



www.thefairway.co.za
Tel 011 478 8000

Banqueting Portfolio 2024



THE FAIRWAY HOTEL, SPA & GOLF RESORT. MEMBER OF THE GUVON HOTELS & SPAS PORTFOLIO:
ACCREDITED WITH THE AMERICAN EXPRESS PLATINUM FINE DINING RESTAURANT AWARD
AWARDED THE RASA ROSETTA BEST SERVICE EXCELLENCE FINALIST AWARD





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Dear Client

At The Fairway Hotel, Spa & Golf Resort we commit ourselves to excellence and the perfect outcome of your function is our top priority. We therefore thank you for giving us the opportunity to introduce our outstanding facilities and services to you or your company.

Overlooking the famous and Randpark Firethorn Golf Course, The Fairway Hotel, Spa & Golf Resort offers spectacular views over the greens. The only thing which could possibly compete with the beautiful natural surround is the up-market, contemporary interior of the hotel, catering for discerning travelers and guests.

The Fairway Hotel offers a comprehensive range of venues, facilities and services to make your event unforgettable. Your banquet, conference, product launch or private celebration may be hosted in venues as intimate as our downstairs wine cellar, as expansive as the Vista Deck, as jovial as the Roundabout Bar or as elaborate as The Windsor Ballroom. Whether you are here on business or simply to treat yourself or someone special, you will find it is an experience you will want to repeat sooner rather than later.

Come and experience the hottest new Craft Bar on the block, The Fairway Hotel, Spa & Golf Resort's latest offering. This trendy artisan craft bar has one of the best views in Johannesburg. Overlooking the Randpark Firethorn Golf Course and surroundings, the High Ball Craft Bar offers magnificent sunset views in a tranquil environment. The High Ball serves a selection of local craft drinks and also offers a full bar and cocktail menu.

Naturally, The Fairway features all the facilities you could want to make your function or stay particularly rewarding. Allow the highly trained and experienced staff to take care of all the details to ensure a trouble-free event.

It would be our pleasure to show you our facilities and supply you with more information regarding our banqueting packages, which are enclosed herewith. We trust you will find the contents acceptable and we look forward to having the pleasure and privilege of hosting your function at The Fairway Hotel Spa & Golf Resort. Also visit our website for more information: www.thefairway.co.za

Kind regards,

The Banqueting Team
The Fairway Hotel, Spa & Golf Resort
Tel: 011 478 8000
Fax: 011 431 2256
E-mail: anusha@thefairway.co.za

GPS Coordinates: S 26 06' 86" E 27 58' 00"



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Facilities and Tariffs

Effective from 1st January 2024 – 31st December 2024

Venue Hire

Venue	Monday – Sunday & Public Holidays	Venue Capacity (Banquet Style)
Windsor Ballroom	R 27, 000.00	Min 80 – Max 180
Windsor I	R 22, 000.00	Min 50 – Max 110
Windsor II	R 12, 000.00	Min 20 – Max 60
Vista Deck	R 20, 000.00	Min 20 – Max 100
Randpark	R 13, 000.00	Min 10 – Max 80
Randpark I	R 4, 500.00	Min 6 – Max 20
Randpark II	R 4, 500.00	Min 6 – Max 20
Randpark III	R 4, 500.00	Min 6 – Max 20
Randpark 1V	R 4, 500.00	Min 6 – Max 20
High Ball Craft Bar	R 20, 000.00	Min 50 – Max 100
Wine Cellar	R 3, 500.00	Min 6 – Max 12
*Glassed Area	R 3, 500.00	Min 20 – Max 40
*Picture Frame Area	R 3, 000.00	Min 10 – Max 20

- Prices are subject to change without prior notice.
- The above capacities reflect the guest seating (excl. dancefloor, stage etc.).
- The Vista deck is a private venue, however you can only have soft background string music on the deck and unfortunately no dancing is permitted on the deck. The deck holds a maximum capacity of 100pax. Should you wish to have dancing and loud music, we can offer you a venue adjacent to the Vista Deck (Full Randpark banquet room), where you can have your dance floor/ DJ and your loud music. The Randpark Banquet rooms lead onto the Vista Deck and the venue hire is R4500.00 for each Randpark venue.
- HighBall Craft Bar is a fully operational Bar and dining facility, but can be booked out for private functions, however you can only have soft background music as it is allocated on the Spa rooftop. The Bar holds a maximum capacity of 100pax. Should you wish to have dancing and loud music, we can offer you an alternative venue where you can have your dance floor/ DJ and your loud music.

* Kindly note that the Glassed Area, Picture Frame and Terrace Area are semi-private venues only, as they are linked to the public areas of the hotel and restaurant. Decor for the areas can be brought in, at the Coordinators' and the Restaurant Managers' discretion, to be confirmed prior to arrival. No dance floor, private entertainment / music or speeches over a PA system are permitted. We suggest viewing the venues prior to booking.



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Included in the venue hire

- Full Bar Service
- Buffet area
- Tables (10-seater rounds) and chairs (Kindly note that the High Ball Craft Bar furniture and all relevant items must be used as is and cannot be replaced with other furniture or equipment.)
- Table numbers
- Crockery
- Cutlery
- Glassware
- Ice buckets
- Our standard range of black or white linen (table cloths, napkins and chair covers)
- Dance floor in relevant venues
- The presence of a Banquet Manager on the day
- Waiters: Plated menu: one waiter per every eight guests. Buffet menu: one waiter per every ten guests
- Barmen
- Ample parking is available free of charge
- **In case of power or water outages:**
 - o **The hotel is 100% powered by our own 630 KVA "Silent Pack" generator and the water supply is secured by an 120,000 liter reservoir.**

Not included in the venue hire

- **Bar** – We are a fully licensed establishment. Drinks are charged at the rates current at the time of the event. You may select your own wine from our comprehensive range. A minimum bar tab is required. Please refer to your quotation.
- **Accommodation** – Accommodation for your guests are available. Please ask your coordinator for rates. It is advisable to book well in advance. Full prepayment will be required to confirm bookings.
- **Menu and Wine List**
- **PA System & Lectern**
- **Overlays & Runners** – Please see suppliers list for our preferred suppliers.
- **Tie-backs** – Please see suppliers list for our preferred suppliers.
- **Candles** – Candles may not be placed directly on the table linen.
- **Name Cards**
- **Table Seating Plan**
- **Décor & Flowers** – Draping and flowers for the function are not included in the venue hire. All décor to be supplied by independent suppliers. All decorations to be discussed with management to ensure no damage is done to the venue.
- **Catering** – Halaal & Kosher catering can be arranged at an additional charge, but no more than 10% of your total numbers. Orders to be placed 72 hours in advance.
- **Entertainment** – Will be subject to the approval of the hotel management. Out of consideration for other guests, music volume should be reduced to background music after 24h00. Volume of music etc. will be subject to management discretion.
- **Bar arrangement** – A minimum bar tab is required. Once it is depleted a cash bar option will be available.



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Please note

- The owners, management and staff members do not take any responsibility for any of the guest's or host's belongings or any injuries, damage or loss suffered by any persons.
- Please note that most of our facilities are **NON-SMOKING**, however smoking is allowed outside on the terrace areas.
- Smoke machines/hazardous vapor machines are not allowed inside the hotel due to fire regulations.
- RIGHT OF ADMISSION RESERVED.
- Due to the nature of the business, The Fairway Hotel cannot restrict access to the hotel by members of the public or our hotel guests.
- Out of consideration for other hotel guests, music volume should be reduced to an acceptable level after 24h00.
- All décor and hired equipment should be removed directly after the function, or by prior arrangement with management. Failing to do so will result in a clearing charge to be raised.
- Availability of accommodation cannot be guaranteed. Please ensure that you book your accommodation with our reservationist, as the banqueting department does not hold or book rooms for guests.
- The Fairway Hotel does not accept block bookings without FULL payment.
- Normal check-in times are applicable to guests who have booked accommodation. However, we will make every effort to accommodate early check-in requests, subject to rooms being serviced and departure times of guests checking out.
- Every effort will be made to ensure the success of your function. Therefore, in order to avoid confusion and misunderstandings, persons not involved in the final coordination meeting, should not make changes on the day of the function.
- Changes should only be made by an authorized person and should be done via the Banqueting Coordinator and no other members of staff.
- All rates quoted include VAT at 15%. All rates are subject to change without prior notice.
- Children have to be under adult supervision at all times – children to be disciplined and not run around the venue.
- Please be advised that a final coordination meeting must take place no less than 14 (fourteen) working days prior to the function date. All details in respect of the function, decided and agreed upon by both The Fairway Hotel Management and the client, will and shall only be changed through written communication. These changes may only be made by the signatory of this document.
- No verbal changes will be accepted by The Fairway Hotel Management after confirmation of this document.
- Our Banqueting Coordinator is available to see you by appointment.
- Please ensure that once you have booked a viewing time, that reception is informed, before proceeding to the venues.



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Terms and Conditions

1. A non-refundable deposit to the value of the full venue hire is required within 7 (seven) days of provisional booking in order to guarantee your booking. Failure to make payment could lead to The Fairway Hotel releasing the date unless other arrangements are made in writing with management.
2. The deposit paid only guarantees availability for the date originally booked. It is NOT transferable to another date.
3. 50% of the estimated function bill is payable the latest 6 (six) months prior to the function date. The balance, including the estimated bar bill, to be paid no later than 14 (fourteen) days prior to the function date.
4. The final account for the function will be reconciled and sent after the event.
5. By paying a deposit you automatically indicate your acceptance of The Fairway Hotel's policies regarding payment, cancellation and postponement.
6. Failure to make payments as per clause 1 to 3 above could lead to The Fairway Hotel cancelling the function.
7. Deposits will only be accepted by credit card or direct bank transfer.
8. No cheques will be accepted.
9. In the case of a direct bank transfer, a deposit slip must be forwarded to The Fairway Hotel, where after a copy of the invoice as well as confirmation will be sent to you within 3 (three) working days.
10. The reference number issued when the provisional booking was made, should be noted on all direct bank deposits.
11. **Cancellations:**
 - a. The initial confirmation deposit for the venue is non-refundable.
 - b. If the function is cancelled 12 (twelve) to 6 (six) months prior to the function, a 25% cancellation fee of the total function account will be charged.
 - c. If the function is cancelled 6 (six) to 3 (three) months prior to the function, a 50% cancellation fee of the total function account will be charged.
 - d. If the function is cancelled less than 3 (three) months prior to the function, a 100% cancellation fee of the total function account will be charged.
12. **Postponement:**
 - a. Should you postpone your function for whatever reasons, The Fairway Hotel will only refund or move the money paid to us onto the new date, once the original date has been rebooked by another function.
 - b. If the date of the original function has not been rebooked by another function, The Fairway Hotel will charge a 30% handling fee.
13. Final number of guests must be confirmed in writing no less than 14 (fourteen) days prior to the function date in order to facilitate catering arrangements. Entertainers, DJ etc. to be included in the number of guests. Unfortunately, The Fairway Hotel cannot credit catering charges for non-arrivals. The number of guests booked will be charged for, unless your numbers increase.
14. The Fairway Hotel is a fully licensed facility. Drinks will be charged at the rate current to the date of the function.
15. Availability of accommodation cannot be guaranteed. Please ensure that you book your accommodation with our reservations department, as the banqueting department does not hold or book rooms for guests. The Fairway Hotel does not accept block bookings without FULL payment.



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Operating Policies

1. Once the final function sheet has been signed, The Fairway Hotel will use this as sole specification to facilitate your function. Any changes to this signed document must be made in writing.
2. Please be advised that all final operational details, as well as cleaning, will be completed by The Fairway Hotel, no less than two hours prior to your function.
3. The Fairway Hotel will accept no deliveries prior to the function unless arrangement has been made with the Banqueting Coordinator.
4. No decorating or flower arranging may take place at The Fairway Hotel prior to the date of your function, however this is flexible and can be discussed with the Banqueting Coordinator.
5. Florists are prohibited from arranging flowers on the premises.
6. We accept no responsibility for any deviation by yourself from the signed final function sheet.
7. We accept no responsibility for poor service deliverance, actions or opinions from third party suppliers, recommended or otherwise.
8. All third-party suppliers must be made known to The Fairway Hotel no later than the final appointment date.
9. No off-premises or private catering is permitted at The Fairway Hotel.
10. The venue is available for a period of 8 (eight) hours from the scheduled time of the reception, but not beyond 24h00.
11. Should you wish to keep the venue and bar open after 24h00, you will be charged R 2,000.00 per hour. (This is to cover operation costs.)
12. The Fairway Hotel reserves the right to close the bar at anytime, at its own discretion to protect the property, guests or staff of The Fairway Hotel.
13. The Fairway Hotel will allocate a Banqueting Manager as well as staff to run your function. The staffing allocation will be done at our own discretion and will be to the level that we see function or to run a successful function.
14. The Fairway Hotel or any of its employees do not accept responsibility for any loss or damage to personal property.
15. All damages caused to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client (signatory as per Service Agreement).
16. The Fairway Hotel does not accept responsibility for any loss or damage to personal property or inconvenience caused due to power failures and/or acts of God.
17. The Fairway Hotel reserves the right to cancel any booking (provisional or confirmed) forthwith and without liability on its part in the event of any damage and/or destruction caused to the venue by force, acts of God, industrial unrest and any other cause beyond the control of The Fairway Hotel, which shall prevent The Fairway Hotel from performing its obligations.
18. All decorations are to be discussed with the Banqueting Coordinator prior of proceeding to ensure no damage is done to the venue.
19. No fireworks will be allowed on the Fairway Hotel property.
20. No live animals will be allowed on the Fairway Hotel property.
21. No candles are allowed to be placed directly on the table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candle holders must be wide enough to prevent the wax from dripping onto any The Fairway Hotel table linen (including linen napkins). The Fairway Hotel reserves the right to charge the client (signatory of the Service Agreement) in full for any damage caused to any table linen as a result of burns or wax drippings.



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22. Storage of decorations and other outsourced items can be arranged. Subject to availability and the discretion of Management.
23. Please note, we do not take any responsibility for stored items.
24. All prices are inclusive of 15% VAT and exclude any staff gratuity.

Attendance Figures

The final attendance numbers and venue allocation must be made 30 days prior to the confirmed event date. The following allowances will be permitted:

1. 10% allowance is permitted to number changes from 7 days prior to event.
2. No changes will be accepted to number changes less than 7 days.

The Fairway Hotel endeavours to cater for extra numbers but this cannot be guaranteed. Additional covers will be charged for at the agreed rate. The Event Owner and/or the Event Organiser is responsible for ensuring that the maximum capacity of the venue is not exceeded.

Accommodation

Leisure Rates

Effective from 1st January 2024

Rates change daily according to occupancy. Please ask your coordinator for our best available rate for your required dates.

Rates include breakfast.

Rooms are subject to availability.

Corkage

Please note that no drinks can be brought onto the property that the hotel can supply. Alternatively, a corkage charge will be applicable.

Please discuss with your coordinator for more information.





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Plated Menu Selection

Tea and Filter Coffee available with all of the below choices

PLATED MENU SELECTION		
STARTERS	PRICE PER PERSON	INCLUDES
One starter	R 135.00	A selection of one item from the cold or hot starter section
A choice of two starters	R 200.00	A selection of two items from the cold, hot or soup section
Soup	R 85.00	A selection of one item from the soup section
Sorbet	R 55.00	A selection of one item from the sorbet section
MAIN COURSES	PRICE PER PERSON	INCLUDES
One main course	R 235.00	A selection of one item from the main course section
A choice of two main courses	R 360.00	A selection of two items from the main course section
DESSERT	PRICE PER PERSON	INCLUDES
One dessert	R 110.00	A selection of one item from the dessert section
A choice of two desserts	R 150.00	A selection of two items from the dessert selection

Please note these menus serves as guidelines to what we have to offer. If there is anything you don't see on the menu, our head chef Santhil Ramdhani will gladly see how he can assist in making your day as memorable as possible.

**Please note ALL prices are inclusive of VAT and subject to change without prior notice.*



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Plated Menu Selection

Cold Starters

- Honey roasted duck breast, thinly sliced and accompanied by pickled beetroot and avocado purée
- Herb marinated aubergine and ricotta stack with tomato salsa(V)
- Goat's cheese and new potato terrine with green tomato chutney and herb salad(V)
- Asian noodle salad with lemongrass poached prawns and sweet chilli sauce
- Smoked trout fillet served with a pickled julienne of cucumber & creamy horseradish
- Caesar salad with bacon (optional) and croutons
- Caprese salad with basil pesto (V)
- Vietnamese vegetable salad with sesame seeds (V)

Hot Starters

- Kingklip medallions served with red pepper puree, sautéed artichoke hearts and crispy pancetta
- Prawn risotto with tomato and basil coulis
- Steamed Mussels in white wine cream sauce
- nicoise with lemon and olive oil
- Chicken and mushrooms in a light mustard cream sauce, served in a phyllo basket
- Sautéed potato gnocchi with basil and tomato cream(V)

Soups

- Vegetable and barley broth
- Chilled Vichyssoise
- Roasted plum tomato and saffron soup with olive tapenade dressing
- Pea soup with pancetta lardons
- Cream of forest mushroom soup
- Traditional Italian minestrone soup

Sorbet

- Strawberry daiquiri
- Lemon and lime
- Mango
- Grapefruit
- Coconut



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Main course

Braised lamb shank in red wine served with potato gnocchi and buttered green beans
Herb and tapenade crusted Kingklip fillet with mashed potatoes, sautéed ratatouille and Saffron cream
Scottish salmon fillet with a dill butter sauce and barley risotto

Roast lamb rack served with potato fondante, air dried plum tomato and aubergine caviar
Grilled beef fillet mignon served with roasted vegetables, chateau potatoes and shiraz jus
Chicken supreme filled with pumpkin & sage mousse served with vegetable couscous & tomato coulis
Roasted pork neck, served with mashed potatoes, Caponata and Port jus

Vegetarian options

Tian of grilled black mushroom, tomato, spinach and mozzarella with sauce verte
Vegetable stir fry with egg noodles
Wild mushroom saffron risotto

Desserts

Almond Brule tart with honey ginger ice cream
Chocolate mousse cake with bourbon vanilla sauce
Bittersweet chocolate financier bar with milk chocolate Chantilly and vanilla bean ice cream
Passion fruit tart with crunchy hazelnut ice cream
Dulce de Leche cheesecake with chocolate crust and salted caramelized nuts
Malva pudding with toffee sauce and vanilla ice cream.



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Buffet Menu Selection

Tea and Filter Coffee available with all of the below choices

BUFFET MENU SELECTION		
SALADS	PRICE PER PERSON	INCLUDES
Three salads	R135.00	A selection of three items from the salad section
Five salads	R 170.00	A selection of five items from the salad section
CARVERY	PRICE PER PERSON	INCLUDES
One roast	R 160.00	A selection of one item from the carvery section
Two roasts	R 175.00	A selection of two items from the carvery section
Three roasts	R 245.00	A selection of three items from the carvery section
MAIN COURSES	PRICE PER PERSON	INCLUDES
Three main courses	R 260.00	A selection of three items from the main course section
Four main courses	R 305.00	A selection of four items from the main course section
Five main courses	R 355.00	A selection of five items from the main course section
Included in the above price is: A selection of one item from the vegetable section A selection of one item from the rice section A selection of one item from the potatoes section		
DESSERTS	PRICE PER PERSON	INCLUDES
Two desserts	R 115.00	A selection of two items from the dessert section
Four desserts	R 135.00	A selection of four items from the dessert section
Five desserts	R 185.00	A selection of five desserts from the dessert section
Six desserts	R 205.00	A selection of six desserts from the dessert section

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Buffet Menu Selection

(Min 25 pax)

Salads

- Asian glass noodle salad
- Nicoise salad (green beans, baby potatoes, olives, red onions and tuna fish)
- Baby potatoes, crème fraiche and spring onion
- Honey Roasted Butternut with Cinnamon
- Caesar salad with bacon, olive ciabatta croutons
- Roasted vegetable and chicken pea salad
- Smoked chicken breast with spicy pepper and pineapple salad
- Pickled fish Cape Malay style
- Roasted carrots and orange salad
- Old fashion Coleslaw
- Tabouleh salad
- Mediterranean cous cous salad

Build your own salad (individual bowls of the following):

Feta cheese, marinated olives, assorted lettuce, cherry tomatoes, roasted peppers, Grilled onions, humus, tapenade, tzatziki, pita breads, falafel etc. served with various salad dressings

Main course

Carvery selection

Beef*

- Roasted Rump of beef with pepper crust and red wine jus
- Beef sirloin with grain mustard crust

Lamb*

- Shoulder of lamb Kleftiko style with rosemary and lemon
- Rolled leg of lamb with Middle Eastern spices

Chicken

- Chicken roulade with a herb and lemon stuffing
- Roasted whole chicken crusted in five spices

Pork

- Roasted smoked loin of pork with apple sauce
- Crisp roasted pork belly roll
- Honey glazed Gammon

* All meats are prepared medium



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Hot Buffet

Meat

Beef Stroganoff
Beef Bourguignon (red wine, pearl onions and bacon)
Braised oxtail in a red wine sauce with butter beans
Traditional lamb curry with accompaniments
Irish lamb stew
Tomato bredie (lamb)
Smoked pork loin with mustard cream sauce

Fish

Steamed Kingklip with Saffron cream sauce
Hake medallions with lime beurre blanc
Pan fried line fish in lemon and caper dressing
Thai green fish curry

Poultry

Roasted apricot and yoghurt marinated chicken
Pan fried chicken supreme finished in a forest mushroom cream sauce
Traditional chicken curry
Chicken roulade with a Port wine rosemary jus
Chicken a la king
BBQ Roasted chicken drumsticks

Pasta

Penne tossed in olive oil, sundried tomato, spinach
Spaghetti with beef bolognese and parmesan shavings
Spinach and ricotta cannelloni (V)
Oriental stir fried vegetables with egg noodles

Vegetarian

Vegetarian moussaka
Chick pea Cacciatore
Vegetable and bean curry
Aloo Gobi (Indian cauliflower and potato dish)



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Rice

Basmati rice, pilaf rice, plain white rice, turmeric rice with almond and raisins

Potatoes

Baby roasted potatoes with rosemary, chateau potatoes, lyonnaise potatoes, mashed potatoes and gratin potatoes

Vegetables

Buttered seasonal vegetables
Honey glazed carrots
Oven roasted butternut country style
Green beans with braised garlic red onions
Traditional ratatouille
Cauliflower au gratin

Dessert

Berry panna cotta
Chocolate-mint brownies
Cappuccino cheesecake
Lemon-lime bars
Traditional Crème Brule
Strawberry Cheesecake
French apple tart
Malva pudding with custard



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Breakfast Menu Selection

Tea and Filter Coffee available with all of the below choices

BREAKFAST MENU SELECTION		
BREAKFAST MENU OPTIONS	PRICE PER PERSON	INCLUDES
Continental Breakfast Menu	R 230.00	Kindly refer to menu
Breakfast Buffet Menu 1	R 260.00	Kindly refer to menu
Breakfast Buffet Menu 2	R 285.00	Kindly refer to menu
Cocktail Breakfast	R 295.00	Kindly refer to menu

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Continental Breakfast Menu

Variety of fruit juices

Selection of cheese and traditional condiments

Selection of cold cooked and cured meats

Smoked salmon with accompaniments

Seasonal fruit platter

Muesli and assorted yoghurts

Baker's basket: Danish pastries, freshly baked croissants and muffins

Toast, Jam and preserves

Coffee and Teas



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Breakfast Buffet Menu 1

(Min 25 pax)

Cold Display

Cubed seasonal fruit platter

Muesli and assorted cereals

Basket of Danish pastries, freshly baked croissants and muffins

Toast, Jam and preserves

Hot Buffet

Braised button mushrooms

Oven roasted plum tomatoes

Chive scrambled eggs

Pork or beef sausages

Crispy back bacon

Haddock Mornay

(Chicken sausages available on request)



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Breakfast Buffet Menu 2

(Min 25 pax)

Cold Display

Fresh seasonal fruit platter

Assorted yoghurts

Nuts and dried fruit

Muesli and cereals

Basket of Danish pastries, freshly baked croissants and muffins

Toast, Jam and preserves

Selection of local cheeses with accompaniments

Selection of cold cuts and processed meats

Smoked salmon with condiments

Hot Buffet

Braised button mushrooms

Oven roasted plum tomatoes

Chive scrambled eggs

Beef or pork sausages (chicken available)

Crispy back bacon

Cheese omelettes

Haddock Mornay

Flapjacks with maple syrup



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Cocktail Breakfast

Cold Selection

Danish pastries - muffins and scones
Seasonal fruit skewers
Granola bars
Mini cups of yoghurt and berry Compote
Mini cups of seasonal fruit salad
Assorted Smoothies
Mini croissants with a variety of fillings
Smoked salmon bagels

Hot Selection

Truffled scrambled eggs in its own cup (V)
Mini French toast fingers with maple syrup (V)
Cups of kedgeree Mornay
Chicken and mushroom wraps
Assorted mini quiches (V)
BBQ Boerewors and onion kebabs
Pigs in a blanket



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Cocktail Menu Selection

COCKTAIL MENU SELECTION		
COCKTAIL MENU OPTIONS	PRICE PER PERSON	INCLUDES
Cocktail Snacks Option 1	R 255.00	Kindly refer to menu under the Finger Snack Menu
Cocktail Snacks Option 2	R 305.00	Kindly refer to menu under the Finger Snack Menu
Cocktail Snacks Option 3	R 485.00	Kindly refer to menu under the Finger Snack Menu
HighBall Craft Bar menu 1	R 310.00	Only menu available for HighBall Craft Bar
HighBall Craft Bar menu 2	R 340.00	Only menu available for HighBall Craft Bar
Finger Lunch Menu	R 365.00	Kindly refer to menu
Mezze Platter Option 1	R460.00 per platter 6-8 guests	Kindly refer to menu under the Finger Snack Menu
Mezze Platter Option 2	R560.00 per platter 6-8 guests	Kindly refer to menu under the Finger Snack Menu
Mezze Platter Option 3	R660.00 per platter 6-8 guests	Kindly refer to menu under the Finger Snack Menu
Platter Menu/Snack Board 1	Full -R805.00 per platter 8-10 guests Half R465.00 per platter 4-6 guests	Kindly refer to menu under the Finger Snack Menu
Platter Menu/Snack Board 2	Full -R905.00 per platter 8-10 guests Half - R560.00 per platter 4-6 guests	Kindly refer to menu under the Finger Snack Menu
Platter Menu/Snack Board 3	Full -R705.00 per platter 8-10 guests Half -R405.00 per platter 4-6 guests	Kindly refer to menu under the Finger Snack Menu

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Corkage

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Finger Snack Menu

Cocktail snacks Option 1

Cold

Parma ham and melon roll on a toasted crouton
Smoked Chicken in pastry case served with homemade fruit chutney
Line fish roulade with lumpfish roe on brioche
Cheese flavoured profiterole filled with babaganoush (V)

Hot

Kingklip satay with lime butter
Mini beef sliders
Vegetable spring rolls (V)
Greek lamb meat balls with a minted yoghurt dressing

Cocktail snacks Option 2

Cold

Beef tartare with olive tapenade
Chicken liver parfait served on a toasted baguette with red onion marmalade
Bocconcini and cocktail tomato skewer with sweet basil pesto (V)
Prawn tail served with wasabi mayonnaise
Artichoke crostini (V)

Hot

Chicken dumpling and vegetable dumpling (V) with an Asian dipping sauce
Beef satay with a velvety peanut sauce
Roasted red pepper risotto arrancini (V)
Salt and pepper calamari with a sweet chilli sauce
Mini lamb kofta with cucumber raita



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Cocktail snacks Option 3

Cold

Smoked salmon on blinis, chives flavoured sour cream
Mussel and guacamole pita pockets
Oysters served with lemon and spicy sauce
Mini brioche with eggs and cress garnish (V)
Olive ciabatta with roasted aubergine and grilled bocconcini (V)
Sliced beef pastrami and fruit chutney on a courgette crouton

Hot

Chicken goujons tempura with a sweet and sour sauce
Beef chimichangas
Panko prawns served with a wasabi mayonnaise
Lamb cutlet with a fresh herb crust
Baby marrow and mushroom kebabs with a balsamic reduction (V)
Vegetable spring roll with a jalapeno mayonnaise (V)
Roasted beef fillet served on cocktail rolls with caramelized onion and mustard

Dessert

Chocolate and banana spring roll cigars
White chocolate and macadamia nougat
Cappuccino cheesecake
Fruit kebabs with vanilla bean syrup



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High Ball Craft Bar menu 1

Menu applicable to High Ball Craft Bar due to the kitchen layout and functionality

COCKTAIL MENU SELECTION 1	
PRICE PER PERSON	R310.00
INCLUDES	Price is for entire menu as per below

Steak tartare and pickled quail egg on toasted baguette
Parma ham melon polana crouton
Smoked chicken pastry case parcels
Poached prawn skewers aioli
Smoked salmon blini
Bocconcini and roasted aubergine crouton
Vietnamese noodle bowls

Please note these menus serves as guidelines to what we have to offer. If there is anything you don't see on the menu, our head chef Santhil Ramdhani will gladly see how he can assist in making your day as memorable as possible.

Corkage

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High Ball Cocktail Menu 2

Menu applicable to High Ball Craft Bar due to the kitchen layout and functionality

COCKTAIL MENU SELECTION 2	
PRICE PER PERSON	R 340.00
INCLUDES	Price is for entire menu as per below

Lemongrass prawn and Asian noodle salad cups
Seared sesame crusted tuna pickled cucumber croutons
Beef satay peanut sauce
Ceasor salad bowls
Mini beef and onion marmalade slider
Bocconcini and roasted aubergine crouton
Thai fish cakes with wasabi mayonnaise
Marinated calamari and chorizo wraps
Smoked salmon pita

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Finger Lunch Menu

Cold selection

Assorted open sandwiches
Mini chicken shwarma
Smoked salmon bagels
Bocconcini and cocktail tomato skewer with pesto (V)
Chicken liver parfait with toasted baguette
South African cheese board with biscuits
Biltong, droëwors and mixed roasted nuts

Hot selection

Mini beef sliders
Jalapeno and cheese rissoles(V)
Fish goujon tataré
Chicken kebab with honey and mustard sauce
Mini seafood pizza
Mini Margarita pizza (V)

Sweet selection

Seasonal fruit kebabs
Chocolate brownies
Mini lemon bars



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MEZZE PLATTER OPTIONS 2024

Caters 6-8 guests

Option 1 R460 per platter

Seasonal roasted vegetables
Sundried tomato dip
Pita chips
Pita pockets
Marinated Olives
Vegetable sticks
Hummus
Beetroot hummus
Marinated heirloom tomatoes

Option 2 R560 per platter

Seasonal roasted vegetables
Sundried tomato dip
Pita chips
Pita pockets
Marinated Olives
Vegetable sticks
Hummus
Beetroot hummus
Marinated heirloom tomatoes
Selection of cold meats

Option 3 R660 per platter

Seasonal roasted vegetables
Sundried tomato dip
Pita chips
Pita pockets
Marinated Olives
Vegetable sticks
Hummus.
Beetroot hummus.
Marinated heirloom tomatoes.
Selection of cold meats.
Tabouleh

House made bread selection.



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PLATTER MENU 2024 – FULL/HALF BOARDS

Snack board menu

Board 1

Full R805 8/10 pax

Half R465 4/6 pax

House chips

Fairway crisps

Steak satays (bbq)

Spicy meat balls (chutney)

Lamb Samoosa

Beef spring rolls

Pulled pork Bao buns

Variety Of sauces on the side!

Board 2

Full R905 8/10 pax

Half R560 4/6 pax

House chips

Fairway crisps

Smash sliders

Nashville chicken sliders

Buffalo chicken wings

Fish tacos

Pork belly bao buns

Variety Of sauces on the side!



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PLATTER MENU 2024 – FULL/HALF BOARDS

Snack board menu

Board 3

Full R705 8/10 pax

Half 405 4/6 pax

House chips

Fairway crisps

Vegetables kebabs

Cheese puffs

Sweet corn cheese Samoosa

Phyllo spinach and feta

Stir fry rice paper rolls

Falafel pita pockets.

Variety Of sauces on the side!

Vegan options available on request!!!



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Specialty Menu Selection

OTHER MENU SELECTIONS		
MENU OPTIONS	PRICE PER PERSON	INCLUDES
Under African Skies - Braai Menu	R 505.00	Kindly refer to menu
High Tea Menu	R 275.00	Kindly refer to menu
Kiddies Menu (up to 10 years old)	R 120.00	Kindly refer to menu

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Under African Skies

South – African Braai Menu

(Min 25 pax)

Salad and starter selection

Selection of rolls and breads

"Build Your Own Salad" - Selection of fresh greens with various toppings and dressings

Israeli salad

Pasta salad

Pickled beetroot and cumin salad

Potato salad

Coleslaw

Hot Selection

Minted lamb cutlets

BBQ chicken drumsticks

Prime sirloin steak

Farm style Boerewors

Sauces

Pepper, Mushroom and Tomato Relish

Side dishes

Potato and sweet potato bake

Corn on the cob

Old fashioned roasted pumpkin

Mielie pap

Sweet selection

Milk tart

Chocolate mousse cake

Malva pudding with custard

Fruit Salad



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High Tea Menu

Sweet selection

Scones with Chantilly cream and jam

Marbled chocolate brownies

Lemon meringue pie

Chocolate éclairs

Strawberries and cream

Cupcakes

Finger sandwiches

Cucumber and mustard

Egg and watercress

Smoked salmon and cream cheese

Cheddar and tomato

Mini sausage rolls

Vegetable samosas

Mini vegetable quiche

Tea and coffee



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Kiddies Menu

For children up to 10 years of age

Main courses

Please select one of the following:

Hamburgers and French fries

Spaghetti bolognaise

Fish goujons and chips

Chicken nuggets and chips

Penne Napolitana (Tomato sauce)

Dessert

Please select one of the following:

Ice cream and chocolate sauce

Fruit salad and ice cream

Apple crumble and vanilla ice cream



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Contact Details

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Directions

GPS Coordinates: S 26 06' 86" E 27 58'
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