

IT'S IN OUR NATURE

TO GIVE YOU A WELCOME THAT NEVER LEAVES YOU

We epitomizes premium 5-star hospitality, offering discerning guests an unparalleled experience in Lagos, Nigeria.
With lavish accommodations, gourmet dining, and top-notch amenities, it sets the standard for luxury and excellence in hospitality



Premium
Services



State of the
art rooms



Exclusive
Restaurants



Halls &
Boardrooms



Large
parking
space



Garden
Area



Standard
Pool



24/7
Internet



Family
Holiday
Event

VENUES' PRICELIST

Eko Convention Centre	Rate	Contingency (Refundable Deposit)
Eko Convention Centre (Entire Hall)	N33,700,000.00	N3,500,000.00
Iris Hall	N4,800,000.00	N850,000.00
Jasmine hall	N7,000,000.00	N1,400,000.00
Zinnia Hall	N10,900,000.00	N2,100,000.00
Lantana Hall	N7,000,000.00	N1,400,000.00
Orchid Hall	N4,800,000.00	N850,000.00
Grand Ballroom	Rate	Contingency (Refundable Deposit)
Grand Ballroom	N4,200,000.00	N850,000.00
Abora-Mazonia Suites	N2,100,000.00	N450,000.00
Abora Suite	N1,300,000.00	N300,000.00
Mazonia Suite	N910,000.00	N300,000.00
Apa Suite	N910,000.00	N300,000.00
Iroko Suite	N600,000.00	N300,000.00
Ebony Suite	N600,000.00	N300,000.00
Pool Terrace	N3,000,000.00	N700,000.00
Fantasia Hall	N3,200,000.00	N450,000.00

INCLUSIVE: One Flipchart stand, one note pad and maker.

Meeting rooms	Rooms Hire	Contingency (Refundable Deposit)
Diamond Suite	N600,000.00	N250,000.00
Sapphire Suite	N460,000.00	N250,000.00
Ruby Suite	N350,000.00	N250,000.00
Opal Suite	N350,000.00	N250,000.00
Amber Suite	N350,000.00	N250,000.00
Onyx Suite	N350,000.00	N250,000.00
Topaz Suite	N350,000.00	N250,000.00
Aquamarine Suite	N350,000.00	N250,000.00
Pearl Suite	N350,000.00	N250,000.00
Crystal Suite	N350,000.00	N250,000.00
Emerald Suite	N520,000.00	N250,000.00
Ivory Room	N1,100,000.00	N250,000.00
Lavender Room	N1,300,000.00	N250,000.00
Tulip Room	N1,100,000.00	N250,000.00
Lilac Room	N1,100,000.00	N250,000.00
Africa Room	N1,200,000.00	N250,000.00
Asia Room	N1,200,000.00	N250,000.00
America Room	N1,200,000.00	N250,000.00
Australia Room	N1,200,000.00	N250,000.00
Antarctica Room	N1,200,000.00	N250,000.00
Europe Room	N1,200,000.00	N250,000.00

Africa-Asia Room	N2,400,000.00	N300,000.00
Asia-America Room	N2,400,000.00	N300,000.00
Africa-Asia-America Room	N3,600,000.00	N600,000.00
Executive Boardroom	N1,200,000.00	N300,000.00

INCLUSIVE: LCD Projector/Screen, LCD Plasma, Plasma TV, CD/DVC, Wi-Fi Internet, PA System, White board. No Video

EKO CONVENTION CENTRE EQUIPMENT PRICE LIST

Equipment Price List	Rate (N)
Stage	N3,500,000.00
Light System (Excluding client's extra requirement)	N4,800,000.00
Sound System	N10,200,000.00
Sound System in Iris & Jasmine or Orchid & Lantana Hall for Concerts	N5,720,000.00
Sound System in Zinnia Hall	N5,720,000.00
Sound System in Jasmine or Lantana Hall	N5,720,000.00
Screen in Zinnia Hall	N1,200,000.00
Screen in Jasmine Hall	N600,000.00
Screen in Lantana Hall	N600,000.00
Projector in Zinnia Hall	N1,700,000.00
Projector in Jasmine Hall	N1,200,000.00
Projector in Lantana Hall	N1,200,000.00
Production Cost/Day/Hall	N1,700,000.00
PA System	N2,203,200.00
Exhibition Booth	N182,000.00
Raised Platform	N2,400,000.00

GRAND BALLROOM EQUIPMENT PRICE LIST

Public Address System	N2,250,000.00
Multimedia Projector & Screen (12x12)	N460,000.00
Raised Platform	N2,350,000.00
Sound System	N2,900,000.00
Light System	N2,900,000.00

FANTASIA HALL EQUIPMENT PRICE LIST

Public Address System	N1,200,000.00
Multimedia Projector & Screen (12x12)	N460,000.00
Raised Platform	N1,500,000.00
Sound System	N2,250,000.00
Light System	N1,700,000.00

MEETING ROOMS EQUIPMENT PRICE LIST

Microphone	N70,000.00
Flipchart Stand	N15,000.00
LCD Projector	N70,000.00
Laptop Computer	N70,000.00
Lapel Microphone	N70,000.00
Multimedia Projector & Screen (12ft x 12ft)	N460,000.00
Multimedia Projector & Screen (8ft x 8ft)	N150,000.00
Multimedia Projector & Screen (6ft x 6ft)	N60,000.00

BALLROOMS & MEETING ROOMS DIMENSIONS & CAPACITIES

SUITES	DIMENSION & CEILING HEIGHT				SEATING CAPACITY						
	Length (m)	Width (m)	Height (m)	Surface (m ²)	Banquet	Cabaret	Classroom	Theatre	Cocktails	Board	U-Shape
Fantasia Ballroom	30	12.4	3.95	372	75	70	50	150	150	47	40
Grand Ballroom	35.17	25.12	5.74	890	175	125	100	300	450	-	-
Abora-Mazonia Suite	32.42	24.06	11.49	395	100	80	75	200	225	50	30
Apa -Abora-Mazonia Suites	35.17	51.5	14.23	1812	150	120	90	250	300	-	-
Apa Suite	10.55	15.92	2.74	167	40	20	15	50	75	20	18
Abora Suite	16.50	15.92	5.74	265	50	40	40	100	40	20	20
Mazonia Suite	15.92	8.14	5.74	130	36	30	13	40	15	15	20
Ebony Suite	8.14	7.5	2.74	61	16	13	10	20	15	10	10
Iroko Suite	8.14	7.5	2.74	61	20	15	10	25	15	15	15
Emerald Suite	11.0	5.5	2.1	60	N/A	N/A	N/A	25	N/A	10	11
Crystal Suite	8.1	4.7	2.1	38	N/A	N/A	N/A	N/A	N/A	7	N/A
Pearl Suite	8.1	4.7	2.1	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Amber Suite	8.0	5.5	2.5	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Opal Suite	8.0	5.5	2.5	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Ruby Suite	8.0	5.5	2.5	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Onyx Suite	8.0	5.5	2.5	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Topaz Suite	8.0	5.5	2.5	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Aquamarine	8.0	5.5	2.5	44	N/A	N/A	N/A	N/A	N/A	7	N/A
Sapphire Suite	11.1	5.2	2.9	58	N/A	N/A	N/A	N/A	N/A	12	N/A
Diamond Suite	13.4	5.2	2.9	70	N/A	N/A	N/A	N/A	N/A	14	N/A

The above figures are based on maximum capacity and may vary according to other requirements such as catering, audio-visual, staging, dancing and entertainment for which details must be confirmed when making the booking. Please be informed if audio-visual equipment is required for a meeting the maximum seating capacity will reduce by 2 Person. This is not applicable to Emerald Suite.

EKO CONVENTION CENTRE DIMENSIONS & CAPACITIES

	DIMENSION & CEILING HEIGHT					SEATING CAPACITY				
	Length (m)	Width (m)	Height (m)	Surface (m ²)	Exhibition Booths (3x3m)	Theatre	Cocktail Or Concert	Classroom	Cabaret (Open front)	Banquet
EKO CONVENTION CENTRE (Entire Hall)	51	101	12	5151	235	2700	2700	1280	1400	1465
Main Level					184	1925	1925	1015	750	1115
Mezzanine Level					51	775	775	260	250	450
IRIS HALL	48	19	12	912	25	425	425	160	140	200
Main Level					13	195	195	80	70	100
Mezzanine Level					12	228	228	80	70	100
JASMINE HALL	53	17	12	901	49	490	490	220	200	285
Main Level					43	415	415	200	175	250
Mezzanine Level					6	75	75	20	25	35
ZINNIA HALL	54	27	12	1458	81	890	890	410	290	430
Main Level					72	775	775	365	250	370
Mezzanine Level					9	120	120	45	40	60
LANTANA HALL	53	17	12	901	48	500	500	230	200	290
Main Level					43	410	410	200	175	250
Mezzanine Level					5	90	90	30	25	40
ORCHID HALL	47	21	12	987	25	450	450	165	150	210
Main Level					13	200	200	80	75	100
Mezzanine Level					19	250	250	85	75	110

The above figures are based on maximum capacity and may vary according to other requirements such as catering, audio-visual, staging, dancing and entertainment for which details must be confirmed when making the book

EKO SIGNATURE MEETING ROOMS, DIMENSIONS & CAPACITIES

SUITES	DIMENSION & CEILING HEIGHT				SEATING CAPACITY						
	Length (m)	Width (m)	Height (m)	Surface (m ²)	Banquet	Cabaret	Classroom	Theatre	Cocktails	Board	U-Shape
AFRICA	9.8	10.8	4	103,93	30	24	18	40	40	18	17
ASIA	9.8	10.8	4	103,96	30	24	18	40	40	18	17
AMERICA	6.9	10.8	4	74,28	20	16	10	25	25	13	12
AUSTRALIA	9.8	9.7	3	102,99	35	28	15	35	50	15	15
ANTARCTICA	9.8	9.7	3	102,98	35	28	15	35	50	15	15
EUROPE	7.9	6.8	3	72,89	20	16	10	25	25	13	12
AFRICA-ASIA				207,89	60	48	36	90	90	41	31
ASIA-AMERICA				174,24	50	40	28	75	75	36	28
AFRICA-ASIA-AMERICA				281,07	100	80	75	190	190	52	37
BOARDROOM	7.2	13.8	3	93,85	N/A	N/A	N/A	N/A	N/A	13	N/A
TULIP	10.7	6.84	2.82	78	22	19	7	20	40	15	15
LILAC	8	6	3.05	48	N/A	N/A	5	15	20	11	11
IVORY	6.7	3.95	3.8	23	N/A	N/A	N/A	7	N/A	5	N/A
LAVENDER	12.30	8.3	3.8	100	29	23	17	30	35	17	16

The above figures are based on maximum capacity and may vary according to other requirements such as audio-visual, staging and catering for which details must be confirmed when making the booking

COFFEE BREAKS

MORNING COFFEE N8,100

Coffee or Tea or Juice with Cookies

THE MORNING STAR N10,800

Mini Croissant, English Cake, Mini Chicken or Cheese Sandwich, Seasonal Sliced Fruit & Freshly Brewed Coffee, Teas, Juices

THE AFTERNOON N10,800

Mini Beef Suya, Meat Pie, Vegetables Spring Roll, Seasonal Sliced Fruit & Freshly Brewed Coffee, Teas, Juices

SWEET AFRICA N16,200

Mini Spicy Chicken, Meat Balls with Spicy Sauce, Gizz Dodo, Puff Puff, Sliced Fruit (Paw Paw, Pineapple & Watermelon) Freshly Brewed Coffee, Teas, Juices

TAKING A BREAK N18,900

Mini Chicken Sandwich, Fried Indian Samosa (V), Breaded Fish Finger, Chicken Satay, Sliced Fruit (Paw Paw, Pineapple & Apple) Freshly Brewed Coffee, Teas, Juices

THE EKO MAGIC N20,300

Mini Chicken Satay, Chicken Wings, Peppered Snails, Peppered Gizzard, Puff Puff & Sliced Fruit (Paw Paw, Pineapple & Apple) Freshly Brewed Coffee, Teas, Juices

THE HEALTHY N20,300

Assorted Vegetables Platter (tomato, cucumber, olives, carrot), Carrot Cakes, Wheat Bread Tuna Sandwich, Sliced Fruit (Paw Paw, Pineapple & Apple), Yogurt, Freshly Brewed Coffee, Teas, Juices

THE GOURMET N33,800

Mini Cheese Sandwich, Mini Chicken Sandwich.

Breaded Fish Finger, Chicken Satay, Fried Indian Samosa, Shrimp Tempura, peppered snails & Fried Yam w/ Chili, Mini Pizza, Gizzdodo.

Plain Croissant, Carrot Cake, Red Velvet, Seasonal Sliced Fruit with Apple, Yoghurt.

Freshly Brewed Coffee, Teas, Juices

Add to Your Coffee Breaks

Snails Per Pc	N2,700
Mini Burger Per Pc	N2,700
Turkey Wings Per Pc	N6,100
Asun	N6,800
Grilled Jumbo Prawns Per Pc	N8,800
Fruit Platter for 10 People	N60,800
(Pineapple, watermelon, pawpaw, apple & orange)	

BUFFETS

All Buffet selections are priced per person.

A minimum of 40 guests is needed for those buffets to be set in the hall.

Buffet Africana (cont. & National) – Option 1

N40,500 per person

Salads

Mixed Lettuce Salad with Lemon Vinaigrette
Greek Salad with Feta Cheese, Shrimp Cocktail Salad with Thousand Island Dressing
Traditional Coleslaw & Germany Potato Salad with Sausage
Dressing; Lemon, Vinegar, Cocktail & Balsamic

Hot Buffet Items

Stir Fried Chicken with Mixed Peppers Oyster Sauce
Grilled Fish Fillet with Mexican Bell Pepper Salsa
Roasted Skin on Potatoes Cubes W/ Garlic & Coriander
Beef Bourguignon with Mushroom, Potato & Carrot

Nigerian Delight

Chicken Pepper Soup
Efo-Riro with Mixed Meat and Dry Fish
Egusi Soup with Assorted Dry Fish & Pommo
Assorted Beef Stew
Fresh Fish Stew
Jollof, Coconut Rice & Fried Plantain
Eba & Pounded Yam

Desserts

Seasonal Fresh Fruit Salad
Traditional Caramel Cream
Brownies, Red Velvet & Assorted Tartlets

Minimum 40 guest

Prices are inclusive of all taxes and service charges

Buffet Africana (Cont. & National) – Option 2
N40,500 per person

Salads

Fresh Garden Salad W / Tomatoes, Cucumber, Cabbage, Carrot & Green Herbs
Chicken Caesar Salad, Pasta Tuna Salad with Pesto
Traditional Coleslaw & Cowboy Rice Salad
Dressing; Lemon, Vinegar, Cocktail & Balsamic

Hot Buffet Items

Chicken Curry with Potato and Boiled Eggs
Pan-Fried Fish with Lemon Saffron Sauce
Spaghetti Bolognese
Sautéed Vegetables / Potato Cubes with Spices

Nigerian Delight

Goat Pepper Soup
Affang Soup with Mixed Meat and Dry Fish
Okra Soup with Assorted Meat
Egusi Soup with Assorted Dry Fish & pommò
Assorted Meat Stew
Fresh Fish Stew
African Rice, Fried Rice & Fried Plantain
Eba & Pounded Yam

Desserts

Seasonal Fresh Fruit Salad
Traditional Caramel Cream
Chocolate Cake, Carrot Cake with Cream & Assorted Tartlets

Minimum 40 guest

Prices are inclusive of all taxes and service charges

Buffet Atlantic (cont. & National)

N56,700 per person

Bread & Butter

Salads

Chicken Caesar Salad with Crouton and Parmesan Cheese

Traditional Coleslaw W/ Mayo

Noodles Chinese Style with Baby Shrimps and Coriander

Mexican Beans and Rice Salad

Cucumber Tomato Salad with Onions

Dressing; Cocktail, Lemon, and Vinegar

Continental Main Courses

Lamb Vindaloo Sauce with Full of Flavour

Pan-Fried Fish Fillet with Potato & Leek in Creamy Sauce

Sautéed Potatoes with Garlic & Coriander / Steamed Vegetables

Grilled Chicken Breast with Mushroom Sauce

Steamed White Rice

Nigerian Delight

Fish Pepper Soup

Edikan Ekong Soup with Assorted Meat, Dry Fish & Snails

Egussi Soup with Mixed Meat

Ewedu & Gbegiri Soup

Fresh Fish Stew

Peppered Goat Meat With pepper sauce

Fried Plantain

Jollof Rice, Coconut Rice

Eba & Pounded Yam & Amala

Dessert

Seasonal Fruit Salad

Cream Caramel

Elegance

Carrot Cake

Key Lime

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

Buffet Kuramo (Indian & National)**N56,700 per person**

Bread & Butter

Salads

Mixed Lentil Salad with Lemon & Coriander

Traditional Coleslaw Cabbage W/ Mayo

Fresh Garden Salad (Lettuce, Cucumber, Carrot, Tomato & Spring Onions)

Chicken Cobb Salad with Avocado

Dressing; Cocktail, Lemon, and Vinegar

Indian Main Courses

Lamb Rogan Josh, Butter Chicken

Vegetables Curry, Biryani Rice

Chicken Tandoor, Dhal

Naan Bread

Nigerian Delight

Goat Pepper Soup

Edikan Ikong W/ Mixed Meat, Dry Fish & Snails

Okro Seafood with Ugwu Leaves, Egussi Soup with Ass. Meat

Fresh Fish Stew

Assorted Meat Stew

Moin Moin, Fried Plantain

Jollof Rice, Fried Rice

Eba & Pounded Yam

Dessert

Seasonal Fruit Salad

Cream Caramel

Exotic Tart

Opera Cake

Red Velvet

Minimum 40 guest

prices are inclusive of all taxes and service charges

Buffet Eko (Cont. & National)
N60,800 per person

Bread & Butter

Salads

Chicken Caesar Salad with Crouton and Parmesan Cheese
Traditional Coleslaw Cabbage W/ Mayo
Noodles Chinese Style with Sliced Beef and Coriander
Tabbouleh Couscous Salad with Fresh Mint
Cucumber Tomato Salad with Onions
Avocado Salad with Baby Shrimps
Whole Fish Display

Dressing; Cocktail, Lemon, and Vinegar

Continental Main Courses

Deep-Fried Chicken Drumsticks with Pineapple Sweet Chili Sauce
Grilled Fish in A Spicy Mexican Salsa
Sautéed Potatoes with Garlic and Coriander
Steamed Vegetables
Seafood Paella Rice (Shrimps, Fish & Calamari)

Nigerian Delight

Goat Pepper Soup, Chicken Pepper Soup
Efo Riro Soup with Assorted Meat & Dry Fish
Banga Soup with Seafood & Fresh Fish
Fresh Fish Stew
Assorted Meat Stew
Plantain Porridge, Moin Moin
Jollof Rice, White Rice with Beans
Eba & Pounded Yam

Dessert

Seasonal Fruit Salad
Vanilla Mille Feuille
Choux Chocolate Cream
Red Velvet
Exotic Pineapple Tart

Minimum 40 guest
prices are inclusive of all taxes and service charges

Presidential Buffet (Chinese & National)
N81,000 per person

Bread & Butter

Salads

Smoked Farm Chicken Platter

Whole Fish Display

Rice Andalous with Mango, Shrimps and Basil Dressing

Corn Beef Salad with Sweet Corn and Mixed Lettuce

Cucumber Tomato Salad with Onions

Avocado Salad with Tomato, Onions, and Coriander

Waldrof Coleslaw Pineapple & Celery

Dressing; Cocktail, Lemon, and Vinegar

Chinese Main Course

Spicy Mongolian Beef with Oyster Sauce

Shredded Chicken with Green Pepper and Hoisin Sauce

Braised Lamb Brown Sauce with Rice Noodles

Special Fried Rice with Shrimps & Vegetables

Prawns Sweet & Sour with Green Pepper

Nigerian Delight

Goat Pepper Soup / Chicken Pepper Soup

Edikan Ekong Soup with Assorted Meat, Dry Fish & Snails

Egussi Soup with Seafood & Crab, Okra Soup

Fresh Fish Stew

Assorted Meat Stew

Fried Plantain, Moin Moin

Steamed White Rice, Jollof Rice

Eba & Pounded Yam

Dessert

Seasonal Fruit Salad

Vanilla Mille Feuille

Dome Coffee

Brownies

Exotic Pineapple Tart

Cream Caramel

Minimum 40 guest

prices are inclusive of all taxes and service charges

Buffet Fantasia (Chinese, Indian & National)

N74,300 per person

Bread & Butter

Hot Starter

Kakori Kebabs (Lamb Sheekh Kebab with Mango Chutney)
Potatoes and Peas Samosa with Flavourful Spices
Chicken & Beef Suya
Peppered Gizzard
Vegetables Spring Roll
Breaded Prawns

Chinese Main Course

Spicy Mongolian Beef with Oyster Sauce
Shredded Chicken with Green Pepper and Hoisin Sauce
Vegetables Fried Rice

Indian Main Course

Malabar Meen Moili (Fish Cooked in Coconut Milk)
Chicken Biryani Rice
Lamb Curry with Vegetables

Nigerian Delight

Mixed Meat Pepper Soup
Efo Riro Soup with Goat & Dry Fish
Egusi Soup with Assorted Meat & Mixed Dry Fish
Fresh Fish Stew
Fried Plantain, Jollof Rice & Afro paella Rice
Eba & Pounded Yam

Dessert

Seasonal Fruit Salad
Vanilla Mille Feuille
Elegance
Red Velvet
Exotic Fruit Tartlets
Cream Caramel

Minimum 40 guest

prices are inclusive of all taxes and service charges

Buffet Pacific (Arabic & Cont.)

N81,000 per person

On The Tables

Breadbasket, Carrot & Cucumber, Nuts

Cold Starter Buffet

Panache Salad (Sweet Corn, Artichoke, Palm Heart, Cherry Tomato, Fresh Mushroom)

Greek Salad with Feta Cheese (Iceberg Lettuce, Cucumber, Tomato & Bell Pepper)

Caesar Salad with Chicken & Crouton (Iceberg Lettuce W/ Parmesan Cheese)

Humus, Eggplant Moutabal, Labneh with Garlic, Fattoush

Smoked Salmon with Caper & Dill

Cold Cuts Tray (Ham, Mortadelle, Turkey Ham)

Assorted Cheese (Mozzerella, Cheddar, Emmenthal & Feta)

Main Dishes

Chicken Cashew Nuts

Oriental Rice with Imported Lamb Leg

Grilled Beef Tenderloin with Mushroom Sauce

Paella Rice W. Sea Food (Calamari, Shrimps & Salmon)

Prawns Sweet & Sour

White Grouper Fish Fillet in Hot Salsa

Penne Alfredo

Potato Harra with Coriander

Sautéed Vegetables (Corn, Green Peas, Carotte, Cauliflower, Broccoli)

Frik with Lamb & Roasted Chicken

Dessert

Assorted Fruit Display

(Apple, Pineapple, Paw Paw, Watermelon, Mango, Kiwi, Red & Green Grapes)

Assorted Mixed Tartlets, Opera, Cheese Cake, Mille Feuille, Éclair

Sfouf, Namoura, Eych Saraya & Awamet

Minimum 40 guest

prices are inclusive of all taxes and service charges

Breakfast Buffet

All Continental Breakfast selections are complimented with Freshly Brewed Coffee, decaffeinated Coffee & a Selection of Teas.

The Euro-Trip N20,300 Per Person

Selection of Chilled Juices
Sliced Pawpaw, Pineapple, Apple & Watermelon
Assorted Breakfast Pastries to Include.
English Cake, Red Velvet, Plain Croissant & Sausage Roll.
Sandwiches; Chicken or Eggs or Tuna

Traditional Nigerian Wake Up N27,000 Per Person

Toast Bread, Bread Roll & Butter
Selection of Chilled Juices, Coffee, Tea & Milk
Sliced Fruit Selection (Pineapple, Watermelon, Orange & Paw Paw)
Sliced Tomato, Cucumber & Coleslaw Salad
Flavored Yogurt

Hot Selection.
Spanish Omelet, African Eggs & Oats
Fish Stew, Chicken Peri Peri, White Rice, Boiled Yam,
Beef or Chicken Sausage, Red Beans, Fried Plantain & Akara

Signature Breakfast N40,500 per Person

Toast Bread, Bread Roll & Butter
Assorted Bakeries to Include: English Cake, Red Velvet & Croissants
Selection of Chilled Juices
Sliced Fruit Selection (Pawpaw, Pineapple, Apple & Watermelon)
Sliced Tomato, Cucumber, Olives.
An Assortment of Cereals
Full Fat & Skimmed Milk
Assorted Sliced Cheese, Cold Cuts & Flavored Yogurt

Hot Selection.
Spanish Omelet, Scrambled Eggs & Oats
Fish Stew or Chicken Peri Peri, White Rice, Boiled Potatoes
Beef or Chicken Sausage, Baked Beans, Grilled Bacon, French Toast
Pancake with Syrup

Boxed Meal

All priced per person and accompanied by appropriate condiments.

Continental N20,300

Plain or Flavored Yogurt or Juice
Traditional Chicken Club Sandwich
Whole Fresh Fruit (Apple or Banana).
Freshly Baked Muffin

Our Traditional National Take away

Our First selection N20,300

Peppered Gizz Dodo
Beef Suya, Spicy Chicken
Puff Puff
Moin Moin

Our second Selection N21,600

Our Homemade Meat Pie
Vegetable Spring Roll
Peppered Chicken Wings
Puff Puff, Shrimp Tempura

Our Takeaway Box

Beef Stew with White Rice, Fried Plantain N24,300
Peppered Chicken with Jollof Rice & Plantain N24,300
Grilled Fish with Fried Rice, Stew, Fried Plantain N27,000

Our Continental Takeaway Box

Roasted Chicken with Chinese Fried Rice & Sweet & Sour Sauce N24,300
Vegetarian Noodles with Teriyaki Beef Sauce & Broccoli N27,000

SELECTED COCKTAIL MENU

Standing Cocktail Menu N29,700

Cold Canapé

- Guacamole with Shrimps / Cucumber and Feta Cheese / Roasted Beef with Mustard / Bruschetta

Hot Canapé

- Spicy Chicken Winglet / Beef Suya / Spring Rolls / Mini Pizza Napolitano / Mini Nigerian Meat Pie.

Dessert

- Chocolate Éclair / Exotic Fruit Tartlet / Opera / Red Velvet with Cream.

Island Cocktail Menu N40,500

Cold Canapé

- Smoked Salmon with Capers / Feta Cheese with Olive / Ratatouille with Shrimps / Marinated Thai Beef / Bruschetta with Baguette.

Hot Canapé

- Breaded Fish Finger / Shrimps Tempura / Spring Rolls / Spicy Meatballs / Onion Tartlet / Chicken Winglet / Chicken Suya.

Dessert

- Fruit Salad in Glasses / Vanilla Éclair / Exotic Fruit Tartlet / Red Velvet with Cream / Chocolate Mousse in Glasses.

Cocktail Reception Menu N24,300

Hot Canapé

- Peppered Snails / Spicy Meat Balls / Spicy Chicken Winglet / Chicken Suya / Puff Puff / Vegetables Spring Roll / Shrimp Tempura / Sausage Puff.

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

PLATED DISHES

Set Menu 3-Option 1

N51,300 Per Person

Starter

Hot & Sour Soup

Or

Chicken Pepper Soup

Main Course

Marinated Half Roasted Chicken with Peppered Snails
Served with Smoky Jollof Rice & Fried Plantain

Or

Pan-Fried Fish Fillet in a Sautéed kale
Served with Mashed potatoes & glazed carrot.

Dessert

Mixed Fruit Salad

Or

Cream Caramel

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

Set Menu 3-Option 2

N60,800 Per Person

Bread & Butter

Soup's

Creamy Mushroom Soup with Shrimp Stick

Or

Chicken Pepper Soup

Main Dish

Pan Fried Grouper Fish Fillet with Traditional Jollof Rice & Diced Plantain
Served with Roasted Tomato Sauce

Or

Marinated Grilled Chicken with Cracked Dome Potatoes
Served with Black Pepper Sauce

Dessert

Chocolate Cake with Ice Cream

***Minimum 40 guest
prices are inclusive of all taxes and service charges***

Set Menu 3-Option 3

N81,000 Per Person

Bread & Butter

Starter

Chicken Caesar Salad with Parmesan Cheese, Crouton & Dressing

Or

Goat Pepper Soup

Main Dish

Grilled and Sautéed Seafood (Salmon, Fish, Shrimps, Calamari)
With Jambalaya Rice & Red Curry Sauce

Or

Grilled Beef Tenderloin with Mashed Potato, Broccoli
Served with Creamy Mushroom Sauce

Or

Marinated Roast Chicken Breast with Fried Rice & Diced Plantain
Served with Spicy Tomato Sauce

Dessert

Combination of Sliced Fruit, Brownies, Cheesecake

***Minimum 40 guest
prices are inclusive of all taxes and service charges***

Set Menu 3-Option 4

N81,000 Per Person

Bread & Butter

Starter

Goat Pepper Soup

Or

Seafood Salad

Salmon, Shrimps, Calamari with Mixed Fresh Garden Salad

Main Dish

Grilled Beef Tenderloin with Prawns with Mashed Potato & Broccoli

Served with Black Pepper Sauce

Or

Over Charcoal Half Chicken with Mixed Vegetables, Fried Rice

Served with Spicy Red Curry Sauce

Dessert

Combination of Mango Tartlet, Chocolate Mousse & Sliced Fruits

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

Set Menu 3-Option 5

N87,800 Per Person

Bread & Butter

Starter

Chicken Corn Soup

Or

Coconut & Champagne Seafood Pepper Soup

Main Dishes

Firecracker Salmon Fillet

Mild Spicy & Sour Grilled Salmon with Shredded Seasonal Veg. & Crack Mashed Potatoes

Or

Garlicy Lamb Chops

Marinated Lamb Chops with Hong Kong Fried Rice & Broccoli

Or

Royal Half Chicken

Roasted Grain Fed Chicken Peri Peri Style with Jollof Basmati Rice & Diced Plantain

Dessert

Combination of Fruit Tartlet, Opera, Cheesecake and Fruit Skewer

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

Set Menu 3-Option 6

N87,800 Per Person

Bread & Butter

Starter

Chicken Corn Soup

Or

Coconut & Champagne Seafood Pepper Soup

Main Dishes

Firecracker Salmon Fillet w/ Prawns

Mild Spicy & Sour Grilled Salmon with Seasonal Veg. & Crack Mashed Potatoes

Or

Garlicy Lamb Chops w/ Royal Chicken

Marinated Lamb Chops with Hong Kong Fried Rice & Broccoli

Dessert

Combination of Fruit Tartlet, Opera, Cheesecake and Fruit Skewer

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

Set Menu 3-Option 7

N51,300 Per Person

Starter

Goat Pepper Soup
Or

Chicken Pepper Soup

Combo Main Course

Peppered Chicken laps w. Peppered Snails, shredded beef chili sauce
Served with Smoky Jollof Rice, Fried Rice & Fried Plantain

Dessert

Mixed Fruit Salad

*Minimum 40 guest
prices are inclusive of all taxes and service charges*

After Party Menu

French Fries	N4,100
Fried Fish Finger	N4,100
Peppered Snails	N6,400
Mini Beef Burger	N6,800
Peppered Turkey Wings	N6,800
Mini Fish Burger	N6,800
Prawns Roll	N6,800
Asun	N8,100
Roasted Chicken Laps.	N8,100
Roasted Cut Fish.	N8,100
Grilled Prawns Suya	N9,500

COCKTAIL

Cold Canapés		Mini Hot Nigerian Small Chops	
Feta Cheese W/ Olive & Tomato	N2100	Spicy Chicken Winglet	N2100
Guacamole with Shrimps	N2700	Beef Cubes Skewer W/Onions	N2100
Smoked Chicken with Gherkin	N1650	Vegetables Samosa	N2100
Chickpeas Mousse (Hummus)	N1400	Beef Suya	N2700
Tuna Mousse with Diced Pepper	N2100	Chicken Suya	N2700
Grave Lax Salmon with Dill	N4100	Fish Suya	N3400
Choux Stuffed Crab Meat W/Mayo	N3400	Peppered Lamb Skewers	N4100
Egg Mousse Mimosa	N1400	Chicken Cubes W/ Plantain Skewer	N2100
Beetroot Mousse with Sesame	N1400	Spicy Meatballs	N2100
Smoked Salmon with Capers	N4100	Peppered Fish & Shrimp Skewers	N3400
Parma Ham W/ Parmesan & Honey	N4100	Nigerian Meat Pie	N2700
Cucumber Stuffed Feta Cheese	N2100	Gizzdodo Skewers	N2100
Roast Beef with Mustard	N2100	Plantain Croquette	N1650
Lump Caviar with Lime	N4100	Puff Puff	N1400
Avocado W/ Lobster	N6100	Buns	N1400
Blue Cheese with Celery	N3100	Mosa	N1400
Fish Rillettes Tartar Style	N2700	Asun in Pumpkin	N3400
Cervelas Sausage with Mustard	N2100	Beans Cake (Akara)	N2100
Bruschetta in Glasses or Baguette	N1400	Peppered Snails	N3400
Mushroom W/ Garlic & Coriander	N2700	Fried Yam Cubes W/ Chili Sauce	N1400

COCKTAIL

Mini Continental Hot Canapés		Mini Sweets	
Mini Pizza Napolitano	N2100	Mosaic Éclair	N2700
Leek & Onions Tartlet	N2100	Chocolate Éclair	N2700
Fish Fritter with Herbs	N3400	Coffee Éclair	N2700
Beef or Chicken Cannelloni	N2100	Exotic Fruit Tartlet	N2700
Sausage Puff Pastry	N2100	Key Lime Tartlet	N2700
Shrimp Curry and Fish Skewer	N2700	Mango Tartlet	N2700
Braised Duck Vol-Au-Vent	N4100	Exotic Pineapple Tartlet	N2700
Vol-Au-Vent Chicken Supreme	N2700	Strawberry Tartlet	N3400
Beef Tend. W/ Mushroom Skewer	N2700	Chocolate Tartlet	N3400
Italian Meat Balls W/ Parmesan	N2100	Vanilla Mille Feuille	N2700
Butterfly Prawn with Herbs	N4100	Chocolate Mille Feuille	N2700
Breaded Fish Finger	N2700	Classic Opera	N2700
Lamb Kofta Skewers	N2700	Elegance Mousse	N2700
Chicken Wonton	N2100	Dome Café Mousse	N2700
Spring Rolls	N2100	Baked Cheese Cake	N2700
Deep-Fried Chicken Wings Chinese	N2100	Brownies Cake	N2700
Shrimp Tempura	N2700	Carrot Cake	N2700
Minced Lamb Potato	N3400	Red Velvet W/ Cream	N2700
Beef Samosa	N2100	Chocolate Mousse in Glasses	N2700
Indian Spiced Potato Samosa	N2100	Fraisier in Glasses	N3400
Chicken Satay	N2100	Exotic Mango in Glasses	N2700
Thai Fish Cake	N2700	Fruit Salad in Glasses	N2700
Crab Balls Chinese Style	N3400	Fruit Skewers	N2700
		Choco Chouquete	N2700
		Choux A La Cream	N2700

Minimum selection for cocktail N15,000 per person for minimum of 40 persons. All items subject to availability of ingredients at the time of the function.

BAR OPTIONS

BAR OPTION 1 **N12,500**

(On Consumption)

Mineral Drinks

Malt Drinks

Fruit Juices

Mineral Water

BAR OPTION 2 **N20,500**

(On Consumption)

Mineral Drinks

Malt Drinks

Fruit Juices

Mineral Water

Lager Beer

Stout

BAR OPTION 3 **N26,500**

(Minimum 50 guests)

(On Consumption)

Mineral Drinks Stout, Lager Beer

Malt Drinks Whisky or Gin or Vodka

Fruit Juices Campari

Mineral Water Rum or Baileys

BEVERAGE LIST

MALT

Malta Guinness {33cl}	N4,800
Amstel Malta	N4,800
Maltina	N4,800

STOUT

Guinness Stout {60cl}	N8,000
Small Guinness Stout	N6,000

BEER

Star {60cl}	N6,100
Star Lite {60cl}	N6,100
Gulder {60cl}	N6,100
Heineken {60cl}	N7,500
Heineken {33cl}	N5,400
Smirnoff Ice	N6,800

SOFT DRINK

Coke	N4,500
Coke Zero	N4,500
Pepsi Cola	N4,500
Pepsi Light	N4,500
Fanta	N4,500
7Up	N4,500
7Up Free	N4,500
Bitter Lemon	N4,500
Tonic Water	N4,500
Soda Water	N4,500
Bottled Water {Small}	N4,500
Bottled Water {Large}	N5,400
Chapman {40cl}	N6,800
Chapman {25cl}	N4,100
Power Horse {33cl}	N7,500
Red Bull	N7,500

JUICES

Orange 1L	N7,500
Apple 1L	N7,500
Mango 1L	N7,500
Pineapple 1L	N7,500

WINE LIST

WHITE WINES

House Wine

Mapu Sauvignon blanc Chardonnay	N34,000
Chateau Pouyann	N46,000

RED WINES

House Wine

Mapu Cabernet Sauvignon	N34,000
Vin De Pays De Vaucluse Domaine Martin	N43,200
Chateau Planers Cuvee Chantal Rouge	N51,500

NON-ALCOHOLIC WINE

Chamdor	N24,000
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CHAMPAGNE

HOUSE CHAMPAGNE

Verrier Fleuron	N263,500
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Champagne Brut

Laurent Perrier Brut	N509,000
Veuve Cliquot	N582,000
Moet et Chandon Brut Imperial	N510,500
Moet et Chandon Nectar Imperial	N563,000

Champagne Rose

Veuve Cliquot Rose	N717,000
Moet et Chandon Nectar Rose	N649,500
Moet et Chandon Rose	N641,500
Laurent Perrier Rose	N783,000

Grand Cuvee

Laurent Perrier "Grand Siècle"	N1,304,000
Don Perignon	N2,430,000

Sparkling Wines

Martini Brut	N129,000
Martini Rose	N80,000
Amaretto Disaronno	N57,000
Jägermeister	N115,000
Jack Daniels	N108,000
American Honey	N90,500

GIN

Gordon Gin	N93,500
Bombay Sapphire	N134,000

TEQUILA

Olmecca White	N122,000
Jose' Cuervo Gold	N144,500

RUM

Bacardi Rum	N102,000
Captain Morgan	N93,500

VODKA

Smirnoff	N81,000
Absolute Vodka	N134,000
Grey Goose	N216,000
Belvedere	N398,500
Ciroc Original	N142,000

COGNAC

Hennessy VS	N338,000
Hennessy VSOP	N473,000
Hennessy XO	N1,688,000
Remi Martin VSOP	N378,000
Remi Martin XO	N1,485,000
Martel VSOP	N662,000

WHISKIES

J&B	N67,500
Famous Grouse	N84,000
Chivas Regal 12 Years	N260,000
Chivas Regal 18 Years	N688,500
Johnnie Walker Black Label	N225,500
Johnnie Walker Red	N129,000
Jameson	N156,000
Glenfiddich 12 Years	N372,000
Glenfiddich 15 Years	N536,000
Glenfiddich 18 Years	N797,000
Glenmorangie Original	N338,000
Glenmorangie Quinta	N460,000

BOURBON

Jack Daniels	N108,000
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APERITIF

Campari	N104,000
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LIQUEUR

Baileys	N88,000
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Cointreau	N196,000
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Cocktails

Gold Fashioned **N19,000**

Gold label whisky with dash of angostura bitter with a sugar cube served on the rocks.

Pinacolada **N19,000**

A favorite summer cocktail with rum teamed up with coconut cream blended with pineapple.

Cosmopolitan **N19,000**

There are very few cocktails that define a decade and the cosmopolitan, a pink cocktail with Swedish vodka, triple sec, light cranberry and a squeeze of lime. Back to the 1990's the cocktail which defined this decade.

Long Island Ice Tea **N19,000**

A unique blend of vodka, gin, tequila, rum, lemon juice and orange liqueur with cola, the long island ice tea flavors vanilla and lightly tannic wood make it taste a little like tea, but in fact they come from a mix of quality aged spirits

Singapore Sling **N19,000**

A unique combination of gin, triple sec, cherry brandy, grenadine, lime, angostura bitter and pineapple juice, its amazing cocktail to answer the tiredness of the day.

Mocktails

Peach lips **N12,500**

A favorite summer Mocktail with pineapple juice, mango juice, orange juice, peach syrup and grenadine.

Shirley Temple **N12,500**

A famous Mocktail with simple combination and great taste, it's made from Seven up, lime and grenadine.

Jazz paradise **N12,500**

A lovely taste and tropical drinks from mango juice, orange juice and fresh pineapple.

Fantasia **N12,500**

Mango juice, orange juice, strawberry syrup, fresh watermelon

Virgin Colada **N12,500**

A great Combination made from Fresh pineapple and coconut cream.