



## Special Events, Groups & Meetings

The King Kamehameha Golf Club is located in Waikapu, the heart of Maui. This central location makes it the ideal meeting place for those to gather from all over the island. Our affordable rates, excellent service and amazing venues are what make us the premier setting to host your most important Event, Conference, and/or Convention. Our venues are furnished to make an indelible impression and strong impact on your guests. It is our commitment to care for each detail. Your satisfaction is our priority.

### Waikapu Ballroom



Capacity: 350

Weekday Day Event: \$1500 Venue Charge plus Minimum of \$3000 in Food Charges

Evening or Weekend Event (Friday to Sunday): \$2500 Venue Charge plus minimum of \$5000 in Food Charges

Grand is nothing short of a word when you step through the double stained glass doors of The King Kamehameha Golf Club. Suddenly you are transported into a world of opulence and luxury. The Waikapu Ballroom offers expansive views of the course, with panoramic views from Maui's North Shore to Ma'alaea Bay and beyond. This majestic ballroom can accommodate up to 350 guests. \$1000 deposit required to reserve.

## Ho'oheno Room



Capacity 100

Day Event: \$600 Venue Charge plus Minimum of \$1200 in Food Charges

Evening Event: \$1000 Venue Charge plus Minimum of \$2700 in food Charges

This domed semicircle room portrays the true architectural genius of Frank Lloyd Wright. The natural light shines through the 180 degrees of windows. It has perfect views of Haleakala, the south shores and the beautifully sculpted slopes of Mauna Kahalawai. \$1000 deposit required to reserve.

## Hanohano Room



Capacity: 30

Day Event: Minimum of \$500 in Food or Room Charges for up to 4 hours

Or \$125 per hour in Room Charges

Evening Event: \$250 per hour with Two Hour Minimum + \$1,000 Minimum on Food Charges

This intimate setting includes a fireplace and pure privacy. There are no interruptions during your important event in the Hanohano Room. Its circular windows overlook the 18th hole, the north shore of Maui, Haleakala, and the south shore of Maui. \$500 deposit required to reserve.

## Mana'o Pono Room



Capacity: 50

Day Event: Minimum of \$500 in Food or Room Charges for up to 4 hours

Or \$125 per hour in Room Charges

Evening Event: \$250 per hour with Two Hour Minimum + \$1,000 Minimum on Food Charges

The large mahogany table is adorned with executive chairs. This Executive Board Room can be converted to fit your special event. \$500 deposit required to reserve.

# Weddings Ceremonies

Sitting on the beautiful sculpted slopes of Mauna Kahalawai, The King Kamehameha Golf Club offers amazing panoramic views of Haleakala and both the North and South Shores of Maui. Enjoy the amazing views, award winning cuisine and spectacular service. Our properties are perfectly manicured and designed to give every event a feeling of intimacy and prominence.

## The Bridal Room



A wedding at The King Kamehameha Golf Club allows the bride to come in two hours prior to the ceremony start time. The Mana'o Pono is given to the bride to put her dress on, touch up her make-up, and relax until it is time for her to walk down the aisle.

## Kahalawai Terrace



Capacity: 150

Includes up to 40 White Padded Chairs

In Conjunction with Reception \$1000

\*Ceremony must be booked a half hour to hour before reception for discount

Ceremony Only \$1500

Kahalawai Terrace is one of our beloved outdoor ceremony locations. It features the most spectacular views, as far as the eye can see. You'll feel as though you're on top of the world. Its private setting, overlooking Haleakala and both the north and south shores, makes it the perfect place to join in matrimony. \$1000 deposit required to reserve.

## Hoapili Gardens



Capacity: 20

Includes up to 12 White Padded Chairs

In Conjunction with Reception \$450

\*Ceremony must be booked a half hour to hour before reception for discount

Ceremony Only \$650

The Hoapili Gardens is our intimate ceremony location. The gardens are perfectly manicured with colourful tropical foliage surrounding the running waters. As the bride walks down the aisle, she crosses a bridge over the running stream. The nuptials are recited above a waterfall that flows into a koi pond. 180 degrees of water, lush tropical foliage, and a view of Haleakala is what makes Hoapili Gardens the perfect tropical ceremony site. \$500 deposit required to reserve.

## Ho'oheno Room



Capacity: 100

Includes up to 40 Chairs

In Conjunction with Reception \$1000

\*Ceremony must be booked a half hour to hour before reception for discount

Ceremony Only \$1500

Ho'oheno means "to cherish" in Hawaiian. The name perfectly suits our indoor wedding chapel. It has perfect view of Haleakala, the south shores and the beautifully sculpted slopes of Mauna Kahalawai. \$1000 deposit required to reserve.

## Photo Shoot Only

Our perfectly manicured grounds and amazing view makes this location desirable for photos. A non-event photo fee is \$375 with a one hour maximum. Appointment must be made so that the photo shoot does not conflict with scheduled events.

## Breakfast Menus

Minimum order for 30 is required for all buffet menus.

Service of buffets will run for an hour and a half.

Available from 8am to 12 Noon

### Continental Breakfast Buffet

**\$30.00**

- ❖ Pineapple, Guava and Orange Juices
- ❖ Sliced Seasonal Fruit
- ❖ Variety of Danishes
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

### The King's Breakfast Buffet

**\$45.00**

- ❖ Pineapple, Guava and Orange Juices
- ❖ Sliced Seasonal Fruit
- ❖ Vegetable Frittata with Mushrooms, Onions, Baby Spinach, Sweet Bell Peppers and Cheddar Cheese
- ❖ Apple-wood Smoked Bacon
- ❖ Island Portuguese Sausage
- ❖ Breakfast Home Fries
- ❖ Hawaiian Style French Toast
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

### Plated Breakfast Entrées

**\$42.00**

Includes:

- ❖ Pineapple, Guava and Orange Juice
- ❖ Sliced Seasonal Fruit
- ❖ Hawaiian Island Kona Coffee and Flavored Hot Teas

Choice Of:

- ❖ Eggs Benedict with Toasted English Muffin, Poached Eggs, Canadian Bacon, Hollandaise Sauce & Home Fries (Substitute Seared Ahi +\$7.00)
- ❖ Scrambled Eggs & Pineapple Fried Rice with a choice of Portuguese Sausage, Bacon or Ham
- ❖ Vegetable Frittata with Mushrooms, Onions, Baby Spinach, Sweet Bell Peppers and Cheddar Cheese served with Breakfast Home Fries and House Made Salsa
- ❖ Two Buttermilk Biscuits with Country Sausage Gravy, Scrambled Eggs and Sausage Links

## Meeting Snacks

Available All Day – Snacks will be displayed and replenished for 30 minutes. Splitting up the serving times may result in additional fee.

Choose Two (2) Food selections and One (1) Beverage selection

**\$22.00**

- |                        |                              |
|------------------------|------------------------------|
| ❖ Fresh Baked Cookies  | ❖ Assorted Aloha Maid Canned |
| ❖ Fresh Baked Brownies | Juice                        |
| ❖ Assorted Danishes    | ❖ Canned Sodas               |
| ❖ Club House Chips     | ❖ Iced Tea                   |

## **Lunch Buffets**

Minimum order for 30 is required for all buffet menus.

Service of buffets will run for an hour and a half.

Available 10am to 2pm

### **Wailuku Lunch Buffet**

**\$55.00**

#### Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Choice of: Loaded Potato Salad, Island Style Macaroni Salad or Pineapple Cole Slaw

#### Sandwiches:

(Choose 1)

- ❖ Deli Sliced Turkey, Roast Beef\* and Ham
- ❖ Tuna Salad
- ❖ Deviled Egg Salad

#### Includes:

- ❖ Assorted Sliced Cheeses
- ❖ Assorted Fresh Baked Breads and/or Rolls
- ❖ Sandwich Toppings and Condiments

#### Dessert

- ❖ Fudge Brownies
- ❖ Assorted Cookies
- ❖ Iced Tea

### **Waikapu Lunch Buffet**

**\$55.00**

#### Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Asian Somen Noodles

#### Entrées

- ❖ Stir Fry Vegetable Medley
- ❖ Stir Fry Beef with Mushroom and Onions
- ❖ Seared Mahi-mahi with Lemon Beurre Blanc and Fried Capers
- ❖ Oven Roasted Pork Loin and Homemade Pan Gravy
- ❖ Steamed White Rice

#### Desserts

- ❖ Fudge Brownies
- ❖ Assorted Cookies
- ❖ Iced Tea

## **Waiehu Lunch Buffet**

**\$58.00**

### Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Bowtie Pasta Salad

### Entrées

- ❖ Italian Seasoned Chicken with Pomodoro
- ❖ "Pot Roast" Styled Beef Short Ribs bedded with Carrots and Potatoes
- ❖ Panko and Herb Crusted Mahi-mahi with Carrot Aioli
- ❖ Garlic and Herb Roasted Marble Potatoes

### Dessert

- ❖ Decadent Chocolate Cake
- ❖ Iced Tea

## **Waihe'e Lunch Buffet**

**\$60.00**

### Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Island Style Potato Salad

### Entrées

- ❖ Teriyaki Beef
- ❖ Grilled Chicken in Huli-Huli Sauce
- ❖ Seared Hawaiian Snapper with Pineapple Salsa
- ❖ Steamed White Rice

### Desserts

- ❖ Decadent Chocolate Cake
- ❖ Iced Tea

## **Gluten Free Lunch Buffet**

**\$60.00**

### Salads

- ❖ Upcountry Baby Greens with Choice of : Papaya Seed, Balsamic Vinaigrette, Buttermilk Ranch, Creamy Italian or House Made Pineapple Vinaigrette Dressings

(Choose 2 items)

- ❖ Island Style Potato Salad
- ❖ Loaded Baked Potato Salad
- ❖ Pineapple Coleslaw
- ❖ Grape Tomato, Onion and Basil Salad
- ❖ Cucumber and Avocado Salad

### Entrées

(Choose 3 items)

- ❖ Italian Seasoned Chicken with Pomodoro
- ❖ Oven Roasted Pork Loin with Onion Jus
- ❖ Blackened Seared Mahi-mahi with Pineapple Salsa
- ❖ Char Broiled Chimichurri Beef Medallions
- ❖ Roasted Vegetable Napoletana

### Desserts:

(Choose 1 item)

- ❖ Fudge Brownies and Caramel Toffee Blondies
- ❖ Assorted Cookies
- ❖ Decadent Chocolate Cake

### Menu Includes:

- ❖ Sautéed Vegetable Medley
- ❖ Steamed Jasmine Rice

## **Grab and Go Bento Box- Minimum order of 2 dozen**

**\$34.00**

### Entrées

(Choose 2 items)

- ❖ Chicken Katsu
- ❖ Teriyaki Beef
- ❖ Tempura Fish
- ❖ Seared Daily Fresh Catch
- ❖ Vegetable or Tofu Stir Fry

### Includes:

- ❖ Cucumber Namasu
- ❖ Steamed Rice with Furikake



## Plated Lunch

Prices listed below are per person.

Please choose a minimum of three (2) of the following courses. One (1) selection per course except the entrée. Entrée course may have up to two (2) selections.

### Soups

**\$13.50**

- ❖ Creamy Potato Leek
- ❖ Tomato Bisque
- ❖ Crab Bisque
- ❖ Maui Onion Soup

### Salads

**\$15.50**

- ❖ Mediterranean Greek Salad- Hearts of Romaine, Kalamata Olives, Feta Cheese, English Cucumbers, Grape Tomato and Red Onion
- ❖ Waikapu Garden Salad- Spring Mix, Carrot, cucumber, Red Onion and Grape Tomato
- ❖ Wai Kahe Caesar Salad- Hearts of Romaine, Wild Kale, Parmesan Cheese and Garlic & Herb Croutons

### Sandwiches

Includes Choice of: House Made Chips, French Fries or Onion Rings **\$32.00**

- ❖ Hurricane Katsu Sandwich- Katsu Crusted Chicken Breast, Cilantro Slaw, Tomato, Wasabi Aioli, Sweet Soy Glaze, Dusted with Furikake, Served on Demi Baguette Roll
- ❖ Fresh Catch Sandwich- Daily Fresh Catch, Pineapple Coleslaw, Tomato, Cucumber, Lemon Caper Aioli on Brioche Bun
- ❖ Blue Crab Louie- Blue Crab Claw Meat, Lemon Aioli, Butter Lettuce, Tomato, Crispy Applewood Bacon on Telera Roll
- ❖ Pua'a Sandy- Kalua Style Pulled Pork, Guava BBQ Sauce, Pineapple Coleslaw, Crispy Maui Onions on Brioche Bun

### Specialty Entrées

**\$45.00**

- ❖ Macadamia Nut Crusted Mahi-mahi with coconut Rice, Mango Salsa and Vegetable Du Jur
- ❖ Blacked Seared Hawaiian Snapper with Coconut Rice, Vegetable Du Jur and Pineapple Vinaigrette
- ❖ Char Broiled Chimichurri Striploin with Roasted Molokai Sweet Potato and Vegetable Du Jur
- ❖ Macadamia Nut Crusted Chicken Katsu with Garlic Mashed Potato, Brown Butter Gravy and Vegetable Du Jur
- ❖ Grilled Napoletana with Portabella Mushroom, Aubergine, Zucchini and Mozzarella, Served on Linguine Pasta
- ❖ Spaghetti Bolognese with Maui Cattle Beef Ragu, Goat Cheese, Spaghetti and Flatbread Dippers

### Desserts

**\$15.50**

- ❖ Four Layer Classic Carrot Cake
- ❖ Passion Mango Cheesecake
- ❖ Chocolate Toffee Mousse Cake
- ❖ Assorted Roselani Ice Cream and Sorbet
- ❖

## Additional Fees

❖ Upgrade to Brown Rice	<b>\$2.50/person</b>
❖ Upgrade to Hapa Rice (Mix of Brown and White)	<b>\$1.50/person</b>
❖ Upgrade to Garlic Mashed Potato	<b>\$3.50/person</b>

## Buffet Dessert Substitutions and Add-ons

❖ Decadent Chocolate Cake (36pc)	<b>\$165</b>
❖ Vanilla Sheet Cake (36pc)	<b>\$165</b>
❖ Coconut-Banana Cake (36pc)	<b>\$165</b>
❖ Assorted Fresh Baked Cookies	<b>\$40/dozen</b>
○ Chocolate Chunk, Oatmeal Raisin, White chocolate Macadamia Nut, Celebration Batter or Peanut butter	
❖ Homemade Fudge Brownies	<b>\$44/dozen</b>
❖ Assorted Cream Pies	<b>\$66/pie</b>
○ Banana Cream, Chocolate Cream, Coconut Cream, Blueberry Cream, Apple, French Apple or Luau Pie (Ube Haupia)	

## Appetizer Buffets

Minimum order for 30 is required for all buffet menus.  
Service of buffets will run for an hour and a half.

### **Pupu Buffet Special – Offered only with Lunch or Dinner Buffets \$30.00**

- ❖ Vegetable Spring Rolls with Sweet Thai Basil (2pc)
- ❖ Crispy Shrimp and Zesty Cocktail Sauce (2pc)
- ❖ Garden Fresh Vegetable Crudit  with Ginger-Chili Cream Sauce (2pc)

### **Pacific Rim Pupu Buffet \$57.00**

- ❖ Hawaiian Ahi Poke\*
- ❖ Crispy Pot Stickers (2pp)
- ❖ Chicken Yakitori (2pp)
- ❖ Crab Cakes with Lilikoi Aioli (2pp)
- ❖ Baked Double Cream Brie with Macadamia Nut Caramel

### **Ali'i Pupu Buffet \$75.00**

- ❖ Cheese Display with Crackers and Toasted Crostini
- ❖ Artichoke Fritter with Smoky Chipotle Aioli (2pp)
- ❖ Chilled Prawns and Zesty Cocktail Sauce (3pp)
- ❖ Seared Jumbo Scallops with Lilikoi Mignonette\* (2pp)
  - On Availability
- ❖ Beef Medallions with Caramelized Onions and Jalapeno Butter\* (2pp)

## Chilled Appetizer Platters

Serves 50 Guests

❖ Fresh Seasonal Fruits with Vanilla Crème Fraiche	<b>\$385.00</b>
❖ Garden Fresh Vegetable Crudité with Ginger-Chili Cream Sauce	<b>\$385.00</b>
❖ Hawaiian Ahi Poke or Tako Poke*	<b>\$650.00</b>
❖ Tahitian Style Ceviche (Poisson Cru)	<b>\$650.00</b>

## Chilled Appetizers Ala Carte

Priced Per Piece, 30 Piece Minimum Per Order

❖ Toasted Bruschetta with Garlic Cream & Italian Salsa	<b>\$8.00</b>
❖ Chilled Prawn Cocktail and Zesty Cocktail Sauce*	<b>\$12.00</b>
❖ Ahi and Avocado Tostada with Wasabi Aioli and Kim Chee Soy	<b>\$12.00</b>
❖ Kula Strawberries with Surfing Goat Cheese on Sourdough Toast	<b>\$10.00</b>

*Butler Passed Hors D'oeuvres is an additional \$1.50 per piece*

## Hot Appetizers Ala Carte

Priced Per Piece, 30 Piece Minimum Per Order

❖ Chicken Satay with Peanut Sauce	<b>\$8.00</b>
❖ Artichoke Fritter with Jalapeno Lime Aioli	<b>\$6.00</b>
❖ Sausage Stuffed Mushrooms*	<b>\$8.00</b>
❖ Sriracha Buffalo Wings with Creamy Cool Ranch	<b>\$9.00</b>
❖ Chicken Tostada*	<b>\$9.00</b>
❖ Crispy Pork Lumpia	<b>\$8.00</b>
❖ Crab Cakes with Lilikoi Aioli	<b>\$10.00</b>
❖ Coconut Shrimp with Sweet Thai Curry Aioli	<b>\$8.00</b>
❖ Vegetable Spring Rolls with Sweet Thai Chili Dip	<b>\$7.00</b>
❖ Seared Jumbo Scallops with Lilikoi Mignonette	<b>Market Price</b>
○ On Availability	

*Butler Passed Hors D'oeuvres is an additional \$1.50 per piece*

## Dinner Buffets

Minimum order for 30 is required for all buffet menus.

### Punahale Dinner Buffet

**\$70.50**

#### Salads

- ❖ Waikapu Garden Greens with Chef's Choice of Dressings
- ❖ BLT and Bow Tie Pasta Salad

#### Entrées

- ❖ Teriyaki Braised Short Ribs
- ❖ Macadamia Nut Crusted Mahi-mahi with Lilikoi beurre Blanc
- ❖ Oven Roasted Pork Loin with Pesto Cream Sauce
- ❖ Roasted Breast of Chicken with Romesco
- ❖ Sautéed Garden Fresh Vegetables
- ❖ Garlic Mashed Potato
- ❖ Fresh Baked Rolls

#### Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

### Luau Dinner Buffet

**\$74.00**

#### Salads

- ❖ Waikapu Garden Greens with Chef's Choice of Dressings
- ❖ Hawaiian Lomilomi Salmon
- ❖ Island-Style Macaroni Salad

#### Entrées

- ❖ Teriyaki Steak Garnished with Crispy Maui Onions\*
- ❖ Kalua Style Ti Leaf Steamed Pork with Cabbage
- ❖ Smokey Huli-huli Chicken
- ❖ Seared Fresh Daily Catch with Mango Relish
- ❖ Molokai Sweet Potatoe Puree with Coconut Glaze
- ❖ Steamed White Rice
- ❖ Fresh Baked Taro Rolls

#### Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

### Hale Mahina Dinner Buffet

**\$70.50**

#### Salads

- ❖ Waikapu Garden Greens with Chef's Choice of Dressings
- ❖ Chuka Soba Somen Noodle
- ❖ Curried Peas and Toasted Cashews

#### Entrées

- ❖ Stir Fry Beef with Bell Peppers and Onions
- ❖ Steamed Snapper with Sweet Ginger Soy, Green Onion and Cilantro
- ❖ Roasted Pork Loin with Red Miso Broth and Black Beans
- ❖ Chinese Five-Spiced Roasted Duck Breast with Orange Cinnamon Glaze
- ❖ Steamed Jasmine Rice

#### Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

## **Malihini Dinner Buffet**

**\$80.00**

### Salads

- ❖ Classic Caesar with Garlic & Herb Croutons
- ❖ Grape Tomatoes, Fresh Mozzarella and Basil with Balsamic Vinaigrette

### Entrées

- ❖ Garlic & Herb Roasted Prime Rib of Beef, Homemade Au Jus and Horse Radish Cream\*
- ❖ Oven Roasted Chicken Breast with Haiku Tomato Coulis
- ❖ Seared Mahi-mahi with Citrus Beurre Blanc
- ❖ Sautéed Fresh Garden Vegetables
- ❖ Garlic Mashed Potatoes
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

### Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

## **Moana Dinner Buffet**

**\$80.00**

### Salads

- ❖ Waikapu Garden Greens with Chef's Choice of Dressings
- ❖ Tricolor Rotini and Artichoke Salad

### Entrées

- ❖ Garlic & Herb Roasted Prime Rib of Beef, Homemade Au Jus and Horse Radish Cream\*
- ❖ Macadamia Nut Crusted Chicken Breast with Brown Butter Gravy
- ❖ Seared Alaskan Salmon with Haiku Tomato Compote
- ❖ Sautéed Garden Fresh Vegetables
- ❖ Garlic Mashed Potatoes
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

### Desserts

- ❖ Assorted Pies
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

## Gluten Free Dinner Buffet

**\$70.50**

### Salads

- ❖ Mediterranean Greek- Hearts of Romaine, Kalamata Olives, Feta Cheese, English Cucumbers, Grape Tomatoes and Red Onion
- ❖ Waikapu Garden- Spring Mix, Carrot, Cucumber, Red Onion and Grape Tomato
- ❖ Wai Kahe Caesar- Hearts of Romaine, Wild Kale, Parmesan Cheese and Toasted Pine Nuts
- ❖ Loaded Baked Potato- Cheddar Cheese, Bacon Bits, Sour Cream and Scallions
- ❖ Fresh Sliced Fruit

(Choose 2 items)

- ❖ Fresh Mozzarella cheese, Cucumber and Tomato
- ❖ Roasted Red Skin Potato
- ❖ Fresh Sliced Fruit

### Entrée:

(Choose 3 items)

- ❖ Seared Island Snapper with Pineapple Relish
- ❖ Rosemary Rubbed Chicken Breast with herb Jus
- ❖ Roasted Pork Tenderloin with Shallot Jus
- ❖ Baked Chicken Parmesan and Provolone Cheese
- ❖ Pepper Crusted Salmon with Light Soy Ginger Glazed

### Desserts:

- ❖ Fudge Brownies

### Menu Includes:

- ❖ Medley of Sautéed Kula Vegetables
- ❖ Steamed white rice
- ❖ Dinner Rolls with Butter

### ***Add a Carving Station***

Garlic Herb Crusted Roast Prime Rib of Beef with Natural Gravy

**\$19.00 per person  
includes Carver for 1 hour**

## Plated Dinner

Please choose a minimum of three (3) of the following courses. One (1) selection per course with the exception of the entrée. Entrée course may have two (2) selections.

<b>Appetizers</b>	<b>\$20.00</b>
❖ Seared Rosemary Skewered Jumbo Shrimp with Sherry Vinaigrette	
❖ Crab Cakes with Curried Cream and Sweet Thai Chili	
❖ Scallops and Wilted Spinach Saffron Aioli <i>GF</i>	
❖ Sautéed Gyoza and Water Cress with Sweet Shoyu Beurre Blanc	
<b>Soups</b>	<b>\$20.00</b>
❖ Pacific Lobster Bisque <i>GF</i>	
❖ Baked Maui Onion Soup with Gruyere and Provolone Cheeses <i>GF</i>	
❖ Maalaea Seafood Chowder <i>GF</i>	
❖ Cream of Wild Mushroom <i>GF</i>	
<b>Salads</b>	<b>\$18.00</b>
❖ Organic Upcountry Baby Greens with Fresh Orange Mirin Vinaigrette	
❖ Heart of Romaine, Kalamata Olives, Crumbled Feta Cheese, Cucumbers, Haiku Tomatoes, and Fresh Herb Vinaigrette.	
❖ Haiku Tomatoes and Fresh Mozzarella with Homegrown Waikapu Basil and Extra-Virgin Olive Oil and Balsamic Syrup Drizzle <i>GF</i>	
<b>Island Entrées</b>	
❖ Macadamia Nut Crusted Boneless Chicken Breast with Beurre Noisette, Sautéed Haricot Verts and Jasmine Rice <i>GF</i>	<b>\$66.00</b>
❖ Roasted Choice Strip Loin of Beef, Beurre Rouge, Grilled Garden Vegetables and Waikapu Herb Roasted Potatoes* <i>GF</i>	<b>\$77.00</b>
❖ Filet Mignon with Shitake Mushroom Stew, Pinot Noir Reduction with Fresh Asparagus Spears and Whipped Yukon Gold Potatoes* <i>GF</i>	<b>\$88.00</b>
❖ Maui Onion Crusted Rack of Lamb with Lahaina Mango Chutney, Kula Vegetables and Garlic Mashed Potatoes	<b>\$88.00</b>
<b>Ocean Entrées</b>	
❖ Steamed Fresh Opakapaka with Ginger, Cilantro and Shitake Mushrooms Served with Stir-Fried Rice <i>GF</i>	<b>\$82.50</b>
❖ Big Island Macadamia Nut Crusted Fresh Island Mahi-mahi with Kiffer Lime Beurre Blanc and Wild Rice <i>GF</i>	<b>\$82.50</b>
❖ Volcano Spiced Jumbo Shrimp, Rice Pilaf and Saffron Butter	<b>\$77.00</b>
❖ Baked Pacific Lobster Tail with Angel Hair Pasta, Sautéed Kula Vegetables and Drawn Butter	<b>Market Price</b>
<b>Ocean – Island Combinations</b>	
❖ Grilled Filet Mignon and Baked Lobster Tail* <i>GF</i>	<b>Market Price</b>
❖ Grilled Filet Mignon and Jumbo Shrimp Scampi* <i>GF</i>	<b>\$88.00</b>
❖ Grilled Filet Mignon and Macadamia Nut Crusted Fresh Island Fish Served with Horse Radish Mashed Potatoes and Chef's Vegetable Du Jour*	<b>\$88.00</b>

\*\* *GF* = Gluten Free

## **Vegetarian Selections**

- ❖ Roasted Vegetable Napoleon and Tomato Herb Coulis with Steamed Brown Rice **\$55.00**
- ❖ Grilled Kula Vegetables with Penne Pasta and Homemade Marinara Sauce **\$55.00**

## **Desserts**

**\$18.00**

- ❖ New York Cheesecake with Lilikoi Drizzle
- ❖ Triple Chocolate Mousse Cake; Dark, Milk & White Chocolate Layers
- ❖ Flourless Chocolate Torte *GF*

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

- ❖ Indoor Podium.....**No Fee**
- ❖ Wireless Internet Service.....**No Fee**
- ❖ Wired Microphone with Speakers.....**\$75**
- ❖ 8ft Portable Screen.....**\$65**
- ❖ Projector.....**\$150**
- ❖ Easel.....**\$15**
- ❖ Riser (6'x8'x8").....**\$50**
- ❖ Indoor Standard Wooden Dance Floor .....**\$250**
- ❖ Verizon Jet Pack Hot Spot, up to 4 hours.....**\$50**

## **Audio & Visual Rentals for Meetings**

These rentals are through an outside vendor. 2 weeks minimum notice required to book and pricing will vary depending on event size

- ❖ Mic, Sound System, & Mixing Board with connections.....**\$450+**
- ❖ Onsite Technician, minimum of 2 hours.....**\$50/hour**

## **Specialty Rental Items**

Delivery fee will be added

- ❖ Chiavari Chairs.....**\$15.50ea**
- ❖ White Padded Folding Chairs.....**\$8.50ea**
- ❖ White Lattice Arch in Ho'oheno Room.....**\$200**
- ❖ Bamboo Chuppah/Arch with cloth.....**Quote required**



**House Linens**  
No Fee with Event Booked



**130" Rounds and 120" Rounds** (for 72" and 60" round tables)

- ❖ White
- ❖ Ivory
- ❖ Black

**90'x90' Overlays**

- ❖ White
- ❖ Ivory
- ❖ Black

**Napkins** (as shown in image, above)

- ❖ Red
- ❖ Burgundy
- ❖ Black
- ❖ White
- ❖ Ivory
- ❖ Seafoam Green
- ❖ Teal
- ❖ Royal Blue

**120"x60" Linens** (for classroom and rectangle banquet tables)

- ❖ White
- ❖ Ivory
- ❖ Black

**Skirting**

- ❖ White
- ❖ Ivory
- ❖ Black

## Cake Vendors

The following Cake Vendors have been approved by and insured with The King Kamehameha Golf Club. If you would like to order a specialty cake for your wedding, birthday, etc. please order it through one of our vendors. The vendor will bill The King Kamehameha Golf Club directly. The price of the order will be added to your Event Order. A 22% Service Charge and 4.712% Hawai'i State Tax will be added so that we can serve the cake to you and your guests. If a cake is brought in, that did not come from one of our vendors, we will happily display it. However, the cake will not be served.

Maui Cakes

<http://www.mauicakes.com>

(808) 276-2110

Cake Fanatics

<http://www.cakefanaticsmail.com>

(808) 214-7767

Maui Wedding Cakes

<http://www.mauiweddingcakes.com/>

(808) 283-7068

Cymz Sweet Kre8tionz

<http://www.cymzsweetkre8tionz.com>

(808) 757-6603

Any cake ordered through our vendors will be delivered by the vendor to the event facility. Any deposit fee needed by the vendor will be billed directly to The King Kamehameha Golf Club.



Maui Cakes



Cake Fanatics



Maui Wedding Cakes



Cymz Sweet Kre8tionz

## Beverage Menus

Based on Availability

### Well Cocktails \$8

Pau Vodka  
Mahina Dark Rum  
Christian Brothers Brandy

New Amsterdam Gin  
Conciere Gold Tequila  
Scoresby Scotch

Traveler Rum  
Jim Beam Bourbon  
Dekuyper Triple Sec

### Premium Cocktails \$9

Titos Vodka  
Meyers Dark Rum  
J&B Scotch  
Jameson Irish Whiskey

Captain Morgan Spiced Rum  
Rum Haven  
Jack Daniels Whiskey  
Canadian Club Whiskey

Tanqueray Gin  
Bacardi Superior Rum  
Mi Campo Tequila

### Platinum Cocktails \$11

Ketel One Citron Vodka  
Ketel One Vodka  
Crown Royal Whiskey

Ocean Vodka  
Bombay Sapphire Gin  
Courvoisier Cognac

Makers Mark Bourbon  
Dewar's White Label Scotch  
Herradura Silver Tequila

### Cordials \$11

Bols Amaretto  
Cointreau  
Kahlua

Bailey's Irish Cream  
Frangelico  
Midori

Chambord  
Grand Mariner

### Superior Cocktails \$14

Grey Goose Vodka  
Chivas Regal Scotch  
Gentleman's Jack

Glenlivet Scotch 12 yr.  
Remy VSOP Cognac

Patron Silver Tequila  
Hendricks Gin

### House Wine (5oz) \$11

The Seeker Pinot Grigio  
William Hill Chardonnay  
Elouan Rose  
The Seeker Pinot Noir

Chateau Ste Michelle Riesling  
Starborough Sauvignon Blanc  
Storypoint Cabernet  
Charles Smith Velvet Devil Merlot

### Upgrade Wine (5oz) \$13

Harken Chardonnay  
Saint M Riesling  
Josh Cellars Merlot  
Rebellious Red Blend

Edna Valley Niner Sauvignon Blanc  
J Vineyards Pinot Noir  
Treana Cabernet Sauvignon  
Michael David Winery Petite Petit Sirah

### Sparkling Wines

Bolla Prosecco

## Beverage Menus

Please note that all hosted beverages are subject to a 22% service charge and sales tax.  
Non-hosted bars will only take credit and debit card payments, no cash will be accepted.

	<u>Hosted</u>	<u>No Host</u>
Well Cocktails	\$6.75	\$8.00
Premium Cocktails	\$7.50	\$9.00
Platinum Cocktails	\$9.25	\$11.00
Cordials	\$9.25	\$11.00
Superior Cocktails	\$12.00	\$14.00
Domestic Beer	\$4.95	\$6.00
Imported Beer	\$5.75	\$7.00
Hawaiian Beer	\$5.75	\$7.00
House Wine by the glass	\$8.25	\$11.00
Upgrade Wine by the glass	\$10.25	\$13.00
Fresh Juices	\$3.75	\$5.00
Soft Drinks	\$2.00	\$3.00
Sparkling Water	\$3.75	\$5.00
Bottled Water	\$3.00	\$4.00

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 ~ Full Keg	\$395.00+ (approximately 160 drinks)
Imported Beer ~ Full Keg	\$475.00+

Fruit Punch	\$35.00 per gallon
Full Coffee Station (minimum order of 30)	\$6/person for up to 4 hours, \$8/person over 4 hours
Coffee by the Urn	\$60 per 1.5 gallons
Beverage Attendant	\$275/ 2 hours (wine service at tables)

(Bartender fees are waived if the beverage revenue per bartender meets or exceeds \$600.00 per event, exclusive of tax and gratuities.)

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.



## GENERAL INFORMATION

**MMK MAUI L.P.**

**THE KING KAMEHAMEHA GOLF CLUB**

**2500 Honoapi'ilani Highway • Wailuku, Maui, Hawaii 96793**

**KKGC Banquet Office: Ph. 808-243-1025 Fax 808-249-8786 [events@kamehamehagolf.com](mailto:events@kamehamehagolf.com)**

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.

If you are not using our onsite coordinating services then we request that there be one (1) designated contact person whom our management and Banquet Captain can approach with concerns and questions. In planning your event, please direct all inquiries 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 timeline 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.

**Wedding Cakes and cakes for special events can only be ordered from vendors that are on the Club's approved vendor list. Please see the banquet manager for a list of our approved cake vendors.** 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 22% service charge and 4.712% 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. The service charge includes a 5% administrative fee.

### **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.

### **Deposit & Payments**

An initial 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.

### **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.

## Permits

A permit is required for the following events: casino events, silent auctions, fashion shows, events for minors, events that exceed curfew and banquet events that are held on the outside premises. A \$50 processing fee for all permits will apply. The Hawaii Department of Liquor Control requires that all applications must be submitted no later than 10 working days prior to an event in order for the permit to be considered. M.M.K. Maui requires a minimum of 5 working days to turn in the application. Therefore all information must be submitted by the client to the M.M.K. Maui banquet department no later than 15 days prior to the event date. No exceptions will be made.

## Event Details & Final Menu

Your finalized menu is due 30 days prior to your event date. Your floor plan and set-up details must be finalized at least 10 working days prior to your event date. There may be additional labor charges if you make changes to your floor plan and set-up details beyond the 10 days prior to your event.

### **HERE IS A LIST OF DUE DATES FOR YOUR CONVIENENCE:**

- \_\_\_\_\_ 1 Month Prior (30 Days) ~ Finalized Menu is due.
- \_\_\_\_\_ 2 Weeks prior (14 days) ~ Schedule Wedding Ceremony Rehearsal if applicable.
- \_\_\_\_\_ 10 days prior ~ Final Guarantee is due. Set-up Details and Floor Plan must be finalized.
- \_\_\_\_\_ 7 days prior ~ Final Payment is due.

## Contact Information

The King Kamehameha Golf Club  
Phone: 808-243-1025  
Fax: 808-249-8786  
Email: [events@kamehamehagolf.com](mailto:events@kamehamehagolf.com)  
[www.kamehamehagolf.com](http://www.kamehamehagolf.com)

