

CORPORATE BUFFET BREAKFAST

(Minimum 15 people)



Express Buffet

A selection of chilled fruit juice

Compote of stewed fruits

Assorted cereals & muesli

Freshly baked croissants and muffins

Wholemeal, mixed grain & white bread toasts with assorted spreads



Full Buffet

(Includes express buffet)

Poached eggs

Oven Baked Tomatoes

Grilled Bacon



A selection of Premium Twinning's Tea's
Robert Timms Mocha Kenya Coffee bags

BREAK MENUS

Hot beverage selection of Robert Timms Mocha Kenya Coffee Bags, decaffeinated Coffee, Selection of twinning's premium teas with:

- 1) Assorted Biscuits
- 2) Selection of homemade Cookies
- 3) Homemade Cookies Chilled Orange Juice
- 4) Glazed Danish Pastries & fruit buns
- 5) Assorted Muffins & Tarts
- 6) Freshly baked Scones with selected Jams & Vanilla Cream
- 7) Selection of Cream Cakes, Slices & Lamingtons
- 8) Platter of Freshly Sliced Fruits of the Season
- 9) Premium Cheese Selection with Fig Paste & Assorted Crackers

Additional selections

- Tea and Coffee throughout the conference
- Mixed Nuts & Dried Fruits
- Basket of Fresh Fruit
- Assortment of Dips, Crudités, toasted Pitta and crackers

Jugs of soft drink and assorted juices are also available.

LIGHT & WORKING LUNCHES

Menu 1

Assorted Sandwiches on White, Wholemeal & Multigrain Breads.
Platter of Freshly Sliced Fruits of the Season.
Tea & Coffee.

Menu 2

Homemade Soup of the Day & Freshly Baked Bread.
Assorted Filled Baguettes.
Premium Cheese Selection with Fig Paste + Assorted Crackers.
Platter of Freshly Sliced Fruits of the Season.
Tea & Coffee.

Menu 3

Selection of Homemade Quiche.
Tossed Garden Salad + Herb Vinaigrette.
Freshly Baked Bread.
Fresh Fruit + Vanilla Cream Pavlova.
Tea & Coffee.

Menu 4

Filled & Toasted Focaccia + Turkish Bread.
Premium Cheese Selection with Fig Paste + Assorted Crackers.
Platter of Freshly Sliced Fruits of the Season.
Tea & Coffee.

Menu 5

Selection of Homemade Mini Beef Pies, Pasties, Quiche Lorraine & Sausage Rolls.
Freshly Baked Rolls.
Roasted Chicken & Continental Meat Platter.
Tossed Garden Salad + Herb Vinaigrette.
Platter of Freshly Sliced Fruits of the Season.
Tea & Coffee.

Jugs of Juice / Soft Drinks

*Multigrain & Varieties of Rye Breads available on request.
Vegetarian, Halal + Gluten Free options available*

LUNCHEON BUFFET

(minimum 20 people)



Traditional Beef Stroganoff

Mild North Indian Chicken Curry

Steamed Jasmin Rice

Selection of Garden Salads
With dressing and condiments

Freshly Baked Baguettes



Traditional Fruit Pavlova

Selection of Cheese with Dried Fruit
And assorted Crackers



Tea & coffee

COCKTAIL MENU

Menu 1

Nuts & Chips

Selection of Gourmet Dips, Toasted Pitta & Crudités

Chef's Assorted Cold Canapés



Menu 2

Cold Selection

Chef's Assorted Cold Canapés

Nuts & Chips

Selection of Gourmet Dips, Crudités & Assorted Crackers

Hot Selection

Assorted Homemade Pastries

Beef & Almond Koftas with Sweet Mango Chutney

Honey & Soy Chicken Shazliks



Menu 3

Cold Selection

Springs Smoked Salmon & Dill crème Fraiche Filo Cups

King Island Brie with Almond Bread

Baby Bruschetta of char grilled Vegetables

Mini Antipasto on Rye

Roasted Tomato, Bocconcini & Basil Oil Pastries

Hot Selection

Satay Beef Shazliks

Vegetable & Paneer Pakoras with Mint Chutney

Spring Rolls with Coriander Dipping Sauce

Assorted Homemade Pastries

Tandoori Roasted Chicken Wings with Raita



Full Bar Facilities available upon request.

Traditional BBQ

Marinated Chicken Skewers

Beef Sausages

Marinated Minute Steaks

Lamb Chops

Herbed Beef Rissoles

Sautéed Onions

Sliced Potatoes

A selection of Fresh Tossed salads

Chutneys, Mustards and Sauces

Crusty bread

Giant Twin Ice Cream

Fresh Fruit

Gourmet BBQ

Marinated char grilled Calamari

Honey Soy Chicken Shazliks

Marinated Premium Steak

Selection of gourmet sausages

Satay Beef Skewers

Sautéed Onions

Scalloped Potato Bake

A selection of fresh tossed salads

Chutneys, mustards and sauces

Crusty Bread

Seasonal Fruit

Premium Cheese platter and Crackers with Fig Paste

BUFFET SELECTION

Menu 1

Soup of the Day
Freshly Baked Rolls
Vegetable Spring Rolls with Thai Dipping Sauce



Tempura Battered Butterfish Fillets
Roast Chicken with Rich Gravy
Selection of two Authentic North Indian Curries
Butter Naan
Steamed Jasmin Rice
Steamed Baby Potatoes with Herb Butter
Medley of Fresh Steamed in Season Vegetables
Garden Tossed Salad with Herb Vinaigrette
Assorted Condiments
Assorted Pickles & Chutneys
Pappadams



Warm Fruit Crumble with Cream
Platter of Sliced Fruits
Selection of Premium Cheese with Dried Fruits & Assorted Crackers



Tea & Coffee and Chocolate Pate

BUFFET SELECTION

Menu 2

Traditional Roast Beef
Tempura Battered Butterfish Fillets
Beef Lasagne
Seasoned Wedges with Sour Cream & Chunky Salsa
Vegetable Spring Rolls with Thai Dipping Sauce
Steamed Baby Potatoes with Herb Butter
Medley of Fresh Steamed in Season Vegetables
Cauliflower & Broccoli au Gratin
Garden Tossed Salad with Herb Vinaigrette
Greek salad
Assorted Condiments



Beef Korma (mild & creamy curry)
Chicken Curry
Steamed Jasmin Rice
Vegetable Pakoras with Sweet Mango Chutney
Raita (yoghurt mix)
Katchumba Salad
Sabji (mixed vegetables)
Assorted Pickles
Pappadams
Butter Naan



Warm Fruit Crumble with Cream
Platter of Sliced Fruits
Selection of Premium Cheese with Dried Fruits & Assorted Crackers



Tea & Coffee and chocolate Pate

BUFFET SELECTION

Menu 3

Assorted Freshly Baked Rolls
Cream of Tomato & Basil Soup



Seasoned Wedges with Sour Cream & Chunky Salsa
Vegetable Spring Rolls with Thai Dipping Sauce
Beef Meatballs with Fruit Chutney
Antipasto Plate
Tempura Fish Fillets with Homemade Tartare Sauce
Roast Chicken with Herb Stuffing & Red Wine Jus
Homemade Kangaroo Sausages with Caramelised Onion Sauce
Steamed Baby Potatoes with Seasoned Butter
Fresh in Season Vegetables
Greek salad
Garden Tossed Salad with Herb Vinaigrette
Assorted Condiments



Beef Vindaloo
Kadai Gosh (Lamb Curry)
Steamed Jasmin Rice
Sabji (mixed vegetables)
Tandoori Chicken Wings with Mint Chutney
Vegetable Pakoras with Sweet Mango Chutney
Raita (yoghurt mix)
Katchumba Salad
Assorted Pickles
Pappadams
Butter Naan



Platter of Freshly Cut in Season Fruit
Cheese Board with Dried Fruits & Assorted Crackers
Traditional Quandong Pie with Vanilla Cream
Warm Pecan Tart



Tea & Coffee with a selection of Dark, Milk and White Chocolates

Minimum numbers apply

Specialised Menu Selection

Northern Indian Cuisine

Please select from the following to tailor a menu to your individual requirements

Entrees

Vegetable Samosa

Karvari Prawns

Vegetable & Paneer Pakoras

Kesnie Chicken

Shaami Kebab

Lasuni Chicken

Cheese Kofta

Meat Samosa

Punjabi Fried Fish

Aloo Tickki

Kedai Kebab

Sheekh Kebab

Gobi Manchoori

Karvari Prawns

Selection of dishes marinated and roasted in our Tandoor

Adriki Panje (Lamb cutlets)

Chicken

Cheese & Sheekh Kebab

Prawns

Fish



Main courses

Beef Korma

Beef Vindaloo

Chicken Makhani

Rangali Lamb

Standpipe Prawn Curry

Chicken Kedai

Chadpatu Fish

Dum Ki Chicken

Standpipe Fish Curry

Pork Vindaloo

Chicken Vindaloo

Khali Mirch Beef

Chicken Lajeeza

Mughlai Murgh

Murgh Moslam

Ginger Prawns

Fish Blachan



Vegetables

Saag Paneer

Channa Masala

Dahl

Sabji



Selection of traditional accompaniments available:
ie: Roti, Naan, Pickles, Steamed Jasmin Rice etc.

Specialised Menu Selection

Dessert

Please select from the following to tailor a menu to your individual requirements



Slow Baked Citrus Tart with Lemon Sorbet

Brandy Snap Basket filled with Fresh Fruits and vanilla cream

Mango Kulfi with Almond Tuille (North Indian Style)

Gulab Jaman with Cream (North Indian Style)

Sticky Date Pudding with Warm Butterscotch Sauce

Quandong Pie with Pure Cream

Apple Strudel with Cinnamon Cream

Hot apple rhubarb crumble with vanilla bean ice cream

Baked raspberry and chocolate cheesecake with berry compote

Almond Biscotti



Selection of Premium Cheese with Fig Paste & Lavosh

Sliced Fruits of the season

These dishes can be arranged as platters per table



Complimentary Tea & Coffee with Chocolate Pate

Minimum numbers apply

Specialised Menu Selection

ENTREE`

Please select from the following to tailor a menu to your individual requirements

Crumbed KI Camembert with Homemade Pear Chutney

Home Made Soup:

Roasted Tomato with Basil pesto and crème Fraiche

Country style Cream and Vegetable

Potato, Bacon and Leek

Traditional Pea and Ham

Creamy Roast Butternut Pumpkin

Cream of Cauliflower and Broccoli

Asian inspired Chicken and Sweet Corn

Finely Sliced Smoked Salmon & Avocado Drizzled with a Lime & Dill Dressing

Char grilled Beef Satays with Peanut dipping sauce

Warm Salad of Kangaroo Fillet served on a Bed of Fresh Salad Leaves
& Complimented with a Thai Dressing

Baked Camembert Topped with Avocado & Prosciutto Shavings
With Mild Wholegrain Mustard Cream Sauce

Pan-fried Chicken Goujans with Mediterranean Spices
& Served on a Bed of Apricot & Walnut Couscous

Tartlets of warm Goats cheese with marinated and char grilled Mediterranean vegetables with
baby rocket

Wok Fried Calamari on Glass Noodles and Asian greens

Fettuccini in Rich Tomato, Oven Roasted Garlic & Onion Sauce
Served with Pesto & Parmesan Shavings

Minimum numbers apply

Specialised Menu Selection

Main Course

Please select from the following to tailor a menu to your individual requirements



Char grill Grain Fed Beef Sirloin on desiree + kumara mash with béarnaise sauce

Kangaroo fillet grilled medium-rare with Quandong and native pepper sauce on
roasted potato wedges

Baked rack of lamb with redcurrant and mint glaze on walnut couscous

Baked Chicken Breast stuffed with KI Brie and pancetta on baby English spinach
with hollandaise sauce

Crumbed Local whiting on baby rocket with mango salsa

Char grilled Five Spice marinated chicken breast on tossed Asian greens

Char grilled Rib eye steak with basil and wild rocket pesto

Salad of Mediterranean vegetables



Minimum numbers apply