



INTERCONTINENTAL®
FIJI GOLF RESORT & SPA



BANQUETS MENU

INTRODUCTION



Whatever the scale or theme of your event, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our 'Local Origins' dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Our 'World Kitchen' recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Our team of Chefs would be pleased to work with you to create your very own 'Insider' menu to ensure a truly memorable experience.



Local Origins | Signature dishes and provincial recipes that re inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Origins | Authentically prepared classic and contemporary dishes from around the world that leverage our global known-how.



Vegetarian



Gluten Free

All prices quoted in Fijian dollars and inclusive of all government taxes. Prices are per person unless otherwise stated.

MORNING & AFTERNOON TEA

SET UP COST \$300 | MAXIMUM 100 GUESTS

All breaks are accompanied by espresso coffee and a selection of teas. Our Executive Chef has developed a selection of his favourite tea break items, as well as some locally sourced items to inspire your taste buds.

COFFEE AND TEA

Espresso coffee and a selection of teas

\$9.50

BARISTA

Allow our expert InterContinental Barista to create made to order coffee

\$9.50

BREAK ITEMS

\$25 PER GUEST

All break items come with your choice of one savoury and one sweet item. All breaks are served the seasonal fruit.

SAVOURY SELECTION

- Pumpkin scones with herb butter
- Tomato and cheese croissants
- Cheese croissant
- Zaatar croissant
- Almond croissant
- Assorted finger sandwich
- Assorted mini filled bread Rolls
- Smoke salmon bagels

SAVOURY HOT SELECTION

- Chicken Sausage rolls
- Vegetable spring rolls
- Chicken sate with peanut
- Spiced vegetable samosa
- Mini chicken shish taouk
- Creamy chicken mini pies
- BBQ chicken wings
- Beef sausage rolls
- Mushroom vol-au-vent
- Cheese samosa

SWEET SELECTION

- Selection of cookies
- English cake
- Marble cake
- Banana cake
- Cinnamon scrolls
- Chocolate croissant
- Cinnamon sugar doughnuts
- Melting moments cookies
- Carrot cake
- Assorted muffins
- Fruit danish
- Mini fruit tartlet
- Scones with jam and cream
- Baklava
- Lemon & coconut bliss balls
- Swiss roll
- Chocolate brownie

Additional items can be requested at \$8 per person per extra selection



LUNCH BUFFET SELECTION \$60 PER GUEST

Our team of passionate chefs have created the following buffet lunch menu options to allow you to tailor make your own lunch buffet. Please select one cold, two salads, three hot, two side dishes and two desserts.
All lunch buffets are served with house-baked bread

COLD | SELECT ONE

- Chefs selection of two varieties of mini rolls, wraps, or bagels ✓
- Assorted sushi with condiments 🍣 ✓
- Assorted cold meat platters with mustards & house pickled vegetables 🍷
- mahi-mahi Kokoda 🍣 ☹️
- Spinach & fetta frittata squares
- Roasted vegetable skewers 🍷 ✓
- Tartlet of caramelised onion & goats cheese ✓
- Build your own bruschetta ✓

HOT | SELECT THREE

- Steamed mahi-mahi in taro leaf
- Chargrilled vegetable lasagne
- Herb roasted chicken thighs
- Grilled fish with miso & orange glaze
- Fijian lamb curry with steamed rice
- Local chargrilled beef steaks with chimmichurri
- Chicken picatta on creamy Penne
- Butter Chicken Makhani
- Vegetable Palau
- Chicken Noodle Chow Mein
- Thai Green Chicken Curry
- Malaysian Beef & Coconut Rendang
- Vegetable Linguini with Napolitana Sauce
- Asian Sweet & Sour Fish

DESSERT | SELECT TWO

- Sliced seasonal fruit platters ✓
- Lemon curd sponge with toasted coconut
- Red velvet cakes with cream cheese frosting
- Seasonal fruit & custard tartlets
- Carrot cake with pineapple and walnut
- Fijian homemade chocolate brownies
- Vudi cakes with maple butter cream frosting ☹️

SALAD | SELECT TWO

- Roasted beetroot, apple, walnut & fetta salad 🍷
- Roasted pumpkin, spinach & chickpea salad 🍷
- Caesar salad ☹️
- Israeli couscous, pumpkin wedges, roasted Spanish onion, wilted spinach ✓
- Indian spiced cauliflower, sultanas, parsley, pickled onion, pine nuts ✓
- Chopped green salad, quinoa, fetta, yoghurt dressing 🍷 ✓
- Mediterranean chickpea salad 🍷 ✓

SIDE DISHES | SELECT TWO

- Green beans with flaked almonds 🍷 ✓
- Stir fried Asian greens with oyster sauce ✓
- Roasted kumala with honey glaze ✓
- Herb roasted baby potatoes 🍷 ✓
- Spiced cassava wedges 🍷 ✓ ☹️
- Vegetable palau 🍷



GROUPS ON THE GO

We provide a full range of delicious food for working breakfasts and lunches.
Special dietary needs are no problem - just tell us what you need.

BOXED BREAKFAST \$45 PER GUEST

- Large fruit muffin
- Muesli bar
- Fruit yoghurt
- Two pieces of whole fruit
- Individual bacon and egg quiche or spinach and fetta quiche (V)
- One bottle of orange juice

BOXED LUNCH \$60 PER GUEST

- Individual baguette filled with shaved chicken, rocket, onions, cucumber and aioli
- Granola slice
- Homemade muffin
- Two pieces of whole fruit
- Chocolate bar
- Fiji Water 330ml

- Please note that 24 hours notice is required for all ON THE GO items.
- Boxed Breakfast is charged for guests that have consumed breakfast and request a takeaway.
- Requests for Boxed Breakfast for groups above 20 guests will be charged a service fee of \$15 per guest.



PRE DINNER CANAPÉS

SERVED FOR 30 MINUTES / SELECT 3 COLD 3 HOT / \$60 PER GUEST

SERVED FOR 1 HOUR / SELECT 4 COLD 4 HOT / \$90 PER GUEST

SERVED FOR 2 HOURS / SELECT 6 COLD 6 HOT / \$120 PER GUEST

COLD

- Parma ham wrapped grisini sticks
- Smoked salmon and cream cheese bruschetta
- Roast pepper, garlic & mint Bruschetta
- Prawn and wasabi spiced guacamole spoons
- Assorted sushi rolls with condiments
- Vietnamese vegetable rice paper rolls
- Salmon mousse in profiteroles
- Rare roast beef with pickled eggplant
- Vine ripened Tomatoes and Bocconcini skewer
- Sesame Seared Tuna on Baked Pineapple salsa
- Prawn Cocktail Skewer with Lemon

HOT

- Roasted Mushroom Arancini
- Goats Cheese Tart with Roasted Pepper
- Baby Beef Burgers with Pickled Cucumber & Tomato Chutney
- Arabic Spiced Lamb Kofta, Mint Yoghurt
- Asian Spiced Wings, Sweet Chilli Dipping Sauce
- Mushroom And Caramelised Onion Mini Pies
- Mini Vegetable Spring Rolls with Nam Jim Dipper
- Salmon, Quinoa and Kumala Balls
- Chicken Vol-Au-Vent Supreme
- Chicken Satay with Peanut Sauce
- Punjabi Samosa with Tamerind
- Honey Soy Chicken Lollipop with Sesame



DINNER

MATAVUVALE (FAMILY) SHARED PLATES \$170 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS

Incorporating the flavours of Fiji, our family style menu is served to the centre of your table for everyone to enjoy.

PLATED ENTRÉE | SELECT ONE

- Lobster kokoda, lime juice, coconut cream, capsicum, coriander 🌿🌿
- Sigatoka tomato tart with local basil and Suva dairy fetta 🌿🌿

SHARED MAIN PLATTERS

- Fijian chicken curry 🌿🌿
- Pumpkin and chickpea curry 🌿🌿
- Lovo chicken 🌿🌿
- Steamed mahi-mahi in lemongrass and coconut 🌿🌿
- Wok fried prawns and squid with Fijian fern leaf and bean shoots 🌿🌿

SIDE DISHES

- Steamed coconut rice 🌿
- Spiced cassava wedges 🌿🌿
- Eggplant relish 🌿
- Cucumber and coriander salad 🌿
- Tomato and cumin chutney 🌿

PLATED DESSERT

- Coconut pannacotta with pineapple salsa 🌿🌿



DINNER

VULAGI (INTERNATIONAL) SHARED PLATES \$205 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS

Our chefs believe in providing the best of both worlds, showcasing international flavours served family style for everyone to share and enjoy.

SHARED ENTRÉE PLATTER

- Beetroot cured salmon with fennel and citrus salad, avocado 🌱
- Mushroom ricotta with greens 🌱🌿
- Rocket salad with pear and walnuts 🌱🌿
- Antipasti platter 🌱

SHARED MAIN PLATTERS

- Steamed reef fish with chilli, ginger and soy on Asian greens
- Herb and garlic chicken thighs on Moroccan couscous
- Roasted lamb shoulder with crushed chats 🌱
- Mustard rubbed strip loin on honey glazed root vegetables 🌱
- Rourou tortellini with tomato base on baked eggplant 🌱

PLATED DESSERT

- Passionfruit brulee, almond biscotti 🌱



DINNER

DAILY THEMED BUFFET

Situated alongside the Sugar Cane train track and overlooking Natadola Bay, Sanasana Restaurant is perched beautifully to offer captivating views of the gardens, beach and ocean! Located a walking distance from our Event spaces, Sanasana Restaurant is the perfect venue for guests holding meetings and events at InterContinental Fiji Golf Resort & Spa.

The Resort showcases flavours of the world with daily themed buffet nights and we are happy to offer you a discounted rate to enjoy the experience in this iconic venue. Alternatively, you could choose the theme of your chosen day of the week for a private dining experience in one of our many event spaces.

BUFFET THEMES

Monday

Bella Italiana - Experience the blissful flavours of Italy

FJ\$79pp in Sanasana Restaurant (minimum 20 guests) / \$105pp for private dining (maximum 80 guests)

Tuesday

Levant Coast - Food from where the sun rises

FJ\$84pp in Sanasana Restaurant (minimum 20 guests) / \$110pp for private dining (maximum 80 guests)

Wednesday

Spices of India - A culinary journey through the sub-continent

FJ\$79pp in Sanasana Restaurant (minimum 20 guests) / \$105pp for private dining (maximum 80 guests)

Thursday

Butchers Roast & Carvery - Serving the best cuts for your pleasure

FJ\$89pp in Sanasana Restaurant (minimum 20 guests) / \$114pp for private dining (maximum 80 guests)

Friday

Asian Odyssey - Taste the flavour of southeast Asia

FJ\$79pp in Sanasana Restaurant (minimum 20 guests) / \$105pp for private dining (maximum 80 guests)

Saturday

Fijian Flair - Experience local tradition

FJ\$79pp in Sanasana Restaurant (minimum 20 guests) / \$105pp for private dining (maximum 80 guests)

Sunday

Seafood Sensation - Indulge the Pacific Ocean

FJ\$105pp in Sanasana Restaurant (minimum 20 guests) / \$130pp for private dining (maximum 80 guests)

*Any additional guests above the maximum number of guests will require consultation with the resort.

DINNER

NATADOLA GRILL BUFFET \$150 PER GUEST | MIN 30 GUESTS

Assorted bread selection with accompaniments.

COLD SELECTION

- Sigatoka salad bar 🍴🌿
- Tomato, basil and fresh mozzarella salad 🍴🌿
- Fijian rice salad 🍴🌿
- Mahi mahi and plantain salad 🍴🌿
- Natadola coleslaw with coconut 🍴🌿
- Kokoda of Fijian reef fish 🍴🌿

VEGETABLES

- Herb roasted root vegetables 🍴🌿
- Wok tossed house fried rice 🌿
- Vegetable lasagna 🌿
- Stir fried greens 🍴🌿

FROM THE GRILL

- Beef steaks with chimichurri 🍴
- Teriyaki marinated reef fish with bok choy
- Garlic prawn skewers 🍴
- Chicken skewers with Fijian coconut and chilli dressing 🍴
- Local beef sausages with grilled onions, gravy
- Whole BBQ snapper stuffed with lemon and tomato 🍴

DESSERT SELECTION

- Chocolate pannacotta
- Matcha cake with cream cheese frosting
- Baby lemon tartlets with cream
- Tropical fruit platter



DINNER

FIJIAN VILLAGE BUFFET \$190 PER GUEST | MIN 30 GUESTS

A winner for memorable atmosphere complemented with authentic, enriching entertainment. Celebrate your evening with a chiefly Fijian feast featuring Fiji's finest seafood, meat and produce on the white sands of Kama beachfront.

NIBBLE ON

- Chargrilled Sigatoka vegetable platters 🌱🌿
- Assorted breads and crispbreads
- Natadola dip selection 🌿
- Battered taro bites & bhajiya 🌱

COLD SELECTION

- Kokoda of mahi-mahi 🌱🌿
- Lentil salad 🌱🌿
- Grilled octopus and prawn escabeche 🌱
- Sigatoka tomato and basil salad 🌱🌿
- Plantain and reef fish salad 🌱🌿

HOT SELECTION

- Tandoori marinated chicken thighs, cucumber raita
- Fijian chickpea and potato curry 🌱🌿🌱
- Steamed coconut rice 🌱🌿
- Wok fried prawns and squid with fern leaf, bean sprouts and Fijian fire sauce 🌱
- Mahi-mahi steamed in taro leaf with lemongrass and coconut milk 🌱
- Vegetable medley 🌱🌿

LOVO

- Roasted garlic and lemon whole chicken 🌱
- Roasted mustard beef fillet 🌱
- Crispy skin pork loin with apple chutney 🌱
- Roasted spiced cassava wedge 🌿

DESSERT

- Homemade Fijian chocolate mud cake 🌱
- Banana fudge
- Vudi vakasoso 🌱
- Matcha cheesecake
- Fijian coffee panacotta 🌱



DINNER

SOUNDS OF NATADOLA BUFFET \$205 PER GUEST | MIN 70 GUESTS

An evening incorporating the sounds of Natadola Bay alongside the five natural elements of the destination. A memorable evening for your final night in Fiji, each element is portrayed through live cooking stations, an array of colour, sensational beats and sounds

WATER (SEAFOOD)

- Steamed local prawns with assorted dipping sauces 🍤
- Grilled reef fish with Sigatoka basil pesto cream sauce 🍤
- Three spotted crab curry with rice, roti and raita 🍤
- Semolina crusted calamari rings with bush lemon aioli
- Crispy skinned salmon with hollandaise or choron sauce 🍤
- Poached Yasawa lobsters (+\$20 extra per person)

EARTH (GARDEN)

- Spiced cassava wedges 🍤🌿
- Sigatoka salad bar 🍤🌿
- Roast beetroot, fetta and apple salad 🍤🌿
- Roast kumala with honey glaze 🍤🌿
- Stirfried greens with garlic and soy 🌿
- Fijian coconut coleslaw 🍤🌿

FIRE (GRILL)

- Chargrilled beef steaks with chimmichurri 🍤
- Marinated Portugese chicken thighs 🍤
- Roasted crispy skin pork loin 🍤
- Rolled lamb shoulders with mustard and mint sauce 🍤
- Whole BBQ snapper with garlic and lemon 🍤
- Spit roast suckling pig (+\$15 extra per person)

WIND (ASIAN)

- Vegetarian rice noodles 🌿
- Chicken and vegetable spring rolls
- Spiced beef salad
- Wok tossed chicken and vegetables
- Miso eggplant with sesame 🌿

SKY (DESSERT)

- Fijiana decadent chocolate brownies with cream 🍷🍰
- Pawpaw cheesecake 🌿
- Sliced seasonal fruits 🍤🌿
- Honey and pistachio cake 🌿
- Berry mousse shooters 🌿
- Pineapple fritters with chilli caramel 🌿



PLATED DINNER

For a personalised and intimate touch for a formal evening, consider a plated dinner to elevate your dining experience. Choose from our selections below.

Three Course Set Menu \$185 per guest

Three Course, Alternate Mains \$205 per guest

Three Course, Alternate Serve \$220 per guest

All plated dinners are served with a selection of artisan breads.

ENTRÉE

- Beetroot cured salmon with fennel and citrus salad, avocado cream ☞
- Pork belly, braised cabbage, apple chutney ☞
- Beef carpaccio, capers, parmesan, truffle, crispbreads ☞
- Chicken and pistachio roulade, apricot puree, mixed leaves ☞
- Chicken liver pate, apple jelly, soda bread, baby radish, bitter leaves ☞
- Rare tuna nicoise salad ☞
- Ham hock terrine, parsley salad, pickled onions ☞
- Tomato tarte tartin, fetta, balsamic glaze ☞
- Mushroom and goat cheese slice, rocket leaves

DESSERT

- Passionfruit brulee, almond biscotti ☞
- Bush lemon tart, cream, candied lemon ☞
- Chocolate raspberry tart, raspberry compote
- Caramel cheesecake, Dulche de Leche ice cream
- Coconut pannacotta with pineapple salsa ☞☞
- Pear and rhubarb crumbles with vanilla ice cream

MAIN

- Beef fillet, crushed potatoes, poached carrots, mustard cress, jus ☞
- Lamb rack, potato fondant, pea puree, jus ☞
- Lemon and garlic marinated chicken breast, braised leeks, asparagus, butter sauce ☞
- Beef cheek, Asian glaze, pickled bean and cucumber salad
- Rolled lamb shoulder, eggplant puree, roasted fennel and baby carrots
- Salmon fillet, brandade, fennel and tomato salad
- Reef fish, potato rosti, leek, shellfish cream sauce ☞
- House-made pumpkin ravioli, pickled pumpkin, sage butter ☞☞
- Sigatoka vegetable risotto ☞☞

SIDES

(TO SHARE – TWO ITEMS AT \$16 PER GUEST)

- Green mixed salad
- Seasonal vegetables, herb butter
- Herb roasted baby potatoes
- Cauliflower au gratin



EXCLUSIVELY NAVO PLATED DINNER MINIMUM 10 GUESTS

Discover elegant dining overlooking the lagoon and the island of Navo. This signature dining restaurant showcases cuisine inspired by the surrounding sea and land, a refined touch of Italian flavour and technique whilst staying true to Fiji's culture. Navo also boasts an extensive range of new and old.

Three course set menu \$190 per guest
Three course alternate main \$205 per guest
Three course, alternate serve \$215 per guest
Three course, choice menu \$250 per guest

MADRAI

Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection

ENTRÉE

- Vuaka ni vuda 🍷 Vuda pork belly, cauliflower, vanilla pear
- Ika ni cakau 🍷🍷 Bush lemon cured reef snapper, jalapeno chilli, cucumber, crisp tortilla
- Jisi tomato 🍷🍷 Local made fresh mozzarella, heirloom tomato, honey balsamic
- Qari wai tom 🍷🍷 Mud crab, Wai tom dressing, young coconut, green papaya, dhanya leaves

MAIN

- Wai ki vanua 🍷 Beef Filet mignon, truffled-polenta, arugula, parmesan
- Ika drodrolagi 🍷 Line Caught fish of the day, Wainadoi vanilla cream, crab & potato puree, taro crisp salad
- Sipi 🍷 Smoked lamb shoulder in banana leaf, wild ginger and carrot and pan jus
- Topoi papukeni 🍷 Pumpkin & cream cheese ravioli, sage and macadamia nut
- Toa ni Colo-I-Suva Free range chicken, baked baby onions, jus gras

DESSERT

- Fiji-misu - lady fingers soaking in Kofi vodka, coconut mascarpone and pineapple
- Keke vudi 🍷 Vudi dohnut, cinnamon sugar, custard cream, vudi chips & Wainadoi vanilla ice cream
- Jokeliti niu 🍷 Salted Vanua chocolate and coconut tart, caramel, mascarpone cream
- Panna cotta - Fijian pineapple, coconut, lime GL
- Tiramisu - espresso, mascarpone, cocoa

Please note that dinner menus must be finalised at least 48 hours prior to your event for a seamless dining experience. We prepare your meal with meticulous care in the glass-walled show kitchen to delight your palates.



CLASSIC BEVERAGE PACKAGE

One hour package <i>per guest</i>	\$75
Two hours package <i>per guest</i>	\$100
Three hours package <i>per guest</i>	\$125
Four hours package <i>per guest</i>	\$150

SPARKLING

- La Bohème Cuvee Blanc

WHITE WINE

- Deepwood "Ivory" Sauvignon Blanc Semillon, *Australia*

RED WINE

- Deepwood "Ebony" Cabernet Shiraz, *Australia*

BEER

- Fiji Bitter
- Fiji Gold

NON-ALCOHOLIC

- Soft drinks
 - Fiji Water
 - Chilled fruit juice
-

DELUXE BEVERAGE PACKAGE

One hour package <i>per guest</i>	\$100
Two hours package <i>per guest</i>	\$130
Three hours package <i>per guest</i>	\$160
Four hours package <i>per guest</i>	\$190

SPARKLING

- La Bohème Cuvee Blanc

WHITE WINE

- Deepwood "Ivory" Sauvignon Blanc Semillon, *Australia*

ROSÉ

- Mt Difficulty Roaring Meg Rosé

PINOT NOIR

- De Bortoli Estate Pinot Noir

RED WINE

- Deepwood "Ebony" Cabernet Shiraz, *Australia*

BEER

- Fiji Bitter
- Fiji Gold
- Heineken

NON-ALCOHOLIC

- Soft drinks
 - Fiji Water
 - Chilled fruit juice
-

PREMIUM BEVERAGE PACKAGE

One hour package <i>per guest</i>	\$130
Two hours package <i>per guest</i>	\$165
Three hours package <i>per guest</i>	\$200
Four hours package <i>per guest</i>	\$235

SPARKLING

- Jansz Premiun Cuvee NV
- La Bohème Rose

WHITE WINE

- Vavasour Sauvignon Blanc, *New Zealand*
- Mt Difficulty Roaring Meg Pinot Gris, *New Zealand*

ROSÉ

- Mt Difficulty Roaring Meg Rosé

PINOT NOIR

- De Bortoli Estate Pinot Noir

RED WINE

- Robert Oatley Shiraz *Australia*

BEER

- Fiji Bitter
- Fiji Gold
- Heineken
- Corona

NON-ALCOHOLIC

- Soft drinks
- Fiji Water
- Chilled fruit juice

LOCAL SPIRITS ADD-ON

One hour package <i>per guest</i>	\$25
Two hours package <i>per guest</i>	\$35
Three hours package <i>per guest</i>	\$45
Four hours package <i>per guest</i>	\$55

SELECTION

- Vula Viti Vodka
- Kalo Kalo White Rum
- Blue Turtle Gin

INTERNATIONAL SPIRITS ADD-ON

One hour package <i>per guest</i>	\$35
Two hours package <i>per guest</i>	\$50
Three hours package <i>per guest</i>	\$65
Four hours package <i>per guest</i>	\$80

SELECTION

- Absolute Vodka
- Bacardi White Rum
- Beef Eater Gin

COCKTAILS

Choose one or more of the below to enhance your beverage package. A fantastic option to add for the first hour of your event.

One hour package <i>per guest</i>	\$25
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SELECTION

- Pina Colada
- Coffee Martini
- Mojito
- Vatukarasa



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