



## INTRODUCTION

To ensure Hospitality guests enjoy culinary delights on par with the world class event that is Cape Town Cycle Tour, the latest in culinary trends, techniques and ideas have been applied to put together a menu filled with trendy, delicious and nutritious items - expect everything but a boring buffet! Rather envision a wide selection of strictly Halaal breakfast, lunch and dessert masterpieces, freshly prepared on site and on guest arrival.

Friendly and well trained servers will ensure preparation times are adapted based on guest arrival times.

While catering order numbers for breakfast and dessert can be adapted to suit your needs, lunch orders will need to correlate with the number of guest accreditations issued to each client.



## BREAKFAST & EARLY MORNING MENU OPTIONS (08H00 - 11H00)

### THE EARLY BIRD

Cocktail Danish Pastries, Health Muffins & Croissants, served with Preserves, Farm Butter & Grated Cheddar Cheese

**R45.00 ex vat per person**

### THE HEALTH NUT

A delicious start to the day with Fresh Fruits, Muesli, Yoghurt & Honey

**R45.00 ex vat per person**

### THE IN-BETWEENER

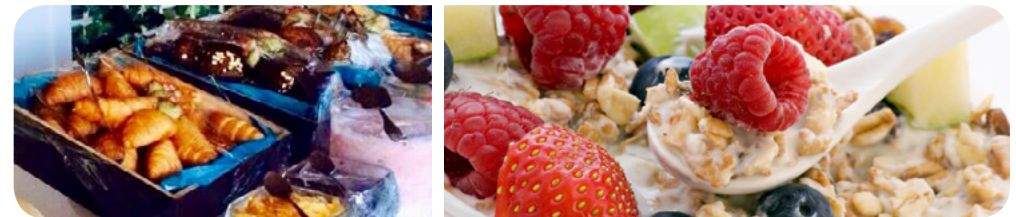
A selection of Dry Snacks, including Biltong, Dried Sausage, Root Vegetable Chips, Roasted Peanuts & Roasted Corn

**R65.00 ex vat per person**

### THE LIGHT SNACK

Popcorn, Potato Crisps & Nuts

**R35.00 ex vat per person**





**LUNCH MENU OPTIONS  
(11H00 - 14H00)**

**PLOUGHMAN'S PLATTER** (served in a lovely picnic box)  
Seared sliced Cold Meats, Local Olives with Rosemary  
Hummus Pâté, Sliced Mozzarella, Baby Tomatoes & Bruschetta  
**R145.00 ex vat per person**

**BIG DADDY DOG**  
Boerewors, with a lovely soft Boerewors Roll, Caramelised  
Onions, Sweet Mustard, Siphos's Hot Sauce, Lovely Green  
Salad, Creamy Potato Salad with Petit Pois & Fresh Herbs  
**R145.00 ex vat per person**

**MOMMA'S CHEEZY DOG**  
Cheese Sausage with a lovely soft Hot Dog Roll Caramelised  
Onions, Cheese, Sweet Tomato Relish, Red Coleslaw, a Tomato,  
Pesto & Feta Salad  
**R145.00 ex vat per person**

**"NO MOO" SCHWARMA (VEGETARIAN)**  
Pita filled with Falafel Chopped Cucumber, Hummus, Israeli  
Salad, Chopped Tomato, Feta, Tzatsiki & Coleslaw  
**R130.00 ex vat per person**



**THE CACKLING HEN**  
Roast Chicken with a spicy sweet marinade, accompanied by  
Penne Salad, with oven-roasted Tomatoes, Feta, Pesto, Olives  
& Fresh Herbs, and delicious Pumpkin Fritters  
**R145.00 ex vat per person**

**THE FISHERMAN**  
Hake Tempura with Rosemary Potato Wedges, Petit Pois with  
Mint & Butternut Wedges with Cinnamon  
**R145.00 ex vat per person**

**THE BIG GUY**  
Delicious homemade Beef Patties or Chicken Prego, served  
with soft Sesame Rolls, slices of Cheese, Tomatoes, Cucumber,  
Onions, Pickles & Lettuce, accompanied by all the necessary  
accompaniments & a side of Caesar  
**R145.00 ex vat per person**



## DESSERT MENU OPTIONS (14H00 - 16H00)

### THE SWEET ONE

Pasteis De Nata, Chocolate Brownies, Homemade Vanilla Fudge

**R35.00 ex vat per person**

### THE CHEESY ONE

A lovely Cheese Platter (Cheddar, Brie & Blue Cheese), with sweet seedless Grapes, Bruschetta & Preserves

**R70.00 ex vat per person**

### THE FROZEN ONE

An assortment of Magnum Ice-Creams

**R35.00 ex vat per person**

### THE DECADENT ONE

A wonderful Pancake Station, with Cinnamon & Sugar, Caramel Sauce, Fresh Lemon & Sprinkles

**R45.00 ex vat per person**



## INTRODUCTION

The single most important item after 109km in the saddle is undoubtedly the ice cold drink waiting for you in hospitality!

Our professional Bar Team will ensure your pre-selected bar items are delivered, stocked, chilled and served seamlessly and efficiently. With a full back-of-house facility and stock holding area, there's no need to be concerned about running out of your client's favourite drink - simply add to your order on the day as and when you require.

Our commitment to delivering an exclusive experience in a cost effective package means drinks will only be charged on consumption or when opened, meaning pre-ordered stock that's returned will not be charged for.



## BEVERAGE PRICE LIST

PRODUCT	QUANTITY	COST EXCL. VAT
Filter Coffee and Tea	Per Person	R27.50
Specialty Coffee Bar	Per Person	R80.00
Castle	24 x 330ml	R 300.00
Castle lite	24 x 330ml	R 325.00
Carling Black Label	24 x 330ml	R 300.00
Hansa Pilsner	24 x 330ml	R 300.00
Flying Fish Apple / Lemon	24 x 330ml	R 340.00
Redds	24 x 330ml	R 330.00
Sauvignon Blanc / Red Blend - Brand TBC	750ml	R 90.00
Coke / Coke Light / Coke Zero / Sprite / Fanta Orange	24 x 330ml	R 270.00
Ice Tea Peach / Lemon (Fuz 500ml)	24 x 500ml	R 290.00
Appletizer / Red Grapetizer	24 x 330ml	R 375.00
Roses Lime / Passion / Cola Cordial	750ml	R 55.00
Orange / Cranberry Juice	1 x 5l	R 130.00
Powerade	24 x 500ml	R 360.00
Bonaqua Still / Valpre Sparkling	24x 500ml	R 240.00

**ADDITIONAL AND COMPULSORY CATERING AND BAR SERVICE COSTS**

Over and above the menu and bar stock costs, clients will need to budget for the following additional service costs:

<b>STAFF</b>	<b>R3250 ex vat</b> 1 x barman, 1 x porter 1 x waiter Additional staff available on request. See upgrade offering.
<b>SMALLS</b>	<b>R40 ex vat per head</b> Crockery, cutlery, napkins
<b>GLASSES &amp; BAR EQUIPMENT</b>	<b>R15 ex vat per head</b> Beer, highball, wine Required bar equipment
<b>CATERING BACK OF HOUSE</b>	<b>R2,250 ex vat per 50 pax</b> Kitchen Equipment Chefs, set-up staff, etc
<b>BAR MANAGEMENT SERVICES</b>	<b>R750 ex vat per hospitality enclosure</b> Stock Management and delivery of product

Note: breakages and losses will be charged to the client post-event