



THE EXECUTIVE PACKAGE

Minimum 10 persons



MEETING ROOM PROVISIONS

Stationery – notepad, pen and eraser

Assorted mints

Two 1- Litre mineral water bottles per person per day

Flip chart stand, paper and markers pens

Projection screen and laser pointer

Dedicated event manager and assistant

INCLUDES

Free Internet*

Free LCD projector

P.A. System

Room rental

Extra requirements will be charged additionally.

Internet complimentary within the existing bandwidth. Requirements beyond this can be arranged at an additional cost.

ICE BREAKER

Freshly baked Danish pastries, muffins and croissants

Skewered fresh fruit with a lime yoghurt dip

Mini bircher muesli

The 'Daily Squeeze' fresh fruits and vegetable juice bar

Freshly brewed Kenyan coffee

Sankara signature leaf teas and tisanes

MID-MORNING

Crunchy nut, chocolate and spice-flavoured, homemade cookies

Palmer House chocolate, walnut brownies, with a vanilla and forest berry sauce and freshly whipped cream

Sandwich wraps filled with freshly marinated vegetables, cheese, meat and spreads

Daily fresh cut market fruits

The 'Daily Squeeze' fresh fruits and vegetable juice bar

North Italian-style Espresso bar

Sankara signature leaf teas and tisanes

LUNCH

Choice of venues

Inclusive of one soft drink

AFTERNOON

Classic Quiche Lorraine with bacon and Emmental cheese

Honey, coco and ginger scones with Chantilly cream and preserves

Smoothies and vitality fruit and vegetable shooters

American style Espresso bar

Sankara signature leaf teas and tisanes



THEMED BUFFET BREAKFAST

(Minimum 25 Persons)



THE LOCAL MARKET

- Chilli, beef and corn soup
- Farm fresh vegetable soup
- Greek salad with eggs, oregano, feta, and lemon oil
- Spinach salad with pancetta, toasted mushrooms and herb dressing
- Sweet chilli, barbequed snapper on a bed of warm Asian-style vegetables
- Grilled chicken, roasted potatoes and onion, sweet and sour orange dressing
- Mixed greens and vegetable bar
- Daily fresh cut market fruits
- New York cheesecake
- North Italian style Espresso bar
- Sankara signature leaf teas and tisanes



ARTISAN SET MENUS

(Minimum 10 Persons)



ARTISAN 1

Napoleon of tomato and mozzarella on a bed of eggplant caponata with pesto and balsamic dressing

Baked chicken breast with ham and Swiss cheese on a bed of roasted vegetables

Mascarpone mousse, fresh fruit and granadilla sorbet with almond tuile



ARTISAN 2

Beef Carpaccio with shaved parmesan, mushrooms and olives in Dijon cream

Red snapper with a pepper-pesto crust on a bed of spinach tagliatelle

Apple and cinnamon tart with vanilla ice cream



MUHIBBAH SET MENUS

(Minimum 10 Persons)

MUHIBBAH 1

Crispy, fried vegetable spring roll
Singapore, stir fried, black pepper beef
Broccoli with garlic and oyster sauce
Jasmine rice
Banana beignet with mango syrup and vanilla ice cream
Fresh lemongrass and pineapple juice
A selection of iced and hot green teas



MUHIBBAH 2

Spicy, lemongrass fish cake with sweet chilli sauce
Sweet and sour chicken with pineapple and capsicum
Jasmine rice
Fried ice cream with oriental fruits
Fresh lemongrass and pineapple juice
A selection of iced and hot green teas

FINGER LUNCH MENUS

(Minimum 10 Persons)

THE NEW YORKER

Caesar salad
With crispy iceberg lettuce, bacon, garlic croutons, freshly shaved parmesan and Caesar dressing
Classic New York style bagels
Smoked salmon, cream cheese and chives, goat cheese, roasted vegetables and pesto, roasted lamb, hummus, cucumber, tomato and chilli relish, bacon guacamole cheddar and red onion, cajun chicken, jalapeno, cheddar, red onion
Daily fresh cut market fruits
Bitter sweet chocolate tart
New York cheesecake
American style Espresso bar
Sankara signature leaf teas and tisanes

DINNER SET MENUS



3 - Course – Set 1

Salmon and tuna ceviche with lime and orange
Clay pot baked veal knuckles,
vegetable rémoulade and lemon zest
Mango pudding with pickled ginger ice cream



4 - Course – Set 2

Duck Carpaccio with an apple,
mustard and balsamic reduction
Beetroot risotto with a roasted mushroom
stuffed cabbage roll
Moroccan lamb shank with couscous
Chocolate and coconut pot

5 - COURSE "OCEAN"

Iced gazpacho of shrimp, coriander and chilli
Salmon and tuna ceviche with lime and orange
Warm squid and chermuola salad with crisp
fennel
Selected grilled seafood, coastal sauces
and condiments
Double chocolate mousse and East African
fruits

THE COCKTAIL



CHILLED

- Seafood ceviche with citrus coriander and chilli (s)
- Avocado chicken and cheddar wraps (v)
- Spicy beef with shaved parmesan (m/h)
- Tomato and mozzarella with pesto (v)
- Herbed crepe with smoked salmon (s)

FROM THE STOVE

- Chicken wings with soya sauce and honey
- Samosas with refreshing relishes and chutneys
- Crispy prawn tempura with fresh ginger dip (s)
- Balinese fish satay with lime chilli dip (s)
- Oven baked, mini pizza



- (A) contains Alcohol
- (P) contains Pork
- (N) contains Nuts
- (V) – Vegetarian, S – Seafood,
- m/h – Mild Hot, e/h – Extremely Hot

EAST MEETS WEST

CHILLED

- Roasted beef salad with baked vegetables
- Spicy chicken salad with glass noodles
- Tofu with sprouts and soya (v)
- Assorted grissini sticks
- Herbed crêpes with smoked sailfish (s)

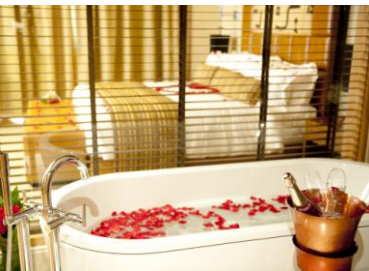
TEPANYAKI TABLE

- Shrimps, red snapper, tilapia, squid and sea bass (s)
- Selection of Japanese sauces
- Fried vegetables wantons
- Chicken spring rolls

PATISSIER CHOICE

- Coconut tapioca pudding with spiced mango
- Orange blossom rice pudding
- Lemongrass crème brulee
- Double chocolate financier
- Seasonal fruit skewers

SANKARA WEDDING PACKAGE



At Sankara Nairobi, we strive to make your wedding a reflection of your love, to showcase the uniqueness of your relationship. Our selection of Sankara wedding packages allows you to choose just the right combination to suit your tastes, whether you prefer an evening sit-down dinner, a casual luncheon or an afternoon of cocktails and hors d'oeuvres. Each menu can also be adapted to meet ethnic or dietary preferences.

Each of our wedding packages includes the following amenities:

- ◇ A two-tiered wedding cake, created in your choice of flavour and design
- ◇ Sparkling wine toast to share with your guests
- ◇ A designer flower arrangement for the bride and groom
- ◇ Luxury in-room amenity upon arrival, setting the scene for the impending event
- ◇ A complimentary room, for the bride and groom on your wedding night, with a bottle of chilled Champagne
- ◇ In-Room breakfast, customised for the bride and groom the following morning
- ◇ One-way limousine transportation to the international airport for the bride and groom
- ◇ Experienced on-site wedding and event planners, to assist you in everything from initial planning stages through to the bridal luncheon, rehearsal dinner, ceremony and reception, until the final farewell
- ◇ Valet parking, to eliminate parking hassles with reduced rates for your guests
- ◇ On-site amenities including a state-of-the-art gym and spa, outdoor heated pool and sundeck, concierge and restaurants
- ◇ Preferential rates on accommodation, to welcome your friends and family from out of town
- ◇ 15% Discount at Angsana spa

Minimum 50 pax