



GALLAGHER
CONVENTION CENTRE

Year End Special

CLASSIC DINNER PACKAGE **R530** (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 & White or Ivory napkins
- Basic Centre Piece
- Base plate

Secure Parking

Buffet Menu 1

SELECTION OF SALADS & STARTERS

Fresh Selection of Breads displayed on the Buffet

Sun dried Tomato & Mozzarella Salad

Spicy Pasta salad with chilli marinated biltong and focaccia croutons

Mixed leaf salad with dressings & separate accompaniments

CARVED MAIN COURSE

Roast Sirloin of beef with mustard crust

Chicken rolled with herbs

Mushroom Cream Sauce

Roasting jus

HOT BUFFET

Grilled Hake served with fresh lemon

Gratinated Potatoes

Baby carrots with onions

Mixed seasonal vegetables

Rice pilaf

DESSERT BUFFET

Fruit kebabs & sweet whipped cream

Baked cheesecake with orange sauce

Chocolate Mousse

Tiramisu

Buffet Menu 2

SELECTION OF SALADS & STARTERS

Fresh Selection of Breads displayed on the Buffet

Thai beef & noodles salad

Tabbouleh (Bulgar wheat salad with fresh

Mediterranean vegetables)

Mixed leaf salad with separate accompaniments:

Feta cheese, tomato, cucumber, salad onions, peppadews,

spring onions, honey mustard vinaigrette, blue cheese dressing &

French dressing

Chicken terrine layered with smoked beef, garnished with

peppercorn dressing

HOT BUFFET

Greek lamb, tomato, oregano and feta cheese

Sesame chicken escallops in a lemon and herb sauce

Herb crusted fillets of Pangasius in a lemon butter sauce

Roasted pumpkin

Spinach with tomato

Roast baby potatoes with basil pesto

Basmati rice with lentils & chickpeas

DESSERT

Fresh fruit segments

Crème caramel with ginger syrup

Apricot & raisin pudding with vanilla sauce

Chocolate Swiss rolls

Tea and coffee served after dinner

Juice per table