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THE WHITE PAGES



CENTRAL DRAKENSBERG

**RATES**

Conferences/groups – fully inclusive of accommodation, breakfast, lunch, dinner, tea/coffee/biscuits served twice during the day, use of conference room and all its standard equipment including VAT, currently at 14%. Please note that all rates are per person per night and are subject to alteration without prior notification.

| Date | Midweek Sun - Thurs | Weekend Fri - Sat |
|----------------------------------|------------------------|----------------------|
| 01 August 2011 – 31 DecembeR2011 | R1 670.00 single | R1 930.00 single |
| | R1 340.00 sharing | R1 490.00 sharing |
| 01 January 2012 – 31 May 2012 | R1 635.00 single | R1 910.00 single |
| | R1320.00 sharing | R1 500.00 sharing |
| 01 June 2012 – 31 July 2012 | R1 595.00 single | R1 805.00 single |
| | R1 245.00 sharing | R1 450.00 sharing |
| 01 August 2012 – 31 DecembeR2012 | R1 805.00 single | R2 085.00 single |
| | R1 450.00 sharing | R1 610.00 sharing |
| 01 January 2013 – 31 May 2013 | R1 765.00 single | R2 065.00 single |
| | R1 425.00 sharing | R1 620.00 sharing |
| 01 June 2013 – 31 July 2013 | R1 725.00 single | R1 950.00 single |
| | R1 345.00 sharing | R1 565.00 sharing |
| 01 August 2013 – 31 DecembeR2013 | R1 950.00 single | R2 250.00 single |
| | R1 565.00 sharing | R1 740.00 sharing |

DAY CONFERENCE RATES PER DELEGATE

R450.00 (includes lunch, 2 x teas and coffees)

R595.00 (includes lunch, dinner and 2 x teas and coffees and use of one conference venue)

ROOM DROPS

First room drop is complimentary thereafter a fee of R20 per room and R35 per chalet will be levied.

BANK DETAILS

Champagne Sports Resort, Standard Bank – Hillcrest

Account no: 0520 268 76 (Current Account)

Branch no: 045726

BABY-SITTING

Babysitters are available on request and the rate is R30 per hour and R60 per hour after 12 pm.

MEAL SURCHARGES

All meals taken outside the main restaurant are subject to a surcharge dependant on your menu chosen.

Buffets range from R95 - R280 per person and set menus from R100 – R150 per person.

PRICE STRUCTURE

HIRE CHARGES FOR BREAKAWAY AND EXHIBITION AREAS

12 Hour hire:

| | |
|------------------------------|------------|
| Buttress Conference Centre | R15 160.00 |
| Sentinel Conference Centre | R11 970.00 |
| Monks Cowl Conference Centre | R5 670.00 |
| Summit Conference Centre | R4 790.00 |
| Ondini Conference Centre | R1 650.00 |
| Zuncfels Conference Centre | R1 650.00 |
| Turret Conference Room | R1 650.00 |
| Amphlett Conference Room | R1 650.00 |
| Ithaba Conference Room | R1 650.00 |
| Injasuti Conference Room | R450.00 |
| Sterkhorn Conference Room | R350.00 |
| Greys Pass | R350.00 |
| Dragons Back | R350.00 |
| Eastmans | R350.00 |
| Ships Prow | R350.00 |

24 Hour hire:

| | |
|------------------------------|------------|
| Buttress Conference Centre | R22 150.00 |
| Sentinel Conference Centre | R14 690.00 |
| Monks Cowl Conference Centre | R7 350.00 |
| Summit Conference Centre | R6 300.00 |
| Ondini Conference Centre | R1 830.00 |
| Zuncfels Conference Centre | R1 830.00 |
| Turret Conference Room | R1 830.00 |
| Amphlett Conference Room | R1 830.00 |
| Ithaba Conference Room | R1 830.00 |
| Injasuti Conference Room | R860.00 |
| Sterkhorn Conference Room | R615.00 |
| Greys Pass | R615.00 |
| Dragons Back | R615.00 |
| Eastmans | R615.00 |
| Ships Prow | R615.00 |



GOLFING GREEN FEES & RATES

GOLF – Green fees

This scenic 18 hole Championship Golf course was designed with exciting challenges to test even the keenest devotee of the game. The clubhouse is fully equipped with changerooms, halfway house and bar with a large extended deck with magnificent views, overlooking the hidden golfing masterpiece of Champagne Sports Resort.

| | 9 holes | 18 holes | |
|-------------------------------------|---------|----------|------------------------|
| Conference and hotel rates | R190.00 | R210.00 | |
| Visitors with affiliation | R235.00 | R325.00 | members of a golf club |
| Visitors without affiliation | R235.00 | R325.00 | |
| Golf carts | R179.00 | R225.00 | |
| Club hire | R209.00 | R255.00 | |

Champagne Sports Resort dress code and general golf etiquette

1. Players must comply with the dress regulations. Any player incorrectly dressed will be refused permission to play.

Dress code:

 - 1.1 Shoes: sports shoes or golf shoes
 - 1.2 Shirt: golf shirt or collar neck shirt
 - 1.3 Pants: golf shorts/longs and no jeans
 - 1.4 Socks: golf short or long
2. The maximum number of players allowed to play together is four.
3. Only two people per cart, no under 18's to drive the cart, children are regarded as one person.
4. No golf carts are allowed on tee boxes and within 15 meters of the greens.

Local Rules:

1. Placing on all fairways – 30 centimetres.
2. Distance markers to the centre of the green
 - 2.1 Red at the back
 - 2.2 Yellow in the middle
 - 2.3 White at the front
3. Repair all pitch marks on greens and divots on fairways.
4. Bunkers with water: Take a free drop out of the bunker at the nearest point of relief, not nearer the hole.
5. Casual water: take a free drop
6. Plugged ball: rough or fairway take a free drop.

Should guests wish to find out more information concerning the golf course, please feel free to contact the golf club at the resort.

Membership: For more information contact Head Office on 031 765 7100 or email marketing@mgoc.co.za

OTHER ACTIVITIES

OTHER ACTIVITIES IN THE VALLEY

| | |
|--|--|
| Horse riding | Price on application |
| Pool | 2x pool tables in Cathkin Arms Bar – available only at specific times |
| Helicopter flips (6 delegates): | Valley Ride – price on application Scenic Tour – price on application Injasuti River Tour – price on application |
| Team building | Limited in-house team building offered. Specialised teambuilding on request. External suppliers welcome. |
| Photographer | Rowan Wilkinson – Cell 082 789 9759 |
| Falcon Ridge | An informative outdoor lecture on birds of prey. Help feed and call the birds in. Exhilarating! Daily shows: 10h30 – Tel 036 468 1752. |
| Drakensberg Boys' Choir School | Performances are on most Wednesdays, depending on schools itinerary – Tel 036 468 1012. |
| KwaZulu Weavers Rug and Candle Factory | Rugs woven on their property, also a wide variety of candles – Tel 036 488 1098. |
| Various arts and crafts | On the R600 central berg road are various places of interest which sell arts and crafts curios |
| Thokozisa Mountain Café | Situated at the cross roads, offers crafts and light meals with a difference – Tel 036 488 1273. |
| Tevreden Cheese Factory | Demonstrations and wine tasting! Tel 036 448 1840 |
| Battlefield tours | The battles of Spionkop, Colenso, Vaalkraans, Rorkes Drift and Blood River etc. Offer fascinating insights into the history of the area. For bookings contact Raymond Heron Tel 036 488 1404 |
| Transfers – locally | Fiona Brooke-Leggatt – Cell 084 581 6492 |
| Four Rivers Rafting | Team building and adventure sports – Tel 083 785 1693 |
| Canopy tours | Tel 036 468 1981 or 083 661 5691 jax@drakensbergcanopytour.co.za |



SALON TREATMENTS

BOOKINGS

Please be sure to book in advance as bookings are subject to availability.

Please arrive 10 minutes before your appointment.

24-hour cancellation or changes to treatments is required or the full amount will be charged.

Should you arrive late for your appointment, your treatment will be shortened accordingly.

Prices are subject to change without prior notice.

Please inform the therapist of the following medical conditions:

- High blood pressure or other heart conditions
- Muscle or joint injuries
- Pregnancy, epilepsy or diabetes
- Any known allergies
- Any other medical conditions

GIFT VOUCHERS

Gift vouchers are available from the salon reception. Please note that they are valid for three months from date of purchase.

DRESS CODE

Please wear boxers, running shorts or underwear for treatments.

PAYMENT

Payment is by cash or credit card.

OPENING TIMES

The salon is open 7 days a week from 8am until 5pm. Closed on Christmas and New Years Day.

Contact us:

+27(0)36 468 8000 (hotel switchboard)
Extension: 8034
+27(0)72 611 1767 (direct number)

SALON TREATMENTS

SKIN GROOMING GATINEAU

1. DEEP CLEANSE

60 min

Customised to clean and condition all skin types.

2. MALE SKIN FITNESS

60 min

This revitalising facial helps to improve and recondition skin that needs a good workout.

3. PEELING EXPERT FACIAL

60 min

This facial is intended for people aged 30 and over, whatever their skin type. Revives and improves skin imperfections.

4. SPECIALISED PURIFYING FACIAL

60 min

A specialised treatment leaving oily skin calm, rebalanced and purified.

5. SPECIALISED WHITENING FACIAL

70 min

This treatment facial helps to reduce the appearance and production of pigmentation.

6. SPECIALISED ELECTELLE FACIAL

70 min

Does your skin need a boost? Your skin will feel oxygenated and have increased luminosity.

7. SPECIALISED SERENITE FACIAL

70 min

Conditioning for both dry and sensitive skins.

8. FIRMING ANTI-AGING FACIAL

80 min

For skin that lacks firmness due to the slowing of hormonal activity. Enjoy this ultra firming facial.

9. COLLAGEN ANT-AGING FACIAL

80 min

Delays the appearance of first wrinkles and improves hydration. Your skin regains its radiance.

10. EYE TREATMENT

Hydrating eye treatment a must to add to any of our facials.

BODY THERAPY

1. FULL BODY EXFOLIATION

30 min

Rid your body of excess dead skin. This exfoliation leaves your skin feeling smooth and stimulated.

2. FULL BODY EXFOLIATION AND DETOX

60 min

Enjoy all the benefits of a body exfoliation as well as a detox treatment.

3. FULL BODY SALT AND MUD

90 min

This treatment is a must! Destresses, detoxifies, improves circulation and conditions the skin.

4. BACK TREATMENT

45 min

A deep cleansing treatment for the back. Helps treat skin problems/conditions and leaves you feeling relaxed and refreshed.

5. AHAVA MUD MASSAGE

90 min

This full body mud massage helps to relax the muscles, exfoliates and conditions the skin as well as having remineralisation and mild detoxifying effects on the whole body. The treatment involves a massage, wrap, shower and application of body lotion.

MASSAGE

1. AHAVA HEAD MASSAGE TREATMENT

60 min

This treatment works on shoulders, neck and scalp, ending with a shiatsu pressure point massage on the face. It is the ultimate for all those stressed-out individuals.

2. SWEDISH MASSAGE

This massage technique is excellent for relaxation and stress relief. Varied pressure can be applied depending on client's preference. Grape seed oil is used as a massage medium which helps to nourish and condition the skin.

SALON TREATMENTS



Full body:

legs, arms, back, neck and scalp – 60 min

Back, neck and scalp – 45 min

Back and neck – 30 min

Legs – 30 min

Hands – 30 min

Feet – 30 min

3. HOT STONE MASSAGE

This massage technique uses warm stones to heat and relax tired and stressed muscles.

Full body – 60 min

Back, neck and scalp – 45 min

Back and neck – 30 min

SALON TREATMENTS

4. AROMATHERAPY HOT

CANDLE MASSAGE

Massage using hot melted soy oil candles as massage medium. Choose from seven different aromatherapy blends

Full body – 60 min

Back, neck and scalp – 45 min

Back and neck – 30 min

TINTING AND SHAPING

Lash tint

Brow tint

Lash and brow tint

Brow shaping

DEPILATORY TREATMENTS

½ leg wax

¾ leg wax

Full leg wax

Bikini wax

Underarm

Lip

Brow

Chin

Face

MANICURES AND PEDICURES

Manicure

Pedicure

French manicure

French pedicure

Paraffin wax

File and re-varnish

NO APPLICATION OR REMOVAL OF FALSE NAILS

PACKAGES FOR ONE

1. BODY BOOSTER

90 min

Full body salt glow followed by a one hour hot stone massage

STRESS BUSTER

120 min

Reduce stress. Receive a Ahava head massage treatment followed by a Swedish full body massage.

BRIDAL BLISS

240 min

Relax with a manicure, pedicure, full body swedish massage as well as a specialised facial to suit your skins needs.

PACKAGE FOR TWO

TREATMENTS FOR TWO

120 min

Each receive a deep cleanse and a Swedish full body massage.

BREAKFAST MENUS

Champagne Breakfast Buffet

Champagne Executive Breakfast

Champagne Brunch Buffet

LUNCH MENUS

Build-A-Burger Buffet

Deli Sandwich Buffet

Indian Lunch Buffet

Italian Connection Buffet

Pie Lunch Buffet

Wrap Lunch Buffet

Bistro Lunch Menu

FINGER FORK BUFFET

CHAMPAGNE SPORTS BUFFET DU CHEF

Buffet du Chef A

Buffet du Chef B

Buffet du Chef C



THEMED BUFFET MENUS

American Fair Menu

Champagne Sports Braai Buffet

Champagne Sports Surf-'n-Turf Braai

Greek Buffet

Mardi Gras Buffet

Mexican Fiesta

Pub Grub Buffet

Moulin Rouge Buffet

Oktoberfest Buffet

Out of Africa Buffet

Proudly South African Party

Rock and Roll Menu

“Round-the-World” Buffet

Tropical Buffet

Kingdom Buffet

CHAMPAGNE SPORTS GALA

DINNER MENU:

Starters

Entrées

Main Courses

Desserts

SPECIALITY TEA BREAK MENUS



Champagne
Breakfast Buffet
MENUS

CHAMPAGNE BREAKFAST BUFFET

(Minimum 50 persons)

Juices

A selection of orange, tropical punch and guava juices

Fruits and yoghurts

Selection of two fresh seasonal fruits
Homemade fresh fruit salad
Selection of three preserved fruits

A variety of four different yoghurts

Cereals and health bar

An assortment of cereals, muesli and selected accompaniments

Selective cold cuts and cheeses

Salami, cooked ham, chicken and roast beef, grated cheddar, cream cheese and pickles

The bread basket and preserves

Toast, scones, croissants, Danish pastries, assorted muffins and health breads
Honey, marmalade and assorted preserves

Hot breakfast dishes

Scrambled eggs
Crispy fried bacon
Pork and beef sausages
Savoury beef mince
Kedgerie
Grilled half tomatoes topped with herbs and cheese
Fried mushrooms
Sautéed potatoes

Champagne Sports Resort's blend of filter coffee or tea



CHAMPAGNE BRUNCH BUFFET MENU

(Minimum 50 persons)

Juices

A selection of orange, tropical punch and guava juices

Fruits and yoghurts

Selection of two fresh seasonal fruits
Homemade fresh fruit salad
Selection of three preserved fruits
A variety of four different yoghurts

Cereals and health bar

An assortment of cereals, muesli and selected accompaniments

Selective cold cuts and cheeses

Salami, cooked ham, chicken
Cheddar, cream cheese and pickles

Salad bar

A selection of fresh greens and prepared salads
Selection of two assorted wraps

The bread basket and preserves

Toast, scones, croissants, Danish pastries, assorted muffins and health breads
Honey, marmalade and jams

Hot breakfast dishes

Scrambled eggs
Crispy fried bacon
Boerewors in tomato onion gravy
Grilled half tomatoes topped with herbs and cheese

Main course lunch dishes

Escalope of grilled butterfish in cheesy, white wine sauce
Roast prime beef
Potatoes Dauphine
Savoury rice with diced peppers
Oven roasted Mediterranean mixed vegetables

Chinese stir fry station

Chinese noodles with chicken
Vegetable and noodle stir fry,
Olive oil, soya and sweet chilli sauce

DESSERT

Chocolate mousse
Sherry trifle
Cheese cake
Lemon meringue pie
Fruit salad and ice cream

Champagne Sports Resort's blend of filter coffee or tea

CHAMPAGNE EXECUTIVE BREAKFAST

Tea and coffee on arrival

Fruit and yoghurt cup

Layers of fresh seasonal fruit, muesli and yoghurt
draped with mixed berry compote

Freshly Baked:

Baskets of assorted Danish and bran muffins and
sliced health and rye bread

TOAST

Assorted jams and farm fresh butter

Fresh Fruit Juices

Jugs of fruit cocktail and orange juice

Hot Plated Breakfast

Farm fresh scrambled eggs

Traditional farm style sausage

Sautéed potato and onion

Aromatic grilled bacon

BBQ button mushrooms

Grilled half tomatoes topped with a cheddar
crust

Champagne Sports Resort's blend
of filter coffee or tea



BUILD-A-BURGER LUNCH

A selection of three freshly prepared
chef's salads

A selection of accompaniments
for your construction

Fresh from the garden and sliced for
your convenience

Tomato

Cucumber

Pineapple

Crisp fresh lettuce

Sliced cheese

Assortment of pickles

French fries

Fried onions

Sauces

Mushroom sauce

Tangy BBQ sauce

Tomato sauce

Spicy chilli sauce

Creamy mayonnaise

Mustard

Freshly baked hotdog rolls and
sesame burger buns

Hot Fillings

Fresh Midlands beef patties

Marinated chicken steaks

Herbivore vegetarian patties

Smoked Viennas

Fried onions

Dessert

Fresh seasonal fruit salad

Two assorted ice cream flavours

Choice of two chef's desserts

Deli Style Buffet Lunch
MENUS

DELI STYLE BUFFET LUNCH

(Construct your own Sandwich)

Soup of the Day

Salads

Mixed green salad with cucumber, tomatoes, carrots, and goat cheese, with herb dressing, potato salad with onions, bacon, scallions and whole grain mustard

Sandwich fillings

Greens

Fresh from the garden and sliced for your convenience

Tomato, cucumber, pineapple, onion

Crisp fresh lettuce

Egg

Avocado (when available)

Crispy bacon

Shrimp Marie Rose

Smoked salmon

Tuna

Cold meat

Oven roasted chicken breast

Roast loin of beef

Honey glazed gammon

Salami

Smoked ham

Assorted sliced cheeses

Sliced Gouda, Swiss and mild cheddar cheeses

Feta

Variety of deli breads

French baguette, marble rye, country loaf, pita breads, and whole wheat rolls

Accompaniments

Dijon mustard, whole grain mustard, mayonnaise, and creamed horseradish
assorted pickles, piccalilli, branston pickle and chilli paste



INDIAN LUNCH MENU

Mixed eastern sambals to complement your meal

Crisp deep fried poppadoms

Sweet fruity chutney

Onion and tomato sambals in fresh lemon juice

Curried mango pickle

Spicy and sour lime pickle

Mixed vegetable pickle

Coconut

Bananas in milk

Fresh home baked rolls

From the Curry Den

Natal beef curry in a medium spiced traditional sauce

Madras lamb curry

Chicken and prawn curry

Potato and spinach curry, our speciality!

Mince Samoosas

Turmeric infused basmati rice

Desserts

Refreshing lemon meringue pie and cream

Ice cream

ITALIAN CONNECTION LUNCH

Salads

Italian salad created with fresh chunky greens and a light herb infusion.

Roasted Mediterranean vegetable salad marinated in a olive oil and herb dressing

Baby jacket potato, steamed and marinated in a onion and balsamic dressing garnished with julienne peppers

Penne pasta dressed with a medley of tomato and cucumber doused with Atlantic tuna Assorted dressings

Fresh Italian olive focaccia bread

Hot Buffet

La Mafia pizza strips (V)
A crisp pizza base topped generously with a homemade tomato and basil sauce, fresh mushrooms, pineapple and covered in a layer of mozzarella cheese.

La Mafiosa pizza strips
A crisp pizza base topped generously with a homemade tomato, garlic and basil sauce, fresh mushrooms, salami and olives, covered in a layer of mozzarella cheese.

Chicken and butternut lasagna
Succulent chicken strips braised in creamy sauce and layered with butternut and pasta sheets finished with Parmesan.

Macaroni and mushroom bake (V)
A traditional dish of macaroni and cheese sauce baked with sliced mushrooms.

Pasta Station

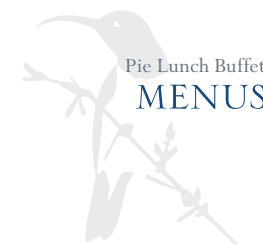
Selection of pastas and sauces prepared to order
Spaghetti
Penne
Tagliatelle
Fusilli

Sauces

Sauce Fungilli – A mushroom sauce with garlic, white wine and fresh cream (V)
Beef Bolognaise – A hearty Italian sauce made with mince, herbs and roasted tomatoes
Sauce Arabiatto – A tomato and basil sauce laced with a hint of chilli (V)

Desserts

Fruit salad
Tiramisu
Lemon cheese cake
Assorted ice cream



PIE LUNCH BUFFET

Soup

Creamy leek and potato with croutons and Parmesan cheese

Salads

A basket of assorted crisp fresh salad leaves, sliced cucumber, tomato wedges, Feta cheese, mixed pickles, onion rings, croutons, olives, julienne peppers and assorted vinaigrettes

Choice of three chef's choice salads

Pots of Pie

Topped with fresh individual pie lids from the baker's oven

Hearty steak in a dark crushed black pepper sauce
Creamy chicken with garden fresh leeks
vegetable curry (V)

French fries

Dessert

Fresh fruit salad
Rich, dark chocolate and black cherry mousse
Apple pie and cream
Milk tart

Wrap Lunch Buffet
MENUS

WRAP LUNCH BUFFET

Cold Selection

(Pre-made and individually displayed on platters)

Smoked Salmon Wrap

Smoked salmon, cream cheese, capers, cucumber, lettuce, onion, Dijon vinaigrette

Roast beef and pickle wrap

Roast beef, Branston pickle, gherkin, rocket, chopped tomato, cucumber slivers

Salad Wrap (V)

Selection of garden fresh salad ingredients blended with a tangy salad cream

Chicken salad wrap

Diced chicken, onion, lettuce and salsa blended mayonnaise

Salads

Choice of three chef's choice salads

Hot Wraps

Chinese vegetable stir-fry (V)

A medley of vegetables, cooked to order with your choice of sauces

Beef Stir-fry

Thinly sliced strips of beef stir-fried with green and red peppers and finished off in a peanut and soy sauce

Chicken Stir-fry

Chicken strips stir-fried with pineapple and cashew nuts in a sweet and sour sauce

Desserts

Choice of three chef's choice desserts



BISTRO LUNCH BUFFET

Soup

French Onion Soup with croutons and Parmesan cheese

Salads

A basket of assorted crisp fresh salad leaves, Sliced cucumber, tomato wedges, Feta cheese, mixed pickles, onion rings, croutons, olives, julienne peppers and assorted vinaigrettes

Choice of three chef's prepared salads

Casseroles

Hearty beef Bourguignon

Chicken Coq au Vin

Potato and spinach curry (V)

Potatoes gratin

Savoury rice

Ratatouille

Selection of two vegetables

Desserts

Hot Cape malva pudding

Fresh fruit salad

Apple pie and cream

Finger/Fork Supper
MENUS

FINGER/FORK SUPPER

Fork

Chicken with peppers in a white wine sauce
Chilli con Carne – prime minced beef with tomatoes, onions and kidney beans and chilli
Beef or vegetable curry, rice and sambals
Butternut lasagne

Finger

Mini hamburgers
Mini bunny chow
Goujons of line fish
Vegetable spring rolls

Salads

Tomato, Feta and olive salad with fresh basil dressing
Mixed leaf and herb salad with a traditional French dressing
Potato, smoked pork sausage and mayonnaise salad
Mixed bean salad with a garden herb dressing

Dessert

Mini milk tarts
Chocolate Éclairs
Mini fruit Pavlovas
Finger lemon meringues



CHAMPAGNE SPORTS RESORT BUFFET SELECTION MENUS

Buffet 1 (lunch)

Cold buffet selection – choose six
Carvery – choose one
Presented in chaffing dishes – choose two
Hot accompaniments – choose two
Dessert buffet – choose four

Buffet 2

Cold buffet selection – choose eight
Seafood entrees – choose two
Carvery – choose two
Presented in chaffing dishes – choose two
Hot accompaniments – choose five
Dessert buffet – choose six

Buffet 3

Cold buffet selection – choose eight
Seafood entrees – choose four
Carvery – choose two
Presented in chaffing dishes – choose four
Hot accompaniments – choose five
Dessert buffet – choose six

COLD BUFFET SELECTION

Spicy pineapple salad with raisins
Potato salad with boiled eggs, gherkins and parsley mayonnaise
Homemade pickled beetroot salad
Greek salad
Tuna and herb pasta salad
Mediterranean roast pepper and aubergine salad
Garden fresh green salad
Smoked chicken salad with cashews and raisins in a curry peach mayonnaise
Marinated mushrooms
Curried three bean

Freshly baked cocktail bread buns from our bakery

SEAFOOD ENTREES

Homemade spicy pickled fish
Pickled calamari salad
Smoked salmon capers and fresh lemon
Marinated Mussels
Mixed seafood cocktail with dill mayonnaise
Filets of smoked Berg Trout
Scandinavian Roll Mops

CARVERY

Rolled leg of roast lamb
Roast topside of prime beef
Roast sirloin of beef
Roast corn-fed farm chicken
Leg of gammon, glazed with honey and mustard
Roast leg of pork with crackling

SAUCE ACCOMPANIMENTS

Brown onion gravy
Mint sauce
Horseradish cream
Assorted mustards
Apple sauce

PRESENTED IN CHAFFING DISHES

Madras lamb curry with sambals, chutney and poppadoms
Bombay beef curry with sambals, chutney and poppadoms
Chicken breyani with spicy dhal, sambals and chutney
Potato and spinach curry with sambals, chutney and poppadoms
Baked seafood thermidor with cream, mushrooms and Parmesan cheese
Port, beef and mushroom casserole with Roquefort cheese cream
Fruity beef bobotie
Chicken and butternut lasagne
Garden vegetable lasagne with herbs, Parmesan cheese and tomato
Stir-fry chicken with pineapple, cashews and peppers
Beef Bourguignon in a rich red wine sauce with whole button mushrooms
Beef Stroganoff finished off with cream sweet paprika, peppers and gherkins
Hungarian beef goulash
Lamb and tomato bredie
Chicken Coq au Vin cooked in wine and mushroom reduction

HOT ACCOMPANIMENTS

Steamed savoury rice
Buttered seasonal vegetables
Roast potatoes
Roast potato wedges with paprika oil
Sautéed potato cubes with onions, herbs and garlic
New potatoes with garlic and fresh rosemary
Garlic and braised onion mash potato
Sweet potatoes with cashews
Traditional phutu pap with onion tomato gravy
Glazed baby carrots with honey and parsley
Green beans with diced onions
Ratatouille
Creamy spinach
Butternut with cinnamon brown sugar and honey
Broccoli gratin
Cauliflower gratin
Baby marrow cubes with tomato onion and basil sauce
Carrot batons with sugar and parsley
Green beans with bacon and onions
Green peas with sautéed onions and butter
Cream corn kernels

DESSERT BUFFET

Fresh fruit salad
Chocolate mousse
Vanilla Gateaux
Crème caramel
Apple pie
Trifle
Chocolate éclairs
Strawberry cheese cake
Black Forest Gateaux
Ice cream – choice of two flavours with a selection of toppings and sauces
Pecan nut pie
Chocolate mousse cake
Italian tiramisu
Passion fruit cheese cake
Apple strudel

Hot Puddings

Apple crumble
Malva pudding
Bread and Butter pudding
Cape Brandy Pudding
Baked croissants with almonds, raisins, apricot jam and fresh cream

All hot desserts are served with vanilla custard.

Champagne Sports Resort's blend of filter coffee or tea



American Fair
MENUS

AMERICAN FAIR MENU

Soup and Salad Stall

Corn chowder
Aunt May's potato salad
Greek salad
Mediterranean roast vegetable salad
Pickled beet salad
Yankee coleslaw salad
Melon and Feta salad

Burger Stall

Beef/chicken/vegetable patties
Hot dogs
Fried onions
BBQ and chilli sauces
Buns and rolls

Hot Food Stall

Southern fried chicken
BBQ spare ribs
Roast beef carvery
Chili con Carne
Pumpkin pie
Savoury fried rice
Refried beans
Potato wedges
Corn on the cob

Dessert Stall

Apple pie
Cheese cake
Crumpets and maple syrup and cream
Fresh fruit salad
Assorted ice creams and sugar cones
Popcorn
Candy floss

CHAMPAGNE SPORTS BRAAI MENU

Champagne Salads

A selection of assorted crisp fresh salad leaves, sliced cucumber, tomato wedges, Feta cheese, mixed pickles, onion rings, croutons, olives, julienne peppers and assorted vinaigrettes

Four choices of chef's salads

Home baked fresh bread rolls
Garlic bread

Flame grilled from the fire

Chicken kebabs marinated in a sweet and spicy sauce
Traditional boerewors
Tender choice lamb chops
Prime cut sirloin steaks.

Whole line fish baked in lemon, olive oil and fresh herbs.

Traditional dishes served hot from our buffet
South African potato bake in fresh dairy cream
Butternut roasted with brown sugar and cinnamon
Corn on the cob
Curried cabbage and potato
Traditional Zulu phutu served with a tomato and onion relish



MENUS

CHAMPAGNE SPORTS "SURF-'N-TURF" BRAAI MENU

Champagne salads

A selection of assorted crisp fresh salad leaves, sliced cucumber, tomato wedges, Feta cheese, mixed pickles, onion rings, croutons, olives, julienne peppers and assorted vinaigrettes

Four choices of chef's salads

Home baked fresh bread rolls

Garlic bread

Vetkoek

Flame grilled from the "Turf"

Chicken kebabs marinated in a sweet and spicy sauce

Traditional boerewors

Tender choice lamb chops

Prime cut sirloin steaks

Flame grilled from the "Surf"

Whole line fish baked in lemon, olive oil and fresh herbs

Butterflied chilli prawns

Grilled calamari

Seafood kebabs

Crumbed cheesy mussels

Traditional dishes served hot from our buffet

South African potato bake in fresh dairy cream

Butternut roasted with brown sugar and cinnamon

Corn on the cob

Curried cabbage and potato

Traditional Zulu Phutu served with a tomato and onion relish

Desserts

Milk tart

Chocolate mousse

Fresh fruit salad

Ice cream and chocolate sauce

Koeksisters

GREEK THEME BUFFET

Salata – Bowls of freshly prepared Mediterranean style salads

Greek salad

Tiganita – fried aubergine and baby marrow in a light batter on a tomato and Feta salad drizzled with balsamic and olive oil

Marinated chicken, couscous and avocado salad – char-grilled chicken breast basted with chilli, lime and sesame dressing served on a bed of greens and couscous, diced tomatoes, parsley and onions

Three choices of chef's salads

Hummus served with pita bread

Tzatziki

Spanakopita – Phyllo pastry stuffed with spinach and Feta (hot starter)

Butternut Soup

Fish Section

Mussels/crab sticks/roll mops

Bain Marie

Keftedes – spicy cocktail meatballs

Moussaka

Rosemary sauté potatoes

Tomato and oregano rice

Couscous

Tomato concasse

Minted peas

Stir fry – as normal and seafood mix



Greek Theme Buffet MENUS

Roasts

Arni Kleftiko – succulent rolled lamb

Piquantly seasoned with a bouquet of mountain herbs and slow-cooked until tender

Roast Chicken

Kalamarakia – choice baby calamari grilled and marinated with oregano and lemon juice

Desserts

Baklava

Cheesecake – with roasted nuts and honey sprinkled with almond halves

Crème Caramel

Seasonal fruit salad

Cappuccino mousse cake

Two choices of chef's desserts



Mardi Gras Buffet
MENUS

MARDI GRAS BUFFET

Stall 1: Salads

Three bean salad
Tossed green salad with avocado and lemon
Dressing
Potato salad with Jalapeño chillies
Green salad
Corn salad

Mexican hot pot soup
Corn bread and rolls

Stall 2 and 3: Carvery and hot dishes

Roast cajun sirloin
Roast gammon

Spicy Mexican con Carne mince
Southern fried chicken
Louisiana BBQ ribs
Jambalaya
Seafood Gumbo
Grilled Butterfish

Corn fritters
Red beans and rice
Roasted cajun potatoes
Roast cinnamon pumpkin

Stall 4: Desserts

Live pancake station
Ice cream
Doughnuts – cream and jam
Mississippi Moonies – Marie biscuit
and marshmallow sandwiches
American cheese cake
Apple pie
Hot bread pudding with bourbon sauce



MEXICAN FIESTA

Spicy tomato soup with fresh corn bread

Creamed cheese, nachos and guacamole,
Marinated mushrooms
Mexican Corn Salad
Potato salad with Jalapeño chillies
Tomato salad
Asparagus and spinach salad
Bowls of chilly and salsa

Tex-Mex chilli chicken stew
Mexican spicy lamb
Buttock of carved beef
Chicken fajitas
Chilli con carne served with tortillas
Beef Pepper Quesadillas

Spicy Mexican rice, Mexican re-fried beans,
Carrots in Tequila, fried sweet corn,
Tombstone chillies rellenos – green peppers

Accompaniments:

Taco shells, salsa, guacamole, shredded lettuce,
diced tomatoes, sour cream and jalapeño chillies

Calamity Jane chocolate mousse,
bread pudding and caramel custard,
apple pie and cream,
ice cream and assorted toppings



Pub Grub
MENUS

PUB GRUB MENU

Soup of the Day

Ploughman's Platter

A selection of carved cold meats,
chicken and cured ham
Branston pickle, Cheddar cheese
and pickled onions
Chicken liver paté
Scotch eggs

Fresh crusty bread and butter

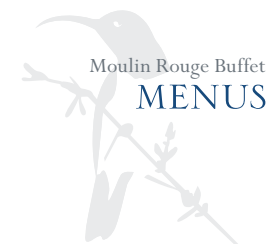
Four choices of chef's salads

Rare roast Midlands beef traditionally
served with Yorkshire pudding
Beef and curry gravy
Freshly baked Cornish pasties
Individual steak and kidney pies
Bangers and mash
Fish and chips

Baked beans
Mushy peas

Dessert

Bread and butter pudding baked with servile
marmalade complemented with custard
Ice cream and dark chocolate sauce
Fresh fruit salad and cream
Sherry trifle



MOULIN ROUGE BUFFET

French brown onion soup with fresh baguettes

Paté De Foie with melba toast
Crudités and cream cheese
Smoked salmon and tuna roulade
Timbale of smoked trout and prawns

Roasted confit of duck set on a warm leek ragout

A light three leaf salad with asparagus and
Camembert
Penne spinach and Feta salad with
Dijon vinaigrette
Smoked bacon trout and water crest salad

Roasted whole fillet of beef with a whole
grain mustard crust and a red wine jus
Herb roast leg of lamb with a wild mushroom
demi glace

Fillet of chicken topped with Brie and rested
on a bed of roasted leeks
Boeuf Bourguignon
Baked line fish with a white wine beurre blanc

Savoury rice
Patty pains Provençal
Potato Dauphinois
A rendezvous of sugar glazed petit vegetables
Marrows sautéed with smoked bacon and onions

Vanilla sponge and coconut petit fours
Chocolate profiteroles
Chocolate mousse
Crêpe Suzette
Fruit salad
Fruit Pavlova



Oktoberfest Buffet
MENUS

OKTOBERFEST BUFFET

Salads

Kartoffelsalat (cold German potato salad)
Rote Beete (pickled red beets)
Heringsalat (herring salad)
Green garden salad

Soup

Potato and leek soup

Vegetables

Parsley potatoes
Rotkohl (braised sweet and sour red
cabbage and apples)
Rösti (German potato pancakes)
Carrots in beer
Hot Sauerkraut
Slivered almond green beans

Cold Meats

Jagdwurst
Black Forest ham
German meat loaf

Hot Meats

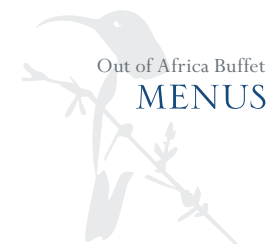
Honey basted gammon
Sauerbraten
Honey mustard chicken
Assorted grilled sausages
Bratwurst
Munich Weisswurst
Käsegriller (cheese griller)
Knackwurst

Desserts

Apfelstrudel (apple strudel)
Schwarzwälder Kirschtorte (Black Forest Gateau)
Sacher Torte
Fruit salad

Other

Roggenbrot (German rye bread)
German sour dough rolls
Pickled cucumber
Spiced apple sauce
Senf (assorted mustards)



OUT OF AFRICA BUFFET MENU

A traditionally African butternut soup, finished
with coconut cream

Salads from the Earth

Brown lentil and sweet-corn salad dressed with
light garlic vinaigrette
Baby potatoes steamed and topped with a paprika
mayonnaise
Cape rice and peach salad bound with a light
Malay curry salad cream
Fresh garden green salad

From the King's grill

Moroccan roasted spiced beef and
demi-glace sauce
Egyptian roasted lamb prepared traditionally
with garlic and rosemary yoghurt marinade
Chicken strips simmered with Madagascan green
pepper corns and cream
Fresh line fish kebabs prepared in a light Angolan
peri-peri seafood sauce
Three traditional vegetables in season
Traditional phutu
Samp and beans

Desserts

Milk tart
Fresh African fruit salad and ice cream
Amarula cheesecake with cashew nuts
Cape malva pudding
Moroccan coffee cream

PROUDLY SOUTH AFRICAN PARTY

Cape Calamari Station

Calamari freshly grilled to order
Savoury rice
Lemon, garlic and peri-peri sauces

Boerewors Roll Station

Quality boerewors grilled to order
Fresh rolls
Fried onions
Assorted sauces
Corn on the cob

Natal Curry Station

Beef curry
Mutton curry
Vegetable curry
Turmeric rice
Sambals and chutney
Poppadoms
Bunny chow

Salads

Assortment of six chef's salads

Dessert

Ice cream and cones
Banana fritters
Fruit salad
Milk tart
Pineapple skewers with curry powder



ROCK 'N ROLL MENU

Soup and salad stall

Corn chowder
Bacon and potato salad
Greek salad
Mediterranean roast vegetable salad
Pickled beet salad
Yankee coleslaw salad
Melon and Feta salad

Burger stall

Beef/chicken/vegetable patties
Hot dogs
Fried onions
BBQ and chilli sauces
Buns and rolls

Hot food stall

Southern fried chicken
Pizza slices
Roast beef dunk and gravy
Chilli con carne

Pumpkin pie

Savoury fried rice
Refried beans
Potato wedges
Corn on the cob

Dessert stall

Apple pie
Cheese cake
Crumpets and maple syrup and cream
Fresh fruit salad
Assorted ice creams and sugar cones

Milk shake bar

Assorted flavours:
Chocolate/cream soda/strawberry

**“ROUND THE WORLD” DINNER
BUFFET MENU**

GERMAN STATION

Salads

Cold German potato salad
Rote Beete (pickled beets)
Heringsalat (Herring Salad)

Soup

Potato and leek soup

Vegetables

Parsley potatoes
Carrots in beer
Hot Sauerkraut
Slivered almond green beans

Cold Meats

Jagdwurst
Black Forest ham
German meat loaf

Hot Meats

Honey basted gammon
Assorted grilled sausages
- Bratwurst
- Käsegriller (cheese griller)
- Knackwurst

Dessert

Apfelstrudel (apple strudel)
Black Forest Gateau
Sacher Torte

Other

Roggenbrot (German rye bread)
Pickled cucumber
Spiced apple sauce
Assorted mustard

ITALIAN STATION

Salads

Italian green salad
Baby jacket potatoes salad
Green salad with Italian dressing
Penne pasta and tuna
Tomatoes, mozzarella and basil

Soup

Minestrone with croutons

Other

Olive focaccia bread
Parmesan cheese
Olives

Hot Meats

Chicken and butternut lasagna
Pizza strips (vegetarian)
Pizza strips (non-vegetarian)
Spaghetti bolognese
Fettucini carbonara

Dessert

Ice cream

INDIAN STATION

Salads

Black-eyed bean salad
Curried rice and peach salads

Vegetable

Steamed rice
Vegetable curry

Other

Poppadoms
Roti
Sambals
Hot meats
Chicken curry
Beef curry
Lamb curry
Samosas
Chilli bites

Dessert

Banana fritters

ENGLISH STATION

DIY salad bar (lettuce, tomato, cucumber,
onion, grated egg, and Feta)

Vegetables

Roast potatoes
Yorkshire pudding
Cauliflower and cheese sauce

Other

Rich brown gravy
Horse radish sauce

Hot meats

Roast beef
Honey ale and mustard sausage
Wiltshire sausage

Dessert

Bread and butter pudding

SOUTH AFRICA STATION

Salads

Marinated calamari salad
Cape pickled fish

Soup

Butternut soup

Vegetables

Cinnamon pumpkin
Curried cabbage
Phutu
Creamy spinach

Hot meats

Roast lamb
Bredie
Bobotie

Baked Yellowtail fish

Dessert

Koeksister
Milk tart



Tropical Buffet
MENUS

TROPICAL BUFFET MENU

Fish station

Prawn pyramid
Hot mussels in garlic sauce
Grilled whole Yellowtail
Paella of clams, mussels, chicken, chorizo and peas with saffron rice
Grilled calamari
Smoked salmon with capers, onions and lemon wedges
Seafood gumbo

Salad station

Three bean salad
Wild rice salad
Avocado salad
Tossed green salad with avocado and lemon dressing
Potato salad with jalapeño chillies
Corn salad
Green salad

Stir-fry station

Beef
Chicken
Seafood Mix

Carvery/meat station

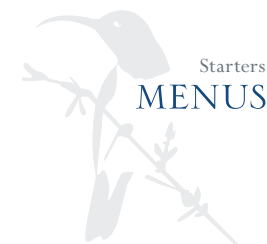
Chicken “flatties”
Roast leg of jerk pork
Grilled Island Chicken skewers served with a spicy peanut sauce
Caribbean BBQ ribs
Jambalaya

Vegetable Station

Grilled pineapples
Red beans and rice
Grit casserole
Roasted cajun potatoes
Roast cinnamon-flavoured butternut
Couscous
Tomato concasse

Desserts

Chocolate fountain
Crocanbush
Fresh seasonal slice fruit – all tropical
Ice cream sundae bar featuring – pineapple coconut ice cream with side toppings
Other flavours of ice cream are available
Deep fried banana fritters
Tropical fruit trifle



Starters
MENUS

STARTERS

Soups

Butternut soup
Simmered with a light vegetable stock and corn finished with coconut cream

French onion soup
Rich dark onions, simmered in vegetable stock and garnished with a Parmesan croutons

Asparagus soup
A creamy thick soup finished with toasted flaked almonds

Spicy tomato soup
A rich, homemade tomato broth complimented by celery and a touch of Tabasco and Worchester sauce

Salads

Three cheese, avocado (or pear) and walnut salad
A trio of soft, hard and blue cheeses accompany a light green salad of rocket, lettuce and watercress, drizzled with a dressing of cider vinegar, honey and mustard

Smoked chicken salad
A fresh garden salad adorned with strips of smoked chicken and wedges of melon, dressed with a light blue cheese dressing

Greek salad and a garlic baguette
A freshly made salad of diced onion, green peppers, tomato, cucumber, Feta cheese and whole black olives presented on a bed of selected greens, drizzled with a balsamic reduction and lightly toasted garlic-rubbed baguette

Spinach and Feta crêpe
Paper thin crêpe filled with creamy spinach, Feta cheese and a cheese and chive sauce, garnished with a sprinkle of paprika

Fresh smoked berg trout
Set on a light salad accompanied by crostini and edged by a chive crème fraiche

Smoked Norwegian salmon
Rested on a potato blini smothered in a creamed cheese accompanied by a light salad garnish

Chef's melange of seafood
A pink prawn cocktail dressed in a marie rose sauce and served with a selection of smoked fish individually sauced



Entrée
MENUS

ENTRÉE

Wild mushroom Vol au Vent (V)

A puff pastry case, filled with a fricassee of choice wild mushrooms topped with a very light herbed cream reduction garnished with fresh parsley.

Mushroom baguette (V)

Toasted sliced baguette smothered in wild mushroom and burgundy ragout lightly fused with garlic and topped with fresh asparagus.

Chicken satay kebabs

Skewers chicken satay strips served with a sweet Thai dipping sauce served on a bed of egg noodles

Chicken 'n Brie

Chicken supreme gratinated with a berg Brie and rested on a rich tomato salsa

Mediterranean vegetable skewers (V)

Flame grilled and complemented with a brunoise ratatouille



Main Course
MENUS

MAIN COURSE

Tender Fillet of Beef Selection

Pan-fried and served with roasted shallots and doused with a rich, wild mushroom sauce. Accompanied by a skewer of roasted vegetables and potato wedges

Topped with a duxelle of mushroom and a puff pastry lid, served with grilled aubergine, rösti potatoes and accompanied by a rich, red wine gravy

Roast Leg of Karoo Lamb

Thinly carved and plated with dark roasted peppers and topped with a rosemary and red wine gravy. Served with baby parsley potatoes and a skewer of roasted vegetables

Braised Oxtail

A Champagne Sports Resort speciality. Served on a bed of garlic mashed potato with mushrooms and baby onions

Breast of Chicken Selection

Chicken with wild mushrooms: Presented on wild mushrooms and complimented with a tomato and basil coulis, served with a fresh seasonal vegetable medley and glazed baby potatoes

Chicken Monza

Grilled chicken breast, spinach and Feta, napped with an elegant mushroom sauce served on a bed of linguine pasta and finished with Parmesan cheese

Stuffed Breast of Chicken

With spinach, blue cheese and bacon
Or
Ham and mature Cheddar, bathed in a creamy wild mushroom sauce, served with a fresh seasonal vegetable medley and glazed baby potatoes

Fish Selection

Sole Meunière:
Lightly dusted in flour and pan-fried in olive oil, topped with sprinkled parsley and served with baby potatoes and fresh greens

Seared Supreme of Norwegian Salmon

Grilled and set on a bed of roasted leeks, topped with asparagus and prawns, glazed with lemon butter-caper sauce

Pan fried Berg Trout

Whole de-boned fresh Berg trout, gently fried and served with roasted flaked almonds and a lemon-butter reduction, steamed baby potatoes and fresh greens

Vegetarian Selection

Whole baked aubergine basket, stuffed with a medley of braised green peppers, onions, tomato and finely diced aubergine with béchamel sauce

Whole baked butternut, filled with a brunoise ratatouille

DESSERTS

Fudge Picasso

A white chocolate mousse, loaded with chunks of home-made fudge and Amarula liqueur, painted with a fudge glaze and whirls of dark chocolate

Austrian choc mousse

A light fluffy chocolate mousse with orange liqueur and a hint of espresso, covered with a brilliant chocolate glaze and garnished with a thin chocolate shaving

Italian Tiramisu

An Italian cheesecake made with fresh cream cheese and boudoir biscuits, soaked in espresso and brandy syrup, decorated with a rich coffee glaze and a chocolate coffee bean

Cape Malva Pudding

Traditional Cape Malay pudding made the traditional way using butter, fresh cream, apricots and a sticky toffee sauce. Served with warm custard, whipped cream or a brandy butter sauce.

Crème caramel

Freshly prepared individual portions of baked custard crème caramel topped with a velvety smooth syrup

Pavlova

A meringue base topped with seasonal fresh fruits and cream

Cheese board and biscuits

A plated selection of South African and imported cheeses and cheese biscuits with preserves (Surcharge of R25 per person)

SPECIALITY TEA BREAKS

Option One

A variety of freshly baked scones, both traditional and whole wheat: topped with fruit jams and freshly whipped cream
topped with grated mild cheddar cheese
topped with cream cheese

Home-baked buttermilk rusks

Home-baked bran rusks

Fresh pancakes, accompanied with sugar and cinnamon mix, fresh lemon and syrup (two 'live' stations with some pre-prepared pancakes, due to the number of delegates)

Fresh Filter coffee

Assortment of teas including Earl Grey, Five Roses, Rooibos and three herbal tea selections
Chilled bottled still water

The above Speciality Tea Break at
R40.00 per person



SPECIALITY TEA BREAKS

Option Two

A variety of freshly made gourmet finger sandwiches:
Smoked salmon with thinly sliced cucumber
Thinly sliced beef with wholegrain mustard
Smoked chicken, gherkin and mayonnaise
Egg and cheese, combined with a mild sweet chilli sauce

Home-baked biscuits:

Almond

Cherry

Romany Creams

Coffee

Choc chip

Crunchies

Gringer

Fresh filter coffee

Assortment of teas including Earl Grey, Five Roses, Rooibos and three herbal tea selections
Chilled bottled still water

The above Speciality Tea Break at
R40.00 per person

Speciality Tea Breaks
MENUS

SPECIALITY TEA BREAKS

Option Three

A variety of freshly home baked muffins, hot from the oven:
Healthy bran
Liquid centre chocolate
Chunky caramel
Blueberry

“Your Own Cone”...

A choice of three ice cream flavours, scooped onto a cone with delicious...
... hot chocolate sauce
... strawberry sauce
... caramel sauce
With assorted sprinkles, crushed biscuits, chopped mixed nuts or glacé cherries

Fresh filter coffee

Assortment of teas including Earl Grey, Five Roses, Rooibos and three herbal tea selections
Chilled bottled still water

The above Speciality Tea Break at
R45.00 per person

SPECIALITY TEA BREAKS

Option Four

A choice of freshly made savoury quiche:
Bacon and mushroom
Spinach and Feta
Leek and Parmesan cheese
Tomato and spring onion

A choice of freshly made sweet pastries :
Fresh fruit tartlets
Chocolate caramel squares
Pecan nut tart
Apple crumble

Fresh fruit kebabs
No matter the season, four types of fruit

Fresh filter coffee

Assortment of teas including Earl Grey, Five Roses, Rooibos and three herbal tea selections
Chilled bottled still water

The above Speciality Tea Break at
R55.00 per person

KINGDOM BUFFET MENU

INDIAN STATION

Salads

Black eyed bean salad
Curried rice and peach salads
Carrot salad

Vegetable

Steamed rice
Vegetable curry

Other

Poppadoms,
Lime and mango pickle
Mixed vegetable pickle
Fresh sambals and chutney

Hot Meats

Chicken biryani
Lamb curry
Samoosas
Chilli bites

Dessert

Banana fritters

Colonial station
Salad bar
Fresh green garden salad
Cucumber salad
Potato salad

Vegetables

Roast potatoes
Cauliflower and cheese sauce
Steamed country vegetables



Kingdom Buffet Menu
MENUS

Other

Rich brown gravy
Horse radish and mustard sauces
Freshly baked bread rolls

Hot Meats

Roast beef and Yorkshire Pudding
Cottage Pie

Dessert

Bread and butter pudding

ZULU STATION

Salads

Zulu beetroot salad
Nkashish (coleslaw)

Soup

Isophu – bean and corn soup

Vegetables

Umngqusha – samp and beans
Curried cabbage
Phutu and chakalaka sauce
Marogo – spinach
Umbila – corn on the cob

Hot Meats

Inyama Yegushe – mutton casserole
Inyama Nkukhu – chicken casserole

Other

Ujeje – traditional Zulu steamed bread

Dessert

Custard and jelly
Fresh fruit salad

CHAMPAGNE
SPORTS
RESORT



CENTRAL DRAKENSBERG

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