

MULLIGANS

ON THE BLUE

For your special occasion, whether it's a wedding, rehearsal dinner, corporate event, or intimate cocktail party, Mulligans On The Blue provides unparalleled service and exquisite cuisine. Choose from a variety of local, Pacific Rim, world fusion and traditional Irish favorites perfectly executed for your event. Our talented chefs only choose the freshest ingredients, creating artful appetizers, exceptional entrees and sumptuous desserts ensuring a delectable and memorable experience.

Mulligans On The Blue offers panoramic views of the Pacific from our main dining room or from our spacious outdoor dining lanai. We are the perfect choice for weddings receptions, rehearsal dinners and special events of up to 200 guests. With our fine dining selections, professional staff and attention to detail, we offer the best in Maui catering and cuisine for any occasion.

General Restaurant & Function Information **Revised 2008 - 2009**

Restaurant Location

Located in Wailea atop a beautiful grassy knoll on the Wailea Blue Golf Course. We are just across and up the street from the Fairmont Kea Lani Resort.

100 Kaukahi Street

Phone: 808-874-1131 Fax: 808-422-1085

www.mulligansontheblue.com

info@mulligansontheblue.com

Services

We offer our friendly catering staff to attend to your every need and to help make your event at Mulligans On The Blue a memorable experience. From a 15 person dinner to a 200 person exclusive restaurant buy-out, our staff will be there to assist you every step of the way. And, if it's a custom event you're looking for please let us know; we'll gladly work with you to accommodate your special needs.

Catering Menus

Parties of **19** or less may order a la carte from our regular dining menus or select from our Catering Event Menu options. **15** or more guests are required for use of our Catering Event Menus.

Set menus are required for parties of **20** or more guests. We will allow for a choice of up to **three** entrees. For parties of **35** or more we will require advance notice of entree selections 72 hours prior to the event.

Menu items are subject to change based on availability. Every effort will be made to provide similar menu items.

You do not need to finalize your menu selections until 30 days prior to your event. You can contact us prior to the 30 days and we will gladly take your information. Specialized menus or restaurant buyouts may require additional notice and menus can be customized - Contact our catering department for more details.

Vegetarian menus are available upon request. – Children’s menu options are available for children **12** and under - Please contact us directly for more information on these options.

Guarantee

A guarantee number of your guests will be required 72 hours prior to your scheduled event. If a final guarantee is not provided then the tentative number of guests will become your guarantee. Any no-show attendees the night of the event will be billed in full as part of the guaranteed count.

Advance Deposits, Reservations & Final Payments

A \$200.00 **non-refundable** deposit is required for all bookings with the exception of exclusive restaurant buy-outs. This deposit will only be charged in the event of a cancellation and will be posted to the credit card that is on file

A \$1000.00 **non-refundable** advance deposit is required for exclusive use of the restaurant or “restaurant buy-out” and will be posted at the time we issue your event confirmation. 50% of Estimated Food & Beverage charges will also be due 30 days prior to your event.

Only receipt of a credit card along with a signed completed booking confirmation will confirm and hold your space and date on a definite basis.

Reservations for events **15** and under will be confirmed **30** days prior to the requested date of your event.

Full payment is due at the end of your event. Please plan to have the person responsible for payment available to meet with our banquet manger at the end of your event to finalize the payment.

Cancellation Policy

Non-Exclusive Use - The \$200 advance deposit is **non refundable** and will be collected only if your event is cancelled after a catering confirmation has been issued. Additionally, 50% of estimated Function Charges will be billed for events cancelled inside 14 days.

Exclusive Use/Restaurant Buy-outs - The \$1000 advance deposit is **non refundable** and is due at the time your event confirmation is issued. Additionally, 50% of estimated Function Charges will be billed for events cancelled inside 45 days.

Site Fees/Buy Outs

Site fee for Front Lanai area \$200.00

The Front Lanai area requires a minimum guarantee of **25** people in attendance in order to book that space. If you book the Front Lanai and your count drops below the required amount of 25 the following site fees will apply:

24 to 20 - \$300 Site Fee

19 or Under - \$500 Site Fee

Buy-Out/Exclusive use of Mulligans One The Blue Restaurant and Pub

Mulligans On The Blue is available beginning at 6pm in the evening for use on an exclusive basis for private parties, weddings and events. Closing the restaurant on an exclusive basis will require a minimum of \$6500 in food and beverage revenue (plus 18% service charge and Hawaii state sales tax). An additional \$300 site fee will also apply. These prices do not include entertainment or any fees to remove our existing furniture. Please contact us directly for more information on exclusive use options

Rain Call/Back-up Locations

In the event of rain, we reserve the right to move your group to our main dining room for seating and your indoor location will be determined by the manager on duty. Rain calls must be made 4 hours prior to your event. Once a decision is made the move is final. Tents may be required for larger events to protect in the event of rain. Please contact us directly for more information on tenting options and cost

Service Charge and Tax

All food, beverage, and cake cutting fees are subject to an 18% Service Charge and 4.166% Hawaii state sales tax

Site Fees are subject to 4.166% Sales Tax

Liquor & Wines

Maui County Liquor Laws prohibits guest from bringing any wine or sprits into our restaurant and surrounding outside areas. Corking fees are not allowed. All alcoholic beverages must be purchased from Mulligans On The Blue and consumed **INSIDE** the restaurant or Lanai areas. Special permits can be obtained for alcohol use on our lawn areas. 45-day advance notice is required and a \$100 special permit fee will apply.

Bar charges are billed based on a consumption basis. Limits can be set on any of the bars we arrange for private events. Please contact our catering events staff for more information. We use our existing Pub bartenders so there are no additional bartender fees. Our bar prices are subject to change at anytime without written notice to you.

Our wine list is subject to change and is based on availability. Pre-selected wine and champagnes will be confirmed two weeks prior to your event.

Wedding Cakes

Wedding cakes are the only outside food that we allow to be brought into the restaurant. You can have your wedding cake delivered to restaurant on the day of your event after 2pm. Please ensure your cake is clearly marked with your name and the date of your event on the outside of the box.

Mulligans On The Blue will store your cake, **set*** a cake table, and cut and serve your wedding cake. A \$3.00 cake-cutting fee per person charge (plus tax and gratuity) will apply.

***Based on a simple wedding cake order – more elaborate cakes & cakes with florals must be set up by your vendor**

Entertainment & Entertainment Policies

Mulligans on The Blue provides entertainment in the restaurant certain nights of the week however we cannot guarantee house entertainment on the evening of your event. Any of our catered events are welcome to take advantage of our existing entertainment keeping in mind that the type entertainment we offer and their schedule is subject to change at any time and with out any written notice to you.

If you book an event on a **non-exclusive** basis you can provide your own entertainment or you can contact us directly and we will be happy to assist in confirming entertainment for you. Mulligans On The Blue must be notified **30 days** in advance and the entertainment should blend with our setting. You can have a DJ on a non-exclusive basis.

*If a client chooses to provide their own DJ or Band and you have **NOT** booked Mulligans on the Blue on an exclusive basis it should be understood that the general public would still be in the restaurant when your entertainment is playing. We cannot keep any of our other patrons from coming to the dance floor and participating the music. We also reserve the right to book other reservations for that same evening which could also include weddings, rehearsal dinners as well as other similar events.

We are happy to assist you in arranging entertainment for bookings confirmed on an exclusive basis.

Entertainment & Music Curfews

Live Bands or DJ's may play Sunday – Thursday until 12mid

Friday and Saturday until 12:30am

The sliding glass doors of our restaurant must be closed after 10pm as required by law

All guests must vacate the premises by 1:45am as required by law. Anyone under the age of 21 must vacate the premises no later than 10:00pm as required by law.

Table Set-up, Seating Arrangements & Decor

Standard table set up consist of rectangle tables, off white table linens, seafoam green napkins, plates, glassware, silverware, house candles and personalized menus when applicable.

Completed party favors and places cards can be delivered to the restaurant for placement on the tables at no charge to you. (We are not responsible for any party favor assembly or unwrapping)

Tables will be set approximately 2 hours prior to your event and items may be delivered after 2pm on the day of your event. Please insure that all boxes that are delivered to the restaurant are clearly marked with your name and the date of the event and given to the manager on duty that day.

For elaborate decorations or florals, we suggest your event coordinator, florist or a designated family member handle this for you.

Table configurations will be arranged based on your final count and will include rectangle tables between 8 & 10. Special arrangements can be made for head tables, reserved seating or sweethearts' tables and other rental items when needed.

Event Space/Seating Capacities

Restaurant Areas

Exclusive Front Lanai – Ocean & Sunset view Maximum Seating 45 - 50

*25-person minimum required for this space

Side Lanai – Panoramic Mountain view some Ocean view Maximum Seating 75

Inside Dining Main Room – 60-70

Inside Main Dining Room, Front Lanai and Side Lanai and Pub area Maximum Seating 200 –225
Depending on table arrangements

Our Main Dining Room contains a permanent dance floor (approx. 10 x 10 or 100 sq ft) and a permanent stage that will house a 5-piece band

Off- Site Catering

We are available to help with your off site catering needs with services provided by our catering company, Wailea Catering. Please contact our off- site catering manager and Mulligans on The Blue General Manager Billy Prendergast at **808-874-1131** or **billy@mulligansontheblue.com** to learn more.

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