



# WOMEN'S DAY CAKE DECORATION MASTERCLASS



*Celebrate Women's Day with a  
Creative Afternoon of Sweet Treats, Tea & Connection*

Join us for a delightful Women's Day experience at The President Hotel. Enjoy a Mimosa on arrival before taking part in a guided **Bento Cake Decoration Masterclass** hosted by Chef Chante Rabie. Unleash your creativity as you decorate your own beautiful cake, while enjoying unlimited tea and a delicious harvest table spread.

*9 August 2026 | 12:30 – 16:00*

**R595 per adult | R325 per child** | Mimosa Welcome Drink | Guided Bento Cake  
Decoration Masterclass with Chef Chante Rabie | Unlimited Tea | Harvest Table Offering

*Booking Essential*

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# WOMEN'S DAY MENU

## *Cheese and Charcuterie Table*

Selection of Local Artisanal Cheeses  
Selection of Biscuits, lavash, breadsticks and breads  
Marinated olives and vegetable crudités  
Dips & Spreads, beetroot hummus, carrot hummus, classic tzatziki and chilli jam

## *High Tea Selection*

Fresh Oysters, apple and mango salsa, chilli and honey dressing  
Salmon & Avocado Rose, sesame and teriyaki glaze with fresh spring onion  
Fresh Honey Glazed Salad, quinoa, candied walnuts, goats cheese and rocket

## *Hot Canapés*

Mini Brioche Roll, confit duck, crisp vegetables, crunchy peanut sauce, sesame seeds  
Mini Brioche Lobster Roll, fresh fennel salad with dill aioli  
Ponzu Sautéed Beef, crispy rice spring onion and chili salad, kepi mayo  
Lamb Croquettes, cranberry and honey compote, basil chimichurri  
Roasted Baby Aubergine, sesame and nuts dukkha, red pepper puree

## *Sweet Cakes*

Poached Peach, mascarpone crème, hazelnut  
Milk Chocolate, exotic berries, vanilla bean crème anglaise  
Butternut Tart, orange compote, cinnamon whip ganache  
Mini Scones, fresh cream, lemon curd and fynbos honey drizzle