The Leonardo

CONFERENCE & EVENT CENTRE

MARCH 2020 - JANUARY 2021

LEGACY

HOTELS & RESORTS

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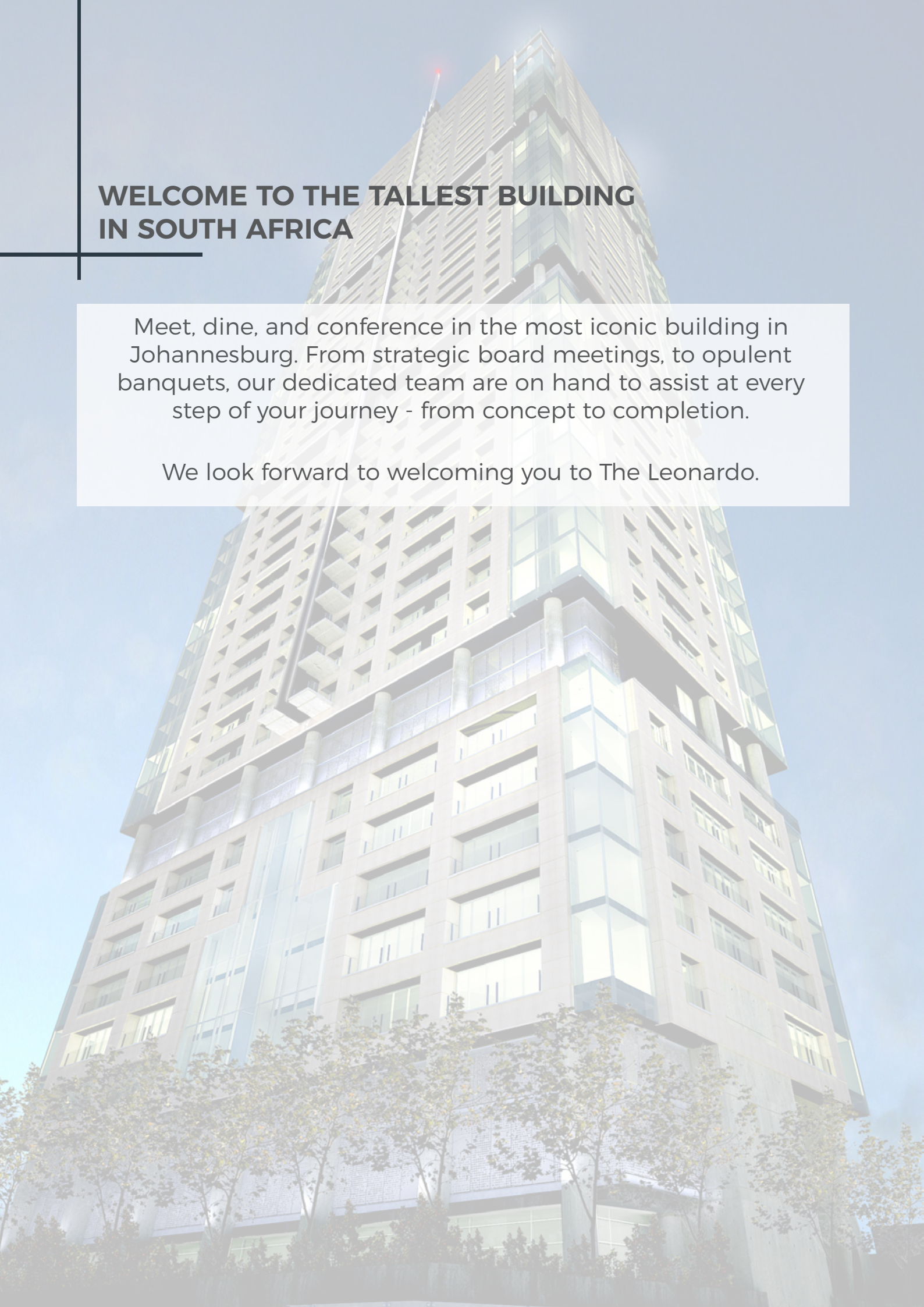
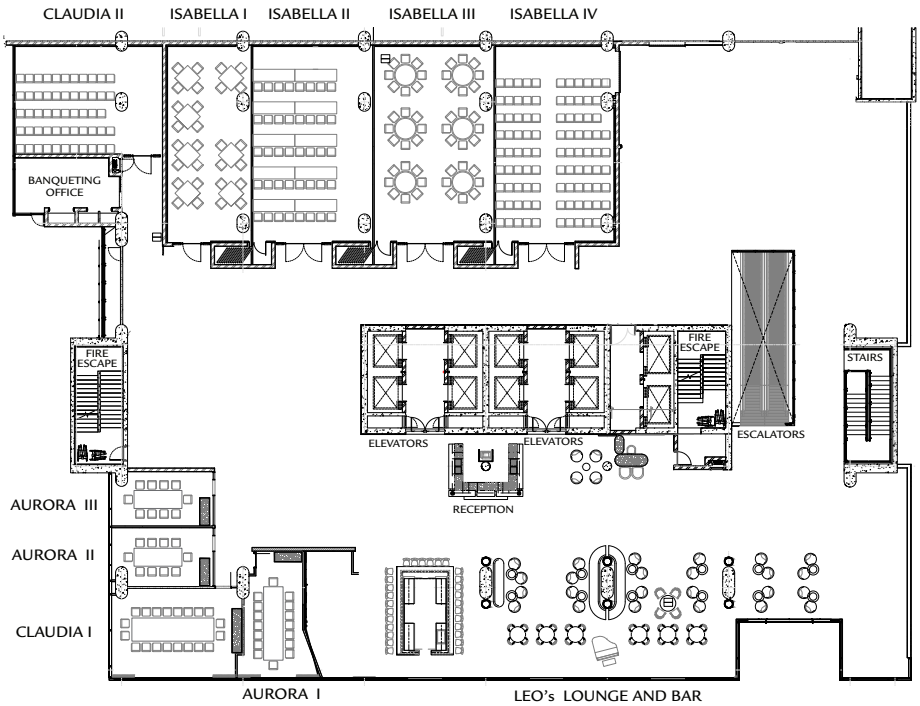


WELCOME TO THE TALLEST BUILDING IN SOUTH AFRICA

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	COVID	Current	COVID	Current	COVID	Current	COVID	Current	COVID	Current	COVID
REDUCTION		0%	70%	0%	50%	0%	50%	0%	50%	0%	60%	0%	2.25m²pp
Aurora I	33.7 m2	-	-	14	7	-	-	-	-	-	-	-	-
Aurora II	25.3 m2	-	-	10	5	-	-	-	-	-	-	-	-
Aurora III	23.7 m2	-	-	10	5	-	-	-	-	-	-	-	-
Claudia I	50.1 m2	40	12	-	-	12	6	16	8	30	12	40	22
Claudia II	70.4 m2	52	15	-	-	12	6	18	9	40	16	50	31
Isabella I	70.5 m2	48	14	-	-	16	8	24	12	40	16	50	31
Isabella II	102 m2	80	24	-	-	18	9	36	18	70	28	85	45
Isabella III	102 m2	70	21	-	-	18	9	36	18	80	32	100	45
Isabella IV	102 m2	70	21	-	-	20	10	24	12	80	32	100	45
Isabella I, II	172 m2	128	38	-	-	54	27	50	25	130	52	150	76
Isabella II, III	204 m2	150	45	-	-	52	26	72	35	150	60	180	90
Isabella III, IV	204 m2	140	42	-	-	50	25	56	28	140	56	190	90
Isabella I, II, III	274 m2	198	59	-	-	-	-	86	43	180	72	230	121
Isabella II, III, IV	306 m2	157	47	-	-	-	-	96	48	240	96	270	136
Isabella I, II, III, IV	376 m2	250	75	-	-	-	-	120	60	300	120	300	150

Cinema
Guests seated in rows with no desks.

Boardroom
Guests seated around a boardroom table.

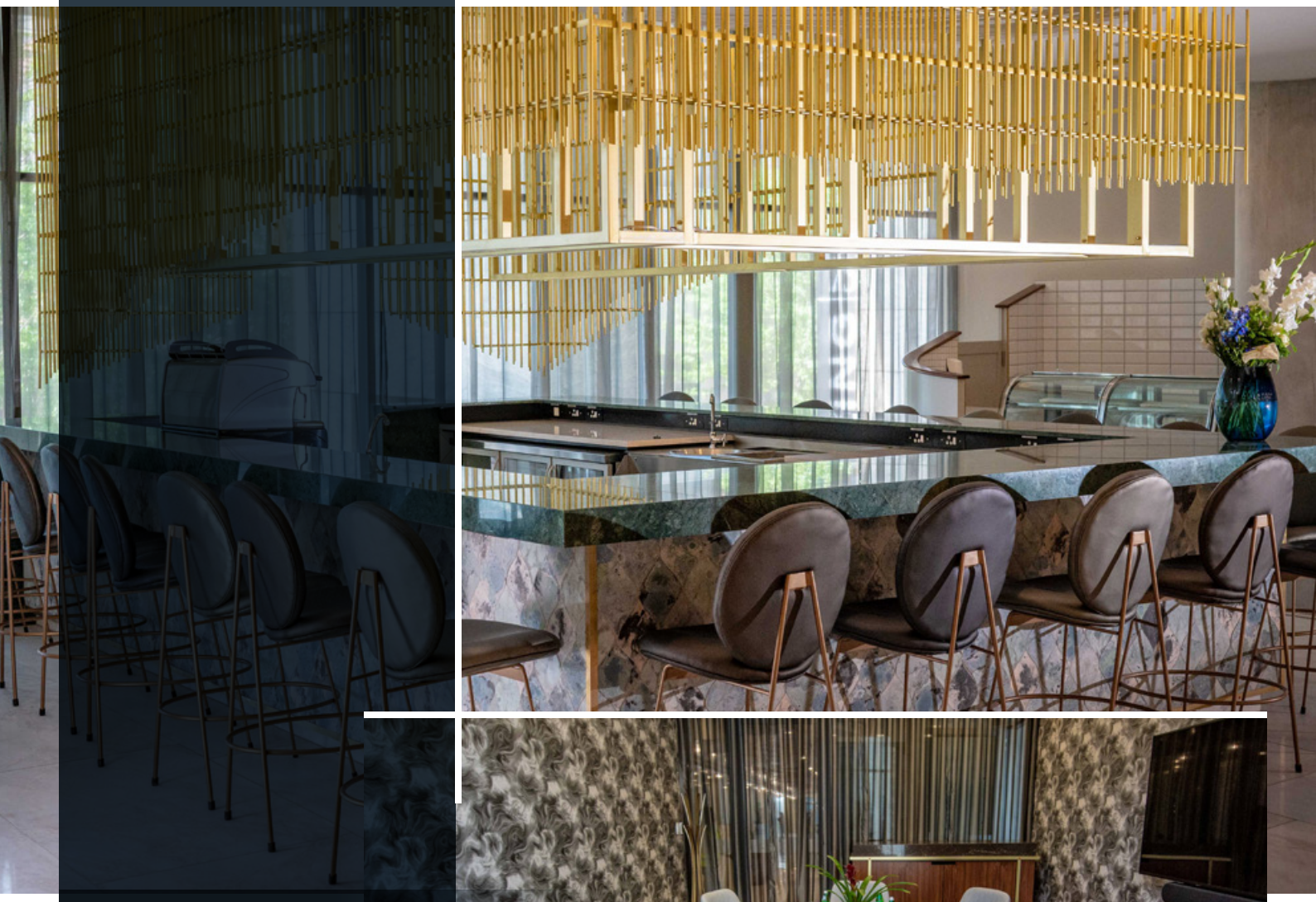
U-Shape
Guests seated around a U-shaped table.
T.U Triple U-Shape
D.U Double U-Shape

School Room
Guests seated in rows with desks for note-taking.

Dinner
Guests seated at round tables.

Cocktail Reception Standing
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 1000	R 870	-	R 805
Buffet/Set Menu III	R 1050	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

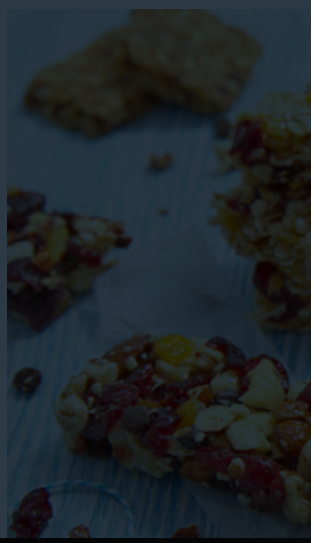
LUNCH

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

ARRIVAL

Berry & Banana Smoothie
Fruit Granola Bars
Blueberry & Bran Muffin
Melon, Strawberry & Kiwi Fruit

MID-MORNING

Buttermilk Scones With Sweet Preserves
Potato, Mushroom & Parmesan Quiche |V
Smoked Salmon Bagels With Crème Fraiche & Capers
Banana & Walnut Bread

MID-AFTERNOON

Dark Chocolate Cake
Blueberry & Pear Squares
Peanut Butter Crunchies
Bruschetta Selection |V

Food prepared by AURUM

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

TUESDAY

ARRIVAL

Passion Fruit & Cocoa Smoothie
Nut & Seed Crackers
Dark Chocolate Chip Muffin
Seasonal Whole Fresh Fruits

MID-MORNING

Baby Spinach, Zucchini, Tomato & Goats Feta Quiche |V
Almond Blueberry Cakes
Macaron Selection
Dark Chocolate Croissant

MID-AFTERNOON

Carrot & Pineapple Cake
Chocolate, Almond & Date Brownies
Almond Shortbread
Open Bagel Selection

Food prepared by AURUM

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

WEDNESDAY

ARRIVAL

Peanut Butter Smoothie
Cranberry Oat Cookies
Carrot & Sultana Muffin
Baked Yoghurt Pots With Seasonal Berries

MID-MORNING

Chorizo, Red Pepper & Mozzarella Quiche
Tea Sandwich Selection |V
Lemon Curd Cake
Chocolate Hazelnut Tart

MID-AFTERNOON

Red Velvet Cheesecake
Millionaire's Shortbread
White Chocolate Macadamia Cookies
Bacon, Onion & Brie Cheese Frittata

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
White Chocolate Chip & Pecan Cookies
Sundried Tomato & Parmesan Muffin
Leo Granola Jars With Honey & Natural Yoghurt

MID-MORNING

Mushroom, Thyme & Caramelised Onion Frittata | *V*
Toasted Almond Croissant
Brioche French Toast With Bacon Jam
Portuguese Custard Tartlets

MID-AFTERNOON

Lemon & Lime Cheesecake
Ginger & Dark Chocolate Cookies
Maple Pecan Pastries
Gypsy Ham & White Cheddar Mini Baguettes

FRIDAY

ARRIVAL

Mango & Strawberry Smoothie
Carrot & Pineapple Cake Squares
Banana, Chocolate & Pecan Muffins
Seasonal Fruit Salad Pots

MID-MORNING

Blt & Mustard Aioli Croissants
Seed Crackers, Brie & Honey Cashews | *V*
Sweet Danish Pastry Selection
Vanilla Glazed Madeira Cake

MID-AFTERNOON

Cinnamon Swirls
Banana Blueberry Muffins
Nutella Cake
Mini Chicken Schnitzel Parmigiano

Food prepared by AURUM

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

ENERGY*

ARRIVAL

Vitamin C Wellness Shot
Espresso, Almond & Cacao Smoothie
Natural Yoghurt, Chia, Leo Granola & Superfruit Compote
Blueberry & Date Snack Bars

MID-MORNING

Green Goodness Smoothie
Honey Oat Balls
Dark Chocolate Peanut Bars
Banana Blueberry Muffins
Smashed Avocado, Seed Loaf & Ricotta | *V*

MID-AFTERNOON

Orange, Strawberry & Mint Wellness Shot
Mini Beef Burger Lettuce Cups
Date & Almond Brownies
Berry Chia Fruit Leather
Hummus & Parmesan Crackers

*Energy Break options are available at a surcharge of R80 per person, per break, or R230 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

Artisanal Bread Service | *V*

Primavera Salad | *V* | *N*

Beetroot. Fennel. Watermelon. Cashew Nut. Goats Chevin. Ginger. White Balsamic Emulsion

Asparagus Caesar | *V*

Cos. Garlic Crouton. White Anchovies. Onion Crumble. Pecorino Dressing

Saldanha Bay Mussels | *P* | *N*

Champagne Cream. Tomato. Sesame. Braised Leek

Cured Springbok | *GF* | *N*

Onion Agrodolce. Radish. Goats Milk Camembert. Mustard Dressing

MAIN COURSES

Agnolotti | *V* | *N*

Squash. Pumpkin. Ricotta. Roasted Garlic Crema. Pine Nuts. Sultana

Shellfish Paella | *P*

Prawn. White Clam. Squid. Saffron. Shellfish Broth. Kale Oil

Chicken Thigh Cacciatore | FR

Olives. Garlic. Roasted Peppers. Tomato. Sherry Vinegar

Sous Vide Lamb Neck

Pearl Onion. Baby Carrot. Chickpea & Squash Salad. Lamb Braising Jus

ACCOMPANIMENTS

Fondant Garlic New Potatoes I *v*

Stem Broccoli. Chili. Sesame. Parmesan | *N*

Herb Cous Cous. Coriander. Pimento. Feta

Fine Beans. Zucchini. Confit Baby Onion

DESSERTS

Chocolate Torte | *N*

Hazelnut. Raspberry. Vanilla Mascarpone

Coconut Panna Cotta.

Dulce De Leche. Coconut Crumb. Mint Pineapple

Pear & Almond Tart | *N*

Raisin Salsa. Crème Fraiche

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

Artisanal Bread Service | *V*

Spring Salad | *V* | *N*

Romaine Leaves. Quinoa. Chickpea. Artichoke. Asparagus. Goat's Feta. Pomegranate. Pumpkin Seed. Tahini Dressing

Prawn Escabeche | *GF*

Fennel. Lemon Oil. Cured Pimento Peppers. Chorizo. Parsley New Potatoes

Mustard Beef

Rare Fillet. Mustard Dressing. Horseradish. Onion Crumble.

MAIN COURSES

Lemon Asparagus Risotto | *V*

Ricotta. Zucchini. Lemon Oil. Parmigiano. Italian Parsley

Roasted Cob | *P*

Braised Fennel. White Wine Saffron Cream. Olive. Spring Peas. Confit Potato

Norwegian Salmon | *P*

Pickled Cauliflower. Red Quinoa. Baby Chard. Caper Butter

Lamb Knuckle

New Season Lamb. Aubergine, Corn & Ginger. Salsa Verde

Pork Belly | Dargle Valley

White Wine. Sage. Buttered Cabbage. Braised Onion

ACCOMPANIMENTS

Coconut Cream Rice. Peri-Peri Oil. Baby Chard

Snap Peas. Zucchini. Soy. Chili. Ginger

Potato Puree. Truffle. Olive Oil

Charred Cauliflower. Harissa. Camembert Cream

DESSERTS

Chocolate Pot. | *N*

Blueberries. Vanilla Crème Fraiche

Lemon Tart. | *N*

Meringue. Candied Citrus

Ginger Malva. | *N*

Bourbon Custard. Gingerbread Cookie Crumble

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

Food prepared by AURUM

BUFFET MENU 3

APPETISERS

Artisanal Bread Service | *V*

Burrata Salad | *V*

Seasonal Tomato. Tomato Jam. Basil. Olive Oil

Yellowfin Tuna | *P* | *N*

Lemon Oil. Avocado Emulsion. Sesame Crumb. Radish

Beef Crudo

Black Angus Carpaccio. Pickled Mushroom. Celery. Garlic Emulsion. Lemon. Parmgiano

MAIN COURSES

Prawn Laksa Curry Pot | *P*

Red Curry. Coconut. Lime. Coriander

Roasted Salmon | *P*

Honey Soy Glaze. Snap Pea & Asparagus Salad. Charred Cauliflower. Ginger Beurre Blanc

Lamb Rump

Pumpkin Fritter. Herb Crème Fraiche. Mustard Jus

Black Angus Eye Of Beef

Medium-Rare Roast. Bone Marrow Jus. Chimichurri. Parmesan Crumb

ACCOMPANIMENTS

Porcini Risotto. Shitake Crema. Pecorino

Slow Roasted Heirloom Carrots. Cumin Oil

Duck Fat Confit Potatoes. Fried Leeks

Spicy Bean Cassoulet. Kale. Parsley

DESSERTS

Tiramisu Mousse

Coffee Cake. Oreo Crumble. Cocoa

Lemon Cheesecake

Limoncello Pears. Citrus Gel

Truffle & Petit Four Selection | *N*

South African Cheese Selection

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 1

APPETISERS

Please select one

Panzanella Salad | *V*

Fior Di Latte Mozzarella. Seasonal Tomato. Oregano. Fried Bread. Basil Oil

Cured Salmon | *P* | *N*

Beetroot & Gin Cure. Salmon Crème Fraiche Mousse. Celeriac. Black Sesame Cracker

Beef Crudo

Black Angus Tartare. Sherry Pickled Mushroom. Celery. Garlic Emulsion. Parmigiano

MAIN COURSES

Please select two

Ravioli | *V* | *N*

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

Sea Bass | *P*

Fennel & Aubergine Ragu. Basil. Charred Pimento. Confit Potato. Pea Mousse

Chicken | *FR*

Supreme With Olives, Pecorino & Roasted Peppers. Chicken Jus. Cumin Carrots. Leek Pomme Anna

Braised Lamb Knuckle

Parmesan Risotto. Charred Asparagus. Salsa Verde.

DESSERTS

Please select one

Almond & Apple Frangipane Tart | *N*

Marsala Syrup. Raisin Salsa. Vanilla Crème Fraiche. Almond Gelato

Lemon Posset | *VG*

Coconut Crumble. Compressed Pineapple. Mint. Honeycomb

Frozen Affogato | *N*

Hazelnut & Coffee Gelato. Almond Streusel. Chilled Espresso

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

Tortellini | *V*

Ricotta. Olive. Sundried Tomato. Aurora Cream. Crispy Capers. Basil

Tuna Tartare | *P*

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

Smoked Kudu | *N*

Agrodolce. Goats Milk Camembert. Amaranth. Mustard Dressing

MAIN COURSES

Please select two

Risotto | *V* | *N*

Arborio. Caramelised Onion. Romesco. Parmigiano

Norwegian Salmon

Lentil Ragu. Roasted Garlic Pomme Puree. Yoghurt Dressing. Wild Rocket

Duck | *FR*

Sous Vide Breast. Confit Thigh. Aubergine & Corn. Braised Pak Choi. Ginger Duck Jus

Beef Fillet

Broccoli Rabe. Confit Onion. King Oyster Mushroom. Bone Marrow Jus

DESSERTS

Please select one

Chocolate [3] | *N*

70% Dark Ganache. Frozen Milk Chocolate Mousse. Dulce De Leche. Hazelnuts. White Chocolate Gelato

Baked Yoghurt | *GF*

Vanilla Bean. Toasted Coconut. Honeycomb. Saffron Honey Gelato

Strawberry Sorbet | *GF*

Macerated Strawberries. Mint. Italian Meringue. Cheesecake Mousse

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

Broad Bean Risotto | *V*

Peas. Zucchini. Lemon. Parmigiano

Prawn Broth | *P*

Prawn Tortellini. Black Truffle Espuma. Tarragon

Black Angus Beef Carpaccio

Shaved Mushroom. Porcini Powder. Crispy Mozzarella. Mustard Aioli.

MAIN COURSES

Please select two

Gnocchi | *V* | *N*

Smoked Romesco. Crispy Kale. Herb Butter. Toasted Almonds.

Sea Bass | *P*

New Potatoes. Shellfish Butter. Asparagus & Stem Broccoli. Quinoa. Baby Spinach.

Lamb Rump

Sundried Tomato & Olive Dressing. Quinoa Goat's Feta & Fine Bean Salad. Crisp Basil

Pork Belly | *N*

Butter Glazed Sweet Potato. Cauliflower Gratin. Apple. Peanut Agrodolce

DESSERTS

Please select one

Cranberry Nougat Cheesecake | *N*

Ginger Biscuit. Caramelised Meringue. Nougat Gelato

Hazelnut Brownie | *GF* | *N*

Dates. Coconut. Nutella Custard. Mango Sorbet

Cheese

Goat's Chevin. Camembert. Dolce Latte. Grape Salad. Oat Crumble

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

Fired Sweet Potato | *VG* | *N*

Teriyaki Glaze. Crispy Kale. Peanut Hummus

Primavera Salad | *VG* | *N*

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

Preserved Aubergine | *VG*

Rosemary & Garlic Olive Oil. White Bean Emulsion. Shimeji Mushroom Salad. Carrot Crisps

MAIN COURSES

Please select two

Artichoke | *VG* | *N*

Zucchini Pasta. Marinated Artichoke. Red Kidney Bean. Chili. Roasted Garlic Oil. Onion & Pine Nut Crumble

Sous Vide Cauliflower | *VG*

Truffle Cauliflower Puree. Dukkha. Porcini. Barley & Lentil Risotto. Crisp Broccoli

Raw Lasagna | *VG* | *N*

Baby Marrow. Basil. Avocado Mousse. Sundried Tomato Pesto. Brazil Nut 'Cheese'. Toasted Almond

DESSERTS

Please select one

Lemon Macadamia Posset | *VG* | *N*

Coconut Flake Crumble. Compressed Pineapple. Mint. Honeycomb

100% Chocolate Hazelnut Ganache | *VG* | *N*

Coconut Cream. Cherry Gel. Strawberry Salad

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

FINGER BREAKFAST MENU

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

COLD SELECTION

Please select 4/6 options

Fresh Seasonal Fruit Selection
Greek Yoghurt Pots, Granola & Seasonal Berries
Buttermilk Scones, Camembert & Sweet Preserves
Croissants With Fontina & Smoked Ham
Croissants With Mozzarella, Basil Pesto & Tomato
Smoked Salmon Bagels With Crème Fraiche & Capers
Banana & Walnut Bread With Vanilla Butter
Mini Pastry & Danish Selection
Local Cheese Selection & Sweet Preserves

HOT SELECTION

Please select 4/6 options

Potato. Mushroom & Parmesan Quiche |*V*
Baby Spinach. Zucchini. Tomato & Goats Feta Quiche |*V*
Corn & Zucchini Fritters. Mature Cheddar. Spiced Yoghurt |*V*
Mini Brioche French Toast. Bacon & Brie Cheese
Chorizo. Red Pepper & Mozzarella Frittata
Bacon. Onion & Brie Cheese Frittata
Beef Sausage & Bacon Skewers. Mustard Crème Fraiche
Corn Waffles. Scrambled Egg & Cream Cheese
Smoked Trout En Croute. Spring Onion Hollandaise
Parma Ham. Egg & Tomato Confit Tartlets

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

Natural Yoghurt. Leo Granola. Seasonal Berries. Honey | *V*

Seasonal Fruit Salad. Citrus. Chia | *V* | *GF*

Banana & Walnut Bread. Vanilla Butter | *V*

Smashed Avocado. Seed Loaf. Lemon Ricotta | *V* | *N*

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

Savoury Crêpe. Truffle Scrambled Eggs. Gruyere. Bacon Crumble

Whole-Wheat Crumpet. Raspberry Compote. Vanilla Crème Fraiche | *V*

Potato & Onion Rösti. Smoked Salmon Trout. Cucumber. Lemon Ricotta

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

HOT BREAKFAST

A la carte offering, waiter service

Leo's English

Free Range Eggs. Dargle Valley Bacon. Pork Sausage.

Roasted Vine Tomatoes. Spiced Beans. Field Mushrooms. Toast Selection

Breakfast Waffle | *V*

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

Croissant French Toast

Dargle Valley Bacon. Maple & Date Syrup. Banana Crème Fraiche

Smoked Salmon Rosti | *P*

Smoked Franschoek Salmon Trout. Asparagus. Scrambled Free Range Egg. Truffle Hollandaise

Shakshuka

Poached Free Range Eggs. Tomato Chilli Con Carne. Jalapeno. Coriander.

Parmigiano. Toast Selection

Frittata | *V* | *N*

Free Range Eggs. Slow Braised Onion. Red Peppers. Baby Spinach. Goats Feta.

Parmigiano. Herb Salad

Eggs Benedict

Poached Free Range Eggs. Toasted English Muffin. Gypsy Ham. Baby Spinach.

Hollandaise Espuma

Baked Field Mushroom | *V* | *N*

Truffle Scented Free Range Scrambled Eggs. Herb Pesto. Roasted Vine Tomatoes. Fior Di Latte Mozzarella

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 a table on arrival

Natural Yoghurt. Leo Granola. Seasonal Berries. Honey | *V*

Seasonal Fruit Salad. Citrus. Chia | *V* | *GF*

Banana & Walnut Bread. Vanilla Butter | *V*

Smashed Avocado. Seed Loaf. Lemon Ricotta | *V* | *N*

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

Savoury Crêpe. Truffle Scrambled Eggs. Gruyere. Bacon Crumble

Whole-wheat Crumpet. Raspberry Compote. Vanilla Crème Fraiche | *V*

Potato & Onion Rösti. Smoked Salmon Trout. Cucumber. Lemon Ricotta

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

HOT BREAKFAST

Select 2 Items

Leo's English

Free Range Eggs. Dargle Valley Bacon. Pork Sausage.

Roasted Vine Tomatoes. Spiced Beans. Field Mushrooms. Toast Selection

Breakfast Waffle | *V*

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

Croissant French Toast

Dargle Valley Bacon. Maple & Date Syrup. Banana Crème Fraiche

Smoked Salmon Rosti | *P*

Smoked Franschoek Salmon Trout. Asparagus. Scrambled Free Range Egg. Truffle Hollandaise

Shakshuka

Poached Free Range Eggs. Tomato Chilli Con Carne. Jalapeno. Coriander.

Parmigiano. Toast Selection

Frittata | *V* | *N*

Free Range Eggs. Slow Braised Onion. Red Peppers. Baby Spinach. Goats Feta.

Parmigiano. Herb Salad

Eggs Benedict

Poached Free Range Eggs. Toasted English Muffin. Gypsy Ham. Baby Spinach.

Hollandaise Espuma

Baked Field Mushroom | *V* | *N*

Truffle Scented Free Range Scrambled Eggs. Herb Pesto. Roasted Vine Tomatoes.

Fior Di Latte Mozzarella

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

Aubergine. Harissa | *V* | *N*
Feta Crema. Salt-Candied Pine Nuts

Parmesan Polenta | *V*
Gorgonzola. Pepperonata. Capers. Mascarpone

Caprese Tartlet | *V* | *N*
Tomato. Mozzarella. Herb Pesto. Basil

Spicy Prawn | *P*
Chilli Oil. Onion Salsa. Coriander Lime Mayonnaise

Yellowfin Tuna
Ponzu. Avocado Mousse

Cured Salmon | *P* | *N*
Pickled Beetroot. Whipped Avocado. Sesame Aioli. Amaranth

White Anchovy | *P*
Bruschetta. Cannellini Bean Hummus. Pickled Pimento

Parma Ham
Fontina. Wild Rocket. White Balsamic

Smoked Springbok
Onion Salsa. Soy Aioli. Parmigiano. Coriander

Duck Liver Parfait
Pickled Grapes. Fig Preserve. Herb Crackers

Salami Felino
Olives. Sopressata & Brie. Prosciutto & Fig

Beef Fillet
Rare Roast. Mustard Glaze. Horseradish. Gremolata

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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 HOT SELECTION

Empanada | *V*
Red Bean Chilli Con 'Carne'. Pimento Crema. Coriander Salsa

Asiago Tartlet | *V*
Butter Pastry. Onion Marmalade. Onion Crumb

Porcini Arancini | *V*
Truffle Mayonnaise

Melanzane Parmigiano | *V*
Tomato. Basil Emulsion

Tempura Prawn |*N*
Smoked Crema. Avocado. Black Sesame

Crab Curry |*P*
Coconut Rice. Sambal

Salmon & Leek Fishcake | *V*
Pickled Cucumber

Crispy Chicken
Asian Slaw. Chilli Condiment

Chicken Thigh |*N*
Soy & Lime. Sundried Tomato Pesto. Lemon Aioli

Mini Taco
Smoked Pork Belly. Coriander Chilli Dressing. Apple

Veal & Pork Meatballs |*N*
Romesco. Hummus. Cucumber & Chickpea Salad. Sesame

Lamb
Braised Shoulder. Parmesan Polenta. Tomato Confiture

Duck Spring Roll
Spring Onion. Spicy Soy Dressing

Lamb Rump
Lemon & Garlic. Salsa Verde. Olives

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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

Red Velvet Opera
Strawberry. Passion Fruit
Chocolate & Date Brownies | *N*
White Chocolate Glaze
Almond & Orange Cake | *N*
Apricot. Marmalade. Vanilla Crème Fraiche
Lemon Coconut Posset
Apricot Gel. Vanilla Meringue
Nutella Ganache | *N*
Chocolate Amaretti Soil. Coffee Cream
Lemon Meringue Tartlet
Ginger Biscuit Crumb. Italian Meringue
Chocolate Truffle Selection | *N*
Luxury Nougat Selection | *N*

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

Elgin Ridge 'Crunch'
Elgin R190
Springfield Life from Stone
Robertson R245
Groot Constantia
Constantia R335

CHARDONNAY

Eikendal 'Janina' Unwooded
Stellenbosch R185
La Bri
Franschhoek R275
Ataraxia
Hemel-en-Aarde R665

CHENIN BLANC

AA Badenhorst 'Secateurs' Chenin Blanc
Swartland R165
Kaapzicht Kliprug Chenin Blanc
Stellenbosch R310

RIESLING

Paul Cluver Riesling
Elgin R215

ROSE

Delaire Graff Cabernet Franc Rose
Stellenbosch R200

Drinks supplied by AURUM

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

WINE LIST

RED

MERLOT

Creation
Walker Bay R400
Hartenberg
Stellenbosch R390

CABERNET SAUVIGNON

Edgebaston
Stellenbosch R310
Le Riche
Stellenbosch R445
Thelema
Stellenbosch R570

SHIRAZ

Trizanne Signature Wines
Elim R225
Raka Biography
Walker Bay R370

PINOT NOIR

The Valley
Elgin R285
Newton Johnson Family Wines
Walker Bay R440
Hamilton Russell
Hemel-en-Aarde R1210

PINOTAGE

Lanzerac Pinotage
Stellenbosch R350
Rijks Reserve Pinotage
Tulbagh R1200

Drinks supplied by AURUM

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

WINE LIST

MALBEC

Paul Wallace Malbec
Elgin R390

RED BLENDS

Eikendal Charisma
Stellenbosch R235
Antonij Rupert Optima
Franschhoek R420
Kanonkop Paul Sauer
Stellenbosch R1440

Drinks supplied by AURUM

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

SPARKLING WINE LIST

CHAMPAGNE

Louis Roederer Brut Premier
Reims, Champagne, France R1550
Billecart Salmon Brut Rose
Mareuil-Sur-Ay, Champagne, France R1590
R De Ruinart Brut Non-Vintage
Reims, Champagne, France R1650
Pol Roger Brut
Epernay, Champagne, France R1290
Dom Perignon Brut
Epernay, Champagne, France R4900
Baron Albert L'universalle Brut
By The Glass. Charly Sur Marne, Champagne, France)R875
Moet & Chandon Nectar Demi Sec
Epernay, Champagne, France R1420

SPARKLING WINE

Conde de Haro Cava 2015
By the glass. La Rioja, Spain R510
Masottina Treviso DOC Brut Prosecco
By the glass. Treviso, Italy R560
Renee Fouchee Cremant D'Loire
Loire Valley, France R620

METHOD CAP CLASSIQUE

Claudia Brut 2012
Walker Bay, South Africa R490
Silver Thorn The Green Man
Robertson, South Africa R495
Dainty Bess Rose
By the glass. Wellington, South Africa R450
L'Omarins Blanc de Blanc 2015
By the glass. Franschhoek, South Africa R420
La Bri Sauvage MCC 2013
Franschhoek, South Africa R650
Le Lude Brut Rose
Franschhoek, South Africa R540

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

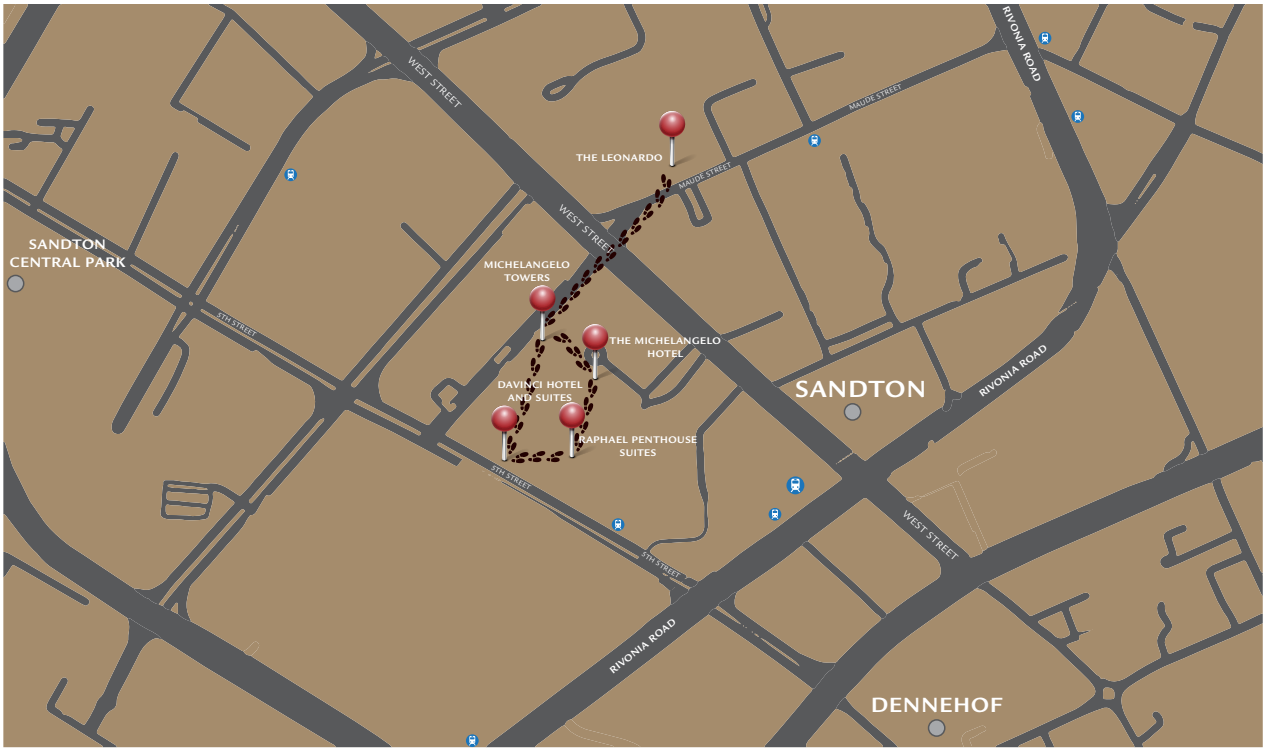
- Applicable to meetings where a full or half day conference package is not required.

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, II, III & IV	R 25 000	R 35 000

MEAL	MENU	ITEMS	COST PER PERSON
BREAKFAST	Finger Breakfast	8 Items	R 315
	Finger Breakfast	12 Items	R 335
	Boardroom Breakfast	Plated	R 315
	Leonardo Breakfast	Plated	R 350
COCKTAILS	Cocktail Menu	8 Items	R 330
	Cocktail Menu	10 Items	R 365
	Cocktail Menu	12 items	R 420
LUNCH & DINNER	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
	Vegan Menu	3 course	R 550
CONFERENCE SNACKS	Beverage Service (Tea and Coffee only)		R 70
	Arrival Snack Break		R 150
	Mid-morning Snack Break		R 180
	Mid-afternoon Snack Break		R 180
	Afternoon Takeaway Snack		R 160
	Energy Snack		Additional R 80 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

DIRECETIONS 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

LEGACY HOTELS & RESORTS