



Two Oceans AQUARIUM
Explore • Experience • Engage

**Additional Refreshment
Menu Items**

A Window into Another World

At the Two Oceans Aquarium, our mission is to inspire action for the future well-being of our ocean.

Conveniently situated in the V&A Waterfront, the Two Oceans Aquarium is renowned for its magnificent marine displays as well as its distinctive function and conference venues in Cape Town. Host an event in front of one of the iconic exhibit spaces, or move into The Avenue for larger events and our experienced functions and events team will take care of your needs, from setup and audiovisual equipment to sustainable catering and décor.

When it comes to iconic venues in Cape Town, the Two Oceans Aquarium ticks every box. This versatile, otherworldly events facility thrills without fail, adding an unexpected dimension of fun, fish and glamour to every event. Whether you are planning a large corporate year-end function, a small intimate strategic session, multi-day conference, or a show-stopping gala dinner, the Aquarium’s experienced team takes care of your every need.

While the magical setting is beautiful enough in its own right, the Aquarium can nonetheless be transformed into settings fit for any event with the tasteful and creative application of décor and styling. The flexible food and beverage offering is freshly prepared on-site by a team of seasoned professionals and our kitchen is Halaal certified by the Muslim Judicial Council of South Africa.

Contents

Cold Refreshment Break Selection	pg 1
Hot Refreshment Break Selection	pg 1
Meal Platters	pg 2
Cheese and Cold Meat Board	pg 3
Dessert Platter	pg 3
Fruit Platter	pg 3
Dry Snacks	pg 3



Terms & conditions

Venue contractual terms and conditions apply to all bookings. All prices are inclusive of VAT and are valid from 1 April 2026 to 31 March 2027.

Dietary Requirements

Please notify us of any dietary requirements—such as vegetarian, vegan, or food allergies—no later than five working days prior to the event. Kindly note: Kosher meals are subject to an additional surcharge.

Additional Refreshment Items

Cold Selections

Each item is based on one serving per person.

Assorted muffins	R41
Assorted biscuits	R25
Assorted danishes	R40
Seasonal fruit smoothies (250ml)	R48
Mini yoghurt and muesli shots	R32
Mini fruit skewers	R28
Croissants served with cheese and preserves on the side, accompanied by cubed butter.	R48
Almond croissants	R48
Chocolate croissants	R48
Filled croissant, egg and macon	R88
Filled croissant, cheese and tomato	R48
Whole open sandwich, smoked salmon, and cream cheese	R90
Caprese skewers	R38
Summer salad bowls	R38
Grilled aubergine, rocket and onion wrap	R74
Whole gourmet chicken mayo roll	R74
Whole gourmet grilled vegetable roll	R52
Pasta salad bowl, basil pesto and sundried tomato	R62
Mini beetroot burger, coriander, feta and rocket	R62
Mini salmon blinis, with horseradish crème fraiche	R62
Smoked chicken finger-sandwiches	R49
Cucumber finger-sandwiches	R39
Cocktail roll with salmon, avocado and chives	R69

Hot Selections

Each item is based on one serving per person, unless otherwise specified.

Assorted mini quiches	R44
Egg phyllo cups	R32
Egg frittata, medley roast vegetables	R32
Whole breakfast burritos, scrambled egg and macon	R85
Grilled cheese toasties	R49
Whole gourmet macon and egg roll	R74
Whole open scrambled egg sandwich	R32
Whole breakfast wrap: egg, mushroom and cheese	R77
Breakfast pokey bowl, egg, mushroom, macon, roast tomato	R77
Jalapeno popper	R28
Whole butternut, feta and coriander spring roll	R32
Cheese and sweet corn spring roll	R32



Dietary Requirements

i.e. vegetarian, vegan, food allergies etc. must be given five working days before function date. Kosher requirements have an additional surcharge.

Platter Selection

All prices include VAT

All platter offerings are made to serve 8 to 10 guests.

Slider Platter

R2 489

Spicy chicken, cranberry, and camembert

Beef, macon and mozzarella cheese

Aubergine, hummus and sweet red onion reduction

Deep fried hake burger with mango, coriander, and slaw

Deep fried potato wedges

Meaty Platter

R2 434

Chicken skewers

Beef skewers

Spicy potato wedges

Chicken spring rolls

Beef samoosas

Deep-fried hot wings

Accompanied by butter cream sauce and sweet chilli,
coriander and soy dip

Fisherman Platter

R2 964

Grilled cajun calamari

Hake goujons

Creamy mussels

Hake, coriander, ginger, and chilli spring rolls

Fried hake, rocket, crispy onion, garlic, and lemon aioli sauce wraps

Spicy potato wedges accompanied by chimi churri,
tartar sauce and lemons



Vegetarian Platter

R2 028

Tempura vegetables

Butternut feta and coriander wrap

Beetroot slider, basil, tomato and red onion with a kimchi dressing

Vegetable spring roll

Crumbed mushroom

Spicy potato wedges

Accompanied by sweet soya, toasted sesame seed and coriander sauce,
chimi churri sauce and sweet chilli sauce

Dietary Requirements

i.e. vegetarian, vegan, food allergies etc. must be given five working days before
function date. Kosher requirements have an additional surcharge.

Platter Selection

Cheese and Cold Meat Board

R2 413

- Blue cheese
- Camembert cheese
- Bree cheese
- Bocconcini
- Olives
- Pepper dew stuffed with feta
- Preserves, figs, melon
- Savory biscuits
- Malba toast
- Spiced beef
- Smoked chicken
- Homemade carpaccio

Dessert Platter

R1 861

- Mini chocolate brownie triangles
- Mini pecan nut tartlets
- Chocolate coated strawberries
- Mini cheesecake squares
- Mini doughnuts
- Mini carrot cake squares
- Mini milk tarts
- Chocolate mousse shots

Dietary Requirements

i.e. vegetarian, vegan, food allergies etc. must be given five working days before function date. Kosher requirements have an additional surcharge.

Fruit Platter:

R1 172

Freshly Curated Seasonal Fruit Platter

Dry Snacks

Minimum of 5 bowls per item

Price per bowl

- | | |
|--------------------------|------|
| Biltong bowl (80 g) | R166 |
| Droewors bowl (80 g) | R140 |
| Mixed nuts bowl (80 g) | R95 |
| Olive bowl (100 g) | R48 |
| Pretzel bowl (50 g) | R95 |
| Crisp bowl (50 g) | R48 |
| Dried banana bowl (50 g) | R48 |
| Dried mango bowl (50 g) | R75 |
| Wasabi nuts bowl (80 g) | R75 |





Two Oceans AQUARIUM
Explore • Experience • Engage

📍 Dock Road, V&A Waterfront, Cape Town, Western Cape

✉ functions@aquarium.co.za 🌐 www.aquarium.co.za ☎ +27 (021) 418 3823