



townhouse conference centre | 2012  
brochure

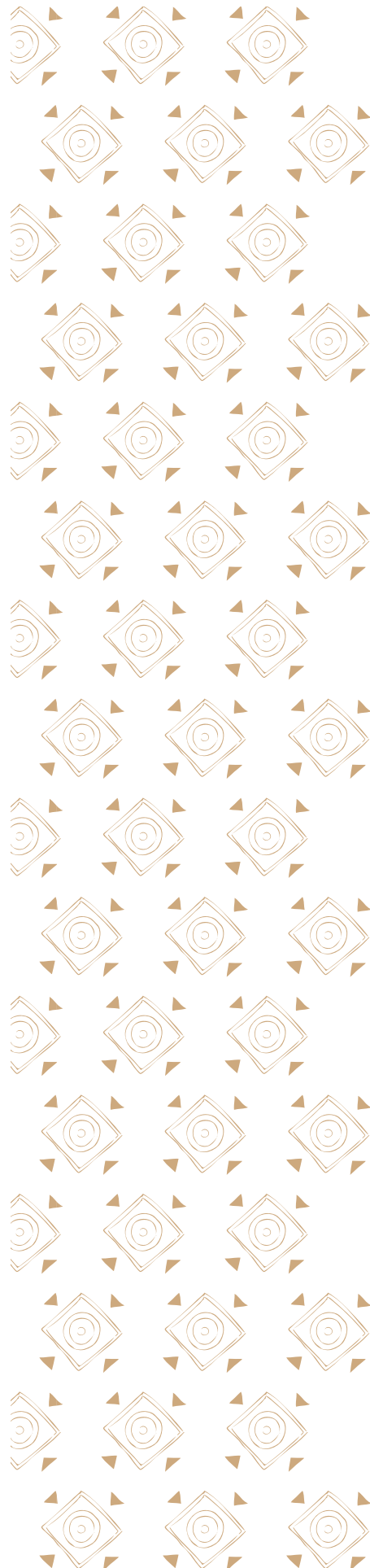
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living green



### -about as central as a venue can be

Twenty minutes from Cape Town International Airport, a minute's stroll from South Africa's parliamentary precinct and set in the commercial and historic heart of the city, the Townhouse Hotel & Conference Centre is arguably Cape Town's most perfectly appointed hospitality venue.

This 4 star-rated hotel, long a favourite for business guests, has comprehensively extended its function and conferencing facilities with the addition of the **Townhouse Conference Centre**.

With a range of venue options available on two spacious levels, equipped with state-of-the-art audio-visual and presentation aids, the centre is ideally placed to host functions large and small.

Thanks to the highly flexible, modular nature of its venues, the centre caters for large theatre-style presentations accommodating up to 250 people, conferences and product launches, 'sit-down' functions and banquets, as well as smaller meetings or 'break-away' sessions.

The Hotel's Michelin-trained executive chef, provides customised menus and catering for various needs - from working breakfasts, light finger lunches and cocktails to formal banqueting functions.

Additional facilities, such as secure on-site parking, make this a preferred city venue for local business guests, while out-of-town and international business visitors are a lift-stop away from the welcoming accommodation and 24-hour service of the Hotel.

For the highly pressured corporate guest, a 'good night's sleep' and 24-hour professional care go a long way to making our hotel a preferred 'home from home'.

At the Townhouse Hotel & Conference Centre, be it business or leisure, we pride ourselves on always being able to offer guests a special kind of 'slicker city' hospitality.



### **catering & dining**

Match your catering to the style and requirements of your function – be it a light working lunch or a black-tie banquet. Our acclaimed executive chef, Stefan Schmidt has created a series of delicious menus, which answer a variety of tastes and dietary preferences. These can each be individually customised for your guests.

### **accommodation**

With 106 beautifully refurbished accommodations – from single en-suites to deluxe twin, double and junior suites, the transition from a tough working day to a relaxing overnight is seamless for the Conference Centre guest. Rooms are climate controlled, soundproofed and include free high-speed Internet & DSTv.

### **on-site parking**

Parking in the adjoining parking garage affords fluid access to the Centre. Note that parking is subject to availability on the day of the function and at an additional charge. Payment can be included in the guest's master account.

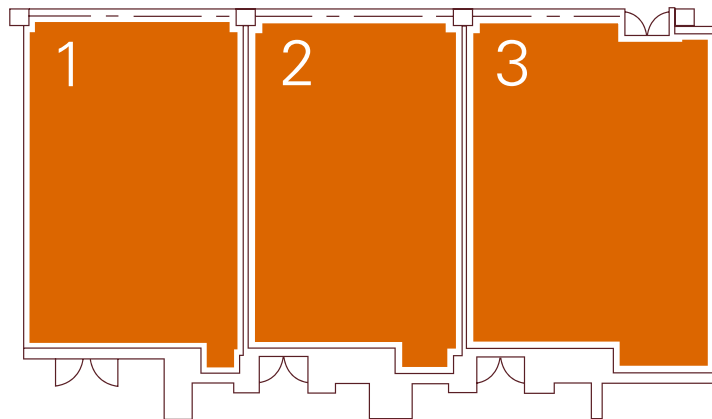
### **conference terms & conditions**

Please peruse these at [www.townhouse.co.za](http://www.townhouse.co.za).  
A printed version is available on request.



## mostert level

The modern conference centre, with its fully flexible layout, is spread over two levels, the *mostert level* is on the ground floor.

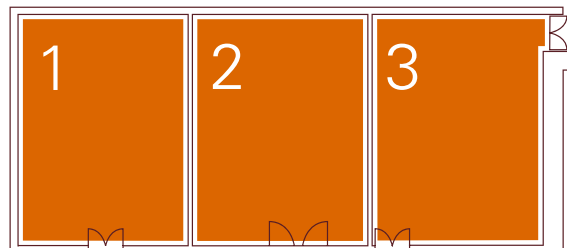


	mostert 1	mostert 2	mostert 3	combined
u-shape	30	30	30	-
classroom	54	54	54	150
cinema	64	64	80	250
banquet	60	60	80	220
area	86m <sup>2</sup>	84m <sup>2</sup>	95m <sup>2</sup>	264m <sup>2</sup>
dimensions	11,5 x 7,5m	11,5 x 7,3m	11,5 x 8,3m	11,5 x 23m



## imbizo level

The *imbizo level* is on the lower ground level and offers the same degree of flexibility as the upper level.



	imbizo 1	imbizo 2	imbizo 3	combined 1-3	imbizo 4
u-shape	24	24	24	-	12
classroom	30	30	24	100	20
cinema	42	42	36	160	30
banquet	40	40	40	130	-
area	55m <sup>2</sup>	55m <sup>2</sup>	51m <sup>2</sup>	161m <sup>2</sup>	41m <sup>2</sup>
dimensions	8,5 x 6,5m	8,5 x 6,5m	8,5 x 6,5m	8,5 x 19m	7,5 x 5,5m



## deluxe mostert conference package

Minimum 25 guests (full day: 08h00 – 17h00)

R365.<sup>00</sup> per person, per day (valid until 31/12/2012)

inclusive of:

### venue

- Filter water and mints
- Conference note pads and pens
- Standard AV equipment in the main venue (if required):
  - Lectern
  - Screen
  - Data Projector
  - Whiteboard with pens
  - Flipchart with a ream of paper and three markers

### on arrival

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Fresh Whole Fruit display
- Low-fat Bulgarian Yoghurt with Fruit Compôte and Muesli  
*or*
- Sweet Mini-muffins  
*or*
- Croissant filled with Smoked Salmon and Cottage Cheese

### mid-morning

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Fresh Fruit Skewers
- Selection Biscuits and Biscotti

### lunch

- Make a selection from our Buffet Menu option which includes 4 Salads and 4 Main Course options, all served with a selection of Vegetables, Potatoes and Rice  
*or*
- Make a selection from our Finger Fork Menu for a lighter option

### mid-afternoon

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Chef's selection of Something Sweet

### PLEASE NOTE:

- The package name does not indicate /confirm the venue for your conference
- All prices are inclusive of VAT and are subject to change without notice
- Final numbers are required 48 hours prior to the function – we will cater for that number and charge accordingly
- Vegetarians can be catered for, please advise
- Please note our kitchen is neither Kosher nor Halaal, however specialised catering can be arranged on request.

*The above conference package does not include:*

- Beverages, which would be charged for on consumption
- Parking
- Any additional equipment requirements.
- [www.townhouse.co.za](http://www.townhouse.co.za)



## mostert conference package

Minimum 25 guests (full day: 08h00 – 17h00)

R340.<sup>00</sup> per person, per day (valid until 31/12/2012)

inclusive of:

### venue

- Filter water and mints
- Conference note pads and pens
- Standard AV equipment in the main venue (if required):
  - Lectern
  - Screen
  - Whiteboard with pens
  - Flipchart with a ream of paper and three markers

### on arrival

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Fresh Whole Fruit display
- Low-fat Bulgarian Yoghurt with Fruit Compôte and Muesli
- or
- Selection Sweet Mini-muffins
- or
- Croissant filled with Mature Cheddar Cheese and Jam

### mid-morning

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Fresh Fruit Skewers
- Selection Biscuits and Biscotti

### lunch

- Make a selection from our Buffet Menu option which includes 4 Salads, 4 Main Course options, all served with a selection of Vegetables, Potatoes and Rice
- or
- Make a selection from our Finger Fork Menu for a lighter option

### mid-afternoon

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Chef's selection of Something Sweet

### PLEASE NOTE:

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## imbizo conference package

Minimum 25 guests (full day: 08h00 – 17h00)

R295.<sup>00</sup> per person, per day (valid until 31/12/2012)

inclusive of:

### venue

- Filter water and mints
- Conference note pads and pens
- Standard AV equipment in the main venue (if required):
  - Lectern
  - Screen
  - Whiteboard with pens
  - Flipchart with a ream of paper and three markers

### on arrival

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice

### mid-morning

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fresh Fruit Skewers
- Selection Biscuits and Biscotti

### lunch

- Make a selection from our Buffet Menu option which includes 3 Salads, 3 Main Course options, all served with a selection of Vegetables, Potatoes and Rice and 2 Desserts  
*or*
- Make a selection from our Finger Fork Menu (6 Savoury items and 2 Dessert items) for a lighter option

### mid-afternoon

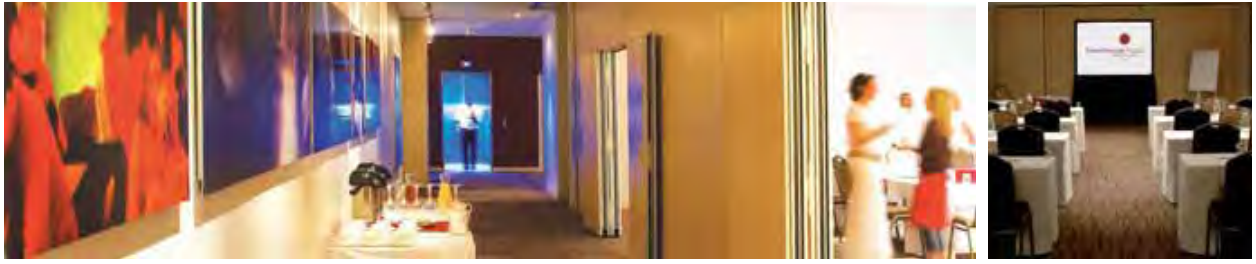
- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Chef's selection of Something Sweet

### PLEASE NOTE:

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- Vegetarians can be catered for, please advise
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## smart conference package

Minimum 25 guests (full day: 08h00 – 17h00)

R245.<sup>00</sup> per person, per day (valid until 31/12/2012)

inclusive of:

### venue

- Filter water and mints
- Conference note pads and pens
- Standard AV equipment in the main venue (if required):
  - Lectern
  - Screen
  - Whiteboard with pens
  - Flipchart with a ream of paper and three markers

### on arrival

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice

### mid-morning

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Selection Biscuits

### lunch

- Buffet – Chef's selection to include 1 Salad, 2 Main Course options served with a selection of Vegetables, Potatoes & Rice and 1 Dessert

### mid-afternoon

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Biscuits

package smart

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#### PLEASE NOTE:

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*The above conference package does not include:*

- Beverages, which would be charged for on consumption
- Parking
- Any additional equipment requirements.
- [www.townhouse.co.za](http://www.townhouse.co.za)



## conference package lunch buffet menu

Minimum 30 guests

(R220.<sup>00</sup> per person, if conference package is not applicable)

(Select 4 salads, 4 main courses and 2 desserts) (Includes filter coffee and tea)

### salad selection

*select quantity as per package*

Traditional Greek Salad, Garden Leaves with Feta Cheese, Olives, Tomato, Cucumber and Onion

Caesar Salad, Cos Lettuce, in Creamy Parmesan & Anchovy Dressing topped with Croûtons and Parmesan Slivers

Garden Salad with Beef Biltong Shavings, Gourmet Peppers and Pineapple

Potato & Sweetcorn Salad in Herb & Egg Mayonnaise

Pasta & Bell Pepper Salad in Sweet Chilli Dressing

Sweet & Sour Marinated Beetroot

Cucumber Salad in Dill & Yoghurt Dressing

Salad Caprese drizzled with Pesto

Roasted Mediterranean Vegetable Salad with Sun-dried Tomato Pesto

Traditional Three Bean Salad

Rocket Salad with Sun-dried Tomato and Pecorino Shavings

Baby Spinach Salad topped with Blue Cheese Crumbs, Croûtons and Poached Red Wine Pear

Asian Noodle Salad with Roasted Cashew Nuts, Fresh Coriander Leaves in Sesame Dressing

Mixed Sprout Salad with Wok-fried Beef Fillet Strips in Soy Sauce

Freshly Grated Carrot Salad with Orange Segments and Cinnamon

Home-made Coleslaw

Chef's Salad with Slivered Ham, Matured Gouda and Soft Boiled Egg

Curried Rice Salad with Shredded Chicken and Pineapple

White Bean Salad with Chorizo Sausage

Roasted Butternut and Pecan Nut Salad with Raspberry Dressing

Selection of Freshly Baked Breads and Rolls with salted Farm Butter

### main course (hot buffet) *see overleaf*

#### PLEASE NOTE:

- Final numbers are required 48 hours prior to the function – we will cater for that number and charge accordingly
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## conference package lunch buffet menu (continued)

Minimum 30 guests

(R220.<sup>00</sup> per person, if conference package is not applicable)

(Select 4 salads, 4 main courses and 2 desserts) (Includes filter coffee and tea)

### main course (hot buffet)

*select quantity as per package*

Whole Roasted Lemon & Thyme Chicken  
Roasted Chicken Leg Pieces in Mustard & Honey Glaze  
Cape Malay Chicken Curry served with Tomato & Onion Sambal and Poppadums  
Thai Chicken Stir-fry  
Chicken Picatta set on Tomato Linguine  
Cajun dusted Chicken Strips, Pineapple and Brown Rice Wraps  
Chicken Casserole with Leeks and Button Mushrooms  
Braised Lamb Neck served with Feta Cheese & Olives in its own jus  
Basted Pork Spare Ribs topped with Onion Rings  
Roasted Pork Neck with Caraway Seeds and Mustard  
Basted & Cubed South African Rump Skewer with mixed Peppercorn Jus  
Cape Malay Beef Bobotie served with Cucumber & Chilli Sambal  
Boerewors Wheel on traditional Pap with Tomato 'Smoor'  
Crumbed Beef Schnitzel with Creamy Mushroom Sauce  
Tortilla Wrap with Beef Strips and Hummus  
Pan-fried Line Fish with Lemon Aioli  
Traditional Battered Hake Fillet served with Tartar Sauce  
Deep-fried Spiced Calamari Rings served with Cocktail Sauce  
Seafood Linguine  
Penne in Tomato Sauce with Pecorino Shavings  
Pancake Cannelloni filled with Farm Mushrooms, Spinach and Feta  
Baked Macaroni and Cheddar Cheese with Vegetables in a Creamy Tomato Sauce  
Mushroom Tagliatelle with Sun-dried Tomatoes, Courgettes and Pesto  
Wraps filled with Stir-fried Vegetables and Cashews  
Haloumi and Pepper Wraps with Herb Yoghurt  
Baked Mediterranean Vegetable Lasagne  
Butternut stuffed with Creamy Spinach and Pecorino

*Served with a selection of Garden Vegetables*

**dessert** *see overleaf*



## conference package lunch buffet menu (continued)

Minimum 30 guests

(R220.<sup>00</sup> per person, if conference package is not applicable)

(Select 4 salads, 4 main courses and 2 desserts) (Includes filter coffee and tea)

### dessert

*select quantity as per package*

Selection of Fresh-cut Fruit

Dark Chocolate Mousse

Espresso Crème Brûlée

Baked Banana Spring Rolls with Chocolate Dip

Profiterole filled with a selection of Mousses & Creams

Malva Pudding served with Vanilla Anglaise

Cinnamon infused Panna Cotta with Red Berry Compôte

Chocolate Pecan Nut Brownies

Kahlua scented whipped Mascarpone with Berry Compôte and Biscuit Crumbs

Banana Bread

Apple Bake with Whipped Cream

Milktart

Baked Cheesecake Tart

Filter Coffee and Tea

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## conference package finger food menu

Minimum 30 guests

(R165.<sup>00</sup> per person, if conference package is not applicable)

(Select 8 savoury items and 2 dessert Items) (Cheese Skewer included)

### savoury items

*Select 8 savoury items*

Mini Bobotie  
Mini Quiche  
Cocktail Meatball Skewer  
Rare Roast Beef Sandwich with Mustard and Pickles  
Cocktail Prego Rolls  
Selection Mini-pies  
Cocktail Beef or Chicken Burger  
Mini Club Sandwich  
Samoosa  
Chippolata baked in Puff Pastry with Mustard Dip  
Teriyaki Chicken Skewers  
Sticky Chicken Wings  
Cajun-dusted Potato Wedges with Sour Cream  
Baked Phyllo Parcel filled with Braised Springbok Shank and Dried Fruits  
Wrap with Braised Lamb, Mint Yoghurt and Hummus  
Toasted Pita Crusts with Spinach, Mushroom and Feta  
Kingklip Tempura served with Tartar Sauce  
Phyllo cup filled with Avocado Ritz  
Smoked Salmon Trout Sandwich with Capers and Cottage Cheese  
Pita with Smoked Snoek, Yoghurt, Crisp Apple and Chutney  
Fishcake and Chips  
Roasted Vegetable Skewer served with Cucumber Yoghurt  
Tomato and Mozzarella Skewer with Fresh Basil  
Tortilla Wrap with Camembert and Fig  
Crumbed Mushrooms with Aioli  
Bruschetta

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## conference package finger food menu

Minimum 30 guests

(R165.<sup>00</sup> per person, if conference package is not applicable)

(Select 8 savoury items and 2 dessert Items) (Cheese Skewer included)

### desserts

*Select 2 dessert items*

Mini Crème Brûlée

Dark Chocolate Mousse

Banana Samosas with Chocolate Chilli Dip

Pear & Almond Strudel with Butterscotch Sauce

Tiramisu

Strawberry Mousse with Passionfruit Coulis

Lemon Meringue

Berry Compôte with Chantilly Cream

Cheese Skewer with Grapes

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## health conference package

Minimum 25 guests (full day: 08h00 – 17h00)

R335.<sup>00</sup> per person, per day (valid until 31/12/2012)

inclusive of:

### venue

- Filter water and mints
- Conference note pads and pens
- Standard AV equipment in the main venue (if required):
  - Lectern
  - Screen
  - Whiteboard with pens
  - Flipchart with a ream of paper and three markers

### on arrival

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Low-fat Fruit Smoothie
- Townhouse Muesli topped with Low-fat Bulgarian Yoghurt and Fruit Coulis  
*or*
- Selection of Sweet and Savoury Bran Mini-muffins

### mid-morning

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Fruit Juice
- Fresh Fruit Skewers
- Home Baked Crunchies

### lunch

- See Health Menu options attached  
Finger Fork or Buffet Menu option available

### mid-afternoon

- Variety of Teas served with sliced Lemon and Honey
- Fair Trade Filter Coffee
- Tomato Cocktail
- Selection Crudités and Dips

#### PLEASE NOTE:

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- Parking
- Any additional equipment requirements.
- [www.townhouse.co.za](http://www.townhouse.co.za)



## health conference package - lunch

### finger fork lunch option

Wholewheat Quiches with a variety of Vegetarian Fillings  
Chilled Gazpacho with Pecorino Cheese Straw  
Tortilla Wrap filled with Low-fat Yoghurt, Tomato Salsa and Crunchy Vegetables  
Laksa with Stir-fried Vegetables and Tandoori Scented Tofu  
Ginger scented Brown Rice Cakes topped with Kingklip Goujon and Wasabi Cream  
Mini Jacket Potato topped with Cottage Cheese, Watercress and Smoked Salmon Trout  
Crispy Phyllo cup filled with Hummus and Peppadew Salsa  
Whole-grain Roll filled with Grilled Baby Marrow with Rosemary, Goat's Cheese and Honey

### Dessert

Citrus flavoured Buttermilk Panna Cotta  
Sticky Coconut Rice with a hint of Cardamom topped with Grilled Pineapple and Toasted Coconut Shavings

### buffet lunch option

#### salads

Mint scented Beetroot Salad in low-fat Bulgarian Yoghurt  
Barley Salad with Harissa spiced Chicken Strips, Sesame Seeds and Bell Pepper  
Garden Salad with Celery, Apple, Walnuts, and Orange Segments with Cranberry Dressing  
Crunchy Vegetable Salad with Sprouts, Carrots, Cucumbers and Toasted Seeds with Yoghurt Herb Dressing

#### mains

Poached Local Fish with Shrimps and Mussels on Vegetable Julienne with Dill in its own Broth  
Free-range Chicken Stir-fry with Cashew Nuts, Tofu, Pak Choi and Udon Noodles in Soy Sauce  
Ostrich Wrap with Feta Cheese, Sprouts, Peppers and Hummus  
Steamed Butternut filled with Sautéed Spinach and Button Mushrooms and Poached Egg

#### side dishes

Mixed Basmati, Brown and Wild Rice  
Steamed Seasonal Vegetables  
Baked Potato filled with Low-fat Cottage Cheese and Herbs

#### dessert

Wholewheat Pancake filled with Poached Fruit and drizzled with Lemon Scented Honey  
Melon and Mint Salad with Low-fat Bulgarian Yoghurt

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## breakfast menu

Minimum 30 guests

(All breakfasts are served with freshly brewed filter coffee, selection of teas and 2 fruit juices)

### continental breakfast

R85.00 per person

Scones  
Croissants  
Assorted Jams  
Farm Butter  
Selection of Cheeses and Cold Meats  
Fresh Fruit Skewer

### served english breakfast

R120.00 per person

*on the table*

Selection of Croissants, Danish Pastries and Muffins  
Freshly Sliced Seasonal Fruit Platter  
Toast, Butter and Jam

*served hot*

Scrambled Eggs  
Bacon  
Beef and Chicken Chipolatas  
Fried Cherry Tomatoes  
Sautéed Button Mushrooms with Garden Herbs  
Sautéed Baby Potatoes

### healthy breakfast option & townhouse breakfast buffet

*see overleaf*

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## breakfast menu (continued)

Minimum 30 guests

(All breakfasts are served with freshly brewed filter coffee, selection of teas and 2 fruit juices)

### healthy breakfast option

R65.00 per person

Townhouse Muesli  
Fruit Smoothie  
Low-fat Yoghurt  
Stewed Fruits  
Bran Flakes  
Organic Honey  
Home-made Fruit Coulis  
Fresh-cut Fruit Salad  
Home-baked Bran Muffins  
Chunky Cottage Cheese with Chives  
Rye bread and Corn rolls

### townhouse breakfast buffet

R140.00 per person

#### *cold buffet*

Selection of Freshly Baked Breads & Rolls, Croissants, Danishes, Muffins & Scones served with Farm Jams and Honey

Wide range of Cereals consisting of Townhouse Muesli, Corn Flakes, Bran Flakes, Coco Pops, Weet-Bix and Bircher Muesli

Served with Full Cream & Low-fat Milk, Buttermilk, Low-fat Yoghurt, Flavoured Yoghurt

Fruit Selection consisting of Stewed Dried Fruits, Poached Fruits, Fresh-cut Seasonal Fruits & Fruit Salad and a selection of Seeds

Selection of Cold Cuts and Cheeses with Pickles and Relish

#### *hot buffet*

Scrambled Eggs with Chives  
Sautéed Button Mushrooms  
Streaky Bacon  
Beef, Chicken & Pork Chipolatas  
Grilled Tomatoes  
Baby Potatoes with Fried Onions and Herbs

### finger breakfast

*see overleaf*



## breakfast menu (continued)

Minimum 30 guests

(All breakfasts are served with freshly brewed filter coffee, selection of teas and 2 fruit juices)

### finger breakfast

R130.00 per person

Freshly Brewed Filter Coffee

Selection of Teas

Selection of Fruit Juices

Purified Water flavoured with Mint & Lemon

Home-baked Mini-muffins

Assorted Freshly Baked Pastries and Danishes

Nutty Muesli topped with Yoghurt and Fruit Coulis

Fresh Fruit Skewer

Fried Egg and Bacon Sandwich

Mini Croissant filled with Scrambled Egg and Garden Chives

Mushroom & Chipolata Skewer

Baked Egg en Crouete

Mini Scones topped with a variety of Jams, Cheddar Cheese and Vanilla Scented Cream

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## lunch/dinner menu

Minimum 30 guests

R195.<sup>00</sup> per person - 2 course menu

R245.<sup>00</sup> per person - 3 course menu

(Selecting 1 item per course)

### starter

Baked **Goats Cheese Tart** set on Ratatouille Salad drizzled with Balsamic Reduction and Pesto

Franschhoek **Salmon Trout Confit** offered with Baby Spinach Salad and Saffron Crème Fraîche

**Caesar salad**, Cos Lettuce tossed in Creamy Parmesan Dressing served with Anchovy Fillets, Boiled Egg, topped with Croûtons and Parmesan Slivers

Baked Smoked Franschhoek **Salmon Trout & Goat's Cheese Tart** set on Spinach Leaves drizzled with Caper Vinaigrette

Baked Phyllo Parcel filled with **Duck Leg Confit** set on Apple Compôte with Sesame & Soy Dressing

Double baked **Blue Cheese Soufflé** set on Rocket salad, oven-dried Cherry Tomatoes and Port Wine Reduction

**Rocket Salad** enhanced by Parma Ham topped with Parmesan Shavings and Poached Red Wine Pear

**Smoked Ostrich** offered with dried fruit Chutney stuffed Camembert, Garden Leaves and Roasted Nut Dressing

**Tomato Salad** served with Baby Salad Leaves, Mozzarella pearl Bocconcini, Parma Ham & Basil Grissini and Pesto

**Sweet Melon Salad** served with Pan-fried Prawns drizzled with Port Wine Reduction

Home-smoked Rare Seared **Beef Fillet** rubbed in Garden Herbs served with Baked Onion Ravioli & Truffle Oil Scented Remoulade

Black Pepper rubbed Norwegian **Salmon Sashimi**, served with Cucumber Salad, Sushi Rice and Wasabi Crème Fraîche

Pan-fried **Prawns** served with Angel Hair Pasta and Biltong & Pine Kernel Vinaigrette

"**Greek Salad**" Slice of Feta Cheese topped with Olive Tapenade accompanied by Tomato, Cucumber & Onion Salsa served with Garden Leaves in Balsamic Dressing

**Chicken Piccata** set on Cherry Tomato Compôte and Balsamic Reduction

### main course

*see overleaf*

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## lunch /dinner menu (continued)

Minimum 30 guests

R195.<sup>00</sup> per person - 2 course menu

R245.<sup>00</sup> per person - 3 course menu

(Selecting 1 item per course)

### main course

#### *poultry*

**Chicken Breast Supreme** filled with Sautéed Spinach & Feta Cheese set on Almond Couscous and Olive Jus

Breast and Leg of Masala Spiced whole roasted **Farm Chicken** set on Basmati Rice with Roasted Bell Pepper served with Creamy Mushroom Sauce

**Tandoori Rubbed Chicken Supreme** filled with Cashew Nuts combined with Chicken Samosa enhanced by Sautéed Vegetables on Basmati Rice and Curry & Coconut Sauce

Breast & Leg of Whole Roasted **Duck** complemented by Sautéed Spinach with Citrus Polenta served with Coffee Bean Infused Jus and Orange Glaze

#### *beef/veal*

Combination of **Beef Curry & Bobotie** baked in a Gem Squash set on Basmati Rice served with Tomato & Onion Sambal and Vegetables

Sparta **Beef Fillet** set on Turnip Purée topped with Potato Rösti, Red Onion Jam, Crispy Bacon and Balsamic Jus

**Veal Osso Bucco** topped with Rocket Polenta Parcel, grilled Brown Mushroom, Oven-dried Cherry Tomato served with its own Tomato-scented Jus

Sparta **Beef Fillet** set on caramelized Onion & Potato Purée served with Seasonal Vegetables and Toasted Black Peppercorn Jus

Grilled tender SA **Beef Rump** Steak offered on Potato Mash, topped with Creamed Spinach, grilled Brown Mushroom, Butternut Wedges and Whole-grain Mustard Jus

#### *karoo lamb*

**Rack of Lamb** encrusted with Mustard & Garden Herb *mie de pain* set on Ratatouille, Fondant Potato and Honey & Thyme Jus

**Lamb Cutlet** served on Roasted Bell Pepper Salad with a Baked Potato & Rosemary Samosa and Roasted Garlic Jus

**Braised Leg of Lamb** accompanied by Creamed Polenta served with Roast Vegetables and its own Jus

**Braised Lamb Neck & Crispy Parcel** complemented by Aubergine Purée, Feta Cheese stuffed Roma Tomato and Yellow Pepper Coulis

*continued overleaf*

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## lunch /dinner menu (continued)

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R245.<sup>00</sup> per person - 3 course menu

(Selecting 1 item per course)

### main course (cont.)

#### seafood

Pan-fried **Line Fish** topped with Olive Tapenade complemented by Onion & Tomato Sauté flavoured with Anchovies served with Baby Potatoes and White Wine Sauce

Pan-fried **Norwegian Salmon** served on Potato Brandade, Green Asparagus Bundle, White Wine & Dill Sauce and drizzled with Onion & Raspberry Vinaigrette

Pan-fried **Franschhoek Salmon Trout** set on Wilted Rocket Leaves, Tomato Fondant, Potato Wonton and a Balsamic Reduction

Pan-fried **West Coast Sole** filled with Mushroom Duxelles placed on Sautéed Spinach, Risolee Potatoes and Veal Jus

**Line Fish** of the day complemented by **Prawn Cannelloni** served on Sweetcorn & Spring Onion Sauté and Brandy flavoured Prawn Bisque

Pan-fried **Kingklip** accompanied by Sweetcorn & Biltong Risotto, Sautéed Shiitake Mushrooms and Green Pea Coulis

#### game

Braised **Springbok Shank** complemented by Cinnamon Flavoured Butternut Purée, baked Mielie Pap & Phyllo Strudel and Juniper Berry Jus

**Loin of Springbok** set on Walnut Spätzle, Poached Red Wine Pear, Broccoli and a Creamy Wild Mushroom Jus

#### pork

Crispy Roasted **Pork Belly** enhanced by Braised White Cabbage, Mashed Potato topped with Onion Rings & Beetroot Chips served with Caraway Jus

### dessert

see overleaf



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(Selecting 1 item per course)

### dessert

**Milk Tart Crème Brûlée** offered with Mini *Koeksister*, Amarula Ice Cream and Rooibos Tea Anglaise

**Dark Chocolate Tart** served with Passionfruit Ice Cream and Sweet Pesto

**Pineapple Tart Tartin** offered with Lemongrass Ice Cream and Coconut Foam

**Coconut & Fruit Sushi** served with Pickled Ginger, Pina Colada Ice Cream, Mint Tempura and Curacao Sauce

**Cape Malva Pudding** offered with Kahlua & Chocolate Ice Cream and Vanilla Anglaise

**Chocolate Pecan Nut Brownie** set on a Trio of Fruit Coulis topped with Mint Ice Cream and Mint Pesto

**Dark Chocolate Truffle Pudding** garnished with Apple Compôte and Red Port Wine Ice Cream

**Poached Cocktail Apple** complemented by Chocolate Custard and Cinnamon Scented Red Wine Ice Cream

Trio of **Fruit Sorbets** served with Sesame Tuille and Lemongrass Fruit Skewer, drizzled with Honey & Lemon Yoghurt

**Dark Chocolate Mousse** in a Sugar Snap Cup offered with Strawberry Coulis and Macadamia Nut Brittle

**Espresso Crème Brûlée** served with Frangelico Ice Cream and Chocolate Brownie

**Chocolate Mousse Pavlova** garnished with Vanilla Pod Ice Cream and Blueberry Compôte

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## cocktail menu

R80.00 per person - choice of any 8 canapés  
R115.00 per person - choice of any 12 canapés  
R150.00 per person - choice of any 16 canapés

### cocktail items

Focaccia with Sun-dried Tomato, Mozzarella Cheese and Pesto  
Goats Cheese Praline  
Herb Pancake filled with Smoked Salmon Trout and Cottage Cheese  
Scones topped with Smoked Ostrich and Chutney  
Scones topped with Smoked Franschoek Salmon Trout  
Scones topped with Biltong Crème Fraîche  
Farm Bread Crostini served with the following choice:  
Beef Tartar & Capers  
Roasted Pepper & Olive Tapenade  
Goats Cheese Mousse & Sun-dried Tomato  
Salami & Pickled Onion  
Black Forest Ham & Melon  
Blue Cheese & Preserved Fig  
Brie Cheese & Olives  
Truffle Oil marinated Camembert Paté  
Wonton Mini Bobotie  
Banger and Mash  
Vegetable Sushi with Wasabi  
Chicken Strips Tempura with Yoghurt Chutney  
Truffle Oil scented Chicken Liver Mousse with Ginger Apple Compôte in Crispy Phyllo Cup  
Tea Roasted Duck Breast on Waldorf Salad  
Prawn Tempura with Sweet Chilli and Coriander Sauce  
Rockefeller Mussels  
Baby Potatoes filled with Goats Cheese and Sun-dried Tomatoes  
Button Mushrooms topped with Blue Cheese Mousse  
Rye Bread Canapé topped with Chunky Cottage Cheese, Cucumber, Sprouts and Honey

### dessert

Chocolate Truffles  
Caramel Mousse  
Sambuca Crème Brûlée

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w [www.townhouse.co.za](http://www.townhouse.co.za)

## venue hire

	half day	full day
conference centre - 1 rooms (0-60 pax)	R1800	R3000
conference centre - 2 rooms (30-120 pax)	R3600	R6000
conference centre - 3 rooms (60-250 pax)	R5400	R9000
conference centre - B4 (0-30 pax)	R1400	R2500
if under 30 pax - (+ package price)	-	R2000
breakaway rooms (each)	-	R1500
ceremony room	R2000	-
after hours (18h00 - 24h00) per hour	R2000	-

*valid until 31 December 2012. Terms and conditions apply.*

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contact / venue hire