



Conference Package 1

Morning Teas

Tea or Coffee | Toasted sandwiches | Muffins | Fruits

Lunch Menu

Freshly baked bread rolls butter

Salad Bar

Assorted lettuce with choice of dressings diced tomatoes, cucumbers, marinated carrots, potato salad, coleslaw salad

Main Courses

Pan seared fish of the day, sweet chilli and ginger sauce
Japanese panko crusted stuffed chicken breast with thyme jus

Side Dishes

Steamed seasonal vegetables | Oriental rice
Herbed new Potatoes

Desserts

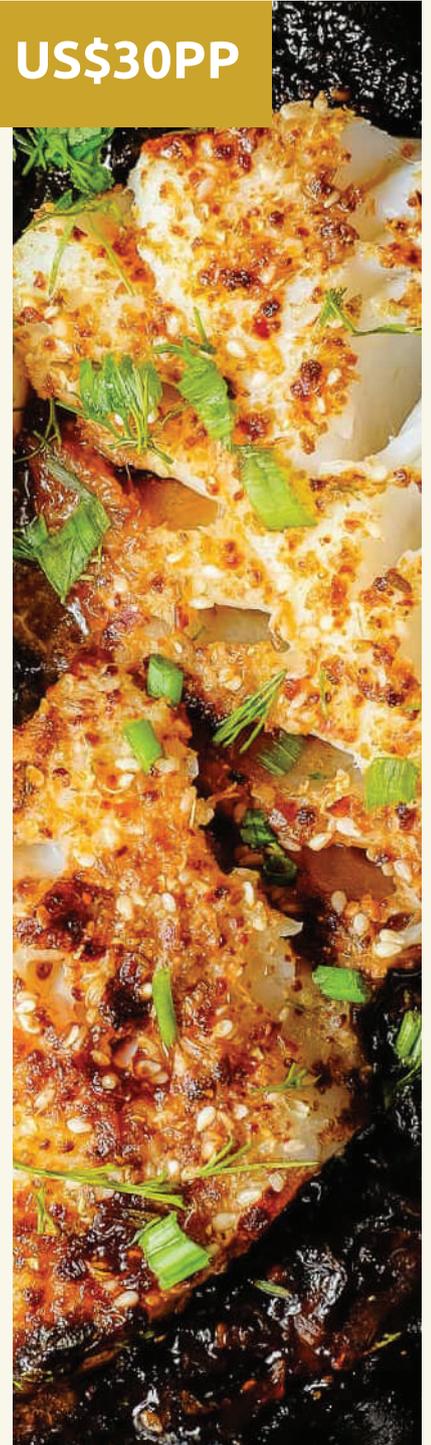
Freshly baked apple strudel with vanilla and strawberry sauce |
mousses and jelly | fresh fruit salad

Afternoon tea

Tea/coffee | Salted nuts | Samosa | Home made cookies

Mineral Water
mints
Pen
Pad
Cordials

US\$30PP





Conference Package 2

Morning Teas

Tea or Coffee | Chocolate glazed Doughnuts
Scones | Assorted fresh fruits

US\$33PP

Lunch menu

Freshly Baked Bread Rolls Butter

Salad Bar

Assortment of lettuce with chefs dressings & condiments
Cured beetroot salad, cucumber & yoghurt salad, red beans &
sweet corn salad, coleslaw salad

Main Courses

Grilled fish tilapia fillets with lemon grass broth | picatta of chicken breast
with her volute | pan seared beef mignons with red wine thyme jus |
assortment of seasonal fresh vegetables | fried rice | local brown/white
sadza | vegetarian dish | stir-fry vegetable noodles

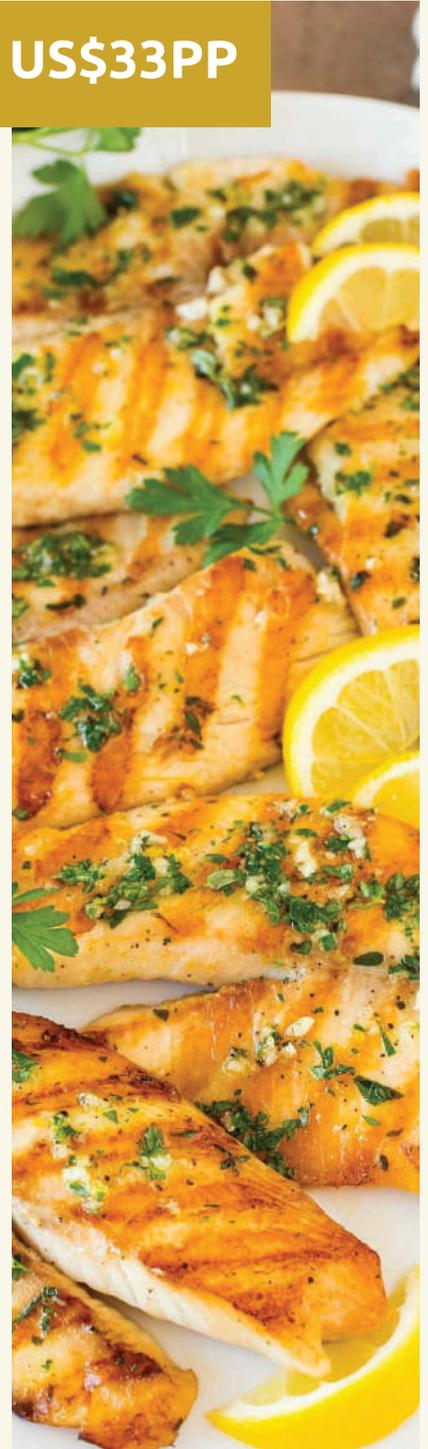
Desserts

Freshly baked apple strudel with vanilla and strawberry sauces
Assorted french pastries | ice cream | fresh fruit salad

Afternoon tea

Tea/coffee | Spring rolls | Lemon zest cookies | Grapes

Mineral Water
mints
Pen
Pad
Cordials





Conference Package 3

Morning Teas

Tea or coffee | roasted salted nuts with raisins
Croissants | assorted fruits

Lunch menu

Mushroom soup freshly baked bread rolls & butter

Salad Bar

Crispy leave lettuce with sprinkled with crab sticks | sliced tomatoes and orange segments, cucumbers with yoghurt dressing
Wardorf salad with crushed cashew nuts

Main Courses

Seared pork picatta | grilled balsamic chicken breast | pan fried bream fillets with lemon grass broth | tomato rice | creamy mashed potatoes
Tossed pasta neapolitan | vegetable routatoullie

Cold

Chef's assorted cold meat platter

Desserts

Assorted french pastries
Mousses and cream caramel, fresh fruit salad

Afternoon tea

Teas/coffee | tomato & chive sour cream, canapés, herbed sausage roll. | vegetarian quiche | fruit cuts

Mineral Water
mints
Pen
Executive Pad
Cordials

US\$35PP





Conference Package 4

Morning Teas

Tea or Coffee | Whole fruits | Salted local nuts
Baby leaves & avocado open sandwich | Chocolate Bran muffin

Lunch menu

Freshly baked bread rolls, french bread and butter

Farmhouse terrine with cranberry sauce | prawn cocktail
Tuna canapés | olive & feta bruschetta

Salad Bar

Crispy leave lettuce with sprinkled with crab sticks
Mozzarella and tomato with sweet basil pesto
Wardorf salad with crushed cashew nuts

Carving

Roast lamb legs with fresh mint glaze

Main Courses

Chicken a'la king | oyster stir fried mixed seafood
Grilled beef fillet steaks with sauce robert | vegetable biryani
Egg stir fry rice, | mixed grain sadza | baked potatoes au gratin
Variation of seasonal vegetables

Desserts

Assorted french pastries
Mousses and cream caramel
Fresh fruit salad

Afternoon tea

Teas/coffee | cheese straws | barbeque basted chicken
drumsticks | half-moon potatoes | fruit kebabs | mini brownies

Mineral Water | Sparkling water | mints | Pen | Executive Pad
Cordials

US\$40PP

