

Function Venues

PRUE LEITH RESTAURANT

- Seats up to 60 guests comfortably
- Includes arrival reception in the garden or covered patio

Cost:

Lunch: No Venue Hire

Dinner: No Venue hire for groups larger than 35

R4 500 for groups smaller than 35

PRUE LEITH GARDENS

- Seats up to 100 guests, will include the hire of a Bedouin tent

Cost:

Lunch or Dinner: R20 000 and includes stretch tent (Bedouin) hire, round tables and chairs linen (white).

LECTURE Rooms 1 & 2

- Seating for up to 160 guests or be divided for smaller groups. Capacity depends on seating format.
- Ideal for conferences, cocktail functions, product launches and award ceremonies.
- Includes audiovisual equipment
- Use of the adjoining training kitchen for culinary demonstrations can be arranged at extra cost depending on availability.

Cost:

Lunch or Dinner functions: Venue hire R10 000.00 (120 guests) and includes round tables and chairs.

Conferencing: Half and Full day packages will apply. No venue hire when the conference day package is selected.

Catering Packages

Conference Full-day Rate @R260.00

Half- day Rate @ R220.00

Includes:

- Arrival and two more coffee and tea breaks with snacks.
- Venue including audiovisual equipment.
- White boards and pens or flip charts.
- Pen, note pad per guest.
- Water and mints.

Add a lunch menu:

Lunch Buffet @ R195.00 / R245.00 /R295.00

(Menu attached)

OR

Team Building:

Master Chef or Kitchens of the World @ R595.00/R495.00

(Menu attached)

Should you wish to end your conference with a dinner in the Academy's fine dining restaurant with a sit-down meal or cocktail function, please ask for the function menus from the Restaurant Manager.

The lunch buffets are served to a minimum of 30 guests.

HARVEST TABLE LUNCH MENU

LIGHT LUNCH @ R195.00

SALAD BAR

Greens with baby tomatoes, cucumber, spring onion, peppers, mushroom, olives, feta, crispy onions and toasted seeds
Olive oil, balsamic vinegar, citrus vinaigrette and blue cheese dressing

SALADS

Sweet potato, sundried tomato and rocket salad with balsamic dressing and toasted seeds
Classic Caesar salad

OPEN SANDWICHES

Pan bagnat – tuna salad sandwich
Mediterranean vegetables with parmesan and basil (V)
BLT – Bacon, lettuce and tomato

CARVED MEAT

Rare roasted beef and tomato chutney

SOUP

(Choose one)
Pea and ham with ham croutons
Roasted tomato and basil (V)
Classic French onion with Gruyere croutes

QUICHE

(Choose one)
Brie and asparagus
Smoked trout, crème fraîche and dill
Mushroom and bacon

DESSERT

Lemon tart with vanilla ice cream

Tea & Coffee

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

BUFFET LUNCH MENU

@ R245.00

SALAD BAR

Greens with baby tomatoes, cucumber, spring onion, peppers, mushroom, olives, feta, crispy onions and toasted seeds
Olive oil, balsamic vinegar, citrus vinaigrette and blue cheese dressing

Roasted beetroot salad with mint, toasted almonds and yoghurt dressing (N)(V)

BREADS AND PÂTÉS

Selection of home baked breads with

Snoek and chive pâté

Chicken liver parfait

Hummus

HOT ITEMS

Chicken tagine with green olives, preserved lemon and coriander served with minted couscous

Butternut, spinach and feta rotolo with toasted walnuts and a brown butter sauce (V)(N)

Beef Wellington with red wine jus

Potatoes roasted with duck fat, rock salt and rosemary

Melanzane alla parmigiana

Parmesan topped gratin of thinly layered aubergine tomato ragout and mozzarella cheese (V)

DESSERT

Meringues with lemon curd and strawberries

Chocolate and hazelnut éclairs

Tea & Coffee

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

BUFFET LUNCH MENU

@ R295.00

SALAD BAR

Greens with baby tomatoes, cucumber, spring onion, peppers, mushroom, olives, feta, crispy onions and toasted seeds
Olive oil, balsamic vinegar, citrus vinaigrette and blue cheese dressing

German potato salad with bacon and dill pickles
Roasted grape, blue cheese and walnut salad

BRUSCHETTA STATION

Toasted baguette, drizzled with olive oil and rubbed with garlic served with:

Dill and beetroot cured salmon with capers and crème fraîche
Parma-style ham
Tomato and basil salsa
Marinated artichokes

HOT ITEMS

Imam bayaldi – Turkish whole roasted baby aubergine stuffed with herbs, tomato and red onion (V)
Steamed broccoli florets with butter and toasted sesame
Polow – Iranian saffron scented rice with vegetables, dried fruit and toasted nuts (V)(N)
Whole baked farmed kob served with sauce grebiche
Tandoori roasted chicken with sambals
Lamb, prune and almond tagine (N)
Pasta shells filled with traditional Bolognese ragout and gratinated with parmesan

DESSERT

Passion fruit tart with mascarpone ice cream
Crème Brûlée
Chocolate and hazelnut éclairs (N)
Fresh fruit

Tea & Coffee

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions