



Sacred Mountain
COMFORT & HOSPITALITY LODGE

Gift Vouchers available

The ideal venue for your conference requirements...





www.sacredmountain.co.za

info@sacredmountain.co.za

Fax: 086 691 8492

Tel: 021 789 2713

Summer Conference Special 2019

Conference at Sacred Mountain Lodge this Spring

at our special package rate of

R390 per delegate per day!

(less than 10 pax flat conference venue hire rate of R1000 per day

+290pp per day for full conference package option)

Day Conference Package includes:

Standard equipment of data projector, screen and flipchart with coloured markers

Tea and coffee Station with a rotational selection of freshly baked muffins/scones/biscuits/cakes or Danishes and savouries

Iced water and mints/sweets on tables & note pad and pen for each delegate

Lunch: Suggested optional menus attached below with dietary requirement specifications required please.

**Should you wish to accommodate any of your delegates at our cozy venue,
our accommodation rates follow below:**

R1200 Single Accommodation including breakfast

R850pp Sharing Accommodation including breakfast

Dinner: R250.00; Braai: R350 per person.



Menus

Breakfasts, Luncheons and Dinners will all be catered for by Sacred Mountain Lodge, in the dining room or in our beautiful garden setting.

Menus to be discussed to determine your preferences, and finalised on confirmation of your booking.

On confirmation of your booking please advise all special dietary requirements.

Breakfast Buffet Menu

Platter of Cold Meats, Cheeses and Preserves

Selection of Muffins, pastries, health breads

Fruit Salad & selection of Yoghurts

Cereal selection of Muesli, Corn Flakes, Bran Flakes Wheatbix

Fruit Juice

Hot Breakfast

Free Range Eggs, Bacon/Macon, Beef Sausage, Tomato

Freshly brewed Coffee, Rooibos, English or Earl Grey Tea



Menu Options for Luncheons and Dinners

Poultry

Chicken breasts

*stuffed with spinach and feta dressed with onion jus
served with mash and seasonal vegetables*

Roast chicken

*slow roast with fresh herbs and spices and served with roasted potatoes
and seasonal vegetables*

Chicken-a-la-King

fresh mushrooms, cream and herbs served with fluffy rice and salad

Cape Malay Chicken Curry

*lavishly flavoured with our freshly home-made blend of spices served with
yellow rice
and salad*

Beef

Slow Cooked Beef

*In red wine or mushroom Sauce and served with fluffy mash and seasonal
vegetables*

Spaghetti Bolognese

*with fresh garden tomatoes and a hint of chili
served with a green salad and home baked baguette*

Beef Cottage Pie

*topped with creamy potato mash and golden, bubbling cheese and
served with a side salad and crusty home baked bread roll*

Beef Lasagna

*with fresh garden tomatoes, mushrooms, the finest of garden herbs and
dressed with layers of creamy bechamel sauce and golden, sizzling
cheese served with green salad and crusty home baked bread*

Seafood

All served with a garden salad and crusty home baked bread

Baked Sustainable fish

*in a creamy garlic or lemon sauce
served with mash*

Sumptuous Seafood Ragout

*a medley of sea food with fresh herbs and spices in a creamy sauce and
Angel Hair Pasta*

Hake and Chips

*an all time favourite crispy fried , served with lemon wedges and tartar
sauce*

Vegetarian/Vegan Meal Options

Vegetable Pot Pie

*Fresh vegetables gently simmered in a garlic and herb white sauce and
then sealed under a golden crusty pastry*

Thai Green Curry Lentils

*Packed with Thai flavours blended with coconut milk, this vegan dish is a
burst of delightful enjoyment*

Vegetable Quiche

*a medley of fresh organic vegetables and herbs in a chickpea and wheat
flour crust*

Desserts

Warm chocolate pudding with custard or cream

Malva pudding with custard

Decadent chocolate mousse with cream

Fruit kebabs with a berry coulis

Heavenly baked cheesecake

***NB: Please advise any special dietary requirements i.e. Halaal, Kosher,
Vegetarian, Vegan allergies and intolerances in advance so that they may
be catered for.***