



K H O R O N I

Live the Legend of Venda!

A PEERMONT RESORT

Host your Year-End Event at Khoroni!

Menus from R150 per person

Ensure you're Year-End Function or Office Christmas Party is a spectacular success. Khoroni Hotel Casino and Convention Centre offers a choice of venues catering from 20 to 350. Choose from three specially priced buffets or a set menu, tailored to suit your palate and your budget!

All packages include:

Complimentary Welcome Drinks Venue Hire, Table Décor and Linen, Christmas Hats and Crackers, and an after dinner treat with freshly percolated coffee or tea with Christmas biscuits

Bookings open from 15 September to 15 December 2013

Book TODAY, call Nancy on 015 962 4600 or email nkutama@khoroni.co.za

Menu Options:

- Set Menu at R150 per person
- Buffet Options at R165, R195, R215 per person

Terms and Conditions:

- Minimum numbers for set menu 20 to 150
- Minimum numbers for buffet 40 to 350
- 10% deposit on booking the venue
- 40% one month out
- Complete payment seven days out

Set Menu, Price R150 per person

Starter

Cajun Grilled Chicken Strips

With an avocado boat, greens, grilled pineapple wedges, crouton and a honey mustard dressing

Or

Pickled Fish

With crisp greens and buttered farm bread

Main Course

Baked Gammon

Sliced, with turned roasted potatoes, garden vegetables, brown onion gravy and a home-made apple and chilli relish

Or

Turkey Wellington

Topped with spinach and mushrooms, rolled up in puff pastry, served with turned roasted potatoes, garden vegetables, brown onion gravy and cranberry jelly

Dessert

Steaming Chocolate and Raisin Bread and Butter pudding with stewed apricots and pouring custard

Or

Summer Christmas Enhanced Trifle

Made in a tall glass topped with chocolate shavings and wafer

Buffet Menu A, Price R150 pp

Pre Set Starter

Venda Trio

Mini marinated Beef meat balls on bamboo stick with pickles

Cajun chopped chicken and pineapple salad in a whisky glass

Bacon cheese and onion quiche wedge

Bread basket served to the table with butter

Main Buffet

From the Carving Station

Cherry baked and glazed bone out gammon

Whole roasted Tom turkey with bread, sage and onion stuffing

Brown onion gravy, apple sauce, cranberry jelly and Dijon mustard

Hot Selection

Baked Mac and cheese

Sugar and ginger baked butternut wedges

Creamed spinach

Braised cabbage with potato and onion

Tomato rice pilaf

Farm style roasted potatoes

Dessert

*Baked Christmas style bread and butter pudding
With dried fruits and nuts served with hot custard*

Summer trifle in glasses

Jelly and fruit moulds

Peppermint crisp

Sliced fruit platter

The price includes the following

Buffer Menu B, Price R165

Starters and Salads

Thai chicken noodle with peanut dressing

Avocado with vinaigrette

Sweet and sour beetroot

Creamy potato with egg and gherkins

Greek salad

Potato and corn chowder with croutons

Basket of fresh rolls and bread with butter

Main Buffet

From the Carving Station

Pineapple baked bone out gammon

Whole roasted Tom turkey with bread, onion and sage stuffing

Brown onion gravy, apple sauce, red currant jelly and Dijon mustard

Hot selection

Durban lamb curry with condiments

Penne baked in tomato and mushroom sauce with mozzarella

Ginger and butter glazed carrot batons

Green beans with onions and almonds

Braised cabbage with onion and potato

Farm style crispy roasted potatoes

Yellow rice with sultanas

Pap with onion and tomato gravy

Dessert

Baked Malva pudding with hot custard

Tropical fruit salad

Chocolate éclairs

Vetkoek rolled in sugar

Chocolate mousse in shot glassed

Berry fridge cheese cake

Peppermint Crisp

Buffet Menu C, Price R165

Cold Buffet

Avocado boats filled with cold meat salad

Marinated mussels in their shell

Shrimp cocktail in shot glasses

Chicken liver pate

Create your own salad

*Crisp lettuce, onion, tomato, cucumber, peppers, bacon bits, croutons, olives, pickles, toasted nuts
and a trio of dressing*

Sliced steamed potato with honey mustard vinaigrette

Beetroot wedges with orange segments and walnuts

Apple, cabbage, celery and carrot slaw

Italian Minestrone with garlic croutons

Selection of fresh rolls and breads with butter

From the Carving Station

Pepper and horseradish crusted prime rib of beef

Pineapple baked bone out gammon

Whole roasted Tom turkey with bread, onion and sage stuffing

Brown onion gravy, apple sauce, red current jelly, horseradish and Dijon mustard

Hot selection

Lamb casserole with dumplings

Deep-fried hake with tartar sauce and lemon

Penne alla Primavera

Glazed pumpkin wedges in their skins

Onion and tomato braised spinach

Savoury rice pilaf

Farm style roasted potatoes

Cauliflower gratin

Dessert Station

Baked chocolate pudding with hot custard

Vase filled with meringues dipped in chocolate

Vase filled with marshmallows dipped in chocolate

Cheese and biscuits

Sliced fruit platter

Tiramisu trifle in shot glasses

Summer berries with cream and shaved chocolate

Swiss roll filled with whipped cream and sliced peaches

Pecan nut pie

Ice cream