



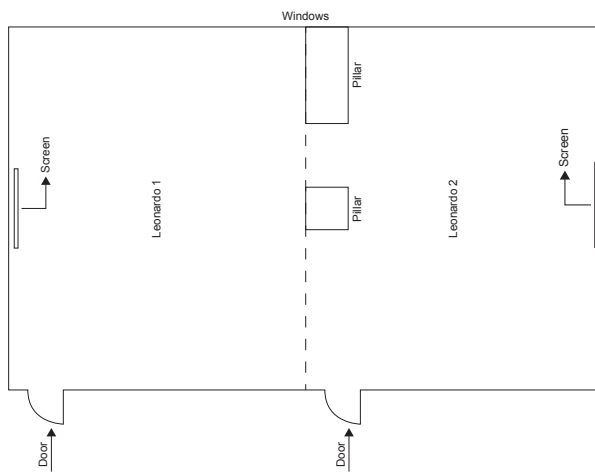
DAVINCI
HOTEL AND SUITES
ON NELSON MANDELA SQUARE

BANQUETING AND CONFERENCING

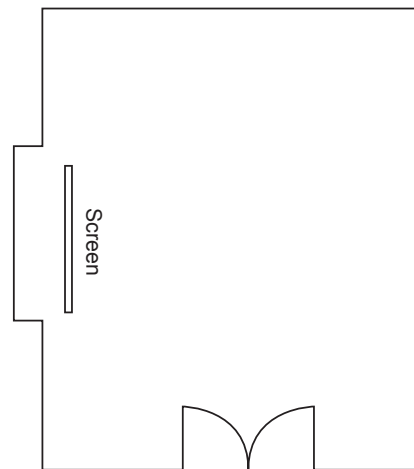
2023

	SCHOOL ROOM	CINEMA	BOARDROOM	U-SHAPE	CABARET	BANQUET ROUNDS
LEONARDO 1	35	55	20	20	25	40
LEONARDO 2	35	55	20	20	25	40
LEONARDO 1 & 2	70	110	N/A	N/A	50	80
MONA LISA	N/A	N/A	12	11	N/A	N/A
SOPHIA	80	110	48	36	60	100
MAXIMILLIEN RESTAURANT	N/A	N/A	N/A	N/A	N/A	100
MAXIMILLIEN DECK	N/A	N/A	N/A	N/A	N/A	40

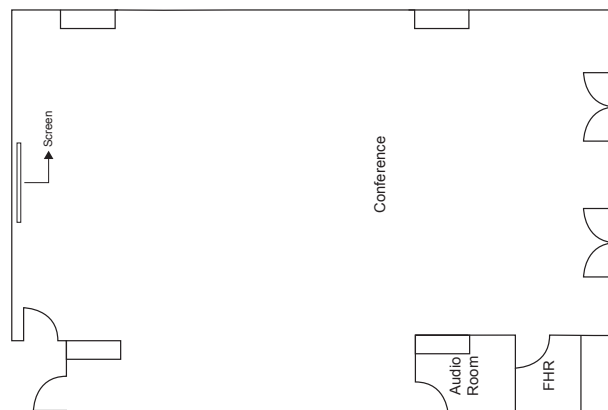
CONFERENCE CENTRE FLOOR PLAN



LEONARDO 1 & 2



MONA LISA



SOPHIA

FULL DAY *Conference Package*

R845.00 per delegate per day

THE FULL DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

Refreshments - Harvest Table

an array of breakfast items, pastries, canapés & sweets available

Enquire about our Conference survival kit on arrival

- Lunch - excluding drinks - (Harvest or buffet style lunches available)
- Afternoon refreshments - Tea/coffee/biscuits
- Room Hire - Use for a maximum of 9 hours
- Waiter - For the duration of the conference
- Tables & chairs set up to your specifications
- Standard equipment consisting of the following:
 - Audio & Visual equipment
 - 1 x flip chart & markers
 - High speed WIFI
- Soft drinks available inside the venue for the duration of your conference
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 10 pax maximum of 80 pax

Please note if delegates are less than 20, we will offer a plated menu

Halal & Kosher meals available at an additional charge

Vegan/gluten free & vegetarian options

** Note kitchen is halal friendly*



HALF DAY *Conference Package*

R675.00 per delegate per day

THE HALF DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

Refreshments - Harvest Table station

an array of breakfast items, pastries, canapés and sweets

Enquire about our Conference survival kit on arrival

- Lunch - excluding drinks - (Harvest or buffet style lunches available)
- Afternoon refreshments - Tea/coffee/biscuits
- Room Hire - Use for a maximum of 5 hours
- Waiter - For the duration of the conference
- Tables & chairs set up to your specifications
- Standard equipment consisting of the following:
 - Audio & Visual equipment
 - 1 x flip chart & markers
 - High speed WIFI
- Soft drinks available inside the venue for the duration of your conference
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 10 pax maximum of 80 pax

Please note if delegates are less than 20, we will offer a plated menu

Halal & Kosher meals available at an additional charge

Vegan/gluten free & vegetarian options

** Note kitchen is halal friendly*



FINGER *Foods*

**Halal & Kosher meals available at an additional charge*

COLD

Selection of 3 options

Chicken mushroom Alfredo puffs
Salmon roses with kwippi mayo
Mediterranean plum tomato & olive puff
Beetroot & goat cheese cups
Parma ham & brie bites
Hummus, feta & sun-dried tomato on crispy tortilla chips
Mini feta & spinach parcel
Asian beef salad served in a crispy phyllo basket

HOT

Selection of 3 options

Popcorn chicken with chili mayo dip
Crumbed mushroom skewers
BBQ beef kebabs
Morrocan chicken kebabs
Feta & sweet chilli wraps
Chicken & beef sliders
Deep fried haloumi
Korean chicken wings with blue cheese dip
Fish cajun style
Bacon wrapped dates
Lamb kofta with tzatziki
Tempura prawn with sweet chili mayo

FINGER *Foods*

DESSERTS

Selection of 3 options

Passion fruit gâteaux
Caramel & ginger crunchie cheesecake
Death by chocolate choux bun
Carrot cake cheesecake
Mixed berry gâteaux
Hazelnut éclair
Chocolate salted caramel tart





SET Menu

For groups 10 - 30 people

**Halal & Kosher meals available at an additional charge*

*Selection of 2 starters, 2 mains & 2 desserts
Additional options can be charged at R55 per person*

STARTER

Confit tomato, goat cheese, tartlet with rocket salad
Grilled chicken, avocado caprese salad
Potato gnocchi with sage butter, butternut purée & crumbed blue cheese
Tuna ceviche with orange & chili
Soup of the day

MAIN COURSE

Traditional Mauritian chicken curry with rice, salsa & poppadum's
Roasted beef with potato fondant, sautéed snap peas & jus
Fish of the day served with crushed potato & sun-dried tomato, sautéed baby spinach & bisque sauce
Roast pork belly marinated with 7 spices served with sweet potato purée,
red cabbage stew & an orange, soy, chili reduction
Chick pea, baby marrow, egg plant & cous-cous tagine

DESSERT

Chocolate terrine with black cherries
White chocolate crème brûlée
Caramel & ginger crunchie cheesecake
Deconstructed pavlova with strawberry crème
Chocolate hazelnut & salted caramel tart

SOUTH AFRICAN *Braai Menu*

**Halal & Kosher meals available at an additional charge*

Served at the Pool Deck

COLD

Garlic bread / braai broodjies
Build-a-salad
Roasted baby potato salad
Curry noodle salad

ON THE GRILL

Whole apricot snoek
Corn on the cob
Boerewors
Drumsticks
Lamb shoulder chops
BBQ pork ribs OR beef chuck

HOT

Traditional pap tart
Chakalaka
Sauces on the side (chili, BBQ & creamy garlic)

DESSERT

Selection of 2
Amarula malva pudding with crème anglaise
Peppermint crisp choux bun
Milk tart crème brûlée
Fruit skewers
Ice cream with Amarula syrup

SEAFOOD *Braai Menu*

For groups 20 - 100 people

**Halal & Kosher meals available at an additional charge*

Served at the Pool Deck

CHEF CHOICE CANAPÉS

SALADS

Garlic bread / braai broodjies

Build-a-salad

Roasted baby potato salad

Curry noodle salad

ON THE GRILL

Catch of the day marinated with lemon, coriander & fennel seeds

Corn on the cob

HOT

Fish curry

Mussel pot

Garlic butter prawns

Clams pasta

Potato bake

Savoury rice

Side sauces (lemon butter sauce, tartar sauce & peri-peri sauce)

DESSERT

Selection of 2

Amarula malva pudding with crème anglaise

Peppermint crisp choux bun

Milk tart crème brûlée

Fruit skewers

Buffet Menu

For groups 20 - 100 people

**Halal & Kosher meals available at an additional charge*

CHEF CHOICE CANAPÉS

Served upon arrival

COLD

Selection of 2 options

Build-a-salad

Rocket & salmon salad

Roasted butternut squash, feta & pumpkin seeds salad

Chef's choice salad

STARCH

Selection of 2 options

Wok fried rice

Sweet potato tahini & sumac spice

Vegetable lasagne

Creamed spinach

Pap tart

Potato bake with cheese & chives

Broccoli & cauliflower gratin

Roasted vegetables with herbs

Buffet Menu (Continued)

PROTEIN

Selection of 3 options

Fish of the day
Chicken OR beef chop suey
Roasted sirloin served with thyme & jus
Morrocan chicken drumsticks
Roasted deboned leg of lamb
Mauritian chicken curry
Oxtail potjie

DESSERTS

Selection of 2 options

Crème brûlée choux bun
Key lime cheesecake
Seasonal fruit skewers
Trio of chocolate mousse
Red velvet Swiss roll



MENU'S FOR TAILOR MADE *Events*

Baby showers, anniversaries, birthdays, high teas, book launches & all other events

BEVERAGES / BAR OPTIONS AVAILABLE:

Various compilations can be arranged as follows:

- Cash Bar
- Local Bar
- Executive bar
- Champagne bar
- Whisky Bar
- Gin Bar

Please note that the above are suggestions in order to estimate a pre-paid bar limit. 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.



Urban High Tea

WELCOME DRINK

SAVOURY

Mediterranean chicken wrap
Smoked salmon crostini
Cold brie & caramelised onion marmalade bruschetta
Basil, cucumber & sun-dried tomato croissant
Chefs choice salad
Roast vegetable frittata
Cheese jalapeno rissoles
Assorted dips with bread & grissini

SWEET

Duo bake & fridge cheesecakes
Lemon meringue
Buttermilk scones with condiments
Oreos & chocolate gateaux
Chocolate brownie
Coffee & almond macaroon
Cake stickle
Chefs favourite whole cake
Mini crème brûlée

TEAS AND COFFEES

NESPRESSO SELECTION OF COFFEES

Espresso, Ristretto, Lungo, Cappuccino, Latte

RONNEFELDT SELECTION OF TEAS

English Breakfast
Earl Grey - bergamot flavoured
Morgentau - mango & citrus flavoured
Moroccan mint
Rooibos cream orange
Ayurveda herb & ginger
Sweet berries ice tea



ADDITIONAL LUNCH & *Special Menus*

**Halal & Kosher meals available at an additional charge*

FOOD STALLS

BURGER BONANZA

2 x meat options (chicken OR beef)
Black burger bun OR brioche bun topped with
choice of cheese, bacon, fried egg, tomato, fried onion
6 x condiments for burger
1 x side of fries

SHAWARMA BAR

2 x meat options (chicken OR beef)
Pita bread & wrap
Filled with chicken OR beef, lettuce, tomato, onion,
aubergines, red cabbage, tzatziki, cucumber
3 x sauces

BUNNY BAR

2 x meat options (chicken OR lamb)
Vegetable bean curry
Carrot, chili, cucumber & coriander salad

DESSERT

Ice cream trolley

ADDITIONAL LUNCH & *Special Menus* (Continued)

SPITBRAAI

Build-a-salad

Fried rice, pap & spinach

Garlic loaves

Roasted mixed vegetables

Chicken & beef cocktail sausages

Gravy

Baby potatoes

Lamb leg OR pork leg OR whole lamb

CREPE & ICE CREAM

3 x toppings for crêpe

2 x sauces for crêpe

2 x ice cream flavours

2 x fresh fruit options

