

BILO BAR CLUB 2019

NEWSLETTER





Message from the Grand Bilob

Dear Bilob Bar Members,

I would like to extend a very warm welcome to Fiji and to your home away from home here at Shangri-La's Fijian Resort & Spa.

This year has seen the completion of our US\$50 million refurbishment earlier in January. The biggest transformation not only for the resort but also for Fijian as a holiday destination is the quality and the range of dining experiences now available. A significant portion of the US\$50 million investment was committed to establishing Shangri-La's Fijian Resort & Spa, Yanuca Island as one of the best place to eat and drink in Fiji. It will set a new benchmark for exceptional culinary experience in the South Pacific.

The resort reintroduced a Fijian Institution, the Black Marlin Tropical Bar, as part of this revitalization. First established more than 50 years ago and the subject of legendary tales. It has been reimagined as an upmarket tiki bar featuring more than 100 rums and sourced from around the world, kept company by Shangri-La's Fijian Resort & Spa, Yanuca Island's own signature label, Yanuca Rum, which is distilled locally and exclusively by Black Marlin patrons.

Takali Asian Kitchen was also re-opened with an Asian fusion concept restaurant incorporating Malaysian, Thai, Cantonese and mainland Chinese influences on dishes conceived by our Asian chefs paired with more than 40 craft gins from around the world.

We are pleased to share with you, the most exciting update with the completion of the new Reef Wing private adults only precinct. The new Reef Wing offers an exclusive infinity pool where complimentary sunset drinks and canapes are served daily at the Reef Caf  & Dining. The Reef Wing is home to six fully renovated Reef Bures, each a beachfront retreat for couples with private lawn stepping down onto the reef beach, an outdoor rain shower and a huge living space in their own private and secluded section of the Island. The oceanfront Reef Bure offer a premium, adult's only resort-within-a-resort experience.

This has been a truly transformative programme that I will re-establish Shangri-La's Fijian Resort as one of Fiji's best destination Resorts. The two years that we have spent re-imagining one of the original resorts in the South Pacific for today's visitor's to Fiji has been spectacular. It's been a collaboration involving our staff, many of whom have worked across generations of guests, to deliver an experience that is authentically Fijian at its heart.

We are excited to show a new generation of travellers why Shangri-La's Fijian Resort & Spa has, for more than half a century, held a place in the hearts of visitors from around the world.

We do hope that you have an opportunity to enjoy our new facilities.

If there is anything myself or the team may assist you with please do not hesitate to ask and on behalf of myself and the team we would like to convey our Vinaka vakalevu to you for choosing to stay with us again.

Loloma levu and yours sincerely,

Francis Lee

General Manager & Grand Bilob



Message from the Imperial Bilob

Bula All,

It is only 8 weeks to the start of the 2019 Bilob Bar Reunion.

The program is in place and plenty of time has been allowed for the individual activities during your stay.

The Hotel is fully booked out and some members had a difficulty in obtaining a room but all has been sorted out and has ended well.

The Hotel renovations have been completed to the highest standard and guests are delighted in the experiences and services they are receiving.

The kidney centre is now complete and we are waiting on a final meeting with the Doctor for his input into the medical equipment he requires for the centre to operate as we require his knowledge to connect the appliances.

The University scholarships has been a great success this year. Thanks to Michael Mulcahy.

A 38th year anniversary lunch was held on the 15th May at the Bilob Bar and was attended by a large number of Bilob Bar Members who were guests of the Hotel at that time.

At this stage I wish to thank Andrew and all the trustees for their help during the year and looking forward to seeing you at the Reunion.

Vinaka.

Barry Hancock

Imperial Bilob



Member 1981 -2019

Imperial Bilob 1981 – 2006

Life Member 2006 – 2019

The Late ALLAN LUCAS

You will be remembered by the Members for your guidance and friendship.

MEET THE TEAM COCKTAIL



Enjoying the hospitality of the hotel



Try out our Putt Putt activity



The Bilo Bar awaits you



Book a Dine by Design private dinner



Golden Cowrie Lounge



38th Year Anniversary lunch setting at the Bilo Bar. Great time was had by all present

NEW APPOINTMENTS

Training Executive—Lusiana Kurisalili



Lusiana Kurisalili
She was the Assistant Stewarding Manager for 3 years and 7 months before moving down to Human Resources on the 20th of August, 2019 as a Training Executive to assist in the implementation of the Learning & Management System and provide more training on the Shan-

Chief Steward— Pranil Kumar



Pranil Kumar joined us as a Chief Steward on the 19th of August, 2019. Prior to this appointment, Pranil was working as the Chief Steward for Marriott and Radisson Hotels in Fiji. Pranil has a wealth of experience of experience in Melbourne and Sydney working for Sheraton and Hilton and setting up implementation of HACCP Systems and Processes.

Executive Housekeeper —Deniz Cruz



Deniz Cruz joined the Resort on the 11th of May as the Executive Housekeeper. Prior to this appointment, he was the Director of Housekeeping at the Intercontinental Fiji Resort & Spa.

HR Assistant - Lorishma Shivani Naicker



Lorishma Shivani Naicker
Lorishma joined the Human Resources Department on the 24th of July, 2019 as a Human Resource Assistant. Prior to this appointment, she was employed at Frezco Beverages as a Human Resources & Accounts Administrator.

BILO BAR CLUB TRUST FUND

3rd Quarter FINANCIAL REPORT (01 October 2018 -30 June 2019)

BILO BAR CLUB
Trust Fund

Balance B/F 1/10/2018	\$44,322.28		
Receipts -		Payments	
Subscriptions	28,897.62	Kindy Maintenance	3,553.23
Donations	7,335.76	Bank Fees	46.00
Melbourne Cup	10,280.00	Special School	900.20
Coconut	2,493.04	Prime Money (Staff M/C)	1,000.00
Beer Wraps	200.00	Scholarships	13,125.00
Fire Works	1,600.00	Interest W/Held	26.36
T/Wages refund	595.76	Kidney Clinic	50,000.00
Interest	263.62	Other	950.00
Total Receipts	\$51,665.80	Total Payments	\$69,600.79
Balance Carried Forward	\$26,387.29		
Bank Reconciliation statement (30/6/2019)	\$26,387.29		
Term Deposit	\$287,031.75		
Fixed rate term deposit	\$109,241.67	@4.25%	Maturity date: 09/06/2020
Fixed rate term deposit	\$57,284.00	@3.00%	Maturity date: 14/10/2019
Fixed rate term deposit	\$120,506.07	@4.25%	Maturity date: 17/05/2020
Sue Brett			

Trustee/ Treasurer 8/8/2019

BILO BAR REUNION RATES 2019

ROOM TYPE	ROOM RATES (Inclusive of 25% taxes)
Yanuca Lagoon Deluxe	FJD345
Ocean Deluxe	FJD345
Yanuca Lagoon Terrace	FJD390
Ocean Terrace	FJD390
Yanuca Lagoon Grand Deluxe	FJD420
Ocean Grand Deluxe	FJD420
Yanuca Lagoon Suite	FJD638
Yanuca Lagoon One Bedroom Bure	FJD1032
Yanuca Lagoon Bure	FJD1088
Reef Deluxe	FJD455
Reef Grand Deluxe	FJD500
Reef Suite	FJD675
Reef Bure	FJD812.50

NOTE:

The above rates are inclusive of the 25% government taxes

Daily breakfast for 2 adults and 2 kids 12 years and under as well.

BILO BAR MEMBERS BENEFITS

Weekly BBM cocktail

Bottle of wine upon arrival & fruit basket

3.00pm late check-out on day of departure (subject to availability)

Free green fees (prior booking essential)

10% F&B discount (excluding concessionaire charges)

10% discount on Chi Spa treatments

Complimentary WiFi in guest rooms and public areas



Try our adults only Reef wing , exclusive for Reef Wing guests



Reef Bure living room



Enjoying the Hospitality of BBG



New Black Marlin Bar with it's speciality rum cocktails and it's very own Yanuca Rums

NEW INDUCTEES

