



R995  
PER  
PERSON

# Christmas Lunch Menu

## COLD STARTERS

- Honey mustard baked whole salmon | grapefruit and micro coriander
- Beef carpaccio, rocket, extra virgin olive oil, maldon salt flakes, fresh cracked pepper
- Golden roasted carrots | pomegranate and hazelnuts served | tahini hummus
- Sticky chicken bao buns – purple coleslaw and carrot salad, peanut sauce, chili paste and coriander
- Selection of sushi

## WARM SEASONAL SOUPS

- Butternut and cauliflower soup
- Roasted green spinach and potato soup
- Home baked breads with a selection of flavoured butters
- Choice of soup toppings- herbed croutons, spring onion, sesame seeds, bocconcini cheese, crispy chickpeas, salsa verde, roasted tomatoes

## LOCAL CHEESE FARM TABLE

- Display of cheeses from our local farmers
- Selection of crackers, melba toast, lavash, breadsticks & home baked bread
- Homemade compotes, preserves | assorted dried fruit medley

## MARKET SALAD BAR

- Mixed lettuce selection
- Condiments- marinated olives, feta cheese, tomato, cucumber, peppers, carrot and toasted seeds
- Dressings- balsamic, olive oil, honey mustard, sun-dried tomato, croutons, crispy lamb, grilled turkey
- Cajun roasted chicken, bacon bits, turkey rasher and crispy tofu

## LIVE ROAST CARVERY

- Orange and rosemary roasted chicken | cranberry compote sauce
- Tomato, garlic and spinach stuffed lamb shoulder | maple and port glaze
- Smoked honey mustard gammon | roasted pineapple and pomegranate salsa
- Variety of sauces: mushroom sauce, pepper sauce, chilli sauce and jus
- Garlic flatbread

## HOT TABLE

- Coffee-braised beef brisket bites | sesame seeds and spring onion
- Cape Malay butter chicken curry | condiments
- Lamb knuckle curry | seasonal vegetables and sambal
- Grilled line fish | citrus sauce, freshly pickled red onion and crispy capers
- Garlic white wine seafood pot with blistered tomatoes and fennel
- Three cheese and thyme potato bake

- Butternut, zucchini and mushroom pasta with basil tomato sauce

## HOT TABLE SIDES

- Cumin butter basmati rice
- Sweet pampoen koekies and cinnamon
- Crispy garlic butter potatoes | chimichurri, feta and sundried tomato
- Roasted gem squash | grilled corn, soft cheese and fresh herbs
- Sautéed butternut and broccoli | burnt rosemary butter
- Roasted smoked paprika corn ribs | harissa Crème dressing

## FOR THE LITTLE ONE

- Crispy hand cut fries
- Macaroni and cheese
- Mini beef and chicken sliders
- Mini pizza selection

## SWEET TABLE

- Chocolate and treat display
- Christmas spicy pudding | brandy sauce and Amarula Anglaise
- Red velvet mousse slices
- Hazelnut and miso caramel Paris-brest
- Citrus Swiss roll, lemon curd and Swiss meringue
- Pistachio and lemon mini cheesecake | pistachio crisp
- Raspberry and lime panna cotta
- Strawberry and milk chocolate opera slices
- Fruit tartlets

## CHRISTMAS SWEET TREATS

- Selection of spiced bonbons
- Christmas macarons
- Gingerbread cookies
- Pistachio, milk chocolate and lime madeleines

## ICE CREAM AND WAFFLE BAR

- Vanilla stick waffles
- Soft serve ice cream with sugar cones
- Toppings- Oreo, Smarties, Bar one, Berries, Nuts, Cream, Cinnamon Sugar, Lemon
- Sauces: maple syrup, honey, chocolate, caramel, berries, citrus

T&C's  
Available 25 December 2025 | Lunch served from 12h30-14h30 | Adult R995 per person | Children 0-4 years no charge, 5-9 years 50% & 10 years and older full price | No tables larger than 10 persons | Parties larger than 10 guests will be split into two separate tables | Lunch is fully prepaid | Price includes Celebration Welcome Cheer. Simonsig Kaapse Vonkel MC, Non- Alcoholic | Elderflower Refresher, Kids: Shirley Temple with cherries | All other beverages to be settled on the day | A 10% gratuity will be added to parties of 6 or more | Pianist 12h30 -15h00

Please contact the hotel to make your reservation: Rhoda Desai at [wh.cptwi.reservations@marriott.com](mailto:wh.cptwi.reservations@marriott.com) or call 021 412 8075 (Monday - Friday, 08h00-17h00). Due to limited availability, we encourage you to book to avoid disappointment



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# New Year’s Eve Menu

**STATION 1: TASTE OF THE WEST COAST**

- Mussel and prawn bisque | coconut rice and mango salsa
- Spicy kingklip satays | lemon and coriander dressing with fresh chilli salsa
- West coast snoek fishcake | garlic and fresh coriander
- Lemon and garlic braised cabbage served | hollandaise and crispy leeks

**STATION 2: SHISANYAMA**

- Beef shawarma station | variety of condiments
- Grabouw boerewors | tomato smoor
- Harissa marinated chicken kebabs | coriander gremolata
- Loaded exotic mushrooms, garlic, feta, tomato salsa and fresh herbs
- Sautéed zucchini and gem squash in herb butter

**STATION 3: CAPE MALAY**

- Roasted smoked paprika corn ribs | harissa crème dressing
- Pulled oxtail curry potjie
- Cape Malay butter chicken | garlic roti
- Balsamic roasted butternut and mushroom bredie in a rich tomato sauce
- Pilaf fried rice | caramelized onion and yoghurt dressing
- Crispy sautéed vegetable samosas | dhania sauce

**STATION 4: FRESH AND VIBRANT TABLE**

- Prawn summer rolls | teriyaki dip
- Asian cucumber salad, edamame beans, quinoa and spinach
- Sticky chicken steamed buns – purple coleslaw and carrot salad, peanut sauce, chili paste and coriander
- Golden roasted carrots, | pomegranate and hazelnuts served with tahini hummus
- Caesar salad station
- Selection of market style salad condiments

**STATION 5: EXPERIENCE THE WINELANDS**

- Pita crisps and dips (Olive tapenade, carrot hummus, beetroot hummus, dill and fennel cream cheese)
- Artisanal cheese selection
- Homemade artisanal breads
- Homemade condiments and a selection of local fruits

**STATION 6: BO KAAP SWEET TREATS**

- Selection of handcrafted bonbons
- Lemon cheesecake mousse | poached peaches
- South African confectionery: (Amarula milktart, hertzoggies and Cape Malay, Koesisters)

**STATION 7: GELATO BAR**

- Selection of different ice-cream flavours
- Served with sweet cones, toppings and garnishes

T&C's

Adults R995 per person | Dinner served from 19h00 to 22h30 | Children 0-4 years no charge, 5-9 years 50% & 10 years and older full price | No tables larger than 10 persons | Parties larger than 10 guests will be split into two separate tables | Dinner is fully prepaid | A 10% gratuity will be added to parties of 6 or more | DJ 19h00 to 00h30

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THE WESTIN  
CAPE TOWN





R2000  
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**THE WESTIN**  
CAPE TOWN

# A Premium Culinary Journey

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Ring in the New Year with a spectacular dining experience and a sophisticated, dedicated wine bar. Experience premium quality and enjoy the finest selection of local and international beverages this New Year's Eve.

# New Years Eve Buffet Menu

STATION 1: TASTE OF THE WEST COAST

- Mussel and prawn bisque | coconut rice and mango salsa
- Spicy kingklip satays | lemon and coriander dressing with fresh chilli salsa
- West coast snoek fishcake | garlic and fresh coriander
- Lemon and garlic braised cabbage served | hollandaise and crispy leeks

STATION 2: SHISANYAMA

- Beef shawarma station with variety of condiments
- Grabouw boerewors | tomato smoor
- Harissa marinated chicken kebabs | coriander gremolata
- Loaded exotic mushrooms, garlic, feta, tomato salsa and fresh herbs
- Sautéed zucchini and gem squash in herb butter

STATION 3: CAPE MALAY

- Roasted smoked paprika corn ribs | harissa crème dressing
- Pulled oxtail curry potjie
- Cape Malay butter chicken | garlic roti
- Balsamic roasted butternut and mushroom bredie in a rich tomato sauce
- Pilaf fried rice | caramelized onion and yoghurt dressing
- Crispy sautéed vegetable samosas | dhania sauce

STATION 4: FRESH AND VIBRANT TABLE

- Prawn summer rolls | teriyaki dip
- Asian cucumber salad, edamame beans, quinoa and spinach
- Sticky chicken steamed buns – purple coleslaw and carrot salad, peanut sauce, chili paste and coriander
- Golden roasted carrots | pomegranate and hazelnuts served | tahini hummus
- Caesar salad station
- Selection of market style salad condiments

STATION 5: EXPERIENCE THE WINELANDS

- Pita crisps and dips (Olive tapenade, carrot hummus, beetroot hummus, dill and fennel cream cheese)
- Artisanal cheese selection
- Homemade artisanal breads
- Homemade condiments selection of local fruits

STATION 6: BO KAAP SWEET TREATS

- Selection of handcrafted bonbons
- Lemon cheesecake mousse | poached peaches
- South African confectionary: (Amarula milktart, hertzoggies and Cape Malay, Koesisters)

STATION 7: GELATO BAR

- Selection of different ice-cream flavours
- Served with sweet cones, toppings and garnishes

# New Years Eve Canape Menu

WINE AND GIN BAR

- Selection of South African wines
- Selection of local MCC’s
- Selection of handcrafted gin
- Crafted garnishes and cocktail toppings

EXPERIENCE OUR LOCAL CHEESE FARM

- Pita crisps and dips (olive tapenade, carrot hummus, beetroot hummus, dill and fennel cream cheese)
- Artisanal cheese selection
- Crafted breads (roosterkoek, mosbolletjie and sourdough)
- Homemade condiments- selection of local fruits

FRESH WEST COAST OYSTER

- Freshly shucked oysters
- Selection of handcrafted sushi
- Paired with complimenting condiments

BUTLER STYLE CANAPE

- Pomme Anna, ostrich carpaccio, citrus compote, fresh coriander
- Grilled watermelon, candied walnut salad, crispy carrot
- Ponzu sautéed beef, crispy rice spring onion and chili salad, keupie mayo
- Pulled chicken masala, pani puri, spicy apple slaw, coriander yoghurt
- Grilled kingklip, coriander pea purée, tomato chutney
- Roasted baby aubergine, sesame and nut Dukkha, red pepper purée
- Fried Patagonian squid, pickled vegetables, garlic lemon aioli and salmon caviar
- Grilled prawn, seared mango and pineapple, herb dressing

SWEET SELECTION

- Poached peach, mascarpone crème, hazelnut
- Miso, milk chocolate and cinnamon opera
- Selection of luxury bonbons
- Ice-cream popsicles

T & C’s

New Years Eve Buffet Menu:

Dinner served from 19h00 to 22h30 | Children 0-4 years no charge, 5-9 years 50% & 10 years and older full price | No tables larger than 10 persons | Parties larger than 10 guests will be split into two separate tables | Dinner is fully prepaid | A 10% gratuity will be added to parties of 6 or more | DJ 19h00 to 00h30

New Years Eve Canape Menu:

Dinner served from 22h00 to 00h30 | 18 years and older | No tables larger than 10 persons | Dinner is fully prepaid | Gratuity not included | DJ 22h00 to 00h30

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# New Years Eve with the Best View

WINE AND GIN BAR

- Selection of South African wines
- Selection of local MCC's
- Selection of handcrafted gin
- Crafted garnishes and cocktail toppings

EXPERIENCE OUR LOCAL CHEESE TABLE

- Pita crisps and dips (olive tapenade, carrot hummus, beetroot hummus, dill and fennel cream cheese)
- Artisanal cheese selection
- Crafted breads (roosterkoek, mosbolletjie and sourdough)
- Homemade condiments - selection of local fruits

FRESH WEST COAST OYSTER

- Freshly shucked oysters
- Selection of handcrafted sushi
- Paired with complimentary condiments

BUTLER STYLE CANAPE

- Pomme Anna, ostrich carpaccio, citrus compote, fresh coriander
- Grilled watermelon, candied walnut salad, crispy carrot
- Ponzu sautéed beef, crispy rice spring onion and chili salad, kewpie mayo
- Pulled chicken masala, pani puri, spicy apple slaw, coriander yoghurt
- Grilled kingklip, coriander pea purée, tomato chutney
- Roasted baby aubergine, sesame and nut Dukkha, red pepper purée
- Fried Patagonian squid, pickled vegetables, garlic lemon aioli, and salmon caviar
- Grilled prawn, seared mango and pineapple, herb dressing

SWEET SELECTION

- Poached peach, mascarpone crème, hazelnut
- Miso, milk chocolate and cinnamon opera
- Selection of luxury bonbons
- Ice-cream popsicles

T&C's

Adults R1400 per person | Dinner served from 22h00 to 00h30 | 18 years and older |  
No tables larger than 10 persons | Dinner is fully prepaid | Gratuity not included | DJ 22h00 to 00h30

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