



EVENT BUFFET

Menu Options



THE
LILIZELA
TOURISM AWARDS
2017

NATIONAL WINNER
ACCOMMODATION

CLASSIC BUFFET MENU OPTIONS

Please Note: Tick the Boxes on the Side of the Dish to Mark Your Selection

Starters - Select 1 Option

- Traditional Caesar Salad with Crispy Pancetta, Herb Croutons, Boiled Eggs, Anchovies, Creamy Caesar Dressing and Parmesan Shards
- Roasted Chickpea Salad with Avocado and Fresh Chilli, tossed with Tomato, Red Onion, Fresh Coriander and Grilled Corn Served with a Marinated Grilled Chicken Skewer
- Tuna Nicoise Salad: Crisp French Beans, Sautéed Baby Potatoes, Boiled Egg, Kalamata Olives, Cherry Tomatoes with a Creamy Anchovy Dressing
- Siracha Sticky Chicken Wings on A Bed of Rice Noodles with Coriander, Bean Sprouts, Julienne Carrots and Fresh Basil Leaves
- Tapas Platter Consisting of Fried Halloumi, Olive Tapenade, Hummus, Roasted Aubergine and Baby Marrow Served with a Cumin and Coriander Toasted Flatbread
- Cheese, Sweetcorn and Chilli Rolls Plated with Turmeric Potato Pastry Triangles and Spinach Chilli Bites with a Sweetcorn Dipper
- Individually Shelled Prawn Nestled Between Layers of Iceberg Chiffonade, Tomato and Paprika Aioli, Cucumber Ribbons topped with Mango Caviar
- Korean Inspired Chicken Gyro Served with Egg Ribbon Fried Rice and a Spicy Coconut Infused Dipper
- Moroccan Lamb Kofta Accompanied by Stewed Fruits and Minted Cous-Cous Dressed in Arabic Sumac Yoghurt
- Summer Caprese Kebabs of Natural Mozzarella, Plum Tomato, Basil, Watermelon and Spanspek Nesting on Top of Crisp Dressed Salad Leaves
- Arancini Balls Stuffed with Exotic Mushrooms and Matured Cheddar Circled by a Roasted Pepper and Tomato Cremeux
- Mexican Tostadas Filled with Fiery Beef Chill, Spiced Guacamole and topped with Set Soured Cream

Red Meats - Select 2 Options

- Sliced Rump topped with Cream Cheese and Avocado Puree
- Homemade Beef Mince Meatloaf with Roasted Paprika and Feta Crumble
- Charred Lamb Cubes Steeped in Coconut Cream and Thai Yellow Curry

White Meats - Select 2 Options

- Scorched Chicken Breast Napped with a Rich Vindaloo Sauce
- Peri-Peri Glazed Chicken Thighs topped with a Chilli Cream
- Creamy Fish and Pea Pie topped with Lyonnaise Potatoes

Vegetarian - Can Substitute for any Other Dish

- Butternut, Creamy Spinach and Filo Pastry Layers
- Seasonal Vegetable Lasagna

From the Garden - Select 2 Options

- Grilled Baby Butternut Finished with Thyme and Crumbed Parmesan
- Sautéed Cherry Tomato, Basil and Roquette Penne Pasta
- Tender Stem Broccoli topped with Grated Eggs and Ciabatta Crumbs
- Blanched French Beans and Sticky Red Onions
- Broad Bean and Baby Potato Curry
- Creamy Chilli and Cheese Cauliflower
- Spinach, Feta and Roasted Tomato Layered Lasagne
- Creamy Spinach, Tomato and Beans
- Sundried Tomato, Kale Pesto and Bow Tie Pasta

Potatoes and Rice - Select 2 Options

- Flash Fried Rice Flavoured with Scallions and Pickled Garlic
- Sweet Potato Mash topped with Cracked Pecans and Honey
- Spinach and Tomato Fried Rice
- New Potatoes Sautéed in Mustard and Creamed Coconut
- Turmeric and Cumin Spiced Basmati
- Jacket Potatoes Accompanied by Spiced Sour Cream or Herbed Butter
- Chunky Roasted Potatoes Dipped in Rosemary Butter
- Mashed Potatoes Fused with Nutmeg and Chives
- Potato Dauphinoise

The Hotel's Wedding Coordinator to initial: _____

The Client to initial: _____



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Buffet Dessert - Select 2 Options

- Summer Berry Cheesecake
Fresh Summer Berry Cheesecake topped with Macerated Strawberry and Coconut Tuille
- Chai Panna Cotta
Italian Panna Cotta Steeped with a Chai Latte and Chocolate Rossini Wafer Curl
- Madeira Marble
Marbled Chocolate Madeira Cake served with Spiced Port Cream
- Glossy Profiteroles
Choux Pastry Filled with a Honey and Vanilla Cream Dipped in Glossy Chocolate
- Summer Stacks
Summer Fruit Pavlova Stacks on a Fresh Lemon Curd Smear
- Raspberry Fudgy Brownies
Fudge Brownies topped with Stock Raspberry Syrup and Vanilla Ice Cream with Candied Petals
- Seriously Good Banoffee Pie
Banoffee Pie Layered with Caramel, Banana and Mascarpone Cheese Finished with Shaved Swiss Toblerone
- Black Forest and Cherries
Black Forest Cake Stacks with Homemade Cherry Pie Filling



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DELUXE BIRTHDAY BUFFET MENU OPTIONS

Please Note: Tick the Boxes on the Side of the Dish to Mark Your Selection

Starters - Select 2 Options

- Traditional Caesar Salad with Crispy Pancetta, Herb Croutons, Boiled Eggs, Anchovies, Creamy Caesar Dressing and Parmesan Shards
- Roasted Chickpea Salad with Avocado and Fresh Chilli, tossed with Tomato, Red Onion, Fresh Coriander and Grilled Corn Served with a Marinated Grilled Chicken Skewer
 - Tuna Nicoise Salad: Crisp French Beans, Sautéed Baby Potatoes, Boiled Egg, Kalamata Olives, Cherry Tomatoes with a Creamy Anchovy Dressing
- Siracha Sticky Chicken Wings on a Bed of Rice Noodles with Coriander, Bean Sprouts, Julienne Carrots and Fresh Basil Leaves
- Tapas Platter Consisting of Fried Halloumi, Olive Tapenade, Hummus, Roasted Aubergine and Baby Marrow Served with a Cumin and Coriander Toasted Flatbread
- Cheese, Sweetcorn and Chilli Rolls Plated with Turmeric Potato Pastry Triangles and Spinach Chilli Bites with a Sweetcorn Dipper
- Individually Shelled Prawns Nestled Between Layers of Iceberg Chiffonade, Tomato and Paprika Aioli, Cucumber Ribbons topped with Mango Caviar
- Korean Inspired Chicken Gyro served with Egg Ribbon Fried Rice and a Spicy Coconut Infused Dipper
- Moroccan Lamb Kofta Accompanied by Stewed Fruits and Minted Cous-Cous Dressed in Arabic Sumac Yoghurt
- Summer Caprese Kebabs of Natural Mozzarella, Plum Tomato, Basil, Watermelon and Spanspek Nesting on Top of Crisp Dressed Salad Leaves
- Arancini Balls Stuffed with Exotic Mushrooms and Matured Cheddar Circled by a Roasted Pepper and Tomato Cremeux
- Mexican Tostadas Filled with Fiery Beef Chill, Spiced Guacamole and topped with Set Soured Cream

Red Meats - Select 2 Options

- Sirloin Steak Marinated in White Wine, Paprika and Bay Leaves
- Lamb Shoulder Cuts Basted in a Minted Homemade BBQ Glaze
- Braised Beef Riblets Soaked in Blended Herbs and Paprika
- Grilled Rump Steaks Fired with Chimichurri

White Meats - Select 2 Options

- Bang-Bang Chicken Thighs Coated in Sticky Sumac Glaze
- Pork Riblets Marinated in Coke and Castle Then Fired on Our Grill
- Seafood Paella, a Medley of Seafood in a Fragrant Spiced Infused Rice

Vegetarian - Can Substitute for any Other Dish

- Mediterranean Vegetables Flashed with White Wine and Tomatoes
- Asian Inspired Exotic Stir-Fried Vegetables and Egg Noodles

From the Garden - Select 2 Options

- Grilled Baby Butternut Finished with Thyme and Crumbed Parmesan
- Sautéed Cherry Tomato, Basil and Roquette Penne Pasta
- Tender Stem Broccoli topped with Grated Eggs and Ciabatta Crumbs
- Blanched French Beans and Sticky Red Onions
- Broad Bean and Baby Potato Curry
- Creamy Chilli and Cheese Cauliflower
- Spinach, Feta and Roasted Tomato Layered Lasagne
- Creamy Spinach, Tomato and Beans
- Sundried Tomato, Kale Pesto and Bow Tie Pasta

Potatoes and Rice - Select 2 Options

- Flash Fried Rice Flavoured with Scallions and Pickled Garlic
- Sweet Potato Mash topped with Cracked Pecans and Honey
- Spinach and Tomato Fried Rice
- New Potatoes Sautéed in Mustard and Creamed Coconut
- Turmeric and Cumin Spiced Basmati
- Jacket Potatoes Accompanied by Spiced Sour Cream or Herbed Butter
- Chunky Roasted Potatoes Dipped in Rosemary Butter
- Mashed Potatoes Fused with Nutmeg and Chives
- Potato Dauphinoise

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Buffet Dessert - Select 2 Options

- Summer Berry Cheesecake
Fresh Summer Berry Cheesecake topped with Macerated Strawberry and Coconut Tuille
- Chai Panna Cotta
Italian Panna Cotta Steeped with a Chai Latte and Chocolate Rossini Wafer Curl
- Madeira Marble
Marbled Chocolate Madeira Cake served with Spiced Port Cream
- Glossy Profiteroles
Choux Pastry Filled with a Honey and Vanilla Cream Dipped in Glossy Chocolate
- Summer Stacks
Summer Fruit Pavlova Stacks on a Fresh Lemon Curd Smear
- Raspberry Fudgy Brownies
Fudge Brownies topped with Stock Raspberry Syrup and Vanilla Ice Cream with Candied Petals
- Seriously Good Banoffee Pie
Banoffee Pie Layered with Caramel, Banana and Mascarpone Cheese Finished with Shaved Swiss Toblerone
- Black Forest and Cherries
Black Forest Cake Stacks with Homemade Cherry Pie Filling



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Premium Birthday Buffet Menu Options

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Starters - Select 3 Option

- Traditional Caesar Salad with Crispy Pancetta, Herb Croutons, Boiled Eggs, Anchovies, Creamy Caesar Dressing and Parmesan Shards
- Roasted Chickpea Salad with Avocado and Fresh Chilli, tossed with Tomato, Red Onion, Fresh Coriander and Grilled Corn Served with a Marinated Grilled Chicken Skewer
- Tuna Nicoise Salad: Crisp French Beans, Sautéed Baby Potatoes, Boiled Egg, Kalamata Olives, Cherry Tomatoes with a Creamy Anchovy Dressing
- Siracha Sticky Chicken Wings on a Bed of Rice Noodles with Coriander, Bean Sprouts, Julienne Carrots and Fresh Basil Leaves
- Tapas Platter Consisting of Fried Halloumi, Olive Tapenade, Hummus, Roasted Aubergine and Baby Marrow served with a Cumin and Coriander Toasted Flatbread
- Cheese, Sweetcorn and Chilli Rolls Plated with Turmeric Potato Pastry Triangles and Spinach Chilli Bites with a Sweetcorn Dipper
- Individually Shelled Prawn Nestled Between Layers of Iceberg Chiffonade, Tomato and Paprika Aioli, Cucumber Ribbons topped with Mango Caviar
- Korean Inspired Chicken Gyro Served with Egg Ribbon Fried Rice and a Spicy Coconut Infused Dipper
- Moroccan Lamb Kofta Accompanied by Stewed Fruits and Minted Cous-Cous Dressed in Arabic Sumac Yoghurt
- Summer Caprese Kebabs of Natural Mozzarella, Plum Tomato, Basil, Watermelon and Spanspek Nesting on Top of Crisp Dressed Salad Leaves
- Arancini Balls Stuffed with Exotic Mushrooms and Matured Cheddar Circled by a Roasted Pepper and Tomato Cremeux
- Mexican Tostadas Filled with Fiery Beef Chill, Spiced Guacamole and topped with Set Soured Cream

Buffet Main Course - Select 3 Options

- Beef Fillet topped with Red Onion and Strawberry Marmalade
- 48 Hour Marinated Lamb Leg, Pot Roasted with Cayenne Pepper, Garlic, Thyme and Parsley
- Pulled Oxtail and Roasted Vegetables topped with Flaky Pastry
- Stripped Beef Fillet tossed in Olive Oil, Parsley, Pink Peppercorns and Flamed in Brandy
- Prime Lamb Cutlets with Olives, Feta and Scorched Tomatoes

White Meats - Select 2 Options

- Slow Braised Pork Fillet in Apple Cider, Cinnamon and Orange Peel
- Charred Chilli, Lime and Ginger Stem Chicken Breasts
- Chefs Authentic Durban Styled Butter Chicken and Sambals
- Pan Seared Hake Fillets topped with Mussels and Lemon Velouté
- Poached Line Fish with Lemongrass and Dill Yoghurt

Vegetarian - Can Substitute for any Other Dish

- Creamy Broccoli and Black Mushrooms Sautéed in Garlic and Herbs Drenched in Double Cream and Bow Tie Pasta
- Vegetable Wellington Filled with Aubergine Chunks and a Mushroom Duxelle

From the Garden - Select 2 Options

- Grilled Baby Butternut Finished with Thyme and Crumbed Parmesan
- Sautéed Cherry Tomato, Basil and Roquette Penne Pasta
- Tender Stem Broccoli topped with Grated Eggs and Ciabatta Crumbs
- Blanched French Beans and Sticky Red Onions
- Broad Bean and Baby Potato Curry
- Creamy Chilli and Cheese Cauliflower
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- Spinach and Tomato Fried Rice
- New Potatoes Sautéed in Mustard and Creamed Coconut
- Turmeric and Cumin Spiced Basmati
- Jacket Potatoes Accompanied by Spiced Sour Cream or Herbed Butter
- Chunky Roasted Potatoes Dipped in Rosemary Butter
- Mashed Potatoes Fused with Nutmeg and Chives
- Potato Dauphinoise

Buffet Dessert - Select 4 Options

- Summer Berry Cheesecake
Fresh Summer Berry Cheesecake topped with Macerated Strawberry and Coconut Tuille
- Chai Panna Cotta
Italian Panna Cotta Steeped with a Chai Latte and Chocolate Rossini Wafer Curl
- Madeira Marble
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