



Sheraton[®]

NEW CALEDONIA DEVA
SPA & GOLF RESORT

Weddings 2017

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Congratulations!

CONGRATULATIONS ON YOUR ENGAGEMENT AND THANK YOU FOR CONSIDERING SHERATON NEW CALEDONIA DEVA SPA & GOLF RESORT AS THE VENUE FOR YOUR UPCOMING WEDDING

Your wedding day is a truly special occasion. A day where everything should be perfect.

Be welcomed at our luxury establishment with personal services. Sumptuous reception menus, special packages, and meticulous attention to detail ensures your special day will be a success.

We will create together unforgettable memories





Plan your wedding

1- Choose your wedding date

Town Hall

Religious ceremony

2- Determine the number of guests at your reception

3- Book your wedding venue: 1st meeting with our sales manager

Informations & details about services provided by Sheraton New Caledonia Deva Spa & Golf Resort. Do not hesitate to ask all your questions!

At the end of the meeting, a first quote will be send to you.

4- Choose your event details

- ✓ Menu or buffet (Tasting offered for 2 persons including a glass of wine per person).
- ✓ Dessert
- ✓ Beverage service: wine selection, champagne, bar
- ✓ Entertainment

5- Contact the different services suppliers

6- Confirmation : 2nd meeting with our sales manager

Signature of the commercial agreement and first deposit payment

7- Guest list and floor plan

Arrange your guests on the different tables including the head table

We will provide you a floor plan.

8- Last details : 3rd meeting with our sales manager

Second deposit payment

Final floor plan

Meeting with our banquet manager

Wedding venues

DAY & DATE

Once your date is chosen, your booking will be registered by our services after the signature of the commercial agreement and 1st deposit payment.

Please note that a final reservation can not be confirmed more than 6 months before the date of the event

VENUES

- NERA BALLROOM

Our ballroom is adaptable to all your needs and desires.

Capacity: 180 persons

We can set up an Open Bar on the 120m² lagoon view terrace

Because of noise pollution, musical entertainment is not allowed after 2 am.

Privatization and setup fees: 100.000 CFP

- SAND BEACH GRILL RESTAURANT

Our beach restaurant is available for your cocktail and/or dinner.

Capacity: 200 persons

Because of noise pollution, musical entertainment is not allowed after midnight.

Privatization and setup fees: 80.000 CFP

- BEACH OR GARDENS

Setup fees of your ceremony from 35.000 CFP

*Sheraton New Caledonia Déva Spa & Golf Resort might decide to change the location of the event or the rental terms according to the actual number of guests.
The service rates are subject to change





Open Bar

SOFT BAR

Our selection of fruit juices
Mineral and sparkling water, soft dinks

1H00 =	1 200 CFP per person
1H30 =	1 500 CFP per person
2H00 =	1 800 CFP per person
Additional time =	900 CFP per person

CLASSIC OPEN BAR

Our red & white wine selection

Our selection of local beers
Mineral and sparkling water, fruit juices, soft drinks

1H00 =	1 800 CFP per person
1H30 =	2 400 CFP per person
2H00 =	3 200 CFP per person
Additional time=	1 300 CFP per person

PREMIUM OPEN BAR

Our red & white wine selection

Our selection of local beers
Mineral and sparkling water, fruit juices, soft drinks

International spirits

1H00 =	2 400 CFP per person
1H30 =	3 400 CFP per person
2H00 =	4 400 CFP per person
Heure supplémentaire =	1 800 CFP per person

Premium Open Bar with Champagne : + 3 000 CFP per person per hour

Canapés

Temptation Selection

10 canapés de votre choix - 2.000 CFP per person

15 canapés of your choice - 2.900 CFP per person

20 canapés of your choice - 3.800 CFP per person

COLD CANAPES

Mini club ham sandwich
Seared yellow-fin tuna (with spices)
Beef carpaccio with aged parmesan, capres and pistou sauce
Cocktail prawns with ginger
Garlic bread
Bruschetta with tomato
Andalucian gazpacho
Coconut raw fish salad
Raw vegetable sticks with Roquefort cheese sauce
Bushmans mini skewers of comte cheese and cured sausage
Chorizo savoury loaf
Ballotine of zucchini and goat's cheese toasts with tapenade, basil and dried tomatoes

HOT CANAPES

Crispy seafood with sweet and sour sauce
House-made meatballs with spicy sauce
Mini skewers of reef fish with lemon sauce
Roasted prunes wrapped with bacon
Mini croque-monsieur
Mexican chicken drumsticks
Cheese twists
Mini ham, tomato, mozzarella paninis
Mini roasted vegetables & pistou sauce paninis
Ham puffs
Mini sausage rolls
Mini chicken teriyaki skewers
Mini quiche
Mini pizza

SWEET CANAPES

Fruit skewers
Brownies
Coconut macaroons
Vanilla cream puffs
Chocolate chip cookies
Mini muffins
Mini coconut cakes
Vanilla mousse with shortcake base
Chocolate shortcake with chocolate ganache
Red berry clafoutis





Canapés

Tasting selection

10 canapés of your choice - 2.700 CFP per person

15 canapés of your choice - 3.800 CFP per person

20 canapés of your choice - 4.900 CFP per person

COLD CANAPES

- Duck foie gras mousse on mini buns
- Prawn mousse on mini buns
- Mini club parma ham sandwich
- Tapenade and quail egg toasts
- Asian-style prawn salad
- Yellow-fin tuna tartar with ginger
- Mahi-mahi rillettes on garlic bread
- Yellow-fin tuna sashimi
- Rockmelon balls with parma ham and mint
- Asian-style crab salad
- Seared blue-fin tuna with spices
- Beef tartar with parmesan
- Celeriac salad with smoked duck breast and sultanas

HOT CANAPES

- Goat cheese, parma ham, honey and thyme crispy wraps
- Moroccan mini lamb skewers
- Mini salmon quiches
- Crostini with ham and comte cheese
- Mini spring rolls and dipping sauce
- Crumbed prawns
- Samossas with spicy sauce
- Mini skewers of swordfish and vanilla sauce
- Fried tofu and prawns in soy sauce
- Steamed dim sims
- Crumbed chicken fillet with lemon sauce
- Fish accras with spicy sauce

SWEET CANAPES

- Mini chocolate eclairs
- Coconut cookies
- Mini coconut dacquoises with vanilla and exotic fruit
- Bordeaux cannelé custard pastries
- Mini « Opera » gateaux
- Creamy diamond with banana and passion fruit
- Almond dacquoise with honey mousse
- Mini banana and chocolate tarts
- Shortcake with coconut ganache
- Red berry clafouti

Canapés

Gourmet Selection

10 canapés of your choice – 3.400 CFP per person

15 canapés of your choice - 4.800 CFP per person

20 canapés of your choice - 6.200 CFP per person

COLD CANAPES

St Jacques carpaccio with white truffle oil
Mini club smoked salmon sandwiches and creamy mustard sauce
Salmon tartar verrines with herbed cottage cheese
Foie gras & vanilla ballotine with mango compotee
Goat cheese and mousse logs with walnut and parma ham
Smoked salmon blinis and lemon cream
Seared salmon with spices
Gaspacho of cucumber with prawn skewers
Lobster meat and granny smith salad with curry mayonnaise
Prawns and shiitakes salad on spoons
Smoked duck breast skewers and sesame tofu
Steamed spring rolls with prawn and mint

HOT CANAPES

St Jacques with thyme
Beef and prawn skewers caramelized with honey and rosemary
Battered prawns
Mahi Mahi and Lifou vanilla skewers
Potato, parma ham and beaufort cheese fritters
Crispy lamb fillet with olive and dried tomato
Mini leek and bacon pizzas
Fried foie gras ravioli
Crispy prawns with fresh mint and mango sauce
Crumbed (cooking) brie and blue-vein cheeses

SWEET CANAPES

St Jacques with thyme
Beef and prawn skewers caramelized with honey and rosemary
Battered prawns
Mahi Mahi and Lifou vanilla skewers
Potato, parma ham and beaufort cheese fritters
Crispy lamb fillet with olive and dried tomato
Mini leek and bacon pizzas
Fried foie gras ravioli
Crispy prawns with fresh mint and mango sauce
Crumbed (cooking) brie and blue-vein cheeses



Stations – Show cooking

Salty Stations

House-made smoked salmon fillet by the slice (served with toasts, lemon flavored whipped cream, salmon eggs) - 800 CFP per person

Cold roasted beef with spices (house-made horseradish mayonnaise) - 600 CFP par personne

Pasta station: tagliatelle, spaghetti and penne, bolognese, 3 cheeses, carbonara and pesto sauce- 500 CFP par personne

Duck breast roasted with honey and spices (oriental sauce) - 900 CFP par personne

Ham on the bone, pineapple sauce- 600 CFP par personne

Wok of prawns (flavored with Pastis, garlic and fine herbs) - 900 CFP par personne

Spicy lamb shank, garlic jus and fresh thyme - 700 CFP par personne

Sweet Stations

Crepes : Nutella, jam and whipped cream - 500 CFP par personne

Chocolate fountain: sweets, marshmallows, fruit skewers and cakes – 600 CFP par personne

Seasonal fresh fruit station (live cutting) - 500 CFP par personne

A la carte Buffet

5 200 CFP per person

Based on 6 starters, 6 hot dishes (2 meat, 2 fish, 1 starch and 1 vegetable) and 6 desserts to choose from the following list

COLD STARTERS

Piedmont salad (potatoes, ham, cheese, gherkins, hard-boiled eggs, tomato, mayonnaise)

Tender palm heart salad

Green pawpaw salad with prawns

Norwegian pasta and salmon salad

Alsacian salad (potatoes, tomatoes and sausage)

Assorted hams salad

Platter of assorted hams & cured meats

Raw fish salad

Venison and achard pickle salad

Seared tuna with herbs

Rockmelon and parma ham carpaccio

Beef carpaccio

Raw fish with julienne-sliced vegetables and Chinese sauce

Yellow-fin tuna carpaccio

Yellow-fin tuna sashimi

Kilawine salad (raw fish, coconut milk, capsicum, onion, chili, coriander, white vinegar)

Vermicelli Vietnamese rolls

Potato and herring salad

HOT STARTERS

Fish accras

Spring rolls

Samosas

Quiche

Bushman's bruschetta

VEGETARIAN STARTERS

Lebanese tabbouleh

Grated celeriac salad

Greek salad

Tomato mozzarella salad

Hummus and toast

Tapenade and toast

Artichoke heart salsa

Coleslaw

Tchoutchouka

SOUPS

Cream of vegetable soup

French onion soup

Cream of pumpkin soup

Miso soup

Leek & potato cream soup

Cauliflower cream soup



A la carte Buffet

5 200 CFP per person

Based on 6 starters, 6 hot dishes (2 meat, 2 fish, 1 starch and 1 vegetable) and 6 desserts to choose from the following list

POULTRY

Chicken drumsticks
with BBQ sauce
Oven-roasted chicken
Chicken in ginger sauce
Chicken in mushroom sauce
Indonesian chicken noodles
Chicken skewers
bougna

BEEF

Sirloin steak in pepper sauce
Roast beef and mushroom sauce
Flank steak with ginger sauce
Beef Burgundy
Beef skewers
Chili con carne
Beef with olives

LAMB

Sauteed lamb with olives
Leg of lamb with garlic and thyme
Lamb chops with mixed herbs
Curried lamb chops
Lamb kebabs

PORK

Caramelized pork
Honey and ginger glazed pork
Pork spareribs in BBQ sauce
Roast pork with creamy mustard
sauce
Pork tenderloin with caramelized
apple
Pork with taro yam

VEAL

Sauteed veal and banana
Old-fashioned sauteed veal
Veal “blanquette” with orange and
coriander
Veal with BBQ sauce

FISH

Indonesian prawn noodles
Mussels in white wine
Mahi mahi steaks
with vanilla sauce
Mahi mahi steaks with black olive
crust
Seafood tajine
Crumbed sweet and sour kingfish
Swordfish skewers
with creamy soy sauce

VEGETABLES

Wok-fried vegetables
Slow-roasted layered vegetables
Cumin and honey carrots
Fresh-style Peas
Mini-ratatouille
Roasted pumpkin
Choko and bacon cheese bake
Vegetable chop soy

STARCHS

Sliced potato roasted in broth
Creamy potato bake
Sauteed garlic and herb potatoes
Couscous with dried fruits
Smashed potatoes with green
onions
Seasonal local vegetables in
coconut milk
Banana “poingo” in coconut milk
White rice
Lentils with bacon and onion

DESSERTS

Exotic fruit entremets
Platter of fresh fruit
Chocolate mousse
Brownies
Sponge cake
Assortment of tarts: banana, apple,
pineapple
Floating islands (cold egg custard
and meringue with caramel)
Cream puffs
Polynesian coconut manioc banana
“Poé”
Polynesian coconut manioc
pumpkin “Poé”
Coconut cake
Chocolate entremets

Italian Buffet

5 300 CFP per person

STARTERS

Tomato and mozzarella salad
Platter of assorted hams & cured meats
Antipasti
Bruschetta
Chorizo and grilled vegetables salad
Feta, olives and dried tomatoes salad
Squid salad with tomatoes and basil
Salad bar
Beef carpaccio, capers, parmesan
Salsa mussel salad

MAINS

Salmon and spinach lasagna
Risotto ai funghi
Crumbed veal cutlet, caper sauce
Lamb chop, vegetables tian et caramelized onion
Mahi Mahi steaks, vegetables with preserved lemon and basil
Roasted potatoes with garlic and fine herbs

DESSERTS

Tiramisu
Amarette (Italian macaroon)
Neapolitan Cake
Panna cotta duo

Chef's suggestion at additional cost:

Pasta buffet : tagliatelle, spaghetti and penne with bolognese sauce, 3 cheese, carbonara and pesto 450 CFP per person

Around the world Buffet-

5 600 CFP per person

PACIFIC

STARTERS

Raw fish salad with coconut milk
Seared tuna with herbs
Green pawpaw salad with prawns and sweet chili

MAINS

Oven roasted suckling pig
Mahi mahi steak with Lifou vanilla sauce
Sweet potato cheese bake

DESSERTS

Island coconut pudding
Vanilla cream puffs
Exotic fruit tart

ORIENT

STARTERS

Oriental tabbouleh
Tchoutchouka
Grilled vegetables salad
Hummus and toast

MAINS

Lamb tajine,
Ras al Hannut
vegetables

DESSERTS

Makrout
Zlabia

STATION

Thé à la menthe

ASIA

STARTERS

Chicken vermicelli
Vietnamese rolls
Thai salad
Sweet and sour squid

MAINS

Ginger beef
Wok of shrimp with sesame
Lemongrass rice

DESSERTS

Yuzu entremets
Sesame aromatized
Nougat

Chef's suggestion at additional cost:

Sesame poultry skewer with teriyaki sauce – 450 CFP per person

Parisian Buffet

5 500 CFP per person

STARTERS

Platter of cured meats
Cheese platter
Beef carpaccio
“Périgourdine” salad with smoked duck breast, croutons and foie gras
Endive salad with walnuts and blue cheese
Smoked fish and whipped cream
Crispy goat cheese with

honey and cured ham

MAINS

Piece of beef with foie gras and red wine sauce
Rabbit with mustard sauce
Salmon with herb crust (butter, capers, bread, lemon juice and fresh herbs)
Potato cheese bake
Pan-fried cauliflower with almonds

Tagliatelle with fresh herbs

DESSERTS

Chocolate mousse
Éclairs
Fruit tart
Spiced poached pear
Fresh fruit platter
Vanilla Mille-feuille

Chef’s suggestion at additional cost:

Leg of lamb with thyme confit, garlic and rosemary – 650 CFP per person

Deva Buffet

5 500 CFP per person

STARTERS

Raw fish with coconut milk
Raw fish with julienne-sliced vegetables and Chinese sauce
Sashimi
Tartare and seared yellow-fin tuna with spices
Green pawpaw salad with prawns and sweet chili
Sweet potato salad
Venison salad and achards
Salsa mussel salad
Squid salad

MAINS

Suckling pig roasted in coconut milk
Chicken bournat
Mahi Mahi steak with vanilla sauce
Veal with barbecue sauce
Lemongrass rice
Assortment of local vegetables
Wok-tossed vegetables

DESSERTS

Polynesian in pumpkin “Poé”
Coco gâteau
Chocolate and banana éclair
Pineapple entremet
Floating islands (chilled egg custard and soft meringue island with caramel)

Chef’s suggestion at additional cost:

Slices of pineapple ham - 500 CFP per person



« Yes, I do » Buffet 6 300 CFP per person

STARTERS

House-made smoked salmon
Prawns with garlic sauce
Raw fish with coconut milk
Sashimi and seared tuna
Pawpaw and mango with prawns
Platter of assorted cured meats and cheeses
“Périgourdine” salad with smoked duck breast, croutons and foie gras
Beef carpaccio with parmesan cheese, capers and pesto sauce

MAINS

Steak of salmon with coconut crust and champagne sauce
Mahi mahi steak with Lifou vanilla sauce
Piece of beef with mushroom sauce
Oven roasted lamb chop, thyme jus and garlic cream
Slow-roasted layered vegetables
Coriander rice
Sweet potato cheese bake

DESSERTS

Layed marvel
or
Pièce montée
or
Wedding cake

Chef’s suggestion at an additional cost:

Duck breast in honey and spices with oriental sauce - 850 CFP per person

A la Carte

STARTERS

- Pumpkin velouté, cappuccino coco, smoked cured ham – 1 100 CFP
- Pawpaw and mango salad with shrimp, olive oil dressing, lime and sweet chili – 1 950 CFP
- Mozzarella di buffalo and grilled vegetables salad, pesto sauce and pine nuts – 2 200 CFP
- Tahitian salad: raw fish in coconut milk and lime – 1 600 CFP
- Crumbled crab, house made mayonnaise with coriander and grape seed oil, scallops and combawa carpaccio – 2 400 CFP
- Yellow-fin tuna trio: tartar, sashimi and seared tuna with spices, thaï salad with peanuts, sweet chili and lime juice – 2 100 CFP
- Beef carpaccio with aged parmesan cheese, capers, pesto and vegetable achars – 1 650 CFP
- Thin crisp tart with vegetables and semi-dried tomatoes, pesto cream and green salad – 1 500 CFP
- Ballotine of duck foie gras with Lifou vanilla, house made caramelized brioche, peppery mango chutney – 2600 CFP

MAINS - MEAT

- Candied pork belly, buttered green pawpaw with bacon, onions and white wine, sweet potato – 2 500 CFP
- Lamb fillet with oriental spices, pastilla of dried fruits, steamed beets, honey and cumin flavored carrot – 2 900 CFP
- Pan fried veal fillet, olive oil and carrot mousseline, roasted potatoes – 3 100 CFP
- Slow-cooked lamb shank, semolina and broth of vegetables with ras al hanout – 2 900 CFP
- Chicken breast roasted in honey and ginger, grilled polenta, grilled vegetables – 2 400 CFP
- Piece of beef with foie gras, red wine and truffle sauce, tagliatelle of vegetables and mushrooms – 3 600 CFP

MAINS - FISH

- Salmon in crispy pastry with wakamé seaweed and soy sauce, sautéed vegetables and shiitake mushrooms – 3 200 CFP
- Mahi mahi steak with black olive crust, saffron risotto, chorizo and parsley squid – 3 100 CFP
- Scallop skewer and plancha cooked prawns lemongrass rice and slow-roasted layered vegetables - 3 350 CFP
- Yellow-fin tuna tournedos, piperade, Thai curry sauce, white rice – 2 800 CFP
- Pan-fried snapper fillet, virgin citrus sauce, mashed squash with smoked butter – 3 100 CFP

DESSERTS

- Lifou vanilla panna cotta, pineapple compote with lemon thyme – 1 100 CFP
- Milk chocolate tart, vanilla whipped cream – 1 300 CFP
- Passion fruit mousse meringue on shortbread, raspberry coulis - 1 100 CFP
- Lime cheesecake, red berry chutney and citrus zest – 1 100 CFP
- Tiramisu: sponge finger biscuits, mascarpone mousse coffee and amaretto – 1 100 CFP
- Ovaltine chocolate bar, popcorn soufflé with caramel, roasted peanuts & candied pears – 1 200 CFP
- Vacherin, niaouli ice cream, meringue, exotic fruits, pineapple and passion fruit – 1 100 CFP
- Deconstructed caramel tart, creamy caramel and chocolate milk, almond shortbread, chocolate crisp – 1 200 CFP
- Creamy guava temptation on milk chocolate mousse, almond dacquoise, crunchy praline – 1 100 CFP
- Crispy apple tart, salted butter caramel, Lifou vanilla ice cream – 1 300 CFP

Wedding cakes

1 000 CFP per piece

LA FORÊT NOIRE

Chocolate biscuit, chocolate and vanilla whipped cream, cherries

LE SAINT-HONORÉ

Puff pastry filled with praline cream, vanilla whipped cream

LE FRAISIER

Sponge cake, mousseline cream, fresh strawberries

LE CHOCOLAT

Chocolate biscuit, praline and chocolate mousse and caramel cream

LE NIAOULI

Speculoos biscuit, niaouli mousseline, orange meringue

L'ILE VERTE

Lime cheesecake, almond dacquoise

LE SHERATON

Crunchy nougatine, salted butter caramel mousse, chocolate flakes

LE PARADIS

Coconut flavored Dacquoise biscuit, Lifou vanilla mousse and passion fruit

L'EXOTIQUE

Crunchy white chocolate with puffed rice, vanilla pan-fried pineapple, mango mousse, coconut and passion mousse

LE CORAIL

Shortbread cookie, red berries mousse, raspberries and meringue





Beverage package

The beverage package begins with the service of the entree or opening of the buffet and ends when the dessert is served.

CHAMPAGNE

Champagne, Sheraton selection, Frédéric Thomas : 9500 CFP per bottle

We advise you to provide 1 bottle for 6 persons

If you would like to provide your own bottles of champagne, a fee of 1500 CFP per bottle will be asked (3000 CFP per magnum)

FORFAIT BOISSON PREMIUM – 2 450 CFP par personne

Our premium selection of red and white wine
(1 bottle for 3 persons)

Mineral & sparkling water

Coffee & tea

FORFAIT BOISSON DELUXE – 3 250 CFP par personne

Our superior selection of red and white wine
(1 bottle for 3 persons)

Mineral & sparkling water

Coffee & tea

CRÉDIT BAR

It's possible to charge the beverages at the time of consumption.

You will need to nominate and pay for a bar limit prior to your function.

All beverages served will be debited on your account.

Decoration

The hotel can provide you a list of suppliers who could guide you in the choice of your decoration.

Entertainment

SHERATON DJ:

From 130 000 CFP (overnight stay included, subject to availability)

YOUR OWN DJ:

Organizaton and setup fees:
15 000 CFP

COPYRIGHT FEES:

Up to 100 persons : 4 000 CFP
From 101 to 200 persons : 8 000 CFP
More than 200 persons : 12 000 CFP

COMPULSORY SECURITY PACKAGE:

Up to 50 persons : 1 security agent– 20 000 CFP
From 51 to 150 persons : 2 security agents– 40 000 CFP
From 151 persons to 250 persons : 3 security agents– 60 000 CFP





Accomodation

FOR YOUR GUESTS*

- - 25% on guest rooms, suites and bungalows applicable on the flexible rate available on the booking day
- All wedding guests can book one or several room(s) Reservations will be made via the booking department
- This offer is valid the night of the wedding, as well as the night before and the night after. (subject to availability)

FOR YOUR WEDDING NIGHT*

- Your wedding night is offered in one of our beautiful domain bungalow or one bedroom suite domain view.
- One bottle of champagne and romantic amenities
- Breakfast at Le Reef restaurant for 2 persons

CHECK-IN, CHECK-OUT

Please note that rooms are available from 3.00pm and must be released the following day at 12.00pm

Contact our booking department at + 687 26.50.00

* Offer subject to special conditions

Terms & Conditions

TERMS

The term « HOTEL » means the Sheraton New Caledonia Deva Spa & Golf Resort, lot 33 Domaine de Deva, Route de Poé B.P 50 - 98870 Bourail.

The term "CUSTOMER" means the contractual partner of the hotel, whether the client acted directly in his own name or as principal through an agent.

The term "CONTRACT" means the rental provided by the hotel for some rooms and venues and / or any agreed services between the hotel and the customer.

The term "BANQUETS" means any rental with a food service performed by the hotel (Ex: meals, cocktails, refreshments, etc.).

CONCLUSION OF THE CONTRACT

The contract is final between the hotel and the customer only when the client has returned to the hotel the general conditions and the special conditions of the contract duly signed and marked "Good for acceptance".

BILLING

Subject to the Article 4, the price charged by the hotel to the customer shall be that agreed on the date of conclusion of the contract, plus any extra cost not originally foreseen.

BANQUETS BILLING

The customer commits to a guaranteed minimum guests number on the banquet day. The client will confirm in writing to the banquet management of the hotel, no later than 72 hours before the banquet, the final guests number. The invoice will be established based on at this number. However if the actual number of guests has exceeded the guaranteed minimum, the invoice will be increase in proportion to the guest excess.

PAYMENT

The customer will pay 50% of the event amount on the day of the conclusion of the contract and 50% 15 days before the event as a deposit. The balance of the total amount due will be paid upon receipt of the hotel's invoice. The hotel reserves the discretionary right to periodically modify the rates of its services, according to the evolution of the economic situation.

Late penalty: In case of non-payment of the invoice, a penalty equal to one and a half times the legal rate of interest will be applied from the date of the invoice to the total amount remaining due.

ORGANIZATION

Except as expressly provided in writing by the general management of the hotel, the customer is prohibited from supplying by himself or a third party outside the hotel any of drinks, food, tobacco, cigars or cigarettes. Any external supply must be submitted to management for approval.

All decorations & technical installation must comply with the regulations and the safety standards and previously approved by the general management of the hotel. Any perforations of walls, floors and coatings by any means , as well as any applications, collages, displays assuming the use of a sticky product on walls, ceilings or floors are prohibited.

The client will submit to the hotel's prior approval the choice he / she will eventually make for his / her animation (orchestra, disc jockey, dance group, etc.).

Without prior authorization from the hotel management, customers are prohibited from making any reference to or use in any way the signs, acronyms, logos under the name of "Sheraton New Caledonia Deva Spa & Golf Resort", As well as the photos taken in the venues during the execution of the contract.

Upon expiry of the contract, the customer will have at his own expense the removal of the various materials, effects, documents and equipment of any kind, brought at his request, to the hotel venues for the execution of the contract.

Terms & Conditions

INSURANCE & LIABILITY

The hotel will not be responsible for any personal effect (luggage, parcels, jewelery, clothes, etc.) during the event.

The hotel is not responsible for theft or damage into the car parks.

Except in case of the duly proven fault of the hotel or its employes, the customer will be liable for any personal injury or damage which occurred during the execution of the contract and the customer.

Any damages suffered by the hotel or its employees due to the performance of the contract will be notified to the customer by the hotel within 72 hours of the expiration of the contract.

A security deposit of 20,000 CFP is required for any banqueting in the hotel venues.. It covers any additional cleaning costs.

In the absence of a fault duly proved by the hotel or its employees, the customer will be liable for all damages, suffered by the materials, effects, documents and equipment of any kind, not belonging to the hotel and brought on the Customer's request for the execution of the contract.

CANCELLATION AND ATTRITION POLICY

The hotel can unilaterally terminate without notice or indemnity any contract which would prove incompatible with the hotel venues or would be contrary to good morals or might disturb public order .

The hotel can unilaterally terminate the contract without notice or indemnity, after a formal notice remains ineffective, in the absence of payment by the customer of all or part of the installments stipulated in the article "PAYMENT", without prejudice to the right of the hotel to seek by all legal means the payment due or to become due and the compensation for the damage suffered.

Sheraton New Caledonia Déva Spa & Golf Resort reserves the right to change the location of the event according to the number of participants announced.

The hotel is exempt from all liability for partial or total non-performance of the contract resulting from a fortuitous event, a third party or force majeure such as, for example, total or partial strikes, lock -out, floods, fires or other disasters.

The unilateral cancellation of the contract by the client obliges him to pay an irreducible fixed indemnity amounting to:

- 25% of the event total amount, between 90 and 30 days before the date of the event.
- 45% of the event total amount, between 29 and 7 days before the date of the event.
- 65% of the event total amount, between 6 days 48 hours before the date of the event.
- 100% of the event total amount, less than 48 hours before the date of the event.

LEGAL COMPETENCE

Any questions or disagreements resulting from the interpretation of this contract come exclusively under the jurisdiction of the TRIBUNAL DE COMMERCE DE NOUMEA, NOUVELLE-CALEDONIE.

EXHIBITION – DECORATION

Exhibitions in hotel public areas are subject to the prior approval of the hotel.

Any installation carried out by the customer must comply with the safety regulations in force in public establishment.

The organizer must return to their original condition and at their expense the places that have been occupied. Disassembly must be carried out within 24 hours of the event.

The organizer must provide the information contained in the article below, as well as any other information deemed necessary by the hotel.