

Day 1 – Black Tie Menu

- **STARTER:** “Smoked Salmon with Citrus Dressing”
- **MAIN COURSE:** “Beef Wellington with Seasonal Vegetables”
- **DESSERT:** “Chocolate Fondant with Raspberry Coulis”
- **DRINKS LIST (PER TABLE):**
Red/White/Sparkling wine,
Champagne, Signature cocktails,
Non-alcoholic options

Day 2 - Modern Tradition Inspired Menu

- **CULTURAL BUFFET:** "Pap with Chakalaka, Grilled Chicken Sosaties, Vegetable Stew"

- **DRINKS:** "Traditional beverages + cocktails + soft drinks"

- **TABLE DRINKS FORM:** "Kindly indicate your table's preferences for beverages to ensure seamless service during dinner."

- **FORM FIELDS:** "Table number, number of guests, drink selections, special request"