



CASUARINA  
RESORT & SPA  
MAURITIUS

## Casuarina Corporate package

Need a Venue for your Event ?

### OUR EXCLUSIVE PACKAGE INCLUDES:

- > *Welcome Cocktails*
- > *Pass around canapes*
- > *Beverage Package*
- > *Lunch or Dinner Buffets*
- > *A dedicated Coordinator*
- > *Professional lightings*
- > *Entertainment (DJ)*

Invite your employees and colleagues to a nice cocktail party at Casuarina Resort & Spa.

# Pre - Dinner Cocktail



## Option 1 at Rs 425. (included vat per pax)

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Canapés au Marlin Fumé  
*Canapés with Smoked Marlin*

Mini brochette de Poulet à L'Indienne  
*Mini Chicken Skewer Indian Style*

Croûtons à la Ricotta aux herbes  
*Fried Bread Crumbs with Ricotta & Herbs*

Samousas de Légumes à la sauce piquante  
*Vegetables Samousa with Chilli Sauce*

## Option 2 at Rs 525. (included vat per pax)

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Canapés Crevette et Ananas  
*Canapés with Prawn and Pineapple*

Mini brochette de Poulet à L'Indienne  
*Mini Chicken Skewer Indian Style*

Bruscheta de Légumes et Fromage  
*Vegetable and Cheese Bruscheta*

Mini Boulette d'Agneau Sauce à la Menthe  
*Mini Lamb Meatballs with Mint sauce*

Samousas de Légumes aux Piments Doux  
*Vegetables Samousas with Sweet and Sour Sauce*

## Option 3 at Rs750. (included vat per pax)

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Mini Croûton au thon  
*Mini Bread Crumbs With Tuna*

Samousas De Légumes  
*Vegetables Samousa*

Canapés Au Marlin Fumé  
*Smoked Marlin Canapes*

Mini Brochette De Poulet À L'indienne  
*Mini Chicken Skewer Indian Style*

Croustillant De Calamar, Sauce Tartare  
*Calamari Fritters, Tartar Sauce*

Mini Bruscheta de Légumes et Fromage  
*Vegetables and Cheese Mini Bruscheta*

Canapés Crevette Et Ananas  
*Canapes With Prawn And Pineapple*

Mini Boulette d'Agneau Sauce à la Menthe  
*Mini Lamb Meatballs with Mint sauce*

# Beverage Package



## Option 1 at Rs 400 per pax

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3 hours unlimited service.  
Rs200 per person for each additional hour

Sélection de jus  
*Selection of juices*

Boissons gazeuses  
*Soft drinks*

De l'eau ( plâte ou pétillante )  
*Water ( still sparkling )*

## Option 2 at Rs 600 per pax

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**LOCALLY BOTTLED**  
3 hours unlimited service.  
Rs250 per person for each additional hour

Bière  
*Beer*

Sélection de jus  
*Selection of juices*

Boissons gazeuses  
*Soft drinks*

Sélection de jus  
*Selection of juices*

De l'eau ( plâte ou pétillante )  
*Water ( still sparkling )*

Wine

# Beverage Package ( 3hrs )



Standard package at Rs 900 per pax

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LOCALLY BOTTLED

Spirits: Whisky , Gin , Vodka , Rum

House Wine: Red, White, Rose

Bière

*Beer*

Sélection de jus

*Selection of juices*

Boissons gazeuses

*Soft drinks*

De l'eau ( plâte ou pétillante)

*Water ( still of sparkling )*

Deluxe package at Rs 1200 per pax

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IMPORTED BOTTLE

Spirits: Whisky ( J. Walker, Red Label ) / Gin ( Gilbeys ) / Vodka ( Smirnoff )

House Wine: Red, White, Rose

Bière

*Beer*

Sélection de jus

*Selection of juices*

Boissons gazeuses

*Soft drinks*

De l'eau ( plâte ou pétillante )

*Water ( still of sparkling )*

# Buffet



OPTION 1: Rs1400 per pax : As from 25 Pax

## ENTREES / STARTERS

Salade de Patole et Marlin Fumé à la Moutarde à l'ancienne  
*Snake Gourd & Smoked Marlin Salad with Mustard*

Salade de Papaye verte à la mauricienne  
*Green Papaya Salad Mauritian Style*

Salade de Bâtonnet de Crabe à l'Ananas et Concombre  
*Crabstick salad with Pineapple and cucumber*

Assortiment de Crudités Variées: Concombre, Laitue, Carotte, Tomate fraîche  
*Assorted Crudités : Cucumber, Lettuce, Carrot, Fresh Tomato*

Condiments et Vinaigrettes: Vinaigrette à la Moutarde, Vinaigrette Nature, Mayonnaise, Olives noires et vertes, Cornichons  
*Condiments and Dressings: Mustard Dressing, Plain Vinaigrette, Mayonnaise, Olives, Gherkins*

## PLATS CHAUDS / HOT DISHES

Tandoori Poulet  
*Chicken Tandoori*

Vindaye de Poisson  
*Fish Vindaloo*

Calamar Aigre Doux  
*Sweet and Sour Squid*

Riz Blanc  
*White Rice*

Chouchou Roti aux Herbes  
*Roasted Christophinus with herbs*

Dhall Jaune à l'Indienne  
*Yellow Dhall Tadka*

## DÉSSERT / DESSERT

Salade de fruits parfumée à la Citronnelle  
*Fruits Salad flavored with Lemongrass*

Gateaux aux Amande  
*Almond cakes*

Charlotte à la Mangue et au Fromage  
*Mango and cheese Charlotte*

Gâteau au chocolat  
*Chocolate cake*

Tarte Kiwi  
*Kiwi Pie*

# Buffet



## OPTION 2 : Rs1600 per pax

### ENTREES / STARTERS

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Salade De Poulet Et Papaye Verte  
*Chicken and Green Papaya Salad*

Salade Vindaye De Poisson  
*Fish Vindaloo Salad*

Salade Couscous Aux Raisins Secs  
*Couscous Salad With Dry Grapes*

Salade De Lentilles Noires  
*Black Lentils Salad*

Assortiment De Crudites Variés; Laitues, Concombres, Carottes, Tomates  
*Assorted Crudités : Lettuce, Cucumber, Carrot, Tomato*

Condiments: Vinaigrettes Moutarde, Mayonnaise, Olives, Cornichons  
*Condiments : Mustarde Dressing, Mayonnaise, Olives, Gherkins*

### PLATS CHAUDS / HOT DISHES

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Filet de poisson Grillé, Sauce Creole  
*Grilled Fish Filled With a Creole Sauce*

Riz Persille  
*Rice Flavoured With Parsley*

Pomme De Terre Rôtie Aux Herbes  
*Roasted Potato with Herbs*

Légumes Variées Du Jour  
*Mixed Vegetables of the Day*

Curry D' Agneau Aux Petit-Pois  
*Lamb Curry with Peas*

Pates À La Provençale  
*Pasta Provençal Style*

### DÉSSERT / DESSERT

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Salade De Fruits Parfumée À La Citronnelle  
*Fruit Salad Flavoured With Citronelle*

Gateau aux Fruits Rouges  
*Cakes with Red Fruit*

Assortiment De Macarons  
*Assorted Macarons*

Tartelette à La Pomme Cannelle  
*Mini Tart with Cinnamon and Apple*

Crème Caramel  
*Caramel Cream*

# Buffet

OPTION 3 : Rs1800 per pax

## ENTREES / STARTERS

Salade de Foie de Volaille à la mauricienne  
*Chicken Liver Salad Mauritian Style*

Salade de Pates et Crevettes  
*Pasta salad with prawns*

Coleslaw  
*Coleslaw*

Salade Niçoise  
*Niçoise Salad*

Salade de Poulet au Piment Vert et Oignons  
*Chicken Salad with Green Chilli and Onions*

Assortiment de Crudités Variées: Concombre, Laitue, Carotte, Tomate fraîche  
*Assorted Crudités : Cucumber, Lettuce, Carrot, Fresh Tomato*

Condiments et Vinaigrettes: Vinaigrette À La Moutarde, Vinaigrette Nature, Mayonnaise, Olives Noires Et Vertes, Cornichons  
*Condiments and Dressings: Mustard Dressing, Plain Vinaigrette, Mayonnaise, Olives, Gherkins*

## PLATS CHAUDS / HOT DISHES

Navarin D'Agneau  
*Lamb Navarin*

Vindaye De Poulet et Crevettes  
*Vindaloo Chicken and Shrimps*

Riz Basmati  
*Basmati Rice*

Giraumon Roti  
*Roasted Pumpkin*

Jardinière de Légumes  
*Stewed Vegetables*

Chop Suey De Poisson  
*Fish Chop Suey*

Piment Ecrasé, Achards de Légumes, Chatini de Tomates  
*Crushed Chilli, Vegetables Pickles, Tomato Chutney*

## DÉSSERT / DESSERT

Mousse au Café  
*Lemon Grass Fruits Salad*

Salade De Fruits Parfumée à la citronnelle  
*Fresh Fruits Parfumée à la citronnelle*

Gateau Citron Pistache  
*Pistachio lemon cake*

Tarte aux Myrtilles  
*Blueberry pie*

Gateau au chocolat aux fruits Rouge  
*Cake With Red Fruits & Chocolate*

# BUFFET BBQ NIGHT



## OPTION 4 : Rs1900 per pax ENTREES / STARTERS

Tabouleh à la Menthe  
*Tabouleh with Mint*

Salade de Pomme de terre, mayonnaise et ciboulette  
*Potato Salad with mayonnaise and Spring onion.*

Salade d'aubergine au citron vert  
*Roasted Eggplant salad with lime*

Salade de Poisson à la Mauricienne à la coriandre et citron  
*Mauritian fish salad with coriander and lemon juice*

Achard de légumes frais  
*Fresh vegetables achar*

Assortiment de Crudites Variés; Laitues, Concombre, Carottes, Tomates  
*Assorted Crudites : Cucumber, Lettuce, Carrot, Fresh Tomato*

Condiments et Vinaigrettes: Vinaigrette À La Moutarde, Vinaigrette Nature, Mayonnaise, Olives Noires Et Vertes, Cornichons  
*Condiments and Dressings: Mustard Dressing, Plain Vinaigrette, Mayonnaise, Olives, Gherkins*

## BBQ

Cuisse de Poulet mariné aux épices Indiennes  
*Marinated Chicken drumstick with Indian spices*

Fillet de Poisson à L'ail et citron  
*Fish fillet with garlic and lime*

Fillet de boeuf aux herbes  
*Beef fillet with herbs*

Brochette de la mer  
*Seafood skewer*

Saussisse d'agneau  
*Lamb sausage*



## PLATS CHAUDS / HOT DISHES

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Epis de maïs  
*Corn on the cob*

Pomme de terre au four, crème aux oignons de printemps  
*Baked Potato with chive & cream*

Riz Frit  
*Fried Rice*

Légumes du jour  
*Sauteed Vegetables*

## DESSERT / DESSERT

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Crème brûlée à l'orange  
*Orange Crème brûlée*

Selection de glaces et Condiments  
*Assorted Ice Cream with Condiments*

Tarte au Chocolat  
*Chocolate Tart*

Salade de fruit exotique à la menthe  
*Exotic fruit salad with mint*

Forêt Noire  
*Black Forest cake*

# Buffet

## Dinner Package proposition as Follows Rs 2800 per pax

Welcome cocktail, followed by pre dinner drinks by the pool area.

Beverage Package from hotel: Soft, water, juice, beers.

Four varieties of snacks to be serve for around one hour, with different sauces.

Canapés with smoked marlin.

Crispy chicken.

Veg spring rolls.

Veg samoussas

### ENTREES / STARTERS

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Pasta salad with prawns.

Nicoise salad.

Chicken salad

Coleslaw, and assorted salads, with French dressing and condimentse

### MAIN COURSES

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Roast chicken with herbs, mustard sauce.

Grilled fish, with Garlic butter.

Calamari Thai style.

Lamb fried rice.

Vegetables chop suey.

Indian style paneer

Rice, pulses. & roasted potatoes.

### DÉSSERT / DESSERT

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Chocolate mousse

Lemon tart.

Red velvet

Fresh fruits salad, infused in citronella.

# Combo Package



OPTION 2 : Rs1800 per pax as from 25 pax ( Max 3 per pax)

## PRE - DINNER SNACK

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Rouleaux Printemps Veg

*Veg Spring Rolls*

Poisson Croustillant

*Crispy Fish*

Ailerons de Poulet

*Chicken wings*

Optional : Samoussa Veg

## PLATS CHAUDS / HOT DISHES Chinese Buffet

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Meefoon Salad (VEG)

Tofu Salad (VEG)

Chicken and Pineappel Coleslaw

Roast Eggs in Soya Sauce

Chicken Chop Suey

Sweet and Sour Fish

Calamari Black Beans

Vegetables Chop Suey

Vegetables Dim Sum / Veg Broth

Fried Rice

Fried Noodles

## DÉSSERT / DESSERT

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Grass Jelly

Ice Cream

# Combo Package



OPTION 3 : Rs2000 per pax as from 25 pax ( Max 3 per pax)

## PRE - DINNER SNACK

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Rouleaux Printemps Veg

*Veg Spring Rolls*

Poisson Croustillant

*Crispy Fish*

Ailerons de Poulet

*Chicken wings*

Calamar Croustillant

*Crispy Squid*

Optional : Samoussa Veg

## PLATS CHAUDS / HOT DISHES Fusion Buffet

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Assorted Pickled Vegetables (VEG)

Couscous Salad with Raisins and Bell Pepper (VEG)

Sesame Coated Chicken Salad

Fish Mauritian Style

Chicken and Mushroom in a Creamy Sauce

Dorado Fish Fillet in a Saffron Sauce

Calamari Provençal Styles

Vegetable Keema (VEG)

Pumpkin Gratin (VEG)

Scented Rice

Tagliatelle in Olive Oil

## DÉSSERT / DESSERT

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Sagoo in Coconut Milk

Ice Cream

# Combo Package Buffet

OPTION 4 : Rs2200 per pax as from 25 pax ( Max 3 per pax)

## PRE - DINNER SNACK

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Rouleaux Printemps Veg

*Veg Spring Rolls*

Poisson Croustillant

*Crispy Fish*

Ailerons de Poulet

*Chicken wings*

Calamar Croustillant

*Crispy Squid*

Brochettes De Crevettes

*Shrimp Skewers*

## PLATS CHAUDS / HOT DISHES BBQ Buffet

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Potato, Carrot, Beetroot Salad (VEG)

Pasta Salad with Olives, Capers (VEG)

Chicken Ham Salad

Tuna and Maize Salad

Grilled Chicken with BBQ Sauce

Grilled Fish with Lemon Butter Sauce

Chicken Sausages with Creole Sauce

Grilled Vegetables (VEG)

Broccoli and Cauliflower Sautéed (VEG)

Scented Rice

Mashed Potato / Grilled Corn

## DÉSSERT / DESSERT

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Caramelized Banana

Ice Cream

# Combo Package Buffet

OPTION 5 : Rs2500 per pax as from 25 pax ( Max 3 per pax)

## PRE - DINNER SNACK

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Rouleaux Printemps Veg

*Veg Spring Rolls*

Poisson Croustillant

*Crispy Fish*

Ailerons de Poulet

*Chicken wings*

Calamar Croustillant

*Crispy Squid*

Brochettes De Crevettes

*Shrimp Skewers*

Brochettes D'Agneau

*(Lamb Skewers)*

## PLATS CHAUDS / HOT DISHES Extravaganza Buffet

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Pasta Salad with diced Vegetables

Tomato and Cheese Salad

Roast Chicken Char Siu Sauce

Octopus Salad

Tandoori style Chicken

Lamb Curry with Potato and Peas

Seafood Vindaye

Vegetable Curry

Vegetable Lasagna/ Pizza

Faratas / Dhol Purris

## DÉSSERT / DESSERT

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Vermicelli



## Starters

- Paneer crunchy
- Forest kebab
- Cheese ball
- Chicken sami kebab
- Fish yogurt kebab
- Chicken malai kebab

## Main Course

- Vegetable jalfrizi
- Paneer laziz lababdar
- Cumin potato
- Dal butter makahni

## Non Veg Main Course

- Chicken makhani
- Fish south Indian curry
- Lamb laziz curry
- Plain rice
- Pulao veg
- Roti naan

NAAN GARLIC/PLAIN ROTI/MINT NAAN

**Dessert :** RICE KHEER, RASSGULLA, COCONUT BURFI,  
Vermicelli, Fruits salad flavored with star anise

**Rs 2400 per person**

Unlimited Drink During Dinner (Water Soft drinks & Juice)

# Contact

For more information or bookings,  
Please contact the sales and marketing department on :

+ 230 204 5000

or

Email us on:

[info@alizeeresort.com](mailto:info@alizeeresort.com)



**Member of Alizee Resort Management Ltd**

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