Flying Fish Fiji





Stunningly situated on the water front with the lagoon pool meandering through the heart of the restaurant, the unique beach setting combines a spacious open deck with private booth seating to capture the beauty of the Fijian sunset, creating a spectacular backdrop for your special day. Acclaimed Chef, Restaurateur, Author, and TV presenter, Peter Kuruvita, known for establishing Sydney's award-winning Flying Fish Restaurant & Bar in 2004, brought his signature style to Sheraton Fiji Resort in 2008 with the opening of Flying Fish Fiji. Renowned internationally for its creative culinary dishes and stunning ambiance, Flying Fish offers inspirational flavours from across the world, uniquely blended with a wide array of fresh seafood. Different options are available, from exclusive use of the restaurant to an intimate dinner for two.

ABOUT PETER KURUVITA:

After 3 decades as an award-winning chef and restaurateur, Peter has now diversified his career to encompass the roles of TV presenter, author, industry speaker and restaurant consultant.

Peter is well known for his time at Sydney's iconic Flying Fish Restaurant & Bar which he opened in 2004, and successfully led the kitchen team as Executive Chef for 8 years.

Peter's love of the Pacific & passion for seafood led to the opening of Flying Fish at Sheraton Fiji Resort, in 2008 in partnership with Starwood Hotel group. The restaurant has recently been voted on TripAdvisor as one of the Top 10 Restaurants in the Pacific Region.

Peter's signature style of fresh quality seafood, stunning ambience and beachside locations can now be experienced in Australia at his latest restaurant partnership, Noosa Beach House with Sheraton Noosa Resort.

Peter's childhood experiences cooking with his Grandmother in the traditional kitchen of his ancestral home in Colombo, Sri Lanka inspired his first cookbook "Serendip – My Sri Lankan Kitchen" His next cookbook "My Feast with Peter Kuruvita" takes food lovers on a culinary and cultural journey through the island communities of Asia and the South Pacific.

Peter has now presented 3 TV series produced by The Precinct Studios for SBS Television, which air on many networks worldwide. His shows combine beautiful scenery with sensational local cuisine as he immerses himself in the cultures of the unique lands he travels through.

"My Sri Lanka with Peter Kuruvita" "Island Feast with Peter Kuruvita" "Mexican Fiesta with Peter Kuruvita"

To see the latest information on Events, World Expeditions culinary tours, Cooking classes, and Product range: www.peterkuruvita.com



Menu offerings

For intimate celebrations of 2-14 people, you and your guests are welcome to dine from the full Flying Fish a la carte menu, or select our renowned Flying Fish Degustation Menu.

For groups of 15-40 people, Flying Fish can provide a set menu. In consultation with the Chef, you can select two menu items from each course, and your guests can make their selection on the evening. Set menu's start from F\$140.00 for 3 courses.

For groups of 41 or more people, we recommend a set menu, served alternately. In consultation with the Chef, you can select two menu items from each course, and your guests will be served your selected meals alternately. Set menus start from F\$140.00 for 3 courses.

Canapes, you may choose to start your Flying Fish experience by having canapes served to your guests on the beachfront, while you are having photographs taken. Canapes start from F\$7.50 per piece.

Dining Locations

Flying Fish Restaurant consists of two unique dining spaces, the beachfront sand section and the poolside deck section. The beachfront sand section of the restaurant can seat up to 85 people, using the existing restaurant furniture, or up to 115 people with hired furniture (additional costs apply).

Exclusive use of the sand section requires a minimum spend on food & beverage of F\$22,500. The poolside deck section of the restaurant can seat up to 50 people using existing furniture, or up to 60 people with hired furniture (additional costs apply). Exclusive use of the poolside deck section requires a minimum spend on food & beverage of F\$10,000.

For the ultimate Flying Fish experience, we recommend exclusive use of the entire Flying Fish restaurant, including both the sand & poolside deck section. Exclusive use of the restaurant requires a minimum spend on food & beverage of F\$30,000. In addition to the minimum food & beverage spend, please consider your audio visual needs (sound system, special lighting), entertainment, theming/decorating and any other requirements, which will be at an additional cost.

Bookings for 2-22 people on the beachfront outside the restaurant are also available. This is a non-exclusive use, however an area will be privatised for your special dinner using potted palms & tiki torches. In addition to your food & beverage spend, a set-up fee of F\$300 will apply for 2 people, with additional guests being \$50 per person. In addition to this, for groups of 8 or more guests and above, a fixed audio visual fee for lighting & sound system of F\$950 will apply.

Restaurant reservations for 2 or more guests are also available on a non-exclusive basis. The maximum number per table is 14 guests, bookings above 14 guests will be split across multiple tables at the Restaurant Manager's discretion. Do note that if booking a table in the existing restaurant, no entertainment, amplified speeches or significant theming will be available out of courtesy to other diners.

All prices are inclusive of 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.



Beverage offerings

The full Flying Fish wine & beverage menu is available for your perusal. Our Restaurant Manager will work with you to select wines & beverages which suit your personal taste and complement your selected menu. Beverages can be served on a consumption basis, with your guests selecting their own beverages as required with a minimum bar spend. Alternatively, an hourly beverage package can be prepared for you & beverages will be served on a continuous basis for the duration of the package, at a fixed price.

Wedding Enhancements

Flying Fish existing dining chairs can be replaced with white covered banquet style chairs, in order to increase the seating capacity in either the beachfront sand or poolside deck section. The cost is F\$10 per chair. Coloured chair sashes can also be hired at the cost of F\$5 per chair. Table centre pieces can be coordinated through a local theming company, starting from F\$65 per set – fish bowl with shells & candle. Please let us know your look or theme, and we can request a personalised quote for you accordingly.

For Wedding parties choosing to take the entire Flying Fish Restaurant exclusively, the theming and entertainment options for you & your guests are endless and include, Tropical, Metallic, Rustic and Crystal themes.

3-Piece Acoustic Band – F\$2,500 (4 hours) 5-Piece Full Band – F\$4,500 (4 hours) iPod Connection cable, Mic & Speakers – F\$950 White draping of restaurant – from F\$550 Overhead fairy lights & white lanterns – from F\$750 DJ 4 hours – F\$1,750 (exclusive restaurant hire, or beachfront only) Polynesian dance & fire show – F\$1,500 Warrior escort (2) – F\$160 Warrior attack (2) – F\$250



Set Menu #1 \$140++ Per Person (Please pre select 2 items from each course)

Entrée

Smoked Eggplant, zucchini puree, pumpkin oil, sweet potato crisp & beetroot pulp or Local caught fish, vanilla-lemon granita, local radish & pickled vegetables or Seared yellow fin tuna, ruby grapefruit, pork crackle & black caramel pepper sauce or Australian Beef Tenderloin Carpaccio, red pepper puree, capers, parmesan reggano & sage oil

Mains

Aromatic Local Fish Curry, tamarind chutney, prawn & savoury lobster roll or Sesame crusted yellowfin tuna, nicoise salad, lemon oil & lemon cream or Pan fried cassava gnocchi, mushroom, tomato sugo, basil pesto & parmesan chard or Hazelnut crusted Mahi Mahi, crushed potato, local greens & grape citrus butter sauce

(All tables will get Flying Fish chips with chilli salt and mixed leaf salad)

Desserts

Fijian Experience - Whiye chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis

Coconut Rice Pudding, pal, sugar syrup, roasted pineapple and chilli salsa, lychee sorbet & mango gel

Mango bomb alaska with freeze dried fruits

Flying Fish Tasting Plate



Set Dinner Menu #2 \$155 ++ Per Person (Please pre select 2 items from each course)

Entrée

Funghi Aranchini, smoked eggplant, zucchini puree, pumpkin oil, sweet potato crisp & beetroot pulp or Beetroot cured Tasmanian Salmon, freeze dried mandarin, lemon segments & dill mayo or Seared Scallop, cauliflower puree, chorizo, burnt leek, red pepper aioli & truffle oil or Seared yellow fintuna, ruby grapefruit, pork crackle & black caramel pepper sauce or Australian Beef Tenderloin Carpaccio, red pepper puree, capers, parmesan reggano & sage oil

Mains

Aromatic Local Fish Curry, tamarind chutney, prawn & savoury lobster roll

or

Pan fried cassava gnocchi, mushroom, tomato sugo, basil pesto & parmesan chard

or

Roasted Australian Beef Tenderloin, mushroom duxelle, smoked pumpkin puree, baby vegetables & horseradish jus

or

Seared Salmon, fennel puree, potato puree, prawn & red onion chutney & salmon caviar

or

Crustaceans (When Available) (Extra Charge)

(All tables will get Flying fish chips with chilli salt and mixed leaf salad)

Desserts

Fijian Experience - Whiye chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis

Mango bomb alaska with freeze dried fruits

Chocolate fondant, chocolate soil, banana iecream & banana compote

Please let us know if there is a request for a vegetarian menu

Please advise your wait help should you have any dietary requirement that we may be of assistance.

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Degustation Menu \$149 ++ Per Person (Served in 6 courses)

Amuse Bouche

Beetroot cured Tasmanian Salmon, freeze dried mandarin, lemon segments & dill mayo

Seared yellow fintuna, ruby grapefruit, pork crackle & black caramel pepper sauce

Seared Scallop, cauliflower puree, chorizo, burnt leek, red pepper aioli & truffle oil

Choice of

Aromatic Local Fish Curry, tamarind chutney, prawn & savoury lobster roll

OR

150g Australian Beef Tenderloin, smoked pumpkin puree, baby spinach & cafe de paris butter

Fijian Experience - Whiye chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis

Marshmallow with Chocolate Sauce



Light Canape Menu \$7.50++ Per Piece (Please choose 6 items)

Braised lamb croquettes, rosemary aioli & baby herbs

Confit pork belly, nashi pear jelly, crackling & apple caramel sauce

Seared beef fillet, crostini, horseradish creme & sage oil

Confit duck, plum gel & baked wonton

Chicken satay, panko chicken, satay sauce, coconut with kaffir lime jelly

Flying fish fijian kokoda

Soy and ginger prawns withsesame aioli

Seared Scallop, smoked eggplant, cauliflower cream & chorizo

Scallop Ceviche, raspberrry vinigrette, crunchy apple & freeze dried raspberry

Fijian lobster, miso mayo & lemon

Crab fritters with fresh lemon

Burnt red onion, mushroom, feta, mascarpone, baby basil tartlet

Beetroot macarons with soft goat's cheese

Mozzarelle, cherry tomato, basil pesto, kalamata olive tartlet

Blue cheese & cauliflower soup, pine nut crumb and truffle oil

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Heavy Canape Menu \$11.00++ Per Piece (Please choose 6 items)

Calamari, lemon mayo & chilli salt

Tempura tiger prawns with curry leaf & black pepper sauce Beetroot cured salmon with freeze dried mandarin & lemon granita Pork belly lollipops, sweetcorn espuma, smoked popcorn & coriander Pulled pork slider, hoisin, miso mayo & rocket Braised beef short rib slider, chipotle mayo & watercress Mushroom aranchini, pesto & capsicum coulis Salt & pepper calamari with squid ink aioli Tempura fijian bug with aioli & micro salad Popcorn prawn with green tea chimmi churri Falafel with hummus, tabbouleh & lemon yoghurt

Brasied chicken spiced tostadas, sweetcorn salsa & guacamole

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Beverage Packages

Standard 3 Hours \$99++ FJD Per Person Additional \$10 ++ FJD Per Person for every additional hour

> Soft drinks, Fiji Water Fiji Gold Bottle Prosecco DOC Spumante Brut, IT Matua Marlborough Sauvignon Blanc, NZ Matua Marlborough Pinot Noir, NZ

Premium 3 Hours \$120++ FJD Per Person Additional \$20 ++ FJD Per Person for every additional hour

Soft drinks, Juices, Fiji Water, Pellegrino Sparkling Fiji Gold, Fiji Bitter, Fiji Premium Prosecco DOC Spumante Brut, IT Matua Marlborough Sauvignon Blanc, NZ Matua Marlborough Pinot Noir, NZ

Selected Cocktails and Long drinks for additional FJD50 per hour (Black Russian, Midori Splice, White Russian, Bloody Mary, Mudslide, Singapore Sling)

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ENQUIRY FORM

Name:
Contact Phone Number:
Email Address:
Number of Guests:
Requested Date of Function:
Requested Time of Function:
Set Menu 1 Set Menu 2 Canapes
Standard Beverage Package Premium Beverage Package
Theming Required: Yes No
Occasion:
Special Dietary Requirements:
Additional Comments:

Once you have completed this form please send it to

Weddings - fiji.weddings@sheraton.com Corporate/ Function - admin.salesfiji@starwoodhotels.com

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