



DAVINCI
HOTEL AND SUITES
ON NELSON MANDELA SQUARE

BANQUETING AND CONFERENCING

2019

FULL BANQUET *Venue Hire*

DAVINCI WOODEN POOL DECK	R 7 500.00
MAXIMILLIEN RESTAURANT	R 30 000.00
MAXIMILLIEN DECK	R 5 000.00
SOPHIA	R 5 000.00
MONA LISA	R 4 000.00
LEO 1	R 5 000.00
LEO 2	R 5 000.00
LEO 1 & 2	R 10 000.00

BEVERAGES

Various compilations can be arranged as follows:

	ESTIMATED PRICE
CASH BAR	No pre-payment required
FULL LOCAL BAR	R 200.00 per guest
EXECUTIVE BAR	R 250.00 per guest

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 fried vegetables with Chinese noodles

DESSERT

Crème Caramel

Fresh fruit Pavlova

Trio of Chocolate mousse



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

CARVERY

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



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.

MORNING *Conference Package*

R615.00 per delegate per day

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

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.

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 cous cous 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 tar tar 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



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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

Friday CONFERENCE LUNCH

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



DAVINCI *Spa Package Options* for Conferencing

Minimum: 6 pax | Maximum: 18 pax

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

45 MIN	60 MIN	90 MIN
R490	R690	R790

- 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