

FESTIVE YEAR-END CELEBRATIONS



The graphic features a central title 'FESTIVE YEAR-END FUNCTION MENUS' in a green, outlined font. Above the title, there are two decorative elements: on the left, a circular ornament with a gift box inside, surrounded by stars and a bow; on the right, a teardrop-shaped ornament with stars and a bow. Below the title, the text 'CELEBRATE THE YEAR TOGETHER' is centered in a solid green font. The main body of the text consists of four paragraphs, each centered, describing the festive atmosphere and services offered at the Holiday Inn Johannesburg-Rosebank. At the bottom, contact information is provided in a bold green font. The entire page is framed by decorative elements: stars and a gift box in the top left, a teardrop ornament in the top right, and starry branches in the bottom left and bottom right corners.

FESTIVE YEAR-END FUNCTION MENUS

CELEBRATE THE YEAR TOGETHER

As the year winds down, it's time to step away from the meetings, the targets, and the deadlines, and take a moment to celebrate the people behind the success.

At Holiday Inn Johannesburg-Rosebank, we believe every great team deserves a memorable year-end celebration. Whether you're toasting a record-breaking year or simply reconnecting after months of hard work, we'll help you do it in style.

Our festive menus are designed for every kind of gathering, from elegant sit-down dinners to relaxed cocktail evenings. Enjoy chef-crafted dishes, a sparkling festive atmosphere, and the convenience of a venue that makes planning effortless.

Let us take care of the details while you raise a glass to your team, your achievements, and the year that was.

Book your Year-End Function today and end the year on a high note, the Holiday Inn way.

**TO BOOK, call the hotel on (011) 218-6000
or e-mail: reservations@hi-rosebank.co.za**



FESTIVE COCKTAIL MENU

R395 per person

WELCOME DRINK

Sparkling Festive Punch

A refreshing blend of sparkling wine or non-alcoholic sparkling juice, served chilled to set the festive mood.

COLD SELECTION

(Choose 3 options)

Roasted Vegetable, Guacamole and Cheddar Wrap with Salsa Fresca

Prawn and Avocado Relish Nachos

Chicken Roulade with Mango and Cilantro Relish

Thai Beef Salad with Fresh Herbs and Lime

Mushroom Brochette topped with Feta Cheese

Grilled Halloumi with Sweet Thai Chilli

HOT SELECTION

(Choose 3 options)

Thai Fish Cakes with Lime and Sour Cream Dipping Sauce

Mini Vegetable Quiche

Panko-Crumbed Prawns

Sticky Glazed Chicken Wings

Beef Sliders with Caramelised Onion and Cheddar

DESSERTS

Chef's Choice

A trio of assorted mini desserts to end on a sweet note.





FESTIVE BUFFET MENU

R675 per person

Kids 3-12 years - R50% | Under 3: Eat Free

WELCOME DRINK

Sparkling Festive Punch

A delightful blend of sparkling wine or non-alcoholic sparkling juice, served chilled to set the festive mood.

SALADS & SALAD BAR

(Choose 3 options)

Tomato and Cucumber Salad with Sesame Dressing

Fresh tomatoes and cucumbers tossed in a nutty sesame dressing for a crisp, refreshing start.

Roasted Butternut, Chickpeas, Tomato, Cucumber, and Avocado Salad

A hearty, nutritious mix dressed with lemon vinaigrette.

Curried Pasta Salad

Falafel pasta tossed in a buttery curry sauce with grilled peaches, green beans, and pineapple.

Prawn & Avocado Salad

Fresh salad greens topped with avocado cubes and a tangy lemon mayo dressing.

Beetroot, Feta & Walnut Salad

Earthy roasted beetroot, tangy feta, and crunchy walnuts drizzled with balsamic reduction.

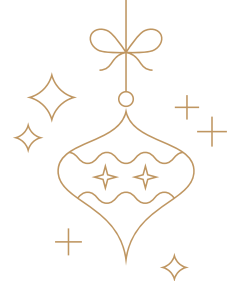
Salad Bar

A selection of fresh vegetables, greens, croutons, seeds, and dressings for custom salads.





FESTIVE BUFFET MENU



HOT SELECTION

(Choose 2 options)

Carvery Station

Rolled Stuffed Turkey Breast with Traditional Festive Flavours

Juicy, slow-roasted turkey served with cranberry sauce and festive gravy.

Honey-Glazed Gammon – Slow-cooked gammon

Glazed with honey and cloves for a sweet and savoury finish.

Roasted Silverside Beef

Crusted with mustard, black pepper, and herbs for rich, bold flavour.

From the Pot

Grilled Fish of the Day with Olive Salsa & Lemon Butter Sauce

Fresh fillets grilled and topped with Mediterranean olive salsa.

Roasted Sweet Potato with Vanilla Essence & Butter

Sweet, buttery, and delicately caramelized.

Roasted Seasonal Vegetables

A colourful medley of fresh, roasted vegetables.

Savoury Rice

Fragrant and herb-infused, a light complement to the mains.

Château Potatoes with Rosemary & Paprika

Crispy, golden potatoes seasoned with aromatic herbs.

Creamy Vegetable Pasta

A comforting, rich blend of pasta and fresh vegetables.

Vegetable Korma Curry

Mild, fragrant curry filled with vegetables and aromatic spices.

Karoo Lamb Knuckle Curry

A signature dish with deep, rich flavours and traditional curry condiments.





FESTIVE BUFFET MENU



DESSERTS

Chef's Gâteau Cake of the Day

Fresh Seasonal Fruit Salad

A refreshing mix of ripe seasonal fruits.

Christmas Pudding with Orange-Vanilla Custard

A warm, festive classic with a creamy citrus custard.

Chocolate Fountain

With marshmallows, fresh fruit, and mini cakes for dipping.

Assorted Desserts in Glasses

A sweet finale of beautifully presented treats





FESTIVE SET MENU

R450 per person



STARTERS

(Choose 1 option)

Prawn Cocktail

Sautéed prawns tossed in a creamy cocktail sauce, served with shredded lettuce, tomato, red onion, and avocado.

Arancini Balls

Golden risotto balls served with avocado purée, parmesan crisp, and tomato relish.

Springbok Carpaccio

Thinly sliced springbok with watercress, parmesan crisp, grilled peaches, balsamic reduction, and glazed strawberries.

MAINS

(Choose 1 option)

Beef Fillet Wellington

Char-grilled beef fillet wrapped in puff pastry, served with roasted root vegetables, potato fondant, and a rich port wine jus.

Olive-Crusted Kingklip

Pan-seared Kingklip topped with an olive crust, accompanied by grilled asparagus and a silky butternut-carrot purée.

Stuffed Chicken Breast

Tender chicken breast filled with spinach and Peppadew, served with mustard mash and a creamy mustard sauce.

Vegetable Roulade

A medley of butternut, creamy spinach, and feta wrapped in delicate layers, served on Peppadew relish and finished with brinjal crisps.

Creamy Vegetable Pasta

A rich blend of spinach, mushrooms, sundried tomatoes, basil pesto, and olives tossed in a velvety cream sauce.





FESTIVE SET MENU

R450 per person



DESSERTS

(Choose 1 option)

Mini Assorted Cake Platter

An indulgent selection of mini desserts including spiced carrot cake, decadent chocolate cake, and fresh fruit tartlets.

Berry Cheesecake

Velvety cheesecake topped with tangy berry compote and finished with a dusting of dark chocolate.

Cookies & Cream Delight

Sweet cream layered with Oreo crumble and vanilla ice cream for a nostalgic, comforting finish.





Holiday Inn[®]

— BY IHG —

JOHANNESBURG-ROSEBANK

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www.hi-rosebank.co.za