



The Table Bay

**Good food is an
occasion within itself**



THE TABLE BAY HOTEL

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All menus include 14% VAT and are subject to change without prior notification, depending on availability and prices of product. Prices are only confirmed upon signature of contract.

10% Service charge applicable.

Functions ending later than 23h00 will incur an additional charge of R1750.00

Staffing transport fee per hour or part thereof.

All additional beverages will be charged on consumption, excluding 10% service fee.



The Table Bay

Valid for confirmed contracted functions between 1 December 2014 to 30 November 2015.

Menus are subject to change depending on availability of products. Prices subject to change without notice.

All menus include 14% VAT and are subject to change depending on availability and/or seasonality.

DEVIL'S PEAK 1 - DCP1
FULL DAY CONFERENCE PACKAGE 1
(Including sandwich menu and three tea breaks)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID-MORNING BREAK

Lemon madeleines

Handmade biscuits

Chicken mayonnaise baguette

Freshly brewed coffee, or your choice of quality infused teas

SALADS

A selection of fresh salad leaves

Fresh tomato, sliced cucumber, red onion rings, sliced green onion, julienne carrots, tricolour peppers, marinated olives, grated Healey's cheddar, diced feta cheese, homemade croutons, boiled eggs and toasted pumpkin seeds

Caesar dressing, balsamic dressing, honey and wholegrain mustard dressing

MAINS

Breads - mini ciabattas, french baguette, cocktail rolls, focaccia and rye bread

Spreads - mayonnaise, chive cream cheese, wholegrain mustard, pumpkin seed and basil pesto, sun blushed tomato and thyme pesto and wholegrain mustard

Toppings - grilled mediterranean vegetables, rare roast sirloin, lemon and thyme roast chicken, smoked Franschoek trout and glazed sliced gammon

DESSERTS

Fresh fruit tartlets

Mini New York baked cheesecake

Chocolate orange and almond swiss roll

AFTERNOON BREAK

Freshly brewed coffee, or your choice of quality infused teas

Buttermilk scones with homemade jam and cream

Assortment of macaroons

Teacake - banana bread

FULL DAY CONFERENCE PACKAGE: R395 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE
Replenishment of water and table sweets at lunchtime (excl. Half day package)
Venue hire, appropriate to the confirmed numbers attending
Still and sparkling mineral water on the conference table
Telephone extension x 1 (exclusive of all calls)
Stationery on conference table
1 Flip chart and 3 markers
Open boom parking
10% Service charge applicable

1 Screen - 8ft x 6ft
XGA standard data projector (3000 lumen)
Registration table
Set-up cost
Service fee included

CONDITIONS
Minimum numbers are 20 pax
< 20 Pax will attract a surcharge of R60.00 per person
Applicable from Monday to Sunday
08h00 - 17h00

All additional beverages will be charged on consumption, excluding 10% service fee.



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DEVIL'S PEAK 2 - DCP2
FULL DAY CONFERENCE PACKAGE 2
(Including buffet lunch and three tea breaks)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID MORNING BREAK

Lemon madeleines

Handmade biscuits

Chicken mayonnaise baguette

Freshly brewed coffee, or your choice of quality infused teas

BUFFET LUNCH

STARTERS (CHOOSE 3)

Local picked salad leaves with traditional condiments and homemade dressings

Cape Malay pickled fish with sweet and sour grapes

Garden tomato, fresh basil and red onion with Fynbos vinegar reduction

Red cabbage salad with grilled apple and pear and toasted macadamia nuts

Shaved red onion, carrot, cucumber and fennel,

Healey's cheddar and Fynbos vinaigrette

Oven roasted beetroot with celery, baby greens, toasted sunflower seeds, local goats' cheese and hibiscus vinaigrette

Smoked snoek, fennel, garden pea and potato salad

Herb roasted chicken caesar salad

MAINS (CHOOSE 3)

Roast free range chicken with lemon and thyme

Honey and mustard free range chicken thighs

Lemon and herb roasted chicken drumsticks

Karan Beef sirloin with roasted button mushrooms and lemon-parsley pesto

Braised Karan Beef short rib and tomato briedie

Homemade beef stroganoff with garlic and herb button mushrooms

Vetkoek and curried mince with tomato relish

West Coast mussel and fresh fish potjie with lemon relish

Fresh line fish with lemon leaf and roasted celery salsa

Karoo lamb shoulder and sugar bean stew with mint and lime

Cape Malay vegetarian curry

Roasted brinjal (eggplant) and sugar bean moussaka

Baby marrow, tomato and swiss chard quinoa risotto

Above served with pilaf rice

STARCH (CHOOSE 1)

Herb roasted baby potatoes

Roasted leek mashed potato

Rosemary potato dauphinoise

Lemon and herb linguine

VEGETABLES (CHOOSE 1)

Seasonal steamed vegetables with fresh herbs and lemon

Green beans with red onion and fennel

Roasted cinnamon butternut and toasted pumpkin seeds

Carrot roundels with maple syrup and parsley

DESSERTS (CHOOSE 3)

Fresh fruit tartlets

Mini New York baked cheesecakes

Traditional milk tart

Chocolate mousse and hazelnut cups

Red velvet cake slice

Berry panacotta

Seasonal fresh fruit platter

Pecan tartlets

Mini koeksisters

Lemon meringue tartlets

Granadilla crème brûlée

Cape malva pudding with custard

Chocolate, orange and almond swiss roll

AFTERNOON BREAK

Freshly brewed coffee, or your choice of quality infused teas

Buttermilk scones with homemade jam and cream

Assortments of macaroons

Teacake - banana bread

FULL DAY CONFERENCE PACKAGE: R455 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE

Replenishment of water and table sweets at lunchtime (excl. Half day package)

Venue hire, appropriate to the confirmed numbers attending

Still and sparkling mineral water on the conference table

Telephone extension x 1 (exclusive of all calls)

Stationery on conference table

1 Flip chart and 3 markers

Open boom parking

10% Service charge applicable

1 Screen - 8ft x 6ft

XGA standard data projector (3000 lumen)

Registration table

Set-up cost

Service fee included

CONDITIONS

Minimum numbers are 20 pax

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Applicable from Monday to Sunday

08h00 - 17h00

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DEVIL'S PEAK 3 - DCP3
FULL DAY CONFERENCE PACKAGE 3
(Including finger fork lunch and three tea breaks)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID-MORNING BREAK

Lemon madeleines
Handmade biscuits
Chicken mayonnaise baguette
Freshly brewed coffee, or your choice of quality infused teas

FINGER FORK MENU

STARTERS (CHOOSE 4)

Sugar bean hummus dip with toasted pita sticks
Skewered Greek salad
Basil pancake with fior de latte, sunkissed tomato and toasted seeds
Guacamole with homemade nachos
Rye crouton with caesar salad
Cos leaves with apple, walnut and Healey's cheddar
Cucumber cups with wild garlic cream cheese and watercress
Crudités with peppadew cream cheese dip
Julienne vegetable rice paper wraps

MAINS (CHOOSE 4)

Barbeque chicken wraps with rocket and romesco sauce
Tomato, watercress, buffalo mozzarella and basil pesto wraps
Smoked trout and avocado wrap
Rare roast sirloin with red onion, rocket and dijonaise on baguette
Gorgonzola and onion marmalade tart
Crispy chicken and Asian vegetables noodle box

Mini chicken burger with lemon peri-peri mayonnaise
Mini fish and chip burgers with crisp cos and tartar sauce
Mini beef burger with Healey's cheddar, gherkin and tomato relish
Classic meatballs in mushroom sauce
Bobotie samosas with fruit chutney
Smoked snoek croquets with lemon aioli
Individual lamb shank pies
Seafood risotto balls
Leek, mustard and Healey's cheddar quiche
Leek and pea stuffed mushrooms

DESSERTS (CHOOSE 4)

White chocolate and cranberry blondies
Milk chocolate brownies
Strawberry shortcake
Traditional milk tart
Fresh fruit skewers with pelargonium syrup
Peppermint crisp tart
New York baked cheesecake
Berry panna cotta
Summer fruit tartlets
Chocolate profiteroles with cream patisserie

AFTERNOON BREAK

Freshly brewed coffee, or your choice of quality infused teas
Buttermilk scones with homemade jam and cream
Assortment of macaroons
Teacake - banana bread

FULL DAY CONFERENCE PACKAGE: R495 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE
Replenishment of water and table sweets at lunchtime (excl. Half day package)
Venue hire, appropriate to the confirmed numbers attending
Still and sparkling mineral water on the conference table
Telephone extension x 1 (exclusive of all calls)
Stationery on conference table
1 Flip chart and 3 markers
Open boom parking
10% Service charge applicable

1 Screen - 8ft x 6ft
XGA standard data projector (3000 lumen)
Registration table
Set-up cost
Service fee included

CONDITIONS

Minimum numbers are 20 pax
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Applicable from Monday to Sunday
08h00 - 17h00

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**SIGNAL HILL 1 - HDCP1
HALF DAY CONFERENCE PACKAGE 1**
(Including finger breakfast and two tea breaks)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID-MORNING BREAK

Buttermilk scones with homemade jam and cream

Assortment of macaroons

Teacake - banana bread

Freshly brewed coffee or your choice of quality infused teas

FINGER BREAKFAST MENU (CHOOSE 7)

Yoghurt panna cotta with muesli crunch

Mini sweet loaves

Mini selections of danishes

Muesli trifle

Fresh whole apples, oranges and bananas

Smoked trout and snoek pate pinwheels

Egg mayonnaise and watercress baguette

Egg mayonnaise and smoked trout on rye

Mini BLT croissants (bacon can be substituted with beef pastrami)

Smoked trout and fennel frittata

House smoked hake croquets

Chicken, beef or pork sausage in a blanket with tomato relish

Bacon and egg wontons (bacon can be substituted with beef pastrami)

Mushroom and Healey's cheddar mini quiches

Herb roasted mushroom and rosa tomato skewers

HALF DAY CONFERENCE PACKAGE: R320 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE

Replenishment of water and table sweets at lunchtime (excl. Half day package)

Venue hire, appropriate to the confirmed numbers attending

Still and sparkling mineral water on the conference table

Telephone extension x 1 (exclusive of all calls)

Stationery on conference table

1 Flip chart and 3 markers

Open boom parking

10% Service charge applicable

1 Screen - 8ft x 6ft

XGA standard data projector (3000 lumen)

Registration table

Set-up cost

Service fee included

CONDITIONS

Minimum numbers are 20 pax

< 20 Pax will attract a surcharge of R60.00 per person

Applicable from Monday to Sunday

07h00 - 12h00

All additional beverages will be charged on consumption, excluding 10% service fee.



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SIGNAL HILL 2 - HDCEP2
HALF DAY CONFERENCE PACKAGE 2
(Including sandwich menu and two tea breaks)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID-MORNING BREAK

Buttermilk scones with homemade jam and cream

Assortment of macaroons

Teacake - banana bread

Freshly brewed coffee or your choice of quality infused teas

SANDWICH MENU

STARTERS

A selection of fresh salad leaves

Fresh tomato, sliced cucumber, red onion rings, sliced green onion, julienne carrots, tricolour peppers, marinated olives, grated Healey's cheddar, diced feta cheese, homemade croutons, boiled eggs, toasted pumpkin seeds

Caesar dressing, balsamic dressing, honey and wholegrain mustard dressing

MAINS

Breads - mini ciabattas, french baguette, cocktail rolls, focaccia and rye bread

Spreads - mayonnaise, chive cream cheese, wholegrain mustard, pumpkin seed and basil pesto, sun blushed tomato, thyme pesto and wholegrain mustard

Toppings - grilled mediterranean vegetables, rare roast sirloin, lemon and thyme roast chicken, smoked Franschoek trout and glazed sliced gammon

DESSERTS

Fresh fruit tartlets

Mini New York baked cheesecake

Chocolate orange and almond swiss roll

HALF DAY CONFERENCE PACKAGE: R370 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE

Replenishment of water and table sweets at lunchtime (excl. Half day package)

Venue hire, appropriate to the confirmed numbers attending

Still and sparkling mineral water on the conference table

Telephone extension x 1 (exclusive of all calls)

Stationery on conference table

1 Flip chart and 3 markers

Open boom parking

10% Service charge applicable

1 Screen - 8ft x 6ft

XGA standard data projector (3000 lumen)

Registration table

Set-up cost

Service fee included

CONDITIONS

Minimum numbers are 20 pax

< 20 Pax will attract a surcharge of R60.00 per person

Applicable from Monday to Sunday

08h00 - 12h00 or 13h00 - 17h00

All additional beverages will be charged on consumption, excluding 10% service fee.



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SIGNAL HILL 3 - HDCP3
HALF DAY CONFERENCE PACKAGE 3
(Including buffet lunch and two tea breaks)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID-MORNING BREAK

Buttermilk scones with homemade jam and cream

Assortment of macaroons

Teacake - banana bread

Freshly brewed coffee or your choice of quality infused teas

BUFFET

STARTERS (CHOOSE 3)

Local picked salad leaves with traditional condiments and homemade dressings

Cape Malay pickled fish with sweet and sour Grapes

Garden tomato, fresh basil and red onion with fynbos vinegar reduction

Red cabbage salad with grilled apple and pear and toasted macadamia nuts

Shaved red onion, carrot, cucumber and fennel

Healey's cheddar and fynbos vinaigrette

Oven roasted beetroot with celery, baby greens,

toasted sunflower seeds, local goats' cheese and hibiscus vinaigrette

Smoked snoek, fennel, garden pea and potato salad

Herb roasted chicken caesar salad

MAINS (CHOOSE 3)

Roast free range chicken with lemon and thyme

Honey and mustard free range chicken thighs

Lemon and herb roasted chicken drumsticks

Karan Beef sirloin with roasted button mushrooms and lemon-parsley pesto

Braised Karan Beef short rib and tomato briedie

Homemade beef stroganoff with garlic and herb button mushrooms

Vetkoek and curried mince with tomato relish

West Coast mussel and fresh fish potjie with

lemon relish

Fresh line fish with lemon leaf and roasted celery salsa
Karoo lamb shoulder and sugar bean stew with mint and lime

Cape Malay vegetarian curry

Roasted brinjal (eggplant) and sugar bean moussaka

Baby marrow, tomato and swiss chard quinoa risotto

Above served with pilaf rice

STARCH (CHOOSE 1)

Herb roasted baby potatoes

Roasted leek mashed potato

Rosemary potato dauphinoise

Lemon and herb linguine

VEGETABLES (CHOOSE 1)

Seasonal steamed vegetables with fresh herbs and lemon

Green beans with red onion and fennel

Roasted cinnamon butternut and toasted pumpkin seeds

Carrot roundels with maple syrup and parsley

DESSERTS (CHOOSE 3)

Fresh fruit tartlets

Mini New York baked cheesecakes

Traditional milk tart

Chocolate mousse and hazelnut cups

Red velvet cake slice

Berry panna cotta

Seasonal fresh fruit platter

Pecan tartlets

Mini koeksisters

Lemon meringue tartlets

Granadilla crème brûlée

Cape malva pudding with custard

Chocolate, orange and almond swiss roll

HALF DAY CONFERENCE PACKAGE: R430 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE

Replenishment of water and table sweets at lunchtime (excl. Half day package)

Venue hire, appropriate to the confirmed numbers attending

Still and sparkling mineral water on the conference table

Telephone extension x 1 (exclusive of all calls)

Stationery on conference table

1 Flip chart and 3 markers

Open boom parking

10% Service charge applicable

1 Screen - 8ft x 6ft

Xga standard data projector (3000 lumen)

Registration table

Set-up cost

Service fee included

CONDITIONS

Minimum numbers are 20 pax

< 20 Pax will attract a surcharge of R60.00 per person

Applicable from Monday to Sunday

08h00 - 12h00 or 13h00 - 17h00

All additional beverages will be charged on consumption, excluding 10% service fee.



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**DCPHD
HALF DAY CONFERENCE PACKAGE**
(Excluding lunch)

ON ARRIVAL

Fresh brewed coffee or your choice of quality tea

MID-MORNING BREAK

Buttermilk scones with homemade jam and cream

Assortment of macaroons

Teacake - banana bread

Freshly brewed coffee or your choice of quality infused teas

HALF DAY CONFERENCE PACKAGE: R295 PER PERSON

INCLUDED IN THE CONFERENCE PACKAGE
Venue hire, appropriate to the confirmed numbers attending
Still and sparkling mineral water on the conference table
Telephone extension x 1 (exclusive of all calls)
Stationery on conference table
1 Flip chart and 3 markers
Open boom parking
1 Screen - 8ft x 6ft
Xga standard data projector (3000 lumin)
10% Service charge applicable

Registration table
Set-up cost
Service fee included

CONDITIONS
Minimum numbers are 20 pax
< 20 Pax will attract a surcharge of R60.00 per person
Applicable from Monday to Sunday
08h00 - 12h00 or
13h00 - 17h00

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COFFEE BREAK MENU
(Below available for 30 pax or less)

SIMPLE COFFEE BREAK - CB1

Fresh whole fruit
Assorted handmade biscuits
Fresh squeezed orange juice
Freshly brewed coffee or your choice of quality infused teas

R80 PER PERSON

SAVOURY COFFEE BREAK - CB2

Tomato, mozzarella and basil baguette
Roast chicken mayonnaise cocktail rolls
Savoury mixed biscuits
Freshly brewed coffee or your choice of quality infused teas

R85 PER PERSON

CLASSIC COFFEE BREAK - CB3

Buttermilk scones with clotted cream and homemade jam
Mini muffins
Mini fruit tarts
Freshly brewed coffee or your choice of quality infused teas

R100 PER PERSON

HEALTHY COFFEE BREAK - CB4

Fresh fruit skewers with rose pelargonium syrup
Three-Grain low GI muffins
Fresh fruit and yoghurt smoothie
Freshly brewed coffee or your choice of quality infused teas

R105 PER PERSON

PICK-ME-UP COFFEE BREAK - CB5

Red Bull
Assorted chocolate bars
Spinach, apple and ginger juice
Handmade seed and granola crunchies
Freshly brewed coffee or your choice of quality infused teas

R125 PER PERSON

10% Service charge applicable.

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ADDITIONAL COFFEE BREAK MENU

(Below available for 30 pax or less)

SWEET COFFEE BREAK

Handmade biscuits
Banana bread
Mini muffins
Red velvet cupcakes

R15 PER PERSON
R20 PER PERSON
R20 PER PERSON
R25 PER PERSON

SAVOURY COFFEE BREAK

Roast chicken mayonnaise cocktail rolls
Tomato, mozzarella and basil baguette
Barbeque chicken and coleslaw baguette
Croissant filled with red onion marmalade,
gorgonzola and rocket
Croissant filled with smoked trout, cream cheese and
cucumber salsa

R20 PER PERSON
R20 PER PERSON
R25 PER PERSON

R30 PER PERSON

R60 PER PERSON

ADDITIONAL COFFEE BREAK MENU

(Below available for 30 pax and more)

SAVOURY COFFEE BREAK

Roast chicken mayonnaise cocktail rolls
Tomato, mozzarella and basil baguette
Barbeque chicken and coleslaw baguette
Croissant filled with red onion marmalade,
gorgonzola and rocket
Croissant filled with smoked trout, cream cheese and
cucumber salsa

R20 PER PERSON
R20 PER PERSON
R25 PER PERSON

R30 PER PERSON

R60 PER PERSON

HEALTHY COFFEE BREAK

Seasonal fruit jellies
Health crunchies
Dried fruit and nut bars
Three-grain low GI muffins
Freshly squeezed orange juice
Fresh fruit and yoghurt smoothie
Fresh fruit platter with pelargonium syrup
Fresh fruit skewers with pelargonium syrup

R15 PER PERSON
R15 PER PERSON
R20 PER PERSON
R20 PER PERSON
R25 PER PERSON
R25 PER PERSON
R35 PER PERSON
R40 PER PERSON

LUXURY COFFEE BREAK

Assorted chocolate truffles, chocolate ganache brownies
and chocolate mousse cups
Artisanal local cheese, biscuits and preserves with one glass
of house wine per person

R35 PER PERSON

R85 PER PERSON

10% Service charge applicable.

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GOURMET HIGH TEA - HT1
(Our high tea offering inclusive of Dilmah tea selection)

SERVED BUFFET STYLE

SAVOURY ITEMS

Broccoli and leek quiche (vegetable) (gluten free)
Smoked snoek and fennel quiche
Apple and thyme chicken sausage roll
Cape Malay chicken mayo sandwiches
Rare roast beef in choux pastry with rocket and mustard mayonnaise sandwiches
Julienne summer vegetable and rice paper roll

SCONES: SERVED AT YOUR TABLE

Buttermilk scones
Chocolate chip scones (gluten free)
Our scones are served with lemon curd, clotted cream and two homemade jams

SWEETS

South African ystervarkies
Jelly, hibiscus vinegar reduction, strawberries, cream (gluten free) (dairy free)
Milk chocolate brownies with ganache
Peppermint crisp cups (gluten free)
Mixed berry Pavlova (gluten free)
Coffee soaked cake with mascarpone crème
Coconut ice rolls (gluten free)
Lemon meringue tarts
Rainbow cookie slices (gluten free)
Saffron and cashew nut squares (gluten free)
Triple chocolate cupcakes
Panna cotta with mixed berry sauce (gluten free)
Mini hazelnut cream éclairs
Coffee pot de crème (gluten free)
Strawberry mascarpone tarts

CAKES

Rainbow baked cheesecake
Chocolate truffle cake

GOURMET HIGH TEA: R250 PER PERSON

10% Service charge applicable.

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RECOMMENDED BREAKFAST MENUS - FB1 FINGER BREAKFAST MENU

FINGER BREAKFAST (SELECT 7 ITEMS)

Yoghurt panna cotta with muesli crunch
Mini sweet loaves
Mini selection of danishes
Muesli trifle
Fresh whole apples, oranges and bananas
Smoked trout and snoek paté pinwheels
Egg mayonnaise and watercress baguettes
Egg mayonnaise and smoked trout on rye
Mini blt croissants (bacon can be substituted with beef pastrami)
Smoked trout and fennel frittata
House smoked hake croquets
Chicken, beef or pork sausage in a blanket with tomato relish
Bacon and egg wontons (bacon can be substituted with beef pastrami)
Mushroom and Healey's cheddar quichelets
Herb roasted mushroom and rosa tomato skewers
Freshly brewed coffee or your choice of quality infused teas

R205 PER PERSON

PLATED BREAKFAST 1 - PB1

CONTINENTAL

Fresh juices
Assorted fresh baked breads, mini danishes and mini muffins
Muesli trifle
Sliced cold meats and cheese with cucumber and tomato
Freshly sliced seasonal fruit
Freshly brewed coffee or your choice of quality infused teas

R215 PER PERSON

PLATED BREAKFAST 2 - PB2

Fresh juices
Assorted fresh baked breads, mini danishes and mini muffins
Fresh sliced seasonal fruit
Smoked trout eggs benedict on house smoked hake croquet with fennel stuffed tomato and wild garlic hollandaise
Freshly brewed coffee or your choice of quality infused teas

R250 PER PERSON

PLATED BREAKFAST 3 - PB3

CHOICES TO BE MADE NO LESS THAN 72 HOURS BEFORE EVENT

Fresh juices
Assorted fresh baked breads, mini danishes and mini muffins
Freshly sliced seasonal fruit
Creamy scrambled eggs with chives OR
Poached eggs and back bacon OR
Chicken sausage and beef sausage OR
Pork and peppadew sausage
Grilled herb tomato, hash browns and sautéed button mushrooms
Freshly brewed coffee or your choice of quality infused teas

R300 PER PERSON

10% Service charge applicable.

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GROUP BREAKFAST/IN-HOUSE GUESTS - GB1

(Bed and breakfast inclusive rate, breakfast non-privatised, to be taken in the atlantic or camissa brasseries or alternative venue by prior arrangement and agreement - surcharge of R85.00 per person)

BREAKFAST BUFFET

Assorted granola, muesli and a selection of cereals

Selection of natural low fat yoghurts

Freshly sliced seasonal fruit

Selection of stewed fruit compotes

Selection of nuts and dried fruit

Assorted sliced cured meat, ham and salami

Sliced smoked salmon and gravadlax with onion and capers

Assorted local cheeses

Cream cheese

Sliced cucumber and tomato

An array of condiments and preserves

Selection of freshly baked sliced breads

Selection of home-baked muffins and buttermilk scones

Selection of breakfast pastries

Creamed scrambled egg

Individual eggs florentine

Selection of homemade sausages

Back bacon

Smoked haddock **or** grilled Scottish kippers

Grilled tomatoes with herb butter

Sautéed forest mushrooms

New potato lyonnaise

Crispy rosti potatoes

Baked beans

Individual pancakes and French toast with maple syrup

Fresh juices

Freshly brewed coffee, or your choice of quality infused tea

GROUP BREAKFAST/IN-HOUSE GUESTS: R270 PER PERSON

10% Service charge applicable.

All additional beverages will be charged on consumption, excluding 10% service fee.



The Table Bay

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Menus are subject to change depending on availability of products. Prices subject to change without notice.
All menus include 14% VAT and are subject to change depending on availability and/or seasonality.

SET MENU – SELF SELECTOR
(Please select 1 choice per course)

Should you wish to have more than 1 choice per course, the following will apply:
100% Charge for most expensive choice per course per person
75% Charge for additional choice per course per person
Limited to 3 choices per course
10% Service charge applicable.

STARTERS - SME1

Truffles, roasted cauliflower and baby marrow terrine with red wine, shallot pearls and pickled shemiji

R90 PER PERSON

STARTERS - SME2

Ratatouille tower with sugar bean hummus and Macgregor green olive and fennel tapenade

R90 PER PERSON

STARTERS - SME3

Pineapple carpaccio with marinated baby calamari, lemon slaw and chilli-Rooibos vinaigrette

R95 PER PERSON

STARTERS - SME4

Free range Rooibos smoked chicken roulade with macadamia and sunkissed tomato leaves, roasted tomato chutney

R100 PER PERSON

STARTERS - SME5

Table Bay Caesar salad bundle with wild garlic, Healey's cheddar baguette crisps and quail egg

R100 PER PERSON

STARTERS - SME6

Roast duck and free range chicken liver terrine, black pepper tuile, grape chutney and spiced orange jelly

R110 PER PERSON

STARTERS - SME7

SASSI yellowtail ceviche with crisp apple, fennel, red onion and cucumber, wild garlic and lemon extra virgin olive oil

R115 PER PERSON

STARTERS - SME8

Table Bay red wine poached pear with local gorgonzola, toasted seed caramel and micress

R115 PER PERSON

STARTERS - SME9

Rooibos tea smoked Franschhoek trout with cucumber ribbons and lemon-Rooibos jelly

R120 PER PERSON

STARTERS - SME10A

Smoked snoek and smoked Franschhoek trout terrine with pickled cucumber and crème fraîche

R130 PER PERSON

STARTERS - SME11

Baby beetroot and fine beans with rosemary goat's cheese and toasted macadamia salted caramel

R130 PER PERSON

STARTERS - SME12

Classic Karan Beef carpaccio with baby leaf salad, pickled red cabbage and hibiscus vinegar reduction

R130 PER PERSON

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SOUPS - SMS1

Mushroom soup with wild garlic cream and shemiji garnish

R70 PER PERSON

SOUPS - SMS2

Cucumber, yoghurt and dill with lemon leaf dust (cold)

R70 PER PERSON

SOUPS - SMS3

Cauliflower soup with truffle pearls and quail egg

R70 PER PERSON

SOUPS - SMS4

Fresh tomato gazpacho with dill crème fraiche (cold)

R70 PER PERSON

SOUPS - SMS5

Butternut soup with cinnamon cream and toasted pumpkin seeds

R70 PER PERSON

SOUPS - SMS6

Roast chicken and spring vegetable pistou soup

R85 PER PERSON

SOUPS - SMS7

Thai watermelon and prawn soup (cold)

R95 PER PERSON

MAIN COURSES - SMM1

Free range chicken supreme on sage creamed polenta,
Swiss chard, piquillo salsa and tobacco onion rings

R160 PER PERSON

MAIN COURSES - SMM2

Rooibos tea smoked chicken supreme with roasted apple
and leek mashed potato, apple, red onion and watercress
salad and apple cider jus

R160 PER PERSON

MAIN COURSES - SMM3

SASSI linefish, wild garlic and lemon risotto with MacGregor
green olive, tomato and fennel salsa and tomato aioli

R190 PER PERSON

MAIN COURSES - SMM4

Braised rolled lamb shoulder with minted risotto and
warm tomato leaf salad

R200 PER PERSON

continues overleaf ...

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10% Service charge applicable.

MAIN COURSES - SMM5

Karan Beef fillet with marrow crust, thyme potato fondant,
roast parsnip and parsley purée, baby carrots and jus

R220 PER PERSON

MAIN COURSES - SMM6

Karan Beef fillet with oxtail tasting, warm baby potato salad
with spring onion and tomato concasse, confit red onion and
rocket salad and red wine jus

R220 PER PERSON

MAIN COURSES - SMM7

Duo of lamb, loin and braised shoulder with herbed potato
dauphinoise, baby carrot, carrot purée and mint jus

R220 PER PERSON

MAIN COURSES - SMM8

Mint and buchu crusted lamb rack with creamy mielie pap, fine
beans, roasted peppadew and baby marrow ribbons and mint jus

R220 PER PERSON

MAIN COURSES - SMM9

Dill and lemon crusted yellowfin tuna with roasted tomato
beurre blanc and warm salad nicoise

R230 PER PERSON

MAIN COURSES - SMM10

Roasted duck breast with pickled red cabbage, udon noodle,
warm citrus and pakchoy salad and orange jus

R240 PER PERSON

MAIN COURSES - SMM11

Fennel and basil crusted Norwegian salmon with lemon and
dill crushed potato, confit red onion, fine beans, rocket and
lemon segments, fennel beurre blanc

R245 PER PERSON

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10% Service charge applicable.

DESSERT - SMD1

Deconstructed fruit Pavlova with sugar chard, raspberry coulis and fruit leather

R70 PER PERSON

DESSERT - SMD2

Tiramisu with coffee macaroons, chocolate sauce and pistachio brittle

R70 PER PERSON

DESSERT - SMD3

Mille-feuille trio of chocolate with orange ice cream and almond praline

R70 PER PERSON

DESSERT - SMD4

Honeybush panna cotta, roasted plums with vinegar and almond tuille

R70 PER PERSON

DESSERT - SMD5

Citron tart slice, pistachio ice cream and macerated strawberries

R70 PER PERSON

DESSERT - SMD6

Deconstructed black forest-chocolate creamaux, vanilla bean kirsch bavarise, devil's food cake, cherry tuille, cherry gel, whipped cherry cream

R70 PER PERSON

DESSERT - SMD7

Carrot cake with orange and white chocolate cheese cake, cinnamon ice cream, praline, orange syrup

R70 PER PERSON

DESSERT - SMD8

Fresh fruit plate with rosewater and mint sorbet

R100 PER PERSON

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ADD PALATE CLEANSER
(Seasonal)

Palate Cleanser - AD1

Raspberry and lime sorbet

R25 PER PERSON

Palate Cleanser - AD2

Lime and basil sorbet

R25 PER PERSON

Palate Cleanser - AD3

Mint and lemongrass sorbet

R25 PER PERSON

Palate Cleanser - AD4

Mango and tamarind sorbet

R25 PER PERSON

Palate Cleanser - AD5

Kiwi sorbet

R25 PER PERSON

Palate Cleanser - AD6

Pineapple and ginger sorbet

R25 PER PERSON

Palate Cleanser - AD7

Apple and cinnamon sorbet

R25 PER PERSON

ADD CHEESE COURSE
(Served family style on platters)

Cheese Course - AD8

A selection of local and imported cheese with preserves,
bread and biscuits

R60 PER PERSON

Friandise - AD9

Biscotti fingers and shortbread biscuits

R30 PER PERSON

Friandise - AD10

Pastry chefs selection of homemade chocolate truffles

R40 PER PERSON

Menu choice includes The Table Bay selection of quality infused teas and freshly brewed filter coffee

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BUFFET MENUS - TB1
CAPE MALAY BUFFET
(Minimum of 40 guests required)

STARTERS

Malay spiced sweet potato soup
Spinach daaltjies with cumin yoghurt
Potato and pea samosas
Chicken and coriander samosas
Cape Malay pickled fish
Copper penny salad
Glazed beetroot salad
Garden salad
Curried lentil, grape and sultanas

MAINS

Beef short rib Denningsvleis
Chicken curry
Lamb akni
Fried masala fish
Vegetable briyani
Sambals
Rotis
Roasted seasonal vegetables
Creamed sweetcorn
Cinnamon pumpkin
Basmati rice with fresh coriander
Roast potatoes
Dhai, sambals, chutney and pickles

DESSERTS

Amarula crème brûlée
Small doughnuts with coconut glaze
Strawberry ystervarkies
Boeber
Cape gooseberry tart
Banana caramel flan
Malva pudding with custard
Rice pudding with sweet sultanas

Menu choice includes The Table Bay selection of quality infused teas and freshly brewed filter coffee

CAPE MALAY BUFFET: R350 PER PERSON

10% Service charge applicable.

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BUFFET MENUS - TB2
BRAAI/BBQ BUFFET
(Minimum of 40 guests required)

STARTERS

Local picked salad leaves with traditional condiments and homemade dressings
Coleslaw
Three bean salad
Tomato, sweet peppers and basil salad with shaved red onion
Potato and egg salad with chives and crème fraiche
Guacamole and tomato salsa with crispy tortillas

MAINS

Barbeque rump steak
Peri peri chicken sosaties
Jungle bones-baby back pork ribs
SASSI linefish with fennel, lemon and wild garlic marinade
Boerewors lollipops
Lamb chops with chilli-mint marinade
Mediterranean vegetable kebabs
Stuffed peppers with rice
Mielies with coriander butter
Pap tart with tomato and onion smoor
Roast butternut with cinnamon and butter
Baked potatoes with sour cream and chives

DESSERTS

Deconstructed lemon meringue
Opera cake slices
Selection of fresh fruit platter
White chocolate and strawberry mousse cups
Seasonal berry Pavlova
Cape malva pudding with custard

Menu choice includes The Table Bay selection of quality infused teas and freshly brewed filter coffee

BRAAI/BBQ BUFFET: R365 PER PERSON

10% Service charge applicable.

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BUFFET MENUS - TB3
MEDITERRANEAN BUFFET
(Minimum of 40 guests required)

STARTERS

Hummus, sundried tomato tapenade, green olive and fennel tapenade
Grilled eggplant with rosemary, mint and garlic, roasted sweet peppers in garlic with basil, braised thyme and balsamic baby onions
Sundried tomato marinated cherry mozzarella with fresh basil
Fresh rocket salad with fresh cherry tomatoes, shaved Healey's cheddar
Shaved parma style ham (can be substituted with cured duck) and fresh melon
Yellowtail carpaccio with lemon olive oil and wild garlic
Assorted artisanal breads and rolls

MAINS

Whole roast beef fillet with rocket pesto and sunkissed plum tomatoes
Grilled chicken supremes with peperonata
Roast lamb cutlets with sauce romesco
Grilled line fish with yellow fennel sauce
Aubergine, tomato and red onion tower with sage butter
Roasted peppers and courgettes with slivered smoked garlic
Artichoke and fennel confit

DESSERTS

Croque en bouche
Almond and toffee squares
Tiramisu
Moroccan rice pudding
Passion fruit crème brûlée
Seasonal fruit platter

Menu choice includes The Table Bay selection of quality infused teas and freshly brewed filter coffee

MEDITERRANEAN BUFFET: R390 PER PERSON

10% Service charge applicable.

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BUFFET MENUS - TB4
CARVERY BUFFET
(Minimum of 40 guests required)

STARTERS

Barbeque salmon salad with baby fennel, grapefruit and avocado, watercress and lemon aioli
Roquefort and pear salad with caramelised walnuts and garden greens
Roast chicken, grape and pecan salad with mustard dressing
Caesar salad
Lemon and basil shrimp salad
Spinach and strawberry with poppy seed dressing
Local picked salad leaves with traditional condiments and homemade dressings

MAINS

Roast leg of lamb with chimmichurri sauce
Roast prime rib of beef with bone marrow and horseradish gravy
Harissa grilled spatchcock baby chicken
Grilled line fish with confit shallot, lemon segments and parsley
Creamed spinach
Green beans with creamy mushroom sauce and crispy onions
Roasted pumpkin with cinnamon toasted pumpkin seeds
Lemon and dill baby carrots
Creamy mashed potato with crème fraîche and chive
Rice pilaf with fresh herbs

DESSERTS

Sticky toffee pudding with butterscotch sauce
British bakewell tart
English trifle
Strawberry cheesecake
Chocolate and hazelnut mousse cups
Local cheese board with homemade preserves and biscuits

Menu choice includes The Table Bay selection of quality infused teas and freshly brewed filter coffee

CARVERY BUFFET: R470 PER PERSON

10% Service charge applicable.

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FF1
FINGER FORK SELF SELECTOR MENU
(Please note we cater 1 item per person)

STARTERS (CHOOSE 4)

Sugar bean hummus dip with toasted pita sticks
Skewered Greek salad
Basil pancake with fior de latte, sunkissed tomato and toasted seeds
Guacamole with homemade nachos
Rye croutons with caesar salad
Cos leaves with apple, walnut and Healey's cheddar
Cucumber cups with wild garlic cream cheese and watercress
Crudites with peppadew cream cheese dip
Julienne vegetable rice paper wraps

MAINS (CHOOSE 4)

Barbeque chicken wraps with rocket and romesco sauce
Tomato, watercress, buffalo mozzarella and basil pesto wraps
Smoked trout and avocado wrap
Rare roast sirloin with red onion, rocket and dijonnaise on baguette
Gorgonzola and onion marmalade tart
Crispy chicken and asian vegetable noodle box
Mini chicken burger with lemon peri peri mayonnaise
Mini fish and chip burgers with crisp cos and tartar sauce
Mini beef burger with Healey's cheddar, gherkin and tomato relish
Classic meatballs in mushrooms sauce
Bobotie samosas with fruit chutney
Smoked snoek croquets with lemon aioli
Individual lamb shank pies
Seafood risotto balls
Leek, mustard and Healey's cheddar quiche
Leek and pea stuffed mushrooms

DESSERTS (CHOOSE 4)

White chocolate and cranberry blondies
Milk chocolate brownies
Strawberry shortcake
Traditional milk tart
Fresh fruit skewers with pelargonium syrup
Peppermint crisp tart
New York baked cheesecake
Berry panna cotta
Summer fruit tartlets
Chocolate profiteroles with cream patisserie

FINGER FORK SELF SELECTOR MENU: R345 PER PERSON

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COLD CANAPÉS VEGETARIAN - CSC1
COCKTAIL SELF SELECTOR MENU - COLD ITEMS
(Please note we cater 1 item per person)

COLD CANAPÉS VEGETARIAN - CSC1A

Mini jacket potatoes with wild garlic crème fraiche and cucumber slices

R20 PER PERSON

COLD CANAPÉS VEGETARIAN - CSC1B

Julienne vegetable crystal rice paper rolls with Asian dipping sauce

R20 PER PERSON

COLD CANAPÉS VEGETARIAN - CSC1C

Thyme shortbread with sunkissed tomato and herbed feta cream cheese

R20 PER PERSON

COLD CANAPÉS VEGETARIAN - CSC1D

Baked polenta rounds with caramelised red onion, goats' cheese and pesto

R25 PER PERSON

COLD CANAPÉS VEGETARIAN - CSC1E

Crostini of Macgregor green olive and fennel pesto, roasted bell peppers and danish feta

R25 PER PERSON

COLD CANAPÉS VEGETARIAN - CSC1F

Onion marmalade, gorgonzola cheese and grape tart

R25 PER PERSON

COLD CANAPÉS VEGETARIAN - CSC1G

Tomato, baby mozzarella and basil skewers

R25 PER PERSON

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COLD CANAPÉS MEAT - CSC2
COCKTAIL SELF SELECTOR MENU - COLD ITEMS
(Please note we cater 1 item per person)

COLD CANAPÉS MEAT - CSC2A

Apple wood smoked chicken with lemon aioli, apple and onion salsa on baguette crisp

R30 PER PERSON

COLD CANAPÉS MEAT - CSC2B

Pastrami with sauerkraut and Swiss cheese on rye

R30 PER PERSON

COLD CANAPÉS MEAT - CSC2C

Duck pancakes with julienne spring onion, cucumber and homemade plum sauce

R35 PER PERSON

COLD CANAPÉS MEAT - CSC2D

Mini BLT on brioche

R35 PER PERSON

COLD CANAPÉS MEAT - CSC2E

Roast beef with horseradish and rocket on parmesan shortbread

R35 PER PERSON

COLD CANAPÉS MEAT - CSC2F

Parma ham and melon ball skewers

R40 PER PERSON

COLD CANAPÉS MEAT - CSC2G

Smoked springbok on rye crouton with pinotage red onions

R45 PER PERSON

COLD CANAPÉS MEAT - CSC2H

Rare roast beef Yorkshire pudding with rocket and wild garlic hollandaise

R60 PER PERSON

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COLD CANAPÉS FISH - CSC3
COCKTAIL SELF SELECTOR MENU - COLD ITEMS
(Please note we cater 1 item per person)

COLD CANAPÉS FISH - CSC3A

Cape Malay pickled fish on rye toast with fresh coriander chutney

R30 PER PERSON

COLD CANAPÉS FISH - CSC3B

Fresh shucked oyster with red wine and shallot pearls

R35 PER PERSON

COLD CANAPÉS FISH - CSC3C

Marinated cucumber cups with tuna tartar

R40 PER PERSON

COLD CANAPÉS FISH - CSC3D

Thai crab and julienne vegetable rice paper roll with Asian dipping sauce

R40 PER PERSON

COLD CANAPÉS FISH - CSC3E

Prawn cocktail

R50 PER PERSON

COLD CANAPÉS FISH - CSC3F

Rooibos glazed house smoked Franschoek trout on cucumber disc
with apple, radish and fennel

R50 PER PERSON

COLD CANAPÉS FISH - CSC3G

Corn blinis with guacamole and salmon gravadlax

R60 PER PERSON

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HOT CANAPÉS VEGETARIAN - CSH1
COCKTAIL SELF SELECTOR MENU - HOT ITEMS
(Please note we cater 1 item per person)

HOT CANAPÉS VEGETARIAN - CSH1A

Leek and Healey's cheddar quiche

R25 PER PERSON

HOT CANAPÉS VEGETARIAN - CSH1B

Roasted herb and balsamic mushroom skewers

R25 PER PERSON

HOT CANAPÉS VEGETARIAN - CSH1C

Potato and pea samosas with pickled vegetables

R25 PER PERSON

HOT CANAPÉS VEGETARIAN - CSH1D

Smoked mozzarella and spinach triangles

R25 PER PERSON

HOT CANAPÉS VEGETARIAN - CSH1E

Truffled mushroom risotto balls

R30 PER PERSON

HOT CANAPÉS VEGETARIAN - CSH1F

Peppadew poppers with coriander yoghurt

R30 PER PERSON

HOT CANAPÉS VEGETARIAN - CSH1G

Crumbed mushroom caps stuffed with wild garlic chive goats' cheese

R35 PER PERSON

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HOT CANAPÉS MEAT - CSH2
COCKTAIL SELF SELECTOR MENU - HOT ITEMS
(Please note we cater 1 item per person)

HOT CANAPÉS MEAT - CSH2A

Mini tandoori chicken rotis

R30 PER PERSON

HOT CANAPÉS MEAT - CSH2B

Double dusted chicken tenders and blue cheese sauce

R35 PER PERSON

HOT CANAPÉS MEAT - CSH2C

Masala beef skewers with mango and coriander chutney

R40 PER PERSON

HOT CANAPÉS MEAT - CSH2D

Lamb shank pies

R40 PER PERSON

HOT CANAPÉS MEAT - CSH2E

Mini lamb and feta burgers with cucumber yoghurt

R40 PER PERSON

HOT CANAPÉS MEAT - CSH2F

Cape Malay lamb curry samosas

R40 PER PERSON

HOT CANAPÉS MEAT - CSH2G

Karan Beef fillet roulade on horseradish pannekoek with
confit red onion and buchu smooortjie

R60 PER PERSON

10% Service charge applicable.

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HOT CANAPÉS FISH - CSH3
COCKTAIL SELF SELECTOR MENU - HOT ITEMS
(Please note we cater 1 item per person)

HOT CANAPÉS FISH - CSH3A

Crispy calamari steak fingers with homemade sweet chilli

R25 PER PERSON

HOT CANAPÉS FISH - CSH3B

SASSI fishcakes with wild garlic tartar sauce

R25 PER PERSON

HOT CANAPÉS FISH - CSH3C

House smoked snoek croquette with lemon aioli

R35 PER PERSON

HOT CANAPÉS FISH - CSH3D

Sesame tuna burger with Asian coleslaw

R45 PER PERSON

HOT CANAPÉS FISH - CSH3E

Prawn spring roll with spring onion and chilli jam

R50 PER PERSON

HOT CANAPÉS FISH - CSH3F

Coconut-panko prawns with coriander chutney

R55 PER PERSON

HOT CANAPÉS FISH - CSH3G

Grilled salmon skewers with fennel - lemon butter

R60 PER PERSON

10% Service charge applicable.

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DESSERT CANAPÉS - CSD1
COCKTAIL SELF SELECTOR MENU - HOT ITEMS
(Please note we cater 1 item per person)

DESSERT CANAPÉS - CSD1A

Mini red velvet cake slices

R20 PER PERSON

DESSERT CANAPÉS - CSD1B

New York baked cheesecake

R20 PER PERSON

DESSERT CANAPÉS - CSD1C

Mini lemon meringue tarts

R20 PER PERSON

DESSERT CANAPÉS - CSD1D

Milk chocolate brownies

R25 PER PERSON

DESSERT CANAPÉS - CSD1E

Peppermint crisp chocolate cups

R25 PER PERSON

DESSERT CANAPÉS - CSD1F

Mini fruit pavlovas

R25 PER PERSON

DESSERT CANAPÉS - CSD1G

Fresh fruit skewers with pelargonium syrup

R35 PER PERSON

10% Service charge applicable.

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**DRY SNACKS
COCKTAIL SELF SELECTOR MENU**
(50g per person)

DRY SNACKS

Pretzels

R20 PER PERSON

DRY SNACKS

Chilli-lime peanuts

R20 PER PERSON

DRY SNACKS

Popcorn

R20 PER PERSON

DRY SNACKS

Wasabi peanuts

R20 PER PERSON

DRY SNACKS

Root vegetable crisps

R25 PER PERSON

DRY SNACKS

Wasabi crisps

R25 PER PERSON

DRY SNACKS

Potato crisps

R25 PER PERSON

DRY SNACKS

Mixed nuts

R30 PER PERSON

DRY SNACKS

Droëwors

R40 PER PERSON

DRY SNACKS

Dried mango

R55 PER PERSON

DRY SNACKS

Sliced beef biltong

R65 PER PERSON

10% Service charge applicable.

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ATLANTIC COCKTAIL MENU - ACM1

QUICK-PICK

(Minimum of 40 guests required/maximum 160 guests)

COCKTAILS

Vanilla and apple martini

Apple, ginger and ginseng martini

Guava and rose cosmo

CANAPÉS

Baby roast potatoes with wild garlic crème fraiche and cucumber

Homemade mini lamb shank pies

Double dusted chicken tenders with gorgonzola dressing

Cape Malay pickled fish on rye with coriander chutney

DESSERT

Mini milk chocolate brownies

Includes the following:

Three cocktails, three local beers or three glasses of The Table Bay Hotel red or white house wine

ATLANTIC COCKTAIL MENU: R330 PER PERSON

10% Service charge applicable.

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MENU ITEMS	MENU CODE	2015 PRICE Per Person	2016 PRICE Per Person
FULL DAY CONFERENCE PACKAGE 1 Surcharge less than 20 pax	DCP1	R395.00 R60.00	R435.00 R66.00
FULL DAY CONFERENCE PACKAGE 2 Surcharge less than 20 pax	DCP2	R455.00 R60.00	R500.00 R66.00
FULL DAY CONFERENCE PACKAGE 3 Surcharge less than 20 pax	DCP3	R495.00 R60.00	R545.00 R66.00
HALF DAY CONFERENCE PACKAGE (INCLUSIVE OF LUNCH) 1 Surcharge less than 20 pax	HDCP1	R320.00 R60.00	R355.00 R66.00
HALF DAY CONFERENCE PACKAGE (INCLUSIVE OF LUNCH) 2 Surcharge less than 20 pax	HDCP2	R370.00 R60.00	R405.00 R66.00
HALF DAY CONFERENCE PACKAGE (INCLUSIVE OF LUNCH) 3 Surcharge less than 20 pax	HDCP3	R430.00 R60.00	R470.00 R66.00
HALF DAY CONFERENCE PACKAGE (EXCLUSIVE OF LUNCH) Surcharge less than 20 pax	DCPHD	R295.00 R60.00	R325.00 R66.00
COFFEE BREAKS			
Simple Coffee Break	CB1	R80.00	R90.00
Savoury Coffee Break	CB2	R85.00	R95.00
Classic Coffee Break	CB3	R100.00	R100.00
Healthy Coffee Break	CB4	R105.00	R115.00
Pick-me-up Coffee Break	CB5	R125.00	R138.00
ADDITIONAL COFFEE BREAK MENU			
Handmade biscuits	ACB1	R15.00	R17.00
Savoury mixed biscuits	ACB2	R15.00	R17.00
Seasonal fruit jellies	ACB3	R15.00	R17.00
Health crunchies	ACB4	R15.00	R17.00
Dried fruit and nut bars	ACB5	R20.00	R25.00
Banana bread	ACB6	R20.00	R25.00
Mini muffins	ACB7	R20.00	R25.00
Roast chicken mayonnaise cocktail rolls	ACB8	R20.00	R25.00
Tomato, mozzarella and basil baguettes	ACB9	R20.00	R25.00
Three-grain low GI muffins	ACB10	R20.00	R25.00
Freshly squeezed orange juice	ACB11	R25.00	R28.00
Barbeque chicken and coleslaw baguette	ACB12	R25.00	R28.00
Red velvet cupcakes	ACB13	R25.00	R28.00
Fresh fruit and yoghurt smoothies	ACB14	R25.00	R28.00
Croissant filled with red onion marmalade, gorgonzola and rocket	ACB15	R30.00	R35.00
Fresh fruit platter with pelargonium syrup	ACB16	R30.00	R35.00
Fresh fruit skewers with pelargonium syrup	ACB17	R40.00	R45.00
Croissant filled with smoked trout, cream cheese and cucumber salsa	ACB18	R60.00	R66.00

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MENU ITEMS	MENU CODE	2015 PRICE Per Person	2016 PRICE Per Person
GOURMET HIGH TEA			
High Tea	HT1	R250.00	R275.00
RECOMMENDED BREAKFAST MENUS			
Finger Breakfast Menu	FB1	R205.00	R225.00
Plated Breakfast 1	PB1	R215.00	R235.00
Plated Breakfast 2	PB2	R250.00	R275.00
Plated Breakfast 3	PB3	R300.00	R330.00
Group Breakfast (in-house guests)	GB1	R270.00	R300.00
Surcharge rate applies for private venues			
SET MENU SELF-SELECTOR			
STARTERS			
Truffles roasted cauliflower and baby marrow terrine	SME1	R90.00	R100.00
Ratatouille tower	SME2	R90.00	R100.00
Pineapple carpaccio	SME3	R95.00	R105.00
Free range rooibos smoked chicken roulade	SME4	R100.00	R110.00
The Table Bay caesar salad bundle	SME5	R100.00	R110.00
Roast duck and free range chicken liver terrine	SME6	R110.00	R120.00
SASSI yellowtail ceviche	SME7	R115.00	R127.00
The Table Bay Hotel red wine poached pear	SME8	R115.00	R127.00
Rooibos tea smoked Franschhoek trout	SME9	R120.00	R130.00
Smoked snoek and smoked Franschhoek trout terrine	SME10	R130.00	R145.00
Baby beetroot and fine beans	SME11	R130.00	R145.00
Classic Karan Beef carpaccio	SME12	R130.00	R145.00
SOUPS			
Mushroom soup	SMS1	R70.00	R78.00
Cucumber, yoghurt and dill	SMS2	R70.00	R78.00
Cauliflower soup	SMS3	R70.00	R78.00
Fresh tomato gazpacho	SMS4	R70.00	R78.00
Butternut soup	SMS5	R70.00	R78.00
Roast chicken and spring vegetable pistou soup	SMS6	R85.00	R95.00
Thai watermelon and prawn soup	SMS7	R95.00	R105.00

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MENU ITEMS	MENU CODE	2015 PRICE Per Person	2016 PRICE Per Person
MAIN COURSES			
Free range chicken supreme	SMM1	R160.00	R180.00
Rooibos tea smoked chicken supreme	SMM2	R160.00	R180.00
SASSI linefish, wild garlic and lemon risotto	SMM3	R190.00	R200.00
Braised rolled lamb shoulder	SMM4	R200.00	R220.00
Karan Beef fillet with marrow crust	SMM5	R220.00	R240.00
Karan Beef fillet with oxtail tasting	SMM6	R220.00	R240.00
Duo of lamb, loin and braised shoulder	SMM7	R220.00	R240.00
Mint and buchu crusted lamb rack	SMM8	R220.00	R240.00
Dill and lemon crusted yellowfin tuna	SMM9	R230.00	R250.00
Roasted duck breast	SMM10	R240.00	R265.00
Fennel and basil crusted Norwegian salmon	SMM11	R245.00	R270.00
DESSERTS			
Deconstructed fruit pavlova	SMD1	R70.00	R78.00
Tiramisu	SMD2	R70.00	R78.00
Mille feuille trio chocolate	SMD3	R70.00	R78.00
Honeybush panna cotta	SMD4	R70.00	R78.00
Citron tart slice	SMD5	R70.00	R78.00
Deconstructed black forest chocolate creamaux	SMD6	R70.00	R78.00
Carrot cake	SMD7	R70.00	R78.00
Fresh fruit plate	SMD8	R100.00	R110.00
PALATE CLEANSER (SEASONAL)			
Raspberry and lime sorbet	AD1	R25.00	R28.00
Lime and basil sorbet	AD2	R25.00	R28.00
Mint and lemongrass sorbet	AD3	R25.00	R28.00
Mango and tamarind sorbet	AD4	R25.00	R28.00
Kiwi sorbet	AD5	R25.00	R28.00
Pineapple and ginger sorbet	AD6	R25.00	R28.00
Apple and cinnamon sorbet	AD7	R25.00	R28.00
ADD CHEESE COURSE			
A selection of local and imported cheese	AD8	R60.00	R66.00
ADD FRIANDISE			
Biscotti fingers and shortbread biscuits	AD9	R30.00	R33.00
Pastry Chef's selection of homemade chocolate truffles	AD10	R40.00	R44.00
THEMED BUFFET MENUS			
Cape Malay Buffet	TB1	R350.00	R385.00
Braai/Barbeque Buffet	TB2	R365.00	R400.00
Mediterranean Buffet	TB3	R390.00	R430.00
Carvery Buffet	TB4	R470.00	R515.00
FINGER FORK SELF-SELECTOR MENU	FF1	R345.00	R380.00

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MENU ITEMS	MENU CODE	2015 PRICE Per Person	2016 PRICE Per Person
COCKTAIL SELF-SELECTOR			
COLD CANAPÉS VEGETARIAN	CSC1		
Mini jacket potatoes	CSC1A	R20.00	R25.00
Julienne vegetable crystal rice paper rolls	CSC1B	R20.00	R25.00
Thyme shortbread	CSC1C	R20.00	R25.00
Baked polenta rounds	CSC1D	R25.00	R28.00
Crostini of McGregor green olive and fennel pesto	CSC1E	R25.00	R28.00
Onion marmalade gorgonzola cheese	CSC1F	R25.00	R28.00
Tomato, baby mozzarella and basil skewers	CSC1G	R25.00	R28.00
COLD CANAPÉS MEAT	CSC2		
Apple wood smoked chicken	CSC2A	R30.00	R33.00
Pastrami and sauerkraut on rye	CSC2B	R30.00	R33.00
Duck pancakes	CSC2C	R35.00	R38.00
Mini BLT on brioche	CSC2D	R35.00	R38.00
Roast beef with horseradish	CSC2E	R35.00	R38.00
Parma ham and melon balls	CSC2F	R40.00	R45.00
Smoked springbok	CSC2G	R45.00	R50.00
Rare roast beef Yorkshire pudding	CSC2H	R60.00	R66.00
COLD CANAPÉS FISH	CSC3		
Cape Malay pickled fish	CSC3A	R30.00	R33.00
Fresh shucked oyster	CSC3B	R35.00	R38.00
Marinated cucumber cups	CSC3C	R40.00	R45.00
Thai crab and julienne vegetables	CSC3D	R40.00	R45.00
Prawn cocktail	CSC3E	R50.00	R55.00
Rooibos glazed house smoked Franschoek trout	CSC3F	R50.00	R55.00
Corn blinis	CSC3G	R60.00	R66.00
HOT CANAPÉS VEGETARIAN	CSH1		
Leek and Healey's cheddar quiches	CSH1A	R25.00	R28.00
Roasted herb and balsamic mushroom skewers	CSH1B	R25.00	R28.00
Potato and pea samosas	CSH1C	R25.00	R28.00
Smoked mozzarella and spinach triangles	CSH1D	R25.00	R28.00
Truffled mushroom risotto balls	CSH1E	R30.00	R33.00
Peppadew poppers	CSH1F	R30.00	R33.00
Crumbed mushroom caps	CSH1G	R35.00	R38.00
HOT CANAPÉS MEAT	CSH2		
Mini tandoori chicken rotis	CSH2A	R30.00	R33.00
Double dusted chicken tenders and blue cheese sauce	CSH2B	R35.00	R38.00
Masala beef skewers with mango and coriander chutney	CSH2C	R40.00	R45.00
Lamb shank pies	CSH2D	R40.00	R45.00
Mini lamb and feta burgers with cucumber yoghurt	CSH2E	R40.00	R45.00
Cape Malay lamb curry samosas	CSH2F	R40.00	R45.00
Karan Beef fillet roulade	CSH2G	R60.00	R66.00

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MENU ITEMS	MENU CODE	2015 PRICE Per Person	2016 PRICE Per Person
COCKTAIL SELF-SELECTOR			
HOT CANAPÉS FISH			
	CSH3		
Crispy calamari steak fingers	CSH3A	R25.00	R28.00
SASSI fishcakes	CSH3B	R25.00	R28.00
House smoked snoek croquette with lemon aioli	CSH3C	R35.00	R38.00
Sesame tuna burger with Asian coleslaw	CSH3D	R45.00	R50.00
Prawn spring roll with spring onion and chilli jam	CSH3E	R50.00	R55.00
Coconut panko prawns with coriander chutney	CSH3F	R55.00	R60.00
Grilled salmon skewers with fennel - lemon butter	CSH3G	R60.00	R66.00
DESSERT CANAPÉS			
	CSD1		
Mini red velvet cake slices	CSD1A	R20.00	R25.00
New York baked cheesecake	CSD1B	R20.00	R25.00
Mini lemon meringue tarts	CSD1C	R20.00	R25.00
Milk chocolate brownies	CSD1D	R25.00	R28.00
Peppermint crisp chocolate cups	CSD1E	R25.00	R28.00
Mini fruit Pavlovas	CSD1F	R25.00	R25.00
Fresh fruit skewers	CSDG	R35.00	R38.00
QUICK PICK ATLANTIC MENU	ACM1	R330.00	R365.00
DRY SNACKS			
Pretzels		R20.00	R25.00
Chilli-lime peanuts		R20.00	R25.00
Popcorn		R20.00	R25.00
Wasabi peanuts		R20.00	R25.00
Root vegetable crisps		R25.00	R28.00
Wasabi crisps		R25.00	R28.00
Potato crisps		R25.00	R28.00
Mixed nuts		R25.00	R28.00
Droëwors		R30.00	R33.00
Dried mango		R55.00	R60.00
Sliced beef biltong		R65.00	R70.00

VENUE HIRE	2015 ROOM HIRE Per Period	2016 ROOM HIRE Per Period
Ballroom	R17,500.00	R19,250.00
Half Ballroom	R9,000.00	R10,000.00
Boardroom	R5,000.00	R5,500.00
The Pavilion *(Access via pre-assembly area)	R7,500.00	R8,250.00
Pre-Function Area On Exclusive Basis (includes all banqueting venues excluding Atlantic Grill Restaurant)	R32,500.00	R35,750.00
The Atlantic	R6,500.00	R7,200.00

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MISCELLANEOUS PRICES	2015 PRICE	2016 PRICE
ITEMS		
WELCOME COCKTAILS		
Alcoholic	R55.00	R60.00
Non-Alcoholic (comp only for group check-ins)	COMP	COMP
CONFERENCE EXTRA LIST		
The Table Bay Hotel pens	R25.00	R28.00
The Table Bay Hotel Note Pads	R25.00	R28.00
Mints per kg	R165.00	R180.00
Mineral water (still and sparkling)	R60.00	R66.00
BREAKFAST BOX		
Continental	B&B RATE	B&B RATE
Full English breakfast	B&B RATE	B&B RATE
ROOM DROPS - one per day allowed thereafter R50.00 per room	NO CHARGE	NO CHARGE
PORTERAGE - Gratuity to be placed on bill - discretionary	NO CHARGE	NO CHARGE

Please note: all audio visual equipment and decor is hired via our preferred suppliers;
Corporate Event Staging & Decor. All prices are quoted on request.

MINIMUM SPEND PER PERSON TO WAIVER VENUE HIRE

VENUE	BREAKFAST BUFFET	LUNCH	HIGH TEA	DINNER	COCKTAIL EVENT	MINIMUM NUMBER
Ballroom	Venue hire applicable	R320	R250	R380	R380	80
Pavilion	Venue hire applicable	R320	R250	R380	R380	40
Pre-function Boardroom	Venue hire applicable	R320	R250	R380	R380	20
The Atlantic	Venue hire applicable	R320	R250	R380	R380	60
Camissa Brasserie			Not available for private use			

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Updated December 2014



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The Table Bay



THE TABLE BAY

S35°54'08" E18°25'20"

 TheTableBayHotel  @TableBayHotelSA



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