

MICE Sales Kit



Muri Beach Club Hotel Conferences & Events

In charge of planning your Office's next conference or team building exercise?

Chic & Boutique in style, our 30 room adult only Hotel is the perfect size to take out all rooms for a special function or occasion. The hotel's conference room and facilities can cater for meetings and functions, whether a small group of 10 or larger group of up to 80+.

The staff at the Muri Beach Club Hotel are here to assist you in ensuring that your function runs smoothly and efficiently.

Catering options available to tailor for your group's specific needs. Breakfast, Morning and Afternoon Tea, Lunches and the more formal Dinner if preferred.





Conference Room Hire

From NZD\$500

Rates include:

Set up – Private venue, Theatre style, U shape, Classroom, Boardroom

Inclusions:

Pads, Pens, Mints, Whiteboard & Markers, Projector, Flip Chart, Air conditioning, TV, Projector, PA Sound System (single mic & stand), Unlimited Fibre Wifi.

Inclusions at an additional fee:

Food & Beverage Options, additional microphones, decorations if necessary, flower arrangements, themed decorations





Accommodation

Premier Garden Rooms (12 Rooms)

Single/ Double/Twin share

With 2 Queen size beds, these rooms are ideal twin share. Surrounded by gardens with views to the mountains & only metres to the beach. Four rooms have Superking splittable.

Pool View Rooms (4 Rooms)

Single/ Double

Our Pool View rooms have a Super King size bed & views to the pool in a garden setting. Many have views to the mountains and are only metres to Muri Lagoon.

Deluxe Beachfront Rooms (13 Rooms)

Single/ Double

Your super king size bed room is literally "on the beach". Sit on your balcony and watch the magnificent sunrises over the lagoon. It does not get better than this. All beachfront rooms have an unobstructed view of Muri lagoon and motus (little lagoon islands).



Hotel Facilities

ROOM

Air Conditioning
Hairdryer
TV with Movie Channel
In Room Safe
Iron and Board
Alarm Clock/Radio
WIFI Internet

Refrigerator
Showers
Tea and Coffee Facilities
Telephone / IDD
Room Service
Beach Towels
Turn down Service
Mini Bar



HOTEL

24 Hour Reception
Restaurant & Bar
Beauty & Spa
Lagoon Lounge

Conference Facility
Gift Shop
Library
WIFI Internet Access
Business Services
Laundry Facilities (offsite)

Swimming Pool
Shower Room
Absolute Beachfront
Swimmable Lagoon
Snorkelling Gear
Kayaks

Paddleboards
Sail Boat
Outdoor Chess
Board Games
Tropical Breakfast

Beverage Packages

Standard beverage package

Continuous drinks

2 hrs	\$49pp	4 hrs	\$89pp
3 hrs	\$69pp	5 hrs	\$115pp

Beverages include: Standard beers, house wines, sparkling wines, standard spirits, soft drink, juice and water.

Premium beverage package

Additional \$10 pp per hour to upgrade to premium beers, premium spirits, and to include sparkling wine to the package of your choice.

All drinks are served single nip and wines by the glass.

Responsible service of alcohol will occur at all times and the supervisor or manager has the right to deny service when and where necessary.



Music & Entertainment

Portable Speaker
\$280

Island string band up to 2 hrs
\$600

Fire Dancers
\$750

Drummers
\$650

DJ (up to 5 hours)
\$1100

Dance show (mini)
\$950

Dance show (full)
\$1200

Live music
price on application

Food

In the following menus:

Certain ingredients may be seasonal dependant, or subject to goods shipments at certain times of the year. When making your selection and /or at the point of final confirmation of the menu; the Events Manager will always need to confer with our Executive Chef regarding ingredient availability.

- 'gf' = Gluten Free
- 'df' = Dairy Free

The 'P' mark after the name, indicates a dish that is Polynesian / Pacific inspired.





Coffee Break

Morning or Afternoon

All coffee breaks include freshly brewed coffee, a selection of teas and UV filtered water.

1 hour maximum service

Coffee Break One – Select 1 item \$12.50

Coffee Break Two – Select 2 items \$19.50

Coffee Break Three – Select 3 items \$25.00

Please select from the following:

- Assorted Mini sweet Muffin (v)
- Assorted Savory Muffins
- Bacon & Cheese Frittata
- Scones with fresh cream and berry compote (v)
- Fresh fruit platter (v+gf+df)
- Mini Vegetarian Quiche (v)
- Club Sandwich – Egg & Celery + tomato
- Club Sandwich – Salami , Cheese & Lettuce
- Club Sandwich – Tuna Mayo

Cocktail Function

Cold \$4.00 each

- Crostini with onion jam & feta
- Rare roast beef with onion jam & béarnaise on Crostini [df]
- Herb & garlic Crostini with feta, tomato, & avocado
- Chicken liver parfait with mango relish on Crostini
- Salmon mousse on cucumber rounds [gf + df]
- Rice paper rolls with julienned salad vegetables in a sweet chilli sauce [gf + df]
- Filo pastry cups with rare lamb & blue cheese
- Filo cups with prawn, salmon, & martini sauce [df]
- Tuna sashimi on mini toasts with wasabi mayo & ginger
- Ikamata in spoons [gf + df]
- Cocktail shrimps on celery boat
- Salmon mousse on cucumber rounds [gf]
- Tuna tataki served sashimi style with soy & wasabi

Hot \$5.00 each

- Handmade pork & vegetable spring rolls with sweet chilli dipping sauce [df]
- Mini tartlets filled with rukau & goats feta
- Pastry cases filled with chicken & pesto
- Bouche cases filled with onion jam & blue cheese
- Arancini croquettes with a garlic aioli sauce [gf + df]
- Chicken skewers with a satay sauce
- Beef skewers served with a tzatziki sauce [gf]
- Beef croquettes with horseradish cream [df]
- Fish croquettes with lime aioli [df]
- Rukau & cheese in filo rolls
- Spicy savoury rice pastias
- Fish balls with sweet chilli sauce
- Chicken balls with sweet chilli sauce
- Chicken lollipops
- Pastry case filled with seafood mornay
- Homemade samosa - spicy or mild

Please note: gluten free melba toasts and crostinis can be made especially upon request.



Working Lunch

Accompanied with filtered & treated water and juice.

Minimum 10 pax

Choose 1 of the following: \$25 pp

Choose 2 of the following: \$35 pp

Additional Selection: \$10pp

- Chicken skewers with spicy satay sauce
- BLT on kebble rye bread
- Stirfry Vegetarian Wrap (v+df)
- Jalapeno Crumbed Fish Wrap
- Club Sandwiches – Vegetarian/Curry Egg/Tuna Mayo
- Mini Burger – mustard mayo, beef pattie, caramelised onion
- Mini Burger – jalapeno mayo, fish, lettuce, tomato
- Bacon & Egg Pie
- Frittata (cheese, asparagus, zucchini, mushroom)
- Coconut Tart
- Fruit Platter - fruit or kebabs (gf+df)
- Chocolate Brownie
- Mezzie Platter
- Cheese Board





Buffet Lunch

\$45 pp - minimum 20 guests

\$10pp for additional choice

Choose 3 salads and 2 hot dishes

(All buffets come with bread roll or garlic bread)

Salads

Mediterranean Couscous Salad (gf+df)

Green Salad served with honey mustard vinaigrette (gf+df)

Kumara Salad (gf+df)

Singapore noodle salad (df)

Greek Salad (gf)

Ika Mata (gf+df)

Potato Salad

Coleslaw

Beetroot + Feta Salad

Pumpkin, grated coconut, Lime Salad

Wild Rice Salad

Raw Pumpkin Salad

Pasta Vegetarian Salad

Pesto + roasted vege salad

Hot Dishes

Steamed rice (gf+df)

Grilled local fish fillet served with butter lemon sauce (gf+df)

Roasted local vegetables (gf+df)

Vegetarian marinara (df)

Pork ribs served with condiments

Chicken Curry w condiments (gf+df)

Vegetarian Fried Rice (gf+df)

Beef Stirfry

Honey Chicken Thigh Grilled

Eggplant Parmigiana

Seafood cabonara

Buffet Selection Dinner

25 persons or more.

All buffets are accompanied with garlic bread.

The \$79.00 option provides for :

- 3 Salads • 2 Hot Dishes • 2 Vegetable dishes
- 3 Desserts

The \$89.00 option provides for:

- 3 Salads • 3 Hot Dishes • 1 Carvery Choice
- 3 Local Vegetables • 3 Desserts

The \$99.00 option provides for:

- 3 Salads • 3 Hot Dishes • 1 Carvery Choice
- 3 Local Vegetables • 3 Desserts • 1 Raw Fish Dish

The \$110.00 option provides for:

- 3 Salads • 3 Hot Dishes • 2 Carvery Choice
- 3 Local Vegetables • 4 Desserts • 1 Raw Fish Dish

The \$120.00 option provides for:

- 3 Salads • 3 Hot Dishes • 2 Carvery Choice
- 3 Local Vegetables • 4 Desserts • 1 Raw Fish Dish • Coffee and Tea • Cheese board

Upgrade

- Island roast suckling pig **\$600 each**
- Classic seafood station *from* **\$1000**





Hot Dishes

- Pork loin cooked in a rum, cinnamon and orange marinade (gf+df)
- Pork ribs [df] P
- Coujons of deep fried fish with lime aioli
- Grilled game fish (gf+ df) P
- Coconut & chilli poached game fish (gf+df) P
- Chicken stir fry with seasonal vegetables
- Pacific style chicken curry with condiments [df] P
- Slow roasted chicken in coconut [gf + df] P
- Roasted chicken thigh honey soy [df]
- Lamb curry with rice [df]
- Eye fillet or rib eye of beef with a mustard/ herb crust & served with a red wine sauce & béarnaise (gf,df)
- Beef stroganoff [gf]
- Mongolian style beef stirfry [df]
- Vegetarian curry with tofu [df]
- Chicken chop-suey [df]

Vegetable Dishes

- Eggplant parmigiana [gf]
- Sautéed island vegetables (gf + df) P
- Potato dauphinoise
- Pacific island vegetable bake (gf + df) P
- Coconut creamed rukau (gf + df) P
- Rice pilaf (gf+ df)
- Rosemary Roast Potatoes [gf]
- Baked vegetables with dates & feta
- Curry pumpkin [gf + df]
- Vegetable ratatouille [gf + df]
- Mixed roast vegetables [gf + df]
- Pumpkin or paw paw poke [gf + df] P
- Herbed rice [gf + df]
- Coconut rice [gf + df] P
- Penne pasta with pesto, chargrilled capsicum & black olives
- Steamed rice or vegetarian fried rice [gf + df]

Salads

- Cook Islands potato salad (mayonaisse)
- Potato salad with gherkins & bacon [gf + df]
- Tomato salad with fresh basil, sliced red onion, goats feta, & avocado (seasonal) [gf + df]
- Classic Caesar salad with all its trimmings [df]
- Lemongrass chicken with vermicelli P
- Seasonal green salad with char gilled halloumi [gf]
- Tossed green salad with vinaigrette [gf + df]
- Coconut & driedfruit wild rice salad [Gf + df] P
- Raw pumpkin salad with a tangy lemon dressing [gf + df] P
- Kumara tossed with spicy pineapple, freshly grated coconut & mint, with a mint chilli dressing [gf + df] P
- Cold roasted vegetable pasta salad [df]
- Vietnamese glass noodle & Asian vegetable salad [df]
- Coleslaw with pineapple mayo dressing [gf]
- Beetroot + Feta

Raw Fish Dishes

- Tuna Tataki
- Sashimi of Tuna with wasabi paste, wasabi mayo, pickled ginger & soy sauce [df]
- Ika mata marinated in coconut cream & lime juice [gf + df] P
- Tuna ceviche [gf + df]
- Ginger + lemon (without coconut cream)





Carvery Section

- Baked pork belly with crispy crackling & apple sauce [gf + df]
- Champagne & honey glazed ham on the bone, with wholegrain mustard and pineapple salsa [df]
- Whole roast baron of beef, served with rosemary jus [df]
- Prime oven-roasted boned leg of lamb, infused with rosemary, garlic, & served with a mint jus. [gf + df]

Desserts

- Hot sticky date pudding with caramel sauce
- Lime & coconut cheesecake P
- Lemon & lime tart with berry compote P
- Pavlova with tropical fruit finish
- Warm chocolate cake with a fudge sauce
- Warm chocolate brownie
- Seasonal tropical fruit salad [subject to seasonal availability] [gf + df]
- Baked mango cheesecake P
- Coconut cream pie
- Crème brulee with berry compote
- Chocolate & grand marnier mousse
- Coconut pannacotta with mango coulis [gf + df] P
- Boozey trifle
- Banana cake
- Apple crumble
- Profiteroles filled with custard finished with a chocolate topping



Group Rates Terms & Conditions

Muri Beach Club Hotel welcomes you and looks forward to being a part of your next conference/group function.

Let our professionally trained staff do all the work while you enjoy the ambience of your event and our stunning Hotel. Adults only and in a prime location, your attendees will be talking about your Muri Beach Club Hotel event for years to come.

Group payment & conditions are based on the number of rooms confirmed.

Inventory can not be decreased once booking is confirmed.

If you have any questions regarding any of the contents of this document please feel free to
Email: info@muribeachclubhotel.com

Accommodation Conditions:

- A minimum of 10 rooms must be booked with a minimum of 5 nights stay required.

Special group rates are available on request

Payment terms and Conditions for Conferences

- A non-refundable deposit of 20% is due within 7 days of booking confirmation, otherwise this remains unsecured
- 30% of total amount owing is due 90 days prior to conference date
- The final 50% of the total amount owing is due 30 days prior to conference date

Payment terms and Conditions for Accomodation:

- A non refundable deposit of 20% is due within 7 days of booking confirmation to secure the room/s
- 40% of total amount owing is due 90 days prior to arrival
- The final balance is due 30 days prior to arrival
- Final names list & bedding list is to be provided 30 days prior to arrival

Conference & Accommodation Cancellation / No Show Policy:

Cancellations must be made in writing to the Hotel.

Over 90 days	Non refundable 20% deposit will be forfeited
Between 89 - 60 days	50% of the total amount owing will be charged
59 days or less	No refund, 100% of the payment will be charged

**NOTE 90 days is our current lead time from our main source markets so gives us enough time to sell rooms if group numbers drop off*



Contact Details

Muri Beach Club Hotel
PO Box 3050,
Muri Beach,
Rarotonga, Cook Islands

Ph: (682) 23000
Email: info@muribeachclubhotel.com
[facebook.com/muribeachclubhotel.com](https://www.facebook.com/muribeachclubhotel.com)
www.muribeachclubhotel.com