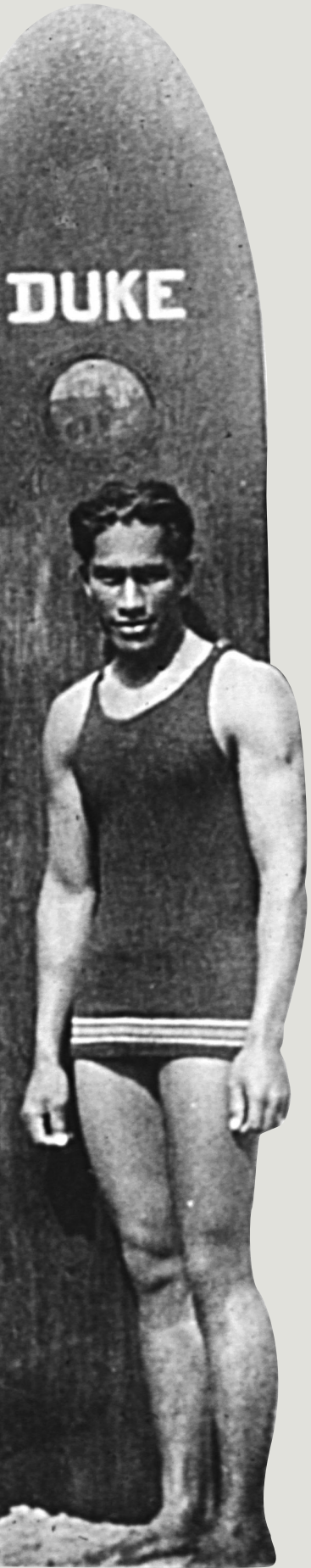


A group of four people, two men and two women, are walking along a paved path in the foreground. They are dressed in casual, tropical-style clothing. In the background, there is a building with a thatched roof and wooden railings, and several other people are seated at outdoor tables. The scene is set in a tropical environment with palm trees and lush greenery.

AN
authentic
KAUAI
experience

DUKE'S
KAUAI



Aloha WELCOME TO DUKE'S KAUAI

Few locations on Kauai rival the oceanfront setting of Duke's Canoe Club. Just steps from the sandy shores of Kalapaki Beach, our open-air 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 Kauai 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 "Lio Keo Keo." This legendary canoe magnificently suspends above the cascading waterfall.

Duke's Kauai 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 Kauai 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.



INFORMATION

A 22% Service Charge and State & Local Sales Tax 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 require that parties of 25 or more choose a set banquet menu. To confirm your reservation, we will need a signed contract and a 50% deposit by credit card or check payable to Duke's Kauai.

Duke's Canoe Club Kauai
Attn: Accounting
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. Final guest count numbers must be guaranteed 1 week prior to your event.

RESTAURANT POLICIES & NOTES

Duke's Kauai practices responsible service of alcohol in alignment to Kauai County Liquor Laws, which prohibits the distribution and consumption of alcohol to minors and any persons approaching intoxication. Duke's Kauai reserves the right to refuse alcohol to guests. Duke's Kauai does not allow outside alcohol to be served in the restaurant.

WEDDING & BIRTHDAY CAKES

Duke's Kauai does not charge a cake cutting fee

CONTACT INFORMATION

Banquet Coordinator
banquets@dukeskauai.com
www.dukeskauai.com
808.246.9599



FREQUENTLY ASKED QUESTIONS

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

Duke's Kauai 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. Large groups for dinner will be limited to seating prior to 5pm with a 2-hour time limit.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Our open-airod and covered event area is located within our existing dining room area and may accommodate parties up to 150.

DO I NEED TO SELECT A BANQUET MENU?

Parties of 25 or more must 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 is offered from 11:00am-9:00pm. 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 10 and under may order 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?

Most events have a 2 hour allotted time. Please discuss with your banquet coordinator if you have any questions regarding timing of event.

DO YOU HAVE LIVE MUSIC PLAYING?

Yes, please call the restaurant for more specific information.

MAY WE BRING IN OUR OWN WINE?

Please discuss this with your banquet coordinator as we may be able to allow a limited number of bottles with a corkage fee.

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 HI State Tax and 22% service charge.

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.

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 BUFFET MENUS

buffet includes muffins, coffee, iced tea

MENEHUNE

(30 Guest Minimum)

SCRAMBLED EGGS

BANANA MAC-NUT PANCAKES

BACON

PORTUGUESE SAUSAGE

WHITE RICE

BREAKFAST POTATOES

SEASONAL FRUIT

\$35 *per person*

ALI'I

(30 Guest Minimum)

PRIME RIB

EGGS BENEDICT

SCRAMBLED EGGS

BANANA MAC-NUT PANCAKES

BACON

PORTUGUESE SAUSAGE

WHITE RICE OR BACON FRIED RICE

BREAKFAST POTATOES

SEASONAL FRUIT

AHI POKE OR SHRIMP COCKTAIL

\$49 *per person*

**fresh juice mimosas available for \$7 each upon request*



LUNCH MENUS

KALAPAKI

(20 Guest Minimum)

ENTRÉES (Select One):

FISH & CHIPS

Kona brewing co. beer battered, citrus herbed tartar sauce

DUKE'S CHEESEBURGER*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg, tomatoes, onion, island dressing, brioche bun, fries

PULLED PORK SANDWICH

Imu style duroc pork, bbq & tomatillo sauce, arugula, tomato, onion, hawaiian sweet bread, potato chips

GRILLED CHICKEN CAESAR

all natural chicken breast, romaine, garlic croutons, house made dressing

BEVERAGE CHOICE:

soda, iced tea or coffee

\$27 *per person*

KAPA'A

(20 Guest Minimum)

ENTRÉES (Select One):

KALBI RIBS & TERIYAKI CHICKEN

fire grilled short ribs, all natural teriyaki chicken, steamed rice, macaroni salad, kimchee

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, steamed rice, macaroni salad

KOREAN STREET TACOS*

kalbi marinated steak, salsa verde, cilantro, cabbage, gochujang vinaigrette, flour tortillas

CHICKEN ROCKET SALAD

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette

DUKE'S CHEESEBURGER*

local medeiros farms grass fed beef, aged cheddar, shredded iceberg, tomatoes, onion, island dressing, brioche bun, fries

BEVERAGE CHOICE:

soda, iced tea or coffee

\$32 *per person*

Please inquire about adding a dessert course and pricing.

Children 10 years old and under may order from our Keiki Menu at lunch and dinner.

A 22% service charge and state general excise tax will be added. Menu prices are subject to change.



Gluten conscious - item is prepared with gluten free ingredients;

however, our kitchen is not gluten free. Please inform your server of any allergies

*Consuming raw or uncooked foods may increase your risk of foodborne illness



LUNCH BUFFET MENU

30 guest minimum

HAUPU MENU

STARTER/SIDE CHOICE OF 3
ENTRÉES CHOICE OF 2

\$33 *per person*

STARTERS/SIDES

CAESAR SALAD
MIXED GREENS SALAD
STEAMED VEGETABLES
WHITE RICE
FRESH SEASONAL FRUIT
POTATO SALAD
MACARONI SALAD
KIMCHEE

NIUMALU MENU

STARTER/SIDE CHOICE OF 4
ENTRÉES CHOICE OF 3

\$40 *per person*

ENTRÉES

TERIYAKI CHICKEN
PANKO & MAC NUT FRESH FISH
KALUA PORK & CABBAGE
GRILLED TERI BEEF*
BAKED DUKE'S FRESH FISH
KALBI RIBS
FRIED BONELESS CHICKEN BREAST
CHILLED TOFU SALAD

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EVENT MENUS

LARGE DINNER PARTIES

BEACHGOER

SALAD BAR

choice of:

FRESH FISH BAKED 'DUKE'S STYLE' 
garlic, lemon & sweet basil glaze, herbed jasmine rice

SAUTÉED MACNUT & HERB CRUSTED FISH
parmesan & panko dusted, lemon caper butter, herbed jasmine rice

RIB & CHICKEN PLATE
pork ribs, mango bbq sauce, all natural huli huli chicken, white rice, mac salad, pickled cucumbers

TERIYAKI SIRLOIN
double r ranch prime beef, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata

WILD MUSHROOM & SPINACH RAVIOLI
coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

BEVERAGE CHOICE:
Soda, Iced Tea or Coffee

\$52 *per person*

SURFER

SALAD BAR

choice of:

FRESH FISH BAKED 'DUKE'S STYLE' 
garlic, lemon & sweet basil glaze, herbed jasmine rice

SAUTÉED MAC NUT & HERB CRUSTED FISH
parmesan & panko dusted, lemon caper butter, herbed jasmine rice

FURIKAKE AHI STEAK
seared sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, steamed rice, cucumber namasu

WILD MUSHROOM & SPINACH RAVIOLI
coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

RIB & CHICKEN PLATE
pork ribs, mango bbq sauce, all natural huli huli chicken, white rice, mac salad, pickled cucumbers

FILET MIGNON
double r ranch beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

SLOW ROASTED PRIME RIB
double r ranch signature® beef, mashed yukon gold potatoes

BEVERAGE CHOICE:
Soda, Iced Tea or Coffee

\$60 *per person*

Please inquire about adding a dessert course and pricing.
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EVENT MENUS

LARGE DINNER PARTIES

PADDLER

PUPU PLATTER

an assortment of crab & mac nut wontons, korean sticky ribs, and poke tacos

SALAD BAR

choice of:

FRESH FISH BAKED 'DUKE'S STYLE'

garlic, lemon & sweet basil glaze, herbed jasmine rice

SAUTÉED MAC NUT & HERB CRUSTED FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine rice

FURIKAKE AHI STEAK

seared sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, steamed rice, cucumber namasu

WILD MUSHROOM & SPINACH RAVIOLI

coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

RIB & CHICKEN PLATE

pork ribs, mango bbq sauce, all natural huli huli chicken, white rice, mac salad, pickled cucumbers

FILET MIGNON

double r ranch beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

SLOW ROASTED PRIME RIB

double r ranch signature® beef, mashed yukon gold potatoes

BEVERAGE CHOICE:

Soda, Iced Tea or Coffee

\$70 *per person*

Please inquire about adding a dessert course and pricing.

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