

MELIÃ
ZANZÍBAR
TANZANIA

Welcome to the essence of Zanzibar

Location

Situated on the exotic spice island of Zanzibar, Meliá Zanzibar is contained within a beautiful 40 hectare estate providing spectacular, uninterrupted views of the magnificent Indian ocean. The resort offers a private beach of pearlescent white sand lapped by warm ocean waters. The island is ringed by a natural coral reef, making bathing and snorkeling a relaxing and safe experience.

Accommodation

Accommodation at Melia Zanzibar has been designed to offer the highest standards of European luxury ensuring that your stay is both personalized and memorable. As such, we offer five accommodation options ranging from private villas complete with their own beautiful gardens and breath-taking infinity pools, to romantic garden rooms decorated with ornate Zanzibari beds and equipped with exquisite bathrooms.

Services

6 different restaurants and 5 bars including the Gabi Beach Club, ideal for private parties on white sand. Spa and Gym with sauna, together with different sport activities. 5 Brand new and exclusive meeting facilities equipped with latest technology, together with an open air Amphitheatre with spectacular Ocean view. The main conference room has a total area of 250 m², daylight, no pillars and can hold up to 180 pax in theatre style. The African house building has a total of 4 rooms; 2 break outs and 2 secretariat offices, all with daylight.



Pool Bar

As relaxed as it sounds, the pool bar & restaurant is located alongside the main infinity pool, it is a perfect venue for light meals, sandwiches, Pizzas and snacks. The pool bar offers an extensive menu of cocktails, beers and other beverages.





Tamu Restaurant

Experience an exquisite a la carte Swahili fusion menu on the cliff with premium whiskey selection you will get the best views of the magnificent Indian ocean, both from its excellent indoor area and from the terrace.

Jetty lounge

JETTY

One of the landmarks of the Melia Zanzibar is the beautiful Jetty that transports you out into the Indian Ocean. At the end of your walk you will discover the Jetty Bar and Restaurant ready to welcome you for a pre and after dinner drinks and snacks. A journey through International cuisine with small portions from different countries will surprise you.





Library Bar

The Library Bar is close to the main restaurant and perfect for pre and after dinner drinks. As well different kind of cigars guests can get here. In the afternoon the bar offers tea and coffee.

Gabi Beach

The powder white sand of the Meliá Zanzibar private beach provides a dramatic natural entrance way to the resort's beautiful Gabi beach restaurant nestled quietly in the palm trees.

Feel the Beat, Have a Drink, Catch a Groove, grill menu in an informal atmosphere, chill out music and much more. About 900 meters from the Main Lobby, golf carts can take you to the Gabi. Comfortable sun loungers draped in soft towels are arranged under the palm trees to allow you to enjoy your "own piece of paradise". Beach volleyball, canoeing, and life jackets are available for guest use at the beach club.





Furaha and Maembe Garden

Two outdoor green areas where you can have the best experience for your event. Furaha garden with spectacular views to the Indian Ocean and Maembe Garden with a more private setting and next to our conferences area.

Restaurants & Bars

Melia Zanzibar offers you a good variety of bars and restaurants where to organise any lunch, dinner, cocktail, BBQ, party... just leave our team guide you around the property. Any special menu out of the All-Inclusive program will have a supplement.

SET MENU									
Where	Maembe Garden	Furaha Garden	Tamu	Jetty	Spices	Pool area	Gabi Beach	The Level 3 Bedroom Villa	Library
Minimun of people	30	30	25	20	30	20	30	-	-
Maximum of people	80	50	40	40	80	50	80	-	-
BUFFET									
Where	Maembe Garden	Furaha Garden	Tamu	Jetty	Spices	Pool area	Gabi Beach	The Level 3 Bedroom Villa	Library
Minimun of people	35	50	30	25	35	45	50	15	-
Maximum of people	300	120	100	70	200	120	250	30	-
COCKTAIL CANAPE									
Where	Maembe Garden	Furaha Garden	Tamu	Jetty	Spices	Pool area	Gabi Beach	The Level 3 Bedroom Villa	Library
Minimun of people	30	35	25	15	20	35	50	15	15
Maximum of people	200	150	70	30	50	150	200	40	40

Swahili buffet

Bread station

- Assorted of our bakery bread, mandazi, sesame breads, grissini sticks, French baguette, chapati

Starters

- Kachumbari
- Fish catless
- Coconut and corn salad
- Avocado and tomato salad
- Chicken and green papaya salad
- Okra salad
- Cucumber and mango salad

Salad bar / dressings / condiment

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

Soup

- Mix Zanzibar urojo

Live station

- Zanzibar pizza (beef, chicken, veg)
- Grilled fish ffilet
- Grilled octopus
- Beef mishkaki
- Chicken mishkaki
- Sauces: lemon butter sauce, pepper sauce, spicy sauce

Desserts

- Kaimati
- Vichetti
- Coconut balls
- Bread pudding
- Crème caramel
- Banana cake
- Fresh fruit cake

Chaffing dish

- Pilau rice with vegetables
- Swahili lamb masala
- Okra with tomato
- Vegetable curry
- Sautéed spinach
- Beans in coconut sauce

95\$

per person in all-inclusive

125\$

per person offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Mediterranean buffet

Bread station

- Focaccia, assorted of bread rolls, grissini sticks, French baguette

Starters

- Grilled chicken salad with pineapple
- Seafood salad with fresh coriander
- Beef salad with sesame seeds
- Eggplant and tomato salad
- Coleslaw
- Beetroot and feta cheese salad
- Avocado and mango salad
- Selection of cheeses

Salad bar / dressings / condiments

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

Soup

- Cream of chicken and sweet corn soup

Chaffing dish

- Creole rice
- Stir-fry calamari
- Moussaka
- Sautéed potato with curry leaves
- Roasted pumpkin with fried onion
- Ratatouille

Live cooking

- Grilled fish fillet
- Grilled chicken thighs with BBQ sauce
- Grilled beef steak
- Sauces: black pepper sauce, BBQ sauce, lemon butter sauce

Desserts

- Chocolate mousse
- Orange crème caramel
- Tiramisu
- Strawberry roulade
- Coconut tartelette
- Peanuts cashiatta
- Fresh fruits cuts

100\$

per person in all-inclusive

130\$

per person offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Barbeque buffet

Bread station

- Assorted of bread rolls, grissini sticks, French baguette

Starters

- Prawns salad with Basmati rice and eggs
- Grilled corn salad
- Fish salad with noodles
- Potato with lardon salad
- Chicken with tomato salad
- Greek salad
- Beans salad with cumin seeds

Salad bar / dressings / condiments

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

Soup

Creamy pumpkin soup

Chaffing dish

- Pilaf rice
- Seafood curry with coconut milk
- Beef ragout with baby vegetables
- Potato Dauphinoise
- Vegetable Florentine
- Green peas and chick peas stew

Live Station

- Grilled chicken thighs
- Grilled beef steak
- Roasted lamb leg
- Grilled cigale
- Grilled calamari
- Grilled octopus
- Sauces: lemon butter sauce, pepper sauce, spicy sauce

Desserts

- Passion mousse
- Strawberry cheese cake
- Caramelized eclairs
- Pineapple pie
- Chocolate cake
- Puis D' amour
- Fresh fruit cuts

100\$

per person in all-inclusive

135\$

per person offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Oriental Buffet

Bread station

- Assorted of bread rolls, grissini sticks, French baguette

Starters

- Chicken tikka salad
- Beef salad with coriander
- Rice and prawns salad
- Bottom artichoke salad
- Avocado and chick peas salad
- Potato and French beans salad

Salad bar / dressings / condiments

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

• Soup

Black lentil soup with cumin

Chaffing dish

- Seafood curry in coconut sauce
- Beef stew with baby potato
- Bhindi masala
- Yellow lentil fricassee
- Vegetable Chow Mein
- Steamed rice

Live station

- Grilled chicken thighs
- Grilled fish filet
- Roasted lamb leg
- Sauces: lemon butter sauce, pepper sauce, spicy sauce

Desserts

- Cinnamon catalan
- Mocca éclair
- Cashew nut cake
- Fruit pie
- Cinnamon crème brûlée
- Vanilla Swiss rolls
- Fresh fruits cuts

100\$

per person in all-inclusive

135\$

per person offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Taste of the world

Bread station

- Assorted of bread rolls, grissini sticks, French baguette

Starters

- Hummus
- Moutabal
- Babaganouch
- Mexican salad with beans and tuna
- German potato salad with chicken
- Swahili kachumbari salad
- Thai beef salad with roasted sesame seeds

Salad bar / dressings / condiments

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

Soup

Asian soup with chicken and noodles

Chaffing dish

- Octopus curry
- Dal makhani
- Potato Dauphinoise
- Sautéed spinach in coconut milk
- Garden vegetable
- Steamed rice

Fresh from Tandoor

- Naan bread
- Chicken tandoori

Live station

- Grilled beef skewer
- Grilled fish fillet
- Grilled seafood skewer
- Sauces: lemon butter sauce, pepper sauce, spicy sauce

Desserts

- Pineapple upside down
- Banana and coconut pie
- Nougatine cake
- Chocolate cake
- Plantain in coconut milk
- Crème caramel
- Fresh fruit cuts

100\$

per person in all-inclusive

140\$

per person offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Seafood buffet

Bread station

- Focaccia, assorted of bread rolls, grissini sticks, French baguette

Starters

- Fish terrine
- Octopus salad
- Pasta salad with tuna
- Baby calamari salad
- Avocado salad
- Green beans and egg salad
- Couscous salad with dry fruits

Salad bar / dressings / condiment

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

Soup

Seafood bouillabaisse

Chaffing dish

- Poulet Chasseur
- Beef stroganoff
- Cauliflower and potato curry
- Pumpkin gratin
- Sautéed vegetables with garlic
- Saffron rice

Live Station

- Grilled baby lobster
- Grilled fish filet
- Grilled calamari
- Grilled octopus
- Sauces: Garlic sauce, lemon butter sauce, spicy sauce

Desserts

- Butter Scotch profiterole
- Cinnamon crème caramel
- Moka cake
- Mixed fruit tartelette
- Red fruit Pavlova
- Black forest cake
- Fresh fruits cuts

120\$

per person in all-inclusive

150\$

per person offsite guest

Gala Buffet

Bread station

- Assorted of bread rolls, grissini sticks, French baguette

Starters

- Fattoush salad
- Hummus
- Moutabal
- Baba ghanoush
- Thai calamari salad
- Tuna salad
- Chicken and avocado salad

Salad bar / dressings / condiments

- Carrot, cabbage, tomato, cucumber, olives, sweet corn, chickpeas, gherkins

Soup

Cream of Dubary

Chaffing dish

- Prawns curry
- Octopus masala
- Mixed vegetable gratin
- Sautéed potato with onion and mushroom
- Red beans in coconut milk
- Steamed rice

Live station

- Grilled baby lobster
- Grilled chicken thighs
- Grilled beef steak
- Grilled fish fillet
- Grilled calamari
- Roasted lamb leg
- Sauces: lemon butter sauce, pepper sauce, spicy sauce

Desserts

- Passion fruit delice
- Vanilla panacotta
- Coconut mousse
- Red velvet cake
- White forest cake
- Linzer tart
- Chocolate tart
- Fresh fruit cuts

115\$

per person in all-inclusive

160\$

per person offsite guest

Canapes Menu



Hot canapés

- Chicken spring rolls
- Beef sausage in puff pastry
- Duck spring rolls with hoisin sauce
- Mini beef samoussa
- Coconut crusted prawns
- Ham croquette
- Chicken lollipop
- Crispy calamari rings
- Beef satay with peanut and coconut dip
- Mini pizza margarita
- Vegetable quiche

Cold canapés

- Prawns cocktail bouche
- Roast beef with horseradish mayonnaise
- Antipasti skewer
- Crispy tuna tartare
- Gorgonzola toast with tomato jam
- Mini capresse skewer
- Capsicum confit on toast

- Tomato bruschetta
- Brown toast with guacamole
- Cream cheese balls with herbs and sesame
- Mini avocado and mango skewer

Sweet canapés

- Mini puis d'amour
- Chocolate brownies
- Fruit tartelette
- Mini sponge coconut cake
- Profiteroles with vanilla cream
- Mini pineapple tarte tatin
- Flourless chocolate cake
- Strawberry Swiss rolls
- Mini orange madeleines
- Apple crumble cake

Choice of 6 canapés at **45\$**
per person

Free flow 1.5 hours
Minimum 20 persons

Canapes Menu 1

Cold canapes

- Avocado on grilled baguette
- Tomato bruschetta
- Eggplant confit on brown toast
- Roasted beef sandwich in baguette
- Mini stuffed bread rolls with chicken and mayonnaise
- Tuna ceviche
- Mushroom vol au vent

Hot canapés

- Chicken spring rolls
- Mini beef skewer
- Vegetable samosa
- Beef sausage in puff pastry
- Chicken wings breaded
- Mini spinach quiche
- Fish acra

Sweet items

- Choux with vanilla crème
- Fruits skewer
- Puit d'amour
- Mini fruit tarte
- Mini chocolate cake
- Napolitaine
- Mini coconut genoise cake

60\$

per person in all-inclusive

Canapes Menu 2

Cold canapés

- Prawns cocktail bouche
- Roast beef with horseradish mayonnaise
- Gorgonzola and tomato jam on toast
- Mini capresse skewer
- Capsicum confit on toast
- Tomato bruschetta
- Brown toast with guacamole
- Cream cheese balls with herbs and sesame
- Mini avocado and mango skewer

Hot canapés

- Chicken spring rolls
- Beef sausage in puff pastry
- Mini beef samoussa
- Ham croquette
- Chicken lollipop
- Crispy calamari rings
- Beef satay with peanut and coconut dip
- Mini margarita pizza
- Vegetable quiche

Sweet canapés

- Mini puis d'amour
- Chocolate brownies
- Fruit tartelette
- Mini sponge coconut cake
- Choux with vanilla cream
- Mini pineapple tarte tatin
- Strawberry Swiss rolls
- Mini orange madeleines
- Apple crumble cake

70\$

per person in all-inclusive

Canapes Menu 3

Cold canapés

- Prawns cocktail bouche
- Roast beef with horseradish mayonnaise
- Antipasti skewer
- Crispy tuna tartar
- Gorgonzola and tomato jam on toast
- Mini capresse skewer
- Capsicum confit on toast
- Tomato bruschetta
- Brown toast with guacamole
- Cream cheese balls with herbs and sesame
- Mini avocado and mango skewer

Hot canapés

- Chicken spring rolls
- Beef wraps with cheese
- Mini octopus shawarma
- Mini beef samoussa
- Coconut crusted prawns
- Ham croquette
- Chicken lollipop
- Crispy calamari rings
- Beef satay with peanut and coconut dip
- Mini margarita pizza
- Vegetable quiche

Sweet canapés

- Mini puis d'amour
- Chocolate brownies
- Fruit tartelette
- Mini sponge coconut cake
- Choux with vanilla cream
- Mini pineapple tarte tatin
- Flourless chocolate cake
- Strawberry Swiss rolls
- Mini orange madeleines
- Apple crumble cake

80\$

per person in all-inclusive

Tapas menu 1

Starters

- BBQ chicken wrap
- Vegetable spring rolls
- Avocado salad
- Beef samoussa
- Fried calamari rings
- Sauces: classic cocktail, tartar, sweet chili

Mains

- Vegetables fried rice
- Grilled chicken with homemade BBQ sauce
- Grilled fish filet with lemon butter sauce
- Teriyaki beef skewer
- Seafood with coconut sauce
- Eggplant confit

Desserts

- Cinnamon crème caramel
- Chocolate opera cake
- Butterscotch profiterole
- Fresh fruit cuts

90\$

per person in all-inclusive

105\$

per person offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Tapas menu 2

Starters

- Chicken spring rolls
- Vegetable samoussa
- Hummus
- Moutabal
- Octopus salad with paprika
- Spanish omelette
- Sautéed calamari
- Prawns cocktail
- Sauces: sweet chili, coconut chutney

Mains

- Seafood paella
- BBQ chicken wings
- Grilled beef with black pepper sauce
- Grilled tuna with soy sauce
- Lamb kofta
- Stir-fry octopus

Desserts

- Pineapple tart
- Black forest cake
- Vanilla crème caramel
- Fresh fruit cuts

90\$

per person in all-inclusive

105\$

per person in offsite guest

Set menu 1

STARTER

Fresh tuna ceviche with sundried tomato pesto

Tuna chunks mixed with olive oil, ginger, lime juice and tomato pesto

Or

Avocado and mango salad

With balsamic dressing

SOUP

St. Germain soup

PALATE CLEANSER

Pineapple and mint sorbet

MAIN COURSE

Grilled lobster with beurre blanc

Served with parsley rice and baby vegetables

Or

Grilled beef filet with truffle sauce

Served with pumpkin and potato mash and baby vegetables

Or

Spinach and cheese cannelloni

Served with cheese sauce

DESSERT

Chocolate degustation

85\$

per person in all-inclusive

105\$

per person in offsite guest

Set menu 2

STARTER

Beef tartare with moutard a L'ancienne

Beef cubes, onion, gherkin, capers, parsley and egg yolk
Or

Avocado and tomato tartare

With citrus dressing

SOUP

Cream of Dubary

PALATE CLEANSER

Hibiscus and ginger sorbet

MAIN COURSE

Grilled beef filet with black pepper corn sauce

Served with mash potato, spinach and baby vegetables
Or

Seafood skewer with citrus sauce

Served with steamed basmati rice and baby vegetables
Or

Beetroot Risotto

With blue cheese sauce

DESSERT

Cinnamon crème brûlée

With Vanilla ice cream

85\$

per person in all-inclusive

105\$

per person in offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Set menu 3

STARTER

Lobster carpaccio

With Thai dressing

Or

Beetroot carpaccio

With orange dressing and parmesan flakes

SOUP

Tomato and basil soup

PALATE CLEANSER

Lime sorbet

MAIN COURSE

Grilled Red Snapper with sea emulsion

Served with onion rice and roasted vegetables

Or

Teriyaki beef skewer

Served with vegetable fried rice

Or

Spinach tortellini

Cream or pesto sauce

DESSERT

Vanilla cheesecake

With red fruit compote

85\$

per person in all-inclusive

105\$

per person in offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

Set menu 4

STARTER

Tuna tataki

With soy and ginger sauce

Or

Quinoa salad

With black olive, vegetables and feta cheese

SOUP

Potage Parmentier

PALATE CLEANSER

Baobab sorbet

MAIN COURSE

Stuffed chicken with spinach cheese and herb sauce

Served with mash potato and baby vegetables

Or

Creamy Seafood risotto

With baby vegetables

Or

Potato and peas curry in coconut milk

Served with steamed rice, chapatti and mango pickle

DESSERT

Pineapple crumble

With vanilla ice cream

85\$

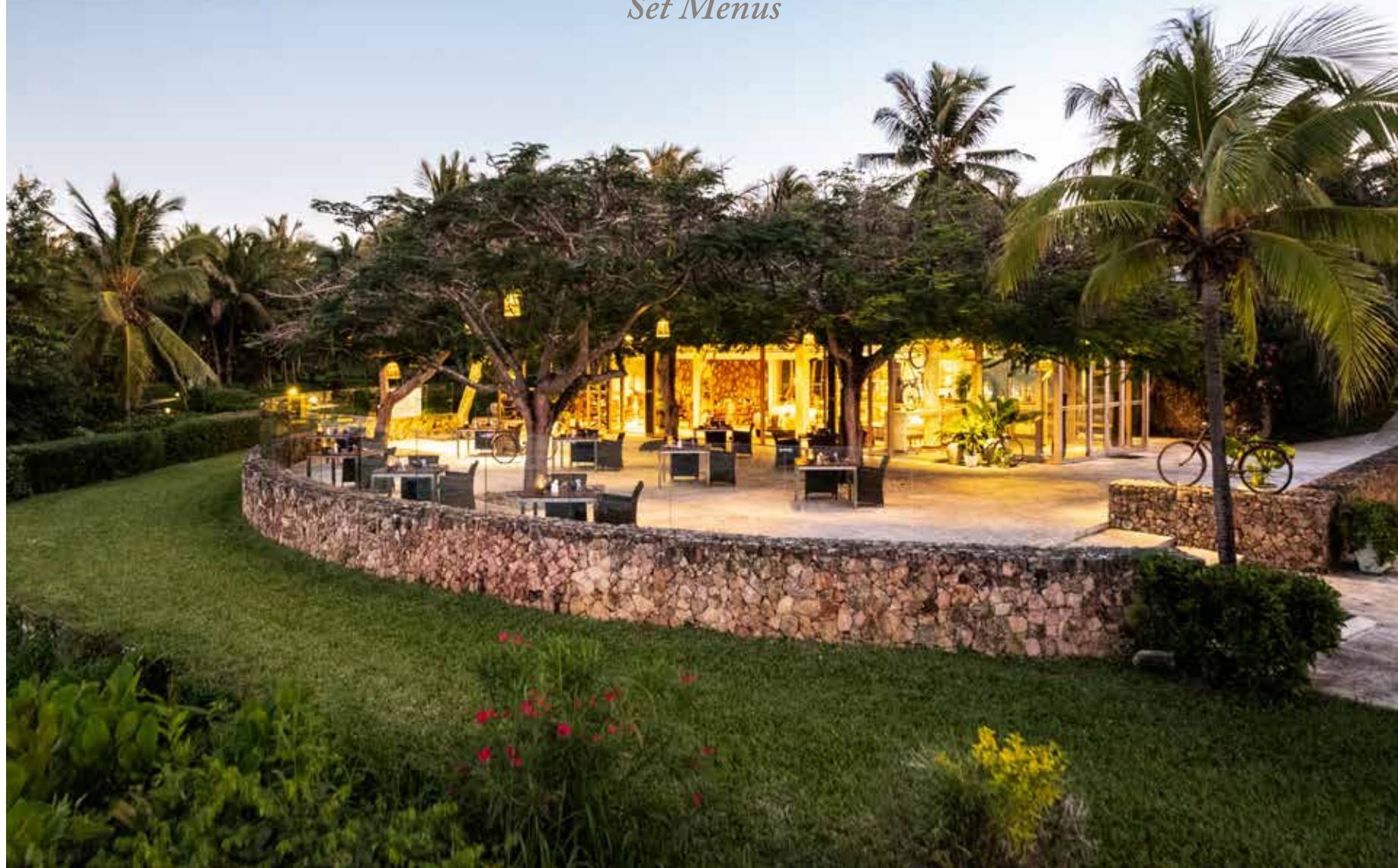
per person in all-inclusive

105\$

per person in offsite guest

All menus can be arranged in all outlets except Jetty restaurant which does not allow the BBQ option.

TAMU
Set Menus



Tamu Set menu 1

STARTERS

Pweza pweza | Karanga chutney

Crispy fried octopus with garlic and paprika served with peanut chutney

Or

Palm heart salad | orange dressing

Thin slice of palm heart marinated with olive oil, salt and pepper served with garlic croutons

SOUP

Creamy green banana soup with Zanzibari clams

Green banana cooked with onion, garlic and fresh clams

MAIN COURSE

Tuna biryani with kachumbari and homemade vegetable pickle

Fresh tuna cooked in an onion masala and layered in biryani rice

Or

Traditional Swahili chicken curry in coconut sauce

Chicken legs cooked in a curry sauce and coconut milk served with steamed rice, Chapatti, kachumbari and pickles

Or

African peanut butter stew with sweet potato and red kidney beans

Sweet potato and kidney beans cooked in a peanut sauce with coconut milk served with steamed rice, chapatti, kachumbari and pickle

DESSERT

Zanzibar spice crème brûlée with fenessi sorbet

Mixture of fresh cream and eggs with Zanzibar spice baked in low temperature

Or

Kinyasini Seasonal fresh fruits

Seasonal fruit cuts from the Kinyazini local village

85\$

per person in all-inclusive

105\$

per person in offsite guest

Tamu Set menu 2

STARTERS

Mahimahi carpaccio | Sundried tomato pesto

Thin cut of Dorado filet with lime, roasted garlic and sundried tomato pesto

Or

7- Colors salad | Feta cheese

Fresh garden salad with sweet potato, lettuce, pineapple, watermelon, Feta cheese, avocado, braised baby carrot and croutons

SOUP

Cream of sweet potato soup

Sweet potato cooked with onion, garlic and fresh cream

MAIN COURSE

Traditional swahili fish curry in coconut sauce

Fish filet cooked in a curry sauce and coconut milk served with steamed rice, Chapatti, kachumbari and pickles

Or

Zanzibar style lamb masala

Boneless meat cooked in a rich onion and tomato sauce served with steamed rice, chapatti, kachumbari and pickles

Or

Vegan potato and cauliflower curry in coconut milk

Potato and cauliflower cooked in a curry sauce with coconut milk served with steamed rice, chapatti, kachumbari and pickle

DESSERT

Banana and lemon pie with cardamom ice cream

Local banana cooked with lemon from our Melia garden

Or

Kinyasini Seasonal fresh fruits

Seasonal fruit cuts from the Kinyazini local village

85\$

per person in all-inclusive

105\$

per person in offsite guest



BAR & DRINKS

Open bar and after dinner drinks

Open Bar – 30,00 USD per person for 2 hours

Additional hour 10,00 USD per person

- Soft drinks
- Juices
- Local beers
- House red and white wine
- 3 alcoholic cocktails
- Tea & coffee

International Open Bar – 45,00 USD person for 2 hours

Additional hour 15,00 USD per person

- Soft drinks
- Juices
- Local beers
- House red and white wines
- 3 alcoholic cocktails
- House sparkling wine
- Selection of national and international spirits
- Tea & coffee

Cocktail Bar

Cocktail Bar – 15,00 USD per person for 1 hour

- Soft drinks
- Juices
- Local beers
- House red and white wines
- 2 alcoholic cocktails

Supreme Cocktail Bar – 35,00 USD person for 1 hour

- Soft drinks
- Juices
- Local beers
- House red and white wines
- 4 alcoholic cocktails
- House sparkling wine

Drinks during the dinner and during the open bar

Cognac & Brandies

- House Brandy
- House Cognac

Gin, Rum, Tequila & Vodka

- House London Dry Gin
- House Infused Gin
- House Premier Vodka
- House Vodka
- House Vanilla Vodka
- House Citrus Vodka
- House White Rum
- House Dark Rum
- House Spiced Rum
- House Silver Tequila

Whiskey

- House Whisky
- House Scotch's whisky
- House Whiskey

Liquors

- House Sambuca White
- House Limoncello
- House Wild Africa Cream
- House Mint cream

White Wine

- White Wine Chenin Blanc
- White Wine Sauvignon Blanc

House Red Wine

- Red Wine Shiraz (S. Africa)
- Red Wine Merlot (S. Africa)

House Rose Wine

- Rose Wine (S. Africa)

Mineral water, soft drinks, juices and Beer

- Selection of three local beers
- Still mineral water
- Sparkling mineral water
- Club Soda or Tonic water
- Orange or Lime Soda
- Coca Cola or Ginger Soda
- Coca Cola light
- Tomato juice or mixed fruit juice
- Orange, pineapple and apple juice

* Drinks included in the open bar may vary due to availability.

Drinks during the dinner and during the open bar premium

Cognac & Brandies

- Brandy Black & Gold
- House Cognac

Gin, Rum, Tequila & Vodka

- Premium Gordon's London Dry Gin
- House Infused Gin
- Smirnoff Red Vodka
- Smirnoff Vanilla Vodka
- Smirnoff Citrus Vodka
- New Grove White Rum
- Captain Morgan's Spiced Rum
- José Cuervo Dorado

Whiskey

- Johnnie Walker Red Label
- Famous Grouse Scotch Whisky
- Jim Beam

Liquors

- House Sambuca White
- House Limoncello
- House Wild Africa Cream
- House Mint cream
- Rum Palm Coconut

White Wine

- White Wine Chenin Blanc
- White Wine Sauvignon Blanc

House Red Wine

- Red Wine Shiraz (S. Africa)
- Red Wine Merlot (S. Africa)

House Rose Wine

- Rose Wine (S. Africa)

Mineral water, soft drinks, juices and Beer

- Selection of three local beers
- Still mineral water
- Sparkling mineral water
- Club Soda or Tonic water
- Orange or Lime Soda
- Coca Cola or Ginger Soda
- Coca Cola light
- Tomato juice or mixed fruit juice
- Orange, pineapple and apple juice

* Drinks included in the open bar may vary due to availability.

Entertainment

Live Band	Five piece band playing international music · 3hrs	600\$
Masai Show	Around 12 Masai. It will take around 30 minutes each show	250\$
Pole-Pole	2 piece band playing a cappella doing close ups around the tables · 1hrs	350\$
Trio Band	3 piece band, playing international music · 2hrs	450\$
DJ	For resident DJ · 2hrs	350\$
	For resident DJ · 3hrs	450\$
	For resident DJ · 5hrs	650\$
	For International DJ	900\$
	All DJ prices includes sound system	
Acrobatics	5 acrobats · 45 minutes (transportation included)	250\$
Tribal dance		275\$
Fire act		350\$
Taarab		425\$
Ngoma		425\$
Jungle concert		650\$

The conference package as follows for the guest staying with us:

45.00 \$ per person per day full day (2 Coffee - Breaks)

25.00 \$ per person per day half day (1 Coffee - Break)

For offsite guests that they are not staying with us, or possible groups in BB or HB:

75.00 \$ per person per day full day (includes: 2 Tea Breaks and Lunch plus Soft Drinks)

55.00 \$ per person per day half day (includes: 1 Tea Break and Lunch plus Soft Drinks)

Includes the following:

- Provision of welcome desk
- Coffee and tea break – (coffee/tea, fresh fruit juice and a selection of freshly baked pastries)
- Complimentary Audio Visual equipment includes Flip chart with paper and pens, LCD Projector and Screen.
- Room rental for main conference venue
- Bottle of water for each person during the conference
- Mints, note paper, pens and pencils

A photograph of a woman in a white lace dress holding a man's hand on a beach. She is smiling and looking back over her shoulder. The background shows a sandy beach and palm trees under a clear sky.

Other Services

Photographer

1 hour: 600\$ including VAT

Decoration

Standard decoration is included in price

- Tables and chairs with brown or white covers
- Candles on dining tables and cocktail tables
- Torches in garden and at the terrace

Asante Sana!

MELIÃ
ZANZÍBAR
TANZANIA