

One&Only

CAPE TOWN

South Africa

FUNCTIONS & EVENTS

2025



Index

BREAKFAST

- 3 Plated Breakfast
- 4 Buffet Breakfast

LUNCH AND DINNER

- 5 - 6 Set Menu Selector
- 7 South African Braai Menu
- 8 Harbour Menu
- 9 Buffet Menu

CANAPÉ AND SAVOURY SNACKS

- 10 Standing Canapé Menu
- 11 Finger Fork Menu
- 12 Snacks

DAY CONFERENCE PACKAGES

- 13 Day Conference Packages

SPECIALITY MENUS

- 14 Afternoon Tea

BEVERAGE MENU

- 15 Wine, Spirits
- 16 Beers & Ciders, Cocktails
- 17 Soft Drinks & Mineral Water, Hot Beverages



Plated Breakfast

Buffet Breakfast



PLATED BREAKFAST

SET MENU

ONE STARTER + ONE MAIN DISH
TO BE PRESELECTED FOR THE WHOLE TABLE.
ALL DINERS ARE REQUIRED TO HAVE THE
SAME STARTER AND MAIN.

SET PRICE OF

R650 PER PERSON

INCLUDES

A BASKET OF DANISH PASTRIES,
MUFFINS & CROISSANTS

AVAILABLE FOR EVENTS OF

UNDER 30 GUESTS (*EVENTS OF 30 GUESTS
AND ABOVE WILL RECEIVE BUFFET MENU*)

Special dietary requests will be catered for
separately, and to the specified requirements
of the guest. Halaal, Kosher, vegetarian and
gluten-free requests can be arranged in
advance.

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

Please note that due to local produce and
seasonality, menus can only be guaranteed one
month prior to the event.

All prices are quoted in ZAR. Menu price is
inclusive of 15% VAT, but exclude 10% service
charge.

Prices are valid until 30 September 2025.

TABLETOP

- Baked Viennoiserie including
Danish pastries, muffins and croissants **(G)**

STARTER

- Strawberry Yoghurt Panna Cotta
organic granola crumble, seasonal fruit
and raspberry gel **(G)(N)(V)**
- Bircher Muesli
raw oats flavoured with yoghurt, orange,
apple, almonds, cranberries, maple syrup,
topped with sliced fruit and fresh berries
(G)(N)(V)
- Charcuterie Selection
cold meats, coppa, Italian ham, bresaola,
smoked chicken, salami served with mustard,
pickles and toasted ciabatta crisps
(G)(P)

MAIN

- Breakfast Club
crispy bacon, lamb sausage, spinach,
soft-boiled egg, confit baby tomatoes,
toasted ciabatta with sauce béarnaise **(G)(P)**
- Grilled Breakfast Steak
camembert gratin, poached egg,
pressed scallion, roasted potatoes,
semi-dried beef tomato with gravy
- Smoked Norwegian Salmon
New York bagel, grilled young spinach,
brown mushroom, poached egg,
soft dill cream cheese, puffed capers **(G)**
- Chive Scrambled Eggs
streaky bacon, boerewors chipolata,
grilled black mushrooms,
semi-dried thyme tomato pinwheel **(P)**
- Eggs Benedict
toasted english muffin, baby spinach,
smoked streaky bacon, poached egg,
parsley hollandaise sauce **(G)(P)**



SET PRICE OF R750 PER PERSON

INCLUDES

A BASKET OF DANISH PASTRIES,
MUFFINS & CROISSANTS

AVAILABLE FOR EVENTS OF
A MINIMUM OF 30 GUESTS

DIETARY PREFERENCES:

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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COLD

- Selected House Baked Viennoiserie including pain au chocolat, almond croissants, custard Danish, cinnamon apple Danish, etc. **(G)(N)(V)**
- Fresh Bagels Plain and Seeded, Soft Cocktail Rolls, Pullmans Loafs and Seeded Bread with Chantilly Butter **(G)(V)**
- Fresh Sliced Seasonal and Whole Fruit **(VG)**
- Individual Yoghurt and Granola Layered Pots mixed berry topping **(G)(N)(V)**
- Smoothie Bar
peanut butter and banana **(N)(VG)**
coconut and banana **(VG)**
frozen berry, baby spinach and banana **(VG)**
kiwi and spinach **(VG)**
passion fruit and pineapple **(VG)**
chocolate and avocado **(VG)**
- Local Butchers Charcuterie Display
Italian salami, coppa ham, country ham, smoked chicken breast, smoked salmon, pickles, capers in brine and whipped cream cheese and dill **(G)(P)**
- Dairy Farm Cheese Display
mature cheddar, emmental, brie and herbed goat's cheese selection, fig preserves, grissini sticks and lavash **(G)(V)**

HOT

- Free Range Scrambled Eggs with snipped chives **(V)**
- Free Range Poached Eggs with center well sauce béarnaise **(V)**
- Free Range Individual Vegetable Frittatas **(V)**
- Streaky Bacon **(P)**
- Mini Breakfast Sausages (lamb, beef, chicken)
- Confit Thyme Baby Tomatoes **(VG)**
- Thyme Sautéed Button Mushrooms **(V)**
- Scallion Roasted Nicola Potatoes **(V)**

Set Menu Selector
South African Braai Menu
Harbour Menu
Buffet Menu

CANAPÉS AND SAVOURY SNACKS
DAY CONFERENCE PACKAGES
SPECIALITY MENUS
BEVERAGE MENU



SET MENU

ONE STARTER + ONE MAIN + ONE DESSERT
TO BE PRESELECTED FOR THE WHOLE TABLE.
ALL DINERS ARE REQUIRED TO HAVE THE
SAME STARTER, MAIN AND DESSERT.

SET PRICE OF

R995 PER PERSON

INCLUDES

BREAD BASKET*, STARTER, MAIN
AND DESSERT COURSES SERVED WITH
A SELECTION OF FINE LOOSE LEAF TEAS
AND FILTER COFFEE AFTER THE MEAL
*BREAD BASKET INCLUDES
two homemade breads, grissini sticks
and lavash, served per table with farm butter

CHOICE OF TWO DISHES FOR THE STARTER COURSE

SURCHARGE OF R75 PER PERSON

CHOICE OF TWO DISHES FOR THE MAIN COURSE

SURCHARGE OF R150 PER PERSON

CHOICE OF TWO DISHES FOR THE DESSERT COURSE

SURCHARGE OF R75 PER PERSON

A surcharge will be charged if dishes are
selected for one person, apart from the main
menu selected for the rest of the party.

Special dietary requests will be catered for
separately, and to the specified requirements
of the guest. Halaal, Kosher, vegetarian and
gluten-free requests can be arranged in
advance.

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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BREADBASKET

- Two Homemade Breads, Grissini Sticks,
Lavash and Chantilly Butter **(G)(V)**

COLD STARTERS

- Cured Ostrich
avocado ostrich tataki, red miso, onion,
orange, ciabatta crisp **(G)**
- Parmesan Custard
with shaved raw courgettes, broccolini,
lemon oil and anchotade
- Pickled Granny Smith Rings
tangy foam, cider, walnuts, semi-dried grapes,
celery, stilton **(N)(V)**
- Cured Arctic Salmon
butter confit nicola potato, fennel greens

HOT STARTERS

- Crayfish and Prawn Risotto
white truffle oil, porcini and
parmesan powder **(A)(S)**
- Open Saffron Ravioli
confit duck on orange velouté with duck jus
(A)(G)
- Salt and Pepper Squid
green chilli and herb salsa,
lime and squid ink rice balls **(G)(S)**

SALADS

- Niçoise Salad with Seared Tuna
- Smoked Chicken
green vegetables,
roasted root vegetables salad
- Beetroot, Spinach, Feta,
Green Pumpkin Seed Granola,
Balsamic Corns Salad **(G)(V)**
- Farro, Caramel Pecan, Pickled Sultanas,
Green Apple, Feta, Wild Rocket Salad **(G)(V)**

SOUP STARTERS

- Chicken Corn Chowder **(G)**
- Crayfish Bisque Velouté, Grilled Prawn **(A)(S)**
- Leek and Potato Soup **(VG)**

Set Menu Selector
Signature Braai Menu
Harbour Menu
Buffet Menu

CANAPÉS AND SAVOURY SNACKS
DAY CONFERENCE PACKAGES
SPECIALITY MENUS
BEVERAGE MENU



SET MENU SELECTOR (2/2)

CREATE YOUR OWN UNIQUE MENU TO FIT YOUR SPECIFIC REQUIREMENTS

SET MENU

ONE STARTER + ONE MAIN + ONE DESSERT
TO BE PRESELECTED FOR THE WHOLE TABLE.
ALL DINERS ARE REQUIRED TO HAVE THE
SAME STARTER, MAIN AND DESSERT.

SET PRICE OF

R995 PER PERSON

INCLUDE

BREAD BASKET*, STARTER, MAIN
AND DESSERT COURSES SERVED WITH
A SELECTION OF FINE LOOSE LEAF TEAS
AND FILTER COFFEE AFTER THE MEAL

*BREAD BASKET INCLUDES
two homemade breads, grissini sticks
and lavash, served per table with farm butter

CHOICE OF TWO DISHES FOR THE STARTER COURSE

SURCHARGE OF R75 PER PERSON

CHOICE OF TWO DISHES FOR THE MAIN COURSE

SURCHARGE OF R150 PER PERSON

CHOICE OF TWO DISHES FOR THE DESSERT COURSE

SURCHARGE OF R75 PER PERSON

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selected for one person, apart from the main
menu selected for the rest of the party.

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separately, and to the specified requirements
of the guest. Halaal, Kosher, vegetarian and
gluten-free requests can be arranged in
advance.

DIETARY PREFERENCES:

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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MAIN COURSES

- Moroccan Spiced Beef Brisket
date purée, green courgettes, baby potatoes,
spicy pumpkin squash
- Beef Fillet
balsamic blueberry beetroot purée,
pressed waxy potato, stem broccoli,
malt onions, pomegranate cider jus **(A)**
- Braised Lamb Neck
cauliflower purée,
king oyster mushroom chutney, shitake jus
- Lamb Loin Cutlets
green beans, baby marrow, new potatoes,
braised mustard, lamb jus **(A)**
- Pan Roasted Fish of the Day
cauliflower truffle, cannellini bean purée,
exotic mushroom, with white miso jus **(G)**
- Grilled Fish
mackerel risotto, calamari, black olive,
green onion, tahini cauliflower
- Chicken Supreme
parsnip cauliflower purée, buttered garden carrot,
braised pearl onion
- Ginger Soy Pan Fried Free Range Chicken
baby tomatoes and fondant sweet potatoes **(G)**
- Springbok Loin
porcini velouté, butternut, tahini,
buckwheat, pear gastrique **(G)**
- Gardeners Vegetable Patch
toasted almond soil, truffled peas,
grilled young leeks, green onion,
wrinkled potatoes, citrus mushrooms **(N)(VG)**

DESSERTS

- Lychee Panna Cotta
raspberry sorbet, gel glass and foam
- Orange Malva
orange sorbet, orange shortbread,
orange and passion fruit salad **(G)(V)**
- Chocolate Torte
liquorice chocolate mousse, salted caramel,
blueberry fluid gel **(G)(V)**
- Lemon Slice
Italian meringues, meringues tips, lemon,
mint air **(G)(V)**
- Cheesecake
blackberry purée, strawberry sorbet **(G)(V)**
- Trio of Ice Cream
salted toffee, vanilla bean,
chocolate chip ice cream **(V)**

Set Menu Selector
 South African Braai Menu
 Harbour Menu
 Buffet Menu



SOUTH AFRICAN BRAAI MENU

SET PRICE OF
 R1200 PER PERSON

AVAILABLE FOR EVENTS OF
 A MINIMUM OF 20 GUESTS

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
 Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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TO START

- Build Your Own Salad Station
 cherry tomatoes, gherkins, capers,
 marinated olives, cucumber, croutons **(G)**,
 red onion, basil, feta cheese, peppadews,
 pickled carrots, classic salad dressing,
 barrel aged balsamic vinegar, Morgenster olive oil
- Three Bean Salad **(VG)**
- Curried Pasta Salad
 with candied peaches and parsley **(G)(V)**
- Baby Marrow
 chargrilled with basil and rainbow pepper **(VG)**
- Mayonnaise-free Potato Salad
 tobacco onions, parsley lemon and gherkins **(VG)**
- Roasted Garlic and Herb Mushrooms **(V)**

OFF THE COALS

- Grain Fed Beef Sirloin Steaks
- Dry Rub Karoo Lamb Riblets
- Peri-Peri Chicken Thighs
- Ostrich and Apricot Sosaties
- Grabouw Spiced Herb Boerewors **(G)**
- Lemon and Herb Marinated Fish Medallions
- Buttered Mielies **(V)**
- Traditional Rooster Brood
 with tomato and onions **(G)(V)**
- Traditional Mielie Pap **(V)**
- Tomato and Onion Smoor **(VG)**
- Creamy Potato Bake **(V)**

DESSERTS

- Peppermint Crisp Tart **(G)(V)**
- Malva Pudding with Custard **(G)(V)**
- Coconut Koesister **(G)(V)**
- Milk Tart **(G)(V)**
- Trifle Portions **(G)(V)**
- Lemon Meringue **(G)(V)**

Set Menu Selector
South African Braai Menu
Harbour Menu
Buffet Menu

HARBOUR MENU

THE HARBOUR MENU IS SET AND CANNOT BE CHANGED. SHOULD ANY AMENDMENTS OR OPTIONS BE REQUIRED, WE RECOMMEND THE SET MENU SELECTOR ON PAGE 5-6.

SET PRICE OF
R795 PER PERSON

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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BREAD

- House Baked Milk Buns and Polenta Coated Bread Sticks with homemade pink peppercorn butter **(G)(V)**

STARTER

- House Smoked Noorsveld Chicken tender sugar snaps, shaved raw courgettes, roasted root vegetables

MAIN COURSE

- 21 Day Matured Chalmar Beef Fillet balsamic blueberry beetroot purée, pressed waxy potato, stem broccoli, malt onions, pomegranate cider jus **(A)**

DESSERT

- Cape Citrus Baked Cheesecake blackberry purée, strawberry sorbet **(G)(V)**

Set Menu Selector
 South African Braai Menu
 Harbour Menu
 Buffet Menu

CANAPÉS AND SAVOURY SNACKS
 DAY CONFERENCE PACKAGES
 SPECIALITY MENUS
 BEVERAGE MENU



BUFFET MENU

SET PRICE OF
 R895 PER PERSON

AVAILABLE FOR EVENTS OF
 A MINIMUM OF 20 GUESTS

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
 Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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STARTERS

- Artisanal Bread Display
olive rolls, soft rolls, ciabatta loaf,
grissini sticks, lavash with chantilly butter
(G)(V)
- Build Your Own Salad Station
cherry tomatoes, gherkins, capers,
marinated olives, cucumber, red onion, basil,
feta cheese, peppadews, pickled carrots,
classic salad dressing,
barrel-aged balsamic vinegar, Morgenster olive oil
- Carrot with a Bite
rocket, harissa, garlic and chilli paste salad
(VG)
- Green Bean with Mustard Seeds
mange tout, red chili and lemon salad **(VG)**
- Beetroot
Granny Smith apple, table leek
and tamarind dressing salad **(VG)**
- Cauliflower
saffron stained with green olives,
purple onion and sultanas **(VG)**

MAIN COURSES

- Pepper Crusted Grilled Sirloin
shoestring potatoes
- Grilled Fish
sauté mushroom, leek, olive oil,
parsley and capers
- Chicken Fillet
roasted with lemon and herb
- Green Thai Vegetable Curry
lemon grass and coriander **(V)**
- Seasonal Vegetables **(V)**
- Butternut
roasted squash, and red onion with tahini
(VG)
- Hassleback Potatoes
thyme and garlic chips **(V)**
- Basmati Rice, Green Lentils,
Tobacco Onion and Parsley **(VG)**
- Condiments
English, Dijon and, whole-grain mustards,
creamed horseradish, beef jus **(A)**

DESSERTS

- Brandy Pudding with Crème Anglaise
(A)(G)(V)
- Chocolate Delice **(G)(V)**
- Lime Cheesecake **(G)(V)**
- Red Velvet Cake **(G)(V)**
- Tiramisu **(G)(V)**

STANDING CANAPÉ MENU

CHOICE OF 5 ITEMS

R490 PER PERSON

CHOICE OF 6 ITEMS

R590 PER PERSON

CHOICE OF 8 ITEMS

R690 PER PERSON

Two pieces are prepared per item chosen.

DIETARY PREFERENCES:

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VEGETARIAN

- Avocado Cream Cones **(G)**
- Carrot Flan
with pickled carrot coin and mango gel **(G)**
- Chilled Cucumber Soup
with lemon oil **(G)(VG)**
- Compressed Watermelon
basil feta aged balsamic
- Mushroom Custard Square, Soy Shiitake **(G)**
- Spinach Butternut and Crispy Quiche
with curried squash purée **(G)**
- Truffled Goats Cheese
pickled beetroot, balsamic "caviar" **(G)**
- Goat's Cheese Mousse
pickled beets, candied baby beets **(G)**

POULTRY & GAME

- Coronation Chicken
- Chicken Ballontine
stuffed with braised mustard seeds
- Chicken Katsu Skewers **(G)**
- Chicken Spring Rolls
Thai chilli sauce **(G)**
- Smoked Chicken Blini
carrot 2-ways **(G)**
- Smoked Duck Breast and Orange
on brioche **(G)**
- Tandoori Chicken Steam Bun
coriander yoghurt **(G)**

SWEET SELECTION

- Chocolate Delice Square **(G)(V)**
- Macarons **(G)(V)**
- Mocha Éclair **(G)(V)**
- Opera Slice **(G)(V)**

FISH

- Smoked Oyster
vichyssoise sponge with leek oil **(G)(S)**
- Prawn Cocktail Marie Rose Vol-au-vent **(G)(S)**
- Prawn Peri-Peri Skewer **(S)**
- Cured Salmon
crushed peas, white truffle **(G)**
- Smoked Salmon Pavé
lemon, chives and black roe **(G)**
- Tuna Asian Tartare
on crispy crackers **(G)**
- Yellowtail Ceviche
cucumber caviar, apple salsa **(G)**

MEAT

- Beef Tataki
with Asian dressing **(G)**
- Puff Pastry Square
duxelle, shaved rare beef, horseradish mousse **(G)**
- Beef Wontons
with mustard sauce **(G)**
- Lamb Kofta
with harissa mayonnaise
- Lamb
with truffle
and oven dried tomatoes vinaigrette
- Mini Beef Kebabs
with ginger soy dressing **(G)**
- Pork Wontons
with mustard sauce **(G)(P)**

- Peppermint Squares **(G)(V)**
- Salted Caramel Tart **(G)(V)**
- Strawberry Tiramisu **(G)(V)**
- Turkish Delight Cheesecake **(G)(V)**



FINGER FORK MENU

SET PRICE OF
R850 PER PERSON

AVAILABLE FOR EVENTS OF
A MINIMUM OF 20 GUESTS

SELECT 5 OPTIONS
FROM EACH SECTION

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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COLD

- Cape Malay Chicken Savoury Tartlets with spicy pumpkin **(G)**
- Citrus Cured Salmon baby potato, fennel greens
- Duck Breast orange segments, pickle apple, leafy greens
- Harissa Chicken Steam Bun cilantro curd **(G)**
- Niçoise Salad with Seared Tuna
- Seared Ostrich avocado ostrich tataki, miso mayonnaise cabbage **(G)**
- Smoked Chicken green vegetables salad
- Tataki Beef pickled beetroot, pomegranate "caviar" **(G)**
- Chickpea and Lentil Kofta minted yoghurt dressing **(G)(V)**
- Marinated Tofu pickled onion, pickled baby beetroot **(G)(VG)**

HOT STARTERS

- Beef Brisket baby potatoes, spicy pumpkin squash
- Beef Kofta with harissa mayonnaise
- Braised Lamb king oyster mushroom chutney, creamy mash
- Crayfish and Prawn Risotto white truffle oil **(A)(S)**
- Grilled Fish peppered mackerel risotto, green onion, mussel sauce **(A)(S)**
- Lamb Kebabs with mint ginger dressing
- Miso Glazed Salmon with sushi rice, nori paper **(G)**
- Pork Wellington spinach, mushroom duxelle, mustard **(G)(P)**
- Salt and Pepper Squid green salsa, lime and squid ink rice **(G)(S)**
- Eggplant Parmesan pomodoro and basil pesto **(G)(V)**
- Falafel with a dill donair dressing **(G)(V)**

SWEET

- Chocolate Delice Square **(G)(V)**
- Classic Tiramisu **(G)(V)**
- Koeksisters **(G)(V)**
- Opera Slice **(G)(V)**
- Peppermint Tart **(G)(V)**
- Red Velvet Finger **(G)(V)**
- Rosewater Cheese Cake **(G)(V)**
- Caramel Éclair **(G)(V)**
- Salted Caramel Tart **(G)(V)**
- Seasonal Fruit Salad Pots **(VG)**



SNACKS

DIETARY PREFERENCES:

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ITEM**PORTION****PRICE**

- Basil Pesto Pin-Wheels (G)(N)	3 pieces	R50
- Beef Biltong	90g	R95
- Crispy Corn	60g	R50
- Dried Fruit	90g	R60
- Flavoured Pretzels (G)	90g	R50
- Fruit Skewers	3 pieces	R60
- Homemade Wrapped Soft Toffees	3 pieces	R45
- Marinated Olives	90g	R60
- Mini Savoury Muffins (G)	3 pieces	R45
- Nacho Chips and Salsa (G)	100g	R50
- Oatmeal Crunchies (G)	3 pieces	R50
- Parmesan Cheese Sticks (G)	3 pieces	R50
- Potato Crisps	90g	R45
- Salted Popcorn	90g	R45
- Salted Roasted Nuts (N)	90g	R60
- Spicy Crackles (G)(N)	95g	R45
- Spicy Roasted Nuts (N)	90g	R60
- Traditional Koeksisters (G)	2 pieces	R45
- Trail Mix (G)(N)	90g	R40
- Vegetable Crudities with Blue Cheese Dip	90g	R50
- Wasabi Peas	90g	R50



DAY CONFERENCE PACKAGES

FULL DAY PACKAGE (with lunch)
R1095 PER PERSON

HALF DAY PACKAGE (with lunch)
R895 PER PERSON

HALF DAY PACKAGE (without lunch)
R735 PER PERSON

ALL CONFERENCE PACKAGES
INCLUDE THE FOLLOWING:

- Arrival and mid-morning or mid-afternoon tea, coffee and choice of assorted refreshments
- Dedicated Groups & Events Account Coordinator Parking arranged at V&A Waterfront Portwood for all delegates
- Venue butler at your disposal (applicable in Marina Room, Somerset Room and Business Room)
- Registration table
- Still and sparkling mineral water
- Selection of sweets
- Flip chart and markers
- Conference pens and stationary pads
- AV-screen and projector (available with all conference packages)
- Complimentary Wi-Fi access
- Harvest-style lunch served in ROOI

DIETARY PREFERENCES:

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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ARRIVAL BREAKS

OPTION 1:
STRAWBERRY
Strawberry, White Chocolate and Oatmeal Bar **(G)**
Fresh Strawberry
and Cashew Nut Breakfast Trifle **(N)(V)**
Balsamic Strawberry Shooters

OPTION 2:
ORANGE
Orange and Poppyseed Muffins **(G)**
Orange and Honey Posset
Orange and Carrot Shooters

OPTION 3:
BLUEBERRY
Blueberry Custard Tartlet **(G)**
Blueberry and Coconut Chai Pudding **(VG)**
Blueberry Smoothies

MID-MORNING BREAKS

OPTION 1:
THE MOTHER CITY - CAPE TOWN
Butter Chicken Roti Wraps **(G)**
Naartjie, Spinach and Avo Salad Cups **(VG)**
Melk Tarts **(G)(V)**

OPTION 2:
CITY OF GOLD - JOHANNESBURG
Butter Crust Oxtail Pie **(G)**
Samp Arancini with Chakalaka **(G)**
Gold Leaf Brownies **(G)(V)**

OPTION 3:
12 MONTHS OF SUMMER - DURBAN
Lamb Bunny Chows **(G)**
Masala Butternut and Lentil Salad **(VG)**
Vermicelli Pudding **(V)**

MID-AFTERNOON BREAKS

OPTION 1:
BRITAIN
Open Cucumber Sandwich
with Dill Cream Cheese **(G)(V)**
Citrus and Chamomile Cheesecake **(V)**
Apple Crumble with Custard Cream **(G)(V)**

OPTION 2:
SWITZERLAND
Mini Potato Rostis
topped with Emmental and Mushroom Duxelle **(V)**
Double Chocolate Cherry Delice **(V)**
Swiss Doughnuts filled with Chocolate Mousse **(G)(V)**

OPTION 3:
FRANCE
Duck Ala Orange Crepes **(A)(G)**
Crème Brûlée Martini **(V)**
Brie Wheel topped with Forest Berry Preserve
with Crisp Baguettes **(G)(V)**



SET PRICE OF
R690 PER PERSON

CAP CLASSIQUE & MACARONS ON ARRIVAL

DIETARY PREFERENCES:Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

Please note that due to local produce and seasonality, menus can only be guaranteed one month prior to the event.

All prices are quoted in ZAR. Menu price is inclusive of 15% VAT, but exclude 10% service charge.

Prices are valid until 30 September 2025.

SWEET BUFFET

- Baked Citrus Cheesecake **(G)(V)**
- Mocha Choux Bun **(G)(V)**
- Mango Passion Fruit Dome **(V)**
- Choc Hazelnut Plaisir **(N)(V)**
- Berry and Dulce Macaroon **(N)(V)**

CAKES

- Classic Carrot Cake **(G)(V)**
- Chocolate Fudge Cake **(G)(V)**

SCONE STATION

- Freshly Baked Butter Scones and Spiced Cranberry Scones **(G)(V)**
- Melon Preserve
- Chantilly Vanilla Bean Cream
- Grated Mature Cheddar

SAVOURY BUFFET

- Cucumber Sandwich **(G)(V)**
- Cheese and Corn Muffin **(G)(V)**
- Bruschetta Feta **(G)(V)**
- Beef Wellington **(G)**
- Salmon Blini
- Coronation Taco **(G)**

JUICE, TEA AND COFFEE

FUNCTIONS & EVENTS 2025

Wine

Spirits

Beer & Cider

Cocktails

Soft Drinks & Mineral Water

Hot Beverages

INDEX

BREAKFAST

LUNCH AND DINNER

CANAPÉS AND SAVOURY SNACKS

DAY CONFERENCE PACKAGES

SPECIALITY MENUS

BEVERAGE MENU

BEVERAGE MENU

WINE		WHITE BLENDS		CABERNET SAUVIGNON	
CAP CLASSIQUE		Buitenverwachting 'Buiten Blanc',		Warwick 'First Lady', Stellenbosch	450
NV One&Only Brut, Stellenbosch	550	Constantia Valley	420	Morgenhof, Stellenbosch	550
NV Graham Beck Brut, Robertson	795	Haute Cabriere Chardonnay		Springfield 'Whole Berry', Robertson	740
		Pinot Noir, Franschhoek	495		
CHAMPAGNE		ROSÉ		SHIRAZ / SYRAH	
Louis Roederer Premier	3 400	Beyerskloof, Stellenbosch	295	Fairview, Coastal Region	495
Moët & Chandon, Brut Rosé	1 900	Normandie Estate 'Karen', Franschhoek	690	Thelema, Stellenbosch	730
Veuve Cliquot Yellow Label	2 500				
SAUVIGNON BLANC		PINOT NOIR		RED BLENDS	
Paul Cluver, Elgin	550	Seven Springs, Overberg	750	Noble Hill Estate, Paarl	750
Southern Right, Walker Bay	660	Meerlust, Stellenbosch	1 050	Boekenhoutskloof 'The Chocolate Block',	
				Swartland	950
				Meerlust 'Rubicon', Stellenbosch	1 800
CHENIN BLANC		MERLOT		DESSERT WINE	
Cederberg 'V Generations', Cederberg	1250	Backsberg, Paarl (Kosher)	600	Joostenberg, Paarl	790
Rijks, Tulbagh	780	Noble Hill Estate, Paarl	695		
		Steenberg, Stellenbosch	890		
CHARDONNAY		PINOTAGE			
Springfield 'Wild Yeast', Robertson	590	Backsberg, Paarl	320		
Thelema, Stellenbosch	790	Kaapzicht, Stellenbosch	790		
Ataraxia, Hemel en Aarde	1 250				
Jordan, Stellenbosch	630				

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BEVERAGE MENU

SPIRITS**VODKA**

Absolut Blue	65
Ketel One	80
Grey Goose	110

GIN

Sugarbird Fynbos	85
Bloedlemoen	85
Tanqueray Special Dry	65
Bombay Sapphire	75

TEQUILA

El Jimador	60
Patrón Silver	100
Avion Reposado	120
Don Julio	110

RUM

Bacardi Gold	50
Captain Morgan Spiced Gold	50
Captain Morgan Black Label	50
Havana Club Añejo 3 Años	65

IRISH BLENDED WHISKEY

Jameson	85
Bushmills Original	70

SCOTCH BLENDED WHISKY

Bells Special Reserve	60
Chivas Regal 12 year	90
J&B Rare	50
Famous Grouse	60
Johnnie Walker Red Label	60
Johnnie Walker Black Label	95
Johnnie Walker Blue Label	360

SCOTCH SINGLE MALT WHISKY

Glenmorangie Original	120
Laphroaig	130
Talisker 10 year	145
Glenfiddich	115

SOUTH AFRICAN BRANDY

KWV 10 year	60
Van Ryn's 10 year	100

BEERS & CIDERS**BEER**

Castle Lager	340ml	80
Castle Light	340ml	80
Amstel Lager	340ml	80
Windhoek Lager	340ml	85
Heineken	340ml	90
Peroni	340ml	100

NON-ALCOHOLIC BEER

Heineken 0%	330ml	60
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CIDERS

Hunters Dry	90
Savanna Dry	95
Savanna Light	95

COCKTAILS

Cosmopolitan	180
Margarita	160
Mojito	130

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Prices are valid until 30 September 2025.



SOFT DRINKS & MINERAL WATER

SOFT DRINKS

Coke	55
Coke Zero	65
Appletiser	75
Grapetiser	75
Tonic	55
Soda Water	55
Lemonade	55
Ginger Ale	55
Sanpellegrino Aranciata	120
Sanpellegrino Pompelmo	120

MINERAL WATER (750ML)

O&O Still	75
O&O Sparkling	75
Acqua Panna Still	120
S.Pellegrino Sparkling	120

HOT BEVERAGES

TEA	45
A selection of the finest Nigiro loose leaf tea:	
Darjeeling	
Chamomile	
Ceylon Forest Berry	
Rooibos	
Flowergate	
African Sunrise	
Oriental Spice	
Strawberry & Vanilla	
Green	

COFFEE

Americano	38
Cappuccino	55
Latte	55
Single Espresso	35
Double Espresso	45
Hot Chocolate	55
Milk Alternative	20

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