



NB. Chairs stylist's own.

BANQUET KIT - CATERING & BEVERAGE MENU



MALAMALA
BEACH CLUB · FIJI

FOOD OPTIONS

All prices quoted are in Fiji dollars and include 14% Fiji Government taxes

M Option 1

Fork and Walk Canapes

Minimum 20 pax

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

30 minutes (select 5 light options)	FJ\$42 per person
60 minutes (select 5 light, 2 substantial items)	FJ\$52 per person
90 minutes (select 5 light, 5 substantial items)	FJ\$62 per person

M Option 2

Shared Table Platters

Minimum 20 pax

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

FJ\$75 per person

Salads and Sides	3 selections
Sizzling Wok or Hot Pots	3 selections
BBQ Grill	4 selections
Sweet Cart + Tropical Fruits	1 selection

M Option 3

Beach Stalls - Live Stations

Minimum 75 pax

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:

FJ\$95 per person

Salads and Sides	3 selections
Sizzling Wok or Hot Pots	4 selections
BBQ Grill	4 selections
Sweet Cart	3 selection

M Option 4

Set Courses - Seated

Minimum 80 pax

3 courses

FJ\$165 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).

M Option 5

Morning OR Afternoon Tea

Coffee and tea stations with choice of:

2 selections	FJ\$30 per person
4 selections	FJ\$36 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.

M Option 1

Fork and Walk Canapes

Minimum 20 pax

Light Canapes

Light bites designed to be easy eating for a cocktail function

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*

Ika Vakalolo
charred fish in coconut milk *GF*

Salt and Pepper Fried Squid
passionfruit mayonnaise *GF*

Coconut Fried Prawns
sweet mango aioli

Grilled Octopus
kumquat and ginger salad and seaweed ponzu *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*

Beef Slider
spiced bacon jam

Smoked Chicken Slider
sweet mango mayonnaise

Pork Bao Bun
papaya hoisin sauce

VEGETARIAN

Ba'ra Lentil Dumplings
tamarind chutney *GF*

Spinach bahjia Dumplings
mango aioli *GF*

Eggplant and Feta Flatbread
tamarind chutney

Potato and Eggplant Flatbread
masala curry

Vegetable Bruschetta
balsamic reduction

Substantial Appertisers

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

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 Beef Rendang
steamed rice, fruit chutney *GF*

Lamb Korma
steamed rice, fruit chutney *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*

Samosa minted yoghurt

Classic Noodle Stir Fry

Lemongrass and Ginger Stir Fry
steamed rice

Grilled Miso Eggplant
crumbled feta

M Option 2

Shared Table Platters

Minimum 20 pax

AND

M Option 3

Beach Stalls - Live Stations

Minimum 75 pax

SALADS AND SIDES

Greens Salad

spinach, ferns, sea grapes, tomato salsa, coconut milk **GF, VEG**

Traditional Fish Kokoda

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

Malamala Beach Club Salad

smoked chicken, avocado, salad greens, sesame dressing **GF**

Tropical Salad

young coconut, pineapple, melons, fresh herbs **GF, VEG**

Root Vegetable Salad

seasonal starches, lemon mayonnaise dressing **GF, VEG**

Passionfruit Slaw

cabbage, carrot, fresh herbs, passionfruit, mayonnaise **GF, VEG**

Thai Beef Noodle

grilled beef slices, coriander, ginger and chilli dressing

Sea Prawn Caesar

grilled prawns, lettuce leaves, parmesan, anchovy, egg

HOT POTS

Aloo Baigan Wedding Curry

classic Fijian potato and eggplant curry **GF, VEG**

Grandma's Chicken Curry

boneless chicken, fresh curry leaves, tomato, coconut milk **GF**

Lamb Rogan Josh With Pumpkin

boneless lamb in a sweet and sour curry sauce **GF**

Butter Chicken In Tikka Masala Gravy

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

Coconut Rendang of Beef and Potato

boneless beef, freshly grated coconut, coconut milk **GF**

Braised Pork Adobo

boneless pork belly in coconut, vinegar and soy **GF**

BBQ GRILL

Miso Blackened Eggplant

eggplant halves brushed with white miso, tahini yoghurt **GF, VEG**

Cheese, Rice and Bean Burrito

paneer cheese, mozzarella, spiced rice and beans in tortilla **VEG**

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

boneless chicken marinated in herbs, peanut satay **GF**

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

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

SIZZLING WOK

Classic Stir Fry

seasonal vegetables, baby corn, shiitake, oyster sauce **VEG**

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

SWEETS CART

Fijian Cassava Cake

Fijian Banana Cake

Chai Spiced Carrot Cake

Fresh Tropical Fruit Cuts **GF**

Chocolate Caramel Brownies

Coconut Honey Pie

Rocky Road Brownie

Vudi Vakasoso

plantain banana in coconut **GF**

Local Icecream Cart

M Option 4

Set Courses - Seated

Minimum 80 pax

APPETISERS

Plantation Bruschetta

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

Fijian Kokoda

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

Prawn And Basil Rice Paper Roll

peanut sauce, nam jim dressing **GF, NUT, DF**

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

pickled slaw, tamarind chutney, mint yoghurt **GF, VEG**

Vegetarian Samosa

tomato salsa, sweet mango chutney **VEG**

Sichuan Pepper Squid

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

Smoked Octopus

atchara pickled papaya, masala pea besan, charred citrus **GF**

Seawater Poached & Roasted Pork Belly

plantain puree, pickled fern, spiced bacon rum jam **GF, DF**

Spiced Fish Roti Tacos

guacamole, slaw, yoghurt, spiced tomato salsa

MAINS

VEGETARIAN

Spiced Lentil-Stuffed Eggplant

breadfruit mash, mint chimichurri, crumbled paneer cheese **VEG**

Aloo Bindi

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

Mushroom Pilau

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

MEAT AND SEAFOOD

Charcoal Bbq Chicken

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

Lemongrass Chicken

pickled papaya, quinoa bean salad, satay peanut sauce **GF**

Smoked Lamb Shank

roasted vegetables, rice pilaf, mint chimichurri, lamb jus

Braised Chicken Mignon

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

Grilled Pork Chop

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

Red Papaya Fish

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

Grilled Snapper With Sauce Vierge

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

Steamed Fish Of The Day

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

DESSERTS

Sorbet And Fruits

tropical fruit sorbet, fresh and macerated local fruits **GF**

Coconut Sundae

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

Chocolate Brownie

spiced blueberry compote, chocolate fudge, dark chocolate icecream

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



M Option 5

Morning OR Afternoon Tea

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

SWEET

Cardamon Choc Chip Cookie
Fijian Cassava Cake
Fijian Banana Cake
Chai Spiced Carrot Cake
Chocolate Caramel Brownies
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*
Beef Rendang Mini Pies
Chicken Mornay Mini Pies
Mochiko Fried Chicken

BEVERAGE OPTIONS

All prices quoted are in Fiji dollars and include 14% Fiji Government taxes

M Package Prices

Minimum 20 pax
for Package Pricing
to apply

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

M Beverage Packages

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