



GALLAGHER
CONVENTION CENTRE

Year End Special

CRYSTAL DINNER PACKAGE R620 (Ex. Vat)

The package includes the following:

Venue

- Set-up & breakdown of the venue
- Service Staff (waiters, wine stewards, bar staff, supervisors, banqueting manager on day)
- Fully carpeted venue
- Heating & Cooling system
- House lighting
- 2 m Round Tables and Charlton chairs
- Cutlery, crockery & glassware
- Ice Buckets & table numbers (if required)
- Dance floor

Basic Décor

- Red Carpet at entrance
- Chair cover
- Tablecloths & napkins
- Basic Centre Piece
- Tie Backs
- Base plate

Secure Parking

Buffet Menu 1

COLD STARTERS & SALADS ON THE BUFFET served with a selection of ciabatta & rolls

Seafood salad with couscous, fresh tomato salsa & dill, yoghurt dressing. Paprika smoked chicken on a bed of baby spinach & sweet chilli dressing. Thin sliced Biltong with rocket, parmesan shavings, garlic infused olive oil & bruschetta
Greek salad
Spinach & tomato salad

HOT BUFFET

Basil and rosemary rubbed leg of lamb with natural jus
Oven baked parmesan chicken
Herb coated hake fillets with spinach baked with cheese

VEGETABLES & STARCH

Penne primavera with roast baby tomatoes & parmesan cheese
Basmati rice with crispy onions
Oven roasted medley of fresh garden vegetables
Vegetable Gratin

DESSERT BUFFET

Fruit kebabs & sweet whipped cream
Chocolate & strawberry mousse
Lemon meringue
Crème caramel
Malva pudding

Buffet Menu 2

COLD STARTERS & SALADS ON THE BUFFET served with a selection of ciabatta & rolls

Biltong terrine served with red cabbage coleslaw & gooseberry compote
Chicken strips served on a bed of Italian salad
Trio of mushrooms with penne, olive oil & balsamic dressing
Mediterranean crab and mint salad with Couscous
Nicoise salad

HOT BUFFET

Slow roasted Herb crusted topside of beef with thyme & garlic jus
Roast Chicken with wholegrain mustard sauce
Grilled seafood with lemon butter sauce

VEGETABLES & STARCH

Oven baked baby potatoes with basil pesto
Rice with herbs & onions
Roasted Butternut
Gem squash filled with seasonal vegetables

DESSERT

Sacher Torte
Sticky toffee pudding
Fresh fruit platter
Profiteroles with chocolate almond mousse
Cappuccino Cups

Tea and coffee served after dinner
Juice per table