



MATRIC DANCE

Packages

2025

BLACK EAGLE

.....HOTEL & SPA.....



Menu

Buffet option 1

- 1 Main **R520**
- 2 Starches
- 1 vegetable option
- 1 Salad
- 1 Dessert

Buffet option 2

- 2 Mains **R595**
- 2 Starches
- 2 vegetable options
- 1 Salad
- 1 Dessert

Buffet option 3

- 2 Mains **R645**
- 2 Starches
- 2 vegetable options
- 2 Salads
- 1 Dessert

Spit Braai Menu

- Bread Table **R655**
- 3 Rolled roasts
(lamb /rump /pork belly or
chicken)
- 2 Starches
- 2 Vegetable options
- 1 Salad

Included

Soft Drinks

All menus include one soft
drink per person

Venue Hire

Venue hire is included in the
per head rate

Welcome Drinks

Enjoy on arrival a
complimentary drink

Please note that gratuity of 10% and waiter surcharge is not included in the rates listed above

2025 Rates

Main Meal Choices

Beef

- Succulent beef roast with a rich & savoury gravy -
- Grilled sirloin steak marinated in red wine, garlic & rosemary -
- Malayan beef curry served with homemade chutney & poppadoms -
- Smoked beef brisket served with pan jus -
- Traditional African stew -

Pork

- Braised pork belly with apple sauce and basted with a sticky glaze -
- Succulent gammon served with a homemade mustard -

Fish

- Beer battered & fried hake with homemade tartar sauce -
- Teriyaki style grilled hake with soy sauce & ginger glaze -

Chicken

- Crispy Korean fried chicken in sweet & spicy sauce -
- Our famous butter chicken curry served with salsa, chutney & poppadoms -
- Roasted Moroccan chicken thighs -

- Crispy cajun spice chicken -

Pasta & Vegetarian

- Beef, chicken or mushroom lasagne -
- Spinach and feta cannelloni -

2025 Rates

Main Meal Choices

Starch

- Rice: a choice of fragrant basmati; savoury or cumin fried rice-
- Potatoes: A choice of baked garlic & rosemary potato wedges; potato bake with cream and mature cheddar; or sauteed baby potatoes with thyme butter -
- Other: Mieliepap with chakalaka or samp (with or without beans) -

Vegetables

- Traditional green beans with potato & onion-
- Cinnamon sugar oven roasted pumpkin or butternut-
- Caramelised beetroot with balsamic reduction & feta-
- Roasted Mediterranean vegetables-
- Cauliflower & broccoli au gratin -
- Roasted zucchini fingers with parmesan -
- Creamed spinach-

Salads

Greek salad | Potato salad with onion, chives, egg and mayonnaise | Mediterranean chickpea salad with rosa tomatoes, feta, cucumber, red onion and cilantro | Slow roasted butternut & feta salad | Seasonal garden salad with light vinaigrette | Red cabbage & apple slaw | Cous-cous salad with pest

2025 Rates

Main Meal Choices

Desserts

- Fruit Salad with honey citrus dressing served with vanilla ice cream -
 - Ice cream and chocolate sauce -
- Traditional malva pudding with home made custard -
 - Hot chocolate pudding with vanilla ice cream -
 - Granadilla fridge cheesecake -
 - Summer pineapple tarts -
- Pavlova with chantilly cream & seasonal fruit -
 - Peppermint crisp tartlets -
 - Mini tiramisu -

°Special dietary meal requirements will be charged additionally

Please feel free to contact us to discuss your requirements for your event

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Terms and Conditions

All prices quoted in the above menu are based on a per-person rate. A deposit is required for the confirmation of the Matric Dance and all dates are subject to availability. Prices may be adjusted without prior notice. Full payment for the event must be received 7 days prior. Exclusions from these packages include liquor, additional food items not listed, special dietary requirements, decor, entertainment, extra security, rental of audio-visual equipment, and music. All rights reserved.

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