

CONFERENCE

MENU

THE VELVET EFFECT

ALLERGENS

Vegetarian - A diet that excludes meat, poultry, and seafood, but may include dairy products and eggs.

Vegan - A diet that excludes all animal products, including meat, poultry,Seafood, dairy, eggs, and honey.

Pescatarian - A diet that includes fish and seafood but excludes other animal meats.

Gluten-Free - Avoiding foods that contain gluten, a protein found in wheat, barley, rye, and their derivatives, typically followed by individuals with celiac disease or gluten sensitivity.

Dairy Free/ Lactose Free - Avoiding dairy products or lactose-containing foods due to lactose intolerance or dairy allergies.

Shellfish Allergy- A shellfish allergy is an immune system response to proteins found in shellfish, including crustaceans like shrimp, crab, lobster, and crayfish, as well as molluscs like clams, mussels, oysters, and scallops.

Nut Allergy- a nut allergy is an immune system reaction to proteins found in tree nuts and/or peanuts. People with nut allergies must avoid all types of nuts, including almonds, walnuts, cashews, pecans, pistachios, brazil nuts, hazelnuts, and macadamia nuts. Additionally, peanuts, despite their name, are legumes and not true nuts, but they are also a common allergen for those with nut allergies.

***THIS MENU INCLUDES PLATTERS FOR CANAPÉS, GARNISH AND SERVIETTES**

THE VELVET EFFECT

MORNING ARRIVAL

PLATTERS OF FRESHLY CUT SEASONAL FRUIT

QUICHE DELIGHT

Quiche Filled With Roasted Vegetables, Topped With Grilled Salami Slices, Fresh Herbs, And Drizzled With Chimichurri.(Veg & Beef)

CRISPY COCKTAIL CROISSANTS

Accompanied By Platters Of Smoked Salmon Topped With Crispy Capers, Lemon Wedges And Black Pepper

-Bowls With With Jam & Cheese Slab

-Bowls Filled With Cream Cheese

CAPRESE BABY ROASTED TOMATO

Bocconcini, Marinated Olive, Grilled Pepperoni Skewer Drizzled In Chimichurri (Beef)

ASSORTED COCKTAIL MUFFINS

ASSORTED COCKTAIL DANISH PASTRIES

ASSORTED SAVOURY MUFFINS

JARS FILLED

With An Assortment Of Rusks & Homemade Biscuits

THE VELVET EFFECT

MID-MORNING TEA-BREAK

COCKTAIL BUTTERY SCONES

Topped With Clotted Cream And Berry Coulis Drizzle And Fresh Edible Flower

FRESH SEASONAL FRUIT

Skewers Drizzled In Mango Puree

CRISPY BBQ CHICKEN PEPPERED TEMPURA

Accompanied Basil Mayo

GRILLED SPINACH CARAMELIZED ONION

Topped With Crispy Feta

CHEESE & HERB SCONE

Accompanied By Butter Tabs

SPANAKOPITA

Filled With Caramelised Onions, Grilled Spinach And Feta
Accompanied By A Pepper Dew Tzatziki Dipping Sauce

SLOW ROASTED SMOKED BRISKET BEEF BRUSCHETTA

Bbq Shredded Tenderloin With A Light Horseradish Coriander Cream (Beef)

THE VELVET EFFECT

LUNCH OFFERING

L A M B

LEG OF LAMB

Slow Roasted Thyme Garlic Rubbed Deboned Leg Of Lamb Smothered In A Creamy Chakalaka Sauce Topped With Coriander

GRILLED 200G HERB CRUSTED LAMB LOIN

Chops Sea Salt Drizzled Brushed With Thyme

B E E F

TENDER MALAY BEEF CURRY

Topped With Coriander Accompanied By Fluffy Basmati Rice, Garlic Naan Bread And Coriander Chilli Tom And Onion Salsa

SEARED SLICED FILLET

Truffle Sprinkle Shavings Of Parmesan Topped With Pea Sprouts And Colourful Flowers

C H I C K E N

BBQ THYME LEMON AND HERB

Grilled Chicken Thigh Sosaties

GRILLED PEPPERED CHICKEN BREAST

Sliced Smothered In A Creamy Harissa Spiced Sauce Topped With Coriander

THE VELVET EFFECT

LUNCH OFFERING

FISH

GREEN LISTED FISH CAKES

Accompanied Lemon Wedges And Tare Tare Sauce

GRILLED PEPPERED HAKE PORTIONS

Smothered In Chived Lemon Sauce Topped With Coriander Sprigs

SIDES

CUMIN ROASTED ASSORTED CANDIED BABY BEETROOTS

Poached Pear Slices, De-Hydrated Pear Cubes, Preserve Fig Slices Served On A Bed Of Rocket Topped With Feta Crumble Drizzled In Honey, Balsamic Dressing Sprinkled In Toasted Seeds

GREEK SALAD

Filled With Grilled Baby Tom, Chopped Cucumber, Olives, Feta & Topped With Thinly Sliced Red Onion

CHOPPED BROCCOLI SALAD

Tossed With Vegan Mayo Dressing, Lemon Zest, Garlic, Diced Cucumber, Diced Avo & Freshly Chopped Mint

MOROCCAN ROASTED VEG SALAD

Filled With Roasted Courgette Cubes Green Beans Carrot Rounds Baby Mushrooms Grilled Corn Kernels Drizzled With Grilled Red Cabbage And Avocado Mousse Sprinkled With Pumpkin Seeds

ROASTED SEASONAL VEG

Olive Oil Cous Cous Dollops Of Humus Peaks Pumpkin Seeds Feta Crumble Drizzled With Chimichurri

THE VELVET EFFECT

LUNCH OFFERING

FISH

GREEN LISTED FISH CAKES
Accompanied Lemon Wedges And Tare Tare Sauce

GRILLED PEPPERED HAKE PORTIONS
Smothered In Chived Lemon Sauce Topped With Coriander Sprigs

SIDES

CUMIN ROASTED ASSORTED CANDIED BABY BEETROOTS
Poached Pear Slices, De-Hydrated Pear Cubes, Preserve Fig Slices Served On A Bed Of Rocket Topped With Feta Crumble Drizzled In Honey, Balsamic Dressing Sprinkled In Toasted Seeds

GREEK SALAD
Filled With Grilled Baby Tom, Chopped Cucumber, Olives, Feta & Topped With Thinly Sliced Red Onion

CHOPPED BROCCOLI SALAD
Tossed With Vegan Mayo Dressing, Lemon Zest, Garlic, Diced Cucumber, Diced Avo & Freshly Chopped Mint

MOROCCAN ROASTED VEG SALAD
Filled With Roasted Courgette Cubes Green Beans Carrot Rounds Baby Mushrooms Grilled Corn Kernels Drizzled With Grilled Red Cabbage And Avocado Mousse Sprinkled With Pumpkin Seeds

ROASTED SEASONAL VEG
Olive Oil Cous Cous Dollops Of Humus Peaks Pumpkin Seeds Feta Crumble Drizzled With Chimichurri

THE VELVET EFFECT

LUNCH OFFERING

COCKTAIL DESSERT

POP IN THE MOUTH CRÈME PAT CUSTARD TARTLETS
Dusted Cinnamon Topped With Fresh Berries

COCKTAIL LEMON & LIME PIE
Topped With Italian Meringue

BANOFFEE PIE
Crispy Sweet Pastry Shell Filled With Caramelised Banana
Sea Salted Caramel Topped With Chantilly Cream -
Served With Fresh Berries

COCKTAIL SPICED CARROT CAKE
Dipped In Dark Chocolate, Topped With Cardamon And
Cinnamon Cream Cheese

BAKED CHEESE CAKE
Cocktail Salted Caramel New York Styled Baked
Cheesecake Drizzled In Berry Coulis And Fresh Berries

THE VELVET EFFECT

ROAMING CANAPÉS

BEEF

BEEF MEAT BALLS

Glazed With A Bbq Sauce, Skewered With A Basil Leaf And Farfalle Olive Oil Tossed Pasta

FRAGRANT SAVOURY BOBOTIE TART

Topped With A Sweet Onion Marmalade

CHICKEN

GRILLED CHICKEN SKEWER

Marinaded With A Thai Red Curry Coconut Milk Sauce And Basil

GRILLED GINGER, LIME AND HONEY CHICKEN

Thigh Skewer Topped With Coriander

FISH

SMOKED SALMON SERVED ON A ROASTED CORN BLINI

Crème Fraiche Pickled Ginger Cracked Black Pepper

NORI CUP

Stuffed With Sushi Rice Topped With Sesame Salmon And Fresh Avo Drizzled In Siracha Mayo Sprinkled In Chopped Spring Onion

THE VELVET EFFECT

ROAMING CANAPÉS

VEG

GRILLED WILD MUSHROOM TRUFFLE PARMESAN
Arancini Balls Topped With Yuzu Mayo And Sliced Baby Beetroots

CRUMBED CREAMY MAC AND CHEESE
Balls Topped With Herbed Mayo And Baby Flowers

CINNAMON ROASTED BUTTERNUT
Caramelized Onion Marmalade Tartlet Topped With Crispy Feta And Chimichurri

ALL THINGS BRUSCHETTA

MUSHROOM AND TRUFFLE OIL BRUSCHETTA
Herbed Mushroom Humus Topped With Sautéed Mushrooms With Garlic, Thyme, And A Drizzle Of Truffle Oil

SMOKED SALMON AND CREAM CHEESE BRUSCHETTA
Cream Cheese Spread, Smoked Salmon, Crisp Capers, And Fresh Dill

THE VELVET EFFECT

BOWL FOOD

SERVED IN BIO-DEGRADABLE KRAFT PACKAGING

B E E F

SOFT BRIOCHE BUN SLIDER

Topped With Crisp Lettuce, Smoked Paprika Grilled Beef Pattie Topped With Cheese Blend & Creamy Coleslaw

ASIAN MARINATED FILLET

Sliced, Topped With A Fresh Asian Cucumber, Tomato, Red Pepper, Red Chilli Salsa Tossed In Freshly Chopped Herbs With A Beautiful Little Flower

SLOW ROASTED BEEF BBQ SHORT RIBS

Served On A Bed Of Coleslaw And Rosemary Garlic Roasted Potato Wedges

STICKY SLOW ROASTED BBQ SHORT-RIBLETS SERVED BONE IN

With Duchess Mashed Potato

COCKTAIL FLUFFY STEAMED BOA BUNS-ANY 1 FILLING

Filled With Pulled Slow Roasted

Asian Lamb Belly Topped With Coriander

Chicken Teriyaki Bao Bun

Sticky Honey And Soy Beef Bao Bun

Grilled Asian Veg

BOWL FOOD

SERVED IN BIO-DEGRADABLE KRAFT PACKAGING

LAMB

SLOW ROASTED GLAZED LAMB BELLY

Served On A Bed Of Asian Veg Stir Fry Noodles Topped With Crispy Onions And Coriander Sprig

CHICKEN

ROAST CHICKEN TURKISH APRICOT TAGINE

On A Bed Of Veg Cous Cous And Fragrant Coconut Milk Harissa Sauce

FRAGRANT CAPE MALAY CHICKEN CURRY

With Rice And The Necessary Accompaniments – Poppadum Shards, Tomato And Onions Salsa, Fresh Coriander And Chutney

GRILLED CHICKEN PREGO PATTIE

Served On A Bed Of Crisp Lettuce Sliced Pineapple And Touch Of Tzatziki On Floury Portuguese Roll (Chicken).

CRUMBED CHICKEN SCHNITZEL

On A Bed Of Crunchy Red Shredded Cabbage And A Cheesy Mushroom Truffle Sauce Served With Roasted Garlic Baby Potato

GRILLED CHICKEN CEASAR SALAD

Toasted Herbed Garlic Croutes Fresh Marinated Baby Tomato Sliced Olives Drizzled In A Ceasar Salad Dressing Topped With Shavings Of Parmesan

THE VELVET EFFECT

BOWL FOOD

SERVED IN BIO-DEGRADABLE KRAFT PACKAGING

FISH

GRILLED TUNA OR SMOKED SALMON POKE BOWLS

Sliced Radish, Avo Mousse, Roasted Edamame Beans, Cucumber Ribbons, Grated Carrots Topped With A Nori Shard, Japanese Mayo Served With A Soy Syringe (Fish).

CRISPY BATTERED SALT AND PEPPERED SQUID BITES

Skewered Served On A Bed Of Crispy Chips Topped With A Panzanella Salsa Filled With Cucumber Red Onion Dice Baby Tomatoes Pitted Olives Topped In A Tare Tare Sauce

LOCALLY CAUGHT

Battered Hake And Crispy Chips Served With Tomato And Tare Tare Sauce

VEGAN

FALAFEL BUDDHA BOWL

Crispy Falafel Quinoa Base A Colorful Mix Of Fresh Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, And Red Cabbage. Creamy Humus Dressing Pickled Onions Fresh Parsley And A Sprinkle Of Toasted Sesame Seeds.

MEDITERRANEAN QUINOA BOWL

Filled With Bbq Honey And Soy Grilled Tofu Cubes, Kalamata Olives, Bell Pepper, Cucumber Cubes, Roasted Spiced Chickpeas

THE VELVET EFFECT

COCKTAIL DESSERTS

COCKTAIL RED VELVET BROWNIES

Drizzled In Velvety Cream Cheese Frosting Drizzled With Berry Coulis

COCKTAIL HOMEMADE TRADITIONAL SPICED MALVA PUDDING

Topped With Cinnamon Stewed Fruit Served With Vanilla Custard

MILK TART BUTTERCREAM

Bites-Served On A Spiced Cinnamon Sponge Topped With Fresh Berries

COCKTAIL GLAZED LEMON BLONDIE

Topped With Crunchy Oats, Lemon, Brown Sugar Crumble Candied Lemon Twirl

CRÈME BRULEE CHEESECAKE

Cocktail New York Styled Baked Cheese Cake Crème Brulee Drizzled In Berry Coulis And Fresh Berries

VEGAN MANGO COCONUT CHIA PUDDING

Topped With Mango Cubes, Toasted Coconut And Fresh Berries

VEGAN CHOCOLATE BROWNIE

Drizzled In Chocolate Sauce And Dusted In Cocoa With Fresh Berries

THE VELVET EFFECT

CANAPÉ HARVEST SPREAD

BEEF

SLOW ROASTED BEEF BBQ SHORT RIB
Skewered With A Garlic Roasted Potato (Beef)

BEEF PHYLLO SAMOSAS
Filled With Glazed Smoked Pulled Beef Brisket And Chillie Syrup Dipping Sauce (Beef)

CHICKEN

CRISPY ASIAN CHICKEN WONTON PARCEL
With Coriander Coconut Milk Chili Drizzle In Black Asian Soy Dressing

JAPANESE GRILLED CHICKEN
And Scallion Skewers With A Tasty Sticky Teriyaki Styled Yakitori Sauce Topped With Fresh Micro Coriander

CRISPY BBQ CHICKEN PEPPERED TEMPURA
Accompanied Basil Mayo

FISH

TRADITIONAL PICKLED FISH
Cube Topped With Pickled Onions Served On A Toasted Cocktail Hot Cross Bun Served On A Bed Of Bay Leaves

MACAROON
Filled With A Dill Smoked Salmon Chive Cream Cheese Pate Served With A Lemon Wedge

THE VELVET EFFECT

CANAPÉ HARVEST SPREAD

V E G

CLASSIC TOMATO BRUSCHETTA

Topped With Diced Sundried Tomatoes, Basil, Garlic, Olive Oil, And A Hint Of Balsamic Vinegar.

SAMOSAS

Filled With Grilled Corn Three Cheese Blend Chopped Spring Onion And Humus Dipping Sauce

VIETNAMESE SPRING ROLL

Grilled Asian Veg Vietnamese Spring Roll Accompanied With A Soy Chilli Dipping Sauce

THE VELVET EFFECT

ROAMING BOWL FOOD

BEEF

SHREDDED SLOW ROASTED BEEF ASIAN DUMPLINGS
Served On A Bed Of Grilled Asian Veg Accompanied Fresh Pickled Ginger Topped With Sesame Seeds

GRILLED FILLET STEAK POTATO POMME ANNA
Creamy Thin Layers Of Potato, Herbed Beetroot Topped With A Cinnamon Roasted Butternut Puree Drizzled In A Truffled Mushroom And Pepper Sauce

STICKY SLOW ROASTED BBQ SHORT-RIBLETS SERVED BONE IN
With Duchess Mashed Potato

CHICKEN

GRILLED TIKKA CHICKEN SKEWERS
Served With Roasted Red Peppers And Roasted Butternut Cubes Topped With Micro Herbs

CHICKEN AND MUSHROOM POT PIES
Topped With Flaky Puff Pastry Served With A Baby Fork

FISH

GRILLED SLICED TUNA TATAKI
Served On A Bed Of Glass Noodle Marinated In A Soy Dressing Avo Mousse Sliced Baby Tomato And Cucumber Ribbons Topped With A Wedge Of Lime

SMOKEY SEAFOOD PAELLA
With Prawns Mussels Rosemary Roasted Tomatoes Fresh Herbs And Lemon Wedges

THE VELVET EFFECT

ROAMING BOWL FOOD

VEG

TWICE FRIED CRISPY LOADED FRIES

Topped With A Jalapeno 3 Cheese Sauce And Sprinkling Of Crispy Onions

LAYERS OF SLICED POTATO

Malay Spiced Cinnamon Butternut , Grilled Aubergine Served In A Herbed Tomato Arrabiata Sauce Topped With A Cheese Truffle Sauce, Parmesan Shard And Micro Greens

CHEESE BOARDS

Local Assortment Of Soft, Firm And Mature Cheeses
Selection of Flavoured Cheddar Cheese | Goats Cheese | Camembert | Brie

Savoury Shortbread Biscuits | Parmesan Cheese Straws | Sea Salted Croutes

Fresh Grapes | Dried Fruit | Fig Preserve

Variety Of Fresh Seasonal Fruits | Sliced And Whole
Marinated Pitted Olives | Grilled Baby Tomatoes

THE VELVET EFFECT

COCKTAIL DESSERT

FRESH SEASONAL FRUIT
Skewers & Fruit Arrangement

COCKTAIL CHOUX PUFFS
Filled With Berry Chantilly Cream Topped With Chocolate And Fresh Berries

GLAZED COCKTAIL DOUGHNUT POPS

CHOCOLATE CHEESECAKE
Cocktail New York Styled Baked Chocolate Cheese Cake Drizzled In Berry Coulis Topped With Bar One Pieces, Fresh Berries And Colourful Edible Flowers

COCONUT & DATE
Balls Rolled In Coconut Flakes

POP IN THE MOUTH BANANA MUFFS
Baked & Topped With A Banana Slice & Cinnamon

JARS FILLED WITH
Asst Homemade Cookies & Asst Of Rusks

COCKTAIL SPICED CARROT CAKE
Dipped In Dark Chocolate, Topped With Cardamon And Cinnamon Cream Cheese

VEGAN CHOCOLATE BROWNIE
Drizzled In Chocolate Sauce And Dusted In Cocoa With Fresh Berries

THE VELVET EFFECT

T&Cs

INCLUSIVE

Chefs Cost | Platters For Canapés | Garnish and TVE

Branded/Unbranded Serviettes

EXCLUSIVE

VAT | Kitchen Equipment | Service Staff (Waiters) | Any Additional Hiring Required (Cutlery And Crockery) & Furniture

Food Choices Need To Be Sent 14 Days Prior To The Event

Minimum 50pax Per Event

THE VELVET EFFECT

PRICE LIST 1/2

TEA & COFFEE SELF SERVICE (SACHETS, DISPOSABLE CUPS)
R65 (per person)
Incl VAT · chefs included · R56.52 ex VAT

TEA & COFFEE SELF SERVICE (PORCELAIN CUPS)
R75 (per person)
Incl VAT · chefs included · R65.22 ex VAT

HEALTH & WELLNESS SHOTS
R30 (per person)
Incl VAT · chefs included · R26.09 ex VAT

DRY SNACKS · ANY 3
R85 (per person)
Incl VAT · chefs included · R73.91 ex VAT

DRY SNACKS · ANY 5
R140 (per person)
Incl VAT · chefs included · R121.74 ex VAT

MORNING ARRIVAL SNACKS · ANY 3
R100 (per person)
Incl VAT · chefs included · R86.96 ex VAT

MORNING ARRIVAL SNACKS · ANY 5
R170 (per person)
Incl VAT · chefs included · R147.83 ex VAT

MID-MORNING TEA BREAK · ANY 3
R100 (per person)
Incl VAT · chefs included · R86.96 ex VAT

MID-MORNING TEA BREAK · ANY 5
R170 (per person)
Incl VAT · chefs included · R147.83 ex VAT

LUNCH BUFFET — 2 PROTEINS, 3 SIDES, 2 COCKTAIL DESSERTS
R480 (per person)
Incl VAT · chefs included · R417.39 ex VAT

LUNCH BUFFET — 3 PROTEINS, 5 SIDES, 4 COCKTAIL DESSERTS
R700 (per person)
Incl VAT · chefs included · R608.70 ex VAT

PLATE & CUTLERY ADD-ON
R30 (per person)
Incl VAT · chefs included · R26.09 ex VAT

PRICE LIST 2/2

ROAMING CANAPÉS & BOWL FOOD — ANY 4 + ANY 3

R400 (per person)

Incl VAT · chefs included · R347.83 ex VAT

ROAMING CANAPÉS & BOWL FOOD — ANY 6 + ANY 5

R590 (per person)

Incl VAT · chefs included · R513.04 ex VAT

CANAPÉ HARVEST SPREAD + CHEESE BOARDS · ANY 3

R195 (per person)

Incl VAT · chefs included · R169.57 ex VAT

CANAPÉ HARVEST SPREAD + CHEESE BOARDS · OPTION 2

R250 (per person)

Incl VAT · chefs included · R217.39 ex VAT

CANAPÉ HARVEST SPREAD + CHEESE BOARDS · OPTION 3

R280 (per person)

Incl VAT · chefs included · R243.48 ex VAT

SIDE PLATE ADD-ON (HARVEST SPREAD)

R7 (per person)

Incl VAT · chefs included · R6.09 ex VAT

BOWL FOOD OFFERING · ANY 3

R195 (per person)

Incl VAT · chefs included · R169.57 ex VAT

BOWL FOOD OFFERING · ANY 5

R280 (per person)

Incl VAT · chefs included · R243.48 ex VAT

MID-AFTERNOON SNACKS · ANY 3

R170 (per person)

Incl VAT · chefs included · R147.83 ex VAT

MID-AFTERNOON SNACKS · ANY 5

R220 (per person)

Incl VAT · chefs included · R191.30 ex VAT

ADDITIONAL REQUIREMENTS

Priced per person per item so the day can be built to your agenda

Menu choices reach us 14 days before the event
Minimum 50 guests per event

Every price includes VAT. Transport, waiters, hiring and kitchen equipment are quoted separately.

T&Cs

PORTION COUNT PER PERSON

Canapés: 2.5 per person per item selected, dessert canapés included
Bowl food: 2 bowls per person per item selected

Menu choices reach us 14 days before the event
Minimum 50 guests per event

INCLUSIVE

Food, our chefs, platters, garnish, branded serviettes, serving tongs, buffet heights and stands, bush babies and accompanying pots.

EXCLUSIVE

Transport, waiters and service staff, hiring (crockery, cutlery, glassware, furniture) and kitchen equipment are quoted separately.

Prices include VAT and are valid for 2026. A quote confirms the price for your date.