

The logo for Sun International, featuring the word "Sun" in a stylized, cursive script.

The Maslow

BANQUET AND EVENT INFORMATION

THE MASLOW HOTEL

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maslow

Sun International



The Maslow

BANQUET AND EVENT INFORMATION

TABLE OF CONTENTS

VENUE MATRIX	1
CONFERENCE PACKAGES	
DAY PACKAGES	2
DCP BUFFET OPTIONS	3-5
DCP FINGER FORK MENU OPTIONS	6-10
DCP BREAK MENU STANDARD OPTION	11
OPTIONAL EXTRA - ARRIVAL	12-13
ADDITIONAL OPTIONS - UMAI SUSHI	14
BREAKFAST BUFFET	15-17
PLATED BREAKFAST	18-19
SELF-SELECTOR PLATED	20-22
CANAPÉS MENU OPTIONS	23-25
THEMED BUFFETS	26-30
TERMS AND CONDITIONS	31
MEETING ROOM PACKAGES	32
Meeting Room Package R700 per person (applicable to specialised meeting room venues only)	32
TERMS AND CONDITIONS	33
BEVERAGE MENUS	34
TERMS AND CONDITIONS	46

Kosher and Halaal meal options available upon request. Additional costs apply

Surcharges apply for items not supplied by The Maslow





The Maslow

BANQUET AND EVENT INFORMATION

VENUE MATRIX

MEETING ROOMS SPECIFICATIONS	LENGTH (M)	WIDTH (M)	SQM	HEIGHT (M)	MEETING	BANQUET	SCHOOL X2	SCHOOL X3	CABARET	U-SHAPE	COCKTAIL	DANCE FLOOR	CINEMA	TOTAL
Business Centre 1	5	4	20	2.41	8	-	-	-	-	-	-	-	-	-
Business Centre 2	5	4	20	2.41	8	-	-	-	-	-	-	-	-	-
Edison	6	4	24	2.41	12	-	-	-	-	-	-	-	-	-
Tata	7	5	35	2.41	8	-	-	-	-	-	-	-	-	-
Carnegie	8	5	40	2.41	8	-	-	-	-	-	-	-	-	-
Hinde	8	7	56	2.41	8	-	-	-	-	-	-	-	-	-
Vanderbilt	8	7	56	2.41	12	-	-	-	-	-	-	-	-	-
Duke	8	7	56	2.41	-	-	-	-	-	20	-	-	-	-
Seligman	8	4	32	2.8	12	-	-	-	-	-	-	-	-	-
Morgan	8	4	32	2.8	-	-	-	-	-	20	-	-	-	-
Walton	8	4	32	2.8	12	-	-	-	-	-	-	-	-	-
Stanford	8	5	40	2.41	-	-	-	-	-	20	-	-	-	-

CONFERENCE CENTRE SPECIFICATIONS

Optima Ballroom (1)	18	8	144	3.62	-	80	60	84	48	33	100	50	120	-
Exemplar Ballroom (2)	18	8	144	3.62	-	80	60	84	48	33	100	50	120	-
Paragon Ballroom (3)	18	11	198	3.62	-	120	96	120	72	45	150	100	180	-
Full Ballroom (1+2+3)	18	27	486	3.62	-	300	216	288	168	111	350	200	420	-
Ballroom (1+2)	18	16	288	3.62	-	160	120	168	96	66	200	100	240	-
Ballroom (2+3)	18	19	342	3.62	-	200	156	204	120	78	250	150	300	-
Vertex Conference Room (1)	14	8	112	2.6	-	50	36	50	36	31	60	-	100	-
Zenith Conference Room (2)	14	8	112	2.6	-	50	36	50	36	31	60	-	100	-
Conference Room (1+2)	14	16	224	2.6	-	100	72	100	72	62	120	-	200	-
Auditorium	-	-	-	4.8	-	-	-	-	-	-	-	-	-	50
Restaurant (Bistro)	-	-	-	-	-	-	-	-	-	-	-	-	-	190
Terrace (Bistro)	-	-	-	-	-	-	-	-	-	-	-	-	-	60
Parking Bays	-	-	-	-	-	-	-	-	-	-	-	-	-	371





The Maslow

BANQUET AND EVENT INFORMATION

PACKAGES - DAY CONFERENCE

Terms and Conditions apply.
For full Terms and Conditions,
see end of this section.

CONFERENCE PACKAGES

(Applicable to conference centre venues only)

Mark with X

Includes	HALF DAY	FULL DAY
Venue hire	✓	✓
Free Wi-Fi	✓	✓
Tea/coffee breaks with snacks	2	3
Three course buffet lunch (beverages not included)		✓
Still and sparkling mineral water, and sweets on the conference table	✓	✓
Replenishment of water and sweets at breaks	✓	✓
Registration table	✓	✓
1 Flipchart board, flipchart paper and 3 markers	✓	✓
Stationery kit (Note pads and pens)	✓	✓
1 Standard drop down screen	✓	✓
XGA standard data projector	✓	✓
Standard PA system	✓	✓
Dedicated technical support (during conference set up)	✓	✓
Parking	✓	✓

R360 R640

Seasonal rates:

Full Day **R590**

Applicable Jan / April / May / June / July

Half Day **R360**

Applicable all year round

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

DCP BUFFET

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 3 menu options

Mark with X

Option 1

STARTERS

Honey grilled chicken with citrus, radish and iceberg lettuce

Prawn salad – Butter lettuce, toasted pine nuts, candied lemon, boerenkaas cheese, chickpeas and smoked paprika vinaigrette

Marinated tomato and mint salad with buttermilk dressing

Cobb salad – Cos lettuce, boiled eggs, tomatoes, cucumber, red onion, avocado and blue cheese dressing

Baby spinach, citrus soy, parmesan, charred broccoli and white sesame

MAINS

Grilled linefish medallions, roast bell peppers, pak choi, coriander and Moroccan spiced cream

Coriander and lime chicken enchiladas with sriracha mayonnaise

Char sui short ribs with lemon, olives and radishes

Lamb, potato and lentil curry, saffron rice, poppadoms and sambals

Sweet potato wedges with cream cheese, chives and la peperonata

Fingerling potatoes with fine herbs and caramelized pearl onions

SWEETS

Cocktail milk tart

Koeksisters

Black Forest cake

Malva pudding with crème anglaise

Fresh fruit

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

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The Maslow

BANQUET AND EVENT INFORMATION

DCP BUFFET

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 3 menu options

Mark with X

Option 2

STARTERS

Romaine lettuce salad with blue cheese and bacon

Pow wow cajun shrimp salad

Pesto potato salad with vadouvan spice and leek vinaigrette

New style fattoush salad with garlic flatbread and raspberry vinaigrette

Green bean and peach salad

MAINS

Paella with chorizo, chicken and shrimp

Sweet soy butter-braised chicken with root vegetables

Slow roasted sirloin steaks with mustard-herb salsa

Mexican pork spareribs with sweet-pickled red onion and charred corn

Indian tamarind masala potato curry with sour cream and green onion

Cauliflower with saffron cream, pepper flakes, plenty of parsley and penne pasta

SWEETS

Glazed lemon tart cocktail

Honey panna cotta and marinated berry fruit

Baked American cheesecake

Finger size carrot cake

Fruit skewer

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

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The Maslow

BANQUET AND EVENT INFORMATION

DCP BUFFET

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 3 menu options

Mark with X

Option 3

STARTERS

- Steamed mussel salad with basil, miso brinjal and green chilli nahm jim
- Guatemalan composed salad – Pickled vegetables, cold meats, hard-boiled eggs and assorted cheese
- Farmer’s hazelnut oil-pickled vegetable salad with grapefruit vinaigrette
- Butternut, burnt grapefruit, compressed cucumber, red onion, poppy seed and herb salad
- Lebanese minced vegetables salad with garlic and paprika lavash

MAINS

- Thai coconut fish curry with rice pilaf and traditional sambals
- Padang-style chicken curry
- Beef short rib bourguignon, matsuhisa salsa and Bulgarian yoghurt
- Crispy roast pork belly, garlic and parsley with caramelized apple gravy
- Baby boilers, Danish feta, cherry tomato and calamata olives
- Steamed broccoli with mustard butter, pine nuts and roast peppers

SWEETS

- Red velvet cake
- Salted caramel choux puff
- Macaroons
- Moka baked cheesecake
- Chocolate and berry cremeux slices

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

DCP FINGER FORK

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 5 menu options

Mark with X

Option 1

STARTERS

Sous vide chicken nicoise with rocket

Thai beef sirloin salad – Pickled cucumber, lime and basil dressing, mint and bean sprouts

Peruvian butifara – Picnic ham, iceberg lettuce, marinated white onion and English mustard mayonnaise on milk bread bun

Beef tomato, braised leeks, kalamata olives with parsley and haricot blanc vinaigrette

Chilli and garlic wilted baby bok choy, with black pepper plum dressing, toasted peanuts and sourdough croutons

MAINS

Homemade fish frikkadels with aji amarillo mayonnaise and burnt lemons

Buttermilk chicken medallions, blue cheese, chilli sauce and popcorn powder

Pepper steak pies with mushroom mayonnaise

Camembert and fig spring rolls

Vegetable samosas with curried ranch dressing

DESSERTS

Chocolate mousse cake

Paradiso cake

Cocktail religieuse

Lemon meringue tart

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

DCP FINGER FORK

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Choose one of our 5 menu options

Mark with X

Option 2

STARTERS

Tandoori chicken sosaties – Pimento, red onion, leek – Chilli and minted yoghurt

Homemade tortilla crisps – Lemon grass and sweet chilli beef larp, guacamole, hummus and sundried tomato cream cheese

Prawn and emmenthal melt – Sauce marie rose, iceberg lettuce and red onion

Pickled barley tabbouleh – Mint, compressed apple, capers, plum tomato and cucumber

Hubbard squash and roasted white onion with feta, green beans, butter lettuce and mustard vinaigrette

MAINS

Cocktail tempura hake - Chilli mayonnaise

Chicken rissoles with cilantro dressing

Cumin BBQ braised lamb ribs with cilantro

Potato and lentil masala taquitos with garlic and lime raita

Christmas spiced onion marmalade and pumpkin bouché with hazelnut hollandaise

DESSERTS

Red velvet cake

Strawberry tart

Pecan tart

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

DCP FINGER FORK

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Choose one of our 5 menu options

Mark with X

Option 3

STARTERS

- Garlic miso chicken drummies
- Spicy fried pastrami Caesar salads with rustic croutons
- Salt and pepper calamari baguette with gherkin aioli and plum tomato
- Vegetable tempura skewers with chilli mayonnaise, soy and jalapeño dressing
- Homemade tortilla crisps with brinjal dip, hummus and tzatziki

MAINS

- Hake tempura with Asian coleslaw and Thai vinaigrette
- Slow cooked corned beef with pickled cabbage and mustard gravy
- Crispy pork belly 'siu yuk', apple and vanilla, scallion and calvados jus
- Double cheese, olive and bolognaise pizza rolls
- Sweet and sour grilled brinjal with feta

DESSERTS

- Chocolate profiteroles
- Seasonal fruit tart
- Cupcake
- Chocolate truffle

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

DCP FINGER FORK

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Choose one of our 5 menu options

Mark with X

Option 4

STARTERS

Beef samosas with matsuhisa salsa

Pork kessler schnitzel salad with roast beetroot, peppadew and mustard coleslaw

Coronation chicken, coriander, apricot mayonnaise on rosemary loaf

Marinated tomato and mint salad with buttermilk dressing

Chilli and garlic wilted baby bok choy, with black pepper plum dressing and toasted peanuts

MAINS

Baked cassoulet with smoked eisbein, kidney beans, celery, cherry tomato and parsley crust

Lemon roasted lamb ribs with cheeky lemon dressing

Chicken rissoles with cilantro dressing

Crispy spanakopita

Creamy truffle-mushroom bombs

DESSERTS

Mocha baked cheesecake

Chocolate opera

Pecan tart

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

DCP FINGER FORK

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Choose one of our 5 menu options

Mark with X

Option 5

STARTERS

Pineapple BBQ chicken sosaties with corn salsa

Shrimps on toast with sesame crust and sweet ginger dressing

Tex-mex beef steak sandwich – Spicy beef, BBQ mayonnaise, pickled onion, iceberg lettuce and plum tomato

Tuscan bread salad with rustic sourdough croutons, macerated red onion, plum tomato, kalamata olives, parsley and classic vinaigrette

Vegetable spring rolls with spicy mayonnaise

MAINS

Panko prawns with rustic piperade salsa

Meatball madness – Italian meatballs with tomato, basil and mozzarella

Braised beef short rib, pearl onions and red wine jus

Sweet and sour stir fried vegetables in crispy taquitos

Oven baked sweet potato wedges with spring onion, cumin and smoked paprika

DESSERTS

Dulcey lingo

French pate de fruit

Paradisio cake

Ferrero cupcake

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





BANQUET AND EVENT INFORMATION

DCP BREAK MENU STANDARD OPTIONS

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

DCP BREAK MENU

ARRIVAL OFFERINGS

Choose one option
Mark with X

- | | | | | |
|---|--|--|--|---|
| <input type="checkbox"/> Option 1
Tea and coffee
Pain au chocolate | <input type="checkbox"/> Option 2
Tea and coffee
Pain au raisin | <input type="checkbox"/> Option 3
Tea and coffee
Apple turnover | <input type="checkbox"/> Option 4
Tea and coffee
Custard turnover | <input type="checkbox"/> Option 5
Tea and coffee break
Cinnamon scroll |
|---|--|--|--|---|

MID-MORNING OFFERINGS

Choose one option
Mark with X

- | | | | | |
|--|---|---|---|---|
| <input type="checkbox"/> Option 1
Tea and coffee
Giant peanut butter biscuits, finger fork sandwiches | <input type="checkbox"/> Option 2
Tea and coffee
Lemon curd tarts, savoury filled croissants | <input type="checkbox"/> Option 3
Tea and coffee
Seasonal fruit platters, bacon-egg and HP sliders | <input type="checkbox"/> Option 4
Tea and coffee
Mixed berry muffins, potato and rosemary flatbreads | <input type="checkbox"/> Option 5
Tea and coffee
Cinnamon puffs, quiche lorraine |
|--|---|---|---|---|

AFTERNOON OFFERINGS

Choose one option
Mark with X

- | | | | | |
|---|--|---|---|--|
| <input type="checkbox"/> Option 1
Tea and coffee
Scottish shortbread, triple decker sandwiches | <input type="checkbox"/> Option 2
Tea and coffee
Passion fruit tarts, spinach and feta quiche | <input type="checkbox"/> Option 3
Tea and coffee
Fruit skewers with mint syrup, country chicken pies | <input type="checkbox"/> Option 4
Tea and coffee
Mixed berry muffins, assorted baguettes | <input type="checkbox"/> Option 5
Tea and coffee
Rocky road bars, beef pastrami and sauerkraut buns |
|---|--|---|---|--|

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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BANQUET AND EVENT INFORMATION

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OPTIONAL EXTRA TEA BREAK

Mark preferred option
Options chosen will be applicable to the whole group

R15 per person
Mark with X

R25 per person
Mark with X

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Spiced giant peanuts
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Vegetarian frittata
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plain yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cape fruit yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Strawberry yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Diabetic yoghurt
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Bircher muesli
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Spanish potato frittata
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cape malay slangetjies
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pain au chocolat
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pain au raisin
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cinnamon scroll
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Apple Danish
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Assorted muffins
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cereal bars
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Maple and pecan Danish
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chocolate twist

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Macadamia nuts
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cashew nuts
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Fruit salad – Individual
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pickled olives
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Salted almonds
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Vegetarian quiche
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Savoury quiche
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Seasonal fruit platter
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dried mango slices
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dried apple
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dried apricots
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Scones
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Croissant
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Almond brioche loaf
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Onion and poppy seed bialys
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lemon meringue
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hummus with vegetable crudité
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Black Forest cake
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Carrot cupcakes

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE

ADDITIONAL - ARRIVAL



BANQUET AND EVENT INFORMATION

OPTIONAL EXTRA
TEA BREAK

Terms and Conditions apply.
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Mark preferred option
Options chosen will be applicable to the whole group

R55 per person

Mark with X

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meaty croissant
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Salmon and cream cheese bagels
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Vegetarian baguettes
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meaty baguettes
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chinese barbecued spareribs
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chimichurri beef sliders
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Bacon and egg Turkish bread
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Truffled chicken and mushroom bouchées
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Strawberry compote and custard tart
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Onion, anchovy and emmenthal tart
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Paris brest
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	French macaroons
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Red velvet finger cake

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Crème brûlée tart
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	BBQ pork kebabs
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Alabama style chicken wings
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Buttermilk fried chicken buns
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	BLT croissants
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Local biltong
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Local droewors
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Local beef chilli bites

R95 per person

Mark with X

Arrival	Mid-morning	Afternoon	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Oysters – traditional condiments
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Oysters – jalapeño, tomato and seaweed salsa
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Charcuterie board
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cheese platter

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE

ADDITIONAL - ARRIVAL



The Maslow

BANQUET AND EVENT INFORMATION

ADDITIONAL OPTIONS
UMAI SUSHI

Terms and Conditions apply.
For full Terms and Conditions,
see end of this section.

72 hours notice

R75 per person

Mark with X

Arrival Mid-morning Afternoon

Spicy sashimi salad

Ceviche salad

Karashi su misu

20 piece platter R310

(Serves 3-4 people)

Mark with X

Arrival Mid-morning Afternoon

Tuna sashimi 6 pieces

Salmon maki 4 pieces

Prawn nigiri 4 pieces

Salmon and avocado California rolls 6 pieces

30 Piece platter – R410

(Serves 5-6 people)

Mark with X

Arrival Mid-morning Afternoon

Seared tuna and salmon sashimi 8 pieces

Prawn maki 8 pieces

Tuna nigiri 6 pieces

Prawn and avocado California rolls 8 pieces

ADDITIONAL - UMAI SUSHI

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BREAKFAST BUFFET

Terms and Conditions apply.
For full Terms and Conditions,
see end of this section.

Choose one of our 3 menu options

Mark with X

Option 1

Healthy breakfast buffet – R295

Cold Selection

Rice crackers – Guacamole, low fat tuna salad and cottage cheese

Danish feta cheese and apple bran muffins

Banana and date bran muffins

Seed loaf and rye bread basket with preserves

Seasonal fruit platters

Selection of local yoghurts

Tropical dried fruit compote

Smoked salmon platters with cream cheese and rye crisps

Chaucuterie platters – Smoked turkey, pastrami, gypsy ham with gherkins and cocktail tomato

Berry and honey granola smoothies

Banana and cocoa smoothies

Assorted juices

Tea and coffee

Hot Selection

Breakfast stuffed sweet potatoes

Spinach and mushroom frittatas

Tomato, cheddar and ham egg white frittatas

BREAKFAST BUFFET

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BREAKFAST BUFFET

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 3 menu options

Mark with X

Option 2

European breakfast buffet – R330

Cold Selection

- Selection of Danishes and pastries
- Poppy seed bagels with cream cheese and chives
- Selection of local yoghurts
- Health bread selection
- Tropical dried fruit compote
- Smoked salmon trout platters with cream cheese and biscuits
- Selection of fruit smoothies
- Assorted juices
- Tea and coffee

Hot Selection

- Oak smoked streaky bacon
- Chilli and spring onion hash browns
- Beef sausages
- Pork bangers
- Refried baked beans
- Grilled beef tomatoes with herb crust
- Balsamic and rosemary roasted button mushrooms
- Scrambled eggs
- Toasts and preserves

BREAKFAST BUFFET

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

BREAKFAST BUFFET

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 3 menu options

Mark with X

Option 3

Gourmet breakfast buffet – R450

Cold Selection

- Selection of Danishes and pastries
- Selection of South African cheeses with preserves
- Poppy seed bagels with cream cheese and chives
- Local charcuterie selection with pickled cauliflower and melba toast
- Selection of local yoghurts
- Tropical dried fruit compote
- Health bread selection
- Smoked salmon with horseradish crème, capers and shaved parmesan
- Smoked chicken and leek quiche
- Banana and rose water smoothie
- Coconut and blue berry smoothie
- Assorted juices
- Tea and coffee

Hot Selection

- Oak smoked streaky bacon
- Crispy hash browns with rocket cream cheese
- Karoo lamb cutlets
- Milk poached haddock
- Beef sausages
- Pork bangers
- Corned beef hash
- Refried baked beans
- Parmesan crusted vine tomatoes
- Balsamic and rosemary roasted mushrooms
- Truffled scrambled eggs
- Strawberry ganache and brioche French toast with corn flake crust
- Toasts and preserves

BREAKFAST BUFFET

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

PLATED BREAKFAST

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 4 menu options

Mark with X

Option 1

HEALTHY - R195

Assorted fruit juices/tea and coffee

Tossed baby leaves with gorgonzola, prosciutto, watermelon and raspberry vinaigrette

Homemade carrot infused yoghurt coconut and nutmeg granola, flaked almonds and orange

Baby spinach and feta omellete herb crust tomato and chicken sausage with toast and preserves

Mark with X

Option 2

COMFORT - R195

Assorted fruit juices/tea and coffee

Cinnamon roll-ups with caramelized apples and vanilla whipped cream

Breakfast broth shitake mushroom, smoked bacon, baby spinach and spring onion

Huevos rancheros – Mildly spiced tomato and chick pea stew, cheddar baked egg, corn tortillas and guagamole salsa

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

PLATED BREAKFAST

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 4 menu options

Mark with X

Option 3

EUROPEAN - R260

Assorted fruit juices/tea and coffee

Danish pastry and bread roll selection with preserves charcuterie and South African cheese selection with watermelon preserve Spanish chorizo, parma ham, beef pastrami, camembert, blue rock and boerenkaas platters on the table

Granola with fat free yoghurt

English breakfast – Streaky bacon, grilled tomato, field mushrooms, baked beans, hash brown, scrambled eggs on croute and beef sausages

Seasonal fruit skewers with rooibos syrup

Mark with X

Option 4

GOURMET - R360

Assorted fruit juices/tea and coffee

Danish pastry and bread roll selection with preserves charcuterie and South African cheese selection with watermelon preserve Spanish chorizo, parma ham, beef pastrami, camembert, blue rock and boerenkaas platters on the table

Seasonal fruit skewers with minted granola and honey salsa

Smoked salmon and roast beetroot salad with confit tomato, parmesan and dill crème fraîche

Hot breakfast - Chive and truffle scrambled eggs on croute, oven roasted cherry tomatoes, balsamic and rosemary roasted button mushrooms, streaky bacon, chalmar sirloin and lamb sausage

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





SELF-SELECTOR SET MENU **PLATED**

Terms and Conditions apply.
For full Terms and Conditions,
see end of this section.

Mark preferred options

1 Selection per course

Additional options may be selected

Maximum 3 per course

A surcharge is applicable, price advised according to selection

Bread baskets – Homemade bread rolls and lavash served per table with farm butter and selection of fine teas and coffee included in all menus

SOUP

- Butternut velouté with coconut rooibos jelly - **R65**
- Spicy chorizo and potato soup – Picked parsley and olive oil - **R75**
- Rustic leek and potato soup – Crème fraiche and soft poached egg - **R65**
- Brown lentil and parsley soup – Sourdough crouton and smoked salmon - **R60**
- Breakfast broth – Smoked bacon, shitake mushroom, baby spinach, lemon grass and mint - **R75**
- Field mushroom velouté – Crème fraîche and truffled cauliflower panna cotta - **R70**
- Cauliflower velouté – Toasted hazelnut panna cotta and parmesan - **R70**

STARTERS

- Brown mushroom panna cotta – Artichoke, pine nut and macerated tomato salsa, pea shoots and pickled butternut - **R80**
- BBQ duck tataki – Smoked chilli BBQ sauce, truffle mayonnaise, compressed pear, spinach and chick pea goma - **R110**
- Smoked haddock and tomato bruschetta – Parsley mayonnaise and egg tartare - **R80**
- Charred beetroot and red wine poached pear – Whipped gorgonzola, confit tomato with maple dressing - **R85**
- Smoked salmon and new potato terrine – Pickled pearl onion, masala mayonnaise - **R110**
- Pressed confit chicken and leek terrine – Curried parsnip cream, sourdough crouton - **R95**
- Tossed belnori goat’s cheese salad – Pickled daikon, macerated mushroom, peppered mackerel and burnt onion salsa - **R80**
- Grilled broccoli and mozzarella – Spicy cucumber, potato and onion crumble, mirin-soy dressing - **R80**
- The Maslow chicken Caesar – Sourdough crouton, house Caesar dressing, parmesan and miso - **R105**

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

SELF-SELECTOR SET MENU **PLATED**

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Mark preferred options

1 Selection per course

Additional options may be selected

Maximum 3 per course

A surcharge is applicable, price advised according to selection

MAIN COURSE

- Pan fried west coast sole – Crushed garlic baby boilers, capers, confit tomato butter, parsley and cauliflower ragout - **R160**
- Grilled escallop of Norwegian salmon – New potato, courgette and mushroom ragout with mussel velouté - **R195**
- Pine nut and parsley crusted kingklip – Garlic sautéed pak choi, pickled Spanish onion, vannamei prawn tails and vermouth velouté - **R160**
- Masala yoghurt baked market fish – Spring onion and prawn crushed new potatoes, tomato jam, pickled leeks and confit olive salsa - **R150**
- Slow roasted chicken supreme – Truffled mac and cheese, new season vegetables, garlic nuggets and mushroom jus au lait - **R150**
- Confit chicken supreme – Chilli and garlic pak choi, sweet corn royale, potato fondant with creamed shallot jus - **R150**
- Pan seared beef fillet – Horseradish croquette, confit garlic, new season vegetables, carrot purée and jus au lait - **R195**
- Pan seared beef fillet – Butter poached potato fondant, pot au feu vegetables, short rib jus and braised baby shallots - **R195**
- Braised beef shin – Braised chaurcoute, new season vegetables, carrot textures, garlic and parsley velouté - **R150**
- Karoo lamb rack – Garlic and thyme gratin, rustic caponata, onion textures and lamb jus - **R205**
- Braised lamb neck – Roast root vegetables, butter poached potato fondant and confit garlic jus - **R205**
- BBQ pork belly – Shallot textures, potato fondant, red pepper anticucho and pak choi - **R160**

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE

SELF-SELECTOR PLATED



The Maslow

BANQUET AND EVENT INFORMATION

SELF-SELECTOR SET MENU **PLATED**

Terms and Conditions apply.
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SELF-SELECTOR PLATED

Mark preferred options

1 Selection per course

Additional options may be selected

Maximum 3 per course

A surcharge is applicable, price advised according to selection

VEGETARIAN MAIN COURSE

- Brinjal den miso – Confit Spanish onion, sautéed mushroom and creamed spinach - **R110**
- Caponata gnocchi with basil pesto - **R110**
- Open mushroom lasagna – Porcini cream, parmesan, sautéed mushroom with confit tomato - **R125**
- Potato cakes with garden peas – Artichoke and red pepper salsa - **R110**
- Baked plum tomato and pearl onion tart with haloumi and warm green bean salsa - **R125**

DESSERT

- Crème brûlée and marinated fruit and raspberry crème cheese mousse - **R75**
- Chocolate and strawberry cremeux slice - **R80**
- Panna cotta on pistachio sponge base, berry gel and tuille - **R85**
- Triple choc mousse - **R85**
- Caramel panna cotta and coffee sponge - **R75**
- Lemon slice, mango gel and pineapple mousse and caramelized pineapple - **R75**
- Strawberry fridge cheesecake, raspberry macaroon, crème cheese mousse,
berry gel croquant meringue - **R75**
- South African cheeseboard with pickles and preserves - **R105**
- Fresh fruit plate with sorbet - **R70**
- Selection of petit fours - **R80**

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

CANAPÉS MENUS

Canapés are priced individually

Minimum of 5 canapés per person

CANAPÉS MENUS

Vegetarian Selection - R35 per selection, per person

Mark preferred options

Mark with X

- Truffled goat's cheese parfait – Croute with strawberry
- Pan con tomato – Tomato, bruschetta, basil and garlic
- Blue cheese and tomato 3 way vol au vent – Smoked, macerated and fondue
- Smoked tofu with white miso, tomato and basil
- Pumpkin bouché with red onion marmalade
- Porcini mousse with butternut and citrus
- Vegetable crudité tempura with spicy jalapeño mayonnaise
- Seasonal mushroom tart with emmenthal cheese and chive
- Vegetarian spring roll – Masala mayonnaise and coriander
- Cheddar and cumin straws with tomato jam
- Basil pesto pin wheels
- Sundried tomato pin wheels
- Brie spring rolls with apple jam
- Warm mushroom bruschetta with Italian parsley and burnt-apple dressing

Meat Selection - R45 per selection, per person

Mark preferred options

Mark with X

- Sous vide lamb loin – Caramelized cauliflower cous cous and red anticucho
- Sous vide cumin lamb loin – Garlic miso and zucchini tempura
- Braised shin of veal – Pea purée and Spanish chorizo
- Seared chalmar beef sirloin with salsa de ricotta
- Confit pork belly with spicy salsa and avocado purée
- Thai beef skewers with garlic, chilli and soy vinaigrette
- Seared sirloin lollipops with spicy miso and salt and pepper garlic
- Lamb kofta – Mint roulade
- Confit pork belly – BBQ dressing and sesame

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

CANAPÉS MENUS

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Minimum of 5 canapés per person

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CANAPÉS MENUS

Fish Selection - R45 per selection, per person

Mark preferred options

Mark with X

- Crispy chips with confit salmon mayonnaise and spicy miso
- Rock shrimp tempura with wasabi mayonnaise and soy
- Brandade of hake – En croute marie rose and shocked fennel
- Oysters - ponzu and mint, cucumber spaghetti
- Yellow fin tuna lollipops with aji amarello mayonnaise
- Panko prawns – Jalapeño mayonnaise
- Smoked haddock pin wheel with anchovy mayonnaise
- Crispy fried rice – Spicy tuna mayonnaise and spring onion

Poultry and Game Selection - R45 per selection, per person

Mark preferred options

Mark with X

- Chicken liver parfait - With port chutney on toasted baguette
- BBQ soy chicken wing lollipop - Blue cheese and yoghurt dip
- Citrus cured duck breast - Truffle mayonnaise and spring onion
- Valley duck tataki - With fire wasabi salsa and coriander
- Buttermilk fried chicken - Blue cheese and chilli, popcorn powder
- Chicken ballantine - Mushroom duxelle and chicken skin

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

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CANAPÉS MENUS

Canapés are priced individually

Minimum of 5 canapés per person

CANAPÉS MENUS

Premium Selection - R70 per selection, per person

Mark preferred options

Mark with X

- Wagyu beef tataki with pickled Asian root vegetables
- Seared canadian scallops with Japanese vegetable salsa
- Alaskan crab with sumac mayonnaise and truffle
- Crayfish roulade with oscietra caviar
- Wagyu sirloin lollipops with miso and red anticucho
- Oyster tempura – Chorizo crumbs, cucumber and ponzu

Sweet Selection - R35 per selection, per person

Mark preferred options

Mark with X

- Chocolate truffle
- Cocktail macaroon
- Pate de fruit
- Cocktail profiterole
- Cocktail straw tart
- Cocktail lemon tart
- Cocktail chocolate cake mousse
- Cocktail carrot cake
- Cocktail pear tart
- Cocktail lemon and chocolate cremeux cake
- Cocktail milk tart doughnuts

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

INDIAN BUFFET

Choose one of our 5 themed buffets

Option 1

Mark with X

R395 per person

STARTERS

- Paratha and naan basket
- Tomato, baby marrow, red onion, cucumber and spring onion with coriander yoghurt dressing
- Potato and lentil samosas with homemade dried fruit chutney
- Tomato, red onion, coriander, mint and cumin salad with chilli vinegar
- Chilli pickled coleslaw with garden peas and corn
- Paw-paw salad with toasted cashew, toasted coconut and red onion
- Wilted spinach salad with apple, walnuts, ginger, curried aubergine fritters and feta

MAINS

- Lamb rogan josh
- Grilled linefish with coconut gravy
- Butter chicken
- Palak paneer
- Bombay potato
- Green lentil dhal
- Chana masala
- Roast cauliflower and egg biryani
- Rotis/sambals/atchars

DESSERTS

- Gulab jamun
- Sliced fruit platters with mango and corriander coulis
- Cardamom panacotta with masala biscuit
- Vermicelli pudding

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

CARVERY BUFFET

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Choose one of our 5 themed buffets

Option 2

Mark with X

R395 per person

STARTERS

- Baker's basket of homemade bread
- BBQ salmon salad with baby fennel, grapefruit and avocado, watercress and lemon aioli
- Roquefort and pear salad with caramelized walnuts and garden greens
- Roast chicken, grape and pecan salad with mustard dressing
- Caesar salad
- Potato and spring onion mayonnaise
- Spinach and strawberry with poppy seed dressing
- Local picked salad leaves with traditional condiments and homemade dressings

MAINS

- Roast shoulder of lamb with rosemary gravy
- Slow roast beef prime rib with onion gravy
- Harissa grilled baby chicken
- Grilled linefish with confit shallot, lemon segments and parsley
- Creamed spinach
- Buttered seasonal vegetables
- Roasted pumpkin with cinnamon toasted pumpkin seeds
- Creamy mash potato with crème fraîche and chives
- Rice pilaf with fresh herbs

DESSERTS

- Apple and pear crumble with vanilla sauce
- Individual treacle tart
- Sherry trifle
- Victoria sponge cake with strawberries
- Fresh fruit tarts
- Local cheese board with homemade preserves and biscuits
- Vermicelli pudding

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

MEDITERRANEAN BUFFET

Choose one of our 5 themed buffets

Option 3

Mark with X

R395 per person

STARTERS

- Assorted artisanal breads and rolls
- Grilled pita with hummus, tzatziki, tiramosalata, sundried tomato tapenade and olive tapenade
- Mezze - Mixed olives, grilled eggplant with rosemary, mint and garlic
- Roasted sweet peppers in garlic with basil, anchovies and thyme bruschetta
- Braised thyme and balsamic baby onions
- Sundried tomato and marinated cherry mozzarella
- Tomato and mozzarella salad with basil and pine nuts

MAINS

- Whole roast beef sirloin with rocket pesto and sun-kissed plum tomatoes
- Grilled chicken supremes with peperonata
- Roast lamb shoulder with tomato sofrito
- Market fish medallions baked in wine velouté, with parmesan crust
- Aubergine, tomato and red onion bake with sage butter
- Rosemary and garlic baby potatoes
- Farfalle pasta with mushroom and chive cream

DESSERTS

- Hot coconut pudding
- Mini tiramisu
- Baklava
- Moroccan spiced rice pudding with crème fraîche
- Double milk panna cotta with espresso jelly

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

BRAAI BUFFET 1

Choose one of our 5 themed buffets

Option 4

Mark with X

R395 per person

STARTERS

- Baker's basket of homemade bread
- BBQ salmon salad with baby fennel, grapefruit and avocado, watercress and lemon aioli
- Roquefort and pear salad with caramelized walnuts and garden greens
- Roast chicken, grape and pecan salad with mustard dressing
- Caesar salad
- Potato and spring onion mayonnaise
- Spinach and strawberry with poppy seed dressing

MAINS

- Off the coals
- Masala yoghurt marinated lamb kebabs
- Grilled chalmar sirloin with café de paris butter
- Peri-peri baby chicken
- Harissa rubbed market fish medallions with sauce vierge
- Corn on the cob with parmesan and lime
- Creamed spinach
- Buttered seasonal vegetables
- Honey glazed sweet potato with spring onion
- Garlic and parsley potato gratin
- Rice pilaf with fresh herbs

DESSERTS

- Apple and pear crumble with vanilla sauce
- Individual treacle tart
- Sherry trifle
- Victoria sponge cake with strawberries
- Fresh fruit tarts

Additional comments: _____

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
------	------------------	------------------	-----------





The Maslow

BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

BRAAI BUFFET 2

Choose one of our 5 themed buffets

Option 5

Mark with X

R395 per person

STARTERS

- Grilled pita with hummus, tzatziki, tiramosalata, sundried tomato tapenade and olive tapenade
- Mezze - Mixed olives, grilled eggplant with rosemary, mint and garlic
- Roasted sweet peppers in garlic with basil, anchovies and thyme bruschetta
- Braised thyme and balsamic baby onions
- Sundried tomato and marinated cherry mozzarella
- Potato and spring onion mayonnaise

MAINS

- Off the coals
- Char grilled chalmar sirloin
- Cumin, garlic and lime chicken drummies
- Beef boerewors
- Char grilled corn on the cob with smoked paprika butter and chives
- Cajun blackened linefish with pineapple salsa
- Aubergine, tomato and red onion bake with sage butter
- Rosemary and garlic baby potatoes
- Farfalle pasta with mushroom and chive cream
- Roast vegetables with confit garlic
- Savoury rice with cajun and parsley

DESSERTS

- Hot coconut pudding
- Mini tiramisu
- Baklava
- Moroccan spiced rice pudding with crème fraîche
- Double milk panna cotta with espresso jelly

Additional comments: _____

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

TERMS AND CONDITIONS - CONFERENCE PACKAGES

Minimum 20 delegates

Applicable all year

Seasonal rates are applicable for stipulated months only

Any menu changes or dietary requests need to be specified and approved in advance

Halaal and Kosher meals are not included in our packages but can be ordered through our accredited suppliers, a surcharge is applicable

All beverages will be charged on consumption

Price includes 14% VAT

Gratuity is not included in prices

TERMS AND CONDITIONS

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

MEETING ROOM PACKAGE

(Applicable to meeting room venues only)

MEETING ROOM PACKAGE

Mark with X

R700

- Continental breakfast
- Tea/Coffee breaks with snacks
- Three course buffet lunch, chef's choice or picnic lunch menu
- Still and sparkling mineral water on the conference table
- In-room Nespresso coffee machine
- Complimentary soft drinks in the venue
- Replenishment of water and sweets at breaks
- Telephone extension x 1 (exclusive of all calls)
- Venue hire
- Free Wi-Fi
- 1 Flipchart and 3 markers
- Stationery kit (note pads, pens and flipchart paper)
- 1 x Standard drop down screen and projector
- Parking
- Dedicated technical support
- Dedicated butler service
- Complimentary use of hospitality lounge
- Selection of local and international newspapers (hospitality lounge)
- Complimentary car wash

Seasonal rates:

Full Day **R620**

Applicable Jan / April / May / June / July

Preferential rates applicable if accommodation is booked

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

TERMS AND CONDITIONS - MEETING ROOM PACKAGE

Minimum 5-20 delegates

Applicable all year

Price includes 14% VAT

All additional beverages that are not stipulated in package will be charged on consumption

10% Service charge applicable

TERMS AND CONDITIONS

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

Terms and Conditions apply. For full Terms and Conditions, see end of this section.

Mark preferred quantity (Bottle)

METHODE CAP CLASSIQUE

- Graham Beck Brut NV - R295
Fresh green fruit with hints of citrus, supported by nuances of almond biscotti found in classic sparkling wines.
Colmant Brut Reserve NV - R330
Plenty of freshness on the palate, with a good acidity which perfectly balances the yeasty depth, bready flavours and ample structure. Long smooth finish.
Villiera Monro 2007 - R425
Rich, creamy, yeast nose with a full ripe toasty flavour on the middle palate developing finesse and complexity.
Simonsig Cuvee Royal 2007 - R475
The wine has an intriguing golden straw colour with a delicate mousse, aromas of granny smith apples and notes of freshly baked bread.

ROSÉ

- Graham Beck Brut Rosé NV - R295
A classy rosé from this acclaimed sparkling wine producer. Ripe fruit galore from the Breede River Valley.
Krone Cuvee Brut Rosé 2008 - R340
Bottle matured on the lees and handcrafted, with Pinot Noir adding the subtle freshness on the palate.

CHAMPAGNE

- Tattinger, Brut Reserve, Reims - R1150
Very expressive nose with fruit notes and bready, extending peach, white flowers and vanilla pod. Palate delivers fruitiness and honeysuckle.
Moët & Chandon, Brut Rosé - R1100
Assertive, complex and mature Champagne, dirty pink in colour and dazzling with presence and vitality.
Dom Pérignon, Cuvée Brut, 2002 Epernay - R3900
Angelica, coconut, cinnamon, cocoa and tobacco. Earthy, smokey and pearly.
Vergelegen Blend 2011 - R260
Excellent wood integration with prominent dark berry aromas on the nose, soft tannins long finish.

Table with 4 columns: DATE, NAME AND SURNAME, NUMBER OF GUESTS, SIGNATURE





The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

Terms and Conditions apply. For full Terms and Conditions, see end of this section.



Mark preferred quantity (Bottle)

WHITE WINE

- Lacuna White 2014 - R180**
Intruding floral nose with strong tropical fruit flavours, the smooth balanced pallet with hints of lemon and orange peel.
- Neil Ellis Groenekloof Sauvignon Blanc 2012 - R220**
Darling fruit lends this wine fresh cut grass and nettle flavours with a long lasting refreshing finish.
- Jordan Outlier Sauvignon Blanc 2010 - R290**
Classic Sancerre style cool climate wine with elegant pebbles of gooseberry and citrus tones.
- De Wetshof Finesse Chardonnay 2011 - R300**
Chestnuts, vanilla and underlying grapefruit. A firm palate that gives backbone to concentrated fruit and the richness.
- Warwick First Lady Chardonnay 2012 - R220**
Intense of canned pineapple, pear and orange blossom notes and balanced acidity.

ROSÉ WINE

- Kanokop Kadette Pinotage Rosé - R180**

RED WINE

- Lacuna Red 2014 - R180**
Ripe berry and plum with hints of fynbos and cloves spice, full and rich with a complex mixture of berry notes, gentle tannins and integrated wood flavours.
- Guardian Peak Merlot 2014 - R230**
A clean fresh aroma of red fruit with hints of chocolate and plum and red berries flavours with an elegant finish.
- Tokara Cabernet Sauvignon Blanc 2013 - R285**
The nose shows intense note of cassis , cherries and cedar with underlying hints of dark chocolate and spice.
- Hidden Valley Pinotage 2011 - R250**
Dark red, fruity nose, with aromas of strawberry, plum and cherries with a gentle presence of oak.

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

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Mark preferred quantity

COCKTAILS

- Classic Gin or Vodka Martini - R50**
Gin or vodka, stirred with dry vermouth and finished off with an olive or lemon twist. This drink can be served dirty, using olive brine as an additional option.
- Caipirinha - R50**
Fresh limes muddled with sugar syrup and cachaca.
- Brandy Sidecard - R60**
Brandy shaken with, sugar syrup and lemon juice.
- Gin Collins - R50**
Bombay gin, charged with lemon juice, sugar syrup, maraschino cherry juice, top with soda water.
- Lynchburg Lemonade - R60**
Jack Daniels charged with fresh lemon juice, triple sec, lemonade and bitters.

SPARKLING CREATIONS

- Mimosa - R65**
A classic blend of orange juice and chilled Graham Beck Brut.
- Rossini - R70**
A classic blend of strawberries puree and chilled Graham Beck Brut.
- French 75 - R85**

INNOCENT COCKTAILS

- Mock-hito - R45**
Fresh lime wedges, fresh mint and sugar muddled, shaken and served tall over crushed ice, topped with lemonade and finished with a cola tonic float.
- Maslow Ice Tea - R45**
Homemade infused Rooibos ice tea with our own secret ingredient.



DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

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BEVERAGE MENU

BEVERAGE MENU

Mark preferred quantity (Prices per shot)

APÉRITIFS

- Aperol - R30
- Campari - R50
- Martini Dry, Rosso - R20
- Pernod - R30
- Ricard - R30
- Pimms No 1 - R20
- Sherry - Pale dry, medium cream, full cream - R25

VODKA

- Absolut - R30
- Belvedere - R50
- Belvedere Intence - R50
- Ciroc - R55
- Grey Goose - R45
- Pravda - R35
- Primitiv (Produced in South Africa) - R50
- Sky 90 - R50
- Wyborowa - R25
- Ketel One - R30

GIN

- Beefeater 24 - R40
- Bombay Sapphire - R30
- Gordon's - R25
- Hendricks Scottish - R50
- Inverroche Amber (Produced in South Africa) - R30
- Jorgensen's (Produced in South Africa) - R40
- Tanqueray - R25
- Tanqueray Ten - R45
- Cruxland - R25

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

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Mark preferred quantity (Prices per shot)

RUM

- Bacardi Blanco - R25
- Bacardi Gold - R30
- Cockspur VSOR - R35
- Captain Morgan Spice Gold - R25
- Captain Morgan Dark - R25
- Havana Club Anejo Blanco - R25
- Havana Club Anejo 7 Anos - R35
- Havana Club Anejo Reserva - R35
- Malibu - R20
- Pyrat - R50
- Red Heart Dark - R30

CANE

- Mainstay - R20
- Ypióca 2 year - R40

TEQUILA

- Don Julio - R60
- Jose Cuervo Silver - R30
- Jose Cuervo Gold - R30
- La Muete (Produced in South Africa) - R25
- Olmeca Black - R25
- Olmeca Blanco - R25
- Olmeca Reposado - R24
- Patron Anejo - R90
- Patron Reposado - R80
- Patron XO - R55

BEVERAGE MENU

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

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Mark preferred quantity (Prices per shot)

BRANDY

- Joseph Barry - R90
- Kaapzicht Pot Still - R55
- Klipdrift - R25
- Klipdrift Gold - R30
- Klipdrift Premium - R35
- Laborie Alambic 5 year - R40
- Ladismith Klein Karoo 8 year - R35
- Savingnac 1997 Potstill - R55

IRISH WHISKY

- Bushmills 10 year - R50
- Bushmills Black - R35
- John Jameson - R35
- John Jameson's 12 year old - R60

SCOTCH WHISKY BLENDED

- Bains (Produced in South Africa) - R25
- Ballantines - R30
- Bells - R30
- Chivas Regal 12 year old - R45
- Chivas Regal 18 year old - R120
- Chivas Regal 25 year old - R145
- Dimple Haig 15 year - R50
- Famous Grouse - R30
- J&B Rare - R30
- Johnnie Walker Red - R30
- Johnnie Walker Black 12 year old - R50
- Johnnie Walker Blue - R280



DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

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Mark preferred quantity (Prices per shot)

SINGLE MALTS

- Aberlour 10 year old (Speyside) - R70
- Ardbeg 10 year old - R70
- Arran 10 year old - R65
- Balvenie single wood - R95
- Benriach 12 year old - R75
- Bowmore 12 year - R50
- Bunnahabhein 12 year old (Islay) - R75
- Bunnahabhein 18 year old (Islay) - R110
- Coal Ila 12 year - R75
- Dalmore 21 year old - R85
- Dalwhinnie 15 year old (Speyside) - R125
- Glen Ord 12 year old (Highland) - R85
- Glenfiddich 12 year old (Speyside) - R60
- Glenfiddich 15 year old (Speyside) - R95
- Glenfiddich 18 year old (Speyside) - R130
- Glenkinchie 10 year old (Lowland) - R80
- Glenlivet 12 year old (Speyside) - R70
- Glenmorangie 10 year old (Highland) - R65
- Highland Park 12 year old - R65
- Laphroig 10 year old (Islay) - R110
- Lagavulin 16 year old (Islay) - R125
- Macallan Amber - R65
- Macallan Sienna - R75
- Oban 14 year old (Highland) - R125
- Singleton 10 year old (Highland) - R65
- Springbank 10 year old (Lowland) - R85
- Strathisia 12 year old - R95
- Talisker 10 year old (Island) - R70

BEVERAGE MENU

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

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BEVERAGE MENU

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BOURBON WHISKY

- Bulliet Bourbon - R45
- Blanton's Single Barrel - R65
- Buffalo Trace Kentucky Straight - R35
- Jack Daniels Tennessee - R35
- Jack Daniels Single Barrel - R45
- Jack Daniels Gentlemen Jack - R60
- Jim Beam White Label - R25
- Jim Beam Black Label - R30
- Markers Mark - R45
- Woodford Reserve - R55

DIGESTIFS

- Field of Dreams Absinthe (Produced in South Africa) - R50
- Fernet Branca - R30
- Jagermeister - R25
- Underberg - R40

GRAPPA & EAU DE VIE

- Dalla Cia Cabernet Merlot - R75
- Dalla Cia Pinot Noir Chardonnay - R75
- Tanagra Eau de Vie de Vin - R70
- Tanagra Peach Eau de Vie - R70



DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

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BEVERAGE MENU

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Mark preferred quantity (Prices per shot)

LIQUEURS

- Amarula (50ml) - R25
- Amaretto - R30
- Baileys Irish Cream (50ml) - R25
- Barenjager Honey - R30
- Chambord - R30
- Cointreau - R30
- Drambuie - R40
- Frangelico - R25
- Grand Marnier - R30
- Kahlua - R20
- Limoncello - R20
- Mandarine Napoleon - R40
- Nachtmusik - R20
- Sambucca Black / White - R20
- Southern Comfort - R20
- Tia Maria - R25
- Van der Hum - R20

COGNAC

- Bisquit VS - R55
- Bisquit VSOP - R75
- Courvoisier VS - R60
- Courvoisier VSOP - R85
- Courvoisier XO - R190
- Hennessy VSOP - R60
- Hennessy XO - R160
- Martell Noblige - R65
- Martell XO Supreme - R190
- Remy Martin VSOP - R65
- Remy Martin XO - R220
- Remy Martin Louis XIII - R2200

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE



The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

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Mark preferred quantity (Prices per shot)

CALVADOS / ARMAGNAC

- Bas VSOP Armagnac - R50
- Bas Napoleon Armagnac - R50
- Busnel 12 year Calvados - R65
- Busnel Fine Calvados - R65

PORT

- Allesverloren (50ml) - R25
- De Krans Tawney (50ml) - R30

BEVERAGE MENU

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

BEVERAGE MENU

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Mark preferred quantity

NON-ALCOHOLIC BEVERAGES

- Still Water (500ml) - R35
- Sparkling Water (500ml) - R35
- Coke - R20
- Coke Zero - R25
- Coke Light - R20
- Dry Lemon - R20
- Ginger Ale - R20
- Lemonade - R20
- Soda Water - R20
- Tonic Water - R20
- Tab - R20
- Fanta Orange - R25
- Appletizer - R30
- Grapetizer (Red or white) - R30
- Tomato Cocktail - R25
- Innesense Cream Soda - R35
- Red Bull - R50
- Red Bull Sugar Free - R50
- BOS Ice Tea Lemon - R45
- BOS Ice Tea Peach - R45
- Juice Jugs - R100 per jug
- Infused Water - R50 per jug

BEVERAGE MENU

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

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BEERS AND CIDERS

- Union Steph Weiss - R55
- Becks Non-alcoholic - R35
- Black Label - R30
- Corona - R50
- Darling Brew Bone Crusher - R65
- Grolsch - R50
- Hansa Pilsner - R30
- Heineken - R35
- Hunters Dry - R35
- Jack Black - R45
- Millers - R45
- Savannah Light - R35
- Savannah Dry - R35
- Stella Artois - R40
- The King's Blockhouse IPA - R55
- Windhoek Light - R30

BEVERAGE MENU

DATE	NAME AND SURNAME	NUMBER OF GUESTS	SIGNATURE
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The Maslow

BANQUET AND EVENT INFORMATION

TERMS AND CONDITIONS - BEVERAGE MENU

Applicable all year

All beverages are charged on consumption

Day Conference Packages excludes energy drinks and tisers

Corkage fee applicable

All prices are subject to change without notice

Price includes 14% VAT

Gratuity not included in prices

TERMS AND CONDITIONS

DATE

NAME AND SURNAME

NUMBER OF GUESTS

SIGNATURE

THE MASLOW HOTEL

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