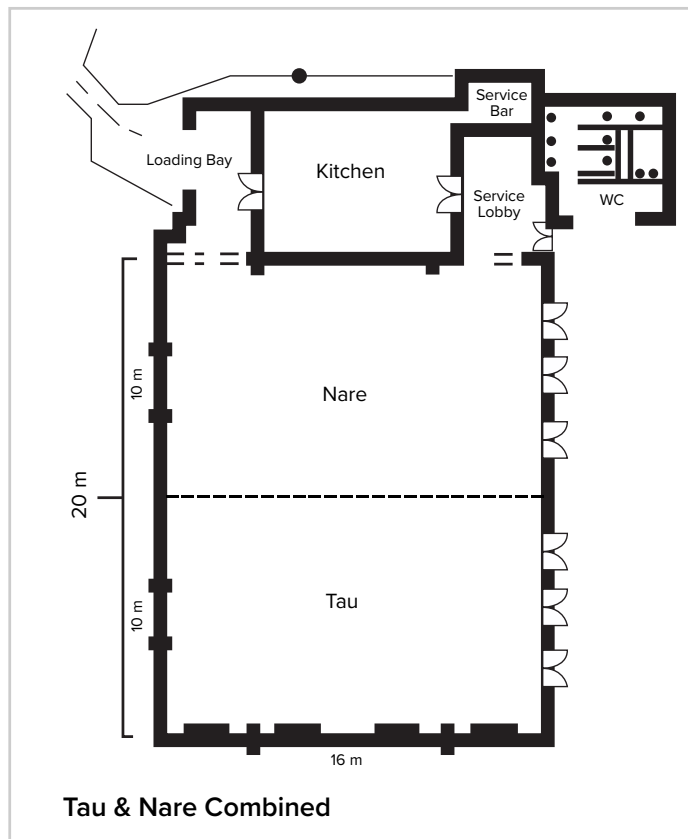
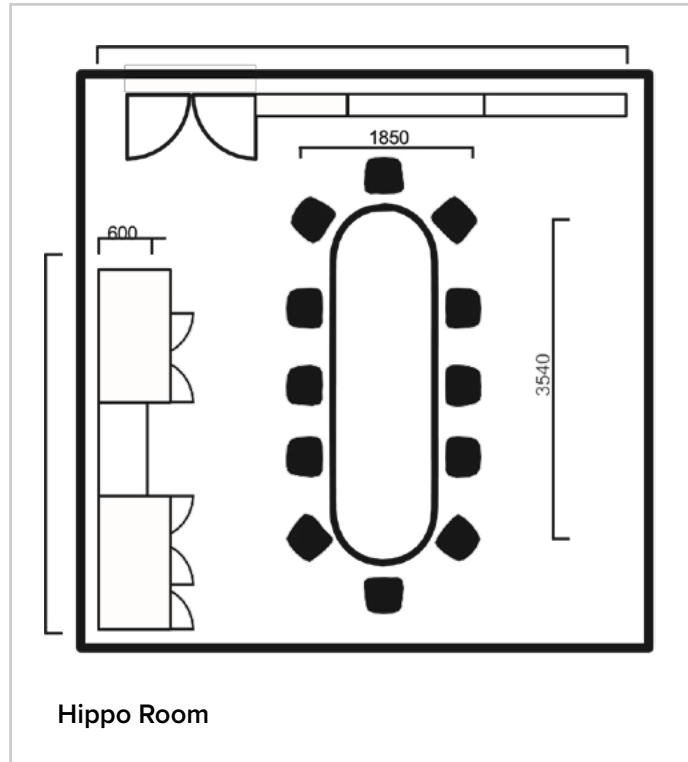
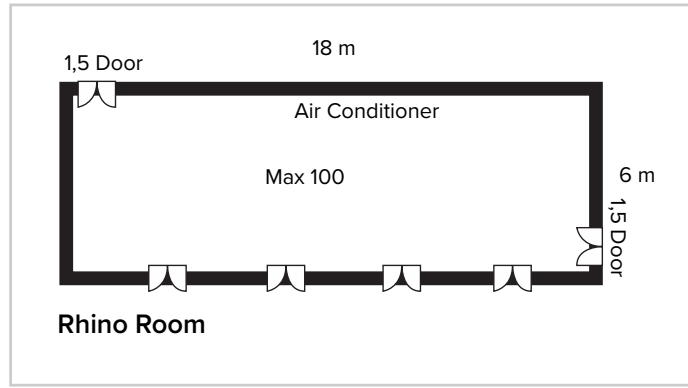




PLACE OF THE ROCK

BANQUETING & CONFERENCEING 2024

CONFERENCE CENTRE FLOOR PLAN



CONFERRING

RHINO ROOM

Cinema	100 delegates
Schoolroom	40 delegates
U-Shape	30 delegates

TAU OR NARE combined (16m x 20m)

U-Shape	60 delegates
Schoolroom	200 delegates
Herringbone	200 delegates
Banquet	200 delegates (no dance floor)
Banquet	180 delegates (with dance floor)
Cinema	400 delegates

HIPPO ROOM

Boardroom	12 delegates
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We have taken measures to ensure an uninterrupted conferencing experience. UPS and emergency lights to immediately go on when loadshedding sets in.

DAY CONFERENCE PACKAGE BREAKDOWN

Conference arrival snacks	R 175.00
Day delegates (full day)	R 860.00
Half day with lunch	R 660.00
Half day without lunch	R 475.00

INCLUDED IN THE CONFERENCE PACKAGE

Note pads & pens
Mineral water & cordials
Mint sweets
Data projector & screen
Microphones & speakers
Audio equipment

EXTRA CHARGES

Lunch	R 330.00
Room drops	R 60.00
Snacks p/p (for game drives)	R 170.00
Breakaway venue hire	R 4 500.00 P/D
Private dinner venue hire	R 12 000.00
Boma privatization	R 13 200.00
Private dinner/lunch surcharge	R 165.00
Breakfast box	R 130.00
Lunch box	R 145.00
Porterage (in & out)	R 110.00
VIP basket (fruit & snacks)	R 235.00



MENUS AND THEME EVENINGS

Should you have any special requirements for either menus or theme evenings, please ask our conference co-ordinator.

*Indicates that it is included in the full conference package

**Indicates a surcharge

CONFERENCE TEA BREAK SELECTION

*A choice of teas, coffee and juices is served during all conference tea breaks.
Choice of 2 items from the below*

Salt and pepper calamari with tartar sauce

Chicken rissoles

Greek meatballs

Vegetarian spring rolls

Tangy chicken wings

Vegetable samoosas (v)

Homemade banana bread

Assorted danish pastries

Chocolate brownies

Home made biscuits

Plain / Chocolate croissants

Apple crumble squares

Fresh fruit platter



MENUS AND THEME EVENINGS

CONFERENCE LUNCHES

Lunch is generally served in the restaurant.

For smaller groups (less than 20) a three-course set-menu will be served.

Guests can individually select from a set menu.

For larger groups we offer a buffet which consists of the following:

(Actual product may vary from photographs and illustrations.)

BUFFET LUNCH

Selection of breads

Selection of 6 cold starters

2 type of meats, 2 fish, 2 vegetarian)

Selection of prepared salads

Condiments and dressings

Carvery with 2 roasts

Pasta station

3 casseroles or fish items,

Vegetables and a selection of starches

Dessert buffet

Ice-cream & sprinkles

Cheese & biscuit

FINGER LUNCH

Selection of salads

Smoked salmon accompanied
by onion, capers & horseradish

Parma ham

Avocado with tangy salsa

Hot Selection

Lamb Kofta kebab with raita

Creole chicken drumsticks

Tempura fish fillet

Vegetable schnitzel

Dessert

Fresh fruit salad



MENUS AND THEME EVENINGS

BUILD-A-BURGER LUNCH

Create your own Burger from the following ingredients:

Homemade beef patties

Chicken fillet

Vegetarian patties

Sesame buns

Lettuce, tomato, cucumber, gherkin,
caramelized onion, cheddar, pineapple, cheese sauce

Pepper sauce, mushroom sauce

French fries

DESSERT

Sliced fresh fruit

Chocolate cake

Apple pie and custard



KWA MARITANE FISHERMAN'S CATCH

Selection of freshly baked bread

Soup of the day

STARTERS

A selection of seafood, meat & vegetarian starters

SALADS

A selection of salads

FRESH FISH

Choose from a variety of sole, trout, kingklip, calamari steak, dorado, *yellowtail, or tilapia (subject to availability)*

ROASTS

Chef's choice of roasts with sauces

PASTA

Spaghetti, gnocchi, penne, fusili, tagliatelle, macaroni, linguine

Pasta sauces

Bolognese, Arabiata

A selection of sauces

Grated parmesan, chopped chilli,

Basil pesto, tomato pesto and chopped bacon

SELECTION OF HOT DISHES

(1x curry, 2x fish, 3x casserole)

VARIETY OF SIDES

(rice, potato risotto, couscous, pap)

DESSERT

Fruit salad, chocolate mousse, cheese cake, ice-cream

CONDIMENTS

4 Chocolate Sprinkles, Berry Coulis Raisin, Toasted Almond, Toasted Coconut, Sprinkle Nuts

CHEESE AND BISCUITS



KWA MARITANE MEDITERRANEAN EVENING

BREAD & SOUPS

Selection of fresh breads
Onion soup, mussel soup & bouillabaisse

SALADS

Greek, seafood, calamari rings, parma ham, Italian salami,
Stuffed vine leaves, provencal mussels, fried brinjal and roasted peppers

STARTERS

Green leaf salad, nicoise, herbed vegetable salad,
New potato, pasta, beetroot, spinach, feta,
Hummus, taramasalata tzatziki, olive tapenade,
baba ganouj, tomato pesto, basil pesto

HOT DISHES

Paella, greek lamb shank, portuguese sardines, chicken picatta,
beef bourguignon, Coq Au Vin, lasagne and melanzane

VEGETABLES

Ratatouille, spinach with feta, braised parmesan leek, mushrooms,
garlic, aubergine, baby marrow and red onion

STARCHES

Mushroom risotto, couscous, polenta, lyonnaise potato

PASTA

Spaghetti, gnocchi, penne, fusili, tagliatelle, macaroni, linguine
Pasta sauces
Bolognese, Arabiata

CONDIMENTS

Parmesan, chopped chili, chopped bacon, basil pesto,
tomato, pesto, garlic

DESSERT

Tiramisu, crème brûlée, fruit salad
strawberries, chocolate sprinkles, berry coulis

***Surcharge R165.00 per person*

KWA MARITANE BUTCHER'S GRILL BUFFET

BREAD DISPLAY

Freshly baked breads

SOUP OF THE DAY

Made from the freshest ingredients

STARTERS & SALADS

Six different types of starters - 2 seafood, 2 Meats, 2 Vegetarian

Eight different types of salads

CONDIMENTS

ROASTS

Beef, lamb, chicken, pork, or turkey

(chef's choice served with a selection of sauces)

SAUCES

Hot and cold sauces

Apple, mustard, cranberry, pepper, mushroom, red wine, mint, horseradish

SELECTION OF HOT DISHES

(1x curry, 2x fish, 3x casserole)

VARIETY OF SIDES

(Rice, potato risotto, couscous, pap)

FROM THE GRILL

Choose from a mouth-watering selection of steaks, chops, boerewors, venison, or kebabs

(Subject to availability)

SAUCES

Sweet-sour sauce, barbeque sauce, chopped chilli

DESSERTS

Crème caramel, cheese cake, fruit salad, chocolate mousse, and ice-cream

CONDIMENTS

Chocolate sprinkles, berry coulis, raisins, toasted almond, toasted coconut and nuts

CHEESE AND BISCUIT

***Surcharge R165.00 per person*



BUSH BOMA BRAAI MENU

Welcome drink on arrival
Selection of fresh breads
Variety of salads

FROM THE GRILL

Garlic bread
Sirloin steak
Lamb chops
Beef kebab
Chicken sosatie
Boerewors

FROM THE POTJIES

Kudu potjie
Mushrooms with onion
Baked potato with sour cream
Savoury rice
Butternut
Morogo
Pap & sheeba

DESSERT

Fresh fruit salad
Crème caramel
Milk tart
Apple crumble
Chocolate mousse
Warm pudding (winter only)

*** Surcharge of R165 per person*

Minimum of 55 pax, if less a surcharge of R495 will be applicable per person

Sole use of Boma R13 200

Boma subject to availability

Weather permitting



☎ +27 (0) 14 552 5100

✉ kwamaritane@legacyhotels.com

🌐 www.legacyhotels.com

[f](#) [@](#) [📍](#) [in](#)



☎ +27 (0) 11 806 6888

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