



AVALON
GOLF ESTATE

MAURITIUS

EVENTS
Hosted at Avalon Golf Estate
PROPOSAL

Avalon Golf Estate

F&B Packages

2024

Dear Customer,

Thank you for selecting Avalon Golf Estate as a potential venue for your corporate event.

With its beautifully manicured fairways and greens, surrounded by lush indigenous forest, our contemporary Country Club is superbly designed to cater to everyone's needs.

The clubhouse includes a Golfers Bar, the Magic Spoon restaurant, a Pro Shop and a multi-purpose conference room. Outdoor amenities include a swimming pool with a spacious deck and comfortable sun loungers, tennis courts, football pitch, beach volleyball court, pétanque and a children's playground.

Sophisticated with stylish simplicity, this modern venue offers first class facilities and catering for up to 300 guests for a sitdown celebration.

Our team of events coordinators will ensure that every detail is seen to and nothing is overlooked when planning and delivering your corporate function.

We look forward to welcoming you and your guests to Avalon and making it a truly memorable one.

With kind regards,

The Avalon Golf Estate





The Magic Spoon venue at the Country Club is situated on the ground floor and overlooks the 18th green, with spectacular views of the Southern Sea in the distance.

This sophisticated area coupled with stylish simplicity can seat up to 250 people inside and more guests can be accommodated on the outside pool deck to increase numbers. The set-up of a Marquee on the pool deck can be arranged at an additional cost.



Magic Spoon Restaurant



Magic Spoon Bar

Included in **THE CORPORATE PACKAGE**

Standard banqueting style set-up including;

- Seating for up to 250 guests
- Seating for up to 150 guests on the pool deck under a marquee
- Square 4-seater tables (these can be pushed together to seat 6, 8, 10, 12 & larger groups)
- 200 banquet chairs & 150 white plastic chairs
- Stainless steel polished cutlery
- Plain white crockery
- Red wine, white wine and water glass per person
- Salt & pepper cruet per table
- White linen napkins
- 10 x Cocktail tables
- 3 x umbrellas
- 2 x lounge sets (2 couches, 4 singular chairs and 2 small tables)

Should anything else be required, we are able to arrange items such as flowers, décor, entertainment, dance floor, etc. at an additional charge. Please specify your requirements and we will gladly assist with a quotation.



THE VENUE

The venue is available for breakfast and lunch during the normal operating hours.

For evening functions, a venue hire fee of **Rs 30,000** will be charged for use of the Magic Spoon restaurant venue as from 18.30 until 23h00 the evening.

Cut off time for music is 23h00. We ask that you please inform your DJ/Entertainment of this stipulation.

Avalon generally applies an exclusivity fee of **Rs 50,000** for the exclusive use of the Magic Spoon restaurant for a day function during weekends (Saturday and Sunday). However, this fee is subject for review depending on the food and beverage package taken and the number of guests confirmed.

RENTAL OF MARQUEE

For any event requiring the set-up of a Marquee on our pool deck, a rental fee of **Rs 50,000** will be charged for a 8m x 8m & 10m x 30m marquee. Set up requiring additional marquee will be at an additional cost.

DÉCOR

Avalon can supply up to 20 par led (ambient lighting) at an additional cost of **MUR 575 (vat incl)** per unit. The venue does not include any room/table décor or a dance floor.

TABLE PLAN

An easel at the entrance of the restaurant will be provided for the table plan, which is to be supplied 24 hours prior to the function.

TABLE SET-UP, MENUS AND NAME CARDS

The rental fee for white tablecloth is at **Rs 250** per table, seating 10 pax. The set-up of longer tables will require more tablecloths. The exact rental cost will be communicated to you prior set-up.

Table menus and name cards can be printed at a cost of **Rs 50.00** per menu and **Rs 15.00** per guest name card. This will be printed on the standard Avalon stationery.

MENU SELECTION

We offer a variety of standard menu options to accommodate all taste buds, however we are flexible to your individual needs and budget. Please see thereafter the menu options as from Page 9.

SUPPLIERS

Should anything else be required, we are able to arrange items such as flowers, décor, entertainment, dance floor, etc. at an additional charge. Please specify your requirements and we will gladly assist with a quotation.

BEVERAGES & PACKAGE OPTIONS

The standard bar set-up is included in the corporate package. We can arrange for a full open bar, limited bar or a cash bar. A standard range of beers, soft drinks and spirits is available. Should you have special requirements, we can arrange for your favourite brands, however the quantities will need to be advised before the event and any leftovers will be charged for accordingly and can be collected by the organizing persons after the function. Alternatively, you may select a beverage package detailed below.

Beverage Packages Available (Open bar until 23h00).

#1 COPPER OPTION – Rs 400 per person

Assorted fruit juice
Selection of soft drinks
Unlimited jugs of filtered water

Upon selection of any beverage package, clients are allowed to bring their bottles of wine, spirit and champagne. A 50% discount off the normal corkage fee will be applicable; you will be charged Rs 150/bottle.

Unfortunately, beer bottles or cans are NOT permitted.

Empty and/or unused bottles of wine, spirit and champagne are to be collected at Avalon no later than 2 days after the Event. Our team cannot take responsibility for the loss of any bottles after that period.

#2 BRONZE OPTION – Rs 600 per person

Assorted fruit juice
Selection of soft drinks
Local Phoenix beer
Unlimited jugs of filtered water





#3 SILVER OPTION – Rs 900 per person

Assorted fruit juice
Selection of soft drinks
Local Phoenix beer
White wine | Culemborg Sauvignon Blanc
Rose wine | Culemborg Blanc de Noir
Red wine | Culemborg Cabernet Sauvignon
Unlimited jugs of filtered water

#4 GOLD OPTION – Rs 1,500 per person

Assorted fruit juice
Selection of soft drinks
Local Phoenix beer
White wine | Culemborg Sauvignon Blanc
Rose wine | Culemborg Blanc de Noir
Red wine | Culemborg Cabernet Sauvignon
Johnnie Walker Red Label Whisky
London Hill Dry Gin Skaya Vodka
Unlimited jugs of filtered water

#5 PLATINUM OPTION – Rs 1,900 per person

Assorted fruit juice
Selection of soft drinks
Local Phoenix beer
White wine | Culemborg Sauvignon Blanc
Rose wine | Culemborg Blanc de Noir
Red wine | Culemborg Cabernet Sauvignon
Johnnie Walker Red Label Whisky
Johnnie Walker Black Label Whisky
London Hill Dry Gin / Gibson's Pink Gin Live
Cocktail - (gin infusé au concombre, citron
vert & romarin)
Skaya Vodka
Tequila
Unlimited jugs of filtered water



Gratuity

Gratuity is not compulsory but greatly appreciated by our staff.

TERMS & CONDITIONS

1. Confirmation & Payment Procedure

- On confirmation of your event and in order to secure your date a 10% deposit of the overall package will be required. Should payment not be received the venue will be available to other interested parties.
- Final confirmation is required 14 days prior to the reservation date, along with final numbers, dietary requirements and any additional equipment requirements.
- Payment can be made via the following methods; bank transfer, cheque or credit card.
- All prices are quoted in Mauritian Rupees and include 15% VAT except where mention has been made that VAT is not included.

2. Payment Procedure

The payment procedure will be as follows:

- i. 10% deposit on the total food & beverage bill
- ii. 30 days (1 month) prior to the event, 60% of the total cost to be settled
- iii. No later than 48 hours prior to the event, 30% of the total cost to be settled
- iv. Should a cancellation occur before 30 days (1 month), 50% of the reservation deposit will be refunded (i.e. 5%), the other 50% is non-refundable.
- v. Any outstanding amounts that may be recorded on the day of the event will be invoiced back to the client for payment no later than 1 week after the event.

3. Cancellation Policy

- Please note that bookings will only be canceled upon receipt of a written cancellation.
- Avalon Golf Estate will not accept verbal cancellations.

4. Final Numbers & Guest List

- The final number of guests must be sent through in writing 5 days prior to your function taking place with us. These are the numbers that will be charged for, unless attendance is greater as detailed above.
- A comprehensive name list must please be faxed or emailed to the Events Team at least 48 hours prior to your event taking place with us, which confirms the names of those attending the function.

5. Menu Selection

- Certain foods are subject to seasonal variation and/or flood or extreme weather conditions that may render all crops unusable. As such, alternatives will be advised prior to your event.
- The only outside foods permitted by Avalon Golf Estate are "Viande à la broche", wedding/ birthday cake. Any other may not be brought onto the premises without the prior written consent from the Avalon Golf Estate Management.
- Should your actual guest numbers fall below the confirmed numbers, you will be charged for the guest totals as confirmed above in Point 4.

6. Beverages

- Corkage is charged at Rs 300 (incl. vat) per bottle that is opened, this applies to wine, spirits and champagne.
- Should you wish to provide your own wine/spirits or champagne/sparkling wine this will need to be communicated in writing at least 14 days prior to your function taking place with us.
- Upon selection of one of our non-alcoholic beverage packages, clients are allowed to bring their

bottles of wine, spirit and champagne. A 50% discount off the normal corkage fee will be applicable; they will be charged Rs 150/bottle.

- Please note that all other beverages i.e. beer, soft drinks, water and fruit juice will need to be purchased directly through Avalon Golf Estate.

7. Venue & Suppliers

- The venue is available between 08h00 to 11h00 and between 15h00 to 18h00 on the day of your function for set-up and to arrange your décor. Events décor set-up is not permitted during Magic Spoon's service hours, which is between 11h00 to 15h00.

- We require a list of all outside service providers at least 48 hours prior to your event taking place as well as their contact details and estimated times of arrival.

- No nails, glue or any other adhesive may be used on any of the wooden structures or walls within the Clubhouse facilities.

- Service providers must please be advised that although we do have certain equipment i.e. ladders, extension cords etc. available on site, these may not be available on the day for them to use. Service providers must ensure that they have made the necessary provisions for any additional equipment that they may need on the day.

- All equipment and other décor items must please be removed from the premises following the day of the function. Avalon Golf Estate does not have sufficient storage facilities for additional items left behind by the organizing party and/or their suppliers.

- Avalon Golf Estate cannot take responsibility for any valuables that are left behind by the organizing party or guests after the function has taken place.

8. Liability for Damage to Property

The client accepts liability for and shall be responsible for any damage caused to any part of Avalon Golf Estate premises by the client and/or any of the client's guests and/or outside service providers and/or whether or not such damage or loss is caused by any act, default, omission or neglect of the client and/or its invitees and/or guests and/or service providers and/or loss shall be paid by the client to Avalon Golf Estate on proper written proof of the damage or loss.

- Damage to, or loss of Property

Any damage to the venue or damage to, or loss of furnishings, utensils and equipment resulting from the use of the venue by the client and/or its invitees must be paid for by the client upon proper written proof by Avalon Golf Estate of the existence and extent of the damage or loss referred to above.

- Repairs

Should repairs be necessary, these must be completed within one day of the end of the event at the cost of the client by contractors appointed by the client, but approved in writing by Avalon Golf Estate. Failure to do so may result in the damage being repaired by Avalon Golf Estate. The cost will be charged to the client. Repairs impacting on the availability of the venue may result in additional charges to the Client.

I, _____ hereby accept
the terms and conditions set out above and by signature hereunder confirm the reservation.

Client Signature: _____

Date _____

OPTION 1 | MUR 1,700 p.p. (incl. vat)

For a minimum of 50 pax



Appetizers / Les Canapés

Seafood wontons / Wantans aux fruits de mer

Vegetables tempura with a sweet chili sauce / Beignet de légumes avec une sauce piquante

Combinations / Les Composés

Vietnamese green papaya salad with prawns / Salade vietnamienne avec papaye verte et crevettes

Tofu and eggplant salad / Salade de tofu et aubergine

Main Courses / Les Plats Principaux

Fish tikka masala / Tikka massala de poisson

Live Wok – Traditional black bean chicken / Poulet blackbean traditionnel

Vegetable ratatouille / Ratatouille de légumes

Dhall Makhani / Dhall Makhani

Creole-style rice / Riz créole

Dessert / Les Desserts

Tapioca pearls with coconut milk / Sagoo au lait de coco

Vanilla crème brûlée / Crème brûlée vanille

Seasonal fruit salad / Salade de fruits de saison

Accompaniments / Les Accompagnements

Fresh / Crudités : Bâtonnet de concombre vert / Chou rouge et « Tchat masala » / Cresson et tomate / Betterave julienne

Condiments : Croutons à l'ail / Moutarde en pate / Rondelle d'oignon confit / Cornichons / Persil haché / Ciboulette émincé / Oeuf dur hachée / Légumes confits / Tapenade / Moulin à poivre / Piment et citron hachée à l'huile d'olive

Pickles / Confits : Carotte confite au vinaigre et badiane / Ananas confit au vinaigre et piment / Piment Cari au vinaigre / Fruits de saison confit au vinaigre façon traditionnel / Aubergine confite à l'huile de romarin / Chouchou confit à l'huile de thym / Betterave et navet confit à l'huile d'ail.

OPTION 2 | MUR 2,085 p.p. (incl. vat)

For a minimum of 50 pax



Appetizers / Les Canapés

Mini lamb kofta served with raita sauce / Mini kefta d'agneau avec une sauce raita
Seafood wontons / Wantans aux fruits de mer
Vegetables tempura with a sweet chili sauce / Beignet de légumes avec une sauce piquante

Combinations / Les Composés

Chef style chicken bbq salad / Salade du chef au poulet BBQ
Vietnamese green papaya salad with prawns / Salade vietnamienne avec papaye verte et crevettes
Tofu and eggplant salad / Salade de tofu et aubergine

Main Courses / Les Plats Principaux

Fish tikka masala / Tikka massala de poisson
Live Wok – Traditional black bean chicken / Poulet black bean traditionnel
Live Wok - Sautéed vegetables with ginger sauce / Légumes sautés à la sauce gingembre
Vegetable ratatouille / Ratatouille de légumes
Dhall Makhani / Dhall Makhani
Creole-style rice / Riz créole

Dessert / Les Desserts

Tapioca pearls with coconut milk / Sagoo au lait de coco
Coconut and banana panacotta / Panacotta coco et banane
Fruit clafoutis / Clafoutis aux fruits
Vanilla crème brûlée / Crème brûlée vanille
Seasonal fruit salad / Salade de fruits de saison

Accompaniments / Les Accompagnements

Fresh / Crudités : Bâtonnet de concombre vert / Chou rouge et « Tchat masala » / Cresson et tomate / Betterave julienne

Condiments : Croutons à l'ail / Moutarde en pate / Rondelle d'oignon confit / Cornichons / Persil haché / Ciboulette émincé / Oeuf dur hachée / Légumes confits / Tapenade / Moulin à poivre / Piment et citron hachée à l'huile d'olive

Pickles/Confits : Carotte confite au vinaigre et badiane / Ananas confit au vinaigre et piment / Piment Cari au vinaigre / Fruits de saison confit au vinaigre façon traditionnel / Aubergine confite à l'huile de romarin / Chouchou confit à l'huile de thym / Betterave et navet confit à l'huile d'ail

OPTION 3 | MUR 2,525 p.p. (incl. vat)

For a minimum of 50 pax



Appetizers / Les Canapés

Seafood wontons / Wantans poisson

Chicken samossas with coriander sauce / Samoussas de poulet avec une sauce coriandre

Deep fried calamari with thai mayonnaise / Beignet de calamar avec mayonnaise thai

Vegetable spring rolls with thai sauce / Rouleau de printemps avec une sauce thai 

Combinations / Les Composés

Mauritian vegetables salad / Salade végétarienne à la mauricienne 

Chicken panzanella salad / Salade panzanella au poulet

Vindaloo-style salad with seafood, pineapple and cherry tomatoes / Salade à la façon vindaye avec fruits de mer, ananas et tomates cerises

Soup Station / La Soupe

Laksa soup / Soupe Laksa

With warm bread rolls / Avec des petits pains

Main Courses / Les Plats Principaux

Lamb kofta with yoghurt and mint sauce / Kefta d'agneau avec une sauce yaourt et menthe
Grilled fish with saffron and coconut sauce / Filet de poisson grillé avec une sauce au safran et coco

Chicken makhani / Poulet makhani

Live Wok – Chef style chicken pad thai / Pad thai au poulet à la façon du chef

Live Wok - Wok vegetables and mushrooms / Wok aux légumes et champignons au wok 

Sweet potato gratin / Gratin de patate douce 

Rice with fried onions and almonds / Riz aux oignons frits et amandes 

Pasta Live Cooking / Cuisson des Pâtes en Live

Live cooking - Fresh home-made pasta as per guest's preference / Cuisson des pâtes fraîches fait-maison sur place à la demande de l'invité

Pasta : Plain Penne and plain Tagliatelle / Penne nature et Tagliatelle nature

Sauces : Tomato sauce - Sauce tomate / Cream - Crème fraîche / Pesto sauce - Sauce pesto

Condiments : Chicken - Poulet / Chopped onion - Oignon ciselé / Chopped garlic - Ail haché / Diced green pepper - Poivron vert en cube / Black olive - Olive noir / Chopped chilli - Piment haché / Basil leaves - Feuille de basilic

Dessert / Les Desserts

Lemon tart in verinne / Tarte au citron en vérine

Chocolate and coffee shot / Shot de chocolat et café

Pineapple and coconut entremet / Entremet ananas et coco

Apple crumble / Crumble pomme 

Fruit salad with mint leaves and mango coulis / Salade de fruit relevée de feuilles de menthe et coulis de mangue 

 Vegetarian

OPTION 3 | MUR 2,525 p.p. (incl. vat)

For a minimum of 50 pax

Accompaniments / Les Accompagnements

Fresh / Crudités : Tomate en quartier et ciboulette / Choux vert au fenouil / Carotte et sultanas / Bâtonnet de concombre blanc

Condiments : Croutons à l'ail / Moutarde en pate / Rondelle d'oignon confit / Cornichons / Persil haché / Ciboulette émincé / Oeuf dur hachée / Légumes confits / Tapenade / Moulin à poivre / Piment et citron hachée à l'huile d'olive

Sauces : Mayonnaise nature / Mayonnaise curry / Tartare / Sauce cocktail / Huile d'Olive / Vinaigrette nature et moutarde

Pickles / Confits : Carotte confite au vinaigre et badiane / Ananas confit au vinaigre et piment / Piment Cari au vinaigre / Fruits de saison confit au vinaigre façon traditionnel / Aubergine confite à l'huile de romarin / Chouchou confit à l'huile de thym / Betterave et navet confit à l'huile d'ail



OPTION 4 | MUR 3,130 p.p. (incl. vat)

For a minimum of 50 pax



Appetizers / Les Canapés

Chicken wontons / Wantans de poulet

Crispy chicken / Ailerons de poulet braisés à la sauce BBQ

Deep fried calamari with thai mayonnaise / Beignet de calamar avec mayonnaise thai

Curry samossas with coriander chutney / Samoussas au curry avec chatini à la coriandre 

Vegetables tempura with sweet chili sauce / Beignet de légumes avec une sauce piquante 

Combinations / Les Composés

Octopus salad with pickled lemon / Salade d'ourite au citron confit

Chicken salad, corn shoot and caramelized tofu / Salade de poulet, pousse de maïs et tofu caramélisé

Thai salad with green papaya and prawns / Salade thaï avec papaye verte et crevettes

Calamari salad with sweet & sour sauce / Salade de calamar avec une sauce aigre douce

Baby mozzarella and tomato salad / Salade de mozzarella et tomate 

Soup Station / La Soupe

Fish bouillabaisse with rouille and cheese crouton / Bouillabaisse de poisson, rouille et croûton au fromage

Creamy local squash soup / Soupe crémeuse de courge locale 

With warm bread rolls / Avec des petits pains

Main Courses / Les Plats Principaux

Chicken skewers with Teriyaki sauce / Brochette de poulet à la sauce Teriyaki

Seafood gratin / Gratin de fruits de mer

Lamb Roganjosh / Roganjosh d'agneau

Live Wok - Crispy chicken with a ginger sauce / Poulet croustillant en sauce gingembre

Live Wok - Black beans eggplant and tofu / Aubergine et tofu aux black beans

Dauphinois gratin with spinach / Gratin Dauphinois avec épinard 

Fruit-style Belacan fried rice / Riz frit Belacan façon malaysien

Italian Station / Le Coin Italien

3-cheese pizza / Pizza aux 3 fromages 

Chicken BBQ pizza / Pizza au poulet BBQ

Live cooking - Fresh home-made pasta as per guest's preference / Cuisson des pâtes fraîches fait-maison sur place à la demande de l'invité

Pasta : Plain Tagliatelle and spinach Tagliatelle / Tagliatelle nature et Tagliatelle aux épinards

Sauces : **Tomato sauce** - Sauce tomate / **Cream** - Crème fraîche / **Pesto sauce** - Sauce pesto /

Alfredo sauce - Sauce Alfredo

Condiments : **Chicken ham** - Jambon poulet / **Chopped onion** - Oignon ciselé / **Chopped garlic**

- Ail haché / **Diced green pepper** - Poivron vert en cube / **Black olive** - Olive noir / **Chopped chili**

- Piment haché / **Basil leaves** - Feuille de basilic



OPTION 4 | MUR 3,130 p.p. (incl. vat)

For a minimum of 50 pax

Dessert / Les Desserts

Lemon and meringue mini tart / Mini tarte citron meringue
Mini pecan nut brownies / Mini brownies aux noix de pecan
Mini soft custard tarts / Mini puits d'amour
Tropical coconut entremets / Entremet coco des îles
Crème brûlée / Verrine crème brûlée Catalane
Shot of Chocó-orange mousse / Verrine mousse chocó-orange
Seasonal fruit platter / Assiette de fruits de saison

Accompaniments / Les Accompagnements

Fresh / Crudités : Tomate en quartier et ciboulette / Choux vert au fenouil / Carotte et sultanas / Bâtonnet de concombre blanc

Condiments : Croutons à l'ail / Moutarde en pate / Rondelle d'oignon confit / Cornichons / Persil haché / Ciboulette émincé / Oeuf dur hachée / Légumes confits / Tapenade / Moulin à poivre / Piment et citron hachée à l'huile d'olive

Sauces : Mayonnaise nature / Mayonnaise curry / Tartare / Sauce cocktail / Huile d'Olive / Vinaigrette nature et moutarde

Pickles / Confits : Carotte confite au vinaigre et badiane / Ananas confit au vinaigre et piment / Piment Cari au vinaigre / Fruits de saison confit au vinaigre façon traditionnel / Aubergine confite à l'huile de romarin / Chouchou confit à l'huile de thym / Betterave et navet confit à l'huile d'ail



OPTION 5 | MUR 4,835 p.p. (incl. vat)

For a minimum of 50 pax



Appetizers / Les Canapés

Chicken fritter with spicy tomato sauce / Beignet de poulet avec une sauce de tomate pimentée
Chicken wings with teriyaki sauce / Ailerons de poulet à la sauce Teriyaki
Prawn tempura with thai chilli mayonnaise / Crevette tempura avec mayonnaise thai pimentée
Crostini with smoked salmon and dill cream / Crostini au saumon fumé et crème Dill
Grilled vegetable bruschetta / Bruschetta aux légumes grillées 
Veg maki with kikkoman sauce / Maki de légumes avec sauce Kikkoman 

Combinations / Les Composés

Rice salad with garlic mussels / Salade de riz aux moules parfumées à l'ail
Pickled vegetables salad with chicken / Salade de poulet aux légumes confits
Octopus salad with pickled lemon / Salade d'ourite au citron confit
Fish Carpaccio with coconut milk and green lemon / Carpaccio de poisson au lait de coco et citron vert
Grilled vegetables salad with pine nuts / Salade de légumes grillés et pignon de pin 

Soup Station / La Soupe

Crab cappuccino with pastis / Cappuccino de crabe aux pastis
OR / OU
Creamy local squash soup / Velouté de courge local 
With warm bread rolls / Avec des petits pains

Asian Station / Le Coin Asiatique

Live Wok - Three wonders chicken / Poulet aux trois merveilles
Live Wok - Black beans eggplant and tofu / Aubergine et tofu aux black beans
Sautéed beef with tofu / Boeuf sauté au tofu
Surprise rice / Riz 'surprise' 

Grill Station (Yakitori) / Le Coin Grillade (Yakitori)

Fish skewers with a salted fish sauce / Brochette de poisson avec une sauce vierge de poisson salé
Seafood skewers with a butter-passion fruit sauce / Brochette de fruit de mer avec une sauce beurre passion
Dauphinois gratin with spinach / Gratin dauphinois aux épinards

OPTION 5 | MUR 4,835 p.p. (incl. vat)

For a minimum of 50 pax

Indian Station / Le Coin Indien (Tandoor)

Tandoori fish / Poisson tandoori

Lamb Roganjos / Roganjos d'agneau

Condiments : Tamarind chutney - Chutney de tamarin / **Raita** / **Mint leaves and yoghurt chutney** - Chutney de feuille de menthe et yaourt / **Cucumber salsa** - Salsa concombre / **Apple vindaloo** - Vindaye pomme

Italian Station / Le Coin Italien

Chicken tandoori pizza / Pizza au poulet tandoori

Seafood pizza / Pizza aux fruits de mer

Live cooking - Fresh home-made pasta as per guest's preference / Cuisson des pâtes fraîches fait-maison sur place à la demande de l'invité

Pasta : Linguini and calamari ink Tagliatelle / Linguini et Tagliatelle à l'encre de calamar

Sauces : Tomato sauce - Sauce tomate / **Cream** - Crème fraîche / **Pesto sauce** - Sauce pesto / **Carbonara sauce** - Sauce carbonara

Condiments : Chicken - Poulet / **Chopped onion** - Oignon ciselé / **Chopped garlic** - Ail haché / **Diced green pepper** - Poivron vert en cube / **Black olive** - Olive noir / **Chopped chili** - Piment haché / **Basil leaves** - Feuille de basilic

Veg Station / Le Coin Végétarien (Les îles)

Creole-style ratatouille / Ratatouille à la créole 

Lentils fricassee with carrots and cumin / Fricassée de lentilles aux carottes et cumin 

Creole-style rice / Riz créole 

Peanut chutney / Chatini de pistache vert 



OPTION 5 | MUR 4,835 p.p. (incl. vat)

For a minimum of 50 pax



Dessert Station / Le Coin Dessert

Mini cheesecake / Petit cheese-cake

Mini brownies / Mini brownies

Nougat passion entremets / Entremet nougat passion

Shot of lemon & mint / Verrine fraîcheur citron menthe

Shot of Gazpacho / Verrine gaspacho

Fruit salad flavoured with lemongrass / Salade de fruit parfumée à la citronnelle

Chocolate fountain with Marshmallow, Vanilla cookies, 2 fruits, Meringue and Speculoos / Fontaine de chocolat avec marshmallow, cookies vanille, 2 choix de fruits, meringue et spéculoos)

Accompaniments / Les Accompagnements

Fresh / Crudités : Bâtonnet de concombre vert / Chou rouge et « Tchat masala » / Cresson et tomate / Betterave julienne / Roquette sauvage

Condiments : Croutons à l'ail / Moutarde en pate / Rondelle d'oignon confit / Cornichons / Persil haché / Ciboulette émincé / Oeuf dur hachée / Légumes confits / Tapenade / Moulin à poivre / Piment et citron hachée à l'huile d'olive

Sauces : Mayonnaise nature / Mayonnaise curry / Tartare / Sauce cocktail / Huile d'Olive Vinaigrette nature, moutarde, balsamique, de Cidre, de Xérès / Les Vinaigres à la pulpe de framboise ; de Poivron au piment d'Espelette ; de Mangue ; de Citron-Pamplemousse ; de Figue

Pickles/Confits : Carotte confite au vinaigre et badiane / Ananas confit au vinaigre et piment / Piment Cari au vinaigre / Fruits de saison confit au vinaigre façon traditionnel / Aubergine confite à l'huile de romarin / Chouchou confit à l'huile de thym / Betterave et navet confit à l'huile d'ail



THANK YOU



Avalon Golf Estate, Bois Cheri, Mauritius
T: +230 430 5800 - M: +230 5257 5809 - E: events@avalon.mu