

RADISSON FIJI RESORT



PERSONALISED EVENTS

2009

Radisson[®]

RESORT FIJI DENARAU ISLAND

I N C L U S I O N S

- **VENUES**
- **VENUE MAP**
- **MENUS**
- **BEVERAGE PACKAGE'S**
- **WINE LIST**
- **BEVERAGE LIST**
- **EXTRAS / WEDDING'S / MISCELLANEOUS**
- **CONFERENCE**

Prices are in Fijian dollars and inclusive of all Taxes. Please note a 10% surcharge applies on Public Holidays Local Liquor law does not permit the selling of alcohol to persons under the age of 21

V E N U E S



Located right at the oceans edge, this key venue provides unparalleled views of the Mamanuca Group.

Ocean Deck has its own lighting and power and suitable for groups 20 - 60 persons. The deck also has built in supports to allow for a structure to be erected.

MEETING ROOM

Air-conditioned and water proof, the Meeting Room is a multi purpose room suitable for all events and occasions with a seating capacity of 120 guests inclusive of a dance floor and staging.



Denarau's most talked about pools are also ideal to hold private dinners in the evening. Sandy flooring matched with expansive lagoons sets the tropical scene. 30 - 200 guests can be seated on and around the family pool. Entertainment limitations apply.



Translated to English "In the Water" Lomani Wai is the first of its kind in Fiji offering guests to dine in the water. Suitable for private dining for 20 guests or Cocktail Reception's for 60. Long Pant's not recommended.



Our Flagship product is for Adults Only and placed around our Adults Only Pool. With private alcoves this is suitable for 2 - 60 adults.

V E N U E M A P

OCEAN DECK

CAFE
BREAKFAST

POOL
SIDE

Radisson
SIGNATURE
TABLES

LOMANI WAI
IN THE WATER

MEETING
ROOM



C A N A P E S

Our Menus are suggestions only, we would be more than happy to make adjustments to them as you require.

COCKTAIL RECEPTIONS

These items can be selected and priced individually at \$4.00 per item or;

1 HOUR: Your choice of 2 cold & 2 hot \$22.00 per person

2 HOURS: Your choice of 2 cold & 3 hot \$36.00 per person

COLD

Kokoda in shooters

Seared pepper crusted tuna with bush lemon salsa

Smoked walu with capers on multi grain bread

Chicken & mushroom salad in lettuce cup

Open face tuna salad with lemon segment

Bloody Mary with poached king prawn

Seared pepper scallop with lemon segment & screwdriver dressing

HOT

Mini lamb kofta with mint chutney

Chilli marinated breaded fish fingers with lemon mayonnaise

Spicy beef meatballs with tomato basil coulis

Coconut & chicken kebab with coriander chilli dip

Corn beef palusami on boil taro

VEGETARIAN HOT & COLD

Vegetable sushi rolls with kikkamon soy

Grilled vegetable & cheese tartate

Vegetable spring roll with sweet chilli sauce

Curried potato samosa with tamarind chutney

Mini split pea patties deep-fried with chutney

SWEET

Mini fruit tart

Tropical fruit skewer with yoghurt

Banana cake with lemon frosting

S E T M E N U

Both Lomani Wai & Radisson Signature Tables offer their own set menus, however if you select the Meeting Room or Ocean Deck as your venue you can create your own set menu from the following.

2 Course Menu (Starter + Main or Main + Dessert) \$55.00 per person

3 Course Menu (Starter, Main Course & Dessert) \$68.00 per person

Choice menus attract a \$10.00 per additional choice per course charge.

Radisson Fiji Resort does not provide alternate drop menus.

STARTER

- Grilled black pepper marinated beef and orange salad with sesame vinaigrette
- Traditional Fijian kokoda & palusami with dalo
- Chef's Caesar salad
(Romaine lettuce with egg, grilled pancetta, herb crouton & smoked salmon)
- Tandoori-spiced king prawn with mild mango salad and crushed peanuts (mango seasonal)
- Grilled snapper fillet on lentil salad with curry flavoured olive oil
- Pan-fried cilantro jalapeno crab cake with horseradish cream sauce, trio pepper salsa and papaya salad
- Soba noodle salad with grilled warm king prawn skewer
- Jumbo prawn set on crispy rice cake with coriander bierre blanc

SET MENU

MAIN COURSE

- Grilled mahi mahi set on rissole vegetables & roasted garlic pineapple pickle salsa
- Seared medium rare tuna steak on a bed of rissole vegetable, Cafe de paris sauce
- Pan-fried chicken breast with polenta mash, sautéed vegetables & port wine essence
- Medallion of beef with grated potato, asparagus, gravy garnish with king prawn
- Grilled salmon 'teriyaki' with oyster mushroom & garlic-fried rice
- Baked olive crusted wahoo fillet on crushed potato, bok choy & buerre blanc
- Open face grilled vegetable lasagne with tomato coulis and shaved parmesan

DESSERT

- Crispy fried dried fruit chutney spring roll with papaya ginger sauce, vanilla ice cream
- Double chocolate cream brule with marinated strawberry & sesame tulip
- Bush lemon parfait stuffed in poach granny smith apple in lemon grass flavoured syrup
- Cappuccino cheese cake with marinated berries and cream anglaise
- Tasting of Fijian speciality qalu and Indian speciality gulab jamun

T A S T E S O F F I J I

Minimum numbers of 30 guests are required for buffet menus.

APPETIZER AND SALADS

Kokoda, lime-marinated fish with coconut cream, onions and tomato
Chicken and papaya salad with pineapple
Smoked wahoo with horseradish cream
Chickpea salad
Basiese, taro stem with lime and lolo
Bread fruit salad
Cole slaw with raisins
Corn kernels and kidney bean salad
Tomato, cucumber, lettuce, onion rings, carrots and 3 kinds of dressings

Homemade bread rolls and butter

HOT BUFFET

Baked Seafood in Pumpkin with coconut cream
Indo Fijian fish curry with Brinjal
Dry cooked chicken with spice and masala
Pork Kovu - pork with chilli, lime and onions wrapped in banana leaves
Palusami with tomato, onion and coconut cream
Vegetable curry
Boiled cassava / dalo
Steamed jasmine rice

CARVING

Your choice between whole pork leg, whole roast chicken or whole roast beef rump with gravy

DESSERT

Coconut tart, banana cake with lemon frosting
Vudi vakasosso, gulab jamun, carrot halwa
Caramel coconut cassava
Seasonal fresh tropical fruits

\$59.00 per adult
Child 50% (4-12 years)

SEAFOOD BUFFET

APPETIZER/SALAD

Traditional Fijian kokoda,
Seafood & glass noodle salad,
Red Snapper flakes with chilli & lime
Seafood cocktail with egg
Norwegian smoked salmon & mackerel with condiments
Marinated squid with capsicum and olives
Baby corn with shrimps and tomatoes
Cucumber, lettuce, tomato, onion rings, carrot and dressings

Homemade bread rolls and butter

HOT BUFFET

Stir fried black pepper beef with celery
Sweet & sour reef fish
Mussels in coconut cream & vegetable
Green thai fish curry with eggplant
Seafood cannelloni with tomato sauce
Sautéed bok choy with seafood & oyster gravy
Fried rice noodle with egg, chicken & vegetable
Steamed rice

DESSERT

Fresh fruit salad in coconut cream
Caramel custard
Selected French pastries (3 kinds)
Warm bread and butter pudding

F\$75.00 per adult

F\$37.50 per child (4-12years)

ADD ON GRILL STATION WITH THE CHOICE OF

Banana prawn	\$25.00 per person
Half lobster	market price
Yellow fin tuna steak	\$12.00 per person
Whole baby snapper	market price & seasonal

B B Q B U F F E T

SALADS

Smoked eggplant with chili and lime salad,
Coleslaw with pineapple salad,
Potato with gherkin salad,
Traditional Fijian Kokoda,
Curried chicken & pineapple salad,
Lettuce, onion rings, carrot, cucumber, tomato, cauliflower tossed in
vinaigrette, parmesan cheese, crouton,
bacon and 3 kinds of dressings

Home made bread rolls and butter

FROM THE GRILL

Grilled pork sausage
Rosemary marinated Lamb chop
Marinated beef in ginger and garlic
Cajun spice marinated Chicken thigh
Grilled wahoo marinated with bush lime

SAUCES

Lemon buerre blanc, Black pepper sauce, BBQ sauce, Mint sauce,
Mustard

HOT BUFFET

Egg & peas fried rice
Buttered vegetable's
Roasted dalo with herbs

SWEETS CORNER

Platter of seasonal fresh sliced fruits
Coconut haupia, lemon cake, cream caramel,
Gulab jamun, Assorted French pastries (3 kinds)

F\$65.00 per adult
F\$32.50 per child (4-12years)

ADD ON GRILL STATION WITH THE CHOICE OF

Banana prawn	\$25.00 per person
Half lobster	market price
Yellow fin tuna steak	\$12.00 per person
Whole baby snapper market	market price & seasonal
Medallion of beef fillet	\$12.00 per person

INTERNATIONAL BUFFET

APPETIZER / SALAD

Assorted cold cuts beef & chicken
Seafood salad with coriander sweet chilli dressing
Roast beef with Asian spice and tamarind onion chutney
Chicken & pineapple salad
Glass noodle & turkey ham salad
Sautéed beef & mushroom salad
Salad bar - tomato, cucumber, onion rings, carrot, lettuce, bacon, Parmesan cheese, crouton, and 3 kinds of dressing

Homemade bread rolls and butter

HOT BUFFET

Tandoori lamb chop with mint chutney
Madras chicken curry
Baked fish fillet with capers, lemon & tomato
Buttered oatmeal chicken
Roast sirloin of beef with shallot gravy
Beef & mushroom pie
Braised bok choy with oyster garlic sauce
Steamed jasmine rice

DESSERT COUNTER

Tiramisu
Seasonal Fijian fresh fruit platter
French pastries (3 Kind)
Mini pavlova with minted fresh fruit salad

F\$69.00 per adult

ADD ON CARVERY STATION WITH THE CHOICE OF

Roast whole pork leg with apple gravy, or
Roast whole fillet of beef with mustard, black pepper jus, or
Roast whole lamb leg with mint jus and roasted garlic jus

F\$8.00 per person per roast item.

B R E A K F A S T

COLD BUFFET

Cereals * 4 kinds

Seasonal Fijian fresh fruit platter with whole red & green apple

Plain yoghurt and fruit yoghurt

Muesli & 3 kinds of fruit compote

Fresh fruit juices 3 kinds

Full cream milk, low fat milk, soya milk

Fiji water

HOT BUFFET

Oven cooked tomato

Bacon

Hash brown

Chicken sausages

Baked beans

BAKERY CORNER

2 kinds of danish, croissant, muffin

Multi grain, white & brown loaf, raisin bread

Assorted jam & butter

EGG STATION

Choice of egg scramble, omelette and poached

Condiments onion, ham, capsicum, cheese, tomato, mushroom

F\$42.00 per adult.

B E V E R A G E S

Radisson Fiji Resort & Spa provides a comprehensive selection of beverages in the Resort. Private Dining will have the choice to select beverages on a consumption basis or select one of our inclusive beverage packages. Private Dining at Lomani Wai and Radisson Signature Tables are inclusive of selective beverages but these can be added too.

BEVERAGE PACKAGES

Hours	One	Two	Three	Four
Soft Drinks & Juice	15	21	26	32
House Wine, Local Beer Soft Drinks & Juice	22	33	43	51
Local Spirits & Beer House Wine, Soft Drinks Juice	26	37	48	56
Imported Spirits & Beer House Wine, Soft Drinks Juice	33	45	59	73

W I N E L I S T



Champagne + Sparkling

GLASS 150ml

BOTTLE

		GLASS 150ml	BOTTLE
Sparkling	MATUA VALLEY SPARKLING N.V.	12	59
	NAUTILUS CUVÉE MARLBOROUGH N.V.		67
	DOMAIN CHANDON GREEN POINT N.V.		68
Champagne	PIPER HEIDSEICK		145
	MUMM CORDON ROUGE BRUT		155
	MOET CHANDON BRUT		158
	DOM PERIGNON		395

Australian Wines

	MAD FISH, WESTERN AUSTRALIA PREMIUM WHITE RIESLING PREMIUM RED SHIRAZ	11 11	53 65 53 65
	CAPELVALE, WESTERNAUSTRALIA WHITE LABEL SAUVIGNON BLANC SEMILLON CHENIN BLANC UNWOODED CHARDONNAY DUCK ROSE		78 72 69 68
	VASSE FELIX, WESTERN AUSTRALIA CHARDONNAY SEMILLON SAUVIGNON BLANC CABERNET SAUVIGNON		66 65 92
	YALUMBA, SOUTH AUSTRALIA OXFORD LANDING CHARDONNAY Y SERIES UNWOODED CHARDONNAY EDEN VALLEY CHARDONNAY HAND PICKED SHIRAZ VIOGNIER	9	39 43 53 118
	PETALUMA, SOUTH AUSTRALIA CHARDONNAY BRIDGEWATER MILL SAUVIGNON BLANC SHAREFARMERS COONAWARRA RED COONAWARRA		125 58 69 155
	PENFOLDS, SOUTH AUSTRALIA THOMAS HIGHLAND CHARDONNAY RAWSONS RETREAT CABERNET SHIRAZ KOONUNGA HILL CABERNET MERLOT	9	63 45 58

W I N E L I S T

New Zealand Wines



NEW ZEALAND

OYSTER BAY, MARLBOROUGH, HAWKES BAY

CHARDONNAY
SAUVIGNON BLANC
MERLOT

56
55
57



VILLA MARIA
ESTATE

VILLA MARIA, MARLBOROUGH, HAWKES BAY

PRIVATE BIN RIESLING
PRIVATE BIN SAUVIGNON BLANC
CELLAR SELECTION PINOT GRIS
CELLAR SELECTION CHARDONNAY
RESERVE PINOT NOIR

10
55
46
78
78
145



MATUA
VALLEY

MATUA VALLEY, AUCKLAND & MARLBOROUGH

SETTLER SAUVIGNON BLANC
SHINGLE PEAK PINOT GRIS
SHINGLE PEAK SAUVIGNON BLANC
MATHESON SYRAH

39
51
55
54



ESTATE OF MARLBOROUGH

NAUTILUS, MARLBOROUGH

SAUVIGNON BLANC
CHARDONNAY
PINOT NOIR

58
62
105



NEW ZEALAND

MONTANA, MARLBOROUGH

BRANCOTT ESTATE SAUVIGNON BLANC
GISBORNE CHARDONNAY
CLASSIC PINOT NOIR
LATE HARVEST SELECTION 375ML

115
85
74
39



Babich

BABICH, MARLBOROUGH, HAWKES BAY

HAWKES BAY SAUVIGNON BLANC
MARLBOROUGH PINOT GRIS
MARLBOROUGH RIESLING
GIMBLETT GRAVELS SYRAH

45
61
62
73

Easy on the wallet



Lulu B.

LULU B, FRANCE

CHARDONNAY
PINOT NOIR
SYRAH (ROSE)

8 38
8 38
8 38

B E V E R A G E S

BOTTLED WATER

Fiji Water 500 ml	5
Fiji Water 1500ml	10
Santa Vittoria Sparkling 500ml	10
Santa Vittoria Sparkling 1000ml	12.5

SOFT DRINKS

Radisson Fiji Resort only serves premium Canned or bottled Soft Drinks and does not use post mix.

Coke, Coke Zero, Fanta Orange, Sprite	4
Pepsi, Pepsi Light	4
Schweppes Soda, Tonic, Dry	4

FRUIT JUICE

Orange, Apple, Pineapple Juice	4
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FRESHLY SQUEEZED JUICES

Apple, Watermelon, Bush Lemon	7
Pineapple	

ESPRESSO BEVERAGES

Espresso, Flat White, Cappuccino, Latte, Macchiato, Long Black

Takeaway Espresso Coffee	4
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Flavored Coffee - Vanilla, Caramel, Hazelnut, Chocolate	4.5
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MILK BASED

Hot Chocolate	4
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Milk Shakes Vanilla, Chocolate, Strawberry	6
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TWINNINGS TEAS

English breakfast, Earl Grey,	4
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Peppermint, Chai, Green Tea	4
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BOTTLED BEER

Fiji Bitter	6
Fiji Gold	6.5
Fiji Premium	7
Heineken	8
Crown Lager	10
Corona	12

BLENDED WHISKEY

Johnny Walker Red	8
Johnny Walker Black	12
Chivas Regal 12 year	10

SINGLE MALT & IRISH WHISKEY

Glenfiddich 12 year	10
Jameson	12

VODKA

Absolut	8
Stolichnaya	9

GIN

Gordon's	8
Bombay Sapphire	9

BOURBON

Jim Beam White Label	8
Jack Daniels	9

RUM

Bacardi	8
Captain Morgan	8
Bundaberg	9

The above spirits do not include mixes, these are sold separately.

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MOCKTAILS AND COCKTAILS

Below are our suggestions only, however with the aid of cocktail books & internet our bartenders will search for your favorite cocktail if they don't already know it.

mocktails

FIJIAN PUNCH 9
Orange and pineapple juice blend with banana

SEA BREEZE 9
Pineapple juice, pawpaw, passion fruit and banana

DENARAU MOCKTAIL 9
Fresh pineapple, rock melon, passion fruit, peaches and blend with orange juice

cocktails

BLUE MARLIN 16
Blue Curacao, White Rum, Coconut Cream, Lemon, Pineapple
Blended

COOL BREEZE 16
Melon Liqueur, Tequila, Cranberry Juice
Built

DAIQUIRI 15

Ask the bartender what seasonal flavours are available
Blended

MOJITO 14

White Rum, Lemon Juice, Bitters, Sugar Syrup & Mint
Muddled

ILLUSION 14

Melon Liqueur, Vodka, Lime Juice & Pineapple Juice
Built

MARGARITA 16

Tequila, Triple Sec, Lime Juice
Blended

PINA COLADA 16

White Rum, Dark Rum, Coconut Liqueur, Pineapple Juice, Coconut Cream
Blended

LONG ISLAND ICED TEA 19

White Rum, Vodka, Gin, Tequila, Lemon Juice & Cola
Built

MAITAI 19

Triple Sec, Dark Rum, White Rum, Bitters, Orange & Pineapple
Built

PACIFIC PUNCH 19

Armaretto, Coconut Liqueur, Galliano, Rum, Lemon & Pineapple

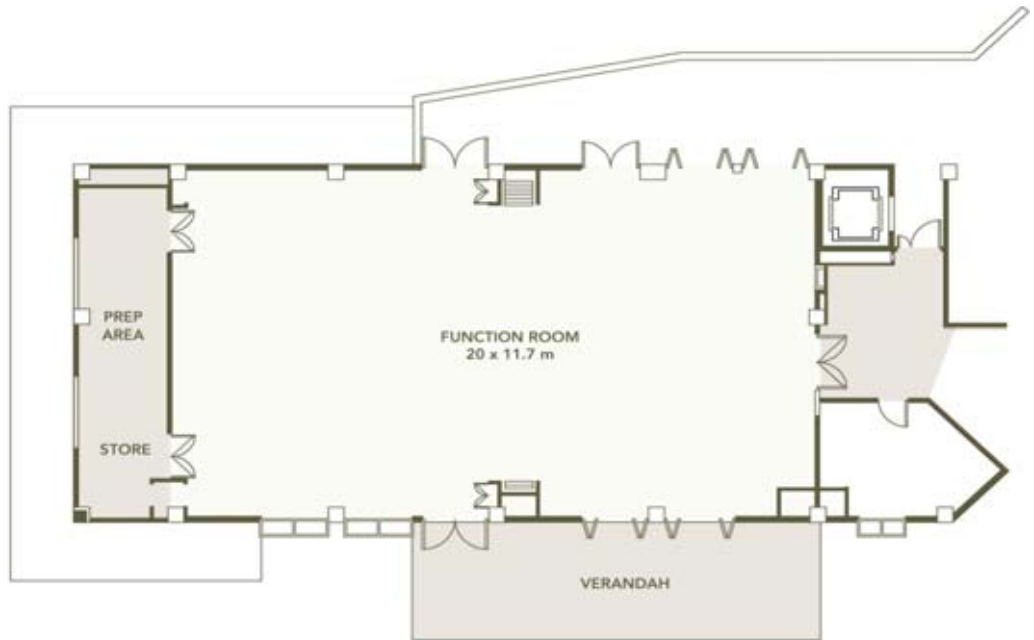
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CONFERRNCING

CONFERENCE PACKAGE

- Full Day Room Hire
- Basic Audio Visual Equipment
- Bottled Water & Mints
- Pads & Pens
- Re-servicing of the Room
- Arrival Tea & Coffee
- Morning Tea & Coffee Break
- Buffet Lunch served in Nautilus Restaurant
- Afternoon Tea & Coffee Break

Full Day Rate \$69.00 per person
 Half Day Rate \$59.00 per person



	Floor Area (m ²)	Ceiling Height (m)	Boardroom	U-shape	Theatre	Classroom	Cocktails	Banquet	Cabaret (8/table)	Hollow Square
Captains Ballroom	183	3.3	45	50	170	130	180	140*	80	60
Cutter Room	90	3.3	25	25	80	50	70	50	40	30
Spinnaker Room	90	3.3	25	25	80	50	70	50	40	30
Boardroom		3.3	10							

* With stage and dance floor maximum 100

MISCELLANEOUS

Wet Weather Options

The Radisson Fiji will not provide a backup venue due to the limited Function space available within the Resort. If you're outside venue looks to be threatened by rain and the Meeting Room is available then this will be provided. To guarantee a back up venue this would need to be booked and paid for in addition to your outside venue.

Lighting

Outside lighting is sub contracted through Staging Connections. Prices start from \$300.00

ENTERTAINMENT

- Serenaders are available at \$150.00 per hour.
- 5 Piece Bands are priced from \$1,800.00 for 4 hours
- DJ is priced at \$1,200.00 for 4 hours
- Fijian Meke is priced from \$500.00
- Warrior Attack is priced from \$300.00

Outside events must have entertainment concluded by 10.30pm as to minimize disturbance to other house guests. Meeting Room may conclude at midnight.

Payment

Personalised Events must be prepaid in advance before the event. An advance deposit of 25% is required to confirm the venue and event. Final payment as well as final numbers are required 72 hours before the event.

Payment details and cancellation policy is provided in detail in the Personalised Events Contract.

Responsible Service of Alcohol

Radisson Fiji Resort practises in the Responsible Service of Alcohol. The drinking age in Fiji to consume alcoholic beverages is 21.

W E D D I N G S

WEDDINGS

Radisson Fiji Resort can host reception parties for up to 120 guests.

A F\$300.00 administration fee is applicable to all Weddings been held in the Resort.

Wedding Ceremonies are conducted by Paradise Bridal Limited.

They can be contacted by email: paradisebride@connect.com.fj or

Telephone: +679 6750877

Beach Wedding Ceremonies are priced from F\$1375++

For wedding cakes we suggest this is arranged through the

Fiji Beach Resort & Spa by Hilton.

Radisson Fiji Resort does not allow beverages to be supplied by clients nor does it offer corkage charges.

Gold & White chair covers are available at \$5.00 per chair.

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