

PACKAGE OPTIONS

STANDARD PACKAGE - \$1200.00

Available for 15-49 guests.

Available for the Old Mill Room, Sunset Bar, Conference Rooms.

EXECUTIVE PACKAGE - \$25.00 per person

Available for 50-120 guests.

Available for the Old Mill Room, Sunset Bar, Conference Rooms.

VENUES

SUNSET BAR

50 guest capacity

CONFERENCE ROOMS

70 guest capacity

OLD MILL ROOM & POOLSIDE

100 guest capacity for Old Mill Room only.

130 guest capacity for Old Mill Room and Poolside combined.

SUNSET LAWN

150 guest capacity (please enquire for pricing). Minimum 70 guests.

ALL PACKAGES INCLUDE

Basic stage decoration

Basic lighting

Banquet table, chairs & bows

Table setup (tablecloths, plates, napkins, cutlery)

Basic table centre pieces

Buffet & beverage station (food & beverage cost is additional)

Venue setup & cleaning

Security service

Secured parking

Service staff

Colour theme selection: Gold, white, royal blue, red, pink, purple, black.

* Samples available to view.

BUFFET OPTIONS

STANDARD CUISINE - \$50.00 per person

1 salad, 1 hot dish, 1 vegetarian, 2 sides, 1 dessert

EXECUTIVE CUISINE - \$55.00 per person

1 salad, 2 hot dishes, 1 vegetarian, 2 sides, 1 dessert

PRESIDENTIAL CUISINE - \$60.00 per person

1 salad, 3 hot dishes, 1 vegetarian, 2 sides, 1 dessert

ROYAL CUISINE - \$65.00 per person

1 salad, 4 hot dishes, 1 vegetarian, 2 sides, 1 dessert

LOVO CUISINE - \$65.00 per person (minimum 20 pax)

Kokoda (Fijian ceviche), lovo chicken, mutton palusami, rootcrops, galuu

* Buffet service is for 1 hour.

ADD ONS

- Sunquick juice dispenser (6L) - \$60.00
 - Tropical juice (mango, pawpaw, banana, guava, passionfruit, orange) – (6L) - \$65.00
 - Fresh kumquat juice dispenser (6L) *based on availability - \$70.00
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MENU SELECTION

SALAD

Tossed greens mixed in oregano dressing, kokoda (fijian ceviche), coleslaw with pepper mayo, roast veges & pasta with paprika dressing, build your own salad.

HOT DISHES

Chicken: Masala chicken curry (cooked the local way), chilli chicken in gravy, island roast chicken with gravy, slow braised chicken in tomato cayenne pepper & herbs, coconut lemongrass roast chicken.

Lamb: Spicy lamb curry, BBQ lamb chops, chilli lamb in mixed herb gravy, lamb goulash in paprika glaze.

Fish: grilled fish with ginger & garlic sauce, lemon-pepper oven baked fish, cajun spiced fish with chunky salsa, sweet & sour fish.

VEGETARIAN DISHES

Wok fry vegetables, steamed market vegetables, potato & eggplant curry, dhal, aloo Mattar curry, chickpea masala curry, roast pumpkin with mixed herbs, pumpkin curry.

SIDES

Rice, dalo, cassava, puri, baked potatoes

DESSERT

Tropical fruit cuts, chocolate pudding with hot custard, rich fruit trifle, orange gateau, frosty vanilla cake, vudi vakalolo, ice cream with cake crumbs

EXTRAS - BEVERAGES ON CONSUMPTION

Fiji Gold Draught	\$7.50	Red & White Wine
Fiji Bitter Stubby	\$9	- \$45 per bottle
Fiji Gold Stubby	\$9	
Vonu	\$11	Premium Spirits
Heineken	\$13	- \$20 per nip
Draught Beer (50L keg)	\$1128	
Cocktails	\$24	\$13 Shots
Vodka Cruiser	\$11	- Fiji Rum, Tequila
Tribe	\$10.50	
Orange Juice	\$9	
Lemon Squash	\$8.50	
Fiji Water (500ml)	\$6	
Chapman	\$10	
Soft Drink (can)	\$6	
Soft Drink (2L)	\$15	
Tanoa Punch	\$14	

EXTRAS - OTHER

Arch of balloons
 Entrance stand
 Red carpet walkway
 DJ
 (Sound system, lights, smoke machine)
 Meke entertainment group
 (Includes hula & fire dancers)
 Wedding sofa
 Live band entertainment
 Indian log geet singers
 Indian dhol & shenaai players
 Indian mandap decorators
 Photographer & videographer

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.
