

M E N U

All the menu options, as well as pricing is listed at the end of this section. Within these options we have tried to give you variety, as far as food and feel is concerned as well as pricing. We are happy to tailor make your proposal as far as possible and will ensure clarity on all pricing as we do so.

Please note pricing includes standard buffet setup

(crockery, cutlery, glasses, tablecloths and napkins, as well as the tables and chairs).

Should you wish to have a plated meal instead of buffet, this can be arranged at a R30.00 pp plated fee.

The menus and final numbers must be confirmed at least 2 weeks before the function to ensure correct ordering and availability of menu items.

All extra service providers (photographers, band, DJ) needs to be included in the final numbers, should you wish to provide catering to them as well.

In addition to our standard menus, we also make use of an approved external caterer that can assist you with a tailor-made menu option.

We realise it is impossible to include all information needed for you big day in one document, but we will try our best.
If you have



MENU - OPTION 1



STANDARD MENU @ R370.00PP

Include:

- Starters
- Mains
- Desserts

Includes 2 items from each category
Starter, Mains Meat and Mains Vegetables and Dessert
Additional items per category indicated below.

ADDITIONAL EXTRAS

CANAPE @ R25.00pp per option

SALADS @ R15.00pp per option

CANAPE

Brushed Bruschetta - Cheese and Mushroom
or Pulled Chicken Topping
Mini Fruit Skewers
Selection of Cocktail Samosas
Buffalo Wings
Potato Wedges with Aioli Dip

STARTERS

French Onion Soup
Butternut Curry Soup
Mushroom Cream Soup
Quiche Vegetarian
Finger Platters
Chicken Livers

MAINS

Grilled Mediterranean Mix
Baked Potato
Pumpkin Fritters
Broccoli and Cauliflower with Cheese
Savory Rice
Yellow Rice
Creamed Spinach

MEAT OPTIONS

Beef Lasagna
Shepherd's Pie
Silverside Roast
Boland Lamb Stew
Homemade Chicken Pie
Lamb Curry
Oven Roast Chicken Thighs

SALADS

Greek Salad
Garden Green
Country Style Potato Salad

DESSERT

Cupcakes
Koeksisters
Mini Milk Tarts
Dark Chocolate Mousse
Trifle
Ice-cream & Homemade Chocolate Sauce
Ice-cream with Sauté Strawberries
Seasonal Fruit Skewers
Chocolate Coffee Pudding

MENU - OPTION 2



STANDARD MENU @ R510.00PP

Include:

- Starters
- Mains
- Desserts

Includes 1 item from each category under Option 2
Starter, Mains Meat and Mains Vegetables and Dessert

Includes 1 item from each category under Option 1
Starter, Mains and Dessert

Additional items per category indicated below.

ADDITIONAL EXTRAS

CANAPE @ R40.00pp per option

SALADS @ R25.00pp per option

CANAPE

Biltong and Droëwors Sticks
Brushed Bruschetta - Smoked Salmon Topping or
Pulled Lamb Topping
Selection of Vegetable & Meat-based Spring Rolls.
Bread Table

STARTERS

Beef Carpaccio
Deep Fried Camembert
Mini Kebabs

MAINS

Gratin Dauphinois
Asparagus Spears with Parmesan Shavings
Filled Trio of Mushrooms
Blanched Leek and Pecorino

MEAT OPTIONS

Roast Leg of Lamb
Slow Roast Lamb Shank
Crusted Oven Roast Rack of Lamb
Seared Salmon Steak
Beef Wellington
Oxtail Stew
Filled Oven Roasted Chicken Fillets.

SALADS

Garden Greens with Pine Nuts, Mango
and Gruyere Shavings
Waldorf
Couscous Salad
Caprese

DESSERT

Crème Brûlée
Cape Malva Pudding
Mascarpone Cheesecake
Apple Crumble
Dark Chocolate and nut Spring Rolls