

SILVERSTAR CASINO



BANQUETING INFO AND PACKAGES

For further information please contact
the Banqueting Department
011-662-7423


SILVERSTAR
CASINO

It's Not The Usual.

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Silverstar Casino Facilities

RESTAURANTS

CENTRE STAR BUFFET RESTAURANT

This 350 - 500 seater buffet restaurant offers a wide variety of dishes including Starters, Pizzas, Carvery, Salads and Desserts, with a Soda fountain & Fruit Juice station as well as a spectacular view of the Silverstar Musical Fountain & Boardwalk.

Available for semi-private Lunches/Dinners or Cocktail parties on the upper level

Banquet style set up - 400 Pax

(Additional Charges applicable)

Restaurant style set up - 500 Pax

Cocktail set up - 500 Pax



FASHION TV LOUNGE

A contemporary restaurant, cocktail lounge and night club with a capacity of up to 500 pax.

The menu focuses on Asian Fusion Cuisine, but ensures a dish for all tastes.

This 3 tiered contemporary restaurant and lounge offers a unique dining experience.

The Cocktail Lounge and Club is available for private functions from a Sunday evening to a Thursday evening at an additional venue hire charge.

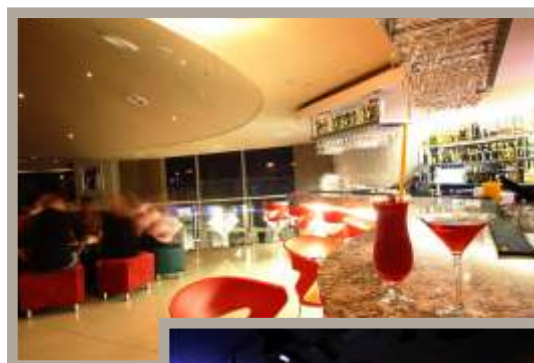
Cocktail Lounge- Max 120 pax cocktail set up

- Max 80 pax Banquet style

FTV Night Club - Max 350 pax Cocktail Set up

- Max 110 pax Banquet Style

- Max 500 pax no seating



CIAO BABY ITALIAN RESTAURANT

An upmarket authentic Italian Cucina, where freshly made Pasta, Pizzas, fresh Fish, grilled Steaks & the most decadent homemade Cakes are on offer.

Buffet breakfasts are available every Saturday, Sunday & public holidays for groups or individuals.

A private dining area is available upstairs for up to 100 delegates for Lunch and or Dinner.

Restaurant set Up - 100 pax

Banquet style set up - 70 pax

(Additional Charges applicable)



Silverstar Casino Facilities

STEAK RESTAURANT

A classic & unique restaurant inspired by the Legendary designs of Las Vegas, this restaurant is furnished with elaborate chandeliers and plush marble furnishings creating a luxurious dining experience at affordable prices.

The Mezzanine levels and private dining areas overlook the restaurant and encapsulate the views of the magical musical fountains.

Appetizers, such as grilled Ostrich Boerewors, and freshly prepared Carpaccio are served together with super aged matured meat.

A rich decadent hot Chocolate fondant is served as a sweet finale to the meal.

Set menus and platters are available for groups.



FAST FOOD COURT

BURGER PERFECT

Perfect Combos of Beef or Chicken Burgers, with crisp fresh Salads, toasted Sandwiches, Boerewors Rolls and scrumptious Ribs are available from the outlet.

Build you own Burger Buffet is available as a lunch option for day conference packages.

Minimum of 15 pax



MI VAMI

Traditional Lamb, Beef or Chicken Schwarmas and Wraps are available, including a wide variety of soft drinks, Milkshakes and Ice Cream!

Build you own Swarma Buffet is available as a lunch option for day conference packages.

Minimum of 15 pax

THE RAJ

This Take-away restaurant presents the legacy of India's most ancient culinary heritage.

From traditional Breyanis to perfect Curries it is sure to tantalize your taste buds.

The Raj can also cater for all Halaal requirements at the Silverstar Conference Centre.

A Curry Buffet with 2 Curry options and accompaniments is available as a lunch option for day conference packages.

BLACK CHERRY COFFEE SHOP

Silverstar's signature Coffee shop, boasts the most delectable Desserts, decadent Smoothies and a large variety of Coffees.

This is a must for ladies breakfasts, small intimate business meetings and birthdays or book clubs.

The Black Cherry also offers its Coffees, Cakes and home made Biscuits on sale to the public.

However you take your Coffee, be assured that Black Cherry will offer you the finest.



Silverstar Casino Facilities

FACILITIES

SILVERSTAR GAMING

The main casino floor boasts Black Jack, Poker and Roulette tables as well as 392 Slots machines and two walk up bars.



THE SMOKING CASINO

The Smoking casino boasts Black Jack, Poker and Roulette tables as well as 242 Slot Machines and a walk up bar.

FOUNTAIN & BOARDWALK

Silverstar Casino boasts the second largest musical fountain in the world. Be different and have your pre-dinner drinks or welcome cocktails on our Boardwalk overlooking the magical fountain. You can even choose 1 or 2 of 12 pre programmed, choreographed title songs to play especially for your function at a charge of R500 per song.

Welcome drinks will be charged according to your selection.



Silverstar Casino Facilities

SILVERSTAR HOTEL

This 34 Room Hotel provides our VIP Guests with an exclusive, contemporary and luxurious stay, complete with a view of the fountain, Coffee station and mini bar.

Please note that a maximum of 10 rooms only are available to non-gaming guests on a Friday and Saturday evenings.

We offer special STO Rates to registered Tour Operators that have signed a contract with Silverstar Casino. Please note that the contract is reviewed annually.



Rates for 2009

	<u>Rack</u>	<u>24Hr</u>
12 Standard Rooms Inclusive of 4 Twin Rooms	R1600	R1850
18 Luxury Suites Inclusive of a DWB and fold out coach in a separate lounge	R2200	R2450
4 Presidential Suites	R4200	R2450 per room

Rates for 2010

	<u>Rack</u>	<u>24Hr</u>
12 Standard Rooms Inclusive of 4 Twin Rooms	R1800	R1980
18 Luxury Suites Inclusive of a DWB and fold out coach in a separate lounge	R2400	R2650
4 Presidential Suites	R4600	R2650 per room

Presidential Suites: 2 x Bedrooms with en suite bathroom and a lounge and dining room.

Rack rates are priced per room, per night inclusive of breakfast.

24 Hour rates are priced per person, per night inclusive of dinner, bed and breakfast as well as full day DCP.

SILVERSPOON RESTAURANT

The Silverspoon Restaurant is situated on the ground level of the Hotel and provides a full English Breakfast as well as a Continental Breakfast Buffet for the not so hungry.

The Silverspoon also caters for private dinner parties with pre dinner drinks on the deck and dinner for up to 80 pax in the restaurant.



Silverstar Casino Facilities

POOL BAR

Silverstar Hotel Pool Bar is situated on the second floor and provides an array of Cocktails and snacks. Cocktail parties for up to 100 pax can be accommodated at this venue. Open air banquet dinners & Wine tasting for up to 60pax can be accommodated, weather permitting.



SOULSTICE DAY SPA

Situated on the second floor of the Hotel with a separate entrance from the car park.

The Soulstice Day Spa offer various special leisure conference packages, from 15 minute stress relief treatments to full body massage and floatation tank sessions.

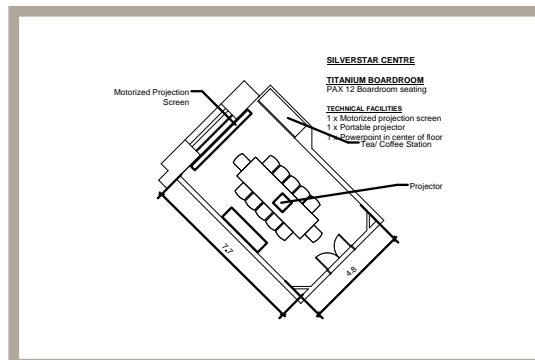
With these facilities on offer Soulstice Day Spa will transform your senses and provide you with the utmost experience of relaxation and revitalization.



Silverstar Centre

TITANIUM BOARDROOM

The Titanium Boardroom is suitable for executive Board meetings and strategic planning sessions for a minimum of 6 pax to a maximum of 12 pax as set up.



RATES:

Venue Hire is based on no catering for a maximum of a 12 hr period

Venue Hire: R1500.00 Full Day per 12 hour period - AM: 06H00-18H00 / PM: 12H00-24H00

R 750.00 Half Day per 6 hour period - AM: 07H00-13H00 / PM: 14H00-20H00

TITANIUM Day Conference Package (DCP) 1

R480.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & fruit Juice with home made Biscuits.

Lunch:

Centre Star Restaurant Buffet, with soft drinks from the soda fountain.

No Gratuity or additional beverages are included.

Afternoon Break:

Tea, Coffee & Fruit Juice with home made Scones or Muffins with Jam & Cream and or grated Cheese.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water R11.00

Data Projector R600.00 per day

Additional Flipchart R150.00 per chart

AV Technician on site R850.00 per day

Silverstar Centre

TITANIUM Half Day Conference Package (HDCCP) with lunch R380.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & Fruit Juice with home made Biscuits

Lunch:

Centre Star Restaurant Buffet, with soft drinks from the soda fountain.

No Gratuity or additional beverages are included.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day

TITANIUM Half Day Conference Package (HDCCP) no lunch included R300.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & fruit Juice with home made Biscuits.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

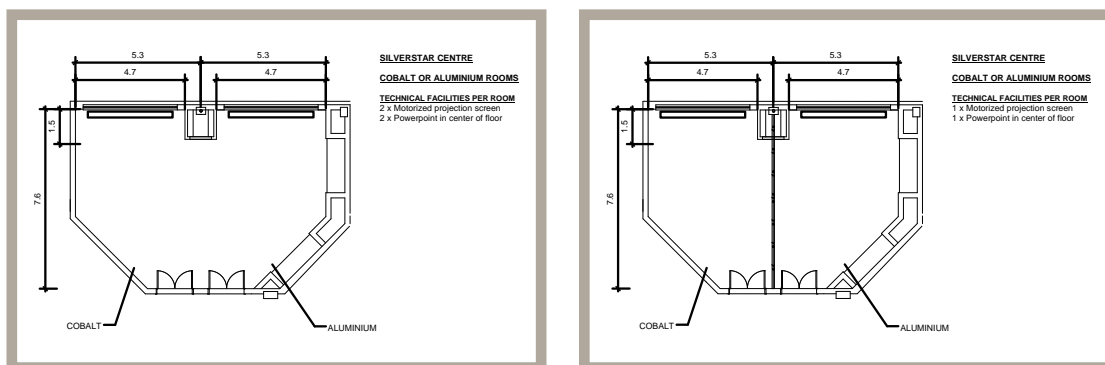
Optional Extras:

Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day

Silverstar Centre

COBALT ALUMINIUM ROOM

The Cobalt Aluminium Room is suitable for executive board meetings, strategic planning sessions and conferences or breakfasts for a minimum of 10 guests and maximum of 40 pax. The room can divide into two smaller rooms catering for a maximum of 20 delegates cinema style per room.



RATES:

Venue hire is based on no catering for a maximum of a 12 hr period.

COBALT ALUMINIUM

Venue Hire:

R2000.00 Full Day per 12 hour period AM: 06H00-18H00 / PM: 12H00-24H00

R1000.00 Half Day per 6 hour period AM: 07H00-13H00 / PM: 14H00-20H00

COBALT or ALUMINIUM

Venue Hire:

R1500.00 Full Day per 12 hour period

R 750.00 Half Day per 6 hour period

COBALT/ALUMINIUM - (DCP1)- R480.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & Fruit Juice with home made Biscuits.

Lunch:

Centre Star Restaurant Buffet, with soft drinks from the soda fountain.

No gratuity or additional beverages are included.

Afternoon Break:

Tea, Coffee & Fruit Juice with home made Scones or Muffins with Jam & Cream and or grated Cheese.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water R11.00

Data Projector R600.00 per day

Additional Flipchart R150.00 per chart

AV Technician on site R850.00 per day

Silverstar Centre

COBALT/ALUMINIUM Half Day Conference Package (HDPC) with lunch R380.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & fruit Juice with home made Biscuits.

Lunch:

Centre Star Restaurant Buffet, with soft drinks from the soda fountain.

No gratuity or additional beverages are included.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day

COBALT/ALUMINIUM Half Day Conference Package (HDPC) no lunch included R300.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

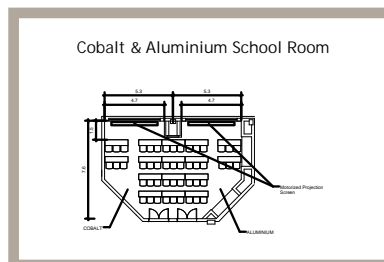
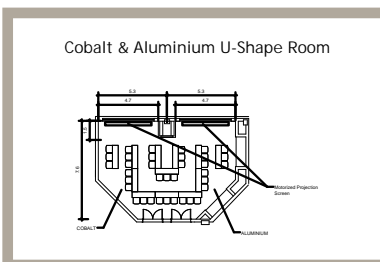
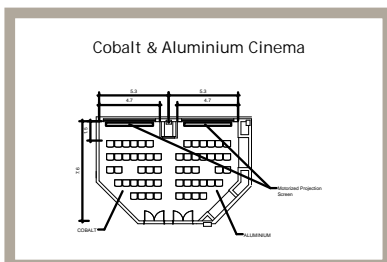
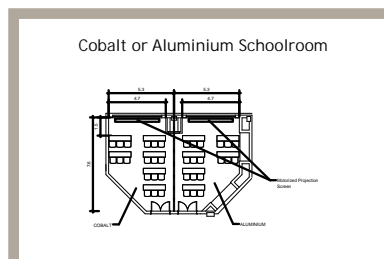
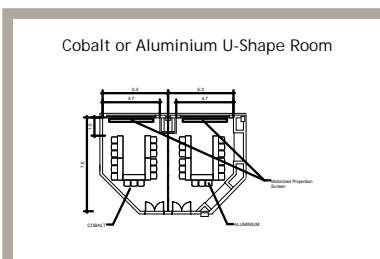
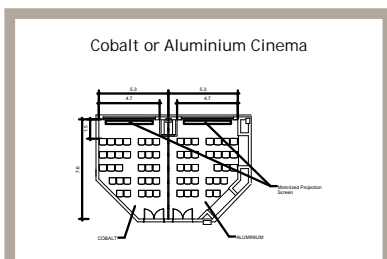
Tea, Coffee & fruit Juice with home made Biscuits.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

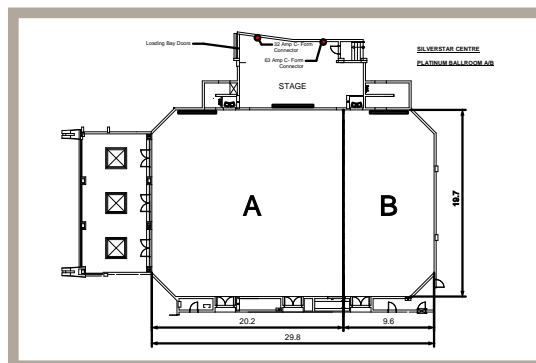
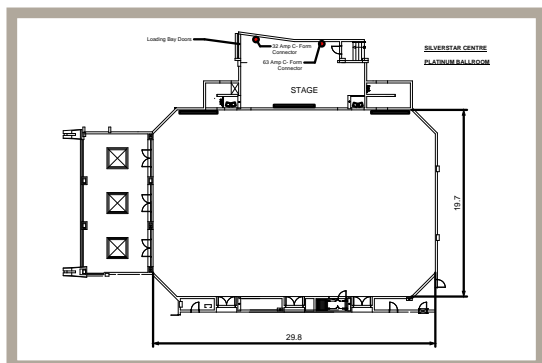
Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day



Silverstar Centre

PLATINUM BALLROOM

The Platinum Ballroom is suitable for Banquets, Launches, Concerts and Conferences for larger groups. The room can divide into two separate rooms.



RATES:

Venue hire is based on no catering for a maximum of a 12 hr period.

PLATINUM BALLROOM

Venue Hire:

R15000.00 Full Day per 12 hour period AM: 06H00-18H00 / PM: 12H00-24H00

R7500.00 Half Day per 6 hour period AM: 07H00-13H00 / PM: 14H00-20H00

PLATINUM A:

Venue Hire:

R12000.00 Full Day per 12 hour period

R 6000.00 Half Day per 6 hour period

PLATINUM B:

Venue Hire:

R6 000.00 Full Day per 12 hour period

R 3 000.00 Half Day per 6 hour period

Platinum Ballroom Day Conference Package (DCP) 1 - R480.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & fruit Juice with home made Biscuits.

Lunch:

Centre Star Restaurant Buffet, with soft drinks from the soda fountain.

No gratuity or additional beverages are included.

Afternoon Break:

Tea, Coffee & fruit juice with home made Scones or muffins with Jam & Cream and or grated Cheese.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day

Silverstar Centre

PLATINUM BALLROOM Half Day Conference Package (HDCP) with lunch R380.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

Tea, Coffee & Fruit Juice with home made Biscuits.

Lunch:

Centre Star Restaurant Buffet, with soft drinks from the soda fountain.

No gratuity or additional beverages are included.

Conference Smalls:

Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day

PLATINUM BALLROOM Half Day Conference Package (HDCP) no lunch included R300.00pp

Arrival Break:

Tea, Coffee & Fruit Juice with assorted Danish Pastries with condiments and fresh cut Fruit.

Mid Morning Break:

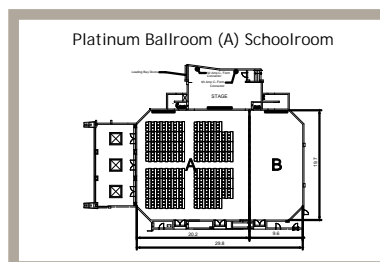
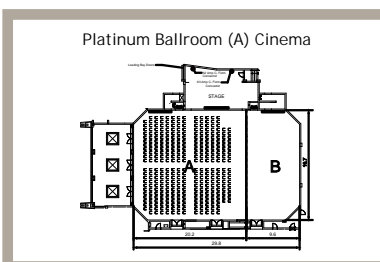
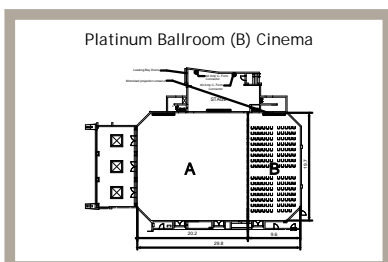
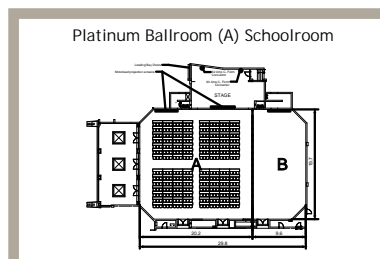
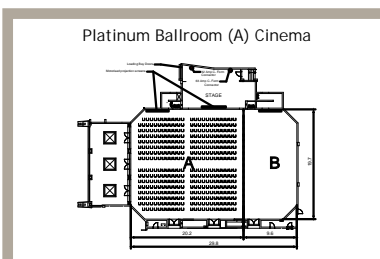
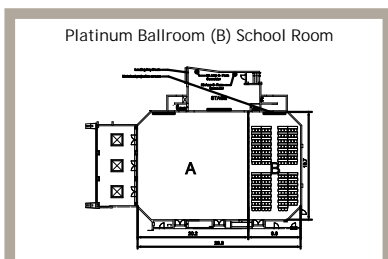
Tea, Coffee & Fruit Juice with home made Biscuits.

Conference Smalls:

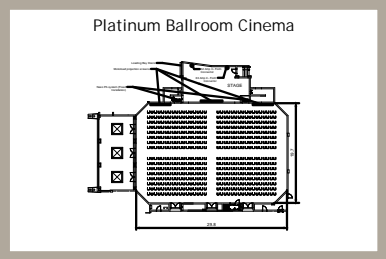
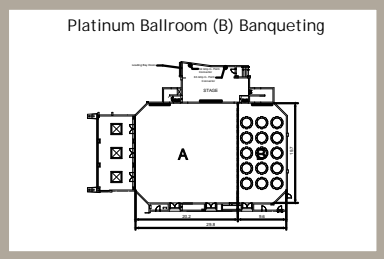
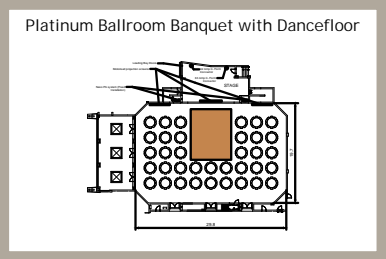
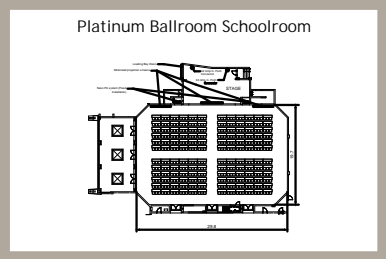
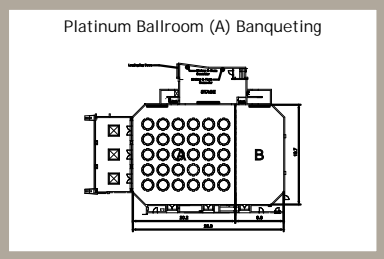
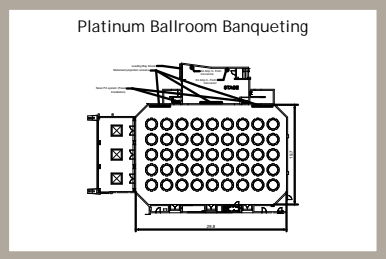
Note pads & pens, parking, Ice Water, Mints & Cordials, flipchart & pens, screen, venue hire.

Optional Extras:

Mineral water	R11.00
Data Projector	R600.00 per day
Additional Flipchart	R150.00 per chart
AV Technician on site	R850.00 per day



Silverstar Centre



Open Grass Picnic Area

The open grass area is situated on the edge of the Boardwalk. This area can be used for wedding ceremonies, exhibitions, open air concerts and picnics.

RATES:

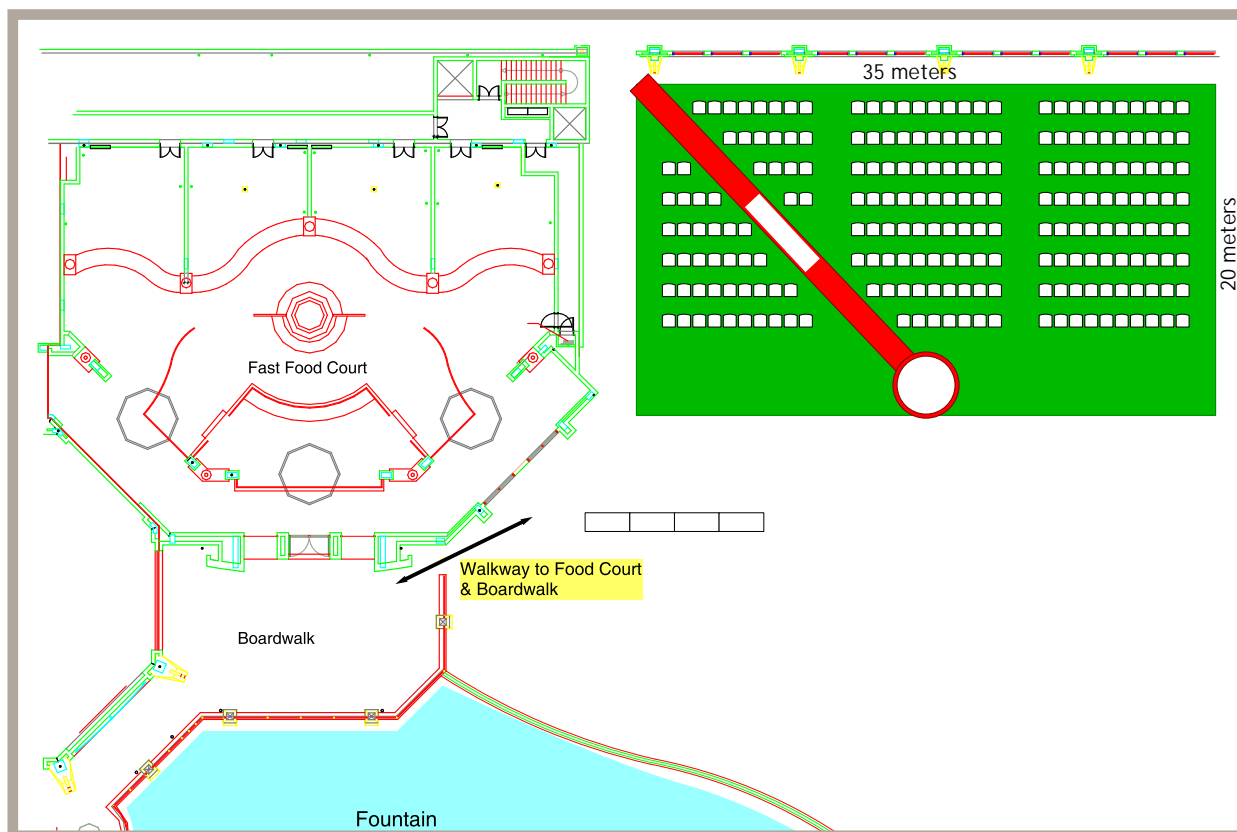
Venue hire is based on no catering for a maximum of a 12 hr period.

Venue Hire:

R5000 Full Day per 12 hour period AM: 06H00-18H00

R2500 Half Day per 6 hour period AM: 07H00-13H00

Venue hire does not include a rain plan or marquee tent.



Banqueting Menu (Buffets to cater for a minimum of 50 pax)

	2009	2010
Breakfast		
Continental breakfast Buffet	R 95-00	R105-00
Full breakfast Buffet	R165-00	R180-00
Cocktails		
Cocktail menu 1	R120-00	R135-00
Cocktail menu 2	R160-00	R175-00
Cocktail menu 3	R200-00	R220-00
Cocktail menu 4	R250-00	R275-00
Dry Snacks	R 45-00	R 50-00
Lunch		
Finger lunch menu	R120-00	R130-00
Light lunch menu	R150-00	R165-00
3 Course Set Menu Starter, Main Course, Dessert	R250-00	R300-00
4 Course Set Menu Starter, Main Course, Dessert and Cheese Platter	R280-00	R310-00
Buffet Menu		
Buffet menu 1	R150-00	R165-00
Buffet menu 2	R250-00	R275-00
Buffet menu 3	R280-00	R310-00
Braai Menus		
Spit Braai	R220-00	R240-00
Fish Braai	R250-00	R275-00
Traditional Braai	R200-00	R220-00
Cheese Platters		
Cheese Platter 1	R200-00	R220-00
Cheese Platter 2	R400-00	R440-00
Tea Breaks Menus		
• Tea, Coffee & Fruit Juice	R38	• Ice Cream Cone & Mineral water break R35
• Tea, Coffee, Fruit Juice & Home made biscuits	R40	• Savoury break with Fruit Juice - Biltong, Dry wors, R85
• Tea, coffee, Fruit Juice & chocolate Brownies	R60	Dried Fruit & Nuts
• Tea, Coffee, Fruit Juice & Mini Filled croissants	R90	• Tea, Coffee, & Fruit Juice with Mini Milkarts & R60
• Tea, Coffee, Fruit Juice & Assorted Danish Pastries	R60	Koeksisters
• Tea, Coffee, Fruit Juice & Assorted Muffins	R60	• Tea, coffee, & fruit Juice with assorted cakes R70
• Tea, Coffee, Fruit Juice & Assorted Danish Pastries with Fresh Cut fruit	R60	• Tea, coffee, & fruit Juice with scones, assorted jams, whipped cream & cheese R50
• Tea, Coffee, Fruit Juice & Assorted Muffins with Fresh Cut Fruit	R65	• Home Made Lemonade & Ice Tea Break R35
• Tea, Coffee, Fruit Juice & Assorted Filled Rolls & Closed Sandwiches	R65	• Home Made Lemonade & Ice Tea Break with Biltong, Dry Wors, dried fruit & Nuts R85
• Smoothie & Mineral Water Break	R45	• Home Made Lemonade & Ice Tea Break with Pretzels & Nuts R50
		• Selection of Fruit Juice with Hot Snacks 5 items with dip R65

Breakfast menus

Continental Breakfast Buffet

Selection of Fresh Fruit Juices

Selection of Pastries and Breads

Croissants, Danish Pastries, Scones, Muffins, Home-made Rolls, Whole Wheat Loaf and Toast, served with a selection of confitures, Butter and Margarine

Selection of Cereals

Muesli, Corn-Flakes, Rice Crispies, Weetbix and All Bran Flakes with full Cream Milk

Freshly Sliced Seasonal Fruits and whole Fruits

Freshly cut Fruit Salad in Jasmine Marinade

Greek and Fruit Yoghurts

Home-made stewed Prunes

Mixed fruit Compote flavored with Star Anise and Cinnamon.

Cheese selection

International & South African Cheeses, Cream Cheese & Cottage Cheese

Smoked Salmon with traditional condiments

Charcuterie

Smoked, cured and roasted sliced cold cuts with mixed Pickles

Beverages

Filter Coffee, Leaf Tea

Hot Milk, Milo, Hot Chocolate and Horlicks

Hot Breakfast Buffet

Selection of Fresh Fruits Juices

Selection of Pastries and Breads

Croissants, Danish Pastries, Scones, Muffins, Home-made Rolls,

Whole Wheat loaf and Toast, served with a selection of confitures, Butter and Margarine

Selection of Cereals

Muesli, Corn Flakes, Rice Crispies, Weetbix and All Bran Flakes with full Cream Milk

Freshly Sliced Seasonal Fruits and whole Fruits

Freshly cut Fruit Salad in Jasmine marinade

Greek and Fruit Yoghurts, Home-made stewed Prunes

Mixed fruit Compote flavoured with Star Anise and Cinnamon

Cheese selection

International & South African Cheeses, Cream Cheese & Cottage Cheese

Charcuterie

Smoked, cured and roasted sliced cold cuts with mixed Pickles

Hot

Scrambled Eggs with Chives

Grilled Tomatoes topped with Parmesan and Pesto

Streaky Bacon, Herbed Potatoes, Brown Mushrooms, Mini Steaks, Beef or Pork Sausages

Beverages

Filter Coffee, Leaf Tea,

Hot Milk, Hot Chocolate and Horlicks

Cocktail Menus

Cocktail Menu 1

Cold Selection
Assorted filled rolls

Hot Selection
Beef & Onion Kebabs with BBQ dip
Chicken Samosas
Sausage Rolls
Crumbed Hake with tartare sauce
Chicken Drumsticks
Vegetables spring rolls

Cocktail Menu 2

Olive Tapenade served with cheese straws
Rare Roast Beef and Peppadew Piquant on
Bruschetta
Salmon and Sesame Sashimi with Wasabi Soya
Oven dried Tomato Caesar Salad with pickled
Onions and mature Cheese

Hot Selection
French Onion Soup with a Cheese Crouton
Tomato & Shrimp Tartlet
Blue Cheese and preserved Fig Spring rolls
Beef Kebab with Cheese Fondue
Chicken & Penne bake

Desserts
Pistachio Brownies
Lemon Meringue Tartlets
Fresh Strawberries with a Balsamic Reduction
and Chocolate Sauce

Cocktail Menu 3

Olive Tapenade served with Cheese Straws
Rare Roast Beef and Peppadew Piquant on
Bruschetta
Salmon and Sesame Sashimi with Wasabi Soya
Chicken & Sweet Chilli Mayo Wrap

Hot Selection
French Onion Soup with a Cheese Crouton
Cheese & Preserved Fig Spring rolls
Prawn Coated in Coconut
Chicken & Penne bake
Lamb Chops

Desserts
Pistachio Brownies
Lemon Meringue Tartlets
Fresh Strawberries with a Balsamic Reduction
and Chocolate Sauce

Cocktail Menu 4

Cold Selection
Tomato & Mozzarella Salad on Bruschetta
Profiteroles and smoked Salmon with chunky
cottage Cheese
Smoked Chicken with Sweet Chilli Mayo Wrap
Camembert & Preserved Fig Tartlets
Roast Beef and Red Pepper Bruschetta

Hot Selection

Chicken Drumsticks with Teriyaki Sauce
Beef Chop Suey
Prawn in Lemon Batter
Kingklip with Pesto wrapped in Spring roll Pastry
Spanakopita
Vegetable Kebabs
BBQ Pork Ribs
Lamb Chops

On the tables

Assorted Nuts
Biltong
Drywors
Dried Fruit

Desert

Creme Brulee
Berry Foam
Pistachio Brownies
Lemon Meringue Tartlets
Coffee Cheese cake
Caramel Mini mousse tartlet

Dry Snacks

'On the tables'
Assorted Nuts
Biltong
Drywors
Dried Fruit

Lunch Menus

Finger Lunch Menu

A selection of open faced Sandwiches with a variety of fillings:

Smoked Salmon, Chicken Tikka, Roast-Beef & Piccalilli,
Tomato & Cheese, Tuna & Mayonnaise

Beef Kebabs served with Barbeque Sauce

Tagliatelle served with spicy Chicken, Mushrooms, Olives, sun-dried Tomatoes and Parmesan Cheese
Penne Aneska

Selection of Mini desserts

Light Lunch Menu

Cold Selection

Beef carpaccio with Parmesan and Mustard Cream

Honey Soya marinated Chicken with Rice Noodles

Blackened Line Fish with Tartare Sauce

Black forest Ham with Melon

Assorted Lettuce with a choice of dressings:

French, Thousand Island

Selection of oven baked Rolls

Hot selection

Marinated Chicken Legs with Sesame Seeds

Vegetable Pasta

Thai style Rice

Lamb Curry served with condiments

Glazed garden Vegetables

Mini Beef Schnitzels

Desserts

Selection of desserts, Gateaux

Dinner Menus

SET MENUS

STARTERS

Tomato and Mozzarella salad served with Balsamic dressing, Basil Pesto and Sun-dried Tomato Crouton

Cous Cous and Baba Ganoush stack served with Chilli Tomato Jam

Wild Mushroom Tart with Poppy Seed Mascarpone

Traditional Mushroom Soup served with Melba Toast

Curried Butternut Soup served with homemade Bread rolls

Potato and Leek Soup served with homemade Bread rolls

Tomato Minestrone Soup served with a Cheese Crouton

Red Pepper and Brie Soup served with Cheese coated Bread sticks

Tomato and Goats Cheese Salad with Coriander Pesto

Broccoli & Blue Cheese Salad with toasted Almonds

Smoked Salmon Salad with Marinated Vegetables, Salad Greens, Sour Cream and crisp Onions

Traditional Smoked Salmon served with Capers and Onion rings

Char Grilled Calamari and Mussel Salad with a Garlic Parsley Sauce

Prawn Ceviche with Guacamole

Tuna Nicoise

Parma Ham and Melon Salad

Carpaccio of Beef with Parmesan and Mustard Cream

Avocado and Biltong Spring Rolls with Asian greens, Feta, served with Honey and Mustard

Spicy Biltong Salad with Taboule

Chicken Avgolemono Soup
(Chicken and Lemon Soup)

Smoked Chicken and Raita Timbale served with citrus Vinaigrette and Basil Bruschetta

Smoked Chicken and Cous Cous salad served with Crouton, Basil Pesto and oven dried Tomato

Beef Carpaccio with Parmesan and Mustard Cream

MAIN COURSE

Pan Fried Norwegian Salmon set on Shrimp Risotto, served with Saffron Beurre Blanc

Salmon and Kingklip kebab with Lentil Bobotie, Beetroot and Balsamic reduction, roast Butternut and Carrot Puree served with Saffron Butter Sauce

Kingklip with Provencal crust on a bed of Tagliatelle and Baby Marrow served with Prawn and oven roasted Roma Tomatoes and Saffron froth

Lemon Crusted Line Fish with Saffron Beurre Blanc

Springbok Loin with Mushroom Duxelle wrapped with Prosciutto and served with a Red Wine Jus

Springbok rubbed in Dukka with Wild Mushroom Farce, wrapped in Baby Marrow with Lentil Bobotie and a Beetroot and Balsamic reduction, Roast Butternut and Carrot Puree served with Red Wine reduction

Grilled Fillet of Beef served on Mushroom Risotto and Grilled Vegetables

Pepper Crusted Sirloin Steak with Green Peppercorn and Cheddar Cheese Sauce

Beef Wellington - Fillet of Beef wrapped with Mushrooms and Bacon in a puff Pastry, served with Vegetables and a Red Wine Sauce

Fillet of Beef on a Bed of Creamed Leek and Grilled Porcini Mushrooms served with Whole Grain Mustard Mash and Red Wine Reduction

Fillet with Salsa Verde and Feta Cheese served with a Grilled Vegetable Risotto and Red Wine Sauce

Rack of Lamb served with herbed Polenta and Seasonal Grilled Vegetables

Chicken Breast Fillet stuffed with Apple and Sage served on a Grilled Mediterranean Vegetable Risotto

Chicken Breast Fillet stuffed with Spinach and Feta served on a Wild Mushroom Risotto

Open Lasagne with Grilled Vegetable and a Cream of Basil Sauce

Wild Mixed Mushroom Pot Pie served with a side Salad

Vegetable Roulade on a Lentil Bobotie, served with Beetroot and Balsamic Reduction, Roast Butternut and Carrot Puree

DESSERTS

Pannacotta served with Espresso Ice Cream and Caramel Rum Sauce

Chocolate Torte

Crème Brulee

Cream Cheese Mousse with Mint Ice Cream and Berry Coulis

Marinated Fruit Salad with Jasmine Tea and Passion Fruit

Hazelnut Chocolate Torte

Mixed Berry Mousse

Berry Compote with Crème Chantilly

Strawberry Trifle

Sticky Toffee Pudding and Custard

Pistachio Brownies

Lemon Meringue Tartlets

Coffee Cheese Cake

Caramel Mint Mousse Tartlet

Black Cherry and Dark Chocolate Terrine served with White Chocolate Ice Cream and Berry Compote

Trio of Amarula Cheese Cake, Pistachio Chocolate Brownie and Mixed Berry foam

Amarula Cheese Cake with Lemon Sorbet

Traditional Malva Pudding and Custard

Amarula and Coffee Tiramisu with Hazelnut Biscuit and Raspberry Sorbet

Dark Chocolate and Pecan Nut Brownie served with a Creamy White Ivory Mousse and a Mixed Berry Coulis

Vanilla infused Panna Cotta accompanied by a mélange of fresh Fruit and a tangy Citrus Reduction

Baked Lemon Cheese Cake, Strawberry Sorbet and Passion Fruit Pineapple Compote

Buffet Menus

Buffet Menu 1

Starter on the Table

Cous-Cous & Baba Ganoush stack with Chilli Jam and Bread rolls on the table

Salad Selection

Potato Salad with Gherkins and Egg
Broccoli Salad with Blue Cheese dressing
Beetroot, Mandarin and Ginger Salad
Green Salad

Hot Selection

Chicken Curry served with traditional condiments
Coriander Flavoured Rice
Grilled Vegetables
Roasted or baked Potatoes

Carvery

Rosemary & Lemon Rolled Leg of Lamb
Roast Beef Strip Loin

Dessert

Marinated Fruit Salad with Jasmine Tea & Passion Fruit
Honey & Peach Cake
Hazelnut Chocolate Torte
Malva Pudding

Tea & Coffee

Buffet Menu 2

Starter on Table

Smoked Chicken and Cous Cous Salad served with Crouton, Basil Pesto and Oven Dried Tomato

Or

Cold Selection

Char-grilled Calamari & Mussel with a Parsley and Garlic Sauce

Parma Ham with seasonal Melon

Spicy Chicken and Pepper Salad with Rice Noodles

Smoked Beef with Parmesan Cheese and Cracked Pepper

Salad selection

Penne Pasta Salad with sweet Corn and bell Peppers

Beetroot, Mandarin and Ginger Salad

Oven roasted Mediterranean Vegetable Salad

Selection of Salad leaves

Served with a selection of dressings and condiments

Hot selection

Malaysian Chicken Curry served with Poppadums, Roti and accompaniments

Coriander flavoured Rice

Lamb Casserole

Lemon crusted line Fish with Saffron Beurre Blanc Sauce

Creamed Garlic Potato bake

Seasonal Vegetables

Carvery

Pepper crusted Sirloin of Beef with Yorkshire pudding

Served with gravies and traditional condiments

Desserts

Marinated Fruit Salad with Jasmine Tea and Passion Fruit

Honey and Peach Cake

Hazelnut Chocolate Torte

Mixed Berry Mousse

Berry Compote with Crème Chantilly

Tea and coffee

Buffet Menu 3

Starter on Table

Tzatziki Dip and Melitzanosalata Dip Served with Pita Bread

Served on a Platter

Dolmades, Spanakopita, Tiropita, Maritha Tiganito, Marinated Olives and Artichokes, Haloumi with Peppadew and Salsa Keftedes

Salad Selection

Butterbean and Tomato Salad

Potato Salad

Oven roasted Mediterranean Vegetable Salad

Assorted Salad leaves with a selection of dressings and condiments

Hot selection

Pisticcio or Germistes: Peppers and Baby Marrow filled with Rice & Mince

Oven Roasted Kingklip with Tomato, Onion & Olives

Seasonal Vegetables

Creamed Garlic Potato Bake

Chicken Casserole with Feta Cheese, Beans & Potato

Rice Pilaf

Carvery

Rosemary and Lemon crusted Leg of Lamb

Roast leg of Pork or

Pepper Crusted Sirloin of Beef, served with Gravy and traditional accompaniments

Roast Chicken

Desserts

Marinated Fruit Salad with Jasmine Tea and Passion Fruit

Hazelnut Chocolate Torte

Mixed Berry Mousse

Rice Pudding

Berry Compote with Crème Chantilly

Galaktoboureko

Baklava

Tea and coffee

Braai Menus

Traditional Braai Menu

Cold Buffet

Greek Salad
Potato Salad with grain Mustard dressing
Tomato and Mozzarella Salad with Basil Pesto
Assortment of Dressings and Sauces
Fresh baked Rolls with Butter

Hot Buffet

Chicken pieces, Boerewors,
A choice of Lamb Chops or
Beef fillet medallions or
Sirloin Steak
Baked Potatoes and Sour Cream, Roasted Mielies, Black Mushrooms with Garlic and herb Butter
Garlic Bread
Pap with Tomato Bredie

Desserts

Lemon Meringue
Fruit salad
Malva Pudding and Custard

Spit Braai Menu

Salad Buffet

Caprese Salad with Tomato & Avocado
Bean Celery and Olive Salad
Assorted Bread rolls

On the Spit

Whole Lamb with Gravy & Mint Sauce

On the Buffet

Mieliepap Tert with Tomato & Onion
Baby Potato and baby Onions cooked on the spit
Mixed Vegetables

Dessert

Strawberry Trifle
Fruit Salad
Sticky Toffee pudding and Custard

Fish Braai Menu

Starter

Greek Salad
Mussels in Beer
Assortment of Bread rolls

Main Course

Hake Kebabs
Calamari Stuffed with Spinach & Feta Kebabs
Spicy Prawns
Garlic Butter Sauce
Lemon Butter Sauce
Peri-Peri Sauce
Roasted Baby Potatoes with Basil Pesto
Spicy Rice

Dessert

Fruit Salad with Ice Cream
Malva Pudding with Custard

Banqueting Beverage List

Item	Unit	Selling
Gin		
Gordons	25 ml	R11.00
Southern Comfort	25 ml	R13.00
Rum		
Bacardi	25 ml	R12.00
Cpt Morgan	25 ml	R13.00
Red Heart	25 ml	R13.00
Spice Gold	25 ml	R12.00
Vodka		
Smirnoff Red	25 ml	R11.00
Whiskey		
Bells	25 ml	R14.00
Chivas 12	25 ml	R08.00
Glenfiedich 12	25 ml	R30.00
J & B Rare	25 ml	R13.00
Jack Daniels	25 ml	R17.00
Jamesons	25 ml	R16.00
Johnny Walker Black	25 ml	R28.00
Famous Grouse	25 ml	R14.00
Famous Grouse 12	25 ml	R27.00



Banqueting Beverage List

Item	Unit	Selling
Alcoholic Fruit Beverage		
Alco pops		R16.00
Smirnoff Spin	275ml	R17.00
Vawter		R18.00
Imported Beers		
Amstle can	340ml	R15.00
Heineken	340ml	R17.00
Millers Draught	340ml	R17.00
Windhoek Lager	340ml	R15.00
Peroni		R17.00
Local beer		
Black Label can	340ml	R14.00
Castle	340ml	R14.00
Castle lite	340ml	R14.00
Hansa can	340ml	R14.00
Hansa Gold	340ml	R13.00
Ciders		R18.00
Cordial		R5.00
Mineral can		
Tizer	275ml	R17.00
Soft drinks	340ml	R15.00
Soft drinks	200ml	R13.00
Red Bull	200ml	R40.00
Tomato cocktail	200ml	R13.00
Mineral Water		
Silverstar Still	500ml	R11.00
Silverstar Sparkling	500ml	R11.00
Port	25 ml	R13.00
Sherry	50 ml	R11.00
Brandy		
Klipdrift	25 ml	R13.00
Klipdrift Premium	25 ml	R13.00
Richleu	25 ml	R12.00
KVW	25 ml	R12.00
Cane		
Mainstay	25 ml	R11.00

Wine List

Red Wine	2009	2010
Beyerskloof Pinotage	R120.00	R135.00
Boschendal 1685 Shiraz	R170.00	R185.00
Douglas Green Merlot	R110.00	R120.00
Douglas Green Pinotage	R125.00	R140.00
Graham Beck Ridge Syrah	R400.00	R440.00
Hamilton Russel Pinot Noir	R650.00	R700.00
Meerkat Burrow Blend	R 68.00	R 75.00
Meerkat Pinotage	R 68.00	R 75.00
Raka Quinary Blend	R210.00	R230.00
White Wine		
Bellingham Legacy	R 75.00	R 80.00
Boschendal le Bouquet Stein/Sweet	R 90.00	R100.00
Buitenverwagting Blanc Blend	R 95.00	R105.00
Delheim Chardonnay	R110.00	R120.00
Durbanville Hill Chardonnay	R150.00	R165.00
Durbanville Hill Sauvignon Blanc	R130.00	R140.00
Ken Forrester Petit Chenin Blanc	R 90.00	R100.00
Meerkat Chenin Blanc	R 68.00	R 75.00
Meerkat Sun Angel	R 55.00	R 60.00
Tallhorse Sauvignon Blanc	R 85.00	R 95.00
Zorgvliet Silver Myn Semillon	R120.00	R130.00
Rosé Wine		
Bellingham Rosé	R 80.00	R 90.00
Boschendal Blanc de Noir	R 90.00	R100.00
Meerkat Rosé	R 70.00	R 75.00
Sparkling Wines		
Champagne		
Dom Perignon NV	R3,500.00	R3,850.00
Moet & Chandon Champagne	R1,200.00	R1,300.00
Cap Classique		
JC le Roux le Domain	R110.00	R120.00
Pongracz	R195.00	R215.00
Pongracz Derideris	R210.00	R230.00

Venue Capacities

Venue Name	Boardroom	Schoolroom	Cinema Style	U-Shape	Banquet style
Titanium Boardroom	12	X	X	X	X
Cobalt Aluminium	12	40	50	20	50
Platinum Ballroom	X	430	580	X	450
Platinum Ballroom (A)	X	335 - Opt 1 325 - Opt 2	380 - Opt 1 345 - Opt 2	X	300
Platinum Ballroom (B)	X	165	165	40	150
Cobalt	X	20	30	10	20
Aluminium	X	20	30	10	20

- Capacities available on request (X)
- No provision in capacities were made for space for a stage and sound equipment

Venue Hire Rates

Venue Name	Venue Hire Rate	Venue Block
Titanium Boardroom	R1 500	R 750
Cobalt Aluminium	R 2 000	R 1 000
Platinum Ballroom	R 15 000	R 7 500
Platinum Ballroom (A)	R 12 000	R 6 000
Platinum Ballroom (B)	R 6 000	R 3 000
Cobalt	R 1 500	R 750
Aluminium	R 1 500	R 500

Hotel Rates

Description	2009	2010	Room quantity	
	Hotel Rate	Hotel Rate	4 Twin Rooms	8 DWB Rooms
Standard Room	R1 600	R1 800		
Suites	R 2 200	R 2 400	18	
Presidential Room	R 4 200	R 4 600	4	

Additional Services Provided

Item	Price	Unit
Alcoholic Welcome Cocktails	R35	Per Person
Non-Alcoholic Welcome Cocktail	R25	Per Person
Room Drops	No charge	
Transfers from/to Lanseria Airport	POR	
Transfers from/to Oliver Tambo Airport	POR	
Kosher & Halaal meals	R350	Per Meal
Additional Waiters	R35	Per Hour
Additional Barman	R40	Per Hour
Additional Barman after hours	R45	Per Hour
Additional Waiters after hours	R40	Per Hour
Entertainment		
Acoustic Moods (Background/Live Music - Group)	R4250	4 Hours
Leonne Minne (Background/Live Music)	R3700	4 Hours
Additional entertainment available on request	POR	
Photographer	POR	
Soulstice Day Spa Treatments	POR	
Team Building		
In-House Lego building	POR	
Fun Casino with Black Jack and Roulette	R250	per person
D-Adventure Team Building, various activities available	POR	
Game Drives - off site, including transfer	R350	per person
Quad Biking - off site, including transfer	R350	per person
Hot Air ballooning	POR	
Bungee Jumping / Bridge swing - off site	POR	
Salsa lessons	R75	per person