



# BUSINESS PACKAGES 2025

## THE CROWNING GLORY THAT SITS ON TOP OF THE MICHELANGELO TOWERS

Whilst the Cupola is a luxury Penthouse suite, its uses far outweigh that title. It is the quintessential lifestyle living property and the belle of any bespoke event.

Overlooking Nelson Mandela Square and the Sandton Central Business District, from the top of the Michelangelo towers, the 660m<sup>2</sup> Cupola Suite is the ultimate venue for a private function, a board meeting, or an opulent weekend away.





**BUSINESS**

EVENT	CAPACITY
EXECUTIVE BOARD MEETINGS - FULL DAY AND HALF DAY	10 PAX
BUSINESS PRODUCT LAUNCHES	10 - 30 PAX
CORPORATE COCKTAIL FUNCTIONS	10 - 40 PAX
TEAM BUILDING - BRAAI & SPIT BRAAI'S	10 - 30 PAX





## PRODUCT LAUNCHES

### UNVEIL YOUR LATEST PRODUCT IN STYLE

We will tailor make a package based on your requirements.



## CORPORATE COCKTAIL FUNCTIONS

### WHATEVER THE CELEBRATION IS, WE HAVE YOU COVERED

Contact us for a quotation.





## **EXECUTIVE BOARD MEETINGS**

### **FULL DAY AND HALF DAY**

For all your Executive Board meetings, strategy meetings or just need to get out of the office for that important meeting!

Contact us for more information on our full day and half day packages.



# LEISURE PACKAGES 2024



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LEISURE

EVENT	CAPACITY
PLATED BREAKFAST, LUNCH & DINNER BIRTHDAY PARTIES ANNIVERSARIES GRADUATION DINNERS BABY SHOWERS ENGAGEMENT PARTIES WEDDINGS BRAAI'S & SPIT BRAAI'S	10 - 30 PAX
COCKTAIL FUNCTIONS	10 - 40 PAX
ACCOMMODATION	6 PAX - BED AND BREAKFAST





## **WEDDINGS**

### **10 TO 30 PAX – SIT DOWN OR COCKTAIL STYLE**

We will tailor make a package based on your requirements.



## **COCKTAIL FUNCTIONS**

### **WHATEVER THE CELEBRATION IS, WE HAVE YOU COVERED**

Contact us for a quotation.





## **CELEBRATIONS**

### **CELEBRATE WITH US**

Whatever the occasion, be it a birthday, anniversary, engagement or any celebration.  
Come and celebrate that special occasion with us!



## **BABY SHOWERS**

### **SHARE YOUR SPECIAL DAY**

Contact us for a quotation.





## **BRAAIS & SPIT BRAAIS WITH A VIEW**

### **A BRAAI YOU WON'T FORGET**

Contact us for a quotation.



## **ACCOMMODATION**

### **HAVING AN EVENT OR YOU JUST WANT TO GET AWAY FOR A WEEKEND**

Stay in our luxury penthouse suite. Sleeps 6 guests, bed and breakfast.



## FULL DAY CONFERENCE MENU

**R1650PP | MIN - 10 PAX**

*Includes Pens, Pads, AV, Wi-Fi, Beverages & Meals*

**08:00 - 17:00**

### ON ARRIVAL

Tea / coffee / fruit juice / water

Granola health bars, yogurt & berry smoothie, yogurt-fruit-granola cup,  
mini cheese croissants, selection of muffins

### MID-MORNING SNACK

Tea / coffee / fruit juice / water

Biscuit selection and fruit basket

### LUNCH

Tea / coffee / fruit juice / water

Enjoy the Mediterranean Feast from our harvest table

### AFTERNOON SNACKS

Tea / coffee / fruit juice / water

Variety of small cakes

V - Vegetarian | N - Nuts | G - Gluten Free | \*Halaal & Kosher on special request





## HALF DAY CONFERENCE (MORNING) MENU

**R1250PP | MIN - 10 PAX**

*Includes Pens, Pads, AV, Wi-Fi, Beverages & Snacks*

**08:00 - 12:30**

### ON ARRIVAL

Tea / coffee / fruit juice / water

Granola health bars, yogurt & berry smoothie, yogurt-fruit-granola cup, mini cheese croissants, selection of muffins

### MID-MORNING SNACK

Tea / coffee / fruit juice / water

Biscuit selection and fruit basket



## CONTINENTAL HARVEST BREAKFAST MENU

**R1150PP | 10 - 30 PAX**

Muffins, scones, fruit platters / skewers, selection of cheese, jams, butter, Danish pastries, granola and yogurt  
*Includes freshly brewed tea, coffees and bottled waters*



## FULL HARVEST BREAKFAST BUFFET MENU

**R1350PP | 10 - 30 PAX**

Scrambled egg, beef or pork sausages, bacon, hashbrowns, smoked salmon, muffins, scones, fruit platters / skewers, selection of cheese, jams, butter, Danish pastries, granola and yogurt.  
*Selection of teas, freshly brewed filter coffee, fresh fruit juices & waters*

V - Vegetarian | N - Nuts | G - Gluten Free | \*Halaal & Kosher on special request





## **PLATED BREAKFAST MENU**

**R1150PP | 10 - 30 PAX**

### **STARTERS**

Tea / coffee / fruit juice / water

### **MAIN COURSE**

Scrambled eggs with chives

Beef or pork sausages

Crispy streaky bacon

Grilled tomato

Smoked salmon

Hash brown

### **BASKETS**

Mini mixed Danish, muffins, croissant, brown and white toast served with assorted preserves

### **BEVERAGES**

Selection of teas, freshly brewed filter coffee, fresh fruit juices & waters

V - Vegetarian | N - Nuts | G - Gluten Free | \*Halaal & Kosher on special request





## PLATED LUNCH AND DINNER MENU

3 COURSE | R1450PP | 10 - 30 PAX

### STARTERS

#### Beetroot Trio

Roasted, pickled and crisps with lime infused goat & cream cheese, grape salsa, candied walnuts, orange segments and herb emulsion

#### Calamari Skewer

Grilled baby calamari with a caper, rocket, red onion & citrus salsa

#### Chorizo & Halloumi Bowl

Fried chorizo, halloumi cheese, rocket & sun-dried tomato salad

#### Pork Belly

Slices of crispy pork belly with pineapple & peppadew salsa

#### Duck Spring Rolls

Confit duck spring rolls (3) with a citrus, soy & ginger dipping sauce on the side



## PLATED LUNCH AND DINNER MENU

### MAINS

#### Thai Green Chicken Curry

Coconut cream, bok choy, fragrant jasmine rice & sambals

#### Grilled Cauliflower 'Steak'

Smashed red kidney beans & herbs with crumbed green beans & red pepper pesto

#### Grilled Baby Kingklip

Grilled whole fish, egg fried savoury rice with lemon beurre blanc sauce

#### Tarragon Salmon

Seared Norwegian salmon with mushrooms, stir fried vegetables & soba noodles

#### Beef Fillet

Grilled fillet (200g) of beef with biltong butter, pomme dauphinois & steamed vegetables

#### Oxtail

Slow-braised in red wine and vegetables, roasted vegetables & parmesan mashed potato

### DESSERTS

#### Tiramisu

Coffee flavoured Italian dessert layered with biscuits and cream

#### Decadent Chocolate Fondant

Vanilla ice cream and spring sugar

#### Malva Pudding

Served with hazelnut infused custard





## MEDITERRANEAN HARVEST TABLE MENU

R1445PP | 10 - 30 PAX

### MAIN

Veal Picatta (caper & lemon sauce), baked fish (with tomato, olives & red onion), pasta Alfredo, penne arrabbiata, butternut panzerotti, parma ham, marinated artichokes, marinated olives, roasted red peppers, grilled zucchini, bruschetta, focaccia, marinated calamari salad, mediterranean feta & olive salad & caprese salad

### DESSERTS

Grenadilla cheesecake  
Red velvet cake  
Chocolate brownies  
Lemon meringues  
Chocolate éclair with pistachio mousse  
Strawberry lamington  
Fruit & custard tart



## CANAPÉS

6 CHOICES OF HOT AND COLD | R1350PP | 10 - 40 PAX

### HOT

Duck spring rolls with soy & ginger dressing

Mini lamb pie

Roast chicken & coriander pancake

Tandoori prawn in poppadom

Norwegian salmon & chive quiche

Grilled cauliflower & bean phyllo basket

Spinach & feta pie

Chicken thigh kebab

### COLD

Smoked salmon bruschetta

Grilled zucchini & mint skewer

Tomato & basil bruschetta

Pastrami & green bean mustard roll

Chorizo, brie & rocket





## **SOMETHING DECADENT**

**CAN BE ADDED TO YOUR CANAPÉS OR BRAAI AT R75PP**

Grenadilla cheesecake  
Red velvet cake  
Chocolate brownies  
Lemon meringues  
Chocolate éclair with pistachio mousse  
Strawberry lamington  
Fruit & custard tart



## BOWLS

**R85 PER BOWL**

**Wok Fried Noodles**

With chicken & prawn and soya sauce

**Seafood Pie**

**Spicy Lamb Curry**

Served with steamed rice

**Braised Oxtail**

With couscous

**Oven Baked Potato Gnocchi**

With sautéed spinach and roast butternut

**Mauritian Chicken Curry**

With jasmine rice

**Poached Kingklip**

In coconut cream served with bokchoy

**Red Beef Stew**

With jollof rice





## BRAAI WITH A VIEW MENU

**BRAAI MENU R1450PP**  
**SPIT BRAAI MENU R1550PP**  
**10 - 30 PAX**

### BRAAI MENU

Mustard & fresh herb beef fillet (sliced once cooked), lamb loin chops, boerewors, beef kofta, chicken thigh kebabs, chicken wings & pork ribs

#### Sides:

Mealiepap, potato salad, garlic baguette, Greek salad, marinated beetroot salad, coleslaw, chakalaka & grilled whole corn

### SPIT BRAAI MENU

Lamb on the spit

#### Sides:

Mealiepap, potato salad, garlic baguette, Greek salad, marinated beetroot salad, coleslaw, chakalaka & grilled whole corn

*Choose a dessert from something decadent*



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