



The Maslow

BANQUET AND EVENT INFORMATION

THE MASLOW SANDTON

Corner Grayston Drive and Rivonia Road, Sandton, 2146, Gauteng, South Africa
PO Box 781125, Sandton, 2146, Gauteng, South Africa
Central Reservations: +27 11 780 7770 Telephone: +27 10 226 4600 Facsimile: +27 10 226 4799
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maslow

Sun International



The Maslow

BANQUET AND EVENT INFORMATION

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Sun International have committed to ensuring that by 2018, all seafood served will be either:

- MSC certified, or
- ASC certified, or
- WWF-SASSI Green-listed, or
- In a formal improvement Project

Ask us about our Green-listed options
FishMS: 079 499 8795
wwf.org.za/sassi



CONFERENCE PACKAGES

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VENUE MATRIX

CONFERENCE CENTRE SPECIFICATIONS	LENGTH (M)	WIDTH (M)	SQM	HEIGHT (M)	MEETING	BANQUET	SCHOOL X2	SCHOOL X3	CABARET	U-SHAPE	COCKTAIL	DANCE FLOOR	CINEMA	TOTAL
Optima Ballroom (1)	18	8	144	3.62	-	80	60	84	48	33	100	50	120	-
Exemplar Ballroom (2)	18	8	144	3.62	-	80	60	84	48	33	100	50	120	-
Paragon Ballroom (3)	18	11	198	3.62	-	120	96	120	72	45	150	100	180	-
Full Ballroom (1+2+3)	18	27	486	3.62	-	300	216	288	168	111	350	200	420	-
Ballroom (1+2)	18	16	288	3.62	-	160	120	168	96	66	200	100	240	-
Ballroom (2+3)	18	19	342	3.62	-	200	156	204	120	78	250	150	300	-
Vertex Conference Room (1)	14	8	112	2.6	-	50	36	50	36	31	60	-	100	-
Zenith Conference Room (2)	14	8	112	2.6	-	50	36	50	36	31	60	-	100	-
Conference Room (1+2)	14	16	224	2.6	-	100	72	100	72	62	120	-	200	-
Auditorium	-	-	-	4.8	-	-	-	-	-	-	-	-	-	50
Restaurant (Bistro)	-	-	-	-	-	-	-	-	-	-	-	-	-	190
Terrace (Bistro)	-	-	-	-	-	-	-	-	-	-	-	-	-	60
Parking Bays	-	-	-	-	-	-	-	-	-	-	-	-	-	371





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BANQUET AND EVENT INFORMATION

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DCP BUFFET

Choose one of our 3 menu options

Mark with X

Option 1

STARTERS

Honey grilled chicken with citrus, purple radish and butter lettuce

Prawn nicoise, garlic buttered prawns, smoked olives, roasted baby potatoes, soft boiled eggs, green beans and rocket tossed in virgin olive oil

Panzanella, crusty ciabatta tossed sweet basil, flame grilled baby rainbow tomatoes and basil pesto

Cobb salad – Cos lettuce, boiled eggs, tomatoes, cucumber, red onion, avocado and blue cheese dressing

Baby spinach, citrus soy, parmesan, charred broccoli and white sesame cumin and nutmeg roasted butternut and blue cheese, pumpkin oil, toasted pumpkin seed and baby shoots

MAINS

Grilled linefish medallions and dill lemon crème

Coriander and lime chicken enchiladas with sriracha mayonnaise

Char sui short ribs, spring onions, sesame and palm sugar

Lamb potato curry saffron rice, poppadums and sambals

Baby vegetables with beurre noisette

Fingerling potatoes with fine herbs and caramelised pearl onions

SWEETS

Milk tartlets dusted with cinnamon

Koeksisters

Chocolate mousse cake, raspberries and mint

Malva pudding with crème anglaise

Fresh fruit

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow.

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



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DCP BUFFET

Choose one of our 3 menu options

Mark with X

Option 2

STARTERS

Crisp iceberg wedges, with blue cheese and bacon

Prawn and chorizo salad, penne, dill and lime mayonnaise

Rainbow potato, aioli, bacon bits, truffle oil and chives with whole grain mustard

Chopped Thai salad, beef strips, bake beans, green papaya, toasty peanuts, wok fried aubergines, coriander galangal dressing with sesame oil and lemongrass

Bulgur wheat salad, mint coriander, olive oil and roasted red peppers

MAINS

Paella with chorizo, chicken and shrimp

Sunday roast chicken with baby root vegetables

Slow roasted sirloin steaks with mustard-herb salsa

Tennessee pork ribs, crispy onion and parsley butter

Bombay potato curry, cumin and chilli

Penne arrabbiata, smoked paprika concasse and lashings of parmesan

SWEETS

Lemon meringue pie

Berry panna cotta, honeycomb and wild berries

Philadelphia cheesecake

Carrot cake cream cheese icing, caramelised pecan nuts

Fruit skewer

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DCP BUFFET

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Choose one of our 3 menu options

Mark with X

Option 3

STARTERS

- Steamed mussel salad with basil, green chilli nam jim with fennel
- Falafel salad, homemade falafels with garlic and parsley, baby leaf and tzatziki
- Honey roasted baby beetroot and caramelised grapefruit salad
- Roasted red onion, capsicum, baby marrow, cumin and coriander dressing, herb salad
- Garlic prawns, egg, chorizo, baby potatoes, green beans and feta with vanilla dill dressing

MAINS

- Thai coconut fish curry, rice noodles and stir fried vegetables
- Padang-style chicken curry, lemongrass and roasted spices
- Beef short rib bourguignon, red wine gravy, potatoes and pearl onions
- Crispy roast pork belly, garlic and parsley with caramelised apple gravy
- Baby potatoes, roasted garlic and her tossed crème cheese
- Steamed broccoli toasted almond butter

SWEETS

- Red velvet cake, cream cheese icing
- Salted caramel choux puff
- Butter pound cake, peppermint crème, dulce de leche
- Chocolate brownie cheesecake
- Chocolate and berry cremeux slices

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DCP FINGER FORK PACKAGES

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DCP FINGER FORK

DCP **FINGER FORK**

Choose one of our 5 menu options

Mark with X

Option 1

STARTERS

- Crispy kung pow chicken, sechaun lime chilli glaze and cracked rice
- Thai beef sirloin salad – Pickled cucumber, lime and basil dressing, mint and bean sprouts
- Popcorn chicken bao, pickled red cabbage and kewpie mayonnaise
- Tomato, bocconcini, basil tart with pesto crème
- Falafel, smoked olives, parsley and shaved beef with wild rocket

MAINS

- Snoek cakes, with aji amarillo mayonnaise and burnt lemons
- Buttermilk chicken medallions, blue cheese, chicken sausage gravy and smoked paprika
- Pepper steak pies with sauce poivre
- Camembert and fig spring rolls
- Vegetable samosas with curried ranch dressing

DESSERTS

- Chocolate mousse cake
- White chocolate torte, framboise mousse
- Decadent choux puffs
- Lemon meringue tart

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BANQUET AND EVENT INFORMATION

DCP FINGER FORK

DCP **FINGER FORK**

Choose one of our 5 menu options

Mark with X

Option 2

STARTERS

- Tandoori chicken sosaties – Chilli and minted yoghurt
- Homemade tortilla crisps – Shredded beef asado, guacamole and pico de gallo
- Prawn and emmenthal melt – Sauce marie rose, iceberg lettuce and red onion
- Barley tabbouleh – Mint, plum tomato and cucumber
- Paprika tartlet, roasted vegetable and parsley crème

MAINS

- Tempura hake – Chilli mayonnaise
- Chicken rissoles with cilantro dressing
- Moroccan lamb brochette, cumin and nutmeg crème fraîche
- Potato masala taquitos with garlic and lime raita
- Dukka spiced pumpkin, onion leaves marmalade on bouchée

DESSERTS

- Blue velvet squares, curacao crème and blueberries
- Strawberry frangipane
- Pecan tart, grilled apple, vanilla bean crème

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DCP **FINGER FORK**

Choose one of our 5 menu options

Mark with X

Option 3

STARTERS

Garlic miso chicken drummies

Spicy fried chicken Caesar salads with rustic croutons

Salt and pepper calamari baguette with gherkin aioli and plum tomato

Halloumi skewers with chilli mayonnaise, soy and jalapeño dressing

Homemade tortilla crisps with brinjal dip, hummus and tzatziki

MAINS

Hake tempura with Asian coleslaw and Thai vinaigrette

Saltimbocca, aged sirloin rolled with peppadews, sesame feta on sweet potato waffles

Crispy pork belly with honey ginger and plum sauce

Double cheese, bolognese pizza rolls

Aubergine rotolo, spinach and ricotta, parmesan and tomato concasse

DESSERTS

Raspberry floating island, vanilla crème anglasie

Berry tart

Double Oreo cupcakes, butter icing with Oreo crumble

Chocolate truffle

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DCP **FINGER FORK**

Choose one of our 5 menu options

Mark with X

Option 4

STARTERS

- Beef samosas with jeera chilli dipping sauce
- Pork kessler schnitzel salad, peppadew and mustard coleslaw
- Buttermilk chicken sliders, shredded iceberg lettuce and paprika mayonnaise
- Mozzarella, heirlooms, basil tartlet and pimento pesto
- Prawn bhajias, wild spinach and lemon chilli sauce

MAINS

- Steamed pork buns, spring onion and soy honey
- Moroccan lamb shish with coriander yoghurt
- Chicken rissoles with cilantro dressing
- Crispy spanakopita with sweet mint chilli jam
- Deep fried mushroom ravioli and Italian tomato concasse

DESSERTS

- Chocolate and coconut cheesecake
- Chocolate opera
- Pecan tart, baby apples and vanilla crème

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DCP FINGER FORK

DCP **FINGER FORK**

Choose one of our 5 menu options

Mark with X

Option 5

STARTERS

BBQ chicken sosaties with corn fritas

Shrimps on toast with sesame crust and sweet ginger dressing

Tex-mex beef steak sandwich – Spicy beef, BBQ mayonnaise, pickled onion, iceberg lettuce and plum tomato

Deep fried olives stuffed with anchovy crème

Vegetable spring rolls with spicy mayonnaise

MAINS

English fish and chips with salt and vinegar

Italian-styled meatballs with tomato, basil and mozzarella

Braised beef short rib, tossed in spring onion and chilli

Falafels, pita brushed with hummus and Arabic fatoush

Oven baked sweet potato wedges with spring onion, cumin and smoked paprika

DESSERTS

Chocolate parfait and Turkish delight

Doughnut centres with caramelised popcorn and dulce de leche

Red velvet opera

Green tea and lime tarts

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DCP BREAK MENU OPTIONS

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DCP BREAK MENU

DCP BREAK MENU STANDARD OPTIONS

ARRIVAL OFFERINGS

Choose one option
Mark with X

- | | | | | |
|---|--|---|--|---|
| <input type="checkbox"/> Option 1
Tea and coffee
Pain au chocolate | <input type="checkbox"/> Option 2
Tea and coffee
Pain au raisin
Vanilla crown Danish | <input type="checkbox"/> Option 3
Tea and coffee
Apple turnover
Apple pecan plait | <input type="checkbox"/> Option 4
Tea and coffee
Custard turnover
Raspberry Danish | <input type="checkbox"/> Option 5
Tea and coffee break
Cinnamon scroll |
|---|--|---|--|---|

MID-MORNING OFFERINGS

Choose one option
Mark with X

- | | | | | |
|--|---|---|--|---|
| <input type="checkbox"/> Option 1
Tea and coffee
Giant peanut butter biscuits, finger fork sandwiches | <input type="checkbox"/> Option 2
Tea and coffee
Lemon curd tarts, savoury filled croissants | <input type="checkbox"/> Option 3
Tea and coffee
Seasonal fruit platters, bacon-egg and HP sliders | <input type="checkbox"/> Option 4
Tea and coffee
Mixed berry muffins, potato and rosemary flatbreads
Salmon mousse tarlets, caper berries, dill tart | <input type="checkbox"/> Option 5
Tea and coffee
Cinnamon puffs, quiche lorraine
Butternut and blue cheese quiche |
|--|---|---|--|---|

AFTERNOON OFFERINGS

Choose one option
Mark with X

- | | | | | |
|--|--|---|--|--|
| <input type="checkbox"/> Option 1
Tea and coffee
Buttery shortbread, elegant afternoon tea sandwiches | <input type="checkbox"/> Option 2
Tea and coffee
Passion fruit tarts, spinach and feta quiche | <input type="checkbox"/> Option 3
Tea and coffee
Fruit skewers with mint syrup, country chicken pies | <input type="checkbox"/> Option 4
Tea and coffee
Mixed berry muffins, roasted lamb pies | <input type="checkbox"/> Option 5
Tea and coffee
Rocky Road bars, beef bao buns with pickled slaw |
|--|--|---|--|--|

Additional comments: _____

DATE

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BANQUET AND EVENT INFORMATION

ADDITIONAL - ARRIVAL

OPTIONAL EXTRA
TEA BREAK

Mark preferred option
Options chosen will be applicable to the whole group

R15 per person

Mark with X

R25 per person

Mark with X

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Spiced giant peanuts
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tomato and marinated mozzarella, basil tart
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plain yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cape fruit yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Strawberry yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Diabetic yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Bircher muesli
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Spanish potato frittata
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cape malay slangetjies
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pain au chocolat
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Vanilla crown
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cinnamon scroll
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Apple Danish
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Assorted muffins
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cereal bars
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Maple and pecan Danish
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chocolate twist

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Macadamia nuts
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cashew nuts
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Fruit salad – Individual
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Smoked olives
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Salted almonds
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Doughnut centres with cinnamon sugar
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Savoury quiche
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Seasonal fruit platter
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dried mango slices
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dried apple
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dried apricots
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Scones
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Croissant
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Homemade rusks
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Onion and poppy seed bialys
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lemon meringue
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hummus with vegetable crudité
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Peppermint crisp with butter pound cake
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Carrot cake with crème cheese icing

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Additional comments: _____

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BANQUET AND EVENT INFORMATION

ADDITIONAL - ARRIVAL

OPTIONAL EXTRA
TEA BREAK

Mark preferred option
Options chosen will be applicable to the whole group

R55 per person
Mark with X

- | | | | |
|--------------------------|--------------------------|--------------------------|---|
| <i>Arrival</i> | <i>Mid-morning</i> | <i>Afternoon</i> | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Shaved roast beef croissant, mustard and rocket |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Salmon and cream cheese bagels |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Mossbolletjie baguette with 3 cheese |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Health baguette filled with chicken Caesar |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Falafel bagels with hummus, crispy brinjals and baby leaf |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Chimichurri beef sliders |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Bacon and egg Turkish bread |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Truffled chicken and mushroom bouchées |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Strawberry compote and custard tart |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Onion, anchovy and emmenthal tart |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Homemade chicken and mushroom pies |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | French macaroons |

- | | | | |
|--------------------------|--------------------------|--------------------------|---|
| <i>Arrival</i> | <i>Mid-morning</i> | <i>Afternoon</i> | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Red velvet squares with wild berry mousse |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Crème brûlée tart |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | BBQ pork kebabs |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Alabama style chicken wings |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Buttermilk fried chicken buns |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | BLT croissants |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Local biltong |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Local droewors |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Local beef chilli bites |

R95 per person
Mark with X

- | | | | |
|--------------------------|--------------------------|--------------------------|--|
| <i>Arrival</i> | <i>Mid-morning</i> | <i>Afternoon</i> | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Oysters – Traditional condiments |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Oysters – Jalapeño, tomato and seaweed salsa |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Charcuterie board |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Cheese platter |

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The logo for Sun International, featuring the word "Sun" in a stylized, cursive script.

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ADDITIONAL OPTIONS

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ADDITIONAL - UMAI SUSHI

ADDITIONAL OPTIONS
UMAI SUSHI

72 hours notice

R75 per person

Mark with X

Arrival Mid-morning Afternoon

Spicy sashimi salad

Ceviche salad

Karashi su misu

20-piece platter - R310

(Serves 3-4 people)

Mark with X

Arrival Mid-morning Afternoon

Tuna sashimi 6 pieces

Salmon maki 4 pieces

Prawn nigiri 4 pieces

Salmon and avocado California rolls 6 pieces

30-piece platter - R410

(Serves 5-6 people)

Mark with X

Arrival Mid-morning Afternoon

Seared tuna and salmon sashimi 8 pieces

Prawn maki 8 pieces

Tuna nigiri 6 pieces

Prawn and avocado California rolls 8 pieces

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BREAKFAST BUFFET PACKAGES

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BANQUET AND EVENT INFORMATION

BREAKFAST BUFFET

Choose one of our 3 menu options

Mark with X

Option 1

Healthy Breakfast Buffet - R295

Cold Selection

Rice crackers – Guacamole, low fat tuna salad and cottage cheese

Danish feta cheese and apple bran muffins

Banana and date bran muffins

Seed loaf and rye bread basket with preserves

Seasonal fruit platters

Selection of local yoghurts

Tropical dried fruit compote

Smoked salmon platters with cream cheese and rye crisps

Chaucuterie platters – Smoked turkey, pastrami, gypsy ham with gherkins and cocktail tomato

Berry and honey granola smoothies

Banana and cocoa smoothies

Assorted juices

Tea and coffee

Hot Selection

Sweet potato waffles

Spinach and mushroom frittatas

Tomato, bacon and egg cups

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BREAKFAST BUFFET

DATE NAME AND SURNAME NUMBER OF GUESTS SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BREAKFAST BUFFET

Choose one of our 3 menu options

Mark with X

Option 2

European Breakfast Buffet - R330

Cold Selection

- Selection of Danishes and pastries
- Poppy seed bagels with cream cheese and chives
- Selection of local yoghurts
- Health bread selection
- Tropical dried fruit compote
- Smoked salmon trout platters with cream cheese and biscuits
- Selection of fruit smoothies
- Assorted juices
- Tea and coffee

Hot Selection

- Oak smoked streaky bacon
- Chilli and spring onion hash browns
- Beef sausages
- Pork bangers
- The Maslow baked beans
- Grilled beef tomatoes with herb crust
- Button mushrooms, garlic butter and thyme
- Scrambled eggs
- Toasts and preserves

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow.

BREAKFAST BUFFET

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

BREAKFAST BUFFET

BREAKFAST BUFFET

Choose one of our 3 menu options

Mark with X

Option 3

Gourmet Breakfast Buffet - R450

Cold Selection

- Selection of Danishes and pastries
- Selection of South African cheeses with preserves
- Poppy seed bagels with cream cheese and chives
- Local charcuterie selection with pickled cauliflower and melba toast
- Selection of local yoghurts
- Tropical dried fruit compote
- Health bread selection
- Smoked salmon with horseradish crème, capers and shaved parmesan
- Smoked chicken and leek quiche
- Banana and peanut butter smoothie
- Coconut and pineapple smoothie
- Assorted juices
- Tea and coffee

Hot Selection

- Oak smoked streaky bacon
- Crispy hash browns with rocket cream cheese
- Karoo lamb cutlets lightly spice tomato chutney
- Haddock gratinate with parmesan and white cheddar
- Beef sausages
- Pork bangers
- Corned beef hash
- The Maslow beans
- Parmesan crusted vine tomatoes
- Roasted mushrooms with garlic butter
- Truffled scrambled eggs
- Brioche French toast with maple syrup
- Toasts and preserves

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow.

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

PLATED BREAKFAST

PLATED **BREAKFAST**

Choose one of our 4 menu options

Mark with X

Option 1

HEALTHY - R195

Assorted fruit juices/tea and coffee

Baby spinach, prosciutto, parmesan with roasted vine tomatoes

Homemade honey infused yoghurt, coconut and nutmeg granola, flaked almonds and orange

Chicken feta omelette, roasted tomatoes, mosbolletjie toast and Cape fig preserve

Mark with X

Option 2

COMFORT - R195

Assorted fruit juices/tea and coffee

Cinnamon roll-ups with caramelised apples and vanilla whipped cream

Breakfast ramen broth, poached egg, sesame noodles, roasted prok belly, crispy bacon, mature cheddar and spring onion

Smoked chorizo and provolone waffle, soft poached egg, baby spinach dressed with olive oil

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow.

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

PLATED BREAKFAST

PLATED BREAKFAST

Choose one of our 4 menu options

Mark with X

Option 3

EUROPEAN - R260

Assorted fruit juices/tea and coffee

Danish pastry and bread roll selection with preserves charcuterie and South African cheese selection with watermelon preserve Spanish bersola, parma ham, beef pastrami, camembert, blue rock and boerenkaas platters on the table

Granola with fat free yoghurt

English breakfast – Streaky bacon, grilled tomato, field mushrooms, baked beans, hash brown, scrambled eggs on croute and beef sausages

Seasonal fruit skewers with rooibos syrup

Mark with X

Option 4

GOURMET - R360

Assorted fruit juices/tea and coffee

Danish pastry and bread roll selection with preserves charcuterie and South African cheese selection with watermelon preserve Spanish bersola, parma ham, beef pastrami, camembert, blue rock and boerenkaas platters on the table

Seasonal fruit skewers with minted granola and honey salsa

Smoked salmon, fennel tart, confit tomato, parmesan and dill crème fraîche

Hot breakfast – Chive and truffle scrambled eggs on spinach and dill waffle, oven roasted cherry tomatoes, balsamic and rosemary roasted button mushrooms, streaky bacon and grilled chalmar sirloin

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow.

Additional comments: _____

DATE NAME AND SURNAME NUMBER OF GUESTS SIGNATURE



The logo for Sun International, featuring the word "Sun" in a stylized, cursive script.

The Maslow

SELF-SELECTOR MENUS

THE MASLOW SANDTON

Corner Grayston Drive and Rivonia Road, Sandton, 2146, Gauteng, South Africa
PO Box 781125, Sandton, 2146, Gauteng, South Africa
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maslow@suninternational.com



maslow

Sun International



The Maslow

BANQUET AND EVENT INFORMATION

SELF-SELECTOR PLATED

SELF-SELECTOR SET MENU **PLATED**

Mark preferred options

1 Selection per course

Additional options may be selected

Maximum 3 per course

A surcharge is applicable, price advised according to selection

Bread baskets – Homemade bread rolls and lavash served per table with farm butter and selection of fine teas and coffee included in all menus

SOUP

- Butternut velouté with roasted butternut squares and baby shoots - **R65**
- Spicy chorizo, potato and kale soup – Picked parsley and olive oil - **R75**
- Rustic leek and potato vichyssoise – Crème fraîche - **R65**
- Mussel and clam chowder with dill salmon crème - **R60**
- Breakfast ramen broth, poached egg, sesame noodles, roasted prok belly, crispy bacon, mature cheddar and spring onion - **R75**
- Field mushroom velouté – Crème fraîche and truffled cauliflower panna cotta - **R70**
- Cauliflower velouté – Toasted hazelnut panna cotta and parmesan - **R70**
- Broccoli and roast chicken, parmesan and health bread croutons - **R70**

STARTERS

- Hierloom and goats cheese tart, wild mushrooms, basil crème, roasted peppers and baby shoots - **R80**
- Chicken and honey roasted butternut tian and rocket - **R85**
- Snoek remoulade, seed loaf, dill mayonnaise with mosconfiet made from fresh Cape grapes - **R85**
- Roasted buttenut squares, Danish blue cheese, cracked pumpkin seed, thyme pumpkin purée and roasted vine tomatoes - **R85**
- Smoked salmon and new potato terrine – Pickled pearl onion, masala mayonnaise - **R110**
- Pressed confit chicken and leek terrine – Curried parsnip cream and sourdough crouton - **R95**
- Prawn nicoise on dill shortbread, quail eggs, prawn and lemon mousse, smoked olives and pomme gaufrettes - **R95**
- Roasted camembert, figs and mosbolletjie toast - **R89**
- The Maslow chicken Caesar – Sourdough crouton, house Caesar dressing, parmesan and miso - **R105**

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

SELF-SELECTOR PLATED

SELF-SELECTOR SET MENU **PLATED**

Mark preferred options

1 Selection per course

Additional options may be selected

Maximum 3 per course

A surcharge is applicable, price advised according to selection

MAIN COURSE

- Pan fried west coast sole paupiette – Crushed garlic potatoes, capers and confit tomato parsley butter - **R165**
- Grilled escallop of Norwegian salmon – Fondant potato, asparagus and hollandaise - **R195**
- Pine nut and parsley crusted kingklip – Prawn burre blanc and crushed parmesan potatoes - **R175**
- Baked market fish, grilled lime, beurre noisette and deep fried plantains - **R160**
- Chicken supreme – Stuffed mushroom mousseline, baby corn and pomme croquette - **R155**
- Confit chicken supreme – Chilli and garlic pak choi, sweet corn royale, potato fondant with creamed shallot jus - **R150**
- Grilled beef fillet, baby hasselbacks, green bean bundles and sauce bordelaise - **R195**
- Pan seared beef fillet – Butter poached potato fondant, pot au feu vegetables, short rib jus and braised baby shallots - **R195**
- Beef shin crepinette, braised shin wrapped with spinach and layers of crispy pastry and parmesan mash - **R150**
- Karoo lamb rack – Garlic and thyme gratin, baby carrots, onion textures and lamb jus - **R220**
- Lamb shank, cooked in red wine, rosemary, buttery polenta, baby root vegetables and gremolata - **R230**
- BBQ pork belly – Pomme purée, roast baby apples, walnut cigar, wild mushrooms, baby corn and pomme croquette - **R175**

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Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

SELF-SELECTOR PLATED

SELF-SELECTOR SET MENU **PLATED**

Mark preferred options

1 Selection per course

Additional options may be selected

Maximum 3 per course

A surcharge is applicable, price advised according to selection

VEGETARIAN MAIN COURSE

- Aubergine rotolo, spinach and ricotta, tomato concasse, rocket and parmesan lashing - **R110**
- Gnocchi a la pesto and rocket - **R110**
- Open mushroom lasagna – Porcini cream, parmesan and sautéed mushroom with confit tomato - **R125**
- Spinach and feta stuffed potato waffles - **R110**
- Open tomato tart, roasted rainbow tomato, cumin fried halloumi, hummus, rocket and melitzanosalata - **R125**

DESSERT

- Crème brûlée fresh berries and raspberry crème cheese mousse - **R75**
- Chocolate and orange mousse - **R80**
- Chocolate tart, white chocolate mousse, honeycomb and raspberries - **R85**
- Salted caramel and dark chocolate tart, caramel pearls and dulce de leche squares - **R85**
- Coffee mousse with Turkish delight, Oreo mousse and cookie dough truffles - **R85**
- Lemon meringue pie - **R75**
- Baked cheesecake - **R75**
- South African cheeseboard with pickles and preserves - **R105**
- Fresh fruit plate with sorbet - **R70**
- Mignardises, Turkish delight, truffles, coffee crèmeux and handmade marshmallows - **R95**

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Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE

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The Maslow

CANAPÉS MENUS

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Sun International



The Maslow

BANQUET AND EVENT INFORMATION

CANAPÉS MENUS

Canapés are priced individually

Minimum of 5 canapés per person

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

CANAPÉS MENUS

Vegetarian Selection - R35 per selection, per person

Mark preferred options

Mark with X

- Truffled goats cheese spheres, Cape fig and cheese straws
- Pan con tomato – Tomato, bruschetta, basil and garlic
- Blue cheese and tomato vol au vent
- Smoked mozzarella and tomato, basil tart
- Spinach bhajias, masala dipping sauce
- 3 cheese rissoles, jalapeño shavings
- Falafels with hummus and olive oil
- Mushroom tart with parmesan mousse
- Vegetable spring rolls with Thai chilli lime
- Cheddar and cumin straws with tomato jam
- Basil pesto pin wheels
- Sundried tomato pin wheels
- Brie spring rolls with apple jam
- Warm mushroom bruschetta with Italian parsley and melitzanosalata

Meat Selection - R45 per selection, per person

Mark preferred options

Mark with X

- Grilled lamb cutlets, garlic cumin yoghurt and cous cous
- Lamb loin rolled in parsley and butternut purée
- Beef shin pithivier
- Saltimbocca, potato fondant and sauce poivre
- Crispy pork belly with sticky BBQ sauce
- Thai beef skewers with garlic, chilli and soy vinaigrette
- Roast sirloin, brioche bun and crispy onions
- Lamb kofta, thyme and coriander
- Pulled pork, apple and sage sauce, potato pancakes and mustard slaw

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

CANAPÉS MENUS

Canapés are priced individually
Minimum of 5 canapés per person

CANAPÉS MENUS

Fish Selection - R45 per selection, per person

Mark preferred options

Mark with X

- Crispy chips with confit salmon mayonnaise and spicy miso
- Rock shrimp tempura with wasabi mayonnaise and soy
- English fish and chips with salt and vinegar dust
- Oysters au natural or rockefeller
- Tempura fish po'boy, tomato and butter lettuce
- Panko prawns – Jalapeño mayonnaise
- Haddock gratinate and matured cheddar
- Crispy fried rice – Spicy tuna mayonnaise and spring onion

Poultry and Game Selection - R45 per selection, per person

Mark preferred options

Mark with X

- Chicken liver parfait – With port chutney on toasted baguette
- Alabama chicken wing lollipop – Blue cheese and yoghurt dip
- Crispy duck breast – Truffle mayonnaise and spring onion
- Tandoori chicken shish and masala yoghurt
- Buttermilk fried chicken sliders
- Chicken ballontine – Mushroom duxelle and chicken skin

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow.

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

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CANAPÉS MENUS

Canapés are priced individually
Minimum of 5 canapés per person

CANAPÉS MENUS

Premium Selection - R70 per selection, per person

Mark preferred options

Mark with X

- Steak tartare, caper berries, olive oil rocks and red onion
- Seared Canadian scallops lime pea purée
- Alaskan crab with sumac mayonnaise and truffle
- Crayfish roulade with oscietra caviar
- Wagyu sirloin lollipop, anticucho sauce and lime and rice wine vinegar
- Oyster tempura – Compressed cucumber and chilli nam jim

Sweet Selection - R35 per selection, per person

Mark preferred options

Mark with X

- Chocolate truffle
- Macaroon
- Wild berry tarts
- Decadent choux puffs
- Strawberry frangipane
- Key lime pie
- Chocolate cheesecake
- Carrot cake, caramelised peanuts
- Pear tart with vanilla bean chantilly crème
- Cocktail pear tart
- Chocolate and orange crèmeux
- Milk tart doughnut, cinnamon sugar

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DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

THEMED BUFFETS

THE MASLOW SANDTON

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The Maslow

BANQUET AND EVENT INFORMATION

THEMED BUFFETS

INDIAN BUFFET

Choose one of our 5 themed buffets

Option 1

Mark with X

R395 per person

STARTERS

- Paratha and naan basket
- Kachumber salad, tomato and onion
- Potato samoosa, mint peanut pesto
- Durban-style carrot, vinegar and chilli salad
- Crispy fried aubergine, flaked feta, coriander and cumin vinaigrette
- Tandoori chicken salad, crispy fried basmati balls and yoghurt dressing
- Baby spinach, deep fried paneer, olive oil and roasted garlic

MAINS

- Lamb rogan josh
- Grilled linefish with coconut gravy
- Butter chicken
- Palak paneer
- Bombay aloo
- Dhal makhani
- Deep fried vada
- Vegetable biryani
- Rotis/sambals/atchars

DESSERTS

- Gulab jamun
- Sliced fruit platters, cardamom syrup
- Sojee, toasty almonds
- Vermicelli pudding

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Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

THEMED BUFFETS

CARVERY BUFFET

Choose one of our 5 themed buffets

Option 2

Mark with X

R395 per person

STARTERS

- Baker's basket of homemade bread
- Thai beef salad, wok fried peppers, green papaya, sesame seeds and soba noodles
- Danish blue, butternut and cracked pumpkin
- Waldorf with pink ladies, pecan nuts and shaved celery
- Caesar salad
- Potato and spring onion mayonnaise
- Prawn nicoise, smoked olives, potatoes, cherry tomatoes, baby green beans and dill vinaigrette
- Local picked salad leaves with traditional condiments and homemade dressings

MAINS

- Roast shoulder of lamb with rosemary gravy
- Slow roast beef prime rib with onion gravy
- Harissa chicken brochette
- Grilled linefish with confit shallot, lemon segments and parsley
- Creamed spinach
- Buttered seasonal vegetables
- Roasted pumpkin with cinnamon toasted pumpkin seeds
- Baby potato hasselbacks, butter and thyme
- Rice pilaf with fresh herbs

DESSERTS

- Apple and pear crumble with vanilla sauce
- White chocolate torte with orange macaroons
- Sherry trifle
- Chiffon sponge with strawberries and crème chantilly
- Wild berry tarts
- Local cheese board with homemade preserves and biscuits
- Vermicelli pudding

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

THEMED BUFFETS

MEDITERRANEAN BUFFET

Choose one of our 5 themed buffets

Option 3

Mark with X

R395 per person

STARTERS

- Assorted artisanal breads and rolls
- Grilled pita with hummus, tzatziki, tiramosalata, sundried tomato tapenade and olive tapenade
- Mezze – Mixed olives, grilled eggplant with rosemary, mint and garlic
- Roasted sweet peppers in garlic with basil, anchovies and thyme bruschetta
- Falafels, hummus and parsley oil
- Lamb shish, harissa yoghurt
- Tomato and mozzarella salad with basil and pine nut tartlets, pesto crème

MAINS

- Whole roast beef sirloin with rocket pesto and sun-kissed plum tomatoes
- Grilled chicken supremes with peperonata
- Roast lamb shoulder asada
- Market fish medallions baked with mussel sauce
- Melanzane, deep fried aubergines, crumbed in parmesan, layers of tomato and white sauce
- Rosemary and garlic baby potatoes
- Butternut ravioli, blue cheese and sage crème

DESSERTS

- Hot coconut pudding
- Mini tiramisu
- Pecan orange baklava pie, pistachio cardamom syrup
- Turkish delight, rosewater and lime
- Baked Greek custard, crispy pastry

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Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

THEMED BUFFETS

BRAAI BUFFET 1

Choose one of our 5 themed buffets

Option 4

Mark with X

R395 per person

STARTERS

- Baker's basket of homemade bread
- Salmon, mango and arugula, dill honey and lime dressing
- Roquefort and butternut, salad with caramelised walnuts and garden greens
- Pickled fish with celery shavings
- Caesar salad
- Potato and spring onion mayonnaise and bacon crisps
- Pasta a la pesto, garlic bread spinach and strawberry with poppy seed dressing

MAINS

- Off the coals
- Masala yoghurt marinated lamb shish
- Grilled chalmar sirloin with café de paris butter
- Peri-peri baby chicken
- Market fish medallions, banana leaf, lemongrass and olive oil
- Corn on the cob, buttery thyme
- Creamed spinach
- Buttered seasonal vegetables
- Honey glazed sweet potatoes
- Garlic and parsley potato gratin
- Rice pilaf with fresh herbs

DESSERTS

- Apple and pear crumble with vanilla sauce
- Salted caramel and chocolate tart, caramel pearls
- Sherry trifle
- Chocolate brownie cheesecake
- Fresh fruit tarts

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

THEMED BUFFETS

BRAAI BUFFET 2

Choose one of our 5 themed buffets

Option 5

Mark with X

R395 per person

STARTERS

- Grilled pita with hummus, tzatziki, tiramosalata, sundried tomato tapenade and olive tapenade
- Mezze – Mixed olives, grilled eggplant with rosemary, mint and garlic
- Watermelon, feta with mint
- Deep fried feta, baby spinach, parma ham and shavings of parmesan
- Sundried tomato and marinated cherry mozzarella
- Potato and spring onion mayonnaise

MAINS

- Off the coals
- Char grilled fillet steaks
- Cumin, garlic and lime chicken drummies
- Beef boerewors
- Char grilled corn on the cob with smoked paprika butter and chives
- Cajun blackened linefish with pineapple salsa
- Crispy brussel sprouts
- Mash potatoes with parsley butter
- Deep fried halloumi ravioli, tomato concasse
- Roast vegetables with confit garlic
- Jambalaya rice, red kidney beans and spring onion

DESSERTS

- Caramel pound cake, peppermint crips
- Mini tiramisu
- Moroccan spiced rice pudding with crème fraîche
- Double milk panna cotta with espresso jelly

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

TERMS AND CONDITIONS - CONFERENCE PACKAGES

Minimum 20 delegates

Applicable all year

Seasonal rates are applicable for stipulated months only

Any menu changes or dietary requests need to be specified and approved in advance

Kosher and Halaal meals are available on request at an additional cost. 72 hours' notice is required. Surcharges applicable for items not supplied by The Maslow

All beverages will be charged on consumption

Price includes 15% VAT

10% service charge applicables

TERMS AND CONDITIONS

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

MEETING ROOM PACKAGES

THE MASLOW SANDTON

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Sun International



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BANQUET AND EVENT INFORMATION

VENUE MATRIX

MEETING ROOMS SPECIFICATIONS	LENGTH (M)	WIDTH (M)	SQM	HEIGHT (M)	MEETING	BANQUET	SCHOOL X2	SCHOOL X3	CABARET	U-SHAPE	COCKTAIL	DANCE FLOOR	CINEMA	TOTAL
Business Centre 1	5	4	20	2.41	8	-	-	-	-	-	-	-	-	-
Business Centre 2	5	4	20	2.41	8	-	-	-	-	-	-	-	-	-
Edison	6	4	24	2.41	12	-	-	-	-	-	-	-	-	-
Tata	7	5	35	2.41	8	-	-	-	-	-	-	-	-	-
Carnegie	8	5	40	2.41	8	-	-	-	-	-	-	-	-	-
Hinde	8	7	56	2.41	8	-	-	-	-	-	-	-	-	-
Vanderbilt	8	7	56	2.41	12	-	-	-	-	-	-	-	-	-
Duke	8	7	56	2.41	-	-	-	-	-	20	-	-	-	-
Seligman	8	4	32	2.8	12	-	-	-	-	-	-	-	-	-
Morgan	8	4	32	2.8	-	-	-	-	-	20	-	-	-	-
Walton	8	4	32	2.8	12	-	-	-	-	-	-	-	-	-
Stanford	8	5	40	2.41	-	-	-	-	-	20	-	-	-	-





The Maslow

BANQUET AND EVENT INFORMATION

TERMS AND CONDITIONS - MEETING ROOM PACKAGE

Terms and Conditions apply.
For full Terms and Conditions,
see end of this section.

Minimum 5-20 delegates

Applicable all year

Price includes 15% VAT

All additional beverages that are not stipulated in package will be charged on consumption

10% Service charge applicable

TERMS AND CONDITIONS

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BEVERAGE MENU

THE MASLOW SANDTON

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The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

Mark preferred quantity (Bottle)

MÉTHODE CAP CLASSIQUE

- Graham Beck Brut NV - R450**
Fresh green fruit with hints of citrus, supported by nuances of almond biscotti found in classic sparkling wines.
- Colmant Brut Reserve NV - R495**
Plenty of freshness on the palate, with a good acidity which perfectly balances the yeasty depth, bready flavours and ample structure. Long smooth finish.
- Villiera Monro 2007 - R495**
Rich, creamy, yeast nose with a full ripe toasty flavour on the middle palate developing finesse and complexity.
- Simonsig Cuvée Royal 2007 - R700**
The wine has an intriguing golden straw colour with a delicate mousse, aromas of Granny Smith apples and notes of freshly baked bread.

ROSÉ

- Graham Beck Brut Rosé NV - R450**
A classy Rosé from this acclaimed sparkling wine producer. Ripe fruit galore from the Breede River Valley.
- Krone Cuvée Brut Rosé 2008 - R425**
Bottle matured on the lees and handcrafted, with Pinot Noir adding the subtle freshness on the palate.

CHAMPAGNE

- Taittinger, Brut Reserve Reims - R1850**
Very expressive nose with fruit notes and bready, extending peach, white flowers and vanilla pod. Palate delivers fruitiness and honeysuckle.
- Moët & Chandon Brut Rosé - R1850**
Assertive, complex and mature Champagne, dirty pink in colour and dazzling with presence and vitality.
- Dom Pérignon Cuvée Brut 2002 Epernay - R5000**
Angelica, coconut, cinnamon, cocoa and tobacco. Earthy, smokey and pearly.
- Vergelegen Blend 2011 - R350**
Excellent wood integration with prominent dark berry aromas on the nose, soft tannins long finish.

BEVERAGE MENU

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BANQUET AND EVENT INFORMATION

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Mark preferred quantity (Bottle)

WHITE WINE

- Lacuna White 2016 - R180**
Intruding floral nose with strong tropical fruit flavours, the smooth balanced palate with hints of lemon and orange peel.
- Neil Ellis Groenekloof Sauvignon Blanc 2015 - R280**
Darling fruit lends this wine fresh cut grass and nettle flavours with a long lasting refreshing finish.
- Waterford Pecan Stream Chenin 2015 - R230**
A wine style driven by light elegant fruit, freshness and balance. Aromatics of white pear, tropical melon, fresh peach and apricots, with soft notes of delicate floral and lemon zest in the background.
- Warwick First Lady Chardonnay 2014 - R275**
Intense of canned pineapple, pear and orange blossom notes and balanced acidity.

ROSÉ WINE

- Kanonkop Kadette Pinotage Rosé 2016 - R225**
Floral aromas with prominent red fruit flavours full-bodied with an onion skin colour.

RED WINE

- Lacuna Red 2016 - R190**
Ripe berry and plum with hints of fynbos and cloves spice, full and rich with a complex mixture of berry notes, gentle tannins and integrated wood flavours.
- Guardian Peak Merlot 2014 - R325**
A clean fresh aroma of red fruit with hints of chocolate, plum and red berries flavours with an elegant finish.
- Tokara Cabernet Sauvignon Blanc 2013 - R350**
The nose shows intense note of cassis, cherries and cedar with underlying hints of dark chocolate and spice.
- Hidden Valley Pinotage 2011 - R350**
Dark red, fruity nose, with aromas of strawberry, plum and cherries with a gentle presence of oak.

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COCKTAILS

- Classic Gin or Vodka Martini - R65**
Gin or vodka, stirred with dry Vermouth and finished off with an olive or lemon twist. This drink can be served dirty, using olive brine as an additional option.
- Caipirinha - R70**
Fresh limes muddled with sugar syrup and cachaça.
- Mojito - R75**
Known all over the world, a combination of white rum, mint, lime, sugar syrup and a touch of soda.
- Margarita - R90**
Olmecca Silver, Cointreau and lime juice shaken together to make a classic Margarita. (Served straight up or frozen)

SPARKLING CREATIONS

- Mimosa - R70**
A classic blend of orange juice and chilled Graham Beck Brut.
- Rossini - R80**
A classic blend of strawberries purée and chilled Graham Beck Brut.
- French 75 - R105**
The Tanqueray Ten gin, fresh lemon juice topped with MCC.

INNOCENT COCKTAILS

- Mock-hito - R65**
Fresh lime wedges, fresh mint and sugar muddled, shaken and served tall over crushed ice, topped with lemonade and finished with a cola tonic float.
- The Maslow Ice Tea - R65**
Homemade infused Rooibos ice tea with our own secret ingredient
- Rock Shandy - R60**
Lemonade and soda water with top-up bitters.

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APÉRITIFS

- Aperol - R28
- Campari - R35
- Martini Dry, Rosso - R20
- Pernod - R30
- Ricard - R30
- Pimms No 1 - R25
- Sherry - Pale dry, medium cream, full cream - R25

VODKA

- Absolut - R35
- Belvedere - R55
- Belvedere Intense - R60
- Ciroc - R60
- Grey Goose - R55
- Pravda - R40
- Primitiv (Produced in South Africa) - R40
- Skyy 90 - R60
- Wyborowa - R30
- Ketel One - R40

GIN

- Beefeater 24 - R35
- Bombay Sapphire - R35
- Gordon's - R25
- Hendrick's Scottish - R60
- Inverroche Amber (Produced in South Africa) - R45
- Jorgensen's (Produced in South Africa) - R45
- Tanqueray - R30
- Tanqueray Ten - R60
- Cruxland - R40

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RUM

- Bacardi Blanco - R30
- Bacardi Gold - R35
- Captain Morgan Spice Gold - R35
- Captain Morgan Dark - R35
- Havana Club Anejo Blanco - R30
- Havana Club Anejo Reserva - R35
- Malibu - R25
- Pyrat - R70
- Red Heart Dark - R30

CANE

- Mainstay - R35

TEQUILA

- Don Julio - R100
- Jose Cuervo Silver - R35
- Jose Cuervo Gold - R35
- La Muerte (Produced in South Africa) - R25
- Olmeca Black - R30
- Olmeca Blanco - R30
- Patrón Anejo - R100
- Patrón Reposado - R95
- Patrón XO - R60

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BRANDY

- Kaapzicht Potstill - R55
- Klipdrift - R30
- Klipdrift Gold - R40
- Klipdrift Premium - R35
- Laborie Alambic 5 year - R45
- Ladismith Klein Karoo 8 year - R35
- Savingnac 1997 Potstill - R55

IRISH WHISKY

- Bushmills 10 year - R45
- John Jameson - R45

SCOTCH WHISKEY
BLENDED

- Bain's (Produced in South Africa) - R35
- Ballantine's - R40
- Bell's - R30
- Chivas Regal 12 year - R50
- Chivas Regal 18 year - R120
- Chivas Regal 25 year - R500
- Dimple Haig 15 year - R65
- Famous Grouse - R35
- J&B Rare - R30
- Johnnie Walker Red - R30
- Johnnie Walker Black 12 year - R55
- Johnnie Walker Blue - R285

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SINGLE MALTS

- Aberlour 10 year (Speyside) - R75
- Arran 10 year - R70
- Balvenie single wood - R100
- Bowmore 12 year - R95
- Bunnahabhain 12 year (Islay) - R85
- Bunnahabhain 18 year (Islay) - R150
- Caol Ila 12 year - R85
- Dalwhinnie 15 year (Speyside) - R135
- Glenfiddich 12 year (Speyside) - R65
- Glenfiddich 15 year (Speyside) - R105
- Glenfiddich 18 year (Speyside) - R155
- Glenkinchie 10 year (Lowland) - R95
- Glenlivet 12 year (Speyside) - R70
- Glenmorangie 10 year (Highland) - R70
- Highland Park 12 year - R70
- Laphroaig 10 year (Islay) - R200
- Lagavulin 16 year (Islay) - R140
- Macallan Amber - R75
- Macallan Sienna - R125
- Oban 14 year (Highland) - R130
- Singleton 10 year (Highland) - R70
- Springbank 10 year (Lowland) - R100
- Strathisla 12 year - R125
- Talisker 10 year (Island) - R85



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BOURBON WHISKY

- Bulliet Bourbon - R56
- Buffalo Trace Kentucky Straight - R75
- Jack Daniel's Tennessee - R45
- Jack Daniel's Single Barrel - R65
- Jack Daniel's Gentlemen Jack - R45
- Jim Beam White Label - R40
- Jim Beam Black Label - R35
- Woodford Reserve - R60

DIGESTIFS

- Absinthe - R55
- Fernet Branca - R45
- Jägermeister - R35
- Underberg - R50

GRAPPA & EAU DE VIE

- Dalla Cia Cabernet Merlot - R55
- Dalla Cia Pinot Noir Chardonnay - R85



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LIQUEURS

- Amarula (50ml) - R35
- Amaretto - R30
- Baileys Irish Cream (50ml) - R45
- Chambord - R45
- Cointreau - R45
- Drambuie - R45
- Frangelico - R30
- Grand Marnier - R55
- Kahlua - R30
- Limoncello - R65
- Mandarine Napoleon - R50
- Nachtmusik - R25
- Sambuca Black/White - R25
- Southern Comfort - R30
- Tia Maria - R35
- Van der Hum - R25

COGNAC

- Bisquit VS - R60
- Bisquit VSOP - R90
- Courvoisier VS - R90
- Hennessy VSOP - R90
- Hennessy XO - R265
- Rémy Martin VSOP - R80

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PORT

- Allesverloren (50ml) - R30
- De Krans Tawney (50ml) - R40

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NON-ALCOHOLIC BEVERAGES

- Appletiser - R40
- BOS Ice Tea Lemon - R40
- BOS Ice Tea Peach - R40
- Coke - R27
- Coke Light - R25
- Coke Zero - R32
- Creme Soda - R32
- Dry Lemon - R25
- Fanta Orange - R28/Grape - R32
- Ginger Ale - R25
- Grapetiser (Red or white) - R38
- Infused Water - R50 per jug
- Juice Jugs - R110 per jug
- Lemonade - R25
- Red Bull - R55
- Red Bull Sugar Free - R55
- Sparkling Water (500ml) - R35
- Sprite/Zero - R32
- Still Water (500ml) - R35
- Stoney - R32
- Tab - R32
- Tomato Cocktail - R40
- Tonic Water - R25

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BEERS AND CIDERS

- Amstel - R38
- Beck's Non-alcoholic - R45
- Black Label - R38
- Castle/Lite - R36
- Corona - R60
- Hansa Pilsner - R38
- Heineken - R42
- Hunter's Dry - R42
- Hunter's Gold - R42
- Jack Black - R55
- Miller - R45
- Peroni - R42
- Savanna Light - R42
- Savanna Dry - R42
- Windhoek Lager - R42
- Windhoek Light - R42

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TERMS AND CONDITIONS - BEVERAGE MENU

Applicable all year

All beverages are charged on consumption

Day Conference Packages excludes energy drinks and tisers

Corkage fee applicable

All prices are subject to change without notice

Price includes 15% VAT

Gratuity not included in prices

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