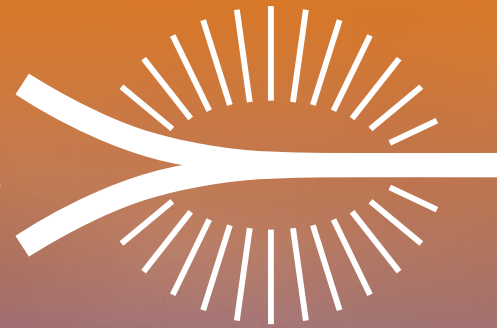


MOSES MABHIDA STADIUM



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.

CONTENTS

- 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

Valid until July 2026, all prices are inclusive of VAT



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

Valid until July 2026, all prices are inclusive of VAT

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

OPTION 1

Select 1 cold item, 3 finger fork item

R623

PER PERSON

OPTION 2

Select 2 cold item, 3 finger fork item

R700

PER PERSON

OPTION 3

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





NETWORK LUNCH BUFFETS

COLD SELECTION

- Open face cocktail rolls with variety of fillings
- 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

PLATED MENU

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

STARTER

R50

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

R117

PER PERSON

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

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

R52

PER PERSON

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

PLATED MENU

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

MAIN COURSE

R133

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

R220

PER PERSON

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

R306

PER PERSON

BEEF

Fillet of Beef with Horseradish Crust and Rosemary Jus

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

R312

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

R224

PER PERSON

SEAFOOD

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

R90

PER PERSON

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

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

FULL DAY

1 x Arrival Tea/ Coffee and 1x Treat

1x Mid-Morning Tea/ Coffee and 1 xTreat

R000

PER PERSON

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

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

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

Valid until July 2026, all prices are inclusive of VAT

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



TEAM BUILDING PACKAGE

Valid until July 2026, all prices are inclusive of VAT

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



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



R20

ADDITIONAL
BEEF MINUTE STEAK
PER PERSON

R11

ADDITIONAL
LAMB PATTIES
PER PERSON



SPORTS DINNER

Valid until July 2026, all prices are inclusive of VAT

R292

PER PERSON

BUFFET



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

LAMB DISHES: CHOOSE ONE (1)

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

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

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

STARCH DISHES: CHOOSE ONE (1)

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

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

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





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

 @mosesmabhidastadium  @mmstadium