CONTINENTAL BREAKFAST

17,000 RWF PER PERSON

Fresh From Our Bakery
Plain Croissants, Pain Au Chocolate, Selection of Danish Pastries and Muffins, Variety of Homemade Breads & Jams

Cereals
All Brans, Weetabix, Rice Crisps

Dairies
Homemade Strawberry Yoghurt and Natural Yoghurt, Hot Milk, Cold Milk
Low Fat Milk and Soy Milk

Cheese and Cold Cuts
Gouda Cheese, Camembert Cheese & Sliced Pork Ham

Fruits
Freshly Cut Fruit Salad, Sliced Watermelon, Tree Tomato & Mango

Beverages
2 Types of Preserved Juices

Rwandan Coffee and Tea

All prices are inclusive of VAT
FULL ENGLISH BREAKFAST

24,000 RWF PER PERSON

Fresh from Our Bakery
Plain Croissants, Pain Au Chocolate, Selection of Danish Pastries and Muffins, Assorted Breads & Jams

Cereals
All Bran, Weetabix, Rice Crisps, Muesli, Corn Flakes

Dairies
Homemade Strawberry Yoghurt and Natural Yoghurt, Hot Milk, Cold Milk, Low Fat Milk and Soy Milk

Porridges
Oat Porridge or Millet Porridge

Cheese and Cold Cuts
Gouda Cheese, Camembert Cheese, Pork Ham & Thinly Sliced Roast Beef

Hot
2 Types of Sausages,
Thinly Sliced Bacon, Mini Burger,
Baked Beans,
Fried Eggs,
Hash Browns,
Sautéed Mushrooms,
Baked Tomato,
Agatogo

Fruits
Freshly Cut Fruit Salad, Sliced Watermelon, Tree Tomato, Mango

Beverages
3 Types of Preserved Juices

Rwandan Coffee and Tea

All prices are inclusive of VAT
COFFEE BREAKS

Sundays

Mid-morning
Finger sandwich with cucumber and cream cheese, mini sandwiches with assorted cold cuts butter cookies, banana and nuts cake, tree tomato fruit, vanilla cake

Lemon and cucumber water, tea, coffee, milk, juices

COFFEE BREAKS MID-AFTERNOON

Sundays

Mid-afternoon
Zucchini panini frittata, mozzarella and olives panini, telipa fish cake, vanilla and lemon Gateaux

Mini chicken nuggets, tomato bruschetta, fruit patter

Flavoured water tea, coffee, milk, juices
COFFEE BREAK

7,000 RWF PER PERSON

Saturday, November 10
Smoked Beef & Mustard Mayonnaise Ciabatta, Pizza Margherita, Chipolata Bourek, Freshly Cut Fruits, Brainfood Musli Bar, Chef’s Choice of Cookies
*Rwandan Coffee & Tea, Lemon & Mint Water, 2 Preserved Juices*

Monday, November 12
Cucumber and Cream Cheese Sandwich, Chicken Empanada, Sweet Potato Croquet, Freshly Cut Fruits, Brainfood Musli Bar, Chef’s Choice of Cookies
*Rwandan Coffee & Tea, Lemon and Cucumber Water, 2 Preserved Juices*

Tuesday, November 13
Mini Ham and Cheese Sandwich, Eggplant and Sundried Tomato Sandwich, Vegetarian Samosa, Freshly Cut Fruits, Brainfood Musli Bar, Chef’s Choice of Cookies
*Rwandan Coffee & Tea, Orange and Rosemary Water, 2 Preserved Juices*

Wednesday, November 14
Creamy Chicken & Curry Sandwich, Tomato & Mozzarella Focaccia, Kachumbari Wrap, Freshly Cut Fruits, Brainfood Musli Bar, Chef’s Choice of Cookies
*Rwandan Coffee & Tea, Ginger & Lime Water, 2 Preserved Juices*

Thursday, November 15
Tuna & Mayo Sandwich, Flatbread Rolls with Avocado & Roast Beef, Mizuzu With Spicy Tomato Dip, Freshly Cut Fruits, Brainfood Musli Bar, Chef’s Choice of Cookies
*Rwandan Coffee & Tea, Lemon Grass Water, 2 Preserved Juices*

Friday, November 16
Spinach Roll with Cheese & Ham, Pumpkin Bread with Italian Mortadella, Dodo Puff Roll, Freshly Cut Fruits, Brainfood Musli Bar, Chef’s Choice of Cookies
*Rwandan Coffee & Tea, Cucumber Water, 2 Preserved Juices*

All prices are inclusive of VAT
CANAPE SELECTION

*Pass-Around Only*

Package 1 – 17,000 RWF Per Person – 1.5 Hours Service
- Please Choose 2 Canapes from Each Category: Cold, Hot and Sweet
- Beverage Is Not Included

Package 2 – 20,000 RWF Per Person – 1.5 Hours Service
- Please Choose 3 Canapes from Each Category: Cold, Hot and Sweet
- Beverage Is Not Included

Package 3 – 22,000 RWF Per Person – 1.5 Hours Service
- Please Choose 4 Canapes from Each Category: Cold, Hot and Sweet
- Beverage Is Not Included

For Special Selection or Additional Canape please refer to selections below;

On the Cocktail Tables *(Included in The Price)*
- Vegetable Crudite’s With Cocktail Sauce
- Roasted Rwandan Peanuts

COLD CANAPES *(2500 RWF each per person)*

*Selections*
- Caprese Skewers & Green Pesto
- Gazpacho Shot, Olive Oil & Black Pepper
- Spanish Tortilla Topped with Baked Eggplant
- Tuna Tartar with Avocado & Cucumber
- Shrimp Ceviche with Lemon & Coriander
- Smoked Salmon Toast, Mayonnaise, Egg & Dill
- Roast Beef & Mustard & Gherkin Mayonnaise
- Chicken Terrine, Mango Jam & Fresh Herbs
- Goat Liver Pate’ & Homemade Tree Tomato Chutney

All prices are inclusive of VAT
**HOT CANAPES (2500 RWF each per person)**

*Selections*

- Spinach & Cheese Quiche
- Classic Green Pea & Potato Samosa
- Spring Roll with Homemade Sweet Chili Sauce
- SE Asian Fish Cakes with Coriander & Tamarind Sauce
- Smoked Nile Perch Croquette with Mustard & Honey Sauce
- Seafood & Lemon Grass Kofta
- Chicken Satay with Peanut Sauce
- Beef Brochette with Chimichurri Salsa
- Lamb Kebab Served with Tomato & Red Onion Relish

**SWEET CANAPES (2500 RWF each per person)**

*Selections*

- Oven Baked Cheese Cake with Strawberry Coulis
- Fresh Fruit Skewers with Spiced Syrup
- White Chocolate & Passionfruit Panna Cotta
- Cake of Dark & White Chocolate Mousse
- Glazed Carrot Cake Flavored with Cinnamon
- Italian Tiramisu

*Drinks are not included, please see attached.*

All prices are inclusive of VAT
FINGER FOOD BUFFET 1

18,000 RWF PER PERSON

On The Cocktail Tables
Crispy Banana Crisps with Herb Dip,

Cold
Tomato & Mozzarella Crostini/Pesto Sauce, Puff Pastries Twists with Smoked Paprika,

Hot
Vegetable Pakora/Mint Yogurt,
Breaded Fishfingers With Thai Dip Sauce,
Crispy Sweet & Sour Pork Ribs,
Meatballs with Tomato & African Spices,

Sweet
Classic Rwandan Carrot Cake with Mango Coulis, Fresh Fruit Skewers with Spiced Syrup

Drinks are not included, please see attached.

All prices are inclusive of VAT
FINGER FOOD BUFFET 2

25,000 RWF PER PERSON

On the Cocktail Tables
Foccaccia with Tomato Salsa & Eggplant Dip
Crispy Banana Crisps with Herb Dip

Cold
Tomato & Mozzarella Crostini/Pesto Sauce Sandwich with Smoked Salmon Spread and Cucumber
Puff Pastry Pizza with Mozzarella, Pineapple & Chicken

Hot
Vegetable Pakora/Mint Yogurt,
Breaded Fishfingers with Thai Dip Sauce,
Crispy Sweet & Sour Pork Ribs,
Meatballs with Tomato & African Spices

Sweet
Classic Rwandan Carrot Cake with Mango Coulis, White Chocolate & Passionfruit Panna Cotta,
Fresh Fruit Skewers with Spiced Syrup

Drinks are not included, please see attached.

All prices are inclusive of VAT
FINGER FOOD BUFFET 3

29,000 RWF PER PERSON

On The Cocktail Tables
Vegetable Crudite’s with Green Dip Sauce Crispy Banana Crisps with Herb Dip

Cold
Tomato & Mozzarella Crostini/Pesto Sauce, Sandwich with Smoked Salmon Spread and Cucumber, Puff Pastry Pizza with Mozzarella, Pineapple & Chicken, Goat Liver Pate’ & Homemade Tree Tomato Chutney

Hot
Vegetable Pakora with Mint Yogurt,
Chapati Roll with Baby Eggplant Curry,
Breaded Fishfingers with Thai Dip Sauce,
Crispy Sweet & Sour Pork Ribs,
Chicken Chipolata with Hot Sauce,
Meatballs with Tomato & African Spices,

Sweet
Classic Rwandan Carrot Cake with Mango Coulis, White Chocolate & Passionfruit Panna Cotta, Fresh Fruit Skewers with Spiced Syrup, Cake of Dark & White Chocolate Mousse

Drinks are not included, please see attached.

All prices are inclusive of VAT
AFRICAN BUFFET 1

21,000 RWF PER PERSON

Salads
Kachumbari Salad, Green Papaya Salad, Beetroot Salad, Potato Salad, Chicken & Cucumber Mayonnaise, Avocado & Orange Salad

Salad Bar
Carrot, Lettuce, Cucumber, Tomato Wedges, White Cabbage

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cut
Pepper Roast Beef

Soup
Cream of Garden Peas

Main Course
Chicken Stew with Matoke, Baked Nile Perch with Tomato, Beef Ribs with Vegetables, Roasted Potato Wedges with Skin, Steamed Pumpkins with Fresh Beans, African Rice, Steamed Arrowroots & Mukimo

Desserts
Banana in Chocolate, Butterscotch Cream Brulee, Pineapple Surprise, Chocolate Fudge Cake, Vanilla Brownie, Kaimati In Syrup, Red Velvet, Diplomat Pudding Served with Vanilla Sauce & Freshly Cut Fruits

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
AFRICAN BUFFET 2
24,000 RWF PER PERSON

Salads
Greek Salad, Tabbouleh, Three Beans Salad, Chicken Salad, Kenyan Beans with Veal Bacon, Plantain with
Red Onion

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage & Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cut
Chicken Ham

Soup
Cream of Spinach

Main Course
Chicken Provençale,
Steamed Fish Fillets with Vegetables,
Braised Oxtail with Butter Beans,
Trio of Rwandan Mash,
Steamed Cassava with Beans,
Fried Mizuzu,
Tossed Sukuma-Wiki,
Ugali,
Brown Rice with Vegetable Brunoises

Desserts
Black Forest Gâteaux, Pineapple Crumble, Passion Cream Slice, Strawberry, Panna Cotta, Chocolate,
Brownie, Caramel Cake, Almond Cake, Malva, Pudding Served with Vanilla Sauce, Freshly Cut Fruits

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
AFRICAN BUFFET 3

28,000 RWF PER PERSON

Salads
Oven Roasted Vegetables, Low Fat Spinach & Potato Salad, Beetroots and Apple Salad, Salad with Chickpeas and Herbs, Salad of Sweet Corn with Coriander & Mint, Local Avocado Salad

Salad Bar
Carrot, Lettuce, Cucumber, Tomato Wedges, White Cabbage

Dressing
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cut
Smoked Chicken

Soup
Chicken Broth with Rwandan Mixed Vegetables

Main Courses
Chicken Gisafuriya,
On the Bone Baked Tilapia on Tomato,
Traditional Goat Stew with Dhaniamatoke In Peanut Sauce,
Isombe with Beef Ribs,
Roasted New Potatoes,
Brinjals with Peas,
Mombasa Coconut Rice,
Cassava,
Ugali,

Desserts
Coconut Cream, Chocolate Eclairs, Vanilla Temptation, Fruit Cake, Mango Cream Brulee, Rwandan Carrot Cake, Lime Cake, Bread & Butter Pudding Served with Custard, Freshly Cut Fruits

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
AFRICAN BUFFET 4
33,000 RWF PER PERSON

Salads
Seafood Salad with Lemon, Garlic and Herbs, Moroccan Chicken Salad, Coleslaw Salad, Kachumbari Salad, Cucumber with Yogurt, Salad of Oyster Mushroom, 2 Types of Hot Smoked Fish

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage & Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Soup
Cream of Forest Mushrooms

Main Courses
Ruhango Chicken with Herbs,
Fried Sambazza In Tomato Sauce,
Beef Luombo, Fried Goat with Dania,
Classic Invungure,
Mashed Matoke with Peanut Sauce,
Gakondo Vegetables,
Baked Potatoes African Style
Dar-Salaam Pilau Rice,
Ugali,

Desserts
White Forest Gateaux, Rwandan Apple Pie, Chocolate Fudge Cake, Vanilla Brownie, Red Velvet, Chocolate Cake, Banana Parfait, Date Pudding Served with Vanilla Sauce, Freshly Cut Fruits of The Season

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
CONTINENTAL BUFFET 1

27,000 RWF PER PERSON

Salads
Seafood Salad with Lemon, Garlic and Herbs, Thinly Sliced Roast Beef on Creamy Potato Salad, Sweet Corn and Coriander Salad, The Classic Coleslaw, Creamy Salad of Carrot & Apples, Rwandan Chicken & Avocado Salad

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage & Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cut
Thin Slices of Chicken Ham

Soup
Cream of Zucchini and Mint

Hot Snack
Vegetable Samosas with Mint Dip Sauce

Main Courses
Asian Butter Chicken,
Chunky Beef Stroganoff,
Grilled Tilapia in Mornay Sauce,
Penne Arrabiata, Fried Rice with Beans,
Sweet Corn and Eggs,
Spinach Masala,
Crushed Potato with Herbs,
Freshly Baked Naan Breads
Steamed Rice,

Desserts
Black Forest Gateaux, Pistachio Cake, Double Chocolate Mousse Cake, Fruit Tart, Chocolate Marquise, Fruit Cake, Custard Mille-Feuille, Rice Pudding Served with Caramel Sauce, Freshly Cut Fruits and Fruit Salad

Rwandan Tea or Coffee

Drinks are not included, please see attached

All prices are inclusive of VAT
CONTINENTAL BUFFET 3

34,000 RWF PER PERSON

Salads
Nicoise Salad Topped with Fillets of Tuna, Salad with Marinated Shrimps and Creamy Avocado, Feta Cheese and Olive Salad, Caesar’s Salad with Croutons and Parmesan, Grilled & Marinated Vegetable and Marinated Mushrooms

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage & Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cut
Sliced Chicken Tandoor and Pink Roasted Pepper Beef

Soup
Seafood Bisque

Selection of Homemade Breads

Hot Snack
Vietnamese Spring Rolls

Main Courses
Fish and Seafood Ragout with Saffron, Boneless Chicken Tikka Masala, Beef Medallions on Bordelaise Sauce, Seick Tak-Tak Masala, Tagliatelle in Tomato Sauce, Columbian Potatoes, Creamed Mushrooms with Spinach, Freshly Baked Naan, Steamed Basmati Rice with Butter and Fried Onion

Dessert
Strawberry Cheese Cake, Tiramisu Cake, Opera Cake, Coffee Cake, Vanilla Temptation, Banana Parfait, Chocolate Cake, Melva Pudding Served with Vanilla Sauce, Freshly Cut Fruits of The Season & Fruit Salad in Spiced Syrup

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
INTERNATIONAL BUFFET 1

34,000 RWF PER PERSON

Salads
Salad of Spiced & Grilled Sausages, Salad with Tandoori Baked Chicken, Vietnamese Rice Noodle Salad with Spicy Pork, Four Beans Salad, Sweet Corn and Coriander Salad, Oriental Fattoush Salad

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage & Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cuts
Pork Salami and Turkey Ham

Soup
Seafood Chowder

Selection of Homemade Breads

Hot Snack
Chicken Samosas

Main Courses
Baked Chicken in Forest Mushroom Sauce,
Stuffed Beef with Spinach with Horseradish Sauce,
Mutton Korma,
Grilled Red Snapper Al Puttanesca,
Potato Gratin,
Vegetable Jalfrezi,
Freshly Baked Chapati
Cantonese Rice,
Steamed Rice,

Desserts
Red Velvet Cake, Coffee Cake, Caramel Cake, Chocolate Fudge Cake, Almond Cake, Pistachio Cream Brulee, Pineapple Surprise, Date Pudding Served with Custard Sauce, Fresh Fruit Salad in Spiced Syrup & Freshly Cut Fruits of The Season

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
INTERNATIONAL BUFFET 2

38,000 RWF PER PERSON

Salads
Grilled Calamari Salad with Garlic and Lemon, Grilled and Marinated Vegetables, Salad of Marinated Shrimps with Avocado, Sweet Corn and Coriander, Crispy Plantain and Chicken Salad, Vietnamese Fresh Spring Rolls, Waldorf Salad

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage and Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold Cuts
Warm Smoked Captain Fish & Chicken Ham

Soup
Cream of Pumpkin

Selection of Homemade Breads

Hot Snack
Thai Fish Cake with Tamarind Dip Sauce

Main Courses
Prawns Makhanwala,
Chicken Roulade in Rosemary Jus,
Grilled Beef Mignon with Dijon Mustard Sauce,
Grilled Tilapia Fillets with Lemon Butter Sauce,
Vegetable Lasagne,
Grilled Vegetables,
Pont-Neuf Potatoes
Mutter Pilau Rice,
Steamed Rice,

Desserts
Chocolate Mousse Cake, English Cake, Passion Mousse Cake, Baked Cheese Cake, Carrot Cake, Vanilla Chocolate Cake, Lemon Pannacotta, Fruit Pudding Served with Vanilla Sauce, Freshly Cut Fruits and Fruit Salad

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
INTERNATIONAL BUFFET 3

42,000 RWF PER PERSON

Salads
Potato Salad with Red Onion and Capers, Grilled Chicken and Pineapple Salad, Seared Tuna Salad with Olives and Boiled Eggs, Fruit Chaat, Salad of Avocado, Baked Pumpkin, Sweet Corn and Citrus

Salad Bar
Carrot, Lettuce, Cucumber, White Cabbage & Tomato Wedges

Dressings
Lemon Vinaigrette, Cocktail Sauce & French Dressing

Cold
Seafood Ceviche (Prawns & Calamari) & Assorted Mini Sushi

Soup
Tom Yum Goong
Famous Soup from Thailand With Shrimps and Mushrooms

Selection of Homemade Breads

Hot Snack
Spinach and Cheese Samosa

Main Courses
Oriental Mixed Grill,
Grilled Fish Fillets on Ratatouilee,
Chicken Tandoor,
Grilled Beef Tenderloin in Spicy Black Pepper Sauce,
Tossed Spinach,
Mutter Paneer Masala,
Champs Mashed Potatoes,
Freshly Baked Chapati
Paella Rice,
Steamed Rice,

Desserts
Black Forest Gateaux, Fruit Flan, Tarte Ancient, Strawberry Mousse Cake, Caramel Cake, Vanilla Brownie, Chocolate Crunchy, Vanilla Pudding Delight Served with Custard Sauce, Fresh Fruits in Cinnamon Syrup,
Freshly Cut Fruits of The Season

Rwandan Tea or Coffee

Drinks are not included, please see attached.

All prices are inclusive of VAT
DRINK PACKAGES
DRINK PACKAGES

General Terms and Conditions

1. The cost of Drinks includes 18% VAT.
2. Drink packages apply only to groups’ minimum of 30 guest. KCC is willing where applicable and at its discretion, to offer a customized drink package for below 30 guest.
3. Smaller group will be quoted on a venue hire and itemized selection basis.
4. Room allocation is at the discretion of the KCC, and though indicated in your proposal, is subject to change.
5. Drink Package are not discountable by exclusion of the items provided therein.

Instructions for Ordering Drinks:

- Please select the drink package(s) needed for your side event.
- Once your selection has been made:
  1. Highlight selected drink options in RED in this packet.
  2. Add name of selected drinks and/or packages and the TOTAL price.
  3. Insert ALL relevant details (name of package, price, # of hours, individual drinks, etc.) in the additional comments section of the above order form to process your order in a timely manner.
### NON-ALCOHOLIC PACKAGES

#### Non-Alcohol Package 1

<table>
<thead>
<tr>
<th></th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
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</thead>
<tbody>
<tr>
<td>Fruit Juices (All Inclusive)</td>
<td>4,500</td>
<td>6,500</td>
<td>8,500</td>
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<td></td>
<td>Apple, Mango</td>
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<tr>
<td>Soft Drinks (All Inclusive)</td>
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<tr>
<td></td>
<td>Coke, Coke Zero, Fanta Citron, Sprite, Soda Water</td>
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#### Non-Alcohol Package 2

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<th>1 Hour</th>
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<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
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</thead>
<tbody>
<tr>
<td>Fruit Juices (All Inclusive)</td>
<td>4,000</td>
<td>6,000</td>
<td>8,000</td>
<td>10,000</td>
<td>12,000</td>
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<tr>
<td></td>
<td>Apple, Mango</td>
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#### Non-Alcohol Package 3

<table>
<thead>
<tr>
<th>Soft Drinks (All Inclusive)</th>
<th>1,500</th>
<th>3,000</th>
<th>4,500</th>
<th>6,000</th>
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<td>Coke, Coke Zero, Fanta Citron, Sprite and Soda Water</td>
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#### Non-Alcohol Package

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<tr>
<th>Hot Beverages (All Inclusive)</th>
<th>2,000</th>
<th>3,750</th>
<th>5,500</th>
<th>7,250</th>
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<tbody>
<tr>
<td>Tea, Coffee</td>
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</table>

Price quoted are in Rwandan Franc and inclusive of VAT.
## WINE PACKAGES

### House Wine Package

<table>
<thead>
<tr>
<th>House Wine (Choice of 1 Red, 1 White &amp; 1 Sparkling)</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
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</thead>
<tbody>
<tr>
<td>- Calvet Varietals, Cabernet Sauvignon 2014, France (W)</td>
<td>13,000</td>
<td>18,000</td>
<td>23,000</td>
<td>28,000</td>
<td>33,000</td>
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<tr>
<td>- Tall Horse Chardonnay, South Africa (W)</td>
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<td>- Calvet Varietals, Sauvignon Bordeaux 2014, France (R)</td>
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<tr>
<td>- Tall Horse Merlot, South Africa (R)</td>
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<td>Antonini Ceresa, Antesa Spumante Brut, Italy (S)</td>
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**Beer (All Inclusive)**

Heineken, Primus, Mutzig Draft, Panache Passion

**Soft Drinks (All Inclusive)**

Coke, Coke Zero, Fanta Citron, Sprite & Soda Water

### Premium Wine Package

<table>
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<tr>
<th>Premium Wine (Choice of 1 Red, 1 White &amp; 1 Sparkling)</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Chateau Fonfroide, France (W)</td>
<td>15,000</td>
<td>20,000</td>
<td>26,000</td>
<td>32,000</td>
<td>36,000</td>
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<td>- Bellingham Tree Series, Pear Tree Whites, Chenin</td>
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<tr>
<td>Viognier South Africa (W)</td>
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<td>- Victor Berard Beaujolais 2013, France (R)</td>
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<tr>
<td>- Bellingham Tree Series, Big Oak Red Shiraz Cabernet, South Africa (R)</td>
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<tr>
<td>Asoria Casa Diletta Spumante Brut Metodo Charmat, Italy (S)</td>
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</tbody>
</table>

**Beer (All Inclusive)**

Heineken, Primus, Mutzig Draft, Panache Passion

**Soft Drinks (All Inclusive)**

Coke, Coke Zero, Fanta Citron, Sprite & Soda Water

### Cellar Wine Package

<table>
<thead>
<tr>
<th>Cellar Wine (Choice of 2 Red, 2 White &amp; 1 Sparkling)</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
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</thead>
<tbody>
<tr>
<td>- Arthur Metz Riesling Alsace 2014, France (W)</td>
<td>17,000</td>
<td>22,000</td>
<td>28,000</td>
<td>34,000</td>
<td>40,000</td>
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<tr>
<td>- Douglas Green Vineyard Creations Range, Sauvignon Blanc, South Africa (W)</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>- Douglas Green Vineyard Creations Range, Chardonnay, South Africa (W)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Château Petit Bois, Lussac-Saint-Emilion, 2013, France (R)</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Château Bois Chantant Bordeaux Supérieur, France (R)</td>
<td></td>
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</tr>
</tbody>
</table>

**Beer (All Inclusive)**

Heineken, Primus, Mutzig Draft, Panache Passion

**Soft Drinks (All Inclusive)**

Coke, Coke Zero, Fanta Citron, Sprite & Soda Water

---

Price quoted are in Rwandan Franc and inclusive of VAT.
**WINE AND SPIRIT PACKAGE**

<table>
<thead>
<tr>
<th>House Wine &amp; Spirit Package</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Wine</strong> (Choice of 1 Red, 1 White &amp; 1 Sparkling)</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>- Calvet Varietals, Cabernet Sauvignon 2014, France (W)</td>
<td>15,000</td>
<td>20,000</td>
<td>26,000</td>
<td>31,000</td>
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<tr>
<td>- Tall Horse Chardonnay, South Africa (W)</td>
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</tr>
<tr>
<td>- Calvet Varietals, Sauvignon Bordeaux 2014, France (R)</td>
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</tr>
<tr>
<td>- Tall Horse Merlot, South Africa (R)</td>
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</tr>
<tr>
<td>Antonini Ceresa, Antesa Spumante Brut, Italy (S)</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>House Spirits (All Inclusive)</strong></td>
<td>Vodka Smirnoff, Bacardi Rum, Johnnie Walker Red Label, Amarula, Gordons Gin, Courvoisier VSOP</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td><strong>Beer (All Inclusive)</strong></td>
<td>Heineken, Primus, Mutzig Draft, Panache Passion</td>
<td></td>
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<td></td>
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<tr>
<td><strong>Soft Drinks (All Inclusive)</strong></td>
<td>Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
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<table>
<thead>
<tr>
<th>Premium Wine &amp; Spirit Package</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Wine</strong> (Choice of 1 Red, 1 White &amp; 1 Sparkling)</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>- Chateau Fonfronde, France (W)</td>
<td>20,000</td>
<td>25,000</td>
<td>30,000</td>
<td>35,000</td>
<td>40,000</td>
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<tr>
<td>- Bellingham Tree Series, Pear Tree White Chenin Viognier South Africa (W)</td>
<td></td>
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<tr>
<td>- Victor Berard Beaujolais 2013, France (R)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Bellingham Tree Series, Big Oak Red Shiraz Cabernet, South Africa (R)</td>
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<tr>
<td>Asoria Casa Diletta Spumante Brut Metodo Charmat, Italy (S)</td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>Premium Spirits (All Inclusive)</strong></td>
<td>Grey Goose Vodka, Hennessy VS, Johnnie Walker Black Label, Amarula, Tanqueray Gin, Remy Martin VSOP</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Beer (All Inclusive)</strong></td>
<td>Heineken, Primus, Mutzig Draft, Panache Passion</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td><strong>Soft Drinks (All Inclusive)</strong></td>
<td>Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
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<td></td>
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</table>

Price quoted are in Rwandan Franc and inclusive of VAT.
**Price quoted are in Rwandan Franc and inclusive of VAT.**

### Cellar Wine & Spirit Package

<table>
<thead>
<tr>
<th>Duration</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cellar Wine (Choice of 2 Red, 2 White &amp; 1 Sparkling)</td>
<td>31,000</td>
<td>36,000</td>
<td>41,000</td>
<td>46,000</td>
<td>51,000</td>
</tr>
</tbody>
</table>

- Arthur Metz Riesling Alsace 2014, France (W)
- Douglas Green Vineyard Creations Range Sauvignon Blanc, South Africa (W)
- Douglas Green Vineyard Creations Range Chardonnay, South Africa (W)

- Château Petit Bois, Lussac-Saint-Emilion, 2013, France (R)
- Château Bois Chantant Bordeaux Superieur, France (R)

- Cavatina Premium Spumante Moscato Gold, Italy (S)

#### Premium Spirits (All Inclusive)
- Grey Goose Vodka, Hennessy VS, Johnnie Walker Black Label, Amarula, Tanqueray Gin, Remy Martin VSOP

#### Beer (All Inclusive)
- Heineken, Primus, Mutzig Draft, Panache Passion

#### Soft Drinks (All Inclusive)
- Coke, Coke Zero, Fanta Citron, Sprite & Soda Water

### SPARKLING PACKAGE

<table>
<thead>
<tr>
<th>Sparkling Package</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moet &amp; Chandon Brut Imperial</td>
<td>60,000</td>
<td>90,000</td>
<td>120,000</td>
<td>130,000</td>
<td>150,000</td>
</tr>
<tr>
<td>Taittinger Cuvée Demi-Sec</td>
<td>66,000</td>
<td>99,000</td>
<td>129,000</td>
<td>140,000</td>
<td>165,000</td>
</tr>
<tr>
<td>Veuve Clicquot Rose – Brut</td>
<td>68,000</td>
<td>98,000</td>
<td>128,000</td>
<td>140,000</td>
<td>160,000</td>
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### BEER PACKAGE

#### Beer Only Package

<table>
<thead>
<tr>
<th>Duration</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer (All Inclusive)</td>
<td>4,000</td>
<td>6,000</td>
<td>8,000</td>
<td>10,000</td>
<td>13,000</td>
</tr>
</tbody>
</table>

- Heineken, Primus, Mutzig Draft, Panache Passion

<table>
<thead>
<tr>
<th>Soft Drinks (All Inclusive)</th>
<th>8,000</th>
<th>12,000</th>
<th>14,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
<td>8,000</td>
<td>12,000</td>
<td>14,000</td>
</tr>
</tbody>
</table>

#### Beer & Spirit Package

<table>
<thead>
<tr>
<th>Duration</th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer (All Inclusive)</td>
<td>5,000</td>
<td>8,000</td>
<td>10,000</td>
<td>12,000</td>
<td>14,000</td>
</tr>
</tbody>
</table>

- Heineken, Primus, Mutzig Draft, Panache Passion

<table>
<thead>
<tr>
<th>House Spirits (All Inclusive)</th>
<th>5,000</th>
<th>8,000</th>
<th>10,000</th>
<th>12,000</th>
<th>14,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka Smirnoff, Bacardi Rum, Johnnie Walker Red Label, Amarula, Gordons Gin, Courvoisier VSOP</td>
<td>5,000</td>
<td>8,000</td>
<td>10,000</td>
<td>12,000</td>
<td>14,000</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soft Drinks (All Inclusive)</th>
<th>8,000</th>
<th>12,000</th>
<th>14,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
<td>8,000</td>
<td>12,000</td>
<td>14,000</td>
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</tbody>
</table>
### Beer, Spirit & Juices Package

<table>
<thead>
<tr>
<th></th>
<th>1 Hour</th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beer (All Inclusive)</strong>&lt;br&gt;Heineken, Primus, Mutzig Draft, Panache Passion</td>
<td>8,000</td>
<td>10,000</td>
<td>12,000</td>
<td>14,000</td>
<td>17,000</td>
</tr>
<tr>
<td><strong>House Spirits (All Inclusive)</strong>&lt;br&gt;Vodka Smirnoff, Bacardi Rum, Johnnie Walker Red Label, Amarula, Gordons Gin, Courvoisier VSOP</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fruit Juices (All Inclusive)</strong>&lt;br&gt;Apple, Mango</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Soft Drinks (All Inclusive)</strong>&lt;br&gt;Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
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### Spirit Package

#### Spirit Only Package

<table>
<thead>
<tr>
<th></th>
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<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Spirits (All Inclusive)</strong>&lt;br&gt;Vodka Smirnoff, Bacardi Rum, Johnnie Walker Red Label, Amarula, Gordons Gin, Courvoisier VSOP</td>
<td>7,000</td>
<td>9,000</td>
<td>12,000</td>
<td>15,000</td>
<td>17,000</td>
</tr>
<tr>
<td><strong>Soft Drinks (All Inclusive)</strong>&lt;br&gt;Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
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#### Premium Spirit Only Package

<table>
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<tr>
<th></th>
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<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Premium Spirits (all inclusive)</strong>&lt;br&gt;Grey Goose Vodka, Hennessy VS, Johnnie Walker Black Label, Amarula, Tanqueray Gin, Remy Martin VSOP</td>
<td>9,000</td>
<td>11,000</td>
<td>14,000</td>
<td>17,000</td>
<td>19,000</td>
</tr>
<tr>
<td><strong>Soft Drinks (all inclusive)</strong>&lt;br&gt;Coke, Coke Zero, Fanta Citron, Sprite &amp; Soda Water</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

Price quoted are in Rwandan Franc and inclusive of VAT.
### ALA CARTE & EXHIBITION CATERING

#### House Wines

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calvet Varietals, Cabernet Sauvignon 2014, France (R)</td>
<td>5,000</td>
<td>34,000</td>
<td>200,000</td>
</tr>
<tr>
<td>Calvet Varietals, Sauvignon Bordeaux 2014, France (W)</td>
<td>5,000</td>
<td>34,000</td>
<td>200,000</td>
</tr>
<tr>
<td>Tall Horse Chardonnay, South Africa (W)</td>
<td>5,000</td>
<td>36,000</td>
<td>210,000</td>
</tr>
<tr>
<td>Tall Horse Merlot, South Africa (R)</td>
<td>5,000</td>
<td>36,000</td>
<td>210,000</td>
</tr>
<tr>
<td>Antonini Ceresa, Antesa Spumante Brut, Italy (S)</td>
<td>5,000</td>
<td>34,000</td>
<td>200,000</td>
</tr>
</tbody>
</table>

*Not applicable for Exhibition Catering*

#### Premium Wines

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Victor Berard Beaujolais 2013, France (R)</td>
<td>Not Available</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Château Fonfroide, France (W)</td>
<td>40,000</td>
<td></td>
<td>235,000</td>
</tr>
<tr>
<td>Bellingham Tree Series, Big Oak Red Shiraz Cabernet, South Africa (R)</td>
<td>40,000</td>
<td></td>
<td>235,000</td>
</tr>
<tr>
<td>Bellingham Tree Series, Pear Tree White, Chenin Viognier, South Africa (W)</td>
<td>40,000</td>
<td></td>
<td>235,000</td>
</tr>
<tr>
<td>Asoria Casa Diletta Spumante Brut Metodo Charmat, Italy (S)</td>
<td>40,000</td>
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<td>235,000</td>
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*Not applicable for Exhibition Catering*

#### Cellar Wines

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Petit Bois, Lussac-Saint-Emilion, 2013, France (R)</td>
<td>Not Available</td>
<td>55,000</td>
<td>320,000</td>
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<td>Château Bois Chantant Bordeaux Supérieur, France (R)</td>
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<td>310,000</td>
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<tr>
<td>Arthur Metz Riesling Alsace 2014, France (W)</td>
<td>51,000</td>
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<td>305,000</td>
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<tr>
<td>Douglas Green Vineyard Creations Range, Sauvignon Blanc, South Africa (W)</td>
<td>50,000</td>
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<td>295,000</td>
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<tr>
<td>Douglas Green Vineyard Creations Range, Chardonnay, South Africa (W)</td>
<td>50,000</td>
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<td>295,000</td>
</tr>
<tr>
<td>Cavatina Premium Spumante Moscato Gold, Italy (S)</td>
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<td>295,000</td>
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#### Champagne

<table>
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<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët &amp; Chandon Brut Imperial</td>
<td>20,000</td>
<td>120,000</td>
<td>700,000</td>
</tr>
<tr>
<td>Taittinger Cuvée Demi – Sec</td>
<td>20,000</td>
<td>120,000</td>
<td>700,000</td>
</tr>
<tr>
<td>Veuve Clicquot Rose – Brut</td>
<td>25,000</td>
<td>130,000</td>
<td>760,000</td>
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</tbody>
</table>

*Not applicable for Exhibition Catering*

---

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<table>
<thead>
<tr>
<th>House Spirits</th>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
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</thead>
<tbody>
<tr>
<td>Vodka Smirnoff</td>
<td>4,000</td>
<td>75,000</td>
<td>420,000</td>
</tr>
<tr>
<td>Bacardi Rum</td>
<td>4,000</td>
<td>75,000</td>
<td>420,000</td>
</tr>
<tr>
<td>Johnnie Walker Red Label</td>
<td>3,500</td>
<td>75,000</td>
<td>420,000</td>
</tr>
<tr>
<td>Amarula</td>
<td>4,000</td>
<td>80,000</td>
<td>450,000</td>
</tr>
<tr>
<td>Gordons Gin</td>
<td>4,000</td>
<td>75,000</td>
<td>420,000</td>
</tr>
<tr>
<td>Courvoisier VSOP</td>
<td>5,500</td>
<td>105,000</td>
<td>600,000</td>
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</table>

<table>
<thead>
<tr>
<th>Premium Spirits</th>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>6,000</td>
<td>110,000</td>
<td>630,000</td>
</tr>
<tr>
<td>Hennessy VS</td>
<td>6,000</td>
<td>110,000</td>
<td>630,000</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>5,500</td>
<td>100,000</td>
<td>610,000</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
<td>5,500</td>
<td>155,000</td>
<td>900,000</td>
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<tr>
<td>Remy Martin VSOP</td>
<td>8,500</td>
<td>150,000</td>
<td>870,000</td>
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**COCKTAIL AND MOCKTAIL**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Glass Price</th>
<th>Price per Liter</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kcc Dawa</strong> Bacardi, Honey, Passion Fruit, Lemon Juice</td>
<td>6,000</td>
<td>15,000</td>
</tr>
<tr>
<td><strong>Basil Gin Fizz</strong> Gin, Lemon Juice, Passion Fruit, Basil</td>
<td>6,000</td>
<td>15,000</td>
</tr>
<tr>
<td><strong>Cucumber Punch</strong> Gin, Cucumber Juice, Lemon Juice, Lemongrass Syrup</td>
<td>6,000</td>
<td>15,000</td>
</tr>
<tr>
<td><strong>Sedge Maracuja Mojito</strong> Rum, Lemon Juice, Passion Fruit, Sedge Leaves, Mandarin</td>
<td>6,000</td>
<td>15,000</td>
</tr>
<tr>
<td><strong>Kigali Spicy Mountains</strong> Vodka, Lemon Juice, Fresh Cilantro Leaf, Piri Piri</td>
<td>6,000</td>
<td>15,000</td>
</tr>
<tr>
<td><strong>1000 Hills Breeze</strong> Vodka, Lemongrass Syrup, Lemon Juice</td>
<td>6,000</td>
<td>15,000</td>
</tr>
</tbody>
</table>
Price quoted are in Rwandan Franc and inclusive of VAT.

## Mocktail

<table>
<thead>
<tr>
<th>Glass Price</th>
<th>Price per Liter</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Domes Watchman</td>
<td>4,000</td>
<td>10,000</td>
</tr>
<tr>
<td>Grated Ginger, Passion Fruit, Lemon Juice</td>
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<td></td>
</tr>
<tr>
<td>Frozen Kivu Breeze</td>
<td>4,000</td>
<td>10,000</td>
</tr>
<tr>
<td>Grated Ginger, Lemon Juice, Fresh Mint, Ice Cubes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Beers

<table>
<thead>
<tr>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
<th>Not applicable for Exhibition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken</td>
<td>3,000</td>
<td>3,000</td>
<td>15,000</td>
</tr>
<tr>
<td>Primus</td>
<td>2,000</td>
<td>2,000</td>
<td>10,000</td>
</tr>
<tr>
<td>Mutzig Draft</td>
<td>4,000</td>
<td>2,000</td>
<td>10,000</td>
</tr>
<tr>
<td>Panache Passion</td>
<td>2,000</td>
<td>2,000</td>
<td>10,000</td>
</tr>
</tbody>
</table>

## Soft Drinks

<table>
<thead>
<tr>
<th>Glass Price</th>
<th>Bottle Price</th>
<th>Pack of 6</th>
<th>Not applicable for Exhibition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>1,500</td>
<td>1,500</td>
<td>7,000</td>
</tr>
<tr>
<td>Coke Zero</td>
<td>1,500</td>
<td>1,500</td>
<td>7,000</td>
</tr>
<tr>
<td>Fanta Citron</td>
<td>1,500</td>
<td>1,500</td>
<td>7,000</td>
</tr>
<tr>
<td>Sprite</td>
<td>1,500</td>
<td>1,500</td>
<td>7,000</td>
</tr>
<tr>
<td>Soda Water</td>
<td>1,500</td>
<td>1,500</td>
<td>7,000</td>
</tr>
</tbody>
</table>

## Hot Beverages

<table>
<thead>
<tr>
<th>Cup Price</th>
<th>Price per Liter</th>
<th>Not applicable for Exhibition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Coffee</td>
<td>2,000</td>
<td>10,000</td>
</tr>
<tr>
<td>Tea</td>
<td>2,000</td>
<td>10,000</td>
</tr>
<tr>
<td>African Tea</td>
<td>3,000</td>
<td>10,000</td>
</tr>
<tr>
<td>Ginger Tea</td>
<td>3,000</td>
<td>10,000</td>
</tr>
</tbody>
</table>

Price per Liter:
- Minimum order quantity of 1 litre.
- Minimum of 1 week notice is required.

Not applicable for Exhibition Catering.
CORKAGE CHARGES

Beverage Corkage’s for Events and Exhibitions

1. All beverages must be ordered through the KCC who has exclusive rights for the sale and supply of all beverages. All beverages are charged on consumption to either a cash or account bar.

2. No beverages may be brought into the KCC by any Event Client, installation company, contractor and/or sub-contractor hired by the Event Client, without the express approval from the KCC in writing.

3. The KCC is Contracted premises. The terms of the licensing arrangement do not allow for the external supply of alcohol (the exception to the rule is for banqueting when corkage fees apply). Exhibitors are not permitted to supply or serve alcohol, except in accordance with Exhibitor Sampling Regulations Exhibition Catering.

<table>
<thead>
<tr>
<th>Product</th>
<th>Unit of Measurement</th>
<th>Price Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>300ml – 350ml bottle</td>
<td>600</td>
</tr>
<tr>
<td>Packaged Juices</td>
<td>500ml – 1000ml bottle or packet</td>
<td>2,500</td>
</tr>
<tr>
<td>Wine / Champagne</td>
<td>700ml – 750ml bottle</td>
<td>6,000</td>
</tr>
<tr>
<td>Wine / Champagne</td>
<td>1000ml or above in bottle or box</td>
<td>10,000</td>
</tr>
<tr>
<td>Spirit / Liquor / Liqueur</td>
<td>700ml – 750ml bottle</td>
<td>15,000</td>
</tr>
<tr>
<td>Beer</td>
<td>300 ml – 350 ml bottle or can</td>
<td>1,000</td>
</tr>
<tr>
<td>Beer</td>
<td>Barrel or Draught</td>
<td>45,000</td>
</tr>
</tbody>
</table>

Price quoted are in Rwandan Franc and inclusive of VAT.