



FOUR SEASONS  
RESORT  
BORA BORA

# CULINARY EXPERIENCES >





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*Sunset Motu & Exclusive Dinner*

*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 location

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

Romantic lighting and flower centrepiece

Half-bottle of Champagne

Three-course dinner crafted by Executive Chef Eric Desbordes

**PRICE PER PERSON: 55,500 XPF**

*(Available for up to 6 people)*

### *Suggested Enhancements:*

Fire dance and drum show for an exciting local touch

**FROM 70,000 XPF**

One-hour photo shoot to keep memories of this magical night

**60,000 XPF**

*Upgrade your Champagne at an additional cost of:*

Veuve Clicquot Yellow Label **+5,200 XPF**

Ruinart Rosé **+14,400 XPF**

Roederer Cristal Brut **+35,200 XPF**

*Learn about our Exclusive Beach Dinner >*





## EXCLUSIVE BEACH DINNER

Dine at a private table set on the sand, overlooking the Otemanu Mountain or our inner lagoon. 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

Half-bottle of Champagne

Three-course dinner crafted by Executive Chef Eric Desbordes

**PRICE PER PERSON: 39,500 XPF**

#### *Suggested Enhancements:*

Fully decorated four-legged canopy to customize your experience

**280,000 XPF**

Flower crown **5,000 XPF** and flower lei **3,500 XPF** for a local touch

Private ukulele player and singer for a most romantic atmosphere

**17,500 XPF**

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





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## SUNSET MOTU & EXCLUSIVE BEACH DINNER MENU

### STARTERS

#### AVOCADO TOAST

Tomatoes, Onions, Pickles, Fresh Coriander

#### POLYNESIAN SPINY LOBSTER

Tomato, Pineapple, Avocado, Jalapeño, Passion Fruit, Coriander Dressing

#### CREAMY ROASTED SCALLOPS

Mushrooms Fricassée, Parsley, Creamy Butternut

#### SEARED BLUEFIN TUNA

Mozzarella di Buffala, Melon, Raspberry, Chopped Pistachio Nuts

### MAIN COURSES

#### UMETE - FISHERMAN'S

#### CATCH OF THE DAY

Curry and Coconut Sauce, Sweet Potato Mousseline

#### USDA TURF

Prime Black Angus Beef Tenderloin, Black Truffle Purée, Périgueux Sauce

#### ROASTED LOCAL MAHI MAHI

Green Asparagus with Nori Seaweed, Butter with Orange, Fresh Herbs Salad

#### ROASTED MUSHROOMS

Parsley, Butternut Squash, Roasted Hazelnut

### DESSERTS

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

Light Coconut Mousse Filled with Raspberry Confit in a Chocolate Heart Shell, Praline Shortbread

#### OUTRIGGER CANOE

Dark Chocolate Canoe, filled with Mango, Coconut, and Passion Fruit Sorbet; Fresh Local Fruits, and Tropical Fruit Confit

#### RED BERRY SOUP & STRAWBERRY SORBET

#### BANANA FLAMBÉE & COCONUT SORBET



## 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

Three-course family-style Tahitian menu

Water and soft drinks

Private server (3 hours)

Four flower leis

Polynesian dance and music show (20 minutes)

Lighting and flower centrepiece

**PRICE FOR 4 PEOPLE: 235,000 XPF**

**COST PER ADDITIONAL PERSON: 25,000 XPF**

### *Suggested Enhancements:*

Fire dance and drum show to enlighten your dinner

**FROM 70,000 XPF**

One-hour photo shoot to keep memories of this magical night

**60,000 XPF**

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





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*Private Tahitian Night*

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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

## 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





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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

Three-course family-style BBQ dinner

Water and soft drinks

Private Chef and server (3 hours)

Local acoustic guitar player/singer (3 hours)

Lighting and flower centrepiece

**PRICE FOR 4 PEOPLE: 216,000 XPF**

**COST PER ADDITIONAL PERSON: 25,000 XPF**

### *Suggested Enhancements:*

Fire dance and drum show to enlighten your dinner

**FROM 70,000 XPF**

Add half-lobster to your menu (*Seasonal product*)

**+7,500 XPF PER PERSON**

[View BBQ Dinner Menu >](#)



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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

**URU POTATOES BRAVAS**  
Huancaína Sauce, Chipotle

**GRILLED CORN**  
Cajun Spices

**SAUCES:** Aji Verde,  
Pineapple BBQ, Citrus Chili

### DESSERTS

**EXOTIC CHEESECAKE**

**HOMEMADE BOUNTY CAKE**

**LEMON MERINGUE PIE**





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*Champagne & Canapé Cart*

*Beach Villa Movie Night*

*Cooking Class*

*Smore's 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)

Soft drinks  
Water, fruit juice, soda

Six pieces of canapés per person

Server (2 hours)

Playlist music

**PRICE FOR 4 PEOPLE: 70,900 XPF**  
**COST PER ADDITIONAL PERSON: 14,600 XPF**

### *Suggested Enhancements:*

Extend the experience with extra time and canapés  
*Rate upon request*

Ukulele – Duo (1 hour)  
**35,000 XPF**

*Upgrade your Champagne at an additional cost of:*

Veuve Clicquot Yellow Label **+5,200 XPF**

Ruinart Rosé **+14,400 XPF**

Roederer Cristal Brut **+35,200 XPF**

[View Canapé Menu >](#)



**DINNER**

*Champagne & Canapé Cart*

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# CANAPÉ MENU

## CHILLED

**ANDALUSIAN GAZPACHO**

**SMOKED YELLOWFIN TUNA**  
Grated Coconut, Lime

**MINI TOMATO  
STUFFED WITH TUNA**

**PARMESAN PANNA COTTA**  
Tomato, Basil Coulis

**VEGGIE MAKI**

**SPICY TUNA MAKI**

**SPINY LOBSTER**  
Tomato, Passion Fruit,  
Coriander Dressing

**SALMON SASHIMI**  
Avocado, Pecan, Sweet Soy Sauce

**CHICKEN WRAP**  
Chipotle Mayonnaise

**GOAT CHEESE  
AND PISTACHIO BITES**  
Zucchini Coulis

**MARINATED MAHI MAHI**  
Beetroot, Spices, Lemon Cream

**BLUEFIN TUNA**  
Mozzarella, Tomato,  
Pistachio Pistou Sauce

**VERRINE OF RAW VEGETABLES**  
Russian Sauce

## TOFU

Ponzu Sauce, Jalapeños, Coriander

**CUCUMBER ICE CREAM SOUP**  
Coconut Milk, Curry

**PEPPER TORTILLA**  
Corn, Jalapeños

**GRILLED ZUCCHINI  
FINGER SANDWICH**  
Tomato Caviar, Fresh Goat Cheese, Basil

## WARM

**MINI CROQUE-MONSIEUR**  
Smoked Turkey, Black Truffle

**MINI CHEESEBURGER**

**MINI FISH BURGER**

**MINI VEGGIE BURGER**

**PANKO SHRIMP**  
Creamy and Spicy Sauce

**ANTICUCHO  
CHICKEN SKEWER**

**PINEAPPLE  
SHRIMP SKEWER**

**VEGETABLE FRITTER**  
Agave and Sriracha Sauce

**COMTÉ CHEESE GOUGÈRE**

**CRISPY RICE**  
Spicy Salmon

## SWEET

**MOOREA PINEAPPLE  
TARTELETTE**

**TAHA'A VANILLA  
MOUSSE DOME**

**CHOCOLATE MOUSSE  
AND PRALINE CAKE**

**LOCAL TROPICAL FRUIT**

**PARIS-BREST PASTRY**

**EXOTIC CHEESECAKE**

**MACARON**





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*Cooking Class*

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## BEACH VILLA MOVIE NIGHT

Your private beach villa is transformed into a theatre under the stars. We'll personalize this experience to be a fun and unforgettable evening.

### THIS PACKAGE INCLUDES:

Popcorn and home-made cookies

Soft drinks

Water, fruit juice, soda

Movie screen, projection, and sound system set-up

Outdoor lounge set-up

**PRICE FOR 4 PEOPLE: 60,000 XPF**

**COST PER ADDITIONAL PERSON: 5,000 XPF**

### *Suggested Enhancements:*

Babysitter service

*Upon request*

Personalize your snacks and beverages

*Menu options 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 Otemanu Pavilion, the Fare Hoa Chef's Table, 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 poisson cru for eating

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

House white wine and water

**PRICE FOR 2 PEOPLE: 50,000 XPF**  
**COST PER ADDITIONAL PERSON: 10,000 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 4:00 pm, with 48-hour notice for booking and 24-hour notice for cancellation)*

\*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 Cart*

*Beach Villa Movie Night*

*Cooking Class*

*S'more's on the Beach*

*Private Chef Experience*

## SMORE'S 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 4 PEOPLE: 70,000 XPF**

**COST PER ADDITIONAL PERSON: 5,000 XPF**

### *Suggested Enhancements:*

One-hour photo shoot to keep memories of this magical night

**60,000 XPF**

Tahitian legend telling *(45 minutes)*

**40,000 XPF**

Enhance beverage offerings with dessert cocktails





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*Private Chef Experience*



## PRIVATE CHEF EXPERIENCE

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 – Otemanu Beach, Otemanu Pavilion, Pahia, Fare Hoa Beach

Private Chef services

Private server

Club car pickup from your room

Lighting and flower centrepiece

**PRICE: 85,000 XPF + SELECTED MENU ITEMS**

**PRICE: 55,000 XPF + SELECTED MENU ITEMS FOR BEACHFRONT VILLA ESTATE GUESTS**



*Tailor your own menu with the Chef by choosing from any of the Resort menus:*

[Tere Nui breakfast](#)

[Fare Hoa Beach Bar and Grill lunch](#)

[Vaimiti dinner](#)

[Arii Moana dinner](#)

[Fish House at Fare Hoa dinner](#)

[In-Room Dining](#)



## ENHANCEMENTS

### FLORAL & DÉCOR

Flower lei **3,500 XPF**

Flower crown **5,000 XPF**

Hawaiian lei **4,000 XPF**

Presidential flower lei **10,000 XPF**

Flower petals set-up **15,000 XPF**

Romantic candle set-up **13,000 XPF**

Enhanced flower centrepiece / “Tahitian hat”  
**9,000 XPF** *(To take with you)*

Fully decorated four-legged draped canopy  
**280,000 XPF**

### ENTERTAINMENT

Ukulele – Single **17,500 XPF PER HOUR**

Ukulele – Duo **35,000 XPF PER HOUR**

Western guitar and singer **45,000 XPF PER HOUR**

Traditional dancer – Duo *(30 minutes)* **39,200 XPF**

Traditional Polynesian show *(30 minutes)* **160,000 XPF**

Fire dance and drums *(15 minutes)*  
**FROM 70,000 XPF TO 130,000 XPF**

Vehia – Solo *(Local singer)* **72,000 XPF PER HOUR**

Vehia – Trio *(Local band)* **95,000 XPF PER HOUR**

*Enhancements continued >*



*Enhancements*

## ENHANCEMENTS

### FIREWORKS\*

Customize fireworks with specific colours, shapes or numbers

2 – 3 minutes **FROM 390,000 XPF**

3 – 4 minutes **FROM 530,000 XPF**

5 minutes and longer

*Upon request*

### PHOTOGRAPHER

One-hour photo shoot *(50 pictures)*

**60,000 XPF**

Two-hour photo shoot *(100 pictures)*

**100,000 XPF**

Three-hour photo shoot *(150 pictures)*

**140,000 XPF**

### 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 2,500 XPF PER PERSON*

Vanilla-Praline, Chocolate-Raspberry, Pineapple-Coconut

Proposal Chocolate Box **5,000 XPF**

\*Please understand that fireworks need to be booked at least 20 days in advance. Any cancellation within 15 days prior to the event results in a charge of 30% of the total amount.

\*\*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:

**[CATERING.BOR.DST@FOURSEASONS.COM](mailto:CATERING.BOR.DST@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-upon 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, 50% of the cost will be charged.

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

Four Seasons Resort Bora Bora  
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French Polynesia  
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**[FOURSEASONS.COM/BORABORA](https://FOURSEASONS.COM/BORABORA)**

