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CONFERENCE & BANQUET

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*Menu*



## Breakfast Menu

**Chilled Fruit Juices** *(Seasonal Selection)*

**Platters of Fresh Tropical Fruit** *(Seasonal Selection)*

**Assorted Danish Pastries, Croissants & Breads**  
*(Breads—White Loaf, Whole-meal Loaf, banana bread)*

**Natural Yogurt ~ Vanilla Yogurt, Hot Oatmeal**

**Assorted Breakfast Cereals**  
**Hot & Cold Milk**

Belgian Style Waffles, Thin Crepes, Powdered Sugar,  
Cinnamon Sugar, Fresh Lemon Juice  
Maple Syrup, Wild Bush Honey, Assorted Fruit Jams & Marmalade  
Fresh Creamery Butter

Artisanal Cheese Platter, Selected Cold Cuts, Cream Cheese,  
Capers, Sun Dried Tomatoes & Olives Assorted  
Crackers & Crisp breads  
Eggs Cooked to Order - *(Omelet, Boiled, Poached, Scrambled, Fried)*

Sautéed Button Mushrooms, Mbaazi in coconut sauce,  
Roasted Potatoes, Baked Beans in Tomato Sauce Grilled Tomatoes,  
Bacon, Chicken wings, Chicken/Beef Breakfast Sausages

**2,500 ksh per person**

*All prices are inclusive of taxes*

# Selector Menu

## Cocktail Canapés reception

- Select 6 items 1,400 ksh / per person** (approx. 45min pass around)  
**Select 8 items 1,800 ksh / per person** (approx. 45min pass around)  
**Select 10 items 2,200 ksh / per person** (approx. 60min pass around)  
**Select 12 items 2,600 Ksh / per person** (approx. 60min pass around)  
**Select 18 items 3,500 Ksh / per person** (approx. 90min pass around)

## CHILLED

### Vegetarian

- Chilled Vine tomato gazpacho shooters  
Grilled vegetable pizzette with feta cheese  
Mozzarella and cherry tomato bites with basil  
Gazpacho jelly vodka shooters with celery brunoise  
Cucumber rolls with Greek feta and black olive dust  
Mini tortilla de patatas  
Button mushroom bruschetta  
Pickled beetroot and goats cheese mini tacos  
Pickled vegetable skewers  
Mini spinach and feta cheese Danish with pomegranate

### Non vegetarian

- Thai tartlet with braised chicken, palm sugar, green chili and sweet corn  
Brined tuna and mayonnaise mini profiteroles  
Peppered charred tuna with mango relish  
Thai beef salad bite  
Smoked Sailfish with pickled butternut and passion fruit drizzle  
Thai prawns salad, pickled apple and aromatic herbs  
Smoked salmon pizzette with soured cream and crispy capers  
Marinated cherry tomato and chorizo puffs

## HOT

### Vegetarian

- Crispy lemon grass spiced potato wedges  
Breaded mushroom with basil and ricotta cheese  
Mini Chili beans and oat burger with tomato relish  
Marinated paneer satay with coconut and turmeric  
Vegetable samosas  
Cheese and spinach samosas  
Pad Thai noodles  
Vegetable spring rolls with sweet chili sauce  
Viazi karai  
Grilled Mushroom skewers with teriyaki-ginger glaze  
Tomato, mozzarella cheese and oregano spring roll  
Mini aloo ghobi fritters

## Beef

- Meat ball and oregano bitings with tomato relish  
Beef satay with peanut sauce  
Meat samosas  
Mini beef slider in brioche bun  
Slow cooked short ribs bitings  
Mini stir-fried beef wraps with pickled cucumber  
Seafood and fish  
Thai Prawns and mushroom pockets with spicy sweet garlic sauce  
Fried Baby Calamari rings with black olive-rosemary aioli  
Seafood Satay Lilit style with cashew nut  
Queen prawns and potato croquettes  
Crab and red snapper spring rolls with spicy mango relish

## Poultry

- Thai Duck spring roll with plum sauce  
Chicken satay with peanut sauce  
Fried rice with chicken  
Chiang Mai stuffed chicken wings  
Chicken wingleet with sticky house B/Bq sauce  
Yellow chicken curry shooters  
Mini chicken sliders in brioche bun

## Sweet

- Strawberry and chocolate shots  
Mini chocolate éclair  
Pistachio crème brulee  
Mini lemon cupcake with Raspberry cream frosting  
"Potted" chocolate pudding  
Passion fruit with lemongrass-coconut drizzle  
White chocolate mousse on chocolate soil

## ADDITIONAL STATION

### Hot Dogs station 650 ksh per person

*Beef, poultry, Pork hot dogs with caramelized onions, cheese, grilled sauerkraut, sour cream, gherkins, tomato salsa, avocado, bacon, BBQ sauce, ketchup*

### Popcorn station 300 ksh per person

*Fresh popped corn,  
Flavored salt, selection seasoning, gourmet butter*

### Vegetarian Antipasti 600 ksh per person, min 30 pax

*Freshly baked selection of bread rolls, bagel crisps, crackers, grissini, bread crisps  
Bruschetta with zucchini, tomato, mushrooms  
Cauliflowers confit, Pickled mushrooms, Marinated artichokes  
Tortilla de patatas, Hot chili cheese, Walnut cheese, Eggplant rolls*

### Cheese Table 850 ksh per person

*Chef's selection of artisan local and international Creamy, Semi Soft and Hard Cheeses  
Classic Baguette, Raisin Walnut Bread, Seedless grapes, Dry apple and selection of relish*

## International Buffet 1

### Appetizer

Mediterranean salad with mozzarella and black olive powder  
Butter beans salad with grilled vegetables honey mustard dressing  
Home style Potato, sausage and spring onions salad with wholegrain mustard  
Roasted beef salad with mushrooms  
Beetroot, apple and citrus salad  
Selection of bread roll, bread crisps and bagel chips

### Soup

Sweet potato soup with garlic mushrooms

### Main course

Stir fried beef with ginger, mushrooms and spring onions  
Barbecue roasted chicken with mint and pineapple chutney  
Baked red snapper with tomato, basil and black olive  
Indian vegetable curry with cashewnuts /Mediterranean vegetable casserole  
Steamed basmati rice  
Spicy potato wedges with lemon grass and kaffir leaves

### Desserts

Chocolate mousse verrine with passion fruit  
Black forest cake portions  
Panna cotta with pain d'epice crumble

**Ksh 2,600 inclusive of one soft drink**

## International Buffet 2

### Appetizer

Wild rice and roasted salmon salad  
Chicken waldorf salad with walnuts  
Thai beef salad with mango and cucumber  
Summer beans salad with truffle vinaigrette  
Grilled mediterranean salad with feta cheese, Salad Nicoise with grilled tofu  
Potato salad with zucchini, black olive and parmesan-anchovy dressing  
Selection of bread roll, bread crisps and bagel chips

### Soup

Corn chowder with smoked kingfish  
Roasted garlic and tomato soup

### Main course

Beef shorts ribs with celery and thyme  
Grilled king fish steaks in fragrant Thai green curry  
Grilled lamb cutlets with mint gravy  
Stir fried chicken with cashew and oyster sauce  
Spring vegetables and sweet potatoes in Thai yellow curry.  
Bacon and chicken jus roasted potatoes

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## International Buffet 2 (cont.)

Cauliflower and potato curry, Pilaf Rice  
Vegetable ratatouille in rich tomato concasse

### Desserts

Chocolate profiterole with vanilla cream  
Lemon meringue tart  
Vanilla panna cotta with stewed strawberry  
Baked chocolate cheese cake with orange marmalade  
Tropical fruit trifle  
Banana cake with coconut cream  
Englishpoint signature potted chocolate mousse

**Ksh 3,200 inclusive of soft drink**

## Local dishes buffet

Minted cucumber salad  
Kachumbari salad  
Coleslaw Mombasa salad  
Swahili chicken and papaya salad  
Mixed charred vegetable salad  
Hummus  
Spicy tossed beef and pickled vegetables salad  
Selection of bread roll, bread crisps and bagel chips

### Soup

Swahili corn chowder with smoked sail fish  
Clear beef broth with dhanian and coastal spices

### Main course

Chicken in tikka masala sauce  
Wet fry beef stew with potatoes and French beans  
Mutton curry with sweet potato and garden peas  
Samaki wa kupaka  
Steamed coconut rice  
Aromatic vegetable pilau  
Sautéed local greens  
Steamed local vegetables  
Chickpeas, lentils and kidney beans in spicy Goa curry  
Bhajia potatoes, Ugali

### Desserts

Kaimati, Mkaté wa sinia  
Coconut and mango puree pannacotta  
Umm Ali (Arabic bread and butter pudding)  
Tropical fruit salad  
Fruit cake slices

**Ksh 3,600 inclusive of one soft drink**

*All prices are inclusive of taxes*

# Beverage List

## Buffet additions

### Minimum 40 people

Chicken or beef shawarma with pita bread,  
classic sauce accompaniments and condiments

**550 ksh per person**

Charcoal grilled selection of mishikaki (*chicken, beef and mutton*)  
with coleslaw and selection of sauces.

**650 ksh per person**

Charcoal grilled goat pieces with kachumbari salad and home style gravy

**650 ksh per person**

Iced peeled prawns with trilogy of dressing  
(*cocktail sauce, Mexican sauce, lime-garlic mayonnaise*)

**850ksh per persons**

Chef's selection of artisan local and international Creamy, Semi Soft and Hard  
Cheeses , Classic Baguette, Raisin Walnut Bread, Seedless grapes and  
selection of relishes

**850 ksh persons**

Grilled half spiny lobster with passion-spring onion butter

**1,450 ksh per person**

## Aperitif, Bitters- and Vermouth

Pernod	8,750.00
Campari	8,750.00
Martin Bianco	8,750.00
Martin Extra Dry	8,750.00
Pimm's No	8,750.00

## Vodka

Absolute	8,750.00
Grey Goose	14,750.00
Ciroc Vodka	11,500.00
Ciroc Pineapple	11,500.00
Sminorf Vodka	8,750.00

## Gin

Tanqueray No.10	12,500.00
Gordon's	8,750.00
Beefeater	8,750.00
Bombay Sapphire	8,750.00

## Tequila

Olmecca Blanco	7,500.00
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## Whiskey

Jack Daniel's Single Barrel	22,500.00
Jack Daniel's Old No.7	10,500.00
Jameson's	10,500.00
Jameson's special Reserve	14,500.00
Johnnie Waker Red Label	8,750.00
Johnnie Waker Black Label	12,500.00
Ballantine's finest	8,750.00
J&B Rare	8,750.00
Chivas Regal 12yrs	11,750.00

## Luxury Blended Scotch

Johnnie Walker Double Black	17,500.00
Johnnie Walker Gold Reserve	15,500.00
Johnnie Walker Platinum	22,500.00
Chivas Regal 18yrs	22,500.00
Chivas Regal 25yrs	106,500.00
Johnnie King George V	150,000.00
Johnnie Walker Blue Label	65,000.00

## Speyside & Island Malts

The Glenlivet 12yrs	17,500.00
The Glenlivet 15yrs	25,750.00
Glenfiddich 15yrs	40,750.00
GlenMorangie 10yrs	38,500.00
Talisker 10yrs	23,400.00

<b>Rum &amp; Cachaca</b>		<b>Beers</b>	
Bacadi superior	8,750.00	Tusker Lager	300.00
Captain Morgan Black	8,750.00	Tusker Malt	300.00
Malibu	8,750.00	Tusker Lite	300.00
CaptainMorgan Spicy	8,750.00	Guinness	300.00
<b>Cognac</b>		White Cap Lager	300.00
Martel Vs	14,500.00	White Cap Light	300.00
Martel VSOP	24,750.00	Heineken	350.00
Martel XO	80,000.00	Snapp	450.00
Remmy Martin VSOP	24,500.00	Smirnoff Ice	300.00
Hennessy	15,750.00	Smirnoff Black Ice	300.00
<b>Liqueur</b>		Redbull	300.00
Bailey's	8,750.00	<b>Sodas</b>	
Cointreau	11,750.00	Bitter Lemon	150.00
Drambuie	11,750.00	Coke	150.00
Kahlua	8,750.00	Diet Coke	150.00
Tia Maria	9,500.00	Fanta	150.00
Disaronno Amaretto	11,500.00	Ginger Ale	150.00
Grand Manier	12,750.00	Soda Water	150.00
Southern Comfort	8,750.00	Sprite	150.00
Jegermeister	8,750.00	Tonic Water	150.00
<b>White Wines</b>		Stoney	150.00
Boschendal Reserve chardonnay	5,000.00	<b>Water &amp; Juices</b>	
Long row Sauvignon blanc	2,500.00	Sparkling 1000ml	350.00
Tommasi pinot grigio	3,100.00	Sparkling 500ml	250.00
Versus natural sweet	2,100.00	Still Water 1000ml	300.00
<b>Red Wines</b>		Still Water 500ml	150.00
Castillo de molina cabernet sauvignon	4,500.00	Orange Juice	150.00
Jp Chenet melort	1,600.00	Passion Juice	150.00
Bellingham Pinotage	4,500.00	Mango Juice	150.00
Jp Chenet cabernet syrah	1,600.00	Pineapple Juice	150.00
Catena Malbec	5,250.00	Tomato Juice	450.00
Verses Sweet Red	2,150.00	Cranberry Juice	2,500.00
<b>Rose Wines</b>			
Nederburg Rose	3,000.00		
Mateus Rose	3,250.00		
Waterford Rose	4,550.00		
Boschendal Pavillion Rose	3,100.00		
<b>Sparkling And Champagne</b>			
Proseco Blue	3,500.00		
Spumante Brut	2,050.00		
Moet & Chandon	18,500.00		
Taittinger Nocturne	17,500.00		
Piper Heidsleck	20,450.00		



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