

MENU OPTIONS.

Pre-Drinks:

Pre pay for some refreshing beverages in ice, pre-ceremony, while you take your pictures.

A drink station is a great way to control your bar bill and supplement the bar at reception or pre-ceremony cocktail hour. It can be customized to a signature cocktail theme or designated as a booze-free zone with iced tea or coffee.

Pre Drink or starter Menu Platters:

Each platter can serve 20 Guests as a starter or pre-drinks and ten as a more substantial finger meal.

Cold Meat:

Platter Selection of cold meats served with french loaf, real butter R 654.39

Veggie platter: Selection of crispy in-season veggies served with a cream cheese dip R 282.

Hot Platter:

Selection buffalo wings, meatballs, ribs, R 523.25

Kebab Crazy: Cocktail chicken kebabs of different flavors R 573.70

Meat free Platter:

Quiches, potato balls, samosas, veggie spring rolls, cheese puffs and a sweet chili dip R 452.65

Cheese Platter:

Gouda, Camembert, Cream Cheese, Blue cheese, olives, salty crackers, basil pesto R 533.35

Pastry Platter: sausage rolls, bobotie pies, spicy chicken and beef samosas, pizza, cocktail burger. R 565.00

Three-course Main R 595.00 (excl vat)

Starter: choose one

Mushroom soup

Butternut Soup

Fish cocktail

Chicken liver pate with crackers or melba toast.

Summer starters on request.

Choose two salads:

Caesar salad with cheese and crunchy croutons

Garden salad served with Italian and Ranch dressings

Greek salad with feta and olives served with a Greek dressing

Pasta salad

Three bean Salad

Choose two meat dishes: (one Chicken one red meat)

Mushroom herb chicken sautéed in a sherry and mushroom sauce.

Butter Chicken

Rotisserie Chicken

Curry Chicken

Roast Beef

Many more beef dishes.

Many Lamb dishes, additional cost will apply.

Traditional Cape Lamb bredie, rustic root vegetables, and baby potatoes.

Deboned lamb pie cooked in red wine, garlic and rosemary, topped with flaky pastry.

Roasted rosemary pork belly.

Honey glazed ham.

Starch; Choose one of each :

Garlic mashed potatoes, Rosemary baby potatoes or Wild savory rice, Basmati rice, normal rice, pap.

Choose two Vegetables:

Carrots with orange-scented butter, Vegetable medley sautéed in olive oil Green beans with roasted red peppers, onions, and feta Cinamon roasted Butternut caramelized with treacle brown sugar, Cream Spinach, Caramel infused Sweet potato.

Choose One Bread: Ciabatta served with butter French bread served with butter.

Choose two Desert;

Cheesecake, Traditional Malva Pudding served with custard, Lemon Maranque, chocolate mouse served with cream, Ice cream with chocolate sause.