

OCCASIONS

PLATED BREAKFAST



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



PLATED BREAKFAST MENU

Served 07:00 - 11:00

6 - 50 guests

The selections made are applicable for all guests.

R635 per person

Whether business or social, start off any occasion with the ultimate sophistication of our culinary-crafted plated breakfast. Our award-winning chefs have created a tasteful menu of entrée and hot breakfast options for your selection.

Inclusions:

Teas, coffees, Saxon bottled waters and fruit juice selection

Menus and name cards for the table

White Linen

House Flowers

High-speed Wi-Fi

Background music

Secure parking

Pastries on arrival

Please note that international-brand bottled water can be ordered for your event, at an additional charge.



S A X O N
HOTEL, VILLAS AND SPA
JOHANNESBURG

Please select two from each category

Plated breakfast is served with a selection of freshly baked pastries at the table on arrival.

STARTER

Granola

Toasted Saxon granola, natural yoghurt, berry compote V/GF/N

Coconut and Fruit Verrine

Coconut yoghurt, seasonal fruit and berries, ginger syrup, toasted coconut flakes VE

Bircher

Bircher muesli, toasted almonds, honey, yoghurt, apple, cinnamon, fresh berries V/GF/N

Scottish Salmon

Toasted mini bagel, smoked Scottish salmon, chive cream cheese, lemon, capers, pickled red onion, rocket

French Toast

Pain brioche, confit mixed berries, berry mousse, maple syrup V

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

HOT BREAKFAST

Eggs Benedict

Toasted English muffin, gypsy ham, poached eggs, hollandaise sauce

Eggs Royal

Toasted English muffin, smoked Scottish salmon, poached eggs, hollandaise sauce

Eggs Florentine

Toasted English muffin, sautéed baby spinach, poached eggs, hollandaise sauce V

Full English Breakfast

Scrambled eggs, chive hash brown, grilled tomato, sautéed mushrooms, bacon, beef sausages

Salmon Scrambled

Smoked Scottish salmon, scrambled egg, seedloaf, chive cream cheese, lemon N

Smashed Avocado

Avocado, poached egg, feta, semi-dried tomatoes, toasted sourdough V
add: smoked Scottish salmon

Savoury Pancake

Chickpea pancake, curried lentils, sweet potato, spinach, tomato salsa GF/VE



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OCCASIONS

FINGER BREAKFAST



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



FINGER BREAKFAST MENU

Served 07:00 - 11:00

20 - 70 guests

R660 per person

Treat your guests to a light breakfast of hand-crafted pastries and culinary delights created by our award-winning chefs. The continental and hot options will suit the palates of even the most discerning guests.

Please select five items from the menu. Arrival snacks are included in the offering. The selections made are applicable for all guests.

Inclusions:

Teas, coffees, Saxon bottled waters and fruit juice selection

Food labels

White Linen

House Flowers

High-speed Wi-Fi

Background music

Secure parking

Please note that international-brand bottled water can be ordered for your event, at an additional charge.



S A X O N
HOTEL, VILLAS AND SPA
JOHANNESBURG

Please select five items from the menu

Arrival snacks are included in the offering.

ARRIVAL

Enjoy our selection of snacks included in the package.

Danish pastries

Cheese selection

Fresh fruit and chia seed verrines **VE**

Toasted Saxon granola, natural yoghurt,
berry compote **V/GF/N**

MENU

Please select one item from each category

Filled Croissant

Ham, gruyère

Smoked Scottish Salmon, smashed avocado

Bacon, lettuce, tomato

Egg Cocotte

Bacon, spring onion, truffle **GF**

Pastrami, gruyère, chives **GF**

Asparagus, semi-dried tomato **V/GF**

French Toast

Pain brioche, confit mixed berries, berry mousse, maple syrup **V**

Pain brioche, mushroom mousse, bacon jam

Pain brioche, apple and cinnamon compote, maple syrup, almonds **N/V**

MENU

Selection of Quiches

Semi-dried tomato, goats’ cheese **V**

Ham spring onion, cheddar cheese

Leek, brie cheese **V**

Feta, tomato, spinach **V**

Wraps

Truffle wrap - scrambled eggs, bacon, mushroom, truffle, baby
spinach

Salmon wrap - scrambled eggs, smoked Scottish salmon, chive
cream cheese, baby spinach

Quinoa wrap - quinoa, black bean, tomato salsa, avocado **VE**

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

OCCASIONS

PLATED LUNCH AND DINNER



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



PLATED LUNCH AND DINNER

Served 11:00 - 15:00 or 18:00 - 22:00

6 - 50 guests

Option 1 - R1150 per person

Two choice starter, two choice main, two choice dessert.

The selections made are applicable for all guests.

Option 2 - R1295 per person

Two choice starter, three choice main, two choice dessert.

The selections made are applicable for all guests.

Additional items can be selected to complement your menu, as set out below:

- Starter and dessert **R150 per person**, per option
- Main **R260 per person**, per option

Enjoy an elegant occasion with a plated three-course lunch or dinner that will take your guests on a culinary journey of the senses, curated by our expert team of chefs. Make your selection from our diverse options of starters, mains and desserts.

Inclusions:

Menus and name cards for the table

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STARTERS

Gravlax
Salmon gravlax, apple and fennel salad, buckwheat blini, horseradish mousse, chive oil

Terrine
Chicken and confit duck terrine, cranberry, spinach, pistachio, pickled baby vegetables **N**

Carpaccio
Beef fillet carpaccio, balsamic dressing, baby beetroots, truffle mayonnaise, parmesan crumble, rocket shoots **GF**

Calamari
Sautéed calamari, crispy heads, garlic aioli, cucumber, olives, micro greens

Beetroot
Beetroot and coconut terrine, orange segments, baby beetroots, caramelised hazelnuts, watercress **VE/N**

Ravioli
Cirtus ricotta ravioli, spinach purée, parmesan, pine kernels **V**

MAINS

Salmon
Pan-fried Scottish salmon, lemon and potato, romesco purée, tender stem broccoli, parsley sauce **GF**

Beef
250g Beef fillet, green peppercorn velouté, charred broccoli, potato rosti **GF**

Lamb
Roast lamb rack, braised lamb shoulder, spinach and barley, seasonal vegetables, rosemary jus

Chicken
Chicken supreme, parsley stuffing, grilled maize, chakalaka purée, sweet corn, fine beans, chicken jus **GF**

Kingklip
Chermoula baked kingklip, roasted pepper and tomato sauce, sweet potato and butternut hash **GF**

Vegan Meatloaf
Vegan meatloaf, bulgur wheat, mushroom, beetroot, grilled onions, coffee jus **VE**

Risotto
Butternut risotto, hay smoked goats’ cheese, chive oil, spicy pumpkin seeds **V**

DESSERTS

Tart
Berry tart, vanilla shortcrust, raspberry mousse, berry frangipane, blackcurrant ice cream **N**

Choux Puffs
Custard choux puffs, caramel sauce, vanilla ice cream, cinnamon crumble, poached apples

Mousse
Lemon mousse, strawberry compote, vanilla shortbread, meringue

Opera Gateaux
Opera gateaux, almond sponge, manjari chocolate ganache, coffee butter cream and vanilla ice cream

Saxon Torte
Saxon torte, manjari 64% chocolate, milk chocolate whip, berry gel, raspberry pâte de fruits, vanilla ice cream **GF/V**

Cheesecake
Vanilla baked cheesecake, lemon curd, poppyseed crumble, charred orange, citrus mousse **V**

Vegan Brownie
Chocolate brownie, guanaja chocolate mousse, hazelnut praline, berry sorbet **VE/N**

GF Gluten-free
V Vegetarian

N Nuts
DF Dairy-free

VE Vegan

Please select three canapés served on arrival for **R285 per person** in conjunction with your plated lunch or dinner.

CANAPÉS

Smoked Scottish salmon and herb cream cheese, chervil crepe terrine

Mozzarella, heirloom tomato, pesto verrine **V/GF**

Beetroot and whipped goats’ cheese tart **V/GF**

Chicken liver and foie gras choux puffs, orange marmalade

Line fish ceviche, citrus dressing, crispy wontons

Prawn verrine, avocado, Marie Rose **GF**

Dressed oyster, apple gel, soy

Smoked Scottish salmon roulade, fennel mayonnaise, crouton

Cranberry ravioli, almond and herb mousse **VE/GF**

Smoked springbok, bruschetta, parmesan, rocket

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

OCCASIONS

FINGER LUNCH AND DINNER



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



FINGER LUNCH AND DINNER

Served 11:00 - 15:00 or 18:00 - 22:00

15 - 70 guests

R1050 per person

Cold Bowl Food:

Please select two options. Additional items can be ordered at **R95 per person.**

The selections made are applicable for all guests.

Hot Bowl Food:

Please select three options. Additional items can be ordered at **R115 per person.**

The selections made are applicable for all guests.

Desserts:

Please select two options. Additional items can be ordered at **R95 per person.**

The selections made are applicable to all guests.

Inclusions:

Food labels

White Linen

House Flowers

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Background music

Secure parking



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JOHANNESBURG

COLD BOWL FOOD

Please select two items

Confit duck and sweet chili salad, radish, coconut gel DF

Yellow fin tuna ceviche and cucumber parcel, lime gel DF

Smoked Scottish salmon and herb cream cheese, chervil crêpe terrine

Tiger prawn, avocado mousse, whipped feta, basil verrine

Kimchi salad, grilled tofu, black rice, edamame verrine VE

Couscous, butternut, ricotta, pesto, pumpkin seeds V

Biltong, peppadew and avocado salad verrine GF

Crispy panko prawns, paprika aioli DF

Beetroot and coconut terrine, hazelnuts, orange VE/N

HOT BOWL FOOD

Please select three items

Steak and chips: fillet steak, potato fondant, bearnaise sauce

Thai prawn curry, green beans, toasted coconut, steamed rice DF/GF

Tomato, caper, olive and herb penne pasta V

Satay chicken skewers, toasted coconut, coconut rice GF/N

Roast duck breast, mash, cranberry relish, truffle jus

Beer battered fish and chips, tartare sauce

Pea and goats’ cheese ravioli V

Durban lamb curry, tomato sambals, aromatic rice DF

Grilled lamb loin, toasted couscous salad, yoghurt, jus

Grilled broccoli coral, spinach, seaweed VE

Saxon beef slider, cheese, bacon, tomato and onion relish

Bao Bun - please select one
Korean fried chicken thigh, kimchi, gochujang, pickled ginger, spring onion
OR
Tempura shimeji mushrooms, kimchi, miso mayonnaise VE

Handmade samosas - please select one
Potato OR chicken OR lamb

DESSERTS

Please select two items

Passion fruit and white chocolate tartlets

Dark chocolate mousse, honeycombs, vanilla whip GF

Raspberry mousse, vanilla shortcrust

Vanilla baked cheesecake, citrus mousse, orange

Chocolate brownie, coffee mousse, hazelnut ganache N

Almond cake, salted caramel ganache N

Pavlova, lemon curd, fresh strawberries GF

Pecan sponge, vanilla mousse, pecan praline N/VE

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

OCCASIONS

MORNING AND AFTERNOON TEA



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



MORNING AND AFTERNOON TEA

Served 09:00 - 11:30 or 13:30 - 15:30 (Monday - Sunday)

R800 per person, including a glass of homemade loose leaf iced tea

Morning and Afternoon Tea is a signature ritual at the Saxon. Take time out to indulge in our luxurious range of tea and aromatic coffees, perfectly complemented by our selection of savoury and sweet items, passionately hand-crafted by our award-winning chefs.



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MORNING AND AFTERNOON TEA MENU

SAVOURY SELECTION

Tomato tart, herb shortcrust, marinated tomatoes, basil pesto, whipped goats’ cheese **V**

Loch duart salmon gravlax, lemon cream cheese, pickled onion, croissant

Black pepper and parmesan madeleine, parmesan cream, prosciutto, preserved fig

Smoked chicken, ginger and plum relish, haricot bean, green beans **DF**

Brioche bun, poached crayfish, garlic aioli, caviar

SWEET SELECTION

Freshly baked scones, whipped cream, house-made berry jam, lemon curd

Lemon sponge cake, lemon curd, lime gel, white chocolate, meringue

Vanilla mousse, cherry confit, manjari 64% chocolate cremeux, chocolate brownie

Raspberry cremeux, pistachio shortcrust, raspberry gel, orange and honey whip **N**

Pavlova, french meringue, passion fruit curd, macerated strawberry, vanilla cream **GF**

Coffee tart, vanilla shortcrust, coffee sponge, mascarpone whip

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

OCCASIONS

HALF-DAY CONFERENCE



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



HALF-DAY CONFERENCE

Served 07:00 - 11:00 or 12:00 - 16:00

Option 1 - R1050 per person, excluding lunch

Option 1 includes the arrivals menu and mid-morning menu.

Option 2 - R1295 per person, including lunch

Option 2 includes the arrivals menu, mid-morning menu and lunch menu.

- Conference packages are available for a minimum of 6 guests.
- 6 - 30 guests are welcome to select between a plated or finger lunch.
- For groups larger than 30, our events team will assist with tailored lunch arrangements.
- The selections made are applicable for all guests.

Inclusions:

State-of-the-art audio visual: MaxHub

All-in-one display with integrated functions of projector, whiteboard, computer, microphone, audio

Teas, coffees, Saxon bottled waters and fruit juice selection

Menus and name cards for the table

Conference set-up, as per specification

Saxon stationery

House Flowers

High-speed Wi-Fi

Background music

Secure parking



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JOHANNESBURG

HALF-DAY CONFERENCE
ARRIVALS MENU

Select one item from each category for arrival snacks

CROISSANTS

- Bacon, cheese and tomato
- Smoked Scottish salmon and cream cheese
- Mozzarella, basil pesto, rocket and tomato **V**

QUICHE

- Bacon, cheese and tomato
- Leek and brie cheese **V**
- Feta, tomato and spinach **V**

SMOOTHIE AND SHOTS

- Banana and oat smoothie
- Apple, spinach, celery and ginger shot **GF/VE**
- Pineapple, turmeric and carrot shot **GF/VE**
- Mixed berry smoothie

GF Gluten-free
V Vegetarian

N Nuts
DF Dairy-free

HALF-DAY CONFERENCE
MID-MORNING MENU

Select one item from each category for mid-morning snacks

WRAPS

- Sautéed mushrooms, cheese, bacon, egg, truffle
- Quinoa, black bean, avocado **VE**
- Chicken, mozzarella, pesto

SANDWICH AND BAGELS

- Thai beef fillet, stir-fry vegetables, bagel
- Grilled vegetables, hummus, sourdough **VE**
- Smoked Scottish salmon, cream cheese, caper, onion, bagel
- Pastrami, gruyère, mustard, pickle, bagel

CAKES

- Carrot cake
- Chocolate cake
- Blueberry cake

VE Vegan

HALF-DAY CONFERENCE LUNCH MENU

STARTER

Please select one item

Carpaccio

Wagyu sirloin, truffle, parmesan rocket GF

Tuna

Grilled ‘yellow fin’ tuna, egg, green beans, potato, olives, anchovies GF

Aubergine

Spiced tomato purée, charred baby onions, courgette, za’atar coconut cream GF/VE

Scallop

Masala cream, curry leaf oil, charred carrot tartare, candied fennel

MAINS

Please select two items

Saffron Risotto

Saffron cream cheese, spring onion, parmesan V

Lamb

Roast lamb rack, braised lamb shoulder, spinach and barley, seasonal vegetables, rosemary jus

Linefish

Crushed potato, charred bok choy, carrot purée, orange emulsion GF

Beef

Grilled beef fillet, confit garlic, semi-dried tomato, chunky chips, bearnaise sauce GF

DESSERTS

Please select one item

Mousse

Lemon mousse, strawberry compote, vanilla shortbread, meringue

Saxon Torte

Saxon torte, manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruits, vanilla ice cream GF/V

Cheesecake

Vanilla baked cheesecake, lemon curd, poppyseed crumble, charred orange, citrus mousse V

Pie

Pecan nut pie, coffee crème, caramel sauce N

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

OCCASIONS

FULL-DAY CONFERENCE



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



FULL-DAY CONFERENCE

Served 07:00 - 16:00

R1695 per person

- Conference packages are available for a minimum of 6 guests.
- 6 - 30 guests are welcome to select between a plated or finger lunch.
- For groups larger than 30, our events team will assist with tailored lunch arrangements.
- The selections made are applicable for all guests.

Inclusions:

State-of-the-art audio visual: MaxHub

All-in-one display with integrated functions of projector, whiteboard, computer, microphone, audio

Teas, coffees, Saxon bottled waters and fruit juice selection

Menus and name cards for the table

Conference set-up, as per specification

Saxon stationery

House Flowers

High-speed Wi-Fi

Background music

Secure parking



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JOHANNESBURG

FULL-DAY CONFERENCE
ARRIVALS MENU

Select one item from each category for arrival snacks

CROISSANTS

- Bacon, cheese and tomato
- Smoked Scottish salmon and cream cheese
- Mozzarella, basil pesto, rocket and tomato V

QUICHE

- Bacon, cheese and tomato
- Leek and brie cheese V
- Feta, tomato and spinach V

SMOOTHIE AND SHOTS

- Banana and oat smoothie
- Apple, spinach, celery and ginger shot GF/VE
- Pineapple, turmeric and carrot shot GF/VE
- Mixed berry smoothie

FULL-DAY CONFERENCE
MID-MORNING MENU

Select one item from each category for mid-morning snacks

WRAPS

- Sautéed mushrooms, cheese, bacon, egg, truffle
- Quinoa, black bean, avocado VE
- Chicken, mozzarella, pesto

SANDWICH AND BAGELS

- Thai beef fillet, stir-fry vegetables, bagel
- Grilled vegetables, hummus, sourdough VE
- Smoked Scottish salmon, cream cheese, caper, onion, bagel
- Pastrami, gruyère, mustard, pickle, bagel

CAKES

- Carrot cake
- Chocolate cake
- Blueberry cake

FULL-DAY CONFERENCE
MID-AFTERNOON MENU

Select one item from each category for mid-afternoon snacks

BUNS AND SLIDERS

- Beef sliders, tomato and onion relish, cheddar cheese
- Chicken and chakalaka dombolo
- Mushroom slider, harissa and mozzarella V

SWEET

Please select two items from this category for mid-afternoon snacks

- Selection of macarons GF/N
- Chocolate chip cookies
- Custard doughnuts
- Nougat N
- Madeleines, dipped in chocolate
- Chocolate cake

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan

FULL-DAY CONFERENCE LUNCH MENU

STARTER

Please select one item

Carpaccio

Wagyu sirloin, truffle, parmesan rocket GF

Tuna

Grilled ‘yellow fin’ tuna, egg, green beans, potato, olives, anchovies GF

Aubergine

Spiced tomato purée, charred baby onions, courgette, za’atar coconut cream GF/VE

Scallop

Masala cream, curry leaf oil, charred carrot tartare, candied fennel

MAINS

Please select two items

Saffron Risotto

Saffron cream cheese, spring onion, parmesan V

Lamb

Roast lamb rack, braised lamb shoulder, spinach and barley, seasonal vegetables, rosemary jus

Linefish

Crushed potato, charred bok choy, carrot purée, orange emulsion GF

Beef

Grilled beef fillet, confit garlic, semi-dried tomato, chunky chips, bearnaise sauce GF

DESSERTS

Please select one item

Mousse

Lemon mousse, strawberry compote, vanilla shortbread, meringue

Saxon Torte

Saxon torte, manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruits, vanilla ice cream GF/V

Cheesecake

Vanilla baked cheesecake, lemon curd, poppyseed crumble, charred orange, citrus mousse V

Pie

Pecan nut pie, coffee crème, caramel sauce N

GF Gluten-free

V Vegetarian

N Nuts

DF Dairy-free

VE Vegan



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