



BANQUETING PACK 2026

(CUSTOMIZED EVENTS)

BOOK YOUR PERSONALIZED EVENTS

Set Menu | Buffet Menu | Finger Foods

High Tea | Whisky Tasting Events

Halal & Kosher meals available at an additional charge as our kitchen is halal friendly

Vegan, gluten free & vegetarian options.

Kindly advise if you would like to book a table in our Maximillien Restaurant or a private venue.

A private venue would be recommended for groups from 20 people upwards.

PRIVATE VENUE HIRE

	HALF DAY	FULL DAY
Leonardo 1	R5 000	R7 500
Leonardo 2	R5 000	R7 500
Leonardo 1 & 2	R10 000	R15 000
Sophia	R10 000	R15 000
Upper Pool Deck	R5 000	
Maximillien Observatory	R5 000	
Maxim Cigar & Whisky Lounge	R5 000	

THE ABOVE INCLUDES	THE ABOVE EXCLUDES
Use of the venue	DJ or entertainment
Pre allocated waiters & barmen	Decor
Standard furniture as per venue	Parking vouchers
Cutlery, crockery & glassware	Table plan
Personalized printed menus	Gratuity
Audio & visual equipment except for Maximillien Observatory	Name cards

NB: Please note that the venue hire includes use of the venue up until 22h00 & 00h00 for Maximillien Observatory

Maximillien Restaurant Private event - only available on Sunday & Mondays



SET MENU

2 COURSE R495.00 PP

3 COURSE R595 PP

R55 PP additional options

Select two options

STARTERS

- Cilantro lime chicken salad, avocado, corn & pickled jalapeno
- Spiced beetroot, goat's cheese, rocket leaves & toasted walnuts
- Curried lentil soup with coconut cream & coriander leaves
- Deep fried calamari, mixed green herbs, tzatziki & tomato salsa
- Butternut squash gnocchi, pulled oxtail & herbs

MAIN COURSE

- Mauritian chicken curry served with steamed rice & sambals
- Roast beef tenderloin, roasted butternut purée, pomme dauphinoise, sautéed exotic mushroom & jus
- Catch of the day, parsnip purée, sautéed runner beans, crispy bacon & red wine reduction
- Slow braised lamb shanks, creamy samp & Durban curry chakalaka
- Curried tofu, quinoa, roast sweet potato & sautéed spinach
- Marinated pork belly, black rice, orange soy sauce & bok choy

DESSERT

- Lemon meringue pie
- Baked cheesecake & berry compote
- Chocolate pistachio parfait
- Orange malva pudding, orange burnt sauce & coconut ice cream
- Milk tart & yogurt ice cream



BUFFET MENU

R595 PP

STARTERS

Select two options

Build-a-salad

Smoked salmon, rocket, caramelized orange segment, fried capers

Chef's salad

Thai beef salad, toasted sesame seeds & cucumber

Mediterranean pasta salad

Roast chicken salad & cucumbers

Blue cheese, potato salad

STARCH

Select two options

Wok fried rice

Baked potato with chives

Roast vegetables with herbs

Pap & sheba sauce

Chakalaka

Sautéed baby potato with parmesan cheese & thyme

MAINS

Select two options

Mauritian chicken curry

Grilled fish of the day

Chicken OR beef stir fry, shiitake mushroom & oyster sauce

Roasted beef sirloin & thyme jus

Slow braised leg of lamb

Moroccan olive chicken

Penne pasta with mussels & white wine sauce

DESSERTS

Select two options

Mini red velvet cake

Baked cheesecake & berry compoté

Chocolate pistachio parfait

Milk tart

Crème brûlée choux bun



SOUTH AFRICAN BRAAI MENU

For groups 20 - 100 people

**Halal & Kosher meal available at an additional charge*

R495 PP

COLD

Roasted baby potato & sour cream salad
 Roasted butternut, feta & pumpkin seeds salad
 Chef's salad
 Garlic bread

MAINS

ON THE GRILL

Corn on the cob
 Beef boerewors
 Lemon & herb chicken drumstick
 Lamb shoulder chops
 BBQ spare ribs
 Beef chuck
 Pap
 Chakalaka

DESSERT

Milk tart
 Malva pudding with creme anglaise
 Peppermint crisp choux bun
 Soft serve ice-cream & condiments
 Fruit skewers



CURRIES & POTJIE

R485 PP

CURRIES

Butter chicken

Spicy Durban lamb

Prawn with coconut cream

POTJIE

Oxtail with baby vegetables

Slow cooked beef shin

Cape Malay tomato bredie

SIDES

Rice

Roti

Pap

Dumplings

Garlic bread

Sambals

Chef's choice salad

OFF-SITE LUNCH

Perfect for corporate lunches, team events, or any gathering on-the-go, our Lunch Box Catering service brings gourmet meals conveniently packed in individual portions. Each lunch box is carefully curated for quality, taste, and presentation.

Lunch box

Salad

Sandwiches / wrap

Dessert

Fruit

Water / juice



OFFICE CATERING

Let us take care of the catering, so you can focus on making lasting memories with your team. We provide everything from set up to clean up, ensuring a hassle-free event with minimal disruption to your workday.

Includes set up, serving gear and waiters

CONTINENTAL BREAKFAST

R220 PP

Minimum of 10 people

Scones with jam & cream
 Assorted mini danishes
 Assorted muffins
 Shot of muesli, seasonal fruits & yogurts
 Assorted seasonal fruit platter
 Bagels with chicken mayo
 Pancakes filled with banana & Nutella

Beverages includes water & juices

BREAKFAST BUFFET (INCLUDES CONTINENTAL BUFFET ITEMS)

R425 PP

Minimum of 15 people

Free range scrambled eggs OR cheese omelette
 Pork & beef sausage
 Bacon
 Potato rosti
 Grilled tomato
 Baked beans
 Sautéed mushrooms
 Beverages includes water & juices

Customized lunch platters / lunch packs / dinner menus also available



ADDITIONAL LUNCH & SPECIAL MENUS

BOWLS - R195 PP

(Choose 3 bowls)

R65 per additional bowl

Spicy prawns, avocado & burrito bowls

Lemon herb & couscous salad

Deep fried calamari, rocket leaves, tzatziki & tomato relish

Mauritian chicken curry & steamed rice

Wok fried noodles, braised pork belly, bok choy & oyster sauce

Slow cooked oxtail, maize risotto & parmesan shavings

Tempura hake, wilted spinach, garden peas & chive cream sauce

Beef bourguignon & herbed mash

Gnocchi, roasted butternut purée & blue rock cheese crumbs

Sweet corn & wild mushroom risotto

DESSERT - R115 PP

Chefs choice mini desserts



CANAPÉS

FROM R450 PP

FROM R45 PP ADDITIONAL OPTIONS

COLD

Select three options

Goat's cheese tartlet, maple syrup, raspberry jam & pink apple

Asian beef salad served in a mini tartlet

Choux pastry filled with spicy pulled chicken & cream cheese

Biltong, feta & herb quiche

Strawberry & goat's cheese puff

Smoked salmon mousse vol au vent & balsamic pearls

Tuna tacos filled with guacamole, cream cheese & tomato salsa

Crispy parmesan basket, watermelon & parma ham

HOT

Select three options

Deep fried prawn tempura served with lime mayonnaise

Chicken satay with peanut butter sauce

Slow braised oxtail, olives & sundried tomato in crispy phyllo basket

Deep fried halloumi & salsa verde mayo

Line fish goujons served with tartar sauce

Korean chicken wings

Mini pita bread filled with lamb koftu, tzatziki & hummus

Mini chicken bunny chow

Cauliflower tempura & blue cheese sauce

Deep fried wonton with Asian beef

DESSERT

Select three options

Red velvet gateau

Passion fruit cheesecake

Hazelnut eclair

Chocolate brownies

Mini carrot cake

Mini eclairs with custard

Lemon meringue tart

Chocolate pistachio parfait

TOP CHEFS WINE PAIRING MENU

Including wine R925

Excluding wine R665

STARTER

Salmon & kingklip fish cake

Micro herbs, gooseberry purée, pickled lemon zest, gooseberry jelly,
red radish & mustard vinaigrette

Shrimps, feta cheese, & tomato carpaccio salad

Micro herbs, fried capers, parmesan crisps & gazpacho sorbet

Tuna tataki

Avocado pea purée, garlic mayo, garlic crisps & ponzu sauce

ENTRÉE

Thai coconut chicken curry ravioli

Red curry sauce, toasted cashew nuts & fresh coriander leaves

Zucchini cannelloni

Curried butternut, beef short ribs, ricotta, crispy kataifi & red lentil broth

Tortellini

Wonton tortellini filled with lamb neck ragout, butternut sauce,
parmesan crisps & truffle oil

MAIN

Beef short ribs sous vide style

Butternut & pea purée, pickled mushroom, beetroot soil &
baby carrot with a Cabernet Sauvignon jus

Mustard herb coated rack of lamb

Panache of baby vegetables, king brown mushroom, mint & pea purée & jus

Charcoal oven rib eye

Salted caramel onions, parsnip purée, dehydrated black olives, pan seared porcini & jus

DESSERT

Dark chocolate cannelloni

Almond cacao ice cream & spicy pineapple salsa

Almond nougat mousse

Coffee ice cream, chocolate & pistachio soil

Decadent hazelnut Nutella chocolate mousse

Vanilla cookies soil, fresh berries, golden leaves & bitter orange foam



MENU FOR TAILOR MADE EVENTS

Baby Showers, Anniversaries, Birthdays, High Teas, Book Launches and all other events


BEVERAGES / BAR OPTIONS AVAILABLE


Various compilations can be arranged as follows:

- Cash Bar
- Local Bar
- Executive Bar
- Champagne Bar (Bottle service)
- Whisky Bar
- Gin Bar

Please note that the above prices are suggested in order to estimate a pre-paid bar limit. Payment of this is required prior to the function. Should the bar limit not be reached, a refund is redeemable after the function, however should the bar limit increase, the balance owing must be paid in full prior to departure.




 + 27 (0) 11 292 7169

 davinci-banqueting@legacyhotels.com

 www.legacyhotels.com

[f](#) [@](#) [v](#) [in](#)



 +27 (0) 11 806 6888

 hotels@legacyhotels.com

 www.legacyhotels.com

[f](#) [@](#) [v](#) [in](#)