



BANQUETING AND CONFERENCING

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2019



# 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.

<b>TIME ALLOTMENTS</b>	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

Standard Venue Hire	
L'Incontro	
- Monday – Friday, Sunday	R 7 450.00
- Saturday	R 11 000.00
Il Paviglione	
- Monday – Friday, Sunday	R 5 150.00
- Saturday	R 7 950.00

## WEDDING VENUE HIRE

Ceremony (100 guests) and Reception venue (160 guests) - L'Incontro Il Paviglione and Ballroom

	- Monday – Friday, Sunday	R 16 250.00
	- Saturday	R 22 450.00
Reception Venue (160 guests)	- L'Incontro Ballroom	
	- Monday – Friday, Sunday	R 12 500.00
	- Saturday	R 18 950.00

*\*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 665.00 per delegate per day

Half Day Conference Package – R 615.00 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 220.00 per person
- Soft Drinks, Beers and Wines R 330.00 per person
- Full Local Bar R 385.00 per person
- Full Bar R 440.00 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 R25.00 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 <sup>2</sup>
L'Incontro Square	12x8x10	984	12x8x3.5	96m <sup>2</sup>
L'Incontro Circle	18x18x10 diameter	2606	18x18 diameter	254m <sup>2</sup>
Il Paviglione	46'x17'x8'	459	14x5x2.5	70m <sup>2</sup>
Il Paviglione 1	23'x17'x8'	229	7x5x2.5	35m <sup>2</sup>
Il Paviglione 2	23'x17'x8'	229	7x5x2.5	35m <sup>2</sup>

## 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.

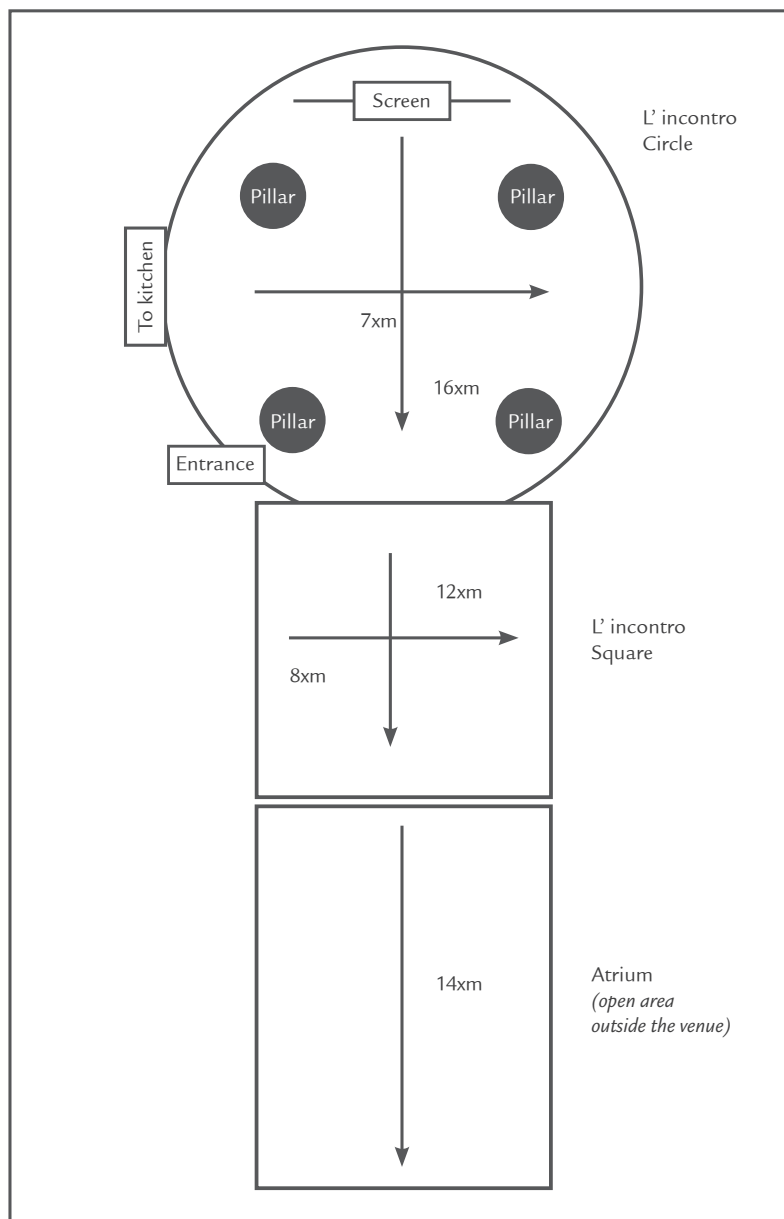
On the day cut your cake in style with our other gift to you, a special cake knife for you to cut your cakes forever after.



# BANQUETING AT *The Michelangelo*

## *L'incontro:*

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

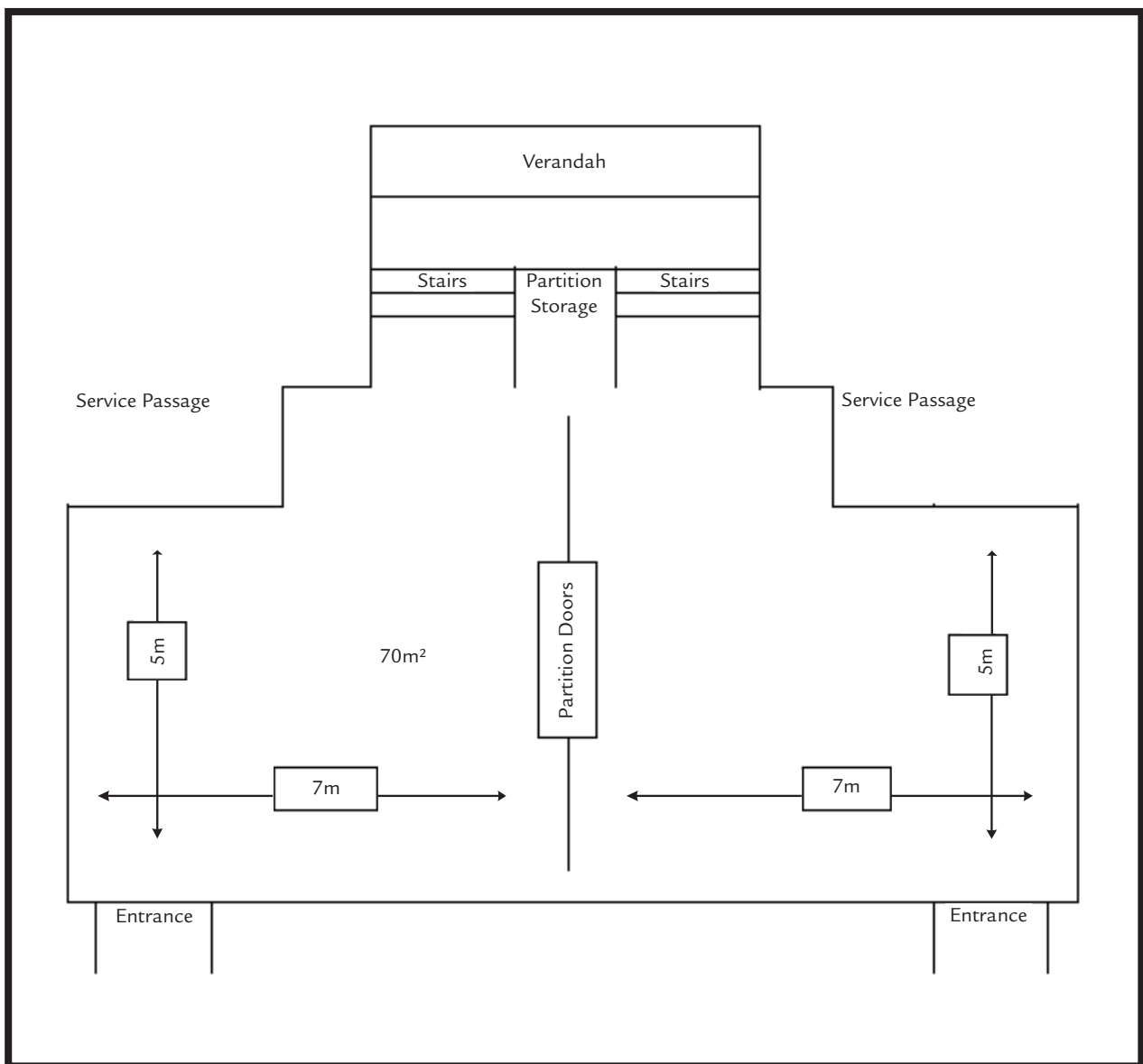




# BANQUETING AT *The Michelangelo*

## *Il Paviglione*

Maximum Capacity: 50 Guests





BREAKFAST

# THE MICHELANGELO FINGER BREAKFAST *Buffet*

Minimum guests: 40  
Maximum guests: 160

**R315.00**

## **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  
**R260.00**

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  
**R335.00**



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  
**R315.00**

**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 **R1200.00** 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 R295.00

10 items R330.00

12 items R385.00

Arrival canapés 4 items R165.00

**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 Samosas

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



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COCKTAILS

# COCKTAIL *Boardroom Snacks*

## **SOUTH AFRICAN BILTONG SELECTION**

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

**R165.00 PER PERSON**

## **MICHELANGELO PETIT DESSERT SELECTION**

A selection of assorted miniature desserts and tartlets

**R115.00 PER PERSON**

## **CHEESE BOARD SELECTION**

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

**R165.00 PER PERSON**





# SUPERIOR *Finger Fork* MENU

Minimum guests: 10  
Maximum guests: 280  
**R395.00**

## **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  
**R425.00**

### 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  
**R525.00**

## **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  
**R545.00**

## **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

**R575.00**

## **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

**R495.00**

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

<b>SMOKED SALMON PARCEL</b>	<b>R135.00</b>
Pickled Cucumber, Avocado Puree and Lentil Salsa	
<b>LEMON AND THYME SALMON SOUS VIDE</b>	<b>R155.00</b>
Tomato Flan, Micro Salad, Lemon Pepper Caviar	
<b>5 SPICED DUCK BREAST</b>	<b>R145.00</b>
Noodle Salad, Toasted Cashew Nut, Textures of Broccoli, Asian Dressing	
<b>BEETROOT SALAD</b>	<b>R125.00</b>
Roasted Beetroot, Goats Cheese, Orange Segments, Sesame Dressing	
<b>BEEF CARPACCIO</b>	<b>R135.00</b>
Rocket, Mustard Mayo, Parmesan Shavings	



# PLATED MENU *Selector*

## HOT STARTERS

<b>CHICKEN</b>	<b>R 125.00</b>
Chicken Lollipop, Red Wine Onions, Corn and Polenta Bake	
<b>RAINBOW TROUT</b>	<b>R 135.00</b>
Warm Potato and Chive Salad, Oriental Sesame Sauce	
<b>DUCK CONFIT</b>	<b>R 145.00</b>
Sweet Potato and Roast Apple Waldorf	
<b>BRAISED PORK BELLY</b>	<b>R 140.00</b>
Egg Noodle Salad, Julienne Asian Vegetables, Plum Sauce	
<b>SALAD OF ARTICHOKE</b>	<b>R 125.00</b>
Marinated Artichoke, Fried Haloumi, Basil Pesto Mousse, Fried Parmesan Polenta	

## SOUP

Pea and Chouriço Soup	R95.00
Chicken and Corn Chowder, Spicy Crouton	R95.00
Cauliflower and Mustard Soup	R95.00
Carrot and Ginger Soup	R95.00
Roasted Tomato and Pepper Soup	R95.00
Chakalaka Butternut Soup	R95.00

## SORBET

Lemon	R45.00
Pina Colada	R45.00
Mixed Berry	R45.00
Granadilla	R45.00
Watermelon and Chilli	R45.00

# 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.

<b>BEEF FILLET</b>	<b>R285.00</b>
Smoked Beef Fillet, Wild Mushroom, Chasseur Sauce, Mushroom Foam, Carrot Pureé	
<b>RED WINE VENISON</b>	
Potato and Pear Puree, Roasted Butternut Cubes, Ghulwein Jus	
<b>SAGE INFUSED CHICKEN BREAST</b>	<b>R270.00</b>
Grilled Sage infused Chicken, Crème Potato, Noisette Baby Corn Gorgonzola Cream	
<b>POTATO GNOCCHI</b>	<b>R190.00</b>
Potato Dumplings, Creamy Roasted Butternut, Caramelized Butternut, Parmesan Sauce (V)	
<b>PAN-FRIED LINE FISH</b>	<b>R285.00</b>
Roasted Onion Mash, Seasonal Vegetables, Tomato Cream and Caper Sauce	
<b>TANDOORI SPICED CHICKEN</b>	<b>R275.00</b>
Potato Dauphinoise , Coriander Salsa, Curry Veloute	
<b>DHUKKA SPICED BEEF FILLET</b>	<b>R285.00</b>
Panko crumbed Potato Cake, Sesame Kenya Beans, Thyme Jus	
<b>ROASTED VEGETABLE PROVENCAL</b>	<b>R190.00</b>
Roasted Seasonal Vegetables, Penne, Parmesan Shavings, Tomato and Basil Pesto Sauce (V)	

# PLATED MENU *Selector*

## DESSERTS

<b>MICHELANGELO CRÈME BRÛLÉE</b>	<b>R 105.00</b>
Signature Michelangelo Berry Brûlée, Berry Compote, Biscotti	
<b>CHERRY</b>	<b>R 105.00</b>
Cherry Panna Cotta, Cherry Mousse, Chery Sponge Cake, Cherry Cookie Ice Cream Vanilla Panna Cotta, Orange and Lemongrass Broth	
<b>COFFEE AND CHOCOLATE</b>	<b>R 105.00</b>
Coffee and Chocolate Baked Pudding, Mocha Praline Ice Cream, Hazelnut Mousse, Frangelico Brûlée	
<b>COCONUT AND STRAWBERRY</b>	<b>R 105.00</b>
Coconut Vanilla Sponge, Strawberry Mousse, Turkish Delight Ice Cream, Coconut Marshmallow, Macerated Strawberries	
<b>FRUIT</b>	<b>R 105.00</b>
Seasonal Sliced Fruit, Fruit Sorbet	
<b>CHEESE</b>	<b>R125.00 PER PERSON</b>
Traditional Cheese Board, Preserves, Crackers	





CONFERRNCING

# CONFERRNCING AT *The Michelangelo*

## OUR *Superior* PACKAGE

The Superior Package caters for all your delegates' standard needs

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### MORNING SUPERIOR PACKAGE

TIME: 08h00 – 14h00

Minimum Number of Delegates: 15

**Price per Delegate: R475.00**

*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

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### AFTERNOON SUPERIOR PACKAGE

TIME: 12h00 – 17h00

Minimum Number of Delegates: 15

**Price per Delegate: R475.00**

*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

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### FULL DAY SUPERIOR PACKAGE

TIME: 08h00 – 17h00

Minimum Number of Delegates: 15

**Price per Delegate: R525.00**

*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

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### MORNING DELUXE PACKAGE

TIME: 08h00 – 14h00

Minimum Number of Delegates: 15

**Price per Delegate: R615.00**

*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: R615.00**

*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
- 

### FULL DAY DELUXE PACKAGE

TIME: 08h00 – 17h00

Minimum Number of Delegates: 15

**Price per Delegate: R665.00**

*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

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### MORNING EXECUTIVE PACKAGE

TIME: 08h00 – 14h00

Minimum Number of Delegates: 15

**Price per Delegate: R755.00**

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: R755.00**

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: R805.00**

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](http://www.nineteeneightyfive.co.za)

GIDEON'S FLOWERS AND FUNCTIONS  
Richard  
011 789 3112

OOPSIE DAISY  
CHARLENE LUBBE  
082 553 4757  
[charlene@oopsiedaisyflowers.co.za](mailto: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](http://www.evesbridalwear.co.za)

### CAKES AND SWEETS

MAD MAUDS CELEBRATIONS  
083 257 7793  
[www.madmauds.co.za](http://www.madmauds.co.za)

THE CAKE MAN  
011 885 2511  
[www.thecakeman.co.za](http://www.thecakeman.co.za)

WICKED CREATIONS  
073 948 2099  
[www.wickedcreations.co.za](http://www.wickedcreations.co.za)

THE CAKE GENIE  
011 680 6314 / 083 307 5138  
[www.thecakegenie.co.za](http://www.thecakegenie.co.za)

### GIFT REGISTRIES

BESPOKE WEDDING REGISTRY  
021 448 7155  
[www.bespokeregistry.co.za](http://www.bespokeregistry.co.za)

THE GIFT COMPANY  
082 793 6242  
[www.thegiftcompany.co.za](http://www.thegiftcompany.co.za)

### TRANSPORT

#### CLASSIC LIMOUSINE SERVICES

011 282 7086  
[info@classlimo.co.za](mailto:info@classlimo.co.za)







## PREFERRED SUPPLIERS

### MUSIC AND ENTERTAINMENT

AV DYNAMIX  
071 883 6688 | 010 035 1123  
[www.avdynamix.co.za](http://www.avdynamix.co.za)

ELEGANT ENTERTAINMENT  
010 595 9758  
[www.elegant-entertainment.com](http://www.elegant-entertainment.com)

HD MUSIC SA  
011 024 5456  
[www.hdmusicsa.co.za](http://www.hdmusicsa.co.za)

ZOO SOUND  
083 727 9567  
[www.zoosound.co.za](http://www.zoosound.co.za)

FAST FORWARD INTERACTIVE  
011 326 7583  
[www.fast-forward.co.za](http://www.fast-forward.co.za)

JACQUES LAGESSE  
082 652 7260

### VIDEOGRAPHERS

HAUKE DIGITAL PRODUCTIONS  
072 022 9231  
[www.hauke.co.za](http://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](http://www.makeupbygina.co.za)

MADE UP MAD  
Mnandi Joubert  
[Madeup.Mad@gmail.com](mailto:Madeup.Mad@gmail.com)

SAM SCARBOROUGH  
082 576 3498  
[www.samscarborough.co.za](http://www.samscarborough.co.za)

### PHOTOGRAPHERS

THE PHOTO PLACE  
082 904 1877  
[www.thephotoplace.co.za](http://www.thephotoplace.co.za)

KAY PHOTOGRAPHY  
082 456 6102  
[www.kayphotography.co.za](http://www.kayphotography.co.za)

