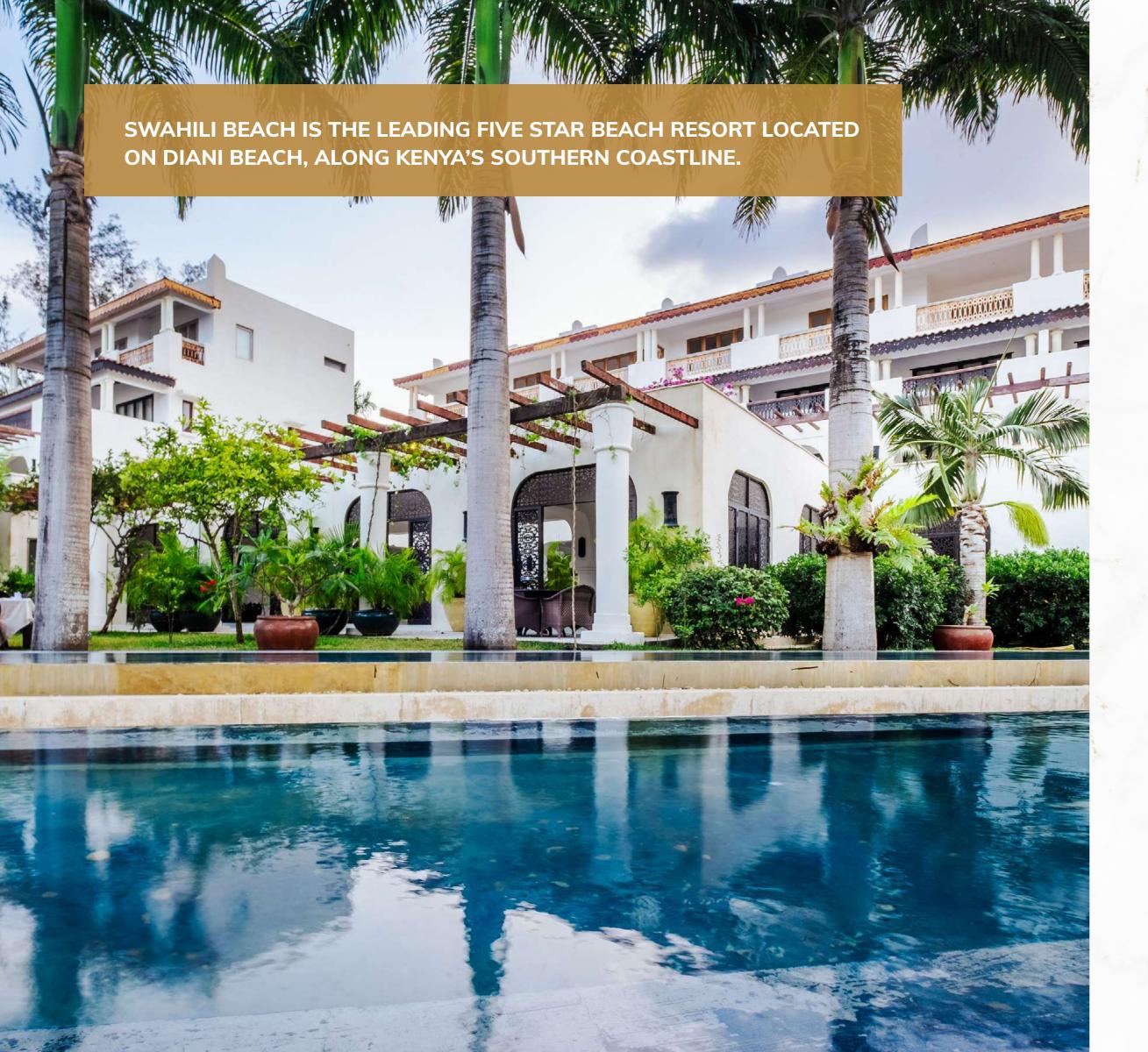


WEDDING PACKAGES





## A contemporary Swahili Experience...

Swahili Beach is where raw culture meets contemporary style; it's a Swahili experience in an architectural wonder that boasts a ten layer cascading pool, spacious & comfortable rooms, service that, like the Swahili culture, is from the heart and dining experiences that bring out the true essence of culture and modern fusion.

We offer our guests a one-of-a-kind experience and we are the destination for the new generation of travellers who thrive on culture but do it in style.

Offering an air of sophistication unseen on the Kenyan coast, Swahili Beach has been designed with state-of-the-art technologies to ensure minimum ecological impact, while delivering unparalled comfort to its guests.

In line with efforts to remain environmentally friendly, the lush tropical greenery, which is synonymous with the Kenyan coast, has been maintained and supplemented with exotic and indigenous trees, shrubs & tropical plants.





#### **ENTERTAIMENT**

Swahili Beach can provide a PA system for an additional cost of 15,000/- per day. Entertainment (band/ DJ/ dancers) can also be sourced by the resort if required at an extra cost. Clients bringing in their own entertainment are requested to inform Swahili Beach in advance so we can arrange a sound and entertainment check with the relevant parties.

#### **GENERATOR**

Clients bringing in their own lighting & sound are requested to arrange a recce with the resort in advance to ensure there is no overload on the resort's generator. If the lighting/ sound will cause any fluctuations or overload, clients will be requested to bring in their own generator.

#### **NOISE**

As courtesy to other guests staying at the resort, Swahili Beach cannot permit loud music till after midnight. For parties taking up more than 60% of the accommodation, loud music can be arranged till later on provided the client brings in their own NEMA permit. Swahili Beach can arrange for the NEMA permit at an additional cost.





## **VENUES**

#### **CLIFF TOP**

- 250 theatre style seating
- 100 sit down
- 250 cocktail set up

#### **BARHARINI BEACH**

- 300 sit down
- 350 cocktail set up
- DJ & dance floor space available

#### **BAOBAB POOL**

- 300 sit down
- 350 cocktail set up
- DJ & dance floor space available

## HELIPAD AND NORTHERN GARDENS

- 300 sit down
- 450 cocktail set up
- DJ & dance floor space available
- Stage & concert space available



#### CANAPES/ STARTERS/ LATE NIGHT SNACKS

- Feta samosas V
- Paneer samosas V
- Vegetable samosas V
- Beef samosa
- Lamb samosa
- Chilli paneer V
- Kaju rolls V
- Hara bara kebabs V
- Muhogo wedges with lime dipping sauce VG
- Dal bhajias **VG**
- Mini caprese spoons V | VG
- Vegetable spring rolls VG
- Vietnamese rice rolls VG
- Sushi V I VG
- Sashimi V | VG
- Bruschetta V | VG
- Avocado with shrimp
- Assorted wraps V | VG
- Croquettes (potatoes, cheese, mushroom) V | VG
- Mini arancini V
- Paneer tempura V
- Carrot tartare with capers mayo V

- Tzatziki with crispy focaccia V
- Spanakopita V
- Hummus with crispy focaccia or pita VG
- Muhammara with crispy focaccia or pita VG
- Mini smashed avo on toast VG
- Panko halloumi dippers V
- Leek & blue cheese tarts V
- Spinach & cashew stuffed mushrooms VG
- Mini designer pizza V | VG
- Crispy coconut chicken bites
- Chicken Iollipops
- Chicken tikka cubes
- Beef mshikaki skewers with tamarind sauce
- Fish fingers with tartar sauce
- Greek tartlets of grilled chicken spinach & feta
- Mini fish cakes
- Chilli ginger crab bon bons
- Ceviche
- Prawns cocktail
- Sliders
- Filled croissant (ham & cheese, egg & cheese, vegetables)

- Pork belly skewers
- Vegetable quiche V
- Miso prawn skewers
- Bao buns

MMN





#### **SALADS**

- Mixed seafood salad
- Corn capsicum salad V
- Thai chicken salad
- Kachumbari salad VG
- Thai beef salad
- Tomatoes and mozzarella V
- Caesar salad
- Red cabbage coleslaw **VG**
- Pickled beetroot VG
- Summer bean salad VG
- Mixed greens VG
- Spicy mango & avocado salad VG
- Summer salad with mint V
- Potato salad VG
- Nicoise salad VG
- Couscous tabbouleh salad VG
- Fish & avocado salad
- Swahili mango & coconut salad
- Pasta salad VG
- Quinoa, tomato & avo salad VG
- Roasted sweet potato salad with lime coriander vinaigrette
- Carrot & courgette salad with passion fruit dressing VG
- Antipasti board

#### **SOUPS**

- Vegetable consomme **VG**
- Cream of pumpkin and ginger VG
- Chilled gazpacho **VG**
- Cream of potato and leeks **VG**
- Cream of mushroom V
- Cream of sweet potato, chilli & coriander VG
- Tom yum VG
- Curried red lentil soup VG
- Tomato and basil soup **VG**
- Broccoli, spinach & potato soup VG
- Swahili fish soup
- Beef consomme celestine
- Chicken noodle
- Lobster bisque
- Tom kha gai

#### **BUFFET SELECTION**

- Parsley potatoes VG
- Swahili irio V | VG
- Red beans in coconut sauce VG
- Roasted potato wedges VG
- Steamed rice VG
- Mukimo V | VG
- Vegetable pilau V | VG
- Tossed fresh mixed garden vegetables VG
- Vegetable ratatouille **VG**
- Deep fried potato wedges VG
- Vegetable curry VG
- Tofu teriyaki VG
- Tofu in black bean squce **VG**
- Kfc-korean fried cauliflower VG
- Vegetable moussaka V | VG
- Red bean stew VG
- Mixed african vegetables V
- Swahili mchicha V
- Steamed sweet potatoes V
- Sweet corn rice **VG**
- Ugali **VG**
- Spiced vegetable stew **VG**
- Jacket potatoes with sour cream V
- Cauliflower cheese V
- Mashed potato V
- Sauteed vegetables VG
- French fries VG

- Potato rosti V
- Cassava root VG
- Sweet potato fries VG
- Corn on the cob VG
- Tossed carrot & peas VG
- Buttered herb rice V
- Coconut rice VG
- Meat lasagne
- Baked fish fillet with beurre blanc
- Swahili coconut fish curry
- Chicken in mushroom sauce
- Traditional chicken stew
- Chicken cacciatore
- Chicken & vegetable tagine
- Chicken provencal
- Spicy chicken with eggs
- Stewed beef with green bananas
- Meatballs in gravy
- Bone in lamb stew
- Slow cooked peri chicken stew
- Beef stroganoff
- Seafood thermidor with swahili spices
- Baked fish fillets with coconut & smoked tomato
- Chapati



#### **AUTHENTIC INDIAN**

- Paneer butter masala V
- Chilli paneer V
- Palak paneer V
- Punjabi chicken curry
- Mutton rogan josh
- Mutton Iohari on the bone
- Chana masala V | VG
- Black dal makhani VG
- Yellow tadka dal VG
- Aloo mattar V | VG
- Tandoori roti VG
- Jeera rice VG
- Naan-plain/garlic/chilli/buttered **V**
- Raita V
- Pappadums VG
- Vaada VG
- Idli **VG**
- Sambhar VG
- Yellow tadka dal R
- Aloo mattar R
- Punjabi chicken curry
- Mutton rogan
- Josh palak paneer R
- Chana masala R
- Dal bukhara VG
- Mutton lahori on the bone
- Butter naan V

- Garlic naan V
- Chilli naan V
- Paratha V











### **PASTA STATION**

- Carbonara
- Bolognese
- Pomodoro
- White sauce

#### **PIZZA STATION**

- Pollo
- Diavola
- Margherita
- Garden





#### **WOK STATION**

- Chicken stir fry
- Calamari stir fry
- Beef stir fry
- Vegetable stir fry
- Mongolian bbq

#### **SEAFOOD STATION**

- Flash cooked tiger prawns
- Steamed crab with garlic butter
- Flash cooked lemon garlic lobster
- Grilled calamari
- Grilled octopus

#### **BBQ & ROTISSERIE**

- Veal loin carvery
- Whole goat on the spit
- Oven roasted lamb sauce with mint
- Whole roast chicken with trimmings whole roast turkey with trimmings
- Whole baked reef fish
- Carved pork loin with crackling
- Marinated beef steaks on the grill
- Grilled fish with lemon butter & harissa sauce
- Molo lamb chops

- Choma sausages
- Seared calf liver
- Marinated lamb rib
- Bbq mshikaki
- Bbq chicken breasts

#### **SHAWARMA STATION**

- Beef
- Lamb
- Chicken
- Paneer V

V = Vegetarian

#### **DESSERTS**

- Black forest gateaux
- Coconut meringue
- Coconut cake
- Lemon mousse **VG**
- Mango tart VG
- Fruit salad VG
- Apple pie **VG**
- Fresh fruit platter **VG**
- Ras malai V
- Assorted pastries V
- Gulab jamun V
- Chocolate mousse **VG**
- Gajar halwa **V**
- Mahamri VG
- Swahili coconut pudding **V** (has eggs)
- Passion fruit mousse **VG**
- Chocolate brownie
- Ice-cream bar
- Cream caramel
- Chocolate truffles V
- Mocha cheesecake **VG**
- Churros with chocolate sauce
- Petit four V
- Mini banoffee pie V
- Cheese board (extra cost) **V**
- Vanilla chocolate rice pudding V
- Banana cake mousse **VG**

- Bread and butter pudding
- Ice cream V | VG
- Pineapple crumble **VG**
- Cashew & chocolate balls **V | VG**
- Mocha gateau-v, VG
- Vienna cake V
- Lemon roll
- Fruit flan VG
- Profiteroles V
- Jalebi V









# WEDDING & EVENTS CO-ORDINATOR

#### **SWAHILI BEACH RESORT**

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