



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 for the duration of the day
- Mid-morning snacks
- Two-course lunch
- Mid-afternoon snacks
- Standard Equipment – Screen, data projector or TV, flipchart, PA system, hand-held microphone
- Stationary packs of note book and pen
- Mineral water & mints
- Fully air-conditioned venue

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

PACKAGE COSTS

**FULL DAY CONFERENCE
PACKAGE AT R550,00
PER DELEGATE**



**HALF DAY CONFERENCE
PACKAGE AT R510,00
PER DELEGATE**

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

Boardroom seating up to 16 pax
(excluding equipment)

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



Round tables (10 seaters) up to 20
pax
(excluding equipment)



SAFFRON VENUE

EXCLUDING GLASS CONSERVATORY

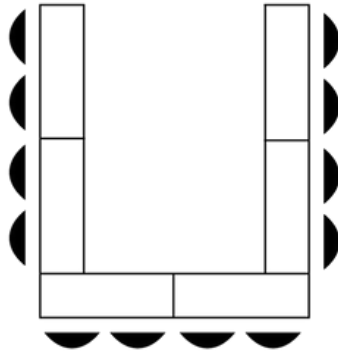
U-SHAPED SEATING UP TO 30 PAX

- 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
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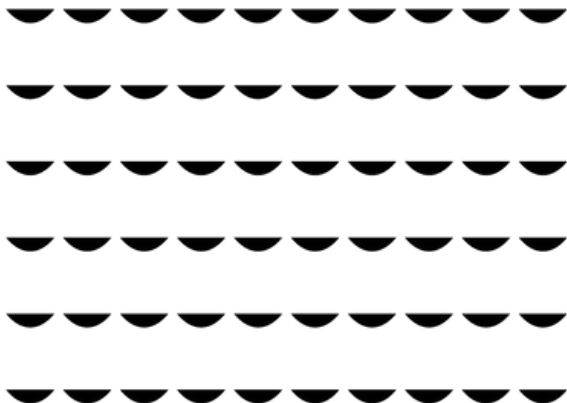
VENUE

SEATING OPTIONS

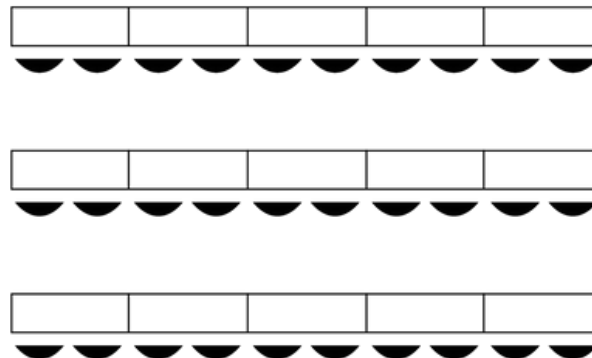
U-Shape



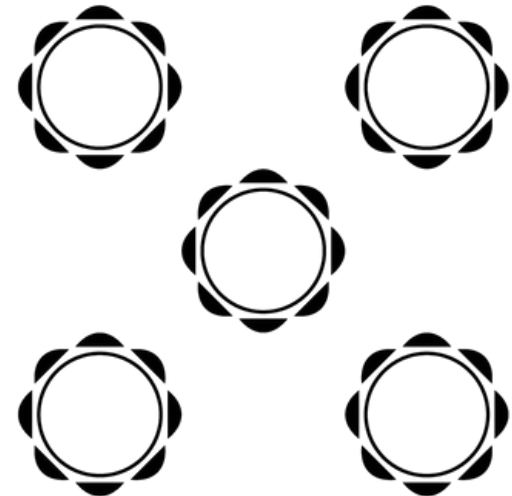
Theater



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 topped with basil pesto & roast tomato (V)
- Chef selection of finger sandwiches
- Mini cajun chicken & onion skewers with crème fraiche
- Mini beef & tomato skewers with tzatziki
- Grilled vegetable skewers with hummus (V)
- Mixed roasted nuts, dried apricots and droewors sticks
- Mini spring onion & feta tartlets (v)
- Mini bacon & feta tartlets
- Mini cheese & mushroom frittata (v)
- Chicken & mustard mini wrap

SWEET

- Muesli, yoghurt and honey cups
- Scones with jam and whipped cream
- Mango and coconut smoothie (dairy free)
- Peanut & date protein bites
- Fruit skewers
- 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

- Stir fried vegetable spring rolls with cucumber yoghurt and coconut (v)
- Chefs selected salad of the day
- Beef bobotie samosas with apricot chutney and baby salad
- Chefs selected soup of the day
- Cassia sustainable fish cake served with fennel & cucumber slaw and a lemon wedge

MAIN OPTIONS

- Grilled chicken breast with stir fried vegetables, teriyaki noodles, basil pesto
- Pan fried line fish with lemon & thyme risotto, roasted tomatoes, fresh basil
- Grilled beef sirloin, steamed new potatoes, mushroom sauce, rocket and parmesan
- Malay style vegetable curry served with basmati rice, chef's favourite sambals (v)
vegetables & roasted almond flakes
- Grilled chicken burger with hand cut chips
- Bolognaise sauce with penne pasta

DESSERT OPTIONS

- Crème brûlée (as per menu)
- Fridge set passion fruit cheesecake with strawberries and vanilla tuile
- Traditional malva pudding, with vanilla ice cream and caramel sauce
- Warm apple & oat crumble with vanilla custard
- Vanilla & yoghurt panna cotta with berry coulis, fresh berries and toasted almond

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
 - Lemon & white chocolate blondie
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