

Buffet package 2026

R660pp

Package includes:

Arrival Sparkling wine or beer or cider pp

Arrival Canapes (3's)

Buffet menu

Plated dessert

1 x soft drinks pp



Service level agreement conditions apply

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

- 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 tar-tar 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)

Buffet package menu options

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

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 sosaties
- 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)
- Paptart 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 can be 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)

Continue.....

- 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)

Dessert (choose one)

- Traditional Malva pudding with custard
- Tiramisu
- Crème Brûlée
- 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)

Want to add 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

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 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.