



GALLAGHER
CONVENTION CENTRE

Year End Special

CRYSTAL DINNER PACKAGE R650 (Ex. Vat)

The package includes the following:

Venue

- GCC Set-up
- 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 covers
- Tablecloths & napkins
- Basic Centre Piece
- Tie Backs
- Base plates

Secure Parking

Buffet Menu 1

SALAD SELECTION ON THE BUFFET

served with a Bread display of ciabatta & rolls

- Greek salad
- Spinach & tomato salad
- Pasta salad with butternut & cinnamon croutons

HOT BUFFET

- Basil and rosemary rubbed leg of lamb with natural jus
- Crumbed chicken schnitzel with lemon
- Herb coated hake fillets with Neapolitana sauce

VEGETABLES & STARCH

- Potatoes in a mustard cream
- Basmati rice with crispy onions
- Oven roasted medley of fresh garden vegetables
- Vegetable Gratin

DESSERT BUFFET

- Fruit salad & ice cream
- Chocolate & strawberry mousse
- Lemon meringue
- Crème caramel
- Malva pudding

Buffet Menu 2

SALAD SELECTION ON THE BUFFET

served with a Bread display of ciabatta & rolls

- Biltong & red cabbage coleslaw
- Trio of mushrooms with penne, olive oil & balsamic dressing
- Mediterranean crab and mint salad with cous cous

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

Change your buffet menu into a set menu, add R45.00 pp.
Tea and coffee served after dinner.
1x jug of juice per table.