



BANQUETING AND CONFERENCING

2020



BANQUETING AT *The Michelangelo*

PROPOSAL

Thank you for choosing to review The Michelangelo Hotel to host your conference, event or wedding. In the below information you will find our standard offered items and pricings. Kindly note, we require a completed booking sheet to make a provisional booking.

| | | |
|------------------------|---------------|-----------------------|
| TIME ALLOTMENTS | Breakfast | 07h00 – 11h00 |
| | Luncheon | 12h00 – 16h00 |
| | High Tea | 13h00 – 16h00 |
| | Chef's Tables | Start 18h00 for 18h30 |
| | Cocktail | 17h00 – 19h00* |
| | Dinner | 18h30 – 22h30 |
| | Wedding | Cut Off 23h00 |
| | Full Day DCP | 07h00 – 17h00 |
| | Morning DCP | 07h00 – 13h00 |
| | Afternoon DCP | 12h00 – 17h00 |

VENUES

- L'Incontro (L'Incontro Circle and L'Incontro Square)
- Maximum guests with dance floor 140 seated
 - Maximum guests without dance floor 160 seated
- Il Paviglione (Il Paviglione I and Il Paviglione II)
- Maximum guests suitable for this venue is 50 seated

All venues are non-smoking (The smoking lounge is available for guests to use)

VENUE HIRE

| | |
|---------------|--|
| L'Incontro | R 30 000.00 (When No Catering required) |
| - Full Day | R 25 000.00 |
| - Half Day | R 12 500.00 |
| Il Paviglione | R 20 000.00 (When No Catering required) |
| - Full Day | R 15 000.00 |
| - Half Day | R 7 500.00 |

**Terms and conditions apply. *Subject to change without prior notice. All rates include VAT. Please note an hour prior and post your event is allowed for set up, should you require more time please speak to your coordinator for a venue hire surcharge for an extended set up time.*





BANQUETING AT *The Michelangelo*

CONFERENCE PACKAGE RATES

Full Day Conference Package – R 695.00 per delegate per day
 Half Day Conference Package – R 645.00 per delegate per day
 *All rates include VAT

SEATING

| VENUE | FULL DAY CONF | SCHOOL-ROOM SEATING | CINEMA STYLE | BOARD-ROOM SEATING | U-SHAPE SEATING | DINNER ON ROUNDS | DINNER DANCE ON ROUNDS | COCKTAIL RECEPTION STANDING |
|-------------------|---------------|---------------------|--------------|--------------------|-----------------|------------------|------------------------|-----------------------------|
| L'Incontro | 10 - 150 | 150 | 230 | 55 | 39 | 160 | 140 | 250 |
| L'Incontro Square | 10 - 50 | 40 | 80 | 25 | 30 | 40 | n/a | 100 |
| L'Incontro Circle | 10 - 100 | 130 | 200 | 40 | 39 | 100 | 80 | 150 |
| Il Paviglione | 10 - 50 | 50 | 90 | 35 | 36 | 50 | 40 | 70 |
| Il Paviglione 1 | 15 | n/a | 20 | 15 | 15 | 20 | n/a | n/a |
| Il Paviglione 2 | 15 | n/a | 20 | 15 | 15 | 20 | n/a | n/a |

DECOR AND EQUIPMENT

Please note The Michelangelo does not take responsibility for missing items and breakages, and does not assist with set up of any decor items.

All decor and equipment is required to be removed from the property immediately after the event as there is no storage space on the property and venues are reset directly after the event.

WAITER SERVICE

In accordance with the requirements of your event, the necessary staff is provided. Additional waiters can be provided at R125.00 per hour for a minimum of nine hours. Please book the additional staff at least 72 hours prior to your event with your coordinator.

10% gratuity on all food and beverage is added on all contracts and quotes

Cocktail Waiter Service – All cold and hot items are served on a buffet. If you wish to have the items “Butler Served”, at an additional cost of R40.00 per person, please discuss this with your coordinator.

LINEN

Standard table linen and cutlery is provided with our linen serviettes. You are welcome to supply your own table linen and napkins at your own cost. Please consult your coordinator for a sample colour if required.





BANQUETING AT *The Michelangelo*

DECOR AND FLOWERS

Kindly see our attached list of our preferred suppliers. You are welcome to use your choice of florist or decorator. Should you wish to have basic flower arrangements ordered for you, please request this at least 72 hours prior with your coordinator. Please note that all decor and flowers are required to be broken down immediately after your event. The Michelangelo Hotel takes no responsibility for breakages and missing items. Unfortunately there is no storage area on site.

AUDIO AND VISUAL EQUIPMENT

Each of our venues is equipped with a data projector and screen. All additional requirements can be ordered in for you from our preferred AV supplier. Please request this at least 72 hours prior with your coordinator. You are welcome to use an independent AV supplier of your choice.

STANDARD EQUIPMENT

We have the following items available for your use at your event;

- Red carpet
- Easel
- Dance Floor

Please ensure these items are booked well in advance with your coordinator to avoid the items being unavailable

STATIONERY AND PRINTING

The following items can be printed for you on hotel stationery at an additional cost and will need to be booked with your coordinator at least 72 hours prior to your event;

- Menus R 95.00 each
- Name Cards R 55.00 each
- Table Plan R 35.00 per page

BEVERAGES

Kindly review our beverage and wine list attached. Our suggested budgets are below;

- Soft Drinks Only R 100.00 per person
- Soft Drinks, Beers and Wines R 200.00 per person
- Full Local Bar R 250.00 per person
- Full Bar R 250.00 per person

We are able to offer a cash bar and a bar with a certain bar limit. Please note that once the bar limit is reached the bar will convert automatically to a cash bar.





BANQUETING AT *The Michelangelo*

CATERING

Attached are the various menus which you are welcome to discuss further with your coordinator and the chef. Many dietary requirements can be catered for, however we do require at least 72 hours notice.

*Cocktail – Should any catering be required later than 19h00, this will be constituted as dinner and a more substantial menu will need to be selected as cocktail snacks will not suffice.

KOSHER

Kosher meals can be arranged 72 hours prior to the event via you coordinator. Our Kosher supplier does trade in accordance with the South African Beth Din and therefore may be unable to assist during Jewish holidays and festivals. Kindly note that Kosher guests may not exceed 10% of the final number of guests at your event. Please note pricing will change per meal and can only be confirmed 24 hours prior to your event.

HALAAL

Halaal meals can be arranged 72 hours prior to the event via you coordinator. Kindly note that Halaal guests may not exceed 10% of the final number of guests at your event. Please note pricing will change per meal and can only be confirmed 24 hours prior to your event.

PARKING

Should you wish to pre-pay for your guests' parking, vouchers can be purchased for Nelson Mandela Square/Sandton City through the hotel at R30.00 each. Your event manager will hand them over to a designated person at your event for distribution

ACCOUNT AND BOOKING

Once a completed booking form is returned to your coordinator a contract and proforma invoice will be provided with specific deposit requirements stated. In order to confirm the event we will require a signed contract and proof of payment forwarded to your coordinator in accordance with the deposit requirements stated on the contract. We will also require a completed credit card authorisation form for a pre-authorisation of 10% of the final bill to cover any extras incurred on the day of the event. Should no extra charges be raised the pre-authorisation will be released.

Please note purchase orders are not accepted. Only receipt of full payment will confirm your event. All events without full prepayment will be released.





BANQUETING AT *The Michelangelo*

VENUE SPECS

| VENUE | FEET (LxWxH) | SQUARE FEET | METRES (LxWxH) | SQUARE METRES |
|-------------------|-------------------|-------------|----------------|-------------------|
| L'Incontro | 98xVx10 | 3590 | 30xVx10 | 350m ² |
| L'Incontro Square | 12x8x10 | 984 | 12x8x3.5 | 96m ² |
| L'Incontro Circle | 18x18x10 diameter | 2606 | 18x18 diameter | 254m ² |
| Il Paviglione | 46'x17'x8' | 459 | 14x5x2.5 | 70m ² |
| Il Paviglione 1 | 23'x17'x8' | 229 | 7x5x2.5 | 35m ² |
| Il Paviglione 2 | 23'x17'x8' | 229 | 7x5x2.5 | 35m ² |

ADDITIONAL WEDDING INFORMATION

TIME ALLOTMENT, DÉCOR AND EQUIPMENT

The venue will be available for set-up from 12h00 on the day of your wedding. Should you have prepared specific items to be handed over to your decorator or suppliers, you may deliver the items to your coordinator the day prior to your event.

Please note that the cut off time for music is 23h00. However volume levels may be adjusted throughout the event.

Please note The Michelangelo does not take responsibility for missing items and breakages, and does not assist with set up of any decor items.

All decor and equipment is required to be removed from the property immediately after the event as there is no storage space on the property and venues are reset directly after the event.

BRIDAL ROOM

On your special day we have given you a room to get dressed in, and will be available for check in from 12h30. After your reception your room is turned into your honeymoon suite with our special turndown. Breakfast in our Piccolo Mondo Restaurant is included for yourself and your partner the next morning.

ACCOMMODATION

We also have special family and friends rates that can be arranged for your guests at your wedding, should they require luxury accommodation





BANQUETING AT *The Michelangelo*

BRIDAL BUTLER

Our specially trained bridal butler is available to assist you with any food and beverage, unpacking or special errands that are required on the day of your wedding. He needs to be booked with your coordinator at least one month prior to your event

THE SPA

The Michelangelo Hotel Spa has created relaxing treatments for both yourself and partner to enjoy. Contact them on 011 282 7000 to book a special rate for yourselves or your bridal party.

ESPECIALLY FOR YOU

The Michelangelo Hotel would like to create lasting memories and we invite you back to experience our leading hotel service once again. A complimentary night's stay on your first anniversary with breakfast the following morning in the Piccolo Mondo Restaurant.

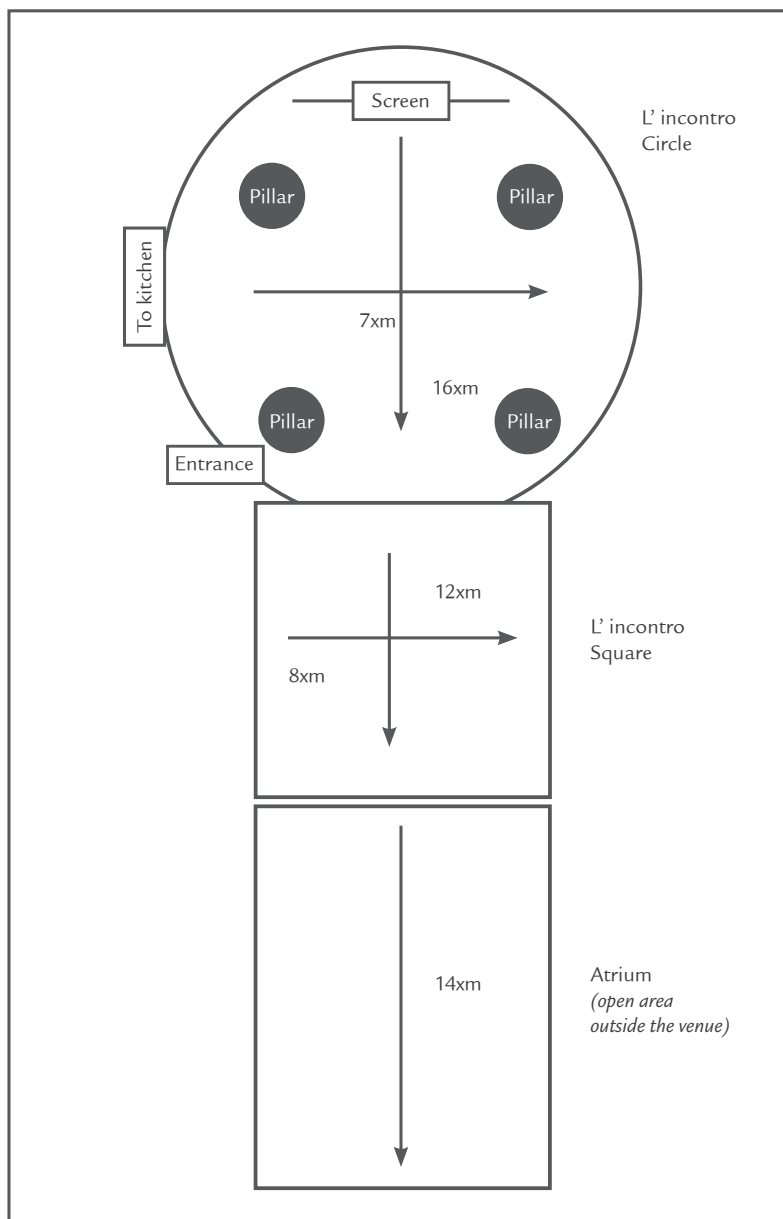
On the day cut your cake in style with our other gift to you, a special cake knife for you to cut your cakes forever after.



BANQUETING AT *The Michelangelo*

L'incontro:

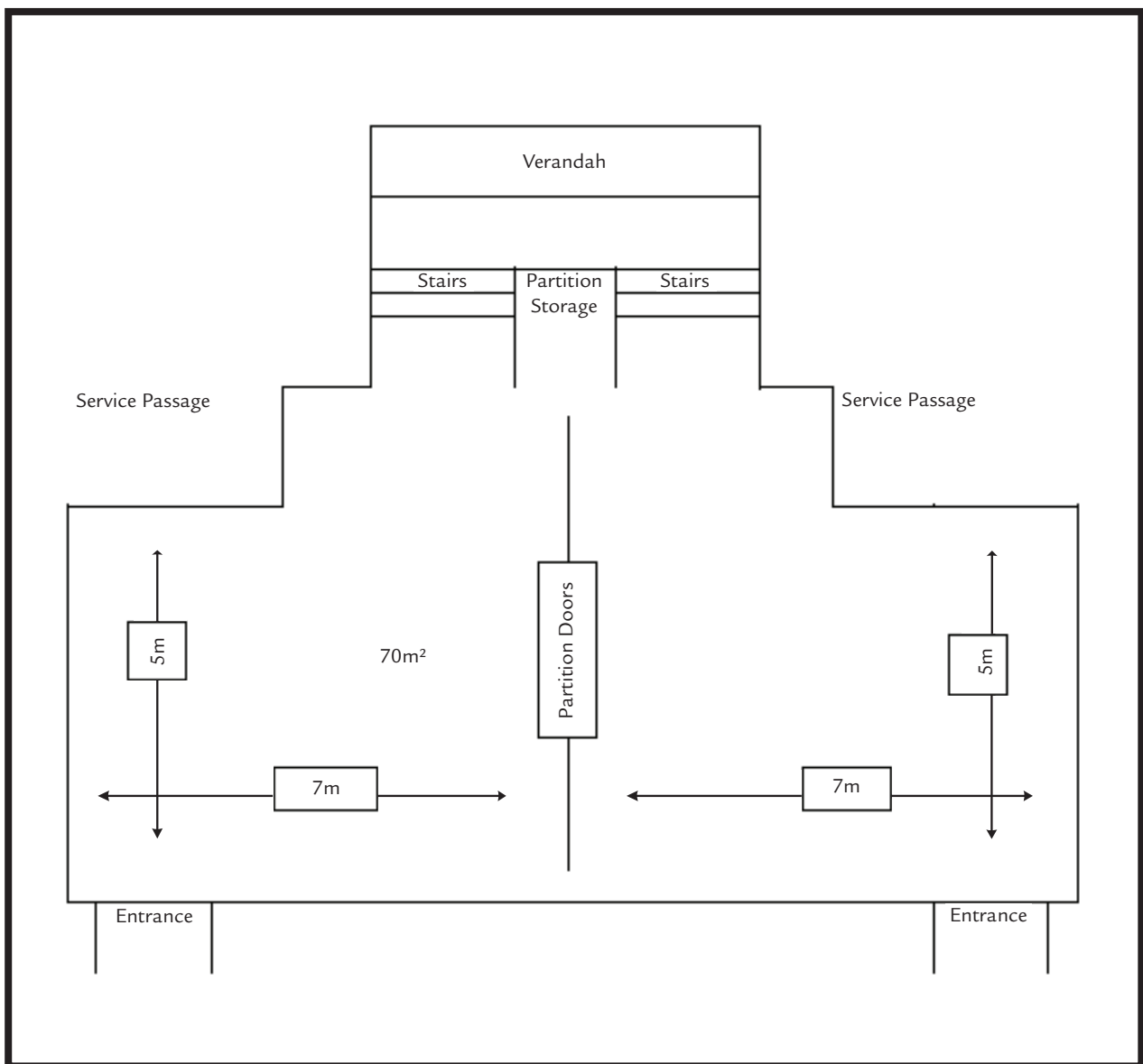
Maximum Capacity: 160 Guests without a dance floor
 140 Guests with a dance floor



BANQUETING AT *The Michelangelo*

Il Paviglione

Maximum Capacity: 50 Guests





BREAKFAST

THE MICHELANGELO FINGER BREAKFAST *Buffet*

Minimum guests: 40
Maximum guests: 160

R345.00

COLD SELECTION

Vanilla yoghurt Panna Cotta with fruit salad and berry coulis
Tomato Mozzarella Bruschetta
Smoked Salmon with Traditional Accompaniments
Sundried Tomato and Three Cheese Quiche
BLT filled Mini Croissants

HOT SELECTION

Mini Boerewors Pinwheels, Chakalaka
Scrambled Egg, Hash Brown and Tomato Chutney
Crisp Bacon, Brioche Toast with Maple Syrup
Creamed Spinach, Mushroom and tomato wraps

SWEET SELECTION

Banana and Caramel Salted Fritters
Flap Jacks with Traditional Accompaniments

Freshly Brewed Tea, Coffee, Fresh Fruit Juice



Actual product may vary from photographs and illustrations.



BREAKFAST

THE MICHELANGELO CONTINENTAL BREAKFAST *Buffet*

Minimum guests: 40
Maximum guests: 160
R285.00

Swiss Fruit and Plain Yoghurt
Selection of Whole Fruits
Tropical Fruit Salad
Sliced Fresh Seasonal Fruit

Selection of Italian Cold Cuts, Pickled Vegetables
Smoked and Cured Fish, Cream Cheese
Garden Salad Leaves with Accompaniments and Dressings
Selection of Dips with Mini Pita Breads
Freshly Baked Pastries, Muffins, Croissants

Selection of Fresh Bread Rolls and Bread
White and Brown Toast (served at your table)
Salted Butter and a Selection of Preserves and Jams
Natural Honey, Golden Syrup

Selection Artisan South African Cheeses
Fruit Compote, Nuts, Salted Crackers
Variety of Cereals, Muesli and Bircher Museli
Full Cream, Low Fat, Skimmed Milk

Freshly Brewed Tea, Coffee and Fruit Juice



Actual product may vary from photographs and illustrations.



BREAKFAST

THE MICHELANGELO
DELUXE BREAKFAST *Buffet*

Minimum guests: 40
Maximum guests: 160
R365.00



Swiss Fruit and Plain Yoghurt
Selection of Whole Fruits
Tropical Fruit Salad
Sliced Fresh Seasonal Fruit

Selection of Italian Cold Cuts, Pickled Vegetables
Smoked and Cured Fish, Cream Cheese
Garden Salad Leaves with Traditional Accompaniments and Dressings
Selection of Dips with Mini Pita Breads
Freshly Baked Pastries, Muffins, Croissants

Selection of Fresh Bread Rolls and Bread
White and Brown Toast (served at your table)
Served with Salted Butter and a Selection of Preserves and Jams
Natural Honey, Golden Syrup

Selection Artisan South African Cheeses
Fruit Compote, Nuts, Salted Crackers
Variety of Cereals, Muesli and Bircher Museli
Full Cream, Low Fat, Skimmed Milk

HOT SELECTION

Herbed Scrambled Egg with Fine Herbs
Crispy Back Bacon
Beef Sausage
Sauteed Mushrooms infused with Fresh Thyme
Basil Marinated Plum Tomato
Crispy Sauteed Potato and Onion

Freshly Brewed Tea, Coffee and Fruit Juice



Actual product may vary from photographs and illustrations.



BREAKFAST

THE MICHELANGELO
PLATED BREAKFAST *Menu*

Minimum guests: 15
Maximum guests: 160
R345.00

STARTERS

Vanilla Yoghurt Panna Cotta
with Sliced Seasonal Fruit and Berry Coulis

OR

Charcuterie Platter
Parma ham, Salami, Gypsy Ham,
Rare Roast Beef, Mature Artisan Cheese, Tomato Chutney

Or

Smoked Salmon and Poached Pear Salad,
Cream Cheese Mousse, Pickled Red Onion

MAIN

Creamed Scrambled Egg, Herb Crouton, Crispy Bacon Rolls,
Thyme sautéed Mushrooms, Beef Sausage, Basil infused Plum Tomato

OR

Wild Mushroom and Spinach frittata,
Roasted Balsamic Cocktail Tomatoes and feta crumble

OR

Eggs Royale with Béarnaise Sauce





CHEF'S TABLE

CHEF'S TABLE AT *The Michelangelo*

PROPOSAL

Minimum guests: 8
Maximum guests: 10
Time: 18h30 - 23h00

Introducing the Chef's Table in the heart of the kitchen at The Michelangelo Hotel

The ultimate experience for those wishing to sample an array of our Chef's specialities.

IN OUR CHEF TREVOR BOYD'S OWN WORDS

“A chef's table allows our creativity to flow and gives us the opportunity to interact closely with our guests. It involves a meticulously prepared tasting menu of either 6 or 8 courses specifically designed and paired with estate wines.

A tour of the kitchen is followed by the full attention of the chef serving them. Guests will be exposed to the cooking and plating methods and all the kitchen theatrics.

Everyone is invited to don aprons and chefs hats, becoming part of the brigade for the night. “

Each course is only revealed once served by your host, one of our executive culinary team!

Choices include a 6-course gourmet menu, with paired estate wines per course, priced at **R850.00** per person or go for the ultimate Chefs Table to bring out your true gourmet and indulge in the 8 course Gourmet menu, with paired estate wines, priced at **R1350.00** per person.

**All extras must be settled on departure.
All rates quoted are inclusive of 14% VAT
and are subject to change without prior notice**



Actual product may vary from photographs and illustrations.





COCKTAILS

COCKTAIL *Menu Selector*

Minimum guests: 40

Maximum guests: 250

Cocktails served between 17h00 and 19h00

8 items R325.00

10 items R360.00

12 items R425.00

Arrival canapés 4 items R180.00

We invite you to create your own menu!

COLD

Caprese Skewers

Mushroom, Feta, Cajun Cream Cheese

Goats' Milk and Basil Cheesecake, Basil Pesto

Hot Smoked Trout, Beetroot Compote, Choux Puffs

Chicken Liver Crostini, Spiced Crispy Onions

Roasted Fennel, Red Pepper, Goats Cheese Tart

Falafel, Cumin, Mint Yoghurt

Coronation Chicken, Peach Salsa

Salted Beef on Rye with Vegetable Pickles and Mustard

Bresola with Artichokes and Rocket Pesto

Sous Vide Salmon, Dill Cream Cheese, Caper Berries, Savoury Scone



Actual product may vary from photographs and illustrations.



COCKTAILS

COCKTAIL *Menu Selector*

HOT SELECTION

Zinger Buffalo wings

Mini Chicken Schwarmas

Lemon and Thyme Scent Fish Goujons

Thai Fish Cake, Lime and Coriander Yoghurt Dressing

Beef, Chicken or Vegetable Samoosas

Kataifi wrapped Halloumi with Smoked Tomato Chutney

Mini Yorkshire Pudding, Roasted Beef, Horseradish Cream

Blue Cheese, Roasted Pear, Hazelnut Puffs

Lamb Burger, Feta, Jalapeno Mayonnaise

Chorizo and Prawn Skewers

Calamari Chilli Bites, Coconut, Chilli Yoghurt

Sticky Duck Sliders

Chicken Mushroom Risotto Balls

DESSERT

Mini Fruit Tartlets

Mini Lemon Meringue

Mini Peppermint Crisp

Amarula Tiramisu

Mini Milk tartlets



Actual product may vary from photographs and illustrations.

COCKTAILS

COCKTAIL *Boardroom Snacks*

SOUTH AFRICAN BILTONG SELECTION

Biltong chunks, sticks, droëwors, roasted nuts and dried fruits

R180.00 PER PERSON

MICHELANGELO PETIT DESSERT SELECTION

A selection of assorted miniature desserts and tartlets

R125.00 PER PERSON

CHEESE BOARD SELECTION

A choice from our selection of International and local cheeses, served with savoury crackers, breads, fruits, nuts and preserves

R180.00 PER PERSON





SUPERIOR *Finger Fork* MENU

Minimum guests: 10
Maximum guests: 280
R435.00

COLD

Shrimp and Kingklip Ceviche, White Wine Reduction
Tandoori Chicken, Lentil Biryani, Cumin Yoghurt
Black Forest Ham, Sesame Dressing
Asian Vegetable and Cashew Wraps
Deconstructed Caprese Salad

HOT

Marinated Beef Rump, Bacon, Merlot Jus
Mini Chicken Schwarmas
Mushroom Quiche
Thai Fish Cakes, Coriander and Lime Yoghurt Dressing
Chicken and Corn Penne

DESSERT

Israel Cheese Fridge Cake
Chocolate Mousse Cups
Fresh Fruit Platter
Traditional Milk and Fruit Tarts



Actual product may vary from photographs and illustrations.

DELUXE *Finger Fork* MENU

Minimum guests: 10
Maximum guests: 280
R465.00

COLD

Sous Vide Salmon, Ciabatta, Citrus Caviar
Chicken Liver Mousse, Spiced Berry Compote
Venison Carpaccio, Berry Salsa, Herb Vinaigrette
Deconstructed Vol-au-vent, Mushroom and Parmesan Mousse
Spicy Chicken and Cashew Wrap

HOT

Zinger Buffalo wings
Braised Lamb Shoulder Risotto
Caramel Onion and Marinated Mozzarella Tart
Tempura Potato and Spinach Balls
Lemongrass infused Seafood Kebabs

DESSERT

Fresh Fruit Platter
Miniature Trifle
Chocolate Brownie
Baklava, Spiced Sugar Syrup





THE MICHELANGELO *Superior Buffet*

Minimum guests: 40

Maximum guests: 160

R555.00

SALAD

Fresh Garden Salad, Traditional Accompaniments

German Potato Salad with Pickled Onions

Waldorf salad

Corn, Danish Feta and Pasta Salad

COLD

Selection of Oak Smoked and Cured Seafood and Fish

Cajun Chicken and Lentil Salad

Citrus Marinated Prawn and Calamari Salad

Selection of dips, Pates and Breads

HOT

Beef Sirloin, Madagascar Green Pepper Sauce

Grilled Line Fish with Creamed Leeks and Mushrooms

Roast Chicken with Herbed Jus

Savoury Basmati Rice

Smoked Paprika Potato Wedges

Oven Roasted Vegetables, Rosemary and Garlic

Malay Vegetable Curry with Sambals and Roti

DESSERT

Warm Sticky Toffee Pudding, Crème Anglaise

Marble Chocolate Mousse

Sliced Fresh Fruit Platter

Lemon Curd Trifle

Almond and Cherry Tartlets





THE MICHELANGELO *Deluxe Buffet*

Minimum guests: 40
Maximum guests: 160
R595.00

SALAD

Fresh Garden Salad, Accompaniments
Corn and Grilled Marinated Halloumi Salad
Avocado and Potato Salad
Caprese Salad
Roasted vegetable Cous Cous Salad

STARTERS

Cape Malay Pickled Fish
Chouriço and Prawn Salad
Chicken and Pistachio Terrine
Charcuterie Platter
Saffron and Citrus Marinated Mussels
Selection of Dips, Pâtés and Breads

HOT

Honey and Whole Grain Mustard Beef Rump
Grilled Chicken Breast, Thyme and Chicken Veloute
Grilled Kingklip, Arabiatta Sauce
Coriander and Garlic Pilaf Rice
Bacon and Mushroom Lasagne
Oven Roasted New Potatoes
Lentil and Chick Pea Bobotie, Homemade Chutney, Spiced Poppadom
Roasted Seasonal Vegetables

DESSERT

Chocolate Malva Pudding, Vanilla Anglaise
Pear and Ginger Brulee
Apple and Berry Crumble
Cheese Platters, Preserves, Salted Crackers
Seasonal Sliced Fruit





THE MICHELANGELO *Executive Buffet*

Minimum guests: 40

Maximum guests: 160

R635.00

SALAD

Fresh Garden Salad, Accompaniments, Dressings
Roasted Butternut, Toasted Pine Nuts, Feta, Balsamic Dressing
Beetroot and orange salad
Sundried tomato, roasted olive and penne salad
Tandoori Chicken and Chick Pea Salad

COLD

Carpaccio of Ostrich, Mesclun Salad, Mustard Dressing
Soiree of Cape Seafood, Fennel and Lemon Dressing
Chicken Caesar Salad
Smoked Beef, Balsamic Marinated Strawberries
Home Smoked Chicken, Parmesan Shaving, Wild Rocket and Peach Salad
Selection of Dips, Pates and Breads

SOUP

Green Pea and Yoghurt Soup

HOT

FROM THE CARVERY

Beef Fillet, Red Wine Jus
Honey Glazed Pork Loin, Warm Apple Compote
Roasted Garlic and Rosemary Lamb Leg
Cape Malay Chicken and Prawn Curry with Sambals and Roti
Grilled Line Fish, Whole Grain Dressing
Biryani Rice
Roasted Onion Mash Potato
Kenya Beans with toasted Almond Flakes
Aubergine and Tomato Cannelloni

DESSERT

Tiramisu
Chocolate Custard Profiteroles
Koeksisters Soaked in Passion Fruit Syrup
Sliced Fruit Platters
Warm Sticky Toffee Pudding, Crème Anglaise
South African Artisan Cheese, Preserves, Biscuits



Actual product may vary from photographs and illustrations.





Chef's Choice BUFFET MENU

R525.00

The Chef's choice buffet is where the chef selects the buffet for you for your function.

The items are selected from seasonal specials that are available to our chef, thus ensuring your buffet will be reduced in price.

THIS CHEF'S CHOICE BUFFET WILL ALWAYS HAVE THE FOLLOWING ITEMS ON IT

- minimum of 4 different starters,
- minimum of 4 different salads and a make your own salad bar, a bread display or bread basket per table,
- minimum of 5 different hot main courses
- minimum of 6 assorted desserts.

THE MAIN COURSE SELECTION SHALL ALWAYS HAVE THE FOLLOWING ON OFFER:

- 1 red meat;
- 1 white meat, poultry or fish;
- 1 variety of potato;
- Assorted vegetables;
- 1 variety of pasta dish

The actual dishes for Chef's choice buffet menu will only be confirmed 48 hours before the function date.

Additional charges will apply for any requested item that has been asked to be on the selection.



PLATED MENU *Selector*

If a selection of more than one (1) main course choices are selected for your event then only one (1) selection of vegetables and starch will be provided for all choices

Fondant potatoes and seasonal vegetables. Meats and sauces as per the dishes selected below.

| | |
|---------------------------------|-----------|
| 1 Starter, 2 mains, 1 dessert | = R70.00 |
| 2 Starters, 2 mains, 1 dessert | = R100.00 |
| 2 Starters, 2 mains, 2 desserts | = R120.00 |

(Minimum of Three Courses)

All set menus are inclusive of freshly baked assorted cocktail rolls, breads and butter

STARTERS AND INTERMEDIATES COLD STARTERS

| | |
|---|----------------|
| SMOKED SALMON PARCEL Pickled Cucumber, Avocado Puree and Lentil Salsa | R145.00 |
| LEMON AND THYME SALMON SOUS VIDE Tomato Flan, Micro Salad, Lemon Pepper Caviar | R165.00 |
| 5 SPICED DUCK BREAST Noodle Salad, Toasted Cashew Nut, Textures of Broccoli, Asian Dressing | R155.00 |
| BEETROOT SALAD Roasted Beetroot, Goats Cheese, Orange Segments, Sesame Dressing | R135.00 |
| BEEF CARPACCIO Rocket, Mustard Mayo, Parmesan Shavings | R145.00 |



PLATED MENU *Selector*

HOT STARTERS

| | |
|--|-----------------|
| CHICKEN | R 135.00 |
| Chicken Lollipop, Red Wine Onions, Corn and Polenta Bake | |
| RAINBOW TROUT | R 145.00 |
| Warm Potato and Chive Salad, Oriental Sesame Sauce | |
| DUCK CONFIT | R 155.00 |
| Sweet Potato and Roast Apple Waldorf | |
| BRAISED PORK BELLY | R 150.00 |
| Egg Noodle Salad, Julienne Asian Vegetables, Plum Sauce | |
| SALAD OF ARTICHOKE | R 135.00 |
| Marinated Artichoke, Fried Haloumi, Basil Pesto Mousse, Fried Parmesan Polenta | |

SOUP

R105.00 PER PERSON

- Pea and Chouriço Soup
- Chicken and Corn Chowder, Spicy Crouton
- Cauliflower and Mustard Soup
- Carrot and Ginger Soup
- Roasted Tomato and Pepper Soup
- Chakalaka Butternut Soup

SORBET

R50.00 PER PERSON

- Lemon
- Pina Colada
- Mixed Berry
- Granadilla
- Watermelon and Chilli



PLATED MENU *Selector*

MAIN COURSE

If a selection of more than one (1) main course choices are selected for your event then only one (1) selection of vegetables and starch will be provided for all choices

Fondant potatoes and seasonal vegetables. Meats and sauces as per the dishes selected below.

| | |
|---|----------------|
| BEEF FILLET | R318.00 |
| Smoked Beef Fillet, Wild Mushroom, Chasseur Sauce, Mushroom Foam, Carrot Pureé | |
| RED WINE VENISON | |
| Potato and Pear Puree, Roasted Butternut Cubes, Ghulwein Jus | |
| SAGE INFUSED CHICKEN BREAST | R295.00 |
| Grilled Sage infused Chicken, Crème Potato, Noisette Baby Corn Gorgonzola Cream | |
| POTATO GNOCCHI | R210.00 |
| Potato Dumplings, Creamy Roasted Butternut, Caramelized Butternut, Parmesan Sauce (V) | |
| PAN-FRIED LINE FISH | R315.00 |
| Roasted Onion Mash, Seasonal Vegetables, Tomato Cream and Caper Sauce | |
| TANDOORI SPICED CHICKEN | R295.00 |
| Potato Dauphinoise , Coriander Salsa, Curry Veloute | |
| DHUKKA SPICED BEEF FILLET | R315.00 |
| Panko crumbed Potato Cake, Sesame Kenya Beans, Thyme Jus | |
| ROASTED VEGETABLE PROVENCAL | R210.00 |
| Roasted Seasonal Vegetables, Penne, Parmesan Shavings, Tomato and Basil Pesto Sauce (V) | |

PLATED MENU *Selector*

DESSERTS

MICHELANGELO CRÈME BRÛLÉE **R 115.00**

Signature Michelangelo Berry Brûlée, Berry Compote, Biscotti

CHERRY **R 115.00**

Cherry Panna Cotta, Cherry Mousse, Chery Sponge Cake, Cherry Cookie Ice Cream
Vanilla Panna Cotta, Orange and Lemongrass Broth

COFFEE AND CHOCOLATE **R 115.00**

Coffee and Chocolate Baked Pudding, Mocha Praline Ice Cream,
Hazelnut Mousse, Frangelico Brûlée

COCONUT AND STRAWBERRY **R 115.00**

Coconut Vanilla Sponge, Strawberry Mousse, Turkish Delight Ice Cream,
Coconut Marshmallow, Macerated Strawberries

FRUIT **R 115.00**

Seasonal Sliced Fruit, Fruit Sorbet

CHEESE **R125.00 PER PERSON**

Traditional Cheese Board, Preserves, Crackers





CONFERRNCING

CONFERRNCING AT *The Michelangelo*

OUR *Superior* PACKAGE

The Superior Package caters for all your delegates' standard needs

MORNING SUPERIOR PACKAGE

TIME: 08h00 – 14h00

Minimum Number of Delegates: 15

Price per Delegate: R495.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Mineral Water and Mints
- Mid-Morning Tea Break
- Chef's Choice Lunch
- Data Projector
- Fruit Bowl

AFTERNOON SUPERIOR PACKAGE

TIME: 12h00 – 17h00

Minimum Number of Delegates: 15

Price per Delegate: R495.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Mineral Water and Mints
- Afternoon Tea Break
- Chef's Choice Cocktail
- Data Projector
- Fruit Bowl

FULL DAY SUPERIOR PACKAGE

TIME: 08h00 – 17h00

Minimum Number of Delegates: 15

Price per Delegate: R555.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Mineral Water and Mints
- Mid-Morning Tea Break
- Chef's Choice Lunch
- Afternoon Tea Break
- Data Projector
- Fruit Bowl





CONFERRNCING

CONFERRNCING AT *The Michelangelo*

OUR *Deluxe* PACKAGE

The Deluxe Package creates an unforgettable conference experience

MORNING DELUXE PACKAGE

TIME: 08h00 – 14h00

Minimum Number of Delegates: 15

Price per Delegate: R645.00

We include the following to make your stay with us enjoyable:

- Venue Hire
 - Parking Tickets
 - Mineral Water and Mints
 - Conference Note Pads and Pens
 - Arrival Tea Break
 - Fruit Bowl
 - Mid-Morning Tea Break
 - Chef's Choice Lunch
 - Data Projector
 - Screen
 - Flipchart and Pens
-

AFTERNOON DELUXE PACKAGE

TIME: 12h00 – 17h00

Minimum Number of Delegates: 15

Price per Delegate: R645.00

We include the following to make your stay with us enjoyable:

- Venue Hire
 - Parking Tickets
 - Mineral Water and Mints
 - Conference Note Pads and Pens
 - Arrival Tea Break
 - Fruit Bowl
 - Mid-Afternoon Tea Break
 - Chef's Choice Cocktail
 - Data Projector
 - Screen
 - Flipchart and Pens
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FULL DAY DELUXE PACKAGE

TIME: 08h00 – 17h00

Minimum Number of Delegates: 15

Price per Delegate: R695.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Parking Tickets
- Mineral Water and Mints
- Conference Note Pads and Pens
- Arrival Tea Break
- Mid-Morning Tea Break
- Chef's Choice Lunch
- Afternoon Tea Break
- Data Projector
- Screen
- Flipchart and Pens
- Fruit Bowl





CONFERRNCING

CONFERRNCING AT *The Michelangelo*

OUR *Executive* PACKAGE

The Executive Package caters for the individual conference, creating a special experience for both delegate and organiser

MORNING EXECUTIVE PACKAGE

TIME: 08h00 – 14h00

Minimum Number of Delegates: 15

Price per Delegate: R885.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Parking Tickets
- Mineral Water and Executive Sweet Selection
- Executive Beverage Station
- Executive Conference Note Pads and Pens
- Special Gift for Delegate
- Arrival Tea Break
- Mid-Morning Tea Break
- Chef's Choice Lunch
- Data Projector
- Screen
- Flipchart and Pens
- Fruit Bowl

AFTERNOON EXECUTIVE PACKAGE

TIME: 12h00 – 17h00

Minimum Number of Delegates: 15

Price per Delegate: R885.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Parking Tickets
- Mineral Water and Executive Sweet Selection
- Executive Beverage Station
- Executive Conference Note Pads and Pens
- Special Gift for Delegate
- Arrival Tea Break
- Mid-Afternoon Tea Break
- Chef's Choice Cocktail
- Data Projector
- Screen
- Flipchart and Pens
- Fruit Bowl

FULL DAY EXECUTIVE PACKAGE

TIME: 08h00 – 17h00

Minimum Number of Delegates: 15

Price per Delegate: R985.00

We include the following to make your stay with us enjoyable:

- Venue Hire
- Parking Tickets
- Mineral Water and Executive Sweet Selection
- Executive Beverage Station
- Executive Conference Note Pads and Pens
- Special Gift for Delegate
- Arrival Tea Break
- Mid-Morning Tea Break
- Chef's Choice Lunch
- Afternoon Tea Break
- Data Projector
- Screen
- Flipchart and Pens
- Fruit Bowl



Tea BREAKS

| MONDAY | | |
|---|---------------------------------|---|
| MORNING | MID MORNING | AFTERNOON |
| Fresh Fruit Kebabs with Yoghurt Dipping Sauce | Homemade Biscuits | Millionaire Shortbread |
| Danish Pastries | Savoury Quiches | Beef in a blanket |
| Banana Bread Tea Slices | Filled Croissants | |
| TUESDAY | | |
| MORNING | MID MORNING | AFTERNOON |
| Sliced Fresh Seasonal Fruit | Mini Muffins | Caramel Chocolate Brownie |
| Cream Scones | Mini Pies | Mediterranean Dip Station with Grilled Pita |
| Marbled Tea Slices | Thai Chicken Wraps | |
| WEDNESDAY | | |
| MORNING | MID MORNING | AFTERNOON |
| Fresh Fruit Kebabs with Yoghurt Dipping Sauce | Mini Savoury Muffins | Mini Milk Tarts |
| Orange Tea Slices | Open Cocktail Rolls | Crudite and Dips |
| Pain au Chocolat | Savoury Pinwheels | |
| THURSDAY | | |
| MORNING | MID MORNING | AFTERNOON |
| Sliced Fresh Seasonal Fruit | Fruit Smoothies | Peppermintcrisp Boats |
| Mini Flap Jack, Syrup, Cinnamon Sugar | Filled Ciabatta Sandwiches | Chicken Strips with Cajun Dip |
| Poppy Seed Tea Slices | Savoury Quiches | |
| FRIDAY | | |
| MORNING | MID MORNING | AFTERNOON |
| Fresh Fruit Kebabs with Yoghurt Dipping Sauce | Thai Vegetable Rice Paper Wraps | Fudge |
| Pain au Chocolat | Finger Sandwiches | Mediterranean Dip Station with Grilled Pita |
| Fruit Loaf Tea Slices | Mini Savoury Muffins | |
| SATURDAY | | |
| MORNING | MID MORNING | AFTERNOON |
| Sliced Fresh Seasonal Fruit | Mini Savoury Muffins | Candy Station |
| Cream Scones | Savoury Quiches | Cheese and Charcuterie Platter |
| Banana Bread Tea Slices | Thai Chicken Wraps | |
| SUNDAY | | |
| MORNING | MID MORNING | AFTERNOON |
| Fresh Fruit Kebabs with Yoghurt Dipping Sauce | Home Baked Biscuits | Millionaire Short Bread |
| Danish Pastries | Mini Pies | Crudite and Dips |
| Orange Tea Slices | Thai Vegetable Rice Paper Wraps | |



PREFERRED SUPPLIERS

DÉCOR AND COORDINATION

NINETEEN EIGHTY FIVE
011 791 5243
www.nineteeneightyfive.co.za

GIDEON'S FLOWERS AND FUNCTIONS
Richard
011 789 3112

OOPSIE DAISY
CHARLENE LUBBE
082 553 4757
charlene@oopsiedaisyflowers.co.za

OTTO DE JAGER
011 447 6780

DÉCOR MECHANICS
011 610 5945

DESIGNERS, EVENING AND BRIDAL WEAR

EVE'S BRIDALWEAR
011 268 5599 / 076 528 3311
www.evesbridalwear.co.za

CAKES AND SWEETS

MAD MAUDS CELEBRATIONS
083 257 7793
www.madmauds.co.za

THE CAKE MAN
011 885 2511
www.thecakeman.co.za

WICKED CREATIONS
073 948 2099
www.wickedcreations.co.za

THE CAKE GENIE
011 680 6314 / 083 307 5138
www.thecakegenie.co.za

GIFT REGISTRIES

BESPOKE WEDDING REGISTRY
021 448 7155
www.bespokeregistry.co.za

THE GIFT COMPANY
082 793 6242
www.thegiftcompany.co.za

TRANSPORT

CLASSIC LIMOUSINE SERVICES

011 282 7086
info@classlimo.co.za





PREFERRED SUPPLIERS

MUSIC AND ENTERTAINMENT

AV DYNAMIX
071 883 6688 | 010 035 1123
www.avdynamix.co.za

ELEGANT ENTERTAINMENT
010 595 9758
www.elegant-entertainment.com

HD MUSIC SA
011 024 5456
www.hdmusicsa.co.za

ZOO SOUND
083 727 9567
www.zoosound.co.za

FAST FORWARD INTERACTIVE
011 326 7583
www.fast-forward.co.za

JACQUES LAGESSE
082 652 7260

VIDEOGRAPHERS

HAUKE DIGITAL PRODUCTIONS
072 022 9231
www.hauke.co.za

HAIR STYLISTS

YOLANDE PARSONS
083 744 6131

JOSH KAPLAN
071 364 8383

MAKE UP ARTISTS

GINA MYERS
083 419 8188
www.makeupbygina.co.za

MADE UP MAD
Mnandi Joubert
Madeup.Mad@gmail.com

SAM SCARBOROUGH
082 576 3498
www.samscarborough.co.za

PHOTOGRAPHERS

THE PHOTO PLACE
082 904 1877
www.thephotoplace.co.za

KAY PHOTOGRAPHY
082 456 6102
www.kayphotography.co.za

