



HOTEL
& APARTMENTS
PRETORIA

FESTIVE YEAR-END
LUNCH



Dine with us at The Deck Bar & Restaurant

Make your Pretoria year-end function
one your team will genuinely enjoy.

Enjoy generous buffet dining, relaxed indoor spaces and an
outdoor terrace overlooking the pool and Pretoria skyline.
The perfect setting for a laid-back year-end lunch.

Choose from three menus from R495 per person, with options
to suit your team and budget. Settle in, enjoy good food and
good company, and make the most of a well-earned
afternoon away from the office.

Bring the team. Choose your menu. We'll take care of the rest.

**TO BOOK: call the hotel on (012) 444 1000
or email: nompilo.magubane@rhhotels.co.za**

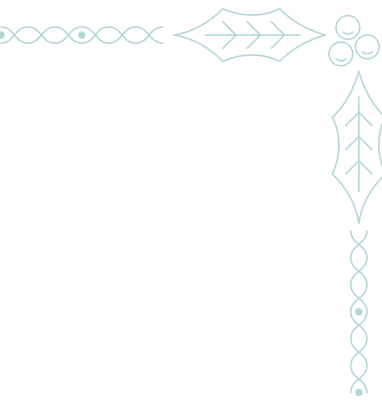
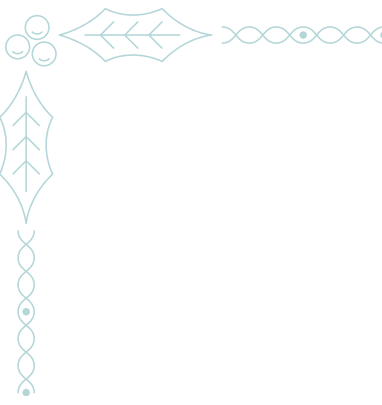
THE CLASSIC

R495.00 per person

A generous year-end spread with the flavours everyone knows and loves.

Enjoy roast beef, gourmet BBQ sausage and whole roasted snoek, alongside classic South African favourites and a selection of festive desserts.





THE CLASSIC MENU

R495 per person

STARTERS

PLATED | CHOOSE ONE

Open Puff Pastry with Mixed Seafood Ragout, Watercress & Lemon Cream

OR

Roasted Butternut, Feta & Toasted Seed Salad

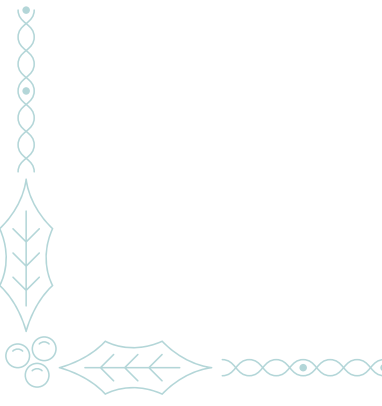
MAINS

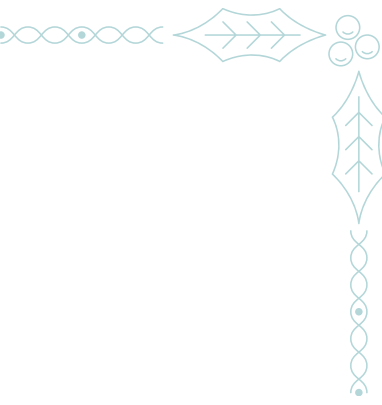
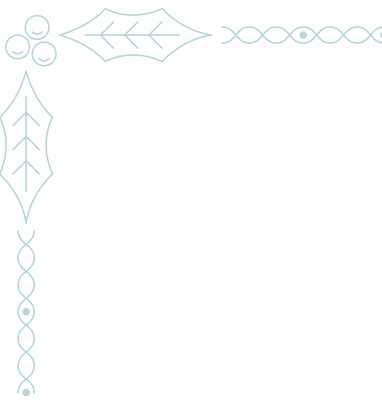
BUFFET

Herb & Garlic Roasted Beef with Red Wine Jus

Gourmet BBQ Beef Sausage with Caramelised Onions

Whole Roasted Snoek with Lemon, Garlic & Herb Stuffing





SALADS

Mild Chakalaka

German Potato Salad

Traditional Coleslaw

Mixed Green Salad with Feta, Pomegranate & Toasted Seeds



SIDES

Fresh Garlic Bread

Traditional Pap & Tomato-Onion Relish

Rosemary & Garlic Roasted Potatoes

Roasted Seasonal Vegetables

Buttered Baby Corn

Fried Cabbage with Red & Green Peppers

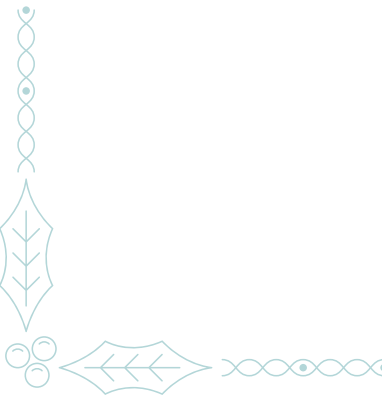


DESSERTS

Dark Chocolate Mousse

Festive Carrot Cake

Traditional Malva Pudding with Orange Custard



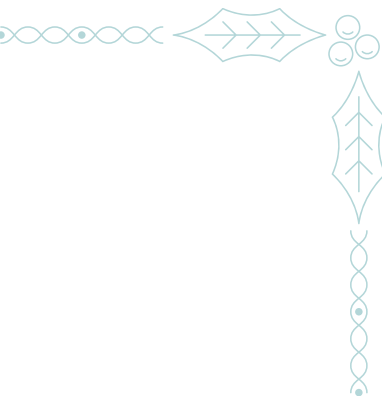
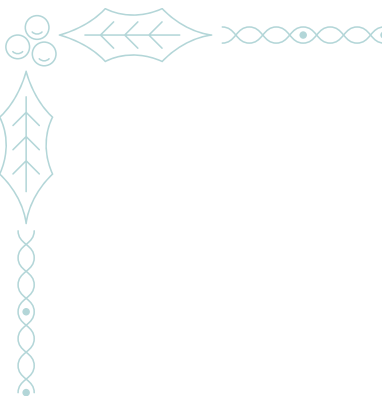
THE CELEBRATION

R550.00 per person

A little more variety
for a lunch worth gathering around.

Enjoy ribeye carvery, tender lamb, roast chicken and seafood, complemented by generous sides, fresh salads and a selection of festive desserts.





THE CELEBRATION

R550 per person

STARTERS

PLATED | CHOOSE ONE

Garden Herb Tuna Salad with Asparagus, Plum Tomato and Lemon Dressing

OR

Grilled Vegetable Antipasti served with Fresh Focaccia and Olives

MAINS

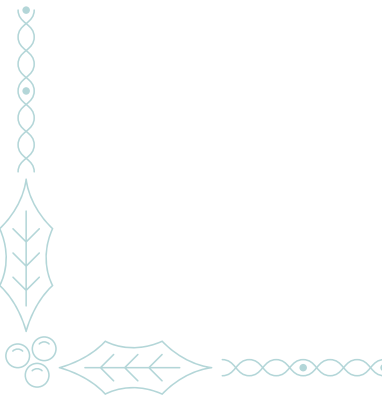
BUFFET

Ribeye Carvery with Creamy Mushroom Sauce & Sauce Bourguignon

Mongolian-Style Lamb Stew

Whole Roasted Honey Mustard Chicken

Seafood Stir-Fry





SALADS

Mixed Green Salad with Pomegranate, Feta & Toasted Seeds

Penne Pasta Salad

Zucchini Salad with Mozambique Dressing

Red Cabbage Slaw



SIDES

Fresh Garlic Bread

Herb & Garlic Roasted Baby Potatoes

Roasted Butternut with Cinnamon & Toasted Seeds

Traditional Creamed Spinach

Honey-Glazed Baby Beetroot

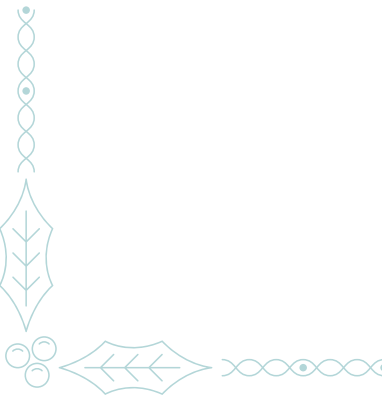


DESSERTS

Italian Ice Cream Cassata

Homemade Cheesecake Selection

Warm Orange Custard with Malva Sauce



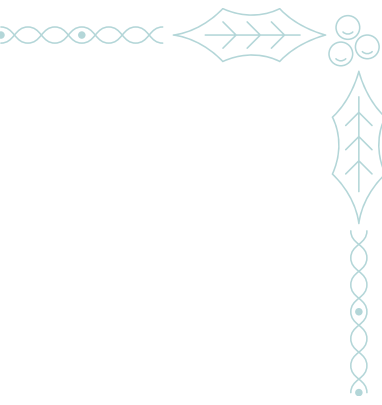
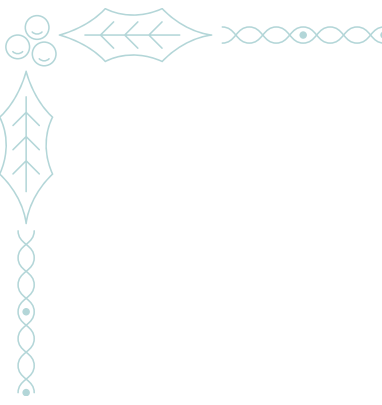
THE SIGNATURE

R595.00 per person

A more indulgent year-end lunch, with a generous selection from land and sea.

Enjoy rolled Karoo lamb, slow-braised beef short rib, honey-soy grilled chicken and hake, complemented by fresh salads, hearty sides and a selection of desserts.





THE SIGNATURE

R595 per person

STARTERS

PLATED | CHOOSE ONE

Smoked Salmon, Asparagus & Garden Herb Salad with Lemon Dressing

OR

Chickpea Garlic Bruschetta with Sun-Dried Tomatoes

MAINS

BUFFET

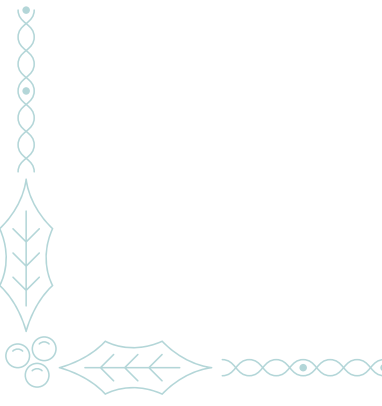
Rolled Karoo Lamb Leg with Herb & Mint Jelly sauce

Slow-Braised Beef Short Rib with Red Wine jus

Honey-Soy Grilled Chicken

Hake Fillet with Lemon & Herb Butter

Vegetable Moussaka with Lentil, Potato & Aubergine





SALADS

Mixed Green Salad with Feta, Pomegranate & Toasted Seeds

Roasted Aubergine & Fresh Herb Salad

Tuna, Baby Potatoe & Fresh Herb Salad



SIDES

Pan-Fried Peas in the Pod

Honey-Glazed Baby Carrots

Steamed Cauliflower & Broccoli

Potato Au Gratin

Festive Rice Pilaf

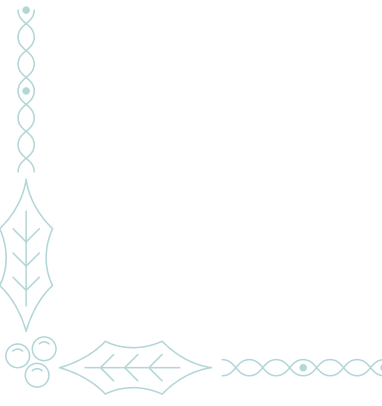


DESSERTS

Italian Ice Cream Cassata

Homemade Cheesecake Selection

Warm Orange Custard with Malva Sauce



GOOD TO KNOW

Welcome Drink

Choose between a glass of sparkling wine or orange juice on arrival.

Group Size

Minimum 20 guests | Maximum 200 guests

Bookings

Bookings must be made at least 7 days in advance.

Drinks

Soft drinks, tea and coffee are available at an additional charge.

Music

A speaker is available should you wish to play your own music.

To book, call
RH Hotel & Apartments-Pretoria
(012) 444-1000
or e-mail
nompilo.magubane@rhhotels.co.za

