



W17 | West Street

Catering Menu



BREAKFAST (Ex VAT) pp

SCRAMBLE SOCIETY R65
Scrambled egg, Crispy bruschetta toast, macon bits, grated cheddar, spring onion

CONTINENTAL R65
Morning Pastries, muffins & scones, cheese, condiments, fruit skewers

HOT SHOT (MINIMUM OF 12 GUESTS)..... R80
Macon, grilled cocktail tomato & mushroom kebab, crispy potato, beef sausage, scrambled eggs and toast

SQUARE MILE SPREAD (MINIMUM OF 16 GUESTS).....R140
Continental – Morning Pastries, muffins & scones, cheese, condiments, fruit skewers

Hot Shot – Macon, grilled cocktail tomato & mushroom kebab, crispy potato, beef sausage, scrambled eggs and toast

EXTRAS:

Tea/coffee station..... R25
Jug of juice..... R115
Still/Sparkling water 500ml R20
Soft drinks R25
Plant based milk replacement (soya/almond)R10
Cappuccino..... R32
Chai latte R38
Red Cappuccino R38



Conference Pack

FULL DAY CONFERENCE

R385

Tea/Coffee station

Arrival

Mid-morning break with a small cappuccino

Lunch – Standing/Networking or sit down lunch with a soft drink/water

Afternoon Break

Meeting room water – One still water per delegate

HALF DAY CONFERENCE

R245

Tea/coffee station

A choice of 1 break (Arrival/Mid-morning or Afternoon break) with a small cappuccino

Lunch – Standing/Networking or sit down lunch with a soft drink/water

Meeting room water – One still water per delegate

CONFERENCE ROOM SNACKS

Biltong and drywors	60	Dried Mango.....	45
Spicy mixed nuts	45	Dried Banana chips.....	40
Mixed roasted nuts	45	Dried Apple rings	40
Mints	25	Pitted dates.....	40
Speckled eggs	45	Tumbles.....	45
Wine gums	30		

ARRIVAL

Select two items

- Cheese and herb muffins
- Cheese and tomato gallette
- Danish pastry selection
- scones, cheese, butter and jam
- Assorted Muffins
- Zebra oat bars
- Fruit skewers

MID-MORNING

Select 1 item

Home baked quiche

- Chicken and mushroom
- Spinach, feta and mushroom
- Butternut, mixed pepper and cheddar

Assorted filled mini croissants

- Cheddar and macon
- Mozzarella, shredded chicken and sundried tomato
- Cheddar and marmalade
- Goats cheese, tomato and basil pesto
- Rump slithers with radish cream cheese
- Brie cheese and berry compote
- Portuguese custard tarts
- Fruit Skewers
- Danish pastry selection
- Homemade butternut soup and rolls

AFTERNOON BREAK

Select two items

- Chocolate Brownies
- Strawberry Cheesecake
- Peppermint crisp tart
- Fruit kebabs
- Chocolate and raspberry cupcakes
- Carrot and pecan cupcakes
- Assorted Macaroons

Sit Down Lunch (OPTION 1 – Create your own)

STARCH (SELECT 1)

- Roasted potato with coarse sea salt and rosemary
- Creamy mashed potato with parsley
- Basmati Rice
- Savoury Brown and Wild Rice with vegetable brunoise

VEGETABLES (SELECT 2)

- Oven roasted vegetable medley
- Roasted tender stem broccoli
- Oven roasted Butternut & onion with basil pesto
- Sweet mashed butternut
- Sauteed green beans and red onion
- Honey and black pepper roasted sweet potato
- Brinjal, spinach and feta 'lasagne' with napolitana sauce

POULTRY (SELECT 1)

- Chicken schnitzel with Mushroom sauce
- Chicken Napolitana with mozzarella and basil pesto
- Sticky BBQ roasted chicken leg quarters
- Butter chicken fillet curry

MEATS & FISH (SELECT 1)

- Roasted sirloin with creamy mustard sauce
- Beef sirloin stroganoff with creamy mushroom
- Durban style Beef curry
- Slow braised beef short rib with pan jus
- Country Beef Pie
- Meatballs in tomato and onion gravy
- Grilled kingklip with Lemon butter sauce
- Oven baked hake with feta, olives, tomato and herbs



Sit Down Lunch (Option 2)

Monday

Chicken schnitzel with Mushroom sauce
Slow braised beef short rib with pan jus
Oven roasted Butternut & onion with basil pesto
Creamed spinach
Basmati Rice

Tuesday

Sticky BBQ roasted chicken thighs
Roasted sirloin with creamy mustard sauce
Creamy mashed potato with parsley
Sauteed green beans and red onion
Sweet mashed butternut

Wednesday

Butter chicken fillet curry
Meatballs in tomato and onion gravy
Savoury Brown and Wild Rice with vegetable brunoise
Oven roasted vegetable medley
Honey and black pepper roasted sweet potato

Thursday

Chicken Napolitana with mozzarella and basil pesto
Country Beef Pie
Roasted potato with coarse sea salt and rosemary
Roasted tender stem broccoli
Honey and Cumin glazed carrots

Friday

Beef sirloin stroganoff with creamy mushroom
Oven baked hake with feta, olives, tomato and herbs
Basmati Rice
Oven roasted vegetables
Courgette with onion, tomato and herbs

ADDITIONAL ITEMS – MINIMUM 10 PORTIONS

Grilled Kingklip with Lemon butter sauceR75
Grilled Kingklip MediterraneanR75
Beef fillet medallion with a green peppercorn sauceR75
Flame grilled Lamb loin chopsR75

VEGETARIANS – MINIMUM 15 PORTIONS

Brinjal, spinach and feta 'lasagne' with napolitana sauce R50

Working / Standing Lunch (Option 3)

Finger food buffet for areas with limited seating.
This option allows guests the opportunity to network.

Monday

Mini beef sirloin prego roll
Mini country chicken pies
Grilled Halloumi wraps with peppers with sweet chilli sauce (v)
Crispy almond crumbed chicken strips with soy orange glaze
Vegetable spring rolls

Tuesday

Black pepper and Coffee spiced rump flatbread with tzatziki and greens
Grilled BBQ chicken with basil pesto mayo wraps
Honey and balsamic glazed chicken, cucumber, celery, tomato and red onion salad
Roasted vegetable kebabs with Hummus (v)
Cheese & Jalapeno Rissoles

Wednesday

Mini chicken prego roll
Beef slider with mature cheddar and caramelised onion
Tomato, mozzarella and basil pesto puffs with caramelised onion and balsamic reduction (v)
Zesty hake fishcakes with herb and lemon seafood mayo
Honey and mustard glazed chicken drumstick

Thursday

Harissa beef slider with garlic coriander dressing
Chicken, pesto mayo and sundried tomato toasted focaccia
Hard shell taco with battered hake, cabbage and radish slaw and coriander dressing
Spinach and Feta Rissoles (v)
Cheese and Tomato on health bread

Friday

Soy and sesame 'Thai style' beef wraps
Home-made sausage rolls
Biltong, cheddar and parmesan rissoles
Marinated vegetable and feta focaccia
Chicken schnitzel and mustard mayo slider

Late afternoon/Evening Platter Menu (Ex VAT)

per platter

Crust and crumbR450

Sandwich Selection – Chicken mayo, cheddar and tomato
Cocktail beef sliders with spicy tomato relish
Margherita pizza squares
Cocktail sausage rolls
Cocktail chicken prego rolls

Savoury Comfort.....R650

Spinach and feta pastry wheels
Curried mince samosas
Chicken and vegetable spring rolls
Chicken and pesto mayo wraps
Battered hake goujons

Meaty MagicR850

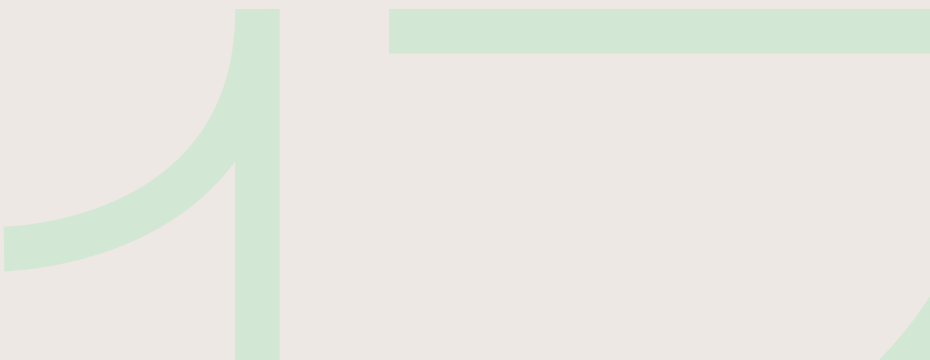
Grilled cocktail meat 'frikkadel'
Flame grilled cocktail beef kebabs
Soweto hot chicken wings
Flame grilled chicken kebabs with honey and soy bbq glaze
Crumbed chicken strips
Burger mayo dip

VegetarianR650

Spinach and feta cocktail quiches
Haloumi, peppers and sweet chilli wraps
Falafels
Baba Ghanoush and feta filled pita
Cheese and corn samosas

Sweet DreamsR650

Mini Doughnuts
Cocktail milk tarts
Chocolate brownies
Rocky road clusters
Cocktail peppermint crisp tarts





Afternoon/evening Cocktail (Ex VAT)

Selection – 4 items R95
Selection – 5 items R105

GRILLED CHICKEN KEBABS
Grilled chicken kebabs, tzatziki

CAULIFLOWER BUFFALO WINGS
Cauliflower wings, toasted sesame seeds, soy and ginger sweet chilli sauce

SESAME CHICKEN STRIPS
Crispy sesame crusted chicken strips with soy and ginger sweet chilli sauce

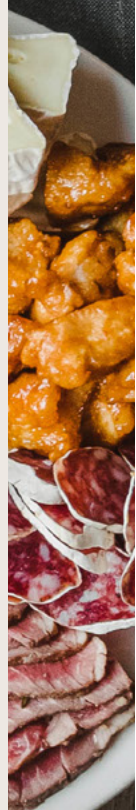
BOBOTIE VETKOEK
Mini vetkoek filled with bobotie mince and mild curry mayo sauce

HAKE GOUJONS
Golden fried hake goujons with tartare dipping sauce

BBQ RUMP KEBAB
Grilled rump kebab with bbq glaze

Canapes (Ex VAT) R95

Smoked Salmon and cream cheese
Chicken liver pate and onion marmalade
Rump, mushroom and blue cheese
Chicken, mango salsa



Terms and Conditions

- Fudio is the appointed Food and Beverage partner to Workshop17 as sole supplier
- Should you require outside catering solutions, for any reason a surcharge of R95 p/p will be levied per meal
- Final menu selection required 5 working days before function date
- Bookings confirmed within 5 days of function date default to chef's selection
- 5% surcharge on menu price apply to bookings confirmed within 48 hrs of function
- W17/Fudio reserves the right to substitute ingredients or items should it be unable to source the original menu item at own discretion
- W17/Fudio reserves the right to review rates and conditions quoted in instances where full disclosure on a booking is not given or where amendments are made to example number of delegates, specific dates, function space, etc.
- Should you require customised menu solutions outside of this pack please allow a maximum of 4 working days response time
- W17/Fudio reserves the right to amend prices without prior notification
- All quotes valid for 21 days from date of quote