



ST REGIS
BORA BORA

*Your Wedding at
The St. Regis Bora Bora Resort*

Food and Beverage

Delectable Sustenance

The St. Regis Bora Bora Signature Ateliers Gourmets

The Resort's Signature Banqueting experience is a refined Cocktail interpretation with flavorful selections from its three Restaurants at individual show-kitchen stations suitable to various settings for atmospheres ranging from the beach-casual to the formal. A minimum of 3 stations are required.

Caviar Station

Californian Oscietre and selection of black, red & wasabi tobiko

55 000xpf per person (min 8 pax)

Art of Sushi Station

Assortment of fresh caught Mahi Mahi, Red Tuna & Octopus Nigiris

Caviar Gunkan

Foie Gras and Black Tobiko Nori Maki

Spicy Tuna, King Crab and Japanese Mayonnaise Rolls

Sashimi carved "A la Minute"

22 800xpf per person (min 8 pax)

Lobster on the Grill Station

Live from our basins, delicious local lobster simply grilled or poached in a lemongrass broth

8 250xpf per person (min 8 pax)

Finger Food by Jean-Georges Station

Subtly spicy Chicken Samossas with Coriander Yogourt dip

Prawn Satays with Sweet and Sour dip

Vegetarian Nems with Nuk Cham Sauce

Tuna and Foie Gras Spicy Mini Burgers with Yuzu pickles

4 950xpf per person (min 8 pax)

A Taste of Tahiti Station

Traditional Hima'a, delicacies from the underground oven

Polynesian marinated Raw Fish seasoned with just-grated Coconut

Korori Spoons with Vanilla Oil

Red Tuna and Mountain Chilli Ceviche on Toasted Coconut Bread

10 200xpf per person (min 8 pax)

Mediterranean Countryside Station

Aged Iberico Bellota Ham on the Bone (14 months)

Chorizo Cantimpalos and Iberico Rope

Suckling Pig seasoned with Sage on a Spit

Truffle and Aged Parmesan Risotto Arborio

29 400xpf per person (min 8 pax)

Imported French Cheeses Station

Normandy Camembert, Truffled Brie, Mont D'Or on a Spoon, Auvergne Blue Cheese, Crottin de Chavignol, Osso Iraty with Black Cherry Jam, Tome de Savoie

Served with Pear Chutney, Grissini & a Homemade Bread Basket

6 600xpf per person (min 8 pax)

A Sweet Tooth Station

Queen Victoria Pineapple flambéed in Aged Marie Galante Rhum

St. Regis Signature Macaroon Display

Fresh Tropical Fruit Assortment served with Tahitian Vanilla dried in our Gardens

Assortment of Pastries

4 950xpf per person (min 8 pax)

Hors d'Oeuvres Selection

Cold

Som Tam flavored Green Papaya Spoon
Breadfruit Foam with Spicy Coconut Milk
Goat's Cheese and Thai Basil Pressed Watermelon Skewer
White Truffle Cream of Artichoke Chilled Soup Shooter
Wild Salmon Gravelax with Green Apple and Wasabi Foam
Prawn and Ginger Spring Roll
Sesame Oil Poached Prawn with Pink Peppercorn Mayonnaise
Lobster Poached in Citronella Broth with Passionfruit and Tamarind Chutney
Red Ahi Tuna, Olive and Eggplant Canelloni
Red Ahi Tuna and Foie Gras Maki
Red Ahi Tuna and Piquillo Pepper Bruschetta
Mild Chilli flavored Bora Bora Lagoon Fish Ceviche
Passionfruit Marlin Ceviche Spoon
Mediterranean Vegetable Escalivadas and Aged Serrano Ham Crostini
Tahitian Vanilla Confit Duck Foie Gras on Sourdough Bread
Smoked Eggplant Caviar and Foie Gras on Toast

Hot

Saffron and Marjoram Risotto Cromesqui Ball
Confit Cherry Tomato and Chavignol Cheese Croustillant Empanada
Ginger Crab Cake with Papaya Mustard
Prawn Satay with Sweet and Sour Sauce
Teriyaki Salmon Yakitori
Rice Cracker Encrusted Seared Tuna with Sriracha Emulsion
California Oscietre Caviar with Panisse and Sour Cream
Veal Rissolo Vitello Tonato Style
Xeres Sherry and Coriander Glazed Chicken Lollipop
Chicken Satay with Peanut Sauce
Spicy Chicken Samossa with Cilantro Coriander Dip
Vietnamese Style Beef Skewer

Sweet

Tropical Fruit Skewer
Pina Colada Mousse with Coconut Coriander Spheres
Orange Blossom Marshmallow
Passionfruit & Banana Tiramisu Shooters
Kaffir Lemon Tart
Passionfruit Creme Brulee
Paris-Papeete
"Domaine Gran Couva" Chocolate Tart
French Sablé Cookie with Taha'a Vanilla and Raspberry Mousseline
St. Regis Signature Macaroon Assortment
Coconut Truffles

Cold Nibbles, 5 pieces per person from the Cold Selection

2 500xpf per person

Hors d'Oeuvres, 3 Cold pieces and 4 Hot pieces per person

3 500xpf per person

Sweet Nothings, 3 pieces per person from the Sweet Selection

1 900xpf per person

Simple Beach Barbecue

Appetizers

Mediterranean Vegetables marinated in Old Balsamic Reduction and grilled with Basil
12 Month old Serrano Ham, Watermelon rubbed with Fleur de Sel and Chavignol Goats'
Cheese served with Poppyseed Breadsticks
Red Ahi Tuna and Piquillo Peppers Brushetta
Virginia Crab Cakes with Sriracha Emulsion

From the Grill

Marinated Mahi Mahi speared with Taha'a Vanilla
Spicy Salsa Prawn Skewers
Cajun Chicken Breast
Heart of Black Angus Fillet
Fresh Caught Red Ahi Tuna rubbed with Sarrawak Black Pepper
Classic Black Angus Burger with Russian Sauce

Sides

Homemade Fries in Goose Fat
Grilled Corn on the Cob
Green Asparagus wrapped in Bacon
Baby Salad Greens

Served with

Ginger and Tahitian Basil Virgin Sauce
Bearnaise Sauce
Thai BBQ Sauce
Sour Cream and Chives

Dessert Buffet

Hibiscus Flower Jelly with Leeward Islands Fruit Minestrone
White Chocolate Pineapple Ravioli
Iced Hibiscus Flower and Raspberry Broth
Bitter Chocolate Tart
Fresh Cut Tropical Fruit Selection

10 000xpf per person

Luxury Beach Barbecue

Appetizers

Tahitian Coleslaw with Poached Shrimp
12 Month old Serrano Ham, Watermelon rubbed with Fleur de Sel and Chavignol Goat's Cheese with Poppyseed Breadsticks
Tahitian Ginger Confit Foie Gras on Sourdough Bruschetta
Virginia Crab Cakes with Sriracha Emulsion

From the Grill

Marinated Mahi Mahi speared with Taha'a Vanilla
Lobster Tails with Mango Salsa
Duck Magret marinated in Orange and Sage
Heart of Black Angus Fillet
Fresh Caught Red Ahi Tuna rubbed with Black Sarrawak Pepper
Suckling Pig on a Spit

Sides

Homemade Fries in Goose Fat
Portobella Mushroom Skewers
Green Asparagus Faggots wrapped in Bacon
Baby Salad Greens

Served with

Ginger and Tahitian Basil Virgin Sauce
Béarnaise Sauce
Thai Barbecue Sauce
Sour Cream and Chives

Dessert Buffet

Kaffir Lemon Meringue Tart
« Domain Gran Couva » Chocolate Entremets
Coconut Cheese Cake
Amandine Tart
Iced Watermelon and Balsamic Soup
Tropical Fruit and Marshmallow Skewers

13 000xpf per person

Polynesian Buffet

Appetizers

Green Papaya Salad with Caramelized Pecan Nuts and Som Tam Vinaigrette
Red Ahi Tuna Tataki with Ponzu and Tahitian Tumeric Dressing
Local Shrimp poached in a Lemongrass broth, Passionfruit flavoured “Mataise Sauce”
Ginger Crab Cake with Papaya Mustard Dressing
Striped Marlin Tartare with Fennel and Orange Emulsion, Radish and Seaweed Salad
Coconut, Lemongrass, Local Root & Curry Veloute with Cajun Nut & Cardamom Nougatine
Red Ahi Tuna Sashimi
Grilled Eggplant, Local Basil, Sesame and Coriander Vinaigrette
Spicy Local Shrimp Satay
Tahitian Style Raw Fish marinated in Coconut Milk and Lime

Mains

Mahi Mahi slowly braised in Coconut Milk
Oven Roasted Suckling Pig
Grilled Swordfish infused with Ginger and Chilli
Grilled Rock Lobster
Taha’a Vanilla flavoured Local Shrimp and Pineapple Skewers
Grilled Black Angus Beef

Sides

Jasmine Rice steamed with Coconut Milk and Ginger in Banana Leaf
Bok Choy stewed with Tumeric and Orange
Taha’a Vanilla flavoured Sweet Potato Gratin
Vegetable Bouquet with Thai Basil
“Fei” Banana speared with Vanilla cooked in their skins

Desserts

Taha’a Vanilla Traditional Cheesecake
Coconut and Queen Victoria Pineapple Dacquoise
Iced Hibiscus Flower and Raspberry Broth, Corrosol and Chilli Sorbet
Sarrawak Grapefruit, Pomegranate and Sechuan Pepper
Domain Palmira Chocolate Tartlet
Coconut Panna Cotta, Kumquat Marmelade
Fresh Cut Tropical Fruit Assortment

14 000xpf per person

Family Style 3 Course Dinner

Suited to Rehearsal Dinners, an informal occasion to celebrate the Bride and Groom between loved ones where dishes are placed on the table for self service.

Choose 2 Appetizers from:

Ripe Tomatoes and Mozzarella di Buffala salad with Fresh Basil Puree & Organic Olive Oil
Mixed Salad with Crunchy Tofu, Thai Basil Sauce and White Miso Dressing
Shrimp Poached in Sesame Oil, Wasabi Mayonnaise, Pickles and young Daikon Radish
Mushroom Risotto

Choose 2 Mains from:

Slow Cooked Mahi Mahi, Asian Pear and Fava Bean, Fennel Sauce
Fresh Caught Grilled Bora Bora Lagoon Fish with Passionfruit Virgin Sauce
Roast Chicken Breast, Tahitian Lime and Thyme
Grilled Wagyu flank, Ginger Tomato Sauce, Local Basil and Brown Butter

Choose 3 Sides from:

Fusilli with Vegetables, Pine Nuts and Taggiasca Black Olives
Creamed Potatoes
Grilled and Marinated Vegetables drizzled with Aged Balsamic Vinegar and Extra Virgin Oil
Crunchy Steamed and Buttered Seasonal Greens, Tahitian Lime

Dessert Assortment from the Pastry Chef

10 000xpf per person

Reception Style Cocktail Dinner

Delicious bites tray served for stand up dining.

Vegetarian - Choose 2:

Japanese Steamed Edamame
Hanoi Spring Rolls, Mint Leaves, Sweet and Sour Sauce
Vegetable Tempura Assortment from Sushi Take
Andalousian Gaspacho Shooters
Assorted Grilled Vegetables and Old Balsamic
Grilled Zucchini with Feta Cheese Tapas
Young Vegetables, Pistou and Poached Egg Antipasti

Seafood - Choose 2:

Tahitian Style Raw Fish marinated in Coconut Milk and Lime
Maki and Nigiri Assortment from Sushi Take
Sashimi Assortment from Sushi Take
Mini Confit Tomato and Crab Club Sandwiches
Sliced Homemade Smoked Salmon with Blinis
Ginger and Chilli Crab Cakes
Arborio Risotto, Local Shrimp, Curry & Coconut Milk, freshly shaved Parmesan Cups
Red Ahi Tuna Tempura, Light Saffron Mayonnaise with Tahitian Ginger

Meat - Choose 2:

Sliced Ham, Black Balsamic Grape Confit
St. Regis Signature Mini Croque Monsieur
Asian Spiced Beef and Chicken Samossas from Lagoon by Jean-Georges
Mini Pizza Capricciosa, Tomato Sauce, Fresh Tomato, Mozzarella, Artichoke, Ham and Olive
Mini Classic Black Angus Burgers, Russian Dressing

Luxury Foods - Choose 2:

Truffled Organic Brie with Roquette Salad and Almonds on Sourdough Bread
Sliced Scallops, Granny Smith Emulsion, Foie Gras and Crunchy Endive
Oysters on the Half Shell, Tahitian Lime
Grilled Lobster Skewers
Vanilla scented Duck Foie Gras Terrine

Sweets - Choose 3:

Kiwi and Thyme Frozen Lollipops
Caramelized Banana and Carribean Chocolate Mini Charlotte
Champagne and Strawberry Tartlet
Roast Almond Pannacotta with Bailey's Jam
Tropical Fruit Minestrone with Whipped Cream
Iced Hibiscus Flower and Raspberry Broth Shooters

*15 000xpf per person
(Min 8 pax)*

All You Can Eat Lobster Menu 19 000xpf pp (conditions apply)

Poached Rock Lobster, Marjoram flavored Tomato Water, Crunchy Fennel and Coconut Garlic Sorbet

All You Can Eat Grilled Rock Lobster
Taha'a Vanilla and Marie Galante Rum flavored Virgin Dressing

Pastry Chef's Inspiration of the Day

Baeri Imperial Caviar Menu 45 000xpf pp (conditions apply)

Baeri Imperial Caviar, Breadfruit Blinis and Sour Coconut Cream

Fresh & Smoked Salmon and Potato Tartare with Baeri Imperial Caviar Horseradish Foam
Ginger and Vodka flavored Grilled Rock Lobster with Baeri Imperial Caviar Whipped Cream

Chocolate and Raspberry Foret Noire Interpretation with Champagne Rose Sorbet

Candlelight Dinner "Romantic" 14 000xpf per person

Amuse Bouche

Rice Cracker Crusted Tuna with Sriracha Citrus Emulsion

Or

Crab Cake with Sarawak Grapefruit and Ginger Coriander Oil

Parmesan Crusted Roasted Free Range Chicken with Steamed Salsify, Lemon and Basil Butter

Or

Grilled Mahi Mahi, Vegetable Marinere, Aromatic Sauce and Mashed Potatoes with Herbs

Coconut Panna Cotta with Tropical Fruit Sorbet

Or

Apple Confit with Marquesan Lime Ice Cream

Candlelight Dinner "Under the Stars" 18 000xpf per person

Amuse Bouche

Caramelized Foie Gras, Fresh Lychee, Nicoise Olives and Passion Fruit

Or

Fresh Caught Red Ahi Tuna Tartare with Avocado, Spicy Radish and Ginger Marinade

Grilled Black Angus Sirloin, Red Miso Sauce and Potato Gratin

Or

Roasted Snapper with Tahitian Condiments and Ginger Rice

Caramelized Banana Cake, Praline Crunch and Salted Caramel Ice Cream

Or

Warm Chocolate Cake with Vanilla Ice Cream

Degustation Menus

These menus from each restaurant are specially created by the Executive Chef, Sebastien Legall, to reflect the individual preferences of the Bride and Groom. Please find current menus enclosed separately to tease your tastebuds.

5 Course Degustation Menu at Lagoon Restaurant by Jean-Georges	<i>19 000xpf per person</i>
7 Course Degustation Menu at Lagoon Restaurant by Jean-Georges	<i>23 000xpf per person</i>
5 Course Degustation Menu at Sushi Take	<i>18 000xpf per person</i>
7 Course Degustation Menu at Sushi Take	<i>21 000xpf per person</i>
4 Course Degustation Menu at Te Pahu Restaurant	<i>15 000xpf per person</i>
6 Course Degustation Menu at Te Pahu Restaurant	<i>18 000xpf per person</i>

Champagne Brunch

Take Breakfast to another level with Bubbles and a scintillating lagoon view...
Full American Buffet Breakfast served with your selection of Champagne and Mimosas.

Billecart-Salmon Brut Champagne Brunch	<i>15 800xpf per person (Min 8 pax)</i>
Louis Roederer Cristal Champagne Brunch	<i>64 800xpf per person (Min 8 pax)</i>

Wedding Cakes

Pastry Chef Franck Desplechin will customize a Wedding Cake to suit the Bride and Groom's individual preferences.

3 000xpf per piece (min 6 pieces)

Joyful Refreshments

Billecart-Salmon Brut Champagne

Described as full of brightness and purity, the 200 year old House of Billecart-Salmon's Brut Champagne is perfectly suited to our climate and cuisine.

Louis Roederer Cristal Champagne

Created and bottled specially for Tsar Nicolas II, Cristal Champagne is the jewel of the House of Louis Roederer.

Champagne Open Bars

Champagne Flutes Tray Served
With Kir Royal and Mimosa Cocktails available at the Bar

½ hour - Billecart-Salmon Brut	<i>5 500xpf per person (min 8 pax)</i>
½ hour - Louis Roederer Cristal	<i>30 000xpf per person (min 8 pax)</i>
1 hour - Billecart-Salmon Brut	<i>11 000xpf per person (min 8 pax)</i>
1 hour - Louis Roederer Cristal	<i>60 000xpf per person (min 8 pax)</i>

St. Regis Signature Bloody Mary Station

Selection of worldwide St. Regis Signature Bloody Marys

Selection of Mineral Waters and Soft Drinks

4 hours

26 400xpf per person (min 8 pax)

Cocktail Bar

Caipirinhas, Mojitos, Maitais, Blue Lagoons...

Selection of Mineral Waters and Soft Drinks

4 hours

30 800xpf per person (min 8 pax)

Open Bar, Premium Brands

Casa Donosso Chardonnay & Casa Donosso 1810 Cabernet Sauvignon,

Campari, Red & White Martini, Sherry, Porto,

Johnny Walker Red & Jack Daniel's Whisky, Gordon's & Tanqueray Gin, Pepe Lopez

Tequila, Smirnoff & Absolut Blue Vodka,

Local and Imported Beers,

Selection of Mineral Waters and Soft Drinks

4 hours

22 000xpf per person (min 8 pax)

Open Bar, Deluxe Brands

Chablis Premier Cru Bourgogne White Wine & St. Julien Amiral de Beychevelle

Bordeaux Red Wine,

Campari, Red & White Martini, Sherry, Porto,

Johnny Walker Black & Green & Glenlivet Whisky, Bombay Sapphire & Hendricks

Gin, Cuervo Tequila, Grey Goose & 42 Below Vodka,

Local and Imported Beers,

Selection of Mineral Waters and Soft Drinks

4 hours

33 000xpf per person (min 8 pax)

The St. Regis Bora Bora Resort Wine List

Please do not hesitate to request a full wine list from the Resort.

All 2011 prices expressed in this brochure are in XPF and include 10% local Government Taxes and 4% Service Charge which are subject to change without notice. Please be aware that certain surcharges and set up fees may apply and that prices and menus are subject to change at a later date. Weddings at The St. Regis Bora Bora Resort are subject to a contract and booking conditions which include specific clauses for Food and Beverage.