

# LUNCH AND DINNER EVENTS

**anda Hotels & Lodges** is the tourism property management company of Tourvest's Accommodation division. We represent and operate a portfolio of properties in South Africa. We offer our guests a beautifully different experience so that they always find something wonderful to look forward to when visiting one of our properties, ensuring that their stay with us will always be a unique experience.



## aha | GATEWAY HOTEL

Cnr Centenary Boulevard & Twilight Drive,  
Gateway, 4321

**Tel:** +27 31 536 9200

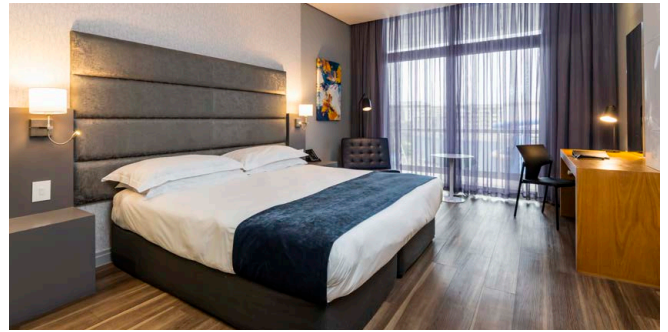
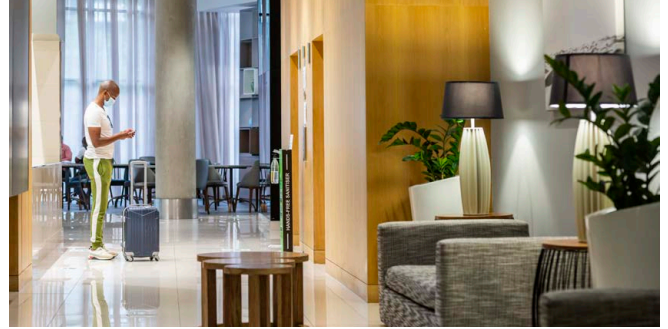
### **Emails:**

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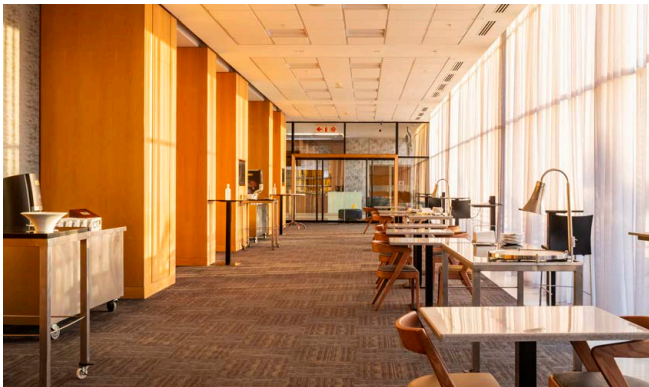
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Premier three-star hotel in Umhlanga offers both business and leisure travellers the ultimate in Durban accommodation, as it is conveniently attached to The Gateway Theatre of Shopping. Guests enjoy a distinctive experience as they explore the local culture through visiting entertainment and dining hotspots. Choose between the 146 well-appointed bedrooms at aha Gateway Hotel, where Wi-Fi and a laptop safe zones are included.

If you are looking for conference venues in Umhlanga, the aha Gateway Hotel offers four fully-equipped conference or event venues that accommodate up to 500 delegates. We offer hospitality close to Kings Park Stadium, Kingsmead Stadium, Gateway Theatre of Shopping, Umhlanga Nature Reserve, Umhlanga's beaches, uShaka Marine World, The Durban Botanic Gardens, KwaZulu-Natal Sharks Board Maritime Centre of Excellence and the Valley of a Thousand Hills.



## CONFERENCE ROOMS



# LUNCH OR DINNER PACKAGES

## Includes the following:

**For dinner: Venue from 17h00 for until 23h00**

**Or for lunch: Venue from 12h00 until 17h00 only.**

- **Set up:** Round tables with navy conference chairs, standard black or white velvet tablecloths and white linen napkins included.
- **Standard settings:** Crockery, cutlery and glassware, buffet set up (included)
- Podium (if required)
- Staffing (waiters)
- 15% VAT

\*\*Minimum of 40 Delegates

## Optional additional extras:

- Welcome drinks (alcoholic or non- alcoholic)
- Welcome snacks or snacks platters on the tables
- Soft drinks
- Jugs of juice
- Ciders, spirits, wine and shooters
- Stage hire
- Parking voucher per person

## PACKAGES 2024

Lunch or Dinner

From R400 per person

## SPECIAL NOTE:

- Prices are valid from 01 January 2024 until 30 March 2025
- Subject to a minimum 10% increase from 01 March 2025
- Menus/prices are subject to change
- Rates includes 10% Commission

If you require the venue prior to 17h30 (for dinner) a set-up fee from 12h00 (half day set up) is charged from R5,000 upwards - depending on the venue booked/number of people.

\*\*SURCHARGES APPLICABLE ON PUBLIC HOLIDAYS AND SUNDAYS



# LUNCH OR DINNER MENU OPTIONS

## **BUFFET MENU 1**

### **@ R400 per person**

(Menu rate includes linen, crockery, glassware, staffing and venue hire)

#### **Buffet Cold Selection**

- Salad bar station with salad condiments
- Curried chicken, mango, chilli and rocket salad
- Peppered beetroot, balsamic, maldon salt and wild rocket (V)
- Homemade breadbasket with butter and margarine

#### **Buffet Hot Selection**

- Roast sirloin of beef, horseradish and rosemary sauce
- Aromatic chicken and potato curry
- Vegetable breyani (V)

#### **Accompanied by:**

- Dhall
- Savoury rice (V)
- Honey roast root vegetables (V)

#### **Buffet Dessert Selection**

- Chocolate pudding served with crème anglaise
- Ice cream with crunchy cones and syrup
- Fresh fruit salad
- Filter coffee and teas station

## **BUFFET MENU 2**

### **@ R460 per person**

(Menu rate includes linen, crockery, glassware, staffing and venue hire)

#### **Buffet Cold Selection**

- Salad bar station with salad condiments
- Baked citrus ricotta, cherry tomato, Asian greens and spinach (V)
- Carpaccio potato salad
- Homemade breadbasket with butter and margarine

#### **Buffet Hot Selection**

- Medallions of beef with caramelized onions
- Lamb curry with condiments
- Lemon and herb chicken thighs with coriander salsa
- Pasta florentine (V)

#### **Accompanied by:**

- Oriental rice (V)
- Baked potato dauphinoise (V)
- Mediterranean vegetables (V)

#### **Buffet Dessert Selection**

- Malva pudding served with crème mousseline
- Lemon crème pie
- Ice cream with crunchy cones and syrup
- Filter coffee and teas station

## **BUFFET MENU 3**

### **@ R600 per person**

(Menu rate includes linen, crockery, glassware, staffing and venue hire)

#### **Snack Platters**

- Potato samosas (V)
- Vegetable spring rolls (V)
- Chicken crepe wraps with mango and chilli salsa

#### **Buffet Cold Selection**

- Salad bar station with salad condiments
- Roast vegetables, pine nuts and pesto (V)
- Spicy beef and rice noodle salad
- Butternut and sweet potato salad (V)
- Crunchy coleslaw (V)
- Homemade breadbasket with butter and margarine

#### **Buffet Hot Selection**

- Fillet mignon
- Rolled leg of lamb, mint sauce and red wine jus
- Creamy butter chicken curry
- Coriander battered hake with spicy tzatziki sauce
- Vegetable bobotie (V)

#### **Accompanied by:**

- Basmati rice (V)
- Roast chateau potatoes (V)
- Seasonal roast vegetables (V)

#### **Buffet Dessert Selection**

- Apple crumble served with whipped crème
- Lemon baked cheesecake
- Rooibos crème brulee
- Fresh cocktail fruit
- Ice cream with crunchy cones and syrup
- Filter coffee and teas station



## **BUFFET MENU 4**

### **@ R500 per person**

(Menu rate includes linen, crockery, glassware, staffing and venue hire)

#### **Snack Platters**

- Vegetable springroll (V)
- Lamb kofta with red onion tomato preserve

#### **Buffet Cold Selection**

- Salad bar station with salad condiments
- Cinnamon butternut and shaved biltong
- Couscous with feta, pine nuts, vine tomato and parsley (V)

#### **Buffet Hot Selection**

- Beef curry with condiments
- Chicken saltimbocca slow cooked in lemon, white wine and sage
- Greek stuffed calamari

#### **Accompanied by:**

- Brown rice (V)
- Phyllo potato bake (V)
- Steamed broccoli and shaved parmesan (V)

#### **Buffet Dessert Selection**

- Caramel filled eclairs
- Fudge brownies
- Fresh fruit display
- Ice cream with crunchy cones and syrup
- Filter coffee and teas station

## **BUFFET MENU 5**

### **@ R650 per person**

(Menu rate includes linen, crockery, glassware, staffing and venue hire)

#### **Snack Platters**

- Mini chicken kebabs
- Lamb pot pies
- Veg spanakopita (V)
- Potato springroll (V)

#### **Buffet Cold Selection**

- Salad bar station with salad condiments
- Smoked salmon, quinoa, chickpea, tomato, cucumber, olive oil and caviar
- Lemon and herb Mediterranean chicken salad
- Broccoli and gorgonzola salad (V)
- Homemade breadbasket with butter and margarine

#### **Buffet Hot Selection**

- Lamb Rogan Josh
- Chicken curry
- Fish and prawn curry
- Sticky oven roasted pork ribs served with gremolata
- Paneer chutney (V)

#### **Accompanied by:**

- Basmati rice (V)
- Buttered mash (V)
- Medley of farm veggies (V)

#### **Dessert Selection**

- Fruit pavlovas with whipped orange meringue
- Baked cheesecake served with ginger rum truffle
- Chocolate volcano with strawberry daiquiri sauce
- Filter coffee and teas station

## **VEGETARIAN BUFFET MENU**

### **@ R375 per person**

#### **Cold Selection**

- Salad bar station with salad condiments
- Bean salad with herb vinaigrette
- Peppered beetroot with balsamic reduction and wild rocket salad

#### **Hot Selection**

- Cheesy ravioli layered with basil, peppers and topped with mozzarella and parmesan mix
- Coconut curried tofu
- Wild mushroom stroganoff sauteed in fresh cream

#### **Accompanied by:**

- Basmati Rice
- Vegetable Paella with seasoned rice and seasonal vegetables
- Eggplant zucchini gratin

#### **Dessert Selection**

- Creamy rice lemon pudding with pear and berry compote
- Creamy chocolate tart
- Fresh from the garden fruits
- Chocolate banana Ice cream
- Filter coffee and teas station

## **CAMPFIRE MENU**

### **@ R520 per person**

#### **Cold Selection**

- Three bean coriander salad
- Potato and egg salad
- Homemade garlic rolls and steamed bread

#### **Hot Selection**

- Lamb chops
- Boerewors
- Chicken pieces
- Rump steak

#### **Accompanied by:**

- Putu
- Spicy chakalaka
- Potato and sweetcorn bake
- Herb butter corn on the cob

#### **Dessert Selection**

- Smores nachos
- Campfire ice cream wafer
- Melktert

**ADD R280.00:** Whole leg of lamb on the spit

# BREAKFAST MENUS

## **BUFFET MENU**

**@ R400.00 per person**

### **Cold Selection**

- Freshly baked pastries
- Assorted muffins
- Croissants
- Cereal, muesli, All Bran Flakes and Weetbix
- Variety of yoghurts

### **Hot Selection**

- Scrambled eggs
- Golden hash browns
- Sauteed mushrooms
- Fried onions
- Baked beans
- Grilled lamb sausage
- Tomato chutney

### **Accompliments**

- White and brown toast
- Mini butters
- Assorted jams
- Tea and coffee station
- Selection of juice

## **FINGER BREAKFAST MENU**

**@ R460.00 per person**

### **Cold Selection**

- A variety of fresh individual fruit skewers
- Honey and yoghurt dip
- Green and red apples, pear, bananas
- A selection of freshly baked pastries, butter croissants and muffins
- Cereal
- Yoghurt pots topped with muesli and honey and berry compote
- Individual low fat yoghurts
- Cheese board and fruit preserves
- Chef's selected farmhouse cheeses
- Preserves and crackers

### **Open Sandwiches**

- Smoked chicken, brie cheese and cranberry on seeded loaf
- Shaved pastrami and emmenthal on rye
- Egg mayo and bacon croissants

### **Hot Selection**

- Spinach and feta quiche
- Pork chipolatas wrapped in bacon
- Scrambled egg and smoked salmon in Bouches
- Button mushroom skewer with herbs
- Potato hash browns

### **Beverages**

- Fruit juice selection
- Freshly brewed coffee
- Selection of teas

## **CONTINENTAL BREAKFAST**

**@ R365.00 per person**

### **Breads and Pastries**

- Rye, kitke and ciabatta
- Preserves, marmalade, honey, butter and margarine
- Selection of muffins, butter croissants, vanilla danishes, mini cinnamon whirls, pecan plats and pain au chocolates
- Gluten free bread available on request

### **Fruit Platter and Poached Fruit**

- Sliced seasonal fruit selection
- Poached dried fruit with sweet spices

### **Cereals, Yoghurt and Milk**

- Muesli with mixed nuts
- Cornflakes, All Bran Flakes, Rice Crispies
- Low fat milk, full cream milk
- Low fat fruit and plain yoghurts
- Soy milk and yoghurts available on request

### **Cured Meats**

- Sliced salami, hickory ham and pastrami
- Mustard selection and pickles

### **Cheese Board and Fruit Preserves**

- Chef's selected farm cheeses with preserves
- Crackers

### **Beverages**

- Fruit juice selection
- Freshly brewed coffee
- Selection of teas



# COCKTAIL / CANAPES SELECTION

## 3 Cold and 3 Hot Canapés R195.00 per person

OR

## 4 Cold and 4 Hot Canapés R235.00 per person

OR

## 5 Cold and 5 Hot Canapés R275.00 per person

OR

## Dessert Canapés R55 each

### COLD CANAPES

#### Vegetarian

- Goat's cheese and red onion marmalade (seasonal)
- Marinated mozzarella and tomato skewers
- Tomato, olive and feta tartlets
- Cucumber and capsicum roll drizzled with ginger syrup
- Bouché with guacamole and roasted peppers

#### Poultry

- Creamy chicken pies
- Chicken tortilla wraps with mango and chilli salsa
- Crunchy chicken wing with peri peri sauce
- Peppered chicken, feta and olive on pumpernickel
- Chicken curry roti rolls

#### Meat

- Smoked leek and pancetta tartlets
- Parma ham and melon
- Tataki of beef with cucumber
- Rare roast beef and horseradish
- Carpaccio, roasted beetroot

#### Fish/Seafood

- Smoked salmon, poached egg and caviar
- Cape Malay pickled fish
- Smoked salmon and dill mousse in profiterole
- Salmon trout with Waldorf salad
- Tempura prawns with tar-tar sauce
- Tempura goujons with chips

#### Cheese tasting action table

- Done by our expert chef
- Consists of 5 different styles of cheese, crackers and preserves
- **R165 per person**

### HOT CANAPES

#### Vegetarian

- Vegetable spring rolls with sweet and sour plum dip
- Zucchini with emmenthal fondue
- Phyllo with roast tomato and artichoke
- Leek and onion soubise with confit tomato tartlet
- Cheese samoosa
- Jalapeño and cheese rissoles

#### Poultry

- Green Thai chicken and coriander skewer
- Chicken satays with peanut dip
- Chicken wrapped in parma ham, lemon and sage
- Chicken strips, sweet chilli and black bean
- Cocktail chicken sliders, cranberry and brie
- Sticky chicken and pineapple

#### Meat

- Lamb kofta with red onion tomato preserve
- Fillet of beef wrapped in bacon served with béarnaise sauce
- Teriyaki beef satays
- Cocktail beef sliders, mozzarella cheese and tomato compote
- Beef kofta with tzatziki
- Spicy lamb riblets
- Sticky BBQ pork riblets

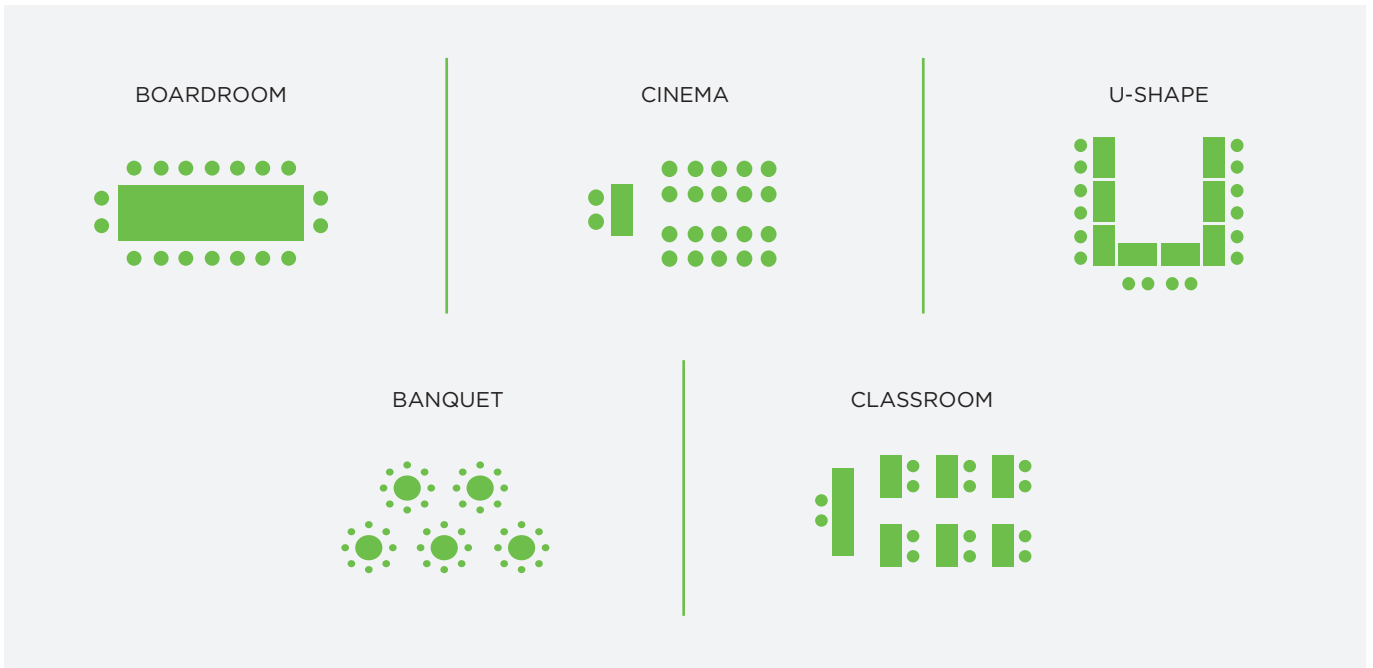
#### Fish/Seafood

- Shrimp jalapeno and emmental phyllo
- Shrimp and salmon bouchés
- Prawn springroll
- Italian stuffed Calamari
- Thai fishcakes with capers and parsley mayo
- Prawn and calamari skewers with dill lemon cream

#### Desserts

- Mini lemon tarts
- Fruit pavlova
- Chocolate éclairs
- Fudge brownies
- Mini lemon cheesecake
- Whipped scones
- Duo of mousse
- Fruit skewer cherry krusher
- So whipped cupcakes
- Macaroons

# CONFERENCE ROOM CONFIGURATIONS



	BOARDROOM	CINEMA	U-SHAPE	BANQUET	CLASSROOM	COCKTAIL
<b>Cycad B</b>	16	40	12	30	27	40
<b>Umdoni (all 3)</b>	N/A	430	N/A	320	250	600
<b>Umdoni 1</b>	30	120	30	70	63	150
<b>Umdoni 2</b>	N/A	240	30	120	120	300
<b>Umdoni 3</b>	30	120	30	70	63	150



# DIRECTIONS TO AHA GATEWAY HOTEL

## FROM THE KING SHAKA AIRPORT

- Take the N2, South bound (towards the North Coast and Stanger).
- Take the Umhlanga, Phoenix and Mt Edgecombe off ramp.
- Turn left at the traffic light
- Take the first left Umhlanga Ridge/ La Lucia Ridge/ Gateway Turnoff
- Follow the Gateway sign – the road veers to the right
- At the traffic Circle take the first left into Twilight Road
- At the stop street turn right into Boulevard Drive (hotel on the right hand side)
- Go around the next traffic circle- returning in the opposite direction along Boulevard Drive
- Hotel entrance will be on your left hand side
- aha Gateway Hotel is on the corner of Boulevard and Twilight Drive

## FROM DURBAN CITY CENTRE

- Take the N2, North bound (towards the North Coast and Stanger).
- Take the Umhlanga, Phoenix and Mt Edgecombe off ramp.
- Turn right at the traffic light
- Take the first left Umhlanga Ridge/ La Lucia Ridge/ Gateway Turnoff
- Follow the Gateway sign – the road veers to the right
- At the traffic Circle take the first left into Twilight Road
- At the stop street turn right into Boulevard Drive (hotel on the right-hand side)
- Go around the next traffic circle- returning in the opposite direction along Boulevard Drive
- Hotel entrance will be on your left hand side
- aha Gateway Hotel is on the corner of Boulevard and Twilight Drive

OR

- Take the M4, North bound (towards the North Coast and Stanger).
- Just after the La Lucia turn off, take the Phoenix off ramp.
- Take the Umhlanga Rocks / La Lucia Ridge / Gateway exit
- At the robot turn right onto Umhlanga Rocks Drive
- Travel through a set of robots and through the next traffic circle (Shell garage on left)
- At the next traffic circle turn left into Boulevard Drive
- Through the stop street (Caltex on left)
- Through the traffic circle and the Hotel entrance will be on the left hand side

## Parking Area:

The closest parking to aha Gateway Hotel is at Gateway Theatre of Shopping – Parkade A level P2

