



VENUE	AREA (sq/m)	THEATRE	CLASSROOM	BANQUET	U SHAPE
OLD MILL ROOM	473	170	80	100	Single U - 37 Double U - 55
CONFERENCE 1	51	40	20	30	20
CONFERENCE 2	73	70	40	40	35
SUNSET LAWN	-	-	-	150	-

PACKAGES

FULL DAY - \$90.00 per person

Includes lunch and morning and afternoon tea.

HALF DAY - \$85.00 per person

Includes lunch and either morning or afternoon tea.

PACKAGES INCLUDE

Conference pads & pens, Flipcharts with paper & markers, Whiteboards with markers & erasers, Sound system for video, Wireless microphones, Lectern with microphones, Projector screen, Bottled Fiji water, Mints, Free Wi-Fi (capped), Morning and/or Afternoon tea, Buffet lunch.

- * Facilities for Zoom available.
- * Additional venue hire charges may apply.

VALUE ADDS

Book 20+ rooms and get 1 room free.

Book your conference for 4+ days and get:

- 15% off food and beverages at Fins restaurant (in-house delegates only).
- Free self-service laundry facilities (in-house delegates only).
- Free 30-minute cocktail service (all delegates).

ALL PRICES ARE VAT INCLUSIVE

Prices may increase at any time without notice due to increased direct costs or changes in, or introduction of government charges and taxes.

P +679 666 4777 or 999 8579 **E** wfhevents@tanoahotels.com



Served with tea & coffee plus your choice of 2 food items.

Assorted cupcakes Scones with jam & butter

Chocolate cake Vegetable samosas & spring rolls

Coconut dacquoise Spinach bhajia Chocolate or strawberry lamingtons Sandwiches

Blueberry & custard danishes - egg (scrambled, boiled or fried)

Doughnuts - tuna

Custard pie - custom (please enquire

Fresh fruit cuts

Sunguick juice dispenser (6L) - \$60.00

Tropical juice (Combination of mango, pawpaw, guava, passionfruit, orange) – (6L)-\$65.00 Fresh kumquat juice dispenser (6L) *based on availability - \$70.00

BUFFET LUNCH

MONDAY

Tossed salad, chilli lamb, grilled fish with ginger & garlic sauce, chickpea masala curry, rice, dalo, fruit trifle.

TUESDAY

Local Indian salad, masala lamb curry, braised chicken in tomato & herbs, potato & eggplant curry, rice, dalo, peach crumble.

WEDNESDAY

Coleslaw, chilli soy fish, bbq chicken, rice, steamed mixed root crops, steamed vegetables, ice-cream with cake crumbs.

THURSDAY

Roast vegetable pasta salad, lamb goulash, roast chicken with gravy, roast pumpkin, rice, steamed mixed root crops, vudi vakalolo.

FRIDAY

Tossed salad, cajun spiced fish with chunky salsa, local style chicken curry, rice, steamed mixed root drops, dhal, chocolate pudding with custard.

SATURDAY

Asian slaw, lemon pepper oven baked fish, chilli chicken in gravy, rice, steamed mixed root crops, baked pumpkin, fresh fruit cuts.

SUNDAY

Roast vegetable pasta, bbq lamb chops, grilled bbq chicken, rice, steamed root crops, vegetable stir fry, orange gateau.



PACKAGE CONFERENCE