LOCH LYNNE

CONFERENCE PACKAGE 2026

*All rates are subject to change
VAT inclusive

Half Day Conference Package
R825 per person

Full Day Conference Package
R935 per person

Minimum 40 Pax

Package Includes:
- Venue Hire (Half Day Access: 07h00 – 14h00//Full Day Access: 07h00 – 17h00) Additional cost per hour thereafter of R2000 for the venue (excl. Staff)
- Standard Conference Chairs
- Standard Conference Tables
- Standard PA & Sound System
- Projector and screen
- 86 Inch Hisense Inter-Active Screen
- Flip chart with Paper & Pens
- Bottled Water and Mints on the table
- Parking
- Generator 80kva included for 2 hours of loadshedding, thereafter a fee of R1000 per hour will be charged
- 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

MENU Selection

Tea Items - Select two items per session

Arrival

- Selection of muffins with Condiments
- Mini Vegetarian Quiches with Sundried Tomato Pesto
- Cocktail Croissant with Cheese, Rocket and Tomato filling OR Scramble Egg and Rocket
- Seasonal Fruit Kebabs
- Muesli and Yoghurt Pods with Fruit Coulis
- Mini Flapjack Stack with Honey and Nut Crumble

Mid - Morning

- Mini Chicken mayo and Cucumber Sandwich Tri angles
- Toasted Banana Loaf with Butter and Honey
- Mini Savoury Cheesecake with Tomato Jam
- Waffle Stick with Fennel Cream Cheese and Oak Smoked Salmon
- Granola Health Squares
- Bacon and Cheddar melt Scone Or Strawberry and Whipped Cream

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

- Rocky Road Squares
- Mini Donuts pops
- Mini Baked Cheesecakes
- Mini Banoffee Tartlets
- Colorful Macaroons
- Layered Mini Carrot Cake Squares with Cream Cheese Frosting

LUNCH - Please Select either the Buffet Lunch Option OR Floating Canapes - Select one option only

BUFFET LUNCH - Select one option

Option 1

- Beef Schnitzel with Cheese sauce and Roast Chutney Chicken pieces served with Creamy mashed Potatoes, Roast Root Vegetables and Greek Salad

Option 2

- Grilled Chicken Wrap and Beef Lasagna served with Potato Wedges, Broccoli and Cauliflower Au Gratin and Asian Slaw Salad

Option3

- Baked Hake in Dill and Caper Cream and Bobotie Phyllo Parcels with Yellow Rice, Beetroot, Butternut, feta salad and Carrot and Peas

Option 4

- Built your own Burger (Beef and Chicken) Mushroom Sauce and Toppings with Garden Salad and Potato Wedges

FLOATING CANAPES - Select 7 options

- Beef Bitter Ballen with Mustard Aioli
- Pear, Brie, Parma Ham and Rocket Skewer with Toasted Dukkha Spice and mustard Vinaigrette
- Asian Rice paper Rolls with Black Sesame, Honey and Soya Dip (v)
- Mini Taco Cups with Spicy Mince / Chicken, Guacamole and Jelopenos
- Arancini Balls
  - Exotic Mushroom and Parmesan with Truffle Mayo (v)
  - Roasted Butternut Squash and Roasted Walnut with Fried Sage
- Vegetable Spring Roll with Sweet Chili Dip
- Wonton Cornett with Guacamole and Oak Smoked Salmon
- Chicken Potsticker with Chili Oil, Sesame and Spring Onion
- Focaccia topped with Hummus, Beef Fillet and Sunblush Tomatoes
- Roasted Garlic and Parmesan Chicken Skewer
- Bobotie Cigars with Banana Chutney
- Chicken Pot Sticker with Chili Oil, Sesame Seeds, Spring Onions
- Pure Beef Slider, Rocket, Lemon Aioli and Caramelized Onion
- Butter Chicken Kofta with Apricot curry Dip and Pickled Red Onion