

*The Leonardo*

**CONFERENCE &  
BANQUETING PACK  
2026**



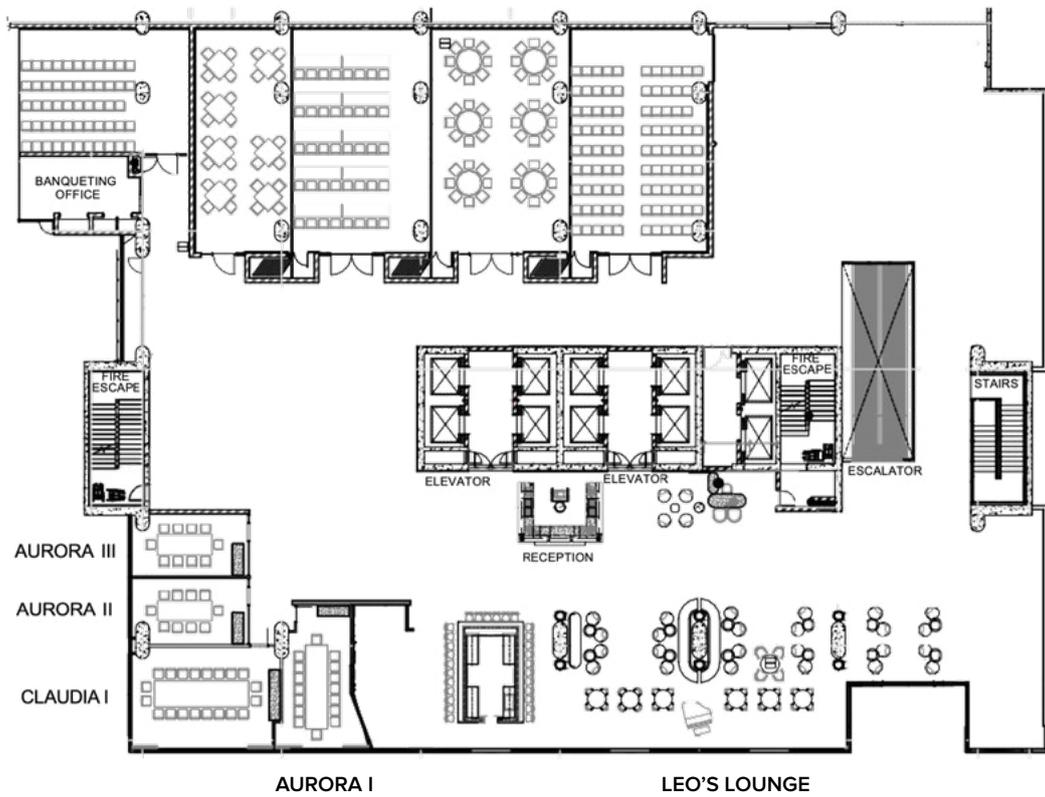
+ 27 (0) 87 536 0000



leobanqueting@legacyhotels.co.za

# VENUE MAP AND CAPACITIES

CLAUDIA II | ISABELLA I | ISABELLA II | ISABELLA III | ISABELLA IV



Venue	SQM						
Aurora I	33.7 m2	-	14	-	-	-	-
Aurora II	25.3 m2	-	10	-	-	-	-
Aurora III	23.7 m2	-	10	-	-	-	-
Claudia I	50.1 m2	40	-	14	16	30	40
Claudia II	70.4 m2	52	-	16	18	40	50
Isabella I	70.5 m2	48	-	16	24	40	50
Isabella I I	102 m2	80	-	20	36	70	85
Isabella III	102 m2	70	-	16	36	80	100
Isabella I V	102 m2	70	-	20	24	80	100
Isabella I, II	172 m2	128	-	54	50	130	150
Isabella II, II I	204 m2	150	-	52	72	150	180
Isabella III, IV	204 m2	140	-	50	56	140	190
Isabella I, II, I I	274 m2	198	-	-	86	180	230
Isabella II, III, I V	306 m2	157	-	-	96	240	270
Isabella I, II, III, IV	376 m2	250	-	-	120	300	300

 <b>Cinema</b>	 <b>Boardroom</b>	 <b>U-Shape</b>	 <b>School Room</b>	 <b>Dinner</b>	 <b>Cocktail Reception Standing</b>
Guests seated in rows with no desks.	Guests seated around a boardroom table.	Guests seated around a U-shaped table. T.U Triple U-Shape	Guests seated in rows with desks for note-taking.	Guests seated at round tables.	An open area suitable for stand-up reception or breaks.

## DAY CONFERENCE PACK (DCP) PRICE LIST

MENU	FULL DAY PER PERSON	HALF DAY PER PERSON
Buffet Menu I	R 785	R 700
Buffet Menu II	R 825	R 725
Buffet Menu III	R 875	R 750
Buffet Menu IV	R 925	R 875
Set Menu I	R 850	R 775
Set Menu II	R 900	R 800
Set Menu III	R 950	R 850

## VENUE HIRE PRICE LIST

Applicable to meetings where a full or half day conference package is not required.

VENUE	FULL DAY	HALF DAY
Aurora I	R 9500	R 7500
Aurora II	R 9500	R 7500
Aurora III	R 7500	R 6500
Claudia I	R 12 500	R 9500
Claudia II	R 12 500	R 9500
Isabella I	R 14 000	R 12 000
Isabella II	R 14 000	R 12 000
Isabella III	R 14 000	R 12 000
Isabella IV	R 14 000	R 14 000
Isabella I & II	R 17 000	R 14 500
Isabella II & III	R 24 000	R 18 000
Isabella III & IV	R 24 000	R 18 000
Isabella I - III	R 40 000	R 30 000
Isabella II - IV	R 40 000	R 30 000
Isabella I, II, III & IV	R 55 000	R 40 000

## DAY CONFERENCE PACKAGES



### FULL DAY CONFERENCE INCLUDES:

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or Set Menu lunch
- Afternoon beverages & snacks
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue Hire
- Secure onsite parking
- Full-service banqueting team

### HALF DAY CONFERENCE INCLUDES:

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or Set menu lunch
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue Hire
- Secure onsite parking
- Full-service banqueting team

*A day conference package may have lunch in-room or in another venue in the center, or at AURUM Restaurant on level 7, subject to availability.*

# CONFERENCE SNACK BREAKS





## MONDAY

### BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

### ARRIVAL

Bacon & Mushroom Frittata  
Lemon Blueberry Tea Cakes (N)

### MID-MORNING

Pain Au Chocolate  
Beef, Roasted Peppers & Sweet Chilli Sandwich

### MID-AFTERNOON

Beef Slider  
Scones, Cream & Preserves

GF | Gluten Free P | Pescatarian V | Vegetarian N | Contains Nuts / Seeds FR | Free Range

Food prepared by AURUM Restaurant

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## **TUESDAY**

### **BEVERAGE BREAK**

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

### **ARRIVAL**

Assorted Muffins  
Mini Tomato & Mozzarella Croissants (V)

### **MID-MORNING**

Zucchini, Tomato & Feta Quiche (V)  
Chai Fruit Tart

### **MID-AFTERNOON**

Beef & Sriracha Wrap  
Pasteis de Nata

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## WEDNESDAY

### BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

### ARRIVAL

Seasonal Fruit Selection  
Ostrich & Harissa Butternut Croissant

### MID-MORNING

Beef, Roasted Peppers & Sweet Chilli Sandwich  
Mini Paris Breast with Hazelnut Cremeux (N)

### MID-AFTERNOON

Harissa, Emmental Cheese & Chicken Wrap  
Carrot Cake topped with Cream Cheese Frosting & Candied Walnuts (N)

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## THURSDAY

### BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

### ARRIVAL

Danishes (N)

Chorizo, Pepper & Mozzarella Quiche

### MID-MORNING

Classic Fruit Tart with an Orange Syrup

Mini Chicken Burger

### MID-AFTERNOON

Chicken Mayonnaise Croissant

Chocolate dipped Éclair with Berry Curd

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## FRIDAY

### BEVERAGE BREAK

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices

### ARRIVAL

Tomato & Scrambled Egg Croissant  
Granola Cups with Honey & Yoghurt (N) (V)

### MID-MORNING

Chicken, Salsa Verde & Bacon Sandwich  
Eton Mess

### MID-AFTERNOON

Smoked Mozzarella & Basil Mayonnaise Tomato Sandwich (V)  
Chocolate Cake topped with a Salted Caramel Crèmeux

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**CONFERENCE  
& BANQUETING  
MENUS 2026**



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## BANQUETING MENU



MEAL	MENU	ITEMS	COST PER PERSON
Breakfast	Finger Breakfast	4 Items	R 285
	Finger Breakfast	6 Items	R 395
	Boardroom Breakfast	Plated	R 400
	Leonardo Breakfast	Plated	R 400
Cocktails	Cocktail Menu	6 Items	R 400
	Cocktail Menu	8 Items	R525
	Cocktail Menu	10 Items	R 650
Lunch & Dinner	Buffet Menu I		R 600
	Buffet Menu II		R 625
	Buffet Menu III		R 700
	Buffet IV		R 725
	Set Menu I	3 course	R 600
	Set Menu II	3 course	R 775
	Set Menu III	3 course	R 825
Conference Snacks	Beverage Service (Tea/ Coffee/Juice)		R 60
	Arrival Snack Break		R 100
	Mid-morning Snack Break		R 100
	Afternoon Snack Break		R 100



## FINGER BREAKFAST MENU SELECTOR

Ronnefeldt Tea | Ground One Premium Coffee | Fresh Fruit Juices

*Please select 4 or 6 Options*

### COLD SELECTION

Mini Croissant | Mozzarella | Basil Pesto | Tomato (N)  
 Yoghurt | AURUM Granola | Honey (N)  
 Fresh Seasonal Fruit Selection  
 Buttermilk Scones | Sweet Preserves  
 Mini Danish Selection (N)  
 Assorted Muffins  
 Chai Fruit Tart  
 Lemon Blueberry Teacakes (N)

### HOT SELECTION

Mini Croissant | Cherry Tomatoes | Egg | Wild Rocket | Smoked Mayonnaise  
 Frittata | Mushroom | Olive | Feta  
 Wrap | Brisket | Cranberry | Sriracha  
 Wrap | Chicken | Sundried Tomato | Emmental  
 Quiche | Tomato | Feta | Zucchini  
 Quiche | Chorizo | Pepper | Mozzarella

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## BOARDROOM BREAKFAST MENU

### BEVERAGE SERVICE

Ronnefeldt Tea | Ground One Premium Coffee | Fruit Juices | Mineral Waters

### BREAKFAST SERVED A LA CARTE

#### Savory Waffle

Smoked Salmon | Rocket | Poached Eggs | Bacon Bits | Hollandaise

OR

#### Protein Bowl (N)

Poached Eggs | Cherry Tomatoes | Spinach | Sweet Potato Crisps | Avocado | Bacon

OR

#### Mediterranean Lamb (N)

*Served with Ciabatta*

Pulled Lamb Neck | Harissa | Poached Egg | Nut Dukkah | Guacamole

OR

#### Oats (V) (N)

Coconut Flakes | Mango | Maple Syrup

OR

#### Health Sandwich (V)

*Served with Ciabatta*

Mushroom | Avocado | Halloumi | Cherry Tomatoes

OR

#### Granola Bowl (V) (N)

Yoghurt | Fresh Fruits | Chia Seeds | Date Syrup

OR

#### Latke Benedict

Sauteed Spinach | Mushroom | Poached Egg | Potato Rosti

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# LEONARDO BREAKFAST MENU

## BEVERAGE SERVICE

Ronnefeldt Tea | Ground One Premium Coffee | Fresh Fruit Juices | Mineral Waters

## APPETISERS

*Select 3 items to be served on Arrival*

Mini Croissant | Mozzarella | Basil Pesto | Tomato (N)  
Yoghurt | AURUM Granola | Honey (N)  
Fresh Seasonal Fruit Selection  
Buttermilk Scones | Chantilly Cream | Sweet Preserves  
Mini Danish Selection (N)  
Assorted Muffins  
Chai Fruit Tart

## BREAKFAST SERVED A LA CARTE

### Savory Waffle

Smoked Salmon | Rocket | Poached Eggs | Bacon Bits | Hollandaise

OR

### Protein Bowl (N)

Poached Eggs | Cherry Tomatoes | Spinach | Sweet Potato Crisps | Avocado | Bacon

OR

### Mediterranean Lamb (N)

*Served with Ciabatta*

Pulled Lamb Neck | Harissa | Poached Egg | Nut Dukkah | Guacamole

OR

### Oats (V) (N)

Coconut Flakes | Mango | Maple Syrup

OR

### Health Sandwich (V)

*Served with Ciabatta*

Mushroom | Avocado | Halloumi | Cherry Tomatoes

OR

### Granola Bowl (V) (N)

Yoghurt | Fresh Fruits | Chia Seeds | Date Syrup

OR

### Latke Benedict

Sautéed Spinach | Mushroom | Poached Egg | Potato Rosti

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## CANAPES

Select 6 | 8 | 10 of the below

### COLD CANAPES

Smoked Mozzarella | Bruschetta | Tomato | Basil Pesto (V)  
 Smoked Salmon Roulade | Caviar | Horseradish | Garlic Aioli (P)  
 Brisket Bruschetta | Pistachio Mint Pesto | Amarula Onions | Tomato (N)  
 Asian Chicken Wings | Sesame Seeds | Honey Glaze (N)  
 Beef Bruschetta | Chimichurri | Crispy Potato | Garlic Aioli  
 Springbok Carpaccio | Balsamic Onion | Garlic Aioli | Parmesan Shortbread | Balsamic Onions  
 Beetroot & Goat's Choux | Red Onion Marmalade (V)  
 Coronation Chicken | Bruschetta | Grapes | Apricot Chutney

### HOT CANAPES

Chicken Thighs | Basil Beurre Blanc | Tomato & Olive baked Rosarino  
 Pork Belly | Cajun Crema | Hasselback Potato | Caponata  
 Lamb Rump | Rosemary | Salsa Verde | Olives  
 Coffee Marinated Beef Rump | Couscous | Broccolini | Jus  
 Line Fish | Potato Mash | Lemongrass Beurre Blanc  
 Gnocchi | Truffle Crema | Wild Mushroom | Kale (V)  
 Butternut Ravioli | Three Cheese Sauce (V)  
 Sundried Tomato Arancini | Garlic Aioli | Poblano (V)

### SWEET SELECTION

Lemon Meringue  
 Dark Chocolate Choux | Pistachio (N)  
 Classic AURUM Cheesecake  
 Chocolate Hazelnut Tart (N)

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## **BUFFET MENU 1 (A)**

### **APPETISERS / SALADS**

**Home Baked Focaccia with Flavoured Butter**

**Beetroot & Butternut Salad (N) (V)**

Beetroot | Butternut | Pumpkin Seeds | Crispy Onions | Feta

**Mexicana Salad (V)**

Grilled Corn | Cherry Tomatoes | Lettuce | Avocado | Red Onion | Lemon Vinaigrette

### **MAINS**

**Ras el Hanout**

Spiced Chicken Thighs

**Kingklip**

Lemon Butter Sauce

**Baby Potatoes**

Garlic | Rosemary

**Moroccan Couscous**

Marinated Aubergine | Harissa | Sundried Tomato

**Beans & Broccoli (N) (V)**

Sesame | Garlic

**Roasted Seasonal Vegetables (V)**

Peppers | Butternut | Aubergine | Zucchini

### **DESSERT**

**Pecan Nut Tart (N)**

Chantilly Cream | Orange Zest

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## **BUFFET MENU 1 (B)**

### **STARTER**

**Focaccia with Flavoured Butter**

**Grape Apple Pecan Salad (N)**  
Seasonal Greens | Orange | Radish

**Smoked Olive Salad**  
Confit Tomato | Toasted Corn | Feta | Basil

### **MAINS**

**Lamb Neck Gnocchi**  
Napolitana | Garlic | Rosemary

**Pork Belly**  
Honey | Cajun Crema

**Cauliflower & Broccoli Cheese Bake (V)**  
Cheddar Cheese | Parmesan Cheese

**Green Beans**  
Caramelized Onion | Garlic

**Baked Potato**  
Crème Fraiche | Celery | Red Onion

### **DESSERTS**

**AURUM Chocolate Brownie**  
Brownie | Salted Caramel Crémeux

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## **BUFFET MENU 2 (A)**

### **APPETISERS / SALADS**

**Sourdough with Flavoured Butter**

**Bulgur Wheat Salad (V)**

Dill | Chickpea | Sundried Tomato | Red Pepper | Goats Cheese

**Fattoush Salad (V)**

Tomato | Tortilla Shards | Mint

**Salmon Choux**

### **MAINS**

**Chicken Parmigiana**

Feta | Mozzarella | Napolitana | Basil

**Line Fish (P)**

Beurre Blanc | Herbs | Lemon

**Roasted Butternut (V) (N)**

Sweet Chilli Sauce | Pumpkin Seeds

**Vegetable Garden (V)**

Penne Pasta | Zucchini | Mushrooms | Mushroom Sauce

**Black Rice (V)**

Caramelized Onions | Black Cherries | Crispy Onions

### **DESSERT**

**S'mores in a glass**

Chocolate | Marshmallow | Caramel

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## **BUFFET MENU 2 (B)**

### **APPETISERS / SALADS**

**Seeded Mini Brioche Roll with Flavoured Butter**

**Three Bean Salad**  
Green Bean | Corn | Chickpea

**Melon Summer Salad (N)**  
Cantaloupe | Salsa Verde | Strawberry | Mint

**Cranberry Foldover**  
Cranberry | Mixed Berry | Brie

### **MAINS**

**Beef Short Rib**

**Chicken Schnitzel**  
Cheese Sauce

**Parmesan Potato Wedges**  
Parmesan | Chives

**Basmati Rice**  
Leeks | Red Pepper

**Miso Glazed Sweet Potato & Carrot**

### **DESSERT**

**Classic Fruit Tart**  
Seasonal Fruits | Vanilla Creme Pat

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## **BUFFET MENU 3 (A)**

### **APPETISERS / SALADS**

**Ciabatta with Flavoured Butter**

#### **Waldorf Salad (N)**

Grapes | Cranberry | Nuts | Maple Mayonnaise | Cabbage

#### **Summer Salad (N)**

Orange | Sundried Tomato | Fennel | Feta | Basil Vinaigrette

#### **Smoked Chicken Pancake**

Candied Pepper | Smoked Mayonnaise

### **MAINS**

#### **Marinated Sirloin Steak**

Rosemary | Garlic | Lemon

#### **Seafood Laksa**

Coconut | Lemon | Aubergine

#### **Baked Orzo**

Tomato | Feta | Pepper | Baby Spinach

#### **Roasted Hasselback Potatoes**

Garlic | Rosemary | Salsa Verde

#### **Corn on the Cob**

Chilli | Coriander | Pomegranate

### **DESSERT**

#### **Mini Blackberry Cheesecake**

Blackberries | Jelly

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## **BUFFET MENU 3 (B)**

### **APPETISERS / SALADS**

#### **Coleslaw Salad (N)**

Grapes | Cranberry | Nuts | Maple Mayonnaise | Cabbage

#### **Beetroot Salad (N)**

Rocket | Goats cheese | Walnut

#### **Mini Bobotie Quiche**

### **MAINS**

#### **Chakalaka Grilled Chicken**

Rosemary | Garlic | Lemon | Chilli

#### **Braised Oxtail**

#### **Creamed Spinach**

Tomato | Onion | Cream

#### **Roasted Garlic Baby Potatoes**

Garlic | Rosemary | Salsa Verde

#### **Charred Corn on the Cob**

Chilli | Coriander | Pomegranate

### **DESSERT**

#### **Mini Milktart**

Vanilla Custard Filling | Cinnamon

#### **Koeksisters**

Cinnamon | Rooibos Simple Syrup

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## **BUFFET MENU 4**

### **APPETISERS / SALADS**

**Ciabatta with Flavoured Butter**

**Greek Salad (V)**

Edamame | Feta | Honey Mustard

**Papaya Salad (N) (V)**

Cranberry | Lavender | Hazelnuts | Mint

**Polenta (V)**

Smoked Tomato Purée | Marinated Olives | Kale | Balsamic

### **MAINS**

**Madras Chicken Curry**

Baby Potato | Seasonal Vegetables | Salsa

**Beef Rump**

Truffle Velouté

**Basmati Rice**

Coriander | Red Pepper

**Roasted Sweet Potato (V)**

Chilli | Balsamic | Spring Onion

**Young Vegetables (V)**

Green Bean | Broccoli | Carrot

### **DESSERT**

**Affogato**

Coffee | Chocolate | Vanilla

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## SET MENU 1 (A)

### STARTER

#### Calamari (N)

Zucchini Spaghetti | Pine Nut | Armando Aioli | Lime

OR

#### Beetroot Medley (V) (N)

Whipped Goats Cheese | Candied Pistachio | Apple Chutney |  
Maple & Orange Vinaigrette

### MAINS

#### Ostrich Fillet

Juniper | Beetroot | Cauliflower | Risotto Croquette

OR

#### Chicken Pasta

Free Range Chicken | Halloumi | Avocado Salsa |  
Parmigiano Reggiano

OR

#### Summer Vegetable Risotto

Basil | Corn | Fennel

### DESSERT

#### Classic AURUM Cheesecake

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## SET MENU 1 (B)

### STARTER

**Seared Kudu Loin**  
Cape Malay Crema | Charred Onion | Apricot

OR

**Mushroom Textures (V)**  
Twice Baked Soufflé | Parmigiano Reggiano | Truffe

### MAINS

**Beef Sirloin**  
Garlic Mash Potato | Ratatouille | Jus

OR

**Pork Belly**  
Black Berry | Bok Choy | Garlic Mash Potato

OR

**Vegetable Coconut Curry**  
Black rice | Salsa

### DESSERT

**Chocolate Mousse (N)**  
Pineapple | Pecan Nut | Sable

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## SET MENU 2 (A)

### STARTER

#### Gravlax

Beetroot | Salmon | Avocado | Lemon Pearls

OR

#### Beetroot Medley (V) (N)

Whipped Goats Cheese | Candied Pistachio | Apple Chutney  
Maple & Orange Vinaigrette

### MAIN COURSE

#### Duck

Sweet Potato Fondant | Carrot Puree | Young Vegetables | Jus

OR

#### Pork Ribeye

Carrot Parsnip Puree | Hasselback Potato | Mustard Crema

OR

#### Spinach Risotto (V)

Confit Tomato | Basil | Grana Padano

### DESSERT

#### Fruity Panna Cotta

Strawberry | Earl Grey | Hibiscus

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## SET MENU 2 (B)

### APPETISERS

#### Moroccan Salad (V) (N)

Dates | Mangetout | Orange | Almond | Coconut

OR

#### Prawn Arancini (P)

Pepper Salsa | Cajun Crema | Prawn

### MAIN COURSE

#### Ostrich Fillet

Juniper | Beetroot | Cauliflower | Risotto Croquette

OR

#### Kingklip

Brussel Sprouts | Sesame | Confit Tomatoes | Dill Crema

OR

#### Hot Bowl

Israeli Cous Cous | Baby Marrow | Butternut | Seasonal Greens | Curry Yoghurt

### DESSERT

Aurum Magnum

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### SET MENU 3

#### STARTERS

##### Carrot Risotto (V) (N)

Grapes | Almond | Pickled Raisin

OR

##### Goats Garden (V)

Pickled Beetroot | Tomato Chutney | Seasonal Greens | Citrus

#### MAIN COURSE

##### Beef Rump

Polenta | Truffle Velouté | Exotic Mushroom | Baby Spinach

OR

##### Chicken Ballotine

Olive | Baby Potato | Jus

OR

##### Zhough Pasta

Coconut | Aubergine | Cherry Tomato | Coriander | Jalapeno

#### DESSERT

##### Lemon Meringue

Lemon | Strawberry | Meringue

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**f** **@** **+** **in**



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