



BANQUETING MENUS 2026



CONFERENCE BREAKS MENU

Guests are invited to indulge in our delightful selection of gourmet snacks.

ARRIVAL SNACKS

Choose any two of our freshly prepared treats to start your day right

MID-MORNING SNACKS

Pick any two from our mouth-watering mid-morning options

AFTERNOON SNACKS

Select any two from our delicious afternoon indulgences

Granola, Yoghurt & Berry compote(V)

Scones with Cream & Jam(V)

Assorted Muffins Sweet & Savoury(V)

Mini Croissant filled with Scrambled Egg & Smoked Salmon

Mini Croissant filled with Tomato, Mozzarella Cheese and Basil Mayo(V)

Breakfast Rusks(V)

Fruit Skewers(V)

Assorted Sandwiches (Chicken Mayo, Cheese & Tomato)

Cocktail Bacon & Egg Buns

Danishes Assorted(V)

Whole Fruit Assorted(V)

Vegetable Quiches(V)

Spinach & Feta Quiches(V)

Bacon & Mozzarella Quiches

Mushroom, Sundried Tomato & Parmesan Cheese Arancini(V)

Roast Beef & Balsamic Tomato Bruschetta

Assorted Sliders(V)

Assorted Wraps(V)

Vegetable Crudites(V)

Crumbed Chicken Strips with Creamy Prego Sauce

Beef Bobotie Tartlets

Beef Pepper Steak Pies

Assorted Biscuits

Cupcakes

Chocolate Brownies

Red Velvet Cake

Custard Slices

Lamingtons

Milk Tarts

Lemon Meringues

Pasteis de Nata

Fruit Skewers

Baked Cheesecake

Chocolate Mousse



BUFFET MENU 1

R485
per person

ASSORTED BREADS

Ciabatta Bread, Rye Bread, Health Bread, and Cocktail Rolls served with Basil Pesto, Hummus, Olive Tapenade, Sundried Tomato Pesto

SALAD BAR

Boutique Salad Leaves, Rocket, Fancy Lettuce, Cherry Tomatoes, Mixed Peppers, English Cucumber, Peppadews, Calamata Olives, Dill Cucumber, Feta Cheese, Sliced Red Onion, Herbed Crouton, Sunflower Seeds, Pumpkin Seeds, Balsamic Reduction, Honey & Mustard Dressing, Olive Oil

STARTERS

Beetroot and Orange Salad
Penne Pasta and Basil Salad
Cold Meat Platter with Pickles and Assorted Mustards
Smoked Salmon Roses, Capers, and Cream Cheese

MAIN COURSE

Chicken Curry with Sambals and Roti
Roasted Beef Sirloin with Rosemary Jus
Baked Line Fish with Lemon Butter Sauce
Broccoli and Cauliflower Bake
Garlic & Herb Roast Potato Wedges
Savoury Rice

DESSERT

Red Velvet Cake
Baked American Cheesecake
Seasonal Sliced Fruit

(V) - Vegetarian (N) - Nuts/Seeds



BUFFET MENU 2

R495
per person

ASSORTED BREADS

Ciabatta Bread, Rye Bread, Health Bread, and Cocktail Rolls served with Basil Pesto, Hummus, Olive Tapenade, Sundried Tomato Pesto

SALAD BAR

Boutique Salad Leaves, Rocket, Fancy Lettuce, Cherry Tomatoes, Mixed Peppers, English Cucumber, Peppadews, Calamata Olives, Dill Cucumber, Feta Cheese, Sliced Red Onion, Herbed Crouton, Sunflower Seeds, Pumpkin Seeds, Balsamic Reduction, Honey & Mustard Dressing, Olive Oil

STARTERS

Chicken Caeser Salad
Tuna Pasta and Coriander Salad
Butternut and Feta Salad
Rare Roast Beef, Dill Cucumber, and Creamy Horseradish Sauce

MAIN COURSE

Baked Line Fish with Parsley & Lemon Herb Sauce
Roasted Chicken with Prego Sauce
Lamb Curry with Sambals
Vegetable Lasagna
Seasonal Roasted Mixed Vegetables
Turmeric and Brown Lentil Rice

DESSERTS

Strawberry Fridge Cheesecake
Seasonal Sliced Salad
Malva Pudding with Crème Anglaise

(V) - Vegetarian (N) - Nuts/Seeds



BUFFET MENU 3

R505
per person

ASSORTED BREADS

Ciabatta Bread, Rye Bread, Health Bread, and Cocktail Rolls Served with Basil Pesto, Hummus, Olive Tapenade, Sundried Tomato Pesto

SALAD BAR

Boutique Salad Leaves, Rocket, Fancy Lettuce, Cherry Tomatoes, Mixed Peppers, English Cucumber, Peppadews, Calamata Olives, Dill Cucumber, Feta Cheese, Sliced Red Onion, Herbed Crouton, Sunflower Seeds, Pumpkin Seeds, Balsamic Reduction, Honey & Mustard

STARTERS

Creamy Potato and Parsley Salad
Caprese Salad
Moroccan Couscous Salad
Cold Meat Platter with Pickles and Sssorted Mustards

MAIN COURSE

Beef Stroganoff
Roasted Leg of Lamb with Mint Jus
Chicken Alaking
Tempura Fish with Tartare Sauce
Vegetable Moussaka
Basmati Rice

DESSERT

Berry Panna Cotta
Chocolate Bread & Butter Pudding with Custard
Seasonal Sliced Salad

(V) - Vegetarian (N) - Nuts/Seeds



BUFFET MENU 4

R495
per person

ASSORTED BREADS

Ciabatta Bread, Rye Bread, Health Bread, and Cocktail Rolls served with Basil Pesto, Hummus, Olive Tapenade, Sundried Tomato Pesto

SALAD BAR

Boutique Salad Leaves, Rocket, Fancy Lettuce, Cherry Tomatoes, Mixed Peppers, English Cucumber, Peppadews, Calamata Olives, Dill Cucumber, Feta Cheese, Sliced Red Onion, Herbed Crouton, Sunflower Seeds, Pumpkin Seeds, Balsamic Reduction, Honey & Mustard Dressing, Olive Oil

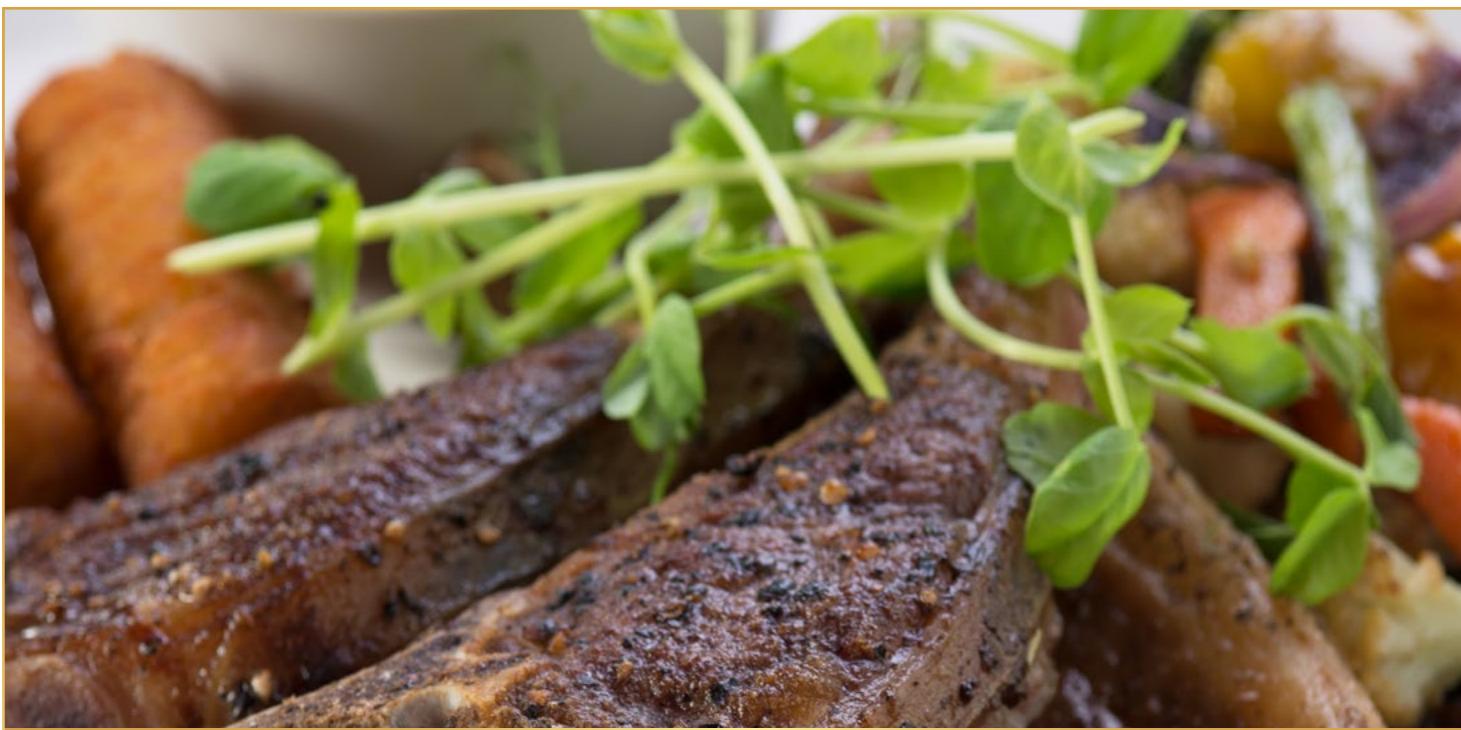
MAIN COURSE

Roast Chicken with Peri-peri Sauce
Roasted Beef Sirloin with Rosemary Jus
Baked Line Fish with Lemon Butter Sauce
Seasonal Savory Rice
Garlic & Herb New Potato
Seasonal Roasted Vegetables
Penne Pasta with Napolitana Sauce & Parmesan

DESSERT

Chocolate Mousse
Red Velvet Cake
Seasonal Sliced Fruit

(V) - Vegetarian (N) - Nuts/Seeds



BRAAI MENU

R495
per person

COLD SELECTION

- Garlic Bread
- Greek Bento Style Salad with Dressings
- Pineapple Salad
- Potato Salad
- Mediterranean Penne Pasta Salad

ON THE COALS

- Rosemary Beef Sirloin Minute Steaks
- Lemon and Herb Lamb Chops
- Beef Boerewors
- Beer Marinated Chicken
- Line Fish Baked in Foil
- Corn on the Cob
- Meilie Pap with Chakalaka Sauce

DESSERT

- Malva Pudding with Crème Anglaise
- Mini Lemon Meringue Tarts
- Seasonal Fruit Platter

Add Crayfish R495 each

(V) - Vegetarian (N) - Nuts/Seeds



LAMB SPIT MENU

R510
per person
30-60 pax

COLD SELECTION

- Assorted Artisan Breads
- Grilled Mediterranean Vegetable Salad with Sweet Indonesian Soya Dressing
- Chickpea Kachumber Salad
- Grilled Brown Mushroom Antipasto Salad
- Greek Orza Salad

HOT SELECTION

- Whole Lamb on Spit with Lemon and Herb Marinade
- Cajun Roast Potatoes
- Roasted Pearl Onions
- Soya Glazed Stir Fry Vegetables

DESSERT SELECTION

- Chocolate Mousse with Chantilly Cream and Berries
- Red Velvet Mini Cakes
- Seasonal Fruit Salad

(V) - Vegetarian (N) - Nuts/Seeds



SEAFOOD BRAAI MENU

R895
per person

Assorted Artisan Breads

- Toasted Panzanella Salad with Burrata and Thyme Vinaigrette
- Classic Tabbouleh Salad
- Beetroot Quinoa Salad with Butternut, Feta and Rocket
- Grilled Prawns with Garlic and Herb Butter
- Creamy Caper and Dill Local Half Shell Mussel Pot
- Baked Seasonal Line Fish with Lemon Beurre Blanc
- Deep Fried Cajun Patagonia Calamari
- Steamed Aromatic Basmati Rice
- Pan Fried Seasonal Vegetables
- Lemon Butter Sauce
- Garlic Butter Sauce
- Baked New York Cheesecake
- Malva Pudding with Creme Anglaise
- Sliced Seasonal Fruit with Berries

Add Crayfish R495 each

(V) - Vegetarian (N) - Nuts/Seeds



CHEFS FEAST CAPE MALAY

R425
per person

STARTERS

- Chicken Samosas
- Beef Meatballs
- Crumbed Prawns
- Vegetable Spring Roll
- Jalapeno Half-moons
- Chili Daltjies
- Assorted Salads
- Butternut Soup

MAIN COURSE

- Seafood Curry
- Lamb Curry
- Butter Chicken Curry
- Beef & Cashew Nut Curry
- Beef Bobotie
- Vegetable & Tofu Coconut Curry

DESSERTS

- Traditional Sticky Toffee Pudding accompanied by Vanilla Ice-cream
- Berry Cheese Cake
- Fruit Salad with Strawberry Sorbet
- Chocolate Eclairs
- Lamingtons

(V) - Vegetarian (N) - Nuts/Seeds



CANAPE 1

R260
per person

Salt and Pepper Squid
Mini Pita Pockets filled with Prego Beef Shavings and Tzatziki Sauce
Vegetable & Basil Pesto Wraps(V)
Spinach & Feta Quiches(V)
Crispy Chicken Slider with Cabbage Slaw
Chicken Curry Bunny Chow
Vanilla Panna Cotta
Lemon Meringues
Fruit Skewers

(V) - Vegetarian (N) - Nuts/Seeds



CANAPE 2

R340
per person

Chicken Satay Skewers with Satay Sauce
Tempura Fish with Tartar Sauce
Mushroom and Blue Cheese Arancini (V)
Spinach and Feta Quiche (V)
Prego Steak Sliders with Tzatziki Sauce
Mini Beef Cheeseburgers
Lamb and Apricot Skewers
Tempura Vegetables with Sweet soy Sauce (V)
Vegetable Tortilla Wraps (V)
Red Velvet Cakes
Chocolate Mousse Glasses
Fruit Skewers

(V) - Vegetarian (N) - Nuts/Seeds



✉ + 27 (0) 21 418 3647

✉ portswood@legacyhotels.com

🌐 www.legacyhotels.com

f i g in



✉ +27 (0) 21 415 1000

✉ commodore@legacyhotels.com

🌐 www.legacyhotels.com

f i g in

