



## Banquet Menu

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Hyatt Regency Dar es Salaam, The Kilimanjaro  
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Breakfast

## **INTERNATIONAL BREAKFAST BUFFET**

Freshly squeezed juices  
Vegetable juice

Assorted fruit yogurt  
Seasonal fresh fruits

### **CEREALS**

Corn flakes, frosties, all bran, chocolate crisp, wheatabix  
Hot and cold milk

Assorted nuts and dry fruits

### **BAKERY BASKET**

Soft roll, hard roll, rye roll  
Muffin, danish pastries, brioche  
Butter croissant  
White and whole wheat toast

Butter, honey and fruit preserves

Tea and coffee selection

USD 25

## **REGENCY BREAKFAST BUFFET**

Freshly squeezed juices  
Vegetable juice

Assorted fruit yogurt  
Seasonal fresh fruits

### **CEREALS**

Corn flakes, frosties, all bran, chocolate crisp, wheatabix  
Hot and cold milk

Assorted nuts and dry fruits

### **BAKERY BASKET**

Soft roll, hard roll, rye roll  
Muffin, danish pastries, brioche  
Butter croissant  
White and whole wheat toast

Scrambled egg  
Honey glazed ham, bacon, chicken sausages  
Roast potato, grilled tomato

Butter, honey and fruit preserves

Tea and coffee selection

USD 35

## **KILIMANJARO BREAKFAST BUFFET**

Freshly squeezed juices, Vegetable juice

Assorted fruit yogurt, Seasonal fresh fruits

### **CEREALS**

Corn flakes, frosties, all bran, chocolate crisp, wheatabix  
Hot and cold milk, birchier muesli

Assorted nuts and dry fruits

### **BAKERY BASKET**

Soft roll, hard roll, rye roll  
Muffin, danish pastries, brioche  
Butter croissant, pain au chocolate  
White and whole wheat toast

Scrambled egg  
Honey glazed ham, bacon, chicken sausages, roast potato, grilled tomato  
Buttermilk pancakes, maple syrup

### **COLD CUTS**

Chicken mortadella, salami, marinated salmon, pickles

### **CHEESE BOARD**

Selection of international cheese, condiments and crackers

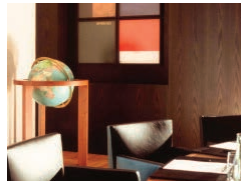
Butter, honey and fruit preserves

Tea and coffee selection

USD 45



Impressive



Breaks

### **WELCOME COFFEE BREAK**

Selection of freshly baked cookies

Chilled juices:

Apple and orange

Still and sparkling water

Leaf tea and coffee selection

10 USD per person

### **BUSINESS COFFEE BREAK**

Selection of freshly baked cookies

Chilled juices:

Apple and orange

Seasonal fresh fruit platter

Chicken, coleslaw sandwich, whole wheat bread

Beef samosas

Still and sparkling water

Leaf tea and coffee selection

18 USD per person

### **SWAHILI COFFEE BREAK**

Mandazi

Vitumbua

Ooji, millet porridge, traditional accompaniment

Seasonal fresh whole fruits

Selection of freshly baked cookies

Chilled juices:

Apple and orange

Still and sparkling water

Leaf tea and coffee selection

18 USD per person

### **INTERNATIONAL COFFEE BREAK**

Selection of freshly baked cookies  
Chilled juices:  
Apple and orange  
Fruit cake  
Cheese and tomato sandwich, white bread  
Tuna and onion sandwich, focaccia  
Fresh fruit salad  
Still and sparkling water  
Leaf tea and coffee selection

23 USD per person

### **AFTERNOON COFFEE BREAK**

Selection of freshly baked cookies  
Chilled juices:  
Apple and orange  
Chicken puff  
Scones, clotted cream, cherry compote, marmalade  
Gugelhufps  
Cheese cake  
Still and sparkling water  
Leaf tea and coffee selection

25 USD per person



### **INDIAN COFFEE BREAK**

Selection of freshly baked cookies  
Chilled juices  
Apple and orange  
Vegetable pakodas, selection of vegetable fritters, mint chutney  
Chicken kathi roll  
Papdi chat station  
Still and sparkling water  
Leaf tea and coffee selection

23 USD per person

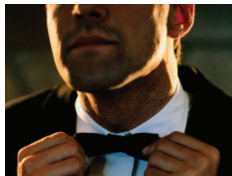
### **HEALTHY COFFEE BREAK**

Granola  
Birchier muesli  
Chilled fresh fruit juices:  
Orange, watermelon, passion-fruit  
Seasonal fresh fruit platter  
Yogurt selection, plain, low fat, flavored  
Wild berry smoothie  
Still and sparkling water  
Leaf tea and coffee selection

27 USD per person



Stylish



Cocktail

## COCKTAIL MENU - 1

Select any 4 cold, 4 hot and 3 dessert cocktail - 35 USD

Select any 5 cold, 5 hot and 4 dessert cocktail - 40 USD

Masala peanuts

Cassava crisps, mango salsa

### **Cold selection**

Prawn cocktail

Marinated tomato and basil bruschetta

Spiced tuna maki rolls

Mushroom vol-au-vents

California avocado, cucumber roll, pickled ginger

Smoked salmon, sour cream, caper, onion

### **Hot selection**

Beef samosa, mint chutney

Corn crusted fish fingers, tartar sauce

Chicken empanadas, chimichuri

Falafel in pita, tahina

Vegetable spring rolls, sweet chili sauce

Vegetable pakoda

Thai fish cake, sweet chili sauce

### **Dessert**

Dark chocolate, walnut brownie

Mini espresso éclairs

Palmier

Lamingtons

Dutch butter cake

Fresh fruit skewers

Fresh fruit tartlets

Apple tart

## COCKTAIL MENU - 2

Select any 4 cold, 4 hot and 3 dessert cocktail - 45 USD

Select any 5 cold, 5 hot and 4 dessert cocktail - 50 USD

Masala peanuts

Spiced cashewnuts

Cassava crisps, mango salsa

### **Cold selection**

Rare seared tenderloin baguette, horseradish cream, gherkin

Prawn confit, orange, celery salad

Mini salmon nigiri, wasabi, Japanese ginger

Roast pumpkin, rosemary, balsamico, toasted pumpkin seeds

Marinated tomato and feta bruschetta

Baked beetroot, goat cheese, walnut

Jack Daniel's beef tartare, rye bread

Smoked salmon, sour cream, caper, onion

### **Hot selection**

Beef mishkaki, Swahili pili pili sauce

Tempura fried tiger prawns, soy dressing

Shami kebab, Indian lamb kebab, mint chutney

Duck spring rolls, sweet chili dressing

Thai corn cakes, sweet chili sauce

Chicken satay, peanut sauce

Aloo bonda, Indian potato fritters, mint chutney

Vegetable tempura, soy

### **Dessert**

Florentine

Macaroons

Lemon meringue pie

Chocolate éclairs

Berry tartlets

Olive, walnut cake

Choco, vanilla melting moments

Swiss roll

### COCKTAIL MENU - 3

Select any 5 cold, 5 hot and 4 dessert cocktail - 55 USD

Masala almonds  
Roasted spiced cashewnut  
Cassava crisps, mango salsa  
Crisp parmesan straws

#### **Cold selection**

Duck liver pate, prune compote, sour dough bread  
Roasted duck, pumpkin, balsamic  
Lobster rice paper roll, mango, jalapeno, bean sprout, sweet chili  
Ceviche of red snapper, lemon grass, shallots  
Seared tuna, smoked eggplant mousse, avocado puree  
Smoked salmon roulade, cream cheese, tobiko, caper  
Serrano ham, melon, aged balsamic, extra virgin olive oil  
Caramelized pear, Roquefort cheese, pinenut  
Mushroom tartlets, red vine vinegar, shallots, olive oil  
Poached crab, avocado, tomato, lemon chili dressing

#### **Hot selection**

Thai prawn spring rolls, sweet chili dressing  
Fish rissole, mustard sauce, lemon, onion  
Beef satay, peanut sauce  
Mini pita bread, tender doner kebab, tzatziki  
Panko crusted chicken nuggets, tartar sauce  
Lamb sheekh kebab  
Arabic cheese and spinach fatayer  
Vegetable samosas, mint chutney

#### **Dessert (select any three)**

Mini chocolate tartlets  
Lemon blunt cake  
Passion fruit pavlova  
Poppy seed delight  
Fruit Madeleine  
Black forest  
Chocolate truffle  
Spritz  
Opera  
Apple tart



**International**



**Themed Stations**

## THEMED STATIONS

### **Shawarma Station**

Chicken shawarma rolls  
Saaj bread, Arabic pickles, chili, yogurt dressing

8 USD per person

### **Bhel Puri Station**

From the streets of India  
Selection of assorted wheat crisps, lentil, and puffed rice  
Chutneys and sauces  
Indian masala and condiments

6 USD per person

### **International cheese station**

Selection of six international cheeses  
Chutney, crackers  
Dry and fresh fruit, assorted nuts, honey  
Bread selection

8 USD per person

### **Maki and Temaki station**

Selection of assorted maki rolls and hand rolled temaki, nigiri  
Selection of daily fresh catch of seafood  
Japanese ginger, soy, wasabi

8 USD per person

- Themed stations can be taken only as a supplement to coffee break and meals
- Duration of food service during coffee breaks being 30 minutes and meals 90 minutes

## THEMED STATIONS

### **Waffle Station**

Belgian waffle

Assorted fruit compotes, whipped cream

Maple syrup, accompaniment jams and preserves

Chocolate and vanilla sauce

6 USD per person

### **Crepe Station**

Crepe

Assorted fruit compotes, whipped cream

Maple syrup, jams and preserves

Chocolate and vanilla sauce

6 USD per person

### **Carving Station**

Whole roasted grouper

Lemon butter sauce, tomato and caper salsa

10 USD per person

### **Tenderloin**

Mesclun, red wine reduction, gherkin, sour dough

Mustard selection, Pommery, Dijon, English

10 USD per person

- Themed stations can be taken only as a supplement to coffee break and meals
- Duration of food service during coffee breaks being 30 minutes and meals 90 minutes





Fantastic



**Theme Buffets**

## **ARABIC BUFFET**

### **Assorted cold mezzeh and arabic salads**

Hummus, mouttable, tabbouleh, fattoush  
Labneh with mint, baba ganoush  
Marinated olives, mudardara, assorted arabic pickles  
Prawn salad  
Cauliflower salad  
Beef salad  
Salad bar

### **Hot mezzeh**

Beef samosas  
Spinach fatayeer

### **Live station**

Chicken shawarma and condiments

### **Soup**

Oriental lentil soup  
Harira soup

### **Main course**

Lamb ouzi on oriental rice  
Chicken kabsa  
Mix grill: beef kebab, chicken kebab, lamb kebab  
Fish with cumin sauce  
Beef macaroni béchamel  
Vegetables tagen  
Oven roasted potatoes

### **Dessert**

Om ali  
Crème caramel  
Chocolate mousse cake  
Mouhalabia  
Awama  
Baklawa  
Fruit salad

Usd 65 per person

## **BARBEQUE BUFFET**

### **Starters**

Panzanella, cucumber, tomato, basil, virgin olive oil

Duck confit salad and liver pate station  
Caramelized onion, sour dough bread  
Herbs olive oil

Beetroot and goat cheese salad, thyme

Roasted pumpkin salad, balsamic vinegar, rosemary

Mixed garden green  
Assorted dressing with condiments

### **Soup**

Corn and bell pepper soup

### **Main course**

Barbeque station

Beef tenderloin  
Chicken satay  
Yellow fin tuna  
Salt water king prawns  
Grilled vegetables

Baked potato and sour cream  
Herb roasted vegetable and thyme  
Sweet mashed potato and parmesan  
Tanzanian sweet corn on the cob  
Steamed basmati rice

Black pepper sauce, lemon butter sauce  
Assorted mustards and ketchup  
Sea salt, crushed black lemon pepper and limes

**Hot buffet**

Chicken fricassee, capers  
Pan-fried grouper, black olives, tomato  
Beef lasagna  
Sautéed carrots and parsley

**Desserts**

Strawberry cheesecake  
Chocolate mud cake  
Black forest  
Vanilla cream brûlée  
Berry frangipane  
Seasonal sliced fruits

65 USD per person

## INTERNATIONAL

### **Salads**

Chicken, bell pepper, marinated apricot salad

Seafood salad with avocado

Thai beef salad with crisp noodles

Niçoise

Roast pumpkin, rosemary

Pickled beetroot, dill and grain mustard

Pasta salad, black olives and sun-dried tomatoes

Hummus

Salad bar, selection of lettuce, vegetables and assorted dressing

### **Soup**

Carrot soup

### **Main course**

Pan seared red snapper, citrus caper salsa

Chicken fricassee, mushroom, caper

Grilled beef tournedos, rosemary sauce

Ratatouille

Cauliflower, tomato, thyme

Butter tossed garden vegetables

Potato with leeks

Butter and herb rice

### **Dessert**

Walnut chocolate brownies

Marble chocolate mousse

German apple crumble

Cardamom crème brûlée

Linzer torte

Tropical fruit salad

47 usd per person

## DELUXE INTERNATIONAL

### **Salads**

Beef salad, lime, mint dressing  
Smoked chicken, mango salad  
Calamari salad, scallion, sesame chili dressing  
Mix seafood salad, zanzibar spiced dressing  
Kachumbari  
Beef carpaccio, olive oil, parmesan  
Baked beetroot, goat cheese, walnut  
Greek salad, feta cheese  
Salad bar, selection of lettuce, vegetables and assorted dressing

### **Soup**

Chicken broth, spring vegetables  
Pumpkin soup, rosemary

### **Main course**

Mediterranean seafood stew, chili, basil  
Roast chicken, red wine sauce  
Rosemary marinated beef tenderloin  
Glazed carrots tossed with dill  
Spinach and mushroom gratin  
Aubergine and zucchini parmegiana  
Wok tossed leafy vegetables  
Moroccan vegetable tagine  
Garlic mashed potato  
Green pea pulao

### **Dessert**

Apple pie  
Mango mousse  
Citrus cheese cake  
Opera  
Pineapple cake  
Crème caramel  
Oumalee  
Tropical fruit salad

58 USD per person

## INDIAN

### **Salads**

Mahi tikka salad-*fish salad with spices*  
Papdi chaat-*wheat crisp in chutney*  
Jheenga, shimla mirch ka salad-*prawns and bell peppers salad*  
Dahi bhalla-*lentil dumplings in yogurt*  
Chutney wale dum aloo-*potato in spiced chutney and masala*  
Cucumber and dill  
Sliced green salad  
Kabuli chana chaat-*chickpea salad*  
Salad bar, selection of lettuce, vegetables and assorted dressing

### **Soup**

Tamatar dhania shorba-*tomato soup with fresh coriander*

### **Main course**

Murgh methi-*chicken simmered with fenugreek*  
Lamb korma-*lamb cooked with cashewnut and onion*  
Goan fish curry-*fish simmered in coastal indian sauce*  
Baingan bhartha-*aubergine with north indian spices*  
Vegetable makhni-*spring vegetables in tomato sauce*  
Palak makkai-*corn with spinach*  
Paneer lababdar-*cottage cheese with onion and tomato*  
Dal tadka-*tempered yellow lentil*  
Jeera pulao-*basmati rice with cumin*

### **Dessert**

Gulab jamun-*cottage cheese dumplings in sugar syrup*  
Rasmalai-*poached cottage cheese dumplings in saffron milk*  
Kesari kheer-*saffron flavored rice pudding*  
Assorted indian barfi-*assorted indian sweets*  
Gajjar halwa-*carrot pudding*  
Fruit salad

43 usd per person

## DELUXE INDIAN

### Salads

Murgh tikka salad-*chicken salad with indian spices*  
Papdi chaat-*wheat crisp in chutney*  
Mahi tikka salad-*fish salad*  
Samudri chat-*assorted seafood salad, indian spices*  
Aloo chaat-*potato in spiced chutney and masala*  
Dahi bhalla-*lentil dumplings in yogurt*  
Sliced green salad  
Kabuli chana chaat-*chickpea salad*  
Salad bar, selection of lettuce, vegetables and assorted dressing

### Soup

Dal aur subz ka shorba-*lentil and vegetable soup*  
Gosht aur pudiney ka shorba-*lamb and mint soup*

### Main course

Murgh makni-*chicken cooked in tomato sauce*  
Kheema mattar-*minced lamb with green peas*  
Tawa machli-*pan fried fish*  
Jheenga hara pyaaz-*prawns with spring onion*  
Lehsooni dal tadka-*yellow lentil with garlic*  
Palak paneer-*cottage cheese with spinach*  
Ghobi matter-*cauliflower with green peas*  
Bhindi do pyaza-*okra with onion and spices*  
Aloo jeera-*potato with cumin*  
Makkai pulao-*basmati rice with corn*

### Dessert

Gajar halwa-*carrot pudding*  
Gulab jamun-*cottage cheese dumplings in sugar syrup*  
Rasgulla-*poached cottage cheese dumplings in sugar syrup*  
Shrikhand-*ogurt in saffron*  
Assorted indian barfi-*assorted indian sweets*  
Kesari kheer-*saffron flavored rice pudding*  
Jalebis-*crisp indian sweet*  
Rasmalai-*poached cottage cheese dumplings in saffron milk*  
Fruit salad

56 usd per person



## ORIENTAL

### **Salads**

Thai shrimp salad  
Poached calamari and celery salad  
Grilled beef with lemon grass salad  
Crunchy vegetable with sweet chili dressing  
Green beans with sesame dressing  
Somtum  
Glass noodle with mango  
Thai pomello salad  
Salad bar, selection of lettuce, vegetables and assorted dressing

### **Soup**

Chicken sweet corn soup

### **Main course**

Chicken, green thai curry  
Fish with mint leaf and black pepper sauce  
Slice beef, ginger and scallion  
Potato, tamarind chili sauce  
Vegetable harmok  
Braised eggplant szechwan style  
Stir fried seasonal vegetable  
Vegetable singapore noodles  
Steamed rice

### **Dessert**

Apple and peach tart  
Sacher  
Mango mousse  
Bread and butter pudding  
Tropical fresh fruit salad  
Chocolate pot de crème

48 usd per person

## DELUXE ORIENTAL

### **Salads**

Tiger prawn, japanese ginger dressing  
Calamari salad, thai red chili and garlic  
Chinese roast chicken salad, star spice dressing  
Assorted maki roll  
Thai beef salad, celery, mint and bell peppers  
Somtam  
Crispy noodle, sweet chili dressing  
Chinese sugar snap, cherry tomato and brown garlic dressing  
Lettuce and seaweed, japanese mirin and apple dressing  
Salad bar, selection of lettuce, vegetables and assorted dressing

### **Soup**

Seafood mushroom with coriander  
Vegetable hot and sour

### **Main course**

Prawn, red thai curry  
Steam fish, black bean sauce  
Stir fried beef, celery and oyster sauce  
Chicken, hot bean sauce  
Tofu, chinese cabbage  
Braised okra in garlic chili sauce  
Wok tossed leafy vegetables  
Seasonal vegetables, thai green curry  
Steam rice  
Vegetable rice noodle

### **Dessert**

Coconut mousse cake  
Cinnamon milk tart  
Chocolate and vanilla eclair  
Crème brûlée  
Lemon meringue pie  
Mango cheese cake  
Warm spiced apple crumble  
Tropical fruit salad

58 usd per person

## SWAHILI

### **Salads**

Saladi ya sangara na viazi vitamu-*nile perch with sweet potato salad*  
Saladi ya kuku wa makange-*chicken salad*  
Saladi ya pweza wa kuchoma-*barbeque octopus salad*  
Kachumbali ya maembe mabichi-*green mango kachumbari salad*  
Saladi ya ndizi mbivu za kukaanga na chachandu ya maembe-*banana plantain salad*  
Saladi ya mapera chichi na nyanya mbivu-*swahili avocado and tomato salad*  
Saladi ya mchicha na mayai ya kuchemsha-*spinach salad with boiled eggs*  
Saladi ya viazi mbatata-*zaramu potato salad*  
Salad bar, selection of lettuce, vegetables and assorted dressing

### **Cold sauces**

Chachandu-achari ya mbilimbili, *assorted swahili chutney*  
Achari ya maembe-*sosi za pilipili ya kupika, raw mango pickle, chili sauce*

### **Soup**

Mchemsho wa mgombe-*swahili fish broth*

### **Main course**

Mishikaki choma ya ng'ombe-*char grilled beef skewers*  
Pemba samaki na mchicha na nyanya chungu-*fish stew with spinach and brinjal*  
Kuku wa mchuzi wa nazi-*swahili coconut chicken curry*  
Majani ya maboga kwa nazi-*coconut pumpkin leaves*  
Ndizi mshale na njegere-*grilled banana and green peas*  
Bamia za kukaanga na nyanya-*sauteed okra with fresh tomato*  
Viazi vitamu vya kuchemsha-*boiled sweet potato*  
Wali wa nazi na hiriki-*coconut and cardamom rice*

### **Dessert**

Swahili coconut cake  
Fresh fruit salad  
Ice-cream  
Peanut kashata-*swahili peanut fudge*  
Mashikio, kaimati, visheti-*assorted sweet wheat crisps*

42 usd per person

## DELUXE SWAHILI

### Salads

Saladi ya firigisi, viazi na uyoga-*filigisi choma with potato and mushroom salad*  
Saladi ya makange ya kuku-*chicken salad*  
Saladi ya pweza ya kizanzibari-*zanzibarin octopus salad*  
Saladi ya nyama ya kusaga-*swahili minced meat salad*  
Kachumbari ya mananasi-*pineapple kachumbari*  
Saladi ya kabegi-*ndimu na pilipili, mafia island spicy cabbage salad*  
Saladi ya viazi vitamu-*sweet potato salad*  
Saladi ya maboga-*pumpkin salad*  
Salad bar, selection of lettuce, vegetables and assorted dressing

### Cold sauces

coconut pilipili sauce-*swahili coconut and chili sauce*  
swahili mango chutney  
achari ya matunda-*mixed fruit pickle*

### Soup

mchemsho wa kuku-*Swahili chicken broth*  
supu ya viazi vitamu-*sweet potato soup*

### Main course

Ndizi nyama-*green banana and beef stew*  
Kuku choma-*swahili barbeque chicken*  
Pwezza wa kukaanga na chachandu-*braised spiced octopus*  
Samaki changu wa kukaanga-*fried whole baby snapper*  
Magimbi na njegere kwa nazi-*coconut yam and peas*  
Matembele ya karanga-*peanuts sweet potato leaves*  
Chapati za kuchoma-*pan fried swahili bread*  
Mchuzi wa nyanya chungu-*white brinjals stew*  
Muhogo wa nazi-*root cassava with coconut*  
Pilau ya mboga mboga-*vegetable pilau*

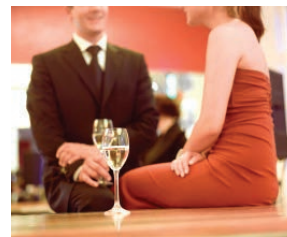
### Dessert

Swahili coconut cake  
Ice-cream  
Peanut kashata-*swahili peanut fudge*  
Kashata za ufuta-*swahili sesame fudge*  
Kashata za nazi-*swahili coconut fudge*  
Slice fruit salad  
Kaimati, mashikio, visheti-*assorted sweet wheat crisps*

52 usd per person



Exquisite



**Beverages**

*Estimate 12 USD per  
person billing on actual  
consumption  
or  
Open bar per person:  
8 USD per hour*

**BEVERAGE PACKAGE - 1**

Soft drinks, water, packed juices

Coca Cola  
Coca Cola Light  
Sprite  
Fanta Orange  
Club Soda Krest  
Bitter Lemon Krest  
Stoney Tangawizi  
Tonic Water Krest

Apple Juice  
Orange Juice  
Passion Fruit Juice  
Pineapple Juice  
Mango Juice

Dasani Still Water  
Safari Sparkling Water

Available on consumption

*Estimate 25 USD per  
person billing on actual  
consumption  
or  
Open bar per person:  
First hour: 15 USD  
Second and additional  
hours: 10 USD per hour*

**BEVERAGE PACKAGE - 2**

Soft Drinks, Water, Packed Juices,  
Beer, House Wine

**Local beer - Please select Four**

Kilimanjaro Lager, Safari, Serengeti  
Castle Lager, Tusker Lager, Ndovu  
Tusker Lite, Castle Lite

**Imported Beer - Please select One**

Peroni, Heineken

**House White Wine - Please select One**

*Spier Signature - South Africa*

Sauvignon Blanc  
Chardonnay  
Chenin Blanc

**House Red Wine - Please select One**

*Spier Signature - South Africa*

Cabernet Sauvignon  
Merlot  
Pinotage  
Shiraz

**Soft drinks & water**

Coca Cola, Coca Cola Light  
Sprite, Fanta Orange  
Bitter Lemon, Club Soda Krest  
Stoney Tangawizi, Tonic Water Krest

Red Bull Energy Drink

Dasani Still Water  
Safari Sparkling Water

**Juices**

Apple, Orange, Passion Fruit  
Pineapple, Mango

*Estimate 30 USD per person billing on actual consumption  
or  
Open bar per person:  
First hour: 17 USD  
Second and additional hours: 13 USD per hour*

**BEVERAGE PACKAGE -3  
BASIC BAR**

**Local beer - Please select Four**

Kilimanjaro Lager, Safari, Serengeti  
Castle Lager, Tusker Lager, Ndovu  
Tusker Lite, Castle Lite

**Imported Beer - Please select One**

Peroni, Heineken

**Spirits**

Vodka Smirnoff  
Gin Gordon's  
Rum Bacardi Superior  
Whisky J&B  
Bourbon Jim Bean  
Brandy Viceroy  
Amarula Liquor

**House White Wine - Please Select One**

***Spier Signature - South Africa***

Sauvignon Blanc  
Chardonnay  
Chenin Blanc

**House Red Wine - Please select One**

***Spier Signature - South Africa***

Cabernet Sauvignon  
Merlot  
Pinotage  
Shiraz

**Soft drinks and Energy drink**

**Still and Sparkling water**

**Packed Juices**

Available on consumption



*Estimate 36 USD per person billing on actual consumption  
or  
Open bar per person:  
First hour: 20 USD  
Second and additional hours: 16 USD per hour*

## **BEVERAGE PACKAGE - 4 INTERNATIONAL BAR**

### **Local beer - Please select Four**

Kilimanjaro Lager, Safari, Serengeti  
Castle Lager, Tusker Lager, Ndovu  
Tusker Lite, Castle Lite

### **Imported Beer - Please select One**

Peroni, Heineken

### **Spirits**

Vodka Smirnoff, Vodka Russian Standard, Gin Gordon's  
Gin Tanqueray, Rum Bacardi Superior, Rum Captain Morgan  
Tequila Jose Cuervo Gold, Whisky Red Label,  
Whisky Johnnie Walker Black Label  
Bourbon Jack Daniels, Irish Whisky Jameson  
Single Malt Whisky Glenfiddich 12 Years  
Cognac Hennessy VSOP, Baileys Liquor

### **Sparkling Wine**

Marquis de la tour Brut

### **White Wine - Please select Two**

#### ***Spier Signature - South Africa***

Sauvignon Blanc  
Chardonnay  
Chenin Blanc

### **Red Wine - Please Select Two**

#### ***Spier Signature - South Africa***

Cabernet Sauvignon  
Merlot  
Pinotage  
Shiraz

### **Soft drinks and Energy drink, Still and Sparkling water Packed Juices**

*Estimate 46 USD per person billing on actual consumption*  
*or*  
*Open bar per person:*  
*First hour: 25 USD*  
*Second and additional hours: 21 USD per hour*

## **BEVERAGE PACKAGE - 5 PREMIUM BAR**

### **Local beer - Please select Five**

Kilimanjaro Lager, Safari, Serengeti  
Castle Lager, Tusker Lager, Ndovu  
Tusker Lite, Castle Lite

### **Imported Beer - Please select One**

Peroni, Heineken

### **Spirits & Liquors**

Vodka Smirnoff  
Vodka Russian Standard Original  
Vodka Belvedere  
Gin Gordons  
Gin Tanqueray  
Gin Bombay Sapphire  
Rum Bacardi Superior  
Rum Captain Morgan  
Rum Captain Morgan Black  
Rum Myer's Rum  
Whisky Johnnie Walker Red  
Whisky Johnnie Walker Black Label  
Whisky Chivas Regal  
Bourbon Jack Daniels  
Irish Whisky John Jameson  
Single Malt Whisky Glenfiddich 12 Years  
Single Malt Glenmorangie original 10 yrs  
Tequila Jose Cuervo Gold  
Tequila Patron Reposado  
Cognac Hennessy VSOP  
Amaretto Di Saronno  
Cointreau  
Tia Maria  
Amarula  
Baileys  
Campari

**Sparkling Wine**

Marquis de la tour Brut, France, Spain

**White Wine - Please select Two**

*Spier Signature - South Africa*

Sauvignon Blanc

Chardonnay

Chenin Blanc

**Red Wine - Please Select Two**

*Spier Signature - South Africa*

Cabernet Sauvignon

Merlot

Pinotage

Shiraz

**Soft drinks and Energy drink**

**Aqua Panna Still and San Pellegrino Sparkling water**

**Packed Juices**



**Audio Visual**

**Presentation accessories**

Flipchart Stand, pad and pens	25
Pin Boards for posters	35
Wireless laser Pointer/Clicker	30

**Audio equipment**

PA System Kibo Ball room w/ 18 Bose ceiling speakers incl. 2 wireless mics	250
PA System Marquee w/ 12 Bose ceiling speakers incl. 2 wireless mics	250
PA System Zanzibar room w/6 Bose speakers incl. 2 wireless mics	200
Small PA System / Background music incl. 1 wireless mic	100
Professional podium with microphones on stand (PA)	150
Wireless microphones for discussion and Q&A	40
Table top Microphone for high table	40
Lapel Microphone / Country Man	50
Cable Microphone	20
Microphone Snake cable	50
Speakers, mixer, amplifier	160
CD / DVD Player	40
Dedicated technician for your event – up to 8 hrs	100
Dedicated technician for your event – over 8 hrs	150
DJ Music, 4 to 5 Hrs – includes equipment	400
Dance floor	200
Stage –price per section of 1mt x 2mts, steps included	25

**Video equipment**

Standard LCD projector	100
LCD multimedia projectors (3000 ANSI- LUMENS)	150
LCD short throw multimedia projector - HDMI Connection	200
LCD Multimedia projector (5000 ANSI - LUMENS)	550
Large Frame/Draped projection screen	350
Tripod Projection Screen	50
46" LED Screens with stand	250
51" - 55" LED Screens with stand	400
63" LED Screen, HDMI Connection with stand	550
Blu-ray DVD player	100
HDMI Seamless 4 x 4 Switcher	130
HDMI Splitter 2 x 8 Outputs	70
VGA splitter & cable for simultaneous projections to two screens	50
Comprehensive and Seamless Presentation switch (VGA & HDMI)	125

**Telephone equipment**

Extension & phone for internal calls	<i>On request – Free of charge</i>
Conference call - Full duplex speaker phone	200
Video conference	<i>Based on client's requirement</i>

**Computer equipment**

Laptop/Desktop computer for documentation/internet	200
Heavy Duty black & white Printer	400
Color laser printer	500
Internet Switches and Routers	80
Networking for Printing and Internet (IT Technician)	100
CD Burning, cover printing & casing	30

**Other services**

Documentation / Rapporteur	400
Professional press box for media crew (TV)	100
Full Day audio session recording and archiving on CD	275
Presentation resolution photos & reports on CD	150
Digital Video Coverage (One Camera)	400
Video Lights on stands 800 Watts	75
Audio/Video Splitter 12 channels	80
Simultaneous Interpretation Services	<i>Based on client's requirement</i>
Power Generators on Standby (+fuel) on site	<i>Based on client's requirement</i>

To insure proper availability of equipment, please confirm your requirements 48 hours in advance