

## 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 R10000.00 (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.

## Team Building

Food brings people together and so much more when they prepare it themselves.

Prue Leith Chefs Academy's team buildings are not just fun cooking events, but are structured in such a way that everyone also learns a bit more about the fascinating ingredients and environment of a professional chef.

For all teambuilding's groups are divided into three areas of the kitchen and given different dishes to prepare (as per the chosen menu) with the help of the Academy chefs and students.

About two and a half hours should be allowed for cooking before lunch or dinner will be served.

As the blades are a bit longer and the flames a bit higher in an industrial kitchen, we do not allow for alcohol to be consumed in the kitchens and we recommend comfortable shoes and that the hair is out of the face (and the food!). Aprons can be supplied by the client or purchased from Prue Leith. Recipes and paper chef's hats are supplied by the Academy.

See different packages for menus and what each includes. Judging and announcements of winning teams are only organised for Master Chef team buildings, but the client can arrange their own awards for Kitchens of the World if they want to turn it into a competition.

A minimum of 15 people and maximum of 30 people can be accommodated for a team building event.

## KITCHENS OF THE WORLD

@ R495.00

### INCLUDES:

Arrival drink.

File with recipes as well as a briefing on the type of food and techniques.

Paper chef's hat.

Lunch/dinner menu to be prepared.

Filter coffee & tea.

### Optional:

Prue Leith butchers aprons @ R150.00 each.

### MEDITERRANEAN KITCHEN MENU

Pissaladière

Orange Fennel and Olive salad (V)

Spanish tortilla

Vegetables filled with mint scented rice (V)

Caponata (V)

Handmade oricchiette with broccoli, chilli and pecorino (V)

Stuffed Calamari

Whole fish baked in parchment

Leg of Lamb with Garlic

Rum Babas with chantilly cream (V)

Tarte au citron (V)

Cheese (V)

### NORTH AFRICAN KITCHEN

Harissa (V)

Flatbread (V)

Chakchouka (V)

Green olive pistachio and walnut salad (V)(N)

Minted beetroot salad with yoghurt and almonds (V)(N)

Spicy Chickpeas (V)

Chicken tagine with preserved lemon

Lamb prune and almond tagine(N)

Whole baked chermoula kob

Jewelled couscous (V)

Baklava cigars (V)(N)

Almond stuffed dates (V)(N)

(V) Vegetarian, (N) – Contains Nuts

*Please ask your waiter for suitable wine suggestions*

**MIDDLE EASTERN KITCHEN**

Hummus (V)  
Pita bread (V)  
Labneh with Za'atar (V)  
Tabbouleh (V)  
Kibbeh  
Imam Bayaldi aubergines (V)  
Sole stuffed with herbs, nuts and raisins  
Lamb shish kebabs  
Polow – saffron dried fruit and nut spiced rice (V)(N)  
Nightingale's nests dessert (V)  
Orange cake with thick yoghurt and crystalised zest (V)(N)

**ITALIAN COUNTRY KITCHEN**

Focaccia (v)  
Classic Carpaccio  
Melon and Parma ham  
Caprese salad (V)  
Homemade tagliatelle with Genovese pesto (V)  
Bistecca alla Fiorentina with roast potatoes and rocket  
Pasta "alla chitarra" with lamb and pepper ragout  
Branzino all'aqua pazza- Sea bass cooked in tomato and basil with chilli oil  
Cannoli filled with ricotta, candied fruit and nuts(V)(N)  
Tiramisu (V)

**FRENCH COUNTRY KITCHEN**

Niscoise Salad  
Baguettes (V)  
Baked camembert (V)  
French onion soup  
Ham and parsley terrine with mustard  
Twice baked cheese soufflé (V)  
Dauphinoise potatoes (V)  
Roasted leg of lamb with garlic  
Braised lettuce and peas (V)  
Moules mariniere  
Duck confit  
Braised red cabbage with apple (V)  
Tarte Tatin (V)  
Crème brûlée (V)

**MEXICAN KITCHEN**

Guacamole with tortilla chips (V)  
Pork panuchos  
Ceviche  
Quesadillas with refried beans (V)  
Veracruz style fish  
Adobe Beef  
Orange scented rice (V)  
Corn on the cob (V)  
Tamales (V)  
Chipotle salsa (V)  
Red and green salsas (V)  
Churros with chocolate (V)  
Fruit Ceviche (V)

*Add a Margarita per person – R50.00*

**MASTER CHEF TEAM CHALLENGE**

@ R595.00

**INCLUDES:**

Arrival drink and canapés

File with recipes as well as a briefing on the type of food and techniques.

Paper chef's hat

Menu to be prepared

Dessert

Filter coffee & tea

**Optional:**

Prue Leith butcher's aprons @ R150.00 each.

**STARTERS**

Choose three canapés from the selection below. Served with an arrival drink.

*Choose one arrival drink:*

Sangria

Punch

Homemade ginger lemonade (Nonalcoholic)

Homemade ice tea (Nonalcoholic)

*Choose three canapés:*

Rye blinis with smoked trout, orange, crème fraîche and dill

Mushroom vol au vents (V)

Bobotie croquettes with homemade chutney

Deep fried smoked provolone on skewers (V)

Spanish potato tortilla with chorizo and aioli

Miniature roasted tomato and basil tarts (V)

Pork, ginger coriander and spring onion dumplings with ponzu sauce

Pigs in blankets with sweet mustard in a pipet

Homemade lamb samoosas with fresh ginger and coriander chutney

(V) Vegetarian, (N) – Contains Nuts

*Please ask your waiter for suitable wine suggestions*

**MAIN COURSE**

To be produced by three competing teams

**MENU OPTION 1**

TEAM 1	TEAM 2	TEAM 3
Beef Wellington	Farmed kob baked en pappilotte	Butternut and feta rotolo with brown butter and sage (V)
Roasted pepper and preserved lemon salad (V)	Lemon beurre blanc	Sesame crusted roast chicken
Duck fat & rosemary roasted potatoes	Aubergine fritters with aioli (V)	Braised fennel with lemon (V)
Jus	Niscoise salad	

*Or:*

**MENU OPTION 2**

TEAM 1	TEAM 2	TEAM 3
Whole roasted beef sirloin	Individual coulibiac: Salmon baked in brioche with rice and dill	Chicken and preserved lemon tagine
Yorkshire pudding (V)	Zucchini and feta fritters with tzatziki (V)	Jewelled couscous (V)
Sauce chasseur	Caponata (V)	Oriechiette hand rolled pasta with broccoli, chilli and pecorino (V)
Roasted beetroot, red onion and orange salad with sour cream dressing (V)		

**DESSERT**

*Choose one of the following desserts:*

- Caramelised lemon tart with mascarpone ice cream and passion fruit jellies
- Dark chocolate tart hazelnut ice cream and salted butter caramels
- Macaroon ice cream sandwich, raspberries, cocoa nibs, beetroot chocolate

(V) Vegetarian, (N) – Contains Nuts

*Please ask your waiter for suitable wine suggestions*

**JUDGING**

- The three teams will be judged according to taste and flavour and presentation of their preparations.
- Two judges will judge the success of the teams, one chef from Prue Leith Chefs Academy and another judge appointed by the client. (Both judges can be from Prue Leith as well.)
- Prizes for winning teams should be supplied by the client.