



BUFFET MENU I

SALADS

Mango & Cucumber Salad
Beetroot & Apple salad
Greek Salad

SALAD BAR

Mixed leaves, tomatoes, sweet peppers, feta cheese,
onions, cucumber & lemon wedges

DRESSING & CONDIMENTS

Homestyle vinaigrette, thousand island dressing &
homemade chilli

SOUP

Roasted pumpkin & coconut soup
served with assorted breadrolls and crostini

HOT SELECTION

Grilled tenderloin mshikaki
Marinated chicken cutlets
Samaki wa kupaka

SAUCES

Pepper sauce, lemon butter sauce & homemade bbq

ACCOMPANIMENTS

Vegetable fried rice
Viazi karai
Roasted seasonal vegetables
Curried coconut peas

DESSERT

Strawberry panna cotta
Double chocolate fudge brownie
Dark & white chocolate mousse
Seasonal fruit Platter

85,000 TZS



BUFFET MENU II

SALADS

Beetroot & pineapple slaw
Tomato & avocado salad
Creamy potato & chive salad

SALAD BAR

Mixed leaves, seasoned tomatoes, sweet peppers, feta cheese,
onions, cucumber, lemon wedges & croutons

DRESSING & CONDIMENTS

Passion vinaigrette, caesar dressing & homemade chilli

SOUP

Creamy of carrot & ginger soup
served with assorted breadrolls & crostini

HOT SELECTION

Grilled pepper steaks
Cajun spiced chicken cutlets
Seafood grill (Calamari steaks & King prawns)

SAUCES

Pepper sauce, lemon butter sauce & homemade bbq

ACCOMPANIMENTS

Fried risi bisi
Herb roasted vegetables
Seasonal market vegetables
Creamy cashew mchicha
Samaki wa kupaka

DESSERT

Strawberry custard
Chocolate mousse cake
Dark & White Chocolate Mousse
Marinated Fruit skewers
Pinna colada slices

100,000 TZS



BUFFET MENU III

SALADS

Mango & cucumber salad
Thai-style beef salad
Tomato salad with avocado
Greek salad

SALAD BAR

Mixed leaves, tomatoes, sweet peppers, feta cheese,
seasoned onions, cucumber & lemon wedges

DRESSING & CONDIMENTS

Passion fruit vinaigrette, homestyle vinaigrette,
thousand island dressing & homemade chilli

SOUP

Cream of roasted tomato soup or mtori
served with assorted breadrolls and crostini

LIVE GRILL

Grilled Beef Minute Steaks
Marinated Chicken Cutlets
Grilled Jumbo Prawns with Herb butter
Grilled Calamari

SAUCES

Pepper sauce, lemon butter sauce & homemade bbq

HOT SELECTION

Curried Seafood | Vegetable biryani
Coconut rice | Fried mzuzu
Viazi karai | Seasonal market vegetables

DESSERT

Strawberry Panna Cotta
Mango Cheesecake
Pineapple crumble
Double Chocolate Brownie
Chocolate Mousse
Marinated Fruit skewers

120,000 TZS



SET MENU I

AMOUSE BOUCHE

Chicken Tikka Salad

Chili Mango dressing | Julienne of Summer vegetables | Parmesan cream |
Shoestring potatoes & Micro herbs

SOUP

Roasted Tomato Soup

Cheddar and parmesan chapatti | Garlic chips | Fried Basil | Milk Foam

FISH COURSE

Swahili Lobster Thermidor

Homemade focaccia | Confit garlic | Cherry tomato & basil | Tapenade
with a micro salad herb Salad

MAIN COURSE

Chicken Ballotine

Mashed potato | Roasted pumpkin velouté | Roasted market vegetables

DESSERT

Chai Panna cotta

Homemade butterscotch | Strawberry sauce | Vanilla Ice cream

160,000 TZS



SET MENU II

AMOUSE BOUCHE

Watermelon with Avo

Cashew oney emulsion | Toasted sesame | Rocket | Fresh mint

SOUP

Creamy Seafood Bisque

Seared prawn | Garlic bread | Roasted cherry tomato

FISH COURSE

Butter Poached Prawn

Crispy fried sesame rice | Passion fruit bearnaise | Herb salad

MAIN COURSE

Seared Sirloin Steak

Gratin potato | Carrot & ginger purée | stir-fried summer vegetables | Mushroom

DESSERT

Chocolate Lava cake

Vanilla ice cream | Dehydrated berries | Salted caramel

140,000 TZS



SET MENU III

AMOUSE BOUCHE

Crispy Fried Swahili Prawn

Roasted tomato sauce | Crispy chapatti crostini | Herb garnish

SOUP

Cream of roasted squash

Herb oil | Foam | Fried basil | Toasted seeds

APPETISER

Crispy fried snapper croquette

Island tartare sauce | Mango salsa | Micro herb salad

MAIN COURSE

Grilled Beef Tenderloin

Parmesan & herb pomme purée | Potato crisps | Fried sprouts
Buttered garden peas | Jus

DESSERT

Double chocolate mousse

Seasonal berries | Peanut brittle | Vanilla ice cream

120,000 TZS



TERMS AND CONDITIONS

The Terms and Conditions of this Agreement between you and the restaurant are intended to clarify and communicate the commitments between the two parties to ensure the result of your event is to your expectation.

1. CONFIRMATION & DEPOSIT:

A booking is termed provisional until the signed copy of this Agreement is received and/or the required deposit is paid. The restaurant reserves the right to release the provisionally held dates if this confirmation is not received within a reasonable period. We may request you pay a deposit of 50% of the estimated dollar value of the event when you sign this Agreement.

2. ANTICIPATED REVENUE:

You must confirm in writing, at least 48 hours (two business days) before your event, your final attendance/number of people and event details so that we can set up and prepare. We will subsequently issue you a Proforma Invoice and Event Function Run ("event guarantee"). You will be charged based on the anticipated revenue outlined in the event guarantee. Should these numbers subsequently change, we reserve the right to alter the charge per head or venue charges.

3. CONFIRMATION OF EVENT:

- i. You agree to confirm with us the assigned function space before printing any materials listing specific meetings or function locations.
- ii. Please contact the restaurant at least one week before your event to review and confirm the details for your event including menus, decorations, entertainment and beverage service.
- iii. Upon review of your event requirements, an Event BEO ("Function Run") will be sent to you to confirm all final arrangements and prices. This Function Run must be signed and returned prior to the event and will serve as a part of this Agreement.
- iv. We cannot guarantee any changes made to the Function Run within 48 hours of the Event (but will do our best to accommodate you). If for any reason the function space reserved is not available for your event, you agree that we may substitute space of appropriate size and comparable quality for your event.
- v. If for any reason the function space reserved is not available for your event, you agree that we may substitute space of appropriate size and comparable quality for your event.

4. CANCELLATION BY YOU:

- i. Any cancellation, postponement or partial cancellation should be advised to us, verbally and must subsequently be confirmed in writing to us.
- ii. In unfortunate circumstances you must cancel or postpone the confirmed booking at any time prior to the scheduled event, you will forfeit the deposit paid.
- iii. Our management will evaluate rescheduling opportunities on a case-by-case basis. Additional damage may be caused by the cancellation of your VENUE contract.

5. CANCELLATION BY US:

We reserve the right to cancel a confirmed booking on the following basis:

- i. If the booking might prejudice the reputation of the restaurant.
- ii. If you are more than 14 days in arrears of previous payments due to the Restaurant.
- iii. If the restaurant becomes aware of any alteration in your Company's financial situation.
- iv. If the Client is in breach of any of the terms of this Agreement.



6. PAYMENT:

- i. Unless you have established credit with us, the final payment is due immediately after the event.
- ii. Relevant governmental authority to ensure compliance with such laws. For the safety of persons and property, no fireworks or incendiary devices may be used outdoors or indoors at the Restaurant our assume full responsibility for the Conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event.
- iii. All payments must be made in US Dollars or Tanzanian Shillings at the preestablished exchange rate established by us.
- v. If payment of all undisputed charges is not received within thirty (30) days after your receipt of the final invoice, a finance charge of 3% per month will accrue on the unpaid, undisputed amount, commencing on the date of receipt of the final invoice.

7.OVERTIME:

You agree to begin your event promptly at the scheduled start time and agree to have your guests, invites and other people vacate the designated event space at the end time indicated on the final Function Run. You further agree to reimburse us for any overtime wage payments or other expenses incurred by us because of overtime.

8.SERVICE CHARGE:

5% of the food and beverage total before taxes will be added to your account as a service charge. This service charge is used to cover discretionary costs of the event. (Not applicable on beach venue)

9.PRICE CHANGES:

There may be increases in prices due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices. Alternatively, we, at our option, may in such event make reasonable substitutions on menus and you agree to accept such substitutions. We reserve the right, upon notice to the Client, amend the rates at any point of time to reflect any changes in the economic environment or any new taxes, duties, labor or service charges, and levies imposed by the Government of Tanzania. (Not applicable to you)

10. SET UP CHARGES:

Should extensively events set-ups or elaborate staging be required, there will be a set-up charge to cover Restaurant costs and additional labor. If additional equipment is required, then you agree to pay for the cost of renting this additional equipment. You agree to indemnify us for any damage caused to any Restaurant property because of drayage related to your event, whether caused by you, your agents, employees, contractors, or agents.

OUTSIDE FOOD AND BEVERAGE:

No outside food or beverage is allowed. We will not be held liable for any outside food or beverage products brought in for consumption by your guests. Sponsored food and beverage must require our approval. Service fees will apply to any outside food or beverage served in our function space regardless of whether restaurant labor is required.

11. DISPLAYS, DECORATIONS, YOUR PROPERTY:

We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering it. All displays and/or decorations will be subject to our prior written approval, and we reserve the right to contract and charge for Restaurant staff to provide the labor for any installations or removals of such.



12. SECURITY:

If additional security is required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide, at your expense, security personnel supplied by a reputable licensed guard or security agency doing business in the city in which we are located, which agency will be subject to our prior approval. Such security personnel may not carry weapons.

13. CONDUCT

You agree to comply with all applicable local laws including health, safety, and fire codes. You agree to cooperate with the restaurant and any relevant governmental authority to ensure compliance with such laws. For the safety of persons and property, no fireworks or incendiary devices may be used outdoors or indoors at the Hotel. You assume full responsibility for the conduct of all people in attendance at your event and for any damage done to any part of our premises during the time of your event.

14. INDEMNIFICATION:

To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless the restaurant, Bravo Coco Beach Limited, the Owner and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of the Restaurant. You represent and warrant that your activities conducted at the restaurant and in connection with the function shall not infringe the patent, copyright or trademark rights or violate the rights of privacy or publicity of any third party.

15. DELIVERIES:

Arrangements for delivery of packages should be made through the catering office.

16. PROMOTIONAL CONSIDERATIONS:

We have the right to review and approve any advertisements or promotional materials in connection with your function which specifically refers to our brand name or logo.

17. FORCE MAJEURE:

Neither party shall be responsible for failure to perform this contract if circumstances beyond their control, including, but not limited to; acts of God, shortage of commodities or supplies to be furnished by the Restaurant governmental authority, or declared war in Tanzania make it illegal or impossible for the Restaurant to hold the event.

18. JURISDICTION AND GOVERNING LAW:

Legal disputes in relation to the interpretation or use of this Agreement shall be settled before the courts in the city and country where the Restaurant is located and laws of the country where the Restaurant is located shall be the governing law.

19. MISCELLANEOUS:

This Agreement constitutes the entire Agreement between the parties and supersedes all prior agreements or representations, whether oral or written, pertaining to the content hereof and may not be amended except by written document signed by all parties.