

The Leonardo

**CONFERENCE &
BANQUETING PACK
2024**



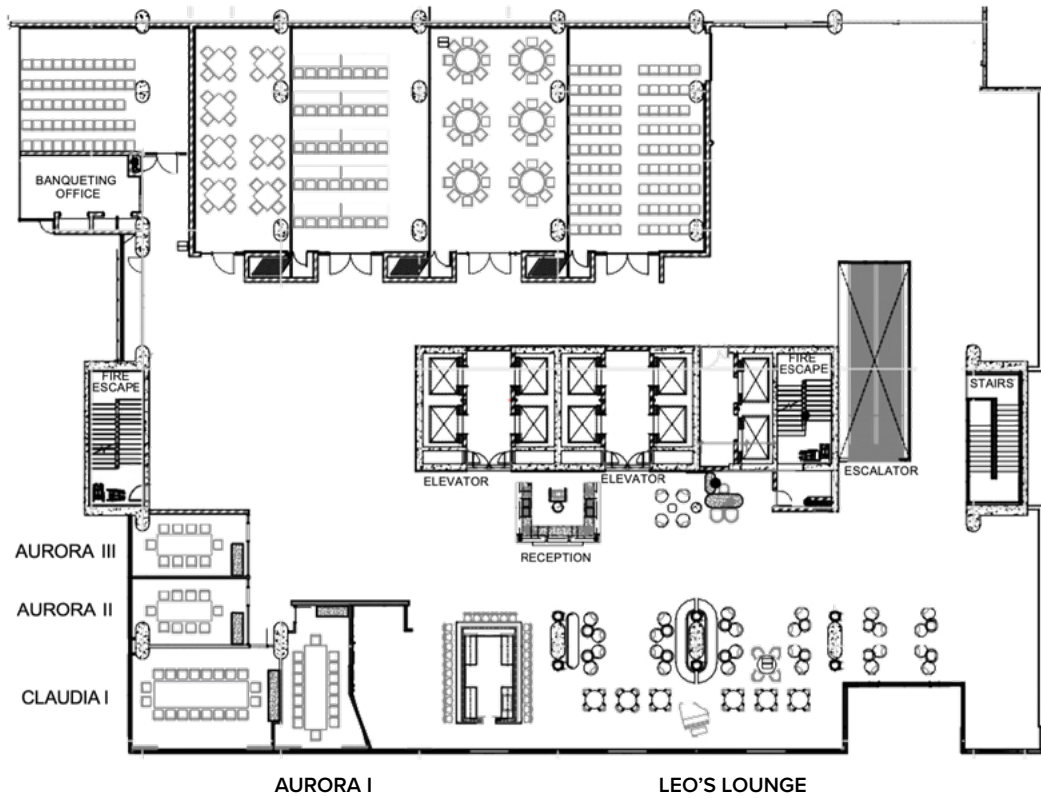
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




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VENUE MAP AND CAPACITIES

CLAUDIA II | ISABELLA I | ISABELLA II | ISABELLA III | ISABELLA IV



Venue	SQM						
<i>Aurora I</i>	33.7 m2	-	14	-	-	-	-
<i>Aurora II</i>	25.3 m2	-	10	-	-	-	-
<i>Aurora III</i>	23.7 m2	-	10	-	-	-	-
<i>Claudia I</i>	50.1 m2	40	-	14	16	30	40
<i>Claudia II</i>	70.4 m2	52	-	16	18	40	50
<i>Isabella I</i>	70.5 m2	48	-	16	24	40	50
<i>Isabella II</i>	102 m2	80	-	20	36	70	85
<i>Isabella III</i>	102 m2	70	-	16	36	80	100
<i>Isabella IV</i>	102 m2	70	-	20	24	80	100
<i>Isabella I, II</i>	172 m2	128	-	54	50	130	150
<i>Isabella II, III</i>	204 m2	150	-	52	72	150	180
<i>Isabella III, IV</i>	204 m2	140	-	50	56	140	190
<i>Isabella I, II, III</i>	274 m2	198	-	-	86	180	230
<i>Isabella II, III, IV</i>	306 m2	157	-	-	96	240	270
<i>Isabella I, II, III, IV</i>	376 m2	250	-	-	120	300	300

 Cinema	 Boardroom	 U-Shape	 School Room	 Dinner	 Cocktail Reception Standing
Guests seated in rows with no desks.	Guests seated around a boardroom table.	Guests seated around a U-shaped table. T.U Triple U-Shape	Guests seated in rows with desks for note-taking.	Guests seated at round tables.	An open area suitable for stand-up reception or breaks.

DAY CONFERENCE PACK (DCP) PRICE LIST

MENU	FULL DAY PER PERSON	HALF DAY PER PERSON
Buffet Menu I	R 750	R 650
Buffet Menu II	R 850	R 725
Buffet Menu III	R 900	R 750
Buffet Menu IV	R 950	R 800
Set Menu II	R 825	R 725
Set Menu II	R 875	R 775
Set Menu III	R 925	R 825

VENUE HIRE PRICE LIST

Applicable to meetings where a full or half day conference package is not required.

VENUE	FULL DAY	HALF DAY
Aurora I	R 8500	R 6500
Aurora II	R 8500	R 6500
Aurora III	R 8500	R 6500
Claudia I	R 8500	R 6500
Claudia II	R 8500	R 6500
Isabella I	R 12 000	R 10 000
Isabella II	R 12 000	R 10 000
Isabella III	R 12 000	R 10 000
Isabella IV	R12 000	R10 000
Isabella I & II	R 12 500	R 12 500
Isabella II & III	R 15 000	R 12 500
Isabella III & IV	R 20 000	R12 500
Isabella I - III	R 30 000	R 25 000
Isabella II - IV	R 30 000	R 25 000
Isabella I, II, III & IV	R 45 000	R 40 000

DAY CONFERENCE PACKAGES



FULL DAY CONFERENCE INCLUDES:

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or set menu lunch
- Afternoon beverages & snacks
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

HALF DAY CONFERENCE INCLUDES:

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or set menu lunch
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

A day conference package may have lunch in-room or in another venue in the center, or at Aurum restaurant on level 7, subject to availability.

CONFERENCE SNACK BREAKS





MONDAY

BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Bacon & Mushroom Frittata
Lemon Blueberry Tea Cakes (N)

MID-MORNING

Pasteis de Nata
Beef, Roasted Pepper, Sweet Chili Sandwich

MID-AFTERNOON

Beef Slider
Scones, Cream & Preserves



TUESDAY

BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Assorted Muffins
Mini Tomato & Mozzarella Croissants (V)

MID-MORNING

Zucchini, Tomato & Feta Quiche (V)
Chai Fruit Tart

MID-AFTERNOON

Beef & Sriracha Tortilla Wrap
Pasteis de Nata



WEDNESDAY

BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Seasonal Fruit Selection
Corn Cake with Tomato Chutney

MID-MORNING

Beef, Roasted Peppers, Sweet Chili Sandwich
Lemon Bars with Meringue and Fresh Citrus

MID-AFTERNOON

Harissa, Emmental Cheese & Chicken Wrap
Carrot Cake Topped with Cream Cheese Frosting & Candied Walnuts (N)



THURSDAY

BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Danishes (N)

Chorizo, Red Pepper & Mozzarella Quiche

MID-MORNING

Classic Fruit Tart with an Orange Syrup
Harissa, Emmental Cheese Chicken Wrap

MID-AFTERNOON

Beef, Roasted Peppers, Sweet Chili Sandwich
Chocolate dipped Éclair with Berry Curd



FRIDAY

BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Tomato & Scrambled Egg Croissant
Granola Cups with Honey & Yoghurt (N)(V)

MID-MORNING

Chicken, Salsa Verde & Bacon Sandwich
Eton Mess

MID-AFTERNOON

Chorizo, Red Pepper & Mozzarella Quiche
Chocolate Cake topped with a Salted Caramel Cremeux

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**CONFERENCE
& BANQUETING
MENUS 2024**



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BANQUETING MENU



MEAL	MENU	ITEMS	COST PER PERSON
Breakfast	Finger Breakfast	4 Items	R 290
	Finger Breakfast	6 Items	R 380
	Boardroom Breakfast	Plated	R 375
	Leonardo Breakfast	Plated	R 375
Cocktails	Cocktail Menu	6 Items	R 400
	Cocktail Menu	8 Items	R 525
	Cocktail Menu	10 Items	R 650
Lunch & Dinner	Buffet Menu I		R 575
	Buffet Menu II		R 600
	Buffet Menu III		R 650
	Buffet IV		R 700
	Set Menu I	3 course	R 550
	Set Menu II	3 course	R 750
	Set Menu III	3 course	R 800
Conference Snacks	Beverage Service (Tea/ Coffee/Juice)		R 75
	Arrival Snack Break		R 105
	Mid-morning Snack Break		R 105
	Afternoon Snack Break		R 105



FINGER BREAKFAST MENU SELECTOR

Please select 4 or 6 Options

COLD SELECTION

Mini Croissant | Mozzarella | Basil Pesto | Tomato (N)

Yoghurt | AURUM Granola | Honey (N)

Fresh Seasonal Fruit Selection

Buttermilk Scones | Sweet Preserves

Mini Danish Selection (N)

Assorted Muffins

Chai Fruit Tart

Blackcurrant Friends (N)

Lemon Blueberry Teacakes (N)

HOT SELECTION

Coconut Oats | Berry Compote

Mini Croissant | Cherry Tomatoes | Egg | Wild Rocket | Smoked Mayonnaise

Frittata | Mushroom | Thyme | Feta

Wrap | Brisket | Cranberry | Sriracha

Wrap | Chicken | Sundried Tomato | Emmental

Quiche | Tomato | Feta | Zucchini

Quiche | Chorizo | Red Pepper | Mozzarella



BOARDROOM BREAKFAST MENU

BEVERAGE SERVICE

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices | Mineral Waters

BREAKFAST SERVED A LA CARTE

Granola Bowl (V) (N)

Yoghurt | Seasonal Fruits | Stewed Fruits | Aurum Granola

OR

Oats (V)

Maple | Cinnamon | Butter

OR

Sweet Waffle

Fruits | Compote | Maple Syrup

OR

Health Sandwich (V)

Mushroom | Avocado | Halloumi | Vine Tomatoes

OR

Banana Bread Benedict

Banana Bread | Rocket | Poached Eggs | Chorizo | Hollandaise

OR

Boerewors Breakfast

Boerewors Bredie | Crisp Maize | Emmental | Spring Onion

OR

Mediterranean Benedict (N)

Parma Ham | Balsamic Onions | Poached Eggs | Macadamia Sprinkle

LEONARDO BREAKFAST MENU

BEVERAGE SERVICE

Ronnefeldt Tea | Ground One Premium Coffee | Fresh Fruit Juices | Mineral Waters

APPETISERS

Select 3 items to be served on Arrival

Mini Croissant | Mozzarella | Basil Pesto | Tomato (N)

Yoghurt | Aurum Granola | Honey (N)

Fresh Seasonal Fruit Selection

Scone | Chantilly Cream | Sweet Preserves

Mini Danish Selection (N)

Assorted Muffins

Chai Fruit Tart

HOT BREAKFAST

Sweet Waffle

Fruits | Compote | Maple Syrup

OR

Oats (V)

Maple | Cinnamon | Butter

OR

Health Sandwich (V)

Mushroom | Avocado | Halloumi | Vine Tomatoes

OR

Banana Bread Benedict

Banana Bread | Rocket | Poached Eggs | Chorizo | Hollandaise

OR

Boerewors Breakfast

Boerewors Bredie | Crisp Maize | Emmental | Spring Onion

OR

Mediterranean Benedict (N)

Parma Ham | Balsamic Onions | Poached Eggs | Macadamia Sprinkle



COCKTAIL MENU SELECTOR

Select 6/8/10 of the below

COLD CANAPES

Smoked Mozzarella | Bruschetta | Tomato | Basil Pesto (V)
 Smoked Salmon | Bruschetta | Toasted Corn | Red onion | Garlic Aioli (P)
 Brisket Bruschetta | Pistachio Mint Pesto | Amarula Onions | Tomato (N)
 Asian Chicken Wings | Sesame Seeds | Honey Glaze
 Beef Bruschetta | Chimichurri | Crispy Potato | Garlic Aioli
 Mushroom filled Choux Bun | Brie | Locally Sourced Honey (V)
 Shortbread | Pumpkin | Herbed Cream Cheese | Cranberry (V)

HOT CANAPES

Chicken Thighs | Armando Sauce | Creamy Polenta
 Pork Belly | Sage Cream | Onion Jam
 Lamb Rump | Rosemary | Garlic | Salsa Verde | Olives
 Beef Fillet | Potato Purée | Broccolini | Jus
 Line Fish Bianco | Risotto | Lemon Curd (P)
 Gnocchi | Smoked Tomato | Marinated Smoked Olives | Kale (V)
 Butternut Ravioli | Smoked Pistachio Crema (V)
 Arincini Pea | Beetroot Hummus | Garlic Aioli (V)

SWEET SELECTION

Chocolate | Orange | Mousse Cake (VG)
 Mixed Berry | Meringue | Tart
 Passion Fruit | Choux Craquelin
 Aurum Jelly | Custard
 Classic Aurum Cheesecake
 Chocolate | Hazelnut | Tart (N)



BUFFET MENU 1

APPETISERS / SALADS

Home Baked Focaccia with Flavoured Butter

Beetroot & Butternut Salad (N)(V)

Beetroot | Butternut | Pumpkin Seeds | Crispy Onions | Feta

Mexicana Salad (V)

Grilled Corn | Cherry Tomatoes | Lettuce | Avocado | Red Onion | Lemon Vinaigrette

Pea Arancini (V)

Edamame | Salsa Verde | Mushroom

MAINS

Ras el Hanout

Spiced Chicken Thighs

Tempura Hake (P)

Lemon Butter Sauce

Baby Potatoes

Garlic | Rosemary

Moroccan Tabbouleh

Cucumber | Tomato | Couscous | Spring Onion

Beans & Broccoli (N)(V)

Sesame | Garlic

Roasted Seasonal Vegetables (V)

Pepper | Butternut | Brinjal | Baby Marrow

DESSERT

Pecan Nut Tart (N)

Chantilly Cream | Orange Zest



BUFFET MENU 2

APPETISERS / SALADS

Sourdough with Flavoured Butter

Bulgur Wheat Salad (V)

Dill | Chickpea | Sundried Tomato | Peppers | Goats Cheese

Fattoush Salad (V)

All Spice | Tomato | Melba Shards | Mint

Duck Croquette

Soy Mayonnaise

MAINS

Chicken Parmigiana

Feta | Mozzarella | Napolitana | Basil

Line Fish (P)

Beurre Blanc | Herbs | Lemon

Roasted Butternut (V)

Sweet Chili Sauce | Pumpkin Seeds

Vegetable Garden (V)

Penne Pasta | Baby Marrow | Mushrooms | Basil Pesto

Black Rice (V)

Caramelized Onions | Black Cherries | Crispy Onions

DESSERT

S'MORES IN A GLASS

Graham Cracker Crumble | Chocolate Mousse | Burnt Marshmallow | Caramel



BUFFET MENU 3

APPETISERS / SALADS

Ciabatta with Flavoured Butter

Waldorf Salad (N) (V)

Grapes | Celery | Nuts | Maple Mayonnaise | Cabbage

Summer Salad (N) (V)

Orange | Sundried Tomato | Fennel | Feta | Basil Vinaigrette

Smoked Chicken Pancake

Pepper Candy | Smoked Mayonnaise

MAINS

Marinated Sirloin Steak

Rosemary | Garlic | Lemon

Seafood Laksa

Coconut | Lemon | Aubergine

Baked Orzo

Tomato | Feta | Peppers | Baby Spinach

Roasted Hasselback Potatoes

Garlic | Rosemary | Salsa Verde

Corn on the Cob

Chili | Coriander | Pomegranate

DESSERT

Mini Blackberry Cheesecake

Coconut Base | Vanilla Filling | Blackberry Jelly | Blackberries



BUFFET MENU 4

APPETISERS / SALADS

Ciabatta with Flavoured Butter

Greek Salad (V)

Edamame | Feta | Honey Mustard

Papaya Salad (N) (V)

Cranberry | Lavender | Hazelnuts | Mint

Polenta (V)

Smoked Tomato Puree | Marinated Olives | Kale | Balsamic

MAINS

Madras Chicken Curry

Baby Potato | Seasonal Vegetables | Salsa

Beef Fillet

Truffle Velouté

Basmati Rice

Coriander | Peppers

Roasted Sweet Potato (V)

Red Chili | Balsamic | Spring onion

Young Vegetables (V)

Fine Bean | Broccoli | Carrot

DESSERT

Affogato

Coffee Crumble | Vanilla and White Chocolate Mousse |

Dark Chocolate and Coffee Biscuit



SET MENU 1

APPETISERS

Asian Tuna (P)

Orange | Fennel | Shimeji Mushroom

OR

Polenta (V)

Kale | Smoked Tomato | Marinated Olives

MAINS

Duck

Sweet Potato | Baby Vegetables | Jus

OR

Sirloin

Potato | Indian Ratatouille | Jus

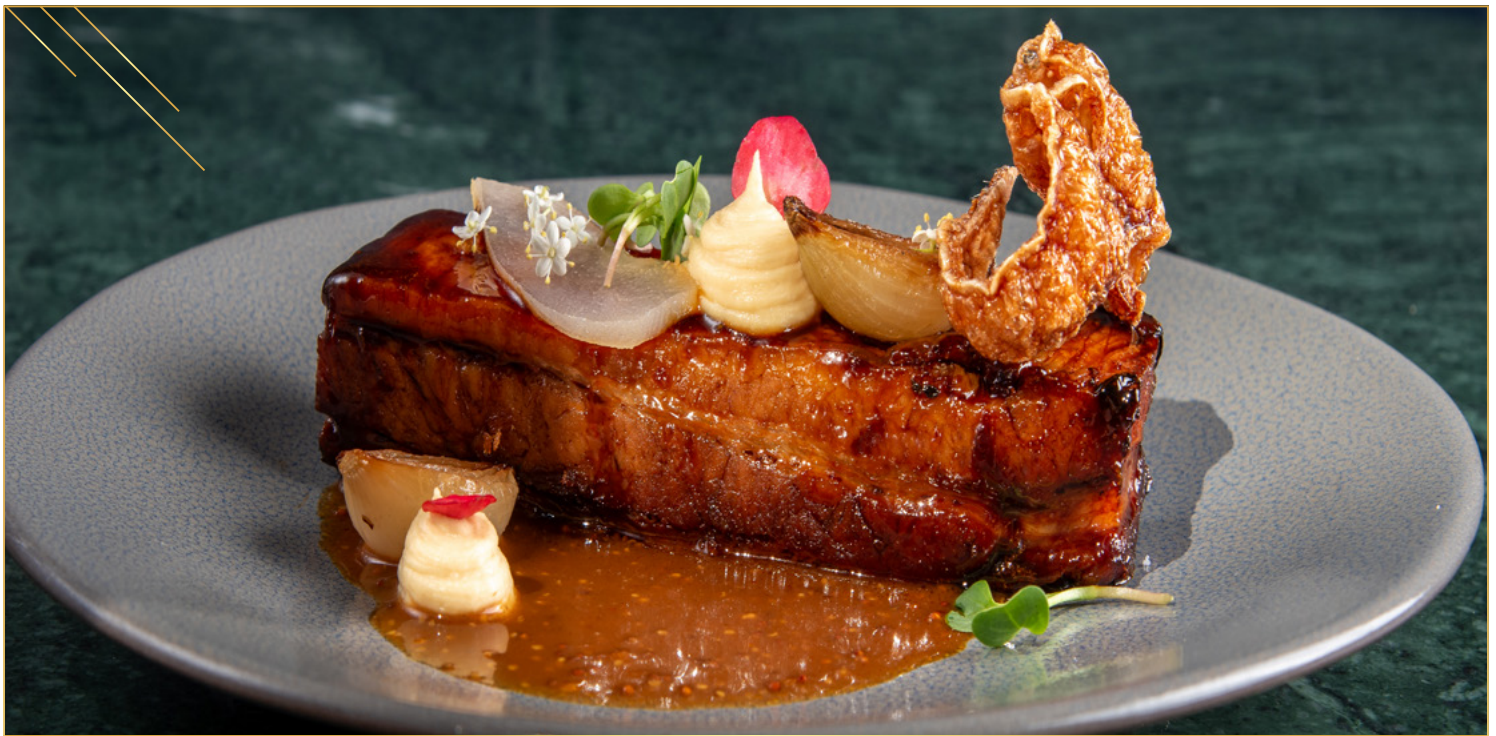
OR

Tuscan Pasta (V)

Peppers | Napolitana | Baby Spinach | Paprika

DESSERT

Classic AURUM Cheesecake



SET MENU 2

APPETISERS

Smoked Chicken Pancake

Pepper Candy | Micro Salad | Garlic Aioli

OR

Beetroot and Apple (V)

Beetroot | Orange | Apple | Crème Fraiche

MAINS

Beef Fillet

Porcini Sauce | Polenta | Baby Spinach | Exotic Mushrooms

OR

Pork Belly

Pear | Parsnip | Honey Glaze

OR

Tempura CousCous Salad (V)

Sundried Tomato | Goats Cheese | Marinated Aubergine

DESSERT

Lemon Meringue

Ginger Crumble | Lemon Curd | Italian Meringue | Candied Citrus



SET MENU 3

APPETISERS

Arancini (V)

Pea | Carrot | Edamame | Shiitake

OR

Mussels

Ginger | Orange | Apple | Chorizo

MAINS

Beef Fillet

Dauphinoise | Baby Marrow | Charred Onion

OR

Wild Mushroom Risotto (V)

Goats Cheese | Herbed Oil | Pangratato

OR

Line Fish

Sweet Potato | Fennel | Salsa | Beurre Blanc

DESSERT

Classic AURUM Magnum

The Leonardo



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