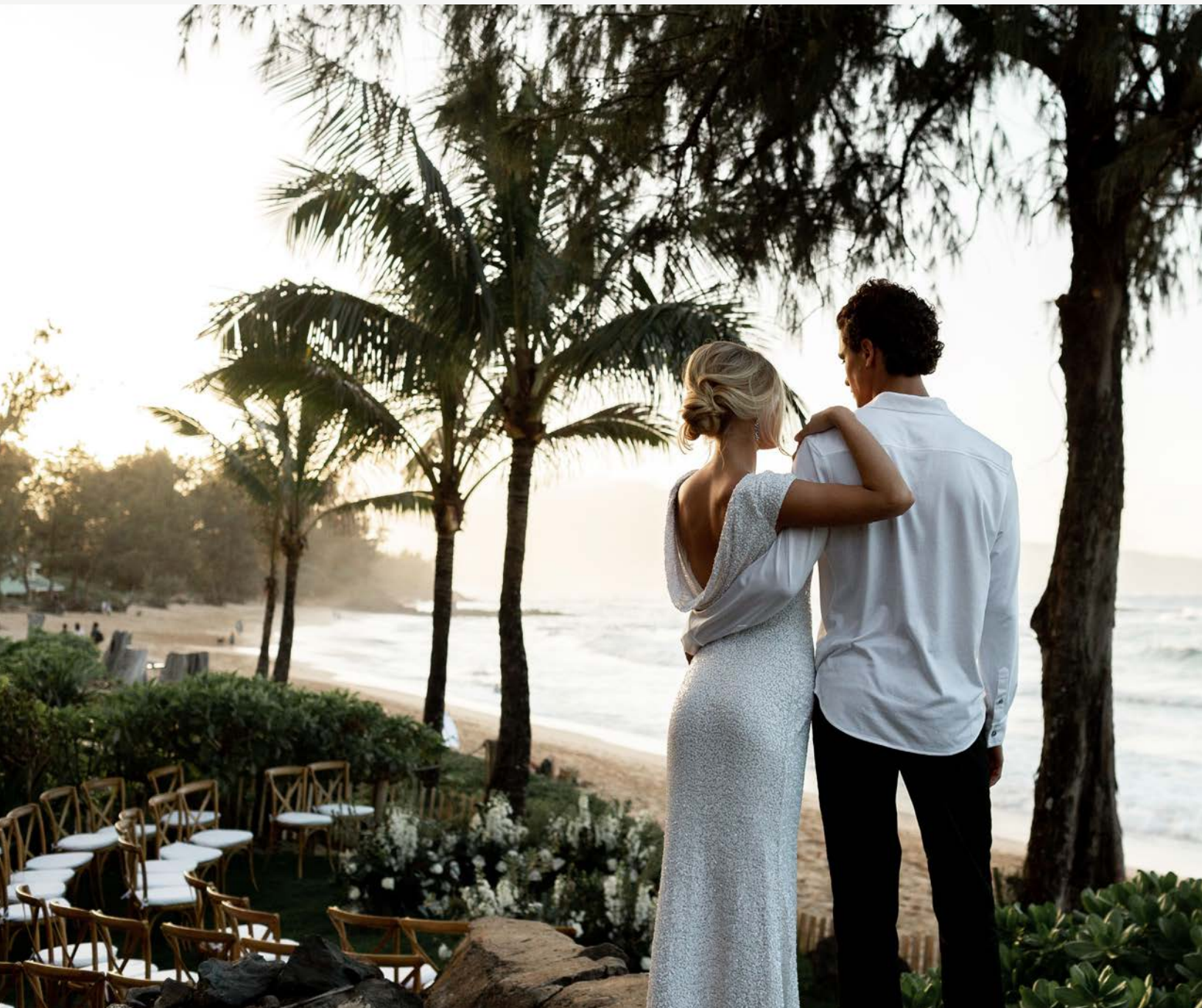


# Surf Club

## WEDDINGS & EVENTS

WED • DINE • STAY



SURFCLUB.COM / ALOHA@SURFCLUB.COM / (808) 579-3333  
49 HANA HWY. PAIA, HI





# Welcome

**Let Maui's magic enhance your memory of a lifetime...**

Nestled in Maui's famous North Shore is the newest boutique venue on beachfront property. Just steps away from its sister venue, the Paia Inn, The Surf Club is a romantic secret of Paia town with light, salty breezes and a soft, green lawn leading up to the sandy shore. With its own ceremony site, Temple Makai, an award-winning restaurant and plenty of space to meet social distancing requirements, we savor that perfect blend of beachy-chic and classy island oasis.



# Event Options

## FULL DAY WEDDINGS: \$7500 +

*8 hour Site Rental starting at 2pm*

*Beachfront Ceremony*

*Up to 60 guests*

- Event Coordination by In-house Specialist
- 2 hour Coordinated On-site Rehearsal
- Sacred Kahu Blessing
- Fresh Hawaiian Lei for Bride & Groom
- 1 Bottle of Champagne or Spritzer Toast
- Banquet Attendant
- Arrangement of Marriage License Appointment
- Recommended Vendor List
- Complimentary Day Use of Bridal Suite and Grooms Lounge

## HALF DAY WEDDINGS: \$5500+

*6 hour Site Rental starting at 9am or 4pm*

*Beachfront Ceremony*

*Up to 60 guests*

- Event Coordination by In-house Specialist
- 2 hour Coordinated On-site Rehearsal
- Sacred Kahu Blessing
- Fresh Hawaiian Lei for Bride & Groom
- 1 Bottle of Champagne or Spritzer Toast
- Banquet Attendant
- Arrangement of Marriage License Appointment
- Recommended Vendor List
- Complimentary Day Use of Bridal Suite and Grooms Lounge





# Elopements

## ELOPEMENTS: \$3500 +

*4 hour Site Rental starting at 9am or 3pm*

*Beachfront Ceremony*

*Up to 20 guests*

- Event Coordination by In-house Specialist
- 2 hour Coordinated On-site Rehearsal
- Sacred Kahu Blessing
- Fresh Hawaiian Lei for Bride & Groom
- 1 Bottle of Champagne or Spritzer Toast
- Banquet Attendant
- Arrangement of Marriage License Appointment
- Recommended Vendor List

## ALA CARTE ADD ON MENU FOR ELOPEMENTS

*Beachfront Ceremony*

*Extra Rental Hours of Site: \$500/hr*

*Bridal Florals/Bouquet: \$500 starting*

*Photography (3 hours): \$1500*

*Videography (3 hours): \$1500*

*Extra Champagne Bottle or Spritzer Toast: \$300*

*Cake & Desserts: \$400 starting*

*Beachside Couples Dinner: \$750 starting*

*Extra Beachside Dinner Guest: \$150/guest*





# Beachside

## COUPLES DINNER

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### COURSE 1

#### MISO SOUP

tofu, wakame, scallion

### COURSE 4

#### SUSHI

1 piece each - o'toro, salmon,  
kampachi

### COURSE 2

#### AHI POKE

kaiware, shiso, sweet maui onion,  
tamari, sesame oil

### COURSE 5

#### CHEF SPECIAL ROLL

avocado, asparagus, tuna, hamachi,  
habanero tobiko, micro shiso greens

### COURSE 3

#### HAMACHI TERIYAKI

shoyu ginger marin, green onion

### DESSERT

#### COCONUT CREME MOCHI

(dairy free, gluten free, vegan)





# A Little SOMETHING PERSONAL

## EXTRA VENUE SPACE RENTALS

*Personal Photoshoot On Site Rental: \$250/hr with 2hr min*

*Surf Club Fenced Lawn Space: \$2000 +*

*On Site Airstream as Hot Kitchen and Bar: \$2500 +*

*On Site Airstream as Wet Bar: \$1500 +*

## BRIDAL SUITE DAY USE: \$500 +

- Private Party Suite Rental
- Separate parking on 69 hana (not 75 hana Hwy)
- Air conditioning
- 60 in flat screen TV
- Full tv cable
- Couch
- Air purifier
- Maid services
- Reg king
- Standing Closet
- Linen closet
- Full bathroom
- Enclosed Lanai
- Full kitchen with table settings and additionally:
  - French press
  - Microwave
  - Toaster
  - Convention Oven
  - Toaster oven



# Bridal Suite



# Other On Site SERVICES:

## OTHER ON SITE SERVICES:

***Vana Restaurant Rehearsal Dinner Buy Out: M-W \$10,000/Th-Sun \$15,000***

***Bridal Shower/Grooms Party Lounge Buy Out(16 px max) \$1000 min pre-food/bev***

***Vana Restaurant Catering: \$2500 min***

- Event Coordination by In-house Specialist
- Japanese Basic: \$60/per head
- Japanese Deluxe: \$75/per head
- Pacific Rim Basic: \$60/per head
- Pacific Rim Deluxe: \$75/per head
- Hawaiian Luau Basic: \$60/per head
- Hawaiian Luau Deluxe: \$75/per head
- Vegan Basic: \$60/per head
- Vegan Deluxe: \$75/per head

***Vana Appetizer & Dessert Catering: \$1500 min***

- Appetizers or Sweets (selections vary) 3 choices: \$40/per head

## ACCOMMODATIONS

- Petite Room - Town View, 1 Queen
- Standard Room - Town View, 1 Queen
- Deluxe Room - Town View, 1 Queen
- Junior King Suite - Garden View, 1 King, Wet Bar
- 1 Bedroom Deluxe Suite - Garden View, 1 King, Wet Bar
- 1 Bedroom Suite - Garden View, 1 King, Kitchenette
- 2 Bedroom Suite - Garden View, 2 Queens, Full Kitchen
- 1 Bedroom Suite - Partial Ocean View - 1 King, Full Kitchen
- 3 Bedroom Beach House - 1 King, 1 Queen, 2 Twins, Full Kitchen





# Guest Vibes VANA

## **A Gem**

We are traveling "foodies" and have eaten our share of great meals around the world, but what this little restaurant is offering is just remarkable. We ate here two nights and had drinks a third. The bartenders were great... and our server/ bartender Colten was outstanding! All of it was delicious! The chef who created this menu is worth his/ her weight in gold! They also had special holiday cocktails which were refreshing and tasteful. This place is a real find and we highly recommend it.

**- Erina H**

## **Go Find This Place!**

In funky and touristy Paia Town, Vana Paia is better than one expects, better than the other restaurants within the business district, and deserving of a special trip. Sheltered by greenery, pleasant on even a hot day, Vana offers superb sushi, seafood rolls, and a range of Maui-based options. We walked in with no reservation and a 16-month baby, and we were served graciously by the delightful staff. We go to Maui annually; now that we've found Vana, we will go there annually too.

**- J Michael H**





# Guest Vibes PAIA INN

## **Customer Service Par Excellence!**

What a lovely hotel! I can't say enough good about this place. It's charming and offers a lot of conveniences such as a hot/cold water dispenser near the coffee station and wonderfully smelling, full sized bottles of health and beauty products. But the best thing about this hotel is the staff. Everyone I interacted with, especially Melody and GM Chuy were kindness personified. I felt like a person, not a number.

**– Audrey W**

## **I Can Not Imagine a Better Hotel For Honeymoon!!**

My wife and I spent 9 nights at the Paia Inn, and we could not have asked for a more perfect stay on our honeymoon! The rooms were clean, comfortable, and sunny. The staff was incredibly friendly and full of recommendations. The Vana restaurant on the ground floor has amazing breakfast and cocktails, by the way. Its close to coffee shops, are stores, beaches, and is pretty well centrally located to get to everything from a Luau to the road to Hana. The location was perfect.

We wanted a relaxed honeymoon in a town that wasn't buzzing full of other folks all the time, and Paia hit that one on the nose. There are beautiful beaches, great food, and fantastic hikes and views in town or just 20 minutes out. You're also really close to Makawao, which is another gorgeous town full of nice people.

**– BFalbo86**





# Japanese SAMPLE MENUS

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## JAPANESE - \$60

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

### **SALAD**

JAPANESE COLESLAW  
green cabbage, carrot, pickled kombu,  
spicy sesame

### **ENTREES**

TUNA WASABI  
lean tuna, pickled wasabi, bonito soy,  
ginger\*

### **SEARED SALMON BELLY**

honey-lime soy, fried chili garlic\*

### **SIDES**

BROCCOLINI  
charred broccolini, miso butter, lemon,  
kukui nut  
CAULIFLOWER  
charred, ginger chimichurri, scallion

## JAPANESE - \$75

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee  
(minimum 20)*

### **SALAD**

LOCAL ARUGULA  
cauliflower, grapefruit, avocado, radish  
sprouts, shiro ponzu vinaigrette

### **ENTREES**

CALIFORNIA ROLL  
snow crab, avocado\*

### **YELLOWTAIL**

scallion, yuzu tobikko, avocado\*

### **SIDES**

EGGPLANT  
black garlic miso, sesame, scallion  
PUMPKIN  
roasted, harissa-agave glaze, sesame

\*consuming raw or undercooked meats, poultry, shellfish  
or eggs may increase your risk of food- borne illness  
especially if you have certain medical conditions.



## Hawai'ian Luau SAMPLE MENUS

### HAWAI'IAN LUAU

- \$60

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

#### **SALAD**

KULA GREENS (V)  
candied macadamia nuts, papaya  
dressing

#### **ENTREES**

KALUA PORK  
cabbage, garlic, onion,  
hawaiian sea salt  
SHOYU CHICKEN  
boneless thighs, ginger, garlic, shoyu,  
sesame, scallion

#### **SIDES**

ALI'I LONG RICE (V)  
carrots, vegetable broth  
SHISO RICE  
furikake  
FRESH CUT PINEAPPLE

### HAWAI'IAN LUAU

- \$75

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

#### **SALAD**

SWEET POTATO (V)  
watercress, miso, beets

#### **ENTREES**

COCONUT CHICKEN  
red curry, scallions, basil  
KALUA PORK  
cabbage, garlic, onion,  
hawaiian sea salt

#### **SIDES**

LOMI SALMON  
maui sweet onion,  
cherry tomato  
SHISO RICE  
furikake  
FRESH CUT PINEAPPLE





# Pacific Rim

## SAMPLE MENUS

### PACIFIC RIM- \$60

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

#### **SALAD**

KIZAMI CHOPPED SALAD  
tofu, toasted macadamia nuts, cabbage,  
scallions, red onions, miso

#### **ENTREES**

GNOCCHI  
ali'i mushroom, blistered tomatoes, local  
macadamia pesto, parmesan  
SEARED SALMON BELLY  
honey-lime soy, fried chili garlic\*

#### **SIDES**

BROCCOLINI  
charred broccolini, miso butter, lemon,  
kukui nut  
SHISHITO PEPPERS  
sesame, sea salt, maple sugar, balsamic  
reduction

### PACIFIC RIM - \$75

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

#### **SALAD**

BURRATA  
heirloom tomato, basil vinaigrette,  
arugula,  
kukui, balsamic reduction

#### **ENTREES**

SNOW CRAB  
pickled maui onion, shiso,  
wasabi\*  
SWEET PRAWN  
truffle-seared, shrimp caviar, citrus-chili,  
orange zuke\*

#### **SIDES**

JAPANESE PUMPKIN  
roasted, harissa-agave glaze,  
sesame  
KIMCHI  
sesame , chili oil





# Vegan SAMPLE MENUS

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## VEGAN - \$60

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

### **SALAD**

LOCAL ARUGULA  
cauliflower, grapefruit, avocado, radish  
sprouts, shiro ponzu vinaigrette

### **ENTREES**

CHAR- GRILLED BRASSICAS  
broccolini and cauliflower,  
ginger chimichurri, kukui nut  
ROASTED PUMPKIN  
harissa-agave glaze, sesame, scallion

### **SIDES**

SHISHITO PEPPERS  
sesame, sea salt, maple sugar, balsamic  
reduction  
KOSHI HIKARI  
premium japanese sushi rice  
**FRESH CUT PINEAPPLE**

## VEGAN - \$75

*Menu price per person (minimum 20)  
Does not include service tax and  
production fee*

### **SALAD**

ROAST RED PEPPER  
arugula, basil pesto, sunflower seeds

### **ENTREES**

SHISO RICE  
edamame, tofu, red chilli, radish cress  
ALI'I MUSHROOM  
white truffle oil  
spinach

### **SIDES**

RAINBOW SLAW  
caraway seeds  
thai chili oil  
MACADAMIA NUT HUMMUS  
olive oil, paprika, chili oil  
**FRESH CUT PINEAPPLE**





# Appetizers

## SAMPLE MENUS

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*Minimum order 20 of each selection - additional selections in minimum of 10's*

### SUSHI BITES

**vegetable** pickled burdock root, cucumber, shiso, avocado GF.

**snow crab** pickled maui onion, shiso, wasabi\*

**salmon** citrus-chili paste, avocado\*

**yellowtail** scallion, yuzu tobikko, avocado\*

**spicy tuna** spicy mayo, cucumber\*

**negitoro** chopped fatty tuna, scallion wasabi

**lava** spicy tuna & cucumber w/ tuna, blistered jalapeño, tobiko\*

**rainbow** snow crab & avocado w/ tuna, yellowtail, salmon, avocado, yuzu tobikko\*

**maui onion** salmon roll w/ salmon, onion, kewpie, ponzu, fried bonito\*

### BUFFET/ TRAY-PASSED

**crab salad**, cucumber, dill, lemon GF.

**goat cheese**, bruschetta, basil pesto V.

**shrimp cocktail** sambal, lemon zest

**grilled zucchini**, balsamic V. GF. Vegan

**grilled eggplant**, garlic, parsley V. GF. Vegan

**ahi poke**, macadams nuts GF.

**ali'i tartlet**, garlic, ginger V.

**roast pepper tartlet**, basil, parmesan V.

**ceviche**, tostada, lime

**satay**, chicken, peanut

**miso eggplant**, V.

**avocado toast**, sesame, sweet chili V.

**island fruit skewer**, local, seasonal V. GF.

Vegan

**blue cheese**, pear compote V. GF.

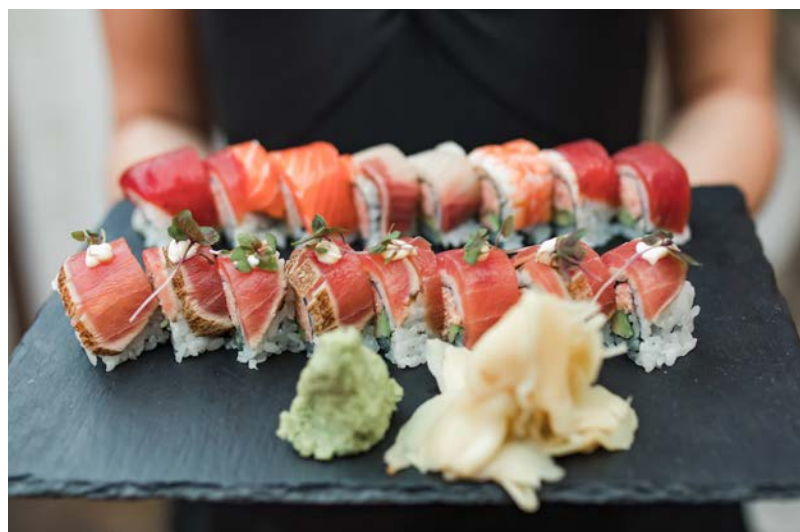
**curry chicken**, poppadum, mayonnaise

**red pepper puree**, poppadum, V. Vegan

**grilled pineapple skewer**, coconut cream, chili V. GF. Vegan

**pulled pork**, tostada, avocado salsa

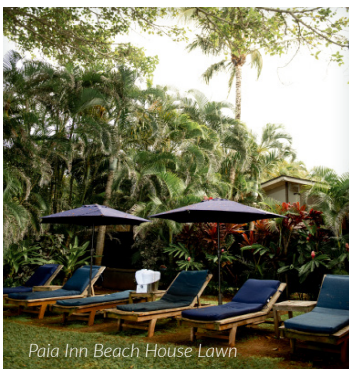
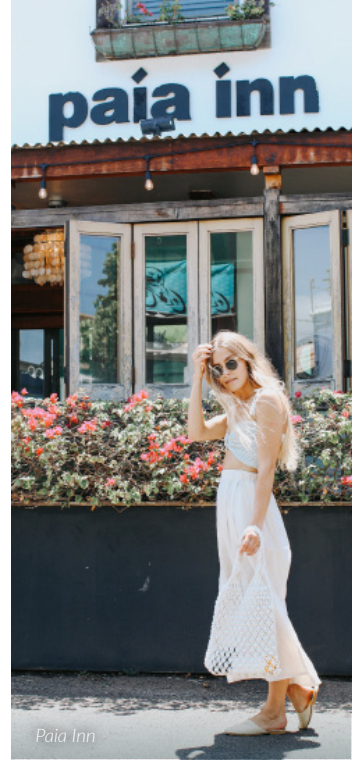






# Inspiration

## WEDDING EVENT PROPERTY DESIGN



# Libations

## COCKTAILS

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<b>NACKED &amp; FAMOUS:</b> ilegal mezcal, yellow chartreuse, aperol, lime	18
<b>SPICY LILIKOI MEZACLITA:</b> ilegal mezcal, habanero honey, lilikoi, lime, salt	17
<b>SPARKS MARGARITA:</b> lunazule blanco tequila, agave, clemente shrubb, lime salt	15
<b>YUZU CRUISE:</b> local organic ocean vodka, yuzu, pineapple, simple	16
<b>GUAVA MOJITO:</b> local kula rum, guava, lime, simple, mint, soda	16
<b>BONDOS DAIQUIRI:</b> appleton estate jamaican rum, lime, lemon, simple, bitters	16
<b>VANA COLADA:</b> pineapple plantation rum, coconut cream, pineapple, kula dark rum	17
<b>THE J.Z.:</b> local organic fy gin, lime, ginger liqueur, ginger simple, mint	16
<b>BEES KNEES:</b> empress indigo gin, agave, lemon	17
<b>MANGO PISCO SOUR:</b> barsol pisco, lime, mango purée, egg white	15
<b>PANIOLO CLASSIC:</b> four roses bourbon, averta, walnut bitters	17
<b>HALEAKALA:</b> bulalo trace, lemon, pineapple, orange, bitters	16

## WINE

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<b>ROSÉ</b> / Ameztot Rubentis , GETARIAKO TXAKOLINA - SP	14
<b>PROSECCO</b> / La Farra , FARRA DI SOLIGO - IT	14 / 56
<b>SPARKLING ROSÉ</b> / Cava Avinyó 2017 PENEDES - SP	15 / 60
<b>SAUVIGNON BLANC</b> / Kim Crawford, Marlborough - NZ	14 / 56
<b>PINOT GRIGIO</b> / Maso Canali , TRENTINO - IT	13 / 52
<b>CHARDONNAY</b> / Patz & Hall , SONOMA COAST - CA	18 / 72
<b>PINOT NOIR</b> / Davis Bynum 2017 , SONOMA COUNTY - CA	18 / 72
<b>MERLOT</b> / Duckhorn , NAPA VALLEY - CA	24 / 96

## SAKE

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<b>MOMOKAWA</b> Pearl {Junmai Ginjo Nigori}	glass - 3oz	6
<b>BUSHIDO</b> Way of the Warrior {Ginjo Genshu}	can - 180ml	14
<b>HAKUTSURI</b> Awa Yuki (Sparkling Junmai)	300ml	25
<b>DEWATSURI</b> Sakura Emaki {Junmai}	360ml	40
<b>AMA NO TO</b> Heaven's Door (Junmai)	330ml	42
<b>BUNRAKU KINMAI</b> Dancing Gold Flakes {Junmai Ginjo}	300ml	50
<b>RIHAKU</b> Dreamy Clouds {Tokubetsu Junmai Nigori}	720ml	80
<b>TAKA</b> Noble Arrow {Tokubetsu Junmai}	720ml	82
<b>KITAYA KANSANSUI</b> Cold Mountain Water {Junmai Daiginjo}	720ml	110
<b>GINGA SHIZUKU</b> Divine Droplets {Junmai Daiginjo}	720ml	190

## BEER

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<b>HITACHINO NEST</b> Red Rice Ale	18
<b>HITACHINO NEST</b> Yuzu Saison	16
<b>UNIBROUE</b> La Fin Du Monde Belgian Tripel	12
<b>ROGUE</b> Honey Kolsch	8
<b>MAUI BREWING COMPANY</b> Pau Hana Pilsner	8
<b>2 TOWNS CIDERHOUSE</b> Brightcider	9
<b>JUNE SHINE HARD KOMBUCHA</b> - Blood Orange Mint	11





# Accommodations

## AT PAIA INN

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### TOWN VIEW HISTORIC ROOMS (9)

#### **PETITE TOWN VIEW (1)**

Max Occupancy 2  
Queen bed  
Mini fridge

#### **STANDARD (2)**

Max Occupancy 2  
Queen Bed  
Mini Fridge

#### **DELUXE (6)**

Larger than standard  
Max occupancy 2  
King Bed  
Mini fridge  
Bath Tub

### PARTIAL OCEAN VIEW ROOM (1)

#### **PARTIAL OCEAN VIEW: 1**

Large Lanai with day bed  
Max Occupancy 2  
King bed  
Full kitchen with dining area  
Living area  
Office space

### GARDEN COTTAGES (4)

#### **GARDEN VIEW ROOMS (3)**

Max occupancy 2  
King bed  
Kitchenette  
Lanai

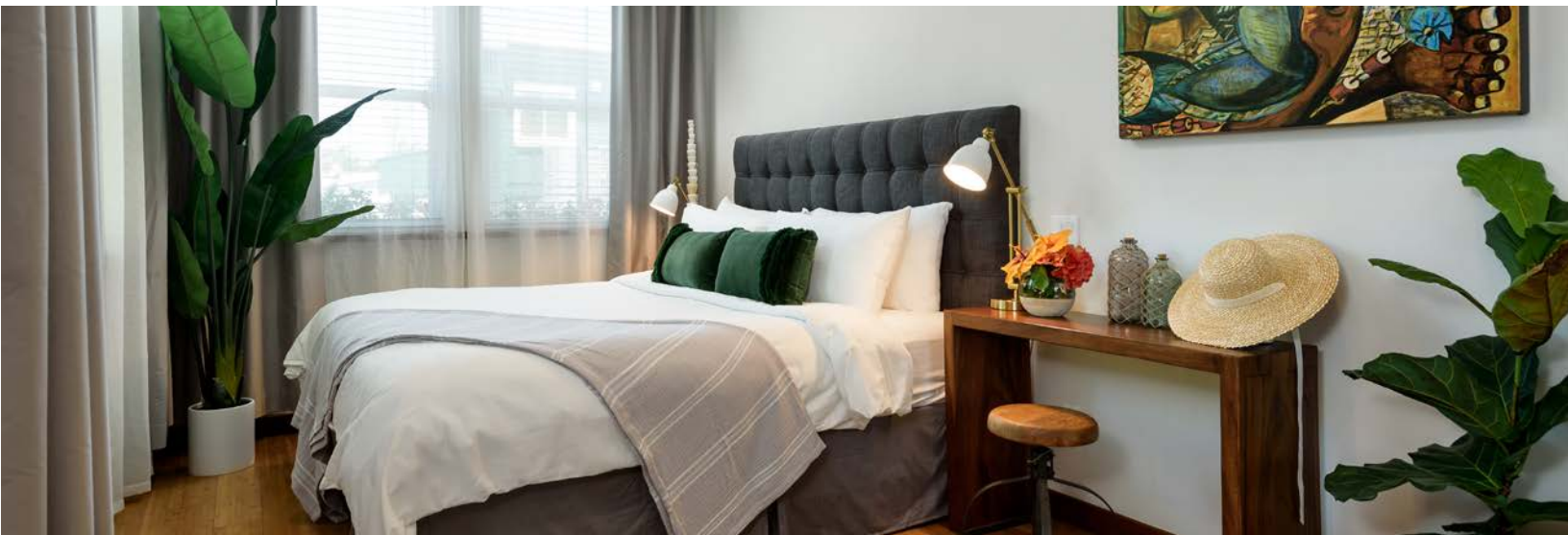
#### **GARDEN COTTAGE 2 BEDROOM (1)**

Max occupancy 4  
Full kitchen  
2 queen size beds  
Lanai

### BEACH HOUSE (1)

Max occupancy 6  
1 King, 1 Queen , 2 Twin Size bed  
Full kitchen  
Lanai with entertainment center









Beach Club | Tacos | Events



Boutique Hotel & Suites



VANA PAIA

Restaurant | Sushi Bar | Bar



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