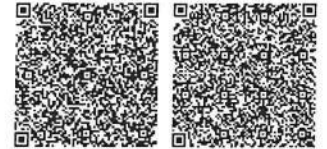




RWANDA DEVELOPMENT BOARD (RDB)



Final Contract

Contract information

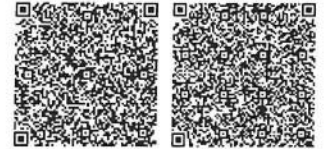
contract number	000026/NC/SS/2022/2023/ 0108000000	Tender method	Single Source
Title of the Contract	Hiring 5 Star Hotel services on behalf of the Government Institutions in a framework contract (NEW HORIZON Ltd)		
Contract amount (Tax inclusive)	354,000,000	Currency	Rwanda Franc
Contract amount (Tax exclusive)	300,000,000	Taxes	54,000,000
Contract duration	1 years	Effective Date	02/06/2023
Penalty for delays	0.1 %	Penalty limit	5 %
Defects liability period		Contract manager	EMMANUEL WERABE
Contract signing date	02/06/2023	Position	Licensing SPECIALIST
Contract start date	02/06/2023	Contract end date	02/06/2024
Contract Comment	Hiring 5 Star Hotel services on behalf of the Government Institutions in a framework contract (NEW HORIZON Ltd)		

Procuring Entity and Consultant information

Procuring Entity			
Name of P.E.	RWANDA DEVELOPMENT BOARD (RDB)		
Represented by	Joseph Cedrick NSENGIYUMVA	Position	Chief Financial Officer
Address	Rwanda Development Board-RDB,KN 5 Rd, KG 9 Ave, Remera Sector,Gasabo	PO. Box	6239 KIGALI
Telephone number	0788312385	Cellphone number	0788312385
E-Mail address	cedrick.nsengiyumva@rdb.rw	Website	www.rdb.rw
Consultant			
Name of Consultant	NEW HORIZON Ltd		
TIN	107262853	NID	1197670012431134
Represented by	UWABERA NTWALI Nina	Position	MANAGING DIRECTOR
Address	Kigali	PO. Box	
Telephone number	788312802	Cellphone number	788312802
E-Mail address	nina.uwabera@primeholdings.rw	Website	
Account name	NHL Kigali Marriott Hotel	Account number	4002200473896
Bank name	EQUITY BANK		



RWANDA DEVELOPMENT BOARD (RDB)



JV Partners

Framework Agreement

Framework Agreement	
Framework	Central Framework

Paying Entity

Paying Entity	
Name of Paying Entity	02062023

LOT information

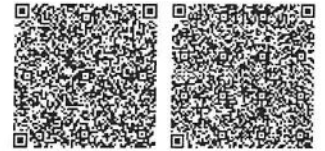
LOT number	LOT name	Budget line	LOT Amount	Taxes
1	Hiring 5 Star Hotel services on behalf of the Government Institutions in a framework	18000000001000000910303012231XXXXXX	354,000,000	54,000,000

Delivery item(s) information

LOT	S/N	Classification ID	Classification name	Delivery item ID	Delivery item name	U/M	Unit Price
		Quantities	Total Amount tax inclusive	VAT	WHT	Total Amount tax exclusive	Delivery place
1	1	90111501	Hotels	10002639	Hotels, N/A, Accommodation	EA	354,000,000
		1	354,000,000	18 % (54,000,000)	0 % (0)	300,000,000	ALL GOVERNMENT INSTITUTIONS

Payment information

Payment schedule	Scheduled date	Payment percentage(%)	Payment amount	Payment conditions
NO DATA				



Contract Documents

S/N	Document name	File name
1	New Price Schedule	PriceOrBoqTemplate.xlsx
2	Technical Specifications	Kigali Marriott Tourism Operating License.pdf
3	Written confirmation authorizing the signatory of the bid to commit the bidder. Where Applicable	Board resolution. All banks.pdf
4	A valid Hotel Star Certificate issued by RDB	Star Classification.pdf
5	Financial offer in all its components as per different hotel services listed in the tender document	RDB New Rates 2023 updated.docx
6	Evaluation Report	EVALUTION REPORT-HIRING 5 STAR HOTEL (MARRIOTT HOTEL).pdf
7	CONTRACT	CONTRACT KIGALI MARRIOTT HOTEL (1).doc
8	CONTRACT	CONTRACT KIGALI MARRIOTT HOTEL (1) (2).doc
9	CONTRACT	CONTRACT KIGALI MARRIOTT HOTEL (1) - Copy (1) (2).doc
10	Initial Contract document C1017640652023000027.pdf	Initial Contract document C1017640652023000027.pdf

Approval information of the chief budget manager

Digitally approved by CBM	JOSEPH CEDRICK NSENGIYUMVA	Date approved	02/06/2023
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Chief Budget Manager(CBM): Is the Authorized administrative head of the public entity in charge of budget management as provided for in Article 18 of the organic law of state finance



RWANDA DEVELOPMENT BOARD (RDB)



24	New Prices (conference and beverage list for Kivu Serena), sport facilities	conference and beverage list for Kivu Serena :sports facilities.pdf
25	New Prices (Restaurant menu)	Restaurant Menu for Lake Kivu Serena Hotel.pdf
26	New Prices (Wine list)	Wine list for Lake Kivu Serena Hotel.pdf
27	New Prices (LKSH services)	LKSH Services .pdf
28	Contract (1st renewal)	Amendment contract-SERENA HOTEL (2).docx
29	New prices (May 2022)	RDB new rates 2022 (1).pdf
30	wine prices (May 2022)	KSH Wine DigitalMenu (2).pdf
31	Lake Kivu Serena prices (May 2022)	Lake Kivu Serena Hotel RDB (1).pdf
32	CBF/CHOGM QUOTATION JUNE 2022	CBF Catering Quotation CHOGM 2022.pdf
33	TC REPORT CBF/CHOGM JUNE 2022	TC REPORT serena CHOGM 2022.pdf
34	Amendment contract (CHOGM JUNE 2022)	Amendment contract-SERENA HOTEL (CHOGM)2022.docx
35	Evaluation Report	042021164016087-731f.pdf
36	Contract (2nd Renewal)	Amendment contract-SERENA HOTEL (2) (1).docx
37	Contract (2nd Renewal)	Amendment contract-SERENA HOTEL (1) (2).docx
38	Amended Contract document C1017640652021000028-4.pdf	Amended Contract document C1017640652021000028-4.pdf



**FRAMEWORK CONTRACT FOR HIRING 5 STAR HOTEL SERVICES ON
BEHALF OF THE GOVERNMENT INSTITUTIONS**

BETWEEN

**RWANDA DEVELOPMENT BOARD (RDB)
(The Client)**

AND

**NEW HORIZON Ltd- Kigali Marriott & Four Points by Sheraton Hotel
(The Service Provider)**

CONTRACT REF: 00 -000026/NC/SS/2022/2023/RDB

May, 2023

A handwritten signature in blue ink, appearing to be 'Jen', is located in the bottom right corner of the page.

THIS CONTRACT ("Contract") is entered into by and between Rwanda Development Board (RDB), (hereinafter referred to as "the Client"), on behalf of all Rwandan public entities, having its Head Office at Nyarutarama, Gishushu, P.O. Box 6239 Kigali, Rwanda, represented by **Joseph Cedrick Nsengiyumva, Chief Financial Officer**, on one hand;

And

NEW HORIZON Ltd-Kigali Marriott Hotel (hereinafter referred to as "the service provider"), having its Head Office at Kigali, Tel: 0725880724, e-mail: Zaitun.asimwe@marriott.com KIGALI-RWANDA, represented by **Matthias Widor, Cluster General Manager**, on the other hand.

Article One: Definitions

The following words and expressions shall have the meanings hereby assigned to them:

- a) "Contract" means the Contract Agreement entered into, by and between RWANDA DEVELOPMENT BOARD (RDB) and NEW HORIZON Ltd, together with the Contract Documents referred to therein, including all attachments, appendices, and all documents incorporated by reference therein.
- b) "PUBLIC ENTITIES" or Public institutions (hereinafter referred to as "End user public institution"): organs of central government, local government, national commissions, public projects, public enterprises and public companies.
- c) "Contract Documents" means the documents listed in the Contract Agreement, including any amendments thereto.
- d) "Contract Price" means the price payable to the Supplier as specified in the Contract Agreement, subject to such additions and adjustments thereto or deductions there from, as may be made pursuant to the Contract.
- e) "Day" means calendar day.
- f) "Completion" means the fulfilment of the Related Services by the Supplier in accordance with the terms and conditions set forth in this Contract.
- g) "Procuring Entity" means Rwanda Development Board (RDB).
- h) "Subcontractor" means any natural person, private or government entity, or a combination of the above, to whom any part of the Goods to be supplied or execution of any part of the Related Services is subcontracted by the Supplier.
- i) "Hotel" means NEW HORIZON Ltd.
- j) "Client" means Rwanda Development Board (RDB).
- k) "Services" means hotel services that the Hotel is required to serve to the Public Institutions under this contract.

Article 2: Contract Documents

Subject to the order of precedence set forth in the Contract Agreement, all documents forming the

Contract (and all parts thereof) are intended to be correlative, complementary, and mutually explanatory. The Contract Agreement shall be read as a whole.

The contractual documents are by the following set of priorities:

- (a) This Contract;
- (b) The Hotel's quotation;
- (c) The overall specifications applicable in the Republic of Rwanda.

Article 3: Language

The Contract as well as all correspondences and documents relating to the Contract exchanged between the Hotel and the Client shall be written in English.

Article 4: Notices

- a. Any notice given by one party to the other pursuant to the Contract shall be in writing between the supplier to the Chief budget manager or a designated representative of the end user public institution, delivered with a copy to RDB 's focal point (Emmanuel Werabe/ Licensing Specialist at RDB Tourism Regulation Department) to the following address: E-mail: emmanuel.werabe@rdb.rw, Phone number: **0788527900**

(1) RWANDA DEVELOPMENT BOARD (RDB)

P.O. Box 6239 Kigali RWANDA

The End user public Institution's official address.

(2) NEW HORIZON Ltd

Tel: 0725880724, KIGALI-RWANDA

- b. The term "in writing" means communicated in written form with proof of receipt. A notice shall be effective when delivered or on the notice's effective date, whichever is later.

Article 5: Coordinator

The Chief Budget Manager of the end user public institution shall nominate a coordinator. The coordinator shall be responsible for the coordination of activities under this Contract, for issuance of a purchase order approved by the Chief Budget manager, acceptance and approval of the reports and other deliverables by the hotel, and for receiving and approving invoices for payments.

The coordinator shall also undertake to inform in writing the Department Tourism Regulation /RDB Support Division Manager on all correspondences made with the Services Provided by sending copies of all correspondences.

Article 6: Governing Law

The Contract shall be applied and interpreted in accordance with the laws of the Republic of Rwanda.

Article 7: Settlement of Disputes

Any dispute arising between the parties in respect of the interpretation and application of this agreement shall be resolved amicably through consultation and negotiations.

In case of disagreement, the dispute will be referred to the competent Courts of the Republic of Rwanda.

Article 8: Hotel's responsibilities, effectiveness and duration of the Contract

8.1 The Hotel shall provide to the Client the services specified in the hotel's offer which are made of an integral part of this contract.

8.2 The Hotel shall meet all the necessary inspections requirements as it will be recommended from time to time by the relevant authorities in charge of hotel inspection.

8.3 The contract is for a period of **Twelve (12) Months** that can be renewed upon the satisfaction by the client.

The contract shall come into effect from the date of signature and remain in force until both parties will have completely fulfilled their obligations.

Article 9: Contract Price

Prices charged by the Hotel shall vary from the Unit prices with all taxes inclusive as here in annex B.

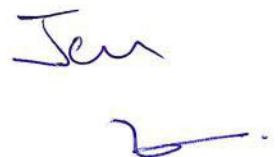
This is, however, subjected to Article 8.1.

The details of Unit prices for all units with Taxes are annexed to the contract Documents in the E-Procurement system which forms an integral part of this contract.

Article 10: Payment modalities

The payment will be done based on the purchase order issued by the Client upon submission of invoices by the Hotel.

Unless otherwise agreed by both parties, one hundred per cent (100 %) payment of each Purchase Order total price shall be paid to the Hotel.



Article 11: Payment Conditions

Payment shall be made in Rwandan francs, to account N°4002200473896, opened in **EQUITY BANK**, in the names of **NHL Kigali Marriott Hotel** or **Account No 4002200843253** in the names of **NHL Four Points by Sheraton Hotel** within forty-five (45) days following submission by the Service provider's invoices in duplicate to the coordinator designated by Public Institution herein and acceptance certificate of services delivered by the Client.

Article 12: Inspections and Audit by RPPA

The Service Provider shall permit RPPA and/or persons appointed by RPPA to inspect the Service Provider's offices and/or the accounts and records of the Supplier and its sub-contractors relating to the performance of the Contract, and to have such accounts and records audited by auditors appointed by RPPA if required by RPPA.

Article 13: Confidential Information

The Client and the Service Provider shall keep confidentiality and shall not, without the written consent of the other party hereto, divulge to any third party any documents, data, or other information furnished directly or indirectly by the other party hereto in connection with the Contract, whether such information has been furnished prior to, during or following completion or termination of the Contract.

Article 14: Force Majeure

- a. The Hotel shall not be liable for liquidated damages, or termination for default if and to the extent that it's delay in performance or other failure to perform its obligations under the Contract is the result of an event of Force Majeure.
- b. For purposes of this Clause, "Force Majeure" means an event or situation beyond the control of the Hotel that is not foreseeable, is unavoidable, and its origin is not due to negligence or lack of care on the part of the Hotel. Such events may include, but not be limited to, acts of the Procuring Entity in its sovereign capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions, and freight embargoes.
- c. If a Force Majeure situation arises, the Hotel shall promptly notify the Client in writing of such condition and the cause thereof within a period of five (5) working days. Unless otherwise directed by RDB in writing, the Hotel shall continue to perform its obligations under the Contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.

Article 15: Change Orders and Contract Amendments

- a. RDB may at any time order the Hotel through writing notice, to make changes within the general scope of the Contract in any one or more of the following: Quantities of Items.
- b. If any such change causes an increase or decrease in the cost of, or the time required for, the Hotel's performance of any provisions under the Contract, an equitable adjustment shall be made in the Contract Price or in the Delivery/Completion Schedule, or both, and the

Contract shall accordingly be amended. Any claims by the Hotel for adjustment under this Clause must be asserted within **ten (10) days** from the date of the Hotel's receipt of RDB's change order.

- c. Prices to be charged by the Hotel for any related Services that might be needed but which were not included in the Contract shall be agreed upon in advance by the parties and shall not exceed five per cent (5%) of the contract price.
- d. Subject to the above, no variation or modification of the terms of the Contract shall be made except by written amendment signed by both parties.

Article 16: Extension of Time

- a. If at any time during performance of the Contract, the Hotel or its subcontractors should encounter conditions impeding timely delivery of the Goods, the Supplier shall promptly notify the Client in writing of the delay, its likely duration and its cause. As soon as practicable after receipt of the Supplier's notice, RDB shall evaluate the situation and may at its discretion extend the Hotel time for performance, in which case the extension shall be ratified by the parties through amendment of the Contract.
- b. Except in case of Force Majeure, as provided under Clause 14, a delay by the Supplier in the performance of its delivery and completion obligations shall render the Supplier liable to the imposition of liquidated damages, unless an extension of time is agreed upon.

Article 17: Termination

The Client, without prejudice to any other remedy for breach of Contract, by fifteen (15) days written notice of default sent to the Service Provider, may terminate the Contract:

- (i) If the Hotel fails to deliver the services agreed within the period specified in this contract, or within any extension thereof granted by RDB;
- (ii) If the Service provider fails to comply with any final decision reached pursuant to Clause 7 hereof;
- (iii) If the Hotel, in the judgment of RDB has engaged in fraud and corruption, in competing for or in executing this Contract;
- (iv) If the Hotel becomes bankrupt or otherwise insolvent.

Article 18: Purchase Orders

The end user public institution shall undertake to submit the purchase orders when hotel services are needed. The Purchase Orders must be signed by the chief budget manager or an authorized representative.

The service provider must inform the end user public Institution in writing copying Department of Tourism Regulations /RDB, Email: emmanuel.werabe@rdb.rw, within five



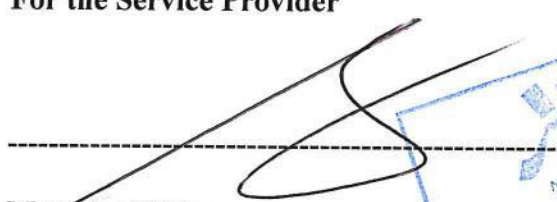
(5) days after the reception of a Purchase order, about presence of a mistake, inconsistencies or ambiguities on the execution of the purchaser order and that of the service Provider relative to the services ordered for.

Article 19: Assignment

Neither the Client nor the Service Provider shall assign, in whole or in part, their obligations under this Contract, except with prior written consent of the other party.

IN WITNESS WHEREOF, the parties hereto have executed this agreement on the date of its signature

For the Service Provider


Matthias Widor
Cluster General Manager
NEW HORIZON Ltd
(HOTEL)- Kigali Marriott Hotel &
Four Points by Sheraton




02/06/2023

Date



Place

For the Client


Joseph Cedrick Nsengiyumva
Chief Financial Officer
Rwanda Development Board



02/06/2023

Date

KIGALI

Place

ANNEX A: TERMS OF REFERENCE

Hiring 5 Star Hotel services on behalf of the Government Institutions in a framework contract

BACKGROUND

Tourism Regulation Department is a Department of Rwanda Development Board with specific purpose of regulating the tourism industry. The tourism law N°12ter/2014 of 19/05/2014 gives RDB the mandate to regulate tourism industry so that the industry establishes consistent tourism sector standards for improved quality of service.

Following an official letter from Rwanda Public Procurement Authority dated 25/11/2020 requesting Rwanda Development Board to support Procuring Entities (Government Institutions) as a Central Purchasing Body for the procurement of Four & Five-star Hotel Services

RDB therefore, seeks to hire 5 Star Hotels to provide Hotel services in a framework contract. Reason why your hotel was invited to submit its quotations for its different hotel services.

The hotel is requested to quote prices Taxes Inclusive for the following services:

- Accommodations (single and double occupancy for all the different room types available in the Hotel. Examples of the room types are Single, Double, Twin, Executive Suites, Presidential Suites etc, and any other accommodation services that can be availed by the hotel...);
- Meals (breakfast, lunch, dinner) and Buffet Service
- Coffee breaks (snack and drinks)
- Beverages (Water and all types soft drinks and all available types of alcoholic drinks.)
- Conference Packages (All available different types of Function Rooms with Projector, Flip charts, Screen, Sound System, and other Audio visual aids and satellite link facilities and any other wireless services....)
- Outside catering services.
- Sports/ Health Club Facilities and Services
- Miscellaneous Services
- Any other related services provided by the Hotel.

You are requested to submit your quotation (total prices with taxes inclusive) with unit prices of each service. In addition to that, please provide the following information:

- ✓ Conference rooms capacity;
- ✓ Detailed menus for the items to be served;
- ✓ For meals, the hotel should propose different detailed menus types for the items to be served
- ✓ The list of all drinks (water, wines, fresh juices, beers, liquors....

More details on the hotel services and their rates (prices) must clearly and comprehensively be provided by the hotel.

1. SCOPE OF WORK

The service provider will be committed to provide a comprehensive hotel service with their respective quotations. Rwanda Development will **be paying upon service consumed**. The quotations must **be tax inclusive**. You are now requested to provide the quotations for different hotel services (Accommodation, Meals, Coffee breaks, Beverages, Drinks, Conference Packages, Outside catering services, beverages, Sports/ Health Club Facilities and Services rates, miscellaneous services, any other related services provided by the Hotel etc...)

All possible arrangement for the hotel services delivery from the service provider are welcome for good implementation of each and every framework contract with RDB.

1. PRELIMINARY REQUIREMENTS

The company (Hotel) should provide in the system all the required documents as requested. These include:

- Submission letter signed by the one supposed to engage the company;
- Commitment letter/ Declaration of commitment;
- Price and Completion Schedule - Related Services;
- Registration certificate/certificate of incorporation (Company registration Certificate);
- VAT certificate;
- Financial offer in all its components as per different hotel services (Accommodation, Meals, Coffee breaks, Beverages, Drinks, Conference Packages, Outside catering services, beverages, Sports Health Club Facilities and Services rates, miscellaneous services, any other related services provided by the Hotel etc...

2. DURATION OF THE ASSIGNMENT

The duration of the assignment is one-year contract, which may be tacitly renewed upon satisfaction of the client with new rates.

3. PAYMENT MODALITIES

The payment will be done upon consumption according to the Issued Local Purchase order by the Public Institution and submitted invoice after consumption of the services with evidence in support.

ANNEX B: HOTEL'S QUOTATION (UNIT PRICES)

Unit prices for all units Tax Inclusive annexed to the contract Documents in the E-Procurement system.

Je 2

Outlet Menus 2023

SOKO RESTAURANT

11:00am – 11:00pm



Peri Peri Chicken Wings RWF 10,500

In a chili, cayenne, capsicum pepper and herbs sauce, tomato, lemon and lime

Crispy Chicken Tenders RWF 8,500

Garlic, mustard, paprika and crumbed fried chicken tenders, served with lime mayonnaise dip

Saigon Rolls(H)(GF) 440 CAL RWF 9,000

Rice paper rolls with red and white cabbage, carrots, coriander and poached shrimps, sweet & sour dip

Golden Calamari Rings RWF 10,500

Crumbed golden fried calamari, served with smokey tartar sauce

SALADS

Caesar Salad(P) RWF 9,500

Romaine lettuce, parmesan cheese, eggs, bacon, garlic croutons, caesar and anchovy dressing

Kigali Summer Salad(H)(V) 78 CAL RWF 7,000

Mixed salad leaves, cucumber, cherry tomatoes, avocado, mango, sautéed potatoes, baby beets with a light lime dressing

SOUPS

Pumpkin Soup(H)(V) 445 CAL RWF 8,500

Butter-nut pumpkin, cracked pepper and cream served with toasted sourdough bread

Pho Ga Vietnamese Chicken Soup (H)(GF) 160 CAL RWF 9,500

Star anise, coriander, cinnamon infused broth with onion, ginger, fish sauce

The Marriott Burger RWF 13,500

Our powerhouse signature beef burger with cheddar cheese, ice berg lettuce, onion, tomato, gherkins on a sesame burger bun with home cut fries

The Soko Club RWF 12,500

Triple decker grilled sourdough bread, thinly sliced chicken, fried eggs, tomato, lettuce, red coleslaw, cheese and home cut fries

Asian Char-Grilled Chicken Breast RWF 14,500

A choice of creamy green curry sauce or thai red coconut curry sauce, with Asian rice and pickles

Oven Baked Whole Tilapia RWF 21,000

Herbs crusted tilapia, smoked paprika, potato wedges, spiced tomato salsa, chapati bread and steamed rice

Garlic-Mustard Beef Fillet Mignon RWF 19,000

Mashed potatoes, roasted root baby carrots, spinach sautéed in butter

Soko Brochettes Platter RWF 15,000

Chicken or beef with pili pili aioli and potato wedges

DESSERT

Sliced Fruit Platter (H)(V)(GF) 270 CAL RWF 6,500

Rwandan sliced seasonal fruit

Ice Cream Threat(V) RWF 7,500

Scoops of ice cream flavor of your choice
(Please ask your server for our selection)

BEVERAGE

MENU



Handwritten signature

BEER/ BIÈRE

Bavaria 500 ml	BTL	6,500
Amstel Malt 330 ml	BTL	4,000
Heineken 330 ml	BTL	4,000
Primus 500 ml	BTL	3,500
Mutzig 330 ml	BTL	3,500
Virunga Gold 330 ml	BTL	3,500
Virunga Mist 330 ml	BTL	3,500
Panache Lemon 330 ml	BTL	3,000
Skol Malt 330 ml	BTL	3,000
Skol Lager 330 ml	BTL	2,500

WINE LIST

CHAMPAGNE & SPARKLING WINE

	GLS	BOTTLE
Veuve Clicquot Yellow Label - FRANCE		350,000
vanilla, apple, peach, quince and pecan		
Moët & Chandon Imperial Brut - FRANCE		270,000
white peach and apple		

Ponte Viloni - ITALY	85,000	
pear, apple, green apple		

Masottina- Prosecco - ITALY	17,500	70,000
fruity hit of fresh citrus with floral notes		

SAUVIGNON BLANC

Van Loveren - SOUTH AFRICA	60,000	
full-bodied with hints of melon and figs		
Cavit Mastri Vernacoli - ITALY	16,500	65,000
lemon, passion fruit and crispy zesty fruit		

WHITE BLEND

Spier, Discover Chenin Blanc / Sauvignon - SOUTH AFRICA	70,000	
green figs, kiwi and asparagus		

CHENIN BLANC

Simonsig - SOUTH AFRICA	16,500	65,000
yellow apple, plum and ginger		
Kaapzicht - SOUTH AFRICA	65,000	
complex nose of summer fruits, peach and plums		

CHARDONNAY

Rochet Mazet - FRANCE	13,500	55,000
honeyed pears, fresh almonds and sweet spice		
Principato - ITALY	16,500	65,000
fresh fruits, crispy acidity which lingers		

Nederburg - SOUTH AFRICA	65,000	
lime, melon and vanilla		

MERLOT

Principato - ITALY	15,000	60,000
red berries, slightly spicy note		
Salento-II Pumo Primitivo - ITALY	65,000	
plum with a spicy and balsamic notes		
Salento-II Pumo Negroamaro - ITALY	65,000	
dark cherry, spiced raspberry aromas		

CABERNET SAUVIGNON

Santa Cristina Chianti Classico - ITALY	95,000	
cherry, red fruit and raspberry		

Nederburg - SOUTH AFRICA	16,500	65,000
berry and plum with hints of vanilla spice		

Rochet Mazet - FRANCE	15,000	60,000
cherry and strawberry		

RED BLEND

Mouton Cadet Rouge - FRANCE	85,000	
blackberry and blackcurrant		

PINOTAGE

Spier Signiture - SOUTH AFRICA	60,000	
tobacco, oak and vanilla		

Nederburg - SOUTH AFRICA	16,500	65,000
strawberry, red cherry with a hint of vanilla		

ROSE

Orelle - FRANCE	55,000	
strawberry, raspberry and watermelon candy		

Darling Cellar Sweet - SOUTH AFRICA	14,000	60,000
balanced sweetness		

CELLAR WINES

Prunotto, Barolo DOCG Bussia-ITALY	330,000	
aromas of red petals, red fruits and spicy notes		

Velenosi, Montepulciano D'Abruzzo Verso Sera-ITALY	275,000	
fresh fruits, crispy acidity which lingers		

Riserva Ann z-62Primitivo Manduria Dop-ITALY	180,000	
prune and cherry jam, aroma notes of tobacco		

D'Italia 5 Collezione 50 Vino Rosso-ITALY	140,000	
plum, jam and spicy scents		

IRIBA A LA CARTE MENU

10:00am to 12:00am



SALADS

Kigali Mixed Green Garden Salad **RWF 7,500**
Lettuce, tomato, cucumber, avocado, green pepper with a vinaigrette dressing

Caesar Salad **RWF 7,500**
Romaine lettuce, parmesan cheese, eggs, bacon, garlic croutons, Caesar dressing with anchovy

Lettuce avocado mango salad **RWF 7,500**
Lettuce, sliced avocado, mango and tomato, black olives enhanced with lemon & sweet chill sauce

Add to you salad:

Cajun Chicken **RWF 2,500**
Shrimps **RWF 3,500**

SNACKS

Deconstructed Gorilla Fries **RWF 6,500**
Pili pili beef chili, Gouda cheese sauce, salsa, guacamole

Thai Beef Tacos(H) 452 CAL **RWF 10,500**
Braised beef, mango & shallot salsa, sweet & sour mayonnaise

Mushroom and pumpkin soup **RWF 6,500**
A mild spiced mushroom and pumpkin soup served with giant cheese croutons

Cajun Chicken Quesadillas **RWF 11,500**
Tortilla bread, shredded chicken, cheddar & mozzarella cheese, chives and potato wedges

SHARING

Rwandese Deep Fried Sambaza **RWF 10,500**
with pili pili aioli

Korean BBQ Chicken Wings **RWF 9,500**
Sesame seeds, spring onions, sweet chili sauce

Panini Grilled Ham & Cheese Sandwich **RWF 11,500**
Cucumber pickles, iceberg lettuce, sundried tomatoes, home cut fries, cocktail sauce

Crispy Asian Spring Rolls(H) **RWF 9,000**

Shredded chicken, oyster mushrooms, cabbage, sweet soy sauce

Marriott Sliders **RWF 11,500**

Classic New York beef patty with blue cheese
Crispy chicken schnitzel, sauerkraut, mustard dip ginger infused fish burger, spinach and darker wasabi mayonnaise

MAINS

Char-grilled Nile Perch (H) 354 CAL **RWF 14,500**
Moroccan couscous, kachumbari salad, lime, chives, butter sauce

Chicken Piccata **RWF 12,500**
Butter, lemon juice, capers, mashed potatoes

The Marriott Burger **RWF 13,500**
Our powerhouse signature beef burger with cheddar cheese, ice berg lettuce, onion, tomato, gherkins on a sesame burger bun served with home cut fries

Garlic-Mustard Beef Fillet Mignon **RWF 19,000**
Mashed potatoes, roasted baby carrots, sautéed spinach

Club Sandwich **RWF 9,500**
Grilled chicken breast, avocado, lettuce, tomato, onion, Gouda cheese, pili pili aioli on rustic loaf

Mixed Brochettes **RWF 16,500**
Char-grilled chicken, beef, lamb brochettes, spicy tomato dip, smoked paprika fries

DESSERTS

Traditional Cherry Crumble **RWF 6,500**
Cherry chutney, rich buttery crumble, cinnamon ice cream

Passion Fruit Cheesecake **RWF 9,500**
Greek yogurt, watermelon cubes, fresh mint

Sliced Fruit Platter(V)(H)(GF) 270 CAL **RWF 6,000**
Rwandan seasonal fruit

BEVERAGE MENU



HOT BEVERAGES / BOISSONS CHAUDES

Double Espresso, Cappuccino, Café Latte, Café Americano	RWF 4,000
Green Tea, Black Tea, English Tea, Herbal Tea, African Tea, Spiced Tea	RWF 3,000
African coffee	RWF 3,500
Hot Chocolate or Mocha Coffee	RWF 3,500
Soya Milk – Add on	RWF 2,000

BEER/ BIÈRE

Bavaria 500 ml	BTL	6,500
Amstel Malt 330 ml	BTL	4,000
Amstel Draft 500 ml	BTL	6,500
Heineken 330 ml	BTL	4,000
Heineken 0.0 330 ml	BTL	4,500
Primus 500 ml	BTL	3,500
Mutzig 330 ml	BTL	3,500
Mutzig Draft 500 ml	BTL	5,500
Virunga Gold 330 ml	BTL	3,500
Virunga Mist 330 ml	BTL	3,500
Panache Lemon 330 ml	BTL	3,000
Skol Malt 330 ml	BTL	3,000
Skol Lager 330 ml	BTL	2,500
Leffe Blonde	BTL	6,000

WINE LIST

CHAMPAGNE & SPARKLING WINE	GLS	BOTTLE
Veuve Clicquot Yellow Label - FRANCE vanilla, apple, peach, quince and pecan		350,000
Moët & Chandon Imperial Brut - FRANCE white peach and apple		270,000
Ponte Viloni Sparkling - ITALY pear, apple, green apple		85,000
Masottina- Prosecco - ITALY fruity hit of fresh citrus with floral notes	17,500	70,000
SAUVIGNON BLANC		
Van Loveren - SOUTH AFRICA full - bodied with hints of melon & figs	13,500	55,000

WHITE BLEND

Spier, Discover Chenin Blanc / Sauvignon - SOUTH AFRICA		70,000
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green figs, kiwi and asparagus

CHENIN BLANC

Simonsig - SOUTH AFRICA	16,500	65,000
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yellow apple, plum, ginger

Kaapzicht - SOUTH AFRICA

65,000

complex nose of summer fruits, peach, plums

CHARDONNAY

Rochet Mazet - FRANCE	13,500	55,000
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honeyed pears, fresh almonds, and sweet spice

Principato Chardonnay - ITALY	15,000	60,000
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fresh fruit, crisp acidity which lingers

MERLOT

Principato - ITALY	13,500	55,000
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well balanced with slightly spicy notes

Il Pumo Negroamaro Salento - ITALY		55,000
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plum and cherry notes on the nose, spicy

CABERNET SAUVIGNON

Nederburg - SOUTH AFRICA	16,000	65,000
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berry and plum with hints of vanilla spice

Rochet Mazet - FRANCE	13,500	55,000
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cherry and strawberry

Santa Cristina Chianti Classico - ITALY		95,000
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cherry, red fruit, raspberry

RED BLEND

Mouton Cadet Rouge - FRANCE		85,000
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blackberry and blackcurrant

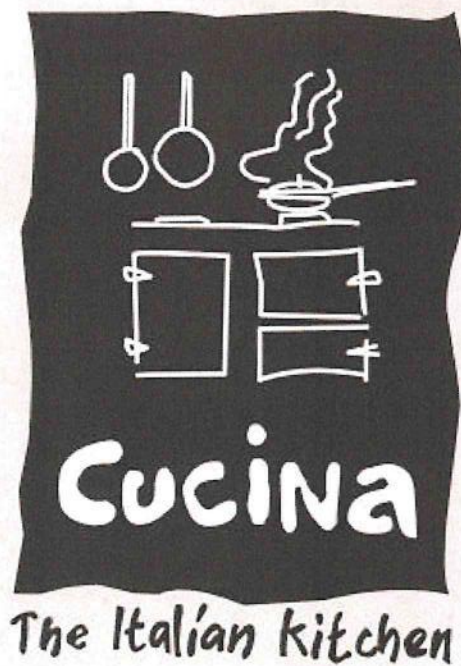
PINOTAGE

Nederburg - SOUTH AFRICA	16,000	65,000
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plums, prunes and subtle oak spice

Spier Signiture - SOUTH AFRICA		55,000
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tobacco, oak, vanilla



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FOR RESERVATIONS:
Chelsea.Karinganire@Marriott.com

Antipasti

GF - S - Scallop con puree di pisellini verdi
Scallops, green peas puree and caramelized onion Rwf 22,500

P - Filettini di merluzzo avvolti in prosciutto con gazpacho di mele
Cod fish fillet wrapped in Parma ham, served with apple gazpacho Rwf 18,500

GF - Carpaccio Cucina
Thinly sliced beef, marinated fresh spinach with Parmigiano shavings Rwf 15,000

GF - V - Mozzarella caprese
Tomatoes with sliced fresh mozzarella Rwf 15,500

P - Affettati assortiti e formaggio (To share)
Parma ham, salami, pancetta, burrata, Parmesan cheese, pecorino, blue cheese, grapes and marinated olives Rwf 55,000

Zuppa

P - Pasta e fagioli
Borlotti beans, chopped spaghetti and bacon soup Rwf 12,000

GF - V - Passato di verdure
Vegetables cream soup Rwf 10,000

Consume di pomodoro con tortellini
Tomato consume with tortellini pasta stuffed with ricotta and chicken ham Rwf 12,000

GF - V - Peperoni arrostiti
Roasted bell pepper soup with mascarpone and balsamic reduction Rwf 11,500

Risotto e Pasta

S - Risotto alla crema di scampi
Italian rice in prawn's cream Rwf 23,000

V - Risotto ai funghi e tartufo
Italian rice with mushrooms and truffle oil Rwf 21,000

V - Risotto al pomodoro con burrata
Italian rice in tomato sauce and burrata cheese Rwf 20,000

V - Spaghetti cacio e pepe
Spaghetti with Parmesan and pecorino cheese sauce Rwf 22,000

P - Spaghetti carbonara Spaghetti with eggs, bacon, Parmesan and pecorino cheese	Rwf 22,500
V - Spaghetti ajo ojo e pepperoncino Spaghetti with garlic, olive oil and chili	Rwf 11,000
Linguine al polpo e pomodorini Spaghetti with octopus and tomatoes	Rwf 17,500
Linguine al tonno olive pomodorina e capperi Linguine with capers, grated lemon, green olives, tuna fish, basil	Rwf 14,000
V - Penne all'arabiata Penne with spicy tomato sauce	Rwf 11,000
P - Fettuccine alla boscaiola Fettuccine with mushrooms, green peas and bacon in cream sauce	Rwf 17,500
S - Fettuccine pomodorini e gamberetti Fettuccine with tomato and shrimp sauce	Rwf 17,500
S - Fettuccine ai frutti di mare Fettuccine with assorted seafood	Rwf 26,000
V - Gnocchi alla sorrentina Baked gnocchi in tomato sauce and mozzarella cheese	Rwf 17,000

Carne e Pesce

Filetto di manzo Rwf 20,000
Braised beef tenderloin with pumpkin, mushrooms, artichokes and onion

Salti in Bocca alla Romana Rwf 22,000
Veal scaloppini with ham, sage in white wine sauce

Pollo alla cacciatora Rwf 17,500
Hunter style chicken legs with olives, rosemary in a white wine sauce with mashed potato

Costolette di agnello affumicato Rwf 20,500
Smoked lamb rack and grilled vegetables

Salmone in padella Rwf 39,500
Salmon steak with steamed carrots, zucchini, pomme duchesse and lemon flavored beurre blanc sauce

Merluzzo alle olive Verdi e pomodorini Rwf 20,000
Pan seared cod fish in green olives, tomatoes and oregano sauce with mashed potatoes

S = Contain Seafood | **P** = Contain Pork | **V** = Vegetarian | **GF** = Gluten Free | **#** Wood Smoked

Pizza

V - Margherita Tomato, mozzarella	Rwf 11,000
V - Prosciutto e funghi Tomato, mozzarella, Parma ham and mushrooms	Rwf 17,000
Tonno e cipolla Tomato, mozzarella, tuna, fish, onion	Rwf 12,000
Alle cozze Tomato, mozzarella and mussels	Rwf 15,000
S - Ai frutti di mare Tomato, mozzarella, assorted seafood	Rwf 18,500
Al polpo e arucola Tomato, mozzarella, octopus	Rwf 18,000
P - Alla diavola Tomato, mozzarella, salami, chili	Rwf 18,500
P - Capricciosa Tomato, mozzarella, parma ham, mushrooms, olives and hard boiled eggs	Rwf 18,500
S - Gamberetti e arucola Tomato, mozzarella, shrimps and arucola salad	Rwf 18,500

Dolci

Semifreddo di cioccolato e nocciole Chocolate and hazelnut meringue semifreddo	Rwf 9,500
Butterscotch budino Butterscotch pudding	Rwf 9,500
Boozy tiramisu bombe Tiramisu cake with mascarpone cheese, vanilla, coffee, chocolate Swiss Roll	Rwf 10,500
Sicilian cassata torte Baked ricotta cheese, vanilla, lemon and orange zest cake	Rwf 11,000
Macedonia di frutta con panna Assorted diced fruit with whipped cream and syrup	Rwf 9,500
Assorted ice cream Vanilla, chocolate, strawberry, butterscotch, cappuccino, coconut	Rwf 7,000

Champagne

Veuve Clicquot Yellow Label Brut	FRANCE		350,000
Henriot Rose Brut	FRANCE		320,000
Henriot Souverain Brut	FRANCE		270,000
Moët & Chandon Imperial Brut	FRANCE		250,000

Sparkling Wine

Banfi Rosa Regale Brachetto d'Acqui	ITALY		90,000
Masottina Prosecco DOC Veneto	ITALY	18,500	65,000
L'Ormarins Brut Classique Franschhoek	SOUTH AFRICA	28,000	105,000
L'Ormarins Brut Rose Franschhoek	SOUTH AFRICA		105,000

White Wine

Chamonix Estate Unoaked Chardonnay Franschhoek	SOUTH AFRICA		90,000
Chamonix Estate Sauvignon Blanc Franschhoek	SOUTH AFRICA		90,000
Paul Cluver Riesling	SOUTH AFRICA		85,000
Simonsig Sauvignon Blanc Stellenbosch	SOUTH AFRICA	15,500	60,500
Spier Discover Chenin Blanc Western Cape	SOUTH AFRICA		65,000
Banfi Principessa Gavi DOCG Piedmont	ITALY		95,000
Talamonti Trobochetto Peccorino Superiore Abruzzo	ITALY		95,000
Talamonti Trebi DOC d'Abruzzo	ITALY		65,500
Banfi Le Rime Chardonnay / Pinot Grigio IGT	ITALY	20,000	75,500
William Fevre Chablis	FRANCE		150,000
Gérard Bertrand Organic Sauvignon Blanc IGP Pays D'Oc	FRANCE	18,700	75,000
Castano Macabeo Chardonnay Yecla	SPAIN	15,000	60,000

Rose

Chamonix Estate Pinot Noir Rose Franschhoek	SOUTH AFRICA		90,000
Talamonti Rose Cerasuolo d'Abruzzo DOC	ITALY		65,000
Castano Monatrell Rose Yecla	SPAIN	15,000	60,000

Red Wine



Montes Purple Angel Colchagua Valley	CHILE		420,000
Montes Alpha Cabernet Sauvignon Colchagua Valley	CHILE		170,000
Antinori Tignanello Toscana IGT	ITALY		330,000
Zenato Amarone della Valpolicella Classico DOC	ITALY		280,000
Castello Banfi Brunello Poggio alle Mura Montalcino DOCG ITALY			250,000
Castello Banfi Cum Laude Toscana IGT	ITALY		125,000
Castello Banfi Rosso di Montalcino DOC	ITALY		120,000
Castello Banfi Chianti Superiore DOCG	ITALY	21,500	85,000
Talamonti Tre Saggi Montepulciano d'Abruzzo DOC Riserva	ITALY	22,500	90,000
Talamonti Moda Montepulciano d'Abruzzo DOC	ITALY		70,000
Thelema Cabernet Sauvignon Stellenbosch	SOUTH AFRICA		150,000
Kaapzicht Pinotage Stellenbosch	SOUTH AFRICA		115,000
Iona Mr P Pinot Noir Elgin Valley	SOUTH AFRICA		105,000
Chamonix Estate Rouge Malbec Franschhoek	SOUTH AFRICA	22,500	90,000
Simonsig Cabernet Sauvignon / Merlot Stellenbosch	SOUTH AFRICA		65,500
Spier Signature Cabernet Sauvignon Western Cape	SOUTH AFRICA	15,500	65,500
Cape Mentelle Shiraz Margaret River	AUSTRALIA		145,000
Castano Casa de la cera Yecla	SPAIN		170,000
Castano Hecula Monastrell Organic Yecla	SPAIN	16,500	65,000
Castano GSM Yecla	SPAIN		60,000
Bouchard Pere & Fils Beaune du Chateau Premier Cru	FRANCE		220,000
J. Lebegue Lussac Saint Emilion	FRANCE		85,000
Les Caprices d'Antoine Cotes du Rhone	FRANCE	18,500	68,000



STARTERS

FALLAFEL BALLS (Vegan)	7,500
Tomato & Coriander Salsa, Roasted Squash and Bean Dip	
THAI STYLE PRAWNS & TILAPIA FISH CAKES	11,500
Seared crispy leek, Onion ponzu & Sesame	
CRISPY CALAMARI	12,000
Tartar aioli, Lemon	
CHEF'S SOUP (V)	7,500
Crusty Warm Bread	
CRISPY CHICKEN WINGS	8,000
Hot sauce, Spring Onion & Sesame	

BURGERS, SANDWICHES & SALADS

SMASHED AVO ON TOAST	8,000
Poached Eggs, Honey & Garlic Toasted Seeds	
HOUSE GREENS (V) (GF)	8,500
Mix Leaf, Cherry Tomatoes, Cucumber, Feta, Cabbage, Red Onion, Mixed Seeds, Boiled Egg & Sherry Vinaigrette	
Add Grilled Chicken	3,000
Smoked Salmon	5,000
ROASTED BUTTERNUT & FETA (V) (GF)	8,500
Red Quinoa, Seed Crumble, Tomato, Crispy Kale, Baby Spinach, Wholegrain Mustard Vinaigrette	
The DBL CHEESE BURGER	16,000
Toasted Bun, Tomato Chili Jam, Mustard Mayo, Fried Onion, Dill & Cucumber	
BUTTERMILK FRIED CHICKEN BURGER	14,500
Toasted Brioche, Spicy Aioli, Dressed Slaw	

MAINS (Served with 1 choice of side)

BAKED TILAPIA	20,000
Lemon & Garlic Butter, Pit Roasted Peppers	
SICILIAN PESTO LINGUINE (V)	15,500
Parmesan, Basil, Olive Oil	
BEEF FILLET	22,000
200g Fillet, Beef Jus, Baby Carrots	
½ CHICKEN	22,000
Flame Grilled, Mozambican Basting	
STICKY BBQ PORK RIBS	24,000
House Slaw & Onion Rings	
GRILLED LAMB CHOPS	22,000
Moroccan spiced lamb chops served with a tomato, cucumber, and feta & mint couscous	

SIDES.....4,500

Rustic Fries
Steamed Seasonal Vegetables
Mash Potato & Gravy
Spiced Rice
Fried Plantains (Mizuzu)

SWEETS

WARM TOFFEE PUDDING	7,000
Ginger & Orange Caramel Sauce, Vanilla Ice Cream & Candied Walnuts	
DARK CHOCOLATE MOCHA LAVA CAKE	9,000
Hazelnut Cocoa Soil, Vanilla Ice Cream	
CLASSIC LEMON CRÈME BRULÉE	7,500
Pistachio Biscotti	

NON-ALCOHOLIC DRINKS RWF

Soda	2,500
Still Water	2,000
Sparkling Water	2,500
Redbull	6,000

COFFEE 3,500

Espresso	
Cappuccino / Café Latte	
African Coffee	
Iced Coffee	
Flavoured coffee	4,500

TEA 3,000

African Tea	
Spiced Tea	

SPIRITS & LIQUEURS

VOODKA SHOT

Smirnoff Red Vodka	4,000
Absolute Blue Vodka/Citron	4,000
Grey Goose	7,500

GIN

Bombay Sapphire	6,000
Beefeater	5,000
Tanqueray	10,000
Gordon	5,500

RUM

Bacardi Superior White	4,000
Captain Morgan Gold	5,000
Malibu	4,500

TEQUILA

Jose Cuervo Gold	6,000
Patron Silver XO	13,000
Patron Coffee	11,500

WHITE WINES

Spier Signature Chenin Blanc	15,000	60,000
Simonsig Sunbird Sauvignon Blanc	18,000	75,000
Calvet Varietals Chardonnay	12,000	48,000
Mouton Cadet Blanc		85,000
Glenelly, The Glass Collection Unoaked Chardonnay		85,000
Sophie Te' Blanche		125,000

RED WINES

Spier Signature Merlot	15,000	60,000
Spier Signature Cabernet Sauvignon	15,000	60,000
L'Eschanauer Merlot	12,000	48,000
Bosman Generation 8 Shiraz	20,000	90,000
Mouton Cadet Rouge Red		85,000
Glenelly, The Glass Collection Merlot		85,000
Simonsig Cabernet /Merlot		75,000
Kanonkop Karlette Pinotage		125,000

ROSE WINE

Spier Signature Rose	15,000	60,000
Kanonkop Kadette Pinotage Rose		120,000

SPARKLING & CHAMPAGNE

Fantinel, Prosecco Doc Brut	18,000	95,000
Spier Secret Sparkling Rose	15,000	75,000
Moët & Chandon		250,000
Laurent Perrier		350,000
Veuve Clicquot		450,000

FRESH JUICES

Orange	7,500
Pineapple	6,000
Tree Tomato	6,000
Green Detox	7,500
Cocktail Juice	7,000
Smoothie	8,000
Milkshake	8,000

CLASSIC COCKTAILS

Margarita	12,000
Negroni	12,000
Mojito	10,000
Martini Vodka/ Gin	12,000
Daiquiri	10,000
Long Island	16,000
Four Point Umuti	12,000

WHISKEY

Glenfiddich 12yrs	12,500
Glenfiddich 18yrs	22,000
Glenlivet	9,000
Glenmorangie	12,000
Chivas Regal 12Yrs	7,000
Johnie Walker Black Label	8,000
Jack Daniels	6,500
Jim Beam	5,000
Jameson	5,500
J&B	5,000

COGNAC

Courvoisier VS	10,000
Remy Martin VSOP	13,000

LIQUEURS

Amarula	5,000
Baileys	6,500

BOTTLED BEERS

Heineken	4,000
Heineken 0.0	3,500
Amstel 100% Malt	4,000
Amstel Draught	6,000
Mutzig 33cl	3,500
Mutzig 65cl	5,000
Mutzig Draught	5,500
Skol Malt/ Lager	3,500
Virunga Gold/ Mist	3,500

BREW BAR FOOD MENU

BASKETS (served with fries)

CRISPY DUNKED CHICKEN WINGS | 9,500

Cajun spiced crispy wings, dunked in our signature bbq sauce

CHICKEN TIKKA SAMOSA | 9,500

Served with masala dipping sauce

BEEF BROCHETTE | 11,000

Beef fillet skewer with onion & pepper cooked on fire, basted with a rich tomato sauce

PULLED LAMB BITES | 13,500

Confit pulled lamb coated in crisp crumbs served with roasted garlic mayo.

FISH GOUJONS | 11,000

Kweza craft beer battered tilapia served with homemade tartar sauce

CHEESE & CHILLY BOMBS (V) | 9,000

Crispy Crumbed cheese sticks, hints of fresh green chilly served with a tomato relish

CRUMBED MUSHROOMS (V) | 11,500

Crisp crumbed button mushrooms served with a ranch dipping sauce

IN - BETWEEN

AVO FALAFEL WRAP (VEGAN) | 11,000

Chickpea falafel, hummus, avo, red pepper salsa, pickled onions, cabbage, cucumber, greens & vegan dressing served with fries

ROASTED TOMATO & RED PEPPER SOUP | 12,500

Served with a grilled cheese sandwich

TOASTED STEAK CHIPOTLE WRAP | 13,500

Grilled steak, cabbage, carrot, tomato, baby spinach & smoked pili pili mayo served with fries

BRETZEL & MEZZE | 14,500

Artisanal salted pretzel served with a warm mustard, Kweza beer cheese sauce accompanied with a selection of crudites.

BEETROOT & GOAT CHEESE SALAD | 12,000

Roasted beetroot, mixed greens, walnut & basil pesto with crispy goat cheese balls with honey & balsamic dressing

CHICKEN CURRY "BUNNY CHOW" | 15,000

Aromatic spiced chicken thighs, in a spicy rich tomato curry sauce served in a bread bowl with tomato & onion sambal.

BURGERS (served with fries)

THE CRISPY CHICKEN BURGER | 14,500

Buttermilk fried chicken burger, bun, dressed slaw & spicy mayo

THE BREAKFAST BURGER | 15,000

Beef patty, bun, bacon, cheddar, fried egg, caramelized onion & our special burger sauce.

THE DBL CHEESE BURGER | 16,000

Beef patty, greens, tomato, gherkins, cheddar & our special burger sauce.

THE GOAT BURGER | 15,000

Spiced goat patty, herbed mayo, greens, onion, roasted peppers, red onion & pickled cucumber.

THE VEGAN BURGER | 12,500

Bean & mushroom patty, bun, greens, tomato & onion salsa, gherkins & vegan BBQ mayo

BREW BAR BEVERAGE MENU

NON-ALCOHOLIC DRINKS

	RWF
Soda	2,500
Still Water	2,000
Sparkling Water	2,500
Redbull	6,000

Fresh Juices

Orange	7,500
Pineapple	6,000
Tree Tomato	6,000
Green Detox	7,500
Cocktail juice	7,000
Smoothie	8,000
Milkshake	8,000

Coffee

African Coffee	3,500
Cappuccino / Café Latte	
Double Espresso	

Flavoured coffee

Tea

African Tea	4,500
Spiced Tea	3,000
Iced Lemon & Mint Infused Tea	
Green Tea	
Herbal Tea	

Mocktails

Passion Fruit Summer	6,500
Classic Lemonade	
Virgin Margarita	
Virgin Mojito	

CLASSIC COCKTAILS

Margarita	12,000
Negroni	12,000
Mojito	10,000
Martini Vodka/ Gin	12,000
Daiquiri	10,000
Long Island	16,000
Four Point Umuti	12,000

Local Craft
Beer On Tap
Every Evening



BOTTLED BEERS

	Rwf
Heineken	4,000
Heineken 0.0	3,500
Amstel 100% Malt	4,000
Amstel Draught	6,000
Mutzig 33cl	3,500
Mutzig 65cl	5,000
Mutzig Draught	5,500
Skol Malt/ Lager	3,500
Virunga Mist / Gold	3,500

KWEZA CRAFT BEER

(Our Signature locally Crafted beer)

Stout Beer	8,000
Belgian Honey Blonde Ale	8,000
IPA	8,000
Ambrosia	8,000

FP MANAGER'S VINTAGE WINE COLLECTION

Paul Cluver Pinot Noir Estate 2014 (350,000)
Rubert & Roschild Classique (380,000)
Kanonkop Paul Sauer 2013 (620,000)
Kanonkop Estate Pinotage Vintage 2015 (420,000)
Thelema Eds Reserve Chardonnay 2016 (250,000)
Jordan, Outlier Sauvignon Blanc (250,000)

WHITE WINES		Rwf	Rwf	FP Craft Gin Collection	Shot
Spier Signature Chenin Blanc	15,000	60,000		Ginologist Citrus Gin	9,000
Simonsig Sunbird Sauvignon Blanc	18,000	75,000		Ginologist Spice Gin	9,000
Calvet Varietals Chardonnay	12,000	48,000		Hope on Hawkins African Botanicals	15,000
Mouton Cadet Blanc		85,000		Hope on Hawkins London Dry Gin	15,000
Sophie Te' Blanche		125,000		Cape Town Company Gin, the Pink lady Gin	9,000
Glenelly, The Glass Collection Uncaked Chardonnay		85,000		Tripple 3, African Infusion Gin	12,500
				Tripple 3, Juniper Berry Gin	12,500
RED WINES				Fitch & Leeds	
Spier Signature Merlot	15,000	60,000		Ginger Ale	8,000
Spier Signature Cabernet Sauvignon	15,000	60,000		Indian Tonic	8,000
L'eschanauer Merlot	12,000	48,000		Sugar Free Tonic	8,000
Bosman Generation 8 Shiraz	20,000	90,000		Bitter Lemon	8,000
Glenelly, The Glass Collection Merlot		85,000		RUM	
Mouton Cadet Rouge Red		85,000		Bacardi Superior White	4,000
Simonsig Cabernet /Merlot		75,000		Captain Morgan Gold	5,000
Kanonkop Kadette Pinotage		135,000		Malibu	4,500
ROSE WINE		15,000	60,000	TEQUILA	
Spier Signature Rose		120,000		Jose Cuervo Gold	6,000
Kanonkop Kadette Pinotage Rose				Patron Silver XO	13,000
				Patron Coffee	11,500
SPARKLING & CHAMPAGNE				WHISKEY	
Fantinel, Prosecco Doc Brut	18,000	95,000		Glenfiddich 12yrs	12,500
Spier Secret Sparkling Rose	15,000	75,000		Glenfiddich 15yrs	18,000
Moet & Chandon		250,000		Glenfiddich 18yrs	22,000
Laurent Perrier		350,000		Glenlivet	9,000
Veuve Clicquot		450,000		Glenmorangie	12,000
SPIRITS & LIQUERS			Shot	Chivas Regal 12Yrs	7,000
VODKA				Johnnie Walker Black Label	8,000
Smirnoff Red Vodka		4,000		Jack Daniels	6,500
Absolute Blue Vodka/ Citron		4,000		Jim Beam	5,000
Grey Goose		7,500		Jameson	5,500
Ciroc		13,500		J&B	5,000
GIN				COGNAC	
Bombay Sapphire		6,000		Couvoiseur VS	10,000
Beefeater		5,000		Remy Martin VSOP	13,000
Gordon		5,500		Hennessy VS	14,500
Tanqueray		10,000		LIQUEURS	
Hendricks		13,500		Amarula	5,000
				Baileys	6,500

New Rates 2023 - 2024 Rates			
Kigali Marriott Hotel			
Accommodation			
S/N	ITEMS	Prices	
9	Rooms Types	Special Rates with 24 hours Internet & Breakfast in USD	Special Rates with 24 hours Internet & Breakfast in RWF
1	Deluxe Single Room	283	336,770
2	Deluxe Double Room	303	360,570
3	Club Room single	333	396,270
4	Club Room Double	353	420,070
5	Junior suite	450	559,330
6	Executive suite	3700	4,403,000
7	Presidential suite	6000	7,140,000
Transportation: Airport pick up/Drop off is chargeable USD 45.00 which is RWF 53,550 per one way and available upon request			

Given as separate items (not in the above packages) at the Kigali Marriott Hotel	
Breakfast buffet/person	RWF 22,000
Lunch Buffet only /Person	RWF 24,000
Dinner Buffet Only/Person	RWF 28,000
Fresh Juice/glass	RWF 7,500
Fresh juice cocktail/glass	RWF 8,000
Soft beverages	RWF
Coffee	RWF 3,500
One 500 ml bottle of water	RWF 2,500

<i>Four Points</i>			
<i>Accommodation</i>			
	Room types	Special Rates with 24 hours Internet & Breakfast in USD	Special Rates with 24 hours Internet & Breakfast in RWF
1	Standard King	160	190,400
2	Standard Double	180	214,200
3	Junior Suite	230	273,700
5	Family suite	310	368,900
6	Loft	460	547,400
Transportation: Airport pick up/Drop off is chargeable USD 45.00 which is RWF 53,550 per one way and available upon request			
Note: During the term of this agreement Kigali Marriott Hotel /Four Points By Sheraton Kigali will provide all hotel services upon availability as per the above-committed rates, other services of the hotel including outlets (Bar and Restaurants) menus, Spa, and other Special requests will be as per the available menus.			

Given as separate items (not in the above packages) at the Four Points by Sheraton Kigali	
Breakfast buffet/person	RWF 22,000
Lunch Buffet only /Person	RWF 24,000
Dinner Buffet Only/Person	RWF 28,000
Fresh Juice/glass	RWF 7,000
Fresh juice cocktail/glass	RWF 8,000
Soft beverages	RWF 2,500
Coffee	RWF 4,500
One 500 ml bottle of water	RWF 2,000

All services consumed to be paid by the institution or to be added to the institution credit account shall be reserved, booked, or requested in writing (official booking email). Any consumption without an official inquiry email from the respective institution will be charged directly to the consumer.

1. Payment Terms

Payment shall be made in Rwandan francs, to account No 4002200473896 in equity Bank, in the names of NHL/KIGALI MARRIOTT HOTEL, and NHL/FOUR POINTS BY SHERATON KIGALI in Equity Bank to account No 40 02200843253 within 45 days following submission of invoices for all institutes and according to the purchase order.

Bank Account details:

- **Kigali Marriott Hotel:**

Bank Name : Equity Bank
Account Name: New Horizon Limited - Kigali Marriott Hotel
Account Number USD: 40 02200473897
Account Number RWF: 40 02200473896
SWIFT Code (USD) : EQBLRWRWXXX
Address: Grand Pension Plaza Building, Ground Floor, P.O. Box 494 Kigali - Rwanda

- **Four Points by Sheraton Hotel, Kigali**

Bank Name : Equity Bank
Account Name: NHL/FOUR POINTS BY SHERATON HOTEL
Account Number USD: 40 02200843256
Account Number RWF: 40 02200843253
SWIFT Code (USD) : EQBLRWRWXXX

2. Cancellation Policy

Any cancellation must be in writing and directly sent to the Hotel reservations department via corpor email: reservations.kigali@marriott.com

Any cancellation received at least 24 hours prior to the arrival date, will not be charged.

Any cancellation received within 24 hours prior to the arrival date, will be charged for one night duration.

No-Show

In case of no-show, one night stay will be levied.

3. CHECK-IN & CHECK-OUT POLICIES

Check-in time is from 03:00 pm and checkout time is before 12:00 pm (noon) each day. Early arrival and late departure times may be arranged subject to availability and at an extra charge as follows:

Check-in before 7am	One night at preferred rate charged
Check-in from 7am to 3pm	50% of one night at preferred rate charged
Check-out from 12pm to 6pm	50% of one night at preferred rate charged
Check-out after 6pm	One night at preferred rate charged

4. DAY USE POLICY

Subject to availability, the Hotel can confirm Day Use for rooms until 6pm at a charge of 50% of the preferred rate.

DAILY CONFERENCE PACKAGE - PREMIUM

RWF 50,000 PER PERSON - HALF DAY

MINIMUM 20 PEOPLE

Meeting room use from 8am to 12:30pm

Arrival coffee break

Seasonal whole fruits, coffee, tea and cookies

Mid-morning coffee break

Chef's selection of six daily specialties, coffee, tea, water, two juices

Lunch

International lunch buffet at soko restaurant

Soft drink, juice, water included

Room set-up

Seating, pads, pens, mints and water in the room

Audio visual equipment

Built-in screen or tv, lcd projector, flip chart complimentary wi-fi and parking

RWF 68,000 PER PERSON - FULL DAY

MINIMUM 20 PEOPLE

Meeting room usage from 8am to 5pm

Arrival coffee break

Seasonal whole fruits, coffee, tea and cookies

Mid-morning coffee break

Chef's selection of six daily specialties, coffee, tea, water, two juices

Lunch

International lunch buffet at soko restaurant

Soft drink, juice, water included

Afternoon coffee break

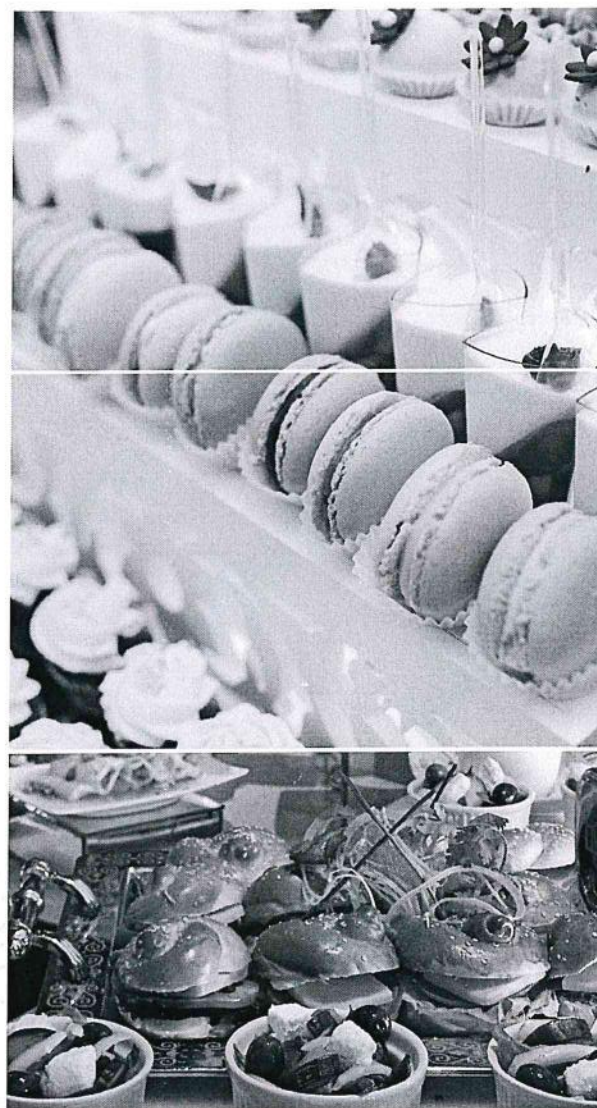
Chef's selection of four daily specialties, coffee, tea, water, two juices

Room set up

Seating, pads, pens, mints and water in the room

Audio visual

Built-in screen or tv, lcd projector, flip chart complimentary wi-fi and parking



DAILY CONFERENCE PACKAGE - SMART

RWF 45,000 PER PERSON - HALF DAY

MINIMUM 20 PEOPLE

Meeting room use from 8am to 12:30pm

Welcome coffee

Coffee, tea and cookies

Mid-Morning coffee break

Chef's selection of three pastries, coffee, tea and water

Lunch

International lunch buffet at soko restaurant soft drink, juice, water included

Room set-up

Seating, pads, pens, mints and water in the room

Audio visual

Built-in screen or tv, lcd projector, flip chart complimentary wi-fi and parking

RWF 58,000 PER PERSON - FULL DAY

MINIMUM 20 PEOPLE

Meeting room usage from 8am to 5pm

Welcome coffee

Coffee, tea and cookies

Mid-Morning coffee break

Chef's selection of three pastries, coffee, tea and water

Lunch

International lunch buffet at soko restaurant soft drink, juice, water included

Afternoon refreshments

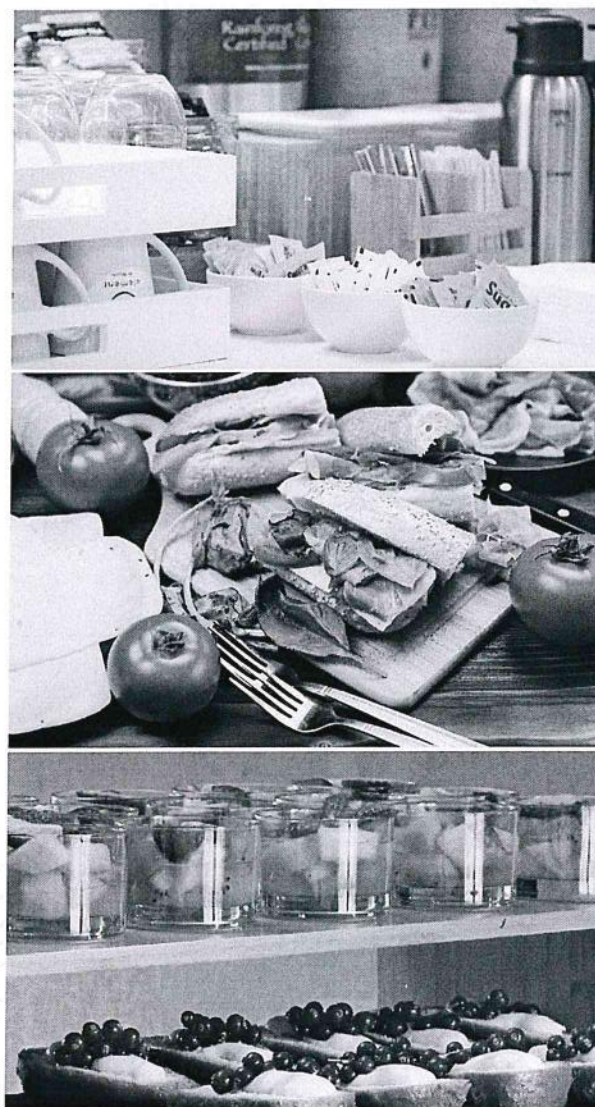
Chef's selection of two snacks, coffee, tea and water

Room set-up

Seating, pads, pens, mints and water in the room

Audio visual

Built-in screen or tv, lcd projector, flip chart complimentary wi-fi and parking



COFFEE BREAK OPTIONS

COFFEE BREAKS CLASSIC - RWF 12,000 PER PERSON

OPTION 1

Assortments of Homemade Cookies
Double Chocolate Muffin Strawberry
Danish

Sugar Doughnut

Mini Lemon Cake

Including Still Water, Coffee and Tea

OPTION 2

Assortments of Homemade Cookies
Assortments of Glazed Donuts

Pain au Chocolat

Sour Cream Coffee Cake

Mini Red Velvet Cake

Including Still Water, Coffee and Tea

OPTION 3

Assortments of Homemade Cookies
Blueberry Muffin

Custard Rolls

Apple Danish

Jam Doughnut

Including Still Water, Coffee and Tea

OPTION 4

Assortments of Homemade Cookies Plain
and Cheese Croissant Chocolate Mud
Cake

Pineapple Turnover

Fruit Crumble with Vanilla Sauce Including
Still Water, Coffee and Tea

OPTION 5

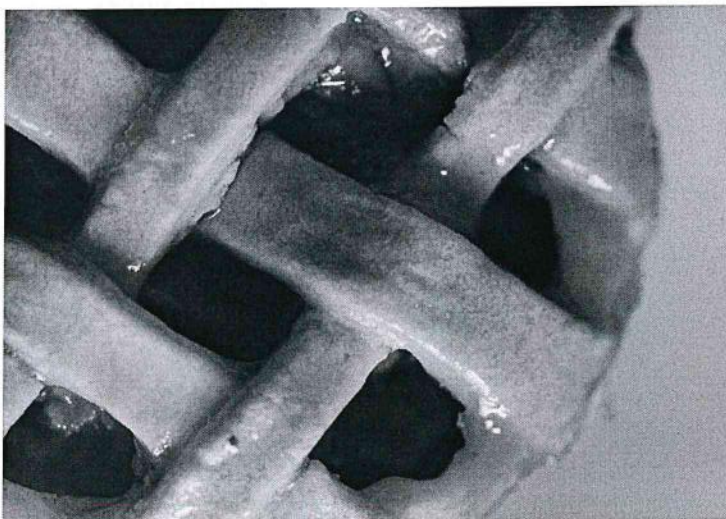
Assortments of Homemade Cookies
Almond Danish

English Fruit Cake

Mini Exotic Fruit Skewers

Chocolate Doughnut

Including Still Water, Coffee and Tea



BREAKFAST MEETING PACKAGE

RWF 32,000 PER PERSON

MINIMUM 15 PEOPLE

Meeting room use from 8am to 11am

Early Welcome

Assorted Whole Fruits Coffee and Tea

Assorted Jams and Butter

Seasonal Sliced Fruits

Pineapple, Tree Tomato, Passion Fruit,

Papaya, Watermelon

Breakfast

International Breakfast Buffet Coffee and Tea

Two kinds of Juices

Assorted Whole Fruits

Baby Banana, Apple, Orange, Passion Fruit

Individual Yogurts

Assorted Flavors Served With Honey, Dried

Fruits, Nuts and Granola

Hot Selection

Audio Visual Equipment

Built in Screen or TV, LCD Projector, Flip Chart Complimentary Wi-Fi and Parking

Beef & Chicken Sausages, Pork Bacon,

Scrambled Eggs, Baked Beans Sautéed

Mushrooms, Grilled Tomatoes, Vegetable

Fried Rice, Hot Porridge with Condiments

BREAKFAST ITEMS

Bakery

Freshly Baked Breakfast Pastries including:

Plain and Chocolate Croissants, Muffins, Fruit Danish

Beverages

American Coffee and Tea Selection

Selection of Two Juices



COFFEE BREAK OPTIONS

COFFEE BREAKS PREMIUM - RWF 15,000 PER PERSON

OPTION 1

Chocolate Fudge Cake

Assortments of Homemade Cookies

Mozzarella & Chicken Ham Finger

Sandwich Tuna Mayo – Cornichons Sliders

Vegetable Samosa with Sweet Chili Sauce

Including Still Water, Coffee, Tea and
Chilled Juice

OPTION 2

Madeleine

Assortments of Homemade Cookies

Mini BLT Finger Sandwiches with Pesto

Red Coleslaw Multi Cereals Hot Dogs

Mushrooms & Cheese Mini Pizza

Including Still Water, Coffee, Tea and
Chilled Juice

OPTION 3

Mini Marble Cheesecakes

Assortments of Homemade Cookies

Red Cheddar and Roasted Beef Sandwich
with Mustard Peas & Potatoes Baby

Arancini Rice Balls, Pizza Sauce Dip

Vegetable Spring Rolls with Wasabi Mayo

Including Still Water, Coffee, Tea and
Chilled Juice

OPTION 4

Cherry Crumble Cake

Assortments of Homemade Cookies

Spinach, Potatoes, Cheese Quiche

Focaccia Panini Sandwich, Roasted Bell
Pepper, Basil Pesto Garlic Soy Tossed
Glazed Chicken Wings with Sesame Seeds
Including Still Water, Coffee, Tea and
Chilled Juice

OPTION 5

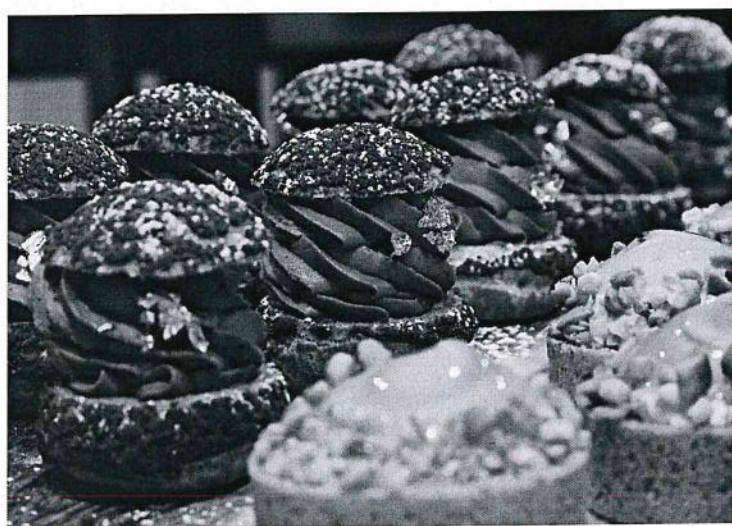
Carrot Cake

Assortments of Homemade Cookies

Crispy Avocado Fritters, Light Sweet &
Sour Dip Chicken Sausages Rolls, Cocktail
Dip

Vegetable Samosa, Soy Mayo

Including Still Water, Coffee, Tea and
Chilled Juice



BANQUET BEVERAGE PACKAGES

Non Alcoholic Package

Soft Drinks, Juices, Water

1 hour **RWF 9,000**

2 hours **RWF 11,500**

3 hours **RWF 14,000**

Every additional hour **RWF 5,000**

Wine and Beer Package

Wines, Bottle Beer, Soft Drinks, Juices, Water

1 hour **RWF 19,500**

2 hours **RWF 27,500**

3 hours **RWF 34,500**

Every additional hour **RWF 11,000**

Standard Package

Wines, Sparkling Wine, Bottled Beer, Spirits, Soft Drinks, Juices, Water

1 hour **RWF 21,000**

2 hours **RWF 30,500**

3 hours **RWF 38,500**

Every additional hour **RWF 15,000**

Premium Package

Wines, Sparkling Wine, Bottled Beer,

Premium Spirits, Soft Drinks, Juices,

Water, Coffee and Tea

1 hour **RWF 37,500**

2 hours **RWF 50,500**

3 hours **RWF 65,500**

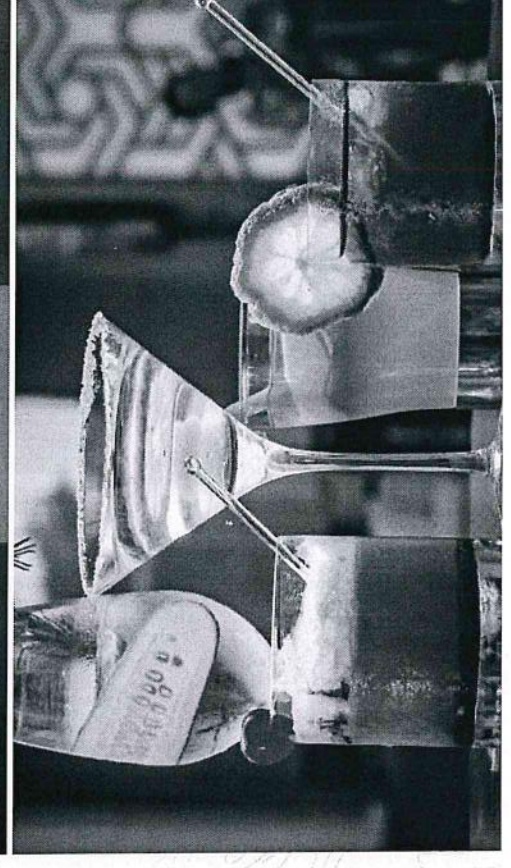
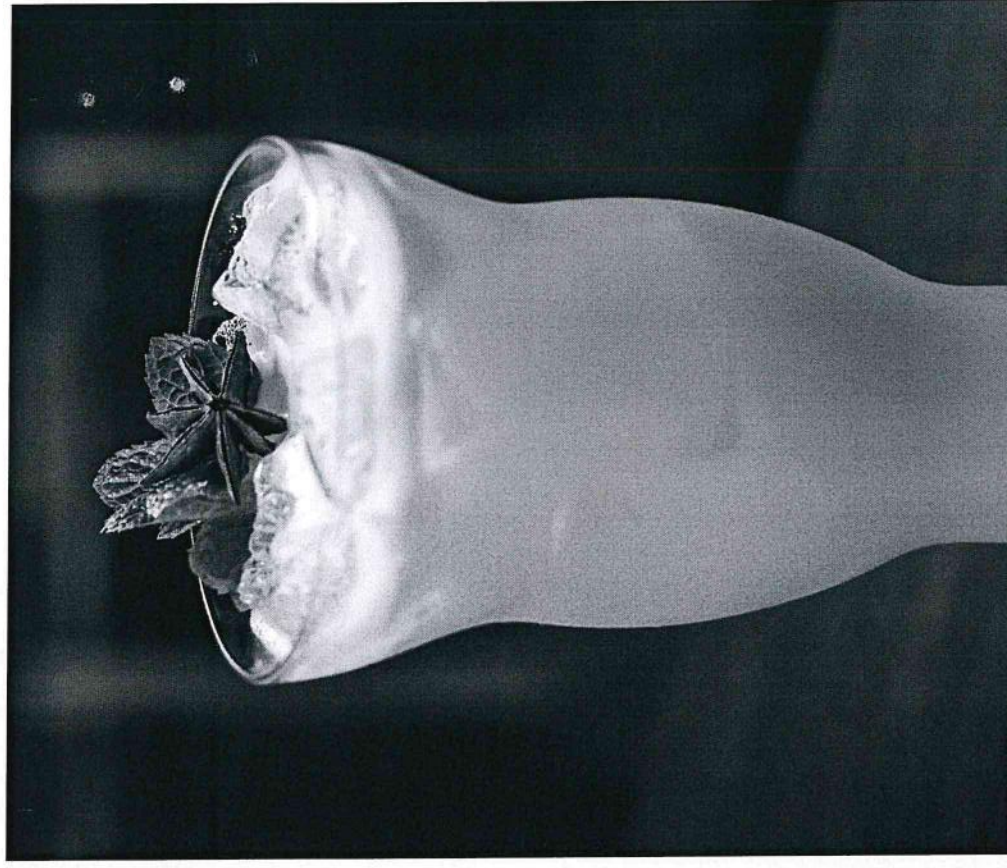
Every additional hour **RWF 20,500**

Coffee and tea Services

Brewed Coffee **RWF 72,000** per
thermos (1.5 gallons)

Tea (selection of black or green)

RWF 58,000 per thermos (1.5 gallons)



LIST OF ITEMS

Wine and Beer Package

Mutzig Beer

Skol Beer

Badgers Creek Chardonnay

Roche Mazet Cabarnet Sauvignon

Premium Package

All above in addition to:

Heineken

Five Reserve Pinotage

Van Loveren Sauvignon Blanc

Roche Mazet Chardonnay

Van Loveren Cabarnet Sauvignon

Standard Package

Mutzig Beer

Skol Beer

Roche Mazet Chardonnay

Van Loveren Cabarnet Sauvignon

Absolute Blue Vodka

Gordon's Gin

Bacardi Superior Light Rum

Johnnie Walker Red Label Whisky

Captain Morgan Spiced Rum

Johnnie Walker Black Label Whisky

Jameson Irish Whisky

Jack Daniels Whiskey

Jose Cuervo Gold

Remy Martin VSOP

J&B Whiskey

Jose Cuervo Silver

Courvisier VS



PLEASE NOTE THAT WINES ARE SUBJECT TO AVAILABILITY AND APPROPRIATE SUBSTITUTES CAN BE MADE

INTERNATIONAL BRONZE SET MENU

RWF 32,000 PER PERSON - 3 COURSES

MINIMUM 20 PEOPLE

Bakeries on the Table

Freshly Baked Bread Rolls, Ciabatta,
Focaccia Bread, Butter

Or

Asian Style Steamed Nile Perch
Fillet, Ginger Scallions, Soy Sauce,
Lemongrass Steamed Rice

Appetizer

Cajun Grilled Chicken, Avocado, Corn
Salad, Basil Pesto, Sesame Seeds,
Diced Feta Cheese

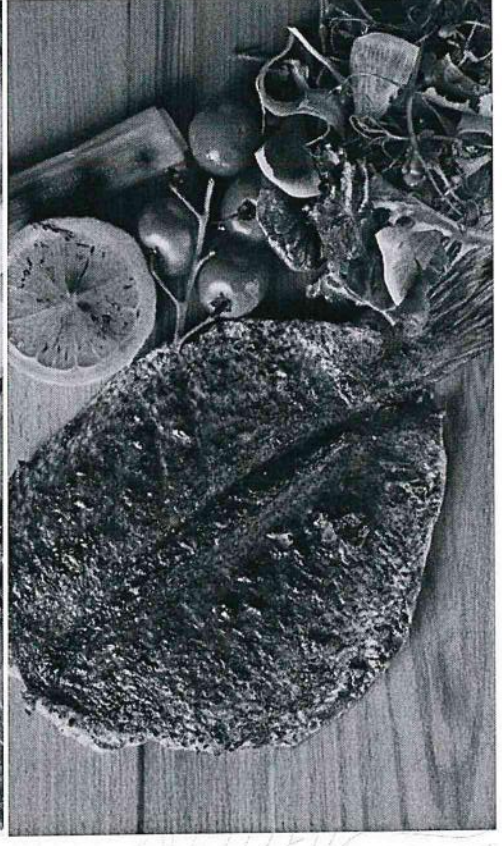
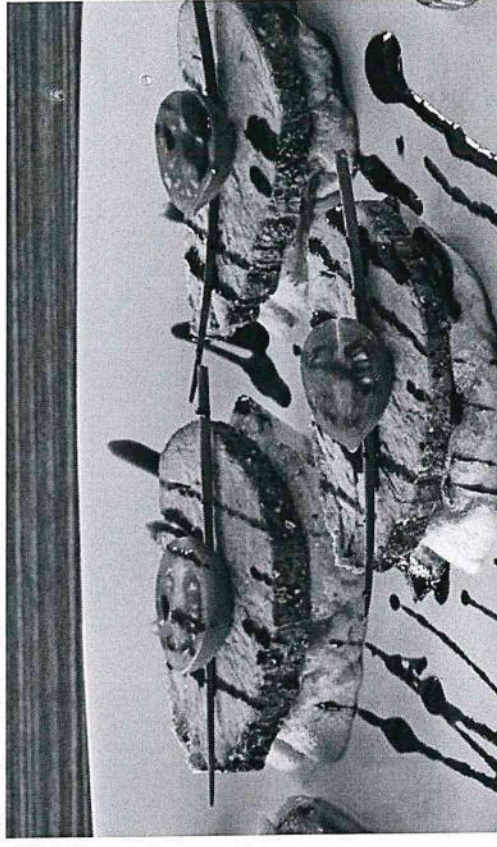
Dessert

Chocolate Walnut Tart, Caramel Jus

Main Course

Char-Grilled Beef Tenderloin "Tagliata",
Seared In Spinach, Basil, Parsley on
Grilled Polenta

SOFT DRINKS & WATER ARE INCLUDED



INTERNATIONAL SILVER SET MENU

RWF 34,000 PER PERSON - 4 COURSES

MINIMUM 20 PEOPLE

Bakeries on the Table

Freshly Baked Bread Rolls, Ciabatta,
Focaccia Bread, Butter

Appetizer

Hot and Spicy Indian Masala Vada
Fritters, Rahita Dip, Mango Chutney,
Papadam Crisps

Soup

Cream of Roasted Red Bell Peppers
& Lemongrass, Mascarpone Cheese
Quenelles, Crispy Basil

Main Course

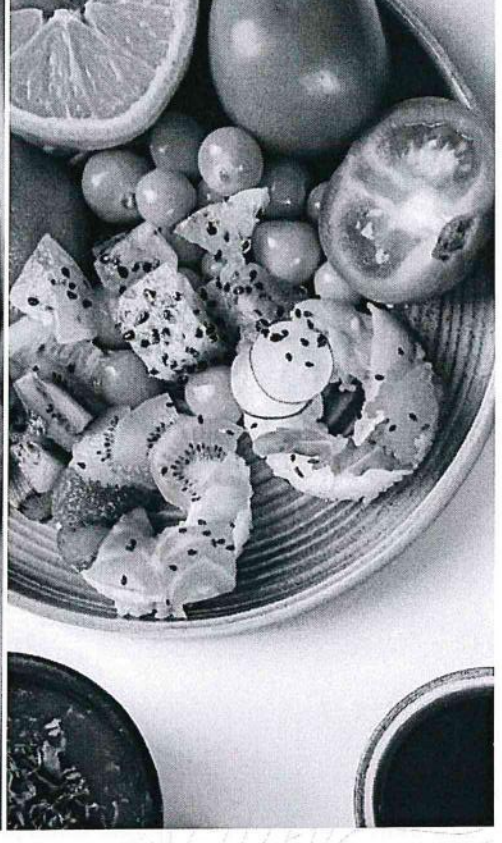
Vietnamese Style Pork Chops,
Zesty Fresh Herb Salad, Plum
Dressing

Or

Char - Grilled Chicken Leg, Sweet
Potatoes, Blood Orange and Mint
Salsa

Dessert

Baked New York Cheese Cake,
Strawberry Meringue and Passion
Fruit Sauce



SOFT DRINKS & WATER ARE INCLUDED

INTERNATIONAL GOLD SET MENU

RWF 45,000 PER PERSON 5 COURSES

MINIMUM 20 PEOPLE

Bakeries on the Table

Freshly Baked Bread Rolls, Ciabatta,
Focaccia Bread, Butter

Main course

Smoky Paprika Rubbed Beef
Tenderloin,

Oven Roasted Root Vegetables,
Mashed Potatoes and Red Wine Sauce
Or

Lamb Tagine, Flaky Couscous, Artisan
Moroccan Bread

Dessert & Petit Fours

Molten Chocolate Lava Cake,
Green Lime Mousse Assortment of
Confectionary Bites

Appetizer

Roasted Zucchini Baby Lasagne, Marinara
Dip

Or

Beef Picadillo Empanadas Latina,
Chimichurri Dip

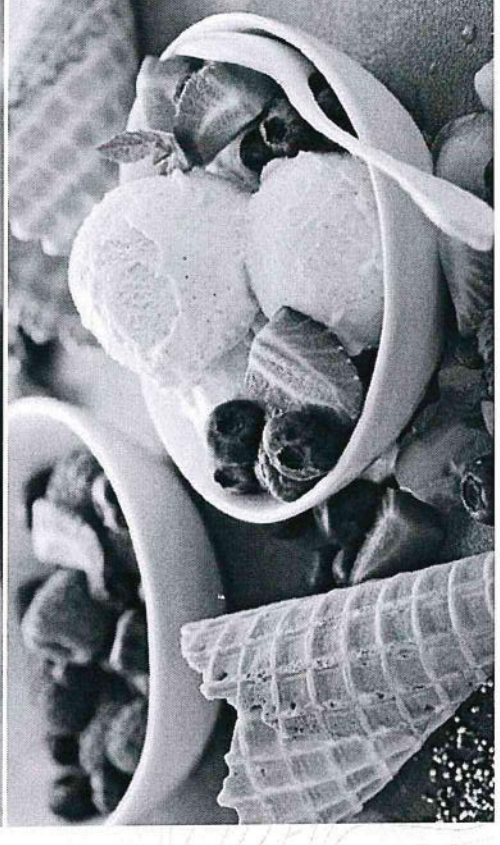
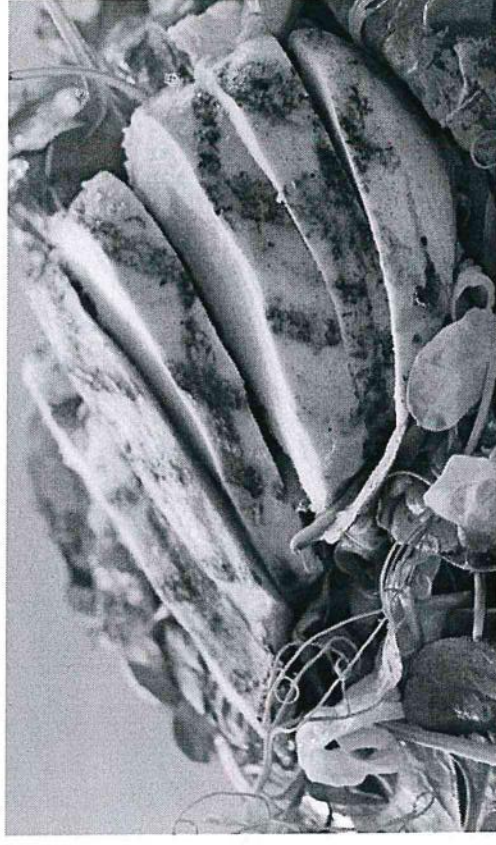
Soup

Light Prawns & Irish Potatoes Bisque,
Smoked Paprika and Garlic Focaccia
Crisps

Entrée

Wild Mushrooms and Saffron Risotto,
Sundried Tomato Coullis, Parmesan
Crisps

SOFT DRINKS & WATER ARE INCLUDED



COCKTAILS & RECEPTIONS OPTIONS

CANAPES MENU - BRONZE

RWF 18,000 per person

Selection of:

- Two Cold Hors-d'œuvre
- Two Hot Hors-d'œuvre
- Two Sweet Hors-d'œuvre

NUTS & CRISPS, SOFT DRINKS,
JUICES & WATER ARE INCLUDED

CANAPE MENU - SILVER

RWF 20,000 per person

Selection of:

- Three Cold Hors-d'œuvre
- Three Hot Hors-d'œuvre
- Three Sweet Hors-d'œuvre

NUTS & CRISPS, SOFT DRINKS,
JUICES & WATER ARE INCLUDED

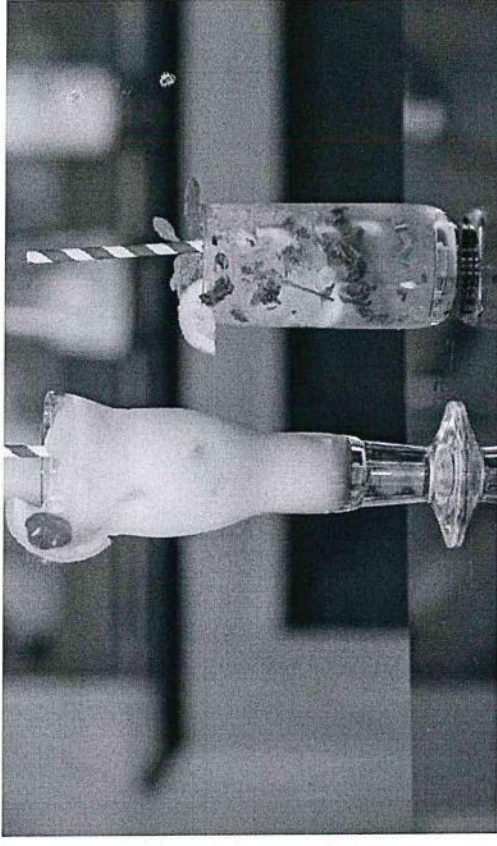
CANAPE MENU - GOLD

RWF 24,000 per person

Selection of:

- Four Cold Hors Hors-d'œuvre
- Four Hot Hors Hors-d'œuvre
- Four Sweet Hors Hors-d'œuvre

NUTS & CRISPS, SOFT DRINKS,
JUICES & WATER ARE INCLUDED



BUILD YOUR OWN MENU WITH THESE CHEF'S CRAFTED OPTIONS

COLD HORS D'OEUVRES

- Brie Crostini with Apple Preserves
- Chicken Salad with Olive Salsa
- Individual Greek Salad, Feta, Plum Tomato, Basil & Mint Pesto
- Maine Style Shrimp Roll with Tarragon Aioli Toast
- Chicken Caesar Salad Pinwheels
- Hawaiian Glazed Chicken & Pineapple Skewers
- Mini Masala Sausage Rolls, Mango Chutney
- Coconut and Lime Fish Tacos with Cucumber Salad
- Mexican Vegetarian Quesadillas, Guacamole Dip
- Crispy Cheesy Potato Skins, Avocado Mousse

HOT HORS D'OEUVRES

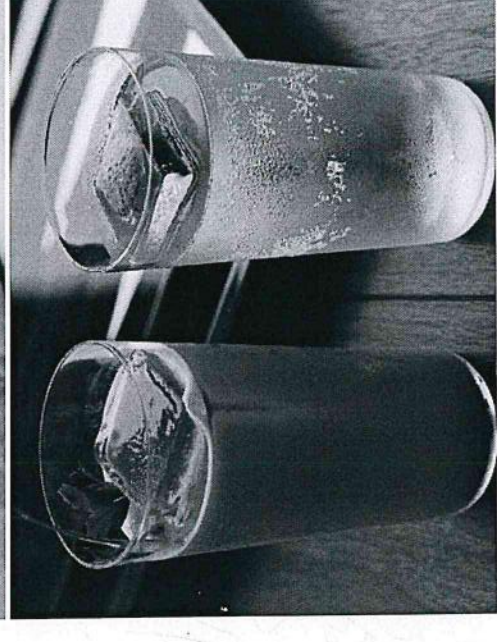
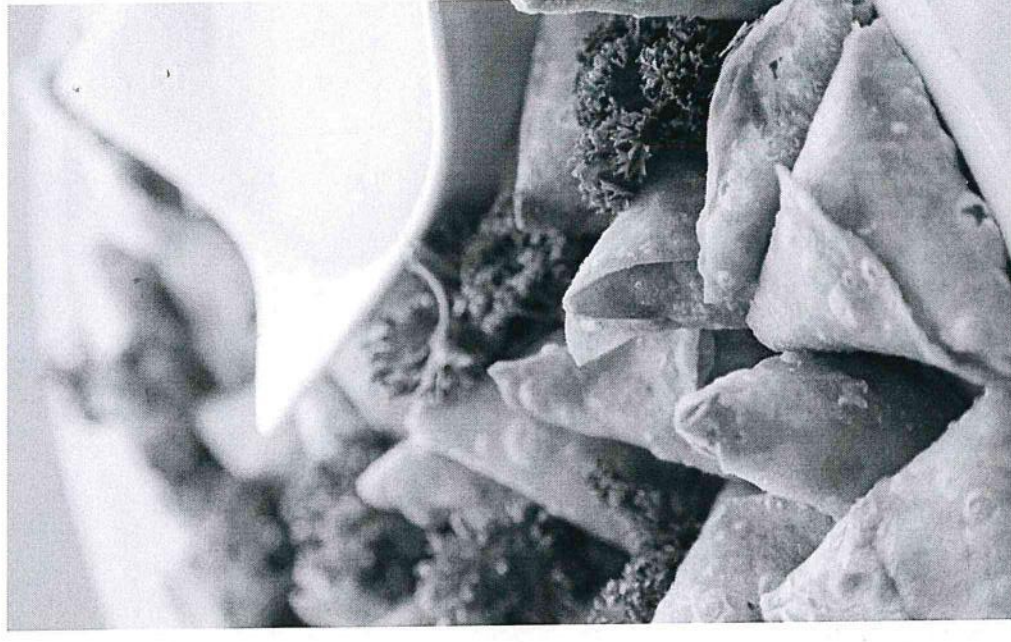
- Mozzarella & Tomato Panzerotti, Herbs Aioli
- Tomato, Cream Cheese and Basil Profiteroles, Aged Balsamic Dip
- Mini Chicken Brochettes, Sweet Chili Sauce
- Fried Mozzarella Sticks, Marinara Sauce

- Sticky Teriyaki Chicken and Spring Vegetable Skewers
- Cheesy Chicken & Mozzarella Meatball Sliders
- Vegetable Samosa
- Bamboo Pit Lamb Skewers, Minted Tzatziki
- Chicken Lollipops
- Sicilian Arancini Rice Balls with Pizza Sauce

SWEET HORS D'OEUVRES

- Mango Meringue Bites
- Chocolate Peanut Butter Mini Cheesecakes
- Seasonal Fruit Tart Tatin with Vanilla Chantilly Cream
- Apricot Almond Crostata
- Profiteroles

- Mini Doughnuts Rolled in Spiced Sugar
- Hazelnut Mocha Doughnuts
- Lime and Passionfruit Curd Tartlets with Toffee
- Limoncello Pannacotta
- Double Chocolate Cupcake



COCKTAILS ADDITIONS

Crudit  Station

RWF 4,000 Per Person

Selection of Assorted Vegetable
Crudit s and Dips

Cheese Station

RWF 12,000 Per Person

Assortment of Cheeses, Fruit
Preserves, Honey, Crudit s, Marinated
Pickles, Grissini Bread Sticks

Fruit Station

RWF 3,000 Per Person

Assortment of Whole and Sliced
Fruits with Yogurt Dip

Brochettes Station

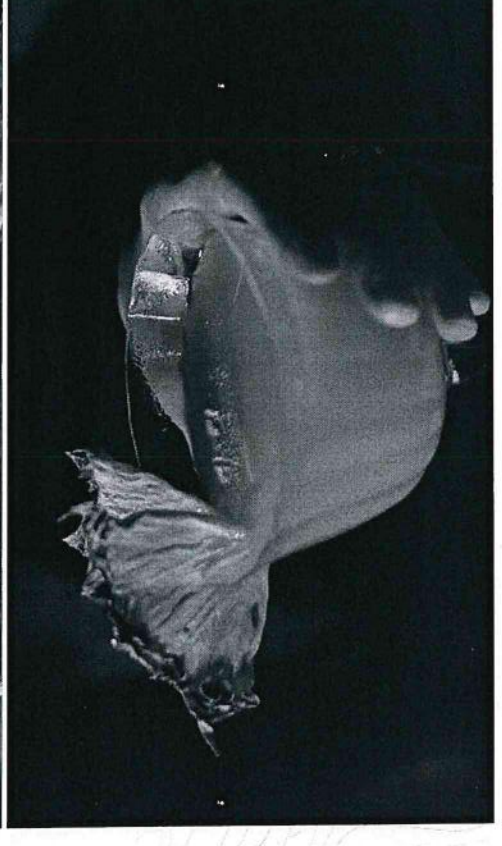
RWF 9,000 Per Person

Mini Chicken and Beef Brochettes,
Chili Sauce, Tomato Salsa

Charcuterie Station

RWF 9,000 Per Person

Assortment of Cold Cuts, Mustards,
Dips, Bread Rolls, Marinated Pickles



TRADITIONAL BRONZE BUFFET

RWF 23,000 PER PERSON

Bakery

Selection of Freshly Baked Bread Rolls, Butter

Healthy Salad Bar with Local Greens, Croutons, Olives, Tomatoes, Cucumbers, Radish, Carrots, Capsicum, Red Onions and a variety of Dressings

Composed Salads

Crunchy Baby Spinach, Mango, Sesame-Seeds Dressing

Mediterranean Chickpeas Salad

Chicken Caesar Salad

Salad Africano with Mizuzu

Soup

Cream of Butternut Squash Soup served with Garlic Croutons

Main Courses

Oven Roasted Herb Chicken
African Goat Stew

Baked Fish Fillet with Tomato & Oregano Sauce
Turmeric Basmati Rice
Pumpkin with Red Beans

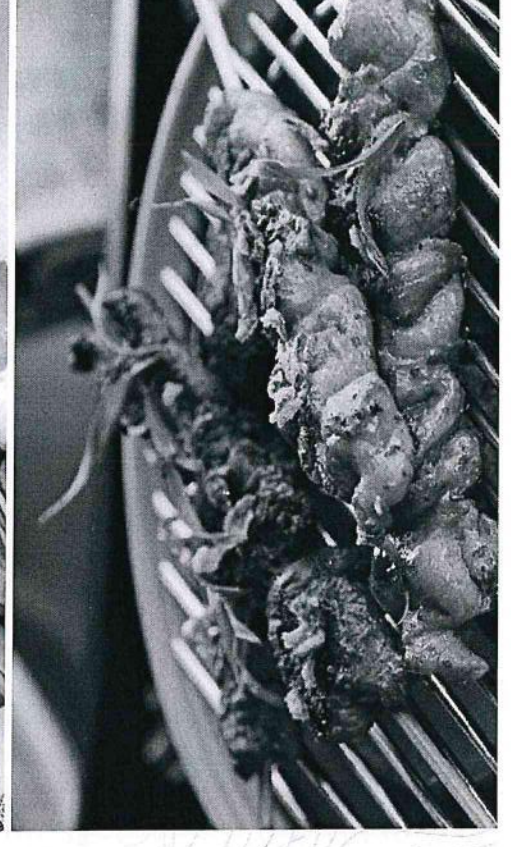
Kawunga

Matoke Stew with Green Peas and Capsicum

Dessert

Sliced Local Fruits

An array of International Pastries and Cakes



SOFT DRINKS & WATER ARE INCLUDED

TRADITIONAL SILVER BUFFET

RWF 26,000 PER PERSON

Bakery

Selection of Freshly Baked Bread Rolls, Butter

Healthy Salad Bar with Local

Greens, Croutons, Olives, Tomatoes, Cucumbers, Radish, Carrots, Capsicum, Red Onions and a variety of Dressings

Composed Salads

Crunchy Baby Spinach, Mango, Sesame-Seeds Dressing
Mediterranean Chickpeas Salad

Chicken Caesar Salad

Salad Africano with Mizuzu

German Potato & Egg Salad

Soup

Umufa Beef Soup with Garlic Croutons

Main

Jollof Chicken

Rwandese Beef Stew

Moroccan Lamb Tagine

Pumpkin with Red Beans

Steamed Dodo with Tomatoes

Matoke Stew with Green Peas and Capsicum

Steamed Vegetables

Kinigi Potatoes

Dessert

Sliced Local Fruits

An array of International Pastries and Cakes



SOFT DRINKS & WATER ARE INCLUDED

TRADITIONAL GOLD BUFFET

RWF 28,000 PER PERSON

Bakery

Selection of Freshly Baked Bread Rolls, Butter
Healthy Salad Bar with Local Greens, Croutons, Olives, Tomatoes, Cucumbers, Radish, Carrots, Capsicum, Red Onions and a variety of Dressings

Composed Salads

Crunchy Baby Spinach, Mango, Sesame-Seeds Dressing
Mediterranean Chickpeas Salad

Chicken Caesar Salad

Salad Africano with Mizuzu
German Potato & Egg Salad

Mango and Shrimp Salad

Soup

Cream of Leeks & Irish Potato soup with Garlic Croutons

Main

Lamb Curry

Rwandese Beef Stew

Oven Roasted Fish with Pili Pili Sauce

Penne Arrabbiata

Turmeric Basmati Rice

Pumpkin with Red Beans

Steamed Sweet Potatoes

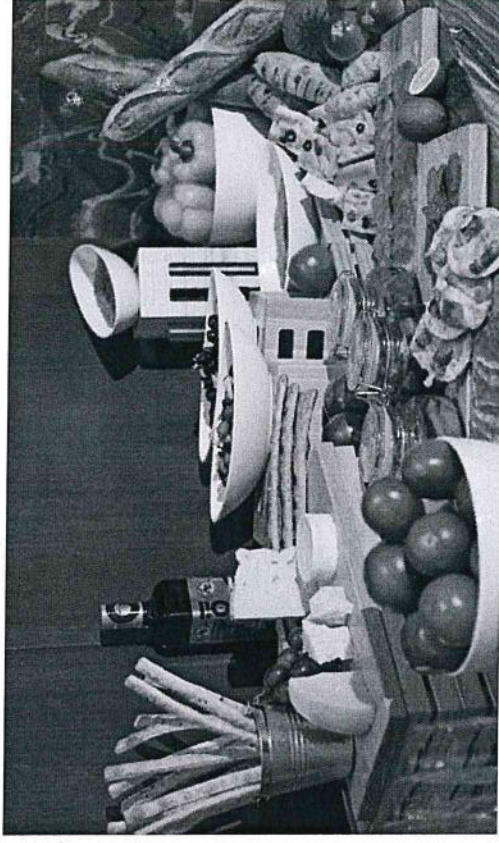
Spinach in Garlic Sauce

Steamed Vegetables

Dessert

Sliced Local Fruits

An array of International Pastries and Cakes



SOFT DRINKS & WATER ARE INCLUDED

INTERNATIONAL BRONZE BUFFET

RWF 28,000 PER PERSON

Bakery

Selection of Freshly Baked Bread Rolls, Butter
Healthy Salad Bar with Local Greens, Croutons, Olives, Tomatoes, Cucumbers, Radish, Carrots, Capsicum, Red Onions and a variety of Dressings

Composed Salads

Vegetarian Noodles Salad in Soy sauce
Mexican Beans Salad

Tuna, Bean and Orzo Pasta Salad

Thai Chicken Salad, Ginger & Lime Dressing

Russian Olive Salad

Soup

Cream of Wild Mushrooms & Bacon Soup

Main

Indian Butter Chicken
Beef Stroganoff

Nile Perch Marinara

Spinach & Cheese Lasagna
Mashed Potatoes

Curry Rice

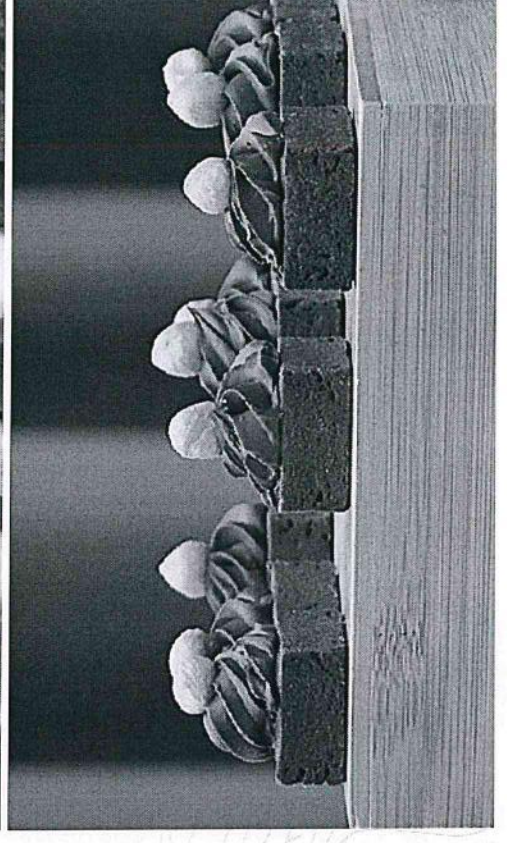
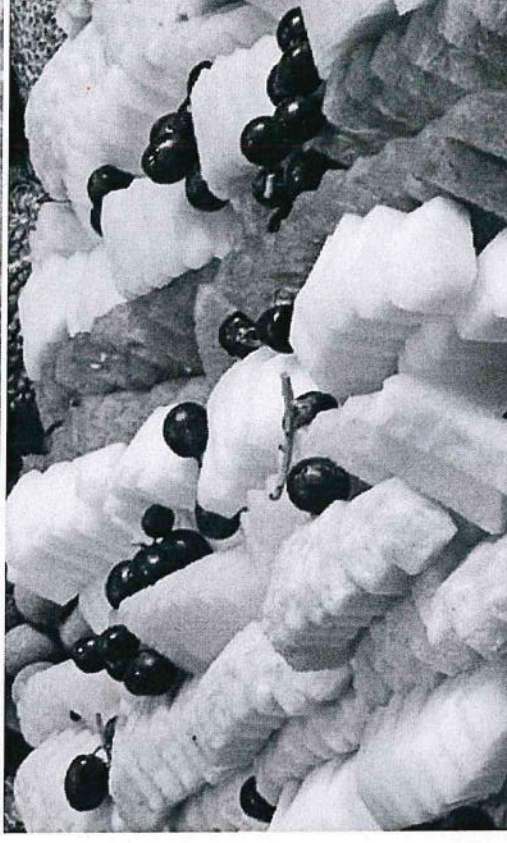
Roasted Market Vegetables

Carrot Vichy with Gremolata Sauce

Dessert

Sliced Local Fruits

An array of International Pastries and Cakes



SOFT DRINKS & WATER ARE INCLUDED

INTERNATIONAL SILVER BUFFET

RWF 32,000 PER PERSON

Bakery

Selection of Freshly Baked Bread Rolls, Butter

Healthy Salad Bar with Local Greens, Croutons, Olives, Tomatoes, Cucumbers, Radish, Carrots, Capsicum, Red Onions and a variety of Dressings

Composed Salads

Vegetarian Noodles Salad in Soy sauce

Mexican Beans Salad

Tuna, Bean and Orzo Pasta Salad

Thai Chicken Salad, Ginger & Lime Dressing

Russian Olive Salad

Red Cabbage Coleslaw

Hummus - Tabbouleh - Muttabal - Baba Ghanoush with Pita Bread

Soup

Asian Chicken & Sweet Corn Soup

Main

Manchurian Chicken with Sweet & Sour Sauce

Beef Bourguignon

Tempura Battered Nile Perch Fillet

Indian Lamb Curry

Biryani Rice

Cauliflower Mash

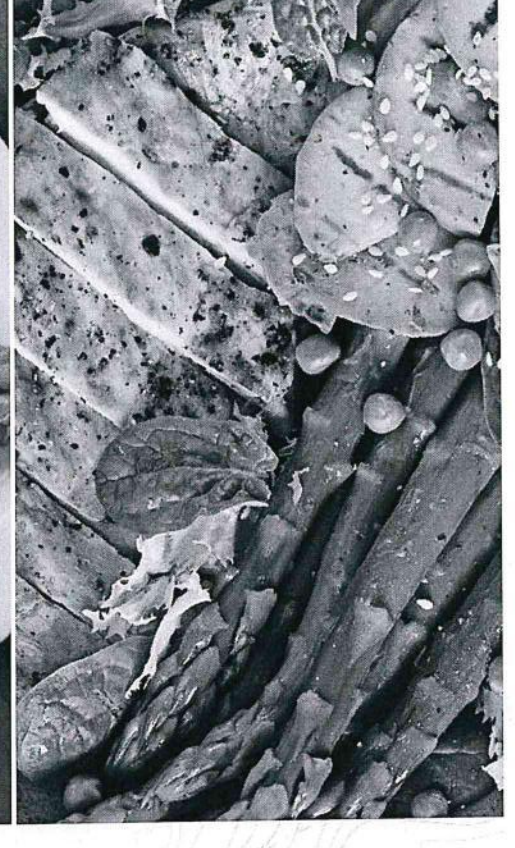
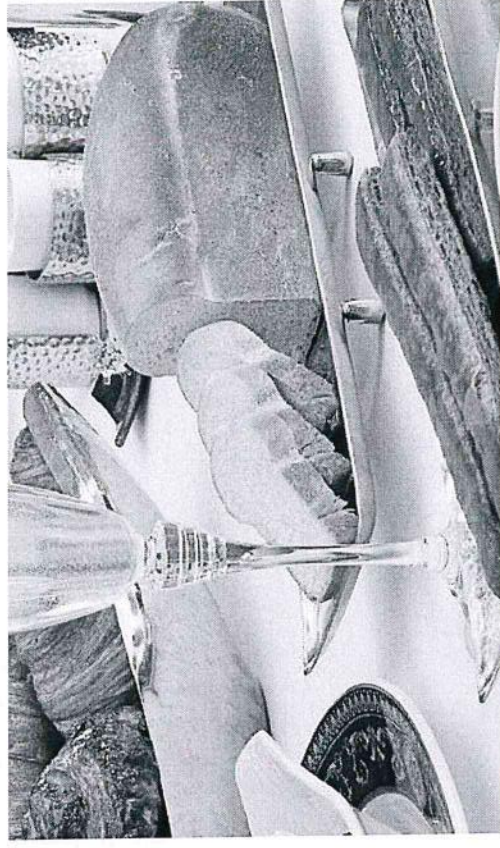
Roasted Market Vegetables

Lyonnais Potatoes

Dessert

Sliced Local Fruits

An array of International Pastries and Cakes



SOFT DRINKS & WATER ARE INCLUDED

INTERNATIONAL GOLD BUFFET

RWF 38,000 PER PERSON

From the Bakery

Selection of freshly baked Bread Rolls, Ciabatta and Focaccia Bread Butter, Basil Pesto, Olive Oil

Healthy Salad Bar with Local Greens, Croutons, Olives, Tomatoes, Cucumbers, Radish, Carrots, Capsicum, Red Onions and a variety of Dressings

Composed Salads

Beef Teriyaki Salad with Sesame Seeds

Mexican Beans Salad

Tuna, Bean and Orzo Pasta Salad

Thai Chicken Salad, Ginger & Lime Dressing

Russian Olive Salad

Hummus – Tabbouleh – Muttabal - Baba

Ghanoush with Pita Bread Caesar Salad with Shrimps

Sushi & Maki Rolls with Wasabi and Soy Dip

Soup

Country Style Borsch Soup with Sour Cream and Chives

Main

Roasted Lemon and Herb Chicken Thighs

Tandoori Nile Perch with Mint Sauce

English Roasted Beef Tenderloin, Onion & Herbs Gravy Moroccan Lamb Tagine

Beef Lasagna

Parmesan Mash Potatoes

Asian Vegetables

Garlic Fried Rice

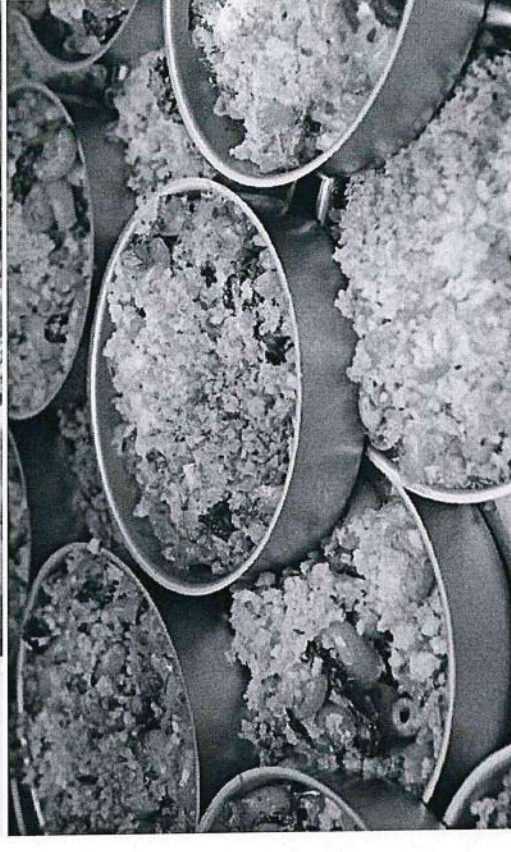
Cauliflower Mornay Panko Crust

Dessert

Sliced Local Fruits

An array of International Pastries and cakes

SOFT DRINKS & WATER ARE INCLUDED



PREMIUM DAILY CONFERENCE PACKAGE

FOUR
POINTS
BY SHERATON
Kigali

HALF DAY

RWF 47,000

Minimum 20 people

Meeting room use from 8am to 12:30pm

WELCOME COFFEE

Coffee, tea and cookies

MID-MORNING COFFEE BREAK

Chef's selection of 4 snacks, coffee, tea, and water

LUNCH

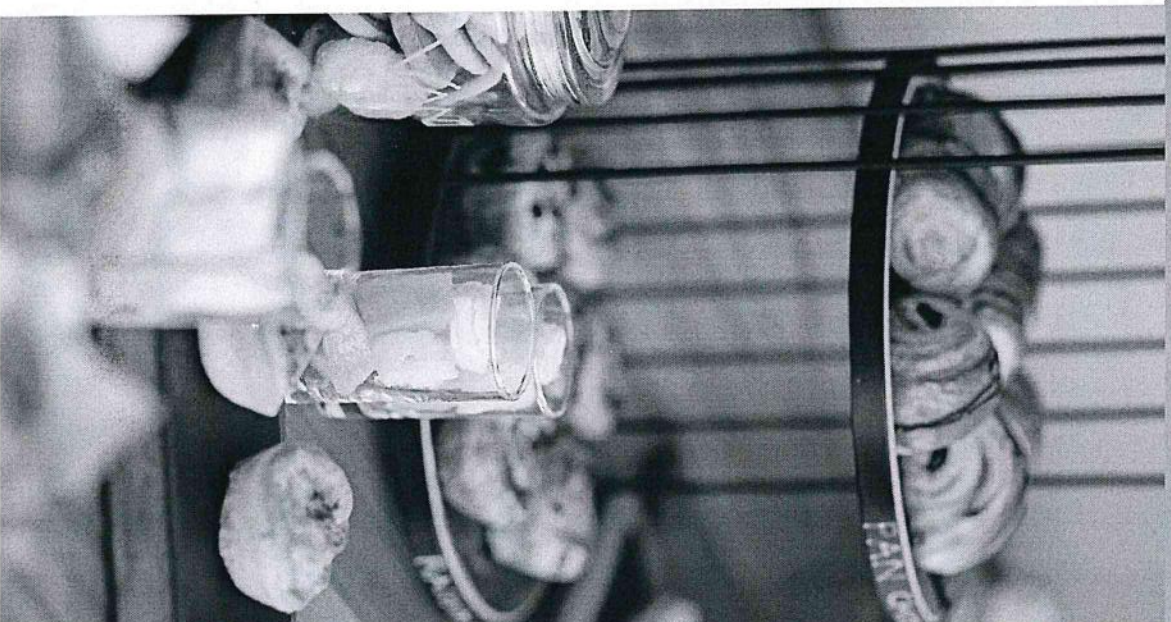
International lunch buffet in FP Social, main restaurant with a soft drink

ROOM SET-UP

Seating, pads, pens, mints and water in the room

AUDIO VISUAL EQUIPMENT

Complimentary Wi-Fi.



FULL DAY

RWF 60,000

Minimum 20 people

Meeting room usage from 8am to 5pm

WELCOME COFFEE

Coffee, tea and cookies

MID-MORNING COFFEE BREAK

Chef's selection of 4 snacks, coffee, tea and water

LUNCH

International lunch buffet in FP Social, main restaurant with a soft drink

AFTERNOON COFFEE BREAK

Chef's selection of 4 snacks; coffee, tea and water

ROOM SET UP

Seating, pads, pens, mints and water in the room

AUDIO VISUAL EQUIPMENT

Complimentary Wi-Fi.

SMART DAILY CONFERENCE PACKAGE

FOUR
POINTS
BY SHERATON
Kigali

HALF DAY

RWF 42,000

Minimum 20 people

Meeting room use from 8am to 12:30pm

WELCOME COFFEE

Coffee, tea and cookies

MID-MORNING COFFEE BREAK

Chef's selection of 2 snacks, 1 pastry, coffee, tea, and water

LUNCH

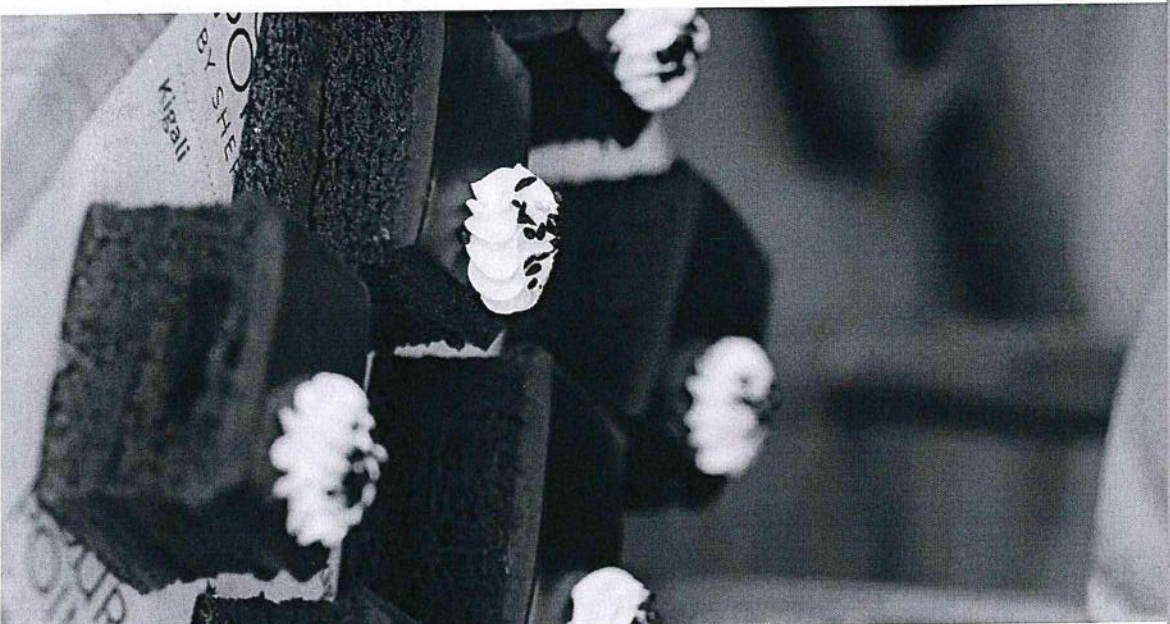
International lunch buffet in FP Social, main restaurant with a soft drink

ROOM SET-UP

Seating, pads, pens, mints and water in the room

AUDIO VISUAL EQUIPMENT

Complimentary Wi-Fi.



FULL DAY

RWF 52,000

Minimum 20 people

Meeting room usage from 8am to 5pm

WELCOME COFFEE

Coffee, tea and cookies

MID-MORNING COFFEE BREAK

Chef's selection of 2 snacks, 1 pastry, coffee, tea and water

LUNCH

International lunch buffet in FP Social, main restaurant with a soft drink

AFTERNOON COFFEE BREAK

Chef's selection of 2 snacks; coffee, tea and water

ROOM SET UP

Seating, pads, pens, mints and water in the room

AUDIO VISUAL EQUIPMENT

Complimentary Wi-Fi.

FOUR POINTS BY SHERATON KIGALI BREAKFAST MEETING PACKAGE

FOUR
POINTS
BY SHERATON
Kigali

Breakfast - RWF 30,000 per person

Minimum 20 people

Meeting room use from 8am to 11am

EARLY WELCOME STATION

Assorted whole fruits

Yoghurt & muesli pots

Selection of Biscuits

Coffee and tea

BREAKFAST

Cereals, condiments & spreads

Muesli

Cornflake

Individual Yoghurt pots

Mixed nuts

Mixed dried fruits

Mixed seeds

Assorted jams & spreads

Cold Offering

Cheese board & preserves

Cold cuts & Preserves (no pork)



FOUR POINTS BY SHERATON KIGALI BREAKFAST MEETING PACKAGE

Hand fruit selection

Cut fruits selection

Salad bar

Beverages

Selection of 3 fruit Juices

Selection of teas, including African tea

Assorted milk offering.

Hot Offering

Porridge

Boiled eggs, scramble eggs

International breakfast: beef bacon, sausage, grilled tomato, grilled tomato & beans

Steamed Yams

pumpkin & peas

Chicken stew with matooke vegetable Rice

Bakery & sweet treats

Speciality breads & rolls

Croissants

Pastry Selection (Pane chocolate, Fruit Danish

Assorted muffins



Meetings Capacity and Room Rentals

Room Dimensions					Capacity (persons)							
FUNCTION SPACE	SQM	CEILING HEIGHT (M)	LENGTH (M)	WIDTH (M)	BANQUET	RECEPTION	SCHOOL	THEATRE	U-SHAPE	RENTALS (RWF PER DAY)		
Simba Ballroom (Ground Floor)	314	3.6	22.4	14	200	200	150	200	70	1,500,000		
Impala (Ground Floor)	23	3.6	6.3	3.6	NA	NA	NA	NA	10	350,000		
Inyambo (Ground Floor)	47	3.6	6.3	7.4	NA	NA	NA	NA	14	400,000		
Inzovu (Ground Floor)	23	3.6	6.3	3.6	NA	NA	NA	NA	10	350,000		
Kinigi (First Floor)	54	2.5	7.5	7.2	50	50	33	50	14	500,000		
Kivu (First Floor)	58	2.5	8	7.2	50	50	33	50	14	500,000		
Muhabura (First Floor)	52	2.5	7.2	7.2	40	50	33	50	10	400,000		
Gasabo (First Floor)	32	2.5	4.4	7.2	20	34	20	30	6	400,000		
Inyange (First Floor)	24	2.5	6.6	3.5	NA	NA	NA	NA	10	350,000		
Kinigi + Kivu (First Floor)	112	2.5	15.5	7.2	100	100	60	100	50	850,000		
Muhabura + Gasabo (First Floor)	84	2.5	11.6	7.2	60	60	40	70	35	750,000		

COFFEE BREAK OPTIONS

PRICE: 10,000 RWF PER PERSON

FOUR
POINTS
BY SHERATON
Kigali

MONDAY

Morning tea break:

Tea and coffee

Freshly baked homemade biscuits

Selection of fruit juice

Mid-morning tea break:

Tea and coffee

Danish Pastries

Oat crunchies with cranberries and white chocolate

Vol au vents with Mushroom mousse

Roast beef Crostinis

TUESDAY

Morning tea break:

Tea and coffee

Freshly baked homemade biscuits

Selection of fruit juice

Mid morning tea break:

Tea and coffee

Egg mayo mini-Croissants

Scones topped with berry compote and whipped cream

Hummus & Crudité

Petit Beef Burgers

WEDNESDAY

Morning tea break:

Tea and coffee

Freshly baked homemade biscuits

Selection of fruit juice

Mid-morning tea break:

Tea and coffee

Muesli pots, yoghurt & compote

Vegetable Fritattas

Ham & Cheese Croquettes

Mini cupcakes

THURSDAY

Morning tea break:

Tea and coffee

Freshly baked homemade biscuits

Selection of fruit juice

Mid morning tea break:

Tea and coffee

Assorted Muffins

Chocolate fudge brownies

Cape Malay Chicken crostini

Potato cakes with cream cheese, smoked salmon and crispy capers.

Afternoon tea break:

Tea and coffee

Mini healthy bran and berry muffins with a yoghurt glaze

Buttermilk fried chicken sliders

Chocolate cake pops

Seasonal Fruit Skewers

Afternoon tea break:

Tea and coffee

Chicken Meatball Sticks

Fruit skewers

Carrot cake squares with orange infused cream cheese icing.

Peanut butter truffles

Afternoon tea break:

Tea and coffee

Baked cheesecake swirl squares

Mini quiche with mushrooms, sundried tomato and caramelised onions

Beef Samosas, dip

Date balls rolled in coconut

Afternoon tea break:

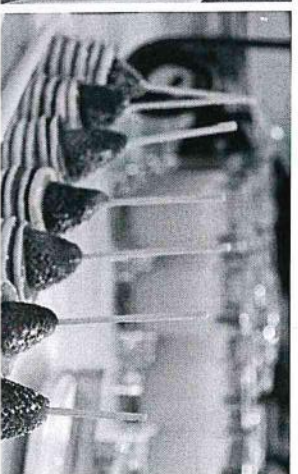
Tea and coffee

Assorted savoury pies

Vegetable quiche

Raw cookie dough bars topped with dark chocolate.

Mini Doughnuts



COFFEE BREAK OPTIONS

PRICE: 10,000 RWF PER PERSON

FRIDAY

Morning tea break:

Tea and coffee

Selection of freshly baked homemade biscuits

Selection of fruit juice

Mid morning tea break:

Tea and coffee

Fresh Muesli pot, yoghurt & compote

Filled croissants with sautéed mushrooms, cream cheese and rocket(V)

Beef Kofta, tzatziki

Millionaire's shortbread bites

SATURDAY

Morning tea break:

Tea and coffee

Fresh homemade biscuits

Fresh fruit juice

Mid morning tea break:

Tea and coffee

Quiche of the day

Mini bagels with Beef, mustard mayo & cheese

Fruit Skewers

Assorted mini muffins & Danish pastries

SUNDAY

Morning tea break:

Tea and coffee

Fresh homemade biscuits

Selection of fruit juice

Mid morning tea break:

Tea and coffee

Muesli Pots, yoghurt & compote

Vanilla Custard filled croissants.

Fruit skewers

Mini quiche of the day

Mozambican chicken mayo rolls

Afternoon tea break:

Tea and coffee

Crispy Chicken buns, dressed slaw

Tomato Salsa Bruschetta,

Espresso Truffles

Mini lemon tarts

Afternoon tea break:

Tea and coffee

Sesame Thai Fish cakes

Margarita Mini Pizza

Chocolate hazelnut brownies

Date balls

Afternoon tea break:

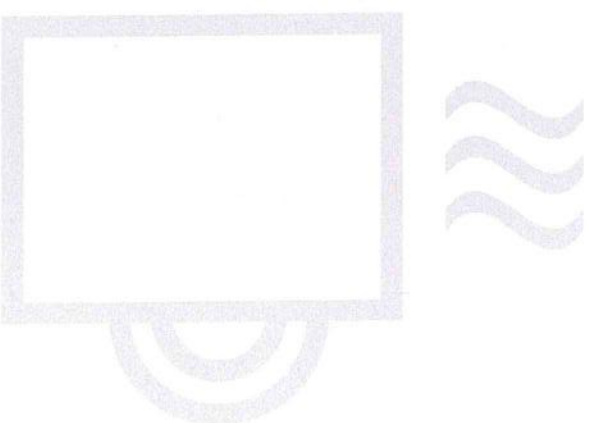
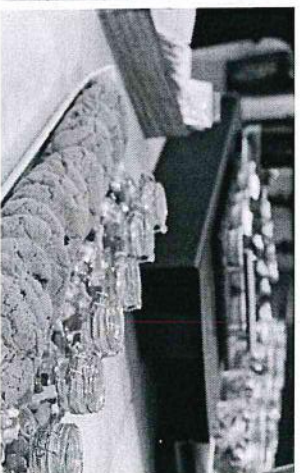
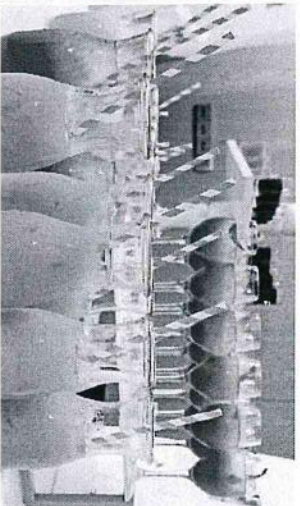
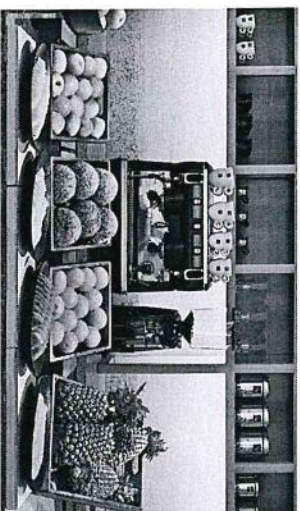
Tea and coffee

Assorted mini-Pies

Caprese crostini(V)

Peanut & chocolate butter cubes

Nut clusters with cranberries and seeds



BANQUET BUFFET MENUS



OPTION 1

Starters:

Coal oven baked breads and rolls.
Build your own salad with house dressings.
Cold cuts & cheese
Spicy potato salad, with capers, coriander and pickled onions.
Plum tomatoes with shredded sweet basil in a sherry vinaigrette.
Cheesy croquettes with tomato jam.
Fish cakes with tar tar aioli

Soup:

Chefs soup of the day.

Mains:

Coal roasted Chicken pieces with Prego sauce
Black pepper and thyme crusted roast Steak, Pepper Sauce
Crumbed Fish of the day, Lemon butter
Lamb Madras, Medium Indian curry with accompaniments
Vegetable Lasagne bake
Potato Wedges with garlic & herbs
Steamed basmati rice
Steamed seasonal vegetable
Spiced roasted pumpkin with seeds brittle
Cheesy broccoli and cauliflower

Desserts:

Malva pudding with Vanilla bean Custard
Chocolate nut brownies
Orange sponge cake, with citrus cream cheese butter icing
Mini Pavlova Shells, Cream & Berry Compote
Seasonal fruit salad

OPTION 2

Starters:

Coal oven baked breads and rolls.
Build your own salad bar with house dressings.
Cold cuts, cheese & dips
Fresh lentil salad, with tomatoes, chickpeas and fresh herbs.
Raw pad Thai salad with peanut and rice wine vinegar dressing.
Chicken tikka skewers
Ham Croquettes

Soup:

Chefs soup of the day


Mains:

Beef meat balls with romance sauce
Chicken Korma, mild Indian curry
Pork roast with apple sauce
Grilled Fish of the day
Spaghetti
Steamed Rice
Creamy mashed potatoes.
Vegetable stir fry with toasted sesame seeds.
Roasted beetroots with salsa Verde.
Yams

Desserts:

Apple Crumble, vanilla Custard
Chocolate Cupcakes
Caramel cheesecake shooters
Passion fruit tart
Seasonal fruit

PRICE: 28,000 RWF PER PERSON

 Please note vegan/ vegetarian dishes on request.



BANQUET BUFFET MENUS



OPTION 3

Starters:

Coal oven baked bread and rolls.
Build your own salad bar with house dressings.
Creamy hummus with lemon oil and crudités served with flat bread
Quiche of the day
Beet meatball skewers
Beetroot and lentil salad with a citrus dressing
Chunky Mediterranean salad

Soup:

Chefs soup of the day

Mains:

Crispy skin Fish with tartar aioli
Roast beef
Lamb tagine slow cooked with Moroccan spices
Butter chicken curry served with pompadoms
Vegetable and lentil madras Indian curry
Savoury potato bake with caramelised onions
Spicy Basmati rice
Couscous with fresh herbs
Sautéed seasonal vegetables
Roasted root vegetables

Desserts:

Strawberry baked cheesecake.
Doughnut balls in cinnamon sugar and chocolate and caramel sauce.
Classic Tiramisu
Seasonal fruit

OPTION 4

Starters:

Coal baked bread and rolls.
Build your own salad bar with house dressings.
Cold cuts selection with spreads
Hummus & blistered tomat crostinis.
Chicken strips served with corn salsa and chimmi aioli
Roast vegetable couscous salad basil pesto and rocket
Curried pasta salad peaches and walnuts in a creamy curry dressing
Three bean salad with chickpeas in a mint vinaigrette on fresh salad leaves

Soup:

Chefs soup of the day.


Mains:

Pork chops crusted in a Spanish spice mix.
Beef Sausage with chakalaka
Fire Roasted chicken peri peri
Seafood Pasta
Vegetable bobotie.
Creamy spinach with mushrooms lentils
Baked butternut & sweet potatoes
Chargrilled Courgettes
Roasted baby potatoes with garlic and thyme
Spicy yellow rice with raisons
Maize pap

Desserts:

Warm sticky toffee Pudding with butterscotch
Traditional south African milk tart
koeksusters rolled in coconut
Lemon meringue
Seasonal fruit.

PRICE: 28,000 RWF PER PERSON

 Please note vegan/ vegetarian dishes on request.



BANQUET BUFFET MENUS

OPTION 5

Starters:

Coal oven baked bread and rolls.

Build your own salad bar.

Cold cuts

Crunchy broccoli salad, red onion, apple and raisin, with sour cream dressing

Cumin scented roast butternut salad, pickled beetroot, barley, toasted sunflower seed

Vegetable spring rolls with wasabi mayo

Mozzarella sticks served with chimmi churri

Soup:

Chef soup of the day

Mains:

Lamb & vegetable Stew

Chicken Stitzel, mustard sauce

Beef stir fry, sesame soy

Baked fish, garlic & lemon butter

Aubergine Lasagne

Egg noodles

Chunky potato wedges

Spiced Rice

Spicy butternut mash

Green beans with spiced chickpeas

Mediterranean vegetables

Desserts:

Chocolate mud pie

Almond and apple tart

Carrot cake with lemon icing

Seasonal fruit salad with jelly & custard

OPTION 6

Starters:

Coal oven baked breads and rolls.

Build your own salad bar with house dressings.

Cold Cuts & Cheese

Potato Salad, pesto, caramelised onion, egg & parsley

Asian Style cole slaw, sweet soy & sesame dressing

Spicy onion rings

Fishy Croquettes, wasabi mayo & salsa

Soup:

Chefs soup of the day

Mains:

Goat youvesti, tomato-based stew

Sticky glazed Pork ribs

Butter Chicken curry with homemade roti

Baked hake fillets with lemon zest, chilli, ginger and soy sauce

Cauliflower Mac n Cheese

Savoury Rice

Hassel back potatoes, garlic butter

Charred baby pepper with lime and cashew

Broccoli & cauliflower gratin

Roasted sweet potato

Desserts:

Bread & butter Pudding

Pastry horns, crème pat


Coffee sponge cake

Chocolate mousse

Lemon tarts

Seasonal fruit

PRICE: 28,000 RWF PER PERSON

 Please note vegan/ vegetarian dishes on request.



BANQUET BUFFET MENUS



OPTION 7

Starters:

Coal oven bread and rolls.

Build your own salad bar with house dressings.

Greek panzanella salad

BLT Pasta Salad

Beef spring rolls Malay style with tzatziki

Mini Butternut & onion pastry cups

Soup:

Chefs soup of the day

Mains:

Beef stroganoff.

Pork Bangers with fried onions & Gravy

Fish Curry

Lamb casserole

KFC

Slow roasted smashed potatoes with garlic and thyme.

Cous cous, sultanas, chilli & flaked almonds

Basmati rice

Pit Roasted honey carrots

Braised cabbage

Sauteed Seasonal greens

Desserts:

Baked Apple pudding with Chantilly cream

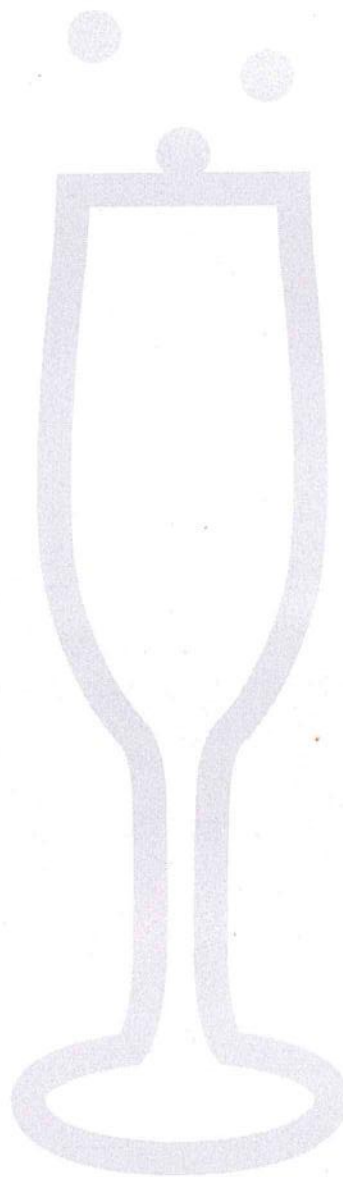
Caramel chocolate brownies

Vanilla cupcakes with butter icing


Black forest cake

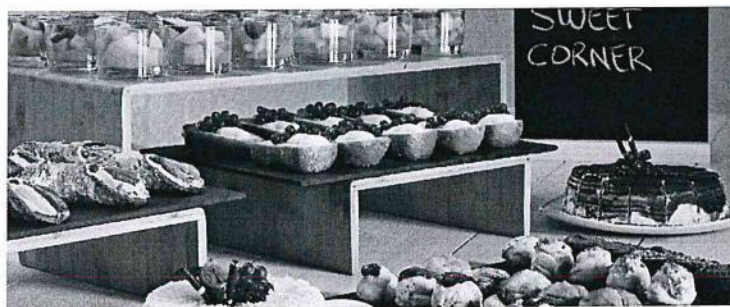
Pavlova with lemon curd

Fruit salad



PRICE: 28,000 RWF PER PERSON

 Please note vegan/ vegetarian dishes on request.



BRONZE



Please make your selection of two cold items, two hot items and two desserts

Cold canapé

Malay Chicken Spring rolls
roast beef & horseradish crème crostini
hummus & blistered tomato's crostini

Hot Canapé

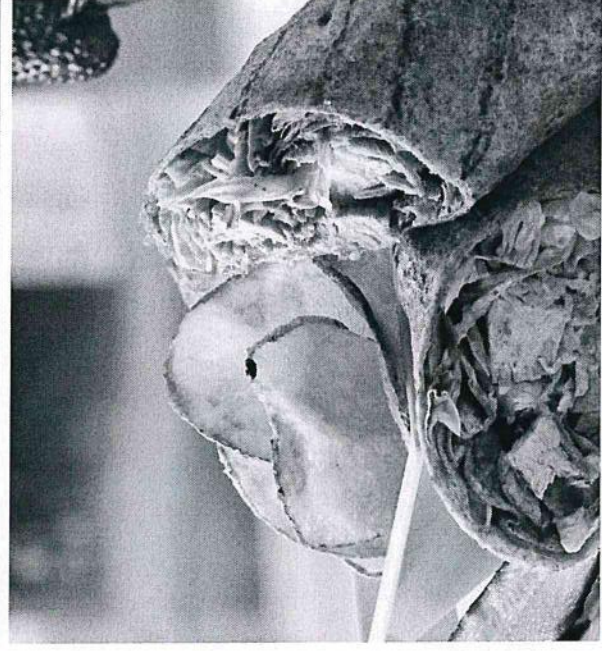
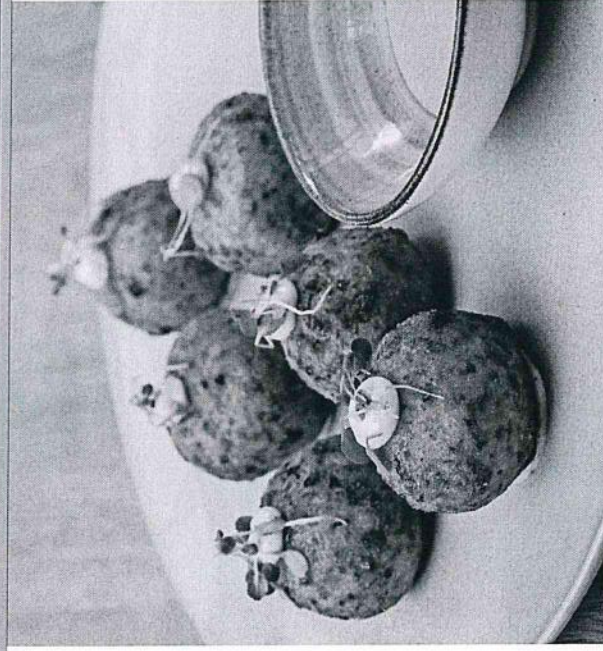
Buttermilk crispy chicken slider with rooster aioli and slaw
fishcakes with citrus crème
Folded calzone-style mini pizza (v)
Chorizo croquettes with tomato chilli jam

Desserts

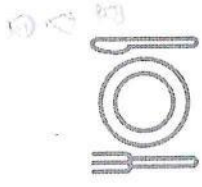
Mini seasonal fruit tart tartan with vanilla Chantilly cream
Chocolate nut brownies
Carrot & walnut cake, Lemon icing

PRICE: 15,000 RWF

Add-ons at an extra charge



SILVER



Please make your selection of three cold items, three hot items and three desserts

Cold canapé

Roast beef & horseradish crème crostini
Hummus, Lamb meatballs & pickled onion toast
Roast butternut, beetroot skewers with an herb crème (V) (GF)

Hot canapé

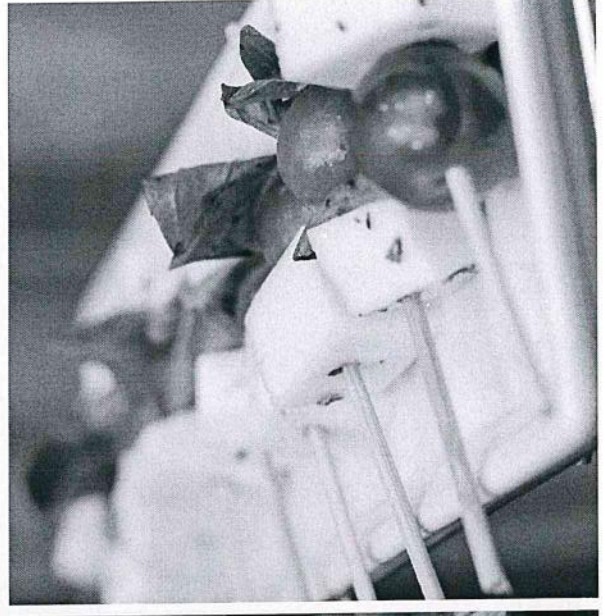
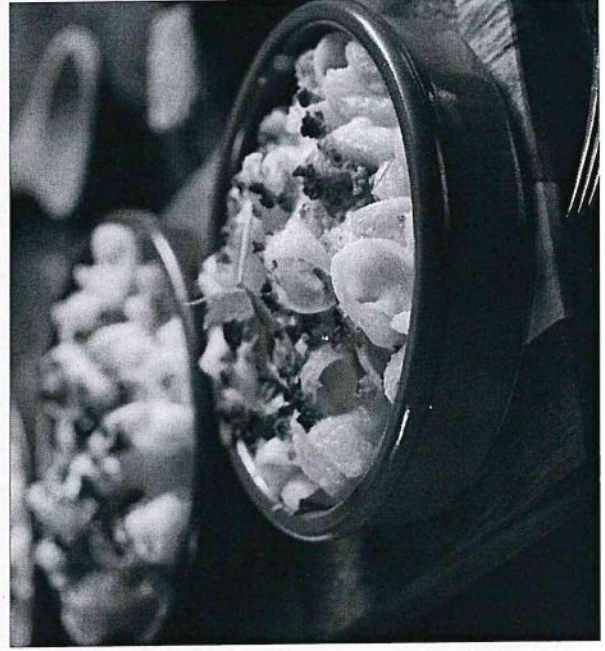
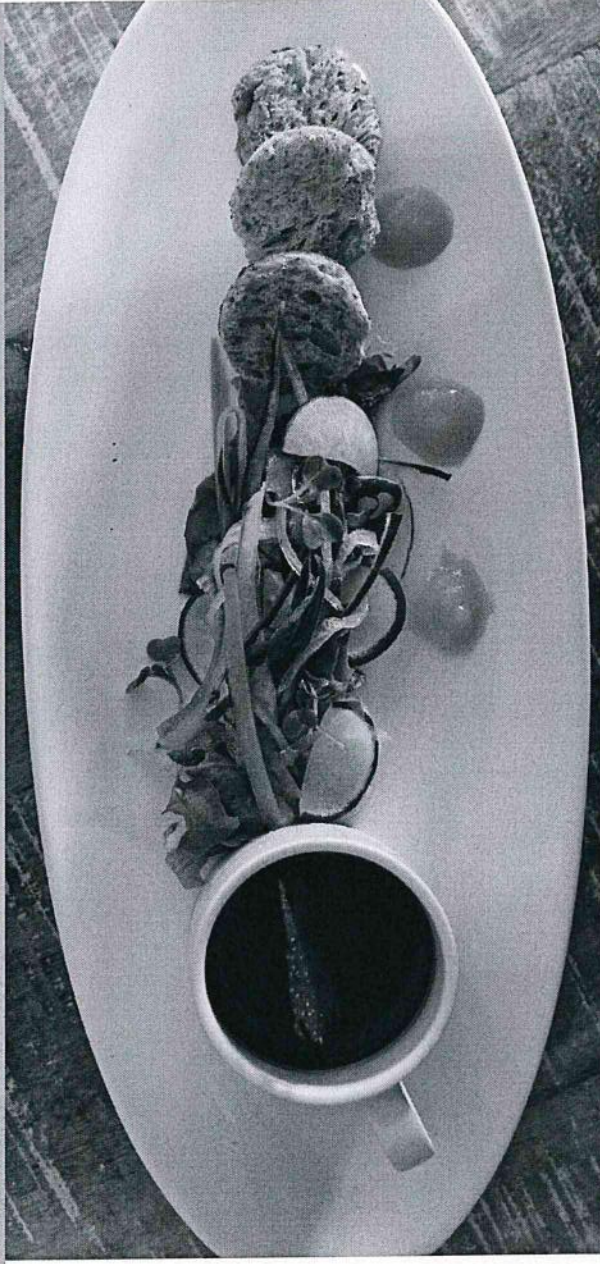
Buttermilk fried chicken slider
Potato cake with caramelized onion & Emmental (V)(GF)
Mac and cheese balls. (V)
Beef brochette with green chimichurri (b)

Dessert

Chocolate brownie with passion mouse
Pavlovas with lemon cure (GF)
Coconut ice blocks (GF)

PRICE: 18,000 RWF

Add-ons at an extra charge



GOLD



Please make your selection of four cold items, four hot items and four desserts

Cold canapé

Crispy rice with spicy tuna tartar
tartlets with caramelized red onion marmalade and goat's cheese (V)
Curried lentils, chickpea & wild mushroom, mango chutney
crostini(v)
Potato cakes with Smoked salmon, horse radish crème & capers
Roast Beef crostini with chimichurri mayo & parmesan
Chicken liver pâté and red onion marmalade on savory herb short bread

Hot canapé

Panko Prawns with tartar sauce
Mushroom arancini (risotto balls)
Cape Malay Chicken Samosas
Mini BBQ beef burger with a mushroom truffle sauce
chicken brochettes with peanut sauce

Dessert

Chocolate torte

Espresso chocolate truffles

Fruit tartlets

Assorted macaroons

Doughnut balls with jam

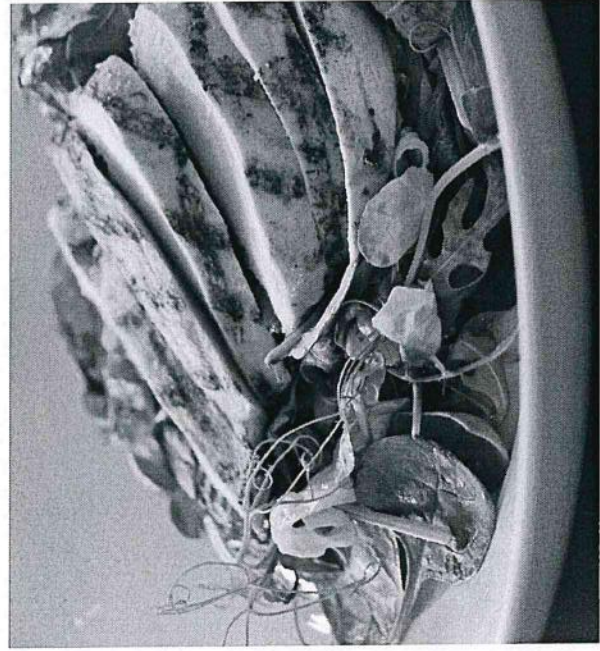
Baked cheesecake with ginger & passion fruit

Apple & caramel tart tartan

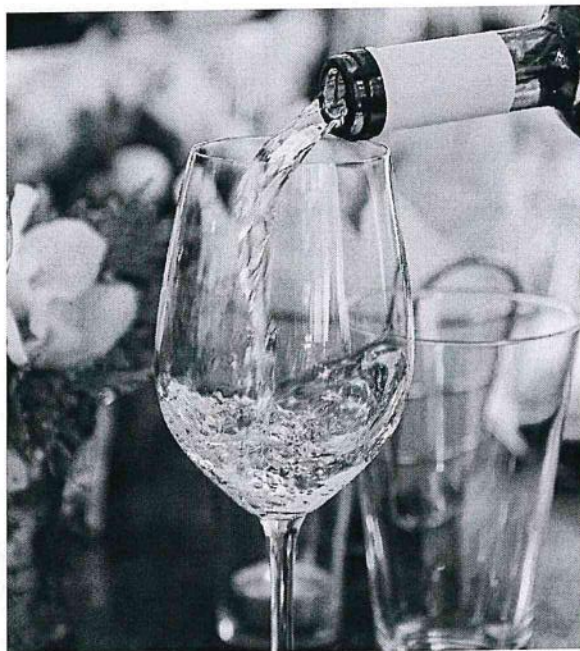
Crème brûlée

PRICE: 22,000 RWF

Add-ons at an extra charge



BANQUET BEVERAGE PACKAGES



NON ALCOHOLIC PACKAGE

Soft Drinks:- Sodas, Packed Juices, Still & Sparkling Water

1 hour **RWF 6,000**

2 hours **RWF 9,000**

Every additional hour **RWF 3,000**

WINE AND BEER PACKAGE

1 White Wine, 1 Red Wine, Local Beers, Packed Juices, Sodas & Water

1 hour **RWF 17,000**

2 hours **RWF 25,000**

Every additional hour **RWF 8,000**

STANDARD PACKAGE

2 White Wines, 2 Red Wines, 1 Rose, 1 Sparkling Wine, Local Beers, Packed Juices, Sodas & Water, Brewed Coffee & Tea

1 hour **RWF 22,000**

2 hours **RWF 32,000**

Every additional hour **RWF 11,000**

CORKAGE FEE

Charged Per Bottle

Wine Bottle **RWF 20,000**

Champagne Bottles **RWF 100,000**

Spirits/ Liqueur Bottle **RWF 120,000**

N:B For any additional beverage orders i.e, coffee/tea, fresh juices, spirits & liquers, champagne and other wines, please refer to our banquet beverage list for more options.