



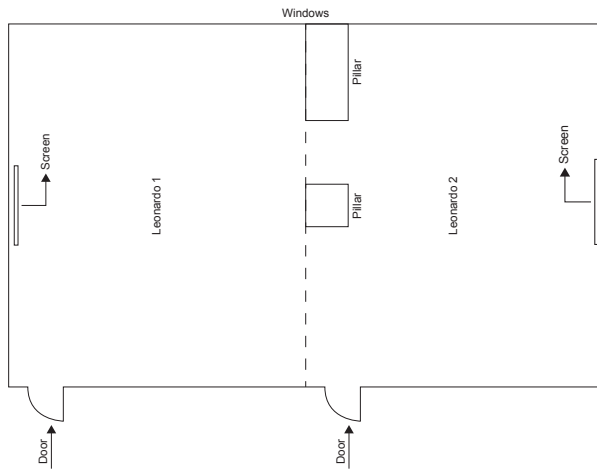
DAVINCI
HOTEL AND SUITES
ON NELSON MANDELA SQUARE

BANQUETING AND CONFERENCING

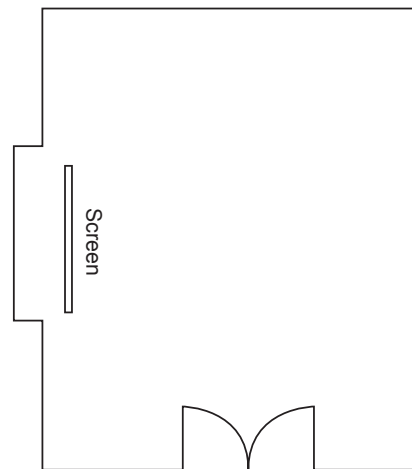
2022

	SCHOOL ROOM	CINEMA	BOARDROOM	U-SHAPE	CABARET	BANQUET ROUNDS	BANQUET WITH DANCE-FLOOR	COCKTAIL
LEONARDO 1	35	55	20	20	25	40	N/A	40
LEONARDO 2	35	55	20	20	25	40	N/A	40
LEONARDO 1 & 2	70	110	N/A	N/A	50	80	60	80
MONA LISA	N/A	N/A	12	N/A	N/A	12	N/A	N/A
SOPHIA	80	110	48	36	60	100	60	100
MAXIMILLIEN RESTAURANT	N/A	N/A	N/A	N/A	N/A	100	80	200
MAXIMILLIEN DECK	N/A	N/A	N/A	N/A	N/A	60	40	70

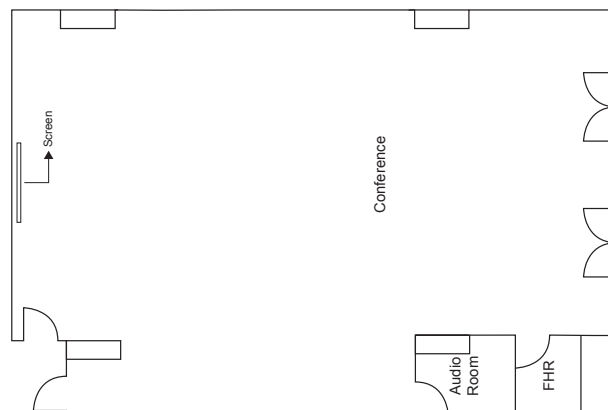
CONFERENCE CENTRE FLOOR PLAN



LEONARDO 1 & 2



MONA LISA



SOPHIA

FULL DAY *Conference Package*

R675.00 per delegate per day

THE FULL DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- 3 Tea breaks - Nespresso and Ronnefeldt Tea/coffee/snacks (individually packed for your safety)
- Lunch - excluding drinks - (All lunches are served in the Maximillien Restaurant unless otherwise specified)
- Room Hire - Use for a maximum of 9 hours
- Waiters - For the duration of the conference
- Tables, chairs, linen
- Audio Visual equipment
- Virtual conferencing includes webinar meetings
- 1 x flip chart and markers
- Complimentary high speed internet access
- Water, mints and stationery
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)
- Covid-19 compliant

Package available for a minimum of 8 delegates and a maximum of 100 delegates



HALF DAY MORNING *Conference Package*

R630.00 per delegate per day

THE HALF DAY MORNING CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- 2 Tea breaks - Tea/coffee/snacks
- Lunch - excluding drinks - (All lunches are served in the Maximillien Restaurant unless otherwise specified)
- Room Hire - Use for a maximum of 5 hours
- Waiters - For the duration of the conference
- Tables, chairs, linen
- Audio Visual equipment
- 1 x flip chart and markers
- Complimentary high speed internet access
- Water, mints and stationery
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 8 delegates and a maximum of 100 delegates



HALF DAY AFTERNOON *Conference Package*

R560.00 per delegate per day

THE HALF DAY AFTERNOON CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- 2 Tea breaks - Tea/coffee/snacks
- Lunch - excluding drinks - (All lunches are served in the Maximillien Restaurant unless otherwise specified)
- Room Hire - Use for a maximum of 5 hours
- Waiters - For the duration of the conference
- Tables, chairs, linen
- Audio Visual equipment
- 1 x flip chart and markers
- Complimentary high speed internet access
- Water, mints and stationery
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 8 delegates and a maximum of 100 delegates



MONA LISA *Executive Boardroom*

2-5 pax
R3800.00 per day

6 - 12 pax
R6500.00 per day

THE EXCLUSIVE BOARDROOM PACKAGE INCLUDES THE FOLLOWING:

- Full day venue hire
- Complimentary high speed internet access
- Chef's choice finger foods every hour
- Nespresso coffee & Ronnefeldt tea
- Fresh fruit & assorted sweet delights
- Audio Visual equipment; including telephone conferencing
- Butler - For the duration of the conference
- Mineral water, assorted Lindt chocolates and stationery
- Assorted soft drinks
- Parking - Valid on the day of the conference only in the DAVINCI parking garage (entrance on 5th street)

Package available for a minimum of 2 delegates and a maximum of 12 delegates





Breakfast

CONTINENTAL BUFFET

R190.00 per person

Fruit juices
Seasonal fruit salad
Cereals
Yoghurts
Muffins, Danish pastries, butter croissants
Local cheeses & preserves
Local cold meats with condiments
Selection of fresh breads
Freshly brewed regular & decaffeinated coffee
Selection of teas

EXECUTIVE BREAKFAST BUFFET (INCLUDES CONTINENTAL BUFFET ITEMS)

R265.00 per person

Free range scrambled eggs
Pork sausage
Boerewors or beef sausage
Bacon
Minute steak
Potato rosti
Grilled tomato
Baked beans
Sautéed mushrooms
Fried onions

Breakfast Additions

HEALTHY START

Egg white & mushroom wrap with goat cheese

R45

SELECTION OF FRESH BAGELS

Smoked salmon, dill cream cheese, capers, onion,
scrambled eggs & cheese

R75

BREAKFAST WRAP

Scrambled eggs, cream cheese, grilled vegetables, tortilla

R45

OATS

Cinnamon & honey

Peanut butter & banana

R35

SMOOTHIES

Fresh assorted fruit blended together with low fat yoghurt

R40

PANCAKES OR WAFFLES

Fruit & berry compôte, warm maple syrup, whipped cream, cinnamon sugar, chocolate sauce

R45

FINGER *Foods*

**From R320.00 per person
(selection of 6 items)
R50.00 per additional item**

COLD

Smoked salmon tartare taco with caviar
Steak tartare, whole grain mustard cream
Parma ham & parmesan bruschetta, sundried tomato tapenade
Springbok carpaccio with pickled mushrooms
French pressed sandwich
Smoked salmon, red onion compote, stilton cheese Asian pear salsa

VEGETARIAN OPTIONS

Charred corn & whipped feta tartlets
Thai vegetable summer roll, sweet chili sauce
Tomato, basil bruschetta
Tomato mozzarella skewer
Butternut & feta panna cotta
Feta & wild mushroom tartlets
Goats cheese with preserved fig tartlets
Parmesan shortbread, coronation chicken & pickled shimeji mushrooms
Watermelon on baby spinach with feta & olives
Sweet potatoe, spinach & feta muffins
Crudités platter



HOT

Braised lamb risotto balls with chimichurri sauce
Deep fried calamari
Chicken satay with Thai peanut sauce
Chicken rissoles
Panko prawn, mango sweet chili
Chicken tart, creamed leek, spiced sunflower seed
Beef slider, aged cheddar, onion, marmalade
Sticky pork ribs
Tandoori lamb chops, mint dip
Monkey gland basted chicken wings
Chicken & beef kebabs
Deep fired kingklip and lemon

VEGETARIAN OPTIONS

Potato crouquettes
Spinach & feta spanakopita
Mushroom tempura
Jalapeno & cheese bites
Crispy vegetable spring roll, sweet chili sauce
Vegetable samosa, sweet tamarind sauce
Button mushroom arancini, red bell pepper coulis
Eggplant mini pizza

DESSERTS

Cinnamon crème brûlée choux bun
Ferrero Rocher tartlet
Coffee & chocolate tartlet
Key lime tartlet
Berry opera cake
Lemon baked cheesecake
Crème brûlée cheesecake
Passion fruit opera cake
Mango meringue tartlet
Blueberry cheesecake
Salted caramel chocolate tartlet
Turkish delight mousse glass
Lemon meringue tartlet
Almond & honey panna cotta
Traditional opera cake (coffee)
Raspberry mousse éclair
Mixed berry mousse glass
Cardoman & white chocolate gateaux
Pistachio & dark chocolate choux bun
Caramel popcorn éclair



SET Menu

From R460.00 per person
(Selection of 2 starters, 2 mains & 2 desserts)

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

COLD STARTERS

PORK BELLY

Noodle salad, toasted cashew nut, textures of broccoli, Asian dressing

VENISON CARPACCIO

Miso emulsion, parmesan cheese, pickled mushrooms, crispy celery

GOAT CHEESE SALAD (V)

Roasted baby beetroot, granny smith apple, roasted pumpkin seeds, wild rocket, apple cider vinaigrette

SALMON SOUS-VIDE

Roasted cauliflower flan, broccoli gremolata, lemon pepper caviar, micro greens



HOT STARTERS

BAKED CAMEMBERT

Wrapped with prosciutto, drizzled with maple syrup & chili apple & rocket salad

B.B.Q. TROUT

Warm potato & spring onion salad, oriental sesame sauce

CAJUN BLACKENED CHICKEN

Citrus marinated shrimps, quinoa & sautéed kale

CHICKPEA CURRY WELLINGTON

Spinach & mushroom

CHORIZO & MUSSELS

White wine flambéed chorizo, steamed mussels, baguette



MAIN COURSES

GRILLED BEEF FILLET

Wild mushrooms, carrot purée, mushroom foam, chasseur sauce

WILD MUSHROOM RISOTTO

GRILLED LINE FISH

Roasted corn mash, corn & lentil salsa, tomato beurre blanc

ROASTED CHICKEN SUPREME

Ragout of peas, broccoli, bacon & leeks, tomato salsa

BRAISED LAMB SHANK

Roasted onion mash, caramelised onions, braising sauce

DESSERTS

White chocolate & cardoman torte

Caramel sauce & vanilla ice cream

Passionfruit cheesecake

Passionfruit pulp & chantilly cream

Vanilla pod crème brûlée

Vanilla ice cream

Strawberry & pistachio nut opera cake

Strawberry ice cream

Chocolate & hazelnut cremaux tart

Coffee ice cream

SOUTH AFRICAN *Braai Menu*

R395.00 per person

COLD

Curry noodle salad
Carrot, pineapple & onion salad
Corn on the cob
Braai brodjies
Mixed green salad, balsamic dressing
Whole grain mustard potato salad with spring onions
Garlic & cheese rolls

HOT

Boerewors
Chakalaka
BBQ chicken wings & drumsticks
Lamb chops
Pork ribs
Morogo
Pap
Tomato & onion gravy

DESSERT

Fresh seasonal fruit
Malva pudding with vanilla bean custard
Milk tart
Peppermint tart



SUPERIOR *Buffet Menu*

R410.00 per person

SALADS

Baby spinach, dried cranberry, feta cheese, walnuts, apple cider vinaigrette

Build a "Greek Salad"

Fresh garden salad, traditional accompaniments

Tomato, basil, fresh mozzarella, balsamic dressing

COLD

Selection of cold cuts, pickled vegetables

Selection of dips & breads

Smoked & cured fish, cream cheese & condiments

HOT

Carved whole grain mustard beef sirloin

Grilled kingklip, caper & lemon sauce

Sautéed baby vegetables

Southern grilled chicken drumsticks

Steamed basmati rice

Thyme roasted baby new potatoes

Vegetable pasta

DESSERTS

Carrot cake

Lemon meringue eclairs

Seasonal mixed fruits

Strawberry panna cotta



DELUXE *Buffet Menu*

R480.00 per person

SALADS

Build a “Caesar Salad”
Caprese salad
Chicken, avocado & feta salad
Grilled baby market vegetable salad, wild rocket & dressing

COLD

Beef carpaccio, pickled mushrooms, whole grain mustard mayonnaise
Grilled tandoori chicken breast, spicy lentils
Mediterranean calamari salad, lemon vinaigrette
Selection of dips & breads

HOT

Carved beef sirloin with pepper sauce
Creamy parmesan mushroom pasta
Grilled kingklip with caper lemon butter sauce
Roasted chicken & honey mustard sauce
Sautéed baby vegetables
Thyme roasted baby new potatoes

DESSERTS

Raspberry cheesecake
Red velvet slice
Seasonal mixed fruits
Strawberry & yogurt mousse



EXCLUSIVE *Buffet Menu*

R620.00 per person

BREAD & DIPS

SALADS

Marinated artichokes, baby aubergines, tomatoes & feta cheese
Parma ham with wild rocket, truffle oil
Roasted potato salad, bacon, dijon mustard vinaigrette
Smoked salmon, citrus & roasted beetroot salad

COLD

Beef carpaccio, pickled mushrooms, whole grain mustard mayonnaise
Marinated mussels & clams with chorizo
Smoked chicken, parmesan shaving, wild rocket, chimichurri dressing
Smoked salmon with condiments

HOT

Butternut & lentil bobotie
Braised lamb neck with mint sauce
Butter chicken curry with sambals & roti
Roasted sea bass, mushroom & shrimp sauce
Sautéed baby vegetables
Steamed basmati rice
Thyme roasted baby new potatoes
Fish curry

CHEESES

Assorted South African cheeses & preserve & crackers

DESSERTS

Banoffi choux bun
Chocolate velvet slice
Coconut opera cake
Seasonal mixed fruits
Tiramisu

SPECIAL *Events*

Book your table now on DinePlan App or contact davinci-banqueting@legacyhotels.co.za or 011 292 7111

- Date Night
- Sparkling Saturday
- Valentine's Day
- Mother's Day
- Christmas Day
- Year End Functions
- New Year's Eve Function
- High Tea
- Harvest Table
- Pop Up Dining



Beverages

VARIOUS COMPILATIONS CAN BE ARRANGED AS FOLLOWS:

Bar start from R350 per person

- Cash Bar
- Full Local Bar
- Exclusive Bar
- Champagne Bar
- Whisky Bar
- Gin Bar

Please note that the above prices are an estimated bar tab. 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.

