

One&Only

CAPE TOWN

FUNCTIONS & EVENTS

2021



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PLATED BREAKFASTS

RISE AND SHINE HEALTHY BREAKFAST

R395 PER PERSON

Goliath tomato gazpacho with basil and garlic croutons

Fat-free plain yoghurt with house-roasted granola, strawberries and toasted oats

Smoked Scottish salmon, pak choi, rye bread, poached egg, radish, lemon and herb cream cheese

Warm whole-wheat waffle topped with fresh fruit, cape honey and crème fraîche

Toast and preserves, Danish, pastry selection, assorted fruit juices, filter coffee and tea

EASY GOING BREAKFAST

R450 PER PERSON

Breakfast trifle of fat-free plain yoghurt, granola, berry coulis and honey

Creamy scrambled egg with chives, chicken sausage, grilled tomato, sautéed mushrooms and hash browns

Toast and preserves, Danish, pastry selection, assorted fruit juices, filter coffee and tea

SOUTH AFRICAN BREAKFAST

R655 PER PERSON

Cape seed loaf, tomato, prosciutto ham, buffalo mozzarella and basil

Rolled pancakes with maple syrup, icing sugar, mascarpone and seasonal berries

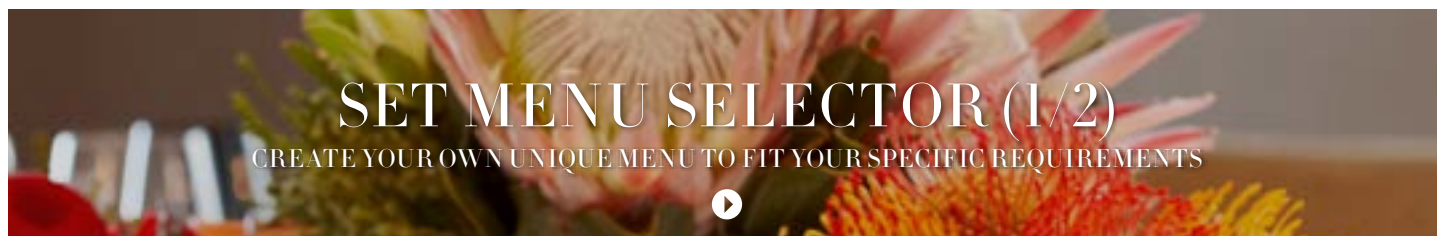
Charcuterie and South African cheese selection with watermelon preserve - Spanish chorizo, Parma ham, biltong, camembert, blue rock, brie and boerenkaas

South African breakfast - streaky bacon, grilled tomato, field mushrooms, baked beans, hash brown, scrambled eggs, pork sausage, boerewors, beurre noisette hollandaise

Seasonal fruit salad with a passion fruit coulis, Chantilly cream and granola crumble

Toast and preserves, Danish, pastry selection, assorted fruit juices, filter coffee and tea

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SET MENU SELECTOR (1/2)

CREATE YOUR OWN UNIQUE MENU TO FIT YOUR SPECIFIC REQUIREMENTS



Our set selector menus are designed to tailor your own bespoke menu.

The base set menu price is R560 per person (includes bread basket, starter, main and dessert courses served with a selection of fine loose leaf teas and filter coffee after the meal)

The bread basket includes two homemade breads, grissini sticks and lavash, served per table with farm butter

Premium items carry a surcharge per item as set out below

Please select one starter, one main course and one dessert for your menu from the courses set out below.

If you require a choice of two different dishes i.e. for the starter course a surcharge of R50 will be charged per person.

If you require a choice of two different dishes i.e. for the main course a surcharge of R70 will be charged per person.

If you require a choice of 2 different dishes i.e. for the dessert course - a surcharge of R50 will be charged per person.

Special dietary requests will be catered for separately, and to the specified requirements of the guest. Halaal, Kosher, vegetarian and gluten-free requests can be arranged in advance.

COLD STARTERS

- Beetroot Carpaccio (V)(GF)
Pickled beetroot, capers, vegan mozzarella, confit tomato, truffle oil
- Norwegian Salmon Tartar
Crispy onions, fine herb salad, cauliflower purée, bruschetta and jalapeño dressing
- Beef Carpaccio (GF)
Chalmar beef tenderloin, capers, rocket leaves, parmesan, confit tomato, truffle oil
- Pressed Terrine of Goats Cheese (N)(GF)
Plum tomatoes, aubergine, cashew crumble and honey mustard dressing

SALADS

- Plum Tomato and Buffalo Mozzarella (GF)
Fresh Basil and Balsamic Reduction
- Gluhwein Poached Pear (A)(N)(GF)
Gorgonzola, candied walnuts and micro greens
- Mediterranean Salad
Mixed herbs, tomato, red onion, peppers, cucumber, feta and basil oil croutons
- Chicken Caesar
Classic Caesar salad with confit chicken, Spanish anchovy, crispy turkey bacon, poached egg, rosa tomatoes & dressed in our homemade Caesar dressing

Dietary Preferences: Alcohol (A)

Gluten free (GF) | Nuts (N) | Pork (P) | Shellfish (S) | Vegan (V)

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**A surcharge will be charged if dishes are selected for one person, apart from the main menu selected for the rest of the party.*

HOT STARTERS

- Wild Mushroom Risotto (A)(N)
Confit pearl onions, parmesan, basil foam, micro greens, mushroom and pecan nut salsa
- Cape Malay Mussels (A)(GF)
West Coast mussels in a white wine and fennel sauce
- Seared Scallops (GF)
Biltong beurre noisette, celeriac puree, Cape gooseberry and yuzu compote

SOUP STARTERS

- Roasted Tomato Soup (V)(GF)
Vine ripe tomatoes, garlic, onion, basil, olive oil, balsamic vinegar
- Chicken Noodle Soup
Diced chicken, noodles, mixed vegetables in a savoury chicken broth
- Linefish Soup
Local catch of the day linefish, broth with sourdough bread



SET MENU SELECTOR (2/2)

CREATE YOUR OWN UNIQUE MENU TO FIT YOUR SPECIFIC REQUIREMENTS



MAIN COURSES

- Market Fish (GF)
Steamed stem broccoli, tomato relish, carrot purée, velouté
- Seared Kingklip (A)(S) R100 Surcharge
Variations of crayfish, black garlic, tomato florets, butternut purée and bisque
- Springbok Loin (A)(GF)
Kalahari truffle, rooibos poached pears, sorrel fricassee raisin purée, pickled onion, venison sauce
- Slow Braised Pork Belly (P)
Pork shoulder dumplings, morogo, pampoen poffertjies, Malay curry sauce
- Roast Chicken Roulade
Shimeji mushrooms, sweetcorn and Fargo ragout, wild mushroom purée and chicken jus
- Chalmar Beef Fillet (A)(GF)
Smoked pomme purée, pickled pearl onions, broccoli florets, baby leeks, bordelaise jus
- Coconut Aloo Gobi (V)
Potatoes and cauliflower, coconut curry sauce, curry leave basmati rice, sambals, poppadums
- Braised Endive (V)(GF)
Marinated fennel and artichoke, vegetable broth, bean sprouts, chickpea and roasted red onion
- Potato Gnocchi
Corn succotash, wilted baby spinach, wild mushrooms, pear purée, yellow baby carrots

DESSERTS

- Peppermint Crisp (N)
Chocolate dome filled with coco soil, dulce mousse, coconut rocher, Amarula pearls and mint micro sponge
- Malva Potbrood
Malva pudding with sweet pumpkin ice cream, roasted apricots, spiced crumble served with vanilla crème anglaise
- Cheesecake (N)
Vanilla baked cheesecake, cookie crumble, passion fruit, white chocolate shavings
- Seasonal Fruit Platter
Fresh cut fruits, pectin jelly, berry sorbet
- Cheese Platter (N) R80 Surcharge
Selection of 4 local cheeses, lavash, preserves and candied nuts.

Dietary Preferences: Alcohol (A)

Gluten free (GF) | Nuts (N) | Pork (P) | Shellfish (S) | Vegan (V)

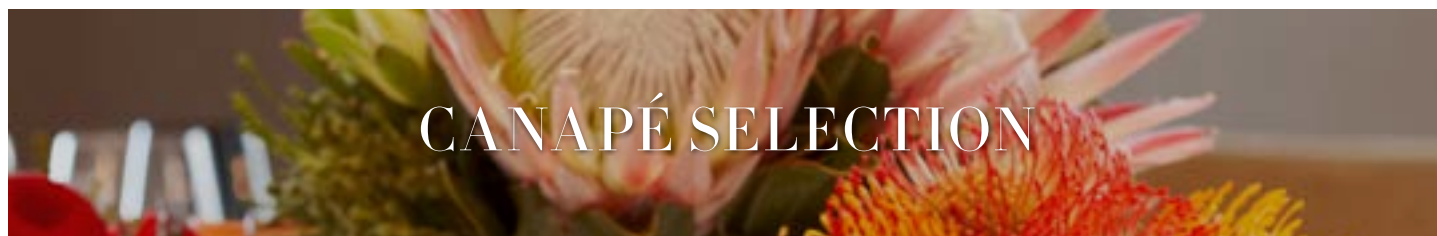
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Canapé Menu Selector

Bowl Food Selector

Snacks



CHOICE OF 4 ITEMS	-	R250 PER PERSON
CHOICE OF 5 ITEMS	-	R285 PER PERSON
CHOICE OF 6 ITEMS	-	R340 PER PERSON
CHOICE OF 8 ITEMS	-	R380 PER PERSON
CHOICE OF 10 ITEMS	-	R450 PER PERSON
CHOICE OF 12 ITEMS	-	R580 PER PERSON

Three pieces are prepared per item chosen (i.e. if you choose five items – fifteen bites of food will be prepared per person)

VEGETARIAN

- Truffle goats cheese parfait en croute with strawberry
- Pan con tomato – tomato, bruschetta, basil and garlic
- Smoked tofu with white miso, tomato and basil
- Pickled mushroom, onion, garlic and macerated tomato toasts
- Tomato gazpacho shooters with fire salsa and basil

FISH

- Yellowtail sashimi, garlic essence, chilli, soy and lime
- West Coast mussels with spicy Asian salsa
- Rock shrimp tempura with wasabi mayonnaise and soy
- Brandade of hake, Marie Rose and shocked fennel
- Knysna oysters, salsa de ricotta, cucumber spaghetti

MEAT

- Chalmar beef tartar toasts, hen egg yolk jam, coriander, melba toast
- Confit pork belly with spicy salsa and avocado purée
- Braised lamb shank and mint roulade, tomato flower, garlic purée
- Chalmar beef tataki, garlic chip, spring onion, tosa – zu sauce
- Salt and pepper squid, confit pork belly and aioli

POULTRY AND GAME

- Confit duck leg paté, caramelized cauliflower, roast eryngii, sauce diablo
- Chicken liver parfait with fig and port chutney on toasted baguette
- BBQ soy chicken wing lollipop, blue cheese and yoghurt dip
- Valley duck tataki with leek, fire wasabi salsa and coriander
- Buttermilk fried chicken, blue cheese and chilli, popcorn powder

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BOWL FOOD SELECTOR

COLD SELECTION

R65 EACH

- Fried mustard and rosemary chicken served on a potato, rocket and parsley salad with a sweet mustard dressing
- Baby mozzarella and plum tomatoes with homemade pesto and balsamic and olive oil dressing
- Super food salad, quinoa, spinach, roasted butternut squash, beetroot, mung beans, alfalfa, mixed cress, pumpkin seeds, tossed in a creamy French dressing
- Seared tuna on an Asian slaw salad drizzled with a peanut and tamarind dressing
- Posh prawn cocktail with slivers of cucumber, cherry tomatoes, drizzled with lemon juice

HOT SELECTION

R85 EACH

- Thai red prawn curry and sticky coconut rice
- Homemade pumpkin ravioli with sage butter and toasted pine nuts
- Slow-cooked pork belly with creamy mustard mash, caramelised apple and thyme jus
- Mini beef, mushroom and leek pies
- Kashmiri lamb on a saffron and cardamom pilaf

SWEET SELECTION

R55 EACH - 2 PIECES PER PERSON

- Chocolate truffle
- Cocktail macaroon
- Cocktail lemon tart
- Cocktail carrot cake
- Cocktail lemon and chocolate cremeux cake

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Canapé Menu Selector

Bowl Food Selector

Snacks



SNACKS

ITEM	PORTION	PRICE
- Basil pesto pin-wheels	3 pieces	R30
- Beef biltong	90g	R85
- Crispy corn	60g	R30
- Dried fruit	90g	R45
- Flavoured pretzels	90g	R35
- Fruit skewers	3 pieces	R40
- Homemade wrapped soft toffees	3 pieces	R35
- Marinated olives	90g	R40
- Mini savoury muffins	3 pieces	R35
- Nacho chips and salsa	100g	R35
- Oatmeal crunchies	3 pieces	R30
- Parmesan cheese sticks	3 pieces	R30
- Potato crisps	90g	R25
- Salted popcorn	90g	R25
- Salted roasted nuts	90g	R45
- Spicy crackles	95g	R30
- Spicy roasted nuts	90g	R45
- Traditional koeksisters	2 pieces	R30
- Trail mix	90g	R28
- Vegetable crudities with blue cheese dip	90g	R38
- Wasabi peas	90g	R35

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DAY CONFERENCE PACKAGES

FULL DAY PACKAGE - R695 PER PERSON

HALF DAY PACKAGE - R600 PER PERSON

HALF DAY PACKAGE (WITHOUT LUNCH) - R350 PER PERSON

ALL CONFERENCE PACKAGES INCLUDE THE FOLLOWING:

Arrival and mid-morning or mid-afternoon tea, coffee and choice of assorted refreshments | Dedicated Groups & Events Account Coordinator | Parking arranged at V&A Waterfront Portsworld for all delegates | Venue hire of the chosen venue based on guaranteed minimum Food & Beverage spend per event | Venue butler at your disposal - applicable in Marina Room, Somerset Room and Business Room | Registration table | Still and Sparkling mineral water | In-venue Nespresso coffee station - available in selected venues | Selection of sweets | Flip chart and markers | Conference pens and stationary pads | AV-screen and projector - available with all conference packages | Complimentary Wi-Fi access

ARRIVAL BREAKS

- OPTION 1 - Tea and coffee break, mixed berry muffins, vegetable frittata
- OPTION 2 - Tea and coffee break, scones with cream and jam, BLT croissants
- OPTION 3 - Tea and coffee break, maple and pecan Danish, leek and feta quiche

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MID-MORNING BREAKS

- OPTION 1 - Tea and coffee break, beef pastrami baguettes, spiced chicken and harissa wraps
- OPTION 2 - Tea and coffee break, tempura hake with tartare, rocket, Emmenthal and tomato bruschetta
- OPTION 3 - Tea and coffee break, shrimp soft shell tacos, mini beef sliders
- VEGAN - Fresh vegetable summer wrap, grilled corn riblets

MID-AFTERNOON BREAKS

- OPTION 1 - Tea and coffee, pulled pork steam bun, BBQ chicken wings, chimichurri burger, opera slice, financier
- OPTION 2 - Tea and coffee, miso salmon, tempura chicken, football sandwiches, beef sausage roll, lemon tart, French madeleine
- OPTION 3 - Tea and coffee, prawn satay, chicken sliders, ham and pineapple frittata, Marrakech lamb kebab, crème brûlée, pear and chocolate tart
- VEGAN - Ginger and miso salad, vegan burger, tempura veg, potato and coriander samosas, raspberry delice, fresh seasonal fruit



CREATE YOUR OWN MENU

CHOOSE ANY ONE STARTER, ONE MAIN AND ONE DESSERT

STARTERS

- Tender stem broccoli and buffalo mozzarella salad with a sherry vinaigrette
- Mediterranean salad, mixed herb leaf salad with tomato, red onion, peppers, cucumber, feta and basil and olive oil infused croutons
- Tomato textures with aji mayonnaise and cilantro dressing
- Norwegian salmon tartar, crispy onions, fine herb salad, cauliflower purée, bruschetta with jalapeño dressing
- Yellowtail sashimi with ponzu dressing, spring onion, chilli and herbs
- Duck carpaccio with confit tomato, capers, Parmesan and truffle vinaigrette

MAIN COURSE

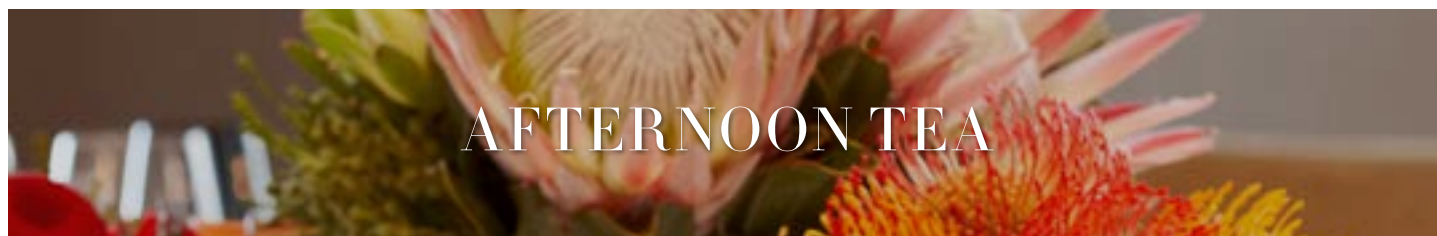
- Pan-fried market fish, tender stem broccoli, wilted baby spinach, cauliflower purée, mussel and saffron velouté
- Chicken roasted with wheat, shimeji mushrooms, sweet corn and ragout, wild mushroom purée and chicken jus
- Chalmar beef tenderloin, bone marrow croquettes, roast carrot purée, braised pearl onions and Madeira jus
- Braised short rib, bone marrow gel, smoked pommes purée, roast baby carrots, braised pearl onions and perigourdine jus
- Penne with feta, Kalamata olives, baby spinach, fresh coriander and lemon infused olive oil
- Cape Malay vegetable curry, steamed basmati, coriander, curry condiments and poppadum
- Asparagus risotto, broad beans, Parmesan foam

DESSERT

- Chocolate and lemon cake, pistachio gel, passionfruit cremeux with yuzu sorbet
- Crème brûlée with marinated berries and raspberry cream cheese mousse
- Banana malva with caramel ice cream, pecan honey comb and cocoa crumble
- Caramel pannacotta with a coffee sponge, roasted nut crumble with vanilla cremeux and pear sorbet
- Strawberry fridge cheesecake, raspberry macaroon, cream cheese mousse with berry gel and berry sorbet

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Afternoon Tea
Gourmet Wraps and Sandwiches
Sushi Master Class



AFTERNOON TEA

R395 PER PERSON

SWEET BUFFET

- Opera slice
- Blueberry cheesecake
- Caramel popcorn éclair
- Seasonal fruit tart
- Mango passion slice

SCONE STATION

- Freshly baked buttermilk scones
- Homemade preserve
- Chantilly cream

SAVOURY BUFFET

- Cucumber sandwich
- Salmon mousse tart
- Chicken pot pie
- Pastrami sandwich
- Fishcake

TEA AND FILTER COFFEE

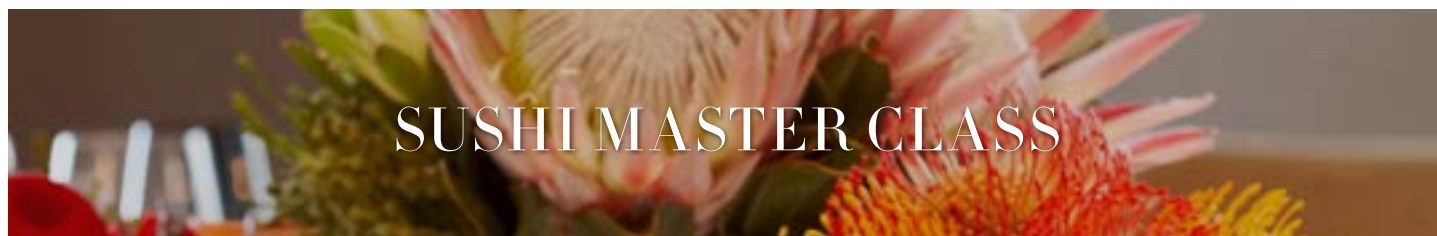
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GOURMET WRAPS & SANDWICHES

COLD SELECTION	PRICE
Plum tomato, buffalo mozzarella and basil pesto ciabatta	R90
Smoked chicken pita - butter lettuce, tomato, Parmesan, cucumber, roast red pepper, lemon mayonnaise	R90
Barbeque pulled pork shoulder, aioli, red onion and corn salsa on soft roll	R90
Cape gypsy ham, gherkin, American mustard, pecorino cheese and tomato on mini ciabatta	R90
Rare roast beef, gherkin, tomato, onion, wild rocket and mustard mayonnaise on sour dough	R90
Vietnamese shrimps on toast, pan con tomato, basil, chilli and scallion	R90
Open rare roast beef, sauerkraut, pecorino, onion, tomato and horseradish coleslaw on baguette	R85
Roast peppers, aubergine, courgette, tomato, humus and mozzarella cheese on Cape seed loaf	R75
Tuna mayonnaise, crispy bacon, red onion and rocket ciabatta	R80
Spanish chorizo, chilli, Parmesan, tomato, cucumber, gherkin, Boerenkaas cheddar roll	R90
Roast chicken breast, apple, Camembert cheese, mayonnaise and iceberg lettuce on ciabatta	R90
Smoked salmon, red onion, tomato, feta, cream cheese, iceberg lettuce on poppy seed bagel	R115
Salami, olive, pickled onion, gherkins, Dijon mustard on baguette	R85
Open West Coast crayfish and tiger prawns sandwich - Marie Rose, chives, coriander and dill	R295

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STANDARD SUSHI MASTER CLASS

R795 PER PERSON

- Technique and history of sushi-making
- Information booklet containing recipes of signature dishes
- Tasting of all dishes prepared
- Wine/soft beverage
- Sushi rolling mat

VIP SUSHI MASTER CLASS

R1250 PER PERSON

- Technique and history of sushi-making
- Information booklet containing recipes of signature dishes
- Sampling of all dishes prepared
- Wine/soft beverage
- Sushi rolling mat
- Nobu apron
- Bento box

Please note that we can do a maximum of five guests per sushi-making class.

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BANQUETING BEVERAGE PACKAGES

NON ALCOHOLIC

Includes: Soft drinks, juices, One&Only water: Still & Sparkling, coffee and tea

1 Hour	190
2 Hours	270
4 Hours	380

CLASSIC

Includes: Soft drinks, juices, One&Only water: Still & Sparkling, coffee and tea, beer, house white and red wine

1 Hour	390
2 Hours	540
4 Hours	780

PREMIUM

Includes: Soft drinks, juices, One&Only water: Still & Sparkling, coffee and tea, beer, house white and red wine, One&Only Brut, local gin, vodka, brandy and rum

1 Hour	550
2 Hours	750
4 Hours	1100

OPEN BAR

Includes: Soft drinks, juices, One&Only water: Still and Sparkling, coffee and tea, beer, premium white & red wine, One&Only Brut, local and International gin, vodka, brandy, rum and whiskey

1 Hour	600
2 Hours	850
4 Hours	1200

CHAMPAGNE PACKAGE CLASSIC

Includes: Louis Roederer Brut

1 Hour	570
2 Hours	790
4 Hours	1130

CHAMPAGNE PACKAGE CRISTAL

Includes: Cristal, by Louis Roederer

1 Hour	2500
2 Hours	3500
4 Hours	5100

“Our One&Only Master Wine List is available on request should you wish to order wine on consumption.” Luvo Ntezo, Head Sommelier

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