



BANQUETING & CONFERENCING

2021

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CAPACITY

EVENT	CAPACITY
CONFERENCE	4 - 10
BREAKFAST / LUNCH / DINNER	10 - 30
COCKTAILS	10 - 40
FINGER LUNCH	10 - 40
HIGH TEA	10 - 40

All prices exclusive of flowers, additional decor, additional AV/Music over and above what is in the Cupola.
Non catered meetings are subject to venue hire.

FULL DAY CONFERENCE MENU

08:00 - 17:00

ON ARRIVAL

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE ARRIVAL SNACK OPTIONS

MID-MORNING

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE MID MORNING SNACK OPTIONS

LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

AFTERNOON SNACKS

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE AFTERNOON SNACK OPTIONS

R1,250pp | 4-10 pax

HALF DAY CONFERENCE (MORNING)

08:00 - 14:30

ON ARRIVAL

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE ARRIVAL SNACK OPTIONS

MID-MORNING

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE MID MORNING SNACK OPTIONS

LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

R1,160pp | 4-10 pax

HALF DAY CONFERENCE (AFTERNOON)

12:00 - 17:00

LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

AFTERNOON SNACKS

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE AFTERNOON SNACK OPTIONS

DRINKS & SNACK PLATTER

LOCAL BEER, WINE AND SOFT DRINKS
ADDITIONAL R200pp

R1040pp | 4-10 pax

SNACK BREAKS SELECTION

ARRIVAL

BERRY SMOOTHIE

FRESH FRUIT SKEWERS

ASSORTED MUFFINS

MUESLI BARS

POTTED YOGHURT WITH MUESLI
AND MIXED BERRY COMPOTE



MID-MORNING

SPINACH AND FETA QUICHE

ASSORTED SANDWICHES

MINI SCONES WITH JAM AND CHEESE

RED VELVET CUPCAKES

SMOKED SALMON AND CUCUMBER
CROISSANT

AFTERNOON



VANILLA CAKE

CHOCOLATE BROWNIES



ASSORTED OPEN SANDWICHES



MINI CHICKEN PIES

VEGETABLE SPRING ROLLS



VEGETARIAN



NUTS



GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST

FINGER LUNCH MENU

COLD

SMOKED SALMON AND CREAM
CHEESE BRUSCHETTA

CHICKEN CAESAR SALAD BOWL

THAI BEEF SALAD WRAP

TANDOORI PRAWN COCKTAIL

CONFIT TOMATO AND FETA TART

GRILLED PITA BREAD WITH
SHREDDED CHICKEN AND PINEAPPLE

HOT

BEEF AND PRAWN STIR FRY NOODLES
BOWL WITH SOYA SAUCE

LAMB MAFE BOWL SERVED WITH PAP

MINI CHEESE BURGER

MINI BOBOTIE PIE

SEAFOOD VOL AU VENT

LEEKS AND WILD MUSHROOM VOL AU VENT

MAURITIAN CHICKEN CURRY BOWL
WITH BASMATI RICE

DESSERT

CHOCOLATE AND BERRIES
TART

LEMON MERINGUE

CARROT CAKE

VANILLA CHEESECAKE

CHOCOLATE AND PISTACHIO
PARFAIT

SELECT 4 COLD | 4 HOT | 3 DESSERT

R910pp | 10-40 pax

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VEGETARIAN

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FINGER BREAKFAST MENU

COLD

CROISSANT FILLED WITH SMOKED SALMON &
CREAM CHEESE

FRESH FRUIT SKEWER

SHOT OF MUESLI, FRUIT SALAD AND BERRY COMPOTE

ASSORTED PASTRIES

MINI SPINACH AND CHEDDAR QUICHE

CHEESE BOARD WITH PRESERVES

ENGLISH MUFFIN SANDWICH WITH ROCKET LEAVES,
PASTRAMI, TOMATO AND GHERKIN



HOT

PARC FERME BREAKFAST WRAP WITH BACON,
SCRAMBLED EGG AND CHEDDAR CHEESE

BREAKFAST EGG MUFFIN WITH TOMATO, ONION,
BACON AND CHEESE

FRENCH TOAST STICK WITH BACON

CHICKEN AND FLAPJACK SLIDER

ROTI ROLLED WITH MASALA EGG

PORK SAUSAGE PUFF WITH CREAMY MUSTARD

MINI CROISSANT FILLED WITH HERB SCRAMBLED
EGG AND CHEESE



4 CHOICES R760pp | 5 CHOICES R810pp
(EACH OF HOT AND COLD)
10-30 pax



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PLATED BREAKFAST MENU

STARTERS

TEA / COFFEE / FRUIT JUICE / WATER

MAIN COURSE

SCRAMBLED EGGS WITH CHIVES

BEEF OR PORK SAUSAGES

CRISPY STREAKY BACON

GRILLED TOMATO

HASH BROWN

BUTTON MUSHROOM WITH SPINACH AND PARMESAN CHEESE

BASKETS

MINI MIXED DANISH, MUFFINS, CROISSANT, BROWN AND WHITE TOAST SERVED WITH ASSORTED PRESERVES

BEVERAGES

SELECTION OF TEAS, FRESHLY BREWED FILTER COFFEE, FRESH FRUIT JUICES

R760pp | 10-30 pax



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PLATED LUNCH AND DINNER MENU

STARTERS

MEZZE PLATTER:

- *MINI PITA BREAD FILLED WITH GRILLED AUBERGINES AND HUMMUS*
- *POCKETS OF PARMA HAM WITH GOAT CHEESE*
- *CHICKEN TERRINE WITH PISTACHIO*
- *PRAWN COCKTAIL SERVED WITH POPPADUM BASKET*

DEEP FRIED JAPANESE PRAWN TEMPURA SERVED WITH MIXED LEAVES, AVOCADO AND A SWEET SOY CHILLI DRESSING

TOMATO, BASIL AND GOAT CHEESE TARTE TATIN WITH ROCKET LEAVES AND BALSAMIC REDUCTION



TUNA TARTARE WITH CHILLED AVOCADO SOUP

HOME MADE CHICKEN ALFREDO & MUSHROOM RAVIOLI

PER PERI CHICKEN LIVERS

SEAFOOD BOUILLABAISSE

SOUP

CURRIED CAULIFLOWER SOUP WITH A TOUCH OF COCONUT CREAM AND FRESH CORIANDER



SPICY CHICKEN BROTH WITH SESAME OIL AND DEEP-FRIED WONTON FILLED WITH CHICKEN

NIGERIAN PEPPER SOUP WITH GOAT



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PLATED LUNCH AND DINNER MENU

MAINS

BEEF FILLET WITH CREAMY POLENTA, SAUTEED ASPARAGUS, WILD MUSHROOM AND PORT JUS

CRUSTED SEARED SALMON WITH NUTS AND HERBS, SERVED WITH STIR FRY SOBA NOODLES, BROCCOLI AND EXOTIC
MUSHROOM & TERIYAKI SAUCE

STUFFED CHICKEN BREAST WITH GOATS CHEESE, APRICOT & SPINACH, SERVED WITH ROAST VEGETABLE COUSCOUS
AND HONEY MUSTARD SAUCE

SPICY LAMB CURRY ON THE BONE, SERVED WITH STEAMED RICE AND SAMBALS

VEGETABLE AND THYME WELLINGTON WITH SWEET POTATO PUREE



KING / QUEEN PRAWNS

TRADITIONAL MAURITIAN CHICKEN CURRY

DESSERTS

CHOCOLATE PARFAIT WITH PISTACHIO NUTS



CRÈME BRÛLÉE

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

ORANGE COCONUT FLAN

4 | COURSE R1,250pp | 10-30 pax



VEGETARIAN



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HIGH TEA MENU

SWEET

FRESHLY BAKED SCONES WITH
CHANTILLY CREAM AND ASSORTED
JAMS

ASSORTED MINI CUPCAKES

MINI LEMON MERINGUES

MINI BAKED CHEESECAKE

CHOCOLATE COOKIES

SAVOURY

FINGER SANDWICHES WITH SMOKED
SALMON, CREAM CHEESE AND
CUCUMBER

CROISSANT FILLED WITH CHICKEN MAYO

MINI VEGETABLE QUICHES WITH FETA CHEESE

MINI CHICKEN & MUSHROOM PIES

WOK FRIED CHICKEN AND SWEET
CHILLI WRAP

BEVERAGES

SELECTION OF TEAS

FRESHLY BREWED COFFEE

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R845pp | 10-40 pax

V VEGETARIAN

N NUTS

G GLUTEN FREE

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CANAPES

COLD

TUNA AND AVOCADO TARTARE SERVED ON A SPOON
FETA, SWEETCORN AND ZUCCHINI TACOS
CHICKEN VOL AU VENT WITH GOATS CHEESE
TANDOORI PRAWN COCKTAIL
MINI PITA BREAD FILLED WITH TERIYAKI BEEF
CONFIT TOMATO AND FETA TART
WATERMELON, PARMA HAM AND BLUE CHEESE VINAIGRETTE
WILD MUSHROOM, PARMESAN AND THYME BRUSCHETTA
SMOKED SALMON ROULADE WITH CREAM CHEESE &
CHIVES SERVED ON CROSTINI
ROLLED PANCAKE WITH SPICY CHICKEN, BEAN SPROUT
AND FRESH CORIANDER

HOT

PRAWN TEMPURA WITH SWEET CHILLI MAYONNAISE
V MINI BOEREWORS WITH TOMATO AND ONION RELISH
BEEF WITH SUYA SPICES ON BAMBOO SKEWERS
PERI PERI CHICKEN WINGS
SPICED LAMB MEAT BALLS WITH CORIANDER AND YOGHURT
V MINI BURGER WITH EMMENTAL CHEESE AND GHERKIN
V VEGETABLES BHAJIS WITH TOMATO AND CORIANDER DIP V
V MINI CHICKEN BUNNY CHOW
DUCK SPRING ROLL WITH TERIYAKI SAUCE
LEEK AND MUSHROOM TART WITH GOATS CHEESE CREAM V

5 CHOICES R850pp | 6 CHOICES R900pp
(EACH OF HOT AND COLD)
10-40 pax



VEGETARIAN



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SOMETHING DECADENT

CHOCOLATE PARFAIT WITH PISTACHIO NUTS

MINI LEMON MERINGUES

CRÈME BRÛLE

CHOCOLATE AND BERRY TARTLET

CHERRY PANNA COTTA

CARAMEL CHEESE CAKE

MINI TIRAMISU SHOT

CHOCOLATE BROWNIE WITH BAILEY MOUSSE

N

BOWLS

WOK FRIED NOODLES WITH CHICKEN & PRAWN NOODLES AND SOYA SAUCE

SEAFOOD PIE

SPICY LAMB CURRY SERVED WITH STEAMED RICE

BRAISED OXTAIL WITH COUSCOUS

OVEN BAKED POTATO GNOCCHI WITH SAUTÉED SPINACH, ROAST BUTTERNUT

MAURITIAN CHICKEN CURRY WITH JASMINE RICE

POACHED KINGKLIP IN COCONUT CREAM AND SERVED WITH BOKCHOY

RED BEEF STEW WITH JOLLOF RICE

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CHEESE PLATTER

SELECTION OF LOCAL CHEESES, PRESERVED FIGS AND SAVOURY BISCUITS

CAN BE ADDED TO YOUR CANAPES AT

R60pp

R60pp

R460 | Serves 8 pax

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VEGETARIAN

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