

Sunset Motu & Exclusive Dinner

GROUPS

DETAILS

Private Villa Soiree

Private Tahitian Night

**CONNECT WITH US** 

BBQ Dinner







## SUNSET MOTU DINNER

An experience you'll always remember. Board an outrigger canoe to a private white-sand islet, where we'll greet you with Champagne followed by a gourmet dinner as the sun sets into the horizon.

### THIS PACKAGE INCLUDES:

Private island venue

Club car pickup from your room followed by a canoe ride to the Motu

Candlelight and petals with floral centerpiece

Private server

A flower crown and a flower lei

Wine pairing

A bottle of champagne for two

Three-course dinner crafted by Executive Chef

PRICE FOR 2 PEOPLE: 192,500 XPF (Available for up to 4 people)

Suggested Enhancements:

Fully decorated two-legged canopy to customize your experience FROM 98,000 XPF

One-hour photo shoot

Private ukulele player and singer for a most romantic atmosphere 25,000 XPF

Fireworks FROM 1,000,000 XPF

Upgrade your Champagne to a Cuvée Prestige selection - references upon request

Learn about our Exclusive Beach Dinner >

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## EXCLUSIVE DINNER

Experience an exclusive dinner on the beach, in your Suite, or at the Chapel. Connect with your beloved or friends and family for an exclusive dining experience, full of unforgettable memories.

### THIS PACKAGE INCLUDES:

Club car pickup from your room to the restaurant bridge

Romantic lighting and flower centrepiece

A bottle of champagne for two

Three-course dinner crafted by Executive Chef

PRICE FOR 2 PEOPLE: 89,000 XPF

Suggested Enhancements:

Private ukulele player and singer for a most romantic atmosphere 25,000 XPF







Sunset Motu & Exclusive Dinner

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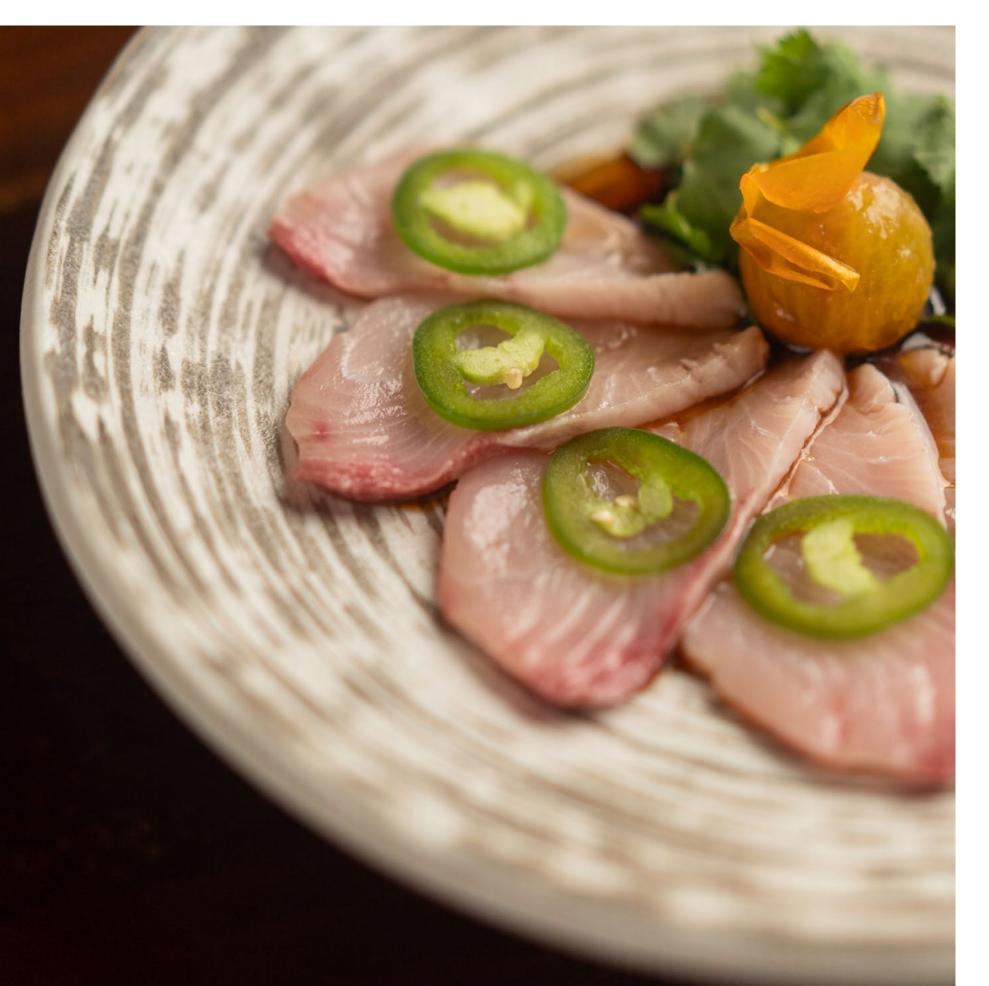
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## EXCLUSIVE DINNER MENU

### **STARTERS**

#### **SNACKED SCALLOPS**

Butter, Zucchini Velouté (Dairy/Nuts/Molluscs)

#### LOBSTER SALAD

Vegetables and Pineapple Tartar with Coriander, Avocado Cream (Crustaceans/Sulfites)

#### WHITE FISH CARPACCIO

Crispy Fennel with Ginger (Gluten/Fish/Sulfites/Celery)

#### **GREEN ASPARAGUS SALAD**

Citrus and Yogurt Sauce (Dairy/Sulfites)

### MAIN COURSES

UMETE - FISHERMAN'S CATCH OF THE DAY
Curry and Coconut Sauce,

Sweet Potato Mousseline (Fish/Dairy/Nut/Sulfites)

#### PAN-FRIED BEEF FILLET

Potato Gnocchi and Mushrooms, Truffle Beef Juice (Gluten/Egg/Dairy/Celery/Sulfites)

#### ROASTED LOBSTER

Butter, Risotto with Paella Spices (Crustaceans/Fish/Dairy/Celery/Sulfites)

#### POTATO GNOCCHI

Mushroom Carpaccio and Truffle Cream (Gluten/Dairy/Celery/Sulfites)

#### **DESSERTS**

#### **SWEET SENSATION** (to share)

Light Coconut Mousse Filled with Raspberry Confit in a Chocolate Heart Shell, Praline Shortbread (Egg/Soy/Dairy/Nut)

#### **OUTRIGGER CANOE**

Dark Chocolate Canoe, filled with Mango, Coconut, and Passion Fruit Sorbet; Fresh Local Fruits, and Tropical Fruit Confit (Soy/Nut)

RED BERRY SOUP & STRAWBERRY SORBET

CARAMELIZED BANANA & COCONUT SORBET

(Gluten/Dairy)

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## PRIVATE VILLA SOIREE

Experience our most exclusive setting for your private dinner, set on the white sand, and overlooking the turquoise lagoon and Mount Otemanu. The warm glow of string lights reflects the stars above, while your private chef and server attend to every detail of your magical evening.

#### THIS PACKAGE INCLUDES:

Bottle of Champagne

Pool tray with canapes (6) pieces per person and fresh fruit

(1) Lei Crown and (1) Flower Crown

Customized menu with your Private Chef

Bottled water and soft drinks

Select red and white wine

(2) shots of aromatized rum

Assorted coffees and teas

Acoustic guitar player/singer (3 hours)

Lighting and floral centerpiece

Private server

# 270,000 XPF - DOES NOT INCLUDE THE VENUE FEE

Subject to Villa availability at time of arrival on property

Suggested Enhancements:

Wine Tasting

Cocktail Making



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PRIVATE TAHITIAN NIGHT

Join us for a feast for all senses. Enjoy a family-style traditional Tahitian dinner while Polynesian performers sing, dance and play music. Perfect enhancement: end the evening with a spectacular fire dance performance.

### THIS PACKAGE INCLUDES:

Welcome Mai Tai cocktail in coconut

Family-style Tahitian menu

Water and soft drinks

Flower leis

Polynesian dance and music show (20 minutes)

Lighting and flower centrepiece

PRICE FOR 4 PEOPLE: 278,000 XPF

Suggested Enhancements:

Fire dance and drum show to enlighten your dinner FROM 90,000 XPF









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# PRIVATE TAHITIAN NIGHT DINNER MENU

### CHILLED

#### LENTIL SALAD

Green Lentils, Sweet Potatoes, Smoked Raiatea Fish, Mustard-Tarragon Vinaigrette

#### POLYNESIAN SALAD

Romaine, Carrots, Pineapple, Coconut Brunoise, Cherry Tomatoes, Dried Coconut, Coconut-Lemon Vinaigrette

SWORDFISH MARINATED IN COCONUT MILK AND LIME

**COCONUT BREAD** 

### WARM

#### CHICKEN SUPREME

Curry, Coconut Milk, Roasted Fe'i Bananas

#### MAHI MAHI

Ginger, Carrots, Sautéed with Spices

**BLUEFIN TUNA** 

TAHITIAN FRIED RICE

### **DESSERTS**

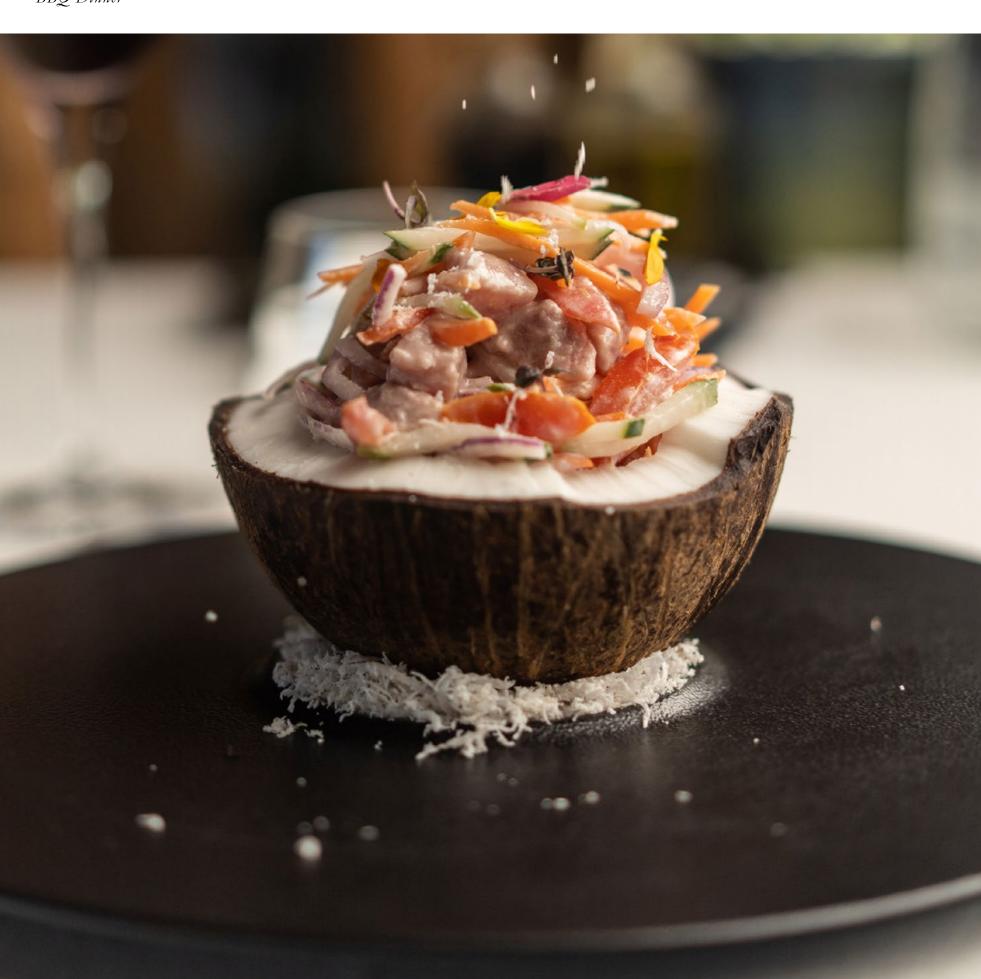
VANILLA PANNA COTTA Exotic Coulis

**POE BANANAS** AND COCONUT MILK

#### FIRI FIRI

Coconut Chocolate Sauce





**GROUPS** 

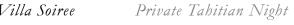
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## BBQ DINNER

Gather friends and family for this one-of-a-kind dining experience. Our Chef will prepare a gourmet family-style BBQ meal to savour, while you enjoy live local Tahitian music.

### THIS PACKAGE INCLUDES:

Welcome Mai Tai cocktail in coconut

Family-style BBQ dinner

Water and soft drinks

Local acoustic guitar player/singer (3 hours)

Lighting and flower centrepiece

PRICE FOR 4 PEOPLE: 236,000 XPF

Suggested Enhancements:

Add half-lobster to your menu (Seasonal product) +7,500 XPF PER PERSON



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## BBQ DINNER MENU

STARTERS

QUINOA SALAD

Pineapple, Goji Berry

TOMATO SALAD

Mango, Avocado, Jalapeños

**BLUEFIN TUNA POKE** 

Ginger Marinade

BASKET OF RAW VEGETABLES

Russian Sauce

GRILL

NEW YORK STRIP STEAK

CHICKEN SUPREME

Marinated in Spices

GRILLED MAHI MAHI

Provençal Herbs, Lemon

PATATAS BRAVAS

Huancaina Sauce, Chipotle

GRILLED CORN

Cajun Spices

**DESSERTS** 

**EXOTIC CHEESECAKE** 

HOMEMADE BOUNTY CAKE

LEMON MERINGUE PIE





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Champagne & Canapé

Cooking Class

Garden Mixology Class

S'mores on the Beach

Private Chef Experience







# CHAMPAGNE & CANAPÉ

Indulge yourself with Champagne and canapés while contemplating the best view Bora Bora has to offer.

### THIS PACKAGE INCLUDES:

One-hour open bar of Champagne (Brut and Rosé)

Water and soft drinks

Six pieces of chef-selected canapés per person

Server (2 hours)

Playlist music

PRICE FOR 4 PEOPLE: 114,000 XPF

Suggested Enhancements:

Ukulele – Duo (1 hour) 45,000 XPF

Upgrade your Champagne to a Cuvée Prestige selection - references upon request

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## COOKING CLASS

Learn about Tahitian cuisine with a Four Seasons Chef. Make your own poisson cru, the most famous traditional specialty of Tahiti.\*

This experience can be organized at Pahia Pavilion or in your Beachfront Villa Estate.

### THIS PACKAGE INCLUDES:

One-hour cooking class with private Chef:

Interactive coconut milk making and poisson cru preparation

Prepared tahitian raw fish for eating

Recipe and Four Seasons apron (To take home as a souvenir)

House white wine and water

PRICE FOR 2 PEOPLE: 69,000 XPF (Up to 8 people)

Suggested Enhancements:
Fisherman Show (45 minutes)
+40,000 XPF

Fisherman arrival via traditional Tahitian fishing boat (5 minutes)

Picture with fisherman and whole fish (10 minutes)

Fish filleting demonstration (30 minutes)

(Only available for afternoon cooking class after 3:30 pm, with 48-hour notice for booking)

<sup>\*</sup>While the poisson cru cooking class is the most popular, we are happy to customize the cooking class to your preference. Ask us about options.



Champagne & Canapé

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## GARDEN MIXOLOGY CLASS

This refreshing one-hour experience begins with a tour of the Resort's expansive garden - our Fa'apu. Chat with one of our expert mixologists, as they guide your creation of delectable hand-crafted cocktails using premium spirits, housemade syrups, and herbs from the garden. Enjoy lite bites from the garden's harvest to complement your personalized libations.

### THIS PACKAGE INCLUDES:

Tour of the Fa'apu

Design, create, and drink your own cocktail with our mixologist (two per guest)

Savor tomato gazpacho and eggplant caviar canapés made from the Fa'apu's harvest

Souvenir recipe of your cocktail creation

PRICE FOR 2 PEOPLE: 54,000 XPF (Available up to 6 people)



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# S'MORES ON THE BEACH

Gather around your beach firepit and take in the magical views while roasting marshmallows for S'mores. Nostalgia with unmatched views and stars to complete the evening.

### THIS PACKAGE INCLUDES:

S'mores set-up and ingredients

Soft drinks Water, fruit juice, soda

Outdoor lounge set-up

Server (2 hours)

PRICE FOR 2 PEOPLE: 49,000 XPF

Suggested Enhancements:

Tahitian legend telling (45 minutes)
40,000 XPF

Enhance beverage offerings with dessert cocktails

Fire Dance & Drum Show 80,000 XPF





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# PRIVATE CHEF EXPERIENCE

For Beach Villa Estate Guests

Immerse yourself in a culinary adventure of your choosing, featuring the freshest flavours of Polynesia along with worldwide cuisine. Our culinary team will work with you to create the perfect interactive dinner experience.

### THIS PACKAGE INCLUDES:

Private location

Private Chef services

Private server

Lighting and flower centrepiece

MINIMUM OF 59,000 XPF BASED ON 2 PEOPLE - PRIOR TO FOOD & BEVERAGE SELECTION

Menu provided upon request by your Private Chef











## ENHANCEMENTS

## FLORAL & DÉCOR

Flower lei 3,500 XPF

Flower crown 5,000 XPF

Hawaiian lei 4,500 XPF

Presidential flower lei 10,000 XPF

Flower petals set-up 15,000 XPF

Romantic candle set-up 16,000 XPF

### ENTERTAINMENT

Ukulele – Single 25,000 XPF PER HOUR

Ukulele – Duo 45,000 XPF PER HOUR

Western guitar and singer 45,000 XPF PER HOUR

Traditional Polynesian show (20 minutes) 100,000 XPF

Fire dance and drums (15 minutes) 80,000 XPF

Acoustic guitar Duo 72,000 XPF PER HOUR



Enhancements

## ENHANCEMENTS

### FIREWORKS\*

Customize fireworks with specific colours, shapes or numbers

5 minutes FROM 1,000,000 XPF

### **PHOTOGRAPHER**

One-hour photo shoot (50 pictures)

Two-hour photo shoot (100 pictures)

Three-hour photo shoot (150 pictures)

### CAKES\*\*

Birthday / Anniversary (for 2) 4,200 XPF

Additional serving at 2,100 XPF PER PERSON

Chocolate, Exotic Cheesecake, Vanilla and Red Berries

2 Tiers (for 2) 23,000 XPF

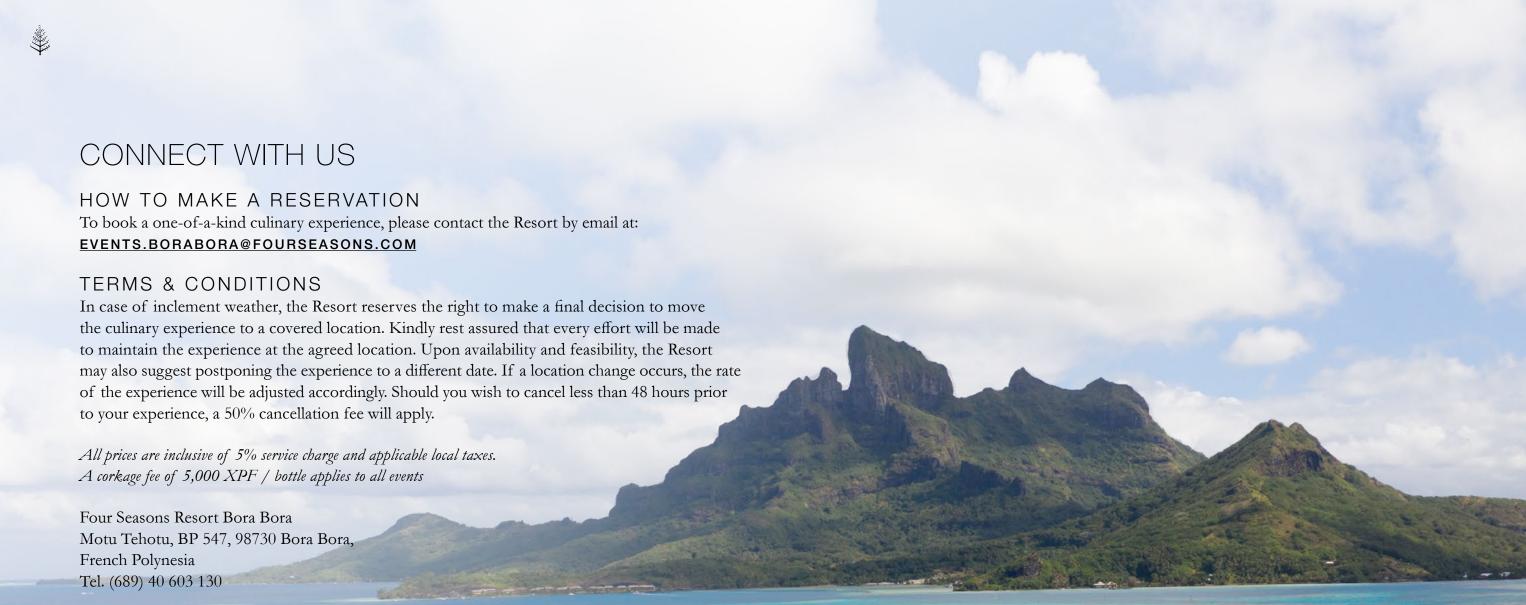
Additional serving at 5,000 XPF PER PERSON

Vanilla-Praline, Chocolate-Raspberry, Pineapple-Coconut



<sup>\*</sup> Please understand that fireworks need to be booked at least 20 days in advance and will require a full non refundable prepayment.

<sup>\*\*</sup> Requires a minimum of 48 hours advance ordering.



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Updated: 02/2025