



MALAMALA

BEACH CLUB
FIJI

BANQUET KIT
CATERING & BEVERAGE MENU

FOOD OPTIONS

OPTION 1 FORK AND WALK CANAPES

Selection of International and South Pacific hot and cold appetisers served by wait staff

30 minutes (select 5 light items)	FJD\$38 per person
60 minutes (select 5 light and 2 substantial items)	FJD\$48 per person
90 minutes (select 5 light and 5 substantial items)	FJD\$58 per person

OPTION 2 SHARED TABLE PLATTERS (minimum 20 pax) **FJD\$70** per person

Dine the Fijian way with platters served in the middle of the table to enjoy family-style. Menu includes:

1. SALADS AND SIDES (select 3 items)
2. SIZZLING WOK or HOT POTS (select 3 items)
3. BBQ GRILL (select 4 items)
4. SWEET CART (select 1 item plus tropical fruits)

OPTION 3 BEACH STALLS - LIVE STATIONS (minimum 75 pax) **FJD\$90** per person

Inspired by Fiji's roadside BBQ stands, this popular option features a chef at each hot station cooking and serving food for guests. Menu includes:

1. SALADS AND SIDES (select 3 items)
2. SIZZLING WOK and/or HOT POTS (select 4 items)
3. BBQ GRILL (select 4 items)
4. SWEET CART (select 3 items)

OPTION 4 SET COURSES – SEATED (80 pax) 3 courses **FJD\$150** per person

SERVING STYLE 1 (Alternate drop) – Kitchen prepares 50% of each course (two choices per course), dishes are served alternately to guests at the table.

SERVING STYLE 2 (Pre-ordered) – A guest list is prepared in advance with a pre-selection of the client's choices for each course. This style of service provides each guest with their exact choice; however a table seating plan and guest selection must be provided before arrival on-island (at least 2 weeks in advance).

OPTION 5 MORNING OR AFTERNOON TEA

Select 2 items
with tea and coffee station **FJD\$28** per person

Select 4 items
with tea and coffee station **FJD\$34** per person

SPECIAL DIETARY REQUIREMENTS

- Our chefs are trained and versed in most food intolerances, food allergies, religious and vegetarian/vegan requests.
- Many of our dishes are prepared gluten-free (GF) as standard, with vegetarian (VEG) and nut inclusions (NUT) clearly stated.
- Guests with severe immune or anaphylactic reactions to food including coeliacs and those with nut allergies are encouraged to communicate their needs directly with the Executive Chef before their arrival on-island.
- All chicken, lamb and beef is 100% Halal-certified.
- Most vegetarian dishes can be prepared as vegan (VEGAN) and/or Jain (JAIN) on request in advance.

FORK AND WALK CANAPES (OPTION 1)

LIGHT CANAPES

SEAFOOD

- FISH KOKODA SHOTS**
cured fish in coconut salsa **GF**
- PRAWN KOKODA SHOTS**
cured prawns in coconut salsa **GF**
- SEAFOOD MARGERITA**
grilled seafood in lemon seawater **GF**
- PANKO CRAB BALLS**
paw paw aioli
- IKA VAKALOLO**
charred fish in coconut milk **GF**
- SALT AND PEPPER FRIED SQUID**
passionfruit mayonnaise **GF**
- TUNA SASHIMI POKÈ** toasted sesame seeds and gingered tamari **GF**
- COCONUT FRIED PRAWNS**
sweet mango aioli
- GRILLED OCTOPUS** kumquat and ginger salad and seaweed ponzu **GF**
- SEAFOOD BAHJIA DUMPLINGS**
tamarind chutney **GF**

MEATS

- MOCHIKO FRIED CHICKEN**
toasted sesame sauce **GF**
- SATAY CHICKEN SKEWERS**
coconut peanut sauce **GF**
- VIETNAMESE CHICKEN WINGS**
sweet chilli and garlic sauce **GF**
- LAMB KOFTA** spice minted yoghurt **GF**
- BEEF SLIDER** spiced bacon jam **GF**
- SMOKED CHICKEN SLIDER**
sweet mango mayonnaise
- PORK BAO BUN** papaya hoisin sauce
- CUMIN LAMB FLATBREAD**
cucumber raita
- VEGETARIAN**
- BA'RA LENTIL DUMPLINGS**
tamarind chutney **GF**
- SPINACH BAHJIA DUMPLINGS**
mango aioli **GF**
- 'PALUSAMI' ARANCINI** poached taro leaves and rice with chilli chutney
- EGGPLANT AND FETA FLATBREAD**
tamarind chutney
- POTATO AND EGGPLANT FLATBREAD**
masala curry
- BABY BRUSCHETTA**
balsamic reduction

SUBSTANTIAL APPETISERS

Slightly heavier starters, designed to sustain guests over a longer period

SEAFOOD

- IKA VAKALOLO** poached fish, fried taro, coconut milk **GF**
- MASALA FRIED FISH**
turmeric rice, tomato salsa **GF**
- COCONUT FISH CURRY**
steamed rice, fruit chutney
- SESAME-CRUMBED PRAWNS**
soba salad, lime dressing
- KERALA PRAWN CURRY**
steamed rice, tamarind chutney
- THAI PRAWN AND FISH CAKES** atchara papaya salad, sweet chilli chutney
- BBQ REEF FISH** sweet and sour sauce, fresh pineapple

MEATS

- GRANDMA'S CHICKEN CURRY**
steamed rice, fruit chutney **GF**
- BUTTER CHICKEN CURRY**
steamed rice, fruit chutney **GF**
- GRILLED LEMONGRASS CHICKEN**
tropical slaw **GF**
- COCONUT PERI PERI CHICKEN**
tropical slaw **GF**
- BEEF VINDALOO**
steamed rice, fruit chutney **GF**

- COCONUT BEEF RENDANG**
steamed rice, fruit chutney **GF**

- LAMB KORMA**
steamed rice, fruit chutney **GF**

- BRAISED LAMB SHANKS**
mashed root vegetable, guava jus **GF**

- BRAISED PORK ADOBO** steamed rice **GF**

- ROASTED PORK BELLY**
sweet potato, apple chutney

VEGETARIAN

- POTATO EGGPLANT WEDDING CURRY**
steamed rice **GF**

- CAULIFLOWER AND PANEER CURRY**
steamed rice **GF**

- MASALA TEA CHICKPEA CURRY**
steamed rice **GF**

- TREEFRUIT SAMOSA** minted yoghurt

- SPICY KUNG PAO NOODLE STIR FRY**
roasted nuts

- CLASSIC NOODLE STIR FRY**

- LEMONGRASS AND GINGER STIR FRY**
steamed rice

- GRILLED MISO EGGPLANT**
crumbled feta

- CHIPOTLE CAULIFLOWER STEAKS**
hummus

TABLE PLATTERS AND BEACH STALLS (OPTIONS 2&3)

SALADS AND SIDES

GREENS SALAD GF, VEG

spinach, ferns, sea grapes, tomato salsa, coconut milk

TRADITIONAL FISH KOKODA GF

lemon-cured Spanish Mackerel in freshly squeezed coconut milk, sea grapes and tomato salsa

MALAMALA BEACH CLUB SALAD GF

smoked chicken, avocado, salad greens, sesame dressing

TROPICAL SALAD GF VEG

young coconut, pineapple, melons, fresh herbs

ROOT VEGETABLE SALAD GF, VEG

seasonal starches, lemon mayonnaise dressing

PASSIONFRUIT SLAW GF, VEG

cabbage, carrot, fresh herbs, passionfruit, mayonnaise

THAI BEEF NOODLE

grilled beef slices, coriander, ginger and chilli dressing

SEA PRAWN CAESAR

grilled prawns, lettuce leaves, parmesan, anchovy, egg

LOADED SWEET POTATOES

bacon jam, mozzarella cheese, yoghurt, salsa

JACKET BBQ POTATOES GF VEG

fresh chives, Greek-style yoghurt

EGG FRIED RICE GF VEG

HOT POTS

ALOO BAIGAN WEDDING CURRY GF, VEG

classic Fijian potato and eggplant curry

GRANDMA'S CHICKEN CURRY GF

boneless chicken, fresh curry leaves, tomato, coconut milk

LAMB ROGAN JOSH WITH PUMPKIN GF

boneless lamb in a sweet and sour curry sauce

BUTTER CHICKEN IN

TIKKA MASALA GRAVY

tandoori-infused boneless chicken with creamy curry sauce, sweet mango chutney

COCONUT RENDANG

OF BEEF AND POTATO GF

boneless beef, freshly grated coconut, coconut milk

BRAISED PORK ADOBO GF

boneless pork belly in coconut vinegar and soy

BBQ GRILL

MISO BLACKENED EGGPLANT GF, VEG

eggplant halves brushed with white miso, tahini yoghurt

CHIPOTLE CAULIFLOWER STEAKS GF, VEG

spiced pepper and lime marinated cauliflower, coconut sambal

CHEESE, RICE AND BEAN BURRITO VEG

paneer cheese, mozzarella, spiced rice and beans in tortilla

BULGOGI BEEF BURRITO

braised spiced beef, rice, kimchi, Korean BBQ sauce

BEEF AND BACON SLIDER

local beef pattie, salad, espresso bacon jam

LEMONGRASS PEANUT CHICKEN GF

boneless chicken marinated in herbs, peanut satay

COCONUT PERI PERI CHICKEN GF

spicy chicken on-the-bone, coconut sambal

IKA VAKALOLO FISH

braised fish fillets in ginger, tamarind and turmeric coconut sauce

BLACKENED FISH TACO

spiced fish fillet, tropical slaw, guacamole, sour cream

TURMERIC, GARLIC AND BUTTERED FISH

spice-marinated local fish cutlets, kecap manis butter

CUMIN AND GHEE SQUID

spice-marinated squid, mint and coriander chutney

ORANGE AND STAR ANISE OCTOPUS

slow-roasted local octopus, citrus vinaigrette

STICKY PORK RIBS GF

slow-cooked pork-on-the bone, honey papaya hoisin sauce

SIZZLING WOK

CLASSIC STIR FRY VEG

seasonal vegetables, baby corn, shiitake, oyster sauce

KUNG PAO CHICKEN

fresh pineapple, tomato, Sichuan spices, dried chilli

MONGOLIAN LAMB

capsicum, cabbage, hoisin stir fry sauce

CANTONESE BEEF

fresh tomato, Asian greens, Cantonese BBQ sauce

SWEET AND SOUR MOCHIKO PORK

crispy boneless pork, pineapple and tomato sauce

LEMONGRASS, BASIL AND COCONUT FISH

grilled boneless fish, local greens, fresh coconut sauce

SWEET CHILLI AND BASIL PRAWNS

capsicum, local greens, sweet chilli and lime sauce

TABLE PLATTERS AND BEACH STALLS (OPTIONS 2&3)

SWEETS CART

FIJIAN CASSAVA CAKE

FIJIAN BANANA CAKE

CHAI SPICED CARROT CAKE

FRESH TROPICAL FRUIT CUTS **GF**

FRESH TROPICAL FRUIT SKEWERS **GF**

CHOCOLATE CARAMEL BROWNIES

COCONUT HONEY PIE

ROCKY ROAD BROWNIE

FIJIAN DONUTS tossed in cinnamon sugar

VUDI VAKASOSO plantain banana in coconut **GF**

LOCAL ICECREAM CART

SET COURSES (OPTION 4)

APPETISERS

PLANTATION BRUSCHETTA **VEG**

roasted pumpkin, basil, goat's cheese, fragrant tomato salsa, balsamic reduction, garlic flatbread

VEGETARIAN KOKODA **GF, VEG, DF**

eggplant, ferns, sea grapes, tomato salsa, coconut milk

FIJIAN KOKODA **GF, DF**

lemon-cured Spanish Mackerel in freshly squeezed coconut milk, sea grapes and tomato salsa

YELLOWFIN TUNA POKÉ **GF**

seasoned seaweed, sushi rice, caviar, garlic aioli

PRAWN AND BASIL RICE PAPER ROLL **GF, NUT, DF**

peanut sauce, nam jim dressing

VODKA-CURED PEARL MEAT **GF**

atchara pickled papaya, passionfruit ponzu

SMOKED CHICKEN SALAD **GF, NUT, DF**

heart of palm, ferns, green papaya, roasted cashews, coconut chimichurri

MOCHIKO FRIED CHICKEN

kimchi slaw, toasted sesame paste

CHICKEN CAESAR SALAD

hydroponic cos lettuce, grilled chicken, spiced bacon jam, toasted baguette, poached egg, charred lemon, parmesan

SPICED BA'RA LENTIL DUMPLINGS

GF, VEG

pickled slaw, tamarind chutney, mint yoghurt

TREEFRUIT SAMOSA **VEG**

tomato salsa, sweet mango chutney

SICHUAN PEPPER SQUID **GF, DF**

lightly dusted in rice flour, with citrus ponzu and chilli aioli

SMOKED OCTOPUS **GF**

atchara pickled papaya, masala pea besan, charred citrus

SEAWATER POACHED AND ROASTED PORK BELLY **GF, DF**

plantain puree, pickled fern, spiced bacon rum jam

SPICED FISH ROTI TACOS

guacamole, slaw, yoghurt, spiced tomato salsa

MAIN COURSE

VEGETARIAN

SPICED LENTIL-STUFFED EGGPLANT **VEG**

breadfruit mash, mint chimichurri, crumbled paneer cheese

ALOO BINDI **VEG**

crumbed okra, crushed turmeric potatoes, fried chickpeas, pickled ferns, tomato salsa, masala besan paste

MUSHROOM PILAU **VEG, GF**

grilled mushrooms, wilted ferns, pilau risotto, lemon-scented oil, ambarella chutney

MEAT AND SEAFOOD

CHARCOAL BBQ CHICKEN **GF**

herb-marinated chicken on the bone, sweet potato puree, grilled zucchini, sweet mango chutney, chicken jus gras

LEMONGRASS CHICKEN **GF**

pickled papaya, quinoa bean salad, satay peanut sauce

PADDOCK AND REEF **GF**

local-farmed beef, grilled sea prawns, Paris mash, smashed green peas, spiced rum bacon jam

BRAISED BEEF SHORT RIB **GF**

local-farmed beef, sweet potato mash, bundled vegetables, port jus gras

SMOKED LAMB SHANK

roasted vegetables, rice pilaf, mint chimichurri, lamb jus

BRAISED CHICKEN MIGNON **GF**

bacon-wrapped boneless chicken thigh, cream cheese filling, baby potatoes, wilted greens, chicken jus

GRILLED PORK CHOP **GF**

maple-baked sweet potato, buttered broccoli, spiced apple chutney

RED PAPAYA FISH **GF**

grilled reef fish fillet, sesame-scented Asian vegetables, scented tea rice, papaya wedge, red papaya curry sauce

GRILLED SNAPPER WITH SAUCE VIERGE **GF**

grilled reef fish fillet, crushed potatoes, sautéed greens, fresh tomato salsa, beurre noisette

STEAMED FISH OF THE DAY **GF**

smashed cucumber, steamed jasmine, coriander and ginger salad, sesame soy broth

SET COURSES (OPTION 4)

DESSERTS

SORBET AND FRUITS **GF**

tropical fruit sorbet, fresh and macerated local fruits

COCONUT SUNDAE **GF**

coconut icecream, fresh tropical fruits, shaved fresh coconut, Pina Colada compote

GRILLED QUINOA CHOCOLATE BROWNIE

spiced blueberry compote, chocolate fudge, dark chocolate icecream

LYCHEE COCONUT PANNA COTTA

GF, VEGAN

silky, coconut custard infused with lychee, with nashi pear and lychee salad

COCONUT COUS COUS PUDDING

silky, cardamom and ginger cous cous, caramelised banana and pineapple, coconut shards, spiced passionfruit rum sauce

ROCKY ROAD BROWNIE

cherry compote, dark chocolate icecream

COCONUT HONEY TART

local icecream, caramelised coconut

GOLD RUSH SUNDAE

caramel and chocolate icecream, fresh honeycomb, chocolate marshmallow fudge

HUMMINGBIRD CAKE **NUTS**

pineapple, banana and coconut upside-down cake, cream cheese frosting, salted walnuts, candied pineapple

MORNING OR AFTERNOON TEA (OPTION 5)

Choose a selection of sweet or savoury dishes, includes tea and brewed coffee station

SWEET

CARDAMOM CHOC CHIP COOKIE

FIJIAN CASSAVA CAKE

FIJIAN BANANA CAKE

CHAI SPICED CARROT CAKE

CHOCOLATE CARAMEL BROWNIES

COCONUT HONEY PIE

ROCKY ROAD BROWNIE

FIJIAN DONUTS IN CINNAMON SUGAR

FRESH TROPICAL FRUITS GF

SAVOURY

SPINACH BAHJIA DUMPLINGS VEG

BA'RA LENTIL DUMPLINGS GF, VEG

VEGETABLE RICE PAPER ROLLS GF, VEG

PRAWN RICE PAPER ROLLS GF

CHOP SUEY SPRING ROLL VEG

CHICKEN CHOP SUEY SPRING ROLL

BEEF RENDANG MINI PIES

CHICKEN MORNAY MINI PIES

MOCHIKO FRIED CHICKEN

BEVERAGE PACKAGES

PRICES PER PERSON	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
SOFT DRINKS PACKAGE	FJ\$20	FJ\$25	FJ\$30	FJ\$35	FJ\$40
BRONZE PACKAGE	FJ\$50	FJ\$80	FJ\$95	FJ\$105	FJ\$120
SILVER PACKAGE	FJ\$65	FJ\$85	FJ\$96	FJ\$110	FJ\$125
GOLD PACKAGE	FJ\$80	FJ\$95	FJ\$115	FJ\$140	FJ\$160

BRONZE PACKAGE:

Choice of

One x Sparkling Wine
One x Rosé

Two x White Wines

Chardonnay
Sauvignon Blanc

One x Red Wine

Merlot

Also includes:

Fiji Bitter, Fiji Gold,
Coca Cola, Sprite, Fanta,
orange juice, pineapple juice,
bottled water

SILVER PACKAGE:

Choice of

One x Sparkling Wine
One x Rosé

Three x White Wines

Chardonnay
Sauvignon Blanc
Pinot Grigio

Two x Red Wines

Pinot Noir
Merlot

Also includes:

Fiji Bitter, Fiji Gold,
Coca Cola, Sprite, Fanta,
orange juice, pineapple juice,
bottled water

GOLD PACKAGE:

Choice of

One x Sparkling Wine
One x Rosé
One x Moscato

Three x White Wines

Sauvignon Blanc
Pinot Gris
Riesling

Two x Red Wines

Pinot Noir
Merlot

Also includes:

Fiji Bitter, Fiji Gold,
Coca Cola, Sprite, Fanta,
orange juice, pineapple juice,
bottled water

Additional option:

White or Red Sangria Carafe

BEVERAGE PACKAGE ENHANCEMENTS:

CLASSIC LOCAL SPIRITS
per person per half hour FJ\$30

CURATED COCKTAILS
per person per half hour FJ\$35

CHAMPAGNE
per person per half hour FJ\$50

SOFT DRINK PACKAGE:

Assortment of soft drinks:

Coca Cola, Sprite, Fanta,
orange juice, pineapple juice,
bottled water