



GALLAGHER CONVENTION CENTRE

Wedding Package

Platinum - Reception Only R670 per person (ex Vat)

The package includes the following:

Venue	Basic Décor
<ul style="list-style-type: none"> Reception Venue 	<ul style="list-style-type: none"> Full table set up including crockery & cutlery White or Ivory table cloths White or Ivory napkins Ice Buckets Signage board for table plan Table numbers Menu Cards Service Staff Red Carpet Dance Floor

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

Please note that Cash Bar set up fees will be charged if applicable

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Gallagher Convention Centre caters to all dietary requirements on request