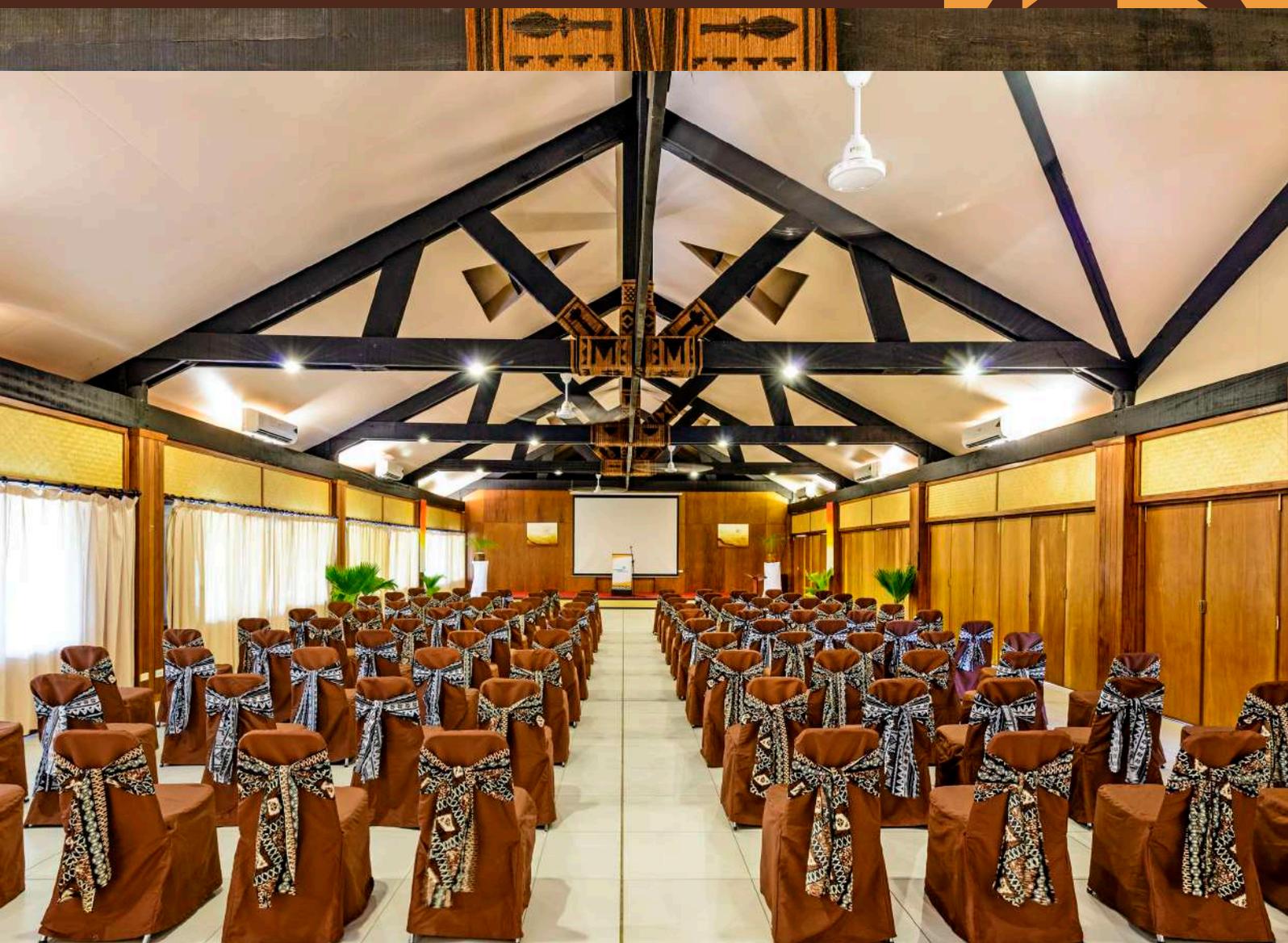




EVENTS & CONFERENCE GUIDE





Ni Sa Bula from Fiji!

We're excited that you're considering Plantation Island Resort for your next conference, event or incentive. This directory aims to give you some insight into the wide range of innovative activities, locations and unique dining options available for your group.

Our team of professional planners have the creativity and global know-how to make every event a success and it's all delivered with our world-renowned warm Fijian hospitality.

Situated on one of the 'world's best beaches', the white sands of Malolo Lailai offset the sparkling waters of the South Pacific and create a memorable backdrop sure to impress the most discerning of guests.

Designed in the traditional layout of a Fijian village, the contemporary style and modern décor of our resort encourages an environment that will inspire your guests to connect with their surroundings and each other.

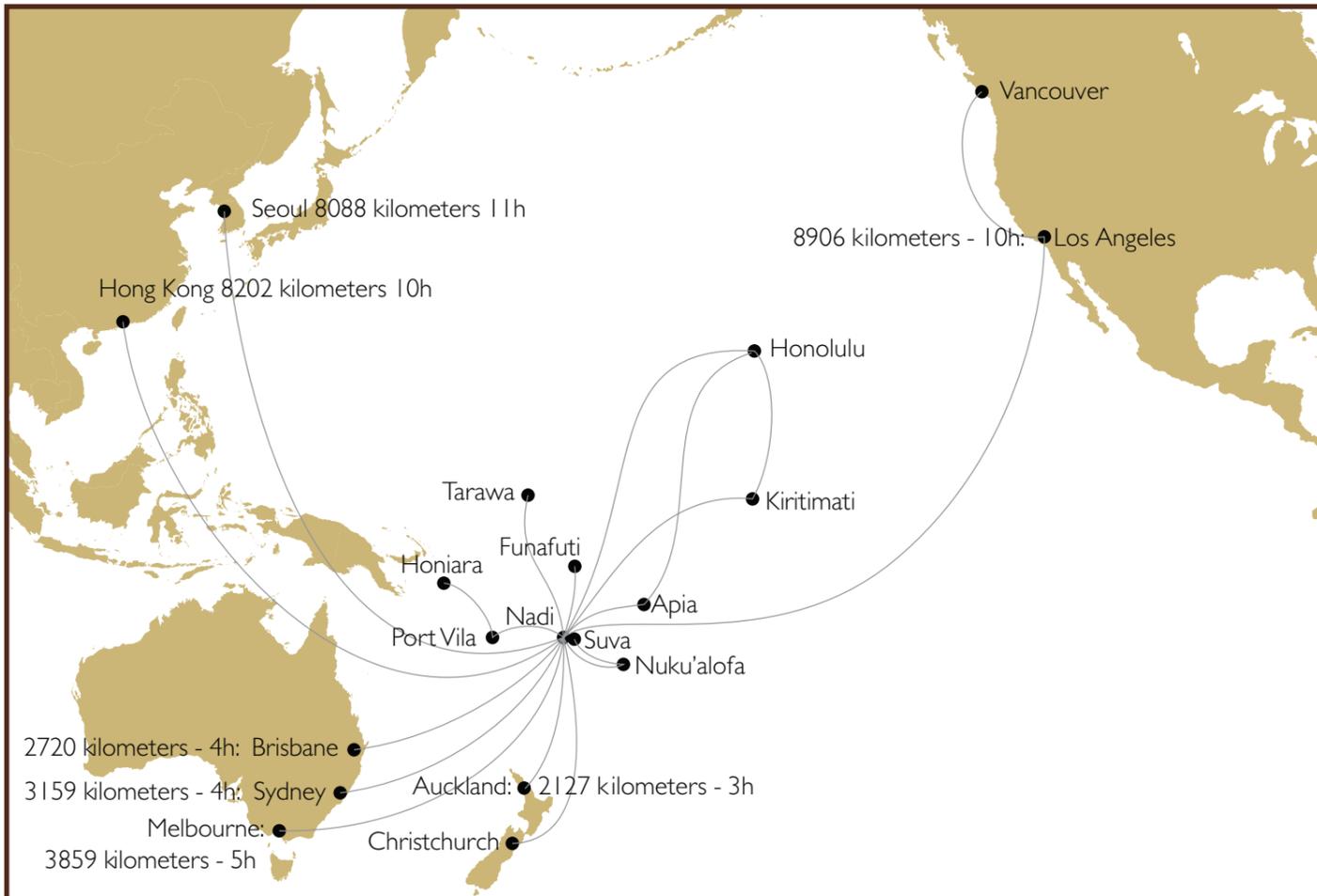
We know your guests will feel a special bond to Fiji from the moment they hear the sound of the Ukelele and see Bula smiles upon arrival, until they depart hearing our beautiful farewell song "Isa Lei"

We look forward to welcoming you to our sunny shores and delivering a rustic & authentic destination experience for your group.

Vinaka Vakalevu

*Alex Wilson
General Manager*

HOW TO GET TO FIJI?



WHERE ARE WE?



HISTORY OF FIJI



Set in the South Pacific, Fiji is made up of over 300 islands. White sandy beaches, swaying coconut palms and crystal clear waters swarming with colourful marine life create the essence of a true island experience.

As told by legends, the indigenous Fijians are descendants of the chief Lutunasobasoba and arrived with him on a canoe called the Kaunitoni more than 3500 years ago. Landing at what is now known as Vuda, the settlers moved inland to the Nakauvadra mountains.

Today, Fiji's culture is a rich blend of indigenous Fijian, Indian, Polynesian, Chinese and European traditions, offering a wealth of authentic and enriching experiences in language, food, religious beliefs, architecture, arts, craft, music and dance.

PLANTATION ISLAND RESORT OVERVIEW

Plantation Island Resort is nestled on the second largest and most developed island in the Mamanuca group, Malolo Lailai Island. The Nadroga Chief Ratu Kini sold the uninhabited island in 1872 to John Thomson for planting cotton. Thomson died in 1876 and the island was sold to the American Louis Armstrong, who died bankrupt and the island fell to a mortgage agency. In November 1891, they sold the island to James Borrton who owned several plantations throughout Fiji and leased Malolo Lailai Island to a Chinese family for 70 years to plant coconut palms and harvest copra.

In the early 1960's the island was bought by Richard Smith, Reginald Raffe and Sir Ian Macfarlane. Reg Raffe & Dick Smith built 10 Bures and a restaurant before opening Plantation Village Resort in 1969. In the early 1970's, the three gentlemen decided to part ways and individually manage their portion of Malolo Lailai island. An airstrip was built which ran as a boundary between what is now Plantation Island Resort and Musket Cove Resort. In 1977, the name of the Resort changed from Plantation Village Resort to Plantation Island Resort and Reg Raffe started building the Hotel Block (also called the 100 block).

In early 2015, Plantation Island Resort was at its largest with 205 rooms, 3 restaurants, 3 pools and a 9-hole golf course. In October 2015, the beloved Hotel Block was demolished for safety reasons and was replaced by a white sand beach area including a volleyball court. In late 2016, Ananda's Restaurant was closed indefinitely leaving 2 restaurants and 165 rooms at the Resort. In early 2017, Plantation Island Resort underwent an extensive beach improvement project to enhance the north facing beach of the Resort and create an all tide swimming area for guests.

In May 2018, we began construction on a stunning new development including a new Restaurant, Pool, Bar & 40 new Hotel Rooms which will be completed in mid-2019. These new hotel rooms deliver the Resort a unique product offering for the region and offer Conference attendees an accommodation option of a modern hotel style room, creating a point of difference to the stand-alone Bures that make up most of the other accommodation around the resort.



CONFERENCE CENTRE

Plantation Island Resort can provide a Conferencing experience like no other, on an island location surrounded by white sand beaches and crystal clear ocean.

Our Conference Centre is located in the middle of the Resort, central to all our rooms and facilities. We can offer two Function options offering 800m² of well-appointed space, each room incorporates natural lighting, high ceilings and a rustic island feel. Individual function rooms are sound proofed, air-conditioned and we can cater to all your audio-visual requirements. We can cater from 10 to 200 people, our dedicated Events Team will ensure you have the ultimate Fijian island conferencing experience.





ACCOMMODATION OPTIONS

Plantation Island Resort is a 158 room 3 star Resort (increasing to 198 rooms on 1 September 2019) with a blend of beachfront, poolside and studio accommodation options. Our existing room options includes stand alone bures, duplex bures and garden terrace/poolside rooms in blocks of 4. We are also excited to be opening a modern hotel room style accommodation option called Ocean View Hotel Rooms in late 2019, to complement our larger existing rooms.

Our room categories include:

- Poolside Room – 24 rooms
- Garden Terrace Room – 46 rooms
- Studio Garden Bure – 20 rooms
- Studio Ocean Bure – 16 rooms
- 2 Bedroom Garden Bure – 35 rooms
- Beachfront Bure – 17 rooms
- Ocean View Hotel Rooms – 40 rooms (available from 1 September 2019)



Beachfront Bure



One Bedroom Garden Terrace



Studio Garden Bure

CONFERENCE ROOM HIRE

BOARD ROOM

F\$450 PER DAY

The Board Room incorporates natural lighting, is sound proofed, air-conditioned, has executive chairs & can cater to all your audio visual requirements. We can cater for 5 to 20 people in this space.

NAUTILUS ROOM

F\$700 PER DAY

The Nautilus Room is a much larger conferencing space with high ceiling and traditional Fijian décor. This room is also sound proofed, air-conditioned and can cater to all your audio requirements. We can cater for 10 to 200 people in this space.



CONFERENCE PACKAGES

HALF DAY MEETING PACKAGE

F\$65 PER PERSON

- Tea and coffee on arrival
- Complimentary use of one meeting room from 8am - 12pm OR 1pm - 5pm
- Choice of morning OR afternoon break with tea, coffee, orange juice and "chef's selection" of refreshments
- Working luncheon menu (either option 1A or 1B)
- Conference room set up in the desired style with notepads, pens, iced water and mints
- Complimentary use of one set of standard audio visual equipment i.e. whiteboard and flipchart
- Additional audio visual equipment is available for hire

FULL DAY MEETING PACKAGE

F\$85 PER PERSON

- Tea and coffee on arrival
- Complimentary use of one meeting room from 8am- 5pm
- Morning tea break with tea, coffee, orange juice and "chef's selection" of light refreshments
- Buffet working lunch menu "2"
- Afternoon tea break with tea, coffee, orange juice and "chef's selection" of refreshments
- Conference room set up in the desired style with notepads, pens, iced water and mints
- Complimentary use of one set of standard audio visual equipment i.e whiteboard and flipchart
- Additional audio visual equipment is available for hire

KAIVITI KANA MEETING PACKAGE

F\$150 PER PERSON

- Quick start breakfast
- Name Tag registration and tent cards on tables
- Complimentary use of one meeting room from 8am- 5pm
- Morning tea break with tea, coffee, orange juice and "chef's selection" of light refreshments
- Buffet working lunch menu "3"
- Afternoon Tea break with tea, coffee, orange juice and "chef's selection" of light refreshments
- Conference room set up in the desired style with notepads, pens, iced water and mints
- Complimentary use of one set of standard audio visual equipment i.e. white board and flipchart
- Projector and screen

**Minimum of 25pax for a day function*

CONFERENCE MEALS

FULL BUFFET BREAKFAST

F\$47 PER PERSON

Menu Selections may vary slightly due to availability of produce. This is available at the Old Copra Shed
7am – 10.30am

CONFERENCE ARRIVAL

Coffee & Tea

F\$5.00 per person

Continuous Coffee & Tea

F\$9.00 per person

“STANDARD” MORNING & AFTERNOON TEA F\$10 PER PERSON (INCLUDED IN SELECTED CONFERENCE PACKAGES)

- Freshly Brewed Tea and Coffee
- Chilled Tropical Juice

Includes 2 items from the following, any additional items will cost an F\$5.00

- Assorted coconut Scones, sultana & plain with Homemade jam & cream
- Home baked Banana bread with lemon cream
- local fruit flavoured muffins
- Freshly Bakes Assorted Cookies
- Babakau(Fijian Doughnut)
- Lolo buni (coconut steam bun) with cane syrup
- Fruit tropical kebab with natural yoghurt
- Fresh seasonal tropical fruit platter
- Almond Brownies

“DELUXE” MORNING & AFTERNOON TEA F\$20 PER PERSON (INCLUDED IN SELECTED CONFERENCE PACKAGES)

- Freshly Brewed Tea and Coffee
- Chilled Tropical Juice

Includes 2 items from the following, any additional items will cost an F\$5.00

- Double smoked ham and cheese croissants
- Moca (local Spinach) cheese quiche
- Homemade vegetable samosa with tamarind chutney
- Gourmet sausage rolls
- Homemade mini pies
- Assorted gourmet Finger sandwiches
- Pumpkin & sweet potato scones
- Cassava pie

“PREMIUM” MORNING & AFTERNOON TEA F\$25 PER PERSON (INCLUDED IN SELECTED CONFERENCE PACKAGES)

- Freshly Brewed Tea and Coffee
- Chilled Tropical Juice

Includes 2 items from the following:

- Fresh assorted nuts(V)
- Vegetable crudities, gourmet dips (GF)(V)
- Fresh fruit Kebab
- Bircher Muesli in green Coconut
- Yoghurts, Fresh tropical Yoghurt
- Toasted muesli House made muesli bars

MORNING & AFTERNOON BEVERAGES

Includes 2 freshly prepared items from the following:

- Fresh green Coconut
- Watermelon
- Pineapple
- Fresh Sugar cane
- Celery
- Mango
- Lemon, lime
- Ginger
- Moca spinach, cucumber, lemon, mint, pineapple, banana (V/GF)



CONFERENCE MEALS

OPTION 1A F\$28 PER PERSON STAND UP LUNCHEON, SANDWICH & SALAD BAR

All sandwiches, wraps, rolls and salads are prepared daily with fresh locally sourced ingredients.
Assorted sandwiches with gourmet fillings such as:

- Ham, cheese & tomato chutney
- Fresh garden salad (V)
- Grilled chicken with herb aioli and fresh iceberg lettuce
- Roast beef roll with mustard, mango chutney & gherkins
- Mini vegetarian (local spinach and jack fruit) sliders with tamarind chutney

OPTION 1B F\$33 PER PERSON MAKE YOUR OWN CHOICE LUNCHEON

- Fresh garden salad with lemon mustard dressing
- Greek Salad with balsamic dressing
- Roast Pumpkin and sweet potato salad
- Chicken & Vegetable Curried Pie
- Vegetable kebab with mango yoghurt raita
- Sweet potato, pumpkin, Moca quiche with tomato relish
- Fresh fruit platter

OPTION 2 F\$40 PER PERSON HOT DISHES LUNCH

- Chicken Stir Fry
- Vegetable curry
- Beef Curry
- Soup of the day
- Bread basket
- Steamed Rice
- Roti
- Fresh Fruit Platter
- Assorted Pastries and slices
- Fresh Sugar cane juice, iced water and freshly brewed coffee and tea

OPTION 3 F\$45 PER PERSON HEALTHY CHOICE LUNCH

- Chef's Soup of the day
- Fresh Grilled Fish with miti
- Kokoda (fresh fish marinated in lime juice & coconut cream)
- Seafood
- Fresh tossed garden salad
- Bread Basket
- Fresh Fruit Skewers
- Fresh Coconut Juice, iced water

All Conference Lunches will be served at OI Copra Shed Restaurant between 12pm – 2pm.
For a Special location set up, an extra fee of FJ\$200.00 applies per location.



DINNER MENUS

Choose your menu and the Plantation Island Resort team will do the rest including theming your venue location to match. To get into the spirit of it, why not ask all your delegates to dress in theme also? For example, Indian for the Curry Fare or bula shirts and sulus for the Island BBQ.

INDIAN CURRY FARE

F\$65 PER PERSON

- Dhal Soup - A spicy split pea soup served with bread rolls
- Curry Lamb - Succulent lamb infused with Indian herbs and spices
- Butter Chicken - Boneless Tandoori chicken cooked in a mild yoghurt based curry sauce
- Beef Roganjosh - A delicious, tangy tomato and onion curry
- Vegetable Curry - potato, chickpea and pumpkin curry
- Steamed rice
- Roti (Indian flat bread) and Poppadum's
- Condiments - tamarind chutney; cooked tomato & onion chutney; fresh tomatoes, cucumber, onion & chilli chutney.
- Desserts - a selection of Indian Sweets, Fresh Fruit Salad

FIJIAN LOVO FEAST

F\$70 PER PERSON

- RouRou Soup - slow cooked taro leaves (local spinach) pureed with fresh coconut cream and local herbs
- Kokoda - Fish cubes marinated in lime, onion, capsicum, chili, coconut cream and tomato.
- Palusami - Baked layers of taro leaves filed with thick coconut cream, tomato and onion
- Lovo Meats - succulent smoky pork, chicken & lamb which has been wrapped in coconut leaves and baked in an earth oven.
- Assortment of seasonal local root crops - Taro, Cassava and sweet potato baked in an earth oven.
- Salads - freshly tossed garden salad and coleslaw
- Desserts - Coconut and papaya trifle, fresh fruit salad, banana vakasoso (coconut cream custard).

Menu Selections may vary slightly due to availability of produce. Minimum 20 delegates.

MONGOLIAN STIR FRY

F\$65 PER PERSON

Choose your combination of meats, sauces & vegetables & watch as our chefs stir fry your dinner creation in front of you.

Meats - Ham, Chicken, Fish, Beef

Vegetables - Bean Sprouts, Cabbage, Bok Choy, Onion, Carrot, Green Beans Accompaniments - Noodles, Rice, Egg

Sauces - Oyster, Soy, Hoisin, Black Bean, Garlic, Ginger, Chili

Desserts - Chefs selection of desserts, Bread and Butter pudding, Fresh Fruit Salad

Menu Selections may vary slightly due to availability of produce.

WAITUI BBQ GRILL

F\$65 PER PERSON

- Soup - creamy seafood chowder with lemon grass
- Hot Dishes- herb potatoes, corn on the cob, grilled seasonal vegetables, grilled lamb sausages with fried onions, BBQ chicken drumsticks, fish & vegetable kebabs, beef kofta
- Salads - coleslaw, potato salad, pasta salad, tomato salad, fresh tossed salads
- Desserts - lemon cheesecake, pineapple custard pie, chocolate brownies, seasonal fruit

CARVERY BUFFET

F\$85 PER PERSON

- Soup - potato and leek
- Seafood platter - whole prawns, poached half shell mussels in lemon and white wine
- Carving station - Black pepper crusted sirloin with port wine sauce, roast pork with apple cinnamon sauce
- Main dishes - roast vegetables, garlic mashed potatoes, whole baked fish, honey glazed chicken
- Salads - coleslaw, cucumber platter, sliced tomato, beetroot & garlic salad, tossed garden salad, Fijian kokoda
- Dessert- chocolate brownie, profiteroles, fruit flans, tropical fruit.

BEACHSIDE SEAFOOD BBQ

F\$120 PER PERSON

- Seafood chowder
- From the Grill - marinated prawn kebabs, local fish fillet prepared in banana leaves, mixed seafood kebabs
- Seafood platter- half oysters, fresh mussels cooked in creamy garlic & white wine sauce, smoked walu ad Fijian Kokoda fish marinated in lime juice, coconut milk, tomato, onion & a hint of chili
- Sides - Jacket potatoes, Fijian greens in coconut cream
- Salads - Tossed Garden Salad, coleslaw, sliced cucumber & tomato wedges, mixed Thai salad
- Dessert - Chocolate gateaux, assorted tarts & mixed fresh fruit platter

Menu Selections may vary slightly due to availability of produce. Minimum 20 delegates.



CANAPE MENU

F\$35 PER PERSON

*Choose 3 cold Canapés and 4 hot Canapes per person

COLD OPTIONS

- Devilled Eggs dusted with paprika
- Ham, cheese and pineapple skewers
- Gherkins, stuffed olives and cheddar cheeses in a pineapple boat
- Fresh minted pineapple cubes
- Cheese twist sticks and crackers
- Celery, carrot and cucumber sticks with dips
- Fresh fruit balls in a watermelon basket

HOT OPTIONS

- Fish Fingers
- Mini Pizzas
- Banana and Bacon Rolls
- Mini Vegetable curry parcels
- Chicken stay sticks with peanut sauce
- Prawns vol au vent
- Spicy meatballs with tamarind dip



BEVERAGE PACKAGES

PER PERSON

2h
3h
4h

STANDARD

F\$50
F\$60
F\$75

DELUXE

F\$60
F\$70
F\$85

STANDARD

Includes the following:
Fiji Bitter & Fiji Gold (Beer)
Chain of Fire Semillon Sauvignon
Blanc DB Chardonnay
Grandial Brut Sparkling DB Shiraz
Willowglen Cabernet Merlot
Assorted Soft drinks

DELUXE

Includes the following:
Fiji Bitter, Fiji Gold & Vonu (Beer)
Gossips Semillon Sa uvignon
Blanc Geisen Mar lborough
Riesling Queen Adelaide
Gossips Mer lot
Gossips Cabernet Sauvignon
Assorted Soft Drinks



TRANSFERS

It takes only ten minutes to get to Plantation Island Resort by air or 50 minutes by Malolo Cat. Please find below the contact details for the transfer companies which provide services to the island.

1) MALOLO CAT

Malolo cat operates three modern high-speed catamarans, transferring guests four times daily, in comfort, directly between Port Denarau Marina and Malolo Lailai Island. Visit: www.malolocatfiji.com or Email: reservations@malolocat.com

2) PACIFIC ISLAND AIR

Offers helicopter and seaplane transfers to Malolo Lailai and other island. Phone: (679) 672 5644 Visit: www.pacificislandair.com or Email: reservations@pacificislandair.com

3) WATER TAXI/FAST BOAT

- a) Seafiji - Provides 24 hour water taxis to the Island
Phone: (679) 675 0611 - after hrs: (679) 672 5961 Mobile: 7080606/7080608
Visit: www.seafiji.net or Email: seafijires@connect.com.fj

- b) Mamanuca Express
Phone: (679) 6750151 | m: (679) 7770021 Email: res@mamanucaexpress.com
Visit: www.mamanucaexpress.com





CONTACT INFORMATION

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(+679) 673 4777

FOLLOW US

www.plantationisland.com



All prices include 25% Fiji Government Taxes (9% VAT, 6% STT and 10% ECAL)

