



Chilli Pix

Sica's Guest House is a charming, old world sanctuary, situated just far enough away from the city's hustle and bustle. This owner-run facility is graciously nestled on 3 acres of Durban's prestigious Berea, with 46 en suite luxury bedrooms, private 'broekie-lace' verandahs, tranquil surroundings and ample parking.

Sica's caters for international and local guests, sports enthusiasts and business people looking for distinctive accommodation with that rare personal touch. Facilities include; inviting swimming pool, floodlit tennis court and is internet connectivity in each room.

Function facilities cater for up to 160 delegates and each venue is equipped with all the latest paraphernalia. This luxury bed and breakfast guest house is also a popular venue for weddings and special events. There is even a chapel on the property.

The Sica's functions planning team takes care of the finest details for each event, making Sica's one of Durban's most charming venues for your special event.

Breakfast/Dinner/Luncheon/Cocktail Functions

Our menus range in price from R210.00 per person to R300.00 per person depending on the menu chosen.

The price per person is inclusive of the following:

- Catering - dependent on your menu selected
- Cutlery, crockery, glassware and white linen (table cloths, serviettes and overlays)
- Standard equipment: screen, whiteboard and markers, laser pointer, data projector and DVD player
- Room hire fee for the respective venue
- Ample free secure onsite parking

The price per person excludes the following:

- Beverages during the function
- 10% service charge on the total food bill (compulsory)
- White chair covers at R10.00 each
- PA system, microphone (1 x roving and 1 x lapel) and sound cable at R600.00 only available in our Garden Room and Palm venue

Cocktail Menus

COCKTAIL MENU A:

Selection of Canapés

(Choice of 4 Fillings)
 Roast Beef and Dijon Mustard
 Camembert and Fig
 Creamy Chicken and Peanut
 Sliced Egg and Mayonnaise
 Avocado and Tomato (seasonal)
 Tuna Salad
 Cream Cheese and Chives
 Cheese, Tomato and Cucumber
 Salami and Cream Cheese
 Salami, Cheese and Tomato

Hot Snack Selection

(Choice of 6 Snacks)
 Cocktail Potato and Mince Samosas
 Chipolata Sausages and Sweet Chilli Salsa
 Vegetarian Quiche Loraine
 Cheese Puffs
 Bite Size Sausage Rolls
 Fish Gou-Gons and Tartar sauce
 Vegetarian Pizza Slices
 Crumbed Mushrooms and Tartar Sauce
 Mini Curried Pies
 Crumbed Chicken Strips

Included:

Cheese and Fruit Platter

OR

Crudités Platter

(Gherkins, Cucumber, Cherry Tomatoes,
 Carrots, Celery, Cheese and Olives
 served with a Mixed Herb Cream Cheese Dip)

R210.00 per person

COCKTAIL MENU B:

Selection of Canapés

(Choice of 4 Fillings)
 Brie Cheese and Strawberry
 Prawn Cocktail
 Smoked Salmon and Cream Cheese
 Cheese, Tomato and Cucumber
 Smoked Chicken and Peanuts
 Cucumber, Feta and Olives
 Camembert and Fig
 Tuna and Peppers
 Salami, Cheese and Tomato

Hot Snack Selection

(Choice of 7 Snacks)
 Cocktail Potato and Mince Samosas
 Vegetarian Quiche Loraine
 Bite Size Sausage Rolls
 Vegetarian Springrolls
 Cajun Baked Potato Wedges
 Thai Chicken Skewers
 Peri-Peri Chicken Livers
 Honey and Mustard Chicken Wings
 Crumbed Linefish in Sesame Seeds
 Tomato and Onion Meat Balls

Included:

Cheese and Fruit Platter

OR

Crudités Platter

(Gherkins, Cucumber, Cherry Tomatoes,
 Carrots, Celery, Cheese and Olives
 served with a Mixed Herb Cream Cheese Dip)

R225.00 per person

Buffet Menu

Freshly Baked rolls and Butter are placed on all the tables

MAIN COURSE BUFFET

MEAT DISHES

(Choice of 2 Meat Dishes)
 Chicken Scaloppini in a White Wine Sauce
 Leg of Lamb on the Spit
 Beef Stroganoff
 Chicken Casserole
 Grilled Chicken
 Roast Rump
 Lamb or Chicken or Beef Curry
 Grilled Line Fish
 Chicken à la King

VEGETARIAN DISHES

(Choice of 1 Vegetarian Dish)
 Tagliatelli Alfredo
 Roasted Butternut and Creamed Spinach Lasagne
 Vegetarian Penne Pasta
 Spaghetti Napolitano
 Mediterranean Vegetable Lasagne
 Vegetable Stir-Fry

VEGETABLES

(Choice of 2 Vegetables)
 Roasted Butternut
 Broccoli and Cauliflower served in a Cheese Sauce
 Green Beans and Baby Onions in a Tomato Base
 Gem-Squash filled with Butter Onions and Peas
 Crispy Carrots with Peas and Butter Onions
 Creamed Spinach

The above is served with Roast Potatoes, Rice and Greek Salad

DESSERT BUFFET

(All the below desserts will be served)
 Pavlova served with Fresh Fruit
 Cheese Cake
 Chocolate Mousse
 Fruit Salad
 Lemon Meringue
 Ice Cream and Chocolate Sauce

Freshly Brewed Tea & Coffee

R265.00 per person

Braai Menu

Freshly Baked rolls and Butter are placed on all the tables

MAIN COURSE BUFFET

SALADS

(Choice of 3 Salads)
 Traditional Greek Salad
 Potato Salad
 Carrot and Pineapple Salad
 Beetroot Salad
 Coleslaw
 Roasted Vegetables and Cous Cous Salad

MEAT DISHES

(Choice of 3 Meat Dishes)
 Chicken Kebabs
 Lamb Chops
 Boerewors
 Chicken Pieces
 Pork Rashers
 Steak

VEGETARIAN DISHES

(Choice of 1 Vegetarian Dish)
 Tagliatelli Alfredo
 Roasted Butternut and Creamed Spinach Lasagne
 Vegetarian Penne Pasta
 Spaghetti Napolitano
 Mediterranean Vegetable Lasagne
 Vegetable Breyani

The above is served with 'Stywe Pap' and
 a Tomato and Onion Gravy

And

Baby Potatoes in Garlic and Parsley Butter

DESSERT

(Choice of 2 Desserts)
 Trifle
 Chocolate Mousse
 Fruit Salad
 Lemon Meringue
 Ice Cream and Chocolate Sauce
 Malva Pudding and Custard

R265.00 per person

Banqueting Menu

Freshly Baked rolls and Butter are placed on all the tables

PLATED STARTERS

(Choice of 1 Starter)

Anti-Pasta (Salami, Mozzarella, Asparagus, Marinated Mushrooms, Boiled Egg and Stuffed Pepperdew)

Stuffed Mushrooms (Brown Mushrooms filled with Assorted Cheeses, Breadcrumbs, Garlic and Herbs)

Traditional Greek Salad

Deep Fried Camembert drizzled with Cranberry Sauce

Smoked Drakensberg Trout

Homemade Butternut or Minestrone Soup

Tomato and Mozzarella Tower (Thick Tomato Slices marinated and stacked with Mozzarella Cheese drizzled with Vinaigrette and Basil Dressing)

MAIN COURSE BUFFET

MEAT DISHES

(Choice of 2 Meat Dishes)

Chicken Scaloppini in a White Wine Sauce

Leg of Lamb on the Spit

Green Thai Chicken Curry

Chicken Casserole

Grilled Chicken

Roast Rump

Lamb or Chicken or Beef Curry

Grilled Line Fish

Beef Stroganoff

Chicken à la King

Seafood Paella

VEGETARIAN DISHES

(Choice of 1 Vegetarian Dish)

Tagliatelli Alfredo

Roasted Butternut and Creamed Spinach Lasagne

Vegetarian Penne Pasta

Vegetable Stir-Fry

Mediterranean Vegetable Lasagne

Vegetable Breyani

VEGETABLES

(Choice of 2 Vegetables)

Roasted Butternut

Broccoli and Cauliflower served in a Cheese Sauce

Green Beans and Baby Onions in a Tomato Base

Gem-Squash filled with Butter Onions and Peas

Crispy Carrots with Peas and Butter Onions

Creamed Spinach

The above is served with Roast Potatoes, Rice and Greek Salad

DESSERT

(All the below desserts will be served)

Pavlova served with Fresh Fruit

Cheese Cake

Chocolate Mousse

Fruit Salad

Lemon Meringue

Freshly Brewed Tea & Coffee

R295.00 per person

Breakfast Functions

The price per person is inclusive of the following:

- Breakfast menu
- Cutlery, crockery, glassware and white linen (table cloths, serviettes and overlays)
- Standard equipment: screen, whiteboard and markers, laser pointer, data projector and DVD player
- Room hire fee for the plenary venue
- Ample free secure onsite parking

The price per person excludes the following:

- Beverages during the function
- White chair covers at R10.00 each
- PA system, microphone (1 x roving and 1 x lapel) and sound cable at R600.00 only available in our Garden Room and Palm venue

Breakfast Menu

CONTINENTAL BREAKFAST

(Placed on the Tables)

Tropical Fruit Salad

Fruit Yoghurt

Variety of Cereals

Pastry Basket filled with Muffins and Scones

Butter and Preserves

HOT ENGLISH BUFFET SELECTION

Scrambled Eggs

Fried Eggs

Fried Bacon

Mutton Sausages

Sautéed Mushrooms

Grilled Tomato

Sautéed Potato

White and Brown Toast

Freshly Brewed Tea, Filter Coffee and Fresh Fruit Juices

R235.00 per person

TERMS AND CONDITIONS

This document is only a quotation. To make a booking please contact our central reservations office at 031 261 2768.

All the above rates are inclusive of Value Added Tax.

Rates are subject to change with out prior notification.

These rates are valid from 1 January 2015 - 31 December 2015.



Contact Central Reservations:

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