

# *The Leonardo*

CONFERENCE & EVENT CENTRE

MAY 2022 - MAY 2023



**LEGACY**

HOTELS & RESORTS

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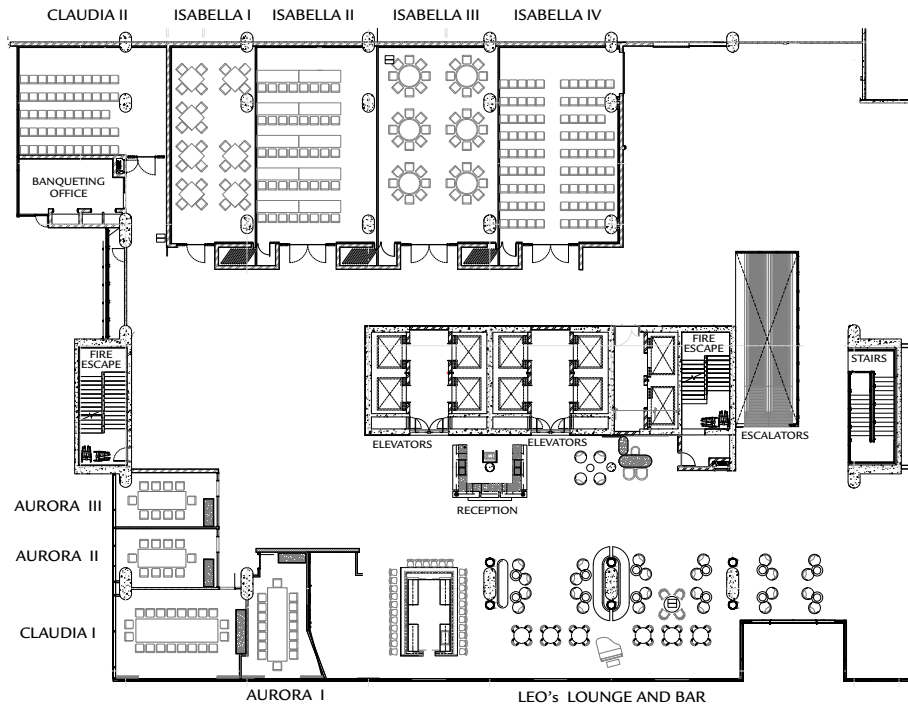








## WELCOME TO THE TALLEST BUILDING IN SOUTH AFRICA

Meet, dine, and conference in the most iconic building in Johannesburg. From strategic board meetings, to opulent banquets, our dedicated team are on hand to assist at every step of your journey - from concept to completion.

We look forward to welcoming you to The Leonardo.

# VENUE MAP AND CAPACITIES



Venue	SQM	 Current	 Current	 Current	 Current	 Current	 Current
<b>REDUCTION</b>		0%	0%	0%	0%	0%	0%
<i>Aurora I</i>	33.7 m2	-	14	-	-	-	-
<i>Aurora II</i>	25.3 m2	-	10	-	-	-	-
<i>Aurora III</i>	23.7 m2	-	10	-	-	-	-
<i>Claudia I</i>	50.1 m2	40	-	14	16	30	40
<i>Claudia II</i>	70.4 m2	52	-	16	18	40	50
<i>Isabella I</i>	70.5 m2	48	-	16	24	40	50
<i>Isabella II</i>	102 m2	80	-	20	36	70	85
<i>Isabella III</i>	102 m2	70	-	16	36	80	100
<i>Isabella IV</i>	102 m2	70	-	20	24	80	100
<i>Isabella I, II</i>	172 m2	128	-	54	50	130	150
<i>Isabella II, III</i>	204 m2	150	-	52	72	150	180
<i>Isabella III, IV</i>	204 m2	140	-	50	56	140	190
<i>Isabella I, II, III</i>	274 m2	198	-	-	86	180	230
<i>Isabella II, III, IV</i>	306 m2	157	-	-	96	240	270
<i>Isabella I, II, III, IV</i>	376 m2	250	-	-	120	300	300



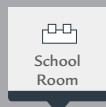
Guests seated in rows with no desks.



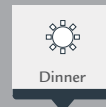
Guests seated around a boardroom table.



Guests seated around a U-shaped table.  
T.U Triple U-Shape  
D.U Double U-Shape



Guests seated in rows with desks for note-taking.



Guests seated at round tables.



An open area suitable for stand-up reception or breaks.



# DAY CONFERENCE PACKAGE OPTIONS



# DAY CONFERENCE PACKAGE OPTIONS

MENU TYPE	FULL DAY PER PERSON	HALF DAY MORNING OPTION 1 PER PERSON	HALF DAY MORNING OPTION 2 PER PERSON	HALF DAY AFTERNOON PER PERSON
Buffet/Set Menu I	R 950	R 830	-	R 770
Buffet/Set Menu II	R 950	R 870	-	R 805
Buffet/Set Menu III	R 950	R 910	-	R 840
DCP Takeaway	-	-	R 830	-

## FULL DAY CONFERENCE INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or set menu lunch
- Afternoon beverages & snacks
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

## HALF DAY MORNING CONFERENCE OPTION 1 INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or set menu lunch
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team
- Secure onsite parking
- Full-service banqueting team

## HALF DAY MORNING CONFERENCE 2 INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Takeaway lunch box
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

## HALF DAY AFTERNOON CONFERENCE INCLUDES

- Buffet or set menu lunch
- Afternoon beverages & snacks
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

A day conference package may have lunch in-room or in another venue in the centre, or at Aurum restaurant on level 7, subject to availability.

# FULL DAY CONFERENCE PACKAGE

## INCLUDES

Writing pads & pens  
Water & sweets  
Full-service audio | visual solution  
Flipchart | whiteboard with markers  
Unlimited high-speed Wi-Fi connectivity  
Venue hire  
Secure onsite parking  
Full-service banqueting team

### ***ON ARRIVAL***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the arrival snack offering

### ***MID-MORNING***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A selection from the mid-morning snack offering

### ***LUNCH***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A preferred selection from the Set Lunch or Set Buffet Menu offering

### ***AFTERNOON SNACK***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the afternoon snack offering

# HALF DAY MORNING CONFERENCE PACKAGE OPTION 1

## INCLUDES

Writing pads & pens  
Water & sweets  
Full-service audio | visual solution  
Flipchart | whiteboard with markers  
Unlimited high-speed wi-fi connectivity  
Venue hire  
Secure onsite parking  
Full-service banqueting team

### ***ON ARRIVAL***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the arrival snack offering

### ***MID-MORNING***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the mid-morning snack offering

### ***LUNCH***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A preferred selection from the Set Lunch or Set Buffet Menu offering



# HALF DAY MORNING CONFERENCE PACKAGE OPTION 2

## INCLUDES

Writing pads & pens  
Water & sweets  
Full-service audio | visual solution  
Flipchart | whiteboard with markers  
Unlimited high-speed wi-fi connectivity  
Venue hire  
Secure onsite parking  
Full-service banqueting team

### ***ON ARRIVAL***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the arrival snack offering

### ***MID-MORNING***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the mid-morning snack offering

### ***POST MEETING***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A selection of sandwiches, sweet pastries & biscuits packaged to travel

## HALF DAY AFTERNOON CONFERENCE PACKAGE

### INCLUDES

Writing pads & pens  
Water & sweets  
Full-service audio | visual solution  
Flipchart | whiteboard with markers  
Unlimited high-speed wi-fi connectivity  
Venue hire  
Secure onsite parking  
Full-service banqueting team

### ***LUNCH***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A preferred selection from the Set Lunch or Set Buffet Menu offering

### ***AFTERNOON SNACK***

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters  
A tailored selection from the afternoon snack offering

# CONFERENCE SNACK BREAKS





# MONDAY

## **BEVERAGE BREAK**

Tea by TWG | Premium Coffee | Fresh Fruit Juices

## **ARRIVAL**

Date, Honey & Banana Smoothie  
Assorted Muffins  
Seasonal Fruit Selection

## **MID-MORNING**

Potato, Mushroom & Parmesan Quiche | V  
Banana Bread served with Vanilla Whipped Butter

## **MID-AFTERNOON**

Mozzarella Basil Pesto & Tomato On Mini Croissants  
Blueberry & Pear Squares

Food prepared by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available

# TUESDAY

## **ARRIVAL**

Passion Fruit & Cocoa Smoothie  
Assorted Muffins  
Seasonal Whole Fresh Fruits

## **MID-MORNING**

Baby Spinach, Zucchini, Tomato & Goats Feta Quiche | V  
Pain Au Chocolate

## **MID-AFTERNOON**

Open Bagel Selection | V  
Fragrant Carrot Cake With Cream Cheese Frosting

Food prepared by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available





# WEDNESDAY

## ***ARRIVAL***

Peanut Butter Smoothie  
Assorted Muffins  
Yoghurt & Seasonal Fruits

## ***MID-MORNING***

Tea Sandwich Selection | V  
Portugese Custard Tarts (Pastéis de Nata)

## ***MID-AFTERNOON***

Bacon, Onion & Brie Cheese Frittata  
Pecan Nut Plait Danish

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



# THURSDAY

## **ARRIVAL**

Coffee, Almond & Cacao Smoothie  
Chorizo, Red Pepper & Mozzarella Quiche  
Granola Cups With Honey & Yoghurt

## **MID-MORNING**

Mushroom, Thyme & Caramelised Onion Frittata | V  
Sweet Doughnuts

## **MID-AFTERNOON**

Gypsy Ham & White Cheddar On Mini Croissants  
Citrus Cheesecake

Food prepared by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available



**FRIDAY**

***ARRIVAL***

Mango & Strawberry Smoothie  
Assorted Muffins  
Seasonal Fruit Selection

***MID-MORNING***

Lettuce Tomato Mini Croissants  
Sweet Danish Pastry Selection

***MID-AFTERNOON***

Open Chicken Mayo Sarmie On Whole Wheat Bread  
Cinnamon Swirls

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



## ENERGY\* (+R35)

### **ARRIVAL**

Vitamin C Wellness Shot  
Peanut Butter, Banana, Cacao & Yoghurt Smoothie  
Natural Yoghurt Leo Granola & Blueberry Compote

### **MID-MORNING**

Green Goodness Smoothie  
Dark Chocolate Peanut Bars  
Banana Blueberry Muffins  
Smashed Avocado, Seeded Loaf & Ricotta | v

### **MID-AFTERNOON**

Orange, Strawberry & Mint Wellness Shot  
Date & Almond Brownies  
Hummus & Cucumber On Parmesan Crackers

\*Energy Break options are available at a surcharge of R35 per person, per break, or R100 per person per day.

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# CONFERENCE MENUS





# BUFFET MENU 1

## *APPETISERS*

### Primavera Salad | V | N

Gem Lettuce. Roasted Butternut Squash. Camembert. Raw Almonds. Beetroot. Parmigiano-Reggiano. Crispy Onion & Pumpkin Seed. White Balsamic Dressing

### Carrot Hummus & Crudite | V

Smoked Carrot Hummus. Vegetable Crudites. Herb Crème Fraiche

### Smoke Salmon Trout | P

Red Onion. Grilled Corn. Avocado. Ceviche Dressing

## *MAIN COURSES*

### Exotic Mushroom Risotto | V | N

Arborio Rice. Roasted Garlic. Parmigiano-Reggiano. Pine Nuts

### Chicken Thigh Cacciatore | FR

Olives. Garlic. Roasted Peppers. Tomato. New potatoes

### Lamb Rump

Herb Cous Cous. Grilled Artichoke. Stem Broccoli & Fine Beans

## *DESSERT Selection*

### Chocolate Tart

Seasonal Fruits. Vanilla Marscapone

### Lemon Meringue

Lemon Curd. Brûléed Meringue.

### Almond & Orange Cake

Dried Orange. Almond Crumble. Vanilla Yoghurt

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# BUFFET MENU 2

## *APPETISERS*

### AURUM Salad | V | N

Garden Greens. Danish Feta. Marinated Artichoke. Rosa Tomatoes. Red Onion. Kalamata Olives.  
Toasted Pumpkin & Flax Seed. Basil. Rice Wine Vinegar Dressing

### Calamari And Squid Head Salad | P

Lemon. Parsley New Potatoes. Peppers. Roasted Garlic. Chickpeas

### Marinated Springbok | N

Marinated Springbok. Sesame Dressing. Garlic Emulsion. Charred Leeks. Toasted Sesame

## *MAIN COURSES*

### Broccoli & Zucchini Rigatoni | V | N

Lemon. Roasted Garlic Cream. Parmigiano-Reggiano. Toasted Almond

### Roasted Linefish | P

Risotto Bianco. Basil. Peas. Charred Leeks. Beurre Blanc

### Braised Pork Belly

Braised Cabbage. Potato Purée. Roasted Cauliflower. Seasonal Greens

## *DESSERT Selection*

### AURUM Magnum

Hazelnut. Yoghurt Mousse. Feuillentine

### Lemon Poppy Cake

Meringue. Lemon Curd

### Ginger Malva Pudding

Vanilla Custard. Gingerbread Crumble

# BUFFET MENU 3

## *APPETISERS*

### Autumnal Salad | V | N

Baby Spinach. Garden Herbs. Roasted Cauliflower Florets. Chickpeas. Avocado.  
Toasted Sesame & Sunflower Seeds. Tahina Yoghurt Dressing

### Seared Tuna | P

Lime. Guacamole. Radish

### Mushroom Arancini

Porcini Mushrooms. Onion Jam. Salsa Verde Emulsion

## *MAIN COURSES*

### Potato Gnocchi | V

Romesco Sauce. Baby Squash. Ricotta. Mushrooms. Sage Butter

### Seafood Red Curry | P

Prawn. Line Fish. Calamari. Coconut Cream. Lime. Coriander Basmati Rice.

### Beef Fillet

Mustard Rub. Mushroom Risotto. Baby Spinach. Parmesan Cream

## *DESSERT Selection*

### Tiramisu

Mascarpone. Coffee. Cocoa

### Citrus Cheesecake

Citrus Dust. Candied Citrus. Lime Gel

### Vegan Chocolate & Date Brownie

Vegan Caramel. Whipped Coconut Cream

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available

# SET MENU 1

## **APPETISERS**

Please select one

### Primavera Salad | *V*

Gem Lettuce. Roasted Butternut. Camembert. Beetroot. Grana Padano.  
Crispy Onion. Balsamic Dressing

### Salmon | *P*

Salmon Crème Fraiche Mousse. Black Sesame Cracker. Avocado Purée. Lemon

### Beef Tartare

Capers. Dill Pickle. Mustard. Celery. Garlic Emulsion. Parmesan Tuille

## **MAIN COURSES**

Please select two

### Ravioli | *V*

Roasted Squash. Ricotta. Sage. Porcini Créma. Onion & Pine Nut Crumble

### Linefish | *P*

Risotto Bianco. Cauliflower florets. Broccoli Tenderstem. Lemon Curd. Confit Tomatoes

### Chicken Peri-Peri | *FR*

Flame Grilled Chicken Thighs. Peri-Peri Glaze. Garlic New Potatoes. Grilled Corn Salsa

## **DESSERTS**

Please select one

### Vegan Chocolate & Date Brown | *N*

Vegan Caramel. Coconut Cream

### Lemon Posset | *VG*

Coconut Crumble. Compressed Pineapple. Mint.

### AURUM Cheese Cake

Ginger Biscuit Crust. Berry Compote. Seasonal Fruits

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

## SET MENU 2

### **APPETISERS**

Please select one

#### **Aurum Salad | V**

Baby Spinach. Garden Herbs. Pomegranate. Roasted Cauliflower. Chickpeas.  
Yoghurt Lemon Dressing

#### **Calamari | P**

Grilled Squid. Cajun Crema. Crispy Onion & Pinenut Crumble. Fresh Salsa

#### **Beetroot | V**

Seasonal Beets. Beetroot Purée. Herb Oil. Lemon And Herb Crème Fraiche. Orange Textures

### **MAIN COURSES**

Please select two

#### **Risotto | V | N**

Arborio. Napolitana. Cherry Tomatoes. Grana Padano. Crispy Basil

#### **Roasted Line Fish | P**

Lentil Ragu. Roasted Garlic Pomme Purée. Yoghurt Cucumber Dressing

#### **Duck | FR**

Sous Vide Duck Breast. Carrot Purée. Sweet Potato Confit. Carrots. Duck Jus

#### **Beef Fillet**

New Potatoes. Exotic Mushrooms. Mushroom Sauce. Baby Spinach Salad

### **DESSERTS**

Please select one

#### **Chocolate Mousse | N**

Dark Chocolate Mousse. Dulce De Leche. Hazel Nut Crumble

#### **Vanilla Panna Cotta | GF**

Vanilla Bean. Seasonal Fruit. Citrus Gel

#### **Lemon Meringue | GF**

Ginger Crumble. Lemon Curd. Italian Meringue Textures Candied Citrus

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



## SET MENU 3

### **APPETISERS**

Please select one

#### Arancini alla Norma | V

Arrabiata. Aubergine. Basil. Parmigiano

#### Tuna Tartare | P

Yellowfin Tuna. Salted Cucumber. Avocado. Leek Aioli. Pangrattato

#### Smoked Springbok

Shaved Mushroom. Mustard Aioli. Grana Padano. Dukkah Crumble

### **MAIN COURSES**

Please select two

#### Gnocchi | V | N

Smoked Romesco. Crispy Kale. Herb Butter. Toasted Almonds

#### Linefish | P

Risotto Bianco. Cauliflower Florets. Tenderstem Broccoli. Lemon Curd. Confit Tomatoes

#### Lamb Rump

Cous-cous. Goat's Feta. Fine Beans & Zucchini. Chimichurri. Crispy Basil

#### Pork Belly

Braised Cabbage. Bok Choy. Tenderstem Broccoli. Pangrattato

### **DESSERTS**

Please select one

#### Caramel Cheesecake

Dulce de Leche. Coconut Flakes

#### Chocolate Mousse | N

Seasonal Fruits. Berry Coulis. Hazelnut

#### Local Cheese

Goat's Chevin. Camembert. Gorgonzola. Preserves. Crackers

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# VEGAN MENU

## **APPETISERS**

Please select one

### Beetroot | VG | N

Seasonal Beets. Beetroot Puree. Herb Oil. Lemon & Herb Cashew Nut 'Cheese'. Orange Textures

### Primavera Salad | VG | N

Romaine Leaves. Red Quinoa. Chickpea. Green Asparagus. Pomegranate.  
Pumpkin Seed. Tahini Dressing

### Smoked Tomato Soup | VG

Smoked Tomato. Chickpeas. Grilled Ciabatta. Crispy Basil

## **MAIN COURSES**

Please select two

### Asparagus & Zucchini Risotto | VG

Porcini Broth. Green Asparagus. Sun-Dried Tomatoes. Basil. Pecorino

### Roasted Cauliflower | VG

Butternut & Chickpea Curry. Deep Fried Chickpeas. Crispy Kale

### Raw Lasagna | VG | N

Baby Marrow. Basil. Avocado Mousse. Sundried Tomato Pesto.  
Cashew Nut 'Cheese'. Toasted Almonds

## **DESSERTS**

Please select one

### Lemon Posset | VG

Coconut Flake Crumble. Compressed Pineapple. Mint.

### Vegan Chocolate & Date Brownie | VG | N

Vegan Caramel. Coconut Cream

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

Food prepared by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available

# FINGER BREAKFAST MENU

Tea By Twg | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

Tea by TWG | Premium Coffee | Fresh Fruit Juices

## **COLD SELECTION**

Please Select 6 or 10 Options

Mini Croissant, White Cheddar, Smoked Ham, Wild Rocket, Mustard Mayonnaise

Mini Croissant. Mozzarella. Basil Pesto & Tomato | V

Greek Yoghurt Pots. AURUM Granola. Honey | V

Fresh Seasonal Fruit Selection |V

Buttermilk Scones, Sweet Preserves | V

Banana & Walnut Bread, Vanilla Butter | V

Mini Pastry & Danish Selection |V

## **HOT SELECTION**

Please Select 8 or 12 Options

Baby Spinach, Zucchini, Tomato & Goats Feta Quiche |V

Potato, Mushroom & Parmesan Quiche |V

Chorizo, Red Pepper & Mozzarella Frittata

Bacon, Onion & Camembert Cheese Frittata

Savoury Waffle. Tomato Relish. Four Cheese Sauce |V

Parma Ham, Egg & Tomato Confit Tartlets

Mini Brioche French Toast, Maple Bacon, Vanilla Cream Cheese

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# BOARDROOM BREAKFAST MENU

## *Maximum 14 delegates*

Tea by TWG | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

### **APPETISERS**

Select 3 items to be served on a table on arrival

Tea By Twg | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

Greek Yoghurt. Aurum Granola. Seasonal Berries. Honey | V

Seasonal Fruit Salad. Citrus. Chia | V | GF

Banana & Walnut Bread. Vanilla Butter | V

Smashed Avocado. Ciabatta. Lemon Ricotta | V | N

Tartlet: Goats Cheese. Mushroom. Red Pepper. Free Range Egg. Herb Salad | V

Savoury Crêpe. Truffle Scrambled Eggs. Gruyere. Bacon Crumble

Selection of Leo's Deli Muffins

Quinoa. Avocado. Toasted Seeds. Soft Scrambled Egg. Crispy Kale. Tahina | V | N

### **HOT BREAKFAST**

À la carte offering, waiter service

#### **Deli Breakfast**

Free Range Eggs. Bacon. Blistered Basil Tomatoes. Peppers. Baked Beans. Mushrooms. Toast

**Breakfast Waffle | V**

Sweetcorn Waffle. Tomato & Basil Chutney. Scrambled Free Range Egg. Truffle Cream Cheese

**Croissant French Toast**

Bacon. Maple & Date Syrup. Vanilla Crème Fraiche

**Smoked Salmon Bagel | P**

Smoked Salmon Trout. Caramelised Onions. Cream Cheese. Scrambled Free Range Egg

**Shakshuka**

Poached Eggs. Spicy Tomato. Coriander. Lime. Jalapeno. Parmigiano

**Aurum Omelette | V | N**

Free Range Eggs. Slow Braised Onion. Mozzarella. Cherry Tomatoes. Baby Spinach. Almond Nuts

**Eggs Benedict**

Poached Free Range Eggs. Toasted English Muffin. Baby Spinach. Hollandaise Espuma

**Quinoa Breakfast Bowl | VG | N**

Quinoa. Avocado. Pumpkin & Flaxseed. Crispy Kale. Tahini Dressing

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# LEONARDO BREAKFAST MENU

Tea by TWG | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

## **APPETISERS**

Select 3 items to be served on arrival

Greek Yoghurt Pots. AURUM Granola. Honey | V  
Fresh Seasonal Fruit Selection | V  
Baby Spinach, Zucchini, Tomato & Goats Feta Quiche | V  
Chorizo, Red Pepper & Mozzarella Frittata  
Parma Ham, Egg & Tomato Confit Tartlets  
Mini Brioche French Toast, Maple Bacon, Vanilla Cream Cheese  
Banana & Walnut Bread, Vanilla Butter | V  
Mini Pastry & Danish Selection | V

## **HOT BREAKFAST**

Select 2 Items

### **AURUM EXPRESS BREAKFAST**

Choice of Eggs | Streaky Bacon | Roasted Tomatoes | Spicy Beans | Toast Selection

### **SWEET WAFFLE (V)**

Waffle | Seasonal Fruit | Mixed Berry Jam | Chocolate Sauce

### **BRIOCHE FRENCH TOAST**

Brioche | Berry Compote | Vanilla Cream Cheese | Maple Bacon

### **VEGAN SHAKSHUKA (VG)**

Spicy Tomato | Quinoa | Tofu | Toast Selection

ADD: Poached Egg

### **FLUFFY OMELETTE**

White Cheddar | Cherry Tomato | Mushrooms | Toast Selection

### **EGGS BENEDICT**

Poached Eggs | Hollandaise | English Muffin | Roasted Tomatoes

### **HONEY GRANOLA (V)(N)**

Greek Yoghurt | AURUM Granola | Seasonal Fruit | Honey

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# COCKTAIL MENU SELECTOR

please select 8 | 10 | 12 cocktail items

## **CANAPÉ COLD SELECTION**

### Caprese

Vol Au Vent. Tomato. Mozzarella. Herb Pesto

### Vegetable Cut Roll

Aurum California Roll

### Baby Gem Salad

Butternut. Chickpeas. Red Wine Dressing

### Tuna Cut Roll

Aurum California Roll

### Smoked Salmon

Tzatziki. Sweetcorn. Phyllo Cup

### Springbok Tartar

Mustard Emulsion. Crispy Onions

### Chicken Wings

Soy & Honey Glaze. Sesame Seeds

### Beef Bruschetta

Chimichurri. Crispy Potato

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# COCKTAIL MENU SELECTOR

Please select 8 | 10 | 12 cocktail items

## *CANAPÉ HOT SELECTION*

### Porcini Arancini

Truffle Mayonnaise

### Ravioli

Butternut. Smoked Créma

### Gnocchi

Gorgonzola Créma. Honey Pecan Nuts

### Seafood Curry

Coconut Basmati Rice. Sambal

### Line Fish

Bianco Risotto. Lemon Curd

### Prawn Tempura

Lemon Butter Sauce. Crispy Basil

### Chicken Thighs

Duarte Sauce. Creamy Polenta

### Pork Belly

Braised Cabbage. Glaze. Candied Peanuts

### Lamb Rump

Rosemary & Garlic. Salsa Verde. Olives

### Beef Fillet

Potato Purée. Broccolini. Jus

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Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



# COCKTAIL MENU SELECTOR

Please select 8 | 10 | 12 cocktail items

## *CANAPÉ SWEET SELECTION*

### Vegan Brownie

Vegan Caramel. Vanilla Crème Fraiche

### Ganache Tartlet

Chocolate Soil. Coffee Gel

### Almond & Orange Cake

Vanilla Yoghurt. Dehydrated Oranges

### Lemon Meringue Tartlet

Ginger Biscuit Crumb. Italian Meringue

### Mini Berry Pavlovas

Berry Compote. Meringue. Chantilly Cream

### Tiramisu

Mascarpone. Coffee. Cocoa

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# WINE LIST

## WHITE

### SAUVIGNON BLANC

2020 Springfield Life From Stone (Unwooded)

*Robertson: Lime | Red Pepper | Granadilla R300*

2020 Vergelegen

*Stellenbosch: Citrus | Grapefruit | Peaches R330*

2020 Cederberg

*Cederberg: Lime | Asparagus | Green Fig R350*

2020 Iona

*Elgin: Lime | Ripe Gooseberry | Grapefruit R380*

2020 Paul Cluver

*Elgin: Passion Fruit | Grapefruit R390*

### CHARDONNAY

2020 De Wetshof Bon Vallon (Unwooded)

*Robertson: Guava | Peaches | Pears R410*

2018 Longridge Organic

*Stellenbosch: Lemon | Lime | Peaches R450*

2019 Babylonstoren

*Hermanus: Tropical Fruit | Apple | Honey R720*

2019 Hamilton Russell

*Hermanus: Green Apple | Yellow Grapefruit | Honeydew Melon R1650*

Drinks supplied by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available

# WINE LIST

## **CHENIN BLANC**

### 2020 Blakes Family Wines

*Swartland: Yellow Apple | Kiwi | Pineapple R320*

### 2020 Kaapzicht Kliprug

*Stellenbosch: Yellow Fruit | Pineapple | Peaches R440*

### 2019 David & Nadia

*Swartland: Citrus | Peach | Pineapple R810*

## **ROSE**

### 2020 Delaire Graff

*Stellenbosch: Ripe Strawberry | Cassis | Candy Floss R330*

### 2020 Babylonstoren

*Paarl: Strawberry | Rose Petals | Strawberry Yoghurt R300*

## **WHITE BLENDS**

### 2020 Haute Cabriere

*Franschoek: Peach | Litchi | Strawberry R350*

### 2019 Ashbourne Sandstone

*Hemel-en-Aarde: Lime | Peaches | Banana R570*

### 2018 Ghost Corner The Bowline

*Elim: Ripe Asparagus | Green Pea | Candied Green Fig R690*

### 2019 David & Nadia Aristargos

*Swartland: Citrus | Peach | Pineapple R820*

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# WINE LIST

## **RED**

### **MERLOT**

2017 Keermont

*Stellenbosch: Blackberry | Red Berry | Vanilla R490*

2015 Almenkerk

*Elgin: Red Berry | Red Plum | Red Cherry R510*

2017 Uva Mira

*Stellenbosch: Mulberry | Earthy | Violet Perfume R640*

2017 Shannon Mount Bullet

*Elgin: Blackberry | Plum | Earth R1290*

### **CABERNET SAUVIGNON**

2018 Vondeling

*Voor-Paardeberg: Cinnamon | Red Cherry | Cigar Box R400*

2017 Jordan Long Fuse

*Stellenbosch: Blackcurrant | Vanilla | Dark Chocolate R590*

2017 Thelema

*Stellenbosch: Blackcurrant | Blackberry | Violets R800*

2014 Vergelegen Reserve

*Stellenbosch: Violets | Blackberry | Herbs R990*

Drinks supplied by AURUM

Menu items are pending availability and will be substituted accordingly should they not be available

# WINE LIST

## **SHIRAZ**

2016 Tamboerskloof

*Stellenbosch: Blackberry | Violets | Plum R540*

2016 Saxenburg

*Stellenbosch: Clove | Pepper Spice | Liquorice R600*

2016 Eagles Nest

*Constantia: White Pepper | Violets | Blackberry R850*

## **PINOT NOIR**

2017 Chamonix Feldspar

*Franschoek: Strawberry | Cherry | Plums R560*

2020 Creation

*Hemel-En-Aarde: Mulberry | Red Cherry | Spice R590*

2019 Crystallum Peter Max

*Hemel-En-Aarde: Mulberry | Cherry | Spice R800*

## **PINOTAGE**

2019 Kaapzicht

*Stellenbosch: Prune | Cedar | Dark Chocolate R490*

2014 Rijks Private Cellar

*Tulbagh: Blackcurrant | Black Cherry | Spice R600*

2018 Groot Constantia

*Constantia: Chocolate | Black Fruit | Red Fruit R770*

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# WINE LIST

## RED BLENDS

2019 Miles Mossop Introduction Red

*Stellenbosch: Fresh Plum | Dark Cocoa | Cassis R360*

2017 Delaire Graff Botmaskop

*Stellenbosch: Cassis | Blackberry R690*

2014 Springfield Work Of Time

*Robertson: Blackberry | Smoke | Cedar | Liquorice R560*

2016 Normandie Anno

*Franshoek: Cedar | Plum | Red Berry R570*

2014 Mont Du Toit

*Wellington: Blackberry | Chocolate | Vanilla R660*

2019 Eikendal Charisma

*Stellenbosch: Blackberry | Vanilla | Spice R420*

2016 Boschendal 1685 Nicolas

*Franshoek: Plums | Cherry | Cassis R560*

2011 Idiom

*Stellenbosch: Cassis | Plums | Smoke R890*

2017 Paul Wallace Black Dog Malbec

*Elgin: Blueberry | Blackberry | Plum R470*

2018 Raats Dolomite Cabernet Franc

*Stellenbosch: Clove | Blackberry | Lavender R480*

2018 Momento Grenache Noir

*Swartland: Raspberry | Rose | Dark Chocolate | Violets R780*

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# WINE LIST

## ***DESSERT WINE, SHERRY AND PORT***

2004 Messias Late Bottled Vintage Port

*Portugal R45*

Sandeman Fine White Port

*Portugal R80*

2018 Delaire Graff Sunburst Noble Late Harvest

*South Africa R90*

Gonzalez Byass Nectar Pedro Ximenez

*Spain R90*

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



# SPARKLING WINE LIST

## CHAMPAGNE

Nv Moët & Chandon Imperial Brut

*Epernay: Apple | Lemon | Chalk R1650*

Nv Lanson 'Black Label' Brut

*Reims: Peach | Grapefruit | Brioche R1650*

Nv Lanson White Label Sec

*Reims: Apricot | Grapefruit | Vanilla R1950*

Nv Moët & Chandon Nectar Rosé

*Epernay: Raspberry | Pomegranate | Vanilla R2250*

Nv Bollinger Special Cuvee

*Ay: Ripe Apple | Orange Peel | Honey R2550*

## METHOD CAP CLASSIQUE

2018 Simonsig Kaapse Vonkel

*Stellenbosch: Peach | Apple | Raspberry R420*

Nv Graham Beck Bliss Rosé

*Robertson: Raspberry | Cherry | Oyster Shell R570*

2015 L'ormarins Blanc De Blanc

*Franschoek: White Peach | Apple | Fresh Grapefruit R690*

Nv Le Lude Rosé

*Franschoek: Grapefruit | Raspberry | Strawberry R830*

## PROSECCO

Valdo Doc

*Valdobbiadene: Lemon | Green Apple | Pear R450*

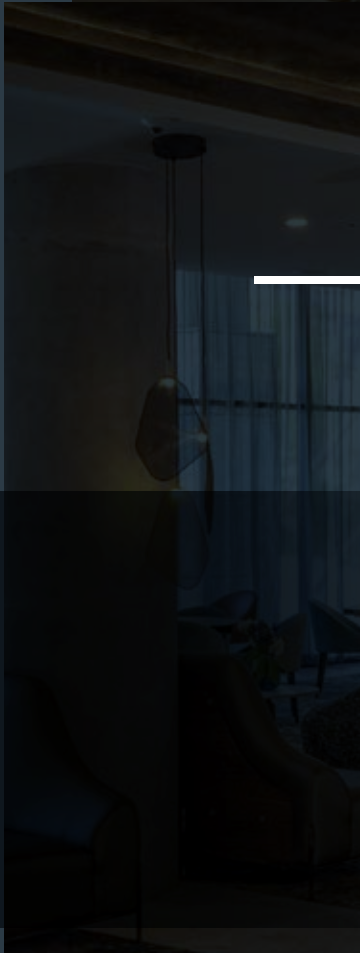
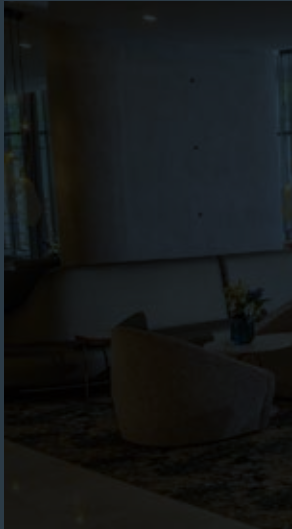
2019 Bortolomiol Prosecco Superiore Prior

*Valdobbiadene: Lemon | Apples | Winter Pear R660*

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

# VENUE HIRE & PRICE LIST



# VENUE HIRE & PRICE LIST

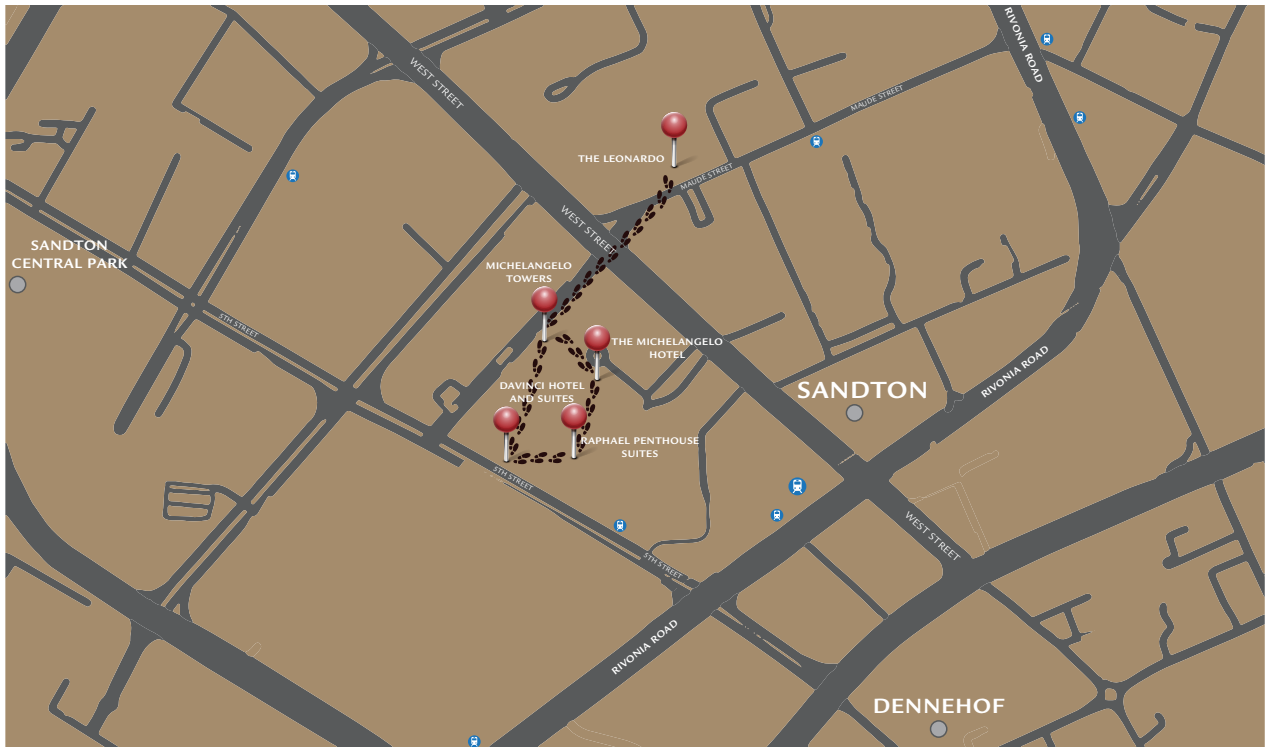
- Applicable to meetings where a full or half day conference package is not required.

VENUE	HALF DAY	FULL DAY
Aurora I	R 4500	R 7500
Aurora II	R 4500	R 7500
Aurora III	R 4500	R 7500
Claudia I	R 6000	R 8500
Claudia II	R 6000	R 8500
Isabella I	R 7500	R 10 000
Isabella II	R 7500	R 10 000
Isabella III	R 7500	R 10 000
Isabella IV	R 7500	R 10 000
Isabella I & II	R 10 000	R 15 000
Isabella II & III	R 10 000	R 15 000
Isabella III & IV	R 10 000	R 15 000
Isabella I - III	R 17 500	R 25 000
Isabella II - IV	R 17 500	R 25 000
Isabella I, II, III & IV	R 25 000	R 35 000

MEAL	MENU	ITEMS	COST PER PERSON
<b>BREAKFAST</b>	Finger Breakfast	6 Items	R 380
	Finger Breakfast	10 Items	R 500
	Boardroom Breakfast	Plated	R 350
	Leonardo Breakfast	Plated	R 315
<b>COCKTAILS</b>	Cocktail Menu	6 Items	R 300
	Cocktail Menu	8 Items	R 360
	Cocktail Menu	10 items	R 380
	Cocktail Menu	12 items	R 450
<b>LUNCH &amp; DINNER</b>	Buffet Menu I		R 550
	Buffet Menu II		R 570
	Buffet Menu III		R 600
	Set Menu I	3 course	R 535
	Set Menu II	3 course	R 635
	Set Menu III	3 course	R 735
<b>CONFERENCE SNACKS</b>	Vegan Menu	3 course	R 550
	Beverage Service (Tea and Coffee only)		R 70
	Arrival Snack Break		R 160
	Mid-morning Snack Break		R 180
	Mid-afternoon Snack Break		R 180
	Afternoon Takeaway Snack		R 160
	Energy Snack		Additional R 35 per break

- All lunch and dinner menus include tea by TWG and Illy coffee

# DIRECTIONS & CONTACT DETAILS



## DIRECTIONS FROM OR TAMBO INTERNATIONAL AIRPORT

- Take the R24 in Isando from Exit 46
- Follow signs for R24/Johannesburg
- Follow R24 and N3 Eastern Bypass/N3 to Marlboro Dr/M60 in Sandton.
- Take exit 124 from N3 Eastern Bypass/N3
- Turn left onto Marlboro Drive on M60
- Turn left onto South Road, M74
- Turn left onto Rivonia road M9
- Turn right onto Maude Street
- Leonardo will be on the right

## DIRECTIONS FROM LANSERIA AIRPORT

- Turn left onto Ashenti Road
- Turn left onto Pelindaba R512
- Then turn left onto Cedar Road R552
- Turn left onto Witkoppen Road,
- Turn right onto Main Road M71
- Turn left William Nicol Drive M81
- Turn left onto Sandton Drive M75
- Turn left onto Grayston Drive M40
- Turn right onto West Street
- Turn left onto Maude Street
- Leonardo will be on the left

## DIRECTIONS FROM PRETORIA

- Follow Ben Schoeman Fwy/Pretoria Main Rd to Grayston Dr/M40 in Bramley Park, Sandton. Take exit 23 from Ben Schoeman Fwy/Pretoria Main Rd/M1
- Continue on Grayston Dr/M40.
- Take Linden St to Maude St in Sandown
- Use the right 2 lanes to turn right onto Grayston Dr/M40
- Turn left onto Linden St
- Linden St turns slightly left and becomes Maude St
- Leonardo will be on the right

FOR BOOKINGS & ENQUIRIES CONTACT  
leobanqueting@legacyhotels.co.za | Tel: 087 536 0000

*The Leonardo*

