

Annex 1

<p>PREMIUM SKY DINING – FESTIVE MENU</p>	<p>Corporate Online</p>	<p>SKY DINING FESTIVE MENU I Christmas Dinner</p> <p>COUPLE PRIVATE (10 PAXS)</p> <p>Date: 23,24,25 Dec 2011</p> <p>Timing: 7.00 pm and 8.30 pm</p> <p>2 Rotations</p>	<p>Price: \$299++ per couple (\$351.92nett) Booking before 30 Nov 11 \$319++ per couple (\$375.46nett) Booking from 1 Dec 11 onwards Private capsule: \$2000 nett (up to 10 guests)</p> <p>4-course Appetizer: The 1st Christmas Alaskan crab served with infusion dressing and mesculan salad *****</p> <p>Soup: Santa's Favorite Broth Warm pumpkin potage with rosemary croutons *****</p> <p>Main Course: The Christmas Dinner Turkey breast with stuffing, served with roasted potatos and homemade cranberry sauce *****</p> <p>Desserts: Santarina's Secret Receipe Christmas Log Cake *****</p> <p>Coffee or Tea</p> <p>Bonus: Homemade Egg Nog will be served during first course as welcome drink (Non-Alcoholic)</p> <p>Gifts: Chocolate Pack for each guest</p>
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PREMIUM SKY DINING – FESTIVE MENU	Corporate Online	SKY DINING FESTIVE MENU II New Year Dinner COUPLE PRIVATE (10 PAXS) Date: 31 Dec 11 - 1 Jan 12 Timing: 7.00 pm and 8.30 pm 2 Rotations	Price: \$299++ per couple (\$351.92nett) Booking before 30 Nov 11 \$319++ per couple (\$375.46nett) Booking from 1 Dec 11 onwards Private capsule: \$2000 nett (up to 10 guests) 4-course Appetizer: Alaskan crab served with infusion cause and mesculan salad ***** Soup: Warm pumpkin potage with rosemary croutons ***** Choice of Main Course: Wild snapper, served with pasta, cream sauce and seasonal vegetables Roasted beef, served with roasted potatos and black pepper sauce ***** Homemade Cakes ***** Coffee or Tea Bonus: A glass of Moet & Chandon Champagne for each guest
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PREMIUM SKY DINING FESTIVE MENU	Corporate Online	SKY DINING FESTIVE MENU: LUNCH COUPLE PRIVATE (10 PAXS) Date: 23,24,25 Dec 2011 31 Dec 11 , 1 Jan 12 Timing: 12.30 pm 2 Rotations	Price: \$249++ per couple (\$293.07nett) Booking before 30 Nov 11 \$269++ per couple (\$316.61nett) Booking from 1 Dec 11 onwards Private capsule: \$1800nett (up to 10 guests) 3-course Appetizer: Garden salad with classic balsamic dressing ***** Choice of Main Course: Wild snapper, served with pasta, cream sauce and seasonal vegetables Lamb rack, served with roasted potatos and fusion mint, red wine sauce and seasonal vegetables ***** Homemade Cakes ***** Coffee or Tea Gifts: Chocolate Pack for each guest
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