



2016 CATERING

Menu Options

Hyatt Regency Johannesburg

191 Oxford Road, Rosebank, Johannesburg
johannesburg.rfp.hyatt.com t +27 11 280 1234



Breakfast Menus

BREAKFAST MENU INCLUSIONS:

freshly brewed coffee and teas
selection of two freshly squeezed fruit juices on each table

variety of freshly baked pastries including croissants, danish pastries and assorted muffins
selection of fresh breads served with butter and preserves

SET BREAKFAST MENUS:

plated seasonal fruits with yoghurt, berry home-made muesli and compote

Set Menu 1 R240.00 pp
scrambled eggs on english muffin with rosti potato, parmesan gratinated tomato, mushrooms, beef sausage and bacon

Set Menu 2 – Healthier option R250.00 pp
poached eggs on wilted spinach with tomato onion relish, chicken sausage, sautéed mushrooms and grilled tomato

Set Menu 3 R260.00 pp
smoked salmon, scrambled eggs with chive cottage cheese set on crispy rosti
gratinated tomato and sautéed mushrooms

Set Menu 4 R260.00 pp
traditional eggs benedict – ham, english muffin and hollandaise sauce
crispy bacon, parmesan gratinated tomato and sautéed mushrooms

CONTINENTAL BUFFET MENU

R240.00 PP

freshly cut seasonal fruits
seasonal fruit salad
spiced berry compote
plain greek and fruit flavoured yoghurts
bircher muesli
local cheese board selection, preserves, berries, nuts, breads and biscuits
sliced cheeses, cream and cottage cheese
assorted cold meats and pickles
smoked salmon with condiments

FINGER BUFFET MENU

R260.00 PP

whole seasonal fruits
individual potted muesli, yoghurt and berry compote
seasonal melon and pineapple wedges
strawberry and kiwi skewers
cranberry, roast muesli and yoghurt bites

open mini croissants topped with hickory ham, emmentaler and onion marmalade
smoked salmon cream cheese pate on crispy rosti
local cheese board selection, preserves, berries, nuts, breads and biscuits

bacon, mushroom and cheese mini quiches
coriander beef kofta skewers
grilled cherry tomatoes and haloumi skewers
sweet potato and butternut phyllo cigars
smoked cheese balls
pork chipolatas kebabs served with mustards

AMERICAN BUFFET MENU

R280.00 PP

cereal bar with hot and cold milk

freshly cut seasonal fruits
seasonal fruit salad
spiced berry compote
plain greek and fruit flavoured yoghurts
bircher muesli
local cheese board selection, preserves, berries, nuts, breads and biscuits
sliced gouda and emmentaler cheeses
cream and cottage cheese
assorted cold meats and pickles
smoked salmon with condiments

scrambled eggs with chives
crispy bacon
pork sausages
potato rosti
grilled minute steaks and sautéed onions
sautéed button mushrooms
parmesan gratinated tomatoes
flapjacks with syrup and chantilly cream

ADDITIONAL BREAKFAST SET MENU ITEMS:

(priced for add on to breakfast menus only and not stand alone)

crispy bacon or chicken sausage	R20.00 pp
beef sausage or pork sausage	R20.00 pp
grilled minute steak or grilled kipper	R30.00 pp
cinnamon dusted french toast	R20.00 pp
local cheese platter (serves 10)	R80.00 pp
charcuterie platter (serves 10)	R80.00 pp
smoked salmon platter (serves 10)	R95.00 pp



Cocktail Reception Menus

COCKTAIL RECEPTION MENUS:

Served buffet style for a minimum of 30 guests for a maximum duration of 90 minutes, our cocktail menus may only be served for 90 minutes between 05:00PM and 07:00PM. Surcharges apply if served butler style, and or if served over a meal period.

COCKTAIL MENU 1 - R250.00 PP

smoked salmon 'fingers', salmon pate, cucumber, dill mayonnaise
pate de foie, savoury tuille, blueberry
vietnamese rice wraps, crispy duck, cucumber, vegetables, hoisin sauce
biltong cream cheese in a crispy new potato

spiced butter chicken pies
lamb coriander kofta with humus
cheese & jalapeno rissoles with chipotle dip
hoisin glazed bacon wrapped pork chipolata on skewers

baked custard tartlets
chocolate coated cheesecake bites
pecan nut pies
kiwi, pineapple & strawberry skewers

COCKTAIL MENU 2- R280.00 PP

steak-&-fries bites with béarnaise sauce
gravadlax, lemon dill mascarpone, rye
brie and parma ham, cranberry, crostini with balsamic glaze
grilled ricotta mushroom pastry, beetroot chutney and basil

crumbed chicken cordon bleus with blue cheese vodka dip
asian styled minced fish skewers with peanut satay dip
crumbed haloumi and balsamic roast vine tomato skewers

red velvet cupcakes with cream cheese frosting
chocolate orange nut brownies
mini baklavas
milk tartlets

COCKTAIL MENU 3 - R300.00 PP

grilled chicken caesar salad tortillas (*contains bacon*)
seared salmon, prawn cracker, prawn cracker
pate de foie gras, brioche, mango pearls
savoury profiterole with goats cheese and babaganoush

barbecue pulled pork and slaw sliders
thai sesame seed chicken skewers with chilli soya dip
crumbed butterfly prawns, honey chilli sauce
moroccan vegetable pies

cinnamon sugar churros chocolate cups
peanut butter cheesecake cups
carrot cake, lemon cream cheese bites
mini chocolate éclairs

COCKTAIL MENU 4 (BUTLER STYLE) - R360.00 PP

spiced prawn avocado in savoury cup
mini croque-monsieur on with onion relish
rosemary chicken pate and plum jelly crostini
savoury profiterole, herb goats cheese with babaganoush

mini beef wellingtons bites
salt and pepper calamari, chipotle mayonnaise
duck and cherry pies
paneer cheese tikka and onion skewers
mushroom and vegetable egg noodle stir fry (served in chinese boxes)

cookies and cream chocolate mousse squares
mini crème brûlée
mini berry pavlovas
strawberry kebabs

COCKTAIL MENU 5 (BUTLER STYLE) - R390.00 PP

tuna tartare sesame seed cucumber rolls
roast duck, plum sauce pancakes
field mushroom and gorgonzola cups
parma ham, parmesan and basil pesto breadsticks

lamb lollipops, garlic, rosemary lime crust
prawn tempura with honey chilli dipping sauce
teriyaki chicken skewers
crab cakes, spicy aioli
quinoa and feta ball bites

millionaires caramel cheesecake bites
assorted macaroons
oreo cheesecake pots
assorted berry tartlets

LIVE STATIONS

Should you wish to serve a cocktail menu over a meal period, one of the below live station options must be added. Priced per item per person;

selection of sushi and maki with pickled ginger and wasabi buffet	R90.00 pp
~ show cooking sushi chef (<i>for 50 pax or more only</i>)	R160.00 pp
roasted beef rump carvery	R70.00 pp
roast leg of lamb with mint jelly served on panini	R80.00 pp
risotto station - risotto, mushrooms, parmesan cheese	R80.00 pp
pasta station – two short pastas with bolognese, alfredo	R70.00 pp
cheese board selection buffet	R80.00 pp



Buffet Menus

BUFFET MENUS:

Served for a minimum of 30 guests, a decrease in numbers will result in a charge of the minimum number

BUFFET MENU 1 - R360.00 PP

cold selection

tandoori chicken strips on cucumber dill and coriander salad
smoked salmon with traditional condiments
plum sauce duck vegetable salad with crispy noodles
roast plum tomato and mozzarella with basil pinenut pesto
balsamic roast butternut and beetroot, red onion and feta salad
potato, radish and egg salad

salad bar

greens with a selection of tomato, cucumber, sprouts, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, roasted mixed nuts, olive oil, balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

hot selection

mustard herb roast rump of beef with a wholegrain mustard sauce
thai green chicken, potato and capsicum curry
jasmine rice, poppadum's and condiments
honey soya glazed line fish on bok choy
potato gratin with garlic and parmesan
seasonal mixed vegetables with parsley butter
spinach and ricotta ravioli with basil pesto

dessert selection

cookies and cream chocolate mousse gateau
new york blueberry and vanilla cheesecake
milk tartlets
lemon and mango crème caramel pots
seasonal fruit & berry salad with chantilly cream

BUFFET MENU 2 - R395.00 PP

cold selection

beef carpaccio with shaved parmesan and mustard mayonnaise
seared salmon side with lemon herb crust
grilled chorizo, feta, roast beetroot and butternut salad
parma ham with seasonal melon
cape malay pickled fish
chicken caesar salad
potato and crispy bacon salad
hummus, tapenade and babaganoush with pitas, grissini and bruschetta

salad bar

greens with a selection of tomato, cucumber, sprouts, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, roasted mixed nuts, olive oil, balsamic, mustard vinaigrette, blue cheese dressing, anchovy dressing and a lemon and herb dressing

hot selection

garlic rosemary roast lamb
lemon and herb sea bass with provençal sauce
chicken chasseur with crispy bacon, mushrooms, tomato, tarragon and white wine
salt and rosemary roast potatoes
roast marrow, eggplant, mushroom and vine tomatoes with herbs
mushroom ravioli with wild sundried tomato cream

dessert selection

warm sticky caramel and chocolate pudding with vanilla custard
milk tart Swiss rolls
black forest pavlova gateau with espresso cream
carrot cake with lemon cream cheese icing
tropical fruit and berry salad
selection of ice creams

BUFFET MENU 3 - R460.00 PP

cold selection

seared tuna on stir-fried asian vegetable salad
shrimp and avocado cocktail
smoked salmon side with accompaniments
herb vinaigrette marinated mussels, roast peppers, olives, roast garlic, tomatoes
smoked ostrich, rocket, shaved vegetables and naartjie compote
grilled chicken, artichoke, grilled marrow, brinjal and peppers, tomatoes, rocket
caesar salad
buffalo mozzarella with roasted vine tomatoes with basil pesto
roasted beetroot and butternut, feta, orange compote and toasted pinenut

salad bar

greens with a selection of tomato, cucumber, sprouts, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, roasted mixed nuts, olive oil, balsamic, mustard vinaigrette, blue cheese dressing, anchovy dressing and a lemon and herb dressing

hot selection

chimichurri roasted whole beef fillet
mustard rosemary lamb cutlets
cape malay seafood coconut curry
basmati rice, poppadum's and condiments
roast chicken breasts with paprika, lime, olives and tarragon
chicken tortellini topped with exotic mushroom ragout
oven roast parmesan chateau potatoes
seasonal baby vegetables with parsley butter

dessert selection

chocolate meringue mousse cake
honey custard and almond layered gateau
mini amarula crème brûlée
seasonal fruit wedges dipped in chocolate
selection of homemade ice creams
warm malva pudding with vanilla custard



Plated Menus

PLATED MENUS:

Create your own set menu with a choice of the below items. All set menus are served with a selection of breads on the table

SET MENU - STARTERS

honey and sesame seed seared salmon terrine crisp fennel radish salad, heirloom tomato, Asian vinaigrette, herb shoots, sesame crisp	R110.00
plum sauce duck and crispy noodles salad with chilli, ginger, garlic, radish, carrot, sprouts, celery, papaya, spring onion, roast nuts, spicy satay dressing	R90.00
smoked springbok carpaccio with herbs, cucumber, pickled carrots and celery, litchi compote, crouton	R 80.00
cumin spiced tuna tataki tomato, cucumber, olives, feta, peppers, red onion, basil and mint salad with red wine onion vinaigrette, rye crouton	R140.00
lime chilli prawn and mango tian basil crème fraiche, tomato, cucumber, guacamole, tomato, herbs	R135.00
chimichurri chicken and burrata cheese salad roast plum tomatoes, arugula, figs, pomegranate balsamic, pesto ciabatta	R 90.00
goat cheese and grilled artichoke salad marinated marrow and bringal, tomato, olive tapenade, nasturtiums, greek dressing	R90.00
roasted beetroot, butternut and feta salad roasted pinenuts, baby spinach, roast beetroot, honey beetroot dressing	R80.00
prawns with spicy butternut veloute and wild mushroom ravioli	R145.00
thai chicken coconut soup rice noodles, snap peas, tomato, mint, coriander	R 80.00

SET MENU - MAINS

salmon fillet 'en papillote' parcel baked with white wine, parsley, potato, fennel bulb, tomato, onions, served with a shellfish bisque sauce	R260.00
blackened seabass barley risotto, asparagus (seasonal) and parmesan wafer	R260.00
<i>(all fish subject to availability, our chef will advise availability and suggest accompaniments)</i>	
biltong crusted chicken supreme crushed potato corn cake, pea purée, sautéed cauliflower	R190.00
braised springbok 'osso bucco' gremolata potato puree, glazed baby carrots, green beans, roast baby onions, with its own braising juices	R240.00
mustard herb rack of lamb fondant potato, butternut purée, grilled mushroom ragout	R290.00
mixed peppercorn crusted beef fillet croquette potatoes, grilled king oyster mushrooms and roast cardamom carrots	R260.00
duo of lamb cutlet and chicken supreme fondant potatoes, rosemary roast vegetables, red wine jus	R260.00
ricotta & spinach gnudi butternut purée, asparagus, grilled oyster mushroom, sage butter	R180.00

SET MENU - DESSERTS

millionaires caramel cheesecake shortbread, caramel cheesecake, chocolate ganache, white chocolate mousse, blackberries	R70.00
cinnamon pineapple almond tart goats cheese and fig ice cream, coconut jelly, cinnamon soil	R70.00
strawberry panna cotta strawberry crème, mint lime sorbet, macaroon, white chocolate soil	R70.00
white chocolate cappuccino cake pina colada ice cream, mango, cinnamon soil	R70.00
lemon and meringue cinnamon ginger cake, lemon curd ice cream, spiced orange compote, brûléed meringue	R70.00
fruit and berries seasonal fruit and berries, mango purée, litchi jelly, passion fruit sorbet	R70.00
individual assorted cheese plate per person	R120.00 pp
local cheese platter per table (serves 10) cheddar, camembert, emmentaler and goats cheese served with preserves, berries, nuts, breads and biscuits	R80.00 pp



Special Catering Menus

High Tea menu - R280.00 pP

High Tea is served between 02:00PM and 05:00PM only. All food items are buffet style or placed on the tables. Minimum of 30 pax and maximum of 120 pax.

choice of toni glass teas consisting of earl grey, english breakfast, peppermint, rooibos and jasmine dragon
freshly brewed filter coffee

long platter

A selection of miniature savoury canapés and tea sandwiches:
pumpnickel mille feuille of smoked salmon mousse, lemon zest and dill cream
chicken salad & crispy bacon in puff pastry
parma ham, fig preserve, goat's cheese mousse pinwheels
cucumber and cream cheese sandwich fingers
bacon, asparagus and cheese quiche

basket

freshly baked scones (plain and choc-chip)
served with butter, whipped cream and preserves

tiered cake stand

a collection of cakes:
strawberry vanilla custard tartlets
chocolate hazelnut torte
assorted macaroons
chocolate pistachio crème swiss roll

BRAAI BUFFET MENU

Braai menus are only served weather permitting and on availability of the outside terrace area. Served for a minimum of 30 guests, a decrease in numbers will result in a charge of the minimum number.

MENU - R410.00 PP

cold selection

cucumber, dill, coriander and yoghurt salad
stir-fried vegetable salad with crispy noodles
roast plum tomato and mozzarella with basil pinenut pesto
balsamic roast butternut and beetroot, red onion and feta salad
potato, radish and egg salad

hot selection from the braais:

chimichurri marinated beef rump skewers with peppers, onion – chipotle
chakalaka relish
tandoori chicken breasts with mango mint salsa
asian styled minced fish skewers with peanut satay sauce

potato gratin with garlic and parmesan
garlic butter grilled portabella mushrooms
grilled corn on the cob with rock salt and butter

biltong buttered French baguette
garlic and herb buttered French baguette

condiments

horseradish sauce, tomato sauce, mayonnaise, tobasco, assorted mustards

dessert selection

warm sticky malva pudding with vanilla custard
koeksisters
milk tartlets
seasonal fruit & berry salad with chantilly cream

ADDITIONAL BRAAI MENU ITEMS:

(priced for add on to braai menus only and not stand alone)

coriander lime grilled prawns	R110.00 pp
pepper crusted beef fillet	R90.00 pp
garlic and herb lamb cutlets	R90.00 pp
gremolata rubbed pork shoulder	R 60.00 pp
marinated smoky barbeque beef short ribs	R 60.00 pp
sticky chutney pork ribs	R 60.00 pp



Catering Wine List

<i>MÉTHODE CAP CLASSIQUE</i>	glass	bottle
l'ormarins brut classique		R65
R330		
graham beck bliss demi-sec		R370
krone rosé 2014	R75	R345

<i>CHAMPAGNE</i>	glass	bottle
<i>BRUT</i>		
billecart-salmon reserve-reims	R195	R1100
moët & chandon brut imperial		R1200
moët & chandon nectarimpérial		R1450
veuve clicquot brut yellow label		R1350

<i>ROSÉ</i>	glass	bottle
billecart-salmon mareuil-sur aÿ	R310	R1500
moët & chandon épernay		R1500

<i>WHITE WINE</i>	glass	bottle
<i>SAUVIGNON BLANC</i>		
la motte 2015	R65	R220
cape point 2014	R75	R290
constantia glen 2014	R110	R380
ken forrester 2014	R60	R210

<i>CHARDONNAY</i>	glass	bottle
dmz 2014	R75	R260
rustenberg unoaked 2014	R70	R245
waterford 2013	R120	R430

<i>CHENIN BLANC</i>	glass	bottle
ken forrester reserve 2014	R60	R230
cederberg 2015	R70	R235
rickety bridge 2015	R60	R220

<i>BLENDS & OTHER VARIETALS</i>	glass	bottle
haute cabrière		
chardonnay/pinot noir 2015	R70	R250
paul cluver riesling 2014	R80	R280

<i>DESSERT WINE</i>	glass	bottle
waterford the family reserve		
heatherleigh	R100	R340

<i>ROSÉ WINE</i>	glass	bottle
waterford estate rose mary 2015	R55	R225
delaire 2015	R55	R180

<i>RED WINE</i>	glass	bottle
<i>CABERNET SAUVIGNON</i>		
klein steenberg 2013	R65	R235
middelvllei 2013	R85	R295
meerlust 2012	R170	R650

<i>MERLOT</i>	glass	bottle
holden manz 2011	R75	R260
hartenberg 2012	R100	R360
rustenberg 2013	R95	R340

<i>SHIRAZ</i>	glass	bottle
tokara 2012	R65	R260
neil ellis 2012	R85	R285
rijk's private collection 2008	R95	R360
kevin arnold 2010	R145	R520

<i>PINOT NOIR</i>	glass	bottle
newton johnson mrs m. 2013	R190	R670
muratie 2012	R140	R460

<i>PINOTAGE</i>	glass	bottle
zevenwacht 2013	R65	R230
beyerskloof pinotage reserve 2013	R95	R340

<i>BLENDS & OTHER VARIETALS</i>	glass	bottle
hartenberg cabernet/shiraz 2012	R70	R240
la motte millennium 2013	R70	R250
la bri affinity 2013	R70	R250



Catering Beverage List

BRANDY AND COGNAC

single(30ml)	
hennessy vsop	R90
rémy martin vsop	R80
courvoisier xo	R160
hennessy xo	R250
rémy martin xo	R250
hennessy paradis	R800
hennessy richard	R3200

WHISKEY AND BOURBON

single(30ml)	
j&b, john jameson	R50
jack daniel's, knockando 12 years	R50
dimple 15 years	R70
aberlour 16 years	R120
johnnie walker black label	R55
johnnie walker blue label	R300
glenmorangie original 10 years	R70
glenmorangie lasanta 12 years	R90
glenmorangie 18 years	R125
glenkinchi 12 years, laphroaig 10 years	R85
talisker 10 years	R 85
macallan amber, macallan sienna	R115
oban 14 years	R105
glenfiddich 12 years	R70
glenlivet 12 years	R55
glenlivet 15 years	R70
lagavulin 16 years	R95
woodford reserve bourbon	R55
auchentoshan, bruichladdich	R80

SPIRITS

single(30ml)	
GIN	
tanqueray, bombay sapphire	R55
hendrick's, tanqueray ten	R70
VODKA	
absolute, stolichnaya	R55
grey goose, belvedere, belvedere citrus	R70

RUM

single(30ml)	
bacardi superior, havana club anejo blanco or especial	R55

TEQUILA

single(30ml)	
jose cuervo blanco or reposado	R55
patrón xo café, patron anejo	R65

BEER AND CIDER

single(30ml)	
(by the bottle)	
castle, castle lite, windhoek lager or light,	R35
black label	R35
heineken, hansa pilsner	R40
savannah dry, hunter's dry or gold	R35

COCKTAILS

single(30ml)	
COSMOPOLITAN	R90
vodka, cointreau, cranberry juice, lime	
CLASSIC MARTINI	R90
gin or vodka, vermouth, lemon or olive	
MOJITO	R90
havana club, fresh mint, fresh lime, cane sugar, soda water	
NON-ALCOHOLIC COCKTAILS	R70

SOFT DRINKS

single(30ml)	
coca cola, coca cola zero, coca cola light, fanta orange, fanta grape, sprite	R30
sprite zero, lemonade, dry lemon, tonic water, soda water 200ml	R30
appetizer, red grapetizer 275ml	R30
red bull 250ml	R50

MINERAL WATER

single(30ml)	
valpre still or sparkling 250ml	R25
valpre still or sparkling 750ml	R45
san pellegrino 250ml/750ml	R40/R65
acqua panna 750ml	R65