



BUFFET/PLATED MENU OPTIONS

CONFERENCE CENTRE & EVENTS MANAGEMENT

GENERAL DETAILS

EVENT NAME

DATE **TIME** **PAX**

Contact Name **Email**

Company/dept. **Tel.**

OFFICE USE ONLY

Event Co-ordinator <input type="text"/>	Reserved parking required <input type="checkbox"/> Y <input type="checkbox"/> N
Housekeeper <input type="text"/>	Number of bays <input type="checkbox"/> Y <input type="checkbox"/> N
Chef <input type="text"/>	Main gate security informed <input type="checkbox"/> Y <input type="checkbox"/> N
	Reception/switchboard informed <input type="checkbox"/> Y <input type="checkbox"/> N

Venue	Blue Crane Auditorium <input type="checkbox"/>	Loerie Boardroom <input type="checkbox"/>	Fish Eagle Boardroom <input type="checkbox"/>	Sugarbird Banquet A <input type="checkbox"/>
	Cape Teal Banquet B <input type="checkbox"/>	Hadedra Banquet C <input type="checkbox"/>	Flamingo Restaurant <input type="checkbox"/>	African Jacana <input type="checkbox"/>

Other Venue

Seating Cinema Classroom U-shape Boardroom Other

Table set Bottled Water Glasses Mints Table cloths Biscuits

Tea/coffee All registration Mid Morning Mid Afternoon Lunch

Time

Audio visual Data projector Lapel Mic Roving Mic Other

Notes



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PLEASE NOTE THAT THE FOLLOWING:
29 pax or less will be PLATED meals | 30 pax or more will be BUFFET

STARTERS

BUFFET Select any TWO below as starter to be included in your buffet:	R95 pp
PLATED Price as per individual options below	
<input type="checkbox"/> Roasted Mediterranean Vegetable and Cous Cous with a Balsamic Syrup	R60 pp
<input type="checkbox"/> Smoked Salmon on Mixed Baby Leaves, Avocado and Toasted Pumpkin Seeds with a Coriander and Lime Dressing	R120 pp
<input type="checkbox"/> Calamari and Mussels tossed in a Vinaigrette of Garlic and Lemon	R80 pp
<input type="checkbox"/> Soup de Jour – Please specify if you require a vegetarian Soup	R50 pp
<input type="checkbox"/> Panko Prawns with Sweet Chilli Aioli	R80 pp
<input type="checkbox"/> Spicy Sweet Peanut Butter Chicken Satay	R65 pp
<input type="checkbox"/> Beetroot accompanied by Goats' Cheese and Roasted Almond Flakes, Sliced Radish and Sweet Chilli on Fresh Leaves	R50 pp
<input type="checkbox"/> Salad of Spanish Olives, Roasted Baby Tomatoes, Red Onion tossed in Penne Pasta dressed with Chimichurri Aioli	R50 pp

SALADS

<input type="checkbox"/> Roasted Mediterranean Vegetable Salad	R20 pp
<input type="checkbox"/> Pan Fried Lemon Potato Salad	R20 pp
<input type="checkbox"/> Caprice Pasta Salad dressed with Basil Pesto	R20 pp
<input type="checkbox"/> Beetroot accompanied by Goats' Cheese and Roasted Almond Flakes, Sliced Radish and Sweet Chilli on Fresh Leaves	R20 pp
<input type="checkbox"/> Fresh minted Apple and Brie Garden Salad	R20 pp

MAINS VEGETABLES

BUFFET Select any TWO below as vegetables to be included in your buffet:	R20 pp
PLATED Price as per individual options below	
<input type="checkbox"/> Cinnamon Roasted Butternut	R18 pp
<input type="checkbox"/> Indian Spiced Roasted Cauliflower	R18 pp
<input type="checkbox"/> Broccoli with Butter and Toasted Almonds	R18 pp
<input type="checkbox"/> Sweet Mustard Glazed Carrots tossed in Fresh Mint	R18 pp
<input type="checkbox"/> Green Beans with Caramelised Onions and Fresh Basil	R18 pp
<input type="checkbox"/> Pan Tossed Seasonal Vegetable Medley	R18 pp



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MAINS CURRY

BUFFET Select any TWO below as curries to be included in your buffet:	R130 pp
PLATED Price as per individual options below	
<input type="checkbox"/> East African Chicken and Prawn Curry	R140 pp
<input type="checkbox"/> Classic Cape Malay Chicken Curry	R100 pp
<input type="checkbox"/> Classic Cape Malay Lamb Curry	R140 pp
<input type="checkbox"/> Classic Cape Malay Fish Curry	R120 pp
<input type="checkbox"/> Cape Chicken Breyani	R100 pp
<input type="checkbox"/> Cape Lamb Breyani	R140 pp
<input type="checkbox"/> Cape Fish Breyani	R110 pp

MAINS MEAT & FISH

BUFFET Select any TWO below as mains to be included in your buffet:	R180 pp
PLATED Price as per individual options below	
<input type="checkbox"/> Slow Roasted Lamb Shank in a minted Jus	R180 pp
<input type="checkbox"/> Roasted Pulled Beef in a Balsamic Jus	R130 pp
<input type="checkbox"/> Rosemary infused Roasted Sliced Beef with a Creamy Rosemary and Thyme Jus	R150 pp
<input type="checkbox"/> Beef and Sweet Potato Lasagne	R120 pp
<input type="checkbox"/> Roasted succulent Chicken Breast stuffed with Basil and Mozzarella with a Lemon and Thyme Butter Sauce	R120 pp
<input type="checkbox"/> Roasted Chicken with Sweet Chilli and Ginger	R110 pp
<input type="checkbox"/> Grilled Linefish* with a Fennel and Lemon Cream	R110 pp
<input type="checkbox"/> Grilled Linefish* with Roasted Bell Pepper Moroccan Cream	R110 pp
<input type="checkbox"/> Grilled Linefish* with a Thai Green Curry and Lemon infused Mussel Cream	R120 pp
<input type="checkbox"/> Pan-fried Prawns in Garlic and Lemon Butter tossed with Fresh Coriander	R180 pp
<input type="checkbox"/> * Add R60 per person for Kingklip	

MAINS VEGETARIAN

<input type="checkbox"/> Asian Style Wok fried Vegetables tossed in Egg Noodles with flavors of Soy, Ginger and Sweet Chili	R50 pp
<input type="checkbox"/> Phyllo Quiche filled with Broccoli, Brie and Spring Onion	R60 pp
<input type="checkbox"/> East African Beetroot and Sweet Potato Curry	R50 pp
<input type="checkbox"/> Mushroom and thyme risotto on a butternut squash disk	R75 pp



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MAINS

STARCH

<input type="checkbox"/>	Garlic Butter and Chive Cous Cous	R25 pp
<input type="checkbox"/>	Roasted New Potatoes in Rosemary Garlic Butter	R25 pp
<input type="checkbox"/>	Roasted Potato Wedges	R25 pp
<input type="checkbox"/>	Cracked Buttery New Potatoes tossed in Spring Onion	R25 pp
<input type="checkbox"/>	Lyonnaise New Potatoes	R25 pp
<input type="checkbox"/>	Honey Roasted Sweet Potatoes	R25 pp

DESSERT

BUFFET	Select any TWO below as desserts to be included in your buffet:	R100 pp
PLATED	Price as per individual options below	
<input type="checkbox"/>	Traditional Malva Pudding	R60 pp
<input type="checkbox"/>	Decadent Chocolate Malva Pudding	R65 pp
<input type="checkbox"/>	Vanilla Panacotta topped with Fruit Coulis	R60 pp
<input type="checkbox"/>	Glorious Tiramisu	R60 pp
<input type="checkbox"/>	Set Cheese Cake with Fresh Lemon	R60 pp
<input type="checkbox"/>	Exotic Fruit Salad with Toasted Almond Flakes and Mint Syrup	R50 pp
<input type="checkbox"/>	French Croissant Chocolate and Apricot Bread and Butter Pudding with Lemon Custard	R70 pp
<input type="checkbox"/>	Vanilla Pod Ice Cream sprinkled with Exotic Salted Caramel Nut Brittle and Sticky Nougat Chocolate Sauce	R65 pp
<input type="checkbox"/>	Cape Cheese Platter with Homemade Preserves (4 cheeses, nuts, biltong, pretzels, preserves)	R60 pp

Signature

Date