DAVINCi
HOTEL AND SUITES
ON NELSON MANDELA SQUARE

BANQUETING AND CONFERENCING

2019
## FULL BANQUET Venue Hire

<table>
<thead>
<tr>
<th>Venue</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DAVINCI WOODEN POOL DECK</td>
<td>R 7 500.00</td>
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<tr>
<td>MAXIMILLIEN RESTAURANT</td>
<td>R 30 000.00</td>
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<tr>
<td>MAXIMILLIEN DECK</td>
<td>R 5 000.00</td>
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<tr>
<td>SOPHIA</td>
<td>R 5 000.00</td>
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<tr>
<td>MONA LISA</td>
<td>R 4 000.00</td>
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<tr>
<td>LEO 1</td>
<td>R 5 000.00</td>
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<tr>
<td>LEO 2</td>
<td>R 5 000.00</td>
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<tr>
<td>LEO 1 &amp; 2</td>
<td>R 10 000.00</td>
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### BEVERAGES

Various compilations can be arranged as follows:

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Estimated Price</th>
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<tbody>
<tr>
<td>CASH BAR</td>
<td>No pre-payment required</td>
</tr>
<tr>
<td>FULL LOCAL BAR</td>
<td>R 200.00 per guest</td>
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<tr>
<td>EXECUTIVE BAR</td>
<td>R 250.00 per guest</td>
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Please note that the above prices are suggested in order to estimate a pre-paid bar limit. Payment of this is required prior to the function. Should the bar limit not be reached, a refund is redeemable after the function, however should the bar limit increase, the balance owing must be paid in full prior to departure.
SET Menu 1

R350.00 per person

STARTERS
Bread rolls and infused butters on the table

APPETIZER
Grilled Calamari served with wild rocket salad
OR
Chicken roulade served with a wild rocket salad, topped with garlic aioli & parmesan cheese

ENTRÉES
Slow roasted peppered beef
served on weltered spinach and parmesan potatoes,
napped with a red wine jus
OR
Chicken supreme served with baked sweet potato and confit tomato, topped with a light veloute
OR
Grilled line fish
served with garlic and chilli spaghetti & topped with fresh parsley

DESSERT
Strawberry cheese cake
OR
Trio of ice cream topped with mint and mixed berry coulis

Please note should you wish to order Halaal or Kosher, there will be an extra surcharge and we would require 48 hours notice as this is outsourced.
SET Menu 2

R460.00 per person

APPETIZERS
Tandoori spiced seafood cooked in a light coconut cream

OR
Smoked salmon salad with wild rocket and watercress
served with a lime infused crostini

OR
Waldorf salad served with fresh apples, celery,
grapes and walnuts dressed with homemade mayo

ENTRÉES
Oven baked chicken breast filled with wild spinach & mushrooms
served with seasonal vegetables & lemon peppered wild rice
and drizzled with a fresh thyme & hazelnut sauce

OR
Mint and mustard roast lamb
served with sautéed potatoes and glazed carrots
topped with a wild berry jus

OR
 Rolled line fish poached in bay leaf and coconut milk
served with season vegetables & crushed potatoes,
topped with a light shrimp and onion sauce

OR
Vegetable paella served with condiments

DESSERT
Duo of chocolate mousse served with preserved orange

OR
Fruit martini topped with vanilla ice cream

Please note should you wish to order Halaal or Kosher, there will be an extra surcharge
and we would require 48 hours notice as this is outsourced.
SET Menu 3

R500.00 per person

APPETIZERS
Sundried tomato and ricotta ravioli in a saffron cream,
complimented by poached prawns
OR
Potato and leek soup, drizzled with cream and
served with a camembert crostini
OR
Prawn and blue cheese salad with wild greens,
confit cherry tomato & sautéed wild onions

ENTRÉES
Flame grilled beef fillet
served with green pea puree and smoked cauliflower
OR
Chicken and prawn curry
served with Indian flat breads, basmati rice & condiments
OR
Seared salmon with a treacle sugar crust
served with jasmine infused rice & asparagus
OR
Lentil and chickpea curry
served with basmati rice & condiments

DESSERT
Chocolate cake served with vanilla bean ice cream
OR
Mixed berry cheese cake
OR
Porch fruit salad served topped with kiwi ice
BUFFET Menu 1

R440.00 per person

STARTERS
Fresh bread rolls and flavored butter
Chef’s “Build a Salad”
Tandoori Chicken Salad
Masala spiced line fish
Cold roasted lamb served with chilled honey & mint dip

HOT BUFFET
Authentically spiced chicken & prawn curry
served with Palou rice and condiments
Slow roasted leg of lamb infused with garlic, thyme & rosemary,
served with roast potatoes & seasonal vegetables,
topped with brown onion gravy
Grilled line fish topped with shrimp and onion sauce

VEGETARIAN
Butternut, chickpea and lentil curry infused with coconut milk & coriander

DESSERT
Chef’s Cake Selection
Sherry Trifle
Fruit Salad and vanilla ice-cream
BUFFET Menu 2
R460.00 per person

STARTERS
Fresh bread rolls and flavored butter
Chef’s “Build a Salad”
Seafood marinara Martini
Smoked salmon salad with Capers & pickled onion
Sweet & sour pickled fish

Chicken fillet poached in coconut milk and served with wild rocket and mango

HOT BUFFET
Roast beef served with a duo of peppercorn & mushroom sauce,
served with condiments
Chicken paella
served with seasonal vegetables and topped with stuffed olives & feta cheese
Oven baked fish - line fish infused with tomato, thyme, garlic and saffron,
accompanied by a tomato and wild onion relish

VEGETARIAN
Authentically oriental spiced stir fry vegetables with Chinese noodles

DESSERT
Crème Caramel
Fresh fruit Pavlova
Trio of Chocolate mousse

Actual product may vary from photographs.
BUFFET Menu 3

R500.00 per person

STARTERS
Fresh bread rolls and flavoured butter
Chef’s “Build a Salad”
Cajun spiced calamari salad, with sesame crumbed feta cheese and olives.
Nicoise salad with seared tuna, green beans, baby potatoes & soft boiled eggs
Prawn & avocado ritz served with mari rose sauce
Chicken roulade with wild rocket & parmesan
Smoked salmon roulade with cream cheese & chives

CARVERYS
Barbeque roast chicken
Slow roasted pork leg with cinnamon & apple sauce
Pepper crusted sirloin infused with thyme & rosemary, served with red wine sauce

CURRY SELECTION
Authentically spiced butter chicken curry, served with Roti, coriander infused basmati rice & condiments
Durban style lamb curry on the bone, with green peas & soft cooked potatoes
served with saffron infused potatoes & cucumber salad
Spicy butter paneer

VEGETARIAN
Vegetable Moussaka topped with phylo pastry

DESSERTS
Chef’s cake selection
Fresh fruit display
Selection of ice-creams with chocolate fountain
Petit fours
COCKTAIL Menu 1

R330.00 per person

COLD SELECTION
Sundried tomato and red onion marmalade on sesame cucumber
Feta and mushroom bruschetta
Zucchini and parmesan frittata

HOT SELECTION
Braised beef tart with rosemary tuile
Soy and lime glazed chicken skewers
Pulled pork sliders with apple slaw

DESSERT
Chocolate éclairs
Lemon curd tarts topped with mascarpone and fresh berries

Actual product may vary from photographs and illustrations.
Cocktail Menu 2

R385.00 per person

Cold Selection
Rare roast beef bruschetta, sundried tomato tapenade and herbed crostini
Moroccan chicken bruschetta with Smokey capsicum salad
Smoked salmon blinis, chive cream, black caviar and fresh lime

Hot Selection
Salt and pepper squid with chili, lime and coriander dipping sauce
Lamb Spanish meat balls with saffron aioli
Chicken wraps with avocado salsa
Vegetable Thai spring rolls with chili dipping sauce

Dessert
Vanilla bean pannacotta with strawberry and mint compote
Banoffi tartlets with fresh cream and shaved chocolate
Chef’s mini cake selection
COCKTAIL Menu 3

R440.00 per person

COLD SELECTION
Tomato, mozzarella and pesto crostini
Sweet chilli prawn fritters
Goats cheese and mustard tartlets
Chicken liver parfait with truffle crostini
Smoked salmon and cream cheese roulade

HOT SELECTION
Spicy chicken wings with sesame crust
Mozzarella sticks with tomato chutney
Mini butter chicken curry topped with tomato salsa
Butterfly prawns with lemon butter
Truffle BBQ lamb cutlets
Assorted samoosas
Salmon and chorizo fish cakes topped with soy pearls

DESSERT
Fruit martinis
Chocolate sundae shots
Petit fours selection
FULL DAY **Conference Package**

R655.00 per delegate per day

THE FULL DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- Room Hire - Use for a maximum of 9 hours
- Waiters - For the duration of the conference
- A Banqueting Manager
- Tables, Chairs, Linen
- Standard equipment consisting of the following:
  - Audio and Visual
  - 1x White board, 1x flip chart and markers
  - Complimentary high speed internet access
  - Water, Mints and Stationery
- Parking - Valid for the day of the conference only and delegates MUST park in the DAVINCI parking, entrance on 5th Street.

- Arrival Break – Tea / Coffee / Snacks
- Mid Morning Break – Tea / Coffee / Snacks
- Lunch - Please see menus attached
  (All lunches are served in the Maximillien restaurant, unless otherwise specified)
- Afternoon Break – Tea / Coffee / Home-made Biscuits

**Special requirements can be accommodated.**

This equipment is subject to availability and additional equipment will be charged accordingly. Kindly note that you are not allowed to place any adhesive materials on the walls.
THE MORNING CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- Room Hire - Use for a maximum of 5 hours
- Waiters – For the duration of the conference
- A Banqueting Manager
- Tables, Chairs, Linen
- Standard equipment consisting of the following:
  - Audio and Visual
  - 1x White board, 1x flip chart and markers
  - Complimentary high speed internet access
  - Water, Mints and Stationery
- Parking - Valid for the day of the conference only and delegates MUST park in the DAVINCI parking, entrance on 5th Street.

- Arrival Break – Tea / Coffee / Snacks
- Mid Morning Break – Tea / Coffee / Snacks
- Lunch - Please see menus attached.

This equipment is subject to availability and additional equipment will be charged accordingly. Kindly note that you are not allowed to place any adhesive materials on the walls.
AFTERNOON Conference Package

R525.00 per delegate per day

THE AFTERNOON CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

• Room Hire - Use for a maximum of 5 hours
• Waiters - For the duration of the conference
• A Banqueting Manager
• Tables, Chairs, Linen
• Standard equipment consisting of the following:
  • Audio and Visual
  • 1x White board, 1x flip chart and markers
  • Complimentary high speed internet access
  • Water, Mints and Stationery
• Parking - Valid for the day of the conference only and delegates MUST park in the DAVINCI parking, entrance on 5th Street.
• Lunch - Please see menus attached.
• Afternoon Break – Tea / Coffee / Snacks

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Monday CONFERENCE LUNCH

STARTERS
Greek salad
served with condiments and dressings
Or
Grilled chicken roulade and rocket salad
served with coconut dressing

SOUP
Chicken noodle soup

MAINS
Grilled sole with lemon butter
served with roast baby potato and seasonal veg
Or
Rolled chicken stuffed with hazel nuts
served with root vegetables
Or
Mushroom and chili pasta
topped with parmesan shavings

DESSERT
Wild berry cheese cake
Or
Sticky toffee pudding
served with cookies and cream ice cream

Please note if delegates are less than 20, we will offer a plated menu.
Monday CHOICE 2

SET OR BUFFET

STARTERS
Garden green salad
served with condiments and dressings

Or
Grilled chicken salad
served with heirloom tomatoes and sliced avocado

Or

SOUP OF THE DAY

MAINS
Rare roast beef
served with steamed spinach and parmesan potatoes

Or
Mixed vegetable curry
served with condiments

Or
Grilled lemon and herb fish/ chicken
served with wild rice and seasonal veg

DESSERT
Carrot cake slice
served with vanilla ice cream

Or
Sliced seasonal fruit platter
Tuesday CONFERENCE LUNCH

STARTERS
Salt and pepper calamari
served with wild rocket and truffle salad
Or
Smoked salmon salad
served with condiments and dressings

SOUP
Spicy butternut soup

MAINS
Minted lamb
served with couscous and Mediterranean veg melange
Or
Butter chicken curry
served with condiments
Or
Eggplant and feta roulade
served with leafy vegetables

DESSERT
Cardamom cake
served with caramel ice cream
Or
Mini petit four plate

Please note if delegates are less than 20, we will offer a plated menu.
Tuesday CHOICE 2

STARTERS
Smoked salmon salad
served with cream cheese dressing
Or
Garden green salad
served with condiments
Or
SOUP OF THE DAY

MAINS
Authentically spiced Durban styled lamb curry
served with condiments
Or
South African styled fish/chicken and chips
served with chips and tartar sauce
Or
Cauliflower paella topped with olives and feta cheese

DESSERT
Fruit martini
served with mango sorbet
Or
Sticky chocolate pudding
served with caramel ice cream
Wednesday CONFERENCE LUNCH

STARTERS
Tuna and potato salad
topped with a poached egg
Or
French salad
with crispy bacon and cos lettuce

SOUP
Potato and leek soup

MAINS
Pepper crusted beef fillet
served with baked potato and seasonal veg
Or
Chicken saltimbocca
filled with Parma ham and mozzarella topped with wild mushroom sauce
Or
Herbed risotto
with sundried tomato and parmesan tuile

DESSERT
Trio of chocolate mousse
with almond tuile
Or
Dark chocolate fudge cake

Please note if delegates are less than 20, we will offer a plated menu.
Wednesday **CHOICE 2**

**STARTERS**
Spicy chicken or beef trinchado
served with toasted olive ciabatta

Or
Garden green salad
served with condiments

Or
**SOUP OF THE DAY**

**MAINS**
Beef pie
served with red wine gravy or peppercorn sauce

Or
Chicken/veg kieve topped with garlic butter
served with sweet potato mash

Or
Authentically spiced fish curry
served with savoury rice

**DESSERT**
Oumas milk tart

Or
Trio of mousse
served with almond coffee biscotti
Thursday CONFERENCE LUNCH

STARTERS
Chicken Caesar
served on cos lettuce topped with herbed dressing
Or
Authentic Greek salad
served with condiments and dressing

SOUP
Maximillien minestrone

MAINS
Cumin and mint crusted lamb roast
served with pomme fritte and seasonal veg
Or
Grilled line fish
served with baby potato and seasonal veg
Or
Basil pesto pasta
served with fresh parmesan and garlic

DESSERT
Trio of cheese cake
Or
Lemon meringue tart

Please note if delegates are less than 20, we will offer a plated menu.
Thursday CHOICE 2

STARTERS
Max Greek salad
served with condiments and dressings
   Or
Garden green salad
served with condiments
   Or
SOUP OF THE DAY

MAINs
Grilled lamb best end chops
with tomato ragout and garlic naan bread
   Or
Butter chicken curry
served with roti and sambals (vegetarian option)
   Or
Grilled fish with ratatouille and lemon butter

DESSERT
Tiramisu with orange crème
   Or
Glazed fruit tarts and chocolates
STARTERS
Wild tomato and prawn salad
with ricotta cheese
Or
Grilled wild mushrooms drizzled with truffle oil
served with wild rocket and tomato concasse

SOUP
Sweet corn and beef

MAINS
Slow cooked beef bourguignon
served with mash potato
Or
Chicken biryani
served with Indian condiments (vegetarian available)
Or
Line fish poached in coconut milk
served with cultured cream spicy butternut ragout and pea salad

DESSERT
Coconut pannacotta
Or
Salted caramel ice
served with meringue topped with pistachio

Please note if delegates are less than 20, we will offer a plated menu.
Friday Braai Day CHOICE 2

STARTERS
(This is not a traditional braai outdoors the meat is prepared in the kitchen)
Chefs build a salad station
Braai bread selection
Selection of south African braai salads

MAINS
Barbeque beef brisket
Lemon and herb peri peri chicken
Traditional boerewors
Vegetarian braai selection (soya selection)

SIDES
Pap and gravy
South African style spinach
Chakalaka

DESSERTS
Candy bar and chocolate fountain
Cheese cake selection
Fruit bowels and ice lolly’s
TAILOR MADE Events

BOOK ANYONE OF THE FOLLOWING:
Inclusive of the following for 20 pax flowers, cake, food and beverage for a set price.

- Baby shower
- Anniversary
- Birthday
Groups of more than 6 guests will work on a rotation basis
45 Min massages are only back, neck & shoulder massages. 60 Min & 90 Min massages are full body massages. Price on offer only valid as part of conference package.

CHOOSE ANY ONE OF THE BELOW TREATMENTS

<table>
<thead>
<tr>
<th></th>
<th>45 MIN</th>
<th>60 MIN</th>
<th>90 MIN</th>
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<tbody>
<tr>
<td>Price</td>
<td>R490</td>
<td>R690</td>
<td>R790</td>
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- Swedish Massage
- Deep Tissue Massage
- Hot Stone Massage
- Aromatherapy Massage

OPTION ONE
Perfect for a lunch time or early evening “quick fix” this treatment is designed for maximum results in minimum time.
Back, neck, shoulder massage and scalp treatment, hands and feet reflexology for a rebalanced and renewed mind and body.

45MIN R 490

OPTION TWO
Alleviate high stress levels, ease aching muscles and revive the senses with a powerful deep tissue or hot stone massage. Relax and recharge whilst your Therapist is putting the finishing touches to your hands and feet.

60MIN R 690

OPTION THREE
Enjoy the best of both worlds by combining an introduction facial to rehydrate and energise the complexion with a wellbeing massage. Feel your senses lifted, whilst your body is lightly dry brushed before warm aromatherapy oils, prescribed to your needs, are massaged over the body.

90MIN R 790