



harvest

EVENT PACKAGE



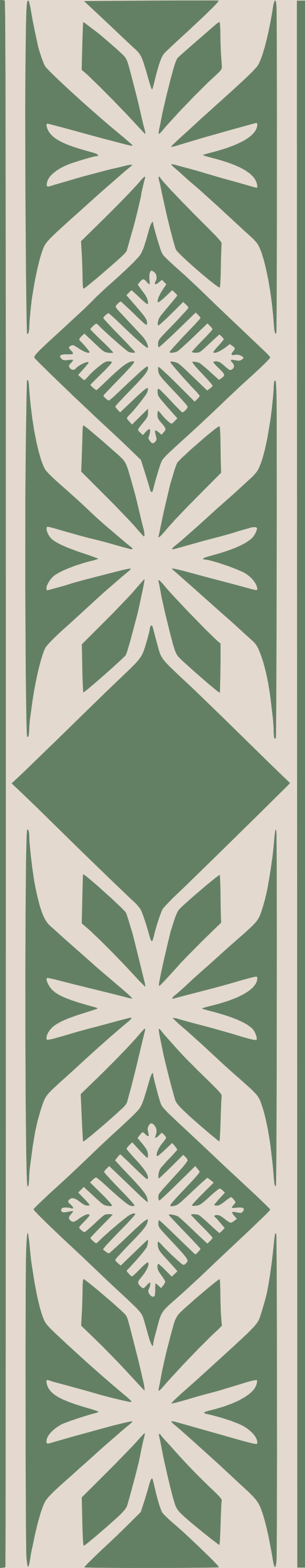


EXPERIENCE ALL-DAY FAMILY STYLE CUISINE

Harvest with an all-day, family-style concept rooted in seasonality and abundance. Generous shared platters encourage networking, collaboration, and natural interaction, guiding guests from energizing morning spreads to bold, globally inspired dinners.

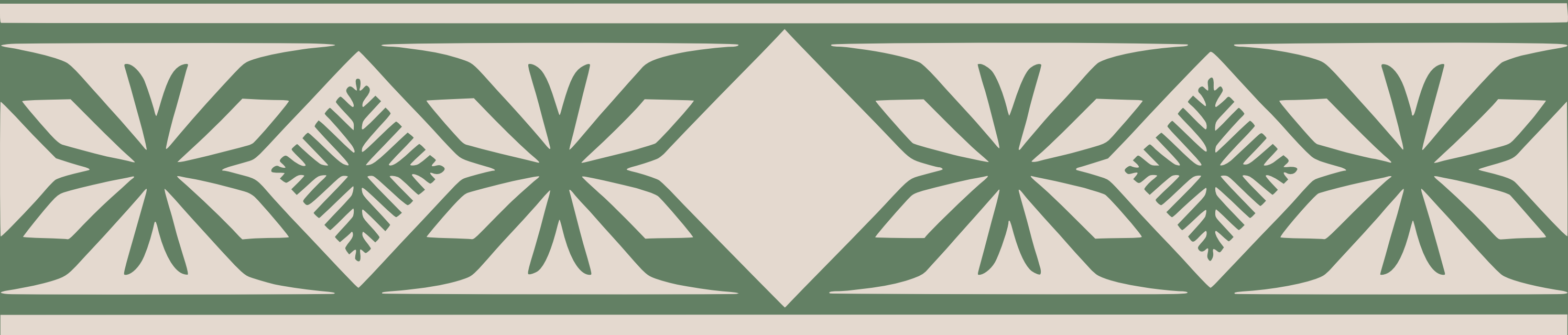
Every dish celebrates the harvest — crisp local produce, just-caught seafood, and chargrilled specialties infused with international flavors. Breakfasts energize, lunches inspire conversation, and dinners create a sense of celebration, leaving a lasting impression on every guest.

Flexible, seamless, and designed for connection, Harvest elevates every corporate retreat, conference, or incentive event where the bounty of the season meets vibrant international cuisine.



MESSAGE FROM THE CHEF

Harvest redefines event dining with an all-day, family-style concept rooted in seasonality and abundance. Thoughtfully curated menus are presented in generous shared platters, encouraging networking and natural interaction. From fresh morning spreads to bold, globally inspired dinners, Harvest delivers a seamless culinary journey for every stage of your event.



THE SPACE

Harvest consists of five distinct areas:

HARVEST PRIVATE DINING ROOM

DECK AREA

INNER TERRACE

OUTER TERRACE

MAIN INDOOR AREA

harvest



EVENT STYLES

BIRTHDAYS & MILESTONES

PRODUCT LAUNCHES

NETWORKING EVENTS

CONFERENCE EVENTS

TEAM EVENTS



HARVEST PRIVATE DINING ROOM



MAXIMUM CAPACITY

Up to 50 Guests Seated

(FULLY AIR-CONDITIONED | TABLE SETUP)

DECK AREA



MAXIMUM CAPACITY

Up to 30 Guests Seated

(OPEN AIR | NEXT TO THE GYM)

INNER TERRACE



MAXIMUM CAPACITY

Up to 25 Guests Seated

(HIGH TABLE AREA)

OUTER TERRACE



MAXIMUM CAPACITY

Up to 25 Guests Seated

(WATERFRONT FACING)

MAIN INDOOR AREA



MAXIMUM CAPACITY

Up to 50 Guests Seated

(CENTRAL SEATING AROUND THE BAR COUNTER)

**To receive a personalized quote tailored to your event needs,
please enquire by emailing us directly: harvest@crowneplazafiji.com**

HARVEST RESTAURANT - GUEST INFORMATION

- We want all our guests to have an enjoyable experience. Please take a moment to read the guidelines below to help ensure a smooth and pleasant visit.
- Responsible Service of Alcohol
- Our team follows responsible service of alcohol practices and may decline service to guests who are or appear to be intoxicated.

Decorations

- To maintain the ambiance of the restaurant, we do not allow balloons, confetti, glitter, or similar items.
- Small table decorations such as place cards, flowers, or personalised menus are welcome.

Food & Beverage

- All food and drinks must be provided by Harvest Restaurant.
- External catering or beverages are not permitted.

Personal Belongings

- Guests are responsible for their personal belongings during their visit.

Payment Surcharge

- Credit cards and international debit cards automatically attract a 3% service fee.

Public Holiday Surcharge

- A 10% surcharge applies on public holidays.

Minimum Spend

- Your booking includes a minimum spend, please note that any unused amount cannot be refunded, credited, or transferred.

Reservation Times

- Please arrive on time and note that booking extensions may not be available.

Deposits & Refunds

- Deposits are non refundable except in special situations such as government restrictions or health related concerns.

Weather

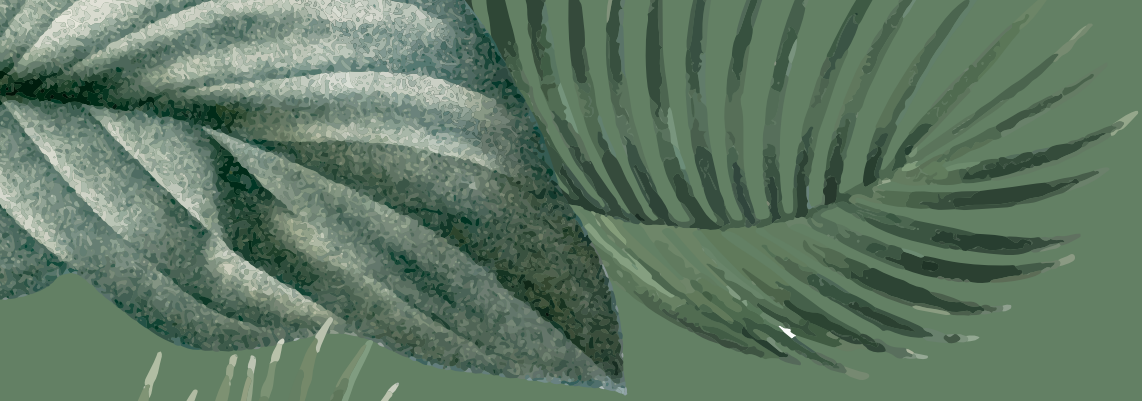
- We are unable to offer refunds or compensation for adverse weather conditions.

Cancellations & Changes

- Please advise us at least 14 days before your reservation for changes or cancellations.
- Bookings cancelled within 7 days are not eligible for a refund or date change.

Event Contract

- For event bookings, a formal contract will be provided for review and signature.



FOOD & DRINK



FAMILY STYLE
sharing platter....

VEGETARIAN SELECTION

FJD 95 per person

Min. 8 pax

***WILL BE SERVE IN SHARING PLATE**

1 HOT APPETIZER, 1 SALAD, 1 SOUP, 2 CARBS, 3 LOCAL VEGETARIAN CURRIES, 3 DESSERT

Starter

Panner Pakora or Moca Spring Rolls

Kachumber Salad

Mains

Dal Tadka

Cumin Rice or Basmati Rice

Naan Bread / Roti

Three kinds of Curry:

Aloo Gobi

Malolo Paneer

Chole Bhature

Dessert

Assorted Fruit Platter

Sooji Ka Halwa

Sabudana Kheer

FEAST SELECTION
FJD 110 per person
Min. 8 pax

***WILL BE SERVE IN SHARING PLATE**

Starter

Panner Pakora or Moca Spring Rolls

Kachumber Salad

Mains

Dal Tadka

Cumin Rice or Basmati Rice

Naan Bread / Roti

Three kinds of Curry:

Aloo Gobi

Malolo Paneer

Butter Chicken or Chicken Curry

Dessert

Assorted Fruit Platter

Sooji Ka Halwa

Sabudana Kheer

SIGNATURE SELECTION

FJD 125 per person

Min. 8 pax

***WILL BE SERVE IN SHARING PLATE**

Starter

Panner Pakora or Moca Spring Rolls

Kachumber Salad

Mains

Basmati Rice

Naan Bread / Roti

Dal Tadka

Three kinds of Curry:

Malolo Paneer

Butter Chicken

Madras Goat Curry or Lamb Rogan Josh or Beef Korma

Dessert

Assorted Fruit Platter

Fijian Style Cheesecake

Sabudana Kheer

PREMIUM SELECTION
FJD 155 per person
Min. 8 pax

***WILL BE SERVE IN SHARING PLATE**

Starter

Moca Spring Rolls

Buffalo Chicken Wings or Crumbed Calamari

Heart of Romaine or Greek Salad

Mains

Basmati Rice

Naan Bread / Roti

Fried Cassava

Dal Tadka

Four kinds of Curry:

Malolo Paneer

Butter Chicken

Madras Goat Curry or Lamb Rogan Josh or Beef Korma

Masala Prawn Curry or Fijian Fish Curry or Ika Vakalolo

Carvings

BBQ Pork Ribs or Tandoori Chicken or Roasted Chicken or Lamb Chop

Dessert

Assorted Fruit Platter

Sabudana Kheer – Rice Pudding

Fijian Style Cheesecake or Berry Pavlova





SIGNATURE

FJD 125 per person

Min. 30 pax

To Start

Kachumber

Nicoise Salad

Nature's Harvest Greens Medley

Tossed Locally Grown Organic Greens

Salad Bar & Dressing

Live Station

Warm Crispy Bhajia, tomato chutney, tamarind chutney

Mains

Basmati Rice or Cumin Rice

Naan Bread / Roti

Roasted Potatoes or Fried Cassava

Roasted Vegetables or Stir Fry Vegetables

Neapolitan Pasta or Creamy Pasta

(Choose: Penne or Spaghetti)

Butter Chicken or Chicken Curry

Grilled chicken, spinach, parmesan roasted eggplant

Grilled reef fish, tomatoes, olives, chili, roasted bell peppers

Soup

Pumpkin Soup or Dal Tadka

Bread / Crouton

Carving Station

Roast Chicken, gravy

Dessert

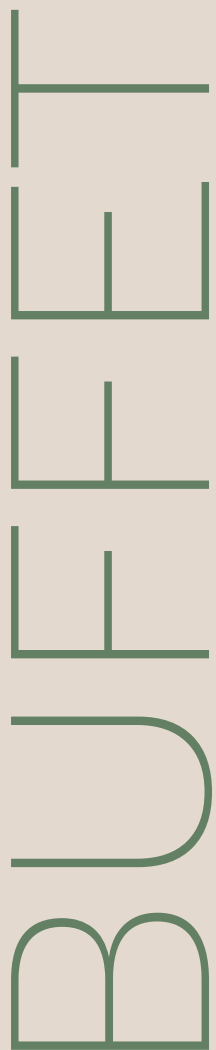
Assorted Fruit Platter

Sabudana Kheer – Rice Pudding

Coconut Barfi

Fijian Style Cheesecake or

Assorted Brownie



PREMIUM

FJD 155 per person

Min. 30 pax

To Start

Kachumber

Nicoise Salad

Coleslaw

Nature's Harvest Greens Medley

Tossed Locally Grown Organic Greens

Salad Bar & Dressing

Live Station

Warm Crispy Bhajia,
tomato chutney, tamarind chutney

Soup

Pumpkin Soup

Dal Tadka

Bread / Crouton

Carving Station

Roast Chicken, gravy

Lamb Chop

Mains

Basmati Rice or Cumin rice

Vegetable Fried Noodle

Naan Bread / Roti

Roasted Potatoes or Fried Cassava

Roasted Vegetables or Stir Fry Vegetables

Aloo Gobi or Chole Bhature

Neapolitan Pasta or Creamy Pasta

(Choose: Penne or Spaghetti)

Lamb Rogan Josh or Beef Korma

Grilled chicken, spinach, parmesan

roasted eggplant

Grilled reef fish, tomatoes, olives,

chili, roasted bell peppers

Dessert

Assorted Fruit Platter

Sabudana Kheer – Rice Pudding

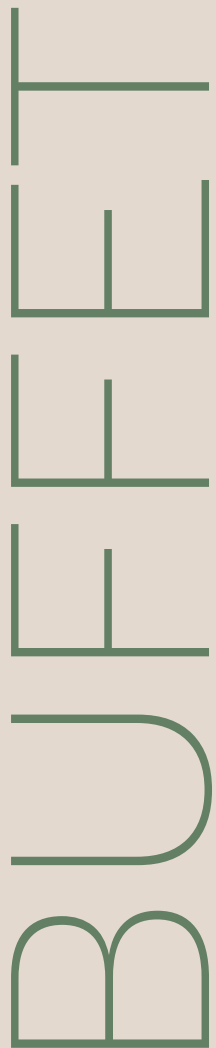
Coconut Barfi

Fijian Style Cheesecake or

Assorted Brownie

Chocolate Hot Pudding or

Bread Butter Pudding or Lolo Bun



BEVERAGE OPTIONS

We offer several beverage options to help you tailor your event exactly as you imagine.

Please see the choices below:

1. Open Bar on Consumption

Ideal for groups of up to 30 guests.

Guests may order from the restaurant's full beverage menu.

2. Beverage Packages

Perfect for groups of 30 or more. Select one of our beverage packages and enjoy unlimited drinks for up to 4 hours. Please enquire for the full beverage package menu.

Package Options (per guest):

1 Hour – \$145

2 Hours – \$165

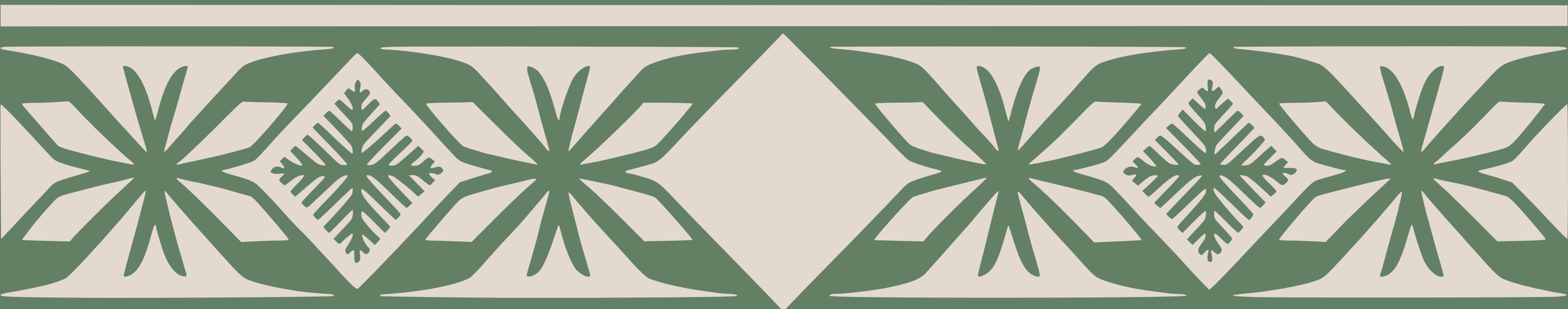
3 Hours – \$185

4 Hours – \$210

We also recommend offering a welcome drink on arrival. Options include Champagne, wine, beer, or a signature cocktail, and these can be incorporated into your chosen beverage package.

3. Bottle Service

Bottle service is available. Please speak with our friendly wait staff for available options and pricing.





Artisanal 100% Agave

DESIGNACION DE ORIGEN PROTEGIDA
MEXICO
CC-BQ-AM
CLASE
Joven
MEXICO EN PROTECCION
Oaxaca
MEXICO
MEXICO

ORIGEN
Mezcal Artesanal
100% Agave
Español



CASAMIGOS
MEZCAL

Jorge Cruz
40% Vol. PRODUCT OF MEXICO 700ml



HARVEST BEVERAGE PACKAGE

Available in 4 different price classes:

One-hour package (per guest)	\$145
Two-hour package (per guest)	\$165
Three-hour package (per guest)	\$185
Four-hour package (per guest)	\$210

SPARKLING

Janz Premium Cuvee NV
Henkell Trocken Dry Sec

WHITE WINE

Stonefish, Sauvignon Blanc Margaret River, AU
Te Henga, Pinot Grigio Marlborough, NZ
Te Henga, Sauvignon Blanc Marlborough, NZ

ROSÉ

Studio by Miraval Rosé Côtes de Provence, FR

PINOT NOIR

Te Henga, Pinot Noir Marlborough, NZ

RED WINE

Vasse Felix, Shiraz Margaret River, AU

BEER

Asahi Lager
Fiji Gold

NON-ALCOHOLIC

Soft Drinks
Fiji Water 500ml
Chilled Fruit Juice

INTERNATIONAL SPIRITS - ADD ON

Meili Vodka by Jason Momoa
Papa Salt Coastal Gin
Jack Daniel
Jameson Irish
Aperol

BOTTLE SERVICE

Mumm Cordon Rouge NV Reims, France	\$295
Veuve Clicquot NV Reims, France	\$350
Moet & Chandon Imperial Brut NV, Epernay, France	\$310
Moet & Chandon Rose Imperial Brut NV, Epernay, France	\$370
Ruinart Blanc de Blanc Brut NV, Reims, France	\$590
Studio by Miraval Rosé AOC Côtes de Provence, FR	\$110
Miraval Rosé Magnum 1.5L AOC Côtes de Provence, FR	\$290
Miraval Rosé Jeroboam 3L AOC Côtes de Provence, FR	\$640

WHISKEY

Dalwhinnie 15YO 750ml	\$600
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RUM

Sailor Jerry Spiced Rum 750ml	\$400
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GIN

Blue Turtle Gin 1L	\$350
Suntory Roku Japanese	\$500
Craft Gin 750ml	
Papa Salt Coastal Gin 750ml	\$500

VODKA

Beluga Noble Vodka 1L	\$550
Beluga Celebration 750ml	\$400
Beluga Transatlantic 750ml	\$500
Grey Goose Original Vodka 1L	\$550
Meili Vodka by Jason Momoa 750ml	\$550

TEQUILA

Casamigos Blanco 750ml	\$650
Casamigos Reposado 750ml	\$650
Casamigos Anejo 750ml	\$750
Casamigos Mezcal 750ml	\$750

CROWNE PLAZA[®]

— BY IHG —

Fiji Nadi Bay Resort & Spa

Crowne Plaza Fiji Nadi Bay Resort & Spa

For booking, contact +679 6700 700 or email harvest@crowneplazafiji.com