



# CONFERENCE PACKAGES

M 082 466 2857 T 012 991 1790 E info@bloscafe.co.za W www.bloscafe.co.za

## HALF DAY STANDARD

### 08:00 Arrival

- Coffee, tea & juice served with granola bars

### 10:00 Break

- Coffee, tea & juice served with banana bread and honey-cinnamon-butter

### 12:30 Light Lunch

*served a la carte style*

### STANDARD MENU

- **Vegetarian board** - Halloumi, Gorgonzola, pear chutney, zucchini fries, marinated olives, onion marmalade, crudités, honey and ginger dipping sauce, dukkah-dusted onion rings
- **Honeyed chicken salad** - Cherry tomatoes, olives, roasted butternut, cucumber, carrot, Danish feta
- **Halloumi and nut salad** - Baby spinach, carrot, mild jalapeños, cucumber, zucchini, olives, red pepper marmalade, balsamic dressing
- **Cauliflower wrap** - Chicken thighs, pineapple chutney, carrots, cucumber, green apple, mayo, baby spinach
- **Flame-grilled chicken** - Chicken Breast (200G) with Greek salad
- **Chicken and mango open sandwich** - Marinated mango, smoked chicken fillet, brie, rocket, sesame seeds, lemon and poppy seed dressing
  - **Prego roll sliders** - Rump steak, hot sauce
- **Blos beef burger** - Rump steak patty, house relish, gherkins, caramelised onions, lettuce, tomato

*Mineral water and one soft drink p/p included.*

**R240 P/P**

## FULL DAY STANDARD

### 08:00 Arrival

- Coffee, tea & juice served with granola bars

### 10:00 Break

- Coffee, tea & juice served with banana bread and honey-cinnamon-butter

### 12:30 Light Lunch

*served a la carte style*

### STANDARD MENU

*Same as Half Day Standard Menu*

### 15:00 Afternoon Break

- Coffee, tea and juice order sweet & savoury treats from our conference a la carte menu

**R280 P/P**

## HALF DAY GOURMET

### 08:00 Arrival

- Coffee, tea & juice served with granola bars

### 10:00 Break

- Coffee, tea & juice served with banana bread and honey-cinnamon-butter

### 12:30 Light Lunch

*served a la carte style*

### GOURMET MENU

- **Blos platter** - Biltong carpaccio, hanger steak sosatie, sticky chicken thighs, sundried tomato pesto, basil mayo, panini
- **Beer board** - Onion rings, pork belly, barbeque ribs, potato crisps, smokey mayo, home-baked beer bread
- **Chef's salad** - Bacon, honey-soy chicken thighs, poached eggs, tomato, cucumber, carrot, Danish feta, olives
- **Salmon and feta Salad** - Olives, red onion, marinated peppers, cucumber, cherry tomatoes, wasabi dressing
- **Valentine burger** - Rump steak patty, guacamole, glazed bacon, dukkah dusted onion rings, melted brie, peppered cranberry jam, rocket
  - **Flame-grilled deboned chicken** - Hot or not. Potato wedges, spicy mayo
- **Mushroom port burger** - Rump steak patty, port and mushroom sauce, caramelised onion, mozzarella
- **Thai red chicken curry** - Chicken breast and thighs, sweet potato, creamy red Thai curry sauce, served with rice

*Mineral water and one soft drink p/p included.*

**R320 P/P**

## FULL DAY GOURMET

### 08:00 Arrival

- Coffee, tea & juice served with granola bars

### 10:00 Break

- Coffee, tea & juice served with banana bread and honey-cinnamon-butter

### 12:30 Light Lunch

*served a la carte style*

### GOURMET MENU

*Same as Half Day Gourmet Menu*

### 15:00 Afternoon Break

- Coffee, tea and juice order sweet & savoury treats from our conference a la carte menu

**R360 P/P**