

FIJI RESORT

Sheraton

# 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\$168.75 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\$168.75 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\$9.40 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



## Wedding Reception Flying Fish Restaurant

Allow our team to create an unforgettable celebration at Flying Fish restaurant for you and your guests.

#### Reception Package for up to 14 people.

#### Package Inclusions:

- Exclusive Use of Deck area
- 5-piece Canapes per person
- 6-Course Flying Fish Degustation Menu
- 4-hour Standard Beverage package
- Sound system, lighting and basic table centre pieces
- 1-Tier Wedding Cake 24cm round (cake topper not included)
- Personal meeting with couple & chef prior to wedding day

#### Additional people F\$395 per person

#### Terms & Conditions

Maximum number of people 30 with existing furniture to be utilised. No DJ or Band permitted at the restaurant.

Only iPod music allowed. Noise restrictions apply, music must conclude no later than 10:30pm. Further conditions may apply.

#### FJD\$10,900

Please note: Package prices quoted above are inclusive of Government Taxes and are subject to change by government regulations.

#### Reception Package for up to 30 people.

#### Package Inclusions:

- Exclusive Use of Deck area
- 5-piece Canapes per person
- 3-Course Set Menu#1 with 2 choices to select from
- 4-hour Standard Beverage package
- Sound system, lighting and basic table centre pieces
- 1-Tier Wedding Cake 35cm round (cake topper not included)
- Personal meeting with couple & chef prior to wedding day

#### Additional people F\$370 per person

#### Terms & Conditions

Maximum number of people 50 with existing furniture to be utilised. No DJ or Band permitted at the restaurant. Only iPod music allowed. Noise restrictions apply, music must conclude no later than 10:30pm. Further conditions may apply.

#### FJD\$13,900

Upgrade to Set Menu #2 for FJD\$375 Upgrade to Set Menu #3 for FJD562.50

Please note: Package prices quoted above are inclusive of Government Taxes and are subject to change by government regulations.



### Wedding Reception Flying Fish Restaurant-Exclusive

Allow our team to create an unforgettable celebration at Flying Fish restaurant for you and your guests.

#### Reception Package - Exclusive Use of Beachfront Sand Area for 50 guests.

#### Package Inclusions:

- Exclusive Use of Beachfront Sand Area
- 5-piece Canapes per person
- 3-Course Set Menu#1 with 2 choices to select from served as alternate drop
- 4-hour Standard Beverage package
- Sound system, lighting and basic table centre pieces
- 2-Tier Wedding Cake 24cm round and 16cm round (cake topper not included)
- Personal meeting with couple & chef prior to wedding day

Additional people F\$370 per person

#### **Terms & Conditions**

Maximum number of people 85 with existing furniture to be utilised, additional furniture can be hired to cater for up to 115 people. A DJ or Band can be arranged at additional cost. Noise restrictions apply, music must conclude no later than 10:30pm. Further conditions may apply.

#### FJD\$21,750

Upgrade to Set Menu #2 for FJD625 Upgrade to Set Menu #3 for FJD937.50

Please note: Package prices quoted above are inclusive of Government Taxes and are subject to change by government regulations.

#### Reception Package - Exclusive Use of Flying Fish Fiji.

#### Package Inclusions for 75 guests:

- Exclusive Use of both the Deck and Sand area.
- 5-piece Canapes per person
- 3-Course Set Menu#3 with 2 choices to select from served as alternate drop
- 4-hour Standard Beverage package
- Sound system, lighting and basic table centre pieces
- 2-Tier Wedding Cake 24cm & 16cm round (cake topper not included)
- DJ Package for 4 hours
- Personal meeting with couple & chef prior to wedding day
- Additional people F\$370 per person

#### Terms & Conditions

Maximum number of people 135 with existing furniture, additional furniture can be hired to cater for up to 175 people. Noise restrictions apply, music must conclude no later than 10:30pm. Further conditions may apply.

### FJD\$34,800

Please note: Package prices quoted above are inclusive of Government Taxes and are subject to change by government regulations.

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### Set Dinner Menu #1

(Please pre select 2 items from each course)

#### Entrée

Seared Yellow fin Tuna, ruby grapefruit, pork crackle & black pepper sauce

or

Seared Scallop, cauliflower puree, chorizo, burnt leek & truffle oil

or

Grilled Zucchini, eggplant puree, tomato compote, parmesan shards and beetroot sauce

### Mains

Confit Salmon, nicoise salad & Lemon vinaigrette

or

Peter Kuruvita's butternut squash pumpkin, yam curry & brinjal roti or

Slow Cooked Lamb Rump, parsnip puree, lentils & port jus

or

Pan fried Gnocchi, burnt butter, confit tomatoes & parmesan Reggano

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

#### Desserts

Coconut Rice Pudding, palm sugar syrup, coconut ice cream, mango jelly, passionfruit powder & pineapple

Deconstructed Pavlova

Trio of Flying Fish Dessert

Please advise your attendant should you have any dietary requirement that we may be of assistance. All prices are inclusive of 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars



### Set Dinner Menu #2

(Please pre select 2 items from each course)

### Entrée

Vodka-Beetroot Cured NZ King Salmon, citrus segments, pomegranate, dill mayo & miso glaze or

Seared Yellow fin Tuna, ruby grapefruit, pork crackle & black pepper sauce

or

Seared Scallop, cauliflower puree, chorizo, burnt leek & truffle oil

or

Grilled Zucchini, eggplant puree, tomato compote, parmesan shards and beetroot sauce

#### Mains

Confit Salmon, nicoise salad & Lemon vinaigrette

or

Peter Kuruvita's butternut squash pumpkin, yam curry & brinjal roti

or

Slow Cooked Lamb Rump, parsnip puree, lentils & port jus

or

Pan fried Gnocchi, burnt butter, confit tomatoes & parmesan Reggano

or

Seared Eye Fillet, horseradish puree, spinach, baby vegetables & red wine jus

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

#### Desserts

Coconut Rice Pudding, palm sugar syrup, coconut ice cream, mango jelly, passionfruit powder & pineapple

Deconstructed Pavlova

Trio of Flying Fish Dessert



### Set Dinner Menu #3

(Please pre select 2 items from each course)

### Entrée

Vodka-Beetroot Cured NZ King Salmon, citrus segments, pomegranate, dill mayo & miso glaze or

Seared Yellow fin Tuna, ruby grapefruit, pork crackle & black pepper sauce

or

Seared Scallop, cauliflower puree, chorizo, burnt leek & truffle oil

or

Chermoula Prawns with Green Tea-Chimichurri

or

Grilled Zucchini, eggplant puree, tomato compote, parmesan shards and beetroot sauce

#### Mains

Confit Salmon, nicoise salad & Lemon vinaigrette

or Peter Kuruvita's butternut squash pumpkin, yam curry & brinjal roti

or

Slow Cooked Lamb Rump, parsnip puree, lentils & port jus

or

Seared Eye Fillet, horseradish puree, spinach, baby vegetables & red wine jus

Trio of Crustaceans served with Citrus Salad (kg amount subject to change)

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

#### Desserts

Coconut Rice Pudding, palm sugar syrup, coconut ice cream, mango jelly, passionfruit powder & pineapple

Bomba Alaska with Vanilla Patisserie

Deconstructed Pavlova

Trio of Flying Fish Dessert

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 (Served in 6 courses)

Vodka-Beetroot Cured NZ King Salmon, citrus segments, pomegranate & dill mayo

Seared Yellow fin Tuna, ruby grapefruit, pork crackle & black pepper sauce.

Seared Scallop, cauliflower puree, chorizo, burnt leek & truffle oil

Sorbet of the day

#### Choice of

Confit Salmon, nicoise salad & Lemon vinaigrette

OR

Slow cooked Lamb Rump, parsnip puree, lentils & port jus

All spice Panacotta, salted caramel ice cream, popcorn praline and white chocolate shard

Rum Toasted Marshmallow with Fudge Sauce



### Canape Menu

(Please choose 5 items) Flying Fish Kokoda Grilled prawns with black pepper and curry leaf sauce Crostini of tomato, olive, Yarra valley feta Spiced tuna tartare on toasted brioche Pork belly, pineapple, palm sugar sweet chill dressing Coconut prawns, pineapple relish, chili and coriander Seared yellow fin tuna, pork belly, black pepper caramel



### **Beverage Packages**

### Standard

Additional FJD12.5 for every hour

Soft drinks, Fiji Water Fiji Gold Draft Yellowglen 'Yellow' Brut Cuvee, AUS Morton Estate Hawke Bay Sauvignon Blanc, NZ Matua Valley Hawkes Bay Merlot/ Cab, NZ

### Premium

Additional FJD51.25 for every hour

Soft drinks, Juices, Fiji Water, Pellegrino Sparkling Fiji Gold, Fiji Bitter, Fiji Premium Grant Burge Pinot Noir Chardonnay, AUS 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 Set Menu 3
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

fiji.weddings@starwoodhotels.com

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