

AVIANTO



MATRIC FAREWELL 2025

AVIANTO_023bmatric2025-info-sheet



We've designed the ultimate hassle-free experience, giving you and your students a night of magic and elegance without lifting a finger.

Step into a world where every detail is taken care of, for you.

CAPTIVATING MATRIC FAREWELL VENUE

A space that transforms into the backdrop for unforgettable memories. Think elegance, charm and sophistication. A designated DROP-OFF area for parents to watch their matriculants arrive, ensuring every moment is as memorable as the night itself.

FLAWLESS TABLESCAPES

Pristine white linen and napkins for a classic, polished vibe. Venue included chairs and perfectly set tables that radiate style. FLOWERS & DÉCOR will be quoted separately, by Event Inspirations.

DINING PERFECTION

High-end cutlery, crockery and glassware that exude luxury with every sip and bite, to celebrate the end of a school career and enter 'adulthood'

A FEAST WORTH CELEBRATING

Indulge in a sumptuous four-course plated meal or a lavish buffet. A meal to enjoy and remember.

GRAND ENTRANCE

A refreshing non-alcoholic welcome drink to set the tone for an evening of celebration and joy.

IMPECCABLE SERVICE

Polished waitstaff who ensure the evening flows seamlessly.

PICTURE-PERFECT MOMENTS FOR MATRIC DANCE MEMORIES

The Matrics are welcome to use our majestic gardens at NO ADDITIONAL charge for the pre matric dance photos.

Availability Dates

January - October: Monday to Thursday | November - December: Monday to Wednesday
795 per person

ENQUIRE NOW

ADDITIONAL SERVICES TO ADD TO YOUR PACKAGE

The following services attract an additional charge. We can arrange these services or refer you to discuss personalised options with our outsourced service providers.

DJ SERVICE, PHOTOGRAPHER, DÉCOR, DRAPING, FLOWERS AND BACKDROPS.

Terms & Conditions Appl

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CLASSES OF 2025

AVIANTO

MATRIC FAREWELL GALA DINNER 2025

PLATED MENU

CURTAIN RAISER

Starters

Dancing Duo - Halloumi & Pear Salad

A flavorful pair of warm halloumi and pear, waltzing with rocket, peppadews, pickled carrot, cocktail tomatoes, and pecan nuts, all drizzled with a tangy fennel and honey dressing.

OR

Golden Spotlight - Butternut Crème Brûlée & Mushroom Cigar

A velvety butternut crème brûlée topped with pumpkin seed praline dust, perfectly paired with a wild mushroom cigar and a vibrant citrus salad.

INTERMISSION

Sorbet

Passion Fruit Sorbet

A zesty, palate-cleansing scoop of passion fruit sorbet to keep the evening fresh and fabulous.

GRAND PERFORMANCE

Main Course

Star Performer - Roast Deboned Chicken Thighs

Greek-style roasted chicken thighs, marinated in lemon, garlic, and oregano, served atop buttery crushed new potatoes, parmesan and onion green beans, and blistered cocktail tomatoes, drizzled with a creamy tahini rosemary sauce and a touch of pomegranate molasses.

OR

Show stopper - Grilled Fillet of Beef

Succulent fillet of beef grilled to perfection, resting on a cloud of truffle-infused cauliflower purée, Parisienne butternut, tenderstem broccoli, and dauphinoise potatoes, finished with a rich merlot thyme jus and a refreshing chimichurri salsa.

SWEET FINALE

Dessert

Oreo Cheesecake

A dreamy Oreo cheesecake crowned with pecan tuiles, fresh berry compote, and a decadent drizzle of caramel sauce because every night deserves a sweet ending.

Lights, Camera, Feast!

Here's to a night of memories, magic, and culinary delight!



A V I A N T O



MATRIC FAREWELL GALA DINNER 2025

BUFFET

COUNTRY BREADS & ROLLS

A delightful selection of artisanal country breads and rolls, served on the table with herbed butter swirls and sundried tomato tapenade.

STARRY STARTERS

Crispy, golden panzotti pasta stuffed with earthy mushrooms, gracefully placed on a roasted red pepper velvet purée. Crowned with whipped feta clouds and a drizzle of vibrant carrot-top pesto.

SALADS - THE COLOURFUL ENSEMBLE

Greek Elegance Orzo Salad

A symphony of Mediterranean flavors with cucumber, tomato, red onion, fresh mint, basil, chickpeas, peppers, olives, and creamy feta cheese.

Blush & Bloom Salad

Strawberry-studded baby spinach, bursting with bocconcini, juicy tomatoes, avocado and candied pecans. Drizzled with a glossy balsamic glaze.

Savory Serenade Beef Salad

A zesty mix of rocket, julienne carrots, pickled cucumber, spring onion, and toasted peanuts, married with a soy-sesame vinaigrette.

Golden Glow Chicken Niçoise

A vibrant display of crispy new potatoes, sugar snap peas, green beans, tomatoes, boiled eggs and olives. Finished with honey mustard dressing and Parmesan confetti.

DIY Salad Creations

A medley of salad toppings including feta crumbles, crispy bacon bits, cocktail tomatoes, colorful peppers, olives, and spicy peppadews.

MAIN COURSE

Scarlet Smoked Paprika Rice

Savory vegetable-infused rice, kissed with smoked paprika for a pop of bold flavor.

Lime & Thyme Baby Gems

Roast baby potatoes, dressed in a tangy lime and thyme butter.

Carrot Crescendos

Honey-roasted carrots with a sprinkle of dried cranberries and a pomegranate molasses glaze.

Golden Glow Butternut Medley

Oven-roasted butternut flavored with rosemary and honey, crowned with pumpkin seed brittle.

Marrow Magic

Sautéed baby marrow tossed in a peppadew pesto and garnished with crispy fried onions.

Pesto Dreams Pasta

Creamy penne with basil pesto, earthy mushrooms, baby spinach, and broccoli, sprinkled with ricotta crumbles.

Miso Butter Chicken Royale

Roasted chicken, marinated in miso and gochujang butter, glazed with a zesty citrus-coriander sauce and topped with nutty date salsa.

Mermaid's Melody Line Fish

Perfectly grilled line fish bathed in a creamy dill and shrimp sauce, accompanied by a herbaceous salsa verde.

Sirloin Stardust

Tender sirloin roasted to perfection, kissed with mushroom-thyme jus, and refreshed with a silky avocado salsa.

DECADENT DESSERTS - THE GRAND FINALE

Passionfruit Fireworks Crème Brûlée

Creamy, tangy custard with a caramelized sugar top, ready to crackle and pop.

Strawberry Dreams Profiteroles

Light choux pastries filled with silky strawberry crème pâtissière and dusted with edible glitter.

Golden Mango Bliss Cheesecake

A luscious mango and white chocolate cheesecake on a crumbly biscuit base, adorned with gold-dusted curls.

Fruit Symphony

A vibrant display of seasonal fruits, carved and arranged like a kaleidoscope of color.