



*Holiday Inn Sandton, Rivonia Road*



# Banqueting & Conference Portfolio

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# 2014

## **Welcome to Holiday Inn Sandton – Rivonia Road**

Holiday Inn Sandton, Rivonia Road offers premier quality and service, providing the ultimate in comfort and style, while aiming to create a positively unforgettable guest experience, allowing you to just be yourself! Experience an unsurpassed warm and friendly welcome upon entering this luxurious Sandton hotel.

Conveniently located in Sandton Central, the heart of Gauteng's corporate, financial and shopping Mecca and highly sought after destination for the cosmopolitan individual. Located adjacent to the Village Walk Shopping Centre and one block away from the Sandton Gautrain Station, the Holiday Inn Sandton, Rivonia Road is also situated conveniently near the head offices of some of South Africa's most important corporate businesses, including Johannesburg Stock Exchange (JSE), Deutsche Bank, ABN Amro Bank and Nedbank.

One of the most sought after conference hotels in Sandton, Holiday Inn Sandton, Rivonia Road is an extremely stylish venue for corporate and other events.

Holiday Inn Sandton, Rivonia Road has meeting facilities, consisting of 3 Boardrooms seating a maximum of 16 delegates and 3 conference rooms seating a maximum of 70 delegates. Providing unsurpassed views of the Johannesburg skyline, the Cullinan meeting rooms are housed on the hotel's ninth floor. All naturally lit, the meeting rooms are characterised by modern and professional furnishings. The largest venue, Cullinan Suite offers a luxurious venue for events as well as hosting a maximum of 260 delegates in theatre style seating.

### **Capacity**

An entire floor of the hotel is dedicated to six conference venues – three conference rooms seating up to 70 people, cinema-style, and three boardrooms seating up to 16 people. Each conference room is equipped with full audiovisual functionality and the cost of a data projector is included in the day package rate.

### **Other services**

On the same floor is a business centre that provides access to full workstations, a printer, fax machine, and efficient staff. All necessary emergency facilities are available, including three 900kva generators that obviate the problems of power outages. Two levels of ample parking are provided underground. Delegates are provided with access key cards for security and exclusivity.

Whether you're overnighing for business or leisure, or simply enjoying sundowner cocktails or dinner with friends, Holiday Inn Sandton, Rivonia Road provides a memorable experience catering for all your requirements!

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## Banqueting Venue Capacities

Meeting Rooms	Venue	Dimensions	Minimum Numbers	Cinema Seating	Boardroom Seating	Classroom	U-Shape Seating	Dinner	Cocktail
Room 1	EMERALD	7.0M X 4.5M	8	N/A	12	N/A	N/A	N/A	N/A
Room 2	OPAL	8.4M X 4.5M	8	N/A	16	N/A	N/A	N/A	N/A
Room 3	SAPPHIRE	6.9M X 4.8M	8	N/A	12	N/A	N/A	N/A	N/A
Room 4	DIAMOND	10.4M X 7.4M	20	50	N/A	36	20	30	40
Room 5	RUBY	10.4M X 7.4M	20	50	N/A	36	20	30	40
Room 6	AMETHYST	10.4M X 7.4M	20	50	N/A	36	20	30	40
Room 7	TANZANITE	15 M X 6.7M	25	70	N/A	50	30	50	60
Room 8	CULLINAN 1	12M x 7.2M	25	90	20	60	25	48	100
Room 9	CULLINAN 2	12M X 7.2M	25	90	20	60	25	48	100
Room 10	CULLINAN 3	14.2M X 12 (L3.3X6.9)	25	115	20	65	25	60	100
Room 11	CULLINAN SUITE	38.2M X 24.4M	80	260	N/A	115	N/A	108 (18X6pax)	300
Room 12	Skye Bar		10	N/A	N/A	N/A	N/A	N/A	70

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## Venue Hire

ROOMS	HALF DAY VENUE HIRE	FULL DAY VENUE HIRE
EMERALD	R 2500.00	R 3800.00
OPAL	R 2500.00	R 3800.00
SAPPHIRE	R 2500.00	R 3800.00
DIAMOND	R5000.00	R 9300.00
RUBY	R5000.00	R 9300.00
AMETHYST	R5000.00	R9300.00
TANZANITE	R6000.00	R12000.00
CULLINAN 1	R7000.00	R7000.00
CULLINAN 2	R7000.00	R7000.00
CULLINAN 3	R7000.00	R7000.00
CULLINAN SUITE	R15 000.00	R20 000.00
SKYE BAR	R5000.00	R9000.00 (can negotiate if F&B ordered)
LETTUCE AND LIME	R8000.00	R8000.00

**Venue hires are charged per meal period. Please find below meal period times.**

Breakfast : 07h00 – 10h30  
 Lunch : 12h00 – 15h00  
 Dinner : 19h00 – 22h00  
 Cocktail : 17h00 – 22h00  
 Sky Bar : 16h00 – 24h00

Full Day Conference : 08h00 – 17h00  
 Half Day Conference : 08h00 – 12h30 or 12h00 – 17h00

**An after hour charge of R1000.00 per hour will be levied for usage of the venue after the allotted time**

## General Details

### **Equipment:**

The following equipment is included in the venue hire:

Screen  
Flip chart + Markers  
White board + Markers  
Bottled Water  
Mints

Podium – subject to availability

### **The below additional equipment can be supplied at the following costs:**

PA system (includes 1 line microphone)	: R1140.00 ea
Data projector	: R1026.00 ea
Lapel and Roving microphone	: R395.00 ea

### **Parking:**

All parking is included in your conferencing package for delegates.

Parking will be at an additional charge where venue hire is applicable.

### **Catering:**

Please find attached our various set menu options. Kosher and Halaal meals can be provided but notice of 48 hours needs to be given prior to the function. Kindly note that Kosher and Halaal guests may not exceed 10% of your final numbers for your function.

### **Floor Plan and Seating Plan:**

The hotel will assist you with a suitable floor plan and layout of the venue. You will be required to number the tables accordingly and allocate the number of people per table, bearing in mind that the maximum number per table is 10. If you would like to pre-seat your guests, you will need to supply us with a typed guest list which we can display outside the venue, along with the floor plan.

### **Pre- Payment:**

We require a full pre-payment prior to any function date in order to continue with the event.

## Packages

### **FULL DAY CONFERENCE PACKAGE – R495.00 per person**

#### **Includes:**

- Venue Hire
- 3 x Tea, Coffee & Catering breaks (see menu below)
- Bottled Water and Mints
- Notepads and Pens
- Luncheon – Chef's Selection Buffet served in the Lettuce and Lime restaurant on the Lobby Level. (If numbers fall under 10 guests, an A la Carte menu will be served instead.)
- Parking
- Standard Equipment – Data projector Screen, whiteboard and Flipchart
- 350 MB Wi-fi internet access

### **HALF DAY CONFERENCE PACKAGE – R445.00 per person**

#### **Includes:**

- Venue Hire
- 2 x Tea, Coffee & Catering (see menu below)
- Bottled Water and Mints
- Desk Pads and Pens
- Luncheon – Chef's Selection Buffet served in the Lettuce and Lime restaurant on the Lobby Level. (If numbers fall under 10 guests, an A la Carte menu will be served instead.)
- Parking
- Standard Equipment – Data projector , Screen, whiteboard and Flipchart
- 350 MB Wi-fi Internet

### **DELUXE FULL DAY CONFERENCE PACKAGE – R555.00 per person**

#### **Includes:**

- Venue Hire
- 3 x Tea, Coffee & Catering breaks see menu below
- Bottled Water and Mints
- Notepads and Pens
- Finger Fork Lunch Menu (minimum 20 pax) see menu below
- Parking
- Standard Equipment –Data projector, Screen, whiteboard and Flipchart
- 350 MB Wi-fi internet access

### **HEALTH FULL DAY CONFERENCE PACKAGE – R540.00 per person**

#### **Includes:**

- Venue Hire
- 3 x Tea, Coffee & Catering breaks see menu below
- Bottled Water and Mints
- Notepads and Pens
- Luncheon – Chef's Selection Buffet served in the Lettuce and Lime restaurant on the Lobby Level. (If numbers fall under 10 guests, an A la Carte menu will be served instead.)
- Parking
- Standard Equipment –Data projector, Screen, whiteboard and Flipchart
- 350 MB Wi-fi internet access

## Conferencing Price list 2014

### **Conferencing:**

Full Day Conference	R 495.00
Half Day conference – Including Lunch	R 445.00
Half Day conference – Excluding Lunch	R 330.00
Weekend Conference Package – Including Lunch	R 445.00
Weekend Conference Package – Excluding Lunch	R 280.00

### **Additional Tea and Coffee Breaks (charged additional per person):**

Morning	R 85.00
Afternoon	R 85.00

### **Parking:**

Flat rate	R 27.00
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### **Breakfast:**

Finger Breakfast	R225.00
Continental Breakfast	R185.00
Plated Breakfast Menu	R225.00
Full English Breakfast Buffet	R225.00

### **Cocktail:**

Cocktail Menu 1	R 185.00
Cocktail Menu 2	R 220.00
Cocktail Menu 3	R 235.00
Cocktail Menu 4	R 245.00
Twilight Cocktail Menu	R 230.00
International Finger Fork Menu	R 250.00

### **Braai:**

Braai Menu	From R 285.00
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### **Lunch / Dinner Buffet:**

(Minimum of 30 Guests) Buffet Selector	From R 220.00
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### **Lunch / Dinner Plated:**

(Minimum of 15 Guests – Maximum 60 Guests)

3 Course Dinner	R330.00
3 Course Dinner with sorbet	R345.00
4 Course Dinner	R390.00

### **Restaurant Prices:**

Breakfast	R 175.00
Lunch	+ -R 205.00
Dinner	+ -R 250.00

### **Miscellaneous:**

Kosher / Halaal surcharge	+ -R275.00 surcharge per meal
<b>NB!!</b> Require 48 hours minimum notice.	+ -R475.00 surcharge per DCP

## Catering

### **Menu Choice**

Menu choices are not limited to the contents of this Menu Pack, thus we would be delighted to provide a quotation for any special request.

### **Catering Rights**

Holiday Inn Sandton retains the right to provide all catering on its premises. This means that no food or beverage may be brought onto the premises without prior approval and payment of relevant service or corkage charges.

### **Menu Pricing**

Please note that all menus are priced on a per person rate, unless otherwise stated.

### **Children's Pricing Policy**

Children under 12 years – Complimentary

### **Special Dietary Requirements**

Our Chefs are happy to supply alternative meals for people with special dietary requirements, but advance notification is essential and an additional charge may be applicable. Special diets, such as low salt, salt free, low cholesterol, gluten free, vegan, kosher and halaal can be arranged, and if you have any other dietary requirements, please do not hesitate to discuss them with us. Additional costs will be levied.

### **Halaal Catering**

Halaal meals can be arranged 3 working days prior to the conference. We are able to cater for Halaal friendly delegates, however strict Halaal meals will be ordered in and therefore will be charged separate. Please note, all the conference tea/coffee/snack breaks for a Halaal delegate will be outsourced only on request by client and at an additional cost.

### **Kosher Catering**

Kosher meals can be arranged 3 working days prior to the conference. Kosher meals will be ordered in at an extra charge. Please note, all the conference tea/coffee/snack breaks for a Kosher delegate will be outsourced only on request by client and at an additional cost.

*Holiday Inn Sandton will not be held responsible in any way for food that has been outsourced. We are not responsible for the quality, delivery times, etc*



## Tea Break Snacks – Full and Half DCP Packages

### Our standard table set up consists of the following items

Sparkling & still waters  
Mints

### However to personalize the experience we do offer the following at an additional fee:

Lime & passion fruit cordials, Biltong, Smarties, Mixed Mini Chocolate Selection, Peanuts, Lollipops, Juices, Soft Drinks, Corn chips, Vegetables chips, Pretzels, Fruit Chips, Energy bars

### Tea breaks consist of the following items as a standard but may be changed to suit your personal requirements at an additional fee:

#### PRE CONFERENCE – ON ARRIVAL

Mini Croissant Sandwiches or Sandwich Selection or Open Sandwiches or Baguette Sandwiches and/or Mini Muffins and/ or  
Fresh Seasonal Fruit Basket or Fruit Skewers or Fruit Slices

#### All morning arrival tea and coffee breaks will include the following as a Value Add

Crunchies during the summer months (January, February, March and April)  
Hot Cross Buns over the Easter Month  
Rusks during the winter months (May, June, July, August and September)  
Shortbread Fingers dipped in Chocolate (October, November and December)

#### MID MORNING AND MID AFTERNOON TEA BREAKS

Mid morning and mid afternoon snacks will be themed monthly.

January – Festive Summer Treats  
February – Summer Dleights  
March – Energise  
April – Easter  
May – Flavours of the World (Indaba)  
June – Kick Off (World Cup)  
July – Celebrate Service the IHG Way  
August – Celebrating Women  
September – Spring (Happy Birthday Holiday Inn Sandton)  
October – Halloween Treats  
November – The Heat is On (Year End / Celebrate)  
December – The Final Countdown

Sample Menu

#### May – Flavours of the World (Indaba)

DAY	MID MORNING	MID AFTERNOON
Monday	Chocolate Cream Swiss Roll Tomato and Basil Quiche	Mini Milk Tarts Sweet Corn and Cheese & Potato Samosas with Dipping Sauces
Tuesday	Coconut sprinkled Koeksisters Mini Veg Vol au Vent	Mini Crème Brule cups Curried Chickpea, Coconut Lentil and Butternut Bunny's
Wednesday	Iced Queen Cakes Mini Bobotie Tarts	Greek Short Bread Tandoori Chicken Kebaabs
Thursday	Apple Crumble Vegetable Springrolls with Sweet & Sour sauce	Bite Size Baklava Portuguese Peri – Peri Chicken Rolls

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Friday	Mocha Choc Chip cookies Classic Margarita Pizza	American style doughnuts Chicken Hot Dogs
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## Tea Break Snacks – Deluxe DCP Package

**Our standard table set up consists of the following items**

Sparkling & still waters  
Mini Chocolates  
Pretzels  
Crisps

**However to personalize the experience we do offer the following at an additional fee:**

Lime & passion fruit cordials, Biltong, Smarties, Mixed Mini Chocolate Selection, Peanuts, Lollipops, Juices, Soft Drinks, Corn chips, Vegetables chips, Pretzels, Fruit Chips, Energy bars

**Tea breaks consist of the following items as a standard but may be changed to suit your personal requirements at an additional fee:**

**PRE CONFERENCE – ON ARRIVAL**

Pastry Selection of Muffins, Croissants and Scones served with preserves, butter and cheese and/ or Cold Meat Platter Selection and /or  
Fruit Skewers and /or  
Muesli Trifle and /or  
Fruit Smoothies

**All morning arrival tea and coffee breaks will include the following as a Value Add**

Crunchies during the summer months (Jan, February, March and April)  
Hot Cross Buns over the Easter Month  
Rusks during the winter months (May, June, July, August and September)  
Shortbread Fingers dipped in Chocolate (October, November and December)

**MID MORNING AND MID AFTERNOON TEA BREAKS**

Mid morning and mid afternoon snacks will be themed monthly.

January – Festive Summer Treats  
February – Summer Dleights  
March – Energise  
April – Easter  
May – Flavours of the World (Indaba)  
June – Kick Off (World Cup)  
July – Celebrate Service the IHG Way  
August – Celebrating Women  
September – Spring (Happy Birthday Holiday Inn Sandton)  
October – Halloween Treats  
November – The Heat is On (Year End / Celebrate)  
December – The Final Countdown

**Mid morning and mid afternoon tea and coffee breaks will include the following as a Value Add**

3 Sweet Bowls  
(Fizzers, Fizz Pops, Marshmallows, Jelly Tots, Jelly Babies, Apricot Sweets etc)

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## **Tea Break Snacks – Health DCP Package**

### **Our standard table set up consists of the following items**

Sparkling & still waters  
Dried Fruit and Fruit Rolls  
Toasted Nuts  
Fresh Whole Fruit

### **However to personalize the experience we do offer the following at an additional fee:**

Lime & passion fruit cordials, Juices, Vegetables chips, Pretzels, Energy bars

### **Tea breaks consist of the following items as a standard but may be changed to suit your personal requirements at an additional fee:**

#### **PRE CONFERENCE – ON ARRIVAL**

Carrot and Courgette Muffins  
Fruit Skewers  
Muesli Trifle  
Green Tea and Fruit Smoothies

#### **All morning arrival tea and coffee breaks will include the following as a Value Add**

Crunchies during the summer months (Jan, February, March and April)  
Hot Cross Buns over the Easter Month  
Rusks during the winter months (May, June, July, August and September)  
Shortbread Fingers dipped in Chocolate (October, November and December)

#### **MID MORNING AND MID AFTERNOON TEA BREAKS**

Mid morning and mid afternoon snacks will be themed monthly.

January – Festive Summer Treats  
February – Summer Dleights  
March – Energise  
April – Easter  
May – Flavours of the World (Indaba)  
June – Kick Off (World Cup)  
July – Celebrate Service the IHG Way  
August – Celebrating Women  
September – Spring (Happy Birthday Holiday Inn Sandton)  
October – Halloween Treats  
November – The Heat is On (Year End / Celebrate)  
December – The Final Countdown

#### **Mid morning and mid afternoon tea and coffee breaks will include the following as a Value Add**

Fresh Fruit, Oat Meal Crunchies

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## **General Add Ons – Tea Breaks**

*The following items may be added to your breaks at an additional charge and cannot be replaced with any items already within the conference packages or substituted for lunch:*

Bottomless Coffee and Tea	R35.00 per delegate
Croissants	R20.00 per delegate
Muffins	R20.00 per delegate
Mini Quiches	R35.00 per delegate
Sandwiches	R40.00 per delegate
Home-made Biscuits	R20.00 per delegate
Mini Wraps	R40.00 per delegate
Fruit Skewers	R30.00 per delegate
Whole Fruit	R15.00 per delegate
Ice Lollies	R30.00 per delegate
Smoothies	R30.00 per delegate

## Conference Lunches

### **Buffet and Set Menu Lunch – Included in the Full, Half and Health DCP incl Lunch Packages**

Our Chef's daily selection Buffet is served in the Lettuce and Lime Restaurant and is an open buffet to all groups in house for the day. The buffet is only served when the combined group totals are 25 delegates or more.

For days where there are less than 25 delegates combined, a set 3 course menu is served.

	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>
<b>COLD SELECTION</b>	Salad Bar Parma Ham and Sweet Melon Caprese Salad Pasta Salad Orange & Beetroot Salad Bread Rolls	Salad Bar Grilled Calamari and Mango Salad Roasted Root Vegetable Salad Cous Cous Salad Bean Salad Bread Rolls	Salad Bar Thai Chicken Noodle Salad Waldorf Salad Polenta with Red Onion & Tomato Fruity Coleslaw Bread Rolls
<b>HOT SELECTION</b>	Roast Chicken presented on Forest Mushrooms, wilted Spinach drizzled with Thyme Jus Grilled Linefish with a lime and chive sauce Beef Curry Butternut and Sundried Tomato Canneloni Savoury Rice Grilled Baby Marrow and Roasted Red Pepper Potato Bake	Moroccan Lamb Tagine Baked Chicken Breast with Mushroom in a Sundried Tomato Casserole Seafood Pasta Cumin and Coriander infused Cous Cous Oven Baked Vegetable Pie with Phyllo Pastry Sweet Potato & Butternut Grilled Beans with Onion	Roast Beef served on Yorkshire Pudding Pub Style Deep Fried Linefish Chicken Coq au Vin Roasted Potato Wedges Mushroom and Spinach Arrabiata tossed through Penne Savoury Rice Roasted Vegetables
<b>DESSERT SELECTION</b>	Seasonal Fruit Salad Citrus Scented Crème Caramel Chef's Selection of Tartlets	Seasonal Fruit Salad Mini Fruit Tartlets Seasonal Berry Pavlova Apple Crumble	Seasonal Fruit Salad Passion Fruit Panacotta Pecan Nut Pie Chef's Selection of Tartlets

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	THURSDAY	FRIDAY	SATURDAY
COLD SELECTION	Salad Bar Sliced Cold Meat Platter Shrimp and Melon Salad Pear and Candied Pecan Carrot & Pineapple Bread Rolls	Salad Bar Caesar Salad Sweetchilli Butternut and Lentil Salad Mezze Platter Smoked Chicken and Orange Bread Rolls	Salad Bar Thai Chicken Noodle Salad Waldorf Salad Polenta with Red Onion & Tomato Fruity Coleslaw Bread Rolls
HOT SELECTION	Beef Lasagne Pan Fried Linefish with a Sweet Chilli Red Onion Marmalade Chicken Casserole Creamy Butternut, Chickpea and Lentil Curry Jasmine Rice Glazed Carrot and Peas Cauliflower au Gratin	Medallions of Beef with a Parmesan and Basil Crust Chicken and Prawn Breyani and Dhal Pan Fried Linefish topped with a Shrimp Sauce Seasonal Vegetable Wok Fry with Noodles and Sprouts Garlic and Parsley Baby Spuds Mediterranean Vegetable	Roast Beef served on Yorkshire Pudding Pub Style Deep Fried Linefish Chicken Coq au Vin Roasted Potato Wedges Mushroom and Spinach Arrabiata tossed through Penne Savoury Rice Roasted Vegetables
DESSERT SELECTION	Seasonal Fruit Salad Citrus Fridge Cake Tiramisu Chef's Selection of Tartlets	Seasonal Fruit Salad Gateaux of the Day Crème Brule Chef's Selection of Tartlets	Seasonal Fruit Salad Passion Fruit Panacotta Pecan Nut Pie Chef's Selection of Tartlets

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	<b>SUNDAY</b>	<b>WORKING LUNCH MENU (served in the venue) (maximum 25 pax)</b>	<b>BISTRO LUNCH (served in the venue) (maximum 25 pax)</b>
<b>COLD SELECTION</b>	Salad Bar Sliced Cold Meat Platter Shrimp and Melon Salad Pear and Candied Pecan Carrot & Pineapple Bread Rolls	Greek Salad Skewers Mezze Platter Cheese Platter	Cheese board with caramelised nuts bread sticks & crackers French Baguettes filled with Hickory ham, mozzarella cheese & tomatoes Provencal style ratatouille
<b>HOT SELECTION</b>	Beef Lasagne Pan Fried Linefish with a Sweet Chilli Red Onion Marmalade Chicken Casserole Creamy Butternut, Chickpea and Lentil Curry Jasmine Rice Glazed Carrot and Peas Cauliflower au Gratin	Cocktail Chicken Samosas Tempura Calamari Vegetarian Quiche Tartlets Pita Pockets filled with: Grilled Veg Sauteed Beef Strips Grilled Chicken Strips	Rare peppered beef with confited garlic & forest mushrooms Individual Farmstyle Chicken Pie English style fish & chips in a paper cone
<b>DESSERT SELECTION</b>	Seasonal Fruit Salad Citrus Fridge Cake Tiramisu Chef's Selection of Tartlets	Cocktail Custard and Chocolate Profiteroles Lemon Meringue Tartlets Seasonal Fruit Skewers	Fruit kebabs Cocktail Berry Pavlova

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	SET MENU 1	SET MENU 2	SET MENU 3
STARTERS	Table Salad served with Bread Rolls	Table Salad served with Bread Rolls	Table Salad served with Bread Rolls
MAIN COURSE	<p>Oven Roasted Chicken Breast drizzled with Basil Pesto served with Rice &amp; Mixed Veg</p> <p>OR</p> <p>Grilled Rump Steak served Fries &amp; Mixed Veg and Mushroom Sauce</p> <p>OR</p> <p>Butternut Ravioli served on a Napoli Sauce and topped with Rocket and Parmesan</p>	<p>Beef Lasagne</p> <p>OR</p> <p>Grilled Linefish served with Asian Veg and Lemon Infused Rice</p> <p>OR</p> <p>Vegetable Curry served with Basmati Rice and Pappadums</p>	<p>Chilli Chicken and Apricot Cannelloni</p> <p>OR</p> <p>Beef Wok Fry served with Egg Noodles</p> <p>OR</p> <p>Vegetable Moussaka</p>
DESSERT	<p>Vanilla Crème Brule</p> <p>OR</p> <p>Fruit Pavlova</p>	<p>Tiramisu</p> <p>OR</p> <p>Passion Fruit Cheesecake</p>	<p>Duo of Chocolate Mousse</p> <p>OR</p> <p>Apple Crumble</p>

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## Finger Fork Lunch

Included in the Deluxe DCP Package – Can also be ordered as stand alone menus

	FINGER FORK MENU 1	FINGER FORK MENU 2	FINGER FORK MENU 3
<b>COLD SELECTION</b>	<p>Thai beef and noodle salad</p> <p>Chicken, Bean Sprout, Cucumber, Chilli, Coriander &amp; Soy Dressing</p> <p>A selection of Sushi</p>	<p>Salad Niscoise</p> <p>Vegetable &amp; Feta Wrap</p> <p>Meze Bar (Pita, Focaccia, Ciabatta, Tzatziki, Hummus, Peppadew Dip, Feta, Mixed Olives, Olive Oil &amp; Balsamic Vinegar)</p>	<p>Beef &amp; Roasted Tomato Tartlet</p> <p>Canapé of Smoked Salmon Trout with Herbed Cream Cheese</p> <p>Spicy Sweet Corn Fritters</p> <p>Southern Fried Chicken Wrap</p>
<b>HOT SELECTION</b>	<p>Chinese Beef in Plum Sauce served on Stir-fry Vegetables</p> <p>Vegetable Tempura served with chilli soy glaze</p> <p>Chinese Spring Rolls served with Soy Dipping Sauce</p> <p>Chicken Satay with Peanut Coconut Sauce</p>	<p>Peppered Tenderloin of Beef on Potato Gnocchi with Red Onion Marmalade</p> <p>Spannakopita with Lemon &amp; Herb Sauce</p> <p>Crisp Calamari with Citrus Tartare on Jasmine Rice</p> <p>Lamb Koftas with Yogurt Corriander Dip</p> <p>Chicken Picatta with Napolitana Sauce</p>	<p>Mini Hamburgers with Cheddar Cheese</p> <p>Cocktail Bunny Chows with Chicken Curry</p> <p>Cajun Spiced Line Fish Goujons</p> <p>Grilled Vegetable and Mushroom Skewers</p> <p>Chermoula Chicken Supreme</p>
<b>DESSERT SELECTION</b>	<p>Fresh fruit platter</p> <p>Spicy coconut custard with mango coulis</p>	<p>Baklava</p> <p>Custard Phyllo Tartlets</p> <p>Fruit Platter</p>	<p>Fruit satays with coconut dip</p> <p>Chocolate brownies</p> <p>Crème brulée Tartlets</p>

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	<b>FINGER FORK MENU 4</b>	<b>WORKING LUNCH MENU (served in the venue)</b>	<b>BISTRO LUNCH (served in the venue)</b>
<b>COLD SELECTION</b>	<p>Teriyaki chicken wings, sesame</p> <p>Chilled cucumber soup with yogurt and dill served in mini glasses with grissini sticks</p> <p>Mini salad bowls of baby spinach and roasted butternut drizzled with balsamic &amp; olive oil</p>	<p>Greek Salad Skewers</p> <p>Mezze Platter</p> <p>Cheese Platter</p>	<p>Cheese board with caramelised nuts bread sticks &amp; crackers</p> <p>French Baguettes filled with Hickory ham, mozzarella cheese &amp; tomatoes</p> <p>Provencal style ratatouille</p>
<b>HOT SELECTION</b>	<p>Sliced Roast Beef served on Yorkshire Pudding with braised onion and brown jus</p> <p>Cajun chicken medallions in puff pastry casing</p> <p>Prawn tempura bites and sesame soya dressing</p> <p>Vegetable and haloumi kebabs topped with a warm tomato and basil salsa</p>	<p>Cocktail Chicken Samosas</p> <p>Tempura Calamari</p> <p>Vegetarian Quiche Tartlets</p> <p>Pita Pockets filled with: Grilled Veg Sauteed Beef Strips Grilled Chicken Strips</p>	<p>Rare peppered beef with confited garlic &amp; mushrooms</p> <p>Individual Farmstyle Chicken Pie</p> <p>English style fish &amp; chips in a paper cone</p> <p>Vegetarian Wraps</p>
<b>DESSERT SELECTION</b>	<p>Fruit Lollies</p> <p>Milk tartlets</p> <p>Chocolate minted mousse cups</p>	<p>Cocktail Custard and Chocolate Profiteroles</p> <p>Lemon Meringue Tartlets</p> <p>Seasonal Fruit Skewers</p>	<p>Fruit kebabs</p> <p>Cocktail Berry Pavlova</p>

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## Breakfast Menus

FINGER FORK BREAKFAST R225pp (minimum 30 delegates)	CONTINENTAL BREAKFAST R185pp (minimum 30 delegates)	FULL BUFFET BREAKFAST R225pp (minimum 30 delegates)	BREAKFAST SET MENU R225pp (minimum 30 delegates)
<p>Muesli and Yoghurt Trifles (V)</p> <p>Fruit Smoothies</p> <p>Seasonal Fruit Kebabs drizzled with Vanilla Honey (V)</p> <p>Pastry Selection of Muffins, Danishes, Donuts and Scones (V)</p> <p>served with preserves, grated cheese and whipped cream</p> <p>Selection of Wraps: - Smoked Salmon, Cream Cheese and Chives - Chicken, Avocado and Pepperdew - Scrambled Egg and Bacon</p> <p>Selection of Croissant Sandwiches - Roast Beef, Cheese and Salad - Sweet Chilli Chicken and Mayo - Mozzarella, Basil Pesto and Tomato (V)</p> <p>Crumbed Mushrooms with Tartar Sauce (V)</p> <p>Quiche Lorraine</p> <p>Halloumi and</p>	<p><u>Fresh Juice Selection</u> Orange, Apple and Fruit Cocktail</p> <p><u>Pastry and Bread Selection</u> Freshly Baked Croissants, Danish Pastries and Assorted Muffins &amp; Scones Cocktail Bread Rolls, Baguette and Rye Breads</p> <p><u>Cereal Selection</u> All Bran Flakes, Corn Flakes and Muesli served with Full Cream and Low Fat Milk</p> <p><u>Selection of Whole and Sliced Seasonal Fruits</u> served with Plain Yoghurt, Strawberry Yoghurt and Stewed Mixed Fruit</p> <p>A Selection of South African Cheeses with Crackers and Preserves</p> <p><u>Cold Meat Selection</u> Sliced peppered Ham, Salami, Pastrami and Smoked Chicken served with mixed pickles and mustards</p>	<p><u>Fresh Juice Selection</u> Orange, Apple and Fruit Cocktail</p> <p><u>Pastry Selection</u> Freshly Baked Croissants, Danish Pastries and Assorted Muffins &amp; Scones Cocktail Bread Rolls, Baguette and Rye Breads</p> <p><u>Cereal Selection</u> All Bran Flakes, Corn Flakes and Muesli served with Full Cream and Low Fat Milk</p> <p><u>Selection of Whole and Sliced Seasonal Fruits</u> served with Plain Yoghurt, Strawberry Yoghurt and Stewed Mixed Fruit</p> <p>A Selection of South African Cheeses with Crackers and Preserves</p> <p><u>Cold Meat Selection</u> Sliced peppered Ham, Salami, Pastrami and Smoked Chicken served with mixed pickles and mustards</p> <p><u>Hot Selection</u> Scrambled Eggs with</p>	<p><u>Starter Selection</u> (presented on the Tables)</p> <p>Breakfast Trifle Pastry Platter Cheese and Preserve Platter Bread Basket Jugs of Fresh Juice</p> <p><u>Main Course</u></p> <p>Creamy Scrambled Egg with Chives served on a toasted English Muffin accompanied by Bacon, Chicken Sausage, Grilled Tomato, Sauteed Mushrooms and Hashbrown</p> <p><u>Beverages</u> Filter Coffee, Ceylon and Herbal Teas</p>

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Zucchini Skewers (V)		Chives Grilled Back Bacon Chicken Sausages Beef Sausages Sauteed Mushrooms Grilled Tomato Hashbrowns	
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## Cocktail Menus

COCKTAIL MENU 1 R 185 pp (minimum 30 delegates)	COCKTAIL MENU 2 R 220 pp (minimum 30 delegates)	COCKTAIL MENU 3 R 235 pp (minimum 30 delegates)	COCKTAIL MENU 4 R 245 pp (minimum 30 delegates)
<p><b>Canapes</b> Chicken Coq au Vin towered into a vol-au-vent, drizzled in a dill dressing</p> <p>Mini farm style crostini of tomato, mozzarella &amp; basil, glazed with aged balsamic vinegar</p> <p>Phyllo parcels with roasted butternut, feta &amp; cinnamon</p> <p><b>Hot Snacks</b> Curried chicken wrapped in a roti</p> <p>Kebabs of peppered beef &amp; sun dried tomatoes scented with a lemon jus</p> <p>Line-fish Skewer with a dip of soy sauce mixed with diced spring onions &amp; a sprinkle of sesame seeds</p> <p>Halloumi, baby marrow &amp; lemon skewers with fresh black pepper</p>	<p><b>Canapes</b> Salad glass of peppery rocket &amp; parmesan shavings</p> <p>Smoked Salmon, Red Onion and Capers served on toasted Baguette Slices</p> <p>Biltong and Hot Salted Nuts Bar</p> <p><b>Hot Snacks</b> English style fish &amp; chips in a paper cone</p> <p>Thai chicken stir-fry in a box with chopsticks</p> <p>Prawn and Chicken skewers with Hot and Sour Sauce</p> <p>Lamb Skewers with Onion and Pepper with Minted Apple Sauce</p>	<p><b>Canapes</b> Mini farm style crostini of tomato, mozzarella &amp; basil, glazed with aged balsamic vinegar</p> <p>Chilli Thai Prawns Fragranced with Lemongrass and Coconut</p> <p>Smoked Chicken and Blue Cheese on Toasted Crostini</p> <p><b>Hot Snacks</b> Skewer of grilled chicken, red pepper &amp; garlic</p> <p>Halloumi, baby marrow &amp; lemon skewers with fresh black pepper</p> <p>Barbequed lamb leg wrap with capsicum &amp; pickled onion</p> <p>Thai beef rolled in sesame seeds scented with ginger &amp; cumin splashed into a bowl of green onion stir-fry &amp; rice</p>	<p><b>Canapes</b> Spiced Pumpkin Tartlet</p> <p>Smoked Duck on toasted Brushetta with Orange infused Cream Cheese</p> <p>Greek Mezze Platter Spanakopita, Lamb Kofta, Garlic and rosemary Roasted Pita with Hummus and Melatzana dips</p> <p><b>Hot Snacks</b> Kingklip Satay with Ginger Soy Sauce</p> <p>Tandoori Chicken Wings</p> <p>Lamb Cutlets with Mustard, Litchi and Mint basting</p> <p>Spinach and Mushroom Pancakes topped with a Three Cheese Sauce</p>

<b>TWILIGHT COCKTAIL MENU (Themed Buffet)</b> <b>R 230 pp</b> <b>(minimum 30 delegates)</b>	<b>INTERNATIONAL FINGER FORK MENU</b> <b>R 250 pp</b> <b>(minimum 30 delegates)</b>
<p><i>Choose 4 themed Buffet Stations</i></p> <p><b>Seafood Station</b> A medley of smoked salmon, steamed whole prawns and calamari served cold with a variety of condiments and sauces</p> <p><b>Satay Station</b> A selection of chicken, beef, vegetables and fish kebabs served with a variety of sauces and dips</p> <p><b>Carvery Station</b> A carvery of sirloin of beef served with cocktail rolls, mustards, sliced tomato, bowl of fresh rocket</p> <p><b>Curry Station</b> An assortment of samosas, Durban style of lamb Rogan josh, bean and potato curry served with basmati rice, roti and traditional condiments</p> <p><b>Ribs and Wings</b> Pork ribs, beef ribs and chicken wings basted in a honey balsamic and rosemary marinade</p> <p><b>Vegetable Station</b> Antipasto platters, baby marrow towers, Crudite platters and dip, Stuffed peppers with spicy cous-cous</p> <p><b>Dessert Station</b> A selection of our pastry chefs" mini desserts</p>	<p><i>Choose 4 themed Buffet Stations</i></p> <p><b>South African</b> Beetroot and feta salad, Pickled fish, Lamb and tomato bredie, Yellow rice, Sweet potatoes, Vegetable potjie</p> <p><b>Indian</b> Madras lamb curry, Roti, pilaf rice, pickles, selection of samoosa served with a chilli chutney, Vegetable biryani and dhal</p> <p><b>Asian</b> Egg Fried Rice, Vegetable Stir Fry, Sweet and Sour Chicken, Fish and calamari served with a teriyaki sauce on braised sprouts and cabbage</p> <p><b>Eastern Europe</b> Golabki (cabbage filled with beef mince and rice), Hungarian goulash and potato pancakes, Barszcz with "uszka" (beetroot soup with tortellinis )</p> <p><b>Morrocan</b> Chermoula chicken, Minted dried fruit cous-cous, Braised baby potato and spinach with cumin, Moroccan spiced beef kebabs</p> <p><b>German</b> German potato salad with crispy bacon, Bockwurst, Butchers cuts of smoked and cured cold meats, Beef ragout</p> <p><b>Around the World Desserts</b> Malva pudding, Fresh fruit tartlets, Baked cheesecake, Baklava, Tiramisu, Strawberry Charlotte</p>

## Skype Bar Platters *(each platter caters for 10pax)*

### **Skype 1 – R850**

Chicken Springrolls, Chicken & Prawn Samoosas, Chicken Meatballs, Chicken Drummies, Potato Wedges, Chilli Ginger Soy Dressing

### **Skype 2 – R900**

Billong & Blue Cheese Samoosas, Beef Satay, Meatballs, BBQ Ribs, Potato Wedges, Mustard Mayo

### **Skype 3 – R750**

Vegetable Springrolls, Turmeric Potato Samoosas, Jalapeno & Cheese Rissoles, Cocktail Quiche, Potato Wedges, Sweet Chilli Sauce

### **Skype 4 – R950**

Tempura Prawns, Prawn Springrolls, Salmon & Prawn Cakes, Shrimp Rissoles, Potato Wedges, Coriander Mayonaise

### **Skype 5 – R800**

Hummus, Tzatsiki, Melatzana, Cold Meat Cuts, Olives, Feta, Mustard, Grissini and Cheese Straws

### **Skype 6 – R800**

Selection of Cheeses served with Crackers, Preserves, Nuts and Fruits

## Sushi

*(These platters must be ordered at least 72 hours prior)*

### **Cocktail Platter – R1900**

130 piece assorted platter with wasabi, soy and ginger

### **Fashion Sandwiches**

Salmon and Avocado 4 Piece	R88
Vegetarian 4 Piece	R66
Crab and Avocado 4 Piece	R66
Prawn and Avocado 4 Piece	R76
Tuna 4 Piece	R88

### **Maki Rolls**

Salmon 4 Piece	R66
Avocado and Cucumber	R62
Crabstick 4 Piece	R66
Tuna	R66
Prawn	R72

### **Nigiri**

Salmon 2 Piece	R60
Prawn 2 Piece	R50
Tuna 2 Piece	R60
Crabstick 2 Piece	R50

### **Sashimi**

Salmon	R38
Tuna	R42

### **California Rolls**

Salmon and Avocado 4 Piece	R88
Avocado and Cucumber 4 Piece	R66
Prawn 4 Piece	R76
Tuna and Avocado 4 Piece	R92
Crab and Avocado 4 Piece	R76

### **Handroll**

Prawn	R85
Crab	R96
Tuna	R85
Salmon	R110
Vegetarian	R72

### **Speciality**

Salmon 6 Piece	R210
Wasabi Parcel 9 Piece	R270
Tiger Rolls 6 Piece	R216

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Salmon Roses 6 Piece

R276

## Braai Menu

### **Braai Menu – A Taste of Africa R285 (minimum 30 delegates)**

#### Cold Selection

Apple, Celery, Pecan and Blue Cheese Salad, Parsley Potato Salad, Garden Green Salad, Bread display with Butters

#### Hot Selection

#### From the Coals

Minted Lamb Loin Chops, Hoison Beef Sirloin Steaks, Peri Peri Chicken, Traditional Boerewors

#### Accompaniments

Grilled Linefish, Oxtail Casserole, Bean Stew with Dumplings, Phutu Pap, Chakalaka, Brown Rice scented with Cumin, Corn on the Cob scented with Butter and Vanilla, Roasted Mixed Root Vegetables

#### Dessert Selection

Traditional Malva Pudding with Crème Anglaise, Apple and Butterscotch Crumble, Black Forest Gateaux, Seasonal Fruit Salad, Peppermint Tart

#### **ITEMS AT AN ADDITIONAL COST**

Marinated Beef Kebabs and/ or  
Marinated Chicken Kebabs and/ or  
Venison Potjie and/ or  
Masala Lamb Curry and/ or  
Chicken Tajine with Apricots and Coconut Milk  
Lamb on Spit and/ or  
Beef Buttocks on Spit



## Dinner Buffet Menu Selector

	R220	R250	R280	R310	R330
<b>Starters</b>	4	6	8	10	12
<b>Carvery</b>	1	1	2	2	3
<b>Sauces</b>	1	1	2	2	3
<b>Hot Selection</b>	1	1	2	2	3
<b>Vegetables</b>	2	2	3	4	4
<b>Starch</b>	2	2	2	3	3
<b>Dessert</b>	4	5	6	6	8

### **STARTERS AND SALADS**

- Selection of garden greens, condiments and dressing
- Calamari salad
- Cold meat platters
- Spicy chicken salad
- Rocket and pumpkin terrine
- Thai baby potato salad
- Tuna, coriander and chilli pasta salad
- Cajun chicken and pepperdew salad
- Roasted baby beetroot and thyme salad
- Thai beef and cucumber salad
- Smoked salmon platters
- Marinated mushroom salad
- Feta and olive penne salad
- Butternut Soup
- Italian Tomato Soup
- Thai Fish Cakes
- Chicken Livers
- 

Bakers basket of fresh breads and bread rolls

### **CARVERY**

- Pepper crusted roast loin of beef
- Sweet chilli and rosemary roast chicken
- Basil and feta stuffed leg of lamb

### **SAUCES**

- Creamy mushroom sauce
- Pepper sauce
- Brown Onion Gravy
- Pesto jus
- Minted jus

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## **HOT SELECTION**

- Chicken and prawn curry
- Beef casserole with root vegetables
- Grilled line fish with a lime butter sauce
- Lamb Rogan josh
- Mixed seafood thermidor with savoury rice
- Chicken coq au vin
- Oxtail Casserole
- Potato gnocchi with roasted baby marrow and peppers and arrabiata sauce
- Creamy and spinach ravioli in a Napoli sauce

## **VEGETABLES**

- Mediterranean vegetables
- Roasted butternut with green beans
- Cauliflower and broccoli gratin
- Cinnamon baked butternut
- Roast sweet potato wedges
- Creamed Spinach
- Asian Stir Fried Vegetables
- Grilled Seasonal Vegetables

## **STARCH**

- Golden roast potatoes
- Gratin potatoes
- Potato croquettes
- Savoury rice
- Cous cous
- Rice Pilaf
- Pap and Tomato Gravy

## **DESSERTS**

- Tropical fruit salad
- Mocha mousse
- Malva pudding and Custard
- Trifle
- Tiramisu
- Granadilla crème brulee
- Berry pannacotta
- Milk tart
- Berry cheesecake
- Fruit tarlets
- Baklava
- Fruit pavlova
- Mini koeksisters
- Fresh fruit kebabs
- Chocolate tarts
- Pecan nut tartlets

## Dinner Set Menu Options

### SET DINNER MENU

(maximum 60 delegates)

#### Starters

A lightly curried butternut risotto with fresh rocket and garlic basil pesto (V)  
OR

A trio of styled tiger prawns-sesame crusted, tempura and phyllo wrapped  
with a citrus beurre blanc on a fresh garden salad  
OR

Brinjal, Pepper and Smoked Mozzarella Tower (V)  
Tomato & Basil Gazpacho served with wild rocket and finished off with Garlic toasties  
OR

Seafood Trio steamed prawns with classic tartare sauce, smoked trout with citrus cranberry relish and dill  
scented salmon gravalax with fresh lemon  
OR

Honeyed smoked duck breast With cranberries, orange segments and fresh garden greens complimented  
by a white balsamic dressing  
OR

Ostrich Carpaccio rubbed in Whole Grain Mustard served  
with roasted Red Peppers and a rich Greek Olive Oil and Garlic Vinaigrette  
OR

Roasted Pepper and Tomato Soup scented with Basil pesto (V)  
served with French Croutons and Crème Fraiche

#### Main Course

Breast of chicken with a filling of garlic mushroom mousse, served on Lyonnaise potatoes with a creamy  
Mustard Sauce with marinated baby onions, green beans and tomato salsa  
OR

A layered vegetarian stack of minted Moroccan couscous (V)  
and Asian style julienne of crunchy vegetables drizzled with a sweet chili jus  
OR

Lamb Kleftiko  
Slow braised lamb shanks served on a bed of garlic mash potato and roasted mediterranean vegetables  
OR

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Sesame Crusted Seared Norwegian Salmon  
served on Mustard and Coriander Sweet Potato Mash  
OR

Indo-African Vegetarian Roulade made with Madumbie Leaves (V)  
served on Samp and a Spicy Tamarind Chutney  
OR

Grilled Coriander and Sesame Crusted Cape Kingklip  
served on Cumin Infused Couscous And a Cape Malay Curry Sauce  
OR

A matured fillet of beef served on Couscous napped with Red Onion Marmalade Sesame crusted and  
Camembert and sprigs of Coriander accompanied by roasted Mediterranean vegetables  
OR

Peanut and Coriander crusted Thai Chicken on Wasabi Mash Pototo  
and drizzled with a Teriaki Jus and finished off with stir fry vegetables

### **Dessert**

Chocolate Lava Cake  
Served with vanilla ice cream  
OR

Minted Malva  
Served with a chocolate mint sauce and cream fraiche and drizzled with toasted cashew nuts  
OR

Lemon Cheesecake  
topped with a white chocolate sauce and finished off with a sesame brittle  
OR

Tuscan Meringue  
A Meringue basket filled with poached mixed wild berries  
served with chantilly cream and a north Grand munier syrup