



BANQUETING AND CONFERENCING

2016

VENUE *Fire*

ROOM ONLY (No food and beverage included)

1 - 4 HOURS

8am to 12pm

1pm to 5pm

6pm to 10pm

Taraba N250 000

Rufkatu (full) N380 000

1 - 8 HOURS

Day : 8am to 5pm

Evening : 2pm to 10pm

Hourly rate after 8 hour : N30 000 per hour

Taraba N300 000

Rufkatu (full) N480 000

24 HOUR - ENTIRE CONFERENCE VENUE INCLUDED:

N600 000

N300 000 *additional 4 hours*

- Wireless Internet
- Roof mounted projector & screen
- 2 Cordless Microphones 1 Flip Chart & Stand
- Podium

Venue hire is charge for the room only and does not include food & beverage.

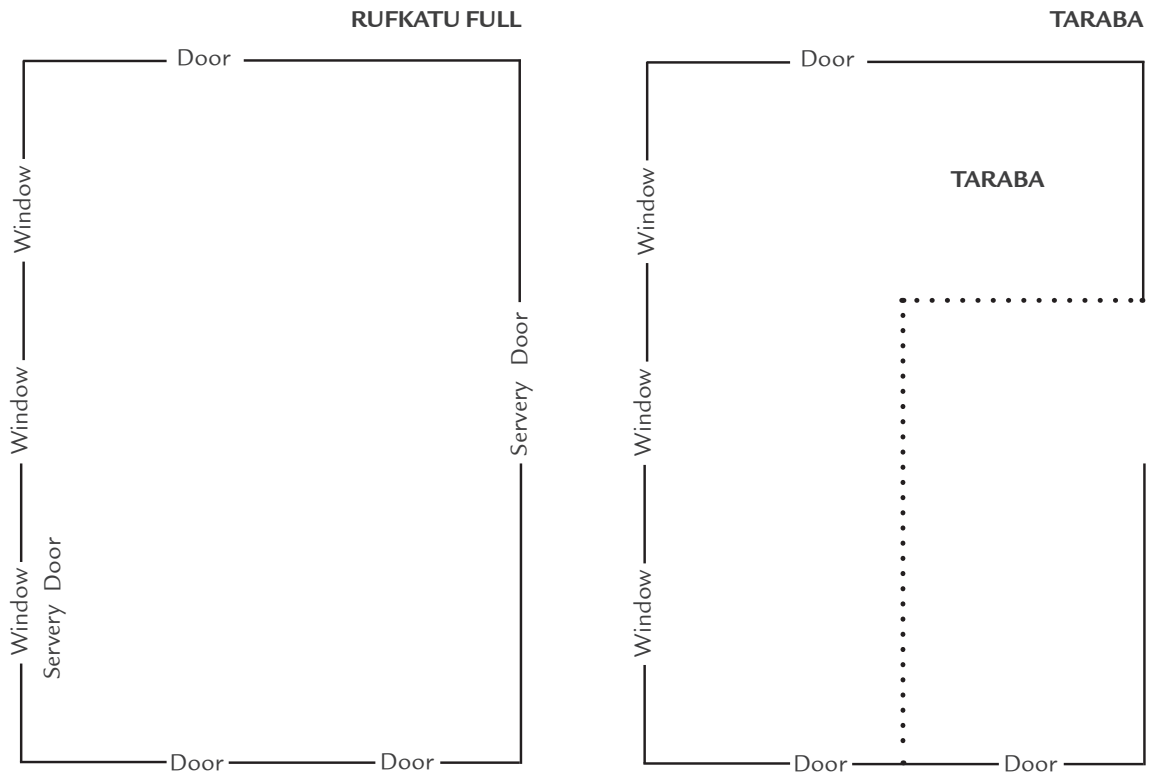
Food & beverage requirements would be quoted separately.

STYLES	RUFKATU (FULL)	TARABA
CINEMA	200	70
SCHOOL ROOM	100	45
U SHAPE	56	30
BANQUETING / GALA DINNER	120	60
CABARET / HALF MOON	96	48
BOARDROOM	50	30

All prices are inclusive of 5% VAT, 5% Consumption Tax and 10% Service charge

FLOOR Plans

The Wheatbaker has 2 conference venues. The Rufkatu and Taraba all with 'Bose' Surround sound, 2 cordless microphones, podium and roof mounted data projectors & screens.



ENTIRE CONFERENCE VENUE

	CINEMA	SCHOOL ROOM	U-SHAPE	COCKTAIL	BANQUET/GALA DINNER
Rufkatu (full)	200	100	50	150	120
Taraba	70	45	30	50	60

	LENGTH	WIDTH	HEIGHT	AREA SQM
Rufkatu (full)	17.5m	11.5m	3.4m	201m ²
Taraba	17.5m	8.5m	3.4m	149m ²

DAY CONFERENCE *Packages*

The Wheatbaker offers a fully inclusive Day Conference Package (DCP) that includes conference venue hire, conference room equipment and refreshment breaks.

DAY CONFERENCE PACKAGE – N20, 000 PER PERSON

EQUIPMENT INCLUDED IN THE DAY CONFERENCE PACKAGE

- Conference venue
- Executive 3 course buffet lunch
- 2 refreshment breaks - tea/coffee only
- Freshly made Cookies with one tea/coffee break
- Standard conferencing set up (water, writing materials & sweets)
- Wireless internet
- Roof mounted projector & screen
- 2 Cordless Microphones
- 1 Flip Chart & Stand

In the event that additional equipment is required, the hotel is able to source it through our AV Company on your behalf and this would be charged accordingly.

MINIMUM SEATING REQUIREMENTS FOR A DAY CONFERENCE PACKAGE

- Taraba 30 People
- Entire Conference Venue 50 People

All prices are inclusive of 5% VAT, 5% Consumption Tax and 10% Service charge

DAY CONFERENCE *Packages*

STARTERS

Devilled Eggs with Caviar

Tomato & Red Onion Pesto Salad

Assorted Cold Meat Platter

Chicken & Red Kidney Bean Moulds

Shrimp Cocktail

Thai Beef Salad

Coleslaw

Waldorf Salad with Cashew Nuts

Chicken Caesar Salad with Garlic Croutons

Caesar Salad with Garlic Croutons

Potato Salad with Gherkins and Egg

Salmon & Cream Cheese Roulade

Complementary Greek salad will be added to your selection

SOUPS

Chicken or Fish Pepper Soup

Roast Vegetable Soup

Roast Tomato & Basil Soup

Cream of Chicken Soup

MAINS - CONTINENTAL

Roasted Pork Belly

Roasted Beef Sirloin

Madras Lamb Curry

Chicken Curry with Yoghurt

Basilico Pasta

Paprika Baked Chicken set on Sautéed Spinach

Sweet & Sour Chicken

Sweet & Sour lamb

DAY CONFERENCE *Packages*

Seared Salmon Fillet set on Creamed Spinach

Lamb & Vine Leaf Casserole

Fried Fish with Lemon Butter & Parsley

Lemon & Herb Roasted Chicken

Spicy Roasted Chicken

Vegetable Curry

Penne Arrabiata

MAINS NIGERIAN

Okro Soup with Smoked Fish

Traditional Nigerian Beef Stew

Edi Kang Ikong with Fresh Ugu Leaves with Pounded Yam

Chicken or Fish Egusi Soup Served with Pounded Yam or Eba

Okro Soup Served with Semovita or Eba

COMPLEMENTARY DISHES *select 3 options*

Roasted Butternut

Steamed Broccoli

Glazed Carrots

Cauliflower Au Gratin

Chinese Cabbage

Creamed Spinach

Roasted Vegetables

Steamed Potatoes

Roast Potato

Creamy Potatoes

DAY CONFERENCE *Packages*

DESSERT

Apple Crumble
 Malva Pudding
 Apricot Cheesecake
 White Forest Cake
 Lemon Tart
 Brandy Infused Pudding
 Crème Caramel
 Iced Carrot Cake
 Caramel Cheesecake
 Red Velvet Cake

Complementary trio of fruit slices will be added to your choice of dessert

DCP *Menu Selector*

TEA BREAK	STARTER	MAIN	SOUP	DESSERT
2	4	Nigerian - 3 Continental - 3	1	3 & fruit slices

TEA *Breaks*

OPTION 1

N6 000 per Person

Tea/Coffee

Crumbed prawns

Scotch egg

Spicy snails

Peppered chicken wings

Assorted Wraps

Assorted biscuits

Fruit tartlet

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OPTION 2

N5 500 per Person

Tea/Coffee

Tuna sandwich

Mini Burgers

Spicy snails

Mini salmon pies

Assorted biscuits

Fruit skewers

Chocolate éclair

OPTION 3

N5 000 per Person

Tea/Coffee

Mini chicken pies

Chicken sandwiches

Spring rolls & Samosa

Assorted biscuits

Fruit tartlet

Victorian sponge cake

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OPTION 4

N4 500 per Person

Tea/Coffee

Cocktail chicken burger

Assorted biscuits

Beef sausage roll

Fruit skewers

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OPTION 5

N1 500 per Person

Tea/Coffee only

**All prices are inclusive of 5% VAT,
5% Consumption Tax and 10% Service charge**

BREAKFAST *Buffet*

N8,500 per person

COLD SELECTION

A selection of juices x3

A variety of seasonal fruit platter: x3

A variety of yoghurts and assorted nuts & preserves x2

Wheatbaker selection of pastries & freshly made bread rolls x3

A selection of Cereals x2

Display and sliced cold meats & pickles x3

A selection of cheeses: x3

Fish platter x2

FRESH GARDEN GREENS

Hot Jungle Oats x1

EGG STATION

Scramble egg, egg sauce & boil egg

HOT ITEMS

Baked beans

Sautéed cream of mushrooms

Sautéed potatoes with onion

Grilled tomato

Mince meat stew

Back bacon

Beef sausage

Pork sausage

Smoked fish (poached)

Akara

Steam yam/plantain

A SELECTION OF TEAS AND FRESHLY BREWED COFFEE

**All prices are inclusive of 5% VAT,
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BREAKFAST *Set Menu*

N9,000 per person

ON TABLE

Coffee and Tea

Juice

Breads

Croissants

Butter

Preserves

Whole Fruits – *1 bowl per table*

STARTER

Cut Fruits with yoghurt

Cold cuts and cheese

MAIN

Scrambled egg

Chicken sausage

Bacon

Grilled Tomato

Mushrooms

**All prices are inclusive of 5% VAT,
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BUFFET MENU *Standard*

STARTERS

Waldorf salad
Classic Caesar salad with garlic croutons
Potato Salad & gherkin
Hummus with pizza bread
Devilled eggs with caviar
Wheatbaker shrimp salad
Grilled vegetable meze platter with basil pesto
Smoked chicken wraps
Smoked salmon & cream cheese roulade
Bistro beef salad

Complimentary Greek salad to be added to your selection

SOUP

Chicken or fish pepper soup
Roast vegetable soup
Tomato & basil Soup

MAINS - CONTINENTAL

Roast chicken with honey & barbecue spice
Sweet & sour fried fish
Roasted Pork Loin basted with honey & soya sauce
Fried Fish with lemon butter sauce
Kleftiko lamb casserole
Mushroom stuffed chicken breast
Beef stir-Fry
Roast sirloin of beef with red wine
Chicken curry with garam masala, poppadums & sambals
Roasted pork belly

BUFFET MENU *Standard*

MAINS – NIGERIAN

Traditional Nigerian beef Stew
Goat meat stew
Edikai-kong soup with pounded yam and eba
Egusi soup with ugu and semovita and eba

Main meals served with complimentary Steamed rice, Jollof rice & Plantains

COMPLIMENTARY DISHES *select 2 options*

Roasted butternut
Steamed broccoli
Glazed carrots
Cauliflower au gratin
Chinese cabbage
Creamed spinach
Roasted vegetables
Steamed potatoes
Roast potato
Creamy potatoes

DESSERTS

Dark chocolate cake
Red velvet cake
Hazelnut chocolate tartlets
Passion fruit cheesecake
Chocolate mousse
Assorted fruit Tartlets
Profita role with cream
Trio of sliced fruit

BUFFET *Selections*

PRICE	STARTER	SOUP	MAIN	DESSERT
N8,500	3	1	Continental- 2 Nigerian- 2 Choose - 2 complimentary dishes	3
N10,500	4	1	Continental- 4 Nigerian- 2 Choose - 2 complimentary dishes	4
N11,500	5	1	Continental- 5 Nigerian- 3 Choose- 2 complimentary dishes	5 & cheese platter

Includes freshly baked bread loaves.

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BUFFET MENU *Premium*

STARTERS

Chicken Caesar salad with garlic croutons
Caesar Salad with garlic croutons
Potato & egg salad
Devilled eggs with caviar
Grilled Mediterranean vegetables with basil pesto
Smoked Salmon & cream cheese roulade
Smoked salmon & yoghurt salad
Parma ham crostini wraps
Thai beef salad
Beef & sweet onion bruschetta
Shrimp & cucumber bruschetta
Trio of cold meat plate

SOUPS

Fish Pepper Soup
Chicken Pepper Soup
Lobster Bisque & Croutons
Minestrone Soup
Cream of Sweet Corn Soup
Goat Meat Pepper Soup

MAINS – CONTINENTAL

Roasted Pork Belly
Roast Lamb with Mint Yoghurt
Roast beef Sirloin Steak served with Red Wine Jus
Seared Salmon Fillet set on Sautéed Spinach
Portuguese Chicken Breast set on Sautéed Cabbage
Grilled Prawns Thermidore with Cheese & Mushroom
Spicy Chicken Livers

BUFFET MENU *Premium*

Brinjal Moussaka (Vegetarian)

Basilico Pasta (Vegetarian)

Linefish Thermidore

Boneless Butter Chicken & Prawn Curry

Madras Lamb Curry

Chicken Curry with Yoghurt

(All curries & biryani's come with condiments & poppadum)

COMPLIMENTARY DISHES *select 3 options*

Roasted Butternut

Steamed Broccoli

Glazed Carrots

Cauliflower Au Gratin

Chinese Cabbage

Creamed Spinach

Roasted Vegetables

Steamed Potatoes

Roast Potato

Creamy Potatoes

MAINS – NIGERIAN

Egusi Soup with Pounded Yam or Eba

White Soup with Ugu & Semovita or Eba

Edikang Ikong with Fresh Ugu Leaves and Pounded Yam

Traditional Nigerian Beef Stew

Goat Meat Stew

Fried Fish Stew

Spicy Nigerian BBQ herb Chicken

All main meals served with 2 complimentary different rice & plantains

Basmati Rice, Fried Rice, Jollof Rice or Peppered Rice

BUFFET MENU *Premium*

DESSERTS

Pear Malva pudding (hot) with Custard

Apple Crumble (hot) with Custard

Crème Caramel

White Forest

Brandy Infused Pudding

Lemon Tart

Apricot Cheesecake

Caramel Cheesecake

Chocolate Mousse

Chocolate brownie

Trio of Sliced Fruit

Cheese platter & pickles

BUFFET SELECTIONS FOR *Executive Menu*

PRICE	STARTER	SOUP	MAIN	DESSERT
N13,500	5	2	Continental - 3 Nigerian - 3 Choose three complimentary dishes	4
N15,000	6	2	Continental - 4 Nigerian - 4 Choose three complimentary dishes	5
N16,500	7	2	Continental - 5 Nigerian - 5 Choose three complimentary dishes	5 & cheese platter

Includes freshly baked bread rolls.

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COCKTAILS/CANAPÉS *Menu*

BRUSCHETTA WITH ASSORTED TOPPINGS:

SELECT 2 VARIETIES

Salmon with Dill Mayonnaise & Capers

Ratatouille

Medallion Of Beef Fillet with Caramelized Onions

Chicken & Mayonnaise

COLD COCKTAILS

Prawn Cocktail

Assorted Sandwiches

Spicy Shrimp Tartlets

Scotch Eggs

Smoked Chicken Roulade

Grissini Bread Sticks wrapped in Parma Ham

Mini Chicken Wraps

Smoked Salmon Wheat Croissants

Salmon Mousse Set on Lightly Marinated Cucumber

Salmon Roulade

Stuffed Baked Rice Tomato

Devilled Eggs with Caviar

Assorted Cold Meats & Pickles

Mini Chicken Pies

Mini Nigerian Meat Pies

Mini Salmon Pies

COCKTAILS/CANAPÉS *Menu*

HOT COCKTAILS

- Spicy Gizzard
- Masala Chicken Meat Balls
- Cocktail Beef or Chicken Burgers
- Barbecue or Sweet Chili Chicken Drumsticks
- Spicy Beef Meat Balls
- Sweet Chili & Coriander Chicken Drumsticks
- Barbecue Buffalo Wings
- Chicken Kebab in Chili Pepper Sauce
- Beef Cube Satay
- Cocktail Chicken Pizza
- Cocktail Margarita Pizza
- Crumbed Beef Fingers
- Herbed Infused Tempura Prawns
- Prawn & Calamari Kebab
- Marinated Beef Kebab with Onion & Peppers
- Spinach & Feta Quiche with Peppadew
- Chicken & Basil Quiche
- Crumbed Chicken Strips
- Vegetable Kebab Served with Basil & Sweet Chili Sauce
- Beer Battered Fish Strips with Tartar Sauce
- Spicy Snails on Skewers
- Thai Fish Cakes with Chili Mayonnaise

COCKTAILS/CANAPÉS *Menu*

DESSERT

Plain Carrot Cake
 Fresh Fruit Kebab
 Strawberry Cheese Cake
 White Forest Cake
 Red Velvet Cake
 Doughnut with Jam
 Chocolate Brownie Cheesecake
 Apricot Cheesecake
 Tiramisu
 Strawberry Pie
 Fruit Tartlets
 White Chocolate Mousse

COCKTAIL *Selector*

OPTIONS	PRICE	COLD COCKTAIL	HOT COCKTAIL	DESSERT
1	6,500	3	3	2
2	8,000	4	4	2
3	9,500	6	6	3
4	11,000	8	8	3
5	12,500	10	10	4
6	14,000	12	12	6

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Beverages

Champagne	N35,000 - N180,000
Chapman	N1,650
Other cocktails range from	N2,650 - N5,800
Soft drinks	N800
Juice glass ranges from	N800 - N1,100
Malt drinks	N950
Beer	N1,100 - N1,500
White wines range from	N6,500 - N13,200
Red wines range from	N6,000 - N32,500
Water 1.5L	N1,000
Water 50cl	N700

RED WINE	
Meme Catalan Blend (Spain)	N5,200
Arra Cabernet Sauvignon (South Africa)	N9,250
Alto Rouge (South Africa)	N10,000
Fat Bastard Merlot (France)	N11,000
Arra Reserve - Shiraz (South Africa)	N11,200
Boschendal Shiraz (South Africa)	N14,200

WHITE WINE	
Obudu Sauvignon Blanc (South Africa)	N5,200
Arra Viognier (South Africa)	N6,000
Escudo Rojo (Chile)	N8,200
Fat Bastard Chardonnay (France)	N11,500
Cloudy Bay Sauvignon Blanc (Australia)	N17,000

COCKTAILS	
Chapman	N1,650
Virgin Colada	N2,200
Mojito	N2,650
Pina-Colada	N3,200
Strawberry Daiquiri	N3,700
Classic Bellini	N4,500
Aphrodisiac	N5,700

Full bar also available

Beverages

CHAMPAGNE	
Veuve Cliquot Demi Sec	N30,000
Veuve Cliquot Brut	N31,500
Veuve Cliquot Rosé	N33,000
Bollinger Special Cuvee	N34,000
Moet & Chandon Imperial Rose	N30,000
Moet & Chandon Brut Imperial	N33,000
Moet & Chandon Nectar Rose	N34,000
Moet & Chandon Ice Imperial	N40,000
Dom Perignon Brut	N90,000
Louis Roederer Cristal	N190,000

SPARKLING WINE	
Chamdor	N7,000
Martini Sparkling	N12,000

LIQUORS (FOR BANQUETING EVENTS ONLY)	
Brandy - Klipdript	N11,000
Vodka - Smirnoff	N11,000
Whiskey - Johnny Walker (Red)	N16,000
Cognac - Hennessy VSOP	N40,000

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