

FORTUNES BUSINESS HUB

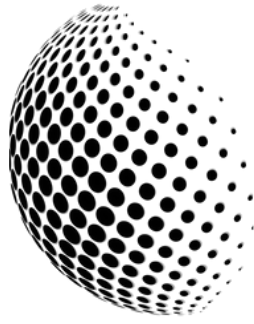
CONFERENCING | MEETING | TRAINING
FACILITIES

We Don't Meet by Accident!

CATERING SERVICE

AS AT JAN 2026





FORTUNES BUSINESS HUB

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REFRESHMENT & PLATTER MENUS



REFRESHMENT STATION A
-E30 PER PERSON
(MINIMUM SERVING - 5 PEOPLE)

-  Coffee
-  Tea
-  Water

-  Juice
-  Biscuits

REFRESHMENT STATION B
-E55 PER PERSON
(MINIMUM SERVING - 5 PEOPLE)

-  Coffee
-  Tea
-  Water
-  Juice

-  Fruit Bowl
-  Biscuits
-  Muffins



CLASSIC SANDWICH PLATTER

HALF PLATTER (FOR 5) - £250

FULL PLATTER (FOR 10) - £450

Choose **2 Options** of crowd-pleasing sandwiches per platter
from the selection below:

-  Cheese & Tomato
 -  Chicken & Mayo
 -  Egg & Mayo
-

EXECUTIVE SANDWICH PLATTER

HALF PLATTER (FOR 5) - £400

FULL PLATTER (FOR 10) - £750

Choose **3 Options** of crowd-pleasing sandwiches per platter
from the selection below:

- | | |
|---|---|
|  Cheese & Tomato |  Tuna Salad |
|  Chicken & Mayo |  Chicken Wrap |
|  Egg & Mayo |  Vegetarian Wrap |

Please Note: Platters should be ordered 3 days prior to booking for preparation. All our fingers foods are served fresh.

VARIETY PLATTER

HALF PLATTER (FOR 5) - E550
FULL PLATTER (FOR 10) - E950



Chicken Drumsticks



Chicken Strips



Egg & Mayo Mini
Sandwiches



Chicken Mayo or
Tuna Salad Mini
Sandwiches



Cheese & Tomato
Mini Sandwiches

SNACK PLATTER

HALF PLATTER (FOR 5) - E700
FULL PLATTER (FOR 10) - E1300



Chicken Drumsticks



Beef Samosas



Mini Sausage Rolls



Chicken Strips

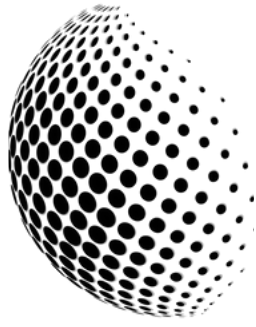


Vegetable Spring Rolls



Chicken Rissoles

Please Note: Platters should be ordered 3 days prior to booking for preparation. All our finger foods are served fresh.



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BUFFET MENUS



STANDARD BUFFET A - E130 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)



Hot Dish (Choose 1)

Chicken Curry / Chicken Stew / Boiled Chicken



Starch (Choose 1)

White Rice

Classic White Rice

Pap

Traditional maize meal



Salad (Choose 1)

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Beverages

1 x Soft Drink per person

STANDARD BUFFET B - E210 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)



Hot Dish (Choose 1)

Beef Curry / Beef Stew / Boiled Beef



Starch (Choose 1)

White Rice

Classic White Rice

Pap

Traditional maize meal



Salad (Choose 1)

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Beverages

1 x Soft Drink per person

DELUXE BUFFET - E210 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of one hot dish, one grill/ fry, one starch, one salad and one vegetable
(Vegetarian hot dish available at extra cost)



Hot Dish (Choose 1)

Chicken Curry / Chicken Stew / Boiled Chicken



Starch (Choose 1)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Somp

Slow-cooked somp, luxuriously finished in a rich, velvety cream sauce.



Grill / Fry (Choose 1)

Grilled Chicken Drumsticks

Tender, juicy chicken grilled to perfection

Crispy Chicken Tenders

Delicious Chicken Strips crumbed and deep fried, served with a sweet chilli dip



Salad (Choose 1)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Vegetable (Choose 1)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.



Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth

CLASSIC BUFFET A - E240 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of one hot dish, one grill/ fry, one starch, one salad and one vegetable
(Vegetarian hot dish available at extra cost)



Hot Dish (Choose 1)

Chicken Curry / Chicken Stew / Boiled Chicken



Starch (Choose 1)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Samp

Slow-cooked samp, luxuriously finished in a rich, velvety cream sauce.



Grill/Fry (Choose 1)

Grilled Fish

Fresh hake fillets in a lemon butter emulsion

Fried Fish

Crispy Battered Hake Fillets Deep Fried till Golden, Served with a side of Tartare Sauce



Salad (Choose 1)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Vegetable (Choose 1)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.



Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth

CLASSIC BUFFET B - E320 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of one hot dish, one grill/ fry, one starch, one salad and one vegetable
(Vegetarian hot dish available at extra cost)



Hot Dish (Choose 1)

Beef Curry / Beef Stew / Boiled Beef



Starch (Choose 1)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Samp

Slow-cooked samp, luxuriously finished in a rich, velvety cream sauce.



Grill/Fry (Choose 1)

Grilled Chicken Drumsticks

Tender, juicy chicken grilled to perfection

Crispy Chicken Tenders

Delicious Chicken Strips crumbed and deep fried, served with a sweet chilli dip

Grilled Fish

Fresh hake fillets in a lemon butter emulsion

Fried Fish

Crispy Battered Hake Fillets Deep Fried till Golden, Served with a side of Tartare Sauce



Salad (Choose 1)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Vegetable (Choose 1)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.



Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth

PREMIUM BUFFET A - E320 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of Two hot dishes, One grill/ fry, Two starch, Two salad and Two hot vegetables
(Vegetarian hot dish available at extra cost)

Hot Dish (Choose 2)

Chicken Curry / Chicken Stew / Boiled Chicken

Peanut & Paprika Chicken Stew / Butter Chicken / Chicken a la King

Starch (Choose 2)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Samp

Slow-cooked samp, luxuriously finished in a rich, velvety cream sauce.

Grill/Fry (Choose 1)

Grilled Chicken Drumsticks

Tender, juicy chicken grilled to perfection

Crispy Chicken Tenders

Delicious Chicken Strips crumbed and deep fried, served with a sweet chilli dip

Salad (Choose 2)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette

Vegetable (Both Served)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.

Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth

PREMIUM BUFFET B - E350 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of Two hot dishes, One grill/ fry, Two starch, Two salad and Two hot vegetables
(Vegetarian hot dish available at extra cost)



Hot Dish (Choose 2)

Chicken Curry / Chicken Stew / Boiled Chicken

Peanut & Paprika Chicken Stew / Butter Chicken / Chicken a la King



Starch (Choose 2)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Samp

Slow-cooked samp, luxuriously finished in a rich, velvety cream sauce.



Grill/Fry (Choose 1)

Grilled Fish

Fresh hake fillets in a lemon butter emulsion

Fried Fish

Crispy Battered Hake Fillets Deep Fried till Golden, Served with a side of Tartare Sauce



Salad (Choose 2)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Vegetable (Both Served)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.



Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth

EXECUTIVE BUFFET A - E440 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of Two hot dishes, One grill/ fry, Two starch, Two salads & Two hot vegetables
(Vegetarian hot dish available at extra cost)

Hot Dish (Choose 1 Chicken Dish & 1 Beef Dish)

Chicken Curry / Chicken Stew / Boiled Chicken
Beef Curry / Beef Stew / Boiled Beef

Starch (Choose 2)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Somp

Slow-cooked somp, luxuriously finished in a rich, velvety cream sauce.

Grill/Fry (Choose 1)

Grilled Chicken Drumsticks

Tender, juicy chicken grilled to perfection

Crispy Chicken Tenders

Delicious Chicken Strips crumbed and deep fried, served with a sweet chilli dip

Grilled Fish

Hake fillets in a lemon butter emulsion

Fried Fish

Crispy Battered Hake Fillets Deep Fried till Golden, Served with a side of Tartare Sauce

Salad (Choose 2)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette

Vegetable (Choose 2)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.

Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth

EXECUTIVE BUFFET B - E530 PER PERSON

(MINIMUM SERVING - 5 PEOPLE)

A selection of Two hot dishes, One grill/ fry, Two starch, Two salads & Two hot vegetables
(Vegetarian hot dish available at extra cost)



Hot Dish (Choose Any 2)

Beef Curry / Beef Stew / Boiled Beef



Starch (Choose 2)

White Rice

Classic White Rice

Pap

Traditional maize meal

Creamy Samp

Slow-cooked samp, luxuriously finished in a rich, velvety cream sauce.



Grill/ Fry (Choose 1)

Grilled Chicken Drumsticks

Tender, juicy chicken grilled to perfection

Crispy Chicken Tenders

Delicious Chicken Strips crumbed and deep fried, served with a sweet chilli dip

Grilled Fish

Hake fillets in a lemon butter emulsion

Fried Fish

Crispy Battered Hake Fillets Deep Fried till Golden, Served with a side of Tartare Sauce



Salad (Choose 2)

Garden Salad

A mix of fresh lettuce, tomatoes, cucumbers, and bell peppers, dressed in a light vinaigrette

Potato Salad

Creamy potato salad with tender potatoes, soft boiled egg, and fragrant fresh herbs.

Coleslaw Salad

Fresh cabbage slaw in a rich, house-style mayonnaise dressing.

Carrot Salad

A crisp and refreshing dish made with shredded carrots & a light vinaigrette



Vegetable (Choose 2)

Pumpkin / Butternut (Seasonal)

Roasted pumpkin/butternut with a touch of olive oil and a medley of Cinnamon, Clove & Nutmeg

Steamed Vegetables

Fresh seasonal veggies, lightly steamed to perfection, preserving their natural flavor and nutrients.



Beverages

1 x Soft Drink per person

Vegetarian Hot Dish Option - E30 per person (Minimum Serving 5 People)

Chickpea Curry

A rich and hearty chickpea curry simmered in a flavorful blend of spices

Lentil Stew

A hearty lentil stew, slow-cooked with aromatic spices, vegetables, and a savory broth