

Cocktail package 2026

R620pp

Package includes:

Arrival cocktail
Selection of 8 canapes



Service level agreement conditions apply

Main canape selection (choose 8 items from the options)

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

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.