

LOCH LYNNE

CONFERENCE PACKAGES: 2022

*All rates include VAT and are subject to change



Half Day Conference Package

R540 per person

Full Day Conference Package

R640 per person

Package Includes:

- Venue Hire (Half Day Access: 07h00 – 14h00//Full Day Access: 07h00 – 17h00)
- Standard Black Conference Chairs
- Standard Black Tables with Black Fabric Top
- Standard PA & Sound System
- Projector, Screen, Flip Chart with Paper & Pens
- Bottled Water & Mints on the table
- Parking
- Generator In case of Power Failure – 80kva
- Catering:
 - Half Day: Arrival & Mid-Morning Refreshments with Lunch
 - Full Day: Arrival, Mid-Morning & Mid-Afternoon Refreshments with Lunch

Please note:

- Filter Coffee & Tea served during Arrival, Mid-Morning & Mid-Afternoon Breaks are included in the package
- All Beverages served during Lunch are not included and will be charged on consumption

Add on:

- 1 x notebook & pen for R35 per person
- Please see attached document for further conference styles & top up options



Menu Selection

TEA ITEMS - Select two items per session

Arrival

- Selection of muffins with Condiments
- Bacon and Cheese Scone
- Smoked Salmon and Lemon Cream cheese Scone
- Cocktail Croissant with Cheese, Rocket and Tomato filling
- Seasonal Fruit Kebabs
- Muesli and Yoghurt Parfait

Mid - Morning

- Assorted Mini Quiches
- Toasted Banana Loaf with Butter and Honey
- Assorted Mini Pop Pies
- Cocktail Croissants with Cheese, Rocket and Tomato Filling
- Health Bars
- Seasonal Fruit Kebabs

Mid - Afternoon (Only available on Full Day Package Option)

- Portuguese Baked Milk Tarts
- Mini Colourful Cupcakes
- Rocky Road Squares
- Mini White Lamington
- Colourful Macaroons



LUNCH - Select one option

Option 1

- Cape Malay Chicken Curry with Herb infused Cous Cous
- Side of Coriander Cream, Banana Coconut Chutney and Tomato Salsa Salad

Option 2

- Beef & grilled aubergine moussaka with Panzanella Salad & a creamy pesto dressing
- Freshly sliced baguettes with butters

Option 3

- Chutney Roast Chicken Pieces with Parsley Rice
- Salted Caramel Pumpkin Tart and Creamy Spinach and Mushroom Bake

Option 4

- Chargrilled Rump Prego rolls with Rocket, Caramelised Onions and Garlic Aioli
- Truffle Salt Chips

Option 5

- Slowly roasted chicken, leek & mushroom pie with herbed baby potatoes
- Roasted Root Vegetables with Balsamic and Honey Dressing

Canape/Harvest Table - Select 5 Options

- Dukkha Spiced grilled Petit Chicken kebab with Truffle infused Mayonnaise
- Mini Meatball and Turkish Apricot Skewer
- Vegetable Spring rolls with Zesty Sweet Chili Dip (V)
- Panko Crumbed Chicken Satay with Basil Cream and Red Onion Salsa
- Mini Corn Dog with Tomato Relish
- Mini Blue cheese and Red Onions Tarts with Goats cheese Creme
- Naan Fold Over filled with BBQ Pulled Chicken/Pork and Rainbow Slaw
- Asian Fresh Rice Paper Rolls with Honey and Soya Dip (V)
- Caprese Skewers - Baby Tomatoes, Basil Pesto, Bocconcini with Balsamic Pearls(V)
- Sweet potato Rosti with Smoked Snoek drizzled with Apricot and Granadilla Compote
- Biltong and Green Fig Truffles on Rosemary Sprig
- Pumpkin Spice Fritter topped with Mascarpone and Cinnamon Bacon Jam
- Roast Fillet Slivers on Garlic Roast Baby Potato and Bearnaise Sauce

