

VENTURESCAPES – EVENT MANAGEMENT PACKAGES
CARTEL ROOFTOP VENUE
2018 - 2019

SILVER PACKAGES	20 PAX	30 PAX	40 PAX	50 PAX	80 PAX	100 PAX	120 PAX	150 PAX	180 PAX	200 PAX
	R 1 085	R 845	R 765	R 680	R 670	R 630	R 615	R 565	R 540	R 515

GOLD PACKAGES	20 PAX	30 PAX	40 PAX	50 PAX	80 PAX	100 PAX	120 PAX	150 PAX	180 PAX	200 PAX
	R 1 195	R 925	R 830	R 740	R 720	R 680	R 655	R 605	R 585	R 560

PLATINUM PACKAGES	20 PAX	30 PAX	40 PAX	50 PAX	80 PAX	100 PAX	120 PAX	150 PAX	180 PAX	200 PAX
	R 1 255	R 975	R 870	R 775	R 745	R 700	R 685	R 630	R 605	R 585

Silver, Gold & Platinum Packages Include:

- Bartenders, Stewards & Waiter Staff for your function
- Catering Team & all Kitchen Equipment
- Onsite Supervisor to make sure the event runs smoothly
- All Glasses, Smalls, Platters and Napkins
- Substantial Cocktail Menu including Dessert





COCKTAIL FUNCTION – MENU OPTIONS

Silver Package: Choose 3 Canape Options & 3 Bowl Food Options

Gold Package: Choose 4 Canape Options & 4 Bowl Food Options

Platinum: Choose 5 Canape Options & 5 Bowl Food Options

CANAPES ON ARRIVAL

Blue cheese and caramelised onion tartlets, dressed with a Shiraz syrup

Tuna tataki served on a cauliflower rosti with yuzu mayonnaise and soy caviar

Parmesan shortbread topped with a salmon rose, topped with popping candy and baby herbs

A delicious Thai chicken lollipop, wrapped in cucumber, dipped in black sesame and accompanied by a slow roasted chilli tomato jam, served in beautiful glass vases

Wonton stack topped with seared tuna, ginger, Japanese mayonnaise and coriander micro herbs

Slightly seared, black pepper crusted fillet carpaccio, topped with rocket, truffle oil and parmesan, served on olive ciabatta

A delicate cone filled with an avocado mousse, topped with a goat's cheese bonbon, pesto and micro herbs

Little choux puff filled with a chicken parfait, topped with candy floss

Wild mushroom, parmesan and truffle arancini

Potato rosti, topped with fillet tataki, onion marmalade and lemon glacage sauce



BOWL FOOD IDEAS

Delicious creamy roast chicken, wild mushroom, truffle, chives and shallot pot pies

Cauli mash with slow roast lamb with dates, cashew nuts and rosemary

Decadent little crumbed chicken burgers served with caramelised onions, tzatsiki and fresh pineapple

Tender delicious chermoula marinated chicken kebabs with truffle mash

A wonderful fragrant lamb curry with rice or cauli rice

A slow roasted vegetable and aubergine tomato parmigiana topped with a parmesan crust, pinenuts, truffle and fresh rocket (for the veggies) served in a little bowl

Asian marinated fillet, accompanied by a soy syrup accompanied by a brunoise of pineapple, chilli, cucumber, ginger, tomato and coriander

Creamy roast butternut and sage gnocchi, topped with parmesan, pumpkin seeds, crispy sage and truffle oil

Lovely little mac and cheese with a porcini crust

Lovely little beef lasagnes served in little glass tumblers

Dessert

Strawberries dipped in lint and popping candy

Decadent chocolate and pecan brownies

Pasteis de Nata

Caramel profiteroles topped with lint chocolate

Homemade fudge

PLEASE NOTE WE ARE STRICT HALAAL CATERERS. WE LOOK FORWARD TO CATERING YOUR EVENT ☺