

SONAISALI

ISLAND RESORT FIJI



Sonaisali Weddings

1st April 2011 to 31 March 2012



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Wedding Package Inclusions

On Sonaisali Island Resort, a unique and memorable Wedding Ceremony is a specialty and the focus is on you!

The simple and elegant service, conducted by a Fijian Minister or Marriage Celebrant is legally binding. Our Wedding Co-ordinator will ensure your day is extra special.

Wedding Package

- Transport to Nadi to arrange wedding license
- Minister or Marriage Celebrants Attendance
- Decorated Beachfront Wedding location
- 2 Fijian Flowers Girls
- 4 Fijian Warriors in Traditional Costume
- Fijian Village Choir
- Decorated Fijian Wedding Boat
- Wedding Bouquet & Flower Arrangements
- Bottle of Sparkling Wine & Canapés after ceremony
- Single Tier Wedding Cake plus Serenaders
- Romantic Candle Lit Dinner for Two (3 courses).
- Professional Photographer & 36 prints in Album, plus negatives.

Wedding Package F\$2,640.00, Vat & Turnover Tax included



Vow Renewal Package

The simple and elegant service is conducted by a Marriage Celebrant or Minister. Our Wedding/Events Co-ordinator will ensure your day is very special.

Your Vow Renewal Package includes:

- Celebrants/Minister's Attendance
- Bouquet & Flower Arrangements
- Decorated Beachfront location
- Single Tier Celebratory Cake with Serenaders
- Bottle of Sparkling Wine & Canapés after ceremony
- Romantic Candle Lit Dinner for Two (3 courses)
- Professional Photographer & 36 prints in Album plus negatives

Vow Renewal Package F\$2,160.00, Vat & Turnover Tax included

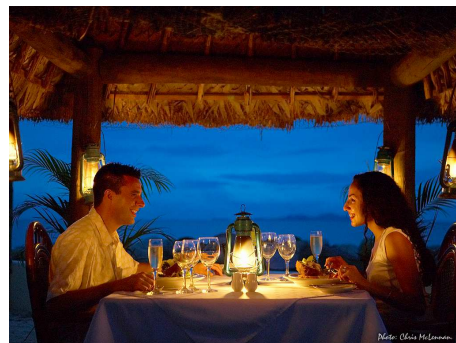


Indulgence Supplement

Upgrade to a candlelit Champagne Dinner (Moët & Chandon or equivalent) for the Bride and Groom at a private beachfront location **or** the Plantation Fine Dining Restaurant with personalised service and Serenaders.

3 hour Romance package from the Frangipani Spa with a choice of treatments such as Massage, Body Scrub, Facial, Manicure and Pedicure.

Indulgence Supplement F\$815.00, Vat & Turnover Tax included



Specials and Extras

Flowers for The Brides Hair	- \$1.75 - \$11.00
Hair Dresser	- from \$110.00 - \$317.00
Bridal Makeup	- \$106.00
Floral Lei's	- \$50.00 each
Fijian Traditional Wedding Outfits (hire)	- \$500.00
Wedding Pamper Package	- \$437.00 Bride - \$552.00 Groom
"Under the Stars" Package	- \$690.00 per couple



Relax & unwind before the Big Moment with a Wedding Pamper Package from our Frangipani Spa.

The Bride: Express Facial – Professional Makeup – Spa Manicure – Spa Pedicure
The Groom: Balance Men's Facial – Tagane Pedicure – Mana'ia Body Scrub

Under the Stars Package: A 2 hour torch lit ritual for two people. 1.5 hours of warm stone massage and 30 minutes soak in the Jacuzzi, champagne and canapés.

Wedding Photography

Wedding DVD	- \$873.00
Extra copy of DVD	- \$162.00
Wedding Video	- \$562.00
Extra Copy of Video	- \$162.00
Extra 36 prints	- \$106.00

Rate valid until 31st March 2012
Vat & Turnover Tax included



Events

Interview with Wedding coordinator - An informal briefing to discuss your requirements and to develop a plan for your big day.

Wedding License - A trip into Nadi town accompanied by our Wedding Coordinator this normally takes one hour i.e. from Sonaisali to Nadi town, D.O's office and return.

Note - Wedding couples are advised that the following documentation is required by the D.O's Office: Passport, Divorce certificates - if applicable and original Birth Certificates.

Catholic Couples – Must present the following information – Baptism Certificate, Freedom to Marry Certificate, Certificate from Parish Priest confirming that they are happy to marry outside the congregation.

Time and date - Weddings at Sonaisali are usually held in the late afternoon to coincide with the sunset, however, any time of the day is possible.



The Bride - 4 Fijian warriors, 1 witness, 2 flower girls, professional photographer will meet the Bride in her room – usually 15 minutes prior to the ceremony.

The Bride is taken to the decorated boat at the marina, guided by the warriors and flower girls. The boat journey takes approximately 10 minutes to the ceremony location.

The Bridegroom - The Bridegroom is accompanied to the Tale Bar where he meets the minister/celebrant.

The Decorated Boat - The boat arrives in front of the Resort near the wedding site.

The Bride's arrival - The warriors escort the Bride from the boat to the beach whilst the Choir performs in the background. The Warriors, flower girls and witness guide the Bride to the wedding site.

The Groom Awaits - The groom waits for the Bride 10 meters from the wedding site with the witness.

The Bride and Groom meet –
They meet and walk hand-in-hand to the wedding site.

The Minister/Celebrant - The Minister/Celebrant conducts the wedding, which takes about 15 minutes.

Sparkling Wine/Champagne & Canapés - Following the ceremony the Bride and Groom enjoy canapés and Sparkling Wine or Moët & Chandon Champagne (refer to packages) and photographs with the Bridal Party.

After the ceremony - Subsequent to the days formalities the wedding party dine in their selected location enjoy their wedding cake and our special Serenaders.

Please note that all Weddings are fully guided and supervised.

Timing, locations and other arrangements can be changed to suit as per request. The main event takes approximately 1 hour.



The Ceremony

Spoken by the Celebrant

Friends and family we are here today to share with _____ and _____ a most joyous occasion. They have decided to seal their love with this marriage and have invited us to share their happiness.

They are very happy to be married in Fiji, naturally and informally next to the Sea and under open skies in a place, which will now hold a special meaning for them.

_____ and _____, you share today the joy of a deep commitment and sacred trust. You have given each other the most precious gift of love, treasure it, nurture it and encourage it with all the honesty you used in creating it. You are sharing something rare and beautiful.

Marriage is a free association of a Man and Women who love each other, who trust one another's love and who wants to share their future together.

This ceremony is a starting point, a new beginning in a relationship that has already been established. You are declaring to each other and us your intentions and commitment to the future of your relationship.



The Declaration

Will you _____ take _____ to be your lawful wife, to share your life with her, and do you pledge that you will love, honour and care for her, with tenderness and affection, through all the varying experience of your life.

Groom: I Will.

Will you _____ take _____ to be your lawful husband, to share your life with him and do you pledge that you will love, honour and care for him, with tenderness and affection through all the varying experience of your life?

Bride: I Will



The Vows

Spoken by the Groom:

I _____ take you _____ to be my wife, to have and to hold, for better for worse, for richer for poorer, in sickness and in health, to love and cherish for as long as we both shall live. This is my solemn vow.

Spoken by the Bride

I _____ take you _____ to be my husband to have and to hold, for better for worse, for richer for poorer, in sickness and in health, to love and cherish for as long as we both shall live. This is my solemn vow.

The Ring Ceremony

Wedding rings service as a symbol of the vows that you have taken. They are the outward and visible sign of an inward and invisible love that binds your love together.

As they are of the earth's finest materials so your love is of the richest of human values. As the rings are without edge or seam, having no beginning and no end, they symbolize the perfection of love that knows no end.

Spoken by the Groom:

_____, I give you this ring as a token of my love, an ever-present symbol of the vows we have made here today. Wear it as a symbol of all that we share together.

Spoken by the Bride:

_____, I give you this ring as a token of my love, and ever-present symbol of the vows we have made here today, Wear it as a symbol of all that we share together.

The Conclusion

In accordance with the marriage act of Fiji under the powers vested in me as a Marriage Officer, I have much pleasure in pronouncing you husband and wife.

You May Now Kiss the Bride



Solemnisation of Matrimony

Spoken by the Minister

Family & Friends, we have come here today in order that _____ & _____ may be joined together in marriage. They have asked you to be present on this occasion because they wish you to share with them the joy and happiness they feel on this wedding day. Please listen to these words about the meaning of marriage.

True marriage is the promise of hope between a man and women who love each other, who trust that love and who wish to share the future together. It enables two separate people to share their dreams and memories and to help each other through their uncertainties.

In such sharing, a couple strive to be companions. A good marriage enables such trust and faithfulness, so that feeling can be honestly expressed. Irritation and disagreement will be faced and not left to fester.

Failures will be accepted and forgiven each day because of the healing spirit of love in their home. Their faith in each other will overcome every obstacle. And their importance of each other will grow as their trust in each other deepens. In marriage, husbands and wife belong together, providing mutual encouragement and support.

These words were written almost 2000 years ago express the nature of true love.

True Love is slow to lose patience, it looks for ways of being constructive, it is not possessive. It is neither anxious to impress nor does it cherish inflated ideas of its own importance. Love has good manners and does not keep account of evil. It is always eager to believe the best. Always hopeful, always patient. It is a love that knows no limits to its endurance, no fading to its hope. It is in fact the one thing that stands when everything has fallen.

_____ & _____, before you are joined in Marriage in the presences of the witnesses, I will remind you of the solemn and binding nature of the commitment you are about to make. Marriage exists in order that a man and women may be united and may give each other life long companionship, help and comfort both in prosperity and adversity. Such a marriage helps to provide firm foundations for human society and must not be entered in to lightly and thoughtlessly. It is to be undertaken seriously and respect for each other.

Love is the reason why this day was chosen by both of you to begin your life's together, and love is the reason why both of you will give with all your hearts for the good of each other. Love is the reason that together you will become one. One hope. One in believing in life and one in sharing in the coming years.

Spoken by the Minister:

Let us pray.

Almighty God to whom all hearts are open, all desire known and from whom no secrets are hid: cleanse the thoughts of our hearts that we may perfectly love you and worthily magnify your holy name. O eternal God, creator and the preserver of all mankind, send thy blessing upon this man and this women whom we bless in thy name, that they may be faithfully live together and may surely perform and keep the promise and Covenant made between them and may ever remain in perfect love and peace together and live accordingly, we pray in your name. Amen.

The Agreement

Minister

_____ do you take _____ to be your lawful wedded wife, to live together in marriage. Will you love her, comfort her, honour and keep her and be faithful to her as long as you both shall live? If you agree please say I Will.

Minister

_____ do you take _____ to be your lawful wedded husband to live together in marriage. Will you love him, comfort him, honour and keep him, and be faithful to him as long as you both live? If you agree please say I Will.

Both shall hold hands and repeat after the Minister.

The Vow

I call upon the people present here today to witness that I _____ do take _____ to be my lawful wedded wife/husband, to have and to hold from this day forward for better for worse for richer for poorer in sickness and in health till death do us apart according to God's holy law and today I give you my promise.

The Ring Ceremony

We now come to the ring ceremony. These rings will become important to _____ & _____ than any other ring in the world for they will represent to them and to all people the bond of love by which they are united. As the rings are without edge or seam, having no beginning & no end they symbolize the perfection of love that knows no end.

Minister to Groom:

_____, as you place the ring on _____'s finger say after me.

"I give you this ring as a token of my love. It is a symbol of vows we have made her today. Wear it as a symbol of all that we share together"

The Conclusion

Minister to Bride:

_____, as you place the ring on _____'s finger say after me.

"I give you this ring as a token of my love. It is a symbol of vows we have made her today. Wear it as a symbol of all that we share together"

For as much as _____ & _____ Have consented together in holy marriage and have witnessed the same before God and this company and have pledge their promise to each other and have declared the same by giving and receiving of a ring and by joining hands, I pronounce that they be husband and wife together.

What God has joined, together, no man put us under. God bless, preserve and keep you and God mercifully with his favour look upon you with all spiritual benediction and grace that you may so live together in his life that in the world to come you may have life everlasting. Amen.

May your wedding day and every day after be blessed. And may your home and your hearts be filled with happiness, love and laughter, and bring you all the happiness you are so deserving. May the joy of true companionship be yours to share through life, and may you always bless the day that made you husband and wife.



VENUE HIRE

The following are a selection of sample menu's available for you and your wedding party. Please note that some of these do have minimum numbers.

The location of your wedding dinner is completely up to you, we have several venues that you can hire for your exclusive use, as well as dining in either or our restaurants.

Pool Bar 'Nuka Vula' (sandy area) - Set up - \$507.00

Seating Capacity

Banquet Style	150pax
Theatre Style	250pax
Reception Style	250pax (standing)

Located at the Pool Bar close to the main complex, this venue is Perfect for Theme Night dinners, Cocktail Parties and private functions.



Sunset Terrace 'Nuku Vula' – Set Up - \$230.00

Seating Capacity

Long Table x 2	15 pax
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Located in front of our Sunset Terrace restaurant, this venue is perfect for a smaller wedding or dinner party.

Sunset Point - Setup - \$732.00

Seating Capacity

Banquet Style	150pax
Theatre Style	250pax
Reception Style	250pax (standing)

Located at the southern end of the Island, this secluded and private function area is perfect for Theme Night dinners, Cocktail Parties and private functions with DJ and Live Bands playing till late.

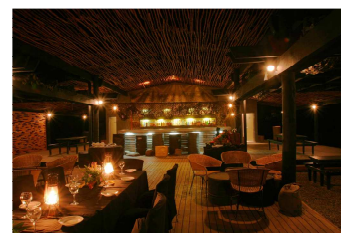


Zero Bar - Set up - \$507.00

Seating Capacity

Banquet Style	80pax
Theatre Style	120pax
Reception Style	250pax (standing)

This secluded and private wet-weather alternative function area is also perfect for Theme Night dinners, Cocktail Parties and Private functions with DJ and Live Bands playing till late.



"The Plantation" Fine Dining Restaurant

Seating Capacity

Banquet Style	32pax
Theatre Style	50 pax
Reception Style	50pax (standing)

This traditionally appointed, private room is ideal for smaller group functions, Cocktail Parties and Wedding Receptions.



SAMPLE WEDDING MENUS

Plantation Restaurant – Sample Wedding Menu 1

F\$130.00 per person
(Minimum 10 Guests Dining – Maximum 30 Guests Dining)

3 Courses

ENTREE

Prawn & Coconut Laksa

Chicken & lemongrass dumplings with hokkien noodles

Twice Cooked Muscovy Duck Salad

Chinese infused roasted duck, lobster salad with wilted greens, sesame spice, tomato & ginger jam

Classic Caesar Salad

Prepared at your table

~*~*~

MAIN COURSE

White Cooked Chinese Chicken

With lime & coriander rice dumplings, sweet shallot chutney, cinnamon & orange infused jus

Japanese Tea Smoked Imported Beef Fillet

On a wild mushroom gougeres with a hazelnut aioli, Streaky bacon & red wine jus

Pine Nut, Basil And Lime Risotto

With a sweet pea sauce, olive oil and shaved Parmesan

~*~*~

DESSERT

Signature Belgian Terrine

With Champagne Sabayon

Toffee Basket

With sorbet and tropical fruits

Steamed Coconut Pudding

With lime syrup

Plantation Restaurant – Sample Wedding Menu 2

F\$166.00 per person
(Minimum 10 Guests Dining – Maximum 30 Guests Dining)

3 Courses

ENTREE

Pumpkin Ravioli

Roasted pumpkin and hazelnut ravioli with local spinach mascapone with lemon & Pernod jus

Pan Seared Momi Scallops

Encompassing a water ravioli of local lemonade fruits and a sticky soya dressing

Duck Confit Salad

Salad of duck confit with kipfler potatoes, crispy shallots, bacon and truffle dressing

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MAIN COURSE

Fillet Of Beef Rossini

Served on potato galettes, chicken liver parfait, creamed spinach, and perigueux sauce

Veal Fillet

Char grilled veal fillet served on prosciutto and onion rosti, morel mushrooms, cepe cream sauce

Asian Tasting Plate

Tempura lobster with spiced radish, watercress ginger salad, pickled okra buckwheat noodles with a wasabi dressing

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DESSERT

Almond Tuille Basket

Filled with a yoghurt cream and fresh fruits

Vanilla Bean Bavarois

With Champagne Berries

Chocolate And Kahlua Mousse

Entombed in a whole coconut

Wedding Dinner Menu
(Included in Wedding Package)

ENTREES & APPETISERS

Garlic Bread

CRUSTY MEDITERRANEAN SOUR DOUGH
With Spanish olives and balsamic vinegar

INDIAN ROTI (veg)
Traditional freshly baked unleavened bread, with
bindi raita, green chili pickle, tamarind and raisin chutney

SOUP OF THE DAY
Chef's daily creation

MULLIGATAWNY SOUP
Spiced vegetable soup with pappadums

KOKODA (Fj. pronounced Ko-kon-da)
Fresh local fish marinated in coconut and lime juice,
nama berry & tomato salad

SONAISALI SIZZLING PRAWNS
In garlic and parsley oil, crusty bread & greens

LOBSTER AND COCONUT SALAD
Lobster poached in coconut cream, light green salad
with crushed peanuts & fried shallots

RISOTTO CAKES (veg)
Pumpkin & cherve risotto cakes with rocket salad,
pickled walnuts, feta, artichokes, green olives,
and rosemary dressing

TEMPURA VEGETABLES (veg)
Salad of tempura vegetables with garlic chives, spiced salt
and chili dipping sauce

CHICKEN YAKITORI
Grilled bamboo skewered chicken on buckwheat noodle
salad in a nama and miso broth

BEEF CARPACCIO
Carpaccio of peppered beef topped with watercress
and artichoke, green peppercorn and horseradish crème

DUCKLING SALAD
Salad of Chinese style confit of duck with roasted orange,
watercress and cashews on pork wontons dressed with
spicy mandarin chutney

MOMI BAY SCALLOPS
Seared and tossed through a Tuscan bread salad with
roasted tomato, chive coulis & native lime oil

THAI CALAMARI
Pan fried squid with roasted chili, asian herbs
lime and palm sugar dressing

MAIN COURSE

SLOW ROASTED CHICKEN

Breast filled with Mushroom & garden herbs, roasted garlic & potato rosti with morel cream sauce

BEEF ROSSINI

Finest aged fillet, with potato, orange and parmesan gratin, horseradish crème and shiraz jus

VUDA PORK LOIN

Moroccan flavours on muscatel & lime couscous with apple & calvados chutney

YASAWA LOBSTER

Local lobster tail roasted in wasabi, lime & chili butter, on lightly gingered wilted greens

FISH IN LOLO

Reef mahi-mahi served in rich coconut milk infused broth, crusty ciabatta, lime aioli & toasted sesame seeds

TASMANIAN SALMON

Pan-fried Tasmanian salmon, roasted potato & garlic skordalia, orange, black mustard seed dressing, citrus crème

IMPORTED NEW ZEALAND LAMB RACK

Curry leaf & green peppercorn crust, vegetable bajis, okra and spiced blackberry sauce

VEAL FILLET

Char grilled, with pancetta, new potato, rocket & shallot salad, roasted garlic aioli

ROASTED TOMATO TART (veg)

3-tomato & feta pissaladiere with baked bread, anchovy & fried capers

TOFU SALAD (veg)

Pan-fried tofu with caramelized garlic dressing

CURRY of the day – created each day using fresh local spices accompanied with array of chutneys, fresh roti, please ask our staff for the curry of the day

FISH of the day – using only the freshest local & imported seafood, please ask our staff for the fish of the day

SIDES

Sonaisali garden salad, honey & poppy seed dressing
Steamed vegetables, sesame butter & potato puree
Crushed new potatoes tossed in herb salt & parmesan

DESSERTS

CARAMELIZED VUDI TART

Local banana cream cheese mousse tart,
lime crème and toffee syrup

FRESH FRUIT SALAD

Pineapple boat with ginger and lemongrass syrup

CRÈME CARAMEL

Summer Berry Coulis

CHOCOLATE PUDDING

Chestnut cream sauce and shaved chocolate

CINNAMON PARFAIT

Chocolate biscotti & ginger compote

BUTTER SCOTCH SOUFFLÉ

Hot caramel sauce & honey ice cream

CHOCOLATE BROWNIE

Triple stack Kahlua chocolate sauce, fudge ice cream

COFFEE

Latté

Flat White

Cappuccino

Irish (Whisky)

Roman (Galliano)

Calypso (Tia Maria)

Mexican (Tequila & Kahlua)

Franjelico (Hazelnut Liqueur)

Please ask our staff for your favourite coffee.

TEA

A wide selection of Twinings Tea is available

ALL MENUS & PRICES ARE SUBJECT TO CHANGE AT ANY TIME

FIJIAN LOVO BUFFET – Sample Wedding Menu 3

\$81.00 Per Person
(Minimum 15 People)

BREAD SELECTION

Selection of island made bread rolls and specialty Fijian Rou Rou bread

SOUP

Piping hot Rou Rou soup from the kettle

SALADS

Tropical garden salad
Nama sea berry salad
Ota salad
Smoked duruka salad
Kia salad
Cucumber & mint salad
Fresh pineapple & coconut
Kokoda

Selection of dressings and condiments

HOT BUFFET SELECTION

Steamed fish fillets
Cabbage in Lolo
Bbq beefsteaks with fried onions
Lovo baked chicken
Pulusami
Roasted dalo & cassava
Chicken & coconut casserole
Lamb & cassava stew
Fish in Lolo
Roast kumala

CARVERY

Lovo roasted leg of lamb with fresh mint chutney
Lovo roasted pork with fruit chutney
Selection of sauce's

DESSERT BUFFET

Fresh fruit slices
Cassava cake
Vundi
Pumpkin lotte
Vakalal
Pineapple pie
Coconut cream pie
Fresh tropical fruit salad

MONGOLIAN BUFFET MENU – Sample Wedding Menu 4

\$81.00 PER PERSON
(Minimum 15 People)

With you own private chef/s to ensure everything cooked exactly to your liking,
Hot and fresh on the grill plates in front of you

MEAT SELECTION (Can select 4 of the following):

Beef Fillet	
Chicken	Wahoo
Pork	Squid
Lamb	Prawns (\$15pp surcharge)

VEGETABLES SELECTION (Can select 6 of the following):

Carrots	Eggplant
Broccoli Florets	Mushrooms
Cauliflower	Red Onion
Bean Sprouts	Zucchini
Snake Beans	Spring onion
Chinese Cabbage	Wombok
Capsicum	

SAUCES SELECTION: (ALL INCLUDED)

Freshly crushed Garlic
Slivers of fresh ginger
Sonaisali Hot chilli's
Sweet Chilli sauce
Oyster Sauce
Sesame Oil
Soy Sauce
Hoi Sin Sauce

ALSO INCLUDED

Farm fresh eggs
Maxi Noodles
Steamed Rice
Curry of the Day
Soup of the day
Freshly made bread and rolls

FROM OUR PASTRY DEPARTMENT:

Marble cheese cake
Pavolva with berry compote
Chocolate mud cake
Fijian fruit salad
Lime & lemon curd tart

PREMIUM BBQ MENU – Sample Wedding Menu 5

\$81.00 per person
(Minimum 15 people)

FRESH HOMEMADE BREAD BASKET

Assorted selection of home made breads

COOKED BY ONE OF OUR CHEFS ON THE BBQ

Lamb Sausages
Thai fish cakes with paw paw & coconut salsa
Smoked imported beef fillet with horseradish crème
Lamb Loin Cutlets green peppercorn sauce
Stay Chicken Sticks with a spicy peanut & chilli relish
Char grilled Calamari Rings (Chinese salt & pepper style)
Baked chicken teriyaki in banana leaves
Mixed Seafood kebabs with basil pesto & fresh limes
Fried tofu skewers with ginger chutney
Baked jacket potatoes with sour cream

GOURMET SALADS & COLD SECTION

Traditional island Coleslaw
Seeded Mustard Potato & Mint Salad
Greek Salad with Danish feta
Sonaisali Garden Salad
Roasted kumala, bacon & banana salad
Mezze platter with assorted condiments & crusty breads

DESSERTS

Fresh Fruit Salad
Assorted flans & gateaux
Pavlov's with fruit compote
Chocolate Mud cake
Seasonal Fruit Platter

PREMIUM SEAFOOD BBQ MENU – Sample Wedding Menu 6

\$123.00 PER PERSON
(Minimum 15 People)

FRESH HOMEMADE BREAD BASKET

Assorted selection of home made breads

ON THE CHARCOAL

Scallops & prosciutto brochettes
Char grilled Calamari Rings in ginger and soy
Cajun seasoned Tuna kebabs
Mediterranean Vegetable brochettes

FROM THE HOT SECTION

Baked reef mahi-mahi wrapped in Banana Leaves with lime butter
Garlic & herb prawns with lime aioli
Teriyaki baked salmon fillets with pickled ginger chutney
Steamed green lip mussels with pancetta, dill, chilli, roasted cherry tomatoes & watercress
Baked Jacket Potato's with sour cream & chives

SALADS

Tomato & basil salad
Seeded Mustard Potato Salad
Greek Salad with Danish feta
Sonaisali Garden Salad
Yellow fin tuna nicoise salad
Kokoda

DESSERTS

Fresh Fruit Salad
Lemon & white chocolate cheese cake
Assorted Cakes & gateaux
Pavlova with berry compote
Chocolate Mud cake
Seasonal Fruit Platter

SUNSET POINT BUFFET – Sample Wedding Menu 7

\$110.50 Per Person
(Minimum 30 people)

Soup Station (Station 1)

Roasted pumpkin hazelnut soup
Assorted Island Baked Bread Rolls
Bread Display of Gourmet Loaves
Butter with Olive Oil, Sea Salt and Balsamic Vinegar

Salad Station (Station 2)

Tropical Garden Salad
Greek Salad
Seeded mustard potato salad
Roasted kumala, bacon & banana salad
Caesar salad
Creamy English, Balsamic, lemon & lime dressing and miso dressing

Indian Station (Station 3)

Eggplant and Potato Curry
Chicken Tikka Masala with Condiments
Steamed Rice
Pappadums
Roti cooked by our Chef

Seafood Station (Station 4)

Roasted roulade of mahi mahi stuffed with pork
Fish In Lolo
Spanish seafood paella (made to order by a chef)

BBQ Station (Station 5)

Local smoked beef fillet
Chicken & Capsicum Skewers
Minted Lamb Skewers
Served with condiments and dressings

BBQ Station (Station 6)

Seafood Brochette
Tuna fish fillets (marinated in lime confit)
Served Lime wedges, Tartare Sauce and Tomato Creole Dressing

Dessert Station (Station 7)

Chocolate Swiss Roll
Mississippi Mud Cake
Coconut Slice
Vakasoso

Dessert Station (Station 8)

Baked Cheesecake (your own flavour)
Fruit Flans
Fresh Fruit Salad
Freshly Whipped Cream and Coulis

Freshly Brewed herbal Teas and Coffee

FINE DINING UNDER THE STARS MENU – Sample Wedding Menu 8

\$118.50 per person
(Minimum 15 people)

Entrée

Kokoda. A local delicacy of Fresh Fish Morsels,
Marinated in Lime and Coconut Cream

Classic Caesar Salad

Chicken and Prawn Roulade
On wild Rice, Sweet Corn Broth

Main

Gourmet BBQ consisting of:
Miso basted lobster
Tenderloin of Imported Beef on Croute with Port Wine Jus
Sonaisali Prawns with Hollandaise Sauce
Lemon Grass skewered Chicken Fillets
Fillets of Atlantic Salmon with Rice seasoning and Pickled Pink Ginger
Olive based Loin of New Zealand Lamb
Tossed Salad of Island grown Lettuce and garden vegetables with Miso dressing
(This will be done in the kava bowl at the end of your table)

Dessert

Signature Belgium Chocolate Terrine with Champagne sabayon

Short Black Marscapone flavoured with Kahlua

Caramelised Fine Apple Tarte tatin
Served with Vanilla Ice Cream

Cheese

Selection of Fine New Zealand Cheese
Kapiti Smoked Cheddar, Double Cream Flavoured Brie, Vintage Cheddar and Triple Cream Blue
Cheese
With sun dried Apricots, pecans and water crackers

Tea and Coffee with Fine Chocolates

FINE DINING UNDER THE STARS – Sample Wedding Menu 9

(Minimum 15 people)
\$144.00 per person

Entree (Plated entrée)

Seared scallops with Nama seaweed, sugar cured pork finished with a honey & clove dressing

Sorbet Lemon & lime

Fine Dining BBQ Main (These items are cooked on the bbq)

Beef fillet served on potato galettes with chicken liver parfait, red wine jus

Veal fillet on a caramelized onion rosti, horseradish crème and crisp prosuitto

Salmon served on potatoes skordalia with spiced orange confit

Chinese chicken on a lime & coriander rice dumpling with a sweet shallot chutney

Nori rolled lobster served on a spiced radish, watercress & ginger salad

Sonaisali prawns with a native lime aioli

(All served with a side salad)

Buffet Style Desserts (plated desserts)

Short black coffee marscapone flavored with kahlua

Belgian chocolate terrine with champagne sabayon

Native vanilla & berry compote

HOT & COLD CANAPÉ/COKTAL MENU – Sample Wedding Menu 10

For groups over 20
\$5.20 each per person per choice

For groups under 20
\$6.40 each per person per choice

Each choice is 2 pieces per person unless otherwise specified

HOT

Steamed oysters with ginger and shallot dressing
Cocktail Spring rolls with sweet/sour sauce
Indian spiced samosa's with fruit chutney
Thai fish cakes with sweet soy dipping sauce
Mini Beef Satay Sticks with spicy peanut and coriander dipping sauce
Five spice fish goujons with Mayo.
Pumpkin and pine nut risotto cakes with basil pesto
Chicken, lemongrass and chestnut dumplings
Shots of soups
Jungle curry of scallops with crispy pork (1 Piece per person)
Tempura prawns with miso dipping sauce rice seasoning (1 Piece per person)

COLD

Chicken & vegetable California Nori Rolls with Wasabi and pickled ginger
Mediterranean vegetables tarts crispy prosciutto
Chicken liver pate with brown onion jam
Tuna tartare with horseradish crème served on naan bread
Chinese style chicken filled pancakes Asian vegetable salad
Lobster blinis smoked mahi-mahi salad
Wok fried Mussels coriander and peanut pesto
Korean style rare beef fillet served on a crispy buckwheat noodle pancake
Selection of Japanese seafood rice balls pickled vegetables
Italian fried breads with a selection of tapanades