BANQUETING AND CONFERENCING

2021
<table>
<thead>
<tr>
<th></th>
<th>SCHOOL</th>
<th>CINEMA</th>
<th>BOARDROOM</th>
<th>U-SHAPE</th>
<th>CABARET</th>
<th>BANQUET ROUNDS</th>
<th>BANQUET WITH DANCE-FLOOR</th>
<th>COCKTAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEONARDO 1</td>
<td>35</td>
<td>55</td>
<td>20</td>
<td>20</td>
<td>25</td>
<td>40</td>
<td>N/A</td>
<td>40</td>
</tr>
<tr>
<td>LEONARDO 2</td>
<td>35</td>
<td>55</td>
<td>20</td>
<td>20</td>
<td>25</td>
<td>40</td>
<td>N/A</td>
<td>40</td>
</tr>
<tr>
<td>LEONARDO 1 &amp; 2</td>
<td>70</td>
<td>110</td>
<td>N/A</td>
<td>N/A</td>
<td>50</td>
<td>80</td>
<td>60</td>
<td>80</td>
</tr>
<tr>
<td>MONA LISA</td>
<td>N/A</td>
<td>N/A</td>
<td>12</td>
<td>N/A</td>
<td>N/A</td>
<td>12</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>SOPHIA</td>
<td>80</td>
<td>110</td>
<td>48</td>
<td>36</td>
<td>60</td>
<td>100</td>
<td>60</td>
<td>100</td>
</tr>
<tr>
<td>MAXIMILIEN RESTAURANT</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>100</td>
<td>80</td>
<td>200</td>
</tr>
<tr>
<td>MAXIMILIEN DECK</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>60</td>
<td>40</td>
<td>70</td>
</tr>
</tbody>
</table>

CONFERENCE CENTRE FLOOR PLAN
FULL DAY Conference Package

R675.00 per delegate per day

THE FULL DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

• 3 Tea breaks - Nespresso and Ronnefeldt Tea/coffee/snacks (due to Covid, guests can choose to have their tea breaks packed individually)
• Lunch - excluding drinks - (All lunches are served in the Maximillien Restaurant unless otherwise specified)
• Room Hire - Use for a maximum of 9 hours
• Waiters - For the duration of the conference
• Tables, chairs, linen
• Audio Visual equipment
• Virtual conferencing includes webinar meetings
• 1 x flip chart and markers
• Complimentary high speed internet access
• Water, mints and stationery
• Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)
• Covid-19 compliant

Package available for a minimum of 8 delegates and a maximum of 100 delegates
HALF DAY MORNING Conference Package

R630.00 per delegate per day

THE HALF DAY MORNING CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

• 2 Tea breaks - Tea/coffee/snacks
• Lunch - excluding drinks - (All lunches are served in the Maximillien Restaurant unless otherwise specified)
• Room Hire - Use for a maximum of 5 hours
• Waiters - For the duration of the conference
• Tables, chairs, linen
• Audio Visual equipment
• 1 x flip chart and markers
• Complimentary high speed internet access
• Water, mints and stationery
• Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 8 delegates and a maximum of 100 delegates
HALF DAY AFTERNOON Conference Package

R560.00 per delegate per day

THE HALF DAY AFTERNOON CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

• 2 Tea breaks - Tea/coffee/snacks
• Lunch - excluding drinks - (All lunches are served in the Maximillien Restaurant unless otherwise specified)
• Room Hire - Use for a maximum of 5 hours
• Waiters - For the duration of the conference
• Tables, chairs, linen
• Audio Visual equipment
• 1 x flip chart and markers
• Complimentary high speed internet access
• Water, mints and stationery
• Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 8 delegates and a maximum of 100 delegates
THE EXCLUSIVE BOARDROOM PACKAGE INCLUDES THE FOLLOWING:

- Full day venue hire
- Complimentary high speed internet access
- Chef’s choice finger foods every hour
- Nespresso coffee & Ronnefeldt tea
- Fresh fruit & assorted sweet delights
- Audio Visual equipment; including telephone conferencing
- Butler - For the duration of the conference
- Mineral water, assorted Lindt chocolates and stationery
- Assorted soft drinks
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 2 delegates and a maximum of 12 delegates
PENTHOUSE 1601

DaVinci Penthouse offers a unique space for the most opulent event. From round table café style seating, to a relaxed lounge vibe, we have the perfect blank canvas to paint your most memorable event for up to 80 guests. We cater to any mood board, and will gladly meet with you prior to your event to discuss all available options. We assist in hiring décor, flowers, furniture, custom made wallpaper, and entertainment. With views of the Sandton skyline, a fully equipped kitchen, and large patio area, this area transforms into an entertainer’s dream. The open plan interior allows for ease of flow between guests and entertainers.

Please enquire with our banqueting details about more information and costs to host an event in our Penthouse.
Specialities

- Birthday Parties
- Bachelor Parties
- Meetings
- Showcases
- Cocktail Parties
- Baby Showers

**INCLUDES:** Cocktail tables & chairs, cutlery & crockery, entertainment, lights, lounge seating
Breakfast

CONTINENTAL BUFFET
R190.00 per person

Fruit juices
Seasonal fruit salad
Cereals
Yoghurts
Muffins, Danish pastries, butter croissants
Local cheeses & preserves
Local cold meats with condiments
Selection of fresh breads
Freshly brewed regular & decaffeinated coffee
Selection of teas

EXECUTIVE BREAKFAST BUFFET (INCLUDES CONTINENTAL BUFFET ITEMS)
R265.00 per person

Free range scrambled eggs
Pork sausage
Boerewors or beef sausage
Bacon
Minute steak
Herb roasted new potatoes
Grilled tomato
Baked beans
Sautéed mushrooms
Creamed spinach
Breakfast Additions

HEALTHY START
Egg white & mushroom wrap with goat cheese
R45

CROISSANT SANDWICH
Croissants filled with crispy bacon, scrambled eggs & cheese
R45

SELECTION OF FRESH BAGELS (PLAIN OR SEEDED)
Smoked salmon, dill cream cheese, capers, onion, scrambled eggs & cheese
R75

BREAKFAST WRAP
Scrambled eggs, cream cheese, grilled vegetables, tortilla
R45

OATS
Cinnamon & honey
Peanut butter & banana
R35

SMOOTHIES
Fresh assorted fruit blended together with low fat yoghurt
R40

PANCAKES OR WAFFLES
Fruit & berry compôte, warm maple syrup, whipped cream, cinnamon sugar, chocolate sauce
R45
FINGER Foods

From R320.00 per person
(selection of 6 items)
R50.00 per additional item

COLD
Smoked salmon tartare taco with caviar
Steak tartare, whole grain mustard cream
Parma ham & parmesan bruschetta, sundried tomato tapenade
Springbok carpaccio with pickled mushrooms
Chicken liver parfait with toasted croissant
Smoked salmon, red onion compote, stilton cheese Asian pear salsa
BBQ paneer, burnt lime avocado puree, corn taco

VEGETARIAN OPTIONS
Compressed watermelon, mint, honey goat cheese, passion fruit syrup
Charred corn & whipped feta tartlets
Thai vegetable summer roll, sweet chili sauce
Heirloom tomato, basil bruschetta
Tomato mozzarella skewer
Butternut & feta panna cotta
Feta & wild mushroom tartlets
Goat cheese with preserved fig tartlets
Parmesan shortbread, coronation chicken & pickled shimeji mushrooms
HOT
Braised lamb risotto balls with chimichurri sauce
Bacon & leek potato balls
Chicken satay with Thai peanut sauce
Chicken rissoles
Panko prawn, mango sweet chili
Chicken tart, creamed leek, spiced sunflower seed
Beef slider, aged cheddar, onion, marmalade
Sticky pork ribs
Tandoori lamb chops, mint dip
Monkey gland basted chicken wings
Chicken & beef kebabs

VEGETARIAN OPTIONS
Organic tomato tartlet
Spinach & feta spanakopita
Fried tofu with warm noodle salad
Mushroom tempura
Jalapeno & cheese bites
Crispy vegetable spring roll, sweet chili sauce
Vegetable samosa, sweet tamarind sauce
Wild mushroom arancini, red bell pepper coulis
DESSERTS
Cinnamon crème brûlée choux bun
  Ferrero Rocher tartlet
  Coffee & chocolate tartlet
  Key lime tartlet
  Berry opera cake
  Lemon baked cheesecake
  Crème brûlée cheesecake
  Passion fruit opera cake
  Mango meringue tartlet
  Blueberry cheesecake
  Salted caramel chocolate tartlet
  Turkish delight mousse glass
  Lemon meringue tartlet
  Almond & honey panna cotta
  Traditional opera cake (coffee)
  Raspberry mousse éclair
  Mixed berry mousse glass
  Cardoman & white chocolate gateaux
  Pistachio & dark chocolate choux bun
  Caramel popcorn éclair
SET Menu

From R460.00 per person
( Selection of 2 starters, 2 mains & 2 desserts) additional items will be charged

All set menus are inclusive of freshly baked assorted cocktail rolls, breads & butter

COLD STARTERS

5 SPICE DUCK BREAST
Noodle salad, toasted cashew nut, textures of broccoli, Asian dressing

VENISON CARPACCIO
Miso emulsion, parmesan cheese, pickled mushrooms, crispy celery

GOAT CHEESE SALAD (V)
Roasted baby beetroot, granny smith apple, roasted pumpkin seeds, wild rocket, apple cider vinaigrette

SALMON SOUS-VIDE
Roasted cauliflower flan, broccoli gremolata, lemon pepper caviar, micro greens
HOT STARTERS

OPEN OXTAIL LASAGNE
Braised oxtail, sundried tomato, feta, whole grain mustard cream sauce

B.B.Q. TROUT
Warm potato & spring onion salad, oriental sesame sauce

CAJUN BLACKENED CHICKEN
Citrus marinated shrimps, quinoa & sautéed kale

CAULIFLOWER STEAK (V)
Roasted cauliflower, pistachio nuts, broccoli gremolata, parmesan crisps

CHORIZO & MUSSELS
White wine flambéed chorizo, steamed mussels, baguette

SOUPS
Vegetable minestrone
Tomato & basil
Cape Malay butternut
Mushroom
Cauliflower & mustard
MAIN COURSES

GRILLED BEEF FILLET
Wild mushrooms, carrot purée, mushroom foam, chasseur sauce

GNOCCHI
Potato dumplings, creamy spinach,
Caramelized butternut, parmesan sauce (v)

GRILLED LINE FISH
Roasted corn mash, corn & lentil salsa, tomato beurre blanc

ROASTED CHICKEN SUPREME
Ragout of peas, broccoli, bacon & leeks, tomato salsa

BRAISED LAMB SHANK
Roasted onion mash, caramelised onions, braising sauce

DESSERTS
White chocolate & cardoman torte
Caramel sauce & vanilla ice cream
Passionfruit cheesecake
Passionfruit pulp & chantilly cream
Vanilla pod crème brûlée
Vanilla ice cream
Strawberry & Pistachio nut opera cake
Strawberry ice cream
Chocolate & hazelnut cremauex tart
Coffee ice cream
SOUTH AFRICAN Braai Menu

R395.00 per person

COLD
Beetroot & orange salad
Carrot, pineapple & onion salad
Coleslaw with miso mayonnaise
Feta & watermelon salad, mint dressing
Mixed green salad, balsamic dressing
Whole grain mustard potato salad with spring onions

HOT
Boerewors
Chakalaka
Chicken wings
Lamb chops
Pork ribs
Morogo
Pap
Tomato & onion sauce

DESSERT
Fresh seasonal fruit
Malva pudding with vanilla bean custard
Milk tart
Peppermint tart
R410.00 per person

SALADS
Baby spinach, dried cranberry, feta cheese, walnuts, apple cider vinaigrette
Build a “Greek Salad”
Fresh garden salad, traditional accompaniments
Heirloom tomato, basil, fresh mozzarella, balsamic dressing

COLD
Selection of cold cuts, pickled vegetables
Selection of dips & breads
Smoked & cured fish, cream cheese & condiments

HOT
Carved whole grain mustard beef sirloin
Grilled kingklip, caper & lemon sauce
Sautéed baby vegetables
Southern grilled chicken drumsticks
Steamed basmati rice
Thyme roasted baby new potatoes
Vegetable goulash

DESSERTS
Carrot cake
Lemon meringue eclairs
Seasonal mixed fruits
Strawberry panna cotta
DELUXE Buffet Menu

R480.00 per person

SALADS
Build a “Caesar Salad”
Caprese salad
Chicken, avocado & feta salad
Grilled baby market vegetable salad, wild rocket & dressing

COLD
Beef carpaccio, pickled mushrooms, whole grain mustard mayonnaise
Grilled tandoori chicken breast, spicy lentils
Mediterranean calamari salad, lemon vinaigrette
Selection of dips & breads

HOT
Carved beef sirloin with pepper sauce
Creamy parmesan mushroom pasta
Grilled kingklip with caper lemon butter sauce
Roasted chicken & honey mustard sauce
Sautéed baby vegetables
Thyme roasted baby new potatoes

DESSERTS
Raspberry cheesecake
Red velvet slice
Seasonal mixed fruits
Strawberry & yogurt mousse
EXCLUSIVE Buffet Menu

R560.00 per person

SALADS
Marinated artichokes, baby aubergines, heirloom tomatoes & feta cheese
   Parma ham with wild rocket, truffle oil
Roasted potato salad, bacon, dijon mustard vinaigrette
   Smoked salmon, citrus & roasted beetroot salad

COLD
Beef carpaccio, pickled mushrooms, whole grain mustard mayonnaise
   Marinated mussels & clams with chorizo
Smoked chicken, parmesan shaving, wild rocket, chimichurri dressing
   Smoked salmon with condiments

HOT
Butternut & lentil bobotie
   Carved beef fillet & chimichurri
Butter chicken curry with sambals & roti
   Roasted sea bass, mushroom & shrimp sauce
   Sautéed baby vegetables
   Steamed basmati rice
   Thyme roasted baby new potatoes

CHEESES
Assorted South African cheeses, preserves & crackers

DESSERTS
Banoffi choux bun
   Chocolate velvet slice
   Coconut opera cake
   Seasonal mixed fruits
   Tiramisu
SPECIAL Events

Book your table now on DinePlan App or contact davinci-banqueting@legacyhotels.co.za or 011 292 7111

- Date Night
- Sparkling Saturday
- Valentine’s Day
- Mother’s Day
- Christmas Day
- Year End Functions
- New Year’s Eve Function
- High Tea
- Harvest Table
- Pop Up Dining
VARIOUS COMPILATIONS CAN BE ARRANGED AS follows:
Bar starts from R350 per person

- Cash Bar
- Full Local Bar
- Exclusive Bar
- Champagne Bar
- Whisky Bar
- Gin Bar

Please note that the above prices are an estimated bar tab. Payment of this is required prior to the function. Should the bar limit not be reached, a refund is redeemable after the function, however should the bar limit increase, the balance owing must be paid in full prior to departure.