BANQUETING SET MENU

2021
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
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 cremaux tart
Coffee ice cream
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.