Banqueting
Christmas Menu Portfolio 2012

~ Convention Centre Pricing ~

~Set Menus~

St. Nicholas - R195.00
Gabriel's Song – R225.00

~ Buffet Menus ~

The Tule Tide - R195.00
White Christmas – R225.00
Mistletoe - R255.00

~ All Menus include ~
Eggnog on Arrival and
Tea, Coffee and Mince Pies at the end of the evening

Hats & Crackers are not included but can be supplied at R25.00 per person

~ Terms and Conditions ~

- *All rates are applicable to Convention Centre venues only.*
- *Groups less than 200pax will be charged a flat rate of R3000.00 for a standard 7m x 7m dance floor.*
- *Dance Floors larger than 7m x 7m will be at an additional cost.*
- *Minimum numbers : 80pax*
- *All rates are valid for Mondays – Wednesdays only.*
- *Valid from October – December 2012*
- *Should the event comply with the above terms and conditions, then venue hire is included in the menu*

~ Centre Court ~

- *For Groups of 600 pax or more venue hire will be included in the package rate.*
- *For groups less than 600pax standard venue hire rates will apply.*

Banqueting Christmas Menus

~ Set Menu Selection ~

~ St. Nicholas Set Menu ~

R195.00 per person

~Starter ~

Roasted Zucchini, Caramelized Onion and Feta Tart

Marinated rocket, red onion and toasted almond salad with honey mustard and balsamic dressing

Selection of freshly baked breads and rolls served to the table
with chilled butter

~Main Course~

Christmas Duet of Roast Turkey and a Mini Turkey and Leek Pot Pie

With sweet potato cake, steamed vegetable bundle
and brown onion gravy

~Dessert~

Traditional Christmas pudding Steamed

With vanilla custard and stewed Cape fruits

~ Gabriel's Song Set Menu ~

R225.00 per person

~Starter~

Trio of Smoked Trout

Waldorf salad, steamed prawn tail, grilled basil pesto bruschetta with a creamy citrus horseradish dressing

Selection of freshly baked breads and rolls served to the table
with chilled butter

~Main Course~

Emperors Individual Turkey Wellington and Grilled Lamb Cutlet

With crushed new potatoes, a grilled vegetable bundle and a red wine berry sauce

~Dessert~

Christmas Black Forest

With fruit relish, whipped mascarpone cream, chocolate shavings and poppy seed biscotti

Banqueting Christmas Menus

~Buffet Menu Selection ~

~ The Tule Tide Buffet ~

R195.00 per person

Starter Buffet

Created your own garden salad
Tomato, cucumber, onions, pimentos, mixed crisp lettuce, croutons, bacon bits, green olives, black olives, feta, mixed Italian pickles and a selection of dressing

Grilled antipasti vegetable platter
Roasted beetroot with balsamic finished with citrus and walnuts
Creamy potato with egg, gherkin and spring onions
Grilled Cajun chicken with cubed pineapple and sweet chili dressing
Squid head grilled then pickled tossed with corn and rocket

Selection of freshly baked breads and rolls served to the table
with chilled butter

From the Carving Station

Whole Roast Tom Turkey with sage, onion and chestnut stuffing
Oak Smoked and Baked Smithfield's Gammon Ham
With red wine, onion and giblet gravy, red current jelly and apple sauce

Hot Selection

Island style baked line fish with capers. Peppers, onions, lemon and herbs
Penne baked with creamy mushroom sauce and mozzarella
Green beans with shallots and almonds
Cauliflower cheese
Glazed gingered carrot batons
Tomato and onion rice pilaf
Oven roasted farm potatoes

Dessert Selection

Sherry trifle in coup glasses
Chocolate éclairs
Black forest cake
Fruit salad
Whipped cream
Steamed Christmas pudding with vanilla custard
Ice-cream Station with a selection of condiments

~ White Christmas Buffet ~

R225.00 per person

Plated Starter

Trio of the Ocean

Prawn and pickled Asian vegetable crystal wrap with Hoi Sin dressing
Smoked salmon trout tartar tian topped with aged cream salmon roe and Melba toast
Thai grilled calamari steak set on pickled cucumber batons

Selection of freshly baked breads and rolls served to the table
with chilled butter

Carving Station

Thanks Giving Whole Roasted Tom Turkey with sage, onion and chestnut stuffing
Honey, Ginger and Pineapple Baked and Glazed Gammon
Garlic and rosemary crusted leg of lamb
With red wine, onion and giblet gravy, cranberry jelly and horse radish sauce

Hot Selection

Grilled line fish on braised leeks with a mussel and caper cream sauce
Spinach and ricotta ravioli baked with a tomato basil sauce
Glazed cinnamon and honey butternut cubes
Brussels sprouts in creamy sauce
Baby marrow grilled finished in tomato and basil dressings
Chunky roast potatoes with paprika and herb oil
Steamed rice with braised onions

Dessert Selection

Summer berry and sponge trifle in coupe glasses
Crème Brule in ramekins
White chocolate éclairs
Custard slice
Baked cheese cake
Yule chocolate log
Fruit salad
Whipped cream
Steamed Christmas pudding with vanilla custard
Ice-cream station with a selection of condiments

~ Mistletoe Buffet ~

R255.00 per person

Salad and Starter Selection

Create your own Salad
with crisp garden greens, tomatoes, onions, cucumber, bell peppers, croutons, pickles, olives, feta cheese and a trio of dressing and oils

New potato with a creamy whole grain mustard, shallot and bacon sauce
Sweet and sour beetroot with shaved onions
Pickled button mushrooms with roasted red pimento

Black forest ham with summer melon wedges
Natal avocado boats topped with a tangy prawn meat salad
Smoked shredded turkey with pineapple, sprouts and sweet chili dressing

Selection of freshly baked breads and rolls served to the table
with chilled butter

Carving Selection

Sugar Baked Kentucky Gammon
Oven Roasted Vermont Turkey Breast stuffed with sage, bread and onion
English Roasted Beef with Yorkshire pudding
Apple purée, redcurrant jelly, horseradish, mustard and rich onion and rich gravy

Hot Selection

Lamb curry with assorted condiments and Naan bread
Grilled line fish set on traditional paella with tomato caper butter
Spinach and ricotta cannelloni al Forno
Sautéed baby marrow with shallots and tomato
Glazed citrus carrots
Cauliflower gratin
Roasted new potatoes with rock salt and rosemary
Yellow rice with almonds and raisins

Dessert

Coconut tart
Apple tart
Swiss Roll with whipped cream and sliced strawberries
Chocolate éclairs
Tiramisu served in Martini glasses
Fruit salad and whipped cream
Steamed Christmas Puddings with vanilla custard
Ice cream station with assorted condiments
Chocolate fountain with six assorted dipping items
Selection of Cape cheeses with crackers and preserves