



GRAN MELIÁ

— ARUSHA —

TANZANIA

*CONFERENCE, EVENTS AND BANQUETS*



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01

Meeting  
& Conference

# MEETINGS & EVENTS

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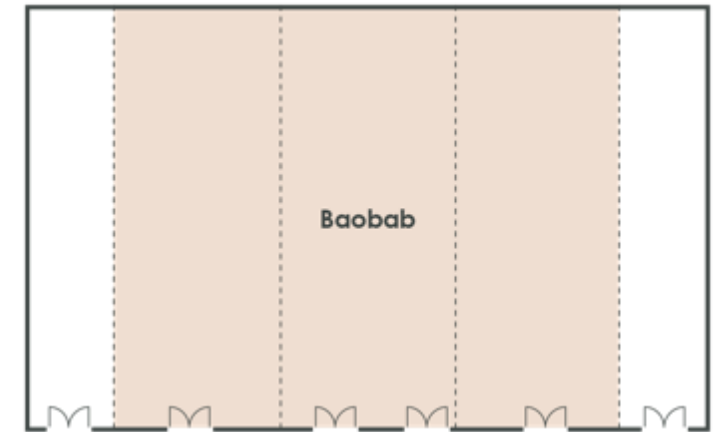
Gran Meliá Arusha boasts a State-of-the-Art Conference Centre. The Conference venues have been named after majestic African Trees.

**BOABAB BALL ROOM:** With a capacity of 600 people, this venue can be utilized as one main venue or three smaller venues. All sound proof with private entrance and ample pre-function spaces.

**MOPANE AND ACACIA:** Each with a seating capacity of 40 people. These venues can be opened into one main venue, with 80 people in theatre style.

**QUIVER & MPINGO:** Each with a seating capacity of 50 people. These venues can be opened into one main venue, with 100 people in theatre style.

**KIGELIA:** A set Boardroom with a seating capacity of 26 people. Due to the footprint of the hotel grounds, the property lends itself to great breakaway areas, with an African twist.



# MEETING ROOMS CAPACITIES

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Room	Area	Height	Cocktail	Theater	Classroom	Banquet	Boardroom	Cabaret	U-Shape	Buffet
Baobab	536,5	5	500	650	300	500	-	250	-	500
Baobab 1	175,75	5	150	100	100	160	60	65	60	160
Baobab 2	185	5	100	90	50	150	40	70	50	150
Baobab 3	185	5	100	90	50	150	40	70	50	150
Kigelia	94,5	3,4	-	-	25	-	25	-	23	-
Quiver	75	3,4	45	50	32	60	28	75	40	60
Mpingo	75	3,4	45	50	32	60	28	75	40	60
Quiver + Mpingo	150	3,4	100	100	64	100	50	90	65	100
Acacia	60	3,4	30	30	24	40	20	25	40	40
Mopane	60	3,4	30	30	24	40	20	25	40	40
Acacia + Mopane	120	3,4	75	60	50	60	40	45	45	60





# VENUE RENTAL

Without Event or conference package

Baobab: 3,000usd

Boabab 1: 1,000usd

Boabab 2: 1,000usd

Boabab 3: 1,000usd

Kigelia: 265usd

Quiver: 190usd

Mpingo: 190usd

Quiver and Mpingo: 380usd

Acacia: 175usd

Mopane: 175usd

Acacia and Mopane: 350usd

*Prices above are per room per day*

\*Additional Fee for **Wedding Events**: USD 500, to be added on top of the venue rental fee.

A coffee break supplement on top of rental is possible at 15usd per person in case an specific venue is needed



02

Conference  
packages



## CONDITIONS

- Prices are per person.
- Prices include VAT and service charge
- Half-day maximum 6 hours.
- Full-day maximum 9 hours.
- For Full day conference package only, extra hours will be charged with supplement, to be paid directly at the reception.
- Permanent service in the event room does not include permanent service staff.

# FULL DAY CONFERENCE PACKAGES

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## ENTRY LEVEL PACKAGE

**\$50 per person**

- Standard banquet equipment (flipchart, screen, projector, laser pointer, projector stand, stationary and pads)
- Technical assistance with setting up
- Conference room rental
- Conference room air-conditioned, tables and chairs in accordance with the number of people.
- 4 bottles of water per person in the conference room
- Welcome tea and coffee station
- Morning break with light bites/finger foods/canapés/nibbles
- Luncheon with 1 soft drink (soda, packet juice, water)
- Afternoon break with light bites/finger foods/canapés/nibbles

## SIGNATURE PACKAGE

**\$58 per person**

- Standard banquet equipment (flipchart, screen, projector, laser pointer, projector stand, stationary and pads)
- Technical assistance with setting up
- Conference room rental
- Conference room air-conditioned, tables and chairs in accordance with the number of people.
- 4 bottles of water per person in the conference room
- Welcome tea and coffee station
- Morning break with deluxe choice of light bites/finger foods/canapés/nibbles
- Luncheon with 1 soft drink (soda, packet juice, water)
- Afternoon break with deluxe choice of light bites/finger foods/canapés/nibbles
- Afternoon sundowners (soft drinks, local beers & housewines)

# HALF DAY CONFERENCE PACKAGES

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## **SIGNATURE PACKAGE**

**\$45 per person**

- Standard banquet equipment (flipchart, screen, projector, laser pointer, projector stand, stationary and pads)
- Technical assistance with setting up
- Conference room rental
- Conference room air-conditioned, tables and chairs in accordance with the number of people.
- 4 bottles of water per person in the conference room
- Welcome tea and coffee station
- Morning break with deluxe choice of light bites/finger foods/canapés/nibbles
- Luncheon with 1 soft drink (soda, packet juice, water)



03

Coffee Break  
Menus

# COFFEE BREAK OPTION ENTRY LEVEL

Included in the conference package entry level

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## Entry level coffee break 1

### Morning

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Grilled vegetables sandwich  
Dough nut with cinnamon sugar  
Vanilla cake  
Fresh seasonal fruit cut

### Afternoon

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Butter Cookies  
Vegetable Samosa  
Roasted peanuts  
Crisps

## Entry level coffee break 2

### Morning

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Cheese sandwich  
Kaimati  
Banana Cake  
Fresh watermelon

### Afternoon

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Sesame cookies  
Vegetable Spring rolls  
Roasted peanuts  
Crisps

## Entry level coffee break 3

### Morning

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Eggs - Mayo Sandwich  
Chocolate cake  
Fresh pineapple

### Afternoon

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Oats Cookies  
Vegetable spring rolls  
Roasted peanuts

\*Coffee break for conference at Sanaa is possible, under a supplement of 5usd per pax , Site inspection at the workshop can be arranged

# COFFEE BREAK OPTION SIGNATURE

Included in the conference package signature

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## Signature coffee break 1

### Morning

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Chicken Sandwich  
Dough nuts  
Croissants  
Cookies  
Seasonal fruit cut

### Afternoon

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Beef Samosa  
Mini Pizza Veg  
Crisps  
Roasted peanuts

### Sundowners drinks

Soft drinks  
Local beers  
House wines

## Signature coffee break 2

### Morning

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Cheese Sandwich  
Vanilla Cake  
Donuts  
Chocolate croissant  
Fresh cut fruit

### Afternoon

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Chicken Samosa  
Mini grilled vegetable sandwich  
Crisps  
Roasted peanuts

### Sundowners drinks

Soft drinks  
Local beers  
House wines

## Signature coffee break 3

### Morning

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Tuna Sandwich  
Sponge fruit cake  
Croissant  
Cookies  
Fresh cut fruit

### Afternoon

Freshly brewed coffee  
Whole and soya milk  
Selection of teas  
Tropical fruit juice  
Beef Samosa  
Mini grilled vegetable sandwich  
Crisps  
Roasted peanuts

### Sundowners drinks

Soft drinks  
Local beers  
House wines

\*Coffee break for conference at Sanaa is possible, under a supplement of 5usd per pax, Site inspection at the workshop can be arranged



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# 04

## Event & Banqueting

# OUTLET CAPACITY

Room	Cocktail	Banquet	Buffet
Saba Saba (inside)	-	-	120
Saba Saba (Terrace)	-	-	36
The Grill	90	84	100
Rooftop	75	-	-
Ava Café	-	-	-
Sanaa	100	-	-
Pool Bar	100	-	-

Room	Cocktail	Banquet	Buffet
Baobab	500	500	500
Baobab 1	150	160	160
Baobab 2	100	150	150
Baobab 3	100	150	150
Kigelia	-	-	-
Quiver	45	60	60
Mpingo	45	60	60
Quiver + Mpingo	100	100	100
Acacia	30	40	40
Mopane	30	40	40
Acacia + Mopane	75	60	60

- Minimum pax for a buffet dinner, lunch or banquet service is 20pax.
- Privatization for rooftop terrace: 2000 \$
- Privatization for full rooftop restaurant: 5000 \$



## Restaurant & Bars



A restaurant that brings to our guests the authentic char grill flavors, a cuisine based on meat but with a big component of both fish and seafood as well. The char grill station as a main attribute of the dining area, providing a unique cooking experience



# SANAA

Café

Experience an exquisite healthy Swahili a la carte fusion menu in a casual and relaxing atmosphere, with the best views of Gran Meliá Arusha hotel and its amazing coffee plantation. Enjoy its colorful garden from the spacious outdoor terrace of Sanaa.



# SABA | | SABA

FEATURE RESTAURANT

An adventure through the flavors of the local cuisine and the essence of Arusha gastronomy. Saba Saba serves breakfast and dinners daily to fulfil all palates.



# The Rooftop

AT MOUNT MERU TERRACE

Situated on the top floor of Gran Meliá Arusha with incredible views of Mount Meru, the second highest mountain in the country – this is, without a doubt, the most exclusive venue in the entire area. The best rooftop in Arusha, witness to spectacular sunsets that entice you to visit and enjoy its casual dining and stylish mixology. With a great choice of tapas and dishes to share, both indoors and out on the terrace, all accompanied by creative cocktails.



# Pool Bar

Relax and enjoy the experience at this poolside bar while sipping a cocktail or savoring a tasty snack in a Tanzanian ambiance surrounded by our tea and coffee plantations and with Mount Meru as a backdrop.



# the market place

CASUAL FOOD

A quiet and ideal space to chill out, work on your laptop, or meet with others while you savor our finest snacks, coffee, and fresh fruit juices.





05

Cocktails  
& Canapes



## CONDITIONS:

Prices are per person per 1 hours

Prices include VAT and service charge

All extras and stations must be requested for the same number of guests for which the main service has been contracted.

Unconsumed food from events cannot be packaged or taken off the premises.

Basic set up is provided

# CANAPES MENU

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**Choice of 6 canapés at \$20 per person**

**Choice of 8 canapés at \$25 per person**

**Free flow 1 hours**

**Minimum 20 pax**

## **Hot canapés**

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

## **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

## **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



06

Open Bar



## CONDITIONS:

Prices are per person

Prices include VAT and service charge

All extras and stations must be requested for the same number of guests for which the main service has been contracted.

Basic set up is provided

# OPEN BAR

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## NON-ALCOHOLIC PACKAGE

Offering is inclusive of non-alcoholic drinks including hot beverages:

1 Hour – USD 15 - Person

2hours – USD 20 - Person

Unlimited (4 Hours) – USD 30/Person

- Soft sodas: Coke, Diet Pepsi, Sprite, Fanta, Tonic Water, Canned Fruit Juices
- Freshly Squeezed Watermelon Juice
- Fresh Lemonade
- Coffee and tea

## STANDARD OPEN BAR PACKAGE

This Offering Includes All of the Above and an Assortment of Basic Spirits and Other Alcoholic Beverages:

1 Hour USD 27 - Person

2 Hours USD 39 - Person

Unlimited (4 Hours) USD 58 /Person

- All drinks from previous package included
- House pouring spirits (Red Label, Smirnoff, Negrita white rum, Beefeater Gin and Tequila Silver)
- Alcoholic classic cocktails
- Beers (Kilimanjaro, Serengeti, Safari, Castle lager, Savannah Cider)
- House Wines, red, rose and white
- Coffee and Tea

## PREMIUM OPEN BAR PACKAGE

This offering includes all the 2 previous package and an assortment of premium spirits, sparkling wine, beers and wine:

1 Hour USD 37 - Person

2 Hours USD 49 - Person

Unlimited (4 Hours) USD 68 /Person

- All drinks from previous package included
- Alcoholic classic cocktails
- Premium spirits (Absolut Vodka, Giroc Vodka, Tanqueray Gin, Negrita White Rum, Negrita Spiced Gold, Olmeca Silver Tequila, Glenfiddich 12 years old, Jameson Whiskey)
- Spanish Sparkling Cava (White & Rose)
- Premium & Local Beers ( Heineken, Budweiser and all the above Local Beers)
- House Wine Red, Rose, White, sweet white and sweet red wines.



07

Buffet



## CONDITIONS:

Maximum duration of the service: 90 minutes

Minimum number of people: 20

Less than 20 pax we can offer family style menu on chef discretion. The family style menu to be proposed to guest prior to lunch/dinner and to be approved by guests.

Prices are per person

Prices include VAT and service charge

Minimum buffet price: 35usd

Buffets include still water

All extras and stations must be requested for the same number of guests for which the main service has been contracted.

Unconsumed food from events cannot be packaged or taken off the premises.

Buffet can be done in all conference rooms, Saba Saba\*, The Grill\* and Sanaa\*

*\*Buffet outlets can be privatized under a 2,000usd supplement (upon request and availability)*

Basic set up is provided

# BUFFET MENU 1

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls with sesame seeds / Focaccia  
French baguette | Farmer bread

## DIPS

Tomato salsa | Guacamole | Hummus | roasted Garlic  
oil | Chili Oil

## SALAD

Fried onion and calamari salad / Grated beetroot salad  
Potatoes and egg salad / American com salad  
Kachumbari salad / Thai chicken salad

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber |  
Onion | Red Cabbage | Carrot

## DRESSING

French Dressing | Balsamic Dressing | Lemon  
Dressing | Passion dressing

## SOUP

Carrot and ginger soup

## HOT FOOD

Steamed Rice  
Roasted goat  
Potato wedges  
Chicken makange  
Seafood casserole  
Local spinach  
Vegetable stir fry  
Sautee seasonal vegetable  
Baked pasta

## DESSERTS

Chocolate brownies  
Coconut tartlets  
Passion cheese mousse cake  
Chocolate eclairs  
Vanilla pannacotta  
Carrot cake  
Freshly cut seasonal fruits

# BUFFET MENU 2

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls with sesame seeds / Focaccia  
French baguette | Farmer bread

## DIPS

Tomato salsa | Guacamole | Hummus

## SALAD

Greek salad/Mango salad  
Chickpea & lentil salad/Avocado & tomato salad  
Watercress salad/Chicken & pineapple salad

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber  
| Onion | Red Cabbage | Carrot

## DRESSING

French Dressing | Balsamic Dressing | Lemon  
Dressing | Passion dressing

## SOUP

Vegetable soup

## HOT FOOD

Steamed Rice/Beef roast  
Fried potatoes/Rosemary grilled chicken  
Grilled Nile perch with tartar sauce  
Local spinach/Okra and bitter tomato masala  
Sautéed seasonal vegetable  
Maharage  
Egg noodle & vegetable stir fry

## DESSERTS

Green apple mousse  
Sacher pudding  
Marble cake  
Fruit tartlets  
Mango pannacotta  
Chocolate brownies  
Freshly cut seasonal fruits

# BUFFET MENU 3

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls chia seeds / Focaccia with cheese  
French baguette | Farmer bread

## DIPS

Grated Tomato | guacamol | Babaganoush | olive oil and garlic | Chili  
mayonnaise

## SOUP

Butternut soup

## SALAD

Plantain salad with tomato and herbs  
Watercress salad with red onion vinaigrette  
Pasta salad with basil pesto  
Grilled Antipasto platter with olive, tomato, basil, garlic oil and goat cheese  
Thai Beef salad with eggplant and paprika  
Chicken tikka salad with apple and mint

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber | Onion | cucumber  
| red cabbage | Gherkins

## DRESSING

French Dressing | Balsamic dressing | Passion Dressing

## HOT DISH

Steamed coconut rice  
Broccoli mash potatoes  
Roasted lamb toasted with thyme jus  
Chicken fricassee  
Carrot and peas Stew  
Sautee green vegetable  
Grilled King fish  
Green banana

## DESSERTS

Bread and butter pudding  
Chocolate mousse  
Passion pannacotta  
Fruits Salad  
Caramelize banana tart  
Almond cake  
Ice cream and sorbet selection  
Chouquette with vanilla pastry cream

# BUFFET MENU 4

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls with sesame seeds / Focaccia  
French baguette | Farmer bread

## DIPS

Tomato salsa | Guacamole | Hummus

## SALAD

Apple and candied walnuts salad / Tuna nicoise salad  
Brown rice salad / Pumpkin and feta cheese salad  
Garden green salad / Asian slaw salad

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber | Onion | Red Cabbage  
| Carrot

## DRESSING

French Dressing | Thousand Island Dressing | Lemon Dressing

## SOUP

Classic tomato soup

## HOT FOOD

Cashewnut rice  
Black pepper beef stir fry  
Bake potatoes  
Garlic and herb roasted chicken  
Fish curry  
Local spinach  
Vegetable moussaka  
Eggplant and capsicum stew  
Egg noodle and vegetable stir fry

## DESSERTS

Vanilla cake  
Chocolate mousse  
Sacher pudding  
Mango pannacotta  
Churros with chocolate sauce  
Carrot cake  
Freshly cut seasonal fruits

# BUFFET MENU 5

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls with sesame seeds / Focaccia  
French baguette | Farmer bread

## DIPS

Tomato salsa | Babaganoush | Green pea humus

## SALAD

Kale salad/Russian salad  
Chickpea salad/Sweet potato and avocado salad  
Caprese salad/baby vegetable salad

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber | Onion | Red Cabbage  
| Carrot

## DRESSING

French Dressing | Balsamic Dressing | Lemon Dressing | Passion dressing

## SOUP

Clear beef soup

## HOT FOOD

Steamed Rice  
Peanut butter beef stew  
Onion and garlic potatoes  
Indian chicken curry  
Grilled fish with passion sauce  
Local spinach  
Coconut beans  
Sauté seasonal vegetables  
Boiled cassava

## DESSERTS

Passion cheese mousse cake  
Marble cake  
Opera cake  
Vanilla pannacotta  
Coconut tartlet  
Freshly cut seasonal fruits

# BUFFET MENU 6

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls with sesame seeds / Focaccia  
French baguette | Farmer bread

## DIPS

Tomato salsa | Guacamole | Hummus | roasted Garlic oil | Chili Oil

## SALAD

Coleslaw salad / Butternut and couscous salad  
Broccoli and apple salad / Kidney bean salad  
Garden green salad / Chicken Caesar salad

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber | Onion | Red Cabbage  
| Carrot

## DRESSING

French Dressing | Balsamic Dressing | Lemon Dressing | Passion dressing

## SOUP

Vegetable soup

## HOT FOOD

Steamed rice / beef in ginger sauce  
Potato Lyonnaise / Chicken 65  
Snapper in capers sauce / Mbuji choma  
Local spinach / Coconut maharage  
Sautéed seasonal vegetable

## DESSERTS

Carrot cake  
Caramelized banana tartlets  
Marble cake  
Strawberry pannacotta  
Mixed berry mousse  
Freshly cut seasonal fruit

# BUFFET MENU 7

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\$35.00 per person

## BREAD STATION

Mini French Baguette | Dark bread rolls  
Bread rolls with sesame seeds / Focaccia  
French baguette | Farmer bread

## DIPS

Tomato salsa | Guacamole | Hummus

## SALAD

Mediterranean salad/green beans and pasta salad  
Carrot and pineapple salad/spice sausage and herbs salad  
Garden green salad/Thai cabbage salad

## SALAD BAR

Lettuce | Tomato | Olives | Croutons | Cucumber | Onion

## DRESSING

French Dressing | Thousand Island Dressing | Lemon Dressing

## SOUP

Zucchini soup

## HOT FOOD

Jeera rice  
Lamb curry  
Potato gratin  
char grilled chicken  
Sweet n sour fish  
Local spinach  
Vegetable ratatouille  
Sautee seasonal vegetable  
Spaghetti arabiatta

## DESSERTS

Vanilla cake  
Japanese cheese cake  
Sacher pudding  
Mango pannacotta  
Chocolate brownies  
Marble cake  
Freshly cut seasonal fruits

# PREMIUM BUFFET 1

\$50.00 per person

## Bread selection and dips

### Beetroot Bread

Crackers  
grissini  
Baguette  
Ciabatta  
Soft roll

## Starters

### Antipasti platter

Grilled vegetables, Artichoke, olives, salami, prosciutto,  
grilled croutons  
Potato and boil egg salad  
Avocado and prawn salad  
chicken salad with pineapple and mint  
Beetroot salad with mustard dressing  
Mediterranean chickpeas salad  
Beetroot hummus

## Crudities Bar with condiments and Dressing

Tomato slice, onion, sweet corn, gherkin,  
steam broccoli, baby leaves, iceberg  
Sundried tomato pesto / basil pesto

**Dressing:** Raspberry and chia seed dressing /  
Orange dressing / Balsamic dressing

## Hot soup

Chicken Veloute with sweet corn and herbs

## Fry station

Yellow lentil falafel, potato fritters  
**Sauce:** Tahini sauce, Masai sauce

## Off The Grill

Grilled Fish with lime and herbs  
Beef Steak  
Chicken teriyaki

## Hot Dish

Vegetable pilaw  
Sautéed sukumawiki  
Roasted potatoes  
Potato and cauliflower curry  
Steam rice

## Desserts

Mini red velvet cake  
Mini soft chocolate cake  
Chocolate macaroon  
Passion mousse  
Strawberry parfait  
Plum mini Swiss roll  
Vanilla Cake  
Fresh fruits skewers/  
Selection of ice cream –  
strawberry, chocolate, vanilla

# PREMIUM BUFFET 2

\$65.00 per person

## Bread selection and dips

Garlic and Herbs bread  
Colorful lavroche (Red, black, yellow)  
Sesame grissini  
Baguette  
Ciabatta  
Soft roll  
Bread decors

## Starters

### Antipasti platter

Grilled vegetables, Artichoke, olives, salami, grilled  
croutons  
Tuna Nicoise salad  
Avocado and prawn salad  
BBQ chicken salad with herbs  
Mediterranean chickpeas salad with feta cheese  
Tomato mozzarella salad with basil pesto  
Babaganoush

## Crudities Bar with condiments and Dressing

Tomato slice, onion, sweet corn, gherkin,  
steam broccoli, baby leaves, ice berg  
Sundried tomato pesto / basil pesto

**Dressing:** Raspberry and chia seed dressing /  
Orange dressing / Balsamic dressing

## Hot soup

Chicken Noodle soup with vegetables

## Fry station

Vegetables samosa, chicken spring rolls

**Sauce:** Tahini sauce, Masai sauce, Tamarind sauce

## Off The Grill

Grilled fish peri peri  
Calamari with lime and herbs  
Buzi choma  
Kuku choma

## Hot Dish

Vegetable Fried Rice  
Spinach in coconut sauce  
Sweet potato mash with truffle  
Paneer Curry with green peas  
Steam rice

## Desserts

Mini red velvet cake  
Mini soft chocolate cake  
Lemon macaron  
Coconut mousse  
Passion parfait  
Strawberry Swiss roll  
Vanilla Cream caramel  
Fresh fruits skewers  
Selection of ice cream –  
strawberry, chocolate, vanilla

# PREMIUM BUFFET 3

\$75.00 per person

## Bread selection and dips

Beetroot heart bread  
Colorful lavroche (Red, black, yellow)  
Cheese grissini  
Tandoori twist puff stick  
Baguette  
Ciabatta  
Soft roll  
Bread Decors

## Starters

### Sushi Selection Platter

Californian roll with avocado  
Prawn maki  
Vegetable rolls  
Tuna Nigiri

### Antipasti platter

Grilled vegetables, Artichoke, olives, salami, Prosciutto  
grilled croutons

**Cheese selection platter:** Brie cheese, Gorgonzola,  
Emmental, mozzarella

Yellow fin tuna carpaccio with lobster oil and combava  
dressing

Avocado and chicken salad

Prawn salad with mango  
Mahi mahi salad with pineapple and mint  
Beetroot salad with blue cheese dressing  
Smoke salmon and pasta salad with  
Chickpeas hummus

## Crudities Bar with condiments and Dressing

Tomato slice, onion, sweet corn, gherkin, steam broccoli,  
baby leaves, ice berg  
Sundried tomato pesto / basil pesto

**Dressing:** Raspberry and chia seed dressing /Orange  
dressing / Balsamic dressing

## Hot soup

Crab Bisque

## Fry station

Falafel, Beef samosa, Vegetables spring rolls  
**Sauce:** Tahini sauce, Masai sauce, Tamarind sauce

## Off The Grill

Pork chops  
Grilled Octopus  
Grilled fish filet  
Calamari steak with saffron  
Beef Steak  
Chicken teriyaki

## Hot Dish

Vegetable pilaw  
Chaya leave in coconut sauce  
Sweet potato mash with truffle  
Paneer Makhani  
Steam rice

## Desserts

Mini red velvet cake  
Mini soft chocolate cake  
Chocolate macaroon  
Blue berries mousse  
Strawberry parfait  
Pistachio Swiss roll  
Coconut Sponge cake with fresh coconut shavings  
Fresh fruits skewers\ Selection of ice cream - strawberry,  
chocolate, vanilla



08

Set Menus



## CONDITIONS:

Maximum duration of the service: 120 minutes

Minimum number of people: 20

Maximum number of people:85

Prices are per person

Prices include VAT and service charge

Buffets include still water

All extras must be requested for the same number of guests for which the main service has been contracted.

Unconsumed food from events cannot be packaged or taken off the premises.

Buffet can be done in all conference rooms, Saba Saba, Roof top, The Grill and Sanaa\*

Set menus need to be requested with a minimum 3 days in advance

Basic set up is provided

# 3 COURSES SET MENU

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\$45.00 per person

## Amuse bouche

### Starter

#### **Prawn and Avocado Salad**

Mesclun salad and passion coulis

Or

#### **Butternut Squash soup**

Creamy butternut squash soup with herbs croutons

## Main Course

#### **Grilled pork chop with apple and ginger sauce**

Buttery mashed potato, sautéed vegetables

Or

#### **Grilled Red Snapper with shallot butter sauce**

Coconut rice, Sautéed baby vegetables

Or

#### **Creamy Mushroom risotto**

Crunchy vegetables, parmesan cheese and olive oil drizzle

## Dessert

#### **Coffee Crème Brule**

Or

#### **Seasonal Fruits Platter**

# 4 COURSES SET MENU

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\$60.00 per person

## Amuse Bouche

### Starter

**Poached Prawn and mango salad**

Mesclun salads and herbs dressing

Or

**Avocado & Quinoa salad**

Avocado and quinoa salad with cherry tomatoes, fresh herbs and lime dressing

### Sorbet

**Hibiscus & Sorbet with ginger**

### Main Course

**Grilled Beef Tournedos with green pepper corn sauce**

Dauphinoise potato, sautéed vegetables and roasted cherry tomatoes

Or

**Seared Tuna with soy and ginger**

Lemongrass rice, French bean, Crispy fried vegetables and Asian butter sauce

Or

**Trilogy Stuffed Vegetables with mushroom, ratatouille, garlic rice**

Spicy tomato and basil sauce

### Dessert

**Chocolate fudge cake with vanilla ice cream**

Or

**Seasonal Fruits Platter**

# 5 COURSES SET MENU

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\$75.00 per person

## Amuse-Bouche

### Starter

#### Tuna Sensation

Tuna ceviche with orange, Tuna carpaccio,  
tuna tataki with ponzu sauce

Or

#### Avocado and mango salad napoleon

Crispy spice bread chips

### Soup

#### Sweet Potato Cappuccino

Bacon soil and twisted parmesan grissini

Sorbet

#### Colonel sorbet

Lime and vodka sorbet

## Main Course

#### Roasted lamb chops with rosemary sauce

Sautéed couscous with sundried tomatoes  
and dried fruits and vegetables skewers

Or

#### Duo of pan-fried red snapper and jumbo prawn with crustacean emulsion

Green peas puree, glaze baby carrot beetroot risotto

Or

#### Pumpkin Burek with fried onion and feta cheese

Basil cream and crunchy salad

## Dessert

#### Flourless Chocolate and caramel cake with vanilla ice cream

Or

#### Red Velvet Chocolate Fondant with cappuccino ice cream

Or

#### Seasonal Fruits Platter

A high-angle, wide shot of a dense, lush green forest. The trees are thick and vibrant, with various shades of green. A narrow path or clearing is visible in the center, leading into the forest. The foreground is slightly out of focus, showing some large green leaves and branches. The overall atmosphere is serene and natural.

GRAN MELIÁ  
— ARUSHA —  
TANZANIA