



## INCENTIVE MANUAL



**manava**  
SUITE RESORT TAHITI





# BEVERAGES

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## OPEN BAR

### Opunohu

Maitai, fruit juices, soft drinks, mineral water, white and red wine, Local beer

2 265 XPF / Person / 1hour  
2 495 XPF :1h30  
2 991 XPF :2h  
3 889 XPF :3h

### Mahanai

Maitai, fruit juices, soft drinks, mineral water  
White and red wine, Local beer  
Whisky, Gin, Vodka, Rum, Tequila

3 504 XPF / Person / hour  
3 855 XPF: 1h30  
4 256 XPF: 2h  
5 555 XPF: 3h

### Teahupoo

Maitai, fruit juices, soft drinks, mineral water  
White and red wine, Local beer  
Whisky, Gin, Vodka, Rum, Tequila  
Champagne

5 983 XPF / Person / hour  
6 880 XPF: 1h30  
8 547 XPF:2h  
11 111 XPF:3h

# BEVERAGES

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## DRINKING PACKAGES DURING MEALS

### Easy package:

Mineral water, white and red wine (1 bottle for 4 persons), coffee, tea.

1 923 XPF / Person

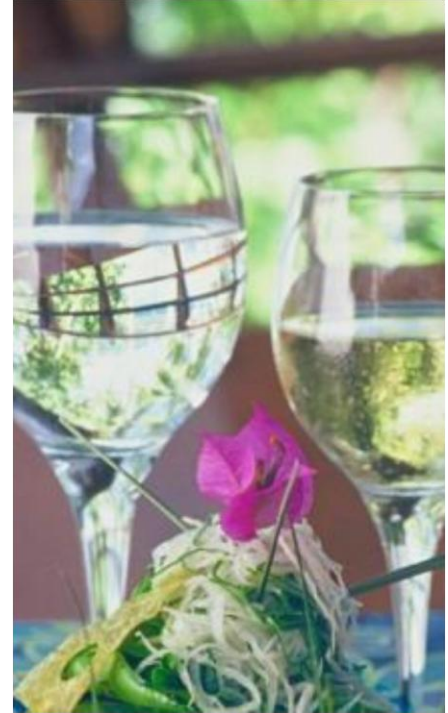
### Corkage Fee

Wine

983 XPF / opened bottle

Champagne

1 474 XPF / opened bottle



# COFFEE BREAKS

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## Morning coffee break

1 265 XPF / Person

Tea, coffee, hot chocolate, mineral water, fruit juice, danishes



## Afternoon coffee break

1 670 XPF / Person

Tea, coffee, hot chocolate, mineral water, fruit juice, fresh fruits or macaroons



## Coffee break

850 XPF / Person

Tea, coffee, hot chocolate, mineral water, fruit juice

# CANAPES

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## SELECTION N° 1:

### Cold local tarts

Tuna tartare, sashimi, seared tuna

### Petits fours

Quiches, pizza

### Hot specialties

Deep fried calamari, cocktail sauce  
Honey and sesame chicken wings  
Shrimp tempura and sweet and sour  
sauce  
Taro fritter, chili Thai sauce  
Vegetable samossas, curry sauce

### Pastries

Assorted "mignardises"

14 pieces 2 504 XPF / Person  
Minimum 5 people





# CANAPES

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## SELECTION N° 2:

### Open sandwiches

Thymes and honey goat cheese, Serrano cured ham,  
Seared tuna and chutney, Sweet and sour pepper bell and ginger shrimp

### Sushis

Tuna maki, vegetables maki, salmon nigiri

### Petits fours

Quiche , pizza

### Hot specialties

Honey and sesame chicken wings  
Shrimp tempura, Teriaky beef baby skewer  
Honey and Jerez vinegar duck baby skewer

### Pastries

Assorted "mignardises"

18 pieces 3 504 XPF / Person  
Minimum 10 people

# CANAPES

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## **SELECTION N° 3:**

### **Opened sandwiches**

Duck Foie gras and hibiscus jelly toast  
Seared tuna and dried fruit chutney  
Black cherry jam and Ossau Iraty cheese toast  
Provence style aïoli shrimp  
"Serrano" cured ham

### **Cold specialties**

Tahitian raw fish, Tuna tartare, Sushi assortment

### **Hot specialties**

Swordfish skewer, Sea scallop and lomo skewer  
Honey duck skewer, Cumin beef kebab  
Teriaky chicken kebab  
Tahitian accras

### **Pastries**

Assorted "mignardises"

18 pieces 4 359 XPF / Person  
Minimum 25 people

# CANAPES

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## SELECTION N° 4:

### Live foie gras buffet

Madiran wine seared, cured ham wrapped seared, plain seared

### Cold cocktail pieces

Duet of salmon and asparagus, Shrimp and diced tomato,  
Fig duck breast, Seared tuna and chutney,  
Opened face goat cheese and thymes sandwich, Toast of saubrossada from Mallorca

### Sushis

Tuna maki, Crab and vegetable, Shrimp and salmon nigiri

### Hot casseroles specialties

Cumin minced beef, Mushroom and chicken Vol au vent  
Coconut milk and curry shrimp, Porcini and sea scallop fricassee

### Pastries

Assorted « mignardises »

19 pieces 6 205 XPF / Person  
Minimum 25 people





# SET MENU

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## **Menu 1**

4 500 XPF / Person

Ceasar Salade « Cardini »

Mahi-Mahi fish with vanilla sauce, flavored rice

Tahitian vanilla Crème Brûlée

Water and coffee included

## **Menu 2**

5 000 XPF / Person

Goat cheese croustillant, sun-dried tomatoes crispy salad with pine nuts

Madras curry shrimp with coconut milk, steamed rice

Fresh fruit salad

Water and coffee included

## **Menu 3**

5 500 XPF / Person

Polynesian trio

Red tuna sashimi, Red tuna tartar, Tahitian raw fish with coconut milk

French Duck leg confit, sautéed potatoes and mushrooms with mixed greens

Gourmet coffee (Selection of the moment )

Water and coffee included



# BUFFETS

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## BUFFET 1

*Minimum: 10 people*  
3 752 XPF / Person

### Salads

Chicken or Shrimp or Seared tuna Caesar salad (choice to be made before event)  
Raw vegetables platter  
(carrot, cucumber, tomato)  
Tahitian raw fish in coconut milk

### Warm dishes

Curry poultry "fricassée"  
Vanilla Mahi mahi

### Side dishes

Pan seared vegetables  
Sweet potato "au gratin"

### Dessert

Coconut tart  
Passion fruit cheese-cake  
Fruits platter

- Taxes are not included -



# BUFFETS

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## BUFFET 2

*Minimum: 15 people*  
4 803 XPF / Person

### **Appetizers**

Tahitian raw fish  
Ahi tuna tartar with condiments  
Cold cut platter with condiments

### **Salads**

Provençal style vegetable and pasta salad with pesto  
Chicken or Shrimp or Seared tuna Caesar salad (choice to be made before event)

### **Warm dishes**

Curry local shrimp  
Roasted beef and fresh button mushroom sauce  
Honey duck leg

### **Side dishes**

Pan seared vegetables  
Madras rice  
Potato "au gratin"

### **Desserts**

Exotic fruits platter  
Three chocolate cake  
Coconut tart  
Red fruits cheese-cake



# BUFFETS

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## BUFFET 3

*Minimum: 15 people*  
7 000 XPF / Person

### **Appetizers**

Tuna poke (Hawaiian style raw tuna)  
Tahitian raw fish  
Ahi tuna sashimi

### **Salads**

Tomato and mozzarella salad  
Chicken or Shrimp or Seared tuna Caesar salad (choice to be made before event)  
Greek salad  
Beef and baby corn cilantro salad

### **Warm dishes**

Swordfish poached in lobster sauce  
Curry local shrimp  
Duck breast with honey sauce  
Roasted beef red wine sauce

### **Side dishes**

Pesto sauted vegetables  
Potato "au gratin"  
White rice

### **Desserts**

Exotic fruits platter  
Three chocolate cake  
Coconut tart  
Red fruits cheese-cake  
Passion fruit cheese-cake





# BUFFETS

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## BUFFET 4

8 401 XPF / Person

### **Appetizers**

Tuna poke (Hawaiian style raw tuna)  
Tahitian raw fish  
Ahi tuna sashimi  
Cold cut platter

### **Salad**

Tomato and mozzarella salad  
South western salad (smoked duck breast, gizzard, bacon)  
Chicken or Shrimp or Seared tuna Caesar salad (choice to be made before event)  
Oriental couscous salad  
Three-colored pasta Mediterranean salad

### **Warm dishes**

Duck leg confit "à l'orange"  
Grilled mahi mahi Tahitian vanilla sauce  
Porcini mushroom poultry "fricasse"  
Beef fillet Bordelaise sauce  
Thai style swordfish fillet

### **Side dishes**

Vegetable lasagna  
Potato "au gratin"  
Valencia rice

### **Desserts**

Exotic fruits platter  
Three chocolate cake  
Red fruits cheese-cake  
Coconut tart  
Tiramisu  
Passion fruit cheese-cake

- Taxes are not included -

# MEETING FACILITIES

## MATATIA MEETING ROOM

Meeting Rooms	Theatre	Cocktail	U Shape	Classroom	Banquet	M <sup>2</sup>	So Ft.	Height	A/C
Matatia Half room	30	25	18	20	24	50	540	2.6m	Y
Matatia Full Room	80	100	40	50	80	100	1080	2.6m	Y

### Our meeting room equipment includes:

- Paperboard & markers
- Pen & note-pad
- Screen

### Plugs, outlets & TV:

220 V wall plugs / 220 V floor plugs  
 Wall telephone sockets / Floor telephone sockets  
 Internet / Cable TV

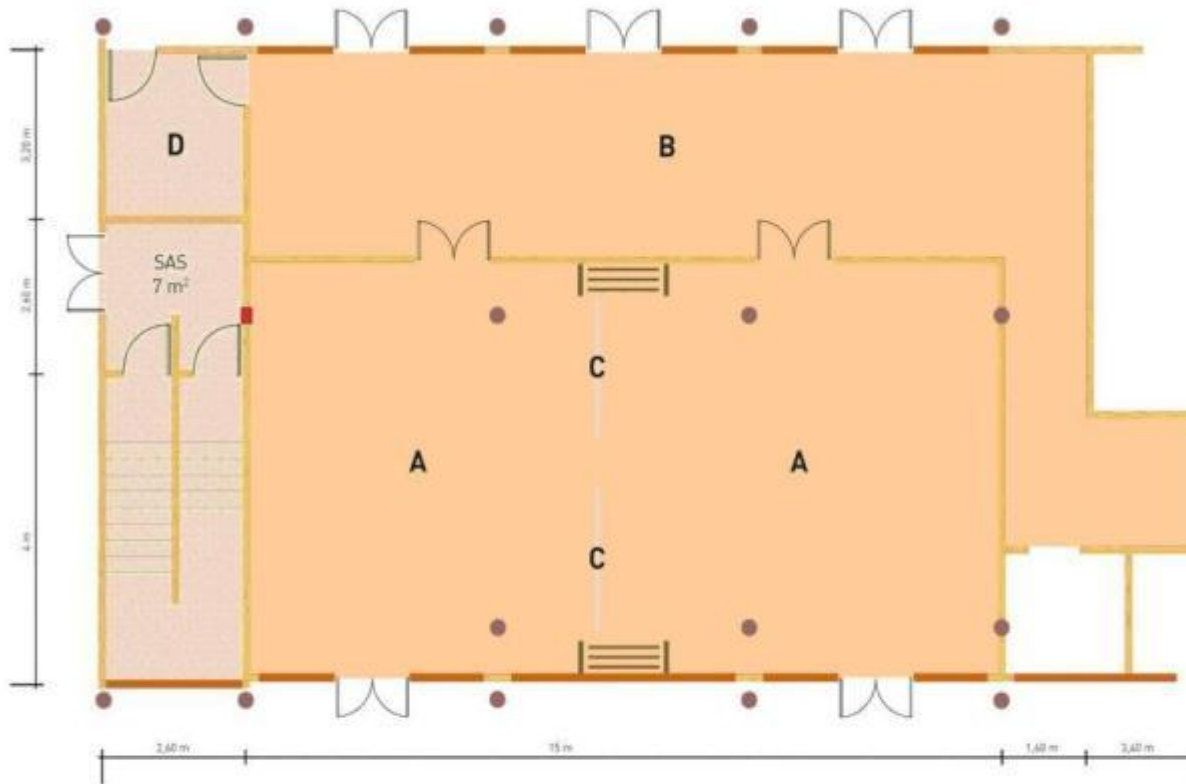
### Extra equipment on request:

- Sound system
- CD/DVD players
- TV set
- Printer, scanner, fax
- Internet connections (cable+wifi)

## RATES

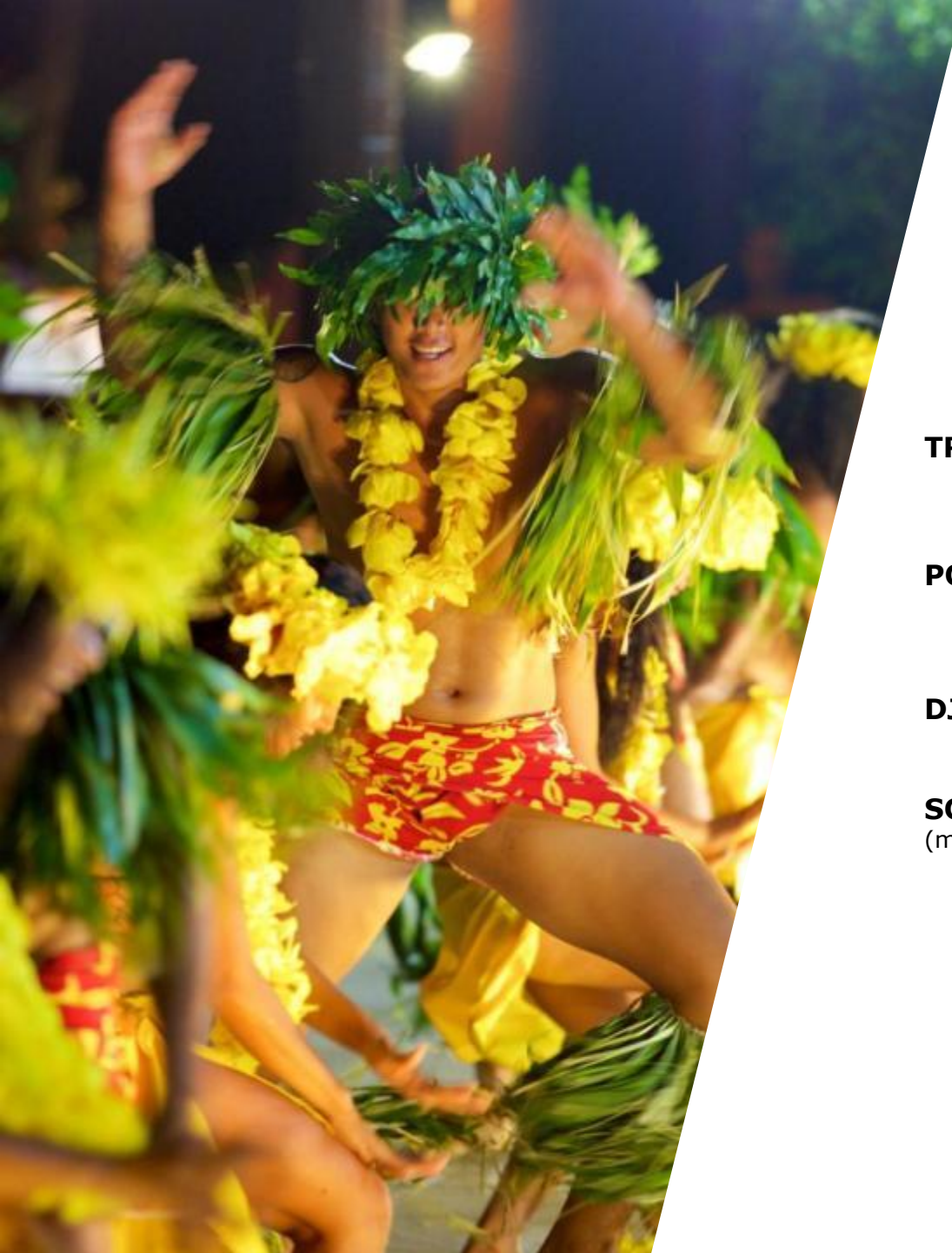
	Half Day	Full Day
½ room	13 067 xpf	21 953 xpf
Full room	18 817 xpf	31 362 xpf
Video Projector + screen	-	9 091 xpf
Wireless Micro	-	9 091 xpf
VGA adaptor for MAC		1 500 xpf
DSL line (for video conference)		4 000 xpf
Black& White laset jet printer		6 580 xpf

# MEETING FACILITIES



- A** - Salle de conférence modulable - Flexible meeting room - 113 m<sup>2</sup>
- B** - Espace pour réceptions, buffets et banquets  
Reception room, self-service and banquet - 62 m<sup>2</sup>
- C** - Cloison amovible - Removable partition
- D** - Pièce de service - Service room - 8 m<sup>2</sup>





# ENTERTAINMENT

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<b>TRIO UKULELE</b>	7 273 XPF / hour
<b>POLYNESIAN SHOW</b>	59 090 XPF / 45 minutes
<b>DJ</b>	6 818 XPF / hour
<b>SONO</b> (micro + sound system rental)	18 182 XPF



# ACTIVITIES

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## ACTIVITIES FOR IN-HOUSE GUESTS

Aqua-gym in the swimming pool twice a day  
Fitness center  
Swimming pool (free)  
Excursion desk

## EXCURSIONS

Tahiti Island tours  
Safari 4x4  
Hiking  
Dolphins watching  
Surf & Body board  
Jet ski  
Sunset cruise  
18 hole Golf course  
Scuba diving  
Day tour in Moorea Island  
Day tour in Bora Bora island  
Manea Spa



# NOT TO BE MISSED ACTIVITY

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## THE MONOI ROAD

An original way to discover Tahiti island. This itinerary will take you to Tiare Tahiti fields, coconut grove or botanical workshops for you to discover the precious raw materials that makes Monoï so special.

Meet the people who make this traditional precious oil and learn secrets about this ancestral know-how.

Give your trip a beautiful finish by giving yourself a very special treat: A genuine Tahitian massage (Taurumi) at the Manava Suite Resort Tahiti.



# RECOMMENDED VENUES

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## POOL BAR DECK

At the Taapuna pool bar, you can sip a cocktail, dangle your feet in the water and face a spectacular sunset.

Maximum: 100 persons

Recommended for Cocktails, private events



## THE VAITOHI RESTAURANT

For a delectable experience in the hotel's elegant setting, go to the Vaitohi restaurant and sample Polynesian and international flavours. Discover the true meaning of Polynesian hospitality and warm service.

Recommended for:

- Breakfast
- Dinner
- Lunch



- Taxes are not included -

# RECOMMENDED VENUES

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## CONFERENCE ROOM & VERANDA

Recommended when outdoor events are not possible and for indoor meetings and conferences

*Maximum: 80 Persons*

## THE PUNAVAI LOUNGE BAR

The Punavai lounge bar has been designed to reflect the modernity and design of new Polynesian ambiance.

*On request only*

# MISCELLANEOUS

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**Please ask for accommodation group rates and conditions**

## **TAXES DETAILS**

- Taxes on Accommodation: 14% (VAT 5% + Gov tax 5%+Service charge 4%)
- Taxes on meals: 17% (VAT 10%+Service charge 4%)
- VAT on alcohol: 13%
- VAT on other services: 13%
- \*Local Tax: 150 xpf/pers/day to be paid on spot or to be included into Master invoice

## **NOTES**

- All menus are subject to amendment without prior notice depending on availability of some products
- All outdoor events are subject to weather conditions
- Rates are valid from April 1st, 2017 to March 31st 2018



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TAHITI – FRENCH POLYNESIA

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TAHITI – FRENCH POLYNESIA

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