



Cassia

RESTAURANT • BAR • VENUE

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# CONFERENCE PACKAGE

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TEL: +27 (0)21 976 0640

Email : [functions@cassiarestaurant.co.za](mailto:functions@cassiarestaurant.co.za)

OR

[info@cassiarestaurant.co.za](mailto:info@cassiarestaurant.co.za)

Tygerbergvalley Road/ M13, Durbanville, 7551

Should you need any additional information about the venue or have any questions, please feel free to contact us at any time.

## Each venue includes the following:

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- 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**

## Packages and costs

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

**OR**

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

# TWO CONFERENCE VENUE OPTIONS

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## SAGE BOARDROOM

which can accommodate up to 10 pax u-shape seating with screen



## SAFFRON BOARDROOM

which can accommodate up to 120 pax cinema style seating



# SAGE BOARDROOM

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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)

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# SAFFRON VENUE

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## EXCLUDING GLASS CONSERVATORY



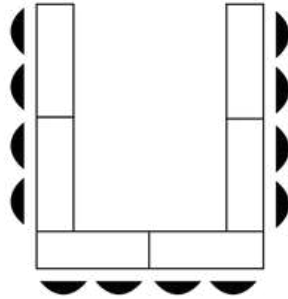
- U-shaped seating  
up to 30 pax  
(10 pax per table) up to 70 pax
  - Banquet seating  
(10 pax per table) up to 70 pax
  - Half-moon seating  
(round tables) up to 50 pax
  - School Room seating  
up to 40 pax
  - Theatre/Cinema style seating  
up to 120 pax
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# SAFFRON VENUE

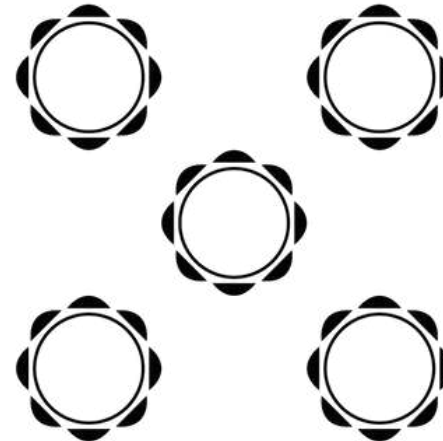
## SEATING OPTIONS

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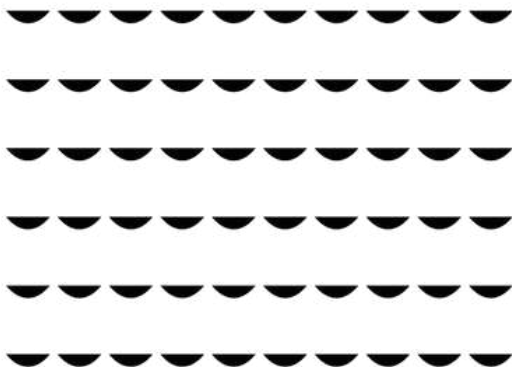
**U-Shape**



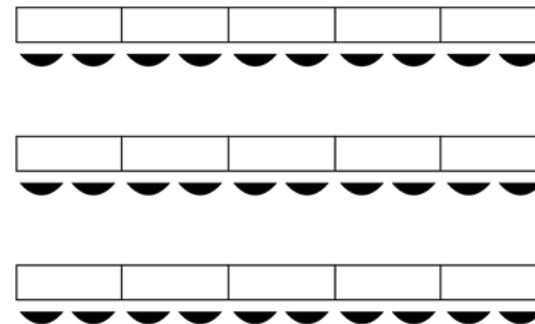
**Banquet Rounds**



**Theater**



**Classroom**



# ON ARRIVAL & MID MORNING BREAK

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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
- Seasonal Fruit skewers
- Assorted muffins

# LUNCH MENU(2 COURSE MEAL)

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Please choose either **ONE** starter & main option, or **ONE** main & one dessert option for the entire group from the menu options below.

We can accommodate dietary requirements.

Please confirm **7 days** prior to the date for necessary arrangements to be made

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## 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
- Bolognese 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

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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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**LUNCH TIME BEVERAGES ARE NOT INCLUDED IN THE PACKAGE AND WILL BE CHARGED ON CONSUMPTION**

