



FOUR SEASONS
RESORT
BORA BORA



CULINARY EXPERIENCES >





DINNER

GROUPS

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Sunset Motu & Exclusive Dinner

Private Villa Soiree

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 location

Club car pickup from your room followed by a canoe ride to the Motu

Romantic lighting and flower centrepiece

A bottle of champagne for two

Three-course dinner crafted by Executive Chef

PRICE FOR 2 PEOPLE: 121,000 XPF
COST PER ADDITIONAL PERSON: 52,550 XPF
(Available for up to 4 people)

Suggested Enhancements:

Fire dance and drum show for an exciting local touch
FROM 80,000 XPF

One-hour photo shoot to keep memories of this magical night **74,000 XPF**

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

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

Wine pairing on request

Learn about our Exclusive Beach Dinner >





EXCLUSIVE DINNER

Dine 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

COST PER ADDITIONAL PERSON: 52,550 XPF

Suggested Enhancements:

Fully decorated two-legged canopy to customize your experience

FROM 98,000 XPF

Flower crown **5,000 XPF** and flower lei **3,500 XPF** for a local touch

Private ukulele player and singer for a most romantic atmosphere

25,000 XPF

Traditional Polynesian Show

100,000 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 VILLA SOIREE

Experience our most exclusive setting for your private dinner, set on the white sand, and overlooking the turquoise lagoon and Mount Otemanu. The warm glow of string lights reflects the stars above, while your private chef and server attend to every detail of your magical evening.

THIS PACKAGE INCLUDES:

- Bottle of Deutz Champagne
- Pool tray with canapes (6) pieces per person and fresh fruit
- (1) Lei Crown and (1) Flower Crown
- Family-style BBQ dinner
- Bottled water and soft drinks
- Select red and white wine
- (2) shots of rum arrange
- Assorted coffees and teas
- Acoustic guitar player/singer (3 hours)
- Lighting and floral centerpiece
- Private chef and private server

PRICE FOR PRIVATE SOIREE IN A PREMIUM BEACHFRONT VILLA ESTATE FOR TWO: 370,000 XPF

PRICE FOR PRIVATE SOIREE IN A THE PRESIDENTIAL BEACHFRONT VILLA ESTATE FOR TWO: 520,000 XPF

ADDITIONAL GUESTS: 80,000 XPF EACH

Suggested Enhancements:

- Wine Tasting
- Cocktail Making



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Sunset Motu & Exclusive Dinner

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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

COST PER ADDITIONAL PERSON: 47,750 XPF

Suggested Enhancements:

Fire dance and drum show to enlighten your dinner
FROM 80,000 XPF



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



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Sunset Motu & Exclusive Dinner

Private Villa Soiree

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PRIVATE TAHITIAN NIGHT DINNER MENU

CHILLED

LENTIL SALAD

Green Lentils, Sweet Potatoes,
Smoked Raiatea Fish,
Mustard-Tarragon Vinaigrette

POLYNESIAN SALAD

Romaine, Carrots, Pineapple,
Coconut Brunoise, Cherry
Tomatoes, Dried Coconut,
Coconut-Lemon Vinaigrette

SWORDFISH MARINATED IN COCONUT MILK AND LIME

COCONUT BREAD

WARM

CHICKEN SUPREME

Curry, Coconut Milk,
Roasted Fe'i Bananas

MAHI MAHI

Ginger, Carrots,
Sautéed with Spices

BLUEFIN TUNA

TAHITIAN FRIED RICE

DESSERTS

VANILLA PANNA COTTA Exotic Coulis

POE BANANAS AND COCONUT MILK

FIRI FIRI Coconut Chocolate Sauce





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Sunset Motu & Exclusive Dinner

Private Villa Soiree

Private Tahitian Night

BBQ Dinner



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
COST PER ADDITIONAL PERSON: 41,500 XPF

Suggested Enhancements:

Fire dance and drum show to enlighten your dinner
FROM 80,000 XPF

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

QUINOA SALAD
Pineapple, Goji Berry

TOMATO SALAD
Mango, Avocado, Jalapeños

BLUEFIN TUNA POKE
Ginger Marinade

BASKET OF RAW VEGETABLES
Russian Sauce

GRILL

NEW YORK STRIP STEAK

CHICKEN SUPREME
Marinated in Spices

GRILLED MAHI MAHI
Provençal Herbs, Lemon

PATATAS BRAVAS
Huancaína Sauce, Chipotle

GRILLED CORN
Cajun Spices

DESSERTS

EXOTIC CHEESECAKE

HOMEMADE BOUNTY CAKE

LEMON MERINGUE PIE





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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 canapés per person

Server (2 hours)

Playlist music

PRICE FOR 4 PEOPLE: 114,000 XPF

COST PER ADDITIONAL PERSON: 26,000 XPF

Suggested Enhancements:

Ukulele – Duo (1 hour)

45,000 XPF

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

[View Canapé Menu >](#)



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Champagne & Canapé

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S'mores on the Beach

Private Chef Experience



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
COST PER ADDITIONAL PERSON: 17,500 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.



DINNER

Champagne & Canapé

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Garden Mixology Class

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S'mores on the Beach

Private Chef Experience



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
COST PER ADDITIONAL PERSON: 17,000 XPF
(Available up to 6 people)



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Champagne & Canapé

Cooking Class

Garden Mixology Class

S'mores on the Beach

Private Chef Experience

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
COST PER ADDITIONAL PERSON: 10,200 XPF

Suggested Enhancements:

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

Enhance beverage offerings with dessert cocktails

Fire Dance & Drum Show
80,000 XPF





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Champagne & Canapé

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Garden Mixology Class

S'mores on the Beach

Private Chef Experience

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 700,000 XPF

PHOTOGRAPHER

One-hour photo shoot *(50 pictures)*

74,000 XPF

Two-hour photo shoot *(100 pictures)*

120,000 XPF

Three-hour photo shoot *(150 pictures)*

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. Any cancellation within 15 days prior to the event results in a charge of 30% of the total amount.

**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.

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