



KEOKI'S PARADISE

POIPU BEACH, KAUAI



BANQUET PACKAGES



LUNCH BUFFETS

Available for lunch events between the hours of 11am and 3pm.
Lunch buffets require a minimum of 30 guests.

STARTERS/SIDES

CAESAR SALAD

romaine lettuce with focaccia
herb croutons

MIXED GREENS SALAD

Kauai mixed greens, cucumber,
cherry tomato, lilikoi vinaigrette

STIR FRIED VEGETABLES

FRESH SEASONAL FRUIT

WHITE RICE

ENTRÉES

BEEF SKEWERS

teriyaki glazed

CHICKEN

teriyaki glazed

ROAST PORK

house made gravy

PANKO & MAC NUT FISH

lemon caper beurre blanc

COCONUT FISH KATSU

sweet and spicy lilikoi drizzle

KALUA PORK & CABBAGE

Duroc pork

POINCIANA

STARTER/SIDE choice of 3
ENTRÉES choice of 3

\$23

BANYAN

STARTER/SIDE choice of 2
ENTRÉES choice of 2

\$18



OHANA STYLE LUNCH

Family style platters perfect for sharing!
Available for groups of 20 or more

STARTERS

CAESAR SALAD

romaine lettuce with focaccia
herb croutons

MIXED GREENS SALAD

Kauai mixed greens, cucumber,
cherry tomato, lilikoi vinaigrette

COCONUT SHRIMP

sweet & spicy lilikoi dip

KALBI BEEF BAO

cucumber kim chee, cilantro,
pickled mustard seed

ENTRÉES

TERIYAKI SIRLOIN

served with white rice & teriyaki
butter sauce

SHRIMP & POLENTA

thai grilled shrimp,
arugula, grape tomatoes,
creamy polenta

STEAMED FRESH FISH

Asian black bean sauce,
lemongrass bamboo rice,
sizzling peanut oil

PANKO & MAC NUT FISH

lemon caper beurre blanc,
basmati rice blend

CHICKEN KUSHIYAKI

teriyaki marinated, stir fried
vegetables

LAUA'E

STARTERS choice of 1

ENTRÉES choice of 3

\$40

LAUHALA

STARTERS choice of 2

ENTRÉES choice of 3

DESSERT Hula Pie (1 slice
per 3 guests)

\$55

PUPU PARTIES

20 guest minimum. Each platter is priced per 25 pieces (or servings where applicable).
Between 4 & 6 choices required for all parties

COLD PUPUS

CAESAR SALAD

romaine lettuce with focaccia herb croutons
\$100

MIXED GREENS SALAD

Kauai mixed greens, cucumber, cherry tomato,
lilikoi vinaigrette \$115

DINOSAUR KALE SALAD

Kunana Dairy goat cheese, Asian pear, figs,
pickled beets, local honey white balsamic
vinaigrette \$130

BLT

house smoked bacon, arugula, garlic aioli,
flat bread \$120

ROASTED VEGETABLE DIP

puree of tomatoes, roasted squash, bell pepper,
garlic, served chilled with goat cheese & herb
grilled flatbread \$80

POKE

traditional Ahi poke \$100

HOT PUPUS

COCONUT SHRIMP

sweet & spicy lilikoi dip \$75

FRIED CALAMARI STRIPS

guava cocktail sauce \$100

"BITE SIZE" CRAB CAKES

Big Island hearts of palm, local corn &
pickled red onion \$125

SPINACH & ARTICHOKE DIP

white corn tortilla chips \$100

KALBI BEEF BAO

cucumber kim chee, cilantro, pickled mustard
seed \$125

"KEOKI'S STYLE" FISH

garlic, lemon & sweet basil glaze \$225

SLIDERS

choice of: bbq kalua pork or Medeiros beef
cheeseburgers \$120

DUROC PORK RIBS

plum barbecue sauce \$100

Any of the preceeding pupus may also be added as an enhancement
to our Coordinating banquet menus.

DINNER OPTIONS

PARADISE MENU

\$42

Per Person

STARTERS

House Made Pineapple Carrot Muffins

Caesar Salad



CHOICE OF ENTRÉE

Top Sirloin*

hawaiian sea salt, smoked onion demi, gremolata butter

Kushiyaki*

teriyaki marinated brochettes of chicken breast and beef tenderloin

'Keoki's Style' Fresh Island Fish

garlic, lemon and sweet basil glaze

Red Pepper Rubbed Tofu

coconut milk braised vegetables, sweet potatoes, macadamia nuts



DESSERT

Kimo's Original Hula Pie®

macadamia nut ice cream, fudge, Oreo cookie crust

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

Menus and prices subject to change. Prices listed are per person and do not include 20% gratuity and 4.712% state general excise tax.

KEOKI'S MENU

\$48

Per Person

STARTERS

House Made Pineapple Carrot Muffins

Caesar Salad



CHOICE OF ENTRÉE

Top Sirloin Steak*

hawaiian sea salt, smoked onion demi, gremolata butter

Prime Rib*

horseradish cream, au jus

'Keoki's Style' Fresh Island Fish

garlic, lemon and sweet basil glaze

Seafood Risotto

lobster, shrimp, fresh fish

Red Pepper Rubbed Tofu

coconut milk braised vegetables, sweet potatoes, macadamia nuts



DESSERT

Kimo's Original Hula Pie®

macadamia nut ice cream, fudge, Oreo cookie crust

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ALI'I MENU

\$58

Per Person

STARTERS

House Made Pineapple Carrot Muffins

CHOICE OF:

Dinosaur Kale or Caesar Salad



CHOICE OF ENTRÉE

Filet Mignon*

hawaiian sea salt, smoked onion demi, gremolata butter

Prime Rib*

horseradish cream, au jus

Chef's Fresh Fish Duo

combination of two fishes done in the chef's preparation, bamboo rice, namasu

Seafood Risotto

lobster, shrimp, fresh fish

Ginger Cilantro Steamed Fish

asian black bean sauce, lemongrass bamboo rice, sizzling peanut oil

Red Pepper Rubbed Tofu

coconut milk braised vegetables, sweet potatoes, macadamia nuts

Tristan Da Cunha Lobster Tails

2 sustainable ¼ lb tails glazed 'Keoki's Style' and baked to perfection



DESSERT

Kimo's Original Hula Pie®

macadamia nut ice cream, fudge, Oreo cookie crust

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

Menus and prices subject to change. Prices listed are per person and do not include 20% gratuity and 4.712% state general excise tax.



ADDITIONAL POLICY INFORMATION

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 must be chosen 14 days prior to the event date. 'Ohana meals are progressive, self-serve family style meals served on platters. 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.

ATTENDANCE GUARANTEES

We would like to know the exact number of adults, kids and infants 14 days prior. Please consider kids choosing to order from our Keiki Menu as "kids" and kids that will eat from the selected banquet menu as "adults". If you are able to let us know if infants will need a booster or high chair, that would be appreciated.

We realize that things can change last minute, so your final attendance guarantee is due 5 days prior to your event date. If the actual number of guests that attend is less than your guarantee number, we will have to charge based on the number you've guaranteed. If the actual number of guests that attend is more than you guaranteed, we will do our best to accommodate but cannot promise the same meal, seating in the same area or an easy fix. Please update us up until the last minute if you have any additions or cancellations.

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. All food, with the exception of cakes, must be predeceased through the restaurant. No liquor or beer may be brought in for any events. Wine, not on our wine list, may be brought in, but will be subject to a corkage fee of \$20 per bottle, limit three bottles per event.

TIME CONSTRAINTS

All parties are allotted two and a half hours from your start time, unless the contract indicates otherwise. If your party arrives late, the allotted two and a half hours still begins at the actual time of your reservation. If the party is more than 30 minutes late, the staff will begin to break down the party and seat the section. The deposit will then be forfeited to the restaurant. If your party stays longer than the allotted time, we reserve the right to 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.

DECORATIONS

All decorations must be discussed with the Banquet Manager prior to event date. The restaurant will not permit affixing anything to the walls, floor or ceiling with nails, staples, tape or other substances. Confetti, glitter and/or rice is not allowed within the premises.



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 Kauai 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.” Keoki’s Paradise reserves the right to refuse alcohol to guests. You, the contracted client, must pay the restaurant any and all 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.

DEPOSITS AND CONTRACTS

We require a deposit and signed contract to secure your event date and time at the time of booking. The deposit is equivalent to 50% of the estimated food cost, which Keoki’s Paradise will determine for you. The deposit may be processed through credit card either over the phone, please call us to process, at (808) 742-7534 or a Credit Card authorization form may be faxed to (808) 742-7847.

BILLING AND PAYMENTS

All events will be subject to one master bill. A 20% service charge will be added to all food & beverage contracted by the restaurant, 4.712% HI Sate 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.

OUR GUARANTEE TO YOU

In the event that the restaurant cannot perform according to the signed contract due to circumstances beyond and 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.