



NEW YEARS EVE BUFFET DINNER

Ring in the New Year in true African style at the Chiefs Boma African Experience Restaurant at Indaba Hotel. Enjoy an unforgettable evening under the stars with a lavish African-inspired buffet, live entertainment, and vibrant drumming performances. Celebrate with friends and family as you indulge in over 120 traditional dishes, sip on local wines, and dance the night away to rhythmic beats. As midnight approaches, join us for a sparkling countdown and a festive toast to 2026. A magical African celebration awaits!

R825 PER PERSON

STRICTLY NO CHILDREN UNDER 13 YEARS ALLOWED

BOOK A STAY OVER PACKAGE AND DANCE THE NIGHT AWAY!

- . R1 450 per single room, per night, Bed & Breakfast .
- . R1 650 per person for a sharing room, Bed & Breakfast .



THE MENU

STARTERS

Spiced Beef Short Ribs (served hot)
Spiced Chicken Wings with Basil and Honey Cream Cheese
Chicken Liver Pate served with a Red Onion Marmalade and Melba Toast
Prawns & Oysters served with a Mozambique Peri-Peri Dipping Sauce or Lemon & Herb Aioli
Charcuterie Platter - Salami, Smoked Chicken, and Pastrami Served with Peppadew, Pickles and Marmalades

SALAD SELECTION

Curried Beetroot
Baby Potato Salad
Traditional Coleslaw
A build your own Salad Bar
Avocado and Pepper Platter

HOT BUFFET

Ratatouille
Rosemary Roasted Potato Wedges
Green Bean Mash Potatoes (boereboontjies)
Chicken Thighs served with a Spicy Chakalaka
Roasted Butternut Spiced with Cinnamon and Brown Sugar
Chargrilled Beef Fillet topped with a Pink Peppercorn Sauce
Lemon infused Grilled Pork Belly with a Lemon Cream Sauce
Char Grilled Lamb Chop served with Mint Infused Cream Sauce
Baked Snoek served with a Rooibos and Sundried Tomato Sauce
Traditional Baked Oxtail Casserole served with Dumplings & Yellow Rice

DESSERT BUFFET

Hertzogies
Koeksisters
Ystervarkies
Mini milk tart
Traditional trifles
Mini banoffee pies
Lemon cheesecake
Amarula crème brûlée
Malva pudding served with vanilla custard
Tropical fruit salad served with vanilla ice-cream

THE INDABA CHEESE BOARD

A selection of matured flavoured South African cheeses served with a choice of salted crackers, caramelized nuts and sweet chilli jam and assorted marmalade