



Kwa Maritane

P L A C E O F T H E R O C K

BANQUETING AND CONFERENCING

2019



WHERE IT ALL *Began*

Located on the outer rim of an extinct volcano which erupted some 1300 million years ago, lies Kwa Maritane, 'The Place of the Rock'.

Overlooking a unique granite dome is Kwa Maritane, Legacy's oldest and most famous bush lodge, host to families, businessmen and delegates from all over the world. The lodge is famous for its hide and waterhole linked by a 180m long tunnel, its outstanding cuisine and the hospitality of its staff. Guests can enjoy a host of recreational activities including dawn and evening Big Five game drives in the tender care of our experienced game rangers, bushveld boma barbeques, golf and other recreational activities at nearby Sun City, or simply relaxing in the lodge's beautiful gardens and restaurant.



Conferencing

We specialise in conventions, breakfasts, lunches, seminars, cocktail receptions, dinner dances, banquets, private dinners, product launches and team-building exercises. Speak to our banqueting and conference department staff, who will be happy to guide you through the process of putting together the perfect function - to suit your specific requirements.

TAU ROOM (has good natural light)

- Dimensions : 10m x 16m
- Wall height : 3,3m
- Ceiling : No ceiling (high-pitched thatch)
- Screen size : 2,75m tall x 3,55m wide
- Equipment : PA system with roving and lapel mic and data projector

RHINO ROOM

- Dimensions : 18m x 6m
- Wall height : 2,7m
- Ceiling : No ceiling (high-pitched thatch)
- Screen size : 1,8m tall x 3m wide
- Equipment : PA system with roving and lapel mic and data projector

NARE ROOM

- Dimensions : 16m x 10m
- Wall height : 3,3m
- Ceiling : No ceiling (high-pitched thatch)
- Screen size : 2,75m tall x 3,55m wide
- Equipment : PA system with roving and lapel mic and data projector

TAU & NARE COMBINED

- Dimensions : 20m x 16m
- Wall height : 3,3m
- Ceiling : No ceiling (high-pitched thatch)
- Screen size : 2,75m tall x 3,55m wide
- Equipment : PA system with roving and lapel mic

EXECUTIVE BOARDROOM - HIPPO ROOM

- Dimensions : 6m x 6m
- Wall height : 2,1m
- Screen size : 1,77m tall x 1,8m wide
- Equipment : Data projector, audio and video conferencing

CONFERENCE AND BANQUETING FACILITIES

RHINO ROOM (18m x 6m)

- Cinema : 100 delegates
- Schoolroom : 54 delegates
- U-Shape : 40 delegates

HIPPO (6m x 6m)

- Boardroom : 12 delegates

TAU OR NARE (16m x 10m each)

- U-Shape : 44 delegates
- Cinema : 84 delegates
- Schoolroom : 208 delegates
- U-Shape : 100 delegates

TAU OR NARE combined (16m x 20m)

- U-Shape : 88 delegates
- Schoolroom : 168 delegates
- Herringbone : 220 delegates
- Banquet : 200 delegates (no dance floor)
- Banquet : 180 delegates (with dance floor)
- Cinema : 400 delegates



Kwa Maritane

P L A C E O F T H E R O C K

Conferencing

DAY CONFERENCE PACKAGE BREAKDOWN 2019

Conference Arrival Snacks	R	105.00
Day Delegates (full day)	R	600.00
Half Day Tea & Lunch	R	490.00
Half Day Tea and No Lunch	R	330.00

EXTRA CHARGES

Roomdrops	R	35.00
Snacks p/p (for Game Drives)	R	110.00
Breakaway Venue Hire	R	3 500.00
Private Dinner Venue Hire	R	11 000.00
Boma Privatization	R	11 000.00
Private Dinner/Lunch Surcharge	R	105.00
Breakfast Box	R	165.00
Lunch Box	R	200.00
Porterage (In & Out)	R	60.00
VIP Basket (fruit & snacks)	R	180.00

INCLUDED IN THE CONFERENCE PACKAGE

Note Pads & Pens
Mineral Water & Cordials
Mint Sweets
Data Projector & Screen
Microphones & Speakers
Audio Conferencing



LEGACY

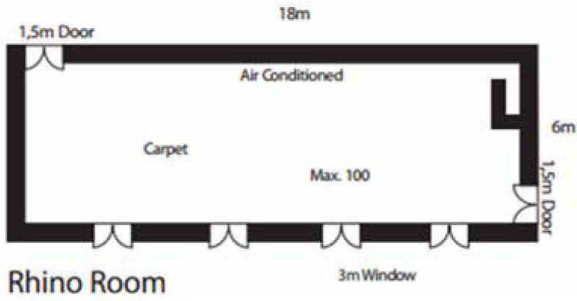
HOTELS & RESORTS

**Minutes charged as per Telkom rate*

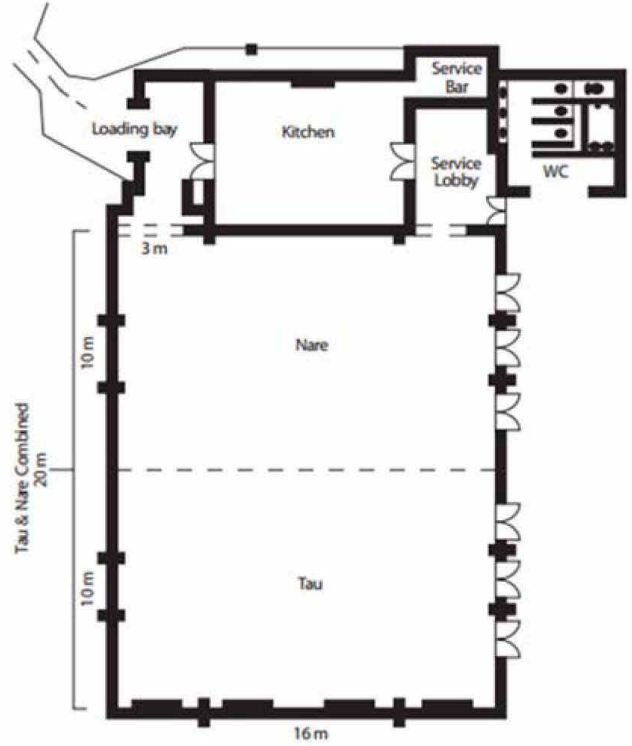


Kwa Maritane

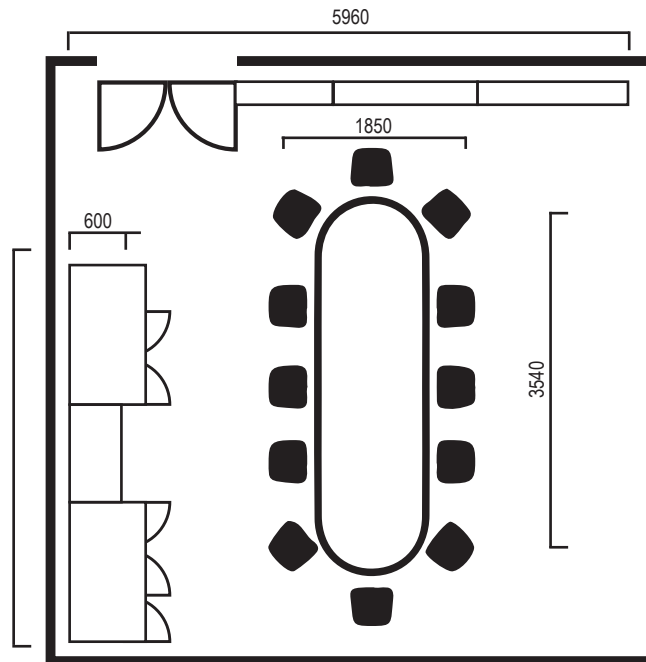
PLACE OF THE ROCK



Rhino Room



Hippo Room



LEGACY
HOTELS & RESORTS

Conference MENUS AND THEME EVENINGS

The menus below are suggestions to make your conference planning easier. Should you have any special requirements for either menus or theme evenings, please ask our Conference Co-ordinator who will attend to your needs.

*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. In addition, any two items from the suggestions below are also included.

Salt and Pepper Calamari with tartar sauce
Chicken Rissoles
Greek Meatballs
Vegetarian Spring rolls
Tangy Chicken wings
Vegetable Samoosas (v)
Banana Bread Homemade
Assorted Danish Pastries
Chocolate Brownies
Home Made Biscuits
Plain / Chocolate Croissants
Apple Crumble Squares
Fresh Fruit Platter





Kwa Maritane

PLACE OF THE ROCK

Conference LUNCHES

Conference Lunches are generally served in our Restaurant, for smaller groups (less than 20) we will be offering you a three-course set-menu which includes a number of choices for each course so that your guest can individually select according to their preference.

For larger groups we are offering a full buffet which consists of the following:

Fresh Bread and Bread Rolls

A selection of 6 cold Starters
(2 Meat, 2 Fish, 2 Vegetarian)

A selection of Prepared Salads,
Lettuce, Condiments and Dressings

A Carvery with 2 Roasts

A Pasta Station
as well as a hot Buffet
with 3 Casserole or fish items,
4 fresh vegetables and a selection of Starches

Dessert Buffet, Ice Cream & Sprinkles

Cheese & Biscuit

Conference LUNCHES

Finger Lunch*

Salads and Starters

Greek salad

Pasta Salad

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

Chocolate Éclairs

Strawberry tartlets

Build-a-Burger LUNCH

Create your own Burger from the following ingredients,

Home Made Beef patties

Chicken fillet

Vegetarian patties

Sesame Buns

Lettuce, Sliced Tomato, Sliced Cucumber,

Gherkin, Caramelized Onion,

Sliced Cheddar, Pineapple

Pepper sauce, Mushroom sauce

French Fries

DESSERT

Sliced fresh fruit

Chocolate cake

Apple Pie and Custard



LEGACY
HOTELS & RESORTS

Actual product may vary from photographs and illustrations.

Cocktail Menu

Break from the tradition lunch and order a selection of cocktail items from the suggestions below. Also a favourite for cocktail parties, pre-dinner cocktails, items are charged per person.

COLD ITEMS

Variety of Canapés	R45.00
Smoked Salmon Mousse with Melba Toast.....	R48.00
Salami and Cream Cheese Cornets	R35.00
Mini Croissant filled with Ham & Ementhaler.....	R40.00

HOT ITEMS

Camembert & Fig Spring roll.....(V).....	R35.00
Sweet and Spicy Drumsticks	R22.00
Tempura Prawns.....	R50.00
Jalapeno Rissole	(V)..... R35.00
Home Smoked Rainbow Trout on Potato Latke	R50.00
Mini Ostrich Burgers	R48.00



Dinner Meals

We offer a variety of options for your evening meal,

IN THE RESTAURANT our Carvery is available which offers an extensive selection of starters, salads, hot dishes, roasts, vegetable, starches and desserts as well as Ice Cream and a Cheese board.

ON FRIDAY'S this Buffet also includes our Fisherman's Catch which consists of fresh fish which you can select and which will be grilled on our outside Buffet to your liking.

ON SATURDAY we offer the Butcher's grill that gives you the opportunity to enjoy a braai in the comfort of the Restaurant

It would be our pleasure to design Menu's that are specific to your Conference, taking into account particular Themes you may wish to have, or concentrating on a type of cuisine such as Middle Eastern, Game, Asian, Mediterranean etc. We pride ourselves at being flexible and able to take your needs into account, we do not believe in the 'one size fits all' approach to Conferences and Menu's

Kwa Maritane FISHERMAN'S CATCH

FROM OUR GRILL STATION

FRESH FISH

Choose from a variety of Sole, Trout, Kingklip, Calamari Steak, Dorado, Yellowtail, or Tilapia (variety changes subject to availability) and take it to our grill chef, who will grill it to perfection!

ACCOMPANIMENTS

Olives, Feta, Tomato, Sliced Cucumber
Tartar Sauce, Lemon wedges

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

Accompaniments Celery, Figs

*** Surcharge R105.00 per person*

Kwa Maritane FISHERMAN'S CATCH

FROM THE BUFFET

BREAD DISPLAY

Selection of freshly baked assorted bread
Soup of the day from the freshest ingredients

STARTERS

6 different types of starters
(2 Seafood, 2 meats, 2 vegetarian)

SALADS

8 different types of salads
(Crispy lettuce, lollo rosso, 6 ready-made)

ACCOMPANIMENTS

(Olive's feta cheese, tomato, sliced cucumber, Croutons, Celery, Spring onion, Sliced Onion, Fresh Herbs, Cherry tomato, Gherkin, Pickles)

DRESSINGS

4x Ready Made, Olive Oil, Variety Of Vinegar

ROASTS

(Beef, Lamb, Chicken, Pork, Turkey chef discretion on the day)

SAUCES

Hot and cold sauces (Apple, Mustard, Cranberry, Pepper, Mushroom, Red wine, Mint, Horseradish)

PASTA

(3 Pasta Sauces 1x Meat, 1x Vegetarian, 1x Other)

Accompaniments 4 Grated Parmesan, Chopped Chilli Basil Pesto, Tomato Pesto, Chopped bacon

SELECTION OF HOT DISHES

(1x Curry, 2x fish, 3x Casserole)

VARIETY OF VEGETABLES

(Rice, Potato Risotto, Couscous, Pap)





Kwa Maritane

MEDITERRANEAN EVENING

BREAD

Pita Bread
Bread Display, Bread rolls, Chiabatta, Onion Soup,
Mussel Soup, Bouillabaisse

SALADS

Greek Seafood, Calamari Rings, Parma Ham, Italian Salami,
Stuffed Vine leaves, Provencal Mussels, fried Brinjal Roasted pepper

STARTER

1xGreen leaf salad, Nicoise, Herbed Veg salad
New Potato, Pasta, Beetroot, Spinach feta
Hummus, Taramasalata Tzatziki, Olive tapenade,
Baba Ganouji, Tomato Pesto, Basil Pesto,

HOT DISHES

Paella, Greek Lamb shank, Portuguese sardines, Chicken picatta,
Beef bourguignon, Coq Au Vin, Lasagne, Melanzane

VEGETABLE

Ratatouille, Spinach with feta, Braised Parmesan Leek, Mushroom,
Garlic aubergine Baby, Marrow and red Onion

STARCHES

Mushroom Risotto, Couscous, Polenta, Lyonnaise Potato

PASTA

Spaghetti, Gnocchi, Penne, Fusili, Tagliatelle, Macaroni, Linguine
Pasta sauces
Bolognaise, Arabiata

CONDIMENTS

Parmesan, Chopped Chili, Chopped bacon, Basil Pesto,
Tomato Pesto, Garlic

DESSERT

Tiramisu, Crème Brûlée, Fruit salad Dessert
Strawberries, Chocolate Sprinkle, Berry Coulis

***Surcharge R105.00 per person*





Kwa Maritane

P L A C E O F T H E R O C K

Kwa Maritane BUTCHER'S GRILL BUFFET**

FROM OUR BUFFET

BREAD DISPLAY

Selection of freshly baked assorted bread

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 - Crispy lettuce, lollo rosso, 6 ready-made

ACCOMPANIMENTS

Olive's, feta cheese, tomato, sliced cucumber, croutons, celery, spring onion, sliced onion, fresh herbs, cherry tomato, gherkin, pickles, and four types of dressing (three ready-made), olive oil, variety of vinegar

ROASTS

Beef, Lamb, Chicken, Pork, or Turkey (at the discretion of the Chef on the day)

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 VEGETABLES

(Rice, Potato Risotto, Couscous, Pap)

FROM THE GRILL

Choose from a mouth-watering selection of Steaks, Chops, Boerewors, Venison, or Kebabs (Variety changes subject to availability) and take it our grill chef, who will grill it to perfection!

SAUCES

Sweet-sour sauce, Barbeque Sauce, Chopped Chilli

DESSERTS

Crème caramel, Cheese cake, Fruit salad, Chocolate mousse, Cheese cake, two types of Ice cream

CONDIMENTS

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

CHEESE AND BISCUIT

Accompaniments Celery, Figs

***Surcharge R105.00 per person*



LEGACY

HOTELS & RESORTS



Kwa Maritane

PLACE OF THE ROCK

Bush Boma

BRAAI MENU

Welcome Drink on arrival

A selection of Fresh Bread and Bread Rolls

A variety of ready-made Salads, fancy Lettuce, Condiments and dressings

Accompanied by Olives, Feta Cheese, Boiled Eggs, Cucumber,
Cherry Tomato, Mixed Pickles and sliced Onion

FROM THE GRILL

Garlic Bread
Sirloin Steak
Lamb Chops
Beef Kebab
Chicken Sosatie
Boere Wors

FROM THE POTJIES

Kudu Potjie
Mushroom with Onion
Baked Potato with Sour Cream
Savoury Rice
Traditional Butternut
Morogo
Pap & Sheeba

DESSERT

Fresh Fruit Salad
Crème Caramel
Homemade Milk Tart
Apple Crumble
Chocolate Mousse
Warm Pudding (*Winter only*)

** Surcharge of R105 per person

*** Minimum of 55 pax, if less a surcharge will be applicable

*** Sole Use of Boma R11,000

*** Boma subject to availability

*** Boma subject to weather permitting

