




MOUNT NELSON

A BELMOND HOTEL
CAPE TOWN

BANQUETING KIT



With Mount Nelson, events
become showstopping
occasions. And our food
makes no exception.

From lavish buffets to
menus bringing South
African gastronomy to
life, your guests will relish
every bite and forever
remember every flavour.

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THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring vibrant and colourful South African ingredients.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

Breakfast



BREAKFAST SET MENU

R550 PER PERSON | MINIMUM OF 12 GUESTS

ON THE TABLE

Pastry basket consisting of muffins, croissants and Danish pastries with toast (GL, D, E)

Assortment of marmalade, honey and fruit preserves

Fresh fruit juice

Freshly brewed coffee and tea

COURSE 01 Choose one

SEASONAL FRUIT PLATE (GF)

With a lemon yoghurt mousse, berry compote and a muesli stick

BREAKFAST VERRINE (D, N)

Orange and passion fruit marinated fruits, with granola and yoghurt

SHAVED PINEAPPLE (D)

Lavender and honey, muesli stick, yoghurt panna cotta

COURSE 02 Choose one

POACHED EGG (E, D)

With a potato bacon hash, spinach, parmesan cream, tomato confit and rocket salad

SCRAMBLED EGGS (E, D, G)

Hash brown potatoes, grilled tomato, mushroom, beef sausage and bacon

EGGS FLORENTINE (E, D, V)

Poached eggs, toasted English muffin, sautéed spinach, and Hollandaise sauce

EGGS ROYALE (E, D, F)

Poached eggs served on top of smoked salmon, on a toasted English muffin, and Hollandaise sauce

EGGS BENEDICT (E, D)

Poached eggs, back bacon or ham, and toasted English muffin, and Hollandaise sauce

CONTINENTAL BREAKFAST BUFFET

R450 PER PERSON | MINIMUM OF 30 GUESTS

ON THE TABLE

Fresh fruit juice selection (GF)

Assortment of whole and sliced seasonal fruit (GF)

Yoghurt Verines and pots (GF)

Chia pudding, Bircher muesli (V, VG, GF)

Granola, muesli, seeds, nuts, fruit coulis, dried fruit compotes (N, VG, V, GF)

Fruit salad (GF, V, VG)

Freshly brewed coffee and tea

SELECTION OF FOUR CEREALS

Served with milk and yoghurt (D)

BAKERY BASKET (GL, D, E)

Assorted home baked artisan breads, toast, croissants Danish pastries, flap jacks, muffin selection

Marmalade, honey, maple syrup, fruit preserves

SAVOURIES (G, D, F, SD, E)

Mini quiche, frittata

Selection of sliced continental meats (pork), pickles, mustards

Peppered mackerel, smoked trout with condiments

CHEESE SELECTION (D, N, GL)

South African cheese selection, cottage cheese and preserves

Biscuits and Melba toast

FULL BREAKFAST BUFFET

R645 PER PERSON | MINIMUM OF 30 GUESTS

ON THE TABLE

Fresh fruit juice selection

Assortment of whole and sliced seasonal fruit (GF)

Yoghurt Verines and pots (GF)

Chia pudding, Bircher muesli (GF, V, VG)

Granola, muesli, seeds, nuts, fruit coulis, dried fruit compotes (N, VG, V, GF)

Fruit salad (GF, V, VG)

Freshly brewed coffee and tea

SELECTION OF FOUR CEREALS

Served with milk and yoghurt (D)

BAKERY BASKET (GL, D, E)

Assorted home baked artisan breads, toast, croissants Danish pastries, flap jacks, muffin selection

Marmalade, honey, maple syrup, fruit preserves

SAVOURIES (G, D, F, SD, E, F)

Mini quiche, frittata

Selection of sliced continental meats (pork), pickles, mustards

Peppered mackerel, smoked trout with condiments

CHEESE (D, N, GL)

South African cheese selection, cottage cheese and preserves

Biscuits and Melba toast

HOT DISHES

Scrambled eggs with chives (E, D, A)

Eggs Florentine (V, E, GL)

Back and streaky bacon (GF)

Sautéed new potatoes (V, VG, GF)

Mushrooms (V, VG, GF)

Herb roasted plum tomatoes (V, VG, GF)

Beef and chicken sausages

STANDING BREAKFAST

R550 PER PERSON | MINIMUM OF 30 GUESTS

BUFFET

Bacon and cheddar quiche (GL, E)
Quinoa and broccoli frittata (E, GF, V)
Celery and cucumber in a spiced tomato juice (CE)
Yoghurt Verines and pots (GF)
Acai berry, Chia pudding, Bircher muesli (V, VG, GF)
Fresh fruit kebabs (GF, V, VG)
Whole fresh fruit (GF, V, VG)
Freshly brewed coffee and tea

SMOOTHIES

Paw-paw and spinach smoothie (GF, V)
Berry smoothie (GF, V)

HOT AND COLD DISHES

Smoked trout on open bagels with a cottage cheese, pickled onion and capers (GL, F, D, SD)
Parma ham with peppered goats cheese, honey and rocket in mini croissants (SD, D, GL)
Open Roast beef with tomato chutney and mustard greens on sesame bread (M, SS, GL)
South African cheese selection with preserves (D, N, GL)

SAVOURIES

Tomato and feta tartlets (V, GL)
Bacon wrapped Beef fillet kebabs (GF)
Cheddar cheese gratinated mushroom on ciabatta (D, N, GL)
Curried mince in herb crêpe with chutney (GL)
Poached egg with brioche and a mushroom ragout (bowl) (E, GL, A)
Mini sausage selection with mustards (M)

SWEETS

Doughnuts (GL, E, D)
Pasteis de nata (GL, E, D)
Pain au chocolat (GL, E, D)

ENHANCE YOUR BREAKFAST

ADDITIONAL BREAKFAST SET MENU ITEMS
PRICED PER PERSON

INDIVIDUAL ITEMS

Crispy bacon	82
Grilled minute steak	95
Chicken sausage	70
Beef sausage	70
Pork sausage	82
Macon	75
Turkey bacon	75

FOR THE TABLE SERVES 5 GUESTS

Cheese platter	985
Charcuterie platter	985
Smoked salmon platter	985

Brunch



BRUNCH MENU

R1050 PER PERSON | MINIMUM OF 30 GUESTS | SERVED BETWEEN 10H30 - 14H00

ON THE TABLE

Fresh fruit juice

Fresh seasonal cut fruit

SELECTION OF BREAKFAST PASTRIES (GL, E)

Pain au chocolat, croissants, muffins, apple Danish

Selection of baked artisan breads, crostini, grissini and bruschetta

YOGURT, FRUITS AND CEREALS (D, SD)

Verrines

Yoghurt and fruit compotes

Fruit salad with acai and blueberry with chia seeds

Bircher muesli

DIPS AND SPREADS

Hummus, tapenade, pesto, herbed cottage cheese (A, D)

Roasted and grilled marinated vegetable selection with tabbouleh, tzatziki, labneh and falafel (A, D)

CAESAR SALAD STATION

Baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic, croutons (A, GL, F)

Cajun chicken, biltong and a Caesar dressing

Heirloom tomato salad with Foir Di Latte and fresh basil (A, D)

SAVOURIES

Brioche baked egg with parmesan (GL, E)

Smoked trout with shaved fennel, capers and horseradish cream (F, D)

Herring in tomato and herring with mustard (F, A, M)

Lachsschinken with red onion capers and a sweet mustard (A, M)

Parma ham

Hot smoked peppered Salmon (F)

Beef carpaccio with parmesan (D)

Chicken tikka quinoa salad (A, D)

Quiche Lorraine, Parisian herb Frittata (E, GL, D)

CHEESE BUFFET (D)

Selection of six South African cheese's

CARVERY STATION

Mustard and pepper roasted beef fillet (M)

Honey glazed kassler

Served with mustards and a béarnaise sauce

HOT DISHES

Eggs Florentine (E, D, GL)

Grilled bacon, pork sausages, grilled portabella mushrooms

Chicken breyani (A)

Lyonnais potatoes

Roast baby carrots

Cauliflower and broccoli mornay (D)

RETURN

BRUNCH

11

Lunch



LUNCH SET MENU

R770 PER PERSON | MINIMUM OF 20 GUESTS

STARTERS Choose one

Mushroom agnolotti, grilled portobello mushroom, salsa verde (GL, D, A, V)
Beef carpaccio, roasted cauliflower, cauliflower puree and parmesan (D, GF)
Semi dried tomato salad, tomato dressing, fried vegan mozzarella and ashed croûton (VG, GL)
Roasted organic baby beets, pumpkin seed pesto, foir de latte and watercress (V, A, D, GF)
Chicken liver and truffle parfait, walnut, thyme and onion crumble, toasted brioche (D, R, GL)
Cured line caught yellowtail, charred aubergine puree, tozazu dressing and sesame (F, D, SO, SS, GF)
Sweet corn and ginger soup, corn and basil fritters (D, A, GL)
Soup bouillabaisse with aioli, crouton steamed Saldanha Bay mussels (S, GL, F, A, D)

MAINS Choose one

Pan fried line caught fish, spinach veloute, roasted broccoli, potato gnocchi (GL, D, A, F, E)
Aged chalmar sirloin, soft herb crust, pomme anna, green beans, sauce bordelaise (D, GL, A)
Mushroom risotto, charred baby onions, wilted spinach and parmesan (GF, D, A, V)
12 Hour braised lamb shoulder, cauliflower puree, roasted cauliflower, curly kale, confit garlic (A, GF, D)
Pan fried salmon, watercress veloute, watercress, fried potato and red onion salad (GF, F, A)
Potato gnocchi, roasted tomato and fennel veloute, vegetables nicoise and ricotta (GL, A, D, V)
Roasted pork belly, sweet potato puree, bok choy, soy butter (A, D, SO, GF)
Fire roasted cauliflower, coconut yogurt curry, apricot and fried onion (VG, A, GF)

DESSERTS Choose one

Petit Four stand of chefs choice (D, GL, E)
Baked chocolate tart with a passion fruit sorbet (GL, D, E)
Vanilla crème brûlée, with a berry sorbet (E, D, GF)
Lemon meringue tart, macerated seasonal fruit, berry sorbet (GL, D, E)
White chocolate, blueberry cheesecake delice (D, E, GL)
Vanilla and lime panna cotta, berry salad, strawberry sorbet (GF, D)
Fresh cut fruit with fruit sorbet (VG)

The following surcharge applies for each additional option chosen:

Starter, R160 per person | Main Course, R250 per person | Dessert, R110 per person

LUNCH FINGER FORK BUFFET MENU

R620 PER PERSON | MINIMUM OF 30 GUESTS

A SELECTION OF COLD ITEMS

CROSTINI STATION

Smoked trout and cream cheese (F, D, GF)
Marinated tomato (GF, V)
Shaved Pastrami (GF)
Shaved hickory ham (GF)
Olive tapenade (A, GF, V)
Masala Roasted chicken (A, D, GF)
Vegetable mini Quiche (GL, D, E)

SALADS

Caesar Salad (GL, A, D)
Tomato mozzarella with basil (V, D)

A SELECTION OF HOT ITEMS

RICE Choose one

Savoury (V)
Fried rice (V)
Basmati rice (V)
Duck fried rice (A)
Jasmine rice (V)
Egg fried rice (E, A)

PASTA Choose one

Penne with roasted vegetables (GL, A, E, D, V)
Cannelloni with beef ragout (GL, E, A, D)
Cannelloni with spinach and ricotta (D, GL, V, E, V)
Egg fried noodles (E, A, GL)
Conchiglioni stuffed with mushroom and feta (V, D, A, GL)
Orecchiette with broccoli and Italian sausage (pork) (GL, A)

CHICKEN Choose one

Chicken piccata
Chicken tikka masala (D, A, GF)
Sweet and sour chicken (A, GF)
Thai chicken curry (A, GF)
Peri-Peri Chicken Thigh (A, GF)
Kung Pow Chicken (A, GF, SO, SS)

LUNCH FINGER FORK BUFFET MENU CONTINUED

R670 PER PERSON | MINIMUM OF 30 GUESTS

BEEF AND LAMB Choose one

Beef Kebabs with a peppercorn sauce (D, GF, A)

Stir Fried pepper Beef with Broccoli (SO, A, GF)

Lamb curry (D, A, GF)

Lamb and brinjal moussaka (D, A, E, GL)

Daube of beef (GF)

Beef schnitzels (GL, E, D)

SEAFOOD Choose one

Pan fried sea trout with lemon butter sauce (F, D, GF)

Line fish Meunière with capers (D, F, GF)

Beer battered hake (GL, F, D)

VEGETABLES Choose one

Stir-fried Fried vegetables (A, V)

Roasted baby carrots

Cauliflower Mornay (GL, V)

Broccoli with almonds (N, V)

Mixed buttered seasonal vegetables (D, V)

DESSERTS

Seasonal fruit kebabs (VG, GF)

Macadamia nut tarts (N, GL, D, E, V)

Mocha éclairs (GL, D, E, V)

Cinnamon churros (GL, E, D, V)

Chocolate brownies (GL, D, E, V)



COLD LUNCH BUFFET MENU

R605 PER PERSON | MINIMUM OF 30 GUESTS

ON THE TABLE

Selection of artisan breads, crostini, grissini and bruschetta (GL)
Dips and spreads to include hummus, tapenade, aioli (A)
Smoked trout pâté, chive cottage cheese and baba-ghanoush (GF)
Beef carpaccio with parmesan shavings (D, GF)
Smoked Franschhoek trout with lemon, onion, capers, pickled gherkins (F, SD, GF)

SALADS Choose two

Green bean salad with dates and cashew nuts (VG, N, GF)
Roasted Mediterranean vegetable salad with olives and balsamic vinegar (A, GF, SD, GF, VG)
Lentil and chickpea salad with a curry leaf dressing (A, GF, VG)
Tomato and mozzarella salad with wild rocket and basil pesto (GF, D, V)
Potato salad with egg, gherkins and parsley (GF, E, D)
Broccoli bacon and cheddar salad (GF, D)
Chicken tikka and Quinoa salad with feta, toasted seeds and nuts (D, A, N, SS, GF)
Butternut salad with toasted seeds (SS, GF)
Green salad with yoghurt and sunflower seeds (D, V, GF)
Roasted beetroot salad (VG, GF)
Tabbouleh salad (GL, A)

SANDWICHES AND ROLLS (GL) Choose two

Roast beef, rocket, mustard mayonnaise on a seed bun
Ham and gruyère on an open toasted bagel
Slow roasted tomato, tapenade with cream cheese on bruschetta
Southern fried chicken on a sesame bun with peri-peri mayonnaise
Smoked trout and cottage cheese tartine

SOUPS Choose one

Butternut soup with coriander (D, A, GF, V)
Tomato and cream soup (cold) (D, GF, V)
Mint and cucumber soup (D, V, GF)
Pea and ham (D, GF)
Mushroom soup (GF, A, D)
Vichyssoise (cold) (D, GF, V, A)

QUICHE Choose two

Spinach and feta (GL, E, D)
Mushroom and bacon (GL, E, D)
Asparagus and piquant peppers (GL, E, D)
Leek and Cheddar (GL, E, D)

DESSERT

Chocolate mousse (E, D, GF)
Pecan pie (GL, D, N, E)
Apple and blueberry crumble (GL, D)
Sliced seasonal fruit (VG)
Crème brûlée (D, E)

FULL BUFFET MENU

R735 PER PERSON | MINIMUM OF 40 GUESTS

ON THE TABLE

Selection of artisan breads, crostini and bruschetta (GL)

Dips and spreads to include hummus, tapenade, aioli (A, E)

Smoked trout pate, chive cottage cheese and baba-ghanoush (D, F, GF)

SALADS Choose four

Caesar salad station (A, F, D, GL)

Greek salad station (VG, GF)

Roasted butternut pearl onion salad with honey and thyme (GF, VG)

Spiced chicken and couscous salad with mint, parsley and lemon (GL)

Waldorf salad (GF, CE, N, VG)

Green bean and broccoli salad with toasted almonds (N, VG, GF)

Tomato and mozzarella with basil pesto (D, A, GF)

Three bean salad (GF, VG)

Cabbage and parmesan salad with toasted sunflower seeds (D, GF, V)

RICE Choose one

Savoury Rice (A, VG, D, GF)

Jasmine Rice (VG, GF)

Duck fried rice (A, D, F, GF)

PASTA Choose one

Lasagne bolognese (GL, D, E, A)

Spinach and ricotta cannelloni (GL, E, D, V)

Shrimp, baby marrow, penne (GL, E, D, S)

Butternut ravioli (GL, V, D, E, A)

Conchiglioni stuffed with butternut (GL, V, D, E, A)

Orecchiette with broccoli and Italian pork sausage (GL, A, E, D)

BEEF OR LAMB Choose one

Lamb navarin (A, GF)

Lamb curry (A, GF)

Pepper fried beef with broccoli (A, GF)

Beef carbonnade (A, GF, D)

Beef fillet medallions with mushroom sauce (A, D)

FISH Choose one

Grilled salmon, roasted tomato, fennel (F, GF, D)

Pan fried line fish, lemon butter sauce (F, D, GF)

Beer Battered Fried Hake (GL, F, E)

FULL BUFFET MENU CONTINUED

R735 PER PERSON | MINIMUM OF 40 GUESTS

CHICKEN Choose one

Indian chicken curry (A, D, GF)
Thai-style chicken curry (A, GF)
Soya and honey marinated chicken drumsticks (SO, GF)
Peri-Peri chicken thighs (A, GF)
Southern fried chicken (GL, A)
Kung po Chicken (A, GF, SO)

VEGETABLES Choose one

Vegetable stir fry with cashew, ginger and sesame (SS, A, SO, VG, GF)
Roasted vegetables (VG, A, GF)
Buttered mixed vegetables (D, V, GF)
Roasted squash selection (VS, D, GF)
Ratatouille (A, VG, GF)
Roasted baby Carrots Cauliflower Mornay (GL, D, V)

POTATO Choose one

Potato and garlic bake (D, A, V, GF)
Steamed new potatoes (VG, GF)
Roast potatoes (D, V, GF)
Potato Hash with onion and chives (V, D, GF)
Lyonnaise potatoes (D, GF)

DESSERT

Selection of verrines (D, V, GF)
Seasonal sliced fruit (VG, GF)
Pecan pie (GL, E, D, N, V)
Apple and blue berry crumble (GL, D, V)
Crème brûlée (D, E, V, GF)
Chocolate mousse (D, E, GF, V)

Dinner



DINNER SET MENU 01

R820 PER PERSON | MINIMUM OF 30 GUESTS

STARTERS Choose one

Yellowfin tuna tataki, charred brinjal, tosaazu dressing, sesame (F, D, GF, SS)
Seared springbok loin, tabbouleh salad, roasted young beets, ponzu dressing (GL, SO)
Twice baked cheese souffle, cauliflower cheese mousse, apple and walnut salad (GL, V, D, E)
Roasted golden beet, orange and vanilla, fior di latte, pumpkin seed and watercress (GF, D, V)
Cured salmon carpaccio, labneh, blood sorrel, fried potato and olive dressing (F, D, GF)
Mushroom agnolotti, grilled portabella mushroom, parmesan cream and salsa verde (GL, D, A)

MAINS Choose one

Braised lamb shoulder en croute, cauliflower puree, creamed spinach, baby onion (GF, D, A)
Potato gnocchi, grilled mushroom, wilted kale and hazelnut butter (GL, V, N, A, E)
Roasted chicken ballotine, barley risotto, roasted sweet potato, chicken jus (E, D, GF)
Grilled line caught fish, white bean puree, fried potato, green apple and crab butter (F, GF, S, D)
Roasted pork belly, sweet potato puree, bok choy, soy butter (D, SO, A, GF)
Aged chalmar sirloin, soft herb crust pomme anna, green beans, bordelaise sauce (GL, A, D)

DESSERTS Choose one

Chocolate tart, passion fruit sorbet (GL, D, E)
Coffee and hazelnut opera slice with a vanilla bean ice cream (GL, D, E, N)
Fresh fruit selection, with a fruit sorbet (VG, GF)
Crème brûlée with a berry sorbet (D, E, GF)
Lemon meringue tart, with a mixed berry sorbet (D, E, GL)

The following surcharge applies for each additional option chosen:

Starter, R175 per person | Main Course, R270 per person | Dessert, R120 per person

DINNER SET MENU 02

R985 PER PERSON | MINIMUM OF 30 GUESTS

STARTERS Choose one

- Jerusalem artichoke pithivier, walnut and cranberry dressing (GL, D, E, N, V)
- Green asparagus, poached egg and brioche, truffle oil dressing (E, GL, V)
- Seared duck breast, duck liver parfait, and duck rillettes, poached pear and hazelnut (E, GF, N, A)
- Olive oil confit salmon, broccoli puree, caper, gherkin and white wine veloute (F, D, GF)
- Bisque served with a brandy cream and prawn toast (S, F, SS, D, E, GL)
- Prawn ravioli with charred red pepper and a mussel veloute (GL, S, F, SS, E, GL)
- Sesame crusted tuna tartar, artichoke puree, artichoke and watercress salad (GL, D, F, SS)

MAINS Choose one

- Butternut en croute stuffed with mushroom and spinach (GL, A, D, E, V)
- Confit duck leg and seared breast, braised beluga lentils and butter poached turnip (GF, D)
- Watercress, spinach and feta conchiglioni, slow roasted tomatoes sauce and king oyster mushrooms (GL, D, E, V)
- Herbed springbok loin, pancetta stuffed cabbage, celeriac puree, pomme anna (D, GF, A)
- Four bone rack of lamb, potato boulangere potato, braised cavolo nero, confit garlic (GF, A)
- Pan fried salmon, smoked tomato and prawn risotto, wilted greens and parmesan (F, SS, D, GF)
- Beef wellington, seasonal vegetables, red wine jus and sauce béarnaise (GL, E, A)

DESSERTS Choose one

- Fresh fruit selection, with a fruit sorbet (VG, GF)
- Paris brest, Ruby mousseline, raspberry sorbet (GL, D, E)
- Crème brulee, berry sorbet (D, E, GF)
- Hazelnut and chocolate delice with a mocha ice cream (N, D, E, GL)
- Passionfruit baked cheesecake, strawberry sorbet (GL, D, E)

The following surcharge applies for each additional option chosen:

Starter, R175 per person | Main Course, R270 per person | Dessert, R120 per person

DEGUSTATION MENU 5 COURSE

R1650 PER PERSON | 20 - 50 GUESTS

Executive Chef George Jardine will create a bespoke 5 course degustation menu using the finest seasonal ingredients,

FIRST COURSE

Seared King Scallop, Orange, Vanilla, Braised Cos

SECOND COURSE

Braised Ox-Cheek Ravioli, Jonkershoek Porcini, Braised Kale

THIRD COURSE

Grilled East Coast Sole, Mozambique Crab, White Bean Veloute, Green Apple

FOURTH COURSE

Certified Karoo Lamb Cutlets, Blue Cheese Mousse, Beluga Lentil, Lamb Jus

FIFTH COURSE

A Study of Valrhona Chocolate

MENU ADDITIONS

AMUSE ADDITIONS R100 | INTERMEDIATE R175 | SORBET R60 | DESSERT BUFFET R305 | MINIMUM OF 30 GUESTS

AMUSE ADDITIONS

Mushroom and prawn custard served with shaved asparagus and sesame seared tuna (E, SS, D, E, S, GF)

Steak tartare brioche sandwich with slow cooked egg yolk (D, E, GL)

Onion tart tatin with whipped brie (D, GL)

Tuna tartare on sago crackers with a seaweed aioli (F, A)

Ceviche with citrus salsa (F, GF)

Asparagus soup with truffle oil (D, GF)

INTERMEDIATE CHOICES

Mushroom soup with chive cream (D, GF, A)

Watercress velouté and poached quail's egg (E, D, A)

Celeriac soup with sour cream and chorizo (GF, CE, A)

Mushroom risotto (D, GF, A)

Prawn ravioli with a saffron veloute (S, A, GL, D, E)

Chicken tortellini with roasted cauliflower and puree (D, GL, E)

Consommé Celestine (A, GF)

SORBET

Sorbet - lemon, berry, passionfruit

CHEESE

Individual assorted cheese platter | 5 cheese selection, R240 per person

Assorted cheese platter | serves 5 persons, R940 per platter

DESSERT BUFFET

Opera slice (GL, E, D)

Apple crumble (GL, D)

Chocolate verrine (GF, E, D)

Pecan nut tart with cinnamon chantilly (N, D, E)

Chocolate brownie (GL, D, E)

Passionfruit cheesecake (D, E, GL)

Fresh sliced seasonal fruits, condiments (VG)

This is a sample menu and can be adjusted.

MENU SUBSTITUTE

CHEESE BUFFET R425 PER PERSON | 13 LATE NIGHT BITES R185 | FIVE LATE NIGHT BITES R280 | MINIMUM OF 30 GUESTS

CHEESE BUFFET | D

Brie and Camembert (le petit France)

Cremalat blue, mature and mild cheddar, boerenkaas, goat's cheese, savoury cheese cake, blue cheese

Selection of breads and crackers grapes, fig preserve and 'waatlemoen konfyt' (D, GL, N)

WARM DRINKS AND SWEETS

Freshly brewed coffee and tea | R76 per person

Freshly brewed coffee and tea with friandise | R142 per person

Friandise selection | R82 per person

LATE NIGHT BITES

SAVOURY

Bacon rolls (GL, D)

Southern fried Chicken sliders (GL, E, D)

Crispy fried Prawn with sweet chilli sauce (D, GL, S)

Mini Beef sliders (D, GL)

Mini Beef Pies (D, GL)

Red current and mustard glazed chipolata sausages (M, GL)

SWEET

Mini milk tart (GL, D, E)

Mini crème brûlées (E, D)

Mini baked cheesecake (E, D)

Chocolate Profiteroles (GL, E, D)

Mini ice cream (D, E)

Any menu item from a cheaper selection may be used in menu choice substitute. Any dessert on set menu may be substituted for a petit four stand on table to share.



CLASSIC DINNER BUFFET MENU

R1015 PER PERSON | MINIMUM OF 40 GUESTS

ON THE TABLE

A selection of house baked artisan bread, lavosh, grissini, olive sticks (GL)
Aioli, salsa verde, tapenade and hummus (A, GF)

COLD ITEMS Choose five

Hot smoked salmon, citrus labneh, orange dressing, baby vegetable crudites (F, D, GF)
Salt cured beef, celeriac and hazelnut dressing (A, GF, N)
Stuffed jalapeno, caponata, vegan mozzarella (VG, GF)
Pressed lamb shoulder, roasted cauliflower, gemolata (A, GF)
Pastrami, beef salami, bresaola and smoked beef, home made pickles and mustards (GF, M)
Roasted new potato salad, red onion, sour cream and chives (GF, D, V)
Black bean fried beef, sesame noodle salad, coriander (SS, A, SO, GL)
Curly kale, dhukka slaw (SS, A, GF, V)

SALAD BAR

Salad greens with tomato, cucumber, red onion, peppers, carrots, mushroom, crouton, feta (D, GL, V)
Olives, dukkah spice, olive oil, balsamic, mustard vinaigrette, tahini and sunflower dressing

HOT SELECTION

Aromatic chicken curry served with potato samosas, raïta, chutney and poppadoms (A, D, GF)
Aged chalmar sirloin, green peppercorn sauce (D, A, GF)
Baked line caught fish, spinach veloute, grenobloise crust (F, D, GL, A)
Potato gnocchi, roasted cultivated mushroom, parmesan cream, parsley sauce (GL, D, A, V)
Steamed basmati rice (VG, GF)
Roast new potatoes, garlic and rosemary (A, GF, D)
Seasonal greens (VG, GL)

DESSERT SELECTION

Verrine selection (D, VG)
Dark chocolate mousse (D, E, GF, V)
Pecan nut pie (GL, D, E, V, N)
Lemon meringue tart (GL, D, E, V)
Sliced seasonal fruit (GF, VG)

Tea and coffee

DELUXE GALA DINNER MENU

R1175 PER PERSON | MINIMUM OF 40 GUESTS

ON THE TABLE

A selection of house baked artisan bread, lavosh, grissini, olive sticks
Aioli, salsa verde, tapenade and hummus

OYSTER STATION

Saldanha Bay oysters - crispy, namjim and natural

COLD ITEMS Choose five

Soy cured salmon, pickled daikon, radish and pickled ginger (F, SO, GF)

Beef carpaccio, shaved button mushroom and parmesan (D, GF)

A selection of Neil Jewells charcuterie, home made pickles and mustards (M, GF)

Parma ham and sweet melon (GF)

Tiger prawn and avocado ritz (S, D, GF)

Peppered duck breast, sun dried pear, walnut and thyme crumble (N, GL, SD)

Yellowfin tuna tataki, tozazu dressing, charred aubergine and sesame (F, SO, SS, D)

SALAD BAR

Caesar Salad Station

Baby gem lettuce, parmesan, anchovy, crispy bacon, crouton, cajun chicken, prawns

MIXED SALAD STATION

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquante peppers, olive oil, Balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

CARVERY

Fillet of beef wellington, red wine jus (GL, D, A)

Honey glazed pork belly (SO, D)

HOT SELECTION

Kingklip, pak choi, soy and ginger papillote, boeuf bourguignon, parmigiana di melanzane,

Hasselback potatoes, fried savoury rice, honey glazed sweet potato and butternut

DESSERT SELECTION

Crème brûlée, pecan nut tart, dark chocolate mousse, verrine selection, lemon meringue tart, baked cheesecake, chocolate roulade, sliced seasonal fruit

Afternoon Tea



CLASSIC AFTERNOON TEA SAMPLE MENU

R745 PER PERSON | MINIMUM OF 12 GUESTS AND MAXIMUM OF 50

SANDWICHES AND SAVORY

Cucumber, fennel and cream cheese on white bread
Macerated tomato, basil and foir de latte on whole wheat bread
House corned beef and grain mustard on brown bread
Open ashed ciabatta, salt hake brandade and salsa verde
Duck liver and truffle parfait, brioche, poached rhubarb
Caponata pastilla, cauliflower puree and toasted sunflower seeds
Spinach tart, whipped feta and pickled onion
Soy cured salmon, charred aubergine rice roll

SWEET

Vanilla and salted caramel mousse
Raspberry, litchi, rose eclair
Macadamia nut tartlet, spiced chantilly
Rooibos and apricot delice
Chocolate roulade
Butternut mousse, roasted vanilla custard
Scones, fresh cream, jam and cheese Friand

TEA SELECTION

Premium Nigiro loose leaf tea bags
South Africa organic rooibos, Strawberry and vanilla, Orange and spices, Sundown Mint, Egyptian Chamomile Flower, Lemon, Forrest berries, Taiwanese Jin Shuan (Green tea), Japanese Sencha (Green tea), Sri Lankan Ceylon, Earl Grey
Coffee and Hot Chocolate available

RECOMMENDED CHAMPAGNE

Moët & Chandon Brut Imperial N/V | R1836 per bottle

RECOMMENDED MÉTHODE CAP CLASSIQUE

L'Ormarins Brut N/V | R540 per bottle
L'Ormarins Brut Rose N/V | R540 per bottle

Includes background music, floral arrangements on the tables and a welcome drink of either a glass of MCC or a non-alcoholic mocktail.

VEGAN AFTERNOON TEA SAMPLE MENU

R745 PER PERSON | MINIMUM OF 12 GUESTS AND MAXIMUM OF 50

SANDWICHES AND SAVORY

Cucumber, fennel and cashew cream cheese on white bread
Macerated tomato, basil and vegan mozzarella on whole wheat bread
Grilled tempeh, grain mustard on brown bread
Open ashed ciabatta, tofu “egg mayo” salsa verde
Mushroom parfait, buckwheat blini, poached rhubarb
Caponata pastilla, cauliflower puree and toasted sunflower seeds
Spinach tart, roasted zucchini and pickled onion
Honey and soy glazed brinjal, charred brinjal rice roll

SWEET

Lemon tartlet
Chocolate Cremeux Tartlet
Eclair
Macadamia Nut Tart
Carrot Cake
Dark Chocolate Mousse

TEA SELECTION

Premium Nigiro loose leaf tea bags
South Africa organic rooibos, Strawberry and vanilla, Orange and spices, Sundown Mint, Egyptian Chamomile Flower, Lemon, Forrest berries, Taiwanese Jin Shuan (Green tea), Japanese Sencha (Green tea), Sri Lankan Ceylon, Earl Grey
Coffee and Hot Chocolate available

RECOMMENDED CHAMPAGNE

Moët & Chandon Brut Imperial N/V | R1836 per bottle

RECOMMENDED MÉTHODE CAP CLASSIQUE

L'Ormarins Brut N/V | R540 per bottle
L'Ormarins Brut Rose N/V | R540 per bottle

Includes background music, floral arrangements on the tables and a welcome drink of either a glass of MCC or a non-alcoholic mocktail. Vegan menu subject to change due to seasonal availability

Conferences



STANDARD CONFERENCE PACKAGE

R890 PER PERSON, HALF DAY AND R950 PER PERSON, FULL DAY | MINIMUM OF 12 GUESTS

AVAILABLE THROUGHOUT THE DAY

Mints on the table
Biscuit selection
Freshly brewed coffee and tea
Fresh whole fruits
Mineral water and home-made cordials

ARRIVAL BREAK

Tea, coffee and chef's selection of snacks

MID-MORNING BREAK

Tea, coffee and chef's selection of snacks

LUNCH

Your conference lunch is served in our Oasis Bistro during summer months. Oasis Bistro serves a chef's choice lunch menu which changes on a daily basis. During winter months lunch is served in the venue we include either a working buffet menu or two-course set menu. Lunch beverages are not included in the package and are charged on consumption on the day.

MID-AFTERNOON BREAK

Tea, coffee and chef's selection of snacks

ROOM HIRE

Included in the rate.

EQUIPMENT

The use of standard audio visual equipment - whiteboard/ flipchart, paper and pens. Conference note paper and pen. Screen with black skirt. Data projector and stand.

PARKING

Ample secure complimentary parking.

Price excludes service charge of 10%, but includes 15% local taxes. Our highly experienced on-site Audio Visual Company, IVTM, can provide all additional AV Equipment required

EXECUTIVE CONFERENCE PACKAGE

R1050 PER PERSON, HALF DAY AND R1150 PER PERSON, FULL DAY | MINIMUM OF 12 GUESTS

AVAILABLE THROUGHOUT THE DAY

Mints on the table
Biscuit and Health bar selection
Freshly brewed coffee & tea
Fresh whole fruits
Mineral water and home-made cordials
Juice and smoothie selection
Home-made selection of sweets
Selection of mixed nuts and dried fruit

ARRIVAL BREAK

Tea, coffee and pastries

MID-MORNING BREAK

Tea, coffee and chef's selection of two savoury snacks and Vietnamese rice rolls

LUNCH

Your conference lunch is served in our Oasis Bistro during summer months. Oasis Bistro serves a chef's choice lunch menu which changes on a daily basis. During winter months lunch is served in the venue we include either a working buffet menu or two-course set menu. Lunch beverages are not included in the package and are charged on consumption on the day.

MID-AFTERNOON BREAK

Tea, coffee and chef's selection of snacks

ROOM HIRE

Included in the rate.

EQUIPMENT

The use of standard audio visual equipment - whiteboard/ flipchart, paper and pens. Conference note paper and pen. Screen with black skirt. Data projector and stand.

PARKING

Ample secure complimentary parking..

Price excludes service charge of 10%, but includes 15% local taxes. Our highly experienced on-site Audio Visual Company, IVTM, can provide all additional AV Equipment required

DDP LUNCH SET MENU

STARTER, R175 PER PERSON | MAIN COURSE, R270 PER PERSON | DESSERT R120 PER PERSON | MINIMUM OF 20 GUESTS

STARTERS Choose one option

Hot smoked sea trout, labneh, organic vegetable crudite and orange reduction (F, D, GF)
Semi dried roma tomato, fior di latte, basil pesto (D, GF, A)
Baby gem, baby marrow and coriander salad (VG, GF, A)
Cultivated mushroom veloute, mushroom agnolotti, crème fraîche parsley oil (GL, E, D, V)
Caesar salad, ciabatta crouton and parmesan (GL, D, F, A)

MAINS Choose one option

Creamed spinach, goats chevre and nutmeg ratolo, pumpkin seed pesto and rocket (GL, E, A, V)
Braised karoo lamb shoulder, soft polenta, portabella mushroom, olive tapenade (GL, A)
Pan fried line-caught fish, tabbouleh salad, baby marrow and caper salsa (F, A, GL)
Roasted free range chicken breast, pomme anna, baby onion, tarragon veloute (D, GF)
Grilled sirloin, soft herb crust, confit baby tomato, charred aubergine and soy butter (D, GL, SO)

DESSERTS

Petit four stand (D, E, GL)

DDP LUNCH BUFFET MENU - MONDAY

PRICE BASED ON DDP PACKAGE YOU HAVE CHOSEN | MINIMUM OF 30 GUESTS

COLD SELECTION

Smoked Franschoek trout, roasted cauliflower, pickled onion and capers (F, GF)

Rare roast beef, honey glazed sweet potato, crispy sage and parmesan (D, GF)

SALAD BAR

Salad greens with tomato, cucumber, red onion, peppers, carrots, mushroom, crouton, feta

Olives, dukkah spice, olive oil, balsamic, mustard vinaigrette, tahini and sunflower dressing

Roasted baby potato, gherkin, red onion, mustard vinaigrette

Black bean fried beef and noodle salad (GL, SO, SS)

Coleslaw salad (D, V)

FROM THE BAKERY

Selection of home baked breads (GL)

HOT SELECTION

Aromatic lamb curry (D, A, GF)

Steamed kingklip green curry (A, F, S, GF)

Grilled chicken thighs with parsley sauce (D, GF)

Tomato, caper and roast vegetable penne pasta (V, GL, E)

Steamed basmati rice (VG)

Roast new potatoes (VG)

Stir fried seasonal (VG, SO, A, GF)

Seasonal root vegetables (VG, GF)

DESSERTS

Selection of chef's choice desserts (E, D, GL)



DDP LUNCH BUFFET MENU - TUESDAY

PRICE BASED ON DDP PACKAGE YOU HAVE CHOSEN | MINIMUM OF 30 GUESTS

COLD SELECTION

Caesar salad, parmesan , crouton | add crispy bacon, grilled chicken (F, D, GL)

Beef carpaccio, cremozola, rocket and mustard dressing (GF, D, M, A)

SALAD BAR

Salad greens with tomato, cucumber, red onion, peppers, carrots, mushroom, crouton, feta

Olives, dukkah spice , olive oil, balsamic, mustard vinaigrette, tahini and sunflower dressing

Macerated tomato, fior di latte and basil pesto (D, GF, A)

Roasted chicken, apple, cranberry and quinoa (GF)

FROM THE BAKERY

Selection of home baked breads (GL)

HOT SELECTION

Braised chicken thigh, tarragon and baby onion (D, A, GF)

Roast sirloin with button mushroom, pepper sauce (D, GF)

Line caught fish, tomato and fennel veloute, olive tapenade (D, A, F)

Fried savory rice (V, SO, A, GF)

Potato boulangere (GF)

Roasted sweet potato and butternut (GF, VG)

DESSERTS

Selection of chef's choice desserts (GL, D, E)

DDP LUNCH BUFFET MENU - WEDNESDAY

PRICE BASED ON DDP PACKAGE YOU HAVE CHOSEN | MINIMUM OF 30 GUESTS

COLD SELECTION

Cape malay pickled fish, cucumber and radish (A, GL, M)

Mezze platter

SALAD BAR

Salad greens with tomato, cucumber, red onion, peppers, carrots, mushroom, crouton, feta

Olives, dukkah spice, olive oil, balsamic, mustard vinaigrette, tahini and sunflower dressing

Roast beetroot, peppered labneh and rocket (D, GF, V)

Black bean fried beef and noodle salad (A, GL, SO)

Fried calamari with baby marrow, aubergine and sesame salsa (S, A, SS, GF)

FROM THE BAKERY

Selection of home baked breads (GL)

HOT SELECTION

Provençal herb stuffed chicken thighs, tomato sauce (GL, A, D)

Beef stroganoff (GF, A, D)

Baked line caught fish grenobloise (GF, A, D)

Spinach and feta cannelloni, tomato and parmesan (GL, D, V, A)

Mash potato (GF, D)

Basmati rice (GF, V)

Sautéed mixed vegetables (GF, V)

DESSERTS

Selection of chef's choice desserts (D, E, GL)

DDP LUNCH BUFFET MENU - THURSDAY

PRICE BASED ON DDP PACKAGE YOU HAVE CHOSEN | MINIMUM OF 30 GUESTS

COLD SELECTION

Hot smoked sea trout, lemon yogurt, orange reduction and gremolata (F, D, GF, A)

Coppa, salami, gypsy ham and bresaola with pickles and mustards (M, GF)

Spanish omelet (E, A, GF)

SALAD BAR

Salad greens with tomato, cucumber, red onion, peppers, carrots, mushroom, crouton, feta

Olives, dukkah spice, olive oil, balsamic, mustard vinaigrette, tahini and sunflower dressing (D, M, SS, A)

Roasted new potato, red onion and sour cream salad (D, V, GF)

Butternut, feta, toasted pumpkin seed and quinoa salad (D, V, GF)

Broccoli, anchovy, toasted almond salad (F, A, N)

FROM THE BAKERY

Selection of home baked breads (GL)

HOT SELECTION

Free range crumbed chicken drumsticks, aubergine veloute, roasted aubergine (GL, D, E)

Medallions of beef filet, peppercorn sauce (GF, A, D)

Baked line caught fish, Swiss chard and mornay sauce (F, GL, D)

Spinach and feta cannelloni with tomato and parmesan (GL, D, A, V)

Roast new potato (V)

Savoury rice (V, A)

Roasted sweet potato and butternut (VG)

DESSERTS

Selection of chef's choice desserts (GL, D, E)

DDP LUNCH BUFFET MENU - FRIDAY

PRICE BASED ON DDP PACKAGE YOU HAVE CHOSEN | MINIMUM OF 30 GUESTS

COLD SELECTION

Pea tart with whipped feta (GL, D, E)

Beef carpaccio, roasted cauliflower, parsley sauce and pickled onion (GF, A)

Sweet melon and prosciutto (GF)

SALAD BAR

Salad greens with tomato, cucumber, red onion, peppers, carrots, mushroom, crouton, feta

Olives, dukkah spice, olive oil, balsamic, mustard vinaigrette, tahini and sunflower dressing

Pickled beetroot, orange and labneh

Tabbouleh salad

FROM THE BAKERY

Selection of home baked breads (GL)

HOT SELECTION

Beef satay with chimichurri (A, P, GF)

Baked lamb hot pot with rosemary and baby onion (A, GF)

Baked line caught fish, roasted baby marrow, baby marrow and lime veloute (F, A, D)

Potato gnocchi with roasted mushrooms and crispy sage (GL, E, A, V)

Lyonnais potato herbed risotto with parmesan (GF)

Sautéed green vegetables (VG, GF)

DESSERTS

Selection of chef's choice desserts (GL, D, E)

Specials



REFRESHMENT BREAK MENU'S

COMBINE AND BUILD YOUR BREAK TO MATCH YOUR NEEDS

COFFEE BREAK R105 per person

Coffee and decaffeinated coffee

Tea selection and infusions:

English breakfast, Darjeeling, Ceylon, Earl Grey, Green tea, Chamomile, Rooibos, Mint tea

Milk, skimmed milk

Assorted biscuits

SMOOTHIE AND JUICE BREAK R115 per person, select four

Red juice (beetroot and berry)

Green juice (spinach and apple)

Yellow juice (orange and carrot)

Orange juice

Fruit cocktail

Apple juice

Guava juice

Paw-paw and spinach smoothie berry smoothie

PASTRY BREAK R90 per person

Custard filled croissants

Pain au chocolat

Savoury cheese and baby marrow muffins

Danish

DELUXE SANDWICH BREAK R120 per person

Tomato and mozzarella with basil on bruschetta (GL, D, V)

Smoked trout and chunky cottage cheese tartine with fennel and capers (F, D, GL)

Southern fried chicken rolls with pineapple and peri-peri aioli (D, GL, A)

Roast beef, mustard, pickles on a seed bun (GL, M, D)

FINGER SANDWICH BREAK R105 per person

Smoked Trout with cream cheese (GL, D, F)

Egg mayonnaise and chives (GL, D, E, A)

Chicken mayonnaise (GL, D, E)

Roast beef with mustard and rocket (GL, D, M)

FRESH FRUIT BREAK R105 per person

Fresh fruit kebabs and fresh strawberries

Fresh cut fruits

Whole fruit selection

REFRESHMENT BREAK MENU'S CONTINUED

COMBINE AND BUILD YOUR BREAK TO MATCH YOUR NEEDS

HOT SNACK BREAK R120 per person, select three

Potato samoosa's
Chicken curry pies
Spinach quiche
Mushroom empanada
Smoked salmon quiche
Tomato tart
Beetroot tart
Bacon quiche
Bobotie pie
Spanokopita

HEALTH BREAK ADD ON R145 per person, minimum of 12 guests

Fresh fruit kebabs and fresh strawberries
Vietnamese rice paper wraps
Crudités with hummus and falafel
Lettuce cups with chicken, mint and coriander

DRY BREAK ADD ON R150 per person

Pecan nuts
Cashew nuts
Dried mango, apricot, apple, prunes, pineapple | select three

REFRESHMENT BREAK MENU'S CONTINUED

PRICED PER PERSON

ADDITIONAL ITEMS

Samosas – chicken	R65
Samosas – corn and cheese	R65
Mini spinach quiche	R65
Mushroom empanadas	R65
Cheese filled croissant	R65
Cheese and bacon filled cocktail roll	R65
Cinna-bun	R65
Pain au chocolat	R75
Selection of muffins	R80
Seasonal fresh fruit kebabs	R65
Scones with jam and fresh cream	R67
Fresh fruit juice (per 1L carafe)	R178
Freshly squeezed orange juice (per 1L carafe)	R355
Homemade ice tea	R150
Tea and coffee	R70
Tea, coffee and friandise	R130

COCKTAIL MENU*

PRICED PER PERSON. 3 PIECE, R150. 4 PIECE, R200. 6 PIECE, 285. 9 PIECE, R410. 12 PIECE, R530 | MINIMUM OF 30 GUESTS

SEAFOOD

Soy cured salmon rice roll, charred aubergine (GF, SO, F, D)
Yellowfin tuna tataki, tosazu dressing, miso daikon puree and sesame (GF, F, SO, D, SS, GF)
Saldanha Bay oyster, cucumber and nam jim (S, SO, F, A, GF)
Salt hake brandade, aioli and salsa verde (GF, F, A, D, E)
Prawn and sesame toast, pickled ginger (GL, S, SS, E, D, F)
Hot smoked line fish, pickled cucumber, ashed ciabatta (F, GL, D)
Poached prawn, green apple, gem lettuce salad (S, GF)

VEGETARIAN

Caponata pastilla, cauliflower, sunflower seed (GL, D, E, V)
Organic beetroot, chevin cream, dukkah, pickled celeriac (D, N, GF, V)
Pea tart, mint, whipped feta, black pepper (GL, D, V)
Macerated tomato, olive oil, basil, sourdough (GL, A, V)
Grilled baby marrow, roasted and puree chickpea (VS, A, GF)
Curried cauliflower 'bunny chow', pickled carrot (V, GL, A)
Gougères with aged gruyere (GL, D, E)
Fried tofu, kimchi, gem lettuce (GF, A, VG)

MEAT

Chicken liver and truffle parfait, poached rhubarb, brioche (E, D, GL)
Confit duck rillettes, cornichon, ciabatta (GL, A)
Poached chicken mousse, crushed pistachio, pea puree (GF, N, D, E)
Gougères, biltong cream (E, GL, D)
Beef carpaccio, celeriac remoulade, black pepper (GF, E)
Curried lamb, brioche, spiced carrot puree (GL, A, D, E)

DESSERT

Chocolate éclair (D, GL, E)
Malay koesusters (D, GL, E)
Seasonal fresh fruit kebabs (V)
Chocolate lamingtons (GL, E, D)
Petit lemon meringue tart (GL, E, D)
Pasteis de nata (GL, E, D)
Mini brûlée (GF, E, D)
Chocolate dipped strawberries (GF, VG)
Macarons (N, E, D)

ENHANCE YOUR COCKTAIL MENU

PRICED PER PERSON

SALDANHA BAY OYSTER STATION

R145 per person (3 pieces per person), R240 per person (6 pieces per person), minimum of 20 guests

Mignonette, Black Pepper and Lemon

Crispy Fried Oyster with Ail oil

Spicy Nam Jim, Cucumber and Coriander

Natural with Condiments

SUSHI STATION

R160 per person (3 pieces per person), minimum of 30 guests

A selection of Maki, California rolls, sandwich and sashimi

DESSERT BUFFET

R295 per person, minimum of 50 guests

Truffle selection, Macarons, macadamia tarts

Petit pavlova, chocolate éclair, chocolate brownies

Fresh sliced fruits and condiments

CHEESE BUFFET

R410 per person, minimum of 30 guests

A selection of five South African cheeses with house baked bread, crackers

Grapes, fig preserve and 'waatlemoen konfyt'

DRY SNACKS Priced per 250 ml bowl

Droë-wors, R250

Stuffed green olives, R130

Spiced mixed olives, R157

Biltong, R240

Salted pretzels, R82

Savoury crisps, R82

Prawn crackers, R82

Sweet potato crisps, R82

Spiced mixed nuts, R195

Stations are only available with canapé menus and full party participation required.

*Minimum spend on Cocktail menus is R750 per person.



BBQ MENU

R1135 PER PERSON | MINIMUM OF 40 GUESTS | BASED ON SEASONALITY, ONLY AVAILABLE SEPTEMBER TO APRIL

PASS AROUND

Cheese, tomato and onion braai pie (D, GL, V)
Chicken liver and truffle parfait, poached rhubarb and brioche (D, E, GL)
Pea and mint tart with whipped feta (GL, D, E)
Grilled baby marrow, roasted and puree chickpea (VG, A)

BREAD SELECTION

Rooster brood, garlic bread and vetkoek with aioli, salsa verde, tapenade (D, A)

SALAD BUFFET

Caesar salad, parmesan and crouton (D, A, GL)
Fried button mushroom, parsley, anchovy dressing (F, A, GF)
Roasted new potato, red onion and gherkin (V, GF)
Tabbouleh (A, VG, GL)
Organic baby beets, orange and vanilla (VG, GF)
Raw cauliflower, tahini, toasted sesame and sultana (SS, VG, GF)
Curry roasted sweet potato, coconut yogurt, quinoa, roasted seeds (VG, GF, A)
Macerated tomato, prawn and couscous (S, GL, A)

HOT DISHES

Peri-Peri deboned chicken thighs (A, GF)
Boerewors with tomato smoor (GF, A)
Aged chalmar sirloin, chimichurri (A, GF)
Oxtail with butter beans and baby onion potjie (GL, A)
Mozambique prawns, brinjal, tomato and basil (A, S, GF)
Line caught fish papillote, bok choy, soy, ginger and coriander (SO, A, F, S, GF, D)
Grilled button mushroom with garlic butter (GF, A, D)

TRADITIONAL ACCOMPANIMENTS

Mealie pap chakalaka hasselback potato, braai mielies, spiced savory rice
Butternut and sweet potatoes

DESSERTS

Trifle (D, E, GF)
Fruit salad (GF, VG)
Malva pudding (D, E, GL)
Peppermint crisp tarts (GL, E, D)
Macadamia nut tart (E, GL, N, D)
Crème brûlée (E, D, GF)



HARVEST TABLE SAMPLE MENU

R1150 PER PERSON | MINIMUM OF 8 GUESTS AND MAXIMUM OF 30 GUESTS

HOUSE BAKED BREADS AND CRUDITES

Served with caponata with sunflower seed, olive tapenade, aioli with salsa verde

COLD SELECTION

Yellowfin tuna tataki, tozasu dressing, charred aubergine and sesame

Soy cured salmon rice rolls, pickled daikon

Beef carpaccio, celeriac remoulade, pickled onion

Organic baby beets, pumpkin seed pesto, orange and vanilla

Caesar salad, parmesan and anchovy

HOT SELECTION

Line caught fish papillote, pak choi, soy, ginger and coriander

Curried cauliflower fritters, curry leaf dressing

Confit duck leg, braised lentil and mushroom ragout

Butternut risotto, crispy sage and parmesan

Fried seasonal greens with garlic

DESSERT

A selection of hand crafted desserts and petit fours

Tea and coffee

Beverages



BEVERAGE MENU

PRICED IN ZAR

CHAMPAGNE

Moët & Chandon Brut Imperial	2 450
Moët & Chandon Brut Rosé Imperial	2 600
Moët & Chandon Grand Vintage	4 500
Veuve Clicquot Yellow Label	3 250
Veuve Clicquot Brut Rosé	3 350
Veuve Clicquot Rich	3 100
Veuve Clicquot Rich Rosé	3 100
Ruinart Brut Rosé NV	2 950
Ruinart Blanc De Blancs Brut NV	4 450

PROSECCO

Bacio Della Luna Prosecco Extra Dry	1 950
Zardetto Private Cuvee	950
Zardetto Rosé	1 110

MCC BRUT

L'ormarins Brut Classique NV	900
Boschendal Brut	750
Graham Beck Brut	850
Steenberg 1682 Chardonnay Brut	1 000

MCC BRUT ROSÉ

Le Lude Reserve Brut NV	950
L'ormarins Brut Rosé NV	600
Boschendal Brut Rosé NV	750
Graham Beck Brut Rosé NV	850
Le Lude Reserve Brut Rosé NV	950

WHITE WINE BLENDS

Alvis Drift Reserve CVC	650
Bizoe Henriëtte	850
Boschendal Suzanne	950
Cavalli Cremello	700

CHARDONNAY

Chomonix Unoaked	500
Creation Reserve	1 500
De Wetshof Finesse	700

CHENIN BLANC

Miles Mossop Introduction	550
Rijks Touch of Oak	900
Brookdale Estate Mason Road	600
Mullineux Kloof Street	750
Tierhoek Wooded	700

SAUVIGNON BLANC

Steenberg Barrel Fermented	750
Klein Constantia Glendrik	550
Iona	750
Creation	750

OTHER WHITE CULTIVARS

Paul Cluver Close Encounter Riesling	550
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ROSÉ

Waterford Estate Rose Mary	600
Waterford Estate Rose Mary Magnum	1 335
The Valley Pinot Noir Rosé	600
Kanonkop Kadette	550
Mount Nelson Rosé	550

ALTERNATIVE RED VARIETALS

Raats Dolomite Cabernet Franc	800
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RED BLENDS

Klein Constantia Glendrik	550
Mount Nelson Red	650
Peter Falke Ruby	750
Holden Manz Vernissage	700

CABERNET SAUVIGNON

Warwick First Lady	600
Neil Ellis	950

MERLOT

Alvis Drift	500
De Drendel	750

SHIRAZ / SYRAH

Painted Wolf Shiraz The Den	550
De Morganzon Syrah	900

PINOTAGE

Rijks Touch of Oak	800
L'avenir Single Block	2 550

PINOT NOIR

Chamonix Feldspar	900
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DESSERT WINES

Joostenberg Noble Late Harvest	125
Klein Constantia Vin De Constance	560
Vergelegen Semillion Straw	145
Beyerskloof Lagare Fortified Wine	95

INTERNATIONAL BEER

Amstel	70
Heineken	76
Corona	76
Windhoek Lager, Windhoek Light	70

NON-ALCOHOLIC

Castle Free	55
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SOFT DRINKS AND JUICE

Coke, Coke Light, Dry Lemon, Ginger Ale 200ml	45
Lemonade, Soda Water, Tonic Water 200ml	45
Coke Zero, Fanta Orange, Stoney Ginger Beer 300ml	50
Tomato Cocktail 200ml	60
Appletizer, Grapetizer (Red) 275ml	60
Red Bull 250ml	86
Fresh Orange Juice	70
Pineapple Juice, Cranberry Juice	35

WATER SELECTION

Verve Still or Sparkling Mineral Water 250ml	55
Verve Still or Sparkling Mineral Water 750ml	82

NON-ALCHOLIC BEVERAGE PACKAGE

R200 PER PERSON, PER HOUR

SOFT DRINKS

Appletiser
Grapetiser
Coke
Coke Zero
Fanta Orange
Stoney
Lemonade

JUICE

Orange
Apple
Fruit cocktail

WATER

Verve still water
Verve sparkling water

TEA AND COFFEE

Nigro tea
Nespresso

LOCAL BEVERAGE PACKAGE

R525 PER PERSON, PER HOUR

SOFT DRINKS

Appletiser, Grapetiser
Coke, Coke Zero
Fanta Orange
Stoney
Lemonade

MIXERS

Soda Water, Tonic, Ginger Ale

JUICE

Orange
Apple
Fruit cocktail

WATER

Verve still water
Verve sparkling water

TEA AND COFFEE

Nigro tea
Nespresso

BEER

Castle, Castle Lite
Amstel
MCC
L'Ormarins Brut, L'Ormarins Brut Rose

WINE

Local House Red and White

SPIRITS

Jameson
KWV 5 YO
Bombay Sapphire
Havana Club
Absoulte

PREMIUM BEVERAGE PACKAGE

R920 PER PERSON, PER HOUR

SOFT DRINKS

Appletiser, Grapetiser
Coke, Coke Zero
Fanta Orange
Stoney
Lemonade

MIXERS

Soda Water, Tonic, Ginger Ale

JUICE

Orange
Apple
Fruit cocktail

WATER

Aqua Panna
San Pellegrino

TEA AND COFFEE

Nigro tea
Nespresso

BEER

Castle, Castle Lite
Amstel
Heineken
Corona
Windhoek Larger

CHAMPAGNE

Moet & Chandon Brut

WINE

Tierhoek Chenin Blanc
Steenberg Sauvignon Blanc
David Finlayson Berry Box Merlot
Rupert and Rothschild Classique

SPIRITS

Chivas 12 Year
Gentleman Jack
Hennessy V.S
Inverroche Gin
Inverroche Limestone 10 Year Rum
Ciroc Vodka

Add Ons



AV (AUDIO AND VISUAL)

PRICED IN ZAR | PRICED PER DAY

AUDIO

Single PA system with mixer, maximum 80 guests	760
Double PA system with mixer, maximum 200 guests	1 065
Wired microphone and stand	130
Roving lapel microphone, system complete	405
Roving hand held, system complete	405
Wireless countryman headset microphone, system complete	505
CD Player	180
PC Audio kit	130

AUDIO-VISUAL

Data / video projector, 4000 Ansi	860
DVD Player	180
Seamless video / data switcher	2 500
Video / data splitter	180
121" (16:9) 266x 149 screen, c/w required stand	460
135" (16:9) 299 x 168 screen, c/w required stand	560
180" (16:9) 399 x 223 screen, c/w required stand	660
55" LCD screen and stand	760

IT RENTAL

Laptop / notebook	460
Remote laser pointing device / Powerpoint presenter	130
Flipchart, paper pad and three pens	180
Standard lectern	290

STAGING

Stage piece 2 x 1 m @ 300mm high, installed and limited availability	560
Stage piece 2 x 1 m @ 600mm high	560

SERVICES

Full day technician	1 440
Half day technician	960
Overtime technician	per hour 155
Transport for equipment, not onsite	from 455

OTHER

Cabling kit	155
Setup and strike	355
Conference phone	500

DAY CONFERENCE PACKAGE

Day delegate package. Option a. Pax	27
Day delegate package. Option b. Pax	25

Other equipment and services available on request.

FLORAL AND DECOR 01

R900 PER TABLE | MINIMUM 5 TABLES

INCLUDES

Greenery or floral centre pieces

Mirror disk

Four crystal votives with tea light candles

Includes delivery and installation and excludes after hours collection.

FLORAL AND DECOR 02

R1 600 PER TABLE | MINIMUM 5 TABLES

INCLUDES

Gold, silver or black tablecloth

Floral centre pieces

Mirror disk

Four crystal votives with tea light candles base plates

Matching napkins

Includes delivery and installation and excludes after hours collection.

FLORAL AND DECOR 03

R1 750 PER TABLE | MINIMUM 5 TABLES

INCLUDES

Large floral centre pieces

Mirror disk

Four crystal votives with tea light candles

Includes delivery and installation and excludes after hours collection.

CONFERENCE PACKAGE

R3 200 | SUBJECT TO AVAILABILITY

INCLUDES

Three stage furniture chairs with gold side tables

One registration design

One stage design on a white plinth

Includes delivery and installation and excludes after hours collection.

SOCIAL PACKAGE

R13 500 | SUBJECT TO AVAILABILITY

INCLUDES

Two lounge pockets

Four cocktail tables

Eight bar chairs

Includes delivery and installation and excludes after hours collection.

MEET OUR CHARACTERS



Vicky Gurovich, *executive sous chef*

A celebrated and award-winning pastry chef.

She once told “Eat Out”, one of South Africa’s top food guides, why she finds pastry rewarding: “It’s very scientific, meticulous, and you still have great freedom with flavours. All fresh ingredients are fair game.” And the secret to her exquisite confections? “I think if I can recreate a happy moment from childhood, then I’ve done my job. My top tips for home bakers are that butter and eggs must be room temperature for baking, and always put alcohol in the malva pudding!”



Craig Cupido, *head tea sommelier*

The Mount Nelson is home to South Africa’s first expert-trained tea sommeliers. Head Sommelier Craig Cupido is passionate about tea and has an abiding appreciation of this time-honoured tradition.

“I have always felt that tea is about connections; to the people you are enjoying it with and the places it comes from,” he says. “I love sharing its many positive properties with the guests and helping them choose the ideal tea to pair with a chosen dish. Many are surprised to find how well tea complements fine dining.”



Luke Barry, *executive chef*

Drawing from extensive experience in fine dining, Chef Luke brings a fresh perspective to Mount Nelson's gastronomic offerings. He oversees the medley of much-loved, existing establishments, and while preserving the unique flavour of each establishment is paramount, sustainability, seasonality, and the celebration of South African cuisine remain cornerstones of Chef Luke's philosophy.

These menus are modified and adjusted with the seasons, while every effort will be made to source specific ingredients through our trusted partners and producers, amendments may take place due to factors out of our control. We pride ourselves in using only the freshest seasonal ingredients available.

Mount Nelson Hotel has strict purchasing policies in place to establish a transparent process to increase awareness from suppliers, guests and chefs, our produce is sourced with consideration to animal welfare and the environmental impact on food production on our land. We follow strict guidelines set in our policy to ensure we use the finest produce we can source. This conscious decision puts us in control of identifying what we utilise and our decisions are made to have a positive sustainable impact on the environment, human health and animal welfare.

We have policies in place to manage our sustainability responsibly and procedures in place to control our waste within the production process and recycle the waste we produce.

We make every effort to source organic produce from sustainable and regenerative sources. Our eggs are 100% pasture-reared, our meat is hormone-free, and wild fish is line-caught and sustainably sourced from key partners. Farmed fish is MSC or GGN-certified aquaculture. All fish are subject to availability.

Should a particular item require more information or be required that does not feature on the menu, please feel free to enquire as to its source or availability.

Our banqueting department will be happy to assist you in selecting a balanced menu, suggest alternative dishes or help you customise your menu.

Our menus contain allergens, if you or your guests suffer from any food allergies or intolerance, please let us know when booking an event. You must inform your guests that they too announce allergens at the time of booking.

MENUS ARE VALID UNTIL 1ST MARCH 2025.

FOOD ALLERGY INFORMATION:

SS - Sesame Seed	C - Celery	GL - Gluten	E - Eggs	F - Fish	L - Lupin
MU - Mustard	S - Soya	SD - Sulphur Dioxide		G - Garlic	N - Nuts
D - Dairy	SF - Shellfish / Molluscs / Crustacean			VG - Vegan	
V - Vegetarian	GF - Gluten Free				

We cannot guarantee the total absence of allergens in all of our dishes and beverages.