

HOST YOUR NEXT CONFERENCE EVENT AT THE NEWLANDS CRICKET GROUND

We offer a range of conference packages to suit your specific needs. We are always open to suggestions from our clients and can create one of a kind deals for your next conference.

FULL DAY CONFERENCE RATE BASED ON MINIMUM OF 10 DELEGATES INCLUDES:

Venues – depending on final number:

- Committee Room
- Oaks Room
- (Suites on Request for break-away rooms available)

Set Up Requirements:

- U-shape seating/half moon/school room – To be advised

Rate includes – parking, catering, number of delegates and venue requirements:

- Venue Hire for main Conference venue
- WIFI
- Bottled Water
- Sweets
- Facilitators table with white linen
- Small square table (if utilizing a projector) with white cloth
- Flip Chart
- Screen

Optional Extras: Charged accordingly – price on request

- Projector
- PA System
- Compact Disc Player
- Plasma/LCD Screens
- Additional tables
- Additional cloths

Parking - available on site on a "First-come-first-serve" basis.

Catering

- Tea/Coffee served with Fresh Fruit Juice and Pastries on arrival
- Tea/coffee served with Continental Filled Croissants and Mini Baguettes – Served Midmorning
- Buffet Lunch – (See menu selection) or Finger Menu if required – (Menu on request)
- Soft drinks (charged on consumption) and Jugs of water with lemon and mint with lunch
- Tea/Coffee and biscuits

Lunch Menu Selection – served with Chefs Choice of Salad, freshly baked cocktail rolls and butter

- Classic Italian Beef Lasagna
- Chicken, mushroom & Leek Pie
- Traditional Fried Hake and Skinny Fires
- Chicken and Broccoli Bake
- Butter Chicken in Roti with Sambals

R350-00 PER PERSON (excl)

ADDITIONAL MENU SELECTOR – FULL DAY CONFERENCE

LUNCH MENUS

Starter ideas

Thai Butternut Soup with a hint of Orange and Curry, swirl of cream and fresh watercress	R30excl
Roasted Sweet Peppers and Tomato Soup with Pesto, Parmesan Croutons and Fresh Basil	R30excl
Cream of Mushroom Soup – Our secret to this deep rich soup is a long slow caramelization, to unlock the mushroom's magic. Topped with grilled filed Mushrooms and fresh Thyme	R30excl
Home Baked Asparagus and Peppadew Quiche with Spicy Chicken	R30excl
Individual Phyllo Tartlet with Mediterranean Vegetables, Mascarpone and Fresh Basil	R30excl
Pate of smoked Franschoek river trout with Crisp melba toast on a bed of fresh Garden Greens and a citrus dill cream (*garnished with a rosette of fresh smoked Norwegian salmon – changes price)	R35excl R42excl
Fine roulade of oak smoke Franschoek salmon , with chive fraiche, on a Salad plush (*marinated baby pears and topped with a lime compote – changes price)	R40excl
Hot Smoked Chicken Salad – with White Rock Gorgonzola, Pear and Walnuts	R40excl

Vegetarian Option

Potato Gnocchi with Grilled Vegetables with a Three Cheese Sauce
Wild Mushroom and Peppadew lasagne
Melanzane Parmigiana
A classic northern Italian recipe with Aubergines
Layered with Parmesan and tomatoes

Lunch Ideas

Grilled Supreme of Chicken , stuffed with Spinach and Ricotta on Home Made Tagliatelle – Vegetable Stir-fry	R95excl
Beef Stroganoff – Made with strips of Beef Fillet and Mushrooms in a Cream Sauce – Served On basmati Rice and a Greek Salad	R95excl
Grilled Fillet of Line-fish with a Citrus and Litchi Sauce – Served on Asian Vegetable Stir-Fry	R115excl
Flame Grilled Sirloin Medallions in a Herb and Cracked Mustard Seed Crust Served with a Madagascan Green Pepper (or Wild Mushroom) Sauce	R120excl
Change Sirloin to Matured Fillet – Please add R25excl	
Oven Roasted Shoulder of Lamb stuffed with Sauteed Spinach and Peppadew	R120excl
Moroccan Lamb Casserole (or Lamb Rogan Josh) – Braised Lamb chunks cooked with a Gravy based on browned onions yogurt, garlic, ginger and aromatic spices	R120excl
Deboned rolled leg of lamb , stuffed with a fynbos and dried fruit compote, served on crushed baby potatoes charred root vegetables and natural jus	R125excl