



CONFERENCE AND EVENTS

Menu Packages



DAY DELEGATE MENU PER DAY

STANDARD BREAK OPTIONS

| | |
|-----------|--|
| MONDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Raisin and mixed berry mini muffin Mediterranean vegetable quiche</p> <p>Afternoon tea Opera slice Chicken and vegetable spring rolls with sweet chili mayo</p> |
| TUESDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Scones with jam and cream, Mini beef sausage rolls with tomato chutney</p> <p>Afternoon tea Chocolate éclair Tomato and feta bruschetta</p> |
| WEDNESDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Granola bar Mini smoked ham croissant</p> <p>Afternoon tea Sticky date slice with caramel icing Chicken and mushroom mini pies</p> |
| THURSDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Apple and yoghurt slice Sun dried tomato and cheese pinwheels</p> <p>Afternoon tea Chocolate brownie slice Zucchini and corn frittata</p> |
| FRIDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Date and coconut balls Assorted sushi rolls</p> <p>Afternoon tea Chocolate lamington Pumpkin and pesto arancini</p> |



DAY DELEGATE MENU PER DAY

STANDARD BREAK OPTIONS

| | |
|-----------------|---|
| SATURDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Banana bread Tomato chutney and cheese mini croissants</p> <p>Afternoon tea Pineapple and cinnamon crumble Spinach and cheese cigars</p> |
| SUNDAY | <p>On arrival Freshly baked biscuit of the day</p> <p>Morning tea Strawberry donut Mini mushroom quiche</p> <p>Afternoon tea Custard tarts Potato curry puffs</p> |

DAILY LUNCH MENU

| | |
|------------------|--|
| MONDAY | <p>Hot Steamed rice Chicken aigir with pitpit and tomato Garlic local greens</p> <p>Salad Potato salad with gherkins, capers and eggs with sour cream dressing</p> <p>Sandwich Curried egg and salad wrap</p> <p>To finish Tropical fruit salad cups Orange and almond sponge</p> |
| TUESDAY | <p>Hot Slow cooked braised beef in red wine and vegetables Mash potato Braised cabbage and beans</p> <p>Salad Mixed leaf salad with capsicum, cucumber, olives, tomato, balsamic vinaigrette</p> <p>Sandwich Herb chicken bread roll</p> <p>To finish Tropical fruit salad cups Chocolate mud cake slice</p> |
| WEDNESDAY | <p>Hot Hungarian beef goulash with vegetables Steamed rice Zatar spiced roast cauliflower</p> <p>Salad Roasted pumpkin, feta, honey mustard dressing salad</p> <p>Sandwich Salami salad wrap</p> <p>To finish Tropical fruit salad cups Lemon and poppy seed cake</p> |



DAY DELEGATE MENU PER DAY

DAILY LUNCH MENU

| | |
|-----------------|---|
| THURSDAY | Hot Sweet and sour fish with pineapple Fried rice Garlic kangkung Salad Cabbage and crispy noodle salad Sandwich Chicken and lettuce bao bun To finish Tropical fruit salad cups Black forest cake |
| FRIDAY | Hot Chermoula spiced roast chicken Steamed rice Coconut greens Salad Penne pasta with mixed herb pesto, roast cherry tomatoes Sandwich Smoked ham, cheddar cheese and chutney rolls To finish Tropical fruit salad cups Red velvet slice |
| SATURDAY | Hot Italian braised meatballs Penne pasta Roast pumpkin and beetroot Salad Super green salad with broccoli, beans, peas, tofu and spiced yoghurt dressing Sandwich Curried egg and lettuce rolls To finish Tropical fruit salad cups Tiramisu slice |
| SUNDAY | Hot Coconut fish curry Steamed rice Naan bread Grilled zucchini and halloumi Salad Rainbow slaw salad Sandwich Roasted chicken and salad wrap To finish Tropical fruit salad cups Mango and coconut cake |

ADDITIONS

Chef sandwich selection - K79 per person

Wraps, open sandwich, rolls, 1 x salad and tropical sliced fruit

Any changes/swaps from day to day - **K15 per person**

Additional dishes

AM/PM tea or dessert/sandwich/salad - **K15 per person**

Additional hot dish/fruit- **K20 per person**

DAY DELEGATE MENU PER DAY

PACKAGES

| | |
|--|--|
| FULL DAY K160 per person (Groups over 20pax) On arrival Morning tea Standing buffet lunch Juice or soft drink Afternoon tea | SMALL GROUPS FULL DAY K160 per person (Groups under 20pax) On arrival Morning or afternoon tea Lunch in Feast restaurant (DDP Feast lunch menu) Juice or soft drink |
| HALF DAY K130 per person (Groups over 20pax) On arrival Morning or afternoon tea Standing buffet lunch Juice or soft drink | SMALL GROUPS HALF DAY K130 per person (Groups under 20pax) On arrival Morning or afternoon tea Lunch in Feast restaurant (DDP Feast lunch menu) Juice or soft drink |
| MORNING TEA BREAK K45 per person Morning tea | AFTERNOON TEA BREAK K45 per person Afternoon tea |
| ARRIVAL K25 per person Tea and coffee Freshly baked biscuit of the day | SMALL GROUPS LUNCH ONLY K79 per person (Groups under 20pax) Lunch in Feast restaurant (DDP Feast lunch menu) |

Dietary requirements will be adhered to given sufficient notice
 minimum 24 hours before event.

If not given it will be chef's selection as to what they can have.

Takeaway lunch/breakfast- **K60 per person** water, fruit, banana bread, wrap/quiche

** Menu subject to change due to seasonal availability.





KUTUBU CANAPES

CANAPE OPTIONS

Cold

Smoked salmon mousse and avocado choux
 Rare roast beef and horseradish blini
 Chicken and walnut terrine with apple salsa
 Beetroot, blue cheese and caramelized onion macaroon *(GF, V)*
 Assorted finger sandwiches
 Marinated tofu and vegetable rice paper rolls, ginger and lime dipping sauce *(GF, V, VE)*

Hot

Seared scallops with roasted corn puree and crispy prosciutto *(GF)*
 Slow roasted sticky pork belly bao buns
 Beef cheek croquette with spicy BBQ chutney
 Chicken curry samosa with mango chutney
 Pepper beef mini pie
 Tempura prawn with honey sesame dressing
 Pumpkin and pesto arancini with garlic herb mayonnaise *(V)*

Substantial hot canapés - add K20 per person, per item

Flat bread, shredded lamb shoulder, hummus and tabbouleh
 Mini sliders - beef patty, lettuce, cheddar cheese and caramelized onion
 Fish cocktail - crumbed fish goujons with house tartare sauce and lemon
 Macaroni and cheese - 3 cheese sauce, macaroni and herb crumb *(V)*

HOURLY FOOD SERVICE

1 hour food service (3 hot & 3 cold) - **K89 per person**

1.5 hour food service (4 hot & 4 cold) - **K115 per person**

2 hour food service (5 hot & 5 cold) - **K135 per person**



KUTUBU PLATED

MINIMUM 20 PAX

Entree

Cold

Pork and pistachio terrine with spiced pawpaw chutney, peppered crostini
 Poached salmon, cucumber salad, dill and caper mayonnaise **(GF)** - add K15 per person
 Grilled tiger prawns, coconut, chili, lime and green mango salsa **(GF)** - add K15 per person
 Rare beef tenderloin, roast beetroot hummus, feta, taro crisps, local cress **(GF)**
 Smoked chicken breast, apple remoulade, caramelized walnut, local cress **(GF)**
 Grilled cauliflower, herb labneh, chimichurri, toasted coconut **(V)**

Hot

Spiced pumpkin soup, herb cream **(V, GFO)**
 Roasted mushroom tart, tomato and red pepper relish, feta crumb **(V)**
 Cider braised pork belly, corn puree, sauté red cabbage **(GF)**
 Lamb shoulder ravioli, peas, herb labneh, minted oil

Main

Confit chicken Maryland, champ potatoes, local greens, mushroom veloute
 Roast chicken supreme, chimichurri rice, garlic beans, lemon beurre blanc **(GF)**
 Beef fillet, truffle potato mash, glazed carrot, tempura onion rings, red wine jus
 Parmesan crusted pork cutlet, baba ganoush, caramelized granny smith apple, sauté green beans **(GF)**
 Grilled barramundi, coconut greens, roasted herb potato, romesco sauce, taro crisp **(GF)**
 Pan seared salmon, kaukau gnocchi, oven roast cherry tomatoes, aupa and lemon caper sauce - add K20 per person
 Braised lamb shoulder hash, pea puree, pumpkin gnocchi, red wine jus
 Rack of lamb, hassle back potato, glazed carrots, pea and feta pesto and mint oil **(GF)**
 - add K20 per person
 Wild mushroom and aupa wellington, mash potato, glazed carrots, jus **(V)**

Dessert

Chocolate creux, raspberry coulis and berry sorbet **(GF)**
 Passion fruit meringue tart with mango sorbet
 Layered coconut and chocolate panna cotta with macerated sour cherries and almond biscotti **(GFO)**
 Peanut butter and chocolate torte, vanilla ice cream, peanut brittle
 Baked blueberry and lemon tart, pineapple and mint salsa, vanilla cream

Cheese

Selection of soft and hard cheese served with rosemary honey and homemade lavosh **(GFO)**
 - add K35 per person

PLATED COURSE

2 course - K145 per person
 3 course - K175 per person

Alternate menu 50/50 service surcharge

2 course - K18 per person
 3 course - K25 per person

** Menus are subject to change due to seasonal availability of produce



KUTUBU BUFFET

MINIMUM 20 PAX

| | |
|--|--|
| <p>SET MENU 1 K120 per person</p> | <p>Main Chermoula spiced roast chicken Massaman beef and potato curry Steamed jasmine rice Medley of sauté green vegetables</p> <p>Salad Potato salad with herbs, gherkins, capers and eggs with sour cream dressing Local garden salad with balsamic vinaigrette</p> <p>Dessert Vanilla choux buns Sliced tropical fruit plate</p> |
| <p>SET MENU 2 K160 per person</p> | <p>Entree Artisan bread Honey roasted pumpkin soup</p> <p>Main Slow cooked braised beef in red wine and vegetables Creamy chump potato Char grilled lemon and herb chicken Steamed jasmine rice Roast zucchini and long beans Buttered peas and carrots</p> <p>Salad Local garden salad with balsamic vinaigrette Penne pasta with mixed herb pesto, roasted cherry tomatoes</p> <p>Dessert Mixed berry mousse Hazelnut chocolate brownie Sliced tropical fruit</p> |
| <p>SET MENU 3 K180 per person</p> | <p>Entree Artisan bread Cream of potato and herb soup</p> <p>Main Chicken aigir, pitpit and aibika Coconut curry barramundi Roasted pork shoulder with apple sauce Slow cooked braised beef in red wine and vegetables Steamed jasmine rice Cauliflower gratin Roasted pumpkin, potato and kaukau Coconut local greens</p> <p>Salad Mixed leaf salad with capsicum, cucumber, olives, tomato, balsamic vinaigrette Potato salad with gherkins, capers and eggs and sour cream dressing Rainbow slaw salad</p> <p>Dessert Hazelnut chocolate brownie Crème brulee Mini apple pie Chocolate trifle Sliced tropical fruit</p> |



KUTUBU BUFFET

MINIMUM 20 PAX

SET MENU 4 K260 per person

Entree

Artisan bread
Honey roasted pumpkin soup

Main

Cajun creamy chicken and banana prawns
Steamed reef fish with ginger and soy
Slow cooked braised beef in red wine and vegetables

Steamed coconut rice
Roasted pumpkin, potato and kaukau
Cauliflower gratin
Medley of sauté green vegetables

Live Carvery

Rosemary and garlic lamb shoulder
Mustard rubbed beef rump
Apple cider glazed pork shoulder

Condiments

Pan gravy, mustard, apple sauce, horseradish

Salad

Potato salad with gherkins, capers and eggs with sour cream dressing
Mixed leaf salad with capsicum, cucumber, olives, tomato, balsamic vinaigrette
Roast kaukau, local spinach, galip nut, honey mustard dressing
Tomato, olives, basil, feta, olive oil
Roasted beetroot, grilled capsicum and mixed grain

Seafood

Banana prawn, ice berg lettuce, cocktail sauce
Marinated coconut green lip mussels
Cucumber and chili squid with sugar fruit

Dessert

Mini apple pie
Vanilla choux buns
Crème brulee
Hazelnut chocolate brownie
American cheesecake
Pineapple upside down slice
Sliced tropical fruit

Whole pig 60kg - K3500

Whole lamb - price and weight POA

Additional dish

Dessert/salad - K15 per person
Hot dish - K20 per person

** Menus are subject to change due to seasonal availability of produce.



KUTUBU BREAKFAST

MENU OPTIONS

| | |
|---|---|
| MENU 1 K89 per person | Continental breakfast - served platters to the table Assorted Danish pastries Greek yoghurt pots with mixed berries and granola Smoked ham and cheddar cheese croissant Herb and roasted vegetable quiche Sliced tropical fruit platter |
| MENU 2 K120 per person | Plated hot breakfast Served platters to tables Assorted Danish pastries Greek yoghurt pots with mixed berries and granola Sliced tropical fruit platter Individual choice of 1 main Herb and cheese omelette, bacon, chicken chipolata, hash brown, grilled tomato, grilled pane di casa <i>Or</i> Zucchini fritters, poached eggs, tomato and corn salsa, garlic roast tomatoes <i>Or</i> Garlic mushroom and sauté aupa, poached egg, grilled pane di casa <i>Or</i> Eggs Benedict- poached eggs, toasted English muffin, spinach and hollandaise sauce |
| MENU 3 K120 per person | Breakfast buffet Assorted Danish pastries, croissants, pain au chocolate Greek yoghurt pots with mixed berries and granola Sliced tropical fruit platters Scrambled eggs Coconut mushroom and spinach Bacon Chipolata Hash brown Roasted tomatoes with melted cheese Grilled pane di casa |
| Tea & coffee included. Add 1 assorted juice - K10 per person Add 2 assorted juice - K20 per person **Changes to menu will incur additional charges | |

KUTUBU BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE

HOURLY SERVICE

1 hour K68 per person
 2 hours K116 per person
 3 hours K148 per person
 4 hours K174 per person
 5 hours K197 per person

SPARKLING WINE

House sparkling wine

WHITE WINE

House white wine

RED WINE

House red wine

BEER

SP green
 SP Export

NON-ALCOHOLIC BEVERAGES

Various soft drinks, juices and filtered water

Wine selection will be provided up to 14 days prior to your event start date.

PREMIUM BEVERAGE PACKAGE

HOURLY SERVICE

1 hour K89 per person
 2 hours K139 per person
 3 hours K170 per person
 4 hours K186 per person
 5 hours K222 per person

SPARKLING WINE

Premium sparkling wine

WHITE WINE

Premium white wine

BEER

SP green
 SP Export
 Heineken

NON-ALCOHOLIC BEVERAGES

Various soft drinks, juices and filtered water

Wine selection will be provided up to 14 days prior to your event start date.





KUTUBU BEVERAGE PACKAGES

LUXURY BEVERAGE PACKAGE

| | | |
|-----------------------|-----------------|--|
| HOURLY SERVICE | | SPARKLING WINE Selection of luxury sparkling wines |
| 1 hour | K125 per person | WHITE WINE Selection of luxury white wines |
| 2 hours | K143 per person | RED WINE Selection of luxury red wines |
| 3 hours | K192 per person | BEER SP green SP Export Heineken |
| 4 hours | K215 per person | NON-ALCOHOLIC BEVERAGES Various soft drinks, juices and filtered water |
| 5 hours | K247 per person | Wine selection will be provided up to 14 days prior to your event start date. |

SOFT BEVERAGE PACKAGE

| | |
|--|----------------|
| HOURLY SERVICE | |
| 1 hour | K25 per person |
| 2 hours | K35 per person |
| 3 hours | K50 per person |
| 4 hours | K60 per person |
| 5 hours | K70 per person |
| NON-ALCOHOLIC BEVERAGES Various soft drinks, juices and filtered water | |

KUTUBU BEVERAGE PACKAGES

BEVERAGE ON CONSUMPTION

SPARKLING WINE

Our events team will be pleased to provide our current wine list.

WHITE WINE

Our events team will be pleased to provide our current wine list.

RED WINE

Our events team will be pleased to provide our current wine list.



KUTUBU BEVERAGE PACKAGES

BEVERAGE ON CONSUMPTION

BEERS

SP green
SP Export
Heineken

PRICE

K18
K20
K25

SPIRITS

Our events team will be pleased to provide our current spirit list.

NON-ALCOHOLIC BEVERAGES

Various soft drinks
Apple or orange juice
Still water
Sparkling water

PRICE

K10
K12
K15
K25

