



MMABATHO
PALMS

Live it Up, Oasis Style!

A PEERMONT RESORT

Host your Year-End Event Oasis Style!

Menus from R125 per person

Ensure your Year-End Function or Office Christmas Party is a spectacular success. The Mmabatho Palms Convention Centre offers a choice of multipurpose venues catering from 20 to 250. Choose from three specially priced buffets or three set menu options, tailored to suit your palate and your budget!

All packages include: Complimentary Welcome Drink, Venue Hire, Table Décor and Linen, Christmas Hats and Crackers end of dinner treat freshly percolated filter coffee or tea with Christmas biscuits

Bookings open from 15 September to 15 December 2013

Book TODAY contact Mathuso on 018 389 1725 or mkhetsi@mmabathopalms.co.za

Menu Options:

- Set Menus at R125, R165, R205 per person
- Buffet Options at R165, R195, R215 per person

Terms and Conditions:

- Minimum of 20 to 150 pax for set menus
- Minimum of 40 to 250 pax for buffets
- Minimum of 30 to 80 pax for a buffet in the boma

Elves Buffet, Price R165 per person

Salads and Starter

Create your own salad - Lettuce, cherry tomatoes, sliced cucumber, onions, peppers, croutons, black olives, mixed pickles, crispy bacon bits, mozzarella cheese and toasted nuts and seeds served with a trio of dressings

Sweet and sour roasted beetroot wedges

New potatoes with whole grain mustard vinaigrette

Sliced beetroot with shaved onions and citrus segments

Assorted butchers shaved cold meats with gherkins and mustard

Hot Starter

Italian minestrone soup with parmesan cheese croutons

Selection of breads and rolls with butter

From the Carving Station

Deboned and Rolled Turkey with a bread, sage and onion stuffing

Boston Baked bone out Gammon glazed with pineapple and cherries

Cranberry jelly, apple sauce and a rich brown onion gravy

Hot Selection

Grilled hake fillets with lemon caper cream

Savoury Rice

Roast Potatoes

Pap with onion and tomato gravy

Cinnamon Roasted Pumpkin

Brussels sprouts smothered in a creamy cheese sauce

Corn on the cob with melted butter

Dessert

Steamed Christmas pudding with pouring custard

Traditional individual summer trifles

Chocolate Brownies

Fruit salad

Selection of ice cream with condiments

Rudolf's Buffet, Price R195 per person

Salads

Create your own salad - Lettuce, cherry tomatoes, sliced cucumber, onions, peppers, croutons, black olives, cubed feta, spicy grilled chicken cubes, mixed pickles, crispy bacon bits, mozzarella cheese and toasted nuts and seeds served with a trio of dressings

*Potato with scallions, boiled egg, gherkin and a tangy mayonnaise
Mexican three beans topped with cilantro and pecan nuts*

*Cape Malay pickled fish with dried apricots
Chicken and pistachio nut terrine with Melba toast and onion marmalade*

Selection of bread and bread rolls with butter

Hot Starter

*Mini cheese grilles wrapped in bacon with Dijon on the side
Roasted butternut and sweet potato soup finished with peanuts and cream*

From the Carving Station

*Deboned and Rolled Turkey with bread, sage and onion stuffing
Boston Baked bone out Gammon glazed with pineapple and cherry
Prime rib of beef rubbed in mustard and peppercorn with Yorkshire puddings
Cranberry jelly, apple sauce, mustard, horseradish and rich brown onion gravy*

Hot Selection

*Durban chicken curry with potatoes and peas served with condiments and roti
Deep-fried English hake tartar sauce and lemon wedges
Tomato, onion and herb pilaf
Roast Potatoes
Brussels sprouts smothered in a creamy cheese
Glazed Baby Carrots
Creamed Spinach
Pap with onion and tomato gravy*

Dessert

*Steamed Christmas pudding with pouring custard
Tiramisu Mamma's style
Fruit salad
Traditional Trifle
Chocolate brownies
Selection of ice cream with condiments*

Father Christmas Buffet, Price 215 per person

Salads

Create your own salad - Lettuce, cherry tomatoes, sliced cucumber, onions, peppers, croutons, black olives, cubed feta, spicy grilled chicken cubes, mixed pickles, crispy bacon bits, mozzarella cheese and toasted nuts and seeds served with a trio of dressings

*Baby Spinach Asparagus and Strawberry Salad
Sweet potato with corn, biltong and tangy vinaigrette
Pear walnut and blue cheese salad*

*Thai fish cakes with sweet chili sauce and lemon wedges
Avocado filled with cream cheese and diced ham*

Hot Starter

*Chinese pancakes with warm crispy duck, cucumbers, scallions and hoi sin
Tempura fried prawns with chunky rémoulade
Creamy chicken and basil pesto soup with croutons*

Selection of breads and rolls with butter

From the Carving Station

*Deboned and Rolled Turkey with bread, sage and onion stuffing
Boston Baked bone out Gammon glazed with pineapple and cherries
Karoo Roast Leg of Lamb stubbed with garlic and rosemary*

Mint jelly, cranberry jelly, apple sauce, mushroom sauce and a brown onion gravy

Hot Selection

*Braised ox tail finished with butterbeans and pearl onions
Crumbed hake fillets with caper and pepper tartar and lemon
Yellow rice with almonds and raisins
Farmers roasted potatoes steamed then fried
Cinnamon Roasted Pumpkin
Brussels sprouts sautéed with shallots and bacon
Glazed Baby Carrots
Creamed Spinach
Pap with onion and tomato gravy*

Dessert

*Christmas pudding with pouring custard
Chocolate and walnut baked bread and butter pudding with pouring custard
Tropical fruit salad with fresh mint leaf
Traditional Trifle in coup glasses
Marble Chocolate Mousse with wafer cigars
Fresh Strawberries and whipped cream on meringue discs
Cream caramel
Selection of ice cream with condiments*

Mistletoe Set Menu, Price R125 per person

Starter

Smoked Chicken Mille Feuille

Layers of thinly sliced oak smoked chicken breast layered with cream cheese and puff pastry topped off with micro shots and a pineapple chili relish

Main Course

Cherry and Honey Glazed Gammon

Served with seasonal vegetables, roast potatoes and an apple cider jus

Or

Stuffed Turkey Breast

With sage, onion and bread stuffed with seasonal vegetables, roast potatoes and rich gravy with cranberries

Dessert

Baked Christmas Style Bread and Butter pudding

With brandy custard and a scoop of vanilla ice cream

Reindeer Set Menu, Price R165 per person

Starter

Beef Trinchardo

Sautéed cubes of beef with onions finished in a creamy Prego sauce served in a crispy roll

Or

Cape Malay Pickled Fish

Cape seed bread, marinated rocket salad and apricot chutney

Main Course

Cherry and Honey Glazed Gammon

Served with seasonal vegetables, roast potatoes and an apple cider jus

Or

Stuffed Turkey Breast

With a bread, sage and onion stuffing with seasonal vegetables, roast potatoes and rich gravy with cranberries

Or

Grilled 300g Sirloin

With vegetables, crisp roasted potatoes, onion rings and a creamy mushroom sauce

Dessert

Steamed Christmas Pudding, served with a brandy sauce

Or

Summer Berry Tiramisu Trifle, topped with whipped cream and chocolate shavings

Elves Set Menu – Price R205 per person

Starter

Steamed Plump Prawn Cocktail

Set in a avocado boat with a tangy dressing

Or

Chicken Liver Parfait

With red onion marmalade and grilled crouton

Main Course

Cherry and Honey Glazed Gammon

Served with seasonal vegetables, roast potatoes and an apple cider jus

Or

Stuffed Turkey Breast

Served with seasonal vegetables, roast potatoes and home-made bread sauce

Or

Braised Lamb Shank

With chunky mash, seasonal vegetables finished with minted gravy

Dessert

Steamed Christmas Pudding, served with a brandy sauce

Or

Chocolate Hazelnut Mousse Meringue Layer Cake

With fresh berries whipped cream and mint