



## THE KING KAMEHAMEHA GOLF CLUB MEETING FACILITIES

### SITE FEES:

Event venue includes a period of four (4) hours and two (2) hours set-up time, unless otherwise stated. Additional hours are \$750.00 per hour or part thereof.

#### **Waikapū Ballroom (Capacity 350)**

200 + guests Set-up fees waived

150 – 199 guests \$700

75 – 149 guests \$1000

Under 75 guests \$2,500 + \$2,500 food minimum required

Additional hours are \$750.00 per hour or part thereof

(For a limited time, if client meets or exceeds \$5,000 in food, Initial site fee will be waived regardless of guest count)

#### **Ho'oheno Room (Day) (Capacity 100)**

Minimum of \$1,200.00 in Food or Room charge

#### **Ho'oheno Room (Night) (Capacity 100)**

Minimum of \$2,700.00 in Food or Room charge

#### **Mana'o Pono Room (Day) (Capacity 30)**

\$125.00 per hour or \$750.00 per eight (8) hour day, Two hour minimum

#### **Mana'o Pono Room (Night) (Capacity 30)**

\$ 250.00 per hour, Two hour minimum + \$1,000.00 food minimum required

### WEDDINGS SITES

Two hour maximum. Additional hours are billed at \$375.00 per hour or part thereof. Includes 40 white folding garden chairs – Additional Chairs \$5 each + delivery

#### **Ho'oheno Room (Capacity 100) & Kahalawai Terrace (Capacity 150)**

In Conjunction with Reception \$750.00

Ceremony Only \$975.00

\$375.00 Non-Event Photo Rental

One hour maximum

*Prices in effect from 01/01/12 – 12/31/12 and subject to change without notice.*

*Additional 20% service charge and 4.166% Hawaii State Tax added to entire bill.*

## ***Breakfast Menus - Aloha Kakahiaka***

Available from 8am until 12 Noon

### **Continental Breakfast Buffet**

- Pineapple, guava and orange juices
- Sliced seasonal and island fruits
- Assorted homemade muffins
- Freshly baked croissants
- Varied Danishes
- Hawaiian Isle Kona Coffee and tropical flavored teas **\$16.95**

### **The King's Breakfast Buffet**

- Pineapple, guava and orange juices
- Sliced seasonal and island fruits
- Variety of breakfast pastries and preserves
- French brioche and Kula strawberries
- Salsa Fresca and Cheddar cheese Frittata
- Apple wood smoked bacon
- Island Portuguese sausage and ham
- Baby Russet breakfast potatoes
- Hawaiian Isle Kona Coffee and tropical flavored teas **\$27.95**

### **Plated Breakfast Entrées**

- Eggs Benedict & fresh spinach, Hollandaise & hash brown potatoes **\$22.50**
- Scrambled eggs & fried rice & choice of: Portuguese sausage, bacon or ham **\$23.95**
- Lox and bagels with condiments **\$23.95**

### **Plated Breakfast entrées include:**

Pineapple, guava and orange juices

Sliced seasonal and island fruits

Hawaiian Isle Kona Coffee and tropical flavored teas

### **Meeting Snacks** – Available all day **\$14.95**

- Crispy corn chips with zesty Pico de Gallo
- Homemade fudge brownies
- Sliced seasonal fresh fruits
- Assorted fresh baked cookies
- Garden fresh vegetable crudités with Maui onion dip

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## ***Lunch Buffets - Aloha Awakea***

### **Wailuku Lunch Buffet**

**\$32.25**

#### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Fussilli pasta salad
- Creamy pineapple Cole slaw
- Russet potato salad

#### **Sandwiches**

- Deli sliced turkey, roast beef, ham and tuna salad  
with condiments
- Assorted fresh baked breads and rolls

#### **Dessert**

- Homemade fudge brownies
- Assorted fresh baked cookies
- Hawaiian Isle Kona Coffee and tropical flavored teas

### **Waikapū Lunch Buffet**

**\$32.95**

#### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Curried Sugar Snap peas and toasted cashews
- Asian Somen noodle
- Sprouted Mung bean and julienne veggies

#### **Entrées**

- Wok-seared beef, broccoli, and Maui onions
- Sautéed Mahimahi beurre blanc with lemon and capers
- Slow roasted pork loin and homemade pan gravy  
Includes:
- Steamed white rice
- Fresh baked rolls

#### **Desserts**

- Homemade fudge brownies
- Assorted fresh baked cookies
- Hawaiian Isle Kona Coffee and tropical flavored teas

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## ***Lunch Buffets - Aloha Awakea***

- **Waiehu Lunch Buffet** **\$34.95**

### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Three Bean Medley
- Vine-ripened cherry tomato, Maui onion and home-grown Waikapū basil
- Bowtie pasta, fresh julienne veggie strips and extra virgin olive oil

### **Entrées:**

- Broiled Italian seasoned chicken
- Roasted pork loin with citrus marmalade glaze
- Seared Hawaiian Ahi with wasabi sauce
- Steamed white rice
- Fresh baked rolls

### **Dessert**

- Decadent chocolate cake
- Hawaiian Isle Kona Coffee and tropical flavored teas

### **Waihe'e Lunch Buffet**

**\$34.95**

### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Baked potato salad with sour cream and bacon bits
- Ha'iku tomato, cucumber, Bermuda onions and red wine vinaigrette
- Medley of marinated artichoke and fresh vegetables

### **Entrées**

- Chef Eddie's original grilled beef sirloin poke
- Teriyaki Chicken
- Seared Hawaiian snapper with pineapple salsa  
Includes:
- Steamed white rice
- Fresh baked rolls

### **Desserts**

- Decadent chocolate cake
- Hawaiian Isle Kona Coffee and tropical flavored teas

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## ***Plated Lunch - Aloha Awakea***

**Please choose a minimum of three of the following courses;**

**• Soup or Salads** **\$8.95 per person**

**Soup**

- Sweet corn chowder soup
- Creamy Ha'iku tomato bisque
- French Maui onion soup

**Salad**

- Mediterranean Greek Salad
- Upcountry greens with cucumber and shaved Maui onions~Chef's choice of dressing Caesar with herb croutons and Parmesan cheese

**Ali'i Salads or Sandwiches** **\$18.95 per person**

- Traditional Caesar salad with choice of seared Hawaiian Ahi, poached tiger shrimp or grilled boneless chicken
- Original Chef salad
- Hoisin chicken salad~ Kula greens with oriental noodles and snap peas, Sandwiches
- Grilled volcano spiced chicken on Ciabatta
- Island fresh fish with homemade tartar on a whole wheat hoagie
- Sandwiches served with potato chips

**Specialty Entrées** **\$24.95 per person**

- Wok seared wild Alaskan salmon with tomato compote
- Macadamia nut crusted chicken breast and maple cream
- Crusted fresh herb Panko Mahimahi with cilantro beurre blanc
- Sirloin of Beef brochette, Porcini mushrooms and Kula onions with shoyu ginger glaze
- Grilled Napoleon with Portobello mushroom, eggplant, zucchini & Provolone

**Entrees Include:**

- Chef's choice of fresh Kula vegetables

**Guests' choice of:**

- Brown rice, Yukon mashed potatoes, or creamy polenta

**Desserts** **\$8.95 per person**

- Raspberry cheese cake
- Macadamia nut cream pie
- Granny Smith Apple almond tartlet
- Cookie ice cream sandwich

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## ***Appetizer (Pupu) Menus - Aloha Auinalā***

### **PUPU BUFFETS**

**Pupu Buffet Special ~ Offered only with Lunch or Dinner Buffet's      \$18.95**

- Hawaiian Ahi poke
- Spring Rolls with sweet Thai basil and chili dip
- Crispy shrimp and zesty cocktail sauce
- Garden fresh vegetable crudités with Parmesan dip

**Eurasian Pupu Buffet      \$31.95**

- Sliced seasonal and island fruits
- Garden fresh vegetable crudités with Maui onion dip
- Coconut shrimp and Upcountry orange marmalade (3pp)
- Roasted bruchetta with garlic cream & Italian salsa
- Stuffed mushroom caps with minced pork and scallions (3pp)
- Beef Satay (2 pp)

**Pacific Rim Pupu Buffet      \$34.95**

- Hawaiian Ahi poke
- Assorted Maki sushi (3 pp)
- Steamed Dim sum (2 pp)
- Crispy Pot Sticker (3 pp)
- Chicken Yakitori (2 pp)
- Crab cakes with Lilikoi aioli (2 pp)

**Ali'i Pupu Buffet      \$45.95**

- Domestic and imported cheese display with crackers and sliced baguettes
- Artichoke fritter with spicy chili béarnaise (2 pp)
- Chilled prawns and zesty cocktail sauce (3 pp)
- Seared jumbo scallops with pesto cream (2 pp)
- Grilled lamb chops with Waikapū mint demi-glaze (2 pp)
- Beef medallions with wild mushroom ragout (2 pp)

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## ***Appetizer (Pupu) Menus - Aloha Auinalā***

### **Chilled Pupu Ala Carte ~ Priced Per Piece (50 piece minimum per order)**

- Roasted bruchetta with garlic cream & Italian salsa **\$3.00**
- Shrimp summer rolls with sweet Thai chili dip **\$3.00**
- Chilled jumbo prawns and zesty cocktail sauce **\$3.25**
- Maki sushi **\$3.50**
- Smoked salmon rose with cream cheese, capers, & red onions **\$3.50**
- Seared Hawaiian Ahi with wasabi aioli on toasted rye **\$3.50**
- Curried petite shrimp on cucumber rounds **\$3.50**
- Kula strawberries and brie on toasted rye **\$3.50**
- Fresh Pacific Northwest oysters on-the-half-shell **\$3.50**
- Assorted Nigiri sushi **\$4.00**
- Pacific Northwest crab claws **\$4.25**

### **Hot Pupu Ala Carte ~ Priced Per Piece**

- Original Singapore chicken Satay with peanut sauce **\$3.00**
- Artichoke fritter with spicy chili béarnaise **\$3.00**
- Mushrooms stuffed with roasted vegetables parmesan cheese **\$3.00**
- Spicy Buffalo wings with cool Ranch dressing **\$3.00**
- Roasted pork tenderloin with Marsala drizzle **\$3.00**
- Crispy pork lumpia **\$3.00**
- Teriyaki beef Yakitori **\$3.50**
- Crab cakes with Lilikoi aioli **\$3.50**
- Coconut shrimp with upcountry orange marmalade **\$3.50**
- Vegetable spring rolls and sweet Thai chili dip **\$3.50**
- Volcano spiced Pacific scallops with citrus beurre blanc **\$3.50**

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## ***Appetizer (Pupu) Menus - Aloha Auinalā***

### **Chilled Pupu Platters - serves 50 guests**

- Fresh seasonal fruits with Lilikoi crème anglaise **\$180.00**
- Garden fresh vegetable crudités with ginger-chili cream **\$180.00**
- Double cream baked brie with caramelized Mac nuts & baguettes **\$400.00**
- Domestic & imported cheese display, crackers & sliced baguettes **\$400.00**
- Fresh Ahi poke, Maui onions, Ha'iku tomatoes, scallions and Ogo **\$350.00**

### **Carved Pupu Platters - \$150.00 Chef Attendant fee for carved items**

- Roasted peppered strip loin of beef , Béarnaise sauce, rolls and condiments  
Serves 50 guests **\$600.00**
- Prime Rib of Beef, Fresh baked rolls and traditional condiments  
Serves 50 guests **\$650.00**
- Steamship Round of beef , Fresh baked rolls and traditional condiments  
Serves 120 guests **\$800.00**
- Roasted turkey, Fresh baked rolls and traditional condiments  
Serves 50 guests **\$350.00**
- Roasted whole pig, Fresh baked rolls and traditional condiments  
Serves 100 guests **\$1,000.00**
- Oven roasted filet mignon, mushroom ragout & sauce Béarnaise  
Fresh baked rolls and traditional condiments ~ serve 25 guests **\$350.00**

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## *Dinner Buffets - Aloha Ahiahi*

### **Punahale Dinner Buffet**

**\$42.95**

#### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Curried peas and toasted cashews
- Asian Somen noodle
- Sprouted Mung bean and julienne veggies

#### **Entrées**

- Teriyaki braised short ribs
- Macadamia nut crusted Mahimahi
- Oven roasted pork loin with Maui onion au jus
- Roasted breast of chicken with tomato and Waikapū herb au jus
- Sautéed garden fresh vegetables
- Steamed white rice

#### **Desserts**

- Assorted Premium pies
- Hawaiian Isle Kona Coffee and tropical flavored teas

### **Luau Dinner Buffet**

**\$41.95**

#### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Hawaiian lomilomi salmon
- Pineapple, watercress and jicama  
with chopped Big Island macadamia nuts and Lehua honey
- Island-style macaroni

#### **Entrées**

- Teriyaki steak garnished with crispy Maui onions
- Ti leaf steamed pork and traditional Hawaiian seasoning  
with wilted Won Bok cabbage
- Smokey Huluhuli chicken
- Sautéed fresh fish with coconut crème and mango papaya relish
- Sweet Moloka'i mashed potatoes
- Steamed white rice
- Fresh baked taro rolls

#### **Desserts**

- Assorted Premium pies
- Hawaiian Isle Kona Coffee and tropical flavored teas

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## ***Dinner Buffets - Aloha Ahiahi***

### **Hale Mahina Dinner Buffet**

**\$42.95**

#### **Salads**

- Mixed Mizuna greens  
Chef's choice of dressings
- Chuka soba somen noodle and Chinese Won Bok
- Sugar snap peas, bamboo shoots, and water chestnuts  
with Thai chili vinaigrette
- Middle Eastern Couscous

#### **Entrées**

- Stir fry beef with bell peppers and onions
- Steamed Snapper with sweet ginger soy, hot sesame oil drizzle, and green onion
- Roasted pork loin with red miso broth and black beans
- Sweet and sour vegetable tofu
- Steamed white rice
- Fresh baked rolls

#### **Desserts**

- Assorted Premium pies
- Hawaiian Isle Kona Coffee and tropical flavored teas

### **Malihini Dinner Buffet**

**\$46.95**

#### **Salads**

- Organic Upcountry baby greens and homemade garlic croutons  
Chef's choice of dressings
- Classic Caesar and roasted garlic croutons

#### **Entrées**

- Garlic herb roasted Prime Rib of Beef, homemade au jus and horse radish cream
- Oven roasted chicken with Ha'iku tomato coulis
- Sautéed Mahimahi with citrus beurre blanc
- Sautéed Kula vegetables
- Garlic mashed potatoes
- Steamed White Rice
- Fresh baked rolls

#### **Desserts**

- Assorted Premium pies
- Hawaiian Isle Kona Coffee and tropical flavored teas

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## ***Dinner Buffets - Aloha Ahiahi***

### **Haleakalā Dinner Buffet**

**\$45.95**

#### **Salads**

- Classic Caesar
- Variety of marinated olives and mushroom
- Tri colored Fussilli pasta
- Broccoli and cauliflower florets with chopped hard-boiled eggs

#### **Entrées**

- Pepper crusted New York steak with caramelized shallot au jus
- Cornish game hen and organic apple glaze.
- Sesame crusted fresh Mahimahi with fresh mint beurre blanc
- Seared pork loin with roasted garlic and balsamic demi glaze
- Sautéed medley of zucchini and gold bar squash with julienne Ha'iku tomatoes
- Horseradish mashed potatoes
- Fresh baked rolls

#### **Desserts**

- Assorted Premium pies
- Hawaiian Isle Kona Coffee and tropical flavored teas

### **Moana Dinner Buffet**

**\$55.95**

#### **Salads**

- Bouquet of Mescaline spring mix, Chef's choice of dressings
- Pulehu Kula vegetables
- Cherry tomatoes, fresh Mozzarella cheese and Waikapū basil with balsamic vinaigrette
- Tricolor Fussilli and artichoke salad

#### **Entrées**

- Carved Prime Rib of Beef, homemade au jus and horse radish cream
- Sautéed jumbo scallops and shrimp with light curry crème
- Macadamia nut crusted chicken beurre noisette
- Wok seared Alaskan salmon with olive oil tomato compote
- Steamed white rice
- Fresh baked rolls

#### **Desserts**

- Assorted Premium pies
- Hawaiian Isle Kona Coffee and tropical flavored teas

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## ***Plated Dinner - Aloha Ahiahi***

**Please choose a minimum of three of the following courses;**

- Appetizer** **\$10.95**
- Seared rosemary skewered jumbo shrimp with sherry vinaigrette
  - Crab cakes with curried cream and sweet Thai chili
  - Scallops and wilted spinach saffron aioli
  - Sautéed Gyoza and water cress with sweet shoyu beurre blanc
- Soup** **\$8.95**
- Pacific Lobster Bisque
  - Baked Maui onion soup with Gruyere and Provolone cheeses
  - Ma'alea seafood chowder
  - Cream of wild mushroom
  - Potato and leeks
- Salad** **\$11.95**
- Organic Upcountry baby greens with fresh orange mirin vinaigrette
  - Hearts of Romaine, Kalamata olives, crumbled Feta cheese, cucumbers,
  - Ha'iku tomatoes and fresh herb vinaigrette
  - Ha'iku tomatoes and fresh mozzarella with home-grown Waikapū basil
  - and extra-virgin olive oil and balsamic syrup drizzle
- Island Entrées**
- Macadamia nut crusted boneless chicken breast with beurre noisette, sautéed Haricover and Jasmine rice **\$35.95**
  - Roasted Choice strip loin of beef, beurre rouge, grilled garden vegetables and Waikapū herb roasted potato **\$42.95**
  - Filet mignon with Shitake mushroom stew, pinot noir reduction with fresh asparagus spears, and whipped Yukon Gold potatoes **\$45.95**
  - Maui onion crusted Rack of lamb with Lahaina mango chutney, Kula vegetables, and garlic mashed potato **\$48.95**
  - Pan seared veal chops and Portobello mushrooms, Chef's vegetable du jour, Marsala demi glaze and Maui onion potato cakes **\$51.95**
- Ocean Entrées**
- Steamed fresh Opakapaka with ginger, cilantro, and Shiitake mushrooms served with stir-fried rice **\$42.95**
  - Big Island Macadamia nut crusted fresh island Mahimahi with Kiffer lime Beurre Blanc and wild rice **\$36.95**
  - Volcano spiced jumbo shrimp, rice pilaf & saffron butter **\$43.95**
  - Baked Pacific lobster tail with angel hair pasta, sautéed Kula vegetables and drawn butter **Market price**

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## ***Plated Dinner - Aloha Ahiahi***

### **Ocean - Island Combinations**

- Grilled filet mignon and baked lobster tail **Market price**
- Grilled filet mignon and jumbo shrimp scampi **\$52.00**
- Grilled filet mignon & Macadamia nut crusted fresh island fish  
Served with horse radish mashed potato and Chef's vegetable du jour **\$48.00**

### **Vegetarian Selections**

- Roasted vegetable Napoleon and tomato herb coulis,  
steamed brown rice **\$35.00**
- Medallions of roasted eggplant, Maui onions and  
Portabella mushrooms and garlic risotto **\$35.00**

### **Desserts**

**\$10.95**

- Marquise Au Chocolate – Ganache, genoise, hazelnut
- Lilikoi cheesecake with triple fruit sauce
- Trio of Chocolate Mousse – Dark, milk & white
- Key Lime Calypso – Lime Mousse, Chocolate marble
- Tiramisu – Ladyfingers, espresso, cognac, chocolate

### **Additional Fees**

- Butler Passed Hors D'oeuvres **\$ .50 per person**
- Chef Attendant (to add carving station) **\$150.00 per Chef**
- Beverage Attendant (Table Service) **\$150.00/ 2 hours**
- Bartender **\$150.00ea./ 2 hours block**  
(Bartender fees are waived if the beverage revenue per bar meets or exceeds \$300.00 per hour, exclusive of tax and gratuities)
- Dance Floor **\$250.00**
- Event Extension (beyond four hours) **\$750.00 per hour**

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# Beverage Menus

## Beverages (Based on Availability)

### Well Cocktails

Sky Vodka	Bombay Gin	Bacardi White Rum
Hana Bay Dark Rum	Sauza Gold Tequila	Jim Beam Bourbon
Canadian Club Whiskey	Christian Brothers Brandy	J&B Scotch

### Premium Cocktails

Absolut Vodka	Absolut Mandrin Vodka	Absolut Vanilia Vodka
Absolut Peppar Vodka	Ketel One Vodka	Ketel One Citron Vodka
Stolichnaya Vodka	Bombay Sapphire Gin	Tanqueray Gin
Captain Morgan Spiced Rum	Meyers Platinum Rum	Meyers Dark Rum
Parrot Bay Coconut Rum	Seagrams VO Whiskey	Chivas Regal Scotch
Dewars White Label Scotch	Bushmills Irish Whiskey	Courvoisier Cognac

### Platinum Cocktails

Belvedere Vodka	Grey Goose Vodka	Makers Mark Bourbon
Dewars White Label Scotch 12 yr.		Crown Royal Whiskey
Remy VSOP Cognac		

### Cordials

Amaretto di Saronno	Baileys Irish Cream	Chambord
Cointreau	Frangelico	Godiva White Chocolate
Godiva Dark Chocolate	Godiva Caramel	Grand Mariner
Harvey's Bristol Cream	Kahlua	Midori
Southern Comfort		

### Superior Cocktails

Glenlivet Scotch 12 yr.	Herradura Anejo Tequila	Martel Cordon Bleu Cognac
Macallan Scotch 12 yr.	Patron Silver	

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## Beverage Menu

	<u>Hosted</u>	<u>No Host (cash bar)</u>
Well Cocktails	\$4.75	\$6.00
Premium Cocktails	\$5.50	\$7.00
Platinum Cocktails	\$7.25	\$9.00
Cordials	\$7.25	\$9.00
Premier	\$8.00-\$12.50	\$10.00-\$15.00
Domestic Beer	\$3.95	\$5.00
Imported Beer	\$4.75	\$6.00
Hawaiian Beer	\$4.75	\$6.00
Fresh Juices	\$3.00	\$4.00
Soft Drinks	\$2.00	\$3.00
Mineral Water	\$2.00	\$3.00
Bottled Water	\$2.00	\$3.00

### Starting at:

Wine by-the-glass	\$5.50	\$7.00
Upgraded Wine by-the-glass	\$7.25	\$9.00
Champagne by-the-glass	\$7.25	\$9.00
House Wine by-the-bottle	\$24.00	\$32.00

MMK Maui L.P. offers an extensive wine list. Selection from our list shall be requested two (2) weeks prior to your event.

Domestic Beer ~ ½ Keg	\$195.00 (approximately 80 drinks)
Domestic Beer ~ Full Keg	\$375.00 (approximately 160 drinks)
Imported Beer ~ Full Keg	\$450.00+
 Fruit Punch	 \$35.00 per gallon
Beverage Attendant	\$ 150.00/ 2 hours (table service)
Bartender	\$150.00ea./ 1 <sup>st</sup> 2 hours

(Bartender fees are waived if the beverage revenue per bar meets or exceeds \$300.00 per hour, exclusive of tax and gratuities, or if hosting \$600.00+ )

The Hawaii State Department of Liquor Control regulates all alcoholic beverage sales and service within the County of Maui. MMK Maui L.P., as an authorized licensee, is held accountable for the supervision of such policies. For that reason, alcoholic beverages may not be brought onto the MMK Maui L.P. premises from outside sources. Please see booking contract for more information.

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## **Audio, Visual & Equipment Rental**

Portable P.A. System with one microphone.....	\$75
Podium with wired Microphone in Waikapu Room.....	No Fee
Podium at Ho'oheno Room.....	\$20
Additional Microphones with Mixer.....	\$45
Wireless Handheld or Lapel Lavalier Microphone.....	\$50
Portable Screen.....	\$65
Overhead Projector.....	\$45
LCD Projector 200 Lumen, XGA.....	\$250
Wireless Internet Service.....	No Fee
Easel.....	\$15
Dry Eraser Board.....	\$25
Riser.....	\$50
Standard Wooden Dance Floor.....	\$250
Upgraded Black & White Checkered Dance Floor.....	\$450

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## GENERAL INFORMATION

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**MMK MAUI L.P.**  
**THE KING KAMEHAMEHA GOLF CLUB**  
**2500 Honoapi'ilani Highway • Wailuku, Maui, Hawaii 96793**  
**KKGC Banquet Office: Ph. 808-243-1018 Fax 808-249-8786**

We are pleased that you have considered Our Facilities as the location for your special occasion and our staff is pleased to assist you in bringing your vision to reality.

We do not have an in-house coordinator; therefore we request that there be one (1) designated host/hostess whom, our management and Banquet Captain can approach with concerns and questions. In planning your event, please direct all inquires or matters of concern to the Banquet and Catering Manager. The Banquet Captain will be your contact and oversee your function. Wedding coordinators and DJs are to follow the time line designated by the client, service and kitchen staff for food service.

The following guidelines shall apply to all events:

### **Food and Beverage**

Food and Beverage requirements shall firmly be provided by MMK Maui L.P. Due to current health regulations, outside food or beverages of any kind shall not be permitted. Additionally, food and beverage may not be taken off the premises after it has been prepared and served, nor kept for a future event. Cakes for weddings and birthdays shall be contracted through designated vendors. A list of these vendors will be provided by the Banquet Manager. Billing will go through the facility to which service charge and tax will be added.

The Hawaii State Department of Liquor Control regulates all alcoholic beverage sales and service within the County of Maui. MMK Maui L.P., as an authorized licensee, is held accountable for the supervision of such policies. For that reason, alcoholic beverages may not be brought onto the MMK Maui L.P. premises from outside sources. **Violation by Client or their guests may result in individual expulsion from the property, or early termination of the event. Client assumes all responsibility to notify guests of this policy prior to the event..**

In order to guarantee availability and price, your choice in menu & wine selection is due thirty (30) days prior to your function date. An MMK Maui L.P. event order shall be issued for all functions, and signature in acknowledgement of the arrangements contained therein will be required prior to the beginning of service. Substitutions due to dietary restrictions must be arranged a minimum of forty-eight (48) hours in advance.

A 20% service charge and 4.166% Hawaii State Tax shall be in addition to the price of your entire function agreed upon herein. The tax shall apply to the function provided for under Hawaii State Law.

### **Guarantee**

An estimate of your anticipated function attendance shall be submitted thirty (30) days prior to the event. The final number of guests in attendance, which will be a minimum guarantee, shall be submitted by 12:00 noon, Ten (10) days prior to the commencement of the function, at the latest. Once the final count is given, this guarantee is not subject to reduction should less than the guaranteed count attend. Prices are subject to change without notice and we reserve the right to refuse service.

*Prices in effect from 01/01/12 – 12/31/12 and subject to change without notice.*

*Additional 20% service charge and 4.166% Hawaii State Tax added to entire bill.*

### **Banquet Room Assignments**

Banquet and meeting rooms are assigned by the guaranteed number of guests anticipated. Should the final count change, room rental and set-up fees may apply. MMK Maui L.P. reserves the right to reschedule the function room to a location that will be suitable for the number in attendance.

### **Deposit & Payments**

An initial \$700 deposit shall be required to confirm each event location. MMK Maui L.P. reserves the right to sell the space to another party unless this deposit is received. This deposit shall be applied to the function's final charges. Full payment must be received seven (7) days prior to the function date unless otherwise arranged in writing with the Banquet Manager. Non-Payment or delinquency may result in event cancellation. Any additional charges will be due at the conclusion of the event. Post billing for government agencies, non-profit and corporate groups can be facilitated through the Banquet Manager. Out of state checks accepted up to thirty (30) days prior to event. Local personal checks accepted up to seven (7) business days before event. Credit card may be required as security.

### **Cancellations**

Cancellations in writing must be made sixty (60) days prior to the event to receive a refund of any payments made, less 10%. If a cancellation is received less than sixty (60) days prior to the confirmed function, all payments are non-refundable. All cancellations made within thirty (30) days of the function date will have a 100% percent penalty of estimated charges assessed. All estimated charges will be required. Any and all litigation and attorney's fees assessed for any and all business conducted with MMK Maui L.P. will be the responsibility of the client

### **Event & Entertainment**

Function length shall be four hours. Late fees shall apply at the rate of \$750.00 per hour. MMK Maui L.P. reserves the right to monitor the volume of entertainment. Due to Maui County Liquor Laws, functions with minors in attendance must conclude by 10:00 PM.

### **Outside Vendors**

A coordination/setup fee shall be assessed to the client should entertainment and/or a theme event decor be contracted directly by MMK Maui L.P. with an outside vendor. Any outside contracted services such as florists, entertainment, musicians, etc. are subject to approval from the Banquets and Catering Department. Proof of liability Insurance may be requested. Outside vendor charges arranged by the client shall not be the responsibility of MMK Maui L.P. Any structural additions must be contracted through MMK Maui L.P. On approval, outside vendors may briefly use the driveway entrance areas to ONLY unload supplies from their cars or vans. Refrain from parking vehicles directly in front of club pathways. Client is responsible to notify vendors of this policy. Repeated violation will result in rescinding this privilege. Ample parking is provided for guests and vendors in the main parking lots.

### **Set Up Policy**

Two (2) hours of Client Set-up time is allowed per event. If circumstances allow, this time may be extended by the event manager as an addendum to this contract. If the agreed upon extension time is breached, client will be subject to additional set up charges at \$250.00 per hour. When these extensions are agreed upon, additional restrictions concerning contact with other personnel within the club not involved with this function will apply. Violation of these restrictions shall be considered a breach of extension time and will subject client to additional set-up fees. No floral construction will be allowed within the clubhouse. Violation will result in a minimum \$750.00 additional function fee and client may be subject to damage fees.

### **General Provisions**

Performance of this agreement is contingent upon the ability of the MMK Maui L.P. Food & Beverage management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, governmental (Federal, State or County) requisitions, restrictions upon travel, transportation, foods, beverages, supplies and/or other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall MMK Maui L.P. Food & Beverage be liable for the loss of profit, for other similar or dissimilar collateral or consequential damages, whether based on breach of contract, warranty or otherwise.

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**Liability**

MMK Maui L.P. does not accept liability or responsibility for the damage, loss or theft of any merchandise, equipment or articles left in the premises prior to, during, or following the completion of your function. Clients agree to be responsible and reimburse MMK Maui L.P. for any loss or damages done by the client, the client's guests, or invitees. Any and all litigation and attorney's fees assessed for any and all business conducted with MMK Maui L.P. will be the responsibility of the client

**Security**

Additional Security is mandatory for functions with 250 or more guests attending and parties involving minors. Security services shall be arranged and coordinated for an additional charge through MMK Maui L.P.

**Signage**

MMK Maui L.P. has both location signs and meeting room identification throughout the facilities. Posting signs at the four-way traffic stop entrance location is the responsibility of MMK Maui L.P. Signage within the different venues shall be professionally printed, and is restricted to the function space you have reserved; no signs are permitted in public areas. No balloons, homemade signage etc. is allowed on any roadway, including the highway. The name of Marilyn Monroe, Marilyn Monroe's image or any other reference to Marilyn Monroe is prohibited without the permission of the Marilyn Monroe Foundation. Infringement use may be cause for litigation and fines by licensing agent, CMG Worldwide for the Marilyn Monroe Foundation.

All advertising done, promoting any event at The King Kamehameha Golf Course/The Kahili Golf Course must be approved by MMK Maui Executives before printing or displayed.

**Decorations**

In order to prevent damages to the fine fixtures and furnishings within our venues; all decorations and displays shall be approved prior to use in our meeting facilities. Use of staples, tape, nails, or any other adhesive materials are strictly forbidden and may not be used as an attachment to a stationary wall, floor, window or ceiling. Additional charges may be applied for any damages incurred to MMK Maui L.P. Property and general decor not removed at the conclusion of the event, i.e., glitter, confetti, balloons, signage, etc. Open flames are prohibited in any indoor facility. The use of scattering of rice and fake materials are forbidden on our outdoor facilities in order to protect the Hawaiian Nene that reside here.

Entertainers, subcontractors and Production Companies shall abide by the above said conditions and are required to sign acceptance agreements of our guidelines. Floor plans drawn to scale and electrical requirements shall be submitted by Production Companies.

**Contact Information**

The King Kamehameha Golf Club & Kahili Golf Course

2500 Honoapi'ilani Highway

Wailuku, HI 96793

Ānela Gutierrez, Banquet Manager

Phone: 808-243-1025

Fax: 808-249-8786

Email: [anela@kamehamehagolf.com](mailto:anela@kamehamehagolf.com)

[www.mauibanquets.com](http://www.mauibanquets.com)



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