



GALLAGHER  
CONVENTION CENTRE

PARTICIPATE  
WITH PEACE OF MIND

Year End Special

DIAMOND DINNER PACKAGE R695 (Ex. Vat)

The package includes the following:

Venue	Basic Décor
<ul style="list-style-type: none"> <li>GCC Set-up</li> <li>Service Staff (waiters, wine stewards, bar staff, supervisors, banqueting manager on day)</li> <li>Fully carpeted venue</li> <li>Heating &amp; Cooling system</li> <li>House lighting</li> <li>2 m Round Tables and Charlton chairs</li> <li>Cutlery, crockery &amp; glassware</li> <li>Ice Buckets &amp; table numbers (if required)</li> <li>Dance floor</li> </ul>	<ul style="list-style-type: none"> <li>Red Carpet at entrance</li> <li>Chair covers</li> <li>Tablecloths &amp; napkins</li> <li>Runners</li> <li>Elegant Centre Piece</li> <li>Tie Backs</li> <li>Base plates</li> </ul>
Secure Parking	

## Buffet Menu 1

## Buffet Menu 2

**Cold Starter served with a selection of ciabatta and rolls**

**Please Choose one:**

- Smoked Chicken roulade on a bed of baby spinach and lemon pepper dressing
- Thin sliced marinated biltong and chilli with rocket, garlic infused olive dressing
- Seafood salad with cous cous, fresh tomato salsa & dill served with yoghurt dressing
- Chicken & Prawn curry in a phyllo basket with Basmati rice & coriander
- Brie & Mascarpone gateau with smoked ostrich, served with an orange dressing and toasted crushed walnut's

**Salads on the Buffet:**

Greek Salad served with Olive oil and balsamic dressing

**Hot Buffet:**

- Traditional roasted leg of lamb on the bone with basil and rosemary pre carved and layered in the chafing dish
- Marinated hake fillets set on a bed of spinach
- New Potatoes
- Basmati rice with crispy onions
- Fresh steamed garden vegetables

**Dessert Buffet:**

- Chocolate caramel crunch
- Pavlova
- Crème Caramel

**Cold Starter served with a selection of ciabatta and rolls**

**Please Choose one:**

- Biltong terrine served with red cabbage coleslaw and gooseberry compote
- Chicken strips served on a bed of fresh mixed herb leaves with teriyaki dressing
- Open tartlet with a trio of mushroom in a cream dressing
- BBQ chicken kebab with a mushroom cream reduction and vegetable fusion
- Millefeuille of seafood infused with a lightly smoked salmon and leek sauce

**Salads on the Buffet:**

Mediterranean crab and mint salad  
Greek Salad served with Olive oil and balsamic dressing

**Hot Buffet:**

- Slow roasted herb crusted topside of beef with thyme and garlic jus
- Roasted chicken with wholegrain mustard sauce
- Oven baked baby potatoes
- Mushroom flavoured rice with onions
- Grilled Mediterranean Vegetables

**Dessert Buffet:**

- Sacher Torte
- Fresh fruit salad
- 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.