



**DAVINCI**  
HOTEL AND SUITES  
ON NELSON MANDELA SQUARE

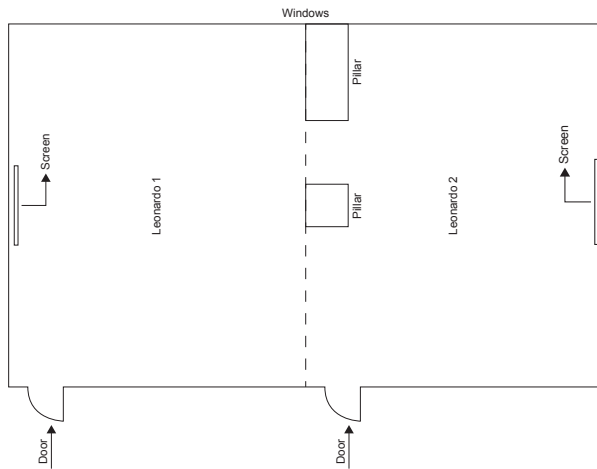
BANQUETING AND CONFERENCING

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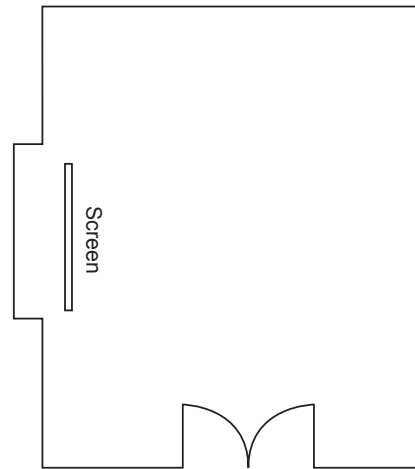
2021

	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

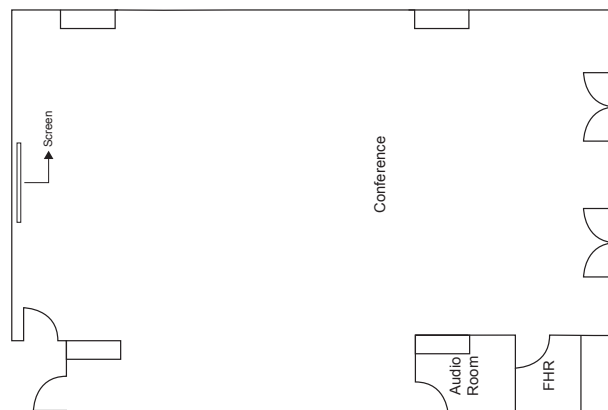
## CONFERENCE CENTRE FLOOR PLAN



**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 (due to Covid, guests can choose to have their tea breaks packed individually)
- Lunch - excluding drinks - (All lunches are served in the Maximilien 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

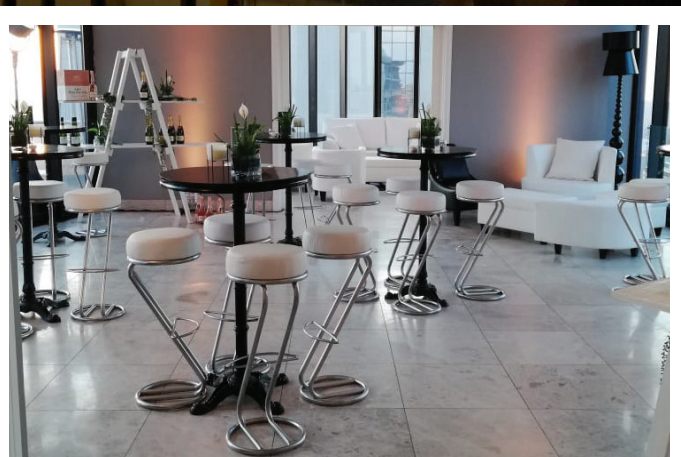




## PENTHOUSE 1601

DaVinci Penthouse offers a unique space for the most opulent event. From round table café style seating, to a relaxed lounge vibe, we have the perfect blank canvas to paint your most memorable event for up to 80 guests. We cater to any mood board, and will gladly meet with you prior to your event to discuss all available options. We assist in hiring décor, flowers, furniture, custom made wallpaper, and entertainment. With views of the Sandton skyline, a fully equipped kitchen, and large patio area, this area transforms into an entertainer's dream. The open plan interior allows for ease of flow between guests and entertainers.

Please enquire with our banqueting details about more information and costs to host an event in our Penthouse.

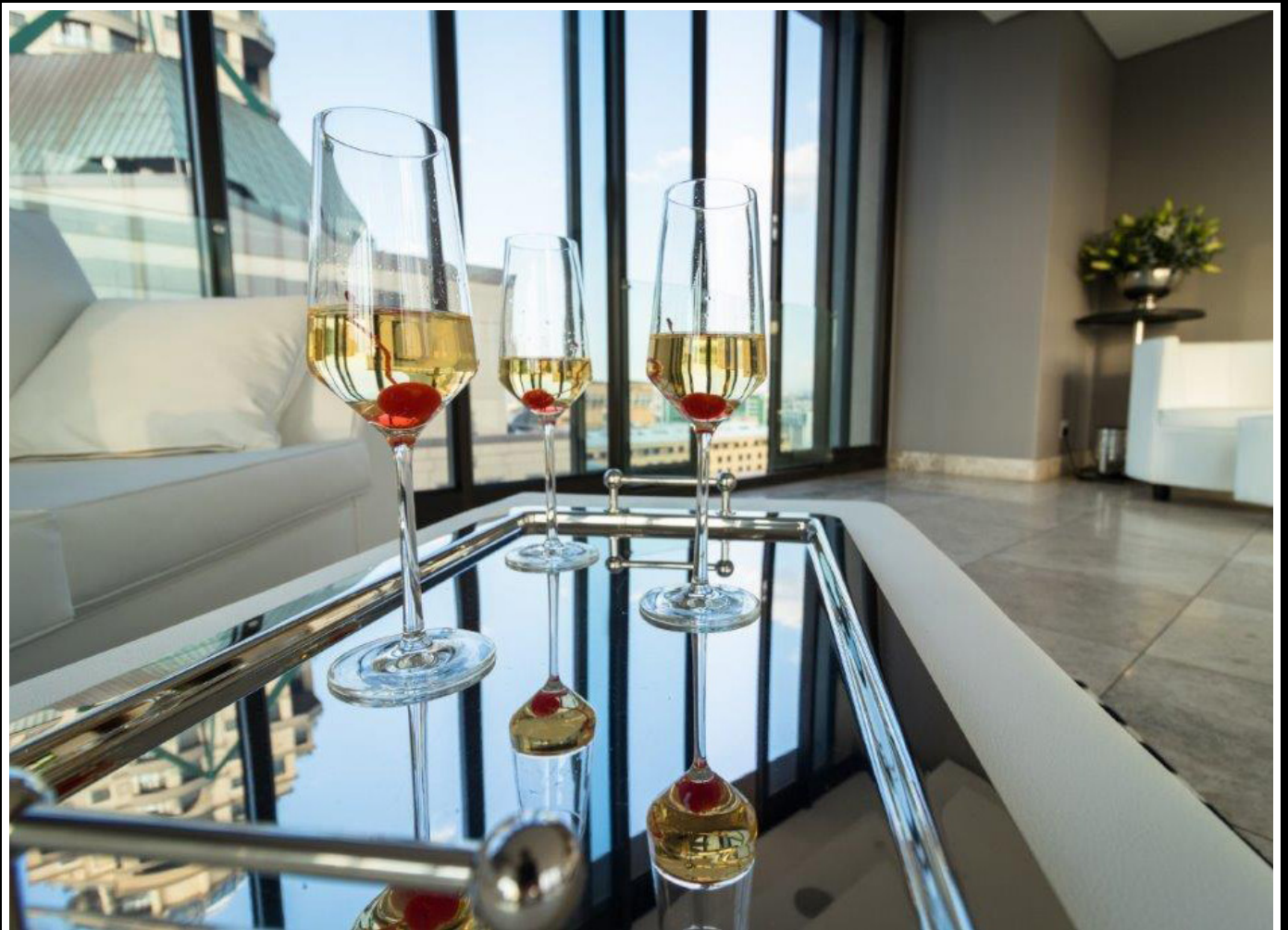




# *Specialities*

- Birthday Parties
- Bachelor Parties
- Meetings
- Showcases
- Cocktail Parties
- Baby Showers

**INCLUDES:** Cocktail tables & chairs, cutlery & crockery, entertainment, lights, lounge seating







## *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  
Herb roasted new potatoes  
Grilled tomato  
Baked beans  
Sautéed mushrooms  
Creamed spinach

## *Breakfast Additions*

### **HEALTHY START**

Egg white & mushroom wrap with goat cheese

**R45**

### **CROISSANT SANDWICH**

Croissants filled with crispy bacon, scrambled eggs & cheese

**R45**

### **SELECTION OF FRESH BAGELS (PLAIN OR SEEDED)**

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  
Chicken liver parfait with toasted croissant  
Smoked salmon, red onion compote, stilton cheese Asian pear salsa  
BBQ paneer, burnt lime avocado puree, corn taco

### **VEGETARIAN OPTIONS**

Compressed watermelon, mint, honey goat cheese, passion fruit syrup  
Charred corn & whipped feta tartlets  
Thai vegetable summer roll, sweet chili sauce  
Heirloom tomato, basil bruschetta  
Tomato mozzarella skewer  
Butternut & feta panna cotta  
Feta & wild mushroom tartlets  
Goat cheese with preserved fig tartlets  
Parmesan shortbread, coronation chicken & pickled shimeji mushrooms



### **HOT**

Braised lamb risotto balls with chimichurri sauce  
Bacon & leek potato balls  
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

### **VEGETARIAN OPTIONS**

Organic tomato tartlet  
Spinach & feta spanakopita  
Fried tofu with warm noodle salad  
Mushroom tempura  
Jalapeno & cheese bites  
Crispy vegetable spring roll, sweet chili sauce  
Vegetable samosa, sweet tamarind sauce  
Wild mushroom arancini, red bell pepper coulis



### 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) additional items will be charged*

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

### **COLD STARTERS**

#### **5 SPICE DUCK BREAST**

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**

### **OPEN OXTAIL LASAGNE**

Braised oxtail, sundried tomato, feta, whole grain mustard cream sauce

### **B.B.Q. TROUT**

Warm potato & spring onion salad, oriental sesame sauce

### **CAJUN BLACKENED CHICKEN**

Citrus marinated shrimps, quinoa & sautéed kale

### **CAULIFLOWER STEAK (V)**

Roasted cauliflower, pistachio nuts, broccoli gremolata, parmesan crisps

### **CHORIZO & MUSSELS**

White wine flambéed chorizo, steamed mussels, baguette

## **SOUPS**

Vegetable minestrone

Tomato & basil

Cape Malay butternut

Mushroom

Cauliflower & mustard



## **MAIN COURSES**

### **GRILLED BEEF FILLET**

Wild mushrooms, carrot purée, mushroom foam, chasseur sauce

### **GNOCCHI**

Potato dumplings, creamy spinach,  
Caramelized butternut, parmesan sauce (v)

### **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 cream tart  
Coffee ice cream

## SOUTH AFRICAN *Braai Menu*

**R395.00 per person**

### **COLD**

Beetroot & orange salad  
Carrot, pineapple & onion salad  
Coleslaw with miso mayonnaise  
Feta & watermelon salad, mint dressing  
Mixed green salad, balsamic dressing  
Whole grain mustard potato salad with spring onions

### **HOT**

Boerewors  
Chakalaka  
Chicken wings  
Lamb chops  
Pork ribs  
Morogo  
Pap  
Tomato & onion sauce

### **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

Heirloom 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 goulash

## **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*

**R560.00 per person**

### **SALADS**

Marinated artichokes, baby aubergines, heirloom 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  
Carved beef fillet & chimichurri  
Butter chicken curry with sambals & roti  
Roasted sea bass, mushroom & shrimp sauce  
Sautéed baby vegetables  
Steamed basmati rice  
Thyme roasted baby new potatoes

### **CHEESES**

Assorted South African cheeses, preserves & 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](mailto: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 starts 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.

