

A PEERMONT RESORT

Host your Year-End Event at Umfolozi!

Menus from R155 per person

Ensure your Year-End Function or Office Christmas Party is a spectacular success. The Umfolozi 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 Drink, Venue Hire, Table Décor and Linen, Christmas Hats and Crackers.

Bookings open from 15 September to 15 December 2013

Book TODAY, call Sharon on 035 787 8269 or email smeyer@umfolozicasino.co.za

Menu Options:

- Set Menu at R165 per person
- Buffet Options at R155, R175, R205 per person

Terms and Conditions:

- Packages available from 15 September to 15 December excluding Public Holidays.
- Pre-payment guarantees Booking
- All rates are applicable to Umfolozi Convention Centre only.
- Minimum numbers: 30 pax
- Dance floors will be an additional cost
- Should the event comply with the above terms and conditions, then venue hire is included in the menu.

Bank Details:

Bank Name: Standard Bank

• Branch Code: 057530

Account Name: Peermont Global KZN

Account number: 420150889

Buffet menu A, Price R155.00 per person

Create your own Salad

Mixed green salad leaves, tomato wedges, onion rings, cucumber slices, green olives, julienne peppers, herb croutons, crispy bacon bits, toasted nuts and seeds, mixed pickles, cubed feta, Black olives, 1000 island dressing, honey mustard dressing, balsamic vinaigrette and olive oil

Mixed Salads

Mediterranean Vegetables with arugula, shaved parmesan and croutons
Baby potato, boiled egg, gherkin, mayonnaise, fresh chives and grain mustard
Sweet and sour Turkish carrots with raisins
Roasted beetroot wedges with walnuts and sliced apple

Bread station
Cocktail bread, French baguettes, grissini sticks with salted butters

Roasts

Honey Glazed bone out Gammon with a cherry sauce Roast whole Tom Turkey with bread, sage and onion stuffing With brown onion gravy and assorted condiments

Selection of Hot Items
Durban beef curry with condiments and roti
English battered hake with tartar sauce and lemon wedge
Spaghetti alla Roma cubed tomato, chilli, zucchini and grated parmesan
New potatoes steamed and tossed in parsley butter
Green beans sautéed with onions and toasted almonds
Honey and cinnamon baked pumpkin wedges
Yellow rice with raisins

Desserts

Christmas Pudding with Brandy Custard
Fresh Fruit Salad & Sweet cream
Chocolate mousse with wafer roll whipped cream
Summer berry trifle
Profiteroles filled with piped cream dipped in chocolate

Freshly percolated filter coffee with mince pies

Buffet Menu B, Price R175 per person

Create your own Salad

Mixed green salad leaves, tomato wedges, onion rings, cucumber slices, green olives, julienne peppers, herb croutons, crispy bacon bits, toasted nuts and seeds, mixed pickles, cubed feta, Black olives, 1000 island dressing, honey mustard dressing, balsamic vinaigrette and olive oil

Mixed Salads

Sweet and sour beetroot with pecan nuts and shaved onions
Italian pasta tossed with cubed veggies, basil pesto and toasted croutons
Coleslaw with raisins

Boiled egg with curried may dressing and diced gherkins Avocado boats filled with a shrimp cocktail

Bread station Cocktail bread, French baguettes, grissini stickswith salted butters

Roasts

Whole roast turkey with bread, sage and onion stuffing Rolled Rib of Beef crusted with horseradish with Yorkshire pudding Served with brown onion gravy and assorted condiments

Selection of Hot Items
Durban chicken curry with assorted condiments
Penne baked with mushrooms, broccoli in a rich cheese sauce
Steamed rolled hake fillets coated in a prawn and mussel sauce
Plain steamed basmati rice with braised onions and lentils
Rosemary roasted, garlic and olive oil potato wedges
Glazed carrots tossed in parsley butter and brown sugar
Creamy Spinach & Feta

Desserts
Steamed Christmas pudding with custard
Trifles in a glass
Mini Milk tartlets
Peppermint crisp tart
Chocolate mousse
Swiss roll filled with cream and peaches

Freshly percolated filter coffee with mince pies

Buffet Menu C, Price R205

Create your own Salad

Mixed green salad leaves, tomato wedges, onion rings, cucumber slices, green olives, julienne peppers, herb croutons, crispy bacon bits, toasted nuts and seeds, mixed pickles, cubed feta, Black olives, 1000 island dressing, honey mustard dressing, balsamic vinaigrette and olive oil

Mixed Salads

New potatoes in a red onion and mustard seed vinaigrette
Cubed mixed summer melon with flaked feta
Sweet and sour beetroot
Carrot, peach and Pineapple salad with tangy balsamic and mint dressing
Cape Malay pickled fish
Assorted cold meats with pickles and mustard

Bread station
Cocktail bread, French baguettes, grissini sticks with salted butters

Roasts Honey Glazed Gammon with a cherry sauce Roast beef with whole grain mustard and peppercorns Whole roasted Tom turkey with bread, sage and onion stuffing Served with gravy and assorted condiments

Selection of Hot Items
Durban lamb curry with assorted condiments and roti
Grilled line fish with a creamed spinach crust
Roasted ratatouille lasagne baked with mozzarella
Brussels sprouts sautéed with shallots and bacon
Ginger and honey glazed carrots
Yellow rice with raisins and almonds
Roasted crisp potatoes
Cauliflower gratin

Desserts

Xmas Pudding with Brandy Custard
Tiramisu trifle in coup glasses
Custard and strawberry slices
Chocolate éclairs
Black forest cake
Cheese and biscuits
Freshly cut fruit salad with pouring cream

Freshly percolated filter coffee with Christmas mince pies

Set Menu Selection R165

Please select one from each section to design your own three courses set menu if you wish to add a second choice there will be a charge of R40 for starter R65 main and R30 dessert

Starters

Smoked Trout Fillet

With apple, celery and walnut salad served with crisp greens, honey mustard dressing and grilled bread finger

Or

Chicken Liver Pate Enhanced with Green Peppercorns Served in a ramekin with red onion marmalade and Melba toast

Or

Buffalo Mozzarella with Ripe Tomato
Basil pesto marinated rocket and shaved onion salad

Main Course

Oven Roasted Gammon Loin

Served with braised red cabbage, sautéed green beans, roasted potatoes and a pineapple cherry sauce

Or

Roast Turkey Carved

Served with baby carrots, sautéed broccoli flowers, roast potatoes, bread, onion and sage stuffing with cranberry sauce

Or

Grilled Sirloin of Beef

Served with stuffed backed potato, onion rings, mushroom sauce and grilled veggies

Dessert

Cinnamon Roasted Filled Pancake Served with vanilla ice cream and berry compote

Or

Steamed Brandy Christmas pudding With vanilla custard and stewed dried fruits

Or

Christmas Trifle served in a Coup Glass Layers of diced fruits, whipped cream, chocolate sponge, frozen berries, custard and cubed jelly

Freshly percolated filter coffee with Christmas mince pies