

PLATED



PLATED PACKAGE 2026

R720 PP

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Package includes:

- Arrival Sparkling wine pp
- Plated starter
- Plated main course
- Plated dessert
- 1 x soft drinks pp

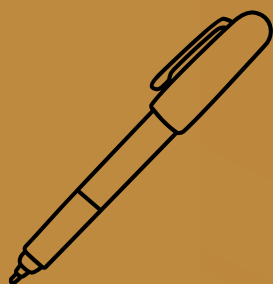


Dietary requirements

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



Terms and Conditions

- Service level agreement conditions apply
- Maximum 50 guests

Menu Options

Plated Starter (choose one)

- 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 Course - all served with seasonal veg (choose one)

If you would like to offer two main course options, pre-orders are mandatory. Choices must be submitted in advance (3 days before the event), as no orders will be taken on the day.

- 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 (choose one)

- 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)

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:

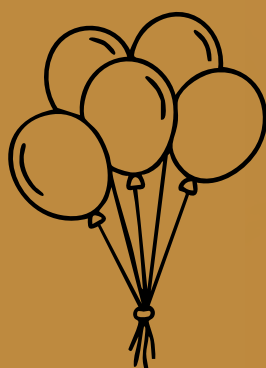
(No more than 2 different options. Pre-orders required)

- 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.