



2014 EVENT PLANNER

Contact

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❧ BANQUET EVENT INFORMATION & POLICIES ❧

Thank you for considering Maui Country Club for your upcoming event. Please review the following information and requirements for holding an event at the Club and contact the office Monday through Friday for arrangements (808) 877-7893.

Qualification

Events held at Maui Country Club require a sponsoring member who is in good standing. The sponsoring member is responsible for the event and must be present during the event.

Agreement for Use of Club Premises

The signed Agreement and \$50 non-refundable deposit are required to confirm the use of the club and guarantee the location for any member or member-sponsored event. Contact the administrative office to check for availability and to execute your Agreement for Use of Club Premises.

Alcoholic Beverages

Bar service will be provided by Maui Country Club. Outside alcoholic beverages may not be brought to a catered event.

Room Rental

Location	Hours	Food Service	Minimum-Capacity	Club Catered Venue Rental	Non-Catered Venue Rental
Dining Room & Bar	From 6:30/7 p.m.	Club or Caterer	45-150	\$700	\$1000
South Ballroom	Anytime	Club or Caterer	20-32	\$100	\$150
Main Ballroom	6-11 a.m. or				
	2:30-5 p.m.	Club or Caterer	33-100	\$150	\$300
	11 a.m.-2:30 p.m.	Club or Caterer	33-100	\$200	\$350
	After 5 p.m.	Club or Caterer	40-100	\$400	\$600
Pool & Pavilion	After 6 p.m.	Club or Caterer	100	n/a	\$250
Makai Lawn	Anytime	Caterer	200	n/a	\$1000

The Dining Room, Bar and Pool location times are subject to change based on the season.

Room Rental applies in addition to the cost of catering and beverages.

The following minimum per person menu costs apply. Tax, service charge, and alcohol are not included in the per person minimums.

Luncheon	\$17 per person
Appetizers	\$26 per person
Dinner	\$26 per person

Menu Selections

For all banquet events, the menu should be chosen no later than two weeks prior to the event.

Attendance Guarantee

The final guest count is due one week prior to the event. The amount billed to the sponsoring member will be the actual guest count. If the actual guest count is less than the final guest count, the sponsoring member will be charged for the final guest count.

Maui Country Club Banquet Policies

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Surcharge

State Excise Tax and a Service Charge of 18% is added to total charges for food, beverages & additional services. 18% does not apply to venue rental cost.

Included

Club Catered Event: Set up and break down of tables & chairs, white tablecloths, and cleanup after the event. When using the Clubhouse Restaurant downstairs, tablecloths are provided for the buffet and banquet tables utilized. The Club does not provide linen for the existing tables in the dining area.

When Using an Outside Caterer in the Ballroom: The Club will set up & break down tables, chairs & service tables for the event. Table linens are not included, but may be rented from the Club.

When Using an Outside Caterer in the Restaurant/Lounge area: The existing furniture is included. Additional chairs and banquet tables may be provided by the member or rented from the Club.

Additional Costs

Special request items (i.e. colored table linens, linen napkins, audio/visual equipment, entertainment, Club BBQ grills, etc.) or added staff to attend to guests at a private event is the responsibility of the sponsoring member.

Outside Caterer

In the event that an outside caterer is used, there is no access to Maui Country Club's kitchen facilities. There is a mandatory minimum of one attendant per event and at the Club's discretion, added staffing may be determined. The minimum per person fee for up to four hours is \$100.

Entertainment

If hired entertainers are performing, the cutoff time for music is 9:30 p.m. Note overtime charges below.

Overtime

In accordance with neighborhood covenants, the club closes with gates locked at 10:00 p.m. An overtime charge of \$100 per half hour applies when guests and entertainers have not departed the Club by 10:00 p.m.

Dress Code

Members and guests are expected to be suitably attired in "casual appropriate" style according to the House Rules. The sponsoring member is responsible for informing their guests of the dress code.

Advertising

Absolutely no publicity of any event may appear in the media giving the appearance that the event is open to the public.



❧ BANQUET MENU – BREAKFAST ❧

Menu served buffet style. Items and per person prices are a guideline,
subject to the number of attendees and market price changes.
Hawaii State 4.166% GET & 18% service charge applied to total.

Continental Breakfast

Assorted fresh Breakfast Breads & Pastries

Orange Juice

Maui Coffee Roasters European Dark Roast Coffee & Decaf

Assorted Teas

\$17

Add:

Fresh In-Season Fruit

\$4.50

Deluxe Continental Breakfast

Assorted fresh Breakfast Breads & Pastries

Bagels with Cream Cheese Spreads

Fruit Yogurt Cups

Fresh In-Season Fruit

Choose one:

Toasted English Muffins topped with Scrambled Eggs & Cheddar Cheese

Croissant Sandwiches with Ham or Turkey, Lettuce & sliced Tomato

Choose two: Orange Juice, POG, V-8, Iced Bottled Water

Maui Coffee Roasters European Dark Roast Coffee & Decaf

Assorted Teas

\$29



❧ **BANQUET MENU – LUNCHEON** ❧

Menu served buffet style. Items and per person prices are a guideline,
subject to the number of attendees and market price changes.

Hawaii State 4.166% GET & 18% service charge applied to total.

Deli Sandwich Bar

Sliced Roast Beef, Turkey Breast, and Ham

Tuna and Egg Salad

Sliced American, Cheddar and Swiss Cheeses

Sandwich Vegetables: Lettuce, Shaved Onion, Tomato

Multigrain, Rye, Wheat & White Breads

Tossed Green Salad with Select Homemade Dressings or a Club Specialty Salad*

Iced Tea

\$16

Taco Bar

Soft Corn & Flour Tortillas, warmed

Shredded Pork & Seasoned Ground Beef

Spanish Rice & Refried Beans

Shredded Cheese

Diced Onion & Tomato

Shredded Lettuce, Chopped Cilantro, Sliced Olives

Fresh Club Pico de Gallo

Sour Cream

\$17

Add:

Guacamole \$2

House Tortilla Chips \$1

Soup, Salad & Sandwiches Special

Fresh In-Season Fruits

Tossed Garden Greens with choice of dressings

Pecan Chicken and/or Albacore Tuna Salad Croissants

Hot or Cold Soup du Jour

Chef's Choice Light Dessert

\$18

Classic Lunch Buffet

Herb Crusted Breast of Chicken stuffed with Spinach & Mushrooms

Chef's choice Garden Vegetable Sauté

Tossed Green Salad with Select Homemade Dressings or a Club Specialty Salad*

Oven Roasted Rosemary Red Potatoes

Warm French Rolls with Butter

Iced Tea

\$18

Maui Country Club Banquet Menu – Luncheon

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Home Style Italian

Spaghetti with Hearty Meat Marinara

Choice of:

Linguini with Clam Sauce

Penne Pasta and Fresh Vegetables in Garlic Mushroom Cream

Maui Country Club's Signature Caesar Salad

Italian Garlic Rolls & Herb Butter

Assorted Homemade Cookies

Iced Tea

\$21

Fall Festive

Select one:

Stuffed Pork Loin on Wild Rice Pilaf

Slow Roasted Breast of Turkey with Homemade Gravy on a Bed of Cornbread Dressing

Smashed Baby Red Potatoes

Homestyle Candied Yams

Fresh Green Beans with Mushroom

Tossed Green Salad with Select Homemade Dressings or a Club Specialty Salad*

French Rolls with Butter

Pumpkin Pie

Iced Tea

\$22

Livin' the Good Life

Select one:

Chef's Select Fish with Lemon Caper Beurre Blanc

Garlic Roasted Pork Loin with Homemade Gravy

Select one:

Oven Roasted Rosemary Red Potatoes

Savory Rice Pilaf

Tossed Green Salad with Signature Dressings or a Club Specialty Salad*

Chef's Choice Garden Vegetable Sauté

French Rolls with Butter

Assorted Freshly Baked Cookies

Iced Tea

\$27

***Maui Country Club's Signature Hand-Tossed Salads**

Traditional Caesar: Crisp Romaine in the Chef's Creamy Caesar

Asian Caesar: Sesame Teriyaki Caesar & Crispy Won Ton Strips

The Mediterranean: Romaine & Baby Greens, Roma Tomato, Feta Cheese,
Marinated Artichoke Hearts, Kalamata Olives, Sun-Dried Tomato Basil Vinaigrette

Mandarin Cashew Salad: Romaine with sweet Mandarin Orange slices tossed in Asian Sesame
Vinaigrette topped with roasted Cashews & crunchy Won Ton Strips

Maui Country Club Banquet Menu – Luncheon

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Popular Additions

Fresh Fruit Medley	\$4.50
Pasta Primavera Salad	\$3
Baby Red Potato Salad	\$3
Assorted Freshly Baked Cookies	\$3
Upgraded Dessert	\$7
Fountain Drinks, Iced Tea	\$2
Maui Coffee Roasters European Dark Roast	
Regular or Decaffeinated	\$40 (per gallon, serves 30)



❧ BANQUET MENUS – APPETIZERS ❧

All menus are served buffet style. If appetizers are passed, additional server fees apply.

Items and per person prices are a guideline,
subject to the number of attendees and market price changes.
Hawaii State 4.166% GET & 18% service charge applied to total.

Cold

Chilled Fresh In Season Fruits
Garden Vegetable Crudite and Ranch Dip
Vegetarian Spring Rolls & Sweet Chili Sauce
Domestic Cheeses and Assorted Crackers
Hummus with Grilled Flatbread
Crostini with Smoked Salmon or Macadamia Basil Pesto Spread
California Roll, Teppo and Maki Sushi Assortment
Chilled Pacific Shrimp with Thai Chili Sauce or Horseradish Cocktail Sauce
Cream Cheese Basil Pesto Terrine with Toasted Garlic Baguette
Chilled Ahi Sashimi and Wasabi Shoyu Dipping Sauce

Hot

Coconut Shrimp
Lightly Blackened Mahi Mahi
Lollipop Lamb Chops with Red Currant Reduction
Kalua Pork Mini Sandwiches with Cole Slaw
BBQ Pork Baby Back Riblets
Mochiko Chicken Bites with Thai Peanut Sauce
Teriyaki or Sweet n' Sour Chicken Skewers
Black Bean Chinese Chicken
Chicken Wings, any style
Crispy Asian or Southwest Egg Rolls
Marinated, Grilled Steak with Peppers & Onions
Meat Balls with Choice of Marinara, Garlic Cream, Swedish, or Teriyaki
Spanikopita with Spinach & Feta
Jumbo Mushrooms Stuffed with Crab, Sausage, or Gorgonzola Parmesan
Pasta with Alfredo, Marinara, Pesto, Garlic Cream or Primavera Parmesan
Baked Brie with Frangelico Caramel



❧ BANQUET MENUS – DINNER ❧

Menu served buffet style. Items and per person prices are a guideline, subject to the number of attendees and market price changes.

Hawaii State 4.166% GET & 18% service charge applied to total.

Family Style Italian

Spaghetti with Meat Sauce Marinara
Al dente Linguini with Clam Sauce
Penne Pasta and Fresh Vegetables in Garlic Mushroom Cream
Maui Country Club's Signature Caesar Salad
Just Baked Italian Garlic Rolls & Herb Butter
Assorted Homemade Cookies
Iced Tea
\$26

Mexican Fiesta Feast

Freshly made Tortilla Chips & House Salsa
Fajita Bar featuring:
Marinated & Grilled Steak and Breast of Chicken
Slow Cooked Pork Carnitas
Sautéed Peppers and Onions
Guacamole, Pico de Gallo, Sour Cream
Shredded Lettuce & Mexican Cheese
Warm Corn & Flour Tortillas
Tequila & Jalapeno Smashed Beans
Spanish Style Rice
\$32

Add:

Cheese Enchiladas \$3

Appetizer Stuffed Mild Jalapeno Peppers \$3

Hawaiian Style Pā'ina

Ahi Poke
Lomi Lomi Salmon
Kalua Style Pork
Shoyu Chicken Thighs
Teriyaki Beef or Beef Broccoli
Potato-Macaroni Salad & Cucumber Namasu
White Rice
Coconut or Guava Cake
\$31

Add:

Poi \$6

Assorted Sushi \$4

Sashimi Platter - Market Price

Maui Country Club Banquet Menu – Dinner

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Autumn's Best Harvest

Select two:

Tender Beef Tips with Mushrooms in Port Wine Sauce

Stuffed Pork Loin on Wild Rice Pilaf

Roast Tender Breast of Turkey with Natural Gravy over Herb Stuffing

Select one:

Cauliflower with Creamy Cheddar Sauce

Sautéed Herbed Green Beans

Oven Fingerling Potatoes & Baby Carrots with Garlic Herb Butter

Kula Greens with Roast Chilled Beets and Candied Pecans

Fresh Baked Rolls with Whipped Butter

Chef's Suggested Dessert

\$38

Club Combination Dinner

Spinach & Mushroom Stuffed Breast of Chicken with Mushroom Rosemary Sauce

Mahi Mahi with Lemon Caper Beurre Blanc

Wild Mushroom Rice Pilaf

Garden Vegetable Medley with Fresh Herbs

Traditional Caesar Salad

Dessert Choice of 2:

Select from Chef's Suggestions

\$38

The Godfather Italian

Appetizers:

Meatballs Marinara or Italian Sausage with Peppers & Onions

Italian Baguette with Basil Oil and Olive Tapenade

Dinner:

Breast of Chicken Picatta

Tender Pork Loin Marsala

Deep Dish Lasagna - Select type:

Hearty Italian Sausage Marinara

Chunky Vegetable Alfredo Cream

Green Beans with Garlic Herb Butter

Garlic Rolls

Chef's Suggested Dessert

\$45

Maui Country Club Banquet Menu – Dinner

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Special Occasion #1 Dinner

Appetizers:

Gorgonzola & Parmesan Stuffed Mushrooms
Chilled Pacific Jumbo Shrimp with Lemon & Horseradish Cocktail Sauce
Lollipop Baby Lamb Chops with Red Currant Balsamic Reduction

Dinner Buffet:

Certified Angus Beef Tenderloin on a Sweet Yam Cake with Port Wine Mushroom Bordelaise
Grilled Island Fish topped with Shrimp and Ginger-Miso Butter on Gingered Rice
Sauté of Fresh Haricot Vert and Baby Carrots with Fresh Herbs
House Mediterranean Salad with Sun Dried Tomato-Basil Vinaigrette
Warm French Dinner Rolls

Dessert

Chef's Selection Cheesecake
Market Price

Special Occasion #2 Dinner

Appetizers:

Chilled Pacific Jumbo Shrimp with Lemon & Horseradish Cocktail Sauce
Maki & Teppo Sushi with Shoyu Wasabi Dipping Sauce
Sweet & Sour Japanese Cucumbers

Dinner Buffet:

Certified Angus Beef Tenderloin on a Sweet Yam Cake with Port Wine Mushroom Bordelaise
Broiled Australian Rock Lobster Tail with Drawn Butter
Sauté of Baby Vegetables with Fresh Herbs
House Mediterranean Salad with Sun Dried Tomato-Basil Vinaigrette
Oven Roasted Fingerling Potatoes with Garlic & Herbs
Freshly Baked Artisan Style Dinner Rolls

Dessert

Chef's Selection Cheesecake
Market Price



❧ BANQUET MENUS – BEVERAGES ❧

From self-service beverages to a tended bar, we will work with you to arrange the beverage service for your special event. The list below is subject to change with current availability.

Hawaii State 4.166% GET & 18% service charge applied to the total.

Bottled Soft Drinks

Perrier

Aloha Maid Natural Juices

Arizona Iced Tea

From \$3

Fountain Serve Sodas & Diet Sodas

Sprite

Dr. Pepper

Coke

Barq's

Pepsi

Ginger Ale

\$2

Self Service Beverages

Country Club Brewed Iced Tea \$2

Coffee & Hot Tea

\$40 per gallon

Alcoholic Beverages - Club Bar Required

Standard and Premium Pours from \$4 (Available for Clubhouse venue exclusively)

Domestic \$4 and Premium Beers \$5

Wines by the Glass from \$6

There is a \$100 flat fee for bar service which covers the bartender and applicable setup.



❧ BANQUET WINE LIST ❧

Items & prices are a guideline, subject availability & market price changes.
Don't see what you're looking for? Let us know and we'll get pricing. Buying a case will get you
\$2 off bottle price for your event.
GET & 18% service charge applied to total.

WHITE WINES

Chardonnay

Stonecap Chardonnay-Washington-2011 \$5.50 \$14
Refreshing & crisp with floral notes, tropical fruit flavors blend with star fruit, citrus & green apple, and perfectly paired with grilled poultry, light cheeses, & seafood

Broadside Chardonnay-Washington-2011 \$13 \$30
Perfectly balances aromas of pear, apple & wet stone. This wine boasts a snappy minerality & excellent fruit combining for a brisk finish

Patz & Hall Chardonnay "Sonoma Coast"-CA-2011 \$50
This cuvee` offers fresh and spicy aromas of pear, apricot, pippen apple, and pineapple mingled with notes of honeycomb, shortbread, brown sugar and clove

Ferrari Carano Chardonnay "Sonoma Coast"-CA-2011 \$34
Beautifully complex wine that exhibits lemon, apple, and poached pear, juicy peach, hints of caramelized citrus with creamy vanilla & soft toasty oak nutmeg notes

Mer Soleil "Silver" Chardonnay Ceramic – CA – 2011 \$12 \$30
Clean, crisp citrus aromas lead into lively flavors of green apple, lemon zest, tropical fruit nuances, a delightful mineral character & bright acidity on the finish

Sauvignon Blanc

Salvard Cheverny "Sauvignon Blanc"-France-2012 \$10 \$25
Barely sweet, lemon zest, spice, and minerality followed by a delicate finish. Great balance and harmony between acid and residual sugar

Pinot Grigio

A Mano Pinot Grigio –France - 2011 \$5.50 \$14
Refreshing crispness & soft fruity flavors of apple & peach

La Viarte Pinot Grigio - Friuli – Italy - 2011 \$24

Riesling

CF Riesling "Gunderloch" – Germany \$11 \$27
This tropical scented, tasty,worldly, medium-dry Riesling is tailor-made for contemporary fusion (Euro-Asian) foods.

Leitz Riesling "Dragonstone" – Germany \$30

Bright & juicy with spiced apple flavors along with notes of pear tart, apricot & peach Tropical fruit & spice notes linger on the finish

Sparkling Wine

Coppola Sofia Blanc de Blanc – CA \$6

Lunetta Prosecco – Italy \$7

Freixenet Cordon Negro Brut – Spain \$15

Crisp, dry captivatingly smooth, with citrus aromas & apple flavors

Mumm Brut Rose – CA \$10

Dom Perignon – France – 2003 \$182

A very opulent Dom Perignon with lots of ripe tropical fruits, citrus, toast, almonds & marshmallows. Intense & long on the palate with moderate acidity

Specialty White Wines

Leth Gruner Veltliner “Steinagrund” – Austria \$32

Sokol Blosser “Evolution” White 16th Edition – CA \$11 \$26

Spicy & floral on the nose, Evolution is lush & tropical on the palate, with a soft & round sweetness that is tempered by a burst of citrus, leaving the finish clean & crisp

Palmina Arneis “Honea” – CA – 2011 \$38

Rose`

Le Poussin Rose` - France – 2012 \$8 \$20

Fred Scherrer Rose` - CA – 2012 \$30

RED WINES

CABERNET SAUVIGNON

STONECAP CABERNET SAUVIGNON – WASHINGTON – 2010 \$5.50 \$14

RICH & ROBUST BLACK CHERRY, RASPBERRY AND CURRANTS COMBINE WITH MOCHA AND SPICE. PAIRED WITH GRILLED STEAK & HERB-ROASTED RACK OF LAMB

Justin Cabernet Sauvignon – CA – 2010 \$15 \$36

A beautifully balanced wine with attractive aromas of black fruit and spice

Caymus Cabernet Sauvignon – CA – 2010 \$90

Phelps Cabernet Sauvignon – CA – 2010 \$82

MERLOT

Stonecap Merlot – Washington – 2011 \$5.50 \$14

Velvety with flavors of red berry, cherry & notes of mocha that pair perfectly with veal, grilled salmon, and medium-bodied cheeses

Charles Smith “Velvet Devil” Merlot \$24

Pinot Noir

Belle Glos “Meiomi” Pinot Noir – CA – 2012 \$11 \$27

A layered blend of Santa Barbara’s spice-filled aromas; Sonoma’s bright berry flavors, & Monterey’s rich textures

Garnet Pinot Noir “Monterey” – CA – 2011 \$8 \$22

Rich aromas of ripe blackberries & cherry preserves give way to complex flavors of raspberry jam, hazelnuts and toasted French oak

Evening Land Pinot Noir – CA – 2010 \$36

Brewer-Clifton “Santa Rita Hills” Pinot Noir – CA – 2011 \$52

Zinfandel

Carol Shelton “Wild Thing” Zinfandel – CA – 2009 \$30

Aromas of black cherry, plum, and raspberry fruit combine with a beautiful hint of vanilla-oak loveliness, smoothly textured in the mouth

Specialty Red Wines

Tintero Rosso – Italian \$8 \$20

Garnet red with occasional orange reflections & a delicate but intense aroma. Dry, full, and balanced on the palate

Dupeuble Beaujolais – France – 2011 \$30

Sweeter Finish

Castillo Banfi “Rosa Regale” Brachetto – Italy – 2010 \$8

Warres “Warrior” Port – Portugal \$7



Special Event Planning Worksheet
(808) 877.7893

Name of Event: _____

Day & Date: _____ Time Frame: _____

Member Name & No.: _____

Planner Name & Contact Info: _____

Date Confirmed with Club: _____ Person Contacted: _____

Location Booked: _____ Fee: _____

Member Agreement Signed: _____ \$50 Non-refundable deposit to confirm

*** Refer to Banquet Event Information & Policies for other club requirements. ***

Menu Selection: _____

Beverage / Bar: _____

Setup: _____

Equipment: _____

Notes: _____



AGREEMENT FOR USE OF CLUB PREMISES

To be completed by the Sponsoring Maui Country Club Member

It is agreed on this _____ day of _____, 20_____,
by and between the MAUI COUNTRY CLUB (Club) and _____
_____, (Member) of the Maui Country Club, whose
telephone number is _____, and email is _____
as follows:

1. Member hereby reserves the use of the Club area for a special event as noted below:

\$_____ Ballroom
\$_____ South Ballroom
\$_____ Restaurant & Bar
\$_____ Pool and Pavilion
\$_____ Makai Lawn

And, if needed, requires the items listed on Exhibit "A" attached, which includes all items to be supplied by the Club.

The maximum amount of people allowed is _____.

2. The Member reserves the use of the above-checked premises on _____
_____ between the hours of _____ and _____ (no later than 10 p.m.)

3. The Member affirms that he or she will be in attendance at all times during the use of the facilities.

4. The facilities will be used for the following purpose during the reserved time:
_____.

5. During the use of the Club, the Member agrees to insure that there will be no violation of state, county or federal laws by anyone in attendance and the Member will abide by any rules and regulations imposed by the Club and General Manager for the use of the facilities.

Agreement for use of Club Premises

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6. The Member agrees to use the Club in an appropriate and reasonable manner and agrees that after the use, the condition of the Club will be substantially the same as when the use commenced and the Members agrees to be responsible and liable to the Club for the cost of any repairs or maintenance required as a result of the Member's use of the Club under this agreement.

7. The Member agrees to maintain order and decorum in the use of the Club and further agrees to provide adequate supervision and security for the persons using the Club and for Club property.

8. The Club may not be used to host any political gathering or as an income source for any sole proprietor, partnership, or corporation.

9. There is to be absolutely no stapling, nailing, or use of tacks, plastic or duct tape on any painted surface. The Member's responsibility for cleanup of the Club following use:

Initial _____ the Member is responsible for the cleanup of the pavilion and playground area. Member also agrees to pay \$150 if area is left unclean.

Initial _____ the Member is responsible for the removal of all decorations brought to the Club by the Member and collecting rubbish in bags for disposal.

10. The Member agrees to hold harmless and indemnify the Club from any and all claims, damages, liabilities, demands, connected with or traceable either directly or indirectly to the use of the Club during the time reserved herein, including attorney's fees and costs, except as may be occasioned by conduct of Club employees.

11. A \$50 non-refundable deposit will be charged to your account to guarantee the reserved date, time and location. Deposit will be applied to the minimum charge.

Initial _____

MAUI COUNTRY CLUB

Club Member

General Manager