

AVANI

Victoria Falls Resort

Meetings and Incentives

~ Be inspired by Africa's wild ~



International selection

AVANIHOTELS.COM

The Majesty of Nature

Avani Victoria Falls Resort offers contemporary comfort amid world-renowned beauty. Work and play next to Victoria Falls, the world’s largest waterfall, and the mighty Zambezi River. Dive in for a swim, hit the gym, or let little ones join in AvaniKids fun - all in one epic setting. Bring the team together for some high-energy bonding or gather for a traditional boma, a barbecue feast with live cultural beats. Choose Kingfisher Island, our lush resort gardens or anywhere with a jaw-dropping view for your next event. The adventure? It’s all yours.



Change to: Get comfy in one of 212 rooms and suites, decked out with all you need. Need extra room? Go for an Avani Family Room or treat yourself to an Avani Suite filled with African and Zambian charm. Avani Superior Rooms take your stay up a notch with upgraded amenities. Toast to your view of either lush bush or the lagoon pool and gardens.

Room Types:

- 4 Standard Twin Room
 - 11 Standard Queen Room
 - 3 Superior Twin Room
 - 22 Superior Queen Room
- 27 Garden View Room
 - 11 Garden View TwinRoom
 - 2 Accessible Room
 - 102 Avani Family Room
 - 4 Avani Suites



The Essential Package

USD 70 per attendee - Full day package

USD 50 per attendee - Half day package. Minimum 20 persons.

Inclusions:

- Water
- Notepads & pens
- Mints
- Screen & LCD Projector
- Flipchart
- Complimentary Wi-Fi

Morning Tea & Coffee Break

Coffee, tea, cordials and mineral water.

Selection of homemade mini sweet and savoury pastries.

Healthy coffee break available with a USD 6 charge per attendee.

Served in the Avani Restaurant

- Buffet Lunch with your choice Menu
- Soft drinks (one per attendee), mineral water

Additional Options - Room Rental

- Zambezi Room | USD 300, including tea, coffee and snacks
- Luapula Room Secretariate | USD 120 including Tea, Coffee and Snacks
- Full Conference USD 2,500

Venue Rental

Avani Victoria Falls Resort – Meeting Rooms

Meeting Rooms	Full Day Rate
Zebra Room	USD 500
Giraffe Room	USD 1,000
Elephant Room	USD 1,000
Lion Room	USD 500
Luangwa Boardroom	USD 300
Kafue Holding Room	USD 150

Meeting Rooms	Half Day Rate
Zebra Room	USD 450
Giraffe Room	USD 680
Elephant Room	USD 680
Lion Room	USD 450
Luangwa Boardroom	USD 200
Kafue Holding Room	USD 150

Complimentary venue hire is included when 100 rooms or 60% of delegates are booked in advance.

Presidential Package Maximum 200 attendees

- Chair covers
- Welcome dance troupe
- Digital microphone
- Mobile coffee machine
- Chef's Choice lunch plus 2 tea breaks

USD 120 per attendee

Chief Mukuni Package Maximum 200 attendees

- Chair Covers
- Dance Troupe
- Red Carpet
- Digital Microphones
- Chef's Choice 2 x Tea Breaks and Lunch

USD 90 per attendee

Errors & omissions excepted | All prices are inclusive of VAT but exclusive of 10% service charge



TAKING CARE OF BUSINESS

Make an impact with picture-perfect views of spectacular Zambezi nature.

Fully equipped with everything you need, our creative spaces feature flexible layouts and the latest technology.

EQUIPMENT AVAILABLE (AT NO ADDITIONAL COST)

Screens | speakers | staging (on request) | water & refreshments |
branded pens, pads, paper | tablecloths & chairs

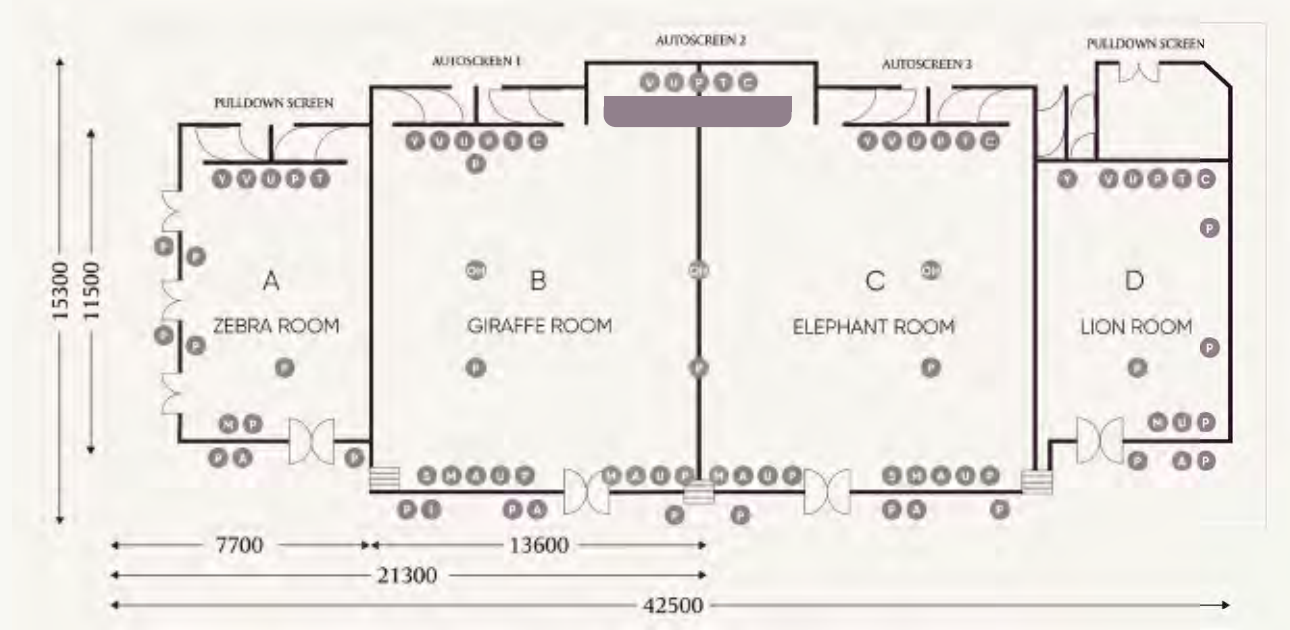
Available for an extra fee
PA system

Meeting Rooms	Conference				Banquet					LED Screen Sizes
	Schoolroom	Boardroom	Cinema	U-Shaped	Banquet Round Served	Banquet Round Buffet	Dinner Dance Served	Cocktail	Tables and Benches	
Zebra, Giraffe, Elephant & Lion	250	-	600	150	300	250	300	500	-	1700 x 1000 LED Screen
Zebra	25	15	70	30	40	20	-	30	-	3840mm x 1920mm LED screen
Giraffe	110	30	250	75	80	50	80	200	-	3840mm x 1920mm LED screen
Elephant	110	30	250	75	80	60	80	200	-	1700 x 1000 LED Screen
Lion	25	15	70	30	40	20	-	20	-	
Luangwa	-	10	-	-	-	-	-	-	-	
Kafue (Holding Room)	-	6	-	-	-	-	-	-	-	
Mukuni Boma	-	-	-	-	-	on request	-	300	200	
David Lingstone Boma	-	-	-	-	-	on request	-	150	50	
Kingfisher Boma	-	-	-	-	-	on request	-	400	170	

CONFERENCE & BANQUETING FACILITIES

Service legend

Ⓐ Aircon Control Ⓢ Sound Box & Light Box Ⓣ Telephone Point Ⓤ Emergency UPS) for Computer Input free Ⓑ Broadcasting Line Ⓥ TV Point Power
Ⓦ System & Spots - 3 Phase Power point & Spotlight Panel Control Point Ⓜ Microphone Jack Ⓟ Plug-Standard 3 Socket Point Ⓤ Screen Activator



AVANI LUNCH MENU

LUNCH HALF DAY/FULL DAY- D | C | P

BANQUET

COFFEE BREAK MENU

MENU 1 - USD 60 per person

SOUP

Grilled pumpkin with almond, homemade bread roll
Salad and starter
Zucchini with caramelised onion🌿
Greek salad feta🌿🥛
Tuna veg salad with lemon vinaigrette🌿🌱🥛
Sweet corn and pepper coriander🌿🌱🥛
Make your own salad

MAINS LIVE CAVALRY

Herb roasted Whole chicken with root vegetable🌿

MAIN

Slow cooked tender pork belly with pork jus
Grilled fillet of hake fish tomato olive caper salsa with beurre citronné(s)
Tender beef, fried with barbecue sauce (mildly spicy)
Oven roasted potato with Garlic paprika🌿
Creamy Pasta🌿
Chargrilled veg with Almond🌿
Steamed rice

DESSERT

Rainbow cake🥛
Opera cake🥛
Chocolate brownies🥛
Selection of fruits
Salted caramel sticky pudding🌱🥛

MENU 2 - USD 60 per person

SOUP

Mushroom and potato, Homemade bread roll

SALAD AND STARTER

Roasted pumpkin salad with caramelised onion🌿
Greek salad feta🌿🥛
Carrot and chicken salad with spicy vinaigrette
Sweet corn and pepper coriander🌿
Make your own salad

MAINS

Herb roasted chicken with root vegetable🌿
Slow cooked tender pork ribs with Pork jus
Grilled fish, tomato, olive, caper salsa with lemon creamy sauce
Tender beef curry (Mild spicy)
Oven roasted potato with garlic paprika🌿
Pasta pomodoro🌿
Buttered vegetable🌿
Steamed rice

DESSERT

Cold cheese cake🥛
Pavlova with hibiscus🥛
Chocolate brownies🥛
Selection of fruits
Salted caramel sticky pudding🌱🥛

MENU 3 - USD 60 per person

STARTER AND APPETISERS

Hand pick mushroom soup, homemade bread roll

SALAD

mutable with pomegranate and beetroot
quinoa with grilled veg and Parsley olives
potato and tuna salad with creamy dressing
garden greens with accompaniments
green lollo rosso, red lettuce, black olive, onion, tomato,
Cucumber, mustard vinaigrette

MAIN

Beef picanha with Herb sauce and roast veg (Live carving)
Greek style hake fish prawns with salsa
Thai red curry pasta with coconut cream parmigiano reggiano
Hot butter mushroom with hot sauce
Roasted pumpkin gratinated with Honey and onion
Steamed Vegetable
Herb roast potato with cajun spice
Steam rice

DESSERT

Triple chocolate mud cake
Tiramisu deconstructed
Apple crumb and honey
White chocolate éclairs in rain bow
fruits salad citrus
Tropical preserved pudding with custard sauce

KIDS MENU - USD 45 per person

SALADS AND APPETISERS

Egg and vegetabal salad
Pasta with grilled vegetable and Parmesan cheese

MAINS AND BITES
Grilled Granny Smith apples, egg, caper sandwiches
Slow cooked juicy barbecue chicken wings with barbecue sauce
Double mac and cheese rice cheese and creamy gratin
Crumbed chicken strips with paprika cheese sauce

Flame grilled boravos sausage
Mini pizza margherita🌿
Avani thunder fries🌿

DESSERT

Chef's choice at the Boma

HALF DAY – USD 35 per person

FULL DAY – USD 45 per Person

MORNING COFFEE

MENU 1

Croque monsieur🥛
Inkhonde banana madeleine's🥛
Samosa with tomato ketchup
Tea, Coffee

MENU 2

Smoked chicken rolls, butter croissant
Chicken, mushroom volau vent🥛
Rrainbow cake, cream, cheese, masuku fruits🥛
Apple fruits
Tea, Coffee

AFTERNOON COFFEE

MENU 1

Aged balsamic grilled veg sandwich, pesto🥛
Seasonal mini fruit tarts🥛
Éclair fruits crackling🥛
Soft gingersnap cookies🥛

MENU 2

Halloumi and slider sandwich
Deconstructed tiramisu
English marble cake
Selection of cupcakes

KEEP FIT COFFEE BREAK

WITH SUPER FOODS

SAVORY

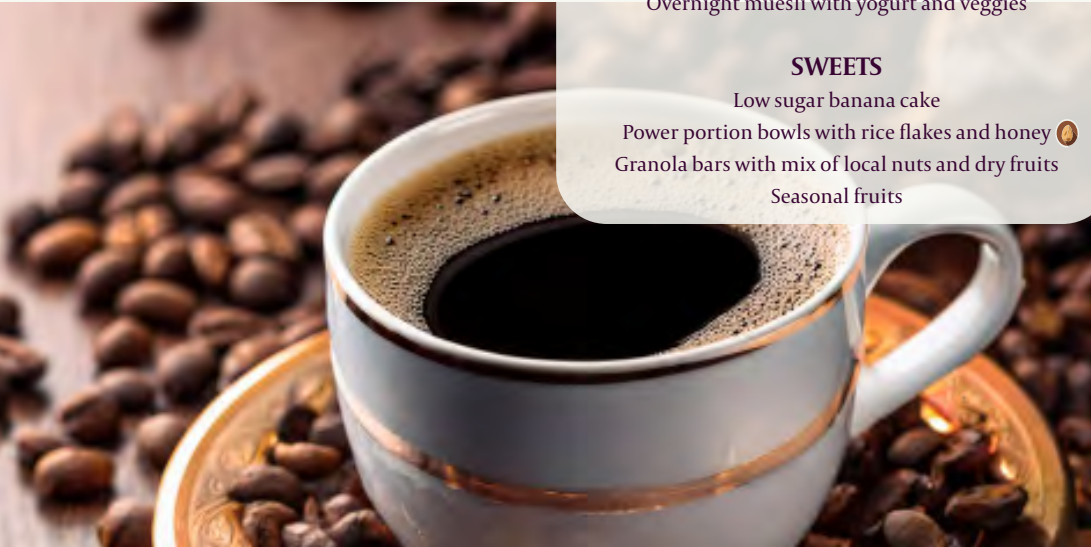
Brown bread egg and onion sandwich
Gluten free carrot muffin with low fat cream🥛
Overnight muesli with yogurt and veggies

SWEETS

Low sugar banana cake
Power portion bowls with rice flakes and honey🥛
Granola bars with mix of local nuts and dry fruits
Seasonal fruits

CONTAINS: Dairy🥛 | Pork🐷 | Vegan🌿 | Gluten Free🌾 | Nuts🥜 | Local🌱 | Vegetarian🌿 | Hot🌶️

Please let us know if you have allergies or dietary requirements | All prices are inclusive of VAT but exclusive of 10% service charge



AVANI SET MENU - USD 80 per person
HALF DAY / FULL DAY- D | C | P

CONFERENCE WITH AN INDIAN MENU
USD 65 per person

MENU 1
ENTRÉE Buffalo mozzarella carpaccio of heirloom tomato, age balsamic vinegar, basil pesto, beetroot purée
MAIN COURSE Filet mignon honey grilled fillet of beef, root vegetable, salt dough cooked celery puree, Baby zucchini, confit onion, beef jus Or Hake fish sandwich Crumbed fish, orange onion relish, carrot puree, potato roast, red wine sauce Or Vegetable risotto
DESSERTS Variation of mango White chocolate cremeux, mango compote, mango sand, mango brandy snaps Tea, coffee

MENU 3
ENTRÉE Aerated red curry lemon grass soup with lime crunch 🌿
MAIN COURSE Seafood symphony Grilled hake, prawns, smoked potato, lemon cream Or Asian infused pasta Red curry, coconut milk, parmesan vegetable
DESSERTS Triple chocolate mousse cake Berry coulis, choco sand, chocolate cremeux Or Seasonal decorticated fruits Tea/Coffee on request

MENU 2
ENTRÉE Potato salad Herb cooked potato feta with hand pick crispy vegetable local lemon dressing
MAIN Suprême de volaille oven cooked chicken breast, Bed of vegetable, carrot puree, Fried leeks mushroom sauce
DESSERT Malva pudding pineapple salsa, Honey crumble, Vanilla ice cream, sabayon custard sauce

INDIAN NON VEGETARIAN MENU
SALAD AND APPETISERS Butter nut silky soup with bread rolls Kachumber salad 🌿 Tomato onion salad with chili and mint dressing 🌿 Roasted potato tikka masala 🌿 Aloo chana chaat
MAIN BBQ masala spatchcock chicken with curry gravy Veg tikka masala 🌿 potato and lusala monze coconut curry 🌿 Palak veg curry 🌿 Bhindi masala 🌿 Chicken korma Zambezi freshwater bream tikka crumbed fried with curry leafed tomato rice, Plain rice, naan bread, raita
DESSERTS Gulab jamun Gajar halwa 70 % chocolate brownie red velvet cake Kheer Umali Fruits salad

INDIAN VEGETARIAN MENU
SALAD AND APPETISERS Kachumber salad 🌿 Roasted potato tikka masala 🌿 Punjabi samosa chaat
MAIN Moong dal makhani Paneer butter masala Aloo sabzi Bhindi masala Vegetable manchurian Chana masala Plain rice Naan bread, raita
DESSERTS Gajar halwa Dual chocolate mousse cake Fruit salad

CONTAINS: Dairy 🥛 | Pork 🐷 | Vegan 🌿 | Gluten Free 🌾 | Nuts 🥜 | Local 🌳 | Vegetarian 🌿 | Hot 🌶️

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AVANI BUFFET DINNER MENU

USD 65 per person

MENU 1

SOUP

Chicken minestrone soup, display of home-made bread

STARTERS AND APPETISERS

Tuna niçoise with egg and citrus dressing

Green beans and tomato with oregano feta

Oven roasted apple millet beet with tangy dressing

Garden lettuce with selection of dressing and condiments

Caesar salad live station

Condiments – caper, bacon, egg, bread croton, dressing, lettuce

MAIN

Roasted steak with vegetables pan jus (Live station)

Chargrilled lamb leg with lamb jus

Sri Lankan coconut chicken curry

Pan seared fillet of bream fish with creamy dill with orange

Oven roasted baby potato with herb and olive oil

penne alfredo with olives and parsley

Sautéed veg greens

Singaporean veg fried rice

DESSERT

White chocolate cremeux with cookie crumbs

Black forest cake

Fruit salad

Vanilla custard pudding

MENU 2

SOUP

Heirloom tomato soup with balsamic, homemade bread roll

SALAD AND STARTER

Niçoise salad 🥰

Rocca salad with caramelised nuts and grilled apple 🥰🍷

Caesar salad with healthy greek yogurt dressing

Sweet corn and pepper coriander 🥰

Make your own salad with dressing and condiments

MAINS

Chicken cordon bleu veg’s and garlic aioli

Slow cooked tender pork ribs apple and Sweet-sour sauce

Bream fritto misto fish tomato olive caper salsa (s)

Kung pao beef (Mild spicy)

Oven roasted potato with garlic paprika

Pasta arabiata

Buttered vegetable

Steamed rice or potato wedges

DESSERT

Cold cheese cake 🍷

Pavlova with hibiscus 🍷

Triple de chocolate cremeux 🍷🍷

Selection of seasonal fruits

Salted caramel sticky pudding 🍷

CONTAINS: Dairy 🍷 | Pork 🐷 | Vegan 🥰 | Gluten Free 🍷 | Nuts 🥜 | Local 🌱 | Vegetarian 🥰 | Hot 🌶️

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PREMIUM COFFEE BREAK MENU

USD 85 per person

SILVER

WELCOME COFFEE BREAK

- Vanilla, chocolate cookies
- Lemon cake
- Banana cake and chocolate
- 1 madeleine
- Croissant

MORNING COFFEE BREAK COLD

- Cucumber and mustard crest egg sandwich
- Roasted beef sandwich in german bread (slider)
- Cracker, chips
- Crudités

HOT (UNDER THE LAMP)

- Curried puff

SWEET AND BAKERY

- English cake
- 1 whole fruits

JUICE

- Orange juice
- Pineapple juice
- Water
- Soft drink
- Tea or coffee

AFTERNOON COFFEE BREAK COLD

- Tomato and feta in rosemary bread roll
- Black bagels with marinated veg cream

HOT (UNDER THE HEATING LAMP)

- Mini vol au vents with chicken and mushroom (Under the heating lamp)

SWEET AND BAKERY

- Assorted sliced fruit platter
- Assorted cookies
- Opera
- 1 Sliced fruit
- 1 whole fruits

Optional: Two varieties of juice

GOLD

WELCOME COFFEE BREAK

- Oatmeal, chocolate cookies
- Grilled veg bruschetta with tapenade
- Marble cake
- Banana cake and chocolate
- Croissant
- Energy shooter

MORNING COFFEE BREAK COLD

- Cheese and tomato sandwich on brown toast bread
- Tapenade grilled veg bruschetta
- Chin Chin shrimp crackers
- Assorted nuts
- Finger vegetable basket with dipping sauce

HOT

- Mini pizza or deep fried veg dim sum

SWEET AND BAKERY

- Local spinach croissant
- Apple danish
- English cake
- 1 Sliced fruit
- 2 whole fruits

JUICE

- Orange juice
- Grapefruits juice
- Water
- Soft drink
- Tea or coffee

AFTERNOON COFFEE BREAK COLD

- Spicy tuna mayonnaise on brown toast bread
- Halloumi and tomato on panini bread sandwich
- Crispy Arabic bread and dip
- Marinated cassava chips

HOT

- Chicken puff

SWEET AND BAKERY

- Assorted sliced fruit
- Assorted cookies
- Cheese cake
- 1 Sliced fruit, 1 whole fruits

PLATINUM

WELCOME COFFEE BREAK

- Pistachio, vanilla, chocolate cookies
- Berry cap cake
- Banana cake and chocolate
- 2 Danishes
- Croissant
- Energy shooter, smoothie

MORNING COFFEE BREAK COLD

- Club sandwich
- Philadelphia cheese with smoked salmon, herbs and paprika on Olive rolls
- Olivetapenade bruschetta
- Sweet potato cracker or sesame grissini sticks
- Assorted nuts
- Cheddar cheese board with cracker, bread basket and condiment
- Finger vegetable basket with dipping sauce

HOT

- Spring rolls, ratatouille quiche

SWEET AND BAKERY

- Croissant with almond
- Pain au raisin
- English cake
- Banana and chocolate cake
- 2 Sliced fruits
- 2 whole fruits

JUICE

- Orange juice
- Carrot juice
- Water
- Soft drink
- Tea or coffee

AFTERNOON COFFEE BREAK COLD

- Tikka sandwich on sesame soft roll
- Mexican sandwich in corn bread
- Brie cheese and bread basket
- Assorted crunchy vegetable

HOT

- Chicken Panini

SWEET AND BAKERY

- Assorted fruit salad
- Assorted cookies
- Local sweets
- Assorted choux
- 2 Sliced fruits
- 2 whole fruits

JUICE

- Orange juice
- Apple juice
- Water
- Soft drink
- Tea or coffee



AVANI BOMA MENU DINNER
USD 75 per person

STARTERS AND SOUP

Locally grown butternut pumpkin, cooked with butter and aromatic soup served with homemade fritters, Buns
Artisanal Zambian bread roll and butter

SALAD

Golden quinoa salad, cherry tomato, parsley, apple, carrot, cucumber
Delele salad, Bell pepper, chilli flakes, sundried tomato, onion, local lime tangy dressing (okra) 🌿
Duo of cabbage creamy coleslaw with ground peanutt, Mustard mayo 🌿
Fried vinkubala, sliced with onion, fried local greens, pounced garlic, local lime (Mopane worms, caterpillars)
Sundried salted - (Kapenta) salad, bell pepper, tomato, confit onions (Dry Sardines)
Chikanda, scallions, chilli pepper, peanuts (African Polony)🌿🥜
Zambian sorghum salad, beetroot, cherry tomato, onion, spinach, Mubuyu dressing (Millet seed) 🌿🥜
Organic garden greens
Tomato, onion, cucumber, bell pepper, carrot, olive, lettuce lollo bianco, 3 types of dressing

MICHOPO - FLAMED GRILLING

Avani Boma signature dorper goat on the grill
Freshwater Zambezi river bream fish cutlets, flamed and fried
Spiced marinated juicy boerewors sausage
Pork chops, paprika, mustard, garlic, honey, Thyme
Crocodile steaks
24 hours marinated chicken wings with BBQ sauce

SIDES AND ACCOMPANIMENTS

Butternut pumpkin, sweet potato, corn meals, ground nuts salt roasted 🌿🥜

MPONTO (UNDISPUTED ORIGIN OF AFRICAN POTS)

Choma guinea fowl, tomato, Onion
Nyama yambuzi (Muchopo-goat in foil)
Zambian village beef oxtail stew, onion, tomato
Nshima (Mili pap)
Local jollof rice infused with aromatics or nakonde rice 🌿🥜
Herb roasted and chard potato thyme, garlic, paprika
Tomato and onion gravy (Fondue) 🌿🥜
Ifshachi (Spinach with nuts)
Impwa, tomato, onion, garlic (Zambian eggplant) 🌿🥜
Lusala monze root vegetable cooked, tomato, onion 🌿🥜
Seasonal Local green vegetable | Katapa (Cassava Leaves) | Chibwabwa (Pumpkin Leaves) (Seasonal availability)🌿🥜

DESSRETS

Mubuyu fruits mousse, local bee honey, caramel ground nuts 🥜🍯
Zambian mundambi cheese cake with nougat 🍯🥜
Banana sorghum cake, pea nuts, fruits syrup 🍯🥜
Giraffe swiss roll with tamarind and mubuyu fruit mousse 🍯
Marble Zebra cake 🍯
Local sesame seed tart 🍯🥜
Mundambi pavlova topped with seasonal local fruits
Zambian malva pudding toffee custard 🍯🥜

SPIT ROAST (by request, at least 7 days in advance, extra fee applies)

Whole lamb, whole impala, whole pig

WEDDING MENU
USD 80 per person

COLD & SAVOURY & SALADS AND SOUP

Vichissoise
With garlic baguette
Our Famous niçoisesalad with free range egg and mustard dressing 🌿
Local mixed Lentil salad with provincial olive and coriander 🌿
Potato and onion salad with caramel nuts and chives 🌿🥜
Tabouleh european style 🌿🥜
Salad of Eggplant and tomato salad 🌿
Calamari /Prawns and melon with marie rose sauce
Roast beef and green beans, extra virgin olive oil, mixed herb and African lemon dressing

HOT & MAINS

Flame grilled tender pork chopwith honey mustard
Served with chargrilled pumpkin mash (Live counter)
Cajun spiced spatchcock chicken with pan jus and roasted Asian vegetables(Live counter)
Pasta and risotto (Live counter)
Served with 2 kind pasta, bolognese, pomodoro, béchamel

Seafood bouillabaisse style (S)
Mustard cote d'agneau grille (Grilled lamb cutlets)
Garden vegetable ratatouille with basil 🌿
Butternut squash gratin with roasted almond 🌿🍯🥜
Herb roasted baby potatoes 🌿
Sri Lankan yellow rice

SWEETS

Classic Paris brest with coffee filling
Lemon meringue pie
mundambi pavlova with berry and custard
Tropical coconut lamington
Umm ali with nuts 🍯🥜🌿

‘Tell me what you eat and
I will tell you who you are.’

– Jean Anthelme Brillat– Savarin

CONTAINS: Dairy 🥛 | Pork 🐷 | Vegan 🌿 | Gluten Free 🌾 | Nuts 🥜 | Local 🌿 | Vegetarian 🌿 | Hot 🌶️

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ALCOHOLIC COCKTAILS

NIGHT IN BANGKOK

Mixed by Mulenga the smart operator

Ingredients:

Pineapple Juice, Vodka, Dry Red Wine,
Lemonade, Pineapple Chunks

USD 8

LOVE BITE

Mixed by Noah the bull dozer

Ingredients:

Bacardi, Cointreau, Martini Extreme dry,
Lime juice, Sugar fizz, Leaves basil

USD 7

ZAMBIAN LADY

Mixed by Hills the quiet deliverer

Ingredients:

Mundambi (Hibiscus) African Gin, Tonic

USD 7

PURPLE KISS

Mixed by Beatrice & David

Ingredients:

Vanilla Vodka, Blue Curacao, Grenadine,
Sweet and Sour mix, Lime, Rosemary Sticks

USD 7

LIFT ME UP

Mixed by Phaniel the tall guy

Ingredients:

Triple Sec, Malibu, Southern comfor, Lemonade

USD 8

BANG IN GORGE

Mixed by Beatrice & David the beverage Ambassadors

Ingredients:

Brandy, Grand Merrier,
Blue curacao, Lime juice,
Sugar Syrup, Tonic Water

USD 7

SCREAM ORGASIM

Mixed by Chanda the smooth barkeeper

Ingredients:

Vodka Nobleman, Liq Amaretto, Liq kahlua,
Liq Amarula Cream, Milk Full Cream Long Life,
Cherry Red Glace

USD 7

NON-ALCOHOLIC COCKTAILS

Price: USD 4

Sunriser

Orange juice, lemon juice,
grenadine, soda water

Rock Shandy

Soda water, lemonade, bitters

NChimz

Orange juice, pineapple uice,
lime juice, mint leaves

Mundambi Cocktail

Mundambi syrup, sprite, lemon
juice, sugar syrup.

Shirley Temple

Ginger ale, grenadine, simple syrup

Rock Shandy

Soda water, lemonade, bitters

Malawi Shandy

Ginger ale, lemonade, bitters

Avani Shandy

Passionfruit, lemonade, bitters

Choice of Milkshakes

Taste something different during a chat with
friends or while listening to the barman's
friendly recommendations.

USD 2

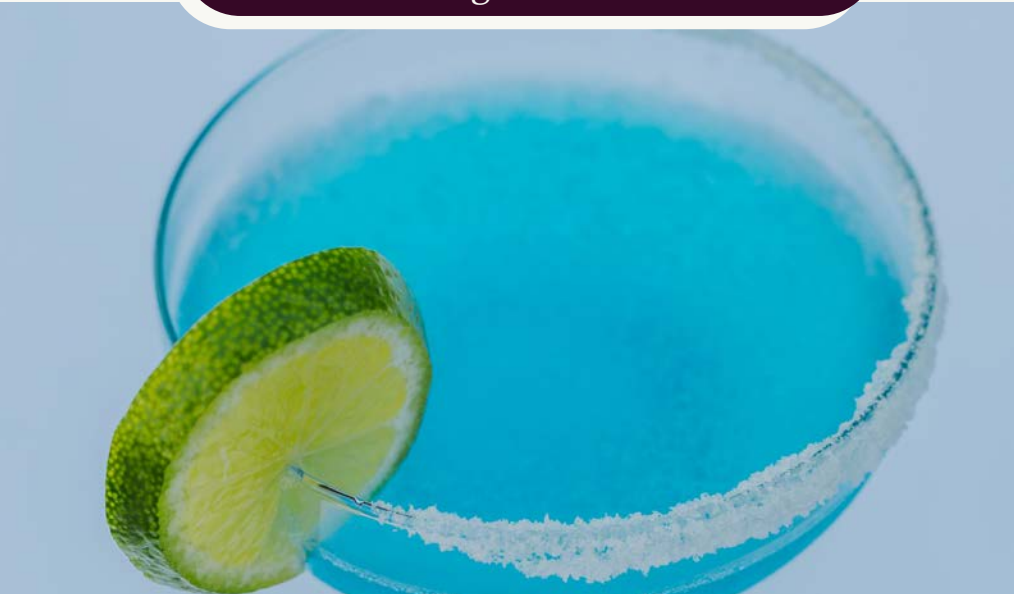
Smoothies

Coconut Joe
Mixed Berry
Tropical Fruit

USD 3

‘One cannot think well, love
well, sleep well if one has
not dined well.’

- Virginia Woolf



BEVERAGE LIST

MINERALS

Coca Cola (300ml)	USD 2
Fanta (300ml)	USD 2
Mixers	USD 3
Still Water 750ml	USD 2
Red Bull	USD 4
Coke Zero (500ml)	USD 2
Sprite (300ml)	USD 2
Juices	USD 2
Sparkling Water 750ml	USD 3

BEERS & CIDERS

Castle lite	USD 3
Mosi	USD 3
Black Label	USD 3
Windhoek	USD 3
Heineken	USD 4
Windhoek Draught	USD 4
Castle	USD 3
Hunters Dry	USD 3
Savannah	USD 3
Hunters Gold	USD 3
Corona	USD 4
Stella Artois	USD 4
Brutal Fruit	USD 3

APERITIFS

Campari	USD 3
Pimms No.1	USD 3
Fernet Blanca	USD 3
Campari	USD 3
Ouzo	USD 3
Martini Extra Dry	USD 3
Martini Blanca	USD 3
Martini Rosso	USD 3

SPIRITS & LIQUEURS

Jack Daniels	USD 7
Glenfiddich 12	USD 6
Glenfiddich 15	USD 8
Glenfiddich 18	USD 13
Chivas Regal	USD 5
Ballantine's	USD 4
Famous Grouse	USD 2
Jameson Black Barel	USD 4
Captain Morgan Gold	USD 3
Captain Morgan Dark	USD 3
Bacardi Superior	USD 3
Southern Comfort	USD 3
Malibu	USD 3
Richelieu	USD 3
Tanqueray	USD 5
Bombay Sapphire	USD 3
Nobleman Vodka	USD 3
Jim Beam White	USD 3
Grand Marnier	USD 9
Amarula	USD 3
Tia Maria	USD 5
J&B Rare	USD 3
Jameson Irish	USD 3
Bell's	USD 3
Klipdrift	USD 3
Richelieu	USD 3
Gordons London Dry	USD 3
Iconic Craft Gin	USD 7
Tequila Silver	USD 3
Tequila Gold	USD 3
Absolut Vodka	USD 3
Jägermeister	USD 4
Drambuie	USD 6

Hennessy cognac VS	USD 7
KWV 5 years	USD 3
KWV 10 years	USD 5
KWV 20 years	USD 12
Courvoisier VS	USD 8
Remy Martin	USD 9
Galliano	USD 7
Cointreau	USD 6
Kahlúa	USD 3
Beefeater	USD 3
Red Label	USD 3
Black Label	USD 6
Frangelico	USD 5
Disaronno	USD 5
Zappa black	USD 2
Zappa Blue	USD 2
Zappa Original	USD 2

SPIRITS & LIQUEURS

Irish Coffee (Whiskey)	USD 6
Jamaican Coffee (Rum)	USD 4
Hot Chocolate	USD 3
Iced Coffee	USD 3
Americano	USD 3
Coffee	USD 3
French Coffee (Brandy)	USD 3
Russian Coffee (Vodka)	USD 4
Coffee Latte	USD 3
Cappuccino	USD 3
Espresso	USD 3
Tea	USD 3

RED WINE

AVANI MERLOT

A deep coloured, medium bodied wine prominent blackcurrant and dark berry flavours, versatile when paired with meat dishes or ham and salami.
Bottle USD 16 | Glass USD 5

MENSA SHIRAZ MALBEC

Region | Western Cape
A well-structured, harmonious blend: fresh dark berry flavours are beautifully underscored by hints of oak spice and supple tannins
Bottle USD 33 | Glass USD 8

OVERHEX BALANCE
CABERNET SAUVIGNON

Region | Western Cape
Intense red hues, a well-structured velvety smooth wine with generous flavours of ripe berry and nut with a delightful hints of oak.
Bottle USD 19 | Glass USD 5

BRUCE JACK SHIRAZ

Lovely raspberry, Indian spice and ripe plumb aromas, the palate is full and rich with dark chocolate, black forest and smooth sexy tannins.

Bottle | USD 34 | Glass USD 8

SARAH'S CREEK MERLOT

Region | Western Cape
This Merlot greets the nose with a charming abundance of cherries and plums, with subtle hints of vanilla and smoky notes.
Bottle USD 24 | Glass USD 6

OVERHEX BALANCE MERLOT

Region | Western Cape
An elegant wine with aromatics of black cherries and currants finishing with a subtle spice.

Bottle USD 24 | Glass USD 6

SELECTION OF WINES

SARAH'S CREEK CABERNET
SAUVIGNON

Sarah's Creek Cabernet Sauvignon This Cabernet Sauvignon displays ripe blackcurrant, and dried herb characters on the nose, which are backed up with some spicy oak otes.

Bottle USD 20 | Glass USD 5

HOOPENBURG MERLOT

Region | Stellenbosh
Well rounded and smooth, well structured, with an abundance of red fruit. Soft, yet lingering tannins complete this beautiful wine.

Bottle USD 37 | Glass USD 9

SARAH'S CREEK SEMI - SWEET

Region | Western Cape
Smooth and playful fruit-driven red wine with a touch of sweetness, balanced with a creamy, honeyed finish.
Bottle USD 24 | Glass USD 4

WHITE WINE

AVANI SAUVIGNON BLANC

Lovely tropical fruit flavours supported by a fresh crispiness all bottled in our Avani Wine, it is refreshingly versatile when paired with green salads, seafood, or light meals, Enjoy this delightful and elegant everyday wine.

Bottle USD 16 | Glass USD 5

PAINTED WOLF SAUVIGNON
BLANC

Region | Western Cape
This full Sauvignon Blanc zesty lemon combines with tropical pineapple and passion fruit in this crisp, refreshing wine.
Bottle USD 31 | Glass USD 8

GOLDEN GOODNESS
NATURAL SWEET WHITE

Region | Paarl
Crisp and clean natural sweet wine with a distinct pineapple bouquet and a perfect fruit/acid balance
Bottle USD 21

SARAH'S CREEK
SAUVIGNON BLANC

Region | Robertson Wine Valley
Fruity and tropical notes and aromas of passion fruit, grapefruit, and ripe fig. The palate is fruity with balanced acidity.
Bottle USD 24 | Glass USD 6

PAINTED WOLF THE DEN
CHENIN BLANC

Region | Paarl
This wine has a bright aroma and flavour of tropical fruit. Honeydew melon, guava and pineapple with an under lying savoury minerality and a lick of wood.
Bottle USD 26 | Glass USD 7

SPARKLING WINE

CHAMDOR SPARKLING
WHITE GRAPE

Region | Western Cape
An alcohol-free sparkling grape juice. Only the highest quality of the Chenin Blanc and Muscat varieties of grapes are used.

Bottle USD 36

PIETER CRUYTHOFF BRUT NV

This bubbly is extra dry but maintains a complex, fruity nose of tropical fruit and biscuit flavours. Crisp acid ensures a fresh, clean and very drinkable sparkling wine.

Bottle USD 37

MOËT AND CHANDON
IMPERIAL BRUT

Region | Champagne
Embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. The delicious sumptuousness of white-fleshed fruits. The alluring caress of fine bubbles. The soft vivacity of citrus fruit and nuances of gooseberry
Bottle USD 269



Go wild in the heart of Africa
with plentifu of activities on your doorstep



Seasonal Timings

Avani Victoria Falls Resort is a wonderful year-round destination, with offers and attractions for every season.

	JANF	EB	MAR	APR	MAYJ	UN	JULA	UG	SEP	OCT	NOV	DEC
Average High Temperature (°C)	23°	24° 2	4°	25°	23°	22°	21°	25°	38° 3	8°	38°	25°
Average Rainfall (mm)	90	114	57	30	60000					30	36	102
Rate Season - Mid (\$) High (\$\$)	\$\$		\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$		\$
Best time for walking safaris							✓	✓	✓	✓		
Best time for game viewing						✓	✓	✓	✓	✓	✓	
Calving season	✓	✓	✓									✓
Excellent birdwatching	✓	✓									✓	✓
Dramatic electrical thunderstorms	✓	✓									✓	✓
First migrant birds arrive									✓	✓		
Perfect lighting for photography						✓	✓	✓				
The Falls at high water*			✓	✓	✓	✓	✓	✓				
The Falls with mild spray*						✓	✓	✓	✓	✓	✓	✓
The Falls at low water*	✓								✓	✓	✓	✓
Spectacular panoramic views of the Falls						✓	✓	✓				
The best time to fish in the Zambezi					✓	✓	✓	✓	✓	✓	✓	
The massive fruit of sausage trees ripen				✓	✓							
Excellent rafting and canoeing	✓							✓	✓	✓	✓	✓



Avani Victoria Falls Resort
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