



MOSES MABHIDA STADIUM



DURBAN

MENU PACKAGES

This Menu Package contains various types of menus to select from
Due to health and safety regulations , the duration of the service period for all buffets meals is 2 hours.
Food is served and consumed in the venue and no takeaways are allowed.

STAY
HOME
EAT
DRINK
GO
OUT



- 01 Breakfast Package
- 04 Network Lunches Buffets
- 06 Cocktail Reception
- 11 Conference Packages
- 14 Team Building Package
- 16 Sport Dinner Buffets
- 19 Braai



BREAKFAST RISE AND SHINE

Valid until July 2026, all prices are inclusive of VAT

Served between 07h00-11h00

TRADITIONAL ENGLISH BREAKFAST

R425

PLATED
PER PERSON

R373

BUFFET
PER PERSON



Fruits and Yoghurt

Hot Plate which include:

Scrambled Eggs, Grilled Herbed Tomato, Mushrooms, Baked Beans and a choice of your protein served with Toast

Choose 2 for the Breakfast above:

- Peri-peri chicken livers
- Lamb sausages
- Beef sausages
- Chicken sausages
- Pork sausages
- Bacon

R34

ADDITIONAL
MEAT EXTRAS
PER PERSON



BREAKFAST RISE AND SHINE

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CONTINENTAL BREAKFAST

- Muesli
- Cornflakes
- All Bran Flakes
- Plain and Strawberry Yoghurt
- Sweet Muffins
- Mini Croissant
- Petite Scone
- Cold Meat
- Cheese
- Butter and Jam

R281

BUFFET
PER PERSON



CONTINENTAL BREAKFAST BOXES

R87

OPTION 1
PER PERSON

- Fruit yoghurt
- Energy bar
- Seasonal Fruit
- Sweet Muffin

R191

OPTION 2
PER PERSON

- Fruit Juice
- Croissant Filled with your Choice of Filling (Chicken & Mayo, Cheese and Tomato and Pastrami & Cheese)
- Fresh Fruit Salad
- Bran Muffin with Butter and Jam



BREAKFAST RISE AND SHINE

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REFRESHMENT BREAKS

R24

PER PERSON

HOT BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Five Roses Tea, Rooibos Tea, Milo and Hot Chocolate



REFRESHMENTS SELECTION

All prices are charged per person

R30 Assorted cookies and biscuits

R37 Assorted Danish Pastries

R35 Custard Filled Doughnuts

R50 Selection of Gourmet Wraps

R37 Assorted Finger Sandwiches

R98 Beef and Onion Sliders

R25 Pancakes with Maple Syrup and Cream

R50 Assorted Sweet Muffins



LIGHT SNACK

Filled Mini Pita Bread

Dry Wors and Biltong

Cheese Board with Fruits and Nuts and Crackers

Chicken Malai Tikka Wrap

Vanilla Cupcakes with Butter Cream Frosting

Crisps, Cheddars and Pretzels

R278

BUFFET
PER PERSON



NETWORK LUNCH BUFFETS

Valid until July 2026, all prices are inclusive of VAT

R561
PER PERSON

R623
PER PERSON

R700
PER PERSON

OPTION 1

Select 1 cold item, 3 finger fork item

OPTION 2

Select 2 cold item, 3 finger fork item

OPTION 3

Select 2 cold item, 3 finger fork items,
1 vegetarian and 2 dessert items





NETWORK LUNCH BUFFETS

Valid until July 2026, all prices are inclusive of VAT

COLD SELECTION

- Open face cocktail rolls with variety of filings
- Chicken Tikka Wraps
- Bean Crunchy Tortilla Wraps
- Chicken liver pate served with crostini
- Chicken tacos
- Mini pita pocket filled with assorted fillings
- Grilled vegetables and hummus wraps

FINGER FORK SELECTION

- Beef Sliders with Cheddar Cheese
- Grilled Chicken and Vegetables Kebabs
- Beef Samosas
- Chicken Samosas
- Durban Style Mini Lamb Bunny Chow
- Sticky Chicken Wings
- Crispy Parmesan Crusted Chicken Breast
- Lamb Koftas with Sweet and Spicy Tomato Sauce
- Grilled Lamb Chops
- Rosemary and Garlic Pan Fried Lamb Chops
- Battered Tempura Prawns
- Sirloin Steak with Garlic Butter
- Beef Meatballs
- Mini Boerewors Roll Topped with Caramelized Onions

VEGETARIAN SELECTION

- Potato Samosas
- Vegetable Spring Rolls
- Chickpea Farlafel
- Sugar Beans Mini Bunny Chow
- Spinach and Feta Pies

DESERT SELECTION

- Classic Koeksisters
- Vanilla Sponge Cupcakes Topped with White Chocolate Ganache
- Mini Traditional Black Forest Gateau
- Cream Puffs with Custard Cream
- Custards Slices
- Mini Lemon Tarts
- Mini Fruit Tarts
- Fruit Trifle in shot glasses
- Duo of Dark and White Chocolate Mousse
- Peppermint and Caramel Cake Slices

OPTIONAL EXTRAS

All prices are charged per person

R46 Cold Selection

R99 Hot Selection

R58 Dessert Selection



COCKTAIL RECEPTION

Valid until July 2026, all prices are inclusive of VAT

Served between 15h00-18h00

R70
PER PERSON

PRE-DINNER SNACKS

Crips, Spiced Mixed Nuts and Salted
Pretzels

R477
PER PERSON

PRE-DINNER COCKTAIL

2 Cold and 2 Hot Items

R633
PER PERSON

WELCOME RECEPTION

3 Cold and 3 Hot Items

R791
PER PERSON

DELUXE RECEPTION

4 Cold and 4 Hot Items

R912
PER PERSON

ROYAL RECEPTION

5 Cold and 5 Hot Items





COCKTAIL RECEPTION

Valid until July 2026, all prices are inclusive of VAT

COLD CANAPÉS

- Puff Pastry cups with Avocado and Feta Mousse
- Spinach and Salmon Roulade
- Beef Crostini with Cream Cheese and Basil Pesto
- Chicken Tikka Bruschetta
- Mini Pita Pocket filled with Spicy Chicken
- Green, Black Olives and Feta Cheese presented in shooter glasses
- Beef and Mustard Roll ups
- Smoked Salmon and Avocado Timbale
- Chicken Salad served in Taco Cups
- Homemade Chicken Liver Pate served with Melba Toast
- Marinated Mozzarella and Tomatoes Skewers



HOT CANAPÉS

- Cocktail Chicken Burgers served with Creamy Garlic Sauce on the side
- Chicken and Mushroom Vol au vents
- Sticky Peri-Peri Chicken Wings
- Chicken Samosas with a Dipping Sauce
- Tandoori Chicken Skewers
- Crispy Tempura Prawns with Thousand Island Dip
- Fried Calamari Rings
- Fish Goujons with Aioli Sauce
- Rosemary and Lemon Grilled Lamb Chops
- Mini Lamb Bunny Chows with Sambals
- Lamb Mince Samosas
- Lamb Curry Tartlet
- Beef Meatballs in a Sweet and Sour Sauce
- Beef Mince Samosas
- Sticky BBQ Marinated Short Ribs



COCKTAIL RECEPTION

Valid until July 2026, all prices are inclusive of VAT

PLATED MENU

A choice of only two (2) options under each course

STARTER

R50

PER PERSON

R117

PER PERSON

OPTION 1

Layered marinated Vegetables Scented with Basil and Garlic Dressing

Bouquet of Fresh Salads with Cheese, Olives, and Roasted Onion Vinaigrette

Carpaccio of Sliced Beetroot and Butternut, Topped with Herbed Feta Cheese

OPTION 2

Sliced Trout Fillets Served with Roma Tomato, Basil and Calamata Salsa.

Prawn Cocktail Trio

Warm Trout Quiche and Spring Salad Bouquet with Lime Dressing

Smoked Chicken and Avocado Pate with Tomato Coulis

Roasted Vegetable and Cottage Cheese Slice with Peppered Beef

R143

PER PERSON

R52

PER PERSON

OPTION 3

Beef Carpaccio and Goat Cheese Medallions Drizzled with Virgin Olive oil

Smoked Norwegian Salmon with Petite Garden Salad.

Mediterranean Salmon and Vegetable Timbale Presented with Garden Salad

OPTION 4

Curried Pumpkin and Sweet Potato Potage with Chicken

Samp and Beans Potage Simmered with Lamb and Coriander

Roasted Tomato and Basil Soup

Creamy Butternut Soup

Chicken and Mushroom and Sweetcorn Soup

All Soups are Served with Crispy Bread



COCKTAIL RECEPTION

Valid until July 2026, all prices are inclusive of VAT

PLATED MENU

A choice of only two (2) options under each course

MAIN COURSE

R133

PER PERSON

R220

PER PERSON

R306

PER PERSON

CHICKEN

Stuffed Chicken Breast with Parmesan Cheese and Mushrooms Topped with a Creamy Garlic Sauce

Char Grilled Chicken Fillets with a Creamy Peppercorn Jus

FISH

Cajun Style Line Fish of the Day on Fine Cabbage with a Light Peppadews Infused Cream

Toasted Onion Crusted Catch of the Day on Pepperoni Sauté

Char Grilled Line Fish and Shrimp Sauce

BEEF

Fillet of Beef with Horseradish Crust and Rosemary Jus

Grilled Beef Medallion on Potato Crust Topped with Mozzarella Cheese & Pesto

R312

PER PERSON

R224

PER PERSON

R90

PER PERSON

LAMB

Oven Roasted Leg of Lamb with Thyme Jus
The Lamb best- Grilled Chop and Mutton Sausage Drizzled with a Herb and Mushroom Jus

SEAFOOD

Roasted Catch of the Day, and Grilled King Prawn, Olive Tapenade and Mustard Hollandaise

VEGETARIAN

Potato Gnocchi with Fried Eggplants and Salsa
Vegetable Fajitas with Mexican Spiced Sauce
Paneer Chutney with Basmati Rice and Roti
Thai Style Vegetable and Coconut Ragout Prepared with Lemon Grass
Soya Prawn Tortilla Napped with a Creamy Cheese Sauce
Roasted Vegetable Lasagne

All main course meals are served with an appropriate starch and fresh seasonal vegetables



COCKTAIL RECEPTION

Valid until July 2026, all prices are inclusive of VAT

PLATED MENU

A choice of only two (2) options under each course

DESSERT

R66

PER PERSON

OPTION 1

Warm Malva Pudding with Cream Anglaise

Fresh Fruit Platter with Mint and Whipped Cream

Black Forest Cake



R88

PER PERSON

OPTION 2

Delicate Mango Gateaux and Cherry Compote

Pumpkin and Cinnamon Mousse Tart

Traditional South African Trifle Served in a Shot Glass

Pistachio and Vanilla Ice cream Presented with Fruit and Berry Nectar

Italian Tiramisu Prepared with Double Espresso, Presented with Mint and Berry Compote

Bar One and Peppermint Crisp Cake with Seasonal Fresh Fruit



CONFERENCE PACKAGES

Valid until July 2026, all prices are inclusive of VAT

R000

PER PERSON

R000

PER PERSON

FULL DAY

1 x Arrival Tea/ Coffee and 1x Treat
1x Mid-Morning Tea/ Coffee and 1 xTreat

HALF DAY

1x Arrival Tea/ Coffee and 1x Treat



REFRESHMENT OPTIONS

- Assorted Finger Sandwiches
- Gourmet Wraps
- Freshly Baked Sweet Muffins
- Seasonal Fresh Fruit Platter
- Caramel Cup Cakes with Frosty Icing
- Mini Bagels with Assorted Fillings
- Fruit Scones with Butter and Jam
- Assorted Danish Pastries



CONFERENCE PACKAGES

Valid until July 2026, all prices are inclusive of VAT

CONFERENCE MENU OPTION THREE COURSE MEAL

Please choose one (1) option per Menu Option

OPTION 1

COLD SELECTION

Crispy Garden Greens with Condiments and Dressings

Crunchy Coleslaw

Bread Rolls Basket with Margarine and Butter

HOT SELECTION

Mild and Spicy Beef Curry

Chicken Lasagne with Pepper dews, Spinach and Mushrooms

Fried Jeera and Onion Rice

Sugar Beans Curry

Freshly Tossed Seasonal Vegetables

Sambals

DESSERT

Caramel Cake Slices with Butter Icing

OPTION 2

COLD SELECTION

Crispy Garden Greens with Condiments and Dressings

Creamy Potato Salad

Bread Rolls Basket with Margarine and Butter

HOT SELECTION

Beef Enchiladas with Creamy Napolitana Sauce Topped with Cheddar Cheese

Durban Style Chicken Curry Cooked with Mild Spices

Steamed Yellow Rice

Vegetable Breyani

Freshly Tossed Seasonal Vegetables

DESSERT

Chef's Ice Cream of the Day

OPTION 3

COLD SELECTION

Crispy Garden Greens with Condiments and Dressings

Grilled Chicken Livers and Onion Salad

Steamed Bread

HOT SELECTION

Black Ox Tripe with Cabbage and Carrots

Grilled Chicken Portions with Natural Jus

Samp and Beans

Braised Spinach and Potato

Roasted Cinnamon Butternut

DESSERT

Milky Bar and Bar One Cake Slices



CONFERENCE PACKAGES

Valid until July 2026, all prices are inclusive of VAT

CONFERENCE MENU OPTION THREE COURSE MEAL

Please choose one (1) option per Menu Option

OPTION 4

COLD SELECTION

- Crispy Garden Greens with Condiments and Dressings
- Sweet and Sour Beetroot Salad
- Bread Rolls Basket with Margarine and Butter

HOT SELECTION

- Oven Grilled Catch of the Day with Creamy Lemon Butter Sauce
- Chicken Breyani with Dhal
- Garlic and Herbs Roasted Potatoes
- Spinach and Mushroom Pasta in a Creamy Sauce
- Freshly Tossed Seasonal Vegetables

DESSERT

- Passion Fruit Cheesecake Mousse in a Bow

OPTION 5

COLD SELECTION

- Crispy Garden Greens with Condiments and Dressings
- Chicken Ceaser Salad
- Bread Rolls Basket with Margarine and Butter

HOT SELECTION

- Yellow Rice
- Chicken and Prawn Korma
- Rosemary and Garlic Beef Steak
- Soya Prawn Chutney
- Herb Roasted Vegetables

DESSERT

- Sticky Toffee Pudding

OPTION 6

COLD SELECTION

- Crispy Garden Greens with Condiments and Dressings
- Chicken and Mushroom Soup
- Bread Rolls Basket with Margarine and Butter

HOT SELECTION

- Cajun Spiced Potato Wedges
- Oven Grilled Chicken Wings served with Natural Jus
- Bone In Beef Stew and Dumplings Garnished with Parsley
- Vegetable Lasagne Topped with Cheese
- Crunchy Roasted Seasonal Vegetables

DESSERT

- Austrian Chocolate Cake Slices



TEAM BUILDING PACKAGE

LUNCH BOXES MEALS

R249

PER PERSON

OPTION 1

Chicken and Cheese Wrap with
Carrot Salad, Fruit Salad, Sweet
Muffin, Fruit Juice



R281

PER PERSON

OPTION 2

Lamb and Feta Baguette, Cheese
and Crackers

Crisps, Seasonal Fresh Fruit, Soft
Drink

R105

PER PERSON

OPTION 3

Flame Grilled $\frac{1}{4}$ Chicken Cut, Potato
Salad, Portuguese Roll and Butter,
Soft Drink Can

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TEAM BUILDING PACKAGE

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LUNCH BOXES MEALS

R292
PER PERSON

BUFFET PREGO BAR

Grilled Onions, Red Cabbage Slaw and Prego Sauce
Tomato and Mustard Sauce
Portuguese Roll
Grilled Chicken Breast
Barbecue Red Beans Steak
Fresh Potato Wedges



R20

ADDITIONAL
BEEF MINUTE STEAK
PER PERSON



R139
PER PERSON

BUILD YOUR OWN BURGER

Toppings: Onions, Lettuce, Sliced Tomatoes, Gherkins, Cheese Slices

Tomato and Mustard Sauce
Beef Burgers and Grilled Chicken Burger
Soya Burgers on request of final numbers
Potato Wedges
Crispy Fried Onion Rings
Guacamole Dip

R11

ADDITIONAL
LAMB PATTIES
PER PERSON



SPORTS DINNER

R292

PER PERSON

BUFFET



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STARTERS

Please choose four (4) items

- Crunchy Thai Chicken Salad with Dressing
- Sweet and Sour Beetroot Salad
- Tangy Coleslaw
- Fried Chicken Livers with Spinach
- Vegetarian Antipasto Platter
- Cape Malay Pickled Fish
- Cajun Chicken and Pasta Salad
- Potato Salad with Gherkins, Parsley, Eggs and Creamy Mayonnaise
- Grilled Beef and Vegetables Salad
- Smoked Chicken and Pear Salad with Blue Cheese Dressing

FROM THE CARVERY

Please choose one (1) items

- Grilled oven Roasted Rosemary and Garlic Infused Leg of Lamb and Gravy
- Cajun and Thyme Marinated Whole Chicken with Leek and Mustard Sauce
- Herb Crusted Sirloin of Beef with Peppered Sauce
- Whole Line Fish Fillet with Creamy Garlic Lemon Butter Sauce



SPORTS DINNER

FROM THE CHAFFING DISHES

Please choose four (4) items

BEEF DISHES: CHOOSE ONE (1)

- Slow Cooked Beef Casserole with Root Vegetables
- Beef Curry with Potato and Peas
- Beef Mince Enchiladas
- Roasted Beef Tenderloin with Mushroom Sauce

FISH DISHES: CHOOSE ONE (1)

- Prawn and Chicken Curry
- Grilled Hake with Creamy Dill Sauce
- Tikka Spiced Fish Curry
- Mixed Seafood Pasta in Mornay Sauce

LAMB DISHES: CHOOSE ONE (1)

- Mild and Spicy Lamb Biryani with Dhal
- Spicy Lamb Rogan Josh
- Pan Fried Lamb Chops with Butter Sauce
- Lamb Stew with Herbed Dumplings

STARCH DISHES: CHOOSE ONE (1)

- Mediterranean Couscous
- Savoury Pap
- Savoury Rice
- Basmati Rice
- Roasted Potatoes with Garlic and Herb Butter
- Braised Samp and Beans

CHICKEN DISHES: CHOOSE ONE (1)

- Coconut and Thai Red Chicken Curry
- Chargrilled Chicken Breast Fillets with a Tuscan Sauce
- Chicken Paella
- Herb and Garlic Roasted Chicken Portions served with a Mushroom Jus

VEGETARIAN DISHES: CHOOSE ONE (1)

- Vegetable Biryani and Dhal
- Creamy Spinach and Mushroom Gnocchi Bake
- Chickpea and Potato Curry
- Sugar Beans and Potato Curry



SPORTS DINNER

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FROM THE CHAFFING DISHES

Please choose four (4) items

DESSERT SELECTION

Please choose three (3) items

- Peppermint Crisp Fridge Tart
- Sticky Toffee Pudding with Caramel Sauce and Cream
- Banana Mousse
- Blueberry Cheesecake Mousse
- Chocolate Brownies Trifle
- Lemon Tiramisu
- Red Velvet Cake Slices
- Malva Pudding with Warm Custard
- Caramel Cake Slices with Butter Cream Icing
- Blueberry Cake Slices





BRAAI

Valid until July 2026, all prices are inclusive of VAT

R660

PER PERSON

MENU

SALAD

- Fresh Potato Salad
- Traditional Greek Salad with Condiments
- Sambals
- Selection of Cocktail Rolls with Butter and Margarine

MAIN COURSE

- Lemon and Herb Chicken Drumsticks
- Garlic and Rosemary Lamb Chops
- Grilled Boerewors
- Braised Spinach
- Char Grilled Corn on the Cob
- Pap
- Tomato Bredie

DESSERT

- Chef's Ice Cream of the Day





MOSES MABHIDA STADIUM



DURBAN

For more information call us on **031 322 9951** or email event.enquiries@durban.gov.za