

Cassia

RESTAURANT • BAR • VENUE

CONFERENCE PACKAGE

TEL: +27 (0)21 976 0640 /

Functions@cassiarestaurant.co.za

Tygerbergvalley Road / M13, Durbanville, 7551

IF YOU WISH TO VIEW THE VENUE OR HAVE ANY QUERIES,
PLEASE DO NOT HESITATE TO CONTACT US.



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

PACKAGE COSTS

**FULL DAY CONFERENCE
PACKAGE AT R520,00
PER DELEGATE**

OR

**HALF DAY CONFERENCE
PACKAGE AT R480,00
PER DELEGATE**

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



TWO CONFERENCE VENUE OPTIONS:



SAGE BOARDROOM

which can accommodate up to 14 pax u-shape seating. (Excluding equipment)



SAFFRON BOARDROOM

which can accommodate up to 120 pax (cinema style seating. No staging)

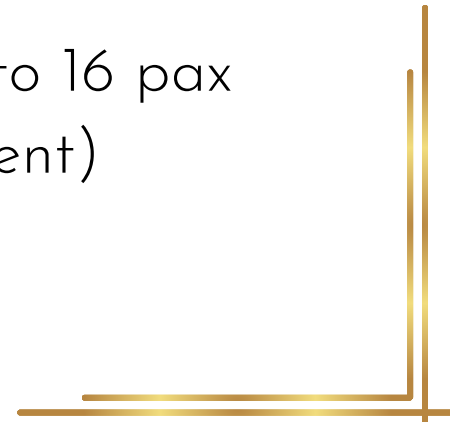


SAGE BOARDROOM

U-shaped seating up to 10 pax
(including equipment set up)



Boardroom seating up to 16 pax
(excluding equipment)



SAFFRON VENUE

EXCLUDING GLASS CONSERVATORY

U-SHAPED SEATING UP TO 30 PAX

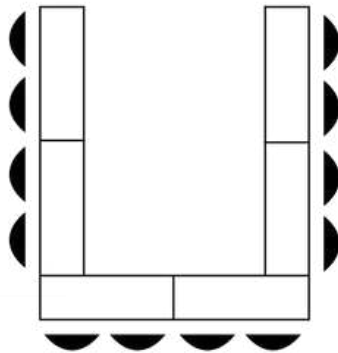
- Banquet seating
(10 pax per table) up to 70 pax
- Half-moon seating
(round tables) up to 50 pax
- School Room seating
up to 40 pax
- Theatre/Cinema style seating
up to 120 pax



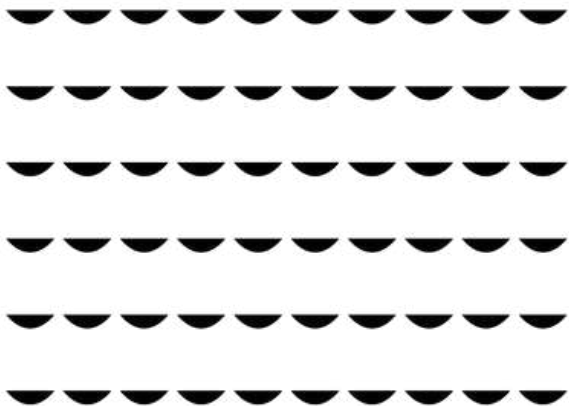
VENUE OPTIONS



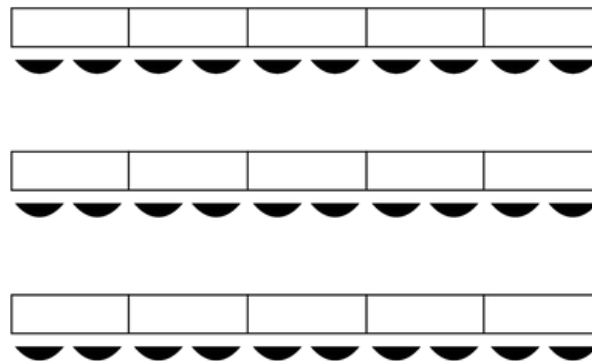
U-Shape



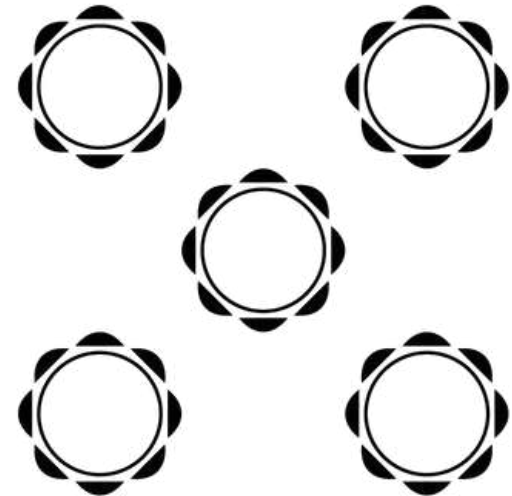
Theater



Classroom



Banquet Rounds



ON ARRIVAL & MID MORNING BREAK


On Arrival - Homemade biscuits and rusks with coffee & tea station

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

SAVOURY

- Mini bruschetta
- Chef selection of sandwiches
- Smoked chicken and tomato skewer with avocado crème fraiche
- Mini beef & tomato skewers with tzatziki
- Spring onion and feta tartlets
- Mixed roasted nuts, dried apricots and droewors sticks
- Tortilla crisp with sundried tomato pesto
- Assorted mini flatbread
- Bacon & Feta tartlets
- Chicken & mustard mini wrap

SWEET

- Muesli, yoghurt and honey cups
 - Mixed seed, honey and granola bits
 - Mango and coconut smoothie (dairy free)
 - White chocolate blondie
 - Mini Waffles with syrup and fresh berries
 - Assorted muffins
- 

LUNCH MENU(2 COURSE MEAL)

Please choose either **ONE** starter & main option, or **ONE** main & one dessert option for the entire group from the menu options below. We are able to make adjustments for dietary requirements.

Please confirm **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 smokey Spanish olive salsa, pecorino, pine nuts and rocket
- Chefs selected soup of the day
- Vegetable spring rolls with sweet chili dipping sauce

MAIN OPTIONS

- Chicken supreme with creamy tomato risotto & a pesto cream cheese
- Grilled sirloin with Stir fried Teriyaki noodles, basil cashew pesto
- Bolognese sauce with penne pasta
- Grilled chicken breast served with coconut infused basmati rice, Thai green curry sauce, stir fried vegetables & roasted almond flakes
- Grilled fillet of line fish with new herbed potatoes, sauteed green beans & a spicy pineapple salsa

DESSERT OPTIONS

- Crème brûlée (as per menu)
- Passion fruit fridge set cheese cake with homemade tuile
- Classic malva pudding with cinnamon ice cream and crème anglaise
- Chocolate almond fruit crumble with vanilla ice cream
- Vanilla panna cotta with chocolate, almond tuile & fresh berries



AFTERNOON BREAK

Please select **ONE** from the list below:
(Not applicable to the half day package)

AFTERNOON BREAK OPTIONS

- Fresh seasonal fruit skewers
- homemade banana bread
- Dark chocolate brownies

