

VENTURESCAPES – EVENT MANAGEMENT PACKAGES
CARTEL ROOFTOP VENUE
2016

SILVER PACKAGES	20 pax	30 pax	40 pax	50 pax	80 pax	100 pax	120 pax	150 pax	180 pax	200 pax
	R 905	R 705	R 635	R 565	R 555	R 525	R 510	R 470	R 450	R 430

GOLD PACKAGES	20 pax	30 pax	40 pax	50 pax	80 pax	100 pax	120 pax	150 pax	180 pax	200 pax
	R 995	R 770	R 690	R 615	R 600	R 565	R 545	R 505	R 485	R 465

PLATINUM PACKAGES	20 pax	30 pax	40 pax	50 pax	80 pax	100 pax	120 pax	150 pax	180 pax	200 pax
	R 1 045	R 810	R 725	R 645	R 620	R 585	R 570	R 525	R 505	R 485

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

Little brioche rounds topped with brûléed chicken parfait, topped with fresh figs

Crispy tiger prawn tempura, accompanied by a chili syrup

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

Tuna Tataki, served on cauliflower rosti with yuzu mayonnaise and soy caviar

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

A delicious Thai chicken lollipop, wrapped in cucumber, dipped in black sesame and accompanied by a slow roasted chili 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, basil pesto and micro herbs

Little choux puff pastries, 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 glaçage sauce

COCKTAIL FUNCTION – MENU OPTIONS

BOWL FOOD IDEAS

Seared filled, accompanied by a café au latte truffle sauce, with caramelized baby onions

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

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

Decadent little crumbed chicken burgers, served with caramelized onions, tzatziki and fresh pineapple

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

Seared fillet lollipops, with cauliflower puree and shiitake mushroom and truffle sauce

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

New York style rump and chips, topped with a chive lemon glaçage sauce, served in a little glass tumbler

Creamy Roast Butternut and Sage Gnocchi, topped with parmesan, pumpkin seeds, crispy sage and truffle oil

Lovely little Mac & Cheese, with a porcini crust

Lovely little Beef Lasagna's served in glass tumblers

DESSERT

Strawberries dipped in Lindt Chocolate and Popping Candy, served with a selection of Decadent Sweet Treats

Lovely Cheese Platters – *Available at an Additional Cost*