

Plated package 2026

R720pp

Package includes:

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



Terms and conditions
Service level agreement conditions apply
Maximum 50 guests

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 leaf 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)

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.