

QUINTESSENTIAL EXPERIENCES, FOR EVERY OCCASION



The Table Bay



All menus include 15% VAT and are subject to change without prior notification, depending on availability and prices of product. Prices are only confirmed upon signature of contract. Menu items are subject to availability and substitutions may be required at the chef's discretion. A 10% service charge is applicable. Functions ending later than 23h00 will incur an additional charge of R3000 staffing transport fee per hour or part thereof.

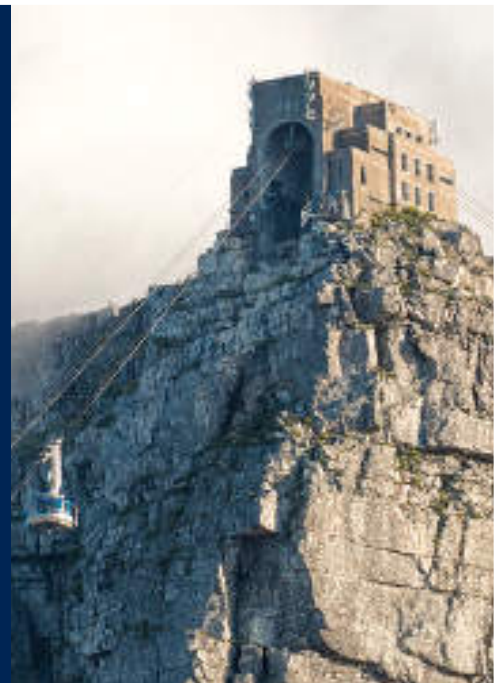


AFRICA'S MOST BEAUTIFUL CITY

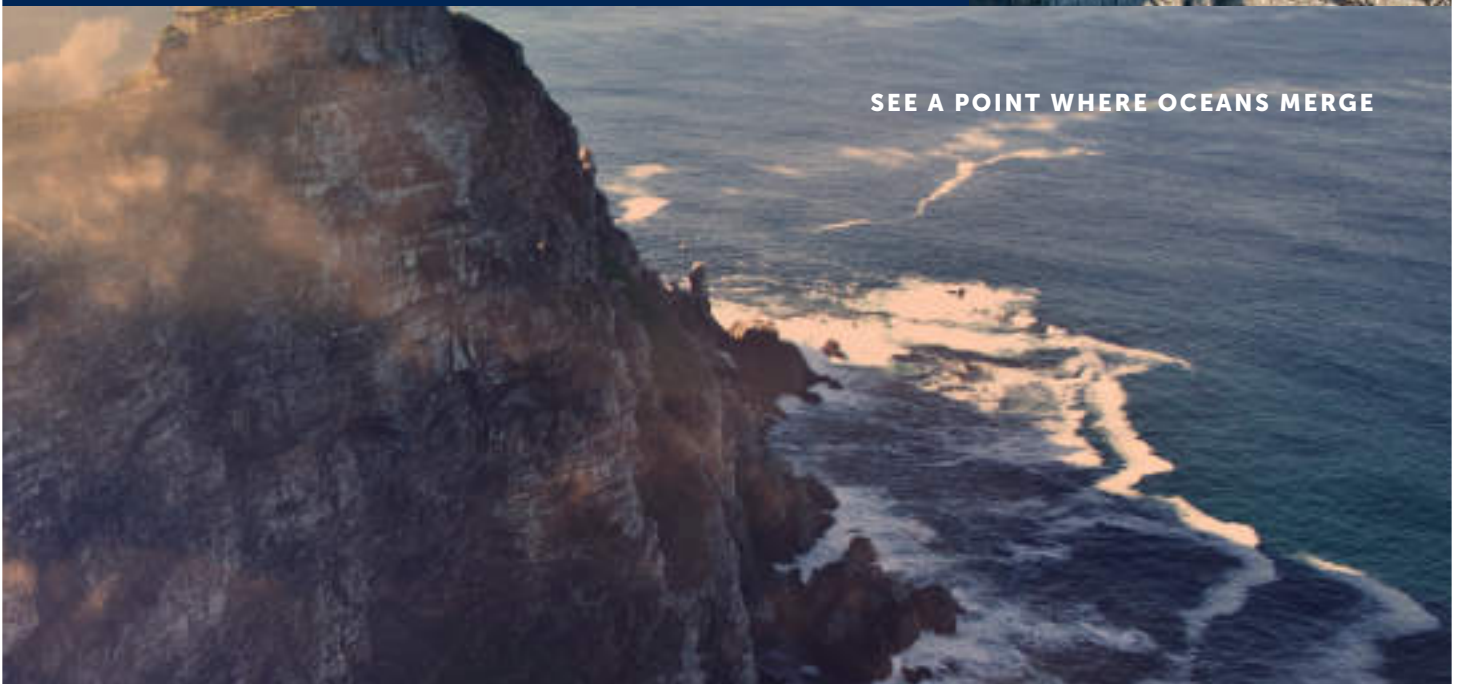
Cape Town is the Mother City of Africa, regarded as one of the most beautiful regions in the world. The city provides a setting for many scenic wonders, magnificent seascapes and panoramic vistas. Home to the iconic Table Mountain, a natural wonder of the world. Cape Point, the dramatic promontory where the warm Indian Ocean meets the cold Atlantic. Robben Island, a World Heritage Site where Nelson Mandela was incarcerated from 1964 to 1982. Cape Town offers the perfect combination of rich heritage, historical legacy and natural beauty.

A GATEWAY TO THE CAPE'S BREATHTAKING SCENERIES

JOURNEY TO THE TOP
OF A NATURAL WONDER



SEE A POINT WHERE OCEANS MERGE



DISCOVER A SYMBOL OF FREEDOM



BE CAPTIVATED BY PERENNIAL BEAUTY

The Table Bay, opened in May 1997 by iconic former South African President Nelson Mandela, is situated on the historic Victoria and Alfred Waterfront.

Perfectly positioned against the exquisite backdrop of Table Mountain and the Atlantic Ocean, providing a gateway to Cape Town's most popular allures.

Be graced by the synergy of two oceans and captivated by the sheer beauty of the Cape.

A NATURAL LANDMARK OF POSSIBILITY

The Table Bay provides more than just the banqueting essentials. It's a place to celebrate, connect, motivate and inspire, with an array of bespoke South African experiences and culinary options to match. Nestled between the exquisite Table Mountain and the cool Atlantic, The Table Bay is perfectly positioned to make your event a dream come true.

From glamorous celebrations to romantic weddings, birthday festivities, incentive gatherings, cocktail functions and small, intimate dinners, The Table Bay is the perfect backdrop for any occasion.





THE ATLANTIC

The Atlantic has been tastefully furnished to create the perfect blend of natural charm and modern luxury. The ideally appointed interior flows seamlessly out onto the open patio with panoramic views across the harbour, the Atlantic Ocean and Table Mountain, and is perfect for private lunches, dinners, weddings, parties or cocktail functions. The Atlantic boasts views from almost every angle and is effortlessly adaptable to suit both large and small functions.



SPECIFICATIONS











	BANQUET BUFFET	BANQUET SERVED	BOARDROOM	CINEMA	COCKTAILS	DANCE BUFFET	DANCE SERVED	SCHOOLROOM	U-SHAPED	CABARET
THE ATLANTIC	120	120	•	•	150	•	•	•	•	•

THE PAVILION

A Victorian-style venue, offering unparalleled views of the working harbour, sheltered behind the historic breakwater wall. The Pavilion is perfect for wedding ceremonies, private dinners or business functions.



SPECIFICATIONS











	 BANQUET BUFFET	 BANQUET SERVED	 BOARDROOM	 CINEMA	 COCKTAILS	 DANCE BUFFET	 DANCE SERVED	 SCHOOLROOM	 U-SHAPED	 CABARET
THE PAVILION	72	96	30	120	120	•	48	72	27	45



THE BALLROOM

A spectacular beautiful venue and an ideal setting for wedding receptions, conferences and gala dinners. Boasting crystal chandeliers and beautiful natural light, The Ballroom is extraordinary and can be divided in two to suit your event.

SPECIFICATIONS

	 BANQUET BUFFET	 BANQUET SERVED	 BOARDROOM	 CINEMA	 COCKTAILS	 DANCE BUFFET	 DANCE SERVED	 SCHOOLROOM	 U-SHAPED	 CABARET
THE BALLROOM	200	200	84	300	300	152	152	144	63	125
THE BALLROOM WEST OR EAST	88	66	•	120	120	64	48	72	33	45



PRE-FUNCTION AREA

A glorious open area, one of the most versatile function venues at The Table Bay. If you wish to book this venue exclusively, the surrounding venues must also be booked.

SPECIFICATIONS











	BANQUET BUFFET	BANQUET SERVED	BOARDROOM	CINEMA	COCKTAILS	DANCE BUFFET	DANCE SERVED	SCHOOLROOM	U-SHAPED	CABARET
PRE-FUNCTION AREA	•	•	•	•	200	•	•	•	•	•

PRE-FUNCTION BOARDROOM

The Table Bay doesn't only cater for large, elaborate events, it also boasts space that is ideal for smaller business meetings and conferences.



SPECIFICATIONS

	 BANQUET BUFFET	 BANQUET SERVED	 BOARDROOM	 CINEMA	 COCKTAILS	 DANCE BUFFET	 DANCE SERVED	 SCHOOLROOM	 U-SHAPED	 CABARET
PRE-FUNCTION BOARDROOM	32	32	24	50	50	•	•	24	18	20

NATURE'S GOODNESS

The Table Bay is synonymous with environmental sustainability awareness. From hundreds of indigenous Protea flower arrangements throughout the hotel to the fine cuisine, every detail has been sustainably considered to make your experience uniquely and luxuriously South African.

The culinary team of The Table Bay regularly forages for herbs and plants to use in the kitchen, and our restaurants are proudly SASSI compliant.



THE BEST BANQUETING TEAM AT THE BEST ADDRESS

Our renowned banqueting and culinary team is always ready to give you the support you need to ensure your event is successful. Serving world-class cuisine that caters for all tastes, along with professional event guidance, The Table Bay carefully considers every detail to bring your event to life. We encourage you to speak to our chef for tailor-made full- and half-day packages that will suit your individual needs.

QUINTESSENTIAL BANQUET MENUS

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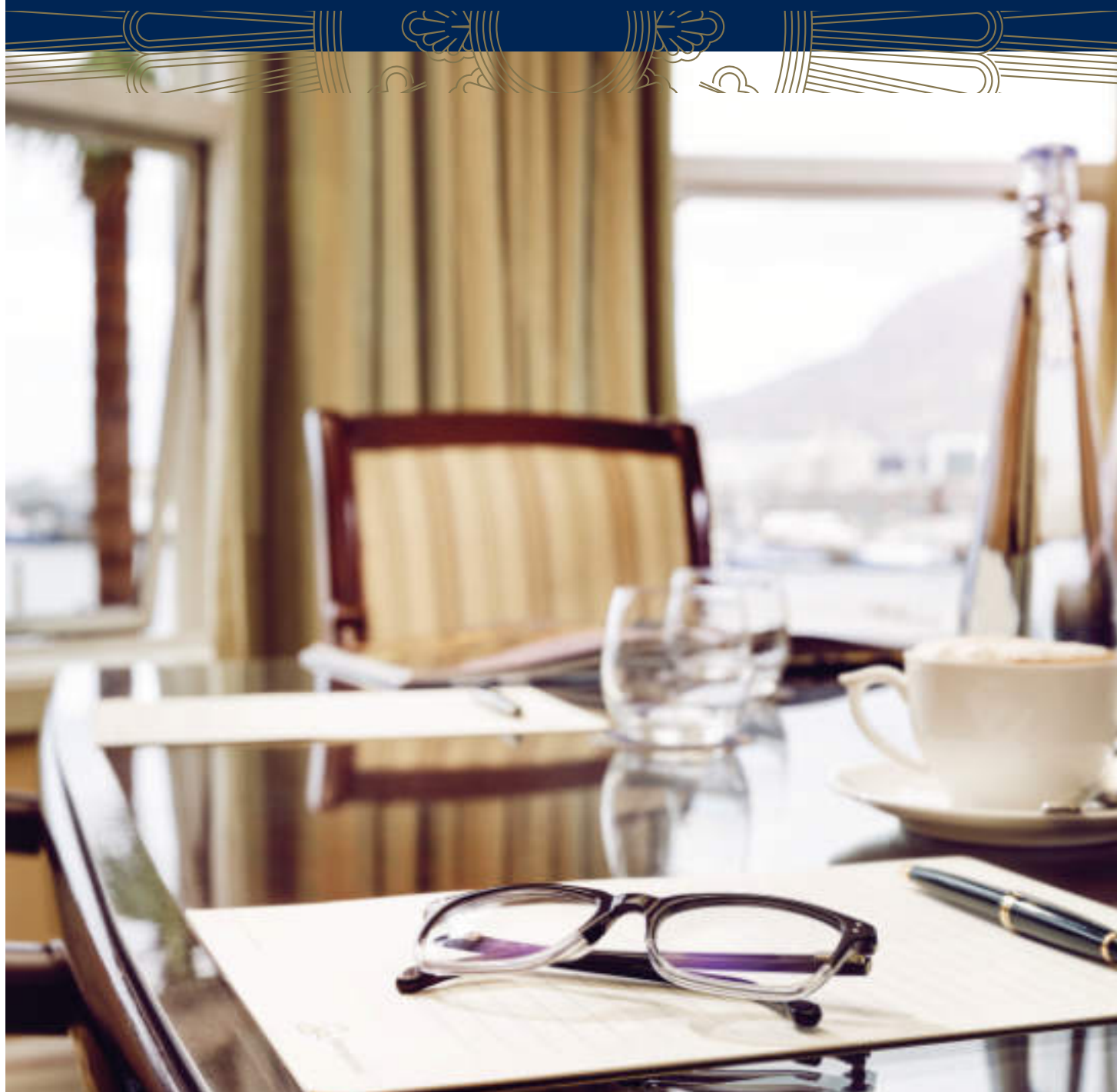


THE BEST OF BANQUET

At The Table Bay, we've curated menus and packages to ensure every occasion is perfectly executed.

DAY CONFERENCE PACKAGES

Our convenient full- and half-day packages are tailored to suit your event requirements.



DAY CONFERENCE PACKAGES

INCLUDES	HALF DAY	FULL DAY
Venue hire (appropriate to the confirmed numbers attending)	✓	✓
Still and sparkling mineral water on the conference table	✓	✓
One telephone extension (exclusive of calls)	✓	✓
Stationery on conference table	✓	✓
One flipchart and markers	✓	✓
Open boom parking	✓	✓
One screen - 8ft x 6ft	✓	✓
XGA standard data projector (3000 lumin)	✓	✓
Registration table	✓	✓
Set-up cost	✓	✓
Service fee	✓	✓
Arrival break with luxury TWG tea, Nespresso coffee, and snacks	✓	✓
Midmorning break with luxury TWG tea, Nespresso coffee, and snacks	✓	✓
Midafternoon break with luxury TWG tea, Nespresso coffee, and snacks		✓
Available throughout the day:		
Luxury TWG tea and Nespresso coffee	✓	✓
Freshly squeezed orange juice and apple juice	✓	✓
Still and sparkling mineral water with cordials	✓	✓
Luxury handmade biscuit selection	✓	✓
Fresh fruits	✓	✓
Mints	✓	✓
	Including lunch or finger breakfast:	R695pp
	Excluding lunch:	R495pp
		R750pp

TERMS AND CONDITIONS

- Minimum of 20 delegates
- Less than 20 delegates will attract a surcharge of R95pp
- Applicable from Monday to Sunday, 08h00 – 17h00
- All additional beverages will be charged on consumption



CONFERENCE PACKAGE

FULL DAY AND HALF DAY

INCLUDES:

ARRIVAL REFRESHMENTS

with luxury TWG tea and Nespresso coffee,
and a choice of individually wrapped arrival snacks
(Select two options)

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

Breakfast cup with yoghurt, muesli and berry compote

Mini plain or cheese and tomato croissants

Seasonal fruit salad jars

Mini Danish selection

MID-MORNING REFRESHMENT BREAK

with luxury TWG tea and Nespresso coffee,
and a choice of individually wrapped midmorning snacks
(Select two options)

Crustless quiche jars: Mushroom, spinach and feta or tomato and thyme

Chocolate orange madeleines

Cinnamon sugared doughnuts

Chicken mayo finger sandwiches

MID-AFTERNOON REFRESHMENT BREAK

with luxury TWG tea and Nespresso coffee,
chef's selection of individually wrapped snacks (full day only)
(Select two options)

Mini buttermilk scones with homemade jams and butter

Mini carrot muffins with cream cheese frosting

Cucumber and cream cheese finger sandwiches

Chocolate brownies

Banana cake

AVAILABLE THROUGHOUT THE DAY:

Luxury TWG tea and Nespresso coffee

Freshly squeezed orange juice

Fruit and yoghurt smoothie

Still and sparkling mineral water with homemade cordials

Luxury handmade biscuit selection

Fresh whole fruits

Mints



PLATED LUNCH

The full day conference package includes a choice of plated or finger/fork lunch
The half day conference package includes a choice of finger breakfast or plated lunch

ENTREE

Selection of individually wood-fired breads and rolls,
with hummus, olive tapenade & biltong pâté jars

STARTER

(Select one dish)

Stuffed chicken breast salad

cos lettuce, sunburst tomato served with tomato thyme dressing

Beef carpaccio

caper artichoke salsa, saladini leaves dusted with parmesan shavings

Grilled plum tomato salad

buffalo mozzarella, balsamic reduction and basil pesto

Truffled cauliflower soup

served with a poached quail's egg

Southern African mushroom soup

wild garlic cream cheese Chantilly and crispy mushroom chips

MAIN

(Select one dish)

Duo of lamb, loin and braised shoulder

with a fricassee of flageolet beans and purée, pan-fried artichokes and lavender jus

Karan beef fillet with blue cheese and parsley crust

with a wild mushroom risotto cake, onion purée, mustard leaves, and balsamic jus

Seared Norwegian salmon

with a squid, chorizo, chickpea and passata ragout, grilled artichokes & fennel shavings

Pan-fried white line fish,

curly kale, pomme neuf potato, sweet potato purée, crispy pancetta lardons & red wine jus

Pan-seared line fish, wild garlic, rocket and lemon risotto

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

Sous-vide chicken supreme

fricassee of wild mushrooms, spinach, potatoes, chicken & mushroom velouté

Free range chicken

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



VEGETARIAN

(Select one dish)

Wild mushroom risotto

porcini dust and truffle cream, topped with a hen's egg

Roasted butternut risotto

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

Coriander gnocchi

with roasted pepper chakalaka, baby spinach, crispy onion rings

Vegetable korma

Jeera-infused basmati rice, sambals & poppadum

Chickpea tagine

Moroccan couscous, apricots & yoghurt

DESSERT

(Select one dish)

Citron tart slice

with toasted meringue shards, lime gel

Deconstructed black forest

rich chocolate cake, cherry gel, whipped chocolate cremeaux, Amarena cherries

Baked cheesecake

with seasonal berries, coconut macaron

Tiramisu

vanilla bean crème pâté, coffee caramel ganache

Fresh fruit plate

With berry basil sorbet

— Or —

(Select three individually packaged items from the below)

Seasonal fresh fruit salad with rooibos honey

Mini brownies

Salted caramel and chocolate tartlets

Coconut panna cotta with pineapple salsa

Lemon meringue tartlets

Chocolate mousse and Oreo verrines

Crème pâté tartlets

Baked lemon cheese

Amarula crème brûlée

Mini red velvet cake



FINGER/FORK LUNCH

(Select one plate option)

Plate one

Tempura vegetable skewers with basil mayo
Beef slider with lettuce, tomatoes, cheddar cheese, sauces
Capetonian-style mini fish and chips
Cape Malay chicken mini roti with fresh salsa
Mini vegan pizzas
R300

Plate two

Parma ham melon balls on Oscar sticks
Selection of spiced samosas with homemade Cape Malay chutney
Creole calamari satays with citrus and red onion mayonnaise
Crispy chicken and Asian vegetable noodle box
Artichoke, apple, celery, fennel, and smoked cheese tartlets
R270

Plate three

Sundried tomato mousse bruschetta
Individual lamb shank pies with mint gravy
Smoked snoek balls with caviar and lemon aioli
Cape Malay chicken mini rotis with fresh salsa
Buffalo cauliflower wings with a smoky barbeque sauce
R270

Plate four

Roast beef, tomato & onion relish on a baguette
Mini lamb koftas with mint, coriander, and cucumber raita
Cape Malay fishcakes with fruit chutney
Harissa-roast chicken drumsticks
Vegan cigarette börek with spinach and Healey's cheddar cheese, garlic, and basil
Chickpea hummus (Turkish phyllo rolls)
R420

Plate five

Smoked snoek & cream cheese tart topped with salsa
Crab meat, dill, spring onion, citrus tartlets, topped with a red onion and red pepper salsa
Seafood risotto balls served with a saffron aioli
Chicken spring rolls with apricot chutney
Roasted tomato, basil and parmesan quiche
R270

DESSERT

(Select three items from the below)

Mini chocolate cake slices
Mini New York lemon baked cheesecake
Mini lemon meringue tarts
Chocolate cherry brownies
Peppermint crisp chocolate verrines
Mini berry crème pâté tartlets
Tiramisu choux pastry
Fresh fruit salad with rooibos honey
R120



PLATED BREAKFAST

Healthy breakfast

Low fat fruit smoothie

Roasted homemade muesli glass, Greek yoghurt, macerated strawberries & sliced fruit

Charcuterie plate of farm style cured cold meats, local South African cheese & crackers

Baked Danish selection and mini buttermilk scones, toast & condiments

Freshly brewed filter coffee, quality infused teas & cold pressed fruit juices

R300

Oscar Breakfast

Low fat fruit smoothie

Homemade granola jars with Bulgarian yoghurt, honey and fresh fruit

Franschoek Salmon Trout eggs benedict, creamy spinach & fynbos hollandaise

— Or —

Eggs, sautéed mushrooms, pan-grilled cherry tomatoes, baked beans

Potato rosti, crispy bacon, sausage & arugula

(Served with baked Danishes and mini buttermilk scones, toast & condiments,
freshly brewed filter coffee, infused teas & cold pressed fruit juices)

R300



FINGER BREAKFAST

(Select one plate option)

Plate one

Smoked trout and snoek pâté pinwheels with fresh lemon and cucumber-radish salsa
Bacon, egg and tomato on wood-fired baguette with wild garlic mayonnaise
Roasted courgettes, red onion, wild rosemary, and Healey's cheddar frittata
BLT croissants (bacon may be substituted with beef pastrami)
Mini muffins: banana, carrot, bran, chocolate, or blueberry
R280

Plate two

Sweetcorn, red pepper, and cheddar cheese mini muffins
Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich
Smoked snoek and wild garlic croquettes with fynbos hollandaise
Smoked trout and fennel frittata
Fruit salad with rooibos honey
R280

Plate three

Mini brioche buns with scrambled egg and wild garlic hollandaise
Smoked trout and snoek pâté pinwheels with fresh lemon and cucumber-radish salsa
Bacon, and tomato on wood-fired baguette with wild garlic mayonnaise
Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich
Homemade oat energy bars
R295

Plate four

Egg mayonnaise and wild fennel stuffed baby potatoes with local caviar
Chicken, beef or pork sausage in a puff pastry blanket with tomato relish
Sweetcorn, red pepper and cheddar cheese mini muffins
House-smoked hake croquettes
Bircher muesli trifles
R230

Plate five

Bacon and egg wonton
Smoked snoek and wild garlic croquettes with fynbos hollandaise
Herb-roasted mushroom and Rosa tomato skewers
Bacon or macon, egg, Healey's cheddar and wild garlic tartlets
Yoghurt panna cotta with muesli crunch and berry compote
R280



GROUP CONFERENCE BREAKFAST

Harvest Breakfast

Selection of cereals & mueslis

Assortment of natural homemade fruit flavored low-fat yoghurts

Selection of fresh whole fruits and seasonal fresh fruit salad & compotes

Selection of nuts, macadamia, hazelnuts, pecan and walnuts with dried fruit & assorted seeds

Assorted lettuce leaves, condiments, dips and tapenades

Assorted local sourced cheese with artisanal breads, homemade crackers, Melba toast and homemade preserves
Selection of mini home-baked muffins, mini buttermilk scones, mini butter croissants, Danishes & freshly baked rolls

HOT PLATED

Salmon Benedict

Toasted English muffin, peppery cream cheese, sautéed baby spinach
sliced avocado, poached eggs, fynbos hollandaise, fresh lemon & dill

— Or —

Atlantic Full English

Eggs, sautéed mushrooms, pan-grilled cherry tomatoes, baked beans
potato rosti, crispy bacon, sausage & arugula.

— Or —

Vegetarian Benedict

Poached eggs, herb marinated field mushrooms, tomato, wild spinach
tender stem broccoli & fynbos hollandaise.

R415

(Bed and breakfast inclusive rate, breakfast non-privatised,
to be taken in the Atlantic or Camissa restaurants or alternative venue
by prior arrangement and agreement - **surcharge of R95pp**)

LUNCH OR DINNER SET MENU

STARTER

(Select one dish)

Buchu-smoked Franschhoek trout, grilled courgettes, smoked snoek cream, citrus gel, yuzu pearls

Seared Norwegian salmon, smoked oyster, cucumber-fennel carpaccio, yuzu pearls, radish salsa

Grilled seabass, potato rosti, tomato sauce and braised fennel

Karan beef carpaccio, truffle cream, pickled wild mushrooms, porcini dust, wild garlic shortbread

Confit duck, charred grilled pineapple, cashew, saladini leaves and sticky berry compote

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

Cured baby beetroot, apple, radish, beetroot tartar, beetroot soil, goat's cheese meringue

Smoke roasted onion and leek soup with kale and Healey's cheddar baguette

SORBET

(Select one option)

Passion fruit and mango | Pimms apple, cucumber and mint

White peach | Berry basil | Blood orange

MAINS

(Select one dish)

Seared yellowfin tuna, Mouille seaweed crust, roasted tomato beurre blanc warm salad nicoise

Fennel and basil crusted Norwegian salmon, lemon dill crushed potato, fennel,
fine bean confit red onion salad, wild fennel beurre blanc

Biltong dusted beef fillet, oxtail tortellini, potato dauphinoise, wild mushrooms, fine beans, and red wine jus

Rosemary lamb shank, onion mash, sous vide rainbow carrots, caramelised baby onions, mint jus

Mint and buchu crusted lamb rack, crushed sweet potato, wilted spinach, mint jus

Wild rosemary grilled springbok loin, apple and plum wellington, glazed baby beetroot, smoked parsnip purée, plum jus

Roast duck breast, pickled red cabbage, pak choi, ginger sesame seed mash, orange jus

Potato gnocchi, root vegetables, shaved beetroot, and parmesan cream

DESSERT

(Select one dish)

Berries and cream, coconut Bavaria, yoghurt and lime mousse, fresh berries,
basil gel, strawberry ice cream, balsamic and strawberry consommé

Summer, dulce brûlée, chocolate mousse, passion fruit and mango sorbet, passion gel,
mango coral sponge, dehydrated lime meringue shards, white chocolate pearls

Apple and cucumber, Pimms apple and cucumber sorbet, yoghurt mousse,
white chocolate cremeaux, mint macarons, white chocolate snow, kiwi, yuzu pearls

Deconstructed black forest, vanilla bean kirsch bavaroise, devil's food cake, cherry tuille,
cherry gel, whipped chocolate cremeaux, Amarena cherries, chocolate sorbet, candied pistachios

Peaches and cream, rooibos sable, whipped vanilla cream, poached peaches, white peach sorbet,
rooibos, jellies, white chocolate cremeaux, meringue shards, dried raspberry powder

R520pp

LUNCH OR DINNER BUFFET MENU

(Please select one menu for your event)

MENU 1

STARTER

A selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, grated Healey's cheddar, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream, and lemon and herb vinaigrette
Moroccan couscous salad

MAINS

Jeera-infused basmati rice
Lamb curry with sambals, raita, poppadoms, and roti
Grilled line fish with fennel beurre blanc sauce
Star aniseed-roasted butternut
Twice-cooked potatoes and spring onions
Vegetable lasagne

DESSERT

Oreo cheesecake
Lemon meringue tarts

MENU 2

STARTER

A selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, grated Healey's cheddar, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream, and lemon and herb vinaigrette
Grilled vegetable pasta salad

MAINS

Saffron-infused basmati rice
Roast beef with wholegrain mustard gravy
Chicken curry with sambals, raita, poppadoms, and roti
Sautéed baby gems with ratatouille vegetables
Green Thai vegetable curry
Maple syrup sweet potato

DESSERT

Dark chocolate brownies
Malva pudding and custard

MENU 3

STARTER

A selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, grated Healey's cheddar, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream, and lemon and herb vinaigrette
Grilled Caprese salad

MAINS

Roasted chicken supreme served with an orange glaze
Oxtail potjie with herb dumplings
Creamy wild garlic mash potatoes
Sautéed vegetables
Wild mushroom pasta

DESSERT

Tiramisu
Black forest



COCKTAIL SELF-SELECTOR MENU

(Select two pieces per item chosen)

COLD COCKTAIL SELECTION

Vegetarian

Sundried tomato mousse bruschetta
Tempura vegetable skewers with basil mayo
Artichoke, apple, celery, fennel & smoked cheese tartlets
R40

Meat

Parma ham melon balls on Oscar sticks
Roast beef, tomato & onion relish served on a baguette
R50

Fish/Seafood

Smoked snoek balls with caviar & lemon aioli
Smoked snoek & cream cheese tart topped with salsa
R45

HOT COCKTAIL SELECTION

Vegetarian

Phyllo cigars with spinach and Healey's cheddar cheese, garlic & basil
Roasted tomato, basil & parmesan quiche
Chickpea hummus with lavache bread
Mini vegan pizzas
R45

Meat

Beef slider with lettuce, tomatoes, cheddar cheese, sauces
Cape Malay chicken mini roti with fresh salsa
Selection of spiced samosas with homemade Cape Malay chutney
Crispy chicken & Asian vegetable noodle box
Individual lamb shank pies with mint gravy
Cape Malay chicken mini rotis with fresh salsa
Buffalo cauliflower wings with a smoky barbeque sauce
Mini lamb koftas with mint, coriander & cucumber raita
Harissa roast chicken drumsticks
Chicken spring rolls with apricot chutney
R60

Seafood/Fish

Cape style mini fish & chips
Creole calamari satays with citrus & red onion mayonnaise
Cape Malay fishcakes with homemade chutney
Crab meat, dill, spring onion, citrus tartlets, red onion & red pepper salsa
Seafood risotto balls served with a saffron aioli
R55

Dessert

Mini chocolate cake slices
Mini New York lemon baked cheesecake
Mini lemon meringue tarts
Chocolate cherry brownies
Peppermint crisp chocolate verrines
Mini berry crème pâté tartlets
Tiramisu choux pastry
Fresh fruit salad with rooibos honey
R30

Dry Snacks

(100g per person)
Potato crisps-assorted flavours available
Wasabi crisps
Root vegetable crisps
Gin roasted almonds
Chilli-lime peanuts
Honey-mustard pretzels
Flavoured popcorn
Droëwors
Slices beef biltong
R90pp