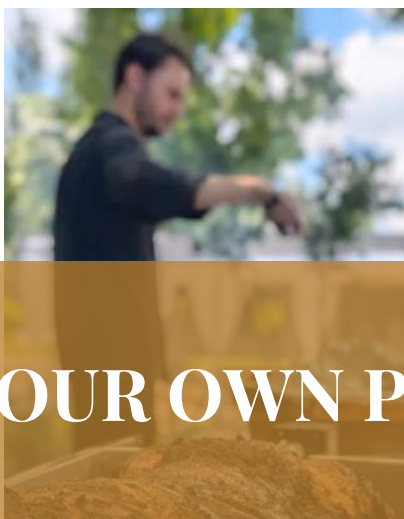


BUILD YOUR OWN



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, raisins, 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

- 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)
- Rice (basmati OR tastic)
- Savoury rice (yellow rice with finely chopped carrot and peppers)
- Rice (basmati OR tastic)
- Continued.....
- 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
- 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, raisins, 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 an additional side?

- Below pricing applies pp and needs to be added for the entire 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
- Extra Dessert priced additional R55pp

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 Brulee
- 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

Dietary Requirements

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 Menu

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:

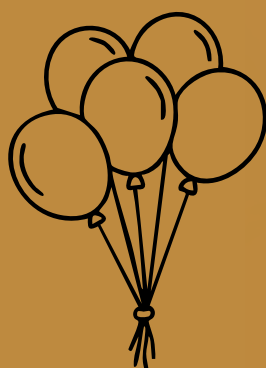
(No more than 2 different options. Pre-orders required)

- 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



DISCLAIMER:

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.