



# KANU

## 2024 GROUP BANQUET KIT

Prices are in FJD and valid till 31 December, 2024 but subject to change. Confirmation of booking will guarantee pricing.

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Academy Award Winner, British actress Tilda Swinton visits KANU

# Worry-Free Catering

There is good reason why some of Fiji's most prestigious companies, foreign embassies, government agencies and international visitors trust Chef Lance Seeto and his team with their catering needs - they deliver on their promise of great food, on time, wherever you are.

**KANU**  
*Lance Seeto*

# CHEF LANCE SEETO

He has been described as the Jamie Oliver of the South Pacific, but Chef Seeto says he's more like the late chef Anthony Bourdain - a gastronomic explorer of international cuisine, culture and the human condition.

For Fiji's top chef for more than a decade, food is so much more than sustenance, it is about connection to people, place and time.

This food philosophy is ingrained in all of his menus and is what sets him apart from his professional peers. Whether you're planning a small or large meeting, working lunch, celebratory event or an intimate evening experience, KANU's dishes are curated with a distinct Fijian palate.

KANU's catering credentials have been earned from years of both on-site and off-site venues, including some of the biggest sporting events like the Fijian Drua Super Rugby series as well as unenviable list of government, corporate and private clientele.

"We may not always be the cheapest option, but you get what you pay for. All our menu is made from scratch - no packaged frozen foods. Our team is committed to delivering premium food, drinks and service and the last thing that should worry an organiser is the caterer turning up on time and ensuring that every guest is well fed." says the veteran of catering in Fiji.



Multi-award winning Chef Seeto has more than 25 years experience

# Your Place or Ours?

The KANU team have travelled to the most remote jungle areas, mountain top, five-star resorts, luxury homes, and the biggest sports stadiums in Fiji.

Whether it's your place or ours - give us a call first.

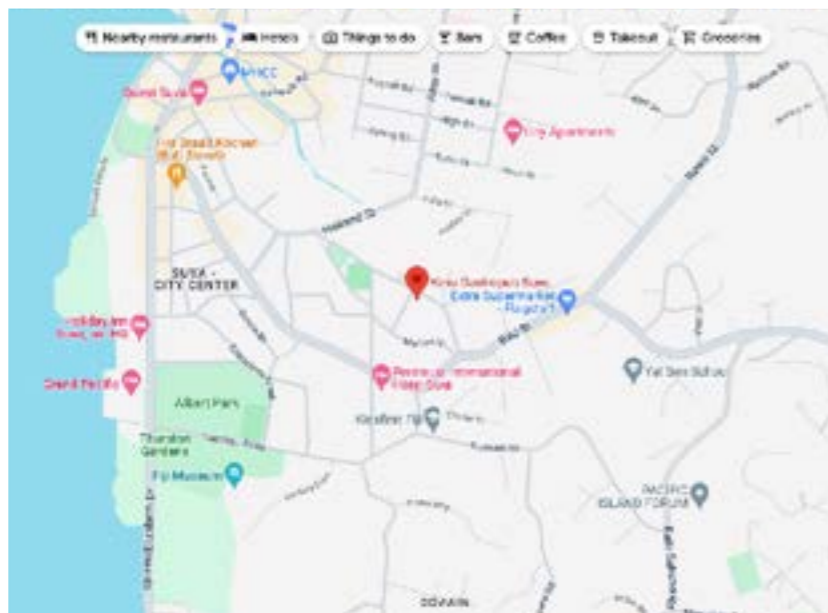
**KANU**  
*Lance Seeto*

# OUR SUVA PROPERTY

## Old World Charm

KANU'S flagship kitchen is located at the old Governors Cafe, Knollys Street, Suva. It is located in an enviable, safe location away from the city with both off-street and on-street parking. The 100-year old colonial building features private rooms, a main dining room, external patios and a large function area. The interior exudes colonial charm with its distinct old-world architecture, memorabilia and historical photographs of Fiji's past.

[Open in GoogleMaps](#)



# ROOM, SPACE & AV HIRE

Depending on your group size, you can choose to dine in our main room or in the outdoor spaces with other guests (no extra charge), or choose a suitable room or space for more privacy. Rates include air-conditioning, access to standard 10amp power, dedicated butler and additional security for evening events.

SPACE	CAPACITY	DAILY RATE
CAPTAINS ROOM	<10 pax	\$ 150
EXPLORERS ROOM	12-15 pax	\$ 150
NAVIGATOR ROOM	15-17 pax	\$ 150
FRONT BALCONY	50 pax	\$ 300
REAR BALCONY	25 pax	\$ 200
EAST ROOM	25-120 pax	< \$ 500
EXCLUSIVE USE	> 200pax	\$ 4,000

## AUDIO VISUAL EQUIPMENT HIRE

BLUETOOTH SPEAKERS + SUBWOOFER + MIC	\$ 250
PROJECTOR & SCREEN	\$ 250



**The East Room**  
our main function space can be configured for workshops, dining or an entertainment area with band or DJ



**Intimate Private Rooms**  
ideal for smaller groups of 10-15 pax

# OFF-SITE CATERING

## We Come To You

Sometimes it just makes perfect sense to bring the caterer to you, wherever you are in Fiji:

- Private residences in Suva, Coral Coast and Denarau
- Corporate and Small Businesses venues
- Function halls
- Sporting Stadiums in Nadi, Lautoka or Suva
- Approved hotel/resorts
- Remote locations including Naitisiri
- Momi Gun Range, Sigatoka

From special family gatherings, business celebrations or large sporting events, our team has travelled far and wide.

Catering at hotels and resorts will require pre-approval from the property. Written permission must be sought from the hotel first.

Additional off-site fees are applicable depending on location, distance from our Suva base, and how much equipment is required. Nothing is impossible, so ask us for a quotation if you're planning an off-site event.



4-day Family Catering at the Hilton Private Villas, Denarau



Fijian Drua Super Rugby Series - Official Corporate Caterer



# What are the menu choices?

Business Brunch Packages	2-15 pax+	\$19-\$55 pp
Standard Buffets	15 pax+	from \$49 pp
Premium Celebratory Buffets	40 pax+	from \$65 pp
Set Course Menus	10 pax+	from \$48 pp
Flying Cocktail Buffets	40 pax+	from \$48 pp
Beer & Wine Packages	25 pax+	from \$35 pp

# BUSINESS NETWORKING BRUNCHES

These packages are ideal for business, government and group networking brunches on or off-site. Off-site fees apply.

## A1. AWAKEN THE SOUL - BREAKFAST BUFFET \$39 pp

ideal for groups wanting their own early morning breakfast that's packed with nutrition, electrolytes and brain foods. Minimum 10pax. Bookings from 7am. Secure parking on-site.

Espresso or Plunger Coffee + Tea Station with milks and sweeteners

Bottled Artesian Water & Citrus Iced Tea

Savoury Chicken Congee <sup>GF</sup>

Scrambled Free-Range Eggs <sup>GF</sup>

Butcher's Sausages with Caramelised Onions - Lamb, Chicken or Pork

Masala Baked Beans <sup>GF/VEG</sup>

Mini Coconut Lolo Buns <sup>VEGAN</sup>

Warmed Lentil, Spinach, Olive & Tomato Salad <sup>GF/VEG</sup>

Dark Chocolate Breakfast Muffins <sup>VEG</sup>

Sliced Bread, Butter & Jam <sup>VEG</sup>

Seasonal Tropical Fruits <sup>GF</sup>

Add bacon (optional) \$4 per person

## A2. MORNING / AFTERNOON TEA \$35 pp

impress your delegates with different style of mid-morning. Minimum 10pax

Espresso or Plunger Coffee + Tea Station with milks and sweeteners

Bottled Artesian Water 600ml

Jugs of Tropical Juice

Assorted Gourmet Sandwiches (Lemongrass Chicken, Tuna & Onion, Cucumber & Cream Cheese <sup>VEG</sup>)

Savoury Muffin - Chicken & Cheese or Tomato, Cheese & Basil <sup>VEG</sup>

Peanut Butter & Jelly Muffins <sup>VEG</sup>

Five-Spiced Chocolate Cookies <sup>VEG</sup>

Seasonal Fruits

## A3. ASIAN HIGH TEA \$35 pp

give delegates an Asian inspired afternoon break. Minimum 10pax

Espresso or Plunger Coffee + Tea Station with milks and sweeteners

Bottled Artesian Water 600ml

Jugs Moli Iced Tea

2 x Assorted Gourmet Sandwiches (Char Siew Chicken & Cucumber & Cream Cheese <sup>VEG</sup>)

Palusami & Coconut Spring Rolls <sup>VEGAN</sup>

Black Curry Samosa <sup>VEGAN</sup>

Steamed Jungle Dumplings <sup>VEGAN</sup>

Five-Spiced Chocolate Cookies <sup>VEG</sup>

Seasonal Fruits

## A4. BENTO LUNCHBOX \$19 pp

3-course lunch served in a Japanese bento box. Minimum 2 pax

Sweet Chilli Stir Fry or Sri Lankan Black Curry - Chicken or Vegetarian

Tropical Salad + Steamed Rice

Watalappam Spiced Coconut Custard

## A5. EXPRESS BUFFET LUNCH + JUICE \$49 pp

ideal for groups wanting a fast lunch to get back to work. Min. 15pax

Develled Chilli Stir Fry - Vegan, Chicken or Tuna

KANU Fried Chicken (bone-in) + French Fries

Grandma's Curry Chicken or Lamb (on-bone)

Seared Tuna Fillets in coconut milk or Sweet & Sour Battered Fish

Long Life Noodles - Vegan or Chicken

Tropical Garden Salad (V) + Steamed Fried Rice (V)

Tropical Fruit Cuts + Jugs of Tropical Juice

## A6. 3-COURSE BUSINESS LUNCH + DRINK \$49 pp

ideal for those looking for a light lunch island lunch with a drink & dessert.

Minimum 2 pax but must be booked and pre-ordered in advance.

Includes a choice of Citrus Iced Tea or alcoholic drink (local beer, house wine or Aperol Spritz)

### ENTREE

KOKODA SMOKE <sup>GF/DF</sup> cured fish, ferns, salsa fresca, smoked coconut milk

OR

STEAMED JUNGLE DUMPLINGS <sup>VEGAN</sup> ota fern, shiitake & tofu filled pastries

### MAINS

FISH & MASH <sup>GF</sup> pan-seared fish fillet, mashed potato, super greens, lemon herb butter

OR

CLUB SANDWICH grilled chicken with mustard mayo or battered fish with tartare, lettuce, cheese, tomato, toasted white or wholemeal bread, fries. bacon (optional)

OR

HORIATIKI LAMB CHOP SALAD <sup>GF/DF</sup>

BBQ'd imported lamb on-bone, handcut potato wedges, Greek-style salad, yoghurt

### DESSERT

WATALAPPAM <sup>GF/DF</sup> spiced coconut custard, salted caramel, roasted nuts

OR

TROPICAL FRUITS & ICE CREAM <sup>GF</sup> seasonal fruits cuts with Fijian-made ice cream

# BUFFET MENUS - STANDARD

## Standard Buffet Packages

Minimum 15 people for lunch or dinner

### **B1. MY ISLAND HOME** \$49 pp

our popular menu that designed for the Fijian palate

Crispy Vegetable Wontons <sup>VEGAN</sup>

Sweet & Sour Battered Fish with capsicum & onion

KFC Fried Chicken & Fries (on-bone)

KANU Stir Fry - Vegetable, Beef or Chicken (non-spicy)

Grandma's Curry Chicken (on-bone)

Long Life Noodles - Vegetarian or Chicken

Tropical Garden Salad <sup>VEGAN</sup>

Steamed Rice

Ice Cream Sundae Station with cones, toppings and condiments

### **B2. SILK ROAD** \$49 pp

inspired by the spice trade routes of Asia

Satay Kacang Skewers w/peanut sauce - Chicken or Beef

Devilled Chilli Stir Fry - Vegetable, Chicken or Tuna

Pad Thai Rice Noodles - Vegetable, Minced Beef or Minced Chicken

Coconut Rendang Curry - Vegetable, Beef, Chicken or Lamb

Sweet & Sour Battered Fish with capsicum & onion

Seasonal Vegetables in Sichuan pepper soy <sup>VEGAN</sup>

Egg Fried Rice

Ice Cream Sundae Station with cones, toppings and condiments

### **B3. SUNDAY ROAST** \$59 pp

it doesn't have to be a Sunday to enjoy to roast buffet, with three proteins plus all the traditional trimmings

Herb Roasted Chicken

Roast Leg of Lamb or Five-Spiced Pork Shoulder

Mustard Roasted Beef or Lemon Caper Fish Cutlets

Jacket Roast Potato w/sour cream <sup>VEGAN</sup>

Honeyed Carrots <sup>VEGAN</sup>

Minted Green Peas <sup>VEGAN</sup>

Yorkshire Pudding & Gravy

Banana Bread & Butter Pudding w/ ice cream

### **B4. APPETIZER STARTER PACK** \$10 pp

If you're wanting canapes to kick start your function, this package is ideal to add to an existing buffet package.

Crispy Prawn Crackers

Steamed Jungle Dumplings <sup>VEGAN</sup>

Crispy Vegetable Wontons <sup>VEGAN</sup>

Black Curry Samosas <sup>VEGAN</sup>

Palusami & Coconut Spring Rolls <sup>VEGAN</sup>



# KANU

*Lance Seeto*

# BUFFET MENUS - PREMIUM

## Premium Celebratory Menus

Minimum 30 people

### B5. FAMILY LOVO

\$65 pp

**melt-in-your-mouth meats slow cooked on-site in our own lovo pit**

Mini Coconut Lolo Buns  
Lovo Lemongrass Pork or Lamb  
Lovo Char Siew Chicken  
Lovo Root Crop Vegetables  
Lovo Palusami in Coconut Husk  
Seared Yellowfin Tuna Valolo  
Grandma's Curry Chicken or Goat (bone-in)  
Fish Kokoda + Octopus Greek Salad + Ota Miti Salad  
Ice Cream Sundae Station with cones, toppings and condiments  
Jugs of Tropical Juice

### B6. RATU'S BIG FEAST

\$88 pp

**a fusion celebratory menu for any special occasion with many different options**

Mini Coconut Lolo Buns VEGAN  
Baked Kai Clams in Coconut Milk  
Lemongrass Roasted Chicken or KANU Fried Chicken (on-bone)  
Roast Leg of Lamb or Five-Spiced Pork Shoulder  
Sweet & Sour Battered Fish with capsicum & onion  
Long Life Noodles - Vegan or Chicken  
Coconut Rendang Curry - Chicken, Beef, Lamb or Tuna  
Chilli Garlic Prawn & Vegetable Stir Fry  
Potato Salad or French Fries  
Tropical Garden Salad  
Steamed Rice & Cassava  
Tropical Fruit Cuts  
Ice Cream Sundae Station with cones, toppings and condiments  
Jugs of Tropical Juice

#### OPTIONAL ADD-ONS:

Whole Lobster per KG - Grilled or Wok-Fry with Ginger \$ Market Price  
Crispy Skin Roast Pork per KG \$ Market Price



### B7. THE LAST SUPPER\*

\$125 pp

**when you may not see friends and family for a long while - celebrate with seafood**

Mini Coconut Lolo Buns VEGAN  
Butter Curry Prawn Spring Rolls  
Salt & Pepper Crispy Squid  
Baked Kai Clams in Coconut Milk  
KANU Fried Chicken (on-bone)  
Long Life Noodles - Vegan or Chicken  
Singapore Chilli Mud Crab  
Crispy Whole Fish with three flavoured sauce  
Sweet & Sour Battered Fish  
Sri Lankan Black Curry Tuna  
Chilli Garlic Prawn & Vegetable Stir Fry  
Octopus Greek Salad  
Steamed Rice  
Tropical Fruit Cuts  
Banana Bread & Butter Pudding w/ ice cream  
Jugs of Tropical Juice

\* this package requires at least 2 weeks notice to source seafood & full deposit paid in advance.

# SET COURSE DINNER MENUS

## “Delegates”

C1. 3 COURSE SET MENU \$48

Minimum 10 pax

### STARTER

#### KOKODA SMOKE

cured fish, ferns, salsa fresca, smoked coconut milk  
or

#### PORK BELLY VALOLO

roast pork, ferns, salsa fresca, smoked coconut milk  
or

#### STEAMED JUNGLE DUMPLINGS <sup>VEGAN</sup>

house made pastries with tofu, shiitake & fern filling

### MAINS

#### PALUSAMI & CASHEW LINGUINI <sup>VEGAN</sup>

taro leaves in coconut, moca spinach,  
toasted cashews, garlic coconut cream

#### FISH & MASH

pan-seared fish fillet, creamy mashed potato,  
warmed super greens, lemon herb butter

or

#### BLACK CURRY CHICKEN

Sri Lankan-style roasted curry, boneless chicken, seeni  
onion sambol, coconut pol roti, steamed rice

### DESSERT

#### WATALAPPAM <sup>GF/DF</sup>

spiced coconut custard, salted caramel, roasted nuts  
or

#### TROPICAL FRUITS & ICE CREAM <sup>GF</sup>

seasonal fruits, Fijian-made ice cream

## “Food Safari”

C2. 5 COURSE SET MENU \$75pp

Minimum 10 pax

### APPETIZER 1

#### SEAFOOD KOKODA DELUXE

cured fish, crustacean, shellfish, salsa fresca,  
smoked coconut milk

### APPETIZER 2

#### BLACK CURRY GOAT SAMOSA

crispy pastry, onion sambal, marmalade, yoghurt

### MAIN 3

#### GRANDMA’S CURRY CHICKEN

marinated boneless chicken, Fijian spices, tomato,  
coconut milk, coconut pol roti, turmeric rice

### MAIN 4

#### IKA VALOLO SMOKE

charred fish fillet, grilled plantain, roasted tomato,  
sautéed ferns, smoked coconut milk

### DESSERT 5

#### TAVU CASSAVA CHEESECAKE

burnt basque-style, ginger & passionfruit sauce



## “Chef’s Table”

C3. 6-COURSE DEGUSTATION

\$145pp

HOSTED BY CHEF SEETO

KANU’S Chef Table with Lance Seeto is more than just a progressive celebration of Fijian cuisine - hosted by Fiji’s renowned chef himself, this cultural food experience combines hands-on cooking lessons with a in-depth history of Fijian culture, history and their ancestral diet.  
**Subject to availability. Alcohol pairing available \$195 pp.**

### COURSE 1

#### FISH KOKODA <sup>GF</sup>

cured fish, salsa fresca, lemon, chilli  
smoked coconut milk squeezed at table by each guest

### COURSE 2

#### SEAWATER PORK OR LAMB <sup>GF</sup>

salt & ginger brined pork belly or lamb shoulder,  
chilli coconut caramel

### COURSE 3

#### SUGARCANE BEEF SHORT RIB <sup>GF</sup>

slow-braised sweet beef, smashed plantains,  
spiced rum jus

### COURSE 4

#### GRANDMA’S CURRY CHICKEN

<sup>GF WITHOUT ROTI</sup>

marinated boneless chicken, Fijian spices, tomato,  
coconut milk, coconut pol roti

### COURSE 5

#### TAVU FISH WAITONITONI <sup>GF</sup>

charred fish cutlet, roasted tomatoes, moca spinach,  
submerged in a seawater brine with lemon & chilli

### COURSE 6

#### BANANA BREAD & BUTTER PUDDING

pan-seared layered caramelised bananas, broiche & custard,  
salted coconut caramel, Fijian-made mango ice cream

# COCKTAIL PARTY MENUS

## Flying Canapé Packages

Handcrafted canapés and appetisers made in the KANU kitchen. Min. 40pax. Based on 2hr service.



### C5. COCKTAIL PARTY MENU \$48pp

Perfect for standing cocktail parties where guests won't be staying all night but need to nibble as they drink.

1. Mini Coconut Buns VEGAN
2. Crispy Potato Spring Rolls VEGAN
3. Steamed Jungle Dumplings VEGAN
4. Black Curry Samosas VEGAN
5. Jackfruit & Black Bean Arancini VEGAN
6. Japanese Oyaki Buns - various vege fillings VEGAN
7. Mushroom & Cheese Scrolls VEGAN
8. Satay Chicken Skewers w/peanut sauce
9. Butter Prawn Spring Rolls
10. Spicy Mexican Chicken Nibbles
11. Moroccan Lamb Pies
12. Sesame Tuna Toast
13. Mochiko Fried Chicken (boneless)
14. Japanese Beef Curry Oyaki Buns
15. Vakalavalava Cassava Cake (sweet)
16. Sweet Potato & Pineapple Cake Pops (sweet)

### C6. PLATINUM COCKTAIL EVENT \$68 pp

Ideal for all night events where your guests will be spending dinner at your function both standing and sitting.

1. Mini Coconut Buns VEGAN
2. Crispy Potato Spring Rolls VEGAN
3. Steamed Jungle Dumplings VEGAN
4. Black Curry Samosas VEGAN
5. Jackfruit & Black Bean Arancini VEGAN
6. Japanese Oyaki Buns - various vege fillings VEGAN
7. Lentil & Vegetable Hotpot w/rice VEGAN
8. Japanese Beef Curry Oyaki Buns
9. Satay Chicken Skewers w/peanut sauce on rice
10. Butter Prawn Spring Rolls
11. Sesame Tuna Toast
12. Spicy Mexican Chicken Nibbles
13. Bang Bang BBQ Lamb Chops
14. Sri Lankan Black Curry Tuna + rice
15. KANU Fried Chicken (bone-in)
16. Vakalavalava Cassava Cake (sweet)



**FLYING BUFFET PACKAGES**  
We serve your customers our delicious handcrafted canapés on platters whilst they enjoy drinks

# BEVERAGE PACKAGES

## Prepaid Hosted Bar Packages

**Based on a two hour event. Coupon redemption system for easy monitoring.  
Minimum 25pax. Average 4 drinks per person.**

### **D1. NON-ALCOHOLIC DRINK PACKAGE \$25 per person**

**Juice** - Seasonal juice or Moli Iced Tea

**Fizzy** - Coke, Coke Zero, Diet Coke, Fanta Orange, Fanta Pineapple, Sprite

**Water** - Still, Sparkling

### **D2. WINE & LOCAL BEER PACKAGE - \$35 per person**

**Wines** - house red, white, rose, sparkling brut

**Beers** - Fiji Gold, Fiji Bitter, Vonu Ultra Light Lager

**Non-Alcoholic** - soft drinks, juice, Vai Wai mineral water, espresso coffee and tea

Does not include cocktails, Champagne or frozen drinks.

### **D3. PREMIUM BAR PACKAGE - \$55 per person**

**Spirits** - Vula Viti Vodka, Vula Viti Kofi Vodka, Blue Turtle Gin, Kama Chilli Vodka, Bounty Dark & White Rum

**Wines** - house red, white, rose, sparkling brut, Aperol Spritz

**Beers** - Fiji Gold, Fiji Bitter, Hanh Superdry, Pure Blonde, Budweiser, Crown Lager, Corona, Coopers Pale Ale

**Non-Alcoholic** - soft drinks, juice, Vai Wai mineral water, espresso coffee and tea

Does not include cocktails, Champagne or frozen drinks.

### **D4. HEN'S COCKTAIL PARTY - \$69 per person**

**Cocktails** - Aperol Spritz, Sitting Buddha (gin), Horny Goat Mojito (white rum), Pornstar Martini (vodka), Lady in Red (vodka), The White Wolf (bourbon), Dirty Martini (chilli vodka), Firewater Margarita (tequila), Blood Orange Mimosa (sparkling)

**Wines** - house red, white, moscato, rose and sparkling brut wines

**Spirits** - Vula Viti Vodka, Vula Viti Kofi Vodka, Blue Turtle Gin, Kama Chilli Vodka, Bounty Dark & White Rum

**Non-Alcoholic** - soft drinks, juice, Vai Wai mineral water, espresso coffee and tea

Does not include beers, Champagne or frozen drinks.



## FOOD & BEVERAGE PACKAGES

✓	PACKAGE	WITH DRINKS	PRICE PER PAX	PAX	TOTAL
	A1. AWAKEN THE SOUL - BREAKFAST BUFFET	✓	\$39		
	A1B. ADD BACON	X	\$4		
	A2. MORNING / AFTERNOON TEA	✓	\$35		
	A3. ASIAN HIGH TEA	✓	\$35		
	A4. BENTO LUNCHBOX	X	\$19		
	A5. EXPRESS BUFFET LUNCH + JUGS	✓	\$49		
	A6. 3-COURSE LUNCH + DRINK	✓	\$49		
	B1. MY ISLAND HOME BUFFET	X	\$49		
	B2. SILK ROAD BUFFET	X	\$49		
	B3. SUNDAY ROAST BUFFET	X	\$59		
	B4. ADD-ON APPETIZER PACK	X	\$10		
	B5. FAMILY LOVO	✓	\$65		
	B6. CELEBRATION FEAST	✓	\$88		
	B7. THE LAST SUPPER	✓	\$125		
	C1. 3 COURSE SET MENU "DELEGATES"	X	\$48		
	C2. 5 COURSE SET MENU "FOOD SAFARI"	X	\$75		
	C3. 6-COURSE DEGUSTATION "CHEF'S TABLE"	X	\$145		
	C4. 6-COURSE DEGUSTATION "CHEFS TABLE" WITH PAIRED ALCOHOL	✓	\$195		
	C5. COCKTAIL PARTY CANAPES	X	\$48		
	C6. SUBSTANTIAL CANAPES	X	\$68		
	D1. NON-ALCOHOLIC DRINK PACKAGE	✓	\$25		
	D2. WINE & LOCAL BEER PACKAGE	✓	\$35		
	D3. PREMIUM BAR PACKAGE	✓	\$55		
	D4. HEN'S COCKTAIL PARTY	✓	\$69		
	JUGS OF FRUIT JUICE (5 PAX)		\$35 JUG		
	BLUETOOTH SPEAKERS + MICROPHONE		\$250		
	PROJECTOR & SCREEN		\$250		
	TOTALS				

## VENUE SELECTION

✓	PRIVATE SPACE	LOCATION	SUITABLE PAX	FEE
	CAPTAIN'S TABLE ROOM	KANU	< 10	\$150
	EXPLORERS ROOM	KANU	< 15	\$150
	NAVIGATOR ROOM	KANU	< 17	\$150
	FRONT BALCONY	KANU	< 50	\$300
	REAR BALCONY	KANU	< 25	\$200
	EAST ROOM	KANU	< 25-120	< \$500
	WHOLE HOUSE (EXCLUSIVE)	KANU	< 200	\$4000
	OFF-SITE	YOUR PLACE		P.O.A.

## EVENT DETAILS

<b>EVENT DAY &amp; DATE:</b>		
Date:	Day:	Time:
<b>NO. OF PEOPLE:</b>		
Adults:	Children:	Infants:
<b>PLANNER'S NAME:</b>		
<b>PLANNER'S CONTACT DETAILS:</b>		
Phone:	Email:	
<b>ORGANISATION NAME (if applicable):</b>		
<b>ORGANISATION ADDRESS (for invoicing purposes):</b>		



# The next step?

- Check availability of dates
- Inspect our venue (or yours)
- Select a menu that suits your budget
- Tweak the menu to satisfy your needs
- Receive your KANU event order
- Confirm all details
- Pay Deposit
- Send the invitations !

## TERMS & CONDITIONS

- \* Minimum 2 weeks notice of booking.
- \* 50% deposit at time of booking and remaining paid the day of the event. No deposit = No confirmation. Outstanding balances must be paid in full by the end of the event.
- \* BYO wines-only are permitted with a \$20 corkage fee charged per bottle. No other food or drinks are permitted on property.
- \* Deposits are non-refundable unless at least 14 days notice has been given. Deferments to a later date will be permitted within reason.
- \* Menus must be decided within 7 days of the event to allow time for the kitchen to source and prepare ingredients.
- \* Noise within the hired space should be kept to a reasonable level as to not disturb other guests and our neighbours.
- \* On-site parking is limited and on a first-come basis. We cannot guarantee everyone parking inside the property, although off-street parking is available.
- \* A third-party, registered security guard will be provided for evening events to patrol and monitor the immediate vicinity.
- \* Any loss or damages to the property including its heritage fittings, fixtures and photographs will be the responsibility of the hirer.
- \* KANU Knollys St is not a function hall - Food and Drink packages must be purchased in conjunction with room hire to use our venue
- \* Our restaurant liquor license requires us to close by 1am



Food Villa Restaurants Pte Ltd  
46-50 Knolly Street, Suva, Fiji  
679-337-5050 | [suva@kanufiji.com](mailto:suva@kanufiji.com)  
[kanufiji.com](http://kanufiji.com)

**KANU**  
*Lance Ceeto*