DAVINCI
HOTEL AND SUITES
ON NELSON MANDELA SQUARE

FINGER FOODS

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
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
SPECIAL Events

- Date Night
- Sparkling Saturday
- Valentine’s Day
- Mother’s Day
- Christmas Day
- Year End Functions
- New Year’s Eve Function
- Hight Tea
- Harvest Table
- Pop Up Dinning

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