



GALLAGHER
CONVENTION CENTRE

Year End Special

DIAMOND DINNER PACKAGE R695 (Ex. Vat)

The package includes the following:

Venue	Basic Décor
<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> Red Carpet at entrance Chair covers Tablecloths & napkins Runners Elegant Centre Piece Tie Backs Base plates
Secure Parking	

Buffet Menu 1

COLD STARTER

served with a selection of ciabatta & rolls
please choose one

- Smoked chicken roulade on a bed of baby spinach & lemon pepper dressing
- Thin sliced marinated Biltong & chilli with rocket, garlic infused olive dressing
- Seafood salad with couscous, fresh tomato salsa & dill, yoghurt dressing

SALADS ON BUFFET

- Greek salad
- Spinach & tomato salad
- Olive oil & balsamic dressing

HOT BUFFET

- Traditional roasted leg of lamb on the bone with basil & rosemary
Pre carved & layered in the chafing dish
- Lightly smoked chicken finished off in the oven basted with herb butter
- Marinated hake fillets set on a bed of spinach
New potatoes
- Basmati rice with crispy onions
- Fresh steamed garden vegetables

DESSERT BUFFET

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

Buffet Menu 2

COLD STARTER

served with a selection of ciabatta & rolls
please choose one

- 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

SALADS

- Mediterranean crab and mint salad
- Chilli tuna pasta shell salad
- Greek 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

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