



SANDTON CONVENTION CENTRE

Johannesburg | South Africa

WEDDING MENUS 2009

WEDDING PACKAGE – OPTION 1

Cold and Hot Buffet @ **R445.00 per person**. Includes: Venue Hire, Food, Welcome Drinks, Mike and Parking

COLD BUFFET

Grilled baby vegetables in sesame dressing; Wilted spring onions with egg and lime dressing; Roasted artichoke hearts with black olives; Salad of Kenya beans with crispy bacon bits; Sweet corn and sugar bean salad with jalapeno peppers; Cocktail plum tomato and bocconcini in fresh basil pesto; Pickled three mushroom compote with quail eggs; *Fresh garden leaves with a pine nut raspberry dressing*

Garnished whole baked Norwegian salmon with marinated West Coast mussels; Selection of smoked sea fish with horseradish and apple compote; Avocado and shrimp timbale with a walnut dressing; Springbok pate with orange and raisin salad; Smoked ostrich cappaccio with shaved Parmesan; Prawn and baby clam cocktail

Assortment of continental cocktail rolls; Ciabata; Focaccia; French baguette; Traditional rye bread

HOT BUFFET

Herb crusted rack of lamb carved to order; Whole fillet of beef filled with wild mushroom mousse; Char grilled balloting of baby chicken; Kingklip medallions with black mussel fricassee; Potato gratin Dauphines; Sautéed seasonal vegetables; Pumpkin tortellini in tomato concise; Paprika and garlic fried rice; Aubergine and pepper mille feuille

DESSERTS

Chocolate meringue galette; Lemon and Armagnac soufflé; Gooseberry and macadamia nut tart; Cocktail of seasonal fresh fruit; Passion fruit and lemon orange sorbet; Chocolate and pistachio pate; Selection of continental cheeses and oatmeal biscuits; Freshly brewed Tea & Coffee



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WEDDING PACKAGE – OPTION 2

Buffet @ **396.00 per person**. Includes: Venue Hire, Food, Welcome Drinks, Mike and Parking

SALADS & COLD BUFFET

Sultans peach coleslaw; Crispy vegetable chips with chutney; Beetroot and buttermilk salad
Traditional smoked snoek pate with hanepoot jam; Smoked franshoek salmon trout with capers and horseradish cream; Slaphakseentjies; Carrot copper pennies; Curried green bean salad; Marinated west coast mussels; Tomato and dhanja salad with roasted spring onions; Cape Malay pickled fish

Assortment of continental cocktail rolls; Ciabatta; Foccacia; French baguette; Traditional rye bread

HOT BUFFET AND CARVERY

Pot roast leg of lamb with rosemary jus; Malay baked chicken thighs; Waterblommetjie bredie; Kabeljou and tomato Sauce; Cape Malay beef Babotie; Chicken and prawn curry; Vegetable brijani with boiled eggs; Cape Malay yellow rice; Brown lentil ragout with mixed peppers

DESSERT BUFFET

Bread and butter pudding with cinnamon custard; Malva pudding; Lemon meringue tartlets
Milk tartlets; Banana caramel flan; Koeksisters