

QUINTESSENTIAL EXPERIENCES, FOR EVERY OCCASION



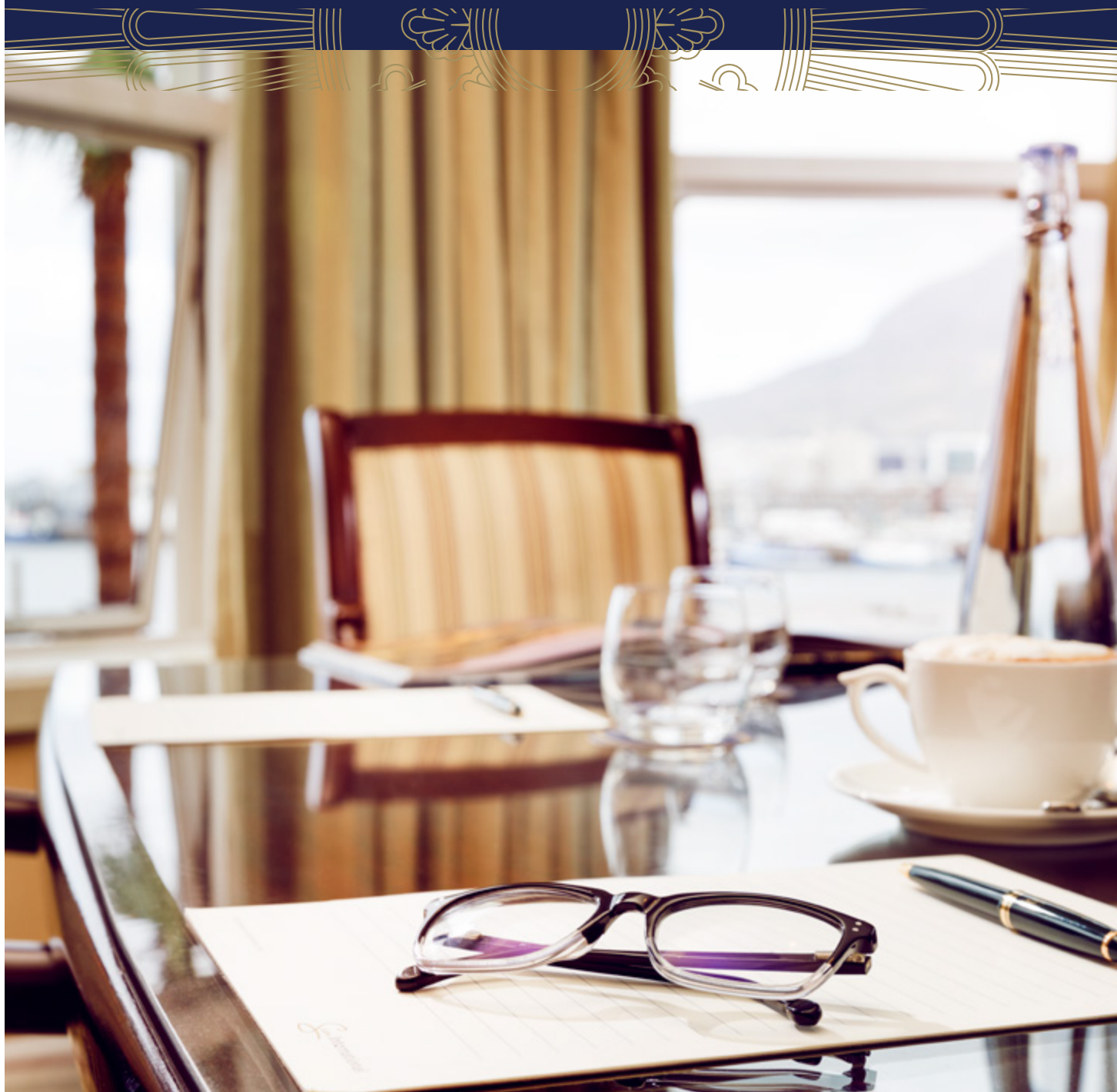
The Table Bay



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 R3 200 staffing transport fee per hour or part thereof.

DAY CONFERENCE PACKAGES

Our convenient full and half day packages are tailor-made 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)	✓	✓
Stationary on conference table	✓	✓
One flipchart and markers	✓	✓
Limited 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	✓	✓
Mid-morning break with luxury TWG tea, Nespresso coffee and snacks	✓	✓
Buffet or finger fork lunch (Half day conference only – a choice of lunch or breakfast)	✓	✓
Mid-afternoon break with luxury TWG tea, Nespresso coffee and snacks		✓
Available throughout the day:		
Luxury TWG tea and Nespresso coffee	✓	✓
Fresh squeezed orange juice and apple juice	✓	✓
Fruit and yoghurt smoothie	✓	✓
Vivreau still and sparkling mineral water with homemade cordials	✓	✓
Luxury handmade biscuit selection	✓	✓
Fresh whole fruits	✓	✓
Refreshment mints	✓	✓
	Including lunch or finger breakfast:	R720pp
	Excluding lunch:	R485pp
		R780pp

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, and 10% service fee where applicable

BREAK SNACK CHOICES

ARRIVAL REFRESHMENT BREAK SNACK CHOICES

Select two from below

- ☐ Mini bran muffins
- ☐ Mini blueberry muffins
- ☐ Mini Danishes
- ☐ Mini cheese and tomato croissants
- ☐ Seasonal fruit platter
- ☐ Yoghurt berry cups

MID-MORNING REFRESHMENT BREAK SNACK CHOICES

Select two from below

- ☐ Chocolate orange madeleines
- ☐ Cinnamon doughnuts
- ☐ Crustless mushroom and garlic quiche
- ☐ Finger chicken mayo sandwiches
- ☐ Vegetable spring rolls

MID-AFTERNOON REFRESHMENT BREAK SNACK CHOICES

(applicable to Full Day Conference Package only)

Select two from below

- ☐ Buttermilk scones with homemade jams
- ☐ Sweetcorn and cheese scones with butter
- ☐ Orange infused hot cross buns with butter
- ☐ Mini carrot muffins with cream cheese frosting
- ☐ Finger cucumber and cream cheese sandwiches

BUFFET LUNCH

STARTERS

- Selection of wood fire baked breads and rolls
- Sugar bean and peppadew hummus, baba ganoush, olive tapenade, smoked snoek pate, biltong pate
- Local picked salad leaves with traditional condiments and homemade vinaigrettes

Choose 4 salads below

- ☐ Mixed cabbage salad with apple, pear, apple cider mayonnaise and toasted sunflower seeds
- ☐ Oven roasted beetroot with celery, fennel and hibiscus vinaigrette
- ☐ Tomato, basil and fior de latte salad with fynbos vinegar reduction
- ☐ Roasted sweet potato & butternut salad, wild rocket & pumpkin seed
- ☐ New potato, green beans, red onions & lemon dressing
- ☐ Loaded Nicoise salad, flat leaf parsley & cocktail tomato
- ☐ Fynbos cured beetroot, melon, goat's cheese mousse and baby saladini
- ☐ Caesar herb crusted chicken salad

MAINS

Select one dish from each category

BEEF OR LAMB

- ☐ Roast beef sirloin with roasted button mushrooms and lemon-thyme pesto
- ☐ Braised beef short rib and green bean bredie topped with preserved figs
- ☐ Homemade beef stroganoff with garlic and herb button mushrooms
- ☐ Curried free range beef mince with tomato, peas & potato
- ☐ Free range beef bobotie with pumpkin and coriander fritters
- ☐ Slow braised leg of lamb with minted parsnip and mustard jus
- ☐ Lamb shoulder and sugar bean stew, confit onions with mint and lime
- ☐ Cape Malay lamb curry, potato & cilantro
- ☐ Lamb shank pot pie, carrots, celery, pearl onions and puff pastry topping

FISH

- ☐ West Coast mussel potjie with lemongrass and lemon relish
- ☐ Pan fried linefish with lemon leaf emulsion and grilled courgettes
- ☐ Crispy tempura battered hake with herbed salsa verde
- ☐ Line fish papillote with Rosa tomato, olives and red onions
- ☐ Baby squid and fresh fennel linguine, tomato, lemon leaf and herb pesto oil
- ☐ Harissa crumbed SASSI fish fingers, coriander yoghurt and cucumber tomato salsa

CHICKEN

- ☐ Roast whole free range chicken with lemon and thyme
- ☐ Malay coconut chicken thighs with roasted eggplant
- ☐ Honey and mustard free range chicken thighs
- ☐ Cape Malay chicken curry
- ☐ Tandoori roasted chicken thighs
- ☐ Harissa roast chicken drumsticks

VEGETARIAN

- ☐ Roasted lentil and sugar bean moussaka
- ☐ Baby marrow, tomato and Swiss chard quinoa
- ☐ Butternut and sage risotto
- ☐ Sesame halloumi with harissa eggplant, tomato and courgettes
- ☐ Cape Malay vegetable curry



BUFFET LUNCH CONTINUED

Select one dish from each category.

STARCH

- ☐ Herb roasted baby potatoes
- ☐ Roasted leek mashed potato
- ☐ Rosemary potato dauphinoise
- ☐ Cumin and lemon sweet potato crush
- ☐ Lemon and herb linguine
- ☐ Basmati rice included

VEGETABLES

- ☐ Seasonal steamed vegetables with fresh herbs and farm butter
- ☐ Green beans with red onion and fennel
- ☐ Roasted cinnamon butternut with toasted pumpkin seeds
- ☐ Carrot roundels with maple syrup and parsley pesto

DESSERTS

Select three dishes

- ☐ Seasonal fresh fruit plate with pelargonium syrup
- ☐ Mini pistachio brownies
- ☐ Salted caramel and chocolate tartlets
- ☐ Coconut panacotta with pineapple salsa
- ☐ Granadilla-lemon meringue tartlets
- ☐ Chocolate mousse and Oreo verrines

FINGER FORK LUNCH

STARTERS

- Assorted crudité, tortilla chips and pita sticks with guacamole, sugar bean hummus, peppadew cream cheese, biltong pate and smoked snoek pate

Select three of the below dishes:

- ☐ Asian chicken and vegetable crystal rolls
- ☐ Garden tomato, buffalo mozzarella, watercress and basil pesto wraps
- ☐ Smoked trout, cream cheese and avocado wraps
- ☐ Rare roast sirloin with red onion, rocket and dijonaise on hearth baked baguette

MAINS

BEEF OR LAMB *(Select one beef or one lamb dish)*

- ☐ Mini wagyu beef slider with cheddar, gherkin and tomato relish
- ☐ Mini farm style boerewors skewers with sweet and sour tomato relish
- ☐ Mini beef Yorkshire pudding with hibiscus hollandaise
- ☐ Seared beef, mushroom and olives phyllo pastry cups
- ☐ Bobotie samosas with homemade Cape Malay fruit chutney
- ☐ Pulled minted cumin marinated lamb pita pockets, brinjal and tatziki
- ☐ Mini lamb, olive, apricot, sultanas and almond tagine pies
- ☐ Dukkha crusted lamb spring rolls, palm sugar chilli dipping
- ☐ Mini lamb and mint burger with feta tatziki
- ☐ Lamb koftas with mint and coriander chutney

FISH OR SEAFOOD *(Select one dish)*

- ☐ Mini fish and chip burger with crisp cos and tartar sauce
- ☐ Blackened calamari satays with naartjie and red onion mayonnaise
- ☐ Mini vetkoek stuffed with smoked apricot snoek
- ☐ Smoked snoek samosa with caviar and lemon hollandaise
- ☐ Cape Malay fishcake with sweet chilli mayonnaise
- ☐ Panko and smoked paprika fish nuggets with roasted tomato chutney
- ☐ Seafood risotto balls

CHICKEN *(Select one dish)*

- ☐ Parmesan crusted chicken fingers tenders with gorgonzola cream
- ☐ Crispy chicken and Asian vegetable noodle box
- ☐ Chicken and leek satays with Malay peanut sauce
- ☐ Cape Malay chicken mini rootis with fresh salsa
- ☐ Crispy chicken spring rolls with fresh plum sauce
- ☐ Mini chicken breast slider with guacamole, tomato and coriander
- ☐ Cape Malay chicken satays with apricot chutney

VEGETARIAN *(Select one dish)*

- ☐ Chick pea croquettes with tomato and coriander relish
- ☐ Eggplant fritters with red onion and olive salsa
- ☐ Apple, celery and Klein River tarts with walnut and red onion salsa
- ☐ Polenta cakes with ratatouille and Healey's cheddar
- ☐ Mushroom slider, herbed roasted Portobello mushroom slider, tomato and pesto
- ☐ Sweet potato and pea samosas with coriander chutney

DESSERTS

(Select three dishes)

- ☐ Seasonal fresh fruit plate with pelargonium syrup
- ☐ Mini pistachio brownies
- ☐ Salted caramel and chocolate tartlets
- ☐ Coconut panacotta with pineapple salsa
- ☐ Granadilla-lemon meringue tartlets
- ☐ Chocolate mousse and Oreo verrines

FINGER BREAKFAST

(Finger Breakfast may replace Lunch Menu for Half Day Package.)

Not applicable to Full Day or Half Day without lunch package.

Select eight dishes

- ☐ Smoked trout and snoek pate pinwheels with fresh lemon and cucumber-radish salsa
- ☐ Sweetcorn, red pepper and cheddar cheese mini muffins
- ☐ Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich
- ☐ Mini brioche buns with scrambled egg and wild garlic hollandaise
- ☐ Bacon or Macon, egg, Healey's cheddar and wild garlic tartlets
- ☐ Bacon, egg and tomato on wood fired baguette with wild garlic mayonnaise
- ☐ Roasted courgette, red onion, wild rosemary and Healey's cheddar frittata
- ☐ Egg mayonnaise and wild fennel stuffed baby potatoes with local caviar
- ☐ Smoked snoek and wild garlic croquets with fynbos hollandaise
- ☐ Egg mayonnaise and watercress baguette
- ☐ Mini BLT croissants (bacon can be substituted with beef pastrami)
- ☐ Smoked trout and fennel frittata
- ☐ House smoked hake croquettes
- ☐ Chicken, beef or pork sausage in a puff pastry 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

- ☐ Mini carrot and banana loaf
- ☐ Selection of mini Danishes
- ☐ Seasonal fruit skewers with mint
- ☐ Seasonal fruit platter
- ☐ Homemade wild rosemary energy bars
- ☐ Yoghurt panacotta with muesli crunch
- ☐ Bircher muesli trifles



WE LOOK FORWARD TO HOSTING YOU.

THE BEST ADDRESS IN CAPE TOWN



33°54'11.15"S 18°22'24.48"E



Sun International

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