



UNFORGETTABLE EXPERIENCES

Event Venues, Event Menus
& Policy Information



INTRODUCTION

Gather on Maui invites you to host your next occasion amidst the stunning backdrop of our mountain and ocean views, complemented by exquisite cuisine. Our offerings are designed to create memorable experiences, blending formal elegance with a friendly, welcoming atmosphere.

Whether you're planning an intimate gathering, a corporate event, or a grand celebration, our versatile spaces provide the perfect setting for any occasion. With custom menus featuring locally sourced ingredients and a dedicated team ensuring smooth service, we offer an ideal environment to bring your vision to life.

At Gather on Maui, we believe every event should reflect the unique spirit of our island. Our warm hospitality and breathtaking setting create the perfect balance between sophistication and comfort, allowing you and your guests to relax and enjoy every moment.

Let us help you craft an unforgettable experience that celebrates both connection and community.





Event Venues

VENUE OPTIONS AND FEES

- Ceremony Sites -

The Wedding Knoll

- Accommodates up to 140 guests
- Site fee: \$650 (discounted to \$550 if hosting reception)
- Includes up to 40 White Padded Chairs

The Molokini Lookout

- Accommodates up to 500 guests
- Site fee up to 80: \$2,500 (discounted to \$1,500 if hosting reception)
- Site fee more than 80: \$3,000 (discounted to \$1,500 if hosting reception)
- Includes up to 40 White Padded Chairs
- **A licensed coordinator or wedding planner is required through the duration of the event, and shuttle service arranged by you is required for all guests to and from this location.**

- Event Spaces -

Lower Pond

- Accommodates up to 30 guests
- Dinner Site fee: \$400
- Lunch Site fee: \$200
- Food & Beverage minimum: \$2,000 for dinner, \$1,500 for lunch

Upper Pond

- Accommodates up to 40 guests
- Site fee: \$700
- Food & Beverage minimum: \$3,500

Lower Lawn

- Accommodates up to 70 guests
- Site fee: \$1,000
- Food & Beverage minimum: \$6,000
- Permanent dance floor included

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Event Spaces (con't)

Exclusive Buyout

(Client-hired coordinator required for the duration of the event.)

- Accommodates up to 320 guests
- Site fee: \$3,000
- Food & Beverage minimum: \$19,000

South Dining Room

- Accommodates up to 40 guests
- Dinner Site fee: \$500
- Lunch Site fee: \$250
- Food & Beverage minimum: \$2,000 for dinner, \$1,000 for lunch

The Sweet Combo

(Combines Upper Pond, Lower Pond, and part of the main dining room)

- Accommodates up to 80 guests
- Site fee: \$1,200
- Food & Beverage minimum: \$7,500

The Extra Sweet Combo

(Combines Upper Pond, Lower Pond, and Lower Lawn)

- Accommodates up to 100 guests
- Site fee: \$1,500
- Food & Beverage minimum: \$10,000

Molokini Lookout*

(Client-hired coordinator required for the duration of the event.)

- Accommodates up to 600 guests
- Site fee: \$6,000
- Load-in and load-out fee: \$3,200 Food & Beverage minimum: \$20,000
- Restaurant backup fee for inclement weather: \$6,000

***Please note:** Due to its stunning and elevated location, all weddings, receptions, and events at Molokini Lookout must be coordinated through a client-hired, licensed coordinator or wedding planner. This breathtaking site requires detailed logistical planning, and your coordinator will be responsible for managing all rentals and setup, including chairs, tables, and any additional infrastructure. Gather on Maui will focus exclusively on providing exceptional food, beverage, service, staffing, and seamless event execution.

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Event Menus

PASSED HORS D'OEUVRE

Priced Per Piece

Minimum order of 20 pieces per selection. Items must be ordered in increments of 5.

SEAFOOD

- Seafood Ceviche, Crispy Tortilla \$6.50
- Crab Stuffed Mushroom \$8.50
- Shrimp Cocktail, Sambal Cocktail (GF) \$7
- Smoked Salmon, Blini, Crème Fraiche \$8.50
- Crab Cake, Ginger Remoulade \$10
- Ahi Tartar, Cucumber Slice \$5.50

VEGETARIAN

- Grilled Brochette Ciabatta, Mozzarella, Pistachio Pesto \$5.50
- Vegetable Sumer Roll (GF/V) \$4.50
- Cucumber Avocado Roll, Wasabi Aioli (V) \$4.50

MEAT

- Garlic Beef Crostini, Horseradish Cream \$6.25
- Kalua Pork Wontons \$6
- BBQ Pork, Crispy Tortilla Chip \$4.25
- Mochiko Chicken Bites, Pineapple Sweet n' Sour Sauce (GF) \$4.75
- Teriyaki Meatball, Caramelized Pineapple Skewer \$6.75
- Crispy Hoisin Pork Belly Bao Buns \$6.25
- Crispy -or- Steamed Pork & Shrimp Shumai \$5.75

APPETIZER STATION

Priced Per Piece

COLD PREPARATIONS

- Artisan Cheese & Grapes, Sliced Focaccia \$13.50
- Island Fruit Skewers (GF) \$7.50
- Assorted Sashimi with Daikon, Pickled Ginger & Wasabi \$34
- Poke Bar (Ahi, Golden Beet, Seasonal Catch) \$20
- Shrimp Cocktail, Sambal Cocktail Sauce (GF) \$12
- Island Vegetable Crudité, Herb Buttermilk Dip (GF) \$9.50
- Cold Oysters, Sake Mignonette (GF) \$20

WARM OFFERINGS

- Smoked Seafood Dip with House Focaccia Bread \$9
- Kalua Pork Sliders, & Coleslaw \$12
- Crispy Brussel Sprouts \$8
- Mini Crab Cake with Ginger Remoulade \$12
- Thai Chili, Crispy Chicken Wings \$10

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EMERALD PLATED MENU

Plated Dinner \$110 (per person)

Note: Hosts will choose one salad for entire group. Preorder of mains and dietary restrictions required 14 days prior to event.

SALAD (*Choice of One*)

- HOUSE SALAD (GF) – Mixed Greens, Cucumber, Cotija, Pepitas, House Vinaigrette
- CAESAR SALAD – Waipoli Farms hydroponic romaine, grated pecorino, white anchovies, house-made Caesar dressing, garlic croutons

MAINS

- SHORT RIBS (GF) – Garlic Mashed Potatoes, Roasted Asparagus, Mushroom Cabernet Sauce
- ORGANIC CHICKEN BREAST (GF) – Tallow Confit Fingerling Potatoes, Sour Orange Papaya Salad
- MISO MARINATED CATCH (GF) – Cabbage Stir-fry, Sushi Rice, Unagi Sauce
- FIRE ROASTED PORTOBELLO MUSHROOM (GF)(V) – Fire Roasted Portobello Mushroom, Red Bell Pepper Coulis, Herb Quinoa, Arugula

DESSERT

- Chef's Choice of Dessert

SURF & TURF OPTIONS

- Add Butter Poached Lobster Tail (5 oz) \$48
- Add Crab Claws \$21 (Two)
- Add Shrimp \$14 (Two)

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GOLD PLATED MENU

Plated Dinner \$120 (per person)

Note: Hosts will choose one salad for entire group. Preorder of mains and dietary restrictions required 14 days prior to event.

SALAD (*Choice of One*)

- HOUSE SALAD (GF) – Mixed Greens, Cucumber, Cotija, Pepitas, House Vinaigrette
- CAESAR SALAD – Waipoli Farms hydroponic romaine, grated pecorino, white anchovies, house-made Caesar dressing, garlic croutons
- MANA BOWL (GF) (V) – Mixed Greens, Quinoa, Edamame, Orange Segments, Citrus Vinaigrette

MAINS

- FILET MIGNON (GF) – Garlic Mashed Potatoes, Roasted Asparagus, Shiitake Mushroom Cabernet Sauce
- MOJO AIRLINE CHICKEN BREAST (GF) – Tallow Confit Fingerling Potatoes, Sour Orange Papaya Salad
- MUSHROOM CATCH OF THE DAY (GF) – Coconut-Ginger-Lemongrass-Mushroom Sauce, Warm Shaved Brussel Sprout Salad, Scallion Emulsion, Mushrooms, Cilantro
- FIRE ROASTED PORTOBELLO MUSHROOM (GF) (V) – Fire Roasted Portobello Mushroom, Red Bell Pepper Coulis, Herb Quinoa, Arugula

DESSERT

- Chef's Choice of Dessert

SURF & TURF OPTIONS

- Add Butter Poached Lobster Tail (5 oz) \$48
- Add Crab Claws \$21 (Two)
- Add Shrimp \$14 (Two)

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GOLD DINNER BUFFET

Priced Per Person

Choice of Two Mains & Three Sides \$95

Choice of Three Mains & Four Sides \$115

– SALAD –

(Choice of One)

House Salad

Caesar Salad*

Mana Bowl

– MAINS –

Short Ribs

Huli Huli Chicken Breast

Fresh Catch

Kalua Pork

Portuguese Sausage & Maui Onion

Pineapple & Shrimp Fried Rice

Ahi Poke

– SIDES –

White Rice

Garlic Mashed Potatoes

Warm Brussel Salad

Quinoa Tabbouleh

Roasted Maui Honey Carrots

Mediterranean Lentil Salad

– DESSERT –

Chef's Choice of Dessert

* = Not Gluten Free (GF)

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PANIOLO DINNER BUFFET

Priced Per Person

Choice of Two Mains & Three Sides \$95

Choice of Three Mains & Four Sides \$115

– SALAD –

(Choice of One)

House Salad

Caesar Salad*

Mana Bowl

– MAINS –

Smoked Brisket

Huli Huli Chicken

Kalua Pork

Buttermilk Biscuits & Sausage Gravy*

– SIDES –

Potato Salad

Pot Beans

Hawaiian Cowboy Caviar

Sweet Potato Mash

White Rice

Cornbread*

– DESSERT –

Pineapple Upside Down Cake*

* = Not Gluten Free (GF)

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HAWAIIAN LUAU BUFFET

Priced Per Person

Choice of Two Mains & Three Sides \$105

Choice of Three Mains & Four Sides \$125

– SALAD –

(Choice of One)

House Salad

Caesar Salad*

Mana Bowl

– MAINS –

Roasted Fresh Catch

Huli Huli Chicken

Kalua Pork

– SIDES –

Chicken Long Rice

Poke

Pineapple Fried Rice

Local Fruit Platter

Garlic Shrimp & Noodles*

Taro Chips*

Squid Luau & White Rice

Sweet Rolls*

– DESSERT –

(Choice of One)

Coconut Haupia Tart*

Coconut Mochi Squares

Mini Pineapple Upside Down Cakes*

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SOUTHWEST DINNER BUFFET

Priced Per Person

Choice of Two Mains & Three Sides \$95

Choice of Three Mains & Four Sides \$115

– SALAD –

(Choice of One)

House Salad

Caesar Salad*

Mana Bowl

– MAINS –

Fajita Bar (Chicken, Steak, Seasonal Vegetables)*

Nacho Bar (Pulled Chicken, Ground Beef, Kalua Pork)*

Carnitas*

Chile Relleno*

Enchiladas (Beef, Chicken, Cheese)*

– SIDES –

Cowboy Caviar (GF)

Elote (GF)

Southwest Rice

Jalapeno Cornbread*

– DESSERT –

(Choice of One)

Tres Leches*

Upside Down Blackberry Corn Cakes*

* = Not Gluten Free (GF)

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EMERALD PLATED LUNCH MENU

\$55 Per Person

Note: Preorder of mains and dietary restrictions required 14 days prior to event.

– STARTER –

CRISPY BRUSSELS (V)

(Served Family Style)

House Vinaigrette, Pepitas, Dried Cranberry, Shredded Pecorino

– MAIN OPTIONS –

WAGYU CHEESEBURGER

6 oz Wagyu Beef, Lettuce, Tomato, Cheddar, Served on a Brioche Bun with French Fries

FRESH CATCH SANDWICH

4 oz. Catch of the Day, Green Papaya, Ginger Remoulade, Lettuce, Red Onion, Served on a Brioche Bun with French Fries

CHICKEN CAESAR SALAD (GF)

Romaine, Shaved Pecorino, White Anchovies, Crouton, House-Made Caesar Dressing, Pecorino

FIRE ROASTED PORTOBELLO MUSHROOM (GF) (V)

Fire Roasted Portobello Mushroom, Red Bell Pepper Coulis, Herb Quinoa, Arugula

– DESSERT –

CHEF'S CHOICE OF DESSERT

SURF & TURF OPTIONS

Add a Second Course Crab Cake \$10 (Each)

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GOLD PLATED LUNCH MENU

\$65 Per Person

Note: Preorder of mains and dietary restrictions required 14 days prior to event.

– STARTER –

CRISPY BRUSSELS (V)

(Served Family Style)

House Vinaigrette, Pepitas, Dried Cranberry, Shredded Pecorino

– SALAD –

MANA HOUSE (GF) (V)

Mixed Greens, Quinoa, Edamame, Orange Segments, Citrus Vinaigrette

– MAIN OPTIONS –

SHORT RIBS (GF)

Garlic Mashed Potatoes, Roasted Asparagus, Tari Sauce

MOJO ROASTED CHICKEN (GF)

Airline Chicken Breast, Confit Fingerling Potatoes, Green Papaya & Red Onion Salad, Sour Orange Mojo Sauce

MUSHROOM CATCH OF THE DAY (GF)

Coconut-Ginger-Lemongrass-Mushroom Sauce, Warm Shaved Brussel Sprout Salad, Scallion Emulsion, Mushrooms, Cilantro

FIRE ROASTED PORTOBELLO MUSHROOM (GF) (V)

Fire Roasted Portobello Mushroom, Red Bell Pepper Coulis, Herb Quinoa, Arugula

– DESSERT –

CHEF'S CHOICE OF DESSERT

SURF & TURF OPTIONS

Add a Second Course Crab Cake \$10 (Each)

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BAR SERVICE

- Choose from our exclusive bar package tiers: Silver, Maui Gold, or Platinum.
All bar packages include beer, seltzers, house wine, soda, and juices.
- Featuring Coca-Cola Products, Assorted Juices, and Fresh Garnishes
- Signature cocktails can be crafted upon request with prior arrangement
- Additional costs apply to tropical cocktails, martinis, and bourbon cocktails

HOSTED (OPEN) BAR SERVICE

Based on consumption & billed
directly to the host

Bar setup fee -\$150

NO HOST (CASH BAR) SERVICE

Combination of hosted & cash bar
options available.

Bar setup fee -\$300

Platinum Package: \$18

Ocean Vodka
Bombay Sapphire
Kula Silver Rum
Kula Dark Rum
Mahina Coconut Rum
Casamigos Blanco
Casamigos Reposado
Woodford Reserve
Johnny Walker
Black Bailey's
Amaretto Disaronno

Maui Gold Package: \$16

Maui Pau Vodka
Kupu Spirits Gin
Kula Silver Rum
Kula Dark Rum
Mahina Coconut Rum
Teremana Blanco
Teremana Reposado
Kupu Spirits Whiskey
Dewar's White Label
Bailey's
Amaretto Disaronno

Silver Package: \$14

Conciere Vodka
Conciere Gin
Kula Silver Rum
Kula Dark Rum
Mahina Coconut Rum Lunazul Blanco
Lunazul Reposado
Jim Beam

Local Beers & Seltzer: \$9

Maui Brewing Bikini Blonde
Maui Brewing Big Swell Ipa
Maui Brewing Da Hawai'i
Life Lite Lager
Maui Brewing Seltzer
Paradise Hard Cider

Domestic & Import Beers: \$8

Coors
Coors Light
Corona

Coca-Cola Products: \$5

Assorted Juices: \$6

Water Station

Set-up Fee - \$100
\$5 -Bottle

(Based on Consumption)

Spa Water Station

Pineapple & Orange or Cucumber & Mint
\$45 Per 3 Gallon Container
(Based on Consumption)

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WINE LIST

BUBBLES

Ohana 'Brut' Prosecco Veneto, IT NV 55
Gruet Rosé of Pinot Noir, NM NV 55
Collet 'Brut' Champagne, FR NV 121
Veuve Clicquot 'Brut' Champagne, FR NV 241

CHARDONNAY

Franciscan California 55
Cave de Lugny Macon, FR 55
Hartford Court Russian River Valley, CA 75
Craggy Range Hawkes Bay, NZ 84
Frank Family Carneros, CA 129
Gran Moraine Yambill-Carlton, OR 158
Latour Chassagne-Montrachet, FR 240
Kistler Sonoma Coast, CA 256

SAUVIGNON BLANC

Ferrari Carano Sonoma, CA 55
Catalina Sounds Marlborough, NZ 59
Duckhorn Napa, CA 72

OTHER WHITES

Rosé of Syrah Chateau Grand Boise Provence, FR 67
Rosé of Grenache Daou Paso Robles, CA 55
Pinot Grigio Antinori Santa Cristina Tuscany, IT 55
Pinot Grigio IL Nido Delle Venezie, IT 55
Pinot Grigio Livio Felluga Collio, IT 86
Chenin Blanc Beaumont South Africa 55
Albarino Lager De Cervera Rias Baixas, ES 100
Riesling Monchheof Mosel, GER 77

PINOT NOIR

Angeline California 55
Argyle Willamette Valley, OR 63
Albert Bichot Bourgogne, FR 63
Belle Glos Balade Santa Rita, CA 72
Au Bon Climat Santa Barbara, CA 83
Patz & Hall Napa Valley, CA 135
Penner Ash Yambill Estate, OR 229

CABERNET

McManis Lodz, CA 55
Metier Columbia Valley, WA 55
Justin Paso Robles, CA 81
Turnbull Napa Valley, CA 202
Joseph Phelps Insignia' Napa Valley, CA 415

OTHER REDS

Tempranillo Orlegi de Luberrí Rioja, SP 60
Malbec Trapiche Mendoza, ARG 55
Sangiovese Catello Di Bossi Tuscany, IT 93
Grenache Domaine de Beurenard FR 141

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Policy Information

COORDINATORS & WEDDING PLANNERS

- Gather on Maui does not provide wedding or event coordination services. Clients may hire a licensed coordinator or wedding planner from our preferred vendor list or one who has been approved by our team.
- All coordinators and planners must be licensed and receive prior approval. We're happy to share a list of trusted, reputable vendors we work with regularly.
- Please note: A licensed coordinator or planner is required for events and ceremonies at the Molokini Lookout and for Full Buyouts.

RESTAURANT SERVICES & HOURS

- Gather on Maui provides full support for venue site reservations and restaurant services. Our Event Sales Manager works closely with clients and their licensed wedding planners or event coordinators to secure event locations and coordinate all food and beverage needs.
- On-site management is crucial for vendor coordination, guest reception, and ensuring event fluidity. We work closely with seasoned wedding planners on Maui and are pleased to provide referrals for those familiar with our operations.
- All event details, including menu selections, are due no later than 30 days before the event. Final guest counts are required 7 days in advance, with fees applicable for changes beyond this point.

FOOD AND BEVERAGE RIGHTS

- Exclusive food and beverage rights are held by Gather on Maui for the Wailea Gold and Emerald courses, Molokini Lookout, and associated restaurant sites. External food or beverage provisions are not permitted.
- Please note that all pricing for food, beverages, and menu items is subject to change

LOCATION

- Gather on Maui is situated atop a hillside overlooking the Pacific Ocean. For beach photography, a nearby beach is accessible within a short 5–10-minute drive.
- Adjacent to open golf courses, our location offers stunning views and amenities. While we strive to minimize disruptions, events held on golf course properties may be subject to occasional environmental factors beyond our control.
- Due to natural wear and tear and seasonal variations, we cannot guarantee the condition of lawns at Molokini Lookout or the Wedding Knoll. Please note that seasonal insects such as gnats and ants may be present.
- Regular golf course maintenance activities may produce intermittent sounds, which we endeavor to monitor.





VENDORS NOT HIRED BY GATHER ON MAUI

- External vendors, including planners and rental companies, must be approved by Gather on Maui at least 30 days before the event. All vendors—except officiants and florists—must provide a Certificate of Insurance (COI) showing a minimum of \$1,000,000 in liability coverage.
- Vendors are responsible for the setup, service, and breakdown of their equipment. Gather on Maui is not liable for any items left behind after the event. Use of drones must be individually approved in advance.

SITE INSPECTION APPOINTMENTS/MENU TASTING

- Site inspections and tastings are available by appointment. Contact Bella Carpio-Martinez at bella.carpio-martinez@gathergroupllc.com to schedule.
- Tastings are offered Monday through Friday between 2:00 PM and 4:00 PM and must be scheduled in advance with menu selections confirmed ahead of time.

WEDDING CHANGING ROOMS

- These wedding changing rooms are the locker rooms of Wailea Golf Club and are not the property of Gather on Maui. They are not intended to serve as a bridal suite, but simply as a space for light touch-ups if needed. Their primary use remains as restrooms for day-to-day golf operations.
- Locker room use is permitted up to 2 hours before the ceremony for a maximum of 10 people. These are shared spaces with golfers and must be vacated by 6:00 PM.
- A professional wedding planner or coordinator is required for locker room access. They must manage guest flow, ensure respectful use, and remove all belongings by closing time.
- No alcohol, outside food or drinks, music, photography is allowed. Gather on Maui and Wailea Golf Club are not liable for lost or damaged items. Violations may lead to revoked access or additional fees.

MENUS

- Pre-selected menus are required for all events. Vegetarian, Vegan, gluten-free, and children's options are available upon request.
- Menu items and pricing are subject to change based on availability.

CAKES

- Wedding cakes must be ordered through one of our approved vendors listed below, selected for their exceptional quality and service. Clients are responsible for placing and paying for their cake orders directly with the vendor. Gather on Maui will receive the delivery on the day of the event.
- The cake cutting fee is \$50 for events hosting up to 25 guests. For larger groups, there will be an additional charge of \$2 per person

[Maui Wedding Cakes](#) | [Sweet on Maui](#) | [Ghiselani Designer Wedding Cakes](#) | [Rustic Roses Maui Cakes](#)

ALCOHOL POLICY

- Outside alcohol of any kind—including wine, spirits, beer, and mini bottles for gift bags—is not permitted. All alcoholic beverages must be purchased through the restaurant. Corkage is not allowed under any circumstances.
- Please request our current wine list 2–3 months in advance and submit your selections with your final menu. All choices are subject to availability; no bottle count needed.





TABLE SET-UP, SEATING ARRANGEMENT, AND DÉCOR

- Our staff will set tables and chairs 90 minutes prior to your event start time, including linen, glassware, and silverware.
- Decorative votives and candles must be approved by Gather due to fire regulations. Sparklers and fire dancers are not permitted unless authorized. Confetti or fake petals are prohibited.
- A guest book table and cake table are available upon request at no additional charge.
- The use of microphones for guest toasts or speeches is not permitted in reception function locations unless a full buy-out is booked.
- Table layout is at the discretion of the client but must be pre-approved by Gather. All additional décor must be arranged through an outside vendor, coordinated directly by the client.
- For plated menu options, clients must submit a seating chart in advance indicating guest names and their selected entrées to ensure accurate service.

INCLEMENT WEATHER

- In the event of inclement weather, your event will be moved indoors. The backup location will vary based on event specifics.
- No refunds are issued due to inclement weather. The decision to move indoors must be made 4 hours prior to the event, adhering to state or county weather warnings. Gather on Maui reserves the final say on the setup location.

CURFEWS

- Gather requests that all events conclude by 10 PM. Early start time fees and/or overtime fees will be applied at a rate of \$500 per hour, plus tax and service charge.
- Arrangements for overtime must be made at least 30 days prior to your event.
- Please note that even with overtime, music and entertainment must cease at 10 PM in compliance with Maui County law. Requests for overtime may extend no later than 11 PM.

PARKING & TRANSPORTATION

- Complimentary parking is provided for events.
- Molokini Lookout parking is restricted to vendors. All guests must be transported via shuttle service, which must be arranged and paid for directly by the client.

GUARANTEE

- A guarantee of attendance is required 7 days in advance of the event. Failure to provide a guaranteed count will result in the tentative number of guests becoming the guaranteed count.
- No-shows on a guaranteed count are charged the full price of the set menu. If the guest count increases within 7 days of the event, we reserve the right to make any necessary menu changes to accommodate the new guest count.





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IMPORTANT

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It is your responsibility to inform us of any changes at the time your final order is sent to you.



RESERVING YOUR SPACE

- To secure your date, you must sign our contract, authorize a credit card to keep on file, and pay the required deposit.
- Submitting these items confirms your understanding and acceptance of all Gather on Maui policies.

ADVANCE DEPOSIT AND PAYMENT

- To secure your booking, the client must authorize a credit card online and pay the required initial deposit. An advance deposit is necessary to confirm reservations at any of our sites.
- A payment of 50% of the estimated total event cost (including food, rentals, etc.) is due no later than 30 days prior to the event. A 3% credit card processing fee applies to all payments made by credit card except for the initial deposit.
- Failure to submit the 50% payment by the 30-day deadline may result in the automatic release of your event date and reserved space.

BILLING

- Set prices do not include tax or service charge, which will be added to your final bill. Hawaii state tax is 4.712%, and a 26% service charge applies to all applicable items.
- A 3% credit card processing fee applies to all credit card payments, excluding the initial deposit.
- A payment of 50% of the estimated total is due no later than 30 days prior to your event. The remaining balance is due at the conclusion of your event and may be paid by credit card, check, or cash. If payment is not received at that time, the credit card on file will be charged.

CANCELLATION POLICY ON NON-EXCLUSIVE EVENTS

- 90 days or more prior to the event: A full refund of the initial deposit will be issued, minus the 3% credit card processing fee.
- 40 to 89 days prior to the event: Clients are expected to have submitted menu selections and paid 50% of the estimated total event cost (advance deposit). If canceled within this window, 25% of the total estimated event cost (BEO amount) will be refunded.
- 30 to 39 days prior to the event: The entire advance deposit is non-refundable.
- Within 29 days of the event: No refunds will be issued. The full remaining balance is due and payable.

