



MURI BEACH



CLUB HOTEL
RAROTONGA

2024-2025

WEDDING
PACKAGES

Getting married here in the Cook Islands...

Can you picture yourself standing in front of Muri Beach Club Hotel on the white sands of the tranquil Muri Lagoon celebrating your special day? Pledging your wedding vows to family and friends is a must with the Muri Beach Club Hotel wedding planning team who enjoy creating wedding days that will be a special and memorable experience for you and your guests.

Our personal wedding co-ordinators have had the privilege of planning stunning weddings in our beautiful lagoon setting for a number of years. This professional destination wedding planning team are known for unique and original weddings at Muri Beach Club Hotel. Let them be the ones to plan your special day right here on Muri Lagoon.

AIR NEW ZEALAND 



AIR NEW ZEALAND
COOK ISLANDS
TOURISM AWARDS

2016 / 17 Winner
Destination Wedding Planners Award

Important information when choosing Muri Beach Club Hotel...

Whilst we are adults only, we do accept children under the age of 18 years when you are celebrating your special day with us. They are welcome to attend the ceremony and reception but unfortunately the children cannot stay overnight.

We are your number one destination wedding planners who will endeavour to make this the best day of your lives and one that you and your guests will remember. Rest assured, we are worthy of your trust when it comes to attention to detail on your wedding day.

All services required to complete your day can be undertaken right here at the hotel all in one place so less stress on the day!

A unique opportunity
for couples to confirm
their commitment to
each other...

Things to remember to bring and/or consider

- ☑ Original Passports, birth certificates and divorce papers or death certificates (if applicable)
- ☑ Seating allocations for your guests
- ☑ Name cards / placements
- ☑ Lists of group photos to be taken
- ☑ Wedding favours (Small gifts for your guests)
- ☑ Additional table decorations
- ☑ A Master of Ceremonies for the day
- ☑ A family member or friend to monitor/control music
- ☑ Phone with playlist offline



Wedding Packages...

Renewal of Vows \$1999

- ✔ Attentive & experienced Wedding Coordinator
- ✔ Exclusive wedding location on the lagoon edge
- ✔ Marriage Celebrant including consultation prior to your wedding day to finalise the special vows you are about to undertake
- ✔ Choice of archway
- ✔ A celebratory bottle of sparkling wine
- ✔ Decorated signing table and two chairs
- ✔ Personalised marriage certificate

Club Classic \$2499

- ✔ Attentive & experienced Wedding Coordinator
- ✔ Exclusive wedding location on the lagoon edge
- ✔ Application and filing of your marriage licence including transfers to the Registrar of Marriages
- ✔ Marriage Celebrant including consultation prior to your wedding day to finalise the special vows you are about to undertake
- ✔ Witnesses for wedding (only if required)
- ✔ Choice of archway
- ✔ A celebratory bottle of sparkling wine
- ✔ Decorated signing table and two chairs
- ✔ Internationally recognised Marriage Certificate
- ✔ Wedding gift

All inclusive Wedding package \$8999 for 30 people

- ☑ Club Classic package inclusions
- ☑ 30 of your close family and friends (inclusive of Bride and Groom)
- ☑ A Polynesian buffet feast*
- ☑ 3 hour standard beverage package
- ☑ Choice of three amazing Reception venue options; Lagoon Lounge, Restaurant, Beachside Marquee
- ☑ Complimentary use of sound system and portable mic at Ceremony venue only
- ☑ Celebratory glass of bubbles for up to 30 guests
- ☑ 2 tier wedding cake with ribbons and flower decorations
- ☑ Up to 28 ceremony chairs
- ☑ Canapes after ceremony*
- ☑ Discounted accommodation rates for Wedding Party



Terms and Conditions:

The all inclusive 'I Do' package includes the following:
Wedding Coordinator, Beachside ceremony location, Filing of marriage license including transfers to the Registrar of Marriages, Marriage celebrant, Witnesses (if required).

Reception venue for 30 x persons (number includes Bride and Groom) – choice of Beachside Marquee, air-conditioned Lagoon Lounge or SilverSands Restaurant. Includes chair covers and sashes (based on the colours we have available), draping, fairy lights, all cutlery, crockery and glassware. Does not include floral table centerpieces.

3 hour standard beverage package – includes standard beers, standard spirits, house wines, sparkling wine, soft drink, water and juice.

Buffet- includes 3 x salads, 2 x hot dishes, 2 x hot local vegetable dishes and 3 x desserts.

Wedding Cake - 2 x tier, choice of Chocolate, Tropical (Coconut and Pineapple), Banana, Carrot finished with floral cake topper
Up to 28 standard white chairs for the ceremony only, any additional incur a charge.

Couple may choose 2x hot canapes and 2x cold canapes per person from the menu.

Celebratory glass of bubbles for 30 guests.

Upgrade Package:

\$249pp for additional persons – Children 11 years and under 50%.

Upgrade cake, food and beverage packages - enquire within.

Conditions:

There is no alteration to the package price or package itself if less than 30 guests.

Refer to Terms and Conditions for deposit and cancellation policy.





Archway

Immerse yourself with these tropical island archway options:

- Tropical seasonal floral archway
- 2 poster bamboo archway with draping and up to 2 floral arrangement
- 4 poster bamboo archway with draping and up to 2 floral arrangement
- Coconut heart on sand
- Flower heart on sand
- Flower arrangements in two tiki torches

*Applicable to all wedding packages (seasonal flowers only)
Imported flowers or additional arrangement will occur extra fees.*

Ceremony Extras

- White beachfront chair \$10.00 each
- Chair/Sash \$10.00 each
- Chair/Cover/Sash \$15.00 each
- Tiffany Chair \$18.00 each
- Bench Seats \$85.00 each
- Shell horn welcome with warrior \$300.00
- Serenader \$400.00
- Drummers \$650.00
- String band up to 2hrs \$600.00
- Portable Speaker \$280.00
- Sound system and microphone \$400.00
- Performing dance troupe (25mins) \$950.00 mini show
- Performing dance troupe (45mins) \$1200.00 full show
- Motu ceremony surcharge \$850.00
- Motu transfers (*minimum 20+*) \$40.00 pp RETURN
- Island maiden dancer \$300.00

Additional Touches

Price on enquiry and based on availability

- Drift wood
- Shells
- Glass jars
- Tea candle holders
- Umbrellas
- Fairy light strands
- Paper Lanterns
- Island Table Favours
- Mini easel table numbers
- Hermit Crabs
- High chair
- Fans
- Table Favours - Island Soap, Coconut Sarong
- Leaf Table Mats
- Vine Centre Piece



Flowers

Bouquets

Brides trailing	\$230.00
Brides posy	\$185.00
Bridesmaid trailing	\$210.00
Bridesmaid posy	\$165.00
Flower girl posy	\$95.00
Flower girl basket with petals	\$65.00

Flower Ei's (Flower Necklace)

Head ei	\$55.00
Neck ei	\$45.00
Mens Rauti ei	\$55.00
Child neck ei	\$35.00

Other

Button hole	\$35.00
Corsage	\$45.00
Loose Flowers Seasonal	\$3.00

Flowers for hair (wired stem)

Gardenia	\$6.00 each
Frangipani	\$6.00 each

Floral centre and archway pieces:

Small Archway Arrangement	\$65.00
Large Archway Arrangement	\$95.00
Fish Bowl Centrepieces with sand, starfish & shells	\$35.00 each
Fish Bowl Centrepieces with flowers	\$65.00 each
Floral Centre Pieces	\$65.00 each

Please note prices may vary depending on specified flower choice. Prices are based on availability of local flowers at time of wedding and alternative options may be provided by the florist due to unforeseen circumstances.





Photography

There is an amazing array of photographers + videographers on the island.

Prices and purchases vary from one photographer to another.

Prices start from \$995.00

We can send you a list of preferred.

A bride and groom are laughing together at a wedding reception. The bride is on the left, wearing a white wedding dress and veil, with her hair styled in an updo. The groom is on the right, wearing a white shirt, a black watch, and a ring. They are both smiling broadly and laughing. The background is bright and out of focus, suggesting an outdoor setting with greenery.

Wedding Cakes

Our Wedding Coordinator here at Muri Beach Club Hotel, can arrange the making and decorating of your wedding cake. This saves the hassle of bringing it from home as well as excess luggage!

The choice is yours: be it round/square, one or more tiers, different flavours, and design - just let us know and our pastry chef will get to work on your own customised wedding cake.



Single tier wedding cake	\$265
Two tier wedding cake	\$435
Three tier wedding cake	\$625
Cup cakes (<i>minimum 30</i>)	8 each

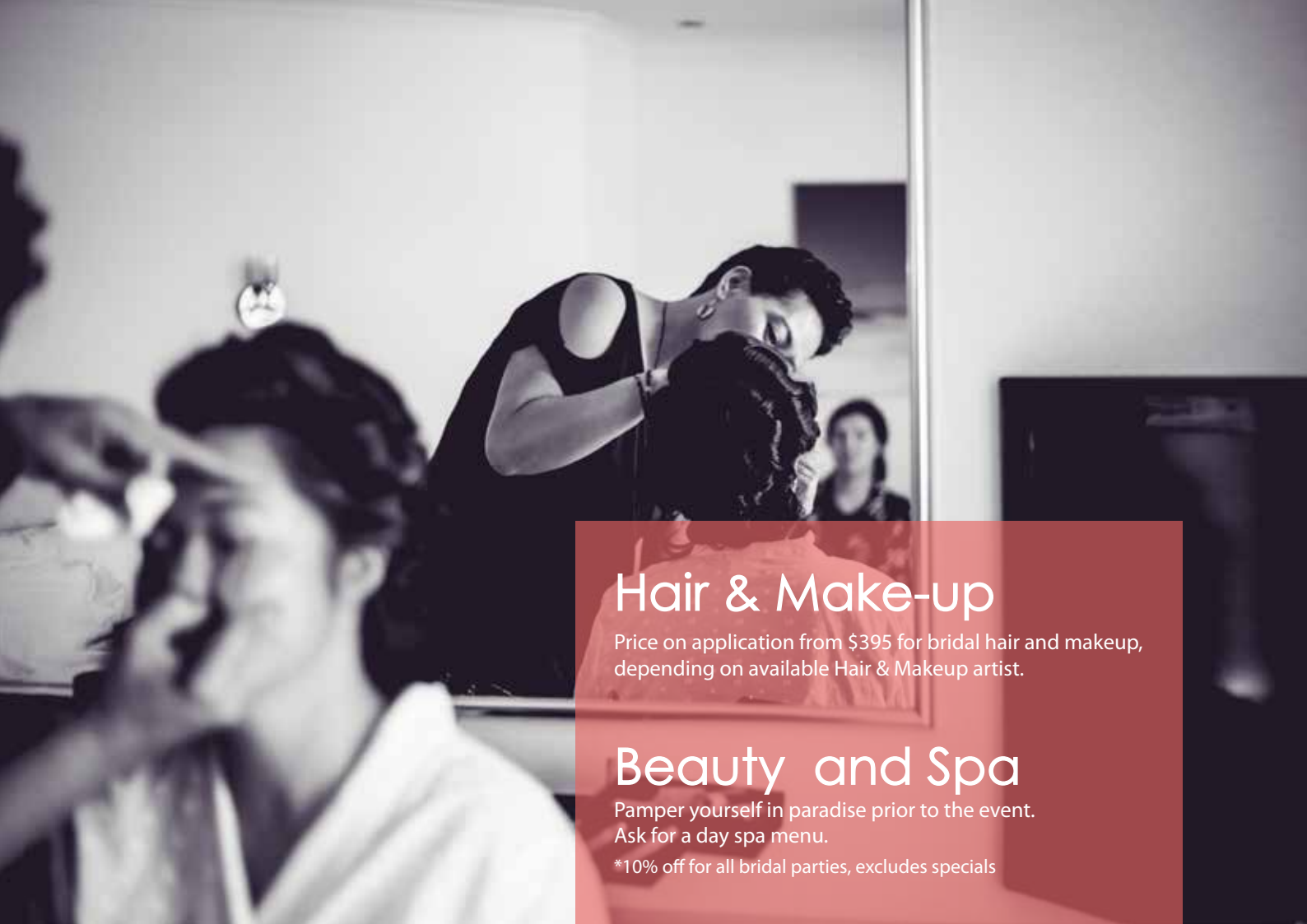
Flavours are:

- Moist chocolate
- Banana
- Coconut
- Lemon
- Tropical (pineapple and coconut)
- Moist carrot
- White chocolate mud

-Includes fresh flowers to match bouquet.

-Cakes decorated in white frosting

-Add \$50 surcharge to each order if using fondant icing, cream cheese or chocolate walls.



Hair & Make-up

Price on application from \$395 for bridal hair and makeup, depending on available Hair & Makeup artist.

Beauty and Spa

Pamper yourself in paradise prior to the event. Ask for a day spa menu.

*10% off for all bridal parties, excludes specials



Music & Entertainment

Ceremony Sound System	\$280
Sound system hire - includes microphone	\$400
Island string band (up to 2 hours)	\$600
Serenader	\$400
Fire Dancers with drummers	\$750
Drummers	\$650
DJ (up to 5 hours)	\$1100
Dance show (mini) 25 minutes	\$950
Dance show (full) 45 minutes	\$1200
Live music	price on application
Projector and screen (lounge only)	\$150

Beverage Packages

Standard beverage package

Continuous drinks

up to 2 hrs \$49pp

up to 3 hrs \$69pp

up to 4 hrs \$89pp

up to 5 hrs \$115pp

Beverages include: Standard beers, house wines, sparkling wine, 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 special 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.





Reception Venue

\$2500

Beachside marquee

- Suitable for 20-60 persons

Comes with marquee, fairy lights, draping, linen, cutlery, crockery, chair covers and sashes.

For numbers over 60, additional marquees may need to be hired at an extra cost.

Lagoon lounge

- Suitable up to 80 persons
- Air conditioned and private with spectacular views of lagoon and pool
- Situated on second level (stairs)
- Private Bar & Bathroom

Comes with fairy lights, linen, cutlery, crockery, chair covers and sashes.

SilverSands Restaurant

- Suitable up to 100 persons
- Overlooks the lagoon and our pool
- Dance floor and band stage
- Spill over possible on pool side for further numbers (at an additional cost)

Comes with fairy lights, linen, cutlery, crockery, chair covers and sashes, plus band stage. For additional numbers, a marquee can be hired to extend poolside to allow more seating capacity, at extra cost.

Does not include flower arrangements or table centre pieces, favours, name placements and additional decor.

The image is a vertical composition of two photographs. The top half shows a bright red lobster, likely cooked, with its claws and antennae visible. The bottom half shows a yellow shrimp, also cooked, resting on a bed of green vegetables like zucchini and mushrooms. The word "Food" is written in white text across the middle of the image, overlapping both photos.

Food



Please note

- The 'P' mark after the name, indicates a dish that is Polynesian / Pacific inspired.
- 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 Weddings and Events Manager will always need to confer with our Executive Chef regarding ingredient availability.
- 'gf' = Gluten Free
- 'df' = Dairy Free

Buffet Selection

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 (feeds 30x)
- Classic seafood station \$1000 (feeds 30x)



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 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 [gf + df]
- Eye fillet 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]
- Roasted pork belly [gf + df]

Vegetable Dishes

- Eggplant parmigiana [gf]
- Sautéed island vegetables (gf + df) P
- Potato dauphinoise [gf]
- 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]



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]

Salads

- Cook Island potato salad (mayonaisse)
- Potato salad with gherkins & bacon [gf]
- Tomato salad with fresh basil, sliced red onion, goats feta, & avocado (seasonal) [gf]
- Classic Caesar salad with all its trimmings
- Lemongrass chicken with vermicelli [df] P
- Seasonal green salad with char grilled halloumi [gf]
- Tossed green salad with vinaigrette [gf + df]
- Coconut & dried fruit wild rice salad [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 a pineapple mayo dressing [gf]
- Beetroot + Feta
- Raw Pumpkin Salad with a tangy lemon dressing [gf + df]

Raw Fish Dishes

- 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)
- Tuna Tataki

Desserts

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

Set Menu selection

Please note that for this option, a minimum of 15 pax and a maximum of 30 pax is required. Service style will be either as per the alternate 'drop menu style' [please enquire for an explanation] or alternatively, selections to be confirmed no later than 7 days prior to the event.

Set Menu 1

\$95.00 per person



To the table:

- Antipasto Garlic Bread with olives, sundried tomato & chives
- Toasted Garlic Ciabatta Bread, sprinkled with grated Parmesan Cheese

Entrée:

- Bruschetta with rocket salad, seared gamefish, beetroot compote, topped with Lime Aioli
- Crumbed Eggplant with basil pesto & parmesan shavings

Main Course:

- Grilled Mahi Mahi on sautéed spinach, with potato mash, finished with a Blue Cheese sauce
- Coconut coated chicken thigh, stuffed with banana on potato whip with sautéed snake beans and finished with a pawpaw salsa.
- Grilled veges, Feta Tagliatelle with a spicy tomato chutney, sprinkled with parmesan cheese.

Dessert:

- Warm chocolate Brownie served with a vodka espresso sauce
- Lemon & Lime Pie with chantilly cream



Set Menu 2

\$120.00 per person



To the table:

- Crostini bread and pita triangles served with three types of spreads.
- Freshly baked Bread Rolls served with Butter triangles.

Entrée:

- Vietnamese Rice paper Rolls served with Mint Chilli Sauce (gf + df)
- Chicken thigh strips cooked in a chilli, coconut sauce on vermicelli & Island Salad
- Scored squid tossed in lime juice, garlic & olive oil, served on a bed of rocket salad with parmesan shavings
- Beef Carpaccio served with a mesclun salad and Bearnaise Sauce

Mains:

- Tagliatelle with Mushrooms, Olives, Parmesan & a tomato saffron sauce
- Fish of the Day on coconut creamed rukau with corn fritters & finished with a lime saffron hollandaise
- Lamb Rack served with rosemary duck potatoes, asparagus & plum brandy sauce

Desserts:

- Bailey's Crème Brulee with a Berry compote & Mango sorbet
- Mango & Passion Fruit Tiramisu
- Grand Marnier Chocolate Mousse with coconut biscuit



Set Menu 3

\$130.00 per person

Canapés on arrival

- Rare Roast Beef with Onion Jam & Bearnaise on Crostini
- Creamy Chicken in Mini Tartlets
- Mushroom & Arancini herbed croquettes

Entrée:

- Tuna tataki served with an asian sesame dressing on a bed of misculin
- Chicken skewers served with spicy satay sauce
- Rukau & coconut soup with Garlic Bread [df] P

Mains:

- Grilled Ribeye on Potato Dauphinoise, Sauteed Spinach with Peppercorn Sauce [gf]
- Shrimp & Fish Gnocchi with Garlic Parmesan Cream served with a Garlic Crostini
- Tagliatelle in a chef's special tomato pasta sauce with local vegetables and topped with parmesan cheese and a side of Garlic Bread

Desserts:

- Cheese Platter with a selection of Fruit & cheeses with chutneys and crackers
- Coconut panna cotta served with Berry Compote & Mango Sorbet
- Mini Pumpkin Cheesecake with Ginger-spiced cream

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]
- Tuna mayo on Cucumber rounds
- Rice paper rolls with julienned salad vegetables in a sweet chilli sauce [gf + df]
- Filo pastry cups with rare beef & 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 shrimp on celery boat
- Tuna tutaki 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
- Pastry case filled with seafood mornay
- Bouchee cases filled with onion jam & blue cheese
- Arancini croquettes with a garlic aioli sauce [gf + df]
- Chicken skewers with a satay sauce [gf +df]
- Beef skewers served with tzatziki sauce
- Beef croquettes with horseradish cream
- Fish croquettes with lime aioli
- Rukau & cheese in filo rolls
- Spicy savoury rice pastias
- Fish balls with sweet chilli sauce
- Chicken balls with sweet chilli sauce
- Chicken lollipops
- Homemade samosa - spicy or mild

Please note:

gluten free melba toasts and crostinis can be made especially upon request

Cheese boards & Antipasto boards available on request



Canapé Selection



Terms & Conditions

1. All prices are quoted in New Zealand dollars.
2. All prices are inclusive of government taxes at existing rates (currently 15% VAT) - any tax increased will be passed on.
3. Confirmation of booking is subject to receipt of deposit and return of signed Terms and Conditions form.
4. Non-refundable deposit of \$1000 is required to confirm and secure wedding date.
5. A further non-refundable payment of 50% of the wedding total is due 90 days prior to the wedding date.
6. The remaining balance (total payment) is due 30 days prior to wedding date. Wedding numbers can be added not subtracted at this point and full balance payment is non-refundable.
7. Any additional expenses pertaining to F&B tabs must be settled on the night of the wedding before reception ends.
8. Wedding cancellation conditions:
 - a. Cancellations are to be in writing at all times, verbal amendments will not be accepted, or honoured.
 - b. We strongly recommend insurance to provide you adequate cover for the potential financial loss that you may incur as a result of cancellation.
9. Whilst we the Hotel will endeavour to provide all facilities and services advertised; cancellations/ changes to bookings made by the Hotel as a result of situations outside the control of the Hotel, or which could not reasonably have been foreseen and /or as a result of inclement weather conditions, civil strife, industrial disputes, natural disasters, war, terrorist activities, fire, flooding etc. shall exonerate the Hotel from any financial liability and /or compensation, in any form whatsoever.
10. The client is responsible for any damage, spoilage or loss to Hotel property, caused by guests attending the reception. An additional charge may be incurred for replacement or cleaning of damaged, soiled or missing hotel property. Muri Beach Club Hotel will not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during, or after the reception. The pool is strictly off limits to all wedding Guests, for the entire duration of the wedding ceremony and celebrations, and the Hotel will not accept liability in the event of wedding Guests that may suffer injury and / or incur loss, as a result of using the swimming pool.
11. Under no circumstances will the Hotel allow any food or beverage to be brought onto the Muri Beach Club Hotel premises, without prior, and specific, written permission from Management.
12. All music is to be turned down by 10.30pm and off at 11pm. All guests must vacate the premises by 11.30pm. No after hour events are to take place on Hotel premises, or the beach in front of the Hotel.
13. Any wedding held on a Sunday or on a Cook Islands Public Holiday, may incur surcharges. Cook Island Government Policy applies when necessary
14. All prices quoted within our information pack together with the terms and conditions identified above, are current at time of issue and will continue to be subject to change at any time without prior notice, until such time as a booking is confirmed, and the initial deposit having been paid.
15. All food and menu choices are to be submitted no later than 30 days out from the wedding date booked. Set Menu choices are served either by alternate drop, or by selecting the quantity desired for each dish. Buffet bookings require a minimum of 25 persons, and if a booking is made for a fewer numbers of Guests, the minimum charge for 25 persons shall still apply. Set menu bookings require a minimum booking of 15 persons, and maximum booking of 30 persons, unless mutually agreed otherwise.
16. Food is provided to Guests for the duration of the wedding only, for the exclusive consumption of the wedding Guests booked; and under no circumstances will Guests be permitted to take food home, to their room and/or off Hotel property.
17. Certain ingredients may be seasonal 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 wedding planner will always need to confer with our chef regarding ingredient availability and some alterations may be required.
18. We accept no responsibility for subcontracted work, arranged through the facilitation of the Hotel and / or the undersigned.
19. Additional fees may be levied for additional services / products required to be provided by the Hotel, in the event of last minute changes to arrangements already made by the client (for any reason whatsoever) and / or due to inclement weather conditions.
20. As an Adults-only venue, we accept no responsibility for the safety of children allowed on the property. The client and accompanying parties are responsible for the care of children during the ceremony and reception and are responsible for keeping them within the venue locations.
21. Penalty fees will apply in the event of non-adherence to Hotel rules, as well as any destruction or damage to Hotel property for the entire duration of the wedding celebrations booked at the Hotel.
22. Any services arranged by the Bride & Groom directly that will either utilise any part of the hotel or is serviced by the hotel will incur an additional fee. This is in respect of either storage, care of, electricity, maintenance, but not limited to.
23. A credit card payment surcharge fee of 4% applies.
24. Any services arranged by the Bride & Groom directly that will either utilise any part of the hotel or is serviced by the hotel will incur an additional fee. This is in respect of either storage, care of, electricity, maintenance, but not limited to.
25. All services procured or organised by the Bride & Groom or a party thereof, must be directly organised and arranged by the said. The Hotel will not take any responsibility for any services not arranged directly by the Hotel and cannot get involved in any dispute or organisation or communication by any outside services that has been procured by the wedding party. It is a courtesy that the Hotel be advised of any services procured by the wedding party.

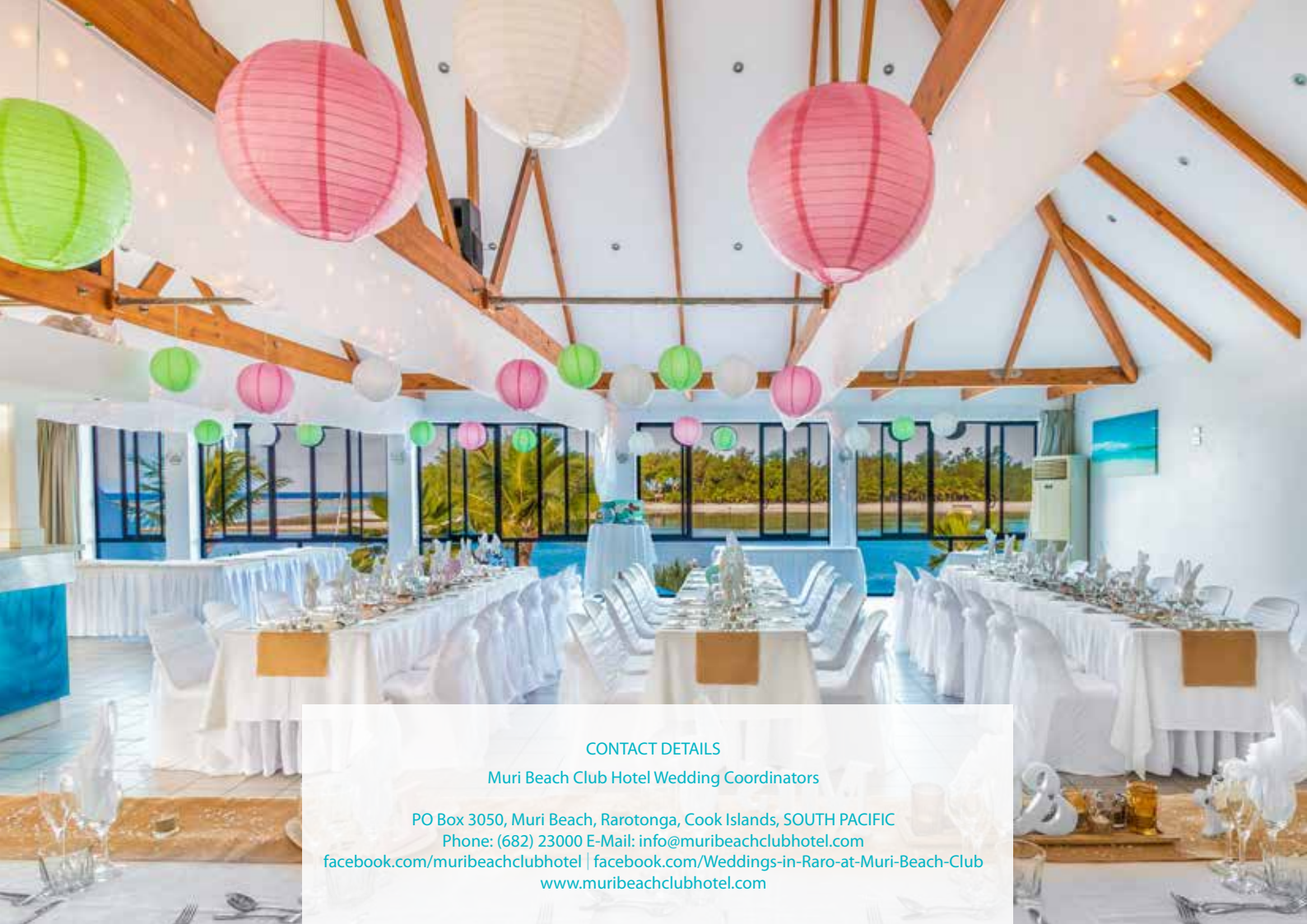
Wedding requirements

- Wedding couples are required to provide Hotel management with their passport, birth certificate, divorce papers, decree absolute and death certificate (originals required)
- 3 working days prior to ceremony a processing fee or wedding waiver of \$75 fee will apply and be required to be borne by the wedding couple the Cook Island Authorities, c/o Hotel

...and
the Kiss!

THIS WAY TO THE
'I DO'S' 

NOTES



CONTACT DETAILS

Muri Beach Club Hotel Wedding Coordinators

PO Box 3050, Muri Beach, Rarotonga, Cook Islands, SOUTH PACIFIC

Phone: (682) 23000 E-Mail: info@muribeachclubhotel.com

[facebook.com/muribeachclubhotel](https://www.facebook.com/muribeachclubhotel) | [facebook.com/Weddings-in-Raro-at-Muri-Beach-Club](https://www.facebook.com/Weddings-in-Raro-at-Muri-Beach-Club)

www.muribeachclubhotel.com