



Private Events & Dinner Tour Information

In an atmosphere that highlights our tranquil garden we invite our guests to an aquaponic dining experience that seats 36 guests comfortably. Enjoy a light tour through our nursery as we touch on the many things we cultivate and grow, such as farm raised fish, hydroponic greenhouses, aquaponic systems, custom pond system, nursery, plants and all that Mari's Gardens has to offer. We frequently get asked many questions regarding our private dinners and events, hopefully this will help you plan your event. Please feel free to contact us for further information; we look forward to your next booking. Mahalo!

What is the cost for renting the garden space?

The garden area along with the aqua dining table can be privately rented starting at \$750. Any special request for detailed flowers or specific colors can be discussed. Additional cost may apply.

What time can I book my event?

We are very flexible and can accommodate most requests for Brunch (9:00 - 12:00), Lunch (11:00 - 3:00) or Dinner (4:30 - 10:00) events. Being that we are located in a residential area, we ask that all live and DJ'd music end at 10:00pm.

Is there a minimum or maximum for a private dinner?

We have a minimum of 15 guest for private dinners in the garden. The aquaponic dining table can seat 36 guests comfortably, however the entire garden area can accommodate up to 75 people. Aside from the Aquaponic tables, we have unique stone and marble picnic tables that guest can enjoy while at your event.

Parties of 80-100+ guests have an option of using the garden area as well as the open paved lanai area. Additional planning and set up may be required depending on your event. Please ask to speak with someone for further details or visit us on our website at info@marisgardens.com

How much would it be to add on the garden tour to my event?

The garden tour is a guided 1 hour behind the scenes stroll through our 17 acre hydroponic & aquaponic areas. We will introduce your guests to Mari's Gardens and all that it has to offer. Sharing with them our ways in soilless farming and fish cultivation as well as what we grow and sell here at the farm.

15 guests - \$10 per person ~ 36 guests - \$8 per person ~ 75+ guests - \$5 per person



MARI'S GARDENS
growing in balance

94-415 Makapipipi Street, Mililani HI 96789 Ph. 808-625-2800 E. info@marisgardens.com

Do we offer catering or specialty dining options?

We have a list of preferred caterers and vendors that we have enjoyed and used with many of our farm to table dinners. Please see our attached information for further details and contact information.

Where would my guests and vendors park?

We have a designated area near the garden and the pavilion for your vendors and guests. They are able to off load and set up with ease right in front of the garden and park nearby off to the side.

For up to 80 cars, your guests are able to park in the front of the gardens, along side of the entry lane and up Makapipipi Street. A short walk down the path to the garden area. Signs are posted during events and Mari's Gardens staff can assist with ushering your guest to the garden area.

Are there restrooms and where are they located?

Mari's Gardens has 3 restrooms located in the front of the farm for guests to use. For larger parties we have noted a portable "lua" vendor that we have used with larger past events. It makes it easy and closer for your guests.

Can we serve and have alcohol at our event?

Mari's Gardens offers a BYOB policy in serving alcohol. A PDF waiver is on our website. The waiver will need to be filled out and turned in at the time of rental agreement and payment confirmation.

Thank you for your interest in planning your next event here with us at Mari's Gardens. We hope to hear from you and should you have any further questions or concerns, please feel free to contact us at info@marisgardens.com or directly at 808-625-2800.



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Caterers

Poke Stop - Chef Elmer Guzman, pscatering@hawaii.rr.com

Ke Nui Kitchen, knk.wv.info@gmail.com

Miso & Ale, [p. 808-722-2892](tel:808-722-2892)

Servers/Waitstaff - Tim Lewis, [p. 808-366-4479](tel:808-366-4479)

Party Rentals

Island Event Rentals, sales@islandeventrentals.com, [p. 808-677-1964](tel:808-677-1964)

Accel Party Rentals, sales@accelrentals.com, [p. 808-484-2258](tel:808-484-2258)

Kama'aina Party Rentals, [p. 808-783-2174](tel:808-783-2174)

Paradise Lua Inc., info@paradiselua.com, [p.808-668-6885](tel:808-668-6885)

Music/Entertainment

Chris Salvador, csalvadormusic@gmail.com, [p. 808-389-5071](tel:808-389-5071)

Foreseeable Futures, foreseeablefs@gmail.com, [p. 808-354-1719](tel:808-354-1719)

Royce - Videographer, Drone, DJ, [p. 808-255-7451](tel:808-255-7451)

Oahu Event Planners, [p. 808-729-4680](tel:808-729-4680)

VIP Transportation, [p. 808-836-0317](tel:808-836-0317)

Fun Fun Fun...

Uncle's Handmade Ice Cream, uncleshandmade@gmail.com, [p. 238-9021](tel:238-9021)

Hali Hali Rides, info@halihalirides.com, [p. 808-255-1719](tel:808-255-1719)