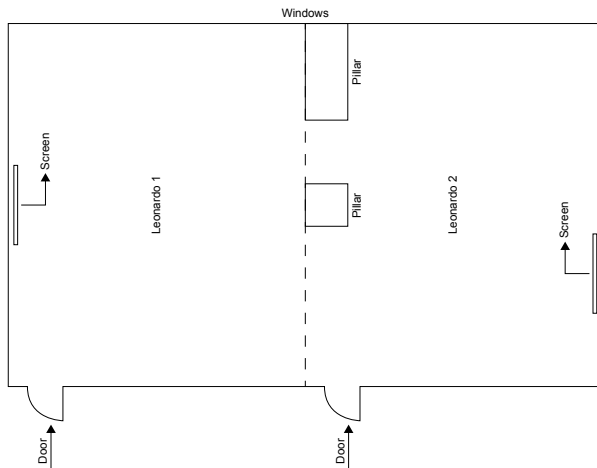




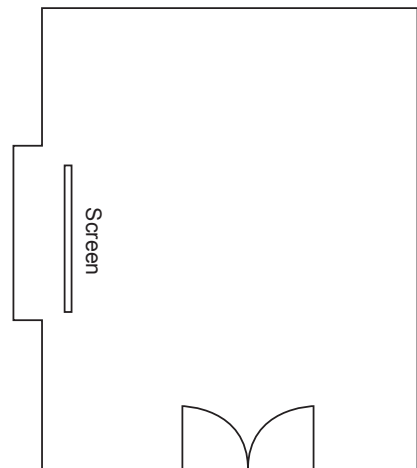
# BANQUETING & CONFERRNCING 2024

	SCHOOL ROOM	CINEMA	BOARDROOM	U-SHAPE	CABARET	BANQUET ROUNDS
LEONARDO 1	35	55	20	20	25	40
LEONARDO 2	35	55	20	20	25	40
LEONARDO 1 & 2	70	110	N/A	N/A	50	80
MONA LISA	N/A	N/A	12	11	N/A	12
SOPHIA	80	110	48	36	60	100
MAXIMILLIEN RESTAURANT	N/A	N/A	N/A	N/A	N/A	100
MAXIMILLIEN DECK	N/A	N/A	N/A	N/A	N/A	60

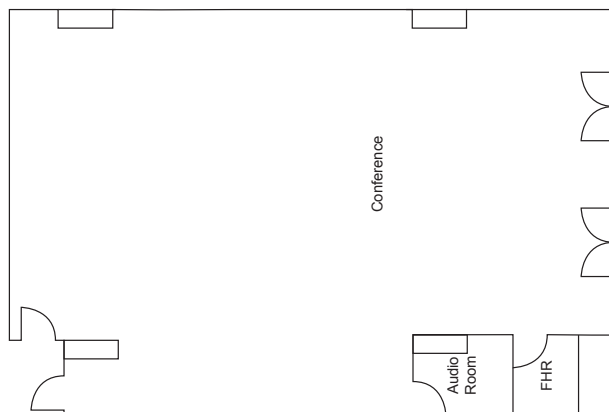
### CONFERENCE CENTRE FLOOR PLAN



LEONARDO 1 & 2



MONA LISA



SOPHIA



## FULL DAY CONFERENCE PACKAGE

**R845.00 PER DELEGATE PER DAY**

Enquire about our Conference survival kit

### THE FULL DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

Refreshments - Harvest Table

(an array of breakfast items, pastries, canapés)

- Lunch (Harvest or buffet style lunches available) - excluding drinks
- Afternoon refreshments - Tea/coffee/biscuits
- Room Hire - Use for a maximum of 9 hours
- Waiter - For the duration of the conference
- Personalised tables & chairs set up
- Standard equipment consisting of the following:
  - HD projector & screen
  - Built-in speakers for audio output
  - Hybrid options also available at an additional charge
  - 1 x flip chart & markers
  - High speed WIFI
- Soft drinks available inside the venue for the duration of your conference
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 10 pax maximum of 80 pax

Please note if delegates are less than 20, we will offer a plated menu

Halal & Kosher meals available at an additional charge

Vegan/gluten free & vegetarian options

\* Note kitchen is halal friendly

#### \*Add ons from R35pp

- Fully stocked Red Bull fridge
- Soft serve with toppings & sauces
- Alcoholic / non-alcoholic slushies
- Popcorn stand
- Candy land table



## HALF DAY CONFERENCE PACKAGE

**R675.00 PER DELEGATE PER DAY**

Enquire about our Conference survival kit

### THE HALF DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

Refreshments - Harvest Table  
(an array of breakfast items, pastries, canapés)

- Lunch (Harvest or buffet style lunches available) - excluding drinks
- Afternoon refreshments - Tea / coffee / biscuits
- Room Hire - Use for a maximum of 5 hours
- Waiter - For the duration of the conference
- Personalised tables & chairs set up
- Standard equipment consisting of the following:
- Standard equipment consisting of the following:
  - HD projector & screen
  - Built-in speakers for audio output
  - Hybrid options also available at an additional charge
  - 1 x flip chart & markers
  - High speed WIFI
- Soft drinks available inside the venue for the duration of your conference
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

**Package available for a minimum of 10 pax maximum of 80 pax**  
**Please note if delegates are less than 20, we will offer a plated menu**  
**Halal & Kosher meals available at an additional charge**  
**Vegan/gluten free & vegetarian options**  
**\* Note kitchen is halal friendly**

#### **\*Add ons from R35pp**

- Fully stocked Red Bull fridge
- Soft serve with toppings & sauces
- Alcoholic / non-alcoholic slushies
- Popcorn stand
- Candy land table



## FINGER FOODS

FROM R450 PP

From R45 pp additional options

### COLD

Select three options

Goat cheese tartlet / maple syrup / raspberry jam / pink apple

Asian beef salad / sesame seeds / tartlet

Chou pastry / spicy pulled chicken / cream cheese

Biltong / feta / quiche

Confit tomato / mozzarella cheese / olives puff

Smoked salmon mousse vol au vent / pearls

Chicken tortilla pinwheels

Shrimps corn bread muffin

### HOT

Select three options

Prawn tempura & lime mayonnaise

Chicken satay & peanut butter sauce

Mini bobotie spring roll & fruit chutney

Deep fried halloumi & salsa Verde mayo

Line fish goujons & tartar sauce

Korean chicken wings

Mini lamb kofta pita pockets & tzatziki

Mini chicken bunny chow

Spicy mini hot dogs & mustard sauce

Deep fried mushroom tempura & blue cheese sauce

### DESSERTS

Select three options

Red velvet gateau

Passion fruit cheese cake

Hazelnut éclair

Chocolate salted caramel tart

Baked cheese & berry compote

Dark chocolate ganache tart



## SET MENU

2 COURSE - R465 PP

3 COURSE - R595 PP

R55 PP additional options

### STARTER

Select two options

Grilled chicken caprese salad

Spiced beetroot / goat cheese / rocket leaves

Curried cauliflower velouté / crispy Parma ham / tomato jam

Poached kingklip / passion beurre blanc / tropical fruit salsa

Butternut squash gnocchi / pulled oxtail / herbs

### MAIN COURSE

Select two options

Mauritian chicken curry / steamed rice / sambals

Beef tenderloin / roast butternut purée / pomme dauphinoise / jus

Catch of the day / parsnip purée / runner beans / crispy bacon

Spicy lamb curry / saffron rice / sambals

Curried tofu / quinoa / roast sweet potato / spinach

Marinated pork belly / sweet potato purée / orange soy sauce

### DESSERT

Select two options

Chocolate salted caramel tart

Baked cheese cake / berry compote

Chocolate pistachio parfait

Apple tart tatin / toffee sauce / vanilla cream

Vanilla / berries panna cotta

Caramel & ginger crunchie cheesecake

Deconstructed pavlova with strawberry crème



## **BUFFET MENU**

**R595 PP**

### **STARTERS**

Select two options

Build-a-salad

Smoked salmon / rocket / caramelized orange segment / fried capers

Chef's salad

Thai beef salad / toasted sesames seeds / cucumber

Mediterranean pasta salad

### **STARCH**

Select two options

Wok fried rice

Baked potato with chives

Roast vegetables with herbs

Vegetable lasagne

Pap

Chakalaka

Sauteed baby potato with Parmesan cheese & thyme

### **MAINS**

Select two options

Mauritian chicken curry

Grilled fish of the day

Chicken or beef stir fry / shiitake mushroom / oyster sauce

Roasted beef sirloin / thyme jus

Slow braised leg of lamb

Moroccan olive chicken

Penne pasta with mussels & white wine sauce

### **DESSERTS**

Select two options

Red velvet Swiss roll

Baked cheese cake / berry compote

Chocolate pistachio parfait

Apple tart tatin / toffee sauce / vanilla cream

Crème brûlée choux bun



## **SOUTH AFRICAN BRAAI MENU**

*\*Halal & Kosher meal available at an additional charge*

**R495 PP**

### **COLD**

Build-a-salad  
Roasted baby potato salad  
Curry noodle salad

### **ON THE GRILL**

Corn on the cob  
Boerewors  
Drumsticks  
Lamb shoulder chops  
Beef chuck

### **HOT**

Traditional pap tart  
Chakalaka  
Sauces on the side (chili, BBQ & creamy garlic)

### **DESSERT**

Select two options

Amarula malva pudding with creme anglaise  
Peppermint crisp choux bun  
Milk tart crème brûlée  
Fruit skewers  
Ice cream





## SEAFOOD BRAAI MENU

*\*Halal & Kosher meal available at an additional charge*

*For groups 20 - 100 people*

*Served at the Pool Deck*

**R695 PP**

### **SALADS**

Build-a-salad  
Roasted baby potato salad  
Curry noodle salad

### **ON THE GRILL**

Catch of the day marinated with lemon, coriander & fennel seeds  
Corn on the cob  
Garlic bread  
Garlic butter prawns

### **HOT**

Fish curry  
Mussel pot  
Clams pasta  
Potato bake  
Savoury rice  
Side sauces (lemon butter sauce, tartar sauce & peri-peri sauce)

### **DESSERT**

Select two options

Amarula malva pudding with creme anglaise  
Peppermint crisp choux bun  
Milk tart crème brûlée  
Fruit skewers



## **CURRIES & POTJIE**

**R485 PP**

### **CURRIES**

Butter chicken curry  
Spicy Durban lamb curry  
Prawn curry with coconut cream

### **POTJIE**

Oxtail potjiekos with baby vegetables  
Slow cooked beef shin stew  
Cape Malay tomato bredie

### **SIDES**

Rice  
Roti  
Pap  
Dumpling  
Garlic bread  
Sambals



## **ADDITIONAL LUNCH & SPECIAL MENUS**

### **FOOD STALLS**

#### **BURGER BAR - R260 PP**

2 x meat options (chicken & beef)  
Black burger bun OR brioche bun  
topped with choice of cheese, bacon, fried egg, tomato, fried onion  
6 x condiments for burger  
1 x side of fries

#### **BOWLS - R195 PP**

*(Choose 3 bowls) R80 per additional bowl*

Spicy prawns / avocado / burrito bowls  
Lemon herbs / couscous salad  
Deep fried calamari / rocket leaves / tzatziki / tomato relish  
Mauritian chicken curry / steamed rice  
Wok fried noodles / braised pork belly / Bok choy / oyster sauce  
Slow cooked oxtail / maize risotto / Parmesan shavings  
Tempura hake / wilted spinach / garden peas / chive cream sauce  
Beef Bourguignon / herbed mash  
Gnocchi / roast butternut purée / blue rock cheese crumbs  
Sweet corn / wild mushroom risotto

#### **PITA BAR - R225 PP**

2 x meat options (chicken & beef)  
Pita bread & wrap  
Filled with chicken OR beef, lettuce, tomato, onion,  
aubergines, red cabbage, tzatziki, cucumber  
3 x sauces

#### **BUNNY BAR - R280 PP**

2 x meat options (mutton & chicken)  
Vegetable bean curry  
Carrot, chili, cucumber & coriander salad

#### **DESSERT - R115 PP**

Crêpes  
Waffles  
Flapjacks  
*served with soft serve & condiments (sauces, sweets & toppings)*



## **MENU FOR TAILOR MADE EVENTS**

*Baby shower, Anniversaries, Birthdays, High Teas, Book Launches and all other events*

### **BEVERAGES/BAR OPTIONS AVAILABLE**

Various compilations can be arranged as follows:

Cash Bar

Local Bar

Executive bar

Champagne bar (Bottle service)

Whisky Bar

Gin Bar

Please note that the above prices are suggested in order to estimate a pre-paid bar limit. Payment of this is required prior to the function. Should the bar limit not be reached, a refund is redeemable after the function, however should the bar limit increase, the balance owing must be paid in full prior to departure.



## DRINKS MENU

### CIDERS

Hunters Dry .....	48
Hunters Gold.....	48
Savannah Dry .....	50
Savannah Light .....	50
Smirnoff Spin .....	45
Smirnoff Storm.....	45

### BEERS

Amstel Imported .....	45
Corona Imported .....	50
Heineken Imported .....	50
Heineken Imported .....	50
Heineken Keg Imported .....	75
Millers Draught Imported .....	45
Peroni Imported .....	55
Stella Artois Imported .....	45
Stella Artois Draft Imported .....	75
Windhoek Draught Imported .....	50
Windhoek Lager Imported .....	45
Black Label Local .....	42
Castle Local .....	38

## DRINKS MENU

### GIN

Da Vinci Nero.....	35
Gordons .....	25
Hendricks .....	65
Tanqueray .....	40
Tanqueray 10yr .....	50
The Botanist .....	60
Whitley Neil Flavoured Protea & Hibiscus .....	38
Whitley Neil Flavoured Aloe & Cucumber .....	38
Whitley Neill Raspberry Gin.....	38
Whitley Neill Small Batch .....	38
Woodstock Brambleberry & Lotus .....	35
Woodstock Original .....	35

### WATER

Legacy Sparkling Glass Sml Mineral.....	35
Legacy Still Glass Sml Mineral Water.....	35
Legacy Sparkling Glass Lrg Mineral Water.....	65
Legacy Still Glass Lrg Mineral Water.....	65

### SOFT DRINKS

Fitch and Leeds Indian Tonic Soft Drinks.....	30
Appletiser .....	40
Coke .....	36
Coke Lite .....	36
Coke Zero .....	36
Cream Soda .....	36
Dry Lemon .....	33
Fanta Orange .....	36
Fitch & Leeds Pink Tonic .....	33
Ginger Ale .....	33
Grapetiser Red Can .....	40
Lemonade .....	33
Lipton Ice Tea Lemon .....	38
Lipton Ice Tea Peach .....	38
Red Bull .....	68
Red Bull Sugar Free .....	68
Soda Water .....	33
Sprite .....	36
Sprite Zero .....	36
Tomato Cocktail .....	48
Tonic Water .....	33
DaVinci MCC Brut Sparkling Wines.....	450
Assorted Juice.....	38



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