

Flying Fish Tokoriki

Thank you for your interest in Flying Fish Restaurant, Sheraton Fiji Resort & Spa Tokoriki, This letter details Event Information & our reservation terms & conditions for all events at Flying Fish Tokoriki.

This letter forms an agreement between Flying Fish Restaurant & our guests. We ask you to read & understand our Terms & Conditions before entering into the contract.

Flying Fish Restaurant Tokoriki accommodates bookings of up to 9 guests; larger parties are welcome & can be catered for in specific sections of the restaurant in addition to private locations around the resort.

All bookings 9 guests or over are required to order from one of the set menus; variations can be arranged & will be priced accordingly.

For groups of more than 60 guests, only buffet will be served. Minimum 1 week notice is required to book any menus. All prices are tax inclusive.

PRICE GUIDE

All prices current as of October 2015 & are subject to change.

MENUS

3 Course \$198, 2 choice Menu \$190 (choice only applies to groups up to 40 persons) Please select 2 entrees or soup, 2 mains & 2 desserts

For groups of 40 persons or more it will be either a set menu or An alternate placement menu

FOR PARTIES UNDER 25 PERSONS

Guests may choose to have a reduced menu from our current A la carte menu Pre-selected 3 entrees, 3 mains, 3 desserts

Location of event will depend on group size and is subject to availability and requirements. Options may include Flying Fish, Pool bar & deck or Ballroom

TASTING MENU - \$188 Available for parties up to 20 guests

MAXIMUM 100 GUESTS FOR GROUP DINNERS

All prices are VIP

Sample menus attached may change due to seasonal & or logistical challenges



Canapés

Can choose from either a Flying Fish Canapé event package or Sala style which includes substantial size canapé options

FLYING FISH CANAPÉ

Choose From The Below Selection Of Canapés Price Per Individual Piece

\$9.00

Roast Beetroot, Persian Feta Mint, Paprika & Lavosh V

Spiced Vegetable Bhajiya, Pickled Cucumber, Chili & Lime Yoghurt V

Seafood Nigiri, Pickled Ginger, Ponzu Dressing

Seared Tuna, Ruby Grapefruit, Black Pepper Caramel

Tuna Or Mahi Mahi Tartare, Avocado & Wasabi, Black Sesame Seeds

\$11.00

Local Slipper Lobster & Cabbage Wonton, Ginger, Spring Onion & Sesame

Seared Scallop, Sweetcorn Puree, Ginger & Chili

Crispy Pork Belly, Sweet Chili & Peanut Caramel, Pineapple Relish

Roast Wagyu Sirloin, Chimichurri, Spring Onion & Coriander

King Prawn, Ginger & Chili Dressing

DESSERT CANAPÉ \$9.00

Lemon & Lime Miniature Tarts

Chocolate & Coconut Truffles

Peanut, Chili & Lime Nougat

FLYING FISH CANAPÉ

Sala Canapé Menu is a Latin American themed Canapé Option. These are more substantial size canapés & include sharing dishes.

Choose from the below selection priced For:

1hr service: \$78/per person choose up to 6 options

2hr service \$132/per person up to 8 options

Every 30 minutes after that: \$38/per person

Totopos with Guacamole & Salsa

Sweetcorn Fritters, Spiced Capsicum Relish, Aioli

Mahi Mahi Taco, Lettuce, Tomato & Salsa Verde

Chicken Tostada, Black Beans, Pickled onions & Habanero Aioli

Fried Chicken, Pickled Serrano Peppers, Chipotle Mayonnaise

Saffron & Green Pea's Arancini

Flying Fish Fries, Chilli Salt & Aioli

Mini Mexican Prawn Cocktail with Spring Onion, Chili & Lime

Lemon Grass Coconut Panna Cotta

Chocolate Rum & Walnut Truffles



3 Course Flying Fish Dinner Options

Pricing includes existing seating in Flying Fish depending on number of guest additional fees of \$35 apply for private set up.

ENTRÉE

Devilled Tuna, Crispy Pork Belly & Fire Roasted Chillies

Grilled Prawns, Mole Poblano, Tropical Salad

Slow Cooked Veal Fillet, Celery, Cucumber & White Truffle Dressing

Roast Beetroot, Persian Feta Mint, Paprika & Lavosh

Carpaccio of Wagyu Cipriani Sauce, Rocket & Reggiano

Slow Roast Pork Belly, Apple Cinnamon Sauce with Crispy Pork Skin

SOUP

Zucchini & Mint Velvet Soup with Ricotta & Black Truffle E/M

Pumpkin Soup with Crispy Olive Bread Croutons & Chives Sour Cream

MAINS

Peter Kuruvita's Fish Curry, Prawn Savoury Rolls, Steamed Rice

Local Spinach & Feta Raviolo, Spiced Carrots Puree, Pine Nut & Tomato Vinaigrette

Pumpkin Curry, Brinjal Roti & Parsley Maulum

Wagyu Tenderloin, Sundried Tomato Crust, Pan Fried Eggplant, Red Pepper Sauce

DESSERT

Chocolate & Hazelnut Pave, Caramel Puffed Rice, Banana Ice Cream

Fijian Vanilla Yoghurt Panna Cotta, with Tropical Fruits & Coconut Crunch

Passionfruit Curd Parfait, Pineapple & Basil, Coconut Sable

Almond & Raspberry Tart, Dried Figs, Vanilla Mascarpone

Poached Pears with Red Wine Reduction



Flying Fish Tasting Menu

Available for parties up to 20 guests Food only \$188 Matching wines available 5 course asting menu subject to change & seasonal variations.

ENTRÉE

Devilled Tuna, Crispy Pork Belly & Fire Roasted Chillies

Grilled Prawns, Mole Poblano Tropical Salad

Local Reef Fish Ceviche, Orange Vinaigrette Capers, Pickled Onion

CHOICE OF MAINS

Peter Kuruvita's Fish Curry with Prawn Savoury Rolls & Condiments

OR

Wagyu Tenderloin, Sundried Tomato Crust, Pan Fried Eggplant Red Pepper Sauce.

DESSERT

Chocolate & Hazelnut Pave with Caramelised Banana, Caramel Puffed Rice & Banana Ice Cream

Please Allow Minimum of 2 Hours for This Menu