

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 R1750 staffing transport fee per hour or part thereof.

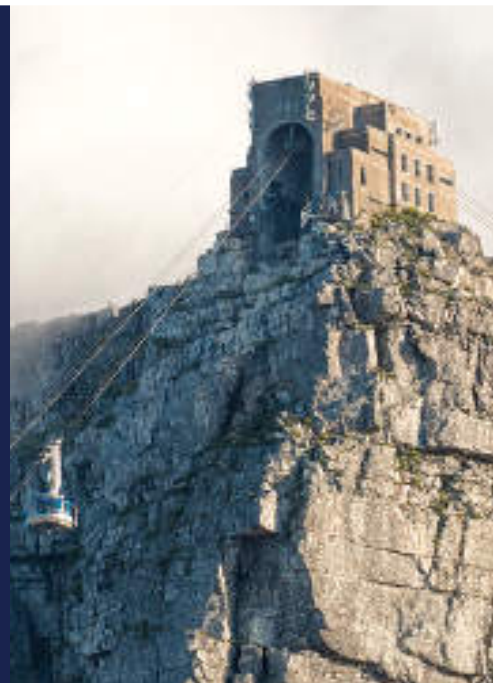


AFRICA'S MOST BEAUTIFUL CITY

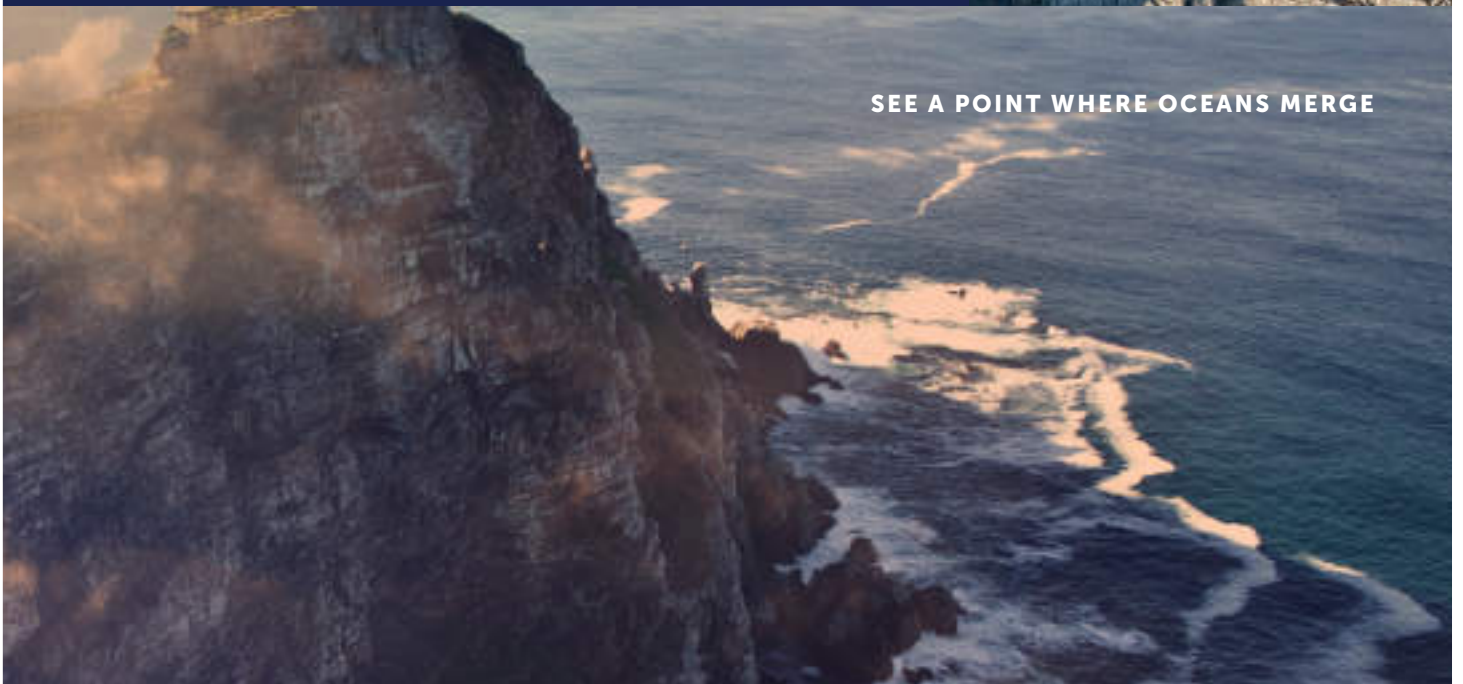
Cape Town is the Mother City of Africa, regarded as one of the most beautiful regions in the world. The city provides a setting for many scenic wonders, magnificent seascapes and panoramic vistas. Home to the iconic Table Mountain; a natural wonder of the world. Cape Point, the dramatic promontory where 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 Africa 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 be 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 larger and smaller 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, 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.

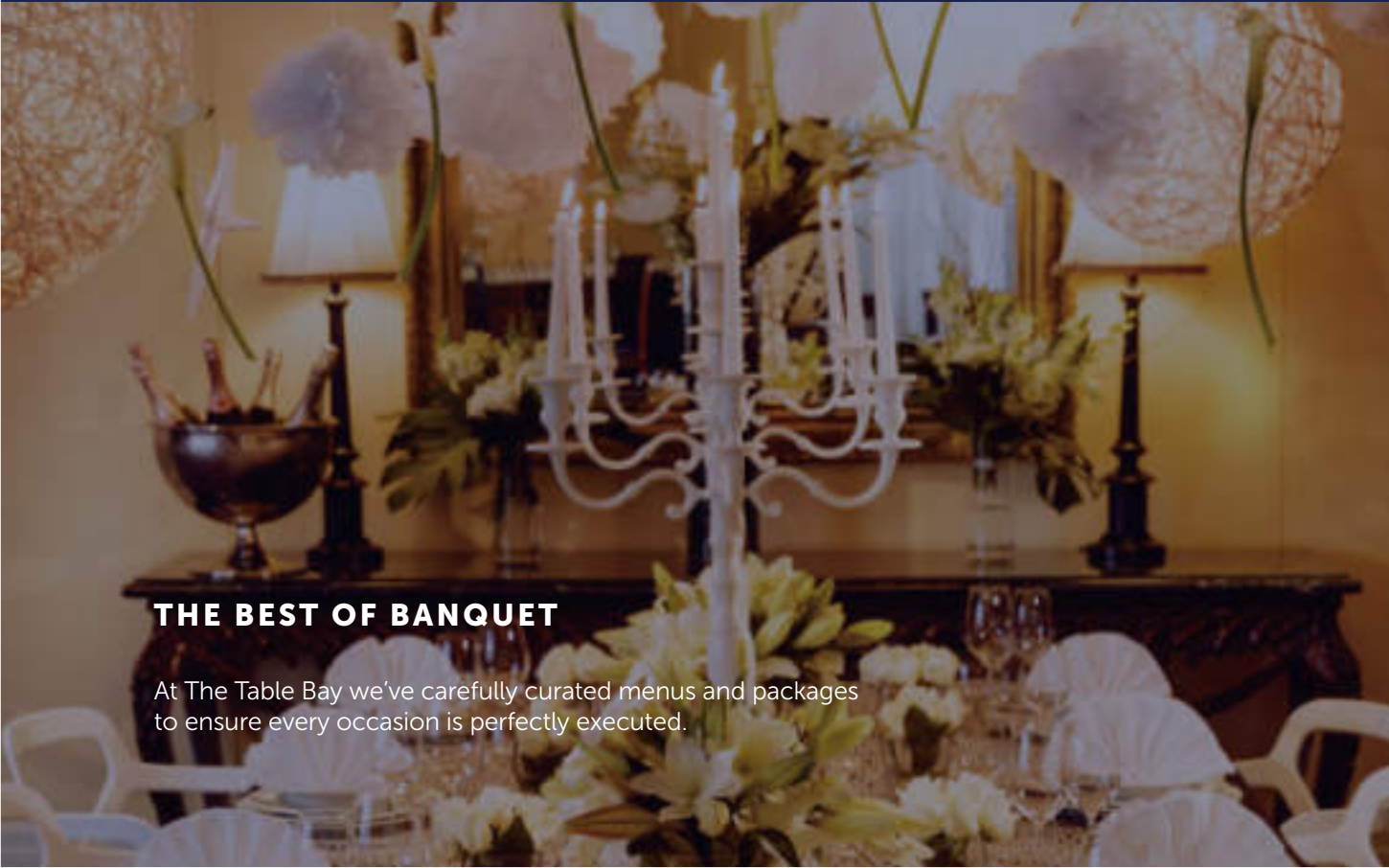


THE BEST BANQUETING TEAM AT THE BEST ADDRESS

Our renowned banqueting and culinary team is always ready to give you all the tailored 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.

QUINTESSENTIAL BANQUET MENUS

DAY CONFERENCE PACKAGES	2-3
BUFFET LUNCH MENU	4
FINGER FORK MENUS	5-6
COFFEE BREAK MENUS	7-8
BREAKFAST MENUS	9-12
BUFFET MENUS	13-20
SET MENUS	21-26
COCKTAIL MENUS	27-31
EXPERIENTIAL DINING	32
CAPE TOWN FORAGE	33

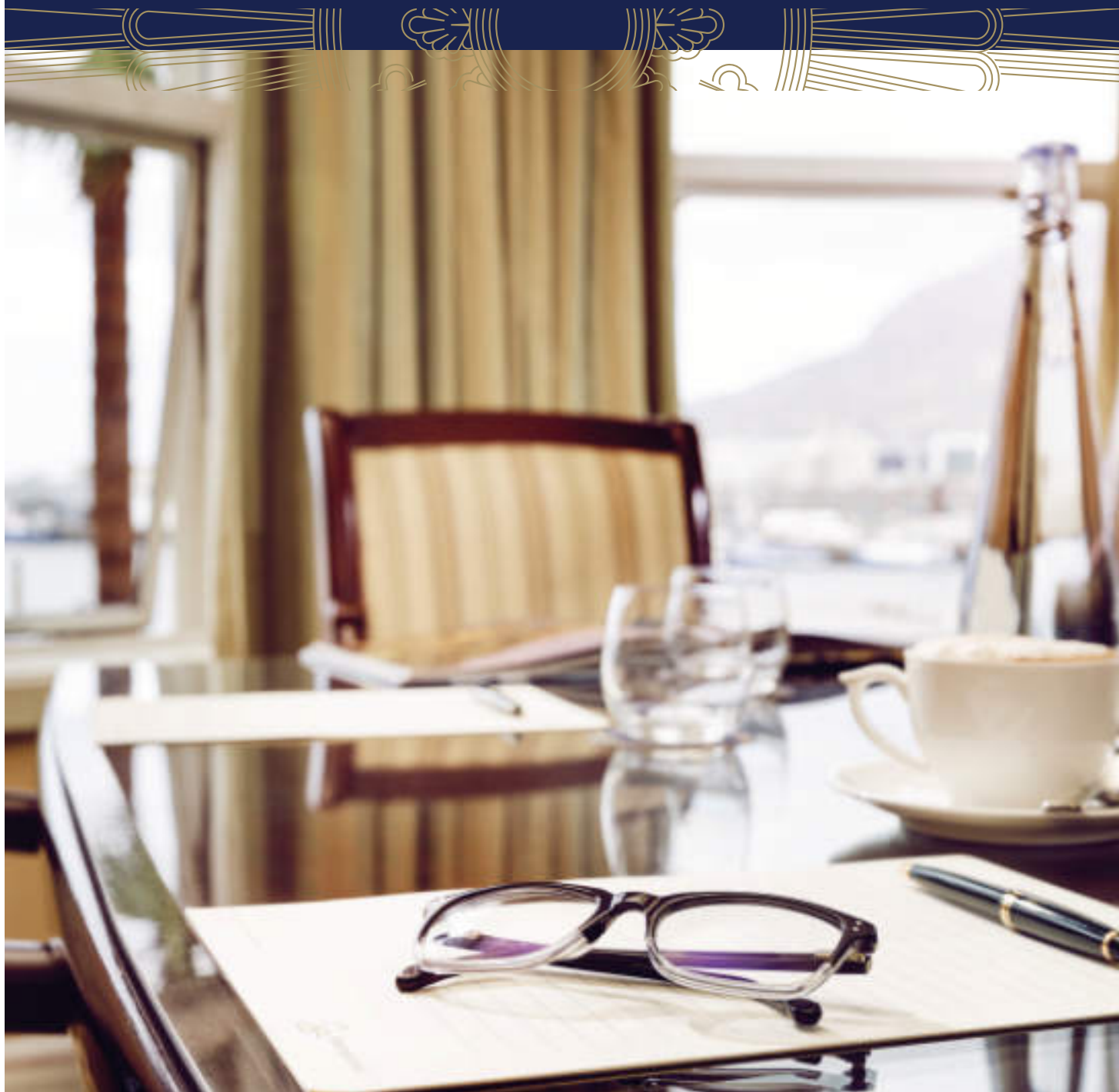


THE BEST OF BANQUET

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

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	✓	✓
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	✓	✓
Still and sparkling mineral water with cordials	✓	✓
Luxury handmade biscuit selection	✓	✓
Fresh fruits	✓	✓
Mints	✓	✓
	Including lunch or finger breakfast:	R610 pp
	Excluding lunch:	R410 pp
		R665 pp

TERMS AND CONDITIONS

Minimum of 20 delegates
 Less than 20 delegates will attract a surcharge of R88 pp
 Applicable from Monday to Sunday, 08h00 – 17h00
 All additional beverages will be charged on consumption

BUFFET LUNCH

STARTERS

- Selection of wood fired breads
- Sugar bean and peppadew hummus, baba ganoush, tapenade, smoked snoek pâté and biltong pâté
- Local picked salad leaves with traditional condiments and homemade vinaigrettes
- Mixed cabbage salad with apple, pear and apple cider mayonnaise and toasted sunflower seeds
- Oven roasted beetroot with celery, fennel and hibiscus vinaigrette
- Tomato, basil and fior di latte salad with fynbos vinegar reduction
- Herb roasted chicken Caesar salad

MAINS

Select one dish from each category

BEEF OR LAMB

- ☐ Karan 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 relish and vetkoek
- ☐ Free-range beef bobotie with pumpkin and coriander fritters
- ☐ Lamb shank pot pie
- ☐ Slow braised leg of lamb with minted parsnip and mustard jus
- ☐ Lamb shoulder and sugar bean stew with mint and lime
- ☐ Cape Malay lamb curry

FISH

- ☐ West Coast mussel and fresh fish potjie with lemon relish
- ☐ Pan-fried linefish with lemon leaf and roasted celery salsa
- ☐ Crispy hake with bokkom remoulade
- ☐ Pan-fried linefish with grilled peaches, creamed corn and coriander broth
- ☐ Mussel linguine with fresh fennel, lemon leaf and herb oil
- ☐ Thai fishcakes with coriander yoghurt and cucumber-tomato-sugar-bean 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 brinjal and sugar bean moussaka
- ☐ Baby marrow, tomato and Swiss chard quinoa
- ☐ Butternut and sage risotto
- ☐ Sesame haloumi with harissa eggplant, tomato and courgette
- ☐ Cape Malay vegetable curry

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 almond and apricot tri-colour slices
- ☐ Salted caramel and chocolate espresso tartlets
- ☐ Rosemary, honey and yoghurt panna cotta with berry compote
- ☐ Granadilla-lemon meringue tartlets
- ☐ Chocolate mousse and macadamia cups

FINGER FORK LUNCH

STARTERS

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

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 dijonnaise on hearth baked baguette

MAINS

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

- ☐ Mini beef burger with Healey's cheddar, gherkin and tomato relish
- ☐ Mini beef Yorkshire pudding with hibiscus hollandaise
- ☐ Seared beef and mushroom brioche rolls with sesame-masala mayonnaise
- ☐ Mini boerewors sausage kebabs with sweet and sour tomato relish
- ☐ Bobotie samosas with homemade Cape Malay fruit chutney
- ☐ Individual lamb shank pies
- ☐ Lamb curry samosas
- ☐ Mini lamb and mint burger with feta tzatziki
- ☐ Mini lamb koftas with mint and coriander chutney

FISH OR SEAFOOD *(Select one dish)*

- ☐ Mini fish and chip burger with crisp cos and tartare sauce
- ☐ Blackened calamari satays with naartjie and red onion mayonnaise
- ☐ 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)*

- ☐ Crispy chicken and Asian vegetable noodle box
- ☐ Chicken and leek satays with Malay peanut sauce
- ☐ Cape Malay chicken mini rotis with fresh salsa
- ☐ Crispy chicken spring rolls with fresh plum sauce
- ☐ Mini peri-peri chicken burgers with lemon mayonnaise
- ☐ 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
- ☐ Artichoke, apple and smoked cheese quiche
- ☐ Apple, celery and Klein River tarts with walnut and red onion salsa
- ☐ Polenta cakes with ratatouille and Healey's cheddar
- ☐ Sweet potato and pea samosas with coriander chutney

DESSERTS

(Select three dishes)

- ☐ Seasonal fresh fruit plate with pelargonium syrup
- ☐ Mini almond and apricot tri-colour slices
- ☐ Salted caramel and chocolate espresso tartlets
- ☐ Rosemary, honey and yoghurt panna cotta with berry compote
- ☐ Granadilla-lemon meringue tartlets
- ☐ Chocolate mousse and macadamia cups

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

- ☐ Mini BLT croissants (bacon can be substituted with beef pastrami)
- ☐ Smoked snoek and wild garlic croquets with fynbos hollandaise
- ☐ Smoked trout and fennel frittata
- ☐ House smoked hake croquets
- ☐ Smoked trout and snoek pâté pinwheels with fresh lemon and cucumber-radish salsa
- ☐ Bacon (or macon), egg, Healey's cheddar and wild garlic tartlets
- ☐ Bacon and egg wontons (bacon can be substituted with beef pastrami)
- ☐ Bacon, egg and tomato on wood fired baguette with wild garlic mayonnaise
- ☐ Chicken, beef or pork sausage in a puff pastry blanket with tomato relish
- ☐ Bircher muesli trifles
- ☐ Baby marrow, carrot, ginger and walnut mini muffins
- ☐ Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich
- ☐ Mini brioche buns with scrambled egg and wild garlic hollandaise
- ☐ Yoghurt panna cotta with muesli crunch
- ☐ Mini sweet loaves
- ☐ Mini selections of Danishes
- ☐ Egg mayonnaise and watercress baguette
- ☐ Mushroom and Healey's cheddar quichelets
- ☐ Homemade wild rosemary energy bars
- ☐ Fynbos honey panna cotta on muesli biscuit with crisp apple and pineapple
- ☐ Egg mayonnaise and wild fennel stuffed baby potatoes with local caviar
- ☐ Roasted courgette, red onion, wild rosemary and Healey's cheddar frittata
- ☐ Herb roasted mushroom and Rosa tomato skewers

COFFEE BREAK MENUS

All coffee break menus come with coffee, tea and a variety of delectable treats.





COFFEE BREAK MENUS

FRESH COFFEE BREAK

- Fresh whole fruit
- Chef's selection of homemade macaroons
- Fresh squeezed orange juice
- Freshly brewed coffee, or your choice of quality infused teas

R135 pp

CAPE TOWN COFFEE BREAK

- Freshly brewed coffee, or your choice of quality infused teas
- Cucumber, wild garlic cream cheese and sunburst tomato finger sandwich with wild greens
- Smoked wild rosemary chicken mayonnaise with cucumber and radish salsa on hearth fired baguette
- Hibiscus and goji berry crunchies
- Savoury mixed cheese biscuits
- Freshly brewed coffee, or your choice of quality infused teas

R195 pp

SWEET TIMES COFFEE BREAK

- Buttermilk scones with clotted cream and homemade jam
- Mini chocolate and macadamia nut madeleines
- Classic rainbow cookies slices
- Freshly brewed coffee, or your choice of quality infused teas

R175 pp

THE NEW HEALTHY COFFEE BREAK

- Fresh fruit kebabs with rose pelargonium syrup
- Dark chocolate chip oatmeal cookies
- Mango lassi smoothie
- Freshly brewed coffee, or your choice of quality infused teas

R175 pp

HIGH ALERT BREAK

- Wheatgrass shots
- Chia, fruit and yoghurt smoothie
- Handmade seed, goji berry and granola crunchies
- Freshly brewed coffee, or your choice of quality infused teas

R175 pp

COFFEE BREAK MENU ADDITIONS

<input type="checkbox"/>	Savoury mixed cheese biscuits	R30 pp
<input type="checkbox"/>	Cucumber, wild garlic cream cheese and sunburst tomato finger sandwich with wild greens	R35 pp
<input type="checkbox"/>	Smoked wild rosemary chicken mayonnaise with cucumber and radish salsa on hearth fired baguette	R45 pp
<input type="checkbox"/>	Rooibos pear and red onion marmalade with gorgonzola cream cheese on mini croissant	R45 pp
<input type="checkbox"/>	Smoked Franschoek trout with buchu and lemon leaf cream cheese and nasturtium pesto on mini croissant	R75 pp
<input type="checkbox"/>	Luxury handmade assorted biscuits	R30 pp
<input type="checkbox"/>	Chef's selection of homemade macaroons	R30 pp
<input type="checkbox"/>	Mini cappuccino and chocolate chip muffins	R30 pp
<input type="checkbox"/>	Mini velvet cupcake with cream cheese frosting	R35 pp
<input type="checkbox"/>	Seasonal Cape fresh fruit jellies	R30 pp
<input type="checkbox"/>	Health crunchie bars	R35 pp
<input type="checkbox"/>	Dark and white chocolate Bobby bars	R35 pp
<input type="checkbox"/>	Three grain low GI muffins	R35 pp
<input type="checkbox"/>	Selection of Danish pastries	R35 pp
<input type="checkbox"/>	Fresh squeezed orange juice	R35 pp
<input type="checkbox"/>	Fresh fruit and yoghurt smoothie	R35 pp
<input type="checkbox"/>	Diced fresh fruits glasses with honey and yoghurt dip	R45 pp
<input type="checkbox"/>	Fresh fruit skewers with pelargonium syrup	R55 pp

LUXURY COFFEE BREAK

Available as an additional to one of our coffee breaks or daily conference packages

Assorted chocolate truffles, chocolate ganache brownies and chocolate mousse cups

R60 pp

Artisanal local cheese, biscuits and preserves with one glass of house wine per person

R125 pp

BREAKFAST MENUS

We ensure your guests get the perfect start to the day with a variety of delectable breakfast options.



FINGER BREAKFAST MENU

R335 pp

Select eight dishes

- ☐ Mini BLT croissants (bacon can be substituted with beef pastrami)
- ☐ Smoked snoek and wild garlic croquets with fynbos hollandaise
- ☐ Smoked trout and fennel frittata
- ☐ House smoked hake croquets
- ☐ Smoked trout and snoek pâté pinwheels with fresh lemon and cucumber-radish salsa
- ☐ Bacon (or macon), egg, Healey's cheddar and wild garlic tartlets
- ☐ Bacon and egg wontons (bacon can be substituted with beef pastrami)
- ☐ Bacon, egg and tomato on wood fired baguette with wild garlic mayonnaise
- ☐ Chicken, beef or pork sausage in a puff pastry blanket with tomato relish
- ☐ Bircher muesli trifles
- ☐ Baby marrow, carrot, ginger and walnut mini muffins
- ☐ Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich
- ☐ Mini brioche buns with scrambled egg and wild garlic hollandaise
- ☐ Yoghurt panna cotta with muesli crunch
- ☐ Mini sweet loaves
- ☐ Mini selections of Danishes
- ☐ Egg mayonnaise and watercress baguette
- ☐ Mushroom and Healey's cheddar quichelets
- ☐ Homemade wild rosemary energy bars
- ☐ Fynbos honey panna cotta on muesli biscuit with crisp apple and pineapple
- ☐ Egg mayonnaise and wild fennel stuffed baby potatoes with local caviar
- ☐ Roasted courgette, red onion, wild rosemary and Healey's cheddar frittata
- ☐ Herb roasted mushroom and Rosa tomato skewers

PLATED

PLATED BREAKFAST 1

Continental

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

R280 pp

PLATED BREAKFAST 2

- Fresh juices or fruit smoothie
- Assorted fresh baked breads, mini Danishes and mini muffins
- Fresh seasonal breakfast fruit bowl with granola and honey
- Poached eggs on English muffin with house cured and smoked Franschoek trout, sautéed spinach with cream cheese and fynbos hollandaise, grilled tomato and mushrooms
- Freshly brewed coffee, or your choice of quality infused teas

R295 pp

PLATED BREAKFAST 3

Choices to be made no less than 72 hours before event

- Fresh juices
- Assorted fresh baked breads, mini Danishes and mini muffins
- Fresh seasonal fruit plate
- Fried or poached eggs, sautéed wild mushrooms, homemade baked beans, grilled tomato, beef and chicken sausage wrapped in streaky bacon or macon, hash brown potato
- Freshly brewed coffee, or your choice of quality infused teas

R335 pp

BUFFET BREAKFAST

Privatised breakfast in a venue – surcharge R95 pp.

Minimum of 40 guests

R335 pp

- Assorted granola, muesli and a selection of cereals
- Selection of natural homemade flavoured low fat yoghurts
- Selection of fresh whole fruits
- Fresh sliced seasonal fruit
- Selection of stewed fruit compotes
- Selection of nuts and dried fruit

Assorted local and handmade cold meats including beef pastrami, cured local game, fennel and caper jelly roulade with smoked Franschhoek trout and dukkah spiced Norwegian salmon gravlax

Assorted local cheese with artisanal baked breads, homemade crackers, bread sticks and homemade preserves

- An array of condiments and preserves
- Selection of home baked muffins and buttermilk scones
- Selection of croissants and Danishes
- Creamed scrambled egg
- Chef's selection egg dish
- Selection of homemade sausages
- Back bacon and streaky bacon
- House cured and smoked hake
- Sautéed bella tomatoes with herb butter
- Sautéed forest mushrooms
- New potato with wild rosemary
- Homemade baked beans
- Pancakes and French toast with maple syrup
- Fresh juices
- Freshly brewed coffee, or your choice of quality infused tea

TERMS AND CONDITIONS

Minimum of 40 delegates

Less than 40 delegates will attract a surcharge

BUFFET MENUS

We take personal pride in infusing every buffet menu with a blend of flavour and flair. Simply select which menu best suits your event.



PRESTIGE MENU 1

R575 pp

STARTERS

- Cape Malay pickled fish with fresh coriander salsa
- Calamari and green bean salad with confit red onion and citrus
- Smoked Franschhoek trout salad with grilled courgette, radish and mint, buchu remoulade
- Roast Cape Malay chicken thighs with cucumber and cos lettuce
- Coriander and black pepper beef with roasted Mediterranean vegetables
- Tomato, basil pesto, fior di latte and couscous salad with toasted sunflower seeds
- Baby beetroot poached in hibiscus syrup with crisp apple, wild herb greens, gorgonzola and toasted seed caramel
- Baby fennel, watercress, baby spinach, avocado, confit tomato, Malay spiced pumpkin seeds and spring onion vinaigrette
- Salad bar with selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon and herb vinaigrette
- Coppa, chorizo, beef pastrami and mortadella with baby vegetable pickles and selection of mustards
- Selection of home baked and hearth fired breads
- Sugar bean hummus, peppadew cream cheese, biltong pâté and smoked snoek pâté

MAINS

CARVERY

- Roast sirloin with horseradish jus, Yorkshire pudding, wild garlic hollandaise and a selection of mustards
Or
- Fynbos honey, verjus and roast garlic pork loin with apple sauce and a selection of mustards
- Beef short rib denningsvleis
- Fried masala fish with lemon leaf beurre blanc
- Cape Malay chicken curry with poppadoms, roti, sambals, dhali, chutney and pickles
- A selection of seasonal vegetables with herb butter
- Cinnamon butternut
- Roast herbed baby potatoes
- Basmati rice with fresh coriander

DESSERTS

- Red velvet cake slices
- Chocolate ystervarkies
- Condensed milk cream caramel
- Cape gooseberry and strawberry tart
- Banana caramel flan
- Sticky toffee pudding with butterscotch sauce

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

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

PRESTIGE MENU 2

R575 pp

STARTERS

- Cured linefish gravadlax with coriander crust and radish salsa
 - Poached West Coast mussels, roast fennel and tomato, watercress, celery, spring onion and lemon aioli
 - Smoked Franschhoek trout salad with grilled courgette, radish and mint, buchu remoulade
 - Honey glazed thyme and sesame chicken thighs with roasted apple, endive, cos, pickled sultana vinaigrette
 - Mustard beef with peppadews, grilled leeks and sweet potato and wild greens
 - Tomato, roasted rainbow pepper, basil and shaved red onion with buffalo mozzarella
 - Baby beetroot poached in hibiscus syrup with crisp apple, wild herb greens, gorgonzola and toasted seed caramel
 - Shaved cabbage, fennel and carrot coleslaw
-
- Salad bar with selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon and herb vinaigrette
-
- Coppa, chorizo, beef pastrami and mortadella with baby vegetable pickles and selection of mustards
 - Selection of home baked and hearth fired breads
 - Sugar bean hummus, peppadew cream cheese, biltong pâté and smoked snoek pâté

MAINS

CARVERY

- Roast sirloin with horseradish jus, Yorkshire pudding, wild garlic hollandaise and a selection of mustards
Or
 - Chimmichurri roast leg of lamb
-
- Meatballs in peppercorn and mushroom sauce
 - Grilled linefish lemon leaf beurre blanc
 - Whole roast lemon and herb chicken
 - A selection of seasonal vegetables with herb butter
 - Green beans with confit red onion and toasted almonds
 - Roast herbed baby potatoes
 - Rice pilaf

DESSERTS

- Granadilla and lemon meringue tartlets
- 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

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

PLATINUM MENU 1

R690 pp

STARTERS

- Norwegian salmon gravadlax with coriander crust and cucumber salsa
- Coriander and black pepper crusted tuna with wilted baby spinach and radish salsa
- Smoked Franschoek trout salad with grilled courgette, radish and mint, buchu remoulade
- House smoked chicken breast with apple, walnut, wild herb greens, wild garlic and lemon mayonnaise
- Seared beef carpaccio with parsley and lemon pesto, capers and shaved Healey's cheddar
- Tomato, roasted rainbow pepper, basil and shaved red onion with buffalo mozzarella
- Baby beetroot poached in hibiscus syrup with crisp apple, wild herb greens, gorgonzola and toasted seed caramel
- Shaved cabbage, fennel and carrot coleslaw
- Salad bar with selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon and herb vinaigrette
- Coppa, chorizo, beef pastrami and mortadella with baby vegetable pickles and selection of mustards
- Selection of home baked and hearth fired breads
- Sugar bean hummus, peppadew cream cheese, biltong pâté and smoked snoek pâté

MAINS

CARVERY

- Roast prime of beef with horseradish jus, Yorkshire pudding, wild garlic hollandaise and a selection of mustards
- Or
- Chermoula roast leg of lamb with chimmichurri sauce
- West Coast mussel and fresh linefish potjie with lemon relish
- Grilled Norwegian salmon with lemon leaf butter sauce
- Whole roast lemon and herb chicken
- A selection of seasonal vegetables with herb butter
- Cinnamon butternut with Cape Malay spiced pumpkin seeds
- Roasted leek buttered mash potato
- Wild rosemary potato dauphinoise
- Rice pilaf
- Quinoa with toasted almonds, dried fruit and leaf masala vinaigrette

DESSERTS

- Croque en bouche
- Almond and toffee squares
- Saffron and cardamom crème brûlée
- Lemon and raspberry baked cheesecake
- Tiramisu
- Passion fruit crème brûlée
- Maple and pecan tartlets
- Seasonal fruit platter

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

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

PLATINUM MENU 2

R690 pp

STARTERS

- Norwegian salmon gravadlax with coriander crust and cucumber salsa
- Coriander and black pepper crusted tuna with wilted baby spinach and radish salsa
- Poached West Coast mussels, prawns and calamari with Cape Malay coconut sauce, cucumber, carrot and courgette ribbons
- House smoked chicken breast with apple, walnut, wild herb greens, wild garlic and lemon mayonnaise
- Cured ostrich carpaccio with hibiscus and wild garlic cream cheese, hibiscus vinegar reduction and wild greens
- Tomato, roasted rainbow pepper, basil and shaved red onion with buffalo mozzarella
- Baby beetroot poached in hibiscus syrup with crisp apple, wild herb greens, gorgonzola and toasted seed caramel
- Baby potato salad
- Shaved cabbage, fennel and carrot coleslaw
- Salad bar with selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon and herb vinaigrette
- Coppa, chorizo, beef pastrami and mortadella with baby vegetable pickles and selection of mustards
- Selection of home baked and hearth fired breads
- Sugar bean hummus, peppadew cream cheese, biltong pâté and smoked snoek pâté

MAINS

CARVERY

- Roast prime of beef with horseradish jus, Yorkshire pudding, wild garlic hollandaise and a selection of mustards
- Or
- Wild rosemary roasted leg of lamb with mint jus
- Cape Malay bouillabaisse with mustard croutons and spicy mayonnaise
- Masala roasted Norwegian salmon with hibiscus hollandaise
- Peri-peri free-range baby chickens
- A selection of seasonal vegetables with herb butter
- Green beans with confit red onion and toasted almonds
- Roasted leek buttered mash potato
- Wild rosemary potato dauphinoise
- Rice pilaf
- Quinoa with toasted almonds, dried fruit and leaf masala vinaigrette

DESSERTS

- Sticky toffee pudding with butterscotch sauce
- Milk chocolate, coffee and praline cake slices
- British Bakewell tart
- Pistachio and cardamom éclairs
- English trifle
- New York baked 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

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

BANTING-FRIENDLY MENU

R760 pp

STARTERS

- Smoked brinjal, spinach, pomegranate and roasted peppers with toasted sunflower seeds and tahini vinaigrette
- Rosa tomato, spring onion, coriander, fennel and radish salad with poppy seed and mint Greek yoghurt
- Rooibos tea smoked Franschhoek trout with wild garlic, avocado, watercress and lemon olive oil
- Roast butternut with herbed goat's cheese, roasted celery dressing and Cape Malay spiced pumpkin seeds
- Wild mushrooms with kale, red and green cabbage and roasted leek and buchu mayonnaise

MAINS

- Grilled linefish with shaved confit fennel, watercress purée and lemon butter
- Seared Karan beef with green peppercorn sauce and garlic butter button mushrooms
- Herb roasted free-range whole chicken with herb jus and warm cabbage and carrot slaw
- Herb cream cauli-mash
- Roast cumin sweet potato in coconut oil
- Cauli-base mini pepper, onion, tomato and mushroom pizzas
- Brussel sprouts with gorgonzola, brown butter and toasted almonds
- Sautéed kale with lemon segments and slivered onion
- Roasted pumpkin with shaved coconut and mint

DESSERTS

- Banting chocolate cake
- Coconut lemon cup cake with mascarpone cream
- Dairy free chocolate pot
- Baked almond cheesecake with mixed berries coulis
- Seasonal berries meringue nest
- Vanilla coconut and lemon panna cotta
- South African artisanal cheeses with nutty crackers
- Fresh sliced fruit

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

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

LUXURY ADDITIONS

(Full guest participation required.)

These items can only be added to an existing menu, and not booked separately.

ADD PALATE CLEANSER

- ☐ Raspberry and lime sorbet
- ☐ Lime and mint sorbet
- ☐ Mint and lemongrass sorbet
- ☐ Mango and basil sorbet
- ☐ Kiwi sorbet
- ☐ Pineapple and ginger sorbet
- ☐ Apple and cinnamon sorbet

R35 pp per item

ADD CHEESE COURSE

Served family style on platters or along with the Grand Buffet if selected

- ☐ A selection of local artisanal cheese with preserves, bread and biscuits

R125 pp

ADD GRAND DESSERT BUFFET

The Table Bay signature rainbow cheesecake
Milk chocolate, coffee and almond praline cake
Salted caramel and chocolate peppermint mousse cups
Chocolate croquembouche tower
Saffron and cardamom crème brûlée
Classic opera cake slices
Macadamia bake well tart
Cape gooseberries and yoghurt vanilla panna cotta
Orange macerated strawberries with fresh vanilla cream
Cape Malva pudding with crème Anglaise

R150 pp

ADD FRIANDISE

Served family style on platters

- ☐ Pastry chef's selection of petit fours
- ☐ Pastry chef's selection of homemade chocolate truffle

R40 pp

R55 pp

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

INTERACTIVE LIVE OYSTER STATION (3 PIECES PER PERSON)

Fresh oysters shucked while you wait with red onion mignonette, white balsamic and fynbos vinegar, chopped pickled cucumber, yuzu pearls, red and green Tabasco sauce, fresh cracked black pepper

R135 pp

PERSONAL SUSHI CHEF*

Include a live sushi station for your special event. Have your sushi handmade to order by your personal sushi chef.

Sashimi, nigiri and maki made from prawn, salmon, tuna and linefish.

Professionally prepared and served from a white plinth bar.

R345 pp

Minimum of 40 required.

*5 working days' notice required

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

SET MENUS

Please select your uniquely tailored dining experience from our set menu options. We are happy to assist with guidance to ensure a well-balanced menu, or design a customised menu to meet your requirements.

Select one dish of each course to complete your perfect three course menu. Should you wish to have more than one choice per course, for each additional choice, the following charges will apply per additional course. Maximum three choices per course.

Starter	R96	pp
Main	R132	pp
Dessert	R81	pp



SUPERIOR MENU

R485 pp

STARTERS

Select one dish

- ☐ Truffle roasted cauliflower and courgette terrine with red wine and shallot pearls, pickled shimeji
- ☐ Wild rosemary roasted ratatouille vegetable tower with sugar bean hummus and Macgregor olive and wild fennel tapenade, wild garlic and roasted pepper oils
- ☐ Tomato tart assiette, fresh tomato and basil, nasturtium pesto, buffalo mozzarella, roasted tomato, saffron and macadamia vinaigrette and wild greens
- ☐ The Table Bay Caesar salad bouquet with Healey's cheddar crisp, wild garlic sourdough croutons and pickled quail's egg
- ☐ Cucumber, yoghurt and wild fennel soup with lemon leaf dust and local caviar (cold)
- ☐ Sweet potato, roast apple and ginger soup with beetroot and apple salsa and beetroot dust
- ☐ Fresh tomato and roasted pepper gazpacho with wild fennel crème fraîche (cold)
- ☐ Roasted butternut soup with cinnamon cream, Malay spiced pumpkin seeds and hearth bread croutons

MAINS

Select one dish

- ☐ Wild sage roasted free-range chicken supreme on creamed pap with wild fennel and spinach, roasted tomato, apple chutney and roasted apple jus
- ☐ Sous vide chicken breast filled with wild garlic, cranberry, hibiscus and cream cheese, lemon crush potato, wild greens and hibiscus jus
- ☐ Rooibos tea smoked chicken ballantine stuffed with apple and thyme sausage, roasted leek mash, red onion and watercress petit salad and thyme jus
- ☐ Buchu, lemon and parsley crusted linefish with warm baby potato salad, fresh shaved fennel salad, lemon leaf beurre blanc
- ☐ Pork neck galantine with dukkah, smoked samp and beans, wild and dune spinach, grilled nectarine purée and jus
- ☐ Herb and dijon mustard beef sirloin with potato batons, baby carrots, parsley and lemon pesto, garlic aioli and red wine jus
- ☐ Pressed braised beef short rib with dune spinach crust, wild garlic, green bean and pea risotto and red wine jus
- ☐ Cape Malay tempura brinjal tower, chakalaka relish and roasted brinjal purée
- ☐ Roasted butternut risotto with sage beurre noisette

DESSERTS

Select one dish

- ☐ **Chocolate indulgence**
Milk chocolate flexi ganache, caramel popcorn, microwave chocolate almond cake, salted caramel ice cream
- ☐ **Tiramisu**
With coffee macaroons, chocolate sauce and pistachio brittle
- ☐ **Mille feuille of trio chocolate**
With orange ice cream and almond praline
- ☐ **Saffron whipped panna cotta**
Rose pelargonium jelly, pistachio praline and cardamom and condensed milk ice cream
- ☐ **Citron tart slice**
Pistachio ice cream and macerated strawberries

PRESTIGE MENU

R580 pp

STARTERS

Select one dish

- ☐ House cured and smoked crocodile carpaccio with pickled tomato petals, cucumber and Cape gooseberry salsa
- ☐ Free-range sous vide chicken and nasturtium pesto roulade with macadamia crust, naartjie gel, chicken liver purée and black pepper tuile
- ☐ Seared yellowtail carpaccio, tiger's milk jelly, yuzu pearls, compressed apple, fennel and cucumber petit salad
- ☐ Marinated baby calamari with pineapple carpaccio, lemon slaw and chilli-rooibos vinaigrette
- ☐ Rooibos and hibiscus poached pear with local goat's cheese soft meringue, toasted seed muesli and wild greens
- ☐ Truffled cauliflower soup with poached quail's egg
- ☐ Wild mushroom soup with wild garlic cream and pickled shimeji

MAINS

Select one dish

- ☐ Seared Franschhoek trout with wild garlic and lemon risotto, warm apple and fennel salad and apple cider beurre blanc
- ☐ Roast wild sage pork fillet with roasted apple and leek mash potato, long stem broccoli, apple jus
- ☐ Braised pork belly, plum chutney and purée, rainbow carrots, parsnip purée, spring onion mashed potato, roasted plum jus
- ☐ Duo of lamb, loin and braised shoulder with herbed potato dauphinoise, baby carrot purée and mint jus
- ☐ Braised rolled lamb shoulder, creamy mint pap, roasted chakalaka vegetable terrine and jus
- ☐ Karan beef fillet with wild mushroom crust, thyme potato fondant, roast parsnip and parsley purée, baby carrots and jus
- ☐ Wild mushroom risotto with porcini dust
- ☐ Roasted rainbow pepper and courgette terrine with herbed local goat's cheese and creamy wild rosemary polenta

DESSERTS

Select one dish

- ☐ **Citron tart slice**
Pistachio ice cream and macerated strawberries
- ☐ **Deconstructed Black Forest-chocolate crèmeux**
Vanilla bean kirsch bavaroise, devil's food cake, cherry tuille, cherry gel, whipped cherry cream
- ☐ **Carrot cake**
With orange and white chocolate cheesecake, cinnamon ice cream, praline, orange syrup
- ☐ **Fresh fruit plate**
With rosewater and mint sorbet

PLATINUM MENU

R660 pp

STARTERS

Select one dish

- ☐ Buchu smoked Franschhoek trout with mint grilled courgette and cucumber, smoked snoek cream, citrus gel and yuzu pearls
- ☐ Seared Norwegian salmon, smoked West Coast oyster, cucumber-fennel and curry gel, yuzu pearls and radish sambal
- ☐ East Coast rock lobster carpaccio with curry vinaigrette, avocado and roasted pepper chakalaka
- ☐ MCC poached Sunshine Valley marrons with soutslai and dune spinach and pickled sour fig
- ☐ Roast duck breast and confit duck leg terrine, apple and grape compote, thyme shortbread soil
- ☐ Classic Karan beef carpaccio with truffle cream, pickled wild mushrooms, porcini dust and wild garlic shortbread
- ☐ Thai watermelon and prawn soup with compressed watermelon
- ☐ Cured baby beetroot, compressed apple, radish, braised beetroot tartar, beetroot soil and local goat's cheese soft meringue
- ☐ Smoke-roasted onion and leek soup with kale and Healey's cheddar baguette

SORBET

Select one dish

- ☐ Raspberry and lime
- ☐ Lime and mint
- ☐ Mint and lemongrass
- ☐ Mango and basil
- ☐ Kiwi
- ☐ Pineapple and ginger
- ☐ Apple and cinnamon

MAINS

Select one dish

- ☐ Seared yellowfin tuna with Mouille Point seaweed crust, roasted tomato beurre blanc and warm salad nicoise
- ☐ Fennel and basil crusted Norwegian salmon with lemon and dill crushed potato, artichoke, fennel, fine bean and confit red onion salad, wild fennel beurre blanc
- ☐ Biltong dusted beef fillet with oxtail ravioli, potato dauphinoise, wild mushrooms, fine beans and red wine jus
- ☐ Mint and buchu crusted lamb rack with cumin crushed sweet potato, English and dune spinach, mint jus
- ☐ Wild rosemary grilled springbok loin, apple and plum wellington, glazed baby beetroot, smoked parsnip purée and plum jus
- ☐ Roast duck breast with pickled red cabbage, udon noodle, warm citrus and pak choi salad and orange jus
- ☐ Coriander gnocchi with roasted pepper chakalaka
- ☐ Wild mushroom risotto with porcini dust and truffle cream

DESSERTS

Select one dish

- ☐ **Red velvet cake**
Boiled milk crèmeux, beetroot jelly and candied walnuts praline and raspberry sorbet
- ☐ **Tiramisu**
With coffee macaroons, chocolate sauce and pistachio brittle
- ☐ **Mille feuille of trio chocolate**
With orange ice cream and almond praline
- ☐ **White chocolate and salted caramel honey hive**
Honey and yoghurt whipped panna cotta, honey comb toffee, granadilla gel

LUXURY ADDITIONS

(Full guest participation required.)

These items can only be added to an existing menu, and not booked separately.

ADD PALATE CLEANSER

- ☐ Raspberry and lime sorbet
- ☐ Lime and mint sorbet
- ☐ Mint and lemongrass sorbet
- ☐ Mango and basil sorbet
- ☐ Kiwi sorbet
- ☐ Pineapple and ginger sorbet
- ☐ Apple and cinnamon sorbet

R35 pp per item

ADD CHEESE COURSE

Served family style on platters or along with the Grand Buffet if selected

- ☐ A selection of local artisanal cheese with preserves, bread and biscuits

R125 pp

ADD GRAND DESSERT BUFFET

The Table Bay signature rainbow cheesecake
 Milk chocolate, coffee and almond praline cake
 Salted caramel and chocolate peppermint mousse cups
 Chocolate croquembouche tower
 Saffron and cardamom crème brûlée
 Classic opera cake slices
 Macadamia bake well tart
 Cape gooseberries and yoghurt vanilla panna cotta
 Orange macerated strawberries with fresh vanilla cream
 Cape Malva pudding with crème Anglaise

R150 pp

ADD FRIANDISE

Served family style on platters

- ☐ Pastry chef's selection of petit fours
- ☐ Pastry chef's selection of homemade chocolate truffle

R40 pp

R55 pp



INTERACTIVE LIVE OYSTER STATION (3 PIECES PER PERSON)

Fresh oysters shucked while you wait with red onion mignonette, white balsamic and fynbos vinegar, chopped pickled cucumber, yuzu pearls, red and green Tabasco sauce, fresh cracked black pepper

R135 pp

PERSONAL SUSHI CHEF*

Include a live sushi station for your special event. Have your sushi handmade to order by your personal sushi chef.

Sashimi, nigiri and maki made from prawn, salmon, tuna and linefish.

Professionally prepared and served from a white plinth bar.

R345 pp

Minimum of 40 required.

*5 working days' notice required

COCKTAIL MENUS

Our convenient cocktail menus offer an assortment of bite-size appetizers that are perfectly suited to on-the-move events.



CANAPÉ MENU

4 items per person*
6 items per person*
9 items per person
12 items per person
15 items per person

R165
R235
R350
R440
R525

Banting cocktail menu – Chef's choice

9 items per person

R570

*Only recommended for pre-dinner cocktail reception (Full guest participation required)

COLD MENU

VEGETARIAN

- ☐ Mini jacket potatoes with wild garlic crème fraîche and cucumber slice
- ☐ Crystal rice paper rolls with julienne vegetables, avocado and Asian dipping sauce
- ☐ Thyme shortbread with sun-kissed tomato and herbed feta cream cheese
- ☐ Baked polenta rounds with caramelized red onion, goat's cheese and nasturtium pesto
- ☐ Onion marmalade and grape tarte tatin with gorgonzola cream
- ☐ White bean panna cotta on wild garlic shortbread with truffle pearls
- ☐ Sunburst tomatoes with fior di latte and fresh basil skewers

MEAT

- ☐ Wine barrel smoked chicken with apple and onion salsa, buchu and lemon aioli on baguette crisp
- ☐ Biltong dusted rare beef with wild garlic cream cheese, pinotage onion on shortbread
- ☐ Beef roulade on horseradish broodrolletjie with buchu smootjie
- ☐ House cured ostrich on roast beetroot disc with hibiscus cream cheese and pinotage jelly
- ☐ Hoisin duck pancakes with julienne cucumber and spring onion
- ☐ Parma ham, melon ball and edible flower skewers

FISH OR SEAFOOD

- ☐ Cape Malay pickled fish on rye with coriander chutney and sambals
- ☐ Linefish gravadlax, fennel, apple and onion roll ups
- ☐ Marinated cucumber cups with Asian tuna tartar
- ☐ Coriander and miso Franschoek trout sesame cones
- ☐ Roast Franschoek trout mayonnaise in fennel pancake with cucumber and radish
- ☐ Fresh shucked oyster with hibiscus and apple mignonette (surcharge of R16 pp applies)
- ☐ Mini prawn cocktail (surcharge of R16 pp applies)

HOT MENU

VEGETARIAN

- ☐ Baby ravioli of butternut with cinnamon flavoured onion and wild sage beurre noisette
- ☐ Dukkah spiced sweet potato batons with mint and coriander yoghurt
- ☐ Buttermilk and cinnamon fritters with orange and dried fruit mayonnaise
- ☐ Masala spiced eggplant tempura with roasted red pepper salsa
- ☐ Confit pearl onion tarte tatin with gorgonzola cream
- ☐ Tomato, olive, spring onion and smoked mozzarella springroll with nasturtium pesto
- ☐ Pea and pelargonium pap balls with wild garlic crème fraîche
- ☐ Sunblushed tomato and Healey's cheddar risotto balls with basil pesto
- ☐ Truffled mushroom risotto balls with roasted leek aioli

MEAT

- ☐ Mini Cape Malay chicken or beef rotis with raita and tomato
- ☐ Double dusted chicken tenders with gorgonzola cream
- ☐ Coriander, coconut and peanut chicken satays
- ☐ Biltong and cream cheese samosa with wild garlic mayonnaise
- ☐ Beef Yorkshire pudding with hollandaise
- ☐ Lamb liver with confit waterblommetjie and netvat
- ☐ Mini lamb koftas with cucumber yoghurt
- ☐ Braised venison and wild dukkah pies with sambal

FISH OR SEAFOOD

- ☐ Crispy calamari steak fingers with homemade sweet chilli sauce
- ☐ Crispy baby calamari with coriander mayonnaise
- ☐ Mini turmeric battered fish fingers with wild fennel tartar sauce
- ☐ Seared sesame tuna on sweet potato disc and Asian sauce
- ☐ Baked oysters with dune spinach, hollandaise and yuzu pearls (surcharge of R16 pp applies)
- ☐ Prawn curry taco with tomato and avocado sambal (surcharge of R16 pp applies)
- ☐ Prawn spring roll with spring onion and chilli jam (surcharge of R16 pp applies)

DESSERT CANAPÉS

- ☐ Mini red velvet cake slices
- ☐ Mini New York baked cheesecake
- ☐ Mini lemon meringue tarts
- ☐ Milk chocolate brownies
- ☐ Peppermint crisp chocolate cups
- ☐ Mini fruit Pavlova
- ☐ Fresh fruit skewers with pelargonium syrup

All menus include 15% VAT and are subject to change without notice, depending on availability and prices of products. 10% service charge is applicable.
Valid for confirmed contracted functions between 1 December 2017 to 30 November 2018.

LUXURY ADDITIONS

(Full guest participation required.)

These items can only be added to an existing menu, and not booked separately.

BOWL FOOD

R80 pp
Per item

- ☐ Mushroom risotto
- ☐ Creamy pap with roasted pepper and tomato chakalaka and coriander gremolata
- ☐ Roast pumpkin and sage risotto
- ☐ Biltong and cheese slapchips
- ☐ Chilli, garlic and parsley linguine
- ☐ Malay chicken curry with basmati rice and sambals
- ☐ Thai green chicken curry with basmati rice
- ☐ Crispy Asian chicken with stir-fried vegetable and egg noodles
- ☐ Creamy polenta with braised short rib and parsley gremolata
- ☐ Lemon and herb linguine with free-range mince bolognaise
- ☐ Pea, mint and pelargonium pap with braised lamb

ADD PALATE CLEANSER

- ☐ Raspberry and lime sorbet
- ☐ Lime and mint sorbet
- ☐ Mint and lemongrass sorbet
- ☐ Mango and basil sorbet
- ☐ Kiwi sorbet
- ☐ Pineapple and ginger sorbet
- ☐ Apple and cinnamon sorbet

R35 pp per item

ADD CHEESE COURSE

Served family style on platters or along with the Grand Buffet if selected

- ☐ A selection of local artisanal cheese with preserves, bread and biscuits

R125 pp

ADD GRAND DESSERT BUFFET

The Table Bay signature rainbow cheesecake
Milk chocolate, coffee and almond praline cake
Salted caramel and chocolate peppermint mousse cups
Chocolate croquembouche tower
Saffron and cardamom crème brûlée
Classic opera cake slices
Macadamia bake well tart
Cape gooseberries and yoghurt vanilla panna cotta
Orange macerated strawberries with fresh vanilla cream
Cape Malva pudding with crème Anglaise

R150 pp

ADD FRIANDISE*Served family style on platters*☐ Pastry chef's selection of petit fours**R40 pp**☐ Pastry chef's selection of homemade chocolate truffle**R55 pp****INTERACTIVE LIVE OYSTER STATION (3 PIECES PER PERSON)**

Fresh oysters shucked while you wait with red onion mignonette, white balsamic and fynbos vinegar, chopped pickled cucumber, yuzu pearls, red and green Tabasco sauce, fresh cracked black pepper

R135 pp**PERSONAL SUSHI CHEF***

Include a live sushi station for your special event. Have your sushi handmade to order by your personal sushi chef.

Sashimi, nigiri and maki made from prawn, salmon, tuna and linefish.

Professionally prepared and served from a white plinth bar.

R345 pp

Minimum of 40 required.

*5 working days' notice required



DRY SNACKS

50g per person

<input type="checkbox"/> Potato crisps-assorted flavours available	R45 pp
<input type="checkbox"/> Wasabi crisps	R45 pp
<input type="checkbox"/> Root vegetable crisps	R45 pp
<input type="checkbox"/> Gin roasted almonds	R65 pp
<input type="checkbox"/> Chilli-lime peanuts	R30 pp
<input type="checkbox"/> Honey-mustard pretzels	R30 pp
<input type="checkbox"/> Truffle popcorn	R35 pp
<input type="checkbox"/> Droëwors	R100 pp
<input type="checkbox"/> Sliced beef biltong	R110 pp

CAPE TOWN FORAGE

A customised foraging expedition that provides the opportunity to explore Cape Town's splendid "natural outdoor market" with our chefs.

Foraging experiences are under the guidance of a local urban hunter-gatherer, who has an intricate knowledge of the Cape's landscapes and the opportunities that lie therein to harvest wild plants for culinary use.

Depending on what is available in nature's larder, foragers are taken on informative tours of some of Cape Town's beautiful areas. Each experience is unique.

Foragers are then invited to venture into the kitchen with our chefs to learn more about preparing food using their harvests.

Includes:

Guided forage; cooking experience with chef; three course lunch made with foraged goods, and glass of wine or soft drink.

R4500 pp

Each additional person is R600 pp
Maximum 10 people



VENUE HIRE

2018 room hire
Full Day

THE BALLROOM	R22 000
HALF BALLROOM	R11 000
PRE-FUNCTION BOARDROOM	R6600
THE PAVILION * Access via pre-assembly area *	R10 000
PRE-FUNCTION AREA ON EXCLUSIVE BASIS (INCLUDES ALL BANQUETING VENUES EXCLUDING THE ATLANTIC GRILL RESTAURANT)	R39 000
THE BUSINESS CENTRE BOARDROOM	R3500
THE ATLANTIC GRILL RESTAURANT	R9000

MISCELLANEOUS PRICES

ITEM

2018 price
per person

WELCOME COCKTAILS	
Alcoholic	R90
Non-alcoholic (comp only for group check-ins)	Comp
Red wine	R85
White wine	R60
CONFERENCE EXTRA LIST	
TBH pens	R40
TBH note pads	R40
Jugs of juice	R95
Mineral water - still and sparkling	R85
BREAKFAST BOX	
Continental	B&B rate
Full English breakfast	B&B rate
ROOM DROPS - ONE PER DAY ALLOWED THEREAFTER R61 PER ROOM	No charge
PORTERAGE – GRATUITY TO BE PLACED ON BILL - DISCRETIONARY	No charge
Please note: all audio visual equipment and décor is hired in via our preferred suppliers Corporate event staging and décor. All prices are quoted on request.	



WE LOOK FORWARD TO HOSTING YOU.

THE BEST ADDRESS IN CAPE TOWN



33°54'11.15"S 18°22'24.48"E



Sun International

TABLE BAY BREAKWATER BOULEVARD, VICTORIA & ALFRED WATERFRONT, 8001
TELEPHONE +27 (0)21 406 5000 FACSIMILE +27 (0)21 406 5686
FOR MORE INFORMATION VISIT SUNINTERNATIONAL.COM