



THE COUNTRY CLUB
JOHANNESBURG

Day Conference Package:

The Full Day Conference package includes three tea servings - arrival, mid-morning and mid-afternoon tea. Please select **one** snack item for each tea break from the list below. Additional items at a break may be selected at a surcharge of R30 per person.

Lunch is served in the conference room. All dietary requirements will be catered for, on request. If you wish to book a separate venue for lunch, please discuss this with your Function Coordinator as an additional venue hire may apply.

Also included in this Package:

Data projector, AV table, screen, flipchart, mints, mineral water and cordials, pads and pens

R605 per person

Day Conference Package 2:

DAY CONFERENCE WITH LUNCH LESS 1 TEA BREAK

The Day Conference Package 2 includes two tea servings, on arrival and mid-morning. Please select **one** snack item for each tea break from the list below. Additional items at a break may be selected at a surcharge of R30 per person.

Lunch is served in the conference room. All dietary requirements will be catered for, on request. If you wish to book a separate venue for lunch, please discuss this with your Function Coordinator as an additional venue hire may apply.

Also included in this Package:

Data projector, AV table, screen, flipchart, mints, mineral water and cordials, pads and pens

R555 per person

Menu Options:

TEA SNACKS: SAVOURY

Mini bacon, scrambled egg and cheddar wraps

Jalapeno rissoles and Moroccan chicken cigars

Spinach and feta spanakopita and cocktail chicken sausage rolls

Cheese and olive scones topped with cheddar cheese and chutney

Freshly baked croissants filled with chicken mayo salad and chutney; tomato, mozzarella and basil pesto; smoked ham and herb cream cheese

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Open Cocktail rolls topped with tomato, mozzarella and scrambled egg; ham, cheddar cheese and mustard mayonnaise; chicken salad

Vegetable crudités (cucumber sticks, carrot sticks, celery sticks, roast tomato and assorted dips: guacamole, hummus, tzatziki)

Finger sandwiches on white and brown bread with rare roast beef and piccalilli; spicy chicken salad; egg and gherkin mayonnaise; shaved ham and peppadew cream cheese

TEA SNACKS: SWEET

Potted yoghurt and muesli with berry compote and strawberries

Selection of seasonal fruit kebabs with yoghurt and honey dips

Freshly baked scones with cream and assorted preserves

Assorted freshly baked muffins with butter and preserves

An assortment of freshly baked mini Danish pastries

A selection of butter biscuits and oatmeal crunchies

Chocolate brownies and carrot cake squares

Chef's choice of chilled cheesecake slices

Mini lemon meringue tartlets

Peppermint crisp tartlets

Coffee caramel Swiss roll

FINGER FORK MENU OPTION 1

Platter selection

Cream cheese, cucumber and spring onion crepe roulade (V)

Smoked Salmon and pickled red onion on rye with crispy capers and lemon salsa

Jalapeno cheese rissoles (V)

Carvery

Rare roast sirloin rubbed with garlic and black pepper with caramelized onions and homemade artisan bread rolls, mustard and creamed horseradish

Buffet

Chicken and mushroom stir fry with bok choy

Green beef curry

Penne pasta tossed in wild mushroom ragout (V)

Tempura chicken strips with honey soya reduction

Sticky fried rice

Dessert

Fresh fruit kebabs with honey dip

Lemon meringue tartlets

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FINGER FORK MENU OPTION 2

Platter selection

Smoked chicken and mango wraps with a lightly curried mayonnaise dressing
Crispy vegetable springrolls with sweet chilli dip (V)
Mini salmon and feta quiche

Carvery

Braised pork belly with baked apple wedges and sweet mustard with homemade artisan bread rolls

Buffet

Spinach and feta ravioli with Provençal sauce (V)
Oriental beef and noodle stir fry with vegetables and soya
Slow roasted BBQ riblets
Sticky marinated chicken wings

Dessert

Assorted cupcakes
Potted chocolate mousse with chilli chocolate shavings

FINGER FORK MENU OPTION 3

Platter selection

Bobotie spring rolls with Cape Malay chutney
Mini wraps of smoked salmon, marinated cucumber ribbons and crème fraîche
Spanakopita with coriander and yoghurt dip

Carvery

Slow-roasted entrecote of beef carved onto homemade artisan cocktail rolls with avocado mayonnaise, assorted mustards and creamed horseradish

Buffet

Mixed leaf salad and herb croutons with feta cheese and roasted plum tomatoes
Salad of corn fritters with spring onions, tomatoes and Peppadews and honey mustard dressing
Escalope of chicken breast with sun dried tomato and basil cream
Crispy potato wedges in cumin and mustard seeds
Couscous, brinjal, tomato, olive and parmesan bake

Dessert

Rich chocolate brownies with Van Der Hum strawberries and mint cream
Mini lemon meringue tartlets

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FINGER FORK MENU OPTION 4

Platter selection

Moroccan chicken cigars
Beef chipolatas coated with a soy and honey sauce and tossed in sesame seeds
Feta and spinach quiche

Carvery

Honey glazed smoked kassler roll carved onto assorted cocktail rolls with spring onion and wholegrain mustard, salsa verdi and caramelised onion chutney

Buffet

Grilled aubergine, tomato and mozzarella salad with hazelnut gremolata
Baby corn and baby marrow salad with minted mustard dressing
Olive, spinach and tomato penne bake topped with feta cheese
Beef lasagne
Cumin spiced chicken drumsticks
Cauliflower gratin with caraway seeds

Dessert

Mini chocolate brownies
Mini lemon meringue tartlets

FINGER FORK MENU OPTION 3

Platter selection

Chicken liver parfait on rye bread, with fig preserve
Chicken tikka skewers with mango dipping
Thai fishcakes with minted coriander chilli sauce

Carvery

Roast pepper and mustard crusted sirloin of beef
Carved onto cocktail rolls with caramelized onions and béarnaise sauce

Buffet

Corn salad with roasted pimento and coriander mayo
Avocado, onions, tomato, cucumber on rocket with a citrus chili vinaigrette
Baked fish fillets with red pepper, garlic, coriander, lemon and olives
Grilled vegetable kebabs brushed with pesto
Crispy fried potato wedges
Spanish vegetable bake with tomato and chilli salsa

Dessert

Chocolate Crème Brûlée cups
Strawberry and vanilla panna cotta with berry compote

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