



Alpine Create Menus 2026

Build your own package.

Starter options

Arrival canapes (select any 3) – served floating or displayed on a table@ R120 pp

- Beef samosas served with a sweet chilli sauce
- Home-made beef sausage rolls served with sweet chili sauce.
- Biltong bruschetta (toasted bruschetta topped with cream cheese and sliced biltong)
- Meatballs cooked in a homemade tomato and fresh basil sauce.
- Bobotie cigars (traditional bobotie stuffed spring roll served with chutney)
- Beef taco (hard taco shells served sliced rump and topped with a tomato, cucumber, onion and Avo salsa)
- Tempura prawns served with tartar sauce.
- Salmon bruschetta (toasted bruschetta topped with cream cheese, smoked salmon and capers)
- Chicken skewer with a lemon and herb basting
- Chicken Coronation Croissant – Mini croissant filled with curried chicken, mayo, chutney, and lettuce.
- Chicken taco (hard taco shells served sliced chicken breast and topped with a tomato, cucumber, onion, and Avo salsa)
- Chicken phyllo parcel (Creamy mushroom chicken baked in phyllo pastry)
- Hand rolled vegetarian spring rolls with soya sauce (V)
- Tapas skewer (salami, sandwich ham, mozzarella, stuffed peppadew with cream cheese and cherry tomato)
- Caprese bruschetta (toasted bruschetta layered with basil, cherry tomato, mozzarella, and balsamic reduction)
- Vegetable puff tart (puff pastry topped with baby marrow, peppers, and caramelized onions) (V)

Charcuterie cup@ R 120 pp

Includes the following.

- Biltong
- Droë wors
- Nuts
- Dried fruit
- Cheese

Plated Starter (choose one)@ R 180 pp

- Braised pork belly, pickled apple, and Vermouth Jus
- Masala crusted beef carpaccio served cured egg yolks, balsamic dressing, nuts, mushroom mousse, and bruschetta.
- Springbok carpaccio, rocket, parmesan, pomegranate, lemon aioli
- Duck breast served with a berry brandy sauce, dauphinoise, fresh berries and garnished with radish (Surcharge R30pp)
- Doenjang chicken wings, herb oil, black pepper, mayo, sesame seeds, and cucumber
- Chicken roulade stuffed with cream cheese, spinach, seared mushrooms, and sweet chilli sauce.
- Deep fried calamari, Avo puree and salsa
- Prawn bruschetta, Avo, tomato and mozzarella.
- Beetroot salad served with radish, basil puree, tomato, and feta (V)
- Spring roll (mixed stir fry vegetables and soya sauce) (V)

Main meal options

Buffet package menu options.....@ R 450 pp

(Menu consists of : 1 x red meat, 1 x white meat, 1 x starch, 1 x veg, 1 x salad)

Red meat (choose one)

- Slow cooked Oxtail in rich red wine jus
- Marinated Lamb chop served with chimichurri sauce (surcharge R30pp)
- Sliced Sirloin with your choice of sauce (cheese, mushroom, or pepper)
- Sliced Rump with your choice of sauce (cheese, mushroom, or pepper)
- Grilled Boerewors served in Sheba sauce
- BBQ Rump sosatie
- Meatballs cooked in a homemade tomato and fresh basil sauce.
- Braised Beef short rib in tomato gravy
- Hearty beef stew (Traditional or Mild curry)
- Traditional beef lasagne
- Lamb stew (Traditional or Mild curry)
- Slow cooked sliced leg of lamb

White meat (choose one)

- Roasted chicken pieces.
- Chicken fillets baked in creamy Dijon mustard sauce
- Butter chicken (Traditional or mild curry)
- Grilled lemon and herb chicken sosatie
- Home-made Kentucky fried chicken
- Deep fried **OR** grilled fish served with tar-tar sauce (chefs' choice)
- Braised pork belly in vermouth jus
- Sliced apple glazed gammon (surcharge R20pp)
- Coffee pork casserole (Tender pork chops slow cooked in a rich coffee infused sauce)
- Seafood Paella - mussels, prawns, hake, crabsticks, calamari, and risotto (Surcharge R20pp)
- Chicken schnitzel served with a choice of cheese **OR** mushroom sauce.
- Chicken lasagne
- Creamy basil pesto chicken pasta

Starch (choose one)

- Oven roasted root veg: Sweet potato, beetroot & carrot (Add optional garlic gloves)
- Potatoes
 - Fluffy Mashed
 - Roasted wedges with sea salt and chives.
 - Roasted baby potato with garlic and rosemary.
 - Hasselback (butter and garnish with sea salt and chives)
- Sweet Potato (Roasted **OR** wedges **OR** mashed)
 - Mashed
 - Roasted wedges with sea salt and chives.
 - Roasted with garlic and rosemary.
- Creamy mushroom potato bake
- Rice (basmati **OR** tastic)
- Savoury rice (yellow rice with finely chopped carrot and peppers)
- Mediterranean cous-cous (with finely chopped peppers, olives, tomato, feta, and fresh herbs)
- Pap with Sheba (onions, garlic, and tomato sauce)
- Paptert filled with bacon, cheese, peppers, onions, mushrooms topped with cheese and baked.
- Mac and cheese (plain)

Vegetables (choose one)

- Creamed spinach
- Pumpkin Fritters with sweet caramel sauce
- Roasted mediterranean vegetables (baby marrow, peppers, butternut, onions, carrot, and corn)
- Roasted Butternut with pumpkin seeds.
- Butternut and spinach gratin (thinly sliced, layered, and baked)
- Steamed Green Beans with feta and nuts.
- Mixed stir fry veg (Seasonal veg)
- Corned stuffed gem squash topped with cheese.
- Sweet caramelised carrots
- Creamy broccoli and cauliflower (stir-fry or bake)
- Moroccan curry (lentils, chickpeas and seasonal veg)

Salad (choose one)

- Fresh garden salad served **mixed or deconstructed** (Mixed lettuce, tomato, cucumber, peppers, carrots, onion, olives & feta)
- Spicy Harissa Chickpea Salad with ribbons of baby marrow, coriander, sundried tomatoes, and Harissa Paste
- Chickpea salad with cucumber, tomato, onion, feta
- Broccoli salad (al dente, bacon bits, raisons, cheddar cheese, and mayo dressing)
- Pasta salad with marinara base, sundried tomato, basil, and olives
- Potato Salad with eggs, bacon bits, chives, peppers, and mayo
- Watermelon salad with feta and mint (seasonal)
- Coleslaw
- Pear salad with lettuce, nuts, cranberries, and citrus dressing (seasonal)
- Fruit salad (seasonal fruit)
- Roasted butternut and feta salad.
- Caprese salad (cherry tomato, mozzarella, basil pesto dressing)
- Beetroot salad with walnuts, feta, butternut, lettuce, and radish
- Corn salad with Avo, tomato, cucumber, and fresh herbs
- Waldorf salad. Crispy lettuce, celery, green apples, walnuts, grapes, and Italian dressing (add bacon bits R20pp)

Braai menu:@ R 480 pp

Includes:

- Lamb chop
- Chicken pieces **OR** chicken skewers
- Boerewors
- One (1) starch option from the buffet menu options above
- One (1) veg option from the buffet menu options above.
- One (1) salad option from the buffet menu options above

Spitbraai Menu:@ R 520 pp

Whole lamb on the spit

Chicken pieces **OR** chicken skewers

Boerewors

One (1) starch option from the below menu options

One (1) veg option from the below menu options.

One (1) salad option from the below menu options

Starch (choose one)

- Oven roasted root veg: Sweet potato, beetroot & carrot (Add optional garlic gloves)
- Creamy mushroom potato bake
- Rice (basmati **OR** tastic)
- Savoury rice (yellow rice with finely chopped carrot and peppers)
- Rice (basmati **OR** tastic)

Continued.....

- Potatoes (Mashed **OR** wedges **OR** roasted baby potato **OR** Hasselback)
 - Fluffy Mashed
 - Roasted wedges with sea salt and chives.
 - Roasted baby potato with garlic and rosemary.
 - Hasselback (butter and garnish with sea salt and chives)
- Sweet Potato (Roasted **OR** wedges **OR** mashed)
 - Mashed
 - Roasted wedges with sea salt and chives.
 - Roasted with garlic and rosemary.
- Creamy mushroom potato bake
- Savoury rice (yellow rice with finely chopped carrot and peppers)
- Mediterranean cous-cous (with peppers, olives, tomato, and fresh herbs)
- Pap with sheba (onions, garlic, and tomato)
- Paptert filled with bacon, cheese, peppers, onions, mushrooms and baked.
- Mac and cheese (plain)
- Traditional Braai broodjie (onion, tomato, cheese)
- Garlic bread (plain **OR** cheese **OR** cheese and jalapeno)

Vegetables (choose one)

- Creamed spinach
- Pumpkin Fritters with sweet caramel sauce
- Roasted mediterranean vegetables (baby marrow, peppers, butternut, onions, carrot)
- Roasted Butternut with pumpkin seeds.
- Butternut and spinach gratin
- Steamed Green Beans with feta and nuts.
- Mixed stir fry veg (Seasonal veg)
- Grilled corn on the cob
- Corned stuffed gem squash topped with cheese.
- Sweet caramelised carrots
- Creamy broccoli and cauliflower bake (stir-fry or bake)
- Moroccan curry (lentils, chickpeas and seasonal veg)

Salad (choose one)

- Fresh garden salad served **mixed or deconstructed** (Mixed lettuce, tomato, cucumber, peppers, carrots, onion, olives & feta)
- Spicy Harissa Chickpea Salad with ribbons of baby marrow, coriander, sundried tomatoes, and Harissa Paste
- Chickpea salad with cucumber, tomato, onion, feta
- Broccoli salad (al dente, bacon bits, raisons, cheddar cheese, and mayo dressing)
- Pasta salad with marinara base, sundried tomato, basil, and olives
- Potato Salad with eggs, bacon bits, chives, peppers, and mayo
- Watermelon salad with feta and mint
- Pear salad with lettuce, nuts, cranberries, and citrus dressing
- Roasted butternut and feta salad.
- Coleslaw
- Caprese salad (cherry tomato, mozzarella, basil pesto dressing)
- Beetroot salad with walnuts, feta, butternut, lettuce, and radish
- Corn salad with Avo, tomato, cucumber, and fresh herbs
- Waldorf salad. Crispy lettuce, celery, green apples, walnuts, grapes, and Italian dressing (add bacon bits R20pp)

Want to add additional side?

Rates are per person and billed for the full group.
We do not allow half and half options.

****Extra Meat priced additional R55pp**

****Extra Starch priced additional R35pp**

****Extra Veg or Salad priced additional R35pp**

Dietary requirements

Plated main meal - all served with seasonal veg (choose one) @ R 350 pp

Offering two main courses requires pre-ordering. Please submit your choices at least three days in advance, as orders cannot be taken on the day of the event.

- Beef fillet (250gr) served medium with beetroot, mini-Yorkshire pudding, spicy tomato puree, basil puree and topped with chopped popcorn (Surcharge R30pp)
- Pressed beef short rib served with chimichurri, beetroot jam, potato fondant, micro leave salad, and dukkha.
- Lamb shank served with pomme puree (Surcharge R30pp)
- Lamb chops (250gr) topped with a red wine jus and served with pomme puree (Surcharge R30pp)
- Chicken ballotine (Chicken breast stuffed with spinach and cream cheese) served with pomme puree.
- Quarter chicken stuffed with spinach and feta served with tomato puree, sourdough tuile (thin wafer cookie), dauphinoise and micro leaf salad.
- Braised pork belly with pickled apples, carrot and pomme puree served with vermouth jus and topped with pork crackling.
- Grilled fish of the day served with pomme puree, edamame, cauliflower puree, ponzu salad and basil puree.
- Kingklip served with Potato gnocchi tossed in basil pesto. Served with a lemon beurre blanc (Surcharge R30pp)
- Grilled zucchini served with garlic hummus, zucchini ribbon, spicy tomato & basil puree and garnished with nuts and herb oil, (V)
- Stuffed eggplant with Moroccan butternut curry (V)

Dessert options

Classic plated dessert (choose one).....@ R 80 pp

- Traditional Malva pudding with custard
- Tiramisu
- Crème Brule
- Ice cream served with caramel sauce and chopped nuts.
- Dark chocolate mousse
- Apple crumble served with cream
- Decadent chocolate fondant served with vanilla ice cream.
- Baked cheesecake with your choice of topping (chocolate based, caramel popcorn, caramel nuts, mixed berry, or lemon meringue based)
- Classic Fridge Cheesecake with a berry compote
- Baked duo chocolate brownie topped with cheesecake.
- Milk tart
- Cinnamon Churros drizzled with chocolate
- Macarons (strawberry and passion fruit)
- Turkish delight (traditional and chocolate coated)
- Trio 1 (Passionfruit macaron, strawberry sorbet, and Turkish delight)
- Trio 2 (Chocolate mousse, duo baked brownie, carrot cake with cream cheese frosting)

Doughnut stand.....@ R 60 pp

Variety of doughnuts displayed on our doughnut wall.

Gourmet plated dessert (choose one).....@ R 180 pp

- Macrons served with chocolate tuile, edible 'rocks' and topped with nuts.
- Honeycomb ice cream served with mint gel and ginger crumbs.
- Duo of white and dark chocolate mousse served with vanilla ice cream and topped with chocolate crumbs.
- Deconstructed lemon meringue
- Blue cheese mousse, sourdough tuile, pickled grape, sweet caramel pureed onions (V)
- Spiced pumpkin cake, chocolate mousse, meringue, and fresh fruit (V)

Mini treat stand.....@ R 100 pp

Selection of 4 canape size items from below menu. Displayed

- Traditional Malva pudding with custard
- Tiramisu
- Ice cream served with caramel sauce and chopped nuts.
- Dark chocolate mousse
- Apple crumble served with cream
- Decadent chocolate fondant served with vanilla ice cream.
- Baked cheesecake with your choice of topping (chocolate based, caramel popcorn, caramel nuts, mixed berry, or lemon meringue based)
- Classic Fridge Cheesecake with a berry compote
- Baked duo chocolate brownie topped with cheesecake.
- Milk tart
- Cinnamon Churros drizzled with chocolate
- Macarons (strawberry **OR** passion fruit)
- Turkish delight (traditional **OR** chocolate coated)
- Lemon Meringue Tarts
- Pecan Tarts

CANAPE MENU

Main canape selection (choose 6 items from the options)@ R 500 pp

Add additional canapes at R60 per canape per person (Rates are per person and billed for the full group).

Beef and Lamb

- Bobotie cigars (traditional bobotie stuffed spring roll served with chutney)
- Home-made beef sausage rolls served with sweet chili sauce.
- Biltong bruschetta (toasted bruschetta topped with cream cheese and sliced biltong)
- Beef taco (hard taco shells served sliced rump and topped with a tomato, cucumber, onion and Avo salsa)
- Mini traditional beef lasagne
- Meatballs cooked in a homemade tomato and fresh basil sauce served with spaghetti.
- Lamb kofta served with a beetroot tzatziki
- Lamb curry served with rice and poppadum's.
- Tapas skewer (salami, sandwich ham, mozzarella, stuffed peppadew with cream cheese and cherry tomato)

Chicken

- Chicken phyllo parcel (Creamy mushroom chicken wrapped in phyllo pastry)
- Butter chicken served with rice
- Mini chicken pie (chicken and mushroom)
- Chicken Lasagne
- Chicken Coronation Croissant – Mini croissant filled with curried chicken, mayo, chutney, and lettuce.
- Chicken taco (hard taco shells served sliced chicken breast and topped with a tomato, cucumber, onion and Avo salsa)

Fish

- Smoked salmon, cream cheese, and pineapple salsa scone.
- Salmon bruschetta (toasted bruschetta topped with cream cheese, smoked salmon and capers)
- Tempura prawns served with tar-tar sauce.

Vegetables

- Caprese bruschetta (toasted bruschetta layered with basil, cherry tomato, mozzarella, and balsamic reduction)
- Vegetable puff tart (puff pastry topped with baby marrow, peppers, and caramelized onions) (V)
- Arancini with tomato concassé (risotto filled with mozzarella, crumbed, deep fried, and served with a tomato and onion marmalade)
- Vegetable lasagne
- Hand rolled vegetarian spring rolls with soya sauce.
- Pasta salad with marinara base, sundried tomato, basil, and olives
- Butternut soup served with bruschetta

Dessert

- Traditional Malva pudding with custard
 - Tiramisu
 - Crème Brule
 - Dark chocolate mousse
 - Apple crumble served with cream
 - Milk tart
 - Baked duo chocolate brownie topped with cheesecake.
 - Cinnamon Churros drizzled with chocolate
 - Macarons (strawberry and passion fruit)
 - Turkish delight (traditional and chocolate coated)
 - Lemon Meringue Tarts
 - Pecan Tarts
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We cater for most dietary requests.

Vegetarian (specify) / diabetic

Surcharges (charged on top of the normal price):

Gluten free/celiac : R150pp

Vegan : R150pp

Halaal surcharge based on strictness: surcharge price on request.

Kids charges



10 years-13 years:

50% of package price

9 years <

separate kids' menu - R250 pp

Includes 1 x soft drink

Kids Main meal option: *(no more than 2 different options. Pre-orders required)*

- Beef burger and chips
- Chicken burger and chips
- Macaroni and cheese
- Spaghetti bolognaise
- Pizza (confirm 3 toppings)
- Fish fingers and chips
- Chicken nuggets/strips and chips

Kids Dessert options: *(choose one)*

- Chocolate mousse
- Ice cream and chocolate sauce
- Churros with chocolate drizzle
- Baked chocolate brownies
- Jelly and custard

This does not apply to kids' parties. Dedicated kids' party packages are available. This option is intended only for a small number of children attending an event.