

OCCASIONS

BREAKFAST OFFERING



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.

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**

Mango

Mango and yoghurt mousse, fresh berries, mango gel, toasted coconut **GF**

Bircher

Bircher muesli, toasted almonds, honey, spiced pineapple compote **V/GF/N**

Scottish Salmon

Home-smoked Scottish salmon, chive cream cheese, lemon, capers, rocket , sourdough crouton

Bagel

Pastrami bagel, whole grain mustard, pickles, sauerkraut

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

Vegan Omelette

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



FINGER BREAKFAST MENU

Served 07:00 - 11:00
12 - 50 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.

Please select one from each category

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

ARRIVAL

Please select one item from each category

Verrines

Saxon granola, yoghurt, berry compote **GF/N**

Fresh fruit salad, chia seeds **VE/GF**

Mixed berry and yoghurt smoothies **GF/V**

Open Sandwiches

Cucumber and cream cheese on seedloaf **N/V**

Salmon and avocado on rye

Pastrami, mustard and pickles on whole wheat

MENU

Please select one item from each category

Filled Croissant

Ham, gruyere

Smoked scottish salmon, smashed avocado

Bacon, lettuce, tomato

Egg Frittata

Bacon, cheddar, mushroom **GF**

Smoked haddock, sweetcorn, spring onion **GF**

Spinach, semi-dried tomato, feta **GF/V**

Mini Vetkoek

Curried mince, tomato chutney

Mushroom and leek ragout **V**

Vanilla custard, apple compote

Selection of Quiches

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

Ham, spring onion, cheddar cheese

Leek, brie cheese **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**

OCCASIONS

LUNCH AND DINNER OFFERING



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



PLATED LUNCH AND DINNER

Served 11:00 - 15:00 or 18:00 - 22:00
12 - 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

White Linen

House Flowers

High-speed Wi-Fi

Background music

Secure parking

STARTERS

Salmon

Cured Scottish salmon mosaic, nori, orange gel, miso mayonnaise, pickled cucumber, compressed apple **GF**

Carpaccio

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

Calamari

Sautéed calamari, crispy heads, lemon aioli, cucumber ribbons, avocado mousse, pickled red onion

Oxtail

Pressed braised oxtail, mushroom cream, pickled mustard seeds, shimeji mushrooms, charred baby onion, nasturtium oil

Duck

Smoked duck breast, cranberry relish, white bean puree, apple and fennel salad **GF**

Tortellini

Mushroom and ricotta tortellini, pickled shimeji, parmesan, shaved truffle, chive oil **V**

Mozzarella

Mozzarella mousse and peppadew jelly, confit tomato, toasted pinenuts, basil oil, crostini, basil shoots **V**

Beetroot Spiral

Coconut gel, spiced hazelnuts, charred orange, aged balsamic **GF/N/VE**

MAINS

Salmon

Pan-fried Scottish salmon, chive potato rösti, fine beans, lime beurre blanc, herb oil

Beef

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

Lamb

Roast lamb rack, braised shoulder, minted peas, baby carrots, rosemary jus

Chicken

Chicken supreme, parsley stuffing, mash potato, onion purée, charred leeks, 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**

Butternut

Butternut tarte tartin, rosemary, whipped goats' cheese, roasted baby onions **V**

DESSERTS

Cheesecake

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

Saxon Torte

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

Tart

Passion fruit tart, italian meringue, sesame tuille, mango gel **V**

Mousse

White chocolate mousse, raspberry confit, vanilla shortbread, raspberry whip, honey fuelletine

Tiramisu Gateaux

Vanilla sponge, espresso syrup, whipped mascarpone, coffee and chocolate mousse, amaretto ice cream

Choux Puffs

Custard choux puffs, caramel sauce, vanilla ice cream, cinnamon crumble, poached apples **V**

Vegan Brownie

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



CANAPÉS

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

Smoked Scottish salmon and herb cream cheese, chervil crepe terrine

Feta and tomato tart, onion marmalade **V**

Dressed oyster, spicy apple and cucumber salsa

Butternut mousse, hot honey, cheddar biscuit **B**

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

Smoked springbok, bruschetta, parmesan, rocket

Line fish and spring onion croquettes, lime aioli

Lamb kofta skewers, minted yogurt

Vietnamese spring rolls, avocado, teriyaki **VE**

FINGER LUNCH AND DINNER

Served 11:00 - 15:00 or 18:00 - 22:00
15 - 50 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
 - High-speed Wi-Fi
 - Background music
 - Secure parking

COLD BOWL FOOD

Please select two items

Teriyaki seared tuna and cucumber parcel, lime gel **DF**

Smoked Scottish salmon and herb cream cheese roulade, rye crouton

Crispy panko prawns, paprika aioli **DF**

Biltong, peppadew and avocado salad verrine

Confit duck and sweet chili wonton, radish, plum sauce

Poached tiger prawns, pineapple salsa, tajin, mango gel

Korean glazed tofu, sesame seeds, edamame, kimchi **VE**

Tabbouleh salad, grilled halloumi, pomegranate **V**

DESSERTS

Please select two items

Dark chocolate mousse, honeycomb, vanilla whip **GF**

Raspberry and vanilla swiss roll

Vanilla baked cheesecake, citrus mousse, orange

Chocolate and peanut praline tartlets **N**

Almond cake, salted caramel ganache **N**

Milk chocolate éclairs, vanilla cream

Pavlova, lemon curd, fresh strawberries **GF**

Raspberry mousse, berry salad, mango gel **VE**

HOT BOWL FOOD

Please select three items

Sirloin steak, potato pavé, confit tomato, béarnaise sauce **GF**

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

Mini penne pasta, bocconcini, basil pesto, semi-dried tomatoes **V**

Cape Malay chicken curry skewer, crushed potatoes, coriander chutney

Sesame and ginger pork belly, stir-fried greens, crackling

Linefish, crispy squid heads, egg fried rice

Pea and goats’ cheese ravioli **V**

Lamb curry, tomato sambals, aromatic rice **DF**

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

Grilled lamb kofta, hummus, mint yoghurt, crispy chickpeas

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 | chicken | lamb

OCCASIONS

MORNING AND AFTERNOON TEA



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



TEA AT THE SAXON

Served 09:00 - 11:30 or 13:30 - 15:30 (Monday - Sunday)
10 - 100 guests

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.

SAVOURY SELECTION

Smoked chicken mayonnaise, milk bun, apple slaw

Salmon and cream cheese crêpe terrine, saxon oscietra caviar

Sautéed mushroom and gruberg empanada **V/GF**

Prawn and avocado verrine, corn salsa, chilli oil **GF/DF**

Braised leek and truffle quiche **V**

SWEET SELECTION

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

Mandarin mousse, vanilla whip, shortbread, mandarin gel

Saxon torte, milk chocolate whip **GF**

Vanilla custard choux puff, hazelnut praline, caramel whip **N/V**

Almond cake, apple compote, cinnamon cream **N/V**

Passion fruit macaron **N/GF/V**

OCCASIONS
CONFERENCE



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



CONFERENCE

Half-Day Conference

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

6-30 guests

Option 1 - R1295 per person, excluding lunch

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

Option 2 - R1495 per person, including lunch

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

Full-Day Conference

Served 07:00 - 16:00

6-30 guests

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: Digital Interactive Screens
- 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

ARRIVALS MENU

Select one item from each category for arrivals snacks

CROISSANTS

Bacon, cheese and tomato

Smoked Scottish salmon and cream cheese

Mozzarella, basil pesto, rocket and tomato **V/N**

QUICHE

Ham, spring onion, cheddar cheese

Leek and brie cheese **V**

Feta, tomato and spinach **V**

VERRINES

Saxon granola, yoghurt, berry compote **GF/N**

Fresh fruit salad, chia seeds **VE**

Mixed berry and yogurt smoothies **GF**

MID-MORNING MENU

Select one item from each category for mid-morning snacks

WRAPS

Sirloin steak, tomato, onion marmalade, rocket

Quinoa, black bean, avocado **VE**

Chicken, mozzarella, pesto **N**

BAGELS

Thai beef fillet, stir-fried vegetables

Smoked Scottish salmon, cream cheese, caper, onion

Pastrami, gruyère, mustard, pickle

DOUGHNUTS

Vanilla custard

House made berry jam

Milk chocolate whip

MID-AFTERNOON MENU

Select one item from each category for mid-morning snacks

SAVOURY SNACKS

Spicy nuts **VE/N**

Salted popcorn **VE**

Vegetable crisps **VE**

Sliced biltong

Fried nuts, chilli, biltong **N**

SWEET

Selection of macarons **GF/N**

Chocolate chip cookies

Nougat **N**

Madeleines, dipped in chocolate

Vanilla fudge



PLATED LUNCH MENU

STARTER

Please select one item

Carpaccio

Wagyu sirloin, truffle, parmesan rocket **GF**

Tuna

Sesame crusted tuna, asian slaw, ponzu dressing, miso mayonnaise **GF**

Calamari

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

Mozzarella

Bocconcini, peppadew jelly, tomato, toasted pinenuts, basil oil, crostini, basil shoots, aged balsamic **V**

DESSERTS

Please select one item

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**

Tart

Passion fruit tart, Italian meringue, sesame tuille, mango gel

Mousse

White chocolate mousse, raspberry confit, vanilla shortbread, raspberry whip, honey fuelletine

MAINS

Please select two items

Beef

Grilled beef fillet, baby carrots, onion puree, potato fondant, red wine jus **GF**

Chicken

Chicken supreme, parsley stuffing, mash potato, onion purée, charred leeks, fine beans, chicken jus **GF**

Linefish

Pan-fried linefish crushed potato, charred bok choy, carrot purée, orange emulsion **GF**

Risotto

Honey roasted butternut, gremolata, parmesan crumble **V**

GF Gluten-free N Nuts VE Vegan V Vegetarian DF Dairy-free



FINGER LUNCH MENU

COLD BOWL FOOD

Please select two items

Teriyaki seared tuna and cucumber parcel, lime gel **DF**

Smoked Scottish salmon and herb cream cheese roulade, rye crouton

Crispy panko prawns, paprika aioli **DF**

Biltong, peppadew and avocado salad verrine

Confit duck and sweet chili wonton, radish, plum sauce

Poached tiger prawns, pineapple salsa, tajin, mango gel

Korean glazed tofu, sesame seeds, edamame, kimchi **VE**

Tabbouleh salad, grilled halloumi, pomegranate **V**

DESSERTS

Please select two items

Dark chocolate mousse, honeycomb, vanilla whip **GF**

Raspberry and vanilla swiss roll

Vanilla baked cheesecake, citrus mousse, orange

Chocolate and peanut praline tartlets **N**

Almond cake, salted caramel ganache **N**

Milk chocolate éclairs, vanilla cream

Pavlova, lemon curd, fresh strawberries **GF**

Raspberry mousse, berry salad, mango gel **VE**

HOT BOWL FOOD

Please select three items

Sirloin steak, potato pavé, confit tomato, béarnaise sauce **GF**

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

Mini penne pasta, bocconcini, basil pesto, semi-dried tomatoes **V**

Cape Malay chicken curry skewer, crushed potatoes, coriander chutney

Sesame and ginger pork belly, stir-fried greens, crackling

Linefish, crispy squid heads, egg fried rice

Pea and goats’ cheese ravioli **V**

Lamb curry, tomato sambals, aromatic rice **DF**

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

Grilled lamb kofta, hummus, mint yoghurt, crispy chickpeas

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 | chicken | lamb

GF Gluten-free N Nuts VE Vegan V Vegetarian DF Dairy-free

THE PAVILION
BREAKFAST OFFERING



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



THE PAVILION

Served 07:00 - 16:00
60 - 100 guests

Plated Breakfast
R635 per person

Finger Breakfast
R660 per person

Breakfast Buffet
R635 per person

Additional items can be selected to complement your breakfast menu at **R65 per person, per option**

Brunch Buffet
R1050 per person

- The selections made are applicable for all guests.

- Inclusions:
- State-of-the-art audio visual: Digital Interactive Screens
 - 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
 - Food labels
 - Table Linen
 - House flowers
 - High-speed Wi-Fi
 - Background music
 - Secure parking

PLATED BREAKFAST

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**

Mango
Mango and yoghurt mousse, fresh berries, mango gel, toasted coconut **GF**

Bircher
Bircher muesli, toasted almonds, honey, spiced pineapple compote **V/GF/N**

Scottish Salmon
Home-smoked Scottish salmon, chive cream cheese, lemon, capers, rocket , sourdough crouton

Bagel
Pastrami bagel, whole grain mustard, pickles, sauerkraut

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

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



FINGER BREAKFAST

Please select one from each category

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

ARRIVAL

Please select one item from each category

Pastries

Scones with berry jam and cream **V**

Cinnamon buns **V**

Blueberry muffins **V**

Verrines

Saxon granola, yoghurt, berry compote **GF/N**

Fresh fruit salad, chia seeds **VE/GF**

Mixed berry and yoghurt smoothies **GF/V**

Open Sandwiches

Cucumber and cream cheese on seedloaf **N/V**

Salmon and avocado on rye

Pastrami, mustard and pickles on whole wheat

MENU

Please select one item from each category

Filled Croissant

Ham, gruyere

Smoked scottish salmon, smashed avocado

Bacon, lettuce, tomato

Egg Frittata

Bacon, cheddar, mushroom **GF**

Smoked haddock, sweetcorn, spring onion **GF**

Spinach, semi-dried tomato, feta **GF/V**

Mini Vetkoek

Curried mince, tomato chutney

Mushroom and leek ragout **V**

Vanilla custard, apple compote

Selection of Quiches

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

Ham, spring onion, cheddar cheese

Leek, brie cheese **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**



BREAKFAST BUFFET

The following menu is included in your offering

HARVEST TABLE

Freshly baked breads- sourdough, seedloaf, gluten free, mini ciabatta

Sweet Selection

Selection of danish, pastries, croissants, muffins

Selection of cereals - weet-bix, cornflakes, all-bran flakes

Seasonal sliced fruits **GF/VE**

Saxon granola, yoghurt, berry compote verrine **N**

Banana, pineapple and coconut smoothie

Bircher muesli, pineapple compote **N**

HOT SELECTION

The following items are included in your offering

Beef/pork sausage

Back/streaky bacon

Sautéed mushrooms

Potato and chive hash brown

Scrambled eggs

Baked beans

Grilled tomato

Savoury Selection

Selection of local charcuterie, pickles, mustard **GF**

Selections of local cheeses, crackers, preserves, fresh grapes

Smoked Scottish salmon and smoked marlin, lemon wedges

Fresh West Coast oysters, onion vinaigrette **GF/DF**

Additional items can be ordered at R65 per person, per option

Chakalaka

Dombolo's

Breakfast mince

Shakshuka

Gammon



BRUNCH BUFFET

HARVEST TABLE

The following items are included in your offering

Freshly squeezed orange, cranberry and green juice

Freshly baked breads- sourdough, seedloaf, gluten free, mini ciabatta

Sweet Selection

Selection of danish pastries, croissants, muffins

Selection of cereals - cornflakes, all-bran flakes

Saxon granola, yoghurt, berry compote **GF/N**

Waffles, bacon, jam

Fresh whipped cream

Seasonal berries

Seasonal sliced fruits **GF/VE**

Savoury Selection

Selection of local charcuterie, pickles, mustard **GF**

Selections of local cheeses, crackers, preserves, fresh grapes

Smoked Scottish salmon and smoked marlin, lemon wedges

Fresh West Coast oysters, onion vinaigrette **GF/DF**

Semi-dried tomato, goats’ cheese

HOT SELECTION

The following items are included in your offering

Beef/pork sausage

Back/streaky bacon

Sautéed mushrooms

Potato and chive hash

Scrambled eggs

Baked beans

Grilled tomato

VERRINES

Please select two items

Granola, yogurt, berry compote verrine

Banana, pineapple and coconut smoothie

Bircher muesli, pineapple compote

ON BREAD

Please select two items

Smoked Scottish salmon, cream cheese, lemon, bagel

Pastrami, sauerkraut, pickles, mustard

Whipped ricotta, smashed avocado, sourdough

French toast, berry mousse, maple syrup

Eggs benedict, poached eggs, English muffin, gypsy ham, hollandaise sauce, smoked Scottish salmon, sautéed baby spinach **V**

Grilled prawn, Champagne butter

Roasted red peppers, mung and edamame beans, coconut, beetroot, avocado **VE**

Grilled gammon, rum and pineapple relish

Lamb cutlet, lemon gremolata, chickpea crumble

Baby potato, bacon, cheese

THE PAVILION
LUNCH AND DINNER OFFERING



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



PLATED LUNCH AND DINNER

Served 11:00 - 15:00 or 18:00 - 22:00
60 - 100 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
 - White Linen
 - House Flowers
 - High-speed Wi-Fi
 - Background music
 - Secure parking

STARTERS

Salmon
Cured Scottish salmon mosaic, nori, orange gel, miso mayonnaise, pickled cucumber, compressed apple **GF**

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

Calamari
Sautéed calamari, crispy heads, lemon aioli, cucumber ribbons, avocado mousse, pickled red onion

Oxtail
Pressed braised oxtail, mushroom cream, pickled mustard seeds, shimeji mushrooms, charred baby onion, nasturtium oil

Duck
Smoked duck breast, cranberry relish, white bean puree, apple and fennel salad **GF**

Tortellini
Mushroom and ricotta tortellini, pickled shimeji, parmesan, shaved truffle, chive oil **V**

Mozzarella
Mozzarella mousse and peppadew jelly, confit tomato, toasted pinenuts, basil oil, crostini, basil shoots **V**

Beetroot Spiral
Coconut gel, spiced hazelnuts, charred orange, aged balsamic **GF/N/VE**

MAINS

Salmon
Pan-fried Scottish salmon, chive potato rösti, fine beans, lime beurre blanc, herb oil

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

Lamb
Roast lamb rack, braised shoulder, minted peas, baby carrots, rosemary jus

Chicken
Chicken supreme, parsley stuffing, mash potato, onion purée, charred leeks, 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**

Butternut
Butternut tarte tartin, rosemary, whipped goats’ cheese, roasted baby onions **V**

DESSERTS

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

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

Tart
Passion fruit tart, italian meringue, sesame tuille, mango gel **V**

Mousse
White chocolate mousse, raspberry confit, vanilla shortbread, raspberry whip, honey fuelletine

Tiramisu Gateaux
Vanilla sponge, espresso syrup, whipped mascarpone, coffee and chocolate mousse, amaretto ice cream

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

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



CANAPÉS

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

Smoked Scottish salmon and herb cream cheese, chervil crepe terrine

Feta and tomato tart, onion marmalade **V**

Dressed oyster, spicy apple and cucumber salsa

Butternut mousse, hot honey, cheddar biscuit **B**

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

Smoked springbok, bruschetta, parmesan, rocket

Line fish and spring onion croquettes, lime aioli

Lamb kofta skewers, minted yogurt

Vietnamese spring rolls, avocado, teriyaki **VE**

FINGER LUNCH AND DINNER

Served 11:00 - 15:00 or 18:00 - 22:00
60 - 100 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
 - High-speed Wi-Fi
 - Background music
 - Secure parking

COLD BOWL FOOD

Please select two items

Teriyaki seared tuna and cucumber parcel, lime gel **DF**

Smoked Scottish salmon and herb cream cheese roulade, rye crouton

Crispy panko prawns, paprika aioli **DF**

Biltong, peppadew and avocado salad verrine

Confit duck and sweet chili wonton, radish, plum sauce

Poached tiger prawns, pineapple salsa, tajin, mango gel

Korean glazed tofu, sesame seeds, edamame, kimchi **VE**

Tabbouleh salad, grilled halloumi, pomegranate **V**

DESSERTS

Please select two items

Dark chocolate mousse, honeycomb, vanilla whip **GF**

Raspberry and vanilla swiss roll

Vanilla baked cheesecake, citrus mousse, orange

Chocolate and peanut praline tartlets **N**

Almond cake, salted caramel ganache **N**

Milk chocolate éclairs, vanilla cream

Pavlova, lemon curd, fresh strawberries **GF**

Raspberry mousse, berry salad, mango gel **VE**

HOT BOWL FOOD

Please select three items

Sirloin steak, potato pavé, confit tomato, béarnaise sauce **GF**

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

Mini penne pasta, bocconcini, basil pesto, semi-dried tomatoes **V**

Cape Malay chicken curry skewer, crushed potatoes, coriander chutney

Sesame and ginger pork belly, stir-fried greens, crackling

Linefish, crispy squid heads, egg fried rice

Pea and goats’ cheese ravioli **V**

Lamb curry, tomato sambals, aromatic rice **DF**

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

Grilled lamb kofta, hummus, mint yoghurt, crispy chickpeas

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 | chicken | lamb



LUNCH AND DINNER BUFFET

Served 11:00 - 15:00 or 18:00 - 22:00
60 - 100 guests

R1295 per person

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

- Cold selection and dessert **R150 per person, per option**
- Hot selection: starch, vegetables and vegetarian **R260 per person, per option**
hearty **R210 per person, per option**
meat and fish **R250 per person, per option**

- The selections made are applicable for all guests.

Inclusions:
Food labels
White Linen
House Flowers
High-speed Wi-Fi
Background music
Secure parking

LUNCH AND DINNER BUFFET

STARCH

Please select two items

- Roasted baby potatoes, parsley and rosemary **GF/V**
- Garlic and thyme potato pavé **GF**
- Crispy parmesan polenta **V**
- Aromatic basmati rice **VE**
- Mixed grain pilaf, crispy onions **V**
- Creamy samp **V**

FISH

Please select one item

- Pan-fried Scottish salmon, lemon butter sauce **GF**
- Grilled linefish, sauce vierge **GF/DF**
- Chermoula crusted kingklip, lemongrass **GF**
- Grilled yellow fin-tuna, olive, caper, tomato, peppers

VEGETABLES

Please select one item

- Roasted root vegetables **GF/VE**
- Cinnamon and maple roasted butternut **GF/VE**
- Seasonal garden vegetables **GF/VE**
- Stir-fried greens, sesame seeds **GF/VE**

MEAT

Please select one item

- Roast beef sirloin, peppercorn sauce
- Beef fillet medallions, mushroom sauce
- Apple and cider glazed pork belly
- Grilled lamb chops, chimichurri
- Roast lemon and herb whole chicken

HEARTY

Please select one item

- Butter chicken curry, cashew, yoghurt **N**
- Lamb curry, crispy onions
- Spicy tomato prawn and calamari orzo pasta
- Braised oxtail and red wine stew, mushroom, potato

VEGETARIAN DISHES

Please select one item

- Tomato, caper, olive, tomato and basil **VE**
- Thai green vegetable curry **VE**
- Chickpea and lentil bobotie **V**
- Cauliflower and broccoli gratin **V**



LUNCH AND DINNER BUFFET

HARVEST TABLE

The following items are included in your offering

Bread Selection

Seedloaf, focaccia, milk bread, sourdough

Salad

Greens, tomato, feta, olives, crispy onions, peppers, fresh vegetables, dressing, nuts and seeds **N**

SALADS AND PLATTERS

Please select four items

Chicken caesar salad, anchovy, croutons, parmesan

Poached prawns, avocado, cherry tomatoes, baby gem lettuce, marie rose sauce **GF**

Smoked springbok, croutons, rocket, huguenot shaving, peppadews, balsamic **GF**

Calamari, crispy squid heads, semi-dried tomato, cucumber, olives, aioli, shaved fennel **DF**

Fried halloumi, mint yoghurt, pomegranate, bulgar wheat **V**

Roasted butternut, goats’ cheese, pine nuts, basil **V/N**

Smoked salmon, boiled eggs, baby spinach, capers, mustard dressing

Beetroot, charred oranges, crushed walnuts, watercress, granny smith apples **VE/N**

DESSERT

Please select one item from each category

PUDDING

Traditional malva pudding, vanilla anglaise

Dark chocolate pudding, vanilla anglaise

Brandy and date pudding, vanilla anglaise **N**

SWEETS

Vanilla fudge

Selection of macarons

Chocolate truffles

Raspberry and pistachio nougat

Caramel chocolate madeleines

Millionaire short bread

TART

Traditional mini milktarts

Lemon tarts, burnt italian meringue

Saxon torte, milk chocolate whip **GF**

VERRINE

Dark chocolate mousse, honeycomb, vanilla cream **GF**

Vanilla panna cotta, mango jelly **GF**

Raspberry mousse, berry salad **VE**

CAKE

Carrot cake, cream cheese frosting **N**

Cheesecake, citrus mousse

Pistachio cake, caramel ganache **GF/N**

SAVOURY

Selection of South African cheeses, preserves, grapes and crackers

THE PAVILION CONFERENCE



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



CONFERENCE

Half-Day Conference

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

60 - 100 guests

Option 1 - R1295 per person, excluding lunch

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

Option 2 - R1495 per person, including lunch

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

Full-Day Conference

Served 07:00 - 16:00

60 - 100 guests

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: Digital Interactive Screens

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

Food labels

Conference set-up, as per specification

Saxon stationery

House Flowers

High-speed Wi-Fi

Background music

Secure parking

ARRIVALS MENU

Select one item from each category for arrivals snacks

CROISSANTS

Bacon, cheese and tomato

Smoked Scottish salmon and cream cheese

Mozzarella, basil pesto, rocket and tomato **V/N**

QUICHE

Ham, spring onion, cheddar cheese

Leek and brie cheese **V**

Feta, tomato and spinach **V**

VERRINES

Saxon granola, yoghurt, berry compote **GF/N**

Fresh fruit salad, chia seeds **VE**

Mixed berry and yogurt smoothies **GF**

MID-MORNING MENU

Select one item from each category for mid-morning snacks

WRAPS

Sirloin steak, tomato, onion marmalade, rocket

Quinoa, black bean, avocado **VE**

Chicken, mozzarella, pesto **N**

BAGELS

Thai beef fillet, stir-fried vegetables

Smoked Scottish salmon, cream cheese, caper, onion

Pastrami, gruyère, mustard, pickle

DOUGHNUTS

Vanilla custard

House made berry jam

Milk chocolate whip

MID-AFTERNOON MENU

Select one item from each category for mid-morning snacks

SAVOURY SNACKS

Spicy nuts **VE/N**

Salted popcorn **VE**

Vegetable crisps **VE**

Sliced biltong

Fried nuts, chilli, biltong **N**

SWEET

Selection of macarons **GF/N**

Chocolate chip cookies

Nougat **N**

Madeleines, dipped in chocolate

Vanilla fudge



FINGER LUNCH

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R1050 per person

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Hot Bowl Food:
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Desserts:
Please select two options. Additional items can be ordered at **R95 per person.**
The selections made are applicable to all guests.

COLD BOWL FOOD

Please select two items

Teriyaki seared tuna and cucumber parcel, lime gel **DF**

Smoked Scottish salmon and herb cream cheese roulade, rye crouton

Crispy panko prawns, paprika aioli **DF**

Biltong, peppadew and avocado salad verrine

Confit duck and sweet chili wonton, radish, plum sauce

Poached tiger prawns, pineapple salsa, tajin, mango gel

Korean glazed tofu, sesame seeds, edamame, kimchi **VE**

Tabbouleh salad, grilled halloumi, pomegranate **V**

DESSERTS

Please select two items

Dark chocolate mousse, honeycomb, vanilla whip **GF**

Raspberry and vanilla swiss roll

Vanilla baked cheesecake, citrus mousse, orange

Chocolate and peanut praline tartlets **N**

Almond cake, salted caramel ganache **N**

Milk chocolate éclairs, vanilla cream

Pavlova, lemon curd, fresh strawberries **GF**

Raspberry mousse, berry salad, mango gel **VE**

HOT BOWL FOOD

Please select three items

Sirloin steak, potato pavé, confit tomato, béarnaise sauce **GF**

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

Mini penne pasta, bocconcini, basil pesto, semi-dried tomatoes **V**

Cape Malay chicken curry skewer, crushed potatoes, coriander chutney

Sesame and ginger pork belly, stir-fried greens, crackling

Linefish, crispy squid heads, egg fried rice

Pea and goats’ cheese ravioli **V**

Lamb curry, tomato sambals, aromatic rice **DF**

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

Grilled lamb kofta, hummus, mint yoghurt, crispy chickpeas

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 | chicken | lamb



LUNCH BUFFET

Served 11:00 - 15:00
60 - 100 guests

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 - 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
 - Table Linen

LUNCH BUFFET

MEAT

Please select one item

Roast beef sirloin, peppercorn sauce

Beef fillet medallions, mushroom sauce

Apple and cider glazed pork belly

Grilled lamb chops, chimichurri

Roast lemon and herb whole chicken

FISH

Please select one item

Pan-fried Scottish salmon, lemon butter sauce **GF**

Grilled linefish, sauce vierge **GF/DF**

Chermoula crusted kingklip, lemongrass **GF**

Grilled yellow fin-tuna, olive, caper, tomato, peppers

STARCH

Please select two items

Roasted baby potatoes, parsley and rosemary **GF/V**

Garlic and thyme potato pavé **GF**

Crispy parmesan polenta **V**

Aromatic basmati rice **VE**

Mixed grain pilaf, crispy onions **V**

Creamy samp **V**

HEARTY

Please select one item

Butter chicken curry, cashew, yoghurt **N**

Lamb curry, crispy onions

Spicy tomato prawn and calamari orzo pasta

Braised oxtail and red wine stew, mushroom, potato

VEGETARIAN DISHES

Please select one item

Tomato, caper, olive, tomato and basil **VE**

Thai green vegetable curry **VE**

Chickpea and lentil bobotie **V**

Cauliflower and broccoli gratin **V**

VEGETABLES

Please select one item

Roasted root vegetables **GF/VE**

Cinnamon and maple roasted butternut **GF/VE**

Seasonal garden vegetables **GF/VE**

Stir-fried greens, sesame seeds **GF/VE**



LUNCH BUFFET

HARVEST TABLE

The following items are included in your offering

Bread Selection

Seedloaf, focaccia, milk bread, sourdough

Salad

Greens, tomato, feta, olives, crispy onions, peppers, fresh vegetables, dressing, nuts and seeds **N**

SALADS AND PLATTERS

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Smoked springbok, croutons, rocket, huguenot shaving, peppadews, balsamic **GF**

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Roasted butternut, goats’ cheese, pine nuts, basil **V/N**

Smoked salmon, boiled eggs, baby spinach, capers, mustard dressing

Beetroot, charred oranges, crushed walnuts, watercress, granny smith apples **VE/N**

DESSERT

Please select one item from each category

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Traditional malva pudding, vanilla anglaise

Dark chocolate pudding, vanilla anglaise

Brandy and date pudding, vanilla anglaise **N**

SWEETS

Vanilla fudge

Selection of macarons

Chocolate truffles

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Caramel chocolate madeleines

Millionaire short bread

TART

Traditional mini milktarts

Lemon tarts, burnt italian meringue

Saxon torte, milk chocolate whip **GF**

VERRINE

Dark chocolate mousse, honeycomb, vanilla cream **GF**

Vanilla panna cotta, mango jelly **GF**

Raspberry mousse, berry salad **VE**

CAKE

Carrot cake, cream cheese frosting **N**

Cheesecake, citrus mousse

Pistachio cake, caramel ganache **GF/N**

SAVOURY

Selection of South African cheeses, preserves, grapes and crackers