

INDABA

HOTEL, SPA & CONFERENCE CENTRE
FOURWAYS JOHANNESBURG

Matric Dance Information 2025





INDABA MATRIC DANCE PACKAGES

MAKE YOUR MATRIC DANCE UNFORGETTABLE AT
INDABA HOTEL!

Celebrate the end of an era and the start of a new journey with a spectacular Matric Dance at Indaba Hotel! Our elegant venues, delicious catering, dazzling décor, and top-tier service set the stage for a night of glitz, glamour, and unforgettable memories. Whether you're dreaming of a classic ballroom affair or a trendy themed celebration, our team will bring your vision to life. Dance the night away and make it a send-off to remember!

MATRIC DANCE PACKAGES INCLUDE:

- Fruit Punch on arrival
- A jug of juice per table
- Dance Floor
- Easel Stands
- Red Carpet
- Round Tables
- Conference Chairs
- White or Black Tablecloths
- White Napkins
- Standard Cutlery, crockery & glasses
- Waitering & Bar Staff
- Banquet Manager

Matric Magic
Starts Here!

Matric Buffet 1

BANQUET MENU

R525
PER PERSON

Starters

SEAFOOD SELECTION

Deep Fried Calamari Rings with Lemon Butter (served hot)

POULTRY SELECTION

Sweet Chili Chicken Skewers & Barbeque Chicken Drumsticks (served hot)

MEAT SELECTION

Mini Beef Burgers topped with Cheddar Cheese alongside Tomato & Basil Infused Beef
Meatballs in a Tomato and Basil Sauce (served hot)

VEGETABLE SELECTION

Butternut & Mushroom Risotto Ball with a Red Pepper Pesto, Mini Caprese topped with Hummus

SALAD SELECTION

Build-your-own Salad Bar to include: Crisp Lettuce, Baby Rosa Tomatoes, Sliced Cucumber, Red Onion, Roasted Peppers, Olives, Croutons, Bacon Bits and Feta Cheese with Assorted Salad Dressings

Potato and Chive Salad
Baby Beetroot Salad
Duo of Cabbage Slaw
Veg Pasta Salad

***PLEASE NOTE, THE ABOVE BUFFET STARTER SELECTION CAN BE REPLACED WITH ONE (1) PLATED STARTER OPTION FROM PAGE 5**

Hot Buffet

Beef and Onion Pie served with Rosemary Jus
Peri Peri Chicken Pieces with a Creamy Chili Sauce
Battered Hake Fillet with a Butter Sauce
Seasonal Veg Lasagna topped with Mozzarella Cheese
Mixed Veg Curry with Basmati Rice
Cumin Braised Carrots
Sautéed Baby Marrow
Baby Potatoes with Garlic Butter

Dessert Buffet

Crème Caramel
Traditional Key Lime Pie
Custard Tarts
Strawberry Cheesecake
Rich Chocolate Brownies
Assorted Ice Cream
Fruit Salad

Matric Buffet 2

— BANQUET MENU —

R525
PER PERSON

Starters

SEAFOOD SELECTION

Deep Fried Fish Cubes served with a Tartar Sauce
(served hot)

POULTRY SELECTION

Chicken Satay with a Coconut Cream Dip (served hot) & Chicken Strips with a Sweet Chili Sauce

MEAT SELECTION

Beef Sosaties with Horseradish Cream
Pork Baby-Back Ribs in a Smokey Barbeque Sauce (served hot)

VEGETABLE SELECTION

Mini Vegetable Turn-overs, Roasted Vegetable Tartlet topped with Mozzarella Cheese

SALAD SELECTION

Build-your-own Salad Bar to include: Crisp Lettuce, Baby Rosa Tomatoes, Sliced Cucumber, Red Onion, Roasted Peppers, Olives, Croutons, Bacon Bits and Feta Cheese with Assorted Salad Dressings

Potato and Chive Salad
Baby Beetroot Salad
Duo of Cabbage Slaw
Veg Pasta Salad

***PLEASE NOTE, THE ABOVE BUFFET STARTER SELECTION CAN BE REPLACED WITH ONE (1) PLATED STARTER OPTION FROM PAGE 5**

Hot Buffet

Chargrilled Sirloin Steaks with a Peppercorn Sauce
Marinated Portuguese Chicken Pieces
Oven-baked Hake Fillet with Tomato Pronto and Lemon
Sundried Tomato & Feta Cannelloni with Parmesan Cheese
Vegetables Baked Panko Au Gratin
Creamed Spinach with Parmesan Dust
Sauteed Yellow Patty Pans
Potato Wedges

Dessert Buffet

Apple Crumble
Lemon Meringue tarts
Baked Cheesecake
Chocolate Mousse filled Profiteroles
Tiramisu
Assorted Ice Cream
Fruit Salad



Set Starter Options

— BANQUET MENU —

Starters

HONEY ROASTED BUTTERNUT & FETA SALAD

Honey Roasted butternut & feta salad with a lemon vinaigrette
finished with wild rocket

GRILLED CHICKEN CREPES

Grilled chicken crepes topped with cream cheese and glazed fig finished with a cranberry dressing

SALMON CERVICHE

Salmon with coriander, chili and sesame seed and pickled fennel

SPICY BEEF SATAY

Grilled beef satay served with mango chutney and finished with an Asian salad (contains nuts)

***PLEASE NOTE, ONE (1) OF THE ABOVE PLATED STARTER SELECTION CAN BE USED IN
PLACE OF THE BUFFET STARTER SELECTIONS FROM BUFFET 1 & BUFFET 2 MENU'S**



PREFERRED SUPPLIERS

DÉCOR

SA WEDDING DECOR

Chris - chris@saeventdecor.co.za - 083 441 8221

DELIGHTFUL DECOR

Angie - angie@delightfuldecor.co.za - 082 653-0658

DECORANGE-IT

Melanie - decor@decorange-it.co.za - 083 234 7479

STAR LIGHTS

Rajesh - info@starlights.co.za - 068 251 8805

DECADENT EVENTS

Muizz - decadentd3@gmail.com - 082 337 3277

FLOWERS

FIELDS OF COLOUR

Leandra - info@fieldsofcolour.co.za - 011 467 1620

ELECTRIC BUTTERFLY FLOWERS

Peter - electric.butterfly@outlookcom - 011 467 0018

SOUND, LIGHTING, AV & DJ'S

UPSTAGE PRODUCTIONS

Keith - keith@upstage.co.za - 011 463 8021

CREAM CHEESE

info@creamcheese.co.za - 011 462 1103

MAC'S MUSIC

Iain Macdonald - macmusic@mweb.co.za - 083 426 2426

STARRY NIGHTS

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PHOTOGRAPHY

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PIXEL PERFECT PHOTOGRAPHY

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SILBER STUDIO

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FOCUS MEDIA

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