



# WINTER STANDARD CONFERENCE PACKAGE

**R595 PER PERSON (FULL DAY) OR R550 PER PERSON (HALF DAY)  
INCLUDES THE FOLLOWING**

## **ARRIVAL REFRESHMENT BREAK**

Luxury TWG tea and Nespresso coffee  
served with a **choice snacks individually wrapped**  
(Select 1 item from the below)

**Mini muffins: Banana, carrot, bran, chocolate or blueberry**  
**Mini Danishes,**  
**Mini plain or Cheese and tomato croissants**  
**Seasonal fruit salad (Jars),**  
**Breakfast cups, yoghurt, muesli, berry compote**

## **MID-MORNING REFRESHMENT BREAK**

Luxury TWG tea and Nespresso coffee,  
served with a **choice snacks individually wrapped**  
(Select 1 item from the below)

**Mini muffins: Banana, carrot, bran, chocolate or blueberry**  
**Mini Danishes**  
**Mini plain or Cheese and tomato croissants**  
**Finger Chicken mayo sandwiches**

## **CONFERENCE PLATED LUNCH (Choose Starter Main or Main Dessert)**

### **Entree**

Selection of wood fire baked breads and rolls (individually wrapped), with humus, olive tapenade & biltong pate jars

### **PLATED STARTERS**

#### **Stuffed chicken breast salad**

Cos lettuce, sunburst tomato, with a tomato thyme dressing

#### **Grilled Plum tomato salad**

Buffalo mozzarella, balsamic reduction and basil pesto

#### **Truffled cauliflower soup**

Poached quail's egg

#### **Southern African mushroom soup**

Wild garlic cream cheese chantilly and crispy mushroom chips

### **PLATED MAINS**

#### **(Choose 1 from the below)**

#### **Karan beef fillet with blue cheese and parsley crust**

Wild mushroom risotto cake, onion puree, mustard leaves, and balsamic jus

#### **Pan fried white line fish,**

Curly kale, pomme neuf potato, sweet potato puree, crispy pancetta lardons & red wine jus

#### **Pan seared line fish, wild garlic, rocket and lemon risotto**

With green olive, plum tomato, fennel salsa, napped with tomato aioli

#### **Sous-vide chicken supreme**

Fricassee of wild mushrooms, spinach, potatoes, chicken & mushroom veloute

#### **Free range chicken**

Creamed pap, swiss chard, peri-peri piquillo salsa & smoked crispy onion rings jus



### VEGETABLE

#### Roasted butternut risotto

With sage beurre noisette, pumpkin seed crumble, and saladini herb crowned salad

#### Coriander gnocchi

With roasted pepper chakalaka, baby spinach, crispy onion rings

#### Vegetable korma

Jeera infused basmati rice, sambals & poppadum

### PLATED DESSERT

#### (Choose 1 from the below)

#### Citron tart slice

Toasted meringue shards, lime gel

#### Baked Cheesecake

Seasonal berries, coconut macaron

#### Chocolate mousse cake

Seasonal berries and compote

#### Tiramisu

Vanilla Bean Crème Pate, Coffee caramel ganache

#### Fresh fruit plate

Berry basil sorbet

### MID-AFTERNOON REFRESHMENT BREAK (FULL DAY ONLY)

Luxury TWG tea and Nespresso coffee

served with a **choice snacks individually wrapped**

(Select 1 item from the below)

Mini Buttermilk Scones with homemade jams and butter

Mini muffins: Banana, carrot, bran, chocolate or blueberry

Homemade luxury biscuits

### AVAILABLE THROUGHOUT THE DAY:

Luxury TWG tea and Nespresso coffee

Still and sparkling mineral water with homemade cordials

Fresh whole fruits

Refreshment mint

### INCLUDED IN CONFERENCE PACKAGE:

Venue hire of the venue, appropriate to the confirmed numbers attending

Still and sparkling mineral water on the conference table

Stationary on conference table

One flipchart and markers

Open boom parking

One screen - 8ft x 6ft

XGA Standard data projector (3000 lumen)

Registration table

Service fee included

WiFi

### CONDITIONS

Minimum numbers of 10 pax

Less than 10 pax will attract a surcharge of **R80 per person**

Applicable from Monday to Sunday

**08h00 – 17h00**

All additional beverages will be charged on consumption