

2024/2025

FESTIVE PROGRAMME



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NEW YEAR'S EVE

TUESDAY, 31ST DECEMBER 2024

6:30AM-8:30AM

Early morning game drive

8:00AM-9:30AM

Breakfast at Kifaru Restaurant & Deck

10:00AM-12:00PM

Leisure time/ Church service/ Kids program
(Maasai mini market/ Beadwork by the pool)

12:30PM-2:30PM

Barbeque lunch at the Boma

3:00PM-6:30PM

Afternoon game drives

7:00PM-7:30PM

General Manager's cocktail sundowner by the pool
with entertainment by a school choir

8:30PM-10:30PM

New Year's Eve buffet dinner at Kifaru Restaurant & Deck

9:00PM-11:55PM

Disco entertainment by the lounge

11:5PM-12:00AM

2025 count down

12:00AM

Disco entertainment continues

*Please note that some outdoor events are dependent on
prevailing weather where alternative venues will be used.



A top-down view of a roasted lamb on a decorative plate. The lamb is the central focus, golden-brown and garnished with fresh green herbs and red peppercorns. It is surrounded by vibrant green Brussels sprouts, fresh lettuce leaves, and whole carrots. The plate has an intricate blue and white floral pattern. A silver serving knife is visible on the right side of the plate. The background is a dark, textured surface.

DELIGHT YOUR TASTEBUDS WITH OUR
FESTIVE MENUS

NEW YEAR'S EVE BUFFET DINNER

PRE-DINNER BITES

Grilled vegetable skewers, chicken wings, vegetable pakora, deep-fried halloumi, vegetable balls with assorted dips

SALAD DISPLAY

Mixed lettuce, grilled vegetable salad, mango, feta & mint salad, couscous salad, waldorf salad, cheese & crackers, salad extras & dressings

BUTTERNUT & PUMPKIN SOUP

With fresh baked rolls

CARVING STATION

Roast Beef Rump Steak

Peppercorn sauce, horseradish cream

Or

Roast Chicken

Avocado-mango salsa, own jus, grilled vegetables

CHAFFING DISHES

Coconut-Basted Samaki wa Kupaka

Pork & Vegetables Stir-Fry

Red beans stew, oven roasted new potatoes, ugali, chapatti, yellow dal, sauté spinach, peas & potato curry

LIVE DESSERT TABLE

Caramelised pineapple wheels with ice cream

DESSERT

Black Forest Cake
Mango Cheesecake
Passion Mousse
Chocolate Brownies
Pumpkin Pie
Carrot Cake
Yule Log
Watermelon
Papaya
Sweet Melon
Grapes
Pineapple

All our meals are ethically and sustainably sourced,
ensuring a responsible and unforgettable dining experience.

FESTIVE KIDS MENU

Fish Fingers

Chicken Nuggets

Bangers & Mash

Penne Pasta with Butter

Hand-Cut Fries

Mini Beef Sliders

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