

Events Menu

CONFERENCE BUFFET MENU

TASTE OF THE GARDEN ROUTE...

We are on a journey to deliver food that is thoughtfully sourced and carefully served.

Farm fresh local produce.
Just for you and your guests.



OUBAII
HOTEL
GOLF & SPA



MONDAY LUNCH BUFFET MENU

(Minimum 30 guests)

COLD SELECTION

Mediterranean Penne pasta salad
Tomato and mozzarella with pesto
Potato salad with wholegrain mustard and biltong
Assorted garden greens with various dressings
Freshly baked bread and rolls

HOT SELECTION

Chinese style beef stir fry with egg noodles and oyster sauce
Baked fish medallions with lemon, herb and garlic butter
Penne pasta with zucchini, sundried tomato and feta
Sautéed carrots and beans
Roasted new potatoes with fresh herbs

DESSERT SELECTION

Dark chocolate mousse tartlets
Éclairs with caramel cream
Assorted macarons

MONDAY LUNCH SET MENU

(If less than 30 guests)

STARTER

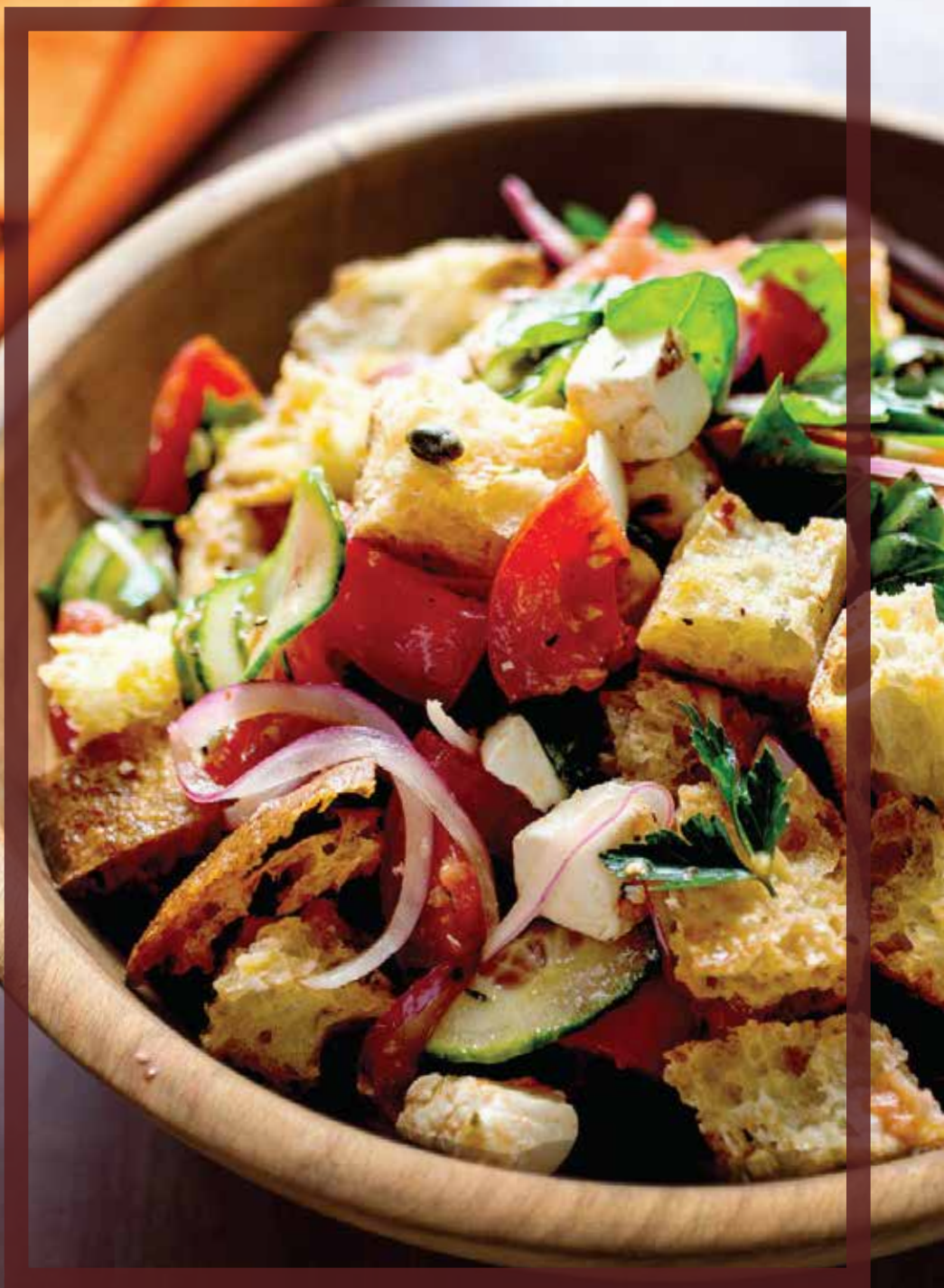
Caesar salad

MAIN

Grilled Chicken fillet with mushroom sauce, potato wedges and seasonal vegetables

DESSERT

Pecan nut tart with poached pears, vanilla gelato and cinnamon anglaise



TUESDAY LUNCH BUFFET MENU

(Minimum 30 guests)

COLD SELECTION

Marinated mussel salad

Panzanella salad

Garlic roasted butternut with feta and rocket

Assorted garden greens with various dressings

Freshly baked bread and rolls

HOT SELECTION

Fish coujons served with lemon and homemade tartare sauce

Roast chicken served with rosemary jus and garlic confit

Beef medallion, caramelized onion

Savoury Couscous

Seasonal vegetables

DESSERT SELECTION

Raspberry mousse tartlet with zesty meringue

Vanilla crème brûlée

Fresh fruit in season

TUESDAY LUNCH SET MENU

(If less than 30 guests)

STARTER

Panzanella salad

Main

Fish coujons served with homemade tartare sauce, lemon and vegetable fries

DESSERT

Citrus Panna Cotta served with lime gel and coconut soil


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WEDNESDAY LUNCH BUFFET MENU

(Minimum 30 guests)

COLD SELECTION

Tuna Penne Pasta Salad
Marinated grilled vegetable and couscous salad
Assorted garden greens with various dressings
Butternut and goat cheese salad
Freshly baked bread and rolls

HOT SELECTION

Stir fried chicken with egg noodles
Beef kebabs with forest mushrooms
Baked fish medallions in pepper orange sauce
Mashed potatoes
Roasted zucchini, parsnip and thyme oil

DESSERT SELECTION

Chocolate fudge brownies
Hazelnut profiteroles
Mini lemon meringue

WEDNESDAY LUNCH SET MENU

(If less than 30 guests)

STARTER

Smoked salmon, lemon aioli, tomato and cucumber salsa

MAIN

Roasted lamb served with rosemary potatoes and vegetable stack

DESSERT

Vanilla Cheesecake with candied pecan nuts and caramelised banana





THURSDAY LUNCH MENU

(Minimum 30 guests)

COLD SELECTION

Spinach and feta quiche
Orange and coriander couscous salad
Beetroot, feta and rocket salad
Assorted garden greens with various dressings
Assorted cold cuts served with condiments
Freshly baked bread and rolls

HOT SELECTION

Baked beef lasagne
Chicken kebab with teriyaki sauce
Pan-fried line fish served with basil and piquante peppers
Rosemary potatoes
Pan roasted vegetables with basil pesto

DESSERT SELECTION

Tiramisu
Mixed berries panna cotta
Assorted macaroons

THURSDAY LUNCH SET MENU

(If less than 30 guests)

STARTER

Mushroom soup

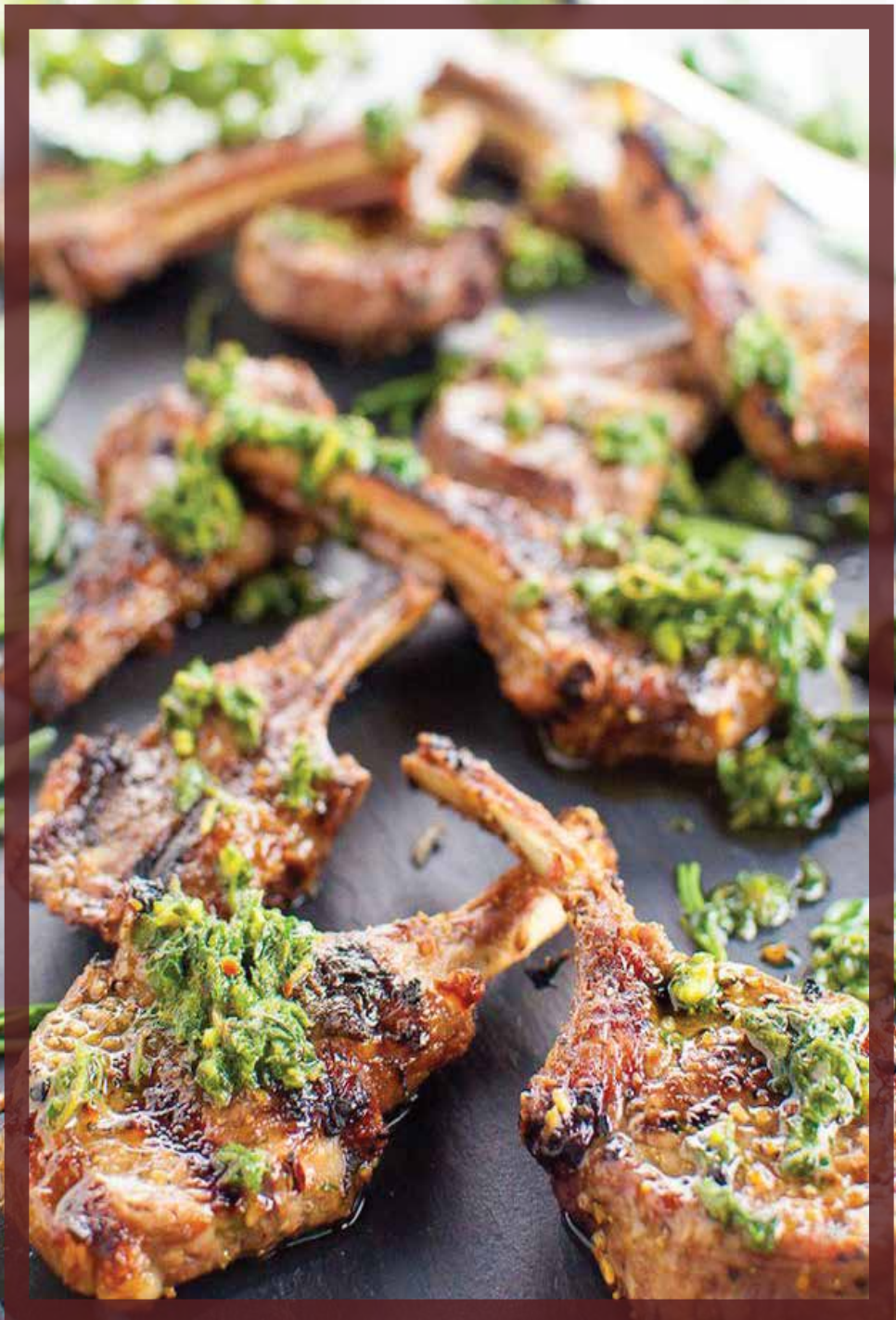
MAIN

Beef Sirloin, pepper sauce, potato wedges and garden greens

DESSERT

Dark chocolate tart, cherry compote and vanilla gelato


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FRIDAY LUNCH BUFFET MENU

(Minimum 30 guests)

COLD SELECTION

Roasted mixed peppers with rocket and pumpkin seeds
Salad bar with croutons, bacon, parsley, egg, cheese and sunflower seeds
Lemon and chilli chicken wing
Corn frittata with smoked salmon and crème fraiche
Freshly baked bread and rolls

HOT SELECTION

Grilled chicken with creamy mushroom sauce
Lamb chops with garlic mint sauce
Baked hake with tomato gravy and black olives
Grilled Mediterranean vegetables
Pilaf rice
Sweet potato casserole

DESSERT SELECTION

Dark chocolate mousse cup
Fruit salad and sliced fruit display
Pistachio macarons

FRIDAY LUNCH SET MENU

(If less than 30 guests)

STARTER

Spicy butternut soup

MAIN

Baked fish with tagliatelle, green vegetables and lemon vinaigrette

DESSERT

Warm Apple tart served with mascarpone and maple anglaise


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SATURDAY LUNCH BUFFET MENU

(Minimum 30 guests)

COLD SELECTION

Selection of cold cuts with pickles
Grilled Mediterranean vegetables with fresh herbs
Roasted pumpkin with salted caramel
Panzanella salad
Mussels in red wine vinaigrette
Salad bar with condiments
Freshly baked bread and rolls

HOT SELECTION

Chicken piccata with Napolitano sauce
Roasted beef with creamy mushrooms
Calamari stew with capers and olive oil
Creamed spinach
Saffron flavoured rice
Roasted cinnamon butternut

DESSERT SELECTION

Warm Chocolate pudding with caramel anglaise
Peach and toasted almond truffle
Berry cheesecake slices

SATURDAY LUNCH SET MENU

(If less than 30 guests)

STARTER

Seafood cocktail salad

MAIN

Chicken curry with basmati rice

DESSERT

Coffee Mousse, hazelnut shortbread and dark chocolate syrup


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