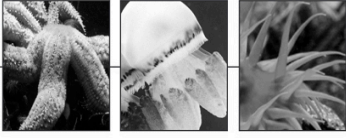


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## **BREAKFAST MENUS**

**All prices – exclusive of VAT**

All breakfasts are served with a choice of Tea or Coffee & Juice

### **Indian Ocean Breakfast [cocktail style, waiter served]**

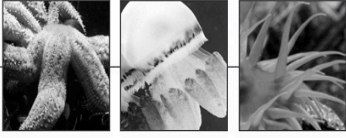
**R45p/p**

- Cocktail chocolate, almond and plain croissants served with preserves
- Thai bowls of crunchy muesli, plain yoghurt and seasonal fruit salad

### **Atlantic Ocean Breakfast [plated, waiter served]**

**R65p/p**

- Smoked salmon and cream cheese crostini's
- Cocktail croissants filled with sundried tomatoes, basil pesto and mozzarella
- Maple glazed chipolatas
- Quiche Lorrain



## DAY CONFERENCE PACKAGE MENU

### Traditional

#### Included in Day Conference Package

- Arrival Tea, Coffee & rusks
- Midmorning tea, coffee and health bread sandwiches
- Lunch (plated or canape')

#### Plated options:

- Fish and chips //
- Macaroni, tomato and basil pesto bake //
- Gourmet beef or chicken burger //
- Roast veg and feta pasta

OR

#### Tapas lunch:

- Fish goujons with aioli
- Chilli rissoles
- Assorted quiche
- Lemon and herb chicken drumsticks
- Sticky meatballs
- Seasonal fruit kebabs

- Afternoon tea, coffee and biscuits

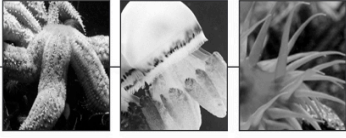
## HALF DAY CONFERENCE PACKAGE MENU

Same as above excluding the afternoon tea break.

## **OTHER CONFERENCE/PRESENTATION CATERING OPTIONS**

**All prices – exclusive of VAT**

- Tea & Coffee @ R20p/p
- Tea, Coffee & Biscuits @ R28p/p
- Tea, Coffee & Muffins @ R35p/p
- Tea, Coffee & Finger Sandwiches @ R45p/p
- Lunch – plated R65 p/p or finger lunch for R75 p/p as above



## **BANQUETING MENUS – Note all prices quoted are excl. VAT**

### **A. Buffet Options – All courses are served from central buffet area and guests help themselves (Minimum 30 pax)**

**A choice of 1 Starter, 2 Main Course items, 2 Side Dishes, 1 Dessert, Tea & Coffee** **R165p/p**

**A choice of 1 Starter, 3 Main Course items, 3 Side Dishes, 1 Dessert, Tea & Coffee** **R200p/p**

#### **Starters**

- Three cheese phyllo parcels with fresh garden greens
- Roast tomato and onion tart
- Camembert and fig spring rolls
- Panzanella salad – Italian bread salad with herbs and roasted peppers and tomato
- Soup of the day served with rolls

#### **Main Course**

- Peppered roast beef sirloin
- Feta encrusted slow roasted lamb in rosemary reduction
- Chicken supreme stuffed with herb butter
- Pan fried catch of the day with a creamy lemon and chive butter
- Black mussels in a creamy champagne and sauce
- Cape Malay chicken curry
- Zucchini, brinjal and ricotta bake (V)

#### **Side Dish**

- Dukkah roasted seasonal vegetables
- Steamed seasonal vegetables with fresh herb butter
- Cauliflower and in a creamy cheese sauce
- Savoury rice
- Creamy potato bake
- Roast baby potatoes in thyme and garlic
- Cinnamon & maple roasted butternut

#### **Desserts**

- Sticky toffee pudding with crème anglaise /  
Fudge picasso /strawberry cheesecake/malva pudding with custard

## **B. Plated Options – All courses served plated to the table**

Feel free to put together a combination that suits your budget. Note however that should you wish to offer your guests an additional option in terms of their main course an additional surcharge of R40p/p would apply.

### **Starters**

#### **R35 p/p**

- Homemade soup of the day
- Roast tomato, basil and onion tart
- Baked mushroom, wild rocket and blue cheese crostini

### **Main Course**

#### **R80 p/p**

- Pan fried catch of the day with a creamy lemon butter sauce, served with roasted baby potatoes & seasonal grilled vegetables
- Beef with whole grain mustard rub served with butternut & creamed spinach
- Feta encrusted slow roasted lamb served with vegetables, sweet potato mash & a rosemary reduction
- Chicken supreme (chicken breast stuffed with herb butter) served with pineapple & coriander mashed potatoes
- Creamy chicken, paprika and mushroom pasta
- Pasta Putanesca – tomato based with olives, sundried tomatoes and feta (V)

### **Desserts**

#### **R35 p/p**

- Chocolate brownies with fresh cream
- Sticky toffee pudding with crème anglaise
- Baked cheesecake with caramel

### **Tea & Coffee**

#### **R20p/p**

## **C. CANAPÉ / COCKTAIL OPTIONS**

**Select an option suited to your budget and needs: (V) = VEGETARIAN**

**A choice of 4 items (2 hot and 2 cold) – R60p/p**

**A choice of 6 items (3 hot and 3 cold) – R90p/p**

**A choice of 8 items (4 hot and 4 cold) – R110p/p**

**Additional items – R15p/p (per item)**

### **Cold Canapés**

- Fish goujons in a lemon and herb spice
- Cheese and onion cocktail quiche (V)
- Cape malay spiced beef & rice balls served with coriander pesto
- Camembert & fig spring rolls (V)
- Jalapeno rissoles (V)
- Lemon and herb chicken drumettes
- Cocktail cheese and mushroom beef burgers
- Satay chicken skewers accompanied with a peanut dipping sauce
- Mini butternut and feta quiche (V)
- Roast aubergine, tomato and mozzarella crostini's (V)
- Double chocolate brownies (V)
- Seasonal fruit skewers sprinkled with vanilla pod sugar (V)

### **Hot Canapés**

- Chicken souvlaki with mango and coconut sauce
- Three cheese phyllo parcels (V)
- Moroccan meatballs accompanied with a tzatziki dipping sauce
- Tikka spiced calamari skewers with a lemon and coriander yoghurt
- Boerewors kebabs with mushrooms and onion marmalade
- Spanakopita – greek style spinach and feta phyllo parcels (V)
- Thai bowls of lemon pepper calamari with wasabi mayo
- Thai bowls of fish and potato wedges
- Thai bowls of thai green vegetable curry (V)
- Thai bowls of crumbed chicken kofta and potato wedges
- Oriental vegetable spring rolls (V)
- Chicken kebabs with onion marmalade
- Honey mustard chicken drumettes
- Mediterranean marinated beef and red onion kebabs