



**STANDARD & EXECUTIVE | DAY CONFERENCE PACKAGE**

**R320 pp**

**MID-MORNING  
TEA/COFFEE**

***(please select 1 option)***

Sweet & Savory Muffins  
Savory Scones  
Bruschetta with fillings  
Mini Pita Pockets

**LUNCH**

***Salad (select 1 option)***

Roasted Mediterranean Vegetable Salad  
Pan Fried Lemon Potato Salad  
Caprice Pasta Salad dressed with Basil Pesto

***Main (please select 1 option)***

Rosemary infused Roasted Sliced Beef with a Creamy Rosemary and Thyme Jus  
Beef and Sweet Potato Lasagna  
Roasted succulent Chicken Breast stuffed with Basil and Mozzarella with a Lemon and Thyme Butter Sauce  
Roasted Chicken with Sweet Chilli and Ginger  
Grilled Linefish with a Fennel and Lemon Cream  
Grilled Linefish with Roasted Bell Pepper Moroccan Cream  
Grilled Linefish with a Thai Green Curry and Lemon infused Mussel Cream  
Classic Cape Malay Chicken Curry with Basmati Rice  
Classic Cape Malay Fish Curry with Basmati Rice  
Cape Chicken Breyani with Sambal  
Cape Fish Breyani with Sambal

***Vegetable (Please select 1 option)***

Cinnamon Roasted Butternut  
Indian Spiced Roasted Cauliflower  
Broccoli with Butter and Toasted Almonds  
Sweet Mustard Glazed Carrots tossed in Fresh Mint  
Green Beans with Caramelised Onions and Fresh Basil  
Pan tossed Seasonal Vegetable Medley

***Starch (Please select 1 option)***

Garlic Butter and Chive Cous Cous  
Roasted New Potatoes in Rosemary Garlic Butter  
Roasted Potato Wedges  
Cracked Buttery New Potatoes tossed in Spring Onion  
Lyonnais New Potatoes

**DESSERT**

***(please select 1 option)***

Traditional Malva Pudding  
Vanilla Panacotta topped with Fruit Coulis  
Glorious Tiramisu  
Exotic Fruit Salad with Toasted Almond Flakes and Mint Syrup



# MENU

## EXECUTIVE | DAY CONFERENCE PACKAGE

**R380**

### ARRIVAL TEA/COFFEE

Rusks

### MID-MORNING TEA/COFFEE

***(please select 1 option)***

Sweet & Savory Muffins

Savory Scones

Bruschetta with fillings

Mini Pita Pockets

Croissants with fillings

Danishes

Wraps

***Starter (select 1 option)***

Roasted Mediterranean Vegetable and Cous Cous with a Balsamic Syrup

Calamari and Mussels tossed in a Vinaigrette of Garlic and Lemon

Soup de Jour – *Please specify if you require a vegetarian Soup*

Panko Prawns with Sweet Chilli Aioli

Spicy sweet Peanut Butter Chicken Satay

Beetroot accompanied by Goats' Cheese and Roasted Almond Flakes, Sliced Radish and Sweet Chilli on Fresh Leaves

Salad of Spanish Olives, Roasted Baby Tomatoes, Red Onion tossed in Penne Pasta dressed with Chimichurri Aioli

***Salad (select 1 option)***

Roasted Mediterranean Vegetable Salad

Pan Fried Lemon Potato Salad

Caprice Pasta Salad dressed with Basil Pesto

Beetroot accompanied by Goats' Cheese and Roasted Almond Flakes, Sliced Radish and Sweet Chilli on Fresh Leaves

Fresh minted Apple and Brie Garden Salad

### LUNCH

***Main (please select 1 option)***

Slow Roasted Lamb Shank in a Mint Jus

Roasted Pulled Beef in a Balsamic Jus

Rosemary infused Roasted Sliced Beef with a Creamy Rosemary and Thyme Jus

Beef and Sweet Potato Lasagna

Roasted succulent Chicken Breast stuffed with Basil and Mozzarella with a Lemon and Thyme Butter Sauce

Roasted chicken with Sweet Chilli and Ginger

Grilled Linefish with a Fennel and Lemon Cream

Grilled Linefish with Roasted Bell Pepper Moroccan Cream

Grilled Linefish with a Thai Green Curry and Lemon infused Mussel Cream

Pan-fried Prawns in Garlic and Lemon Butter tossed with Fresh Coriander

Curry with Accompaniments:

East African Chicken and Prawn Curry

Classic Cape Malay Chicken Curry

Classic Cape Malay Lamb Curry

Classic Cape Malay Fish Curry



# MENU

## EXECUTIVE | DAY CONFERENCE PACKAGE *Cont.*

### LUNCH *cont.*

#### **Vegetable (Please select 1 option)**

- Cinnamon Roasted Butternut
- Indian Spiced Roasted Cauliflower
- Broccoli with Butter and Toasted Almonds
- Sweet mustard glazed Carrots tossed in Fresh Mint
- Green Beans with Caramelised Onions and fresh Basil
- Pan Tossed Seasonal Vegetable Medley

#### **Starch (Please select 1 option)**

- Garlic Butter and Chive Cous Cous
- Roasted New Potatoes in Rosemary Garlic Butter
- Roasted Potato Wedges
- Cracked Buttery New Potatoes tossed in Spring Onion
- Lyonnaise New Potatoes
- Honey Roasted Sweet Potatoes

### DESSERT

#### **(please select 1 option)**

- Traditional Malva Pudding
- Decadent Chocolate Malva Pudding
- Vanilla Panacotta topped with Fruit Coulis
- Glorious Tiramisu
- Set Cheese Cake with Fresh Lemon
- Exotic Fruit Salad with Toasted Almond Flakes and Mint Syrup
- French Croissant Chocolate and Apricot Bread and Butter Pudding with Lemon Custard
- Vanilla Pod Ice Cream sprinkled with exotic Salted Caramel Nut Brittle and sticky nougat Chocolate Sauce
- Cape Cheese Platter with Homemade Preserves  
(4 cheeses, nuts, biltong, pretzels, preserves) *Minimum of 10 delegates*