



CUPOLA  
@  
*Michelangelo*  
TOWERS

## BANQUETING & CONFERENCING

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# 2022

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## CAPACITY

EVENT	CAPACITY
CONFERENCE	4 - 10
BREAKFAST / LUNCH / DINNER	10 - 30
COCKTAILS	10 - 40
FINGER LUNCH	10 - 40
HIGH TEA	10 - 40
BRAAI	10 - 30

All prices are inclusive of catering, venue hire and VAT but exclusive of flowers, additional decor, additional AV/Music over and above what is in the Cupola. Non catered meetings are subject to venue hire.

## FULL DAY CONFERENCE MENU

08:00 - 17:00

### ON ARRIVAL

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE ARRIVAL SNACK OPTIONS

### MID-MORNING

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE MID MORNING SNACK OPTIONS

### LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

### AFTERNOON SNACKS

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE AFTERNOON SNACK OPTIONS

R1,350pp | 4-10 pax

## HALF DAY CONFERENCE (MORNING)

08:00 - 14:30

### ON ARRIVAL

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE ARRIVAL SNACK OPTIONS

### MID-MORNING

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE MID MORNING SNACK OPTIONS

### LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

R1,260pp | 4-10 pax

## HALF DAY CONFERENCE (AFTERNOON)

12:00 - 17:00

### LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

### AFTERNOON SNACKS

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE AFTERNOON SNACK OPTIONS

### DRINKS & SNACK PLATTER

LOCAL BEER, WINE AND SOFT DRINKS  
ADDITIONAL R200pp

R1140 pp | 4-10 pax

# SNACK BREAKS SELECTION

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## ARRIVAL

BERRY SMOOTHIE

FRESH FRUIT SKEWERS

ASSORTED MUFFINS

MUESLI BARS

POTTED YOGHURT WITH MUESLI  
AND MIXED BERRY COMPOTE



## MID-MORNING

SPINACH AND FETA QUICHE

ASSORTED SANDWICHES

MINI SCONES WITH JAM AND CHEESE

RED VELVET CUPCAKES

SMOKED SALMON AND CUCUMBER  
CROISSANT

## AFTERNOON



VANILLA CAKE

CHOCOLATE BROWNIES



ASSORTED OPEN SANDWICHES



MINI CHICKEN PIES

VEGETABLE SPRING ROLLS



VEGETARIAN



NUTS



GLUTEN FREE

\*HALAAL & KOSHER ON SPECIAL REQUEST

# FINGER LUNCH MENU

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## COLD

SMOKED SALMON AND CREAM  
CHEESE BRUSCHETTA

CHICKEN SALAD

THAI BEEF SALAD WRAP

TANDOORI PRAWN COCKTAIL

CONFIT TOMATO AND FETA TART

GRILLED PITA BREAD WITH  
SHREDDED CHICKEN AND PINEAPPLE

## HOT

BEEF AND PRAWN STIR FRY NOODLES  
BOWL WITH SOYA SAUCE

MINI CHEESE BURGER

MINI BOBOTIE PIE

FISH GOUJONS AND BASIL MAYO

 LEEKS AND WILD MUSHROOM VOL AU VENT

MAURITIAN CHICKEN CURRY BOWL  
WITH BASMATI RICE



## DESSERT

CHOCOLATE TARTE

LEMON MERINGUE

COCONUT TARTLET 

VANILLA CHEESECAKE

 CHOCOLATE AND PISTACHIO  
PARFAIT 

SELECT 4 COLD | 4 HOT | 3 DESSERT

R1060 pp | 10-40 pax

 VEGETARIAN

 NUTS

 GLUTEN FREE

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# FINGER BREAKFAST MENU

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## COLD

CROISSANT FILLED WITH SMOKED SALMON &  
CREAM CHEESE

FRESH FRUIT SKEWER



SHOT OF MUESLI, FRUIT SALAD AND BERRY COMPOTE



ASSORTED PASTRIES

MINI SPINACH AND CHEDDAR QUICHE



ENGLISH MUFFIN SANDWICH WITH ROCKET LEAVES,  
PASTRAMI, TOMATO AND GHERKIN



## HOT

PARC FERME BREAKFAST WRAP WITH BACON,  
SCRAMBLED EGG AND CHEDDAR CHEESE

BREAKFAST EGG MUFFIN WITH TOMATO, ONION,  
BACON AND CHEESE

CHICKEN AND FLAPJACK SLIDER

ROTI ROLLED WITH MASALA EGG



PORK SAUSAGE PUFF WITH CREAMY MUSTARD

MINI CROISSANT FILLED WITH HERB SCRAMBLED  
EGG AND CHEESE



4 CHOICES R900pp | 5 CHOICES R950pp  
(EACH OF HOT AND COLD)  
10-30 pax



VEGETARIAN



NUTS



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# PLATED BREAKFAST MENU

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## STARTERS

TEA / COFFEE / FRUIT JUICE / WATER

## MAIN COURSE

SCRAMBLED EGGS WITH CHIVES

BEEF OR PORK SAUSAGES

CRISPY STREAKY BACON

GRILLED TOMATO

HASH BROWN

BUTTON MUSHROOM WITH SPINACH AND PARMESAN CHEESE

## BASKETS

MINI MIXED DANISH, MUFFINS, CROISSANT, BROWN AND WHITE TOAST SERVED WITH ASSORTED PRESERVES

## BEVERAGES

SELECTION OF TEAS, FRESHLY BREWED FILTER COFFEE, FRESH FRUIT JUICES

R900pp | 10-30 pax



VEGETARIAN



NUTS



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# PLATED LUNCH AND DINNER MENU

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## STARTERS

### MEZZE PLATTER:

- *MINI PITA BREAD FILLED WITH GRILLED AUBERGINES AND HUMMUS*
- *POCKETS OF PARMA HAM WITH GOAT CHEESE*
- *CHICKEN TERRINE WITH PISTACHIO*
- *PRAWN COCKTAIL SERVED WITH POPPADUM BASKET*

DEEP FRIED JAPANESE PRAWN TEMPURA SERVED WITH ROCKET CONFIT, TOMATO AVOCADO AND A SWEET SOY CHILLI DRESSING

TOMATO, BASIL AND GOAT CHEESE TARTE TATIN WITH ROCKET LEAVES AND BALSAMIC REDUCTION



SMOKED SNOEK PAFE MELBA TOAST

HOME MADE CHICKEN ALFREDO & MUSHROOM RAVIOLI

PER PERI CHICKEN LIVERS

GRILLED CAULIFLOUR, ALMONDS, TAHINI AND SUMAE



## SOUP

CURRIED CAULIFLOWER SOUP WITH A TOUCH OF COCONUT CREAM AND FRESH CORIANDER

SPICY CHICKEN BROTH WITH SESAME OIL AND DEEP-FRIED WONTON FILLED WITH CHICKEN



VEGETARIAN



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# PLATED LUNCH AND DINNER MENU

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## MAINS

BEEF FILLET SERVED WITH CREAMY POLENTA IN A PARMESAN BASKET, SAUTEED ASPARAGUS, WILD MUSHROOM AND PORT JUS

CRUSTED SEARED SALMON WITH NUTS AND HERBS, SERVED WITH STIR FRY SOBA NOODLES, BROCCOLI AND EXOTIC  
MUSHROOM & TERIYAKI SAUCE

STUFFED CHICKEN BREAST WITH GOATS CHEESE, APRICOT & SPINACH, SERVED WITH ROAST VEGETABLE COUSCOUS  
AND HONEY MUSTARD SAUCE

SPICY LAMB CURRY ON THE BONE, SERVED WITH STEAMED RICE AND SAMBALS

VEGETABLE AND THYME WELLINGTON WITH SWEET POTATO PUREE



CRISPY PORK BELLY, FIVE SPICES SERVED WITH TOMATO MARMALADE, BUTTERNUT GRATIN AND BOKCHOY AND JUS  
TRADITIONAL MAURITIAN CHICKEN CURRY

## DESSERTS

CHOCOLATE PARFAIT WITH PISTACHIO NUTS



CRÈME BRÛLÉE

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

STRAWBERRY DAIQUIRI PANNA COTTA

3 COURSE R1,275pp | 4 COURSE 1,375pp | 10-30 pax



VEGETARIAN



NUTS



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# HIGH TEA MENU

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## SWEET

FRESHLY BAKED SCONES WITH  
CHANTILLY CREAM AND ASSORTED  
JAMS

ASSORTED MINI CUPCAKES

MINI LEMON MERINGUES

MINI BAKED CHEESECAKE

CHOCOLATE COOKIES

## SAVOURY

FINGER SANDWICHES WITH SMOKED  
SALMON, CREAM CHEESE AND  
CUCUMBER

CROISSANT FILLED WITH CHICKEN MAYO

MINI VEGETABLE QUICHES WITH FETA CHEESE

MINI CHICKEN & MUSHROOM PIES

WOK FRIED CHICKEN AND SWEET  
CHILLI WRAP

## BEVERAGES

SELECTION OF TEAS

FRESHLY BREWED COFFEE

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R965pp | 10-40 pax

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G GLUTEN FREE

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# CANAPES

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## COLD

FETA, SWEETCORN AND ZUCCHINI TACOS

CHICKEN VOL AU VENT WITH GOATS CHEESE

TANDOORI PRAWN COCKTAIL

MINI PITA BREAD FILLED WITH TERIYAKI BEEF

CONFIT TOMATO AND FETA TART

WATERMELON, PARMA HAM AND BLUE CHEESE VINAIGRETTE

WILD MUSHROOM, PARMESAN AND THYME BRUSCHETTA

SMOKED SALMON ROULADE WITH CREAM CHEESE &  
CHIVES SERVED ON CROSTINI

ROLLED PANCAKE WITH SPICY CHICKEN, BEAN SPROUT  
AND FRESH CORIANDER

## HOT



PRAWN TEMPURA WITH SWEET CHILLI MAYONNAISE

MINI BOEREWORS WITH TOMATO AND ONION RELISH

BEEF WITH SUYA SPICES ON BAMBOO SKEWERS

PERI PERI CHICKEN WINGS



SPICED LAMB PUFF



MINI BURGER WITH EMMENTAL CHEESE AND GHERKIN



VEGETABLES HACKS WITH TOMATO AND CORIANDER DIP



MINI CHICKEN BUNNY CHOW

DUCK SPRING ROLL WITH TERIYAKI SAUCE

LEEK AND MUSHROOM TART WITH GOATS CHEESE CREAM



6 CHOICES R1050pp  
(EACH OF HOT AND COLD)  
10-40 pax



VEGETARIAN



NUTS



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## SOMETHING DECADENT

CHOCOLATE PARFAIT WITH PISTACHIO  
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MINI LEMON MERINGUES

CRÈME BRULE

CHOCOLATE AND BERRY TARTLET

CHERRY PANNA COTTA

CARAMEL CHEESE CAKE

MINI TIRAMISU

CHOCOLATE BROWNIE WITH BAILEY  
MOUSSE

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CAN BE ADDED TO YOUR CANAPES OR BRAAI AT

R65pp

## BOWLS

WOK FRIED NOODLES WITH CHICKEN  
& PRAWN NOODLES AND SOYA SAUCE

SEAFOOD PIE

SPICY LAMB CURRY SERVED WITH  
STEAMED RICE

BRAISED OXTAIL WITH COUSCOUS

OVEN BAKED POTATO GNOCCHI WITH  
SAUTÉED SPINACH, ROAST BUTTERNUT

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MAURITIAN CHICKEN CURRY WITH  
JASMINE RICE

POACHED KINGKLIP IN COCONUT CREAM  
AND SERVED WITH BOKCHOY

RED BEEF STEW WITH JOLLOF RICE

R65pp

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VEGETARIAN

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# BRAAI WITH A VIEW

BEEF STEAK, BOREWORS, CHICKEN DRUMSTICK, LAMB CHOP, PAP, BAKED POTATO, GARLIC BREAD,  
BRAAI BROODJIES, SALAD, CHAKALAKA

R1150pp

CHOOSE A DESSERT FROM SOMETHING DECADENT



VEGETARIAN



NUTS



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