



GALLAGHER
CONVENTION CENTRE

PARTICIPATE WITH PEACE OF MIND

LUNCH SPECIAL R480 (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
Secure Parking	

Menu options

Select one:

Lunch Menu 1

From the Buffet

Rolls and butter
Mixed leaf salad with separate accompaniments:
Feta cheese, tomato, cucumber, salad onions, peppadews, spring onions, honey mustard vinaigrette and French dressing

Hot From the Chafing Dish

Roast chicken with onion sauce
Beef stew with root vegetable
Chunky Roasted mixed vegetables
Pap with chakalaka sauce
Savoury Rice

Dessert

Fruit sponge cake and custard

Lunch Menu 2

From the Buffet

Rolls and butter
Tangy curry pasta salad

Hot From the Chafing Dish

Texan Beef Steak
Battered hake with lemon butter sauce
Sliced Potato with onions
Creamy Samp
Roasted butternut with cinnamon

Dessert

Fresh Fruit salad and ice cream

Lunch Menu 3

From the Buffet

Rolls and butter
German Potato Salad

Hot From the Chafing Dish

Mutton Casserole served with sambals
Flame grilled chicken with a chilli tomato sauce
Creamed Spinach
Carrots with corn kernels
Basmati Rice

Dessert

Apple pie served with custard

Lunch Menu 4

From the Buffet

Rolls and butter
Raw shredded carrot & beetroot salad with olive oil

Hot From the Chafing Dish

Chicken leg 1/4
Beef curry
Grilled corn on the cob
Mixed green vegetables
Pap with chakalaka sauce
Roasted potato wedges

Dessert

Chocolate cake

Lunch Menu 5

From the Buffet

Rolls and butter
Tabbouleh
Tomato, coriander, cucumber
Spring onion, mint combined with Bulgar wheat

Hot From the Chafing Dish

Beef Casserole
Chicken Curry
Carrot & baby marrow sticks
Dumplings
Basmati Rice
Creamy Samp

Dessert

Fruit trifle served with custard

Lunch Menu 6

From the Buffet

Rolls and butter
Mediterranean crab and mint salad

Hot From the Chafing Dish

Traditional boerewors with mustard and grilled onions
Roasted Chicken pieces with peri peri sauce
Roasted Potato Wedges
Spicy Savoury Rice
Chunky Mixed vegetables
Spinach and Tomato

Dessert

Fresh Fruit salad and ice cream

Lunch Menu 7

From the Buffet

Rolls and butter
Tomato & Mozzarella salad with basil

Braai Menu

Grilled BBQ Beef Skewers
Flame Grilled Marinated Chicken Thighs
Pap with tomato and onion gravy or paptert
Baked potato with sour cream
Mediterranean Roasted Vegetables

Dessert

Chocolate éclair, chocolate brownie and milk tart

1x jug of juice per table.