

# CONFERENCE PACKAGES

## OUR PACKAGES INCLUDE THE FOLLOWING

- CENTRAL TO THE CITY
- SECURE PARKING
- RANGE OF VENUES TO SUIT YOUR CONFERENCE SIZE FROM 8 TO 80 PAX
- HOST / HOSTESS AS REQUIRED

## CONFERENCE ROOMS ARE EQUIPPED WITH

- CONFERENCE SEATING AT CONFERENCE TABLES
- NOTE PADS
- PENS
- WATER JUGS & MINTS
- FLIP CHARTS & PENS
- LECTERN IF REQUIRED
- SCREEN & DATA PROJECTOR
- STD TWO SPEAKER SOUND SYSTEM FOR LARGER CONFERENCES

## CATERING PACKAGES

All catering is undertaken by the Sharks Kitchen, our on-site stadium caterers. Please find attached our Conferencing Menu Pack which allows you to pick and choose based on what your requirements may be, which also allows you to budget accordingly.

## CONFERENCE RATES

10 – 20 DELEGATES: BASE RATE EXCLUDING CATERING	R 230.00 pp
21 – 30 DELEGATES: BASE RATE EXCLUDING CATERING	R 195.00 pp
31 – 40 DELEGATES: BASE RATE EXCLUDING CATERING	R 185.00 pp
41 – 70 DELEGATES: BASE RATE EXCLUDING CATERING	R 180.00 pp



**THE SHARKS**

\*T&C's APPLY

# CONFERENCE MENU PACK

Costs are based on a minimum number of persons being catered for of 15 persons.  
Requirements for less than 15 are subject to quotation.  
Prices exclude VAT

## ON ARRIVAL

**Beverage Station:**  
Teas, Filter Coffee

**R18**

**Beverage Station:**  
**Teas, Filter Coffee with Muffins**  
*[Choose any two Muffins]*

Lemon Poppy Seed  
Cappuccino  
Choc Chip  
Blueberry  
3 Cheese & Chives  
Carrot & pecan nut  
Digestive bran

**Light Breakfast Wraps and Teas, Filter Coffee and Fruit Juices**

Herbed scrambled eggs with crispy bacon, grilled mushrooms, tomato relish & rocket  
Crisp crumbed mushrooms with feta, avo salsa, tomato relish & mature cheddar (V)

**R32**

**English Buffet Breakfast R80**

**R80**

Scrambled eggs  
Chicken / Beef / Mutton Sausage (choose one)  
Grilled back bacon / Streaky macon  
Herbed mushrooms  
Bean chutney – spicy or mild  
White / Brown / Rye Toast, with butter and preserves  
Teas, Filter Coffee, Fresh Fruit Juices

*Add a choice of two of the following Pastries, for extra cost*

**R14pp**

Mini Plain Croissant – served with butter and preserves  
Mini Chocolate Croissant – served with butter and preserved  
Mini Maple and Pecan Plait  
Mini Apple Strudel

**R45**

*Add a choice or two of the following Muffins, for extra cost*

**R16pp**

Lemon Poppy Seed Muffin  
Blueberry Muffin  
Carrot, pecan nut & cream cheese icing  
Digestive Bran Muffin

**Continental Buffet Breakfast**

**R65**

Tropical granola with yoghurt, cream cheese mousse & honey  
Seasonal fruit platter

*Assorted pastries*

Maple & pecan plait  
Mini chocolate croissants  
Cheddar & roasted tomato mini croissants

Teas, Filter Coffee, Fresh Fruit Juice



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## MID MORNING BREAKS

**Beverage Station:**  
Teas, Filter Coffee

**Beverage Station:**  
**Teas, Filter Coffee with Muffins**  
*[Choose any two Muffins]*

Lemon Poppy Seed  
Cappuccino  
Choc Chip  
Blueberry  
3 Cheese & Chives  
Carrot & pecan nut  
Digestive bran

**Beverage Station & Classic Sandwich Bar** R48

Teas, Filter Coffee, Fruit Juices served with any 3 of the following;  
Egg & mustard mayo with rocket  
Cheddar & tomato  
Krusten ham, cheese & tomato  
Roast chicken & basil pesto mayo  
Asian shredded tuna mayo & coriander  
*Served on a mix of Bread Types*

**Beverage Station & Gourmet Wraps**

Teas, Filter Coffee, Fruit Juices served with the following;  
Roasted red pepper & caramelized butternut wrap with rocket, black peppered feta and sweet chili sauce (v)  
Grilled BBQ chicken, rocket, Asian baby leaf, feta, basil pesto cream cheese with a honey balsamic glaze  
Rare roast beef slivers, rocket, pickled gherkins and red onion marmalade

## CONFERENCE LUNCH OPTIONS

**Served Buffet Style**

**R80**

**Choose any 2 of the following meals**

*All served Buffet Style, with a Garden Salad, Rolls and Butter.*

**R18**

**R32**

**Chicken Dishes**

- Chicken, mushroom and sundried tomato lasagna topped with grilled crumbled feta and mozzarella
- Crumbed chicken schnitzel served with chive mash and seasonal roast vegetables topped with creamy sauce mornay
- Crispy Italian herb roast chicken pieces served with dukkha spiced couscous topped with a creamy Moroccan sauce and caramelized butternut
- Creamy Chicken korma curry served with basmati rice, carrot sambals
- Chicken Breyani served with creamy dhal & tomato sambals

**Beef Dishes**

- *Beef lasagna served with gourmet Greek salad*
- *Teriyaki beef stir fry with julienne vegetables and egg noodles in a soy chili sauce topped with toasted sesame seeds and coriander*
- *South African beef curry served with steamed rice and carrot sambals*

**R55**

**Vegetarian Dishes**

- Mediterranean vegetable lasagna with sundried tomatoes & crumbled Danish feta
- Spinach, mushroom and feta cannelloni topped with a creamy Napolitano sauce and grated Parmesan
- Butter bean and butternut curry served with roti, rice and carrot sambals

**Lamb Dishes**

*(Allow R35pp surcharge)*

- Succulent roast Lamb served with garlic and rosemary triple cooked baby potatoes, red wine and meat jus and seasonal Mediterranean vegetables
- Durban Lamb curry served with basmati rice, carrot sambals
- Lamb Rogan Josh marinated in mild yogurt and Kashmiri masala, slow cooked in a rich tomato based curry sauce and served with steamed basmati rice



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***THANK YOU***



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