



Kempinski
Seychelles Resort

BAIE LAZARE

LET'S MEET IN
PARADISE.



CONFERENCE PACKAGES AT
KEMPINSKI SEYCHELLES RESORT

+248 438 6669

EVENTS.SEYCHELLES@KEMPINSKI.COM

KEMPINSKI.COM/SEYCHELLES

Kempinski

HOTELIERS SINCE 1897



Kempinski Seychelles Resort

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REMARKABLE EVENTS

The Seychelles is not only a luxurious destination for relaxation; it is also the ideal location to host your next corporate getaway, conference, or incentive event. For sizeable venues inspired by island culture, look no further than Kempinski Seychelles Resort.

Conference Packages

	Daily Delegate Rate PRICE PER PERSON PER DAY	Meeting Room Rental 1 Free ENQUIRE ABOUT OUR MEETING VENUES	Projector and Screens TECHNICAL SUPPORT	Complimentary WiFi INTERNET SPEED 700KB	Conference Call Facilities USAGE CHARGED	Morning Coffee Break MENU L'EUROPEAN	Refreshments STILL WATER DURING LUNCH BREAK MENU DU JARDIN	Three Course Lunch MENU DU JARDIN	Afternoon Coffee Break MENU L'EUROPEAN
Half Day Package MAXIMUM FOUR HOURS	EUR 60	✓	✓	✓	✓*	✓	✓		
Full Day Package MAXIMUM SEVEN HOURS	EUR 80	✓	✓	✓	✓	✓	✓	✓	✓
ADDITIONAL INFORMATION	Offered package rates apply for a minimum of 10 persons. Should the number of participants be reduced, the offered DDR is to be adapted.								
RATE INFORMATION	Prices are per person and are non-commissionable - 15% VAT and 10% service charge included.								

*Half Day conference packages are inclusive of one L'European coffee break, which can be served in the morning or in the afternoon, as per your request. Alternative inclusive menus available on request.

Conference Venues

	BANQUET	COCKTAIL	IMPERIAL	THEATRE	CLASS ROOM	U-SHAPE	CABARET
Salon Quincy Ballroom GROUND FLOOR	180	250	80	200	120	50	120
Cinnamon Meeting Room FIRST FLOOR	-	-	20	20	16	-	-
Lemongrass Meeting Room FIRST FLOOR	-	-	10	12	10	12	-
Tidal Lounge FIRST FLOOR	40	60	20	60	40	30	50
Main Beach OUTDOOR VENUE	250	350	-	-	-	-	-

For booking and enquiries, kindly contact our events team at events.seychelles@kempinski.com or +248 438 6669. Valid until 31 October 2019.



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COFFEE BREAKS

“Coffee is... like gold, it brings to every person the feeling of luxury and nobility”

– Sheik-Abd-al-Kadir, In Praise of Coffee (1587)

Half Day conference packages are inclusive of one L'European coffee break (served in the morning or afternoon) or two L'European coffee breaks for the Full Day package. However, we invite you to book additional coffee breaks, or to select an alternate menu, from our selection of premium coffee break menus:

MORNING COFFEE BREAKS (ADDITIONAL)	
L' European Inclusive in conference package, EUR 10 - without package	BEVERAGES: Freshly brewed coffee or breakfast teas and infusions, selection of fruit juices. SNACKS: Home-made Danish pastries, pain au chocolate brioche, mini baguette, fruit basket, selection of jams, marmalade and honey.
Le Kempinski EUR 5 - supplement per person, EUR 15 - without package	BEVERAGES: Freshly brewed coffee or breakfast teas and infusions, selection of fruit juices. SNACKS: Home-made Danish pastries, pain au chocolate-brioche, freshly baked muffins and sliced cake, tropical fresh fruit platter, selection of jams, marmalade and honey.
Le Dietetique EUR 10 - supplement per person, EUR 20 - without package	BEVERAGES: Freshly brewed filter coffee or breakfast teas and infusions, with soy milk or skimmed milk, fresh coconut water, chef's smoothie of the day. SNACKS: tropical fresh fruit salad with honey, fresh fruit muesli, home-made granola, fruit and plain yoghurt.
AFTERNOON COFFEE BREAKS (ADDITIONAL)	
L' European Inclusive in conference package, EUR 10 - without package	BEVERAGES: Iced coffee or tea, freshly brewed coffee or breakfast teas and infusions, fruit juices. SNACKS: Raisin and plain scones with a selection of jams, marmalade and honey, clotted cream, chef's selection of snack sized sandwiches.
Le Kempinski EUR 5 - supplement per person, EUR 15 - without package	BEVERAGES: Iced coffee or tea, freshly brewed coffee or breakfast teas and infusions, fruit juices. SNACKS: Poached tropical fruit or root vegetables, 70% chocolate brownies, home-made cookies, raisin and plain scones with a selection of jams, marmalade, honey and clotted cream, spiced potato beignet and vegetable samosa with condiments.
Le Dietetique EUR 10 - supplement per person, EUR 20 - without package	BEVERAGES: Freshly brewed coffee or breakfast teas and infusions, with soy milk or skimmed milk, salted or honey lassi, freshly pressed vegetable and fruit juices. SNACKS: Vegetable crudités with yoghurt dip, tropical fresh fruit skewer, smoked salmon on rye bread and rye pancake with honey.
ADDITIONAL INFORMATION	Offered package rates apply for a minimum of 10 persons. Should the number of participants be reduced, the offered DDR is to be adapted.
RATE INFORMATION	Prices are per person and are non-commissionable. 15% VAT and 10% service charge are included.

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BAIE LAZARE

LUNCH BREAKS

A passion for food and produce is an earmark of the Kempinski brand, and our search for quality, authenticity and flavourful ingredients is never-ending. We take great pride in the premium dining options available at Kempinski Seychelles Resort and are confident your delegates will enjoy them too.

Our conference packages are inclusive a sumptuous three-course, set-menu lunch break. Create your group's own distinct menu by selecting one starter, one main course and once dessert from the "Menu du Jardin" below. If this selection is not to your tastes, please feel free to make your selection from one of our other menus (see overleaf) at a supplementary charge. Kindly note that we provide one menu for the entire group and requests are not taken on an individual basis**.


MENU DU JARDIN




CHOICE OF STARTER	CHOICE OF MAIN COURSE	CHOICE OF DESSERT
<p>Gazpacho Soup, Fish Panzanella Salad poached fish tossed with Tuscan tomato and bread, Classical Caesar Salad romaine lettuce, anchovies, croutons, shaved parmesan and Caesar dressing, Greek Farmer Salad cucumber, tomatoes, romaine lettuce, bell peppers, feta cheese, black olives, Tomato Mozzarella Salad.</p>	<p>Grilled Chicken Breast with rosemary jus spring onion mash potato and ratatouille vegetable, Beef Medallions with mushroom jus, potato au gratin and asparagus, Grilled Local Job Fish with lemon and sage butter sauce, potato and vegetable confit, Carnaroli Risotto, with green peas, three year old Parmigiano-Reggiano, Chicken, Spinach and Mushroom Alfredo Lasagna.</p>	<p>Vanilla Pannacotta, Fruit Trifle, Crème Brulee, Passion Fruit Mousse, Hot Brownie with vanilla ice cream.</p>
<p>ADDITIONAL INFORMATION</p>	<p>Offered package rates apply for a minimum of 10 persons. Should the number of participants be reduced, the offered DDR is to be adapted.</p>	
<p>RATE INFORMATION</p>	<p>EUR 40 per person w/o package (non-commissionable). 15% VAT and 10% service charge are included.</p>	

**Menu alterations can be made for delegates with food allergies and special dietary requirements. Please inform us of these one week in advance. Kindly note that beverages are not included with the set menu and will be charged separately. For bookings and enquiries, kindly contact our events team at events.seychelles@kempinski.com or +248 438 6669. Valid until 31 October 2019.


MENU CLASSIQUE

	CHOICE OF STARTER	CHOICE OF MAIN COURSE	CHOICE OF DESSERT
	<p>Gnocchi Alla Sorrentina with basil, three year old Parmigiano-Reggiano,</p> <p>Roasted Maple Syrup Tofu with nori, shitake and sesame soya sauce,</p> <p>Tropical Fruit and Vegetable Salad with citrus jelly, vanilla vinaigrette and lime.</p>	<p>Butter Poached Lobster with vegetable fricassee, and citrus sauce,</p> <p>Mulwarra Lamb Rack with mashed potato, green beans and minted lamb gravy,</p> <p>Grilled Lobster with Saffron Risotto, with asparagus and lemon butter sauce.</p>	<p>Apple Tarte Tatin with Tahiti vanilla ice cream,</p> <p>Chocolate Dome with coconut crème légère and coconut ice cream,</p> <p>Peach Melba poached peach, vanilla ice cream, roasted almond flakes, whipping cream and strawberry coulis.</p>
SUPPLEMENT PRICE PER PERSON: EUR 45 PRICE WITHOUT PACKAGE: EUR 85			


LE MENU DE L'OcéAN INDIEN

	CHOICE OF STARTER	CHOICE OF MAIN COURSE	CHOICE OF DESSERT
	<p>Ceviche of Smoked King Fish with lime-coriander and Asian vinaigrette,</p> <p>Salade de Mare warm marinated prawns, mussels, scallops, squid and fish tossed with seasonal greens leaves,</p> <p>Classical Caesar Salad with grilled prawns.</p>	<p>Pan Roasted Scallops cauliflower, candied walnuts, truffle scented dressing,</p> <p>Steamed Red Snapper prawns, spring vegetables, artichoke barigoule with emulsion of lime,</p> <p>Sumac Spiced Capitaine Blanc smoked aubergine, tomato with sauce vierge, pine nuts, okra and green tea oil.</p>	<p>Takamaka Panna Cotta with passion fruit sauce,</p> <p>Lemon Merengue Tarte with strawberry ice cream,</p> <p>Vanilla Crème Mouseline with poached pears and raspberry jelly.</p>
SUPPLEMENT PRICE PER PERSON: EUR 10 PRICE WITHOUT PACKAGE: EUR 60			

LE MENU DE LA TERRE

	CHOICE OF STARTER	CHOICE OF MAIN COURSE	CHOICE OF DESSERT
	<p>Balinese Chicken Roll with rice paper, mint, ginger, spicy Asian sauce,</p> <p>Spicy Thai Beef Salad with tomatoes, mixed greens, mint leaves, cilantro and lime,</p> <p>Poached Chicken Breast Salad with Blue Cheese Dressing with veal bacon, mixed greens, soft boiled eggs, avocado, tomatoes</p>	<p>Grilled Fillet of Beef with potato puree, root vegetables and red wine sauce,</p> <p>Grilled Corn- Fed Chicken Breast with Puy lentil, roasted fig and cranberry sauce,</p> <p>Grilled Beef Tenderloin with red bean potato puree, artichoke, pepper and pommery mustard jus.</p>	<p>Chocolate Pave with rich dark chocolate ice cream,</p> <p>Baked Cheese Cake with red berries compote and caramel ice cream,</p> <p>Iced profiterole with warm chocolate sauce.</p>
SUPPLEMENT PRICE PER PERSON: EUR 30 PRICE WITHOUT PACKAGE: EUR 75			

VEGETARIAN MENU

	CHOICE OF STARTER	CHOICE OF MAIN COURSE	CHOICE OF DESSERT
	<p>Tropical Fruit and Vegetable Salad with citrus jelly, vanilla vinaigrette and lime,</p> <p>Ruccola and Cherry Tomatoes Salad with balsamic vinaigrette,</p> <p>Chef's Salad romaine lettuce topped with traditional Caesar dressing, garlic croutons and grated parmesan</p>	<p>Saffron and Mushroom Risotto,</p> <p>Grilled Green Asparagus with Teriyaki sauce and sweet potato purée,</p> <p>Asparagus, Aubergine and Zucchini Caponata.</p>	<p>Mango Vacherin,</p> <p>Cheese Cake with orange ragout,</p> <p>Pearl of Japan in coconut milk.</p>
PRICE WITHOUT PACKAGE: EUR 50			

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