



YEAR END PACKAGES 2017

Package Information:

Each package includes the following:

Venue Hire from 09h00-18h00

PA system for background music only

Waiters and Barmen

Secure Parking

Wi-Fi

Additional information:

Beverages are strictly SAB & ABI products

No Cash bars available only voucher system at R20 per beverage or 1 Bar Tab which can be paid via credit card after.

Special Décor can be arranged at additional costs

Packages available until 15th December 2017

For Bookings Contact: events.co-ordinator@za.ab-inbev.com or 011 836 4900

Tours & Teambuilding Information:

Beer tour @ R115 per person includes:

75min Tour

Tour Guide

Half way half a draught

Souvenir Glass

2x drink vouchers which is redeemable in the Taproom after the tour

Light bar snacks; Crisps & peanuts

Alrode Brewery Tour @ R470 per person includes:

World of Beer History tour

Transport to and from Alrode Brewery

Snack Pack and beverages on bus

Braai menu at World of Beer on return from Alrode

Beer tour & Tasting @ R180 per person includes:

Roughly 2 hour Tour

Tour Guide

Half way half a draught

Souvenir Glass

Tasting of 6 SAB power Brands

2x drink vouchers which is redeemable in the Taproom after the tour

Light bar snacks; Crisps & peanuts

Daily Tours: 10h00-17h00 & Tour & Tasting 10h00-15h00

Christmas Buffet Menu

Cold

Christmas Platter of:
Honey Glazed Christmas Pork Ribs
Sticky Buffalo Wings
BBQ Drumsticks

~
Creamy Christmas Coleslaw with chopped glazed Cherries and roasted Seeds

~
Bread Selection with Butter

Hot

Carved on Request
Rolled Stuffed Leg of Karoo Lamb with a Fresh Rosemary Jus

~
Traditional Whole Roast Turkey Roulade with Cumberland Sauce

~
Cauliflower and Broccoli Mornay

~
Roasted Beetroot, Butternut and Parsnips

~
Roasted New Potatoes with Garlic and fresh Herbs

Dessert

Christmas Pudding served with a Brandy Custard

~
Lemon Cheesecake Verrines with Ginger Crumble

~
Grilled Pineapple Spikes with a Mint and Vanilla Sugar

***R535.00 per person incl. Vat
Minimum 30 pax***

Craft Beer Food Station

American Burger Bar

Flame-Grilled Beef & Chicken Burgers
Served In Sesame Buns
With Wild Rocket, Slow-Cooked Balsamic Onions,
Guacamole, Cheese and Our Secret Burger Relish

Slider Bar

Soft Rolls filled in front of the Guests with
BBQ pulled Pork or pulled Chicken and
Topped with coleslaw

Mexican Tortilla Bar

Floured Tortillas
Served with Chilli con Carne,
Spicy Chicken & Vegetarian Mexican Bean Ragout
Accompanied by
Guacamole, Grated Cheese,
Shredded Lettuce and a Tomato Salsa

Homemade Pies Bar

Thyme infused Chicken, Mushrooms and Castle Lite
and
Beef and Stout served with
French Shoe String Fries & rich Red Onion Gravy

Fish and Calamari Bar

Beer Battered Fish &
Frito de Misto Calamari served in Bamboo Cones
with French Fries & a Lime Aioli

Pasta Bar

Penne & Tagliatelle Noodles offered with:
Chicken Alfredo
Italian Bolognaise
Served with Parmesan Shavings

Delightful Desserts

Waffle Bar
Freshly made Waffles served with Maple Syrup, Whipped Cream,
Vanilla Ice Cream and Strawberries
~
Decadent Homemade Belgian Chocolate Brownies

R365.00 per person incl. vat – Choose 2 Stations and Dessert

R455.00 per person incl. vat – Choose 3 Stations and Dessert

R545.00 per person incl. vat – Choose 4 Stations and Dessert

Minimum 50 pax

Year End Buffet Menu

Cold

Smoked Salmon

served on Warm Potato Pancakes topped with Sour Cream, Capers and Onions

~

A Moroccan Chicken and Cous Cous salad topped with a Natural Yoghurt and Wild Honey Dressing garnished with Roasted Brinjal and Cashew Nuts

~

Roasted Butternut, Feta, Beetroot and Wild Rocket Salad topped with herbed Croutons and Roasted Pumpkin Seeds drizzled with a Balsamic Reduction (V)

Bread Selection

Hot

Paprika and cracked Peppercorn rubbed Sirloin served with a Tarragon Mayonnaise

Chicken and Fresh Green Asparagus Blanquette

Or

Chicken Stir Fry
Served with a Satay Sauce topped with Cashew Nuts

Or

Sesame Encrusted Chicken Roulade filled with Spinach, Feta and Peppadews served with a rich Mushroom Sauce

Potato Bake

Or

New Parsley Potatoes

Steamed Rice

Seasonal Vegetables

Dessert

Chocolate Brownies

~

Fruit Salad

~

Vanilla Ice Cream

Menu Price R493.00 per person incl. vat

Min 30pax