



**anda** | **GATEWAY  
HOTEL**

## Wedding Packages

**Includes the following:**

**FOR DINNER:** Menu included in venue hire rate from 17h00 - 23h00

**FOR LUNCH:** Menu included in venue hire rate from 06h00 - 17h00

**Set-up:** Round tables with blue conference chairs, standard white linen tablecloths and white line napkins included

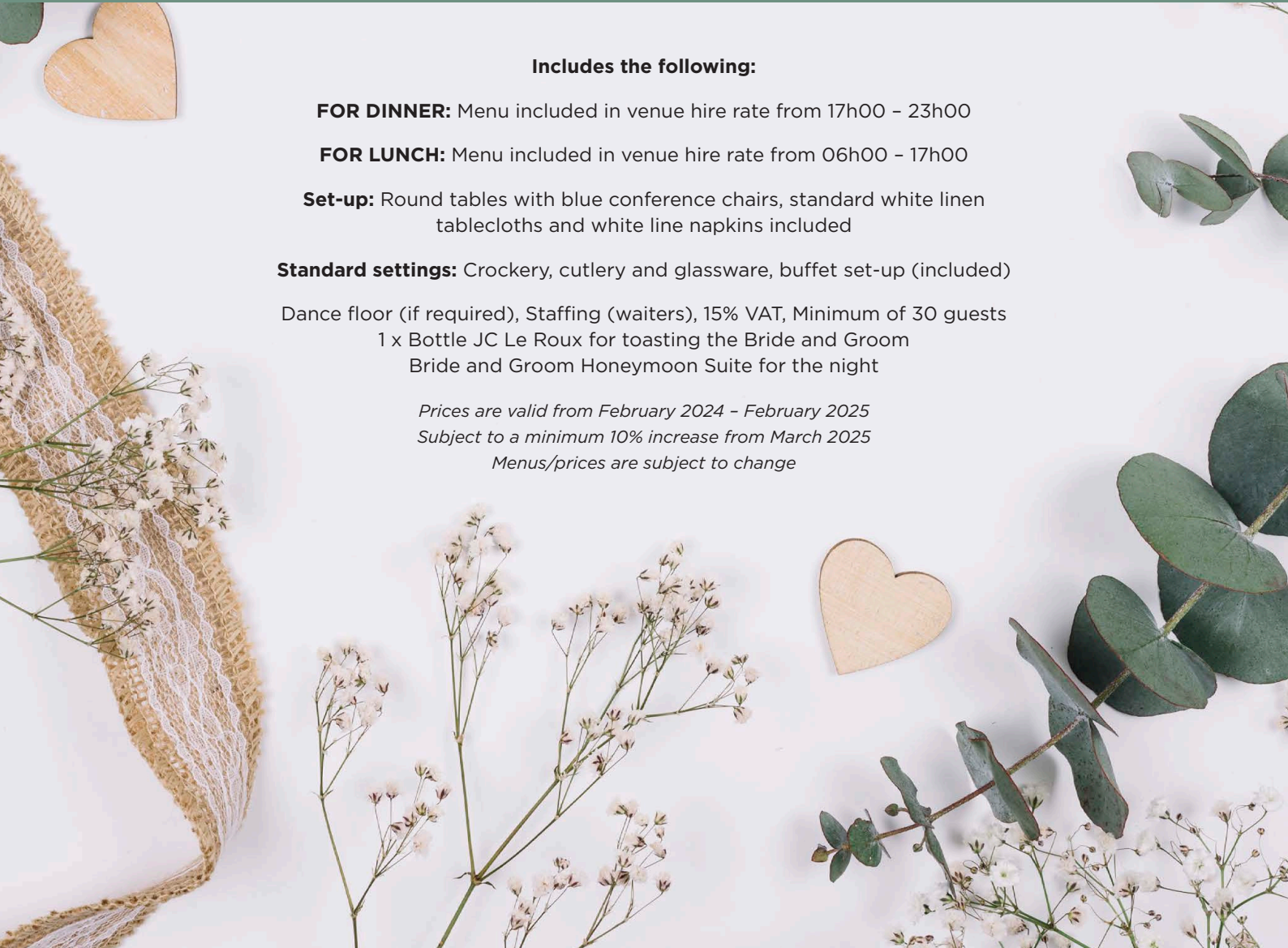
**Standard settings:** Crockery, cutlery and glassware, buffet set-up (included)

Dance floor (if required), Staffing (waiters), 15% VAT, Minimum of 30 guests  
1 x Bottle JC Le Roux for toasting the Bride and Groom  
Bride and Groom Honeymoon Suite for the night

*Prices are valid from February 2024 - February 2025*

*Subject to a minimum 10% increase from March 2025*

*Menus/prices are subject to change*



# Diamond Menu Package

R570.00 pp

## Starter - Butler style

- Potato Samosas, Spinach and Onion Chilli Bites
- Lamb Samosas, Mini Chicken Pies

## Buffet Cold Selection

- Garden Fresh Greens and Accompaniments
- Assorted Dressings
- Warm Chickpea, Feta and Garlic
- Summer Salad Pear, Pecorino, Rocket and Chicken
- Grilled Calamari Salad with Mango
- Bread Basket

## Buffet Hot Selection

- Café De Fillet topped with Café De Paris Butter
- Creamy Butter Chicken
- Braised Lamb Neck with Turnip

## Vegetarian Dish

- Korma Vegetable Curry
- Broccoli and Cauliflower Au Gratin
- Paprika Spiced Potato Wedges
- Basmati Rice

## Dessert Selection

- Mini Honey and Banana Baklavas
- Brownie Baked Cheesecake
- Wild Berry Crème Brulee
- Fresh Sliced Fruit Platters with a Passionfruit Sauce
- Filter Coffee and Tea Station



# Eastern Deluxe Menu Package

R500.00 pp

## Plated starter

- Three Flavour Deep-Fried Calamari with Sweet Potato Fries and Lightly Toasted Bruschetta

## Buffet Cold Selection

- Assorted Dressings
- Cauliflower and Green Bean Curry Salad
- Beetroot and Onion with Citrus Segments
- Fattoush Salad
- Breadbasket

## Buffet Hot Selection

- Masala Roast Leg of Lamb served with Roasting Pan Juices Gravy
- Sautéed Sage Butter Chicken
- Traditional Prawn Curry
- Vegetable Paella
- Dhall
- Turmeric and Cinnamon Scented Rice
- Turmeric and Rock Salted Roasted Potatoes

## Dessert Selection

- Soji with Sultanas and Toasted Almond Flakes
- Vermicelli with Toasted Shaved Coconut and Pistachio
- Booza Ice Cream
- Spicy Fruit Salad
- Filter Coffee and Tea Station



# Eastern Marigold Vegetarian Menu

R570.00 pp

## Plated Starter

- Cumin and Potato Paratha Wrap

## Buffet Cold Selection

- Garden Fresh Greens and accompaniments
- Assorted Dressings
- Basil and Lemon Risotto topped with parmesan Shavings
- Goats Cheese with Beetroot
- Cous Cous with Citrus Sultana
- Bread Basket

## Buffet Hot Selection

- Dhall with Brinjal
- Tomato and Pea Chutney with Deep Fried Paneer Cubes
- Soya Prawn Curry
- Broad Beans and Potato Curry
- Paratha
- Basmati Rice
- Garden Mezze (Tempura Baby Marrow, Crumbed Haloumi, Crumbed Mushrooms)
- Sundried Tomato Farfalle (Mixed Baby Veg, Olive Tapenade and Rocket)

## Dessert Selection

- Lemon and Pistachio Pudding
- Frozen Crème Brulee with Fresh Berries
- Creamy Burfee Ice Cream
- Filter Coffee and Tea Station



# Love Story Plated Menu Package

R400.00 pp

Bread Basket with flavoured Butter and Pestos

## Starters - Please Select One Option

- Smoked Chicken, Orange Segments, Cracked Pepper and Salad Bouquet
- Spring Vegetable Quiche, Herb Salad and drizzled with Olive Oil (V)
- Butternut Soup, Lightly Curried, Chives and Cheese Straw (V)

## Mains - Please Select One Option

- Baked Line Fish, on Herbed Mashed Potato and Steamed Vegetables
- Herb Crusted Lamb Rack, Chateaux Potatoes, and Ratatouille Vegetables
- Ratatouille Strudel, Three Cheese Sauce and Peppadew Coulis (V)

## Desserts - Please Select One Option

- Red Velvet Cake
- Lemon and Lime Cheesecake
- Austrian Chocolate Mousse
- Double Decker Chateau

