

CONFERENCE PACKAGES 2007

FULL DAY: R250.00 PER PERSON PER DAY INCL VAT
½ DAY INCL LUNCH & 1 COFFEE BREAK: R170.00 PER PERSON INCL VAT

This includes:

- Venue hire for 40 – 92 delegates in conferencing area.
- An outside area for breaks.
- A peek at the original steam engine for those who are interested.
- Flipcharts & Pens
- Note pads and pens
- Iced water with lemon & mints
- Carafs of cordial
- 3 Course set menu lunch, buffet & carvery options available on request.

Not included:

- Overhead projector, screen, whiteboard, VCR & Data Projector
Which are available on request and subject to a hiring fee.
- For conferences of 39 delegates or less, there will be a R2000 venue fee.

ON ARRIVAL

Tea & Coffee

MID MORNING

Tea, Coffee & Scones

3 COURSE LUNCH

(Excluding beverages)

AFTERNOON

Tea, Coffee, Sandwiches and Cake

ROARING FORTIES CONFERENCE LUNCH MENUS

OPTION 1

SMOKED SALMON SALAD

Slithers of Smoked Salmon on a bed of greens with a herb vinaigrette

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MEDITERRANEAN LAMB BAKE

Roasted leg of lamb, sliced and layered with Aubergine and baked in tomato, feta and olives. Garnished with Roast Garlic

OR

SUPREME FILLET OF CHICKEN

Stuffed with Spinach, Feta and pecan nuts, smothered in a garlic and lemon cream

All mains are served with crushed potatoes and mixed seasonal vegetables grilled in Olive Oil

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FRESH FRUIT SABAYON

A fresh fruit platter with this classic French sauce

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TEA & FILTER COFFEE With homemade shortbread

OPTION 2

ROARING FORTIES SALAD

Fresh Cape Greens topped with sun dried tomatoes. Pecan nuts, olives, feta, toasted seeds
And julienne carrots napped in herb vinaigrette

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FRESH CAPE LINEFISH

Set on sweet pea puree, wrapped in Salmon with sauce Hollandaise

OR

NORTH AFRICAN LAMB BAKE

Roasted leg of lamb, sliced and layered with Sweet potato & Butternut and baked in spicy yogurt, coriander sauce, served with cous cous and mixed seasonal vegetables grilled in

Olive Oil

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BAKED BERRY CHEESECAKE

Garnished with fresh fruits

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TEA & FILTER COFFEE With homemade shortbread