



GALLAGHER
CONVENTION CENTRE

Exclusive Wedding offer

R800 per person (ex Vat)

The package includes the following:

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

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

This package is valid until the end of March 2019

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Gallagher Convention Centre caters to all dietary requirements on request