



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: \$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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Prices in effect from 1/1/22 to 12/31/22 and subject to change without notice. Additional 22% Service Charge and 4.166% Hawaii State Tax added to entire bill. Service Charge includes a 4.5% Administrative Fee.

Wai Kahe Sun Court



Capacity: 80

Day Event: \$800 Venue Charge plus \$1500 Minimum in Food Charges

Evening Event: \$1200 Venue Charge plus \$3000 Minimum in Food Charges

Venue Charge will include outdoor tables and chairs, and two strings of Bistro lights for evening events.

The Sun Court has a beautiful 180 degree view of the golf course, Haleakala and Maui's North Shore. The waterfall feature and openness of the outdoor space offers a peaceful link to the manicured surroundings. \$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 eleven plush leather V.I.P. 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.

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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 60 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.

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Breakfast Menus

Minimum order for 40 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 \$26.95

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

The King's Breakfast Buffet \$38.95

- ❖ 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
- ❖ Baby Russet Breakfast Potatoes
- ❖ Hawaiian Style French Toast
- ❖ Hawaiian Isle Kona Coffee and Flavored Hot Teas

Plated Breakfast Entrées

Plated Breakfast Entrées Include:

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

- ❖ Eggs Benedict with Toasted English Muffin, Poached Eggs, Canadian Bacon, Hollandaise Sauce & Hash Brown Potatoes \$43.00

- ❖ Scrambled Eggs & Fried Rice with a choice of Portuguese Sausage, Bacon or Ham \$43.00

- ❖ Vegetable Frittata with Mushrooms, Onions, Baby Spinach, Sweet Bell Peppers and Cheddar Cheese served with Tomato Salsa and Roasted Potatoes \$43.00

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 \$20.00

- | | |
|-----------------------------|-----------------------|
| ❖ Fresh Baked Cookies | ❖ Assorted Aloha Maid |
| ❖ Fresh Baked Brownies | ❖ Canned Juice |
| ❖ Tortilla Chips & Salsa | ❖ Canned Sodas |
| ❖ Haagen Das Ice Cream Bars | ❖ Iced Tea |

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Prices in effect from 1/1/22 to 12/31/22 and subject to change without notice. Additional 22% Service Charge and 4.166% Hawaii State Tax added to entire bill. Service Charge includes a 4.5% Administrative Fee.

Lunch Buffets

Minimum order for 40 is required for all buffet menus.

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

Available 10am to 2pm

Wailuku Lunch Buffet

\$45.00

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Creamy Pineapple Cole Slaw
- ❖ Russet Potato Salad

Sandwiches

- ❖ Deli Sliced Turkey, Roast Beef*, Ham and Tuna Salad
- ❖ Assorted Sliced Cheeses
- ❖ Assorted Fresh Baked Breads and Rolls
- ❖ Sandwich Condiments

Dessert

- ❖ Homemade Fudge Brownies
- ❖ Assorted Fresh Baked Cookies
- ❖ Iced Tea

Waikapu Lunch Buffet

\$50.00

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Curried Sugar Snap Peas and Toasted Cashews
- ❖ Asian Somen Noodles

Entrées

- ❖ Vegetable Stir Fry
- ❖ Oyster Beef with Mushroom and Onions
- ❖ Sautéed Mahi-mahi Beurre Blanc with Lemon Capers
- ❖ Slowed Roasted Pork Loin and Homemade Pan Gravy
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

- ❖ Homemade Fudge Brownies
- ❖ Assorted Fresh Baked Cookies
- ❖ Iced Tea

Waiehu Lunch Buffet

\$54.00

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Vine-Ripened Cherry Tomatoes, Maui Onions and Homegrown Waikapu Basil
- ❖ Bowtie Pasta, Fresh Julienne Veggie Strips and Extra Virgin Olive Oil

Entrées

- ❖ Broiled Italian Seasoned Chicken
- ❖ Pot Roast with Carrots and Potatoes
- ❖ Herb Crusted Mahi-mahi
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Dessert

- ❖ Decadent Chocolate Cake
- ❖ Iced Tea

Waihee Lunch Buffet

\$56.00

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings
- ❖ Baked Potato Salad with Sour Cream and Bacon Bits
- ❖ Medley of Marinated Artichoke and Fresh Vegetables

Entrées

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

Desserts

- ❖ Decadent Chocolate Cake
- ❖ Iced Tea

Gluten Free Lunch Buffet

\$58.00

Salads

❖ Upcountry baby Greens with Ranch Dressing, Thousand Island and Balsamic Vinaigrette
(Choose 2 items)

- ❖ Russet Potato Salad
- ❖ Tomato Onion Salad with Herb Vinaigrette
- ❖ Pine Apple Cole Slaw

Entrées

(Choose 3 items)

- ❖ Ginger Glazed Boneless Chicken
- ❖ Grilled Beef Steak, Soy Ginger Glazed and scallions
- ❖ Roasted Whole Chicken with Fresh Herb Jus
- ❖ Sautéed Mahi-mahi with Fruit Salsa
- ❖ Roasted Pork Loin with Onion Jus

Desserts:

- ❖ Fudge Brownies Or Assorted Cookies

Menu Includes:

- ❖ Sautéed Kula Vegetables
- ❖ Steamed White Rice
- ❖ Dinner Rolls with Butter

Grab and Go Bento Box- Minimum order of 2 dozen

\$35.00

- ❖ Chicken Katsu
- ❖ Grilled Teriyaki Beef
- ❖ Battered Alaskan Pollack
- ❖ Cucumber Namasu
- ❖ Steamed Rice with Furikake

Plated Lunch

Prices listed below are per person.

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.

Soups	\$12.00
❖ Garden Fresh Chilled Gazpacho <i>GF</i>	
❖ Creamy Haiku Tomato Bisque <i>GF</i>	
❖ French Maui Onion Soup <i>GF</i>	
Salads	\$14.00
❖ Mediterranean Greek Salad	
❖ Upcountry Greens with Cucumber and Shaved Maui Onions with Chef's Choice of Dressings <i>GF</i>	
❖ Caesar Salad with Herb Croutons and Parmesan Cheese	
Sandwiches	\$36.00
❖ Grilled Volcano Spiced Chicken on Ciabatta with Potato Chips	
❖ Island Fresh Fish with Homemade Tartar on a Whole Wheat Hoagie with Potato Chips	
Specialty Entrées	\$49.00
❖ Wok Seared Wild Alaskan Salmon with Tomato Compote <i>GF</i>	
❖ Macadamia Nut Crusted Chicken Breast and Maple Cream	
❖ Crusted Fresh Herb Panko Mahi-mahi with Cilantro Beurre Blanc	
❖ Sirloin of Beef Brochette, Porcini Mushrooms and Kula Onions with Shoyu Ginger Glaze <i>GF</i>	
❖ Grilled Napoleon with Portobello Mushroom, Eggplant, Zucchini and Provolone <i>GF</i>	
Specialty Entrées Include	
❖ Chef's Choice of Fresh Vegetables <i>GF</i>	
❖ Guests Choice of One of the following: White Rice, Brown Rice, Yukon Mashed Potatoes or Creamy Polenta	
Desserts	\$14.00
❖ Chocolate Mousse Cake	
❖ Key Lime Cream Bistro Cake	
❖ Fresh Fruit Cup <i>GF</i>	
❖ Passion Mango Cheesecake	

** *GF* = Gluten Free

Additional Fees

- ❖ Upgrade to Brown Rice **\$2/person**
- ❖ Upgrade to Hapa Rice (Mix of Brown and White) **\$1/person**

Dessert Substitutions

- ❖ Decadent Chocolate Cake (36pc) **\$150**
- ❖ Vanilla Sheet Cake (36pc) **\$150**
- ❖ Carrot Cake (36pc) **\$150**
- ❖ Coconut-Banana Cake (36pc) **\$150**
- ❖ Assorted Fresh Baked Cookies **\$36/dozen**
 - Choice of Chocolate Chunk, Lemon Blueberry, Oatmeal Raisin, Macadamia Nut, and Peanut Butter.
- ❖ Homemade Fudge Brownies **\$40/dozen**
- ❖ Assorted Cream Pies **\$60/pie**
 - Choice of Banana, Chocolate, Chocolate Haupia, Macadamia Nut, Custard, and Coconut

Dessert Platter

- ❖ Variety of Petit Fours- Minimum order of 4 dozen **\$40/dozen**

Appetizer Buffets

Minimum order for 40 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 **\$26.00**

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

Eurasian Pupu Buffet **\$42.00**

- ❖ Sliced Seasonal and Island Fruit *GF*
- ❖ Garden Fresh Vegetable Crudit  with Maui Onion Dip *GF*
- ❖ Roasted Bruschetta with Garlic Cream & Italian Salsa (2pc)
- ❖ Stuffed Mushroom Caps with Minced Pork and Scallions (2pp) *GF*
- ❖ Beef Satay (2pp)

Pacific Rim Pupu Buffet **\$52.00**

- ❖ Hawaiian Ahi Poke*
- ❖ Assorted Maki Sushi* (2pp)
- ❖ Crispy Pot Stickers (2pp)
- ❖ Chicken Yakitori (2pp)
- ❖ Crab Cakes with Lilikoi Aioli (2pp)

Ali'i Pupu Buffet **\$68.00**

- ❖ Domestic and Imported Cheese Display with Crackers and Sliced Baguette
- ❖ Artichoke Fritter with Spicy Chili B arnaise (2pp)
- ❖ Chilled Prawns and Zesty Cocktail Sauce (3pp)
- ❖ Seared Jumbo Scallops with Pesto Cream (2pp) *GF*
- ❖ Beef Medallions with Wild Mushroom Ragout* (2pp) *GF*

Carved Appetizer Platters

Served with Fresh Baked Rolls and Traditional Condiments,
\$250 Charge for each Carving Station, Chef Attendant Fee

- ❖ Roasted Peppered Strip Loin of Beef B arnaise Sauce* (Serves 50 Guests) *GF* **\$900.00**
- ❖ Prime Rib of Beef* (Serves 50 Guests) *GF* **\$900.00**
- ❖ Steamship Round of Beef* (Serves 120 Guests) *GF* **\$2500.00**
- ❖ Roast Turkey (Serves 40 Guests) *GF* **\$600.00**
- ❖ Roasted Whole Pig (Approximately 70 lbs. Serves 100 Guests) *GF* **\$2500.00**
- ❖ Oven Roasted Filet Mignon, Mushroom Ragout & B arnaise Sauce* (Serves 20 Guests) *GF* **\$700.00**

** *GF* = Gluten Free

Chilled Appetizer Platters

Serves 50 Guests

- ❖ Fresh Seasonal Fruits with Lilikoi Crème Anglaise *GF* **\$400.00**
- ❖ Garden Fresh Vegetable Crudit  with Ginger-Chili Cream *GF* **\$350.00**
- ❖ Double Cream Baked Brie with Caramelized Macadamia Nuts and Sliced Baguettes **\$700.00**
- ❖ Domestic and Imported Cheese Display with Crackers and Sliced Baguettes **\$700.00**
- ❖ Fresh Ahi Poke, Maui Onions, Scallions and Ogo* **\$600.00**

Chilled Appetizers Ala Carte

Priced Per Piece, 50 Piece Minimum Per Order

- ❖ Roasted Bruschetta with Garlic Cream & Italian Salsa **\$6.00**
- ❖ Chilled Jumbo Prawns and Zesty Cocktail Sauce **\$7.00**
- ❖ Maki Sushi* **\$6.00**
- ❖ Smoked Salmon Rose with Cream Cheese, Capers & Red Onions **\$6.00**
- ❖ Seared Hawaiian Ahi with Wasabi Aioli on Toasted Rye* **\$7.00**
- ❖ Curried Petite Shrimp on Cucumber Round **\$7.00**
- ❖ Kula Strawberries and Brie on Toasted Rye **\$6.00**
- ❖ Fresh Pacific Northwest Oysters on-the-Half-Shell *GF* **\$9.00**
- ❖ Assorted Nigiri Sushi* **\$9.00**
- ❖ Pacific Northwest Crab Claws *GF* **\$9.00**

Butler Passed Hors D'oeuvres is an additional \$1.00 per piece

Hot Appetizers Ala Carte

Priced Per Piece, 50 Piece Minimum Per Order

- ❖ Original Singapore Chicken Satay with Peanut Sauce **\$7.00**
- ❖ Artichoke Fritter with Spicy Chili B arnaise **\$5.00**
- ❖ Mushrooms Stuffed with Roasted Vegetables and Parmesan Cheese **\$6.00**
- ❖ Spicy Buffalo Wings with Cool Ranch Dressing **\$7.00**
- ❖ Roasted Pork Tenderloin with Marsala Drizzle **\$7.00**
- ❖ Crispy Pork Lumpia **\$6.00**
- ❖ Teriyaki Beef Yakitori* *GF* **\$7.50**
- ❖ Crab Cakes with Lilikoi Aioli **\$8.00**
- ❖ Coconut Shrimp with Upcountry Orange Marmalade **\$6.00**
- ❖ Vegetable Spring Rolls and Sweet Thai Chili Dip **\$6.00**
- ❖ Volcano Spiced Pacific Scallops with Citrus Beurre Blanc **\$8.00**

Butler Passed Hors D'oeuvres is an additional \$1.00 per piece

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Dinner Buffets

Minimum order for 40 is required for all buffet menus.

Punahale Dinner Buffet

\$64.00

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings *GF*
- ❖ Curried Peas and Toasted Cashews
- ❖ Asian Somen Noodle

Entrées

- ❖ Teriyaki Braised Short Ribs
- ❖ Macadamia Nut Mahi-mahi *GF*
- ❖ Oven Roasted Pork Loin with Maui Onion Au Jus *GF*
- ❖ Roasted Breast of Chicken with Tomato and Waikapu Herb Au Jus *GF*
- ❖ Sautéed Garden Fresh Vegetables *GF*
- ❖ Steamed White Rice *GF*

Desserts

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

Luau Dinner Buffet

\$62.00

Salads

- ❖ Organic Upcountry Baby Greens with Chef's Choice of Dressings *GF*
- ❖ Hawaiian Lomilomi Salmon
- ❖ Island-Style Macaroni

Entrées

- ❖ Teriyaki Steak Garnished with Crispy Maui Onions*
- ❖ Ti Leaf Steamed Pork, Traditional Hawaiian Seasoning with Wilted Won Bok Cabbage
- ❖ Smokey Huluhuli Chicken
- ❖ Sautéed Fresh Fish with Coconut Crème and Mango Papaya Relish
- ❖ Sweet Molokai Potatoes 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

\$57.00

Salads

- ❖ Mixed Mizuna Greens with 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

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
- ❖ Chinese Five-Spiced Roasted Duck with Orange Cinnamon Glaze
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

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

Malihini Dinner Buffet

\$72.00

Salads

- ❖ Classic Caesar with Roasted Garlic Croutons
- ❖ Cherry 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 with Haiku Tomato Coulis
- ❖ Sautéed Mahi-mahi with Citrus Beurre Blanc
- ❖ Sautéed Kula Vegetables
- ❖ Garlic Mashed Potatoes
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

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

Haleakala Dinner Buffet

\$70.00

Salads

- ❖ Classic Caesar with Roasted Garlic Croutons
- ❖ Artichoke Salad
- ❖ Tri Colored Fusilli Pasta

Entrées

- ❖ Pepper Crusted New York Steak with Caramelized Shallot Au Jus*
- ❖ Cornish Game Hen and Organic Apple Glaze
- ❖ Sesame Crusted Fresh Mahi-mahi with Fresh Mint Beurre Blanc
- ❖ Sautéed Medley of Zucchini and Gold Bar Squash with Julienne Haiku Tomatoes
- ❖ Horseradish Mashed Potatoes
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

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

Moana Dinner Buffet

\$73.00

Salads

- ❖ Bouquet of Mescaline Spring Mix with Chef's Choice of Dressings
- ❖ Cherry Tomatoes, Fresh Mozzarella and Waikapu Basil with Balsamic Vinaigrette
- ❖ Tricolor Fusilli and Artichoke Salad

Entrées

- ❖ Carved Prime Rib of Beef, Homemade Au Jus and Horse Radish Cream*
- ❖ Macadamia Nut Chicken Beurre Noisette
- ❖ Wok Seared Alaskan Salmon with Olive Oil Tomato Compote
- ❖ Sautéed Kula Vegetables
- ❖ Steamed White Rice
- ❖ Fresh Baked Rolls

Desserts

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

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Gluten Free Dinner Buffet

\$64.00

Salads

- ❖ Hearty Romaine Lettuce with Caesar Dressing

(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

**\$17.00 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.

Appetizers	\$18.00
❖ 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	
Soups	\$18.00
❖ 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>	
Salads	\$16.00
❖ 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>	
Island Entrées	
❖ Macadamia Nut Crusted Boneless Chicken Breast with Beurre Noisette, Sautéed Haricot Verts and Jasmine Rice <i>GF</i>	\$60.00
❖ Roasted Choice Strip Loin of Beef, Beurre Rouge, Grilled Garden Vegetables and Waikapu Herb Roasted Potatoes* <i>GF</i>	\$70.00
❖ Filet Mignon with Shitake Mushroom Stew, Pinot Noir Reduction with Fresh Asparagus Spears and Whipped Yukon Gold Potatoes* <i>GF</i>	\$80.00
❖ Maui Onion Crusted Rack of Lamb with Lahaina Mango Chutney, Kula Vegetables and Garlic Mashed Potatoes	\$80.00
Ocean Entrées	
❖ Steamed Fresh Opakapaka with Ginger, Cilantro and Shitake Mushrooms Served with Stir-Fried Rice <i>GF</i>	\$75.00
❖ Big Island Macadamia Nut Crusted Fresh Island Mahi-mahi with Kiffer Lime Beurre Blanc and Wild Rice <i>GF</i>	\$75.00
❖ Volcano Spiced Jumbo Shrimp, Rice Pilaf and Saffron Butter	\$70.00
❖ Baked Pacific Lobster Tail with Angel Hair Pasta, Sautéed Kula Vegetables and Drawn Butter	Market Price
Ocean – Island Combinations	
❖ Grilled Filet Mignon and Baked Lobster Tail* <i>GF</i>	Market Price
❖ Grilled Filet Mignon and Jumbo Shrimp Scampi* <i>GF</i>	\$80.00
❖ Grilled Filet Mignon and Macadamia Nut Crusted Fresh Island Fish Served with Horse Radish Mashed Potatoes and Chef's Vegetable Du Jour*	\$80.00

** *GF* = Gluten Free

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Vegetarian Selections

- ❖ Roasted Vegetable Napoleon and Tomato Herb Coulis with Steamed Brown Rice **\$50.00**
- ❖ Grilled Kula Vegetables with Penne Pasta and Homemade Marinara Sauce **\$50.00**

Desserts

\$16.00

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

In House Audio, Visual & Equipment Rental

- ❖ Indoor Podium.....**No Fee**
- ❖ Wireless Internet Service.....**No Fee**
- ❖ 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 with Onsite Technician

Rentals with a technician must be booked at least two weeks prior to the event date

- ❖ Microphone and Speaker
 - ❖ For 50 guests.....**\$75**
 - ❖ For 150 guests.....**\$150**
- ❖ Mic, Sound System, & Mixing Board with connections
 - ❖ For 50 guests.....**\$200**
 - ❖ For 150 guests.....**\$250**
- ❖ Mic, Sound System, Mixing Board with connections, Video Projector with HDMI connections, Laptop Sound with connections to Projector, & Screen
 - ❖ For 50 guests.....**\$350**
 - ❖ For 150 guests.....**\$450**
- ❖ Onsite Technician, minimum of 2 hours.....**\$30/hour**

Specialty Rental Items

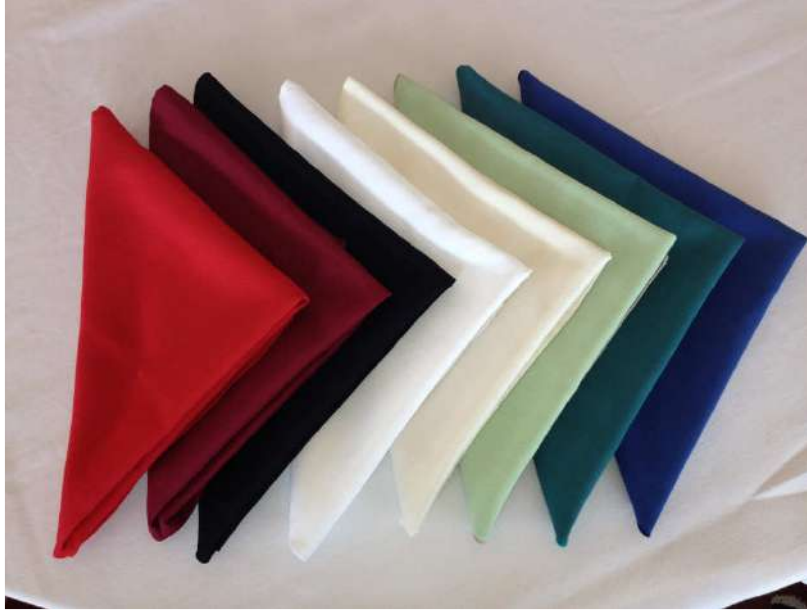
Delivery fee will be added

- ❖ Chiavari Chairs.....**\$13ea**
- ❖ White Padded Folding Chairs.....**\$6ea**
- ❖ White Lattice Arch in Ho'oheno Room.....**\$150**
- ❖ Bamboo Chuppah/Arch with cloth.....**\$230+**
- ❖ Chair Covers.....**Varies**
- ❖ Custom Linen.....**Varies**

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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 4.166% 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) 874-5932

Cake Pops by Liz

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

(808) 283-8806

Cymz Sweet Kre8tionz

(808) 250-3070

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



Cake Pops by Liz



Maui Wedding Cakes



Cymz Sweet Kre8tionz

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Beverage Menus

Based on Availability

Well Cocktails \$7

Pau Vodka	Gordons Gin	Rico Bay Rum
Whalers Original Dark Rum	Conciere Gold Tequila	Jim Beam Bourbon
Christian Brothers Brandy	Scoresby Scotch	Dekuyper Triple Sec

Premium Cocktails \$8

Titos Vodka	Captain Morgan Spiced Rum	Tanqueray Gin
Meyers Dark Rum	Rum Haven	Bacardi Superior Rum
J&B Scotch	Jack Daniels Whiskey	Mi Campo Tequila
Jameson Irish Whiskey	Canadian Club Whiskey	

Platinum Cocktails \$10

Ketel One Citron Vodka	Ocean Vodka	Makers Mark Bourbon
Ketel One Vodka	Bombay Sapphire Gin	Dewar's White Label Scotch
Crown Royal Whiskey	Courvoisier Cognac	Herradura Silver Tequila

Cordials \$10

Amaretto di Saronno	Bailey's Irish Cream	Chambord
Cointreau	Frangelico	Grand Mariner
Kahlua	Midori	

Superior Cocktails \$14

Grey Goose Vodka	Glenlivet Scotch 12 yr.	Patron Silver Tequila
Chivas Regal Scotch	Remy VSOP Cognac	Hendricks Gin
Gentleman's Jack		

White Wine (5oz)

The Seeker Pinot Grigio 8g/24b	Chateau Ste Michelle Riesling 7g/21b
Souverain Chardonnay 8g/24b	The Seeker Sauvignon Blanc 9g/27b
Tohu Sauvignon Blanc 12g/36b	Harken Chardonnay 9g/27b
Saint M Riesling 12g/36b	

Red Wine (5oz)

Storypoint Cabernet Sauvignon 9g/27b	Charles Smith Velvet Devil Merlot 8g/24b
The Seeker Pinot Noir 8g/24b	J Vineyards Pinot Noir 13g/39b
Josh Cellars Merlot 13g/39b	Treana Cabernet Sauvignon 12g/36b
Exitus Bourbon Barrel Aged Red 15g/45b	Michael David Winery Petite Petit Sirah 10g/30b

Rose & Sparkling Wines

Simple Life Rose 7g/21b	Caposaldo Prosecco 11g
Simmonet Febre Cremant De Bourgogne, Brut Rose 49b	
Champagne Collet 69b	

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Beverage Menus

Please note that all hosted beverages are subject to a
22% service charge and current sales tax.

	<u>Hosted</u>	<u>No Host (cash bar)</u>
Well Cocktails	\$5.75	\$7.00
Premium Cocktails	\$6.50	\$8.00
Platinum Cocktails	\$8.25	\$10.00
Cordials	\$8.25	\$10.00
Superior Cocktails	\$12.00	\$14.00
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
Sparkling Water	\$3.00	\$4.00
Bottled Water	\$2.00	\$3.00

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	\$5/person for up to 4 hours, \$7/person over 4 hours
Beverage Attendant	\$200/ 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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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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

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 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.

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 4.166% 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. The service charge includes a 4.5% 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 & Kahili Golf Course
Phone: 808-243-1025
Fax: 808-249-8786
Email: banquet@kamehamehagolf.com
www.mauibanquets.com



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