

Wondering What Events You Can Host At Coral?







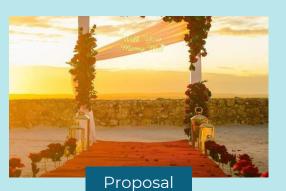












Other Events That We Host Include:

- Team Building
 Activities
- Marketing Launch
- Farewell Party
- End Of Year Party
- Cocktail Party
- Meet & Greet
- Social Gatherings

5

Reasons Why You Should Host Your Next Event At Coral Beach Hotel! 1. Inspiring Seafront Location

2. Diverse Venue Spaces

3. Customizable Food and Beverage Options

4. Great Parking and Security

5. Personalized Service and Attention



CONTENTS

Venues And Hire Charges

Conference And Meeting Packages

Seating Plan

Breakfast

Breaks

Theme Buffets

Bespoke Buffet Menu Concept

Bespoke Cocktail Canapés

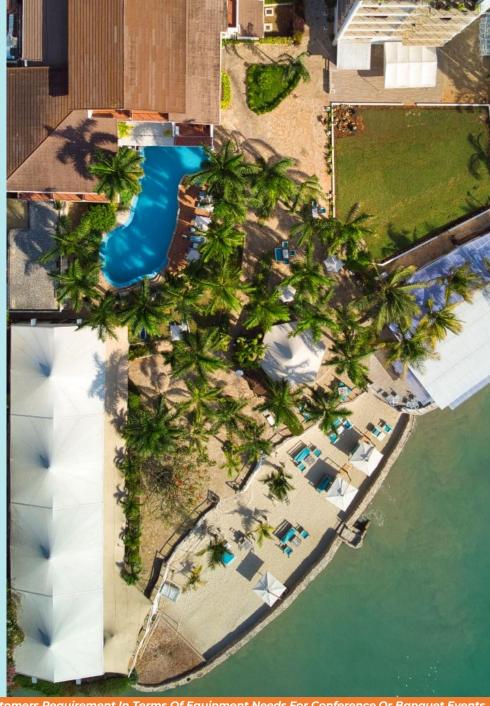
Fine Dine Plated Wine Menu

Beverages

Additional Services

VENUES AND HIRE CHARGES

VENUES	HIRE CHARGES
Indoor	
Terrace Boardroom	\$150
Bustani Conference Room	\$250
1 Section In Bahari Marquee	\$500
Whole Bahari Marquee Area	\$1,500
Outdoor	
Level 6 (Rooftop)	\$350
Sunset Terrace	\$400
Beach Area	\$500
Garden	\$450



CONFERENCE AND MEETING PACKAGES

FULL DAY CONFERENCE RATE \$ 45* PER PERSON (WITH WELCOME TEA, COFFEE & JUICE ON ARRIVAL)	FULL DAY CONFERENCE RATE \$ 42* PER PERSON	HALF DAY CONFERENCE RATE \$ 37* PER PERSON
Morning Break: 10:30 am	Morning Break: 10:30 am	Morning/Afternoon Break: 10:30 am/4:00 pn
Tea And Coffee + 2 Snacks (1 Veg And 1 Non-Veg)	Tea And Coffee + 2 Snacks (1 Veg And 1 Non-Veg)	Tea And Coffee + 2 Snacks (1 Veg And 1 Non-Veg)
+ 1 Fruit + 1 Sweet	+ 1 Fruit + 1 Sweet	+ 1 Fruit + 1 Sweet
Lunch: 12:30 pm – 1:30 pm	Lunch: 12:30 pm – 1:30 pm	Lunch: 12:30 pm – 1:30 pm
3 Salads + 3 Dressings + 3 Condiments	3 Salads + 3 Dressings + 3 Condiments	3 Salads + 3 Dressings + 3 Condiments
+ 1 Soup + 1 Bread Roll + 2 Starch + 1 Veg	+ 1 Soup + 1 Bread Roll + 2 Starch + 1 Veg	+ 1 Soup + 1 Bread Roll + 2 Starch + 1 Veg
+ 3 Proteins (Meat Options) + 3 Desserts	+ 3 Proteins (Meat Options) + 3 Desserts	+ 3 Proteins (Meat Options) + 3 Desserts
Afternoon Break: 4:00 pm	Afternoon Break: 4:00 pm	
Tea And Coffee + 2 Snacks (1 Veg And 1 Non-Veg)	Tea And Coffee + 2 Snacks (1 Veg And 1 Non-Veg)	-
+ 1 Sweet	+1 Sweet	
Other: Notepads, Pens, Flipchart, Projector And	Other: Notepads, Pens, Flipchart, Projector And	Other: Notepads, Pens, Flipchart, Projector And
Water	Water	Water

SEATING PLAN

	BUSTANI CONFERENCE ROOM	BAHARI MARQUEE SECTION -1/4	BAHARI MARQUEE SECTION -2/4	BAHARI MARQUEE SECTION - 3/4	BAHARI MARQUEE SECTION -4/4 FULL MARQUEE	TERRACE BOARDROOM	GARDEN	LEVEL 6	SUNSET TERRACE
Theater Style	60	60	120	180	240	10	120	40	Х
Class Room	36	36	72	108	144	Х	100	20	Х
U-Shape	25	25	50	75	100	8	80	20	X
E-Shape	35	35	70	105	140	X	100	X	X
Cocktail	50	50	100	150	200	Х	100	50	120
Banquet	30	30	60	90	120	Х	100	45	80
Boardroom	30	30	60	90	120	8	X	Х	X







BREAKFAST

CONTINENTAL BREAKFAST (V) TZS 30,000* PP

Freshly Squeezed Juices

Seasonal Fresh Fruits

Assorted Nuts And Dry Fruits

BAKERY BASKET

Butter Croissant

White And Whole Wheat Toast

Butter, Honey And Fruit Preserves

CONTINENTAL PLUS BREAKFAST (V) TZS 48,000* PP

Freshly Squeezed Juices

Seasonal Fresh Fruits

Assorted Nuts And Dry Fruits

Vegetable And Fruits Detox Juice

Yoghurt With Red Fruits And Honey

BAKERY BASKET

Butter Croissant

White And Whole Wheat Toast

Butter, Honey And Fruit Preserves

Pancakes

Muffin, Lemon Cake, Brioche

CEREALS

Corn Flakes, Muesli, All Bran, Hot And Cold Milk

ENGLISH BREAKFAST TZS 60,000* PP

Freshly Squeezed Juices

Seasonal Fresh Fruits

Assorted Nuts And Dry Fruits

Vegetable And Fruits Detox Juice

Yoghurt With Red Fruits And Honey

BAKERY BASKET

Butter Croissant, Chocolate Bread

White And Whole Wheat Toast

Butter, Honey And Fruit Preserves

Pancakes

Muffin, Lemon Cake, Soft Roll, Brioche

CEREALS

Corn Flakes, Muesli, All Bran Hot And Cold Milk

GRIDDLE

Fried Eggs Or Scrambled Eggs
Bacon (P), Chicken Sausages
Roast Potato, Grilled Tomato

CORAL BEACH FULL BREAKFAST TZS 85,000* PP

Freshly Squeezed Juices

Seasonal Fresh Fruits

Assorted Nuts And Dry Fruits

Vegetable And Fruits Detox Juice

Yoghurt With Red Fruits And Honey

BAKERY BASKET

Butter Croissant, Chocolate Bread

White And Whole Wheat Toast

Butter, Honey And Fruit Preserves

Pancakes And Maple Syrup

Muffin, Danish Pastries, Brioche

Soft Roll, French Baguette

CEREALS

Corn Flakes, Muesli, All Bran

Hot And Cold Milk

GRIDDLE

Omelette, Fried Eggs Or Scrambled Eggs

Bacon (P), Chicken Sausages

Roast Potato, Grilled Tomato

COLD CUTS

Chicken Mortadella, Salami, Cherry Tomatoes, Pickles

CHEESE BOARD

Selection Of International Cheese (3 Varieties), Condiments And Crackers

Tea And Coffee Selection

Tea And Coffee Selection

Tea And Coffee Selection

Tea And Coffee Selection

BREAKS

WELCOME BREAK TZS 12,000* PP

Fresh Juices

Water

Tea And Coffee Selection

Selection Of Freshly Baked Cookies

HEALTHY AFTERNOON BREAK TZS 18,000* PP

Fresh Juices

Water

Tea And Coffee Selection

Yoghurt Parfaits

Fresh Fruit Skewers With Dipping Sauce

Banana Nut Bread

SWAHILI INSPIRED BREAK TZS 18,000* PP

Fresh Juices

Water

Tea And Coffee Selection

Mandazi Doughnut (V)

Vitumbua Rice Pancake (V)

Beef Or Vegetable Samosa (V)

NETWORKING BREAK TZS 24,000* PP

Fresh Juices

Water

Tea And Coffee Selection

Selection Of Freshly Baked Cookies

Cake Or Muffins

Mini Sandwiches: Chicken Coleslaw Or Tomato And Cheese (V)

ASIAN BREAK TZS 42,000* PP

Fresh Juices

Water

Tea And Coffee Selection

Tandoori Chicken Or Paneer Cheese (V) Skewers

Veg Pakoras (V)

Chicken Or Veg Spring Rolls (V)





THEME BUFFETS

BARBEQUE MENU

TZS 110,000* PP

SALAD

Vegetable Salad With Feta Cheese And Aceto Dressing (V) Assorted Lettuce With Bell Pepper And Olive (V) Avocado Tomato Salad (V) Kachumbari (V) Carrot And Pineapple Salad (V)

SOUP

Mild Spiced Beef Tea

HOT CHAFING DISH

Vegetable Rice (V)
Panache Of Green Vegetable With Herbs
(V)
Paprika Spiced Potato Wedges (V)
Ugali (V)

ACTIVE ON THE GRILL

Chicken Tikka
Lamb Chops
(Marinated In Garlic, Coriander And
Rosemary)
Char Grilled Fillet Of Red Snapper Served
With Garlic Butter
Seafood Skewers
Red Wine Marinated Beef Skewers
Vegetable Mishkaki
Choma Sausages
Corn On The Cob

DESSERT

Caramelised Pineapple With Vanilla Ice
Cream Topping
Lemon Cheese Cake
Apple Pie
Fresh Fruit Cuts And Sweet Sauces

SWAHILI MENU

TZS 83,000* PP

SALAD

Pineapple Coleslaw (V)
Kachumbari Salad (V)
Green Beans Salad (V)
Cucumber In Yoghurt (V)
Tomato Wedges (V)
Dressings And Condiments

SOUP

Traditional Mtori Soup

MAIN COURSE

Swahili Beef Pilau Roast Goat (Mbuzi Choma) Samaki Wa Kupaka (Changu On Bone) Chicken Makange Coconut Rice (Wali Wa Nazi) (V) Kimanga, Tambi Za Nazi Masala Beans (V) Fried Mchicha (V)

LIVE STATION

White And Brown Chapati

DESSERT

Coconut Kashata Banana Fritters Carrot Cake Halwa Fresh Fruits

ORIENTAL MENU TZS 70,000* PP

SALAD

Som Tam Je (Papaya Salad) (V)
Garden Green Salad (V)
Lettuce With Mustard Dressing (V)
Squid Salad
Chicken And Noodle Salad

DRESSING

Balsamic Vinegar, Olive Oil And Curry Flavour Mustard

SOUP

Manchow Chicken

MAIN COURSE

Sesame Crusted Chicken
Stir Fried Peking Pork Chops (P)
Crispy Red Snapper In Chinese
Spices
Vegetable Fried Rice (V)
Kung Pao Potatoes (V)
Thai Green Vegetable Curry (V)
Garlic Fried Bok Choy (V)

LIVE STATION

Vegetables Hakka Noodles (V)

DESSERT

Date Pancake
Banana Toffee
Coconut Pudding
Oriental Sponge Cake With Vanilla
Icing
Fresh Fruit Cuts

INDIAN VEGETARIAN MENU (V) TZS 45,000* PP

STARTER

Makai Makhan Kabab Paneer Cheese Roll

SALAD

Green Salad Sprout Chat

SOUP

Dal Dhania Shorba

MAIN COURSE

Baigan Bharta Paneer Makhni Tawa Veg Dal Makhni

Assorted Indian Bread

Steam Rice Veg Biryani

DESSERT

Gajar Halwa Ice Cream

Condiments: Pickle, Papad, Raita

INDIAN NON VEGETARIAN MENU 1 TZS 60,000* PP

STARTER

Makai Makhan Kabab (V) Chicken Tikka

SALAD

Green Salad (V) Sprout Chat (V)

SOUP

Dal Dhania Shorba (V)

MAIN COURSE

Methi Matar Malai (V) Paneer Makhni (V) Chicken Do Pyaza Mutton Roghan Josh Dal Tadka (V)

Assorted Indian Bread

Steam Rice Vegetable Pulao

DESSERT

Gajar Halwa Ice Cream

Condiments: Pickle, Papad, Raita

INDIAN NON VEGETARIAN MENU 2 TZS 70,000* PP

STARTER

Veg Harabhara Kabab (V) Paneer Chilli (V) Chicken Kalmi Kabab Fish Amritsari

SALAD

Green Salad (V)
Potato Chickpea Chat (V)
Russian Salad

SOUP

Tomato Dhania Shorba (V) Murgh Adraki Shorba

MAIN COURSE

Baigan Bharta (V) Mix Veg Curry (V) Chicken Lababdar Prawns Pepper Masala Mutton Roghan Josh

Assorted Indian Bread

Vegetable Hakka Noodles (V) Steamed Rice Veg Biryani

DESSERT

Hot Gulab Jamun Rice Kheer(Cold) Vanilla Ice Cream With Hot Chocolate

Condiments: Pickle, Papad, Raita

INDIAN NON VEGETARIAN MENU 3

TZS 80,000* PP

Vegetable Spring Rolls (V)
Paneer Cheese Potato Tikki (V)
Prawns Chilli Garlic
Chicken Achari Tikka
Mutton Shammi Kabab

LIVE STATION

Pani Poori (V) Papdi Chat (V)

SALAD

Make Your Own Garden Salad (V)
Sprout Salad (V)
Mexican Salad (V)
Pineapple Chat (V)

SOUP

Green Peas Soup (V) Mutton Shorba

MAIN COURSE

Veg Jhalfraizi (V) Khumb Makai Hara Payaza (V) Butter Chicken Mutton Roghan Josh Alapi Prawns Curry Dal Makhni (V)

Assorted Indian Bread

Vegetable Hakka Noodles (V)

Vegetable Biryani

Dry Fruit Pulao

Steamed Rice

DESSERT

Moong Dal Halwa Ice Cream Jalebi With Rabdi

Condiments: Pickle, Papad, Raita

BESPOKE BUFFET MENU CONCEPT TZS 85,000* PP

SALADS

(Choose Any 6 From Below)

Beetroot Salad

Tomato And Cucumber Salad

Fresh Lettuce Leaves

Green Bean And Lettuce Salad

Russian Salad

Watercress And Apple Salad

Avocado salad

Avocado, Lettuce And Cherry Salad

Nicoise Salad

Corn Cherry Tomato And Avocado Salad

New Potato Salad

Kachumbari

Fresh Farm Mixed Salad

Tomato Salad

DRESSINGS

(Choose Any 4 From Below)

Classic Vinaigrette

Honey Mustard Vinaigrette

Cocktail Sauce

A Thousand Island Sauce

Anchovy Vinaigrette

Balsamic Vinegar

Olive Oil

SOUPS

(Choose Any 1 From Below)

Mushroom Cream Soup (V)

Roasted Tomato Cream Soup (V)

Fresh Farm Vegetables Soup (V)

Butternut Soup (V)

Chicken Noodle Soup

Carrot And Ginger Soup (V)



VEGETABLES (V)

(Choose Any 2 From Below)

Local Mixed Green Vegetables

Carrot And Peas

Buttered Mixed Vegetables

Vegetable Ratatouille

Fried Aubergine

Roasted Vegetables

Chayote Fricassee

Garlic Bok Choy

FISH

(Choose 1 From Below)

Fried Changu On Bone With Tomato Lemon Sauce

Grilled Red Snapper Fillet With Garlic Butter
Sauce

Fish Curry

Tuna Vindaloo

Fillet Of Fish In White Wine Sauce

Fish Tempura With Tartar Sauce

MAIN COURSES

CHICKEN

(Choose 1 From Below)

Roast Rosemary Chicken

Chicken Sauté Chasseur

Mauritian Chicken Curry

Crumbed Chicken

Chicken Biryani

Ginger And Soy Sauce Braised Chicken

Steamed Ballotine Of Chicken With Herb stuffing And Red Wine Jus

Fricassee Of Chicken

Roast Chicken In Mushroom Sauce

Chicken In Red Wine (Coq Au Vin)

Tandoori Chicken

RED MEAT

(Choose 1 From Below)

Beef Carbonnade

Classic Stewed Beef And Garden Peas

Lamb Curry

Beef Stroganoff

Braised Beef Short Ribs

Beef Goulash

Roast Lamb leg "Minty Demi Glace"

Beef Chili Corn Cane

Beef Pilau

Grilled Lamb Chops

Chili Beef Flakes

Beef Stir-Fry

Beef Makange



ACCOMPANIMENTS

(Choose any 1 From each)

- * Rice:- Coconut Rice, Risibisi, Vegetable Rice, Steamed Rice, Pilau, Vegetable Biryani
- Potatoes:- Mashed Potatoes, New Potatoes, Roast Potatoes, Chateau Potatoes, French-fries, Sautéed Garlic Potatoes, Lyonnaise Potatoes, Parmentier Potatoes, Parsley Potatoes, Galette Potatoes
 - ❖ Traditional Dishes:- Mashed Plantain, Fried Mzuzu, Kimanga, Arrowroots, White Ugali, Brown Ugali
 - ❖ Pasta:- Spaghetti Marinara, Penne Arrabiata, Macaroni Cheese, Tagliatelle Carbonara, Lasagna
 - ❖ Chapati:- White Chapati, Brown Chapati, White 50% brown 50%, Naan Bread, Roti

ON SPECIAL REQUEST

(At An Additional Cost)

Whole Roast Mbuzi/Lamb 14 Kg on Spit-Tzs 400,000-Per Mbuzi/Lamb

Whole Roast Suckling Pig 18 Kg On Spit - Tzs 400,000 Per Pig

Whole Red Snapper Fish In Baked Salt Crust – Tzs 250,000

Indian Ocean Lobster 500Gm Tzs 65,000 Per Piece

Butterfly Jumbo Prawns - Tzs 30,000 Per Piece

DESSERTS

(Choose 3 From Below)

Sticky Toffee Pudding

Sweet Pies

Fruit Tart

Chocolate Cake

Tiramisu

Cheese Cake

Chocolate Mousse

Strawberry Mousse

FRUITS

(A Minimum Of 5 Types)

Watermelon, Pineapple, Pawpaw, Bananas, Sweet Melon, Yellow Passion, Oranges, Tangerine



BESPOKE COCKTAIL CANAPES

Select Any 2 Cold, 2 Hot And 1 Dessert Cocktail - Tzs 30,000* PP

Select Any 4 Cold, 5 Hot And 2 Dessert Cocktail - Tzs 53,000* PP

Select Any 6 Cold, 6 Hot And 3 Dessert Cocktail - Tzs 76,000* PP



COLD SELECTION

Prawn Cocktail

Marinated Tomato And Basil Bruschetta (V)

Spiced Tuna Maki Rolls

Mushroom Vol-au-vents (V)

Pineapple And Mini Prawns Cocktails

Seared Tenderloin Baguette With Horseradish Cream And Gherkin

Prawn Confit With Orange And Celery Salad

Mini Salmon Nigiri With Wasabi And Japanese Ginger

Roast Pumpkin With Rosemary, Balsamico And Toasted Pumpkin Seeds

Baked Beetroot, Goat Cheese, Walnut (V)

HOT SELECTION

Beef Mishkaki With Swahili Pilipili Sauce

Tempura Fried Tiger Prawns With Soy Dressing

Lamb Koftas With Mint Chutney

ChickenRolls With Sweet Chili Dressing

Thai Corn Cakes With Sweet Chili Sauce (V)

Chicken Satay With Peanut Sauce

Indian Potato Fritters With Mint Chutney (V)

Vegetable Tempura With Soy (V)

Beef Or Chicken Samosa With Mint Chutney

Corn Crusted Fish Fingers With Tartar Sauce

Chicken Empanadas With Chimichuri

Mini Pita Bread With Chicken Tandoori And Vegetable Achard

Vegetable (V) Or Chicken Spring Rolls With Sweet Chili Sauce

Vegetable Pakora (V)

Thai Fish Cake With Sweet Chili Sauce

DESSERT

Florentine

Lemon Meringue Pie

Chocolate Éclairs

Berry Tartlets

Olive, Walnut Cake

Choco, Vanilla Melting Moments

Swiss Roll

Dark Chocolate Walnut Brownie

Mini Espresso Éclairs

Dutch Butter Cake

Fresh Fruit Skewers

Fresh Fruit Tartlets

Apple Tart

SPECIAL UNLIMITED COMBOS

WINE AND PIZZA
UNLIMITED FOR 1HR
TZS 45,000* PP

INCLUDES:

Red and White wines Margarita Pizza Chicken Pizza

ADDIDTIONAL TZS 15,000 PP FOR EVERY EXTRA HOUR

BEERS (SERENGETI PRODUCT) & MISHKAKI
UNLIMITED FOR 1HR
50,000/=PER PERSON

INCLUDES:

Chicken Beef Fish

ADDIDTIONAL TZS 18,000 PP FOR EVERY EXTRA HOUR







The Wine Tasting Dinner

Each Dish Is Paired With One Glass Of Wine

MENU 1 - TZS 115,000* PP

AMUSE BOUCHE

Crisp Greens And Crab Timbale

(Paired With Cuvee Subourin)

SOUP

Seafood Bisque With Lemon Oil Drizzle

(Paired With Cuvee Subourin)

FISH

Ginger King Prawns And Creamy Mushroom Risotto

(Paired With Grand Sud Chardonnay)

SORBET

Passion Fruit Sorbet With A Bacardi Shot

MAIN COURSE

Pan Fried Fillet Red Snapper, Lemon Butter, Sauted Vegetables And Creole Topping

(Paired With Backberg Cabernet Sauvignon)

DESSERT

Fire And Ice

Molten Chocolate Lava Cake Topped With Vanilla Ice Cream And Toasted Almond Flakes

(Paired With Arusha Pinotage)



MENU 2 - TZS 125,000* PP

AMUSE BOUCHE

Creamy Mushroom And Garden Peas Risotto With Parmesan Shavings (Paired With Arcadian Sauvignon Blanc)

SOUP

Roasted Tomato Soup With Mozzarella Cubes And Pesto (Paired With Arcadian Sauvignon Blanc)

FISH

Lobster, Tuna, Calamari And Prawns With Cilantro Cream

And Lime Drizzle

(Paired With Haute Cabriere Chardonnay)

SORBET

Lime Sorbet With A Bacardi Shot

MAIN COURSE

Prime Beef Tenderloin, Truffle Bearnaise Sauce, Potato Galette And Onion Marmalade

Or

Rosemary And Red Wine Braised Lamb Shank, Roasted Young Vegetables And Minty Butternut Squash Mash

(Paired With Backsberg Cabernet Sauvignon)

DESSERT

White And Dark Chocolate Parfait



BEVERAGE COMBOS

UNLIMITED SOFT DRINK PACKAGE FOR 2 HRS FOR TZS 17,000* PP

SOFT DRINKS

Coke

Soda Water

Tonic Water

Sprite

Stoney

Fresh Mix Juice (5L)

Mocktails (1L)

Dasani Sparkling Water (500ml)

Dasani Still Water (500ml)

ADDIDTIONAL TZS 12,000 PP FOR EVERY EXTRA HOUR

UNLIMITED STANDARD PACKAGE FOR 2 HRS FOR TZS 38,000 PP

SOFT DRINKS

Coke

Soda Water

Tonic Water

Sprite

Stoney

Fresh Mix Juice (5L)

Dasani Sparkling Water (500ml)

Dasani Still Water (500ml)

LOCAL AND IMPORTED BEERS

Kilimanjaro Lager

Serengeti Lager

Savannah

Windhock

Serengeti Lite

Budwisser

Heineken

HOUSE WINES

Red

White

Grand Sud Merlot

Grand Sud Chardonnay

ADDIDTIONAL TZS 33,000 PP FOR EVERY EXTRA HOUR

UNLIMITED PREMIUM PACKAGE FOR 1 HR – 2 HRS FOR TZS 56,000* PP

SOFT DRINKS

Coke

Soda Water

Tonic Water

Sprite

Stoney

Fresh Mix Juice (5L)

Dasani Sparkling Water (500ml)

Dasani Still Water (500ml)

BEERS

Kilimanjaro Lager

Serengeti Lager

Savannah

Windhock

Serengeti Lite

Corona Beer

Budwisser

Heineken

SPIRITS

Absolute Vodka Vanilla

Gordons Gin

Jameson Whisky

Jim Beam

Captain Morgan Rum

Brandy

Amarula

HOUSE WINES

Jam Jam Swt Red

Jam Jam Swt White

Grand Sud Merlot

Grand Sud Chardonnay

Martini Prosecco

ADDIDTIONAL TZS 40,000 PP FOR EVERY EXTRA HOUR





BEVERAGE LIST

Beer	Tzs
Castle Lager 500 ML Castle Light 375 ML Budweiser Serengeti Lite 330 ML (L) Kilimanjaro 500 ML (L) Safari Lager 500 ML (L) Serengeti Lager 500 ML (L) Smirnoff Ice 330 ML Guinness 500 ML Heineken 330 ML Savannah Dry 330 ML Windhoek Lager 330 ML	7,500 5,500 5,500 5,500 5,500 5,500 6,000 7,500 7,500 7,500
Craft Beer	Tzs
Crafty Dee's Light Lager Crafty Dee's Blonde Ale	9,000 10,000
Soda / Water / Juice	Tzs
Still Water 500 ML Bitter Lemon Club Soda Coke Coke Zero Diet Coke Safari Water Red Bull Fruit Juice Sprite Tangawizi Tonic Water Fanta Orange	2,500 3,000 3,000 3,000 3,500 4,000 6,000 4,000 3,000 3,000 3,000 3,000





COCKTAIL	TZS
Gin Tonic Bloody Mary Blue Lagoon Caipirinha Cosmopolitan Daiquiri Long Island	12,000 12,000 12,000 12,000 12,000 12,000 14,000
Mai Thai Margarita Cocktail Mojito Pinacolada Russian Mule	12,000 13,000 12,000 12,000 12,000

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VODKA	PRICE PER BOTTLE
	TZS
Smirnoff Absolute Vodka 750 ML Grey Goose 750 ML	120,000 120,000 240,000
RUM	
Captain Spiced Gold 750 ML Captain Morgan Dark Rum750 ML Bacardi Black 1 L Bacardi Light 1 L Malibu 700 ML	120,000 130,000 120,000 240,000 200,000
WHISKY	
Jamesons 750 ML Jack Daniels 750 ML	180,000 240,000
BRANDY	
Klipdrift 750 ML Kwv 10 Year 750 ML	150,000 280,000
COGNAC	
Hennesy Vs 700 ML Hennesy VSOP 700 ML	224,000 390,000
GIN	
Gordons Gin 750 ML Hendricks Gin 750 ML Konyagi 750 ML (L) Bombay Sapphire 750 ML	180,000 150,000 75,000 150,000

PRICE PER BOTTLE

Chivas Regal 750 ML	380,000
Glenfiddich 12 750ML	285,000
Glenmorangie 10 700 ML	280,000
Grants 750ML	150,000
J&b	165,000
Johnnie Walker Black 750 ML	330,000
Johnnie Walker Red 750 ML	120,000

APERITIF AND LIQUEUR

Jagermeister 1 L	200,000
Kahlua 700 ML	84,000
Martini Bianco 750 ML	150,000
Martini Rosso 750 ML	150,000
Southern Comfort 750 ML	150,000
Tequila	150,000
Amarula 750 ML	150,000

ADDITIONAL SERVICES

AUDIO EQUIPMENT	TZS
3 Wireless Mics, 1 Table Mic	360,000
Small PA System / Background Music Incl. 2 Wireless Mic	235,000
Professional Podium With Microphones On Stand (PA)	700,000
Wireless Microphones For Discussion And Q&A	120,000
Table Top Microphone For High Table	120,000

IT Support	Complimentary
Dedicated Technician For Your Event – Up To 8 Hrs	235,000
Dedicated Technician For Your Event – Over 8 Hrs	350,000
Stage	470,000

VIDEO EQUIPMENT

Standard LCD Projector	235,000
LCD Multimedia Projectors	360,000
55" LED Screen, HDMI Connection With Stand	600,000
HDMI Seamless 4 X 4 Switcher	140,000
HDMI Splitter 2 X 8 Outputs	120,000
VGA Splitter & Cable For Simultaneous Projections To 2 Screens	100,000

PRESENTATION ACCESSORIES	TZS
Flipchart Stand, Pad And Pens	30,000
Pin Boards For Posters	30,000
Wireless Laser Pointer/Clicker	25,000

COMPUTER EQUIPMENT

Photo Copier	235,000
Paper (Per Rim)	35,000
Laptop (Per Day)	235,000
Printer Machine	360,000

MUSIC SECTION

Saxophonist 1 To 2 Hrs	500,000
Guitarist 1 To 2 Hrs	300,000
DJ Music, 4 To 5 Hrs – Includes Equipment	1,200,000

Contact Us For Custom Tailor-made Live Music, Decor, Floral And Other Special Arrangements

