



# **LEOPARD BEACH RESORT AND SPA** **WEDDING PACKAGES** **2023/2024**

## **CHUI GOLD WEDDING PACKAGE**

Decorated wedding ceremony site with elegant traditional coastal decorations  
(Bamboo aisle, palm walk way and arches)

On Site Wedding Coordinator

Maasai guard of Honor

Bridal Rose Bouquet

Tropical bouquet for maid of honor

Unwind with the UZURI SPA team through a selection of assorted treatments that  
will leave you feeling relaxed pre or post the wedding ceremony

Three x 1 kg tier wedding cake in own choice of flavor & colors

Two bottles of Bubbly for toasting at ceremony

Min 36 photographs on soft copy

Special 6-course couple's dinner at the Chui grill restaurant at a day of your choice  
personalized gift for bride and groom

Pressing service for bride & groom, maid of honor and best man wedding outfits

Room upgrade to a Private Villa for the wedding night, subject to availability

Admin Fee included (Permits, grounds etc.)

**Total sum: Kes. 400,000.00**

**NOTE:** Below Menus are costed separately



## **CHUI GOLD WEDDING PACKAGE** **(Min 20 pax)**

Barbeque menu kes. 4500.00 Or Swahili menu @ kes. 4,000 Per person  
Menu selection for reception inclusive of one soft drink per person (300ml soda, 500ml water or juice)

### **Barbeque Menu**

#### **Salads and starters**

A selection of assorted fresh garden salad  
Chef's special cold platters including: Carpaccio of fish and beef  
Pickled Vegetable Assortment  
Choice of sauces and dressings

#### **Soup**

Essence of beef or chicken  
Or  
Cream of Butternut

#### **Entrées**

Vegetable Ratatouille, Honey roasted pumpkin  
French Beans and Carrots with Almonds  
Roast Potatoes, Spinach & ricotta cannelloni  
Cassava and red bean mash  
Steamed Rice, Ugali, Kenyan Greens  
Matter Paneer, Green Moong Dal, chapatti  
Chili Paneer

#### **From the grills**

Grilled Cajun Spiced Baby Chicken  
Marinated Yellow fin tuna steaks  
Beef medallion,  
Lamb T-bone,  
Grilled sweet corn, cassava, bananas  
(BBQ sauce, Peri peri sauce, & mint sauce)

#### **Desserts**

Pear & almond tart,  
Tiramisu,  
Mango delice  
Coconut crème brulee,  
Almond halwa  
Strawberry cheesecake  
Fresh sliced seasonal fruits  
Steamed date and walnut pudding (hot)  
  
Freshly brewed Kenyan coffee and tea



**Swahili menu**  
**(Min 20 pax)**

**Supu (soup)**

Swahili Goat Soup with lemon grass

**Chakula cha baridi (cold salads)**

Seafood "Ukwaju" with Tamarind sauce

**Mango and Tomato Salad**

Avocado Potato and Bean salad

Arrowroot and Cashew salad

Spicy tomatoes, Dhania and onions

Red bean & coriander salad

**Kutoka jikoni (hot dishes)**

Samaki wa baharini na mchuzi wa nazi

Coconut and cardamom rice

Lamb Pilau,

**Mankuli (active cooking)**

Kuku Choma wa ukwaju

Beef Mshakiki Marinated in Yoghurt and Ginger

Deep-fried whole taffi with costal spices

Vegetable samosa, dengue samosa

Deep fried Cassava with lime and masala

Viazi karai

Chapatti,

**Shamba (vegetarian)**

Steamed corn on the cob,

Cassava in Coconut Sauce

Mchicha wa Nazi (Sauté African spinach)

Bokoboko (coconut fried plantain banana) Ugali

**Mapocho pocho (desserts)**

Kaimati (soft African doughnut)

Kashatta (coco-nut ice)

Koroshu Mramba (Caramelized cashew nuts)

Arrowroot Cake, Vanilla Bean Yoghurt Panna Cotta

Tamarind mouse

Malindi Halwa, Dates

Fresh fruits

Freshly brewed khawa chungu and masala tea

\*Menu options can be customized to suit guest preferences

\*Menu price may change following adjustments



## **CHUI SILVER WEDDING PACKAGE**

Decorated wedding ceremony site with elegant traditional coastal decorations  
(Bamboo aisle, palm walk way and arches)

Maasai guard of Honor

Bridal Rose Bouquet

Tropical bouquet for maid of honor

Two x 1 kg tier wedding cake in own choice of flavor & colors

A bottle of Bubbly wine for toasting at ceremony

Special 5-course couples dinner and a bottle of wine at the Chui Grill restaurant at a  
day of your choice

Unwind with the UZURI SPA team through a selection of assorted treatments that  
will leave you feeling relaxed pre or post the wedding ceremony

Personalized gift for bride and groom

Min. 24 photographs on soft copy

Pressing service for bride and groom wedding outfits

Pre-dinner cocktail drink (Alcoholic and Non Alcoholic) + dry bitings (Assorted nuts,  
assorted crisps).

Room upgrade to a Sea view Suite for the wedding night, subject to availability

Admin Fee included (Permits, grounds etc.)

**Total sum: Kes. 360,000.00**

**NOTE:** Below Menus are costed separately



## **CHUI SILVER WEDDING PACKAGE**

**(Min 20 pax)**

Kikwetu menu @ Kes. 4200.00 Or Swahili menu @ kes. 4,000 per person  
Menu selection for reception inclusive of one soft drink per person (Soda, 500ml water or Juice)

### **Kikwetu menu**

#### **Salads**

Fresh Selected Garden Salads and assorted Meat Cuts;  
Assorted Lettuce,  
Tomato and mozzarella with rucola, Avocado Mix,  
Fresh selected green Salad  
Kachumbari with a hint of lime and cashew nuts  
Cucumber Salad with dill dressing  
Assorted Condiments and Dressings

#### **Soups**

Essence of Lamb  
Or  
Puree of Pumpkin soup

#### **Active**

Roast whole Goat  
Grilled Marinated Chicken  
Pan Fried Sea fish Fillet Steaks  
Grilled Mini Maasai beef steaks

#### **Chaffing dishes**

Fried Beef stew, Roast potatoes  
Stewed Githeri, Fried Matoke  
Ugali, Kenyan greens  
Tossed Kahurura, Steamed Arrowroot  
Steamed Mwea Rice  
Stewed green lentil (dengu)  
Chapati

#### **Dessert**

Dates and Cream, Rich Chocolate Cake,  
Caramelized Profiteroles,  
Strawberry Mousse, Korosho Mramba,  
Arrowroot Cake, Tamarind Mousse,  
Kaimati, Malindi halwa  
Cheese platter  
Assorted Fresh Tropical Fruit

Kenyan Coffee or Tea



**Swahili menu**  
**(Min 20 pax)**

**Supu (soup)**

Swahili Goat Soup with lemon grass

**Chakula cha baridi (cold salads)**

Seafood "Ukwaju" with Tamarind sauce

**Mango and Tomato Salad**

Avocado Potato and Bean salad

Arrowroot and Cashew salad

Spicy tomatoes, Dhania and onions

Red bean & coriander salad

**Kutoka jikoni (hot dishes)**

Samaki wa baharini na mchuzi wa nazi

Coconut and cardamom rice

Lamb Pilau,

**Mankuli (active cooking)**

Kuku Choma wa ukwaju

Beef Mshakiki Marinated in Yoghurt and Ginger

Deep-fried whole taffi with costal spices

Vegetable samosa, dengue samosa

Deep fried Cassava with lime and masala

Viazi karai

Chapati,

**Shamba (vegetarian)**

Steamed corn on the cob,

Cassava in Coconut Sauce

Mchicha wa Nazi (Sauté African spinach)

Bokoboko (coconut fried plantain banana) Ugali

**Mapocho pocho (desserts)**

Kaimati (soft African doughnut)

Kashatta (coco-nut ice)

Korosho Mramba (Caramelized cashew nuts)

Arrowroot Cake, Vanilla Bean Yoghurt Panna Cotta

Tamarind mouse

Malindi Halwa, Dates

Fresh fruits

Freshly brewed khawa chungu and masala tea

\*Menu options can be customized to suit guest preferences

\*Menu price may change following adjustments



## **CHUI BRONZE WEDDING PACKAGE**

Decorated wedding ceremony site with elegant traditional coastal decorations  
(Bamboo aisle, palm walk way and arches)

On site Wedding Coordinator

Maasai guard of honor

Bridal Rose Bouquet

Single 1 kg tier wedding cake in own choice of flavors and color

A bottle of Bubbly for toasting at ceremony

Special 4-course couples dinner with personalized menus at the Chui Grill  
Restaurant

Personalized gift for bride and groom

Unwind with the UZURI SPA team through a selection of assorted treatments that  
will leave you feeling relaxed pre or post the wedding ceremony

Pre-dinner cocktail drink (Alcoholic and Non Alcoholic) + dry bitings (Assorted nuts,  
assorted crisps).

Room upgrade to a Sea view Chui Class Cottage for the wedding night, subject to  
availability

Admin Fee included (Permits, grounds etc.)

**Total sum: Kes. 305,000.00**

**NOTE:** Below Menus are costed separately



## **CHUI BRONZE WEDDING PACKAGE**

**(Min 20 pax)**

Oriental @ Kes. 4400.00 Or Swahili menu @ kes. 4,000 per person

Menu selection for reception inclusive of one soft drink per person (Soda, 500ml water or Juice)

### **Oriental buffet**

#### **Salads**

Pickled Vegetable Assortment

Chef's special meat and vegetables cold platters (Tuna, beef, Turkey)

Chinese cabbage, Cucumber salad, Spinach, Tomatoes,

Carrots, lettuce, kimchi, ant-past salad, Coleslaw, Fusilli

#### **Sauces and Dressings**

Cocktail, French, Honey Mustard, Japanese dressings

#### **Grilled vegetable platter**

Roast Aubergine, Baby Marrow, Roast Tomatoes

Lamb platter, Assorted vegetable platter

#### **Soups**

Hot and sour soup

Or

Tom gong yong fish soup

#### **Entrées**

Oriental rice, Tossed Green Beans,

Cantonese Vegetables, Thai Mustard Potatoes,

Mixed Vegetables

Stir fried Noodles, Aloo Bhindi, Dal Makhani

#### **Active stations**

Flambéed Stir fry Sea food

Beef Oyster, Honey Chilly Vegetables

(Wok Tossed Veg with Honey & Chili Flakes)

Manchurian with garlic sauce

Sweet and sour chicken

#### **Grill**

Grilled sweet and sour pork spare ribs

Thai Grilled Fish with Thai sweet chili sauce

#### **Tandoori**

A choice of assorted Naan Bread: plain, buttered or garlic

#### **Desserts**

A selection of chef's pastries and sweet with accompanying dessert sauces

Fresh assorted Tropical fruits

Freshly Brewed Tea or Coffee





**Swahili menu**  
**(Min 20 pax)**

**Supu (soup)**

Swahili Goat Soup with lemon grass

**Chakula cha baridi (cold salads)**

Seafood "Ukwaju" with Tamarind sauce

**Mango and Tomato Salad**

Avocado Potato and Bean salad

Arrowroot and Cashew salad

Spicy tomatoes, Dhanian and onions

Red bean & coriander salad

**Kutoka jikoni (hot dishes)**

Samaki wa baharini na mchuzi wa nazi

Coconut and cardamom rice

Lamb Pilau,

**Mankuli (active cooking)**

Kuku Choma wa ukwaju

Beef Mshakiki Marinated in Yoghurt and Ginger

Deep-fried whole taffi with coastal spices

Vegetable samosa, dengu samosa

Deep fried Cassava with lime and masala

Viazi karai

Chapati,

**Shamba (vegetarian)**

Steamed corn on the cob,

Cassava in Coconut Sauce

Mchicha wa Nazi (Sauté African spinach)

Bokoboko (coconut fried plantain banana) Ugali

**Mapocho pocho (desserts)**

Kaimati (soft African doughnut)

Kashatta (coco-nut ice), Korosho Mramba (Caramelized cashew nuts)

Arrowroot Cake, Vanilla Bean Yoghurt Panna Cotta

Tamarind mouse, Malindi Halwa, Dates

Fresh fruits

Freshly brewed khawa chungu and masala tea

\*Menu options can be customized to suit guest preferences

\*Menu price may change following adjustments