

Muri Beach Club Hotel
RAROTONGA • COOK ISLANDS

2020-2021

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 here right 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
- ☑ Lists of group photo's 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
- ☑ MP3 player/phone with playlist



Wedding Packages...

Renewal of Vows \$999

- ✔ 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 \$1199

- ✔ 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 \$6999 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 Reception venue only
- ☑ His & Her Muri Rejuvenation Spa Package
- ☑ 2 tier wedding cake with ribbons and flower decorations
- ☑ Up to 28 ceremony chairs
- ☑ Canapes after ceremony*



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 table centerpieces.

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

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

His & Her Muri Rejuvenation Spa Package based on availability
Wedding Cake - 2 x tier, choice of Chocolate, Tropical (Coconut and Pineapple), Banana, Carrot or White Chocolate Mud finished with a ribbon and fresh flowers.

Up to 28 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.

Upgrade Package:

\$199pp for additional persons – Children 11years 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 only
- 4 poster bamboo archway with draping only
- Coconut heart on sand
- Flower heart on sand
- Flower arrangements in two tiki torches

Applicable to all wedding packages.

Does not include florist flower arrangements on bamboo archways.



Ceremony Extras

- White beachfront chair \$7.00 each
- Chair/Sash \$10.00 each
- Chair/Cover/Sash \$15.00 each
- Bench Seats \$35.00 each
- Shell horn welcome \$90.00
- Serenader \$200.00
- Drummers \$450.00
- String band up to 2hrs \$400.00
- Portable Ipod Dock \$60.00
- Sound system and microphone \$280.00
- Performing dance troupe (25mins) \$650.00 mini show
- Performing dance troupe (45mins) \$850.00 full show
- Motu ceremony surcharge \$650.00
- Motu transfers (*minimum 20+*) \$20.00 pp
- Vaka and Warrior \$550.00
- Island maiden dancer \$200.00
- Tiki torches \$20.00 per torch

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

Flowers

Bouquets

Brides trailing	\$210.00
Brides posy	\$165.00
Maids trailing	\$195.00
Maids posy	\$115.00
Flower girl posy	\$95.00
Flower girl basket	\$65.00

Flower Ei's (Flower Necklace)

Head ei	\$55.00
Neck ei	\$55.00
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)

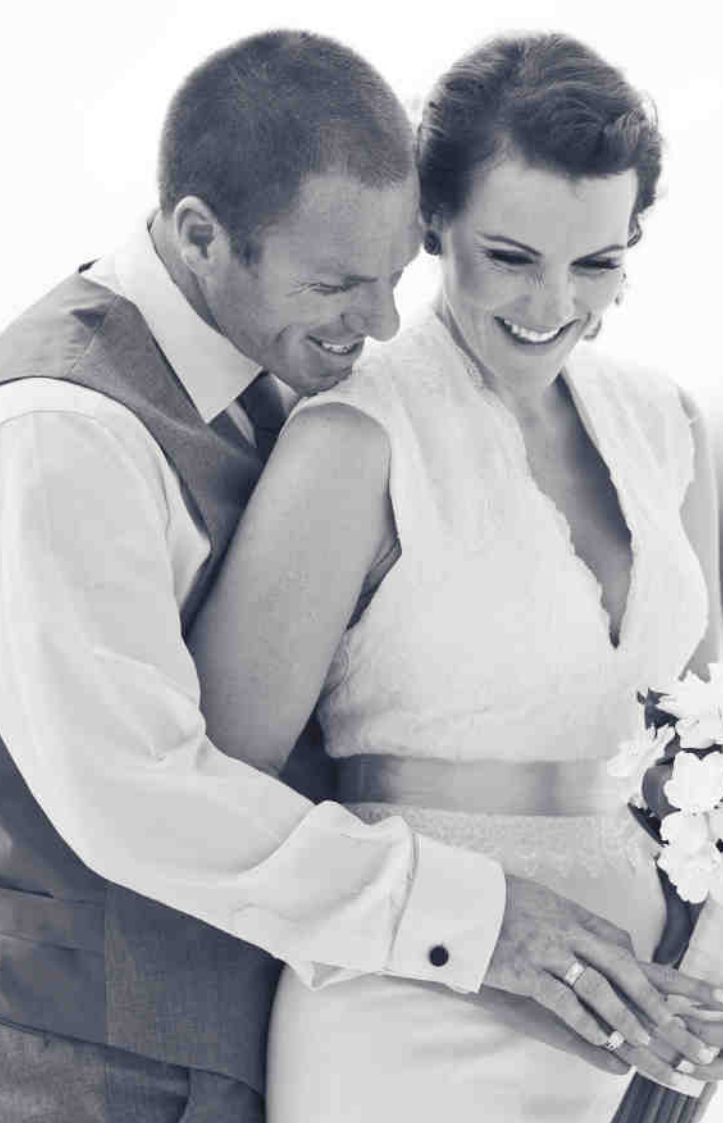
Gardenia	\$6.00 each
Frangipani	\$6.00 each

Floral centre and archway pieces:

Small Archway Arrangement	\$55.00
Large Archway Arrangement	\$85.00
Floral pieces for tiki torch	\$65.00 each
Fish Bowl Centrepieces with sand, starfish & shells	\$35.00 each
Fish Bowl Centrepieces with flowers	\$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

Bronze Photo Package from \$895.00NZD

The photographer is at the event for up to 2 hours and includes 40 edited image prints including photo album and a digital copy of printed images.

Silver Photo Package from \$1205.00NZD

The photographer is at the event for up to 3 hours and includes 80 edited image prints including photo album and a digital copy of printed images and all unedited images.

Gold Photo Package from \$1695.00NZD

The photographer is at the event for up to 4 hours, plus the photographer will take the bridal couple around the island to various locations for photographs such as gardens, old buildings and beaches. If the couple have a preference on locations around the island – this will not be a problem. Includes 100 edited image prints including photo album and a digital copy of printed images and all unedited images.

Trash the dress photo shoot from \$675.00NZD

Private session with bride and groom photo shoot at various points around the island. Normally done the day after the wedding.

Cinematography and photo booth packages available on request.

Prices above depend on the photographer we are able to secure.

Must provide own transport for offsite photos if the whole Bridal Party is going.

A bride and groom are laughing together outdoors. The bride is on the left, wearing a white wedding dress and veil, with her blonde hair styled up. She is smiling broadly. The groom is on the right, wearing a white shirt, laughing with his mouth open and hand near his face. He is wearing a watch and a ring. The background is bright and out of focus, showing greenery and a white canopy.

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 different exotic fillings - just let us know and our pastry chef will get to work on your own customised wedding cake.

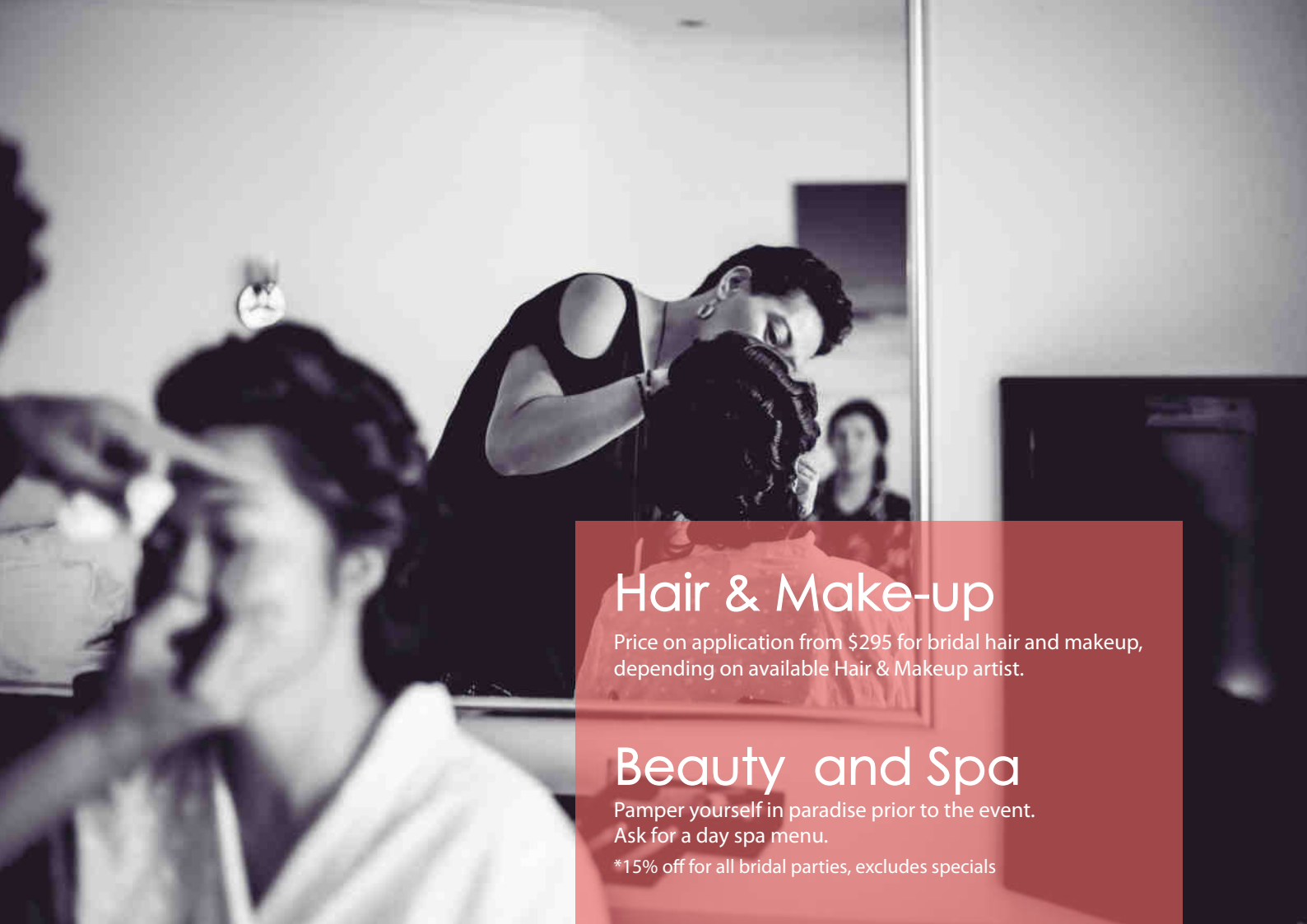


Single tier wedding cake	\$165
Two tier wedding cake	\$310
Three tier wedding cake	\$460
Cup cakes (<i>minimum 30</i>)	6 each

Flavours are:

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

*-Includes ribbon and 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 \$295 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.

*15% off for all bridal parties, excludes specials



Music & Entertainment

Portable Bose player	\$60
Sound system hire - includes microphone	\$280
Island string band (up to 2 hours)	\$400
Serenader	\$200
Fire Dancers	\$500
Drummers	\$450
DJ (up to 5 hours)	\$950
Dance show (mini) 25 minutes	\$650
Dance show (full) 45 minutes	\$850
Live music <i>from</i>	\$500
Projector and screen	\$100

Beverage Packages

Standard beverage package

Continuous drinks

1 hr \$35pp

2 hrs \$45pp

3 hrs \$65pp

4 hrs \$85pp

5 hrs \$105pp

Beverages include: Standard beers, house 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.





Reception Venue

\$1500

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 for 2-70 persons
- Air conditioned and private with spectacular views of lagoon and pool
- Situated on second level

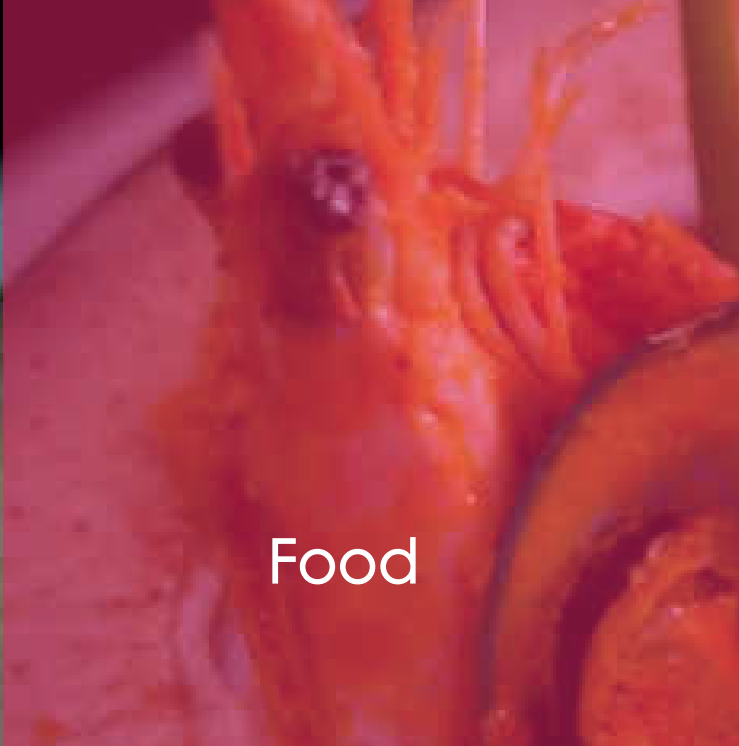
Comes with fairy lights, linen, cutlery, crockery, chair covers and sashes.

SilverSands Restaurant

- Suitable for 20-100 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 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.



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 \$65.00 option provides for :

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

The \$75.00 option provides for:

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

The \$85.00 option provides for:

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

The \$95.00 option provides for:

- 3 Salads • 3 Hot Dishes • 2 Carvery Choice
- 3 Local Vegetables • 4 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 • Coffee and Tea • Cheese board

Upgrade

- Island roast suckling pig \$500 each
- Classic seafood station *from* \$500



Hot Dishes

- Pork loin cooked in a rum, cinnamon and orange marinade (gf + df)
- Pork and pineapple curry (gf+ df) P
- Slow-roasted island 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 & cashew nuts
- Pacific style chicken curry with condiments [df] P
- Slow roasted chicken in coconut [gf + df] P
- Roasted chicken honeyed drumsticks [df]
- Lamb curry with rice [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]

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
- Sweet potato & banana in a spicy coconut cream [gf + df] P
- 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



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

- 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 & 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]
- Beetroot, pumpkin & grated coconut salad with a lime dressing [gf + df] P
- Vietnamese glass noodle & Asian vegetable salad [df]
- Coleslaw with coriander [gf]

Raw Fish Dishes

- Marinated tuna with ginger, paw paw seeds, coriander & mustard seeds [gf + df] P
- Sashimi of Tuna with wasabi paste, wasabi mayo, pickled ginger & soy sauce [df]
- Ika mata marinated in coconut cream & lime juice [gf + df] P

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 & vanilla ice-cream
- Seasonal tropical fruit salad [subject to seasonal availability] [gf + df]
- Baked mango cheesecake P
- Apple & sultana puff pastry roll with crème anglaise
- Crème brulee with berry compote
- Chocolate & grand marnier mousse
- Coconut pannacotta with mango coulis [gf + df] P
- Banana cake
- Apple crumble
- Carrot Cake

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 14 days prior to the event.

Set Menu 1

\$85.00 per person



To the table:

Toasted garlic ciabatta bread sprinkled with grated parmesan cheese.

Entrée:

- Bruschetta with rocket, seared gamefish, beetroot compote, topped with lime aioli [df]
- Crumbed eggplant with tomato salsa, basil pesto & parmesan shavings [gf]

Main Course:

- Grilled Mahi Mahi on sautéed spinach, with taro crisp, finished with a Tahitian roulotte sauce [gf] P
- Coconut coated chicken thigh stuffed with banana on potato whip with sautéed snake beans, finished with a paw paw salsa [gf + df] P
- Rukau, & feta ravioli with a tomato saffron sauce, sprinkling of parmesan [gf] P

Dessert:

- Warm chocolate cake with vanilla bean ice cream & fudge sauce
- Lime & lemon pie with paw- paw cream P



Set Menu 2

\$95.00 per person



To the table:

- Freshly-baked bread rolls served with butter triangles.

Entrée:

- Chicken thigh strips cooked in a chilli, coconut sauce on vermicelli & Island salad [df] P
- Scored squid tossed with lime juice, garlic & olive oil, served on a bed of rocket with parmesan shavings [gf]
- Pumpkin ravioli tossed with snake beans, mushrooms & local sautéed island chestnuts with a hint of truffle oil [gf + df] P

Mains:

- Salmon on coconut creamed rukau with corn fritters & finished with a lime saffron hollandaise [gf + df]
- Eye fillet on herbed maniota, snake beans & sautéed mushrooms with a tawny port jus [gf + df] P
- Tagliatelle with mushrooms, parmesan & a tomato saffron sauce

Desserts:

- Crème brulee with berry compote & mango sorbet
- Mango & passion fruit tiramisu
- Grand Marnier chocolate mousse with coconut biscuit



Set Menu 3

\$110.00 per person

Canapés on arrival

- Seared scallops with seafood pate on melba toasts
- Filo cups of lamb & blue cheese
- Mushroom & herbed Arancini croquettes with dipping sauce [gf + df]

Entrée:

- Twice cooked pork belly with julienne apple salad & pork jus [gf + df]
- Prawn & scallop crepe with a tomato saffron cream sauce
- Rukau & coconut soup with garlic bread[df] P

Mains:

- Lamb loin on a mushroom & blue cheese pastia w/ sautéed pinapi & a red wine sauce [df]
- Grilled ribeye on potato cake with snake beans, onion jam & béarnaise sauce [gf + df]
- Mushroom & potato gateaux with gruyere cheese, & finished w/ truffle oil [gf]

Desserts:

- Coconut panna cotta with berry compote & tuile [df] P
- A selection of fruit & cheeses with chutney's and crackers
- Vanilla blamange topped with plum sobert, & drizzled with chilled Hendricks gin [gf]

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]
- Profiteroles with avocado & goats feta
- Melba toasts with scallop pate, scallop, & lime aioli
- Tuna sashimi on mini toasts with wasabi mayo & ginger
- Ikamata in spoons [gf + df]
- Pumpkin puree on crostini
- Cream pea puree on crostini
- Shrimp mousse on rye bread
- Cocktail shrimps on celery boat

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
- Lamb skewers Moroccan style 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

Please note:

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

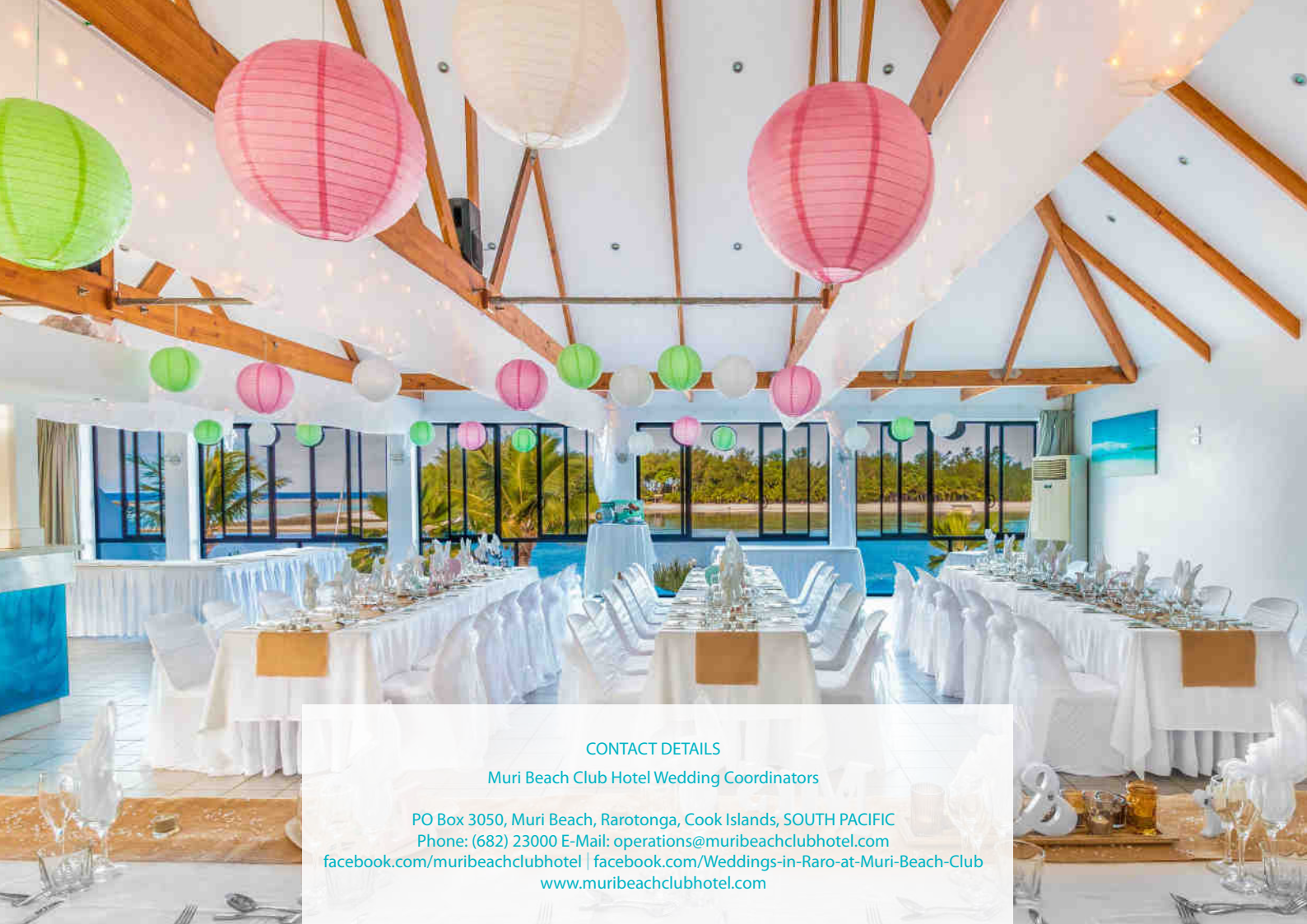
Wedding requirements

- 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: operations@muribeachclubhotel.com

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www.muribeachclubhotel.com