



FOUR SEASONS  
RESORT  
BORA BORA



# CULINARY EXPERIENCES >





*Sunset Motu Dinner*

*Exclusive Dinner*

*Popora Picnic*

*S'mores on the Beach*



## SUNSET MOTU DINNER

Step aboard your traditional outrigger canoe and glide across Bora Bora's crystal-clear lagoon toward your own private white-sand islet. As the sun sets, indulge in a gourmet dinner under the stars, surrounded by candlelight and delicate flower petals, with Champagne and the gentle sound of waves, an unforgettable moment of pure luxury.

### THIS PACKAGE INCLUDES:

- Private islet venue
- Club car pickup from your suite followed by a canoe ride
- Candlelight
- Flower petals and floral centerpieces
- Private server
- A flower crown and a flower lei
- Wine pairing for two
- Water package
- A bottle of Champagne for two
- Three-course dinner crafted by Executive Chef

**PRICE FOR 2 PEOPLE: 197,800 XPF** *(Limited to 4 people)*

### *Suggested Enhancements:*

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

Private ukulele player and singer for a more romantic atmosphere **25,000 XPF / HOUR**

Fire drum & percussion show **90,000 XPF**

Capture timeless memories with a professional photoshoot and cinematic videoshoot. **170,000 XPF**

Fireworks **FROM 1,000,000 XPF**

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



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## EXCLUSIVE DINNER

Experience an exclusive dinner on the beach, 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 suite to the event venue

Flower centrepiece

A bottle of Champagne for two

Three-course dinner crafted by Executive Chef

Private Server

**PRICE FOR 2 PEOPLE: 94,900 XPF**

*(Limited to 6 people)*

### *Suggested Enhancements:*

Wine pairing for 2 people **14,000 XPF**

Private ukulele player and singer for a more romantic atmosphere **25,000 XPF / HOUR**

Exquisite caviar 30 gr **+25,000 XPF**

Upgrade to Dom Perignon Vintage Brut 2015 **+37,700 XPF**

### *Indulge in an Evening of Pure Elegance:*

Welcome your beloved with an opulent tropical bouquet upon arrival. Let delicate petals grace your table while a lavish candle scene casts a warm, golden glow harmonizing with the sound of waves and the beauty of the horizon. This exquisite trio transforms your dinner into a refined, romantic experience that will linger in memory forever.

**+46 000 XPF**

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





ROMANCE & CELEBRATION

*Sunset Motu Dinner*

LOCAL IMMERSION

*Exclusive Dinner*

VILLA EXCLUSIVITY

*S'mores on the Beach*

CO-CREATION

ENHANCEMENTS

CONNECT WITH US



## EXCLUSIVE DINNER MENU

### STARTERS

#### POACHED LOBSTER

Zucchini Purée  
*(Crustacean)*

#### ASPARAGUS SALAD

Low-Temperature Egg, Ricotta  
*(Dairy)*

#### RED TUNA CARPACCIO

Lemon Condiment, Vegetable Vinaigrette,  
Kalamata Olives  
*(Fish)*

### MAIN COURSES

#### BRANZINI FILLET

Vegetables, and Caviar Beurre Blanc  
*(Fish)*

#### BEEF FILLET

Truffle Purée, and Morel Mushroom Gravy  
*(Dairy)*

#### LOBSTER RISOTTO

Sun-Dried Tomatoes, Citrus Fruits  
*(Crustaceans)*

#### SEASONAL VEGETABLES

### 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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## POPORA PICNIC

Savour an exclusive private picnic in one of the most breathtaking settings within our Resort. Delight in with our chef's selection of canapés, all perfectly paired with a bottle of exquisite Champagne.

### THIS PACKAGE INCLUDES:

- Picnic set up
- Picnic basket with 5 canapés per person (chef selection)
- Chocolate dipped strawberries
- A bottle of Champagne for 2
- Romantic flower petals and candle set up
- Bottle of water
- Tipi arch and floral decor

**PRICE FOR 2 PEOPLE: 157,800 XPF**

### *Suggested Enhancements:*

Cheese & charcuterie platter  
**6,000 XPF**

One-hour single ukulele player  
**25,000 XPF**

Stargazing and legend telling - 45 minutes  
**70,000 XPF**

Exclusive dinner  
**FROM 94,900 XPF**





*Sunset Motu Dinner*

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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: 52,500 XPF**

### *Suggested Enhancements:*

Stargazing and legend telling (45 minutes)

**70,000 XPF**

Enhance beverage offerings with dessert cocktails

Fire Drum & Percussion Show

**90,000 XPF**



*Bora Bora Flavours Night*

*Bora Bora Flavours Dinner Menu*

*Island Grill*

*Island Grill Menu*

*Oro'a Night*

*Oro'a Night Menu*

## BORA BORA FLAVOURS NIGHT

Join us for a feast for all senses. Enjoy a family-style traditional Tahitian dinner while Polynesian performers sing, dance and play music.

### ITI PACKAGE

*Includes:*

Welcome cocktails in coconut

Family-style menu

Water and soft drinks

Floral centerpiece & lighting

Private server

Private chef

**PRICE FOR 2 PEOPLE: 123,000 XPF**

### NUI PACKAGE

*Includes:*

Welcome cocktails in coconut

Family-style menu

Water and soft drinks

Flower lei

Traditional Polynesian dancing show

Floral centerpiece & lighting

Private server

Private chef

**PRICE FOR 4 PEOPLE: 314,000 XPF**

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





*Bora Bora Flavours Night*

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# BORA BORA FLAVOURS DINNER MENU

## STARTERS

### TRADITIONAL POISSON CRU

*(GF, DF, NF)*

### SWORDFISH CARPACCIO

with Citrus

*(GF, NF, DF)*

### SWEET POTATO AND LOCAL SMOKED FISH SALAD

*(DF, GF, NF)*

### PAPAYA SALAD

with Passion Fruit Dressing

*(GF, NF, DF, VEGE)*

### COCONUT BREAD

## MAIN COURSES

### SEARED TUNA

Roasted Pineapple and Exotic  
Vinaigrette

*(GF, NF, DF)*

### MAHI MAHI

with Vanilla Sauce

*(GF, NF)*

### COCONUT-CURRY MARINATED CHICKEN

Candied Bell Pepper

*(DF, NF, GF)*

## SIDES

### COCONUT PINEAPPLE RICE

*(GF, DF, NF, VEGE)*

## DESSERTS

### FIRI-FIRI

with Chocolate Sauce

*(NF, DF, VEGAN)*

### BANANA POE

*(NF, DF, GF, VEGAN)*

### VANILLA TARTLET FROM TAHA'A

*(NF)*

### COCONUT-EXOTIC VERRINE

*(NF, DF, GF, VEGAN)*





## ISLAND GRILL

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.

### ITI PACKAGE

*Includes:*

- Welcome cocktails in coconut
- Family-style menu
- Water and soft drinks
- Floral centerpiece & lighting
- Private server
- Private chef

**PRICE FOR 2 PEOPLE: 135,000 XPF**

### NUI PACKAGE

*Includes:*

- Welcome cocktails in coconut
- Family-style menu
- Water and soft drinks
- Acoustic singer for event
- Floral centerpiece & lighting
- Private server
- Private chef

**PRICE FOR 4 PEOPLE: 308,000 XPF**

*Suggested Enhancements:*

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

**+7,500 XPF / PERSON**

Add a Tomahawk (1,000 gr) **+29,000 XPF / PERSON**

Add a local acoustic singer **+45,000 XPF / HOUR**

Wine pairing **+7,000 XPF / PERSON**

[\*View Island Grill Menu >\*](#)



*Bora Bora Flavours Night*

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*Oro'a Night*

*Oro'a Night Menu*

## ISLAND GRILL MENU

### STARTERS

**SHRIMP, MANGO,  
AVOCADO SALAD**  
with Passion Fruit Dressing  
*(GF, DF, NF)*

**MELON, MOZZARELLA  
AND PARMA HAM SALAD**

**SPICY TUNA TARTARE**  
with Guacamole  
*(DF, GF, NF)*

**CRUNCHY VEGETABLE UMETE**  
with Light Herb Sauce

### MAIN COURSES

**GRILLED RIBEYE**  
with Parsley Butter  
*(GF, NF, DF)*

**GRILLED MAHI MAHI**  
Marinated with Citrus  
*(GF, NF)*

**GRILLED CHICKEN SUPREME**  
with Truffle Mushroom Sauce

### SIDES

**BAKED POTATOES**  
with Herb Sour Cream  
*(GF, NF)*

**GRILLED CORN**  
with Cajun Spices

**GRILLED ASPARAGUS**  
with Parmesan and Espelette Pepper

### DESSERTS

**VANILLA AND RED FRUIT  
PANNA COTTA**  
*(NF, DF, GF, VEGAN)*

**CHEESECAKE**  
with Lemons from the Marquesas  
*(GF)*

**CHOCOLATE-CARAMEL  
TARTLET**  
*(NF)*





## ORO'A NIGHT

Immerse yourself in the magic of Bora Bora with O'roa Night, an exclusive culinary and cultural experience designed for up to 12 guests at a shared table.

Your evening begins on the pristine sands of Pahia Beach, where you are welcomed with handcrafted tropical cocktails as the sun sets over the lagoon. Gather around the glowing fire pit as our hosts share stories of the local terroir, traditions, and flavors that inspire this unforgettable journey.

Indulge in a family style gourmet dinner, thoughtfully curated to showcase the essence of Polynesian cuisine. Throughout the evening, enjoy mesmerizing traditional dance performances, bringing the vibrant spirit of the islands to life.

As the night draws to a close, marvel at a spectacular fire show under the stars, a breathtaking finale to an experience that blends culinary artistry with cultural heritage.

Limited to 12 guests. Reserve your place for an evening unlike any other.

*Based on seasonal availability*

### THIS PACKAGE INCLUDES:

- Three-course gourmet tasting menu
- Water package
- Welcome cocktails in coconut
- Polynesian dance and music show
- Fire Drum & Percussion Show

**PRICE PER PERSON: 29,300 XPF**  
*(Limited to 12 people, shared table)*

[View Island Grill Menu >](#)



*Bora Bora Flavours Night*

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## ORO'A NIGHT MENU

### STARTERS

**ISLAND SPICED TARO FRITTERS**

with turmeric-ginger mayonnaise  
*(DF, NF, VG)*

**TRADITIONAL POISSON CRU**  
*(GF, NF, DF)*

**POLYNESIAN FRESHNESS**  
Mango, Papaya, Ginger Vinaigrette,  
Clitoria Blossom  
*(DF, GF, NF)*

**SHRIMP COCO BRUSCHETTA**  
with Yuzu Mango Mayonnaise

**SWORDFISH SASHIMI**  
Sashimi Sauce, Wasabi

### MAIN COURSES

**MAHI MAHI**  
Stewed in Banana Leaf, Tahaa  
Vanilla Sauce  
*(GF, NF)*

**TUAMOTU OCTOPUS**  
Pota, Roasted Honey Pumpkin,  
Mango Chutney  
*(GF, NF)*

**CHICKEN "FAFA" BREAST**  
Coconut, Ginger, Banana Fe'i,  
Lemongrass

### SIDES

**SWEET POTATO PURÉE**

**SAUTÉED POTA GREENS**

**CARAMELIZED PINEAPPLE**

**COCONUT & PINEAPPLE RICE**

### DESSERTS

**LEMON GRANITA**  
with Chocolate Sauce  
*(NF, DF, GF, VEGAN)*

**PINEAPPLE & COCONUT TART**  
*(NF)*

**PO'E**  
*(NF, DF, GF, VEGAN)*

**FIRI FIRI & CHOCOLATE SAUCE**  
*(VEGAN)*

**FLAMBÉED FRUITS**  
*(NF, GF, CONTAINS ALCOHOL)*





*Private Chef Experience*

*Movie Night*

## PRIVATE CHEF EXPERIENCE

*For Beachfront 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.

Upon request, our culinary team can design a sustainable menu, featuring locally sourced ingredients and eco-friendly practices—because unforgettable flavors should also respect the planet.

Celebrate taste, tradition, and sustainability in perfect harmony.

Reserve now and savor a dining experience that truly makes a difference.

### THIS PACKAGE INCLUDES:

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*





## MOVIE NIGHT

Experience the magic of Bora Bora under a canopy of stars with your own private outdoor cinema. Sink into plush loungers, savor gourmet popcorn and artisanal treats, and toast the night with Champagne or handcrafted cocktails. Choose your favorite film and let the lagoon breeze set the scene for an unforgettable evening.

### THIS PACKAGE INCLUDES:

Private outdoor cinema set up

Gourmet snack selection

Soft drinks & water package

Dedicated attendant

**PRICE FOR 4 PEOPLE: 75,000 XPF**

[\*View Island Grill Menu >\*](#)



*Cooking Class*

*Garden Mixology Class*

## 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  
*(Other dish available upon request\*)*

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

House white wine and water

**PRICE FOR 2 PEOPLE: 84,000 XPF**  
*(Up to 8 people)*



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.



## 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.

The Garden Mixology Class is also available for children upon request, ensuring a fun and interactive experience tailored to all ages.

### THIS PACKAGE INCLUDES:

Tour of the Fa'apu

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

Special canapés selection made from the Fa'apu harvest

Souvenir recipe of your cocktail creation

**PRICE FOR 2 PEOPLE: 64,000 XPF**

*(Available up to 6 people)*



# ENHANCEMENTS

## FLORAL

Scattered tropical floral petal **15,000 XPF**

Flower crown **7,000 XPF**

Flower lei **5,000 XPF**

Hawaiian lei **5,000 XPF**

Presidential flower lei **10,000 XPF**

Round tropical bouquet **15,000 XPF**

## ARCHES

Two-legged arch **98,000 XPF**

Four-legged arch **280,000 XPF**

Round arch **190,000 XPF**

Heart shaped arch **80,000 XPF**

## LIGHTNING

Candlescape **16,000 XPF**

## MUSIC

Single ukulele **25,000 XPF / HOUR**

Ukulele duo **45,000 XPF / HOUR**

Western guitar & singer **45,000 XPF / HOUR**

DJ **FROM 75,000 XPF / HOUR**

## CULTURAL

Fire dance and drums (15 min) **90,000 XPF**

Traditional Polynesian show (15 min) **120,000 XPF**

Stargazing and legend telling (45 min) **70,000XPF**

## CULINARY ENHANCEMENT

Exquisite Krystal caviar (30 gr) **25,000 XPF**

Tomakawk (1000 gr) **29,000 XPF**

Châteaubriand (500 gr) **15,000 XPF**

Local spiny lobster  
**7,500 XPF / HALF LOBSTER PER PERSON**

## CELEBRATION CAKES\*

**(FOR 2) 4,200 XPF / PERSON**  
**ADDITIONAL SERVING AT 2,100 XPF / PERSON**

Exotic cheesecake

Bounty cake

Chocolate crunchy cake

Vanilla & raspberry entremet

## BEVERAGE

Wine pairing **7,000 XPF / PERSON**

Ruinart Rosé NV BRUT **37,000 XPF**

Drappier, Grande Sendrée 2010, Extra Brut **37,800 XPF**

*Request our winelist for more wine references.*

\* Requires a minimum of 48 hours advance ordering.





## ENHANCEMENTS

### FIREWORKS

(Available upon request)

Customize fireworks with specific colours, shapes or numbers

5 minutes

**FROM 1,000,000 XPF**

### PHOTOGRAPHER

One-hour photo shoot *(50 pictures)* **85,000 XPF**

Two-hour photo shoot *(100 pictures)* **140,000 XPF**

Three-hour photo shoot *(150 pictures)* **190,000 XPF**

### VIDEOGRAPHER

One-hour video shoot **85,000 XPF**

Two-hour video shoot **130,000 XPF**

Three-hour video shoot **200,000 XPF**





## 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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[FOURSEASONS.COM/BORABORA](https://FOURSEASONS.COM/BORABORA)

