



KANU

CHRISTMAS IN SUVA

GROUP BANQUET KIT

Prices are in FJD and valid till 31 December, 2023 but maybe subject to change. Confirmation of booking will guarantee prices against fluctuation. Specific menu items are subject to availability at the time due to unforeseen shipping issues to Fiji.

A Worry-Free Staff Christmas

*We'll provide the venue, festive mood, delicious
food, open bar and space to dance.
You just send the invites, plug-in your music and
let us do the rest !*

KANU
Lance Seeto



Chef Lance Seeto

He has been described as the Jamie Oliver of the South Pacific, but Papua New Guinea-born, Australian-bred and now Fijian-adopted, Lance 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, food is so much more than sustenance, it is about connection to people, place and time.

This food philosophy is ingrained in all of Chef Seeto 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 for the 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

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KANU SUVA'S MAIN DINING AREA

PRIVATE ROOM HIRE

Personalise Your Event Space

KANU Suva's private rooms and spaces exude colonial charm with its 100 year-old architecture and historical photographs of Fiji's past.

Our biggest function room is called the East Room with its distinct Asian inspiration and lighting to suit the KANU menus, with smaller rooms, outdoor patio and the main dining area as other options.

Daily rates include fully air-conditioning with access to standard 10amp power, personalised space and dedicated staff who will tend to your needs.

SPACE	CAPACITY	RATE
CAPTAINS TABLE	9 pax	\$100
EXPLORERS	12 pax	\$100
NAVIGATOR	15 pax	\$120
FRONT BALCONY	50 pax	\$120
EAST ROOM	100-120 pax	\$350
EXCLUSIVE USE	150-250pax	\$3,500
MAIN DINING ROOM	25 pax	FREE

AUDIO VISUAL HIRE

WHARFDALE BLUETOOTH SPEAKERS	\$ 150
MICROPHONE	\$ 50
55" LED TV	\$ 100
PROJECTOR & SCREEN	\$ 150



OFF-SITE CATERING

We Can 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 like Naitisiri and Tavueni

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

Some hotels and resorts have also permitted KANU to cater for groups of guests for one-off special occasions. 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

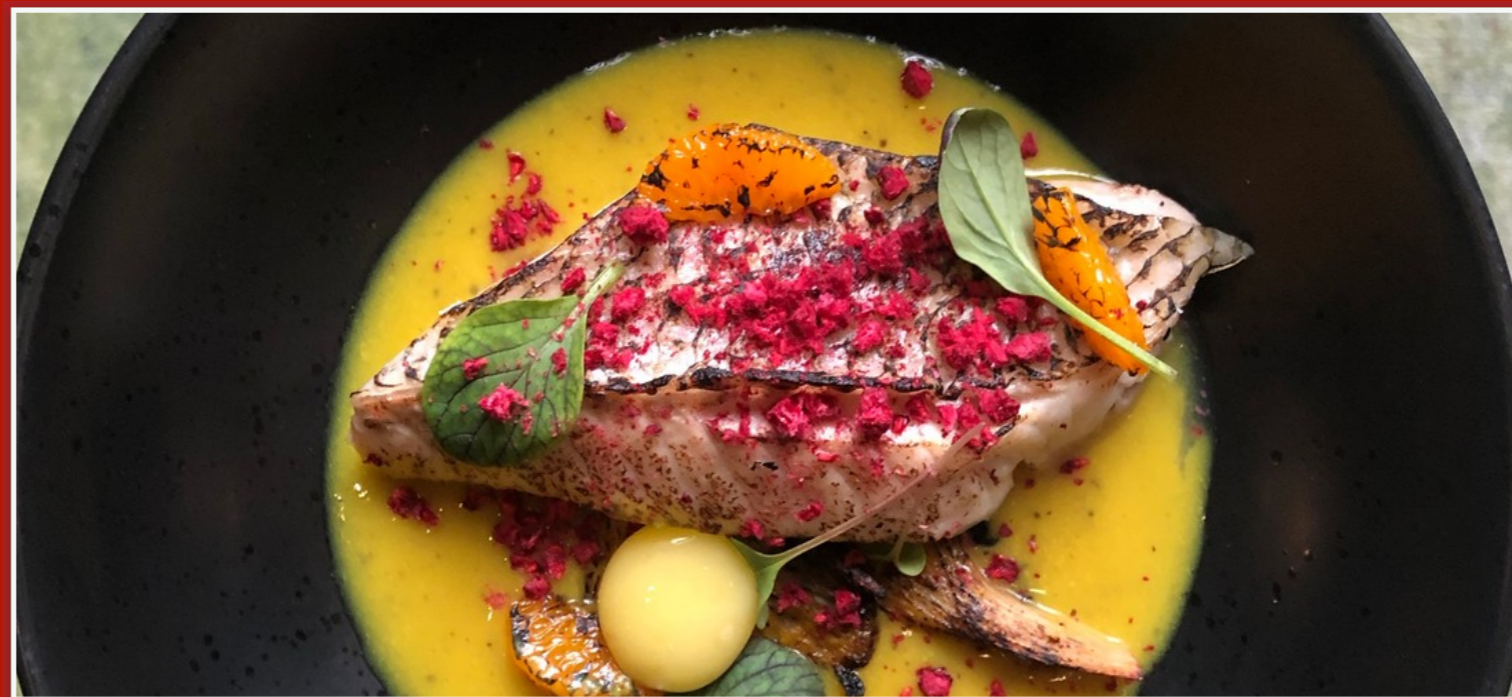
FESTIVE CATERING OPTIONS



1-2 HR FLYING BUFFET PACKAGES

We serve your customers our delicious handcrafted canapés whilst they enjoy drinks

KANU



3-COURSE SET MENUS perfect for food connoisseurs of 10+



FAMILY TABLE BUFFET perfect for a family of 10+ food served in middle of table



BUFFET PACKAGES ideal for larger groups of 15+

BUFFET MENUS

Buffet Packages

Minimum 15 people - choose dishes from Buffet Menu

“WHITE CHRISTMAS” PACKAGE \$45 pp

4 x hot dishes + 3 x salads + Xmas pudding with ice cream
Cassava + Rice

“LOVO CHRISTMAS” PACKAGE \$55 pp

cooked on-site in our own lovo pit

Lemongrass Pork + Herbed Garlic Chicken + Baked Fish
Cassava + Dalo + Kumala
Fish Kokoda + Octopus Salad + Ota Miti Salad + Potato Salad
Xmas Pudding + Ice Cream

“SANTA’S FEAST” PACKAGE \$85 pp

2 x canapés served on arrival
5 x hot dishes + 3 x salads + 2 premium seafood dish
Cassava + Rice + Xmas pudding + Ice Cream

ADD-ONS

Canapés add-on	\$6 per person
Extra Hot Dish	\$6 per person
Extra Premium Seafood	\$12.5 per person
Extra Dessert	\$6 per person
Extra Salad	\$6 per person
Garlic Butter Lobster	Market Price
Singapore Chilli Crab	Market Price
Crispy Skin Roast Pork	Market Price
Whole Roast Turkey	Market Price
Baked Leg of Ham	Market Price

Flying Canapé Packages

Small appetisers served on trays to your guests as they enjoy their drinks. Choose from the Buffet Canapés menu

1-HR CANAPES \$35 per person

Choice of 5 variety of canapés

2-HR CANAPES \$55 per person

Choice of 10 variety of canapés

4-COUPON DRINKS PACKAGE \$35 per person

Minimum 10pax - Non Alcoholic

Choice of 4 non-alcoholic drinks

4-COUPON DRINKS PACKAGE \$55 per person

Minimum 10pax - Alcohol

Choice of 4 alcoholic drinks

HAPPY HOUR 4PM-6PM

discounted house wines and beers



HANDCRAFTED CANAPES
made fresh to order

BUFFET MENU SELECTIONS

BUFFET MENU CHOICES

Canapés

CRISPY

- Palusami Spring Rolls (V)
- Butter Chicken Spring Rolls
- Spicy Bang Bang Chicken Wings
- Biryani Arancini with tomato relish (V)

STEAMED

- Jungle Tofu Dumplings (V)
- Pork & Ginger Shu Mai
- Lamb & Chicken Shu Mai
- Chicken & Herb Shao Mai

BAKED

- Sri Lankan Curry Empanadas (V)
- Mini Butter Chicken Pies
- Mini Chicken & Mushroom Pies
- Mini Vegetarian Pies (V)
- Cumin Lamb Sausage Rolls
- Palusami & Spinach "Sausage" Rolls (V)

BBQ

- Lemongrass chicken, peanut satay sauce (GF)
- Cumin lamb skewers, yoghurt raita (GF)
- Satay beef skewers, peanut satay sauce (GF)
- Jamaican Jerk BBQ Chicken Wings (GF)

Hot Dishes

ASIAN CURRIES

- Aloo Vegetable Peanut Curry (V) (GF)
- Sri Lankan Lamb Chop Curry (GF)
- Coconut Beef Rendang (GF)
- Fijian Butter Chicken (on-bone) (GF)

ROAST MEATS

- Char Siew Chicken, choy sum, hoisin plum sauce (GF)
- Herb Roasted Chicken, baked vegetables, gravy
- Roast Leg of Pork, Sri Lankan apple curry (GF)
- Sugarcane Braised Beef, sautéed mushrooms

WOKSTARS

- Asian stir fry with a choice of vegetarian, chicken or beef
- Chilli Dynamite (V) (GF)
- Egg Fried Rice (GF)
- Cantonese Stir Fry
- Sri Lankan Devilled Sweet Chilli (V)
- Gunpowder Black Pepper (V)
- Pad Thai Rice Noodles with egg (V)
- Chow Mein Noodles (V)

FISH

- Baked Fish Valolo, tomato, onion, coconut broth (GF)
- Steamed Fish Fillets with ginger & Soy (GF)
- Chilli Garlic Fish with Asian greens (GF)
- Baked Lemon Butter Fish with green beans (GF)
- Creamy Tuscan Fish with olives and spinach (GF)
- Sri Lankan Blackened Fish Curry with onion sambol (GF)

Salads

- Macerated Eggplant Kokoda (V) (GF)
- Cured Fish Kokoda (GF)
- Thai Garden Salad (V) (GF)
- Ota Miti Salad (V) (GF)
- Leafy Green Salad (V) (GF)
- Passionfruit Slaw (V) (GF)
- Root Crop Salad (V) (GF)
- Roast Potato Salad (V) (GF)
- Maple Pumpkin Salad (V) (GF)
- Peanut Noodle Salad (V)

Dessert

- Rum-Spiked Xmas Pudding
- Blackforest Bread & Butter Pudding
- Banana Sago Lote (V) (GF)
- Qalo Sago Lote (V) (GF)
- Oreo Brownie Trifle
- Tropical Fruit Cuts (V)
- Apple Pie Crumble
- Vudi Vakasoso Crepes (V)

Premium Seafood

- Chilli Garlic Prawns with Asian greens (GF)
- Creamy Champagne Seafood (GF)
- Spicy Seafood Rice Noodles
- Mixed Seafood & Egg Fried Rice (GF)
- Thai Crispy Fish in sweet chilli (GF)
- Hong Kong Braised Fish Head (GF)
- Salt & Pepper Squid/Octopus stir fry

SET MENUS

SANTA'S TREAT

3 COURSE SET MENU \$45pp

MINIMUM 10PAX

STARTER

KOKODA SMOKE

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

MACERATED EGGPLANT KOKODA VEGAN
pickled eggplant & zucchini, macerated prunes, pine nuts, parsley, drizzle of wild honey

MAINS

MUSHROOM WELLINGTON

 VEGAN

puff pastry filled with button mushrooms, seasonal vegetables, brown rice, fresh herbs and pine nuts, ota ferns, apple cranberry sauce
or

FISH & MASH

pan-seared fish fillet, creamy mashed potato, warmed super greens, sea grapes & lemon butter
or

LEMONGRASS CHICKEN

crispy roast potato, maple carrots, coconut & basil chutney, golden chicken gravy

DESSERT

QALO SAGO LOTE

 VEGAN

grated cassava, tapioca pearls in lemongrass coconut milk, coconut caramel
or

RUM-SPIKED XMAS PUDDING

traditional custard and ice cream

KAI VITI

3 COURSE SET MENU \$65pp

MINIMUM 10PAX

STARTER

SEAFOOD KOKODA DELUXE

cured fish, tuna sashimi, shellfish, ota ferns, tomato, red onion, smoked coconut milk
or

MACERATED EGGPLANT KOKODA VEGAN
pickled eggplant & zucchini, macerated prunes, pine nuts, parsley, drizzle of wild honey

MAINS

FESTIVE SEAFOOD VALOLO

pan-seared fish fillet, octopus, clams, vudi arancini, warm ota salad, smoked coconut milk, chilli oil
or

LOVO CANNIBAL FEAST

lovo cooked beef/chicken/pork
smashed taro hash, tomato & coconut salad, star anise jus
or

BIG BONE CURRY

chunks of chicken, lamb or goat on-bone, roasted spices, devilled potatoes, turmeric rice, garlic naan bread

DESSERT

QALO SAGO LOTE

 VEGAN

grated cassava, tapioca pearls in lemongrass coconut milk, coconut caramel
or

RUM-SPIKED XMAS PUDDING

traditional custard and ice cream

FESTIVE ROAST

3 COURSE SET MENU \$75pp

MINIMUM 10PAX

STARTER

SEAFOOD KOKODA DELUXE

cured fish, tuna sashimi, shellfish, ota ferns, tomato, red onion, smoked coconut milk
or

CARAMELISED PORK BELLY SALAD

wakame seaweed, carrot, cucumber, bean sprouts, Japanese mayo dressing

MAINS

sides of crispy roast potato, baked seasonal vegetables, ota & greens, baked palusami, maple carrots and Yorkshire pudding in the middle of the table

LEMONGRASS TURKEY

apple and cranberry chutney, turkey pan juices
or

SURF & TURF

sugarcane-braised beef brisket, octopus & prawns
red onion sauerkraut, star anise jus
or

PORK & LOBSTER

roast pork with crackling, lobster medallions, caramelised pineapple sambol, cider gravy

DESSERT

QALO SAGO LOTE

 VEGAN

grated cassava, tapioca pearls in lemongrass coconut milk, coconut caramel
or

RUM-SPIKED XMAS PUDDING

traditional custard and ice cream

Terms & Conditions

- * 50% deposit at time of booking and remaining paid the day of the event. No deposit = No booking
- * Deposits are non-refundable unless at least 14 days notice has been given
- * Menus must be decided within 7 days of the event to allow time for the kitchen to prepare
- * Noise within the hired space should be kept to a reasonable level as to not disturb other guests
- * 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
- * BYO wines are permitted with a \$15 corkage charged per bottle (no other beers or spirits)
- * Any loss or damages to the property including its heritage fittings, fixtures and photographs will be the responsibility of the hirer
- * No other food or alcohol are to brought on to the property
- * Our restaurant license requires us to close by 1am





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