



Corporate year-end events

30 November - 27 December 2026

End the year on a high note with an exclusive corporate Christmas celebration featuring private event spaces, exceptional cuisine and a vibrant atmosphere your colleagues will never forget.

From R650.00 per person

Enquiries:

031 514 6500

sales1@coastlandsumhlanga.co.za

sales2@coastlandsumhlanga.co.za

sales3@coastlandsumhlanga.co.za

sales4@coastlandsumhlanga.co.za



Coastlands
UMHLANGA

www.coastlands.co.za

Festive season Corporate menu 1

R650.00 per person

Starters

- Smoked salmon trout roulade,
delicately garnished with horseradish
- Heirloom tomato and mozzarella salad with basil pesto (V)
- Classic Waldorf salad with wholegrain mustard mayonnaise (V)
- Barley and roasted root vegetable salad (V)
- Baby potato salad with sage dressing (V)

Mains

- Traditional chicken curry served with sambals and pickles
- Slow-roasted lamb shoulder on roasted butternut
with thyme-infused gravy
- Slow-braised French beef casserole with mushrooms
and baby onions
- Traditional roast turkey served with lamb chipolatas,
rich giblet gravy and cranberry sauce
- Roasted peppers filled with creamy polenta
on sautéed seasonal vegetables (V)
- Golden Cheddar potato gratin (V)
- Oven-roasted seasonal root vegetables (V)
- Fragrant basmati rice infused with cardamom and cinnamon (V)

Desserts

- Lime and orange mousse with crisp finger biscuits
- Kiwi crème with a caramelised sugar topping (V)
- Chocolate pot with vanilla-infused cream (V)
- Classic Italian tiramisu
- Traditional Christmas mince pies
- Seasonal fruit salad with vanilla ice cream (V)

Festive season Corporate menu 2

R675.00

Starters

Tomato and cucumber gazpacho shots (V)

Line fish and mussel cocktail

Chicken roulade with pickled vegetables

Rare roast beef with Dijon mustard dressing

Butterbean and carrot salad (V)

Feta and vine-ripened tomato salad (V)

Mains

Traditional beef curry served with sambals and pickles

Roast leg of Karoo lamb on braised leeks with rosemary jus

Mediterranean chicken with roasted red peppers and black olives

Pan-fried line fish fillet with caper and herb butter sauce

Roast turkey with lamb chipolatas,

giblet gravy and cranberry sauce.

Butternut ravioli in a rich tomato basil sauce (V)

Asian-style fried rice with bean sprouts (V)

Creamy mashed potato, caramelised carrots

and roasted Mediterranean vegetables (V)

Desserts

Classic Crème Brûlée

Seasonal melon cocktail in citrus syrup (V)

Chocolate mousse with roasted nuts (V)

Fresh fruit skewers with citrus yoghurt (V)

Traditional Christmas mince pies

Seasonal fruit salad with vanilla ice cream (V)

Festive season Corporate menu 3

R700.00

Starters

Smoked salmon terrine with lemon dressing
Beef strips with mustard dressing
Prawn cocktail in herb dressing
Mussel and tomato shooter
Tuna mousse on cucumber julienne
Apple and cos lettuce salad (V)
Caprese salad with buffalo mozzarella
Asian noodle and bean sprout salad (V)
Baby potato and rocket salad (V)

Mains

Prime rib of beef on honey-roasted root vegetables
Coastlands signature lamb curry with sambals and pickles
Duck breast with wild mushrooms and sour berry sauce
Hake topped with shrimps in classic Thermidor sauce
Roast turkey with lamb chipolatas,
giblet gravy and cranberry sauce
Aubergine and tomato bake (V)
Savoury rice (V)
Glazed carrots with parsley and braised leeks in garlic cream (V)

Desserts

Traditional Christmas mince pies
Warm apple tart with fresh cream
Chocolate cups filled with white chocolate mousse (V)
Rose water panna cotta with fresh fruit skewers
Seasonal fruit salad with vanilla ice cream (V)