



BEQA LAGOON RESORT WEDDING PACKAGES

**Wedding Package prices are from January 2025 and can change at any time.
Prices include current Fiji taxes (VAT/STT/ENV)**

Beqa Lagoon Resort has designed elegant Wedding Packages that combine the most essential requirements for any style or size ceremony. Our wedding coordinator will meet with you to discuss your specific needs and individual wishes including choice of romantic ceremony locations such as the beach at sunset or in our landscaped tropical gardens.

DOCUMENTATION YOU PROVIDE

- Certified copy of birth certificate
- Current passport
- If previously married copy of divorce decree or death certificate
- Couples under 21yrs are required to produce a signed consent letter from their parents
- Witnesses - Resort staff will be happy to oblige
- A letter of single status from your local Registry Office (applicable only to certain countries)

DOCUMENTATION WE PROVIDE

- Application for a marriage licence (this will be emailed to you by our main office)

Important — All documentation must be signed by a Notary or Justice of the Peace before coming to Fiji. Only scanned copies are accepted. Images taken on a digital device or cellphone will **NOT** be accepted.

ORCHID WEDDING

USD\$1600

- Wedding Coordinator service
- Registry office documentation
- Registration and documentation fee
- Ceremony location set up
- Minister or Celebrant fee including their transfers
- Gift package
- Double tier wedding cake
- Traditional kava ceremony
- Choir
- Fijian warrior escort for bride
- Couples relaxation spa treatment
- Bridal bouquet, boutonniere and Salusalu (traditional bridal lei)
- 5 bottles of sparkling wine for wedding toast
- Romantic dinner for two
- Shell leis for wedding guests

FRANGIPANI WEDDING

USD\$1200

- Wedding Coordinator service
- Registry office documentation
- Registration and documentation fee
- Ceremony location set up
- Minister or Celebrant fee including their transfers
- Single tier wedding cake
- Traditional kava ceremony
- Choir
- Fijian warrior escort for bride
- Bridal bouquet, boutonniere and Salusalu (traditional bridal lei)
- 1 bottle of sparkling wine for wedding toast
- Couples Relaxation Spa Treatment

HIBISCUS WEDDING

USD\$850

- Wedding Coordinator service
- Registry office documentation
- Registration and documentation fee
- Ceremony location set up
- Minister or Celebrant fee including their transfers
- Traditional kava ceremony
- Fijian warrior escort for bride
- Bridal bouquet, boutonniere and Salusalu (traditional bridal lei)
- Romantic dinner for two

HONEYMOON COUPLES

USD\$300

- Bubbles and fresh fruit on arrival
- Fijian flower lei's
- Candlelight dinner for two
- Remote Island picnic lunch
- Tropical massage for two

SAY "I DO" underwater.....

Or even just renew your Vows to each other! USD\$500

All legalities and paperwork will be done on Land BUT enter the water from shore with your wedding clothing and your loved ones / a pastor / DM's and do your vows and "I DO" underwater. The Fijian Minister or Celebrant will declare you husband and wife as you exit the water from the shore.

OPTIONAL EXTRAS

FLOWERS

- Floral Leis USD\$45
- Bridal Bouquet USD\$95
- Bridesmaid Bouquet USD\$65
- Buttonhole USD\$20
- Corsage USD\$40
- Wrist Corsage USD\$45
- Flower Shower USD\$60
- Salusalu(Bridal Lei)ea USD\$40

TRADITIONAL BRIDAL ENTRANCE

- Warrior Escorts USD\$125
- Flower Girls USD\$125

WEDDING CAKES

- Cupcakes (Each) USD\$7.50
- One Tier USD\$125
- Each additional tier USD\$150

MUSIC

- Fijian Serenade's USD\$350
- Fijian Choir USD\$250

VIDEOGRAPHY

- DVD of Ceremony USD\$1625
- Each additional hour USD\$ 400

PHOTOGRAPHY

Images are provided on a CD

- Standard package 100 - 400 digital shots USD\$1850
Photos before and during the ceremony until sunset
- Reception and after the ceremony photos USD \$575

RECEPTION

Compulsory Set Up Fee (conditions apply)

Outdoor Setting - Poolside, Beachfront or Gardens

- Party of 30 people or less USD\$750
- Party over 30 people USD\$980

BEVERAGE *

Standard Beverage Package

Unlimited service of our house sparkling wine, Chardonnay, Shiraz, Fiji Bitter and Gold, Soft Drinks and Juices.

- One hour (per person) USD\$48
- Additional hour (per person) USD\$15

Premium Beverage Package

Unlimited service of our local spirits, house sparkling wine, Chardonnay, Shiraz, Fiji Bitter and Gold. Soft drinks and juices.

- One hour (per person) USD\$55
- Additional hour (per person) USD\$30

CANAPES*

2 Cold and 2 Hot Canape varieties

- One hour USD\$35 pp
- Additional hour USD\$15 pp

3 Cold and 3 Hot Canape varieties

- One hour USD\$50 pp
- Additional hour USD\$20 pp

4 Cold and 4 Hot Canape varieties

- One hour (USD\$60 pp
- Additional hour USD\$30 pp

MENU*

Buffet Menu

Based on a minimum of 10 adults . Prices are per person and include 'Dinner Inclusive' charge for live-in guests

- Lovo Dinner Inclusive
- Traditional Roast Buffet USD\$45 pp
- Seafood Buffet USD\$85 pp
- Standard pre ordered dinner Dinner Inclusive

A La Carte Menu

Bridal couple to select course from our special house menu

- 2 Course Menu USD\$45 pp
- 3 Course Menu USD\$50 pp
- 4 Course Menu USD\$65 pp
- 5 Course Menu USD\$80 pp



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SAMPLE MENU

STARTERS

LOBSTER BISQUE

Stock of Fresh Local Lobster, infused with a Herb and Butter Crème

ROU ROU SOUP (V)

Local Spinach poached down with Fresh Vegetable Seasonings served with a drizzle of Fresh Coconut Crème

THAI PUMPKIN SOUP (V)

Flavours of Thailand gently infused with Chilli and a Creamy Pumpkin Base

LEMON INFUSED SMOKED KOKODA

Freshly Scorched Grated Coconut With Bush Lemon Leaves, Lemon Cured Fresh Tuna, Tomato's, Chilli, Island Grown Spring Onion, Sea Grape Pearls, Seaweed Gel and Candied Plantain Crisp

CHARRED TAMARIND BEEF SHORT RIBS

Chunky Tomato Relish, Pickled Bush Ferns, Heart of Palm Salad, Tamarind and Honey Jus

VEGETABLE PAELLA (V)

Eggplant, Capsicum, Tomato, Beans and Arborio Rice infused with Saffron, Vegetable Stock and Smoked Paprika

MAINS

SEAWATER PORK BELLY

Three Days Infused Spiced Brine Seawater Pork, Cauliflower Puree, Hoisin and Plum Sauce, Red Onion Jam and Lemon Grass Infused Coconut Foam

CHAMPAGNE LOBSTER

Garlic and Champagne Cream Sauce, Linguine Pasta, Shredded Fijian Asparagus, Shaved Parmesan Cheese and Basil Crisp

SINGAPORE CHILI LOCAL MUD CRAB

Local Crab, Asian Sauce, Julianne Ginger and Island Grown Spring Onion

TOURNEDOS OF BEEF

With Mushroom, Mustard and Red Wine Sauce with Caramelised Onion-Potato Gratin and Local Vegetables

SUPREME LASAGNE (V)

Imported Mushrooms, lightly fried with Garlic in a drizzle of vegetable oil, with Oven Seasoned Local Eggplant, layered with a sauce of Tomato and Basil, finished with a Cheesy, Savoury, Nutty and Salty flavoured vegan Parmesan

SPICY COCONUT PUMPKIN (V)

Thai flavoured with Dabnia, Cubes of Pumpkin with our Garden Long Beans and Snow Peas, Flash cooked with a Peanut based Thai Sauce served in an Oven Baked Tortilla Basket

OVEN BAKED CHICKEN, FISH OR VEGETARIAN PALSAMI

Traditional Fijian dish, with a filling of Seasoned Chicken, Fish or Vegetables, with Miti (finely diced onion, cucumber, tomato, and a touch of chilli) with Fresh Coconut Milk wrapped in Rou Rou and oven baked, Served with a Pineapple and Paw Paw Salad

PALATE REFRESHER

Watermelon Granita, Honey Infused Masala Chai Tea or Lemon Spritzer

DESSERT

POLYNESIAN PEARL

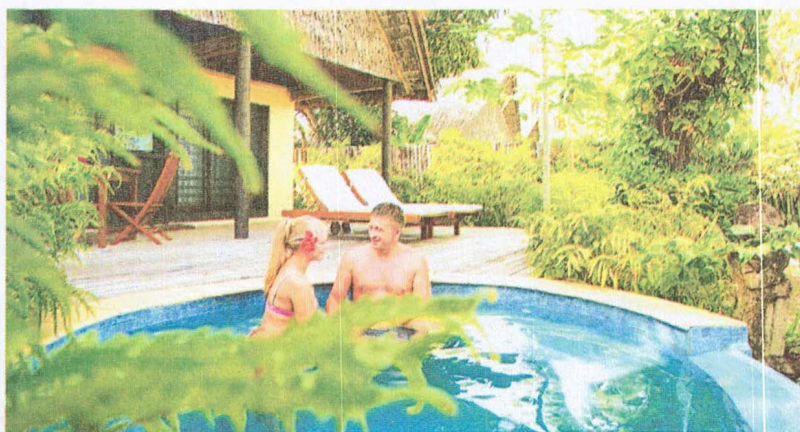
Coconut Sorbet, Caramelised Plantains, Tropical Fruit & Dark Chocolate Cup

HAND CRAFTED CHEESECAKE

Flavour of the Day freshly baked



PRIVATE HONEYMOON SUITE



Set in a beautiful private garden, your honeymoon suite offers space and comfort. Your private outdoor shower totally immerses you in the tropical ambience. There is a large entertainment patio to enjoy a cocktail while you soak up the ocean view or relax in your own personal plunge pool and experience the romantic sun sets.

SPECIAL OCCASION & ROMANTIC DINING MENU

served with a selection of paired wines



FOUR COURSES US\$80 FJ\$166 pp

Committing to love and the witnessing of that moment, is life's most quintessential celebration. Whether it is an intimate dinner for two or a gathering of your closest friends to share in your wedding, vow renewals or anniversary, we will make the occasion memorable.

The chef's sample menu assists you to create your own menu or the chef can design one to suit your personal preferences.