

Cassia

RESTAURANT • BAR • VENUE



CONFERENCE PACKAGE

Each venue includes the following:

- Tea, coffee and juice on arrival
- Mid-morning tea and coffee with snacks
- Two course lunch
- Mid afternoon tea, coffee and juice with snacks
- Standard Equipment – Screen, flipchart, PA system, hand held microphone
- Stationary packs – note book and pen included
- Venue with mineral water & mints
- Fully air-conditioned venue

FULL DAY CONFERENCE
PACKAGE AT R495.00
PER DELEGATE

OR

HALF DAY CONFERENCE
PACKAGE AT R455.00
PER DELEGATE

Day conference packages:
08h00-14h00 or **08h00-17h00**

TWO CONFERENCE VENUES AVAIL.

SAGE BOARDROOM

which can accommodate up to **14 pax** u-shape seating (excluding equipment)



SAFFRON VENUE

which can accommodate up to **120 pax** cinema style seating)



SAGE BOARDROOM

SEATING ARRANGEMENTS

- U-shaped seating up to 14 pax (excluding equipment)
- Boardroom seating up to 16 pax (excluding equipment)



SAFFRON VENUE

SEATING ARRANGEMENTS

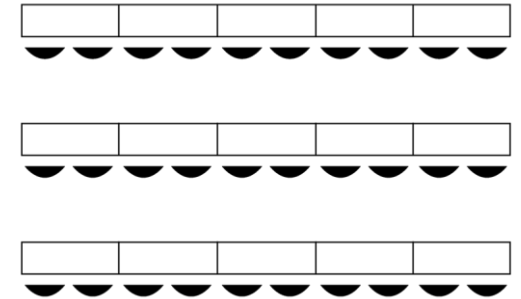
(excluding glass conservatory)

- U-shaped seating up to 25 pax
- Banquet seating (10 pax per table) up to 80 pax
- Half-moon seating (round tables) up to 56 pax
- School Room seating up to 40 pax
- Theatre/Cinema style seating up to 120 pax

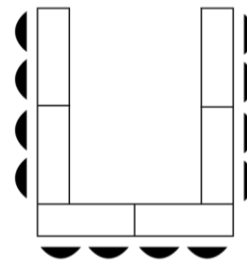
Theater



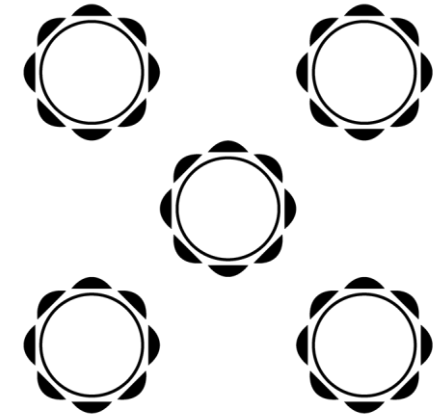
Classroom



U-Shape



Banquet Rounds





ON ARRIVAL & MID MORNING BREAK

On Arrival - Homemade biscuits and rusks

Mid-Morning Break – (Choose a total of 3 Items from the savoury & sweet list below)

SAVOURY

- Mini ham bruschetta
- Chef selection sandwiches
- Smoked chicken and tomato skewer with avocado crème fraîche
- Sliced roast beef skewers with a zested garlic tzatziki
- Spring onion and feta tartlets
- Mixed roasted nuts, dried apricots and droewors sticks
- Tortilla crisp with Basil pesto dip
- Vegetable crudités and dill and lime cream cheese dip

SWEET

- Muesli, yoghurt and honey cups
- Mixed seed, honey and granola bits
- Berry and coconut smoothie (dairy free)
- White chocolate blondie
- Stewed fruit and roasted almond with crème fraîche
- Assorted muffins

LUNCH (2 COURSES) MENU

Please select 2 courses from the below option for all the delegates – EITHER one starter & one main option, or one main & one dessert option)

*Dietary requirements can be catered for on request – informed 7 days prior to the date for necessary arrangements to be made

STARTER OPTIONS

- Phyllo wrapped camembert with port onion marmalade and melba toast
- Chefs selected salad of the day
- Beef Carpaccio with smoky Spanish olive salsa, pecorino, pine nuts and rocket
- Chefs selected soup of the day

MAIN OPTIONS

- Chicken supreme with lemon and chive risotto, topped with ratatouille
- Grilled sirloin with sautéed mushrooms, roasted garlic mashed potatoes, melange of vegetables and red wine jus
- Mozzarella and beef lasagne served with rocket and parmesan
- Grilled chicken breast served on Thai noodle salad with green curry coconut cream
- Grilled fillet of line fish with new potatoes, mangetout and a basil pesto and tomato cream

DESSERT OPTIONS

- Crème brûlée (as per menu)
- Passion fruit fridge set cheese cake with oatmeal tuille
- Chocolate malva pudding with cinnamon ice cream and crème anglaise
- Chocolate almond fruit crumble with vanilla ice cream

AFTERNOON BREAK

Please select 1 from the list below

***(Not applicable to the Half day package)**

AFTERNOON BREAK OPTIONS

- Fresh Fruit Platter
- Date Squares
- Dark Chocolate Brownies



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If you wish to view the venue or if you have any queries, please do not hesitate to contact us.

Kind Regards,

Carmen Engelke - Function Coordinator

Lisa Farrelly – General Manager

