



***STEP INTO A
FESTIVE SEASON OF STYLE, TASTE,
AND TIMELESS MEMORIES***

YEAR-END FUNCTIONS
AT PULLMAN CAPE TOWN



22 RIEBEEK ST, CAPE TOWN CITY CENTRE - CAPE TOWN - 8000 - SOUTH AFRICA
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YEAR-END FUNCTIONS AT PULLMAN CAPE TOWN

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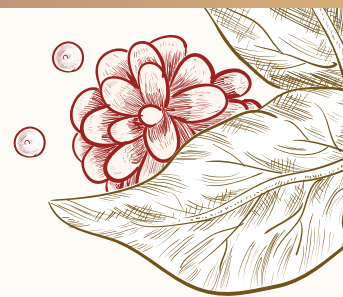
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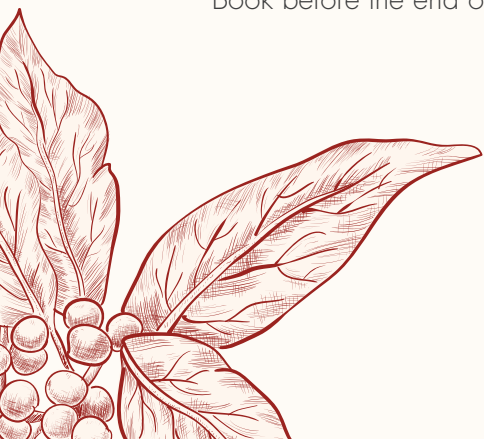


YEAR-END FUNCTIONS AT PULLMAN CAPE TOWN

Celebrate the end of the year in style with our exclusive MICE year-end packages.

Enjoy a complimentary sparkling welcome drink on arrival, plus 10% off your food bill when you select from our canapé, buffet, or set menus. With venue hire waived and only a minimum food and beverage spend required, it's the perfect way to host a memorable function.

Book before the end of September to secure these special discounted rates.



BOWL FOOD

CHOICE OF 3 ITEMS: R275 PER PERSON

CHOICE OF 5 ITEMS: R385 PER PERSON

CHOICE OF 5 ITEMS: R460 PER PERSON

CHOICE OF 8 ITEMS: R550 PER PERSON

Tuna niçoise salad, boiled egg & green beans

Rare roasted beef salad with grilled artichokes, roasted red pepper & shallots on rocket with truffle dressing

Rosemary free range chicken served on potato & rocket salad with mustard dressing

Stir fried free range chicken with bok choy, oyster mushrooms, soy and egg noodles

Lamb casserole with a char grilled vegetable couscous

Beef curry on fragrant pilaf with fresh coriander and paaper

Slow cooked pork belly with creamy mustard mash, caramelized apples & thyme jus

Baby shepherd's pie

Thai green free range chicken curry with fragrant basmati rice, chilli & yoghurt

Thai red prawn and free range chicken curry & fragrant sticky rice

Truffle & wild mushroom risotto with shavings of grana padano, truffle oil & cracked black pepper

Grilled free range chicken, fresh mango, avocado & rocket salad with a mint & yoghurt dressing

Char grilled free range chicken caesar salad with a homemade dressing

Asian chicken salad with honey and soya dressing Tomato, basil and buffalo mozzarella bowl, drizzled with fragrant extra-virgin olive oil, topped with chopped kalamata olives and fresh basil

Quinoa, spinach, roasted butternut squash, beetroot, mung beans, alfalfa, baby salad, pumpkin seeds with french dressing

Butternut ravioli, wilted spinach parmesan cream

Please inform your service ambassador of any allergy or food restrictions. Ingredients are locally sourced from suppliers with sustainable practices and beliefs.



CANAPÉ SELECTOR MENU

YEAR-END FUNCTIONS AT PULLMAN CAPE TOWN



CANAPÉ SELECTION / Poultry And Game

CHOICE OF 4 ITEMS: R350 PER PERSON

CHOICE OF 5 ITEMS: R390 PER PERSON

CHOICE OF 6 ITEMS: R450 PER PERSON

CHOICE OF 8 ITEMS: R600 PER PERSON

CHOICE OF 10 ITEMS: R750 PER PERSON

CHOICE OF 12 ITEMS: R850 PER PERSON

COLD ITEMS

Butter chicken skewers Smoked venison

Carpaccio with onion jam

Crispy chicken wing, sweet and sour sauce

HOT ITEMS

Thai chicken peanut satay

Skewered chicken with peanut sauce

Mini ostrich burgers with mushroom sauce Buttermilk fried free range chicken, blue cheese and chilli, popcorn powder

Free range chicken sosaties (kebabs)



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HOTELS AND RESORTS



CANAPÉ SELECTION / Carne

CHOICE OF 4 ITEMS: R350 PER PERSON

CHOICE OF 6 ITEMS: R450 PER PERSON

CHOICE OF 10 ITEMS: R750 PER PERSON

CHOICE OF 5 ITEMS: R390 PER PERSON

CHOICE OF 8 ITEMS: R600 PER PERSON

CHOICE OF 12 ITEMS: R850 PER PERSON

COLD ITEMS

Mini yorkshire pudding filled with roast beef shavings and horseradish cream

Mini chicken liver parfaits with caramelized apples

Spanspek (sweet melon), prosciutto and basil skewers

Boa buns with pulled pork with spicy salsa and avocado purée

HOT ITEMS

Croque-monsieur fingers

Thai beef skewers with garlic, chilli and soy vinaigrette

Mini beef burgers

With gouda, caramelized onions, baby arugula on a miniature home-baked bun

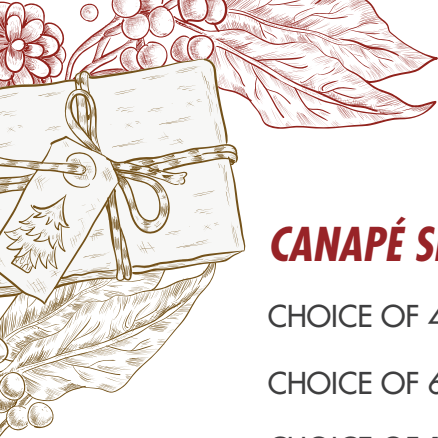
Bobotie (local sweet curry mince) springrolls with sweet chilli dipping sauce

CANAPÉ SELECTOR MENU

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HOTELS AND RESORTS



CANAPÉ SELECTION / Sustainable Fish

CHOICE OF 4 ITEMS: R350 PER PERSON

CHOICE OF 5 ITEMS: R390 PER PERSON

CHOICE OF 6 ITEMS: R450 PER PERSON

CHOICE OF 8 ITEMS: R600 PER PERSON

CHOICE OF 10 ITEMS: R750 PER PERSON

CHOICE OF 12 ITEMS: R850 PER PERSON

COLD ITEMS

Smoked salmon tartar with black pepper crème fraiche on parmesan crostini

Honey roasted salmon with avocado and lemon on crostini

Thai style mussel salad, cucumber relish and crispy leeks

Mini savoury eclairs with smoke snoek paté

HOT ITEMS

Rock shrimp tempura with wasabi mayo

Grilled salmon skewers with sesame dressing

Smoked fish cakes with sauce gribiche

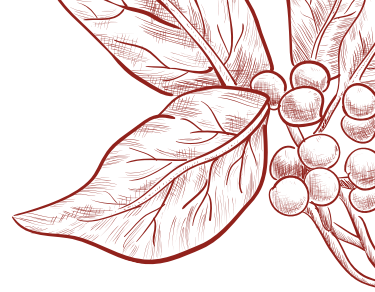
Crispy fragrant rice with snoek pate and pickled onions

CANAPÉ SELECTOR MENU

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CANAPÉ SELECTION / Vegetarian

CHOICE OF 4 ITEMS: R350 PER PERSON

CHOICE OF 5 ITEMS: R390 PER PERSON

CHOICE OF 6 ITEMS: R450 PER PERSON

CHOICE OF 8 ITEMS: R600 PER PERSON

CHOICE OF 10 ITEMS: R750 PER PERSON

CHOICE OF 12 ITEMS: R850 PER PERSON

COLD ITEMS

Walnut blinis with glazed figs, pear relish and roquefort cheese

Beetroot and horseradish tart

Spinach & ricotta on crostini with sundried tomato & parmesan cheese

Grilled eggplant roulade with herbed feta cheese, basil and sun-dried tomatoes

HOT ITEMS

Filo parcels with feta and spinach Sundried tomato and buffalo mozzarella wrapped with grilled aubergine

Egg and vegetable fried rice

Roasted mediterranean vegetable skewer with pesto dip



CANAPÉ SELECTOR MENU

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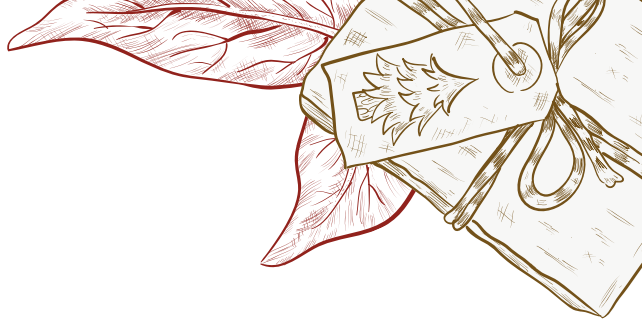
BUFFET MENU

YEAR-END FUNCTIONS AT PULLMAN CAPE TOWN



BRAAI (BBQ) / BUFFET

R750 PER PERSON



STARTERS

Grilled squid with lime, chilli, ginger and mizuna
 Beans salad with charred corn and chimichurri dressing
 Seedling potatoes, chives and salad cream
 Rare beef strips salad with bell peppers, croutons and toasted nuts
 Tomato, mozzarella and basil caprese with tapenade dressing
 Homemade flavoured bread loaves and hot garlic bread
 Build your own salad bar

HOT SELECTION

Cracked pepper beef sirloin steaks
 Free range barbecue chicken
 Ostrich fillet sosaties (kebabs) with dried apricots Smoked applewood pork ribs with sweet soy and ginger glaze
 Baked potatoes layered with condiments
 Tomato and mushroom flavoured savoury rice
 Toasted corn on the cob, garlic butter
 Stir-fried spinach with hazelnuts and garlic
 Pap with tomato and smoky onion chakalaka sauce
 Live station - charred calamari and prawn skewers with lemon and six-gun salt

DESSERTS

Berries cheesecake Pecan nut tartlets Chocolate éclairs with white chocolate cream
 Pineapple skewers with wild african honey
 Cheese board with poached red wine spiced pears and crackers

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CURRY BUFFET

R580 PER PERSON

STARTERS

Onion and coriander bhaji
 Pickled line fish with onions and turmeric
 Potato salad with crispy curry leaves, fried onion and ginger
 Fried eggplant with mushrooms, tomato and coriander dressing
 Three-bean and lentil salad with olive oil and sunflower seeds
 Selection of samoosas with coriander and yoghurt dip
 Assorted green leaves and peppered herbs
 Aloo naan, garlic naan bread and whole seven-spice chapatti
 Oils and dressings

MAIN COURSE

Tandoori spiced lamb flavored with ginger, garlic and yoghurt
 Prawn and chicken curry, tomato and coconut cream
 North Indian butter chicken Potato, pea and spinach curry
 Red dahl with coconut and tomato
 Traditional rice pilaf
 Live station - hand rolled roti, pappadum
 Specialist pickles and traditional sambals

DESSERTS

Lightly spiced mango and dark sugar pancakes
 Vanilla and rose water fragrant rice pudding with saffron
 Pineapple, lemongrass and crushed mint lassie
 Coconut and coriander cheese cake with minted sugar
 Fresh seasonal fruit platter
 Sweetmeats

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CLASSIC CARVERY

R600 PER PERSON

STARTERS

Baby green leaves served with oils and vinaigrettes

Smoked chicken, quail eggs, crispy bacon and garlic croutons with radish and toasted seeds

Plum tomato, basil and mozzarella salad with tapenade dressing

Potato, green onion and pancetta salad with sauce gribiche

Beef carpaccio with lemon, olive oil, mushrooms, pecorino and wild rocket

Riviera salad of feta, olives, tomato and cucumber with sunflower seeds and parsley

CARVERY

Beef prime rib with rosemary salt , garlic, lemon mustard

Roast stuffed free range chicken with thyme, beer bread, pearl onions and wild sustainable honey

HOT SELECTION

Baked Struisbaai linefish with Chardonnay and parsley cream

Pumpkin and ricotta cannelloni with tomato passata

Sautéed green beans with red onion and sunflower seeds

Courgette and cauliflower gratin

Fragrant rice pilaf with pimento herbs

DESSERTS

Tiramisu with mocha syrup

Red wine spiced poached pears with mascarpone cream

Bread and butter pudding with egg and rum custard

Chocolate and pecan nut mini tarts

Freshly sliced platter of seasonal fruits

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TASTE OF ASIA BUFFET

R600 PER PERSON

STARTERS

Green leaf salad with herbs and shoots
Salad of smoked peking duck, sesame seeds and green onion dressing
Mini poke bowls with cured salmon and tofu
Prawns toast with peanuts and served with papaya, chilli and radish
Glass noodle salad with green curry, stir-fry vegetables and lime leaf ketchup manis
Steamed bao buns with pork and sesame and cabbage with dipping sauce
Selection of flat breads and prawn crackers

MAIN COURSE

Roast reef fish with seven-spice and tamarind crust
Sweet and sour general chows kung pao chicken
Indonesian red chicken curry with pineapple and lime leaf
Egg fried rice
Green beans with water chestnuts in coconut cream
Corn and fragrant rice flour fritters
Ramen egg noodles
Wok fried bok choy with sesame seeds
Stir fried vegetables with tofu
Live station - beef stir fry with aromatics

DESSERTS

Jala pancakes filled with mango and coconut sugar
Baked banana, ginger and coconut pudding
Grilled pineapples with palm sugar and tamarind glaze
Exotic fresh fruit skewers
Baked banana with vanilla tapioca
Oriental vanilla creams

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BUFFET MENU



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SEAFOOD BUFFET

R825 PER PERSON

STARTERS

Smoked salmon and potato with green and red onion salsa and capers

Grilled squid with red peppers with lemon oil

Baby leaf salad with oils and dressings

Riviera salad of olives, feta, sun blushed tomatoes and bocconcini

Pickled fish with onion rings and turmeric

Salad of crunchy fresh fruits, cucumber, sweet potato and sweet soy

Selection of freshly baked breads and prawn crackers

MAIN COURSE

Bo-kaap seafood curry

Char grilled Struisbaai catch of the day with a lemon and olive salsa

Calamari steaks with lemon and cajun butter

West Coast mussels in a creamy garlic white wine sauce with "vetkoek" sticks

Masala fish kebabs with coriander, lime and tamarind oil

Spicy fried rice

Wok fried sesame greens

Seedling potatoes baked with parsley and pecorino

Robust pepper, marrow and red onion casserole

Live station - prawn and pea risotto with lemon burnt butter

DESSERTS

Fresh Summer fruit and mint skewers

Virgin piña colada cocktails

Lime and demerara sugar pancakes

Lemon and lime cheesecake

Chocolate brownies with milk chocolate and caramel sauce

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PULLMAN CAPE TOWN CITY CENTRE
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