



FRONTIER

INN AND CASINO
BETHLEHEM

A PEERMONT RESORT

Host your Year-End Event at Frontier!

Menus from R150 per person

Ensure your Year-End Function or Office Christmas Party is a spectacular success. Frontier Inn and Casino offers a choice of venues catering from 20 to 80. Choose from a specially priced buffet or set menu option, 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 contact Marie Roos on 058 307 6011 or email mroos@frontiercasino.co.za

Menu Options:

- Set Menu at R150 per person
- Buffet Option at R170 per person

Terms and Conditions:

- Minimum numbers for a set menu, 20.
- Minimum numbers for a buffet, 40.

Set Menu, Price R150 per person

*Please choose **ONE** of the starters, mains and desserts*

Starter

Piquant Seafood Salad set in a Natal Avocado

Crisp leaves, lemon twist and parsley crumble

Or

Cajun Chicken Breast

Grilled pineapple wedges, onion and raisin marmalade, crisp leaves, garlic crouton

And a sweet chilli and soya dressing

Basket with assorted bread rolls and butter

Main

Oven Roasted Bread, Sage and Onion Stuffed Turkey

Turned roasted potatoes, garden mixed vegetables with a red wine cranberry sauce

Or

Pineapple and Cherry Glazed Bone out Gammon

Carved with turned roasted potatoes, garden mixed vegetables, rich brown onion gravy

and home-made apple relish

Dessert

Steamed Christmas pudding

Berry compote with warm vanilla brandy pouring custard

Or

Summer Berry and Mascarpone Trifle

Set in a tall glass with vanilla sponge, chocolate shavings and toasted almonds

Freshly percolated filter coffee with Christmas mince pies

Buffet Menu, Price R170 per person

Cold

Create your own Salad

*Tomato, cucumber, onion, peppers, mixed lettuce, feta, black olives, croutons, mixed pickles,
Crispy bacon bits, toasted nuts with a trio of dressings*

*Sweet and sour beetroot wedges with citrus and walnuts
Avocado boats filled with a tangy cold meat and cheese salad
Potato with mayonnaise, boiled egg, chives, gherkin and parsley
Pickled fish with onions and apricots
Carrot with raisins, pineapple and orange juice*

Chef's Soup of the day with croutons

Assorted breads and rolls with butter

From the carving station

*Oven roasted Tom turkey with bread, onion and sage stuffing
Pineapple and cherry glazed and baked gammon
Rich brown onion gravy, apple pure, cranberry and mustard*

Hot selection

*Lamb curry with assorted condiments and poppadum's
Grilled hake fillets with lemon and herb cream sauce
Penne pasta baked in a rich cheese sauce with spinach and mushrooms
Yellow rice with toasted almonds and sultanas
Baked cinnamon and honey pumpkin wedges
Farmers green beans cooked with potato and onion then mashed
Steamed then roasted crisp crusted potatoes*

Dessert

*Chocolate and raisin bread and butter pudding
Tiramisu in Martina glasses
Sherry trifle
Éclairs filled with piped cream and strawberries
Chocolate hazelnut mousse in whisky glass with wafer and choc shaving
Pecan nut pie
Freshly cut fruit salad
Whipped cream*

Freshly percolated filter coffee with Christmas mince pies