



CONFERRING AND HOSPITALITY – BALLROOM

The Montecasino Ballroom is a 675m² private function venue decorated in an elegant, contemporary style and boasts an impressive 360m² welcoming foyer.

The Montecasino Ballroom has permanent draping rails around the main auditorium, to facilitate the ease of set-ups for themed events. Reinforced steel beams in the ceiling to accommodate rigging for specialized technical requirements. Specifically designed for up-market events, the room is capable of hosting banquets, launches, dinner-dance functions, theatre group hospitality, conferences and high profile events.

SCHOOLROOM	CINEMA	BANQUET	COCKTAIL	U-SHAPE	BOARDROOM
400	650	400	1000	250	-

The minimum number of people for all seating arrangements is 200pax. You are more than welcome to use the venue if your requirements have less than 200 pax, but a venue surcharge is applicable.

For packs over the abovementioned numbers, we will endeavour to accommodate your requirements.

Foyer

- I. Red carpet and balustrades
- II. 2 x Doorman – one for the entrance and one at the terrace, to keep uninvited guests at bay.
- III. Registration tables and chairs.
- IV. Branding – pull up or free standing.
- V. Welcome drinks – waiter served or served from a station.
- VI. Ladies, Gents and Paraplegic ablutions.
- VII. Cocktail tables within the foyer area, for guests to mingle around. These can be covered with in-house Ivory Damask table-cloths, dressed by a decor supplier, or left as is.
- VIII. Standard bar – selected beverage items can be available on a master account, while unselected items can be available on cash basis or not available at all.
- IX. Notice boards for seating plans or agenda's.
- X. Ceiling Mounted speakers
- XI. WI-FI ADSL connection available, at an additional cost.
- XII. Buffet's will be set up within the foyer area. Standard, 1 x double-station for 100 guests.

Ballroom

- I. Seating – Schoolroom, Cinema, Banquet, Cabaret, Cocktail and U-Shape.
- II. Standard banqueting chairs.
- III. Flighted data projector and drop down screen.
- IV. Draping poles around the room's ceiling.
- V. Stage can be placed either side of the Ballroom.
- VI. 3-phase power is available.
- VII. Stage - 12 pieces (1m x 2m each), and is a semi-production stage.
- VIII. Stage heights of either 780mm or 450mm are offered, and 1 set of stairs is available.
- IX. Lectern, Microphone and Speakers-table are available as well as awards tables.
- X. A dance floor is available, size dependant, but the maximum size is 9m x 9m.



BALLROOM CONT.

- XI. In-house technical is able to supply background music, a screen, a data projector, and one roving or lapel microphone (as only one frequency available). Free standing speakers – 4 x JBL Eons. Sound is not suitable for a DJ or Band, therefore these requirements would need to be outsourced.
- XII. A surcharge of R2 510.00 per hour (or part thereof) is applicable after the allotted event-time.
 - I. Parking vouchers are available upon request (prior to the event) and would need to be distributed to your guests prior to arrival at Montecasino. The parking vouchers will be itemised on the proposal with the cost of R10.00 per person. The option for guests to pay for their own parking still exists. Please be aware that Montecasino's parking is a "pay-on-entry" system.
 - II. The Full Day Conference Package includes snacks with the tea and coffee break. The menu selection list will be provided for the selection of the breaks, as well as the lunch selection that is also included in this package.
 - III. The Half Day Conference Package including Lunch - includes snacks with the tea and coffee breaks. The menu selection list will be provided for the selection of the coffee and tea breaks as well as the lunch selection, that is also included in this package.
 - IV. The Half Day Conference Package excluding lunch - includes snacks with the tea and coffee breaks. The menu selection list will be provided for the selection of the coffee and tea breaks.
 - V. The following is also included within our conference packages: flip charts/whiteboard & pens, conference note pads & pens, screen & projector, parking vouchers, venue hire, arrival tea and coffee, mid- morning tea and coffee, mid- afternoon tea and coffee, lunch, mints and bottled waters.
 - VI. We unfortunately are not able to offer a dressing room. Another venue may be utilised (availability dependant), or you may section off a part of the ballroom for that purpose.
- XIII. Can accommodate a maximum capacity of 42 table's x 10 pax each. A width of 6 x banquet tables can be set up between the foyer entrance door's to the terrace entrance / exits. A length of 7 x tables can be set up within the main auditorium (dance-floor & staging dependant).
- XIV. Lighting – florescent system can be turned off, while the remaining ceiling lights are sectional and dimmable.
- XV. The venue and conference packages include tables, chairs, cutlery, crockery, ivory damask table cloths with matching napkins as well as the necessary staffing.

Terrace

- I. Balcony which leads down to the smoking area.
- II. Standard setup - 5 x cocktail tables covered in Ivory Damask table cloths.
- III. The Grassy Area is not included with the Ballroom, and consists of a further hire for exclusive use. Dependant on availability.
- IV. The terrace may be draped off for privacy.




MONTECASINO

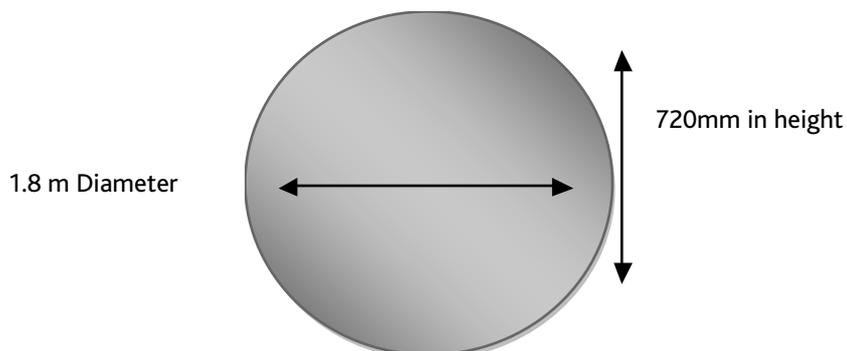
BALLROOM – TECHNICAL SPECIFICATIONS

	PORTABLE SOUND		1 X ISDN LINE
2	JBL EON Self Powered Speakers		An Additional Cost Of R550.00 Including Vat Per Day Will Be Levied For Usage (Customer to supply Modem)
2	RCF Self Powered Speakers		
4	Speaker Stands		
	MICROPHONES & STANDS		1 X WI-FI ADSL LINE
4	EV ND267A Handheld Corded Microphones		An Additional Cost Of R250.00 Including Vat Per GIG Or Part Thereof Will Be Levied On Usage Speed : 512KB / 4 MEG Line
1	EV Wireless Set: 1 x Radio TX Handheld / 1 x Lapel TX With Microphone		
2	Microphone Stand (Tripod Type)		
	AUDIO VISUAL		POWER
8		8	Wall Mounted Sockets & Floor Boxes
1	Sony VPL-CX63 3000 Ansi Lumens Projector	2	3 phase : 63 Amp Socket
1	Projection Screen (3.7m x 2.8m) Remote		
1	Targus Wireless Presenter		LOAD LIMITS – CEILING/ROOF RIGGING POINTS
			Individual Eyebolt Rigging Points : 500kg Hanging Load each
	AUDIO RACK		
1	Yamaha Mixer MG16/4		Perimeter Stainless Steel Hanging Rail 100x100mm Area
1	CD Player CD5001		
1	Double Cassette Deck CT-WZ08R		LOAD LIMITS – FLOOR
1	EV Radio Microphone Receiver		General Floor Loading Of 500kg/m ² Or General Point Load Of 300kg Over 100x100mm Area
	CABLES		
12	12m XLR Cables		FOYER SOUND
2	10m Power Cables		Ceiling Mounted Speakers
			LIGHTING
			Standard Venue Ceiling Lighting On A Dimmer Pack

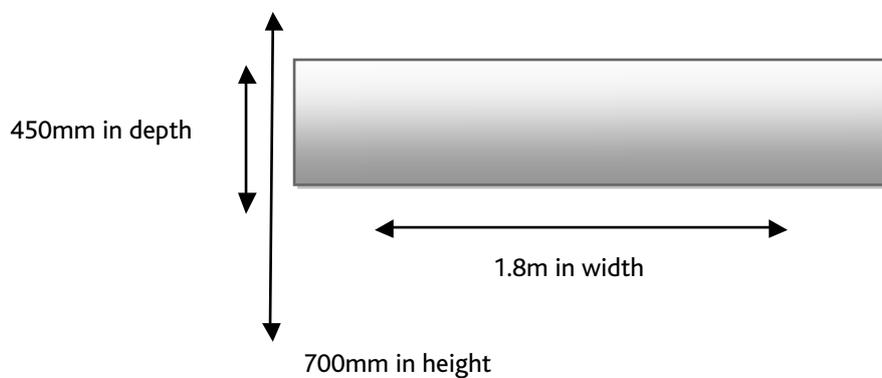


BALLROOM – DIMENSIONS

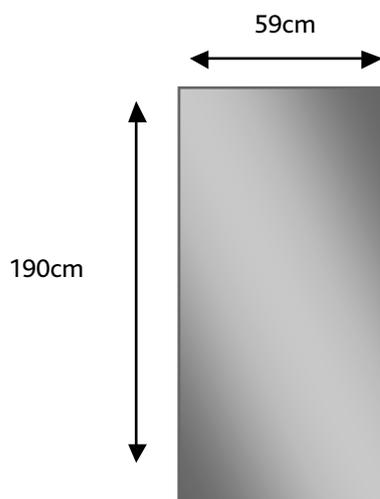
Banquet Table



Delegate Table



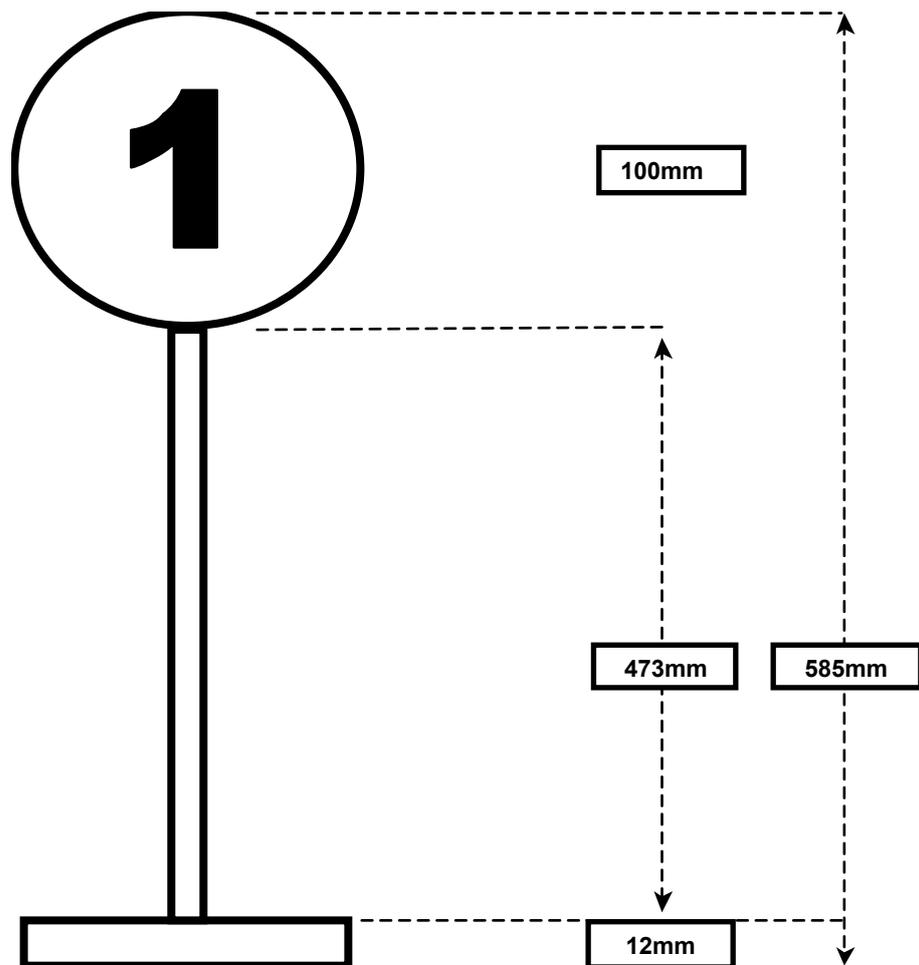
Lectern





BALLROOM - DIMENSIONS CONT.

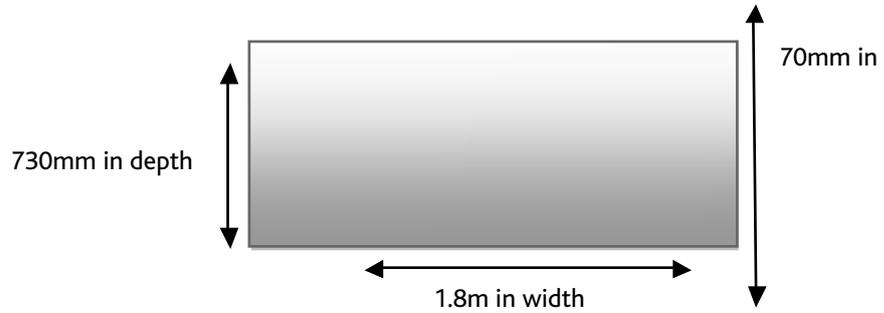
Table Numbers



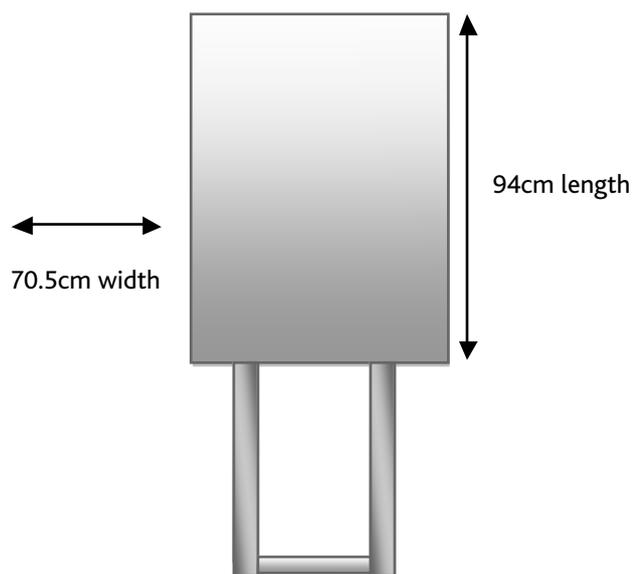


BALLROOM – DIMENSIONS CONT.

Trestle Table



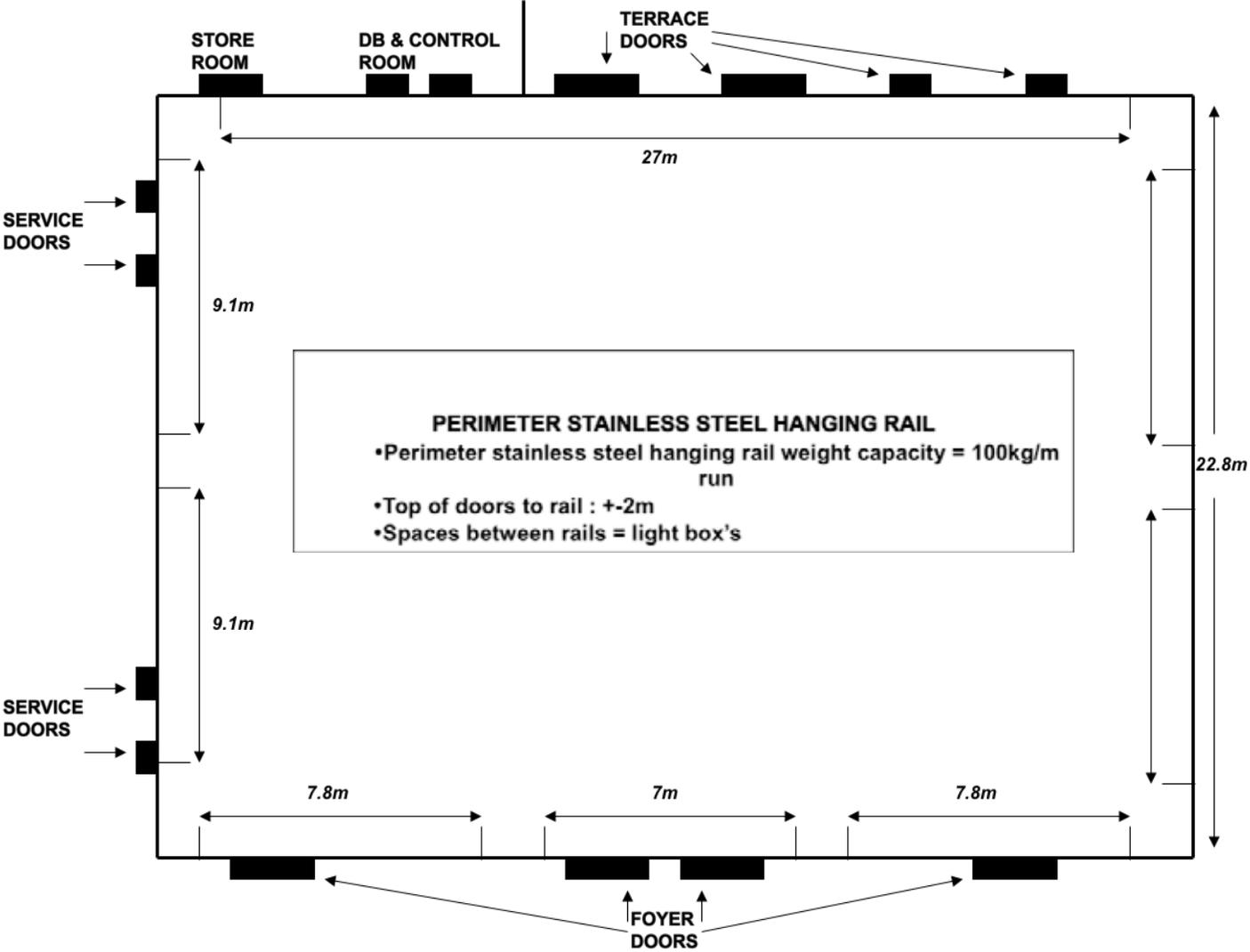
Notice Board (Mirror)





BALLROOM - FLOOR PLANS

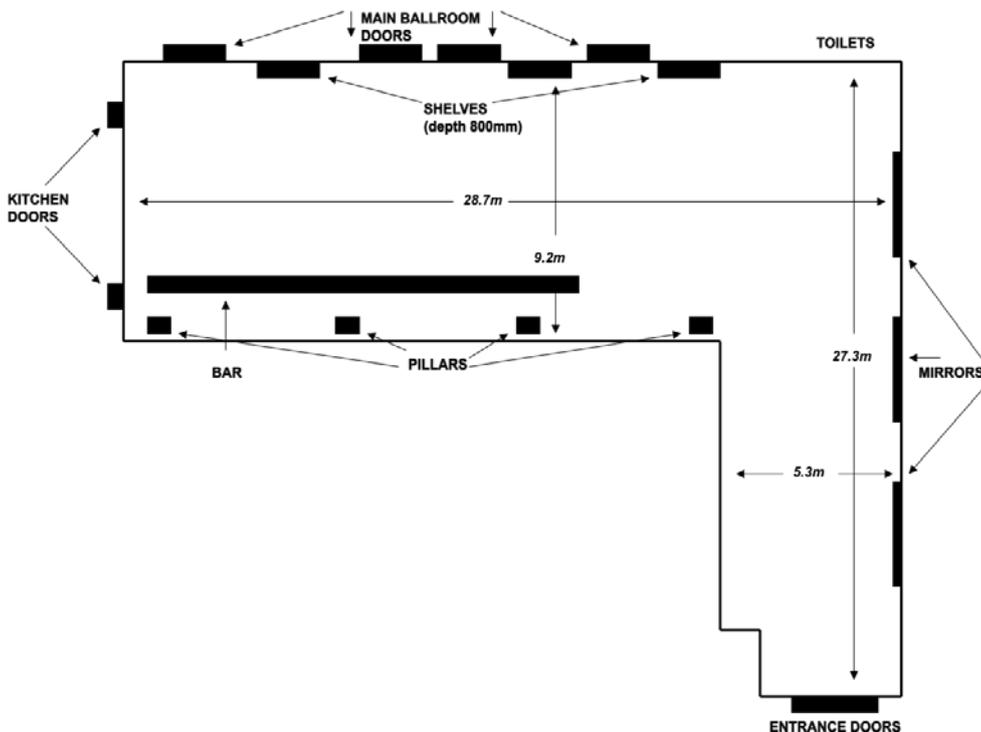
Floorplan - Dimensions - Perimeter stainless steel hanging rail



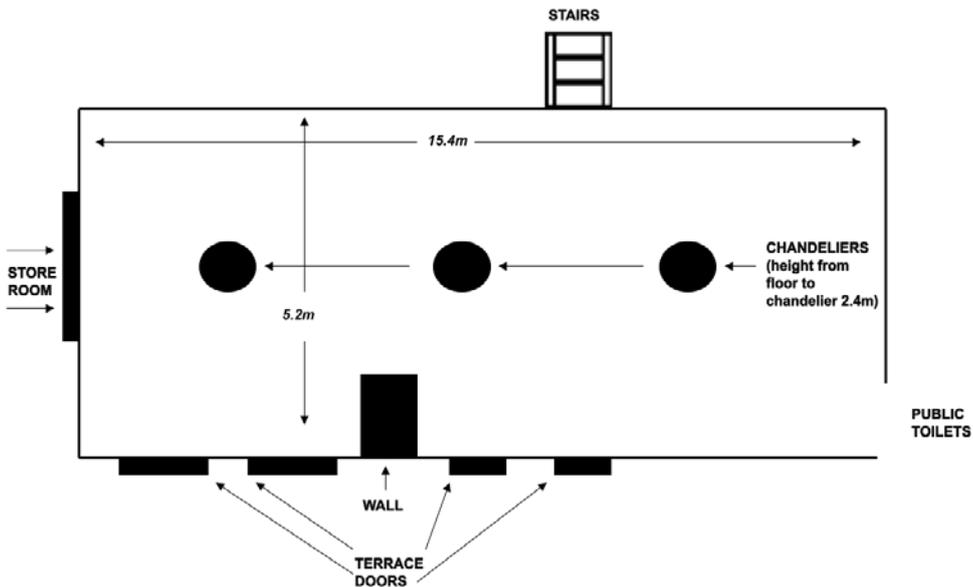


BALLROOM - FLOORPLANS

Floorplan - Dimensions - Foyer



Floorplan - Dimensions - Terrace





BALLROOM – BREAKFAST MENUS

Continental Breakfast

R129.00 per person, including VAT

Selection of chilled juices: orange & fruit cocktail (waiter served from the bar)

Bakers basket (pre-placed or served per table or placed on a buffet)

A selection of Danish pastries, croissants, muffins and toast accompanied by butter, honey, marmalade and a selection of jams

A selection of cold cuts and a variety of local cheeses (pre placed or served per table or placed on buffet)

European Continental Breakfast

R163.00 per person, Including VAT

Selection of chilled juices: orange & fruit cocktail (waiter served from the bar)

Freshly sliced seasonal fruit and berries (pre-placed or served per table or placed on a buffet)

Bakers basket (pre-placed or served per table or placed on a buffet)

A selection of Danish pastries, croissants, muffins and toast accompanied by butter, honey, marmalade and a selection of jams

A selection of cold cuts and a variety of local cheeses (pre-placed or served per table or placed on buffet)

Health Bar (on buffet)

Consisting of muesli, bran, nut, seed, and dried fruit selection accompanied by plain and fruit yoghurt



BALLROOM – BREAKFAST MENUS

Served English Breakfast

R171.00 per person, including VAT

Selection of chilled juices: orange & fruit cocktail (waiter served from the bar)

Individual fruit platters served with yoghurt and muesli (pre-placed or served per table)

Bakers Basket (pre-placed or served per table)

A selection of Danish pastries, croissants, muffins accompanied by butter, honey, marmalade and a selection of jams

A selection of cold cuts and a variety of local cheeses (pre-placed or served per table)

Hot course (served)

Scrambled eggs

Hash brown

Streaky bacon

Tomato

Veal sausage

Mushroom vol au vent

Served with a toast basket



BALLROOM – BREAKFAST MENUS

English Breakfast Buffet

R223.00 per person, Including VAT

Selection of chilled juices: orange & fruit cocktail (waiter served from the bar)

Individual fruit platters served with yoghurt and muesli (pre placed or served per table or placed on a Buffet)

Bakers basket (pre-placed or served per table or place on a buffet)

A selection of Danish pastries, croissants, muffins accompanied by butter, honey, marmalade and a selection of jams

A selection of cold cuts and a variety of local cheeses (pre placed or served per table or placed of a Buffet)

Health bar (Buffet)

Consisting of muesli, bran, nut, seed and dried fruit selection accompanied by plain and fruit yoghurt

Hot Items buffet

Scrambled eggs

Hash browns

Streaky bacon

Baked Tomato with herbs

Veal sausages

Sautéed mushrooms

Poached haddock with parsley sauce

Served with toast



BALLROOM – BREAKFAST MENUS

Served English Breakfast

R171.00 per person, Including VAT

Selection of chilled juices: orange & fruit cocktail (waiter served from the bar)

Individual fruit platters served with yoghurt and muesli (pre placed or served per table)

Bakers basket (pre-placed or served per table)

A selection of Danish pastries, croissants, muffins accompanied by butter, honey, marmalade and a selection of jams

A selection of cold cuts and a variety of local cheeses (pre-placed or served per table)

Hot course (served)

Scrambled eggs

Hash brown

Streaky bacon

Tomato

Veal sausage

Mushroom vol au vent

Served with a toast basket



BALLROOM – BREAKFAST MENUS

Finger Breakfast

R206.00 per person, Including VAT

Selection of chilled Juices: orange & fruit cocktail (waiter served from the bar)

Cold items (pre-placed or served per table or placed on buffet or butler style service)

Mini fruit kebabs

Ham and cheese rolls

Rare roast beef on rye

Mini Jam and cream scones

Selection of mini muffins

Glazed sweet croissants

Hot items (placed on a buffet or butler style service)

Savoury quiche

Cocktail chipolata and bacon rolls

Mushroom bouchee

Chicken rissole

Cheese and chilli empanada



BALLROOM – BREAKFAST MENUS

Served Breakfast

R154.00 per person, Including VAT

Selection of chilled juices: orange & fruit cocktail (waiter served from the bar)

Bakers basket (pre-placed or served per table)

A selection of Danish pastries, croissants, muffins accompanied by butter, honey, marmalade and a selection of jams

Hot course (served)

Scrambled eggs

Hash browns

Streaky bacon

Tomato

Veal sausage

Served with toast basket



BALLROOM – BUFFET MENUS

BUFFET MENU ONE AND TWO

Plated starter

Please select one of the following

Cold Starters (Pre-plated)

Sushi selection

A selection of nigiri, fashion sandwiches, maki rolls and california rolls

Attractively presented with Kikkoman soya, wasabi and pickled ginger

Seafood salad mélange

Selected fish and shellfish in a lemon mayonnaise with coriander,

Served in a martini glass with prawn tail and fried spaghetti sticks.

Savoury profiterole pancetta

Profiterole filled with a crunchy walnut, apple and celery salad

With chicken pancetta roulade and a curried mayonnaise

Hot starters (served)

Butternut soup

Topped with chantilly cream, cinnamon croutons and cheese straws

Jumbo spring roll with chicken

Fried in a rice sheet with a soya and ginger dressing

Sweet potato and pumpkin soup

With roasted corn kernels, sunflower seeds and cheese straws



BALLROOM – BUFFET MENUS

BUFFET MENU ONE

R308.00

(Plated starter from our selector on Page 1)

Salads

Create your own salads from our array of mixed leaves, tomato, cucumber, mixed peppers, red onion, olives, feta cheese, celery, croutons, julienne of carrot, marinated roasted tomatoes, herbed croutons doused with our selection of dressings

From the Chafing Dish

Chicken curry madras

(served with poppadoms and sambals)

Fettuccine Alfredo

Beef stir-fry

Thai fish cakes with coriander and lime

Pilaff rice

Roasted butternut with maple syrup and cinnamon

Desserts

Crème caramel

Carrot cake

Chocolate éclairs

Apple strudel

French pastries

Fresh fruit kebabs



BALLROOM – BUFFET MENUS

BUFFET MENU TWO

R334.00

(Plated starter from our selector on Page 1)

Salads

Create your own salads from our array of mixed leaves, tomato, cucumber, mixed peppers, red onion, olives, feta cheese, celery, croutons, julienne of carrot, marinated roasted tomatoes, herbed croutons doused with our selection of dressings

From the Chafing Dish

Red Thai beef curry flavoured with ginger, coriander and lime

Bow tie pasta primavera

Chicken schnitzels with mushroom sauce

Baked line fish with a herb and mozzarella crust

Sauté potato lyonnaise

Ratatouille provençale

From The Carvery

Roast sirloin with mustard and pepper crust

Served with traditional accompaniments and gravies

Desserts

Black forest gateaux

Citrus tart with cream

Banana loaf with fruit compote

Homemade chocolate mousse with toasted almonds

Mini lemon cheesecake

Fresh fruit kebabs



BALLROOM – BUFFET MENUS

BUFFET MENU THREE

R360.00

Minimum guests: 100

Cold Selection

Spicy chicken and pepper salad with rice noodles
Balsamic and garlic marinated oven-roasted vegetables served with bruchetta
Tomato mozzarella cheese with a coriander pesto
Smoked salmon terrine with fried capers and onions
Sushi selection with wasabi, pickled ginger and Kikkoman soya

Salads

French salad with balsamic dressing
Broccoli salad with mustard dressing and
Pecan nuts
Watermelon salad with natural yogurt and praline

Hot Selection

Flame-grilled baby chicken with yakitori sauce and bok choy
Vegetable fried egg noodles
Oven-baked Line fish on tomato basil sauce
Grilled vegetable selection
Sauté potatoes with parsley
Southern-fried rice

Carvery

BBQ butter fried leg of lamb
Jerk marinated beef strip loin served with a selection of gravies and traditional condiments

Desserts

Marinated fruit kebabs in mint syrup
Marble white and dark chocolate mousse
Dutch apple flan
Chocolate torte
Frangipane slices
Berry compote
Crème chantilly
Crème caramel

Menu subject to availability



BALLROOM – BUFFET MENUS

BUFFET MENU FOUR

R385.00

Minimum guests: 100

Cold selection

Selection of charcutiere served with bread selection
Tomato mozzarella served with balsamic dressing and basil pesto
Seafood salad with lemon mayonnaise
Beef carpaccio on an asian herb noodle salad
Watermelon, with natural yoghurt, honey and nut praline
Bowls of crisp salad greens and a variety of dressings

Hot selection

Baked line fish, with mushroom, tarragon, tomato and white wine
Bok choy and spring vegetable stir-fry with oyster sauce
Chicken piccata with chermoula sauce and crushed potato lyonnaise
Basmati rice with cumin and coriander
Spinach and feta tortellini with roasted butternut

Carvery

Mustard crusted beef sirloin
Pot-roasted leg of lamb

Desserts

Coconut and almond flan
Marinated fruit kebabs mint syrup
Buffet menu 4 continued
Marble white and dark chocolate mousse
Tiramisu gateaux
Chocolate biscotti
Mini vanilla pavlovas
Berry compote
Crème chantilly

Menu subject to availability



BALLROOM – BUFFET MENUS

BUFFET MENU FIVE

R411.00

Minimum guests: 100

Cold selection

Char-grilled calamari and mussels in parsley and garlic sauce
Spicy chicken and pepper salad with rice noodles
Smoked beef with parmesan cheese and cracked pepper
Grilled salmon parfait with mustard, honey and coriander served on a sprout salad
Sushi selection with wasabi, pickled ginger and kikkoman soya

Salads

Potato salad with egg and gherkins
Penne pasta with sweet corn and bell peppers
Beetroot mandarin and ginger salad
Selection of salad greens served with a selection of dressings and condiments

Hot selection

Malaysian chicken curry served with poppadoms, roti and sambals
Coriander-flavoured rice
Lamb tagine
Lemon crusted linefish with tomato and provencal
Creamed garlic potato bake
Seasonal vegetables
Fried panzarotti piazzaiola sauce

Buffet menu 5 continued

Carved by our chef
Pepper crusted sirloin of beef served with yorkshire pudding
Rosemary and lemon rolled leg of lamb served with a selection of gravies and traditional condiments

Desserts

Mocha éclairs
Marinated fruit kebabs mint syrup
Marble white and dark chocolate mousse
Hazelnut flavoured chocolate torte
Crème caramel
Lemon cheesecake
Berry compote
Crème chantilly

Menu subject to availability

Bookings and enquiries Tel: 011 367 4250 or e-mail: montecasino.reservations@tsogosun.com



BALLROOM – LUNCH MENUS

TEA BREAKS

Monday

“Welcome”

Rusks in a glass jar

Mini yoghurt with fruit coulis and muesli toppings

Bacon and onion savoury muffins

“Mid morning”

Italian nut biscotti in a jar

Millionaire short bread

German sausage wrapped in bacon

“Mid afternoon”

La toscana carrot cake with lemon yoghurt icing

Warm country vegetable quiche

Almond and coconut slices

LUNCH

Starter

Smoked ostrich carpaccio with young leaves and parmesan shavings in olive oil, accompanied with chicken liver parfait

Main course

Roast chicken breast supreme, crushed new potato with onion, sugar glazed carrots and pan juice jus

Dessert

Lemon cheesecake in a ginger biscuit base, accompanied with a mandarin orange sauce

Selection of artisan breads and butter



BALLROOM – LUNCH MENUS

TEA BREAKS

Tuesday

“Welcome”

Rusks in a jar

A selection of danish pastries

Satays of fresh fruit with a berry dip

“Mid morning”

Italian nut biscotti in a jar

Spinach and feta cheese savoury muffins

Homemade granola bars

“Mid afternoon”

La toscana carrot cake with lemon yoghurt icing

Decadent chocolate brownies

Mini oxtail pies

LUNCH

Starter

Chicken galantine with pistachio and liver roasted sweet pepper dressing and chive oil, sweet pea tendrils and micro beetroot leaves

Main course

Seared grilled entrecote served with potato galette, sautéed zucchini and roasted jam tomatoes accompanied with a green peppercorn sauce

Dessert

Peach charlotte royal accompanied with a raspberry sauce and macerated strawberries

Selection of artisan breads and butter



BALLROOM – LUNCH MENUS

TEA BREAKS

Wednesday

“Welcome”

Rusks in a jar

Black cherry muffins

Strawberry smoothie

“Mid morning”

Italian biscotti nut in a jar

Breakfast chipolatas served in a pumpkin shell with mustard pots

Mississippi mud pie

“Mid afternoon”

La toscana carrot cake with lemon yoghurt icing

Pecan nut tartlets with praline

Parmesan and herb savoury twists

LUNCH

Starter

Traditional new age nicoise salad

Main course

Escalopes of grilled chicken on rosti potato, danish feta cheese, crème fraiche and sweet chilli sauce, topped with wild rocket

Dessert

Chocolate marquise studded with black cherries, topped with honey nougatine meringue served with an amaretto sauce

Selection of artisan breads and butter



BALLROOM – LUNCH MENUS

TEA BREAKS

Thursday

“Welcome”

Rusks in a glass jar

Croissants with preserves and butter

Detox juice with celery stick

“Mid morning”

Italian nut biscotti in a jar

Seasonal fresh fruit kebabs

Chicken tortilla wraps with sweet chilli and pesto

“Mid afternoon”

La toscana carrot cake with lemon yoghurt icing

Scones with jam and cream

Selection of mini pies

LUNCH

Starter

Snoek mousse with a mixed leave salad dressed with olive oil and black pepper with a ciabatta wafer

Main course

Grilled matured rump steak, with a potato and pea puree, battered onion rings and bordelaise sauce

Dessert

Cappuccino caramel mousse on a moist chocolate sponge with an almond praline served with a cape velvet vanilla sauce

Selection of artisan breads and butter



BALLROOM – LUNCH MENUS

TEA BREAKS

Friday

“Welcome”

Rusks in a glass jar

Lemon poppy seed muffins

Breakfast smoothie

“Mid morning”

Italian nut biscotti in a jar

Homemade granola bars

Savoury filled mini croissants

“Mid afternoon”

La toscana carrot cake with lemon yoghurt icing

Open sandwich selection

Chocolate éclairs

LUNCH

Starter

Smoked chicken and pimento salad with mozzarella, plum tomato and basil pesto

Main course

Pan fried line fish on a butternut and sweet potato mash, served with a vermouth and chive butter sauce with crispy julienne

Dessert

Minted chocolate orange slice, vanilla ice cream and sauce anglaise

Selection of artisan breads and butter



BALLROOM – CREW MEAL MENUS

One option is to be selected
14 Pax & below – plated meals
15 Pax & above – plated or buffet meal

All crew menu options are r110.00 Per person

OPTION 1

Chicken curry
Rice
Sambals
Bread rolls and butter
Fruit salad

OPTION 2

Lasagne (beef or vegetarian) – please select choice
Greek salad
Bread rolls and butter
Fruit salad

OPTION 3

Roast chicken
Roast potatoes
Stir-fried vegetables
Bread rolls and butter
Fruit salad

OPTION 4

Spinach and feta tortellini
French salad
Bread rolls and butter
Fruit salad

OPTION 5

Beef stroganoff
Pilaf rice
Bread rolls and butter
Fruit salad



BALLROOM – LIGHT MEAL/COCKTAIL MENUS

MENU ONE

R260.00 per person, Including VAT

Cold items

Vietnamese crystal vegetable and mint spring roll with kikkoman soya
Peppadew mousse on a smoked chicken salad topped with micro greens

Hot items

Mushroom, pea and parmesan risotto ball on a tomato and basil fondue
Grilled german bokwurst on saurkraut with a grain mustard dressing
Mini yorkshire pudding filled with roast beef, rocket and mustard
Crunchy macadamia crumbed chicken strips with an herb aioli

Dessert items

Baked custard and coconut flan with a cashew nut pastry
Layered chocolate mousse duo with a choc chip cookie

MENU TWO

R223.00 per person, Including VAT

Cold items

Roasted butter and feta salad, wild rocket and sunflower seeds dressed with a honey and sesame sauce
Dill crepe with peppered cream cheese and smoked salmon trout, served with grilled lime.

Hot items

Battered line fish goujon and french fries served in a bamboo cone
Chicken roll filled with a melanzane and wrapped in bacon, served with parmentier potato
Thai red beef curry on a fragrant jasmine rice topped with toasted shaved coconut
Indonesian nasi goreng with shrimp, beef and chicken, topped with omelette ribbon

Dessert items

Strawberry and vanilla layered cheesecake with a raspberry glaze
Decadent chocolate brownies coated with a glossy ganache



BALLROOM – LIGHT MEAL/COCKTAIL MENUS

MENU THREE

R240.00 per person, Including VAT

Cold items

Olive and rosemary crumpet with herbed goats cheese and tomato salsa
Sesame thai beef salad with angel hair pasta

Hot items

Chicken and leek mini pot pies baked with a golden dome of puff pastry
Pumpkin and thyme fritter on a mushroom ragout, with fried basil
Pork and veal rolls deep fried in crisp noodle crumbs served with a wasabi and pickled ginger mayo
Lamb tagine with a hint of cumin with steamed cous cous

Dessert items

Chilled lime and lychee mousse in a glass with tomato coconut and almond biscuit
Toffee and banana cigars baked in a flaky filo pastry with a caramel sauce topped with fresh mint

MENU FOUR

R257.00 per person, Including VAT

Cold items

Gazpacho shooter with a hint of tabasco with a prawn tail and cucumber stick
Classic caesar salad with cos lettuce, bacon, parmesan, anchovy and garlic croutons, with a creamy dressing

Hot items

Asian fishcakes flavoured with coriander and lemon grass served in a bamboo boat with a lime mayo
Peppered encrusted roast fillet of beef, served on a parsnip mash with porcini mushroom and red wine jus
Chinese chicken and noodle stir fry, served in a chinese box with chopstix
Mini slow braised oxtail pies with caramelized butternut

Dessert items

Sharp lemon tart with a vanilla mascarpone drizzled with honey
Vanilla pod infused mini brulee topped with a crunchy nut praline



BALLROOM – PLATED MENUS

PLATED MENU ONE

R334.00

“Roasted plum tomato consommé”
(Served cold)

Clear tomato essence complimented with a ricotta and philadelphia cheese croquette rolled in toasted flaked almonds

“Lemon and rosemary roasted chicken”

Golden roast supreme of chicken with rosemary butter, chicken ballontine, sautéed potato gnocchi and grilled seasonal vegetables, accompanied with a light grain mustard sauce

“Crème brûlée”

Traditional vanilla pod brûlée with an almond praline crust, fresh strawberries and italian biscotti

Selection of artisan rolls and butter

PLATED MENU TWO

R334.00

“Individual mediterranean anti pasta”

Pâté maison en croute, spanish salami, roasted plum tomato, duck liver pate, calamata olives, grilled marinated courgette and mozzarella crostinis

“Duo of beef”

Slow braised brisket and grilled fillet mignon, caramelized button onions, fondant potato and seasonal vegetables melody served with a merlot jus

“Tiramisu royal’

Classic italian dessert flavoured with espresso, served with chocolate dipped biscotti and mocha sauce

Selection of artisan rolls and butter

Friandise



BALLROOM – PLATED MENUS

PLATED MENU THREE

R360.00

“Smoked chicken tian”

Flavoured with celery and pimento, served with a feta, olive and pesto pophia, aragula and micro greens, thyme and basil oil and pepper confetti

“Roasted line fish fillet”

Wrapped in parma ham on a potato and garden pea mash with a hint of mint, roasted baby tomato and grilled zucchini, served with a chive butter sauce

“Chocolate fondant pot”

Served warm accompanied with a bourbon and vanilla pod ice cream and salted caramel shard

Selection of artisan rolls and butter

Friandise

PLATED MENU FOUR

R385.00

“Smoked salmon carpaccio”

Leaves of smoked salmon served with a mascarpone and fennel mousseline accompanied with a caper and tomato tapenade

“African spiced roast fillet”

Rolled in ground aromatic spices served with an oxtail panzotto, red onion marmalade, seasonal glazed pearl vegetables and chick peas accompanied with a pinotage jus

“Dessert”

Vanilla pod pannecotta, limoncello flan, peanut butter truffle, with poppyseed and rose syrup

Selection of artisan rolls and butter

Friandise



BALLROOM – PLATTER MENUS

Country Crudités Platter

R411.00

Seasonal selection of julienne cut garden fresh vegetables served with a creamy cheese and chive dip

Sandwich platter

R300.00

An assortment of brown and white bread sandwiches filled with cheese & tomato, chicken mayonnaise, country ham and pickled salami etc.

Savoury platter

R411.00

An enticing combination of samoosa's, meatballs, sausage rolls, mini pizzas and mini pies served with a tomato salsa and chilli dip

Cheese & biscuit platter

R505.00

A selection of the finest cape cheeses garnished with dried fruit, nuts, pickles and preserves served with an assortment of crackers

Cold meats & pate platter

R496.00

A selection of assorted pates, terrines and cold cuts served with pickles, cocktail tomatoes and olives accompanied by a mustard dip

Chicken platter

R496.00

Peri-peri chicken livers, barbeque chicken kebabs, roasted chicken wings, drumsticks and nuggets

Sushi platter

R770.00

A selection of sushi including nigiri, fashion sandwich, california rolls, maki rolls, rainbow maki accompanied by kikkoman soya, wasabi and pickled ginger (chop sticks supplied)

Patisserie platter

R411.00

A mouth watering combination of koeksisters, éclairs and assorted french pastries

Seasonal fresh fruit

R411.00

A combination of seasonal fresh fruit



BALLROOM - GALLERY

