



CONFERENCE PACKAGES

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BASIC

Arrival

- Bottomless coffee/tea
- Juice
- Carrot & nut muffin with cheddar cheese.
- Jugs of water & lemon on the table
- Mints on the table

STANDARD

Arrival

- Coffee & tea x 3pp
- Juice

All day

- Jugs of water & lemon on table
- Mints on table

MENU

BLOS BEEF BURGER

House relish, gherkins, caramelised onions, lettuce, tomato

CHICKEN AND MANGO SANDWICH

Marinated mango, smoked chicken fillet, brie, rocket, sesame seeds, lemon and poppy seed dressing

SUMMER SALAD WITH APPLE CIDER VINAIGRETTE

Quinoa, roasted butternut, kale, apple, toasted seeds, cranberries, avocado, button mushroom, served with apple cider vinaigrette.

CHICKEN QUICHE

Chicken, peppadew and feta quiche served with salad

PULLED PORK BAGUETTE

barbeque pulled pork, jalapeño coleslaw

VEGETARIAN PASTA

Creamy butternut sauce, nutmeg, mushroom cherry tomatoes, basil, Danish feta

EXECUTIVE

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 Lunch - a la carte

MENU

BLOS BEEF BURGER

Relish, gherkins, caramelised onions, lettuce, tomato

CHICKEN AND MANGO SANDWICH

Marinated mango, smoked chicken fillet, brie, rocket, sesame seeds, lemon and poppy seed dressing

SUMMER SALAD WITH APPLE CIDER VINAIGRETTE

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VEGETARIAN PASTA

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CAULIFLOWER WRAP

Chicken thighs, pineapple chutney, carrots, cucumber, green apple, mayo, baby spinach

GREEN BOWL

Olives, zucchini, broccoli, green beans with baby spinach and guacamole. Quinoa infused with fresh basil and Moringa salad dressing

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 Lunch - a la carte

MENU

BLOS BEEF BURGER

House relish, gherkins, caramelised onions, lettuce, tomato

CHICKEN AND MANGO SANDWICH

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SUMMER SALAD WITH APPLE CIDER VINAIGRETTE

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FLAME-GRILLED DEBONED CHICKEN

Hot or not. Potato wedges, spicy mayo

LAMB AND MINT

slow-roasted lamb, mint and yoghurt sauce, caramelised onions, baby spinach

GNOCCHI PASTA

Almond and pistachio sauce

15:00 Afternoon Break

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

R100 P/P

R190 P/P

R240 P/P

R360 P/P

Additional Equipment: • Projector R410 • Flip chart and paper R300 • Stationery on request