



FOUR SEASONS  
RESORT  
BORA BORA



# CULINARY EXPERIENCES >







DINNER

GROUPS

DETAILS

CONNECT WITH US



*Sunset Motu & Exclusive Dinner*

*Private Villa Soiree*

*Private Tahitian Night*

*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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GROUPS

DETAILS

CONNECT WITH US



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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**



[View Sunset Motu & Exclusive Beach Dinner Menu >](#)





DINNER

GROUPS

DETAILS

CONNECT WITH US



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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)*





DINNER

GROUPS

DETAILS

CONNECT WITH US



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*Private Tahitian Night*

*BBQ Dinner*



## 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





DINNER

GROUPS

DETAILS

CONNECT WITH US



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*Private Tahitian Night*

*BBQ Dinner*

## 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**



[View Private Tahitian Night Dinner Menu >](#)





**DINNER**

**GROUPS**

**DETAILS**

**CONNECT WITH US**



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*Private Tahitian Night*

*BBQ Dinner*

## 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







DINNER

GROUPS

DETAILS

CONNECT WITH US



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*Private Tahitian Night*

*BBQ Dinner*



## 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**

[View BBQ Dinner Menu >](#)





**DINNER**

**GROUPS**

**DETAILS**

**CONNECT WITH US**



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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**  
Huancaína Sauce, Chipotle

**GRILLED CORN**  
Cajun Spices

### DESSERTS

**EXOTIC CHEESECAKE**

**HOMEMADE BOUNTY CAKE**

**LEMON MERINGUE PIE**







DINNER

GROUPS

DETAILS

CONNECT WITH US



*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*





DINNER

*Champagne & Canapé*

GROUPS

*Cooking Class*

DETAILS

*Garden Mixology Class*

CONNECT WITH US

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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)*



\*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.





**DINNER**

*Champagne & Canapé*

**GROUPS**

*Cooking Class*

**DETAILS**

*Garden Mixology Class*

**CONNECT WITH US**

*S'mores on the Beach*

*Private Chef Experience*



## 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)*





**DINNER**

**GROUPS**

**DETAILS**

**CONNECT WITH US**



*Champagne & Canapé*

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*S'mores on the Beach*

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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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GROUPS

DETAILS

CONNECT WITH US



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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**

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*Enhancements continued >*





## 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

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

\*\* Requires a minimum of 48 hours advance ordering.







## CONNECT WITH US

### HOW TO MAKE A RESERVATION

To book a one-of-a-kind culinary experience, please contact the Resort by email at:

**[EVENTS.BORABORA@FOURSEASONS.COM](mailto:EVENTS.BORABORA@FOURSEASONS.COM)**

### TERMS & CONDITIONS

In case of inclement weather, the Resort reserves the right to make a final decision to move the culinary experience to a covered location. Kindly rest assured that every effort will be made to maintain the experience at the agreed location. Upon availability and feasibility, the Resort may also suggest postponing the experience to a different date. If a location change occurs, the rate of the experience will be adjusted accordingly. Should you wish to cancel less than 48 hours prior to your experience, a 50% cancellation fee will apply.

*All prices are inclusive of 5% service charge and applicable local taxes.*

*A corkage fee of 5,000 XPF / bottle applies to all events*

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