of Aloha' and believed in meeting and leaving people with Aloha. Duke's Kaua'i carries on his legacy and serves every event with Aloha – the genuine, friendly service that is a signature of Duke's and the family of T S Restaurants.

So whether it is an intimate gathering or large scale luncheon or wedding reception; this is the experience you have been envisioning.



MEAL PERIODS

Continental Breakfast Events (20 guest minimum)

8:00am or 10:00am reservation times

Luncheon Events (20 guest minimum)

11:00am-1:00pm reservation times

Dinner Events (20 guest minimum)

4:30pm-6:00pm reservation times

ADDITIONAL POLICY INFORMATION

An 18% Service Charge and State & Local Sales Tax (4.167) will be added to the entire bill at the conclusion of your event. Menu prices and menu options are subject to change seasonally and at anytime.

We recommend that parties of 20 or more are assigned with a set menu. To guarantee your reservation, we require a signed contract and a 50% deposit in the form of a check payable to Duke's Kaua'i that you can mail to our banquet manager, Scott Engle:

Duke's Canoe Club Kaua'i c/o Scott Engel PO Box 1988 Lihue, HI 96766

You are able to pay the balance with a credit card or cash at the conclusion of your event. We believe our service program is world class and with the care taken in personally designing your event, any changes to the event menu or timing need to be made 1 week in advance to suit your needs. Final quest count numbers must be guaranteed 1 week prior to your event.

RESTAURANT POLICES & NOTES

Duke's Kaua'i practices responsible service of alcohol in alignment to Kaua'i County Liquor Laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's Kaua'i reserves the right to refuse alcohol to guests. Duke's Kaua'i does not allow outside alcohol to be served in the restaurant, no corkage available for banquets.

WEDDING & BIRTHDAY CAKES

Duke's Kaua'i does not charge a cake cutting fee.

CONTACT INFORMATION

Banquet Coordinator
Scott Engel
banquets@dukeskauai.com
www.DukesKauai.com
808.246.9599

FREQUENTLY ASKED QUESTIONS

What type of events can I host at Duke's Kaua'i?

Duke's Kaua'i may host all types of events including wedding luncheons, rehearsal luncheons, corporate events, baby showers, wedding showers and holiday parties. Breakfast and lunch events are available.

How many guests can your location hold?

Our private, open-aired and covered event area is located within our existing dining room area and may accommodate parties up to 200.

Do I need to select a banquet menu?

Parties of 20 or more are considered "large parties" and are encouraged to select from one of our banquet menus. However, we can also accommodate orders off our regular dining room menu. Menus and prices are subject to change without notice.

Where can my quests park for my event?

Complimentary valet is offered from 10:30am-10:00pm. Self-parking is also available.

Can I bring my own cake?

Yes, you may bring in a cake and we do not charge a cake cutting fee. Cakes should be delivered the day of the event. 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 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, children 12 and under may order a la carte from our Keiki Menu. 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?

Breakfast and lunch events have a 2 hour allotment for each event.

Do you have live music playing?

We provide live music daily from 4pm-6pm except Tuesdays and Saturdays. We also have live music from 8:30pm-10:30pm in our Barefoot 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.

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. You will only be charged for the food and beverage ordered. Food and beverage prices will be subject to 4.167% HI State Tax and 18% gratuity.

When do you need a final head count?

Final guest count is due 1 week prior to your event.

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 quests.

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: Scott Engel Email: banquets@dukeskauai.com

Phone: 808.246.9599



BREAKFAST MENU

CONTINENTAL BREAKFAST

BANANA MACADAMIA NUT MUFFINS
CARROT BREAD MUFFINS
FRESH ISLAND FRUIT
COFFEE
TEA

\$15.00 per person



LUNCH MENU

KALAPAKI

(20 Guest Minimum)

ENTRÉE (Select One):

FISH & CHIPS

Beer battered island Mahi Mahi, waffle fries, homemade tartar sauce

CHEDDAR BURGER

Local grass fed beef, aged cheddar, shredded lettuce, tomato & Maui island dressing

KALUA PORK SANDWICH

Mango barbecue pork, watercress, red onion, taro bun

CHICKEN CAESAR

Fire grilled chicken, crisp romaine, aged parmesan, garlic croutons

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$20.00 per person

LUNCH MENU

KAPA'A

(20 Guest Minimum)

ENTRÉE (Select One):

MANGO BBO RIBS

Slow cooked, mango barbeque sauce glazed, grilled Big Island Style

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

Stuffed with crab & macadamia nuts, miso beurre blanc

KOREAN STREET TACOS

Kochujan marinated steak tacos topped with salsa verde, lettuce, onion, & cilantro in two flour tortillas

CHICKEN WRAP

Fire grilled chicken breast, steamed brown rice, organic greens, wasabi drizzle

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$24.00 per person

LUNCH MENU

DUKE'S PUPU PARTY

(20 Guest Minimum)

PANKO CRUSTED CALAMARI

Guava cocktail sauce, Meyer lemon remoulade

CAESAR SALAD

Crisp romaine, aged parmesan, garlic croutons

BBQ CHICKEN FLATBREAD

Fire grilled chicken, confit onions, mango BBQ sauce, fresh cilantro

COCONUT SHRIMP

Lilikoi dipping sauce

TERIYAKI BEEF & VEGETABLE SKEWERS

Brochette of teriyaki steak and local vegetables

\$26.00 per person



LARGE DINNER PARTIES

WAIMEA

(20 Guest Minimum, 50 Guest Maximum)

Offered only at 4:30pm and 6:30pm seating times

STARTER:

(Select One)

CAESAR SALAD

Crisp romaine, aged parmesan, garlic croutons

SEASONAL SOUP

Chef's selection

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

LEMONGRASS GRILLED FREE RANGE CHICKEN

Summer squash risotto cake, local watercress, raddish salad

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$43.00 per person

LARGE DINNER PARTIES

HANALEI

(20 Guest minimum, 50 Guest Maximum)

STARTER:

PUPU PLATTER

Crab & Mac Nut Wontons, Coconut Shrimp and Panko Crusted Calamari

CAESAR SALAD

Crisp romaine, aged parmesan, garlic croutons

CHOICE OF:

BAKED 'DUKE'S STYLE' FISH

Garlic, lemon & sweet basil glaze

SEARED SEVEN SPICE AHI

Medium rare, papaya mustard sauce

SLOW ROASTED PRIME RIB

A cut of the finest Double Ranch Signature beef

LEMONGRASS GRILLED FREE RANGE CHICKEN

Summer squash risotto cake, local watercress, raddish salad

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$55.00 per person

Please inquire about adding a dessert course and pricing.
Please inquire about adding a salad bar for an additional cost.

Children 12 years old and under may order a la carte from our Keiki Menu at lunch and dinner.



BEVERAGE OPTIONS

(Based on consumption)

BAR/ALCOHOL TAB

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.

Beverage Selections:		Price Range:
Draft/Local Beer		\$5.50-\$7.00+
Wine by the Glass		\$8.00-\$15.00+
Premium Drinks		\$10.25-\$11.00+
Standard Drinks		\$6.50-\$9.25+
Tropicals		\$9.00-\$13.00+
Cordials		\$9.25-\$10.00+

SPARKLING WINE & CHAMPAGNES	GLASS	BOTTLE
MIONETTO Prosecco, D.O.C., Treviso, Italy	_	42
GRUET Brut, New Mexico VEUVE CLICQUOT 'Yellow Label', Brut, Reims, France	9	45 90
DOM PERIGNON Épernay, France		199
DADDEL TO CLACC		
BARREL TO GLASS	0	
LINE 39 Chardonnay, California NOBILO Sauvignon Blanc, Marlborough, New Zealand	8 10	
LINE 39 Cabernet Sauvignon, California	8	
ANGELINE 'Reserve' Pinot Noir, California	10	
WHITE WINES		
TAPIZ Rosé, Mendoza, Argentina	10	40
SELBACH 'Ahi' Riesling, Mosel, Germany MONCHHOF 'Mosel Slate' Riesling, Spatlese, Germany	9	36 49
ROBERT PEPI Pinot Grigio, California	8.5	34
ACROBAT Pinot Gris by King Estate, Oregon	9.5	38
PALMINA Pinot Grigio, Santa Barbara County FERRARI CARANO Fume Blanc, Napa Valley		40 32
ST. SUPERY Sauvignon Blanc, Napa Valley	9.5	38
KIM CRAWFORD Sauvignon Blanc, Marlborough, New Zealand	12	48
CAPE MENTELLE Sauvignon Blanc Semillon, Margaret River, Australia RAYMOND "R" COLLECTION Chardonnay, California	10	56 40
BUTTER Chardonnay, California		44
LA CREMA Chardonnay, Sonoma Coast	15	50
STUHLMULLER 'Estate' Chardonnay, Alexander Valley ROMBAUER Chardonnay, Carneros	15	60 75
		, ,
RED WINES		
ANGELINE Pinot Noir, California	9 12	36 48
MEIOMI Pinot Noir, California SHERWOOD Pinot Noir, Waipara Valley, New Zealand	12	52
TESTAROSSA Pinot Noir, Santa Barbara County		60
PULENTA 'La Flor' Malbec, Mendoza, Argentina	11	44
HESS COLLECTION 'Artezin', Mendocino County PEACHY CANYON 'Westside' Zinfandel, Paso Robles	10	40 49
NOVY Syrah, Napa Valley		47
JIM BARRY 'The Lodgehill' Shiraz, Clare Valley, Australia	13	52
CHARLES SMITH 'Velvet Devil' Merlot, Napa Valley DECOY Merlot by Duckhorn, Napa Valley	9.5	38 59
RODNEY STRONG Cabernet Sauvignon, Sonoma County	10	40
OBSIDIAN RIDGE Cabernet Sauvignon, Red Hills Lake Country	14	56
JUSTIN Cabernet Sauvignon, Paso Robles FRANK FAMILY Cabernet Sauvignon, Napa Valley		61 85
SILVER OAK Cabernet Sauvignon, Alexander Valley		115



ALOHA!

DUKE'S KAUAI

3610 Rice Street, Lihue, HI 96766 808.246.9599 | dukeskauai.com