



## **Alpine Harvest Package 2026: R550 pp**

*High tea inspired harvest table*

### **Includes:**

Arrival sparkling wine (1pp)

8 eat options (select from menu below)

Speciality tea and a coffee station

### **Terms and Conditions**

- A minimum of 15 guests is required.
- Groups of 15–20 guests may only be accommodated in the Garden or Breakfast Room areas.
  - Service Level Agreement (SLA) terms and conditions apply.

### **Menu options (6 options)**

#### **Savoury option:**

- Cream cheese & cucumber Sandwiches
- Mini chicken pie (chicken and mushroom)
- Smoked salmon, cream cheese & pineapple salsa scone
- Mini quiches
- Bobotie cigars (traditional bobotie stuffed spring roll served with chutney)
- Biltong bruschetta (toasted bruschetta topped with cream cheese and sliced biltong)
- Vegetable spring roll with rice paper
- Salmon Blini (mini 'flapjack' topped with smoked salmon, chives and capers)
- Crudité Shot (hummus served with freshly cut vegetables)
- Tempura prawn with sweet chilli sauce
- Mini Chicken mayo wrap
- Mini coronation chicken croissants - Mini croissant filled with curried chicken, mayo, chutney, and lettuce.

#### **Sweet option**

- Macarons (strawberry and passion fruit)
- Homemade marshmallow (Turkish delight **OR** strawberry **OR** passion fruit **OR** cream soda **OR** coffee)
- Mini cupcakes  
(chocolate with chocolate butter cream frosting **OR** carrot cupcake with cream cheese frosting **OR** vanilla with a cookies and cream butter cream)
- Pavlova nest (meringue-based dessert with Fresh fruits **OR** berry coulis **OR** lemon curd toppings)
- Lemon Meringue Tarts
- Pecan Tarts
- Mini crème brûlée
- Chocolate dipped strawberries