



# Private Dinner Menu Options 2022



Ocean Paradise is the ideal venue for private dinner & receptions. Our team is at your disposal to assist in the arrangement for your group's private dinner requirements.

### Our private dinner packages includes

Private Venue – Weather permitting & group size at our Mwimbi Beach Restaurant  
Alternative / back-up venues – Conference Centre Hall or Ocean Restaurant

Bar Services

Service Staff (Barmen & Waiters)

Basic Table Setup (Squire Tables)

Table linen

(White table cloths & table runner's blue, red or traditional kangas-mix colours)

Standard Glassware & Cutlery

Basic Centre Piece

### Additional Extras

**(Additional charges apply)**

Band, DJ & Entertainment

Floral Centre Piece

Round Tables

Décor & Lighting

Events Photographer

Accommodation Packages

### Take note

- Private Dinner Supplement will still be applicable on all accommodation packages i.e. on top of Half Board, Full Board & All Inclusive Packages.
- The private dinner packages does not include any drinks except if ALL dinner guests are on the all-inclusive accommodation package.
- Unless ALL guests of the dinner party are booked on the All Inclusive package, the All Inclusive package will NOT be available to such guests on the night of the event and ALL guests will be charged as per consumption and menu prices regardless which accommodation package they are booked on. Non-negotiable.
- Please contact us for more information on drink packages.
- 90% of guests for gala dinners must be in-house residents (guests staying at the hotel). 10% outside guests will be allowed subject to additional fee and ID (photo identification like National ID, Passport etc.) registration procedures.

## COCKTAIL CANAPE / BITES

**US22 per person supplement**

Chicken Lollipop with sweet chilly sauce  
Beef satay with peanut sauce  
Butterfly Breaded Shrimps  
Vegetable risotto balls with tomato sauce dip  
Mango and avocado bruschetta

**Includes:** 1 x alcoholic or 1 x non-alcoholic standard cocktail per person.

### Option 1 - BBQ BUFFET

**\$33 per person supplement**

**Minimum 15 persons**

#### SALADS

Assortment of Compound Salads & Starters

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#### SOUP

ZUCCHINI AND BUTTERNUT SQUASH SOUP

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#### SIDE DISHES

SCALLION MASH

Steamed rice

CHICK PEAS NAD TOMATO CURRY

MEDITERRANEAN GRILLED VEGETABLES

SPINACH FRIED RICE

PENNE MONTANARA

French fries

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#### LIVE GRILL

ARABIAN HERBED CHICKEN

OCTOPUS, calamari, prawns Shashliks

LAMB MISHKAKI

BEEF BOEREWORS-

DARNE OF KING FISH -

VEGETABLE BROCHETTE-

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#### Sauces for the grill

BBQ sauce, Pepper sauce, Lemon butter sauce.

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#### DESSERTS

Assortment of desserts & fresh cut fruits.

## Option 2 - Swahili - dinner menu

Minimum 30 persons

**US\$ 38 per person supplement**

### Soup

Orojo soup

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### Main course

Sheli Sheli and Arrow Root in yellow Curry  
Beef with green Banana  
Mahkande (bean and corn stew)  
Lamb Pemba Masala  
Vegetables with Spices and Grated Coconut (Vegetable Masala with Coconut)  
Zanzibar Chicken Pilao  
Mchicha with tomato (Spinach)  
Steamed Rice  
Ugali

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### Grill

Red Snapper Mishkaki  
(Tamarind sauce)  
Grilled Cassava

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### Salad

Swahili Chicken and Papaya Salad  
Ruccola with Coconut Chips  
Green bean and onion salad  
Green Swiss Chard with Coconut  
Watermelon Salad with Celery Nut Dressing  
kachumbari Salad  
Carrot with raisins  
Octopus Fried in Paprika and Lemon  
Fried Potato Chips  
Samosa, Kachori, Fish Cutlet  
Chutney  
Coconut Chutney, Mint Sauce, Tomato Chutney, Pineapple, Mango Chutney

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### Dessert

N'dizi no Kastad  
Mahamri  
Kashata za ufuta  
Visheti

Banan Tam  
Kaimati  
Spicy coconut cake  
Chapatti

## Option 3 - Hot and Cold Buffet Menu 1

Minimum 30 persons

**US\$ 38 per person supplement**

### Soup

Roast pumpkin and garlic soup

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### Cold starters

Roast beef glazed with hors-radish sauce

Chicken galantine

Spinach and fish roulade

Tomato mozzarella & cucumber with ranch dip

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### Fresh salads

Carrot salad with ginger and honey dressing on shredded lettuce

Waldrof salad

Pine apple coleslaw

Cut greens, Choice of dressing

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### Hot Dishes

Herb crust redsnaper fillet with creamy caper and shallot sauce

Chicken piccata with wild mushroom ragout

Grilled prime beef fillet with pepper corn sauce

Lamb Korma

Potato layonnaise with thyme

Garden vegetable sautéed with olive oil

Steamed basmati rice

Penne pasta Neapolitan

(Condiments and chutney)

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### Desserts

Chocolate moist cake

Passion fruit mousse

Dutch apple tart

Strawberry cheese cake with mix berry compote

Tropical fresh cut fruits

Vanilla ice cream

### Tea/ Coffee

## Option 4 - Hot and Cold Buffet Menu 2

Minimum 30 persons

**US\$ 45 per person supplement**

### Soup

Tomato and fennel soup scented with fresh rosemary

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### Cold starters

Smoked yellow fin reef tuna

Cold roast chicken breast with cocktail sauce

Poached tiger prawns on cold shashlic

Vegetable antipasti

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### Fresh salads

Carrot salad with ginger and honey dressing on shredded lettuce

Waldrof salad

Parisians potato & peas salad

Pine apple coleslaw

Grilled calamari and vegetable salad

Greek salad with feta and olives

Cut greens, Choice of dressing

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### Hot Dishes

Pan fried reef fish fillet with artichoke butter

Grilled calamari with caramelized onion

Chicken and mushroom pie

Roast Willington of beef , grilled pepper and tomato and red wine sauce

Lamb pempa masala

Roast herb potato

Garden vegetable sautéed with olive oil

Steamed basmati rice

Penne pasta in aurora sauce

Spinach au gratin

(Condiments and chutney)

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### Desserts

Chocolate moist cake

Passion fruit mousse

Dutch apple tart

Fruit trifle Alaska

Cream bruilee

Strawberry cheese cake with mix berry compote

Tropical fresh cut fruits

Vanilla ice cream

### Tea/ Coffee

## Option 5 - Hot and Cold Buffet Menu 3

Minimum 30 persons

**US\$ 50 per person supplement**

### Soup

Leeks and red lentil chowder

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### Cold starters

Home made Tuna carpaccio with rock salt and pepper  
Roast turkey galantine with marinated cherry tomatoes and basil  
Prawns and dill mousse crispy rosemary sticks  
Vegetable antipasti  
Fresh salads  
Apple and celery salad with walnuts  
Vinaigrette beetroot with fresh thyme and garlic  
Parisians potato & peas salad  
Roast chicken and pine apple salad  
Thai beef salad and grapefruit segments  
Grilled calamari and vegetable salad  
Fathoush salad  
Lebanese Cold mezza  
Cut greens, Choice of dressing

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### Hot Dishes

Pan fried reef fish fillet with artichoke butter  
Grilled calamari with caramelized onion  
Seafood termidore  
Stir fried pork slices with hot basil and thai herbs  
Baked Chicken and mushroom pie  
Roast Wellington of beef with red wine sauce  
Lamb pempa masala  
Roast herb potato  
Garden vegetable sautéed  
Steamed basmati rice  
Penne pasta in aurora sauce  
Mushroom & Spinach au gratin  
(Condiments and chutney)

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### Desserts

Chocolate moist cake  
Passion fruit mousse  
Dutch apple tart  
Fruit trifle Alaska  
White chocolate Swiss rolls

Cream bruilee  
Strawberry cheese cake with mix berry compote  
Tropical fresh cut fruits  
Vanilla ice cream

### Tea/ Coffee

## *Additional Extras*

Add any of the below carving station items to your selected menu

### *Carving station*

Roast duck @ US\$ 9 / person

Roast Beef @ US\$ 8 / Person

Whole Roast red snapper @ US\$ 8 / Person

Whole Roast Pork Ribs @ US\$ 10 / person

Whole roast lamb leg @ US\$ 9 / person

Whole roast chicken @US\$ 5/person

### *Lobster*

Full Lobster @ US\$ 25 / person

Slipper Lobster Tails @ US\$ 15 / person