



PEERMONT

Mandazur

SAN LAMEER, KWAZULU-NATAL

Host your Year-End Event in Paradise!

Menus from R195 per person

Ensure your Year-End Function or Office Christmas Party is a spectacular success. Mondazur Hotel and Spa offers a choice of venues catering from 15 to 100. Our delicious buffet menu caters to all tastes and is tailored to suit your palate and your budget!

- All packages include : Complimentary Welcome Drink, Venue Hire, Christmas Hats and Crackers.

Bookings open from 15 September to 15 December 2013

Book TODAY, call Nicci on 039 313 0011 or nlotriet@sl.mondazur.com

Menu Options:

- Buffet Price – R150 per person for groups of 36 and more
- R215 for groups of 26 to 25 people
- R230 per person for groups of 15 to 25 people

Choose ONE of the following as your plated starter

Oak Smoked Trout Fillet

Apple, walnut and sultana slaw, grilled basil pesto bread wedge and a lemon zest whipped creamed horseradish

Or

Cajun Grilled Chicken and Corn Kernels

Diced red pimentos, scallions, coriander, cubed roasted pineapple cubes on Cos lettuce leaves topped with mini garlic croutons

Or

Potted Chicken and Apple Paté

Red onion marmalade, dill potato salad and rye Melba toast

Or

Italian Salad Caperers'

Sliced buffalo mozzarella, basil pesto marinated tomato cheeks, crushed pitted olives, rocket and toasted bruschetta

Or

Baked Feta, Caramelized onion and Feta Tart

Rocket and shaved red onion salad, sprinkled with parmesan shavings, toasted almonds and a balsamic honey and Dijon mustard dressing

Or

Pink Prawn and Avocado Coup

Plump pink prawns tossed with diced onions, gherkin, pimentos, parsley and piquant dressing in a coup glass with shredded lettuce and

Cubed avocado topped with salmon roe, lemon slice and fresh dill

Buffet Menu

Main Course Hot Buffet

From the Carving Station please select two of the following meats

Pineapple and cherry honey and ginger baked Gammon off the bone with home-made apple pure and brown onion gravy

Or

Cinnamon, ginger and honey baked Gammon off the bone with home-made apple pure and brown onion gravy

Or

Pastrami crusted then roasted Tom Turkey breast with cranberry jelly and brown onion gravy

Or

Bread, sage, onion and apricot stuffed Tom Turkey breast grilled then roasted with cranberry jelly and brown onion gravy

Or

Whole roasted Tom Turkey with a brown rice, bread, sage and onion stuffing rubbed with paprika, butter and granulated garlic with cranberry jelly and brown onion gravy

Or

Grain mustard and crushed peppercorn crusted Beef with Yorkshire pudding and a rich mushroom sauce and condiments

Or

Horseradish and Dijon mustard crusted Beef with Yorkshire pudding and a peppercorn sauce and condiments

Or

Pickled then slow roasted Brisket with brown onion gravy

Or

Crisp whole roasted Pork Belly rubbed with Hoi Sin sauce with a rich red wine shallot sauce

Or

Whole roasted Pork Leg with crackling home-made apple sauce and brown onion gravy

Hot items selection

Hake fillets topped with a mussel cream sauce sprinkled with scallions

Chicken curry with peas and potatoes served with assorted condiments, pickles, chutneys and poppadum's

Spinach, mushroom and feta lasagne al Forno

Lentil and onion pilaf

Cauliflower gratin

Sautéed spinach with onion and tomato

Sugar, honey, ginger and cinnamon baked pumpkin

Old style crisp roasted potatoes sprinkled with parsley

Sweet Treats

Vase filled with chocolate dipped meringues

Vase filled with chocolate dipped marshmallows' rolled in nuts

Vase Profiteroles' filled with custard cream dusted with powder sugar

Shot glasses filled with a fresh strawberry mousse topped with cream

Chocolate dipped then rolled sponge squares in coconut

Strawberry dipped then rolled sponge square in coconut

Summery sherry trifle in whisky glasses

Black forest cake

Jelly and fruit moulds

Freshly cut fruit salad with fresh mint leaf

Cape Malva pudding with custard

Mini bite sized Christmas mince pies with tea and percolated coffee