



CUPOLA
@
Michelangelo
TOWERS

BANQUETING & CONFERENCING

2022

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CAPACITY

EVENT	CAPACITY
CONFERENCE	4 - 10 pax
BREAKFAST / LUNCH / DINNER	10 - 30 pax
COCKTAILS	10 - 40 pax
FINGER LUNCH	10 - 40 pax
HIGH TEA	10 - 40 pax
BRAAI	10 - 30 pax

Prices are inclusive of catering, venue hire and VAT. Additional items such as flowers, decor, AV/Music, over and above what is in the Cupola, will be charged accordingly. Non-catered meetings are subject to venue hire.

FULL DAY CONFERENCE MENU

08:00 - 17:00

ON ARRIVAL

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE ARRIVAL SNACK OPTIONS

MID-MORNING

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE MID MORNING SNACK OPTIONS

LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

AFTERNOON SNACKS

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE AFTERNOON SNACK OPTIONS

R1,350pp | 4-10 pax

HALF DAY CONFERENCE (MORNING)

08:00 - 14:30

ON ARRIVAL

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE ARRIVAL SNACK OPTIONS

MID-MORNING

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE MID MORNING SNACK OPTIONS

LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER LUNCH MENU

R1,260pp | 4-10 pax

HALF DAY CONFERENCE (AFTERNOON)

12:00 - 17:00

LUNCH

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE SET MENU OR FINGER AND FORK LUNCH MENU

AFTERNOON SNACKS

TEA / COFFEE / FRUIT JUICE / WATER

CHOICE OF 3 ITEMS FROM THE AFTERNOON SNACK OPTIONS

DRINKS & SNACK PLATTER

LOCAL BEER, WINE AND SOFT DRINKS
ADDITIONAL R200pp

R1140 pp | 4-10 pax

SNACK BREAKS SELECTION

ARRIVAL

BERRY SMOOTHIE

FRESH FRUIT SKEWERS

ASSORTED MUFFINS

MUESLI BARS

POTTED YOGHURT WITH MUESLI
AND MIXED BERRY COMPOTE



MID-MORNING

SPINACH AND FETA QUICHE

ASSORTED SANDWICHES

MINI SCONES WITH JAM AND CHEESE

RED VELVET CUPCAKES

SMOKED SALMON AND CUCUMBER
CROISSANT

AFTERNOON



VANILLA CAKE

CHOCOLATE BROWNIES



ASSORTED OPEN SANDWICHES



MINI CHICKEN PIES

VEGETABLE SPRING ROLLS



*HALAAL & KOSHER ON SPECIAL REQUEST

FINGER LUNCH MENU

COLD

SMOKED SALMON AND CREAM
CHEESE BRUSCHETTA

CHICKEN SALAD

THAI BEEF SALAD WRAP

TANDOORI PRAWN COCKTAIL

CONFIT TOMATO AND FETA TART

GRILLED PITA BREAD WITH
SHREDDED CHICKEN AND PINEAPPLE

HOT

BEEF AND PRAWN STIR FRIED NOODLES
BOWL WITH SOYA SAUCE

MINI CHEESE BURGER

MINI BOBOTIE PIE

FISH GOUJON'S AND BASIL MAYO

 LEEKS AND WILD MUSHROOM VOL AU VENT

MAURITIAN CHICKEN CURRY BOWL
WITH BASMATI RICE



DESSERT

CHOCOLATE TARTE

LEMON MERINGUE

COCONUT TARTLET 

VANILLA CHEESECAKE

 CHOCOLATE AND PISTACHIO
PARFAIT 

SELECT 4 COLD | 4 HOT | 3 DESSERT

R1060 pp | 10-40 pax

 VEGETARIAN

 NUTS

 GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST

FINGER BREAKFAST MENU

COLD

CROISSANT FILLED WITH SMOKED SALMON &
CREAM CHEESE

FRESH FRUIT SKEWER



SHOT OF MUESLI, FRUIT SALAD AND BERRY COMPOTE



ASSORTED PASTRIES

MINI SPINACH AND CHEDDAR QUICHE



ENGLISH MUFFIN SANDWICH WITH ROCKET LEAVES,
PASTRAMI, TOMATO AND GHERKIN



HOT

ROAR BREAKFAST WRAP WITH BACON,
SCRAMBLED EGG AND CHEDDAR CHEESE

BREAKFAST EGG MUFFIN WITH TOMATO, ONION,
BACON AND CHEESE

CHICKEN AND FLAPJACK SLIDER

ROTI ROLL WITH MASALA EGG



PORK SAUSAGE PUFF WITH CREAMY MUSTARD

MINI CROISSANT FILLED WITH HERB SCRAMBLED
EGG AND CHEESE



4 CHOICES OF HOT AND COLD | R900pp

5 CHOICES OF HOT AND COLD | R950pp

10-30 pax



VEGETARIAN



NUTS



GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST



PLATED BREAKFAST MENU

STARTERS

TEA / COFFEE / FRUIT JUICE / WATER

MAIN COURSE

SCRAMBLED EGGS WITH CHIVES

BEEF OR PORK SAUSAGES

CRISPY STREAKY BACON

GRILLED TOMATO

HASH BROWN

BUTTON MUSHROOM WITH SPINACH AND PARMESAN CHEESE

BASKETS

MINI MIXED DANISH, MUFFINS, CROISSANT, BROWN AND WHITE TOAST SERVED WITH ASSORTED PRESERVES

BEVERAGES

SELECTION OF TEAS, FRESHLY BREWED FILTER COFFEE, FRESH FRUIT JUICES

R900pp | 10-30 pax



VEGETARIAN



NUTS



GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST



PLATED LUNCH AND DINNER MENU

STARTERS

MEZZE PLATTER:

- *MINI PITA BREAD FILLED WITH GRILLED AUBERGINES AND HUMMUS*
- *POCKETS OF PARMA HAM WITH GOAT CHEESE*
- *CHICKEN TERRINE WITH PISTACHIO*
- *PRAWN COCKTAIL SERVED WITH A POPPADUM BASKET*

DEEP FRIED JAPANESE PRAWN TEMPURA SERVED WITH A ROCKET CONFIT, TOMATO, AVOCADO AND A SWEET SOY CHILLI DRESSING

TOMATO, BASIL AND GOAT CHEESE TARTE TATIN WITH ROCKET LEAVES AND BALSAMIC REDUCTION

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SMOKED SNOEK PATÉ WITH MELBA TOAST

HOME MADE CHICKEN ALFREDO & MUSHROOM RAVIOLI

PERI PERI CHICKEN LIVERS

GRILLED CAULIFLOWER, ALMONDS, TAHINI AND SUMAE

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SOUP

CURRIED CAULIFLOWER SOUP WITH A TOUCH OF COCONUT CREAM AND FRESH CORIANDER

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SPICY CHICKEN BROTH WITH SESAME OIL AND DEEP-FRIED WONTON FILLED WITH CHICKEN



VEGETARIAN



NUTS



GLUTEN FREE

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PLATED LUNCH AND DINNER MENU

MAINS

BEEF FILLET SERVED WITH CREAMY POLENTA IN A PARMESAN BASKET, SAUTEED ASPARAGUS, WILD MUSHROOMS AND A PORT JUS

CRUSTED SEARED SALMON WITH NUTS AND HERBS, SERVED WITH STIR FRY SOBA NOODLES, BROCCOLI AND EXOTIC N

MUSHROOMS & TERIYAKI SAUCE

STUFFED CHICKEN BREAST WITH GOATS CHEESE, APRICOT & SPINACH, SERVED WITH ROAST VEGETABLE COUSCOUS

AND HONEY MUSTARD SAUCE

SPICY LAMB CURRY ON THE BONE, SERVED WITH STEAMED RICE AND SAMBALS

VEGETABLE AND THYME WELLINGTON WITH SWEET POTATO PUREE V

CRISPY PORK BELLY, FIVE SPICES SERVED WITH TOMATO MARMALADE, BUTTERNUT GRATIN, BOKCHOY AND JUS

TRADITIONAL MAURITIAN CHICKEN CURRY

DESSERTS

CHOCOLATE PARFAIT WITH PISTACHIO NUTS N

CRÈME BRÛLÉE

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

STRAWBERRY DAIQUIRI PANNA COTTA

3 COURSE R1,275pp | 4 COURSE 1,375pp | 10-30 pax

V VEGETARIAN

N NUTS

G GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST

HIGH TEA MENU

SWEET

FRESHLY BAKED SCONES WITH
CHANTILLY CREAM AND ASSORTED
JAMS

ASSORTED MINI CUPCAKES

MINI LEMON MERINGUES

MINI BAKED CHEESECAKE

CHOCOLATE COOKIES

SAVOURY

FINGER SANDWICHES WITH SMOKED
SALMON, CREAM CHEESE AND
CUCUMBER

CROISSANT FILLED WITH CHICKEN MAYO

MINI VEGETABLE QUICHES WITH FETA CHEESE



MINI CHICKEN & MUSHROOM PIES

WOK FRIED CHICKEN AND SWEET
CHILLI WRAP

BEVERAGES

SELECTION OF TEAS

FRESHLY BREWED COFFEE

R965pp | 10-40 pax



VEGETARIAN



NUTS



GLUTEN FREE

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CANAPES

COLD

FETA, SWEETCORN AND ZUCCHINI TACOS

CHICKEN VOL AU VENT WITH GOATS CHEESE

TANDOORI PRAWN COCKTAIL

MINI PITA BREAD FILLED WITH TERIYAKI BEEF

CONFIT TOMATO AND FETA TART

WATERMELON, PARMA HAM AND BLUE CHEESE VINAIGRETTE

WILD MUSHROOM, PARMESAN AND THYME BRUSCHETTA

SMOKED SALMON ROULADE WITH CREAM CHEESE &
CHIVES SERVED ON CROSTINI

ROLLED PANCAKE WITH SPICY CHICKEN, BEAN SPROUTS
AND FRESH CORIANDER

HOT



PRAWN TEMPURA WITH SWEET CHILLI MAYONNAISE

MINI BOEREWORS WITH TOMATO AND ONION RELISH

BEEF WITH SUYA SPICES ON BAMBOO SKEWERS

PERI PERI CHICKEN WINGS



SPICED LAMB PUFF



MINI BURGER WITH EMMENTAL CHEESE AND GHERKIN



VEGETABLES STACKS WITH TOMATO AND CORIANDER DIP



MINI CHICKEN BUNNY CHOW

DUCK SPRING ROLL WITH TERIYAKI SAUCE

LEEK AND MUSHROOM TART WITH GOATS CHEESE CREAM



6 CHOICES OF HOT AND COLD | R1050pp
10-40 pax



VEGETARIAN



NUTS



GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST

SOMETHING DECADENT

CHOCOLATE PARFAIT WITH PISTACHIO NUTS

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MINI LEMON MERINGUES

CRÈME BRULE

CHOCOLATE AND BERRY TARTLET

CHERRY PANNA COTTA

CARAMEL CHEESE CAKE

MINI TIRAMISU

CHOCOLATE BROWNIE WITH BAILEY'S MOUSSE

N

CAN BE ADDED TO YOUR CANAPES OR BRAAI AT

R65pp

BOWLS

WOK FRIED NOODLES WITH CHICKEN & PRAWN AND SOYA SAUCE

SEAFOOD PIE

SPICY LAMB CURRY SERVED WITH STEAMED RICE

BRAISED OXTAIL WITH COUSCOUS

OVEN BAKED POTATO GNOCCHI WITH SAUTÉED SPINACH AND ROAST BUTTERNUT

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MAURITIAN CHICKEN CURRY WITH JASMINE RICE

POACHED KINGKLIP IN COCONUT CREAM SERVED WITH BOKCHOY

RED BEEF STEW WITH JOLLOF RICE

R65pp

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VEGETARIAN

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NUTS

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GLUTEN FREE

*HALAAL & KOSHER ON SPECIAL REQUEST

BRAAI WITH A VIEW

BEEF STEAK, BOEREWORS, CHICKEN DRUMSTICK, LAMB CHOP, PAP, BAKED POTATO, GARLIC BREAD,
BRAAI BROODJIES, SALAD, CHAKALAKA

R1150pp

CHOOSE A DESSERT FROM SOMETHING DECADENT



VEGETARIAN



NUTS



GLUTEN FREE

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