



FOUR SEASONS  
RESORT  
BORA BORA

# CULINARY EXPERIENCES >







DINNER

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*Sunset Motu & Exclusive Dinner*

*Private Tahitian Night*

*BBQ Dinner*



# SUNSET MOTU DINNER

An experience you’ll always remember. Board an outrigger canoe to a private white-sand islet, where we’ll greet you with Champagne followed by a gourmet dinner as the sun sets into the horizon.

## THIS PACKAGE INCLUDES:

- Private island venue
- Club car pickup from your room followed by a canoe ride to the Motu
- Candlelight and petals with floral centerpiece
- Private server
- A flower crown and a flower lei
- Wine pairing
- A bottle of champagne for two
- Three-course dinner crafted by Executive Chef

**PRICE FOR 2 PEOPLE: 192,500 XPF**  
*(Available for up to 4 people)*

- Suggested Enhancements:*
- Fully decorated two-legged canopy to customize your experience **FROM 98,000 XPF**
  - One-hour photo shoot **74,000 XPF**
  - Private ukulele player and singer for a most romantic atmosphere **25,000 XPF**
  - Fireworks **FROM 1,000,000 XPF**
  - Upgrade your Champagne to a Cuvée Prestige selection - references upon request*

*[Learn about our Exclusive Beach Dinner >](#)*



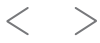


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# EXCLUSIVE DINNER

Experience an exclusive dinner on the beach, in your Suite, or at the Chapel. Connect with your beloved or friends and family for an exclusive dining experience, full of unforgettable memories.

## THIS PACKAGE INCLUDES:

Club car pickup from your room to the restaurant bridge

Romantic lighting and flower centrepiece

A bottle of champagne for two

Three-course dinner crafted by Executive Chef

**PRICE FOR 2 PEOPLE: 89,000 XPF**

### *Suggested Enhancements:*

Private ukulele player and singer for a most romantic atmosphere  
**25,000 XPF**

One-hour photo shoot **74,000 XPF**

Flower crown **5,000 XPF**



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





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# EXCLUSIVE DINNER MENU

## STARTERS

### SNACKED SCALLOPS

Butter, Zucchini Velouté  
*(Dairy/Nuts/Molluscs)*

### LOBSTER SALAD

Vegetables and Pineapple Tartar with  
Coriander, Avocado Cream  
*(Crustaceans/Sulfites)*

### WHITE FISH CARPACCIO

Crispy Fennel with Ginger  
*(Gluten/Fish/Sulfites/Celery)*

### GREEN ASPARAGUS SALAD

Citrus and Yogurt Sauce  
*(Dairy/Sulfites)*

## MAIN COURSES

### UMETE – FISHERMAN’S

#### CATCH OF THE DAY

Curry and Coconut Sauce,  
Sweet Potato Mousseline  
*(Fish/Dairy/Nut/Sulfites)*

### PAN-FRIED BEEF FILLET

Potato Gnocchi and Mushrooms,  
Truffle Beef Juice  
*(Gluten/Egg/Dairy/Celery/Sulfites)*

### ROASTED LOBSTER

Butter, Risotto with Paella Spices  
*(Crustaceans/Fish/Dairy/Celery/Sulfites)*

### POTATO GNOCCHI

Mushroom Carpaccio and Truffle Cream  
*(Gluten/Dairy/Celery/Sulfites)*

## DESSERTS

### SWEET SENSATION *(to share)*

Light Coconut Mousse Filled  
with Raspberry Confit in a Chocolate  
Heart Shell, Praline Shortbread  
*(Egg/Soy/Dairy/Nut)*

### OUTRIGGER CANOE

Dark Chocolate Canoe, filled with Mango,  
Coconut, and Passion Fruit Sorbet; Fresh  
Local Fruits, and Tropical Fruit Confit  
*(Soy/Nut)*

### RED BERRY SOUP

#### & STRAWBERRY SORBET

### CARAMELIZED BANANA &

#### COCONUT SORBET

*(Gluten/Dairy)*



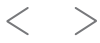


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# PRIVATE TAHITIAN NIGHT

Join us for a feast for all senses. Enjoy a family-style traditional Tahitian dinner while Polynesian performers sing, dance and play music. Perfect enhancement: end the evening with a spectacular fire dance performance.

## THIS PACKAGE INCLUDES:

- Welcome Mai Tai cocktail in coconut
- Family-style Tahitian menu
- Water and soft drinks
- Flower leis
- Polynesian dance and music show *(20 minutes)*
- Lighting and flower centrepiece

**PRICE FOR 4 PEOPLE: 278,000 XPF**

### *Suggested Enhancements:*

- Fire dance and drum show to enlighten your dinner  
**FROM 90,000 XPF**
- Add half lobster to your menu (seasonal product)  
**7,500 XPF**

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







# PRIVATE TAHITIAN NIGHT DINNER MENU

## STARTERS

TRADITIONAL POISSON CRU or  
CHINESE-STYLE POISSON CRU  
(GF, DF, NF)

SWORDFISH CARPACCIO  
with Citrus (GF, NF, DF)

SWEET POTATO AND LOCAL  
SMOKED FISH SALAD  
(DF, GF, NF)

PAPAYA SALAD  
with Passion Fruit Dressing  
(GF, NF, DF, VEGE)

COCONUT BREAD

## MAIN COURSES

SEARED TUNA  
Roasted Pineapple and Exotic  
Vinaigrette (GF, NF, DF)

MAHI MAHI  
with Vanilla Sauce (GF, NF)

COCONUT-CURRY  
MARINATED CHICKEN  
Candied Bell Pepper (DF, NF, GF)

## SIDES

COCONUT PINEAPPLE RICE  
(GF, DF, NF, VEGE)  
or  
TAHITIAN FRIED RICE  
(GF, DF, NF, VEGE)

## DESSERTS

FIRI-FIRI  
with Chocolate Sauce  
(NF, DF, VEGAN)

BANANA POE  
(NF, DF, GF, VEGAN)

VANILLA TARTLET FROM  
TAHA'A (NF)

COCONUT-EXOTIC VERRINE  
(NF, DF, GF, VEGAN)







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## BBQ DINNER

Gather friends and family for this one-of-a-kind dining experience. Our Chef will prepare a gourmet family-style BBQ meal to savour, while you enjoy live local Tahitian music.

### THIS PACKAGE INCLUDES:

Welcome Mai Tai cocktail in coconut

Family-style BBQ dinner

Water and soft drinks

Local acoustic guitar player/singer (*3 hours*)

Lighting and flower centrepiece

**PRICE FOR 4 PEOPLE: 236,000 XPF**

### *Suggested Enhancements:*

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

**+7,500 XPF PER PERSON**



*View BBQ Dinner Menu >*





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# BBQ DINNER MENU

## STARTERS

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

**MELON, MOZZARELLA  
AND PARMA HAM SALAD**  
or  
**WATERMELON, FETA,  
LEMON AND MINT SALAD**  
(GF, NF, VEGE)

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

**CRUNCHY VEGETABLE UMETE**  
with Light Herb Sauce

## MAIN COURSES

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

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

**GRILLED CHICKEN SUPREME**  
with Truffle Mushroom Sauce

## SIDS

**BAKED POTATOES**  
with Herb Sour Cream (GF, NF)  
or  
**PATATAS BRAVAS**  
with Chipotle Sauce

**GRILLED CORN**  
with Cajun Spices  
or  
**GRILLED ASPARAGUS**  
with Parmesan and Espelette Pepper

## DESSERTS

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

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

**CHOCOLATE-CARAMEL  
TARTLET** (NF)







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*Champagne & Canapé*

*Cooking Class*

*Garden Mixology Class*

*S'mores on the Beach*

*Private Chef Experience*



# CHAMPAGNE & CANAPÉ

Indulge yourself with Champagne and canapés while contemplating the best view Bora Bora has to offer.

## THIS PACKAGE INCLUDES:

- One-hour open bar of Champagne (Brut and Rosé)
- Water and soft drinks
- Six pieces of chef-selected canapés per person
- Server (*2 hours*)
- Playlist music

**PRICE FOR 4 PEOPLE: 114,000 XPF**

### *Suggested Enhancements:*

Ukulele – Duo (*1 hour*)  
**45,000 XPF**

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





DINNER

*Champagne & Canapé*

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## COOKING CLASS

Learn about Tahitian cuisine with a Four Seasons Chef. Make your own poisson cru, the most famous traditional specialty of Tahiti.\*

This experience can be organized at Pahia Pavilion or in your Beachfront Villa Estate.

### THIS PACKAGE INCLUDES:

*One-hour cooking class with private Chef:*

Interactive coconut milk making and poisson cru preparation

Prepared tahitian raw fish for eating

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

House white wine and water

**PRICE FOR 2 PEOPLE: 69,000 XPF**  
*(Up to 8 people)*

### *Suggested Enhancements:*

Fisherman Show *(45 minutes)*  
**+40,000 XPF**

Fisherman arrival via traditional Tahitian fishing boat *(5 minutes)*

Picture with fisherman and whole fish *(10 minutes)*

Fish filleting demonstration *(30 minutes)*

*(Only available for afternoon cooking class after 3:30 pm, with 48-hour notice for booking)*



\*While the poisson cru cooking class is the most popular, we are happy to customize the cooking class to your preference. Ask us about options.





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# GARDEN MIXOLOGY CLASS

This refreshing one-hour experience begins with a tour of the Resort's expansive garden - our Fa'apu. Chat with one of our expert mixologists, as they guide your creation of delectable hand-crafted cocktails using premium spirits, housemade syrups, and herbs from the garden. Enjoy lite bites from the garden's harvest to complement your personalized libations.

## THIS PACKAGE INCLUDES:

- Tour of the Fa'apu
- Design, create, and drink your own cocktail with our mixologist (two per guest)
- Savor tomato gazpacho and eggplant caviar canapés made from the Fa'apu's harvest
- Souvenir recipe of your cocktail creation

**PRICE FOR 2 PEOPLE: 54,000 XPF**  
*(Available up to 6 people)*





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# S'MORES ON THE BEACH

Gather around your beach firepit and take in the magical views while roasting marshmallows for S'mores. Nostalgia with unmatched views and stars to complete the evening.

## THIS PACKAGE INCLUDES:

S'mores set-up and ingredients

Soft drinks  
Water, fruit juice, soda

Outdoor lounge set-up

Server *(2 hours)*

**PRICE FOR 2 PEOPLE: 49,000 XPF**

### *Suggested Enhancements:*

Tahitian legend telling *(45 minutes)*  
**40,000 XPF**

Enhance beverage offerings with dessert cocktails

Fire Dance & Drum Show  
**80,000 XPF**







**DINNER**

*Champagne & Canapé*

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# PRIVATE CHEF EXPERIENCE

*For Beach Villa Estate Guests*

Immerse yourself in a culinary adventure of your choosing, featuring the freshest flavours of Polynesia along with worldwide cuisine. Our culinary team will work with you to create the perfect interactive dinner experience.

## THIS PACKAGE INCLUDES:

Private location

Private Chef services

Private server

Lighting and flower centrepiece

**MINIMUM OF 59,000 XPF BASED ON 2 PEOPLE -  
PRIOR TO FOOD & BEVERAGE SELECTION**

*Menu provided upon request by your  
Private Chef*







## ENHANCEMENTS

### FLORAL & DÉCOR

Flower lei **3,500 XPF**

Flower crown **5,000 XPF**

Hawaiian lei **4,500 XPF**

Presidential flower lei **10,000 XPF**

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

Romantic candle set-up **16,000 XPF**

### ENTERTAINMENT

Ukulele – Single **25,000 XPF PER HOUR**

Ukulele – Duo **45,000 XPF PER HOUR**

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

Traditional Polynesian show *(20 minutes)* **100,000 XPF**

Fire dance and drums *(15 minutes)* **80,000 XPF**

Acoustic guitar Duo **72,000 XPF PER HOUR**

*Enhancements continued* >





Enhancements

## ENHANCEMENTS

### FIREWORKS\*

Customize fireworks with specific colours, shapes or numbers

5 minutes  
FROM 1,000,000 XPF

### PHOTOGRAPHER

|                                              |             |
|----------------------------------------------|-------------|
| One-hour photo shoot <i>(50 pictures)</i>    | 74,000 XPF  |
| Two-hour photo shoot <i>(100 pictures)</i>   | 120,000 XPF |
| Three-hour photo shoot <i>(150 pictures)</i> | 187,000 XPF |

### CAKES\*\*

Birthday / Anniversary *(for 2)* 4,200 XPF  
*Additional serving at 2,100 XPF PER PERSON*  
Chocolate, Exotic Cheesecake, Vanilla and Red Berries

2 Tiers *(for 2)* 23,000 XPF  
*Additional serving at 5,000 XPF PER PERSON*  
Vanilla-Praline, Chocolate-Raspberry, Pineapple-Coconut

\* Please understand that fireworks need to be booked at least 20 days in advance and will require a full non refundable prepayment.

\*\* Requires a minimum of 48 hours advance ordering.







# CONNECT WITH US

## HOW TO MAKE A RESERVATION

To book a one-of-a-kind culinary experience, please contact the Resort by email at:  
**EVENTS.BORABORA@FOURSEASONS.COM**

## TERMS & CONDITIONS

In case of inclement weather, the Resort reserves the right to make a final decision to move the culinary experience to a covered location. Kindly rest assured that every effort will be made to maintain the experience at the agreed location. Upon availability and feasibility, the Resort may also suggest postponing the experience to a different date. If a location change occurs, the rate of the experience will be adjusted accordingly. Should you wish to cancel less than 48 hours prior to your experience, a 50% cancellation fee will apply.

*All prices are inclusive of 5% service charge and applicable local taxes.  
A corkage fee of 5,000 XPF / bottle applies to all events*

Four Seasons Resort Bora Bora  
Motu Tehotu, BP 547, 98730 Bora Bora,  
French Polynesia  
Tel. (689) 40 603 130

**FOURSEASONS.COM/BORABORA**

