



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, dengusamosa

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)

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 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, 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



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, 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, 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