



FOUR SEASONS
RESORT
BORA BORA

CULINARY EXPERIENCES >



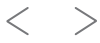


DINNER

GROUPS

DETAILS

CONNECT WITH US



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 >

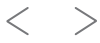


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Sunset Motu & Exclusive Dinner

Private Tahitian Night

BBQ 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 >](#)





DINNER

GROUPS

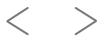
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Sunset Motu & Exclusive Dinner

Private Tahitian Night

BBQ Dinner



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

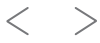


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Sunset Motu & Exclusive Dinner

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

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 >](#)





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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Sunset Motu & Exclusive Dinner

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

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 >](#)

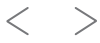


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Sunset Motu & Exclusive Dinner

Private Tahitian Night

BBQ Dinner

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

Huancaina 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 >](#)





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Champagne & Canapé Cart

Beach Villa Movie Night

Cooking Class

Smore’s on the Beach

Private Chef Experience

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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Champagne & Canapé Cart

Beach Villa Movie Night

Cooking Class

Smore's on the Beach

Private Chef Experience

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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Champagne & Canapé Cart

Beach Villa Movie Night

Cooking Class

Smore's on the Beach

Private Chef Experience



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.





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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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Champagne & Canapé Cart

Beach Villa Movie Night

Cooking Class

Smore's on the Beach

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



DINNER

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Enhancements



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

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
Motu Tehotu, BP 547, 98730 Bora Bora,
French Polynesia
Tel. 689 40 60 31 30

FOURSEASONS.COM/BORABORA

