

The Leonardo

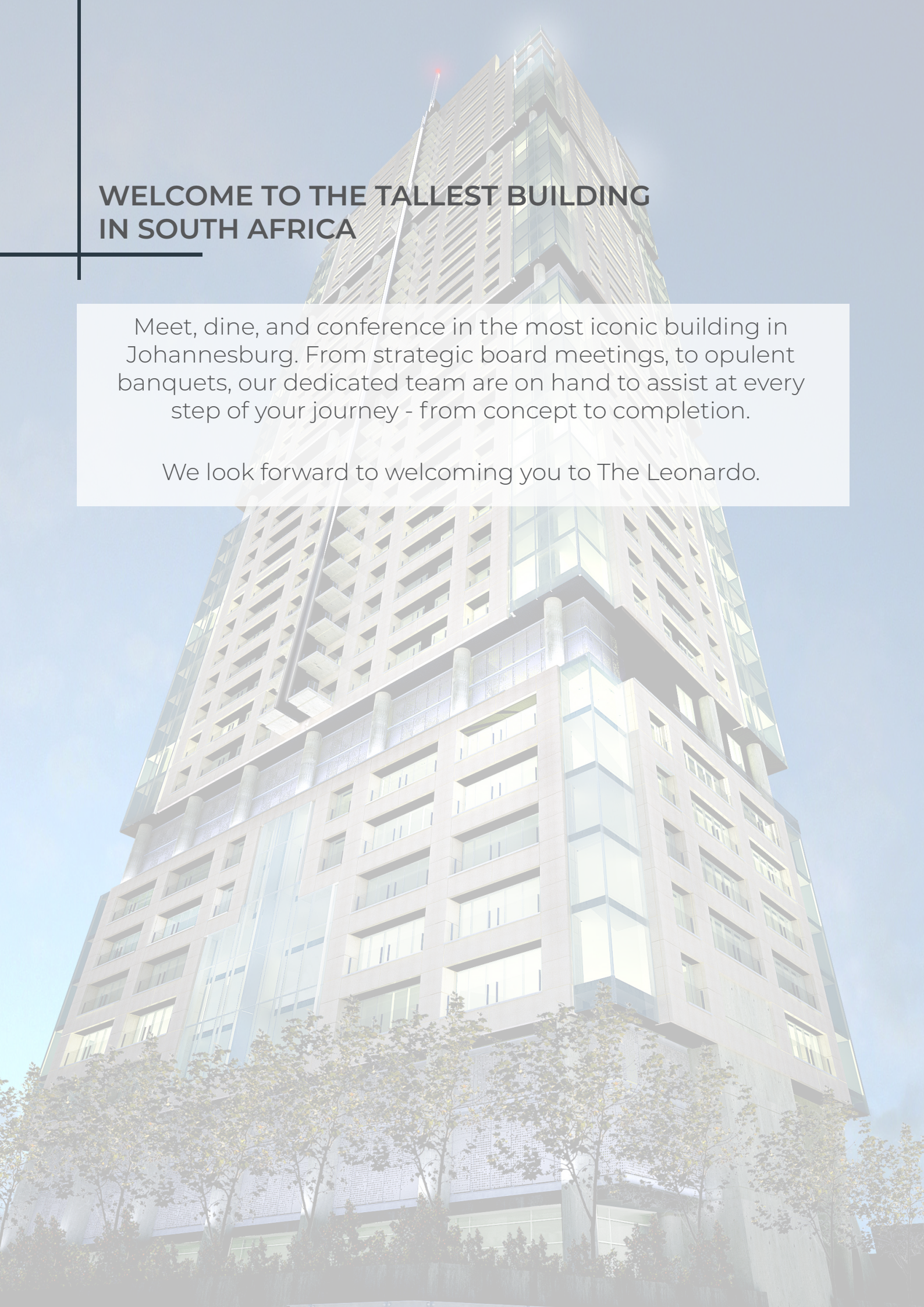
CONFERENCE & EVENT CENTRE

MARCH 2020 - SEPTEMBER 2020



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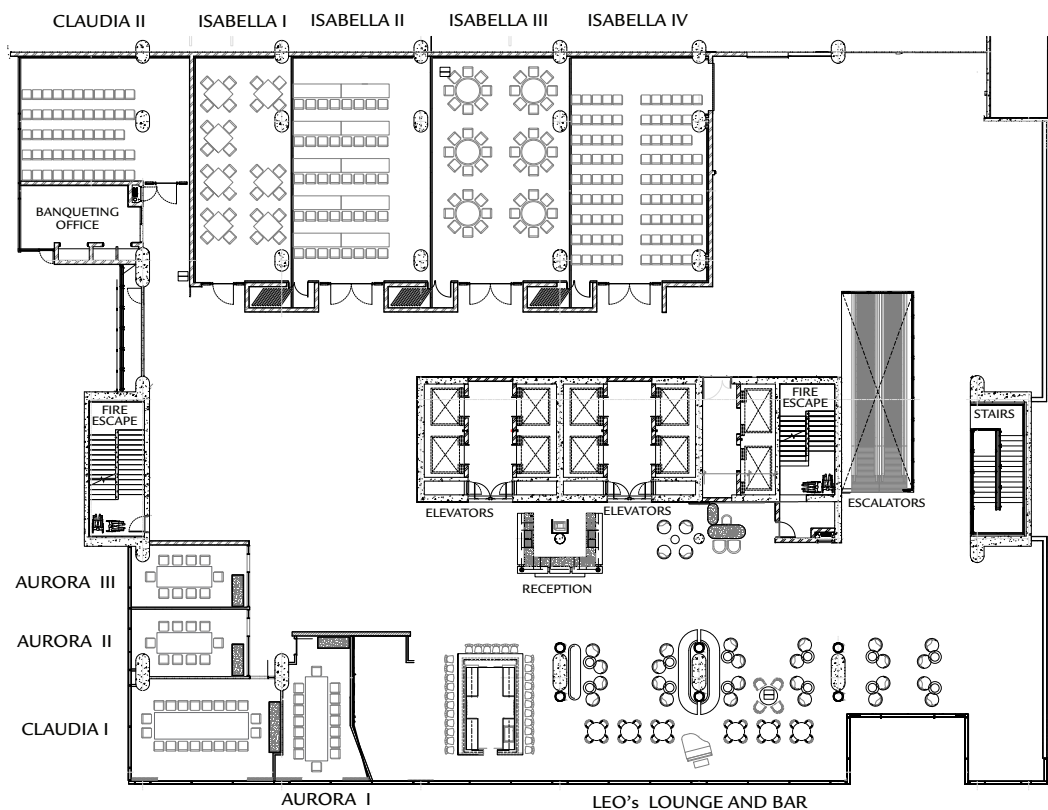


WELCOME TO THE TALLEST BUILDING IN SOUTH AFRICA

Meet, dine, and conference in the most iconic building in Johannesburg. From strategic board meetings, to opulent banquets, our dedicated team are on hand to assist at every step of your journey - from concept to completion.

We look forward to welcoming you to The Leonardo.

VENUE MAP AND CAPACITIES



Venue	SQM						
<i>Aurora I</i>	33.7 m ²		14		-		-
<i>Aurora II</i>	25.3 m ²		10		-		-
<i>Aurora III</i>	23.7 m ²	-	10	-	-	-	-
<i>Claudia I</i>	50.1 m ²	40	-	12	16	30	40
<i>Claudia II</i>	70.4 m ²	52	-	12	18	40	50
<i>Isabella I</i>	70.5 m ²	48	-	16	24	40	50
<i>Isabella II</i>	102 m ²	80	-	18	36	70	85
<i>Isabella III</i>	102 m ²	70	-	18	36	80	100
<i>Isabella IV</i>	102 m ²	70	-	20	24	80	100
<i>Isabella I, II</i>	172 m ²	128	-	T.U 54	50	130	150
<i>Isabella II, III</i>	204 m ²	150	-	T.U 52	72	150	180
<i>Isabella III, IV</i>	204 m ²	140	-	D.U 50	56	140	190
<i>Isabella I, II, III</i>	274 m ²	198	-	-	86	180	230
<i>Isabella II, III, IV</i>	306 m ²	157	-	-	96	240	270
<i>Isabella I, II, III, IV</i>	376 m ²	250	-	-	120	300	300



Cinema

Guests seated in rows with no desks.



Boardroom

Guests seated around a boardroom table.



U-Shape

Guests seated around a U-shaped table.
T.U Triple U-Shape
D.U Double U-Shape



School Room

Guests seated in rows with desks for note-taking.



Dinner

Guests seated at round tables.



Cocktail Reception Standing

An open area suitable for stand-up reception or breaks.

DAY CONFERENCE PACKAGE OPTIONS



DAY CONFERENCE PACKAGE OPTIONS

MENU TYPE	FULL DAY PER PERSON	HALF DAY MORNING OPTION 1 PER PERSON	HALF DAY MORNING OPTION 2 PER PERSON	HALF DAY AFTERNOON PER PERSON
<i>Buffet/Set Menu I</i>	R 950	R 830	-	R 770
<i>Buffet/Set Menu II</i>	R 1000	R 870	-	R 805
<i>Buffet/Set Menu III</i>	R 1050	R 910	-	R 840
<i>DCP Takeaway</i>	-	-	R 830	-

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 MORNING CONFERENCE OPTION 1 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

HALF DAY MORNING CONFERENCE 2 INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Takeaway lunch box
- 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 AFTERNOON CONFERENCE INCLUDES

- 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

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

FULL DAY CONFERENCE PACKAGE

INCLUDES

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

ON ARRIVAL

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the arrival snack offering

MID-MORNING

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A selection from the mid-morning snack offering

LUNCH

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A preferred selection from the Set Lunch or Set Buffet Menu offering

AFTERNOON SNACK

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the afternoon snack offering

HALF DAY MORNING CONFERENCE PACKAGE OPTION 1

INCLUDES

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

ON ARRIVAL

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the arrival snack offering

MID-MORNING

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the mid-morning snack offering

LUNCH

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A preferred selection from the Set Lunch or Set Buffet Menu offering

HALF DAY MORNING CONFERENCE PACKAGE OPTION 2

INCLUDES

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

ON ARRIVAL

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the arrival snack offering

MID-MORNING

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the mid-morning snack offering

POST MEETING

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A selection of sandwiches, sweet pastries & biscuits packaged to travel

HALF DAY AFTERNOON CONFERENCE PACKAGE

INCLUDES

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

LUNCH

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A preferred selection from the Set Lunch or Set Buffet Menu offering

AFTERNOON SNACK

Tea by TWG | Premium Coffee | Fresh Fruit Juices | Mineral Waters
A tailored selection from the afternoon snack offering

CONFERENCE SNACK BREAKS



MONDAY

ARRIVAL

Berry & Banana Smoothie
Fruit Granola Bars
Blueberry & Bran Muffin
Melon, Strawberry & Kiwi Fruit

MID-MORNING

Buttermilk Scones With Sweet Preserves
Potato, Mushroom & Parmesan Quiche |V
Smoked Salmon Bagels With Crème Fraiche & Capers
Banana & Walnut Bread

MID-AFTERNOON

Dark Chocolate Cake
Blueberry & Pear Squares
Peanut Butter Crunchies
Bruschetta Selection |V

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

TUESDAY

ARRIVAL

Passion Fruit & Cocoa Smoothie
Nut & Seed Crackers
Dark Chocolate Chip Muffin
Seasonal Whole Fresh Fruits

MID-MORNING

Baby Spinach, Zucchini, Tomato & Goats Feta Quiche |V
Almond Blueberry Cakes
Macaron Selection
Dark Chocolate Croissant

MID-AFTERNOON

Carrot & Pineapple Cake
Chocolate, Almond & Date Brownies
Almond Shortbread
Open Bagel Selection

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

WEDNESDAY

ARRIVAL

Peanut Butter Smoothie
Cranberry Oat Cookies
Carrot & Sultana Muffin
Baked Yoghurt Pots With Seasonal Berries

MID-MORNING

Chorizo, Red Pepper & Mozzarella Quiche
Tea Sandwich Selection |V
Lemon Curd Cake
Chocolate Hazelnut Tart

MID-AFTERNOON

Red Velvet Cheesecake
Millionaire's Shortbread
White Chocolate Macadamia Cookies
Bacon, Onion & Brie Cheese Frittata

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

THURSDAY

ARRIVAL

Coffee, Almond & Cacao Smoothie
White Chocolate Chip & Pecan Cookies
Sundried Tomato & Parmesan Muffin
Leo Granola Jars With Honey & Natural Yoghurt

MID-MORNING

Mushroom, Thyme & Caramelised Onion Frittata | V
Toasted Almond Croissant
Brioche French Toast With Bacon Jam
Portuguese Custard Tartlets

MID-AFTERNOON

Lemon & Lime Cheesecake
Ginger & Dark Chocolate Cookies
Maple Pecan Pastries
Gypsy Ham & White Cheddar Mini Baguettes

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

FRIDAY

ARRIVAL

Mango & Strawberry Smoothie
Carrot & Pineapple Cake Squares
Banana, Chocolate & Pecan Muffins
Seasonal Fruit Salad Pots

MID-MORNING

Blt & Mustard Aioli Croissants
Seed Crackers, Brie & Honey Cashews | V
Sweet Danish Pastry Selection
Vanilla Glazed Madeira Cake

MID-AFTERNOON

Cinnamon Swirls
Banana Blueberry Muffins
Nutella Cake
Mini Chicken Schnitzel Parmigiano

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



ENERGY*

ARRIVAL

Vitamin C Wellness Shot
Espresso, Almond & Cacao Smoothie
Natural Yoghurt, Chia, Leo Granola & Superfruit Compote
Blueberry & Date Snack Bars

MID-MORNING

Green Goodness Smoothie
Honey Oat Balls
Dark Chocolate Peanut Bars
Banana Blueberry Muffins
Smashed Avocado, Seed Loaf & Ricotta | V

MID-AFTERNOON

Orange, Strawberry & Mint Wellness Shot
Mini Beef Burger Lettuce Cups
Date & Almond Brownies
Berry Chia Fruit Leather
Hummus & Parmesan Crackers

*Energy Break options are available at a surcharge of R80 per person, per break, or R230 per person per day.

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

CONFERENCE MENUS



BUFFET MENU 1

APPETISERS

Artisanal Bread Service | *V*

Primavera Salad | *V* | *N*

Beetroot. Fennel. Watermelon. Cashew Nut. Goats Chevin. Ginger. White Balsamic Emulsion

Asparagus Caesar | *V*

Cos. Garlic Crouton. White Anchovies. Onion Crumble. Pecorino Dressing

Saldanha Bay Mussels | *P* | *N*

Champagne Cream. Tomato. Sesame. Braised Leek

Cured Springbok | *GF* | *N*

Onion Agrodolce. Radish. Goats Milk Camembert. Mustard Dressing

MAIN COURSES

Agnolotti | *V* | *N*

Squash. Pumpkin. Ricotta. Roasted Garlic Crema. Pine Nuts. Sultana

Shellfish Paella | *P*

Prawn. White Clam. Squid. Saffron. Shellfish Broth. Kale Oil

Chicken Thigh Cacciatore | *FR*

Olives. Garlic. Roasted Peppers. Tomato. Sherry Vinegar

Sous Vide Lamb Neck

Pearl Onion. Baby Carrot. Chickpea & Squash Salad. Lamb Braising Jus

ACCOMPANIMENTS

Fondant Garlic New Potatoes | *V*

Stem Broccoli. Chili. Sesame. Parmesan | *N*

Herb Cous Cous. Coriander. Pimento. Feta

Fine Beans. Zucchini. Confit Baby Onion

DESSERTS

Chocolate Torte | *N*

Hazelnut. Raspberry. Vanilla Mascarpone

Coconut Panna Cotta.

Dulce De Leche. Coconut Crumb. Mint Pineapple

Pear & Almond Tart | *N*

Raisin Salsa. Crème Fraiche

GF | Gluten Free *P* | Pescatarian *V* | Vegetarian *N* | Contains Nuts/Seeds *FR* | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

BUFFET MENU 2

APPETISERS

Artisanal Bread Service | *V*

Spring Salad | *V* | *N*

Romaine Leaves. Quinoa. Chickpea. Artichoke. Asparagus. Goat's Feta. Pomegranate.

Pumpkin Seed. Tahini Dressing

Prawn Escabeche | *GF*

Fennel. Lemon Oil. Cured Pimento Peppers. Chorizo. Parsley New Potatoes

Mustard Beef

Rare Fillet. Mustard Dressing. Horseradish. Onion Crumble.

MAIN COURSES

Lemon Asparagus Risotto | *V*

Ricotta. Zucchini. Lemon Oil. Parmigiano. Italian Parsley

Roasted Cob | *P*

Braised Fennel. White Wine Saffron Cream. Olive. Spring Peas. Confit Potato

Norwegian Salmon | *P*

Pickled Cauliflower. Red Quinoa. Baby Chard. Caper Butter

Lamb Knuckle

New Season Lamb. Aubergine, Corn & Ginger. Salsa Verde

Pork Belly | Dargle Valley

White Wine. Sage. Buttered Cabbage. Braised Onion

ACCOMPANIMENTS

Coconut Cream Rice. Peri-Peri Oil. Baby Chard

Snap Peas. Zucchini. Soy. Chili. Ginger

Potato Puree. Truffle. Olive Oil

Charred Cauliflower. Harissa. Camembert Cream

DESSERTS

Chocolate Pot. | *N*

Blueberries. Vanilla Crème Fraiche

Lemon Tart. | *N*

Meringue. Candied Citrus

Ginger Malva. | *N*

Bourbon Custard. Gingerbread Cookie Crumble

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

Food prepared by AURUM

BUFFET MENU 3

APPETISERS

Artisanal Bread Service | V

Burrata Salad | V

Seasonal Tomato. Tomato Jam. Basil. Olive Oil

Yellowfin Tuna | P | N

Lemon Oil. Avocado Emulsion. Sesame Crumb. Radish

Beef Crudo

Black Angus Carpaccio. Pickled Mushroom. Celery. Garlic Emulsion. Lemon. Parmigiano

MAIN COURSES

Prawn Laksa Curry Pot | P

Red Curry. Coconut. Lime. Coriander

Roasted Salmon | P

Honey Soy Glaze. Snap Pea & Asparagus Salad. Charred Cauliflower. Ginger Beurre Blanc

Lamb Rump

Pumpkin Fritter. Herb Crème Fraîche. Mustard Jus

Black Angus Eye Of Beef

Medium-Rare Roast. Bone Marrow Jus. Chimichurri. Parmesan Crumb

ACCOMPANIMENTS

Porcini Risotto. Shitake Crema. Pecorino

Slow Roasted Heirloom Carrots. Cumin Oil

Duck Fat Confit Potatoes. Fried Leeks

Spicy Bean Cassoulet. Kale. Parsley

DESSERTS

Tiramisu Mousse

Coffee Cake. Oreo Crumble. Cocoa

Lemon Cheesecake

Limoncello Pears. Citrus Gel

Truffle & Petit Four Selection | N

South African Cheese Selection

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

SET MENU 1

APPETISERS

Please select one

Panzanella Salad | V

Fior Di Latte Mozzarella. Seasonal Tomato. Oregano. Fried Bread. Basil Oil

Cured Salmon | P | N

Beetroot & Gin Cure. Salmon Crème Fraîche Mousse. Celeriac. Black Sesame Cracker

Beef Crudo

Black Angus Tartare. Sherry Pickled Mushroom. Celery. Garlic Emulsion. Parmigiano

MAIN COURSES

Please select two

Ravioli | V | N

Roasted Squash. Ricotta. Sage. Porcini Crema. Onion & Pine Nut Crumble

Sea Bass | P

Fennel & Aubergine Ragu. Basil. Charred Pimento. Confit Potato. Pea Mousse

Chicken | FR

Supreme With Olives, Pecorino & Roasted Peppers. Chicken Jus. Cumin Carrots. Leek Pomme Anna

Braised Lamb Knuckle

Parmesan Risotto. Charred Asparagus. Salsa Verde.

DESSERTS

Please select one

Almond & Apple Frangipane Tart | N

Marsala Syrup. Raisin Salsa. Vanilla Crème Fraîche. Almond Gelato

Lemon Posset | VG

Coconut Crumble. Compressed Pineapple. Mint. Honeycomb

Frozen Affogato | N

Hazelnut & Coffee Gelato. Almond Streusel. Chilled Espresso

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

SET MENU 2

APPETISERS

Please select one

Tortellini | V

Ricotta. Olive. Sundried Tomato. Aurora Cream. Crispy Capers. Basil

Tuna Tartare | P

Yellowfin Tuna. Salted Cucumber. Avocado. Leek Aioli. Pangrattato

Smoked Kudu | N

Agrodolce. Goats Milk Camembert. Amaranth. Mustard Dressing

MAIN COURSES

Please select two

Risotto | V | N

Arborio. Caramelised Onion. Romesco. Parmigiano

Norwegian Salmon

Lentil Ragu. Roasted Garlic Pomme Puree. Yoghurt Dressing. Wild Rocket

Duck | FR

Sous Vide Breast. Confit Thigh. Aubergine & Corn. Braised Pak Choi. Ginger Duck Jus

Beef Fillet

Broccoli Rabe. Confit Onion. King Oyster Mushroom. Bone Marrow Jus

DESSERTS

Please select one

Chocolate ³ | N

70% Dark Ganache. Frozen Milk Chocolate Mousse. Dulce De Leche. Hazelnuts.

White Chocolate Gelato

Baked Yoghurt | GF

Vanilla Bean. Toasted Coconut. Honeycomb. Saffron Honey Gelato

Strawberry Sorbet | GF

Macerated Strawberries. Mint. Italian Meringue. Cheesecake Mousse

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

SET MENU 3

APPETISERS

Please select one

Broad Bean Risotto | V

Peas. Zucchini. Lemon. Parmigiano

Prawn Broth | P

Prawn Tortellini. Black Truffle Espuma. Tarragon

Black Angus Beef Carpaccio

Shaved Mushroom. Porcini Powder. Crispy Mozzarella. Mustard Aioli.

MAIN COURSES

Please select two

Gnocchi | V | N

Smoked Romesco. Crispy Kale. Herb Butter. Toasted Almonds.

Sea Bass | P

New Potatoes. Shellfish Butter. Asparagus & Stem Broccoli. Quinoa. Baby Spinach.

Lamb Rump

Sundried Tomato & Olive Dressing. Quinoa Goat's Feta & Fine Bean Salad. Crisp Basil

Pork Belly | N

Butter Glazed Sweet Potato. Cauliflower Gratin. Apple. Peanut Agrodolce

DESSERTS

Please select one

Cranberry Nougat Cheesecake | N

Ginger Biscuit. Caramelised Meringue. Nougat Gelato

Hazelnut Brownie | GF | N

Dates. Coconut. Nutella Custard. Mango Sorbet

Cheese

Goat's Chevin. Camembert. Dolce Latte. Grape Salad. Oat Crumble

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

VEGAN MENU

APPETISERS

Please select one

Fired Sweet Potato | VG | N

Teriyaki Glaze. Crispy Kale. Peanut Hummus

Primavera Salad | VG | N

Romaine Leaves. Red Quinoa. Chickpea. Green Asparagus. Pomegranate.

Pumpkin Seed. Tahini Dressing

Preserved Aubergine | VG

Rosemary & Garlic Olive Oil. White Bean Emulsion. Shimeji Mushroom Salad. Carrot Crisps

MAIN COURSES

Please select two

Artichoke | VG | N

Zucchini Pasta. Marinated Artichoke. Red Kidney Bean. Chili. Roasted Garlic Oil.

Onion & Pine Nut Crumble

Sous Vide Cauliflower | VG

Truffle Cauliflower Puree. Dukkha. Porcini. Barley & Lentil Risotto. Crisp Broccoli

Raw Lasagna | VG | N

Baby Marrow. Basil. Avocado Mousse. Sundried Tomato Pesto. Brazil Nut 'Cheese'. Toasted Almond

DESSERTS

Please select one

Lemon Macadamia Posset | VG | N

Coconut Flake Crumble. Compressed Pineapple. Mint. Honeycomb

100% Chocolate Hazelnut Ganache | VG | N

Coconut Cream. Cherry Gel. Strawberry Salad

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

FINGER BREAKFAST MENU

Tea By Twg | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

COLD SELECTION

Please select 4/6 options

Fresh Seasonal Fruit Selection

Greek Yoghurt Pots, Granola & Seasonal Berries

Buttermilk Scones, Camembert & Sweet Preserves

Croissants With Fontina & Smoked Ham

Croissants With Mozzarella, Basil Pesto & Tomato

Smoked Salmon Bagels With Crème Fraîche & Capers

Banana & Walnut Bread With Vanilla Butter

Mini Pastry & Danish Selection

Local Cheese Selection & Sweet Preserves

HOT SELECTION

Please select 4/6 options

Potato, Mushroom & Parmesan Quiche |V

Baby Spinach, Zucchini, Tomato & Goats Feta Quiche |V

Corn & Zucchini Fritters, Mature Cheddar, Spiced Yoghurt |V

Mini Brioche French Toast, Bacon & Brie Cheese

Chorizo, Red Pepper & Mozzarella Frittata

Bacon, Onion & Brie Cheese Frittata

Beef Sausage & Bacon Skewers, Mustard Crème Fraîche

Corn Waffles, Scrambled Egg & Cream Cheese

Smoked Trout En Croute, Spring Onion Hollandaise

Parma Ham, Egg & Tomato Confit Tartlets

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

BOARDROOM BREAKFAST MENU

Maximum 14 delegates

Tea by TWG | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

APPETISERS

Select 3 items to be served on a table on arrival

Natural Yoghurt. Leo Granola. Seasonal Berries. Honey | *V*
Seasonal Fruit Salad. Citrus. Chia | *V* | *GF*
Banana & Walnut Bread. Vanilla Butter | *V*
Smashed Avocado. Seed Loaf. Lemon Ricotta | *V* | *N*
Tartlet: Goats Cheese. Mushroom. Pimento Pepper. Free Range Egg. Herb Salad | *V*
Savoury Crêpe. Truffle Scrambled Eggs. Gruyere. Bacon Crumble
Whole-Wheat Crumpet. Raspberry Compote. Vanilla Crème Fraiche | *V*
Potato & Onion Rösti. Smoked Salmon Trout. Cucumber. Lemon Ricotta
Quinoa. Avocado. Toasted Seeds. Soft Scrambled Egg. Crispy Kale. Tahina | *V* | *N*

HOT BREAKFAST

A la carte offering, waiter service

Leo's English

Free Range Eggs. Dargle Valley Bacon. Pork Sausage.
Roasted Vine Tomatoes. Spiced Beans. Field Mushrooms. Toast Selection

Breakfast Waffle | *V*

Sweetcorn Waffle. Tomato & Basil Chutney. Scrambled Free Range Egg. Truffle Cream Cheese

Croissant French Toast

Dargle Valley Bacon. Maple & Date Syrup. Banana Crème Fraiche

Smoked Salmon Rosti | *P*

Smoked Franschoek Salmon Trout. Asparagus. Scrambled Free Range Egg. Truffle Hollandaise

Shakshuka

Poached Free Range Eggs. Tomato Chilli Con Carne. Jalapeno. Coriander.

Parmigiano. Toast Selection

Frittata | *V* | *N*

Free Range Eggs. Slow Braised Onion. Red Peppers. Baby Spinach. Goats Feta.

Parmigiano. Herb Salad

Eggs Benedict

Poached Free Range Eggs. Toasted English Muffin. Gypsy Ham. Baby Spinach.

Hollandaise Espuma

Baked Field Mushroom | *V* | *N*

Truffle Scented Free Range Scrambled Eggs. Herb Pesto. Roasted Vine Tomatoes. Fior Di
Latte Mozzarella

GF | Gluten Free *P* | Pescatarian *V* | Vegetarian *N* | Contains Nuts / Seeds *FR* | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

LEONARDO BREAKFAST MENU

Tea by TWG | Premium Illy Coffee | Fresh Fruit Juices | San Pellegrino Mineral Waters

APPETISERS

Select 3 items to be served on a table on arrival

Natural Yoghurt. Leo Granola. Seasonal Berries. Honey | *V*
Seasonal Fruit Salad. Citrus. Chia | *V* | *GF*
Banana & Walnut Bread. Vanilla Butter | *V*
Smashed Avocado. Seed Loaf. Lemon Ricotta | *V* | *N*
Tartlet: Goats Cheese. Mushroom. Pimento Pepper. Free Range Egg. Herb Salad | *V*
Savoury Crêpe. Truffle Scrambled Eggs. Gruyere. Bacon Crumble
Whole-wheat Crumpet. Raspberry Compote. Vanilla Crème Fraiche | *V*
Potato & Onion Rösti. Smoked Salmon Trout. Cucumber. Lemon Ricotta
Quinoa. Avocado. Toasted Seeds. Soft Scrambled Egg. Crispy Kale. Tahina | *V* | *N*

HOT BREAKFAST

Select 2 Items

Leo's English

Free Range Eggs. Dargle Valley Bacon. Pork Sausage.
Roasted Vine Tomatoes. Spiced Beans. Field Mushrooms. Toast Selection

Breakfast Waffle | *V*

Sweetcorn Waffle. Tomato & Basil Chutney. Scrambled Free Range Egg. Truffle Cream Cheese

Croissant French Toast

Dargle Valley Bacon. Maple & Date Syrup. Banana Crème Fraiche

Smoked Salmon Rosti | *P*

Smoked Franschoek Salmon Trout. Asparagus. Scrambled Free Range Egg. Truffle Hollandaise

Shakshuka

Poached Free Range Eggs. Tomato Chilli Con Carne. Jalapeno. Coriander.

Parmigiano. Toast Selection

Frittata | *V* | *N*

Free Range Eggs. Slow Braised Onion. Red Peppers. Baby Spinach. Goats Feta.

Parmigiano. Herb Salad

Eggs Benedict

Poached Free Range Eggs. Toasted English Muffin. Gypsy Ham. Baby Spinach.

Hollandaise Espuma

Baked Field Mushroom | *V* | *N*

Truffle Scented Free Range Scrambled Eggs. Herb Pesto. Roasted Vine Tomatoes.

Fior Di Latte Mozzarella

GF | Gluten Free *P* | Pescatarian *V* | Vegetarian *N* | Contains Nuts / Seeds *FR* | Free Range

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

COCKTAIL MENU SELECTOR

please select 8 | 10 | 12 cocktail items

CANAPÉ COLD SELECTION

Aubergine. Harissa | V | N

Feta Crema. Salt-Candied Pine Nuts

Parmesan Polenta | V

Gorgonzola. Pepperonata. Capers. Mascarpone

Caprese Tartlet | V | N

Tomato. Mozzarella. Herb Pesto. Basil

Spicy Prawn | P

Chilli Oil. Onion Salsa. Coriander Lime Mayonnaise

Yellowfin Tuna

Ponzu. Avocado Mousse

Cured Salmon | P | N

Pickled Beetroot. Whipped Avocado. Sesame Aioli. Amaranth

White Anchovy | P

Bruschetta. Cannellini Bean Hummus. Pickled Pimento

Parma Ham

Fontina. Wild Rocket. White Balsamic

Smoked Springbok

Onion Salsa. Soy Aioli. Parmigiano. Coriander

Duck Liver Parfait

Pickled Grapes. Fig Preserve. Herb Crackers

Salami Felino

Olives. Sopressata & Brie. Prosciutto & Fig

Beef Fillet

Rare Roast. Mustard Glaze. Horseradish. Gremolata

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

Food prepared by AURUM

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COCKTAIL MENU SELECTOR

Please select 8 | 10 | 12 cocktail items

CANAPÉ HOT SELECTION

Empanada | V

Red Bean Chilli Con 'Carne'. Pimento Crema. Coriander Salsa

Asiago Tartlet | V

Butter Pastry. Onion Marmalade. Onion Crumb

Porcini Arancini | V

Truffle Mayonnaise

Melanzane Parmigiano | V

Tomato. Basil Emulsion

Tempura Prawn |N

Smoked Crema. Avocado. Black Sesame

Crab Curry |P

Coconut Rice. Sambal

Salmon & Leek Fishcake | V

Pickled Cucumber

Crispy Chicken

Asian Slaw. Chilli Condiment

Chicken Thigh |N

Soy & Lime. Sundried Tomato Pesto. Lemon Aioli

Mini Taco

Smoked Pork Belly. Coriander Chilli Dressing. Apple

Veal & Pork Meatballs |N

Romesco. Hummus. Cucumber & Chickpea Salad. Sesame

Lamb

Braised Shoulder. Parmesan Polenta. Tomato Confiture

Duck Spring Roll

Spring Onion. Spicy Soy Dressing

Lamb Rump

Lemon & Garlic. Salsa Verde. Olives

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

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COCKTAIL MENU SELECTOR

Please select 8 | 10 | 12 cocktail items

CANAPÉ SWEET SELECTION

Red Velvet Opera

Strawberry. Passion Fruit

Chocolate & Date Brownies | *N*

White Chocolate Glaze

Almond & Orange Cake | *N*

Apricot. Marmalade. Vanilla Crème Fraiche

Lemon Coconut Posset

Apricot Gel. Vanilla Meringue

Nutella Ganache | *N*

Chocolate Amaretti Soil. Coffee Cream

Lemon Meringue Tartlet

Ginger Biscuit Crumb. Italian Meringue

Chocolate Truffle Selection | *N*

Luxury Nougat Selection | *N*

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts/Seeds FR | Free Range

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WINE LIST

WHITE

SAUVIGNON BLANC

Elgin Ridge 'Crunch'

Elgin R190

Springfield Life from Stone

Robertson R245

Groot Constantia

Constantia R335

CHARDONNAY

Eikendal 'Janina' Unwooded

Stellenbosch R185

La Bri

Franschhoek R275

Ataraxia

Hemel-en-Aarde R665

CHENIN BLANC

AA Badenhorst 'Secateurs' Chenin Blanc

Swartland R165

Kaapzicht Kliprug Chenin Blanc

Stellenbosch R310

RIESLING

Paul Cluver Riesling

Elgin R215

ROSE

Delaire Graff Cabernet Franc Rose

Stellenbosch R200

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

WINE LIST

RED

MERLOT

Creation

Walker Bay R400

Hartenberg

Stellenbosch R390

CABERNET SAUVIGNON

Edgebaston

Stellenbosch R310

Le Riche

Stellenbosch R445

Thelema

Stellenbosch R570

SHIRAZ

Trizanne Signature Wines

Elim R225

Raka Biography

Walker Bay R370

PINOT NOIR

The Valley

Elgin R285

Newton Johnson Family Wines

Walker Bay R440

Hamilton Russell

Hemel-en-Aarde R1210

PINOTAGE

Lanzerac Pinotage

Stellenbosch R350

Rijks Reserve Pinotage

Tulbagh R1200

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available



WINE LIST

MALBEC

Paul Wallace Malbec

Elgin R390

RED BLENDS

Eikendal Charisma

Stellenbosch R235

Antonij Rupert Optima

Franschhoek R420

Kanonkop Paul Sauer

Stellenbosch R1440

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

SPARKLING WINE LIST

CHAMPAGNE

Louis Roederer Brut Premier

Reims, Champagne, France R1550

Billecart Salmon Brut Rose

Mareuil-Sur-Ay, Champagne, France R1590

R De Ruinart Brut Non-Vintage

Reims, Champagne, France R1650

Pol Roger Brut

Epernay, Champagne, France R1290

Dom Perignon Brut

Epernay, Champagne, France R4900

Baron Albert L'universalle Brut

By The Glass. Charly Sur Marne, Champagne, France)R875

Moet & Chandon Nectar Demi Sec

Epernay, Champagne, France R1420

SPARKLING WINE

Conde de Haro Cava 2015

By the glass. La Rioja, Spain R510

Masottina Treviso DOC Brut Prosecco

By the glass. Treviso, Italy R560

Renee Fouchee Cremant D'Loire

Loire Valley, France R620

METHOD CAP CLASSIQUE

Claudia Brut 2012

Walker Bay, South Africa R490

Silver Thorn The Green Man

Robertson, South Africa R495

Dainty Bess Rose

By the glass. Wellington, South Africa R450

L'Omarins Blanc de Blanc 2015

By the glass. Franschhoek, South Africa R420

La Bri Sauvage MCC 2013

Franschhoek, South Africa R650

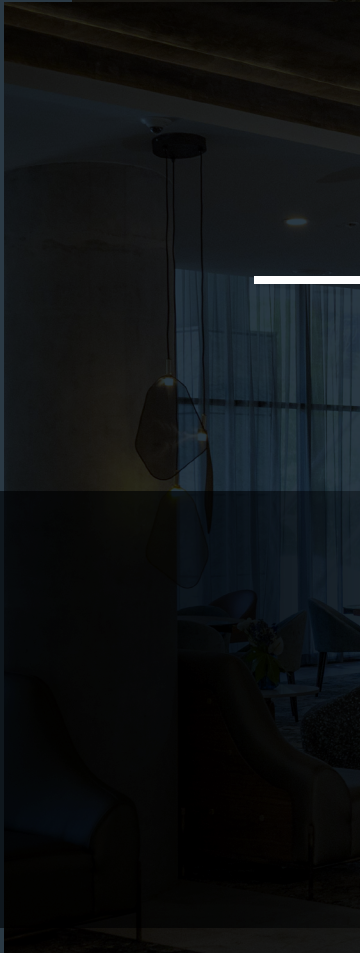
Le Lude Brut Rose

Franschhoek, South Africa R540

Drinks supplied by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

VENUE HIRE & PRICE LIST



VENUE HIRE & PRICE LIST

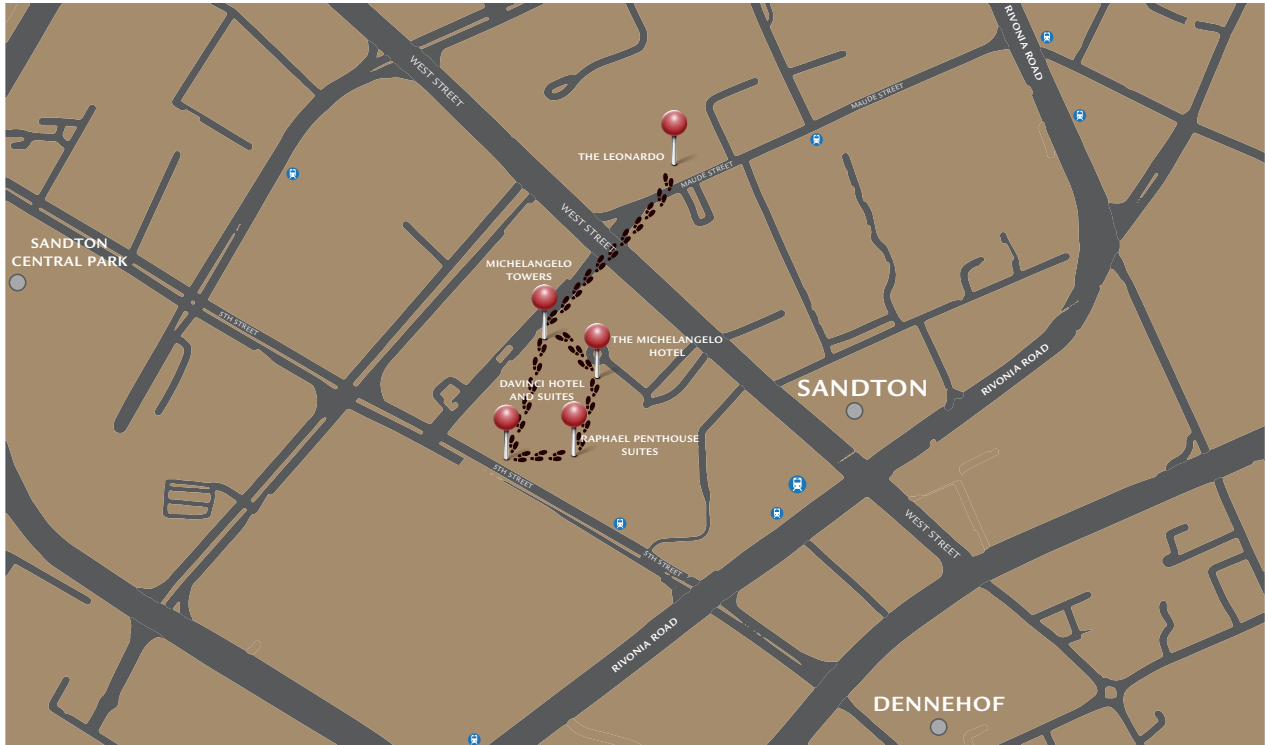
- Applicable to meetings where a full or half day conference package is not required.

VENUE	HALF DAY	FULL DAY
Aurora I	R 4500	R 7500
Aurora II	R 4500	R 7500
Aurora III	R 4500	R 7500
Claudia I	R 6000	R 8500
Claudia II	R 6000	R 8500
Isabella I	R 7500	R 10 000
Isabella II	R 7500	R 10 000
Isabella III	R 7500	R 10 000
Isabella IV	R 7500	R 10 000
Isabella I & II	R 10 000	R 15 000
Isabella II & III	R 10 000	R 15 000
Isabella III & IV	R 10 000	R 15 000
Isabella I, II, III & IV	R 25 000	R 35 000

MEAL	MENU	ITEMS	COST PER PERSON
BREAKFAST	Finger Breakfast	8 Items	R 315
	Finger Breakfast	12 Items	R 335
	Boardroom Breakfast	Plated	R 315
	Leonardo Breakfast	Plated	R 350
COCKTAILS	Cocktail Menu	8 Items	R 330
	Cocktail Menu	10 Items	R 365
	Cocktail Menu	12 items	R 420
LUNCH & DINNER	Buffet Menu I		R 550
	Buffet Menu II		R 570
	Buffet Menu III		R 600
	Set Menu I	3 course	R 535
	Set Menu II	3 course	R 635
	Set Menu III	3 course	R 735
	Vegan Menu	3 course	R 550
CONFERENCE SNACKS	Beverage Service (Tea and Coffee only)		R 70
	Arrival Snack Break		R 150
	Mid-morning Snack Break		R 180
	Mid-afternoon Snack Break		R 180
	Afternoon Takeaway Snack		R 160
	Energy Snack		Additional R 80 per break

- All lunch and dinner menus include tea by TWG and Illy coffee

DIRECTIONS & CONTACT DETAILS



DIRECTIONS FROM OR TAMBO INTERNATIONAL AIRPORT

- Take the R24 in Isando from Exit 46
- Follow signs for R24/Johannesburg
- Follow R24 and N3 Eastern Bypass/N3 to Marlboro Dr/M60 in Sandton.
- Take exit 124 from N3 Eastern Bypass/N3
- Turn left onto Marlboro Drive on M60
- Turn left onto South Road, M74
- Turn left onto Rivonia road M9
- Turn right onto Maude Street
- Leonardo will be on the right

DIRECTIONS FROM LANSERIA AIRPORT

- Turn left onto Ashenti Road
- Turn left onto Pelindaba R512
- Then turn left onto Cedar Road R552
- Turn left onto Witkoppen Road,
- Turn right onto Main Road M71
- Turn left William Nicol Drive M81
- Turn left onto Sandton Drive M75
- Turn left onto Grayston Drive M40
- Turn right onto West Street
- Turn left onto Maude Street
- Leonardo will be on the left

DIRECTIONS FROM PRETORIA

- Follow Ben Schoeman Fwy/Pretoria Main Rd to Grayston Dr/M40 in Bramley Park, Sandton. Take exit 23 from Ben Schoeman Fwy/Pretoria Main Rd/M1
- Continue on Grayston Dr/M40.
- Take Linden St to Maude St in Sandown
- Use the right 2 lanes to turn right onto Grayston Dr/M40
- Turn left onto Linden St
- Linden St turns slightly left and becomes Maude St
- Leonardo will be on the right

FOR BOOKINGS & ENQUIRIES CONTACT
leobanqueting@legacyhotels.co.za | Tel: 087 536 0000

The Leonardo

