



GALLAGHER  
CONVENTION CENTRE

# Year End Special

DIAMOND DINNER PACKAGE R660 (Ex. Vat)

The package includes the following:

Venue	Basic Décor
<ul style="list-style-type: none"> <li>• Set-up &amp; breakdown of the venue</li> <li>• Service Staff (waiters, wine stewards, bar staff, supervisors, banqueting manager on day)</li> <li>• Fully carpeted venue</li> <li>• Heating &amp; Cooling system</li> <li>• House lighting</li> <li>• 2 m Round Tables and Charlton chairs</li> <li>• Cutlery, crockery &amp; glassware</li> <li>• Ice Buckets &amp; table numbers (if required)</li> <li>• Dance floor</li> </ul>	<ul style="list-style-type: none"> <li>• Red Carpet at entrance</li> <li>• Chair cover</li> <li>• Tablecloths &amp; napkins</li> <li>• Runners</li> <li>• Elegant Centre Piece</li> <li>• Tie Backs</li> <li>• Base plate</li> <li>• Props for stage</li> </ul>
Secure Parking	

## Buffet Menu 1

### COCKTAIL OPEN CANAPES ON PLATTERS FOR ARRIVAL

Chinese spoons of prawn tails on a noodle swirl dressed in saffron vinaigrette. Exotic Polenta squares with forest mushrooms tossed in truffle oil. Asparagus laced with beef pastrami in a balsamic reduction. Brie & caramelised pears on rye with a peppered pesto

### COLD STARTERS ON 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  
Penne primavera with roast baby tomatoes & parmesan cheese  
Basmati rice with crispy onions  
Oven roasted medley of fresh garden vegetables

### DESSERT BUFFET

Fruit platter with ice cream  
Chocolate & strawberry mousse  
Chocolate caramel crunch  
Crème caramel  
Pavlova

## Buffet Menu 2

### PLATTERS FOR ARRIVAL

Biltong  
Dry wors  
Pretzels  
Roasted nuts  
Parmesan cheese sticks  
Grissini sticks  
Deep fried olives  
Humus  
Black Olive, Pesto & Almond Tapenade

### COLD STARTERS & SALADS

served with a selection of ciabatta & rolls

Biltong terrine served with red cabbage coleslaw & gooseberry compote.

Chicken strips served on a bed of fresh mixed herb leaves with teriyaki dressing.

Open tartlet with a trio of mushrooms in a cream dressing.

Mediterranean crab and mint salad  
Chilli tuna pasta shell salad  
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  
  
Oven baked baby potatoes with basil pesto  
Mushroom flavoured rice with onions  
Roasted Butternut  
Gem squash filled with slow roasted Mediterranean vegetables

### DESSERT

Sacher Torte  
Individual trifle  
Fresh fruit salad  
Profiteroles with chocolate almond mousse  
Strawberry gateau

Tea and coffee served after dinner  
Juice per table

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Gallagher Convention Centre caters to all dietary requirements on request