



CONFERENCE & BANQUETING PACK 2026



+ 27 (0) 87 536 0000



leobanqueting@legacyhotels.co.za

COMMAND

the Sandton Skyline

Transform The Leonardo into your brand canvas
& make the skyline worth staring at.

R 105 000 per projection
per night

Includes:

- Premium physical building canvas & exclusive venue access
- On-site coordinator to facilitate your booking from quotation to execution

Projection equipment is excluded (clients may bring their own AV specialist or utilize our coordinator for trusted supplier sourcing)

Other Ts & Cs may apply



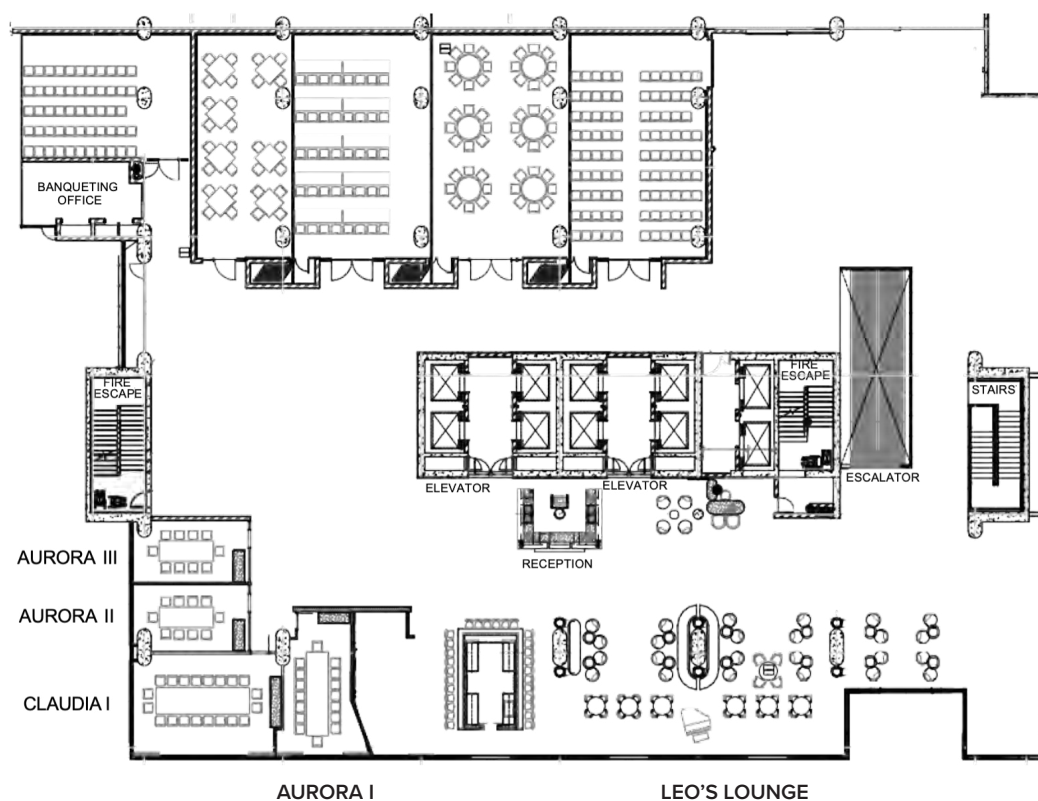
+27 087 536 0000 | leonardo@legacyhotels.co.za
www.legacyhotels.com

The Leonardo



VENUE MAP AND CAPACITIES

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



Venue	SQM						
Aurora I	33.7 m ²	-	14	-	-	-	-
Aurora II	25.3 m ²	-	10	-	-	-	-
Aurora III	23.7 m ²	-	10	-	-	-	-
Claudia I	50.1 m ²	40	-	14	16	30	40
Claudia II	70.4 m ²	25	-	16	18	40	50
Isabella I	70.4 m ²	48	-	16	24	40	50
Isabella II	102 m ²	80	-	20	36	70	85
Isabella III	102 m ²	70	-	16	36	80	100
Isabella IV	102 m ²	70	-	20	24	80	100
Isabella I, II	172 m ²	128	-	54	50	130	150
Isabella II, III, IV	204 m ²	150	-	52	72	150	180
Isabella III, IV	140 m ²	140	-	50	56	140	190
Isabella I, II, III	274 m ²	198	-	-	86	180	230
Isabella II, III, IV	306 m ²	157	-	-	96	240	270
Isabella I, II, III, IV	376 m ²	250	-	-	120	300	300



Cinema

Guests seated in rows with no desks.



Boardroom

Guests seated around a boardroom table.



U-Shape

Guests seated around a U-shaped table. T.U Triple U-shape.



School Room

Guests seated in rows with desks for note taking.



Dinner

Guests seated at round tables.



Cocktail Reception Standing

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 9 500	R 7 500
Aurora II	R 9 500	R 7 500
Aurora III	R 7 500	R 6 500
Claudia I	R 12 500	R 9 500
Claudia II	R 12 500	R 9 500
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 CLEVER TOUCHSCREEN AT NO EXTRA COST. (SUBJECT TO AVAILABILITY)

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

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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)

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



CONFERENCE & BANQUETING MENUS 2026



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	R 525
	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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available

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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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)

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM Restaurant

Menus items are pending availability and will be substituted accordingly should they not be available



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

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

Food prepared by AURUM

Menus items are pending availability and will be substituted accordingly should they not be available

The Leonardo



+ 27 (0) 87 536 0000



leobanqueting@legacyhotels.co.za



www.legacyhotels.com

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



+27 (0) 11 806 6888



hotels@legacyhotels.com



www.legacyhotels.com

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